

With proper care and cleaning, your **OLD YANKEE CUTTING BOARDS** product will be enjoyed by you and your family for many years.

Each board has been hand-treated with a triple coat of environmentally safe mineral oil for your convenience. It is recommended that you oil your board regularly to prevent dryness, odor and bacteria retention and staining.\*

**Treating or seasoning your OLD YANKEE CUTTING BOARDS product:**

1. Using a clean cotton cloth or paper towel, coat the cutting board surface with a thin layer of mineral oil or other oil product made especially for cutting boards. Always work in the direction of the natural wood grain.
2. Let the oil soak in.
3. Remove any excess oil with a clean cotton cloth or paper towel.

**Cleaning your OLD YANKEE CUTTING BOARDS product:**

1. Clean your board using hot soapy water. Never allow the board to soak in water for any length of time.
2. Dry board with a soft cotton cloth or allow it to air dry.
3. **NEVER put the cutting board in the dishwasher.**

**Sanitizing your OLD YANKEE CUTTING BOARDS product:**

1. Sanitize your board using a vinegar and water solution (1 part vinegar to 5 parts water)
2. Using a clean cotton cloth, wash the board with vinegar solution.
3. Allow it to stand for a few minutes
4. Rinse and pat dry or allow it to air dry.

\* **NEVER** use olive or vegetable oil as they may become rancid. Always follow food safety recommendations when working with raw foods to avoid cross contamination.

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