

## What is the difference between wood end grain chopping blocks and wood face grain cutting boards?

The majority of wood cutting boards you can buy today are edge or face grain design, meaning you are looking at the wood grain along its length (direction of growth). With end grain boards (chopping blocks,) you are looking into the end of the grain, as if you are looking down into the top of a tree stump.

Both designs are just as functional and food safe, but end grain boards are far more durable and friendlier to your knife. The old fashioned butcher blocks were always end grain design (chopping block) for a reason: to keep the knives much sharper. Instead of crushing against the wood fibers, the blade goes between them much like cutting into the end of a firm brush. In a face grain board, think of wood fiber much like hair, as you cut across you break the fiber and those fibers start to pop up from the board surface. With proper care, a face grain board will last many years, but an end grain board will last a life time.

Guarantee from Gregg Palm: "Although I can't guarantee the effects of Mother Nature, I do guarantee my workmanship."