One-day tour of a Craft Village and the site of the former Siam capital, Ayutthaya with ThaiCraft Fair Trade

Saturday, 22nd October 2016 (please note: this tour cannot run on a Sunday)

Ayutthaya – the kingdom and capital of the Thai (Siamese) people from 1351 to 1767 – was one of the biggest cities in the East, in its heyday compared to Paris for its size and wealth. Almost constantly threatened in wars with the Burmese kings, the Ayutthaya kingdom was finally overcome in 1767 with the total destruction of the capital city. The Burmese ruled only 2 years, withdrawing in face of new Chinese threats to their own capital. From resultant chaos, a general regrouped the Thais and became King Taksin, based in Thonburi on the West bank of the Chao Phraya River. In 1782, King Taksin's successor moved the capital across the river to establish Rattanakosin as an Ayutthaya-styled royal city (now called Krung Thep), which foreigners know as Bangkok.

The first part of our one-day tour to Ayutthaya Province, north of Nonthaburi, takes us a day's march away from the ruins of the former Siamese capital to a small rural village, Aranyik, on the banks of the winding Pa Sak River. Here, in a workshop, a community-centred enterprise forge high-quality stainless steel tableware. Production of steel and iron artefacts is centuries old in this village and this local group have adapted their skills for a wider, contemporary marketplace. We will visit this production group and also explore the tradition of steel making from agricultural tools to domestic knives and even ceremonial swords, all using hand-skills inherited from the ancient days of hand-weaponry and elephant chains.

During our tour, you will observe how the fine tableware is crafted and finished as you can see it displayed at the popular ThaiCraft Fairs. Stephen Salmon, co-founder of ThaiCraft, will introduce us to the community leaders who will explain how 'fair trade' helped to establish this thriving community-run business.

Later, we will drive to the much-ruined Ayutthaya City, a UNESCO World Heritage Site. We will visit a few of the many temple sites which still display their grandeur in spite of former neglect over nearly two centuries. As the day draws to a close, we will wend our way back to Bangkok in time for our evening river trip down the Chao Phraya, when we will see temples of both Thonburi and Rattanakosin lit up on either bank – a reminder of what Ayutthaya must have been like in its glory!

We will **leave Samphran at 8 am** sharp (<u>after</u> breakfast), and **arrive back to Bangkok at 6 pm** (Luggage may be deposited for delivery to Bangkok Christian Guesthouse by prior arrangement for a small extra fee)

- Travel by air-conditioned luxury van throughout the tour.
- Lunch will be provided (included in cost of tour)
- Drinking water available as required in the van and at village
- Party of 8 persons pre-booked, and we go! Further groups of 8 persons accepted (max. 3 groups)
- Tour will be led by Stephen Salmon and staff of ThaiCraft Fair Trade Co. Ltd.
- Basic insurance only. Insurance is the responsibility of each participating individual.
- This is a private tour and not intended for commercial sale.
- Bookings taken at any time up to Thursday, 20th October. Tour will only be finally confirmed when 8 passengers are booked (and then groups of further 8 persons)
- This tour does <u>not</u> include the evening Chao Phraya River Cruise/dinner (separate booking).

Booking and Payment:

Donation towards cost of this tour (inclusive of travel, lunch, guides, entrance fees for temples): Thai Baht 2,200 per person. (approx US\$64)

If 2 full vans, Baht 2,000 per person (approx US\$58) cash refund given after tour

Full cash payment in Thai Baht is made by guests during conference registration on the first day of summit. Please note that once seat is confirmed by email you will be responsible for the full payment. *Tour is subject to there being enough guests (8 people), if tour is canceled, payment made by guests will be refunded in full*

Please send RSVP to <u>communications@wfto-asia.com</u>, kindly inform: number of guests, name, country, affiliated organization (if available), e-mail address and phone number.