

COOK N DINE

Before Using - “Seasoning” and Caring for your new Cook N Dine Chopping Board.

The first thing to do with your new timber board home is to “season” it. Do not even use it to cut or chop anything until you season it for the very first time. This is much like seasoning a cast iron pan, but you are applying it to a wooden cutting board. After years of testing various “food grade” oils that disappointed, we developed our own: “Timber Board Nurturing Cream”. This cream is a recipe of a blend of oils and waxes including lemon oil that conditions the board and leaves a lovely citrus perfume. Wooden cutting boards have their own natural oils and for the most part they are antibacterial. To season a timber board is to add another layer of protection to it. “Timber Board Nurturing Cream” will help to seal the pores of the wood and keep out particles and bacteria as well as help prevent warping. Now apply a coat of the cream, to the board liberally for the first coat massaging in with paper towel. I usually do 3 to 4 coats of seasoning the first time, letting each layer of cream I apply to dry for at least six hours, so overall this can take a day or two, but believe me in the long run you will be glad that you did this. So, take your time and apply those coats even if it takes a day or longer.

Caring for your Cook N Dine Chopping Board

To clean the board:

- Brush off any loose bits.
- Wipe the surface with a warm wrung-out dishcloth then wipe off excess moisture.
- Never put timber boards under running water, in a dishwasher or immerse in water.
- Timber boards are porous, and they will absorb water and can split when they dry. If a board is submerged in water by mistake, dry off with a towel as soon as possible.
- Store boards flat to help prevent warping.

Important

- Once a fortnight or when your board looks a little dry apply sparingly “Timber Nurturing Cream” onto the surface with paper towel, massage in, until absorbed and allow to dry.
- Once every few months sprinkle your board with coarse salt or baking soda. Using a lemon half with the cut side down, scrub the surface, rubbing all the salt or baking soda into the board.
- Let sit for 5-10 minutes, and then scrape the excess off, give the board a good clean with a wet cloth, leave to completely dry.
- When the board is totally dry re apply “Nurturing Cream”.

Love Your Board

Handy Hint: How to stop your board slipping. Use a drawer liner as in the photos below available from many leading retailers. Just cut a section about 80% of the size of the board. A single layer should work.

