



**Radius**  
WORKSHOPS  
*Presents*

**UN TOUR DE CUISINE ET VINICULTURE DE LYON ET ENVIRONS**

**June 8-15, 2010**



**Radius Workshops**

is pleased to present a ***Lyon Food and Wine Tour***. The tour will take place June 8-15th 2010. The group will spend five days in and around Lyon and two days on excursions to the vineyards of *Beaujolais, Côtes du Rhône* and *Burgundy*.

The experience will not only be a *Tour de Force* of eating and drinking but a seminar on food culture and society. We will attend cooking demonstrations, kitchen tours and participate in cooking classes.

The tour will explore some of the best wine producing regions in the world, and sample the wine and the cuisine of the area.

## Tour Leaders



**Frederick Brown**, director, will be leading this tour. He has worked as a chef and culinary professional in the United States and in Europe for more than 15 years. Fred's love of all things gastronomic and his mastery of craft make him a knowledgeable, enthusiastic guide. Fred has worked as a chef in New York City, Italy, France and Finland. He has also taught cooking and assisted in the production of food and wine events for



*Bon Appétit Magazine*. He brings a broad knowledge of food and food culture in addition to his formidable culinary skills. Fred believes in the use of local artisanal products and produce and will guide the group through the unparalleled markets of Lyon, to Michelin Star temples of Gastronomy and to the *petit bouchon* that preserve the cuisine de 'grand-mères lyonnaises'. Local guides, chefs and wine experts will contribute to make this trip an unforgettable experience.

## Lucy Vanel

Lucy Vanel has lived in Lyon for 10 years and is going into her fifth year of writing about la cuisine Lyonnais on her blog, *Lucy's Kitchen Notebook*. She worked as head culinary translator for the Pudlo France guide, published by Random House, in addition to her work as an independent photojournalist for international food and wine magazines. Ever since her arrival in Lyon, Lucy has devoted her attention to the question: Why is Lyon considered the center of gastronomy in France? Her market and bouchon talks will open your eyes to the nuances and history of gastronomy in Lyon.

## Georges Dos Santos

Georges will be our sommelier and wine guide for the excursions into wine country. Georges is one of the foremost experts on wine and food culture in Lyon. From *the Toronto Star*

*LYON, France—Georges Dos Santos cracks open his 15th bottle of wine of the day and serves up a smorgasbord of tasty advice along with a healthy helping of crisp, cold Chardonnay.*

*At his fingertips are dozens of wine tomes, gourmet magazines and hundreds of business cards from his favourite local restaurants. There's also a stack of « the bible of Lyon » — the Lyon Restaurants guide — which Dos Santos hands out religiously.*

*His tiny shop, Antic Wine, in the historic heart of Lyon, is more than just an eclectic place to come for wines and free tastings.*

*It's a crucial first stop for visitors looking to get their bearings in what's billed as 'the culinary capital of France'. Dos Santos knows the food and wine of Lyon as well as [anyone]. More than 4,000 bottles of wine line the walls and cram the cellar of his historic shop on cobble-stoned rue du Bœuf.*



*“This area is unique ,” says Dos Santos. “If you go to Bordeaux, all you can drink is Bordeaux. If you go to Paris — well, there's no (sic.) vineyards. We're the only town in the world with three (wine-growing regions) within 30 minutes.”*

## Louise Freshman Brown



Louise will act as our Arts guide, directing us to some of the dozens of museums, and to some of the incomparable Renaissance, Medieval and Gothic architectural sites that dot the metropolis. In 1998 Lyon was made an UNESCO World Heritage site and is comparable only to Venice in the preservation of entire areas of medieval art and architecture.

Louise, a painter and mixed media artist, has had her work featured in museum exhibitions and galleries throughout the United States and Europe. Her solo exhibitions include; Piirto Gallery, Helsinki, Finland, Everson Museum, Syracuse, NY, The Jacksonville Museum of Contemporary Art, Jacksonville, FL, The Deland Museum of Art, DeLand, FL, and Monique Goldstrom Gallery, NYC.

She is a professor of art at The University of North Florida, Jacksonville, FL where she has been recognized for excellence in teaching and scholarship. In 2005 she received the Outstanding Faculty Scholarship Award and the Distinguished Professor Award in 2007.



## Lyon

Commercial, industrial and banking powerhouse for the past 500 years, grand old Lyon is the focal point of a

prosperous urban area of almost two million people. France's second-largest urban area, Lyon boasts outstanding art museums, a dynamic cultural life, a busy clubbing and drinking scene, not to

mention a thriving university and fantastic shopping.



Lyon has many of the same charms as Paris: great opera, chic shops, river cruises, world-class museums and even a tall, 1893 metal structure that looks like the Eiffel Tower. But Lyon is older than Paris, has more Roman ruins and, as local residents will tell you, better food.

## The Food

In Lyon, gastronomy is second nature, part of local identity...

Whether you were born and bred in Lyon, or came to love it as a hometown later on, whether you are a student there, work there or are just visiting, you will be captivated by the art of good living. In Lyon they worship good cuisine. The Lyonnais believe that cooking creates social links between cultures, professionals, and even generations.

Lyon's culinary tradition has been handed down over the centuries like a genetic predisposition. This tradition continues to develop, through the various chefs' genius, inspiration and instinctive fervor. Thanks to a sense of taste, formula and compatibility, Lyon's gastronomy is also convivial, and has a sociable style all of its own. Radius Workshops will give our guests a taste of the good life, *Lyon Style*.

Join us for an intense sensory and gustatory experience this summer!!!!

The 2010 Lyon Food & Wine Tour includes\*:



- *Tours of Vineyards in **Beaujolais, Cotes Du Rhone and Burgundy***
- *4 Dinners in Lyon including a One Michelin-Star meal at **Restaurant Cristian Tetedoie** and a Wine Dinner at **Georges-5** hosted by the Flying Sommelier **Georges Dos Santos**.*
- *1 **Terroir** dinner at the world-renowned **Auberge du Cep** in Fleurie.*
- *1 Wine Lunch in Ampuis, (Northern Cotes du Rhone)*
- *2 course cooking class with Chef **Christian Tetedoie***
- *Market Tours with Food-Writer and Photographer **Lucy Vanel***
- *Guided art & architecture city tours*
- *Art instruction from **Louise Freshman Brown***
- ***Three-Star** double-occupancy lodging at a stylish and modern boutique hotel (single-occupancy available w/supplement) overlooking **Vieux Lyon***
- *Continental Breakfast daily*
- *Airport Transfers*

Price- \$2450.00

(single- room occupancy add \$800.00)

See attached registration form.

**À Bientôt!**

*Fred & Louise*

\*All activities are subject to change due to weather or *force-majeure*.



**Radius**  
WORKSHOPS

## Registration Form: Lyon Food & Wine 2010

Please print, fill out, sign and return by mail to:

**Radius Workshops**  
3087 Isser Lane  
Jacksonville, FL 32257

Program Title: **UN TOUR DE CUISINE ET VINICULTURE DE LYON ET ENVIRONS**

Program Dates: **June 8-15, 2010** Price: **\$2,450**  
 ( Single room occupancy supplement +\$800)

Name(s): \_\_\_\_\_

\_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Telephone(s): Home: \_\_\_\_\_

Work or cell (circle one): \_\_\_\_\_

E-mail: \_\_\_\_\_

We send all correspondence about your program via email.

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**Payment:** *Non-refundable \$300 deposit per person required to reserve your place by February 10<sup>th</sup> 2010.*

Make check payable to **Radius Workshops**

*Radius Workshops cannot accept responsibility for personal loss or injury.*

**Cancellation Policy:** *\$300 deposit non-refundable. For cancellation:*

- 60 days prior to workshop, full refund due less non-refundable deposit,
- 30-60 days prior to workshop, 50% refund of balance paid allowed, less non-refundable deposit,
- less than 30 days prior to workshop, **no refund due.** *Radius Workshops* recommends personal travel insurance to cover the possibility of unexpected cancellation.

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_

