

## **Bread Board Manual**

- 1) The cutting board has been finished with mineral oil, which is a food-safe oil which seals the wood. If you're cutting bread you may simply brush off what few crumbs there are with a dry cloth. If you've sliced vegetables you may wipe the board with a damp cloth.
- 2) Over a period of time, wiping the board with a damp cloth may make the wood feel less smooth than when new. You may smooth the board by rubbing it with a Scotch Brite pad which acts as very fine sandpaper. Once smooth, apply a liberal amount of mineral oil to the board and then place the board on a cereal bowl for two or three days. Over a period of two or three days, the oil will soak into the wood and restore the board's original luster and sheen.
- 3) It is our suggestion you select the most attractive side of the board and cut your food items on the opposite side. In that manner you will always have a nice side to display your knife and board set.

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