



LARCH WOOD

Care Instructions

Congratulations on purchasing a Genuine **Larch Wood Cutting Board**.

This board is handcrafted from the indigenous Eastern Canadian Larch by local craftsmen from Cape Breton Island, Nova Scotia. Your board will last life times if properly cared for.

- Never hold under running water for too long
 - Never submerge in water
 - Never place in a dishwasher
- Never leave the board in areas of concentrated heat

Maintenance

This board has been treated with a food grade mineral oil, followed by a finish coat of Clapham's Beeswax Salad Bowl finish (available from Larch Wood). The wax should be reapplied periodically depending on usage. To reapply the wax, ensure that the board has been well cleaned and dried off. Rub a thin coat of wax on the board with a soft cloth and allow to dry for a few hours. Afterwards buff with a soft dry cloth.

Cleaning

Use a moist cloth or sponge to remove any dirt. Sticky dirt can be removed with the backside of a knife and then cleaned with a moist dry cloth or sponge. To clean even more thoroughly, apply salt to the board and rub with a sponge that has been dampened with lemon juice.

Storage

Do not store the board in a hot place i.e., close to direct sunlight or a heat source. Dry the cutting board carefully before storing in a cupboard.



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