

If you're anything like us, you'll be cranking out more dishes in December than you've cooked all year long.

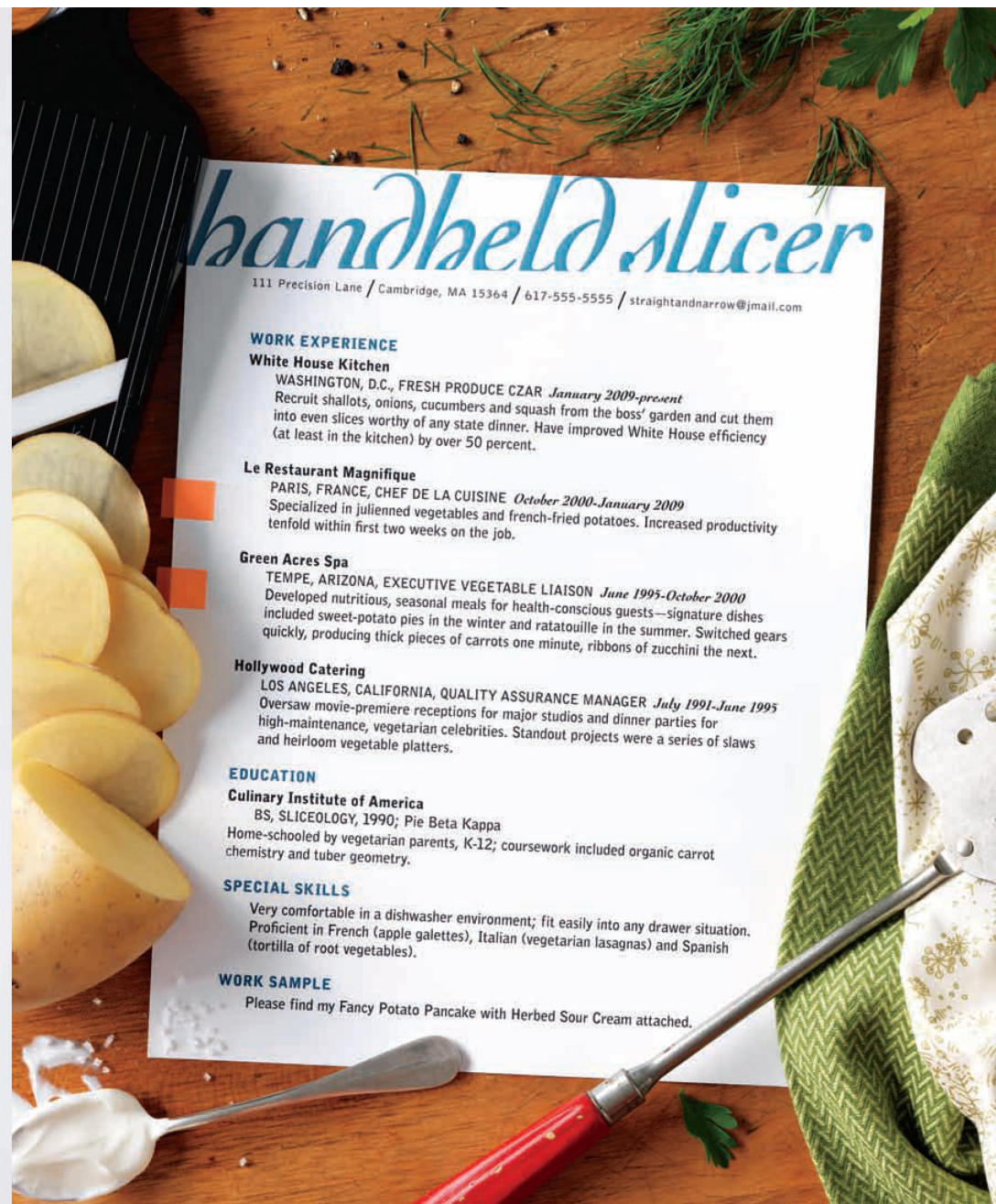
This holiday season, do yourself a favor and hire some help.

We found five hardworking kitchen assistants: They come cheap, they're willing to work long hours and they don't talk back. Check out their résumés, take back your sanity and make the most delicious holiday meals ever.



FOOD STYLING BY SIMON ANDREWS; PROP STYLING BY HEATHER CHONINS; FASHION STYLING BY CATE SHEEHY; HAIR BY CLORINDA VITALE; MAKEUP BY SARA JOHNSON.

BY JENNY BAILLY | RECIPES BY VIVIAN JAO
PHOTOGRAPHY BY JONNY VALIANT



handheld slicer

111 Precision Lane / Cambridge, MA 15364 / 617-555-5555 / straightandnarrow@gmail.com

WORK EXPERIENCE

White House Kitchen

WASHINGTON, D.C., FRESH PRODUCE CZAR *January 2009-present*
Recruit shallots, onions, cucumbers and squash from the boss' garden and cut them into even slices worthy of any state dinner. Have improved White House efficiency (at least in the kitchen) by over 50 percent.

Le Restaurant Magnifique

PARIS, FRANCE, CHEF DE LA CUISINE *October 2000-January 2009*
Specialized in julienned vegetables and french-fried potatoes. Increased productivity tenfold within first two weeks on the job.

Green Acres Spa

TEMPE, ARIZONA, EXECUTIVE VEGETABLE LIAISON *June 1995-October 2000*
Developed nutritious, seasonal meals for health-conscious guests—signature dishes included sweet-potato pies in the winter and ratatouille in the summer. Switched gears quickly, producing thick pieces of carrots one minute, ribbons of zucchini the next.

Hollywood Catering

LOS ANGELES, CALIFORNIA, QUALITY ASSURANCE MANAGER *July 1991-June 1995*
Oversaw movie-premiere receptions for major studios and dinner parties for high-maintenance, vegetarian celebrities. Standout projects were a series of slaws and heirloom vegetable platters.

EDUCATION

Culinary Institute of America

BS, SLICEOLOGY, 1990; Pie Beta Kappa
Home-schooled by vegetarian parents, K-12; coursework included organic carrot chemistry and tuber geometry.

SPECIAL SKILLS

Very comfortable in a dishwasher environment; fit easily into any drawer situation. Proficient in French (apple galettes), Italian (vegetarian lasagnas) and Spanish (tortilla of root vegetables).

WORK SAMPLE

Please find my Fancy Potato Pancake with Herbed Sour Cream attached.

HEAVY-DUTY BAKING SHEET

47 CHAMELEON COURT PITTSBURGH, PA 15122 STEELWORKER@STARLINK.NET

OBJECTIVE To utilize my broad-based background and extensive work history to obtain a freelance holiday position in a busy kitchen.

RELEVANT EXPERIENCE
1980-PRESENT: Infiltrated mainstream stores, as more amateur chefs demanded durability and **even heating**. Am the secret weapon behind scores of perfectly risen scones, beautifully browned roast chickens and crispy-but-never-charred chocolate chip cookies.

1975-1980: Moonlighted in the homes of serious foodies, **replacing flimsy cookie sheets** that were easily warped and scratched.

1950-1975: Was an oven staple in professional kitchens, from four-star restaurants to Toll House cookie factories, pitching in whenever steady, consistent heat conductivity was needed. Always delivered reliable results, whether roasting three beef tenderloins at once or baking dozens of biscuits.

EDUCATION
Institute of Culinary Sciences, BS, mechanical engineering
GPA: 13-gauge metal

PhD, philosophy; dissertation: *Less Is More: An Exploration into Commercial-Gauge Aluminized Steel and Unwavering Solidity*

WORK SAMPLE
See my dinner rolls recipe, attached.

LINKEDIN RECOMMENDATIONS

"A star player that never demands attention, but always scores. Every cook should have this workhorse on her team."
—BART BRUNDSON, head caterer, National Basketball Federation

"If you think this tool is one-dimensional, think again. From squash and eggplant to cookies and cakes, it can handle whatever you throw at it...or on it."
—JANEY DALE, chief holiday event coordinator, Banquet Halls of America

"An even, long, enduring heat—this is how roasting is done."
—SPUD STEVENS, CEO, The Perfect Potato Company

"This salt-of-the-earth tool may be humble, but its weight has given me countless pastries of exquisite delicacy... and delight."
—THERESA SWEETIN, owner, One Sassy Tart



immersion blender

mission statement

Some blenders expect opportunities to come to them, but I'm not afraid to go where the action is—whether it's in the soup pot or the mixing bowl. I love muscling through potatoes until they become a smooth puree and pulverizing tomatoes into richly textured marinaras. Whether you want to transform nutty parsnips into a hearty mash, or a bowl of fresh fruit into a smoothie, I deliver results—fast. Past employers say my mobility has shaved cleanup time from untold numbers of recipes (no more washing ladles, blenders and food processors).

education

Culinary Institute of America, BSS (Bachelor of Sauces and Soups); major in pureeing, double minor in chopping and whisking. Graduated summa cum laude, completed coursework in five semesters.

professional achievements

12-time Most Valuable Employee at the Great North American Soup Company. Specialized in split pea, corn chowder and tomato bisque. My multiple speed controls made me as adept at creating silky purees as rustic chowders.
Promoted from intern to chief executive blender, in three days, at The Milkshake House. Whipped up frothy concoctions in less than half the time of my colleagues, the standing blenders.
Keynote speaker at 2008 International Convention of Mixers and Blenders: "Shaking Things Up: How to Overcome the Status Quo and Streamline Sauce Production."

personal interests

Spinning, swing dancing



MY HARVEST SOUP, ATTACHED, BOASTS THE FRESHEST SEASONAL INGREDIENTS; WILL PROVIDE CHOPPING AND WHISKING REFERENCES UPON REQUEST.

cookie press

574 Cake Walk
Burlington, VT
05401
643-555-5555

objective.....

To find a position as a live-in mother's helper, in which I can hone my skills as both a high-end baker and one-stop fun-generator.

work experience.....

Dough, Jane and Doug

Cleveland, Ohio 2006-2009

- ❖ Entertained three children (ages 9, 7 and 5) throughout the year.
- ❖ Assisted children in creating professional-looking cookies for their teachers, as well as neighbors; holiday repertoire included snowflakes, wreaths, stars and Christmas trees.
- ❖ Upgraded parents' meal-preparation practices, easily churning out cheese straws and piping mashed potatoes onto entrees with my nozzles; employers received frequent praise for restaurant-quality presentation at holiday dinner parties.

Giordano, T., Mr. and Mrs.

Brooklyn, New York 2002-2006

- ❖ Systematized family's production of cannolis, tortellini, and deviled eggs. Added value in terms of time (filling dozens of items in minutes) and aesthetics (creating swirls and starbursts).
- ❖ Oversaw frosting and decorating of cakes for weddings and birthday parties.

Karlsen, Bjorn and Inga

Gjævik, Norway 2000-2001

- ❖ As an au pair, coordinated weekly production of buttery spritz cookies for the whole family; favorites included almond cream, chocolate raspberry, lemon cream and hazelnut.

special skills.....

Trained in CPR (cookie production revitalization) and first aid for misshapen pastries.

extracurricular activities.....

Scrapbooking, knitting, magic tricks

I've included a sample of my Chocolate-Mint Evergreen Cookies for your enjoyment. Please note: I don't do laundry or heavy cleaning, and should never be filled with Play-Doh.

**win
it!**

This should make an impression: Thirty readers each will win a Traditional Tin Cookie Cutters kit from Ann Clark, for a total value of \$2,035. Enter to win at rachealraymag.com/giveaway. See page 165 for rules.

electric citrus juicer

14 Sunshine Way
Ojai, CA 93023
mainsqueeze@coolmail.com

Dear Sir or Madam:

I realize you haven't advertised for my services—and you probably already have a manual citrus juicer on staff—but I'm confident that once you understand the value I can add to your kitchen, you'll hire me.

I'll prepare fresh orange and grapefruit juice for you each morning. And I'll happily work the bar at your next party (my specialties are sloe gin fizzes and sidecars). Past employers have pigeonholed me as "the beverage guy," but I'd like to expand my repertoire into main courses and desserts.

My torque power lets me ream out any citrus fruit—oranges, lemons, limes, grapefruits—leaving nothing but a rind behind (my strainer catches seeds and pulp). And I do it in seconds. Once you try me for citrus vinaigrettes and hollandaise sauces, you won't know how you ever worked without me. I'll save you not only time, but wrist strain.

If you give me the opportunity, I can make this holiday season your most festive yet, full of tangy cocktails, zesty sauces and flavorful desserts (just like my Lemon Tart recipe, attached).

Sincerely,

Electric C. Juicer