EVERDEN



A GUIDE FOR EVERY EVERDEN PIECE

The Everden Care Guide

A few minutes of care, and your teak will outlast you. How to clean, oil, refresh and store your boards and utensils for a lifetime of use.

Before your first meal

Teak is one of the most forgiving woods there is. Its natural oils help it shrug off moisture, and its tight grain holds its shape. It asks for very little, but it does ask for a routine. This guide covers everything you need, from the first wash to the decades after.

Your first week

Your pieces arrive with a light finish, and the wood may look a little pale or dry after travelling. That's normal.

Day one: wash in warm water with a little mild soap, rinse and towel dry.

The first week: give boards and utensils two or three light coats of food-grade mineral oil or fractionated coconut oil, a day or two apart. This builds a protective base the wood will keep for years.

What's in your kitchen

Teak boards	The Board Trio, The Teak Cutting Board and the small square board. Solid teak that loves oil and hates soaking.
Teak utensils	Your seven cooking tools. Same teak, same care, and gentle on non-stick pans.
Wooden holder	Solid jujube wood. Wipe it clean, keep it dry, and oil it now and then.
Dish brush	A bamboo handle with natural bristles. Rinse after use and let it dry on its ceramic dish.

The daily ritual

Thirty seconds after cooking is all it takes. Do this every time, and the rest of this guide is mostly optional.

I

Scrape and wash

Scrape off food, then wash by hand with warm (not hot) water and a little mild dish soap. A soft brush or the gentle side of a sponge is all you need.

II

Rinse well

Rinse away every trace of soap so nothing lingers in the grain or affects the taste of your food.

III

Dry upright

Towel dry straight away, then stand boards on their edge so air reaches both sides. Stand utensils handle-down in their holder.

After raw meat, fish or poultry

Wash promptly with hot, soapy water and rinse well. For extra freshness, wipe the surface with undiluted white vinegar, leave it for a few minutes, then rinse and dry. Many cooks keep one board just for raw meat.



Teak should feel smooth and look rich. If it starts to look pale, dry or slightly rough, it's simply asking for oil. Turn the page.

EVERY MONTH

Oiling, the secret to a lifetime

Oil keeps the wood nourished, so it doesn't dry out, crack or soak up water. Once a month is right for most kitchens. If you cook every day, or the wood looks thirsty, oil it every two weeks.

What to use	Food-grade mineral oil, from any pharmacy or kitchen store, or fractionated coconut oil, which stays liquid and won't turn rancid. A board cream or a mineral oil and beeswax blend adds an extra protective layer.
What not to use	Olive, vegetable or nut oils, and regular (unfractionated) coconut oil. They turn rancid over time and leave a sticky, stale smell.
Start clean and dry	Oil only after the wood has been washed and has dried completely, ideally overnight.
Apply generously	Pour on a good amount and work it in with a soft, lint-free cloth, following the grain. Cover every surface: top, bottom, sides and edges.
Let it soak	Leave it for at least four to six hours. Overnight is best.
Buff it off	Wipe away any oil that hasn't soaked in, so the surface doesn't feel sticky.

Once or twice a year: the deep treatment

Give your pieces a weekend of attention. Apply two or three coats of oil, letting each one soak in fully before the next. It's the single best thing you can do to keep teak looking new.

Stains, smells and knife marks

Stains

Beets, berries or turmeric: mix baking soda with a little water into a paste. Spread it on, leave it for 5 to 10 minutes, then scrub gently with a damp cloth.

Stubborn marks: sprinkle coarse salt over the stain and scrub with the cut side of half a lemon. Rinse, dry straight away, then add a little oil.

Smells

Garlic, onion or fish: rub half a lemon over the surface, leave it for 10 to 15 minutes, then wash and dry.

Smells that won't leave: cover the board in baking soda paste and leave it overnight. Wash, dry thoroughly, and oil.

Knife marks

Fine marks are part of a well-loved board, and teak hides them well. Only resurface if grooves start to hold food.

To refresh the surface: sand lightly with the grain using 150-grit, then 220-grit sandpaper. Wipe away the dust with a damp cloth, let the board dry, then give it two or three coats of oil.

If a board warps

Lay it with the curved side facing down on a flat surface, cover it with a damp (not wet) towel, and place something heavy and evenly spread on top for one to two days, somewhere cool and dry.

If a crack ever runs all the way through a board, retire it from food prep. It still makes a lovely trivet or bread board.

What teak doesn't like

Almost every damaged wooden board we've seen comes down to one of these. Avoid them and your pieces will last for generations.

- × **The dishwasher.** The heat, harsh detergents and long wet cycle are the fastest way to crack or warp wood.
- × **Soaking.** Never leave teak in the sink or standing in water, even for a few minutes.
- × **Bleach and harsh cleaners.** They strip the wood's natural oils and dry it out.
- × **Heat.** Keep pieces away from the stovetop, oven, microwave and radiators.
- × **Strong sunlight.** Direct sun can fade the wood and dry it unevenly.
- × **Cleavers and bones.** Heavy chopping through bone is a job for a butcher block.

Storing your pieces

Boards	Upright in their stand or a rack, so air reaches both sides. Away from the sink, kettle and dishwasher steam.
Utensils	Handle-down in their holder, fully dry before they go in. Empty and wipe the holder every so often.
Dish brush	Rinse, shake dry and rest it bristles-down on its dish. Replace it when the bristles splay.

KEEP THIS ONE HANDY

Care at a glance

After every use

Scrape, wash by hand with mild soap, rinse, towel dry.

Store

Boards upright, utensils handle-down, away from heat and water.

Every month

Food-grade mineral oil or fractionated coconut oil. Soak 4 to 6 hours or overnight, buff off.

Twice a year

Deep treatment: two or three coats over a weekend.

Stains

Baking soda paste, or coarse salt and half a lemon.

Smells

Half a lemon for 10 to 15 minutes, or baking soda overnight.

Knife marks

Sand lightly with the grain (150, then 220 grit), then re-oil.

Never

Dishwasher, soaking, bleach, direct heat, olive or vegetable oil.

Questions about your pieces? We're always happy to help: pristinemintproducts@gmail.com

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