**Cutting board Care**

**Congratulations!**

You have received a quality handmade cutting board.

**Cleaning:**

Use mild soap and water to clean your cutting board. Dry immediately after washing.

After a few washings your board may begin to lose its luster. There are several ways to refresh the board:

1. Use a light coating of Mineral Oil to wipe onto your board, (let it soak in, wipe off the excess before it dries)
2. Use a commercially made cutting board finish, such as Salad Bowl Finish

**Caution:**

This handmade cutting board is NOT dishwasher safe. Please do not place in the dishwasher or soak in water!

**Years to come:**

Your wood board will last for decades if care is taken to preserve it. It should last for generations to come. Just clean by hand, dry, and add preservatives to it occasionally. That’s it!

**Cutting board Care**

**Congratulations!**

You have received a quality handmade cutting board.

**Cleaning:**

Use mild soap and water to clean your cutting board. Dry immediately after washing.

After a few washings your board may begin to lose its luster. There are several ways to refresh the board:

1. Use a light coating of Mineral Oil to wipe onto your board, (let it soak in, wipe off the excess before it dries)
2. Use a commercially made cutting board finish, such as Salad Bowl Finish

**Caution:**

This handmade cutting board is NOT dishwasher safe. Please do not place in the dishwasher or soak in water!

**Years to come:**

Your wood board will last for decades if care is taken to preserve it. It should last for generations to come. Just clean by hand, dry, and add preservatives to it occasionally. That’s it!