Tour Details:

Everything listed in this brochure and more is included in the tour. What is not included: a few meals, snacks, spending money, insurance, and transportation to France. 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.
Tour per person: $3975.
Time of booking: $2000.
No refunds fully non-refundable.
Remainder due Feb. 1st, 2014 Sorry no singles at this time.

Please book me on the France Tour for 2014.
I have read all of the information and would like to reserve spots.

Name: _____

Second Name_____

Address: _____

City:_____ST:_____Zip:_____

Phone:_____

Email: (Home):_____

I am so excited about this once in a lifetime tour! I understand that I should obtain travel insurance, as the tour once booked is non-refundable or transferable.

_____

Sign Date

Email George Geary Tours at ggeary@aol.com to check for availability prior to sending your deposit in as it does fill up fast. Do not book your air travel until you have been notified that you are on the tour.
We only accept money orders and checks for deposits. We can accept Paypal for an added 10% fee.

George Geary Culinary Adventures

The South of France Tour 2014

Sunday May 4th – May 10th, 2014

George Geary CCP
Post Office Box 77475
Corona, CA 92877
951-27-2858
www.georgegeary.com
ggeary@aol.com
#chefgeary
Facebook: George Geary Culinary Tours and Classes

Introduction:
If this is your first time traveling abroad or your hundredth, George Geary Tours will make you very comfortable. With over 25 years of traveling on every continent GGT is there every step of the way.

This is the 19th season of conducting food tours in the South of France. Join GGT for a remarkable week in Provencal. You will learn the customs and flavors of the French countryside; from markets, artesian food companies and pottery shops.

This tour sells out *FAST* every year. We only offer it once and every year we change it up! This year we have an exciting new villa we will be based in. Please think about joining us.

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

Week at a Glance
(Subject to changes)
Sunday Night:
Welcome Aperitifs and Dinner
"Getting to Know the Tour and Students"

Monday:
Our first full day! Awake to the aroma of fresh coffee, tea and breakfast breads from the local bakery! A French Continental breakfast awaits you.
We will have our first class of 3 courses. Using local and seasonal ingredients you will learn techniques to take home with you. After lunch we will get into our van and head to "The Aroma of the Region" Tour. This area is known for the flowers and the romantic scenery. We will have a private class at a renowned Perfumery on the aromas of the flowers. Here each and every one of you will create your own perfume and take home a bottle. At a later date you can order other things with your private scent. Dinner in the village.

Tuesday
French Continental Breakfast. After breakfast we will head to our class in the Alps on using Flowers in Provincial cooking. This 3 course class with wine will be taught by a local award winning chef. After class we will tour the 3 generation candy making facility where Rose Petal Jam and Candied Clementine's are the specialty. Off we go for photos in the village of La Tourettes, We will stop where Julia Child used to shop for olive oil and olives. Also a stop in Biot for glass pottery and instruction on how it is manufactured. We will enjoy the village of Biot for shopping of pottery/leather crafts then enjoy dinner al fresco on the town square with local foods.

***Wednesday*:**
We will get up early to have breakfast with local chefs at the Forville open market in Cannes. A 3 hr. walking tour of the market in detail, ending with shopping. Lunch will be on your own. We will then head to the Restaurant Supply Store and the largest supermarket in the region. Dinner will be in the village.

Thursday:
French Continental Breakfast. We will have a 4 course cooking class at a local cooking school on the foods of the region. We will have a light dinner from one of the specialties of the region (Stone Oven Pizza). Then a full class course of French cheeses with Port.

Friday:
French Continental Breakfast: A trip to the Village of Valbonne (Where they filmed French Kiss). The market is an exciting market of soaps, foods and more. We will have a relaxing lunch on the plaza. Our Goodbye Dinner.

Saturday: Departing in the morning after Continental Breakfast