



**AT HOME WITH PATRICIA WELLS, Provence, France**

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ping up saffron, pear, and prune relish as a cheese accompaniment. Recipes are designed with the home cook in mind, and the quantities of food all make sense for small groups. Between (and during) meals, you drink Côtes du Rhône produced on Wells' property and indulge in some fabulous (locally made) goat cheeses. An *affineur* (one who buys and ages cheese for restaurants and shops) visits the farm and leads a tasting. Outgoing and blessed with a big personality, Wells is not a snob, and the food you learn to make is simple and delicious.

**WHO IT'S FOR:** Home cooks, but you don't have to be super hands-on. If you are more interested in the lifestyle of Provence (as opposed to the hardcore cooking), you can still sign on with Wells and have a good time (but, admittedly, you'd be missing out on a big part of the trip).

**SURPRISE HIGHLIGHT:** In a relatively short period of time, you'll have an idea of what it is like to live in Provence — a dream for many of us.

**WHEN YOU'RE NOT COOKING:** Visit a working olive press, sightsee around Provence, check out a local market, and tour nearby wineries.

**ACCOMMODATIONS:** Not provided, but Wells provides participants with a list of recommended hotels near her home in Provence.

**BEST TIME TO GO:** Late spring and early summer (but Wells' classes fill up quickly, so make your plans far in advance).

**DETAILS:** \$4,000 for the week. [cookingclasses@patriciawells.com](mailto:cookingclasses@patriciawells.com), [www.patriciawells.com](http://www.patriciawells.com) 

**FURTHER FOOD AND WINE JOURNEYS**

Hungering for more? Here's a list of more travel operators and their culinary trips.

**MYTHS AND MOUNTAINS, THE ESSENCE OF CHILE'S WINES**  
Back in the 19th century, Chileans employed French cuttings to grow grapes for wine. These days the country has the richest wine-producing regions in South America. Participants on the tour visit the top regions, meet with winemakers, and eat and drink very well. (800) 670-6984, [www.mythsandmountains.com](http://www.mythsandmountains.com)

**DA VINCI CAPERS, A PERSONAL RENAISSANCE JOURNEY**  
This Italian experience focuses on Florence in the 1500s and offers art classes along with cooking, eating, and wine-tasting. (303) 284-1383, [www.davincicapers.com](http://www.davincicapers.com)

**BUTTERFIELD & ROBINSON, SCOTLAND WALKING SOJOURN**  
Temper your eating and cooking with a healthy bit of perambulating through the Scottish countryside. There are cooking classes, Scotch tastings, and dinner at Andrew Fairlie at Gleneagles, a Michelin two-star restaurant that stands as one of Scotland's premiere dining spots. (866) 551-9090, [www.butterfield.com](http://www.butterfield.com)

**A COOK'S TOUR, A TASTE OF OAXACA, MEXICO**  
Five hands-on cooking classes, a tequila tasting, and a market tour round out this visit to a cultural and culinary hot spot in Mexico. (800) 726-6388, [www.acookstour.com](http://www.acookstour.com)

**TUSCAN WAY, CASA INNOCENTI COOKING COURSES**  
Stay in a Tuscan villa and enjoy an immersive food-and-wine experience. There are hands-on cooking classes, great meals, and tastings of locally produced wines. (800) 250-8131 or (800) 766-2390, [www.tuscanway.com](http://www.tuscanway.com) — M.K.