



CARE INSTRUCTIONS

NEVER submerge cutting boards in sink of water – not even for a second!!! Wood is porous and will soak up water causing the cutting board to crack when it dries. Wipe with hot soapy dish cloth and towel dry. DO NOT soak your utensils. DO NOT put in dishwasher. Store cutting boards flat to prevent warping.

Regular monthly maintenance for when your item looks or feels dry: Rub entire item with mineral oil. Let it stand for five minutes before wiping off the excess oil with a dry cloth or paper towel.

Never use vegetable oils. These oils can become rancid, which in turn, can make your product rancid and create a health problem.

To eradicate garlic, onion or other smells from board, rub the board with course salt or baking soda. Let stand a few minutes and wipe salt or baking soda from board. The smell should be gone.

TIGER BLOCKS
14 County Road 521
Corinth, Mississippi 38834
662-287-6021