



From Press photo by Bruce Hinesworth

Julia Child looks at sea urchins with local divers Greg Huff, left, and Jon Holcomb.

## Julia takes spoon to sea to see sea urchin diving

By Hilary Hauser  
News-Press Staff Writer

Julia Child went to sea Thursday with local sea urchin divers — taking with her a ready spoon in case she could not immediately find what they brought up from their dive.

She, and everything else she did as she moved around the harbor, was filmed by a "Good Morning America" production crew, in town this week to gather material for four segments called "Julia Child's Santa Barbara."

The idea of the series, said producer Nancy Seltzer-Wright, is to show Julia moving about her favorite home cooking grounds.

The first segment will feature the historical Spanish side of town, with Julia visiting the Chapel Market, La Tostada tortilla luncheonery and La Super-Bien Tapas, especially one of Julia's favorite restaurants here.

### Agriculture focus

The second segment focuses on local agriculture, with Julia visiting a lemon farm and trying out a special recipe for lemonade and an avocado farm, where she will be shown a procedure for making guacamole. Then she will visit a mushroom farm and an orchard farm. ("No, of course you don't eat orchards," said Ms. Seltzer-Wright, "but you can't come to Santa Barbara without seeing the wonderful flowers.")

Another segment will have Julia on an offshore oil platform, with a platform chef cooking up a special feast for her.

An important segment in the series will be Julia at the harbor.

Early Thursday morning, Julia sat with her husband, Paul, at the

Julia Dory restaurant, waiting to greet an incoming shrimp boat. She was warm and courteous to everyone, offering a "bit of enthusiasm" to those who approached her table.

### Culinary love

Fish, she said, is one of her culinary loves, but she is "passionate" about the way it is kept. How fishermen handle the fish at sea is one of the most important parts of fish-eating, she said.

"This has to be fresh and gilled at sea," she said. "It makes all the difference in the world."

The best way to cook fish, Julia said, is the "simple way" — poached on top of the stove, or in a little salted, vinegared water, and while she thinks the local method is "too costly," she finds short "delicious."

Sea urchins happen to be something she likes very much, and she professes to eat them "as is."

"I brought my sea urchin spoon," she said, pointing to her duffel bag. "If more people ate sea urchins, they'd love them. We ate them in Paris and Marseille all the time."

### Travel extensively

The Childs have been married since the end of World War II ("I can't remember, it seems it was about then, I haven't got it with me," said Mr. Child). They traveled extensively with his father in the Foreign Service, which included 1½ years in China, and today they continue traveling with Julia's cooking exploits. Their main home is in Cambridge, Mass., but they spend part of each year in Santa Barbara.

"All that ice, wine and flesh —

we had to find a more reasonable place for the water," said Child. "So, we came to Santa Barbara, and suddenly we were transported to heaven."

Julia grew up in Foxboro, and as a young child, she came to Santa Barbara often. Her first reactions to the ocean were anything but dispassionate.

"I was three years old and they took me to the Steamer, and I sat down on the beach and screamed. I wouldn't go anywhere near it," she recalled.

The Childs had very busy lives. Julia recently completed six one-hour video courses for New York book publishers Alfred Knopf, which she described as "How-to-cooking videos."

### Luck and timing

She said, she said, is something she never envisioned and feels that others die in today in a matter of luck and good timing.

"I was lucky being the first cook on TV, and I also came along at a time when people were interested in cooking," she said.

In spite of the busy schedule she now keeps because of this successful career, her life revolves mainly around her marriage to Paul Child.

The two are inseparable. She is a towering 4-foot-8, he is not quite so tall. He has a devil and clever wit, she has the creative look. ("She's wild, you never know what she's going to come out with," he said.)

Asked what it's like to be married to Julia, Child said, "I don't know. I've never married anyone else so I can't compare. But one is

See Page D-3, Col. 1

## Rancharos plan ride for Saturday

By [unreadable] and [unreadable]



Paul and Julia Child share breakfast before going to sea as part of a TV series.

## Julia Child takes spoon to sea

Commented from Page D-1  
all I need."

He described himself as an avid "sauce" spooked by his wife's cooking ("When we go out, it's not always good"), and Julia claimed to that her husband is also her chief critic.

Just then, the shrimp boat they wanted to greet arrived at the Navy Pier, so the Childs got up to watch the unloading. At dockside, Julia expressed concern to shrimp

fishermen Junior and Dee Dee (Georgia about the baby fish that were being tossed out.

"Don't you do anything with those baby fishes?" she asked Dee Dee. "They'd be delicious in soup, or you could fry them."

She asked someone else about the pelagic red crabs, those crustacean hold-overs from the El Niño warm current. Was there much meat in them, or could a person grind up the whole animal?

The Good Morning America crew roved about, trying to film Julia talking about the shrimp and shrimp crabs.

As Julia prepared to go out to sea with local crebin drivers John Hebeorn and Greg Hart, Paul Child stayed in the background, watching his wife in action.

Every day with Julia is variable, he said. "That's one thing, you can't be sure what is going to happen."