

### **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

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