

Wooden Kitchen Utensils



One day long ago in a far off land, where times and life were certainly not of a modern nature, a drunken man stumbled into the local tavern and ordered ale and a bowl of lamb stew from the innkeeper. The keeper brought the man a large wooden bowl heaped with stew, a wooden spoon, and a huge wooden goblet filled with his finest ale. After downing the meal, the man smiled, emitted a loud burp and immediately toppled over and died. The innkeeper and patrons wondered what had caused this poor mans death and discussed it amongst themselves. It wasn't the stew, though everyone had been eating from the big pot for days and it wasn't the ale for everyone was enjoying this fine brew. Maybe the man had gotten something caught in his throat and died from lack of oxygen, but on further investigation this thought was eliminated. There simply was no reason this man should have died as the innkeeper thought back through the generations of his family history and could not recall anyone ever dying by eating from the wooden utensils the family had always gotten from the town woodcarver.

No one had thought why the man had stumbled into the tavern before consuming any spirits. The reason this man had died was the fact that he was suffering from appendicitis.

Through the centuries millions of people have consumed food and beverages from wooden utensils and there are no recorded cases where the public was banned from eating from wooden items. To this day you still see people using wooden utensils. Wood is sought after for its beauty and for its appeal to human nature.

I suggest the following procedures and care for your wooden utensils. Most woods are very durable and though it will not break like glass, you should treat it with equal respect. The items have been finished with fine oils and waxes and buffed finally with hard long lasting Carnauba wax.

1. Never allow liquids to sit in it for very long. This could also cause staining.
2. Be sure to clean by hand with mild dish soap.
3. Never place wood in a dishwasher for cleaning.
4. Dry thoroughly and inspect for loss of surface finish.
5. You shouldn't have to worry about the outside though you can use your favorite furniture polish if you wish.
6. Finally it is important to coat the inside regularly with a food safe wax such as Lemon Oil Wax. You should be able to find a good wax at your local wood store or I suggest Craft Supply as a good source. You can find it online at; <http://www.woodturnerscatalog.com>.