

Julia Child Quotes

*Food, Cooking, Thinking, People, Wine, Kitchen, Mean, Art, Important,
Vegetables, Recipes, Fun, Way, Cooks, Lovely, Real, Done, Ideas, Drinking,
Sports*

Noodles are not only amusing but delicious.

~Julia Child

The only time to eat diet food is while you're waiting for the steak to cook.

~Julia Child

A party without cake is really just a meeting.

~Julia Child

You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients.

~Julia Child

People who love to eat are always the best people.

~Julia Child

The only real stumbling block is fear of failure. In cooking you've got to have a what-the-hell attitude.

~Julia Child

I was 32 when I started cooking; up until then, I just ate.

~Julia Child

In department stores, so much kitchen equipment is bought indiscriminately by people who just come in for men's underwear.

~Julia Child

Find something you're passionate about and keep tremendously interested in it.

~Julia Child

I think anyone who is a carnivore needs to understand that meat does not originally come in these neat little packages.

~Julia Child

Moderation. Small helpings. Sample a little bit of everything. These are the secrets of happiness and good health.

~Julia Child

It is hard to imagine a civilization without onions.

~Julia Child

I think every woman should have a blowtorch.

~Julia Child

...nothing is too much trouble if it turns out the way it should.

~Julia Child

You learn to cook so that you don't have to be a slave to recipes. You get what's in season and you know what to do with it.

~Julia Child

How lovely life can be if one takes time to be friendly.

~Julia Child

To be a good cook you have to have a love of the good, a love of hard work, and a love of creating.

~Julia Child

Always start out with a larger pot than what you think you need.

~Julia Child

This is my invariable advice to people: Learn how to cook- try new recipes, learn from your mistakes, be fearless, and above all have fun!

~Julia Child

The best way to execute French cooking is to get good and loaded and

whack the hell out of a chicken.

~Julia Child

Always remember: If you're alone in the kitchen and you drop the lamb, you can always just pick it up. Who's going to know?

~Julia Child

Forget the cheap white wine: go to beef and gin!

~Julia Child

You have to eat to cook. You can't be a good cook and be a noneater. I think eating is the secret to good cooking.

~Julia Child

...no one is born a great cook, one learns by doing.

~Julia Child

It's so beautifully arranged on the plate - you know someone's fingers have been all over it.

~Julia Child

Dining with one's friends and beloved family is certainly one of life's primal and most innocent delights, one that is both soul-satisfying and eternal.

~Julia Child

Everything can have drama if it's done right. Even a pancake.

~Julia Child

It's fun to get together and have something good to eat at least once a day. That's what human life is all about - enjoying things.

~Julia Child

I don't use the word gourmet. The word doesn't mean anything

anymore. 'Gourmet' makes it sound like someone is putting sherry wine in the corn-flake casserole.

~Julia Child

I would happily die with a bottle of white Burgundy in my mouth.

~Julia Child

Romance is the icing but love is the cake.

~Julia Child

The secret of a happy marriage is finding the right person. You know they're right if you love to be with them all the time.

~Julia Child

Cooking is one failure after another, and that's how you finally learn.

~Julia Child

When you flip anything, you really you just have to have the courage of your convictions.

~Julia Child

In France, cooking is a serious art form and a national sport.

~Julia Child

The more you know, the more you can create. There's no end to imagination in the kitchen.

~Julia Child

We ought to enjoy our food, we ought to take time and care and prepare it correctly, and we ought to have fun doing it and make it a communal event.

~Julia Child

Eating is the secret to good cooking.

~Julia Child

Life itself is the proper binge.

~Julia Child

You'll never know everything about anything, especially something you love.

~Julia Child

A cookbook is only as good as its poorest recipe.

~Julia Child

A house without a cat is like a day without sunshine, a pie without fromage, a dinner without wine.

~Julia Child

Noncooks think it's silly to invest two hours' work in two minutes' enjoyment; but if cooking is evanescent, so is the ballet.

~Julia Child

How can a nation be called great if its bread tastes like kleenex?

~Julia Child

Drama is very important in life: You have to come on with a bang. You never want to go out with a whimper. Everything can have drama if it's done right. Even a pancake.

~Julia Child

The measure of achievement is not winning awards. It's doing something that you appreciate, something you believe is worthwhile.

~Julia Child

Never apologize for your cooking.

~Julia Child

Freshness is essential. That makes all the difference.

~Julia Child

It is the Americans who have managed to crown minced beef as hamburger, and to send it round the world so that even the fussy French have taken to le boeuf hache, le hambourgaire.

~Julia Child

Cooking well doesn't mean cooking fancy.

~Julia Child

Remember, 'No one's more important than people!' In other words, friendship is the most important thing--not career or housework, or one's fatigue--and it needs to be tended and nurtured.

~Julia Child

I think careful cooking is love, don't you? The loveliest thing you can cook for someone who's close to you is about as nice a valentine as you can give.

~Julia Child

I think one of the terrible things today is that people have this deathly fear of food: fear of eggs, say, or fear of butter. Most doctors feel that you can have a little bit of everything.

~Julia Child

The dinner hour is a sacred, happy time when everyone should be together and relaxed.

~Julia Child

A passionate interest in what you do is the secret of enjoying life...whether it is helping old people or children, or making cheese or growing earthworms.

~Julia Child

Fine wine is a living liquid ... Its life comprises youth, maturity, old age, and death.

~Julia Child

With enough butter, anything is good

~Julia Child

As you get older, you shouldn't waste time drinking bad wine.

~Julia Child

I'm a beet freak. I put them in the pressure cooker.

~Julia Child

If you're not ready to fail, you're not going to learn how to cook.

~Julia Child

I love root vegetables: carrots, parsnips, and turnips.

~Julia Child

I never feel lonely in the kitchen. Food is very friendly.

~Julia Child

I think careful cooking is love, don't you?

~Julia Child

Many of the delicious soups you eat in French homes and little restaurants are made just this way, with a leek-and-potato base to which leftover vegetables or sauces and a few fresh items are added.

~Julia Child

Being tall is an advantage, especially in business. People will always remember you. And if you're in a crowd, you'll always have some clean air to breathe.

~Julia Child

Just like becoming an expert in wine, you learn by drinking it, the best you can afford.

~Julia Child

Once you have mastered a technique, you barely have to look at a recipe again

~Julia Child

The egg can be your best friend if you just give it the right break

~Julia Child

In spite of food fads, fitness programs, and health concerns, we must never lose sight of a beautifully conceived meal.

~Julia Child

No matter what happens in the kitchen, never apologize.

~Julia Child

I'm awfully sorry for people who are taken in by all of today's dietary mumbo jumbo. They are not getting any enjoyment out of their food.

~Julia Child

I always give my bird a generous butter massage before I put it in the oven. Why? Because I think the chicken likes it -- and, more important, I like to give it.

~Julia Child

I enjoy cooking with wine, sometimes I even put it in the food I'm cooking.

~Julia Child

The sweetness and generosity and politeness and gentleness and humanity of the French had shown me how lovely life can be if one takes time to be friendly.

~Julia Child

Wine is one of the agreeable and essential ingredients of life

~Julia Child

Wine is a living liquid containing no preservatives. Its life cycle comprises youth, maturity, old age, and death. When not treated with reasonable respect it will sicken and die.

~Julia Child

Just speak very loudly and quickly, and state your position with utter conviction, as the French do, and you'll have a marvelous time!

~Julia Child

If you're afraid of butter, use cream.

~Julia Child

You must have discipline to have fun.

~Julia Child

There are only four great arts: music, painting, sculpture, and ornamental pastry- architecture being perhaps the least banal derivative of the latter.

~Julia Child

You are the butter to my bread, and the breath to my life

~Julia Child

Anything that says 'healthy' I say away from... Giving up butter, for instance, means that in about two years you will be covered in dandruff.

~Julia Child

I'm very much for making everything safe. The more natural the means

we use to raise our vegetables and get rid of bugs, the better.

~Julia Child

When the war broke out I decided I would be very patriotic. Standing my full height. I presented myself to the Wacs and the to the Waves. And I was rejected - I was an inch too tall.

~Julia Child

We are so bemused by our own petard, that we are unable to look at things objectively.

~Julia Child

People who are not interested in food always seem rather dry and unloving and don't have a real gusto for life.

~Julia Child

Until I discovered cooking, I was never really interested in anything.

~Julia Child

I was thirty-seven years old and still discovering who I was.

~Julia Child

Mastering the Art of French Cooking... doesn't mean it has to be fancy cooking, although it can be as elaborate as you wish.

~Julia Child

Fat gives things flavor.

~Julia Child

The main thing is to have a gutsy approach and use your head.

~Julia Child

One of the secrets, and pleasures, of cooking is to learn to correct something if it goes awry; and one of the lessons is to grin and bear it if

it cannot be fixed.

~Julia Child

People liked to eat veal until they saw pictures of these darling little animals with brown eyes. Veal calves been raised the same way for centuries.

~Julia Child

You don't spring into good cooking naked. You have to have some training. You have to learn how to eat.

~Julia Child

One of the important requirements for learning how to cook is that you also learn how to eat.

~Julia Child

I'm afraid that surprise, shock, and regret is the fate of authors when they finally see themselves on the page.

~Julia Child

As we say in the American Institute of Wine and Food, small helpings, no seconds. A little bit of everything. No snacking. And have a good time.

~Julia Child

I wouldn't keep him around long if I didn't feed him well.

~Julia Child

I believe in red meat. I often said: red meat and gin.

~Julia Child

You have to do it and do it, until you get it right.

~Julia Child

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