

**To:** Jeffrey Epstein[jeevacation@gmail.com]  
**From:** [REDACTED]  
**Sent:** Fri 5/11/2018 5:59:19 PM  
**Subject:** Cookery Classes in Italy - Good Tastes of Tuscany

[https://tuscany--cooking--class-com.cdn.ampproject.org/a/s/tuscany-cooking-class.com/cookery-classes-in-italy/?gclid=CjwKCAjw\\_tTXBRBsEiwArqXyMke\\_xAAx\\_IVJ\\_RzlQbOeJUTg\\_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD\\_BwE&js\\_v=0.1&usqp=mq331AQGCAEYASgB#origin=https%3A%2F%2Fwww.google.com&prerenderSize=1&visibilityState=prerender&paddingTop=54&p2r=0&horizontalScrolling=0&csi=1&aoh=15260614936811&viewerUrl=https%3A%2F%2Fwww.google.com%2Famp%2Fa%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fampru%3Dhttp%3A%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fgclid%253DCjwKCAjw\\_tTXBRBsEiwArqXyMke\\_xAAx\\_IVJ\\_RzlQbOeJUTg\\_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD\\_BwE%26amps%3DABrCj644b6oqbTD3vDihPEu0KF6bK3hKxA&replaceUrl=https%3A%2F%2Ftuscany--cooking--class-com.cdn.ampproject.org%2Fa%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fgclid%3DCjwKCAjw\\_tTXBRBsEiwArqXyMke\\_xAAx\\_IVJ\\_RzlQbOeJUTg\\_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD\\_BwE%26amp;js\\_v%3D0.1%26usqp%3Dmq331AQGCAEYASgB&history=1&storage=1&cid=1&cap=swipe%2CnavigateTo%2Ccid%2Cfragment%2CreplaceUrl](https://tuscany--cooking--class-com.cdn.ampproject.org/a/s/tuscany-cooking-class.com/cookery-classes-in-italy/?gclid=CjwKCAjw_tTXBRBsEiwArqXyMke_xAAx_IVJ_RzlQbOeJUTg_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD_BwE&js_v=0.1&usqp=mq331AQGCAEYASgB#origin=https%3A%2F%2Fwww.google.com&prerenderSize=1&visibilityState=prerender&paddingTop=54&p2r=0&horizontalScrolling=0&csi=1&aoh=15260614936811&viewerUrl=https%3A%2F%2Fwww.google.com%2Famp%2Fa%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fampru%3Dhttp%3A%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fgclid%253DCjwKCAjw_tTXBRBsEiwArqXyMke_xAAx_IVJ_RzlQbOeJUTg_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD_BwE%26amps%3DABrCj644b6oqbTD3vDihPEu0KF6bK3hKxA&replaceUrl=https%3A%2F%2Ftuscany--cooking--class-com.cdn.ampproject.org%2Fa%2Ftuscany-cooking-class.com%2Fcookery-classes-in-italy%2F%3Fgclid%3DCjwKCAjw_tTXBRBsEiwArqXyMke_xAAx_IVJ_RzlQbOeJUTg_KGaijEtYmpw32zMg0zjJ6KHv7D55BoCQvAQAvD_BwE%26amp;js_v%3D0.1%26usqp%3Dmq331AQGCAEYASgB&history=1&storage=1&cid=1&cap=swipe%2CnavigateTo%2Ccid%2Cfragment%2CreplaceUrl)

# **Cookery Classes in Italy - Good Tastes of Tuscany**

## **Cookery Classes in Italy**

We offer a number of different itineraries to suit participants of all cooking levels from novice to the expert.

Italy is a country of great diversity and is made up of twenty provinces. Each has a very unique personality with dialect customs, traditions, architecture and of course food and wine that vary greatly from region to region. From the hot dry south to the cool alpine foothills, the regional cuisines are as varied as the climate. The golden hills of saffron in the Abruzzi lend a zesty spice to local risotto, while the bay of Naples is renowned for its Frutti di mare and Mozzarella di bufala. Visitors to Tuscany can sample rustic delicacies like truffles and porcini mushrooms in the autumn. Hearty soups in the winter and lemony colomba cakes or asparagus risotto in the spring around Easter.

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