


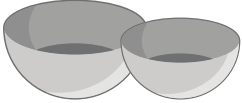





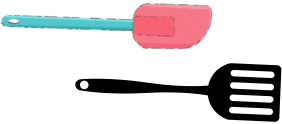




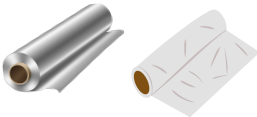



Kitchen Essentials

Keeping a variety of tools and equipment on hand will make your kitchen functional and efficient, enabling you to tackle a wide range of cooking tasks!

<p>Knives</p> 	<p>Cutting Boards</p> 	<p>Measuring Cups</p> 	<p>Measuring Spoons</p> 	<p>Mixing/Prep Bowls</p> 
<p>Sauté Pans</p> 	<p>Saucepot</p> 	<p>Baking Sheets</p> 	<p>Thermometer</p> 	<p>Tongs</p> 
<p>Grater</p> 	<p>Vegetable Peeler</p> 	<p>Whisk</p> 	<p>Spatulas</p> 	<p>Wooden Spoons</p> 
<p>Colander/Strainer</p> 	<p>Can Opener</p> 	<p>Storage Containers</p> 	<p>Kitchen Wraps</p> 	<p>Cleaning Supplies</p> 

*Items not to scale

Remember, You don't have to have everything in your kitchen on day one, you can slowly build up a stock of essentials.