

GROUP DEPARTURES 2024, 2025 AND 2026

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 \$200.00 per person.

FEBRUARY 26 to MARCH 4, 2025-ICELAND

Our annual Iceland adventure begins with flights on Icelandair round trip from Newark Liberty Airport to Keflavik. We will begin with a stop at the Viking World Museum for a heavy continental breakfast before heading to the Blue Lagoon for a sunrise cocktail. Our package includes four nights at Midgardur Center Hotel with a buffet breakfast daily, full day Golden Circle tour with a tomato soup lunch at Fridheimar Greenhouse, shared Northern Lights tour, optional tours will be available to the glacier and South shore black sand beaches and Sky Lagoon. Price per person double \$2,100.00 included all current air and government taxes. A few singles are available at a surcharge of \$650.00. Insurance is recommended and a valid passport is required.

MARCH 24-30, 2025, SOUTHERN CHARM (with Collette Vacations)

Explore warm southern hospitality in America's southeast. Come to know its rich history and deep traditions on this tour highlighted by stays in Charleston, Savannah and Jekyll Island. Included are round trip transfers from Home Town Travel to Newark airport, six breakfasts and three dinners, professional escort for the duration of the trip, all accommodations and entrance fees. The rate per person, based on double occupancy is \$3,799.00. Cancel for any reason insurance is optional at the rate of \$429.00

MAY 18 to 25, 2025, BERMUDA CRUISE ABOARD THE CELEBRITY SILHOUETTE

Start next summer off right; especially if you missed this year's Bermuda group. Enjoy all that Bermuda has to offer while enjoying your beverage package and wi-fi relaxing on your balcony as you sail from Cape Liberty (Bayonne, NJ) passing the Statue of Liberty enroute to the beautiful pink sand beaches this beautiful island has to offer. Your special group rate includes your balcony accommodation, all current port and government taxes, beverage package and wi-fi for \$1,859.00 per person double.

NOVEMBER 5-16, 2025, OLD WORLD SICILY AND MALTA (with Collette Vacations). This is a small group departure for Home Town Travel with a maximum of 24 passengers on this adventure. These legendary isles are nestled amongst the deep blue water of the Mediterranean. Discover how ancient traditions blend into modern society as you travel along timeless Italian Maltese and Sicilian towns. This eleven-night tour begins with a four-night stay in Malta with a ferry to Sicily where you will stay three nights in Ragusa and three nights in Taormina. This package includes round trip transportation to Newark airport from our office, round trip air from Newark airport with an overnight flight to Malta, 10 breakfasts, 1 lunch and 4 dinners, professional escort throughout the trip and all accommodations and entrance fees. The rate per person based on double occupancy is \$5,399.00. Cancel for any reason insurance is optional and at a rate of \$549.00. Please call for more information.

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. Nuremburg'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 stays are optional and will be available in January 2025.

MARCH 13-26, 2026—TWELVE NIGHT VIETNAM & THAILAND CRUISE ABOARD THE CELEBRITY SOLSTICE

This bucket list trip starts in Hong Kong and visits Hanoi (Halong Bay), Hue/Danang, Ho Chi Minh (Phu My), Bangkok/Laemchabang and Ko Samui Thailand, and disembarking in Singapore. Pre and post land packages will be available. Cruise includes balcony accommodations (V1), all current port and government taxes, beverage package, gratuities, and Wi-Fi. SAVE OVER \$1,500 PER CABIN. Rate per person based on double \$3,350.00. A deposit of \$900/cabin is required to reserve your cabin. Final payment is not due until December 1, 2025.

**REMEMBER-IF YOU FIND SOMETHING THAT INTERESTS YOU, BOOK EARLY SO YOU WILL NOT TO BE DISAPPOINTED.
OUR SPECIAL RATES TEND TO SELL OUT AND PRICES ARE NOT GUARANTEED UNTIL DEPOSITED.**

Moo Goo Gai Pan

The simple Chinese American stir-fry of sliced chicken (*gai pan* in Cantonese) and mushrooms (*mo gu* in Cantonese) has been popular almost as long as there have been Chinese restaurants stateside. Versions of the dish vary, but most offer a supporting cast of veggies that often include snow peas, sugar snap peas, sliced carrots, water chestnuts and bamboo shoots to name a few. Our recipe puts an emphasis on a satisfying amount of vegetables and features a flavorful sauce that's lighter than some but still gets extra depth and umami from oyster sauce. As with most restaurant versions of the dish, we use velveting, a process that briefly marinates chicken strips in cornstarch to preserve their juices during stir-frying. The result is chicken that stays moist and irresistibly tender even as the high heat deliciously browns the outside.

Ingredients:

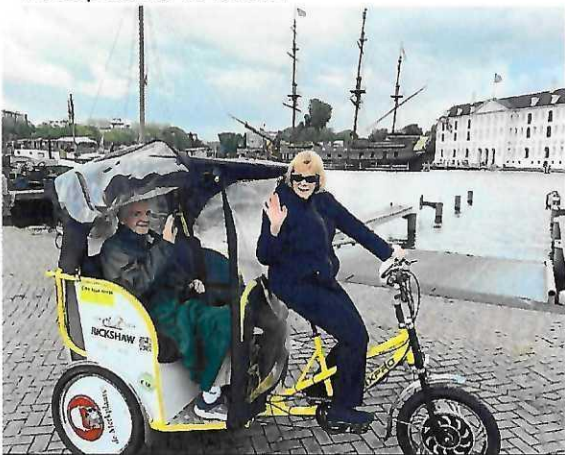
- 1 1/2 pounds boneless, skinless chicken breast (about 2)
- Kosher salt
- 1/8 teaspoon ground white pepper
- 5 tablespoons cornstarch
- 2 tablespoons neutral oil, such as vegetable or canola oil
- 8 ounces snow peas or sugar snap peas, trimmed and strings removed
- 1 medium carrot, peeled and cut into 1/2-inch-thick slices on the bias
- 1 pound cremini mushrooms, sliced into 1/2-inch-thick slices
- 1 1/2 teaspoons chopped garlic (from about 3 cloves)
- 1 teaspoon oyster sauce
- 2 cups low-sodium chicken broth
- 1/2 teaspoon sugar
- 2 cups hot cooked white rice, for serving



Patricia Boelte And Skip Gaunt take a pedicab ride.

Enjoying a chilly day in Amsterdam, their first port on Viking's Grand European tour.

More pictures to follow!



Directions:

- 1** Cut the chicken breast in half lengthwise, then slice crosswise at a slight angle into 1/4-inch-thick slices. Transfer to a medium bowl. Add 1 teaspoon salt, the white pepper and 3 tablespoons cold water. Use your hands (wear gloves if you like) to massage the seasonings into the chicken until most is absorbed, about 1 minute. Add 3 tablespoons of the cornstarch and mix until moistened. Add 1/2 tablespoon of the oil and massage until combined. Set the chicken aside to marinate at room temperature for 30 minutes.
- 2** Bring 4 cups water to a boil in a wok over high heat. Add the snow peas and carrots and boil until the peas are bright green and the carrots are crisp tender, about 2 minutes. Drain the peas and carrots, rinse under cold water until cool and drain again. Set aside.
- 3** Stir the remaining 2 tablespoons cornstarch and 3 tablespoons cold water together in a small bowl until combined. Set aside.
- 4** Wipe out the wok and heat it over high heat until you see the first few wisps of smoke, about 3 minutes. Remove the wok from the heat and add 1 tablespoon of the oil and swirl to coat the wok. Return the wok to high heat and add the marinated chicken. Spread it out evenly so every chicken piece has contact with the wok. Let sit until it starts to brown, about 2 minutes. Toss the chicken with a wok turner or metal spatula and cook until just slightly pink, about 2 minutes. Transfer the chicken to a clean plate and set aside.
- 5** Reduce the heat to medium-high and add the remaining 1/2 tablespoon oil and swirl to coat the wok. Add the sliced mushrooms and 1/4 teaspoon salt and stir-fry until golden brown, about 6 minutes. Add the garlic and oyster sauce and stir until fragrant and coated, about 30 seconds. Add the chicken, snow peas and carrots and stir-fry until evenly combined, about 30 seconds. Add the chicken broth and sugar and bring to a boil, about 2 minutes. Taste and adjust the seasoning with more salt if needed.
- 6** Slowly drizzle the cornstarch slurry into the wok while stirring and continue to cook until the sauce thickens and coats the mushrooms, about 30 seconds. Pour the mixture over steamed rice on a platter or serving bowls and serve immediately.



Let Edinburgh take you back in time

Roam a city of medieval castles, sprawling hilltops, and cobblestone alleys with stories at every turn. Explore cathedrals and markets along the Royal Mile, or chase autumn reds and golds—your trip to the past starts here.



Eagles, crabs and bears, oh my!

Joan Roccki and her family (Michael DeCotiis, Amy DeCotiis and Diedre Williams) are enjoying their time on Regent's SS Explorer. What an incredible getaway. It was unusual to have such dry weather the entire time. We saw whales and bears, eagles and got up close and personal to the Hubbard Glacier. The weather conditions allowed us to get so close that even the crew was excited about it. The Regent Cruise Lines did a great job and had excellent meals. The all-inclusive cruising concept is the only way to go.



Oceania to operate a slate of cruises from Tampa

Port Tampa Bay usually serves contemporary cruise ships, but in 2026 it will host premium line Oceania Cruises for the first time. Oceania's Insignia will sail the Caribbean and Panama Canal from Tampa throughout March 2026, taking a month off from sailing out of Miami.

Oceania said it would be the first ultra-premium cruise line to sail from the port. It will offer seven- to 20-night itineraries in the Caribbean with calls that include St. Thomas, St. Kitts, Tortola, Cozumel, Costa Maya and Belize City. The ship will transit the Panama Canal and overnight in Panama City.

The 670-guest Insignia's deployment marks a significant milestone for boosting Tampa's status, said Paul Anderson, president and CEO of Port Tampa Bay.

Itineraries include a nine-day cruise from Barbados to Tampa on Feb. 22 with calls including Aruba, Montego Bay, Costa Maya and Cozumel.

Other itineraries include a 15-day round trip voyage via the Leeward Isles, including calls at St. Thomas, St. Maarten, Antigua and Dominica; a seven-day roundtrip Western Caribbean itinerary; a 10-day open-jaw cruise to Panama City; and a 20-day voyage from Tampa to Miami.



THE NEXT ICON OF VACATIONS

The newest Icon Class super-sequel Star of the SeasSM has it all — so you can have the time of your life.. It's mind-blowing thrills, next level chill, bolder bonding, epic celebrations and wander lusting exploration — all rolled into one weeklong getaway that's about to go down in history as The Next Icon of VacationsSM. The adventure begins summer 2025 from Port Canaveral (Orlando), Florida with the cruise line voted Best Overall by Travel Weekly readers 21 years running. Call for reservations!



Seven pools means seven different ways to chill. You can take your pick to suit any mood — from relaxing dips with epic views to adults-only beach club-style hangouts. Families are in for a blast by the gallons at splashy spots overflowing with ways to bond — including an entire family neighborhood at SurfsideSM. No matter where they post up, bites, sips and jam-worthy beats are only steps away. And every itinerary takes the chill on shore for the ultimate beach day on Perfect Day at CocoCay.

Endless breathtaking tundra, four game changing ships, one epic summer adventure — 2025 is the boldest Alaska season ever. You can experience once-in-a-lifetime moments every single day. Like whale watching in Juneau. Grizzly spotting in Haines. And totem touring in Sitka. All between thrills and chill onboard their choice of fleet favorites — including Quantum Class all-star Anthem of the Seas[®], sailing the region for the first time ever. Plus, when you book an Alaska CruiseTour in September you can earn up to \$100 to spend onboard on top of the great deals they are already earning!



CRUISE NEWS



Hi Nancy- We Had A Fabulous Time- The Princess cruise was great . We Did Premiere Package and it was worth every penny - Food is great WI-Fi is exceptional. Lots to do onboard. They also do not cheap out on drinks.

Looking forward to going on the new ship, Sun Princess. Technology is amazing and the ship is elegant. Thanks again for everything!

—Larry and Kane

Oceania Now Includes Gratuities in Cruise Fares

Oceania Cruises has introduced "Your World Included," a new brand value promise featuring a comprehensive set of included amenities for all guests, beginning Oct. 1. Key updates include shipboard gratuities for stateroom attendants, butlers and dining waitstaff, which will now be automatically included in the cruise fare. Previously, gratuities were only included for select guests or regions.

In addition to gratuities, the new package offers free specialty dining, unlimited Starlink Wi-Fi access, sodas, specialty coffees, teas, Vero Water, juices, smoothies, gelato, group fitness classes and laundry services. This package replaces the "Simply More" offering, which ends on Sept. 30. Notably, shore excursion credits and beverage packages will no longer be included.



ALWAYS + AZAMARA

**ALWAYS
INCLUDED**

Variety of Dining Venues & 24-hour Room Service
Beer, Wine, and Spirits All Day & Night
Signature AzAmazing Evenings
Unlimited Self-Service Laundry
Tips & Gratuities

**ALWAYS
EXPECTED**

Overnights & Extended Destination Days
Unique & Iconic Destinations
No Hassle, No Crowds
Warm & Attentive Service



Elevate your cruise experience by adding a prepaid drink package to your MSC booking and you can save up to 40% off versus onboard prices.

