Catalonia's Creative Soul September 17-27, 2014

PROGRAM RATE PER PERSON \$6,495

(Double Occupancy)

SINGLE SUPPLEMENT: Please request

Rate includes:

- 10 nights in unique lodgings: 6 in boutique city hotels, 2 in a rustic farmhouse inn, 2 in a chic waterfront getaway on the coast (double occupancy).
- Superb cuisine: all breakfasts, 7 lunches, and 6 dinners selected to give you an authentic experience of the breadth of Catalan cuisine, from rustic to Michelin-starred.
- Winery visits and special tastings of a variety of local specialties.
- Daily guided touring, museums, and experiences that bring the region's art, architecture, history and culture into focus.
- The chance to meet with a wonderful array of local artisans, thinkers, and experts.
- Two experienced tour leaders to share their local knowledge and relationships.
- Private, air-conditioned minibus.
- Gratuities for local guides, drivers and servers.
- Limited group size. This is a small group tour—part of what makes it a truly special experience.

For answers to your questions about the trip, we invite you to contact our trip leaders:

Sally Peabody K'71 781-391-6183 or by e-mail at s.peabody@verizon.net or Teresa Parker 508-349-9769 or by e-mail at teresa@spanishjourneys.com.

To express interest in this excursion and/or other Hamilton Travel Programs contact Claudette Ferrone '88 at 315-859-4019 or cferrone@hamilton.edu or visit www.hamilton.edu/alumni/travel.

Reserve now. Group size for this tour is limited to 17 travelers.

- 1. Find trip details and reservation forms on our trip leaders' websites: www.spanishjourneys.com or www.yourgreatdaysinparis.com (or you may request reservation forms by calling Sally or Teresa).
- 2. A completed reservation form and deposit of \$1,000 is required to reserve a place for each traveler.
- 3. Please make checks payable to Your Great Days in Paris, LLC and send *along with your completed reservation form(s)* to:

Sally Peabody Your Great Days in Paris 5 Chestnut Street Medford, MA 02155

Please note: Final invoicing will be made by Your Great Days in Paris, LLC. Balance payments (due by June 14, 2014) may be made by personal check or major credit card.



Hamilton College Alumni Tour 2014: Catalonia's Creative Soul September 17–27, 2014

iided by expert tour leaders. We have asked two seasoned experts n this experience especially for the Hamilton family.

Sally Peabody K'71 is a specialist in all things French, but she brings talents to many other great places around the globe. Hamilton travele

Teresa Parker lived in Barcelona for a decade and earned a diploma in the culinary arts there. She leads culinary and cultural adventures all over Spai



Hamilton Travel Program Presents

Catalonia's Creative Soul:

Tradition, Terroir and Transformation—
a Delicious Immersion in Barcelona and the
Catalan Countryside

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Tour Highlights

Delve into Catalonia's culture of creativity—expressed in its history, art, and architecture, as well as its famed food and wine.

Explore bustling Barcelona. Travel north to Girona, where you'll meet an architect involved in the restoration of that city's remarkable medieval Jewish quarter. Venture off the beaten path to stroll a country market, sail along the Costa Brava, visit vineyards and meet an amazing array of artisans as you go.

Join Hamilton alumni, parents and friends on a journey designed just for us, one that savors the remarkable juxtapositions of old and new that make this corner of the Mediterranean so inspiring.

Itinerary

You'll book your own air travel to Barcelona. Remember, those traveling from the U.S. to Europe will fly on September 16 to arrive the next day when our tour begins.

Day One: Wednesday, September 17. Barcelona—Spain's creative capital.

Madrid may be the country's political hub, but Barcelona has always been at the center of all things imaginative. And that's where our tour begins this afternoon. Meet with your guides over a pick-me-up at a classic café near your hotel, then stroll to see the avant-garde spirit of Gaudí's *moderniste* architecture. Continuing downtown into the *Barri Vell*, you'll find intriguing Roman ruins beneath the beautiful medieval old town. Tonight, enjoy an introduction to classic Catalan cuisine at a restaurant that's an old-school favorite. (Café treats, dinner.)



Day Two: Thursday, September 18.

Barcelona—a city by the sea. Visit a museum whose collection focuses on works from Picasso's younger years and learn how Barcelona inspired the artist. On the way, browse some of Barcelona's best markets and shops, stopping for a tasting of local cheeses. Afterward, take in gorgeous gothic Santa María del



Mar, the church that inspired The Cathedral by the Sea. Lunch in a fishermen's neighborhood reveals more of Barcelona's seafaring soul. And it's a chance to experience the locals' lunch-as-main-meal tradition. (Breakfast, tasting, lunch.)

Day Three: Friday, September 19. *Cava* and its terroir—a day in the Penedés wine country. We'll spend the day touring, and tasting both *Cava*, Spain's sparkling wine, and several still wines made here. We're privileged to be invited deep into this *terroir* at beautiful, organic *Pares Balta* vineyards. Another late, leisurely lunch—this one at a place that's a favorite of wine wheeler-dealers for its ultra high quality local ingredients, simply grilled. (Breakfast, tasting, lunch.)



Day Four: Saturday,
September 20. Country life
in the foothills of the Pyrenees.
Today we drive into La Garrotxa,
a region of rich volcanic terrain
and beech forests. We'll stop
in Vic on the way, hitting the
Saturday market in the town
square. It's where city chefs
seek out the region's cured
meats, mushrooms, truffles
and more. Taste Vic's famous

llonganissa sausages, then choose to picnic on market goods, making time for the astounding collection of Romanesque and Gothic sculpture and painting at the *Museu Episcopal*, or opt for a relaxed lunch at the local's classic favorite, *Ca L'U*, in an 18th century palace. Dine tonight at our rustic farmhouse inn. (Breakfast, tasting, dinner.)

Day Five: Sunday, September 21. Tradition and innovation—a day of delicious contrasts. The morning will be dedicated to an exploration of local artisanship in Besalú, one of the loveliest of the stony medieval towns that dot these inland hills. You're here in a season of festivals and we'll try to catch at least one country fair that shows off the region's oldways. The afternoon offers a surprising contrast, with lunch at



Les Cols, a Michelin-starred restaurant that honors local ingredients but offers an experience that is very much on the cutting edge. (Breakfast, lunch, dinner.)

Day Six: Monday, September 22. Costa Brava—wild coast and World Heritage. As you move closer to the coast here, terraced olive groves and vineyards hug rocky hills overlooking the sea. On one of them stands Sant Pere de Rodes, a UNESCO World Heritage Site monastery with origins in the 9th century. Where there were monks there was wine: we'll also stop in to learn about the local d.o. Empordà, taste wines and have lunch with the owners at a tiny but renowned biodynamic vineyard. Then on to the fishing and arts town of Cadaqués for a relaxed afternoon. (Breakfast, tasting and lunch.)



Day Seven: Tuesday, September 23.
Dalí and the arts culture of
Cadaqués. Stroll to the studio where
surrealist and oddball genius Salvador
Dalí lived and worked—it's now a
museum. After lunch on the terrace at
the town's best waterfront restaurant,
we've organized a talk with a local
expert on why this part of the Costa
Brava has attracted and inspired artists
over the years. (Breakfast, lunch.)

Day Eight: Wednesday, September 24. A taste of Catalonia's seafaring culture. You'll leave Cadaqués today for Palamós, to meet up with Captain Joan Santolaria of El Rafael. Help raise the sail on his historic Catalan fishing boat and enjoy views of the secret calas or inlets along the coast. We'll feast on an *arròs*, the local fishermen's version of paella, served at a *barraca*, a fishing hut, on the beach. Then it's on to Girona for the



evening, with time to begin to browse its charms. (Breakfast, lunch, dinner.)

Day Nine: Thursday, September 25. Girona and its Jewish Quarter. Girona is a charming university town with a medieval heart that is one of the best-preserved in Europe. The recovery of the history of its *Call*, the medieval Jewish quarter, has attracted the interest of scholars from around the world. You'll learn more in a talk we've arranged with a local architect involved in the creation of the *Museu d'Història dels Jueus*. After some free time for lunch and shopping, we'll gather for dinner—a special tasting menu that honors the range of landscapes we've seen in Catalonia. (Breakfast, dinner.)

Day 10: Friday, September 26. Barcelona panoramas. Today you return to the city, stopping to take in the sweeping views of Barcelona and its port from *Montjuïc*. Here too is the Fundació Miró where you'll see a collection of the artists paintings and other works given to Barcelona when democracy was restored. We'll end the day with an offbeat tour of the Raval section of downtown. This is an area in transition: lively, hip, and with a fun mix of historic architecture, old-school shops, and the sensibilities of the next generation who are finding their way here. (Breakfast, lunch, dinner.)



Day 11: Saturday, September 27. Departures. Breakfast, check-out (by noon) and departures. Your guides are available throughout the morning for any advice you may need regarding your return or onward travels.

Call Today!

Join us. We are pleased to announce our 2014 Hamilton Alumni Tour, a trip that promises to be a learning experience of a life time. Join us as we savor the remarkable juxtapositions of

old and new that make this corner of the Mediterranean so inspiring.



Reserve now. Group size for this tour is limited. See reservation details on reverse side.