



SEASONED SOLUTIONS: Culinary Getaway To Chicago

May 14 – 18, 2009



TOUR HOST: Gail Hall



Gail Hall is a food maven, culinary personality and owner of Seasoned Solution's Loft Cooking School

which focuses on the use of local and regional Alberta ingredients. Gail organizes and hosts Culinary Tours, taking groups of discerning gourmets on food adventures worldwide. Join Gail on this, her 9th culinary tour.



Food, wine and restaurant photos: © Charlie Trotter's

Join Gail Hall on a fabulous getaway to learn about Chicago's rich food culture, history and treasured architecture. We'll tour foodie favourite neighbourhoods, visit the Green City Market with a local chef and prepare a seasonal menu at a cooking school.

During our getaway we'll sample the food roots of Chicago cuisine — from the humble (gourmet hot dogs and the city's best deep dish pizza), to the sublime (drinks on the 95th floor of the Hancock Center and a menu-degustation dinner at Charlie Trotter's). Experience the American food revolution taking place in this dynamic city.



START & FINISH: Chicago
TOUR COST (LAND ONLY): \$2,295 USD pp
SINGLE SUPPLEMENT: \$ 935 USD

Note: If you are a single traveler who is willing to share, we can try to match you up with an appropriate roommate. However, if we are unsuccessful, please be advised that the single supplement will apply.

INTERNATIONAL AIRFARE

International Airfare is not included in the cost of your trip. Please contact our office for a quote on airfare from your home city.

This tour will operate with a minimum of 12 and a maximum of 18 participants.

TOUR COST INCLUDES:

- Accommodation on twin share basis in hotels listed or similar
- Airport transfers for passengers arriving and departing as per the group itinerary
- Meals as specified in the detailed itinerary
- One cooking class
- Visits to food producers as specified in the detailed itinerary
- Jazz club evening
- All transportation by deluxe coach
- All entrance fees
- Tour accompanied by Gail Hall
- Pre & post culinary tour reception in Edmonton

TOUR COST DOES NOT INCLUDE:

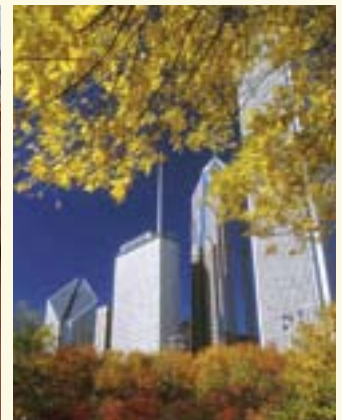
- International flights and departure taxes
- Airport transfers if arriving / departing separately from group itinerary
- Travel insurance
- Gratuities
- Items of a personal nature

For more information and to book this tour, please contact:

Kerry at the Worldwide Quest office
 1.800.387.1483 / 416.633.5666
 kerry@worldwidequest.com

Or contact:

Gail Hall
 780.437.0761
 gailhall@shaw.ca
 www.seasonedsolutions.ca



SEASONED SOLUTIONS: Getaway Chicago

May 14 – 18, 2009

ITINERARY IN DETAIL:

Thursday, May 14: Arrive in Chicago

We'll be met upon arrival at the O'Hare airport and transferred to our hotel in the city centre. After freshening up, we'll drive to the Pier where we board the Chicago First Lady cruise ship for an "Architecture River Cruise". Marvel at the soaring towers of Chicago's Loop while enjoying the river vistas! This cruise spotlights over 50 historic and architecturally significant sites and offers a unique perspective to the city.

After the tour, we'll jump right into one of Chicago's secret favourites for in the know foodies. Calumet Fisheries, opened in 1948, serves the best smoked seafood in town. Smoked over oak and cherry, the chubs have been described as "fish crack" and the smoked shrimp as "seagoing spareribs".

And the view from the bridge that runs alongside — the same bridge that Elwood and Jake famously jumped over in *The Blues Brothers* — is suitably gritty! Later we'll celebrate our arrival with drinks at the 97th Floor of the John Hancock Center.

Overnight – Hotel Talbott, Chicago or similar

Meals – Dinner



Friday, May 15: Chicago

Gail has planned breakfasts every day at different cafés and local favourites. These will be the occasion to outline the day's menu of activities and tastings while enjoying the flavour of the day!

This morning we join our Chicago specialist food guide for a walking tour in the old artists' colony and foodie favorite neighborhoods of Bucktown and Wicker Park. Delicious food specialties we'll meet include Chicago's premiere pastry and dessert restaurant, a New-Haven style pizzeria, an award-winning brewery and a chocolate truffle lounge.

For lunch, a special treat: Chicago's hot dog stand for foodies called Hot Doug's. This is the hot dog stand that TV chefs Anthony Bourdain and Mario Batali have dined at. Hot Doug's sums up Chicago's exploding culinary scene in a bite: haute cuisine running headlong into earthy tastes for a flavour packed blast. Will it be the blue cheese pork with pear crème fraiche and smoked almonds, or the sesame-ginger duck? Chef Doug Sohn advises on your selection, and recommends you pair it with...french fries.

The afternoon is yours to enjoy the shops of the Magnificent Mile. This evening why not consider taking in a baseball game or take in a show at Second City?

Overnight – Hotel Talbott, Chicago or similar

Meals – Breakfast, Lunch

Saturday, May 16: Chicago

An early start this morning takes us to the Green City Market, the local farmer's market that showcases the highest quality, locally farmed, sustainably or organically produced foods. Alice Waters has named this among the top 10 Farmer's Markets in the US! This market near Lake Michigan in Lincoln Park is noteworthy because it's a whole-day event with shopping, chef demonstrations and local vendors selling prepared food from products sold at the market. "The focus here is on sustainable and organic agriculture," Waters says.

Following our market visit, we'll enjoy a hands-on cooking class at one of Chicago's leading cooking schools.



Our class will focus on the 'eat-local' movement, preparing a meal made entirely of locally produced foods. Our host is an active Slow Food member and a participant in the Chicago 'Eat Local Challenge'.

This evening we'll explore another great Chicago tradition with a night out at the city's venerable Green Mill Jazz Club. The glowing atmosphere steeped in the heady sounds of the early '30s and '40s is home to dixieland, traditional, bebop, contemporary, and progressive sounds.

Overnight – Hotel Talbott, Chicago or similar

Meals – Breakfast, Cooking class Lunch



Sunday, May 17: Chicago

This morning we'll join our Chicago specialist food guide for a walking tour taking in fabulous food tasting locations in the historic, delicious Gold Coast, Old Town, and Lincoln Park neighborhoods. Some of the delicious food specialties we'll encounter are the Award-winning Chicago-stuffed pizza, America's top spice & herb specialty shop, a fudge and confectioner specialty store, and an authentic Ashkenazic Jewish deli.

Lunch today is one of Chicago's great street-eats — Italian beef sandwiches. The prototype is chopped beef, swimming in a thick beef consommé, served in a crusty roll. Ask for yours "hot and wet" (submerged in the juice and topped with pickled vegetables).

Chicago is not only the birthplace of the skyscraper; it is also where most of the innovations in early skyscraper design and technology originated! This afternoon's walking tour will take us for a look at some of the world famous early skyscrapers: Burnham and Root's Rookery (1888) with its Moorish revival exterior and restored Frank Lloyd Wright interior;

Adler and Sullivan's Auditorium building (1889) a masterpiece of engineering, design and acoustics; Holabird and Roche's Marquette Building (1895) an outstanding example of the Chicago School of design; and Holabird and Root's Chicago Board of Trade (1930).

This evening we dine at Charlie Trotter's, Chicago's shrine for creative fine dining. We'll be in the private Studio Kitchen near the large format wine cellar and take advantage of the studio's live camera feeds to watch the chefs preparing our evening's menu. This is a spectacular seven course seasonal menu-degustation paired with wine tasting.

Overnight – Hotel Talbott, Chicago or similar

Meals – Breakfast, Lunch, Dinner



Monday, May 18: Depart Chicago

Enjoy our farewell breakfast in Chicago before transferring to the airport for our return flight.

Meals – Breakfast

** Itinerary and accommodation subject to change.*

For additional information about Worldwide Quest's terms and conditions, please refer to the current Cultural Explorations brochure. All participants on tours operated by Worldwide Quest are covered by the terms of the Ontario Travel Companies Compensation Act

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