

# CARING FOR YOUR WOODEN WARES

## How do I properly clean my board or utensil?

First, wooden wares are not dishwasher safe and should never be "left to soak," as it may warp or split the wood and foster bacterial growth. After using your cutting board or utensil, wash with a mild soap and warm water. Then, let it dry propped or standing up to avoid trapping moisture. We recommend using a different board for meat and poultry. Protect your board and yourself from cross contamination by washing your board with hot water and mild soap between meats and veggies.



## How do I maintain my wooden wares?

At least once a month—or if your wares look dry or thirsty—we recommend oiling your clean and dry utensil or board with a non-perishable oil such as mineral oil. Once the wood has absorbed the oil, use a clean towel to massage the utensil with any food-safe beeswax balm which will protect the wood from absorbing too much moisture. Let the wood sit propped up for at least an hour and then use a clean rag to buff off the remaining balm. Store them away from heat and out of direct sunlight.

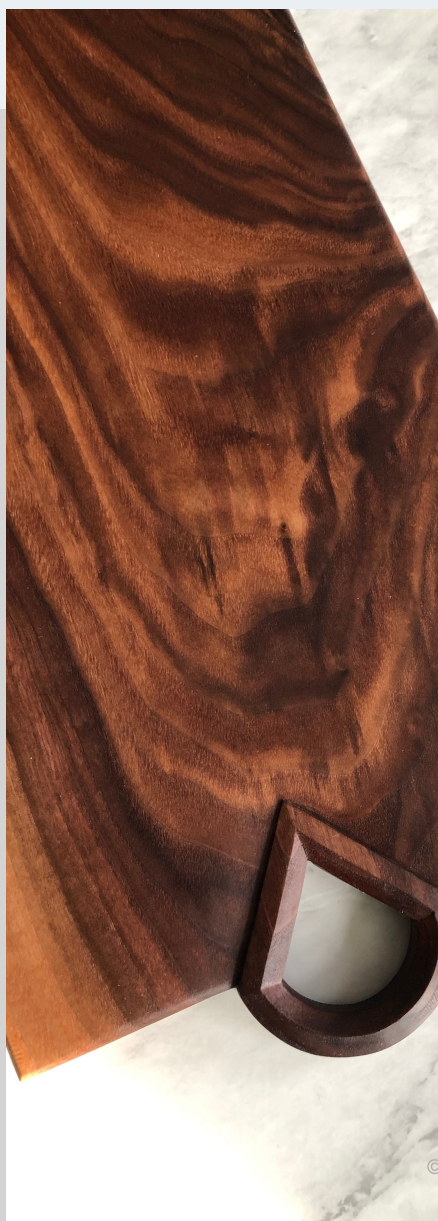
## Does it matter where or how I store my board or utensils?

The best way to store your wooden kitchen items is away from heat and out of direct sunlight. This will prevent warping and damage to the finish.



## How do I restore my older wooden wares?

We love knowing our pieces are living the 'wood life' in your homes! Make sure your utensil or board is clean and dry. Then, grab the following supplies: clean rubber or latex gloves, 220 grit sandpaper, a clean rag, a tack cloth, an N95 mask, and safety glasses of some kind. Outside or in a well-ventilated area, sand the utensil in the same direction as the wood grain, not across, as those marks will look like a crosshatch against the grain. As you sand, continue to check the look and feel of the material you have removed—we've lost a spoon lip quicker than you'd think. If you notice the 220-grit doesn't obscure deeper cuts, give 120 grit a try. Start gently, then follow with 220. Wipe the board or utensil down very thoroughly using a tack cloth to remove any fine dust left behind. You should see and feel the difference in the texture of the grain. Then, follow the steps above using mineral oil and Alechrisney's Beeswax Balm.



**For questions or information about removing stubborn cut marks, stinky smells, or restoration of more ornate parts, please reach out to us at [www.AlechrisneyWoodworkingFake.com](http://www.AlechrisneyWoodworkingFake.com)**