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**461 CustomWare**  
**Fine Handcrafted Woods**

## **PROFESSIONAL CLASS CUTTING 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.

When new, it is common for a butcher block boards to develop a very slight ridge at each joint as the board is placed in a new environment such as your home. This is simply a response to the level of humidity present, and may not even be noticeable. It will not affect the quality or durability of the board and is usually ignored. However, we have included a fine sponge abrasive pad that can be used to polish these ridges from the board. The amount of pressure required will vary from board to board, so simply begin with a light polishing action and add more pressure if needed. The pad will become somewhat loaded with the beeswax/mineral oil emulsion used to treat the board, but will remain effective for quite some time. It can be rinsed with hot water *if it is dried thoroughly*.

The silky texture of a new board will give way with use. To protect and extend the life of your cutting board, we recommend regular 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. After heavy use over time, you may wish to have your board resurfaced. We will gladly do so. Contact us for pricing information for this service.

Thank you for choosing a fine cutting board from 461 CustomWare. We appreciate your business.