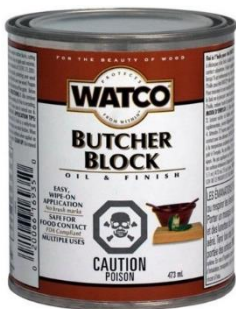


Caring for your food boards



All of my charcuterie/cheese/bread boards are coated with a food-safe wood oil. Do not immerse the boards in water or put in a dishwasher, simply wipe with a damp cloth with a little mild dish soap and dry immediately afterwards. Before the board is used for the first time, you should gently clean and dry all surfaces.

Periodically you will need to re-apply a coat of wood oil. Do not use vegetable, olive oils or any other edible oil, these are considered non-drying oils and will go rancid. Always use a wood oil that is marked as food safe that typically contain Tung oil and follow the direction from the manufacturer. I have used “Watco® Butcher Block Oil & Finish” on your board and it is available from any Walmart, Home Depot or Lowes. It’s very easy to use and requires minimal skill. Based on my experience using a cheese board a couple of times a week, you shouldn’t need to re-coat it for at least a year.



Wood is a natural product that will change over time, with proper use and care it can last a lifetime but there is no warranty on mother nature!

