# WOOD CARE GUIDE

For cutting boards, butcher blocks, salad bowls, spoons and any other kitchen wood item!

**MADE IN CANADA**

**FOOD-SAFE**

**NON-TOXIC**

## Give your wood some lovin'



### Cutting Board Oil

237 ml · 473 ml · 3.78 L

Food-grade mineral oil. The oil is the moisturizer that soaks deep into the wood.

**STEP 1: OIL FIRST**




### Cutting Board Cream

100 ml · 237 ml

Food-grade mineral oil and natural beeswax. The cream is the barrier that locks the moisture in.

**STEP 2: CREAM TO SEAL**

### HOW TO APPLY

#### 1 Clean and dry

Wash with warm water, a drop of mild dish soap and a soft cloth. Stand the board or kitchen wood item upright and let it dry completely.

#### 2 Oil

Rub in a generous coat of oil with a soft cloth. Give it several hours, or overnight, then wipe off the excess.

#### 3 Cream

Once the oil has soaked in, spread a thin layer of cream. Let it dry overnight, then wipe off the excess.

**ALWAYS OIL FIRST** The oil moisturizes the wood. The cream protects it and locks the moisture in.

### HOW OFTEN

- **New board:** at least 4 full coats of oil, one per overnight soak, then finish with cream.
- **Everyday boards:** Use oil and cream every month or two depending on usage.
- **Time to reapply:** When the wood looks pale, feels rough, or water stops beading.

### PLEASE AVOID

- **The dishwasher.** Heat and water warp and crack wood.
- **Soaking.** Never leave a board sitting in water.
- **Bleach and harsh cleaners.** They strip the wood.
- **Kitchen oils** like olive or coconut. They will eventually go rancid and may develop a musty smell as the fats break down.

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For use on kitchen wood products. Do not ingest. Store in a cool, dry place.