Sam Farber observed the pain his wife Betsy experienced when peeling vegetables, caused by her arthritis. He quickly realized that improved kitchen utensils were needed so that this everyday task could be easier and safer not only for his wife, but for all people.

Through research and observation, Farber was able to better understand his user and learned that existing peelers were difficult to use when wet, were difficult to hold for people with arthritis or limited grip strength, and were necessary for preparing certain foods.

Farber and his company OXO, along with project partners at Smart Design, brainstormed many ways to make vegetable peelers safer and easier to use by looking at the material, shape, and surface friction of the handle.

OXO and Smart Design developed many prototypes to better understand the effects of different handle shapes and materials on the peeler’s design.

Several iterations of the new peeler were prototyped and tested by chefs, home cooks, and arthritis groups to better understand which materials and shapes were easiest and safest to use.

After much testing, OXO launched the Good Grips Peeler, with a shape that was ergonomic and safe. The design featured a material that was soft enough to squeeze, provided a grip when wet, and could go in the dishwasher. The OXO Good Grips line has expanded to include many kitchen and household utensils.

What’s your idea? Now it’s your turn! To jumpstart your design process, grab a sketch pad and start brainstorming ideas, or even build a couple of quick prototypes using materials found around your house to help you work through and advance your thinking. Formulate as many ideas as possible and don’t worry if your sketches or models aren’t perfect—you won’t be judged by your drawing skills!