

# re.dwell

950 Boston St SE Grand Rapids, MI 49507 | 616.914.5437 | [www.redwelldesign.com](http://www.redwelldesign.com) |

Your cutting board is made from a variety of reclaimed wood species for a unique, one-of-a-kind pattern. Though many people display them, which we appreciate, they are made to be used in your everyday cooking or entertaining needs. So please chop away on those veggies or cover them in meats and cheeses for a charcuterie spread.

## **Caring for your board –**

Wash your cutting board with warm soapy water (we recommend using a mild unscented dish soap, such as Seventh Generation Free & Clear Dish Liquid) including the underside and edges, removing anything that is stuck to it with a lint-free cloth or scrubber. Most people only wash the top, and that actually ends up hurting the board. Stand/lean it on its side to dry, laying it flat can cause cupping.

If the cutting board starts to feel rough or dried out with use, it can be re-oiled with mineral oil, or other FDA approved oils. We like an oil/wax combination like Howard Butcher Block Conditioner.

Rub on all sides using your bare hands or while wearing a latex glove. The warmth from your hand will help work the wax/oils into the wood. Allow to soak in for a few minutes and remove excess with a clean, lint-free rag.

If your board begins to get too rough over time from everyday use and cutting, please contact us and we can refinish it.

We hope you enjoy your cutting board for years to come. Do not hesitate to contact us with any questions.

Sincerely,

The re.dwell Team

Share how you use your re.dwell pieces by tagging #redwellgr or @re.dwell on Instagram