Use and Care

Seasoned with Howard's Butcher Block Conditioner. Ready to cut.

USE

Cut on the face. The epoxy inlay is sanded flush, so a knife rides across it. The juice groove catches drips. The rubber feet keep the board still and hold the oiled bottom off the counter. Leave the feet on.

WASH

Hand wash with warm water and a little mild soap. Wipe it down. Do not soak the board. Do not put it in the dishwasher. Do not leave it in a sink of water. Acacia cups if it sits wet.

DRY

Stand the board on edge so both faces dry. Do not stack it, cover it, or slide it into a drawer while it is damp.

CONDITION

This board was seasoned before it shipped with Howard's Butcher Block Conditioner: food-grade mineral oil, beeswax, and carnauba wax.

When the wood looks pale or feels dry, put on another coat.

1. Shake the bottle.
2. Wipe on a thin coat with a clean soft cloth. Cover the face, the edges, and the juice groove.
3. Let it stand for one hour.
4. Wipe off the extra and buff with a clean cloth.

One coat is the upkeep coat. If the face is still dry the next day, apply again. Do not use olive oil, vegetable oil, coconut oil, or cooking spray.

THE INLAY

The graphic is laser-cut, filled with clear epoxy, and sanded flush. Wash and oil it with the rest of the board. Do not scrape the face with a metal bench scraper.

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If a foot comes off, write us and we will send a replacement.