

how to care for your butcher block



The beautiful semi-gloss polyurethane finish is virtually maintenance free. It is impervious to most household chemicals and is easily cleaned with mild soap and water. The fine furniture look makes it the choice for kitchen island bars and eating counters.

Over time, butcher block countertops can lose their luster and look dull and dry. Give them a refresh with food-safe mineral oil or butcher block conditioner (available at home improvement stores). Don't use food oil, like olive or vegetable oil, which will oxidize on the surface and start to smell.

Start with a clean countertop. Pour on the mineral oil, spreading it over the surface with a cloth. Let it sink in and dry for an hour. Then apply another coat. Condition butcher block countertops every few months to restore their natural sheen. If the butcher block looks dry, it is time to oil the surface.

Butcher block tops are not meant to be used as a cutting surface, but if minor cuts in the finish should appear, they will need to be resealed to prevent moisture from absorbing into the wood.

As wood products will naturally acclimate to their environment, regular application of a butcher block conditioner will help protect your wood surfaces from changes in humidity due to weather. You should pay careful attention during the changing of the seasons as humidity levels can change rapidly.

Proper care and maintenance will keep your wood surfaces beautiful for a lifetime.