



Chef Eugenie Brazier made culinary history, so why don't more people know her name?

Before Bocuse, Broussin, Ducasse, Robuchon, Keller or Ramsay; you know *those guys*, there was one woman, Eugenie Brazier, who set the record for holding the most Michelin Stars simultaneously. Brazier is largely absent from the pages of culinary history, but she is a woman we should know, and there has never been a better time to tell Madame's story than now.

“Brazier is the godmother, the original master, teacher, chef, force. Her influence runs right through every kitchen that has come since.”
- Anthony Bourdain

Eugenie Brazier was born to a poor farming family outside of Lyon, France in 1895. She lost her mother at 10, had a child out of wedlock at 19, survived WWI, the Depression, WWII and Nazi occupation. She also made culinary history. In 1922 Brazier took her meager life savings and opened a restaurant in Lyon and called it, “La Mer Brazier.” In 1928 she opened a second restaurant, and in 1933 both received three Michelin Stars each. She was the first chef, male or female, to earn six stars simultaneously. When she died in 1977 her record remained unbroken, until 1998 when Alain Ducasse won three Michelin stars for both of his restaurants. The New York Times ran an article about Ducasse with the headline “A First for Michelin Guide: One Chef Wins Six Stars,” the correction came five days later.

Queen of the Kitchen is the pilot episode to a new TV series series about twelve extraordinary female chefs slated to air on American public television (PBS). In this first episode, chefs from around the country open their restaurant kitchens to help tell the story of Chef Eugenie Brazier by preparing one of her iconic dishes. From her mother's broth of leeks cooked in milk and poured over stale bread, to the “nouvelle cuisine” that earned her two restaurants six Michelin Stars, each preparation brings Eugenie Brazier from the sidelines and into the spotlight, and restores her rightful place in culinary history. The chefs might not know much about Eugenie Brazier in the beginning, but as their imaginations and curiosity begin to fill in the blanks, a clearer picture of this remarkable woman and her work emerges.

Queen of the Kitchen



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About The Producer

Kevin Whelan has produced more than 500 hours of television during the course of his 20-year career as a TV producer. He is a veteran of the TV industry with a long track record of producing programming for major networks such as the **Discovery Channel, A&E, Court TV, Health Channel, Travel Channel, TLC, PBS, National Geographic, The History Channel** and others. Whelan is also the largest producer of wine-related TV programming including **Uncorked: Wine Made Simple** (with Ted Allen), **The Winemakers**, and **WINE 101** narrated by David Hyde Pierce (Niles on Frazier), three highly successful wine and travel series on PBS. Whelan is also a classically trained French chef and has worked in restaurants in NYC, France and Norway.

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