

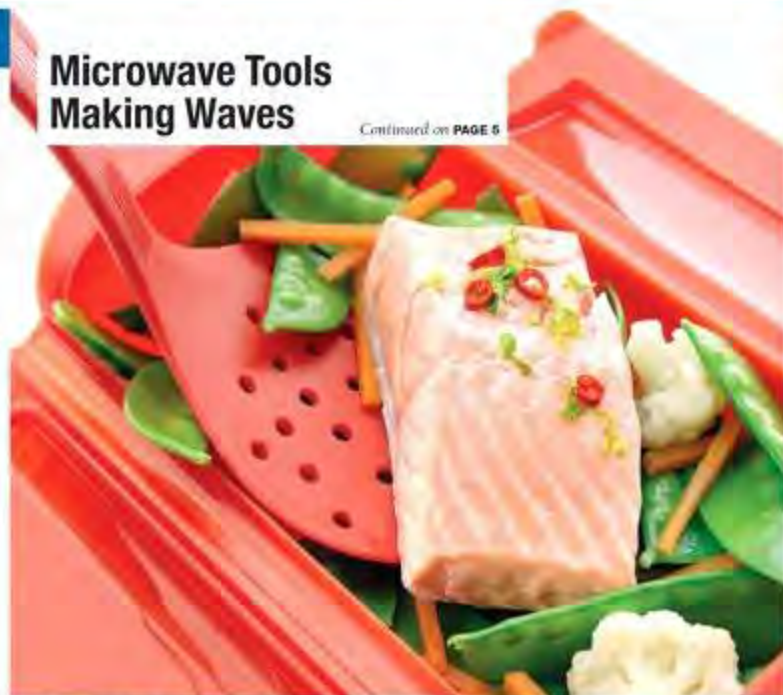
KITCHENWARE

NEWS & Housewares Review

VOLUME 24, NUMBER 1
JANUARY 2018 • \$7.00

Microwave Tools Making Waves

Continued on PAGE 5



GENERAL NEWS

KOHLER 3

THE PANTRY

COFFEE & TEA 18

FOODIES FOCUS

NUTRITION 15

THE KNIFE RACK

KYOCERA 20

BUYER'S GUIDE

STORAGE
CONTAINERS 17

TRADESHOW CALENDAR

22

Pryde's Offers Kitchenware Shoppers...

Continued on PAGE 11



The World Is Your Oyster Knife

BY GREG GONZALES

Zora Neale Hurston wrote that she doesn't weep at the world; she's too busy sharpening her oyster knife. A spectacular oyster dinner is sure to drive worries away for the night, but shucking those oysters requires the right tools for the job. I've heard of people using screwdrivers to pry open those tight little shells, but a good oyster knife speeds things up and requires less force than MacGyver-style tools. Paired with the right accessories, the right oyster knife will show those who are new to shucking that it's safe, easy and a bit of an art. With a renewed interest in oysters among Millennial home cooks, retailers carrying high-quality oyster knives and accessories have the opportunity to tap into a growing market.

When it comes to oyster knives, an informed consumer looks for a blade style that fits their needs and tastes. There's an oyster knife for every kind of technique, and for every kind of oyster. In fact, oyster knife styles get their names from the locations where they're

Continued on PAGE 8

Cooking And Serving in the English Style

BY MICAH CHEEK

English cuisine has historically gotten a bad rap for dense and bland dishes reminiscent of wartime shortages. But more recently, the likes of April Bloomfield and Jamie Oliver are shining a whole new light on English food. Now, the no fuss, fresh style dovetails nicely with Americans' current culinary interests and can shape how consumers buy kitchen tools.

Carolyn Robb, former chef to the Duke and Duchess of Gloucester and Prince and Princess of Wales and author of the cookbook, *The Royal Touch*, details the way the cuisine has shifted. "As you probably know, food in the UK was absolutely shocking. It's amazing the evolution the food has undergone in that time," says Robb. "I would say the trend has gone to the really traditional dishes from years ago that have been modernized with a focus on sustainability and a focus on what's locally grown."

Continued on PAGE 10

News 3
Ad Index 22

www.kitchenwarenews.com

Cooking And Serving in the English Style

(cont. from Page 1)

Dry roast and soggy veg have given way to minted peas, cauliflower cheese and fresh goat cheese tarts. "Now they're being presented in a more contemporary way. We have taken in a little bit of French influence, and a little bit of Italian influence as well."

The key to this cooking style's appeal is an emphasis on seasonality. "I think the best thing to start with is some very good ingredients. Go to the market and find some really beautiful ingredients, and then [say], 'What can I do with this?'" Robb says. "You can just go online and look up recipes for asparagus. You don't have to be a professional cook to find good ingredients and make something simple with them. That's how you develop your own cuisine within your own little kitchen at home."

Improvising at the grocery store starts with acquiring kitchen tools that can handle any scenario:

"The basics [are] a very good chopping board, an assortment of sharp knives, a really good peeler—a Microplane grater

is really essential for Parmesan, nutmeg or citrus — and heavy based sauté pans, something you can get a really crunchy golden finish on without using extra oil," says Robb. She also recommends one large Dutch oven or a Le Creuset casserole for slow cooking. "I keep some wooden spoons for sweet, and some for savory. A really long-handled wooden spoon for jams. I love to have good rubber spatulas for mixing and scraping. I do have some silicone spoons for really spicy or

pinguent foods. I use both."

Home cooks can be ready to entertain with just a few good pieces of bakeware and an oven. "For a very informal thing, quiche is a very good thing. There are so many bad quiches in the world, it's wonderful to have a homemade one," says Robb. "Really, you can put absolutely anything into it. I use pancetta. There's a hundred and one different cheeses, I love a roasted pepper and goat cheese." For something more formal, roasts or braises can be handled in

a Dutch oven or casserole. "A good dish for the winter is a casserole, something along the lines of a bouef bourguignon. It's one of those things, the basic recipe stays the same, but there are little changes."

Any fruit in season can be integrated into dessert. "A really simple dessert is what we call a crumble. Fruit at the bottom, be it apple and cinnamon, or rhubarb, with a crumbly topping. It's based on an old dish called Apple Betty. There's lots of different variations. And then some homemade ice cream to go with that," Robb adds.

Even in a fancier dining experience, consumers can feel confident serving with a mixed set of dishware. "People no longer have formal sets of dinnerware, these are very mix and match. That's the trend, where things are becoming less formal," says Robb. "I think, for the home cook, it's nice to have something really simple to serve on." Robb is currently designing a dishware line, and her aesthetic for that favors clean, white surfaces with little accents of illustration, preferably of fruits or vegetables. **RM**



Which Spiralizers Are Best for Your Customers?

BY ROBIN MATHER

Spiralizers may continue to be a white-hot kitchen gizmo this year, and interest in them shows no sign of cooling, if manufacturers' release of new versions are any indication.

The gadgets, which turn a variety of vegetables into a sort of imitation pasta, are popular with dieters, people who are eating low-carb, the Paleo-passionate, and the gluten-free crowd. They're also popular with the health-conscious and vegan and vegetarian customers. They're most commonly used to turn zucchini or yellow squash into "noodles," or vegetable noodles, but can also be used with sweet potatoes, onions, potatoes, beets, winter squash or any other firm vegetable or fruit.

Sales trends are hard to track because the gadgets channel isn't examined separately by those who study market trends. But one way to get a glimpse into the market is to look at pasta sales, because spiralizer "noodles" often substitute for more traditional pasta.

Mintel reported earlier this year that pasta sales in the U.S., Canada, France and Australia were flat from 2011 to 2015, and down 2 percent in the U.K. and, amazingly, Italy for the same period. Mintel's research revealed that about a third of households have at least one member who has elected to go gluten-free.

"The trend for gluten-free and low-carb diets and the vilification of wheat as a contributor to a variety of ailments, including weight gain, have contributed to the flat and declining sales of pasta in many key markets," Mintel Food and Drink Analyst Jodie Minotto said.

The Institute of Food Technologists reported that average purchases of pasta at retail was expected to be nearly six

pounds per capita in 2016, down from nearly 6.25 pounds the year before.

We Tried Three Types of Spiralizers

Spiralizers come in three basic styles, with the least expensive requiring more physical effort than the most expensive ones.

The least expensive, and the style that's great for people who are curious but not ready to commit, are the manual ones that work like a sort of giant pencil sharpener or as a peeler/shaver that gives a noodle-y result.

Oxo Good Grips' manual sharpener requires some effort to use, in our test, but for zucchini, results are quick and relatively easy. The protective shields guarding the

www.Spiralizer.us.

British company Kilner has expanded into a line of jar lids that turn their canning jars into machines. The company makes a spiralizer set that includes a 34-ounce canning jar with a special lid, which makes it easy to pack up a salad to carry for lunch. Learn more at www.KilnerJar.co.uk.

Another type of spiralizer is a step up from the pencil sharpener type. They're still manually powered, but they tend to have four suction feet to the machine hold steady on the countertop. You center the vegetable between a pronged holder and the blade, and turn a crank.

Among these is the plastic-bodied Paderno World Cuisine spiralizer, now available in the original three-blade or a newly updated four-blade version. The vegetable holding mechanism on these is a little more effective than the pencil sharpener type, and, because they core zucchini in particular, the part of the vegetable that tends to go mushy in cooking is avoided. You can learn more at www.Paderno.com.

Paderno also sells the Rouer Spiral Slicer, which is all metal. At a suggested retail price of \$649, however, it may be best suited to commercial kitchens.

Other companies that sell machines very similar to the plastic Paderno are Spiralizers, Charmed and Kinzi. They all function the same way, however.

The most expensive among the devices are electric powered.

These include an attachment for the KitchenAid mixer, which offers five blades and a peeling blade, good for both fruits and vegetables. It has a learning curve, we



found, but gets good reviews from its users on such web sites as Amazon and Houzz. Suggested retail is \$129.99, but people who already have a KitchenAid may be willing to add the attachment, which fits any KitchenAid mixer, to their accessories collection. Learn more at www.KitchenAid.com.

MLITER offers an electric spiralizer with three blades and a 1-liter compact storage container that can go into the refrigerator. It functions much like a food processor, with a chute and pusher to feed the vegetable into the blades. Oster makes a similar machine that's slightly less expensive (retail price of \$45.99 vs. \$36.87 for the Oster), and Hamilton Beach makes an almost identical spiralizer with a retail price of \$49.00.

NutriBullet has introduced its Veggie Bullet Spiralizer and Food Processor, which may satisfy customers who don't really like single-purpose gadgets. See more at www.Nutribullet.com.

Mandolines, both inexpensive and pricey ones, can do fine julienne cutting of fruits and vegetables, but we didn't include them because their results are straight, not curly.

Offering a range of spiralizers to your customers may be the key to increased sales of these handy devices. **RM**



user's hands from its sharp blades are a welcome addition. See more at www.Oxo.com.

Some types in this category look like potato peelers, with special serrated blades to cut the "noodles." Oxo Good Grips makes one, and Spiralizer, which makes several styles of spiralizers, offers this type in a package deal with their pencil-sharpener model. See more at