

## **JULIA CHILD** A RECIPE FOR LIFE

Julia Child's insatiable curiosity and tenacious spirit drove her to endlessly try, test, prove and communicate how to make delicious food. Learning to cook empowered Julia and she in turn empowered others, profoundly transforming American cuisine and food culture. Julia Child: A Recipe for Life explores Julia's personal evolution and America's culinary revolution.

*Julia Child: A Recipe for Life* explores the key ingredients that made Julia Child the powerful and iconic woman that she was.

Visitors will journey through Julia's life, beginning with the moment that ignited her curiosity and passion for French cuisine and inspired her career.

At the heart of the exhibition, Julia's passion for teaching is explored through her meticulous process of recipe development for *Mastering the Art of French Cooking* and *The French Chef*.

Other areas for exploration will be on Julia's early life, her team members, and her legacy of inspiring people around the world.

## **BOOKING INQUIRIES**

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## **KEY EXPERIENCES**

- Interactive replica kitchen from the set of *The French Chef*
- Dramatic vignettes and themed areas highlighting key moments of Julia's life
- Footage, audio, and photography documenting Julia, her distinctive voice, and her extraordinary contributions to the culinary world
- Interactives will include virtual food reproductions of Julia's most famous dishes and stations to test your cooking techniques
- Intentional design incorporating scent and color themes to evoke powerful memories and an emotional experience

## SPECIFICATIONS

**SPACE REQUIRED** 3,000 – 5,000 sq. ft.

**TARGET AUDIENCE** Adults, Intergenerational Groups

FREIGHT Two (2) x 53 ft. trailers (estimated)

**TOUR** Summer 2023 - 2030 Inquire for Availability

Julia Child: A Recipe for Life is a touring exhibition produced and managed by FLYING FISH. It was developed in collaboration with the Napa Valley Museum, under rights granted by The Julia Child Foundation for Gastronomy and the Culinary Arts and The Schlesinger Library, Radcliffe Institute, Harvard University, and generously supported by Oceania Cruises.