

Cutting Board Owner Care Recommendations

- Rinse cutting board with a warm soapy cloth
- Preserve with mineral oil on a regular basis to avoid drying the wood out; do not wash in the dishwasher. Oil after every use. If only used for display, you still must oil at least once a month. Oil not included.
- Natural wood knots and other variations in the wood may appear through the engraved design. These are not considered imperfections
- Note: Variations in tone and color are natural to these cutting boards. Some boards and personalization may be darker or lighter due to grain variations