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**We Make the BEST CUTTING BOARDS
You Can Buy ANYWHERE!**

Hardwood "endgrain" boards are time-proven as the most functional and beautiful food cutting surface you can buy. Just follow these **three basic board care tips** to keep your boards performing well and looking great:

1. ALWAYS keep your wooden board very well hydrated with USP grade mineral oil or a food-safe wax.
2. NEVER use serrated (toothed) knives as these are little saws that are designed to remove material and leave deep scratches.
3. NEVER leave standing water on your board and NEVER WASH IT IN THE DISHWASHER!

*Our boards are 100% hardwood
ABSOLUTELY NO ARTIFICIAL STAINS.*

We pre-condition our boards with USP grade mineral oil and/or bee's wax.

All our glue bonds are made with food-safe glue (Titebond III).

TRANSPORT AND GIFT WRAPPING ADVICE

Because our boards are pre-oiled it is normal for them to "sweat" in warm weather, in a heated vehicle or in direct sunlight. Please do not bring your board home in a bag with any other items that may be stained and wrap your new board completely in plastic before you gift wrap it for someone else.



End grain boards are the very best and most expensive cutting boards, due to their many construction steps. They are also the most scratch resistant as knives slide through (not across) the wood fibers in all directions of cutting. This results in much less board scratching and much sharper knives.



Edge grain or "butcher block" style boards are more common and less expensive. They offer some scratch resistance because the grain is parallel to the knife's edge, at least in one cutting direction.



Face grain boards are cut this way at the lumber mill. They best show the natural grain of the wood and are best used for serving or where scratches are OK (as on one side of reversible board) because even the hardest wood will scratch easily on facegrain.

CUTTING BOARDS ARE EASY TO CLEAN AND SANITIZE

THE FEDERAL GOVERNMENT RECOMMENDS THESE PRACTICES FOR 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.

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

**NEVER, EVER ALLOW A WOODEN BOARD TO REMAIN WET
AND NEVER PUT IT IN A DISHWASHER!**

ALL wooden culinary items are sold "as is" with no warrantee expressed or implied. With proper care they should last for many years but that is the full responsibility of the user. We cannot accept damaged items for return or refund after they leave our control.