



# Which Wood?

## Hevea Wood

- Hevea is a white tropical hard wood from the rubber tree ideal for chopping boards.
- Hevea is very ecologically sound as new trees are planted every 25-30 years, they are only felled once they are unable to produce sufficient latex for conversion into rubber.
- Hevea is a hard and stable wood, reducing the likelihood of warping.
- Hevea can be successfully colour stained or oiled to enhance its appearance and prolong its "working life".



## Acacia Wood

- Acacia is a durable hardwood from fast growing trees
- Acacia's thin grain and deep and varied colours gives products a warm rich feel.
- Acacia is a hardwood and is ideal for kitchenware products such as boards and bowls – it is as practical as it is beautiful!



## Rustic Acacia Wood

- The treatment of the surface is different to our traditional acacia wood.
- T&G's Rustic Acacia wooden boards/platters are ideal for preparing and serving food, like cheeses, hams, bread even cooked foods such as fish, steak and chips. On trend with today's fashion, casual lifestyle and individuality.
- Every one of our new rustic acacia boards is completely unique. These beautiful rustic boards vary widely in their colour and appearance, making every one extra special and individual and at a great price!



## Oak Wood

- Oak is very strong, heavy and hard it one of the densest woods. Making it extremely durable and long lasting.
- Oak has a classic medium to dark look with a beautiful grain that will look at home in either a classic or modern surrounding.
- The life of your oak board can be prolonged and enhanced by using T&G's Wood Treatment Oil.



## FSC® Certified Beech Wood

- Beech is a warm hardwood, it is pale cream in colour with a straight grain.
- Beech adapts well to humidity and is ideally suited to the production of kitchenware products such as spoons, spatulas, rolling pins and chopping boards
- Beech is the most commonly used timber in Europe for the production of food preparation products and kitchen furniture
- T&G only use FSC® certified beech wood
- Beech can be successfully colour stained for co-ordination and oiled to seal the wood enhancing its appearance and prolonging its "working life".





# Caring for your Wood Chopping Board

**T&G** wood boards are ideal for all types of food preparation and made from high quality wood.

## Wood is a product that appreciates care!

A board should never be stood upright on its jointed end to dry. The draining water can be drawn up the grain softening the joints causing the board to warp and eventually split. The best way is to dry off the excess water and rest the board on its non jointed side.

## T&G Care & Use

To clean, wipe with a damp cloth, do not soak.

Keep away from any heat source and direct sunlight.

Not dishwasher safe.

To prolong life and prevent splitting wipe occasionally with **T&G** wood treatment oil.



Hygiene in the kitchen is of interest to everyone and if one aspect of this can be achieved with natural materials then this is an improvement



"wood is one of the safest products to be used in the kitchen"

## Did you know that?

- **Some recent studies from a university in the United States show that wooden surfaces have properties that remove bacteria without the use of bleach or cleaning products.**
- **After spreading serious bacteria such as salmonella & listeria on 9 wooden, 4 plastic and rubber surfaces the results spoke for themselves.**
- **Only 3 minutes after applying them the bacteria level dropped by up to 99.9% on wood, whereas it didn't change on the other surfaces.**
- **Left overnight at room temperature, the bacteria had completely disappeared from the wood but had multiplied on the plastic.**



Chopping boards, spoons, spatulas and many wooden articles are used in the preparation of the food. There are natural mechanisms within the structure of these wooden utensils that seem to inhibit the growth of bacteria. Even the antibacterial chemical used in polypropylene plastic boards is an extract from trees.

The two reports that cover this analysis are available from T&G Woodware. Please write to: Marketing, T&G Woodware Ltd, Old Mill Road, Portishead, Bristol, BS20 7BX or email [marketing@tg-woodware.com](mailto:marketing@tg-woodware.com).

Issued by Marketing



# Anti - Bacterial Boards



## T&G's anti-bacterial boards – the perfect way to maintain kitchen hygiene!

These boards have an anti-bacterial agent that has been built into the product during manufacture to help protect against the growth of bacteria. The agent works continuously to give lasting protection against contamination.

T&G anti – bacterial boards are:

- Anti -bacterial
- Odour and stain resistant
- Non-slip cutting surface
- Don't damage knives
- Have a hanging handle for easy storage

To look after your T&G boards make sure you clean the cutting surface as you would any other, simply wash in warm soapy water to remove all traces of food or alternatively use a dishwasher, these boards are dishwasher safe, which is the perfect way to keep them clean.



FSC® CERTIFIED  
**BEECH  
BOARD**  
With MakeEdge™  
KNIFE HONER



*The simple way to  
keep knives sharp!*

Simply press the black button to pop out the honer, then draw your knife blade through the honing stones once or twice each time you use it, for a perfect cutting edge on your blade.

- Maintains the cutting edge of your knife.
- Extends the life of your knives.
- Can be used on straight edge knives or rounded serrated knives.
- Ceramic honing stones can be rotated to double their life.
- Board fitted with non-slip feet for a more stable surface.
- Board made from high quality FSC certified beech wood.
- 3 year Guarantee on wooden board.
- 10 year Guarantee on honing stones.
- Honer tested by CATRA (Cutlery Allied Trades Research Association).

For details of Test Results contact: [marketing@tg-woodware.com](mailto:marketing@tg-woodware.com) or visit our website: [www.tg-woodware.com](http://www.tg-woodware.com) and put your request on our customer contact page. Alternatively telephone T&G on 01275 841841 and ask for sales.





# FSC® Certified Beech

## What is The Forest Stewardship Council?

FSC® is an international, non-profit, non-governmental organisation founded in 1993 to promote good forest management worldwide. Its membership comprises environmental groups, such as WWF and Greenpeace, indigenous peoples' organisations, community forestry groups, forestry professionals, timber traders, and retail companies. This broad use of support helps maintain FSC®'s pragmatism and credibility.

## What are the benefits of the FSC® label?

It provides added value to your product, giving it a genuine environmental quality.

It demonstrates that you take environmental concerns seriously.

It assists with continued market access in an increasingly environmentally aware sector.

## The FSC® label

The Trademark of the Forest Stewardship Council (FSC®) is a label on timber and wood products, which indicates that the wood comes from a well-managed forest. It guarantees that the forest of origin has been independently inspected and evaluated to comply with an internationally agreed set of strict environmental & social and economic standards. The FSC Trademark enables manufacturers and retailers to choose timber with the confidence that they are not contributing to the destruction of the world's forests. By buying from certified sources they provide an incentive in the marketplace for good forestry practice.



The mark of  
responsible forestry

**T&G Woodware Ltd - Old Mill Road, Portishead, Bristol BS20 7BX**  
**T: 01275 841 841 F: 01275 841 800 W: [www.tg-woodware.com](http://www.tg-woodware.com)**



All FSC® certified beech utensils are branded T&G!

6.235	6.240	6.151	6.152
SPOON	SPOON	CURVED SPATULA	SLOTTED SPATULA
350mm	400mm		

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# Cork - It's Incredible!

A naturally regenerating, recyclable, biodegradable material.



## What is cork!

Cork is in fact the outer bark of the cork oak, which is grown commercially in a narrow belt stretching through Portugal, Spain and the South of France and along the North African coast.

The bark is stripped only in Summer and the first stripping must wait until the tree is about twenty years old.

Subsequent stripping's take place every nine or ten years.

This makes cork an ecologically acceptable product, as it is one of the few materials, which regenerates itself every nine or ten years.

- **Cork mats are heat resistant to high temperatures and will protect your surfaces from burning and scalding.**
- **Cork is very sympathetic to heavy pans. It will insulate pans & casseroles from thermal & impact shock with cold and hard kitchen surfaces.**
- **Cork is also very stain resistant, red wine or asian and oriental spices will only colour the surface. Scrubbing with a mild abrasive will remove these stains off the surface.**
- **Cork mats are highly resistant to liquids hot or cold which is why cork will float.**

Cork tableware is an ideal choice, offering a natural product which lends its self to both modern and traditional table settings.



## Care & Use

Cork is non-absorbent therefore it only requires wiping over with a damp cloth, under running water to remove any food particles or light stains.

An occasional scrub using a mild abrasive will remove any stubborn marks.

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**CrushGrind®**  
The World's *BEST* Mills!



Too many people buy mills that do not work or function properly, until they buy **CrushGrind®**.

## **Did you know that?**

**Lifetime mechanism Guarantee**

**Fully adjustable grinder - from fine to coarse with over 12 fixed positions.**

**Easy to fill - no spindle.**

**Ceramic mechanism - Non rust, Non porous. Unlike metal it will not oxidise food.**

**Grinds virtually everything from pepper and salt to coriander seed & dried chilli.**

**Recommended by Maldon for their Essex sea salt.**

**Tested to 400 years domestic use.**

### **Milling made easy**

The mills high tech spiral blades are produced by a three - dimensional process, engineered to give a much higher yield than conventional grinders that are compressed moulded. The mills also have a closer, smoother grind from coarse to fine.

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# T&G 'Tip Top' Mills

**CrushGrind®**  
The World's *BEST* Mills!



**T&G's 'Tip Top' Mills are equipped with the original ceramic CrushGrind® mechanism.**

The grinding parts of the mechanism is made in ceramic material. Ceramic is a pure, natural material. It is harder than steel and grinds salt & pepper and even whole dried herbs & spices.

You can adjust the fineness of the grind to fit your own personal taste.

- Salt- pepper- and spice grinder with ceramic mechanism
- Grinds all salt & pepper and dried herbs & spices perfectly
- Fully adjustable
- Easy to refill
- Easy to clean
- Lifetime guarantee

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**CrushGrind®**  
The World's *BEST* Mills!



# T&G Spice Mills

T&G's Spice Mill is equipped with the original ceramic CrushGrind® mechanism.

The grinding parts of the mechanism is made in ceramic material. Ceramic is a pure, natural material. It is harder than steel and grinds all spices.

You can adjust the fineness of the grind to fit your own personal taste.

- Salt- pepper- and spice grinder with ceramic mechanism
- Grinds all spices and salt perfectly
- Fully adjustable
- Easy to refill
- Easy to clean
- Lifetime guarantee



**T&G Spice Mill Counter Display Box**

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# Traditional Mills



T&G's Traditional mills are available in a choice of different materials including crystal clear acrylic, stainless steel, hevea and coloured wood.

T&G's Traditional mills are designed to reflect all tastes from the classic Capstan to the stylish acrylic and stainless steel mills.

T&G have within their Traditional Mill ranges, 3 different types of mechanism for grinding Salt and Pepper.

Just like our CrushGrind® mechanism all our Traditional mechanisms are guaranteed for life!

- A** – Traditional mechanism for Salt
  - Lifetime guarantee.
  - Superior polyamide or polyacetal mechanism for salt.
  - Fully adjustable mechanism
- B** – Traditional ceramic mechanism
  - Lifetime guarantee.
  - Sharper and harder than steel.
  - Non-corrosive dual purpose mechanism.



# T&G Mill Rest

*The T&G mill rest is a perfect and simple addition to any home. Ideal to be placed on any dining room table, kitchen surface or cupboard.*



**Kitchen  
Essential!**

*This mill rest will keep your surfaces clean and tidy from excess grind of salt & pepper.*



**acacia**



**acrylic**



**marble**



**hevea**

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