

Care Instructions

As with any wood cutting boards, it can lose its luster and smoothness over time. In order to maintain its beauty we advise the following care:

Cleaning

Clean immediately following use to prevent staining and bacteria growth.

When possible use a damp cloth to wipe clean.

Wash under running water with mild dish soap. Dry immediately with a clean towel then allow it to fully dry in an upright position.

If there is a need to sanitize the board the following methods are preferred: a cloth dampened with hydrogen peroxide, hypochlorous acid, colloidal silver, or deep clean with salt and lemon (below).

Deep Clean

Clean with the above method but do not dry.

Sprinkle the board with coarse salt.

Using half a lemon “scrub” the salt into the board gently squeezing the lemon to express a small amount of juice as you clean. Let sit for 5 minutes.

Remove the salt and residue with a bench scraper or spatula.

Wipe with a damp cloth.

Allow to fully dry before storing.

Maintenance

Anytime the board starts to look dull, re-oil using fractionated coconut oil (follow the instructions from the care kit). The frequency will depend on use, but usually once per week for frequent use.

Apply our wax finish every 1-2 months for deep conditioning and protection for the wood.

Over time you will get cutting marks on the boards, we believe these markings give character to your cutting board. However, if you choose, cut marks, wood swelling and imperfections can be lightly sanded using 220 grit sandpaper. After sanding, reseal with our finishing wax.

do not



Submerge in water

Too much moisture will cause the wood fibers to swell. The board will lose its smoothness and it will increase the risk of cracking and warping.



Place in the dishwasher

Water and heat will increase risk of swelling, cracking and warping.



Use cleaning chemicals or cloths

Introducing chemicals to your board will result in chemicals then being transferred to your food.



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Made in the USA

Our cutting boards are made from Maple and Black Walnut hardwood. They are one solid piece, never bonded with glues or other adhesive. No stains or toxic finishes including mineral oil.

Our cutting boards are finished with a blend of beeswax and fractionated coconut oil. That's it!

Maple	Black Walnut
<p>Durability: dense, closed grain hardwood that is durable and knife friendly.</p> <p>Hygienic: natural antibacterial and antimicrobial properties, easy to clean and sanitize.</p> <p>Aesthetics: naturally light color with little variation in the grain.</p>	<p>Durability: dense, closed grain hardwood that is durable and knife friendly.</p> <p>Hygienic: natural antibacterial and antimicrobial properties, easy to clean and sanitize.</p> <p>Aesthetics: unique variations of deep chocolate color often highlighted with black, purple, red, and/or blonde streaks.</p>
<p>Although both are hardwood with closed grain, maple is slightly harder with a tighter grain making it just a little more scratch/dent resistant and a little more resistant to bacteria growth. Walnut is a much more unique wood with great coloring and variation.</p>	

Cutting Board Care Kit Directions

Before applying oil or wax be sure to clean the cutting board thoroughly and allow it to dry completely.

Cutting Board Oil:

The cutting board should be oiled regularly. This will be dependent upon use but for regular board use we recommend weekly or biweekly to maintain the integrity of the wood and prevent dryness and cracking.

How to apply oil:

Spray oil generously, directly on the wood. Use the cotton cloth to rub the oil into the board. Repeat for the opposite side of the board and be sure to include the handle and sides. Oil can be wiped off immediately but we recommend waiting a minimum of 30 minutes to allow the oil to penetrate. When ready, wipe away any excess oil with a clean cloth.

Cutting Board Wax:

The cutting board wax should only need to be applied every month or two depending on the frequency of use. Wax provides a deep conditioning and protectant for the wood to prevent dryness and cracking.

How to apply the wax:

Rub the wax bar over the surface of the board. Use one of the abrasive pads to rub wax into the wood. Use a circular motion and light pressure as you apply the wax. This process helps to smooth the board and allows the wax to get deeper into the pores of the wood. Continue this process on both sides of the cutting board, handle and sides. Wax can be wiped off immediately but we recommend waiting a minimum of 30 minutes to allow the wax to penetrate. When ready, wipe away any excess wax with a clean cloth.

Our Story



Doug aka "Papa Mangia" created his first cutting board at the age of 17 for his mother in shop class at school. 50 years later we asked him to make a long skinny cutting board to cut our Italian loaves of bread on. When he asked how we wanted it finished we decided to create our own natural and non-toxic blend to finish and protect the boards.

Having recently retired, Doug agreed to sell a small number of cutting boards to our audience on social media who also value beautiful handmade, non-toxic cutting boards. Doug designed the cutting board handles to look like the original board he created for his mom so many years ago. He handmade our cutting boards in a small basement shop working for hours shaping and sanding. It started small and slowly our "fleet" of cutting board shapes and sizes grew as did the demand. This little side hobby quickly became a rigorous job.

In order to fill the demand for our cutting boards we have outsourced the majority of our cutting boards to a local manufacturing company owned by a relative of our Mamma Mangia family. Doug and our team worked closely with the new manufacturer to ensure the cutting boards met our exacting standards. We are humbled and grateful to provide the highest quality, non-toxic cutting boards available and are excited to continue to serve you, our friends and supporters.