

## MAINTAINING YOUR BOARD

Wash your cutting board with soap, warm water, and scrub well. The volume of water and manual scrubbing is more important than soap in flushing bacteria and other food particles off the board. After washing the cutting or charcuterie board, dry immediately with a towel and let it air dry standing up or on a raised rack with air flow.

### DO NOT:

- Put the board in the dishwasher. The heat and water may warp and splinter the wood.
- Dunk or let the board in stand in water. The wood will absorb water and potentially warp.
- Use bleach or any other chemical. This will stain the wood and/or excessively dry the wood.
- Put a wet board flat to dry. If the board dries on one side, it may cause the wood to warp.

### HOW TO APPLY CUTTING BOARD OIL

Once your board is thoroughly dry, apply the oil directly onto the surface. Be generous with the application, especially if the wood is dry or you just purchased the cutting or charcuterie board. You want the surface to be visibly wet on all sides and we recommend using a small bar towel or new paint brush to spread the oil (try not to soak up the oil), as using your hands may lead to accidental splinters. Most importantly, let the oil soak into the cutting board for as long as possible, at least a few hours or overnight if possible. The oil provided in the box is the same pure white mineral oil we used to oil them!

Let your board sit on a wire rack or upright to dry when done. If you are restoring or seasoning an old, dry, or new cutting board, you may wish to repeat this process two more times, to ensure your board is completely seasoned.

We recommended you oil your cutting board **every month** or when dry to the touch.

**We hope that you enjoy them as much as we did making them!**

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