



## Spoon Care Card

You're holding a House wooden spoon. Wooden utensils date back over three thousand years ago, but this spoon is designed to harken back to the 1800's and is made in American using native maple.

To retain the grain and integrity of your spoon, follow the care instructions here.

- Hand wash in warm or hot water quickly after use
- Use very little soap
- Pat with a towel and then air dry
- Do not leave sitting in water in a sink to soak
- Do not put in the dishwasher

Further care instructions

- If strong flavors or scents have seeped into the wood, clean the spoon with a slice of lemon, rinse slightly with water only, and leave to air dry. Repeat if necessary.
- Every 3 - 4 months, rub 1 teaspoon of either mineral oil or walnut oil into the wood to keep the wood looking polished and keep it in good condition. Mineral oil and walnut oil polymerize well on wood and do not turn rancid like other oils.