



Wedding GIFT Boutique

Hello.

This cutting board was made just for you by Wedding Gift Boutique!

Each board is made in my shop and is handcrafted from high-grade natural wood harvested through sustainable forestry. I take special care to input your custom information into my designs so that your board turns out exactly as you imagined it. Lastly, I finish all boards with butcher block oil which helps maintain its condition throughout its use in your kitchen.

I've perfected this process to create beautiful, top-quality, 100% food-safe cutting boards for you to enjoy. I carefully inspect every board at several stages of the crafting process to ensure that each and every one is perfect in its own unique way before I send it on its way to you!

- 🌸 If you're happy with your board, **please leave a review through the online store you purchased from.** These really help me build an online presence and grow!
- 🌸 If you received this board as a gift and don't know who to thank, send me a picture of the shipping label and I'll help you track down the mystery gift-giver!
- 🌸 Please make sure your board wasn't damaged in transit. If this happens, send me pictures of the damage on the board and the box it came in as well as the shipping label within 5 days after delivery. I'll need these to file a claim with the shipping company in a timely manner. Once approved, I'll make and ship you a new board.

If you have any other concerns, please reach out to me and I'll do my best to address them and remedy the situation!

I hope you love your new personalized cutting board as much as I loved making it!

Sincerely,

Kateryna

Shop Owner

Visit my website and sign up for my newsletter:

wgbgifts.com



How to take care of your board:

Let your board rest for 2 weeks prior to use, letting the oil soak in to prevent future drying/cracking. After a few uses, apply food-grade mineral oil to maintain it.



How do I clean my cutting board?

Use water and mild soap, then wipe with a clean, dry towel. DO NOT soak your cutting board in water!

Can I wash my cutting board in the dishwasher?

No! The cutting boards are NOT dishwasher safe.



Should I oil my cutting board?

I recommend oiling your board every 3-4 weeks depending on how often you use it. After cleaning and drying your board, apply a food-grade mineral oil to the surface. Let it soak for a few hours/overnight. Then, remove the excess oil with a clean, dry towel.



How do I get rid of food odors on my board?

These 3 methods will help remove odors:

- 1) Wipe white vinegar over the surface of your board
- 2) Rub a quarter of a lemon over the surface
- 3) Rub your board with coarse salt, leave on for a few minutes, then rinse off



How do I get rid of splintering?

Sand your clean, dry board with 220-grit sandpaper until the splinters are smoothed out. Clean it with a dry paper towel and apply food-grade mineral oil. Let it soak overnight and wipe off the excess. I suggest using this process for the first few uses and the wood splinters will eventually disappear.



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