



The Ultimate Tuscany Cooking Experience **October 16 - October 23, 2010**

Cooking and Culture in the Breath taking hills and valleys of Tuscany,
Italy!

Join the Milwaukee Public Market for an incredible food and learning opportunity to Casa Ombuto, Tuscany, one of the **top ten cooking schools** in all of Europe. Based in a Tuscan villa that dates back before 1800, you'll learn to make classic dishes in the cantina, a haven equipped as a professional kitchen, set on an extensive estate. The spectacular views of the surrounding hills and valleys will inspire you and fill you with a new zest for cooking. This tour is created specially for the Milwaukee Public Market in a food-lover's paradise.

The week-long trip includes four days of hands on cooking classes taught by Italian Chef Paola Baccetti, specially designed tours of local olive growers, cheese makers, vineyards, shopping and sightseeing. You'll also have time to relax and enjoy the spectacular surroundings with unlimited house wine. Once arriving at Casa Ombuto, everything, including the cooking classes, tours, six breakfasts, six lunches, five dinners, transportation to and from the Florence airport, van service for sighting seeing and shopping near the villa and even gratuity, is part of

the price. You'll only have to decide on what special memoirs you'll want to take home with you

Your Tuscan Experience Includes:

- *Roundtrip transportation from Florence airport to the Villa.
- *Daily van service to take you in town for shopping and sight seeing.
- *Four hands-on cooking classes at one of the top ten cooking schools in all of Europe.
- *Day trip to Florence with English speaking guide and a stop at a quaint Tuscan village. You'll have time for sightseeing and shopping.
- *Seven breakfasts, five lunches and six dinners.
- *Tours of an olive oil mill with tasting, Pecorino and goat cheese farm, wine estate for tasting and lunch, textile manufacturer, trip to Florence.
- *Soft drinks, coffee and house wine available at any time.
- *Cookbook, apron and certificate.
- *Classes taught in English with Italian chef Paola Baccetti.
- *Golf and massage services available (not included in the price).
- *Pool and hot tub on the estate.
- *All taxes and gratuities.

ITINERARY

**Culinary Trip of a Lifetime
The Ultimate Tuscan Experience
October 16 - October 23, 2010**

Day 1 - October 16

-Arrive in Florence, Italy

-Board transportation at airport to Casa Ombuto for check-in and greeting from
Chef Paola

-Settle in apartments, time to explore the grounds

-Welcome dinner and introduction by the chef

Day 2 - October 17

- Breakfast
- Leisure time for exploring
- Light lunch
- Hands-on cooking lesson to prepare a four-course meal.
- Dinner consists of what you created that day, along with delicious Tuscan wines

Day 3 - October 18

- Buffet breakfast
- Leisure time for exploring or shopping in the local village
- Light lunch
- Hands-on cooking lesson to prepare a four-course meal.
- Dinner consists of dishes from your class, along with Tuscan wines

Day 4 - October 19

- Breakfast
- Full day excursion visiting a Pecorino and Goat cheese farm, wine estate, shopping in Arezzo and textile manufacturer in Anghiari.
- Lunch at a vineyard
- Dinner at the villa

Day 5 - October 20

- Breakfast
- Leisure time
- Lunch
- Hands-on cooking lesson to prepare a four-course dinner
- Dinner and Tuscan wine at the villa

Day 6 - October 21

- Breakfast

-Guided trip to Florence with time on your own for shopping and exploring this beautiful city. Lunch at one of the most famous restaurants in Florence (optional; not included in price).

Day 7- October 22

-Breakfast

-Leisure time

-Lunch

-Hands-on cooking lesson covering all the techniques you have learned in the week.

-Grand finale dinner

-Presentation of certificates

Day 8 - October 23

-Breakfast

-Depart Casa Ombuto for your trip home

***Itinerary subject to change without notice

\$3999 per person for Cooking Participants, double occupancy

\$3200 per person for Non-Cooking Participants.

(Costs do not include airfare to Florence, Italy. Participants are responsible for their own

To learn more call 414-336-1111 and ask for Culinary Director, Jill Nickerson.

A deposit of \$1000.00 is required to reserve your space.

Final payment is due by July 1, 2010.

Space is very limited so call now!

***For additional information, call the Market Culinary Director, Jill Nickerson, at 414-336-1111 or email her at

jill@milwaukeekeepublicmarket.org.

****Cancellation Policy and Change Policy**

The school reserves the right to alter its programs without notice. There is no refund for school hours missed by students. The Market recommends you take travel insurance to cover you in event of illnesses or emergency. The Milwaukee Public Market and everyone in association with the Market are not liable if any mishap occurs on the trip. The Market is also in no way responsible for missed flights, missed tours or any other planned excursions. If any one misses scheduled times, it will be the responsibility of the passenger to catch up with the group on their own expense.