Subject: how about mineral oil?
Posted by replay on Sat, 18 Jan 2003 01:54:02 GMT
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i oil my butcher block cutting board twice a year with it. it holds up well to numerous washings in the sink. i soak the cutting board with oil and overnite the wood absorbs it. lasts about 6 months.i have a teak salad bowl that i never wash, only wipe. all that extra virgin olive oil has developed a nice patina. did you know totem loudspeakers finish the inside of their cabinets? supposed to sound better. the tweaks haven't pitched cabinet material yet, expect to see "monster brand" or "cardas" mdf at home depot soon. shit, audiophile carpet could be next. i'm with till, wire is wire as long as it's thick.george