

1 Nutmeg Grater

A nutmeg grater (or rasp) is a small tool used to grind whole nutmeg seeds into a fresh, aromatic powder. Grating nutmeg right before use preserves its rich essential oils and flavor, which are much stronger



2 Bilge Pump

Was used to empty the water in the boat as wood would shrink each winter and swell each spring.



3 Multifunctional Olive Spoon Pickle Grabber

An olive spoon and pickle grabber is a 2-in-1 kitchen tool designed to retrieve pickles, olives, or cocktail onions from deep jars without getting your fingers wet or dirty. These sets typically cost between \$12 and \$40 depending on the piece count and materials, combining a slotted drainage spoon with a spring-loaded pincher or long-handled fork.



4 Apple Peeler Corer Slicer

This was one of the best all round kitchen tools. This one made of cast iron was not only practical but durable



5 Hand Drill

no need to change the or charge the batteries if the drill is not working Antique hand drills evolved from ancient manual methods like bow drills into the iconic geared "eggbeater" hand drill of the 19th and 20th centuries. Famous makers like Millers Falls Company perfected these durable steel-and-hardwood tools, which provided precise manual control before electric drills took over.



6 Jar Lifter

many different designs did the same thing, get the very hot jar from the canner to the counter the top safely without any breakage





7 Apple Butter Stirrer

Making apple butter was often a community effort with the batch commander being the one in charge of the stir stick

8 Mustache Soap Brush

A mustache soap brush is a small lathering tool used with shaving soap or beard shampoo to clean, soften, and prep facial hair. These brushes typically feature soft synthetic or natural boar bristles to whip up a rich foam, gently exfoliate the skin underneath, and lift hairs before a trim or shave.



9 Crinkle Cutter

Its main job was to take the plain and make it look extraordinary by just adding a little extra shape

A crinkle cutter is used by applying firm, downward pressure on firm foods like potatoes, carrots, or cucumbers, often utilizing a rocking motion to create wavy cuts. Position the blade at 90 degrees to the food and press down to create ridged fries, slices for snacks, or decorative garnishes.



10 Corn Cob Holder

Corn Cob Holders. The handles are non-slip and heat-resistant so can get a grip on your corn without burning your hands.





11 Husking Peg A corn husking peg is a traditional hand tool used to speed up the harvest by protecting your fingers and providing extra leverage to rip open dry corn husks.



12 Pie Bird A pie bird is a hollow ceramic or stoneware tool placed in the center of a double-crust pie before baking. It acts as a chimney, venting hot steam through its open beak to prevent juicy fillings from boiling over and keeping the pastry crust from getting soft

13 Pie Lifter This practical and safe way to remove that hot pie from the oven. They first made a showing in the late 1800s



14 Net Mender A net mending needle (also called a netting shuttle or needle) is a specialized tool used to weave, build, and repair mesh in fishing nets, sports nets, and safety barriers. It holds a supply of twine lengthwise on its frame and slips smoothly through small

15 Sugar cube tongs

The proper way to serve your sugar is with tongs, and asking if they would like 1 lump or two

