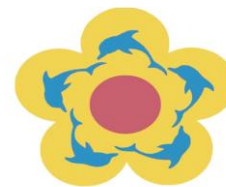


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*Isabel Goldsmith-Patino's*  
**LAS ALAMANDAS**  
PARADISE FOUND

[www.alamandas.com](http://www.alamandas.com)

## **Forage & Fish: Learn the Secrets of Mexican Cuisine on a Savory Culinary Journey with Las Alamandas' Master Chef**



**Costalegre, Mexico, May 30, 2013:** Turn your vacation into an exhilarating culinary journey with the master chef of Las Alamandas ([www.alamandas.com](http://www.alamandas.com)) as your personal guide. From visiting the resort's organic gardens to personalized instruction in the resort kitchen to a lakeside lunch with your fish caught before your eyes, you'll be immersed in the secrets and techniques of preparing contemporary Mexican cuisine. At the same time, you will enjoy all of the amenities and pleasures of a relaxing,

luxurious and pampered stay at enchanting Las Alamandas.

The *"From the Chef's Kitchen"* experience is a perfect fusion of fun and culinary education:

- Three nights in a luxurious suite.
- Daily cooking classes with the Head Chef.
- Picking the ingredients for your dishes in Las Alamandas' organic fields and orchards, where lettuces, herbs, vegetables and fruits are grown.
- Lunch by a lake of grilled fish caught on the spot by a local fisherman (talk about fresh!) with instruction in how to prepare Mexican-style fish.
- Welcome margaritas, tropical fruit platters, fresh lemonades.



From the Chef's Kitchen is a personal culinary journey that you will enjoy for years to come as you prepare delicious Mexican specialties at home for family and friends.

**Offered through October 20, 2013, the package starts at just \$1,060 for two people. For reservations: toll free in the U.S. and Canada 888-882-9616, or [info@alamandas.com](mailto:info@alamandas.com).**

A culinary vacation at sublime Las Alamandas comes with many special ingredients: a gorgeous setting of a 1,500-acre private nature reserve; balmy weather and warm water warm for swimming and water sports; a Spa Pavilion by the sand for massages and treatments to the sound of the waves; exceptionally spacious and luxurious suite accommodations with oversize bathtubs and terraces; miles of white-sand private

beaches; spectacular sunsets; and numerous activities, from kayaking on bird lagoons and riverboat cruises to bird watching and hiking.



Las Alamandas is an all-suite boutique resort in an unspoiled tropical paradise located midway between Puerto Vallarta and Manzanillo along Mexico's *Costalegre*. The 17 beautifully appointed suites are located within seven villas with vibrant contemporary Mexican chic décor. The suites are designed for casual indoor-outdoor living with spacious terraces and patios, panoramic views, and most with a private Jacuzzi.

The sophisticated, delicious and healthy cuisine is prepared with seafood freshly caught by local fisherman, meats and free-range eggs and chicken raised by local farmers, and vegetables, lettuces, herbs and fruits grown in the resort's own organic gardens.



Among the facilities and activities are a lighted tennis court, beach volleyball, half basketball court, croquet, lawn chess, 60-foot swimming pool, fully equipped air-conditioned gym and ping-pong. A Kids Club offers a program of games, arts and crafts, and activities. A lounge with a big-screen TV is an ideal family gathering spot to watch movies together.

Las Alamandas boasts one of the most beautiful natural environments of any resort. It is nestled on its own private sweep of white-sand beach, with a rocky cape at both ends, amid verdant gardens of towering palms, flowing fountains, expansive lawns and flowering plants – including the resort's namesake yellow La Alamanda, also known as the Copa de Oro. All around are untouched beaches where sea turtles lay their eggs, lagoons and streams that are habitats for numerous species of birds, jungle terrain traversed by trails that are ideal for biking and hiking, and lookout points with dramatic panoramas of the coast.

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