

Great Falls Woodturners News Letter

Volume 3, Number 3.

April 2012

Food Safe Finishes Information

Over the last several months (actually for as long as the club has been in existence) the question of 'Food Safe Finishes' have been a topic of discussion. With that in mind, I 'Googled' this topic and found several interesting articles that may be of interest to all woodturners. As I said at the club meeting on April 3rd, there will not be an editorial on judging the products, but a sharing of that information found. I hope that this info will help answer some questions that any and/or all of you have.

Please note that I have placed the URL for each site at the beginning of the articles so you may go to that site and search for any additional information. Also, I am placing the articles at the end of the Photo Gallery for your reading pleasure. - Sam Sampedro

Editors Note: This month's newsletter is quite long due to the Food Safe Finishes information attached. Future editions should not be quite as long.

Congratulations

To Stan and Janet Tiffany on their 50th Wedding Anniversary.

Demonstrations

March 17th - Wayne Petrini



Finishing Audience Mar 17th

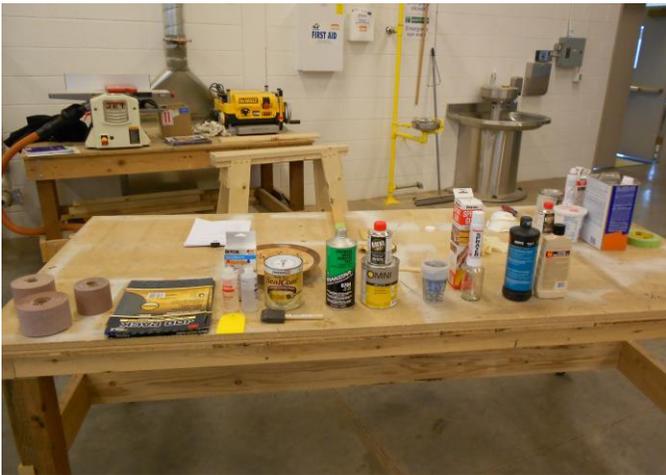


Wayne Petrini

Well, the only thing I can say about the Demo that Wayne put on for us: FANTASTIC. We were given one of the best demonstrations the club has had. This demo will allow us to put the finishing touch of excellence on our turnings. His demo was matched by the excellent quality of the finishes he puts on his works.

Demonstration April 3rd - **Chuck Kuether**

Another excellent demo by Chuck. Lidded Boxes can be a challenge and taking it a step further by creating one with an inlay can be a definite challenge. After his demonstration on creating a lidded box with an inlay, we have an insight on the details of creating a lidded box with an inlay. Using the technique and precision measuring demonstrated, we should be able to create one.



Products Used by Wayne



Bowl Being Finished by Wayne



Chuck Kuether

March 17th - **Sam Sampedro**

After the Demo by Wayne, Sam did a demo on one aspect of sharpening turning tools. By using the Wolverine sharpening system along with the Raptor gauges, he was able to demonstrate the proper way to get that all important sharp edge on the tools. As you all know, a sharp tool and the lathe spinning as fast as is safe, you get a smooth surface that requires minimal sanding. Don't forget to **wear eye protection while performing your sharpening.**



Chuck's Demo Audience



In case you didn't make note of the wax to line the inside of your lidded boxes.

Kudos Korner

Special Thanks

Special Thanks to **Chuck Kuether** for putting the all important finishing touches on the Club Raffle Bowl. He turned the interior bottom, the outside bottom and sanded the bowl then took it to Wayne Petrini to be finished. Our thanks to Chuck for his contribution to the club.

Special Thanks to **Wayne Petrini** for putting an incredible finish on the Club Raffle Bowl. Wayne contributed his time and materials in finishing the bowl and then brought it to **Rich Charlson** to be displayed during the Western Art Week exhibition at the Jay Contway exhibition.

Another Special Thanks to **Rich Charlson** for displaying the Club Raffle Bowl during the Art Week. Not only did Rich display the bowl, but he sold a large number of raffle tickets during that time. We are very grateful for his contribution to the club.

A special thanks to **Kent Holtz** for providing the wonderful display case. The raffle bowl is being displayed at Windsor Plywood in the case allowing the public to buy raffle tickets.



Chuck Playing with Wood



David (Mr. Video) Stratton

A special thanks to **Windsor Plywood** and **Mike Wedekind** for displaying the club raffle bowl at his facility. Also to his staff for overseeing the purchase of raffle tickets.

Thanks to **Darrell Young** for his donation to the club wood raffle.

Thanks to **Randy Gazda** for his donation of wood to the club wood raffle.

Thanks to all the nameless members who contributed this month to the various activities and fund raising.

Welcome

OOPS – My apology to **Arnie Owen** for misspelling his first name.

Got Wood?

Paul Snyder sends this heads up on getting wood:

I had a conversation with Falls Tree Service a couple days ago when they were taking down a tree at my daughters place. Their log yard is available, unrestricted, from 8 – 5, Mon through Sat. They are located on top of Gore Hill. You take the airport turnoff from the freeway, turn left and cross the freeway, turn south on the frontage

road. A mile or so down is 49th St. SW. Turn left there and go down that road. Look for a sign saying "Mechanics Unlimited". Go through that gate and go straight until you see the log yard. He welcomes people to take the wood.

Calendar of Events

April 21st at 1:00 P.M. – Demo at COT.
Demo by David Stratton

May 1st at 6:30 P.M. Regular Club Meeting. Demo by Reb Bishop turning a Blind Box from juniper

May 19th at 1:00 P.M, - Demo at COT. Chuck Kuether will be demonstrating Bowl Turning Basics.

June 5th at 6:30 P.M. – Regular Club Meeting. Barry Rockwell will demonstrate. Subject to be determined.

July 10rd at 6:30 P.M. – Regular Club Meeting. Pen Turning Demo by Bob Sobolik

Please Note the change from July 3rd to July 10th due to the Fourth of July Holiday. Some folks will want to take advantage of the holiday and make it a five day holiday weekend for two days vacation.

August 7th at 6:30 PM. Regular Club Meeting. Election of Club Officers for the 2012 - 2013 time frame.

August 18th: Club Picnic with specifics to be determined and sent in future newsletters.

Items for Sale

None Submitted

Perpetual Bowl

At the April 3rd Club meeting, **Dave (Mr. Lucky) Manix** won the raffle again for the Perpetual Bowl turned by **David Stratton**. Dave will have the honor to bring in the next perpetual bowl for some lucky winner at the May 1st Meeting.



Perpetual Bowl turned by David Stratton

Interesting and Informative Sites:

Woodturning Videos and eBooks
by **Steven D. Russell**

<http://www.woodturningvideospl.us.com/>

Selecting Your First Tools

<http://www.peterchild.co.uk/info1/firsttools.htm>

Interesting Video – Ron Niccum

The following video site was submitted by **Ron Niccum**.

(Comment by: Sam – So you think you need a high powered lathe? Check out this video!)

<http://www.wimp.com/chess/pieces/>

Shop Tip – Randy Gazda

Randy has used the folks at **EXACT SHARPENING** for his sharpening needs and was very pleased with the results. There aren't too many sharpening folks available and when we find one that provides excellent service, we should keep them in mind. Also, EXACT offers saw blades and a selection of router bits for sale. Please visit their

internet site for information:

<http://www.exactsharpeningmt.com/>

Editor's Comment:

My thanks to the following individuals who helped with the content of this newsletter:

Paul Snyder
Ron Niccum
Barry Rockwell
Randy Gazda



Commentary - Barry Rockwell

What I Did on my Winter Vacation
By Barry Rockwell

As all you club members are reading this I will probably be loading my truck for the trip back home to Montana. It has been a great, eventful, educational, and very pleasant winter in Southern California this year. It's not my first choice to spend the winters down here, but it has really been a good experience, other than driving on the freeways. Down here they drive much like they do in Montana – 80 to 85 mph. The big difference is that down here there are 6 to 12 lanes of bumper-to-bumper traffic while

they're doing it, and half the drivers are suffering from road rage.

I already told you guys about Pete Campbell and his amazing shop, and about my friend Russ whose shop and house burned down just before Christmas. Since then, lots has gone on down here.

Besides getting a lot of remodeling projects done at our condo that I've been procrastinating about for a couple years, I also got the Delta lathe I won in Billings a couple years ago set up so I can actually do some turning. I have had some amazing experiences learning about different aspects of woodturning and working with some of the very talented woodturners down here. In January, Raman Scheidel, one of the founding members of San Diego Woodturners, who taught woodturning in France for the past 10 years, gave a great demo on wood orientation and reverse mounting. In February, Al Stirt did an all day demo for the club on balancing the grain in a piece and making platters with paint and texturing. Then, I took a 2-day class with Al. In early March I spent most of a day with Tom Edwards, our local resin expert, and learned volumes about working with resin.

Reb Bishop and his wife, Nancy, came to SD for the month of March and rented a house about 30 miles from mine and about 2 miles from where the SDWT meet. Kathy and I were able to get together with them several times for dinner, and while Reb's favorite fishing buddy, Mark, was visiting from Montana, a friend of mine, Bob Woodard (AKA "Captain Midnight" or "Grumpy"), took Reb, Mark, me, my son Todd, and another friend, out fishing on his 55' yacht. We all had a fantastic day, and even though the fishing wasn't exactly "red

hot”, we all caught quality fish, and the wives all joined us for dinner at the yacht club after. Reb also accompanied me to the March SDWT meeting where the program was a hands-on event about “Tips and Techniques”. During the meeting a truck arrived from Oregon with maple burls and madrone. Reb snagged a few pieces of wood and helped me load a huge maple burl and a very large piece of madrone in my truck.

My tool-making friends, Alan & Doug, taught me how to make a lot of tools that are otherwise very expensive to buy, especially hollowing tools and carbide tools. My friend Phil, who also does the SDWT Newsletter, taught me a new and easier way to make beautiful hollow ornaments, as well as how to make aluminum tool handles and a wood threading machine. This past Monday a bunch of us got together and caravanned to a place where we loaded 6 pickups with seasoned manzanita burls and 2 pickups with black oak for the club wood supply. Needless to say, we all got some pieces.

I’m really anxious to get home to Montana, and to share some of the things I’ve learned this winter, and also maybe some wood. I’m bringing home some Norfolk Island Pine, Black Acacia, Orchidwood, Carob, Black Oak, Manzanita, Sycamore, Maple Burl, Madrone, Avocado, Cherry Burl, Alder, Iron Bark Eucalyptus, Tasmanian Rose Myrtle, and a couple of others I can’t remember the names of. Good thing I got overload springs for my truck last year.

See you all soon.

Barry

Photos from Barry's Article



Reb Bishop (2nd from left), Barry Rockwell (2nd from right)



Al Stirt



Photo Gallery



Ash Platter - Paul Snyder



Scoops – Paul Snyder



Club Raffle Bowl – Completed by
Chuck Kuether and Finish Applied
by Wayne Petrini



Lift Assist – Paul Snyder



Terry Hill



Terry Hill



Miniature Bird Houses - Sam Sampedro



Scoop – Paul Snyder



Sam Sampedro



Miniature Segmented Vessel – Cecil Walborn (Amazing!)

<http://woodworker.com/gen-fin-salad-bowl-finish-mssu-107-279.asp?gclid=CLD33Kem864CFQ0FRQodrVBpIA>



 [Click for Larger Image](#)

FOOD SAFE FINISHES PRESERVE AND PROTECT

- **GENERAL FINISHES AND BEHLEN Salad Bowl Finish** are formulated to create a non-toxic, food safe finish coating. Apply to raw wood, allow 6 hours dry time before recoating, then wait 72 hours prior to use. Pint, quart or gallon cans.
- **Preserve™** contains a blend of oils from the meats of exotic nuts. Immediately safe upon application (*made without toxic driers or solvents*). 8 oz. squeeze bottle.
- **Clapham's Beeswax Salad Bowl Finish** is made with natural beeswax with oil and is perfect for use on cutting boards, cheese boards, fruit or salad bowls, toys, utensils and more. Ready for use immediately after application. Buffs to an elegant shine once it dries. 8 oz. container.
- **NOTE: Regulations restrict deliveries of certain items (see below).**
 - **USA.**

All links will open in a new window.

Icons with the  are viewable with **Adobe® Reader®**. Get it [here](#) now.

MSDS Sheet  [Salad Bowl Finish](#)

MSDS Sheet  [H. Behlen® Salad Bowl Finish](#)

MSDS Sheet  [Preserve Oil](#)

MSDS Sheet  [Beeswax Salad Bowl Finish](#)

<http://www.finewoodworking.com/SkillsAndTechniques/SkillsAndTechniquesArticle.aspx?id=26893>

Food-Safe Finishes

A summary of non-toxic finishing products ideal for cutting boards, salad bowls, and other food-centric woodwork

by Jonathan Binzen

After scores of conversations with chemists, regulatory agencies, finish manufacturers, finishing experts, and woodworkers, I found that there are a few finishes that everyone

agrees are food safe. However, these finishes tend to be the least protective, and the great majority are in a kind of limbo, with many experts saying most are fine for use with food but with others saying they should be avoided because there are some lingering questions about their safety. In the welter of contrary opinions about which finishes are food safe and which are not, a few naturally derived, unblended, no-hidden-ingredients, certainly nontoxic finishes stand out.

Pure tung oil. Extracted from the nut of the china wood tree. Used as a base in many blended finishes. Available from catalogs and hardware stores. Difficult to apply, requires many coats, good water-resistance.

Raw linseed oil. Pressed from flax seeds. Not to be confused with boiled linseed, which contains metallic driers. Listed as a food additive by the Food and Drug Administration (FDA). Very long curing time, good looks, low water-resistance, frequent reapplication.

Mineral oil. Although derived from petroleum, it is colorless, odorless, tasteless and entirely inert. Sold as a laxative in drug stores and as a wood finish in hardware and kitchen-supply stores. Simple to apply, low waterresistance, frequent reapplication.

Walnut oil. Pressed from the nuts of the walnut tree. Sold as a salad oil in health food stores and in large grocery stores. Walnut oil dries and won't go rancid. Easy to apply, frequent reapplication.

Beeswax. The work of the honey bee. Can be mixed with an oil to create a better-smelling, slightly more waterrepellent finish. Sold in woodworking and turning catalogs.

Carnauba wax. Derived from the Brazilian palm tree. Harder than beeswax and more water-resistant. Can be used straight on woodenware as a light protective coating or a topcoat polish. Sold in woodworking and turning catalogs.

Shellac. A secretion from the lac bug. Harvested in India. Super blond shellac in flake form is the most waterresistant variety. A film-forming finish. Sold in woodworking catalogs and hardware and art supply stores.

Nothing. Available everywhere. Makes a reasonable finish for woodenware. No application time. Free.

A recipe for one sweet finish

The food-safe finish that appeals most to me is one recommended by Jim and Jean Lakiotes, West Virginia makers of spoons and other kitchen items, as well as furniture. Their finish is a mixture of mineral oil and beeswax.

To make it, warm the mineral oil in a saucepan over low heat, and melt a chunk of beeswax in it equal to about one-fifth or one-sixth the volume of the oil. (At high heat, there's a potential for fire. Be sure to keep the heat low, and consider using a double boiler.) As the wax begins to flake apart and dissolve, stir frequently. When the mixture is blended, pour it into a jar to cool and solidify.

To apply, wipe on an excess of the soft paste, let it dry a bit, then wipe it off. If you

want to apply it as a liquid, you can reheat it. Like any mineral oil or wax finish that will take a lot of abuse, this one will need to be reapplied often to afford decent moisture protection. But applying this fragrant finish is such a pleasure that you may find yourself looking forward to the task.

This article is excerpted from Jonathan Binzen's article "[Which Finishes Are Food Safe](#)," featured in *Fine Woodworking* #129.

COMPANION ARTICLES

[Demystifying Wax](#)

[An Oil-and-Wax Finish](#)

[All About Oils](#)

[All About Sealing and Priming](#)

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<http://www.woodmagazine.com/materials-guide/finishes/is-your-finish-food-safe/>

Is Your Finish Food Safe

Let us put your mind at ease

Wood finishes contain all kinds of chemicals that you would not want to put in your mouth, so you can't help but wonder: Is it safe to coat a salad bowl or a serving platter with the stuff? The answer: Any commercial finish is safe, once it has dried and cured. Here's a look at the most common concerns

Q. Which finishes are safe for children's toys or projects that come in contact with food? A.

You can use any finish that's appropriate to your project, including varnish, lacquer, shellac, and boiled linseed oil. Before putting it to use, be sure to allow for complete curing, a chemical process that takes significantly longer than drying. Some kinds of finish cure by evaporation of their solvent, and some cure by reacting with oxygen. Either way, the process continues after a film has formed on top.

Q. How long does it take various finishes to cure? A. The container label should give you general guidelines about how long to wait. For example, one salad bowl finish recommends three days of curing after the final finishing step; one brushing lacquer calls for seven days of curing before normal use. But remember that temperature, humidity, and application thickness can stretch those rules. Just to be safe, add a couple of days to any recommendation before putting the finished item to use.



To melt wax, fill the lower part of a double boiler with water, put paraffin in the upper unit, and set the heat on low.

Q. How about so-called salad bowl finishes? Are they any safer for use with food? A. We looked at the material safety data sheet (MSDS) for one type of salad bowl finish and found toluene--a probable cancer hazard--along with naphtha, ethyl benzene, and cobalt, all of which can damage your health with sufficient exposure. So, these products are as safe as, but no safer than, any other cured finish.

Q. Are there other substances that will protect cutting boards and butcher blocks? A. The U.S. Department of Agriculture's Forest Products Laboratory suggests melted paraffin wax. Apply as shown above. After it soaks into the wood and dries, scrape off any surface excess with a putty knife. Photographs: Marty Baldwin; Hetherington Photography

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www.fpl.fs.fed.us/documnts/finlines/knaeb98c.pdf

The finish line
A Forest Products Laboratory finishing factsheet
**Finishes for Wood Bowls, Butcher Blocks,
and Other Items Used for Food**

This is a PDF Document. Hold down the CTRL key and click on the URL above to see the whole document.

.....
<http://www.arbutusarts.com/food-safe-wood-finish.html>

Food Safe Wood Finish Makes Both You and Your Wood Happy!

Let me explain!

Your wood utensils need a food safe wood finish to protect and enhance the wood. And you and your family need to be sure that the wooden utensils you buy have a food safe finish and not a toxic one.

I often see wooden bowls and utensils from China or overseas with nice looking finishes on them but very often they use cheap chemicalized glossy finishes that will wear off with time and use. This is especially true when used for warm or hot items like stirring a soup or serving something from the oven.

Yikes, little doses of poison over time...not my idea of safe eating!

So be wary of glossy finishes on your wooden kitchen utensils. Most often they are not really food safe and little by little will come off with use.

A food safe finish will wear off as you use your item but will be safe for you. No problem if you use the right finish but a big problem otherwise.

Food Safe Wood Finishes:

Using a food safe wood finish allows you to add some cutting board oil from time to time to keep the wood protected and looking great.

Cutting board oil is the name often used to describe what you can put on your bread cutting boards and wood utensils.

But do not oil wooden chopping boards or blocks used for meat! It is best to have the natural wood which inhibits germs.

But all other wood utensils, bowls and boards need a food safe wood finish.

You see, wood just loves oil! It drinks it up happily. The oil protects the wood and makes the wood gleam enhancing its grain. "Happy Wood" I call it then!

● **Walnut Oil Wood Finish**

Walnut oil is the perfect food safe wood finish. It is a completely natural oil and a drying oil. That means it will dry after you apply it, unlike olive oil and many others (which I would not use as they can go rancid).

The walnut oil is absorbed into the wood and when dry is not sticky. The other advantage of walnut oil is that it has virtually no smell. It enriches the wood with every application.

So use walnut oil wood finish often and feel confident that you have a food safe item.

It is my first choice as a wood utensil and cutting board finish. While more expensive than mineral oil, I like its natural feel and clean look as it brightens up your wood!

You can buy walnut oil at most grocery stores or health food stores. It also makes a great salad oil. I like to keep it in the fridge so it is always fresh.

Walnut oil was used extensively in Europe as part of the French polish finish for furniture and other household items. Those Louis XIV antiques had walnut oil as their finish! A time tested safe wood finish.

100% pure walnut oil is perfect for use on wooden utensils, such as spreaders, salad hands, servers, bowls and spoons. It creates a non-toxic finish that resists water and alcohol. It also has a a very slight fresh sweet smell. And it will not give any aftertaste to food.

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***Important: Nut oil may affect people with nut allergies, even when used as a finish.***

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Walnut oil wood finish can be applied with a brush, cloth or steel wool, or, what I like, is to use my fingers. When done, I just rub the oil into my hands. Feels nice! The oil will dry overnight but you can use it whenever you want.

I always recommend customers to rub oil into their wood often. Frequently is way better than not enough. Your wood will perk up instantly when you add your food safe wood finish just like adding water to a stone to see how nice it looks.

● **Mineral Oil Wood Finish**

Another good food safe wood finish is mineral oil. It too has no smell and will dry after application. It is far cheaper than walnut oil but it is a petroleum by-product. It is food safe. I just prefer the all natural walnut oil for its superior features.

You can find the mineral oil in the stomach section of your pharmacy. (It is mostly used as a laxative.)

Whichever oil you choose, use it often, as your wood dries out with washing and use. So add oil to your wood cutting boards and wooden utensils as frequently as you can to keep them looking great.

Oiling your wooden kitchen utensils allows you to enjoy the beauty of the wood.

● **Coconut Oil Wood Finish**

Coconut oil (or coconut butter as it is sometimes called because it hardens at 72 degrees or less) is another good oil to use. It is better than olive oil which can go rancid as can other vegetable oils. And you don't want rancid oil on your wood cutting boards and wooden utensils.

You may have to warm the oil in hot water during colder days to soften it, and like walnut oil is best stored for long times in the fridge.

● **Beeswax Wood Finish**

I love beeswax for its soft and so smooth texture when applied to wood.

It is usually mixed with mineral oil or walnut oil to give a tougher finish than plain oil. It sure does help make it water-resistant but not water-proof.

It also has a delicious sweet scent. That's why beeswax candles are the very best!

You'll have to chip a piece off a candle or buy beeswax pellets that you can warm up inside a cup in a pot of hot water.

Apple to your utensils and wood bowls, cutting boards and blocks while warm. And rub the rest into your hands. Beeswax is used in many natural bodycare products.

Now you'll have a superb utensil and cutting board finish and a food safe wood finish at that!

I make my own mixture of walnut oil, beeswax and orange oil that I apply to my Ultra and Supreme Selections of my wood crafts for sale.

It adds a lovely feel to the already very smooth sanded pieces! One day I will make it and market it to the public. I just seem to have too many pieces of wood to make in the meantime. :-)

How To Care for Your Wooden Cooking Utensils & Bowls and Wood Cutting Board Care

You can wash your wood items in warm soapy water and then rinse and dry. Do not put in a dishwasher as the heat will damage the wood.

Wood cutting board care sometimes requires you to sanitize the wood. You can rub with a bit of lemon and then rinse off, or wipe them with white vinegar. Vinegar is an excellent disinfectant, killing E. Coli bacteria, Salmonella, and Staphylococcus.

Cutting boards are best placed at an angle after washing so the water drains. Dry boards don't breed germs which like moist surfaces.

Every now and then you may need to get some sandpaper to refinish your wood items if it is rough or stained.

Sandpaper is graded from roughest to smoothest by number. So very rough is 40 grit, then 60, 80, 100, 120, 150, 180, 220, 280, 300, 400, 600 and more.

You should start with around 80 or 100 grit unless you have a real serious flaw to remove. Then use progressively higher grits. You can usually skip a grade in between and go from 100 to 150 then 220.

I go all the way to 3000 grit ultra super smooth sandpaper on my Supreme Selection wood craft gifts.

After sanding, proceed to add your food safe wood finish in several coats ideally allowing time for it to dry in between.

Remember wood loves oil! Add often for Happy Wood!

http://www.woodturnerscatalog.com/store/Finishing_Food_Safe_Finishes?Args=

Food Safe Finishes

Everything you need for a food safe finish ideal for salad bowls, woodenware and utensils. Be sure to read manufacturers instructions before use.

This item is from the Craft Supplies USA on line catalog and shows those items available to order that are food safe.

<http://toolmonger.com/2009/05/13/food-safe-wood-finish/>

Food-Safe Wood Finish

By [Benjamin Johnson](#) On May 13, 2009 · [16 Comments](#) · In [Amazon](#), [Finishes](#), [Highland Wood](#), [Manny's Woodworkers](#), [Woodworking](#)



If you're planning to make cutting boards, bowls, spoons, or any other project that's going to come into contact with food, you don't want to finish it with stain and polyurethane. Instead you need to use a food-safe alternative like Behlen's Salad Bowl Finish.

The finish is best applied with a rag, and after it's cured the proper amount of time it leaves a dried film that's non-toxic and safe for use with food.

Sold in pint or quart sizes, one pint of Behlen's Salad Bowl Finish will run you about \$12 plus shipping.

[Behlen](#) [Corporate Site]
[Street Pricing](#) [Google]
[Via Amazon](#) [What's This?]

<http://www.realmilkpaint.com/oil.html>



Tung Oil Wood Finishes (chinawood oil)



8 oz. \$7.58
16 oz. \$10.95
32 oz. \$18.25
1 Gallon \$45.95
55 Gallons \$1850.75*
(coverage 300 to 400 sq. ft. per gallon)

Select Size

*Bulk price equates to \$33.65 per Gallon. These are packaged in Gallon containers for freshness and convenience. At this low price no returns will be accepted. Please note a "Drum" contains only 47 gallons, we ship a full 55 gallons.

>> **NEW!** [View samples](#) of various woods treated with our Pure Tung Oil.

>> Check out [Shelter Design's Eco-Yurts](#). They use our Pure Tung Oil!

>> Read [How a Wood Floor Can Be Like A Cast Iron Frying Pan](#), Bill Layman's humorous take on discovering the merits of Soy Bean Paint Stripper and Pure Tung Oil.

>> See photos using our [Pure Tung Oil](#).

Our Guarantee

We guarantee Real Milk Paint's Pure Tung Oil is ASTM Quality Tested to be light in color with the highest amount of reactive sites to ensure drying and a great [wood finish](#). Only the freshest, highest quality, most costly Chinese pure tung oil is "Shipped Daily" from our facility. Remember that "Quality is long enjoyed while a cheap price is long endured". My family and dedicated associates thank you for your support.

All the Best,
Dwayne

The Tung Oil offered by Real Milk Paint is actually a pure tung oil meaning it comes without any additives or distillates. The tung oil offered by most other companies can be anything from a thinned down varnish to polymerized tung oil, and most have petroleum distillates added. Our pure Tung Oil will not build a gloss finish or heavy finish, but will penetrate deeply into the wood to enhance character and water resistance while creating a great wood finish.

This makes our pure tung oil perfect for uses such as wood bowls, counter tops, outdoor furniture, decks, wood siding, wood flooring, concrete, brick and just about any porous surface that needs an environmentally friendly product.

Pure Tung Oil comes from cold pressing of the seeds or nuts of the Tung tree. Tung trees mainly grow in the mountainous regions of China away from industrialization and pollution. Climate, soil and air quality are essential for high quality oil. Our 100% Pure Chinese Tung Oil or China wood oil is an all-natural finish manufactured by pressing the tung nut, no petroleum distillates or other additives - just Pure Tung Oil. All Pure Tung Oils are not the same. Some low priced marketers will package South American Tung Oil (dark, greenish in color) and sell it as the higher quality Chinese Tung Oils. Chinese Pure Tung Oil is available in 3 grades, we only offer the best available, Grade 1 yellow. A better quality Pure Chinese Tung Oil will offer superior color, faster drying and a long term elastic finish. Elasticity is an important factor as the oil must continue to flex with the expansion and contraction of the substrate on which it is applied.

See THE QUALITY

Our Pure Tung Oil is packed in semitransparent containers so you can see the natural "Honey" color. Cheaper grades are generally off-color or greenish. Other companies will package generic oils in "white" or colored container to disguise the true color and volume content of the product.

How Fresh is our Pure Tung Oil? All of our Pure Tung Oils are "fresh" pumped from a drum just before shipping. They are packaged in #2 HDPE recyclable semitransparent bottles with flip top pour caps - except gallon size which does not have a pour top. We have found these tops make working with the tung oil a very pleasing experience. Be sure to also see our exclusive [Dark Raw Tung Oil](#).

For new wood floors and refinishing wood floors, applications of Pure Tung Oil must be thinned for the best wood finish. "[Floor Finishing and Pure Tung Oil](#)", "[How to Stain Floors](#)" and our newest article "[How to Finish Decks and Porches](#)".

For other applications the following methods should work well, as always test your application method before full application to a large project. We strive to provide the best information and assistance possible. If you have any question or feedback, please call.

TUNG OIL HISTORY: Pure Tung Oil was and is one of the first truly "Green" finishes. It is all natural and contains zero VOC's. Pure Tung oil (China wood oil) is an all-natural finishing product that provides a tough, flexible and highly water-resistant coating or wood finish. It is classed as a drying oil along with linseed, poppy seed, safflower seed, walnut, soybean, oiticica and a few other oils. Although it is relatively new to the Western world, tung oil also known as chinawood oil has been known for centuries to the Chinese, and until this century, China was the main source for the oil. It comes from the seed of the tung trees, *Aleurites fordii* and *Aleurites montana*, deciduous trees that are very susceptible to frost damage. This vulnerability has restricted the cultivation of the tung trees to China and South America. Tung oil (china wood oil) received wide application in China: in the building trades as a treatment for both stone and wooden structures; in marine trades as a preservative and water repellent on wooden boats. It is said to have been introduced to the West by Marco Polo. From the 13th to the 19th century, tung oil had only limited use in the West. More recently, tung oil has gained favor over linseed oil for [wood finishing](#) because it is faster drying and does not darken as much with age.

The Real Milk Paint Co. Brand PURE TUNG OIL ADVANTAGES:

- Zero VOC's
- All Natural means "Green"
- Freshness Guaranteed (fresh pumped daily)!
- Best Available, Grade 1 yellow
- Naturally polymerizing finish
- Cures by oxidation not evaporation
- Does not form a glossy finish no matter the number of coats
- Form a flexible water proof finish
- Resists abrasion and acids
- Does not blister and peel (properly applied)
- Does not mold like linseed oil
- Long shelf life (will last for years, properly sealed)
- Does not darken with time like linseed oil
- Concentrated (thin one to one, doubles the coverage)
- Combined with "[Citrus Solvent](#)" makes an all-natural finish
- FDA approved for food contact

PROPERTIES AND CHARACTERISTICS: A Pure Tung Oil all natural finish is water and alkali resistant offering a protective barrier. A Pure Tung Oil finish will not darken with age as other finishes will. It resists marring, penetrates well, elastic and unlikely to check. Tung oil builds quickly, consolidates the wood surface and builds a transparent matte finish. Pure Tung Oil finish will not mildew or bleed like linseed oil when dry which makes it an excellent candidate for outdoor finishes. It should be kept in an airtight container with minimum air space. Pure Tung Oil contains no thinners or driers and has a light nutty odor. A Pure Tung Oil finish mixed with Citrus Solvent is an all-natural organic finish that is environmentally safe and food safe.

USE: The surface should be dusted to remove all loose particles. For better penetration the oil should be thinned one to one with [Citrus Solvent](#). Any filling or staining (water or alcohol stains work best) must be done before the oil is applied. The first coat of thinned material should be a liberal one. Apply with a natural bristle brush or sponge brush. Allow this application to sit for 40 minutes so the oil can soak in. If it completely soaks into the wood, apply another coat. Continue to apply coats until wood is saturated and stays glossy for a minimum of 40 minutes but can be 1 ½ hours. If eighty percent of area stays glossy the wood cells are saturated. Then wipe down the surface with clean rag material. Continue to check for any seeping in the next few hours, and rub this off as well. Let soak in completely over night between applications. Do not allow standing oil on the surface overnight. Any standing or puddles oil should be wiped away with clean rags. For woods with very dense pores, thin with two parts Citrus Solvent to one part oil will help it absorb better for every coat. Pure Tung Oil will take 7 to 10 days for a minimum cure and 15 to 30 days for a full cure.

Tung oil can be applied pure or with [Citrus Solvent](#) added if a non-toxic finish is required. Thinners can accelerate the drying process and greatly improve the penetration by cutting the first coat of oil with Citrus Solvent, mineral spirits or turpentine by 50%. Remember by adding mineral spirits or turpentine, Pure Tung Oil becomes toxic with

these substances mixed into it, although the finish produced is not toxic because the thinners evaporate.

The number of coats of oil to be applied will be determined by the intended use of the piece. Two to four coats are enough for decorative work, paneling and molding. Surfaces that receive moderate to heavy use or handling could need up to six coats for maximum protection, plus a light renewal coats a couple of times a year. Apply till the surface reaches the saturation point. This will be evident as the surface will not absorb more oil. Renewal and building coats are quickly applied with cheese cloth, a lint free cloth or old nylon stockings. This process will give you a surface that will stand up to vigorous use and spills: water will bead on the surface. Do not get hung up on the number of coats, let the wood tell you when it has reached its maximum saturation.

Pure Tung Oil is recommended for wood finishing of kitchen tables, chopping blocks, wood and concrete counter tops, wood floors, concrete floors, refinishing wood floors, outdoor decks, outdoor furniture, wood siding, log homes both interior and exterior and similar uses. Its non-toxic nature makes it particularly appropriate for children's toys and furniture. It gives good protection to wood paneling and molding.

Pure Tung Oil's matte finish will do nicely on certain pieces of furniture, but if a glossy finish is preferred you will need to buff and wax the finish, or use polymerized tung oil or a formulated tung oil based product.

We have found tung oil to be a valuable helper in the workshop. It adheres very well to metal, and a light coat rubbed onto tool steel is an effective rust inhibitor. Wooden handles will also benefit from the occasional coat.

TEMPERATURE: Pure Tung Oil should remain above freezing during and after application for a period of 10 to 15 days. If freezing temperatures do occur it is possible for the fat in the oil to rise out of the oil and deposit on the surface. The warmer the temperature the faster the oil will cure. However direct sunlight baking a surface after a "fresh" application can quickly polymerize the oil and result in a dry rubbery frosted appearance or a distinctly more glossy finish than the surrounding area.

STORING MATERIAL: Pure Tung Oil should be stored in moderate temperatures. Do not freeze and do not store in hot places like attics. It should also be stored out of direct sunlight like a mildly heated basement area. A mixture of Pure Tung Oil and Citrus Solvent should be stored in the "White" Citrus Solvent container. These are treated to hold the Solvent for optimum storage.

FDA: Pure Tung Oil is approved for food contact by the FDA. [View document.](#)

REFERENCE: Gunstock Finishing and Care by Donald Newell, Bailey's Industrial Oil and Fat Products - Vol. 1 - 4th edition.

Keep containers tightly closed away from extreme temperature changes and open flames. As with all oils, rags, steel wool or waste soaked with oil, may spontaneously

catch fire if improperly discarded. Immediately after use, place the oil soaked material in a sealed water-filled metal container or hang outside separately to dry.

MSDS: View the [Material Safety Data Sheet](#) for this product.

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<http://www.grizzly.com/products/Good-Stuff-Wood-Finish-For-Maple-Tops-1-qt-/H2372>

H2372 Good Stuff Wood Finish For Maple Tops, 1 qt.



Grizzly
Industrial, Inc.

Your Price: ** **\$23.95**

In Stock

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[See larger image](#)

Description

For bare wood surfaces, this fast drying synthetic oil has been formulated to enhance the natural look of wood. The dry film is non-toxic, alcohol resistant and FDA approved for food contact.

<http://whatscookingamerica.net/CuttingBoards/AllAbout.htm>

How To Season Cutting Boards

Cutting Board Oils - Bucher Block Oils:

Before using a new butcher block, season it to prevent staining and absorption of food odors and bacteria. Proper surface treatment is important to guard against germs and/or mold growth on both new and older boards. The wood surface needs an oil that can be repeatedly applied to fill the wood pores and repel food particles, liquids, and oils. Never use any vegetable or cooking oils to treat or finish a cutting surface, as in time the wood will reek of a rancid spoiled oil odor.



USP-grade mineral oil is a popular choice as it is the cheapest pure food-grade oil you can buy (do not use vegetable or olive oils because they can turn rancid). Mineral oil remains safe throughout its life. There are various oils available for cutting boards and butcher blocks. Some are called "Butcher Block Finishes" or "Mystery Oil." Save some money by visiting the local hardware or drug store and purchasing Mineral Oil. (not mineral spirits - this is paint thinner).

When you see the words "food safe finish" in a description of a wood product, this generally means mineral oil has been used. Simply wipe mineral oil on the surface of your board and watch it soak in. When the wood won't take any more oil, you can wipe off the excess with a clean dry cloth. Don't worry about applying too much oil - more is better.



Beeswax is often added to mineral oil and walnut oil to give a tougher finish. The wax of bees has been used for centuries for waterproofing and sealing materials from baskets to cloth and for preserving foods and other perishable materials, including wood. It will make wood water-resistant (though not water-proof) and will help protect the wood surface from use and wear. It will also give a wood surface a nice smooth feel to the touch and leave a gentle, sweet fragrance. Simply shave about 1/2 teaspoon beeswax into a microwave safe dish with a cupful of mineral oil; microwave on high for about 45 seconds. Apply to the cutting board or butcher block while still warm.

Beeswax Top Coat - A beeswax top coat is an optional addition to the re-finishing process, but is well worth the time. The beeswax sits on the surface of the wood in contrast to the oil that soaks into the wood. As a result the beeswax fills in pores and gaps that thin oil can't bridge. This helps to keep moisture, bacteria, and other contaminants from getting into the wood surface. To apply the finish, simply wipe it on with a clean cloth. The beeswax is a soft paste that has a similar consistency to that of a shoe polish. Excess finish can be easily buffed off with the cloth. Once the finish has had some time to dry it can be buffed to a shine.



Walnut or Almond Oil. These are all-natural oils and are one of the few oils that do not turn rancid as easily as other oils. However, all vegetable oils will go rancid eventually. I, personally, don't recommend using these oils. These oils are available in grocery stores and some mail order woodworking supply stores. **NOTE: If anyone in your family has an allergy to nuts or nut products, do NOT use these oils.**

Coconut Oil. I recently did some research and experimentation and found out that food-grade coconut oil/butter also works great. I also use it for seasoning my [Cast-Iron Pots & Pans](#). Coconut oil is one of the most stable oils and is highly resistant to rancidity. It is stable because of its high proportion of saturated fats. Coconut oil has a long shelf life of two or more years, and does not have to be refrigerated. Coconut oil should be stored out of direct sunlight. If you live in a hot climate, I recommend

storing unused coconut oil in the refrigerator.

Applying Oils: Before applying oil to butcher block, warm the oil slightly. Apply oil with a soft cloth, in the direction of the grain, allowing the oil to soak in between each of the four or five coats required for the initial seasoning. After each treatment, wait about four to six hours and wipe off oil that did not soak into the wood (oxidation or hardening of the oil will take approximately 6 hours). Re-oil the butcher block monthly or as often as needed.

How To Maintain and Sanitize Cutting Boards

Caution must be taken when using any type of cutting board. Here are some safety tips to keep in mind:

Whichever kind of cutting board you use, all cutting boards should be cleaned and sanitized frequently. Some of the various techniques recommended for cutting boards are as follows (you decide which is best):

Hot water and soap - Scrub board with hot water and soap. Rinse and dry thoroughly. **NOTE: NEVER submerge cutting boards in a sink of water! Wood is porous and will soak up water causing the cutting board to crack when it dries.**

Vinegar - To disinfect and clean your wood cutting boards or butcher block countertop, wipe them with full-strength white vinegar after each use. The acetic acid in the vinegar is a good disinfectant, effective against such harmful bugs as E. coli, Salmonella, and Staphylococcus. Vinegar is especially good for people with chemical allergies. Keep a spray bottle of undiluted vinegar handy for easy cleaning and sanitizing. To learn more about studies using vinegar for disinfecting cutting boards, check out this very interesting scientific article: [The Microbiology of Cleaning and Sanitizing a Cutting Board](#) by O. Peter Snyder, Jr., Ph.D.

Hydrogen Peroxide - 3% hydrogen peroxide can also be used as a bacteria-killer. To kill the germs on your cutting board, use a paper towel to wipe the board down with vinegar, then use another paper towel to wipe it with hydrogen peroxide.

Bleach - Sanitize both wood and plastic cutting boards with a diluted chlorine bleach or vinegar solution consisting of one teaspoon of liquid chlorine bleach in one quart of water or a one to five dilution of vinegar. Flood the surface with a sanitizing solution and allow it to stand for several minutes, then rinse and air dry or pat dry with paper towels.

All cutting boards, and other food surfaces, should be kept dry when not in use. Resident bacteria survive no more than a few hours without moisture. Keep moisture of any type from standing on the block for long periods of time. Beware of moisture collecting beneath the board if you leave it on the counter. If you can, prop one end up when not using your board.

To eliminate garlic, onion, fish, or other smells from your cutting board:

Coarse salt or baking soda - Rub the board with coarse salt or baking soda. Let stand a few minutes and wipe salt or baking soda from board, and then rinse. You may need to re-season after rinsing your cutting board/chopping block.

Lemon - Another very easy technique is to rub fresh lemon juice or rub a cut lemon over the surface of the cutting board to neutralize onion and garlic odors. You may need to re-season after rinsing your cutting board/chopping block.

Vinegar - Keep a spray bottle of undiluted vinegar handy for easy cleaning and sanitizing. You may need to re-season after rinsing your cutting board/chopping block.

Use a good steel scraper or spatula often when using the board. Scraping removes 75% of the moisture that builds up on a wooden cutting board. An occasional sanding will return a wooden board to a smooth luster. But never scrub a wooden board with a steel brush (a steel brush will ruff up the finish and should be avoided).

Wooden boards need oiling or re-seasoning once a week to seal the grain against bacteria. An oil finish helps to prevent the wood from cracking or pulling apart at the seams. See [Seasoning A Cutting Board](#) above (top of page).

Before applying oil to butcher block, warm the oil slightly. Apply oil with a soft cloth, in the direction of the grain, allowing the oil to soak in. Allow oil to soak in a few minutes, then remove all surface oil with a dry, clean cloth. When applied, mineral oil seals the pores of the wood blocking the penetration of moisture.

When refinishing a butcher block, you may wish to sand the surface of the wood to remove old stains, scratches and marks. When sanding out kicks and scratches, remember that if you don't sand the top evenly you will end up with "hills" and "valleys" in the top.

Great Falls Woodturners Club

Video Demo Recordings Available for Purchase (\$5.00 each)

New Additions to the Video Demo Recordings are noted in RED on the first month of addition

1. Making a hollow ornament, Gordon Heikens, 9-26, 10-3-2009, VHS & DVD
2. Turning a square edged bowl, Gordon Heikens, 9-12 & 19, 2009, VHS & DVD
3. Scoop & Goblet, Gordon Heikens, 10-10-2009, DVD
4. Spoon & Lidded Box, Gordon Heikens, 10-17-2009, DVD
5. Plate & 4 Blade Screwdriver, Gordon Heikens, 10-24-2009, DVD
6. Finishing & Buffing, Chuck Kuether, 11-3-2009, DVD
7. Birch bowl turned on a screw chuck & "Jam" chuck, C Kuether, 11-7-2009, DVD
8. Christmas Ornament from 4" block, Chuck Kuether, 11-14-2009, DVD
9. Hollowing alternative, Lloyd Taylor: Tree Ornament, Chuck Kuether, 11-21-09, DVD
10. Bud Vase, George Gelernter, 12-05-09, DVD
11. Segmented Bowl, pattern-layout, Rich Charlson, 1-16-2010, DVD
12. Segmented Bowl, Base assembly, Rich Charlson, 1-23-2010, DVD
13. Segmented Bowl, Wall construction, Rich Charlson, 1-30-2010, DVD
14. Segmented Bowl, Final Turning, Rich Charlson, 2-6-2010, DVD
15. Club Segmented Bowl #1, Rich Charlson, 2-13-10, DVD
16. Club Segmented Bowl #2, Rich Charlson, 2-20-10
17. Club Segmented Bowl #3, Rich Charlson, 2-27-10
18. Club Segmented Bowl #4, Rich Charlson, 3-6-10
19. Center Saver, Lloyd Taylor, Chuck Kuether, 3-13-10
20. Suction Fit Lidded Box, 3-20-10
21. Making and Using an Oland Tool, Tom Krajacich, 4-10-10
22. Off Center Turning, Cecil Walborn, 4-24-10
23. Vase & Stemware bases Scoop, Gordon Heikens, 5-22-10
24. Sharpening Tools, Gordon Heikens, Chuck Kuether, 8-14-10
25. Spindle & Bowl basics, Gordon Heikens, Chuck Kuether, 8-21-10
26. Natural edge bowl, Barry Rockwell, 8-28-10
27. Selling on Ebay, Barry Rockwell, 9-7-10
28. More Bowl Basics, Chuck Kuether, Gordon Heikens, 9-11-10
29. Gift & Finials, Gordon Heikens 10-23-10
30. Thread Chasing, Barry Rockwell, 11-2-10
31. Pencil Pot, Lloyd Taylor, 11-13-10
32. Bread Knife, Randy Gazda, 12-11-10
33. Caragana Bowl 1, Rich Charlson, 2-2011
34. Caragana Bowl 2, Rich Charlson, 2-2011
35. Winged Bowl, Gordon Heikens, 8-2-11
36. Off-center Duck, Chuck Kuether, 8-20-11
37. Making your own tools, Barry Rockwell, 10-5-11

38. Icicles, Sam Sampedro, 10-22-11
39. Bowl Roughing, Barry Rockwell, 10-22-11
40. Mushroom Birdhouse Ornament, Barry Rockwell, 11-1-11
41. Multi-axis turning & miniatures, Cecil Walborn, 11-19-11
42. How to safely mount wood on a lathe, Jerry Hall, Tom Krajacich & Sam Sampedro, 12-6-2011
43. Natural Edge Bowl, Sam Sampedro, 2-14-12
44. Creating Blocks for Feature Rings, Randy Gazda & Terry Hill, 3-3-12
45. Finishing Demonstration – Wayne Petrini, 3-17-2012
46. Sharpening Demonstration – Sam Sampedro, 3-17-12

Great Falls Woodturners Video Library

(These videos are available to check out at no cost)

New Additions to the Video Library are noted in RED on the first month of addition

Professional Turner's Videos

Mike Jackofsky – Making a Hollow Vessel – 2 discs

Lyle Jamieson – Bowl Basics The Easy Way – 2 discs

Lyle Jamieson – Hollow Forms The Easy Way

Mike Mahoney – Heirlooms: Making Things That Last

Mike Mahoney - On The McNaughton Center Saver

Mike Mahoney – Nested Madrone Bowl Set

Richard Raffan – The New Turning Wood With Richard Raffan

Malcolm Tibbetts – Lessons in Segmented Woodturning – Volume 2

Malcolm Tibbetts – Lessons in Segmented Woodturning Volume 5 – More Functional Projects

Manufacturer's Videos

Jet Mfg. – Lathe – Safety, operation, tools, sharpening, projects

Oneway Mfg. - The Wolverine Sharpening System

Books

Lathe Fundamentals – Rick Peters – Popular Mechanics Workshop