

# ALCHEMY ARTISAN WORKS



## Resin Finished Charcuterie Boards

Artistry by

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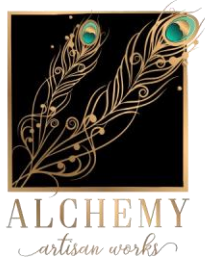
### DO

- Oil your charcuterie board frequently, ideally before each use to protect it from greasy foods, and after use/ washing. I use and recommend Oldfactory seasoning oils & waxes to condition and seal the wood. (No oil is needed on the resin finish but will not hurt should you get some on it.) You can purchase them from me online at [www.alchemyartisan.works](http://www.alchemyartisan.works).
- Wash your board, using a non-abrasive cloth, water and diluted soap, if needed.
- Pat dry and leave to air dry completely before applying oil.
- Store whatever oil or wax finishing products you use in cool, dark places.

### DO NOT

- Use abrasive materials on the board (e.g. scrubbing with steel wool). –Use your board for cutting. If you must, protect the resin & board by putting a towel down on the counter/table first, then use the back of the board for cutting.
- Place your wooden board indirect sunlight or over direct heat.
- Use olive oil or vegetable oils to season your board, as these will go rancid.

All materials used are certified food safe.



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