

# 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.

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## 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.

**Figoni, Paula I. *How Baking Works: Exploring the Fundamentals of Baking Science How Baking Works Exploring the Fundamentals of Baking Science*. Hoboken, NJ: John Wiley & Sons Inc, 2008.** How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance, flavor, and texture of the end product. The coverage also includes scaling and

measurements, heat transfer, and sensory properties in baking.

**Friberg, Bo, and Amy Kemp Friberg. *The Professional Pastry Chef: Fundamentals of Baking and Pastry*. New York: J. Hoboken, NJ: John Wiley, 2002, 4th edition.** A favorite of pastry lovers and serious chefs worldwide, this book presents comprehensive coverage of basic baking and pastry techniques to meet the needs of today's pastry kitchen. The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home.

**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.

**Notter, Ewald. *The Art of the Chocolatier: From Classic Confections to Sensational Showpieces*. Hoboken, NJ: John Wiley, 2011.** Becoming a successful chocolatier requires artistry, talent, and a range of well-honed pastry and confectionery skills. This book, from renowned chocolatier and pastry chef Ewald Notter, teaches those skills in a stunningly illustrated full-color format and provides a complete education in chocolate work—from basic chocolate making to advanced showpiece construction.

### French Culinary Travel Guides

**Mitchell, Joyce Slayton. *Paris by Pastry: Stalking the Sweet Life on the Streets of Paris*. Madison, WI: Jones Books,**

**2006.** Culinary adventurers are guided through the streets of Paris from scrumptious pâtisserie to scrumptious pâtisserie in this travel guide for first-time visitors and returning enthusiasts who want to taste the sweetness of Parisian culture.

### 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.

**Rinsky, Glenn, and Laura Halpin Rinsky. *The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional*. Hoboken, NJ: John Wiley & Sons, 2009.** A comprehensive baking dictionary and reference guide with more than 4,800 terms and definitions from around the world plus ten appendices filled with helpful resources.

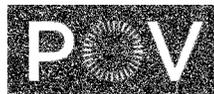
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## ADULT FICTION

**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.

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**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

**Smart, Denise and Howard Shooter. *The Children's Baking Book*. New York, NY: DK, 2009.** Grades 4-8. Instructions for making bread, pastry, muffins, cakes and cookies. Includes more than 50 easy-to-follow recipes.

**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.

**Gioffrè, Rosalba. *Fun with French Cooking*. (Let's Get Cooking series.) New York: Power Kids Press, 2010.** Grades 4-6. From crêpes to crème brûlée this book presents fourteen recipes with step-by-step photographs for some famous French dishes

## FICTION FOR YOUNGER READERS

**Andreasen, Dan. *The Baker's Dozen*. New York: Henry Holt, 2007.** PreS-grade 2. The reader is invited to count from one to thirteen as a jolly baker makes delectable treats from one mouth-watering éclair to twelve luscious cupcakes, and serves them to invited guests.

**Christelow, Eileen. *Don't Wake Up Mama!: Another Five Little Monkeys Story*. New York: Clarion Books, 1992.** PreS-grade 2. Five little monkeys try to bake a cake for their mother's birthday without waking her up.

**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?***

**Asheville, NC: Front Street, 2008.** PreS-grade 2. While a boy and his parents go for an outing, little people invade the house and use their big construction equipment to bake a cake.

**Neuschwander, Cindy and Bryan Langdo. *Pastry School in Paris: An Adventure in Capacity*. New York: Henry Holt, 2009.** Grades K-3. Twins Bibi and Matt learn about different liquid measurements when they go to Les Jumelles Coccinelle International Pastry Academy while on a trip to Paris with their parents and dog.

**Priceman, Marjorie. *How to Make an Apple Pie and See the World*. New York: Alfred A. Knopf, 1994.** Grades K-3. Since the market is closed, the reader is led around the world to gather the ingredients for making an apple pie.

**Thomas, Jan. *A Birthday for Cow!* Orlando, FL: Harcourt, 2008.** PreS-grade 2. Despite the objections of Pig and Mouse, Duck insists on adding a special ingredient to the cake they are making to celebrate Cow's birthday.

## FILMS, VIDEOS and BROADCASTS

***Chocolat*. A film by David Brown; Kit Golden; Leslie Holleran; 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.

***Fundamentals of Baking and Pastry, Part 1*. A film by The Art Institute, Pittsburgh, PA: International Culinary School at the Art Institute, 2009.**

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

**John Morris; WGBH Video (Firm); et al. Boston, MA: WGBH Boston Video, 2005. DVD, video: English.** Originally broadcast on public television, includes special features with printable recipes from The French chef cookbook; Julia Child bibliography. This episode features pastry, index includes French Crêpes II, Croissants, French bread.

***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 Forster. 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.

