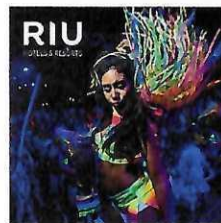
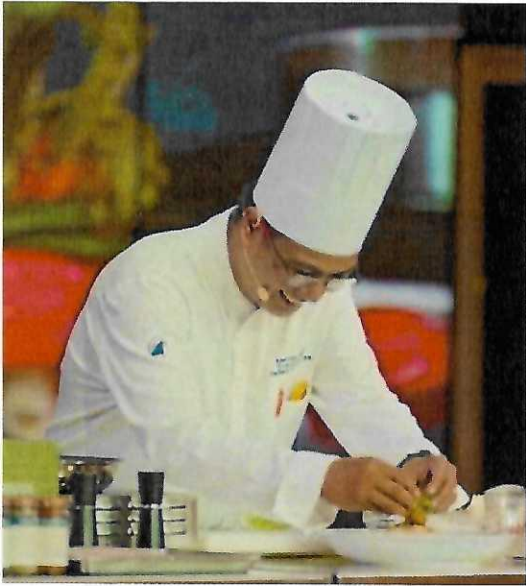




My husband and I had the pleasure of escorting 52 people from the Manahawkin Elks to Aruba in October. Our group stayed at the all-inclusive Riu Palace Aruba. The resort, the staff, the grounds and food were excellent. The resort is situated on Palm Beach with access to walk on the beachside to shops and restaurants. We did two tours as a group. The snorkeling tour did three stops along with a swim with turtles and the sunset cruise was a fun way to celebrate Halloween. Everyone had a great time. I can't say enough how beautiful the beaches are as well as all the people. It was very safe to walk in the evenings. I can't believe it took me over 20 years to get back to Aruba and will not be that long of await again.



How to Cook with Holland America to Discover Regional Cuisine



Holland America Line's culinary program takes the stage onboard its ships with new, cooking shows that spotlight regional culinary specialties and locally sourced seafood from the cruise line's Global Fresh Fish Program. Co-hosted by each ship's executive chef and cruise & travel director, the demonstrations are fleetwide and occur at least twice per seven-day sailings and more often on longer itineraries.

Guests can learn cooking techniques and the culinary history of the region from the executive chef, with the opportunity to taste the dishes in the Dining Room that evening. Guests also will be able to take a copy of the recipes home to make in the comfort of their own kitchen for friends and family.

Cooking Shows on Asia-bound voyages include different recipes than those in the Caribbean or Alaska, with each show focusing on the current destination. Several of the cooking shows will feature Holland America's Global Fresh Fish program, with recipes using fresh fish sourced from a nearby port. Dishes prepared during the shows include:

Alaska: Barbecue Salmon Bowl; Honey Sriracha Salmon Bowl.

Australia/New Zealand: Panko Crusted Australian Flathead; Australian Bass with Orange Vermouth Sauce; Coral Trout with Porcini and Bacon; Seared Yellow Fin Bream.

Asia: Red Snapper Coconut Curry and Vegetables; Crumbed Miso Sesame Lamb Chops; Teriyaki Salmon Bowl with Cauliflower Rice; Mongolian Barbecue Lamb Chops; Macadamia Crusted Grouper; Japanese Pork Katsue with Curry Sauce; Honey Sriracha Salmon Bowl; Pan Seared Honey Sake Barramundi.

Caribbean: Bahamian Grouper with Bacon Grits; Grilled Seabass Tacos with Spicy Slaw and Lime Crema; Crusted Rockfish with Cou-Cou & Coconut Shrimp Bisque.

Hawaii: Macadamia Crusted Grouper; Kauai-Style Poke; Lomi-Lomi Salmon; Seared Opah with Mango Avocado Relish.

South Pacific: Japanese Pork Katsu with Curry Sauce; Honey Sriracha Salmon Bowl; Macadamia Crusted Grouper; Lomi-Lomi Salmon; Crackling Pork Ceviche; Huli Huli Chicken.

South America: Seared Grouper with Chilean Salsa; Grilled Shrimp with Chimichurri and Polenta; Braised Short Rib Empanadas; Peruvian Half Roasted Chicken.

Mexico: Blackened Tuna Oaxaca-Style; Grouper with Rice Pilaf and Salsa Picante; Grilled Seabass Tacos with Spicy Slaw and Lime Crema.

The new cooking shows are the latest in entertainment, culinary and beverage enhancements onboard Holland America ships. Other recent enhancements include the introduction of the cruise line's first-ever branded sparkling wine and a refreshed Pinnacle Grill

Club Med Goes Black Friday with 50 Percent Off Resort Rates

Club Med, the pioneer of the all-inclusive concept, is offering its best discount of the year with its Black Friday sale, offering travelers up to 50 percent off winter, spring and summer getaways across its all-inclusive resorts in the Caribbean, Mexico and Canada. The deal includes up to \$500 Instant Savings and free stays for kids under 4.

North America Resorts: Travelers can enjoy 50 percent off, plus up to \$500 Instant Savings per person/week when booking one of Club Med's North American all-inclusive resorts. Booking window is Nov 19, 2024-Dec. 2, 2024. Travel window is Dec. 7, 2024-June 27, 2025 (check out June 27, 2025). Blackout dates may apply

Resorts include Club Med Punta Cana, Club Med Michès Playa Esmeralda, Club Med Cancún, Club Med Ixtapa, Club Med Québec Charlevoix, Club Med Turkoise, Club Med Columbus, Club Med La Caravelle, Club Med Buccaneer's Creek.

Kinderpunsch

At German Christmas markets, Kinderpunsch is a beloved non-alcoholic alternative to mulled wine. Made with apple juice instead of red wine, this warm, spiced beverage is perfect for children and those looking for a festive drink without alcohol. It's a delightful way to enjoy the holiday spirit while mingling with family and friends. If you'd like to try making it at home, you can find a delicious Kinderpunsch recipe here.

Ingredients

For 4 people

- 4 bags of fruit tea
- 500 ml apple juice
- Juice from 2 oranges
- 2 cinnamon sticks
- 2 star anise
- 3 cloves
- 1 vanilla bean
- 1 Tbs honey



Method

Boil the tea according to instructions. Squeeze the oranges. Scrape out the pulp of a vanilla pod with a knife.

Add the apple juice, freshly squeezed orange juice and all other ingredients except the honey to the pot and bring to a boil briefly. Then let it infuse for about 30 minutes on the stove on light-medium heat. Do not boil the children's punch to a bubbling point.

Taste and, if necessary, add the honey to sweeten. Divide the children's punch into 4 cups through a sieve.

Tip:

The punch will last for about 4 weeks if poured into sterilized bottles while still hot.

Bon appétit!



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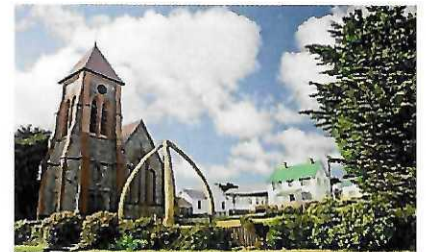


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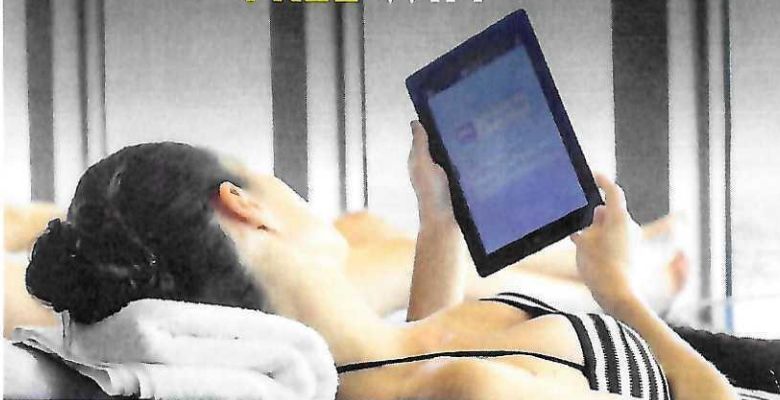
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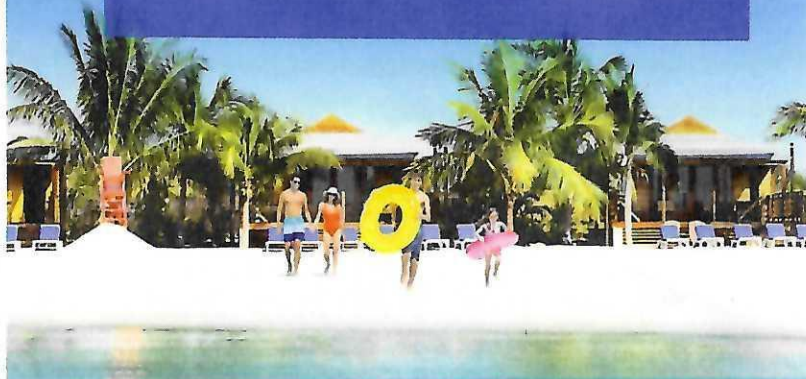


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