



Your cutting board from McKernin Woodworks arrives fully seasoned and ready for use

Cutting Board Cleaning and Care

Use the following steps whenever the wood starts to look or feel dry:

Materials Needed

- Cutting Board Oil – clear, odorless, pure food-grade mineral oil
- Cutting Board Conditioner - a combination of pure USP grade mineral oil, beeswax, and carnauba wax
- Lint-Free Cloth
- Water
- A little soap

Step 1: The Wash

Wash your cutting board with water and a little soap, including the underside and edges, removing anything that's stuck to it with a lint-free cloth. Be sure to wash both sides of the board, washing only one side can lead to warping. Then, wipe the board dry and let it air dry thoroughly overnight, standing it on edge so that both large faces are facing out.

Step 2: The Oil

After the wood is thoroughly dry, use your hands to apply a generous layer of cutting board oil to the sides, top, bottom, and any groove, grip, or handle. You don't need puddles of oil on your board, just enough to cover the wood with an even coat. Let the oil soak into the board for at least three hours. Leave it on its edge to dry just like before.

Step 3: The Conditioner

Apply the conditioner directly to the wood and spread it over the entire board, making sure to get in every nook and cranny. The conditioner is greasy, so if you don't want to get it all over your hands, apply it with a lint-free cloth.

Step 4: The Polish and Buff

Let the conditioned board sit for several hours then use your lint-free cloth to rub the board in circular motions, polishing and buffing in a circular motion. The wood will be glossy and beautiful.

Please, never put a wooden cutting board in the dishwasher.