

COUNTER TOP CARE



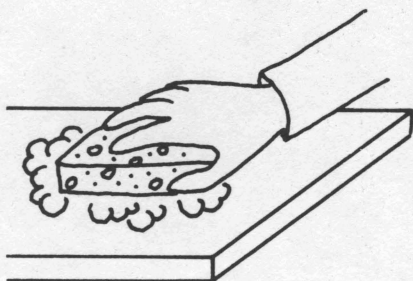
TEXAS A&M UNIVERSITY
TEXAS AGRICULTURAL EXTENSION SERVICE
J. E. HUTCHISON, DIRECTOR, COLLEGE STATION, TEXAS

COUNTER TOP CARE

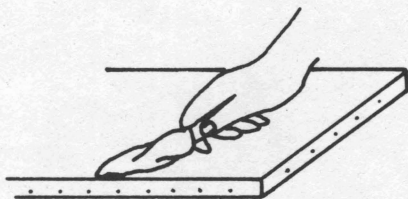
Extension Home Management Specialists
The Texas A&M University System

Counter Tops Are Easy to Clean And Care For

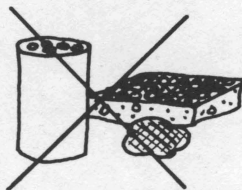
- Wash with lukewarm water and a mild soap or detergent.



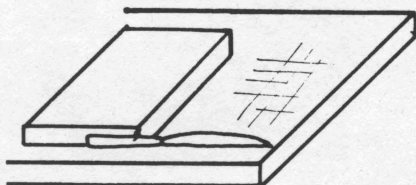
- If the counter top is finished with a metal strip, use a brush or a cloth over a knife to clean around the edges.

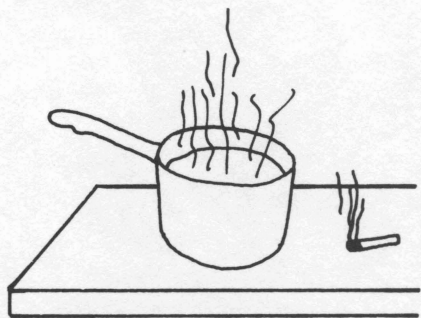


- Abrasive household cleaners, steel wool and scrub pads with a rough side will scratch the surface and should not be used.

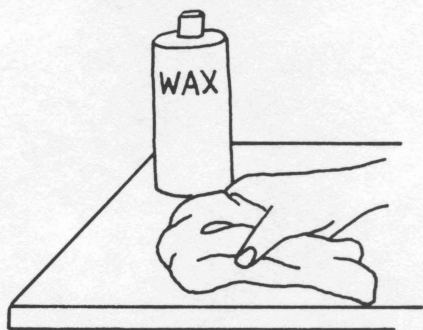


- Prevent cut marks or grooves on counter tops by cutting on several layers of paper or a cutting board.

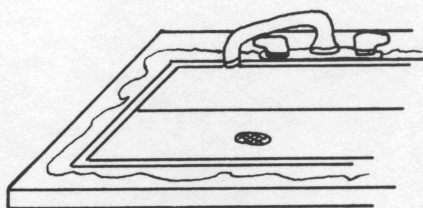




- Many counter tops are softened and even charred from hot pans or cigarettes.



- Occasionally, after cleaning counter tops, use a solvent-base, water-base or silicone wax.



- Avoid letting water stand on the counter top around the sink. This softens the glue that holds the counter top on. If the top becomes loose, water will rot the wood.

Clean Counter Tops

- Make a kitchen more attractive
- Make a kitchen more sanitary for food preparation
- Make a counter top last longer

COUNTER TOP CARE

For information on the latest developments in home economics, contact the Home Economics Society.



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