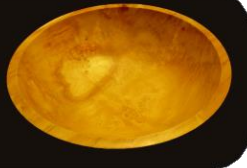


Y Knot Woodturning

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@ The Cotton Factory

Caring for Your Bowl or Other Kitchenware

Most importantly – **please do not put in the dishwasher!** The strong detergents and high temperatures will damage handmade wood products.

To clean, simply wipe with a damp cloth or wash in warm, lightly soapy water. Soak for less than 1 minute.

If you are using the items regularly, the oils in the food and on your hands will constantly season the wood so you probably won't need to re-apply any oil to the finish. But if necessary, a LIGHT coat of walnut oil or butcher block oil can be applied. Don't use olive oil as it can go rancid if the item isn't used regularly. Some types of mineral oil can be used, but some varieties do not dry well, leaving the surface feeling sticky.