



JOIN NEST IN OAXACA, MEXICO!

In January 2015, travel with Nest to the bustling city of Oaxaca, Mexico to celebrate one of the world's most colorful cultures through the modern reinvention of indigenous ceramic craft.



Explore the lively market place, fiery mescal, and bold cuisine; gather with generations of artisan women for the rich tradition of storytelling.

Watch craft come to life as you experience what makes the ancient Oaxacan culture so worth preserving.



Reawaken to the connection between artisan and earth as we light the first environmentally responsible kilns that will help to conserve Oaxaca's historic landscape.

Deepen your appreciation by creating a timeless piece of your own.



Play a vital role in the symbolic ground breaking of Nest and artisan partner Colectivo 1050's pottery museum and workshop—the future home to thousands of catalogued ancient techniques and treasures.

Strengthen bonds with fellow Nest supporters as together we bring renewed hope to the beautiful people of Oaxaca.

ITINERARY

Hotels

Traditional colonial-style boutique hotels **Casa Oaxaca**, **Casa Catrina** and La Casona de Tita are situated within a three-block radius of one another in Central Oaxaca.

Day One—January 22

Mid-afternoon **Arrival.** Settle into hotel.

7 pm **Welcome dinner.** Dinner will be served on the roof at **Casa Oaxaca restaurant**, overlooking the Church of Santo Domingo. Enjoy a modern take on traditional Oaxacan cuisine prepared by internationally recognized chef, Alejandro Ruiz.

Day Two—January 23

9 am **Introduction to Colectivo 1050°.** Visit to Oaxaca 1050° offices followed by breakfast on the patio.

10:30 am **Trip to San Marcos Tlapazola.** Meet the three generations of Mateo family women and the creative minds behind Colectivo 1050°.

Savor a mid-morning Mexican hot chocolate served with pastries in the company of the amazing Mateo women as they share their vision for the future of Colectivo 1050°. Round out the morning shopping the stunning ceramics housed inside the Mateo family home and studio.

1:30 pm **Lunch at Tlamanalli.** Relish an epic farm to table experience in the courtyard of the Tlamanalli weaving studio. Experience chef Abigail Mendoza Ruiz’s talent for blending “Indian heritage of cooking and craftsmanship into artful, Zapotecan fare.”

Afternoon **Optional visit to Oaxacan Botanical Gardens.** Wander the gardens, home to the most extensive collection of cacti and agaves in Oaxaca, or take time to explore and shop the crafts of vibrant central Oaxaca. *(Nest will provide a map and list of suggested sites and shopping prior to visit!)*

7:30 pm **Dinner at Los Danzantes.** Balance traditional Mexican fare with experimental preparation for a flavorful local meal.

9:30 pm **Private mezcal tasting at Mezcaloteca.** Uncover the history and process behind Oaxaca’s world-renowned spirit—through an expert-led tasting of private label Mezcals from throughout the region.

Day Three—January 24

- Morning** **Breakfast at hotel.** *Please also feel free to explore another not-to-miss local restaurant pulled from Nest’s recommended list.*
- 9:30 am** **Visit to Rufina’s ceramics workshop.** Watch the traditional firing process via demonstrations using locally employed kilns, as well as new environmentally responsible kilns, whose use Nest is working to expand upon.
- 2 pm** **Lunch at Las Tlayudas de San Jacinto.** Enjoy lunch at this “Mexican kitsch” restaurant, famous and popular among locals. Treat yourself to the most amazing Tlayudas you’ve ever had in an atmosphere of vibrant décor and upbeat Cumbia music.
- Afternoon** **Museums and shopping in central Oaxaca.** Explore contemporary artwork in the light and spacious **contemporary art museum** (MACO) or Oaxaca’s famous **textile museum**—a vibrant collection of both Mexican and international work housed in a restored colonial building—both must sees! Continue to make your way through the rest of Nest’s list of suggested sites.
- 6:30 pm** **Drinks on the Zocolo.** Feel of the energy and life of the central square, surrounding by local musicians, entertainers and families—while sipping a refreshing early evening margarita.
- 8 pm** **Dinner at Origen.** Experience fine dining in this artistic and architecturally impressive establishment.

Day Four—January 25

- Morning** **Breakfast at hotel.** *Please also feel free to explore another not-to-miss local restaurant pulled from Nest’s recommended list.*
- 9:30 am** **Trip to San Bartolo Coyotepec, a village of black clay artisans.** Visit the home of a local artisan to discuss their craft and culture, shop the black clay market, and take in the sites of the Museo de arte popular de Oaxaca (Oaxaca’s hand craft and folk art museum).
- 1 pm** **Lunch at La Biznaga.** Savor a delicious slow food experience in central Oaxaca.
- Afternoon** **Authentic Mexican market shopping.** Peruse the bevy of local goods on sale at this bustling open-air market outside Oaxaca—a sensory experience of food, craft, music and people.
- 7 pm** **Farewell dinner.** Reflect and celebrate over a delicious home-cooked meal prepared by Colectivo 1050° artisan leaders, Kythzia and Diego, hosted at their beautiful home just outside of town.

Day Five—January 26

Depart



WE HOPE YOU CONSIDER JOINING US
ON THIS LIFE-ALTERING JOURNEY.

Your \$5,000 fully tax-deductible contribution will be used to further Nest's artisan business development projects around the world.

An additional \$2,000 fee will be used to cover all-inclusive trip expenses (including interior travel, lodging and meals). **Please note that cost of airfare is not included.*

For more information please contact Rebecca van Bergen, (rebecca@buildanest.org), Founder and Executive Director of Nest.

Building beauty, sustainability, and prosperity