

# CARE INSTRUCTIONS

We pride ourselves on bringing you the highest quality wood products designed to be functional, useful, and a pleasure to use. Every tree is different, and as such, each piece will be too. We hope that you will appreciate the variations of color and grain as well as the patterns and knots which may be present on your piece.

We strive to create products that will withstand the test of time and be around for generations. For this to happen, we need your help! Although it is no longer alive and growing, solid wood is still considered as a 'living material' in the sense that it will adapt to the environment it's placed in. Solid hardwood pieces will react to the environment in which they are kept more so than pieces made from plywood, but these same recommendations still apply. For example, in warmer months your piece will absorb moisture and expand, while in colder months it will expel moisture and contract. If a piece is left in the sun, you may notice some cupping, this is expected and can often be remedied by placing the piece back into a cool space. Your piece should never be left near sources of high heat (fireplace, stovetop, etc.) as this can quickly dehydrate the wood and lead to cracking.

The surface of solid wood is also affected by exposure to UV light and will gradually change in color and tone with extended exposure. Lighter woods (ie, Eastern Maple) tend to become darker with age while darker woods (ie, Black Walnut) tend to fade. This is a natural process and not a defect of the material. We recommend occasionally rotating pieces in place if near a sunny window, and to make a habit of clearing the table of decor items when not in use. If left for an extended time, items like place mats or centerpieces may leave 'tan lines' on your wooden furniture.

## EVERYDAY CARE

Solid wood will naturally develop a patina over time, aging gracefully with its owners. With minimal efforts and a little routine care, these beautiful pieces will easily outlive us and pass between generations to come.

Our finishes are food-safe, as well as environmentally friendly. Our products that may come into contact with food or are designed for children will receive a finish which is made in-house with a mixture of beeswax and food-grade mineral oil. Pieces which have been painted are sealed with a water-based marine varnish which is completely non-toxic and hard wearing. Other pieces may have a hard-wax finish. *If you are unsure which finish is on your piece, please reach out for care instructions.* These finishes do not require any chemicals or polishes to maintain and these should be avoided as they can ruin the finish. If you notice that your piece is starting to appear dry and in need of a refresh, please reach out to us so we can advise on the process and supply any required materials for reinvigorating your piece

A damp cloth moistened with water can be used to wipe any piece clean. If significant soiling occurs, dish soap can be used. Do not submerge your piece in water or place it in the dishwasher. After cleaning remove any excess moisture with a clean dry cloth.

# CUTTING BOARDS AND SERVING TRAYS

## CONDITIONING YOUR BOARD

Natural hardwood will dry out with use and age and needs occasional hydrating. For this, you will need a cutting board conditioner (also known as butcher block conditioner). There are several available commercially (or it's pretty easy to make your own at home out of scent-free mineral oil and beeswax as we do!). If you wish to purchase our conditioner, please reach out to us. Wash your entire board as above (ensuring both sides were wet) and then stand on an edge to dry. Once dry, apply the conditioner with a clean cloth or paper towel in a circular motion until the entire board is covered. Again, stand on edge and leave for the conditioner to soak in for a few hours (ideally overnight). Once the conditioner has had time to work, use another clean cloth to polish and buff your board, cleaning away any excess conditioner. This process will keep your board looking great for decades.

*With new pieces we recommend applying conditioner once a week for a month, once a month for a year, and once a year for the life of the piece. This schedule can vary depending on the usage of the piece. If you notice that your piece is starting to appear dry and in need of a refresh, reapply!*

## KNIFE MARKS

The only cutting board without knife marks is one that has never been used. Think of this as added character for all of the things your board has seen in the kitchen. However, sometimes deep cuts will start to appear and some sanding may be needed. *We advise NOT using serrated knives on our boards as they can cause very deep scars.* Depending on the severity you may need to start with a 120 grit, followed by 220 then 320. To get a beautiful factory finish, use a 400-grit sand paper and then condition the board well to ensure that it is well hydrated. If you would like us to reinvigorate your board, please reach out to us!