

Six Americans In Paris And The Birth Of New Gastronomy

The year was 1968, and Paris was the epicenter of cultural, artistic, and culinary revolution. In the midst of this vibrant atmosphere, six Americans found themselves in the French capital, unknowingly spearheading a movement that would forever change the world of gastronomy as we know it today.

The Arrival of Julia Child

Julia Child, a passionate home cook, arrived in Paris with her husband in the late 1940s. Enamored by the French cuisine, she immersed herself in culinary education, attending Le Cordon Bleu cooking school. Julia's dedication and love for French cooking would eventually lead her to publish "Mastering the Art of French Cooking" in 1961, a landmark cookbook that introduced traditional French techniques to American households, encouraging a renewed interest in food preparation and inspiring a generation of home cooks. Her television show, "The French Chef," further solidified her influence, captivating audiences with her charisma and passion for all things gastronomy.

The Gastronomic Adventurers

Around the same time, five other Americans, Alice Waters, Richard Olney, Patricia Wells, David Lebovitz, and Dorie Greenspan, found themselves in Paris, each pursuing their own culinary dreams.

The Gourmands' Way: Six Americans in Paris and the Birth of a New Gastronomy

by Justin Spring (Kindle Edition)

★★★★☆ 4.5 out of 5

Language : English



File size	: 49437 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
X-Ray	: Enabled
Word Wise	: Enabled
Print length	: 449 pages



Alice Waters: A Pioneer of Farm-to-Table Cuisine

Alice Waters, known for her iconic restaurant Chez Panisse, was drawn to the simplistic beauty of French cuisine. Inspired by the local markets in Paris, she developed a philosophy of sourcing fresh, seasonal ingredients to create simple yet exquisite dishes. Waters is widely credited with popularizing the farm-to-table movement in America, emphasizing the use of locally sourced ingredients and sustainable farming practices.

Richard Olney: Beneath the Olive Trees

Richard Olney, enamored by the Provençal lifestyle, established himself as a prominent voice in the appreciation of traditional French cuisine. His meticulously detailed cookbooks, such as "The French Menu Cookbook," not only showcased the recipes but also reflected his deep appreciation for the culture and art of dining. Olney's emphasis on quality ingredients and a deep understanding of regional cooking techniques left a lasting impact on American gastronomical perceptions.

Patricia Wells: Mastering the Bistros

Patricia Wells, a journalist and food writer, moved to Paris with her husband and quickly fell in love with the charming bistro culture of the city. Wells dedicated her career to exploring and understanding the nuances of Parisian bistros. Her book "The Food Lover's Guide to Paris" introduced readers to hidden gastronomic gems and became an essential resource for food enthusiasts exploring the city. Her admiration for the city's culinary traditions and her insightful recommendations have made her a trusted authority on Parisian dining.

David Lebovitz: Dessert Connoisseur

David Lebovitz, a former pastry chef at Berkeley's Chez Panisse, made Paris his home in the early 2000s. Known for his blog, cookbooks, and highly popular social media presence, Lebovitz has become a celebrated figure in the French culinary world. His expertise lies in the realm of all things sweet, and his recipes and stories provide an insider's perspective into the vibrant dessert culture of Paris.

Dorie Greenspan: The Cookie Whisperer

Dorie Greenspan arrived in Paris seeking adventure and ended up falling in love with French patisserie. Her passion for baking and meticulous approach to recipe development led her to collaborate with renowned patissiers such as Pierre Herme. Greenspan's best-selling cookbooks, including "Baking: From My Home to Yours," have made her a beloved figure in the world of baking and have introduced home cooks to the art of perfecting French pastries.

The Transformation of Gastronomy

The collective influence of these six Americans in Paris was profound. Their commitment to quality ingredients, meticulous attention to technique, and appreciation for the rich culinary traditions of France helped redefine American

gastronomy. Through their books, television shows, and restaurants, they inspired a new wave of food enthusiasts, chefs, and home cooks.

The Legacy Lives On

Today, their impact can be seen in the farm-to-table movement, the popularity of French cuisine in the United States, and the countless culinary enthusiasts who owe their inspiration to these six Americans in Paris. Their dedication to the art of cooking and their unwavering love for French gastronomy forever transformed the culinary landscape and continue to influence generations to come.



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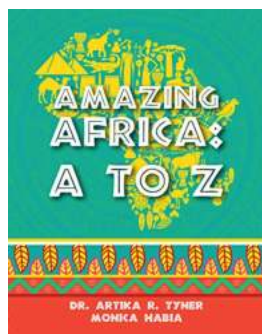


A biography of six writers on food and wine whose lives and careers intersected in mid-twentieth-century France

During les trente glorieuses—a thirty-year boom period in France between the end of World War II and the 1974 oil crisis—Paris was not only the world’s most delicious, stylish, and exciting tourist destination; it was also the world capital of

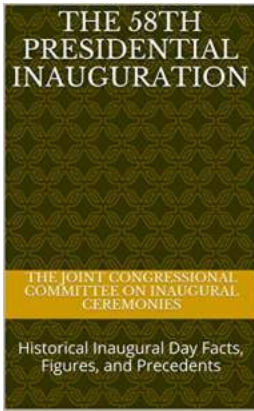
gastronomic genius and innovation. *The Gourmands' Way* explores the lives and writings of six Americans who chronicled the food and wine of “the glorious thirty,” paying particular attention to their individual struggles as writers, to their life circumstances, and, ultimately, to their particular genius at sharing awareness of French food with mainstream American readers. In doing so, this group biography also tells the story of an era when America adored all things French. The group is comprised of the war correspondent A. J. Liebling; Alice B. Toklas, Gertrude Stein’s life partner, who reinvented herself at seventy as a cookbook author; M.F.K. Fisher, a sensualist and fabulist storyteller; Julia Child, a television celebrity and cookbook author; Alexis Lichine, an ambitious wine merchant; and Richard Olney, a reclusive artist who reluctantly evolved into a brilliant writer on French food and wine.

Together, these writer-adventurers initiated an American cultural dialogue on food that has continued to this day. Justin Spring’s *The Gourmands' Way* is the first book ever to look at them as a group and to specifically chronicle their Paris experiences.



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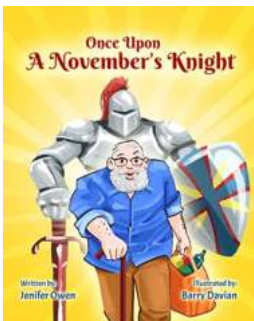
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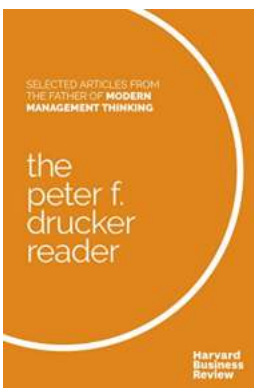
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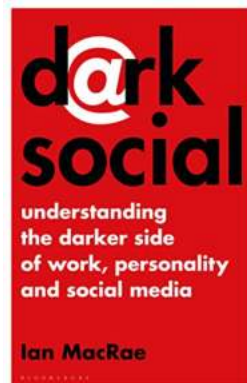
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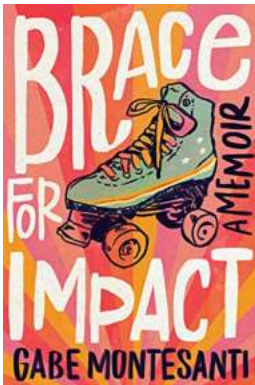
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