



SPOUSE/COMPANION TOUR Tuesday, April 4, 2017

Mardi Gras World & New Orleans Cooking School



The day begins with a tour that allows you to experience firsthand what it takes to bring Mardi Gras to life year after year. See the hard work and extensive planning that goes into this grand event when you tour **Kern Studios**, an operating workshop that has created breathtaking floats for Mardi Gras and other parades around the world since 1947. www.kernstudios.com



A knowledgeable guide takes you through the massive studio, where artists and architects build Mardi Gras floats from the ground up. You'll learn about the history of this unique and festive tradition, going beyond its reputation to get a deeper understanding of the REAL Mardi Gras. And the tour ends with a slice of famous King Cake!

Following the tour, make your own Mardi Gras mask. Starting with a brief history of masking in New Orleans, you'll make your own, one-of-a-kind mask based on this unique tradition.

After Mardi Gras World, enjoy an afternoon at the **New Orleans School of Cooking** for a demonstration and lunch. Discover the local food and folklore of Louisiana while learning the basics of Louisiana cooking in a fun atmosphere. **BONUS!** Bring back a homemade praline after the demonstration. www.neworleansschoolofcooking.com



Itinerary

- 9:15 am: Depart on buses from Astor Crowne Plaza
- 9:45 am: Arrive at Mardi Gras World
- 11:00 am: Mask-making workshop
- 12:30 pm: Depart for cooking demonstration and lunch
- 3:00 pm: Depart cooking school
- 4:15 pm: Arrive back at hotel (approx time)

WEAR COMFORTABLE SHOES FOR WALKING!

Lunch Menu

Advise of any special dietary needs at registration.

- Corn & Crab Bisque
- Chicken & Smoked Sausage Jambalaya
- Bread and butter
- Mini Pecan Pie
- Abita Amber Ale (a local brew), water, coffee, tea and lemonade

Attendance is extremely limited ... REGISTER EARLY!

