

Cooking with Friends in France 2010

“Walk in Julia's Steps”



Six Nights and Six Days
May 16th, - May 22rd, 2010

A Culinary Tour of a Lifetime !

Join George Geary Tours for this 12th year of bringing students to the South of France to Julia Child's former home *La Campanette*.

Kathy Alex owner and director of the French Cooking location will be one of the chefs of the week. This tour is great if you enjoy freedom from the normal type of guided tour. You also can book the optional afternoon tours for an added bonus. Limited to 6 people!

Tour Details:

Location & Transportation:

Once owned by the great Julia Child, where she wrote her first book *Mastering the Art of French Cooking*. The home is a classic Provencal style farmhouse with tiled roofs and colored shutters. The kitchen is the only remainder working kitchen intact that Julia used. The home is on a hillside amongst olive trees, cypresses and vineyards overlooking Grasse and the village of Placassier. Only an hour from the bright lights of Monte Carlo and the beaches of the Cote d'Azur. Julia writes about the area and home in her last book: *My Life In France*. All rooms have 2 beds and a bath. We can only accommodate 3 couples on the tour.

All students **must** rent a car or obtain taxi service from the Nice Airport to and from the house which is approximately 30 minutes away. If you use a taxi you must have your own transportation in the afternoons.

You should plan on arriving in Nice France in the late afternoon on the 16th of May. Your room and the home will not be ready for your arrival until after 3pm.

Meals:

Welcome Dinner the first evening, continental breakfasts every morning. Three participation five course cooking classes; with a complete meal. You will want to eat a light dinner in one of the villages in the afternoon or bring something back to the house to snack on. Sometimes we all get in the kitchen and cook dinner from the markets of the day of shopping!

Provided Tours:

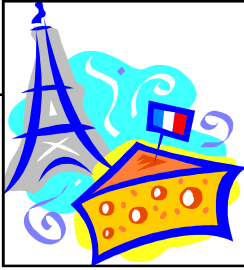
Forville, an outdoor food and flower market of Cannes. Everything from produce, flowers, fromage cauve, provincial house items, to the butcher shop. Also, behind the scenes lunch at a restaurant in Cannes. And an in-kitchen class at another restaurant, we join the staff for a breakfast followed by a class and lunch overlooking the yachts and beaches of Antibes. Both restaurants are Michelin two-star restaurants.

Optional Tours and Outings:

After our day of class you are free to roam the countryside.

We can help you with options prior to our tour like Paris and Beyond excursions.

- * \$3650.00 per person double occ.
- * No singles at this time.
- * \$2550.00 due at time of booking to reserve your space.
- * \$500 non-refundable unless we cancel the tour. Remainder due 120 days prior to the tour start date.
- * Air travel not provided
- * Insurance not included
- * Total of 5 cooking classes.
- * 3 Classes by Kathy Alex, 2 by noted French Chefs



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Yes! I am excited about the tour of a lifetime! It literally changes your life! Please book me into the tour.

Name: _____

Second Passenger Name: _____

Address: _____

City _____ St _____ ZIP _____

Phone: Home _____ Work: _____

Email: _____

Second passengers address etc of different from the main passenger:

I am interested in the optional afternoon tours:

Email George Geary Tours at ggeary@aol.com to check for availability prior to sending in your payment. The tour will book on a first come first served basis.

Send your deposit to:
George Geary
George Geary Tours
Post Office Box 77475
Corona, CA 92877
951-277-2858 Office
www.georgegeary.com
ggeary@aol.com

George Geary Tours are focused in: Frommer's Book: Suzy Gershman's: Where to Buy The Best of Everything!