

“Now You Can Make Magic In Your Kitchen, Too!”

A Fairy Cooking Wand

Designed Exclusively for *The Food Fairy*®

Seen on the “Cook Once—Eat For Weeks” DVD

It takes the artisan 30 minutes to hand make each of these kitchen tools. He personally selects the maple which comes from timbers farmed ecologically by an Amish family in Monroe, Wisconsin.

If a tree has to come down, a new one is always planted. This family also runs an old time sawmill where even the wood dust is used on the fields for germinating wheat.

TOP 15 Ways to Enjoy the Magic of Your Fairy Cooking Wand

- **Stirs** everything better than ever!
- **Scrapes** up browned bits with the straight edge
- **Tosses** a salad - left and right handed wands pair up as a beautiful salad set
- **Chops** ground meat while browning
- **Reaches** easily into the corners of straight sided pots
- **Removes** the calories from your favorite dessert... (really?)
- **Serves-up** casseroles or mashed potatoes. Flick the wrist and ‘poof’ the potatoes fall right off!
- **Flips** browning bacon, tofu, breaded eggplant, chicken tenders, etc with the tip
- **Moves** food around for a spatula effect
- **Lifts** -perfect for making omelets
- **Tasting** and sipping spoon for soups/stews
- **Scoops** up ice cream. It just doesn’t stick - magic! Have a second wand just for sweets!
- **Spreads** icing, batters, polenta, etc.
- **Folds** and incorporates batters, egg whites, and whipped cream
- **Makes** all your dirty dishes disappear (I wish!)

Right Handed



Notched

Top Right Handed—Bottom is Left



Standard

Left Handed



Close-Up

Care Instructions

Note: These spoons are custom handmade and therefore no two are exactly the same.

- 1) Utensil should not be washed in a dishwasher.
- 2) Utensil should sit in water only long enough to clean.
- 3) After washing, let dry, then buff with a Scotch-Brite, or sand with very fine sandpaper. Rub on mineral oil (or olive or vegetable) regularly. Buffing or sanding eliminates any roughness and needs to be done only once.