

CARE OF PEWTER

How should I use my Pewter?

Both Tin Woodsman spoons and cups are designed to be used! They are accurate for both liquids and solids. However, please restrict your usage to scooping and measuring and never use them over any type of heat source.

Will Pewter Tarnish?

No . However, over time it will patina, or darken in color. This unique aging is what endears many people to pewter. Its original luster may be preserved with the finest steel wool (0000) and a gritty toothpaste.

Can Pewter go in the dishwasher?

Yes. The artists behind Tin Woodsman Pewter put their own pieces in every night. However, this will speed the darkening process. Hard water and certain detergents may dull the finish over time, but the finest steel wool (0000) can help to polish.

Despite all these efforts, sometimes your hand crafted measuring spoons and cups can be lost to the garbage disposal or accidentally thrown away.

If this is the unfortunate case you can purchase replacement pieces online.

Routine Wood Cleaning:

Wash your wood cutting boards or spoons with soap and water. We recommend all natural real soaps like Sunflower or Dr. Bronner's. To be extra effective, use a scrub brush to get into any nooks or crannies. Air dry your wooden ware. Be sure water does not pool inside a wood bowl or on your wooden ware.

Sanitize Your Wood bowls-spoons and wood cutting boards:

Did you know, studies have shown that wood is more sanitary than those polyethylene, hard plastic boards? Scientists aren't certain why, but bacteria prefers to live in the artificial plastic scratches and cracks. So, that old wood chopping block is actually more sanitary than the modern "improvement"

After washing your woodenware, cover the surfaces or soak the board in one of these sanitizing solutions:

Homemade Sanitizing Solution 1: Hydrogen peroxide 3% solution.

Homemade Sanitizing Solution 2: White distilled vinegar, 3 tablespoons in 1 cup of water

Homemade Sanitizing Solution 3: Two tablespoons of bleach in a quart of water.

Then rinse with warm water and air dry.

"Do Nots" for woodenware care

1. Do not soak wood spoons, bowls or boards in water for more than 10 minutes,
2. Do not store it in your oven if it has a pilot light,
3. Do not leave it in bright sunlight for long periods,
4. Do not put wooden ware in the dishwasher.
5. Do not leave metal objects on a wet board, the metal will mark it.

Three Signs your woodenware needs extra care

1. It is changing color, getting darker or lighter
2. The surface is becoming rough or "feathery"
3. It feels tacky or sticky.

How to refinish wood spoons and wood bowls:

Sometimes your wood will need a little extra love & care. Cover your counter with several layers of newspaper. If there appears to be a layer of oil on your wooden ware, scrape off what you can with a wooden spatula. Clean and sanitize as described above. Then, wet the entire piece with water and coat it with lots of kosher salt. After ten minutes, wet a soft cloth with warm water and scrub the piece. The salt draws out bacteria and gently smoothes the finish. Alternately, use 120 grit sandpaper.

Once it is dry, oil the wood. We use Ed Wohl's cutting board oil. This product has a natural walnut oil base. Some people prefer mineral oil, saying it is more stable than nut oils. Mineral oil, though, is a man made petroleum product and many hand crafters prefer nut oils. Nut oils are safe, natural and environmentally friendly.

Ed says "Shake the bottle thoroughly to distribute the beeswax, then apply liberally. Rub the oil in with a soft cloth in the direction of the grain." Many woodworkers recommend oiling with clean bare hands. The warmth and friction from your fingers helps the oil penetrate deeper. After a few hours of drying, wipe off any oil not absorbed. Then do it again. Two coats is normally enough to last months. If you find your pieces need retreat sooner than this, try three or four coats.