



## Learn the secrets of fine cuisine at the Culinary Arts Center — presented by *Food & Wine* magazine

Holland America Line has long been known for some of the finest dining at sea. And now, in addition to enjoying exquisite dishes, you can learn from and mingle with top chefs, wine experts and leading cookbook authors. Introducing the Culinary Arts Center, presented by *Food & Wine* magazine, now part of the Holland America cruise experience\*. Much more than a state-of-the-art demonstration kitchen, this enrichment program gives you a firsthand glimpse at chefs in action through demonstrations, tasting events and intimate hands-on cooking classes. It's one more reason Holland America Line is the leader in premium cruising.

### A RECIPE FOR SUCCESS

The Culinary Arts Center — presented by *Food & Wine* magazine — brings the pages of the epicurean magazine alive. You'll learn tricks of the trade from top professionals and try your hand at preparing dishes and tasting wines. Other opportunities may include book signings, question-and-answer sessions, market tours in ports of call and specially designed onboard menus.

### A CENTER DEVOTED TO CULINARY EXCELLENCE

Each Culinary Arts Center\* features an innovative theater-style venue,

state-of-the-art show kitchen, plasma video screens and a large cooking display counter. The centers host a wide range of culinary activities that have been extremely well received by culinary aficionados, devoted "foodies" and guests who simply love to cook.

### HANDS-ON COOKING CLASSES

In addition to free demonstrations by the experts, our Culinary Arts Center, presented by *Food & Wine* magazine, offers at least two 90-minute, hands-on cooking classes on every cruise. The sessions are limited to just 12

participants. Classes are offered at a nominal fee.

### BOOK TODAY TO ENSURE YOUR PREFERRED CRUISE

Take advantage of the programs offered in the Culinary Arts Center on every Holland America cruise. Or, if you're interested in a cruise with a specific guest chef, be sure to book early.

Special group culinary cruise amenities are also available. See reverse for details.

\* Culinary Arts Centers are currently operating on most ships and will be in place across the entire Holland America fleet by fall 2006. For complete details visit [www.hollandamerica.com](http://www.hollandamerica.com).

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## THE CULINARY ARTS CENTER GROUP EXPERIENCE

Now your group can customize their own special culinary cruise experience.

This program is a great way for food and wine aficionados, epicurean groups, dinner clubs and those who simply love to cook to add a unique dimension to the cultures and places they visit. Partner with a local restaurant, chef or other culinary expert to create your own memorable group cruise experience.

### 2007 CULINARY ARTS CENTER PROGRAM (minimum group size 25 paid guests\*)

BENEFITS BELOW ARE IN LIEU OF GAP POINTS.

- Culinary Arts Center rental for two 1-hour demonstration sessions lead by a group-provided chef
- Private Premium Wine Tasting with the Cellarmaster (45 minutes) — includes 5 premium wines, plate of deluxe food samples
- 8"x 10" color group photo — one per double occupancy guest

\*If less than 25 paid guests (excluding 3rd/4th guests), the group will instead receive the GAP points available on the sailing at the time of original booking. In some cases, the Culinary Arts Center amenities may be provided for smaller groups for an additional fee. Due to the limited capacity of the Culinary Arts Center, groups must identify this option at the time of initial booking. The number of groups we can accept under this program on any sailing may be limited.

## Holland America Line CULINARY ARTS CENTER PRESENTED BY FOOD & WINE MAGAZINE

### A WHO'S WHO OF TOP CHEFS

We've invited some of the world's top chefs, wine experts and cookbook authors — many from the pages of *Food & Wine* magazine — to join us on board select sailings.

Scheduled guest culinary experts include:

| CHEF  | CRUISE                                 | 2007 DEPARTURE DATE | FROM/TO                      | SHIP          |
|---|--|---------------------|------------------------------|---------------|
| Anthony Marini – Local Restaurant, Birmingham, AL                             | 8-day Caribbean                        | Jan 6               | Roundtrip Tampa              | ms Veendam    |
| Suvir Saran – Dévi, New York City, NY   | 20-day Antarctica/South America        | Jan 11              | Valparaiso to Rio de Janeiro | ms Rotterdam  |
| Keegan Gerhard – Pastry Chef, Food Network host                               | 105-day Grand World Voyage             | Jan 15              | Roundtrip Fort Lauderdale    | ms Amsterdam  |
| Ryan Magarian – Master Mixologist, Liquid Kitchen™                            | 105-day Grand World Voyage             | Jan 15              | Roundtrip Fort Lauderdale    | ms Amsterdam  |
| Anoosh Shariat – Park Place on Main, Louisville, KY                           | 14-day Australia/New Zealand           | Jan 19              | Auckland to Sydney           | ms Statendam  |
| Paulette Mitchell – Cookbook author and culinary instructor                   | 30-day Hawaii, Tahiti & Marquesas Isl. | Jan 22              | Roundtrip San Diego          | ms Ryndam     |
| Jason Wilson – Crush, Seattle, WA   | 7-day Mexico                           | Jan 27              | Roundtrip San Diego          | ms Oosterdam  |
| H. Alexander Talbot & Aki Kamozaawa – Keyah Grande Resort, Pagosa Springs, CO | 14-day Australia/New Zealand           | Feb 2               | Sydney to Auckland           | ms Statendam  |
| Victor Scargle – Julia's Kitchen, COPIA, Napa, CA                             | 14-day Australia/New Zealand           | Feb 16              | Auckland to Sydney           | ms Statendam  |
| Richard Chamberlain – Chamberlain's Steak and Chop House, Dallas TX           | 7-day Caribbean                        | Feb 17              | Roundtrip Fort Lauderdale    | ms Zuiderdam  |
| Matthew Karp – PLATES, Larchmont, NY  | 7-day Caribbean                        | Feb 18              | Roundtrip Tampa              | ms Veendam    |
| Holly Turner – Three Rivers Winery, Walla Walla, WA                           | 7-day Mexico                           | Mar 3               | Roundtrip San Diego          | ms Oosterdam  |
| Thierry Rautureau – Rover's, Seattle, WA                                      | 7-day Caribbean                        | Mar 4               | Roundtrip Fort Lauderdale    | ms Westerdam  |
| Marcus Samuelsson – Aquavit and Riingo, New York City, NY                     | 11-day Caribbean                       | Mar 10              | Roundtrip New York           | ms Noordam    |
| Rafih Benjelloun – Imperial Fez, Atlanta, GA                                  | 56-day Grand Transatlantic             | Mar 12              | Roundtrip Fort Lauderdale    | ms Prinsendam |
| Raphael Lunetta – JIRaffe, Los Angeles, CA                                    | 16-day South America                   | Mar 20              | Valparaiso to Rio de Janeiro | ms Rotterdam  |
| Linton Hopkins – Restaurant Eugene, Atlanta, GA                               | 7-day Caribbean                        | Apr 7               | Roundtrip Fort Lauderdale    | ms Zuiderdam  |
| Beau MacMillan – Elements Restaurant, Paradise Valley, AZ                     | 10-day Caribbean                       | Apr 11              | Roundtrip New York           | ms Noordam    |
| Bradford Thompson – Mary Elaine's at the Phoenician, Scottsdale, AZ           | 14-day China/Japan                     | Apr 19              | Hong Kong to Osaka           | ms Statendam  |
| Michael Symon – Lola, Cleveland, OH; Parea, New York City, NY                 | 10-day Mediterranean                   | Apr 19              | Venice to Venice             | ms Veendam    |
| Ken Oringer – Clio, Boston  | 17-day Transpacific Asia & Alaska      | May 3               | Osaka to Vancouver, BC       | ms Statendam  |
| Julie Reiner – Flatiron Lounge, New York City, NY                             | 16-day Europe                          | May 14              | Athens to London             | ms Rotterdam  |
| Dean Max – 30/30 Ocean, Ft. Lauderdale, FL                                    | 10-day Mediterranean                   | May 19              | Roundtrip Venice             | ms Veendam    |
| Alexandra Guarnaschelli – Butter, New York City, NY                           | 12-day Baltic                          | May 30              | London to Copenhagen         | ms Rotterdam  |
| Philip Mihalski – Nell's, Seattle, WA   | 7-day Alaska                           | Jun 8               | Roundtrip Seattle            | ms Amsterdam  |
| Marlin Kaplan – One Walnut, Cleveland, OH                                     | 15-day Europe                          | Jun 8               | Venice to Copenhagen         | ms Veendam    |
| Jose Gutierrez – Encore, Memphis, TN  | 10-day Mediterranean                   | Jun 9               | Roundtrip Rome               | ms Westerdam  |
| Andrew Carmellini – A Voce, New York City, NY                                 | 12-day Baltic                          | Jun 23              | Rotterdam to Copenhagen      | ms Rotterdam  |
| Brian Duncan – wine director, Bin 36, Chicago, IL                             | 14-day Europe                          | Jun 26              | Rome to Amsterdam            | ms Prinsendam |
| Matthew Gennuso – Chez Pascal, Providence, RI                                 | 7-day Canada/New England               | Jun 30              | Roundtrip Boston             | ms Maasdam    |
| Pichet Ong – Pastry Chef, P*ONG, New York City, NY                            | 7-day Alaska                           | Jul 1               | Roundtrip Seattle            | ms Noordam    |
| Peter Marks – Wine Director, COPIA, Napa, CA                                  | 7-day Alaska                           | Jul 28              | Roundtrip Seattle            | ms Oosterdam  |
| Andrew Shotts – Garrison Confections, Providence, RI                          | 18-day Transatlantic                   | Aug 22              | Copenhagen to New York       | ms Veendam    |
| James Boyce – Studio at Montage Resort, Laguna Beach, CA                      | 15-day Europe                          | Aug 22              | London to Athens             | ms Rotterdam  |
| David McMillan – 62 Main, Dallas, TX  | 10-day Mediterranean                   | Sep 8               | Roundtrip Rome               | ms Westerdam  |
| Fran Bigelow – Fran's Chocolate, Seattle, WA                                  | 12-day Europe                          | Sep 18              | Roundtrip Athens             | ms Rotterdam  |
| Kent Rathbun – Abacus and Jasper's, Dallas, TX                                | 10-day Panama Canal                    | Nov 3               | Roundtrip Fort Lauderdale    | ms Volendam   |
| Paulette Mitchell – Cookbook author and culinary instructor                   | 21-day Mediterranean & Atlantic        | Nov 3               | Rome to Fort Lauderdale      | ms Prinsendam |
| Michael Bloise – WISH, Miami, FL  | 14-day Australia/New Zealand           | Nov 4               | Sydney to Auckland           | ms Statendam  |

At least two culinary demonstrations per cruise will be offered.

Please visit [www.hollandamerica.com](http://www.hollandamerica.com) for schedule updates.

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