

GEORGE GEARY CULINARY ADVENTURES

The South of France Tour 2018 "B" May 6th, 2018 to May 12TH, 2018

Tour per person: \$3975. Due at Booking: \$2000.

No refunds, fully non-refundable. Remainder due: February 1st, 2018

Introduction:

If this is you're first time traveling abroad or your hundredth, George Geary Multi-Award Winning Tours will make your very comfortable. With over 25 years of traveling on every continent GGT is there every step of the way. This is the 28th season of conducting food tours in the South of France. Join GGT for a remarkable unforgettable week in Provencal. You will learn the customs and flavors of the French countryside; from markets, artisan food companies and everywhere in-between. This tour sells out *FAST* every year. We only offer it once and every year we change it up! (Last year we had a number of repeat guests!) Please think about joining us.

Location/Transportation Details: Arrive into Nice/Cannes (NCE) Airport with a personalized pickup by George Geary Tours. (No worry about a car rental). You will be transported up the beautiful highways of France overlooking the Mediterranean Sea through country roads and villages to the medieval town of Seilians where we will make our home for the week. Accommodations are in a 17th century stone villa. Updated for today's traveler.

Week at a Glance: (Subject to change) Daily: Waking up every morning to the sounds of village church bells and the birds singing. Never having to re-pack, as we will make the village of Seilians our home for the entire week. We will serve a French continental breakfast daily. Fresh crusty croissants to seeded loaf breads from the village bakery, Orange Juice, homemade jams, coffee.

Sunday Night: Welcome Aperitifs and Dinner. Learn the proper "French" way to enjoy aperitifs overlooking the village. A typical French dinner will be served over wine. We will have introductions and then turn in for the night.

Monday: We will have our first class of three courses, using local and seasonal ingredients with techniques and recipes to take home with you. After class we serve our lunch we have prepared and then head into the neighboring villages. We will visit Opio, the village where Julia would purchase her olive oil and herbs.

Then up to the Alps to visit an artisan candy factory that produces Rose Petal jams and confections. Dinner on the way home will be a stop for a light dinner from one of the specialties of the region. (Stone Oven Pizza) and even dessert pizza of Poached Pears and Nutella.

Tuesday: Rose Flower Day! After breakfast we will head to Antibes and fishing village for a 3-course class by a French Chef specializing in Roses. After our extended class we will head to the Molinard perfumery for a tour. The inside was designed by Gustoff Eiffel, (pre- Eiffel Tower). We then will learn to use your nose to create your very own perfume to take home.

Wednesday: We will get up early to have breakfast with local chefs at the Forville open market in Cannes. A 3hr walking tour of the market in detail, from meats, cheeses, to textiles. Meet the shop owners and learn the different food and tastes that make the region so unique. You will have plenty of time for shopping, lunch and touring of the Cannes Film Festival area. Dinner will be on your own in the village.

Thursday: After breakfast we will have a 4- course class on the food and textile, markets and tour of the Picasso Museum. Upon returning home we will have a light salad and a class on French Cheeses with wine. You will learn all of the proper ways to purchase, serve and store cheeses.

Friday: A Day in Valbonne and Biot. We will head to the village or Valbonne for one of the most extraordinary markets on the square. This is where Tom Hanks and Meg Ryan filmed French Kiss. The market is an exciting market of provincial specialties like Pissaladiere and meats of the region, then off to Biot the glass blowing region of beauty. We will take a tour of the craftsman making one of a kind glass pieces that you will want to take home with you! We will finish off our afternoon with a remarkable meal at the village Creperie where the owner will share her secrets of crepe making.

Saturday: Departing in the morning for the airport transfers.

Tour Details: Everything listed in the brochure and more is included in your tour. What is not included: A few meals, snacks, spending money, travel to and from Nice and insurance. This tour has walking and stairs so you must be mobile to be able to attend. Some of the lodging is in the upper floors of the villa. Rooms are for doubles. We limit the tour to eight. Our groups have ranged from honeymoon couples to mother & daughters to best friends, and all ages.

Email George Geary Tours at ggeary@aol.com to check for availability prior to sending your deposits as it does fill up fast.

And questions feel free in contacting George at ggeary@aol.com