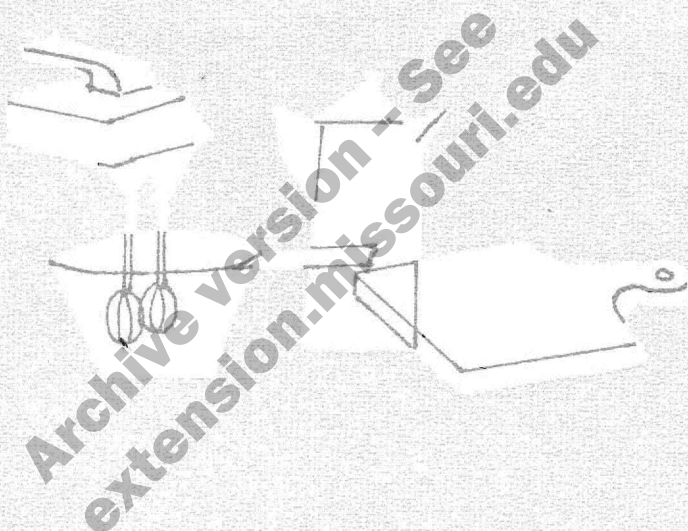
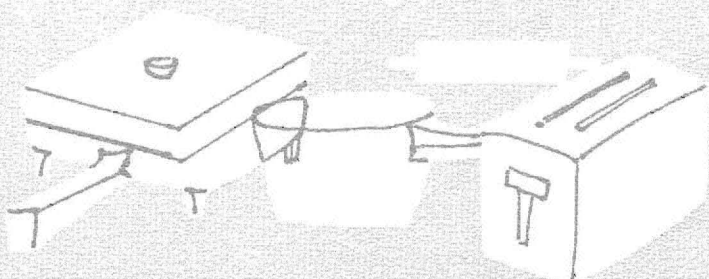


BUYING GUIDE
MARILYN W. CASELMAN



KITCHEN UTENSILS

A Minimum Set



KITCHEN UTENSILS

Selecting A Minimum Set

The selection of a minimum set of tools for the kitchen is an interesting, but difficult project. Many factors enter into the decision: size of family, standards of living, income, habits, type of food prepared, and place of residence, to name a few.

Storage space must be given consideration in relation to your selection of utensils. Utensils having dual or multiple use are wise choices. However, it is possible to find oneself with nothing more than a complicated gadget—too confusing to use, or to put together, or to clean. The following list is *only* a guide to selection.

Is your equipment budget limited? You may not be able to have this entire list at one time. The items that have an asterisk (*) are perhaps the most necessary.

Saucepans

- *Select 2 to suit your family
- 1—2 or 2½ quart
- 1—6 or 8 quart
- 1—Double boiler or combination cooker
- 1—1 or 1½ quart
- 1—3 or 4 quart Dutch-oven type

Skillets

- *Select the size to fit your family
- 1—6" or 8" with lid
- 1—10" with lid

Baking

- *1—2 quart covered casserole
- *2—8" cake pans
- *2—9" pie pans
- 1—Cookie sheet
- 1—Roasting pan with lid and rack

- 1—9" cake pan
- 1—Loaf pan

Other Cooking Needs

- *1—Set of 4 measuring cups (1)
- *1—Graduated cup to measure liquids (1)
- *1—Set measuring spoons—long handles (1)
- *1—Rotary beater
- *1—Strainer or sieve
- *1—Set mixing bowls
- *1—Flour sifter
- *1—Muffin pan
- *1—Rubber spatula
- *1—Grater and shredder
- *1—Can opener
- *1—Vegetable peeler
- *1—Rolling pin
- 1—Juicer
- 1—Set canisters
- 1—Set custard cups
- 1—Set refrigerator dishes
- 1—Pair tongs

¹Labeled US Standard measure

Cooking Utensils

- *1—Pancake turner
- *1—Wooden spoon
- 1—Long handled fork
- 1—Large basting spoon
- 1—Narrow spatula
- 1—Soup ladle
- 1—Perforated spoon

Knives

- *Select 2—a large and a small knife
- 1—Bread or slicing
- 1—Butcher
- 1—Utility
- 1—Paring

Miscellaneous

- *1—Knife sharpener
- *1—Potato or food masher
- *1—Garbage pail
- 1—Pair kitchen scissors
- 1—Cooling rack
- 1—Dish rack
- 1—Vegetable brush
- 1—Set salt and pepper
- 1—Bottle and jar opener
- 1—Cutting board
- 1—Wastebasket

Electrical

- 1—Portable or standard mixer
- 1—Coffee maker
- 1—Electric frypan
- 1—Toaster
- 1—Waffle baker and/or grill
- 1—Saucepan

The list of electrical equipment is at the last of this minimum set. Perhaps you would want this type of electrical equipment in place of a range and the utensils you will need for the range. Or you may want it to use along with your minimum set.

Information

For further information, see these bulletins available from your University Extension Center:

Folder 105, "Cooking Utensils to Meet Your Needs"

Circular 780, "Buying Guide—Kitchen Cutlery"

Circular 744, "Portable Electric Housewares"

Folder 104, "Material and Finishes For Household Equipment"



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