

**E-Newsletter | October 2014**

Women Cooks and Chefs

In 2014, Sarah Deckert made history when she became the first female Armed Forces 'Chef of the Year.' In 2013, she had been named a 4 Star Military Executive Chef. Deckert follows in the trailblazing footsteps of women who regularized recipes - adding measurements - and brought French and Chinese cooking to America. In this month's enewsletter, we profile two cooks: Julia Child and Joyce Chen.



Julia Child

A towering woman over six feet tall, Julia Child fell in love with French food when her husband, who was in the foreign service, was posted to Paris and took her to the oldest restaurant in the country. She started taking cooking classes and eventually opened a cooking school with two partners. An outgrowth of the school was a cookbook, *Mastering the Art of French Cooking*.

After the book's publication, the Childs moved to Cambridge, Massachusetts, and, in 1963, she appeared on public television in Boston to discuss her book. She brought eggs and utensils to the interview and made an omelet while on-the-air. Her stage presence was so engaging that she soon launched a television show, *The French Chef*.



Joyce Chen

Child had much success in her career. She published 11 cookbooks and starred in a number of series television cooking shows. She was so beloved that her 'quirks' were often used as jokes in such programs as *Saturday Night Live*. Not surprisingly, she received many honors including a Peabody Award in 1965 and an Emmy in 1966. The first woman inducted into the Culinary Institute of America, Child also received an honorary doctorate from

Harvard. The recipient of the Presidential Medal of Freedom (2003) and the Legion of Honor (from the French government), Child has been inducted into the National Women's Hall of Fame.

Joyce Chen introduced Americans to Mandarin (Chinese) cooking after she and her husband emigrated to the U.S. She opened her first restaurant in 1958 in Cambridge, Massachusetts. She introduced diners to dishes including Peking duck, moo shoo pork, and hot and sour soup. Chen also introduced the concept of Chinese buffets to attract diners on the slower nights of Tuesday and Wednesday. Chen published *The Joyce Chen Cookbook* in 1962. In 1967, she had her own cooking show, *Joyce Chen Cooks*, which was filmed on the same television set at public broadcasting station WGBH in Boston as Julia Child's

The French Chef.

In 1971, Chen launched a line of cooking utensils and received a patent for the flat bottom wok, or stir fry pan. In 1982, Joyce Chen Specialty Foods was formed to sell her bottled sauces. Chen was inducted into the James Beard Foundation Hall of Fame in 1998. Today, her son runs the highly successful Joyce Chen Foods, Inc. which sells cooking oils, spices and sauces.

Both Joyce Chen and Julia Child are featured on U.S. postage stamps in the Celebrity Chefs Forever series issued in September 2014. What grand entrepreneurs! We are proud to stand on their shoulders.

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Her Story: A Timeline of the Women Who Changed America

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