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Argentina Without the Long Trip

The next time you're craving empanadas, you won't have to hop a flight to Buenos Aires. Pittsburgh will do, or even Denver. Through February, select Omni Hotels are offering the "Discover Argentina" package, which introduces guests to the foods and wines of Argentina, South America's second-largest country. The package has a cooking class that includes a three-course dinner, a wine and cheese plate, and a leather wine tote with Malbec and Torrontés wines and a CD with tango music. Menu items — featured in all Omni Hotels restaurants — include grilled meats like tira de asado braseada al Malbec (Malbec-braised beef short ribs, above), sauces like chimichurri, desserts like dulce de leche crepes and wines from Mendoza. Packages start at \$350, double occupancy (www.omnihotels.com).

COMINGS & GOINGS } HILARY HOWARD



On the Tequila Trail in the Place Where It's Made

It can make you groggy. It can calm you down. It can make you hallucinate or just have a really colorful night on the town. It's tequila, the spirited spirit from Mexico with a history that can be traced to the Aztecs. Starting Dec. 20, aficionados of the blue agave concoction can take ad-

vantage of the tequila package offered by the Presidente InterContinental Hotel Guadalajara (www.intercontinental.com). The package includes a tour of the town of Tequila and visits to an agave plantation and Mundo Cuervo, the oldest distillery in the Western Hemisphere. Through March 1, the package starts at \$364 a couple and includes lodging, breakfast and tequila cocktails upon arrival. Guests who aren't satisfied after one round can visit the hotel's new tequila lounge, where 100 tequilas are available.



Bread Making and Truffle Hunting in Italy

Lush, green Piedmont in northern Italy is the center of the slow-food movement, which emphasizes local produce — not exactly a hardship for the truffles-and-wine-rich region. Martin Randall Travel (www.martinrandall.com) in London is capitalizing on Piedmont's natural attributes with its new culinary walking tour there. From Sept. 21 to 27, "Gastronomic Piedmont" will take participants to restaurants and wineries, on truffle-hunting trips near Alba and on tours through a sausage factory and cheese farms. The package, excluding airfare, includes

private bus transportation, lodging with breakfast, five lunches, one picnic, four dinners with wine, and wine tastings, and costs £1,710, about \$3,560, at \$2.14 to the pound.

Farther south, Artisan Bread School (www.artisan-bread-school.com) is offering two-, three- and five-day courses in bread-making at La Macchia Estate, on the outskirts of Mercatale di Cortona, in Val di Pierle, Tuscany. The two-day course starts at 430 euros, or \$636 at \$1.48 to the euro, and includes instruction, two nights' lodging and two evening meals with wine.



YANNIS KOLESIDIS FOR THE NEW YORK TIMES

ONLINE: SHARE YOUR MEMORIES

➤ On Page 7, Henry Shukman writes evocatively of the simple, yet memorable dishes enjoyed during his visits to southern Crete, including the distinctive local wine, above. What has been your most memorable culinary experience while on vacation? Share your thoughts at nytimes.com/travel.

Also online, for readers inspired by Frank Bruni's journey to Prince Edward Island, are links to seafood recipes from the archives of The Times's Dining section, as well as an audio slide show accompanying the cover article.