



Thank you for choosing BookMatch Studios! We know you have tons of choices in the Etsy Marketplace and we are so happy you decided to give us a try. Please let us know if there is anything else we can do to make your experience with us more enjoyable. We hope you continue to be thrilled with your purchase for years to come. Here are some helpful tips to care for and to get the most out of your new cutting board:

Step 1: The Wash

After each use, wash your cutting board with water (mild soap is fine too), including the underside and edges. Most people only wash the top, which ends up hurting the board. When moisture reacts with grain, it swells, and if the swelling isn't uniform, it can warp the board. A rocking cutting board usually means that only one side was washed. Next, wipe down the board and let it dry thoroughly overnight, **standing it on its long edge** so that both large faces are facing out.

Pro Tip: **NEVER** put your cutting board in the dishwasher or completely submerge it in water. The hostile environment inside your dishwasher will destroy a wooden cutting board.

Pro Tip: **ALWAYS** remember to cut your meats and veggies on separate cutting boards to prevent bacteria contamination.

Step 2: The Condition

Your cutting board use will determine how often you should oil and condition it. Using a food grade mineral oil and a lint-free cloth, apply a generous layer to the sides, top, bottom, and any groove, grip, or handle. You don't need puddles of oil on your board, just enough to cover the wood with an even coat. Let the oil soak into the board for at least three hours. Leave it on its long edge to dry just like before.

There's no exact science here – different woods handle moisture absorption and evaporation differently. If it looks dry, give it some oil! We recommend at least once every 1-2 weeks if you use your board daily, and a minimum of 1-2 times per month if only the occasional use.

After the oil has had enough time to soak into the grains, it's time to apply a protective coat. There are a lot of options out there for cutting board conditioning creams. We've found a mix of mineral oil and bees wax works best. If you've purchased a board from us, we included some for you! Using a lint-free cloth, apply it directly to the wood, spreading the wax over the entire board, making sure to get in every nook and cranny. Once you've covered the whole piece of wood, you've created a barrier to help the wood retain moisture. You know what to do now... Stand it on its side. Broad faces out. Let it sit overnight.

Step 3: The Buff

In the morning, use your lint-free microfiber cloth to rub the board in circular motions, polishing and buffing in a motion like you are detailing that car you've always wanted. The wood will develop a nice sheen and smooth feel. That's it! Admire your work and you're done. If you are putting the board away, it's always good to store it on its long edge.

Extra Steps:

If the board gets heavily scratched or has a rough feel from washing, it can be sanded smooth with 220 grit sandpaper . The rough feeling occurs from a natural process where the wood's natural fibers are raised from the introduction of moisture (usually right after washing or cutting juicy foods.) We have a step in our production process to raise the grain and sand it prior to conditioning the boards, but it will naturally occur again over time. After sanding and cleaning, repeat steps 2 and 3 above to condition your board.

Knowing When to Give It Up

Theoretically, with the right upkeep a cutting board could last your entire life. Following a regimented cleaning and conditioning process, the wood should look great for decades.

If deep cut marks start to show up on the face of the wood, you can sand out deep ridges by taking sandpaper to the entire face of the board. You have to sand evenly, which takes time, but it can give the board a whole new life. We recommend no higher than 220 grit sandpaper as higher grits may make it more difficult for oil to absorb into the wood. Make sure to start from the beginning of the cleaning process after.

Sometimes your board will warp, even with the best of care. In that case, get a new one. When the glued joints start to fail or heavy cracks develop, food and bad bacteria can start to build up and potentially make you sick. We don't want that. Take care of yourself!