



ALUMNAE ASSOCIATION of SMITH COLLEGE

Dear Smith Alumna,

You are invited to join us as we explore the *Flavors of France: A Culinary Journey from Paris to Provence*. Julia Child '34 was arguably one of the greatest influences on the American culinary tradition, and certainly one of Smith College's most celebrated alumnae. In her honor, we are hosting a trip to France, where Julia first encountered French cooking and discovered her life's passion. With the romance of Paris and the breathtaking scenery of Nice as our backdrop, we will learn from the French chef, as we explore cuisine in France.

Our custom-designed itinerary includes amazing experiences and unique opportunities not usually available to the public. In Rouen, we'll explore the Vieux Marché with a local expert and then enjoy a private reception at the home and cookery school of renowned chef Susan Loomis of "On Rue Tatin" fame. In Paris, we'll gain a rare insider's view of the Cordon Bleu School and take a cooking class from a Cordon Bleu chef in the "Salle Julia Child." We'll take a culinary tour of Paris when we learn about everything from pastries and cheeses to fine wine. As we all know, presentation is all important when entertaining, so we are invited to learn from an expert Paris hostess just what it takes to set a gorgeous table. In Provence, one of Paul and Julia Child's favorite regions of France, we'll visit La Pitchoune, the home they shared there over fifty years ago. The current owner, who studied under Simone Beck (co-author of *Mastering the Art of French Cooking*), will teach us about the local culinary tradition in the very kitchen where Julia once cooked.

The culinary opportunities and private visits offered on this tour are further enhanced by our picturesque surroundings and exquisite accommodations. In Paris, we are accommodated in the four-star elegance of the Hotel St. James and Albany situated across from Les Tuileries. In Nice, we'll enjoy the Mediterranean charm of the Hotel La Perouse, a beautiful four-star hotel near the Promenade des Anglais. Talented chefs, knowledgeable local guides, local alumnae, and our guest faculty, Charles Robertson, will all work toward making this a memorable trip.

We hope you can join us on this unique sojourn into France's culinary world. It is an experience not to be missed! We encourage early reservations and we look forward to savoring the *Flavors of France* with you.

Sincerely,

Carrie Brown, Ed. M. '82
Executive Director



Cookware, E. Dehillerin, Paris

TOUR HIGHLIGHTS

- ☼ Make your home-away-from-home in sumptuous four-star accommodations: in Paris, Hotel St. James and Albany; and Hotel La Perouse, in Nice.
- ☼ Explore Rouen's open-air produce market, Vieux Marché, with a local expert.
- ☼ Enjoy a Private Reception with prominent Chef Susan Loomis at "On Rue Tatin."
- ☼ Take a private tour of the world-renowned Cordon Bleu School, followed by a hands-on cooking class.
- ☼ Learn to set an exquisite table using a mixture of designer objects as well as the everyday, from an expert French Hostess.
- ☼ Enjoy a daylong cooking class in La Pitchoune – Julia Child's home in Provence – learning culinary tradition under a celebrated chef.
- ☼ Explore the city of Marseille, where Julia Child perfected her bouillabaisse, before watching an expert prepare his own version.

TRAVEL WITH SMITH COLLEGE PROFESSOR CHARLES L. ROBERTSON

Charles L. Robertson, Professor Emeritus of Government, came to Smith in 1954, taught international relations and American foreign policy, and ended up as the first Associate Dean for International Study. Charles, better known as Carlo, spent a year at the University of Strasbourg as a Fulbright Scholar, and earned his Doctorate at Princeton, from where he came to Smith. He has traveled widely in France and spent several years in Paris, primarily doing research for a history of the International Herald Tribune, a biography of a woman poet who lived in Paris, an as yet unpublished manuscript on Americans who stayed in Paris during the German occupation, and another tentatively titled *1944: When America planned to Govern France*. As a lifelong avid cook his years in Paris enabled him to indulge in one of his favorite occupations – shopping for food and cooking.



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ALUMNAE ASSOCIATION
of SMITH COLLEGE



Chefs at the Cordon Bleu School, Paris



Poilâne Boulangerie, Paris

FLAVORS OF FRANCE

A CULINARY JOURNEY
FROM PARIS TO PROVENCE



Vieux Marché, Rouen

PARIS * ROUEN * NICE * MARSEILLE

SEPTEMBER 8-16, 2008



View from Notre Dame, Paris (Left); Marseille (Right); Julia Child (Opposite Page)

DEPARTURES

MONDAY, SEPTEMBER 8 • Depart Boston on overnight flights to Paris. (*Meals Aloft*)

BIENVENUE À PARIS

TUESDAY, SEPTEMBER 9 • Arrive in Paris' Charles De Gaulle this morning, and independently transfer to the Hotel St. James and Albany in downtown Paris, located directly across from the Tuileries Gardens. Check-in to the four-star hotel, and enjoy free time to relax or meander through Paris at a leisurely pace. This evening, gather for a festive Welcome Reception with fellow Smith Alumnae in Paris to celebrate the beginning of our French journey and to discuss Julia Child's legacy. *Hotel St. James and Albany, Paris (Rec)*

JULIA CHILD'S ROUEN

WEDNESDAY, SEPTEMBER 10 • This morning, set out for Rouen, Normandy, one of Julia's favorite cities in France. Explore the winding streets of Rouen with a local expert and enjoy the open-air food market at the Vieux Marché, the old market where Joan of Arc was burned at the stake. Learn about Rouen's products with local producers at their world-famous market. Visit the Church of St. Joan of Arc, a 1979 masterpiece of modern minimalist architecture, and learn of the significance of Rouen's main square. Next, view the magnificent façade of Rouen's Notre Dame immortalized by Monet, one of the most beautiful examples of French Gothic architecture still standing today. Dine on Norman specialties at La Couronne, and recreate Julia Child's first meal in France, complete

with foie gras and calvados soufflé. Following lunch, enjoy time for antiques hunting or window-shopping for the local faïence, the glazed pottery famous in the region since the 14th century. Return to Paris and stop en route for a late afternoon reception at "On Rue Tatin" in Louviers with celebrated chef and author, Susan Loomis. Return to Paris for an independent dinner and evening. Those interested can join the group for an optional dinner at the famous Le Grand Vefour, one of Julia's favorite restaurants in Paris. *Hotel St. James and Albany, Paris (B, L, Rec)*

CULINARY PARIS

THURSDAY, SEPTEMBER 11 • Spend the entire day in Paris, beginning with a special visit to honor Julia Child, alumna of Smith College, on a morning private tour of the Cordon Bleu School, followed by a hands-on cooking class with a Chef of the Cordon Bleu, in the recently named "Salle Julia Child". Receive a special greeting by one of the directors who will make a brief presentation on the history of the Cordon Bleu, including a viewing of the archives. Discuss Julia Child's legacy at the Cordon Bleu over a sumptuous lunch. Spend the afternoon strolling through the streets of Paris' Left Bank. View Julia Child's apartment, where she lived in the 1940's and 1950's during her time as a student at Le Cordon Bleu. Visit local fromageries and boulangeries along the Left Bank, sampling local delicacies along the way. Return to the St. James and Albany for an independent dinner and evening at leisure in Paris. *Hotel St. James and Albany, Paris (B, L)*

DELICACIES OF PARIS

FRIDAY, SEPTEMBER 12 • Following breakfast, enjoy an in-depth private culinary walking tour of Paris with Susan Loomis, visiting the best markets and shops the city has to offer. Visit a Parisian pastry chef, tour some of the city's excellent delicatessens, and meet with a wine expert for a tasting in a wine cellar. Conclude the tour at Paris' famous covered market, Les Halles, dating from the 12th century. Following an independent lunch near Les Halles, learn the art and historical background of traditional French etiquette and table design with an expert hostess in a private Parisian apartment. Learn to use objects and creations created by renowned French names in table design alongside everyday objects and how to combine crockery with a touch of greenery. The remainder of the afternoon is at leisure to enjoy Paris as you wish. This evening, gather for dinner at Le Train Bleu, a lavishly decorated Belle Epoque restaurant located in the historic Gare de Lyon. *Hotel St. James and Albany, Paris (B, D)*

NICE

SATURDAY, SEPTEMBER 13 • Check out of the hotel following breakfast, and transfer to the Gare de Lyon railway station. Take a morning TGV train in first class cars from Paris to Nice, arriving at the coastal city in the late afternoon. Upon arrival, transfer to the four-star Hotel La Perouse, just a few blocks from the old quarter and the famous Promenade des Anglais. Enjoy an evening at leisure to explore Nice on your own and have an independent dinner in one of the city's many fine restaurants. *Hotel La Perouse, Nice (B)*

COOKING IN JULIA CHILD'S KITCHEN

SUNDAY, SEPTEMBER 14 • This morning, travel to La Pitchoune, Julia Child's home in Provence for a special day-long cooking class in the chef's former kitchen. Learn about the culinary tradition of Provence with a renowned chef who studied under Simone Beck, a good friend of Julia Child's. Prepare a luncheon of

Provençale specialties using local ingredients in the Provence kitchen of Julia Child. Enjoy the fruits of your efforts together at a luncheon prepared during our cooking class. Return to Nice in the late afternoon and enjoy a free evening to enjoy an independent dinner. *Hotel La Perouse, Nice (B, L)*

MARSEILLE

MONDAY, SEPTEMBER 15 • Today take a full day excursion to Marseille, a city that Julia and Paul Child were especially fond of, and the city where Julia perfected her famous bouillabaisse. Enjoy a panoramic tour of this amazing city built by the Greeks 2600 years ago. The tour will include the famous basilica Notre Dame de la Garde overlooking the city with views over the Mediterranean, and the port of Marseille. Stroll along the picturesque Old Port of Marseille to look at the famous fish market. Meet with a chef in Marseille who will invite you into his kitchen as he prepares a bouillabaisse. The bouillabaisse will be served for our Farewell Lunch in the chef's restaurant. Return to Nice for a relaxing evening and an independent dinner. *Hotel La Perouse, Nice (B, L)*

AU REVOIR!

TUESDAY, SEPTEMBER 16 • Following breakfast, check out of the hotel. Independently transfer to the Nice airport for return flights to the United States.



TOUR COST

FLAVORS OF FRANCE * SEPTEMBER 8-16, 2008

Land Only Package.....\$5,995

Single Supplement.....\$995

Tour price is per person based on double occupancy, with a minimum of 20 paying participants. Land prices are calculated as of February 2008 and are subject to change. Participants are responsible for all aspects of their air arrangements. Final balance must be paid by check to ISDI. **Final payment is due on May 12, 2008.** Registrants will be accepted beyond this date on a space-available basis.

INCLUDED IN THE TOUR COST

- Seven nights accommodations, as per itinerary
- Breakfast daily, four lunches, one reception, and one dinner
- Cooking classes and demonstrations
- Services of an experienced ISDI Tour Manager
- Land transportation by private coach
- Gratuities to local guides and drivers
- Taxes, services and portage fees

NOT INCLUDED:

International or domestic airline tickets, taxes and fuel surcharges; gratuities for chamber maids; transfers to and from airport and hotel; personal items such as wines, liquors, and mineral water except where noted in the itinerary; personal services; airport tax, fuel surcharges, and travel extensions; personal insurance for health, baggage, and tour cancellation; any other items not specifically included in the itinerary.

TERMS AND CONDITIONS: International Seminar Design, Inc. (ISDI) and The Alumnae Association of Smith College reserve the right to cancel any tour prior to departure for any reason, including insufficient number of participants, and to decline to accept or retain any person as a member of the tour at any time. All cancellations must be received in writing (letter or fax) by ISDI, and charges are calculated as of the day notification is received in writing by ISDI. If a tour member cancels, the following scale of charges is incurred: There is a nonrefundable administrative fee of \$500 per person. The costs of any tickets purchased for events in the itinerary are nonrefundable. Written cancellation received by ISDI on or before May 12, 2008: full refund minus \$500 per person administrative fee. Written cancellation received by ISDI between May 13 and June 25, 2008: full refund of any recoverable land costs, less \$1,000 per person cancellation charge (includes administrative fee). Written cancellation received by ISDI between June 26 and August 7, 2008 results in forfeit of majority of funds, including a \$1,500 per person cancellation charge (includes administrative fee). Cancellation in this time period could involve a loss of as much as 100 percent of land costs per person. Cancellations received on or after August 8, 2008: no refund. After the tour has commenced, it is not possible to issue any refunds. No refunds can be issued for missed meals or sightseeing tours. No refunds for any unused portion of the tour. Costs for promotion, staff, and other group expenses are not refundable. If due to weather, flight schedules, or other uncontrollable factors you are required to spend an additional night, you will be responsible for your own hotel, transfers, and meal costs. **Tour cancellation-interruption insurance is strongly recommended.** A confirmation letter and travel insurance application will be mailed upon receipt of your deposit. © 2008 International Seminar Design, Inc. CST 2072963-40



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FLAVORS OF FRANCE * SEPTEMBER 8-16, 2008

Enclosed is my deposit check (\$1,000 per person)
payable to International Seminar Design

The undersigned has read the tour itinerary and recognizes and accepts any risks therein. The undersigned also understands and hereby agrees for and on behalf of his/her dependents, heirs, executors, administrators, and assigns to abide by the conditions set forth in the terms and conditions listed in this brochure and to release and hold harmless the Alumnae Association of Smith College and International Seminar Design, Inc. (ISDI) and any of their officers, trustees, agents, licensees, or representatives, from any and all liability for delays, injuries, or death or for the loss of or damage to his/her property however occurring during any portion of, or in relation to, the tour.

NAME(S)	DATE OF BIRTH
NAME(S)	DATE OF BIRTH
ADDRESS	
CITY	STATE
TELEPHONE (HOME)	(OFFICE)

EACH PARTICIPANT MUST SIGN.

SIGNATURE:	DATE
SIGNATURE:	DATE

E-MAIL

Double Occupancy Single Supplement

I will be sharing a room with _____

I would like a roommate but am willing to pay the single space if one cannot be found.

Complete and return to:
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Alumnae Association of Smith College
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For additional information please contact:
Liz Bigwood in the Travel Office (800)225-2029
Email: ebigwood@smith.edu;
Fax (413)585-2015

ISDI Toll Free (866) 900-ISDI or (202) 244-1448

