

Giuseppe Mazzocchi

Chef Giuseppe was surrounded by outstanding food from an early age, as he was born at Il Molino in the heart of central Tuscany where his grandfather ran an olive oil press with surrounding olive groves and a farm.

He began his love affair with culinary arts by experiencing the earthy recipes of the farmers' wives in the mill's kitchen - using fresh produce, dairy and fowl from the valley of Nievole, emphasized by the fresh-pressed extra virgin olive oil at harvest time. He currently teaches Tuscan cuisine in Canada, the United States, Mexico and the Caribbean.

Giuseppe's culinary philosophy has always been to source out organic produce and unique artisanal products, conveying them to clients in a pure and authentic way. His quest for excellence in food and wine has been at the base of his culinary programs both in Italy and in his classes abroad.

He is a certified sommelier of the Italian Sommelier Association, a Member of the SlowFood movement and a certified extra virgin olive oil taster.

www.thetuscانcook.com



Brian Care

Brian Care is a lifelong teacher of lifelong learners.

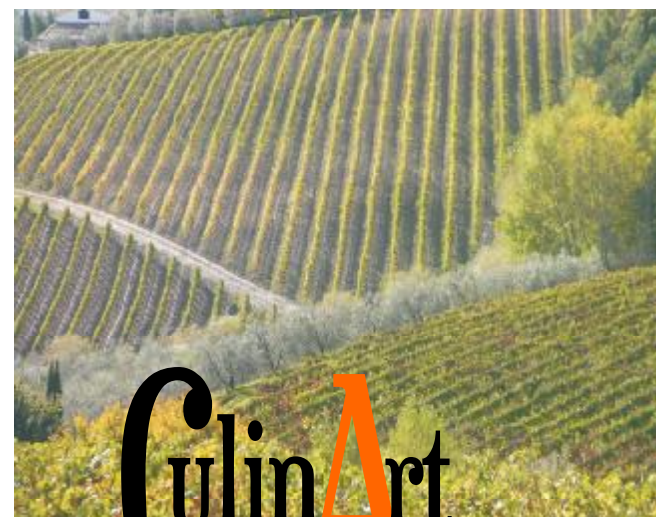
After a career in public education he has retired to a new home and

studio/gallery in San Miguel de Allende, Mexico, where he paints in watercolor and acrylics and teaches drawing and watercolor painting. Returning to Canada twice a year, he also provides workshops in drawing and painting to a group of keen, aspiring artists.

Brian believes that everyone can be successful in expressing themselves through their art when they are encouraged to SEE rather than merely LOOK. Simple approaches to contour drawing (no erasing and shading allowed or necessary!) combined with strategies to access the creative right brain using fun, magical techniques with drawing and watercolor materials, help everyone, beginner to advanced, feel more like the artist they envision themselves to be.

www.briancare.com

www.fabricalaaurora.com



CulinArt

... a treat for the senses ... 2010

Tuscany

italian culture tuscan cooking
watercolor painting

Tuscany has long been considered the birthplace of the Renaissance, a place where the arts and culture experienced a rejuvenation unparalleled in history. You too can experience a rebirth of your own by joining us for a week in beautiful Tuscany immersed in everything that Tuscans hold dear and close to their hearts.....food, art and culture.

What more perfect setting could there be than Il Molino di Ciapo, a lovingly renovated olive oil mill, for you to settle into a taste of life in the Tuscan hills? Il Molino is located outside the historic village of Montecatini Terme, known to the rich and famous for its natural beauty, fresh air, hot springs and spas.



www.thetuscانcook.com

sept 2010



cook . draw . paint . breathe . experience

SAT

- Arrive at Molino di Ciapo
- Relax and unpack.
- Welcome aperitif
- Dinner and wine at Molino.

www.molinodiciapo.com

SUN

- Breakfast
- Visit to a local farm to select produce
- Cooking class at Molino with Giuseppe
- Lunch on the patio
- Tour of Montecatini Alto medieval village
- Visit to the famous Montecatini Terme thermal spa

www.termemontecatini.it

MON

- Breakfast
- Art with Brian
- Pizza making with Chef Giuseppe
- Farmhouse Lunch
- Day trip to historic Lucca
- Dinner at Osteria Buralli

TUE

- Breakfast
- Day trip to Cutigliano
- Experience cheese making at a family dairy farm
- Lunch at landmark restaurant Fagiolino
- Chocolate tasting and tour at Slitti Chocolatier

www.trattoriadafagiolino.it

www.slitti.it

wed

- Breakfast
- Visit to Pistoia weekly market
- Cooking demonstration with Giuseppe
- Food and Wine Pairing
- Lunch
- Art with Brian

THU

- Light breakfast to go at Il Molino
- Day trip to Florence
- 4 hour guided tour with private guide
- Gelato sampling
- Lunch

FRI

- Breakfast
- Art with Brian
- Wine and Olive Oil tour and tasting
- Farewell dinner at Pellegrino

www.capezzana.it

www.dapellegrino.com



molino di ciapo



CulinArt includes ...

- Seven nights Accommodation
- Three Art Instruction Classes
- Three Culinary Classes
- Breakfast daily
- Four Lunches
- Three Dinners
- Four hour private guided tour in Florence
- Dairy, chocolate, wine & olive oil tastings
- Van and driver for all planned excursions

Package does not include ...:

Airfare

Train tickets to Florence

Airport transfers

Air-conditioning priced upon consumption if needed

contact:

info@thetuscانcook.com

dates

September 4-11

September 11-18