

END-GRAIN CUTTING BOARD CARE

I want to personally thank you for your purchase in support of my small business! This is a high quality end-grain cutting board and will serve you well for many decades if properly cared for.

Wood products continue to live, breath, expand, and contract as the environment they are in changes. This is completely unavoidable, but your board has been built to drastically reduce any destructive movement resulting in damage; however, there are still some things you can and should do to prevent any damage to your board and retain its beauty. I have listed care instructions and suggestions below to help your board last as long as it was built to.

THINGS TO NEVER DO:

1. NEVER submerge your wooden cutting board in water. Water is wood's archenemy.
2. NEVER put your board in the dishwasher. Never, ever, ever, and one more never. It will crack due to the drastic temperature change and chemicals.
3. NEVER use any food base oils (like olive oil or walnut oil) to condition your board. They will go rancid over time.
4. NEVER place a hot pot, pan, or anything else on top of your board.
5. NEVER store your board upside-down. I have installed rubber feet on the bottom to provide airflow. This will prevent moisture buildup that will quickly warp wood.

THINGS TO ALWAYS DO:

1. ALWAYS wash your board with a hot soapy cloth or sponge. Rinse your board and dry with a towel immediately. Stand it on the edge in a dish drainer to maximum airflow over the entire surface. Once it is completely dry, you can store it in a dry place on the feet installed.
2. ALWAYS use food grade *mineral oil* to periodically re-condition your board.
3. ALWAYS properly wash and dry your board as soon as you are finished using it to avoid any bacteria growth.

THINGS I SUGGEST:

1. If the inevitable knife marks ever get in the way of the beauty of your board, you can easily remove the majority of them. Simply apply a little mineral oil to the board and sand with a fine grit wet/dry sandpaper. Wipe off the oil and removed material with a dry towel when finished. Do not worry about ruining the inlay as it is 1/4 inch thick.
2. Follow the same process given in the previous suggestion for any raised glue joints.
3. Recondition your board at least every other month with mineral oil. You may have to do this more often depending on use and environment.
4. Place your cutting board in a place where your family and friends can see it when they visit so you can brag about how awesome it is. Most importantly, let them know where they can get one!

FAQ:

Question: Why does my board feel rough after I washed it the first time? Did I do something wrong?

Answer: No, you did nothing wrong. This is a normal reaction from wood when introduced to water. When the board gets wet from washing it the first time, it raises tiny fibers in the wood giving it a rougher feel. This will dwindle down over time or you can take some fine

grit (220) sand paper and give it a once over until you reach your desired texture. You will not have to do this every time, but it may take a few times before it is 100%.

Question: Why wasn't the board sanded smooth when I bought it?

Answer: Your board was sanded smooth down to 220 when it was made. I then spray water on the board to raise the fibers and sand it again when it's dry. This knocks down a lot of the fibers initially, but more can surface later. These are not as drastic, but can be handled if desired with very little sanding and oil.

Question: Why does my board rock now and it didn't when it was new?

Answer: Wood can be affected by moisture and or heat. This is normal and unavoidable. Since this is an issue that can't be controlled, I installed the adjustable feet on the bottom. Regardless of what your board decides to do based on the environment it's in, you can move the feet so you have a stable work surface.

Question: Will cutting or sanding my board affect my inlaid pattern?

Answer: No. The inlay is 1/4 inch deep and is also cut from an end grain board. As long as you don't remove more than 1/4 inch from the surface (which would take a long time) your inlay is safe.

Question: Why was my board warped when I opened it?

Answer: Every board that leaves my shop is dead flat after construction. After it is wrapped and packed, it is introduced into many other environments before it reaches your kitchen which can cause a temporary bend in the board. The board should flatten back out or get as close to dead flat after it sits for a while in its new location. If it never goes back to dead flat, it's simply because its current location has a different temperature and or humidity level than my wood shop. This is another reason I install adjustable feet on all of my boards. You should not have to bother with a wobbling board because your kitchen's environment is different from a wood shop. That would just be ridiculous.

Question: Does it matter if I take the feet off to re-condition the board?

Answer: It does not as the oil will get where it needs to go. However, I made these feet easy to remove without any tools for your convenience. I could not find any adjustable feet that I felt were good enough for this application so I made my own with brass inserts, hardware, and rubber feet.

Question: How often should I recondition my board?

Answer: It's very important to recondition your board periodically. Once a month with mineral oil will keep your board looking good and prevent any damage from drying out. You may have to apply more often if you use it every day. I apply oil to my boards every week as I use my boards a couple times a day. Mineral oil is cheap and it doesn't take that much time or effort to apply it. It's much better than ruining such a great board.

Thanks again for your purchase and happy cutting!

- Heath Bletzacker
Bletzacker's Woodshop LLC.