

Oak Cheese Board Care Instructions

THANK YOU for purchasing one of our stunning and unique Cheese Boards. We hope you get many years of use and pleasure from it.

Your board has been made from a piece of reclaimed Oak.

Reclaimed floorboards are cleaned, planed and then hand shaped and finished. Each piece comes from limited batch with unique grain and handle shape/position.

The board may need "Buffing" with a soft cloth to restore the evenness of the satin oil finish which can be dulled during storage and transport.



The finish on your board is Clark's Cutting Board Wax which is 100% plant based.

Care of Your Board

Simply wipe clean with a damp cloth. Avoid using harsh cleaning products, but a little soap is ok. Occasional re-oiling will return the finish to good as new.

Just give your board a coat of cutting board wax or oil. We think it's best not to use fossil fuel based mineral oil, which is why we used a coconut oil and beeswax.

Oils from the kitchen cupboard are not suitable as they can go rancid. Always use a professional, food safe cutting board product.

If you do get marks in the wood from knives, try light sanding with 120 and then 240 grit sandpaper and then apply a new coat of oil/wax.

Colour Change – All wood products will change in shade slightly now that the wood is exposed to sunlight. This is perfectly normal and happens the most in the first 6 months.



Handcrafted unique & original wood and resin creations

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