



Roots To Table Shares Tips On How To Care For Its Bamboo Cheese and Charcuterie Board

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Roots To Table, the maker of the Bamboo Cheese and Charcuterie Board which is currently on sale on Amazon.com, has shared an article from Cook?Illustrated that offers advice on how to make sure one?s charcuterie board maintains its sheen and finish throughout multiple uses for a long time.

The article titled ?How to Care for Your Wood or Bamboo Cutting Board? is one of many from the blog that publishes helpful information on topics such as the science of cooking, scrumptious recipes, reviews of products that can make short work of tasks in the kitchen, and many more such interesting topics. The highlighted blog post from the website details the processes and materials that are ideal for seasoning, washing, and maintaining a cheese, charcuterie, and cutting board.

The article drills home the point that keeping a wooden or bamboo cheese and charcuterie board dry and sanitary is the most important step in ensuring that it can be used for a long time without warping or accumulating the stench from the platters being served. The article from Cook?Illustrated says, ?Moisture is the biggest enemy of your wood or bamboo cutting board. The more water your board absorbs, the more vulnerable it is to warping or separating along glue lines as it dries. As we learned from Adam Senalik,

general research engineer at the U.S. Department of Agriculture (USDA) Forest Service Forest Products Laboratory in Madison, Wisconsin, wet cutting boards are also softer than dry ones; that means they're more likely to scar if you try to cut on them when they're saturated with water. With this in mind, the best thing you can do for your board is to keep out moisture.?

A spokesperson for Roots To Table expresses their opinion on the instructions and tips offered in the article by saying, ?When it comes to the long term health and usability of your cheese and charcuterie board, moisture is your biggest enemy. There is just no debating on this point. Wooden boards have porous surfaces which absorb water and cause a buildup of water molecules within the board's organic material. Some types of wood, such as bamboo, do a better job of repelling the onslaught of water. For example, the bamboo that we have chosen for our cheese and charcuterie board is the best of its kind. Bamboo, naturally, is more water-resistant and resilient than hardwood. We further harden it against the elemental force by subjecting it to a refined and carefully calibrated manufacturing technique that makes it a fair match against moisture damage. However, it is still not going to be 100% immune and completely impervious to water. It will still require you to regularly maintain it and care for it. This is crucial if you intend on making it a part of your regular soirees and gatherings. The bottom line is that the best way to ensure that the cheese and charcuterie board doesn't change shape or have a buildup of nasty bacteria on it is to clean it using the methods and materials suggested in the article from Cook's Illustrated. Once you are done with the cleaning, make sure to dry it by patting it down with a dry cloth or plenty of paper towels. Just follow these steps and the Roots To Table Bamboo Cheese and Charcuterie Board will offer you plenty of utility and enjoyment for years to come.?

The Roots To Table Bamboo Cheese and Charcuterie Board Set is made from sustainably sourced 100% natural BPA-free bamboo. The board's most distinguishing features include a removable hidden slotted drawer that seamlessly slides out from the cheese board, an edged grooved rim for presenting crackers and bread, and various slicing, spreading, and serving tools that come with the package at no extra cost. At just \$49.77, the Roots To Table Cheese Board & Knife Set is one of the most affordable, most popular, and most highly rated cheese and charcuterie boards on Amazon's online storefront.

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