



## **Program Overview**

### **In the Footsteps of Presidents: Jefferson in France History, Culture & Gastronomy in Bordeaux, The Loire Valley & Paris 12 Days/11 Nights: April 31 – May 11, 2012**

*In conjunction with Young Travel & Cruises, CORK & FORK Epicurean Travel is delighted to offer this handcrafted travel program. Please note that space is limited. For more information and to book your place, please contact Linda Young, Young Travel & Cruises, 864-232-8880, 800-264-7725, [info@YoungTravel.com](mailto:info@YoungTravel.com)*

#### ***Program Summary:***

If you are like most discerning travelers who enjoy learning about history while traveling and relish the opportunity to experience a destination through its cuisine and wine, we invite you to join former White House Chef Martin Mongiello (Chef Marti) on this very special, handcrafted small group travel program, "In the Footsteps of Presidents." The program will follow the travels of Thomas Jefferson, who lived in Paris for more than five years (1784-1789) as Ambassador to France and made several notable trips that profoundly enhanced his outlook on architecture, pastoral life, agriculture and fine wines. His five-day visit to the Bordeaux region in May 1787 played a major role in transforming Jefferson from a passionate wine enthusiast into America's foremost authority on wine. And Paris was the perfect place where he could exhibit his intellectual curiosity, making him very popular in the French capital. As a frequent visitor to the Court of Versailles, Jefferson became acquainted with King Louis XVI and Marie Antoinette. This unique travel program combines Bordeaux, the Loire Valley and Paris with the option, prior to departing for Europe, to learn more about Jefferson in his beloved Virginia. Pursue your passions and join us on what promises to be a most enriching travel experience.

#### ***Program Highlights:***

- 12-Day/11-Night deluxe historical and epicurean travel program re-tracing Thomas Jefferson's time in Paris and travels to Bordeaux Wine Country and the always tranquil Loire Valley

- Deluxe accommodations at a five-star French country inn located in a tranquil setting on the grounds of a prestigious wine estate, at a charming, 16-18<sup>th</sup> century property located alongside the Loire River, and at a superb five-star luxury hotel situated within walking distance of the most endearing sights of Paris
- Private, guided historical touring including a half-day walking tour of Jefferson's Paris led by a leading Jefferson-in-Paris scholar, guided visits to the castles and gardens of the Loire Valley and a walking tour of 18<sup>th</sup>-century Bordeaux, which was a European showplace during Jefferson's time. And savor some of the most magnificent vistas Paris has to offer during a horse-drawn carriage ride through the city.
- Exceptional epicurean experiences including visits to and tastings at atmospheric gourmet food shops of Paris, with commentary on the history of dining in Paris from your culinary docent; a full-day wine tasting tour in Bordeaux Wine Country to include a visit to a first-growth estate actually visited by Jefferson in May 1787; a Loire cheese presentation by an artisan producer; a chef-led, private group culinary lesson at the prestigious Ecole Ritz Escoffier in Paris; and a private visit to a wine estate of the Loire Valley. The highlight will be a market tour and interactive *Cours de Cuisine* (culinary lesson) showcasing the bounty of the Loire Valley, the "Garden of France," led by Chef Marti.
- A rich array of superb dining experiences ranging from sumptuous, private chateaux dinners in the Loire Valley (at a private chateau) and Bordeaux (at a classified growth estate) along with meals at Le Procope in Paris, a regular haunt of Jefferson's, at a Michelin one-star restaurant in the Loire Valley and at one of the oldest restaurants in Paris, which was established before Jefferson's time in the capital. A total of 7 dinners, 8 lunches and 11 breakfasts is included.

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***Program Itinerary:***

**Day 1, Monday, April 31:** Arrival to Bordeaux's Merignac Airport with connections from Paris and London and transfer to your hotel located in a Grand Cru setting in the Pessac-Leognan appellation. Balance of the day at leisure. In the late afternoon, we will walk across the vineyard to Chateau Smith Haut Lafitte where, following an official welcome from your program hosts, an estate sommelier will lead the group in a private *Cours de Vins de Bordeaux* covering key sub-appellations, varietals, terroir, the Classification of 1855 and more. End your arrival day with a casual welcome dinner at the hotel's French country bistro, Le Table du Lavoir, which is under the direction of Chef Nicolas Masse. Accommodations: Hotel Les Sources de Caudalie, a tranquil, five-star wine country oasis set amongst the prestigious vineyards of Chateau Smith Haut Lafitte, a leading Pessac estate. The hotel's Caudalie Spa, one of the top spas in all of France, is highly regarded for its signature "vinotherapy" treatments.

*Dinner Included*

**Day 2, Tuesday, May 1:** Today, during a full-day wine tasting tour of the great estates of the Medoc on the right bank of the Gironde, you will follow in the footsteps of Jefferson, who visited the Medoc in May 1787. The day will include visits to three classified growth estates including one estate that Jefferson visited during his time in the region and favored for the rest of his long life. A three-course wine tasting lunch is included at one of the estates. During today's visits to the Medoc, you will learn about Jefferson's remarkable classification of Bordeaux wines. His formal classification indeed was prescient, mirroring to a large degree the landmark Classification of 1855, which remains in place to this day. This particular visit to Southwest France was hugely transformative for Jefferson. It was when he evolved from a wine enthusiast to America's foremost wine connoisseur. Tonight, dinner will be at leisure on your own. Perhaps you would like to try the Michelin 1-star restaurant at Sources de Caudalie or La Table de Montesquieu, another Michelin 1-star spot in the neighboring village of La Brede. Accommodations: Hotel Les Source de Caudalie.

*Breakfast and Lunch Included*

**Day 3, Wednesday, May 2:** Today will be devoted to Saint-Émilion, which truly is hallowed ground in Bordeaux Wine Country as it was on this land that the Romans first cultivated wine grapes in the 2<sup>nd</sup> century A.D., six centuries before the town itself was founded by the monk, Émilion. Designated a World Heritage Site (and thankfully protected from development), Saint-Émilion is a very charming and well-preserved medieval village that includes fine Romanesque churches located along its steep and narrow streets. The vineyards surrounding the village are considered to be some of the premiere Right Bank vineyards. While in Saint-Émilion, you will take part in a 90-minute, private guided walking tour, which will include an exceptional grouping of underground monuments: the natural grotto of the monk, Émilion; Trinity Chapel; the catacombs; and the monolithic church. Lunch will follow the tour and is included. The visit will conclude with time at leisure to explore the village. While Saint-Émilion is quite small, there are plenty of cafés, wine shops, artisan shops and boutiques to occupy this time. Afterward, return to Sources de Caudalie. Tonight, cross the vineyard for a private wine dinner at Chateau Smith Haut Lafitte. Accommodations: Hotel Les Sources de Caudalie

*Breakfast, Lunch and Dinner included*

**Day 4: Thursday, May 3:** A Day in Bordeaux. In the Age of Jefferson, the city of Bordeaux was transformed from a provincial capital to a grand world wine capital. The restored core of the city features showplaces of the 18<sup>th</sup> century, Bordeaux's Golden Age, when the city was the first wine capital of the world and France's largest port, engaged in commerce with Northern Europe, Africa and the West Indies. During this time, the medieval city was replaced with tree-lined boulevards such as the Allées de Tourny and architectural marvels including the Grand Théâtre, Place de la Bourse and Palais Rohan, which now houses the town hall. No doubt, Jefferson appreciated this impressive

renaissance, which was similar to the transformation Paris experienced in the next century. Today, our local guide will lead you on a walking tour of the 18<sup>th</sup>-century core of the city. You will learn about Bordeaux's Golden Age and what Jefferson would have seen when he visited the city. During the visit, you will meet a negociant (wine trader) and learn about the unique system of wine distribution that exists today and was in place during Jefferson's day. You also will learn about Jefferson's dealings with the wine merchant community and visit one of the many cellars in Bordeaux where merchants have stored wine for centuries. While he was only in Bordeaux for five days in May of 1787, Jefferson made good use of his time, learning much about the terroir and French winemaking styles as well as establishing relationships that he maintained for decades to fuel his passion for fine wines. Lunch on your own in Bordeaux. Mid-afternoon return to Sources de Caudalie. You may be interested in a stroll along the estate paths that traverse the vineyard area and the adjacent forest. In the evening, we have organized a very special estate dinner at a classified growth estate that will transport you to the 18<sup>th</sup> century. In addition to dinner and tastings of reserve wines, characters from that era will entertain, giving you an excellent appreciation for the people and places Jefferson encountered during his time in Bordeaux. Accommodations: Hotel Les Sources de Caudalie

*Breakfast and Dinner Included*

**Day 5: Friday, May 4:** Today, you are off to the northwest and back a few centuries more as you travel to the magnificent Loire Valley, known around the world for its magnificent Chateaux of the Medieval and Renaissance periods. What many do not know is that the Loire region is home to France's largest wine region by territory, along with truly exceptional cuisine. The river itself is exceedingly tranquil, meandering gently through the lovely countryside. Most of the region is quite rural, featuring farmlands and small villages that have changed little over the centuries. Following his visit to Bordeaux, Jefferson visited Nantes and Tours and other parts of the region. Step back in time a few days as you enjoy this wonderful part of France. You will arrive to the region by TGV, France's fast train. Upon arrival, you will travel to the lovely village of Amboise for a private tour of the imposing Chateau d'Amboise, residence of Charles VII and young Francois d'Angouleme, the future Francois I. The chateau is a perfect example of the transition from Gothic to Renaissance architecture. Next, you will proceed to a nearby wine estate for a private visit and wine tasting lunch. The Loire is well known for Cabernet Franc, as well as whites including Chenin Blanc (wines of the Touraine) and Sauvignon Blanc including Sancerre. Your tastings at this estate will include Vouvray, Montlouis, Chinon and Bourgueil, which will be paired with a light lunch. Following lunch, you will tour Clos Lucé, the former residence and studio of Leonardo da Vinci, who spent the last three years of his life in Amboise as guest of the king. He is buried in a small chapel on the grounds of Chateau d'Amboise. In the mid-afternoon, you will continue on to your accommodations for the next three nights: Le Choiseul, a charming, deluxe property located on the banks of the Loire, just steps from the village of Amboise. Dinner tonight will be on property.

*Breakfast, Lunch and Dinner Included*

**Day 6: Saturday, May 5:** Today will focus on gastronomy and the bounty of the region, which is often referred to as the Garden of France due to the abundance of vineyards and fruit orchards as well as artichoke, asparagus and cherry fields that line the banks of the river. You will transfer to the regional capital of Tours, and the Marché de Tours, the largest food market in the Loire region. Chef Marti and a guide will assist you in gaining an appreciation for how to select the freshest seasonal ingredients as you explore the indoor and outdoor portions of this market and meet with some of the 120 or so producers there. Watching the attention the locals pay to this same exercise is quite interesting. The menu for the day will be completely unknown to all (including Chef Marti) until you arrive to the market and inspect the seasonal offerings. As Marti prepares the kitchen, you will have a guided walk through the historic center of Tours, which served as the capital of France during the reign of Louis XI. The town contains Roman traces, fortifications from the Middle Ages, Renaissance houses and structures from the Napoleonic period. You will proceed from the market to a nearby culinary space for a private culinary lesson by Chef Marti. Expect to be put to work in the kitchen as you spend three hours preparing lunch featuring your market selections. The session will include a presentation by a local cheesemaker along with a tasting. Since you will have spent the morning in the kitchen, why not spend the afternoon on the river? We've organized a two-hour river cruise on a traditional Loire boat called a "Gabare." These flat-bottomed boats, common on the river in the 18<sup>th</sup> and 19<sup>th</sup> centuries, were used to transport goods. Don't worry! Your Gabare will be an exact replica instead of an original. Tonight's dinner will be a gastronomic affair at a one-star Michelin restaurant near Amboise. Accommodations: Le Choiseul

*Breakfast, Lunch and Dinner Included*

**Day 7: Sunday, May 6:** Your last day in the Loire Valley will be devoted to the Chateaux of the Loire. In the morning you will have a private visit to exquisite Chenonceau, the iconic chateau situated above the River Cher that was offered by King Henri II to his mistress Diane de Poitiers. Included in your visit will be a guided walk through the lovely, formal walled garden adjacent to the chateau. Lunch will take place in the village followed by a guided visit of the grounds of Chateau de Chamont-sur-Loire, site of the International Garden Festival. This classic, turreted Loire chateau has commanded a majestic point on the great Loire since it was rebuilt by the Amboise family in the 15th century. Now, each summer since 1992 it has played host to the festival, which attracts 150,000 visitors annually to view 30 show gardens as well as the Chateau's landscaped grounds, flower house and deep gorge complete with wooden suspension bridge. Dinner tonight will be a private Renaissance affair in a private chateau. A French Renaissance meal will be prepared by a costumed chef and served by costumed waiters. Entertainment will be courtesy of Leonardo da Vinci himself along with Renaissance musicians and a magician. Jefferson would have loved it! Accommodations: Le Choiseul

*Breakfast, Lunch and Dinner Included*

**Day 8: Monday, May 7:** Depart for Paris (transfer time 3.5 hours). We will first stop at your hotel, the five-star Hotel Sofitel Paris Le Faubourg, ideally situated just steps from the Place de la Concorde, the Champs-Elysees and the designer boutiques of the Faubourg Saint-Honoré. After lunch on your own, a cultural guide will join you for a walking tour of ancient Paris starting at the Ile de la Cite on which the city was founded more than 2,000 years ago. You will visit the Cathedral of Notre Dame and learn about the early history of Paris from Roman times up until Jefferson's day. You will cross the Seine with your guide to the Left Bank and proceed past the Sorbonne to the Luxembourg Gardens and the charming Saint Germain quarter. Enjoy a drink at one of the historic cafés lining the Boulevard Saint Germain. At this point, we will leave you at leisure, and you can make your way back to the hotel for check-in. Dinner on your own tonight in the City of Light. Accommodations: Hotel Sofitel Paris Le Faubourg, a five-star, small luxury hotel in the very heart of Paris.

*Breakfast Included*

**Days 9-10: Tuesday, May 8 - Wednesday, May 9:** For the next two days, the group will be divided to cover two half-day, morning programs followed by afternoons at leisure, during which optional touring will be offered including guided visits to the world-class art museums of Paris and to the Chateau de Versailles. One group will participate in "A Walk with Thomas Jefferson," led by a Jefferson in Paris scholar, while the second group will participate in an Epicurean Walking Tour focused on the evolution of French cuisine from Jefferson's day (and before) to the modern era. On the next day, each group will participate in the second of the two tours. Included during one of the days will be a memorable horse-drawn carriage ride through the streets of the capital.

*A Walk with Thomas Jefferson:* This three-hour walk will be led by Susan Taylor Leduc, a Jefferson-in-Paris expert who has worked in the city as a professor and freelance curator. She holds a Ph.D. in art history from the University of Pennsylvania. She was European curator for the Benjamin Franklin Tercentenary (2006-2007) and the NOMA commemoration of the Louisiana Purchase for the exhibition, "Jefferson's America and Napoleon's France" in 2004 in addition to serving as a consultant on a recent BBC documentary on Jefferson in Paris. During this tour, Susan will explore with you the impact of Paris on Jefferson as she traces a course past significant monuments and urban spaces that influenced his architectural and aesthetic sensibilities. As you go along, you will learn about the interaction between America and France in the late 18th century and how this "special relationship" evolved over time. Jefferson had four different residences during his five-year stay in Paris and in his decoration of each one can discern his keen interest in European decorative arts. After leaving Paris, he sent 86 crates home to assure that he could continue his Francophile lifestyle once he returned to America. He paid keen attention to Parisian architecture and was inspired by structures including the Louvre, the Hôtel de la Marine at the Place de la Concorde and the Palais Royal. In the back of his mind was the future development of an American capital city and his own home, Monticello. The tour will conclude with lunch at Le Procope, which opened in 1686 and welcomed such movers and shakers as Diderot, Voltaire, George Sand, Victor Hugo and Oscar Wilde. As you might expect, this café was a favorite of Americans

including Jefferson, Benjamin Franklin and John Paul Jones. You may even be seated underneath Monsieur Bonaparte's hat, which is displayed prominently in a glass frame!

*Epicurean Walking Tour:* During this three-hour walk, you will learn about the history of specialty foods in Paris along with the emergence of cafés and restaurants during the course of a visit around the Les Halles area, home to the former central market of Paris. You will visit some of the delightful, old gourmet food shops in the city where you will learn about technique, meet the shopkeepers and enjoy tastings. Specifically, you will visit a foie gras and charcuterie shop, a specialty food shop with regional specialties from throughout France, a boulanger (baker) and a fromagerie (cheese shop). You may also wish to visit La Maison Stohrer, which was established in 1730 and is one of the most prestigious pastry shops in the city. Your final stop will be at Au Rocher de Cancale, where a group lunch will be held. Rocher de Cancale is located on Rue Montorgueil, famous for its oysters and fish. The street was the site of the Paris oyster market and was celebrated in a famous painting by Claude Monet. As you stroll along these old streets and past centuries-old facades, you will gain an appreciation for what Jefferson encountered during his time in Paris from a food perspective. Your guide will be Carolin C. Young, a dining historian who is a trustee of the Oxford Symposium on Food & Cookery and lectures widely. At present, she is writing an in-depth book on the history and current life of the markets of Paris.

Afternoon at leisure followed by dinners on your own both nights. Accommodations: Hotel Sofitel Paris Le Faubourg

*Breakfast and Lunch Included Both Days*

**Day 11: Thursday, May 10:** After breakfast, walk just a few blocks to fashionable Place Vendome. Your morning will be spent in a half-day private culinary session at the famed Ritz-Escoffier Culinary School, located at the Hotel Ritz. Chefs from the school will lead you in the creation of a three-course lunch. Balance of the day at leisure during which Marti will give you the option to showcase your artistic skills. Your farewell private dinner will be a memorable affair at Laperouse, an intimate spot on the Seine that is arguably the most historic restaurant in Paris. Housed in a former hôtel particulier (a grand city house) that once belonged to Forget, Comte de Bruillevant during the reign of Louis XIV, Laperouse was established in 1766 as a small eating house where local food merchants would meet to discuss the business of the day while enjoying delicacies of that era. In later years, regulars at Laperouse included Guy de Maupassant, Emile Zola, Alexandre Dumas and Victor Hugo. Join Chef Marti in toasting Jefferson for bringing your fine group together. Accommodations: Hotel Sofitel Paris Le Faubourg

*Breakfast, Lunch and Dinner Included*

**Day 12: Friday, May 11:** Departure. Private transfers will be arranged to Aeroport Charles de Gaulle.

*Breakfast Included*

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***What's Included:***

- 11 nights' deluxe accommodations: At the five-star Hotel Les Sources de Caudalie in Bordeaux Wine Country, a Prestige room with King bed is specified; at Le Choiseul in Amboise, Loire Valley, a Superior room with double bed is specified; and at the five-star Sofitel Paris Le Faubourg, a Luxury room with King bed is specified.
- Private guided cultural and epicurean experiences as specified. Experiences include: Sommelier-led *Cours des Vins de Bordeaux* wine tasting course at Chateau Smith Haut Lafitte in Pessac-Leognan (tastings included); Full-day wine tasting tour of the world-famous Medoc peninsula in Bordeaux Wine Country to include private visits to three estates including a first-growth estate visited by Jefferson - tastings are included; private, 90-minute walking tour of the charming medieval wine town of Saint-Emilion, located in Bordeaux Wine Country, to include the underground monuments of the town; private, half-day tour of 18<sup>th</sup>-century Bordeaux to include a visit to a negociant; private visit to Loire Valley Chateaux including Amboise, Chenonceau and the gardens of Chateau de Chaumont sur Loire as well as the former residence and studio of Leonardo da Vinci; a brief presentation on cheeses of the Loire by an artisan producer; private visit to the Marché de Tours (food market) followed by a three-hour interactive culinary lesson with Chef Marti; private tour of "Old Paris" to include the Ile de la Cite and the old quarters of the Left Bank; half-day Jefferson-in-Paris walking tour led by a Jefferson scholar; half day Epicurean Walking Tour of old gourmet food shops of Paris led by a culinary expert – tastings included; Half-day, chef-led culinary lesson at the famed Ecole Ritz Escoffier. Guide gratuities are included as are entry fees associated with various tours.
- Group dining to include gastronomic meals at historic venues as well as more informal meals showcasing regional specialties. A total of 7 dinners, 8 lunches and 11 breakfasts is included. Wine pairings are included with all lunches and dinners.
- Two-hour cruise on the Loire River aboard a traditional Gabare and a horse-drawn carriage ride through the streets of Paris (a glass of champagne is included during the carriage ride)
- First-class TGV rail service from Bordeaux to Tours/Loire Valley



- Private group transfers via deluxe coach as follows: Arrival point-to-point transfers from Bordeaux's Merignac Airport to Hotel Les Sources de Caudalie (individual or small group transfers will be arranged based on flight arrival times); transfer from Hotel Les Source de Caudalie to Bordeaux / Gare St. Jean (rail station) for departure by rail to the Loire Valley; mini-coach transfers in conjunction with private guided cultural experiences; departure airport transfers to Paris/Aeroport Charles de Gaulle (individual or small group transfers will be arranged based on flight departure times)

***What's Not Included:***

- International Airfare
- Other meals not specified
- Incidental and personal expenses

***Pricing Per Person:***

***Single Supplement:***

*A 30% deposit is required to confirm your booking. The balance is due 65 days prior to program commencement. Payment is accepted via personal check, bank transfer or by credit card (American Express, VISA and MasterCard). Note that a minimum of 14 individuals is required for this program to operate. Please see the terms and conditions on pages 12-13.*

**Optional Pre-Program: 3 Days/2 Nights**

**Friday, April 28:** Arrival to Charlottesville, Virginia, a delightful small city situated in the shadow of Jefferson's Monticello. Balance of the day at leisure. Accommodations: Keswick Hall, a sensational small luxury country house hotel located in a tranquil hunt-country setting. Situated five miles from Charlottesville, this elegant property recently was named the #1 Small Resort in the U.S. by Condé Nast Traveler. Welcome dinner on property at Fosset's, named after Jefferson's chef in his retirement, Edith Fossett. She learned the art of French cooking from Honore Julien, the Head Chef in the White House during Jefferson's presidential years.

*Dinner Included*

**Saturday, April 29:** In the morning, you will make the trip 10 min to Monticello, Jefferson's mountaintop home that makes such a statement about the man. Our group will have a very special, private tour of the mansion to include extra attention to Jefferson's wine cellar, his vast gardens and his style of entertaining, which was greatly influenced by his tenure in Europe. You will also see the modern day vineyards and hear of how Jefferson worked to establish in the U.S a domestic wine industry. based on

European varietals. Following a two-and-half-hour visit to this UNESCO World Heritage Site, you will proceed to a tour and tasting at Barboursville Vineyards where lunch will be served. Jefferson would be delighted by the wine industry that has emerged in Virginia. In fact, 200 years after Jefferson envisioned a domestic wine industry in Virginia, the counties surrounding Monticello were designated the Monticello Viticultural Area (AVA) in recognition of the region's distinguished and burgeoning wine industry. Virginia is the 5<sup>th</sup> largest producer of wine in the U.S. You will return to Keswick Hall mid-afternoon for time at leisure. Dinner tonight will be nearby at the Clifton Inn, a stately southern manse in a secluded setting just a mile from Jefferson's birthplace of Shadwell. Accommodations: Keswick Hall

*Breakfast, Lunch and Dinner Included*

**Sunday: April 30:** Following breakfast, we have arranged for a private tour of Jefferson's last masterwork – The University of Virginia. Co-designated as a UNESCO World Heritage Site with Monticello, the core "Academical Village" Jefferson designed remains the heart of the campus. The neo-classical architecture reflects Jefferson's careful study of the architecture of late 18<sup>th</sup>-century Europe. Moreover, the integration of student housing with classrooms and faculty housing represents his philosophy of education. After lunch and a late check-out at Keswick Hall, we will proceed via group transfer 2 hrs 15 min to Dulles International Airport for your international departure.

*Breakfast Included*

***What's Included:***

- Two nights' accommodations at Keswick Hall
- Private guided touring with transfers as specified (tours include private guided tour of Jefferson's Monticello and the University of Virginia along with a private visit to Barboursville Vineyards, one of the top wine estates in Virginia wine country (tastings, transfers as well as driver and guide gratuities are included)
- 2 dinners, 1 lunch and 2 breakfasts as specified (wine with dinners is included)
- Group transfer to Dulles International Airport (driver gratuity is included)

***What's Not Included:***

- Airfare
- Meals Not Included in the Core Program
- Incidental and Personal Expenses

***Pre-Program Pricing Per Person:******Single Supplement:***

*A 30% deposit is required to confirm your booking. The balance is due 65 days prior to program commencement. Payment is accepted via personal check, bank transfer or by credit card (American Express, VISA and MasterCard). Note that a minimum of 8 individuals is required for this pre-program to operate. Please see the terms and conditions on pages 12-13.*

***About Your Hosts***

Your hosts for the May 2012 edition of *In the Footsteps of Presidents: Jefferson in France* will be Martin C.J. Mongiello (Chef Marti), a decorated U.S. military veteran who served with distinction in the U.S. Navy for 21 years, and his wife, Chef Stormy. In addition to serving in war zones, Marti was Executive Chef to the President of the United States and a Manager of Camp David, the world's most exclusive resort. He has the distinction of being one of the most decorated chefs in U.S. Navy history. He was knighted in Brussels, Belgium, and was awarded the Presidential Service Badge, numerous world culinary medals, the Joint Chiefs of Staff Badge, five Navy Achievement Medals and the N.J. Distinguished Service medal. He has appeared on numerous television programs around the world and launched and produced *Kings in the Kitchen*, a popular radio show, which attained a #1 ranking in numerous markets in the Northeast. Along with his wife, Chef Stormy, he owns and operates *The Inn of the Patriots*, a North Carolina B&B that *BedandBreakfast.com* ranked as the #1 B&B in the world in the category of history. The inn houses a collection of presidential culinary artifacts including china from First Families and items donated by presidential libraries.

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## **TERMS AND CONDITIONS**

### **PRICING AND ARRANGEMENTS**

The program price includes handling, itinerary planning and operational charges. Prices are quoted in U.S. \$ on the rate of exchange as of October 5, 2011. CORK & FORK reserves the right to adjust program prices to cover increases in costs, tariffs, taxes and/or foreign exchange rates. CORK & FORK is under no obligation to provide a breakdown of costs involved in any program.

Additional expenses incurred as the result of change, delay or cancellation of any flights, or any delays or events beyond the control of CORK & FORK, will be the responsibility of the client. Flights are occasionally subject to cancellation or over-booking. If either occurs, CORK & FORK and its suppliers will do all possible to assist clients in boarding or securing alternate arrangements. PLEASE NOTE: The aforementioned action is done as a courtesy to clients, and CORK & FORK will not be held responsible for denied boarding, nor for any additional costs thus incurred, nor for funds not recovered for any missed land arrangements due to delays in travel via air, sea or rail.

The price of your CORK & FORK program does NOT include:

- Costs of obtaining passports or visas or entry fees into the country
- Costs of any required or recommended vaccinations or any other health precautions
- Any international or internal scheduled airfare (unless otherwise specified in the itinerary)
- Excess baggage or shipping charges (these may apply on Aerolineas Argentinas)
- Meals (unless otherwise specified in itinerary) or room service charges
- Personal items such as drinks, laundry, telephone/fax charges, travel insurance, equipment rental, etc.
- Excess mileage carried out at the request of the clients or other participants
- Additional driver or guide services
- Any other items not specified in the itinerary

### **CANCELLATIONS AND CHANGES**

Notification of cancellation or revision must be forwarded to CORK & FORK in writing or by email as soon as possible. The following is a schedule of cancellation charges:

65+ days prior to departure: A \$1,000 per person cancellation penalty will be charged.

64 - 30 days prior to departure: 60% of the total program package will be charged.

29 - 0 days prior to departure: 100% of the total program package will be charged.

If CORK & FORK cancels the program for any reason, a full refund (including deposit) will be made.

There will be no refunds for unused or partially-used portions of a booked itinerary due to transportation delays, schedule changes or any other reason not attributable to CORK & FORK.

### **CAR RENTAL, COACH HIRE & CHAUFFEUR DRIVE**

Program includes transport from the point of arrival until departure date, unless specified by the client—one transfer from airport to first city and return is assumed and specified. With Coach Hire and Chauffeur Drive, all vehicle and drivers' expenses are included in the price of the program.

### **HOTELS/ACCOMMODATIONS**

Accommodations are based on a double-occupancy scenario with private bath or shower, unless otherwise stated. It is the policy of CORK & FORK to use hotels that have a 5-star rating (or a 4-star rating when a 5-star property is not available in a region). Should any hotel not be available after your quotation, an alternative of similar standard will be offered. Room category upgrades are available for a supplemental charge.

### **UNUSED ITINERARY SERVICES**

Itinerary services that are unused are non-refundable. No refund will be made for unused hotel accommodations or any other service due to transportation delays, unscheduled changes or for any other reason not attributable to CORK & FORK.

### **TRAVEL DOCUMENTS**

Any additional travel documents will be sent to you approximately 3 weeks prior to your departure date with all relevant documentation included.

**BAGGAGE**

Airline baggage regulations are undergoing constant change; therefore, please consult your carrier for updates and specifics. If your luggage is overweight or if you exceed the checked-baggage limits, you will incur additional costs and the possibility of delayed arrival of your luggage.

**TRAVEL INSURANCE**

CORK & FORK strongly recommends travel insurance and is a reseller of travel protection from Travelex, a leader in this space. We are happy to provide a quote. CORK & FORK is not liable for loss, damage or theft of luggage or personal belongings, or for personal injury, accident or illness that may prevent or interrupt your travel. Please ensure that you have adequate insurance before departing. If you choose not to purchase travel insurance, you are required to sign CORK & FORK's travel waiver.

**DISCLAIMER**

CORK & FORK, further referred to as "the company" and/or "it's agents," acts only as an agent in making arrangements for accommodations, tour reservations, and transportation or any other service in connection with the itineraries of client, who by acceptance thereof, acknowledge that the company and or its agents and suppliers shall not be liable for injury, damage, loss, accident, delay or irregularity, liability or expense to personal injury due to act or default of any hotel, carrier or any other company or person providing or rendering of services included in the programs. Furthermore, the company and or its agents accept no responsibility for any sickness, pilferage, labor disputes, machinery breakdown, government restraints, weather conditions, defects in any transportation vehicle or any misadventure or casualty or any other causes beyond their control. The company reserves the right to cancel, change or substitute any service, and to decline to accept or retain program members at any time for any reason including insufficient numbers of participants.

The client, by engaging the company and making deposit and/or full payment for the package arrangement specified, acknowledges the position of the company as stipulated by the foregoing and agrees to hold the company harmless in making arrangements on his/her behalf, provided same should be made through generally-accepted suppliers at the time of engagement, and further agrees that the restitution of damages, if any are claimed, shall be sought directly from the suppliers. The client also agrees to the terms and conditions of the program and services set forth by the suppliers. Rates are subject to change without notice. Payment of deposit or full payment shall constitute consent of all provisions stated herein.

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