

## Care of a Wooden Bowl

Wood stays alive, and it naturally moves with changes in temperature and humidity. Just like most of us, wooden bowls show some appealing individuality as the years go by.

This bowl is finished with a food safe, penetrating oil, and it will be happy with salad dressing.

After dinner, rinse out with cool or lukewarm water, wipe dry with a paper towel. The oils in the salad dressing will steadily add to a warm patina. A little soap—unscented!—is OK, but hopefully not often necessary.

If you ever need to scrub out some material, use a plastic “scrubby” or coarse sponge, but never a metal scrubber.

It’s not a good idea to leave standing liquids in the bowls, nor leave one in the sink.

It’s best not to use wood bowls for oozy fruits...like peaches, plums, or berries...for long stretches of time. They sometimes leave a mark you cannot remove without sandpaper and a lot of time.

Ideally, store wooden bowls away from a direct heat source, such as a heating vent, the top of the refrigerator, or a sunny window.

A wooden bowl...or really any wooden implement... should never see the inside of a dishwasher or a microwave. (They’ll warp or, worse, crack.)

We wish you years of joy and intrigue...which usually happen around the table. I’m truly flattered this bowl will be around for some of that goodness!

Wells Shoemaker, 3/2020