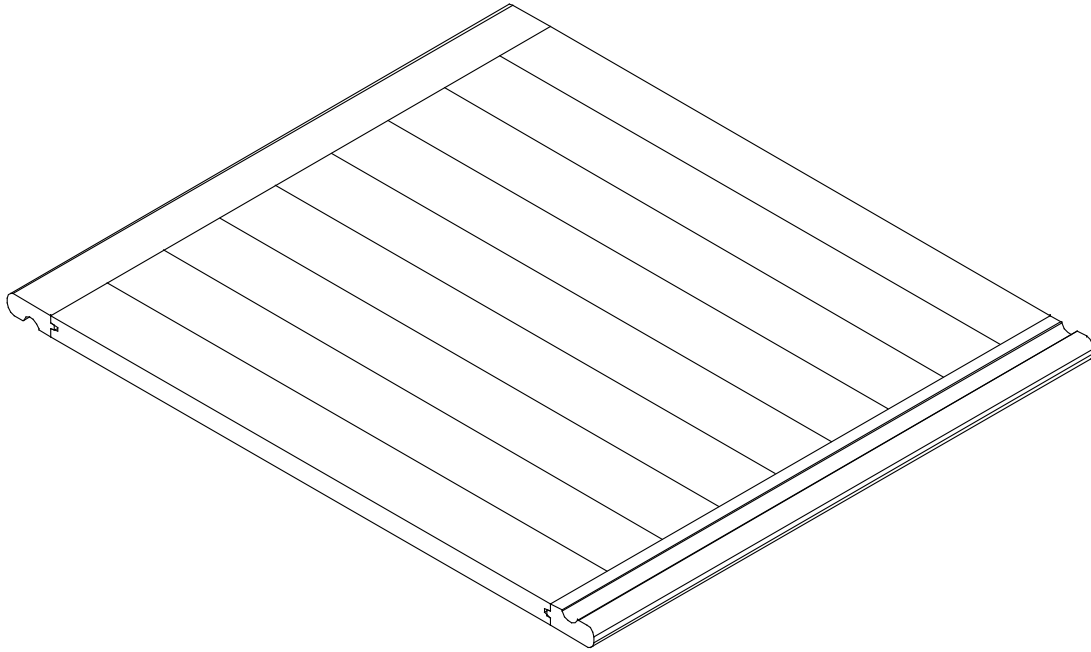


Omega National

P R O D U C T S



CUTTING BOARD CARE

Our cutting boards have been treated with food grade Mineral Oil. Upon receiving your new board, clean it with a damp cloth. Allow the cutting board to dry completely and then recoat the board with a generous coating of mineral oil (safe non toxic mineral oil can be bought at most drug, and grocery stores.) Allow the oil to soak in for one or two hours and then wipe with a dry lint free cloth. Recoat the board with mineral oil when necessary.

With proper treatment your cutting board will retain its natural beauty and usefulness.

*** CAUTIONS ***

DO NOT immerse or soak the board in water for an extended period of time.

DO NOT use vegetable oil, olive oil, corn oil or sunflower oil. These oils can become rancid.