



Jarrah Chopping Board Origin and Instructions

Origin of your chopping board

Your chopping board is made from Jarrah - a dark wood native to, and only found, in the South West of Western Australia. This board was sourced from a forrest near Manjimup.

Jarrah is an excellent choice for a chopping board, as it is hard, dense, and has a very tight grain, giving it an excellent resistance to knives. It also means it has few places for germs to hide.

A professional woodworker - Kevin Luff of Wood Affair, based in Bibra Lake - then carefully cut and glued the panels together, and shaped the result into the board that you see.

Foote and Flame then added our touch by laser engraving the wording onto the board. The board was then carefully sanded and finished with a food grade oil, to seal and protect the wood.

Care of your chopping board

With some simple care, your chopping board will last you for a lifetime.

After use, wipe down with warm, soapy water. Hand wash only - and if possible do not immerse it in water. Ensure the engraved areas of the board are clean.

Every few years, give the board a light sand with 240 grit sandpaper, to smooth off any cuts from use. Then, seal with the wood with a food grade oil - mineral oil is an excellent choice. Avoid using common cooking oils to seal the wood (canola oil, and so forth).

Issues or Questions?

If you have any issues at all, please email us at hello@footeandflame.com.au and we'll fix it for you!