

Annotated Bibliography

Primary Sources

Aloisio, Paula, and Schlesinger Library. Julia Child Baking a Cake during the Episode of The French Chef That Inspired the Opera. Photograph. Radcliffe Institute for Advanced Study Harvard University. July 18, 2019. Accessed May 18, 2020.
<https://www.radcliffe.harvard.edu/schlesinger-library/blog/musical-feast-julia-child-jean-stapleton-and-opera-about-cake>.

This photo is used on the home page of my website, and is essentially the first thing you see. In my opinion, this photo embodies both what Child believed cooking to be about and her spirit. Child strongly believed in having fun in the kitchen, and lives by her teachings in this picture. While I got this photo from a secondary source, I categorized this as primary as it was taken during the time Child was alive. The photo itself was taken in 1986.

Bettman, and Getty Images. *Cooking in Front of a Television Audience*. Photograph. Delish. September 13, 2019. Accessed May 21, 2020.
<https://www.delish.com/restaurants/g28639877/julia-child-vintage-photos/?slide=5>.

Original photo taken in 1970. What I find special about this picture is how Child is pictured doing what she does best - educating. Child's biggest passion in life was spreading her knowledge for the benefit of others.

"Boeuf Bourguignon." Video, 1:20. Youtube. Posted by The Julia Child Foundation / The Julia Child Award, February 2, 1963. Accessed May 22, 2020. <https://youtu.be/9slYAYbpJ9w>.

This is a clip of Julia Child's first ever episode of the French Chef. Providing the reader with content straight from *The French Chef* was crucial in thoroughly getting my point across.

Child, Julia. "Julia Child." Interview by Michael Rosen. Television Academy Foundation: The Interviews. Last modified June 25, 1999. Accessed May 21, 2020. <https://interviews.televisionacademy.com/interviews/julia-child?clip=82989#highlight-clips>.

This interview was extremely helpful, as it took place during Child's later years. Child was able to reflect and give opinions about events of her life. Quotes are used from this interview. Specifically, this interview helped me understand how Child's television program, *The French Chef*, came to be.

———. "Julia Child: An American, Forever In Paris." Interview by Terry Gross. NPR. Last modified August 7, 2009. Accessed May 21, 2020. <https://www.npr.org/transcripts/111653075>.

Original air date on November 14, 1989. This primary source of Child being interviewed in 1989 details many of her beginnings as a chef and even some mishaps she encountered while filming her famous show, *The French Chef*. Child explains exactly why she felt the need to publish her first cookbook. However, any obstacle or challenge

Child faced was ultimately no match for her undying determination to spread the knowledge of cooking across the nation.

Child, Julia Carolyn. *Julia Child & Company*. N.p.: Alfred A. Knopf, 1978.

This cookbook was actually lent to me by my oboe teacher after I mentioned I was doing my project on Julia Child. This cookbook served as a wonderful primary source as I was able to use it to understand the fashion in which Child wrote her recipes and what she thought important and unimportant. Several tips and tricks are given throughout the book, which gives the sense that Child both knows her craft extremely well and cares for her readers.

Child, Julia Carolyn, Simone Beck, and Louisette Bertholle. *Mastering the Art of French Cooking*. Vol. 1. N.p.: Alfred A. Knopf, 1963.

Mastering the Art of French Cooking is arguably one of the most influential cookbooks in American history. Not only did it jumpstart Child's career which led to *The French Chef* and many more great accomplishments, *Mastering the Art of French Cooking* has become a practical staple in countless households nationwide. This cookbook teaches the ultimate basics of cooking, making it possible for the average Joe to transform into a culinary aficionado. I used an excerpt of the introduction in my project.

Child, Paul. Child Sitting in France Before She Grew Famous. November 1948. Photograph.

https://media.newyorker.com/photos/5a2069034bbab31a566febf1/master/w_2560%2Cc_limit/Zarin-Portrait-of-a-Marriage.jpg.

I chose to use this picture because it creates an idea in the viewers mind of what Julia Child was like before she became famous. Child enjoyed spending her time outside in France with her husband, Paul.

———. Child Tasting One of Her Own Recipes. 1950s. Photograph.

https://media.newyorker.com/photos/5a1f15f2c7d69113101cdc3b/master/w_1600%2Cc_limit/p96_France-is-a-Feast.jpg.

I chose this picture specifically because it helps illustrate both the fun side of Child's behavior in the kitchen. As I wasn't alive during the peak of her fame, it was difficult for me to fully understand her personality after her unfortunate death. This pictures helps any viewer gain a better view of Child's fun personality and eccentric behavior.

Child, Paul Cushing. Julia and a Friend Having a Roof Picnic. 1950. Photograph.

https://media.newyorker.com/photos/5a1f1545168e681f462f8deb/master/w_1600%2Cc_limit/p94_France-is-a-Feast.jpg.

This picture adds context to the Early Life portion of my project. When researching a celebrity, it's important to understand what their life was like before they

were introduced to fame. This picture illustrates how Child was a human just like the rest of us, and participated in normal activities with friends.

———. *Julia at Les Baux-de-Provence*. 1955. Photograph.

https://media.newyorker.com/photos/5a206d61c7d69113101cde03/master/w_1600%2Cc_limit/p111_France-is-a-Feast.jpg.

The prime reason I chose this photo is simply because it's one of the more artistically pleasing photos that Paul took of his wife. While he took hundreds of photos of her throughout their lifetimes, this is one that simply stood out to me.

———. *Julia on Set of The French Chef*. April 16, 1970. Photograph.

https://www.biography.com/.image/c_limit%2Ccs_srgb%2Cfl_progressive%2Ch_2000%2Cq_auto:good%2Cw_2000/MTE5NTU2MzE2MTgyMzE2NTU1/julia-child-14-sized.jpg.

This photo, taken by her husband Paul, captures a moment in which Child was doing what she did best - cooking for others while being her fun-loving self. While a snippet of her life as a TV show star is exposed to the public, we can also understand that Child was also loving every second of her work.

———. *Julia Preparing a Dish in the Kitchen (London)*. 1952. Photograph.

https://media.newyorker.com/photos/5a1f1544221d4166466f7e5e/master/w_1600%2Cc_limit/p18_France-is-a-Feast.jpg.

This picture, taken by Julia's husband Paul, helps aid the viewer in understanding exactly how much Child loves her craft. As stated by Child many times, it took her many years to find her passion. But, once she found it, she never let it go. As she once said, "Find something you're passionate about and keep tremendously interested in it."

———. *Julia Standing at the Top of a Spiral Staircase*. 1955. Photograph.

https://media.newyorker.com/photos/5a1f15444bbab31a566feb85/master/w_1600%2Cc_limit/p57_France-is-a-Feast.jpg.

The main reason I chose to include this picture in my project is because it shows how Child and her husband were able to have fun and maintain a goofy relationship while in France. This photo proves that the fun-loving personality of Julia Child shown on TV is the real deal.

Delong, Bob, and Bangor Daily News. *Julia Child in 1995*. Photograph. Bangor Daily News:

Living. February 21, 2013. Accessed May 22, 2020.

<https://bangordailynews.com/2013/02/21/living/a-toast-to-julia-queen-of-tv-chefs/>.

Original photo taken in 1995. This picture is used to show Child in her later years.

This picture can be found on the "Julia Child Foundation" page.

Emaze. *Job Hunters Advertising Their Skills*. Photograph. History Daily. March 11, 2016.

Accessed May 21, 2020. <https://historydaily.org/job-hunting-during-the-great-depression>.

Approximately 15 million people during the Great Depression were unemployed. To emphasize this idea, I included this photograph to convey how desperate many were for work.

Fenzi, Jewell, and Julia Child. Interview with Julia Child. November 7, 1991. Manuscript/Mixed Material. <https://www.loc.gov/item/mfdipbib000202/>.

This interview is perhaps one of the best primary sources I have used in this project. This source is an interview between the Library of Congress and Julia Child herself. This source allowed me to gain a better understanding of not only the events that took place during Child's life but her own personal thoughts, feelings and hardships that she has encountered.

Fox Photos. The Crowds on Wall Street, New York, after the Stock Exchange Crashed.

Photograph. The Balance. April 3, 2020. Accessed May 20, 2020.

<https://www.thebalance.com/great-depression-timeline-1929-1941-4048064>.

This photo is used in my website as a background. Not only does it relate to this topic at hand, but the black and white color scheme contributes to the general somber feeling of the page as topics such as the Great Depression and World War II. Original photo taken in 1929.

Graphica Artis. *Housewife Displays Her New Cooker*. 1957. Photograph.

<https://www.theguardian.com/books/2015/mar/15/perfect-wives-ideal-homes-virginia-nicholson-review#img-1>.

The main purpose of including this image is to effectively convey the point of how widespread and popular the idea of a perfect fifties housewife was. Housewives at this time were expected to be the glue that held families together by preparing meals every day, cleaning, and other similar activities. Julia Child inspired these strong women to try new recipes within the home and inspired many to either go down career involved with food or gain more independence considering their own career. This source is categorized as primary because the image is directly from the time period - I used no information or insight from the website's content.

Heerman, Victor. *The Marx Brothers in Animal Crackers*. 1930. Photograph. Accessed May 20, 2020. <https://www.timelesstheater.com/1930-comedy.html>.

This movie poster goes hand in hand with Fred Astaire and Ginger Rogers' "Top Hat." Establishing an idea of what society enjoyed in the thirties aided in stating a clear culinary barrier.

Hormel Foods. Spam Advert. 1937. Photograph.

<https://sites.google.com/site/jessieling495/food-and-drink-in-the-1930s/spam.jpg?attredir=0>.

While most of us would retch thinking about eating this today, Spam and the recipes it could be incorporated into was extremely popular mainly because it was easy to prepare. As previously stated, shortcuts in the kitchen were all the craze in the thirties - Spam was a cheap, simple option for families during a period when money was tight.

Hunt's. *15 Minute Meat Loaf*. July 1955. Photograph.

<https://i0.wp.com/www.vintageinn.ca/wp-content/uploads/2016/10/meatloaf-hunts-vintage-ad-recipe.jpg?w=564>.

The main importance of this source is to show exactly what home chefs were interested in during the 40-50's era. Consumers were interested in speed more than quality or quantity.

Julia Child Foundation. Julia and Paul Child on Their Wedding Day, 1946. Photograph. New

York Review of Books. August 18, 2011. Accessed May 18, 2020.

<https://www.nybooks.com/articles/2011/08/18/cooking-storm/>.

I added this photo to give a little background on the relationship between Paul and Julia Child. Paul is widely known to have been entirely supportive of Julia's endeavors, and she relied on his support heavily. The actual photo was taken on September 1st, 1946.

The Julia Child Foundation for Gastronomy and the Culinary Arts. Jacques Pepin Receiving the Julia Child Award. Photograph. The Julia Child Foundation for Gastronomy and the

Culinary Arts. 2020. Accessed May 21, 2020.

<https://juliachildfoundation.org/the-julia-child-award/>.

Jacques Pepin received the Julia Child award in 2015. The Julia Child Award is given to anyone who follows Child's philosophies and contributes to growth in the culinary industry. This photo helps in showing how the JCFGCA continues to carry on Child's legacy. Photo originally taken in 2015. Although Julia is neither present or living during the time this photo was taken, it does still illustrate how her teachings live on in the now - which is why it is categorized as primary.

"Julia Child on Shooting 'The French Chef,'" Video, 2:20. Youtube. Posted by FoundationINTERVIEWS, September 5, 2012. Accessed May 22, 2020.
<https://youtu.be/Qnbl7jc1n-Q>.

Interviews from the Television Academy Foundation were very helpful while conducting my research. In this clip, Child reflects on how the French Chef came to be and what shooting was like. Information from this clip was also used on "The French Chef" page of my project. The original interview took place in 1999.

Julia Cooking in Her Home Kitchen. Photograph. ArtFix Daily: Curated Art World News and Exclusives. February 16, 2018. Accessed May 22, 2020.
<http://www.artfixdaily.com/artwire/release/2166-lynn-gilberts-women-of-wisdom-iconic-portraits-of-the-women-who-t>.

Original date 1978. Photo is used on Julia Child Foundation page. This photo features Child cooking in her own kitchen in Cambridge, Massachusetts.

Knox Gelatine. Advertisement for Knox Gelatine. 1930s. Photograph.

https://ic.pics.livejournal.com/thedabara_cds/6278448/314812/314812_original.png.

This advertisement for Knox Gelatine effectively conveys my point because the viewer is presented with the same content that was presented to the consumers at the time it was published. This source remains unaffected by modern society.

Kraft. *Everyday Potatoes Taste Special When You Cheez Whiz 'Em!* 1954. Photograph. Accessed May 21, 2020.

<http://neat-stuff-blog.blogspot.com/2013/10/vintage-food-advertisements.html>.

This advertisement is used on the Culinary Climate page of my project. This ad expands upon the statement of processed foods being extremely popular during the 50's.

Lange, Dorothea. *Migrant Mother*. Photograph. Library of Congress. March 1938. Accessed May 21, 2020. <http://loc.gov/pictures/resource/fsa.8b29516/>.

This photo, "Migrant Mother," is extremely well known. My purpose for choosing it is mainly to convey the feeling of hopelessness that many experienced during the Depression.

Lawson, Carol. "Julia Child Boiling, Answers Her Critics." The New York Times. Last modified June 20, 1990. Accessed February 26, 2020.

<https://www.nytimes.com/1990/06/20/dining/julia-child-boiling-answers-her-critics.html>.

This source allowed me to understand the approach that Child took when faced with harsh critics and the conflicts she often encountered due to her life in the spotlight.

Le Cordon Bleu Cooking Academy. Julia Child at Le Cordon Bleu Cooking Academy in Paris with Her Teacher, Her Diploma, and Fellow Chefs. Photograph. Le Cordon Bleu. 1951. Accessed May 18, 2020. <https://www.cordonbleu.edu/news/julia-child-centenary-year/en>.

This collage of photo was published in 2020 but the photos originate from 1951. These compiled photos give background on Child's experiences learning how to cook and developing an affinity for it. These are categorized as primary because both the document and photos originate from the time of Julia's life.

Masser, Ivan, and Black Star. Julia Child, Television's French Chef, on Set about 1964. Photograph. The New York Times. September 11, 2018. Accessed May 20, 2020. <https://www.nytimes.com/2018/09/11/crosswords/daily-puzzle-2018-09-12.html>.

This image is used for the beginning of the "French Chef" page of my project. I chose this image specifically because it's almost as if Julia is looking up at the viewer. And, the topic of the website coincides with the image.

NARA. *Men Stand in Line outside a Depression Soup Kitchen*. 1931. Photograph.

https://www-tc.pbs.org/wgbh/americanexperience/media/filer_public_public_thumbnails/filer_public/b5/56/b5569184-1c06-4b97-88c4-e317cf3cb183/dustbowl_unemployed_men_queued_outside_a_depression_soup_kitchen_1931_-_nara.jpg__2000x1457_q85_crop_subsampling-2_upscale.jpg.

While the other photo (chart) I cited giving information on the factual aspect of the hardships of the Great Depression, this photo taken in 1931 provides an emotional point of view. These men were unable to afford food for themselves along with their families, illustrating exactly how desperate many families became.

National Archives. Documents regarding Child's Employment at the OSS. February 10, 1948.

Photograph.

https://www.history.com/.image/c_limit%2Ccs_srgb%2Cq_auto:good%2Cw_700/MTU3ODc4Njg0NTkwNzQ0OTA1/image-placeholder-title.webp.

This photo serves as a wonderful primary source. While most know Child for her skills in the kitchen, TV shows and cookbooks, many do not know that she worked for the Office of Strategic Services as a spy. This photo deepens the viewers understanding of Child's depth as a person.

National Museum of American Jewish Military History. Group of Jewish Soldiers Surrounding Chaplain Flag. Photograph. KBPS. April 5, 2018. Accessed May 20, 2020.

<https://www.kpbs.org/news/2018/apr/05/gi-jews-jewish-americans-world-war-ii/>.

This photo is included on the bottom of my Sociopolitical page. World War II heavily impacted day to day life for American citizens. This photo aids the viewer in understanding the depths of what soldiers endured to maintain even the smallest sense of normalcy for the public. Original photo taken in 1945.

National Portrait Gallery, Smithsonian Institution; gift of the Estate of Hans Namuth. Julia and Paul Child Posing Together. Photograph. National Portrait Gallery. 1977. Accessed May 18, 2020. https://npg.si.edu/object/npg_NPG.95.131.

This is one of the only photos I included of Julia in her later years. This photo illustrates her relationship with as well Paul Child.

President and Fellows of Harvard College. Collection of 10 Photographs. 2020. <https://www.radcliffe.harvard.edu/search/site/julia%20child>.

These 9 photographs were taken from varying milestones in Child's life, from her early days in France to her work on *The French Chef*. These pictures proved extremely helpful, as they help the viewer visualize the subject as well as offer a credible makeshift timeline. Child's accomplishments are clearly illustrated within these photos.

RKO Radio Pictures. *Fred Astaire and Ginger Rogers in "Top Hat."* 1935. Photograph. Accessed May 20, 2020. https://en.wikipedia.org/wiki/Top_Hat.

This movie poster for Fred Astaire and Ginger Roger's screwball comedy "Top Hat" adds depth to the Sociopolitical Background page of my website. Establishing a

clear image of what daily life was like in the 1930's was crucial in defining a barrier. This is categorized as primary because although it is taken from a secondary source, it was originally created in the 1930's.

Sabroski, Hannah. *Julia and Paul Child*. Photograph. University of Minnesota. December 16, 2015. Accessed May 22, 2020.

<https://cla.umn.edu/news-events/profile/revealing-historical-insights-through-julia-child>.

This photograph is used on the Legacy page of my project. This photo illustrates how close her and her husband were, and how he supported her career.

Tomkins, Calvin. "Cooking with Julia." *The New Yorker*. Last modified December 23, 1974. Accessed May 19, 2020.

<https://www.newyorker.com/magazine/profiles/1974/12/23/good-cooking>.

This article goes into great detail about the stories of Child's life. Child's friends, relationships and daily life is clearly laid out for the reader in a highly enjoyable fashion. From this website, I obtained the quote about Child's original intentions of being a writer. As it was published in 1974 and the author was present with Child, I counted this as a primary source.

United States of America Office Of Price Administration. *War Ration Book*. Photograph. The National World War II Museum: New Orleans. 2020. Accessed May 21, 2020.

<https://www.nationalww2museum.org/students-teachers/student-resources/research-starters/take-closer-look-ration-books>.

War rationing played a huge role in prohibiting culinary growth during the nineteen hundreds. To expand this idea, this image of a war ration book is included. Originally from 1943.

Secondary Sources

American Social History Project. "Unemployment 1930's and 40's." Chart. 2020.

https://cdn.historycollection.co/wp-content/uploads/2017/03/graph-of-us-unemployment-rate-1930-1945_3c9a1385fd.jpg.

I found this image to be crucial in supporting my idea because it offers a visual of the immense struggle that countless Americans went through during the span of the Great Depression. Unemployment was widespread throughout the nation - this graph offers a factual perspective on the hardships of this time,

Amico, Kristen. Mastering the Art of French Cooking on a Shelf. Photograph. Paste. May 17, 2017. Accessed May 21, 2020.

<https://www.pastemagazine.com/food/julia-child/life-changing-cookbooks-mastering-the-art-of-frenc/>.

This picture of *Mastering the Art of French Cooking* is used to aesthetically introduce the topic at the top of the "Mastering the Art of French Cooking" page.

Ancestry Authors. "What's for Dinner? What Your Ancestors Ate Back in the Day." Ancestry.

Last modified July 3, 2014. Accessed May 20, 2020.

<https://blogs.ancestry.com/cm/whats-for-dinner-what-your-ancestors-ate-back-in-the-day/>

Two quotes from this article are used in my project on the Culinary Climate page to aid the viewer in comprehending exactly how people living in the 1930's dined - as it is marginally different from today.

Biography.com Authors. "Julia Child - Husband, Height and Cookbooks - Biography."

Biography. Last modified April 16, 2019. Accessed May 22, 2020.

<https://www.biography.com/personality/julia-child>.

This website also offered wonderful background information and general facts about Child's life. Images from this site were used as well, which are cited separately.

Churchill, Lindsey Blake. "The Feminine Mystique." Encyclopedia Britannica. Last modified

February 19, 2020. Accessed February 27, 2020.

<https://www.britannica.com/topic/The-Feminine-Mystique>.

This source aided me in gaining a deeper understanding of the impact this novel had on the women of the 1960's and how this book revolutionized how many women viewed the world at this time.

The Daily Meal. "25 Best Selling Cookbooks of All Time." The Daily Meal: All Things Food and Drink. Last modified September 27, 2011. Accessed May 20, 2020.

<https://www.thedailymeal.com/cook/25-best-selling-cookbooks-all-time-slideshow>.

I used this website to determine how many copies of Julia Child's *Mastering the Art of French Cooking* have currently sold - about 1.5 million. Considering that the book was considered expensive for the time, that figure is extremely impressive.

Do Something! Lemon and Lime on Cutting Board. Photograph. 2020.

<http://www.foodwise.com.au/recipe-room/our-recipe-finder/>.

The main reason I chose this image for the home page of my National History Day Project is because it's simplistic. Due to the lack of business, my title and other text stands out.

Format Team. Mexican Spread. Photograph. Format. January 22, 2016. Accessed May 21, 2020.

<https://www.format.com/magazine/resources/photography/food-photography-tips>.

This photo is used as background for the Photo and Video Gallery page of my project. Julia is known for bringing French cuisine into the home - but her influence reached far beyond that. Culinary exploration influenced by Child made the popularization of Mexican cuisine in America possible.

Freedland, Johnathan. "The 1930's Revisited: The 1930's Were Humanity's Darkest Hour. Are You Paying Attention?" The Guardian. Last modified March 11, 2017. Accessed May 20,

2020.

<https://www.theguardian.com/society/2017/mar/11/1930s-humanity-darkest-bloodiest-hour-paying-attention-second-world-war>.

This website was to understand exactly what the citizens of the 1930's encountered. A quote from the first paragraph is used on the Sociopolitical page. I wanted to use a quote from a secondary source for three main reasons 1) we currently have more depth of knowledge on the 1930's, 2) the comparison between the 1930's and following decades illustrates exactly how difficult it was by comparison, and 3) the author nicely summarized the point succinctly and clearly.

Freepik Company. Generic Food Background. Image. 2020.

https://www.freepik.com/free-photo/slice-delicious-pizza-with-ingredients-textured-wooden-background_3335667.htm#page=1&query=food%20background&position=20.

I chose to use this picture simple because it fit in with the theme of my website and related to the general topic of food.

Friend, Nina. "In Honor of Julia Child's Birthday, Here's Proof That the Chef's Legacy Is Stronger than Ever." Food & Wine. Last modified August 15, 2018. Accessed February 26, 2020. <https://www.foodandwine.com/news/julia-child-birthday-news>.

This source aided me in gaining outside opinions as to Julia Child's legacy and how her actions still affect our world and culinary practices today.

Gim, Sarah J. Mastering the Art of French Cooking Volumes One and Two Box Set. Photograph.

The Delicious Life. February 19, 2013. Accessed May 21, 2020.

<http://www.thedeliciouslife.com/julia-childs-mastering-the-art-of-french-cooking-giveaway/>.

This image (box set of Mastering the Art of French Cooking Volumes 1 and 2) was chosen because it goes along with the color scheme and illustrates how Child originally decorated the book.

Guest Author. Julia Child's Childhood Home in Pasadena, California. Photograph.

ColoradoBoulevard.net. August 15, 2016. Accessed May 18, 2020.

<https://www.coloradoboulevard.net/julia-child-house-in-pasadena/>.

This photo of Child's childhood home added depth to the "Early Life" portion of my website. However, this photo was not taken during Julia Child's life, which is why it has been categorized as secondary.

HipWallPaper. *Cooking Background*. Photograph. 2020. <https://hipwallpaper.com/view/NgJe5y>.

I chose this image for the background of early life. The placement of the object in the image work nicely with the format of the website.

History.com Authors. "The 1930s." HISTORY. Last modified February 28, 2020. Accessed May 20, 2020. https://www.history.com/topics/great-depression/1930s#section_4.

This website was used to gain information on what life was like both politically and socially in the 1930's. Gaining a better understanding of this time period was crucial, as the hardships of this difficult time contributed to the barrier that Julia Child eventually broke down.

History.com Editors. "Assassination of John F. Kennedy." HISTORY. Last modified June 14, 2019. Accessed February 26, 2020.

<https://www.history.com/topics/us-presidents/jfk-assassination>.

This source aided me in learning more about John F. Kennedy's assassination and the affect that it had on the mindsets of Americans during this politically difficult period.

———. "Great Depression History." Great Depression History - HISTORY. Last modified 2019. Accessed November 25, 2019.

<https://www.history.com/topics/great-depression/great-depression-history>.

This source aided me in understanding how the Great Depression changed the mindset of Americans and how many enjoyable aspects of life had to be sacrificed. This website also helped with my timeline and dates. This was used as a secondary source because I used information paraphrased by HISTORY itself. I used to no direct quotes from those who lived at the time.

———. "The U.S. Home Front During World War II." HISTORY. Last modified June 7, 2019. Accessed May 21, 2020.

https://www.history.com/topics/world-war-ii/us-home-front-during-world-war-ii#section_3.

World War II presented many struggles for American citizens. In order to thoroughly review the topic, I had to understand what exactly the war entailed and how it affected the lives of citizens. This website also provided information on rationing.

HistoryNet. "World War II: Facts, Information and Articles about World War II, 1939-1945."

HistoryNet. Last modified 2020. Accessed May 20, 2020.

<https://www.historynet.com/world-war-ii>.

This is an additional website that offered a perspective on the hardships of World War II. A quote from this website is used in my project to clearly summarize what World War II was and how it affected countless lives.

"Julia Child." 2019. *Columbia Electronic Encyclopedia, 6th Edition*, November, 1.

<http://search.ebscohost.com/login.aspx?direct=true&db=khh&AN=134508432&site=ehost-live>.

This source aided me in gaining an understanding of the basic facts surrounding Child's life including her early years, when and why she got into cooking, and the eventual legacy she left behind.

The Julia Child Foundation for Gastronomy and the Culinary Arts. "Julia Child Foundation -

Julia Child Foundation." The Julia Child Foundation for Gastronomy and the Culinary

Arts. Last modified 2019. Accessed November 25, 2019.

<https://juliachildfoundation.org/>.

This source, a website for the foundation that Child originally founded, aided me in understanding how Child's legacies and beliefs are carried on in the present. I categorized this source as secondary because I mainly focused on the goals of the foundation and how they carry on the legacy of Julia Child. Information from the "grants" page is used to illustrate how Child continues to break barriers, even in death. Videos were also found through this video, but are cited separately.

Lark, Brooke. Veggie Salad. Photograph. Unsplash: Photos for Everyone. Accessed May 21, 2020. <https://unsplash.com/photos/jUPOXXRNdcA>.

This photo is used as background for the "Julia Child Foundation" page of my website. The contrast of color complimented the generally neutral tone of the page.

Lau, Alex, Sue Li, and Kalen Kaminski. Dinner Spread of Beef and Slaw. Photograph. Bon Appetit. March 23, 2020. Accessed May 20, 2020.

<https://www.bonappetit.com/gallery/cooking-at-home-coronavirus>.

For the culinary climate page of my website, I used this picture because I wanted the tone to be brighter than the Sociopolitical page. The bright background and contrast of color attracts the eye of the viewer.

Lichtenbaum, Elisa. "Julia Child: Fun Facts for Foodies." Food Dish. Last modified October 15, 2018. Accessed February 26, 2020.

<https://www.thirteen.org/blog-post/julia-child-fun-facts-for-foodies/>.

This site simply helped me in comprehending the complexities of Child's life and facts that wouldn't fall into the typical research categories. When researching, I believe it's important to gain the deepest understanding of your topic as possible - this site helped me in doing this.

The Lisa Ekus Group, and The Julia Child Foundation for Gastronomy and the Culinary Arts.

Julia Child Foundation Logo. 2020. Photograph. Accessed May 20, 2020.

<https://lisaekus.com/blog/julia-child-foundation-appoints-next-generation-of-advisors/>.

I obtained the ideal image for the Julia Child Foundation's logo from this website, as almost all others were PNGs. This image can be found at the top of the Julia Child Foundation page. I categorized this as secondary, as the Julia Child Foundation only became active following Child's death.

Mellows, Marilyn. "Julia! America's Favorite Chef; Biography of Julia Child." American Masters. Last modified June 15, 2005. Accessed February 26, 2020.

<http://www.pbs.org/wnet/americanmasters/julia-child-about-julia-child/555/>.

I found this source to be extremely helping in gaining insight on Child's personal thoughts and feelings throughout the span of her life. This website offered multiple quotes from both Child and her peers, which helps strengthen any research.

Olsson, Mary. Mastering the Art of French Cooking Volumes 1 and 2. Photograph. Bauman Rare Books. April 25, 2014. Accessed May 21, 2020.

<https://www.baumanrarebooks.com/blog/story-behind-mastering-art-cooking-julia-child/>.

This image of Mastering the Art of French Cooking Volumes One and Two is simply used to show what they looked like.

PBS Authors. "Julia Child: PBS Icon and Cooking Pioneer." PBS. Last modified 2020. Accessed February 26, 2020. <https://www.pbs.org/food/julia-child/>.

This website served me in many ways, as it gave a general overview of Child's life and her accomplishments. This website gave me several building blocks to build my own interpretations on.

People History Authors. "What Happened in the 1960's?" The People History. Last modified 2020. Accessed February 26, 2020. <http://www.thepeoplehistory.com/1960s.html>.

Similarly to before, this site helped me in understanding what life was like in the nineteen sixties - aka when Julia's fame was at her peak. The information on this website allowed me to create a better image in my own text of the world in which Child lived.

Pixabay. *Five White Plates with Different Kinds of Dishes*. Photograph. 2019.

<https://images.pexels.com/photos/54455/cook-food-kitchen-eat-54455.jpeg?cs=srgb&dl=five-white-plates-with-different-kinds-of-dishes-54455.jpg&fm=jpg>.

I chose this image because it provided a simple background for my interview page as to not distract from the text.

Salkeld, Lauren. Instant messenger interview by the author. Glocester, RI. February 26, 2020.

This interview helped me in gaining an expert opinion on Julia's life. The interviewee answered my questions with great detail, which I believe to be a great source for my project.

Samuels, Sean. Mastering the Art of French Cooking Volumes One and Two. Photograph. April 25, 2015.

<https://www.baumanrarebooks.com/blog/wp-content/uploads/2014/04/75716.jpg>.

This photo offers a visual of what Child's cookbook(s) actually looked like. Often, an image solidifies the idea of a person/thing in a reader's mind, which is what I was mainly trying to accomplish. I placed this picture next to the introduction snippet of the actual book.

Spring, Kelly A. "Julia Child." National Women's History Museum. Last modified 2016.

Accessed May 20, 2020.

<https://www.womenshistory.org/education-resources/biographies/julia-child>.

This website provided great general information about Child's life, especially her earlier years. Her influence is expertly explained and detailed, as well as Child's general message.

Terkel, Studs, and Virginia Durr. "Firsthand Accounts of the Great Depression." Facing History and Ourselves. Last modified 2020. Accessed May 21, 2020.

<https://www.facinghistory.org/mockingbird/firsthand-accounts-great-depression>.

In order to solidify my points, I used this quote from the Great Depression. Virginia Durr, who eventually became a civil rights activist, spoke on her time during the Depression and how 'insane' the country became. This is categorized as secondary because the author of the website has processed the quotation.

Wachs, Sydney. *Fresh Ingredients*. Photograph. Unsplash: Photos for Everyone. August 7, 2016. Accessed May 21, 2020. <https://unsplash.com/photos/epqNIYI6S7E>.

This image is used as the background for "*The Beginnings of Change: The Publication of Mastering the Art of French Cooking*."

Wallpaper Abyss. *French Cuisine*. Photograph. Wallpaper Abyss. April 6, 2012. Accessed May 22, 2020. <https://wall.alphacoders.com/big.php?i=233622>.

This photo features a layout of classic french ingredients. Photo is used as background on "The French Chef" page.

WGBH Authors. "Julia Child." WGBH. Last modified 2018. Accessed January 9, 2020. <https://www.wgbh.org/foundation/julia-child>.

This source aided my research for this project because it offered information from an organization that was familiar with Child and her work ethic. WGBH was the network that produced and aired her trademark TV show, the French Chef. This program is one of the largest factors that contributed to Child's widespread success.

Williams, Savanna. 50's Housewife with Packaged Foods. 2020. Illustration. Accessed May 20, 2020. <https://acultivatednest.com/should-you-be-like-an-old-fashioned-1950s-housewife/>.

Although this illustration isn't a primary source, I thought it nicely blended together the role many women had during the 50's and the current culinary products frequently being used.

Yakovleva, Daria. Cooking Supplies. Photograph. Pixabay. December 29, 2016. Accessed May 22, 2020. <https://pixabay.com/photos/food-kitchen-cook-tomatoes-dish-1932466/>.

This photo is used on the interview page. The content on this page is hugely important, and the simplicity of the background doesn't take away from it.