PROVENCE

8 Days / 7 Nights
from $3,990 plus airfare

Food and art are passions in Provence. Add in a local chef, a food expert, a wine expert... a trip to the local market – and what follows is the most amazing hands-on lesson in creating Provencal cuisine. Delectable wine tastings, gastronomic epiphenomena discoveries, savvy entrees al fresco... a week in Provence is culinary sensory satiation. Later, in a captivating field of lavender, a luminous palette of warm colors sparks the imagination to create upon paper your own visual impression of soft landscapes changing hues in the waing sun... and the mysteries of Starry Night unfold with new understanding and assimilation gleaned from the magic of all that is Provence.

JUNE 9 - FLIGHTS DEPART THE U.S.
Flights depart from the U.S. on June 9 for arrival into Marseille Provence Airport on June 10.

JUNE 10 - AIX. ART. A MAISON HOTEL.
Tour begins: 3 PM at Le Pigneton, Aix-en-Provence. A transfer is included from Marseille Provence Airport to Le Pigneton. Our local guide personally introduces you to “Aix” on an afternoon stroll along its storied boulevards, following in the footsteps of counts, kings and many a great painter. This evening, join us for cocktails, canapés, and dinner in your 18th-century mansion hotel. Meals B

JUNE 11 - CEST CÉZANNE IN AIX
Learn about the life of Paul Cézanne and the landscapes that inspired him, including a look in his studio, during a guided walk of Aix. 17th-century landscapes that inspired him, including a look in his studio, during a guided walk of Aix. 17th-century landscape hotel.

JUNE 12 - A PROVENÇAL PICNIC
Sample the charms of Gordes today, savoring a visual feast of chalk cliffs, fairy-tale villages, meadows and moorlands. Stroll the arched medieval lanes of Gordes and pick out the ingredients for a traditional picnic lunch – a baguette, fruits and meats, cheese, olives and, naturally enough, wine!... Walk to beautiful Abbaye de Sénanque; your path is a treat for the senses. Depending on the time of year, you can see lavender in full bloom or golden wheat fields surrounding the 900-year-old abbey, still home to Cistercian monks. Picnic in a Provençal meadow, and visit the source of the beautiful Sorgue River and one-time home of the Italian poet, Petrarch. Then continue to your lovely Inn in Joucas. Dine at your leisure tonight. Meals B

JUNE 13 - ENCHANCING HILLTOP SENTINELS
Explore the hilltop villages of the Luberon along picturesque, narrow country roads, stopping for a chance to discover the height of daily life in romantic Bonnieux, before visiting the town of Menerbes, made world famous by author Peter Mayle in A Year In Provence. A tasting and tour of the Nailon de la Truffe at the Vin du Luberon offers a memorable taste and “sensorial analysis” of these odd and very expensive fungi. An easy hike in the ochre-hued quarries of nearby Roussillon follows lunch in Menerbes. Join us for an informal lesson in cooking tonight back at your country Inn. Meals BLD

JUNE 14 - MARKET DAY ON THE SORGUE
Water wheels announce your arrival in L’Hôpital-sur-Sorgue, nestled on the banks of the River Sorgue. It’s market day today, offering you a chance to take in the sights and smells of local produce, flowers and fabrics! Have lunch at leisure in medieval Uzes, enchanting with winding streets, a bishop’s tower and an ancient castle. The Romans left their mark in Provence, with the Pont du Gard standing as testimony to their amazing engineering skills and love of baths. This three-level Roman aqueduct was built circa 50 AD to bring bathwater to nearby Nîmes; learn more about it as you walk the “pont” and go inside the museum. Arrive late afternoon at your Provençal farmhouse hotel, boasting pretty gardens and a Michelin-starred restaurant where dinner tonight is a real treat. Meals BD

JUNE 15 - WINNING & DINING IN AVIGNON
Among the secrets of the flavorful French cuisine you’ll enjoy on this trip are the farm-fresh ingredients that chefs handpick to cook up their mouth-watering fare. Lucky for you, it’s market day in Avignon! Accompany our chef on a buying trip to a local market. Learn the tricks of the trade as you help the chef prepare a traditional meal in a hands-on cooking lesson. After a professional sommelier guides you through a tasting and pairing of fine Rhône wines for your meal, it’s time to savor the experience at a midday lunch. Explore the sights on your own or take a guided tour of the Palais des Papes. Tonight is free. Meals BL

JUNE 16 - VAN GOGH & AN OLIVE OIL MILL
Learn about the life and works of Vincent van Gogh at Saint-Paul-de-Mausole, and get a glimpse of what went on inside his tormented mind from van Gogh scholar Mathilde Duquillon. You’ll get a different taste of Provence when you visit an olive oil mill for a tasting of homemade products! Tonight, celebrate at a wine tasting and a farewell dinner in Châteauneuf-du-Pape. Meals BD

JUNE 17 - AU REVOIR, PROVENCE
Tour ends: Marseille. Fly home anytime. A transfer is included from Auberge de Cassagne & Spa to Marseille Provence Airport. Please allow a minimum of three hours for flight check-in. Meals B

Details

Spa to Marseille Provence Airport. Please ask at booking.

For reservations and more information, call Tauck at 866-951-1747 or e-mail Tauck@tauck.com

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JUNE 10 - AIX, ART, A MAISON HOTEL.

Tour begins: 3 PM at Le Pigonnet, Aix-en-Provence. A transfer is included from Marseille Provence Airport to Le Pigonnet. Our local guide personally introduces you to “Aix” on an afternoon stroll along its storied boulevards, following in the footsteps of many a great painter. This evening, join us for cocktails, canapés, and dinner in your 18th-century mansion hotel. Meals B, L, D

JUNE 11 - CEST CÉZANNE IN AIX

Learn about the life of Paul Cézanne and the landscapes that inspired him, including a look in his studio, during a guided walk of Aix. 17th-century Cours Mirabeau, lined with plane-trees, graceful medieval lanes of Gordes and pick out the ingredients for a traditional picnic lunch... or a baguette, fruits and meats, cheese, olives and, naturellement, wine...! Walk to beautiful Abbaye de Sénanque; your path is a treat for the senses. Depending on the time of your visit, you can see lavender in full bloom or golden wheat fields surrounding the 900-year-old abbey, still home to Cistercian monks. Picnic in a Provençal meadow, and visit the source of the beautiful Sorgue River and one-time home of the Italian poet, Petrarch. Then continue to your lovely Inn in Joucas. Dine at your leisure tonight. Meals B, L

JUNE 13 - ENCANTING HILLTOP SENTINELS

Explore the hilltop villages of the Luberon along picturesque, narrow country roads, stopping for a chance to discover the height of daily life in romantic Bonnieux, before visiting the town of Menerbes, made world famous by author Peter Mayle in A Year in Provence. A tasting and tour of the Maison de la Truffe et du Vin du Luberon offers a memorable taste and “sensorial analysis” of these old and very expensive fungi. An easy hike in the ochre-hued quarries of nearly Roussillon follows lunch in Menerbes. Join us for an informal lunch in boutiques back at your country Inn. Meals B, L

JUNE 14 - MARKET DAY ON THE SORGUE

Water wheels announce your arrival in L’Île-sur-la-Sorgue, nestled on the banks of the River Sorgue. It’s market day today, offering you a chance to take in firsthand the sights - and smells - of local produce, flowers and fabrics! Have lunch at leisure in medieval Uzes, enchanting with winding streets, a bishop’s tower and an ancient castle. The Romans left their mark in Provence, with the Pont du Gard standing as testimony to their amazing engineering skills and love of baths. This three-level Roman aqueduct was built circa 50 AD to bring bathwater to nearby Nîmes; learn more about it as you walk the “pons” and go inside the museum. Arrive late afternoon at your Provençal farmhouse hotel, boasting pretty gardens and a Michelin-starred restaurant where dinner tonight is a real treat. Meals B, L, D

JUNE 15 - WINNING & DINING IN AVIGNON

Among the secrets of the flavorful French cuisine you’ll enjoy on this trip are the farm-fresh ingredients that chefs handpick to cook up their mouth-watering fare. Lucky for you, it’s market day in Avignon! Accompany our chef on a buying trip to a local market. Learn the tricks of the trade as you help the chef prepare a traditional meal in a hands-on cooking lesson. After a professional sommelier guides you through a tasting and pairing of fine Rhône wines for your meal, it’s time to savor the experience at a middy lunch. Explore the sights on your own or take a guided tour of the Palais des Papes. Tonight is free. Meals B, L

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Learn about the life and works of Vincent van Gogh at Saint-Paul de Mausole, and get a glimpse of what went on inside his tormented mind from van Gogh scholar Mathilde Duttiennel. You’ll get a different taste of Provence when you visit an olive oil mill for a tasting of homemade products! Tonight, celebrate at a wine tasting and a farewell dinner in Château de Puy. Meals BD

JUNE 17 - AU REVOIR, PROVENCE

Tour ends: Marseille, Fly home anytime. A transfer is included from Auberge de Cassagne & Spa to Marseille Provence Airport. Please allow a minimum of three hours for flight check-in. Meals B

Price
from $3990 per person double occupancy; airfare is additional
Meals
7 Breakfasts / 3 Lunches / 4 Dinners
Dates
June 10 - 17, 2012
Activities at a glance
Some days include 2-4 miles of walking up steep hills or on uneven terrains. The pace is up to you, you may opt out or take a pass - neither way may you enjoy your journey.
Tauck can book your air for travel originating in the United States, subject to availability; ask at time of booking for special airfares that may be available. Prices and itinerary are subject to change. Ask at booking.

Chic Boutiques
(small luxury hotels)

HOSTELLERIE LE PHEBUS
Joucas, Nights 3 & 4
This quintessential 18th-century Provençal mansion, set with flowering gardens, has been family owned and operated since 1924, and is steps from elegant Cours Mirabeau in the city of fountains.

LE PIGONNET
Aix-en-Provence, Nights 1 & 2
This exquisite 18th-century Provençal mansion, lush with flowering gardens, has been family owned and operated since 1924, and is steps from elegant Cours Mirabeau in the city of fountains.

AUBERGE DE CASSAGNE & SPA
La Pontet-Avignon, Nights 5, 6 & 7
Enchantment reigns at this boutique inn... from its lush park-like setting and tree-studded countryside... to its country-style décor bright with Provençal colors and fine linens... to its elegantly rustic dining room basking with the culinary traditions of Southern France.

For reservations and more information, call Tauck at 866-951-1747 or e-mail taucket@tauck.com

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**JUNE 11 - C'EST CÉZANNE IN AIX**
Learn about the life of Paul Cézanne and the landscapes that inspired him, including a look in his studio, during a guided walk of Aix, 17th-century Cours Mirabeau, lined with plane trees, graceful fountains and opulent mansions, invites a leisurely bike ride, a brisk walk, or a cognac in one of its many popular cafés. Parlez-vous Français? You will after learning some handy phrases during an interactive lesson in French this afternoon! Meals B

**JUNE 12 - A PROVENCAL PICNIC**
Sample the charms of Gardes today, savoring a visual feast of chalk cliffs, fairy-tale villages, meadows and moonlits. Stroll the arched medieval lanes of Gardes and pick out the ingredients for a traditional picnic lunch - perhaps a baguette, fruits and meats, cheese, olives and, naturellement, wine...! Walk to beautiful Abbaye de Sénanque; your path is a treat for the senses. Depending on the time of year, you can see lavender in full bloom or golden wheat fields surrounding the 900-year-old abbey, still home to Cistercian monks. Picnic in a Provençal meadow, and visit the source of the beautiful Sorgue River and one-time home of the Italian poet, Petrach. Then continue to your lovely Inn in Joucas. Dine at your leisure tonight. Meals B/L

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**AUBERGE DE CASSAGNE & SPA**
Le Pontet-Avignon, Nights 5, 6 & 7
Enchantment reigns at this bastide inn... from its lush park-like setting and tree-studded countryside to its country-style decor bright with Provençal colors and fine linens... to its elegantly rustic dining room bleming with the culinary traditions of Southern France.

**HOSTELLERIE LE PHEBUS**
Joucas, Nights 3 & 4
A stone farmouse nestled between beautiful hilltop villages... award-winning Provençal cuisine... and telescopes that invite intimate encounters with a starlit sky, an elite member of Relais & Chateaux.

For reservations and more information, call Tauck at 866-951-1747 or e-mail taucktalk@tauck.com

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Dear Alumni and Friends:

We are pleased to partner with Tauck, an 86-year-old family-owned company and world leader in upscale all-inclusive travel to all seven continents. Join us for this “Culturious” experience in Provence, custom designed for active, inquisitive travelers looking for a small-group experience to stimulate their minds and immerse them in the moment.

Our program includes wonderful accommodations in small boutique hotels, from an 18th-century Provençal mansion in Aix-en-Provence to a stone farmhouse in the Joucas countryside and a charming hotel bordering Avignon. Many of the accommodations are new to Tauck, including a grand room with a balcony at the 4-star Hotel de Paris located in the heart of Aix.

In Aix, we will participate in a guided market walk followed by a cooking class, an olive oil tasting, wine tasting with a professional sommelier, and more. We will depart from Paris to Nice for flights on Jet2 to Aix or Nice on June 9, 2012; flights depart the U.S. on June 9, 2012.

The program includes all accommodations, airport transfers, and taxes and tip considerations. Flights are not included. Gratuities included: All gratuities for luggage handling, bellmen, doormen, dining room service and local guides are included.

Terms & Conditions

Inclusive:
- Accommodations: All accommodations are included with private bath. Two-bedded rooms with private bath are reserved in most hotels. Triples are usually a two-bedded room plus one rollaway cot and are not recommended for couples.
- Gratuities included: All appropriate gratuities for luggage handling, bellmen, doormen, dining room service and local guides are included.

Not included in tour price:
- Airfare to the tour departure point and from the tour end point is not included. Airport taxes and departure taxes are not included.
- Gratuities for the Tauck Director and driver are not included and should be extended on an individual, voluntary basis.
- Hotel Rooms before or after tour - To avoid jet lag, many guests prefer to make hotel arrangements before or after their tour. As a service, Tauck will make reservations before or after your tour upon request.
- Personal Expenses: such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, airline excess luggage charges and other optional incidental extras are not included.
- Luggage Responsibility - Although every effort is made to handle guests’ luggage carefully, we cannot be responsible, assume liability or accept claims for loss or damage to luggage and personal items. Reimbursement for delayed, lost, stolen or damaged luggage is covered under Tauck’s Guest Protection Product. Due to space limitations aboard motor coaches, we ask that you limit your checked luggage to no more than 20 lbs. If you have to cancel - Your time of cancellation will be when notice is received by Tauck. Cancellations result in costly charges from travel and hotel providers and fees incurred by canceling confirmed bookings. Therefore, cancellation penalties do apply even if monies are on a booking.

Cancellations and Refunds - All cancellations must be submitted in writing to Tauck. Written cancellations 60 days or more prior to departure — loss of $600 per person, not including air (if applicable); 59 to 8 days prior to departure — loss of $900 per person, not including air (if applicable). Cancellation of trip by Johns Hopkins University or tour operator (except in extreme circumstances) — full refund. Ask at booking about Tauck’s Guest Protection Product offering comprehensive travel protection and a money-back refund in the event you need to cancel your tour.

This tour is operated by

CST#2016001-20

PROVENCE

A Special Departure June 10 - 17, 2012

for Johns Hopkins Alumni and Friends

(These depart from the U.S. on June 9, 2012)

Johns Hopkins University

Marguerite Ingalls Jones, A&S '74, Bus '88
Dear Alumni and Friends:

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Our program includes wonderful accommodations in small boutique hotels, from an 18th-century Provencal mansion in Aix-en-Provence to a stone farmhouse in the Joucas countryside and a charming inn in van Gogh country. Guided sightseeing and exclusive cultural experiences include a chef-led market walk followed by a cooking class, an olive oil tasting, wine tasting with a professional French-trained sommelier, hiking, a picnic and more... This is truly a trip of a lifetime!

Cordially,

Marguerite Ingalls Jones, A&S ’74, Bus ’88
Travel Program Director
Office of Alumni Relations
Johns Hopkins University

Johns Hopkins University Reservation Form: Provence

Please send a membership application, or call 866-951-1747, fax 410-516-7363.

Dear Mr./Ms. ,

I desire a single room (limited availability)

Note: A small portion of the cost of your trip supports the Johns Hopkins Alumni Travel Program. Membership in the Johns Hopkins Alumni Association is a requirement for participating.

Please see the schedule of activities for Provence, June 10 – 17, 2012, and agree that their signature below represents their acceptance of the General Terms and Conditions:

Please book my air from:

Yes, I/we are interested in optional travel insurance.

Method of Payment

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Terms & Conditions

Inclusions: All accommodations are included with private bath. Two-bedded rooms with cot and are not recommended for comfort.

All appropriate gratuities for luggage handling, bellmen, doorman, dining room service and local guides are included.

Gratuities for the Tauck Director and driver are not included and should be allocated on an individual, voluntary basis.

Hotel Rooms before or after tour –

To avoid jet lag, many guests prefer to make hotel arrangements before or after their tour. Jaunt is unable to confirm hotel arrangements before or after your tour.

Gratuities Included –

All appropriate gratuities for luggage handling, bellmen, doorman, dining room service and local guides are included.

Luggage Responsibility –

Although every effort is made to handle guests' luggage carefully, we cannot be responsible, assume liability or accept claims for loss or damage to luggage and personal items. Reimbursement for delayed, lost, stolen or damaged luggage is covered under the Travel Protection Plan. If you have personal insurance, please use it. Tauck will not provide any luggage protection.

Terms of Cancellation

To avoid cancellation fees, we require your final payment by March 10, 2012. Payment may be made by American Express, Discover, MasterCard or Visa by personal check. Please make check payable to Tauck, Inc. and send to: Johns Hopkins Alumni Travel Program Director, 10 Norden Place, Norwalk, CT 06855, or call 866-951-1741, fax 203-800-0837 or e-mail: tauck@tauck.com.

Final invoicing will be sent by our tour operator, Tauck, Inc. Final payment is due by March 10, 2012 and can be paid by check or credit card.

Cancellations and Refunds –

All cancellations must be submitted in writing to Tauck. Cancellations result in costly charges from travel and hotel providers charging penalties and fees incurred by canceling. Tauck may impose additional charges including but not limited to a 5% administrative fee and/or 60% of total price. If you cancel prior to 60 days before your tour, Tauck will refund 95% of all monies paid. If you cancel 59 to 30 days prior to departure, Tauck will refund 90% of all monies paid. If you cancel 29 to 15 days prior to departure, Tauck will refund 80% of all monies paid. If you cancel 14 to 7 days prior to departure, Tauck will refund 70% of all monies paid. If you cancel 6 or less days prior to departure, Tauck will refund 50% of all monies paid. If you cancel after the tour has commenced, Tauck will not refund any monies paid.

Boarding a different flight than the one you signed up for or changing dates on an itinerary are considered cancellations and will result in the above penalties.

Itinerary: Provence, June 10 – 17, 2012,

Please book my air from: **

Yes, I/we are interested in optional travel insurance.

Full Passport Name:

Date of Birth:

Gender:

Address:

City:

State:

ZIP:

Home Phone:

Cell Phone:

E-mail:

Signature(s):

Name of Cardholder:

Account & Security Code:

Exp. Date:

Method of Payment

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Signature(s):

Date(s):

Cordially,

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Office of Alumni Relations
Johns Hopkins University

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(Flights depart from the U.S. on June 9, 2012)

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