

Caring for your Kitchen Art

Our customers purchase these beautiful works of art for many reasons; some display them in their kitchens, while others use them as a cutting board. Regardless of how you intend to use yours, you will want to follow these simple steps to ensure your cutting board lasts for generations to come.

Care for displaying your cutting board:

If your cutting board will be for display only, check it every few months for dry spots or loss of its bright colors. The mineral oil that was applied when you purchased your cutting board may have soaked in and areas may have dried. If this occurs, simply apply a light coat of mineral oil to the entire surface and let it set for a few hours. Wipe it with a soft cloth and watch the colors come right back.

Care for using your cutting board:

If you use the cutting board for food preparation then cleaning the board and oiling it more frequently will keep it in the family for a long time.

Regular cleaning:

Using a clean sponge or cloth and warm soapy water, wipe down the surface and then rinse off. Dry with a clean cloth and stand it upright to dry, allowing moisture in the pores to evaporate. Never submerge it in water or put it in the dishwasher. This will cause the board to warp and potentially separate at the joints.

To sanitize:

Every so often you will want to sanitize your cutting board. Using a clean sponge or cloth and warm soapy water, wipe down the surface and then rinse off. Then apply sanitizing solution made from approximately 3 tablespoons of regular bleach per gallon of water. Let it stand for 2 minutes. Rinse with a solution of 1 tablespoon of regular bleach per gallon of water. Wipe the surface off with a dry cloth and stand it upright to allow moisture in the pores to evaporate.

To keep it looking great:

After the board has dried from cleaning or sanitizing, you can apply a coat of mineral oil. After applying a coat of oil let it sit for four hours and then wipe it down with a dry soft cloth or paper towel. While you will not need to oil it after every cleaning, over time your cutting board will need a coat of oil. Just use your judgment. If it looks dry or the colors are not as bright as they once were, then give it a coat.

To keep it feeling great:

After using your cutting board over time, water will have raised the grain a bit and knife marks will roughen the surface. If you would like to remove the roughness and bring it back to its original finish, use a piece of 220 grit sandpaper and sand with the grain of the board. This will not take much effort but will bring back the smooth surface it once had. After you sand it, apply a coat of oil as stated above.



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