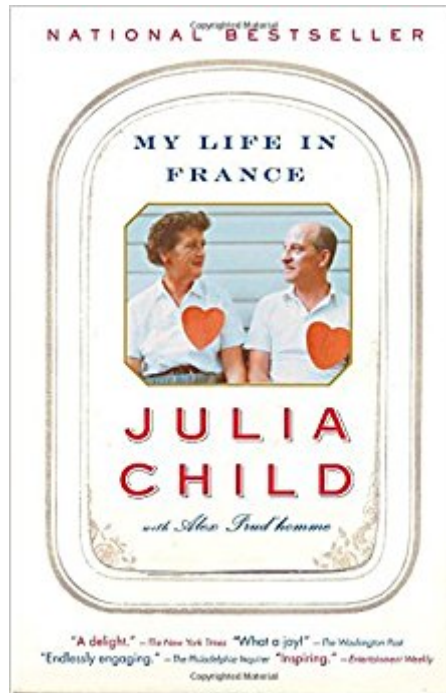




The book was found

My Life In France



Synopsis

The bestselling story of Julia Child's years in France and the basis for *Julie & Julia*, starring Meryl Streep and Amy Adams in her own words. Although she would later singlehandedly create a new approach to American cuisine with her cookbook *Mastering the Art of French Cooking* and her television show *The French Chef*, Julia Child was not always a master chef. Indeed, when she first arrived in France in 1948 with her husband, Paul, who was to work for the USIS, she spoke no French and knew nothing about the country itself. But as she dove into French culture, buying food at local markets and taking classes at the Cordon Bleu, her life changed forever with her newfound passion for cooking and teaching. Julia's unforgettable story struggles with the head of the Cordon Bleu, rejections from publishers to whom she sent her now-famous cookbook, a wonderful, nearly fifty-year long marriage that took the Childs across the globe unfolds with the spirit so key to Julia's success as a chef and a writer, brilliantly capturing one of America's most endearing personalities.

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Customer Reviews

Book Description Julia Child single handedly awakened America to the pleasures of good cooking with her cookbook *Mastering the Art of French Cooking* and her television show *The French Chef*, but as she reveals in this bestselling memoir, she didn't know the first thing about cooking when she landed in France. Indeed, when she first arrived in 1948 with her husband, Paul, she spoke no French and knew nothing about the country itself. But as she dove into French culture, buying food

at local markets and taking classes at the Cordon Bleu, her life changed forever. Julia's unforgettable story unfolds with the spirit so key to her success as a cook and teacher and writer, brilliantly capturing one of the most endearing American personalities of the last fifty years. Julie & Julia is now a major motion picture (releasing in August 2009) starring Meryl Streep as Julia Child. It is partially based on her memoir, *My Life in France*. Enjoy these images from the film, and click the thumbnails to see larger images. --This text refers to an out of print or unavailable edition of this title.

Famed chef Child, who died in 2004, recounts her life in France, beginning with her early days at the Cordon Bleu after WWII. Greenberg, an actress for radio and commercials, does a fine job capturing Child's joie de vivre and unmatched skill as a culinary animateur. We hear Child's delight and excitement when she discovers her calling as a writer and hands-on teacher of haute cuisine; her exasperation as yet another publishing house rejects her ever-growing monster of a manuscript; and her joy at its publication and acclaimed reception after more than a decade of work. Child's opinionated exuberance translates remarkably well to audio, from her initial Brahmin-like dismissal of the new medium of television (why would Americans want to waste a perfectly good evening staring into a box, she wondered?) and frustration at her diplomat husband being investigated in the McCarthy-driven 1950s to her ecstasy about roast chicken and mulish insistence on the one correct method to make French bread at home. The seamless abridgment has no jarring gaps or abrupt transitions to mar the listener's enjoyment. Potential listeners should beware, however: this is not a book to hear on an empty stomach. Bon appétit! Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

For those of you who like to read the occasional true story slash biography, artfully told of course, and who may or may not love the wonderful movie *Julie & Julia* with Amy Adams and Meryl Streep in the respective roles, this humorously and sometimes sadly written account by Julia Child forms the basis for fully half of the movie. Child was not only an inspirational chef to America in the art of French cooking, and a gifted teacher to many and thousands, she was also a very personable writer, who in this book at least, easily guides you into the happy, sad, funny, dramatic, and even sometimes mysterious, pathways of her and Paul's astonishing adventures living in France. Paul was a diplomatic officer so some intrigue arises as well as political clashes from her Anti-McCarthy public stance. Julia embraces cooking courses as the hard-as-nails Cordon Bleu, the repercussions

being full of laughter, joy, frustration, and struggle. Very simply put, Julia's story is passionate and brilliant, and authentically captures the myriad detail of the country and the times. She writes with a wink and a nudge, with irony, subtle and then outlandish humor, and with sensitivity. I usually more enjoy fiction than biographical stories, but Julia is a personality larger than life and she delivers a well constructed tale of her life that will leave you thankful you took the time to read it! A word on the "author", the words are written by nephew Alex Prud'homme, cited as co-author, but if you are at all familiar with Julia from her cooking shows, or from her authentic and brilliant portrayal by Streep in the movie, you will really hear her "voice" in the telling of this story.

Julia Child and the places you will go. Who knew, that this tall woman with the high voice that I saw on television was once filled with lust? This is the story of Julia and her husband Paul, how they met, when they met and their life ever after. What a fascinating woman. I know that if met her today, she would smile and greet me cheerily and off we would go into the world of food and cooking. Julia and Paul met while they were in the OSS in Ceylon in 1946. They courted and married and moved to Paris where Paul was the Information Officer for the American Embassy. Their first meal was in Rouen, France and Julia had oysters, sole meunière, salad, cheese and coffee. This was the beginning of a love affair with food, France and Paul. Julia just adored France and she began exploring and cooking in her small Parisian kitchen. Eventually her cooking improved and she enrolled in the École du Cordon Bleu. This was an experience that changed her life. Food and France and her love for the people became her theme. Julia loved to cook and to teach and she and a few friends started a cooking school. This led to writing the first book that fully explained the art of French Cooking. It took them a decade to write and find a publisher who appreciated their theme and writing, but it took off and soon they were in the third and then fourth printing. While on a book tour Julia and friends gave a lesson cooking. Soon, the local Cambridge PBS show asked her to film 3 shows and then an entire series. She was such a hit that the series went on and on and on. In the meantime, Julia and Paul built a home in Provence near friends and spent many wonderful years. Paul became ill and died at the age of 92. Julia and her nephew, Alex Prud'homme, started writing this book and at the age of 92, Julia Child died after suffering a series of strokes. This is an admirable book and a wonderful read. It is a not to be put down book and if you love good food and France, you too, will love this book. And thinking back on it now," she concludes, "reminds me that the pleasures of the table, and of life, are infinite -- toujours bon appétit!" Highly Highly Recommended. prisrob 07-13-09 Mastering The Art of French Cooking, Volume One (1) (Fortieth - 40th - Anniversary Edition) (Vol 1) The Way to Cook

This is by far one of my favorite books I have come across. I would kill to live the life that she had. I have always been passionate about cooking with a burning drive to travel the world and this book gives me just that. Throughout the book I felt I was right there with her learning to cook in a foreign world. I only wish to be able to taste the foods she described. I absolutely loved that her husband was so encouraging throughout all of her mishaps and I only hope to be half as lucky in finding a man like that. They had such a beautiful happy marriage and they fought to get through the tough times because they knew that there was no one else out there that could make them feel that way. Together they shared a life and a love, but it was more than just that, they shared a passion for traveling and the tastes of other cultures. I envy her casual walks through markets and her horrible French that the shop owners didn't even mind because of her genuine interest in their food and culture. This book is beautifully told and a great read no matter what your mood. No home is complete without a copy of Julia Child's My Life in France.

I just finished reading this book for a travel writing class. Rich in historical details and perspective, this book tells the story of French cuisine from the perspective of a lifelong admirer and devotee, one Julia Child. Without diminishing quality of a good story with superfluous personal detail, Child and her grandson Alex Prud'Homme guide us through the life of Julia Child from her first meal in France to her last in Provence. Without spoiling a great read for you, as the French waiters say before a delicious meal, bon appétit!

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