



Dear

Thank you for joining the Bamfam!

We're really excited for you to use your new Carving Board and can't wait to hear about your experience.

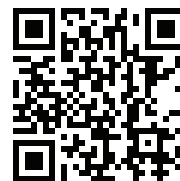
We want to extend our appreciation to you by including a Thanksgiving treat we think you'll like. Enjoy!

P.S. We would love to see your Carving Board in use! Snap a picture and tag us on social media!

Wishing you and your family a warm and Happy Thanksgiving!

The Bambusi Team

Sign up for more
exciting products and
promotions





Make it Last!

Caring for your natural bamboo products is easy.
Just follow these guidelines to keep it looking new:

✓ Do	✗ Do not
 Clean after each use, especially if wet	 Allow overnight contact with food/waste
 Handwash with mild soap and water	 Wash in dishwasher/sterilization machine
 Wipe with clean towel and let air dry	 Leave in sink or submerged in water
 Store upright in cool, ventilated spot	 Store in humid, musty, or moist areas
 Re-season with oil as needed (see below)	 Expose to high heat for long periods

ALL about bamboo seasoning:

Like all woods, bamboo needs a bit of oil to be its best. Your Bambüsi product ships oiled, but will need more with use. Proper seasoning with the right oil helps protect against moisture, cracking, warping, knife damage, smell/flavor transfer, and more.

1. Handwash with mild soap and water and dry thoroughly
2. Apply a thin layer of food-safe vegetable or mineral oil
3. Use lint-free cloth to massage oil into every inch of wood
4. Store upright in ventilated, shaded spot to absorb and dry
5. Enjoy your renewed Bambüsi product again!