

The Best in Butcher Block Gourmet Products

Boards, Blocks, & Cooking Essentials



Estab. 1881  Solid Wood

WOOD WELDED®

BALLY BLOCK CO.
MICHIGAN MAPLE BLOCK CO.



Wood Just Works

Gourmet the natural way

When choosing a cutting or chopping surface for your gourmet kitchen, wood is the natural choice. Its warmth, beauty and durability are timeless. Maybe it's because our butcher block is solid through and through and what living brings in, sandpaper takes out. Or perhaps it's our inherent affinity to all things natural. Whatever it is, wood just works.

With a variety of wood types, sizes and grain patterns to choose from, we offer professional grade gourmet products for everyone—from home culinarians to expert chefs. The functionality and beauty of solid wood is timeless. And when properly maintained, it is an investment that will last a lifetime.

For more information about incorporating the original Wood Welded Butcher Block into your gourmet kitchen, consult your distributor, gourmet products retailer, or visit www.butcherblock.com.

Product Code Chart

Sizes, Styles and SKU's

See corresponding descriptions on following pages.

	L x W	Thickness	Maple	Cherry	EcoLypTus™	Walnut
			1 Reversible Cutting Boards	<ul style="list-style-type: none"> • 18" x 12" • 20" x 15" • 24" x 18" 	1 3/4"	AGA01812 AGA02015 AGA02418
	<ul style="list-style-type: none"> • 18" x 12" • 20" x 15" • 24" x 18" 	3"	AJA01812 AJA02015 AJA02418	CJA01812 CJA02015 CJA02418	LJA01812 LJA02015 LJA02418	WJA01812 WJA02015 WJA02418
2 Reversible Ring & Well Cutting Boards	<ul style="list-style-type: none"> • 18" x 12" • 20" x 15" • 24" x 18" 	1 3/4"	ACD01812 ACD02015 ACD02418	CCD01812 CCD02015 CCD02418	LCD01812 LCD02015 LCD02418	WCD01812 WCD02015 WCD02418
3 Chopping Blocks	<ul style="list-style-type: none"> • 12" x 12" • 18" x 18" • 20" x 15" • 18" Dia. 	3" 3 1/2" 3 1/2" 3 1/2"	AJEG1212 AJEG1818 AJEG2015 AJA01818	CJEG1212 CJEG1818 CJEG2015 CJA01818	LJEG1212 LJEG1818 LJEG2015 LJA01818	WJEG1212 WJEG1818 WJEG2015 WJA01818
	<ul style="list-style-type: none"> • 15" Dia. • 15" Square 	2" 2"	ASEG1515 ASEG1515SQ	CSEG1515 CSEG1515SQ	LSEG1515 LSEG1515SQ	WJEG1515 WJEG1515SQ

	Size		Maple
4 Specialty Boards	• 13 7/8" x 7 1/8" x 1/2"	Bread & Cheese Board	ABB01407
5	<ul style="list-style-type: none"> • 14" x 10" x 1 1/4" • 15" x 10 1/4" x 1" • 12" Dia. x 1 1/4" 	Rectangular Compact Reversible Rectangular Compact Ring & Well Round Compact Ring & Well	AAA1410 FSP01510 JB01212
6 Cooking Essentials	• 5 lb. package	Smokin' Chunks	SMCH05
7	• 12" x 6" x 3/8"	Grilling Planks - 4 Pack	GRILLING PLK
8	• 13 3/4" x 9 3/4" x 3/4"	Broiler Board Fish & Filet Plank	ABA01410 OV
9 Maintenance Products	<ul style="list-style-type: none"> • 4 oz. • 16 oz. 	Emmet's Elixir Emmet's Elixir	FINISH 3 FINISH 6

Cutting Boards & Chopping Blocks

A collection of solid kitchen standards

Cutting Boards

1 Reversible Cutting Boards

Available in a wide range of sizes and thicknesses to suit a variety of food prep applications, these functional and beautiful cutting boards are the ideal addition to any gourmet kitchen. Reversible for double the use—one side for meats, the other for vegetables. Sturdy and durable, these are the boards no kitchen should be without.

- Crafted of solid, edge-grain hardwood
- Available in 4 wood species
- Radius edges
- Recessed finger grips facilitate easy lifting
- Reversible - use both sides
- Mineral oil finish
- National Sanitation Foundation (NSF®) Certified
- Choose from 2 thicknesses in 3 sizes



2 Reversible Ring & Well Cutting Boards

Ideal for prepping all types of food—meat to fruits and vegetables—these boards feature a ring and well to capture succulent food juices. This keeps the cutting surface clear for faster, safer food preparation. Works well as a carving board, too. Available in a wide range of sizes, these boards are a necessity in any gourmet kitchen.

- Crafted of solid, edge-grain hardwood
- Available in 4 wood species
- Radius edges
- Recessed finger grips facilitate easy lifting
- Reversible - 1/2" deep ring and well on one side, flat on the other
- Mineral oil finish
- National Sanitation Foundation (NSF®) Certified
- Choose from 3 sizes
- 1 3/4" thick



Chopping Blocks

3 Round & Rectangular Chopping Blocks

A modern counter top version of the butcher blocks found in old-style meat markets, Wood Welded Chopping Blocks make a statement with arrestingly beautiful character and durability. Sturdy enough to stand up to any food prep application. Stunning enough to work as a serving surface for presenting wines, cheeses, pastries and breads. End-grain construction means these blocks will endure a lifetime of use, yet are gentle on knife blades.

- Crafted of vertically-laminated end-grain hardwood
- Available in 4 wood species
- Top edge radius, square bottom edge
- Non-reversible
- Mineral oil finish
- National Sanitation Foundation (NSF®) Certified
- Choose from various sizes and thicknesses



Specialty Boards & Cooking Essentials

The best in epicurean extras

Specialty Boards

4 Bread & Cheese Board

The perfect party size for slicing and serving breads and cheeses, this practical little board promises to be a favorite in the kitchen. Packs nicely into a picnic basket, too! Compact and lightweight, yet durable for a lifetime of use.

- Crafted of solid northern hard maple, edge-grain
- Radius edges & hook hole
- Reversible - use both sides
- Natural oil finish
- National Sanitation Foundation (NSF®) Certified



5 Compact Cutting Boards

These compact cutting boards are big on capability and the perfect size for prepping cheeses and appetizers or for smaller kitchens where counter space is limited. Doubles as a charming serving surface, too.

- Crafted of solid northern hard maple, edge-grain
- Natural oil finish
- National Sanitation Foundation (NSF®) Certified
- Available in 3 distinct styles



Cooking Essentials

6 Smokin' Chunks

Grilled or smoked foods go gourmet with the rich, woody-smoke flavor of Emmet's Epicurean Smokin' Chunks. Natural hard sugar maple adds a sweet, nutty finish. From fish to fowl, veal to veggies—the flavor possibilities are limitless. Load these up in lava rocks, among charcoal briquettes or in the smoker. The chunky size offers longer grilling and smoking times versus chips or pellets.

- Natural, untreated sugar maple
- 5 lb. packs



7 Grilling Planks

Infuse your grilled fare with the rich, nutty smoke-flavor of hard sugar maple. These easy-to-use, natural non-chemically treated wood planks are the ideal epicurean companion to your charcoal or gas BBQ. Beef, pork, fish or fowl, add a flavorful dimension to your next grilling adventure.

- Natural, untreated sugar maple
- Good for one-time use
- Pack of 4 planks



8 Broiler Board Fish & Filet Plank

For extraordinary taste and texture, infuse baked or broiled fish and other meats with the nutty flavor of northern hard maple. These natural, non-chemically treated planks are sized-right to hold a medium to large filet and fit most broilers and ovens. Prior to cooking they make a great prep surface, too. Recessed ring captures savory juices.

- Crafted of a single solid piece of northern hard maple
- Radius top and bottom edges
- Juice ring, one-side
- National Sanitation Foundation (NSF®) Certified



Sizes, Grains & Wood Types

How to choose the right board for you

One size does not always “fit all”

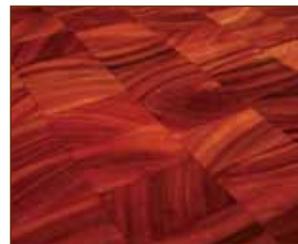
When choosing a board size, consider your needs. Smaller, more compact boards can be easily maneuvered and stored (some will fit into your kitchen drawer) and provide a versatile cutting surface. Larger, thicker boards are more durable, will likely occupy a permanent spot on your kitchen counter top and are sufficient for prepping multiple ingredients at one time.

Selection Tip:

Because every board is unique—and so is every kitchen—consider purchasing a varied collection to fit all your needs.

End grain vs. edge grain

Different grain profiles offer different degrees of durability. For example, consider the different surfaces in a handful of uncooked fettuccine: the dense, tightly packed *ends* and the longer, flatter *edges*. Related in terms of butcher block, end-grain butcher block is crafted from the *ends* of several strips of laminated wood. Edge-grain butcher block is crafted from the long, flat *edges* of the strips. Stronger and more durable, end-grain chopping blocks are best suited for chopping and cleaving. The more durable surface will stand up to the use and help keep knives sharper. For slicing, dicing and everyday use, an edge-grain cutting board is the best choice.



End-grain



Edge-grain

Wood Types

Our food preparation surfaces are available in four species. From timeless maple to exotic EcoLyptus™ there is a color and texture to fit any gourmet kitchen.



Hard Maple

Blonde to light brown. Close, faint grain definition. Uniform texture.



Cherry

Warm, reddish-brown. Satiny, fine texture. Straight-grain pattern.



EcoLyptus™

Deep reddish-brown. Rich, warm with a tight, fine grain pattern.



Black Walnut

Stunning. Chocolate brown with light variations. Diverse grain pattern.

The planet-friendly food prep surface



EcoLyptus™ is the perfect wood prep surface for the environmentally conscious chef. A renewable source, fast-growing EcoLyptus™ is harvested on plantations using only sustainable forestry practices and its beautiful surface is left natural and untreated. Sturdy and durable, EcoLyptus™ will provide many years of service and the satisfaction of knowing your cooking to create a healthier planet.

“Green” By Nature

Manufacturing processes that are eco-excellent

Every year we fashion 8,000,000 board feet of hardwood into butcher block of beauty and function. So, respect for our resources comes naturally. Our eye on sustainability and low-impact manufacturing are the reasons we'll be into wood for good.

- **Sustainable harvesting:** Our forest stewardship team manages company-owned tracts of land. With sensible harvesting and managed re-growth, we give back to the land what we take.
- **No wood waste:** The scrap and sawdust generated in the production process is burned to heat our plant and fire our kilns.
- **VOC-free finishes and adhesives:** Our state-of-the-art finish and formaldehyde-free glue produces no Volatile Organic Compounds.
- **Extended product lifecycle:** In a disposable world, butcher block, when properly maintained, will last a lifetime. Tops can be resurfaced, repurposed or recycled.
- **Minimally processed:** Relative to many complex, highly processed modern materials, solid hardwood butcher block requires less energy to produce.
- **Reduced shipping:** With Bally Block Co. in the east and Michigan Maple Block Co. in the midwest, shipping distance and thus fossil fuel use is greatly reduced.

Healthy Food Prep

Butcher block is safe, sanitary and certified

Wood Welded® Butcher Block is certified by the National Sanitation Foundation (NSF®). A 1993 study concluded solid wood preparation surfaces are sanitary and food-safe. In the study, the University of Wisconsin compared the growth and viability of E. Coli on wood and plastic surfaces and concluded that bacteria cannot survive on wood surfaces.

For further peace-of-mind in safe food prep, we also offer Emmet's Elixir, the only NSF®-certified, anti-microbial cutting surface sealer and conditioner.

9 Emmet's Elixir Wood Conditioner

Formulated from beeswax and food-safe mineral oil, this easy-to-use, anti-microbial conditioner provides a restorative sealant to extend the life of wood cutting surfaces. Clean rosemary-lemon scent.

- Food-safe beeswax and mineral oil formula with natural anti-microbial oils
- Use regularly to condition cutting surfaces
- Restores luster to rubbed oil finished surfaces
- Available in a 4 and 16 ounce squeeze bottles.
- National Sanitation Foundation (NSF®) Certified



Wood for Good

125 Years of Building the World's Best Butcher Block

The Wood Welded® companies of Michigan Maple Block and Bally Block have been crafting solid hardwood into objects of beauty and function for over 125 years.

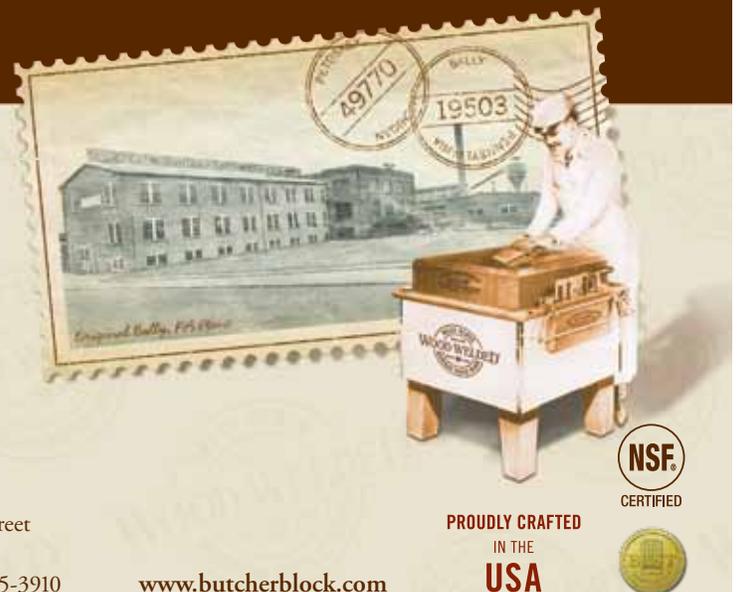
There is a simple pride of craftsmanship ingrained in all we do. It's evident in our products, processes and people. They are the reason we endure as the world's oldest and largest manufacturer of butcher block. So, if the warmth of wood fits into your commercial kitchen, be sure to specify the original, Wood Welded® Butcher Block.

For More Information on the Wood Welded® Companies:

Michigan Maple Block Company
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Petoskey, Michigan 49770
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Bally Block Company
PO Box 188 • 30 S. Seventh Street
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IN THE
USA

