



Cut on solid lines. Mountain fold on dotted lines. Inside matchbooks record what each tool is used for.

A peeler is also a necessity in every kitchen. They are used to remove the outer skin of fruits or vegetables, leaving the nutrients near the surface in tact. Peelers are also used to make pretty garnishes out of chocolate, carrots, or cheese. A shredder-grater is used to shred and grate foods such as cheese. They are made of metal, and usually have four sides with different size openings.