

*Now... eat lobster the easy way with*



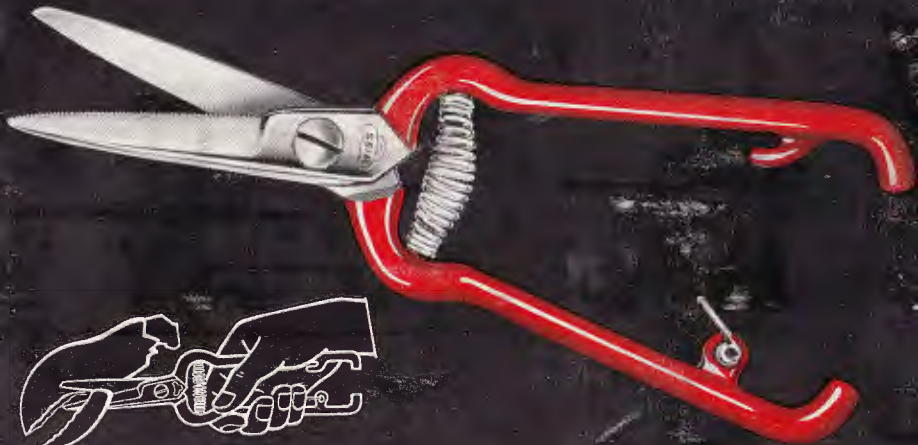
**WISS** *Lobster Shears*

# **WISS** *Lobster Shears*

No more cumbersome cracking and hammering! WISS LOBSTER SHEARS snip through lobster shells quickly, easily, neatly . . . and you are sure to get every last delicious morsel, even from the small legs and knuckles. To prevent slipping while in use one blade is serrated. Sturdily designed, with bright red handles.

## **HOW TO USE YOUR WISS LOBSTER SHEARS**

- 1.** Cut the shell down the underside of the tail.
- 2.** Cut off the knuckle joints leading to large claws. Insert lobster shears inside shell and cut open at the top and bottom.
- 3.** Insert shears inside large claws and cut open top and bottom.
- 4.** Cut open small legs and enjoy this delicious meat, too.
- 5.** Be very sure you wash and dry shears after every using.





J. WISS & SONS CO., NEWARK 7, N. J.

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