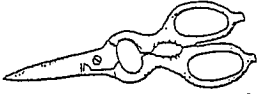


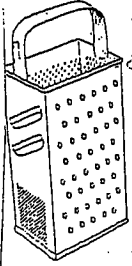
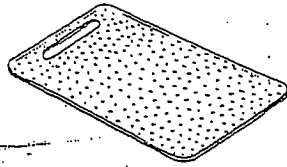
Kitchen Shears

Use for cutting dried fruits and vegetables, trimming fresh herbs, and cutting pastry.



Cutting Board

Use to protect the counter when cutting.



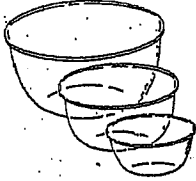
Grater
Use to grate, shred, or slice vegetables and cheese.

MIXING TOOLS

Combining ingredients is an important part of many recipes. Having the right tools for mixing can make the job much easier. There are electrical appliances available for mixing ingredients, but the job can also be done by hand with the following tools.

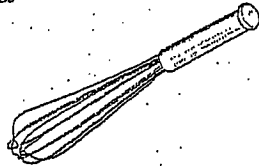
Mixing Bowls

Made of pottery, glass, metal, or plastic. They are available in different sizes and may be purchased as a set.



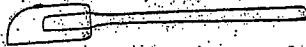
Wire Whisk

Use for beating and blending. Especially good for egg white mixtures and stirring sauces.



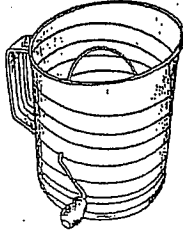
Rubber Scraper

Removes food from spoons, sides of bowls, and pans.



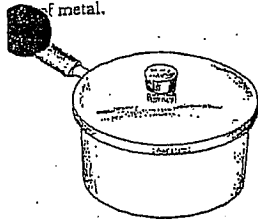
Flour Sifter

Use for sifting and adding air to flour and other dry ingredients. Mixes dry ingredients.



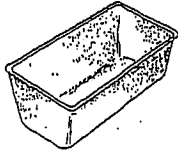
Saucepans and Pots with Lids

Saucepans have one long handle; pots have two small handles. Use for cooking foods in liquids. Available in a variety of sizes. The most common are 1 L (1 qt.), 1 1/2 L (1 1/2 qt.), 2 L (2 qt.), and 3 L (3 qt.). Pans can be made of metal, glass, or enamel. Pots are usually made of metal.



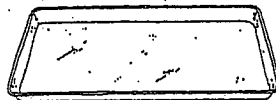
Bread Pan

Use for baking bread and meat loaf.



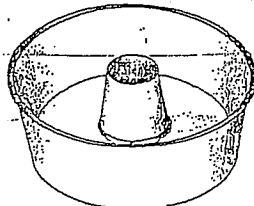
Jelly-Roll Pan

Use for bar cookies and sheet cakes.



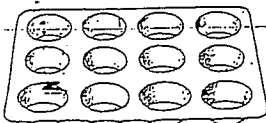
Tube Pan

Use for baking cakes such as angel food cake and chiffon cake. May have removable bottom.



Muffin Tin

Use for baking muffins, cupcakes, and rolls.

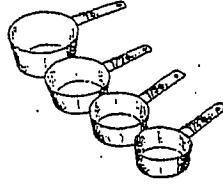


MEASURING EQUIPMENT

Food preparation involves using specific amounts of ingredients. It is important you measure each accurately. That is best done by using the proper measuring utensil. Different ingredients call for different tools.

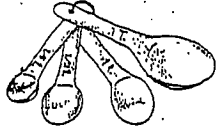
Dry Measuring Cups

Use to measure dry and solid ingredients. They come in a nest of four cups: 1/4 cup, 1/2 cup, 3/4 cup, and 1 cup. A set of metric measures includes 50 mL, 125 mL, and 250 mL sizes.



Measuring Spoons

Use to measure dry, solid, and liquid ingredients in small amounts. They come in a set of four spoons: 1/4 teaspoon, 1/2 teaspoon, 1 teaspoon, and 1 tablespoon. A set of small metric measures includes 1 mL, 2 mL, 5 mL, 15 mL and 25 mL sizes.



Liquid Measuring Cup

Available in plastic or glass. Has extra space at the top so liquids can be carried without spilling. Has a pouring spout. Markings for volume measurements are printed on the side. Some cups have customary and metric measurements.



Straight-Edge Spatula

Use to level off dry ingredients when measuring; spread frosting on cakes.



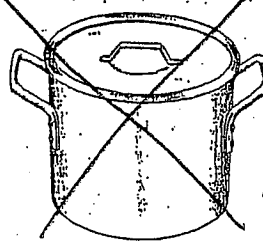
Peeler

Use to peel fruits and vegetables. The blade swivels.



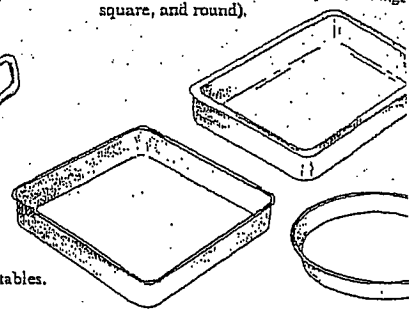
Soup Kettle

Use for making large quantities of soup or cooking corn on the cob.



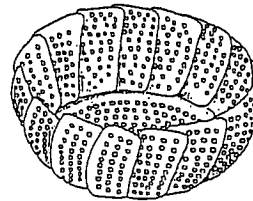
Cake Pans

Use for baking cakes and bar cookies. Available in different sizes and shapes (rectangle, square, and round).



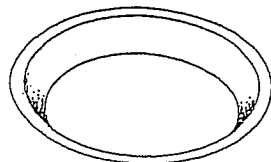
Steamer

Use for steaming food, such as vegetables.



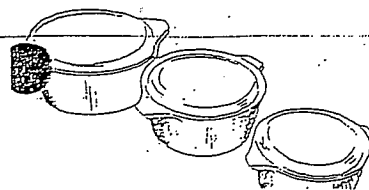
Pie Pan

Use for baking pies and quiches.



Casseroles

Use for baking foods and food combinations. Available in many different materials. Usually measured by quarts or liters.

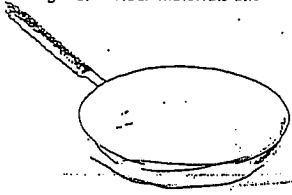


Cookie Sheet

Use for baking cookies.

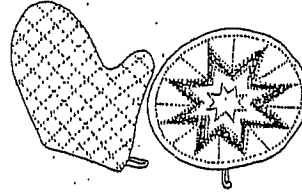


Cookware is needed for both top-of-the-range and oven cooking. Many types of cookware are made of metal. Some have special finishes to ease cleaning or help retain heat. Some types of cookware and bakeware are made of heat-resistant glass. Special plastic cookware is made for use in a microwave oven. It pays to spend a little more for cookware because it will last longer and usually perform better. For specific advantages and disadvantages of various materials and for buying guidelines, see Chapter 10.



Frying Pans or Skillets
Use for frying, sautéing, and panbroiling foods. Can be made of metal or glass-ceramic. Available in assorted sizes usually given in inch diameter, such as 10 inches. Some have matching lids. Lids help hold in heat and prevent grease from splattering.

Protect hands when working with hot cookware and bakeware. Made of heavy, quilted cloth.



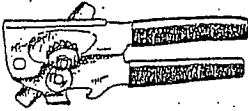
Wire Cooling Rack
Use for cooling cookies, cakes, and breads.



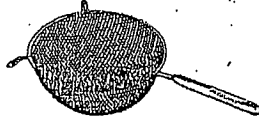
KITCHEN AIDS

These tools serve a variety of useful purposes in the process of preparing and cooking foods.

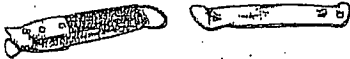
Can Opener
Use to open canned foods. (Electric models are available.)



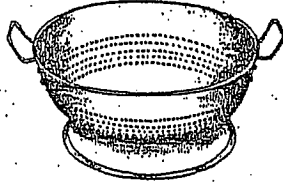
Strainer
Strains food to remove unwanted parts, such as seeds. Available in different sizes.



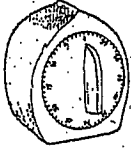
Bottle Opener
Use to open bottles. Some can openers have a bottle opener at one end.



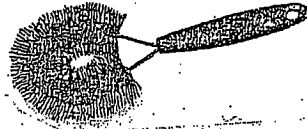
Colander
A large, perforated bowl for draining liquid from food such as cooked spaghetti.



Timer
Use to keep track of cooking time. Bell or buzzer sounds when set length of time expires.



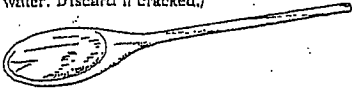
Vegetable Brush
Stiff brush to wash and clean fresh vegetables.



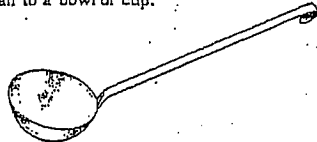
COOKING TOOLS

This grouping includes an assortment of tools that are useful to handle foods while cooking. With the proper use of these tools, cooking is made that much easier.

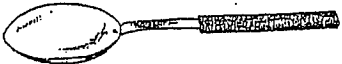
Wooden Spoon
Use to beat, stir, and mix hot foods or foods being cooked. (Always clean in hot, sudsy water. Discard if cracked.)



Ladle
Use to dip liquids such as soup or stew from a pan to a bowl or cup.



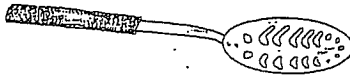
Basting Spoon
Use to baste and lift foods. Should have a long, heatproof handle.



Turner
Lifts and turns foods, such as pancakes and hamburgers.



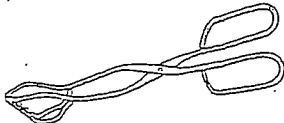
Slotted Spoon
Allows liquid to drain from foods when they are lifted.



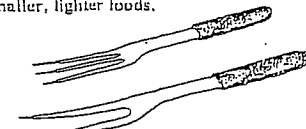
Potato Masher
Use to mash potatoes as well as other foods.



Tongs
Use to lift and turn hot foods. Does not pierce the food.



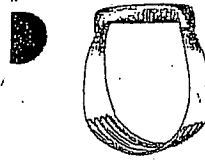
Kitchen Forks
Larger forks have two tines and lift or turn heavy food. Small kitchen forks lift or turn smaller, lighter foods.



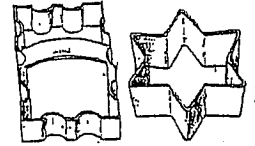
BAKING TOOLS

In order to create flaky pastry and tasty baked goods, a few specialized tools are needed.

Dry Blender
Use to cut shortening into dry pastry ingredients.



Cutters
Use to cut out biscuits and cookies from rolled dough. Available in many shapes and sizes.



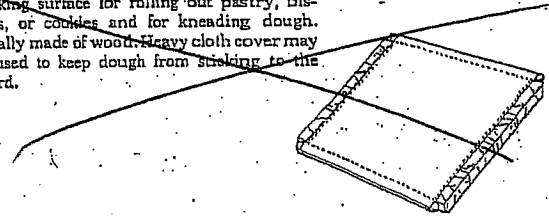
Rolling Pin
Rolls out dough for pastries, biscuits, and cookies. Sometimes covered with a knitted cloth cover to prevent sticking.



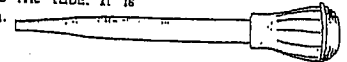
Pastry Brush
Use to brush pastry or bread with melted butter or glaze baked goods. A separate brush is useful for greasing baking pans.



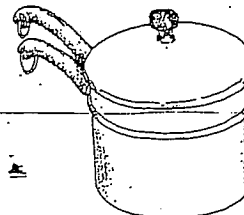
Pastry Board and Cloth
Working surface for rolling out pastry, biscuits, or cookies and for kneading dough. Usually made of wood. Heavy cloth cover may be used to keep dough from sticking to the board.



Baster
Use to baste foods with liquid. Squeezing the ball end draws liquid into the tube. It is released by squeezing again.



Double Boiler
Use for heating foods that burn easily over direct heat, such as custards, chocolate, milk, and sauces. Consists of two saucepans, one fitting inside the other, and a lid. Water is placed in the bottom pan; the food in the top one.



Funnel
Use to fill bottles and other small-mouthed containers with liquid.

