



*LES LIAISONS DÉLICIEUSES*

Dear Fellow Food and Wine Lovers,

As the holidays approach, I am sure that you all are thinking about the delicious, festive foods you will be preparing for your family and friends. We are about to celebrate Thanksgiving for the third time with our friends, Caroline and Philippe Blanc at their country house in Picardy and we will cook my special turkey Franco-American – a French turkey (of course) stuffed with leeks, pecans and brioche, served with a madeira/crème fraîche sauce!

The highlight for Les Liaisons Délicieuses for 2009 was our fabulous new trip to the Villa Tre Grazie near Todi, in the rolling hills of Umbria. The food and the cooking were superb. Every morning, Danielle, prepared a beautiful breakfast buffet, with the freshest fruit, local cheeses and *charcuterie*, and always a homemade toasty surprise, right out of the oven. Danielle cooked most of our evening meals at home and delighted us with one sublime Umbrian specialty after the next, including local pumpkin soup, *gnocchi* with *ragu*, roasted baby goat with vegetables, a fennel gratin, and a fig tart with figs from the garden.

We had two cooking classes with Gizelda who was a gem and whose pastas and pizzas were light and delicious with sauces made with the freshest local ingredients. And Salvatore and Ricardo, our other 2 chefs, fed us like kings and queens on local hams, hand cured by themselves, vegetables they grew in their gardens and poultry raised down the road. Every bite was a treat. Additionally, we tasted many marvelous red wines from *Montefalco* where we also visited the beautiful old town and shopped for linens. And, we tasted many wonderful white wines from *Orvieto* where we spent an afternoon touring the magnificent *Duomo*. This trip will definitely be repeated, September 18 – 24, 2010 and I urge you all to seriously consider joining us.



Earlier in 2010, I will be running several other wonderful trips including my week long *Winter Indulgence in Truffles and Foie Gras* with Pierre Corre, January 15–21, 2010 and an exciting new adventure to Kenya, February 6–15, 2010 with Charles Henry de Valbray! During 10 glorious days, we will go on a safari in an exclusive Kenyan wild



life preserve and then spend the second half of our trip on the island paradise of Lamu, a UNESCO heritage site, just off the coast of Kenya in the Indian ocean. This and all my trips are of course described in detail on my website at [www.cookfrance.com](http://www.cookfrance.com).

I am in the process of beginning to organize shorter 3 or 4 day trips to some of France's most wonderful spas, where half of each day will be spent luxuriating at the spa and the other half learning to cook delicious, healthy light French cuisine. The first of the "Spa vacations à la française" will be a 4 day / 3 night trip to a spa in Brittany, January 25 – 28, 2010. So, you could consider indulging in Truffles and Foie Gras and then going to the spa. Or perhaps, doing the spa mini-week and then hitting the January Paris sales. Many options indeed!

My Morocco trip this March 2010 is unfortunately full but I am going to offer the trip again in March 2011 and dates for that trip will be available very soon.

My April 2010 trip to the Loire with Chef Didier Clément at the Grand Hotel Lion d'Or is still available for a custom group of 6 or more people. It is a gorgeous Relais et Château-Hotel and he is a marvelous chef. So, if you can put 6 people together, we can select April dates and customize this trip just for you!

As always, these trips make great holiday gifts and I would love to have you travel with me soon. To talk with me personally, you can bypass my office and reach me directly at [patricia.ravenscroft@gmail.com](mailto:patricia.ravenscroft@gmail.com) OR, between December 16 – January 5 when I will be in D.C. for the holidays, call me on my US cell @ 202-549-7913. I look forward to being in touch with you very soon.

All the best for the holidays,

Patti