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Julia Child: Cooking Up Spy Ops for OSS March 30, 2020

Intelligence and Operations

into America's mainstream. But, few know that she had a dynamic career as an intelligence officer before she became a cooking icon.

Julia Child is probably best known for bringing French cuisine



Dance. After graduating from Smith in 1934, Julia wrote advertising copy for W. & J. Sloane, a furniture store in New York City. Soon after the United States entered World War II, Julia felt the need to serve her country. Too tall to join the military (she was 6'2"), Julia volunteered her services to the Office of Strategic Services (OSS), which was the forerunner of today's Central Intelligence Agency. She was one of 4,500 women who

served in the OSS.



during the days before computers. Although her encounters with the General were minor, she recalled later in life that his "aura" always remained with her. Julia then worked with the OSS Emergency Sea Rescue Equipment Section, where she worked in close proximity to officers who developed shark repellent. The repellent was a critical tool during WWII, and was coated on explosives that were targeting German U-boats. Before the introduction of the shark repellent, curious sharks would sometimes set off the explosives when they bumped into them.

note cards, a system that was needed to keep track of officers

division, Julia typed up thousands of names on little white

Ceylon, present day Sri Lanka, and Kunming, China. During these last two years in the OSS, Julia served as Chief of the OSS Registry. Julia — having top security clearances — knew every incoming and outgoing message that passed throughout her office, as her Registry was serving all the intelligence branches.

From 1944-1945, Julia was sent overseas and worked in



during her time of service, she met her husband. Paul Child was also an OSS officer. He was well traveled, and it was he who opened Julia's eyes to appreciate fine French cuisine. The two married in September 1946.

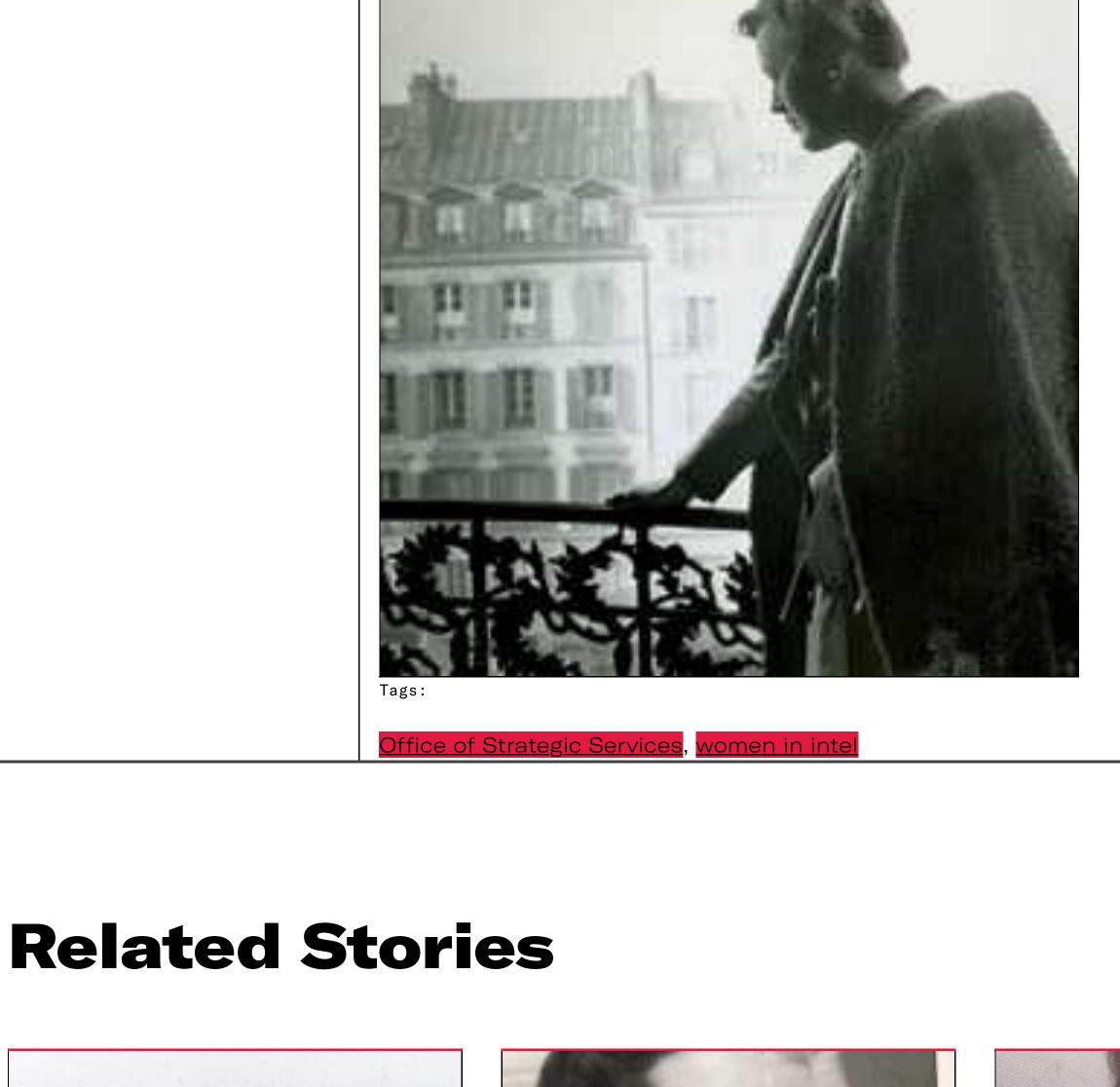


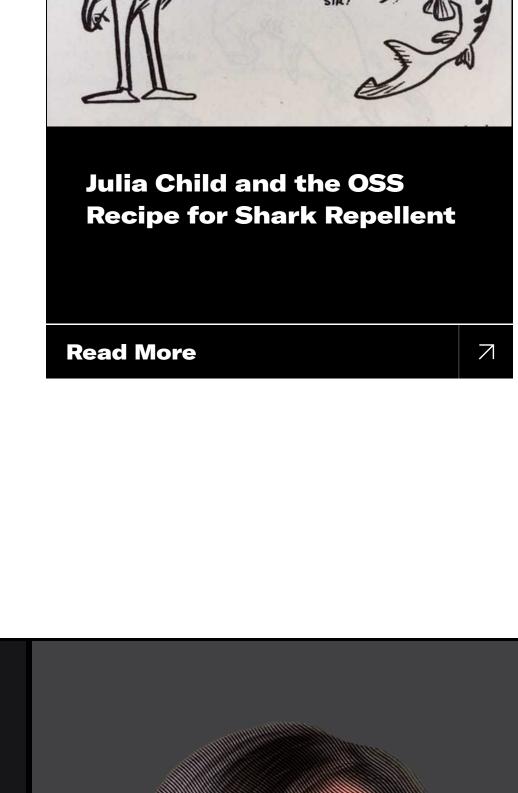
Her contributions and eagerness to serve her country are well remembered and appreciated by the OSS family. Julia died at the age of 91 in 2004, two days before her 92nd birthday.

Julia's cooking career has a place in American history, as many remember her as an enthusiastic and opinionated chef. With

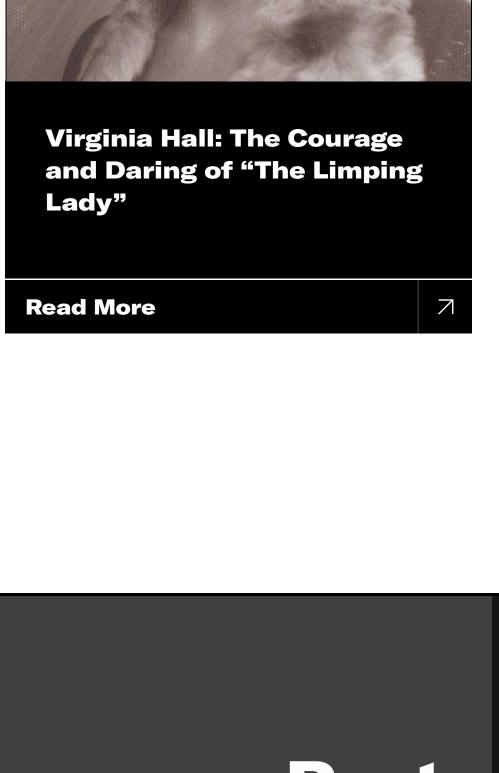
her many television series and cookbooks, her legacy still lives

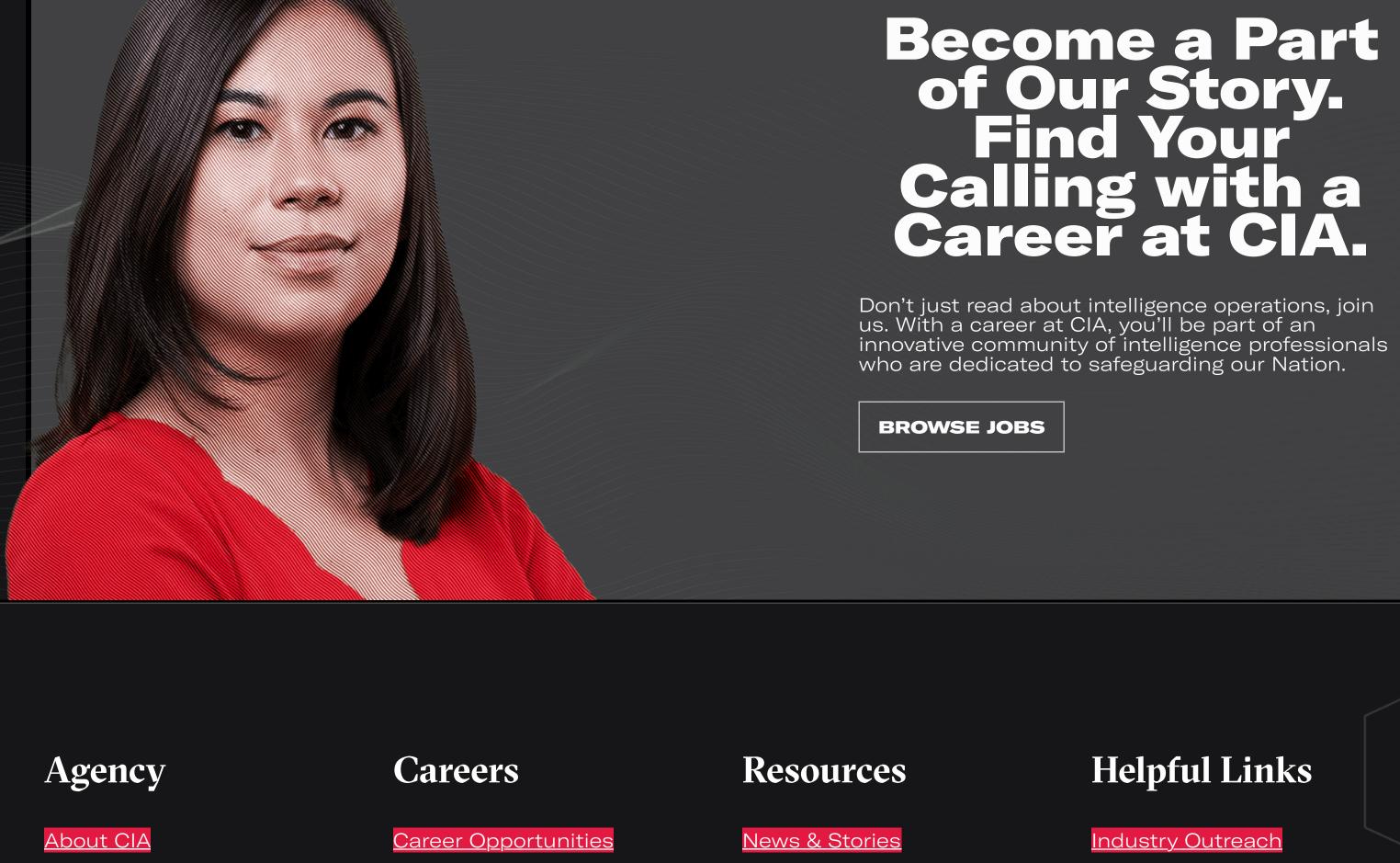
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