

The average person can lengthen the life of a meat block 5-10 years through observing the following rules in its care.

1. Periodically (once every several weeks, depending upon the use and household conditions), apply an even coat of mineral oil or Boos Mystery Oil to the work surface of your butcher block. Sponge on with a rag!
2. DO NOT allow moisture of any type to stand on the block for long periods of time. Don't let fresh, wet meats lay on the block longer than necessary. Brine, water and blood contain much moisture, which soaks into the wood, causing the block to expand, the wood to soften, and affects the strength, of the glued joints.
3. Use a good steel scraper or spatula several times a day, as necessary, to keep the cutting surface clean and sanitary. Do not use a steel brush on the cutting surface of your block.
4. DO NOT cut fish or fowl on the work surface of your butcher block, unless you have thoroughly followed the instructions in step #1...as the moisture barrier must be intact prior to cutting any type of fish, seafood, or fowl on the work surface of your butcher block. ALWAYS CLEAN THE BLOCK THOROUGHLY AFTER CUTTING FISH OR FOWL ON THE WORK SURFACE.
5. Be sure NEVER to cut continuously in the same place on the top of your block. Distribute your cutting over the entire work surface so that it will wear evenly. DON'T use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have dull sharpened edge for best results.
6. NEVER wash your block with harsh detergents of any type. DON'T wash your butcher's tools on your block.
7. At the conclusion of a day's work preparing meat or food on your butcher block, scraping the block will remove 75% of the moisture. After scraping, immediately dry thoroughly with an absorbent towel. This assures an odorless, clean cutting

surface for the next day, and prevents premature quick deterioration of the work surface.

8. Maintain the same bevel on the edge of your block, as it had when you bought it. This prevents splitting or chipping of outside boards.
9. Your block, should be turned over periodically to allow even usage to both work surfaces.

| Problem: | Description: | Cause: | To Repair: |
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| End Checks | Separation of the joints along the end of top or block | Excessive dryness. Not oiled frequently enough. | Apply white mineral oil to top of block and allow to soak in. |
| Splits | Separation of the joint along full length of top | Excessive dryness. | Proceed as above to seal split. If condition continues for an extended time period, contact your dealer. |
| Wind Shakes | Small portion of wood grain lifting up from tabletop. | Grain separation. Excessive dryness. | Clean and dry top. Apply portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight, and let dry. Remove any excess glue using light sandpaper or fine steel wool. WORK ONLY WITH THE GRAIN, NOT AGAINST IT! |
| Warpage | Top cupping or bowing | Imbalance of moisture contact between top and bottom surfaces. Oiling only one surface. | Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (i.e.: plastic liners, dry cleaning wrap, etc.) to the convex side, and oil the reverse concave side every day. Top will adjust to new humidity and correct itself. |
| Rail Expansion | One rail raised above balance of top | Raised rail expanding at faster rate than others. | Continue oiling, as instructed for regular maintenance. Top will adjust to new humidity and correct itself. |

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| Stains | Water spots, food stains, etc. | Allowing food to remain on tabletop too long. Needs paraffin or wax. | Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain. |
| Damage | Nicks, gouges, dents, etc. | External environment | If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with EZ-DO poly gel or another compatible finish (consult a local finishing store). |
| Mineral Streaks | Dark streaks in the wood | Discoloring of the wood due to mineral deposits in the tree. | No repair needed - Adds to individuality of your Butcher Block. |

IMPORTANT: If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edge with mystery oil, or EZ-DO poly gel. Holes or notches that have been installed in the tabletop must also be refinished. If you do not refinish these edges, your top may crack due to dryness or changes in humidity.

This information is presented courtesy of [John Boos](#) butcher blocks.