









## Kitchen Tools List

	<p><b>Spit</b> – rod used for cooking meat over a fire. The rod is thrust through the meat so that it can be turned to cook evenly. A basket spit would hold meat inside a “cage” for items like leg of lamb or fish.</p>
	<p><b>Spit jack</b> – mechanized spit (or rod) used for turning meat over a fire. It was powered by cranking a handle, activating a series of weights that turned the rod.</p>
	<p><b>Mortar and pestle</b> – A mortar is a bowl made from a very hard, chip-resistant material. A pestle is a heavy stick used to crush/grind ingredients. A small set is used to crush herbs or small amounts of ingredients, a larger set to grind corn.</p>
	<p><b>Baking oven</b> – box-like structure at the side of the hearth. Coals were placed inside to heat the oven, and when it was hot enough, the coals were removed and the cakes, breads, or pies were put inside to bake.</p>
	<p><b>Mold</b> – metal form used for giving foods a decorative shape. Tarts and gelatin-based desserts would be formed in molds.</p>
	<p><b>Bake kettle</b> – cast iron pot with a lid used for baking breads and pies on a hearth.</p>
	<p><b>Drip pan</b> – a rectangular pan placed on a hearth under meat cooking on a spit to catch the juices.</p>

	<p><b>Trivet</b> – a metal three legged stand used for supporting cooking vessels on a hearth.</p>
	<p><b>Tea kettle</b> – used to boil water for tea and other hot water needs.</p>
	<p><b>Copper/iron pots</b> – copper pots allow for more even heat to make sauces.</p>
	<p><b>Utensils</b> – made of material that does not melt easily. Examples are ladles, spoons, knives, slotted ladles, tongs, etc.</p>
	<p><b>Hearth</b> – an open recess in the wall at the base of a chimney made of brick or stone where a fire could be built for cooking.</p>
	<p><b>Andirons</b> – pair of iron stands that could be used for holding a spit. Some andirons had a series of hooks down the front so that the spit's height could be regulated to be closer or farther from the heat.</p>