**How to take of wood furniture/other wood surfaces**

**Disinfecting**

You can soak a clean cloth in white vinegar and then use it to wipe down the board. Vinegar isn't an EPA recognized disinfectant but it has been shown to work against Ecoli and salmonella.

 But if you want to truly disinfect your board/wood surface and make sure that all of the germs are removed, use a dish brush to scrub the board with a solution of 1 teaspoon bleach diluted in 2 quarts of water then wash the board with dishwashing liquid and dry it thoroughly.

**Maintenance**

1.You want to take everything off of the table then grab a damp microfiber cloth and use it to wipe away any dust or grime that is on the wood furniture using a microfiber cloth.

2. Take a clean dry cloth you want to completely dry the surface because as you probably already know whatever you don’t use coasters, glasses tend to leave water on a wood surface, and leave a mark.

3. If you found any sticky spots when you were cleaning the furniture you just want to take another damp microfiber cloth and a dab of grease cutting dish soap and use it to work out any of the grind then you just want to wipe down the surface of the table one more time with the damp microfiber cloth followed by a dry microfiber cloth.

 4. on lacquered and a hand full of other types of wood furniture, the wood will be prone to dry out over time especially during the winter months when the air in your home is naturally drier. So, what you want to do is grab some wood oil and apply the oil pretty liberally onto the furniture and use a paper towel to distribute it across the surface let this soak in for about one hour. then grab just one more clean cloth and use it to wipe away any excess oil and buff the oil into the surface.

Note: After re-oiling the wood table, it looks so much better now the process of recoiling your wood furniture will also prevent cracking which will help it last for many years to come.

Recommendations for oil/conditioner:

Mineral oil (butcher block oil/cutting board oil)- depending on brand, can be food safe as well.

Furniture butter- keeps board from drying out and adds layer of protection to make wood water resistant. (most brands not food safe)

Cutting board butter- keeps board from drying out for longer periods. (completely food safe)

(note: all can be purchased at your local hardware store, except cutting boards butter, which I sell, or you can purchase online from other woodworking companies on places like amazon)