

JODI WOOD ARTISANS NEWSLETTER

Volume 24/ Issue 4

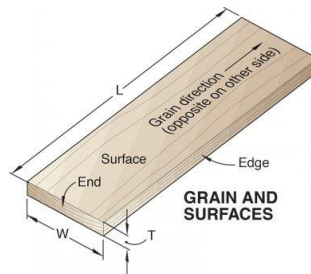
FIRST SHOW DONE!

We had our first show at The Well in Norman sponsored by Norman Twilight Market. This was our first time at an evening show, which was interesting. The weather was great, except for a little wind. There were a lot of people just not many buyers. As always, we enjoyed meeting everyone. Onto our next one on the 12th!



CUTTING BOARDS ARE VERY POPULAR!!

They add warmth to the kitchen and are an efficient way to prepare food. Hardwood is self-healing, therefore antimicrobial. There are many hardwoods that can be used for cutting boards but the most popular are: maple, cherry, walnut, beech and exotic woods like purple heart, wenge, padauk and zebrawood. The exotic woods add beautiful, deep natural colors. With a little care, these boards can last forever.



Boards can be constructed using 3 different faces of the wood; surface, edge and end grain. Surface grain, the most visible flat area of the board, is the least durable. End grain is the most durable and also the most time consuming to produce.



A surface cut board shows off a beautiful part of the wood, the diversity of the grain. While a durable hardwood, this cut will show wear more than the other cuts.

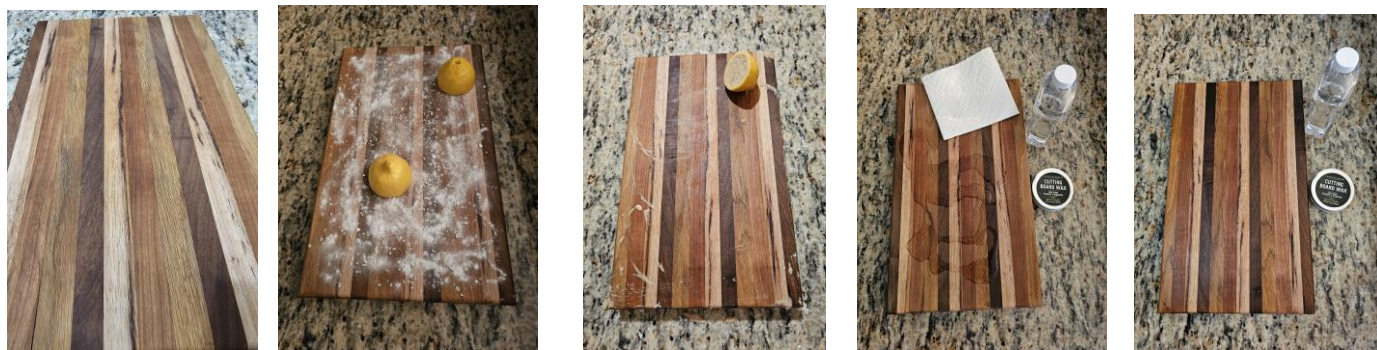
Edge grain can be laminated with many different colors of hardwood to form unique looks every time. This grain is less harsh for your knives and more self-healing.



End grain cutting boards are the most labor intensive and expensive of cutting boards. This is the hardest part of the wood; preserves the edges of your knives and the best for longevity of the board.

There are many opinions on cleaning and maintaining wood cutting boards. We will give you our “recipe” that we use to maintain our boards. A cutting board needs to be maintained and kept oiled to prevent cracking. When your board looks dry, oil it! Depending on use, this can be monthly to yearly.

To clean the board, sprinkle coarse salt and baking soda over the surface. Cut a lemon in half and “scrub” the covered surface with ends of the lemon. The baking soda and lemon help with smells and sterilizing. The salt helps to get into the cuts. Wipe clean with a damp cloth. Make sure to remove all residue. Rinse the board with warm water and dry thoroughly. NEVER soak the board or put in the dishwasher!! Let dry completely, maybe overnight. If the board feels fuzzy, you can lightly sand with 220 or 320 grit sandpaper. Apply generous amount of food grade mineral oil with a clean rag. Let soak in. Wipe off excess oil with dry rag or paper towel. You can apply a food grade wax for more protection.



There was an interesting study at the University of Wisconsin-Madison (Cliver and Ak, 1993) that showed within 3 minutes of contamination on a wood cutting board, 99.9% of bacteria was gone!!! Not so on a plastic board, even waiting overnight. The original study was to learn about ways to decontaminate wood cutting boards and the experiment results did not pan out as expected.

Pull out your favorite cutting board and start making some great meals!!

Joel and Diane

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Our products are currently available at:
Wunderhaus Design and Consign
Royal Pipes and Tobacco
Norman Firehouse Art Center

Upcoming shows:
2nd Friday Night Art Walk, Norman 04/12/24
Spring Marketplace at the Station, Moore 04/27/24
Norman Twilight Market, Norman 05/25/24
The Santa Market, OKC 11/22-11/23/24

Tree fact! “Woodn’t” you know? A large Oak tree can consume about 100 gallons of water per day, and a giant Sequoia can drink up to 500 gallons daily!