

## ***Julia Child An Extraordinary Life In Words And Pictures***

"This is a Borzoi book"--Copyright page.

WALL STREET JOURNAL AND USA TODAY BESTSELLER • From the star of the Netflix reality series *My Unorthodox Life*, a riveting, inspiring memoir of one woman's escape from an extremist religious sect and an extraordinary rise from housewife to shoe designer, to CEO and co-owner of the modeling agency Elite World Group "An irresistible read . . . Written with great intensity and rare candor, *Brazen* is a story of longing for more and manifesting that vision."—Tommy Hilfiger Ever since she was a child, every aspect of Julia Haart's life—what she wore, what she ate, what she thought—was controlled by the dictates of ultra-Orthodox Judaism. At nineteen, after a lifetime spent caring for her seven younger siblings, she was married off to a man she barely knew. For the next twenty-three years, her marriage would rule her life. Eventually, when Haart's younger daughter, Miriam, started to innocently question why she wasn't allowed to sing in public, run in shorts, or ride a bike without being covered from neck to knee, Haart reached a breaking point. She knew that if she didn't find a way to leave, her daughters would be forced into the same unending servitude that had imprisoned her. So Haart created a double life. In the ultra-Orthodox world, clothing has one purpose—to cover the body, head to toe—and giving any thought to one's appearance beyond that is considered sinful, an affront to God. But when no one was looking, Haart would pore over fashion magazines and sketch designs for the clothes she dreamed about wearing in the world beyond her Orthodox suburb. She started preparing for her escape by educating herself and creating a "freedom" fund. At the age of forty-two, she finally mustered the courage to flee the fundamentalist life that was strangling her soul. Within a week of her escape, Haart founded a shoe brand, and within nine months, she was at Paris Fashion Week. Just a few years later, she was named creative director of La Perla. Soon she would become co-owner and CEO of Elite World Group, and one of the most powerful people in the fashion industry. Along the way, her four children—Batsheva, Shlomo, Miriam, and Aron—have not only accepted but embraced her transformation. Propulsive and unforgettable, Haart's story is the journey from a world of no to a world of yes, and an inspiration for women everywhere to find their freedom, their purpose, and their voice.

Draws on the iconic culinary figure's personal diaries and letters to present a one-hundredth birthday commemoration that offers insight into her role in shaping women's views and influencing American approaches to cooking.

With compassion and an unswerving regard for the truth, veteran journalist Mark Seal lays bare the deeply moving, inspirational story of Joan Root, a dedicated environmentalist and Oscar-nominated wildlife filmmaker. He covers her early days in Kenya as a shy young woman with an almost uncanny ability to connect to animals; her whirlwind courtship with the dashing Alan Root, their marriage, and the twenty years of nonstop adventure and passionate romance that followed, both in Africa and around the world; the shattering disintegration of the marriage and partnership; and Joan's triumphant struggle to reinvent herself as the protector of her lakeshore community's fragile ecosystem—a struggle that would lead to her tragic death in January 2006. Joan Root dreamed of a bright future for Kenya, a country blessed with unmatched beauty but scarred by decades of colonization and a culture of corruption. She spent her life fighting to make that dream a reality. Her life ended too soon, but “thanks to Seal's meticulous re-creation, her extraordinary life lives on.” (People, four-star review) A Pulitzer prize-finalist peels back the curtain on an unexplored part of Julia Child's life—the formidable team of six she collaborated with to shape her legendary career.

The Photographic Journey of Paul and Julia Child

Julia Child and Paul Child in the OSS

Julia Child

Awesome Minds: The Inventors of LEGO® Toys

The Seine: The River that Made Paris

Brazen

“Cooking shouldn't just be about making a delicious dish—owning the process and enjoying the experience ought to be just as important as the meal itself. The new Joy of Cooking is a reminder that nothing can compare to gathering around the table for a home cooked meal with the people who matter most.” —Joanna Gaines, author of Magnolia Table “Generation after generation, Joy has been a warm, encouraging presence in American kitchens, teaching us to cook with grace and humor. This luminous new edition continues on that important tradition while seamlessly weaving in modern touches, making it all the more indispensable for generations to come.” —Samin Nosrat, author of Salt, Fat, Acid, Heat In the nearly ninety years since Irma S. Rombauer self-published the first three thousand copies of Joy of Cooking in 1931, it has become the kitchen bible, with more than 20 million copies in print. This new edition of Joy has been thoroughly revised and expanded by Irma's great-grandson John Becker and his wife, Megan Scott. John and Megan developed more than six hundred new recipes for this edition, tested and tweaked thousands of classic recipes, and updated

every section of every chapter to reflect the latest ingredients and techniques available to today's home cooks. Their strategy for revising this edition was the same one Irma and Marion employed: Vet, research, and improve Joy's coverage of legacy recipes while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers' markets and grocery stores. You will find tried-and-true favorites like Banana Bread Cockaigne, Chocolate Chip Cookies, and Southern Corn Bread—all retested and faithfully improved—as well as new favorites like Chana Masala, Beef Rendang, Megan's Seeded Olive Oil Granola, and Smoked Pork Shoulder. In addition to a thoroughly modernized vegetable chapter, there are many more vegan and vegetarian recipes, including Caramelized Tamarind Tempeh, Crispy Pan-Fried Tofu, Spicy Chickpea Soup, and Roasted Mushroom Burgers. Joy's baking chapters now include gram weights for accuracy, along with a refreshed lineup of baked goods like Cannelés de Bordeaux, Rustic No-Knead Sourdough, Ciabatta, Chocolate-Walnut Babka, and Chicago-Style Deep-Dish Pizza, as well as gluten-free recipes for pizza dough and yeast breads. A new chapter on streamlined cooking explains how to economize time, money, and ingredients and avoid waste. You will learn how to use a diverse array of ingredients, from amaranth to za'atar. New techniques include low-temperature and sous vide cooking, fermentation, and cooking with both traditional and electric pressure cookers. Barbecuing, smoking, and other outdoor cooking methods are covered in even greater detail. This new edition of Joy is the perfect combination of classic recipes, new dishes, and indispensable reference information for today's home cooks. Whether it is the only cookbook on your shelf or one of many, Joy is and has been the essential and trusted guide for home cooks for almost a century. This new edition continues that legacy.

The glory of growing older is the freedom to be more truly ourselves—with age we gain the liberty to pursue bold new endeavors and worry less about what other people think. In this richly illustrated volume, bestselling author and artist Lisa Congdon explores the power of women over the age of forty who are thriving and living life on their own terms. Profiles, interviews, and essays from women—including Vera Wang, Laura Ingalls Wilder, Julia Child, Cheryl Strayed, and many more—who've found creative fulfillment and accomplished great things in the second half of their lives are lavishly illustrated and hand-lettered in Congdon's signature style. The perfect gift for women of all ages, *A Glorious Freedom* celebrates extraordinary lives and redefines what it means to gain wisdom and maturity.

Through intimate and compelling photographs taken by her husband Paul Child, a gifted photographer, *France is a Feast* documents how Julia Child first discovered French cooking and the French way of life. Paul and

Julia moved to Paris in 1948 where he was cultural attach for the US Information Service, and in this role he met Henri Cartier-Bresson, Robert Capa, Brassai, and other leading lights of the photography world. As Julia recalled: "Paris was wonderfully walkable, and it was a natural subject for Paul." Their wanderings through the French capital and countryside, frequently photographed by Paul, would help lead to the classic *Mastering the Art of French Cooking*, and Julia's brilliant and celebrated career in books and on television. Though Paul was an accomplished photographer (his work is in the collection of the Museum of Modern Art), his photographs remained out of the public eye until the publication of Julia's memoir, *My Life in France*, in which several of his images were included. Now, with more than 200 of Paul's photographs and personal stories recounted by his great-nephew Alex Prud'homme, *France is a Feast* not only captures this magical period in Paul and Julia's lives, but also brings to light Paul Child's own remarkable photographic achievement.

How did Julia Child become one of America's most celebrated and beloved chefs? Her grandnephew reveals her story in this picture book that Jacques Pepin calls a "vivid portrait . . . an enjoyable read." Julia's kid-friendly recipe for Oeufs Brouillés (Scrambled Eggs) is included! Julia Child was born hungry, but she was not born a chef. In fact, Julia didn't discover her passion for cooking until she had a life-changing luncheon in France and became determined to share her newfound love of food with everyone. In Paris, Julia devoured recipe books, shopped in outdoor markets, consumed all kinds of foods, and whipped through culinary school. And although she wasn't always successful in the kitchen, she was determined to "master the art" of French cooking. Through perseverance and grit, Julia became a chef who shared her passion with the world, making cooking fun, and turning every meal into a special event. Alex Prud'homme's firsthand knowledge paired with Sarah Green's vibrant and energetic illustrations showcases Julia's life and celebrates her enduring legacy. A story of transgression in the face of religious ideology, a sexist scientific establishment, and political resistance to securing women's right to vote. When Ohio newspapers published the story of Alice Chenoweth's affair with a married man, she changed her name to Helen Hamilton Gardener, moved to New York, and devoted her life to championing women's rights and decrying the sexual double standard. She published seven books and countless essays, hobnobbed with the most interesting thinkers of her era, and was celebrated for her audacious ideas and keen wit. Opposed to piety, temperance, and conventional thinking, Gardener eventually settled in Washington, D.C., where her tireless work proved, according to her colleague Maud Wood Park, "the most potent factor" in the passage of the Nineteenth Amendment. Free

Thinker is the first biography of Helen Hamilton Gardener, who died as the highest-ranking woman in federal government and a national symbol of female citizenship. Hamlin exposes the racism that underpinned the women's suffrage movement and the contradictions of Gardener's politics. Her life sheds new light on why it was not until the passage of the 1965 Voting Rights Act that the Nineteenth Amendment became a reality for all women. Celebrated in her own time but lost to history in ours, Gardener was hailed as the "Harriet Beecher Stowe of Fallen Women." Free Thinker is the story of a woman whose struggles, both personal and political, resound in today's fight for gender and sexual equity.

Food and Friends

Who Was Julia Child?

Spark

Recipes and Memories from Simca's Cuisine

Dearie

And Other Wisdom

My Life in France

**Based on true events from World War I, this fictional story follows "farmerette" Helen Stevens as she trains to farm the land, convinces a farm owner to hire her and her colleagues, negotiates a fair wage, and does her bit for the war effort. Beginning as a movement to put women to work on farms in place of men serving overseas during WWI, the Woman's Land Army grew to be an integral part of the food supply chain during the war. This unique look at a forgotten history celebrates the true grit of American men and women.**

**Follow Julia Child as she falls in love with French culture, buying food at local markets, sampling the local bistros and taking classes at the Cordon Bleu. This work tells of her extraordinary transformation from kitchen ingenue to internationally renowned expert in French cuisine.**

**Julia Child An Extraordinary Life in Words and Pictures Duo Press Llc**

**In 1969 history was made when the first humans stepped on the moon. Back on earth, one woman was running the numbers that ensured they got there and back in one piece. As a child, Katherine Johnson loved maths. She went on to be one of the most important people in the history of space travel. Discover her incredible life story in this beautifully illustrated book complete with narrative biography, timelines and facts.**

**Baking with Julia Nothing promises pleasure more readily than the words "freshly baked." And nothing says magnum opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker's art. Baking with Julia is not only a book full of glorious**

recipes but also one that continues Julia's teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you'll turn to again and again for all your baking needs. With *Baking with Julia* in your cookbook library, you can become a master baker. And there's no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. *Baking with Julia* celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, Napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker's repertoire, and from this firm foundation fancy takes flight. *Baking with Julia* presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who's Who of today's master bakers, including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid. With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you've never made flaky pie crust, your first no-fail experience is at hand. If you've never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakes—from chocolate to cheesecake, from miniature gems to multi-tiered masterpieces—this cookbook is a total immersion experience in the wonder of home baking.

**Essential Techniques and Recipes from a Lifetime of Cooking: A Cookbook**

**An Extraordinary Cookbook**

**Baking with Julia**

**Julia's Cats**

**Julia's Kitchen Wisdom**

**Doing Her Bit**

**France is a Feast**

***Last spring, Pansy chickened out on going to spring break camp, even though she'd promised her best friend, Anna, she'd go. It was just like when they went to get their hair cut for Locks of Love; only one of them walked out with a new hairstyle, and it wasn't Pansy. But Pansy never got the***

*chance to make it up to Anna. While at camp, Anna contracted meningitis and a dangerously high fever, and she hasn't been the same since. Now all Pansy wants is her best friend back—not the silent girl in the wheelchair who has to go to a special school and who can't do all the things Pansy used to chicken out of doing. So when Pansy discovers that Anna is getting a surgery that might cure her, Pansy realizes this is her chance—she'll become the friend she always should have been. She'll become the best friend Anna's ever had—even if it means taking risks, trying new things (like those scary roller skates), and running herself ragged in the process. Pansy's chasing extraordinary, hoping she reaches it in time for her friend's triumphant return. But what lies at the end of Pansy's journey might not be exactly what she had expected—or wanted. Extraordinary is a heartfelt, occasionally funny, coming-of-age middle grade novel by debut author Miriam Spitzer Franklin. It's sure to appeal to fans of Cynthia Lord's Rules and will inspire young friends to cherish the times they spend together. Every day should be lived like it's extraordinary. Sky Pony Press, with our Good Books, Racehorse and Arcade imprints, is proud to publish a broad range of books for young readers—picture books for small children, chapter books, books for middle grade readers, and novels for young adults. Our list includes bestsellers for children who love to play Minecraft; stories told with LEGO bricks; books that teach lessons about tolerance, patience, and the environment, and much more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.*

*Whether they've seen Aaron Sorkin and Danny Boyle's Steve Jobs movie, read Walter Isaacson's biography, or just own an iPhone, this graphic novel retelling of the Apple innovator's life will capture the imaginations of the legions of readers who live and breathe the technocentric world Jobs created. Told through a combination of black-and-white illustrations and handwritten text, this fast-paced and entertaining biography in graphic format presents the story of the ultimate American entrepreneur, the man who brought us Apple Computer, Pixar, Macs, iPods, iPhones, and more. Jobs's remarkable life reads like a history of the personal technology industry. He started Apple Computer in his parents' garage and eventually became the tastemaker of a generation, creating products we can't live without. Through it all, he was an overbearing and demanding perfectionist, both impossible and inspiring. Capturing his unparalleled brilliance, as well as his many demons, Jessie Hartland's engaging biography illuminates the meteoric successes, devastating setbacks, and myriad contradictions that make up the extraordinary life and legacy of the insanely great Steve*

**Jobs. Here's the perfect book for any teen interested in STEM topics, especially tech. A School Library Journal Best Book of the Year "If a picture is worth a thousand words, then this comic tale can hang with the sprawling biographies." —Macworld.com "An accessible take . . . undoubtedly valuable for kids who are growing up using Apple's products but knowing little about the man who created them." —GeekDad.com**

**Kathleen Flinn's unforgettable, New York Times Bestselling account of her French culinary adventures Kathleen Flinn was a thirty-six-year-old middle manager trapped on the corporate ladder - until her boss eliminated her job. Instead of sulking, she took the opportunity to check out of the rat race for good - cashing in her savings, moving to Paris, and landing a spot at the venerable Le Cordon Blue cooking school. The Sharper Your Knife, the Less You Cry is the funny and inspiring account of her struggle in a stew of hot-tempered, chefs, competitive classmates, her own "wretchedly inadequate" French - and how she mastered the basics of French cuisine. Filled with rich, sensual details of her time in the kitchen - the ingredients, cooking techniques, wine, and more than two dozen recipes - and the vibrant sights and sounds of the markets, shops, and avenues of Paris, it is also a journey of self-discovery, transformation, and, ultimately, love.**

**Everyone has played with LEGO® toys, but not many people know who is behind this awesome invention. This fun and engaging book tells the story of how a Danish carpenter and his family turned a desperate situation into the most popular toy in history. With full-color illustrations and lively text, and chock-full of interesting facts, Awesome Minds: The Inventors of LEGO® Toys is the perfect read for those with creative spirits and curious minds. This book is an independently authored and published biography of the family that created the LEGO® construction toy and is not sponsored or endorsed by or affiliated in any way with the LEGO Group of companies, owner of the LEGO® trademarks. Lexile Level: 970L Guided Reading Level: R4**

**In this indispensable volume of kitchen wisdom, Julia Child gives home cooks the answers to their most pressing cooking questions—with essential information about soups, vegetables, eggs, baking breads and tarts, and more. How many minutes should you cook green beans? 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 everyday cooking queries. How are you going to cook that small rib steak you brought home? You'll be guided to the quick sauté as the best and fastest way. And once you've mastered that recipe, you can apply the technique to chops, chicken, or fish, following Julia's careful guidelines. Julia's Kitchen Wisdom is a perfect compendium of a lifetime**

**spent cooking.**

**110 Easy Recipes for Healthy Comfort Food**

**The Letters of Julia Child and Avis DeVoto**

**2019 Edition Fully Revised and Updated**

**A Story About the Woman's Land Army of America**

**The Remarkable Figures Who Shaped a Legend**

**Extraordinary**

**Julia Child Becomes "the French Chef"**

*An illustrated portrait of the iconic culinary master describes in engaging detail how after traveling around the world working for the U.S. government she found her calling and devoted her life to perfecting and sharing the art of French cuisine.*

*The memoir of a young diplomat's wife who must reinvent her dream of living in Paris—one dish at a time When journalist Ann Mah's diplomat husband is given a three-year assignment in Paris, Ann is overjoyed. A lifelong foodie and Francophile, she immediately begins plotting gastronomic adventures à deux. Then her husband is called away to Iraq on a year-long post—alone. Suddenly, Ann's vision of a romantic sojourn in the City of Light is turned upside down. So, not unlike another diplomatic wife, Julia Child, Ann must find a life for herself in a new city. Journeying through Paris and the surrounding regions of France, Ann combats her loneliness by seeking out the perfect pain au chocolat and learning the way the andouillette sausage is really made. She explores the history and taste of everything from boeuf Bourguignon to soupe au pistou to the crispiest of buckwheat crepes. And somewhere between Paris and the south of France, she uncovers a few of life's truths. Like Sarah Turnbull's Almost French and Julie Powell's New York Times bestseller Julie and Julia, Mastering the Art of French Eating is interwoven with the lively characters Ann meets and the traditional recipes she samples. Both funny and intelligent, this is a story about love—of food, family, and France.*

*A delightful collection of interviews with the beloved Julia Child—"The French Chef," author, and television personality who revolutionized home cooking in 20th century America This delightful collection of interviews with "The French Chef" Julia Child traces her life from her first stab at a writing career fresh out of college; to D.C., Sri Lanka, and Kunming where she worked for the Office of Strategic Services (now the CIA); to Paris where she and her husband Paul, then a member of the State Department, lived after World War II, and where Child attended the famous cooking school Le Cordon Bleu. From there, Child catapulted to fame--first with the publication of Mastering the Art of French Cooking in 1961 and the launch of her home cooking show, "The French Chef" in 1963. In this volume of carefully selected interviews, Child's charm, guile, and no-nonsense advice are on full, irresistibly*

*delicious display. Includes an Introduction from Helen Rosner, food critic for the New Yorker. Dana Polan considers what made Julia Child's TV show, The French Chef, so popular during its original broadcast and such enduring influences on American cooking, American television, and American culture since then. "A cat-centric biography of Julia Child? Why not? . . . The many feline fanciers out there will surely enjoy the photographs of the cats." —Chicago Tribune The world knows Julia Child as the charismatic woman who brought French cuisine to America and became a TV sensation, but there's one aspect of her life that's not so familiar. Soon after the Childs arrived in Paris in 1948, a French cat appeared on their doorstep, and Julia recalled, "Our domestic circle was completed." Minette captured Julia's heart, igniting a lifelong passion for cats equaled only by her love of food and her husband, Paul. All the cherished feline companions who shared Julia's life—in Paris, Provence, and finally California—reminded her of that magical time in Paris when her life changed forever. From Julia's and Paul's letters and original interviews with those who knew her best, Patricia Barey and Therese Burson have gathered fresh stories and images that offer a delightfully intimate view of a beloved icon. "It's clear that all the cats that passed through her life gave her joy and comfort, probably in ways that food and even Paul could not. Having that perspective of this grande dame makes her seem all the more human and wonderfully admirable to me." —Epicurious "This compact, entertaining read is filled with personal photos and letters that document the role cats played in Julia's life as she moved from Paris to Provence, Cambridge to California." —Shelf Awareness "Brings this little known aspect of Julia Child's life to light in an engaging and entertaining way." —The Conscious Cat*

*My Unorthodox Journey from Long Sleeves to Lingerie  
and Other Conversations*

*Pearl's Kitchen*

*Awesome Minds*

*The Remarkable Life of Julia Child*

*60+ recipes, experiments, and games for young chefs*

*Julia Child's The French Chef*

From the legendary editor who helped shape modern cookbook publishing—one of the food world's most admired figures—comes this evocative and inspiring memoir. Living in Paris after World War II, Jones broke free of bland American food and reveled in everyday French culinary delights. On returning to the States she published Julia Child's *Mastering the Art of French Cooking*. The rest is publishing and gastronomic history. A new world now opened up to Jones as she discovered, with her husband Evan, the delights of American food, publishing some of the premier culinary luminaries of the twentieth century: from Julia Child, James Beard, and M.F.K. Fisher to Claudia Roden, Edna Lewis, and Lidia Bastianich. Here also are fifty of Jones's favorite recipes collected over a lifetime of cooking—each with its own story and special tips. *The Tenth Muse* is an absolutely charming memoir by a woman who was

present at the creation of the American food revolution and played a pivotal role in shaping it.

Yo-Yo Ma's ear for music emerged not long after he learned to walk. By the age of seven, he was performing for President Kennedy; by fifteen he debuted at Carnegie Hall. Maya Angelou, by contrast, didn't write her iconic memoir, *I Know Why the Caged Bird Sings*, until she was 40. What propels some individuals to reach extraordinary creative heights in the earliest years of life while others discover their passions decades later? Are prodigies imbued with innate talent? How often are midlife inspirations triggered by propitious events, like Julia Child's first French meal at the age of 36? Do late bloomers reveal their talents because their skills require life experience and contemplation? Through engaging storytelling and intriguing historical and cutting-edge scientific research, best-selling author and acclaimed journalist Claudia Kalb explores these questions to uncover what makes a prodigy and what drives a late bloomer. In this series of linked biographies, Kalb follows the journeys of thirteen remarkable individuals--from Shirley Temple to Alexander Fleming to Eleanor Roosevelt to Bill Gates--to discover the secrets behind their talents. Each possessed a unique arc of inspiration. Each--through science, art, music, theater, and politics--reached extraordinary success at different stages of life. And each offers us a chance to explore the genesis--and experience--of genius. From the creators of the #1 New York Times Bestseller *The Complete Cookbook for Young Chefs*, comes the best ever interactive workbook for kids ages 8 to 12 who want recipes, science experiments, hands-on activities, and games--all about food! Use the kitchen as your classroom, no school involved! The best activity book to have fun with food! **TARGET CONSUMER:** Kids ages 8 to 12 (and parents who want a little time to themselves during this era of staying at home and distance learning). What makes fizzy drinks... fizzy? Can you create beautiful art... using salt? Or prove the power of smell... with jelly beans? Plus easy, kid-tested and kid-approved recipes for smoothies, guacamole, energy bites, mug cakes, and more, *Kitchen Explorers!* brings the kitchen alive with fun science experiments and art projects. Puzzles, word games, coloring pages and beyond will keep kids occupied and engaged.

View recipes from *Food and Friends*. The coauthor of *Mastering the Art of French Cooking* shares an irresistible feast of reminiscence and recipes. Simone "Simca" Beck first met Julia Child in 1949 in the women's cooking club *Cercle des Gourmettes* in Paris. Soon afterwards, the two began collaborating on what would become *Mastering the Art of French Cooking*. During her extraordinary career, Simca was mentor and friend to a generation of cooks and food writers. In *Food and Friends*, she interweaves tantalizing recipes and menus with a wonderfully evocative account of her Normandy childhood, her madcap escapades in 1920s Paris, her work with Julia Child, and her friendships with James Beard, Craig Claiborne, M.F.K. Fisher, and Richard Olney, among others.

Born in California in 1912, Julia Child enlisted in the Army and met her future husband, Paul, during World War II. She discovered her love of French food while stationed in Paris and enrolled in *Le Cordon Bleu* cooking school after her service. Child knew that Americans would love French food as much as she did, so she wrote *Mastering the Art of French Cooking* in 1961. The book was a success and the public wanted more. America fell in love with Julia Child. Her TV show, *The French Chef*, premiered in 1963 and brought the bubbling and lovable chef into millions of homes. Find out more about this beloved chef, author, and TV personality in *Who Was Julia Child?*

*The Extraordinary Life of Katherine Johnson*

*Free Thinker: Sex, Suffrage, and the Extraordinary Life of Helen Hamilton Gardener*

*Appetite for Life*

*The Sharper Your Knife, the Less You Cry*

*Joy of Cooking*

*A Covert Affair*

*Mastering the Art of French Eating*

**Beloved New York Times bestselling cookbook author Julia Turshen returns with her first collection of recipes featuring a healthier take on the simple, satisfying comfort food for which she's known. Julia Turshen has always been cooking. As a kid, she skipped the Easy-Bake Oven and went straight to the real thing. Throughout her life, cooking has remained a constant, and as fans of her popular books know, Julia's approach to food is about so much more than putting dinner on the table—it is about love, community, connection, and nourishment of the body and soul. In *Simply Julia*, readers will find 110 foolproof recipes for more nutritious takes on the simple, comforting meals Julia cooks most often. With practical chapters such as weeknight go-tos, make-ahead mains, vegan one-pot meals, chicken recipes, easy baked goods, and more, *Simply Julia* provides endlessly satisfying options comprised of accessible and affordable ingredients. Think dishes like Stewed Chicken with Sour Cream + Chive Dumplings, Hasselback Carrots with Smoked Paprika, and Lemon Ricotta Cupcakes—the kind of flavorful yet unfussy food everyone wants to make at home. In addition to her tried-and-true recipes, readers will find Julia's signature elements—her “Seven Lists” (Seven Things I Learned From Being a Private Chef that Make Home Cooking Easier; Seven Ways to Use Leftover Buttermilk; Seven Ways to Use Leftover Egg Whites or Egg Yolks), menu suggestions, and helpful adaptations for dietary needs, along with personal essays and photos and gorgeous food photography. Like Melissa Clark's *Dinner* or Ina Garten's *Modern Comfort Food*, *Simply Julia* is sure to become an instant classic, the kind of cookbook that will inspire home cooks to create great meals for years to come.**

**One hundred of Pearl Bailey's favorite recipes are interspersed with personal anecdotes and views on child-rearing, entertaining, and housekeeping**

**"Julia Child knew how to have fun, and she also knew how to whip up a delightful meal. After traveling around the world working for the U.S. government, Julia found her calling in the kitchen and devoted her life to learning, perfecting, and sharing the art of French cuisine. This delicious, illustrated biography is a portrait of the remarkable woman, author, and TV personality who captured our hearts with her sparkling personality. 'Bon appétit!'"--Provided by publisehr.**

**A vibrant, enchanting tour of the Seine from longtime New York Times foreign correspondent and best-selling author Elaine Sciolino. Elaine Sciolino came to Paris as a young foreign correspondent and was seduced by a river. In *The Seine*, she tells the story of that river from its source on a remote plateau of Burgundy to the wide estuary where its waters meet the sea, and the cities, tributaries, islands, ports, and bridges in between. Sciolino explores the Seine through its rich history and lively characters: a bargewoman, a riverbank bookseller, a**

houseboat dweller, a famous cinematographer known for capturing the river's light. She discovers the story of Sequana—the Gallo-Roman healing goddess who gave the Seine its name—and follows the river through Paris, where it determined the city's destiny and now snakes through all aspects of daily life. She patrols with river police, rows with a restorer of antique boats, sips champagne at a vineyard along the river, and even dares to go for a swim. She finds the Seine in art, literature, music, and movies from Renoir and *Les Misérables* to Puccini and *La La Land*. Along the way, she reveals how the river that created Paris has touched her own life. A powerful afterword tells the dramatic story of how water from the depths of the Seine saved Notre-Dame from destruction during the devastating fire in April 2019. A “storyteller at heart” (June Sawyers, *Chicago Tribune*) with a “sumptuous eye for detail” (Sinclair McKay, *Daily Telegraph*), Sciolino braids memoir, travelogue, and history through the Seine's winding route. The Seine offers a love letter to Paris and the most romantic river in the world, and invites readers to explore its magic for themselves.

Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how. *Mastering the Art of French Cooking* is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire.

**The Tenth Muse**

**Steve Jobs: Insanely Great**

**Julia Child: The Last Interview**

**Wildflower**

**Warming Up Julia Child**

**Love, Laughter, and Tears in Paris at the World's Most Famous Cooking School**

**Born Hungry**

*Bestselling author Jennet Conant brings us a stunning account of Julia and Paul Child's experiences as members of the*

*Office of Strategic Services (OSS) in the Far East during World War II and the tumultuous years when they were caught up in the McCarthy Red spy hunt in the 1950s and behaved with bravery and honor. It is the fascinating portrait of a group of idealistic men and women who were recruited by the citizen spy service, slapped into uniform, and dispatched to wage political warfare in remote outposts in Ceylon, India, and China. The eager, inexperienced 6 foot 2 inch Julia springs to life in these pages, a gangly golf-playing California girl who had never been farther abroad than Tijuana. Single and thirty years old when she joined the staff of Colonel William Donovan, Julia volunteered to be part of the OSS's ambitious mission to develop a secret intelligence network across Southeast Asia. Her first post took her to the mountaintop idyll of Kandy, the headquarters of Admiral Lord Louis Mountbatten, the supreme commander of combined operations. Julia reveled in the glamour and intrigue of her overseas assignment and lifealtering romance with the much older and more sophisticated Paul Child, who took her on trips into the jungle, introduced her to the joys of curry, and insisted on educating both her mind and palate. A painter drafted to build war rooms, Paul was a colorful, complex personality. Conant uses extracts from his letters in which his sharp eye and droll wit capture the day-to-day confusion, excitement, and improbability of being part of a cloak- and-dagger operation. When Julia and Paul were transferred to Kunming, a rugged outpost at the foot of the Burma Road, they witnessed the chaotic end of the war in China and the beginnings of the Communist revolution that would shake the world. A Covert Affair chronicles their friendship with a brilliant and eccentric array of OSS agents, including Jane Foster, a wealthy, free-spirited artist, and Elizabeth MacDonald, an adventurous young reporter. In Paris after the war, Julia and Paul remained close to their intelligence colleagues as they struggled to start new lives, only to find themselves drawn into a far more terrifying spy drama. Relying on recently unclassified OSS and FBI documents, as well as previously unpublished letters and diaries, Conant vividly depicts a dangerous time in American history, when those who served their country suddenly found themselves called to account for their unpopular opinions and personal relationships.*

*With her outsize personality, Julia Child is known around the world by her first name alone. But despite that familiarity, how much do we really know of the inner Julia? Now more than 200 letters exchanged between Julia and Avis DeVoto, her friend and unofficial literary agent memorably introduced in the hit movie Julie & Julia, open the window on Julia's deepest thoughts and feelings. This riveting correspondence, in print for the first time, chronicles the blossoming of a unique and lifelong friendship between the two women and the turbulent process of Julia's creation of Mastering the Art of French Cooking, one of the most influential cookbooks ever written. Frank, bawdy, funny, exuberant, and occasionally agonized, these letters show Julia, first as a new bride in Paris, then becoming increasingly worldly and adventuresome as she follows her diplomat husband in his postings to Nice, Germany, and Norway. With commentary by the noted food*

historian Joan Reardon, and covering topics as diverse as the lack of good wine in the United States, McCarthyism, and sexual mores, these astonishing letters show America on the verge of political, social, and gastronomic transformation. Describes the life and career of the French chef and television personality, from her wealthy childhood in California and married years in France to her successful cooking show in the United States

"Everyone has played with LEGO; toys, but not many people know who is behind this awesome invention. This fun and engaging book tells the story of how a Danish carpenter and his family turned a desperate situation into the most popular toy in history. With full-color illustrations and lively text, and chock-full of interesting facts, *Awesome Minds: The Inventors of LEGO; Toys* is the perfect read for those with creative spirits and curious minds. This book is an independently authored and published biography of the family that created the LEGO; construction toy and is not sponsored or endorsed by or affiliated in any way with the LEGO Group of companies, owner of the LEGO; trademarks. Lexile Level: 970L"--

A fictional story about Julia Child as young girl in which she and her best friend Simca have many cooking adventures.

*My Life in Food*

*Older Women Leading Extraordinary Lives*

*People Who Love to Eat Are Always the Best People*

*Julia Child's Life in the Company of Cats*

*As Always, Julia*

*Simply Julia*

*Julia, Child*

**Interest in the world of cooking has only risen since the advent of television shows and competitions that invite us all to try our hand at the culinary arts. This entertaining volume, which includes several biographies of world-famous chefs, lets readers know how to make the jump from grilled-cheese master to professional cook. Foodies will be delighted to find out they can start on their path today as they learn some tips and tricks in the pages of this guide to all things gourmet.**

***Gareth's Guide to Becoming a World-Renowned Chef***

***A Glorious Freedom***

***The Biography of Julia Child***

***The Inventors of LEGO Toys***

***Mastering the Art of French Cooking***

***How Genius Ignites, From Child Prodigies to Late Bloomers  
Kitchen Explorers!***