



It's a charming town in the heart of Provence, offering a bounty of delicious, ethnic foods and fine, locally produced wine. It makes a great focus for a trip to the quiet region, away from Paris and other busy French cities.

**Getting to Carpentras:** It's about 40 minutes drive from Avignon, the largest city in the area. France's high-speed TGV train offers an easy three-hour ride from Paris. The area is also a picturesque drive on France's easy-to-navigate highway system. **Friday Provencal market:** From June through September, the attractive daytime food market on Rue Raspali offers more than 350 stands. Considered by foodies to be the best in Provence, it showcases quality produce, fruit, meats and flowers fresh from farms in the surrounding countryside.

**Tuesday night market:** This early evening food market (5 p.m. - 7 p.m.) is shopped by locals to compliment the big Friday morning market. It runs from April through September in the Square de Champeville.

**Flea markets:** Through the year, there are three major flea markets, spring, summer and winter. These are large markets and fairs, spread over almost ten acres. The local Carpentras tourist office is a good resource for the specific dates each year. A weekly flea market is also held on Sundays at the Allee Jean Jaures.

**Truffle market** For serious foodies, Carpentras is home to the area's best truffle market. In addition to fresh, expensive fungus, there are many vendors selling items made with the fresh truffles. The public market is held from the end of November until March on Friday mornings from 9 a.m. to 10 a.m. in the courtyard of city's Hotel Dieu.

**Saint-Siffrein Fair:** This is a local event similar to an American county fair. It happens every November 27th and is a 400-year-old tradition. Over four days there are horse shows and wine competitions, as well over 1,000 vendors of a great variety of local products.