



JULIA CHILD A RECIPE FOR LIFE

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THE JULIA CHILD FOUNDATION
for Gastronomy and the Culinary Arts

NAPA VALLEY MUSEUM
NV3
ON TOUR


FLYING FISH

Julia Child

A Recipe for Life



Julia Child's kitchen, featuring a variety of hanging copper and black pans.



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.



Highlights

- Interactive *The French Chef* studio kitchen
- La Couronne restaurant immersive experience
- Larger-than-life *Mastering the Art of French Cooking* cookbook
- Vignette of 1960s television
- “Dear Julia” interactive
- Photo ops throughout the exhibition

Themes

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

Meet Julia McWilliams, a young woman born into a privileged family with clearly defined societal expectations.

This section explores Julia's early life, family background, and college years, offering insights into her conventional upbringing while hinting at the adventures and inspirations that will ultimately shape her future.

A Taste of Adventure

Julia encountered challenges when her application to the WAAC was denied. Nevertheless, she persisted and joined the OSS to support the World War II effort. In this segment of her journey, learn how Julia nurtured her love for global culture and intellectual endeavors.

Paul Child emerges as a key figure in Julia's transformation. Similar to Julia, Paul possessed a profound appreciation for intellect and creativity, which he conveyed through his art and photography.

This early connection with Paul establishes a foundation for recognizing him as Julia's husband, a vital partner, and an advocate for her career.



La Couronne

Welcome to La Couronne in Rouen, where Julia experienced what she would later call “the most exciting meal of her life.” That first day in the country sparked Julia’s passion for all things French.

This section provides an intimate look at Julia’s first encounter with a French dish, Sole Meunière. The restaurant’s simple ambiance highlights the enjoyment of tasting and savoring food rather than dining in a refined setting.

Julia’s description of that moment enhances the overall experience through an audiovisual vignette.



Falling in Love with France

Discover the lively sights and sounds of Paris as seen through Julia's eyes and captured by Paul's photography. Delve into Julia's early experiences in the city and uncover her favorite places, such as the historic Les Halles marketplace.

Explore Julia's deepening connection to her new city and pivotal moments in her career. Learn how both her romantic and platonic relationships influenced her life and played a crucial role in her professional success.



Bathtub Valentines

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

This bathtub photo op is a perfect way to commemorate a visit to *Julia Child: A Recipe for Life*.



Cookery Bookery

Celebrate decades of Julia's work in the "Cookery Bookery." Discover the meticulous recipe writing and testing techniques alongside the dedicated team behind *Mastering the Art of French Cooking*.

Explore Julia's cherished "Batterie de Cuisine," which showcases her beloved culinary tools.



L'École des Trois Gourmandes

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

It was the late 1950s, and the three women, who had met at the Sorbonne, were in their late 20s or early 30s. They had all spent time in France, and they were all passionate about French cooking. They had all been to Paris, and they had all been to the kitchen of the Hotel de Ville. They had all been to the kitchen of the Hotel de Ville, and they had all been to the kitchen of the Hotel de Ville.

Cookery Classes

Julia, Simone, and Laurent began teaching French cooking classes in their home in New York City. The classes were so popular that they soon moved to a larger space in the city. The classes were so popular that they soon moved to a larger space in the city. The classes were so popular that they soon moved to a larger space in the city.



Le Cordon Bleu

Julia Child was a member of the Cordon Bleu, a prestigious culinary school in Paris. She was one of the few women to graduate from the school. She was one of the few women to graduate from the school. She was one of the few women to graduate from the school.

The Cordon Bleu

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“Mastering the Art of French Cooking”

A larger-than-life edition of *the* groundbreaking cookbook is brought to life through animated text and illustrations.



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"Dear Avis,"
-Julia Child to Avis

Julia's New America

Explore Julia's return to the United States after Paul's retirement and the emotions they faced as they left behind their life abroad.

Contrast the everyday routine of 1960s America—dominated by television and the rise of convenience foods—with Julia and Paul's rich, globally influenced lifestyle, defined by adventure, intellect, and deep personal connections.

A striking wall of vintage televisions showcases TV shows, commercials, and news segments from the era when *The French Chef* first aired, immersing visitors in the media landscape that shaped American culture at the time.





‘The French Chef’

Step into Julia Child’s iconic kitchen, where culinary history was made. Open cabinets, peek into drawers and interact with appliances to uncover hidden stories, fun facts, and exclusive audio-visual moments from *The French Chef*. This fully interactive set invites visitors to play, explore, and even step behind a vintage video camera to see how Julia’s cooking was creatively captured.

Julia made cooking on TV look effortless, but behind the scenes, she and her crew navigated budget constraints and logistical hurdles with ingenuity and determination. Her passion transformed *The French Chef* into an educational powerhouse that continues to inspire.

As you move between the kitchen and dining room, discover how Julia’s authenticity and charm shattered traditional gender roles, forever reshaping the landscape of food and television.

Bon Appétit!

See Julia's dishes come to life! This interactive experience showcases her finished meals in stunning detail.

Engage with a vibrant digital display to reveal how each dish was presented—from carefully chosen garnishes and side dishes to expertly paired wines—offering a deeper appreciation of Julia's culinary artistry and timeless influence.

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

A lasting tribute to Julia's legacy.

The exhibition's final section presents a carefully curated collection of cookbooks and media that trace the evolution of Julia's later career.

These cherished items come to life through captivating videos and images, celebrating the milestones, achievements, and unforgettable moments that cemented Julia's place in culinary and television history.



“Dear Julia”

This interactive showcase touches letters from Julia fans of all ages and backgrounds, expressing their appreciation for her influence.

A space for reflection, it celebrates memories of Julia, *The French Chef*, and past culinary adventures. A personal “Dear Julia” message can be added to the tribute, which honors her enduring legacy.

Partners

Flying Fish

At Flying Fish, we believe exhibitions can do more. As a leading producer of traveling exhibitions for over a decade, we partner with world-class museums and science centers to create extraordinary, impactful experiences. Our exhibitions have impacted more than ten million visitors worldwide, showcasing the wonders of science, history, culture, and more. We are dedicated to making exceptional, authentic content accessible to all while driving sustainable revenue growth for our clients. By empowering institutions to share their stories globally, we amplify their missions and expand their influence. Whether developing a new exhibition or adapting existing content for international tours, Flying Fish is more than just a service provider—we are a trusted partner in elevating our clients' reach and impact.

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Napa Valley Museum

For over 50 years, the Napa Valley Museum has offered diverse cultural experiences of art, nature, and history through exhibitions, educational programs, and creative activities to engage Museum visitors of all ages, languages, and interests. With two locations: Napa Valley Museum Yountville and Napa Valley Museum of Art & Culture (“the MAC” opening in 2025), plus its NVM On Tour division, the Museum has emerged as a leading incubator of fun and approachable world premiere exhibitions like *France is a Feast*, *Dangerous Games*, and *Tiki Dreams*. It also stewards a permanent collection of art, artifacts and objects evidencing the history, culture and geology of the region. With hands-on participatory exhibitions and deep explorations of iconic artists from Picasso to Walt Disney, plus showcases of major regional artists, cultural movements, and historical treasures, the Napa Valley Museum values knowledge, promotes understanding, and celebrates all forms of creative expression.
napavalleymuseum.org

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

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



Specs

SIZE:

3,000 - 5,000 sq. ft.

280 - 470 m²

AUDIENCE:

Adults, families with children,
Julia Child fans & culinary
enthusiasts

PRODUCTION:

Ten (10) days for installation;
seven (7) for deinstallation

FREIGHT:

Two (2) 53 ft. trailers

Bookings

Please inquire for availability

info@flyingfishexhibits.com

flyingfishexhibits.com

Julia Child: A Recipe for Life is a traveling exhibition produced and toured internationally by Flying Fish, in collaboration with the Napa Valley Museum, under rights granted by The Julia Child Foundation for Gastronomy and the Culinary Arts and The Schlesinger Library, Radcliffe Institute, Harvard University, and generously sponsored by Oceania Cruises.



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