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Patricia Wells, you speak to Muhlenberg and to America with a voice that reminds us that knowledge and art can extend far beyond classrooms, libraries, and museums. For years you have embodied the rich essence of creative cooking in a country renowned for its chefs. Your laboratory is your kitchen in France, but your writing and teaching reach people well beyond those walls. Your expertise far exceeds the traditional recipes of French *haute cuisine* to encompass important lessons in sustainability and healthy eating.

With your academic training in journalism at the University of Wisconsin, you began your career as an art critic at *The Washington Post* and then a food writer for *The New York Times*, eventually finding your way to Paris in 1980. For 27 years you were the voice proclaiming where to eat in Europe as the Global Restaurant Critic for the *International Herald Tribune*. Your greatest and best known work, however, has been in French culture and cooking. You won the admiration of “foodies” the world over, and women in particular, by being, not just the only foreigner, but also the only woman to hold the prestigious position of restaurant critic for a major French publication, the newsweekly *L'Express*. With your landmark publication *The Food Lover's Guide to Paris* in 1984, you introduced Americans to the vast scope of French cuisine in the famous City of Light. Your expertise would extend from Paris to *The Food Lover's Guide to France*, and the French themselves have recognized the understanding of French culture you came to possess on your journey through France by honoring you as a *Chevalier de l'Ordre des Arts et des Lettres*.

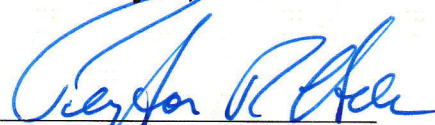
Thirteen other books have followed that original *Food Lover's Guide*, and over the years you have evolved from a journalist who writes about food to a practiced cook, whose range extends far beyond those heavy meals – impossible to create – that Americans came to know through Julia Child, coincidentally, your friend and mentor. And, as have so many artists before you, you have found Provence, that sun-drenched province in the south of France, home to all things good in gastronomy. Here, at your 18th-century Provençal farmhouse, you have become a teacher of sustainable cooking, using products from your own gardens, olive groves and vineyards. *The Provence Cookbook* and *Patricia Wells at Home in Provence* have both been recognized as James Beard Best European Cookbooks.

And, like so many native French, who share a love of their capital city Paris and yet still yearn for that country life of another time, you and your husband Walter have decided you cannot have one at the expense of the other, so the two of you have written a joint memoir: *We'll Always Have Paris ... and Provence*, literally making the best of both worlds, as you maintain your celebrated cooking schools in both.

As an American, you have made the mysteries of French gastronomy accessible, not only to your fellow countrymen, but to people all over the globe. Your work has been translated into Spanish, German, Swedish, Portuguese, Japanese and Dutch. To read your cookbooks and restaurant guides is to learn far more than a recipe or the courses of a special meal. Your writing, brimming with local color, takes us to the many different regions of France, enlightening us as to the riches of land, sea and vineyard, and calling us back through time to show us deeply rooted French traditions. To quote the title of one of your books, you have devoted your teaching and writing to what it means to be *Simply French*.

By virtue of the authority granted me by the Commonwealth of Pennsylvania and the Board of Trustees of Muhlenberg College, I confer upon you the degree of Doctor of Fine Arts, *honoris causa*, with all the rights, privileges and responsibilities pertaining thereto.

Given this day
May 19, 2013



Peyton R. Helm
President of the College

Citation written by Dr. Kathryn Wixon