

TIGER BLOCKS

Tiger Blocks was conceived in August 2008 in Vidalia, Louisiana. A bar-b-que festival organized by Finley Hootsell. Finley contacted Matt Avance to ask for unique cutting boards from the Tiger Striped Northern Maple that he uses to make custom muzzleloaders. Those 6 cutting boards became the beginning of the line, "Tiger Blocks". These boards are available in other beautiful hardwoods, such as walnut, cherry, ash, and red oak. Not only are they beautiful, but very useful. We hope, whatever your choice that they continue to bring you many years of enjoyment through their beauty and usefulness.

TIGER BLOCKS CARE INSTRUCTIONS

- NEVER submerge cutting boards in sink of water - not even for a second!!!
 - Wood is porous and will soak up water causing the cutting board to crack when it dries.
 - Wipe with hot soapy dish cloth and towel dry.
- DO NOT soak your utensils.
- DO NOT put in dishwasher.
- Store cutting boards flat to prevent warping.
- Regular monthly maintenance for when your item looks or feels dry:
 - Rub entire item with mineral oil.
 - Let it stand for five minutes before wiping off the excess oil with a dry cloth or paper towel.
- Never use vegetable oils.
 - These oils can become rancid, which in turn, can make your product rancid and create a health problem.
- To eradicate garlic, onion or other smells from board, rub the board with course salt or baking soda.
 - Let stand a few minutes and wipe salt or baking soda from board. The smell should be gone.