2027 Women's Trip to Oaxaca
February 21-27

JB Journeys

Oaxaca is considered to be the cultural capital of Mexico, which says a lot. The city and the nearby archaeological site of Monte Alban were designated a UNESCO World Heritage Site in 1987 due to their outstanding cultural significance. The designation highlights the preservation of both pre-Columbian and colonial heritage, showcasing the continuity of indigenous and European influences over centuries.

The city of Oaxaca was founded in 1529 in a small valley occupied by a group of Zapotec Indians. It is an example of sixteenth XVI century colonial city and of town planning given that it retains its trace in the form of checkerboard with square blocks and portals on all four sides of the square. The center of the city remains the center of economic, political, social, religious and cultural activity. It retains its iconic architecture and the buildings representative of a cultural tradition of more than four centuries of art and history. A total of 1,200 historic monuments has been inventoried and listed. The major religious monuments, the superb patrician town houses and whole streets lined with other dwellings combine to create a harmonious cityscape. Fine architectural quality also characterizes the 19th-century buildings in this city that was the birthplace of Benito Juarez and which, in 1872, adopted the name of Oaxaca de Juarez. Being located in a highly seismic zone, the architecture of the city of Oaxaca is characterized by thick walls and low buildings. The mestizo population keeps alive both traditions and ancestral customs.

Our tour offers the opportunity to visit some of the ancient sites and experience Zapotec culture, crafts, and traditions. This journey is designed to immerse participants in Oaxaca's vibrant regional culture, with a special emphasis on local crafts, traditional textiles, authentic cuisine, and the customs that define the area. To ensure a personalized and meaningful experience, the tour is limited to a maximum of 11 guests and will operate with a minimum of 8 travelers.

Sunday, Feb 21, Day 1: (D)
Arrive Oaxaca by mid-afternoon, we recommend the American Airlines flight 2187 from DFW, which arrives Oaxaca (OAX) at 1:11 pm. On arrival, go through passport control and collect any checked bags. Once through customs, exit and look for a driver with a JB Journeys sign. The drive will take less than 30 minutes to the hotel.

Our first group meeting will be at 4:30 PM in the hotel bar, followed by a walking tour of Oaxaca to orient ourselves and the chance to try some authentic traditional street food (*un poco de todo*.)

Overnight: Nau'ra Centro Boutique Hotel

Monday, Feb 22, Day 2: (B,D)
10:00 am - After breakfast at our hotel, we'll take off on a walking tour of the historic city. We should return around 1:00 pm.

Lunch on your own and afternoon free.

Tonight we will have dinner at one of Oaxaca's best restaurants. La Cocina de Humo, where we'll be served a menu of traditional foods sourced from local farms in the state.

Tuesday, Feb 23, Day 3: (B,L)

Please have an early breakfast and be ready to leave the hotel at 9:00 am for a full day. First we'll drive to the small village of San Martin Tilcajete, to see a workshop that is internationally renowned for creating *alebrijes*, hand-carved and painted wooden sculptures that depict fantastic, colorful creatures. During the visit, you'll have the chance to learn about the entire *alebrije*-making process, from selecting and carving the copal wood to applying intricate designs inspired by Zapotec iconography. The workshop also has a store where you can purchase certified *alebrijes*, which are considered art investments due to their increasing value each year.

After a local lunch, we head to San Bartolo Coyotepec to see a workshop of the traditional black clay pottery, known as *barro negro,* for which Oaxaca is famous. At this historic atelier, you'll have the opportunity to observe skilled artisans as they demonstrate the unique process of creating *barro negro* pottery. You'll learn about the traditional methods used to mold and polish the clay, resulting in the signature glossy finish that has made these pieces famous worldwide. About 600 local families are involved in the business of making this pottery.

We will return back to the hotel around 5 pm and dinner is on your own.

Wednesday, Feb 24, Day 4: (B,L)
This is our longest day in the field, so we'll leave around 9 am, after breakfast in the hotel. As we journey to the weaving village of Teotitlan del Valle, prepare to be captivated by the artistry of a weaving studio where skilled artisans will showcase their spinning and weaving techniques, revealing the intricate process behind each vibrant piece. We will visit a Women's Weaving Cooperative, offering a profound glimpse into the lives of these talented women, whose craftsmanship not only preserves age-old traditions but also empowers the community through their inspiring stories and collaborative spirit.

From there we'll travel to the village of Matatlán, known as the world capital of mezcal. We'll learn how it's grown, harvested, and produced. And of course, how it tastes! With experts, we'll learn how to make cocktails. Lunch is included here.

Thursday, Feb 25, Day 5: (B,L)

After breakfast at the hotel, we'll begin our day of culinary magic with a visit to the Central de Abastos Market, the largest market in the state of Oaxaca, to see where all good cooks and the city's chefs shop for fresh produce. Then we will travel to the Seasons of my Heart Cooking School located at the Rancho Aurora in Etla, a small agricultural community in a lush setting half an hour outside of Oaxaca City. Everyone dons an apron for a hands-on experience of preparing dishes step by step, learning techniques and tasting along the way. Finally, we sit down for a well earned and delicious meal.

Today's class is led by Chef Kaelin Ulrich Trilling, son of the late Susanna Trilling, Susana was a chef, teacher, caterer, author, TV host, food consultant, and director of *Seasons of My Heart* Cooking School. She began her professional culinary journey in 1974, taking on her first chef position in 1976. Early in her career, she worked as a sous chef at Sweetish Hill and Fonda San Miguel in Austin, Texas. Susana focused on molés, the traditional dish of Oaxaca.

Return to the hotel around 5-5:30 pm and dinner on your own.

Friday, Feb 26, Day 6: (B,L)

Have an early breakfast, as we want to depart the hotel by 8 am to try and beat the heat of the day as we visit Monte Albán. **Monte Albán** is a large pre-Columbian archaeological site in the Santa Cruz Xoxocotlán Municipality in the southern state of Oaxaca. Besides being one of the earliest cities of Mesoamerica, Monte Albán was important for nearly one thousand years as the pre-eminent Zapotec socio-political and economic center. The city lost its political pre-eminence by the end of the Late Classic (c. AD 500–750), and soon thereafter was largely abandoned. Small-scale reoccupation, opportunistic reuse of earlier structures and tombs, and ritual visitations marked the archaeological history of the site into the Colonial period.

Later today we'll engage with local cheese or *quesillo* producers and dive deep into their multi-generational recipes and practices! You will see how their customs and recipes are passed down through the generations, and you'll take part in their artisanal traditions.

We should return to the hotel by 3 pm. Dinner is on your own, but let's try to dine together one last time.

Saturday, Feb 27: Day 7: (B)

This morning is free. For those on American's flight to Dallas departing at 2:00 pm, we'll depart the hotel around 11 am to allow sufficient time for international check-in

Our home for this tour is **Hotel Boutique Nau'ra Centro**, a former colonial home where each room is unique. While 3 floors, the hotel does not have an elevator. Centrally located within easy walking distance to the Zocolo. Each room has AC, a bathroom with hot water, hairdryer, coffee maker, and cable TV. Free wi-fi is available. Swimming pool is refreshing after days in the field.

Rooms have private bathrooms with hot water showers but may not have hot water in the sink. Also, they may not have washcloths; if you are used to using one, we suggest you bring your own along with a Ziplock bag to carry it. Laundry service is available at at a fee.

NOTE: Moderate activity, some days you will need to be able to walk 2 – 3 miles over cobblestones or uneven terrain.

COST: • $2,150 per person in double occupancy with 10 participants. Max 11. • With minimum 8, $2,350.
• Single $475. Only 3 single rooms available. (Singles are either a smaller room or a double at single rate.)
• Minimum 8 to operate, maximum 11 participants.
• To confirm your spot, please compete the reservation form on-line.
• **Deposit** $500 to hold space; final payment will due Oct 21, 2026
• **Cancellation**: After 30 days, deposit is non-refundable. Once paid in full at 90 days, it is nonrefundable. Name changes may be allowed. There is no refund for unused parts of the tour. Travel insurance** to include trip cancellation coverage in addition to medical coverage and medical evacuation is highly recommended.

INCLUDED:

- Airport transfers to meet the American flights from DFW
- Transportation as listed by van
- 6 nights lodging with taxes included
- Services of local bilingual guide(s)
- Entry fees to museums, parks, etc
- Meals as listed
- Basic gratuities for included meals & driver
- Escorted by Jean Warneke of JB Journeys

NOT INCLUDED:

- International airfare (in/out of Oaxaca OAX)
- Drinks
- Gratuities to local guides*(See suggestions)
- Travel Insurance **
- Personal expenses

*Suggested tipping for guides: → We will have the same guide throughout: $10-15 per person/per day to be given at the end of the trip.

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****TRAVEL INSURANCE** Please start here at TravelGuard but feel free to look elsewhere, like Squaremouth, a comparison tool. We recommend trip cancellation coverage as well as comprehensive medical coverage that includes medical evacuation. MedEvac can be purchased separately as you'll see in TravelGuard's offerings. Any extra expenses due to weather or any other reasons are at your expense and must be dealt with your insurance carrier.

Also, if you are paying for your trip by credit card, check with the card company to see if they cover any insurance for travelers.

When should you buy insurance? Up to you, but some policies offer extra coverage if purchased immediately after you make your initial deposit. For instance, if you have a pre-existing condition, this can be covered on some policies.