**History**

A pipefitter by trade, Vinny’s artistry transcends mediums. Whether soldering copper or planing wood, he enjoys making each piece functional, yet unique in design. We hope you enjoy your handcrafted creation!

**Our Woods**

Materials are sourced from sawmills around New England. Below is a bit of information on some of the woods used to make these beautiful boards. The amazing colors are natural to these woods. Each item displays variations in the grain which make it unique.

Maple/Curly Maple – White, to off-white cream (NE US)

Black Walnut –Rich, dark brown (US/Canada)

African Mahogany – Reddish-brown (Africa)

Brazilian Cherry/Jatoba – Reddish-brown (tropical South America)

Sapele – Golden, reddish-brown. (Tropical Africa)

Padauk – Pale pinkish/reddish-orange (Central and tropical West Africa)

Purpleheart – Deep, eggplant purple (Central and South America)

Yellowheart – Pale to golden yellow (Brazil)

Tigerwood – Red-brown w/brown streaks (Brazil)

Zebrawood - Golden-yellow w/brown-black veining (Central Africa)

Black Limba – Yellow to golden brown, grey to nearly **black** veins (Tropical, Western Africa)

Bubinga – Pink/red-darker reddish brown with purple/black streaks (Equitorial Africa)

Lacewood -Pink-reddish brown with a distinct small lacelike pattern (Brazil)

Bocote – Yellow/golden brown, with dark brown/black stripes (Mexico & Central/South America)

Wenge – Medium brown with black streaks (Central Africa)

**Caring For Your Board**

Your board is a long-term investment. Each is seasoned with several layers of food-grade mineral oil and butcher block/bee’s wax. Used in conjunction, cutting board oil and wax provide an effective combination of protective outer layer and sealed wood that is sanitary, easier to clean and won’t warp.

To Clean: Use hot water, sponge and a light amount of soap, scrub off any foods and fluids that have come in touch with the board. Put a wet board flat to dry. If the board dries on one side, it will cause the wood to warp.

To Disinfect: To disinfect, use pure white vinegar. If your board has any sour or mold-like smell, cut lemons in half and rub the board down with the sides of the lemon. Let sit for a few minutes before rinsing off.

**DO NOT:**

* Put the board in the dishwasher. The heat and water will warp and splinter the wood.
* Dunk or let the board in stand in water. The wood will absorb water and potentially warp.
* Use bleach. This will stain the wood and/or excessively dry the wood.

Maintenance: Every month, or more frequently depending on use, apply a food grade mineral oil/bee’s wax mix. We recommend Board Buddy – Bee’s Wax & Mineral Oil which we mix and sell at Out Of The Woods; however, any food grade mineral oil and bee’s wax will work. Wipe on with clean cloth and let soak into the cutting board a few hours to overnight before wiping off excess.