



TV series to run in tandem with tours called

## INSIDE THE PRESIDENTS CABINET™

The Commander and Chief of All Cooking Tours

Featuring The Inn of the Patriots, The Presidential Culinary Museum  
& The Food and Fun Culinary Institute

[www.theinnofthepatriots.com](http://www.theinnofthepatriots.com) [www.thepresidentialculinarymuseum.org](http://www.thepresidentialculinarymuseum.org)

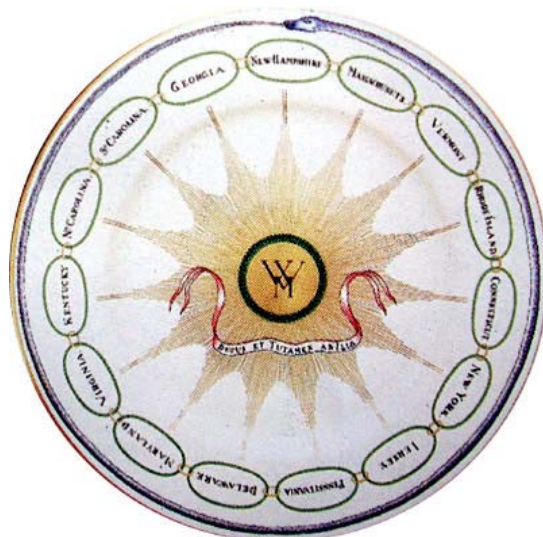
***What was President Kennedy's favorite dessert? Why did Jefferson steal rice while in Italy despite being warned it was a capital offense punishable by death? What was President Clinton's favorite lunch whenever at Camp David? Is it true the first Chef to the President was a black man named Hercules that Washington refused to set free? Not only will you learn the truth, see untold and hidden history, but you will get the recipes, and watch them being prepared on this unique and original "history making" cooking tour.***

Former Executive Chef at Camp David and Sous Chef at the White House, Marti Mongiello and his wife, Chef Stormy (Curator of The Presidential Culinary Museum) take us on these entertaining and informative trips through Presidential culinary history. On each tour Chef Marti will showcase dinnerware and artifacts from the Presidential Culinary Museum pertaining to those tours featured President while entertaining the audience with anecdotes and background.

***The Most Precious China in American History:*** On the tour featuring President Washington, for instance, after telling the audience about Washington's historic chef, Hercules, Chef Marti prepares two of Washington's favorite desserts – Cherry Pie and Trifle with Homemade Custard. Marti then dispels the myths of the President's wooden teeth, the throwing of a silver dollar across the Potomac River and finally, the story of chopping down the cherry tree.

This tour escapes to Mount Vernon and includes battle sites, dinners and more and follows the most famed White House china all the way to Canton, China where it was painted (including Macau & Hong Kong).

Its delivery to America occurs via the ship Louisa in Philadelphia, PA in 1796 as a surprise gift to Martha Washington. We'll visit and dine upon our return to the colonies at the City Tavern where Washington dined with Lafayette, see Independence Hall and the Betsy Ross House with Chef Marti and



Stormy. Each tour attendee will receive one of the gold plates eventually, regrettably found on General Robert E. Lee's dinner table at the beginning of the Civil War. Why is it that troops destroyed this china not knowing who it originally had belonged to? That is a culinary journey and story waiting to be heard...

**"If I should die, send me here....it will bring me to life,"**

Thomas Jefferson on tour in Southern Europe. A tour beginning at Monticello and following his historic trip through Southern Europe is Thomas Jefferson as he took over from Doctor Benjamin Franklin as Ambassador of the United States.



SCHEDULE: Jefferson's and your travels then venture from his apartment in Paris to Champagne, Burgundy and Dijon, the Rhone and Lyon, Orange where the thyme grows free, Nîmes where we will visit the Maison Carree (Jefferson's exact model for the state capitol in Richmond, VA) where he wrote, "here I am staring at the Maison Carree for hours like a lover at his mistress," Marseilles, Toulon, then to Cannes and Nice - for the King's Garden,

Limone, Turin – cradle of Italian liberty and the exquisite **Gianduiotto** a Piedmontese chocolate eaten in the shape of a boat, Milan – world fashion and design capitol along with making of the famed Risotto alla Milanese, Genoa to make and eat focaccia and pesto with the famed Minestrone soup, Monaco & Monte Carlo, Toulouse, Bordeaux for wine, Roquefort for cheese tastings, Nantes and the Loire for Muscadet Sevre et Maine sur lie famed wines prepared with fresh seafood by our loving chefs (the famed grape winner of the King's contest) and



then back to Paris to head home.

Sample real, decades old, aged mustard (moutarde de Dijon) and buy your own selection for keeping in a real crock! Out it comes from a timeless, wooden barrel with a huge ladle and is poured into your crockery vessel. Dijon is famous for its mustard. Dijon mustard shops also feature exotic or unusually-flavored mustard (fruit-flavored, for example), often sold in decorative hand-painted *faience* (china) pots. TAKE YOUR SOUVENIR and LIFE-STORY EXPERIENCE home to share forever with friends and family. **These are just a few examples of the tastes, the smells, the explanations of what happened and where of one of America's greatest gastronomic kings explored – and you'll be there with the Presidential Culinary Museum Chef's the entire way.** You will also meet the farmers, feel the grapes in the cusp of thy hand, and clean your fingernails one night after digging into the earth with stained, soiled knees of your pants. An unforgettable, exotic tour of a lifetime while living on the earth!



As the capital of the Burgundy region, Dijon reigns over some of the best wine country in the world. Many superb vineyards producing *vins d'appellation contrôlée*, such as Vosne-Romanée and Gevrey-Chambertin, are within 20 minutes of the city center and we'll be visiting these vineyards! The road from Santenay to Dijon, known as the *route des Grands Crus*, passes through an idyllic countryside of vineyards, rivers, villages, forests, and 12th century churches.

The city is also well known for its *crème de cassis*, or blackcurrant liqueur, used in the drink known as "Kir", a mixture of white wine, especially Bourgogne aligoté, with blackcurrant liqueur, named after former mayor of Dijon canon Félix Kir.

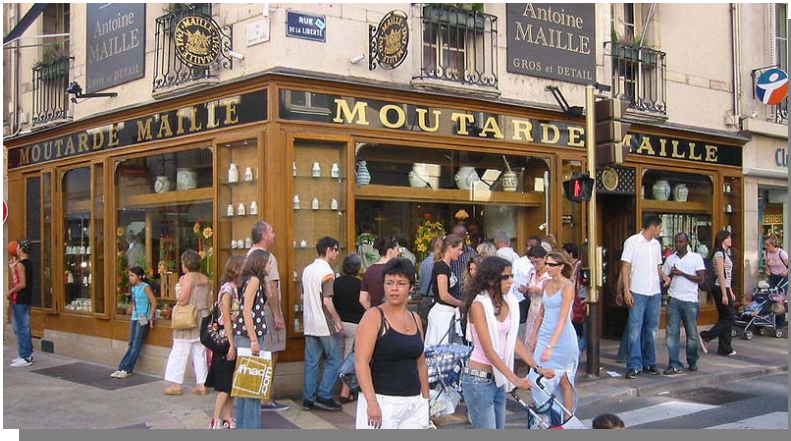
You'll be sampling many of these items as well as some of Chef Marti and Stormy's LIVE cookery in France and Italy as part of the thrill of this exquisite culinary journey through time and history.

Other points of interest will be the Pont du Gard aqueduct, Canal of Languedoc (Canal du Midi) and Italian cathedrals.

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*“I am just setting out on a journey of three months to the South of France.” – Thomas Jefferson to Elizabeth House Trist, Paris, February 23, 1787. On February 28, 1787 the forty-four-year-old Thomas Jefferson left Paris for a three month, twelve-hundred-mile journey to southern France and northern Italy... “had a great number of olive plants of the best kind sent from Marseilles to Charleston for S. Carolina & Georgia.” In Italy, he made arrangements to smuggle a sack of "rough rice" out of the country, despite noting that it was punishable by "death to export it in that form”.*

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The success of **ALL THE PRESIDENT’S MEN~u’s** trips and tours is literally guaranteed by Chef Marti and Stormy’s impeccable reputation and ongoing associates encompassing six former White House Chefs and three Curators of the Presidential Culinary Museum.

Each of which would lead similar styled tours at later dates, pending the success of these initial programs. The museum desires to lead

similar exotic and exquisite, not-the-norm tours to Belgium, Japan, Guam, Okinawa, Austria, Germany, Singapore, Australia, India, Canada, Argentina, Holland, Luxemburg, Liechtenstein, The Czech Republic, the Himalayan Salt Mines, Norway, England, Italy, Greece, Istanbul, Puerto Rico, the Bahamas and Russia.

In addition, our country’s renewed sense of patriotism, its insatiable interest in the personal lives of celebrities, and the unique and incomparable knowledge and personal association with the material presented all combine to guarantee success – along with the new TV show filming soon.

