

# **PRODUCT CARE INSTRUCTIONS**

# **WOODENWARE**

(CUTTING BOARDS, BOWLS, UTENSILS)



3oakhandcrafted.com instagram.com/3oakhandcrafted facebook.com/3oakhandcrafted

## **ABOUT US**

3oak's designs are intended to be timeless. Our goal is to create furniture and home goods that can be passed on from generation to generation carrying the stories of one lifetime into another.

Every tree has a life and a story. We are privileged to be able to take a tree from its current life into its next where it can bring fulfillment to others in its new form

Our trees are ethically sourced through tree service companies local to Western North Carolina. We have invested in the equipment to take a tree from its raw form, mill and kiln it so that it can be transformed into its intended purpose.

Much of the wood we source is rejected by local mills as it contains defects and imperfections that make milling cost prohibitive. This rejected wood, usually destined for the fire pit, has beautiful variations in color, knots, medullary rays and other natural characteristics. These are part of the character of the wood and we believe these imperfections contribute to the uniqueness of our products.

Many of our commissioned pieces have come from trees that our clients have provided to us, usually as a result of storm damage or old age.

We are craftsmen pursuing art in everything we do, inspired by those great craftsmen both past and present. We strive to master a craft we know cannot be mastered.

## Thank you for your purchase!



### CARE INSTRUCTIONS

30ak designs furniture and home goods to adapt well in the hydrometrical (changes in moisture levels) conditions. These are conditions where changes in relative humidity impact the moisture content of wood. The resulting behavior is wood will expand as the relative humidity increases and shrink as the relative humidity decreases. Think of wood similar to a wet sponge that has been rung out. There is still remaining moisture in the sponge. Wood is hygroscopic, a fancy way of saying wood reacts to changes in its environment.

To minimize the amount of moisture entering and leaving the wood we have soaked your woodenware in a food safe oil solution. Once the oil has soaked into the wood we then apply a wax product developed in house to coat your woodenware. This helps reduce penetration from water and other food substances. This wax product is available for sale in our store or online.

#### **REGULAR CARE**

After using your woodenware you can wash it with soap and water. Let the woodenware dry then apply a food safe oil or wax to both sides of the cutting board. For best results do this every time you use your woodenware.



## **TIPS & TRICKS**

- Unless otherwise specified, all 3oak products are intended for indoor use only.
- Do not place our woodenware in direct sunlight for a long period of time.
- Avoid exposure to extreme conditions: do not place your woodenware near heating sources or air conditioned spaces.
- Never place your woodenware in the dishwasher, microwave or oven.
- Use a food safe oil to recoat your woodenware periodically. For cutting boards it is recommended to do this after every use. Mineral Oil, Walnut Oil, or Butcher Block oil will work fine.
- Do not use vegetable oils to condition your woodenware since they will become rancid.



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