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Care Instructions

End grain cutting boards are beautiful and functional. With a minimal amount of care and maintenance they will last for years to come! If you perform all three steps below after every use of your board it can last you decades!

1 - Wash: (Every time you use the board)

Brush or scrape off any food material from all surfaces, preferable using a silicone scraper. Wipe your board with a dish towel or sponge and warm soapy water. Rinse the board with clean water and then dry off with a towel and (if possible) set the board on its side to allow air to reach both sides of the board. This may not be possible with large boards or butcher blocks.

*Never submerge the board in water or run it through a dishwasher. Even though the boards are sealed to protect from water they will still absorb water in these situations and lead to warping, cracking or separation of the lamination layers.

2 - Sterilize: (Once a month, at a minimum)

Wood cutting boards and butcher blocks should be sterilized to kill any bacteria that may be left behind after washing.

Use a water / vinegar mixture to accomplish this. Mix four parts water with one part white vinegar in a spray bottle. Spray liberally onto the already cleaned cutting surfaces of your board until it is completely covered and there is a thin layer all over. Allow this to soak on the board for five minutes before wiping dry with a paper towel.

3 - Season: (Once a month, at a minimum)

Wood cutting boards and butcher blocks are sealed to protect the wood from moisture. Over time this protective layer will wear down, evaporate or be absorbed and the wood can take on extra moisture or release its moisture and dry out. Seasoning a board will keep it protected and prevent warping and cracking.

You can tell when a board needs to be seasoned when the colors of the wood begin to dull. If you wipe a dry board with water you will see a noticeable difference in the color of the wet wood. A well-seasoned board will not change color when wet and should allow water to bead off the surfaces.

At least once a month apply mineral oil, butch block conditioner or some form of blended board oil (example: Boos Board Cream) to all surfaces of the board. Apply additional oil until the board stops absorbing it and you see a thin layer on the surface. Allow the oil to soak in for several minutes. Wipe off excess and allow board to dry.

***NEVER use vegetable or olive oil to season a board! The oil will break down over time and become rancid and will destroy your board!!!