

Caring for Your Cutting Board

Thank you for choosing one of our handcrafted cutting boards! With proper care, your board will remain beautiful and functional for years to come.

Cleaning

- After each use, hand wash your cutting board with warm, soapy water.
- Avoid soaking or submerging the board in water, as this may cause warping or cracking.
- Dry the board immediately with a clean towel and allow it to air-dry completely.

Treating Your Board

To keep your cutting board hydrated and protected, treat it regularly with the beeswax and mineral oil mixture included.

- Ensure the board is clean and dry.
- Apply a small amount of the board wax using a clean cloth or paper towel.
- Rub it in evenly across the surface, including the edges.
- Let the board absorb the mixture for a few hours (overnight is best).
- Wipe off any excess with a clean, dry cloth.
- For best results, treat your board every 2-4 weeks or whenever it appears dry.

Additional Tips

- Avoid exposing the board to excessive heat or direct sunlight.
- **Do not** put your cutting board in the dishwasher.
- Use separate boards for raw meats and other foods to maintain hygiene.
- If knife marks become visible, lightly sand the surface with fine-grit sandpaper and reapply the beeswax and mineral oil mixture.

We hope you enjoy using your cutting board as much as we enjoyed making it for you!