



Radius

WORKSHOPS

Presents

A Food and Wine tour of Lyon and the Rhône Valley

June 13-20, 2011



Radius Workshops is pleased to present our second ***Lyon Food and Wine Tour***. The tour will take place June 13-20, 2011. 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*. Our voyage will be a *Tour de Force* of eating and drinking but also a seminar on food culture and society. We will attend cooking demonstrations, kitchen tours, visit the glorious food markets and participate in cooking classes.

We 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'. We will incorporate local guides, chefs and wine experts to make this trip an unforgettable and informative experience.



Georges Dos Santos

Georges will be our sommelier and guide for our 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, co-director, 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 medium artist, work has been 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.



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 Lyonnaisse 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 has carried on developing, through the various chefs' genius and inspiration.

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 2011 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 local experts*
- *Architecture Tours*
- *Art instruction from noted artist and professor **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- \$3000.00

À Bientôt!

Fred & Louise

*All activities are subject to change due to weather of force majeure

Our Philosophy—As the term 'Radius' suggests we strive to keep our participants experience within a certain locale. We endeavor for an experience of place and culture, "Slow Tourism," if you will. See, smell, taste, feel, and literally drink it in---the terroir, the special characteristics of the earth around you that make it, and what grows from it, unique. The world is becoming so small, so same. Radius encourages people to take the time in one place to elicit the differences that still exist, the nuance of place. And to that end, one must stop and enjoy the bounty of a region with all of one's senses.

Contact: radiusworkshops@freshmanbrown.com

904 525 5941



Registration Form: **Lyon Food & Wine 2011**

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

Radius Workshops

3087 Isser Lane

Jacksonville, FL 32257

Program Title: **A Food and Wine Tour of *Lyon* and the *Rhône Valley***

Program Dates: **June 13-20, 2011**

Price: **\$3000**

(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.

Payment: *Non-refundable \$300 deposit per person required to reserve your place by February 10th 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: _____