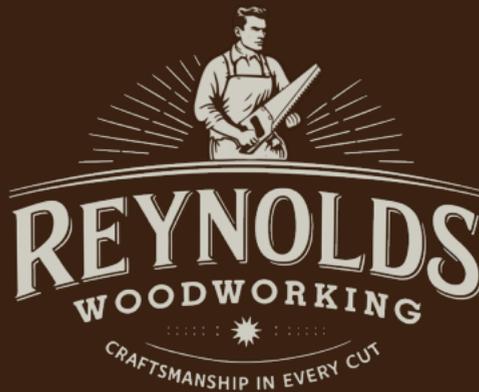


## How to care for your cutting board/charcuterie board

1. Always clean with warm water and mild soap after use
  2. If needed, gently sand with 320 to 400 grit sandpaper to remove knife wear or roughness.
  3. Regularly apply mineral oil or Revive butcher block conditioner.
- Your board has been finished with food safe mineral oil and Reynolds Woodworking's Revive butcher block conditioner.
  - Never wash in the dishwasher!
  - Store in a dry open area to prevent warping.
  - Protect from extreme temperatures





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