



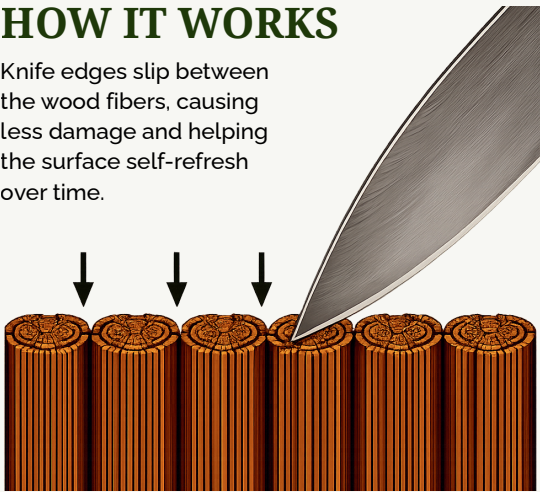
ENJOY YOUR NEW BOARD

This board was hancrafted from carefully selected hardwoods and built to provide decades of service.

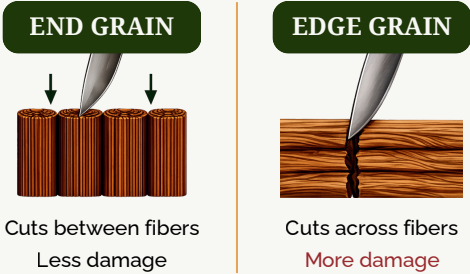
End-grain construction is preferred by professional chefs because it is gentle on knife edges and naturally resists visible wear.

HOW IT WORKS

Knife edges slip between the wood fibers, causing less damage and helping the surface self-refresh over time.



WHY END GRAIN MATTERS



- GENTLER ON KNIVES**
Keeps your blades sharper, longer.
- LESS VISIBLE DAMAGE**
Fibers compress rather than sever.
- SELF-REFRESHING SURFACE**
Minor marks become less noticeable over time.
- NATURAL BEAUTY**
End grain showcases the natural inner beauty of the tree.
- NO MICROPLASTICS**
Unlike plastic boards, no plastic particles enter food.

CARE INSTRUCTIONS

- CLEANING (AFTER EACH USE)**
 - Hand wash only with warm water and mild soap
 - Do not soak or submerge
 - Never place in dishwasher
 - Dry upright or on edge and allow airflow on both sides
- OILING & CONDITIONING**
 - Use food-grade mineral oil or Boxeur Bois Board Cream
 - Apply every 1-2 weeks with regular use
 - Apply a generous coat
 - Let soak in for several hours or overnight
 - Wipe off excess
 - Re-oil when the board looks dry, pale, or rough
- SANITIZING (AS NEEDED)**
 - For odors or stains: Sprinkle coarse salt, rub with half a lemon, rinse, and dry.
 - For deeper sanitizing: Light mist of white vinegar, wipe clean, dry immediately.

WHAT TO AVOID

- No Dishwasher
- No Soaking
- No Bleach or Harsh Cleaners
- Do Not Flat Dry

KEEP YOUR BOARD LOOKING ITS BEST

Resurface once or twice a year to refresh your board. The process removes minimal wood and restores near original appearance.

- 1 SAND 80 GRIT**
 Remove surface wear and marks.
- 2 SAND 120 GRIT**
 Refine the surface and smooth out scratches.
- 3 SAND 220 GRIT**
 Continue smoothing for a finer finish.
- 4 LIGHTLY WET BOARD & LET DRY**
 Raise the wood fibers (this is called "raising the grain").
- 5 SAND 320 GRIT**
 Final sanding for a glass-smooth surface.
- 6 APPLY MINERAL OIL**
 Let soak for 20 minutes, then wipe.
- 7 APPLY BOARD CREAM/WAX**
 Let absorb for 20 minutes, then wipe clean.

★ RESULT: VERY SMOOTH FINISH CLOSE TO DAY 1 APPEARANCE
The board takes less damage from knives, and resurfacing is easier and faster.

End-grain boards are constructed from the strongest orientation of the wood, selected for durability, longevity, and character. Designed for daily use, they are made to age gracefully over time, reflecting the value and consistency, authenticity, and dedication in any well-built creative endeavor.

The board is a reliable kitchen tool and a reminder that thoughtful craftsmanship—whether in the kitchen or not—continues to resonate and stand apart.

BOXEUR BOIS BOARD CREAM

NOURISH • PROTECT • PRESERVE



- All-natural blend of mineral oil & beeswax
- Deeply conditions and protects
- Enhances wood's natural beauty
- Food-safe & easy to apply

Use after oiling to lock in moisture and create a protective barrier.