

# how well do you know your

1. Which of these objects is dishwasher-safe?

- [A] flip-flops
- [B] copper pots
- [C] wooden spoons

2. What's the best time to run your dishwasher if you want to save money?

- [A] before 9 a.m.
- [B] around noon
- [C] after 7 p.m.
- [D] it doesn't matter

3. If you don't have specialized cleaner on hand, how should you clean stainless steel without leaving streaks?

- [A] white vinegar and a cotton cloth
- [B] a baking soda/water paste and paper towels
- [C] glass cleaner and coffee filters



4. How long does a microwave typically last?

- [A] 5–7 years
- [B] 8–10 years
- [C] 11–13 years
- [D] 14–15 years

5. Eek—a grease fire! How do you put it out?

- [A] douse the flames with water
- [B] get it off the stove and get out of the house—quick
- [C] cover the flames with a metal lid

6. The standard height for kitchen countertops is:

- [A] 32 inches
- [B] 36 inches
- [C] 42 inches
- [D] 46 inches

7. What's the best way to restore luster to a butcher-block countertop or wooden cutting board?

- [A] a solution of grapeseed oil and lemon juice
- [B] wood polish
- [C] mineral oil



# kitchen?

GARBAGE DISPOSAL TRIVIA, FRIDGE FACTS & MORE!

quick quiz to test your cooking quarters IQ.

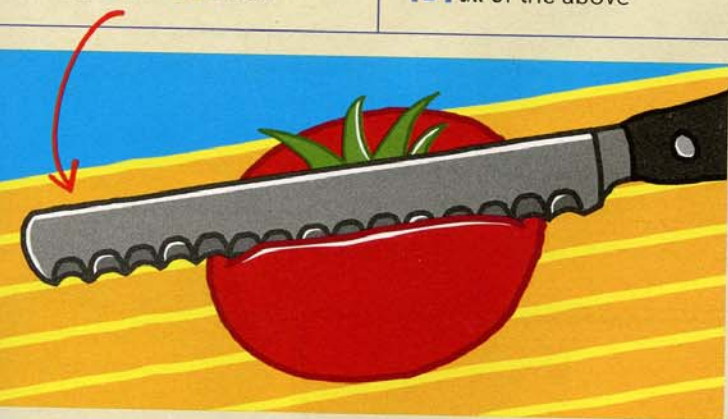
8. Match each of these countertop materials to its characteristics:

- [A] marble [B] granite
- [C] soapstone [D] wood
- [E] corian

- [1] extremely durable and resistant to scratches, stains, heat, mold, and mildew
- [2] stains can be scrubbed off; ages to a beautiful patina
- [3] seamless, easy to repair, and resistant to mold and mildew
- [4] heat-tolerant; preferred by bakers because it stays cool to the touch
- [5] can handle high heat and is easy to repair; waterproof when sealed

9. It's a good idea to sharpen a serrated knife at home.

- [A] true [B] false



10. Most refrigerator appliance bulbs are \_\_\_\_\_ watts.

- [A] 25 [B] 40 [C] 60

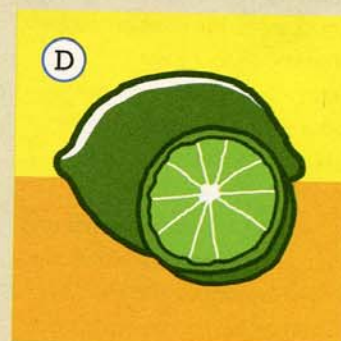
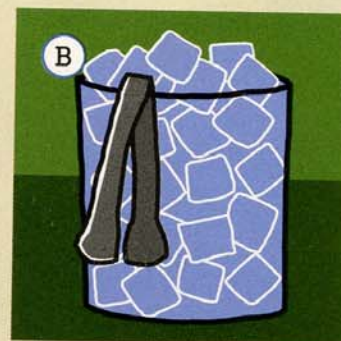
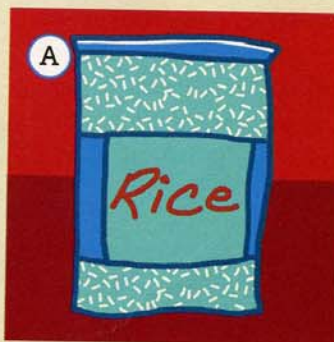
11. You should always keep the oven door open when you use the broiler.

- [A] true [B] false

12. Your dishwasher has been leaving a soapy film on the dishes. What could the reason be?

- [A] you're not using the right amount or kind of detergent
- [B] you're overloading the machine
- [C] the water's not getting hot enough
- [D] all of the above

13. Which of the following should never be poured down your garbage disposal?



14. What's the best way to keep your house from smelling like fish while you're cooking it?

- [A] cover the pan
- [B] boil water with a drop of vanilla extract
- [C] keep a small bowl of white vinegar by the stove
- [D] open the front door and the kitchen window

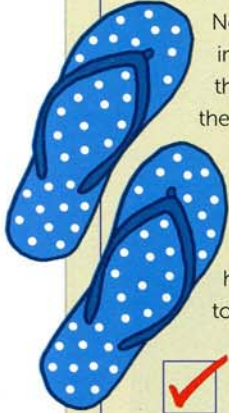
15. What does the grate underneath your refrigerator do?

- [A] protects the condenser coils and allows airflow into the refrigerator for cooling
- [B] allows heat to exhaust, keeping your food cold
- [C] prevents dust and other debris from getting in and becoming a fire hazard

turn for the answers →



# ANSWER SHEET



**1. [A] Flip-flops.** Rubber flip-flops (without embellishments) can safely go on the top rack. Never put copper pots in your dishwasher—the detergent can dent them. It's also better to wash wooden spoons in the sink because a dishwasher's high heat can cause them to crack.

**2. [D] It doesn't matter.** You're charged the same amount to use your dishwasher any time of day, unless you sign up for your provider's "time of use" plan, which offers different utility rates during certain hours. In most areas, the rates are highest from noon to 7 p.m. (considered "peak energy hours") and lowest during off-peak hours (after 7 p.m.).

**3. [C] Glass cleaner and coffee filters.** Notes Kate Payne, author of *The Hip Girl's Guide to Homemaking*: "Coffee filters' fibers are smaller and woven, so they trap dirt better than rags and won't streak."

**4. [B] 8–10 years.** While the regular oven lasts an average of 15 years, the shelf life for the average microwave is

only 8 to 10 years. "Your microwave won't lose power over time," says repairclinic.com president Chris Hall, "but to keep it functioning well, clean it regularly and don't slam the door, which can blow a fuse."

**5. [C] Cover the flames with a metal lid.** You can't have a fire without oxygen, and this cuts off the supply. Never pour water on a grease fire; splashes can spread the flames. Also, tipping the pan could cause the fire to spread, so avoid moving the flare-up.

**6. [B] 36 inches.** But you can also find "standing height" counters that are 42 to 45 inches from the floor—often used for islands—as well as "seated height" counters, which are 30 to 32 inches, ideal for desks.

**7. [C] Mineral oil.** Butcher-block counters and cutting boards lose their natural oils and accumulate scratches, which dull the surface. Clean with warm water, then gently sand with the grain, using a 60-grit sanding block or paper. Next, apply mineral oil with a clean rag, along the grain. Once the oil's absorbed, repeat. Wipe off excess with a towel.



**8. A4, B1, C2, D5, E3** (Count as correct only if you match them all.)

**9. [B] False.** Because a serrated knife's blade is made up of tiny individual teeth, sharpening with an off-the-shelf tool will likely ruin it. Unless you own a serrated knife sharpening system, hire a pro who will rework each groove.

**10. [B] 40 watts.** Appliance bulbs are low wattage. They are designed to take the cold and humidity changes that occur inside a fridge better than regular bulbs, says Eileen Claar, a Home Depot "How To" product expert. Be sure to use the bulb rating recommended in your manual, though—most are 40 watts, but some fridges use bulbs as low as 15 watts.

**11. [B] False.** Check your manufacturer's guidelines. "Some require the door to stay open for broiling, to vent steam, while others work best when closed," says Claar.

**12. [D] All of the above.** A soapy film can often be traced to your detergent, says Claar. Be sure to use the right amount and type for your dishwasher. Overloading causes residue too, because the water can't fully rinse each dish. Water that's not hot enough could also

leave a film. It should be at least 120°F when entering the machine. To check, hold a meat thermometer under hot water from the faucet closest to your dishwasher for at least a minute.

**13. [A] Rice—cooked or uncooked.** Also on the garbage disposal "don't" list: pasta, grease/oil/fat, eggshells, pits or seeds, vegetables with stringy or tough peels, popcorn kernels, and any nonfood items such as flower stems. Bread is OK if you follow normal procedure (running cold water down the drain before, during, and after using the disposal). Limes and ice can, in fact, help clean: "Run the disposal with ice and chunks of lime or lemon to deodorize it and loosen food particles that may be stuck to the disposal's blades," says Claar.

**14. [C] Keep a small bowl of white vinegar by the stove.** Although covering the pan, boiling water with vanilla extract, and opening doors and windows may lessen the odor, none can absorb and neutralize it like white vinegar.

**15. [A] Protects the condenser coils and allows airflow into the refrigerator for cooling.** Wipe the grate with a damp cloth to keep it clean and keep the coils working properly.



**HOW MANY DID YOU GET RIGHT?**

**12+**

Impressive! You could host an HGTV show.

**6–11**

Solid! You have a strong command of your kitchen.

**0–5**

Yikes! Is the kitchen your least-used room?

**TWEET WITH US!**  
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Let us know your quiz score.  
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