



## What are my wood choices?

We use only ash, birch, and maple for all our products. If you are undecided as to what wood to choose, see below for a short description and picture. We refer to sapwood and heartwood in our cutting board construction. To understand the difference between heartwood and sapwood, you need to learn a bit about how a tree grows. If you were to crosscut the trunk of a mature hardwood tree and remove the bark and outer cambium layer (which eventually becomes new bark), you'd notice two distinct sections of the trunk. The outer, lighter colored wood is the sapwood. This is the "working" part of the tree, as water and sap will flow through the sapwood much like blood through your arteries, veins and capillaries. The inner, darker section of the trunk is the heartwood. Heartwood is formed from old, "retired" sapwood, and becomes the strong spine of the tree.

### Ash



Ash is popular for food containers because the wood has no taste. Sapwood is light-colored to nearly white and the heartwood is a light brown color, though darker shades can also be seen. It has a medium to coarse texture similar to oak. The grain is almost always straight and regular, though sometimes curly or figured boards can be found.

## Birch



Birch heartwood tends to be a light reddish brown, with nearly white sapwood. There is virtually no color distinction between annual growth rings, giving Birch a uniform appearance. The grain is generally straight or slightly wavy. Pores are closed, with a fine, even texture. These color variations produce a dramatic cutting board. Birch has no taste.

## Maple



Maple sapwood color ranges from nearly white, to an off-white cream color, sometimes with a reddish or golden hue. Maple has closed pores and a fine texture and is generally straight-grained. This coloration tends to produce a more uniform appearance. Maple imparts no taste.