




**Packages** (includes free engraving on board, crate and coasters)

Package Type	Description	Cost
<p><b>Basic</b></p> 	<p>Oak, Cherry, Pecan, Maple, Ash board            -choice of metal handles or carved handle            -2 oz board conditioning cream            -Engraved large gift crate</p>	<p><b>\$58.50</b> each +tax</p> <p>Upgrade option:            Walnut board 78.50+tax</p>
<p><b>Premium</b></p> 	<p>-Oak, Cherry, Pecan, Maple, Ash board            -choice of metal handles or carved handle            -2 oz board conditioner            -Engraved large gift crate + gift packaging            -2 engraved coasters            -set of 4 cheese knives            -Charcuterie guide book</p>	<p><b>\$81.50</b> + tax</p> <p>Upgrade option:            Walnut board \$102 + tax</p>
<p><b>Wine Box</b></p> 	<p>100% Cedar Wine Box            -includes engraving            -holds 1 standard bottle of wine            -add to any package or single item</p>	<p><b>\$55.00+</b> tax</p>

Packages are for for delivery only.

Charcuterie book may vary based on availability. We buy locally as often as possible and only charge cost, plus a small packaging fee for the book and knives.

Board Options/Ideas





### Individual Pricing for MYOC (make your own crate) gift

Item	Price
Standard handled board Carved handle (14.5x8in) Metal handle (17x8in)	\$42.50
Walnut handled board	\$58.50
Cedar Wine Box (15.5x6x5.5)	\$55.00
Large Crate (14x 9.5 x7)	\$22.50
Medium Crate (12 x7.5 x7)	\$17.50
Small Crate (10 x5.5 x5)	\$11.50
Nestling Crate Package	\$45
Slate Coasters	\$3.50 each, 2 for 6\$ or 4 for 10\$

### **Bulk Orders**

10% off total order for bulk orders of 5-10

20% off total order for bulk orders of 10+

Includes free delivery (within 100 mile radius)

### **Ordering**

To place an order for gift packages, please email us at [currantcreekwoodworks@gmail.com](mailto:currantcreekwoodworks@gmail.com)

Please specify the package and the quantity in your email. We will collect a down payment to cover materials and will either invoice you or collect payment via check when we deliver the order.

Your invoice will come via email from our website, so if you don't find it, please check your spam folder. Currently, we fill orders on an "as ordered basis" so please allow us 2 weeks to fulfill and deliver your order.

### **Engraving**

We can personalize your product with complimentary laser engraving!!

### **Branding**

If you would like us to engrave your logo or specific brand on the product, please also attach an image of your logo in jpeg format along with your order in an email. Please specify where you want your logo to be engraved for your particular package.



Currant Creek Woodworks values your support of our family owned small business. We take pride in our craftsmanship. All of our products are individually made by hand with the utmost attention to detail and quality. We appreciate your business!

~Jason

#### A bit about our products.....

Wood is very durable and reliable, but not all wood is created equal. With time and use, wood may darken or lighten in color. With repeated exposure to moisture or improper care, boards may warp, crack or come apart. Wood is flammable and will burn or be damaged if exposed to high heat or open flame. Cutting or serving on wooden surfaces may trigger allergy symptoms in those who are allergic to specific trees or tree nuts.

Our cutting boards are made from hardwoods which are less prone to damage from knives and absorb less water than softer woods.. Harder woods may make knives more susceptible to dulling or damage.

Since wood is a more porous material, our cutting boards are best for foods such as breads, produce and cheese. While they can be used to cut raw meats, we recommend avoiding cutting or serving raw poultry, fish or pork. Additionally, to avoid risk of cross-contamination, we recommend using separate boards for raw meats and ready to eat foods

Our products are finished with food grade mineral oil. They are not sealed or laminated and are NOT dishwasher safe, nor should they be submerged in water. Wooden boards should be washed by hand with a mild soap and hot water and allowed to dry before storing. To maintain wooden boards and prevent staining or cracking, use a soft cloth or paper towel to rub our Creek Cream or plain mineral oil onto the entire surface after each use.

Our conditioning creek cream is made with three simple ingredients which are all food grade quality- mineral oil, beeswax and a touch of vanilla.