

# What stone should I use?

Authored by: **Maurizio Bertoli** [mailto:[mbstone.com](mailto:mbstone.com)]

Saved From: <https://marblecleaning.org/knowledgebase/article.php?id=1097>

---

Dear Maurizio, I am so glad I came across your web page. We are up-dating our kitchen and are considering black honed granite for our kitchen counter and island. It's a large area, so it's costing us a fortune. After reading all the problems people have with granite, I don't know what to use? I have friends with polished granite, but they don't really use their kitchens. I'm always baking/cooking and cleaning the countertops. I liked the look of the matte finish on the honed granite...but don't want finger prints, etc...or chalky grey. HELP!! What's the best kitchen counter surface? Deb

Dear Deb:

If you weren't such a heavy-duty cook/backer I would tell you go for hone-finished black granite treated with a good-quality stone color enhancer like MB-6.

But the kind of good and tasty traffic you're describing is way too much for that!

But have I got the perfect stone for you?!

Soapstone!

Just don't use a hammer or some other tools on it! Other than that, you can throw just about whatever you want at it, and it won't even budge!

How many posts do you find in here reporting problems with soapstone?

Answer: none!! There must be a reason, don't you think?

People post here to ask questions (like you in this case), or to report problems. Nobody ever chimes in to report how happy they are with something! J

Needless to say, make sure that you get the right fabricator! Don't shop on price: shop on reputation!!

May I ask you now to please read and e-sign our Statement of Purpose at: <http://www.marblecleaning.org/purpose.htm>?

Ciao and good luck,

Maurizio Bertoli

