ONLY FOUR SEATS LEFT!!!

A private pilgrimage of Assisi and Rome escorted by Father Steve Kluge of St. Francis of Long Beach Island. Although Father Steve was transferred to Tampa he will be escorting the Pilgrimage. Here is your last chance to travel with him.

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 Ciocolato Perugina, St. Domenico Church, Sienna 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. 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..

These Airlines Still Require Masks Onboard

While masks are no longer required on flights within the United States, there are still many international carriers that have mask mandates in place.



After a federal judge in Florida struck down the U.S. federal transportation mask mandate on April 18, all of the major U.S. airlines lifted their mask requirements for domestic flights.

Masking rules that were originally established to help prevent the spread of COVID-19 inflight have also been relaxed in Europe. On May 16, a recommendation by the European Union went into effect advising countries to drop the requirement for masking on airplanes and in airports in the EU. However, individual countries and airlines in Europe make their own policies, and masking remains a requirement on many international flights.

As of this week, several countries in Europe still have a mandatory mask policy in place for public transit, including on planes and in airports. They include: Austria, Germany, Italy, Luxembourg, Netherlands, Portugal and Spain.

Travelers should always double-check the requirements for the airline and route they are flying as policies can and do change (sometimes overnight).

All of the major U.S. airlines have dropped their mask requirements for crew and passengers on domestic flights following the April 18 ruling. These are the updated mask policies for each U.S. airline:

Alaska Airlines: Masks are optional. Alaska immediately moved to make masks optional on its flights following the April 18 ruling. The carrier is reminding its passengers that masks continue to be required on flights to and from Canada.

American Airlines: Masks are optional. American stated last month that "face masks will no longer be required for our customers and team members at U.S. airports and on domestic flights."

Delta Air Lines: Masks are optional. "Delta employees and customers may continue wearing masks if they so choose," Delta informed customers.

JetBlue: Masks are optional.

Southwest Airlines: Masks are optional. Southwest informs travelers that while federal law no longer requires that masks be worn in the airport or on the airplane, "you're always welcome to wear a mask while traveling if you prefer to—if you need one at the airport or onboard, we'll have them ready."

United Airlines: Masks are optional. United Airlines stated, "While this means that our employees are no longer required to wear a mask—and no longer have to enforce a mask requirement for most of the flying public—they will be able to wear masks if they choose to do so, as the CDC continues to strongly recommend wearing a mask on public transit."

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 (Into the Glacier-\$265.00 or South Shore \$85.00 per person)

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 at \$143 (double) or \$172 to include the optional 'Into the Glacier' tour. Deposit of \$350.00 per person 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.

*Aurora sightings are never guaranteed. For mire information and reservations, contact:

Nancy at Home Town Travel

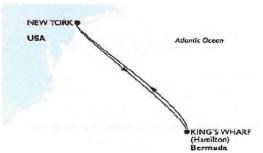
128 Bartlett Avenue, West Creek, NJ 08092

609-597-5100 or email hometowntravel@comcast.net

2023 GROUPS ABOARD MSC MERAVIGLIA



I Victor (MITTERPACE)				
DATE	PORT	ARRIVAL	DEPARTURE	ACTIVITY*
Mon, Sep 18, 2023	New York, New York	0.80	3:00 PM	Docked
Tue, Sep 19, 2023	At Sea	9 2	H	
Wed Sep 20 2023	King's Wharf (Hamilton)	9.00 AM		Docked
Thu, Sep 21, 2023	King's Wharf (Hamilton)	(*)		Docked
Fri, Sep 22, 2023	King's Wharf (Hamilton)		3:00 PM	Docked
Sat, Sep 23, 2023	At Sea	•		•
Sun, Sep 24, 2023	New York, New York	7.00 AM	2	Docked







- Select from the best available stateroom locations
- Breakfast in stateroom (free delivery)
- 20% discount on a dedicated
 speciality restaurant prepaid package
- Request your preferred dining time



ALL FANTASTICA BENEFITS +

- Suites and Balconies in the best locations
- 24-hour room service (free delivery)
- ✓ Welcome package
- Dine any time you choose
- Complimentary access to the Top Exclusive Solarium
- 10% discount on all spa treatments purchased on board



RATES:

Canada/New England

Aurea \$1,819.00

Balcony \$1,429.00

Ocean View \$1,219.00

Bermuda

Aurea \$1,399.00

Balcony \$1,169.00



Coronation Chicken

This recipe was inspired by the original, which was made for Queen Elizabeth's coronation luncheon in 1953. Studded with dried apricots and toasted almonds, the salad is finished with a curry cream sauce. It's sweet, crunchy and savory, and it has a hint of spice — perfect for serving over lettuce or between bread for a satisfying sandwich.

INGREDIENTS—3 boneless, skinless chicken breasts (1 1/2 to 1 3/4 pounds), Kosher salt, 1 tablespoon black peppercorns, 2 bay leaves, 1 tablespoon extra-virgin olive oil, 1/2 medium white onion (diced), 1 tablespoon tomato paste, 1 tablespoon curry powder, 1/4 cup red wine, 2 tablespoons mango chutney, Juice of 1/2 lemon (about 1 tablespoon), 1/2 cup mayonnaise, 1/4 cup sour cream, 1/4 cup chopped dried apricots (about the size of a raisin), 1/4 cup toasted sliced almonds and 1/4 cup cilantro leaves (chopped).

DIRECTIONS—Begin by poaching the chicken. Season the chicken generously on both sides with salt, then place in a single layer in a large pot. Add the peppercorns and 1 of the bay leaves. Pour cool water over the chicken until it is covered by about 1 inch. Bring to a boil, then reduce to a simmer. Cover and cook until the chicken reaches an internal temperature of 165 degrees F on an instant-read thermometer, 8 to 10 minutes. Remove the chicken from the poaching liquid and place on a plate to cool. Shred the chicken, by hand, into large pieces and set aside in a medium bowl. Cool the poaching liquid completely, then refrigerate in an airtight container and reserve for another use (see Cook's Note). For the sauce, heat the olive oil in a medium saucepan over medium heat. Add the onion and sauté, stirring occasionally, until softened and translucent, about 5 minutes. Add the tomato paste and cook, stirring, until slightly darker in color, about 1 minute. Add the curry powder and cook, stirring, until fragrant, about 30 seconds. Pour in the red wine, 1/4 cup water, mango chutney, lemon juice and remaining bay leaf and cook until slightly reduced, about 5 minutes. Remove from the heat and allow to cool. Remove bay leaf. Combine the mayonnaise and sour cream in a medium bowl using a rubber spatulate. Add the cooled curry mixture and 1/2 teaspoon salt and stir to combine. To finish the salad, mix the shredded chicken with the dried apricots and sliced almonds. Pour the sauce over the chicken mixture and gently coat.the chicken with the sauce using a rubber spatula. Finish the salad by gently mixing in the cilantro. Cook's Note: Rather than dispose of the poaching liquid, reuse it! The liquid is a bit thinner than regular broth but still has plenty of flavor. Use it to cook rice or quinoa or to make a delicately flavored soup.

