



Suggested Reading: Julia Child

Compiled by Leslie Goddard, Ph.D.

- My Life in France.* By Julia Child with Alex Prud'Homme (2006)
As Always, Julia: The Letters of Julia Child and Avis DeVoto. By Joan Reardon (2010)
Appetite for Life: The Biography of Julia Child. By Noel Riley Fitch (1997)
Dearie: The Remarkable Life of Julia Child. By Bob Spitz (2012)
Julia, Child. By Kyo Maclear (2014)
The French Chef in America: Julia Child's Second Act. By Alex Prud'Homme (2016)
France is a Feast: The Photographic Journey of Paul and Julia Child. By Alex Prud'Homme (2017)
Julia Child: A Life. By Laura Shapiro (2007)
Julia Child: People Who Love to Eat Are Always the Best People and Other Wisdom. (2020)
Julia, Child by Kyo Maclear and Julie Morstad (2014) [Children's book]

COOKBOOKS

- Mastering the Art of French Cooking, Vol. 1.* By Julia Child, Simone Beck, Louisette Bertholle (1961)
The French Chef Cookbook. By Julia Child (1968)
Mastering the Art of French Cooking, Vol. 2. By Julia Child and Simone Beck (1970)
Julia Child & Company. By Julia Child (1978)
The Way to Cook. By Julia Child (1989)
Baking with Julia. By Julia Child (1996)
Julia and Jacques Cooking at Home: A Cookbook. By Julia Child and Jacques Pepin (1999)
Julia's Kitchen Wisdom. By Julia Child (2000)

SOME ICONIC JULIA CHILD DISHES

Boeuf Bourguignon
Omelette
Potato Leek Soup
French Onion Soup
Moules a la Mariniere
Salade Nicoise
Brioche
Coq au Vin
Reine de Saba (chocolate almond cake)
Quiche Lorraine

Chocolate Mousse
Sauteed mushrooms
Chantilly aux Framboises
Zucchini au Gratin
Pissaladière (Provençal onion tart)
And her favorite no-cook appetizers ...
Pepperidge Farm goldfish crackers:
<https://www.eatingwell.com/article/7873511/julia-child-served-this-really-surprising-no-cook-appetizer-before-thanksgiving-each-year/>

“A party without a cake is just a meeting.”

– *Julia Child*



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Timeline

- Aug. 15, 1912 – Born Julia Carolyn McWilliams in Pasadena, CA
- 1934 – Graduates from Smith College
- 1941 – Joins Office of Strategic Services
- 1944 – Posted to Ceylon (Sri Lanka). Meets Paul Child
- 1948 – Moves to Paris for Paul’s work with the U.S. Information Agency. Attends Cordon Bleu cooking school
- 1951 – Opens informal cooking school for American women with Simone Beck and Louisette Bertholle
- 1961 – The three women publish *Mastering the Art of French Cooking*
- 1963 – *The French Chef* debuts on WGBH, a Boston public television station. It will run 10 years
- 2002 – Exhibition of her kitchen opens at the Smithsonian Institution
- 2003 – Wins U.S. Presidential Medal of Freedom
- 2004 – Dies at age 91

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