



IMPORTANT!! READ FIRST

I've treated your cutting board with mineral oil and a beeswax mixture when I made it. The mineral oil has a tendency to weep for a few days following application. If you notice wet, shiny spots this is nothing to be concerned about. Simply use a dry soft cloth or paper towel and wipe/buff the cutting board.

CUTTING BOARD MAINTENANCE

Cutting boards should be wiped down after use and washed occasionally when needed with soapy water, rinsed and dried. Never immerse your cutting board in water, leave in a puddle on the counter or place in the dishwasher. The boards are natural wood and will not last if you do these things. The beeswax finish will help repel moisture and keep the mineral oil in. Recommended maintenance is adding a coat of mineral oil every month or as needed followed with another coat of the beeswax mixture if desired. Mineral Oil does the majority of the protection.