

**Tequio Foods Travel Experiences in collaboration
with Lily Zapoteca Travel**



**“Taking the wheel when it comes to
the narratives told about us!”**



Introduction

Thank you for your interest in joining us to learn more about Oaxaca. This collaboration has been created and curated to bring authentic experiences to people looking to learn about Oaxacans and their traditional ways of living, drinking, and seeing the world. Our collaboration is more than just a tour. It is an honest way to benefit native artisans and create a more fair way of traveling, a way to reclaim our narrative from our standpoint.

Our pueblos, culture, mezcal, and cuisine will be the experience's primary focus. Tours will last 6 days and 5 nights in groups of 8-12 people. The price will vary depending on the cost of lodging, visits, transportation, and season, ranging from **USD \$3,500 to USD \$4,000 per person**. Payment in full is due at the time of booking.

During your experience, you will visit a local market and several artisans' workshops where you can learn more about traditional clay, make an alebrije, and learn how to weave. You will participate in a cooking class using heirloom corn and local ingredients led by a cocinera tradicional (traditional cook) and also visit a mezcal palenque (distillery) to learn from mezcal masters who produce some of the best mezcal in the world. The detailed itinerary will be provided after booking.





Why is this trip and collaboration so unique?

We believe in supporting our community by offering a fair payment, being respectful, and, more than anything, highlighting the work of artisans that have been doing their crafts for generations. Many companies can bring you down to Oaxaca, but only our collaboration focuses on working fairly with indigenous people to pay them for their time, knowledge, and products. Most companies rely on a commission structure, meaning that the artisan will only make money if you buy something from them. All the people on our tours, including the driver, artisans, experts, and food providers, receive fair payment. We respect the prices that they have established for their time during our visit.

We are entirely owned and operated by indigenous people. We work together with indigenous businesses inside and outside of Oaxaca City. We are unique because most Mexican and American travel tour companies lack "Oaxaqueño" voices in their visit to our state.



When will the experiences take place in 2023?

March 16 - March 21

May 18 - May 23

July 20 - July 25

August 19 - August 24

September 13 - September 18

October 30 - November 4



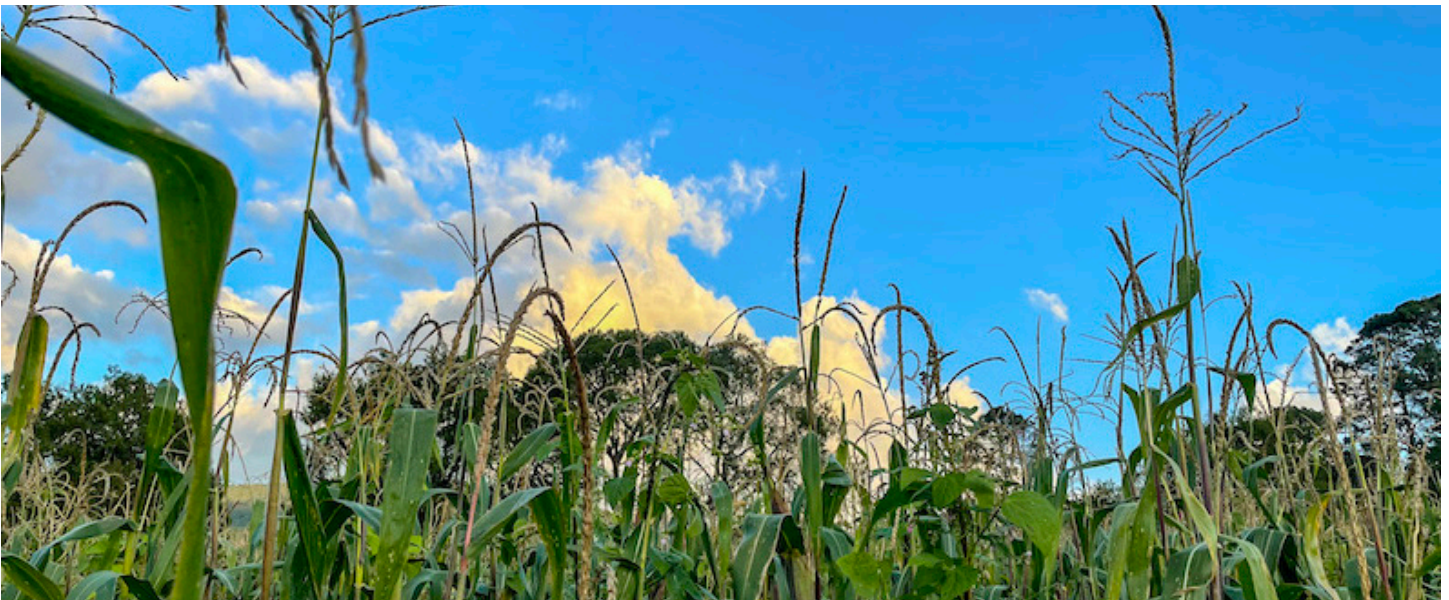


WHO WE ARE



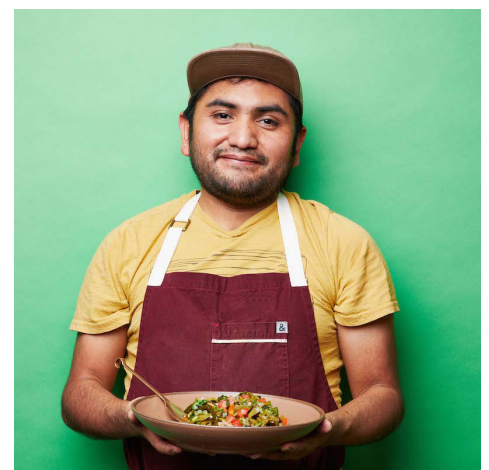
Lily Palma - Lily Zapoteca Travel

A migrant, indigenous woman native to the Central Valley of Oaxaca, a proud Zapoteca born and raised in Santa Monica, CA. Lily's parents migrated to the US in the 80's due to a lack of economic opportunities, but it had always been in their plans to return to their motherland. She spent every summer in Oaxaca since she was 12-years old and then made the big move after college in 2013. Seeing the lack of representation of indigenous people in the traditional tourism sector/agencies, she decided to create Lily The Zapotec Traveler Experiences focusing on sustainable and responsible tourism for Oaxaca.



Luis Martinez - Tequio Foods

Chef Luis Martinez was born in Santa Catarina Loxicha, Oaxaca, Mexico, in a small Zapotec pueblo. He came to the US in 2005 after studying Fine Arts at the state university while also working in kitchens around Oaxaca City. Upon arriving in the US, he experienced the harsh reality of migrant farm work and the shock of a different culture in Indio, California. After eventually moving to Los Angeles, Luis got back into the restaurant industry where he worked in several restaurants and cuisines, always alongside other Oaxacans. These chefs taught Luis how to infuse Oaxacan culture and cuisine into his cooking by using various methodologies, from traditional ingredients to Asian techniques. Now based in Asheville, NC, Luis combines his love for cooking with his passion for social justice.





Transportation

We'll have access to a dedicated passenger van that will transport us to all of our planned destinations outside of Oaxaca City during the trip.

Meals

Daily breakfast, four lunches, and three dinners are included. All dietary restrictions can be accommodated with prior notice. Beer, water, and snacks will be provided during walking tours. Three mezcal tastings are included, plus a goodbye dinner with mezcal, beer, cocktails, and live music at a mezcal distillery. You also will receive two mezcal bottles, one at the beginning and one at the end of the tour.

Sustainability

We aim to offer as sustainable an experience as we can. Trash is recycled whenever possible and we avoid mass tourism activities that cause harm to the environment and/or do not benefit local communities.

Small Groups

This tour requires a minimum of 8 participants and has a maximum of 12 participants to ensure the best small group tour experience. With such a small group, you'll be able to enjoy unique, rewarding activities that would not be accessible to more people.

Expert Guides

Your tour will be led by an expert, licensed, and local indigenous guide. Our guides are always on hand, every day of the trip, to provide additional information, create spontaneous activities, join the group for non-included activities and meals, and to ensure that the trip is as memorable, fun, and informative as possible.





What's included

- 5 nights of accommodation in the heart of Oaxaca
- All mentioned activities and entrance fees
- All transportation for mentioned activities
- All included meals listed above
- Licensed, local tour leader throughout the entire trip

What's not included

- Flights to/from Mexico
- Passport/visa fees
- Meals not mentioned
- Travel insurance (which is required)
- COVID testing
- Optional activities not listed



CANCELLATIONS

Any cancellations by you will result in the loss of your full payment or part of it depending on how close your cancellation is to the beginning of the trip. We cannot make any exceptions to this refund policy. For this reason, we require that you have comprehensive travel insurance for every traveler within your group that includes trip cancellation/interruption coverage to help protect your financial investment in the trip. More information about our cancellation policy appears below, which we urge you to read carefully.

After Booking

- If you decide to cancel your trip, the following policy applies:
- Upon receiving payment: **50%** of the trip is refundable
- Cancellations received within **30-days** of trip departure: 25% of the trip is refundable
- Cancellations received within **15-days** of trip departure: 10% of the trip is refundable
- Cancellations received within **14-days** of trip departure: The trip is non-refundable

Travel Insurance

If a traveler fails to provide proof of current travel insurance within 7 days of the date of booking, we will inform the traveler and automatically cancel the reservation, with refunds according to the policy above.

Form of Payment

All payments must be made by credit card. Prices are in US dollars and all payments must be made in US dollars.

Cancellation Process

To cancel your booking, you must send a written notice to us by email at tequiofoods@gmail.com. Cancellation fees will be applied per person according to the policy set forth above, based on the date we receive your written notification





What are your COVID policies?

To protect our indigenous communities and to comply with each country's entry and exit requirements, we require all participants on these tours to be fully vaccinated. Proof of vaccination is required within 7 days of booking. If the traveler fails to provide proof of up-to-date vaccination within 7 days of the date of booking, we will automatically cancel the reservation and refund according to the cancellation policy above.

What about COVID testing?

If COVID testing is required as a condition of return entry to the United States, we will help you find testing locations, though you are responsible for the cost of the COVID test and for booking your own tests.

Will I have any time to myself?

Of course! We don't like experiences that book every minute of your day. While we will be busy, there will also be plenty of time for you to explore on your own. Travel is about adventure and discovery. We want you to see things that interest you specifically.

What am I going to do during the listed "free time"?

We will be on-hand to give you suggestions, help you decide what to do, and be around. If you want to go off on your own, we understand. We want you to explore and break out of your comfort zone! We are here to help and once the tour experience begins, you will receive a list of potential activities you can do on your own.

Is airfare provided?

No. You will be responsible for your own airfare and travel to the tour meeting place before the trip and to the airport after the trip.

Will I need travel insurance?

Yes. Every traveler must provide proof of current travel insurance within 7 days after the booking is made. If the traveler fails to provide this information within 7 days of the booking date, we will inform the traveler and automatically cancel the reservation according to the Cancellation Policy.



Is there an age requirement?

You must be at least 18 years old. There's no maximum age!

Will I need to fill out any release forms?

Yes. You will be required to fill out and sign full liability waivers for both Tequio Foods and Lily Zapoteca Tours.

What about visas?

It will be your responsibility to secure any visas required to enter the destinations booked. We are unable to assist in this process.

Is there a waiting list?

People sometimes rush to secure a spot but don't always get the time off work and might need to cancel. Therefore, we have a waiting list on a first-come, first-served basis. Send us an email at tequiofoods@gmail.com with the dates you are interested in.

I still have questions. Can I contact you?

Of course! My email is tequiofoods@gmail.com





TEQUIO FOODS

