

READY TO TOUR THE LAND OF SEVEN MOLES?



EXPLORE OAXACA'S CULINARY HERITAGE

- 8 days, 7 nights in Oaxaca City, Mexico
- Hotel accommodations
- Most meals & dinners at selected restaurants & street food stands
- Three Hands-on Cooking Classes
- Cheesemaking demo
- Grinding Chocolate preHispanic style
- Demonstrations in artist's homes and workshops
- Market tours with expert guide
- Special multi-course tasting menu at one of Oaxaca's top restaurants

SAVE THE DATE!

ONE SESSION ONLY!
NOVEMBER 9- 16, 2026

COST
\$4600 Per Person, Double Occupancy

+520-247-6338 📞

FOR MORE INFORMATION EMAIL
DONNANORDINCOOKS@GMAIL.COM

DONNANORDINCOOKS.COM

**CULINARY TOUR OF OAXACA, MEXICO
WITH
DONNA NORDIN
NOVEMBER 9-16, 2026**

Welcome to Oaxaca City – Land of Seven Moles – and its surrounding countryside to fully experience Oaxacan cuisine and culture. We will venture out to local villages where artisans demonstrate and display their works: weavers, potters, painters and printmakers. We will tour markets, attend several hands-on cooking classes; participate in making Oaxacan cheese and grinding toasted cacao beans for certain mole' recipes. In addition to the dinners we prepare at school and a few others, we will have a tasting dinner at one of the most highly rated restaurants in Oaxaca.

ITINERARY

● Welcome!! Take airport transportation to the hotel. Meeting at 5:00 pm at reception's hotel for an opening lecture with Kaelin and a cocktail. Then we head out to a restaurant to have our welcome dinner.

● 9:00 am pickup to Monte Albán with an expert guide. We will depart to Rancho Aurora, home of Seasons of my Heart Cooking School for our first hands-on cooking class. We will have a cheese making demonstration, then we will eat an almuerzo of salsa de queso. We will continue on with the lecture about Oaxacan food and the dishes we will be preparing for the cooking class. After eating the meal we have cooked, we return to Oaxaca City to relax.

● 9:00 am pickup for a visit to some of the artists of the region in Ocotlán, starting with Santa Maria Coyotepec for black pottery with the family of Doña Rosa, a famous artist who invented a special technique of burnishing. We continue on to visit Santo Tomas Jalietza to see their backstrap loom weavings, then San Martin Tilcajete to see the wood carvers. We will have lunch at Almu run by Jacobo and Maria's daughter Sabina and will end our day with a mezcal tasting. Evening taco run on the way back to Oaxaca, optional.

● 8:30 am pickup to explore one of the most traditional markets in the Central Valley. Teotitlán del Valle is a village of Zapotec rug makers. After a tour and snacks at the market we will visit a family of local folk artists.

We will have a rug making demonstration. We will go to visit their neighbor, a candle maker, to see a demonstration and her work. Afterwards we will go have a mezcal tasting. Then we will head on to El Tule to eat at El Milenario and look at one of the oldest trees in the world and visit their artisans market.

● 9:00 am pickup to head out to visit the family tomato farm in the Valley of Etla. We will continue on our journey to head out to visit the Studio of Oaxaca's own lithograph artist.

We will continue on to Seasons of my Heart for a chocolate making demonstration on the metate, followed by our hands-on cooking class.

● Day free to shop and explore. Pick up at 6:00 pm to go to Seasons of my Heart to enjoy a special dinner made by Chef Kaelin.

● 9:00 am pickup at the hotel to go to Central de Abastos, the largest Market in Oaxaca with Chef Kaelin to try and learn about the different ingredients used in the Oaxacan kitchen.

We will continue on to Seasons of my Heart for lunch and our final hands-on mole cooking class and farewell dinner in celebration, get ready for music and margaritas!!

● Breakfast at the hotel. Thank you for joining us. Have a great journey back home !

REGISTER TO ENSURE YOUR SPOT TODAY!

TOUR PRICE

DOUBLE OCCUPANCY
\$4600

SINGLE SUPPLEMENT
TBD

**Supplement to be added to final payment*

DEPOSIT
\$1,600 DUE IMMEDIATELY TO HOLD YOUR PLACE
PAYMENTS: \$1000 DUE BY MAY 15, 2026
FINAL PAYMENT: \$2000 DUE BY AUGUST 15, 2026

PLEASE NOTE
DEPOSITS ARE NON-REFUNDABLE UNLESS
A REPLACEMENT GUEST FILLS YOUR SPOT

DEPOSIT PAYABLE TO DONNA NORDIN VIA CHECK OR ZELLE [520-247-6338]

Please complete and return the registration & Zelle or mail a check payable to:
Donna Nordin, 6002 Placita Pajaro, Tucson, AZ 85718

Questions? Contact Donna at 520-247-6338 or donnanordincooks@gmail.com

Name(s) _____

Email _____

Address _____

State _____ Zip _____ Phone _____

Session:

November 9- 16, 2026

A confirmation email will be sent once your spot is confirmed.

**Please note: Deposits are non-refundable unless
a replacement guest fills your spot*

Deposit: _____ Payment (5/15/2026) _____ Final Payment (8/15/2026) _____