Care of Wooden Cookies

The wood cookies (rounds) that you have purchased are made from green wood. Though they have been treated and dried, they still contain some moisture from the sap and environment. Some simple storage techniques can keep your decorative wood from growing mold, and in many cases, cracking from the natural drying process.

- 1. NEVER store your wood cookies in a plastic container <u>OR A AIR TIGHT PLASTIC CONTAINER</u>. This holds moisture in, keeps air out, and leads to mold forming quickly.
- 2. **NEVER** stack fresh wood cookies flat on top of each other. Mold LOVES the dark, moist space between the cookies.
- 3. Ideally, store your wood cookies on edge, in a row with a bit of space between each. (For a 1 inch thick cookie, keep at least ½ inch between them)
- 4. Spray the surface of each cookie with unscented Lysol. This is a great way to prevent any mold growth.
- 5. Keep them in a cool, dry place. Cold and dryness are the keys to preventing mold development.
- 6. If storing in a box, use light cardboard, and store them on edge as in step 3. Do not close the top of the box, as that will retain moisture as well.
- 7. If you have to stack them, stack them staggered to allow air flow, and FREQUENTLY rotate so that each piece gets good air flow.

These tips can keep your wood cookies looking freshly cut and good for your decorative purposes. As a natural product, there are always some imperfections in each slice. Actively caring for the wood will prevent problems in the future. Below are some images of proper storage for reference.

*WE DO NOT REIMBURSE FOR CRACKED ROUNDS





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