

Instruction to keep your board beautiful for years to come:

-After each use wipe down with a damp cloth then dry with hand towel afterwards.

- If food was touched, take a small bucket with soap and water then soak a cloth in the bucket but not the board, then wring out the cloth and wipe your presentation board. Or cut a lemon in half then wipe it on the board. Then dry with a hand towel.

- Every year, slightly sand your presentation board with a 120-grit sand paper then apply food safe oil.

-Do not put the presentation board in the sink with water or in the dishwasher, the microwave or even leave the board outside, in the rain, snow or sun because presentation board will deform or split.