



Serving Board Care

Normal wear is to be expected with any wooden surface, but with proper care, these serving boards should last many years.

After use, scrub with a little soap and warm water, rinse and dry thoroughly.

Once a month, or more with heavier use, season your cutting board using [Tried and True Original Wood Finish](#), or some other food safe oil and beeswax blend . When your board becomes lighter in color and feels 'dry' to the touch, it's time to re-season your board. Oil after each use to keep your board looking new.

*Click link for application instructions

Do Not :

Use abrasive materials on the board (e.g. scrubbing with steel wool)

Use olive oil or vegetable oils to season your board, as these will go rancid

Use for preparing raw meat.

As with any wooden item, serving boards should never be submerged in water for extended periods of time.

NEVER place your wooden cutting board in the dishwasher. The dishwasher produces extreme heat and humidity that will cause the wood to swell and contract in a short period of time causing cracking and splitting.

Never place hot pots and pans on your wooden serving board surface as it could cause discoloration.



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