

# Embracing the Charm of Croatia in the Fall



We want to let you in on a little secret: the autumnal months in Croatia can bring with them some incredible travel opportunities you would never experience during the high tourist period.

As the scorching summer heat gives way to cooler temperatures, Croatia transforms into a breathtaking autumn scene with vibrant foliage of yellows, oranges and reds beginning to appear, in turn creating the most incredible backdrop for any Croatian vacation.

You can expect fewer crowds and a rich cultural tapestry when traveling to Croatia in the fall, making it the perfect time to explore this captivating country.

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## Super Summery Corn Gnocchi

### Ingredients:

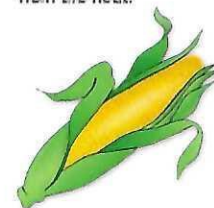
- 1/4 cup olive oil, plus more for oiling the grill grates
- 4 large ears corn, husks and silks removed
- 2 Fresno chiles
- 1 medium leek, white and light green parts only, halved lengthwise and thinly sliced
- Kosher salt and freshly ground black pepper
- 2 cloves garlic, minced
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon ground coriander
- 2/3 cup low-sodium vegetable broth
- 1/3 cup half-and-half
- 1 pound frozen potato gnocchi
- 1/4 cup fresh basil leaves, roughly chopped
- 1/4 cup fresh parsley leaves, roughly chopped
- 1 tablespoon apple cider vinegar

### Directions:

- 1 Preheat a grill for cooking at medium heat and lightly oil the grill grates. Grill the corn and chiles, turning every few minutes, until the corn is tender and browned in spots and the chiles are nicely charred, about 8 minutes for the corn and about 4 minutes for the chiles. Transfer to a cutting board and let cool slightly.
- 2 When they are cool enough to handle, stem and deseed the chiles (keep some of the seeds if you prefer a spicier dish). Finely chop the chiles and transfer to a medium bowl. Using a sharp chef's knife, cut the kernels off the corn cobs. Using the back of the knife, scrape along the cobs to release the starchy, milky liquid and any remaining kernels. Using a slotted spoon, transfer half the kernels to the same bowl as the chiles and set aside; keep the remaining half of the kernels and the corn "milk" separate. Bring a large pot of water to a boil.



- 3 Meanwhile, heat 1 tablespoon of the olive oil in a medium saucepan over medium-high heat. Add the leeks, a pinch of salt and a couple grinds of pepper and cook, stirring occasionally, until tender, 3 to 4 minutes. Add the garlic, turmeric and coriander and cook until the garlic is tender and the spices are lightly toasted, 1 to 2 minutes more. Stir in the reserved corn kernels and corn "milk" and cook until warmed through. Stir in the broth, half-and-half and 1/2 teaspoon of salt, bring the mixture to a simmer and then remove from the heat.

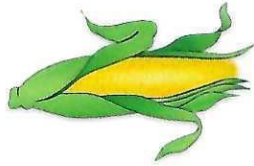


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**4** Use an immersion blender to puree the corn mixture into a very smooth and creamy sauce. Alternatively, transfer to a blender and blend on high speed until very smooth. Taste and adjust the seasoning with salt and pepper. Keep the corn sauce warm in the saucepan over low heat.

**5** When the water boils, salt it and cook the gnocchi according to the package directions. Drain well. Heat 2 tablespoons of the oil in a large nonstick skillet over medium-high heat. Place half the gnocchi in the skillet and cook, undisturbed, until golden brown, about 2 minutes. Use a spatula to flip the gnocchi and continue to cook until golden brown and crisp, about 2 minutes more. Transfer to a plate and cover with foil to keep warm. Repeat with the remaining gnocchi.

**6** Just before serving, stir the basil, parsley, vinegar and remaining 1 tablespoon oil into the reserved corn and chile mixture until combined. Season with a pinch of salt and pepper. Spoon the corn sauce into 4 shallow dinner bowls and place the crispy gnocchi on top. Garnish with the corn and chile salad.



Nancy

I enjoy your weekly Fabulous Friday Emails.

It's amazing how many interesting facts you include in the email from holidays and special events to birthdays from around the world.

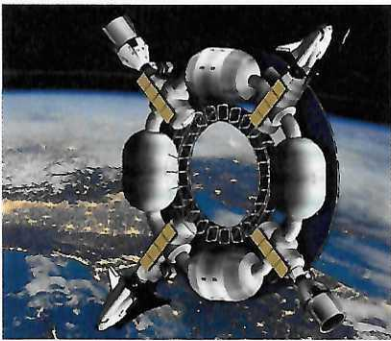
I also find the email attachments out-  
ing your future group trips and other interesting travel information to be very helpful in planning my upcoming travel.

Dom D'Adamo

Rockland County, N.Y.

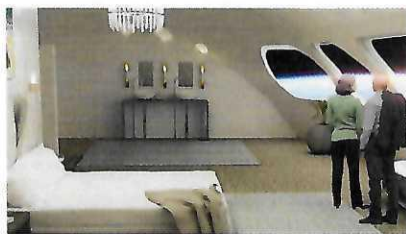
# The First Space Hotel Could Open as Soon as 2025

*In addition to being afforded some epic views, guests of the modular space station would dine and walk around—thanks to artificial gravity.*



Of all the sweeping views in all the dream destinations, this one might be the most universally awe inspiring: If all goes as planned, in 2025, space tourists will be gazing out their hotel windows at Earth.

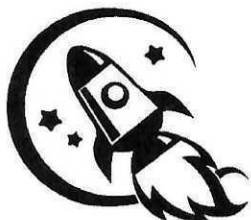
"The four-person crew on the first privately chartered SpaceX flight that returned last September said they could have stayed up in space for weeks just looking out the window watching Earth go by, so we'll make sure to add plenty of windows," says Tim Alatorre, chief operating officer and cofounder of Alabama-based Orbital Assembly Corp. His company is planning to build what would be the first and the largest privately operated orbiting space hotel.



The space station hotel, known as Pioneer, would also give up to 28 travelers a close look at the Northern Lights from one of five floating two-story modules orbiting between the North and South Pole, just above the latitude of the International Space Station. Now that the design is complete, the company is working to make the space hotel habitable and expects to begin assembly and testing here on Earth later this year.

How much will it cost?

For now, the estimated 4-to-18-hour trip (depending on space shuttle route) will cost at least \$55 million—the same price per ticket for that first privately chartered SpaceX orbital mission. And that doesn't even include hotel costs. But Orbital Assembly Corp. expects that on this standard two-week getaway the big ticket item—launch costs—will drop significantly with technological advances over the next few years as it begins to construct the hotel.



# Groups 2023-2024

## SEPTEMBER 15-24, 2023—SIX NIGHT BERMUDA CRUISE ABOARD MSC'S MERAVIGLIA

Sail from New York (Brooklyn) and spend three days at King's Wharf Bermuda enjoying the idyllic, pink sand beaches while imbibing a delicious rum swizzle. Experience everything the Meraviglia has to offer. Our special balcony rate includes accommodations, all current government and port taxes, gratuities, wi-fi for two devices, an upgraded beverage package for \$1,299.00 per person double. Upgrade to Aurea features for \$1,529.00.

## OCTOBER 4-15, 2023 –11 NIGHT NEW ENGLAND AND CANADA CRUISE ABOARD MSC'S MERAVIGLIA

Sail from New York (Brooklyn) and visit Newport, RI, Boston, MA, St. John, NB, Halifax and Sydney, NS Charlottetown, PEI returning to New York by way of Portland, ME. The Meraviglia is packed with extraordinary features for the perfect experience at sea. Enjoy gourmet dining, out of this world entertainment with new panoramic areas, an innovative ocean lounge, a two-deck high inside promenade with an LED dome and spectacular amusement area connected to an outdoor water park. Rates include cabin accommodations as selected, all current port and government taxes, beverage package for drinks up to \$9, wi-fi for two devices and gratuities. Ocean view \$1,277.00, Premium Balcony \$1,487.00 and Aurea Balcony \$1,877.00 (includes additional amenities, room service and more).

## NOVEMBER 28-DECEMBER 3, 2023—HOLIDAY SHOPPING IN DUBLIN AND GALWAY'S CHRISTMAS MARKETS

Enjoy this unique getaway visiting the Christmas Markets in Dublin and Galway. Included in this package is round trip airfare from Newark, a professional tour director for the duration of the trip, four breakfasts (including morning of arrival), two hotel dinners and one traditional Pub dinner, a walking tour of Galway, tour of Connemara, Kylemore Abbey, Clonmacnoise, Newbridge Silver Factory, St. Patrick's Cathedral and Guinness Storehouse. Rate \$2,249.00 per person double occupancy. Minimum participation of 15 is required. Call Tara for more info and reservations.

## FEBRUARY 7-12, 2024—TENTH ANNUAL ICELAND WEEKEND GETAWAY

Explore the 'Land of Fire and Ice' witnessing spectacular waterfalls, boiling geysers and spend a few hours relaxing with a cocktail while watching the sunrise in the Blue Lagoon. A visit to Thingvillar National Park is not to be missed; called the Grand Canyon of Iceland because it is where the tectonic plates of North America and Europe merge creating an awesome sight. There is always the opportunity of seeing the Aurora Borealis or Northern Lights. Our package includes round trip air from Newark on Icelandair, four nights hotel with a full buffet breakfast daily and a continental breakfast at Viking World Museum on the morning of arrival, all current taxes. Optional tours will be available. Rate is \$1,998.00 per person double. A valid passport is required and insurance is highly recommended. **Only 10 seats left!!**

## NOVEMBER 23-DECEMBER 3, 2024—ICONIC CHRISTMAS MARKETS CRUISE ABOARD AMA WATERWAYS AMA LEA

Depart USA on the evening of November 23rd flying to Prague where you will board the AMA LEA for your seven night Christmas Market cruise. The intimate AMA LEA 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 \$3,799.00 per person double including port taxes. Single cabins surcharge range from 125 to 150%. Pre and post nights along with airfare will be available at the end of this year. Call Nancy for information and reservations.

## DECEMBER 7-14, 2024—SAIL THE CARIBBEAN ON STAR CLIPPERS ROYAL CLIPPER

Would you like to climb the mast to the crow's nest 75 feet above the deck or visit the open bridge where you can help sail the vessel? If so, a tall ship adventure might just be the ticket. Life on board is casual and relaxed with top notch dining and less than 250 passengers. Have a tropical drink while you relax in the bowsprit netting listening to the steel drum band on deck. Enjoy complimentary water sports, yoga and wellness classes. The shore excursions on board the Star Clipper are designed to highlight the best of the ports visited. Enjoy a beach BBQ. Ports of call are the Grenadines; including St. George's, Grenada, Tobago Cays, Kingstown, St. Vincent, Bequia, Fort de France, Martinique with beach stop, Marigot Bay, St. Lucia, and Soufriere, St. Lucia. The rate per person (cruise only for an outside cabin with port taxes) is \$2,399.00 including a \$200.00 onboard credit and pre-paid gratuities. Air rates and pre-night information will be available in January 2024. A passport is required and insurance is highly recommended.





**NEW itineraries:**  
**April → November 2024**

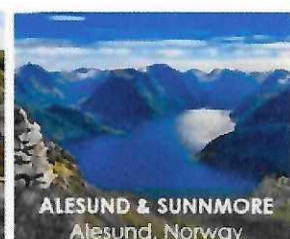
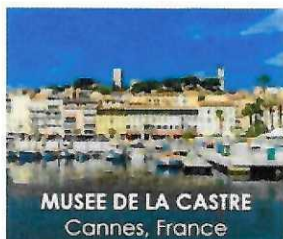
- **3-Night sailings visiting:**
  - Key West, Florida
  - Bahamas Getaways (Nassau & Bimini)
  - Perfect Day at CocoCay
- **4-Night sailings visiting:**
  - Key West, Florida
  - Bahamas
  - Perfect Day at CocoCay



**Sailing from Ft. Lauderdale to the Caribbean year-round!**

**6 SHIPS SAILING EUROPE IN 2024**

Ship	Itineraries	Turn Ports	Nights
Celebrity Apex®	Iceland, Ireland, & Norwegian Fjords	Southampton	7 - 13
Celebrity Ascent®	Italy, Spain, & France	Barcelona   Rome	7 - 13
Celebrity Constellation®	Best of Italy & Croatia	Rome   Venice	10 & 11
Celebrity Equinox®	Greek Isles, France, & Italian Riviera	Barcelona   Rome   Lisbon	9 & 10
Celebrity Infinity®	Egypt, Israel, Greece, Turkey & Canaries	Barcelona   Athens	7 - 12
Celebrity Silhouette®	British Isles, Iceland, & Norwegian Fjords	Amsterdam   Rotterdam   Athens	7 - 12



# What Is a Passport Card—and Can It Replace a Passport?

There are a few major differences between a passport book and a passport card. Here's what you need to know about each.

If you've ever applied for a new passport (or have filled out the paperwork to renew an existing passport), you may have noticed that there's also an option to purchase a passport card.

While both are valid forms of identification for U.S. citizens and noncitizen nationals that help facilitate travel, there are some significant differences between the two. Here's what you need to know if you're trying to decide between a passport book versus a passport card.

## What is the difference between a passport book and a passport card?

Passport books and cards both contain information about their owner, including full name, nationality, place of birth, gender, issue date and expiration date, a unique identification number, and a photo.

### Cost

Passport cards are less expensive than passport books. First-time passport book applicants are charged \$165 (or \$135 if they're under 16). Passport book renewals cost \$130, regardless of age. For passport cards, the initial cost is \$65 (\$50 for those under 16) and \$30 for renewals. Both are valid for 10 years for adults and five years for those who are under age 16 at the time of issuance.

### Where (and when) you can use them

With a U.S. passport book, travelers can enter all other countries and territories where Americans are welcomed (although some places require visas arranged ahead of time) by air, land, or sea. Passport cards, however, are only valid for traveling between the United States and Canada, Mexico, the Caribbean, and Bermuda, by land or sea. You can't use them for any international air travel.

### Appearance

The standard passport book is a 3.5-by-5-inch navy blue booklet containing a title page with the user's personal information and 28 blank pages for visa stamps (which are given when you enter or leave a country other than the United States). Passport cards are sized to fit wallets and look similar to a driver's license.

### Are passport cards worth it?

Because passport books are all-encompassing for international travel, they're a better choice than passport cards for most people. However, there are some scenarios where it's worth having a passport card—for example, you're only planning to travel by land and sea or have a tight budget and need to do a border crossing. According to the Department of State, "The passport card was designed for the specific needs of northern and southern U.S. border communities with residents that cross the border frequently by land."

You could also get both. Given the passport card's size, it's easy to carry around and use as a backup ID.

## Visa Updates for Australia

The Land Down Under is a dream escape for many Americans. During the pandemic, Australia relaxed work restrictions for primary and secondary student visa holders. In January 2022, they lifted the restrictions completely. However, recently the Australian Home Ministry released a statement stating that work restrictions for student visa holders will be reintroduced on July 1, 2023. Student visa holders can work in Australia for a maximum of 48 hours per two weeks. This is an effort to help students focus on their academics and support themselves financially.

