European Coastal Civilizations
Lisbon • Oporto • Santiago de Compostela • Bilbao • Biarritz • La Rochelle • Bordeaux
 aboard the Exclusively Chartered Small Ship
Five-Star M.S. L’AUSTRAL
C’est Bon!
CULINARY TRADITIONS
April 16 to 24, 2016
Dear Alumni & Friends:

From the old-world sophistication of Portugal and the artistic riches of Spain’s Basque country, to the charming villes of France’s beautiful Côte d’Argent and the lush splendor of Bordeaux’s celebrated wine region, a riveting canvas of important yet seldom-visited seaports awaits you along Europe’s western shores. We are delighted to present this exclusive small ship itinerary featuring the captivating historical legacies and the enduring yet dynamic cultures of these coastal civilizations.

Visit four UNESCO World Heritage sites, including Oporto, the epicenter of world-famous port wine production, and Santiago de Compostela, where you will walk in the footsteps of ancient pilgrims on St. James Way. In Bordeaux, a cosmopolitan port city of great culture, explore the grand, 18th-century architecture that stands in representation of the immense fortunes accumulated from success of the wine trade, which began here almost 2000 years ago; and on Île de Ré, see military architect Vauban’s historic fortifications built to defend the borders of France during the reign of King Louis XIV. Cruise Spain’s ruggedly beautiful Costa Verde, tour Bilbao’s Frank Gehry-designed Guggenheim Museum and call at Saint-Jean-de-Luz, the historic port where Louis XIV married Maria Theresa in 1600.

Join culinary expert Kristine Kidd, former editor of *Bon Appétit* magazine, for the exclusive C’EST BON! CULINARY TRADITIONS™ enhancement to this program, featuring specially arranged culinary lectures, demonstrations, tastings and unique epicurean excursion options.

This is an extraordinary and popular eight-day cruise aboard the exclusively-chartered, state-of-the-art, Five-Star M.S. L’Austral, an elegant small ship able to sail into ports inaccessible to larger vessels. It features an included cultural excursion in each port and is an excellent value. I encourage you to book now while space and Early Booking Savings are available!

Cordially,

Marguerite Ingalls Jones, A&S ’74, Bus ’88
Travel Program Director
Office of Alumni Relations
The Johns Hopkins University
U.S.  
Saturday, April 16  
Depart the U.S.

Lisbon, Portugal  
Sunday, April 17  
Arrive in Lisbon and embark the Five-Star M.S. L’ AUSTRAL. Attend the Captain’s Welcome Reception and dinner this evening.

Leixões for Oporto  
Monday, April 18  
Dock in Leixões, northern Portugal’s principal port, and transfer to Oporto, a former Roman outpost and the center of the world-famous port wine trade since the 13th century. Oporto’s historic city center, Ribeira, a UNESCO World Heritage site, is a picturesque neighborhood of medieval streets lined with colorful houses where you will visit the Gothic Church of São Francisco and the neoclassical Stock Exchange, with its intricately gilded Arabian Hall inspired by the famous Moorish Alhambra palace. The city showcases great artistic and architectural treasures that remain from the Moorish period, when previous Greek and Roman influences alongside Jewish and Christian life created a coexistence of cultures in which disciplines like mathematics, medicine, optics, horticulture, art and architecture flourished. A celebrated local chef introduces you to traditional Portuguese cuisine during the C’EST BON! CULINARY TRADITIONS™ “Robust Flavors of Oporto” option. Then, enjoy a specially prepared lunch in Oporto’s oldest district and a tasting of renowned regional port wines.

La Coruña, Spain, for Santiago de Compostela  
Tuesday, April 19  
Travel into the oak and pine-forested hills of Galicia, one of Spain’s self-governed principalities influenced by its Roman, Germanic, Moorish and Castilian heritage infused with an unexpected Celtic atmosphere. Golden-hued granite buildings grace its well-preserved capital, Santiago de Compostela, a UNESCO World Heritage site, where almost completely pedestrianized streets lead to the expansive Plaza del Obradoiro and the city’s grand Romanesque cathedral. A national monument and pilgrimage site since the Middle Ages, the cathedral was built to enshrine the tomb of St. James, who preached on the Iberian Peninsula, and is recognized for its distinctive Baroque façade, original medieval portico and incomparable Churrigueresque altar.

Santander for Bilbao  
Wednesday, April 20  
From Santander, transfer to Bilbao, surrounded by the verdant Basque Mountains. Discover this dynamic and sophisticated city with a stop in the historic casco viejo (old quarter) and the promenade of El Arenal, a popular route for Bilbainos’ evening paseos (leisurely strolls). Enjoy a guided architectural tour of the iconic Frank Gehry-designed Guggenheim Museum with time to stroll through its galleries of modern and contemporary art.

Basque cuisine is a ritual of love passed down through the generations. During the C’EST BON! CULINARY TRADITIONS™ “A Taste of Basque Tradition” option, sample traditional Basque cuisine, including pintxos (tapas), in a 16th-century caserio (country house) located in an idyllic setting just outside of Bilbao.

Photo this page: In the 14th century a large forge-iron chain hung between La Rochelle’s Tour St-Nicolas and Tour de la Chaîne, protecting the port’s harbor.

Cover Photo: For centuries, oak casks of Oporto’s port wine have been transported on traditional flat-bottomed rabelos.
Saint-Jean-de-Luz, France, for Biarritz/Bayonne
Thursday, April 21
Arrive in the lovely Basque fishing ville of Saint-Jean-de-Luz. Walk through its historic district, see the multihued houses built during the town’s “Golden Age” of the 17th and 18th centuries and visit the Church of St. John Baptiste, considered a quintessential French Basque church and home to a monumental Baroque altarpiece.

Continue to chic and picturesque Biarritz, principal French resort of the Bay of Biscay, once a summer retreat for nobility. Nearby Bayonne, chief town of the French Basque region, is an attractive port with fortifications and ramparts dating from the Roman era as well as those built by Sébastien Le Prestre de Vauban, the preeminent military engineer of his age, who, under Louis XIV, masterminded the consolidation of France’s borders. Walk through Bayonne’s perfectly preserved old town, filled with townhouses accented in typical Basque reds and greens. World-renowned chocolate has been produced within the city limits for more than five centuries. The secrets of chocolate-making arrived in Bayonne by way of Sephardic Jews driven from Spain and Portugal during the Spanish Inquisition, and many of the city’s chocolatiers still serve the delicacy the same way it was made in the 17th century.

Visit Espelette, a town known for its delectable dark red chili peppers—integral to Basque cuisine—during the C’Est Bon! CULINARY TRADITIONS™ “French Basque Country” option and enjoy a lunch of regional cuisine in a local restaurant. Espelette’s peppers provide the perfect seasoning for the famous cured ham that also comes from Bayonne.

La Rochelle/Île de Ré
Friday, April 22
Dock in bustling La Rochelle, where luminous limestone façades glow in the bright coastal sunlight. This port city was once the Knights Templar’s largest base on the Atlantic Ocean; Frenchmen from this area later immigrated to North America and eventually founded Montréal, Canada. During World War II, La Rochelle became a German naval stronghold and the last French city to be liberated. Today, the picturesque harbor is filled with boats moored in serried ranks.

On Île de Ré, one of the island jewels of the French coast, see the UNESCO World Heritage site overlooking lush vineyards first cultivated by the Romans and now the site of France’s premier wine.

The Baroque cathedral of Santiago de Compostela safeguards the relics of St. James the Apostle.
Fortifications of Vauban, designed by the famous 17th-century architect.

Although La Rochelle has thrived on its wine and salt trade throughout history, it is perhaps most famous for its fresh seafood. During the C'est Bon! CULINARY TRADITIONS™ “Chateau Cuisine and Cognac Cellars” option, sample the flavors of the port’s lively markets in a distinguished local venue featuring locally farmed oysters and learn more about the local process of distilling Cognac, complemented by a tasting of the refined brandy.

Bordeaux

Saturday, April 23

Built on a bend of the Garonne River shaped like a crescent moon, the lovely port city of Bordeaux, affectionately known as “Port de la Lune,” is a veritable feast of enlightenment-age architecture, one of the oldest trading ports in France and a UNESCO World Heritage site. Known the world over for its extraordinary wines, Bordeaux’s wine trade began during Roman times and expanded rapidly after the discovery of the New World. The resulting vast accumulation of wealth built the magnificent city we see today. See the 18th-century Place de la Bourse and the beautiful 14th-century Porte Cailhau, the original gate to the city. Tour the 13th-century Cathedral of Saint Andre, where Eleanor of Aquitaine married Louis VII, King of France, then see the charming 18th-century riverfront where the wine trade began.

Join the Captain on board the ship for the Farewell Reception this evening.

Bordeaux/U.S.

Sunday, April 24

Disembark the ship and continue on the Bordeaux Post-Cruise Option or to the airport for your return flight to the U.S.

Splendors of Bordeaux featuring St-Émilion and Médoc

Post-Cruise Option • April 24–26

Long distinguished as the wine capital of the world, the verdant Bordeaux region has been producing, fermenting and bottling the grape since the eighth century. Tucked away in the heart of the rolling French countryside and endless green vineyards, visit the charming and legendary village of St-Émilion, a UNESCO World Heritage site, famous for the Merlot grape grown here that produces rich, full bodied reds. Visit the impressive medieval monuments of St-Émilion, including the Église Monolithe, one of the largest underground churches in Europe. Just north of Bordeaux in the Médoc region, experience the grand cru classé at a famous local château and enjoy a tasting of the exquisite wines from its vineyards. Accommodations are for two nights in the deluxe GRAND HOTEL DE BORDEAUX AND SPA, located in the heart of Bordeaux.

Grande Lisboa featuring Sintra and Cascais

Pre-Cruise Option • April 14–17

Lisbon's charm exudes from its illustrious palaces, magnificent churches and an impressive castle that link the city to its rich cultural heritage. A historic gateway for world exploration and Portugal’s intimate, welcoming capital, Lisbon is the ideal prelude to your cruise. Visit the UNESCO World Heritage sites of the magnificent 16th-century Jerónimos Monastery and the nearby sleepy village of Sintra, where the former Moorish fort is the last remaining medieval royal palace in Portugal. Accommodations are for two nights in the centrally located deluxe DOM PEDRO PALACE HOTEL.

Pre- and Post-Cruise Options and Optional Excursions are available at additional cost. Details will be provided with your reservation confirmation.
Five-Star Small Ship
M.S. L’AUSTRAL

Five-Star, State-of-the-Art Design
The highly acclaimed M.S. L’AUSTRAL represents the newest generation of Five-Star small ships, featuring only 110 Suites and Staterooms and distinctive French sophistication.

Spacious 100% Ocean-View Suites and Staterooms, 95% with Private Balconies
Each air-conditioned deluxe Stateroom and Suite (200 to 484 square feet) features a private bathroom with shower and luxurious Five-Star hotel amenities. Most accommodations have two twin beds that convert into one queen bed, individual climate control, satellite flat-screen television, wireless Internet access, full-length closet, writing desk/dressing table, minibar, safe, hair dryer, plush robes and slippers.

Chic and Casual Dining
International and regional cuisine is served in the stylish, spacious Le Coromandel dining room in single, unassigned seatings; alfresco in the casual Le Rodrigues Restaurant; or from 24-hour room service. Continental and buffet breakfast, buffet lunch, afternoon tea and a four-course dinner are served daily. Complimentary wine and beer are served with lunch and dinner.

Spacious Public Areas/World-Class Service and Facilities
In keeping with the low passenger density relative to the ship’s size, the public areas are spacious and inviting and can accommodate all passengers comfortably. Enjoy sweeping views from the Panoramic Lounge, nightly entertainment in the Main Lounge and lectures, cultural performances and film screenings in the state-of-the-art theater. There is a library, Internet suite, Sun Deck, swimming pool, beauty salon, spa, Turkish bath-style steam room, a full range of fitness equipment and two elevators. The infirmary is staffed with a doctor and nurse. The highly trained international crew provides personable and attentive service.

Respect for the Environment
The state-of-the-art propulsion system and custom-built stabilizers provide an exceptionally smooth, quiet and comfortable voyage. By design, the ship is energy efficient and environmentally protective of marine ecosystems, and it has been awarded the prestigious “Clean Ship” rating, an extreme rarity among ocean cruising vessels. The ship has two tenders.
Included Features
On board the exclusively chartered Five-Star, small ship M.S. L'AUSTRAL
◆ Seven-night cruise from Lisbon, Portugal, to Bordeaux, France, with port calls at Leixões for Oporto, Portugal; La Coruña for Santiago de Compostela, and Santander for Bilbao, Spain; Saint-Jean-de-Luz for Biarritz and Bayonne and La Rochelle for Île de Ré, France.
◆ Spacious, Five-Star, ocean-view Suite or Stateroom accommodations, each with a private bathroom.
◆ Captain’s Welcome and Farewell Receptions.
◆ All meals—continental breakfast, buffet breakfast, buffet lunch, afternoon tea and dinner—throughout the cruise, featuring fine international and regional cuisine, served at single, unassigned seatings.
◆ Complimentary wine and beer are served with lunch and dinner.
◆ C'EST BON! CULINARY TRADITIONS™ expert Kristine Kidd will provide three exclusive lectures.
◆ Excursion to Oporto, a UNESCO World Heritage site.
◆ Excursion to Santiago de Compostela, a UNESCO World Heritage site.
◆ Visit to Bilbao’s iconic Guggenheim Museum.
◆ Walking tour of Saint-Jean-de-Luz’s historic district and Bayonne’s perfectly preserved old town.
◆ Panoramic tour of La Rochelle and Île de Ré, featuring Vauban’s Fortifications, a UNESCO World Heritage site.
◆ Excursion to the world-famous capital of the wine region, Bordeaux, a UNESCO World Heritage site and a treasure trove of 18th-century architecture.
◆ The ship’s master chef will provide an exclusive C'EST BON! CULINARY TRADITIONS™ food demonstration.
Enhanced Travel Services
◆ Transfers and luggage handling abroad for participants whose arrival(s)/departure(s) coincide with the scheduled group transfer(s).
◆ All excursions and visits, as outlined above, with experienced local guides.
◆ Gratuities to local guides and drivers on included excursions and transfers.
◆ Exclusive C'EST BON! CULINARY TRADITIONS™ optional excursions available at additional cost.
◆ Hospitality desk aboard the ship.
◆ The services of experienced Gohagan & Company Travel Directors throughout the program.
◆ Complimentary use of a state-of-the-art audio headset for each participant during guided excursions.
◆ Travel document wallet, name badge and pre-departure information.
◆ Automatic $250,000 flight insurance policy for each participant ticketed on flights by Gohagan & Company.
The lively outdoor market in Bordeaux’s medieval quartier St-Michel draws locals searching for the freshest produce.

Featuring Culinary Expert

Kristine Kidd, cookbook author and former food editor of *Bon Appétit* magazine, joins us on this epicurean and cultural journey. Kristine introduces you to the seductive flavors and heritage of culinary traditions across the coastal regions of Portugal, Spain and France. Here, food preparation and consumption are not merely daily rituals, but celebrations of life itself. Kristine will share her insights during a series of gastronomic lectures and offer commentary during an exclusive demonstration by the master chef of the M.S. L’Austral. Daily meals on board the ship feature specially prepared menu items celebrating the traditional regional cuisines of the European coastal civilizations we will visit.

Kristine accompanies our custom-designed and exclusive *C’est Bon!* CULINARY TRADITIONS™ excursion options* in Oporto, Bilbao, the French Basque country and La Rochelle.

Kristine is first and foremost a serious chef, experimenting with developing recipes in test kitchens and using local, sustainable ingredients found at farmers markets whenever possible. She served as food editor of *Bon Appétit* magazine for 20 years, where she developed recipes based on current food trends. Her talent for selecting, testing and editing foolproof recipes helped establish the publication as the home cook’s trusted friend. Throughout her tenure, she cooked and collaborated with celebrity chefs such as José Andrés, Gordon Ramsay and Wolfgang Puck. Driven by her love of creating flavorful meals, Kristine has also written eight cookbooks for Williams-Sonoma and Time Life, Inc.

At the beginning of her culinary career, Kristine began as an apprentice in a New England restaurant and moved on to work as a chef in both Vermont and Washington, D.C., then in Los Angeles. She has taught cooking classes at UCLA and numerous Los Angeles culinary schools and also partnered with the Monterey Bay Aquarium’s Seafood Watch Program, which promotes public awareness about sustainable seafood issues for consumers, restaurants, distributors and seafood purveyors.

Kristine enjoys sharing her vast epicurean knowledge and inspiring people to cook fresh, simple food.

*Optional excursions are available at additional cost. Details will be provided with your reservation confirmation. Scheduled guest speaker may be altered due to circumstances beyond our control. See Release of Liability, Assumption of Risk and Binding Arbitration Agreement.*

The lively outdoor market in Bordeaux’s medieval quartier St-Michel draws locals searching for the freshest produce.
**LAND/Cruise Tariff** (per person, based on double occupancy)

<table>
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<tr>
<th>Stateroom Category</th>
<th>Description</th>
<th>Early Booking Price through September 17, 2015</th>
<th>Regular Price after September 17, 2015</th>
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<td>8</td>
<td>Ocean-view, one large window. Deck 3, Calcut, forward. (limited availability)</td>
<td>$3995</td>
<td>$4995</td>
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<td>7</td>
<td>Ocean-view, small window and single door onto private, partial wall balcony. Deck 3, Calcut, aft. (limited availability)</td>
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<td>6</td>
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<td>$5995</td>
<td>$6995</td>
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<td>5</td>
<td>Ocean-view, expansive floor-to-ceiling sliding glass door onto private, partial wall balcony. Deck 4, Chandernagor, forward.</td>
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<td>3</td>
<td>Ocean-view, expansive floor-to-ceiling sliding glass door onto private balcony. Deck 5, Bengale, forward.</td>
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<td>$8395</td>
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<td>2</td>
<td>Ocean-view, expansive floor-to-ceiling sliding glass door onto private balcony. Deck 5, Bengale, midship.</td>
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<td>$8695</td>
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<td>1</td>
<td>Ocean-view, expansive floor-to-ceiling sliding glass door onto private balcony. Deck 6, Mahé.</td>
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<tr>
<td>Deluxe Suite</td>
<td>Ocean-view, expansive floor-to-ceiling sliding glass door onto private balcony and sitting area with sofa. Deck 6, Mahé. (limited availability)</td>
<td>$9795</td>
<td>$10795</td>
</tr>
<tr>
<td>Prestige Suite II</td>
<td>Two-room, ocean-view, expansive floor-to-ceiling sliding glass door onto large private balcony, two bathrooms, large sitting area with sofa, two closets, writing desk and dressing table. Deck 6, Bengale, midship. (limited availability)</td>
<td>$10995</td>
<td>$11995</td>
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<tr>
<td>Prestige Suite I</td>
<td>Two-room, ocean-view, expansive floor-to-ceiling sliding glass door onto large private balcony, two bathrooms, large sitting area with sofa, two closets, writing desk and dressing table. Deck 6, Mahé. (limited availability)</td>
<td>$11495</td>
<td>$12495</td>
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</tbody>
</table>

*Note: A small portion of the cost of your trip supports the Johns Hopkins Alumni Travel Program.

One member of the traveling party is required to make a sustaining financial contribution of $50 or more to the Johns Hopkins Alumni Association within the fiscal year. Please visit [www.alumni.jhu.edu/support](http://www.alumni.jhu.edu/support).

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**European Coastal Civilizations Reservation Form**

Send to:
2016 European Coastal Civilizations
The Johns Hopkins University
c/o Thomas P. Gohagan & Company
209 South LaSalle Street, Suite 300
Chicago, IL 60604-1446
(800) 922-3088 or (312) 609-1140

For Johns Hopkins related questions, please call 800-548-5481 or 410-516-0363.

Please make my/our reservation(s) in Stateroom Category:
1st Choice: _____ 2nd Choice: _____
- Double occupancy (two twin beds).
- Double occupancy (one queen bed).
- Single accommodations.
- I am reserving as a single but prefer to share accommodations and will allow you to select my roommate (shares cannot be guaranteed).

Please make my/our reservation(s):
- Grande Lisboa Pre-Cruise Option
  - Double at $595 per person.
  - Single at $795 per person.
  - I am reserving as a single but prefer to share accommodations.
- Splendors of Bordeaux Post-Cruise Option
  - Double at $795 per person.
  - Single at $1195 per person.
  - I am reserving as a single but prefer to share accommodations.

1. We want you to book my/our air from ____________________________ (fill in departure city) to Lisbon, Portugal, with return from Bordeaux, France, at additional cost to be advised.³
2. Class: Economy  Business  First
3. Note: Airfare is subject to change and availability and is nonrefundable.
4. I/we will make my/our own air arrangements.

Program reservations require a deposit of $800 per person plus $200 per person Grande Lisboa Pre-Cruise Option and/or $200 per person Splendors of Bordeaux Post-Cruise Option. By reserving and depositing on this program, you agree to the Release of Liability, Assumption of Risk and Binding Arbitration Agreement as printed on the outside back cover of this brochure.

Enclosed is my/our check(s) for $_______ as deposit.

Make checks payable to 2016 European Coastal Civilizations. I/we authorize you to charge my/our deposit of $_______ to:

- Visa
- MasterCard

Card Number Exp. Date

Signature as it appears on credit card

All FINAL PAYMENTS are required to be made by check or wire transfer by January 12, 2016.

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The Staterooms on M.S. L’AUSTRAL

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**Gohagan & Company**

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Bilbao’s avant-garde Guggenheim Museum is perhaps the 20th century’s most audacious architecture, wrapped in shining waves of titanium.