



SAVORY  SPOON
CULINARY TRAVEL

JOIN US IN SICILY FOR A TASTE OF THE ISLAND May 7th-14th, 2024

JOIN US ON A JOURNEY and path of discovery in Sicily. La Foresteria is an Estate immersed in the vineyards which stretch to the beach of Porto Palo on the Crystalline Sea at Menfi in the Province of Agrigento near the Planeta wineries. It is the perfect place for a gourmet holiday in the heart of ancient sun kissed Sicily.

Dates: May 17th-14th, 2024

Sicily's kitchen is packed with fresh ingredients, shiny fish fresh from the Mediterranean, almonds, pistachios and delectable combinations of pasta, sardines and saffron.

We will fly into Palermo on the west coast of Sicily, which has one easily accessible airport. A driver will pick you up and transport you to our Hotel. Upon arrival on our first two nights in Palermo, we will stay at one of our favorite hotels, The Grand Hotel Wagner. The location is perfect for getting around the city and a day trip to the village on the sea of Cefalu.

Our private driver will transport us on day three to Menfi and the Foresteria Planeta; a lovely estate known for its great wine and agritourism. Our location near the sea is the





perfect destination for our daily adventures to surrounding areas to sip, savor and shop. We have planned the perfect combination of cooking, cultural touring and relaxation.

Each day we will venture out on side trips especially designed for us to give a true taste of the traditional Sicily and an intimate look at the soul of the island. Aside from history, architecture and natural beauty, one of Sicily's greatest attractions is its great food. Every village, town and city have markets exploding with fresh produce, fish and a lively culinary scene. Sicilians' attitude towards food is much like its character, including lots of tradition and just a taste of the modern.

Our accommodations in the countryside will be at Foresteria Planeta

Itinerary Sicily May 2024

TUESDAY, MAY 7TH Our welcome dinner will be at one of my favorite restaurants that features a variety of scrumptious local flavors. A taste of Sicily you will not forget. We will meet in the Hotel lobby at 6:30 P.M.

WEDNESDAY, MAY 8TH We will enjoy a day outing to Cefalu on the sea. This picturesque historic village is known for its unpretentious charm perched on a rocky headland. It has grandeur in its past and fabulous ceramics in its present. Lunch by the sea will give us breathtaking views while we dine. Dinner in Palermo this night at a Historic Restaurant.

THURSDAY, MAY 9TH Our morning visit to Monreale will be magical and memorable too! We will enjoy a walking tour of Palermo's Mercato del Capo, which is the most famous in Palermo. We will have a flavorful lunch and city tour with a local guide. In the afternoon, we will drive into the countryside to Menfi and our Estate Foresteria Planeta,





where we will call home for the rest of the week. We will enjoy poolside relaxation, a walk and a great sunset before dinner with wine pairing at Planeta.

FRIDAY, MAY 10TH Our morning will include a hands-on cooking class with Chef Angelo Pumilia at our own Foresteria. The class will feature all the best of the local flavors and the culinary crafts of the true authentic Sicily, in their state-of-the-art blue and white tiled kitchen, followed by feasting on the lunch we have prepared. Afternoon tour at Selinunte Archaeological Ruins and then our evening at Porto Palo by the sea for a dinner in one of the area's best restaurants.



SATURDAY, MAY 11TH Our adventure today will lead us to the village of Trapani, which hugs the harbor and is the capital of the province. Trapani is laden with elegant baroque palazzi and impressive churches. We will also visit the famous salt flats of Trapani and the town of Marsala with a tour of the prestigious Marsala house of production. Our lunch will be alfresco and at the edge of the brilliant blue sea. Light dinner at Planeta accompanied by flights of their award winning wines.

SUNDAY, MAY 12TH Today's cooking class will feature the best of local flavors. We will feast on the delectables we have prepared in our morning class. Dining under the shade of the wisteria and a view of the sea. After class we can relax by the pool or visit a local winemaker, and tour the small winery which is next door to Planeta's property. We will return to Foresteria for relaxation and a lovely dinner with wine pairing.



MONDAY, MAY 13TH Today's journey to Planeta's wine Estate called Ulmo where we will enjoy a delicious day sipping and savoring in the hillside winery. Our morning will also include



an Alfresco cooking class and feature the best of local flavors then dine surrounded by these old vines and lots of sunshine. After class we will visit one of my favorite small fishing villages on our return home. Our farewell dinner will be delicious and delightful and remind us of why we don't want to leave.

TUESDAY, MAY 14TH Depart Planeta Estate to Palermo Airport.



Booking Conditions

- We invite you to join us, and invite your best friend or partner.
- We will be a small group of no more than 10, so early sign up is suggested.
- Room styles are given on a first sign up preference.

Due to unforeseeable circumstances, it may sometimes be necessary to alter the scheduled activities or itinerary. All efforts will be made to keep any changes to a minimum and, where they are necessary, to make alternative arrangements which are of an equally high quality.

The Savory Spoon Cooking School and Janice Thomas are not responsible for any injury, loss or damage to person or property while guests are in route to and from or while on this culinary trip or participating in any of our activities.

Bring comfortable shoes since we will be walking in ancient villages and an umbrella since it is spring. Dress is smart casual and a dress for the farewell dinner if you wish.

Trip Cost is \$6,000



\$1,000.00 deposit due with reservation.

Balance of \$6,000 due by January 10th, 2024. \$800 single supplement

Price includes:

- 2 nights in Palermo
- 5 nights at the Planeta estate in Menfi
- All meals with the group (All meals and all beverages)
- Delicious breakfasts daily
- Cooking classes and all ground transportation
- Airfare not included
- Sign up early
- Maximum of 10 guests

Cancellation Policy

- Refund considered only if guide needs to cancel.
- We highly recommend Travel Insurance, which is valuable planning. Ask your travel agent when planning your flight: www.travelguard.com, www.globaltravelinsurance.com www.travelex-insurance.com,
- MedJet Assist: MedjetAssist is a membership program that arranges air-medical transport to the member's hospital of choice within their home country.
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Checks written to:

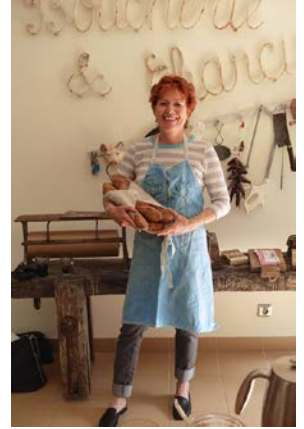
Savory Spoon Cooking School

P.O. Box 423

Ellison Bay, WI 54210

Janice Thomas

Janice owns the Savory Spoon Cooking School in Ellison Bay WI and is known for her personal approach to cooking, creating memories with every recipe. She is the primary cooking instructor at the Savory Spoon and a Culinary Guide in Mexico, France, Italy and China. Traveling with her students gives her creative and imaginative cultural ideas to share with her students year after year. She is a member of the International Association of Culinary Professionals and Women Chefs of America and has over 25 years of experience in the culinary world. Janice invites you to join her and indulge yourself in an unforgettable experience. www.savoryspoon.com



May 7th-14th, 2024 ~ Sicily, Italy

Price: \$6,000 double occupancy -\$6,800 single occupancy

\$1000 deposit by December 10th, 2023. Balance due by January 10th, 2024.

Enclosed is my check for the non-refundable deposit of \$1000.00 per person.

PASSENGER # 1:

Name as it appears on passport: _____

Passport #: _____

Passport Date of Expiration: _____

Address: _____

City/State/Zip: _____

E-mail address: _____

Day telephone: _____

Night telephone: _____

Date of Birth: _____

Emergency contact and phone #: _____

I will share a room with: _____

PASSENGER # 2

Name as it appears on passport: _____

Passport #: _____

Passport Date of Expiration: _____

Address: _____

City/State/Zip: _____

E-mail address: _____

Day telephone: _____

Night telephone: _____

Date of Birth: _____

Emergency contact and phone #: _____

I will share a room with: _____

General Information/Terms and Conditions

Reservation and Payment Schedule Early reservation is essential as availability is limited. Reservations are confirmed only upon receipt of a SIGNED application and a \$1000.00 non-refundable, non-transferable deposit. We accept personal checks made out to Savory Spoon Cooking School. Remaining balance of full payment price is due by January 10th, 2024 and non-refundable within 60 days of tour departure date.

We request that you pay by check.

Medical Conditions If you or any member of your party suffers from any physical challenge or medical condition, you must check with your doctor about the advisability of traveling and you must make this known to us before you book. We will make reasonable attempts to accommodate the special needs of our tour participants, but the Savory Spoon Cooking School is not responsible for denial of services by carriers, hotels, restaurants or other independent suppliers. Guests should be able to comfortably walk at least one mile a day on ground that is uneven and cobblestoned.

_____ Traveler(s) to Initial Please.

Itinerary Modifications

Every effort will be made to adhere to the published itinerary. However, Program Director reserves the right to change the itinerary for reasons beyond our control. Program Director also reserves the right to decline to accept any person for any reason, or to remove from the program, any person engaged in illegal or disruptive behavior. Rates are based on a minimum group of eight (8), current tariffs and exchange rates, and are subject to change.

We reserve the right to cancel this tour at any time for any reason. If Program Director and Savory Spoon Cooking School decide to cancel this program, we will fully reimburse balance paid to date.

Responsibility

Program Director is responsible for the services provided. However, in the absence of negligence on their part, Program Director and other associated agents are not responsible for accidents, loss, detention, annoyance, sickness, loss of enjoyment, upset or disappointment, weather, delays and expenses arising from same; strikes, armed conflict, force major, failure of transportation to arrive or depart as scheduled, quarantines, disturbances, restrictions or regulations, discontinuance of advertised schedules, refusals to issue visas, and other causes over which we have no control. All services are subject to the laws of the country in which they are rendered.

Insurance

We highly suggest all participants have medical insurance on our tours as well as trip cancellation and Interruption Insurance. If tour were to cancel, participants will be notified 60 days before departure.

Cancellation Policy Refund considered only if we can fill your place.
COST OF TOUR: \$6,000, double occupancy -\$6,800 single occupancy

PAYMENT SCHEDULE

\$1000 deposit by December 10th, 2023

Balance due January 10th, 2024

Early sign up suggested. First to sign up gets priority.

Total For Your Reservation: _____

Reservations are confirmed only upon receipt of a SIGNED application and a \$1000 non-refundable, non-transferable deposit.

I understand that all payments are non refundable and non transferable within 60 days of departure. ____ *please initial.*

PLEASE NOTE: ALL APPLICANTS MUST READ, SIGN AND INITIAL. UNSIGNED RESERVATIONS WILL NOT BE ACCEPTED

As a condition to acceptance of any application, each applicant **MUST AGREE TO AND SIGN** the statement set forth below: The undersigned has read the schedule of activities for the above indicated tour and recognizes and accepts any risks thereof.

The undersigned also understands and hereby agrees for and on behalf of himself, his dependents, heirs, executors, and administrators, and assigns them to abide by the conditions set forth under Contract Terms and Conditions and to release and hold harmless Janice Thomas, Savory Spoon Cooking School and any of their officers, trustees, agents, licensees, or representatives from any and all liability for delays, injuries, or death, or for the loss of or damage to his or her property however occurring during any portion of, or in relation to, the above indicated tour. Furthermore, the undersigned has carefully read, understood and agrees to the Terms and Conditions.

Signature _____ Date: _____

Signature _____ Date: _____

PLEASE MAIL TO:

Janice Thomas

Savory Spoon Cooking School

P.O. Box 423

Ellison Bay, WI 54210