

Equipment list – Cooking utensils and flatware:

(Especially equipment for on the road – no accommodations like stoves or fridges, those can be found in a separate list)

Cooking knife	A long, big, usually broad and especially sharp knife to cut meat, vegetables and anything else. Available in the most diverse models and makes, from the cheapest iron to stainless steel or damascene steel up to the ultra sharp ceramics blade. <i>If used as a weapon, it counts as a pocket knife.</i>	s.a. 5 \$ (very bad) up to 600\$ (ceramics) 1 pound
Meat cleaver	A medium sized cleaver to hack meat into small pieces. Like cooking knives, these come in all quality levels. <i>If used as a weapon, it counts as a hatchet.</i>	s.a. 20 \$ 2 pounds
Knife	A common knife, for example a bread knife or a steak knife. Meant for eating. Available in the most diverse price and quality classes, from sheet metal or tin, to the very expensive and old silverware. <i>If used as a weapon, it counts as a pocket knife.</i>	s.a. 5 \$ 0,1 pounds
Fork	A 3, 4 or 5 pointed fork for meat, spaghetti, vegetable morsels and many more tasty meals. Meant for eating. Available in the most diverse price and quality classes, from sheet metal or tin, to the very expensive and old silverware.	s.a. 5 \$ 0,1 pounds
Spoon	For soups and many desserts, from the tiny tea spoon up to the (surprise! surprise!) soup spoon (Who'd have thunk it?) Meant for eating. Available in the most diverse price and quality classes, from sheet metal or tin, to the very expensive and old silverware.	s.a. 5 \$ 0,1 pounds
Plate	A plate on which one can eat the freshly cooked meal. We strongly advise against sheet metal or tin plates, since they can have chemical reactions with some foods, thereby creating toxins. Despite this warning, such plates are often used in poorer regions.	s.a. 8 \$ s.a. 1 pound
Bowl	A bowl, for example for salad or many, many other processed foods – or during the processing, to store them temporarily.	s.a. 15 \$ s.a.1 po.
Drinking glass	A simple glass product, available in the most diverse forms. Be it – according to etiquette and bar rules – for water, latte macchiato, champagne, beer, brandy or whiskey. Quality and kind are strongly connected to the price.	s.a. 5 \$ s.a. 0,4 po.
Can	A simple can, for the poorer households or people that don't want to drink from the bottle out on the road. Made from the most diverse materials, from sheet metal, other metals or even clay.	s.a. 6 \$ s.a. 0,4 po.
Cup	A simple cup, for tea, coffee, hot chocolate or a myriad of other hot beverages. Quality wise there is little difference between most cups, apart from minor to middling damages. The optic can however influence a lot, price wise.	s.a. 8 \$ s.a. 0,5 po.

Goblet	Be it gold or silver, be it made for the use during church service or for the most noble connoisseur, a goblet looks really cool and has it's own class, be it ever so pretentious. Only found in the richest households.	s.a. 150 \$ s.a. 1 po.
Grill (electrical/gas fired/rack for the camp fire)	There are the most diverse kinds of grills, for all conceivable circumstances and uses. Some of them require an electrical power source, like batteries or energy cells, others a gas bottle and others are just racks that one puts up over the camp fire. Please be careful when playing with fire, so that you don't accidentally burn down one of the last forests. Warning, please light the flame as far a way from the bottle as possible, when using a gas grill. Keep the matches and lighters away from small children.	s.a. 50 \$ (Rack) s.a.300 \$ (Gas) s.a. 800 \$ (electr.) 10 pounds/ 20 pounds/ 20 pounds
Grilling skewer	Mmm ... tasty! Iguana on a stick! With these simple metal or wood sticks, you can craft the most popular fast food of the post apocalyptic California yourself, as well as many other tasty dishes. Have fun! We recommend for this the Vault-Tec Brochures “RAT Á LA CARTE – New '77 – 15 menus for the Hasty” and the tasty “Rat Royal” with over 101 recipe idea – many of those can be grilled, too.	s.a. 10 \$ (20 pieces wood) s.a. 30 \$ (20 pieces metal) 1 pound/ package
Aluminum foil	After the War, this is only very difficult to produce. Actually, most post War Aluminum isn't made into foil, but worked into the most diverse machines – that means, nearly all aluminum foil found in the Wasteland, is a pre War relic – and accordingly expensive. It's especially suited to grill potatoes and pop mutated corn.	45 \$ for a 20 Meter package 2 pounds (package)
Pot	Nearly all of those are made of metal, but there are also some post war products made of clay. Available in all sizes and qualities, the pot is one of the most essential tools of a cook.	s.a. 15 \$ s.a. 2 pounds
Frying pan	Pans are available, like pots, in all imaginable qualities and – like pots – one of the most fundamental tools of a chef. It even works pretty much like a pot.	s.a. 15 \$ s.a. 2 pounds
Cooking spoon	A big spoon to stir everything that land in the pot. A versatile and very useful kitchen utensil. Whether made before or after the Great War, whether made from metal or wood or plastics: it remains a big spoon.	s.a. 5 \$ s.a. 0,5 pounds
Spatula	A simple, flat tool with which to easily turn fried eggs or meat or skewered vegetables or whatever else is in the pan. Mostly made from plastics in the pre War days, afterward mostly produced in wood or metal versions.	s.a. 6 \$ s.a. 0,5 pounds

Egg beater	Meant to stir and froth foodstuffs, for example sauces. But also incredibly useful for baking. Especially popular, where electrical egg beaters are unavailable or too expensive.	s.a. 10 \$ 0,5 pounds
Coffee pot	A simple coffee pot, as they were produced in humongous numbers before the Great War, to accommodate the caffeine addiction of the western world. Only commies don't drink coffee. Show your patriotism and drink your coffee on your porch, to show your neighbors, you're a true American! <i>Drip coffee machines are to be found in the list accommodation under kitchen utensils.</i>	s.a. 20 \$ s.a 1 pound
Coffee filters (20 piece package)	A pack of 20 coffee filters, to brew up some drip coffee. Can either be used in special drip coffee machines or simply be used in conjunction with a funnel, a can of hot water and a cup. Still available after the War, and not only as a relic.	15 \$ 0,5 pounds
Sieve	A kitchen sieve, used for example to cook rice or noodles or to filter beer when the bottle has been broken and maybe some glass chips have fallen into the expensive liquid. The finer the sieve, the more expensive it gets.	s.a. 10 \$ s.a. 0,4 pounds
Funnel	A simple funnel to fill bottles with or improvise a coffee drip machine and for a myriad of other uses while cooking (or crafting, but we advise against using the same funnel for both).	s.a. 5 \$ s.a. 0,1 pounds
Teapot	A teapot to cook tea. Back in the days, this was mostly used by intellectuals or intellectual communists (though according to some, that is saying the same thing twice over). After the War, Tea (that is, brewed leaves of certain plants) a great boom, until coffee could be imported again, coming north from the former Mexico.	s.a. 15 \$ s.a. 1 pound