True Colors, Authentic Flavors

Experience the real Provence. The recipe: Traveller’s eyes, experience more, and make personal connections. On this signature journey, all three ingredients are served with simplicity and flair: gorgeous boutique accommodations, world-class cooking classes, and sumptuous meats and cheeses stir the senses, stoke the appetite, and fire the imagination.

Dining private lessons and demonstrations, learn tricks, techniques, and culinary philosophy from the kitchen of Michel-starred chef Edouard Loubet. For a to a small farm to learn about chèvre from a cheesemaker, join locals to peruse markets in Aix-en-Provence and Lourmarin, and taste wine of the Côte du Rhône. Visit historic gems: the most picturesque perched village of Les Baux, clips from the lives of Van Gogh, Auguste’s Palace of the Papal, and the ancient fortifications of Les Baux.

What’s included:
- Seven nights deluxe accommodations
- All lessons, tasting, 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
- Seven nights, meals as noted, and flights noted
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Your home in Provence:
Domaine de Capelongue

Overlooking the ancient hill village of Bonnieux, Domaine de Capelongue and adjacent La Ferme are prestigious farmhouses and manor accommodations priced 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, newly appointed rooms with two double beds and modern décor.
Traditional: Simple, delightful rooms with double bed and distinctive Provençal décor.
Superior: Luxuriously decorated with sitting area, queen bed, and luxurious Provençal décor and sitting area.

Your 9-Day Itinerary*

Day 1–2: En route from U.S.
Day 3: Bonniesse (B,L,D)
Day 4: Gordes / Pont du Gard (B,L,D)
Day 5: Luberon / Aigues (B,L,D)
Day 6: Les Baux / St. Remy (B,D)
Day 7: Lourmarin (B,L,D)
Day 8: Aix-en-Provence (B,L,D)
Day 9: Depart Paris (B)
Day 10–11: Optional Extension
Day 12: Depart Paris (B)

Your Home in Provence: Domaine de Capelongue

While in France, an Orbridge Travel Director will infuse your journey with an epicurean 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 your experiences.

Activity Level
Guests should be able to enjoy an hour or more of walking, hike two hours on wooded surfaces, and walk up and down stairs without assistance. No new activities are dependent on weather and seasonal conditions.

Paris

To quote André Maurois, "Paris is always a good idea." After Provence, explore the cosmopolitan culinary capital, surrounding vineyards, and legendary homes.

What’s Included:
- Parisian hotel with complimentary breakfast
- All meals as noted
- All transfers
- All guided tours
- All lessons, tastings, special small-group excursions, private motor-coach services, 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

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The “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—for enjoying things.”

—Julia Child

Provençal Palette

Take part in Provence’s culinary artistry with hands-on and exclusive experiences and plenty of joy 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 aromatic meats and cheeses on the vine, stole the appetites, and fed the imagination. Provençal Palette

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### Flavors of Provence

**MAY 30–JUNE 7, 2015**

**A 9-Day Infusion of Wine, Cuisine & Culture**

**Special Alumni Rate:**

- **SAVE UP TO $1,000 per couple**
- **FREE 3-Month Wine Subscription**
- **AN EARLY RESERVATION BONUS**

#### DISCOUNTED ALUMNI RATES:

<table>
<thead>
<tr>
<th>Category</th>
<th>Discount Rate</th>
<th>Alumni Rate</th>
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<tr>
<td>Contemporary</td>
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<tr>
<td>Grand</td>
<td>$6,999</td>
<td>$6,395</td>
</tr>
</tbody>
</table>

**General Rates:**

- **Contemporary:** $5,699
- **Classic:** $6,199
- **Deluxe:** $6,699
- **Grand:** $7,999

#### 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 you provide with your registration and return the enclosed reservation form.

#### Rate Details:

- **Deposit:** $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:

- **Final payment, including any extension(s) and optionals, is 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.**

#### Program Documents:

- **Release of Information:** By registering for this program, you hereby give your permission for The Association of Former Students at Texas A&M University to use your name, image, and likeness in connection with the promotion of this program and other Association programs.

#### Cancellations and Refunds:

- **All cancellations must be submitted to Orbridge in writing and will be subject to a cancellation fee (“Cancellation Fee”):**
  - If your cancellation is received by Orbridge 90 or fewer 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.
  - If your cancellation is received by Orbridge more than 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.

#### Program Information:

- **Deposit:**
  - (###) guests joining extension ($500/person if applicable)
  - (###) guests joining program ($850/person)

- **Reserve your space by Date XX, 2014** and receive a **FREE 3-Month Wine Subscription**

- **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 get an insider’s perspective on its history and culture.**

- **Atop the perched village of Bonnieux, enjoy expert French hospitality at a family-owned Relais & Châteaux 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 your 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.

- **Gigi Firestine,**
  - Jennifer Buehler 38th Ph.D.
  - Director of Travel