



## Evergreen Cooking School & Market

### ALTO ADIGE AND THE DOLOMITES WITH CHEF MARK SEPTEMBER 22-28, 2024



**Alto Adige** or **Südtirol**, as it's known in German, only became part of Italy in 1919, after the defeat of Germany and Austria during World War I, and most in the region still claim German as their mother tongue. Regional cooking favors hearty mountain fare, but local ingredients are core. With some 300 sunny days a year, cool nights and clean mountain air, plus farms working well above sea level, the region's fresh produce is celebrated. Think fat, white asparagus, small but flavor-packed berries, and some fifteen varieties of apples. Menus announce their offerings in both Italian and German, where well-known dishes from each background often converge, such as *ravioli tirolesi*, or *schlutzkrופן* – crescent-shaped pasta made with rye flour, stuffed with spinach and ricotta and dusted with finely chopped chives. Alto Adige boasts the most number of Michelin starred restaurants in all of Italy.



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### Day 1, Sept 22: Bolzano Tour + Dinner

Arrive at the [Stadt Hotel Città](#), in the heart of **Bolzano**. This recently restored hotel overlooks Piazza Walther, and is a 6 minute walk from the South Tyrol Archaeological Museum.

Rooms have free Wi-Fi, flat-screen TVs, and tea and coffee making facilities. A breakfast buffet is included. Amenities consist of a bakery and a relaxed bar with a terrace. There's also a seasonal spa area offering a sauna, a hot tub and a *hammam*, as well as massages.

After checking in to your deluxe room, meet your private guide for a walking tour of the city's historic center including the local market, then continue to a guided tour of the South Tyrol's Archaeological Museum.

Welcome dinner (TBD)  
(D)



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### **Day 2, Sept 23: Wine Tasting Along the Wine Route** Breakfast at the hotel.

Today, we'll discover perfection and passion on the *Wine Route of South Tyrol/Alto Adige* where wine has its own distinct geography, climate, grape varieties, and styles of wine. Though it is one of Italy's smallest, comprising just one percent of the country's production, the region is known for having exceptionally high quality. 98 percent of Alto Adige-Südtirol's wines are DOC quality, which is the most in Italy. Among the award winners are some typical South Tyrolean wines such as *Lagrein* and *Gewürztraminer*, but also *Riesling*, *Sylvaner* and *Weisburgunder*.

Lunch will be served at a beautiful winery: [Alois Lageder](#), internationally renowned winemaking family with a strong attention to biodynamic wines. The garden offers a nice restaurant with traditional and Italian food that will be enjoyed after a tour of the winery and a tasting of their excellent wines. Return to your hotel and evening at your leisure. (B,L)



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### Day 3 Sept 24: Merano + Speck Tasting + Grappa Tasting

Breakfast at the hotel.

Depart for the beautiful thermal city of **Merano**, a spa town characterized by parks, botanical gardens and waterways. Free time to explore the town or do some shopping.

After lunch, we'll visit an artisanal Speck producer (dry cured smoked ham) for a tour and tasting. Then we'll visit a *grappa* producer at **Villa Laviosa**, for a guided tour of the distillery. You'll see the skilled manual craft of distillation and discover how grappas, spirits and liqueurs are made.

Return to the hotel for some relaxation time before dinner at [Vögele](#) restaurant (since 1895).

(B, D)



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### Day 4, Sept 25: Novacella + Cheese Tasting + Bressanone

Breakfast at the hotel.

Departure for a monastery located in a stunning position overlooking the Isarco valley. [Abbazia di Novacella](#) is a place where spirituality goes hand in hand with an important wine production, managed by an Augustinian order for nine centuries.

After a light snack, transfer to [Degust](#), one of the best cheese *affineurs* in South Tyrol for a private cheese tasting. These cheeses are refined with carbon, wax, leaves, herbs and flowers, chocolate, hay, fruits, or plated in gold-leaf.

Transfer to the [Adler Hotel](#), occupying a circa-1500 building, next to the entrance to the historic center of **Bressanone-Brixen**. It's also a 2-minute walk from the Cathedral of Brixen. Time at leisure.

Dinner will be at [Finsterwirt](#) or [Vitus](#).

(B, L, D)



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### **Day 5, Sept 26: Hiking + Cooking Class + Dinner**

Breakfast at the hotel.

This morning we'll take an easy hike in Val Gardena, with some of the best views of the Dolomites. If someone doesn't want to hike, they can take the chair-lift up and just enjoy the views!

After lunch at your leisure, we will drive over the panoramic **Gardena Pass**, all the way to **Alta Badia** (about 1.5hr drive).

Overnight is the family-run and gourmet-oriented [Ciasa Salares Hotel](#) in **San Cassiano**.

Transfer to tonight's special location at [Sompunt Deer Farm](#) for a cooking class with Chef Mark.

(B, D)



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### **Day 6, Sept 27: Cooking Experience at AlpINN + Messner Mountain Museum + Lumen Photography Museum**

Breakfast at the hotel.

Get ready for an amazing experience: transfer through the Badia Valley and ascend by cable car to the top of **Plan de Corones** mountain. The highlight will be a Masterclass at the Michelin starred [AlpINN Restaurant](#) with Chef Fabio Curreli.

*"Cook the Mountain"* Tasting Menu with wine pairing.

After lunch, visit the [Messner Mountain Museum](#), designed by the great architect Zaha Hadid and [Lumen Photography Museum](#).

Return to your hotel.

Tonight, dinner at [Cocun](#), situated in the hotel's wine cellar with 26,000 bottles of wine, a cheese room and a chocolate room for an unforgettable farewell dinner. (B,L,D)



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### **Day 7, Sept 28: Departure**

Breakfast at the hotel.

End of services.

(B)



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**Inclusions:** Accommodations as indicated; tour guide and driving service every day; visits and tastings as indicated in the program; lunch and dinner with selected wines as indicated in the program.

**Exclusions:** Airfare; airport transfers; travel insurance; meals not specified in the program; anything not mentioned in inclusions.

### Terms & Conditions

Please read the following **Terms and Conditions** carefully. Payment of a deposit represents your acceptance of the following **Terms and Conditions**:

1. **\$5,344** per person based on double occupancy (land only)
2. \$875 single supplement
3. Maximum 14 passengers plus Chef Mark and Sara Pridgen (trip will not depart unless at least 14 passengers are confirmed)
4. A \$1,000 per person non-refundable deposit is required to reserve your space (first come first serve) no later than **12/8/23**. This trip will sell out; please contact Susan Hammond with Endless Travel to drop off your check at the cooking school. Email: [susan@endlesstravel.net](mailto:susan@endlesstravel.net) or home office number is 720-244-8800.
5. Final payment is due no later than **5/15/2024** paid by check or credit card.
6. Mandatory travel insurance not included.
7. If you prefer to pay by credit card, then a 3.5% credit card processing fee will be applied.
8. Minor changes to this itinerary are possible due to availability.

### Registration and Payment

Receipt of initial payment confirms your space on the culinary tour. The check needs to be made out to "Endless Travel" and will be held until you are notified that the trip is "a go." Once your reservation deposit has been paid, you will receive a confirmation email and further information to help you plan your trip. Your deposit is non-refundable and will be forfeited if you cancel your trip reservation. Cancellations must be in writing by either letter to Endless Travel or email to [susan@endlesstravel.net](mailto:susan@endlesstravel.net). Cancellations become effective on the date they are received by Endless Travel.



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We reserve the right to cancel reservations that are not paid in full at any time after the final payment is due. If you make your reservation after the final payment due date, payment in full will be required immediately. The check for your deposit should be mailed to:

**ATTN: Susan Hammond, Endless Travel, 1524 Belford Ct., Evergreen, CO 80439.**

Or a check can be dropped off at that Evergreen Cooking School.

### **Changes to Your Reservation**

If you make any changes to your reservation from 30–59 days before the trip start date, a \$100 per person administrative fee will apply. Changes are subject to availability and cannot be guaranteed. If your reservation changes from double occupancy to single occupancy, you will be charged the single occupancy rate.

### **Mandatory Trip Insurance**

For your protection and because the trip's cost is based on the number of participants, it is the policy of Endless Travel that each participant purchase travel insurance. Upon receipt of your deposit and the trip is a "go", we will send you an insurance quote. If the travel insurance is purchased within 14 days of your deposit, pre-existing medical conditions may be covered.

### **Arrival and Departure Dates**

It is your responsibility to make sure you arrive in Bolzano, Italy on the specified trip start date. We cannot refund part of your trip if you arrive late or leave early. Upon request, Susan with Endless Travel will assist you with booking any pre/post trip accommodation.

### **Responsibility**

The liability of Endless Travel, individually or jointly, is strictly limited. It is your sole responsibility to obtain and have available the proper travel documents that are necessary for your trip.

In no event will Endless Travel be liable for amounts in excess of the amounts payable to Endless Travel in accordance with the terms hereunder, nor will Endless Travel be liable for any consequential indirect or incidental damages arising from this agreement. Endless Travel purchases accommodations, transportation and other services from independent suppliers not under our control. We serve only as agents



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for these suppliers in securing trip arrangements, and therefore will not accept responsibility and liability for wrongful, negligent or arbitrary acts or omissions of these independent contractors, their employees, agents or representatives.

Endless Travel is not liable for injury, damage, loss, accident, or delay that may be caused by events not within our control including but not limited to, without limitation, acts of terrorism, war, strikes, and defects of any vehicle, adverse weather conditions, natural disasters or the negligence or default of any third party.



**endless travel**

*Turning your someday into today.*