Example:
1. [Image of a notepad]

Name: Aluminum Foil
Use: Cover food or dish
Location: Top drawer right of sink

2. [Image of an egg]

3. [Image of a rolling pin]

4. [Image of a cup]

5. [Image of a frying pan]

6. [Image of a measuring cup]

7. [Image of a spoon]

8. [Image of tongs]

9. [Image of a bread knife]

10. [Image of a spatula]

11. [Image of a knife]

12. [Image of a ladle]

13. [Image of a knife]

14. [Image of a fork]

15. [Image of a knife]
EQUIPMENT LIST

ALUMINUM FOIL
ANGEL FOOD CAKE PAN
BEVERAGE CUP
BLENDER
BREAD KNIFE
BREAD PAN
CAKE PAN--OBLONG
CAKE PAN--ROUND
CAKE PAN--SQUARE
CAN OPENER
CASSEROLE DISH
CEREAL BOWL
COLANDER
COOKIE SHEET
COOLING RACK
CUSTARD CUP
DISH DRAINER
DOUBLE BOILER
DRY MEASURING CUPS
DUTCH OVEN
ELECTRIC CAN OPENER
ELECTRIC FRY PAN
ELECTRIC STOVE
EGG BEATER
FREEZER
FRYING PANS
FRY PAN WITH LID
GAS STOVE
GRATER
HAND MIXER
JELLY ROLL PAN
JUICER

KNIFE--FRENCH
KNIFE--PARING
LIQUID MEASURING CUP--1 CUP
LIQUID MEASURING CUP--2 CUPS
MEASURING SPOONS
MELON BALLER
METAL SPATULA
MIXMASTER
MUFFIN TIN
NEST OF CUPS
OVEN
PASTRY BLENDER
PASTRY BRUSH
PITCHER
PIZZA PAN
PLASTIC WRAP
REFRIGERATOR
ROLLING PIN
RUBBER SPATULA
SAUCE PANS WITH LIDS
SET OF MIXING BOWLS
SIFTER
SILVERWARE
SLOTTED SPOON
SPATULA
STRAINER
TOASTER
TONGS
VEGETABLE BRUSH
VEGETABLE PEELER
WAFFLE IRON
WAX PAPER
WIRE WHIP

54
Example:
1. [Image of aluminum foil]
   Name: Aluminum foil
   Use: Cover food or dish
   Location: Top drawer right of sink

2. [Image of pastry blender]
   Pastry blender
   Cut in shortening

3. [Image of rolling pin]
   Rolling pin
   Make dough flat

4. [Image of 2 c. liquid measuring cup]
   2 c. liquid measuring cup
   Measure liquid

5. [Image of frying pan]
   Lg. & sm. fryingpan
   Fry food on stove

6. [Image of double boiler]
   Double boiler
   Cooking custards, sauces

7. [Image of slotted spoon]
   Slotted spoon
   Lifting food out of liquid

8. [Image of tongs]
   Tongs
   Lift or turn food

9. [Image of can opener]
   Can (bottle) opener
   Opening cans & bottles

10. [Image of spatula]
    Spatula
    Lifting & turning pancakes

11. [Image of vegetable peeler]
    Vegetable peeler
    Peeling vegetables & fruits

12. [Image of rubber spatula]
    Rubber spatula
    To scrape food

13. [Image of French knife]
    French knife
    Mince & cut vegetables

14. [Image of pastry brush]
    Pastry brush
    Greasing pans & brush dough

15. [Image of paring knife]
    Paring knife
    Paring, cutting vegetables & fruit
16. Nest cups, dry 1, 1/2, 1/3, 1/4
   Measuring dry and solids

17. Set of bowls
   Mixing ingredients

18. Wax paper
   Wrapping foods, sifting, greasing pans

19. Plastic wrap
   Cover food or bowl airtight

20. Sifter
   Mixing & combining dry ingredients with air.

21. Jelly roll pan
   Baking bar cookies, etc.

22. Custard cups
   Used for cooking/getting ingredients

23. Cookie sheet
   Baking cookies

24. Juicer
   Removing juice from fruits

25. Grater
   Grating foods

26. Bread pan
   Baking bread

27. Sq. cake pan 8" or 9"
   Baking cakes/cookies

28. Rnd. cake pan 8" or 9"
   Baking layer cakes

29. Colander
   Straining foods

30. Cooling rack
   Cooling cakes/cookies
31. Oblong cake pan
   Cooking cakes

32. Muffin tin
   Baking muffins, rolls, cupcakes

33. Casserole dish
   Baking food combinations

34. Saucepans with lids
   Cooking foods in liquid

35. Frypan with lids
   Frying & broiling

36. Dutch oven
   Pot roasting

37. Dish drainer
   Draining washed dishes

38. Angel food cake pan
   Baking cakes

39. Measuring spoons
   Measuring small amounts

40. Dry measuring cups
   Measuring dry or solid ingredients.

41. 1 c. liquid measuring cup
   Measure liquids

42. Oven
   Bakes & broils

43. Strainer
   Strains foods & beverages

44. Silverware
   Utensils for eating

45. Beverage cup
   Cup for holding hot drinks
46. Pitcher
Holds beverages

47. Cereal bowl
Small bowl for eating cereal, fruits, etc.

48. Pizza pan
Baking pizza

49. Bread knife
Slicing bread

50. Electric stove
Cooking with electricity

51. Electric frypan
Frying and baking food

52. Gas stove
Cooking with gas

53. Melon baller
Cutting melon, butter into balls

54. Vegetable brush
Washing vegetables

55. Metal spatula
Leveling ingredients

56. Egg beater
Beating eggs, cream, etc.

57. Wire whip
Beating air into egg whites

58. Hand Mixer
Whipping & mixing

59. Toaster
Toasting bread

60. Waffle Iron
Baking waffles
61. Electric can opener
   Opening cans

62. Blender
   Blending, mixing, chopping

63. Mixmaster
   Mixing batter & dough

64. Refrigerator
   Keep food cold

65. Freezer
   Keep food frozen