

A Cook's Tour to Mexico with Nancy Zaslavsky

<http://www.nancyzaslavsky.com/sma.html>

SAN MIGUEL de ALLENDE TOUR April 16-22, 2015

Everyone's favorite Mexican hill town, San Miguel de Allende is at the heart of Mexico's Colonial Circle, a wealth of Spanish colonial history and architecture. The jewel is nestled in the mountains (6100 feet) northwest of Mexico City, about a 90-minute drive east of the Guanajuato-Leon airport.

Exceptionally beautiful, the Mexican National Treasure radiates original Spanish heritage. The zócalo, or town center (here called the Jardín) is the focal point; the Parroquia parish church anchors its south side and dominates the landscape for miles with gothic spires. The sophisticated town takes pride as a cultural mecca of internationally recognized art institutions, artists and their studios, music and language schools plus plenty of regional restaurants. Antique stores, galleries, craft and folk art shops abound a mere cobblestone street away from one another.

Our group of food lovers stay in a lovingly restored Spanish Colonial home, now B&B, with handsome gardens mere blocks off the Jardín, right in the center of town. Private nooks and crannies are scattered throughout the large property and encourage quiet relaxation or a place to enjoy wireless Internet. The crystal clear pool is refreshing after a day of touring, shopping and cooking. Every morning a delectable, full Mexican breakfast is served, starring organic produce from the B&B's garden. The large, comfortable kitchen is like a warm magnet, and will surely be our natural gathering spot.

I'll teach a cooking class in a private San Miguel home. One day we'll visit Guanajuato, the state's captivating capital, and another Colonial Circle gem plus university town that adamantly maintains a Mexican lifestyle. Once Mexico's most prominent silver mining city, Guanajuato is known for silver jewelry, famous potters, subterranean roadways (old silver tunnels), enticing architecture, a lively zócalo and romantic, twisting alleyways. We will also shop in Dolores Hidalgo where the Mexican Revolution began. The town is well known today for hand painted Talavera pottery factories—and—exotic ice cream flavors.

Local cheeses of Guanajuato state are delicious, and varied! We'll have a fun tasting party complimented by Mexico's wines. I'll also lead a tour of San Miguel's weekly, huge, open-air marketplace where we'll scout regional produce and local specialties. We'll visit a local cheese factory making artisan cheeses and bring back plenty for tastes. Dining at traditional restaurants and favorite casual spots for authentic foods—such as the best carnitas on the planet—are a given! San Miguel de Allende is known as a shopper's paradise, so there will be time set aside in our busy schedule for exploring some of the most exciting stores in the country.

\$2900. Per person, based on double occupancy. Plus \$400 single supplement.

Does not include airfare, alcohol (except beer, and at specially noted events) and van/taxi to/from airport. Includes 7 days, 6 nights B&B (double occupancy), ALL meals when taken with the group, plus tastings, demos, tours, museum/site entrance fees and local tour transportation.

¡SALUD!

Enjoy traveling with a small group of food-loving participants.

Registration deadline is March 1, 2015

Space is limited. Reservations are accepted upon receipt of a non-refundable deposit of \$500 (50% refundable if cancelled more than 60 days before start of tour) and a signed application for each participant. The non-refundable balance is due 40 days prior to the start of a specific trip with checks made out to Nancy Zaslavsky.

For cancellations, if we can fill your space cancelled prior to 40 days, a full refund will be given. Participants are strongly encouraged to obtain medical/trip cancellation insurance. If a tour must be cancelled all fees will be immediately returned and this refund will be the limit of our liability. Participant expenses incurred in preparation for the trip (e.g., non-refundable purchased airline tickets) are not the responsibility of Nancy Zaslavsky.

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