

# THE ENGRAVED OAK COMPANY

Creating high quality hand crafted gifts with a personal touch.

## How to care for your personalised wooden board

Every personalised wooden board we create is finished with two coats of Osmo TopOil before leaving our Worcestershire workshop. However, no oil coating lasts forever, and we'd be doing you a disservice if we didn't share some of our secrets to help you get the most out of your board for years to come.

With that in mind, we've compiled a list of the steps you need to take to keep your board at its best, long after it leaves our workshop.

### When do I re-apply oil?

Our initial coating should last for six to twelve months. After that, you'll be able to tell when another coat is due by observing whether your board is beginning to dry out or show signs of staining.

### How do I oil my board?

In our opinion, Osmo TopOil is the best your board can get. It's a food safe oil that requires less coats and leaves a superior finish – that's why we've been relying on it for years. Alternatively, other food safe oils such as Butcher's Oil will work fine. As long as your choice of oil is clear, food grade and provides a matt finish it should do the trick.

Once you've got that sorted, here's our three-step guide to oiling your board properly:

Lightly sand your board with fine sandpaper (240 grit works best for us). This helps to lighten any staining and smoothens out any signs of wear and tear.

With a clean brush, apply a thin coat of oil to your board before leaving it to soak for ten minutes.

Use some kitchen towel to wipe off any excess oil, then simply put your board in a safe place to dry overnight.

### How do I clean my board?

Cleaning your board is a very simple process. After each use, all you have to do is wipe it clean with warm soapy water, or if you want to really push the boat out you can use a light antibacterial cleanser, like Dettol. You'll also want to ensure it's fully dry before storage.

There are, however, a few don'ts.

**Don't use harsh cleaners as they'll take the surface off.**

**Don't put your board in the dishwasher – it deserves better than that!**

**Don't submerge your board or leave it to soak in water.**

### Where do I store my board?

The main consideration here is to avoid storing your board too close to a heat source. Exposure to excessive heat from an oven, Aga or range cooker will dry the wood out and could even distort your board's shape. You'll want somewhere that's clean, dry and not too hot.

If you have any further questions or need any specific guidance on maintaining your wooden board, or any of our other products, please don't hesitate to get in touch with us.