



Wood Cutting Board Care

With proper care, your wood cutting board will last for generations.

To properly care for your cutting board, we have included a bottle of food grade mineral oil. Your cutting board has been finished with several initial coats of oil. To maintain, you should hand wash with warm soap and water after use, dry immediately and regularly oil the board. Never let your cutting board sit in water and never put it in the dishwasher. This will ruin your new board causing warping or cracking of the joints.

We recommend initially oiling the cutting board after every time it is washed. As time goes on and the cutting board has been regularly oiled you can reduce how frequently you oil it. Monitor the look of the cutting board and if it begins to look dry or faded, apply a new coat of oil following the directions on the bottle. If you allow your board to dry out, it is possible to crack at the joints due to rising and falling moisture levels in the wood.

We recommend always using food grade mineral oil rated for direct contact with food. Other plant-based oils can go rancid. Another product that can be used to rejuvenate is butcher block conditioner, especially if the cutting board has been let to dry out. Butcher block conditioner contains beeswax and carnauba wax that can help rejuvenate your cutting board. Both products can be found at most big hardware stores.

Thank You,

Heather and Billy
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