

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."



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.

Foray to a small farm to learn about chèvre from a **cheese maker**, 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.



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





• Seven nights deluxe accommodations

What's included:

- 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







Your home in Provence: Domaine de Capelongue

Overlooking the ancient hill village of Bonnieux, Domaine de Capelongue and adjacent La Ferme are prestigious farmhouse 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, gueen 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 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, an 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 Pro	vençale		
Day 4:	Gordes / Pont du Gard (B,D) Hilltop village, Roman aqueduct			
Day 5:	Luberon / Avignon (B,L,D) Cooking class, Palais des Papes, Manguin distillery			
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	Activity Leve		
Day 9:	Depart Marseille (B)	an hour or mo		
Optional E	Extension	surfaces, and		
Day 9:	Bonnieux / Avignon / Paris (B)	down stairs wi		
Day 10-11	: Paris (B)	*Itinerary is subject Some activities ar		
Day 12:	Depart Paris (B)	on weather and se		

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Traveling Aggies

Flavors of Provence MAY 30-JUNE 7, 2015 PARIS EXTENSION: JUNE 7-10, 2015

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Option 1: Reserve now: onlin http://texas-am.orbridge.com		Category	Standard Rate	Discounted Rate
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etailed 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:

Mail or fax and deposit to:

Traveling Aggies, The Association of Former Students reservation form 505 George Bush Drive College Station, TX 77840 Fax: (979) 845-9263

Registration, Deposits and Final Payment. To confirm and secure your reservation, a deposit of \$850 per person per program, a deposit for any extension(s), and any non-refundable advanced payments, payable by check, online check/ACH, money order, wire transfer of same day U.S. funds, or major credit card, is due at the 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 reservation 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 week 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#2098750-40 WST#602828994

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 new ill be \$500 per person per program, \$300 per person per extension, and any non-refundable advance payment(s); (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 forfeiture of the full deposit per person per program including any extension(s) and non-refundable payment(s); (c) if the cancellation notice is received by Orbridge 90 or fewer days prior to the scheduled departure date, the cancellation fee will be the full program price, including any extension(s) and non-refundable payments. Cancellation fees and terms for Optionals vary and are detailed separately. In addition to and not 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 30 calendar days of our receipt of your written notice

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*Discounted group rate; limited offer. Rates are are per person based on double occupancy, in U.S. dollars. Single program rate is \$6,395 and single extenson rate is \$2,195; availability limited. Airfare not included. **Place your deposit on or before the specified date, and one 3-month wine subscription per room will begin after receipt of final payment. Where prohibited by state law (including, but not limited to, AK, AR, DE, KY, MA, MD, MS, MT, NJ, OK, PA, RI, SD, TX, UT, and VT), guests will receive alternative specialty items of comparable value. All subscriptions handled by an independent third party. TXAM.FPROV.5.15 FREE 3-Month Wine Subscriptio

Provence

Of 2015

Flavors May 30-JUNE 7,

When you reserve by Date XX, 2014*:

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Traveling Aggies

MAY 30–JUNE 7, 2015

Special Alumni Rate **SAVE UP TO \$1,000** per couple



Flavors of Provence



Traveling Aggies

Howdy, Aas!

Please join us on a 9-day, small-group journey to Provence to soak in its landscapes, learn the secrets of its cuisine from expertsincluding 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 Traveling Aggies 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://texas-am.orbridge.com, by phone at (800) 633-7514, or by returning the enclosed reservation form.

Gia 'em, Jermfer Bahac

Jennifer Bohac '87 Ph.D. Director of Travel

Free Wine Subscription AN EARLY RESERVATION BONUS

Reserve your space by Date XX, 2014 and receive two bottles of French wines monthly for three months—

featuring labels by vintners you will visit during this program!

This Orbridge exclusive gift is to thank you for joining us early. Where shipping is prohibited by state law, quests in those states will receive other specialty items of comparable value. See reservation form for more details.**

