

## **Care Instruction for Slate Cheese Set**

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### **Slate Board –**

1. Run the slate board under warm water and gently scrub it with a soapy sponge, using mild dish soap.
2. Pour a small amount of mild dish soap directly on any tough oil spots and continue to thoroughly scrub the area with the sponge.
3. Rinse the slate board under warm water to get all the soap and remaining residue off the board. Don't use water that is too hot or too cold as extreme temperature could potentially damage the surface of the slate board.
4. Dry the board with a dry, non-abrasive microfiber cloth or towel and thoroughly dry the slate board.
5. Use high-quality food-grade mineral oil to protect the integrity of the slate material and maintain a pristine and polished look.

Important Note – Do Not put the slate board in the dishwasher.

### **Wood –**

1. Use hot water and a small amount of mild dish soap, and gently scrub in circular motions with a soft sponge. Do not soak the board in water. The board should be protected against excessive water absorption which can lead to cracking or warping of the board.
2. Rinse the wood board under warm water to get all the soap and remaining residue off the wood.
3. Wipe the wood with a dry cloth or paper towel.
4. To disinfect, make a 2:1 mixture of water and vinegar and apply to both sides. Let sit for a few minutes and rinse with water. Follow points 2 and 3 to rinse and dry the wood after disinfection.
5. To deodorize, make a thick paste combining 1 cup of baking soda and 2 tablespoons of water and smear it all over the board. Let it sit, then pour white vinegar over the board to remove the mixture. Follow points 2 and 3 to rinse and dry the wood after deodorizing.