

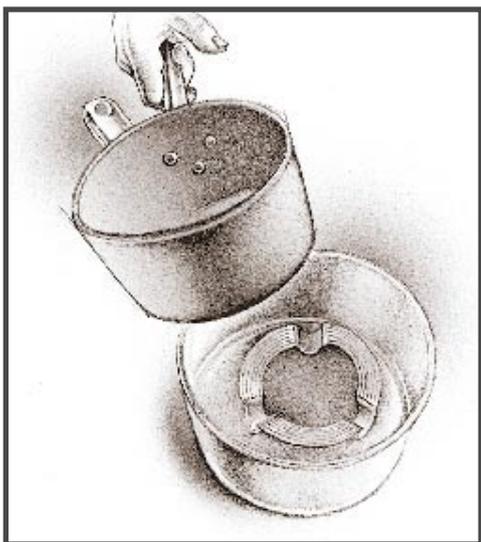
# Useful Kitchen Gadgets

Whether you are shopping in a department store, gourmet shop, supermarket, or by catalog, kitchen gadgets abound. To the discerning and knife-handy among us, ninety percent of these gadgets are worth neither the price nor the kitchen storage space. But there are exceptions. After testing dozens of different gadgets, we found that

those illustrated below *really work*. Each one of these unusual tools makes it easier and quicker to perform the task for which it is designed. These gadgets are especially helpful for preparing large quantities of ingredients—pitting piles of olives for tapenade, for example, or hulling dozens of strawberries for jams, tarts, and other desserts.

## DOUBLE BOILER STAND

If you don't have a double boiler, this little circular stand fills in nicely. Simply place it in a large pot, fill the pot with water to just below the top of the stand, and place a smaller pot on top of the stand.



## NUTMEG GRATER

You can use a regular grater to grate fresh nutmeg, but you are likely to end up with skinned knuckles. With this gadget, a knuckle-sparing carriage glides up and down the grater board, against which the spring-loaded carriage cap pushes the whole nutmeg. The unused portion of the nutmeg can be kept in the handle storage compartment.



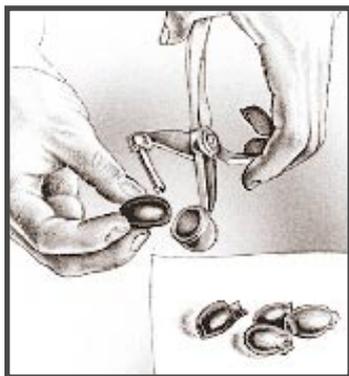
1. Place the whole nutmeg in the carriage and screw on the spring-loaded cap.



2. Glide the carriage back and forth against the grater board. When finished, place the unused portion of the nutmeg into the storage compartment located in the handle of the grater.

## OLIVE PITTER

Cleaner and infinitely quicker than removing the pits of olives with a knife, the spring-loaded pitter offers the additional advantage of leaving the olive intact.



1. Holding the pitter open with one hand, load the small cupped ring with an olive stem side up.



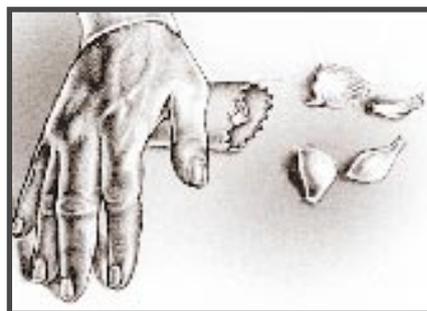
2. Squeeze the handles shut. This action pokes a 1-inch rod through the center of the fruit, punching the pit out of the bottom end without appreciable loss of juice.

## GARLIC PEELER



This gadget, made of smooth-finish rubber and shaped like a cannoli, causes papery garlic skins to stick to the inside. The whole cloves emerge, perfectly peeled, without bruising or mashing.

1. Place garlic clove inside the peeler.



2. Roll briskly with the heel of your hand, with some downward pressure, on a hard surface until you can hear the skin crackle, indicating that it is released from the clove.

## MAGI-CAKE STRIPS

By providing a buffer between the sides of a cake pan and the oven heat, these little strips prevent cakes from overcooking near the outside edges.



1. Saturate the cake strip with cold water and run your fingers along it to squeeze out excess water.



2. With the aluminized side facing out, wrap the strip around the outside of the batter-filled pan.



3. Secure the strip with the provided pin. Two strips can be used together for larger or oblong pans. Bake as directed, but be aware that baking times may increase slightly.



4. Because all areas of the cake—top, bottom, and sides—cook at an equal pace, the end result is a level cake (on right) that does not shrink, crack along the top, or have a tough crust along the outside edges.

## HEARTWATCH GOURMET FAT SKIMMER

Of the three styles of skimmers tested, we preferred this one because of its trigger action. With this gadget, you can defatten still hot broth without having to refrigerate it in order to skim off the solidified fat at the surface.



1. Holding the skimmer level, lower the ladle slowly into the stockpot until the liquid and surface fat run through the canals along the top rim of the ladle.



2. Lift the ladle and wait for a moment while all the fat collects at the surface, trapping the broth at the bottom of the ladle. Pull the trigger, releasing the broth back into the pot. Toss out the fat that has collected in the ladle and repeat as necessary.

## WOODEN OVEN RACK ADJUSTER

When checking the contents of a hot oven, a carelessly placed pot holder or an oven mitt worn thin can result in burns. The oven rack adjuster keeps hands clear of the hot rack. A magnet is attached so the adjuster can be kept right on the oven.



1. Use the notch carved into the base of the adjuster to pull out the hot oven rack. To push the rack back in, use the notch at the end.

## FOOD MILL

Also called a mechanical sieve, this kitchen tool has lost favor as food processors have gained popularity. However, this hand-powered tool has a definite advantage: It separates pulp from skin, seeds, and cores as it purees, an important attribute when making applesauce, tomato sauce, and so forth.



1. The mill consists of a hopper with a perforated disk in the bottom, topped by a flat, curving blade attached to a crank. To use, simply place food in the hopper and turn the crank.



2. The cranking action causes the blade to rotate over the disk, forcing the food through the holes; while cranking, grip the handle for stability. Food mills come with three disks of varying fineness.

## MULTI-CORER

This tool resembles a small melon baller, with the addition of sharp teeth around the rim. It effectively removes cores from tomatoes, and hulls and stems from strawberries, without damaging the fragile flesh of the fruit in either case. To use the corer, simply scoop out the core of the fruit using a circular motion.

