

HOW TO GET THE MOST FROM YOUR KITCHEN

SCISSORS

FROM THE PRODUCERS OF
THE PRIDEBIT KITCHEN SCISSORS AND THE PRIDEBIT JULIENNE PEELER

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Introduction

Congratulations! Your Pridebit Kitchen Scissors are ready to help you out in the kitchen, in the garden and around the house. A powerful multi-tool, these scissors will open bottles for your backyard barbecue, scale fish on a summer's camping trip or provide a reliable cutting edge for crafts.

Whether you're spatchcocking a chicken, harvesting some herbs from the garden or preparing a beautiful centerpiece for the table, the Pridebit Kitchen Scissors will be a go-to item in your kitchen.

Historians believe that the first scissors were made in Ancient Egypt. These would have been a single piece of bent metal or wood that could be pushed together to make a cutting action. It's probable that the Romans invented modern scissors. Their scissors—like the Pridebit Kitchen Scissors!—were two pieces of metal joined in the middle by a fulcrum. But, technology has come a long way since the Roman empire! Now householders can enjoy the smooth action of quality cutting scissors combined with the utility of a bottle opener, fish scaler, nut cracker, screw driver, and vegetable peeler!

The Pridebit Kitchen Scissors offers a clever multi-tool that cuts, snips, scales, opens, peels and more! Its magnetic holder means you can keep it conveniently in reach.

How can you use this great multi-tool in your kitchen? In this booklet, we're offering you instructions for basic use and some other inspirational ways you can use the Pridebit Kitchen Scissors both indoors and out.

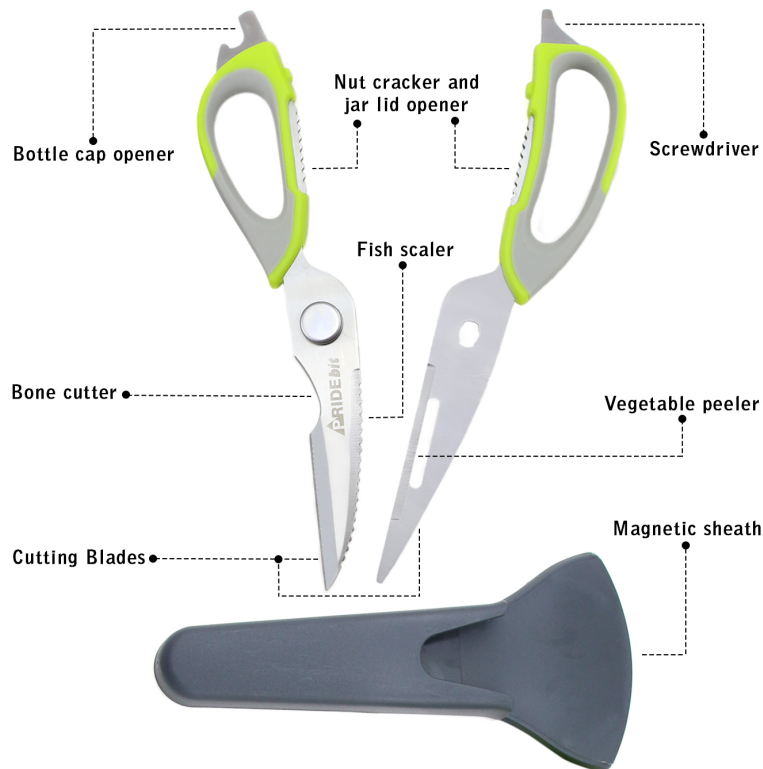
--The Pridebit Team

Scissors Instructions

SAFETY NOTES:

- Keep scissors and other cutting tools out of the reach of children
- Be careful when using sharp objects
- Do not use scissors to cut metal or other very hard materials
- Clean between uses when cutting edibles
- Do not leave the scissors exposed to fire or high temperatures

Come-apart Scissors with Multiple Usage



To cut with scissor action

1. Place your thumb in the top handle loop
2. Place your index and middle fingers (or all of your fingers if you have small hands) in the bottom handle loop
3. Pull your thumb and fingers apart so that the cutting blades open
4. Put the thing you want to cut between the cutting blades.
 - a. Place it closer to the blade join for more powerful cutting
 - b. Place it closer to the end of the blades for lighter, snipping cuts
5. Gently bring your thumb and fingers together to close the blades and make the cut
6. Repeat as necessary

To cut with individual blades

1. Pull out the pin holding the blades together
2. Use the separated blades as individual knives
3. Replace pin after cleaning

To scale a fish

1. Close scissor blades
2. The fish scaler is on the outside edge of one blade (the vegetable peeler is on the other)
3. Run the serrated fish scaler across the skin of the fish
4. For best results, scrape fish from tail to head

Tip: Scaling fish can be messy. It's best to scale fish outside and in an area where scales can be washed away with a hose.

To peel fruit or vegetables

1. Close the scissor blades
2. Hold the scissors in your dominant hand
3. Hold a piece of fruit or a vegetable in your other hand
4. The peeler is on the flat part of one blade (the fish scaler is on the other blade)
5. Run the peeling blade along the skin of the fruit
6. Take care not to put your fingers in the path of the blade

To open a bottle

1. Close the scissor blades
2. The bottle opener is at the bottom of one of the handles (the screwdriver is on the other)
3. Put the edge of the bottle cap on the lower lip of the bottle opener
4. Put the top lip of the bottle opener on the top of the bottle cap
5. Hold the bottle firmly
6. Pull the lower lip of the bottle opener up until the cap comes off

To use as a screwdriver

1. Close the scissor blades
2. The bottle opener is at the bottom of one of the handles (the bottle opener is on the other)
3. Insert the flat screwdriver attachment into the head of a screw
4. Twist clockwise (right) to tighten
5. Twist counterclockwise (left) to loosen

To crack nuts

1. Open scissors slightly
2. Put a nut between the handles of the scissors
3. Gripping surface will hold nut securely
4. Carefully hold scissors with blades away from your body
5. Bring handles together to crack the nut's shell

To open a jar

1. Open scissors slightly
2. Put the lid of the jar you wish to open between the handles of the scissors
3. Gripping surface will hold lid securely
4. Carefully hold scissors with blades away from your body
5. Twist scissors counterclockwise (left) to open the jar

Tip: Be extra careful of the cutting blades when using the handles as a nutcracker or to open jar lids. **Not suitable for use by children.**

Tip: To maintain your scissors, simply clean your scissors with soap and water and dry them well with a cloth. **Dry thoroughly before storage.**

In the Kitchen

The Pridebit Kitchen Scissors are useful all around the house, but we'll start in the kitchen!

They come with a magnetic holder, which will keep your scissors right at hand on the refrigerator, the stove hood or a magnetic knife block. If you have small children who live with you or visit, take care to put the scissors and holder above their reach. The Pridebit Kitchen Scissors should never be used by an unsupervised child.

With their clean-cutting scissor blades and numerous multi-tool function, the scissors have numerous uses in the kitchen. Let's see:

Salads

Make sure your salad greens are bite-size and easy for your family to eat. Kitchen scissors can be used to quickly snip bigger pieces of lettuce and spinach so that they fit nicely on your fork. The peeler on one blade of the scissors makes it easy to clean up vegetables quickly or to make nice thin wafers of carrot and cucumber. And, when the salad is ready, use the nut cracker between the blades to prepare your salad's topping.

Pasta

Kids hate it when pasta is too long. Use your kitchen scissors to quickly shorten overlong noodles and make it easier to eat without slurping! Before cooking, open packs of spaghetti or other pasta neatly with just a snip of the blades—no more dry macaroni spilled on the kitchen floor!

Or, if you're making your own pasta, use your kitchen scissors to cut it!

Fish

Fish tastes great on the plate, but not every cook enjoys preparing it for dinner! The Pridebit Kitchen Scissors will help with cleaning, deboning and removing fins and scales from any fish you bring home.

Baking

Put your Pridebit Kitchen Scissors to good use on baking day! Use your kitchen scissors to trim pie crusts, create decorations from dried fruit, shred coconut and other dried fruit, cut slices of pizza and more!

Do you like to decorate what you bake? Make a quick piping bag by snipping the corner off of a freezer bag!

Hot tip: Have a horde of hungry kids looking for a snack? Use your kitchen scissors to cut larger foods into bite-size appetizers! This works from everything from vegetable sticks to cinnamon toast!

"One should never marry a man who doesn't own a decent pair of scissors."

On the Grill

One of the most useful places to keep your Pridebit Kitchen Scissors might be by the grill!

Using the scissors to prepare cuts of meat for the barbecue gives you dexterity and control that a simple knife can't. It also allows you to cut and prepare the meat without touching it with your fingers, which makes the process more hygienic, especially if you're outside and don't have a space to wash your hands.

Poultry

The Pridebit Kitchen Scissors will easily separate joints on cooked or raw chicken, duck, or other small bird. You can even use them to spatchcock a chicken so that you can barbecue the whole bird easily. This both saves cooking time and results in nice crispy skin. It's simple! Here's how:

1. Put the raw bird on a flat surface, back up.
2. Cut the backbone of the chicken out, one side at a time, with the Pridebit Kitchen Scissors
3. Flip the bird over and flatten
4. Season and grill!

Pork and Beef Ribs

It can be safer to separate slippery ribs with kitchen scissors than with a knife. Use your kitchen scissors to divide a rack of ribs into individual portions, or to snip off excess fat for picky eaters.

Sausages

Divvy up grilled dogs with your (clean) kitchen scissors, for a bite-sized treat your kids will clamor for! You can also use the kitchen scissors before barbecuing to separate the casings and strings from artisanal sausages.

Need a beer to go with your barbecue? Don't forget the Pridebit Kitchen Scissors also has a handy bottle opener!

Hot tip: Don't forget the veggies! Grilled corn, zucchini and other squash are a great way to bring greens to the barbecue. Looking for something to top ice cream later? Grilled pineapple and bananas are a sweet and healthful dessert topping too!

“Wrap fish fillets, sliced veggies, and other quick-cooking items inside foil packets with bundles of fresh herbs and throw them directly on the grill; the steam will release the herb's perfume and flavor anything contained inside the pouch.”—Emeril Lagasse, celebrity chef

In the Garden

You'll want specialized tools for trimming your hedges and keeping tree limbs out of the gutter, but your Pridebit Kitchen Scissors will work for many light gardening needs.

Harvesting Herbs and Salad Greens

Use your kitchen scissors to cleanly cut sprigs of herbs from your garden before adding them directly to the pot. Freshly cut rosemary, thyme, basil and mint will add zest and wow to your meals!

With the kitchen scissors you can also quickly harvest salad greens without wasting any useable leaves when you pull them up.

Creating a Fresh Bouquet

You'll enjoy the blooms from your gorgeous garden both outside and inside when you select a few flowers for a bouquet. Reduce stress on your plants by snipping off buds rather than plucking them and breaking tender stems. Plus, the kitchen scissors extend your reach a few inches—letting you get even hard-to-reach flowers and protecting you from thorns.

Trimming Dormant House Plants

Are you an indoor gardener? Trim yellowing leaves and wilting flowers from your houseplants when they go dormant. The kitchen scissors even have enough force to help you shape and prune tough plants like ficus!

Quick tips: Trying to keep store-bought flowers longer? Trim the stem ends an inch or so with your kitchen scissors when you buy them to make sure they can stay hydrated longer. You should also cut away any leaves that will be below the water level in the vase. Varying the height of the flowers can be a pleasing look, too!

Around the House

The Pridebit Kitchen Scissors are great in the kitchen—and out of it! With their many different functions, you can find a use for them in almost every room of the house!

Here are some examples, but we know you'll also have your own!

- Trimming carpets
- Altering clothing
- Uncapping bottles at house parties
- Opening hard-to-turn jar lids
- Trimming plastic protective films for cell phones and computer screens
- Driving or unscrewing screws
- Prying open paint cans (with the screwdriver attachment)
- Craft projects
- Opening packages
- Preparing pet food or pet treats
- Cutting bandages for first aid
- Prepare waste for composting or recycling

“My best friend cuts my hair with a pair of kitchen scissors.”

Sharpening Your Scissors

The Pridebit Kitchen Scissors are made of high-quality metal that will maintain its sharpness for a long time. However, after many uses, you may want to sharpen your scissors. The scissors pull apart at the fulcrum to make it easier for you to clean them or sharpen them.

If possible, you can take your scissors to a professional sharpener. If you don't know if you have one in your area, a department store or kitchenware store may be able to help you.

Self-sharpening

If you want to sharpen your scissors yourself, you can cut through sandpaper or aluminum foil multiple times. The cutting action will self-sharpen the blade.

Sharpening with a Stone

Or, if you have a sharpening stone (whetstone) you can follow these steps:

- 1) Take the scissors apart at the fulcrum.
- 2) Note that one side of each blade is dull. You will not sharpen from this side.
- 3) Put a few drops of water on the stone.
- 4) Hold the sharp side of the blade at a 45-degree angle to the stone.
- 5) Draw the blade along the stone firmly, in one long movement.
- 6) Repeat several times with each blade.
- 7) Test the scissors on cardboard or other thick material until you have reached the desired sharpness.