

ALCHEMY ARTISAN WORKS



Resin Finished Charcuterie Boards

Artistry by

Shanda Louis

DO

- Oil your charcuterie board frequently, ideally before each use to protect it from greasy foods, and after use/ washing. I use and recommend our all-natural Alchemy Artisan 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.
- Wash your board, using a non-abrasive cloth, water, and diluted soap, if needed.
- Pat dry and leave to air dry completely before applying wax or oil.
- Store whatever oil or wax finishing products you use in a cool, dark place.

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 in direct sunlight or over direct heat.
- Use olive oil or vegetable oils to season your board, as these will go rancid. Our oils and waxes are specially formulated with all natural ingredients that keep them fresh and protected.

All materials used are certified food safe.



ALCHEMY
artisan works

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