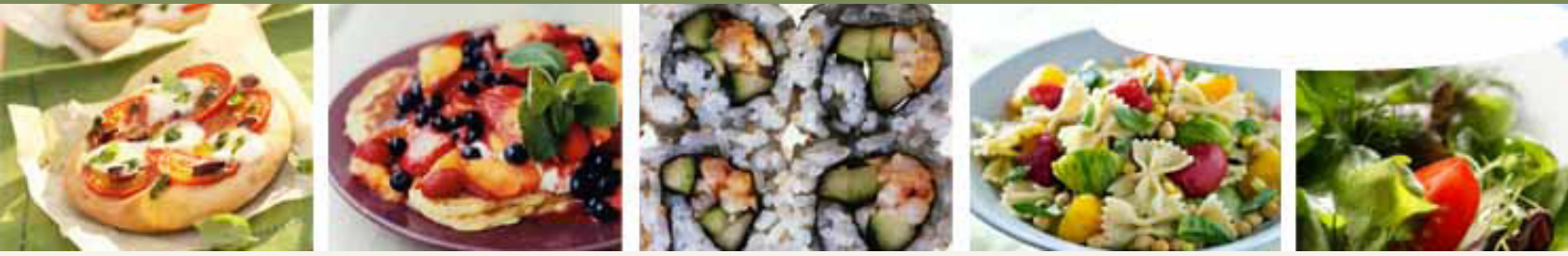


# A Boston Culinary Adventure With Chef Kate Gabriele

## August 1 - 3, 2010



Join us for a culinary adventure as we travel to the city of Boston with Chef Kate Gabriele. With a background in professional cooking, a family and consumer sciences degree and nutrition, Chef Kate can answer your most puzzling culinary questions. As a personal chef and host of "Cooking with Kate" she can help you look like a rock star in your very own kitchen with tips and private cooking classes! You may see Kate every Friday evening at Rustic Kitchen at Mohegan Sun at Pocono Downs. Contact 570-824-6600 for tickets and information. You can also hear Chef Kate every Tuesday on 105 The River at 5:20pm. Visit River Recipes [www.105theriver.net](http://www.105theriver.net) to download some tasty recipes!

Kate is also seeking submissions for her first cookbook "The Military Cookbook Project". The book will bring together the favorite recipes of the Men and Women of the Military, past and present and what they missed most from home while serving their country. For more details visit her website: [www.militarycookbookproject.com](http://www.militarycookbookproject.com) Join Kate as we travel to 'Beantown' for a guided culinary tour of Boston's North End, a visit to the Sam Adam's Brewery, Faneuil Hall & Quincy Market and a Chef's Tasting Dinner at Boston's Rustic Kitchen.

### Day One

Today we travel to Boston to begin our culinary adventure of this great city. We arrive in the late afternoon and check into our Boston hotel where we'll stay for the next two evenings. Tonight you are free to explore the city and enjoy dinner on your own.

### Day Two

This morning we enjoy breakfast before departing for Boston's famed North End for a culinary tour beyond compare. The secret of Italian cuisine is the high quality of ingredients, a sense of regional tradition, and that very Italian love of life. Sources for ingredients abound in the narrow streets of the North End. But for the outsider, finding the finest is not always easy. Join us on Michele Topor's original award-winning North End Market Tour and let us unlock for you the secrets of the cuisine and of America's oldest Italian neighborhood. Discover the pasticcerias that offer the best biscotti, amaretti, sfogliatelle, cassata, taralli, cannoli and other confections. Visit an authentic salumeria in search of the best olive oil, balsamic vinegar, olives, salami, cheese, prosciutto and pasta. Savor the scents of a 70-year-old coffee and spice shop and an Old World candy store. Learn and be inspired by how the Mediterranean diet has influenced peoples' health since antiquity. Tour an enoteca to learn how to select aperitivi to begin, wine to complement, and digestivi to conclude your meal. Enjoy the colorful sights, the tantalizing aromas and authentic tastes of America's most vibrant Italian neighborhood. Relive memories, perhaps of holidays past, of growing up in an Italian household. Learn and be inspired by how the Mediterranean diet has influenced people's health since antiquity. Understand how the Italians adapted their dishes to their new country and created the familiar Italian-American cuisine. The North End Market Tour has been designed to reflect Michele Topor's passion for all things Italian. Trained as a professional chef, Michele has taught cooking, catered, and consulted on Italian food since 1979. Michele's cooking classes, market tours and culinary trips to Italy have been featured on television (including the Food Network, HGTV and CNN), on the radio, and in various national and international publications. Next enjoy some free time in the North End for a little lunch and shopping on your own. This afternoon we travel to the Sam Adam's Brewery for a guided tour and tasting of this famed New England beer. We return to the hotel to freshen up prior to dinner. This evening we enjoy a Chef's dinner served at the Italian Bistro in Boston.

### Day Three

Following breakfast, we travel to the Boston Duck Tours. You've never toured Boston in anything that comes close to Boston Duck Tours. The fun begins as soon as you board your "DUCK", a W.W.II style amphibious landing vehicle. First, you'll be greeted by one of our legendary tour ConDUCKtors, who'll be narrating your tour. Then you're off on a journey like you've never had before. You'll cruise by all the places that make Boston the birthplace of freedom and a city of firsts, from the golden-domed State House to Bunker Hill and the TD Banknorth Garden, Boston Common and Copley Square to the Big Dig, Government Center to fashionable Newbury Street, Quincy Market to the Prudential Tower, and more. And, as the best of Boston unfolds before your eyes, your ConDUCKtor will be giving you lots of little known facts and interesting insights about our unique and wonderful city. And just when you think you've seen it all, there's more. It's time for "Splashdown" as your ConDUCKtor splashes your DUCK right into the Charles River for a breathtaking view of the Boston and Cambridge skylines, the kind of view you just won't get anywhere else. Enjoy some free time at Quincy Market for lunch on your own before departing for home. (B)



## Inclusions:

- Two night's accommodations  
Holiday Inn Brookline
- One Chef Tasting Dinner at the  
Rustic Kitchen Boston
- Two full breakfasts
- Culinary Tour of the North End
- Guided tour and tasting at  
Sam Adam's Brewery
- Admission to a Boston Duck Tour
- Motorcoach Transportation
- Escorted by Chef Kate Gabrielle
- Baggage
- Tax and service charges

**Single Occupancy \$619.00**  
**Double Occupancy \$499.00**  
per person

**For Reservations Call Creative Culinary Tours at 888-889-8681**