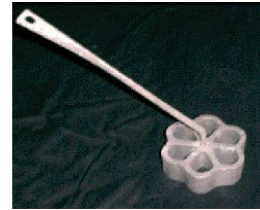


Lester Shaw  
3304 Beech Rd  
Johnstown, Ohio 43031  
740-967-6147

**FAIR SUGAR WAFFLE IRON®**  
**SCREW HANDLE IN CAREFULLY**  
**SNUG ONLY**



**Beat together:**

- 1 Egg & 1 Cup White Granulated Sugar
- Mix in 2 Cups all-purpose White Flour, 1/8-Teaspoon Baking Powder, 2 1/4 Cups Water & 1 teaspoon Vanilla.
- Beat until smooth.

**Procedure**

1. Use deep fryer or other oil tank.
2. We recommend CORN OIL Temperature of corn oil should be 340° -360°
- 3 Place waffle iron in hot oil for at least one minute (to heat iron)
4. Dip iron in batter to within 1/8 inch of the top of iron (caution do not let batter go over the top of iron!)
5. Put it in the oil about 1/4 inch until the waffle flares away from the iron (allowing the oil to get between the waffle and iron), then submerge completely in oil (do not let it sit on the bottom) until the bubbling almost stops, remove from oil and take waffle off of the iron. Do this by setting on a paper towel and slipping a table knife between iron and waffle and gently pulling iron out of waffle.
6. Dip iron into oil to heat again and repeat the above steps.

**Comments**

Sand off any rough surfaces on the iron if you are having problems with the waffles sticking. You may need to lower the oil temperature. If batter will not stick to the iron your iron may not be hot enough or your batter may be too thick. If batter is too thick add a little water.

Thank you, Lester Shaw 740-967-6147

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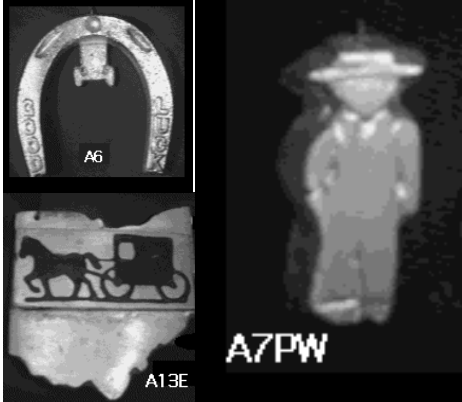
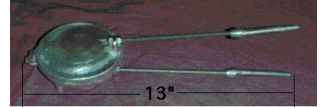
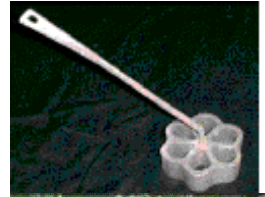
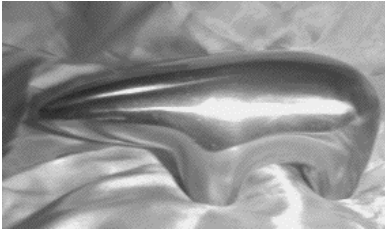
[Shawkennel@aol.com](mailto:Shawkennel@aol.com) • Fax 740-967-7730 • L. Shaw Kennel 3304 Beech Rd Johnstown Oh 43031 See our catalog at <http://www.petkeep.com>

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Lester Shaw Master Craftsman 3304 Beech Rd Johnstown, Oh 43031 Ph. 614-967-6147 Or 1-888-PET-KEEP

**Campers Hot Pies**

Start with two slices of bread; butter one side of each (as though you were making a grilled cheese sandwich).

Pre heat the iron to sanitize it. Carefully open the iron and place the bottom half (the one with the legs) on a flat heat resistant surface. Lay one slice of bread butter side down on the iron and center it on the iron. Be careful the iron is hot

Spoon about a tablespoon full of your favorite filling in the center (make sure the filling is not out far enough to get cut into when you close the iron)

Place the second piece of bread on top of the sandwich butter side up. Center it and hook the top half of the iron in the loop and hinge it shut on the sandwich (you may need to hold the top slice of bread to keep it from pushing out. BE CAREFUL the iron IS HOT)

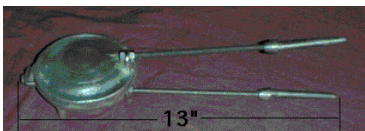
Then using a hot pad press hard on the top of the iron to seal it shut cutting off the bread all the way around the pie. (You may need to use a fork or butter knife to remove the extra bread from around the iron)

Hold the iron over the heat with the legs down until the bottom of the pie starts to turn a light golden brown. You will need to turn the pie over and open it to check the color. (Do not over cook the bottom it will continue to cook as you cook the top. If the pie sticks to the iron try tapping the iron on the ground to shake it loose or use a table knife to push it down. (Too much filling, holes in your bread or not centering the bread on the iron will cause it to stick more.) Turn the pie over and cook the top just like you did the bottom.

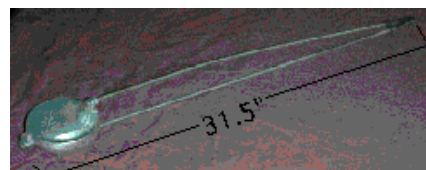
Remove from iron and let cool a little before attempting to eat it. Caution the filling can be very hot. And the Iron will be very hot. Caution should be used when carrying the iron to and from the fire.

**Some suggested Fillings**

Fruit Pie Filling, Jam, Jelly, Preserves Sauce, Cheese, Pizza Sauce And Cheese And Pepperoni, Sloppy Joe Mix, Small Egg, Fresh Fruits, COOKED Hamburger, Gravy COOKED Hamburger And Cheese, Cooked Ham, Cooked Ham And Cheese, Lunch Meat, Lunch Meat And Cheese, Cooked Bacon And Cheese, Sausage, Sausage And Cheese, Corn Beef, Dried Beef Gravy, Peanut Butter, Peanut Butter And Jelly, Canned Lunch Meat, Canned Lunch Meat And Cheese, Peanut Butter And Chocolate And Marshmallow, Chocolate And Marshmallow, Corn Beef And Cheese.



Stove top 13" Handles



Camp Fire/Fire Place 31.5" Handles