



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**.

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**.

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

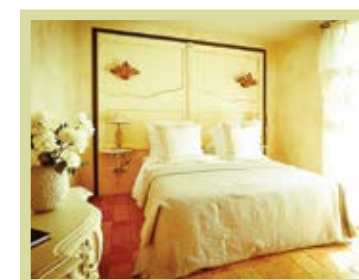


Optional Extension: Paris

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 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, 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 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 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, 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*
- 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 30–JUNE 7, 2015
PARIS EXTENSION: JUNE 7–10, 2015

Option 1: Reserve now: online at <http://texas-am.orbridge.com> or by calling (800) 633-7514.

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

DISCOUNTED ALUMNI RATE

Category	Standard Rate	Discounted Rate
Contemporary	\$5,999	\$4,595
Charme	\$5,399	\$4,995
Superior	\$5,599	\$5,295
Deluxe	\$5,999	\$5,695
Single	\$6,899	\$6,395

OPTIONAL PARIS EXTENSION: \$1,495*

Guest Information:

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

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

Address: _____

City: _____ State: _____ ZIP: _____

Email: _____ Phone: _____ Alt. Phone: _____

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

Deposit:

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

(#) _____ guests joining extension (\$500/person if applicable) = **Total deposit: \$** _____

Deposit Payment:

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

Card #: _____ Exp. date: _____ CVV: _____

Name (as printed on card): _____

Billing address (if different than above): _____

City: _____ State: _____ ZIP: _____

I/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: _____

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



MAY 30–JUNE 7, 2015

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



Flavors of Provence

A 9-Day Infusion of Wine, Cuisine & Culture

OBR

Howdy, Ags!

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 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.

Gig 'em,

Jennifer Bohac

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, guests in those states will receive other specialty items of comparable value. See reservation form for more details.***