



There are a few simple steps that will greatly prolong the life of your wooden cutting board.

-Washing

Wooden cutting boards should always be washed by hand using warm water and dish soap. Dry cutting board with dish towel after washing and let air dry before being put away. Never wash them in a dishwasher and never let them soak in water. Remember prolonged exposure to water may cause warping or splitting.

-Wood Care

Wooden cutting boards will naturally dry out over time and will need to be oiled. Apply mineral oil to all surfaces (not just the cutting surface) and gently rub the oil into the wood using a paper towel. Use a clean paper towel to remove excess oil. Vegetable oils and nut oils should be avoided as they contain fats that may spoil over time. Cutting boards should be oiled once a month or whenever the wood looks dry.

-Removing Odors

Proper care is the best way to keep a cutting board smelling fresh. However, if your board does start to smell, rubbing the cutting surface with a lemon slice can help with the smell. In extreme cases a baking soda/water mix may be used.

-Long Term Care

Over time your cutting board may become rough and scratched. You may resurface the cutting area by sanding the rough and scratched areas. Start with a rough grit (80-100) and progressively work your way to a fine grit (180-220) sandpaper. After you have completed sanding, apply a liberal amount of mineral oil to all surfaces and let sit for a half hour. Then use a clean paper towel to remove any excess oil.