Flavors of Provence
A 9-Day Infusion of Wine, Cuisine & Culture
Dear Alumnae and Friends,

Please join us on a 9-day, small-group journey to Provence to soak in its landscapes, learn the secrets of its cuisine from experts—including a two-Michelin-starred chef—and gain an insider’s perspective on its history and culture.

Atop the perched village of Bonnieux, enjoy superb French hospitality at a family-owned Relais & Chateaux property as a delightful start to each day. From here, our journey unfolds with hands-on cooking lessons, visits to local markets, exclusive private tastings, privately guided visits to the area’s most picturesque and historic sites, and other authentic and up-close experiences.

Our rates for Smith guests on this departure represent a significant savings (up to $1,000 per couple) over that of non-affiliated guests, so be certain to reserve your spot today and to share this brochure with friends who may be interested in traveling with you! Space is limited to just 25 guests. You may reserve online at http://smith.orbridge.com, by phone at (800) 225-2029, or by returning the enclosed reservation form.

Warmly,

Elizabeth Bigwood
Director, Smith Travel
Office of Alumnae Relations, Smith College
Provençal Palette

Take part in Provence’s culinary artistry with hands-on and exclusive experiences and plenty of joie de vivre.

It’s no wonder great cuisine is found in Provence.

Consider the inspiration: from field to market, Provence is a gourmand’s palette. Sunny zucchini flowers, fiery tomatoes, verdant herbs and vegetables, earth-hued olives, and sumptuous meats and cheeses stir the senses, stoke the appetite, and fire the imagination.

““It’s fun to get together and have something good to eat at least once a day. That’s what human life is all about—enjoying things.”

— Julia Child
True Colors, Authentic Flavors

Experience the real Provence. The recipe: travel less, experience more, and make personal connections. On this signature journey, all three ingredients are served with simplicity and flair: gorgeous boutique accommodations where we settle in for seven nights, exclusive activities tailored to our intimate group of bons vivants; and plenty of time exploring and learning with enthusiastic purveyors of Provence’s most enticing culinary—and cultural—flavors.

During private lessons and demonstrations, learn tricks, techniques, and culinary philosophies in the kitchen of Michelin-rated chef Edouard Loubet.

Explore one of the most beautiful hilltop villages in France, join locals to peruse markets in Aix-en-Provence and Lourmarin, and taste wines of the Côte du Rhône.

Visit historic gems: the most picturesque perched villages, places from the lives and works of Van Gogh, Avignon’s Palace of the Popes, and the ancient fortifications of Les Baux.

What’s included:
- Seven nights deluxe accommodations
- All lessons, tastings, private tours, and special small-group excursions
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation, luggage handling, and airport transfers for guests on suggested flights
- Gratuities to Orbridge Travel Director, local guides, drivers and porters
- All breakfasts, 4 lunches, and 5 dinners served with wine

Optional Extension: Paris

To quote Audrey Hepburn, “Paris is always a good idea.” After Provence, explore this cosmopolitan culinary capital, surrounded by art, history, and undeniable romance.

What’s Included:
- Escorted transfer via high-speed TGV train from Avignon to Paris
- 3 nights accommodations at Hotel Bourgogne & Montana (or similar), with breakfast each morning
- Half day city sightseeing of Paris with a local guide
- Transfer from hotel to airport with luggage handling, as well as gratuities to guide and drivers
Your home in Provence:

Domaine de Capelongue

Overlooking the ancient hill village of Bonnieux, Domaine de Capelongue and adjacent La Ferme are prestigious farm-house and manor accommodations graced with picturesque gardens, trees, bucolic hillside views, and old stone walls. Here, the warm hospitality and prestigious restaurant of the Loubet family draw you in to authentic Provence.

Contemporary: Comfortable, nicely-appointed rooms with double bed and modern décor at La Ferme.

Charme: Simple, delightful rooms with double bed at La Bastide.

Superior: Luxuriously decorated with sitting area, queen bed, and luxurious Provençal décor at La Bastide.

Deluxe: Generous and exquisitely detailed rooms at La Bastide with European king bed and sitting area.

From its hillside position set amidst beautiful property vignettes, lovely views are all around and can be enjoyed from rooms with either a terrace or picture window. Details like lush robes, soft slippers, and restful décor create an air of tranquility, and conveniences and amenities such as a mini-bar, satellite TV, and internet access keep the luxuries of home within arm’s reach. All rooms contain bathrooms en-suite, with bathtub / handheld shower.

Insider, Interpreter, Epicure, Host

While in France, your Orbridge Travel Director will infuse your journey with an epicure’s appreciation of food and wine, a local’s knowledge and pride of place, and a travel aficionado’s ability to gather the beauty of all senses to your discoveries in Provence.
Your 9-Day Itinerary*

Day 1–2: En route from U.S.
Arrive Marseille, France (D)
Domaine de Capelongue

Day 3: Bonnieux (B,L)
Cooking classes: creating la cuisine Provençale

Day 4: Gordes / Pont du Gard (B,D)
Hilltop village, Roman aqueduct

Day 5: Luberon / Avignon (B,L,D)
Cooking class, Palais des Papes

Day 6: Les Baux / St. Remy (B,L)
Medieval defenses, visions of Van Gogh

Day 7: Lourmarin (B,L,D)
Chef-guided market tour

Day 8: Aix-en-Provence (B,D)
Markets of Aix, a special farewell

Day 9: Depart Marseille (B)

Optional Extension

Day 9: Bonnieux / Avignon / Paris (B)
Day 10–11: Paris (B)
Day 12: Depart Paris (B)

Activity Level

Guests should be able to enjoy an hour or more of walking, be sure-footed on cobbled surfaces, and walk up and down stairs without assistance.

*Itinerary is subject to change. Some activities are dependent on weather and seasonal conditions.
Flavors of Provence
MAY 9-17, 2015
PARIS EXTENSION: MAY 17-19, 2015

Discounted Alumnae Rate:

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Option 1: Reserve online now at http://smith.orbridge.com or call (800) 225-2029.

Option 2: Secure your reservation with a deposit charged to the credit card below, or with an enclosed check payable to: Orbridge, LLC.

Guest Information:

Guest #1 (as printed on passport): ___________________________ Class Year ________________

Guest #2 (as printed on passport): ___________________________ Class Year ________________

Address:

City: ___________________________ State: ___________________________ ZIP: ___________________________

Email: ___________________________ Phone: ___________________________ Cell Phone: ___________________________

Category Preference (if applicable): 1st choice ___________________________ 2nd choice ___________________________

Deposit:

(#) guests joining program ($850/person) +

(#) guests joining extension ($500/person) = Total deposit: $ ___________________________

Deposit Payment:

☐ Check enclosed ☐ Online Check/ACH ☐ MasterCard/Visa ☐ American Express ☐ Discover

Card #: ___________________________ Exp. date: ___________________________

Name (as printed on card): ___________________________

Billing address (if different from above): ___________________________

City: ___________________________ State: ___________________________ ZIP: ___________________________

If we have read, understand, and agree to the full Terms & Conditions at http://terms.orbridge.com and detailed in program documents; and that Orbridge LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: ___________________________ Date: ___________________________

Registration, Deposits and Final Payment. To confirm and secure your reservation, a deposit of $550 per person per program, a deposit for any extension(s), and any non-refundable advances, payable by check, online check/ACH, money order, wire transfer of same day U.S. funds, or major credit card, is due at this time of registration. Final payment, including any extension(s) and optional(s), is payable by check, online check/ACH, money order, or wire transfer of same day U.S. funds ONLY and due no later than 90 days prior to the scheduled program departure date. If your registration is made fewer than 90 days prior to departure, the entire cost of the program, including any extension(s) and optional(s), is due at the time of registration by check, money order, or wire transfer of same day U.S. funds ONLY. If final payment is not received by Orbridge at least 90 days prior to the scheduled program departure date, a) the reservation is subject to a late payment fee equal to 2% (or the maximum legal rate, if less) of the total invoice amount, per month until paid in full, and b) Orbridge may, at any time and with or without notice, cancel your reservation in its sole and absolute discretion. All payments we receive from you are herein defined as “Payments.” CST #2088750-40 WST#603208994

Cancellations and Refunds. All cancellations must be submitted to Orbridge in writing and will be subject to a cancellation fee (“Cancellation Fee”) as follows: (a) if the cancellation notice is received by Orbridge 151 or more days prior to the scheduled departure date, the cancellation fee will be $350 per person per program, $350 per person per extension, and any non-refundable advance payments; (b) if the cancellation notice is received by Orbridge between 150 and 91 days prior to the scheduled departure date, the cancellation fee will be 100% of the full deposit per person per program including any extension(s) and non-refundable payments; (c) if the cancellation notice is received by Orbridge 90 or fewer days prior to the scheduled departure date, the cancellation fee will be 50% of the full deposit per person per program including any extension(s) and non-refundable payments. Cancellation fees and terms for Optionals vary and are detailed separately. In addition to and in lieu of the foregoing, a Cancellation Fee equal to 100% of the carrier charge applies to all non-refundable airfares due to your cancellation made at any time prior to the scheduled program departure date, as applicable. Refunds, if any, of any Payments in excess of the aggregate Cancellation Fee shall be processed within 90 calendar days of our receipt of your written notice.

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*Discounted group rate; limited offer. Rates are per person based on double occupancy, in U.S. dollars. Single program rate is $6,395 and single extension rate is $2,195; availability limited. Airfare not included. **Place your deposit on or before the specified date, and one Orbridge Wine CR per room will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AK, DE, IV, MA, MD, MS, NJ, OR, PA, RI, SD, TX, UT and VT), guests will receive alternative specialty items of comparable value. Wine Gifts are handled by an independent third party.
Faculty Host:
Martine Gantrel

Born and educated in France, Martine Gantrel graduated from the Ecole Normale Supérieure in 1979 and earned her doctoral degree in French literature from the Sorbonne University in 1987. Gantrel’s area of specialization is in literary and cultural studies of 19th- and 20th-century France, in particular the Novel as a genre from the Romantic period to the Belle Époque; the relationship of literature to history; cultural and literary sub-genres (French gastronomy, the Regionalist novel, Les Cris de Paris, the representation of female domestic servants); and French cinema. Gantrel’s publications have appeared in French and English on both sides of the Atlantic and include essays and articles on Lamarine, Zola, the Goncourts, Proust, Marguerite Yourcenar and Michel Tournier. Her most recent publications are “Le féminin en vedette: micro-lecture de deux romans régionalistes de la Belle Époque” (Modern & Contemporary France, 2011) and “Les Cris de Paris: images du vieux Paris chez Balzac, Flaubert and Zola” (The French Review, 2013).