

Chapter 1 : Stielhandgranate - Wikipedia

KUKPO Stainless Steel Potato Masher with Broad and Ergonomic Horizontal Handle - Fine-grid Mashing Plate for Smooth Mashed Potatoes, Vegetables and Fruits.

What makes a great potato masher? Could any of these new products make mashing easier? We used each product to mash 2 pounds of boiled Yukon Gold potatoes the type of potato we use most often in our recipes in a large saucepan, counting the number of passes it took to get rid of lumps and rating each masher on comfort and durability. Products that bent or warped, were painful to hold, or took more than 50 passes to mash the potatoes the best took around 30 were immediately out. This included most of the innovative productsâ€”their uncomfortable handles and inefficient mashing plates made for slow and painful mashing. That left us with nine mashers, which we tested by mashing starchier russets, softer sweet potatoes, and more Yukon Golds in 2- and 4-quart saucepans and an 8-quart Dutch oven. We also had different testers men and women, lefties and righties try each masher on a measured amount of boiled potatoes. In total, we muscled through almost pounds of potatoes. We immediately noticed that mashers with perforated mashing plates which are round or oval made smoother potatoes and took less effort than wave-style products. Testers preferred perforated mashing plates with lots of small holesâ€”our two favorite mashers had 50 or moreâ€”which made a smoother, more even mash. Wave-shaped mashers also occasionally bent or warped during tougher mashing, while the solid plate on most perforated mashers stayed rigid. The size of the mashing plate was also a point of contention. The plates on the mashers ranged from 7. Mashers with plates that were too large struggled to maneuver in smaller 2-quart saucepans, while petite products took almost twice as many passes to mash the same amount of potatoes. The ideal was a plate with an area of about 10 square inches about the size of a baseball , which speedily navigated pans of all sizes. Testers also zeroed in on the size, shape, and material of the handles. Larger-handed testers had trouble holding handles that were 4 inches or shorter; thin, short, or metal handles were uncomfortable and slippery. Lefties and righties of all sizes preferred handles around 5 or 6 inches long with a slight curve and a secure plastic grip. Finally, we washed all the mashers by hand after each test and ran them through the dishwasher 10 times to simulate months of washing. Lower-ranked products trapped potato in hard-to-reach spots or emerged from the dishwasher warped and scratched. Our favorite products were easy to clean by hand and still looked as good as new after multiple runs through the dishwasher. Read More Already a member? Your email address is required to identify you for free access to content on the site.

Chapter 2 : How To Choose The Best Potato Masher: A Buyer's Guide (Nov,)

Recently on the Casual Shenanigans Gaming podcast, we were challenged to build a pc for \$ that could compete with a Playstation 4. It has now been updated to \$

Could any of these new products make mashing easier? We used each product to mash 2 pounds of boiled Yukon Gold potatoes the type of potato we use most often in our recipes in a large saucepan, counting the number of passes it took to get rid of lumps and rating each masher on comfort and durability. Products that bent or warped, were painful to hold, or took more than 50 passes to mash the potatoes the best took around 30 were immediately out. This included most of the innovative products' their uncomfortable handles and inefficient mashing plates made for slow and painful mashing. That left us with nine mashers, which we tested by mashing starchier russets, softer sweet potatoes, and more Yukon Golds in 2- and 4-quart saucepans and an 8-quart Dutch oven. We also had different testers men and women, lefties and righties try each masher on a measured amount of boiled potatoes. In total, we muscled through almost pounds of potatoes. We immediately noticed that mashers with perforated mashing plates which are round or oval made smoother potatoes and took less effort than wave-style products. Testers preferred perforated mashing plates with lots of small holes' our two favorite mashers had 50 or more' which made a smoother, more even mash. Wave-shaped mashers also occasionally bent or warped during tougher mashing, while the solid plate on most perforated mashers stayed rigid. The size of the mashing plate was also a point of contention. The plates on the mashers ranged from 7. Mashers with plates that were too large struggled to maneuver in smaller 2-quart saucepans, while petite products took almost twice as many passes to mash the same amount of potatoes. The ideal was a plate with an area of about 10 square inches about the size of a baseball , which speedily navigated pans of all sizes. Testers also zeroed in on the size, shape, and material of the handles. Larger-handed testers had trouble holding handles that were 4 inches or shorter; thin, short, or metal handles were uncomfortable and slippery. Lefties and righties of all sizes preferred handles around 5 or 6 inches long with a slight curve and a secure plastic grip. Finally, we washed all the mashers by hand after each test and ran them through the dishwasher 10 times to simulate months of washing. Lower-ranked products trapped potato in hard-to-reach spots or emerged from the dishwasher warped and scratched. Our favorite products were easy to clean by hand and still looked as good as new after multiple runs through the dishwasher. Your email address is required to identify you for free access to content on the site. Well-placed medium-strength magnets made it easy to attach all our knives, and a rotating base gave us quick access to them. The blade of our inch slicing knife stuck out a little. Heavy, with a grippy base, this block was very stable. An acrylic guard made this model extra-safe but also made it a little trickier to insert knives and to clean; the wood block itself showed some minor cosmetic scratching during use. With a base lined with grippy material, this block was very stable. An acrylic guard afforded extra protection against contact with blades but made it a little harder to insert knives and to clean; the wood itself got a little scratched during use. But inch-long gaps between its small magnets made coverage uneven and forced us to find the magnetic hot spots in order to secure the knives. Its acrylic guard made it safer to use but harder to insert knives and to clean. It lacked a nonslip base, and its extra-strong magnets made it unnerving to attach or remove our heavy cleaver. Finally, it got a bit scratched after extensive use. Additionally, the outside stained easily, and when we wiped it down, the unit smelled like wet dog. While all our knives fit securely, several of the blades stuck out, making this unit feel less safe overall. Finally, though the bristles could be removed and cleaned in the dishwasher, their nooks and crannies made this block hard to wash by hand. Because we could only insert the knives vertically, longer knife blades stuck out; a cleaver was too wide to fit. The lightest model in our lineup, this block was dangerously top-heavy when loaded with knives.

Chapter 3 : 10 Best Potato Masher Reviews: Top Quality Mashers

The OXO Good Grips Smooth Potato Masher is the most efficient, effective masher we tested. Thanks to its combination of a grid-shaped plate and a U-shaped ergonomic handle, it broke up potatoes more quickly than other mashers.

Click here to see our 1 pick Potato mashers are also useful for creating a smoother blend for a baby that is not quite ready to make the switch to chewable foods. Then you add chunks of lightly cooked vegetables, along with salt, pepper, and any other spices you like. Potato mashers are obviously named for their most common use: Yet far from being an idle tool in their spare time, potato mashers actually have many other uses that will make them a staple in any kitchen. After boiling broccoli or cauliflower for a thick soup, a potato masher is the perfect way to break the vegetables into chunks without completely pureeing them. Many people commonly do this with a simple metal fork, but these often wind up bending in the process. Replacing the additional work often required by choosing the wrong kitchen utensil for the job can potentially prevent kitchen related carpal-tunnel syndrome if done often enough. Parents making their own baby food will find a potato masher indispensable for quickly creating entire batches of food. You can gently mash boiled foods, like sweet potatoes, carrots, and squash, to create food full of important dietary fiber that also requires the baby to chew just enough to get their bodies used to the process. Potato mashers are also useful for creating a smoother blend for a baby that is not quite ready to make the switch to chewable foods. Home made veggie burgers are also extremely simple to make with a potato masher. This is usually done using a base of cooked beans, such as kidney beans or black beans. Next, you shape the mixture into patties and grill them or cook them on a stovetop, just like any other burger. The Irish, Polish, and Belarusian people all claim the potato as their own, though the potato actually had its start halfway across the world. People have cultivated the potato for thousands of years, starting with the ancient Aymara Natives in the Andean Mountains of South America. It is said the Aymaran people developed over different potato cultivars well before the Incan Empire took them over. They were even able to detect the tiniest levels of glycoalkaloids in potatoes to determine their safety and quality. It is still unknown whether the ancient Aymaran culture had their own versions of the potato masher. There are various grips and handles, different materials, and even ergonomically designed mashers created to reduce the impact on the body. The potato was not introduced to Europe until the 16th century, when the Spanish conquered the Incan Empire. Yet it would still not catch on for decades, largely due to superstition and wives tales, such as potatoes causing leprosy. It was the outspoken potato fan Antoine-Augustin Parmentier who would eventually win the Europeans over. His work brought mashed potatoes into the spotlight, and soon after the first potato masher was officially invented. Early potato mashers were club-like pieces of wood that were crude but effective. They are still used in some parts of the world, where they are commonly called potato beetles. The modern potato masher is actually over years old. Lee Copeman is credited with inventing the potato masher as it is commonly known. Since that time, people have made numerous improvements on the potato masher. New and unique designs often boast the ability to create the smoothest mashed potatoes more quickly than any other model. Advanced technology may yet take us to new heights, even with seemingly simple tools like potato mashers. Are Potatoes Healthy Or Unhealthy? For some people, the thought of using a potato masher brings to mind only the horrors of the potato. Potatoes are often treated as empty carbs, and it is commonly believed that the average potato is devoid of nutrients. This is a complete myth that was fervently perpetuated by people swept into the low carb diet craze around the early s, and it has been taken as fact ever since. The average potato also provides four grams of filling dietary fiber. In actuality, potatoes are a dietary staple that has helped human kind thrive for thousands of years. They are a great source of energy, and are packed with nutrients. Far from the empty calories common myth suggests, the average white potato provides around 12 percent of the recommended daily intake for potassium, and over 14 percent of the RDI for vitamin C. Potatoes are also good sources of vitamin B6, manganese, magnesium, and phosphorous. They are also very low in sodium. Adding potatoes to the diet is known to help keep the body satiated better than other carbohydrates. They exceed the recommended levels for the essential amino acids

lysine, methionine, threonine, and tryptophan. The average potato has less protein than other staple foods, like corn and pasta, but the protein it does have is much more bioavailable than similar proteins. Potatoes are a rich source of phytochemical antioxidants. Compounds like ascorbic acid, phenolic acid, and other polyphenols play an important role in the health of regular potato consumers. Their high carbohydrate content provides the body with stores of energy to burn, but even with this high ratio of carbohydrates, the average potato still only contains about 100 calories. There is a small sliver of truth to the potato myth, however. What goes into the potato can largely determine how useful it is for the body. Likewise, when most people think of using a potato masher, it is to blend in heaps of butter and milk to make creamy mashed potatoes. This can add a lot of unnecessary calories to an otherwise healthy food. Luckily, you can make delicious mashed potatoes by adding spices, olive oil, and a pinch of salt, rather than hundreds of calories in butter and cream.

Chapter 4 : 5 Best Potato Mashers - Nov. - BestReviews

A potato masher, bean masher, pea masher or crusher is a food preparation utensil used to crush soft food for such dishes as mashed potatoes, apple sauce or refried beans.

Its combination of inner and outer perforations make it impossible to miss out on lumps while its built in scraper allows you to be able to scrape the bottom of the pan for residues. No wasted potatoes and easier to clean pots! **PROS** It is made of high-quality brushed stainless steel for durability. It has small inner holes and large outer holes to ensure that there would be no lumps. The integrated silicone scraper minimizes wastage by being able to scrape the bottom of the pan for residue. It has ergonomically designed handle with a silicone insert for a comfortable and slip-free grip. You can easily hang it up anywhere with its integrated hanging hook. **CONS** It has a big size and takes up a lot of drawer space. Make sure to dry it out immediately after washing as it can also gather rust in the long run. The secret lies on how a potato ricer work. It prevents the breaking down of starch that creates lumps and chunks on the texture, thus creating the smooth creamy mashed potato finish. It has three interchangeable discs for your preference of texture. It has an ergonomically designed contoured handle for a comfortable and steady grip. It eliminates lumps, yields a fluffier and softer texture compared to potato mashers. **CONS** The interchangeable discs tend to stick on to the potatoes so you need to remove and put it back every once in a while. The main difference is its horizontal handle that makes it easier to press and allows the body to harness energy, so it is not only the hands that are applying pressure. It makes mashing potatoes really easy. **PROS** The stainless steel construction is durable and resistant to rust and stain. It has a broad mashing plate which means you can use it on multiple potatoes at once. It has a horizontal handle which makes it easy and convenient to mash potatoes. The handle is ergonomically designed and infused with soft rubber for a non-slip and pain-free mashing. It has fungi-resistant properties and is easy to clean with water and mild detergent. **CONS** Avoid putting too much pressure since the mashing plate might warp or bend due to extreme pressure. The arms of the potato masher also have a tendency to get detached from the handle, so utmost care is advised. It is also cushioned to absorb the impact caused by mashing potatoes, making you do more with lesser stress. The stainless steel wire head is great for not just mashing potatoes but also for other fruits and vegetables. **PROS** The stainless steel wire head makes it easy to penetrate and mash potatoes. It has an ergonomically designed handle which provides a steady and comfortable grip. The handle also has a cushion that absorbs pressure when mashing potatoes. Its large opening makes it easy to hang for storage. It is easy to clean and dishwasher safe. **CONS** The large gaps between the wire make it difficult to mash smaller chunks of potatoes. The rubber-only tip of the handle makes it awkward for people with big hands to use with accuracy. It is made of durable nylon instead of steel, and while it is gentle on your non-stick cookware, it is definitely tough on your potatoes, leaving no chunk behind. **PROS** Its durable nylon construction is tough on potatoes but gentle on your non-stick cookware. It has a non-slip ergonomically designed handle that causes less stress and more comfort. It is versatile enough to be used with other vegetables and foodstuff. **CONS** The grids are too deep, and potatoes tend to get stuck. The potato masher is bulky and poses a challenge to store. With this tool, you can get fluffy and perfectly textured mashed potatoes all the time. You even have an option to define the texture with the three interchangeable discs. It is truly something worth spending for.

Chapter 5 : Creative Uses for Your Potato Masher - The Gardening Cook

Potato mashers are also useful for creating a smoother blend for a baby that is not quite ready to make the switch to chewable foods. Home made veggie burgers are also extremely simple to make with a potato masher.

Conclusion What is a Potato Masher? In its simplest sense, a potato masher refers to a food preparation equipment that is meant for crushing or mashing food that has been previously cooked, such as mashed potato. It has a handle that is linked to the mashing head. The head can have different designs, depending on the manufacturer of the masher. It should never be confused with a potato ricer, although they have some similarities in terms of their functions. While mashers are great, they leave lumps on potatoes, which result to a unique texture. If you want the mashed potato to be free from lumps, a potato ricer is what you should have instead. To help you narrow down the choices, below are some factors you must consider: The first thing that you can do is to go online and read the reviews shared by other people. You can also ask around from people you personally know. The insights that they will share can be a good starting point in the evaluation of the possibilities. Generally speaking, the larger the potato masher is, the more potatoes it can mash within a given time. With this, consider the extent of use that you anticipate to easily decide about the right size. Also referred to as the head, this is the one that gets in direct contact with the potato. It is better if it is larger, which can help to significantly speed up the job. Perforated plates are preferred over the zigzag design. The latter allows you to work with minimal effort on your end. The design of the handle is equally important as the design of the head. It should be ergonomic, which means that using it will minimize fatigue. It should also be shaped in such a way that it will not easily slip, especially with the application of heavy pressure. This is an important consideration because it will have an effect on the quality and performance of the potato masher. Stainless steel is the most popular material. Make sure that it is not going to rust and that it will withstand wear and tear. If the potato masher often leads to discomfort, you will probably not like using it and it will only go to waste. From the design of the handle to the overall weight of the masher, pay attention to features that will make sure of your comfort. It should have a non-slip handle as well. You should also choose a potato masher that will be a snap to clean and maintain. This means that it will be easy for you to keep it in its tip-top condition, even after many years of use. Making the Best Mashed Potato Yes, it will help if you have the best potato masher. Nonetheless, even if you have a topnotch product, this will never suffice. With this, here are some tips that will help you to prepare mashed potato that will surely be well-loved by everyone: Using the right type of potato is one of the most important. Avoid fingerling and Red Bliss as they tend to be waxy. Another important thing to do is to pay attention to the water. Salting will help the potato to absorb a little more flavor, and hence, it will not turn out bland. Do not also start cooking the potatoes in hot water as this can lead to inconsistency. Choose the right flavorings. It is not enough that you add salt to the water. For sure, you want it to be tastier. With this, some of the most common choices are butter and hot cream. They can also improve the consistency of your mashed potato and not just its taste. There is technique that will make sure it will end up fluffy. After the potato is drained, place the potatoes in a pot and do not cover it. Under medium-low heat, cook it again but do this only for a few minutes. Shake the pot and wait for moisture to evaporate. After this, you can now start mashing. As much as possible, serve the mashed potato while it is hot. Like in the case of others, the longer it is left sitting, the higher is the possibility that they will end up gummy. When reheating, it is also important to choose the right method to ensure that it gets warm while retaining its texture. Below is a quick recipe that will teach you how to make the perfect mashed potato: It is one of the most economical options within the product category, but this does not mean that quality is compromised. This product can offer excellent price to quality ratio. The highly-innovative design of this masher gives it an edge above many others within the competition. The broad plate will make sure that it has wider coverage. Also, it comes with an ergonomic grip, which is vital for your highest level of comfort. It is easy to hold, and best of all, you will not have to exert too much effort. Most of the potato mashers have vertical grip, which can be awkward to hold. The horizontal design of the handle of this product is a good thing since it is easier to hold. Plus, it can easily accommodate even a larger hand. Lastly, it is also effortless to clean. You can clean it

DOWNLOAD PDF THE POTATO MASHER

with just mild soap and warm water. It is made from a material that can resist fungi coming from the residues of potato, which is also a good thing. Pros Handle offers a comfortable grip Stainless steel does not rust Cons.

Chapter 6 : racedaydvl.com: Potato Mashers: Home & Kitchen

The Potato Masher is a \$ budget PC build from late , designed to compete with the PS4 for the rest of its lifecycle. The Potato Masher Pro is a side-series where I drop in a new GPU and.

A kitchen tool design originating in the s and still the most tried and true method of mashing potatoes. A brief history of potatoes Potatoes have long been considered a European staple. In fact, a lot of people living in Ireland and Poland would probably swear that the starchy tuber got its start there. Actually, potatoes are a New World food, native to the Americas and only introduced to Europe around by Spanish explorers. Potatoes soon became the diet mainstay of the poor and downtrodden. A brief history of mashed potatoes Of all the Indian people in the Americas who ate potatoes, the Incas seemed to prefer theirs mashed. Some sources say the actual recipe for mashed potatoes originated in when a French man named Antoine Parmentier held a competition on ways to make potatoes. Other sources say that it was the English who came up with mashed potatoes and gravy, somewhere in the s. Today, the tuber is common in dishes and beverages the world over, in everything from potato chips to French Fries to vodka and, of course, mashed potatoes. Types of potato mashers I suppose the first potato masher was a rock or smooth stone, followed by a hand-shaped masher made of wood. With the machine age, the wood masher evolved into a hand or machine-turned wooden mallet. In the mid to late s, two masher types of the modern design we see today emerged. The most popular has an S wound wire that is flat at the bottom, or sometimes a round or square wire grid that is flat at the bottom. This is probably the potato masher your grandmother had. Because of the room between these S winds, there is never the worry of over-mashing the potatoes. The other type of masher has a round disc with holes drilled into it, but it can over mash the potatoes. An electric mixer, food processor, or ricer can make the potatoes overly sticky because over mashing activates the starch in the potato. Some experts say you can use a hand held electric mixer, but most agree the old fashioned, original design works best. The best varieties for mashing are Russet, Yukon Gold, or Red because they yield smooth and creamy mashed potatoes. Peel and wash the potatoes; leave some of the skin on to give them more of an old-world, traditional flavor and texture. You can add salt at this point, if you like. Cover the pot and turn the burner to high until the water boils; turn it to a simmer and cook for another 15 to 20 minutes. Check if potatoes are cooked by poking a large piece with a fork or knife—it should go in easily if they are done. If not, then give potatoes a few more minutes before taking them off the heat. Drain water from the potatoes and put them back on the stove in the same pot. Turn the burner on very low and get all or most of the water to evaporate. At the same time, you can add the cream and butter together in a separate pan and heat on low just enough to melt the butter. When all the water is evaporated from the potatoes, mash them with a hand masher. Now is the time to get creative. Try adding cheese, sour cream, cream cheese, bacon, onion, peppers, garlic, or fresh herbs. Collecting potato mashers Potato mashers make a great first collection for anyone, but especially for kids. On antiquing jaunts, my two girls used to look for potato mashers while I was checking out the big-ticket items. There are many shapes and different handle materials and they all old or new can make an interesting display. Hang them on the wall or just put them masher-side-up in a country crock on your counter. Diana Bulls is an ongoing contributor to our Hometown History section, having collected vintage kitchen utensils for over 40 years; she is also actively involved with the Reedley Historical Society.

Chapter 7 : The Best Potato Masher and Ricer for Reviews by Wirecutter | A New York Times Company

The potato masher might be the most under-utilized tool in your kitchen. Whoever named the potato masher may have messed up a bit. Sure, it mashes potatoes, but let's not sell this piece of.

The Verdict Uses of Potato Mashers This tool is a versatile kitchen tool that can perform more than one job. Here are some clever ways on how to use your potato masher other than mashing potatoes. Useful in making egg salad. The potato masher will save you from the trouble of dicing and slice hard-boiled eggs for your egg salad. You can use your potato masher to chop soft nuts walnuts rather than using a knife to chop them individually. Use in breaking up broccoli. A potato masher will give your steamed broccoli a perfect texture since they have air spaces. It will turn out just right, not chunky nor creamy. Vegans love tofu scramble, which is the replacement for a scrambled egg for breakfast. With the help of a potato masher, it will break up the cooked tofu giving the right crumbly texture. You will need a potato masher to make a restaurant grade mashed potato. You cannot achieve this quality using a fork as it will be coarse or a food processor as it will be overly mashed. Only the potato masher can give you a fluffy and soft texture. A potato masher will also save you time in prepping your meal. You have the power in your hands to mash the food even if they are not boiled for a long time. You can also do away with cutting individual pieces if you use the potato masher in preparing your walnuts for your baking or your egg for egg salad. First is the perforated one. Judging from the name, you can visualize that the mashing plate will have perforations. It can withstand intense mashing and the results have a finer texture. The second type is the wave-shaped potato masher can do the same job but not as intense as the perforated ones. The potatoes or any fruits or vegetables must be softer to be able to mash them into smoother consistency. You should also look out for larger chunks in your final product. Some portion goes stuck in the middle of the mashing head resulting in a coarser texture. **Material** There is only one material to choose for potato mashers – stainless steel. This material is rust free, dishwasher safe and cleaned easily. Plastic and aluminum will not withstand the pressure, they will break or bend. **Handle** The handle is as important to the potato masher as the mashing plate. Due to the intense work that potato masher do, the design should be ergonomic and non-slip. The handle should also be long, a minimum of four inches. It should have silicon or plastic component for easy grip, as it should be comfortable while doing long mashing. **Versatility** Potato mashers are not only for mashing potatoes so you had better choose the potato masher that is sturdy enough to mash all kinds of fruits or vegetables. It is easy to invest in a kitchen tool when you know that it can do a lot for you. **Easy to Clean** Since we are using this in the kitchen, we should make sure that the potato masher is not the source of contamination. It should not only be dishwasher safe but also can be cleaned with your hands. Do not choose potato mashers that have crevices to lodge food and hide bacteria.

Chapter 8 : Fall Shopping Special: Rosle Stainless Steel Round and Flat Potato Masher, "

Our favorite product was the Zyliss Stainless Steel Potato Masher (\$), a traditional perforated masher that has a long, curved plastic handle and a sturdy, circular plate; it was maneuverable, comfortable, and efficient.

When the newly created Weimar Republic progressively began to repair the both physical and economic devastation, a slow rebuilding of the armed forces was allowed under the limitations set by the allies. The Weimar Republic revived the Stielhandgranate, and created a new version in , the "Model Stielhandgranate" M While retaining the same explosive and fuse, the main distinction between the M24 and the original M15 is a slightly shorter charge head and the removal of a belt carry clip. Another change in the design was a lengthening of the wooden handle. Being slightly lighter, and smaller in thickness, this improved overall use. Adapting to the rapidly changing field of modern warfare, German soldiers would carry the M24 directly in front, allowing quick and easy access. However, in the later years of the war it was often advised to carry them in a different manner, as it was very likely any sort of explosion or heat could light the fuse from the grenade on the belt, resulting in unnecessary casualties. The Model 24 Stielhandgranate was stored in specially designed crates during transport, which could carry up to 15 individual grenades. As a safety precaution, units of the Wehrmacht were advised to only insert the actual fuse assemblies when about to go into combat. Later in the war, however, many soldiers of the Wehrmacht would always have their weapons ready, due to the fierceness seen in the Soviet Red Army in the east and the progressive advance of the Allies on the Western Front. During production, a reminder was stenciled on each explosive charge: Vor Gebrauch Sprengkapsel einsetzen "Before use insert detonator". The Model was rather ineffective by itself at damaging or disabling an enemy armored vehicle or destroying fortifications. It also lacked the shrapnel effect of most other grenades of the time. In response, a variant with a cold-resistant explosive was developed and supplied to most units deployed on the eastern front especially into present-day Russia. Nebelhandgranate[edit] The Wehrmacht lacked a proper smoke grenade to allow infantry to cover advances or retreats, or blind foes while assaulting a position. To solve this, Germany designed and produced a nebel English: In addition to markings inscribed on the charge head, a large white band painted onto the handle distinguished it from a standard M Later, a relief texture was added to the handle to distinguish it by touch. This variant is often referred to as a nebelhandgranate English: Training variants[edit] This section has multiple issues. Please help improve it or discuss these issues on the talk page.

Chapter 9 : Potato masher - Wikipedia

The Smooth Potato Masher features a firm, safe, no-slip grip and a stainless steel plate that mashes potatoes to create a smooth texture without bumps. and includes a hanging hole for easy storage.

We all know that making mashed potatoes needs the use of a common kitchen item – the Potato masher. In fact, a potato masher can be used for a wide variety of kitchen tasks. The basic design is a stainless steel tool with a rubber or wooden handle. There are different plate designs from round to wavy patterns. It is the open area at the end of the potato masher that lends itself to many other uses. Here are a few of my favorite kitchen uses: Pour whole cookies into a bowl and use a bit of elbow grease to turn them into cookie crumbs. Use a round stamp grill design to stamp patterns into peanut butter cookies Throw that ground beef into the frying pan without breaking it up. Then use the potato masher to make it into smaller chunks. Throw whole tomatoes into a pan and use the masher to make stewed tomatoes in a jiffy. Use the potato masher to make short work of this task. A potato masher crumbles whole blocks of feta cheese in a jiffy. Do you want to make juice or lemonade in no time without waiting for the concentrate to break down a little? Use the masher to break it up for you. No need to chop walnuts – just use the potato masher to do it in no time at all! Use your potato masher to scoop potatoes out of boiling water. Making homemade marinara sauce? Dice freshly roasted tomatoes to get them ready for the sauce in no time at all. Use the wavy potato masher to decorate the frosting on a cake. Use a potato masher to mash fresh food to make home made baby food. Use a potato masher to mash fresh fruits and vegetables like bananas, apples, peaches, and the like for fresh and healthy baby food. And here are a couple of Garden uses: Grab that potato masher and use it to loosen soil. Mix mulch or compost into plain soil These ideas come from two fans of The Gardening Cook on Facebook. I squeeze the water out of the thawed spinach. For more household tips, please visit The Gardening Cook on Facebook. Disclosure of Material Connection: Some of the links in the post above are "affiliate links.