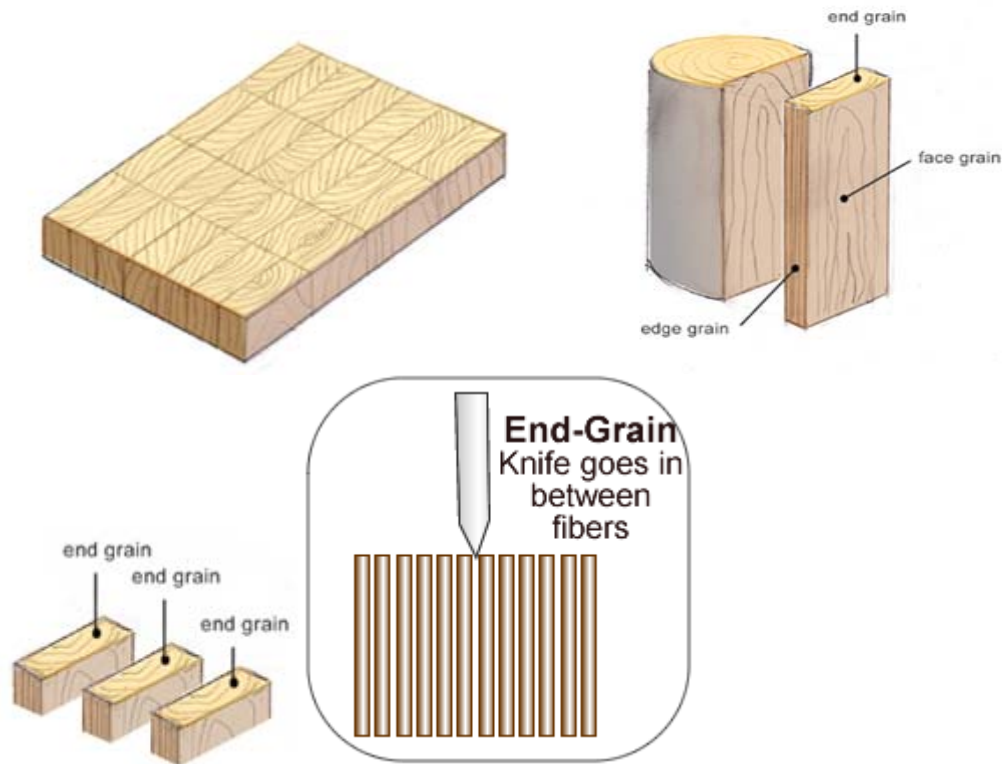
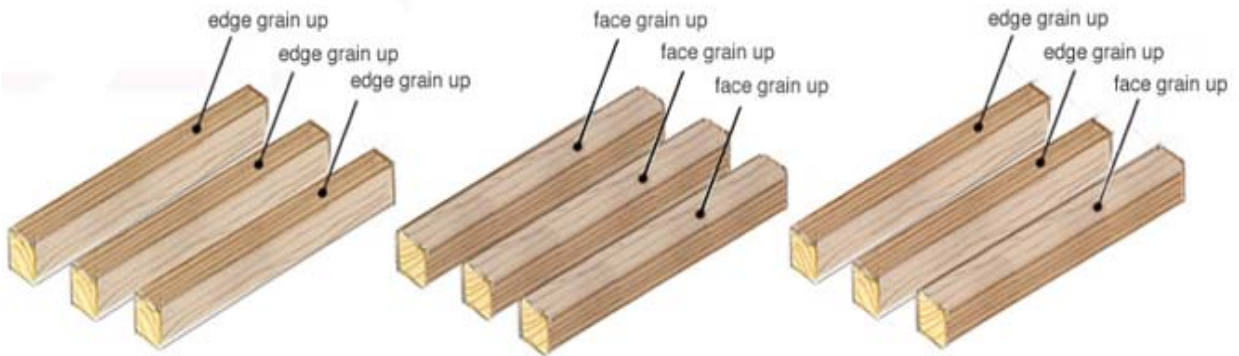
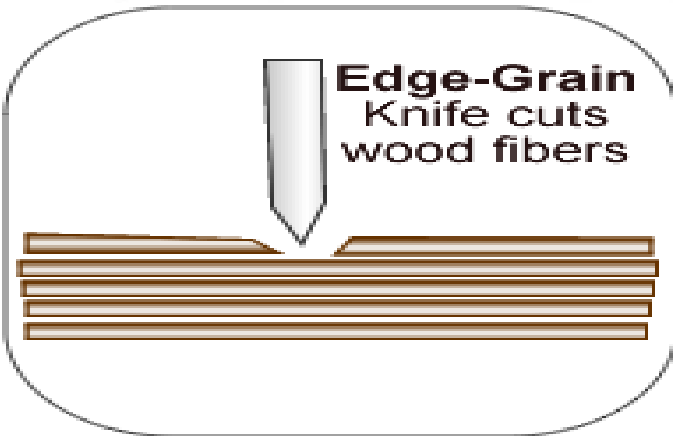
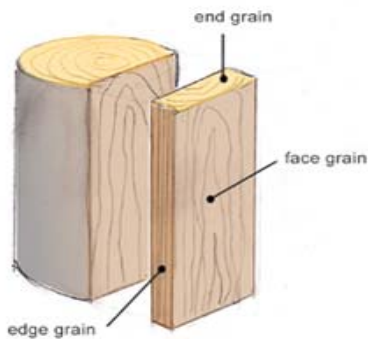


End Grain vs Edge/Face Grain Cutting Boards

End-Grain Construction - This type of cutting board helps maintain the sharpness of your knives, because the blocks are glued in such a manner that keeps the wood fibers parallel to the direction of the cut. Instead of your knife cutting the wood fiber, it goes in between adjacent fibers. This causes the surface to show less marks than a regular edge or face grain cutting board. As such, end grain blocks are the preferred choice by professional chefs and for applications that require heavy chopping.



Edge/Face-Grain Construction - This type of cutting board is made by gluing pieces of wood with the wood fiber parallel to the surface. When the edge grain is up we have an edge grain cutting board. If the face grain is up we have a face grain cutting board. As a result, edge/face grain boards will show knife marks faster than end-grain boards. Edge-grain boards generally feature full length wood rails that span the length of the board. These boards are great for average every day use and also make excellent bread boards, cheese boards and presentation platters.



Here at Mill Street Woodworks we have no strong preference for one type over the other in our experience the differences are personal preferences. Since we make all types, we can always provide you with a cutting board that will meet your needs.