# Confrérie de la Chaîne des Rôtisseurs

**GEORGE H. BROWN, JR.**

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Chers Confréres et Consœurs,

Attached is information on an extraordinary culinary voyage being offered to you by Regional Chambellan and Seattle Bailli Bertrand de Boutray. This is an opportunity to see and enjoy the culinary delights of France through the eyes of a Cordon Bleu trained chef who grew up in Paris, with his summers and weekends at the family chateau in Normandy.

Elizabeth and I have joined Bertrand on this particular excursion twice over the years, and have very fond memories of champagne in the private salons of Counts and Princesses in Paris, spectacular dinners in Paris' finest restaurants, seafood overlooking the Atlantic where Allied troops stormed ashore on June 6, 1944, and of course the private dinners at the chateau of Bertrand's childhood friends, still living on property awarded to their ancestors by William the Great.

And then, Provence! Lavender, spice, the open markets of Arles, and long, lazy lunches. Hmmm, perhaps we need to go again.

This trip begins October 10, 2012, so consider combining this with attendance at the Italian Grand Chapître and United States & Italy Bailliage Twinning (Gemallaggio) in Venice October 4-7. I will send you information soon on the Venice opportunity. A wonderful Chaîne fall awaits you in Europe!

Best regards,

George

George H. Brown, Jr.
Bailli Délégué des Etats-Unis

p.s. Bertrand generously donates a significant percentage of the gross income from these tours to the Chaîne Foundation

FRANCE WITH BERTRAND

# Normandy-Paris-Provence
# October 10/October 20 2012

*I cordially invite you to see France through my eyes – my personal experience and my French background. My trips to France are all about enjoying the French lifestyle when time enters another dimension and the pleasures of life centered on Good **F**ood, **W**ine and **F**riendship.*

**Normandy**-The Normandy region of France combines a 360-mile dramatic coastline, including the dramatically evocative World War II landing beaches, with a verdant interior of lush farmland, bustling market towns, and historic landmarks such as the cities of Caen, Bayeux and Rouen. Gastronomic delights abound, from fine cheeses to cider and Calvados. The largest military landing in history took place in Normandy on June 6, 1944. Monuments, museums, bunkers and cemeteries are a living commemoration to the Battle of Normandy. A perfect base from which to tour the beaches, the tiny town of Bayeux is built around the magnificent Cathedral of Notre-Dame and is home to the 200-foot long Bayeux Tapestry, a world famous masterpiece whose cartoon like scenes depict the epic tale of William the Conqueror's expedition to England in the 11th century.

**Paris**–Known as the "City of Lights ", Paris is one of the world's foremost centers of business and culture. Situated on the Seine river, Paris is a beautiful, cosmopolitan city whose influence on politics , education and entertainment, fashion and the art is felt worldwide. Innumerable monuments built to reflect the glory of Framne and its rulers stand testament to the City's rich history and have led Paris to the world's most popular tourist destination. Famous sites and landmarks include the Louvre, l'Arc de Triomphe, place de la Bastille and the Luxembourg Gardens.

**Provence**–Is a delightful region of France, dotted by hilltop villages topped with fortified castles and cities of art and culture, fields of sweet-smelling lavender and groves of ancient olive trees. It is also known for its famous climate, cuisine and rich history (it was once the stomping grounds of the ancient Romans and even the home of the Papacy). There are vineyards throughout almost all of Provence. Wine from Provence is fresh and fruity. The important red wine grapes are the Carignan, Cinsault and Mourvèdre.

Three very distinctive wine regions visited
11 days—10 nights
12-14 Guests
Hotel & most meals included
cost per person is $6,650 (double occupancy)

***10% is donated to the Chaîne Foundation***

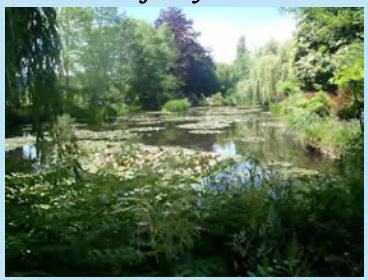
*To receive by e-mail or regular mail some detailed information regarding this trip simply send me an e-mail at bertrand@bertrandchezvous.com*

*For a description of the itinerary, please log on*: http://www.bertrandchezvous.com/tours

# Normandy

**October 10 2012**

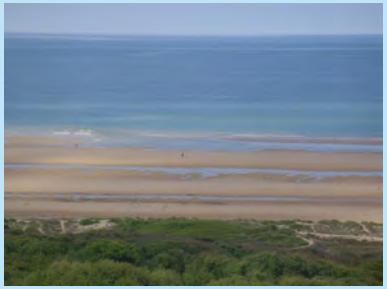
*Giverny*



*Honfleur*

*Bayeux*

*Omaha Beach*



# Paris

**France with Bertrand**

*Le Louvre*

*Gastronomy*

*Chef Terrien– Le Cordon Bleu*

*Count & Countess de Fry*

# Provence

**October 20 2012**

*Le Bistrot du Paradou*

*Chateauneuf du Pape –Chateau de la Nerthe*

*Open air market Arles*

*2 Stars Michelin Oustau de Baumanieres*