

THE BUSINESS OF GIVING

How local nonprofits are reaping the rewards of a corporate approach

PAGE 66

MUSEUM TOWN

Arts and culture are driving more tourists to San Antonio than ever before

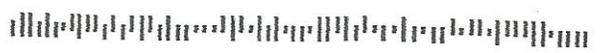
PAGE 72

San Antonio

STORIES FROM

MILITARY CITY, USA

NOVEMBER 2014 VISIT US ONLINE AT SANANTONIOMAG.COM



#BXBDYLB *****5-DIGIT 78703 #SANT/00000 4119#R-9999 0800 1411 P-11 P32

travel

Tasteful Travel

➔ Visual feasts of the sort one finds in exotic locales like Plaza de la Reina in the Spanish city of Valencia are just the start when you travel with the intention of honing your cooking skills. The world is indeed your oyster (and your paella and your wild boar) when you roam the globe looking for flavors to bring home. Find out where you can go and what you'll learn to cook there on page 80.



A Moveable Feast

A destination Thanksgiving can still be all about food. Hit the road this November to sharpen your culinary skills

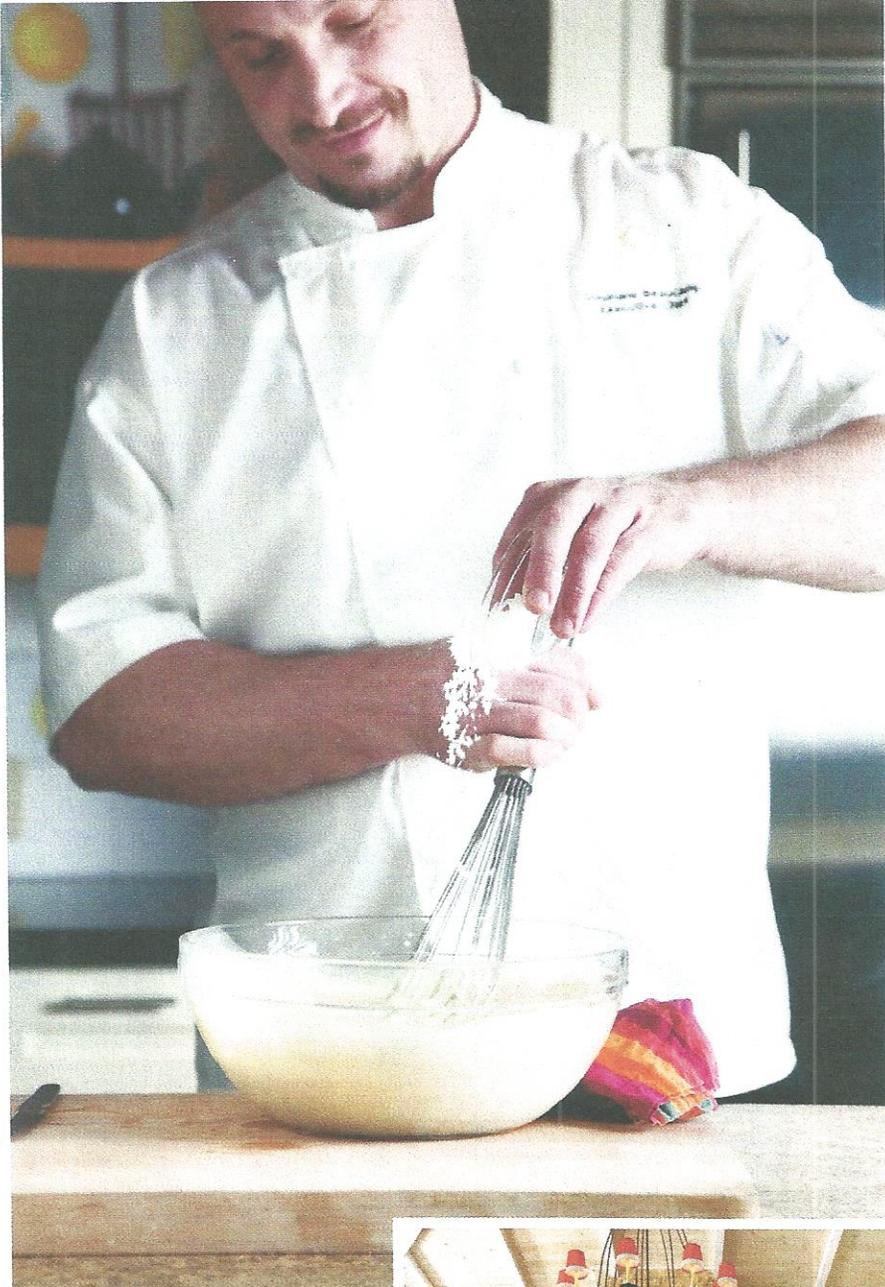
BY BECCA HENSLEY

For many families, the kitchen is the place to be on Thanksgiving. But as cherished as it might be to sip wine and wait for the turkey to cook, consider an alternative, such as the sort of kitchen parties Four Seasons Hotels throw for their knowledgeable guests. For example, you can toss naan into blazing hot Tandoor ovens, compose curries and skewer kabobs at the Four Seasons Resort Maldives at Kuda Huraa, where Chef Kapil Sharma lovingly demonstrates his grandparents' recipes. In Boston, Chef Brooke Vosika, Four Seasons' most tenured chef, who describes his kitchen team as his symphony, teaches classes year round in the stately downtown hotel. Timely for the season, a class on Nov. 13 explores holiday entertaining. Or visit the Santa Fe Farmers Market with Terra Chef Andrew Cooper of Four Seasons Santa Fe. After perusing chiles, organic goat cheese and other fresh produce, you'll return to the property to create your own organic multi-course meal.

As much as we all may savor the traditions of Thanksgiving at home, there are times when up-setting (in a delicious way) the culinary status quo in your household is the way to go. And there's no better way to do that than by leaving your cookbooks and cutlery far behind and traveling to new places for inspiration. At cooking schools run by some of the globe's most prominent chefs you'll have the chance to learn—and sample along the way, of course—dishes and techniques that will enliven your table on Thanksgiving and every day after. And did we mention that the classes take place in some of the most spectacular places on Earth? Talk about giving thanks.

ITALY

Beneath medieval vaulted ceilings, beside piles of just-picked herbs and baskets of freshly gathered



eggs, Aurora Baccheschi Berti teaches guests to craft ribbons of pappardelle with the patience of a saint. Author of *My Tuscan Kitchen*, a cookbook based on traditional recipes enlivened with a contemporary twist, Berti and her winemaker husband, Carlo, operate Castello di Vicarello, a seven-suite, 11th-century castle hotel that also serves as their home.

Ensnared in a vineyard in Italy's Maremma, just more than 80 miles from Florence, the property is a paradise of organic vegetable and herb gardens, pine-tree flanked trails, olive groves and wild boar-filled forests. A yoga pavilion and lilliputian spa add to the allure.

But it's the custom cooking courses that draw most guests. Participants sip Carlo's prodigious wines and, under Aurora's guidance, concoct their own repast—an afternoon-long task that might



consist of pasta making, ragu stirring, tart assembling and hazelnut crushing—all based on their preferences and the freshest ingredients gleaned from the garden. During hunting season, avid carnivores can stalk wild boar with Carlo, then take it tail to nose in the kitchen under the Tuscan tutelage of Aurora. vicarello.it

ORLANDO

Too many tired cooks stick to the tried and

(Opposite page) Chef Stéphane Beaucamp shares culinary tips at Lake Austin Spa Resort; the Aster Cafe. (This page, clockwise from top) See the beauty of Spanish cities, such as Granada, while learning to cook aboard a cruise; sharpen your skills at Orlando's JW Griffin Cooking School or the Alisal Guest Ranch and Resort

true when it comes to Thanksgiving. This year break from tradition to try something new. The JW Griffin Cooking School, located at Grande Lakes Orlando, a 500-acre resort with both a JW Marriott and The Ritz-Carlton, offers a Thanksgiving Throw Down sure to

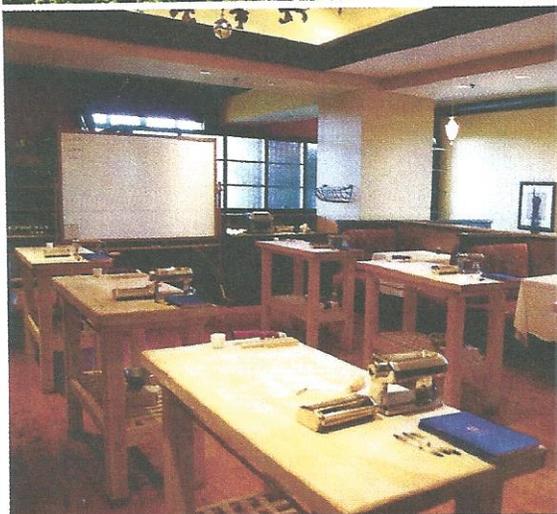
transform your turkey day. A one-day course scheduled for Nov. 15, this class teaches tricks of the trade, delving deeply into both basics, such as cranberry sauce from scratch, as well as new menu ideas. Open year round, the school offers seasonal cooking sessions led by the resort's premier chefs. This getaway located at the headwaters of the Everglades and just minutes from amusement parks, has on-site apiaries and recently opened the 13,000-square-foot Whisper Creek Farm, taking its farm-to-table approach to a whole new level. grandelakes.com

AUSTIN

With a wellness ethos that celebrates mind, body, and spirit, Lake Austin Spa Resort has luxury lakeside cottages for repose, myriad activities such as stand-up paddle boarding, and more than 100 treatment choices in its Lake-House Spa. But it's the highly touted enrichment programs that keep guests coming back for more. Promoting the concept that eating well is central to good health, this Austin enclave offers cooking classes with Executive Chef Stéphane Beaucamp, organic garden tours with Trisha Shirey, director of flora and fauna, and wine and cheese chats with visiting authors. To take your food focus up a notch, sign up for the monthly Culinary Experience program, a weeklong extravaganza of seminars and courses taught by visiting chefs that explore everything from the health benefits of tea to adventures in cocktail gardening to knife skills. In November, learn all about Latin cuisine with Sandra Gutierrez, author of *Latin American Street Food*, and enjoy the teachings of Sara Moulton, a Food Network personality. lakeaustin.com

SPAIN

Eating while on board a ship doesn't have to mean endless buffets. Instead, try Windstar Cruises, which offers epicurean programs that mirror its itineraries. Get tips from *Savuer* and your yacht's chef on local markets and restaurants and then participate in hands-on tutorials in each vessel's state-of-the-art facility. While Windstar offers a number of foodie tours, consider the Culinary & Wine Delights of



Spain II, an eight-day adventure that pops the cork on the indigenous and varied food and wine traditions from Barcelona to Valencia. Lectures on regional wine, vineyard excursions, and on-board paella-making classes will have you cooking (and eating) like a local. The Spanish voyage departs Nov. 15. windstarcruises.com

NORTHERN CALIFORNIA

Northern California's wine country embodies food-centric pursuits. At The Farmhouse Inn, a family-owned complex that borders the Russian River, a Michelin-starred restaurant sets the tone. A Butchering 101 experience introduces guests to Duskie Estes and John Stew-

art of Zazu Kitchen, who lead their students on a farm tour, then present butchering techniques and hands-on roast tying. The Orchard to Jam instruction begins with herb foraging in the hotel's garden, followed by chef-led jam making using herbs, fruit and wine. Elsewhere, at the Alisal Guest Ranch and Resort, Executive Chef Pascal Godé and grillmaster Frank Ostini host a BBQ Bootcamp, and at The Fairmont Sonoma Mission Inn & Spa, Executive Chef Bruno Tison guides cooking buffs of all levels in bespoke classes, which include wine pairings and up to five courses. farmhouseinn.com, alisal.com, fairmont.com/sonoma ★