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The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Cookbook by Beck, Bertholle, and Child Mastering the Art of French Cooking Cover of Volume 1, original 1961 editionAuthorSimone Beck, Louiseette Bertholle, Julia ChildIllustratorSidonie CorynCover artistPaul KidbyLanguageEnglishSubjectCulinary artsGenreNon-fictionPublisherAlfred A. 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These recipes, however, were directly translated from French, and consequently were designed for a middle-class French audience that was familiar with French cooking techniques, had access to common French ingredients, and who often had servants cook for them.[4] In the early 1950s, Simone Beck and Louiseette Bertholle, French cooking teachers who had trained at Le Cordon Bleu, sought to capitalize on the American market for French cookbooks and wrote and published a small recipe book for American audiences, What's Cooking in France, in 1952.[5] By the late 1950s, Beck and Bertholle were interested in writing a comprehensive guide to French cuisine that would appeal to serious middle-class American home cooks. Beck and Bertholle wanted an English-speaking partner to help give them insight into American culture, translate their work into English, and bring it to American publishers, so they invited their friend Julia Child, who had also studied at Le Cordon Bleu, to collaborate with them on a book tentatively titled "French Cooking for the American Kitchen"[6][7] The resulting cookbook, Mastering the Art of French Cooking, proved groundbreaking and has since become a standard guide for the culinary community.[8] Beck, Bertholle, and Child wanted to distinguish their book from others on the market by emphasizing accurate instructions and measurements in their recipes, and authenticity whenever possible. 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Child had noted early in the process that Americans would be "scared off" by too many expensive ingredients, like black truffles, and would expect broccoli, not particularly popular in France, to be served with many meals, and adjustments were made to accommodate these tastes.[11] American home cooks at the time were also more inclined to use appliances like garlic presses and mixers than French cooks, and so Child insisted that supplemental instructions for cooks using these appliances be included in the book alongside the normal instructions.[12] Mastering the Art of French Cooking Volume 1 was originally published in 1961 after some early difficulties. Beck, Bertholle, and Child initially signed a contract with publisher Houghton Mifflin, but Houghton Mifflin grew uninterested in the project. Child recalled one editor telling her, "Americans don't want an encyclopedia, they want to cook something quick, with a mix."[13] Beck, Bertholle, and Child refused to make requested changes to the manuscript, and Houghton Mifflin abandoned the project, writing that the book, as it stood, would be "too formidable to the American housewife.[13] Judith Jones of Alfred A. Knopf became interested in the manuscript after it had been rejected. After spending several years in Paris, Jones had moved to New York, where she grew frustrated with the limited ingredients and recipes commonly available in the United States. Jones felt that the manuscript would offer a lifeline to middle-class women, like her, who were interested in learning how to cook French cuisine in America, and predicted that Mastering the Art of French Cooking, "will do for French cooking here in America what Rombauer's The Joy of Cooking did for standard [American] cooking." 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Beck and Bertholle wanted an English-speaking partner to help give them insight into American culture, translate their work into English, and bring it to American publishers, so they invited their friend Julia Child, who had also studied at Le Cordon Bleu, to collaborate with them on a book tentatively titled "French Cooking for the American Kitchen"[6][7] The resulting cookbook, Mastering the Art of French Cooking, proved groundbreaking and has since become a standard guide for the culinary community.[8] Beck, Bertholle, and Child wanted to distinguish their book from others on the market by emphasizing accurate instructions and measurements in their recipes, and authenticity whenever possible. After prototyping dishes in their Paris cooking school, "École des Trois Gourmains", Child worked closely with the ingredients available in the average American grocery store; if that were not possible, she would suggest a substitution and they would begin the prototyping process again with the substituted ingredient, sometimes flying in ingredients from America to perform their tests.[9][10] While Beck, Bertholle, and Child wanted all of the recipes to be as authentic as possible, they were willing to adapt to American palates and cooking techniques. Child had noted early in the process that Americans would be "scared off" by too many expensive ingredients, like black truffles, and would expect broccoli, not particularly popular in France, to be served with many meals, and adjustments were made to accommodate these tastes.[11] American home cooks at the time were also more inclined to use appliances like garlic presses and mixers than French cooks, and so Child insisted that supplemental instructions for cooks using these appliances be included in the book alongside the normal instructions.[12] Mastering the Art of French Cooking Volume 1 was originally published in 1961 after some early difficulties. Beck, Bertholle, and Child refused to make requested changes to the manuscript, and Houghton Mifflin abandoned the project, writing that the book, as it stood, would be "too formidable to the American housewife.[13] Judith Jones of Alfred A. Knopf became interested in the manuscript after it had been rejected. After spending several years in Paris, Jones had moved to New York, where she grew frustrated with the limited ingredients and recipes commonly available in the United States. Jones felt that the manuscript would offer a lifeline to middle-class women, like her, who were interested in learning how to cook French cuisine in America, and predicted that Mastering the Art of French Cooking, "will do for French cooking here in America what Rombauer's The Joy of Cooking did for standard [American] cooking." [14][15] While Jones was enthusiastic about the book, Knopf had low expectations and invested very little into promoting it. In order to generate interest in the book, and with support from Knopf, Child appeared on several morning talk shows in 1961 to demonstrate recipes, which she later cited as the impetus for her own cooking show. The French Chef [16] Volume 2 began around 1964, as a collaboration between Simone Beck and Julia Child, but not Louiseette Bertholle. By the end of 1960, Beck and Child had grown frustrated with Bertholle because they felt she did not contribute enough to Mastering the Art of French Cooking to merit co-authorship and one third of the book's proceeds, and wanted Knopf to change the byline to read "by Simone Beck and Julia Child with Louiseette Bertholle." Beck argued, "It is bad for the book for her to present herself as Author, as she really does not cook well enough, or know enough," and that Bertholle should only be entitled to 10% of the profits (to Beck and Child's 45% each). Ultimately, the contract with the publisher necessitated that Bertholle be given a co-author credit, and the final profit split was 18% to Bertholle and 41% each to Beck and Child. The dispute left Bertholle extremely upset, and effectively severed the professional partnership between herself and Beck and Child.[7] Volume 2 expanded on certain topics of interest that had not been covered as completely as the three had planned in the first volume, particularly baking. In an otherwise laudatory review of Volume 1, Craig Claiborne wrote that Beck, Bertholle, and Child had conspicuously omitted recipes for puff pastry and croissants, making their work feel incomplete.[17] Beck became one of the primary focuses of Volume 2, and the main source of tension between Beck and Child and their publisher, Knopf. Knopf feared that the bread recipes that Beck and Child were testing would be stolen by a competing publisher, and insisted Beck and Child cease their semi-public testing of the recipes to reduce risk, which Beck and Child agreed to reluctantly.[18] Child became increasingly frustrated with the project as work on Volume 2 went on. Not only was she agitated by the demands of the publisher, she was growing tired of working with Beck, who she felt was too demanding.[5] Child was also angry that, while Mastering the Art of French Cooking had been a runaway success in the United States, there was virtually no demand for the book in France itself, leading her to exclaim, "French women written and cook-sold reliable." [28] By contrast, food writer Regina Schrambling argued in 2009 that the book "seems overwhelming in a Rachel Ray world," its recipes overly complicated and unsuited for modern American tastes.[29] A British edition was published by Cassell and Company in 1963, with the American measurements (cups, sticks, etc) replaced with British ones (pints, pounds and ounces, etc)[30] The prose was Anglicised (e.g. "tin opener" for "can opener", "colour" for "color", "savoury" for "savory") and oven temperatures were given in gas regulos as well as Fahrenheit.[30] The food writer Elizabeth David called the English edition of the book: "A very remarkable work indeed, dealing mainly with the finer French cooking. The techniques explained, and more authentically and fully explained than in any previous cookbook in the English language, are applicable to all French cooking of whatever category. The book is illustrated with instructive line drawings. An important reference book for every serious cook, amateur or professional.[31] Translations into many languages followed, including Chinese (掌握法國菜的烹任艺术 - Zhang wo fa guo cai de peng ren yi shu);[32] Czech (Umění francouzské kuchyně);[33] Dutch (De kunst van het Koken);[34] German (Französisch kochen);[35] Italian (L'arte della cucina francese);[36] Korean ( - Peurangseu yori ui gisul);[37] Norwegian (Det gode franske kjøkken);[38] Russian (Уроки французской кулинарии - Uroki frantsuzskoi kulinarii);[39] Spanish (El arte de la cocina francesa)[40] and Swedish (Det goda franska köket).[41] La bonne cuisine de Madame E. Saint-Ange Julie & Julia The Joy of Cooking Larousse Gastronomique Pellegrino Artusi ~ Macek, J.C. II (2012-08-13). "Bless This Mess: Sweeping the Kitchen with Julia Child". PopMatters. ~ Strauss, David (2011). Setting the Table for Julia Child: Gourmet Dining in America, 1934-1961. Baltimore: The Johns Hopkins University Press. p. 221. 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KnopfPublication date1961 (vol. 1), 1970 (vol. 2)Publication placeUnited States/FranceMedia typeBookPages726ISBN0-375-41340-5 (40th anniversary edition)OCLC1429389109LCC ClassTX719 .C454 2009Followed byThe French Chef Cookbook, Simca's Cuisine Mastering the Art of French Cooking is a two-volume French cookbook written by Simone Beck and Louise Bertholle, both from France, and Julia Child, from the United States.[1] The book was written for the American market and published by Knopf in 1961 (Volume 1) and 1970 (Volume 2). The success of Volume 1 resulted in Julia Child being given her own television show. The French Chef, one of the first cooking programs on American television. Historian David Strauss claimed in 2011 that the publication of Mastering the Art of French Cooking "did more than any other event in the last half century to reshape the gourmet dining scene"[2

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