



Beyond The Surface

Cutting Board Oil Application Instructions from Howard Products

Apply with a clean soft cloth. On wooden bowls and utensils, let stand at least 20 minutes and wipe off excess. To properly oil (season) new or raw wood cutting board surfaces, apply at least 2 coats. For thick wood surfaces like butcher blocks, apply 3-4 coats and let each coat soak in for at least an hour. Additional coats help ensure that the Cutting Board Oil fully soaks deep into the wood pores. After seasoning with Cutting Board Oil, always maintain wood with Howard [Butcher Block Conditioner](#) to keep the wood properly oiled and conditioned to look its best.