

Nancy Zaslavsky's Culinary Tours
<http://www.nancyzaslavsky.com/veracruz.html>

VERACRUZ
February 11-17, 2010

Now is a grand time for a taste of adventure.

The state of Veracruz is a fusion of spiky mountain peaks, misty hills covered with coffee growing estates, waterways lined with banana trees, and coastal flatlands filled with pineapple plantations. Few tourists get to see this dramatic landscape, one I hope to share with you when the weather is at its best offering sunny days and balmy nights scented by vanilla.

Our small group of no more than ten participants will spend a week in the wildly wonderful Gulf port city of Veracruz, home to the most exuberant, music-filled zócalo in Mexico! A short stroll from our hotel through the historic center is Veracruz's heartbeat, the palm tree-lined Plaza de la Armas with its cathedral on one side, whitewashed city hall on another, and crowded cafes spilling into the zócalo from under covered archways. Here's where we don shades and our new Panama hats at nightfall, sip icy drinks, puff Cuban cigars, listen to marimba bands and howl at the moon.

Our comfortable hotel, in a wonderful location just steps off the famous Malecon promenade, is fully air-conditioned and offers hi-speed wireless Internet. The welcoming pool is perfect for a cool splash before a late afternoon siesta.

Day tours include visits through a lush coffee growing region to the state capital of Xalapa and the architecturally breathtaking anthropology museum filled with pre-Columbian art; the pastel-colored UNESCO town of Tlacotalpan for a seafood feast you will never forget; and across a river's foot bridge to historic, jungle-like Antigua for a meal found only in this off-the-American-tourist-track village.

Red snapper, delicate pompano, and other Gulf fish and seafood including live shrimp from river, lagoon, bay, gulf and ocean await us. We'll taste regional moles and tamales, gorditas (corn masa puffs) with sensational table salsas, and devour refreshing ice cream flavored from exotic fruits. We'll purchase vanilla beans from Paplanta natives, go on a tasting tour of Mercado Hidalgo's local specialties, feast riverside in Boca del Rio on superb regional seafood dishes, sip toro (creamy fruit and alcohol drink), and hold court at my favorite fish market fonda offering the world's best shellfish cocktails.

\$2200. Per person, based on double occupancy. Plus \$300 single supplement.

Six nights hotel, ground transportation, breakfasts, main meals of the day, tastings, food demos and entrance fees included in the price of this tour. Air travel and inexpensive taxi to and from hotel not included.
¡SALUD!

Enjoy traveling with a small group of food-loving participants.

Registration deadline date to come

Space is limited. Reservations are accepted upon receipt of a non-refundable deposit in US\$ of 50% of the tour fee with a signed application for each participant. The balance is due 60 days prior to the start of a specific trip, with checks made out to Nancy Zaslavsky. If the balance remains unpaid by that time, the reservation is considered cancelled, and no deposit refund will be made.

Notification of cancellation must be received in writing from participant. The following refunds will apply where we cannot fill your space: 31-60 days or more prior to trip starting date, 50% of the total fee, less your original deposit; 30 days or less prior to trip starting date, no refund. If we can fill your cancelled space, the total fee minus your deposit will be refunded.

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Download an application:

http://www.nancyzaslavsky.com/tour_app.pdf