

## Cooking Paddles

Choose right- or left-handed.



### The Pot Scoop

- Scoops sugar; beats batter
  - Scrapes sides and bottom of bowl
  - Strong enough to mix heavy bread dough
  - Small enough to scoop out tomato paste cans
- 5 sizes



### The Better Spreader

- Gets under the rim of the jar
  - Mixes tuna, egg salad, sauces
  - Cuts toast, frosts cake, serves pie
  - Super avocado knife; first knife for kids
- 5 sizes



### The Propeller

- Swirls evenly as sauce thickens
  - Stirs porridge and crushes lumps
  - Frees contents around blender blades
  - Gives juices, sauces, and dressings a quick spin
- 3 sizes



### The Pan Paddle

- Serves casseroles
- Flips eggs and vegetables
- Caramelizes sauces evenly
- Loosens, cuts, and lifts cakes from pan



### The Wok Paddle

FOR TALL POTS TOO

- Long handle keeps hand away from sizzle for jam, chutney or sauce-making.
- 3 sizes



### The Wedge

- A COUNTER TOOL
- Flips filets or omelets whole
- Lifts cookies from the sheet
- Sections and serves lasagna
- Cuts slices of pizza or foccacio
- Shovels vegetables into the pan

SLIDES UNDER A POT FOR EXTRA-HANDLE SUPPORT

*Littledeer Paddles® are distinguished by fluid-dynamic design, ergonomic grips and the high quality of the maple. Every edge, surface and curve serves a purpose.*

## Eating and Serving Utensils

ambidexterous

### The Sprongs

- Serve salads single-handedly
  - Dip, lift and place french toast on the pan
  - Flip and fry bacon or sausages on the grill
- 3 sizes



### The Tines

MORE AGILE THAN CHOPSTICKS, MORE FLEXIBLE THAN FORKS

- Select salad and sushi; swoop spaghetti
  - Turn tidbits; position portions
  - Retrieve pickles
- 3 sizes



### The Sweet Scoop

Nice sugar, ice cream or jam spoon

COMPLETES A PLACE SETTING WITH SPREADERS AND TINES

3 sizes



### The Little Dipper

Drizzles gravy, coulis and sauces.



### The Long Dipper

Reaches into tall bottles or high pots.



### The Dipster

Captures and strains olives or cherries.

2 sizes



### The Serving Scoop

Serves rice, potatoes, vegetables and fruit salad.

2 sizes



### The Big Dipper

Scoops soups, sauces and stews.



*Maple can be used in frying and will not damage delicate surfaces.*

Each utensil is shaped, sanded, polished and signed by hand.

### The Salt Well

- Sprinkles salt, pepper or a favorite spice from three small holes on front
- Fills and pours from larger hole on the back



WORKS WITH OR WITHOUT THE SPICE SCOOP

### The Salad Scoops

- Toss a big salad thoroughly
  - Select single portions or small morsels
  - Transfer a roast from pan to plate
- 3 sizes



### Paddle Stand

- Keeps cooking paddles close at hand
  - Ventilated for air circulation
  - Attractive display
- VARIETY OF STYLES AND SIZES



### Mapleware Polish

Each utensil is treated with our specially-formulated polish: food-grade mineral oil and beeswax to nourish and protect paddles, boards and salad bowls.

2 sizes



### CARE

HAND WASH IN WARM, SOAPY WATER. RINSE.  
DRY WITH A LINEN OR COTTON TEA TOWEL  
TO SMOOTH THE WOOD. TO MAINTAIN THE FINISH,  
SAND WITH FINE SAND PAPER OR STEEL WOOL,  
AND TREAT WITH MAPLEWARE POLISH.

[www.littledeer.ca](http://www.littledeer.ca)

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