



**Donna Dooher**

My hands are my best tools – and they take a beating. I try to get a manicure and a hot-wax treatment every three weeks. The hydra-LUX ultra-soothing paraffin treatment (\$50) at Lux Spa in Toronto is a total indulgence. I also wear rubber gloves cleaning up, and keep loads of Vaseline Intensive Care Hand Cream by the sink.

*Proprietor of The Cookworks cooking school and Mildred Pierce Restaurant in Toronto.*



**Jennifer McLagan**

I'm really not a gadget person. I prefer to use a chef's knife for chopping, a hand whisk instead of electric mixer, and so on. The Microplane fine grater, though, is brilliant. I love it for zesting fruit and it's perfect for turning fresh ginger into a fine purée. I also use it for Parmesan cheese and nutmeg.

*Author of the James Beard award-winning Bones.*

# Tools of the Trade

Our favourite Canadian chefs come clean on their one indispensable kitchen utensil



**Greta Podleski**

I finally invested in a super-sharp, heavy-duty, Japanese Santoku knife and now it's the only one I use. Considering how much time I spend cooking, I don't know how I managed without it!

*Food developer and co-author of Looneyspoons, Crazy Plates, and Eat Shrink & Be Merry!*



**Lesley Stowe**

They're not glamorous, but I couldn't live without kitchen tongs. The best are tweezer-style and silicone-tipped. They're perfect for portioning food, stirring, flipping, removing food from the pan, and removing small dishes or pans from the oven. You can even use them to ice a cake!

*Owner of Lesley Stowe Fine Foods; author of Lesley Stowe Fine Foods Cookbook.*



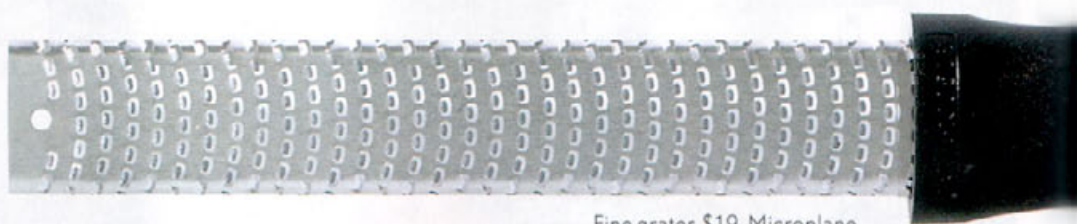
**Anna Olson**

My favourite tool is totally sentimental – my grandmother's rolling pin. Growing up, visiting with Grandma was baking time with Grandma. The pin is a generous size, well seasoned and nothing sticks to it.

*Host of Food Network Canada's Sugar; owner of Olson's Foods + Bakery and co-author of The Inn on the Twenty Cookbook.*



Vaseline Intensive Care Cocoa Butter lotion, \$6.



Fine grater, \$19, Microplane, Williams-Sonoma



Mighty Santoku, \$150, Mac Knife Canada. (Visit wish.ca for a chance to win this handy knife!)



Silicone tipped tongs, \$19, Messermeister.



Wooden rolling pin, at national kitchen retailers.

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