

BOARD BUTTER CARE

If you purchased your board butter from us, thank you For supporting our small business. We appreciate you. Our board butter was handmade in Southwest Colorado, and is made using a combination of Food-Grade Mineral Oil ad bees wax. We hope you enjoy the added benefits of using an all-natural and healthy product to assist in keeping your food prep surfaces at their highest level. For your convenience, we have included some basic instructions for your Board Butter application. This information should be considered a guide and **NOT** meant to cover everything .

INSTRUCTIONS:

1. Ensure your cutting board is clean and dry prior to application.
2. Using your finger or a small spoon, place a small amount on the center of your board,
3. Use your hands to apply the board butter in a circular motion The warmth of your hands will slowly melt the board butter allowing it to soak into the cutting board.
4. Add additional board butter from the tin as necessary.
5. After the cutting board surface has been completely covered, allow the cutting board to soak overnight.
6. The next day, use a cotton cloth or paper towel to buff the surface while removing any excess butter.
7. Store your container of board butter at room temperature.
8. As a reminder, wood cutting boards should be stored upright and in a dry place.
9. Re-apply board butter when your cutting board starts to look “dull” or “dry”.

GENERAL TIPS:

- Laser engraved boards are best used for serving applications as cutting on them will damage the engraving.
- There are a few options for reconditioning a board. We suggest “Board Butter”, which is a mixture of Food-Grade Mineral Oil ad bees wax. Pure Food -Grade Mineral oil by itself is another option.
- Remove stains by generously sprinkling regular table salt over the surface of the board and rubbing it with a sliced lemon. Rinse well with hot water and air dry standing up.

DON'T:

- DON'T submerge your wooden board in water, or let moisture stand on the board for any length of time
- DON'T use a steel brush on the board.
- DON'T use edible food oil such as vegetable oil or olive oil.
- DON'T place your board in the dishwasher...**EVER!!!**
- DON'T use a razor edge cleaver, it may chip or splinter the wood
- DON'T use chemicals to clean your board.

DO:

- DO clean your board promptly after EACH use with a damp rag or sponge, Then immediately dry with a towel and stand board up to dry thoroughly.
- DO distribute your cutting over the entire work surface for even wear,
- DO recondition your board when it begins to look “dry”..

- **Storage:**

- Store your board on the countertop, or in a dry place.
- Boards with feet may be stored flat.
- Boards without feet must be stored standing upright when not in use. This will allow for even airflow around the entire board to resist warping.

If you have any questions, please email roadxdesigns@gmail.com Thanks again for supporting local small business!!!

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