



SAVORY SPOON
CULINARY TRAVEL

SAVOR THE FLAVORS OF THE YUCATÁN

Feb 7th - 14th, 2026

I'd like to share this beautiful and unique region of Mexico called the Yucatán with you. All the destinations I've chosen for this trip are certain to inspire you as they have for me. Replete with history, the haciendas of the Yucatán Peninsula are living witnesses to the passage of time. There are architectural wonders that have lived on for centuries. We will enjoy our week at one of the finest of the restored haciendas in the region. Cooking classes, relaxation and touring will fill our week with the magic of this historic peninsula. People love the Yucatán Peninsula in Mexico for many reasons, including its natural beauty, history, and culture. The Yucatán is a tropical region and it's also home to a unique ecosystem of cenotes, and is ecologically different from the rest of tropical Mexico. The Yucatán is Mayan territory and has many ancient Mayan ruins to explore.





Our Daily Itinerary is full of delicious moments and meals!

Saturday, February 7th

I will meet you at the airport in Merida, along with our English-speaking guide/driver.

Along the approximately 30-minute drive, the guide will give us a little history of the area and the towns outside of Merida. He will also explain the meaning of the Mayan names of these towns and give us a bit of local information.

Upon reaching our destination, a stunning 17th Century historic hacienda, we will be greeted by the manager and the lovely women who will offer us our delicious welcome refreshments. You will begin a special week filled with natural beauty, smiling faces, incredible food, new sites and sounds, all in a luxurious setting.

Upon arrival you will be taken to your room for the week. Along the way, we will give you an introduction to the “lay of the land.” We will enjoy our evening meal in the Main Dining Room in the Casa Principal.



Sunday, February 8th

Breakfast on the terraza surrounded by lush gardens and singing birds, we will enjoy the fresh fare to include fresh juices, warm sweet bread, toast, granola, as well as the offering of the day which the server will present. If this is not your preference, you may have eggs as you wish.

Mid-morning, we will gather at the Hacienda’s Teaching Kitchen. Today we will learn how to make a rich soup called Caldillo Poblano and tasty





Tostadas de Camarones, aka Shrimp Tostadas. One of the cooks will demonstrate how to make the dessert called Cremitas de Coco, a melt in your mouth fresh coconut pudding. Lunch will be served feasting on all the delicious creations we have made.

After lunch enjoy “down time” at the pool, napping, playing in the game room - including billiards, ping-pong, and a game table - strolling the grounds...or just sit and listen to the birds.



This evening, we will return to the Teaching Kitchen for a Mixology Class. We will make one of the Hacienda’s cocktails under the guidance of our two evening bar tenders! We’ll enjoy Pico de Gallo for a nibbly bite. A typical traditional Yucatán meal will follow, served on one of the Terrazas in the Casa Principal.

Monday, February 9th

Early breakfast today before our journey to an ancient Mayan city. Our driver will escort us to the spectacular Pre-Columbian Mayan archaeological site known as UXMAL. Our knowledgeable guide will walk us through the area and explain the why’s and how’s and history of this amazing city. It was an advanced and thriving community which spanned centuries. Today UXMAL is a UNESCO World Heritage site.

Then we will load up the van and head to one of Yucatán’s awesome CENOTES! We will have a simple but very delicious picnic lunch here and then head into the crystal clear natural pool to cool off and relax. Pack your suit if you wish and we will provide the rest.

Back home at the Hacienda you will have some time to freshen up before being invited into the Teaching Kitchen for a dinner class.





Following a Mixology class, our evening cook, will help us make a traditional fish dish. Tik n Xic is a dish of fresh fish, lightly seasoned with achiote and other spices before wrapping in banana leaves and roasted over a grill. You'll do the prep and help with the side dishes and dessert. The chef will roast the fish as we are heading to the table. By the time we are seated and sipping a cocktail, dinner will be served piping hot!



Tuesday, February 10th

The Poolside Terrace is the best way to start the day with a good breakfast. Later, in the morning, we will gather in the Teaching Kitchen for today's class. This is Merida's first and best FAST FOOD! Today is PANUCHO day! These goodies take hours to make and are gobbled away in five minutes! These tasty bean-filled tortillas are fried and then stacked with layers of healthy ingredients. It is a fun group project! The very old Merida neighborhood of Santiago claims they developed this specialty when Don Chucho sold his Pan tortas, bread sandwiches, to travelers passing by his little place on the road to Campeche in the 19th century. This Pan from Don Chucho's morphed in PANUCHOS...or so "they" say.

After lunch you will have free time. Maybe it will be a good time for a massage, pedicure, or a paddle in the pool. Hang in a hammock, perhaps.

This evening, we will have cocktail hour in the Teaching Kitchen. The ladies will teach you how they make their Yucatán Margaritas. This will be a good time to learn to make the healthy and delicious Mayan dip to pair with totopos. Dzik il Pak is made from roasted ground calabash seeds and roasted tomatoes with a bit of habanero and chives. Oh, so good!

While you are enjoying your drink you can watch the cook make the dessert for this evening. The dessert is purportedly one of Frida Kahlo's favorites. It is called Cocada and it is made from shredded coconut meat with lots of eggs and milk, then baked. A very dense coconut custard is the outstanding result.

Candlelight dinner to follow.

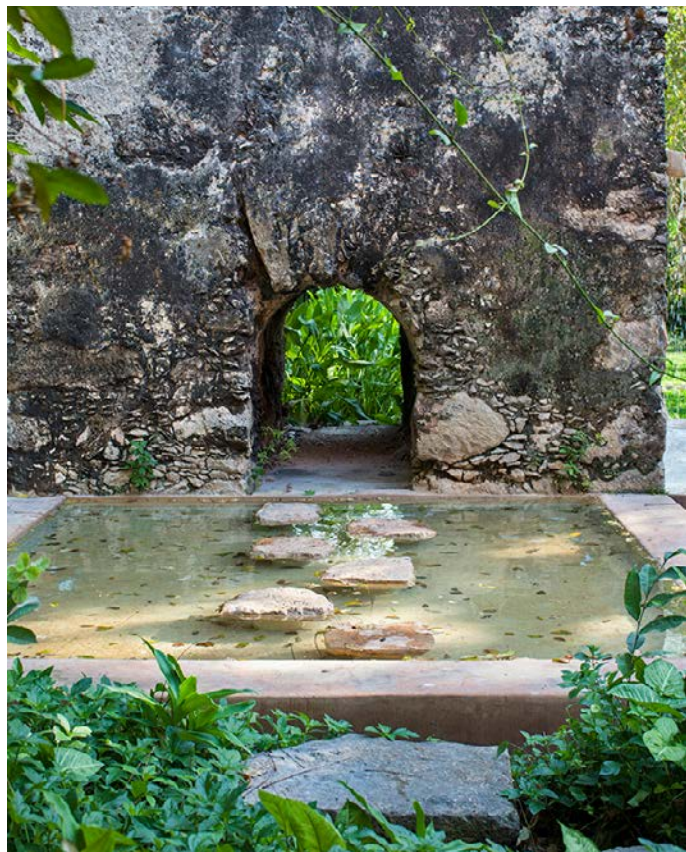


Wednesday, February 11th

An early breakfast today on the terraza in Casa Principal will be another fresh and hearty meal to start the gorgeous day! Today will be a bit longer, but filled with fun and adventure. We are taking an excursion to a Gulf of Mexico beach town called Celestun. First stop will be at the Flamingo Reserve where we will climb aboard covered skiff boats, six guests to a boat. The licensed Captain will take us out toward the mangrove area where the flamingoes are feeding. These shallow waters are rich with dark pink shrimp larva which is necessary to the Flamingos' diet. It also helps to give them their rich pink color.

We will pack a lunch so that you can enjoy a picnic at the beach on the Gulf side and enjoy a dip in the salt water there. We'll send along water so you can have a freshwater rinse – or after your lunch you might consider going to a palapa beach bar and have a beer or two, then use their shower facilities.

Home again to relax and freshen up before another delicious Yucatán meal!



Thursday, February 12th

Breakfast on the Poolside Terraza is my daily choice. Today will be an easy day. We will treat you to a surprise cooking class using always fresh and local ingredients. Head into the Teaching Kitchen mid morning to get started!

After lunch you can relax - use the Gymnasium, ask for a Jacuzzi, maybe have a massage, play in the Game Room, read a good book in a hammock, watch a movie on the giant screen TV...or enjoy a nap!



Tonight in the Teaching Kitchen we will have a final Mixology class and you will make your own Guacamole and Pico de Gallo, with our guidance, of course.

While we are enjoying botana making, the main cook will be working in the House Kitchen finishing up our evening meal.

Friday, February 13th

After breakfast today, the van will arrive and take us to Merida for an exciting and varied day! We will first visit the old cemetery in Merida while our guide explains more of the history of this “White City.”

After a slow drive through some beautiful old neighborhoods, we’ll stop at the Main Market in the heart of town. A busy place with amazing bright sites complete some pungent smells and lots of colors and sounds, you will be able to buy some of the spices and recados that are used in Yucatán cuisine. After a pass through the meat and fish market, we will be ready to head back out into the bright sunshine. The van will take us to a Colonial home which has been turned into a restaurant and a small museum of the Gastronomy of the Yucatán. We can enjoy a refreshing drink there and catch our breath before climbing into the van and heading to the famous chocolate store in Santa Lucia Square, and up to the famous Paseo de Montejo.



We will enjoy lunch at a gourmet restaurant in a 19th Century mansion. The meals are totally worthy of the incredible surroundings!

After our return to the Hacienda, you have a chance to freshen up, then we will assemble on one of the many patios where we will be serenaded by the wonderful TROVA musicians, Los Tres Yucatecos!



Following the hour of traditional love songs, much of it Cuban and Spanish inspired – you are welcome to dance – we will head to the dining room for our Farewell Supper. This will be another special meal, cooked in a special smoky pit in the ground and covered over to slow roast. You will love Pollo Pibil.

Saturday, February 14th

After breakfast, we will organize our return this morning, depending on your scheduled departure time. You will either have a simple sit down breakfast or a coffee in the kitchen and a “to go” bag with a hard- boiled egg, banana bread, and fruit for your journey home.

Then off to the airport. I will wish you farewell and hope for an easy travel day. I will see you all again soon on one of our many gourmet adventures.

Thank you all for sharing this special time with me.

Your special and memorable week in The Yucatán will include:

- Transportation to and from Merida airport
- Stay in a beautiful Hacienda with every need met
- Guided city tour of Merida with market tastings
- Visit to Uxmal Archaeological Ruins
- Four cooking class with our local hosts
- Visit to Celestun for a Flamingo extravaganza in a wildlife refuge
- Guided Cenote tour
- Enjoy lunch at a famous Merida restaurant
- Participation in mixology classes
- All Food and Beverages

Booking Conditions

- We invite you to join us, and invite your best friend or partner. Sign up soon to be certain of available space.
- 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.
- Savory Spoon Culinary Travel, 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
- Dress is casual with the temperate temperatures.

Price: Double Occupancy \$4,500.00, Single \$5,000.00

\$1,000.00 deposit due with reservation if not paid already

Balance of \$3,500.00 by December 14th, 2025

Cancellation Policy

No cancellations are accepted. Substitutions are accepted.

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.

Checks written to Savory Spoon Culinary Travel

Send your deposit checks to:

Savory Spoon Culinary Travel

P.O. Box 423

Ellison Bay, WI 54210

All questions will be answered at savoryspoon@aol.com or 920-421-0936

Janice Thomas

Chef Janice Thomas has 40 years in the food industry. In addition to operating four restaurants and a catering company in Tucson for 20 years, Janice has been teaching cooking classes in Arizona, Oregon and Wisconsin since 2003. Since 2004 Janice has owned and operated the highly successful Savory Spoon Cooking School in Ellison Bay, Door County Wisconsin. Studies at the renowned Cordon Bleu in Paris and with well respected chefs in France, Italy, Sicily, Mexico, and China, have enhanced Janice's repertoire in food. Extensive travel in Mexico afforded Janice the opportunity to cook with a wide variety of chefs where she developed her love for the distinctive flavors of the southwest. Thus, was born Janice's specialty in many different food fusions. Janice likes to say "Combining the flavors of many cultures results in an explosion of taste delights."



Janice and her husband, Michael, raised their family in Tucson and continue to enjoy spending winters in Arizona