

Round the World
Art and Culinary Classes

French Culinary Adventures

with

MARIE-PIERRE



<https://mapy-counseling.weebly.com/>

Round the World Art and Culinary Classes

French Culinary Adventures with Marie-Pierre

WELCOME | **HOME** | COOKING PROGRAMS | WHO WE ARE | INFORMATION & CLIENTS COMMENTS



Discover the famous *Culinary Adventure* program with French chef Marie-Pierre and share her experience !

More than just recipes and techniques, this adventure introduces you to the best of the French and Provençal way of life - a life based around friends, the kitchen, wonderful food prepared from the freshest local ingredients, good wines and amazing liquors.

You will learn the secrets of the Mediterranean-Cretan Diet. You will create with the chef a fragrant "Aioli" - that incomparable golden pomade. You will prepare a real "Bouillabaisse" or even a "Paella"! You will taste the freshest fish broiled, flamed or poached in a local white wine. You will enjoy the simplicity of a Provençal "Brocolis Soup", the amazing "Chicken with forty Garlic cloves" served with a "Red Tian" (gratin), the wonderful "Strawberries cold Soufflé" or our delicious amazing "Tarte Fine aux Pommes", and many other famous Provençal and French recipes...

Marie-Pierre started as a professional Chef 35 years ago. Since 1996, she teaches "Cooking in Provence" during summer time, and "Cooking at your home" around the world from October to April. Her culinary art emphasizes the Mediterranean ingredients such as olive oil, garlic, herbs, fruits, vegetables, fishes, and wines which are well known to be the source of "one of the most healthiest diets in the world".

For your convenience, Marie-Pierre can organize a full vegetarian cooking session. Most of the Provençal recipes are vegetarian as vegetables, herbs and fruits are the main ingredients. For you, she will adapt the meat and fish recipes to your diet. For example, a "Tofu Grand Aioli" is a wonderful dish that you will never forget.

Dear Marie-Pierre ,

We have had a perfectly wonderful time with you, learning many recipes. You made it so very easy to breakdown what we initially thought were complicated recipes, but to our great joy & surprise, extremely easy & beautiful to look at.

A plus of course is that we did not gain any weight! I think it is the terrific wines we drank! You are very personally lovely people, so patient & forthcoming with tricks of the trade.

(Johanna & George B., CA. USA)

(read more comments below)

Discover the Mediterranean diet

"Olive oil, garlic, fresh herbs, vegetables, fruit, fish-seafood, cereals, bread and, to a lesser degree, lean meat, cheese, milk, eggs, and red wine with every meal"

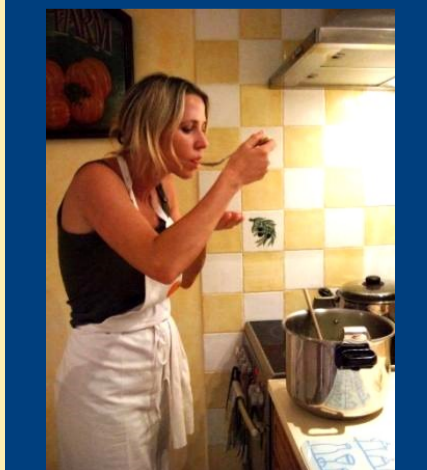
According to today's understanding diet of nutrition, this is one of the most balanced and healthiest on earth. Once again, an ancient culture may offer amazing lessons to the people of today.

A comparative study among several developed countries, which began in 1960 on behalf of seven countries, has a group of about 700 Cretan men from the countryside under medical observation, regularly checking the state of their health: so far this group has had the lowest percentage of deaths caused by heart attacks and different kinds of cancer. This study has also shown the Cretan population to be the longest living one!

Discover with Marie-Pierre the Cretan eating habits, and how to promote your health and longevity and to improve friendship or team skills.

Invite your friends and relatives to join you, and to have a lot of fun!

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Private Cooking Lessons at your home with Marie-Pierre

Coming from Provence, Marie-Pierre brings
to your kitchen her renowned *At Home Cooking Classes*.
Cook with her the best traditional Provençal & classic French recipes.
Enjoy a chef de cuisine in your kitchen!

COOKING SESSION AT YOUR HOME

Full cooking program : 4 days

- Food Topics: Kitchen Organization, Mise en Place, Cooking techniques.
- Mediterranean diet: Olive oil, Herbs, Vegetables, Fruits, Fish, Seasoning.
- More than 20 hours "hands-on" cooking lessons with Chef Marie-Pierre.
- Useful culinary commentaries and many professional secrets.
- 4 "degustations" of some of the most famous French cheeses and seasonal fruits (selected French wines is optional).
- 4 sumptuous dinners commented by Chef Marie-Pierre, (aperitif and *degustation* of renowned selected French wines is optional).
- Your own cookbook with all step by step recipes of "your" culinary session : a great souvenir!
- Your "Diplôme de Chef".

ONE-DAY COOKING CLASS

- 4 to 5 hours "hands-on" cooking lesson with Chef Marie-Pierre.
- Useful culinary commentaries and many professional secrets.
- A "degustation" of a famous French cheese with seasonal fruits (selected French wines is optional).
- A sumptuous dinner commented by Chef Marie-Pierre (aperitif and *degustation* of renowned selected French wines is optional).

CUSTOM-MADE COOKING LESSONS

- Select one of our full menus, or build on your own custom-made menu (list on requirement: <https://mapy-counseling.weebly.com/>)
- And... have a lot of fun !



The essence of Provençal cuisine :

*Olive oil, garlic, and herbs - from these natural marvels
whole worlds of culinary splendor have been evolved.*

Take a simple meal that would evoke all of Provence and Cote d'Azur for us, that meant olive oil, of course, and garlic, the emblematic ingredients of the region, along with the other produces that shout its regional allegiance, like the tomatoes, the zucchini, and the magnificent melons. And there would be Provençal herbs aplenty, like thyme and rosemary.

Because of this historic emphasis on vegetables and herbs, on olive oil and garlic, "the Provençal diet became, according to today's understanding diet of nutrition, one of the most balanced and healthiest on the earth" (Pierre Franey).

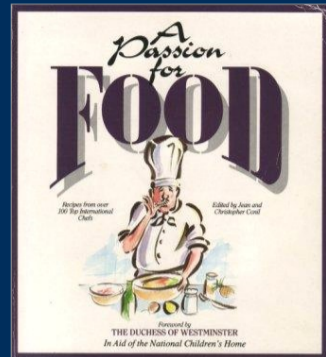


Cooking a Fresh Tomato-Basil Coulis
« Take a simple meal that would evoke
all of Provence... olive oil, of course,
and garlic along with the other produces
that shout its regional allegiance,
like the tomatoes... »

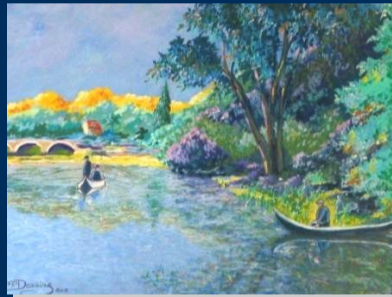
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See full picture below



Example of Marie-Pierre's Figurative Artworks

Who we are



Marie-Pierre was born and raised in Brittany (France). She studied Economics and Art History. For 12 years she managed a luxury B&B in her XVIth century family's chateau which has been worldly acclaimed on numerous occasions in such guides books like the exclusive chain "Chateaux et Hotels de France" or the "Cercle Mondial Epicurien", and on the French TV and radio.

As the cordon bleu ruling the kitchen, she was selected among the 100 Top International Chefs whose most loved recipes were published in *the Epicurian Circle's Guide book : "A Passion for Food" by Jean Conil, 1989*. She has created many amazing and delicious recipes that she loves to share with cooking participants at their homes. During summer time she teaches "Cooking in Provence" and advises guests about historical landmarks. She also gives "Private Cooking Classes at your Home" from October to April around the world, such as in USA, New Zealand, ...

Our French Chef has an other passion: she is also a renowned artist who has exhibited her artworks (Oil paintings and Abstract photos) internationally from France (Louvre, Grand Palais, Giverny) and Monaco to Spain, Japan, USA (Los Angeles, San Francisco, Hawaii), Mexico, Tahiti, China, etc.).

As a Chef and an Art historian, she also organizes *Art & Gourmet Tours in France and in Italy*, as well as *Painting Classes*. (For more info, please, check on: <https://mapy-counseling.weebly.com/>)

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Round the World Art and Culinary Classes

French Culinary Adventures with Marie-Pierre

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About booking

If you wish to organize a private cooking party at your home, please contact Marie-Pierre and check for availability

<https://mapy-counseling.weebly.com/>



Cooking lessons are definitively private, from 1 to 8 persons, more on request



Custom-made menus rates depend on selected menus



Please, feel free to contact Marie-Pierre for any information you could need, and be sure that she will do her best, and guarantee that you will enjoy an unforgettable cooking experience.



... and a lot of fun !

How to Book ?

1. Send your request by Email
(with your home phone number)
<https://mapy-counseling.weebly.com/>
2. At reception of your email, we will send you a "Booking Form" with all useful information
3. Send the deposit and we will send back a "Booking Confirmation Form"
Your reservation is secured !



Wonderful Market of Provence...

Contact:

<https://mapy-counseling.weebly.com/>

Rates & Booking Conditions

FOUR-DAY COOKING SESSION AT YOUR HOME (see details above)

From 250€ per person/per day (group discounts available, please ask)

- Welcome party
- Four-day hands-on cooking classes followed by sumptuous dinners
- Cooking session starts on Monday afternoon and ends on Friday night after dinner.
Wednesday is free. However, we can customize a more suitable schedule on request
- Groups discounts: four to six participants: 10% off - seven to eight participants: 15% off.

ONE-DAY COOKING CLASS AT YOUR HOME (see details above)

From 250€ per person (depending on the menu chosen) / minimum party of 4 (group discount available, please ask).

- Welcome party, hands-on cooking class and dinner (*minimum participants: 2*)
- Groups discounts: four to six participants: 10% off - seven to eight participants: 15% off - 9 and more: 20% off.

DATES

Any week available all year around on request.

Classes begin in the afternoon (2 pm.) and end after dinner.

(Please ask for availability: <https://mapy-counseling.weebly.com/>)

DEPOSIT:

Full cooking program: a 500€ deposit per person saves you a space

One-Day cooking class: no deposit, full payment is required at the reservation.

FULL PAYMENT:

Due 60 days prior to beginning of class(es)

If payment is not received at the due date, reservation can be subject to cancellation and forfeiture of full deposit unless somebody can fill your space at the same conditions.

Responsibility: Marie-Pierre intervenes as a teaching Chef and not as a catering professional or travel agent. Market with the chef is on request. Shopping is optional: all ingredients necessary for the lesson and dinner is at the charge of the client (shopping budget starts at 25€/pers/day, and up depending on the menu chosen). Air fare, transfers, and insurance are not included; accommodation, transportation, meals and beverages are optional. Marie-Pierre shall assume no responsibility in any way for any injury, loss, accident, or delay that may be caused by either reason or default of any company, agent or person engaged in carrying our arrangements or other contractor rendering or providing services for the cooking lessons. Participants to any cooking lesson fully understand and agree with those conditions of responsibility.

Some comments and letters ...

Merci Marie-Pierre for your hospitality, kindness and good company. Great food, fine instruction improved on by great company, laughter, friendship and very good wines. We had indeed an unforgettable time with you. Thank you so much. *(Michel and Fonia R., New Zealand)*

This week has been a long-held dream come true. From the bottom of my heart I thank you for a wonderful week. My room was wonderful; the cooking lessons were not only informative but much fun & helped by excellent wines; the trips to Gordes, Saint-Remy-en-Provence, Chateauneuf-du-Pape & Avignon much appreciated; the food in the markets a sight-delight. Thank you for the driving, the waiting & the stories shared. Merci, merci! *(Margaret D., New Zealand)*

What a wonderful experience. You were kind and considerate. I enjoyed each and every moment, great cooking lessons, fabulous-to-die-for wines, great friends we have made. I will treasure these memories and tell all my friends. We hope to see you soon. Much love! *(Naomie H. Cap Town)*

I feel like I have a good friend from France now - I made the poires au vin rouge last nite and blew my neighbor from the Basque country away - he loved it (...) I hope we will definitely stay in touch. Thanks a million for taking care of everything. Marie-Pierre, please feel free to use me as a reference any time. Best wishes, *(Charlie Clements - Florida, USA)*

This was one of our best cooking experience ever. We enjoyed our time with you so much. I can honestly say that I have never had so much fun in the kitchen! You were so helpful and patient with us, enthusiastic about our meals, so we all had a wonderful time. At home, we have successfully duplicated the salmon unilateral, the chicken with 40 cloves of garlic, the lemon tart, the apple tart: magnifique! Thank you again so much! *(Jean & Mac McL., USA)*

I wish I could write in French how wonderful this visit was. It surpassed all expectations! I will think of you often, especially when I make your wonderful recipes. Marie-Pierre, your painting will always be a treasure! I hope I have the opportunity to comeback perhaps to Cannes. Thank you for everything. Fondly. *(Jan an Lauren. S. New York, USA)*

Culinary Adventures in Provence

with
Marie-Pierre

Menus

Red and White wines "Vin de Pays" (Local fine wines) are at your disposition during classes.

Day 1: Welcome Party & Cooking Lesson One & Dinner

MENU	Wines Testing
Feuilleté d'Asperges de Provence à l'Estragon* <i>Fresh Provençal Asparagus in Puff Pastry with a Traditional Tarragon Sauce</i>	Kir Royal <i>With Crémant de Bourgogne</i>
Poulet aux Quarante Gousses d'Ail <i>Chicken with Forty Garlic Cloves. A Great Provençal Classic!</i>	Vaqueyras or Gigondas Or Chateauneuf-du-Pape <i>Cru Classé de Côtes du Rhône</i>
Tian Rouge <i>Red Pepper, Tomato and Fresh Provençal Herbs Gratin</i>	
Soufflé Glacé aux Fraises ou aux Framboises <i>Strawberries or Raspberries Cold Soufflé</i>	

Day 2: Cooking Lesson Two & Dinner

MENU	Wines Testing
Crème de Broccoli à la Farigoulette (Thym Sauvage) <i>The Smooth Broccoli and Wild Thyme Flavored Soup of Provence</i>	"Vin de Pays" (Local fine wines)
Dos de Cabillaud Poché, Sauce Poivrée "Marine" Flambée au Whisky <i>Poached Fresh Fillet of Cod, Peppercorn "Ocean" Sauce Flambéed with Whisky</i>	Grave Blanc or Great White Burgundy <i>A Chef's Selection</i>
Purée Mousse de Céleri aux Pommes Vertes <i>Celery and Green Apple Mousse, A delicious and light substitute for Mashed Potatoes</i>	
Poire au Vin Rouge et aux Épices <i>Pear Cooked in Red Wine and Spices, served with Vanilla "Bourbon" Ice Cream</i>	

☞ Day 3: Market of Provence ☜

Day 4: Cooking Lesson Three & Dinner

MENU	Wines Testing
Mousseline de Loup au Coulis Frais de Tomates au Basilic <i>Mediterranean Sea Bass Mousse with a Fresh Tomato-Basil Coulis</i>	"Vin de Pays" (Local fine wines)
Filet de Bœuf aux Quatre Poivres et aux Raisins de Corinthe <i>Beef filet in a Currants, Cognac and Peppercorn Sauce</i>	Grand Château de Bordeaux
Pois Gourmands Sautés et Tomates Rôties au Romarin <i>Green and Red Duo: Sautéed Sweet Peas and Roasted Tomato with Rosemary</i>	<i>Grave or Medoc (Red)</i>
Le Moelleux Truffé au Chocolat Amer de Philippe <i>Philippe's Bitter Chocolate Truffle Tart</i>	

Day 5: Cooking Lesson Four & Graduation Party & Dinner

* Hors saison: **Feuilleté de Champignons Sauvages à l'Estragon**
Fresh Wild Mushrooms in Puff Pastry with a Tarragon Sauce

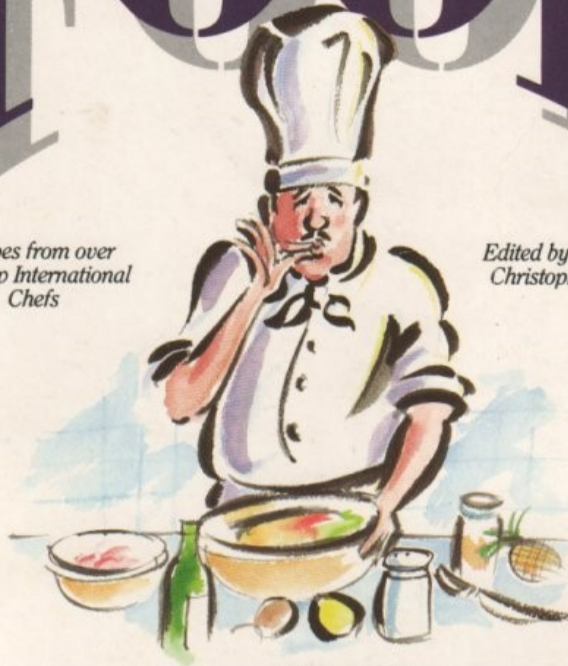
** *Quand des "poissons de roches" sont disponibles - When special rock fish are available*

<https://mapy-counseling.weebly.com/>

A Passion for FOOD

*Recipes from over
100 Top International
Chefs*

*Edited by Jean and
Christopher Conil*



*Foreword by
THE DUCHESS OF WESTMINSTER
In Aid of the National Children's Home*

Publisher : *Equation*, Wellingborough, England, 1989



Art and Gourmet Adventure in France

Painting and Cooking in Provence

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(also available else where in France such as French Riviera)

Join us in Provence for a fabulous week of art and cooking classes. You will not only see the beautiful villages of the Luberon but will learn painting and cooking techniques that will last you a lifetime. Indulge in fabulous Provençal meals and immerse yourself into this beautiful part of Provence, known for its colours and landscapes, its welcoming people and of course for the wonderful foods and tastes that make this area so special. Marie-Pierre will welcome you and take you on site to the most unforgettable locales. Painting and cooking techniques will enable you to capture the essence of Provence.

Day One (Monday)

Welcome to Provence

Cooking Lesson 1 & Welcome Dinner

- **From 2 p.m.:** Arrival in the afternoon. Your B&B hosts for the week will greet you and present your room. Enjoy some rest by the swimming pool in the garden!
- **4 p.m.:** Welcome party. Marie-Pierre and our Chef will share with you a Provençal welcome aperitif. Each participant will receive a folder with detailed art program and menus of the week ("Day by Day recipes, useful information, etc.). Schedule of the upcoming week, and painting and cooking class's organization will be detailed.
- **Cheese degustation:** Just before every cooking lesson, you will test one of the most famous French cheeses (more than 400 in France!). "Vins du Pays" or aperitif will be served with seasonal fruits and typical countryside fresh bread. A marvellous combination for gourmet palate!
- **5 p.m.:** **Cooking lesson 1.** Cooking lessons are definitively "hands-on". The chef will concentrate on the techniques of the famous Provençal and Mediterranean dishes. You will find that this kind of cooking is not only easy but that we make it lot of fun.
- **8.00 p.m.:** **Dinner under the stars.** The chef will comment every dishes and wines which go with the different recipes, from the delectable "Vins du pays" to the famous French wines such as Lirac, Gigondas, Châteauneuf-du-Pape, Tavel, Vacqueyras, etc. A *degustation* of *digestif* will conclude your dinner under the stars of Provence.



Day Two (Tuesday)

Cooking Lesson 2 & Dinner

Painting on site 1 at Fontaine de Vaucluse. Free Visit and more.

Painting Site Suggestion: Isle-sur-la-Sorgue

- **Great French Breakfast** on the terrace, or in the dining-room.

- Departure from B&B at 8.30a.m.

(follow Marie-Pierre with your car)

- 9 a.m. Painting on site 1 with the teacher

Fontaine-de-Vaucluse : Enjoy sketching with your favourite medium (soft pastels, for example) under the old plane trees of this lovely village or along the Sorgue river.

Vallis Clausa Paper Factory :

Learn at the "Paper factory and Museum" how our ancestors mastered waterpower to make paper. Here, everything works as it did in the 14th century! Then have a nice walk along the river. "Water is Gold" wrote Marcel Pagnol in *Manon of the Spring*. The origin of the famous emerald green water which gush forth at the foot of a sheer cliff in Fontaine-de-Vaucluse remains a mystery! (the depths of the swallow hole is estimated at 308 meters). The poet Petrarch spent here the happiest moment of his life (1337 to 1353).

- **11.30 a.m.:** **Free visit to Isle-sur-la-Sorgue**, a charming city where the arms of the *Sorgue* river, the ancient water wheels still in action and the avenue lined with plane trees add freshness and poetry. Also called the "*Venise de Provence*" this quiet little town is a Mecca for antique lovers and home to countless antique and second hand boutiques. Don't miss the beautiful Provençal church *Notre-Dame-des-Anges*.

- **Lunch on your own.**



- **4.30 p.m.:** **Cheese degustation.** A new great cheese, with fresh fruits and choice of crispy countryside breads
- **5 p.m.:** **Cooking lesson 2.** Learn new techniques and amazing local recipes for this second menu.
- **8.00 p.m.:** **Dinner** and fine wines



Day Three (Wednesday)

Painting on site 2 on the footpath of Van Gogh

Visit to the market of Provence

Lunch at a "Michelin" starred restaurant (Avignon)

Painting Site Suggestion: Avignon & the Banks of Rhone River

- **Great breakfast on the terrace or in the breakfast room.**
- **8.30 a.m.:** **Departure from B&B** (follow Marie-Pierre with your car).
- **9 a.m.:** Painting on site 2 with your teacher
Saint-Rémy-de-Provence : Walk on the path of *Van Gogh* and paint right on the site he has painted himself! In and around this Roman city which symbolizes beautifully the essence of Provence, Van Gogh painted his most famous art works while he was interned at *Saint-Paul-de-Mausole Hospital* (visit *Van Gogh's workroom and bedroom*), located just near the excavated site of *Glanum*, a city developed under Hellenistic influence, then by the Roman under Marius and Caesar (49 BC).
- **11a.m.:** **Saint-Rémy-de-Provence and its Provençal market** Discover this famous market where small farmers and market gardeners set up simple trestle tables, and unload boxes of fruit and vegetables harvested only hours before at the peak of ripeness. This is, indeed, the right place to buy local art craft and Provençal souvenirs. We will help you to get the best bargain!
- **12.30 p.m.:** **Departure to Avignon** (follow us with your own car)
- **Lunch at the renowned restaurant "La Vieille Fontaine"**, a top class restaurant which stands the luxurious Hotel de l'Europe (****). Acclaimed by the prestigious Guide Michelin and by all respected guide-books, this restaurant offers spectacular food and a fine service according to the best tradition of French Haute Cuisine. An unforgettable experience!
- **Afternoon free:** Shop in *Avignon*, a city of art and culture which stretches in all its beauty along the banks of the Rhône river. Stroll along the streets of the ancient "*City of the Popes*" which is surrounded by ramparts. Then, visit the splendid *Musée Calvet* and *Musée Lapidaire*. Discover the renowned largest medieval palace in Europe "*Le Palais des Papes*". Visit also the *Musée du Petit Palais*, the Romanesque cathedral *Notre-Dame-des-Doms*, the *Ramparts* (fortification built in the 14C by the popes) and the amazing *Pont Bezenet*. *Avignon* is a tremendous place offering numerous opportunities for sketching Provençal life. Before dinner (on your own), have a drink at the animated *Place de l'Horloge*.
- **Evening free**



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Art and Gourmet Adventure in France

Painting and Cooking in Provence

(continuation)

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Day Four (Thursday)

Cooking lesson 3 & Dinner

Painting on site 3 : Châteauneuf-du-Pape

Painting Site Suggestion :

Orange & the Roman Theater

Free Visit of the city



- Great breakfast on the terrace or in the breakfast room.
- 8.30 am.: Departure from B&B (follow Marie-Pierre with your car)
- 9.30 a.m.: **Painting on site 3 with your teacher**

Châteauneuf-du-Pape: Enjoy sketching or drawing in the village of the summer residency of the Popes. Pope John XXII ordered the construction of the château (14th century) which lies in ruin today. Vineyards and wine-making dominate village life. Wines *dégustation* with comments at *Vinadea* (house of wines) where 80 Châteauneuf-du-Pape makers are represented.

- Noon: Departure to Orange

- 12.30 p.m.: **Orange:** Free visit to the exceptional *Roman theater* (built on the first century B.C.). Today, the stage is still in good condition as well as the huge wall behind it. This monument has the privilege to be the best preserved in Europe (note the incredible quality of acoustic!). During summer the Roman Theater hosts thousands of music-lovers for the world famous lyrical festival (*The Choregie d'Orange*).

- Lunch on your own.

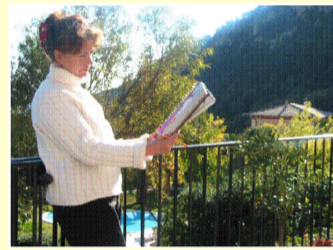
- 4.30 p.m.: Cheese degustation.

Another French cheese with fresh fruits, olive or walnut bread.

- 5 p.m.: Cooking lesson 3.

New recipes and new techniques for this third menu.

- 8.00 p.m.: Dinner, great wine.



Day Five (Friday)

Cooking lesson 4 & Gala Farewell Dinner

Painting on site 4 at Lourmarin - Free Visit of the 15C Castle.

- Great French breakfast on the terrace or in the breakfast room.

- 8.30 a.m.: Departure from B&B (follow Marie-Pierre with your car).

- 9.30 a.m.: **Painting on site 4 with your teacher**

Lourmarin, at the foot of the Montagne du Luberon, is an other lovely village ranked as one of "the most beautiful villages in France" Before your lunch, you will stroll along the animated streets where stand the colorful and fragrant "Marché de Provence", art galleries and restaurants. Have a look at the numerous boutiques : this is the right place to buy local art crafts and Provençal souvenirs.- Don't miss the visit of *Château de Lourmarin* (15C-Renaissance style).

- 11.30 am: Time free.

Enjoy this famous bustling market of Provence!

- Lunch on your own

- 4.30 p.m.: Cheese degustation.

Apéritif and an other cheese with fresh fruits, olive or walnut bread.

- 5.00 p.m.: Cooking lesson 4.

New techniques and recipes for this last menu. Specialty of the day: preparation and secrets of a traditional festive dish such as *Le Grand Aioli*, *Paella Valenciana*, *Bouillabaisse*,...

- 7.30 p.m.: Diploma & Champagne Ceremony followed by...

- 8.00 p.m.: **Gala Farewell Dinner.** Served with great wine, digestif. It is time for sharing some more great moment and to ask any questions about art or about recipes you will reproduce at home. If you need more other professional "tips", feel free to ask any questions.



Day Six (Saturday)

Farewell Day and Departure

- Farewell breakfast on the terrace.

Before leaving, enjoy a last gourmet breakfast and saying *au revoir* to your newly found friends.

- Departure from B&B (before 11 a.m.)



This program provides *intensive* painting lessons in the morning with our Art teacher, and *hands-on* cooking classes in the afternoon with our renowned Chef de cuisine.

This is a wonderful combination designed for Art and Gourmet connoisseurs as well as amateurs who wish to improve their painting skill and capture the essence and flavors of the French regional cuisines.

Depending on their availability, Marie-Pierre may invite over some worldly famous artists and/or chef who will share their knowledge with you.

INCLUDED

- Five (5) nights' accommodation in bed and breakfast
- Five (5) breakfasts
- Four (4) cheeses degustations
- Four (4) dinners with beverage
- One (1) gourmet lunch without beverage
- All hands-on painting lessons
- All hands-on cooking classes
- And everything mentioned in itinerary

Participants must have their own car and, if so, their own painting materials they are used to work with; for beginners, pastels and other useful painting tools will be provided

Important: Mid-June to Mid-September can be hot! Don't forget sunblock, hats, sun glasses, etc.

Not included: Airfare, transportation, transfers, insurance and meals or beverages not listed in the program; accommodation, meals and beverages listed in the program are optional.

DATES

Available year round.

Weeks begin on Monday afternoon and end on Saturday morning.

RATES

From 500€ /person /day

Special group discount, please ask

« Just Cooking » or « Just Painting »

Alternatives: same Program including only "Cooking Tutoring" or only "Painting Tutoring". From 250€ /person /day. Please, ask for details...

Further inquiries & Booking:

<https://mapy-counseling.weebly.com/>



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MARIE-PIERRE



**Master Degree in Art History: Lille 3 University, France
Artist & Art Teacher since 1993 (France & USA)
Ambassador and Member of IAA-UNESCO
(Monaco, Mexico & USA) since 1999**

MARIE-PIERRE was born in France in a small Breton village where she spent most of her childhood. First Paintings in 1973, when she met one of her mother's friends who was an Oil Pastels Painter - a student of Pierre Gilles.

For the next years she has been painting a lot and learning from the art works of famous Impressionists Masters, such as Monet, Renoir, Degas, Van Gogh, Gauguin,... And she also started to work with photography. In the same time she took care of the family property, a XVIth century Château, which has been renovated and decorated by MARIE-PIERRE before she opened a luxury "Bed and Breakfast". Then this landmark hosted for many years Summer and Winter MARIE-PIERRE's Paintings Exhibitions".

Since 1996 she has been living in Hawaii, San Francisco, Tahiti, Provence and French Riviera, where she finds inspiration for her paintings and photographs works, and teaches her Oil Pastel Art.

As an Art Historian, she also proposes guided tours in Western Europe which purpose is to discovering the most important art masterpieces and to understand why and how they brought out any kind of evolution in Art History.

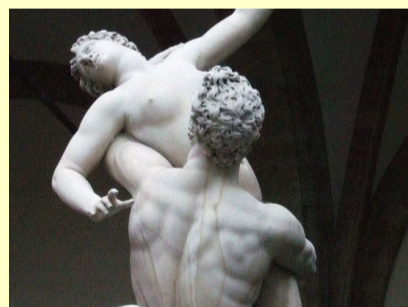
*Crédit Photographique: Marie-Pierre - © 2020 Marie-Pierre
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More about Marie-Pierre's Artworks:

CV & Portfolio
(in French, English, Spanish)

Biography
(in French, English, Spanish, Chinese)

Please, check on:
<https://mapy-counseling.weebly.com/>



BOOKING CONDITIONS

**DEPOSIT**

After availability is confirmed, a non-refundable deposit of 500 Euros and the completed and submitted reservation form will secure your reservation. Final payment is due in full no later than 60 days prior to your arrival date.

CANCELLATION POLICY

Prior to final payment date: deposit is non-refundable unless somebody can fill your space at the same conditions (less a 30Euros booking fee). Within 60 days of arrival date: a) deposit is non refundable, b) final payment (including any applicable extra charges) is non-refundable unless somebody can fill your space at the same conditions (less a 30Euros booking fee). Cancellation due to medical reasons can be covered by travel and medical insurance which is strongly recommended for your added protection and convenience, and to protect yourself against cancellation charges. We accept no responsibilities for those items. Full refund will be made if the program is cancelled by Marie-Pierre for lack of minimum of participants per session or for any major reason beyond his control.

RESPONSIBILITY

Marie-Pierre is an Art Historian and a Painter. She acts as a Guide, Art Teacher, and Painting Instructor and not as a Travel Agent. She shall assume no responsibility in any way for any injury, loss, accident, or delay that may be caused by either reason or default of any company, agent or person engaged in carrying our arrangements or other contractor rendering or providing services for any programs. It is strongly recommended that the participants obtain insurance covering full medical expenses, personal accident, accidental loss, public liability and damage to property. We do not accept any liability for death or injury arising as a result of your arrangements (including transfers & transportation offered as a complimentary service). We reserve the right to change the programs and/or substitute services or accommodations of equal quality without prior notification. Participants in any programs fully understand those General Conditions and agree with them.

Art and Gourmet Adventures Tours:

For further inquiries,
rates & booking: please, contact us...

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