Setting the Table for Julia Child

David Strauss

Setting the Table for Julia Child: David Strauss 2012-03-03 The movement may have introduced affluent Americans to the pleasure of French cuisine years before, but it was Julia’s lessons that expanded the audience for gourmet dining and turned lovers of French cuisine into cooks.

Mastering the Art of French Cooking, Volume II

Paula Wolfert 2004-02-04 The sequel to the bestselling first volume, Mastering the Art of French Cooking, Volume II includes 650 recipes and detailed discussions of the skills and techniques that will make every cook a master. In her landmark cookbook, Julia Child and Elise Drevet introduce the skills and techniques that made French cuisine the world’s most admired and copied style of cooking.

The Cambridge Companion to Literature and Food

Michelle Coghill 2020-03-01 This Companion provides an engaging and expansive overview of gastronomy, foodway, agriculture and alimentary literature in the medieval period to the present day, as well as an illuminating introduction to cookbooks as literature. Bringing together sixteen original essays by leading scholars, the companion collections literature from a variety of critical angles, including gender and sexuality, critical race studies, postcolonial studies, eco-criticism and children’s literature. Topics covered include mealtime deconstructions in Chaucer, Millen’s culinary metaphors, early American foodways, and French women’s cookbooks. The Companion examines how food, gastronomy and alimentary practices figure in a range of discourses, from peasant rapports to royal epistolaries, recipes are written with the same detail, exactness, and clarity that characterize the Mastering of Art of French Cooking.

Ten Restaurants That Changed America

Paul Freedman 2015-09-20 Featuring a new chapter on ten restaurants changing America today, a "fastening ... sweep through centuries of food culture." (Washington Post). Combining an historian's rigor with a food enthusiast's palate, Paul Freedman's seminal and highly entertaining Companion is an indispensable guide to an exciting field for students and instructors.

A Taste of Power

Katharina Vester 2015-10-02 "A Taste of Power is an investigation of the crucial role culinary texts and practices played in the making of cultural elites—of those who hold and dispense the power in the food world, and of those who would like to do so. What does it mean, Ferguson asks, to cook and consume in a globalized culinary world subject to vertiginous change? Answers to this question demand a new examination of how food functions in contemporary society."—Ellen Murray, University of Minnesota

American Cuisine: And How It Got This Way

Pamela S. Richman, editor 2016-06-29 "Historians, cultural anthropologists, sociologists, food scientists, policy makers, and all who are interested in food and its role in the development of the American nation will find a wealth of information in this accessible and well-written book."—Journal of Sustainability, World Food Issues

The Bloomsbury Handbook of Food and Popular Culture

Kathleen Lebesco 2017-12-14 The influence of food has grown rapidly as it becomes more and more intertwined with popular culture in recent decades. The Bloomsbury Handbook of Food and Popular Culture offers an authoritative, comprehensive overview of and introduction to this growing field of research. Bringing together over 20 original essays from leading experts, including Amy Bentley, Deborah Lupton, Fabio Panicoceili, and Iisabel de Solvez, this impressively broad and deep study delves into the field of food and popular culture. Including film, television, print media, the Internet, and emerging media—material of Eating, including across the lifespan, knowledge production, food companies, food and identity, food and economics, food history, food and politics, and food and science. With contributions from scholars in a wide variety of fields, this handbook is an invaluable resource for students, researchers, and scholars in food studies, film and media studies, communication and media studies, American studies, and sociology.
**Women in Magazines** Rachelle Ritchie 2016-02-19 Women have been important contributors to and readers of magazines since the development of the periodical press in the nineteenth century. By the mid-twentieth century, millions of women read and contributed to magazines that focused on supposedly “feminine concerns” of the home, family and appearance. In the decades that followed, feminist scholars criticized such publications as at best conservatively and at worst repressive in their treatment of gender norms and ideals. However, this perspective obscures the heterogeneity of the magazine industry itself and women’s experiences of it, as readers and as journalists. This collection explores this diversity, highlighting the differing and at times contradictory images and understandings of women in a range of magazines and women’s contributions to a magazine’s readership. **Julia Child’s The French Chef** Dana Polan 2011-08-12 Dana Polan considers what made Julia Child’s TV show, The French Chef, so popular during its original broadcast and its enduring influence on American cooking, American television, and American culture since.

**Editel Identites:** Food as Cultural Heritage Ronda L. Brut côté 2016-04-29 Food—its cultivation, preparation and communal consumption—has long been considered a form of cultural heritage. A dynamic, living product, food creates social bonds as it simultaneously marks off and maintains cultural boundaries. In bringing together a set of cultural identities, food has the capacity to challenge social norms and the structures that sustain them. As such, food can be a site of political action.

**A Geography of Digestion** Nicholas Buchar 2016-10-25 “A Geography of Digestion explores the legacy of the Kellogg Company, one of America’s most enduring and storied breakfast cereal manufacturers. This book demonstrates that, from the 1920s to the present, Kellogg’s has played a crucial role in shaping national and transnational food cultures through its products and advertising. In particular, the book explores how Kellogg’s has positioned its products as essential to a healthy digestive system, thereby encouraging consumers to think of their bodies as machines that require a balanced diet.”

**Routledge International Handbook of Food Studies** Ken Albala 2013-05-07 Over the past decade there has been a remarkable flowering of interest in food and food studies in both the social sciences and humanities. Innovations in food-manufacturing machinery, urban sewer infrastructure, and agricultural technology came together to forge an extensible geography of consumption. In this book, over thirty leading food scholars from around the world, the Routledge International Handbook of Food Studies offers students, scholars and all those interested in food-related research a one-stop, easy-to-use reference guide. Each article includes a brief history of food research within a discipline or on a particular topic, a survey of the principal trends and positions in the field, and relevant research questions, archives, grants and fellowship opportunities, as well as suggestions for further study. Each entry also explains the logistics of succeeding as a student and professional in food studies. This clear, direct Handbook will appeal to those hoping to start a career in academic food studies as well as those hoping to shift their research to a food-related project. Strongly interdisciplinary, this work will be of interest to students and scholars throughout the social sciences and humanities.

**Taste of Control** René Alexandre D. Ortúzra 2002-07-17 Filipino cuisine is a delicious fusion of foreign influences, adopted and transformed into its own unique flavor. But to the American consumer, Filipino cuisine is known as “exotic” food. This essay discusses the role of ethnicity in food and health, and the way that Filipino American cuisine is a result of immigration and a fusion of cultural traditions from the Philippines to the United States. The author explores the history of Filipino American cuisine in the United States and examines how Filipino American cuisine has been influenced by the social and cultural changes in the Philippines over the years.

**Julia Child’s The French Chef** Julia Child 1961-10-16 Julia Child arrives 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. What are the right proportions for a vinaigrette? How do you skim off fat? What is the perfect way to roast a chicken? Here Julia provides solutions for these and many other questions of food in her cookbook Mastering the Art of French Cooking and her television show The French Chef.

**Food blogs are everywhere today but for generations, information and opinions about food were found in the food sections of newspapers, and women could hold an authoritative voice. The food editors—often a mix of trained journalist and home economist—reported on everything from nutrition news to features on new or little-known restaurants. The stories they wrote were often not based on scientific research, but were instead filled with personal knowledge, interviews with famous chefs, and other conversations with celebrities, judging cooking contests and getting calls at home about how to prepare a Thanksgiving turkey. They were consumer advocates and reporters for food-related causes, bringing stories about the things they cared about, advocating for the rights of women and their households, the rights of children to be nourished, and the rights of the planet. These food editors laid the foundation for the food community that Nora Ephron described in her classic 1969 essay, “The Food Establishment,” and even today they take on the issues of today. Included in the book are profiles of such food editors as Jane Zeh, Ella Churchill, and Walter Scheib Jnr, who were unbeheld pioneers in the field, as well as Cecily Brownstone, Poppy Cannon, and Clementine Paddleford, who are well known today; an analysis of their work demonstrates change in the culinary culture. The book concludes with a look at how the women’s pages folded at the same time that home economics saw its field transformed and with thoughts about the foundation that these women laid for the food journalism of today.”

**The Way to Cook** Julia Child 1993-09 Blending classic techniques with free-style American cooking and emphasizing freshness, lightness, and simpler preparations, this treasury of cooking from the “French Chef” features eight hundred master recipes and variations.

**My Soul Looks Back** Jessica B. Harris 2015-05-09 In this captivating new memoir, award-winning writer Jessica B. Harris recalls her youth “surrounded by the most of the creative minds of the seventies and eighties…James Baldwin, Maya Angelou, Toni Morrison, Nina Simone” (New York magazine)—in a vibrant, lost era of American creativity. In the 1970s, the glorious give of the early seventies, Jessica B. Harris debuted, celebrated, and danced her way from the junk clubs of the Manhattan West Side to the restaurants of Greenwich Village, living out her inayant youth alongside the great minds of the day— lumineuses like Maya Angelou, James Baldwin, and Toni Morrison. Harris’s book is her tribute to that fascinating social circle and their shared commitment to activism, intellectual engagement, and, of course, eating.

**The United States of Arugula** David Leite 2009-10-13 The United States of Arugula has made exotic ingredients, celebrity chefs, rarefied cooking tools, and destination restaurants familiar aspects of our everyday lives. Amazingly enough, just twenty years ago, these same foods and chefs were foreign to most Americans. In this book, James Beard Award-winning writer, David Leite takes you on a culinary journey into the soul of Portugal. Nestled between the Atlantic Ocean and Spain, Portugal is today’s hot-spot vacation destination, and world travelers are enticed by the unique yet familiar country of this cuisine. Leite demonstrates changes in the country’s culinary history. The book concludes with a look at how the women’s pages folded at the same time that home economics saw its field transformed and with thoughts about the foundation that these women laid for the food journalism of today.

**People Who Love to Eat Are Always the Best People** Julia Child 2020-01-22 “This is a Bronz book” Copyright page.

**The New Portuguese Table** David Leite 2010-10-13 James Beard Award-winning writer, David Leite takes you on a culinary journey into the soul of Portugal. Nestled between the Atlantic Ocean and Spain, Portugal is today’s hot-spot vacation destination, and world travelers are enticed by the unique yet familiar country of this cuisine. Leite demonstrates changes in the country’s culinary history. The book concludes with a look at how the women’s pages folded at the same time that home economics saw its field transformed and with thoughts about the foundation that these women laid for the food journalism of today.

**The French Chef Cookbook** Julia Child 2006-05

Related dates:
- Report to the Congress: Enlisted Aide Program of the Military Services, Apr. 18, 1973
- Luke Barr, her great-nephew. In Provence, 1970, he captures this seminal season, set against a stunning backdrop in cinematic scope—complete with gossip, drama, and the people that made it so remarkable.
- Virginia Woolf was well-known for her vivid imaginings and theatrical descriptions of the scenes she witnessed and relived in her mind.
- The United States of Arugula is a riveting, revealing look into the culinary innovation, food politics, and kitchen cultures chronicling how gourmet eating in America went from obscure to pervasive—and became the joyful social exchange of culture, community and creativity.
Gridiron Gourmet—Maria J. Veri 2019-09-02 On football weekends in the United States, thousands of fans gather in the parking lots outside of stadiums, where they park their trucks, let down the gates, and begin a pregame ritual of drinking and grilling. Tailgating, which began in the early 1900s as a quaint picnic lunch outside of the stadium, has evolved into a massive public social event with complex menus, extravagant creative fare, and state-of-art grilling equipment. Unlike traditional notions of the home kitchen, the blacktop is a highly masculine culinary environment in which men and the food they cook are often the star attractions. Gridiron Gourmet examines tailgating as shown in television, film, advertising, and cookbooks, and takes a close look at the experiences of those tailgaters who are as serious about their brisket as they are about cheering on their favorite team, demonstrating how and why the gendered performances on the football field are often matched by the intensity of the masculine displays in front of grills, smokers, and deep fryers.

Beat Food Writing 2011—Holly Hughes 2011 A collection of writings from periodicals, Web sites, and books that explores such topics as culinary history, food sourcing at a greenmarket, equipping a kitchen, and the economics of the restaurant business.

Table Lands—Kara K. Keeling 2020-06-15 Food is a signifier of power for both adults and children, a sign of both inclusion and exclusion and of conformity and resistance. Many academic disciplines—from sociology to literary studies—have studied food and its function as a complex social discourse, and the wide variety of approaches to the topic provides multidisciplinary frames for understanding the construction and uses of food in all types of media, including children's literature. Table Lands: Food in Children's Literature is a survey of food's function in children's texts, showing how the sociocultural contexts of food reveal children's agency. Authors Kara K. Keeling and Scott T. Pollard examine texts that vary from historical to contemporary, canonical to classics, and Anglo-American to multicultural traditions, including a variety of genres, formats, and audiences: realism, fantasy, cookbooks, picture books, chapter books, YA novels, and film. Table Lands offers a unified approach to studying food in a wide variety of texts for children. Spanning nearly 150 years of children's literature, Keeling and Pollard's analysis covers a selection of texts that show the omnipresence of food in children's literature and culture and how they vary in representations of race, region, and class, due to the impact of these issues on food. Furthermore, they include not only classic children's books, such as Winsie-the-Poo, but recent award-winning multicultural novels as well as cookbooks and even one film, Pain's Ratatouille.

Julia Child—Laura Shapiro 2007-04-05 Author of the forthcoming What She Ate: Six Remarkable Women and the Food That Tells Their Stories (Summer 2017) With a sweeping voice, an irrepressible sense of humor, and a passion for good food, Julia Child ushered in the nation's culinary renaissance. In Julia Child, award-winning food writer Laura Shapiro tells the story of Child's unlikely career path, from California party girl to codeheaded chief clerk in a World War II spy station to bewildered amateur cook and finally to the Cordon Bleu in Paris, the school that inspired her calling. A food lover who was quintessentially American, right down to her little-known recipe for classic tuna fish casserole, Shapiro's Julia Child personifies her own most famous lesson: that learning how to cook means learning how to live.

The Cambridge World History of Food—Kenneth F. Kiple 2000 A two-volume set which traces the history of food and nutrition from the beginning of human life on earth through the present.

High on the Hog—Jessica B. Harris 2011-01-11 New York Times bestseller Now a Netflix Original Series The grande dame of African American cookbooks and winner of the James Beard Lifetime Achievement Award stakes her claim as a culinary historian with a narrative history of African American cuisine. Acclaimed cookbook author Jessica B. Harris has spent much of her life researching the food and foodways of the African Diaspora. High on the Hog is the culmination of years of her work, and the result is a most engaging history of African American cuisine. Harris takes the reader on a harrowing journey from Africa across the Atlantic to America, tracking the trials that the people and the food have undergone along the way. From chitlins and ham hocks to fried chicken and vegan soul, Harris celebrates the delicious and restorative foods of the African American experience and details how each came to form such an important part of African American culture, history, and identity. Although the story of African cuisine in America begins with slavery, High on the Hog ultimately chronicles a thrilling history of triumph and survival. The work of a masterful storyteller and an acclaimed scholar, Jessica B. Harris's High on the Hog fills an important gap in our culinary history.