

# Cutting Board Care Instructions

You can extend the life of your cutting board by following these wood cutting board basics. Treating cutting boards with care will allow for years of chopping, cutting and slicing.

## EVERYDAY CARE & MAINTENANCE

When it comes to daily use of a cutting board, the best rule of thumb for a wooden board is to hand wash it using warm soapy water, wipe it dry with a clean dish towel and store in a dry area.



### Step 1: Wash

Wash with hot water and a sponge, including the underside and edges. Most people only wash the top, and that actually ends up hurting the board. When moisture reacts with grain, it swells, and if the swelling isn't uniform, it can warp the board.



### Step 2: Dry

Place the cutting board on its edge to dry for 3-5 hours. Most people will place a wet board on the counter causing the top and bottom to dry unevenly. This can cause the board to warp, cup or twist.



### Step 3: Condition

Apply the cutting board conditioner at least once per month using a clean rag on both sides and edges. Wipe off excess trace of conditioner.

## WE STRONGLY ADVISE:

1. **Do Not** put in the dishwasher because the heat and water will warp and crack the wood.
2. **Do Not** stick knives in the board
3. **Do Not** soak in the sink or the dish pan as the board soaks up water and can crack or twist or bow, or all of these at once
4. **Do Not** put hot utensils, tea pots or pans on the cutting board. Placing hot steaks or other cooked meat on the board is okay.
5. **Do Not** put near heat sources. Don't forget they are made from wood.
6. **Do Not** use olive or vegetable oils for maintenance as they turn rancid quickly.