



# Food, Travel & Art

*All Through The Lens  
In The South of France*

Sunday May 10<sup>th</sup>, 2015  
to  
Friday May 16<sup>th</sup>, 2015

The Best Culinary Food & Photography  
Tour!

This tour is for authors, bloggers, amateur and professional alike. Every level of expertise will be welcome!

We will be living in a 17<sup>th</sup> century (modernized) hill top villa for the full week. After morning breakfast everyday we will tour the countryside and small villages for tours, cuisine and photo

moments.

1. How to set up a photography shot without lighting or massive equipment  
Before breakfast will we all style and shoot our Typical French Breakfast of Croissants from the local village bakery.
2. Shooting food only with your smart phone.  
Only using the number one camera of the world... Your smart phone. How to get those shots fast and simple yet still good enough for USA Today.
3. From the natural waterfalls of the villages of Bar Sur Loup to Tourrettes
4. How do you shoot in a small area
5. Learning the process of shooting sunrises and sunsets.  
Nothing is more beautiful then the sun going down on the Mediterranean high atop the Medieval Village of Eze.
6. Action shots...  
How to take perfect action shots of your subjects
7. Making the perfect vacation shot.  
How to create perfect shots that everyone will want to see from people to places to things...

We will visit:  
Candy Making Factories  
Rose Growing Region and farming for Food Use  
Perfume Factories and Museums  
The Picasso Museum  
The Food Markets of Cannes  
Seeing the sites of the Cannes Film Festival  
Villages of:





**Valbonne:** (Where the 1995 film French Kiss with Meg Ryan was filmed)

**Opio:** Where Julia Child would purchase her olive oil and French herbs.

**Bar Sur Loup:** An old town that was partially bombed out during WWII, We will tour a 5<sup>th</sup> generation candy making facility and then have a cooking class using the flowers and herbs of the region.

**Grasse:** The aroma capital of the world! Tour the factories and museum.

**Biot:** Learn the forgotten art of glass blowing and tour the facility.

**Tourrettes:** The many natural waterfalls of this hillside village.

**Antibes:** This 5<sup>th</sup> Century BC fishing village houses the Picasso and Absinthe Museum which we will tour.

**Eze:** The closest village to Monaco, high a top the mountains built as a fortress. Having drinks on the patio of the hotel where burros take your luggage to your room.

**Cannes:** Markets, textile, cheese to fish mongers!

Every evening after our daily trips we will have a wine social hour with the focus on the day's shootings of pictures. Question and Answers about food, photography the region with the recap of the day. Then we will talk about the adventures of the next day and what to expect.

List of suggestive photography equipment needed:

Camera (a dslr would be best but any will do)

Lens (mid range like 24-70mm is a great travel lens)

Small travel tripod

Computer to edit photos and photo editing software (this is optional but highly recommended)

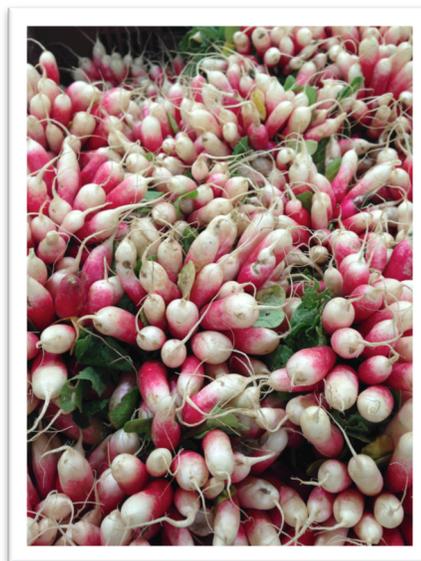
Small bag to carry it all in

Notes from Heather:

I am currently testing a few apps for the iPhone (also available on Andriod) as we get closer to the New Year, I will have some recommendations for ones that are great! If you have any specific questions on items that want to bring, please email me at [heather@heathergillphotography.com](mailto:heather@heathergillphotography.com) I'm happy to answer any questions you might have on gear to bring.

***What does the tour include?***

Tour Culinary Guide George Geary and  
Photographer Heather Gill





Spending money  
Camera equipment

**Costs:**

Everything listed in this brochure and more is included in the tour. What is not included: a few meals, snacks, spending money, insurance, and transportation to France. This tour has walking and stairs so you must be mobile to be able to attend. Some of the lodging is in the upper floors of the villa. Rooms are for doubles.

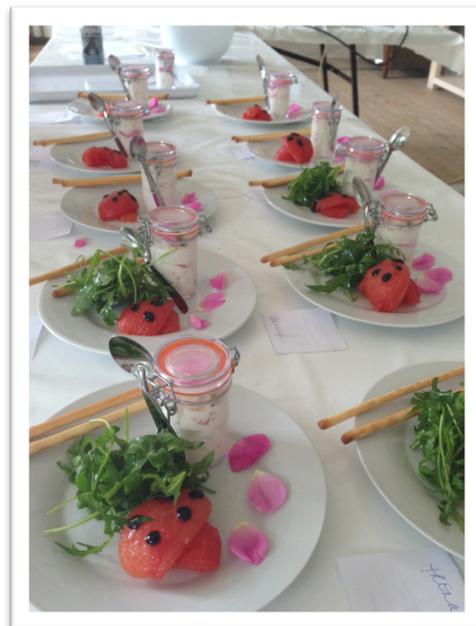
Tour per person: \$3975.  
Time of booking: \$2000.  
No refunds fully non-refundable.  
Remainder due Feb. 1st, 2015  
Sorry no singles at this time.

Email George at [ggeary@aol.com](mailto:ggeary@aol.com) for availability. Then you will need to send deposit and payable to:  
George Geary  
Post Office Box 77475  
Corona, CA 92877

Lodging in a 17<sup>th</sup> Century French Villa that is updated to modern conveniences.  
Lodging is double occupancy, the villa houses 10 guests on 3 floors with 3 modern bathrooms.  
Ground Transportation from Airport to Villa and Back (depending on your flight times).  
All tours, entrance fees, guides etc.  
Most all meals. French Continental Breakfast daily, mostly all lunches and dinners.  
Wine social nightly  
Cooking Classes (2)  
All tipping! (You never ever tip on a George Geary Tour)

***What does the tour not include?***

Flight to and from the Nice Airport from your home  
Transportation to the villa if you miss the arranged times.  
Some meals



### **Heather Gill**

Heather is the former photo editor for Edible Phoenix magazine. She is a classically trained chef with a degree in photography. Her work has focused on editorial for local magazines, local farms and small food business owners. Her work has been seen on Modern Luxury's Scottsdale Magazine, Souvenir Lifestyle Magazine, Flea Market Décor just to name a few. She spent 15 years as a working chef before turning to the camera and food photography.

### **George Geary CCP**



George Geary Culinary Productions have been conducting tours of major cities of America and Europe for 19 seasons. The former pastry chef of the Walt Disney Co, currently is the award winning tour operator from Frommers and also Tour Operator of the Year (2012) award with IACP. George's "food" was featured in many hit shows such as the famous Golden Girls cheesecake, The Colby's to It's A Living... His work of photography and writing has been featured in major newspapers (USA Today, Los Angeles Times, Orange County Register and WSJ) for over 20 years. His 10<sup>th</sup> cookbook will be coming out in fall. Currently George travels aboard Holland America Ships around the world and also works for Food Casting companies filling positions for shows such as The Taste and Top Chef.