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Q. How do I remove stains from a polished stone kitchen countertop?

Marble and granite counters are porous materials and therefore need to be well cleaned after every use. Many types of sauces and liquids—even standing water—can leave their mark on a marble or granite counter if it's not properly cleaned. This baking soda treatment is a good way to remove stains from marble and granite surfaces:

First, blot the stain to lift as much of the material as possible.

Next, spray it with water.

Now, generously apply a paste of baking soda and water. The paste should have the consistency of sour cream. Cover the paste with plastic wrap so it won't dry out.

Leave the area covered for at least 24 hours. The baking soda will dry over this time and lift out most, if not all, of the stain.

Wash the area with mild soap and water. Reapply the treatment if needed.

Care and Maintenance



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Wood Surfaces, Cabinetry and Countertops

Remember, it's not the wood that you're cleaning but rather the top coat varnish. Just moistening a soft cloth with simple dish soap and water is best. If there are streaks that show up, you can use a chamois cloth or soft lint free cloth to help remove them or bring the shine back up on the varnish. If the streaks will not go away, contact us.

Use a clean, dry cloth to wipe off the surface of your cabinets before applying the mild soap and water; this will get rid of hair, dust and other loose material first before wiping the surface.

Do's and Don'ts

Do not use and alcohol, oil or wax based products

If you want to purchase a cleanser for wood, make sure you look at the ingredients and do not use if it has any alcohol, oil or wax products in it.



Natural Wood Counter Care

Wood countertops that are in a high use area should not have any top coat varnish on them. It's the varnish that will scratch and get knife marks in it with time and then dirt will get caught in these areas. Natural wood is very

durable as long as it's kept oiled with mineral oil. For the first year, oil the wood top every 3 months. In the next few years, oil it when it starts to look like it's drying up. After several years, only one application a year should be fine.

If the wood top does get marked up or gets a slight burn mark or water ring, use sandpaper on these areas until the spot is removed and then lightly sand the entire countertop. Then clean the counter with mild soap and water with a cloth or paper towel. Finally, apply a generous amount of oil, rub it in and then wipe off the excess. The counter should look like new.

If your counter does have a top coat on it, please refer to cabinetry care.

Do's and Don'ts

Don't place hot plates or bowls directly on the wood countertop

Do try to use cutting boards to avoid regular maintenance.

Don't leave anything wet on the counter for an extended period of time. Although, regular oiling will help minimize water absorption.

Stone Countertop Care

Simple care and maintenance will keep your granite or marble top looking beautiful



for generations to come. All granite and marble tops are pre-sealed, however we strongly recommend the consumer apply a resin based penetrating sealer at least every six (6) months. Sealing fills the pores to help prevent staining liquids from penetrating the surface. This applies more to marble than to granite since it is much more porous than granite. You can buy stone sealers at a hardware or tile store or contact us if you can't find a good product.

Some daily care is necessary to maintain the quality of the stone. Wiping off any water spills will prevent a mineral buildup (a whitish, dull residue on the stone), especially around the faucet holes and the sink.

Do's and Don'ts

Do clean surfaces with mild detergent or soap approved for use on stone.

Do blot up spills immediately.

Do try to avoid vinegar, lemon juice or other acidic foods on the stone surface.

Don't use any oily product on marble or granite.

Do use mineral oil on unfinished Soapstone when it starts to look "mottled".

Don't use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub and tile cleaners.

Don't use abrasive cleaners such as dry cleansers or soft cleansers.