

## **Care and maintenance instructions, for solid wood cutting boards and butcher blocks by Waba Block.**

How do I wash my cutting boards?

Care of your cutting board is important to the longevity of it and is very simple. Maintain your board by washing by hand with warm soapy water and dry immediately do not place in the dishwasher or allow it to soak in water. For garlic or onion odours use half a lemon or lemon juice, allow the lemon juice to sit on the board for a couple of minutes and then wash as normal.

Which oils should I use?

We use food grade mineral oil on our boards, which is a food safe, odourless and will not add any taste to foods cut on it and is readily available at drugstores. We do not recommend the use of olive oil or vegetable oils as they can go rancid over time. Pure walnut oil can be used, if there are no nut allergy concerns and will provide a little longer lasting finish as compared to mineral oil.

How often should I oil my cutting board?

Oiling of your board is important to insure that water and other liquids do not soak into the board and cause cracking and warping. The frequency that you will need to oil will depend on the amount of usage, if you use it on a daily bases then you will need to oil more frequently, once a week minimum, less usage will require less oiling. If your board appears dry then apply oil as the board will only soak up the oil that it requires, wipe off the excess after a few minutes of allowing the oil to penetrate into the board.