WASHINGTON UNIVERSITY IN ST. LOUIS
ALUMNI

PROVENCE

A Special Departure June 10 – 17, 2012
for Washington University Alumni and Friends
(Flights depart from the U.S. on June 9, 2012)

Washington University Alumni and Friends:

Join alumni and friends as we experience a true taste of joie de vivre on an active 8 day vacation in southern France from June 10 – 17, 2012.

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, a French lesson... This is truly a trip of a lifetime!

Sincerely,

Washington University Alumni Association Travel Committee

J o h n Fox Arnold
G e o f f L evi n s o n , G R ’ 7 9
T h o m a s L a c c o n t e , G R ’ 8 3
T om L e w h e r , O R ’ 1 2 , G R ’ 9 9
M o l l y M c C o m c h e l l , L A ’ 9 6
T om M c C o m c h e l l , L A ’ 9 6
R o d n e y R i c k , B U ’ 8 3
J eff R o s s e n t r e z , B U ’ 8 4
A n n R u w i t c h

Chairman

P.S. Please contact Tauck at 866-951-1747 for reservations and information. You may also phone the Alumni Association at 314-935-7278.

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**Terms & Conditions**

- **Inclusive:** 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 comfort.

- **Not included in tour price:**
  - Airfare
  - Personal Expenses such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, or other incidental expenses.
  - Hotel Rooms before or after tour
  - Meals before or after tour
  - Gratuities for the Tauck Director and driver are not included and should be extended on an individual, voluntary basis.
  - Any luggage charge in excess of one average suitcase weighing about 50 lbs. (22 kgs).

- **Gratuities:**
  - Gratuities included – appropriate gratuities for luggage handling, bellmen, dining room servers and local drivers are included.
  - Gratuity for the Tauck Director and driver are not included and should be extended on an individual, voluntary basis.

- **Cancellations and Refunds:** All cancellations must be submitted to Tauck. Written cancellations—**before departure**— must be postmarked by March 10, 2012. Written cancellations, after March 10, 2012, and agreements before or after their tour. Tauck will make reasonable efforts to re-book space for canceled guests at any available price. If you have to cancel—Three days or more before departure—full refund. One to two days before departure—50% refund. One day before departure—No refund. If you provide notice of cancellation by phone, you must provide written confirmation. Washington University Alumni Association will make reasonable efforts to obtain a refund, but cannot guarantee one. **Guest Protection Product** offering comprehensive travel protection and a money-back refund in the event you need to cancel your tour.

- **Credit Card:** Payment may be made by American Express, MasterCard or VISA. Please make checks payable to Tauck, Inc. and send (with complete reservation form) to:

Tauck, Inc.
One Brookings Drive
St. Louis, MO 63130

P.S. Please contact Tauck at 866-951-1747 for reservations and information. You may also phone the Alumni Association at 314-935-7278.
Food and art are passions in Provence. Add in a local chef, a wine expert... a trip to the local market... and what follows is the most amazing hands-on lesson in creating Provencal cuisine. Selectable wine tastings, gastronomic epiphanies discoveries, savory entrées 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 landscape changes hues in the waning 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, South of France. 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 greats, kings and many a great painter. This evening, join us for cocktails, canapés, and dinner in your 18th-century mansion hotel. Meals B

JUNE 10 – AIX, ART, A MANSION 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 greats, kings and many a great painter. This evening, join us for cocktails, canapés, and dinner in your 18th-century mansion hotel. Meals D

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 splendid mansions, invites a leisurely bike ride, a brisk walk, or a cognac in one of its many popular cafés. Parlez-vous Français? You will

JUNE 12 – A PROVENCAL PICNIC
Sample the charms of Gordes today, savoring a visual feast of chalk cliffs, fairytale villages, meadows and moorlands. Stroll the arched medieval lanes of Gordes and pick out the ingredients for a traditional picnic lunch — perhaps a baguette, fruits and meats, cheese, olives and, naturally, 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 Jourcas. Dine at your leisure tonight. Meals B

JUNE 13 – ENCHANTING HILLTOP SENTINELS
Explore the hilltop villages of the Luberon among picturesque, narrow country roads, stopping for a chance to discover the height of daily life in romantic Bonneleau, 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 Truffle et du Vin du Luberon offer an memorable taste and “sensory analysis” of 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 lunch in boules today back at your country Inn. Meals BLD

JUNE 14 – MARKET DAY ON THE SORGE
Water wheels announce your arrival in L’isle-sur-la-Sorgue, nestled on the banks of the River Sorgue. It’s market day today, offering you a chance to In firsthand the sights and smells of local produce, flowers and fabrics! Have lunch at leisure in medieval Úzes, 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
Learn about the secrets of the flavorful French cuisine you’ll enjoy on this trip are the farm-fresh ingredients that chefs hand-pick 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 middly 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 & 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 inside his tortured mind from van Gogh scholar Mathilde Dutellion. You’ll get a different taste of Provence when you visit an olive oil mill for a tasting of homemade products! Tonight, celebrate at wine tasting and a farewell dinner in Châteauneuf-du-Pape. Meals BD

Price – From $4290 per person double occupancy; refer to additions for singles.
Meals – 7 Breakfasts / 3 Lunches / 4 Dinners
Activities
• Some days include 2-4 miles of walking up steep hills or on uneven terrain. The pace is up to you: take part or take a pass – either way you’ll enjoy your vacation!
• 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

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PROVENCE

8 Days / 7 Nights from $4,290 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. Delightful wine tastings, gastronomic epiphanies discoveries, savvy entries at 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 waning 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 in Marseille Provence Airport on June 10.

JUNE 10 – AIX, ART, A MANSION 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 counts, kings and many a great painter. This evening, join us for cocktails, canapés, and dinner in your 18th-century mansion hotel. Meals B & D

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 mansions invite a leisurely stroll, following in the footsteps of artists who sought inspiration from the beauty of the surrounding countryside.

JUNE 12 – A PROVENÇAL PICNIC
Will you be young and long on handy phrases during an interactive lesson in French this afternoon? Meals B

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Hike the ancient Roman aqueduct, Pont du Gard, walk atop the ochre-landscapes of Roussillon and take a hands-on cooking class with a chef

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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 $4290 per person double occupancy, refer to additions
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 terrain. The pace is up to you – take part or take a pass – either way you’ll enjoy the scenery. 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

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

HOSTELLERIE LE PHEBUS
Joucas, Nights 3 & 4
A stone farmhouse nestled between beautiful hilltop villages... award-winning Provincial cuisine... and glaciers that invite intimate encounters with a starlit sky. An elite member of Relais & Châteaux.

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

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Join us for an informal lesson in Provencal cuisine... and telescopes that offer a visual feast of chalk cliffs, fairy-tale villages, and the mysteries of sun... and the Roman baths. This three-level Roman aqueduct was built circa 50 AD to bring bathing water to nearby Nimes; 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

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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 $4290 per person double occupancy, refer to attachments

Meals

7 Breakfasts / 3 Lunches / 4 Dinners

Dates

June 10 - 17, 2012

Activities at a glance

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HOSTELLERIE LE PHEBUS

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A stone farmhouse nestled between beautiful hilltop villages... award-winning Provençal cuisine... and terraces that invite intimate encounters with a starlit sky. An elite member of Relais & Châteaux.

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Le Pontet-Avignon, Nights 5 & 7

Enchantment reigns at this boutique inn... from its lush park-like setting and tree-shaded courtyard... to its country-style décor bright with Provençal colors and fine linens... to its elegantly rustic dining room beaming with the culinary traditions of Southern France.

Chic Boutiques

(small luxury hotels)
Washington University Alumni and Friends:

Join alumni and friends as we experience a true taste of joie de vivre on an active 8-day vacation in southern France from June 10 – 17, 2012. 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 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, a French lesson... This is truly a trip of a lifetime!

Sincerely,
Washington University Alumni Association Travel Committee
John Fox Arnold, Chair
Patricia Arnold
Jeff Rosenkranz, BU '84
Ann Rausch,
Chairman

P.S. Please contact Tauck at 866-951-1747 for reservations and information. You may also phone the Alumni Association at 314-935-7278.

Washington University Alumni Association Reservation Form: Provence

Full Passport Name: __________________________
Address: __________________________
Date of Birth: __________________________
City: ___________ State: ___________ Zip: ___________
Home Phone: ( ________ ) Cell Phone: ( ________ )
E-mail: __________________________
Security Code: __________________________
Account #: __________________________
Method of Payment

Check American Express MasterCard Visa

Signature __________________________
Date __________________________

Terms & Conditions

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 comfort.

Gratuities – Although many features are included, gratuities for the Tauck Director and driver are not included and should be extended on an individual, voluntary basis.

Personal Expenses – Such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, or other 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 Tauck’s Guest Protection Product. Due to space limitations aboard motor coaches, we ask that you limit your checked luggage to only one average-size suitcase per person of about 50 lbs.

Time of cancellation will be when notice is received by Tauck. Cancellations result in costly charges from travel and hotel providers charging penalties and fees incurred by canceling confirmed bookings. Therefore, cancellation penalties do apply once monies are on a booking. To avoid jet lag, many guests prefer to make hotel arrangements before or after their tour. Tauck will make reservations before or after your tour upon request.

All cancellations must be submitted to Tauck. Written cancellation 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); 7 to 1 day before departure $1500 per person not including air (if applicable). Cancellation of trip by Washington University Alumni Association 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 Tauck, Inc. CST#2016001-20.
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Sincerely,

Washington University Alumni Association Travel Committee
John Fox Arnold
Gail Lewis, GR ’79
Thomas Lancaster, GR ’73
Tom Lawther, GR ’62, GR ’99
Molly McConnell, LA ’66
Tom McConnell, LA ’56
Rodney Pick, BU ’83
Jeff Rosenkrans, BU ’84
Ann Rauchel
Chairman

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Washington University Alumni Association Reservation Form: Provence

Full Passport Name: __________________________
Date of Birth: __________________________
Address: __________________________
City: __________________________
State: __________________________
ZIP: __________________________
Phone: __________________________
E-mail: __________________________
Signature: __________________________
Date: __________________________

Method of Payment: __________________________
American Express
Discover
MasterCard
Visa

Account #: __________________________
Security Code: __________________________
Exp. Date: __________________________

Deposit: __________________________

I desire a single room (limited availability)

Full Passport Name: __________________________
Date of Birth: __________________________
Address: __________________________
City: __________________________
State: __________________________
ZIP: __________________________
Phone: __________________________
E-mail: __________________________
Signature: __________________________
Date: __________________________

I would like to request Business Class upgrade

I will share my room with: __________________________

I will book my air from: __________________________

I/We would like to request Personal Services before or after tour

I/We will make our own air arrangements.

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

Go to home page for Washington University Alumni Association

French-trained sommelier, hiking, a picnic, a French lesson… This is truly a trip of a lifetime!

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 comfort.

Not included in tour price:

Airfare to the tour departure point and from the tour end point is not included. Airport tax and additional fuel surcharges on flights are not included. Round-trip transfers are included. Personal expenses such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, and other incidentals are not included. Tips and gratuities are not included. Your trip will be conducted in small groups of about 15 guests. All members of the tour group will stay together and share meals. If you have to cancel — Three days or more before departure, full refund. Two to three days before departure, 50% refund. Two days before departure, no refund. If you are unable to travel, you will receive a tour credit to be used on any future Tauck vacation. Terms & Conditions:

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Gratuities Included: All gratuities for the Tauck Director and driver are included. Tips for local guides are not included and should be extended on an individual basis.

Personal Expenses: Personal expenses such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, and other incidentals are not included. Air travel is at the traveler’s expense and is not included. Tour ends upon return to the U.S. airport of entry. Airfare to the U.S. airport of entry is not included. City Fair taxes are not included. Personal expenses such as phone calls, room service, alcoholic and bar beverages, mineral waters, soft drinks, laundry, and other incidentals are not included.

Luggage Responsibility: Although every effort is made to handle guests’ luggage carefully, Washington University Alumni and Friends is not responsible for lost or damaged luggage. It is the guest’s responsibility to maintain their own travel and health insurance.

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Cancellations and Refunds: All cancellations must be submitted to Tauck. Written cancellation requests, including an original receipt and will be honored if written by March 10, 2012. Final payment is due by March 10, 2012. Payment may be made by American Express, Discover, MasterCard or Visa or by personal check. Please make check payable to Washington University Alumni Association at 866 WU-Trips or 314-935-7378.

Terms & Conditions:

Inclusive: 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 comfort.

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