Delve Deeper into *Kings of Pastry*  
A film by Chris Hegedus and D A Pennebaker

This multi-media resource list, compiled by Susan Conlon and Martha Perry Liu of Princeton Public Library, provides a range of perspectives on the issues raised by the upcoming *POV* documentary *Kings of Pastry.*

When Chris Hegedus and D A Pennebaker, award-winning filmmakers of *The War Room, Startup.com and Don’t Look Back,* turn their sights on the competition for the Meilleurs Ouvriers de France, the country’s Nobel Prize for pastry, you’re in for a treat. In *Kings of Pastry,* 16 chefs, including Jacquy Pfeiffer, co-founder of Chicago’s French Pastry School, whip up the most gorgeous, delectable, gravity-defying concoctions and edge-of-your-seat drama as they deliver their spun-sugar desserts to the display table. The inevitable disasters and successes prove both poignant and hilarious.

**ADULT NONFICTION**

**Baking & Pastry Techniques**

Bilheaux, Roland and Alain Escoffier. *French Professional Pastry Series.* Hoboken, NJ: John Wiley, 1998. This classic series provides a complete overview of basic techniques and applications for French pastry and is a standard for all professional pastry chefs. Volumes in the series include *Creams, Confections,* and *Finished Desserts; Doughs, Batters,* and *Meringues; Petits Fours,* *Chocolate,* *Frozen Desserts,* and *Sugar Work,* among others. Translated from French.


La Varenne, François Pierre de and Terence Scully. *La Varenne’s Cookery: The French Cook; The French Pastry Chef; The French Confectioner.* Blackawton, Totnes, UK: Prospect Books, 2006. Modern translation (first published in Paris between 1651 and 1660) the book is essential reading for anyone seeking to understand French cookery of the seventeenth century. Includes a detailed commentary covering the life of La Varenne, the nature of his three works, and period French cooking. La Varenne (1618-1678) was chef to the Marquis d’Uxelles and the first to produce a French cookery book of any substance since Le Viandier almost 300 years earlier, and therefore the first to record the advances in French cooking since the fifteenth century.


**French Culinary Travel Guides**


**Recipes and References**

Greenspan, Dorie. *Desserts by Pierre Herme.* Boston: Little, Brown, 1998. Pierre Herme is acknowledged to be the greatest pastry chef in France & at long last he divulges his recipes for more than one hundred divinely delicious & stunning desserts, many surprisingly easy to prepare.


**ADULT FICTION**

Bessette, Alicia. *Simply from Scratch.* New York: Dutton, 2010. After she joins a baking contest to try to shake off the lingering grief from her husband’s death, Zell Carmichael Roy befriends her nine-year-old next-door neighbor, a motherless girl who joins Zell’s quest for dessert-competition glory.

Washburn, L.J. *The Pumpkin Muffin Murder: A Fresh-Baked Mystery.* New York: Obsidian, 2010. Phyllis loves to spend quality time with her grandson. She’ll be taking him to a festival with hopes of winning the baking contest—now that her friendly competitor, Carolyn, is judging and not competing. But when a decorative scarecrow is actually a dead body in disguise, it’s Phyllis’s sleuthing skills that are needed. The dead body is that of the festival’s organizer— and his wife, Carolyn’s friend, falls under suspicion. Carolyn turns to Phyllis for help, because who’s better at dishing out some justice than a baker extraordinaire who can handle the heat.
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**NONFICTION FOR YOUNGER READERS**


Pratchett, Fiona. *Children's Book of Baking.* Usborne; New edition, 2009. Grades 4-8. Alongside recipes, basic baking techniques and skills such as making pastry are explained, as well as ideas for how to decorate your creations. Recipes are accompanied by illustrated step-by-step instructions and photographs.


**FICTION FOR YOUNGER READERS**


Emberley, Rebecca and Ed Emberley. *The Red Hen.* New York: Roaring Brook Press, 2010. PreS-grade 2. Red Hen finds a recipe for a Simply Splendid Cake and asks her friends the cat, the rat, and the frog to help with the preparations. But it seems as though her friends want no part in the cake until it's ready to eat. Will they decide to pitch in, or let Red Hen do all of the hard work?

Nakagawa, Chihiro and Junji Koyose. *Who Made This Cake?*

**FILMS, VIDEOS and BROADCASTS**

*Chocolat.* A film by David Brown; Kit Golden; Leslie Hollerman; Robert Nelson Jacobs; Lasse Hallström. Burbank, CA: Miramax Home Entertainment; Distributed by Buena Vista Home Entertainment, 2001. DVD. When a single mother and her young daughter move to rural France and open a chocolate shop - with Sunday hours - across the street from the local church, they are met with some resistance from the rigidly moral community. But as soon as the townspeople discover their delicious products, their attitudes begin to change.


*The French Chef with Julia Child, 2/Disc 3.* A film by Russell Morash; Julia Child;

*Julie & Julia.* A film by Laurence Mark; Nora Ephron; Amy Robinson; Eric Steel; Scott Rudin. Culver City, CA: Sony Pictures Home Entertainment, 2009. DVD video: NTSC color broadcast system: English. Julie Powell is a frustrated insurance worker who wants to be a writer. Trying to find a challenge in her life, she decides to cook her way through Julia Child's *Mastering the Art of French Cooking* in one year, and to blog about it. The project provides the struggling young woman with her life's purpose, to her very pleasant surprise. Meanwhile, back in Paris years before, Julia Child has an amazing love affair with her dashing husband, Paul, all while embracing life and French food. Julie lovingly celebrates the life of one of American food's most influential and beloved figureheads.

*Mostly Martha.* A film by Karl Baumgartner; Christoph Friedel; Sandra Nettelbeck; Martina Gedeck; Maxime Foerster. Hollywood, Calif.: Paramount Pictures, 2003, 2001. DVD, video: German. Martha is the chef who fusses and obsesses over each dish before it leaves the kitchen. The demands of her job and her natural shyness keep her from meeting new people. When her sister suddenly dies, Martha adopts Lina, her eight-year-old niece, completely changing both lives. Martha gets unexpected help from Mario, Martha's hunky new sous chef, who is not only a whiz on the chopping block but knows sundry magic tricks and jokes to keep Lina's spirits afloat. Just as Martha starts to grow attached to the girl, Lina's erratic father shows up demanding that she go back to Italy with him.