

TRUFFLEPIG

Charcutepalooza Grand Prize

Offered by Trufflepig and the Kitchen at Camont

Dates

March 9th – March 17th, 2012

Itinerary

March 9th – Fly overnight to Paris

March 10th – Transfer to hotel St Thomas d'Aquin; private guided market and food-shop walk; welcome dinner with local food-writer guest at L'Ami Jean restaurant.

March 11th – TGV to Agen; pick up and transfer to Camont to meet Kate; introductory Gascon lunch; afternoon class of French farmstead butchery breaking down ducks, chickens and rabbits to prepare terrine de foie, pâté de campagne and confit de lapin; transfer to hotel; dinner at leisure.

March 12th – Visit Baradieu, the Chapolards' pig farm and farm butcher shop as the family starts the week's order of breaking down ten whole pigs to sell at the market as fresh and cured pork. After learning about the specific needs of raising charcuterie pigs with Jacques, lunch with Christian and Dominique in their home before returning to work in the *salle de coupe* with Bruno, Marc and Cecile to learn how to make *French pancetta-ventrèche*, how to bone and seam-butcher the shoulder, and trim and tie the neck or *coppa* for curing as delicious home-cured Gascon charcuterie. Return to Camont to prepare a dinner of roast coppa with our new friends.

March 13th – A full day learning the basics of European seam butchery. Working on your own half of pig, you can now more easily define the meat cuts by use and muscle- loin roasts, *coppa* for curing, belly for *ventrèche* and bacon, ham leg and shank for curing, shoulder for sausage, etc.

March 14th - After a shopping trip to the morning market at Lavardac, we take a butcher's tour of Nérac's six artisan butcher shops where each butcher shares his *trucs* and secrets with us including a class by Maître Charcutier Bruno Saclier in making his famous Terrine Néracaise, a 500 year old favorite of the court of Henri IV.

March 15th - Devote the morning to the high art of duck charcuterie- specifically *foie gras* and *magret séché* or duck pancetta, with a visit to the working Fatted Farm of Jehanne Rignault where she raises and prepares duck and geese for *confit*, *pâtés*, and other delicacies! We pack a bag of savory goodies for a high-speed train pique-nique recapping the week as we travel to Paris arriving in time for drinks & dinner.

March 16th – Rise early for a visit of the professional Marché de Rungis, the unimaginably large food market that feeds the city of Paris. Visit the meat section with

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expert guide, before returning to Paris for lunch and the afternoon at leisure, before meeting up in the evening with the city's most tuned in bloggers and twitterati for the Bloggalooza Jambon & Wine fête.

March 17 – transfer to the airport for flights home.

What's Included

- one round-trip flight in economy class from New York to Paris
- one roundtrip TGV ticket in 2nd class from Paris to Agen
- airport transfers in Paris
- 3 nights accommodation in Paris
- Welcome dinner in Paris (March 10th)
- 4 nights accommodation in Gascony
- all breakfasts
- Private guided food walk in Paris, Rungis visit and associated transport
- All classes, food and lunches at Camont

What's Not Included:

- Lunches in Paris
- Dinners while in Gascony
- Dinners in Paris except on March 10th

Rules & Restrictions

- Dates are flexible but must be decided and agreed between the winner, Trufflepig and Camont within 10 days of winner being announced. The trip must be taken before June 2012.
- The prize is for one person only. If the winner wishes to bring a partner, we may help make arrangements for travel, and the partner may share the hotel room but any extra costs incurred must be paid by the winner. This includes the cost of the Camont cooking programme if they wish to attend as well as any other arrangements in Paris.
- The trip may be extended without increasing the cost of air travel; if so, the winner will pay any and all extra costs incurred by extending the trip.
- The flight is offered from New York to Paris, or from any other city to Paris up to a maximum value of \$1,500 including taxes, to be booked by Trufflepig.
- Trufflepig reserves the right to change the hotels and/or day-by-day activities.