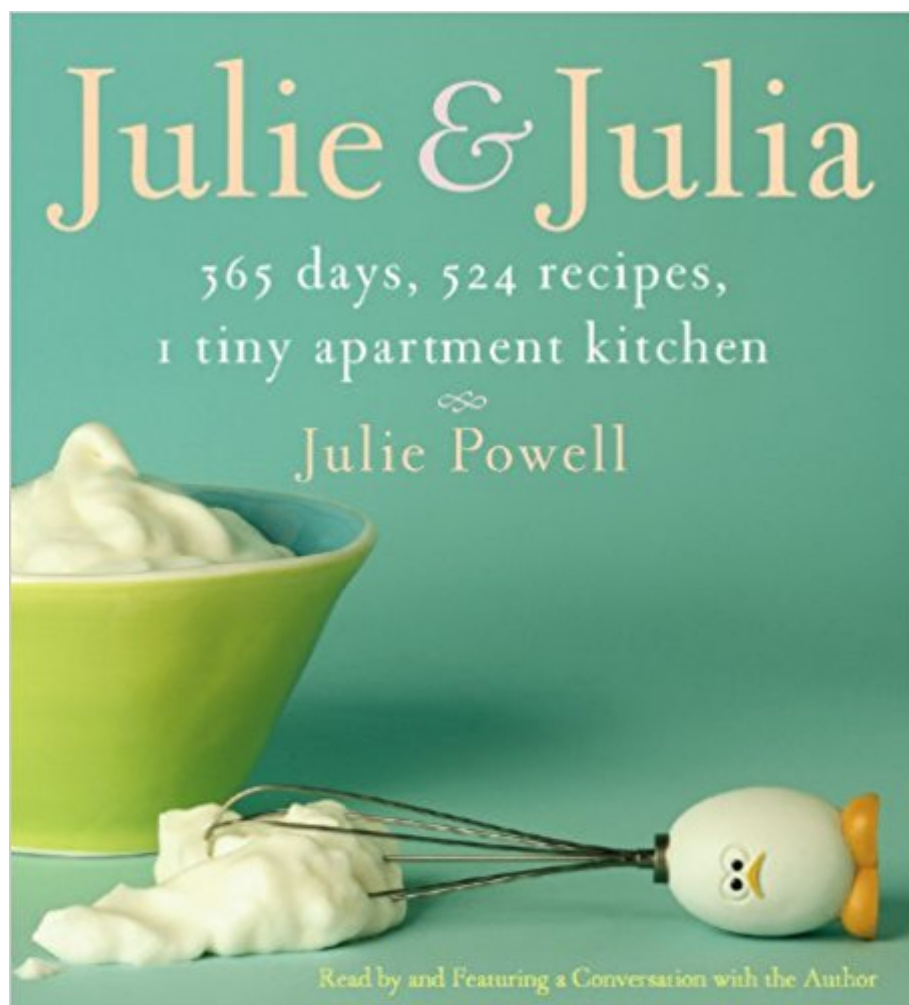


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Julie And Julia: 365 Days, 524 Recipes, 1 Tiny Apartment Kitchen



Synopsis

Nearing 30 and trapped in a dead-end secretarial job, Julie Powell reclaims her life by cooking every single recipe in Julia Child's legendary *Mastering the Art of French Cooking* in the span of one year. It's a hysterical, inconceivable redemptive journey - life rediscovered through aspics, calves' brains and crÃ"me brÃ"lÃ©e. The bestselling memoir that's "irresistible....A kind of Bridget Jones meets *The French Chef*" (Philadelphia Inquirer) is now a major motion picture directed by Nora Ephron, starring Amy Adams as Julie and Meryl Streep as Julia, the film *Julie & Julia* will be released by Sony Pictures on August 7, 2009.

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Customer Reviews

Julie & Julia is the story of Julie Powell's attempt to revitalize her marriage, restore her ambition, and save her soul by cooking all 524 recipes in Julia Child's *Mastering the Art of French Cooking*, Volume I, in a period of 365 days. The result is a masterful medley of Bridget Jones' Diary meets *Like Water for Chocolate*, mixed with a healthy dose of original wit, warmth, and inspiration that sets this memoir apart from most tales of personal redemption. When we first meet Julie, she's a frustrated temp-to-perm secretary who slaves away at a thankless job, only to return to an equally demoralizing apartment in the outer boroughs of Manhattan each evening. At the urging of Eric, her devoted and slightly geeky husband, she decides to start a blog that will chronicle what she dubs the "Julie/Julia Project." What follows is a year of butter-drenched meals that will both necessitate the wearing of an unbearably uncomfortable girdle on the hottest night of the year, as well as the realization that life is what you make of it and joy is not as impossible a quest as it may seem, even

when it's -10 degrees out and your pipes are frozen. Powell is a natural when it comes to connecting with her readers, which is probably why her blog generated so much buzz, both from readers and media alike. And while her self-deprecating sense of humor can sometimes dissolve into whininess, she never really loses her edge, or her sense of purpose. Even on day 365, she's working her way through Mayonnaise Collee and ending the evening "back exactly where we started--just Eric and me, three cats and Buffy...sitting on a couch in the outer boroughs, eating, with Julia chortling alongside us...." Inspired and encouraging, Julie and Julia is a unique opportunity to join one woman's attempt to change her life, and have a laugh, or ten, along the way. --Gisele Toueg --This text refers to an out of print or unavailable edition of this title.

Powell became an Internet celebrity with her 2004 blog chronicling her yearlong odyssey of cooking every recipe in Julia Child's Mastering the Art of French Cooking. A frustrated secretary in New York City, Powell embarked on "the Julie/Julia project" to find a sense of direction, and both the cooking and the writing quickly became all-consuming. Some passages in the book are taken verbatim from the blog, but Powell expands on her experience and gives generous background about her personal life: her doting husband, wacky friends, evil co-workers. She also includes some comments from her "bleaders" (blog readers), who formed an enthusiastic support base. Powell never met Julia Child (who died last year), but the venerable chef's spirit is present throughout, and Powell imaginatively reconstructs episodes from Child's life in the 1940s. Her writing is feisty and unrestrained, especially as she details killing lobsters, tackling marrowbones and cooking late into the night. Occasionally the diarist instinct overwhelms the generally tight structure and Powell goes on unrelated tangents, but her voice is endearing enough that readers will quickly forgive such lapses. Both home cooks and devotees of Bridget Jonesâ "style dishing will be caught up in Powell's funny, sharp-tongued but generous writing. Copyright Â© Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. --This text refers to an out of print or unavailable edition of this title.

I never read Julie's blog, and I never saw the movie, but I read about it. So when the book was listed for \$1.99 I figured it was worth a try. I'm glad I bought it, because it is an entertaining account of one woman's obsession with cooking every recipe in Julia Child's magnum opus, Mastering the Art of French Cooking. Setting aside one year to accomplish this feat, Julie bravely begins with page one and works her way through all 524 recipes. It's a wonder she and her husband didn't die from high cholesterol eating all this rich foodAn amusing account of what started so light-heartedly and came to be a way of coping with a dead-end job, the trauma of living in New York during 9/11, and

trying to cook in a tiny kitchen which was never designed for this. Day by day, week by week, she works her way through the book, sharing with us her failures and successes, until she at last emerges, a sadder but wiser woman, at the end.

People either like Julie Powell or loathe her, it seems. Although in the blog on which the book and film were based, she shows herself to be prone to overreacting and self-absorption, I appreciated her acerbic wit. Apparently she did not handle her subsequent fame very well, and her follow-up memoir was uniformly-panned, pun intended.

Reading this book must be like reading Julie Powell's blog - informal, funny, annoying. Some parts of the book should not be read while eating (the parts dealing with offal) but all in all, Great read. Oh, if you're expecting a lot of Julia Child bio (like the movie), forget it. A few entertaining letters written by Paul Childs are about it.

I was expecting the feel-good story from the movie, but discovered the book to be a little darker. Filled with some details that don't necessarily need to be shared. However, there are some details that are spot-on!

Delightful, I thoroughly enjoyed it. Honest, real, down to earth and unpretentious. Well written, Julie made me feel as if I'm right there in her kitchen. I can identify so well with why she needed to do this project. As for the way she seems...she might as well be me or a close friend. Loved it

Julie has the opportunity to explore how cooking or one cook book by Julia Child, Mastering the Art of French Cooking, can redeem her banal life as a secretarial temp, as well as invigorate her marriage and her lust for life. Yet she indulges all too frequently, in a kind of chick-lit expository of her friends' sex lives, or her own flailing marriage with Eric. Cooking, of course can be intrinsically linked to love and sex (which Julie herself alludes to over half of the way through when she describes the pecan pie she baked to seduce actor David Strathairn). Or more bluntly she states "in the physical act of cooking, especially something complex or plain old hard to handle, dwelled unsuspected reservoirs of arousal both gastronomic and sexual." But neither the cooking nor the sex lives we read in Julie/Julia, is sexy. I was not seduced but I must be one in the category that Julie calls "culinarily depraved." There's a difference between blogging and writing a book. In a book, as a reader I expect to adventure

vicariously with the narrator/protagonist, and come out a little transformed by the experience. Blogging can be rather more voyeuristic; one can scan, much like the flaneur of the Paris boulevards, and watch as an outsider. The internet encourages such scanning or *ÀÊ surfingÀÊ Ê™*, not too deep, detached, even if you do *ÀÊ followÀÊ Ê™*, your expectations tend not to be demanding. You don't have to read too deeply. Because one can sustain an audience with a blog doesn't necessarily mean one can write; and what can work as a blog doesn't in this instance work as a book. The narrative is all over the place and sometimes the sentences so unclear particularly when Julie digresses into an anecdote right in the middle of something, and by the time she gets back to the original train of thought, you've completely lost it. She can't seem to stay focused. This is not so much Julie's fault, as the editor's. Surely, an editor could have made the book sharper, and cut out much of the drivel.

I was really looking forward to reading this after seeing the movie several years ago. I actually did not finish the book. Julie just didn't come across as likable in the book as she did in the movie. I may also have been a little jaded from reading about the follow-up book.

Kind of boring...too much repetition.

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