JULIA CHILD: REDEFINING GENDER ROLES
ONE BOEUF BOURGUIGNON AT A TIME

1. Thesis
Julia Child broke gender and cultural barriers from 1928 to 2000, revolutionizing the worlds of professional cooking, publishing, and television. Child introduced French cooking to America, giving rise to a new cuisine and a new way of life. She transformed professional cooking, publishing, and television, merging a cultural divide, and setting a precedent in her field and revolutionizing the industries of barriers from 1950 to 2000 by demanding equality for women in the kitchen.

2. French Rights and Responsibilities
Child supported the implementation of the 1944 Constitution, which redefined women's rights and responsibilities. Upon marriage, women were expected to devote their time to the home, while men held more positions abroad in service of the nation.

3. Cultural Catalyst
Throughout her life, Julia Child cultivated a love for her French heritage, inspired by her experiences in France. Additionally, women Americans continued to face inequalities of another sort.

4. Television Barriers
In 1963, Julia Child was rejected for military service because she had no desire to go to war. However, when the war came along and women were needed, Child was lucky to marry Paul, who was a great influence on her life.

5. Publications Barriers
From 1958 to 1966, Child wrote her famous book, Mastering the Art of French Cooking. It was rejected by 21 publishers, but Judith Jones convinced that this book is revolutionary and we intend to make it as a publishing phenomenon.

6. Career Barriers
After moving to Paris in 1946, Child saw her book, Mastering the Art of French Cooking, as her only chance to showcase her knowledge of French and French foods. However, her book sold in a very limited edition, acknowledged her contributions.

7. Historical Time
Throughout her work, Julia Child became a larger female role model who ignored traditional gender roles. She transformed the food industry, expecting cooking, bringing in creativity from the stage at the screen.

8. Household Icon
Child's legacy of culinary influence is expanding as more women like Martha Stewart, Rachael Ray, and Ina Garten in professional cooking, publishing, and television, merged a cultural divide, and setting a precedent in her field and revolutionizing the industries of barriers from 1950 to 2000 by demanding equality for women in the kitchen.

9. Contemporary Legacy
Despite decades of stereotypes about women's roles, Julia Child's impact on the culinary world continues. Her work is a testament to the power of gender equality and the importance of breaking down barriers.

10. Conclusion
Julia Child's extraordinary legacy is celebrated by her numerous awards, including the Presidential Medal of Freedom (2000) and French knighthood, the Legion of Honor (2000). Her story is a testament to overcome gender barriers through professional excellence and dedication to the craft.
Julia Child: Redefining American Gender Roles One Boeuf Bourguignon At a Time

Natalie Harris and Anna Turney

Junior Division

Exhibit

Process Paper: 500 words

Project Word Count: 500
Our topic brainstorming was focused on heroic women of WWII because we were intrigued by the sexism they overcame. However, no subject stood out until we read a New York Times article titled "The Women Whose Secret Work Helped Win WWII." Julia Child was listed as an employee of the Office of Strategic Services (OSS). Although Child did not have the spy-action story we were seeking, she was deeply affected by gender barriers throughout her life. Our initial impression of Child as “just a silly chef” and Saturday Night Live skit was a barrier throughout our project. We even questioned her relevance in “breaking barriers” when looking at projects on war, tragedy, and life-changing discoveries at our affiliate contest. Throughout this process, we've learned that Child impacted millions of people in unique and powerful ways and should be taken seriously.

At first, our research focused on secondary source websites, cookbook reviews, timelines from the Julia Child Foundation, and clips from The French Chef. When we started to build our project, the Harvard Schlesinger Library Julia Child Collection, composed of thousands of papers, letters, and photos, quickly proved to be an invaluable resource. We contacted the library and worked closely with the librarians and a former NHD student at Harvard to access these materials. We also contacted many of Child’s living friends and were able to interview her executive chef Nancy Verde Barr, her television partner Jaques Pepin, and her nephew and co-author, Alex Prud’homme. During our interview with the Executive Director at the Asia Trade Center, Dr. Deborah Elms, we connected COVID-19 challenges to flexible business models.

After months of research, we each wrote extensive historical papers about Child and merged and condensed our papers into captions. We were impressed by the example exhibits hanging in our classroom, which decided our category. Then came the exciting process of purchasing materials, selecting evidence, and printing and reprinting our captions. Although COVID-19 disappointingly forced us to create a virtual exhibit for Nationals, we were still excited to attempt an improved project. We positively used the digital platform by, for example, creating a pegboard background based on Child’s actual kitchen at the Smithsonian and adding The French Chef’s symbol to our image tags.

Child faced negative gender and cultural barriers throughout her life. Rejected by dozens of publishers, denied degrees, and ignored by television producers, she was forced to find a new approach, similar to how everyone is coping with COVID-19. Child had a novel goal of bringing French cooking to Americans through new text features and a new platform: television cooking shows. She devoted her life to merging a cultural divide and establishing possibilities for female recognition as professionals in the kitchen and beyond. We appreciated that Child had a lifetime of unique contributions past the culinary world, and we wanted our project to help others understand that she was much more than a flamboyant woman on television. In line with Child’s accomplishments and extraordinary spirit, we’ve broken barriers in our project.
Julia Child: 
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Exhibit

Annotated Bibliography

Project Word Count: 500
Primary Sources

Artifacts

**Bush, George W. Julia Child's Presidential Medal Of Freedom. 23 July 2003**
One of the areas of our project we wanted to focus on was establishing Child as a prominent historical figure. Child was much more than a flamboyant woman cooking on TV and was so much more than a cook. Receiving a Presidential Medal Of Freedom, or a French equivalent, the Legion D'Honneur, shows her importance beyond the kitchen. Taking our analysis of her career beyond cooking was what brought her importance to the next level.

**Chef Julia Child Is Inducted as a Chevalier in the Ordre National De La Légion D'Honneur (Legion of Honor) by Chef and Knight in the French Legion of Honor, Roger Fessaguet (R) at a ceremony in Boston, Massachusetts. 19 Nov. 2000.**
This source was beneficial as to help us to understand the long term impact she had on society in France, what this prestigious award is, and what it means when someone receives it, especially when they are technically not French. Knowing that she received this award helped us further our research on her accomplishments and her legacy left behind.

**Child, Julia. Diploma from Le Cordon Bleu. 0AD, National Museum of American History, Washington, DC, USA.**
https://americanhistory.si.edu/collections/search/object/nmah_892279
After moving to Paris, Child enrolled at the revered cooking school, Le Cordon Bleu, where she faced both gender and cultural barriers. Initially, Child had to fight to be moved from a "housewife's course" to a more serious professional class. In this new class, like countless other instances during her future career, Child was the only woman in the room. In addition, Child, as an unpolished American, was disliked by some of the French and was not taken seriously nor popular among the French country. This diploma represents Child's triumph over a school administrator, Madame Elizabeth Brassart, who unjustly withheld the diploma for over a year, and the gender and cultural barriers represented within the institute.

**Joint Resolution of Congress proposing a constitutional amendment extending the right of suffrage to women, approved June 4, 1919.; Ratified Amendments, 1795-1992; General Records of the United States Government; Record Group 11; National Archives.**
https://catalog.archives.gov/id/596314
Child came on the air just when the Nation needed her most when only a handful of women were breaking through the glass ceiling of gender barriers. Just after Child's birth, the ratification of the 19th Amendment gave women the right to vote and made a significant advancement for women's rights. It made it less impossible for Child to have a successful career. However, Child was still underestimated and continuously undermined simply because of her gender.

**Postal Service, US. Julia Child Forever USA Stamp.**
Another symbol of Child's success and importance was getting a postal stamp in her honor. This recognition is traditionally presented to historical figures, influential politicians, and popular cultural icons that acknowledge Child as someone of importance in each of the categories. We found this source when looking through the Getty Images Julia Child catalog and immediately
recognized the importance of such an artifact.

Books

When we first discovered this book, we were horrified about the extreme bias towards the perspective that it was a woman's utmost important job to support her husband to become successful and masculine. However, it allowed us to understand the social expectations and norms for women throughout the majority of Child's lifetime, particularly in the 1950s and 60s when she was working hard to develop a career. By understanding the barriers Child faced we were able to gain a better understanding of how significant Child's career was at a time when, according to one of the few female authors existing, women were only rarely even "justified" to have a career. In 2019 a sixth edition was released, which really astounded us as we could never imagine believing the disgusting rhetoric from this collection of videos and writing. This book really made us think about how privileged we are to be living in a time and place that treats us similarly, if not the same, to our brothers.

Child's entrance into the professional culinary world was marked with the creation of her first cookbook. This masterpiece represented her triumph over both the gender barriers in the publishing industry and the cultural barriers in creating a French cookbook for Americans, something nobody, male or female, had ever executed nor thought to do before.

My Life in France is a book Child wrote after her husband, Paul, died. He had always referred to writing this book as the "France book," and Child thought it could be a tribute to her husband. In this book, Child shares her experiences in France and all of the moments when she felt she was changing the world somehow. This is extremely helpful for us because it was a reliable primary source of her life's work's beginnings. This was also the last book Julia co-wrote with her grandnephew Alex Prud'homme and passed away while the book was in progress. We used this book a lot as inspiration for her thoughts and many quotes throughout our project.

Documents

“RG 226, Records of the Office of Strategic Services Entry 224: OSS Personnel Files Box #: 514.”
These records are a 130-page collection of official government records of Julia McWilliams (later known by her married name: Julia Child) ’s assignments and efforts during her work for the Office of Strategic Services (OSS) during WWII. We found this treasure trove towards the beginning of our research process, and it brought up many questions. We wondered about why her initial assignment was "involuntary," we wondered how gender barriers impacted her success in the OSS, and if she enjoyed her career there. This was not just a very reliable primary source full of useful information; it was also the first primary source about our topic that we had to analyze and make sense of deeply.

Email Correspondence
Pepin, Jacques. 22 April 2020
Child's good friend and close co-worker for several decades, Jacques Pepin, was a dream interview for us. They spent years together filming their famous shows: *Julia and Jacques Cooking at Home* and *Julia and Jacques: More Cooking in Kitchen*. After bombarding Mr. Pepin and his agents with emails, Facebook messages, and LinkedIn requests, the impossible happened: the celebrity chef worth over 20 million dollars got back to us. When we talked to Mr. Pepin, he shared some fantastic quotes on a broad range of topics from their work and friendship to how he perceived Child's personality to how she handled criticism.

**Prud'homme, Alex. April 21 2020**
When we had first started researching and were reading books, we became quite familiar with the name Alex Prud'homme. He was the grand-nephew of Child and an award-winning author. Together they co-wrote three books. We had first tried to contact him back in December; however, he was extremely busy writing his new book, and he did not have time to conduct an interview with us. We reached out to him one more time in April, and he responded with a lengthy 14 paragraph email detailing many parts of her life that would be extremely critical in establishing and building the cultural barrier in our project.

**Verde Barr, Nancy. 9 Feb. 2020.**
After reading Nancy Verde Barr's memoir about her work with Child as her executive chef from 1980 to 1998, *Backstage With Julia*, we contacted Ms. Verde Barr with several questions regarding the gender discrimination Child faced in the creation of her television show, *The French Chef*. From an email correspondence, we not only gained further understanding of the impact Child had on Ms. Verde Barr and the American public but also Child's personality later in life.

**Interviews**
This interview gave insight into how Child thought about her career. Child also told Fern Berman that the proudest moment of her illustrative career was her work with French bread. She said this because it was the thing that in the US, most people did not have any clue how to make it. She also mentioned how she felt about certain modern appliances like the bread machine and the food processor.

This was helpful because someone who is no longer living and we do not have the opportunity to interview them. Most of the questions that were asked would be something along the lines of what we would want to ask Julia. This series of interviews was helpful as it clarified many things throughout her life that were maybe wrongly portrayed by the media.

https://books.google.com.sg/books?id=Qa9QDwAAQBAJ&pg=PR4&lpg=PR4&dq=juila+child+interview+with+polly+frost+magazine&source=bl&ots=a8YrxiO7L8&sig=ACfU3U2ryxOMTercyOtnKaVgaoheKE15dw&hl=en&sa=X&ved=2ahUKEwi48oj1wXnAhWV6MBH5BoBzsQA6AEwA3oECAoQA#v=onepage&q=polly%20frost&f=false
In this interview with Polly Frost, Child gives insight into the negative rhetoric and the way she
was being criticized and received negatively. This was critical because it helped us see the theme of breaking barriers in a new light and helped us shine a light on a different aspect of Child that we had not focused on as much before.

https://interviews.televisionacademy.com/interviews/julia-child?clip=82993#interview-clips
This interview with Child went through all aspects of her life, adding up to three houses of Child talking about her life and the struggles that she was entitled to being a celebrity chef, author, and television host. She also talked about what she thought was her most significant impact on the modern world and the impact at the time.

Letters
This is a letter of rejection from publisher Houghton Mifflin regarding Child's first book, Mastering the Art of French Cooking, on the grounds of being "formidable to the American housewife…frighten [ing]" which was not the "short, simple book directed to the housewife/chauffeur" he was looking for. This shows gender barriers via the status quo in the 60s. Later, when her book was a bestseller and Julia became a historical icon, Houghton Mifflin stated that they regretted not accepting her and wished they had the opportunity to work with her.

Newspaper Articles
This primary source article was one of the first important main newspaper articles written about Child when she was still trying to grow her career. It is not only valuable evidence of how the general public perceived Child in America during the 1960s, but also a significant measure of her success. In fact, during 1966, only 4 out of the authors of the article included interesting quotes and evidence that we later were able to track down for our resources as well.

Photographs
https://www.biography.com/personality/julia-child
This short overview of Child's life gave us good background knowledge about how she influenced many different areas of culture and economy, including television, women's rights, literature, and cooking. It showed us how important she was to the United States beyond solely the worlds of French cooking or film and helped guide our thinking about why Child mattered. In addition, it provided us with an exclusive portrait of Child, which we felt captured her vibrant personality.

“Julia Child Collection.” Shutterstock
Shutterstock had a vast collection of photos of Child and her work. We used these photos to illustrate how she became a role model and a historical figure in many different professional fields.

“Julia Child Photo Collection.” Getty Images,
www.gettyimages.com/
This was a collection of high-quality images that we used when we could not find what we were
looking for were not housed by the three libraries with collections of Child. (Harvard Schlesinger Library, The Smithsonian, and The Julia Child Foundation). Although Getty Images has no connection to Child herself, we were able to find many useful pieces of evidence through this collection.

This website was critical in finding photographs of Child's life because the Smithsonian houses all sorts of items from her entire kitchen in France to her Emmy award and photographs that Paul took. The Smithsonian gave us access to documents and photographs from her early life in France and the OSS to her later years in Pasadena, California.

https://www.radcliffe.harvard.edu/schlesinger-library/collection/julia-child
This collection of photos and documents from the Schlesinger Library at Harvard University helped us understand what was happening at the time and Child's life through a visual eye. These photographs show us things from her daily schedule to pictures of her with Simone Beck and Louissette Bertholle. Child is also pictured with her husband Paul and scripts for her TV show. She is also pictured writing letters to school children inviting them to come and learn to cook.

Video
Along with Julia Child, came some phenomenal real-life footage at our disposal. We were able to use this footage to gain a richer understanding of Child and learn more about her point of view and how she lived life. This footage was also beneficial when it came to multimedia and learning about her as a person and her iconic personalities.

Websites
https://gcfs.ucpress.edu/content/5/3/9.full.pdf+html
We feel like this source was helpful to see one side of the argument more in-depth. However, it talked about the struggles that Child faced from what she told her friends and how that affected her life from her friends' perspective. Furthermore, we felt this was an excellent source to include because although it was written by one of her best friends whom she spent most of her time with, it still had some parts that were not so much in favor of her.
Secondary Sources

Books


This book is a unique narrative told through a collection of letters that were extraordinarily valuable to our research. It provides a window into Child's thoughts and feelings and shows the perspective of one of Child's greatest allies, the editor of her first book, Mastering the Art of French Cooking, Avis DeVoto. This collection of letters proves that Child's personality was just as it was on TV - an international celebrity but did not seem to realize it herself, a genuine, self-confident, and well-meaning person. Although Child's journals are not published, these letters to an intimate friend showed a similar window into Child's remarkable life. Through times of euphoria and tragedy, gender discrimination, and political turmoil, two remarkable women worked together to create a world where, in the kitchen and at the writer's table, women and men achieved some form of equality. We were also grateful for expert Jean Reardon's editing and comments, which we ended up using one of his comments as a quote in our final project.


There are not many resources available about Julia's early life, but this book was one of the few scarcely available resources. This book showed the conflict during the Mccarthy Investigation and her life as a secretary in the OSS. Also, highlighted was moving to Germany and everything she did there in Bonn (which was the new location of the US embassy after the war) going back to working with OSS for a bit but ended up returning to her love and passion for cooking.


After the South East Asia Affiliate contest, we received feedback from our judges that we needed to emphasize the effect Child had on the food modern-day food industry. We initially wanted to interview a relatively famous modern-day chef, so we sent out several dozen emails to potential interviewees but did not get a single yes. However, admittedly, Gordon Ramsey was a long shot. Then, we stumbled upon this book when we were looking for a copy of Mastering the Art of French Cooking on Amazon. We were instantly intrigued and soon found this book a valuable source of modern-day context as well as a delightful collection of quotes and essays.


The book by Noel Riley Fitch helped us to understand more of Child's childhood and her time in the OSS, where she met Paul Child. This biography that went into the depths of her life gave us access to some of her thoughts and perceptions previously limited to Child herself. Appetite for life was similar to the other books that we read, but it went much more into depth, given the 600-page length. Fitch had a strong perspective that Child broke the cultural barriers of being a foreigner in the world of traditional French cooking, which was an idea we established later on.


This book gave us another perspective on Child's life and how she was perceived by her peers, friends, family, and strangers who simply knew her from watching her on TV. Laura Shapiro builds the idea of Child establishing a workforce for women in the culinary industry, which is
how she broke barriers. We found this book through a compare and contrast essay between Backstage With Julia and this book, thus ordering it for our school library's collection.

**Spitz, Bob. Dearie: The Remarkable Life Of Julia Child.**
This in-depth biography gave us a lot of background information about Child's life and was one of the first books we read because it was already in our school library. Due to the fact that it is filled with direct primary source quotes from her family, roommates, colleagues, and friends, it also gave us insight into how others viewed her at different times. It was essential to understand how and why Child's life progressed the way it did and who her allies/resistance were at different times. We referenced this book countless times, and it was an excellent source for photographs and leads to other resources.

**Email Correspondence**
**Hamner, Christopher. 18 Nov. 2019.**
Professor Christopher Hamner, a professor at George Mason University, gave us insight into the gender discrimination present in the OSS by examining where a man of Child's same qualifications, including her bachelor's degree from Smith's College, would have gone within the OSS organization. This information was a critical piece of information to prove the barriers Child faced, during WWII, and throughout her life. When we contacted Professor Hamner through our teacher and were introduced into the fantastic world of NHD correspondents. Throughout this process, so many people have lent a hand in this project, and we would not be able to do it without people like Professor Hamner.

**Essay**
This essay, by an American political theorist, showed a fascinating perspective as to why cookbooks, particularly Mastering the Art of French Cooking, was a very political text. Although this perspective is hard to prove and did not align with our own, it was fascinating to think about Child's work on this broader scale and how not everyone shares the same love of her as many people do.

This essay by John E. Finn gave us insight into the more debated personality about Child. The author used quotes from the books Julia Child: A Life by Laura Shapiro and Backstage with Julia by Nancy Verde Barr to show two different perspectives on Child's life and combined them with his thoughts. This article emphasized how Child was more than just a chef; she was a role model and an icon. It also led us to the mentioned books, which were fundamental for our project development.

**Photographs**
**Martha Stewart Talks About the Influence of Julia Child (PBS) Aug 15, 2012**
After our affiliate contest, we were struggling to find specific, meaningful connections to
modern-day figures, so we were thrilled when we were able to connect Child's influence to fellow cooking icon Martha Stewart. We started to think critically about Child's effect on multiple industries and how she created a market that allowed Martha Stewart to thrive. Despite their differences, we were also interested in the fact that Stewart and Child respected each other.

In our final project, we wanted to provide an example of what a group of traditionalist French chefs would look like, a sharp contrast to the American gastronomical scene that Child established. This was correctly represented in chef Gilles Epie, who had a quote from a New York Times article in our final project. This photo shows Epie and a group of fellow chefs who uphold the male aspect of Child's profession to this day.

Video
Pansino, Rosanna, director. DREAM COME TRUE! - COOKING IN JULIA CHILD'S KITCHEN, 9 July 2016,
www.youtube.com/watch?v=pszPiVCtD94.
Rosanna Pansino is a well known YouTube chef with over 12 million subscribers who have mentioned Child as her inspiration and one of her biggest idols. We were thrilled when we stumbled upon this video of Pansino cooking in Child's old kitchen. This is critical because it shows how Child affected more than just one generation, and her legacy and inspiration still lives on today. We also found Pansino and Child's energy and spirit to be remarkably similar.

Websites
This source helped us understand the point of view of those who were not necessarily in Child's favor and for strengthening the cultural barriers section of our project. The article is about how Child is viewed in France and shows a unique viewpoint that is little acknowledged in mainstream American media. After reading this article, we knew we wanted to learn more about the conflict sparked in some French chefs' hearts and even questioned whether Child's work was bordering on cultural misappropriation, despite the fact that she considered France her "country of the heart." It made us think more about her impact not only on the United States but on the world. We found this article early on in our research process but did not use it until our revision in preparation for the National contest.

We were very interested in this piece once we recognized the author's name from a similar, more recent article about Child's reception in France. This article provided us with more specific examples of how French chefs, including the famous Gilles Epié, felt about her work. We even used a quote from the article in our final project to support our writing about the cultural barriers Child faced, so this was undoubtedly an essential piece of evidence.
This article (also a video) was one of Child's friends talking about how she left an impression on
him, and everything he remembers from her. This source was helpful because it showed another
side of Child, the side that is not always publicly aired, and what she is doing in the light of
Television, and how that is helping to leave a footprint. It also made us think about how she
responded to being a celebrity in the best possible way. We also followed up on exploring Child
in the public eye when we had the opportunity to talk with the executive chef from The French
Chef for 20 years, Nancy Verde Barr.

Esposito, Shaylyn. “What 9 Famous Chefs and Food Writers Are Cooking to Honor Julia Child's
100th Birthday.” Smithsonian.com, Smithsonian Institution, 15 Aug. 2012,
www.smithsonianmag.com/arts-culture/what-9-famous-chefs-and-food-writers-are-cooking-to-hon-
or-julia-childs-100th-birthday-24295310/.
Child certainly had a tremendous impact on the culinary world of food writers, restaurateur,
celebrity chefs, and television cooks. These nine famous chefs and food writers are just a small
portion of whom her legacy lives on in. All of these people have been influenced by Child in
some way or another and remember her for all of her remarkable actions. This is crucial because
it shows how she was not just someone who had a big hype in the 1900s but someone who has a
legacy and lives on to this day and beyond. We also recognized that she directly impacted the
food industry, which, although not considered very important, is very significant in addition to
her impacts on American social norms and gender barriers.

"How Julia Child Empowered Women In The Kitchen And Beyond | Blog | American Masters |
http://www.pbs.org/wnet/americannmasters/blog/julia-child-empowered-women-kitchen-beyond/
This article shows Child's impact on the world around her, especially in empowering women and
changing the status quo. This was especially helpful to us for formulating our argument around
the idea that Child broke barriers by changing the gendered status quo of the 1950s - 1960s. This
article was fundamental in helping us formulate an argument early on. Also, we appreciated this
perspective from PBS because the network played such a massive role in Child's career.

This article was important for learning more about Child's long term impact. The Smithsonian
Institute held Child's exact kitchen. However, they preserved a historical monument where Child
tried and tested recipes for decades, thus beginning a life-long journey of empowerment for
women in the workplace. This article details the importance of Child's work and its impact on
citizens across the United States. We realized that the Smithsonian's expensive preservation work
was a testament to Child's importance and tried to model our project after her kitchen. However,
this design was somewhat thwarted when we moved to create a virtual exhibit.

New York Times, 23 July 2007,
When we stumbled upon an empowering quote from Maya Angelou in a different class, we connected it to the argument we were trying to develop in our project. From the article, we used a beautiful quote that really resonated with us, especially in exploring Child's broad impact on women as a whole.

Child faced multiple gender barriers in the military during WWII. However, she excelled at her job and made a little-known, but essential contribution to the war effort in the shape of a shark repellent. This invention stopped sharks from accidentally setting off American torpedoes and explosives and attacking sailors, which was a big problem. We loved this aspect of her story and learned about Child because of her WWII connection.

This article gave us a glimpse into the world of fear Child lived in during the McCarthy investigations when her husband, Paul Child, went into a massive investigation of his personal and academic careers. This also showed us how important the book As Always, Julia: The Letters of Julia Child and Avis DeVoto would be to continue our research. Although we decided not to focus on the political McCarthyist aspect of Child's life, this was a fascinating part of her story as an individual. Child had many fascinating experiences that we chose not to mention or develop in our project, including her work with secrets in the OSS, the McCarthyism mysteries, and her passion for traditional, unhealthy ingredients and cooking.

This article is written about critics of Child. It was beneficial to understand resistance against her, and we used it as a helpful gateway to investigating other groups of opposition. It is biased in favor of Child, which can be seen in the author's strong wording and choice of quotes. This helped us understand that some people began to question Child's recipes and their relevance in the 1980s-1990s. There was a lot more information about healthy eating and lifestyle around than when Child first published her cookbooks. Child had to adapt to the new demand and even wrote a new cookbook aimed at healthy recipes.

This might be one of our favorite sources by far because it focuses on the other side of Child and the people who think she is a "fist full of baloney." This did hammer down on her flaws and the people who say that she created more barriers than the ones that she broke. It shed light on the fact that her cookbooks might not be for everyone, and that some people, even after years of
experience, still have trouble with these recipes. This article is an excellent source for looking at the relevance of Child's work in today's world. Although the bias in this article is clearly against Child, and the purpose of the article is to dissuade people from purchasing Child's enormous cookbook entitled *Mastering the Art of French Cooking*, and its sequel *Mastering the Art of French Cooking Part Two*; it also shows us the other side. It explains why Julia Child's work has increased in copies sold.


This article was the obituary of Julia Child, written in the New York Times. There were several points mentioned in this article, but one of the main points was the impact she had on the culinary world in America, hence the title, "Jello-O-Nation." When we first came upon this article, we were not sure how to make sense of it as the same author has written many other articles completely against Child, but here she is writing all of these positive words about Child. We ended up using this article for quotes that helped us to understand how her work impacted the way Americans ate in their day to day life.


Sandra Lee, the host of *Semi-Homemade*, an incredibly popular show on *The Food Network*, states that Child is no longer relevant because of her eating habits and goes on to say things that society would consider to be quite rude remarks. For example, "she looked like a man stuffed into drag" and notes about how nobody has time anymore to make unhealthy long, confusing French recipes. Although many of these quotes were irrelevant to our argument, it also showed us that many believe Child's legacy is diminished due to returning ideas of efficiency and a new idea of healthy living. This was an essential development in our project and elevated our thinking about how Child may have even created barriers for future chefs to overcome.