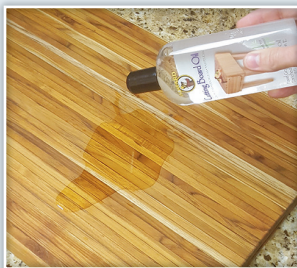


# How to Maintain Butcher Blocks, Wooden Cutting Boards & Countertops

## OILING

Season unfinished wood surfaces by applying at least two coats of Cutting Board Oil. Let each coat soak in for at least 20 minutes. For thick wood surfaces (like countertops) apply 3-4 coats, letting each coat soak in for at least an hour.



**TIP:** Additional coats help ensure that the Cutting Board Oil soaks deep into the wood pores



## CONDITIONING

After seasoning your surface with Cutting Board Oil, apply Howard Butcher Block Conditioner. Let it soak for at least 20 minutes. Wipe off any excess Butcher Block Conditioner and buff the wood to a nice sheen. The conditioner helps protect the wood by keeping the mineral oil in and the moisture out.

**TIP:** Apply more conditioner whenever the wood looks or feels dry



BEFORE



AFTER

## CLEANING

Rinse cutting boards or butcher blocks with warm water. Apply Howard Cutting Board Cleaner with a sponge and scrub surface until a rich lather is formed. Rinse clean with warm water and towel dry. Allow entire wood surface to air dry completely before applying more conditioner.



**TIP:** Do not clean wooden cutting boards in dishwasher

**HOWARD**



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# HOWARD



## Cutting Board Oil

- 100% food grade mineral oil enriched with Vitamin E
- Colorless, odorless, tasteless, and will never go rancid
- Safe for all raw wood surfaces that come in contact with food
- Exceeds U.S. FDA regulations for direct and indirect contact with food



## Butcher Block Conditioner

- Food grade wood conditioner for butcher blocks, cutting boards, wooden bowls, and utensils
- Brings out the wood grain and protects with a natural looking satin wax finish
- Helps repair knife marks and protect the wood by keeping the mineral oil in and the moisture out
- Revitalizing blend of food grade mineral oil, beeswax, and carnauba wax



## Cutting Board Cleaner

- Cleans and neutralizes odors on well-used cutting surfaces
- Safe to use on surfaces that may come into contact with food
- For use on cutting boards, countertops, butcher blocks, and wooden utensils
- Safely clean any wood surface, leaving it with a fresh scent
- A clean wood surface allows the Cutting Board Oil to penetrate deeper into the wood pores