



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 submerge in water.
- Never place in a dishwasher
- Never leave the board in areas of concentrated heat
- Never place a hot skillet or pot from a burner or oven directly on the board

Maintenance

Your new cutting board should be seasoned to allow it to adapt to your home or work environment. Apply Larch Wood Cutting Board Conditioner to all surfaces of your board on a weekly basis for the first month. Once the board is seasoned we recommend a monthly treatment to prevent the wood fibers from drying out. To apply, rub a thin coat of the conditioner on the top, sides and bottom with a dry cloth and allow it to absorb. Buff to a shine with a soft dry cloth.

Cleaning

Use a moist cloth or sponge to remove any dirt. Sticky residue can be cleaned by using a small amount of mild detergent on the scrubby side of a sponge while holding the board under warm running water.

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 ie: close to direct sunlight or a heat source. Dry the cutting board carefully before storing in a cupboard.

www.larchwoodcanada.com
info@larchwoodcanada.com
toll free: 866 735 2949