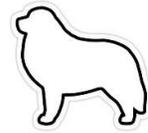# White Dog Woodworking

Care Information for Handcrafted Charcuterie and Cutting Boards.

Our sincere thanks for your purchase. We combine exquisite wood, organic design, and traditional craftsmanship to create simply beautiful charcuterie and cutting boards.

Many of our customers reserve the most attractive side for presentation and, if needed, the other side for cutting. That way the presentation side remains pristine.

Here are some simple suggestions to keep your board looking and feeling great:

DO:

- Wash your board after use in warm soapy water, and then dry thoroughly.
- Store the board on edge, if possible, with air space around so that it can breathe.
- If you wish you can use white vinegar or lemon juice to disinfect your board before washing. This will also help to get rid of any odors.
- Examine your board every few months to see if it looks or feels dry. If so, apply a thin coat of food safe oil.
- We use a food safe finish by **Tried & True**™ when crafting the boards. You can purchase a small quantity from us, or alternatively you can use any food safe oil to maintain your board – examples include certain mineral oils, butcher block oil, any nut oil (that you are not allergic to!) such as walnut. DO NOT use olive oil, as this may become rancid over time.
- To apply, simply rub a little oil into the board using a lint free cloth, allow the oil to soak in for an hour or so, then wipe off any excess and buff to a nice sheen. You can even burnish with "0000" (extra fine) steel wool after oiling – that's what we do.

PLEASE DO NOT:

- Run your board through the dishwasher, it won't survive!
- Soak your board in water as this may cause it to warp.

With a little care your board will give pleasure to you, your family, and guests for many decades, and perhaps even several generations!

Please like our Etsy store (www.Etsy.com/shop/WhiteDogWW), and we welcome feedback.

With our very best wishes
Kim & Tim

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White Dog … because we love our Great Pyrenees!