

## ***Your charcuterie board is a handmade, one-of-kind, work of art.***

Made one at a time, my boards are thoughtfully designed and crafted from select hardwoods. If cared for, your board will last many years. *Let me help you do that!*

## **How to care for your board**

### **DO:**

- **Hand wash immediately after use** with an antibacterial dish soap and a sponge
- **Towel dry immediately** after rinsing
- **Stand it on end or side.** Laying it flat while wet will cause it to warp because the sides will dry unevenly. Once completely air-dried, you can lay it flat.
- **Keep it oiled.** This will prevent food oils from sinking into the wood. If it has been a while since you used your board, condition it once or twice before use. You can purchase readily available products like Howard's Butcher Block Oil and Howard's Butcher Block Conditioner and apply on a regular basis.

### **DO NOT:**

- **Put in a dishwasher:** Just don't...EVER. The heat will melt the glue and the moisture will cause warping and cracks. The same goes for hot ovens, stovetops, hotplates, microwaves, hot cars, and direct sun.
- **Submerge in water:** While the board has an oil and wax finish, it is still susceptible to swelling from excessive water.
- **Put away wet** (See drying instructions above)
- **Use food based oils:** That means no avocado oil, coconut oil, walnut oil, olive oil, almond oil, etc. These types of oils can go rancid, which you obviously don't want to be touching your food.

### **About the artist:**

Ryan Stander a multi-disciplinary artist from Minot, ND. As an artist and educator, his creative interests reach into photography, printmaking, letterpress, and fine woodcraft.