



# JULIA CHILD A RECIPE FOR LIFE

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*for Gastronomy and the Culinary Arts*

  
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**FLYING FISH**

# Julia Child

A Recipe for Life



Julia Child's kitchen, as it appeared in the 1950s, is now a permanent exhibit at the Smithsonian National Museum of American History.



# Julia Child

## A Recipe for Life

*Julia Child: A Recipe for Life*, explores the key ingredients in Julia's personal journey, which became part of America's culinary revolution, through a series of immersive experiences.

Julia's insatiable curiosity and tenacious spirit drove her to endlessly try, test, and teach how to make delicious food.

Learning empowered Julia and she in turn empowered others, profoundly transforming American cuisine and food culture.



# Key Experiences

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- Interactive “The French Chef” studio kitchen
- La Couronne restaurant immersive experience
- Larger-than-life “Mastering the Art of French Cooking”
- Vignette of 1960s television
- “Dear Julia” interactive
- Convert a recipe from metric to imperial measurements
- Photo Ops throughout the exhibition

# Key Exhibition Themes

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## **Julia's Persistence & Tenacity**

Overcoming challenges and embracing failure. Throughout her life, especially in a male-dominated culinary industry, Julia faced many obstacles. However, through her perseverance, Julia found success and enjoyment in her career.

## **A Lust for Life**

Going boldly where curiosity takes you. When Julia's spark was lit, whether it was in pursuit of adventure or knowledge, she discovered joy in the diverse experiences that life brought her way.

## **Authenticity**

Embracing authenticity and staying true to oneself. During a time when society had rigidly defined expectations for women's domestic roles, Julia defied conventions and shattered societal norms to pursue her dreams.

## **Relationships**

Despite becoming a culinary icon through her own efforts, Julia always acknowledged and valued her family, friends, and colleagues as crucial pillars of support throughout her career.



ans grew to adore the warm and charismatic figure  
"The French Chef" throughout her four decades on  
in her personal life, Julia Child was an authentic  
lex woman who overcame challenges and was driven  
ssions.

ved in living boldly and pursuing her dreams while  
ntimate relationships with family, friends, and  
es. Despite finding her love of French cuisine and  
ater in life, she embraced a career of continuous  
and teaching. Julia shared her ideas on screen and  
her writing, inspiring generations of people to  
eir dreams.

# Child Recipe for Life



## Julia's Early Years

As visitors step into the first exhibition section, they will meet Julia McWilliams, a young woman born into a privileged family with clearly defined societal expectations.

This section will delve into Julia's early life, her family background, and her college years. It will provide visitors with insights into Julia's conventional upbringing, while also foreshadowing the adventures and inspirations that would shape her future.

# A Taste of Adventure

Julia faced adversity when her application to join the WAAC was rejected. However, she persevered and went on to join the OSS to contribute to the World War II effort. Visitors will gain insight into how Julia cultivated her passion for global culture and intellectual pursuits through this part of her story.

Visitors are introduced to Paul as a pivotal part of Julia's awakening. Much like Julia, Paul shared a deep appreciation for intellect and creativity, which he expressed through his art and photography. This initial introduction to Paul serves as a foundation for visitors to view him not only as Julia's husband but also as a significant partner and supporter of her career.





# La Couronne

Visitors are transported to La Couronne in France where Julia consumed what she would later call “the most exciting meal of her life.” From that very first day in the country, Julia’s love of all things French was sparked.

This area offers visitors an intimate glimpse into Julia’s first experience of eating a French meal, Sole Meuniere. The modest setting of the restaurant is recreated to help visitors appreciate the emphasis on the act of tasting and savoring food rather than dining in an elegant setting.

An audio/visual vignette of the moment in Julia’s own words enhances the experience.



# Falling in Love with France

Visitors are immersed in the sights and sounds of Paris, experiencing the city from Julia's perspective and Paul's photographs. Beginning with Julia's early adventures in Paris, visitors will see some of her favorite spots including, the historic Les Halles marketplace.

Along this journey, visitors will witness Julia's growing connection to her new home and pivotal moments in her career.

Visitors will learn about the role of Julia's relationships, both romantic and platonic, in shaping her life and contributing to her successful career.



# Bathtub Valentines

Hop into one of Julia and Paul's most iconic Valentine's Day cards!

This bubble bath scene is the perfect photo opportunity for visitors to remember their exhibition visit.



# Mastering the Art of French Cooking

As visitors are drawn into the space by a giant version of “Mastering the Art of French Cooking,” they will enter an area dedicated to decades of Julia’s work in “Cookery Bookery.” Here, they will gain insights into the meticulous process of recipe writing and testing, the dedicated team behind it, and the significant achievement of publishing a groundbreaking cookbook.

In addition, visitors will have the opportunity to glimpse Julia’s cherished “Batterie de Cuisine,” which includes her beloved culinary tools of the trade.



**L'École des Trois Gourmandes**

After connecting over their shared love of French cuisine, Julia, Simone, and Louise recognized a unique opportunity to share their knowledge with others.

In 1961, they founded the Ecole des Trois Gourmandes, an informal French cooking school in their home in New York City. The school was successful, and over the years teaching others the fundamentals and secrets of authentic French cooking became a passion. In 1964, the school was renamed L'École des Trois Gourmandes and moved to a dedicated space in Manhattan.

**Cookery Classes**

When the first edition of *Mastering the Art of French Cooking* was published in 1961, it was a revolutionary work. The book not only provided a wealth of recipes but also offered a glimpse into the world of a professional kitchen. The book's success led to the creation of cookery classes, which became a vital part of Julia's culinary education. These classes were held in her home and were highly sought after, providing a hands-on learning experience for many aspiring chefs.



**Le Cordon Bleu**

Le Cordon Bleu has a long history, dating back to 1818. It is a prestigious culinary school in Paris, France, known for its rigorous training and high standards. The school has produced many world-renowned chefs and has a reputation for excellence in the culinary arts. Julia Child's connection to the school is a testament to her dedication to mastering the art of French cooking.

**The Culinary Museum**

# Cookery Bookery

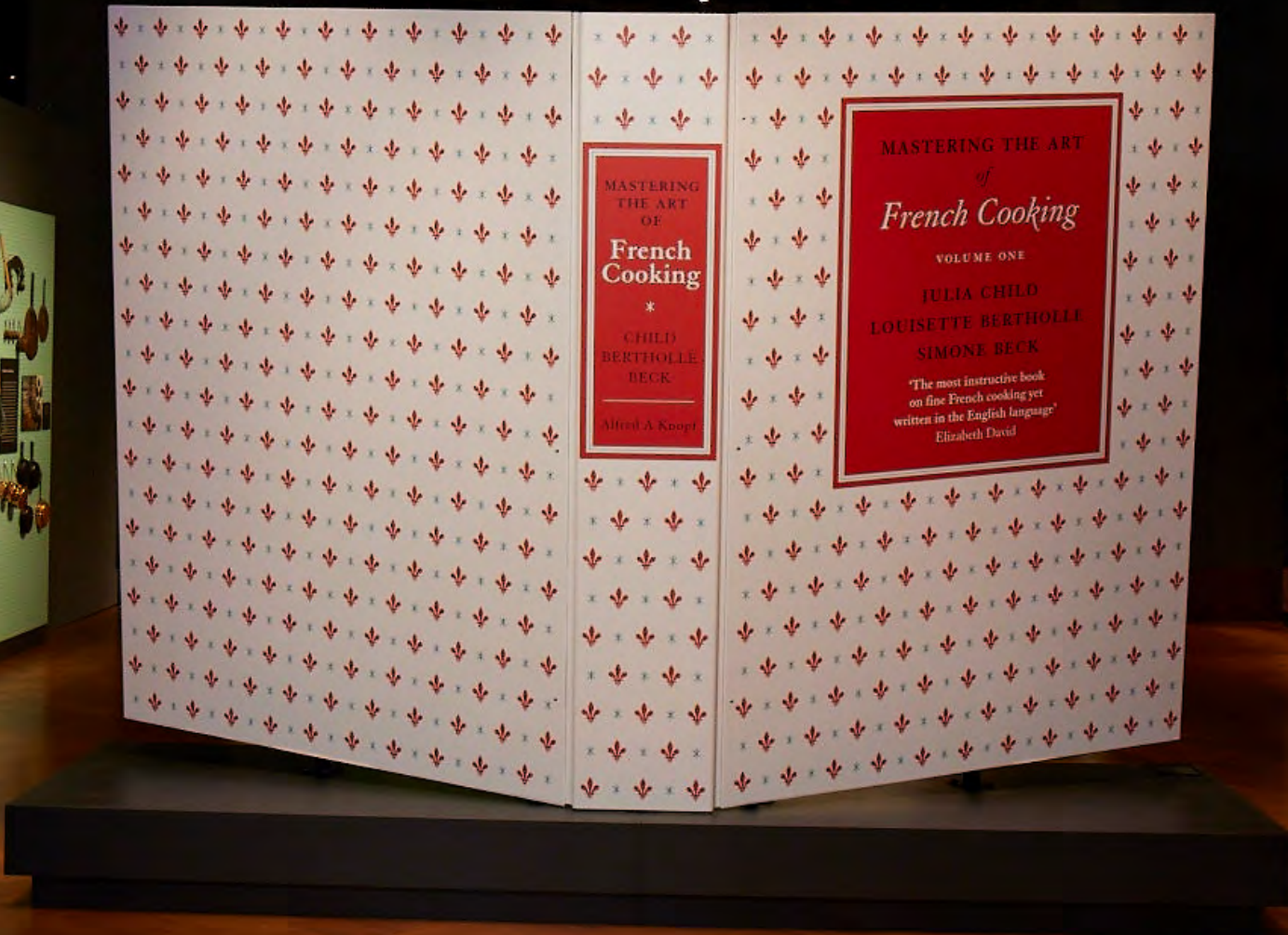
Visitors get an up-close view of “Mastering the Art of French Cooking” with a larger-than-life copy that comes to life with animated text and illustrations.

# Recipe Conversion

Take a shot at converting recipes from metric to imperial units as Julia did for her readers.



“The Cookery Bookery”  
A larger-than-life copy of the book “Mastering the Art of French Cooking” is displayed in the museum. The book is shown in a larger-than-life format, with animated text and illustrations. The book cover is red with white text and a pattern of small red fleur-de-lis.



“Dear Avis”  
A display panel with text, likely related to the “Recipe Conversion” section, featuring a red background and white text.



“We miss you  
It doesn't seem  
that less than  
you were all  
on paper.  
It did not th  
on paper w  
into love in  
certainly di  
all-embraci  
for good. W  
creatures. Y  
putting us t  
introducing  
sitting, ice-  
letting us sh  
while was h  
And we felt  
you. You we  
though now  
“Dear Avis,”  
-Julia Child to Avis

# Julia's New America

Visitors can trace Julia's journey back to the United States following Paul's retirement and gain insights into how she and Paul felt about leaving their life abroad. Compare the daily life of average 1960s Americans, marked by television and convenience food, to that of the international life of Julia and Paul, which prioritized adventure, intellect, and meaningful relationships.

A wall of vintage televisions showcases television shows, commercials, and news clips from the era when "The French Chef" first premiered. This provides a glimpse into the television landscape that American viewers watched during that same period.





# The French Chef

Julia welcomes visitors onto a kitchen set for “The French Chef” show where they may explore the kitchen cabinets, drawers, and appliances to find hidden stories, fun facts, or audio/visual elements about the series. Although Julia made the show look seamless, she and the film team had to overcome budget and logistical challenges. Her dedication and enthusiasm led to the creation of an educational series that would go on to inspire generations. Visitors will also discover how Julia’s genuine personality challenged traditional gender roles in television as they move between the kitchen and dining room.

## The Full Set

The fully interactive kitchen set invites visitors to play and explore. They will even have the chance to use a vintage video camera to see how footage of Julia’s cooking was creatively captured.

# Bon Appetit!

At a touchscreen dining table, visitors will be dished up some of Julia's finished meals and learn how she would have served them, from garnishes and sides to the perfect wine pairing.



## Dining in Kunming

Julia often stated that her second favorite cuisine was Chinese, though she didn't cook it often. Her love of this cuisine began when she was stationed in Kunming, China during her time in the OSS. Julia and Paul would often dine out together and even wrote home about the food they enjoyed.

A reproduction of one of Julia and Paul's final meals in China, including Peking duck, Yunnan ham, cabbage, and mushrooms. Lift the lid of the copper pot to smell some of the spices in the Chinese cuisine Julia and Paul enjoyed.

# An American Icon

As visitors follow a circular path around the last exhibition section, they will encounter an array of cookbooks and VHS/ DVD collections showcasing the various stages of Julia's later career.

These items will be presented in display cases, some of which will also feature pop-culture memorabilia. In addition, there will be videos and images that spotlight significant moments, achievements, and life milestones from Julia's remarkable life.



## Dear Julia

Visitors have the opportunity to view fan letters from people of all ages and backgrounds from across the country, expressing their gratitude for Julia's work.

Additionally, they can take a moment to reminisce about their own memories of "The French Chef" and their cooking experiences. Then, they can share their own heartfelt "Dear Julia" message.



# Exhibition Partners

## About Flying Fish

Flying Fish is a leading producer of traveling exhibitions. We collaborate with top museums and science centers to create extraordinary and impactful experiences. We are committed to making exceptional, authentic content accessible to all while generating sustainable revenue streams for our clients.

For Museums. By Museums.

[flyingfishexhibits.com](http://flyingfishexhibits.com)

## About Napa Valley Museum Yountville

Napa Valley Museum Yountville offers a three-part cultural experience of art, nature, and history through exhibitions, educational programs, and creative activities. With hands-on participatory exhibits including world premieres like “France is a Feast” and “Lucy Liu,” plus explorations of iconic artists from Walt Disney to Picasso to Frida Kahlo, the Museum engages visitors of all ages, languages and interests, 58% of whom are from outside the Bay Area.

[napavalleymuseum.org](http://napavalleymuseum.org)

## About The Julia Child Foundation for Gastronomy and the Culinary Arts

The Julia Child Foundation for Gastronomy and the Culinary Arts was created by Julia in 1995 and became operational in 2004. Its mission is to honor and further Julia’s legacy, which centers on the importance of understanding where food comes from, what makes for good food, and the value of cooking

[juliachildfoundation.org](http://juliachildfoundation.org)

## About Schlesinger Library

Schlesinger Library is the leading center for scholarship on the history of women in the United States. As part of Harvard Radcliffe Institute, they are devoted to catalyzing new research and to sharing it broadly with scholars and an engaged public.

[radcliffe.harvard.edu/schlesinger-library](http://radcliffe.harvard.edu/schlesinger-library)



THE JULIA CHILD FOUNDATION  
for Gastronomy and the Culinary Arts



# Specs

SPACE REQUIRED:  
3,000 - 5,000 sq. ft.

TARGET AUDIENCE:  
Adults, families with children,  
culinary enthusiasts

PRODUCTION TIME:  
Ten (10) days for installation;  
seven (7) for deinstallation

FREIGHT:  
Two (2) 53 ft. trailers

# Bookings

Tour Availability:  
June - Sept 2026

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Photos of Julia Child - The Schlesinger Library,  
Harvard Radcliffe Institute, Harvard University.