

# Kitchen gadgets rang



RICK MADONIK/TORONTO STAR

Some chefs participating in Eat to the Beat show off their favourite kitchen gadgets: front, Preena Chauhan, left, and Shanda Koinunen; middle, from left, Perin Khursigara, Lisa Slater, Liza Har- doon; back, from left, Annick Le Goaix, Elaina Asselin, Janet Weir.

## *Eat to the Beat with women chefs*

Many of Ontario's top women chefs — 59 of them at last count — are donating their expertise and edibles to Eat to the Beat. The eighth annual fundraiser on Sept. 30 benefits Willow Breast Cancer Support & Resource Services.

"This is the largest women chefs' event I've ever heard of," says one of the founders of Eat to the Beat, Lisa Slater of Whole Foods Market. "They provide everything at their own expense."

Participants include vegetarian cooking expert Nettie Cronish, caterer Dinah Koo, pastry chef Dufflet Rosenberg, Mildred Pierce restaurateurs Claire Stubbs and Donna Dooher, and Anne Yarymowich of Agora at the AGO.

The eat part involves guests grazing on everything from soups to truffles, as well as sipping, local vintages and brews. The beat part includes big band, jazz and R&B music.

Some 800 guests are expected

### ► Gadgets From D1

For Elaina Asselin of Whole Foods Market in Toronto and Andrea Damon Gibson of Fred's Bread, metal tongs can't be beat. "You can do everything with them: cook, serve, toss salads, etcetera," Gibson says.

Winlai Wong of Monsoon restaurant couldn't live without her bamboo steamer. Jenn Stone, owner of js bonbons, feels the same way about her digital laser thermometer. "It's so wonderfully precise for working with chocolate."

When she's distracted, a kitchen timer gets Liza Har doon, of Savoury & Thyme Fine Food, back on track.

Ayoma Fonseca of Healthy Gourmet Indian Cooking School loves her pasta machine. Colleague Arvinda Chauhan says no Indian kitchen is complete without a masala box, which has seven little containers to hold spices and a double seal to maintain freshness.

In our home kitchens, gadgets can be handy, silly or even objects of sentiment. They are a favourite of inventors and novelty catalogues. In the Hammacher Schlemmer catalogue for folks who have everything, you'll find, for example, a pop-up hot dog and bun cooker that looks like a toaster, for \$49.95 American.

from 7 to 11 p.m. at Roy Thomson Hall. Last year, they raised more than \$230,000 for Willow — a third of the centre's annual operating budget.

Willow offers information and emotional support to women dealing with breast cancer. It is run by survivors. Women can phone or visit Willow on Queen St. E. near Broadview Ave.

Eat to the Beat tickets are \$135 at 416-778-6314 or 1-888-778-3100 (toll-free). Web: [www.willow.org](http://www.willow.org).