

GADGET GUIDE: 37 kitchen must-haves

Western Living

HOMES + DESIGN • TRAVEL • FOOD + WINE • THE WEST

Kitchens Go Green

This designer
shows how

Special Kitchen Issue

Cookbooks, countertops,
appliances and more!

MARCH 2008 Price \$3.95



PLUS: Truffles and caviar from the West



Fast

Time-saving gadgets for the gourmet on the go.

- 1 **Waring Pro double wine chiller**
Chill (or warm) two different wines to their ideal temperatures in just a few minutes: use the machine's varietal-name index to set the perfect time. \$149.99
- 2 **Alessi pasta pot**
This all-in-one set cooks pasta and sauce together, then strains and serves (with spoon, not shown). Comes with Alain Ducasse recipes. \$315
- 3 **Digital Triple Timer**
This Williams Sonoma invention let's you triple-task without keeping an eye on the oven. \$29.95

4 **Tastebook.com**
Create a personal cookbook that caters to your palate and skill level. 100-recipe book, US\$34.95

5 **Sigg water bottle**
Designed by Douglas Coupland, this limited edition version of the virtually incorruptible stainless-steel water bottle comes with two original short stories. \$60

6 **Jamie Oliver Flavour Shaker**
Crush spice blends, mix salad dressings, grind toppings or make marinades in a flash. \$29.95

7 **Nespresso Le Cube**
Coffee cartridges and push-button operation make perfect espresso for barista school dropouts. \$399

8 **Revol espresso cup**
A This-Is-Not-a-Plastic-Cup equivalent available in a rainbow of colours, including this pearly silver. \$19 *re*

Thanks to the Cookshop, Cookworks, Enflux, Gourmet Warehouse, Inform, Provide and Puddifoot locations in Vancouver for items pictured. For store locations and availability across the West, see Sources.

The Appliances



TurboChef Oven
Cooks and crisps up to 15 times faster than conventional ovens—versions are already being used by Starbucks and Subway throughout North America. From \$5,995 turbochef.com



Siemens avantGarde Built-in Coffee Maker
Add ground coffee or beans, choose from six strengths of espresso, and even program it to have your espresso waiting for you in the morning. Pumps multi-shots per minute. \$2,419 siemens-appliances.ie



Viking Professional Series Induction Cooktop
A magnetic force heats the pot that holds the food, not the element, reducing heating time and saving energy. As a bonus, no open flames or fumes—though you'll need good quality stainless, cast iron or enamel cookware. 30-inch four-burner model. \$4,879 vikingrange.com
—Katie Nanton