

Care of wooden serving bowl (MUF)

Your bowl is finished with what I term a “food friendly” finish. It is an oil finish that consists of walnut oil that has been treated to:

- a. make it non-allergenic
- b. cause it to polymerize (harden) more quickly

Additionally, walnut oil is used because it does not turn rancid easily.

If your bowl was completed recently you may see small areas where the oil has bled out of the saturated grain of the wood. These can often be wiped off with a paper towel.

Cleaning the bowl(s)

1. DO NOT wash the bowl in an automatic dishwasher.
2. DO NOT allow the bowl to soak in water.
3. DO wipe the bowl out with a dishrag soaked in warm soapy water.
4. DO rinse the bowl in clear lukewarm or cold water.
5. DO wipe/pat the bowl dry with a towel.

Care of the bowl(s)

1. DO NOT use the bowl in a microwave oven
2. If the bowl appears to dry out, coat it with oil, or an oil and wax mixture.
 - The bowl was finished with Mahoney’s Utility finish. This is available at Woodcraft or can be ordered online.
 - Salad oils can be used as well. Walnut oil (from the grocery store) or canola oil can be used. I discourage the use of corn or soybean-based oils.
 - Mineral oil can be used.
 - Another product is Howard’s Feed N Wax, available at Home Depot (and other stores).
3. Cover the bowl with a liberal coating of the product, and let it stand for 15 – 30 minutes. Then wipe it off with a cloth or a paper towel (I do all my finishing of the bowls with paper towels).
4. Just after recoating the bowl, you may want to set it on a folded paper towel when putting it away to prevent any oil or wax product from bleeding out of the wood onto the cupboard shelf.
5. NOTE: The wood will continue to darken over time. Exposure to light makes this occur more quickly