

Care & Cleaning - **Butcher Block Wax**

Daily Cleaning

To clean your countertop we recommend using a mixture of one part white vinegar to three parts water. Do not use bleach or other harsh cleaner.

Maintenance

Monthly application of Howard brand Butcher Block Conditioner should be performed for optimum care. It is specialized wood care for butcher blocks and cutting boards. The penetrating quality of food-grade mineral oil along with the water-resistant traits of beeswax and carnauba wax rejuvenates the wood and prevents drying and cracking. The naturally antibacterial waxes help repair knife marks and protect the wood by keeping the mineral oil in and the moisture out.

What Not To Do

Do not set hot pan directly on the surface.

Do not place or use harsh chemicals on the surface.

Do not use steel wool on the surface. Small pieces can get into the pores and rust.

Now that you're up to speed on your new wood countertop sit back and relax, your new kitchen or bathroom is probably just about done. Enjoy, you deserve it.

