Flavors of Spain
Trip 2018

April 15–27, 2018
Join the next KJZZ Travel Club adventure: 12 days of cooking classes, winery visits, and tapas walking tours in the Canary Islands, Granada, and Madrid.

This isn’t an experience you can have with commercial tours. An intimate group of public radio listeners like yourself will go on this exclusive trip that has been produced with the same attention to detail as our on-air broadcasts.

You’ll visit unique vineyards on the Canary Islands, where vines grow in volcanic soil sheltered by stone walls; explore local food markets and Moroccan tea houses in Granada’s oldest neighborhood, the Albaicín; and attend a capstone cooking course in a professional kitchen in Madrid.

How to Join Us

**Step 1**
Call Linda Pastori at (480) 774-8452 or email lpastori@rioradio.org to make your non-refundable deposit of $500 in order to reserve your spot

**Step 2**
Make final payment of the trip fee no later than March 1, 2018

**Step 3**
Attend the pre-trip orientation dinner on March 13, 2018, where you will meet your fellow travelers and KJZZ staff leading the trip

**Step 4**
Embark on a travel experience like you’ve never had before on April 15, 2018

Cost

$4,350 per person
$750 single supplement

**Trip fee includes:**
• Twelve (12) nights accommodation with daily breakfast
• Most lunches and dinners, many of which you will cook yourself
• Activity fees for all cooking classes, tapas tours, and winery visits
• Airfare from the Canaries to Granada
• First-class high-speed rail tickets from Granada to Madrid
• Private charter bus to activities
• Gratuities for drivers and tour guides
• Travel health insurance

**Trip fee does not include:**
• Airfare between Phoenix and Spain
• Travel insurance
Detailed Trip Itinerary

Part 1: The Canaries

Day 1: Arrive in the city of Las Palmas on the island of Gran Canaria and get to know your trip companions at the welcome dinner.

Day 2: Visit a Canarian winery, where vines grow in volcanic soil. Then enjoy homestyle food paired with local wine.

Day 3: Island-hop to Lanzarote and receive training in vegan cooking.

Day 4: Attend a cooking class in Las Palmas.

Part 2: Granada

Day 5: Fly from the Canaries to Granada and experience an authentic flamenco show.

Day 6: Explore food markets and Moroccan tea houses in the Albaicín, the city’s oldest neighborhood. Later, attend a cooking class in central Granada.

Day 7: Learn the techniques of making paella at a weekend cookout.

Day 8: Encounter the Islamic-style Alhambra palace and go on an exclusive tapas tour.

Part 3: Madrid

Day 9: Ride the high-speed train to Madrid and go on an evening tapas bar crawl.

Day 10: Free time in Madrid. Share a family-style dinner on the hotel’s rooftop at night.

Day 11: Go on a food and market tour of the Huertas neighborhood, Madrid’s literary quarter, followed by a capstone cooking course.

Day 12: Get to know wineries outside Madrid with the hosts of the Spanish Wine Experience podcast.

Please Read Before You Book

This is a study tour that focuses on developing an authentic understanding of Spanish culture by cooking the country’s food. We will be preparing various vegetables, meats, and spices, many of which you may never have encountered before or which may be at odds with your dietary preferences.

While you will be free to refrain from participating in any activity, the very nature of this experience does not allow us to provide accommodations to individual dietary allergies or preferences, including but not limited to dairy, eggs, wheat, nuts, alcohol, crustaceans, and pork.

Additionally, this experience will require significant physical activity, including walking, climbing stairs, and standing on hard surfaces for long periods of time. Because of this, we cannot guarantee assistance for travelers with mobility issues.

Please be prepared to assent to the following health certification:

I hereby certify that, to the best of my knowledge, I am in good physical health. I can readily walk three to five miles per day, I can climb at least three flights of stairs without stopping, and I can stand on hard surfaces for at least an hour at a time. Additionally, I agree to provide the leaders of this experience a sealed envelope at the orientation dinner at the studios of KJZZ with a listing of the medications that I am taking at the time of departure that can be supplied to medical personnel in the event of an emergency. If unneeded, this envelope will be returned to me upon departure from Spain.