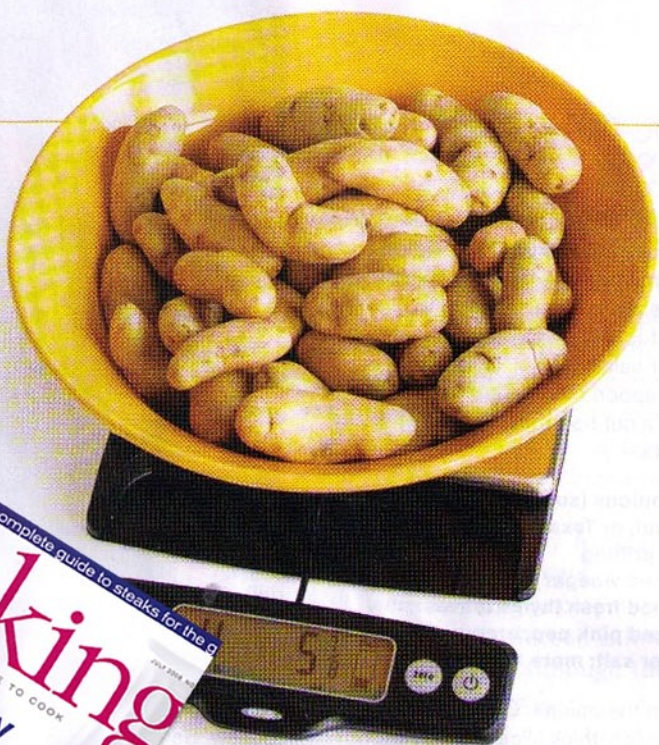


what's new

No overshadowing this scale

Measuring ingredients by weight is one of the easiest ways to become a better cook. Especially in baking recipes, relying on a scale instead of measuring cups will make you more efficient and accurate. We like this new digital scale from Oxo because of its large LCD display. No matter how broad the platform, the display doesn't obscure the display and the tare function on the scale was easy to figure out. It also has a tare feature, and an 11-pound capacity, and runs on AAA batteries, and the stainless steel top is removed for cleaning. The

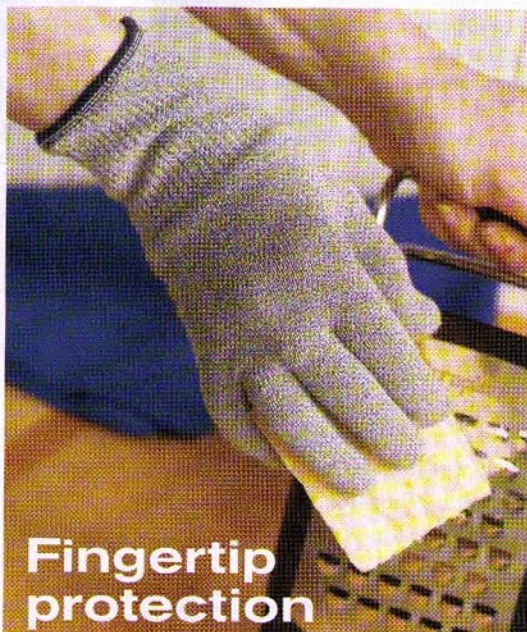


- with pull-out display 26
- board 26
- ting protection 26
- ak knives 27
- shen equipment 28
- graters 30

A WADDLE

...it's a relief when... boasts superior performance... new cork cutting board from Arch... des a cushiony cutting surface that is easier than wood or plastic on the hand and arm. It's naturally nonslip, flame retardant, and lightweight. The surface proved durable in tests, showing no wear and absorbing no odor or stains when cutting herbs, nuts, and meats. Made from the same sustainable and renewable material as a traditional wine cork, the board must be handwashed. The 12x18-inch board shown here is \$26.95 at

Broadwaypanhandler.com.



Fingertip protection

In our side-by-side review of box graters on p. 30, we liked the idea of those with built-in hand protection. But we balked at the awkwardness, the bulk, and the extra step most of these devices required. This Microplane cut-resistant glove offers a nice measure of protection for knuckles and fingertips, especially given the razor-sharp cutting edges on the top-performing graters. Woven from synthetic fibers, the glove fits snugly on either hand and is machine washable. With it, you can breeze through the last little chunk of cheese and the smallest carrot nubbin with confidence. The glove comes in three sizes and is \$24.95 at Microplane.com.