



My Life in France

By Julia Child, Alex Prud'homme

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The bestselling story of Julia'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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Editorial Review

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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.



From Publishers Weekly

Starred Review. With Julia Child's death in 2004 at age 91, her grandnephew Prud'homme (*The Cell Game*) completed this playful memoir of the famous chef's first, formative sojourn in France with her new husband, Paul Child, in 1949. The couple met during WWII in Ceylon, working for the OSS, and soon after moved to Paris, where Paul worked for the U.S. Information Service. Child describes herself as a "rather loud and unserious Californian," 36, six-foot-two and without a word of French, while Paul was 10 years older, an urbane, well-traveled Bostonian. Startled to find the French amenable and the food delicious, Child enrolled at the Cordon Bleu and toiled with increasing zeal under the rigorous tutelage of éminence grise Chef Bugnard. "Jackdaw Julie," as Paul called her, collected every manner of culinary tool and perfected the recipes in her little kitchen on rue de l'Université ("Roo de Loo"). She went on to start an informal school with sister gourmandes Simone Beck and Louisette Bertholle, who were already at work on a French cookbook for American readers, although it took Child's know-how to transform the tome—after nine years, many title changes and three publishers—into the bestselling *Mastering the Art of French Cooking* (1961). This is a valuable record of gorgeous meals in bygone Parisian restaurants, and the secret arts of a culinary genius. Photos. *First serial in the New York Times Magazine and Bon Appétit.* (Apr.)

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From [Bookmarks Magazine](#)

More than four decades ago, Julia Child first brought her *joie de vivre*—and classic recipes—to American kitchens with cookbooks that included *Mastering the Art of French Cooking* (1961) and a handful of

immensely popular cooking shows, beginning in 1963 with the decade-long run of *The French Chef*. In *My Life in France*, an engaging, nuanced addition to the body of her work, Child was assisted by great-nephew Alex Prud'homme, who allowed Child's distinctive voice to ring throughout. Child herself worked diligently on the manuscript during the last year of her life. The result is a memoir that brings to life the jocular, grandmotherly guide who introduced so many Americans to the joy of peerless meals conceived and prepared with élan and rich imagination.

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Users Review

From reader reviews:

Wendy Brame:

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Whitney Obrien:

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Dan Villanueva:

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