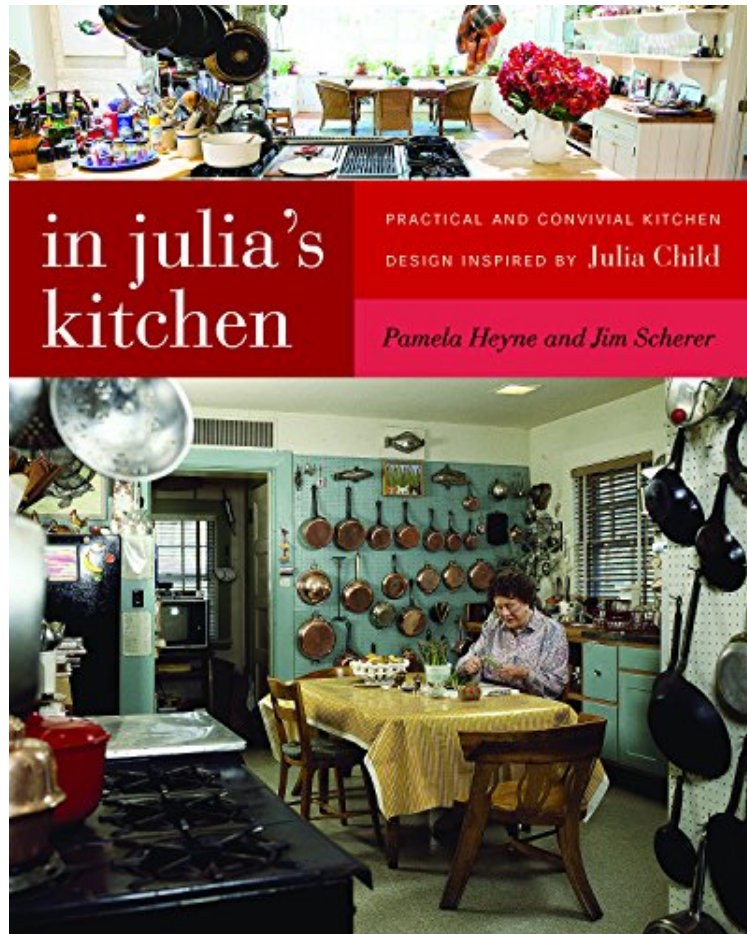


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# In Julia's Kitchen: Practical and Convivial Kitchen Design Inspired by Julia Child

*Pamela Heyne, Jim Scherer*  
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**Pamela Heyne, Jim Scherer : In Julia's Kitchen: Practical and Convivial Kitchen Design Inspired by Julia Child** before purchasing it in order to gage whether or not it would be worth my time, and all praised In Julia's Kitchen: Practical and Convivial Kitchen Design Inspired by Julia Child:

3 of 3 people found the following review helpful. Highly recommended.By Steve J. SikoraA surprisingly fascinating look at the kitchen as Juilia would have it. Highly recommended.0 of 0 people found the following review helpful. InspirationalBy Evic846Enjoy looking at how organized these kitchens are.16 of 17 people found the following review helpful. Promising Topic in Small Paperback Format Name DroppingBy Koka YoungEagerly looked forward to more insight into the design of Julia Child's kitchen in Cambridge to complement my collection of all things Julia Child.For the price and for the importance of the topic I was surprised to see the package folded over in my standard mailbox - which opened up to a small paperback.Nevertheless I eagerly devoured it from cover to cover. First of all one star off for Julia's kitchens comprising less than half the book - after all the title is "In Julia's Kitchen". Many of the kitchens

featured in the second part have little influence from Julia Child's approach. Another star off for the grating continual reference to Smith Alums - we get it - but it continued with "yet another Smith alum". And another star off with the section called Moving On - on page 38 - where "two Smith women chatting" - the author asks Julia if she is planning to take Trump Airlines?" "No" she said "I don't much care for the Trumps." Seriously? For a woman who so eschewed product placement and promotion I seriously doubt that she would have approved this sentiment to be in print. This is after all a woman who had no issue with attending a White House State Dinner hosted by Gerald Ford who pardoned Nixon. The distaste continued reading that La Pitchoune was bought by - you guessed it - "by another Smith College alumna" The author conveniently fails to mention that in June of this year, The Julia Child Foundation objected to Airbnb's The Smith Alums use of Mrs. Child's name in promoting the house, and claims that her kitchen implements remain "exactly as she left them" are false. The author managed to insert an anecdote on Trump (the copyright is 2017), yet didn't take the effort to visit The Smith Alum's purchase to provide us with detailed photographs of the design. For those further interested in La Pitchoune I recommend Julia Moskin's article in The New York Times dated September 20, 2016, and titled "In Julia Child's Provençal Kitchen". I printed The NY Times article and slotted it into this paperback after page 44 - after trimming the margins from a standard letter size to fit into the smaller book.

Most architects I know don't know anything about cooking, and their designs are not practical for cooks! Julia Child wrote to architect Pamela Heyne. Indeed, our contemporary kitchens are showplaces with islands, hidden appliances, and cold stone surfaces. They resemble laboratories more than the heart of the home, and they are neither cook friendly nor family friendly. American culinary icon Julia Child embraced the significance of the family meal and was devoted to sharing delicious food with friends and family at the comfortable dining table in her kitchen, a place where conversation was as important as cuisine. Pamela Heyne and Julia's long-time food photographer Jim Scherer collaborate to share Julia's kitchen design and lifestyle concepts in this book, which examines the kitchens in her Cambridge, Massachusetts, home; at La Pitchoune, the Childs' French vacation retreat; and in her television studio. The authors reveal which materials, layouts, and equipment Julia preferred and why, providing practical advice interspersed with Julia's inimitable, wry humor. They bring Julia's wisdom into the contemporary kitchen, exploring current trends, including modern green sensibilities, and varied styles of kitchens, featuring architectural designs by Heyne, Jacques Pepin's kitchen, a renovation Julia Child consulted on for PBS's This Old House, several celebrity home kitchens, and more.

A must-have addition for the bookshelves of any Julia Child fan, and it is an insightful read for anyone who spends time in the kitchen. Jacqueline Cain, Boston Magazine