



VERMONT TREE BONES

Care Instructions for Wooden Ware

All kitchen woodenware should be oiled on a regular basis to help keep the natural oils in the wood and keep the wood from drying out, cracking and ending up in the wood stove because it split apart.

Wood has been around for a long time. Your Vermont Tree Bones Wooden ware will look good for generations to come as long as you feed it. When the woodenware starts to look pale and feel dry, it needs to be fed. A good coat of food-safe mineral oil will do the trick.

TIP: If you are having dinner guests, a quick coat of oil added to your wooden ware a few nights ahead will make your table shine and your wood happy.

Always hand wash your woodenware. Use a mild dish detergent with hot water, rinse and towel dry. Allow the wood to finish air drying. NEVER put your woodenware in the dishwasher or allow to sit in a sink full of water. The dishwasher and sink full of water will definitely kill your woodenware. You will have to toss it in the wood stove to give it a proper funeral.

If the surface of the wood is soiled or has a fuzzy feel, known as raised grain, then a light sanding is recommended. You may be able to get away with a 400 or 600 grit sandpaper then follow up with feeding the wood with mineral oil.

TIP: An old artist trick is to rub the wood with a brown paper bag. The fibers from the bag will eventually remove the fuzzy feel.

If your board develops more severe life style such as burns, dents or scratches, then you will have to start with an 80 grit sandpaper and work your way up. Plenty of muscle will get the job done. From 80 grit you will want to go to 100, then 150, then 220, then 350. The more you sand, the smoother the board will be.

We coat all our woodenware with Bee's Oil Salad Bowl & Wood Preserver, which is a special blend of beeswax and mineral oil. The beeswax seems to hold up longer. You can pick some up, in person, at our various craft fairs or contact us and we can ship it to you. You may also use a food-safe mineral oil. Coat the wood and let it set over night then buff out with a lint free cloth. The mineral oil can be found in drug stores and hardware stores.

We do not recommend the use of vegetable or olive oil as they can turn rancid. Some people use walnut oil, but you never know who may be allergic to nuts or their oils.

We also do not recommend letting your woodenware sit out in excessive heat, sunshine or rain.

