



# SMALLPRINTDESIGNS

## *Walnut + Maple Cutting Board* Use & Care Guide

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### **The Craft**

Your board is handcrafted from sustainably sourced black walnut and hard maple, joined and finished by hand for lasting durability and timeless beauty. Each piece is small-batch made and unique.

### **Daily Use**

- Ideal for bread, fruit, herbs, and prepared foods.
- Avoid bones, cleavers, and rough serrated knives.
- Rinse quickly after use; never soak or put in the dishwasher.
- Dry thoroughly and stand upright for airflow.

### **Maintenance**

Condition once a month with food-grade cutting board oil or a beeswax-oil mix. Let it absorb, then buff dry. Regular care protects surface and enhances sheen.

### **Refreshing Your Board**

To remove stains, sprinkle coarse salt and scrub gently with half a lemon. Rinse, dry, and re-oil. For deeper renewal, sand lightly with 120-220-grit paper and refinish with oil.

### **Storage**

Store in a dry, ventilated space away from direct sunlight or heat. Avoid stacking heavy items on top.

### **Everlasting Character**

Your board will gain a soft patina with time—an expression of its natural life and your craft in the kitchen. With care, this board will become a legacy piece—passed down, not replaced.

### **Handcrafted in Austin, Texas**

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