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Oiled Wood Top Maintenance

Oiling your wood cutting board or butcher block top is crucial for preventing cracking and warping. The frequency depends heavily on how often you use and wash the board. For the best results we only recommend using food-safe products such as *Boos Block Mystery Oil*.

Oiling Guidelines:

- **For new cutting boards:**
  - **Seasoning:** Oil once a day for the first week.
  - **Transition period:** Oil once a week for the next month.
- **For existing cutting boards (after seasoning):**
  - **Heavy use (daily):** Oil once every two weeks.
  - **Periodic use (weekly):** Oil once a month.
  - **Occasional use (monthly or less):** Oil every few months, or whenever the wood appears thirsty.

A good rule of thumb is to check the board and re-oil it whenever the wood starts to look dry and dull. By following these steps, you can help ensure to get years of use out of your cutting board

Thank you,
Lakeside Cabinets & Woodworking