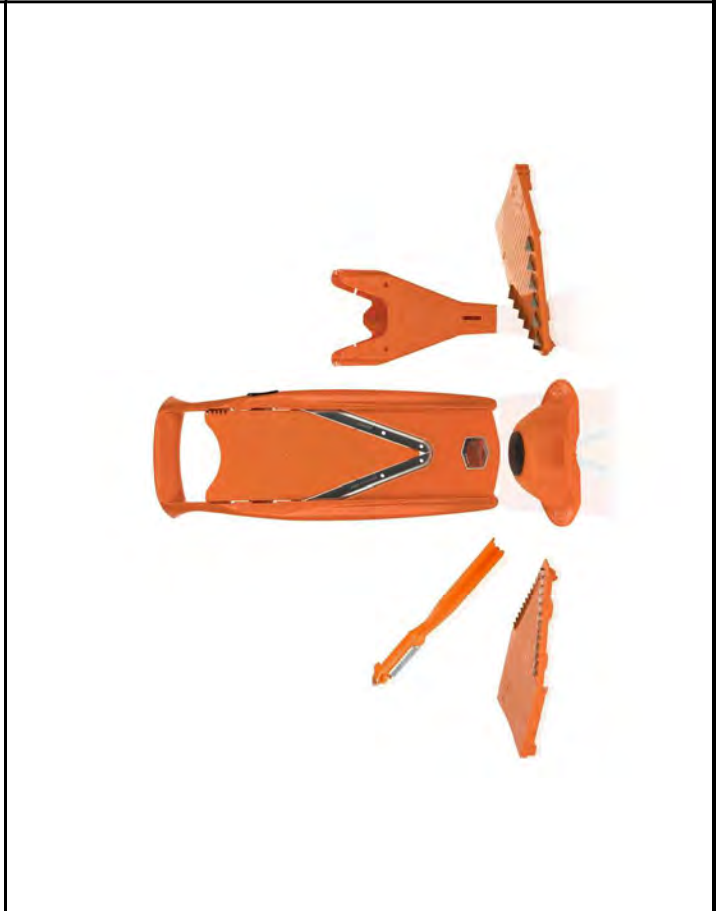


TOOLS OF THE TRADE: UTENSILS



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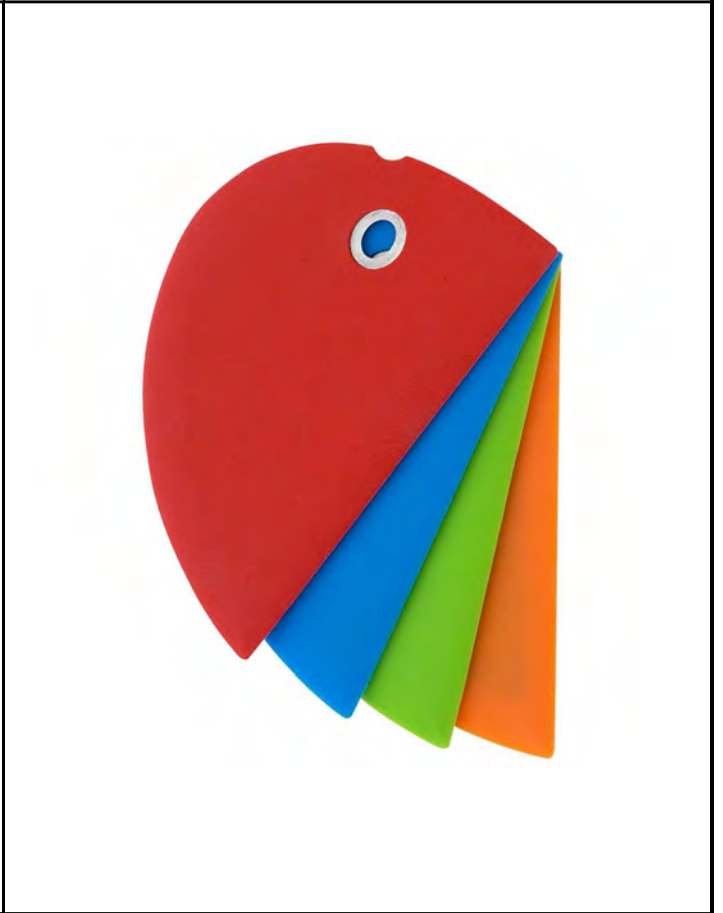
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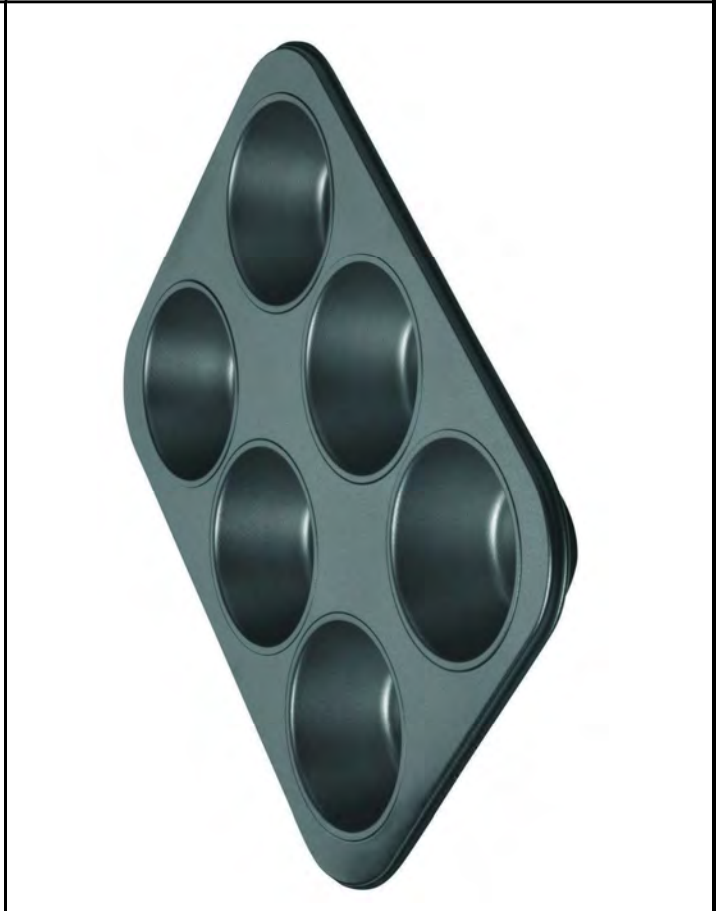
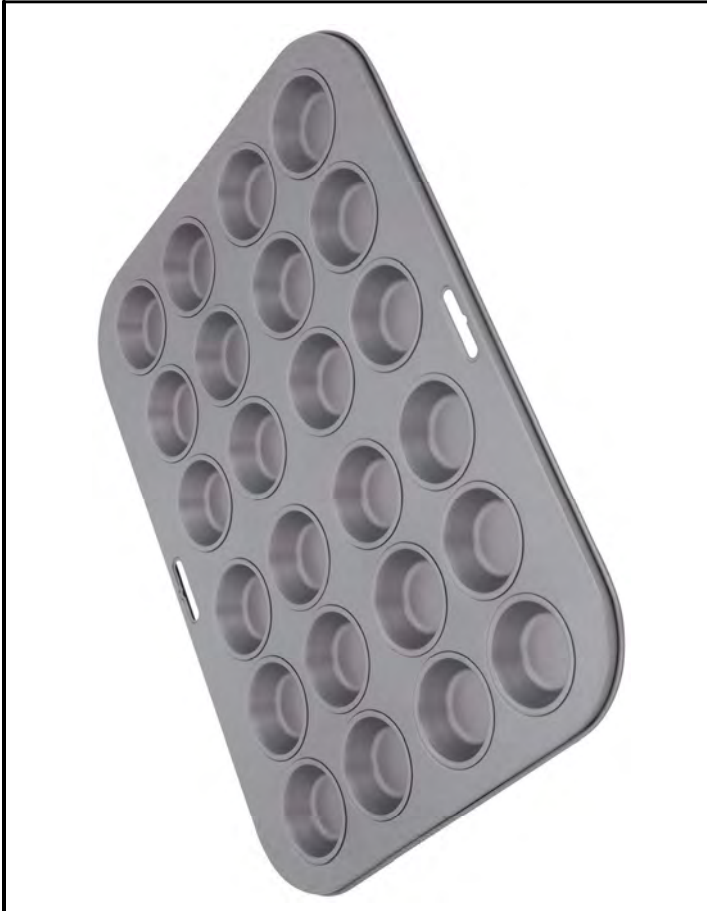
TOOLS OF THE TRADE: UTENSILS



TOOLS OF THE TRADE: COOKWARE



TOOLS OF THE TRADE: COOKWARE



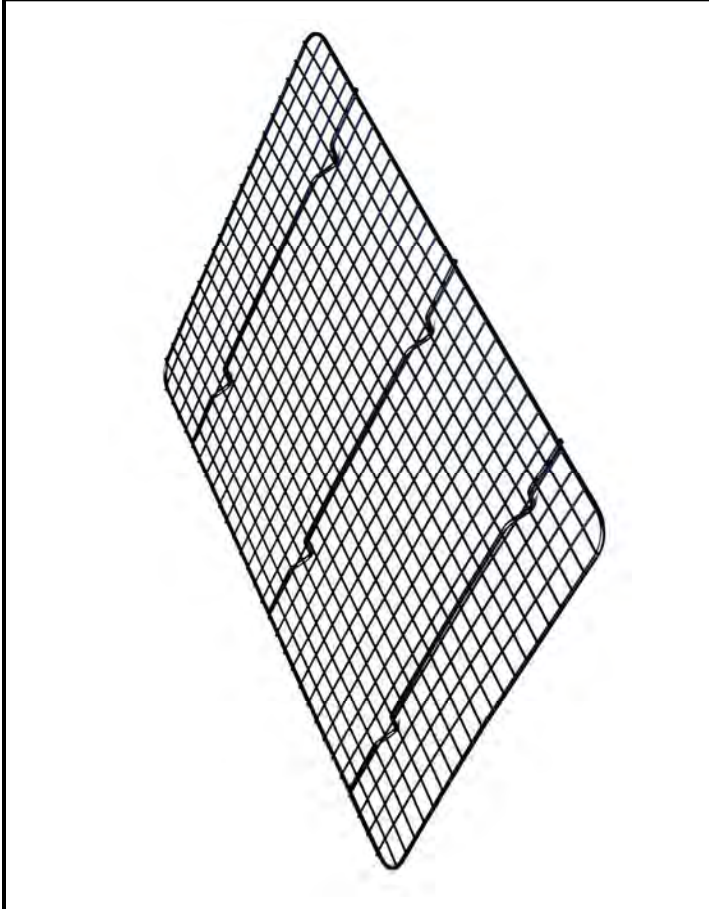
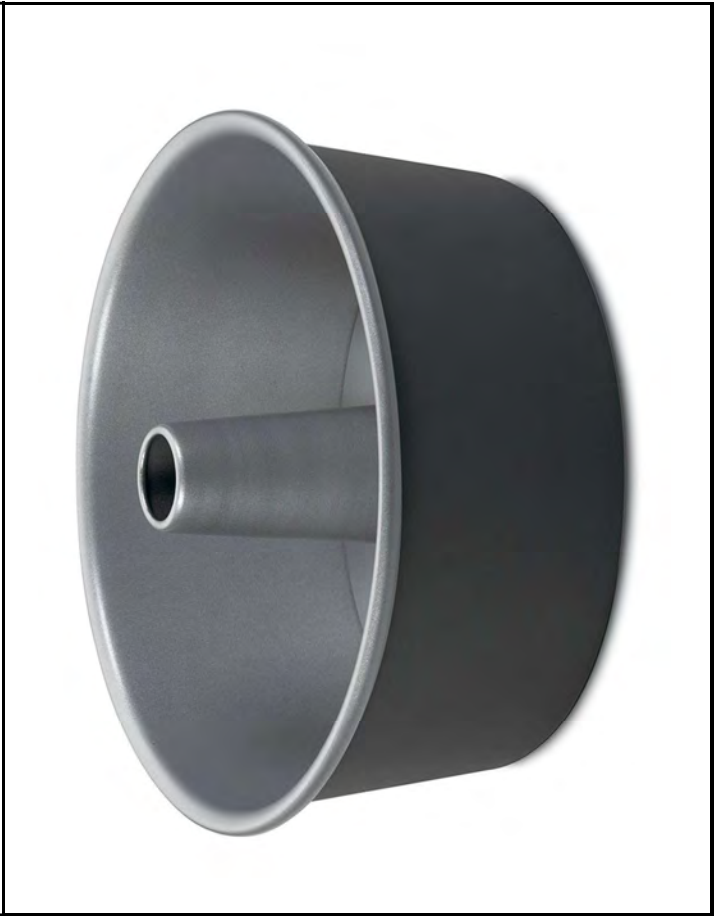
TOOLS OF THE TRADE: COOKWARE



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TOOLS OF THE TRADE: COOKWARE



ANSWERS: TOOLS OF THE TRADE-UTENSILS



Apple Corer

This tool has a circular cutting edge that is forced down into the apple, allowing the apple to remain whole so it can then be easily sliced into sections for eating it out of hand or baking it whole with the outer skin. A tool used to extract the core from the apple without cutting the apple into sections and then individually cutting out each part of the core.



Apple Slicer

This professional-quality tool is pressed down over the apple to make eight uniform slices and remove the core.



BBQ Tongs

a utensil with long handles used to grip and turn food while cooking.



BBQ Spatula

A utensil with long handle and flat bottom used to turn food while cooking.



Can Opener

A hand held device used for cutting cans open.



Butter Knife

A blunt knife used for cutting or spreading butter or other similar spreads



Chef's Knife

A large knife with a wide blade, generally considered all-purpose knives that are used for cutting and dicing.



Chopper

A utensil used to cut food into smaller pieces.



Chopsticks

A pair of slender sticks made especially of wood or ivory, held between the thumb and fingers and used as an eating utensil in Asian countries and in restaurants serving Asian food.



Cookie Cutters

A shaped template with a sharp edge used to cut cookies or biscuits from rolled dough

ANSWERS: TOOLS OF THE TRADE-UTENSILS



Decorative Slicer, Ripple

A utensil used to cut food that leaves a rippled edge.



Decorative Slicer, Vee

A utensil used to cut food that leaves a vee shape.



Egg Separator

A spoon shaped utensil, which has a hole in the bottom and is used to separate the white from the yolk of the egg.



Egg Slicer

A kitchen tool with a slatted, egg-shaped hollow on the bottom and a hinged top consisting of 10 fine steel wires. When the upper portion is brought down onto a hard-cooked egg sitting in the base, it cuts the egg into even slices.



Egg Timer

A small hourglass or clockwork timing device used to time the boiling of an egg, usually capable of timing intervals of three to five minutes.



Flour Sifter

A utensil used to incorporate air into flour and other dry ingredients.



Garlic Press

A press used for extracting juice from garlic.



Grater

A device with sharp edged holes against which something is rubbed to reduce it to shreds. Used to grate such things as cheese.



Grill Brush

A Brush with a long handle on the end that is used to clean a grill.



Gripper

Small rubbery circle used for opening jars.

ANSWERS: TOOLS OF THE TRADE-UTENSILS



Ice Cream Scoop

A utensil used to remove ice cream from a carton or other container while forming the ice cream into a ball or oval shape. Ice-cream scoops come in several styles and sizes. Scoops come in many sizes, from tiny to large (about 1 to almost 3 inches in diameter).



Kitchen Fork

A utensil used to lift or turn small food.



Liquid Measuring Cup

Cups that come in clear plastic or glass with a 1/4" headspace so liquid can be carried without spilling and a pouring spout.



Measuring Cups

Cups that are used to measure dry and solid ingredients. They usually come in a set of four nesting cups: 1/4 cup, 1/3 cup, 1/2 cup, and 1 cup.



Measuring Spoons

Spoons that are used to measure small amounts of dry or liquid ingredients.



Meat Tenderizer

Hammer or paddle type utensil that comes in metal or wood and in a plethora of sizes and shapes. They can be large or small, have horizontal or vertical handles and be round-, square-, or mallet-shaped. Some have smooth surfaces while others are ridged.



Melon Baller

A small bowl-shaped tool used to cut round- or oval-shaped pieces of melon. The best melon ballers are rigidly constructed with wood or metal handles and sharp-edged, stainless steel bowls, which come in several sizes, from about 1/4" to 1"



Mixing Bowl

A large bowl made of pottery, glass, metal, or plastic and are used to mix ingredients and come in a variety of sizes.



Nut Chopper

A device with blades that chops nuts into small.



Pairing Knife

A knife that is smaller and shorter with fairly narrow blades, generally used for delicate jobs.

ANSWERS: TOOLS OF THE TRADE-UTENSILS



Pasta Measurer A utensil used to measure pasta.



Pasta Server A utensil used to serve pasta.



Pastry Blender A mixing utensil used to cut flour and shortening when making pastry.



Pastry Brush A small type brush used to spread butter or spices over food.



Pie/Cake Server A utensil, which has a triangular, shaped bottom with handle and is used to serve cake or pie.



Pizza Cutter A utensil consisting of a wheel with a sharpened blade used to cut pizza.



Potato Masher A tool used to crush food, usually after cooking it, so that it forms a soft mass.



Rolling Pin A cylinder that may or may not have small handles at either end used to roll dough for pie crusts, biscuits, or cookies.



Rubber Spatula A flexible utensil used to remove food from spoons, side of bowls, and pans.



Scraper A plastic utensil used to scrape food from bowls, etc.

ANSWERS: TOOLS OF THE TRADE-UTENSILS



Serving Fork

A large type fork used to serve food.



Serving Spoon

A large type spoon used to serve food.



Slicing Knife

A knife with long narrow flexible blades that may or may not be serrated.



Soup Spoon

A spoon with a rounded bowl for eating soup.



Strainer

A bowl type item with holes in it that is used to separate liquids from solid food.



Tart Press

Any type of press used to shape or mold pastry.



**Thermometer,
Candy**

A candy thermometer, also known as a sugar thermometer, is a thermometer used to measure the temperature and therefore the stage of a cooking sugar solution.



Meat Thermometer

A thermometer used to measure the internal temperature of meat, especially roasts and steaks, and other cooked foods. The degree of "done-ness" of meat correlates closely with the internal temperature, so that a thermometer reading indicates when it is cooked as desired.



Tongs

An instrument with two movable arms that are joined at one end, used for picking up and holding things.



Turner

Is a kitchen utensil with a long handle and a broad flat edge, used for lifting and turning fried foods, biscuits or cookies.

ANSWERS: TOOLS OF THE TRADE-UTENSILS



Utility Knife

A knife that has a long and narrow blade that is generally used for cutting.



Vegetable Peeler

A utensil used to peel the skin from vegetables.



Wire Whisk

A utensil used to beat and blend ingredients or food, especially egg.

ANSWERS: TOOLS OF THE TRADE-COOKWARE



Baking Pan

A pan with sides that vary in deepness and are used to bake such things as cakes.



Baking Sheet

A flat, shiny metal tray used for cooking such things as biscuits and cookies.



Broiler Pan

A metal tray used to hold food while broiling under a grill.



Colander

A bowl-shaped kitchen utensil with perforations for draining off liquids and rinsing food.



Double Boiler

A pair of cooking pots, one fitting on top of and partly inside the other. Food cooks gently in the upper pot while water simmers in lower pot.



Dutch Oven

An iron container with lid used for cooking stews or casseroles.

ANSWERS: TOOLS OF THE TRADE-COOKWARE



Mini Muffin Tin

A muffin tin with smaller holes used to make mini muffins.



Muffin Tin

A tin consisting of holes in which batter is placed to make muffins.



Pastry Press

Any type of press used to shape or mold cookies.



Pie Plate

A plate used to serve pie.



Pot Holder

A pad used to protect hands when working with hot pans.



Roaster Pan

A pan with deep sides used to cook roast.



Sauce Pan

A pan used to cook sauces on the stovetop with a long side handle and straight sides measured in quarts.



Sauce Pot

A short and wide pot with two handles and close fitting lid.



Steamer Basket

Metal basket that inserts into a pan. Used for steaming vegetables.

ANSWERS: TOOLS OF THE TRADE-COOKWARE



Stock Pot

A pot with two handles and are tall and narrow.



Trivet

An object placed between a serving dish or bowl and a dining table, usually to protect the table from heat damage. A metal stand with short feet, used under a hot dish on a table.



Tube Pan

A round pan with a hollow projection in the middle, used for baking or molding foods in the shape of a ring.



Wire Cooling Rack

A rack used to hold hot foods such as cakes, breads, and cookies for cooling.