



We handcraft our cutting boards from the finest hand-selected maple. Maple was selected because of its' properties: little or no taste emitted, minimal movement in performance.

Depending on board size, we may biscuit our joints during the lamination process. This adds additional strength and stability and complements the properties of the woods we use. Our unique 3, 5, or 7 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 can 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.