

Nicholas Latimer
Vice President, Director of Publicity
(212) 572-2106

For author interview, contact:
Sheila O'Shea
(212) 572-2151
soshea@randomhouse.com

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Alfred A.
Knopf
Publisher

1745 Broadway
New York City 10019
phone: (212) 572-2104
fax: (212) 940-7307
knopfpublicity@randomhouse.com

www.aaknopf.com

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The captivating story — in her own words — of a love affair
with the French, their food, and their way of life...

Julia Child

MY LIFE IN FRANCE

Written with Alex Prud'homme

**“Charming, idiosyncratic, and much fun—
just like Julia, who is very much alive in these pages,”**

says *Kirkus* in a starred review.

“Anyone who remembers Julia Child will recognize her singular voice. It's employed in this memoir to full advantage, and to the reader's great pleasure.

“As relative and writer Alex Prud'homme recalls, at the end of her long life, Child was busily recording her years as a budding chef.

In 1948, newly wed, she moved to Paris with her diplomat husband Paul, whom she had met while on wartime duty for the OSS (now *there* would be a story) in Asia. The first meal she cooked for him, she recalls, was ‘a disaster,’ and she arrived in France ‘a six-foot-two-inch, thirty-six-year-old, rather loud and unserious Californian,’ but in every aspect of her life, she was determined to do better.

“With self-effacing humor, Child recalls her efforts at learning French, finding an apartment and coping with life in a different culture. No matter how embarrassing or baf-



fling the course of her learning curve, Child's francophilia and zest for life shine through, and nowhere more than in the pages devoted to her sentimental education at the Cordon Bleu, the world-renowned culinary institute, in whose cramped basement she ‘learned how

to glaze carrots and onions at the same time as roasting a pigeon, and how to use the concentrated vegetable juices to fortify the pigeon flavor, and vice versa,’ among other talents.

“Matching her growing skills with a formidable armada of kitchen gadgets that will make cookery-loving readers swoon, she then recounts the difficult conception and extremely difficult birth of her book *Mastering the Art of French Cooking*, which brought her fame.

“A blessing for lovers of France, food and fine writing.”

**“A valuable record of gorgeous meals in bygone Parisian
restaurants, and the secret arts of a culinary genius,”**

says *Publishers Weekly* in starred review.

Julia Child was born in Pasadena, California, and graduated from Smith College. In 1963, Boston's WGBH launched *The French Chef* television series, which earned her a Peabody Award in 1965 and an Emmy in 1966. Several public television shows and numerous cookbooks followed. She died in 2004. Alex Prud'homme, Paul Child's grandnephew, is a freelance writer whose work has appeared in *The New York Times*, *The New Yorker*, and other publications.

With 79 photographs  \$25.95

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