



WOOFUM STIX

www.WoofumStix.com



Congratulations!

You are now the proud owner of your own set of individually handcrafted Deluxe Woofum Stix. As with many fine culinary instruments there are some initial care instructions you should follow. Your sticks must be “seasoned” prior to their first use. This is done by immersing the cooking end of the stick in cooking oil for 12 - 24 hours then letting it air dry. Now it's time for some fun!

How to use:

1. Place a biscuit on the end of the stick. The refrigerated tubes of biscuits work great, although you can use just about any type of biscuit product. Be sure to wrap your biscuit around the cook end to form a “bowl” shape. Don't use a thick piece or it will take a long time to cook. Thin is good.
Tip: Wrap a little of the dough around the top of the cooking end near the rod to help prevent the woofum from slipping off during cooking.
2. Place near hot coals and toast until your biscuit is golden brown - You can tell your bread is ready when it gets loose on the end of the stick. Be sure and cook it all the way through. Remove it carefully, it will be hot!!!!

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CAUTION: Woofum Stix and woofum may become hot during cooking.

Continued from Front

3. Now fill the little biscuit cup (woofum) with your favorite filling and Woof ‘um down.
4. Repeat! Bet you can't eat just one!

You can try experimenting with different types of fillings and dough. Although pie fillings are most popular, any filling you like can be used. Try pudding, canned peaches, fruit cocktail or other favorite fruit. Use your imagination. We've enjoyed scrambled eggs and sausage. Whipped cream with a cherry anyone?

Try different types of bread or dough. We have tried pie crust, biscuit and other types of bread but always come back to tubes of refrigerated biscuits. If backpacking and weight is an issue, use Bisquick and pudding. We've even used the handles to make a biscuit for hot dogs. When cooked, slice it length wise and you can snuggle your hot dog in it with all the trimmings.

After use:

If there is any dough left on the end of your Woofum Stix, wash it off with hot water. Your sticks should only be hand washed with hot water (no soap). Machine washing, using soap and soaking in water will remove the “seasoning” and may split the wood. Occasionally you may need to “season” your stick again. With proper care your sticks should give you many years of enjoyment.

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