

France 2024 A very delicious way to travel!



Join us for an extraordinary week in the south of France...

HOSTED BY VETERAN TRAVELERS AND FRENCH FOODIES: JUDY WOOD (Executive Chef, Culinary Instructor) GAIL NORTON (The Cookbook Co. Cooks) and SUE WADE.

Since 2002, the village of Olonzac in the beautiful Languedoc welcomes us again. We have always drawn inspiration from French cuisine: the food, the methods and the style. When we reflect on our own cooking styles, we often find it is rooted in the French country tradition. The trip we are planning is the culmination of years of exploring the love that the French have for their food and wine. We can think of no better experience than to gather together a group of passionate food people who would like to join us for this unique opportunity in one of our favourite regions of France.

Olonzac is a village in the Languedoc, close to Narbonne and Carcassonne, in the midst of the wine region of Minervois. The area has wonderful food markets, vineyards, and restaurants. For sun-lovers, the beaches of the Mediterranean and Spain are a short trip away.

For any food lover, French markets are a compelling part of the country's attractions. Our program revolves around visiting the local markets in Olonzac, Narbonne, and Carcassonne. We will have many opportunities to explore the region's products and learn how to cook with them.

Our accommodations are at the Eloi Merle, in the heart of Olonzac. This "Grande Maison", once owned by a vineyard magnate, has been converted into a charming bed and breakfast, with lovely gardens surrounding a swimming pool, and next door to the city park and tennis courts.

France 2024 Welcome to the village of Olonzac

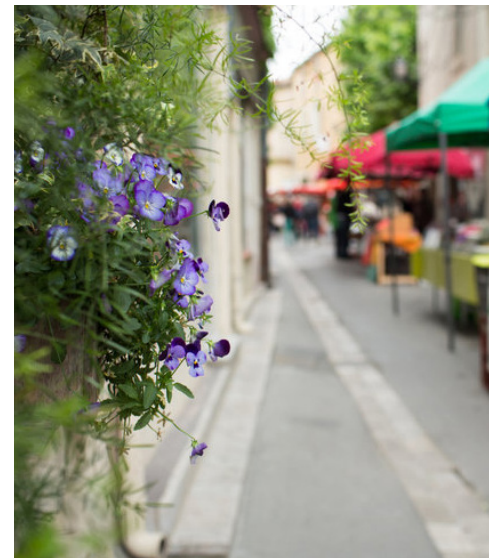


Olonzac is a lush village in the Languedoc region, in the south of France, nestled amidst vineyards, olive groves and the rolling hills of the Aude. This charming village, population 1500, will be home for the week. The city of Narbonne is a half hour drive to the east on the Mediterranean coast, and the walled city of Carcassonne is a half hour to the west by car.



France 2024 A day at the market in Olonzac

Tuesday is Market day in Olonzac. The streets come alive with friendly vendors selling fresh produce, meat, spices, breads, cheeses, linens, and clothing. Markets are a rich and vital part of the culture of this region.



France 2024 The Canal du Midi

We are just minutes away from the Canal du Midi, one of the most famous water-ways in Europe, and one of the most beautiful, leisurely cycling routes you'll ever find.

This 360-km network of navigable waterways linking the Mediterranean and the Atlantic through 328 structures (locks, aqueducts, bridges, tunnels) is one of the most remarkable feats of civil engineering in modern times. Built between 1667 and 1694, it paved the way for the Industrial Revolution. The care that its creator, Pierre-Paul Riquet, took in the design and the way it blends with its surroundings turned a technical achievement into a work of art. More than 250,000 plane trees (known as sycamore trees in North America) line the canal; the roots serve as natural levees, that stabilize the banks of the Canal.



France 2024 Cooking demos and classes

Ah... French cuisine. Let us help you de-mystify this most legendary cooking technique. Chef Judy Wood and Gail Norton are veterans of traditional French cooking. Judy trained in Paris at La Varenne. This masterful teacher is only too happy to share her wealth of knowledge. Gail Norton has been teaching cooking classes for over 30 years and is well-known and respected for her vast culinary knowledge. The classes and demos are casual and fun and you certainly don't have to be an experienced cook to enjoy and appreciate it. From duck confit, to how to prepare an artichoke, to pastry-making, we'll show you why French food and wine is so coveted.

Did we mention the wine? The Languedoc is France's largest wine producing region, with many small vineyards producing award-winning vintages. We will be meeting some of the most passionate and accomplished winemakers, and tasting some of France's finest wines.



France 2024 The medieval village of Minerve

Minerve was selected as one of Les Plus Beaux Villages de France ("The Most Beautiful Villages Of France"). Perched on top of the gorge carved by the River Cesse before it disappears underground in a natural tunnel, this historical site is now filled with quiet shops and great restaurants. The scenery in this area is stunning.



France 2024 Historic Carcassone



The medieval walled city of Carcassonne is perhaps the best preserved in Europe and has been designated a World Heritage Site. Dating back some 2000 years, its pristine condition is thanks to the vision of architect Eugene Viollet-le-Duc.

We'll spend an afternoon here, strolling the cobblestone streets, browsing the shops selling local French artisanal wares, and lunching at one of the many cafés and restaurants. For history buffs, this is an amazing attraction. A tour through the castle will take you back to another world.

If the fairy-tale-like castle silhouette looks vaguely familiar, scenes from Kevin Costner's version of Robin Hood were filmed here.



France 2024 Our itinerary for the week...

Every morning we will begin our day with coffee and tea, along with fresh bread and pastries from the local wood-fired boulangerie, and market fresh fruit and cheese. From there we will venture out to our day's program.

1st evening: We gather everyone at Eloi Merle, for a light dinner to get to know one another and talk about how our adventure will unfold.

2nd day: We will go to St. Jean de Minervois, home of muscat grape, to meet with John and Nicole Bojanowski, winemakers at Clos de Gravillas. John will guide us on a tasting of their impressive array of wines. Lunch is at Auberge L'Ecole to experience the best cassoulet of your life. Once back in Olonzac we will end the day with a group cooking class.

3rd day: The market comes to Olonzac, literally, right outside our door. We will stroll, talk to vendors, and buy our groceries for our lunch and dinner. We will go to St. Chinian where we meet Michel and Dominique, who own a lovely olive grove. They will take us on a little tour of the property, followed by an olive oil tasting. Then, we will picnic overlooking the olive groves. We will spend the evening preparing a wonderful dinner.

4th day: We will go to the winery L'hirondelle to meet Jennifer and Didier Buck at their lovely property in Douzen. Jennifer will take us on a vineyard walk, followed by a tasting of their range of wines. She is a passionate and articulate guide of the area. Then, we will have lunch at L'Art et Gourmand in Douzen. We will return to Olonzac for a cooking class and prepare ourselves a delicious dinner.

5th day: An early start takes us to Narbonne, a large city and market on the Canal du Midi and the Mediterranean. Then, we are off to lunch at a local restaurant. We will return to Olonzac and you will have a free night to enjoy and explore the village and have a meal on your own at one of the several local restaurants.

6th day: Cooking classes in the morning. We will venture up into the mountains to the ancient, medieval Cathar village of Minerve, to wander and shop and have lunch on your own. Once back in Olonzac, dinner will be prepared for you by Les Trois Eglantines.

7th day: Historic Carcassonne market and city await us. A morning at the market, then up to the medieval walled Cité to shop, visit and have lunch on your own. We return to Olonzac for another cooking class and prepare a fantastic farewell feast.

The last morning: We will drive you to the train station in Narbonne, and bid adieu.

Please note: Our itinerary is subject to change.



France 2024 Frequently asked questions...

Where do I plan my arrival to?

Narbonne, which is about a 1 1/2 hour train ride from Toulouse or Barcelona. We schedule pick ups in Narbonne on the day the camp starting at 16:00 at the train station. Drop-offs around noon on the last day of the camp are also scheduled.

Where is our home base?

It is in a small village called Olonzac, mid-way between Carcassonne and Narbonne in the Languedoc countryside. Olonzac is a beautiful lush village in the midst of vineyards and the rolling hills of Aude. The Black Mountains are nearby, and we are 20 minutes from the beach by vehicle and 45 minutes away from Spain (3 hours from Barcelona). The Languedoc is the largest wine producing area in France.

Where are we staying?

A beautifully restored "Grande Maison" in Olonzac is home for the week. The house is a large, comfortable, charming bed and breakfast. It is centrally located in the middle of the village and has a lovely yard and a heated pool. The \$4400.00 cost is based on double occupancy. There is a \$500.00 single supplement for those not wanting to share a room. All rooms have their own bathroom.

What does the trip include?

Accommodation, most meals, wine with meals, transportation during the week, cooking instruction, and all excursions.

Does the trip cost include gratuity?

The cost of the trip does not include gratuity. If your experience has been positive, we would suggest a tip of 10% for your guides.

What is the weather like?

In spring the weather is variable, it can be chilly. Bring layers and a wind proof jacket; be prepared for hot and chilly, and swimming in the pool!

What about money?

There are two ATMs available in the village. Debit cards work throughout France to get cash, but not for purchases. Cash (euros) is required for market purchases, otherwise credit cards can be used in most shops.

What is the booking procedure?

We need a deposit of \$1000.00 to secure your registration. Once the trip is full, the balance is required. This deposit shows that you are committed to the trip and once the remainder is paid the cancellation policy is in effect. You will be required to sign a standard release form.

What is the cancellation policy?

60 days before, 50% refund. No refunds within 60 days before the trip leaves. You are encouraged to buy trip insurance for those unaccountable life circumstances that do not allow you to follow through with your plans. We will confirm that the trip is a go as soon as our minimum number of registrants have booked. In the event of pandemic issues that do not allow ease of travel we reserve the right to postpone the trip and your reservation will be forwarded to the new dates.



The address of our B&B

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001 403 667 2945

France is 8 hours ahead
of Calgary.

A CULINARY ESCAPE TO THE SOUTH OF FRANCE - SPRING 2024: May 13th -20th
Cost: \$4400+GST, single supplement \$500, excluding airfare. For more information please contact:

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