

CARING FOR YOUR HARDWOOD SURFACES

Unfinished Butcher Block (and cutting boards)

- Initially, saturate the Butcher Block surface with a food-grade mineral oil or other oil designed specifically for Butcher Block. Let set overnight, then wipe off.
- Next, you may buff a coat of Butcher Block wax over the surface to create a smooth finish that's more water resistant (optional).
- Repeat the above steps as needed to keep your Butcher Block well conditioned and prevent cracking.
- NEVER use cooking oil to condition the wood.
- Wipe up spills as soon as possible.
- Use a spatula to gently scrap up dried liquids.
- Work in different areas of your Butcher Block to even out wear.
- After use, wash with a PH neutral detergent, such as blue Dawn dish soap. Wipe dry.
- Do not use harsh chemical cleaning products.
- Using a cleaver may chip or splinter the wood surface.
- For deeper cleaning, scour with coarse salt and a lemon half. (Really!)

Sealed Hardwood Surfaces

- Wipe up spills as soon as possible.
- Do not set hot cookware, plates, or lids directly onto wood surface. Use trivets that allow the steam/heat to escape. (Moist heat/steam can damage a wood finish.)
- Do not cut directly onto sealed countertops.
- Do not use cleaning products with harsh or abrasive chemicals.
- Only use a soft cloth for cleaning. Do not use scouring pads or steel wool.
- Wash with a PH neutral detergent, such as blue Dawn dish soap. Wipe dry. (Bona Hardwood Floor cleaner is also an excellent choice to clean hardwood surfaces!)
- For disinfecting, spray lightly with diluted vinegar and wipe dry. (4 parts water to 1 part vinegar)