Instructions how to use "DECOREX-SPECIAL"

Westmark DECOREX-SPECIAL is the ideal helpmate for the modern housewife, enabling her to serve butter attractively. This versatile gadget can be used as:

1. to make butter rolls
2. to make butter curls
3. to cut grooved strips
4. to make butter balls — or use as melon baller
5. to open bottles
6. to pierce cans
7. to garnish vegetables

Detailed explanations:

1. *Butter rolls* can be made by sliding the lower part over the butter. The butter should be neither too firm nor too soft. Dip DECOREX-SPECIAL repeatedly into hot water before and during use, so that butter won't stick.

2. a) *Shape butter into a cone* with moist waxpaper. Then carefully scrape the butter with the curved front and all around from top to bottom making curls. Continue until the entire cone is full of curls. Don't forget to dip DECOREX-SPECIAL into hot water before and during use.
   b) In order to make *rosettes*, use a slice of butter approx. 1 inch thick. Cut curls all around, starting at the lower edge. Don't forget to dip DECOREX-SPECIAL into hot water frequently.

3. It is easy to decorate *cakes and butter* with vertical and horizontal stripes by using the flat, grooved forward edge.

4. Use the melon baller to carve out *butter balls* easily. A most decorative idea is to make a cluster of "grapes" out of butter balls. Dig heated melon baller end into the butter and turn.

5. Use either one of the side hooks to *pry off bottle caps*. The excellent leverage enables you to remove any bottle cap without effort.

6. The *can piercer* easily punches the necessary holes into milk, beer and juice cans.

7. The purposes of the two *corrugated edges* on either side is to cut grooved slices and stripes out of butter, knob celery, red beets, carrots etc.

DECOREX-SPECIAL is cast of one piece and easy to clean. Just rinse in hot, clear water without detergents.