



GRANITE AND QUARTZ

- **WHEN WAS IT USED?**

Ancient Egypt to Present

- **CHARACTERISTICS**

Granite is a beautiful, durable material that has become the standard in distinctive kitchens in the last two decades. It is able to withstand heat and act as a cutting board. It is a good choice and offers a wide variety of colors to choose from.

- **CARE**

Granite has pits and fissures in its surface. As a result sealing is recommended. This should be repeated annually. Spills should be wiped up immediately and cleaning should be done with mild soap and water. Stains can be treated with hydrogen peroxide or a paste made with flour and dishwashing soap. Abrasives and acids should not be used.

Quartz countertops are not as hard as granite and should not be used as a cutting board or subjected to heat. Using coasters is also recommended. Quartz does not need sealing and is easier to keep clean.

- **LIFE EXPECTANCY**

Indefinite

- **WHO TO CALL**

There are many local reputable contractors. As always get multiple bids and check with the local BBB to help with your selection.