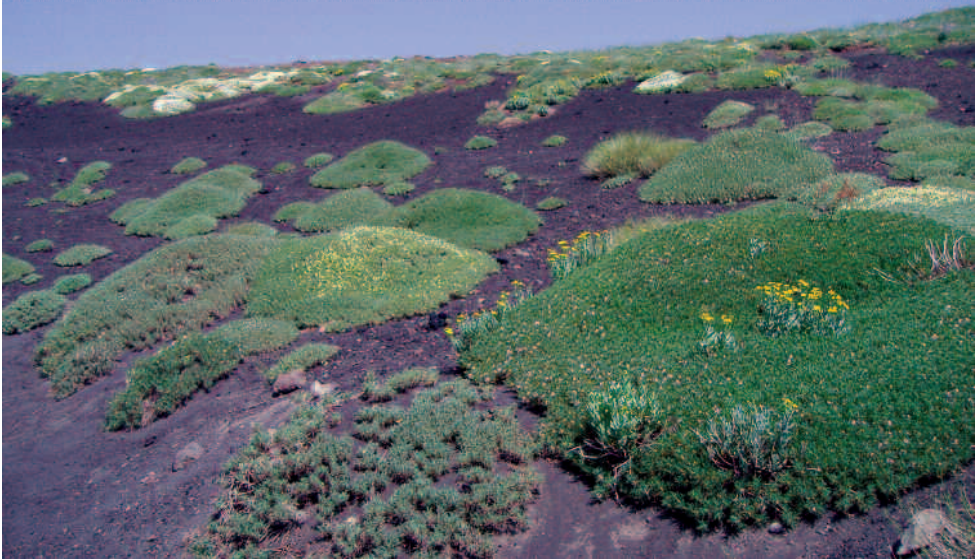




THE SURROUNDS OF SICILY'S MOUNT ETNA

FIND INSPIRATION IN A FANTASYLAND
CAUGHT BETWEEN HOT MAGMA, WARM SEAS



Street food, volcanic wines, natural olive oils

An encounter with Sicily is unforgettable. She surrounds herself with scents of sea and stone, wheat and citrus fruit, snow and fire. Over three thousand years of history have left their mark on this luscious Mediterranean island-hub: once cradle of so many cultures, theatre of countless wars, gateway for Arabic Europe.

Between the Messina straights and Catania on the East coast rises Europe's largest active volcano, Mount Etna, the *Mongibello*. By 470 BC the Greek poet Pindar had described Etna as "the column of the sky"; more recently the German author J.H. Bartels depicted Etna the "anchorage for the island". Truly unique, this "island within an island" has created its own diversity of landscapes, breezes, crops - inimitable elsewhere on Mother Earth. Mercifully, on this most molten of all pots, artisan farmers seek to capture this magic for their clients.

We will start our journey from the Etna foothills, surrounded by vineyards with panoramic views over the volcano and the sea, in a restored "masseria con palmento", a traditional country estate with press house owned by an ancient Sicilian family dedicated for generations to agriculture and vine growing. During the first evening Aldo will introduce us to the food of Catania: he will welcome us in his *osteria* and later take us for a digestive stroll through the street of old Catania, where we will start our discovery of people, customs and culture.

In the following days our experiences will be variations on this theme. Between the stands of the antiques market - amid fishermen, kiosks and gesticulating butchers - we will discover "street food", a widely spread phenomenon of Sicilian towns with Greek roots. High on the North slopes of Etna we will meet cult natural wine grower Frank, witness this extremely symbiotic relation between man, lava and vine - and his partner Aki's macrobiotic food. There will be bread making lessons and Tino's food from the Iblei mountains, "horizontal" tasting of volcanic wines and extra virgin olive oils. We will pass the *Alcantara* gorge, whose shiny rocks are testament to a long-term relation between magma and water, before reaching Taormina, "a patch of paradise" as Goethe had it. It will be voyage of profound moments, under scents of sea and fire...



Profound passion for **nature**
combined with selective **travel**
and a boundless search for **real food**
In one word: **FoodPeckers**.

We create Natural Food & Wine Journeys in harmony with the following core values:

- > The foodways of a destination are key to any profound travel adventure
- > Food experiences, yet intangible, are often the most memorable
- > Conscious culinary tourism is the bedrock of local sustainable development

We are what we eat... and how we travel!

The surrounds of Sicily's Mount Etna

Find inspiration in a fantasyland caught between hot magma, warm seas

MARCH - JUNE 2009

4 days/3 nights from € 545 per person*

Includes:

- > **FoodPeckers Selection** sparkling welcome treat
- > Three overnight stays in a beautifully renovated *Palmento* with rich breakfast
- > Visit to the *Palmento's* wine production with tasting
- > Welcome Aperitif with Aldo in Catania
- > Slow Food Presidia Tasting dinner
- > "Digestive stroll" through old town Catania
- > Visit of Frank's natural wine production on Etna
- > Aki's macrobiotic lunch accompanied by Frank's wines and oils
- > Discovering the natural beauty of the *Gola d'Alcantara* (on request or if weather doesn't permit: guided tour of Taormina)
- > Fish based Gourmet Dinner in minimalist style restaurant with delightful sea view
- > Guided tour: "Gastronomic Catania" including:
 - Local Breakfast
 - Visit of the local Food market
 - Street Food tasting
- > Visit and tasting at a top quality olive oil producer in the *Monti Ibei*
- > Olive oil Lunch at Tino's
- > Shopping in Siracusa
- > Aperitif with the legendary Magpie's starters
- > Dinner at Pippo and Lucia: *La cucina marinara sicliana*
- > All with an English speaking FoodPeckers guide on your side

* Price based on 2 persons sharing a double room for a group of 16 participants.

Does not include:

Transport (we are happy to help you organizing your transport)
Beverages where not indicated, tips and everything that is not specifically mentioned under "Includes"

You can add:

- > **FoodPeckers Selection** gift box "The surrounds of Sicily's Mount Etna"
- > Trekking on Mount Etna (only end of May and June)
- > Macrobiotic cooking course with Aki
- > "Olive oil soap making" in the Iblei

> **For more details please contact us via mail at info@foodpeckers.com <**

MORE FOODPECKERS TRAVEL:

Murgia is Puglia

Discovering food and wine from nature

Almond blossoms, wild herbs and fornelli on white Mediterranean terraces

The Pellice Valley in Piedmont

A natural alpine journey through time

Wild flowers, high mountain cheeses and freshwater fishes in Waldesian cuisine

The Golden Branch of Piedmont

A voyage through the sweet hills of the Langhe and Monferrato

Artisan winemakers, master chocolatiers and legendary cooks

Through travel alone can one discover the world! The difference lies in the way in which one travels.

Are conviviality, good food and wine, wellbeing and nature in their togetherness always readily found?

Do the eyes - indeed all the senses - always see anew?

FoodPeckers Travel has been searching far from the masses and close to people and places capable of delivering genuine emotions.

Relying on a loyal and professional local base, we readily share years of experience with our clients. We tailor make itineraries around you with respect for nature, valorising culinary history and the work of artisans, re-enforcing the sense of community and local identity.

Every day with us is unique, marrying untold tastes and gestures from custodians of the land and their profound cultures for you to feel the vibrancy of Mother Earth once again, in her fruits and herbs, her rivers and mountains.

Leave yourself room to sense anew, free your spirits to dream!

"We don't remember days, we remember moments."

Cesare Pavese

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