

Julia Child  
Chef, TV personality  
(1912-)

In 1961 Julia Child started a revolution in the meat-and-potatoes kitchens of America with the publication of her first book, *Mastering the Art of French Cooking*. Two years later, at the age of 51, Julia Child took her message to the television inviting both women and men into the kitchen.

Born Julia McWilliams in Pasadena, California, Julia spent very little time in the kitchen. Instead she preferred spending her time hurling mud pies at passing cars, scaling fences, puffing on her father's cigars, or participating in other mischievous activities. Also, Julia was an athletic child, playing on her family's backyard tennis court. At Smith College, Julia's behavior remained much the same, playing on the college's basketball team and studying enough to get by.

During World War II, Julia held an administrative position in the Office

of Strategic Services before volunteering for a research position Sri Lanka. While in Sri Lanka, Julia McWilliams met her future husband, Paul Child. From Paul, Julia learned not only the pleasure of eating, she also learned of the pleasure of talking about eating. The two were married upon their return to the United States.

It was not until the couple moved to Paris for Paul's job that Julia found her true calling. At the age of 37 Julia Child enrolled in Paris' prestigious Cordon Bleu cooking school. While in Paris she met Simone Beck and Louisette Bertholle, and together the three compiled and published the recipes found in *Mastering the Art of French Cooking*.

The couple returned to the US and Julia was invited to appear on public television; the viewer response was sensational. Julia was then asked to shoot the pilot for "The French Chef" which eventually won an Emmy in 1965. This original and inventive series

was part-cooking instruction/part performance art and the fan base reflected this combination as well. Quite simply *everyone* loved Julia Child.

Since her television debut she has starred in eight television shows, including "Baking with Julia," "Cooking with Master Chefs," "Cooking in Concert," and "In Julia's Kitchen with Master Chefs." She has also published 11 books. She is also the founder of the educational center, the American Institute of Wine and Food. Without a doubt she is one of America's most unique treasures and an inspiring model of a woman who flourished in a notoriously sexist field.

Some thoughts from Julia Child:

"There are reasons, and then there are excuses."

- Julia Child

“The tomato hides its griefs.  
Internal damage is hard to spot.”

- Julia Child, *Julia Child & Company* (1978)

“Noodles are not only amusing but delicious.”

- Julia Child, *Julia Child & Company* (1978)

“Some children like to make castles out of their rice pudding, or faces with raisins for eyes. It is forbidden, so sternly that, when they grow up, they take horrid revenge by dying meringues pale blue or baking birthday cake in the form of horseshoes or lyres or whatnot.”

- Julia Child, *Julia Child & Company* (1978)

“Fake food – I mean those patented substances chemically flavored and mechanically bulked out to kill the appetite and deceive the gut – is unnatural, almost immoral, a bane to good eating and good cooking.”

- Julia Child, *Julia Child & Company* (1978)

Some of Julia Child’s books include:

*Julia Child & Company*  
*Mastering the Art of French Cooking*

*The French Chef Cookbook*  
*From Julia Child’s Kitchen*

*Julia Child and Company*  
*The Way to Cook*

*Baking with Julia*

*Julia’s Casual Dinners*

If you are interested in learning more about Julia Child check these out:

*Appetite for Life: The Biography of Julia Child* by: Noel Riley Fitch

[www.pbs.org/juliachild](http://www.pbs.org/juliachild)

American Institute of Wine and Food [www.aiwf.org](http://www.aiwf.org)

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“Life itself is the proper binge.”