

Product title:

Acacia Wood 3-in-1 Cutting Board, Prep Board, and Chef's Board is as Beautiful as it is Durable

Bullets:

- 20 x 14 x 1.25 inches – big enough to handle a lot of chopping and cutting
- Unmatched attractiveness that only acacia end grain can provide
- Unmatched durability that only acacia end grain can provide
- Self-healing, and gentle on cutlery
- Will last a lifetime with proper care

Product description:

Description title:

This 3-in-1 Cutting Board, Prep Board, and Chef's Board is Substantial in Size and Durability, Not in Price.

Description body:

Now about that size. At 20 x 14, it's roomy enough so you spend more time chopping, and less time clearing space. To put it simply, this acacia end grain cutting board holds a lot of food.

If you're worried about wear and tear, don't be. This acacia board can handle anything you throw at it. It's self-healing, and extremely gentle on knives. Which means you spend less money replacing, or less time sharpening.

And lastly, **you simply cannot find a more durable acacia end grain cutting board at this price.** And certainly not one as stunning as it is sturdy.

*Use & Care for Your New Acacia Wooden End Grain Cutting Board

Your new cutting board is easy to clean and care for. Care for it well, and it will last you a lifetime.

Since it's made from natural wood, this board requires some care to ensure its longevity. After use, wash the board in warm, soapy water and dry immediately. After washing, use a microfiber cloth to apply a layer of butcher's block oil.