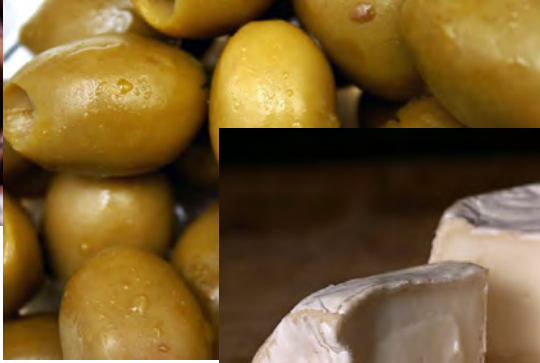


Teresa Beall Expeditions presents

2007 North-State Gourmet Food and Beverage Lover's Tour



"Beans, Curd, Olives and Grapes"

An exclusive bus-chauffeured gourmet "ed-venture" tour – learning, tasting and imbibing throughout the North State – starting with premium **COFFEE TASTING** at Six Degrees Coffee in Chico (served with local pastries)... a tour of the Pedrozo Family Dairy in Orland with **FARMSTEAD CHEESE TASTING**... a light lunch/snack en route to Vina... Silver-award winning **WINE TASTING** at New Clairvaux Winery (as well as a visit to the Sacred Stones and Abby of New Clairvaux) in nearby Vina. All visits and tastings are hosted by field experts. The day will conclude awarding-winning black, green and special-stuffed **OLIVE TASTING** courtesy of Bell-Carter Foods in Corning and a post-tour **MULTI-COURSE GOURMET DINNER** prepared by Chef James Taylor at the Sicilian Market & Café in Chico.

September 15, 2007 ~ 9:00 am to 7:00 pm

\$85 per person

(*) The Sacred Stones Project at the Abbey of New Clairvaux is receiving \$5 per ticket as a donation.

THIS TOUR IS OPEN TO FUN-SEEKING ADULTS AT LEAST 21 YEARS OF AGE OR WISER.

Reservations are first-come-first served and accepted immediately with non-refundable \$85 fee and signed form (attached).

Although there are no refunds, you can sell or gift your spot to a friend.

The group price is based on a minimum of 30 people (maximum 50); if the minimum is not met, this trip is subject to cancellation.

Please make checks payable to **TERESA BEALL EXPEDITIONS** – Sorry no credit cards accepted.

Passengers must sign the registration and release of liability form prior to boarding the bus.

(*) We reserve the right to change the itinerary due to unforeseen circumstances. In all cases, we will do our best to maintain content.

For more information and to secure your reservation, please contact:

TERESA BEALL EXPEDITIONS

530.342.6999 (o) ~ 530.342.6994 (f) ~ 530.518.6999 (c)

TABeall@aol.com

For other scheduled day trips, group journeys, newsletter archives, and an assortment of travel tips, log onto: www.teresabeall.com

CST #2072670-40

About the Tour:

The 2007 (our First Annual) Gourmet Food and Beverage Lover's Tour combines visits to award-winning food and beverage purveyors right here in our own backyard of Northern California. It's your chance to learn about and enjoy some of the local farms, ranches, dairies, orchards, wineries and manufacturing/processing/distribution businesses in the tri Butte-Glenn-Tehama counties. The atmosphere will be light and fun, yet educational – bring your friends and come aboard our big fat party on wheels! We hope this will become an annual event – there are many other gourmet possibilities in our immediate area: beer, rice, walnuts, almonds, honey, chocolate, and a myriad of organic farms, ranches and wineries. Get your taste buds ready for a thrill – this is sure to be a one-of-a-kind and exciting event. Join us with your sense of adventure and passion for learning about wining and dining!

Our first stop will be **COFFEE TASTING** with **AMY LOUIS**, Coffee Expert and co-owner of SIX DEGREES COFFEE in Chico. Amy has consulted with Michelin-starred restaurants across the United States, worked with Wolfgang Puck, trained Martha Stewart's staff in Connecticut and New York, and managed coffee programs for top colleges and institutions. She recently completed training to judge national barista competitions. Along with her team at Six Degrees, she distributes specialty coffees, equipment and café-related items throughout California. Always dynamic, she loves educating and inspiring people who share her passion for coffee.

Next stop: Orland. We will tour the dairy, milking and cheese facility and cow-filled pasture at the PEDROZO FAMILY DAIRY followed by **FARMSTEAD CHEESE TASTING** with **TIM PEDROZO & MANDY JOHNSON**. Tim is a third-generation dairyman from Merced and along with his wife, son and daughter, Mandy (a graduate of Chico State University) they run the Pedrozo Farm, one of only 10 dairies in California that make farmstead cheeses. The philosophy behind farmstead (or artisan) cheese is similar to that of the slow-food movement – know where your meals are coming from, every step of the way. Pedrozo Dairy makes the Black Butte Reserve cheese sold at the Saturday Chico Farmers' Market, recently awarded a Gold-Medal at the Los Angeles Country Fair.

A light snack will be served in the bus while enjoying the farmland countryside views en route to Vina. There, we will visit the ABBY OF NEW CLAIRVAUX for an exclusive tour of the monastery and the historic and fascinating Sacred Stones Project, followed **WINE TASTING** with **AIMEE SUNSERI**, Silver-Award Winning Winemaker at the NEW CLAIRVAUX WINERY. Aimee has been an integral part of New Clairvaux Vineyard since rolling up her sleeves with their first plantings in 2000. After graduating from the University of California at Davis with honors in Viticulture and Enology, she began to prepare for New Clairvaux's first "crush," relying on years of field experience at her family's wineries, Nichelini Winery in St. Helena and Boeger Winery in Placerville. As a fifth generation Californian winemaker, Aimee continues to work for the Nichelini Winery and the sixty-acre vineyard her great-great grandfather and great grandfather planted in the foothills of Saint Helena.

We will end the evening with **OLIVE TASTING** compliments of **JUDD & JUDY CARTER** of BELL-CARTER (producers of award-winning LINDSAY OLIVES in Corning) and a **GOURMET DINNER** prepared by **CHEF JAMES TAYLOR** at the SICILIAN MARKET & CAFÉ. Chef Taylor is cofounder of the Sicilian Cafe, which began as a small nine-table restaurant serving simple Italian dishes from family recipes passed down through generations. In 1990, the Sicilian Cafe moved to a larger location and evolved to a more formal dinner house with an expanded menu and wine list, recognized by Wine Spectator Magazine for seven years. 2006 brought the addition of the Sicilian Market and Café, co-founded by Chef Taylor and his long time employee & Chef Nathan Johnson. This location features lunch and dinner in a casual setting with some of the favorite dishes from Sicilian Cafe along with classic Italian Paninis, gourmet soups and salads plus a variety of deli case gourmet foods for both take out and enjoying inside. Chef Taylor will be using all local ingredients for tonight's dinner including the coffee, cheese, olives and wines tasted earlier in the day!

Inclusions:

- R/T chauffeured transportation in an air-conditioned coach (*pick-up and drop off in the Sicilian Market & Café parking lot – north end – at the corner of Lassen & Cohasset*). **NOTE: Bus leaves the parking lot at 9:00 prompt – Please don't be late!**
- Private Tastings with Field Experts: Coffee; Farmstead Cheese; Olives, and Wine (as indicated in the itinerary).
- Exclusive Tours: Pedrozo Dairy, Abbey of New Clairvaux and the Sacred Stones, and New Clairvaux Vineyard & Winery
- Fresh pastries in the morning, light lunch/snack in the afternoon, and cold bottled water served en route.
- Gourmet dinner prepared by Chef Taylor (including tax and gratuities), as indicated below.
- Terrific Door Prizes !!

First Course (Self-Serve Buffet Style on patio)

Olive Tasting (Lindsay Olives) served along with Sicilian Market & Cafe's Assorted Roasted Vegetables

Second Course (one choice of two salads)

Mediterranean Antipasto Salad prepared with fresh organic spinach, roasted red peppers, cucumbers, Lindsay olives and Pedrozo dairy cheese tossed with balsamic vinaigrette; or Organic field greens prepared with candied walnuts, and blue cheese tossed with champagne-citrus vinaigrette.

Each served with Tin Roof Bakery Focaccia, Extra Virgin Olive Oil infused with balsamic vinegar

Third Course (one choice of three entrees)

Chicken Americana (tender medallions breaded and topped with a prosciutto ham and green onion cream sauce, served with penne pomodoro; or, Skirt Steak (marinated and charbroiled served with roasted red baby potatoes and topped with a New Clairvaux red wine reduction); or, Vegetarian Pasta.

Fourth Course (one choice of two desserts)

Petite Tiramisu served on a bittersweet chocolate sauce; or Sicilian Market & Café Cannoli with nuts.

Each paired with a Six Degrees Private label coffee blend (served with cream, sugar and sugar substitute)

(* Reduced corkage fee of \$3 for the FIRST bottle of New Clairvaux wine per couple; otherwise \$10 corkage fee per bottle. Wine will also be available for purchase at the Sicilian Market & Café (by the glass or by the bottle) at your own expense.

Exclusions:

Coffee, cheese or wine purchases (offered at event discounts), additional wine with dinner, or gratuities to the bus driver (\$2-3 pp)



Registration for "Beans, Curd, Olives and Grapes"

Saturday, September 15, 2007
Teresa Beall Expeditions
CST License #2072670-40
530.342.6999 (o) ~ 530-342-6994 (f) ~ 530.518.6999 (c)
www.TeresaBeall.com ~ JABeall@aol.com



Only the members of the same family living at the same residence may register on one form.

LAST NAME		FIRST NAME		OFFICE USE ONLY	
ADDRESS				CHECK #	
CITY		STATE		AMOUNT	
HOME PHONE		CELL PHONE		DATE	
EMERGENCY CONTACT (Name and phone number)		ZIP		E-MAIL ADDRESS	

PARTICIPANT NAME(S)	LIGHT SNACK	DINNER		
		Choice of First Course (check one)	Choice of Grilled Entrée (check one)	Choice of Dessert (check one)
1.	Veggie ___ or Non Veggie ___ Antipasti Salad ___ or Organic Field Greens ___	Chicken ___ or Steak ___ or Vegetarian Pasta ___	Chicken Breast ___ or Steak ___ or Vegetarian Pasta ___	Tiramisu ___ or Cannoli ___
2.	Veggie ___ or Non Veggie ___ Antipasto Salad ___ or Organic Field Greens ___			Tiramisu ___ or Cannoli ___

Agreement Waiver and Liability Release

I have carefully read the description of the activity for which I/we are registering. In consideration for being permitted by Teresa Beall Expeditions to participate in the activity listed above and as described in the flyer/e-newsletter, I hereby waive, release and discharge any and all claims for damages for personal injury, death or property damage which I may have, or which may hereafter accrue to me as a result of participation in said activity. This release is intended to discharge in advance Teresa Beall Expeditions (its officers, employees and agents) from any and all liability arising out of or connected in any way with my participation in said activity, even though that liability may arise out of negligence or carelessness on the part of the persons or entities mentioned above. It is understood that this activity involves an element of risk and danger of accidents and knowing those risks I hereby assume those risks. It is further agreed that this waiver, release and assumption of risk is to be binding on my heirs and assigns. I agree to indemnify and to hold the above persons or entities free and harmless from any loss, liability, damage, cost or expense which they may incur as the result of my death or injury or property damage that I may sustained while participating in said activity.

I, as a participant in the above-named activity, have carefully read the Agreement, Waiver and Release and fully understand its contents. I am aware that this is a release of liability and a contract between myself and Teresa Beall Expeditions and I sign it freely and willfully.

Signature _____ Name (Printed) _____ Date _____