



Chopping Board Care

All GT Woodshop chopping boards and butcher blocks are handmade from various hardwoods. As natural wood products they will expand and contract as they gain or lose moisture.

Here is a list of common issues, and what to do to ensure that your chopping board lives a long and happy life.



It is perfectly normal for your board to swell and shrink across the grain, it is also perfectly normal for your board to cup or crown depending on the moisture it has been exposed to.

Cupping

This is where the board takes on the same shape as a saucer, curled up at the edges. This happens when the top of the board dries out faster than the bottom of the board, if this happens to your board simply turn it over and let it rest overnight, or in extreme cases for a day or two and it should return to normal.

Crowning

This is the inverse of cupping, where the edges curl down. This happens when the bottom of the board dries out faster than the top. The solution is the same as with cupping, simply turn the board over and let it rest until it returns to its normal shape.

Warping

Warping can happen for several different reasons, but usually it's because the board has been allowed to absorb water unevenly. If this occurs, simply allow the board to dry standing on its edge for a couple of days, then let it rest for a day (or two) on each side and it should return to its natural shape.



If any of these things happen to your board on a regular basis your board may need resealing. You can easily recondition your board using mineral oil and blended oil & beeswax - it's a good idea to **do this every year to keep your board in top condition.**

GT Woodshop boards are always made using food-safe glues and finishes, and all boards are finished using mineral oil & beeswax as shown below.



Steps you should take to avoid board warp

1. **Do not put your board in the dishwasher, oven or microwave. Do not leave to dry on top of a radiator** or other heat source. The heat these appliances generate are likely to **destroy your board** beyond repair.
2. Always wash both sides of your board briefly, do not leave your board soaking in water for an extended period. Once it is clean again, allow it to dry on its side so both sides can dry at the same rate.
3. If your board does not have rubber feet, when it's not in use try and keep it standing on its side. This will help both sides to dry at the same rate and help avoid warping.
4. Oil your board every year with a food-grade mineral oil or seal your board every year with a mineral oil and beeswax mix.