

Round Barn Woodcrafts

Functional wood creations

Thank you for your purchase from Round Barn Woodcrafts. We take pride in creating functional wood creations made from hard maple, cherry, black walnut, oak, ash, and some lesser known, sustainable exotic woods from Africa, Central and South America, and Mexico. Some of the domestic woods come from trees on family land in northern Wisconsin.

Pizza peels, our original design and one of our most popular items, can be used for transferring pizza, bread, pastries and other baked goods into and out of the oven. The tapered and beveled front edge makes your items slide on/off easily. It works great to transfer pizza to/from your counter top to your baking stone or oven rack or even your barbecue grill. Use any of the packaged pizza crust mixes and roll out the dough directly on the peel, using corn meal or flour so your pizza slides off easily.

Scrapers can be used to mix and divide dough for pasta, pizza, bread, etc. Use it to clean your counter top or your board. Since its wood it wouldn't scratch or gouge like the metal ones can. Use it to chop ground meat in the pan while preparing sloppy Joes, etc. Or use it to level dry ingredients in your measuring cup.

Snack trays and bowls can be used for fruit, chips, nuts, crackers, dinner rolls, etc. Several styles have indentations to hold your favorite dip bowl. Openings are sized for commercial dip container as well.

Bread trays can be used to serve a loaf of Italian bread with dipping oil, parmesan or balsamic vinegar. A small glass bowl is included. You can also use it as a small serving tray or as a centerpiece for your table.

Most of our products have been finished with mineral oil to bring out the beauty of the wood. It is easily renewable, completely food safe, readily available, and very affordable. We suggest never soaking your wood items in dishwater. Prolonged exposure to water and detergent strips the oil and dries out the wood, leading to cracking, warping, etc. All that is needed is a quick wash and rinse. To keep your items looking their best, and/or when water no longer beads up on the surface, periodically re-coat your items with a generous coat of mineral oil.

Commercial "butcher block" oil can be used; however, it usually contains mostly mineral oil with an additive of another oil (citrus usually) to give it a pleasant odor and is likely much higher in cost than plain mineral oil. Coat all surfaces with oil, allow it to soak in and then wipe down with a soft cloth to remove the excess. When you first wash your item in soap and water, the grain will become slightly raised, giving it a "fuzzy" and rough feeling. Do not despair! All that is needed is a quick sanding with any fine grit sandpaper (or a Scotchbrite) and then an application of mineral oil. You may have to do this after the first several washings. Your cutting boards, cheese boards and chopping blocks may show knife marks over time. You can use the same sandpaper to smooth out the minor knife marks. If your board

becomes too marred for your liking, simply give us a call and we'll resurface your board for you. Resurfacing will make your board a bit thinner, however, since it removes a small portion of the surface.

Several of our pieces (lazy susans, clipboards, salt and pepper shakers, clocks, etc.) have a "film finish" meaning they are coated with polyurethane, lacquer or acrylic finish. You can wipe these items with a damp cloth if soiled. Treat these items like you would a piece of furniture-paste wax, furniture polish or lemon oil can be used to protect, and bring out the beauty of the wood.

There may be times when your chopping block/cutting board picks up odors from the foods you are cutting (onions, garlic, etc.) To remove odors, you can do one, or more of the following: Wipe down your board with ¼ cup of white vinegar. Vinegar acts as a disinfectant and will neutralize odors. Cut a lemon in half and rub the cut side over the entire surface of the board. Give the lemon an extra squeeze to release all the juice, and then repeat with the other half of the lemon. Lemon is a natural cleanser and will also neutralize odors. When the board is still wet with the lemon juice, sprinkle ½ cup of kosher salt over the board and massage the salt on the surface. Let the lemon/salt mixture sit on the board for at least 4 hours or overnight. The salt/lemon will draw the odors out of the board. Rinse your board and let dry completely. After using one of these methods, re-oil your board.

With proper care, your wood items should last many years, and will be able to be passed down to the next generation. We hope you enjoy your item(s) for many years to come!

Special orders welcome!

We've put together a collection of functional wood products that appeal to everyone with an appreciation for the beauty of wood. But we're not limited to the items you've seen at a local vendor, craft or artist fair.

We can create custom pieces for your home – from chopping blocks, cutting boards, toy boxes, bowls, blanket chests, tables, etc. They can be made from the wood you choose and can be finished with a stain that closely matches the décor in your home.

All it takes is a phone call or an e-mail and we can get started on your project today!

For an up to date list of where we'll be displaying our products, check us out on Facebook at Round Barn Woodcrafts.

John Hechel, Craftsman/Owner

Plymouth, WI

(920) 889-4943

roundbarnwoodcrafts@hotmail.com