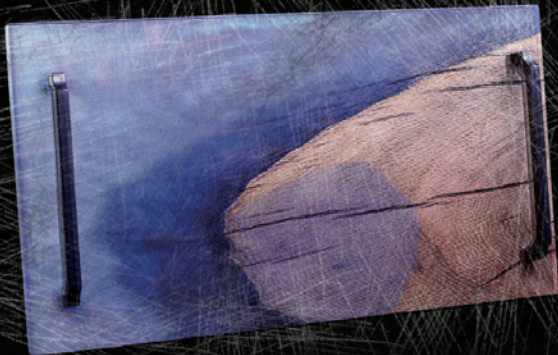


# The Care and Feeding of Your Charcuterie Board



Your charcuterie board is a unique creation. Each charcuterie board is made with hand selected mill-cut, live edge, varied species of wood primarily local to the mountains of San Bernardino County, CA. Some boards are made with selected species of milled hardwood lumber. Each board is set in mica powder colored epoxy resin. The resins are of varying colors and intensities. No two charcuterie boards are the same.

While your charcuterie board isn't meant to be a cutting board, the epoxy resin is food-safe and the wood and the resin is coated with food grade cutting board oil and wax. Any scratches in the resin or wood can be easily fixed by lightly sanding the area with a 400 grit or higher sandpaper. After sanding, apply a coat of Walrus Oil to the wood and the resin. Let stand overnight. Wipe clean and apply a light coat of Walrus Wax and buff after dry. Maintain your charcuterie by the same method – an occasional application of Walrus Oil followed by a coat of Walrus Wax.

The wood species of this board is: \_\_\_\_\_

The epoxy resin color is: \_\_\_\_\_



# Where the Heck Did the Joker 90 Custom Creations Name Come From?



In the day, way back when, I was assigned to the 48th Assault Helicopter Company. I flew a helicopter gunship and was assigned the call sign of Joker 90. Being that I survived that experience, I figured that was a lucky moniker. Thus, these charcuterie board creations were created by little ole me – Joker 90!

I truly hope you enjoy using your unique charcuterie board and appreciate your purchase.

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