

Use and Care of Your Wood Cutting Board or Charcuterie Board

Your cutting board or charcuterie board is a handmade item utilizing all natural hardwoods. The woods used may include domestic varieties such as maple, cherry, walnut and ash. It may also contain so-called 'exotic' woods such as padauk (bright red), purpleheart (purple), blackwood (dark mahogany-like color), canarywood (brown and yellow) and Peruvian walnut (very dark, almost black). The individual strips are glued using an approved, food-safe, waterproof adhesive. The board is sealed and finished with multiple coats of food-safe mineral oil along with a final coat of a mineral oil-based 'Cutting Board Butter' that contains food-safe beeswax and food-safe carnuba wax.

Since it is a natural-wood item, your board may change in appearance over time. In particular, if your board contains purpleheart (Amaranth) wood, the level of purple will change with the exposure to light and air. The purpleheart starts out as a dull brown color after it is sanded and/or machined and gains its purple color with exposure to, in particular, UV light. Even with continued exposure to UV light, however, the purpleheart will eventually, after several years, return back to a more dull color. For best results, you should not store your board in a dark drawer or cupboard. Instead keep it on a counter or other location where it will be exposed to light for a few hours each day.

Using Your Board

Your board was designed for and meant to be used. Some customers tell us that they don't want to mess it up by using it. We believe that every knife mark and scar left on your board are simply character marks, a remnant of the love and care of every meal that was prepared on it. There are a few simple steps you can take to help keep your board in like-new condition. Please follow the instructions listed below.

DO NOT wash your board in the dishwasher. The repeated exposure to high heat and continuous water and detergent will cause delamination of your board.

DO NOT immerse your board in dishwater. Just as with the dishwasher, constant exposure to water will cause delamination of the wood and excess moisture being absorbed into the wood.

DO wash your board, by hand, as soon as possible after every use. Use mild dish washing detergent and warm water. Use only a dish cloth or soft sponge. Do not use steel wool or other abrasive cleaning agents or devices. Dry with a dish cloth or let dry in a dish rack.

DO use only chopping or slicing motions with your knife when using the board. Avoid scraping motions across the board to avoid damaging the finish.

Maintaining the Finish

After several uses and cleanings of your board, you may start to notice the finish begin to fade or appear dull. This is a normal characteristic of the mineral oil-based finish. Each time the board is cleaned, small amounts of the mineral oil finish will be cleaned away as well.

This is easily remedied by re-applying the mineral oil finish on the board. Food-safe mineral oil can be found locally at most hardware stores, drug stores or ordered online. Be sure that it specifically says “food safe”. We also sell 2 oz. starter bottles of food-safe mineral oil for a nominal cost.

To re-oil your board, pour a small amount of oil directly onto the surface of the board. Then, with your fingers and hands, begin rubbing the oil into the board (you can use disposable gloves if you wish). Make sure all surfaces are coated well. The end grain at each end of the board will absorb the oil more quickly than other surfaces so a little extra oil may be needed there. After a generous coating of oil on all surfaces, prop the board up on its side for 10-15 minutes and let the oil soak in. Check the board and if there are “dry” areas, re-apply more oil and rub it in. After another 10-15 minutes, use a dry soft cloth to rub the board, soaking up any excess oil. Finally set the board aside, again on its side, and let dry overnight.

Additionally, and highly recommended, you can apply a coat of “Cutting Board Butter”. This is a blend of food-safe mineral oil, food-safe beeswax and food-safe carnuba wax and is applied as a finish coat. This results in a harder, longer-lasting natural finish. Using the butter will also help fill in knife marks and scratches on the board to make them less visible. We sell 4 oz. tins of Cutting Board Butter for a nominal cost.

Use a clean rag and apply a liberal coat of the Cutting Board Butter to both surfaces and all sides of the board. Let it set for about 10 minutes then begin rubbing the board with a dry cloth to a smooth luster.

Note: If your board has become significantly dry or dull, apply mineral oil, as above, and allow time to absorb and dry before adding a final coat of Cutting Board Butter.

Proper use, care and maintenance should give you a beautiful board that will last many years!

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