

SICILY TOUR OCTOBER 10-16

with Chefs Bob & Lenore



Day 1 - Arrival at the airport and transfer to our agriturismo in the Sicilian country side in time for our welcome dinner.

Day 2 - We plunge into the Sicilian culture by joining a local cheese producer of a protected breed of sheep. We watch the proprietary cheese making of some of their products; and of course, we enjoy some cheese tasting! That afternoon a local chef teaches us some of the secrets of Sicilian cuisine while we enjoy dinner. Sounds a little like EVOO!

Day 3 - Our day starts at a grain mill that still uses the ancient system of grinding the locally grown wheat. They still make some of the traditional pasta products, too, and we actually make one with our own hands using their flours. Next we visit a local olive oil producer to experience olive harvest. We then follow him to his kitchen for some tasting. Dinner tonight is with our host chefs at the agriturismo.



Day 4 - The morning starts early at the local docks fish market. We select a variety of the morning catch seafood that we later reformulate under a chef's guidance into a traditional Trapani dish, called "couscouso." Later a scenic drive along the salt works takes us

to a restored salt mill museum to learn about salt harvesting and do some salt tasting. This evening and remainder of our tour, we stay at a hotel in the city center of Trapani. Our dinner in a local Trattoria is chosen so we experience an example of local flare!



Day 5 - A panoramic drive up into the hills above Trapani leads us to a very unique cooking class and lunch, designed for visitors to learn traditional cooking methods from the local ladies who share their time and traditions. After lunch, we have time to enjoy the charming hill-top town for a bit of shopping before heading back to our hotel. Dinner tonight is on our own to give us the opportunity to experience local eateries near the hotel.



Day 6 - We devote today to learning about all about Sicilian wines in the town of Marsala. Yes, this is where the famous Marsala wine comes from! We explore other wineries, too, that may surprise us with some wine "theatre." Our lunch and farewell dinner are both scheduled at the

wineries before heading back to the hotel.

Day 7 - Individual departures after breakfast.

TOUR FEATURES

- All land transportation in private bus according to itinerary
- English-speaking tour director
- 3 night accommodation in double room with breakfast in Countryside B&B
- 3 night accommodation in double room with breakfast in Three Star Hotel
- 2 wine tasting meals
- 1 cheese making workshop
- 1 cheese tasting lunch (local wine and water included)
- 1 mill workshop1 restored salt mill museum & tasting-entrance fee
- 1 local product tastings (olive oil, wine, etc.)
- 3 dinners (wine and water included)
- 3 cooking classes followed by meals (wine and waterincluded)
- Cultural sightseeing with all applicable taxes, service fees and entrance fees as per program

TOUR COST €2586 (conversion to US \$ x 1.35 exchange rate)

Tour cost does not include airfare or personal travelers/interruption insurance.

We highly recommend you acquire individual insurance coverage.

NEXT STEPS: Questions? Contact Bob or Lenore at EVOO by calling 503-436-8555.

If you are already planning to join us, then send email directly to our official tour guide, Paola Roselli (prosellige@gmail.com) and copy us at lenore@evoo.biz.

Sign up to join us soon, as we limit the tour to 14 guests.