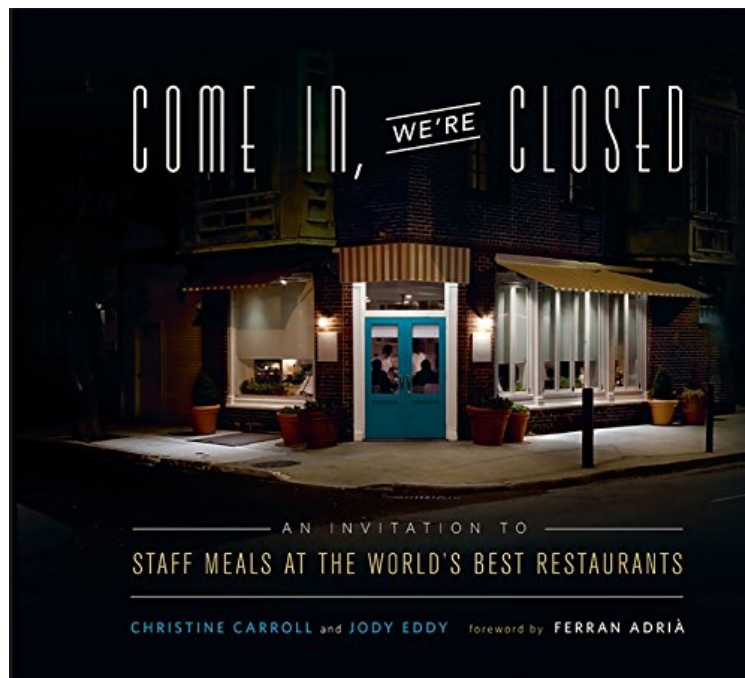


## Come In, We're Closed: An Invitation to Staff Meals at the World's Best Restaurants

*Christine Carroll, Jody Eddy*  
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**Christine Carroll, Jody Eddy : Come In, We're Closed: An Invitation to Staff Meals at the World's Best Restaurants** before purchasing it in order to gauge whether or not it would be worth my time, and all praised *Come In, We're Closed: An Invitation to Staff Meals at the World's Best Restaurants*:

3 of 3 people found the following review helpful. Really takes this former-cook back! By Kevin J. Olomon I'm a former cook who worked for years in Chicago and Seattle- then in Alaska- first several years for Princess Cruiselines- then side-stepped out of fine dining into meat-and-potatoes kitchens cooking at work-camps for the oil, mining and commercial-fishing industries. I miss kitchens dearly. A lover of cookbooks- this is the first one that lovingly returned me to kitchens in that deepest "family" way. Many cookbooks reignite memories and foster that passion that was once a part of most hours of every day... but THIS book actually TOOK me there- and it not only returned me and reignited stirrings in me- it nurturingly welcomed me- as though I was coming home to a place I really never left. One aspect of commercial-kitchens I miss most is the super-close camaraderie w/ the staff. And staff meals/staff dining halls, which were probably the most illustrative part of that family-like atmosphere of the environment. Cooking fancy food for customers was such a joy. But cooking for fellow staffers was even more meaningful, truthfully. I predict this is a book I'll really find comfort in and can hardly wait to sink my teeth into it further! I must say though that I do have one beef about the book- and it's strictly superficial/structural and not at all related to the project as written by the authors. I bought several copies for myself and others. And every one of them does appear pristine except for one aspect the physical binding of the book is flawed- so much so that I plan to email the publisher. The bridge of the book appears bound not with one strong continuous wrap-around piece of binding and paper- but w/ pieced-together components so

right along the very edge ridges of the book where the cover bends, the cover paper is coming loose and will soon be peeling, and is soon going to be a real problem if I don't reinforce it w/ super-strong clear packing-tape. Which is sadly going to give my otherwise brand-new-looking beautiful book an unsightly shoddy old tattered appearance. And honestly- sloppiness aggravates me lots. But other than that- man- I'm thrilled! In fact- further regarding the nuts bolts of the book's design, I am in admirable awe at many unique aspects of text, pics, sidenotes and other design pluses. In fact, I've written my own book and I am now inspired to pursue similar creative avenues regarding the piecing together and production of my own volume- should I be lucky enough to see it go to press- either commercially- or via my own self-publishing. I hope everyone enjoys their copy of the splendid "Come In, We're Closed" as much as I am enjoying my own. :- ) smiles- kevin olomon/"chubbyalaskagriz". 0 of 0 people found the following review helpful. Good book for dinner By Elias Pina Awesome read. It's great to get ideas for staff meals. This book has recipes for meals made from inexpensive ingredients for a tasty meal! 2 of 3 people found the following review helpful. Showcasing Life Behind the Line By H. Selinger All too often the intimacies of kitchens and restaurants are lost on those who have never set foot BEHIND the line of a restaurant, who have never worked a holiday shift or done sidework in the silence of a closing restaurant, or who have never experienced the full thrust of being in the weeds. Christine and Jody's book, in its joyful expression of the private families that restaurants cultivate, allows the average person in, offering a view of restaurants that is seldom acknowledged. The euphemism "family meal," used to describe the meal shared by restaurant employees before service begins, indicates that a restaurant really can be its own standing entity, its own family. What Christine and Jody are able to capture in Come In, We're Closed, is as much an anthropological look at these self-made families as it is a journey through the food lives of kitchens and chefs. Read through this book--and sift through its memorable recipes--for a trip through the lives of families created in kitchens across the world. Cook through this book for a culinary adventure that you can share with your own family, wherever you happen to land.

Peer behind the closed sign in the world's greatest restaurants, and you may glimpse a packed table whose seats are elusive even to the most in-the-know diner: the daily staff meal. This insiders look goes behind the scenes to share the one-of-a-kind dishes professional cooks feed each other.

Minneapolis Star Tribune The beautifully produced book takes readers into the kitchens of 25 restaurants, telling stories and sharing recipes.