



How to Clean, Sanitize, and Treat Your Geeky Wooden Cutting Board:

Cleaning:

1. **Wash:** Start by washing all surfaces of your board with warm soapy water. Make sure to wipe all areas, even if they were not used, to maintain consistent moisture content and prevent cupping or warping.
2. **Rinse:** After washing, give the board a thorough rinse under cold water to remove any soap residue. This step ensures the board is free from any remaining detergent.
3. **Dry:** After rinsing, dry the board thoroughly with a dish towel. Make sure to remove all moisture to prevent water damage. Avoid air-drying to prevent the board from warping or developing mold.

Sanitizing:

1. **Clean:** Begin by cleaning your board on all sides with warm soapy water, following the steps mentioned above.
2. **Vinegar solution:** Use a cloth to apply a solution of vinegar and water (1:4 ratio) to the board. Let it sit for a few minutes to sanitize.
3. **Rinse:** Wipe the board with a clean, damp cloth to remove any vinegar residue.
4. **Dry:** Thoroughly dry the board with a dish towel to ensure all moisture is removed.

Treating:

1. **Apply PCWW Board Butter:** When your board starts to feel rough, it's time to apply the PCWW Board Butter. This food-safe treatment is made from mineral oil and beeswax.
2. **Application:** Using a soft cloth, apply a small amount of board butter to all surfaces of your board. Allow it to sit for 5 minutes to soak in.
3. **Buff:** After the board butter has soaked in, buff all surfaces of the board again using the same cloth.
4. **Frequency:** For the first month, we recommend applying board butter once a week to help the board acclimate to the humidity level of your home. Afterwards, applying board butter once a month is sufficient. However, if the board looks dry or feels rough, you can apply more board butter as needed.

Storage:

1. To prolong the lifespan of your board, we recommend standing it on edge or leaning it against a wall when not in use.

Avoid:

1. Do not use knives with saw teeth (Bread knives)
2. Never put into the dishwasher
3. Do not stab
4. Do not use scouring pads to clean
5. Do not submerge in water
6. Do not use as a trivet for hot pots / pans
7. NEVER EVER use vegetable-based oils (olive, canola etc.) to condition your board. These oils will soak into your board, causing it to rot and possibly contaminate any food placed on it.

By following these cleaning, sanitizing, and treatment steps, you'll keep your geeky wooden cutting board clean, sanitized, and well-maintained for years to come. Enjoy your culinary adventures with your distinctive and functional cutting board!