



blue  
jean  
CHEF

## LIMITED WARRANTY

Your BJC Utensil Set is warranted to be free of defects under normal household use to the original purchaser for one year.

This warranty excludes damage caused by accident, misuse or abuse, and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.  
Toll-free: 866-444-4033  
Hours: M-F 8:30am-5:00pm EST  
Website: [warranty.synergyhousewares.com](http://warranty.synergyhousewares.com)  
Printed in China

## 5 Piece Olive Wood Utensil Set

Use & Care

Model BJCOUSET Includes:  
Sloped Spoon, Flat Deglazer, Rounded Spoon, Rice Paddle, Spoon Rest

## Meet Meredith



Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection! I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks. My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bears the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

*"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."*

*Meredith Laurence*

Please visit me at [bluejeanchef.com](http://bluejeanchef.com), or follow me as bluejeanchef on:



## Before Your First Use

Hand wash your new Olive Wood Kitchen Utensils in warm water using a mild dishwashing soap. Rinse in clean, warm water and dry thoroughly.

## About Your BJC Wood Utensils

Olive wood is an extremely hard and dense wood. Its stain and odor resistance is superior to other wood. These Olive Wood Kitchen Utensils, which are safe for use on glass and nonstick surfaces, will make a dramatic and beautiful addition to your kitchen.

Your 5 Piece Olive Wood Kitchen Utensil Set includes:

- **Sloped Spoon:** my favorite stirring or sautéing spoon (easily gets into the corners of straight-sided pans).
- **Flat Deglazer:** for scraping the bottoms of pans when you are deglazing.
- **Round Spoon:** for deep pot stirring with a wide girth for moving more food or liquid around at one time.
- **Rice Paddle:** for fluffing and serving rice as well as for short pots.
- **Spoon Rest:** a place to rest these beautiful spoons while keeping the countertops clean.

## Caring For Your Wood Utensils

### Oiling

To keep your Olive Wood Kitchen Utensils looking their best, oil the spoons to enhance their natural lustre and sheen. The oiling of your Olive Wood Kitchen Utensils is dictated by how often they are used. Utensils used frequently should be oiled on a weekly basis. Even when seldom used, oiling every two months is recommended. To oil your Olive Wood Kitchen Utensils, apply mineral oil on the utensils covering all surfaces. Allow the oil to remain on the utensils for one or two hours then simply wipe off any excess oil.

### Sanitizing

Periodically sanitizing your Olive Wood Kitchen Utensils is recommended. To sanitize, first wash your utensils as described in the cleaning section below, then submerge your utensils for 10 to 15 minutes in a 3 percent solution of hydrogen peroxide mixed with an equal amount of water. Rinse under warm water and dry immediately.

### Neutralizing

Any wooden utensils, including olive wood, can retain the aroma of strong spices. These aromas can be neutralized by rubbing the utensils with the cut side of a halved lemon and/or a paste of baking soda and water. Rinse under warm water and dry immediately.

## Helpful Hints

It is possible that some staining may occur when the utensils are used with highly pigmented foods like tomato sauce or turmeric. The utensils are still safe to use and the stains will eventually fade. If stains persist or your utensils develop roughness, you may sand them down using a fine piece of sandpaper. Once you're finished, re-oil utensils as described above.

## Cleaning

BJC's Olive Wood Kitchen Utensils should be hand washed only using mild dishwashing soap and warm water. Rinse under warm water and dry immediately.

**Never put your Olive Wood Kitchen Utensils in the dishwasher.** High temperatures encountered in the dishwasher may cause your utensils to become over dried and crack.

Never soak your Olive Wood Kitchen Utensils in water for extended periods as this could result in swelling and peeling.

## Warnings and Safeguards

Keep the Olive Wood Kitchen Utensils away from direct heat sources. Wood is highly flammable and should never be placed in your oven or on your stovetop.