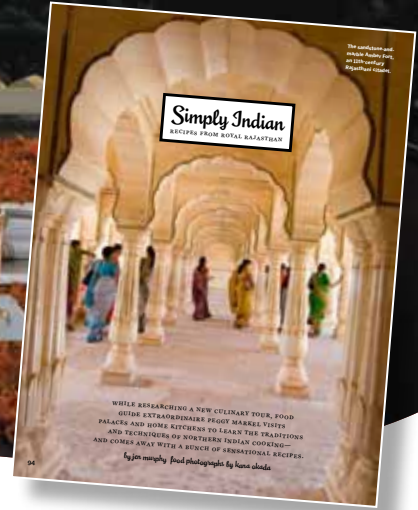


INDIA

Connecting Cuisine and Culture

Dinner at Devi Garh



Dear friends,

Join me as I embark on a passage to India, on a groundbreaking journey to discover the superb cuisine and incredible cultural wonders of one of the world's most intriguing civilizations.

This extraordinary journey features cooking courses at renowned schools, personal visits with acclaimed chefs and superlative accommodations that range from maharajah's palaces to a tented camp reminiscent of a colonial-era hunting party.

It's the hands-on immersion and interplay of culture and cuisine that makes this culinary tour so special. We will interact with locals, shop at markets and discover regional harvesting and cooking techniques. We'll learn to combine the spices—both well known and obscure—that flavor India's glorious and diverse cuisine. We will enjoy traditional spa treatments and yoga classes, and take in the famous architectural wonders of Rajasthan. And of course we will indulge our senses at some of India's most acclaimed restaurants. This is a feast for both body and mind.

The type of hands-on experience offered in this custom-designed itinerary is a window into the culture that makes for a truly insightful connection. If you've ever dreamt of going to India I encourage you to seize the day and join me on this once-in-a-lifetime journey.

All the best,

Peggy Markel

FOOD & WINE

Look for a gorgeous 11-page spread in the February '09 edition of *Food & Wine* magazine, featuring an in-depth account of Peggy's incredible, edible culinary adventure in India, complete with traditional recipes.

TRIP AT A GLANCE

Date October 10–22, 2009

Days 13

Tour Cost \$9,900 per person, double occupancy

Single Supplement \$2,300

International Air starting at \$1,395 from New York

To learn more about this special departure or to reserve your space please contact India expert Rebecca Mazzaro:

Asia Transpacific Journneys

800-642-2742 x233

rebecca@asiatranspacific.com



Peggy Market's Culinary Adventures **INDIA—Connecting Cuisine and Culture**

Saturday, Oct. 10 Depart USA

Fly Newark to Delhi (suggested flight only).

Sunday, Oct. 11 Delhi, India

Arrive Delhi in the evening. Meet Peggy Market and your national guide, and transfer to our historic hotel.

Overnight Imperial Hotel (Heritage Rooms).

First among the legendary "Four Maidens of the East," The Imperial was the only luxury hotel provided by Sir Edwin Lutyen in his grand design for New Delhi. Built in 1933, the hotel melds Victorian and old colonial architecture with a playful dosage of art-deco.

Monday, Oct. 12 Delhi

Delhi offers vast cultural distinctiveness within its boundary. The hub of the metropolis is Central New Delhi, which presents a picture of the orderly, planned city capital established by the British. Old Delhi, however, is quintessentially Indian, with a warren of cluttered houses, traditional lifestyles and age-old monuments such as the Purana Qila and Red Fort. It is a must-visit city on any traveler's itinerary.

This morning, after breakfast and a group orientation meeting, depart our hotel for a private highlight tour of Old Delhi. Visit the Jama Masjid (Friday Mosque), the largest mosque in India and the final architectural achievement of Shah Jahan. Next, we'll immerse ourselves

in the frenetic pace of Delhi's Meena Bazaar and Chandni Chowk, a souk-like bazaar with narrow streets and crowded alleyways. Many of the shops here are more than 100 years old and the labyrinth of alleyways is full of surprises with a conglomeration of various mini-markets including the silver market and spice market. Well integrated into the culture of the old city, these bazaars offer an opportunity to get a glimpse of life in Old Delhi. After a short rickshaw ride to the exterior of the Red Fort, we'll visit the Mahatma Gandhi Memorial.

For lunch, we'll dine at Legends of India. Return to your hotel. The remainder of the afternoon is at leisure to relax, swim and explore on your own. We'll also have the choice of joining an arranged excursion to the India Central Cottage Emporium. This emporium sells a collection of handicrafts, including textiles and jewelry, and is just minutes by foot from our hotel.

This evening, reconvene for a wonderful welcome dinner at the hotel's premier restaurant, The Spice Route. Heralded as one of the top 10 restaurants in the world by *Condé Nast Traveler*, The Spice Route, serving Southeast Asian cuisine, has been designed to reflect the journey of spices from the Malabar Coast in Kerala through Sri Lanka, Malaysia and Indonesia to Thailand and Vietnam. The Restaurant is an overwhelming visual depiction of the art and culture that traveled through these regions. Prior to dinner

we'll have an opportunity to meet with the head chef and manager to gain some background on the historic Spice Route.



Overnight Imperial Hotel (B,L,D)

Tuesday, Oct. 13 Jaipur

After breakfast, transfer to the airport for the flight to Jaipur, Rajasthan.

Fly Delhi to Jaipur. Upon arrival, meet our local guide.

Jaipur, popularly known as the Pink City, is



the capital of the state of Rajasthan. In the 1720's Sawai Jai Singh II began to build the new city of Jaipur. The city is astonishingly well-planned, based on the ancient Hindu treatise on architecture, the *Shilpa Shastra*. Different streets were allotted for different professions such as potters, weavers, dyers, jewelers and bankers. Jaipur has a variety of manufacturing industries. It is known for its arts and crafts, jewelry, enamel work, hand-printed fabrics and stone sculptures.

We'll first tour the glorious Jaipur City Palace Museum. A vision in pink sandstone and renowned throughout India and the world, it is a blend of Rajasthani and Mughal architecture. Enjoy a guided tour of the palace interior; its museum houses the priceless art collection of numerous maharajhs of Jaipur and the Observatory.

Lunch will be at Loharu House with our host, Begam Sahiba. This afternoon, activities include a rickshaw ride through the bazaar and a visit to the famed 18th century "Hawa Mahal," the Palace of Winds.

At our hotel, the remainder of the afternoon is at leisure to relax, swim and explore on your own. Take the opportunity for a massage or a cool swim. There will also be the choice of joining a guided excursion to some cottage industries.

Tonight, dine at the Suvarna Mahal at the famous Rambagh Palace Hotel.

Overnight Taj Jai Mahal Palace Hotel (B,L,D)

Set amidst 18 acres of beautifully landscaped Moghul gardens, this incomparable Palace dates back to 1745 A.D. A masterpiece in the Indo Saracenic style of architecture, it blends spotlight-grabbing opulence with tantalizing

comforts that transport guests to a world of Rajasthani magnificence. It is centrally located, close to the main shopping center and historical monuments.

Wednesday, Oct. 14 Samode/Jaipur

After breakfast, transfer to Samode, once a large and flourishing provincial town of the erstwhile princely state of Jaipur. Samode Palace was transformed into one of the authentic palace hotels in 1987. It offers a retreat into a beautiful and exotic environment where visitors can enjoy its natural beauty and rich history.

This morning we will meet with the head chef of Samode for an introduction to Rajasthani cuisine and spices. Within the hotel's vast kitchen we'll learn to prepare a few special dishes which we'll then enjoy for lunch. The chef will also discuss the popular fruits and desserts of this region. After lunch at the palace hotel, explore the village of Samode before returning to Jaipur.

En route to our hotel we'll visit the Amber Fort. The kingdom of Jaipur was originally known as Amber, which was also the name of its ancient capital, situated seven miles away. Its history can be traced backed to the 12th century. The Amber Fort is superbly located, protected by the wild Aravalli Hills on all sides.

This evening will be open for your own culinary discoveries. Dine at our hotel or choose from one of the following restaurants in Jaipur: Spice Court (Indian), Peshawari at the Rajputana Sheraton (North West Indian), Copper Chimney (Chinese), The Niros (Tandoori and Mughlai), The Temptations (Indian & Continental).

Overnight Taj Jai Mahal Palace Hotel (B,L)

Thursday, Oct. 15 Chhatra Sagar

After breakfast, experience one of India's classic means of transportation, the train. We'll transfer to the railway station and board the Shatabdi Express train to Ajmer. Upon arrival at Ajmer we'll have lunch at a local restaurant and then proceed by road to fabulous Chhatra Sagar.

Chhatra Sagar was built as a hunting lodge of the Nimaj Estate. Surrounded by lush green fields of wheat, mustard, cotton and chillies and vast grazing pastures, this hundred-year old reservoir is an ideal destination for nature lovers and a perfect getaway from chaotic city life. Enjoy warm hospitality, and some truly delicious Indian and traditional Rajasthani meals cooked with farm fresh vegetables in the family kitchen. This is an intimate glimpse into rural India experienced by the very few.

Overnight Chhatra Sagar Tented Camp (B,L,D)

During the evening relax in the tastefully designed and well-appointed tents, reminiscent of a maharajah's hunting camp. Each tent has an attached bath with running hot and cold water and its own private porch overlooking the lake. The campsite, situated on the dam, offers breathtaking views of the sunrise, sunset and the Aravalli ranges on the horizon.

Friday, Oct. 16 Chhatra Sagar

This morning, enjoy a fun and intimate cooking class with our host family, followed by your self-prepared lunch. This afternoon, watch the birds, go for a nature walk, soak in the fresh air, sit around the bonfire and listen to old folklore. There will also be the option for an adventurous jeep safari. The day will end with a sunset boat ride on the reservoir fol-



lowed by dinner.

Overnight Chhatra Sagar Tented Camp (B,L,D)

Saturday, Oct. 17 Shahpura Bagh

Early risers may wish to visit the old hunting grounds, which provide an up-close view of the local water fowl and birds of prey. After breakfast, say goodbye to our hosts and transfer to our next destination, Shahpura Bagh, a heavily wooded, 30-acre estate. This is an oasis in the desert, built on the edge of three lakes, and once the summer residence of the rulers of Shahpura. Nahar Niwas, one of the two residences on the estate, still remains the family home. Five beautifully appointed suites comprise the unique and comfortable guest accommodations.

After getting settled, depart by jeep to visit a couple of the colorful local villages and perhaps do some bird watching on the verdant wetlands that surround you. Explore the area starting with a visit to Shahpura town, a rich multicultural melting pot with fascinating arts and crafts. Wander the local marketplace and view the unique goods on sale.

Today we'll also visit Ram Dwara, the revered ancient temple and the old city palace that features Rajput and Mughal architectural traditions. The last stop today will be the Dhikola Fort which stands majestically on a hill. Back at the estate, savor a home cooked meal with the family.

*Overnight Shahpura Bagh (Royal Rooms)
(B,L,D)*

This royal residence embodies a timeless rural Rajasthan, untouched by modernity, unchanged in its unpretentious natural grandeur. Not a hotel at all in the traditional

sense, it is actually a boutique home stay where travelers arrive as guests and leave as friends. This is a unique and genuine opportunity to meet and live with a royal Indian family. The surrounding wetlands are a bird watcher's paradise, fascinating even to the uninitiated.

Sunday, Oct. 18 Shahpura Bagh

After breakfast, enjoy a private cooking class with our hosts. We'll first visit the local market, followed by instruction and preparation of some typical Rajasthani cuisine and a dish specific to this area. After lunch, prepared by our own hands, the afternoon will be at leisure to relax, swim and explore on your own. There will also be optional excursions to the surrounding villages and environs. This evening before dinner, enjoy a performance of traditional desert music and dances by a local troupe.

Overnight Shahpura Bagh (B,L,D)

Monday, Oct. 19 Udaipur

This morning, bid goodbye to our gracious hosts and drive through valleys in the remote and peaceful Aravalli range to stunning Udaipur. Upon arrival, we'll lunch at the Gallery Restaurant.

There's no place in India which appeals more to the imagination of poets and painters, travelers and writers, than Udaipur, the lovely lake side capital of Mewar. It's the most picturesque city in India, set as it is on three beautiful lakes and surrounded by hills.

This afternoon, take a guided stroll through the colorful Bapu Bazaar before checking in to the historic Lake Palace Hotel. This evening, enjoy a sunset boat excursion on Lake Pichola, before returning to the Lake Palace Hotel for

dinner.

Observe a cooking demonstration at the hotel's kitchen before a wonderful dinner at Neel Kamal Restaurant (at our hotel).

*Overnight Taj Lake Palace (Luxury Rooms)
(B,L,D)*

The world-renowned Taj Lake Palace is in fact a converted white marble palace that seems to float miraculously on the still waters of Lake Pichola. Perhaps the world's most romantic hotel, this 250-year-old palace blends serenity and opulence, and is without doubt one of the world's greatest addresses.

Tuesday, Oct. 20 Udaipur

After breakfast, visit the City Palace, a blend of stern Rajput military architecture on the exterior and lavish Mughal-inspired decorative art on the interior. The Palace museum contains a wonderful collection of old Rajput weaponry. One of the more unusual moments in the colorful history of Udaipur was when it was used as a location for shooting of a James Bond film.

After some time to lunch and explore on your own, partake in a cooking class with the owner of the Bedla House, a home stay in Udaipur. Our host will take us on a culinary experience, starting with a visit to the markets to buy ingredients and then returning to her house for a cooking demonstration, followed by dinner.

Overnight Taj Lake Palace (B,D)

Wednesday, Oct. 21 Devi Garh

After breakfast, depart Udaipur for a short drive to Devi Garh. Arrive at our marvelous



accommodation in time to wander through the local village and interact with the people before lunch. This afternoon, enjoy a relaxing and soothing spa experience (as part of our tour). Devi Garh, away from the stress of the city, is a perfect place to unwind and cherish the exotic beauty of India. Relax your body and stimulate your mind with prearranged, holistic Serena Spa wellness therapies based on a unique combination of ancient Ayurvedic and modern spa concepts. There will also be an opportunity for a yoga class.

Tonight, enjoy a wonderful farewell dinner with a music and dance performance.

Overnight Devigarh (Palace Suites) (B,L,D)

This spectacular heritage property hosts an eclectic mix of modern and traditional elements. Marble and semi-precious stones complement contemporary designs to elegant effect at this recently restored fortress-palace. An all-suite, 5-star luxury hotel, it features personalized and intimate service.

Thursday, Oct. 22 Devi Garh/Delhi/Fly Home

This morning, attend our final cooking class with the hotel's head chef and his staff. Learn particular Indian cooking techniques and how the recipe can be used back home. There will also be a morning yoga class.

After a delicious self-prepared lunch, go for a final stroll through the local village, or perhaps choose to relax or swim at the hotel.

This afternoon, we'll transfer to the Udaipur airport. Fly Udaipur to Delhi. Upon arrival, transfer to a nearby airport hotel. We will have the use of day rooms. Relax, dine on your own and prepare for tonight's flight home.

Trident Gurgaon Hotel (Garden View Day Rooms) (B,L, Dinner aloft)

Set in beautifully landscaped gardens, the hotel has an imposing yet serene presence.

Pick up and transfer back to the airport for your flight home. Fly Delhi to Newark (suggested flight only).

Note: Private pre- or post-trip extensions can be arranged on an individual basis to the Taj Mahal, Varanasi, or other areas of India. Please contact Rebecca Mazzaro, Rebecca@AsiaTranspacific.com



ABOUT PEGGY MARKEL

Connecting Cuisine, Culture & Lifestyle

Peggy Markel, entrepreneur, gastronome and world traveler, has designed and directed culinary tours since 1991 in Italy, Sicily, Morocco, Thailand, Laos and India. Her love of food and travel have developed into a livelihood as a cultural translator—opening doors to experiencing and understanding culinary traditions at their source.

A long-time member of SlowFood, her programs immerse fellow culinary adventurers into the very soul of a regional cuisine to know its origins from field to table. Relationships are strengthened not only to food, but to one's self, the land and between cultures. Peggy splits her time between Boulder, Colorado and Florence, Italy...that is, when not conducting moveable feasts around the world.

ABOUT THE LOCAL GUIDES While Peggy and her friends in India's culinary world reveal the wonders of the area's extraordinary cuisine, professional local guides of the highest caliber will also accompany the group to provide wide-ranging cultural interpretation. Their elucidation of the history, arts, religion and local traditions of Indian cultures will open doors to understanding and appreciation. The insights you will gain will make for a rich, rewarding and memorable journey through this incredible land.

REGISTRATION FORM

INDIA—Connecting Cuisine and Culture

October 10-22, 2009

SPACE IS LIMITED TO 19 TRAVELERS – SEND TO:

Rebecca Mazzaro - Asia Transpacific Journeys
2995 Center Green Drive
Boulder, CO 80301
800-642-2742 x233; fax 303-443-7078
rebecca@asiatranspacific.com

Call Rebecca, an India expert, with all your questions.

Name: _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone - Home: _____ Business: _____ Cell: _____

Fax: _____ Email: _____

ACCOMMODATIONS

- Twin/Double (please provide name of accompanying person if not shown above): _____
- Single preferred (limited space available) with single supplement of \$2,300
- Single wishing to share (to be assigned, not guaranteed) with smoker non-smoker.

PAYMENT

I/we are submitting my/our TOTAL of \$ _____ (\$1,000 per person) to reserve _____ place(s) on Peggy Markel's *India—Connecting Cuisine and Culture*. **Enclose a check payable to Asia Transpacific Journeys or provide credit card information:**

MasterCard/VISA/American Express #: _____ Exp. date: _____

Cardholder signature: _____ V Code: _____
(MasterCard/VISA only - the last 3 digits on back of card)

WAIVER OF LIABILITY (Each participant must sign this waiver.) I have read the schedule of activities and other information in this flyer for the *India—Connecting Cuisine and Culture* and recognize and accept all risks thereof. I understand and agree on behalf of myself, my dependents, heirs, administrators, and assigns to abide by the conditions set forth under "Understandings & Responsibilities" and to release and hold harmless Peggy Markel Culinary Adventures and Asia Transpacific Journeys and any of their officers, employees, agents, licensees, or representatives, from any and all liability for delays, injuries, or death, or for the loss of or damage to property in relation to the program.

Signature _____ Date _____

Signature _____ Date _____



TRIP COST \$9,900 (per person, dbl occupancy)
Single Supplement \$2,300
International Air starting from \$1,395

TOUR COST INCLUDES All accommodations; meals as indicated by Breakfast, Lunch, and Dinner (B, L, D) in the itinerary; gratuities for local staff, entrance fees, group transfers and group baggage handling at hotels; airport departure taxes; camera fees at parks; services of a tour leader and local guides; all activities as described in the itinerary; comprehensive pre-departure materials including logistical and packing suggestions; visa fees; Emergency Evacuation and Medical Insurance.

TOUR COST EXCLUDES International airfare (round-trip economy-class fare from \$1,395 including taxes); independent transfers; travel insurance; meals not indicated in the itinerary; alcoholic beverages not included above; personal expenses, such as laundry, telephone charges and excess baggage fees; gratuities for tour leader.

SINGLE SUPPLEMENT Single accommodations are limited, subject to availability at the time of booking. The supplement for a single room is \$2,300. Should you wish to share a twin room, we will attempt to find a roommate for you at your request. If we are unable to provide

a roommate by the final invoice date, the single supplement will be assessed.

DEPOSIT A deposit of \$1,000 per person per person, payable to Asia Transpacific Journeys (ATJ), and a completed reservation form will confirm your space. The final balance is due 60 days before departure, on August 10, 2009, or upon receipt of invoice and is payable by check or major credit card.

CANCELLATIONS Cancellation must be received in writing at Asia Transpacific Journeys (ATJ), rebecca@asiatranspacific.com (800-642-2742 x 233). At the time ATJ receives your written cancellation, the following per-person penalties will apply. Cancellations made up to 60 days prior to departure: Full refund less a handling fee of \$100. Cancellations made 31 to 59 days prior to departure: Forfeit 50% of the land cost. Cancellations made 30 days or less of departure: Forfeit entire tour cost.

TRAVEL INSURANCE Purchase of additional trip cancellation and medical insurance is highly recommended; information will be sent to registrants upon receipt of your deposit.

AIR TRANSPORTATION Asia Transpacific Journeys, Peggy Markel Culinary Adventures' tour operator for this trip, can arrange

international and domestic U.S. flights in conjunction with this tour. Information will be sent to registrants. Please contact ATJ for additional information at rebecca@asiatranspacific.com or (800) 642-2742 ext. 233, or simone@asiatranspacific.com or (800) 642-2742 ext. 222.

UNDERSTANDINGS & RESPONSIBILITIES Peggy Markel Culinary Adventures (PMCA) has arranged for Asia Transpacific Journeys (ATJ), an independent Tour Operator, to organize this tour and procure carriage, accommodations, and other tour services from other parties. ATJ and PMCA serve only to assist in making necessary travel arrangements and in no way represent, or act as agent for, transportation carriers, hotels, or any other suppliers of services connected with this tour. Travel and services are subject only to the terms and conditions under which such accommodations, services, and transportation are offered or provided, and PMCA and its employees accept no responsibility or liability therefore. PMCA and ATJ accept no responsibility for any damage, loss, accident, injury, delay, or other irregularity which may be caused by the defect of any vehicle or the negligence or default of any company or person engaged in carrying out or performing any of the services involved in this tour. Nor do PMCA

or ATJ accept responsibility for losses or expenses due to sickness, weather, strikes, political unrest, wars, or other such causes. Any such losses or expenses must be borne by the participant, since tour rates provide for arrangements only for the time stated.

PMCA and ATJ reserve the right to make changes in the published itinerary whenever, in their judgment, conditions warrant, or if they deem it necessary for the comfort, convenience, or the safety of the tour. They reserve the right to withdraw without penalty any tour announced. ATJ also reserves the right to decline to accept any person as a member of the tour, or to require any participant to withdraw from the tour, at any time, if such action is determined by the appropriate staff member to be in the best interest of the health, safety, and general welfare of the tour group or the individual participant. Under such circumstances, no refund will be made. Baggage and personal effects are solely the responsibility of the owners at all times. Dates, schedules, program details, and costs, given in good faith, based on information available and in force in July, 2007, are subject to change and revision. As a condition to acceptance of enrollment, please read, agree to, and sign, the Waiver of Liability statement set forth on this reservation form.