



We handcraft our cutting boards, trivets, pizza peels, and spatulas from the finest hand-selected birch, ash, and maple. These were chosen because of their properties: little or no taste emitted, minimal movement in performance. Color variations in the sapwood and heartwood ensure that ensure no two boards are alike. Some of our boards contain cherry and/or walnut accent strips. These provide the dark contrasts and exhibit the same characteristics as the lighter-colored base wood.

We biscuit joint our boards during the lamination process. This adds additional strength and stability and complements the properties of the woods we use. Our unique 3-piece construction reduces the number of glue joints and presents a more substantial look and feel to the board. To provide a nice finish look we breadboard the end of our boards. A breadboard end is a narrow piece of wood that is joined to the end of the cutting board. The purpose is to support and maintain the rigidity of the panel, while allowing the panel to shrink or expand across the grain.

We use only FDA-approved adhesives providing you with a safe cutting board that will last forever!

We treat/seal our boards with mineral oil which is both odorless and tasteless. You can buy this mineral oil in any drug store and apply it yourself to maintain the look and longevity of your board.