

# Westville Butcher Block

## How To Maintain And Care For Your Butcher Block

### Hot Water And Soap

When you first take your butcher block home, be sure to wash it with hot water and soap before use. DO NOT submerge your butcher block under water or wash it in a dish washer. This will cause the wood to absorb too much moisture and when it dries it will crack. Wipe it with a wet rag and gentle detergent, rinse the rag and then re-wipe. Dry with a paper towel or absorbent cloth.

### Vinegar

To disinfect and clean your butcher block, keep a sprayer filled with full strength white vinegar and spray after every use. Wipe dry after a minute or so. The acetic acid in the vinegar is a good disinfectant, effective against such harmful bugs as E. coli, Salmonella and Staphylococcus. Vinegar is especially good for people with chemical allergies. Let the vinegar sit on the surface for a few minutes then wipe dry with a paper towel. Scrape the surface with a scraper or spatula. This will get 75% of the moisture off the surface then use a paper towel to absorb any moisture left. Vinegar will also remove any odor left from meats, fish or poultry.

### 2 Types of Finish

**Traditional Finish** – The block is soaked in mineral oil and sealed with Bee's Wax. With this finish you will need to season the entire block. If you don't, the bottom of the block will dry out and cause your block to cup or warp due to an imbalance in the woods moisture content.

**Hard Seal Finish** – Westville Butcher Block uses a hard seal finish on all of its end grain and edge grain products. This finish is much more expensive and takes longer to apply on the products. With a hard seal finish, you do not have to seal the entire block each time. The hard seal will not wear off on the bottom or sides of the block like a traditional finish does. Therefore you only have to seal the side of which you cut on. On some of our pizza products we do use a traditional finish in order to keep our pricing down to a minimum.

### Season Your Butcher Block

You need to season your butcher block every week or two depending on the amount of use. Use USP-grade mineral oil. Wipe a generous amount on your butcher block, let it soak into the wood and then wipe off the excess using a soft clean rag. This will keep your butcher block from drying out and reduce checking and cracking. DO NOT use vegetable or olive oils because they can turn rancid. Be sure to use mineral oil and NOT mineral spirits. Mineral spirits is paint thinner.

### DO NOT's

- 1) Submerge your butcher block in water, wash in a dish washer or allow moisture of any type to sit on your butcher block for long periods of time.
- 2) Use a razor-edged cleaver. This will chip, splinter or split the wood. Use a dulled edge cleaver on chopping blocks. DO NOT use a cleaver on any cutting board less than 3" thick.
- 3) Cut in the same place on the block. Distribute your cutting over the entire surface. You can also use both sides of your butcher block if it is reversible.
- 4) Cut fish or poultry on your block unless it is well seasoned and then clean thoroughly immediately using vinegar. It is best to have two butcher blocks. Cut your meats on one and other foods on the other to avoid cross contamination.

By following these guidelines your butcher block should last long enough for your grandkids to enjoy.

**No guarantee of any kind is expressed or implied except as to pertaining to material and workmanship.**