

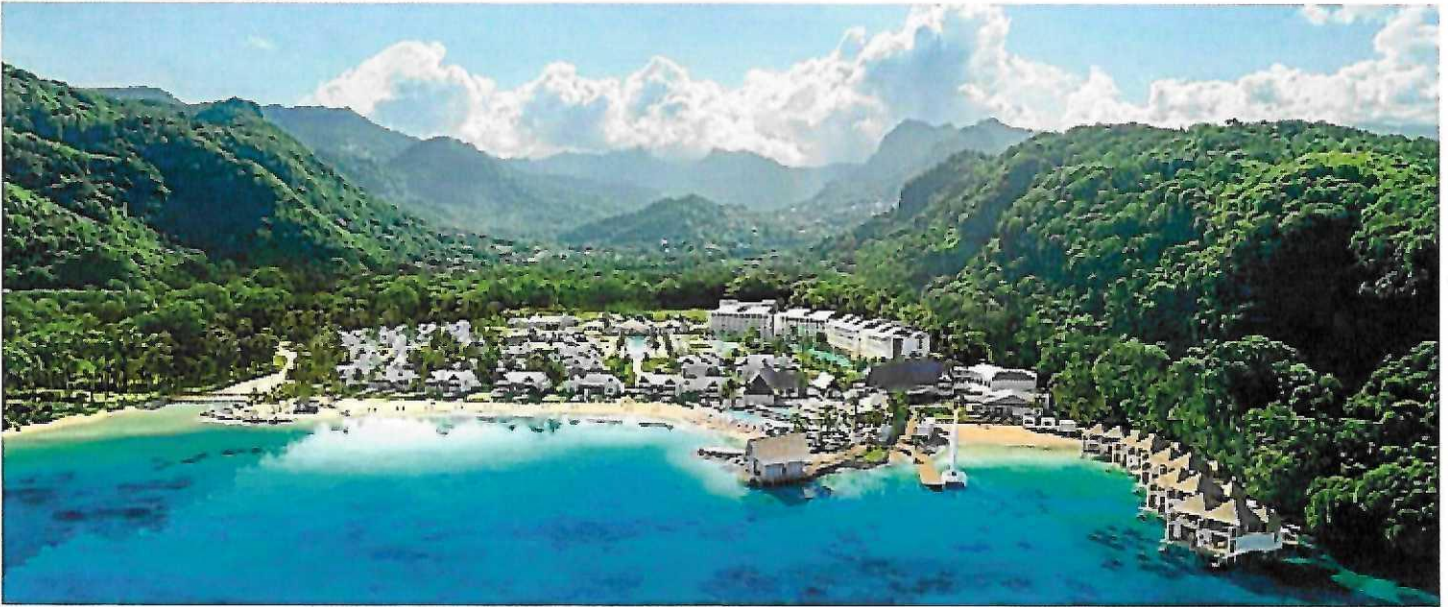
Sandals

GRAND OPENING OFFER

UP TO **\$1500** AIR CREDIT

Plus! UP TO **\$1000** INSTANT CREDIT

**Sandals Saint Vincent & the Grenadines -
NOW OPEN!**



AT THE EDGE OF THE LESSER ANTILLES, NESTLED BETWEEN TWO SEAS, LIES SAINT VINCENT AND THE GRENADINES: A LUSH TUCKED AWAY ISLAND, RIPE FOR DISCOVERY. IN THE RESPLENDENT RAINFORESTS, A NATURAL SYMPHONY OF TROPICAL BIRDS, CASCADING WATERFALLS, AND RUSHLING OF NATIVE GREENERY PROVIDE THE PERFECT SOUNDTRACK FOR EXCITING EXPERIENCES TOGETHER.

ON ITS OWN PRIVATE COVE AND BORDERED BY A LUSH FOREST AND GENTLY FLOWING RIVER IS SANDALS NEWEST ALL-INCLUSIVE RESORT IN SAINT VINCENT AND THE GRENADINES—WHERE YOU CAN STEP OFF THE BEATEN PATH AND EXPLORE THE LITTLE-KNOWN WONDER OF THE CARIBBEAN.

WHAT'S INCLUDED

AT SANDALS SAINT VINCENT

EAT + DRINK

- 11 dining concepts
- Breakfast, lunch, dinner and anytime snacks
- Unlimited premium liquors
- 5 bars, including swim-up bar
- Stocked bar in every room
- Unlimited Robert Mondavi Twin Oaks® Wines

PLAY

- PADI-Certified SCUBA diving and equipment
- Snorkeling and equipment
- Hobie Cats, paddleboards, kayaks
- 5 pools, 3 whirlpools, 1 SCUBA pool
- Tennis and land sports
- State-of-the-art fitness center
- Day and night entertainment and live shows

NO WORRIES

- All tips, taxes and gratuities
- Airport arrival lounge
- Roundtrip airport transfers
- Wifi in room and all common areas



INTIMATE YACHTING EXPEDITIONS™

With nearly 150 years of Italian expertise, Barilla is world renowned for the excellence of its food products ranging from pasta to sauce to baked goods. Every culture can interpret pasta in its own way, which is why Atlas is so excited to partner with them to enhance the on board culinary experience. Academia Barilla's very own Executive Chef Marcello Zaccaria will join some Epicurean Expeditions

That will include live cooking demonstrations, workshops and interactive sessions. A member of the Italian Chef Federation with various such as Master Chef and Top Chef, and experience in many restaurants from Tuscany to Switzerland, Chef Zaccaria is a passionate ambassador of Italian cuisine world wide.

GLAMPING AT YOSEMITE

Under Canvas, a leading provider of upscale outdoor hospitality experiences, has announced plans to open its first California camp near Yosemite National Park in spring 2025. The new Under Canvas Yosemite (which marks the brand's 12th camp) will be located on an 80-acre forested site just 10 minutes from the park's west entrance at Big Oak Flat Information Station.



Situated amid mature trees and within proximity to trailheads and a natural swimming hole, the camp will offer easy access to the park's iconic attractions, including Yosemite Falls, El Capitan, Half Dome and ancient sequoia groves. A YARTS (Yosemite Area Regional Transportation System) stop across from the entrance will provide car-free transit into the national park.

Under Canvas Yosemite will feature safari-inspired tents with upscale amenities such as king beds, private bathrooms and decks. Unique accommodations will include Stargazer Tents with skylights and the El Capitan Suite Tent with adjoining tents. The camp will have a lobby tent with lounge areas, alfresco dining, curated retail, complimentary activities including yoga and music, and brand partnerships providing gear for guest use.

Reservations for the camp's inaugural season, which will run from May 22 to Oct. 27, 2025, are now open, with nightly rates starting at \$319.

Curated Travel Experiences: Asia, Oceania, Caribbean & Beyond

Oceania Cruises' 2025-2026 Tropics and Exotics Collection invites you to set sail beyond the ordinary. Unexpected adventures in Asia and Africa shed light on ancient traditions and wild landscapes. Thrilling journeys across South America reveal the continent's stirring extremes. Far-flung voyages in the Oceania region connect you with its isolated beauty and diverse cultures. Blissful Caribbean escapes let you soak in the heart and soul of the islands. Discover curated travel experiences while enjoying the best value in luxury cruising with Oceania Cruises' simply MORE offer.



STAR CLIPPERS

GROUPS 2024 AND 2025

SEPTEMBER 4, 2024-BLACK HILLS, MT. RUSHMORE, and BADLANDS

Highlights: Mt. Rushmore by day and night, Devil's Tower, Crazy Horse Memorial, Custer State Park and Buffalo Jeep Safari. Six nights hotel, six breakfasts and four dinners, all sightseeing and round-trip air fare. Rate is \$3,395.00 per person double occupancy.

OCTOBER 13, 2024-NATIONAL PARKS and CANYONS of the SOUTHWEST

Highlights: Grand Canyon and Bryce Canyon, Zion National Park Tram and Hoover Dam. Two nights in Las Vegas and three nights in Mesquite, five breakfasts, one lunch and two dinners, all sightseeing and round-trip air fare. Rate is \$3,395.00 per person double occupancy.

OCTOBER 20, 2024-SUNNY PORTUGAL (with optional 4-night Madeira Island extension)

Highlights: Lisbon, Belem, Cork Factory, Evora, Winery visit, Alentejo, Lagos, Algarve, Silves, Setubal, Obidos, and Sintra. Includes eight breakfasts, three lunches and three dinners, all included sightseeing, all current air taxes and fees along with transfers t/from Newark and round-trip airfare. Bookings must be made by April 15th. Rate is \$3,999.00 per person double. PASSPORT IS REQUIRED.

DECEMBER 7, 2024-ROYAL CLIPPER (round trip Barbados)

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, this tall ship adventure is your ticket. Casual and relaxes with top notch dining and less than 250 passengers. Have a tropical drink while you relax in the bowsprit netting while listening to a steel drum band on deck. Visit Grenada, St. Vincent, Bequia, Martinique and St. Lucia. Rate per person for an outside cabin, including current taxes, is \$2,475.00. Our special pricing also includes pre-paid gratuities and an on board credit of \$200. per person.

MARCH 3, 2025-ALASKA'S NORTHERN LIGHTS

Highlights: Anchorage, Northern Lights excursions, Winter Glacier cruise, Prince William Sound, Talkeetna, Alaska Railroad, Fairbanks, and Dog mushing. Two nights in Anchorage, one in Talkeetna and three in Fairbanks, six breakfasts, one lunch and four dinners. With just 12-24 passengers, this is a personal journey and adventure that today's cultural explorers dream of. Rate is \$4,999.00 per person double occupancy including all above and air fare to/from Newark with transfers.

NOVEMBER 25, 2025-ICONIC CHRISTMAS MARKETS ABOARD AMA REINA (Nuremburg to Budapest)

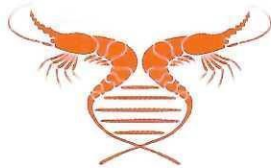
Travel back through centuries as you walk along cobblestone streets through grand cities and historic towns bedecked with twinkling Christmas trees and lined with wooden huts gleaming with handcrafted treasures. Nuremberg's festive Christkindlemarkt, the largest and oldest Christmas market in Germany, Regensburg's Artisan Christmas Market, one of Bavaria's most beautiful and romantic, Vienna with its impressive Christmas Market and Budapest where most products are handmade. Revel in a feast for the senses: sparkling lights, festive sounds of children dressed as angels singing carols and the enticing smells of hot-mulled wine, roasted chestnuts, sausages, and sweet treats of every kind. Rates start at \$3,699.00 per person double occupancy. Air fare and pre and post options will be available in early 2025. A deposit of \$400 per person is required. **This special rate is in effect until March 31, 2024.**

Classic Shrimp Scampi

This is one of those classic dishes that doesn't need anything more. It's always about allowing the subtle sweetness and brininess of the shrimp to coexist peacefully with the garlic and oil. You need some butter to balance the olive oil for the taste of the sauce. You also need canola oil for high-heat cooking of the shrimp. Once these ingredients come together, you will understand. Serve this dish with buttered pasta or loaves of seriously crusty bread. I have also been known to go overboard and make buttery garlic bread on the side.

Ingredients:

1 1/2 teaspoons plus 3 tablespoons unsalted butter, cut into small pieces
1/4 cup panko breadcrumbs
Sixteen 16/20 shrimp, shelled and deveined, tails on
Kosher salt
2 tablespoons canola oil
2 large cloves garlic, grated on a rasp
3/4 cup dry white wine
2 dashes Worcestershire sauce
2 dashes hot sauce, such as Tabasco
1 large lemon, zested and halved
1/2 cup chopped fresh parsley
1/2 teaspoon red pepper flakes
Crusty bread, optional



Directions:

- 1 Melt 1 1/2 teaspoons butter in a small skillet over medium-high heat, then add the panko and cook, stirring constantly, until the breadcrumbs are golden and toasty-scented, about 2 minutes. Set aside.
- 2 Sprinkle the shrimp on both sides with salt. Heat a large skillet over medium-high heat and add the canola oil. When the oil begins to smoke lightly, quickly arrange the shrimp in a single layer, with a little space between each. Brown the shrimp on their first sides, adding a couple of pieces of the butter around the shrimp to add flavor as they brown, 1 to 2 minutes. Turn the shrimp on their second sides and brown, 1 to 2 minutes. Quickly transfer the shrimp to a plate.
- 3 Return the skillet to medium heat. Add the remaining butter and the garlic to the skillet. Press the garlic into the melting butter to break up any clumps. Add the wine and stir up the brown bits in the bottom of the skillet. Add the Worcestershire, hot sauce and lemon zest. Simmer until the garlic softens and the wine reduces down to a lush sauce, 3 to 5 minutes. Add the parsley and squeeze the juice from half a lemon into the sauce.
- 4 Return the shrimp to the skillet and sprinkle with the red pepper flakes. Toss the shrimp in the sauce to coat well. Remove the skillet from the heat. Sprinkle the shrimp with some more lemon juice and the toasted panko and transfer to a platter.
- 5 Serve with crusty bread, if using.



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VACATION ANY OTHER WAY

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3RD/4TH/5TH GUESTS
SAIL FREE



Get away on a vacation that will ruin all others and save with an offer you won't want to miss. Soak up the sun in the Caribbean. Make your own history in Europe. Get back to nature in Alaska. Wherever you go with us, you'll discover why nothing comes close to Celebrity Cruises. Book now and get bonus savings of up to \$200 on the stateroom you want. Plus 3rd, 4th and 5th guests in your stateroom sail free.

Carnival Details Its New Private Destination: Celebration Key



When Carnival Cruise Line's upcoming new private destination — Celebration Key — opens in July 2025, it will feature five enticing “portals” for cruisers to enjoy. The port will be located on Grand Bahama and include the biggest freshwater lagoons in the Caribbean, according to the line, not to mention its own white-sand beach, family-friendly zones, adults-only club, dining venues and other bars.

Family-Friendly Portal—Ideal for families will be a pair of racing waterslides descending from a central sandcastle, as well as a splash pad, a shallow pool and a large fresh-water lagoon for swimming.

Adult-Friendly Portal—Just for adults will be an Adult-Friendly Portal in the form of a club off the lagoon and beach. A dedicated swim-up bar will mix up cocktails while a DJ spins tunes, and the full array of cabana rentals will also be available. Additionally, a full-service restaurant featuring Bahamian cuisine will be on-hand for guests 18 years and older.

Private Club Portal—If guests are seeking even more exclusivity, the Private Club Portal will offer adults a premium experience with elevated amenities, including an infinity pool with scenic views, relaxing loungers among the palm trees, a dedicated beach and enhanced dining options.

Retail Portal—Retail therapy will be available at the destination's last portal, surrounded by Bahamian murals and shopping. The portal will feature Bahamian items to purchase from duty-free shops. Extra food and beverage offerings will serve Bahamian flavors, as well.

Celebration Key will be able to dock two Carnival ships simultaneously when it launches, and future expansion is expected to extend to an additional waterpark and zipline course.

Future Expansion—Carnival has already unveiled Phase 2 expansion plans for Celebration Key, as well. Come 2026, the pier berths will be doubled to the tune of \$100 million more, with the capability to accept four Excel-class ships at once. The cruise line projects close to 4 million visitors annually to the private destination by 2028.

