

Matthews STUDIO

HOW TO MAINTAIN YOUR WOODEN SERVING BOWL SO IT LASTS A LIFETIME



WOODEN BOWLS, BOARDS AND UTENSILS ARE A SAFE AND BEAUTIFUL MATERIAL IN ANY KITCHEN. . WOOD IS NATURALLY ANTIBACTERIAL SO CLEANSING AND SANITIZING THESE ITEMS OCCASIONALLY HELPS CONTROL THE AMOUNT OF BACTERIA THAT CAN GROW ON THE WOOD. THE POROUS SURFACE OF WOOD ACTUALLY DEPRIVES THE BACTERIA OF THE WARMTH AND MOISTURE NEEDED TO SURVIVE AND BACTERIA ACTUALLY DIE ON THE SURFACE WITHIN SECONDS.

ROUTINE SEASONING

Seasoning any wood product which you use for preparing or serving food is essential to keeping them in tip-top condition. When you first buy a wooden bowl or cutting board, you shouldn't have to season it. The product should already have been properly seasoned by the company that made it. If you find the bowl starts to look dull, it might need some seasoning. We recommend using a quality product such as CLAPHAMS BEESWAX SALAD BOWL FINISH.

CLAPHAMS is suitable for all things wooden in the kitchen. The finish protects the wood and gives it a soft lustrous shine. It is suitable for salad bowls, butcher blocks, cutting boards and wooden spoons.

Apply the finish thinly with your hand, cloth or paper towel. It may take some time to dry depending on the temperature and humidity of your home or workshop, but the piece can be used immediately. When dry, buff to a light shine and ENJOY. Re-apply when the piece looks dry.



ROUTINE UTENSIL MAINTENANCE

Many people are a bit too careful when it comes to cleaning and using their serving bowls. Sometimes they avoid soaking them in water or are afraid to scrub them vigorously with soap and water. Bowls and utensils that are not cleaned properly take on a sticky texture.

How do you clean your wooden utensils? . First immerse the bowl or wood item in warm water with dish soap. Scrub the bowl (or item) with a scrubber sponge and then rinse thoroughly with hot water. Dry the product off immediately with an absorbent dish towel. If the exterior of the bowl still feels a little tacky or sticky when dried, scrub the surface again in HOT water and dish soap, rinse thoroughly with hot water.

After the bowl has been allowed to air-dry for an hour or two, the interior or exterior may seem a little dried out from the scrubbing. If so, use some fine steel wool (No. 0000) and CLAPHAMS BEES WAX to VERY gently scrub the bowl inside and out. You can then buff it with a soft, clean rag. The wood should end up with a nice glow. If your product is still shiny, greasy or slippery to the touch you likely need to keep buffing it some more.

CLEANSING

Gentle hand washing is the best way to care for your woodenware. Never put a wooden bowl in the dishwasher or soak them in water for too long. Long exposure to water may cause splitting or cracking. Use warm water and mild soap to wash the surface. Never put wood items in a microwave oven.

SANITIZING

Sanitizing wooden bowls and wood utensils helps to control bacteria growth. White vinegar works very very well. Mix 1 part white vinegar with 5 parts water, wet the bowl thoroughly and allow the solution to do its job for several minutes. Rinse the bowl with warm water and let it air dry. You can also use a spray bottle with a 50-50 mix of white vinegar and water, and spritz as needed, wiping off the excess with a clean paper towel.

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