

# GASTRONOMICA

THE JOURNAL OF **FOOD** AND **CULTURE**



*Presents...*

## *A Tribute to Julia Child*

*“Life itself is the proper binge.”*

*– Julia Child*

### **FOR IMMEDIATE RELEASE**

**Contact:** Darra Goldstein

413-458-5116

[gastronomica@williams.edu](mailto:gastronomica@williams.edu)

Exploding onto television screens in 1963 with her WGBH (Boston) program “The French Chef,” Julia Child quickly became a household name. Known for her extensive knowledge of French cuisine as well as her down-to-earth approach to kitchen navigation, Julia endeared herself to home cooks immediately; mistakes were okay, as were everyday culinary triumphs such as *boeuf bourguignon* and *salade niçoise*. Julia’s cry of solidarity was, “If I can do it, you can do it...and here’s how to do it!”

Julia adored the rich world of food and wine; she decried fad diets and many other food trends, always attending first to her palate. In 1989, after a severe earthquake in California, a reporter asked her what she would eat if she knew it was to be her last meal. True to form, she replied, “Cracked crab, oysters, something with duck, asparagus...whether it's in season or not...something chocolate for dessert, and a bottle of wine with every course.”

For five years now *Gastronomica* has been known in the culinary world as a cutting-edge magazine that offers beautiful essays and in-depth articles about topics as varied as Vegemite and vineyards. The August 2005 issue features the same high level of writing but with an exciting difference: This issue of *Gastronomica* is devoted solely to remembering Julia Child and honoring her legacy. Julia, who died last year at the age of 91, changed the way America thinks about food, cooking, and the culinary world as a whole.

An extraordinary roster of contributors has provided their thoughts, memories, and perceptions about the life and legacy of Julia Child, and many speak to how she affected their lives. Many of them are instantly recognizable to any food maven: Jacques Pépin. Anne Willan. Jasper White. Sara Moulton. Just as important are the less familiar contributors who have not written publicly about Julia before, such as Julia’s longtime personal assistant, Stephanie Hersh. A full table of contents can be viewed below.

This issue of *Gastronomica* is many things. It is a glimpse into Julia’s world – her childhood, her college years, her romance with her husband, Paul – for those who don’t know as much about her as they might like. For those who respected her both as chef and colleague, it is a tribute. And it is a farewell and final *Bon appétit* for those who knew her best.

###

A limited supply of this exciting look at Julia Child is reserved exclusively for journalists. Online editions are also available by request. Please contact Glen Gillmore at [glen.gillmore@ucpress.edu](mailto:glen.gillmore@ucpress.edu) with your name, company, mailing address, email, and desired format (print or online). A table of contents for this issue is at <http://caliber.ucpress.net/toc/gfc/5/3>.

Quarterly print subscriptions and back issues of *Gastronomica: The Journal of Food and Culture* are available for purchase online. Individual articles in electronic format are also available. Please visit our website at: <http://www.gastronomica.org/> for more information.

**TABLE OF CONTENTS:**

Summer 2005 | Volume 5 Number 3 | Published Quarterly

From the Editors .....	iii
Contributors .....	v
<b>borborygmus</b>	
Rumblings from the World of Food.....	1
<b>poems</b>	

illustration

The Joy of Julia | *Ed Koren*  
Birthday Poems for Julia | *Paul Child* ..... 8

My Friend Julia Child | *Jacques Pépin* ..... 9

insights

A Full Measure of Humor | *Stephanie Hersh* ..... 15

Julia's Greatest Lesson | *Sara Moulton* ..... 19

La Bella Julia | *Franco Romagnoli* ..... 21

Writing Pulia | *Alex Prud'homme* ..... 23

kitchen stories

Julia: The Ever-Curious Cook | *Judith Jones* ..... 26

In Julia Child's Kitchen, October 5, 1998 | *David Nussbaum* ..... 29

personal history

A Woman of Affairs | *Julia McWilliams* ..... 39

conversations

Charlotte and Julia | *Nina M. Scott* ..... 40

rites of passage

Julia at Smith | *Alice Julier* ..... 44

investigations

Sacred Cows and Dreamberries:

In Search of the Flavor of France | *Laura Shapiro* ..... 54

Mastering the Art of French Cooking:

A Near Classic or a Near Miss | *Joan Reardon* ..... 62

devotees

Notre Dame de la Cuisine and the Prince des Gastronomes | *Noel Riley Fitch* ..... 73

scrapbook

Remembering Julia | *Anne Willan, Jasper White, Susan Hermann Loomis, Priscilla Parkhurst Ferguson, Richard Dyck, Nach Waxman, Jill Norman, Susan Regis, Daphne Derven, Noriko Nakamura, Jessica Battilana, Rebecca Alssid* ..... 81

interlude

Bon Appétit! | *Lee Hoiby* ..... 100

interview

A Conversation with Julia Child, Spring 1984 | *Sharon Hudgins* ..... 104

politics

Whatever Would Julia Say Now? | *Merry White* ..... 109

Cooking Up a Storm | *Darra Goldstein* ..... 111

archive

A Menu Fit for a King ..... 113

pastimes

In France with Julia | *Patrick Healy* ..... 114

point of view

Stardom and the Hungry Public | *Benjamin Aldes Wurgaft* ..... 121

diary

Notes from a Cataloger's Diary | *Susan Riecken* ..... 125

the bookshelf

lagniappe

Bubble Bath

Books in Review ..... 128

**Photo credit:**

"Julia in her kitchen in Maine, ca. 1951." The Schlesinger Library, Radcliffe Institute,  
Harvard University