

NATURAL WOOD CARE



GENERAL CARE

- If your wood countertops are showing small scratches, lightly sand out flaws and re-oil the surface to restore it.
- For cutting surfaces, choose an unsealed, oil-finished product designed for food preparation. If you're considering purchasing or already own a natural wood countertop for food preparation, here are some helpful maintenance tips:
 - Before use, oil the cutting surface with food grade mineral oil or Emmet's Elixir, an all-natural, anti-microbial wood conditioner. The board or block was oiled during construction but may have dried during storage and shipping.
 - Be sure to coat the top, bottom, ends, and edges of the block every time you oil it. Apply oil often, especially when the block appears to be dry.
 - DO NOT submerge the board in water. Instead, clean it with a wet cloth or sponge using a mild liquid detergent. You can use a disinfecting cleanser or a mixture of one teaspoon of chlorine bleach to one quart of water. Rinse well. Do not use powder cleanser.

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- Allow the board to dry in a rack or with the board standing on edge to ensure sufficient air flow all the way around the board.
- To increase the life of the board, flip it over and use both sides.
- When determining how often to oil a block, the general rule of thumb is to oil it once a day for a week upon purchase; once a week for a month; and once a month forever. The block should be oiled whenever the wood starts to look dry and chalky.