

# GARAGE SALES

## Bring Cookware Back to Life

Garage sales are great for finding kitchen items, including cookware and bakeware.

Many home chefs are discovering that, when it comes to pots, pans and other utensils, older can be better.

### CAST IRON

Cast iron is a prized possession of many a home cook. When properly cared for, cast iron is nonstick and can last generations. Properly cared for is key. Without the right care, cast iron will rust and the food will stick. Popular Mechanics breaks the steps for taking care of your cast iron into three steps: cleaning, seasoning and storing.

Well-seasoned cast iron will come clean with just a dry paper towel or cotton cloth. Stubborn spots can be scraped off with a plastic spatula. If they need to be washed with water, place the pan in a sink with about a half inch of warm water. Sprinkle in a half cup of kosher salt and immediately scrub it with a stainless steel scrubber or a regular kitchen sponge. Rinse the pan with clean water and then place it in



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a 350-degree oven for 10 minutes to completely dry.

Light rust can be removed by the same method. More than that, and you'll need to fill the pan with hot, soapy water and scrub it with a steel-wool pad

or a chainmail scrubber. If it doesn't come clean, take the pan outside and spray it with oven cleaner. Wait 10 minutes and scrub off the rust with steel wool and soapy water. Rinse the pan well in clean water

before drying it in the oven or on the cooktop. Wipe it down with oil afterwards (choose a neutral vegetable oil, flaxseed oil or soybean oil; bacon grease or olive oil can turn rancid).

To season your newly clean

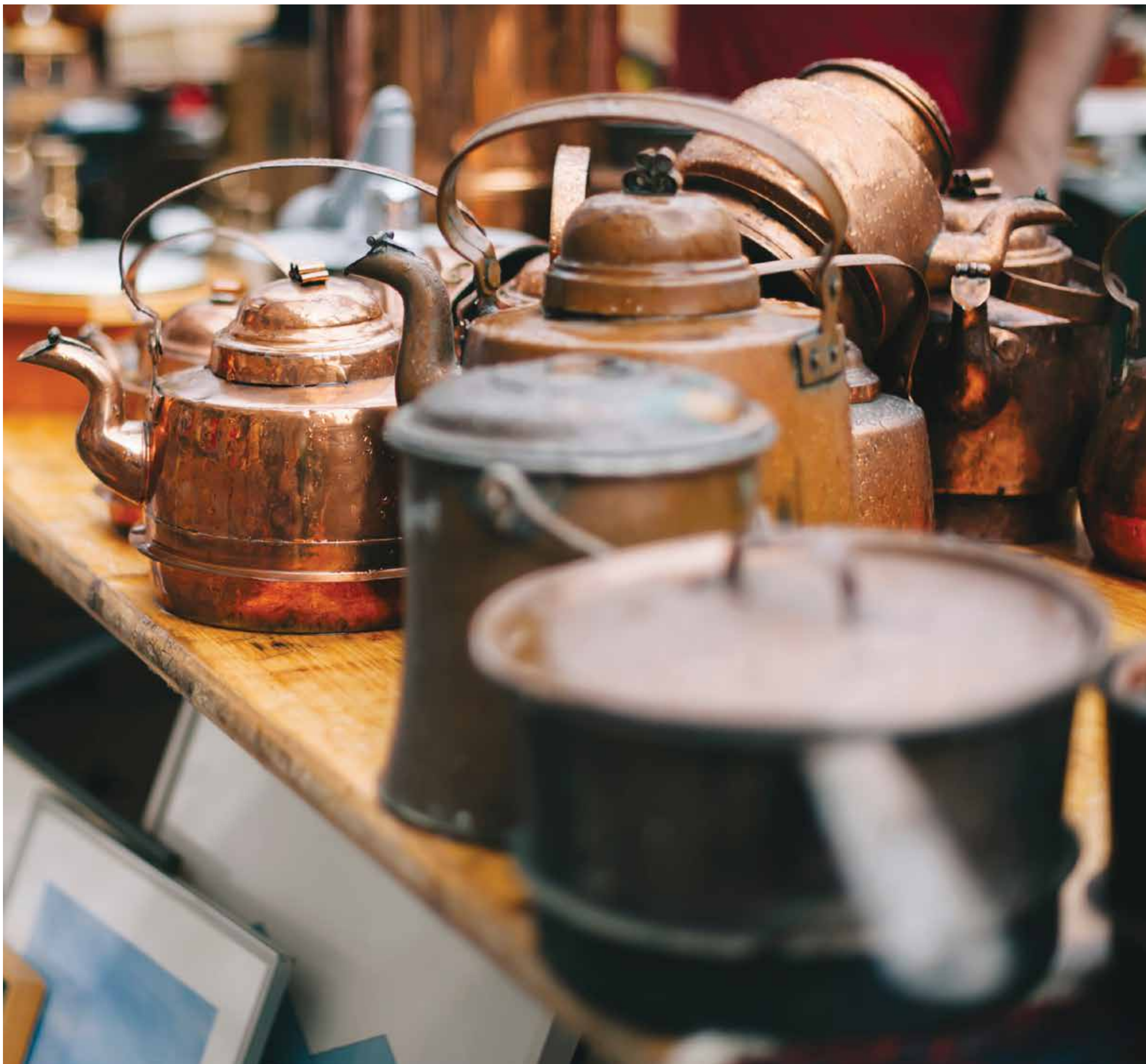
cast iron, preheat your oven to 350 degrees. Wipe the pan down with oil and cook it for one full hour. Remove the pan, let it cool slightly and rub more oil onto the warm pan. Wait a few minutes, then wipe the pan down with a dry paper towel. Make sure the oil soaks into the surface of the pan.

Store your cast iron after it's completely dry. Any moisture at all will cause it to rust and you'll start all over. If you live in a humid environment, store your pots and pans with a paper towel between each one to absorb excess moisture or humidity.

### PYREX AND OTHER VINTAGE GLASS

The Corning Glass Works churned out millions of pieces of Pyrex in the 20th century. Vintage Pyrex is now a collector's item, but many of those collectors have realized you can still cook with it. Some cooks feel that the glass means Pyrex is more healthy for their families than plastic containers. They're also durable and while they seem indestructible, they can be damaged by modern cleaning techniques. Southern Living advises washing your Pyrex by hand with gentle, unscented dish soap and drying them with a soft cloth.

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To season your newly clean cast iron, preheat your oven to 350 degrees. Wipe the pan down with oil and cook it for one full hour. Remove the pan, let it cool slightly and rub more oil onto the warm pan. Wait a few minutes, then wipe the pan down with a dry paper towel. Make sure the oil soaks into the surface of the pan.

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### BUYER'S TIP

#### Kitchen Shopping

Look for kitchen items that are in good shape and have all the accessories (such as lids) that it should have. Note any chips and cracks and save those pieces for display purposes only.

## AD SPACE