

COOL TOOLS

Although we love our kitchens, we like to make the most of our time spent working there. We asked writer and busy mom Kelly Roberson to try some of the NEWEST GADGETS. Here are her TOP PICKS and comments.

PRODUCED BY KELLY ROBERSON

Kelly and 2-year-old Theo



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Junior Rolling Pin and Soft-Grip Sil-Pin

Silicone has been in the kitchen for quite a few years, and now kids can get into the action with this mini version. "There's nothing to ensure a quick and easy roll of dough like a silicone pin." (\$10 and \$35) Sil-Pin; 732/396-9759; www.fiestaproducts.com

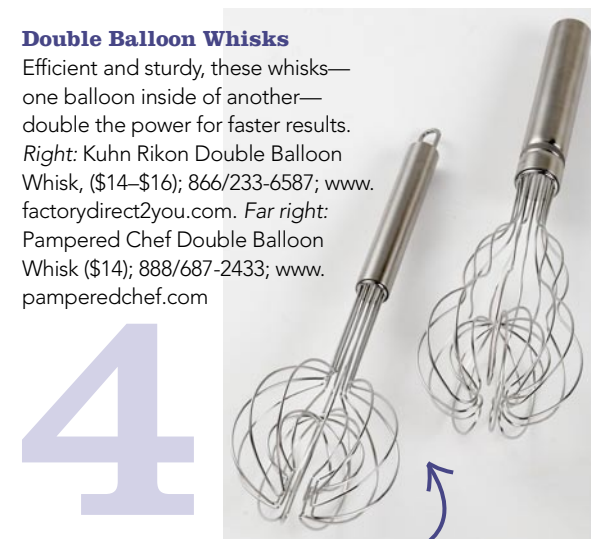


Easy-Lock Salad Tongs These cool tongs do more than add a dash of color to your kitchen. They keep delicate lettuce in tip-top shape and snap open with the flick of a finger. "One hand rules in my house." (\$14) Kuhn Rikon; 866/233-6587; www.factorydirect2you.com



Measuring Cup and Spoon

Instead of two, or three, or four measuring cups and spoons, grab this innovative, adjustable version. "I have two of each kind—one for dry and one for wet." (\$12–\$18) Swissmar Nuscup; 877/947-7627; www.swissmar.com



Double Balloon Whisks

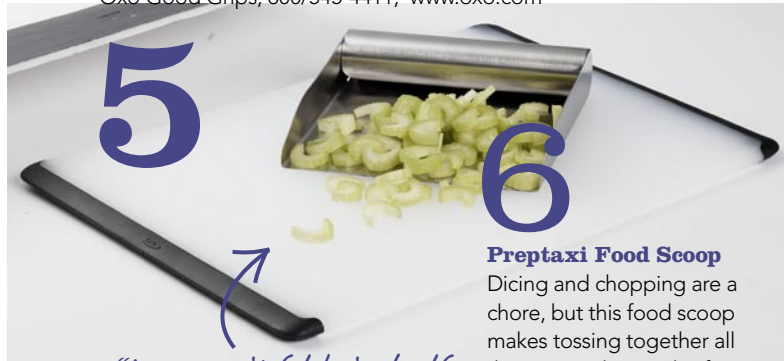
Efficient and sturdy, these whisks—one balloon inside of another—double the power for faster results. Right: Kuhn Rikon Double Balloon Whisk, (\$14–\$16); 866/233-6587; www.factorydirect2you.com. Far right: Pampered Chef Double Balloon Whisk (\$14); 888/687-2433; www.pamperedchef.com

"Whisk batters and eggs a bit quicker."

PHOTOGRAPHER: TOBIN BENNETT

Folding Cutting Board

When space is limited, this foldaway board offers up to four cutting surfaces, all in one. "Its soft edges keep slipping to a minimum." (\$14.99) Oxo Good Grips; 800/545-4411; www.oxo.com



"Because it folds in half, it doesn't take up much space in the drawer."

Preptaxi Food Scoop

Dicing and chopping are a chore, but this food scoop makes tossing together all those ingredients a bit faster. "Cleanup is easy, too." (\$9.95) Chef's Planet; 602/906-3600; www.chefsplanet.com



Sili Gourmet Bake Liners If you're a baker, you know how time-consuming it is to get a great cut of waxed paper. Never fear with these new silicon liners, sized for all of your pans (and easy to trim, if need be). "Flipping cakes just became a whole lot easier." (\$7.99-\$12.99) William Bounds; 800/473-0504; www.wmboundsltd.com

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Essential Cook's Colander

Never mess with pouring veggies out of a pot again. "The heat-resistant handle is a real plus, too." (\$19.99) Polder Home Tools; 800/431-2133; www.polder.com



"A kitchen requirement: Every tool must be able to go in the dishwasher."



E-z-rol Garlic Peeler It's a staple—protect your hands from odor, but prep your garlic with just a quick roll. "The new colors really pop—no same-old, same-old in my kitchen." (\$7.95) Zak! Designs; 704/545-2287; www.chefini.com



Silicon Basting Brushes

Tasty treats and easy cleanup go hand in hand with silicon kitchen brushes. *Right:* William Bounds Angled Silicon Basting Brush (\$14.99-\$19.99); 800/473-0504; www.wmboundsltd.com. *Above:* Kuhn Rikon Silicone Brush (\$7); 866/233-6587; www.factorydirect2you.com ■