

Board Care & Cleaning



This cutting board was handmade from select hardwoods.

Although your cutting board may look pretty, it really wants to be used. Really, it does. It will be absolutely miserable if you don't use it.

Hanging it on a wall as a display piece is not using it. To use it (and to keep the board happy), you must cut things on it. Each time you cut on it, you may leave a mark or two. You should neither worry nor feel sad. Serving as a reminder of an excellent home cooked meal or a lovely little snack, each little mark may be—as far as cutting boards are concerned—a very good thing. So, use this board and use it often. To ensure that this cutting board has a long, healthy, happy existence, please follow these simple instructions.

Recommended Uses



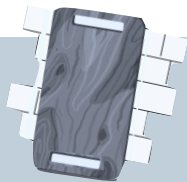
It is strongly suggested that you use this board for cutting and chopping/dicing fresh vegetables and cutting breads and cheese but not raw meats due to the possibility of bacterial cross-contamination.

Cleaning-up After Cutting Non Meat Foods



After each use, simply wipe the board clean with a warm wet dishcloth. If necessary, rinse with warm water and wipe dry immediately. Allow to dry thoroughly standing up before

Storage



Store the board (preferably standing up) in a dry location. You can hang it on a wall but only if you take it down periodically to cut something on it.

Cleaning up After Cutting Meats



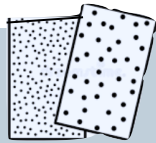
If the board is used to cut or chop raw meats, use dish soap to thoroughly clean and disinfect the side(s). After rinsing, you can sanitize the board (1 teaspoon chlorine bleach per quart of water). Once dry, restore the board as required.

Warning

Never immerse the board, soak under water, or wash in an automatic dishwasher. Wood glues are water resistant, NOT waterproof. Wood is porous and unnecessary water retention is good for neither humans nor wooden kitchen articles.



Restoring the Board



To restore the board, begin by using a medium grit (120) sandpaper to remove any deep grooves (where bacteria can lurk); finish sand the board with a fine to very fine (220 – 400) grit sandpaper and wipe clean. Using a clean rag or paper towel, apply a generous amount of mineral oil and thoroughly rub into all surfaces of the wood (including ends and sides). Allow the oiled board to sit for a bit and then wipe off excess oil. Reapply additional coats if desired, but do not allow oil to pool on the board for long periods of time.

Minerals and Waxes



It is recommended that food grade mineral oil be used instead of any vegetable-based oils (they can become rancid). Howard's Cutting Board Mineral Oil and Board Conditioner can be found at the big box stores in the Paint/Stain section. There are other finish products available online for protecting your board: Odie's Oil & Wood Wax or Walrus Oil & Walrus Wax. These products are more expensive but offer a longer lasting finish.

If you ever have questions or concerns about the board(s), please contact me

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For more information regarding cutting boards and food safety, see
http://www.fsis.usda.gov/help/FAQS_Hotline_Cookware/index.asp