



DEPARTURES

JANUARY/FEBRUARY 2016

A DOG'S BEST FRIEND

A DAY IN THE LIFE OF A HOLLYWOOD TRAINER



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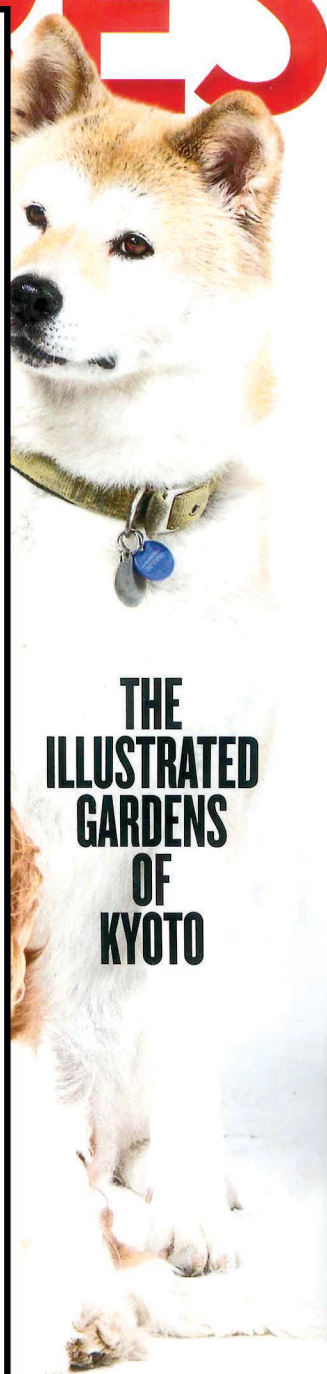
WELL FASHIONABLE

No. 40 AMERICANS IN BURGUNDY

Where to master the art of French cooking

The best thing about going to work is my family," says Marjorie Taylor, proprietress of the **Cook's Atelier**, the cooking school she founded in Burgundy's wine capital, Beaune, France, with her daughter, Kendall Smith Franchini. Taylor ran a cooking school and restaurant in Phoenix, Ruby Beet Gourmet, but moved to Beaune in 2008 to be closer to her daughter, who was there working for Kermit Lynch Wine Merchant. The duo began offering cooking classes in Taylor's tiny apartment, and by 2013, they moved into a light-filled studio they turned into a teaching kitchen, store, and wine shop. The school runs a one-day Cook's Atelier Day in Burgundy, which includes a market tour, class, and a long, wine-filled lunch, while multiday workshops add visits to farms and cheese makers. This year, the duo will launch a line of organic olive oils and spices. "We've really created a life that is slow and meaningful," Taylor says. *Classes from \$270; 43 Rue de Lorraine; 33-618483-1618.*

Slow Food A salad of white and green asparagus, prosciutto, and egg



THE ILLUSTRATED GARDENS OF KYOTO