



Greetings from the Loire Valley

Chef Caronello and I are traveling through the Loire Valley. I am planning another amazing gastronomic and culture trip to this beautiful part of France. That trip will be for the general public, members of La Confrérie de la Chaîne des Rôtisseurs, Caterina de' Medici Gastronomic Society, the Commanderie De Bordeaux, fine dining and luxury hospitality professionals and graduates of Walnut Hill College. You!



One simple, added step for security at airports in France

FYI – there is one simple, small step at the passport control at all airports in *France*. This is easy, and will only take a few extra seconds:

- Follow the direction of *Dr. Morrow* and *Chef Honeyman*
- After your arrive at *Orly* you will go to the passport control airport
- They will ask you to open to the passport to the photo page
- If your passport is in a cover, kindly remove it from the cover
- You will also need to remove your eyeglasses, hat, scarves, etc.
- The officer will take your photo
- They will also take a “photo” of your fingers

That’s it! Simple and fast. *Bienvenue à Paris!*





Blois, France in the Loire Valley

Chef Caronello and I picked up our rental car and began our two-hour drive from *Orly Airport in Paris* to the charming city of *Blois*.

It is located on the *Loire River*. There are 47,000 residents. It was first established in the year 832 BC.





Fleur de Loire

Chef Caronello and I stayed at the magnificent resort, the *Fleur de Loire* – the *Flower of Loire*. This beautiful resort is facing the Loire River and has a great view of the town of *Blois*.

It is a renowned location because of its chef and patron, *Christophe Hay*. His gastronomic restaurant has two *Michelin* stars. He has received many prestigious awards: *Relais et Chateaux*, *Gault & Millau 4 toques*, *Les Grandes Tables du Monde*, *Maîtres Cuisiniers de France* and *Virtuoso Preferred*.





Chef Christophe Hay





A beautiful presentation of *Monseigneur de Quincey's Hat* at *Restaurant Christophe Hay*. Puff pastry filled with Colvert duck, partridge, guinea hen and foie gras.



After our wonderful visit to *Blois*, we drove further south in the *Loire Valley* to *Tours*. This is a dynamic city with 139,000 residents.

We visited *Les Halles* of *Tours*, the city's indoor food market. The displays of beautiful produce, meats, fish, cheese, breads and pastries were enticing.













Our next stop on our five-day exploration was in the city of *Orléans*. There are 116,000 residents. Steeped in history, one of their most renowned residents was *Joan of Arc*.





We are now at *Orly Airport* ready to welcome our students with a rousing “*Bienvenu en France*”, for an inspirational week of gastronomy!

