AUGUST 28, 2009 The Boston Courant 16

# Memories of Julia

### by Clint Hamblin

n outstanding new film called *Julie* & *Julia* opened just before Julia Child's birthday on August 15. Julia changed the way America thought about food. Ask any great chef of Boston.

# Roger Berkowitz of Legal Seafood

"It's the early '70s, and I'm buying fish," Berkowitz fondly remembered. "As I go by one stall, I see a box marked 'Monkey Tails." Intrigued, Berkowitz bought 10 pounds to put in the fish case at his market.

Julia Child happened to go into the shop that day. "When Julia saw the fish," Berkowitz said, "she got all excited and kept yelling, 'Lotte, lotte,' the French name for monkfish."

She ordered a whole monkfish, popular in France, for an upcoming show. The lotte not only became the star of the show, but it was also featured with Child in *Time* magazine and in her cookbook.

"Overnight," Berkowitz said, "Julia Child popularized monkfish – a real testament to her influence and popularity."

Always full of bright ideas, Berkowitz also said she drove a Volkswagen Bug with a spatula wired to the top of her antenna so she could find where she parked her car.

# Daniel Bruce of Meritage

"I took over the reins at the Boston Harbor Hotel," Bruce said. "Julia visited often and enjoyed the kind of foods I cooked. She loved that I wasn't afraid to use butter."

"Julia said, 'I don't understand what's wrong with people when it comes to cream and butter. If you're afraid of butter, just use a little cream!"

# Ken Oringer of Clio, Uni, Toro, La Verdad and KO Prime

Ken Oringer was watching Julia's cooking shows when he was 10 years old.

"She came to my restaurant for dinner," Oringer remembered. "Her knowledge for food was amazing," he said. "She was open to anything – frog legs, bone marrow,



Julia Child

fois gras, veal, lamb, duck."

"I was doing research to open La Verdad in Boston," Oringer said. "Julia sent me to this little down and dirty taqueria. They made tripe tacos – braised veal head tacos along with other more conventional tacos," he said. "It was just the information I needed."

# Lydia Shire of Scampo

"I've known Julia since the early '70s," Shire reminisced. "She was instrumental in getting me my first executive chef position at the restaurant Harvest in Cambridge."

"She invited me on her last trip to England, because she wanted to eat oysters. By then she was in a walker, but it didn't matter. Julia was fearless and forged

ahead," Shire said. "Food was our bond."

"I made a dessert from her book," Shire remembered. "When she came to my house, I asked, 'Julia, how do you like my tart?' She said it was a little dry. Julia was brutally honest, always interested in progressing the art of cooking."

## **Jasper White of Summer Shack**

"Julia would call me for seafood. I was her seafood/lobster guy."

Friends for over 20 years, White worked with Child on her television show. "We spent days planning everything," he said. "It was serious television for us."

"Julia raised the bar," White said. "She had the first how-to show on PBS. There were some cooking shows before, but not with the purpose of educating that she had."

"She was a sweet, loving and fun person," White said. "I still miss her."

# Gordon Hamersley of Hamersley's

"I met Julia in 1980. She was curious about young American cooks and wanted to know what was in our heads, why we wanted to become chefs and how we thought we were going to do it. From that first conversation, we struck up a friend-ship that would last many years."

Hamersley remembered, "When we opened Hamersley's, she was always quick to tell me what she thought. I valued this critique greatly and took her advice on many things."

Child told Hamersley, "Cook simple food well. Cook from your heart, and don't make it too fancy."

"She changed the way we see ourselves as chefs," Hamersley said. "She helped bring the best out in us."

# Sally Jackson, personal friend

Sally Jackson, a friend of Child's, recalled dining with her when she ordered duck. The waiter asked, "How shall I request that be prepared, Mrs. Child?" She responded, "Perfectly!"

We all miss you, Julia. Happy birthday.



Lydia Shire and Julia Child



Roger Berkowitz and Julia Child