

# Butcherblock Countertops and Tables

## General Info



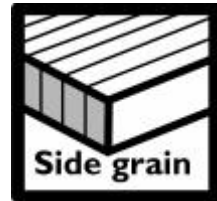
Adding natural beauty and warmth to any space, wood butcherblock is timeless and functional. In a kitchen it can be used as a cutting board and periodically refinished, or kept as unmarred and pristine as quartz or stone. Tables and desks are also a great way to incorporate some wood into a space.

Butcherblock can be quite affordable, and can be ordered or fabricated in virtually any size or shape. At GHS we offer many species of wood from a variety of sustainable sources, whether FSC-certified, urban salvaged, reclaimed from previously milled lumber or harvested from forest restoration projects. Nearly all our species are West Coast natives.

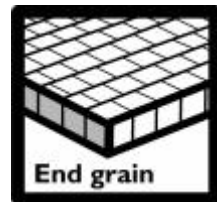
There are three options of butcherblock style: **Side Grain, End Grain** and **Plank**. Both side and end grain are great for kitchen countertops, whether you use them for cutting or just a general work surface. Plank style works better for shelves or furniture grade applications.

We offer many options of butcherblock, ranging from standard 1.5" side grain unfinished slabs to fully custom, select grade, prefinished side- or end- grain pieces. Butcherblock can be a great DIY project for someone who is handy and has the tools, or we offer fabrication and installation services.

## Styles, Species and Sizes



- **Standard Dimensions: 1.5" thick, 26.5" deep x 4, 6, 8 or 10' wide**
- Soft wood staves vary from 1" to 1-1/2" wide; hard wood staves vary from 3/4" to 1-1/4" wide



- **Standard Dimensions: 2" thick (length and width to spec)**
- Made with brick pattern 1" x 1-5/8" staves
- All gaps filled and sanded



- **Standard Dimensions: 1.25" thick, 30" deep x 8 or 10' wide**
- Made with a mix of 4, 5 and 6" staves
- No butt joints, surface defects to be filled at discretion of installer.

**Butcher Block Solid Surfaces are natural wood products that may include small fillable knots, checks and other defects and will incorporate all the unique natural characteristics and colors of this wood species.**

### Custom Options:

- Thickness and Shapes
- Sink / Stove cutouts
- Integral overhang support
- Joining edges
- Custom edge details
- Backsplash
- Finish application

## Installation

**The basic process of installing unfinished butcherblock is as follows:**

1. **Acclimation:** the wood needs to reach the same humidity and temperature levels as the space where it will be installed. Upon arrival, the butcherblock should be laid on stretchers (strips of wood) which allow air to flow around all sides. It should never be propped up vertically.
2. **Cutting:** the unfinished piece should be ordered at least slightly oversized so that it can be cut/trimmed to the exact dimensions needed. Walls are often not square or flat, so a template might be useful. Cut outs for a sink or cook top should be done at this time too.
3. **Sanding:** the block usually comes sanded to about 120 grit. Additional sanding on all sides and edges should be done, to at least 180 grit, or sometimes even 220. Edges can be slightly eased or more rounded as preferred, and the corners can be radiused or eased.
4. **Finishing:** Whether using a hard shell finish (like a polyurethane) or a natural penetrating oil (like tung oil), all sides and edges should be coated and allowed to dry prior to installation.
5. **Attaching:** Whether using glue or screws or a combination depends on what it's being attached to, species, and other site-specific issues.

**DIY is not for everyone! We are happy to provide a quote for your installation, we just need a drawing showing dimensions and locations of walls, appliances and cutouts.**



## Care and Maintenance

**Maintenance of your countertop depends largely on how you use it and what finish was applied.**

**Natural oil finished** tops are designed to be cut on, just like a cutting board. This type of finish enhances the colors in the wood, but leaves it looking natural and very matte. Wood with this finish needs to be occasionally conditioned or moisturized to maintain its original luster and develop its own unique patina, just like you should be doing with all of your wooden ware in the kitchen. If damage occurs from either heat, staining or scratching, the surface can be lightly sanded and then re-oiled. Re-oiling is simple, just spread oil evenly over the surface, allow it to soak in for about 5 minutes then wipe the excess off with a clean rag. Examples of this type of finish are **Tung Oil, Carnuba Wax & Walnut Oil, or Rubio Monocoat.**

A hard shell finish is a film on the surface of the butcher block, sealing the wood and preventing moisture absorption. This finish is great around sinks but is not designed for cutting on (you don't want to cut through the protective finish). This type of finish does not need re-oiling, but if it gets damaged you might need to sand the entire surface and reapply new coats of the finish to repair the damage. We carry a very low-VOC polyurethane finish of this type called **Vermont Natural Coatings**, which comes in different sheens.

**Please talk with one of our sales staff about the pros and cons of these finishes.**

**If you would like to take home a copy of our Installation, Care and Maintenance info, just ask a salesperson.**

