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## Barcelona & Modernity – A Food and Art Itinerary

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*Wellfleet, Mass., June 27, 2007* — “Barcelona’s *genius loci* is unexportable,” said the New Yorker art critic, Peter Schjeldahl, after viewing “Barcelona and Modernity” this spring at the Metropolitan Museum. The show was the first American exhibition of the artists who positioned the Barcelona as Spain’s cultural capital at the turn of the 20th century. The Gaudí works alone, he said, ought to provoke, “an immediate call to a travel agent.”

“There’s really nothing like seeing these pieces in Barcelona,” says Teresa Parker, one travel planner who is ready for those calls. Parker’s new “Barcelona & Modernity” tours were as much inspired by the show as by responses like Schjeldahl’s. Parker knows that a Gaudí bench is far more magical in the swirly, swanky-utopian setting of Casa Batlló than it could ever be in a museum exhibition hall.

“I feel the same way about Catalan food,” says Parker, who trained as a chef in Barcelona and now runs the small group culinary tour company, Spanish Journeys. “Some of the most wonderful flavors are definitely unexportable.” Like Palamós shrimp tasted while sailing out of that harbor. Or a thick hot chocolate sipped alongside the savvy cooks who’ve finished their Boquería market shopping early.

Although Spanish Journeys usually pursues the city’s culinary arts, the Metropolitan Museum show spurred a collaboration with a Barcelona-based art historian for this itinerary. Their aim is curate traveler’s experiences in a city that is now so popular and bustling it can feel overwhelming. Parker says that by combining great food and art with routes that reveal landscape and history, “travelers will leave with something that can be brought home: a deeper sense of Barcelona’s creative spirit.”

The “Barcelona & Modernity” tours, designed for lovers of food and art, will be offered three times this fall: September 15-22, October 13-20, and November 3-10, including:

- 6 nights double occupancy in a simple, stylish hotel;
- All breakfasts, 4 lunches, and 2 dinners—excellent Catalan cuisine, both traditional and innovative;
- Selected wines paired with every meal;
- Great tastings, chocolates at a shop run by Ferran Adrià’s pastry chef and brother Albert; cava at a wine bar specializing in Spain’s best bubbly;
- Daily private walking tours led by an artist and an art historian who have in-depth knowledge of Barcelona’s art, artists, and the stories behind their works;
- Private excursion to the Costa Brava, Sant Pere de Rodes, Cadaqués and Figueras;
- Entrance with your private guide to 11 museums;
- All ground transportation (except the short taxi ride from and to the airport);
- Travel medical insurance MedEx TravMed Abroad.

**The trip price is \$2695 per person; single supplement, \$300.** Limited to 16 participants. Travelers must book and pay for their own air tickets. The tour starts and ends at your hotel in Barcelona. Details and registration at: [www.spanishjourneys.com](http://www.spanishjourneys.com).

Spanish Journeys offers custom culinary tours in Catalonia and Barcelona. Company director Teresa Parker, a bilingual chef who trained in Barcelona, arranges the food experiences on this trip, while a local artist and art historian serve as our city guides.

For more information about this or other Spanish Journeys itineraries, contact Teresa Parker at [teresa@spanishjourneys.com](mailto:teresa@spanishjourneys.com), or by mobile phone at 917-363-0339.

