

CHEESE, CUTTING AND SERVING BOARD CARE

A fine wood cutting board can last a lifetime when cared for properly. A few simple things to keep in mind are:

Your board can be cleaned with water and or mild detergent, but should never be left submerged in water or washed in dishwasher. White vinegar or fresh lemon juice is often recommended to reduce or eliminate bacteria. In a study conducted at the University of Wisconsin-Madison Food Research Institute it was discovered that wooden cutting boards naturally kill 99.9% of bacteria within 3 minutes of contact compared to results for plastic cutting boards that killed 0% of bacteria in the same time period. Nonetheless, it is wise to thoroughly clean and dry a cutting board after each use.

It is common for cutting boards to warp slightly after wetting, but they will flatten as they dry. Again, don't leave submerged in water or wash in dishwasher.

The silky texture of a new board will give way with use. To protect and extend the life of your cutting board, we recommend application of a beeswax-mineral oil emulsion. Your board will retain a pleasing appearance if you treat it frequently. A two ounce jar is available for sale and will provide many treatments.

Fine Handcrafted Woods by Dave Ulmen

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