

Julia Child.

A Culinary Icon



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Bon Appétit, a Julia Child inspired Restaurant

Restaurant Review by Eat in Pasadena!

Bon Appétit is a new restaurant created based on inspiration from culinary icon, Julia Child. Based on an interview Child once had with Fern Berman, we know exactly what the ideal dining experience should be like in the eyes

of Julia, and that is exactly what Bon Appétit represents.

This restaurant pairs her ideal dining atmosphere with a menu comprised of Julia Child's class recipes that she became so famous for. The theme of this small slice culinary heaven is French, complete with black, white and red accents, and quiet classical music playing as you dine. As you enter the restaurant, you can smell the freshly baking French bread that is served complimentary to each table. The French bread symbolizes the success



of Julia's culinary skills as she herself claims this French bread to be her greatest accomplishment. The restaurant is brightly light, so you can see the chef's masterpiece that is your meal. Portions are smaller yet just the right amount, and plated beautifully. The walls are decorated with black and white images of Julia Child at work in the kitchen as you enter, and the dining area walls are made of white brick.

The goal of Bon Appétit is for you to enjoy your dining experience from the moment you walk in the door until the moment you walk out.

Bon Appétit has a promising future; we highly suggest that you check it out next time you are in the Pasadena, California area. Our favorite menu items included, French Onion soup, Lobster Thermidor and of course, Chocolate Soufflé for dessert.



Bon Appétit

Dinner Menu

starters

Heirloom Bruschetta
Camembert Tartlet Shells
Shrimp in Lemon and Garlic
Pommes Soufflé's

soups and salads

French Onion Soup
Leek and Potato Soup
Nicoise Salad
Classic Caesar Salad

entrees

Boeuf Bourguignon
Sole Meunière
Coq au Vin
Poulet Sauté aux Herbes de Provence
Lobster Thermidor

desserts

Cherry or Blueberry Clafoutis
Crème Brule
Chocolate Mousse with Raspberries
Chocolate Soufflé

From the Kitchen of:

Julia Child



The Pasadena Times

August 13, 2004



Courtesy of: www.celebchefs.net

CHILD, JULIA

Julia Carolyn (McWilliams) Child, 91 of Montecito, California lost the battle with her failing kidneys three days before her 92nd birthday on August 12, 2004. Julia had recently been residing in an assisted living home in Montecito for the past several years. She was born in Pasadena, California on August 15, 1912 to parents John Jr. and Julia “Caro” McWilliams. Julia was the oldest of three children; she had a younger brother, John III and a younger sister, Dorothy Dean Cousins. She played tennis, golf, and basketball as a young girl while she attended grade school as well as while she attended college at Smith College in Amherst, Massachusetts. After gaining a collegiate degree, Child worked for the Office of Strategic Services as a clerk where she met her husband, Paul Child in 1946. Together, they lived most of their lives in Cambridge, Massachusetts, just outside of Boston. Julia Child was known nationwide for being a well published author as well as a well known television star. Her

most noted books include *Mastering the Art of French Cooking* published in 1961 and *The Way to Cook* published in the 1990’s. Julia was also once the star of her hit television show “The French Chef” which aired over 206 episodes over a ten year span. She received the National Book Award for *Julia Child and More Company* in 1980. In 1993, Julia Child was inducted into the Culinary Institute Hall of Fame, and in 2000 she was awarded the Legion d’Honneur by the French government. One of her greatest honors was received just one year before her death in 2003 when she received the Presidential Medal of Freedom. Julia Child’s original kitchen is now on display alongside her cookbook collection at the Smithsonian Institute. Julia is survived by her sister, Dorothy Cousins as well as several nieces and nephews. Services will include a private burial for friends and family. In lieu of flowers, please make contributions to The Julia Child Foundation of Gastronomy and The Culinary Arts. And in the words of Julia Child herself, “find something you’re passionate about and keep tremendously interested in it.”

Bibliography

Berman, F. (n.d.). An interview with Julia child. *Star Chefs the magazine for culinary insiders*, Retrieved from <http://www.starchefs.com/features/julia-child/interview-julia-child.shtml>

This is an interview conducted by Fern Berman with Julia Child from Star Chef's magazine. The interview focuses on the personal beliefs and viewpoints of Julia Child, and allows the reader to gain great insight of the culinary world through Julia's own words and perceptions. The reader can gain knowledge on Child's opinions about different kitchen utensils, advice on becoming a chef, and ideas of what the atmosphere of a restaurant should be like.

Child, J. (2001). *Mastering the art of French cooking*. New York, NY: Alfred A. Knopf.

This is Julia Child's classic cookbook, comprised of more than five hundred lesson plans. This book was a great inspiration in being able to create a menu for a restaurant that is Julia Child themed and inspired. It also provides a look at Julia's own style of recipe writing.

Grimes, W. (2006, April 8). Julia child's memoir of when cuisine was French for scary. *The New York Times*,

This article is about the struggles and the transformation that Julia Child went through before becoming the world renowned chef that she is known to be. The article focuses on Child's books "Mastering the art of French Cooking" and "My life in France." Grimes showcases that Child started out her cooking experience not even knowing what a shallot is, but worked her way up to die a legend in the culinary world.

Jacobs, L. (2009, August). Our lady of the kitchen. *Vanity Fair*, Retrieved from <http://www.vanityfair.com/culture/features/2009/08/julia-child200908>

This Vanity Fair article was written after Julia Child had passed away and focuses on the ideas that are portrayed in the film *Julie and Julia* starring Meryl Streep. The article summarizes Julia's life, talks about her numerous publications, touches on societies views of her, and praises the inspiring life that she lived.

Julia child, 1912-2004. (2004). *Key Words*, 12(4), Retrieved from <http://ehis.ebscohost.com/ehost/detail?vid=5&hid=4&sid=5df687d9-52e3-487c-b3a5-bc95dbbf17ee%40sessionmgr15&bdata=JnNpdGU9ZWWhvc3QtbGl2ZQ%3d%3d#db=aph&AN=15380206>

This article summarizes and honors the life of Julia Childs in the style of an obituary. Julia Child was an icon in the culinary world that lived from 1912 to 2004. Throughout her life, she published numerous cookbooks as well as books about cooking; she was well known for teaching housewives across America the art and mastery of French cooking.

This article highlights the main accomplishments of Child's life in the announcement of her passing.

Julia child. (2009). [Web]. Retrieved from
<http://kbr9696.typepad.com/alwaysapromqueen/2009/12/julie-and-julia-the-movie-.html>

This is an infamous photo of Julia Child pictured on the title page of this document. Julia is holding whole raw chicken.

Mellowes, M. (2005, June 15). About julia child. *PBS*, Retrieved from
<http://www.pbs.org/wnet/americanmasters/episodes/julia-child/about-julia-child/555>

This article is written by an American film maker that vividly paints a picture in the readers mind of exactly who Julia Child was. The author uses numerous adjectives and quotes to describe Julia. The article summarizes the culinary aspect of Julia's life, how she started out, and how she was said to have led a life of ease and privilege.

What do you want to be when you grow up?

**A Multigenre Career Research
Project**

2nd Grade

November 2010

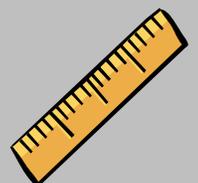
WHAT DO YOU WANT TO BE WHEN YOU GROW UP?



You are invited to research the career that you wish to become when you become an adult in a fun and exciting way!

Here is what you will do:

1. Choose a career that you want to have when you grow up.
2. Select a specific person of that career field to research.
3. Use books and approved internet resources to research your person (You **must** have at least **3 sources**).
4. Choose 3 different genres to present your information in a fun and meaningful way.
5. Draft, revise, and publish each genre piece. Remember, YOU are creating each piece; it should be your own work!
6. Create your multigenre project using a title page, a table of contents, your three genre pieces, and a bibliography.
7. Share your project with the class!



Genre Ideas:

- Adventure Magazine Story
- Birth Certificate
- Birth Announcement
- Board Game
- Brochure
- Business Card
- Chart or Diagram
- Classified Ad
- Comic Strip
- Contest Entry Piece
- Conversation Dialogue
- Eulogy
- Event Poster or Description
- Excerpt from a Book
- Fairy Tale
- Future News Story
- Ghost Story
- Historical Document
- How -To Booklet
- Informative Video
- Interview
- Invitation
- Journal Entry
- Letter to a loved one
- Letter to the Editor
- Linear Notes
- Local News Report
- Magazine Advertisement
- Magazine Article
- Map with Explanation or Directions
- Movie Review
- Myth
- Newspaper Article
- News Program Announcement
- Obituary
- Personal Letter
- Picture Book
- Poem
- Pop-Up Book
- Post Card
- Power Point Presentation
- Recipe
- Receipt
- Restaurant Review
- Restaurant Menu
- Schedule of Events
- Science Report
- Short Story
- Song Lyrics
- Speech
- Textbook Article
- Time Line
- To-Do List
- Travel Brochure
- Wanted Ad
- Wedding Invitation

Career Ideas:

- Doctor
- Teacher
- Lawyer
- Dentist
- Veterinarian
- Librarian
- School Principal
- Entrepreneur
- Business Man/Woman
- Marine Biologist
- Scientist
- Security Guard
- Policeman/woman
- Fireman/woman
- President
- Politician
- Chef
- Baker
- Sports Athlete
- Singer
- Psychologist
- Dancer
- Computer Programmer
- Day Care Owner
- Coach
- Engineer
- Pilot
- Flight Attendant
- Judge
- DJ
- Farmer
- Landscaper
- Nurse
- Photographer
- Historian
- Author
- Illustrator
- Reporter
- Journalist
- Writer
- Zoo Keeper

Evaluation of Career Multigenre Project

	3	2	1
Career Choice	The student's career choice is realistic and appropriate and has been approved by the teacher.	The student's career choice is somewhat realistic but has not been approved by the teacher.	The student's career choice is not realistic and has not been approved by the teacher.
Research	Accurate research was presented about the career. 3 or more sources were used. Sources were cited appropriately.	Mostly accurate research was presented about the career. 2 or more sources were used. Sources were cited with several mistakes.	Some accurate research was presented about the career. Less than 2 sources were used. Sources were not cited.
Genres	The student used 3 or more different genres that were creatively conducted and appropriate to their career choice.	The student only completed 2 different genres that were creatively conducted and appropriate to their career choice.	The student had less than 2 genres included in their project that were not creative or appropriate to their career choice.
Presentation	The presentation is neat and organized and creative. Effort is evident. The student speaks clearly to inform the class about their career.	The presentation is neat and somewhat organized. The student is hard to hear and understand when informing the class about their career.	The presentation is sloppy and hard to follow. The student does not present their project well.
Organization	The project is neat and organized and creative. Effort is evident in the appropriate spelling and grammar of the written product.	The project is neat and somewhat organized. Little effort is evident in the spelling and grammar of the written product.	The presentation is sloppy and illegible. No effort is evident. Words are spelled incorrectly frequently.

Score: _____ / 15 _____.