

**Care instructions for  
Cheese boards, Sandwich boards and Cutting boards**

Boards are treated with Clapham's Salad Bowl Finish, a beeswax based product and the recommended finish for all unvarnished wood kitchen utensils. If board was shipped freshly waxed, buff with a clean cloth before use. Use Clapham's, butcher block oil or mineral oil to preserve the wood and to minimize absorption of food oils that can turn rancid.

To clean, wipe board with a damp cloth; do not soak or put in dishwasher. If necessary, use a scrubber, rinse and dry immediately. If cleaning or humidity change causes portions of the wood grain to raise or fuzz, sand the area gently with 220 or 320 sandpaper and treat with salad bowl wax or butcher block oil. Boards made with more than one type of wood may develop barely noticeable steps or lines at the joints; this is normal and due to differences in the woods.

John's Workshop at Ruckus Ridge Crafts  
Mimbres, NM  
[www.ruckusridge.com](http://www.ruckusridge.com)

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