

1



1

toaster

Dates to: 1700s

Made of: wrought iron

To use: Place slices of bread in the rack, and position near fire. The rack swivels so you can toast both sides of the bread.

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2



2

food chopper

Dates to: probably early 1800s

Made of: wood handle, wrought iron blade

To use: Place food on a cutting board and use the blade to chop it.

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3



3

butter mold

Dates to: 1800s

Made of: wood

To use: Stamp into a mound of butter to create an attractive design.

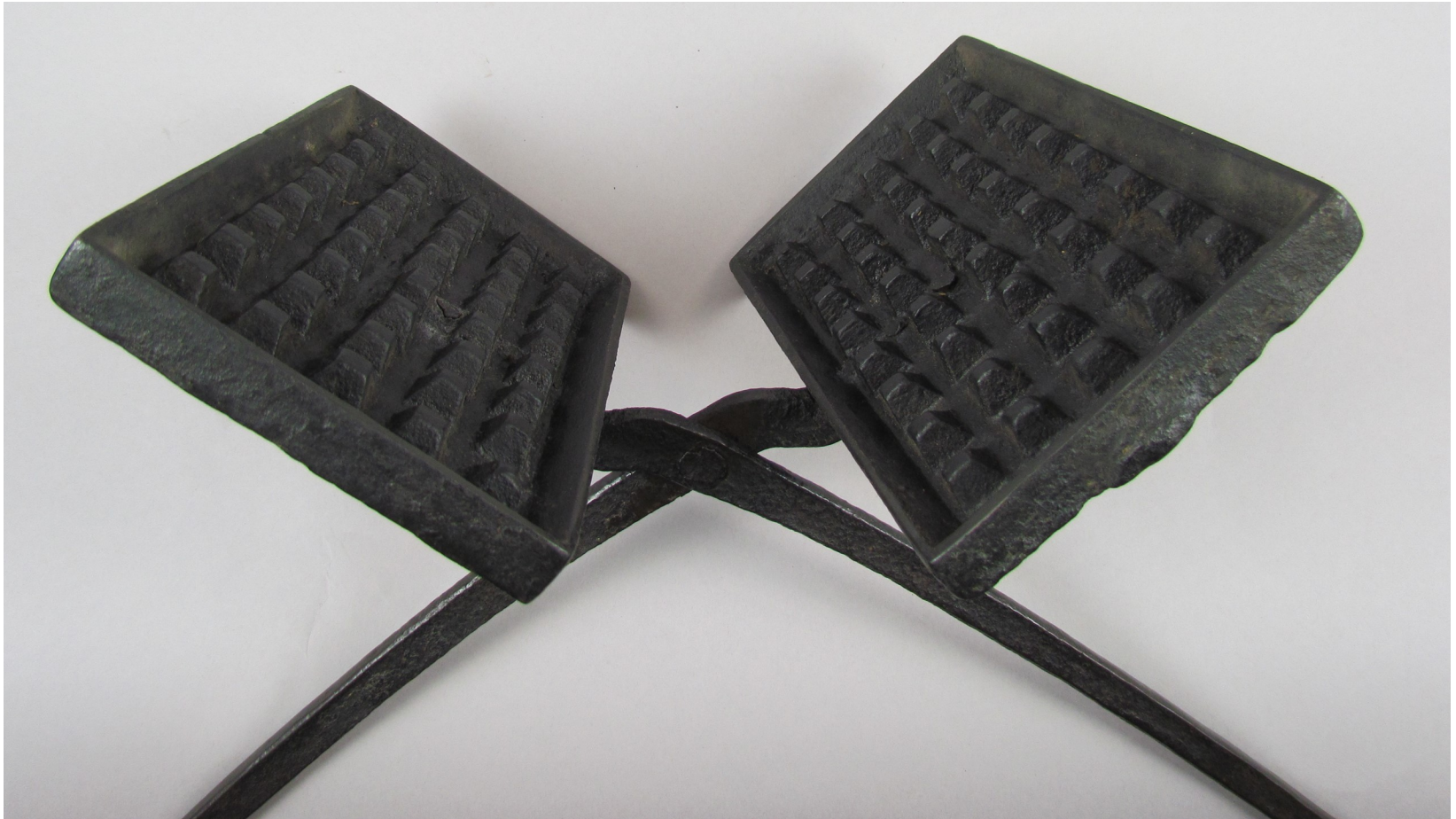
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4



4

waffle iron

Dates to: 1785-1810

Made of: wrought iron and cast iron

To use: Fill with batter, and place over hot coals from the fire. Turn to cook both sides.

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5



5

nutmeg grater

Dates to: mid-1800s

Made of: tin, wood

To use: Place a whole nutmeg under the wooden handle, and push back and forth to grate.

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6



6

sugar nippers

Dates to: 1700s

Made of: steel

To use: Unhook the catch at the end of the handles to release the spring. Use the blades (on left in photo) to cut chunks of sugar off a sugar loaf or cone.

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7



7

jagging wheel

Dates to: 1800s

Made of: wood

To use: Cut pie crust or crackers by rolling the wheel through the dough, then prick holes using the tines at the other end.

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8



8

gridiron

Dates to: 1700s

Made of: wrought iron

To use: Place hot coals underneath, and meat (or whatever you are cooking) on top.
The top swivels for even cooking.

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9



9

salt box

Dates to: 1700s

Made of: wood (mahogany and oak)

To use: Hang on the wall, preferably near the fire,
to keep salt dry and accessible.

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10



10

S-hook

Dates to: early 1800s

Made of: wrought iron

To use: Hang pots on a lug pole or crane over the fire.

DAR Museum 89.59.14.C

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