

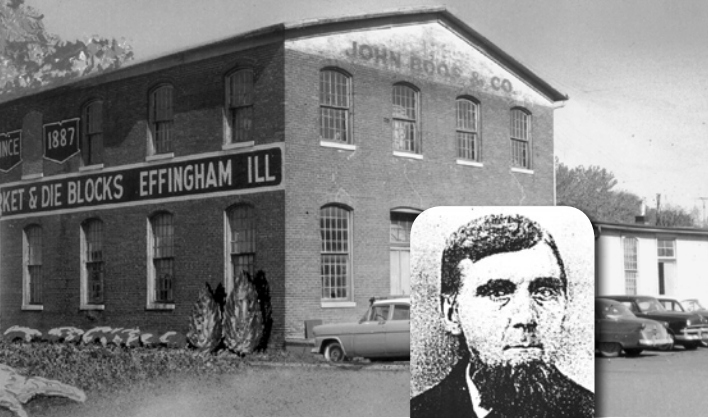


John
BOOS

Since 1887

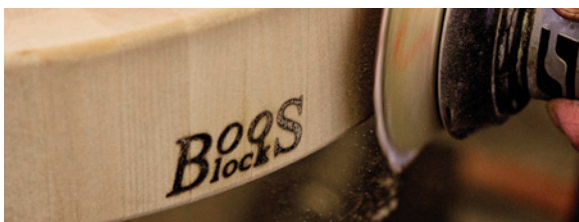
THE TRUSTED TRADITION
FOR THE WORLD'S
FINEST KITCHENS





Our History

John Boos & Co., based in Effingham, IL is one of the oldest manufacturers of premium quality and butcher blocks in the U.S.A. John Boos & Co. has been in business continuously since 1887. It was in his Effingham, IL blacksmith shop that founder, Conrad Boos first invented what would become the original Boos Block®. Having harvested sycamore from local wooded areas, and processed it in his sawmill, Conrad brought it to his blacksmith shop for finishing. That first block of sycamore was placed on three legs evolved with sheer purpose of a block to absorb the shock of this smith's hammer against the anvil. It was the local butcher, who having seen and admired Conrad's block, became impassioned about owning a block for his meat market. Unknowingly, Conrad's son, John, who made and sold that first block to the local butcher, took John Boos & Co. into the infancy of serving customers since 1887.



Our Craftsmanship

There is no doubt that John Boos & Co. craftsmen love and know wood. We are experts in crafting American Hardwoods into top quality products of beauty, durability and function. The Boos Blocks® represents John Boos & Co.'s commitment to quality and is proudly displayed as the final touch to many of our heirloom products.



North American Hardwoods

The core wood species of Boos Blocks® legacy comes from a renewable and sustainable source of North American Hard Rock Maple. Other commonly used species are American Cherry, American Black Walnut, and Appalachian Red Oak. North American Hard Rock Maple, in particular, is recognized as one of the most durable, long lasting and best food preparation surfaces in the world.

We take pride in sourcing our hardwood lumber from NHLA affiliated lumber mills in the USA: Illinois, Indiana, Michigan, Tennessee, Ohio, Pennsylvania, and New York.



Products We Manufacture

- Cutting Boards
- Butcher Blocks
- Kitchen Carts
- Tables/Islands
- Butcher Block Countertops
- Foodservice Equipment

Boos[®]
Block

Food Safety & Sanitation

Boos Blocks[®] are certified and meet the NSF's (National Sanitation Foundation's) strict requirements for food safety, sanitation and quality. Products must bear the NSF seal of approval to be accepted and used by the U.S. foodservice industry. The NSF is trusted by users, regulators, and manufacturers as the leader in foodservice equipment certification.



Environmentally Sustainable

John Boos & Co. is firmly committed to managing environmental matters as an integral part of our business practice. It is our policy to ensure the environmental integrity and consideration of our processes and facilities at all times. We maintain a high standard of recognition in treating our environment with respect while manufacturing our Boos Block® products.

For over 50 years John Boos maintains a current NHLA (National Hardwood Lumber Association) Sustainability Certificate. As a NHLA member, the company is committed to sustainable forestry and has efforts in place, practiced on an on-going basis, which embraces the certificate's statements on sustainability in the manufacturing of all of its hardwood products. This includes lumber purchases from NHLA affiliated lumber mills in the hardwood regions of the Northern & North Central United States that share the same values on sustainable forestry.



Care & Maintenance

To prolong the life of your Boos Block® cutting board, follow these simple care and maintenance instructions.

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos® Mystery Oil to all surfaces of your wood cutting board using a disposable towel.
2. Allow the Mystery Oil to fully penetrate through the wood fibers overnight, then wipe off any excess oil.
3. Apply additional oil to any visible dry spots. Do not over oil your board.
4. It is recommended to use Boos Block® Board Cream to seal the top of the wood surface in conjunction to the Mystery Oil. Apply an even coat of the Board Cream using a disposable towel. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess cream.



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