

Six Americans in Paris: The Birth of Modern Gastronomy

In the early 20th century, a group of six American women traveled to Paris and revolutionized French cuisine. These women, known as the "American Girls," brought their own unique perspectives and culinary skills to the city, and their influence can still be seen in the city's restaurants today.

The American Girls were:



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

★★★★☆ 4.5 out of 5

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- Julia Child
- Simone Beck
- Louise Bertholle
- Madeleine Kamman
- Patricia Wells

These women came from different backgrounds and had different reasons for coming to Paris. But they all shared a love of food and a desire to learn more about French cuisine. They studied under some of the most famous chefs in Paris, and they quickly became experts in the city's culinary scene.

The American Girls began to share their knowledge of French cuisine with the American public through cookbooks, television shows, and cooking classes. They helped to introduce Americans to the joys of French food, and they inspired a new generation of American chefs.

The American Girls' influence on French cuisine is still felt today. Many of the techniques and recipes that they introduced to Paris are now staples of French cooking. And their legacy continues to inspire new generations of chefs and food lovers.

Julia Child

Julia Child is perhaps the most famous of the American Girls. She was born in Pasadena, California, in 1912. She studied at Smith College and worked as a copywriter before moving to Paris in 1948 with her husband, Paul Child. In Paris, Julia studied cooking at the Cordon Bleu cooking school. She also worked as a food writer and television personality.

Julia Child's most famous cookbook, *Mastering the Art of French Cooking*, was published in 1961. The book became a bestseller and helped to introduce Americans to the joys of French food. Julia Child also hosted several popular television shows, including *The French Chef* and *Julia and Jacques Cooking at Home*.

Julia Child died in 2004, but her legacy continues to live on. She is considered one of the most influential chefs of the 20th century, and her cookbooks and television shows continue to inspire new generations of cooks.

Simone Beck

Simone Beck was born in San Francisco, California, in 1905. She studied at the University of California, Berkeley, and worked as a journalist before moving to Paris in 1929. In Paris, Simone studied cooking at the Cordon Bleu cooking school. She also worked as a food writer and television personality.

Simone Beck is best known for her work with Julia Child. She co-authored several cookbooks with Julia, including *Mastering the Art of French Cooking*. Simone also hosted several popular television shows with Julia, including *The French Chef* and *Julia and Jacques Cooking at Home*.

Simone Beck died in 1991, but her legacy continues to live on. She is considered one of the most influential chefs of the 20th century, and her cookbooks and television shows continue to inspire new generations of cooks.

Louissette Bertholle

Louissette Bertholle was born in Paris, France, in 1921. She studied at the École hôtelière de Paris and worked as a chef in several restaurants before opening her own restaurant, La Poule au Pot, in 1946. La Poule au Pot quickly became one of the most popular restaurants in Paris, and it was frequented by many famous people, including Ernest Hemingway and Salvador Dalí.

Louisette Bertholle is best known for her classic French cuisine. She was a master of traditional French techniques, and she used only the freshest and finest ingredients. Louisette Bertholle's restaurant, La Poule au Pot, is still open today, and it continues to serve some of the best classic French food in Paris.

Louisette Bertholle died in 2014, but her legacy continues to live on. She is considered one of the most influential chefs of the 20th century, and her restaurant, La Poule au Pot, is still one of the most popular restaurants in Paris.

Madeleine Kamman

Madeleine Kamman was born in San Francisco, California, in 1930. She studied at the University of California, Berkeley, and worked as a journalist before moving to Paris in 1952. In Paris, Madeleine studied cooking at the Cordon Bleu cooking school. She also worked as a food writer and television personality.

Madeleine Kamman is best known for her work as a cooking teacher. She founded the École de Cuisine La Varenne in Paris in 1975. The school offers a variety of cooking classes for both professionals and home cooks. Madeleine Kamman has also written several cookbooks, including *The Making of a Cook* and *The New Cuisine*.

Madeleine Kamman died in 2020, but her legacy continues to live on. She is considered one of the most influential chefs of the 20th century, and her cooking school, École de Cuisine La Varenne, is still one of the most prestigious cooking schools in the world.

Patricia Wells

Patricia Wells was born in Duluth, Minnesota, in 1946. She studied at the University of Minnesota and worked as a journalist before moving to Paris in 1975. In Paris, Patricia studied cooking at the Cordon Bleu cooking school. She also worked as a food writer and television personality.

Patricia Wells is best known for her work as a food writer. She is the author of several cookbooks, including *The Food of France* and *The Provence Cookbook*. Patricia Wells has also written for several magazines and newspapers, including *The New York Times* and *The Wall Street Journal*.

Patricia Wells continues to live in Paris today. She is considered one of the most influential food writers of the 21st century, and her cookbooks and articles continue to inspire new generations of cooks.

The Legacy of the American Girls

The American Girls were pioneers in the world of French cuisine. They helped to introduce Americans to the joys of French food, and they inspired a new generation of American chefs. Their legacy continues to live on today, in the many restaurants and cooking schools that they founded, and in the cookbooks and articles that they wrote.

The American Girls were true visionaries. They saw the potential of French cuisine, and they helped to bring it to the world. Their work has had a profound impact on the way that we eat and cook today.

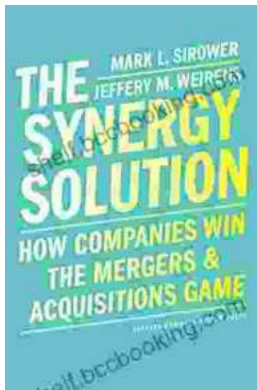
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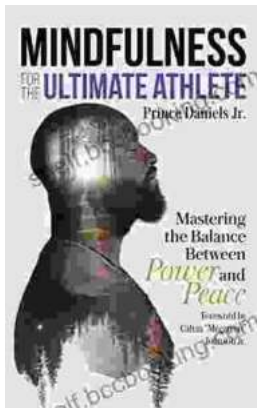


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