

TASTE NEW YORK SENSATIONAL SHORELINES TASTE TEXAS WINTER GEMS DESTINATION DOWNTOWN WINTER SOUTHERN STYLE

TRAVEL

THE FOOD & TRAVEL MAGAZINE

WINTER RECIPES

PAN SEARED FILET MIGNON

KEY LIME PIE

PEA HUMUS

TUNA CRUDO

Cooking Vacations

Setouchi Region, Japan

Finger Lakes, New York

Napa Valley, California

Middleburg, Virginia

Cape Cod, MA

Drink Recipes

Strange Neighbour

Peppermint to Be

The Bettini

Food Network Star
Anne Burrell Talks
"Food & Travel"

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Winter 2019

COOKING VACATIONS

that stir your

CULINARY PASSION

From the "Art of Wine Blending" taught by experienced sommeliers to fresh pasta demonstrations by highly skilled chefs, interactive cooking classes enhance any vacation. Guests who enroll in the following cooking classes will surely return home from their vacations with a good taste in their mouths, and will count the days until they come back for more.



At this lakeside boutique resort, guests can learn and expand upon culinary skills at "Aurora Cooks," an intimate, fully-equipped demonstration kitchen which feels as though you are in the chef's home. The engaging and informal tasting experiences are led by Patrick Higgins, Executive Chef, and Grace Mattingly, Taste Curator, who offer educational

yet relaxed sessions exploring approachable culinary techniques. Demonstrations include fresh pasta making, braising and poaching, while skill-based classes in knife skills and fruit carvings are available, as well as tasting experiences around chocolate and butter.

THE ART OF COOKING VACATIONS

Organic Garden Expertise Rancho La Puerta, Tecate, Mexico

Rancho La Puerta provides inclusive healthy spa cuisine, utilizing the season's freshest ingredients from the on-property six-acre garden. The resort provides hands-on cooking classes at the Ranch's culinary school, La Cocina Que Canta, helmed by Executive Chef Denise Roa. She leads everyone throughout the organic garden to forage for seasonal produce, and then guests participate in the class and afterwards sit down for the meal.



Udon Noodle Basics, Japan Udon House, Kagawa Prefecture, Setouchi Region, Japan

Located in the Kagawa prefecture of the Setouchi Region, also the birthplace of the world-renowned udon, lies the Udon House. Here, guests learn the art of Udon noodle through the Udon Master Class & Local Farm Tour. Guests will start off learning Udon basics, kneading and noodle boiling techniques, and dough cutting before spending their second day embarking on a fermented food and local gastronomy tour and island excursion.



Winemaker for a Day Solage, Auberge Resorts Collection, Napa Valley, California

The "Become a Master Mixologist" interactive culinary class allows guests to explore the art of cocktail creation with Solbar bartender, Kelly Dallas. "Learn the Art of Wine Blending" by blending grape varieties and play winemaker for a day by learning the art of blending the flagship wine, Insignia. Enjoy a multi-course plated lunch prepared by winery chef Brian Sutton.

