

Congratulations!

You have received a unique, one of a kind, handmade cutting board from Wesley Michael Woodworking. Each board is created with hand-picked domestic and exotic hardwoods that have been individually milled to size, and painstakingly assembled with care. I hope you love your new board as much as I enjoyed creating it for you. Below are some simple instructions to help you get the most life out of your board, and to help maintain its beauty.

Enjoy!

Wesley Michael Woodworking

Trevor W. Pitts: (716) 544-4010

www.wesleymichael.com

Instagram: @wesleymichaelwoodworking

Facebook: Wesley Michael Woodworking

Maintenance

Why? Maintaining a cutting board will keep your board sanitary, looking new, and extend the life of your board.

How? Immediately wash your cutting board after every use. Do not wait until later, as this will allow food and germs to soak into the board. Use mild soap and warm water making sure to scrub it well. The volume of water and mechanical scrubbing is most effective in flushing bacteria and other food particles off of the board. After washing the cutting board, immediately dry with a towel and let it air dry by standing it up or on a raised rack with air flow.

DO NOT:

- Put your cutting board in the dishwasher. The heat and water will warp and splinter the wood.
- Submerge and soak the board in standing water. The wood will absorb water and potentially warp.
- Use bleach. Bleach 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 will cause the wood to warp.

If your board has stains or smells, you can use lemon juice or white vinegar directly on the area. The acid in these liquids will neutralize the organic material or fats causing the problem.

Seasoning your Cutting Board

Why? Applying oil to your cutting board will keep it waterproof, looking new, and extend the life of the board. The goal of board oil is to penetrate the wood and saturate the wood fibers in order to stop any other liquids (blood, bacteria) and moisture from soaking into the board.

When? Your board will already be seasoned when you receive it. A good test to see if it is time to reapply oil is to drip some water onto the board every few weeks. If the water remains on the surface, the board does not need to be re-seasoned. If the water soaks in, you should add another layer of oil to the board.

How?

- **Oil:** After washing and your cutting board is thoroughly dry, apply the oil directly onto the surface of the board. Be generous with the application, especially if the wood is dry. The surface of the board should be dripping wet on all sides, and it is recommended to apply the oil with a small towel or microfiber rag. Let the oil soak into the cutting board for as long as possible; at least a few hours or ideally overnight. Let your cutting board sit on a wire rack or upright to dry when finished. If you are seasoning an old or dry cutting board, you may wish to repeat this process two more times to ensure your cutting board is completely seasoned. **Remove excess oil.** The board may feel oily or sticky after seasoning it. If your board is sticky, use a paper towel to gently buff out any excess oil.
- **Cream/wax (optional):** Apply board cream at the same time as oiling. To apply board cream, wait until the board is dry after washing or oiling, and then apply a small amount of cream onto the board. Using a soft cloth, buff the cream into the wood in a circular pattern, forming a thin coat. Repeat over the entire surface of the board and especially the sides. It's not necessary to let the cream soak into the board.

Oils/wax recommended are:

- Food grade mineral oil (Walrus Oil -Cutting board Oil*, Boos Mystery Oil, Howard's Butcher Block Oil)
- Beeswax based creams (Walrus Oil-Cutting board Wood Wax*, Boos Board Cream, Howard's Butcher Block Conditioner)

**Preferred by Wesley Michael Woodworking*