

Cutting Board Care Instructions

Your recognition cutting board will last for years with proper care and conditioning.

HAND WASH both sides of the cutting board evenly with a warm damp cloth. Never submerge your cutting board in water or place in a dishwasher because water causes cutting boards to warp and crack. Avoid dish detergent as this strips the oil. Wipe the cutting board dry with a clean cloth and stand the board up on edge so that both the top and underside are fully exposed to air flow to dry.

OIL YOUR BOARD with a generous layer of food-grade oil (we recommend butcher block oil or mineral oil) to both sides, top, bottom, and any groove, grip, or handle. Apply additional oil to visibly dry spots. We recommend this as early as the first week after you receive the cutting board. This important step helps repel food particles and liquids as well as staining, cracking, and warping.

OPTIONAL: After the oil has had enough time to soak into the grain, you can apply a food-grade wax such as butcher block wax. If you prefer a natural alternative, beeswax-based products are safe options and smell fantastic! Once you've covered the whole piece of wood, you've created a barrier to help the wood retain moisture. You know what to do: Leave it sitting on its side overnight.

STORE it flat in a dry area away from extreme hot or cold temperatures.

WARPING may happen as wood contracts and expands. The best way to prevent this from happening is to keep your cutting board dry and frequently oil your board with a generous layer of food-grade oil. Unfortunately, even a perfectly maintained board can warp due to several factors such as humidity, how long the timber was seasoned, or the type of wood.

If only used as a display, oil at least once a month.

