

JANUARY 26 TO FEBRUARY 1, 2025

**BAHAMAS, MEXICO AND GRAND CAYMAN
CELEBRITY REFLECTION**

What better time than now to plan your next adventure. Join us on our six-night cruise from Ft. Lauderdale to Cozumel, Mexico, George Town, Grand Cayman and Bimini in the Bahamas

Book by October 30 and get our special package which includes your balcony cruise accommodations, gratuities, wi-fi and beverage package.

In addition, you will receive on board credit of \$250.00 per cabin.

Price per person is \$1,559.00 which is a savings of almost \$500 per person.

A deposit of \$500 per cabin is required to book your cabin.



Holidays at Universal Orlando

Nov. 17-Dec. 31, 2023

This is the place your clients can let loose and set their festive side free. Join the celebration of Christmas in The Wizarding World of Harry Potter™, and laugh along to the fun of Grinchmas™. Top off the fun with a stay at one of Universal Orlando Resort's amazing hotels.



Christmas in The Wizarding World of Harry Potter™



Grinchmas™



Universal's Holiday Parade featuring Macy's

This is your holiday hangout without hangups!

GROUPS

Take advantage of the groups we have with some special pricing!

February 7, 2024-10th Annual Iceland Getaway

Highlights: Sunrise cocktail at the Blue Lagoon, a visit to Thingvillar National Park (where the tectonic plates of Europe and North America join in a Grand Canyon like sight), a private tour of the Golden Circle with a stop for a spectacular tomato soup lunch. There is also the possibility of witnessing the Northern Lights. Air, hotel, breakfast daily, sightseeing. Rate per person is \$1998.00 double occupancy. Please note that there are only 12 seats left so please book soon if you are interested.

April 28, 2024-Great Trains and Grand Canyons

Highlights: Two rail journeys, Grand Canyon, Sedona, trolley tour and Chapel of the Holy Cross. Five nights at the Hilton Sedona, five breakfast and three dinners, all sightseeing and round trip airfare. Rate per person is \$3399.00 double occupancy.

June 9, 2024-Utah's Mighty National Parks

Highlights: Arches, Capital and Canyonlands National Parks, Monument Valley, Canyonlands by night and wine tasting. Six nights hotel, six breakfasts, one lunch 3 dinners, all sightseeing and round trip airfare. Rate per person is \$3625.00 double occupancy.

September 4, 2024-Black Hills, Badlands, and Mt. Rushmore

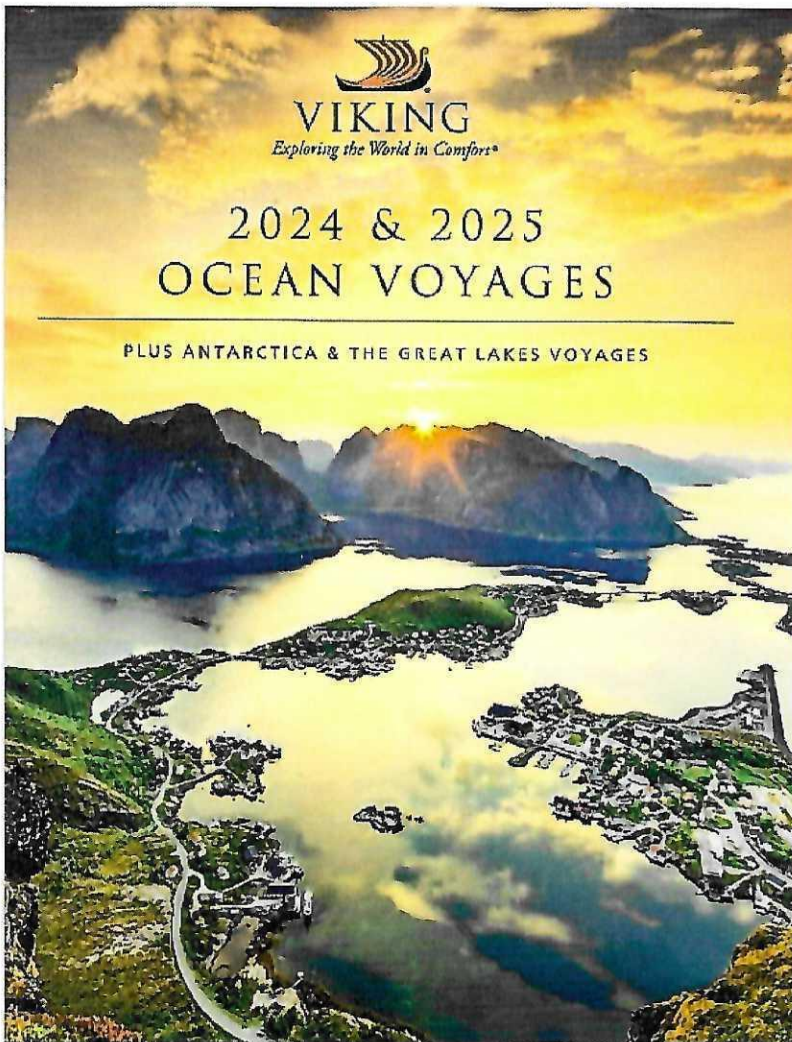
Highlights: Mt. Rushmore day and at night, Devils Tower, Crazy Horse Memorial, Custer State Park and Buffalo Jeep Safari. Six nights hotel, six breakfasts and four dinners all sightseeing and round trip airfare. Rate per person is \$3395.00 double occupancy.

September 4, 2024-National Parks and Canyons of the Southwest

Highlights: Grand and Bryce Canyon, Zion National Park, Zion Park Tram and Hoover Dam. Two nights Las Vegas and three nights Mesquite, five breakfasts, one lunch and two dinners, all sightseeing and round trip airfare. Rate per person is \$3395.00 double occupancy.

December 7-14, 2024-Star Clippers Caribbean/Grenadine Islands Cruise

Highlights: Casual and relaxed with no crowds as you sail from Barbados and visit Grenada, St. Vincent, Martinique, and St. Lucia aboard the Star Clipper. Visit ports untouched by larger ships. Climb the crow's nest or visit the open bridge. This tall ship adventure is your ticket. Pre packages in Barbados will be available. Rates start at \$2365.00 per person double occupancy.



Blue Diamond Resorts prepares Hideaway at Royalton Blue Waters for its grand opening

The eagerly anticipated opening of the new Hideaway at Royalton Blue Waters, An Autograph Collection All-Inclusive Resort Adults-Only, in Montego Bay, Jamaica, is just around the corner, set for late November 2023. The construction of this highly awaited resort has been...



Eurostar and Thalys have become one



Thalys is now Eurostar. And that means one single rail network connecting France, Belgium, the Netherlands, Germany, and the UK.

Eurostar now covers a larger network that includes high-speed direct and indirect routes across France, Belgium, Germany, the Netherlands and the UK. That means connections to a wider range of European destinations, including Antwerp, Cologne and Düsseldorf, as well as the major cities usually served, such as London, Paris and Brussels. In winter, the Eurostar Snow service to ski destinations including Chambéry, Albertville, and Moûtiers will operate, and in summer, it will run services to the sunny south of France including Marseilles and Avignon.

The newly expanded network comes accompanied with a sleek and modern rebrand and a new logo, the North Star. The new logo was inspired by the Etoile du Nord, the first train service connecting Brussels, Paris, and Amsterdam. You'll see the logo and the new Eurostar font on both the blue (former Eurostar) and red (former Thalys) trains!



The U.S. Airports Where You Can Go Past Security Without a Ticket

You can now enjoy everything some airports offer without having a boarding pass. Here's how.

Even in the inevitable stress that can accompany airline travel, there is something we find soothing about airport terminals. It's like a mall of the sky, where you can sit in an atrium eating a soft pretzel for a spell, a nostalgic throwback for millennials who spent their youth hanging out at the mall.

Airports know the pull of nostalgia (and we guess spending extra time with loved ones as well is a draw), as some locations now offer visitor pass programs so you can head to the terminal without a boarding pass to shop, eat, or (we guess) just hang out?

Earlier this month, Orlando became the latest major US airport to launch a visitor pass program, ExperienceMCO. It allows non-traveling public to check out its Terminal C post-security, the newest wing of the Orlando International Airport that opened in 2022. "Whether shopping, dining or spending more time with loved ones who are flying out, guests can choose their own adventure," the airport said in an official announcement of the program.

To use one of these visitor passes to go past security and enter a terminal without a boarding pass for a flight in hand, there are steps and stipulations to follow. First, individuals must apply online here up to seven days in advance of when they want to use a visitor pass. You'll receive a confirmation email that your request has been received. Second, the Transportation Security Administration (TSA) will review your request. You'll then receive another email with your approval after midnight on the day of your requested visit. If you are approved, your visitor pass will be attached to that email. Bring your visitor pass with you, and when you arrive at the TSA security checkpoint show it to the TSA agent along with your TSA-approved photo ID.

ExperienceMCO visitor pass holders can only visit Terminal C, and must enter through that terminal's TSA checkpoint. Sorry TSA Pre-Check members, you'll still have to go through the general population security line if you are using an ExperienceMCO visitor pass. Entry using the pass is only between the hours of 10 am and 4 pm and guests using the pass are required to exit the terminal by 8 pm.

Other airports that offer similar visitor pass programs include:

Ontario International Airport in Ontario, California (which we wrote about last year)

Seattle-Tacoma International Airport in Seattle, Washington
(the first West Coast airport to offer a visitor pass program back in 2018)

Louis Armstrong International Airport in New Orleans

John Wayne Airport in Orange County, California

Detroit Metro Airport in Detroit



Cheesy Guava Empanadas

When we were growing up, my mother would serve us slices of guava paste with cream cheese on the side for dessert and my father would eat sweet jams with savory cheeses for breakfast. These components come together in this empanada recipe: the cream cheese adds creaminess and tang, while the saltiness of the queso duro balances out the sweetness of the guava. It's an easy assembly and the result can be eaten for any meal, or as a sweet and savory snack.

Level: Easy

Total: 50 min

Active: 20 min

Yield: 10 empanadas

Ingredients:

Nonstick cooking spray, for the baking sheets

One 14-ounce package frozen white empanada wrappers (10 wrappers), partially thawed (see Cook's Note)

5 ounces cream cheese, at room temperature

10 ounces guava paste

1 1/4 cups grated queso duro or other salty, savory cheese such as sharp Cheddar, Gouda or Gruyere (about 5 ounces; see Cook's Note)

1 large egg

Directions:

1 Preheat the oven to 375 degrees F. Spray 2 baking sheets with nonstick cooking spray.

2 Put 3 or 4 of the empanada wrappers on a flat work surface. Spoon 2 teaspoons of cream cheese on the bottom half of each, then spread to create a half-moon shape, leaving a 1/2-inch gap between the cream cheese and the edge. Divide the guava paste into 1-ounce sections; depending on how the paste is packaged, you can either cut it into planks or scoop out about 3 teaspoons per empanada (using 3 teaspoons rather than 1 tablespoon will make the empanadas easier to seal). Finally, top each empanada with about 2 tablespoons of grated cheese.

3 Make an egg wash by whisking the egg in a small bowl with a splash of water. Brush the outer edge of each wrapper with the egg wash, then seal by folding each wrapper in half and pressing the edges together with your fingers. Arrange the empanadas on the prepared baking sheets, then crimp the edges of each with a fork, pushing down enough to seal but not enough to go through the dough. Assemble, seal and crimp the remaining empanadas.

4 Brush the top side of each empanada with the egg wash, then bake until the outsides are dark golden brown and feel crispy to the touch, 20 to 25 minutes. Let cool for at least 5 minutes, then serve.



Everything You Need to Know About Baklava

What makes a baklava perfect? It depends on who you ask — and where you are.

The history of baklava spans several millennia. Some trace its origins to the 15th-century Ottoman Empire, when it was served at special occasions such as Ramadan. Others note a likely precursor to baklava in the unleavened breads stuffed with chopped nuts that were similarly prized in the Assyrian Empire in the 8th century B.C.E.

Today, inventive bakers throughout the Middle East, Turkey and Greece put their own spins on the sweet. In Turkey, there are more than a dozen varieties of baklava, many of which can be found abroad. While living in Istanbul, some of my favorites included traditional pistachio baklava and cold milk baklava — one of the trendier Turkish recipes today.

Most people will tell you that the perfect baklava has crisp layers and is not mushy at all. The key to obtaining this consistency is to wait until the syrup has cooled to pour it over the hot baklava. If the syrup is too warm, it makes the baklava soft and soggy.

Sweetness matters, too. Since the hot baklava gets drenched in syrup, there's no need to sweeten the filling too much. The source of the sweetness depends on what type of baklava you're making. For instance, Greek baklava syrup uses honey whereas the Turkish and Lebanese versions derive their sweetness from other ingredients. Be sure to follow the recipe when making the syrup and be mindful of how much you pour over the baklava: Too much syrup will make the baklava soggy and too little will make it dry.

Personal preferences can separate good from great baklava, whether you're sampling sweets at a Middle Eastern bakery or rolling out phyllo dough in your home kitchen. Whatever style you prefer and wherever you are, baklava makes everything sweeter.

