

HOW TO SAND AND OIL

Do this treatment regularly to prevent your wooden utensils and cutting boards from drying out. Remember, never leave wood in water or wash it in the dishwasher, as this will cause damage to it and may result in cracks.





- Washing-up liquid.
- Coarse salt.
- Lemon.
- Coconut oil.
- Fine grade sandpaper.



STEP 1 Handwash your cutting board with washing-up liquid. Wipe dry with a towel.



STEP 2 Rub the coarse salt onto your cutting board with a lemon to remove any smell.



STEP 3 Wash your cutting board with water and leave it until dry.



STEP 4
Sand your dry cutting board with fine grade sandpaper until you reach a smooth finish.



STEP 5 Use a cloth to rub in the coconut oil. This will help prevent your cutting board from drying out.