



www.pigifts.com

We Make The **BEST CUTTING BOARDS**
You Can Buy -- **ANYWHERE!**

All of our boards are 100% hardwood -- we DO NOT USE any artificial coloring or stains. We pre-oil our boards with USP grade clear mineral oil and all our glue bonds are made with a food-safe waterproof glue (Titebond III). ALL your wooden boards **should be kept oiled at all times to minimize wood staining, splitting or cracking.** We STRONGLY suggest using U.S.P. grade, food-safe mineral oil, which is inexpensive and widely available in the pharmacy area of most stores. DO NOT USE vegetable oils because over time they can become rancid. DO NOT USE serrated knives, such as steak knives or bread knives, on your good boards. Serrated knives are essentially saws and they will remove wood from any board very quickly causing deep scratches. We suggest that you use a reversible facegrain board to slice breads or frozen foods with serrated knives.



End grain boards are the very best and most expensive cutting boards, due to their many construction steps. They are the most scratch resistant and knives slide through the wood fibers in all directions of cutting.



Cross grain or "butcher block" style boards are very common and less expensive. They offer some scratch resistance because the grain is parallel to the knife's edge in one cutting direction. These are the boards most companies sell as "cutting boards" because they are relatively easy to make.



Face grain boards are cut this way right at the lumber mill. They show the natural grain of the wood and are best used for serving because even the hardest wood will scratch easily on the facegrain when used for cutting.

The federal government recommends these practices for all types of cutting boards

Sanitize both wood and plastic cutting boards with a diluted chlorine bleach or vinegar solution consisting of one teaspoon of liquid chlorine bleach in one quart of water or a one to five dilution of vinegar. Flood the surface with a sanitizing solution and allow it to stand for several minutes, then rinse and air dry or pat dry with paper towels.

Use a separate cutting board and knives for raw foods that require cooking. For example, use one for meat, poultry, or fish, and another for cooked or ready-to-eat foods such as salad, vegetables, and breads.

TIP: At home, we keep that weak bleach solution in a recycled squeeze mustard container and also use that solution to clean our kitchen counters and sponges.

PLEASE OIL ALL YOUR WOOD BOARDS REGULARLY,
ESPECIALLY AFTER CLEANING,
TO MINIMIZE WOOD STAINS, SPLITS AND CRACKS.

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