

Julia Child

People Who
Love to Eat Are
Always the
Best People



AND OTHER WISDOM

ALSO BY JULIA CHILD

Mastering the Art of French Cooking, Volume I (with Louisette Bertholle and Simone Beck; 1961)

The French Chef Cookbook (1968)

Mastering the Art of French Cooking, Volume II (with Simone Beck; 1970)

From Julia Child's Kitchen (1975)

Julia Child & Company (1978)

Julia Child & More Company (1979)

The Way to Cook (1989)

Cooking with Master Chefs (1993)

In Julia's Kitchen with Master Chefs (1995)

Julia and Jacques Cooking at Home (with Jacques Pépin; 1999)

Julia's Kitchen Wisdom (2000)

My Life in France (with Alex Prud'homme; 2006)

Julia Child



PEOPLE WHO
LOVE TO EAT ARE ALWAYS
THE BEST PEOPLE



AND OTHER WISDOM



ALFRED A. KNOPF

NEW YORK 2020

THIS IS A BORZOI BOOK PUBLISHED BY ALFRED A. KNOPF

Copyright © 2020 by The Julia Child Foundation for Gastronomy and the Culinary Arts

Illustrations by Sidonie Coryn

Edited by Lexy Bloom, Tom Pold, and Todd Schulkin

All rights reserved. Published in the United States by Alfred A. Knopf, a division of Penguin Random House LLC, New York, and distributed in Canada by Penguin Random House Canada Limited, Toronto.

www.aaknopf.com

Knopf, Borzoi Books, and the colophon are registered trademarks of Penguin Random House LLC.

LIBRARY OF CONGRESS CATALOGING-IN-PUBLICATION DATA

Names: Child, Julia, author.

Title: People who love to eat are always the best people : and other wisdom / Julia Child.

Description: New York : Alfred A. Knopf, 2020.

Identifiers: LCCN 2020005031 (print) | LCCN 2020005032 (ebook) | ISBN 9780525658795 (hardcover) | ISBN 9780525658801 (ebook)

Subjects: LCSH: Child, Julia. | Cooks—United States—Quotations.

Classification: LCC TX649.C47 A25 2020 (print) | LCC TX649.C47 (ebook) | DDC 641.5092 [B]—dc23

LC record available at <https://lcn.loc.gov/2020005031>

LC ebook record available at <https://lcn.loc.gov/2020005032>

Ebook ISBN 9780525658801

Cover illustration and design by Joan Wong

Author photograph by Paul Child © The Julia Child Foundation for Gastronomy and the Culinary Arts

ep_prh_5.6.0_c0_r0

Contents

[Cover](#)

[Also by Julia Child](#)

[Title Page](#)

[Copyright](#)

[A Note on the Quotes](#)

[People Who Love to Eat are Always the Best People](#)

[A Note on Sources](#)

[A Note About the Author](#)

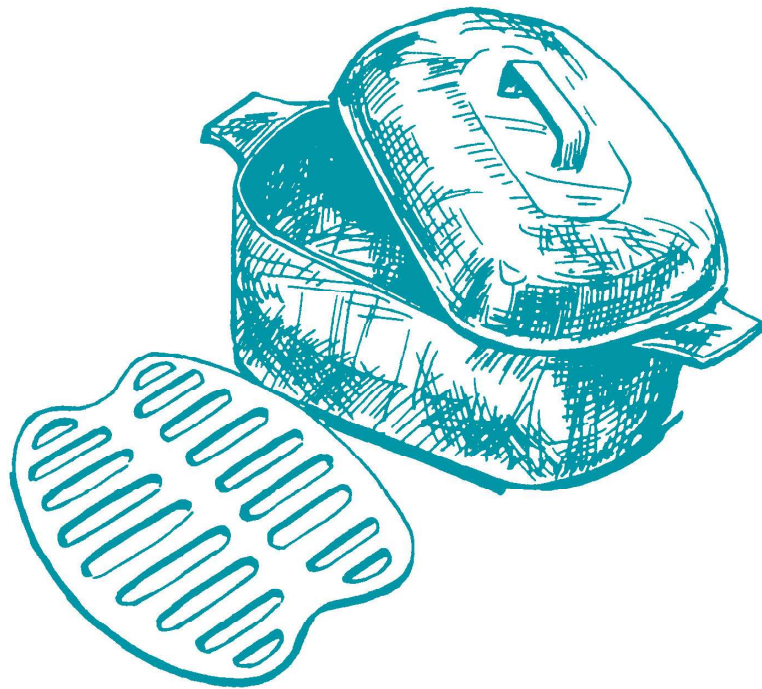
A NOTE ON THE QUOTES

We at The Julia Child Foundation for Gastronomy and the Culinary Arts have learned that people love to quote Julia. Julia herself certainly loved to quip. She was even known to quote herself, sometimes changing her words just enough to leave the “original” to each person’s memory. Such is the public affection and fascination with all things Julia that stories about things she never did or said are frequently told with conviction. Given all the lore, we felt it was time to gather Julia’s wisdom into an authoritative compendium. We hope you enjoy her enduring wit as much as we still do.

Learn to cook—try new recipes, learn from
your mistakes, be fearless, and above all have
fun!



Food, like the people who eat it,
can be stimulated by wine or spirits. And, as
with people, it can also
be spoiled.

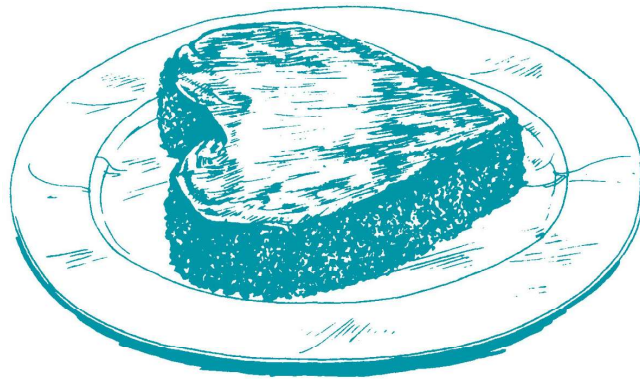


You can always judge the quality of a cook or restaurant by roast chicken.

While it does not require years of training to produce a juicy, brown, buttery, crisp-skinned, heavenly bird, it does entail such a greed for perfection that one is under compulsion to hover over the bird, listen to it, above all see that it is continually basted, and that it is done just to the proper turn.



NO ONE IS BORN
A GREAT COOK,
ONE LEARNS
BY DOING.



I think careful cooking is love, don't you? The loveliest thing you can cook for someone who's close to you is about as nice a Valentine as you can give.



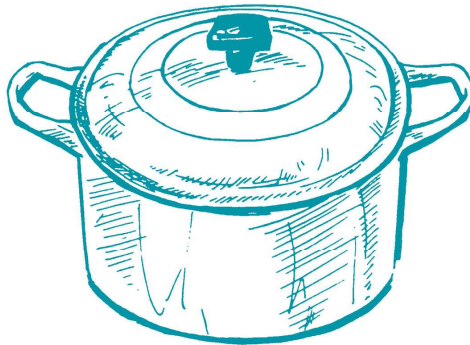
DON'T FORGET

THE *butter*—

THE FRENCH

NEVER DO!





Certainly one of the important requirements for learning how to cook is that you also learn how to eat. If you don't know how an especially fine dish is supposed to taste, how can you produce it? Just like becoming an expert in wine—you learn by drinking it, the best you can afford—you learn about great food by finding the best there is, whether simple or luxurious. Then you savor it, analyze it, and discuss it with your companions, and you compare it with other experiences.



FIND SOMETHING YOU'RE
PASSIONATE ABOUT
AND KEEP TREMENDOUSLY
INTERESTED IN IT.



It is hard to imagine a civilization without onions; in one form or another their flavor blends into almost everything in the meal except the dessert.

Therein lies the science of the experienced wine connoisseur—the more you drink (and think upon it), the more you'll know.

[COOKING] TAKES ALL
OF YOUR INTELLIGENCE
AND ALL OF YOUR DEXTERITY.
IT'S ALWAYS CREATIVE,
IT'S ALWAYS NEW,
IT'S ALWAYS FUN.

The sweetness and generosity and politeness
and gentleness and humanity of the French
had shown me how lovely life can be if one
takes time to be friendly.

TEACHING SHOULD
NEVER BE DULL,
EVEN IF YOU'RE TALKING
ABOUT HOW TO RAISE
TURNIPS IN DENMARK.