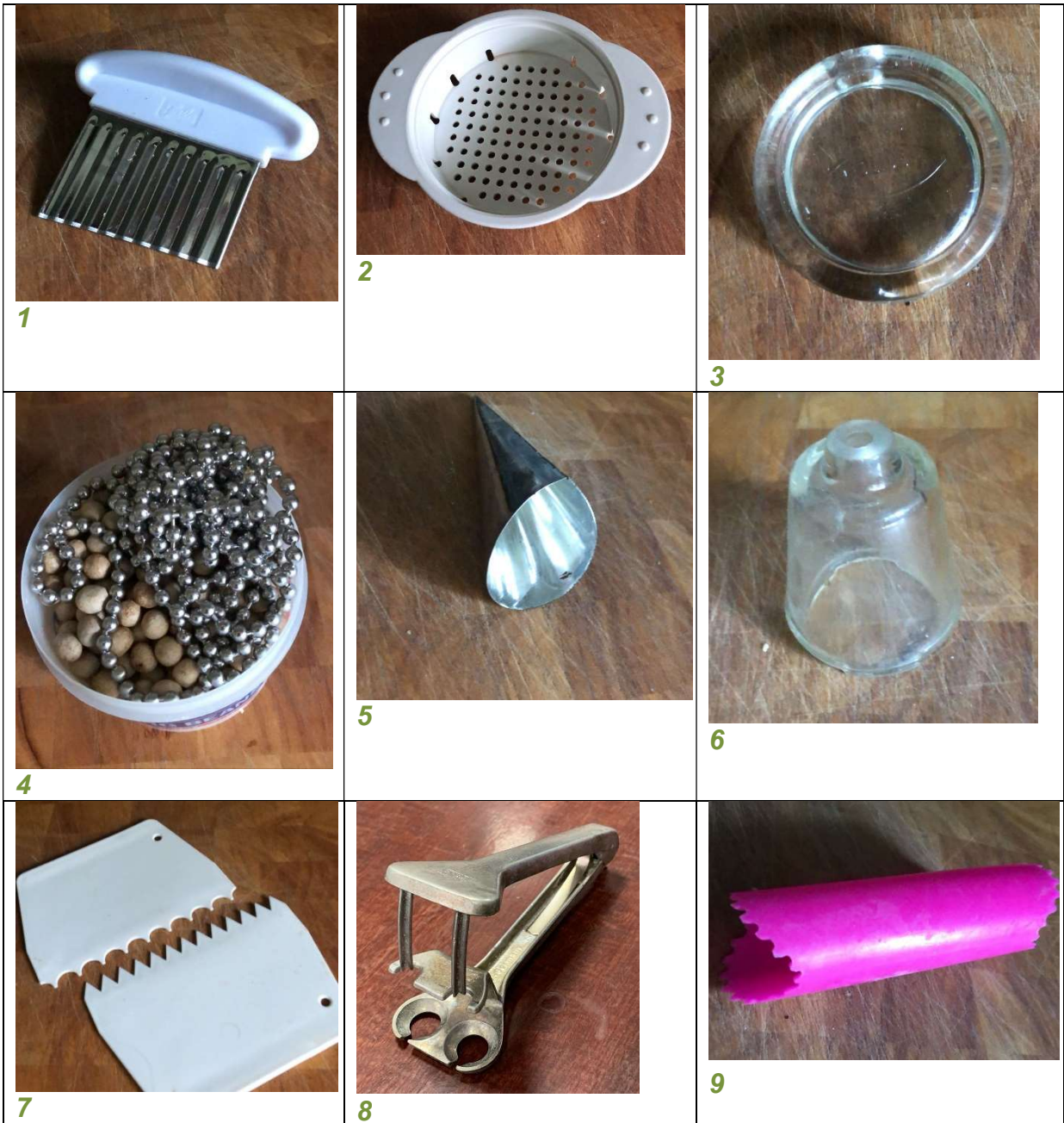


Heritage Open Day Kitchen things quiz - answers



1. A wavy slicer for chopping crinkle-cut carrots or potatoes.
2. A can drainer – place it over the contents and tip upside down without losing your tuna.
3. Milk saver – drop it into a pan of milk that you need to bring to the boil, and this will prevent it boiling over and making a mess of the stove. It really works!
4. Beads for blind-baking a pastry case. These weight down the pastry to prevent it bubbling up as it cooks and leaves a nice flat case to make into something tasty.

5. A cornet-maker – to make your ice-cream cornets or shape your brandy snap. Though the owner has never tried it out so far.
6. A pie hole. By putting it in the middle of the pie it evens out the temperature and ensures the middle cooks as well as the outside.
7. Icing scrapers – flat sides for that smooth finish, or shaped to make interesting patterns in your cake icing.
8. Cherry (or olive) pitter. An unusual double-pitter as you usually get to do them one at a time. Saves cutting the fruit open to remove the stone.
9. Garlic peeler – place the garlic clove inside and roll it around so the tube can pull off the skin and save you picking away at it with your fingernails.