Dear Alumnae/i, Family and Friends,

Please join us on a 9-day, small-group journey to Provence to soak in its landscapes, learn the secrets of its cuisine from experts—including a Michelin 2-star chef—and gain an insider’s perspective on its history and culture. Your Bryn Mawr faculty host on this program is Pip Higginson, professor of French and Francophone Studies; he was also a chef for nearly 10 years. I cannot think of anyone more perfectly suited to lead you on this program.

Atop the perched village of Bonnieux, enjoy superb French hospitality at a family-owned Relais & Châteaux property as a delightful start to each day. From here, our journey unfolds with hands-on cooking lessons, visits to local markets, exclusive private tastings, privately guided visits to the area’s most picturesque and historic sites, and other authentic and up-close experiences.

Space is limited. Our rates for Bryn Mawr guests on this departure represent a significant savings (up to $1,000 per couple), so be certain to reserve your spot today and share this brochure with family and friends who may be interested in traveling with you. You may reserve online at http://brynmawr.orbridge.com, by phone at (866) 639-0079 or (610) 526-5316, or by returning the enclosed reservation form.

Wendy M. Greenfield
Executive Director
Bryn Mawr Alumnae Association

Free Wine Gift

AN EARLY RESERVATION BONUS

Reserve your space by TBD, 2016 and receive six bottles of French wines featuring labels by vintners in the regions you will visit during this program!

This Orbridge exclusive gift is to thank you for joining us early. Where shipping is prohibited by state law, guests in those states will receive other specialty items of comparable value. See reservation form for more details.**
Provençal Palette
Take part in Provence’s culinary artistry with hands-on and exclusive experiences and plenty of joie de vivre.

It’s no wonder great cuisine is found in Provence.

Consider the inspiration: from field to market, Provence is a gourmand’s palette. Sunny zucchini flowers, fiery tomatoes, verdant herbs and vegetables, savory olives, and sumptuous meats and cheeses stir the senses, stoke the appetite, and fire the imagination.

“It’s fun to get together and have something good to eat at least once a day. That’s what human life is all about—enjoying things.”
—Julie Child
True Colors, Authentic Flavors

Experience the real Provence. The recipe is simple—travel less, experience more, and make personal connections. On this signature journey, all three ingredients are served with simplicity and flair. Enjoy gorgeous boutique accommodations where we settle in for seven nights, exclusive activities tailored to our intimate group of bons vivants, and plenty of time exploring and learning with enthusiastic purveyors of Provence’s most enticing culinary—and cultural—flavors.

During private lessons and demonstrations, learn tricks, techniques, and culinary philosophies in the kitchen of Michelin two-star chef, Edouard Loubet.

Explore one of the most beautiful hilltop villages in France, join locals to peruse markets in Aix-en-Provence and Lourmarin, and taste wines of the Côte du Rhône.

Visit historic gites and UNESCO World Heritage Sites including the most picturesque perched villages, places from the lives and works of Van Gogh, Avignon’s Palace of the Popes, and the ancient fortifications of Les Baux.

What’s included:
- Seven nights deluxe accommodations
- All lessons, tastings, private tours, and special small-group excursions as noted on the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation, luggage handling, and airport transfers for guests arriving and departing during the suggested times
- Gratuities to Orbridge Travel Director, local guides, drivers, and porters
- 7 breakfasts, 4 lunches, and 5 dinners served with wine

Optional Extension: Paris

To quote Audrey Hepburn, “Paris is always a good idea.” After Provence, explore this cosmopolitan culinary capital, surrounded by art, history, and undeniable romance.

What’s Included:
- Escorted transfer via high-speed TGV train from Avignon to Paris
- 3 nights accommodations at Hotel Bourgogne & Montana (or similar), with breakfast each morning
- Half day city sightseeing of Paris with a local guide
- Transfer from hotel to airport with luggage handling, as well as gratuities to guide and drivers
Your home in Provence:

Domaine de Capelounge

Overlooking the ancient hill village of Bonnieux, Le Bastide de Capelounge and adjacent La Ferme are prestigious farmhouse and manor accommodations graced with picturesque gardens, trees, bucolic hillsid views, and old stone walls. Here, the warm hospitality and prestigious restaurant of the Loubet family draw you in to authentic Provence.

Contemporary: Comfortable, nicely-appointed rooms with double bed and modern décor at La Ferme.

Charme: Simple, delightful rooms with double bed at La Bastide.

Superior: Luxuriously designed with sitting area, queen bed, and Provençal décor at La Bastide.

Deluxe: Generous and exquisitely detailed rooms at La Bastide with European king bed and sitting area.

From its hillside position and set amidst beautiful property vignettes, lovely views are all around and can be enjoyed from rooms with either a terrace or picture window. A restful décor creates an air of tranquility and welcome comfort; and amenities such as satellite TV and complimentary internet access offer modern conveniences. Rooms at Le Bastide feature a mini-bar, safety deposit box, en suite bathroom with bathtub, European-style handheld shower, hair dryer, robes and slippers. Rooms at La Ferme feature en suite bathroom with shower and bathtub, and a hair dryer.

Insider, Interpreter, Epicure, Host

While in France, your Orbridge Travel Director will infuse your journey with an epicure’s appreciation of food and wine, a local’s knowledge and pride of place, and a travel aficionado’s ability to gather the beauty of all senses to your discoveries in Provence.
Your 9-Day Itinerary*

Day 1:  En route from U.S.

Day 2:  Arrive Marseille, France (D)
         Dinner at Edouard Loubet's 2-Michelin-star restaurant

Day 3:  Bonnieux (B,L)
         Morning and afternoon cooking demonstrations / evening at leisure

Day 4:  Gordes / Pont du Gard (B,D)
         Hilltop village / local market / Roman aqueduct and museum

Day 5:  Avignon (B,L,D)
         Cooking demonstration / Palais des Papes / Manguin Distillerie /
         Châteauneuf-du-Pape wine tasting

Day 6:  Saint-Rémy / Les Baux (B,L)
         Panoramic tour of scenes that inspired Van Gogh / medieval defenses

Day 7:  Lourmarin / Roussillon (B,L,D)
         Market tour / lunch at Le Moulin de Lourmarin / ochre cliffs / evening at leisure

Day 8:  Aix-en-Provence (B,D)
         Cézanne's studio, farewell dinner

Day 9:  Depart Marseille (B)

Optional Extension

Day 9:  Bonnieux / Avignon / Paris (B)
         Panoramic city tour / Seine's Île de la Cité / Cathedral of Notre Dame / Pont Neuf /
         Louvre / Eiffel Tower / Les Invalides / Tuileries Gardens / Musée D'Orsay

Day 10: Paris (B)
         Day at leisure

Day 11: Paris (B)
         Day at leisure

Day 12: Depart Paris (B)

*Itinerary subject to change. Some activities are dependent on weather and seasonal conditions.
Flavors of Provence

OCTOBER 8-16, 2016

SPECIAL ALUMNAE/I RATE

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Paris Extension: $1,495*
Single Extension: $2,195

Guest Information:
Guest #1 (as printed on passport): ____________________________ Class Year: __________
Guest #2 (as printed on passport): ____________________________ Class Year: __________
Address: ____________________________________________
City: __________________________________ State: __________ Zip: _________
Email: __________________________________ Phone: __________________
Category Preference (apply to 1st choice): __________________________
2nd choice: __________________________________
Deposit:
(#) ______ guests joining program ($850/person) +
(#) ______ guests joining extension ($500/person) = Total deposit: $________

Deposit Payment:
☐ Check enclosed  ☐ Online Check/ACH  ☐ MasterCard/Visa  ☐ American Express  ☐ Discover
Card #: ______________ Exp. date: __________ CVV: ______
Name (as printed on card): __________________________
Billing address (if different from above):
City: __________________________________ State: __________ Zip: _________

I have read, understand, and agree to the full Terms & Conditions at http://terms.orbridge.com and detailed in program documents; and that Orbridge LLC is authorized to charge my credit card above and/or take my deposit for this program.

Signature: __________________________ Date: __________

Mail or fax reservation form and deposit to:
Orbridge
P.O. Box 10339, Bainbridge Island, WA 98110
Fax: (206) 452-5655

Because cancellation policies are strictly enforced, we strongly recommend for your protection the purchase of trip cancellation insurance. Upon receipt of your deposit, trip cancellation insurance information will be sent to you from the Bryn Mawr Alumnae Association. For questions on the insurance, please contact Sarah Elwood at seldwood@brynmawr.edu or 610.526.5316.

Place your reservation by TBD, 2016 to receive your FREE Orbridge Wine Gift.*

Registration, Deposits and Final Payment. To confirm and secure your reservation, a deposit of $850 per person per program, a deposit for any extension(s), and any non-refundable advanced payments, payable by check, online check/ACH, money order, wire transfer of same day U.S. funds, or major credit card, is due at the time of registration. Final payment, including any extensional and optional(s), is payable by check, online check/ACH, money order, or wire transfer of same day U.S. funds only and is due not later than 90 days prior to the scheduled program departure date. If your reservation is made fewer than 90 days prior to departure, the entire cost of the program, including any extension(s) and optional(s), is due at the time of registration by check, money order, or wire transfer of same day U.S. funds only. If final payment is not received by Orbridge LLC at least 90 days prior to the scheduled program departure date, Orbridge LLC may, at any time and with or without notice, cancel your reservation in its sole discretion with no right of refund. All payments we receive from you are herein defined as “Payments.”

Cancellations and Refunds. All cancellations must be submitted to Orbridge LLC in writing and will be subject to a cancellation fee (Cancellation Fee) as follows: (a) if the cancellation notice is received by Orbridge LLC 90 or more days prior to the scheduled departure date, the cancellation fee will be $500 per person per program, $300 per person per extension, and any non-refundable advance payments; (b) if the cancellation notice is received by Orbridge LLC between 90 and 30 days prior to the scheduled departure date, the cancellation fee will be $1,500 per person per program, including any extension(s) and non-refundable advance payments; (c) if the cancellation notice is received by Orbridge LLC 30 or fewer days prior to the scheduled departure date, the cancellation fee will be the full program price, including any extension(s) and non-refundable payments. Cancellation fees and terms for Options vary and are detailed separately. In addition to and not in lieu of the foregoing, a Cancellation Fee equal to 100% of the entire charge applies to all non-refundable airfares due to your cancellation made at any time prior to the scheduled program departure date, as applicable. Refunds, if any, of any Payments in excess of the aggregate Cancellation Fee will be processed within 30 calendar days of our receipt of your written notice.

For complete Terms & Conditions, visit http://terms.orbridge.com | Copyright © 2016 Orbridge LLC | www.orbridge.com | (866) 539-0079

*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as single, in U.S. dollars. Airfare not included. Single availability limited. **Place your deposit on the deposit specified date, and one Orbridge Wine Gift per room will ship after receipt of full payment. Where prohibited by state law (including, but not limited to AL, DE, D.C., KY, MA, MD, MS, NJ, OH, OR, PA, RI, VT, and WV), guests will receive alternative specialty items of comparable value. Wine Gifts are handled by an independent third party.