

In September 2009, Peter and Kerry Hodges of the award winning Tillermans Restaurant will be hosting their first annual 13-day food, wine, language and relaxation tour of the Dordogne, France. Peter and Kerry have a long association with all things French and in 2008 made their dream of buying a small house in France a reality.

The village of Sigoulès, located 15km south west of the town of Bergerac, is in an area where the food and wine is at its very best. Bergerac is serviced by a small international airport and train station, and thus is easily accessible from Paris or London.

Peter's experience of teaching the French language is 'formidable'! He has tutored many school and university students to obtain outstanding results. Peter also has a long association with teaching French through Alliance Française and U3A. He has worked as an interpreter for the 2000 Olympic Games, 2003 Rugby World Cup and the 2008 World Youth Day. Peter is a published translator and is currently undertaking work on his PhD thesis on translation theory

Kerry has been chef at their 3 award winning Restaurants – Pigalle in Wollongong, Rebekka's at Bright, Victoria and currently Tillermans Restaurant in Tea Gardens on the NSW mid north coast/ Hunter Valley. She has taught numerous food classes and has trained over 14 apprentices across the past 20 years. Kerry is currently undertaking a Bachelor of Arts at Newcastle University where she is majoring in the French language and linguistics

Guests will stay in a converted farmhouse surrounded by vineyards, in a small rural village. The house boasts 5 double guest bedrooms with en-suites and an in-ground swimming pool that looks out over a beautiful valley.

Your tour will follow a daily pattern with mornings put aside for delicious breakfasts of freshly baked pastries, conserves, fresh fruits and juices. Breakfast will be followed by market visits and shopping for the day's provisions with free time to explore local villages.

Lunch will be taken in true French style – commencing at midday you will partake of delicious 4 course meals prepared from local and seasonal ingredients, inclusive of cheeses and local wines. Sight seeing, tours and activities will take place in the afternoon to early evenings after which you will return to the farmhouse for an aperitif and relax until dinner at 8.30pm.

Kerry will prepare all meals taken at the house and those who wish to learn some new cooking techniques or recipes are invited to watch or join in.

We have many ideas for sightseeing, but a definitive itinerary will be decided upon discussion with guests and their preferences.

Some activities include the world famous pre historic caves of Lascaux, troglodyte dwellings, an abundant array of chateaux, many museums and vineyards, markets or simply, but not any less amazing, the villages and the country side itself. Walking, bicycling, golf and paddling are other activities for the adventurous and energetic.

The price will include pick up and drop off at Bergerac airport or railway station, transport to organised daily activities, cooking classes, language classes, winery tours, day tours, museum entry fees, and all meals and wines unless indicated on itinerary. Not included are airfares, insurance and any items of a personal nature.

Please contact Kerry or Peter by email at tillermans@bigpond.com for further information.

