

# REAL SIMPLE

| LIFE MADE EASIER |

**THE BEST  
KITCHEN  
TOOLS FOR  
ANY JOB**  
see page 192 for  
the winners

## SPEND SMARTER, LIVE BETTER

**HOW  
TO DO  
MORE  
WITH THE  
MONEY  
YOU HAVE**

**THIS  
MONTH'S  
ORGANIZING  
MAKEOVER**

page 111

**DOES YOUR  
HAIR TAKE  
TOO LONG?  
34 time-saving  
tricks**

**HAPPY  
MOTHER'S  
DAY!**

**23 ways to  
make it more  
meaningful**

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**3 FLEXIBLE SPATULA**  
**Oxo Good Grips**  
 Nonstick cookware needs nonslick tools. Use this wide, flexible spatula for anything prone to sticking (frittatas, crepes) and you'll get away without a scratch. **TO BUY:** Oxo Good Grips nylon flexible turner, \$7, [oxo.com](http://oxo.com)

**4 METAL SPOON**  
**Wülf**  
 This handsome spoon looks great on the stove or the dining-room table. Testers liked its sturdy weight and hanging hook. **TO BUY:** Wülf Prof Plus serving spoon, \$18, [williams-sonoma.com](http://williams-sonoma.com)

**5 LA CRESSETTES**  
**SILICONE BRUSH**  
 The extra-long 11-inch handle lets you baste a bird in the oven or glaze salmon on the grill without getting burned. **TO BUY:** Le Creuset Commercial extended-length basting brush, \$18, [lecreuset.com](http://lecreuset.com)

**6 SLOTTED SPOON**  
**Zyliss**  
 The wide square scoop on this nylon spoon fishes out vegetables and pasta swimmingly, even from a rolling boil, so you're not chasing peas around the pot. **TO BUY:** Zyliss straining spoon, \$7, [zyliss.com](http://zyliss.com)

**7 CALPHALON**  
**Calphalon**  
 "I stay cool even when things get hot (up to 500° F). Cup measurements right on the spoon mean perfectly portioned soup until party's end." **TO BUY:** Calphalon stainless-steel ladle, \$13, [store.calphalon.com](http://store.calphalon.com)

**8 COLANDER**  
**Oxo Good Grips**  
 Heat-safe rubber handles make easy work of draining spaghetti; sturdy nonslip feet keep the bowl in place in the sink. **TO BUY:** Oxo Good Grips 4-quart stainless-steel colander, \$25, [oxo.com](http://oxo.com)

**9 TONGS**  
**Cuisinart**  
 Pick up a pair of these non-nonsense pricers—they grab, turn, and hold like an extension of your hand while offering firm yet gentle tension and an easy-release lock. **TO BUY:** Cuisinart 12-inch silicone tongs, \$15, [cuisinart.com](http://cuisinart.com)

**10 SYNTHETIC CUTTING BOARDS**  
**Oxo Good Grips**  
 Odor-resistant material and nonslip edges make these boards essential. Use them to prep meat or for various stinky jobs (like chopping garlic and onions), then toss them in the dishwasher. They come in three sizes for tasks both big (dry roasts) and small (licing limes). **TO BUY:** Oxo Good Grips prep cutting board, \$8; utility cutting board, \$15; and carving and cutting board, \$25, [oxo.com](http://oxo.com)

**11 THERMOMETER**  
**Taylor**  
 It's time to ditch that pooling dial thermometer for this foodproof digital model, which races to the proper temperature faster than you can say "medium-rare." **TO BUY:** Taylor compact waterproof digital thermometer, \$15, [amazon.com](http://amazon.com)

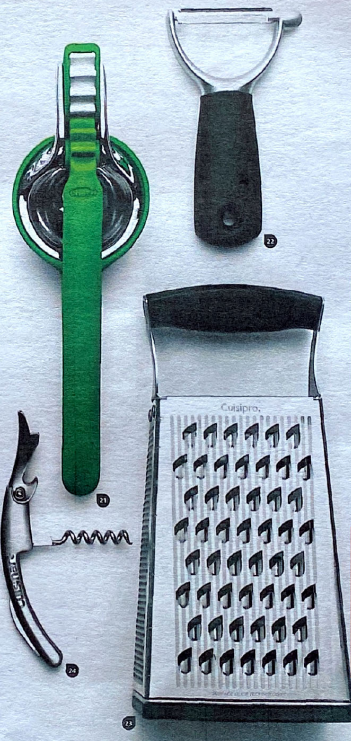
**12 BASTER**  
**Tovolo**  
 A tight seal, an angled nozzle, and a basting brush attachment raise this tool above the rest. The silicone bulb holds on to liquid until you say when. **TO BUY:** Tovolo angled drippers bulb baster, \$15, [williams-sonoma.com](http://williams-sonoma.com)

**13 SALAD SPINNER**  
**Zyliss**  
 This efficient machine spins and stops quickly, ensuring super-dry lettuce and herbs. A nonslip base keeps it from sliding, and the flat lid allows for neat stacking and storage. **TO BUY:** Zyliss Easy Spin salad spinner, \$28, [zyliss.com](http://zyliss.com)





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- KITCHEN SHEARS**  
**14 Oxo Good Grips**  
 Unlike the clumpy, oversize competition, these scissors have comfy, easy-gripped handles. Try them on a pizza for perfect wedges, or use them to cut through a whole chicken in a snap. **TO BUY:** Oxo Good Grips Kitchen and Herb Scissors, \$18. [oxo.com](http://oxo.com)
- POTATO MASHER**  
**15 Lamson & Goodnow**  
 This tool's sharp edges smash potatoes with next to no effort. Plus, it's slim enough to slide easily into a utensil drawer. **TO BUY:** Lamson & Goodnow Mini-Masher, \$47. [lamsonthorp.com](http://lamsonthorp.com)
- SWIVEL PEELER**  
**16 Oxo Good Grips**  
 Simply the sharpest blade of any peeler tested. If the classic swivel design is your preference, you'll love this one's light weight and effortless feel. **TO BUY:** Oxo Good Grips swivel peeler, \$5. [oxo.com](http://oxo.com)
- GARLIC PRESS**  
**17 Oxo Steel**  
 When it comes to garlic, we've always relied on a sharp knife for coaxing a fine mince. But this crafty gadget transforms unsuspected cloves into recipe-ready garlic with one squeeze. A reverse press pushes the empty peel right out—squeaky clean. Now, we're converted. **TO BUY:** Oxo Steel garlic press, \$20. [oxo.com](http://oxo.com)
- MELON BALLER**  
**18 Oxo Good Grips**  
 Melon-ball salads might be a blast from the past, but this tool earns its keep. The comfortable handle and the fine-edged stainless-steel scoops will have you coring apples, clearing artichokes, and fishing out dainty servings of sorbet (or melon balls, of course). **TO BUY:** Oxo Good Grips melon baller, \$5. [oxo.com](http://oxo.com)
- ZESTER**  
**19 Oxo Good Grips**  
 With a wider-than-average zesting surface, this champion made even our least favorite grating task (grater)—not to mention citrus and hard cheese—crinch. **TO BUY:** Oxo Good Grips fine zester/grater, \$10. [oxo.com](http://oxo.com)
- MANDOLINE**  
**20 Joyce Chen**  
 Next to olive vegetables like a pro? This slicer is indispensable for paper-thin potatoes, key limes, and delicate cucumber slices. **TO BUY:** Joyce Chen Super Benjaier mandoline, \$65. [joycechen.com](http://joycechen.com)
- CITRUS SQUEEZER**  
**21 Chef'n**  
 Engineered for extra leverage, this tool extracts every last drop of vibrant juice from lemons and limes. **TO BUY:** Chef'n FreshForce citrus juicer, \$18. [chefn.com](http://chefn.com)
- SHAVED PEELER**  
**22 Oxo Good Grips**  
 We thought we were satisfied with our basic plastic Y peelers—until we test-drove this stellar model. Built to last, it peels an apple, beets, and even a buttered squash with ease. **TO BUY:** Oxo Good Grips Pro Y peeler, \$13. [oxo.com](http://oxo.com)
- BOX GRATER**  
**23 Cuisipro**  
 Hands down the best box grater our test-kitchen team has ever used. Cheese, carrots, and potatoes were no match for the efficient blades. **TO BUY:** Cuisipro four-sided box grater with bonus grater, \$30. [cuisipro.com](http://cuisipro.com)
- WINE KEY**  
**24 Cuisinart**  
 A sleek version of a classic opener, it's stylish enough to leave out on the bar. The foil cutter tidily exposes corks for easy access. **TO BUY:** Cuisinart waiter's corkcrew, \$8. [cuisinart.com](http://cuisinart.com)