



LS SUGGESTS

# Kingpins of the Kitchen

For centuries, the kitchen has been considered as one of the most important rooms in a house and cooking as a significant form of 'art'. And why shouldn't they be? Considering that the most essential element, crucial to one's survival – food – comes from that very room and is made using the tools it accommodates.

Keeping up with the never-ending evolution of kitchen and culinary arts, these kitchen tools or appliances have evolved just as radically. These kitchen appliances, which have been transformed, scaled down and highly modernised over time, have not only served to ease the procedure of making meals but also helped save heaps of money and invaluable time.

While even in the mid 1990s, most people depended on non-complex tools that required a lot of manual effort, this generation's culinarians and amateur cooking enthusiasts have fully automatic electronic gadgets at their disposal. Today, baking a cake, which took hours of a devoted baker's diligence and patience, is a piece of cake indeed due to top notch state-of-the-art equipments like the microwave oven, electric mixer and icing turntables. Without today's kitchen appliances which are modern, user-friendly and affordable, cooking would be absolutely unimaginable.

So we decided to jot down a list of popular kitchen appliances, brands and where you can find them. Here's our pick of the top 7 kitchen appliances that are found and used in almost every household in town:

## THE BLUNDER-LESS BLENDER

Much like its simplistic appearance, this appliance is just as simple to use. The most primitive one of its kind also contained a mundane lidded jug and a knob that controls

Blenders come at different prices starting from Tk 2,000 to about Tk 8,000 and can be bought from any local electronics shops or brand outlets. Brands like Walton, Miyako, Conion and Kenwood sell blenders



the blade's rotation. Sayla Pervin, a homemaker, admitted that ever since she bought a blender from a local brand outlet, she has had no use for the mortar and pestle that she got as a wedding present about 27 years ago. "It just sits idly in one corner of the store room now while I use the blender for all my day-to-day kitchen chores starting from mashing garlic, ginger and onions to making mouth-watering smoothies and drinks for my kids."

that cost between Tk 1,000-2,000 while for ones with more features, you can visit Philips and Panasonic outlets.

## NOT JUST BABY-FOOD PROCESSOR

In terms of components as well as usage, a food processor is quite similar to a blender, having a bowl instead of a jug and a handful of additional uses. "Besides making

curry paste, chopping veggies and processing keema(minced chicked/beef), I use the processor to knead dough and even mix cake batter when I sometimes bake," explained Shabana Naved, another homemaker and master home cook. Without the food processor which she got in 1992 for Tk 7000, she believes she would have to put a hold on making delectable kebabs (her specialty) and resort to medieval means of knives and the traditional 'boti' to complete her kitchen works.

Prices range between Tk 5,000-20,000 and Singer, Walton, Philips and Panasonic are some of the notable brands that sell food processors.

## COOKING WHILE ON THE MOVE – RICE COOKER

Commonly used by working individuals and those living alone, the rice cooker has been the best friend working on its own, keeping your staple element ready to eat as soon as you arrive home. The 3 very basic steps you have to follow are-

- Wash the rice
- Add water to the rice
- Switch on the cooker... and voila!

The cooker will automatically turn itself off as soon as the temperature inside surpasses the boiling point of water which does not happen until almost all of the excess water has evaporated. Thus, the most difficult task which is getting rid of the excess water can be easily averted. Siddiqua Mahe Jabin, a student of BRAC University living in a hostel in Dhaka, got hers from her hometown in Bagerhat and stated that it's the best method of getting her meals cooked within