***David and Christine Harper* invite you to join them on this unique Alpine Adventure…..**

HIKING AND COOKING IN THE ITALIAN DOLOMITES
October 3 ~ 11, 2018

WINDOW ON ALTO ADIGE / SOUTH TYROL
Surrounded by the breathtaking **Dolomite peaks**, the region of **Alto Adige** (also known as **South Tyrol**) is one of the most privileged places in Europe. Perched on the **sunny side of the Alps**, the region enjoys excellent wine-growing conditions and produces an abundance of apples, excellent hams and delicious cheeses.

Formerly part of Austria, Alto Adige / South Tyrol was annexed to Italy after World War I and has learned to **blend the best of Austrian and Italian cuisine**. Impressive castles, lunches at rustic mountain huts, warm hospitality, stunning mountain vistas, the famous 'Iceman' mummy and some of the best wines in Italy are just a few of the highlights of enchanting Alto Adige / South Tyrol. The historic towns of **Bolzano**, **Merano and Bressanone** are both charming and

vibrant. The **woodcarving** capital of Europe is the beautiful region of Val Gardena with the attractive village of **Ortisei / St. Ulrich** at its center.

WINES OF ALTO ADIGE / SOUTH TYROL
Though the region represents only 0,7% of Italy's massive wine production, South Tyrol receives **12% of the country's wine awards**. This is an undisputable indication of the area's dedication to quality and to the excellent *terroir* and climate that it provides.

FOODS OF ALTO ADIGE / SOUTH TYROL
The region boasts a total of **22 Michelin stars**, clear proof of the expertise and passion of Alto Adige's / South Tyrol's chefs. The region's home cooking draws as heavily from its Austrian roots as it does from its Italian heritage. These traditional dishes are hearty and originate from the region's farmers. Over many years, the residents of this autonomous region in Italy have created a **unique blend of the two cuisines**.

Food from this region features many kinds of meats. **Beef, pigs and chickens** are usually raised on the farm and hunters bring home **hare, venison and chamois**. Alto Adige / South Tyrol is famous for its smoked ham, called **Speck**. **Trout** from streams and glacier lakes is also big on the menu.

Alto Adige / South Tyrol is, above all, a **dairy land** featuring happy cows that spend their summers grazing on high mountain pastures. **Numerous cheeses** are made here and are part of the local cuisine. **Apples** are one of the main crops of Alto Adige / South Tyrol and are naturally center-stage for numerous desserts such as apple strudel and apple fritters.

Today the chefs in the Alto Adige / South Tyrol region make use of their **traditional culinary foundations** while drawing **inspiration from international innovative cuisine**.

HIKING IN ALTO ADIGE
Usually blessed with clement weather, South Tyrol is a **paradise for hikers**. From relaxing meadow walks to *via ferrata* climbs, there are endless choices of possible walks. Each of our hiking programs can be adapted to participants' capabilities. Above all, hiking in Alto Adige is rewarded by **breathtaking vistas** of some of the most inspiring mountain formations in the world: **The Dolomites**.

OUR ALTO ADIGE / SOUTH TYROL PROGRAM:
Our first base is in San Leonardo in Passiria, a remote village located at an elevation of 2,300 ft. Here we will be welcomed by Nadia and Manfred Pixner who own and run a small family inn, Hotel Wildschuetz www.wildschuetz.it . Manfred believes in using locally sourced products and he lends a creative touch to traditional cuisine. Homemade jams and liquors are available for sale, as well as Manfred's own cookbook. We'll hike with the chef to his high mountain hut where we'll participate in a top-of-the-world cooking class. On the way, we'll pick up mountain cheeses from a cheese-maker in a small hamlet and stop to gather herbs for our meal during our hike.

Our second base is at the welcoming family-run Hotel Rechenmachers Rosengarten in the mountains above Nova Levante (Welschnofen) www.hotelrosengarten.it at 4,000 ft. Here we'll have the privilege of participating in a delightful and unforgettable half-day cooking class conducted by senior chef Hubert Rechenmacher.

The region offers **numerous hiking possibilities** with stunning views of some of the Dolomite massifs such as the legendary *Rosengarten*.

A daytrip will also allow us to hike on the largest open pasture in Europe: **Alpi di Siusi** with stunning views of the Dolomites. At a **rustic mountain hut** Franz Mulser will show us **how to make cheese in a copper kettle** from the milk of his own cows. We also have a delightful lunch at his hut "Gostner Schwaige" one of the most acclaimed mountain eateries in Europe.

On a **sightseeing level**, we'll walk through the superb botanical gardens of **Trauttmansdorf** near Merano / Meran and visit its **castle**, once home to *Sissi* (Empress Elizabeth). We'll also learn about and see the famous "**Iceman**" on our visit to the handsome town of **Bolzano / Bozen**. The small town of **Ortisei / St Ulrich** is delightful, as well, and offers fine examples of local woodcarving. **Bressanone / Brixen** is undoubtedly South Tyrol's prettiest town and, after a chance to spend some free time there, we'll have a snack lunch / **extensive cheese tasting** at one of Europe's only **gourmet**

cheese refining establishment which is run by a “cheese sommelier”.

Our last night in the program is spent at the **picture-perfect town of Landshut** not far from Munich airport in Bavaria. Here we’ll enjoy a farewell dinner at Landshut’s **top gourmet restaurant**!

Our week in Alto Adige / South Tyrol at the foot of the Italian Dolomites is sure to be unforgettable for those who enjoy **invigorating hikes, unique cooking and stunning mountain scenery.**

Our daily itinerary and trip information continues below.

HIKING & COOKING IN THE ITALIAN DOLOMITES
With David and Christine Harper

Itinerary:

Wednesday, October 3rd, 2018 We fly to Munich airport, Bavaria.

Thursday, October 4th In the morning we transfer by private minibus to the beautiful **Alpine region of Alto Adige** (South Tyrol) in Italy. After making a stop at the attractive town of **Vipiteno / Sterzing** en route, we check into the family-run Hotel Wildschütz in San Leonardo / Passiria. After time to rest and relax, we'll be offered a welcome drink and dinner at the hotel. Overnight San Leonardo.

Friday, October 5th After breakfast from the buffet, we'll be driven to the starting point of our **hike** with Manfred, owner and chef at Hotel Wildschütz. We'll be picking wild herbs and flowers to be used in our **cooking class at a rustic mountain hut**. Mid-afternoon we return to our hotel where we have time to relax, visit the town or enjoy the sauna and wellness area. Dinner and overnight in San Leonardo.

Saturday, October 6th After breakfast from the buffet we transfer to Moos to visit its interesting and **historic bunker**. We then continue to **the pretty village of Pfelders** where we hike to **Latzinseralm**, a charming mountain pasture. We'll enjoy free time for lunch at the alpine hut before hiking downhill from Moos back to San Leonardo through a beautiful gorge. Dinner and overnight in San Leonardo.

Sunday, October 7th After breakfast from the buffet, we check out of the hotel and drive first to **Trautmannsdorf Castle** near Merano. Here we can hike at leisure through the extensive hillside botanical garden, as well as visit the castle itself, housing a fascinating museum, as well as the apartments where the Austrian Empress "Sissi" loved to reside. In the afternoon we continue on to **Bolzano** where we visit the impressive "iceman", the famous 5,300-year-old mummy, considered one of the most important historical finds of the 1990s. After free time in the handsome town of Bolzano, we continue up to Nova Levante / Welschnofen where we check into Hotel Rosengarten in **Alto Adige's Dolomites**.

Monday, October 8th After a light breakfast from the buffet we can enjoy some free time before a **garden-herb themed cooking class at our hotel** with the informative and entertaining head chef Hubert. In the afternoon we'll stop at stunning **Carezzo Lake** before taking a spectacular hiking excursion that starts with a chairlift ride high up towards the Rosengarten massif. This evening we'll be served dinner at the hotel. Overnight Nova Levante.

Tuesday, October 9th After breakfast from the buffet, we leave for a **driving tour through spectacular Dolomite scenery** via Canazei to Ortisei / St Ulrich. From here, we take a chair lift to Mont Seüc overlooking the expansive **Alpi di Siusi** plateau (Seiseralm), Europe's largest open pastureland. We hike to a scenic mountain hut where we'll **learn the traditional method of making cheese** in a copper cauldron. Here we'll be served a memorable lunch. After some free time in the **delightful village of St Ulrich**, we'll return to our hotel via the shorter route through the valley. Dinner and overnight in Nova Levante.

Wednesday, October 10th After breakfast from the buffet, we check out of our hotel and stop at the **lovely town of Bressanone / Brixen** for some free time. We then are given an unforgettable and educational **cheese sampling lunch snack** before continuing our transfer to the picturesque town of Landshut in Bavaria. After checking into the hotel and enjoying a walk along the historic main street we'll enjoy a gourmet German dinner at a nearby restaurant. Overnight Landshut, Bavaria.

Thursday, October 11th We take an early transfer to nearby Munich airport for our flight home.

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Tour Inclusions:

8 days transportation with minibus

8 days services of tour manager / guide

7 nights in comfortable hotels

6 breakfasts from the buffet

Welcome drink

7 multiple-course dinners

3 lunches

2 cooking classes

1 cheese-making class

Numerous hiking opportunities based on ability

All admission fees in program

Gratuities for wait staff at dinner

Price Per person sharing a double room
$2,871.00*

Not included in above rates: Airfare, items of a personal nature such as room service, passport and baggage fees, luggage handling, optional trip insurance, gratuity to tour manager.

Hiking and Cooking in the Italian Dolomites

$2,871.00*

Per person based on double occupancy

*All prices are based on an exchange rate of 1 U.S. Dollar = 1.25 Euros. In the event the exchange rate moves in either direction by more than 4% the price of the tour will be adjusted accordingly. **This tour can accommodate a maximum of ten participants. Participation is on a first come, first serve basis.**

General Information

Airfare: Airfare is not included in the price of the tour. A suggested air itinerary will be provided to all trip participants departing from Mpls/St. Paul. Trip participants are responsible for securing their own air arrangements to correspond with these arrival and departure times in Munich to accommodate airport transfers.

Reservations: A deposit of $300 per person is required to secure a spot on the tour. Payment may be made with a credit card or personal check. Final payment will be due by **August 1, 2018.** We will invoice you for the balance due.

Trip Insurance: We strongly suggest that you consider the purchase of travel insurance. Coverage includes trip cancellation for covered occurrences, medical, baggage, emergency evacuation and more. Pre-existing medical conditions are covered per the terms of the contract if coverage is taken out within 14 days of receipt of deposit. All trip participants will be provided information including pricing (age based) for the trip insurance.

Smoking: No smoking is permitted when and wherever the group is traveling together.

Important: You must possess a valid U.S. Passport. The passport must be valid for a minimum of 6 months from your return date to the U.S. from the conclusion of the tour. **(April 09, 2019)**

Responsibility: This tour is operated by Travel Designs, LLC at 3103 Coltman Lane., Eau Claire, WI 54701, Higgins Travel & Cruise Center. Ltd. DBA Higgins Travel Leaders at 2514 Golf Road., Eau Claire, WI 54701 and Tailor Made Europe, 101 Churn Road, Bozeman, MT 59715. Travel Designs, Higgins' and Tailor Made Europe will act only as agent for tour members in arranging transportation, accommodations, sightseeing and admissions. We reserve the right at our sole discretion to make changes to the itinerary and are not responsible to any person for expense, loss of time or money or other circumstance that result from such a change. Rates are quoted upon tariffs and exchange rates current at time of printing and are subject to change at any time. Should the exchange rate change significantly, the price of the tour may be adjusted. Also, if fuel surcharges are imposed, the price of the tour may be adjusted. We may decline or accept any person as a tour member at any time. Travel Designs, LLC, Higgins' and Tailor Made Europe will not be responsible for any loss or damage to personal property or for injuries or damages incurred by a tour member. Travel Designs, LLC, Higgins' and Tailor Made Europe may cancel the tour, should it become necessary, and refund all monies, thus releasing Travel Designs, LLC, Higgins Travel Leaders and Tailor Made Europe from any further obligation.

David Harper was born in New York and moved to Paris, France, at the age of five. Growing up in the heart of a multilingual family, he was bilingual at an early age and his school years were spent both in France and the United States where his studies focused mainly on music, acting and philosophy.

Always eager to adapt to new situations he has gained experience in many professional fields: as translator, writer, singer-songwriter, language teacher, stonemason, farmer and lecturer.

In 1986 David began working as a tour guide in Berchtesgaden, Germany, and started a sightseeing company there with his wife Christine in 1990. Author of "Your Complete Guide to Berchtesgaden", his research has focused on the fascinating history of the well-known region and, above all, on the major importance of Hitler's HQs on the Obersalzberg / "Eagle's Nest" mountain. He also leads WWII themed tours throughout continental Europe, from the Normandy landing beaches to the "Wolf's Lair".

Since the late 1980s David and Christine have traveled together seeking out unusual and travel-worthy places in view of creating tours off-the-beaten-track, as well as to classic destinations. They take great pleasure in enabling tour participants to discover hidden treasures not found in the standard travel guides or on the mass-tourism routes. They find it rewarding to share with their fellow travelers the joys of exploring the cultural and historic highlights of tucked-away towns and villages.

David (often with Christine) has had the privilege of leading close to 300 tour groups to innumerable towns of interest and places of beauty throughout Europe.

APPLICATION

Hiking and Cooking in the Italian Alps

October 3 – 11, 2018

Name (1) _____

(2) _____
On the lines above please print your names EXACTLY as on your passports

Address _____

City_____ State _____ Zip Code _____

Telephone (Home) _____ Cell _____

E-mail _____

Any special occasion? _____
(For example a birthday or anniversary while we are traveling.)

PRICE: The price of our tour is $2,871.00 per person based on double occupancy.

INSURANCE: Travel insurance is available to all participants and is strongly recommended. **Insurance must be purchased at time of deposit to cover pre-existing health conditions.** Information on coverage will be provided to each participant at the time of deposit.

PAYMENT: Deposit of $300.00 per person (plus optional insurance) is required to secure a reservation. The balance is due by August 1, 2018. We will invoice you for the balance. **Please make your check payable to Travel Designs, LLC.**

Card type: _____ Card Number _____ Exp Date _____

Name as it appears on the card: _____

Signature _____

In case of an emergency please contact:
Name

_____

Address _____

Relationship _____ Contact Telephone _____

Please return completed application and payment to:
Joel Higgins, Travel Designs, LLC, 3103 Coltman Lane, Eau Claire, WI 54701
For questions or additional information please contact Joel Higgins at:
715-577-7917 or Email: joel@traveldesigns.onmicrosoft.com