

CARING FOR UNTREATED AND OILED WOOD

Wooden cutting boards, servers, salad bowls and kitchen utensils will stand many years of constant use if cared for properly. Follow these simple guidelines to insure their long life:

- Never put wood in the dishwasher or use in the microwave
- Do not allow wood to soak in water or liquids to pool on it
- Wash wood in warm, soapy water and dry immediately
- Avoid extreme temperatures - don't plunge into very hot water or store in the refrigerator
- Wash wood in warm, soapy water immediately after use and dry completely
- Oil frequently with mineral oil



J.K. Adams Co.
DORSET, VERMONT

www.jkadams.com