




WALNUT
Artisan
GALLERY

Thank you for choosing handmade!

Every board in my shop has been produced from high-quality hardwood that comes from sustainable forestry. All of my boards are handmade in my workshop. Rest assured your board has been thoroughly checked and finished with food grade mineral oil to create a protective barrier around your board.

If you are happy with your board, I would appreciate it if you could **post a review** on my website, Etsy, or Amazon. You can also tag me on Instagram with your board! Also, sign up for the newsletter on my website for **exclusive offers and discounts!**

 If you received this as a gift with no sender info, send me a picture of your shipping label so I can look up who sent it.

 If your board is damaged, please contact me ASAP with pictures of the damaged board, box, and shipping label. Please keep the packaging and contact me within 5 days upon delivery, as shipping companies have very tight deadlines for me to submit a claim.

My board care instructions are on the back of this card and thank you for supporting a small business. Enjoy your board!

Nick
Shop Owner



@walnutartisangallery



walnutartisan.com

BOARD CARE INSTRUCTIONS

- Air dry prior to first use in the kitchen for 10 days to allow the mineral oil that I applied to absorb.
- Wash in warm, soapy water after each use. Use mild soap.
- Never soak or submerge in water.
- Never put in the dishwasher.
- Keep away from extreme heat and sunlight.
- Never cut continuously on the same surface area.
- Oil your board monthly with regular use.
- After washing, dry your board with a towel and place it vertically to dry. Do not lay it flat as it traps moisture.
- Do not leave moisture from food for prolonged amounts of time.

If you would like to eliminate garlic, onion, fish, or other smells from your cutting board:

Lemon – Apply fresh lemon juice or rub a cut lemon over the surface of the cutting board to neutralize onion and garlic odors.

Coarse Salt – Rub the board with coarse salt. Let it stand for a few minutes, wipe the salt, and then rinse.

Vinegar – To disinfect and clean your board, wipe them with full-strength white vinegar.

Please let me know if you have any questions or concerns via email. Thank you for supporting me!



clientcare@walnutartisan.com