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### Cutting Board Use and Care Instructions

- Before using your cutting board for the first time, wipe with a damp cloth or sponge and towel dry. Never soak board in water, as this will cause the wood to separate and ruin the product.
- To enhance the stain-resistant properties of the board, it has been seasoned with a food-grade board butter. You should occasionally recondition to maintain stain resistance.
- To season the board properly, apply a food-grade board butter in a circular motion using a clean, dry cloth. Allow the butter to soak in and repeat with another application. After allowing the second coat of board butter to soak into the board for a couple of hours, wipe off the excess.
- Do not use in the microwave or conventional oven and never place near a heat source. This can cause permanent damage to the wood.
- **HAND-WASH ONLY!** Never place the cutting board in the dishwasher. The high heat, pressure and humidity inside a dishwasher will damage the wood and cause mold to develop, which will ruin the product.
- One side of some boards feature specially designed grooves to channel meat and food juices. After each use, be certain to adequately clean all grooves.
- After each use, hand-wash immediately with warm soapy water to prevent food from drying onto the wood. Never scrub with hard bristles, abrasive cloths or pads as this will scratch the surface. Rinse with warm water, towel dry immediately and air-dry completely prior to storage.
- Exposing your cutting board to excessive amounts of water can cause the wood to warp or crack. **NEVER SOAK YOUR CUTTING BOARD IN ANY LIQUID.**