

## Julia Biography

James McWilliams father of David and John came to Illinois in 1834.

David came to Dwight in 1854 to start a mercantile business.

John came to Dwight in 1862, then moved to Odell in 1865 after returning from Military Service, and left Odell for California in 1909.

His first wife Mary Dana (m.1857) had one daughter Gracia (m. Dr Charles Oughton)

His second wife Clara Dana (sister of Mary)(m.1873) they had three children Elizabeth, Anne, and John Jr.

John Jr. married Julia Weston in 1911 they had three children.

Julia in 1912, John III in 1914, and Dorothy in 1917.

Julia graduated from Smith College in 1934 and joined the Office of Strategic Services (Early C.I.A.) in 1938. She wanted to become a spy, but instead she became a file clerk in Ceylon (now Sri Lanka). She met Paul Child there. They were married in 1946. The first cookbook she used was "Joy of Cooking". In 1949 Paul's job took him to Paris. She attended Le Cordon Bleu School of French Cooking for 8 months. She co-founded "L'Ecole des Trois Gourmands School in Paris. Literally meaning "The School of the Three Hearty Eaters". It was one of the best known in the city. In 1961 her first book "Mastering the Art of French Cooking" was published and co-authored by Simone Beck and Louisette Bertollee.

1961 the Childs move back to the States and took up residence in Cambridge, Mass just outside of Boston.

Her first TV appearance was in 1961 on WGBH, Boston's Public Television station, to promote her book. She brought a fry pan and made an omelet. The program director was so impressed he asked her to do a proposal for a food show.

1963 The French Chef aired on WGBH; it was done on shoestring using second hand tape, no retakes (her quick wit and easy manner got them through), and Paul doing dishes. They did four shows a week. There were a total of 207 Episodes.

- In 1965 she won a Peabody award and in 1966 she won an Emmy for those shows.
- 1978 a 13-part series "Julia Child and Company" aired focusing mainly on American Food.
- 1979 a 13-part series "Julia Child and More Company" aired again focusing on American Food.
- In 1981 she help found the American Institute of Wine and Food in San Francisco which funds scholarly research in the culinary arts.
- 1983 "Dinner at Julia's" aired with her guests of chefs and winemakers discussing food and wine.
- In 1986 She co-founded the James Beard Foundation in New York City.
- 1993 a 16-part series "Cooking with Master Chefs" aired - with Julia visiting 16 chefs in their own kitchens.
- All during these and the upcoming years Julia continued to write cookbooks, do videos, and do TV specials.
- In 1994 she and Jacques Pepin co-hosted "Julia Child and Jacques Pepin: Cooking in Concert"
- In 1996 they did a sequel "More Cooking in Concert"
- In late 2001 Julia moved to California, her kitchen in Cambridge now resides in the Smithsonian Institute for all to see.
- Julia McWilliams Child passed away on August 13, 2004 just two days shy of her 92<sup>nd</sup> birthday.
- Boston University – Culinary Institute honored Julia in 2004 shortly after her death.

### Books by Julia Child

- Mastering the Art of French Cooking Vol. I - 1961
- Mastering the Art of French Cooking Vol. II - 1970
- From Julia Child's Kitchen – 1975
- Julia Child & Company – 1978
- The Way to Cook – 1989
- Julia Child & More Company – 1990
- Julia Child's Menu Cookbook - 1991
- Cooking with Master Chefs - 1993
- In Julia's Kitchen with Master Chefs - 1996
- Baking with Julia - 1996
- The French Chef Cookbook – 1998

Julia's Menus for Special Occasions – 1998  
Julia's Delicious Little Dinners - 1998  
Julia's Breakfasts, Lunches, and Suppers -1999  
Julia's Beautiful Informal Meals – 1999

Books about Julia Child

Appetite for Life by Noel Riley Fitch - 1996  
My Life in France by Alex Prud'homme – 2006

Videos about Julia Child

Julia Child! America's Favorite Chef – 2004 DVD