



JULIA CHILD'S KITCHEN

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BIOGRAPHY OF JULIA CHILD

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Julia Child was born Julia McWilliams in Pasadena, California. In 1934 she graduated from Smith College, and when World War II broke out, she joined the O.S.S. (The Office of Strategic Services). Her first overseas assignment was in Ceylon, where she met Paul Child who was also in the O.S.S. From Ceylon they were sent to China, and after the war, returned to the United States where they were married. Mr. Child then joined the United States Information Agency and in October of 1948, after two years in Washington, was assigned to the American Embassy in Paris.

Julia fell in love with France and French Cooking literally after the first bite, and as soon as she and Paul were settled she enrolled in the Cordon Bleu, where she attended classes for about six months, after which she studied privately. Among her teachers were chefs Max Bugnard, Claude Thilmond, and Pierre Mangelatte.

Through mutual friends, Julia met Simone Beck, who invited her to join the French women's gastronomical society, "Le Cercle des Gourmettes". Madame Beck introduced her to Louisette Bertholle and the three women eventually opened their own cooking school in Paris, "L'Ecole des Trois Gourmands" -- "the school of the 3 hearty eaters". Following their joint collaboration Madame Bertholle continued to teach, and wrote a weekly food column for the Paris newspaper "France Soir"; among her several books, published both in France and the United States, is Les Recettes Secrètes des Meilleurs Restaurants de France. Madame Beck, who died in 1992 at the age of 87, continued teaching almost to the end of her life, giving private lessons at her home in the south of France. Her book, Simca's Cuisine, was published by Alfred A. Knopf, Inc., in October 1972. New Recipes from Simca's Cuisine was published by Harcourt Brace in 1979, and her third volume, Food and Friends, Recipes and Memories from Simca's Cuisine (Viking), was published in 1991, a few months before her death..

Mastering the Art of French Cooking, by Child, Beck and Bertholle was published by Alfred A. Knopf in 1961. Following publication, the Childs and Simone Beck made a two-month national tour of the United States with public cooking demonstrations, newspaper and magazine interviews, and television appearances.. This was Julia's only contact with television until she came to Boston's Channel 2, WGBH.

In 1961 Paul Child retired from the Foreign Service, and he and Julia settled in Cambridge. She was invited to appear, in connection with her cookbook, on a WGBH program called "I've Been Reading." During the interview, she made an omelette and beat up some egg whites in her large copper bowl with her large balloon whip. From this appearance WGBH suggested the idea of a cooking series, and in the summer of 1962 she was asked to do three pilot shows which were well received -- there was no TV cooking at that time. Julia Child and "The French Chef" went on the air February 11, 1963, and her cooking shows have been aired and repeated without interruption ever since. The French Chef Cookbook, published by Knopf in 1968, is a sort course on classical French cooking, a compilation of the first 119 black and white programs. A paperback edition, published by Bantam Books followed in October 1971.

Julia Child has been interviewed and written about in such publications as Time, Life, Newsweek, The New Yorker, Vogue, Harper's Bazaar, The Atlantic, The Saturday Evening Post, Cosmopolitan, Family Health, The Christian Science Monitor, Woman's Day, Family Circle, House and Garden, The New York Times, TV Guide. In addition, she has appeared on numerous local television shows throughout the country, on such national shows as the Today Show, Good Morning America, and with Johnny Carson, Merv Griffin, Mike Douglas, Dick Cavett, David Letterman, and Phil Donahue.

In the spring of 1965 Julia Child received "The George Foster Peabody Award" for "distinguished achievement in Television," and in 1966 was the first TV personality to win an "Emmy." In 1972 she received another "Emmy" nomination.

In 1967 the French government awarded her the "Ordre de Mérite Agricole," and in 1976 the "Ordre de Mérite National". For work on French bread she was elected a member of the "Confrérie de Cérès," and in 1980 she was elected the first woman member of the American Chapter of the chef's society, La Commanderie des Cordon Bleus de France. In March of 1979, Julia Child was named

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Woman of the Year at the Third Annual Hall of Fame Awards Dinner for the Boston-New England Chapter of the National Academy of Television Arts and Sciences. She is an honorary member of the Phi Beta Kappa Society, and has received honorary degrees from Boston University, Bates College, Newbury College, Rutgers University, Smith College, and Harvard University.

Volume II of Mastering the Art of French Cooking, by Julia Child and Simone Beck, appeared in 1970; the two volumes were extensively revised and re-edited for publication both in hard cover and paperback in 1983.

In the late 1960's the French Chef went into color, and the first thirteen included a number of episodes including marketing in France, French chefs at work, and the making of French bread. These were filmed in France with Mrs. Child, and produced by Ruth Lockwood with a cinema crew from WGBH. Two additional groups of 26 shows for PBS followed in succeeding years, half of which were captioned for the deaf and hard of hearing.

Mrs. Child's fourth book, From Julia Child's Kitchen, was published by Alfred A. Knopf, Inc. in 1975. It is a large very personal volume containing, among other things, the whole of the French Chef color series.

Julia Child & Company, and Julia Child & More Company were taped at WGBH in 1978 and 1980, with Russell Morash as producer, and Ruth Lockwood as associate. Each of the series was accompanied by a cookbook fully illustrated with color photographs; both books have now been combined into one volume called Julia Child's Menu Cookbook (Wings Books).

An entirely new concept for the French Chef was the Dinner at Julia's television series of 13 shows, released in 1984, and taped in Santa Barbara with Russell Morash as producer. It contains sequences such as salmon fishing in Puget Sound, artichoke and date farming, a chocolate factory, and appearances by such famous visiting chefs as Wolfgang Puck, James Beard, and René Verdon, plus some of the best known wine makers of California.

Julia Child's first video cassettes, "The Way to Cook," produced in 1985, under the auspices of Alfred A. Knopf, Inc. and WGBH-TV Boston, with Russell Morash as producer. The series consists 6 one-hour cassettes, each on a separate category -- fish, meat, poultry, vegetables, etc.

In addition to work on her own television shows and books, Mrs. Child makes television appearances on ABC's Good Morning America, and for 2 years wrote a monthly column for McCall's Magazine. From 1982 to 1986 she produced a monthly illustrated food article for Parade Magazine, with its then circulation of over 23 million copies and its readership of some 50 million.

Julia Child's large basic book, The Way to Cook -- 544 pages and over 800 color photographs -- was published in 1989 and appeared on numerous best-seller lists including that of The New York Times. It is the only cookbook ever chosen as a Main Selection by "The Book-of-the Month Club". Based, among other sources, on her video tapes, her Good Morning America appearances, the "Dinner at Julia's" television recipes, and her Parade articles, "The Way to Cook" blends classic techniques with contemporary life styles. It is especially aimed at the new generation of cooks who have not grown up in the old traditions, yet who need a basic knowledge of good food so that they may enjoy fresh, healthy, wonderful and creative home cooking.

Her further television ventures have been as host of the PBS series, "Cooking with Master Chefs", "In Julia's Kitchen with Master Chefs" which received both an Emmy Award and a "Best Television Cooking Show" award from the James Beard Foundation. "Baking with Julia", the latest in the series contains 39 episodes and 27 different bakers and pastry chefs. In each of these programs she takes a different well-known chef or baker teaching in a home kitchen with home equipment and home ingredients. The series are aimed at serious home cooks and would-be chefs. A handsome book generously illustrated with color photographs accompanies each of the series.

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Julia Child is very much committed not only to the furthering of gastronomy as a recognized discipline, but to the encouragement of young people to enter the profession. To this end she is sponsor of the International Culinary Fellowship administered by the Boston Foundation. She is also a member of the International Association of Cooking Professionals, the Women's Culinary Guild of Boston, the Culinary Historians of Boston, The James Beard Foundation, the Chefs Association of Santa Barbara County, and The American Institute of Wine and Food".

The American Institute of Wine and Food, of which she and Robert Mondavi are among the founders and honorary chairmen, is a non-profit educational organization established in 1981. Its object is to provide a focus for the study, the development, and the appreciation of gastronomy in all its manifestations, from growing and farming through preparation, presentation, and consumption. The primary aim of the Institute is the gathering, preservation, and dissemination of knowledge and the promotion of scholarly research. Concurrently it seeks to encourage a wider acceptance of the study of gastronomy in the liberal arts curricula of colleges and universities, and to facilitate a broad interdisciplinary exchange of information in the field to benefit professionals, business institutions, and the general public.

Current Price List

List and current prices of Julia Child books.

Mastering the Art of French Cooking,

Volume I, 1961 by Beck, Bertholle, and Child; Volume II, 1970 by Beck and Child. New re-edited editions, 1983. (Knopf)

Hard cover Vol.I - \$37.50 Vol.II - \$35.00

Paperback Vol.I - \$22.95 Vol.II - \$22.95

Boxed set of Volumes I & II

Hard cover \$72.50

Paperback \$45.90

The French Chef Cookbook

Ballantine/Cookbook/#38944 Paperback. \$5.99

From Julia Child's Kitchen

(Knopf 1975) Hard cover \$39.95

Paperback \$21.95

Julia Child's Menu Cookbook (One-volume edition of the two "Company" books)

(Wings Books) Hard cover ...\$29.95

The Way to Cook, 511 pages, 600 color photographs

(Knopf, 1989) Hard Cover \$60.00

Soft Cover \$30.00

The Way to Cook, 6 one-hour video teaching cassettes

(\$29.95 each VHS or BETA)

POULTRY

SOUPS, SALADS & BREAD

MEAT

FISH & EGGS

VEGETABLES

FIRST COURSES & DESSERTS

Cooking with Master Chefs (Knopf, 1993)

Hard Cover \$30.00

Soft Cover \$17.95

In Julia's Kitchen With Master Chefs (Knopf, 1995)

Hard Cover \$35.00

Soft Cover \$25.00

Baking with Julia, written by Dorie Greenspan (Wm. Morrow & Co., Inc.)

Hard Cover \$40.00

Book list updated February, 1997

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