
CUTTING BOARD CARE & MAINTENANCE

BEFORE USING

Our cutting boards come sealed with one coat of mineral oil; A second coat of Hardwood Lumber Co. Butcher Block Oil or Butcher Block Conditioner should be applied before using your new cutting board (available on our website, hardwood-lumber.com). Do not use food oil such as vegetable oil or olive oil as they will become rancid over time.

APPLICATION INSTRUCTIONS

Apply a generous amount of Hardwood Lumber Co. Butcher Block Oil or Butcher Block Conditioner to all cutting board surfaces; allow the oil or conditioner to absorb into the wood for 2-4 hours, then wipe off excess with a paper towel or clean cloth. If the grain rises slightly after oiling, sand the surface lightly with 220- or 320-grit sandpaper and wipe down with a damp cloth, then apply another coat of Hardwood Lumber Co. Butcher Block Oil or Butcher Block Conditioner.

RE-SEASON INSTRUCTIONS

When cutting board looks dry and lighter in color, Hardwood Lumber Co. Butcher Block Oil or Butcher Block Conditioner should be applied to reseal the pores. Applying every 2 to 4 weeks is recommended (available for purchase on our website, hardwood-lumber.com).

CLEANING

For fruits and vegetables, a damp cloth with water can be used before and after food preparation. For meat, fish or dairy products, a damp cloth with water can be used before food preparation. When food preparation is completed, clean the cutting board with soap and water or full strength white vinegar. The acetic acid in vinegar is a good disinfectant, effective against such harmful bugs as E. Coli, Salmonella, and Staphylococcus. Three percent hydrogen peroxide is also a good bacteria-killer.

You may need to re-season your cutting board after cleaning. Allow the cutting surface to dry completely before attempting to re-season with oil or conditioner.

Lemon or lime juice with salt will help remove odors if you've been working with onions, garlic or other strong-scented foods. Sprinkle your cutting surface with salt. Cut a lemon or lime into quarters, and use these quarters to rub the salt into the cutting surface. Let sit for 2-3 minutes and then wipe the cutting surface clean with a damp cloth. Baking soda may also help remove odors.

IMPORTANT NOTICE

Wood cutting boards should be cleaned promptly after each use. Never submerge a wood cutting board in water. Wood cutting boards are not dishwasher safe

HARDWOOD LUMBER COMPANY *Est. 1958*

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