

Min Turn Makers

Cutting Board Care Instructions

- *Hand-wash with hot, soapy water*
- *Dry thoroughly*
- *Do not submerge in water*
- *Occasionally (about 1 - 3 months, or as needed) rub with food-safe mineral oil or cutting board oil (available online or from local hardware or home improvement retailers)*



DO NOT run through dishwasher! Dishwashers destroy wooden cutting boards!



If your board is showing signs of wear, it can often be resurfaced/repaired by a woodworker. Sometimes just some sanding and a fresh coat of oil does the trick!

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