

ICELAND HOLIDAY WEEKEND FEBRUARY 16-21, 2023

Explore the land of Fire and Ice over President's weekend 2023. See spectacular waterfalls, boiling geysers and enjoy a few hours relaxing in the thermal waters of the Blue Lagoon. A visit to Thingvillar National Park is not to be missed; called the Grand Canyon of Iceland because this is where the tectonic plates of North America and Europe come together creating this awesome sight. We have the opportunity of seeing the Aurora Borealis* or Northern Lights one night and a re-do if no lights are spotted the first evening. The weather in February is usually +32 degrees (warmer than NYC because of the jet stream) and daylight hours are from 9:30am to 4:30pm. Experience sunrise with a cocktail at the Blue Lagoon.

Our customized trip includes:

Round trip airfare from Newark Liberty to Reykjavik on Icelandair

Four nights at the 4* Fosshotel Reykjavik

Four full buffet breakfasts (plus one continental breakfast the morning of arrival)

Transfers in Iceland

Admission to the Blue Lagoon, Golden Circle full day tour with tomato soup lunch with greenhouse tour

Northern Lights evening tour and admission and breakfast at the Viking World Museum.

All current air, city, hotel taxes and government fees

Optional tours will be available on our free day

A passport is required and must be valid for six months after return travel. Up to date COVID-19 requirements will be advised closer to departure as will be info on US return requirements. The tour price is \$1,889.00 per person double and limited singles will be available at a surcharge if \$400. Insurance is recommended and price is based on age and must be taken out with deposit of \$300 per person. Deposit and insurance must be paid by check. Any additional payments by credit card will have a 2.5% surcharge. The price is based on a minimum of 20 passengers and limited to 40 passengers. Deposits are non-refundable without insurance and final payment is due by November 4, 2022.

Orange Liqueur Mimosa

We're giving classic mimosas a twist by swapping out the traditional orange juice with splashes of homemade orange syrup and orange liqueur. The orange syrup can be made up to several weeks in advance and kept in the refrigerator; it can also be stirred into a glass of soda water for a non-alcoholic drink. When preparing the mimosas, make sure the syrup and sparkling wine are cold: chilled sparkling wine retains its bubbles better, resulting in a cleaner finish with less of a foamy mousse at the top of the drink.

Directions

✔ Step 1

Bring juice and sugar to a simmer in a small saucepan over medium, stirring occasionally. Reduce heat to low and simmer gently, stirring often, until sugar dissolves and mixture is slightly thickened, about 2 minutes. Remove from heat. Transfer orange syrup to a small jar or pitcher and chill uncovered until cold, about 1 hour, or refrigerate in an airtight container for up to 3 weeks.

✔ Step 2

Prepare the Mimosa: Pour orange liqueur and 1 1/2 teaspoons orange syrup into a tulip-style Champagne glass (or a white wine glass). Tilt glass slightly, and slowly pour sparkling wine into glass. Holding orange peel strip in 1 hand, squeeze and rub peel sides together over the glass to release essential oils. Gently drop peel into glass. Serve immediately.

Ingredients

- 1 cup fresh orange juice (from 4 [9-ounce] oranges), strained and pulp discarded
- 3/4 cup granulated sugar
- 1 teaspoon orange liqueur (such as Grand Marnier)
- 3/4 cup (12 ounces) chilled sparkling wine (preferably Cava or Champagne)
- 1 (2 1/2- x 1-inch) orange peel strip



A private pilgrimage of Assisi and Rome escorted by Father Steve Kluge of St. Francis of Long Beach Island.

October 26th-November 3rd, 2022

Our private tour includes:

Round trip airfare non-stop on United from Newark (including all current government taxes and fees), private motor coach with professional driver/guide, seven nights first class hotels as indicated: (4-Giotto Hotel Assisi and 3-Hotel Palatino Rome), full breakfast daily and six dinners (two at local restaurants). Highlights include: Basilica of St. Mary of Angels, Tomb of Blessed Carlo Acutis, Casa del Cioccolato Perugia, St. Domenico Church, Siena Cathedral, Catacomb of St. Sebastian, St. Peter's in Chains, Colosseum and Forum, Vatican Museum and Sistine Chapel, Scala Santa and St. Paul Outside the Walls Basilica.

The rate per person based on double occupancy is \$3698.00 plus insurance. Insurance is based on age and the amount of trip. **Singles are on a waitlist at this time.** A deposit of \$500.00 is required to sign up and is non-refundable by **April 25, 2022.** Insurance is highly recommended and would have to be taken with initial deposit. Deposit and insurance must be done by check.

Norwegian Cruise Line Prima

Transatlantic NYC to Reykjavik

May 14th-25th, 2023

Come experience what this brand new state of the art ship has to offer. On this special itinerary you will sail from New York City with ports of call of: Halifax, a day at sea, Sydney, Nova Scotia, four days at sea, Akureyri, Isafjordur and an overnight in Reykjavik. **The special rate of \$2422.00** includes: a balcony cabin based on double occupancy, all current and government taxes, all meals (including 4 specialty dining restaurants), premium beverage package (alcoholic and non-alcoholic beverages), a \$50.00 shore excursion credit per cabin per port, an internet package and on board credit. Not included is one way airfare from Reykjavik or optional travel insurance. Please call for more information to experience Prima and the splendors of Iceland.

NCL has changed course and decided to go smaller with their new Prima Class ships. While smaller in size, Prima class ships are all about the wide-open spaces. *Ocean Boulevard*, located on Deck 8, features the *Oceanwalk* glass bridge, swim to the horizon in one of two infinity pools and watch the world go by at *Infinity Beach*, warm up on cool nights with friends around the firepit at the *Indulge Outdoor Lounge*..

Construction Begins on Sixth Oasis-Class Ship-Utopia of the Seas

Construction on the sixth ship in Royal Caribbean International's revolutionary Oasis Class is now underway in Saint-Nazaire, France. The cruise line revealed the name of the upcoming ship, Utopia of the Seas, at the steel-cutting ceremony that took place in the Chantiers de l'Atlantique shipyard. Come spring 2024, the first Oasis-class ship powered by LNG (liquefied natural gas) will be an evolution of the class of ships that changed the industry more than a decade ago.

"We are excited to begin construction on Utopia of the Seas," said Michael Bayley, president and CEO of Royal Caribbean International. "On the sixth Oasis Class ship, vacationers can look forward to the signature combination of Royal Caribbean experiences and many brand-new adventures that has and will continue to make the Oasis class of ships the ultimate vacation for guests of all ages."

Royal Caribbean's Oasis class redefined cruising with the introduction of Oasis of the Seas in 2009. With the recent debut of Wonder of the Seas, the class continues to push what is possible with innovations across every aspect of the cruise experience—from thrills to original entertainment and now a transition to cleaner energy.

By introducing the first LNG-powered Oasis-class ship, Royal Caribbean will take yet another step toward a clean-energy future after its first LNG ship, Icon of the Seas, debuts in fall 2023. The use of the cleanest fossil fuel available to cruise ships today and additional environmentally friendly applications on board Utopia will boost energy efficiencies and further reduce emissions overall.



NORWEGIAN CRUISE LINE'S PRIDE OF AMERICA CELEBRATES GREAT CRUISE COMEBACK IN HAWAII

Pride of America, the only cruise ship sailing round-trip from Honolulu all year, makes long-awaited return

Norwegian Cruise Line (NCL), the innovator in global cruise travel, today announced the return to service of Pride of America, the only cruise ship to sail Hawai'i year-round.

NCL's Pride of America, which is the fifteenth ship in its fleet to return to service, sails weekly seven-day, roundtrip voyages from Honolulu, providing guests nearly 100 hours of port time and the ability to explore four islands in a week's span. The itinerary includes overnights in Maui and Kauai, allowing for more immersive experiences on land, and unforgettable sights of the Nāpali Coast. NCL has two remaining ships that will be returning to service, both in early May, which will complete the Company's Great Cruise Comeback.



NCL's fleetwide redeployment continues in partnership with local governments and is guided by the robust protocols of the Company's Sail Safe Health and Safety program, which at its cornerstone requires that all guests ages twelve and over, as well as all crew, must be fully vaccinated to embark on all NCL voyages for the foreseeable future. Guests who are eleven years of age and under are welcome aboard unvaccinated and it is the responsibility of the guest's guardian to be aware of any local protocols and/or travel restrictions in place at the visiting destinations at the time of sailing. Working with the leading experts of the SailSAFE™ Global Health and Wellness Council, the robust protocols will be regularly evaluated and modified as needed, making science-based decisions to protect guests, crew and the destinations it visits.



Ama Waterways

Iconic Christmas Markets Cruise

November 23- December 3, 2023

AMALEA

Depart USA on the evening of November 23, flying into Prague where we will board the AMALEA for your seven night Christmas markets cruise. The intimate AMALEA was built in 2018 and sails with a maximum of 156 passengers. Sail the Continental Divide and visit Passau, Melk and Vienna enroute to Budapest.

Cruise only rates start at \$3799.00 per person double occupancy including port taxes.

Single cabins have a surcharge starting at 125% for categories E and D-fixed windows) and 150% for balcony cabins.

If you cruised with AMA at least three times in the past, you may be eligible for an additional discount and cabin upgrade. Pre and post nights and airfare will be available by the end of this year.

Call Nancy for more information



New flexibility for your tickets

Ticket validity extended

Effective immediately, wholly unused open 016 tickets purchased between May 1, 2019 and December 31, 2022 are now valid through **December 31, 2023**. Tickets issued on/after January 1, 2023 will be valid for 12 months from the original ticket-issue date.

Spaghetti alla Carbonara



Ingredients:

- 1 pound dry spaghetti
- 2 tablespoons extra-virgin olive oil
- 4 ounces pancetta or slab bacon, cubed or sliced into small strips
- 4 garlic cloves, finely chopped
- 2 large eggs
- 1 cup freshly grated Parmigiano-Reggiano, plus more for serving
- Freshly ground black pepper
- 1 handful fresh flat-leaf parsley, chopped

Directions:

- 1 Prepare the sauce while the pasta is cooking to ensure that the spaghetti will be hot and ready when the sauce is finished; it is very important that the pasta is hot when adding the egg mixture, so that the heat of the pasta cooks the raw eggs in the sauce.
- 2 Bring a large pot of salted water to a boil, add the pasta and cook for 8 to 10 minutes or until tender yet firm (as they say in Italian "al dente.") Drain the pasta well, reserving 1/2 cup of the starchy cooking water to use in the sauce if you wish.
- 3 Meanwhile, heat the olive oil in a deep skillet over medium flame. Add the pancetta and saute for about 3 minutes, until the bacon is crisp and the fat is rendered. Toss the garlic into the fat and saute for less than 1 minute to soften.
- 4 Add the hot, drained spaghetti to the pan and toss for 2 minutes to coat the strands in the bacon fat. Beat the eggs and Parmesan together in a mixing bowl, stirring well to prevent lumps. Remove the pan from the heat and pour the egg/cheese mixture into the pasta, whisking quickly until the eggs thicken, but do not scramble (this is done off the heat to ensure this does not happen.) Thin out the sauce with a bit of the reserved pasta water, until it reaches desired consistency. Season the carbonara with several turns of freshly ground black pepper and taste for salt. Mound the spaghetti carbonara into warm serving bowls and garnish with chopped parsley. Pass more cheese around the table.

Hearst Castle on California's Central Coast to Finally Reopen After 2 Years

On May 11, the estate will welcome guests back for the first time since March 2020.

Kept closed first by a global pandemic and then by weather damage, the famed Hearst Castle is slated to reopen to guests on May 11, marking the first time people will be able to visit the iconic California landmark since March 2020.

On a hilltop in San Simeon, a Central Coast community just north of [Cambria](#) and San Luis Obispo, the opulent 127-acre estate was erected by media mogul William Randolph Hearst and designed by architect Julia Morgan. Over the course of roughly 30 years (starting in 1919), a 115-room main house was built, as were separate guesthouses, pools, terraces, and elaborate gardens. After Hearst's passing, his family entrusted the castle to the California State Parks. In 1957 the property was opened to the public.

Initially closed in response to the spread of COVID-19, the plan had been to reopen the castle in spring or summer 2021. However, the reopening was further delayed after rainstorms severely damaged the steep and winding road that buses use to shuttle visitors to the hilltop residence. Workers had to reconstruct and reinforce much of the upper half of the five-mile road, 10 months of repairs that ultimately cost \$13.7 million.

The lavish property is one of the busiest sites in the state's 279-unit park system. According to [California State Parks](#), in normal years, the castle sees between 1,500 and 5,000 people per day coming through—the busiest year saw about 860,000 visitors.

