

ENTREE

AN UNCOMPROMISING AND
CONFIDENTIAL TRAVELERS
NEWSLETTER • PUBLISHED
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AT HOTELS, RESTAURANTS &
TRAVEL AROUND THE WORLD

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Founded 1981...our 27th year

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FEW TRAVELERS WILL EVER HAVE THE chance to live in a palace. And even fewer will get to stay with a real life Maharajah. *Taj Hotels* delivers both dreams with the *Umaid*

Bhawan Palace in *Jodhpur, India*. This palace took more than 5000 men sixteen years to build. When finished in 1944, the palace became the world's largest private residence, with 347 rooms. The architect *H.V. Lancaster* designed this grand home with a 105-foot Renaissance cupola in what could be termed Indo-Art-Deco style, without mortar or cement. The interiors for the palace were designed by Maples of London, however, in 1942 the ship transporting them was sunk by the Germans. As a result, the Maharajah employed the services of *Stefan Norblin*, a talented Polish interior designer. At the Umaid Bhawan Palace, guests can ride the Maharajah's thoroughbred polo ponies, visit his antique car collection, and stroll in his private museum of pictures, arms, swords and other treasures relating to Jodhpur's royal heritage. Less active guests can lounge by the pool, walk along the cool marble halls or visit the fragrant gardens. Guests enjoy drinks in the historic *Trophy Bar* and dine in the elegant private dining room, *Risala*, evocative of the gallantry of the Jodhpur Lancers. There's pool and snooker, a collection of fine cigars and rare wines are brought up from the Maharajah's cellar. For guests requesting it, the palace staff will organize a special fireworks display at night. From time to time, you can even catch a glimpse of the Maharajah himself who lives in a private wing of the palace. He is eminently agreeable and approachable, a true gentleman who is beloved by his people. Visit www.tajhotels.com.



AFTER A BUMPY 17-HOUR BUS RIDE through the scorching deserts of *Rajasthan*, ENTREE arrived at doors of *The Taj Mahal Hotel New Delhi* feeling like Lawrence of Arabia coming in from a sandstorm. A massive Sikh greeted our tuk-tuk at midnight as we stumbled onto the grounds of this idyllic oasis, marking a turning point from our considerable challenges traveling through India. Everything suddenly became effortless. Our bags smoothly disappeared from our hands as the concierge brought us directly to our room for check-in. Elevator doors opened to life-size paintings of Mughal royalty as we were all but carried to a business-sleek room of dark woods and white marble with a flat screen, massive bath and far-reaching views of monument-sprinkled Delhi, whose tree-lined avenues resemble Washington D.C's steeped in the flavors of the sub-continent. As part of our recovery, we spent the next day undoing the damage of the previous week, lingering over fresh fruit juices, scrambled eggs and *bhel puri* while reading our Hindustan Times on the Taj Club floor, which is perfect for those seeking an upgrade to the already fabled Taj experience, and includes impeccable butler service (which can be crucial for navigating India) plus a 24-hr business center for reaching home. We paid a visit to the gym, where the on-hand personal trainer *Arun* helped us work off seven days of *samosas*, stretched us out then diagnosed and cured an elbow pain that had been hurting us for months. We followed up with a refreshing hour of light yoga with *Ratan Thakur* before a dip in the pool, steam bath and hot tub, with the spa staff constantly making sure we were hydrated. Taj's team is friendly to the point where you find yourself keeping in touch with a few smiling faces when you return home. Personnel, down to the security guards, seemed to kindly know us by name. The Taj Mahal is located in the prestigious *Lutyens Delhi* area and neighbors appear to be ambassadors and big wigs, with the houses and security to prove it. In between sightseeing, we loved ambles to nearby *Khan Market* for renowned kebabs and camera necessities, stopping streetside for fresh fruit or a Coca-Cola laced with *masala*, while eyeing the palatial abodes. With all that Delhi has to offer, leaving the Taj can be difficult, especially with four of Delhi's best restaurants in-house, including *Morimoto's Wasabi* for sushi and *Machan* which was voted best international eatery in the city in 2003 by the Times. When you can pull yourself away though, the hotel will see to it that you do it in style, safety and comfort, yet one more reason we cling to the Taj's style and service when we're visiting incredible India. *The Taj Mahal Hotel, 1 Mansingh Road, New Delhi, India. (91-11) 23026162. Visit www.tajhotels.com.*



WE'VE COVERED SOME OF *BUENOS AIRES'* BIGGEST, BEST AND MOST expensive hotels in the last year. But as trips to this enrapturing city often lead to indeterminable extensions, with visitors seduced by the romantic streets and a lovely exchange rate, we can recommend excellent budget accommodations at one of the city's best and certainly coolest small hotels, *Malabia House*. This charming 19th century convent-turned-designer bed and breakfast is located in the city's super-hip *Palermo Viejo* neighborhood, perfect for hot shopping, bar-hopping and carefree strolls to the next perfect steak. A mustachioed doorman guides guests into a glass box lobby, where Norah Jones's voice and the tinkle of ice in a tumbler soar over gigantic couches in the adjacent library. Rooms are basic and cool white, with generous natural light, high ceilings and small impressive details of colonial charm. They are spotlessly clean, with no chipped paint, droopy furniture or dead fixtures. The hotel intertwines along two stately floors over a delightful garden nook, visible through clear glass. Travelers linger over the business center's computers or receive guests for a cocktail in the plush library, a cozy lounge perfect for business or pleasure. Malabia House has a personal touch provided by a young, kind staff of about four for its 15 rooms, ensuring no need goes unfilled (especially in a superb breakfast sporting more *dulce de leche* than you could dream of), but without a lot of stiff toadying. If there's one thing that might detract from Malabia's smooth character, it's that the everyday noise of hotel maintenance is hardly barred from entering the rooms, with occasional vacuum symphonies erupting just when you've decided on a post-Malbec siesta. Everything else at Malabia House functions fluidly. This is a fine hotel for those seeking to spend more time and money on the street than in between those sheets. *Malabia House, Malabia 1555, Palermo Viejo, Sobo Buenos Aires, Argentina*. Visit www.malabiahouse.com.ar.

TWO *SOUTH AFRICAN* WINERIES OF MERIT, BOTH FROM *CAPE WINELANDS*: *Tall Horse* and *Bellingham*. *Tall Horse Pinotage Rose 2007* is a big, bold red wine with black berry and earth character, and a touch of an unusual aroma that can only be described as "band-aid." Sounds odd, but it is delicious. So are the other Tall Horse wines: *Shiraz*, *Merlot*, *Chardonnay*, *Cabernet Sauvignon* and *Sauvignon Blanc*, all made with character, finesse and full fruit. And priced at a remarkable \$7.99 a bottle. The Bellingham wines are exceptional: all fusion wines of power—*Legends Range* of premium wines called *Drangon's Lair* and *Fair Maiden*. The *Shiraz* with a splash of *Mourvedre* and hint of *Viognier*, and the *Chenin Blanc-Chardonnay* enhanced with *Viognier*, *Grenache Blanc*, *Roussanne* and *Verdelho*, are \$25.99. The *Varietal Range* (mainly single varietals like the *Shiraz* and *Sauvignon Blanc*) are a reasonable \$14.99. Visit www.bellinghamwines.com and www.tallhorsetwines.com.

IT'S IMPOSSIBLE NOT TO BE TOTALLY CHARMED BY *KRAKOW*, WHERE ENTREE recently jumped off the extraordinary *Orient-Express* train from *Venice*. With one of Europe's largest medieval squares bursting with street performers, music, horse-drawn carriages, and artistic and architectural gems, Krakow has the magic of a small Prague, fortunately with smaller crowds as well. We were further enchanted by having a dynamic place to retreat to after long walks along a beautiful curve of the *Vistula River* and rowdy nights in the *Kazimierz District*, the heart of Krakow's pulsating nightlife. The sophisticated *Copernicus Hotel* sits on a tranquil cobblestone street and is a member of the trusted *Relais & Chateaux* group. This location at the foot of Poland's national symbol, *Wawel Castle* (whose cathedral boasts its own *Tomicki* chapel), is supreme. A friendly hotel, the Copernicus smartly blends old village charm with cool modern technology that Copernicus himself might have approved of, to achieve elegance and precision with warm personal touches. The hotel elevator descends—each cog and cable visible in its glass encasement—to an underground grotto pool glowing under an arc of exposed old brick. A dining room that is heralded as one of the best in Poland abounds with fresh flowers and fruit, under rooms that are stark yet beautiful, feeling regal under high, fresco-painted ceilings and surrounded by polished dark woods, lush velvet and marble bathrooms. While not in Copernicus' embrace, we loved our afternoon meal at *Wierzynek*, Krakow's oldest and most distinguished restaurant, housed at the scene of a diplomatic feast held in 1364 for King Kazimierz the Great. We enjoyed cherry vodka with luscious plates of delicately prepared game meats, such as wild boar with famed local mushrooms and red cabbage, deer saddle with forest fruit sauce, and rabbit terrine wrapped in thick bacon. *Wierzynek* also has refined, definitive versions of *pierogi* and other Polish specialties like beetroot soup, smoked fish, and cheesecake. For Polish dining with a contemporary twist, we had dinner at *Kawaleria*, a paean to the Polish cavalry, which impressed us with its relaxed, beautiful wine bar, graceful garden, military equestrian memorabilia and artistic plates of tuna tartare with peppers, baked plums with bacon and port sauce; juicy duck in spicy sauce with pancakes; and pork loin in a cocoa bean sauce, followed by a sinful apple pie from a menu that sees refreshing seasonal changes. Say hello to the beautiful *Agnieska* for us here. Striking a fine balance between tradition and contemporary dining is *Florińska*, which preserves the feel of the old world while maintaining a strong sense of international savvy, with a nice list of worldwide wines and plates of "Polish fusion" cooking. We enjoyed shrimp fritters with lemon grass, chili, and ginger on a bed of avocado, before diving into pork sirloin stuffed with ewe's cheese in a vodka-pepper sauce, and duck fillet baked in Antonovka apples served in cranberry sauce. A meal at the highly recommended, cute and cozy

Miod Malina was, unfortunately, Krakow's only culinary downbeat, with our food taking seemingly centuries to arrive, poorly cooked and lacking taste. A basket of cutlery was thrown at us, the tablecloth was dirty and the gossamer thin paper napkins proved inadequate. Still, this place remains perplexingly popular. After our third night of fine dining, boisterous bar-hopping, and late morning swims at The Copernicus, it was hard to tear ourselves away from Krakow's splendor and press north into *Warsaw*. Spellbound as we were by the city's beauty, fine dining, great hospitalit, and indomitable spirit, we are certain we will return. *Restaurant Wierzynek, Rynek Glowny 15, www.wierzynek.pl; Hotel Copernicus, Kanonicza 16, www.hotelcopernicus.com; Kawaleria, Golebia St. 4, www.kawaleria.com.pl; Florianska, Florianska 43 St., www.restauracja-florianska.pl.*

CHRISTMAS IS COMING, MAKE NO DOUBT ABOUT it, and nowhere is it more special than in *London*. We are happy to report that *Red Carnation Hotels* are offering their *It's a Wonderful Life* package at three magnificent five-star London properties: *The Milestone, The Egerton* and "41." This is a perfect package for those on a break, shopping London's stores or simply visiting. Available between November 21 and January 11, 2009, It's a Wonderful Life includes a minimum two-night stay in luxurious accommodations; deluxe tree ornament plus a DVD of the classic movie "It's A Wonderful Life"; full English breakfast daily; tea for two with Christmas cake on one day; bottle each of red and white wine with the hotel's compliments; lunch or dinner for two on one day with mince pies, of course; mistletoe on pillow at turndown; a stocking stuffed with seasonal goodies (if stay is on Christmas eve); taxi to Oxford Street to see the Christmas lights and to start pre-Christmas or New Year sales shopping; and free gift wrapping service. Rates for this package at The Milestone Hotel are from \$1285 for a double and from \$2810 for a junior suite. At "41" and The Egerton, junior suites and studios are from \$2112. Rates quoted are based on double occupancy, inclusive of taxes, and subject to availability. If planning on a longer stay, consider "41"'s exquisite apartments and the two-bedroom suites at The Milestone. For further details or to make a booking, in Europe call 00 800 1698 8740; in the U.S. call: (877) 955-1515. E-mail: bookms@rchmail.com (Milestone), bookey@rchmail.com (Egerton) or book41@rchmail.com ("41"). View online at www.milestonehotel.com, www.egertonhousehotel.com, www.41hotel.com and visit www.redcarnation.com. Red Carnation Hotels is a proud collection of luxury family-run properties in London, Geneva, South Africa, Dorset, Guernsey and Palm Beach, Florida.



MAHUA KOTHI IS ONE OF INDIA'S FINEST SAFARI lodges, a joint venture of *Taj Hotels Resorts and Palaces* and *CC Africa*. Located in the state of *Madhya Pradesh*, and named after one of the country's most beautiful trees, the *Madhuca Indica*, or butter tree, Mahua Kothi's inspiration is the fragrant off-white flower that plays a central role in all festivals and rituals. Mahua Kothi sprawls over 40 acres, just 20 minutes from the beautiful *Bandhavgarh National Park*. Nestled between the picturesque *Vindhya* and *Satpura* ranges, this is one of India's most alluring sanctuaries. A dramatic landscape of tropical forests, woodlands and steep rocky hills gives way to flat grasslands in the valleys below. Bandhavgarh supports one of the highest densities of Royal Bengal tigers on the Subcontinent, and hilly open terrain provides large grassland meadows perfect for good sightings. Mahua Kothi's original *kothi* (homestead) has been beautifully renovated. New guest accommodations are *kutiya*s (jungle village huts), twelve in all, accessed through private courtyards, with shaded seating and traditional mud floors. Interiors include wooden shutters, tapered mud colored walls in lime and earth washes, open rafters with roughly hewn wooden beams, and handmade pottery roof tiles. Floors are *katni* stone strips set in lime mortar. En suite bathrooms feature twin hand basins, indoor showers and jumbo tubs. Richly colored local textiles are in shades of rust and burnt orange. Each *kutiya* features roll-down mats to keep out the early morning sun, as well as overhead fans and air conditioning. Yoga amenities and traditional games are provided in a basket. Bicycles, parked in the *kutiya* courtyards, are an invitation to explore. An ancient 2000-year-old fort, 10th century statue of Lord Vishnu and the dense Sal jungle combined with the grasslands make Bandhavgarh so special. So does the considerate Mahua Kothi staff, twice-daily games drives and excellent gourmet cuisine, often dinners in the bush or around a bonfire with local musicians and dancers. The density of its tiger population has made Bandhavgarh world famous but this is also home to leopard, spotted deer, wild boar, sloth bear, rhesus monkey, macaque, grey langur, jungle cat, hyena, porcupine, jackal, fox and wild dog. Move over, Africa, Taj and CC Africa have made India THE place to go for great game viewing and sublime luxury. Visit www.tajhotels.com.



CAN YOU BELIEVE SUMMER'S OVER AND THE FALL IS HERE? TIME TO think about Christmas and holiday presents. We are already processing corporate orders for gifts of ENTREE and wish to remind all subscribers to call our resident elf, *Amy*, in our office if you wish to give ENTREE this year. What better gift can you imagine than our travel news that comes each and every month? Amy can be reached at (805) 969-5848.

TIME WAS WHEN A VISIT TO *MACAU* INVOLVED A MEAL OR A STAY AT the historic *Hotel Bela Vista*, and probably a gambling splurge at *Hotel Lisboa*. That was yesterday. Today, Macau is in the midst of a massive identity explosion and an unprecedented building boom of glamorous new hotels and huge gaming venues. Even Las Vegas has never seen the likes of such lavish spending; the 2007 gambling revenues in Macau amounted to \$10.3 billion, compared to \$6.8 billion for Las Vegas. Macau is a clash of contrasts. There are remnants of previous Portuguese ownership, old buildings and areas of rustic charm that seem out of place today; alternately, huge cranes, building one skyscraper after another, dot the horizon. The former is epitomized by a visit to the charming and historic *Lord Stow's Bakery*, a short drive from city center, where 3,000 delicious Macanaese egg tarts (originally created by this bakery) are sold daily. The latter is another story. It is estimated that although there were already 17,000 hotel rooms in Macau in December 2007, the projected number for December 2010 is 43,000 rooms. The names of the new and renovated accommodations are well known and respected: *Four Seasons, Grand Lisboa, Ponte 16, Mandarin Oriental, Shangri-La, Sheraton, St. Regis, Hilton, Wynn, Galaxy Mega Resort*—and more to come. The fabulous new *Cotai Strip* in Macau, an area of 1.8 square miles, itself represents an investment of \$11 billion, keeping some 20,000 construction workers busy. Today in Macau, two mega-hotel/casino operations stand out. The *Wynn Macau* (www.wynnmacau.com) is spectacular in every aspect. The casino is huge and space-friendlier than others in Macau (or, for that matter, in Las Vegas). The hotel rooms are large with every amenity included. Food operations are superior; the shopping choices offer nearly every fine brand in the world: *Zegna, Armani, Gucci, Hermes, Louis Vuitton, Prada*, you name it. Weddings are a specialty; the spacious spa is incredible. Mr. *Eric Kee*, Executive Director of Hotel Operations, leads a superb team of well-trained professionals. A very popular hotel attraction is the periodic showing of the “Tree of Prosperity,” the centerpiece of Wynn’s atrium. This breath-taker is composed of more than 2,000 branches, 60 limbs and nearly 100,000 leaves with three different colors and awesome audio, making for a unique sound and light show. A gorgeous gold cupola ceiling featuring animals from the Chinese zodiac opens like an iris. The other contender for glamor and comfort in Macau is the *Venetian* (www.venetianmacao.com), which bills itself as Asia’s largest integrated resort. Features include an 18-hole mini-golf course, several swimming pools, 3,000 hotel suites similar to Las Vegas (each over 70 square meters), and over 300 premier boutique stores and eating venues. Those in the mood for romance can be lulled by a troubadour piloting a gondola along a simulated Venetian canal.

SHANGHAI WAS ALSO ON OUR RECENT ITINERARY, A CITY THAT continues to explode with innovative building, expanded tourist facilities and fine restaurants. It is truly a magnet for anyone practicing or interested in architecture. A visit to the *Xin Tian Di* district is a must; there is no more inviting and interesting area for food and shops anywhere in Asia. Xin Tian Di covers several city blocks within the *French Concession* district of Shanghai where facades of most buildings are preserved from older days. One of the most appealing of the many ethnic eating establishments is *Paulaner Braubaus*, presenting German dishes in what anyone would swear is an authentic setting with food to match. A visit to *Nanjing Road* presents a blend of old and new shopping. International shops on *Huai Hai Thong Road* are absolutely first-class. The stores and hotels of *Xu Jia Hui* are enticing, and a stop at China's best museum, the *Shanghai Museum*, is worthwhile for its fabulous collection of ancient art. The *Grand Hyatt Shanghai* (www.hyatt.com), the highest hotel in the world with 555 rooms, many with phenomenal views, is a treat. Try and get a corner room on floors 60 through 65. The variety of restaurants, all on one floor, makes for great dining experiences. Staff is especially helpful to visitors, ensuring a productive and pleasant visit.

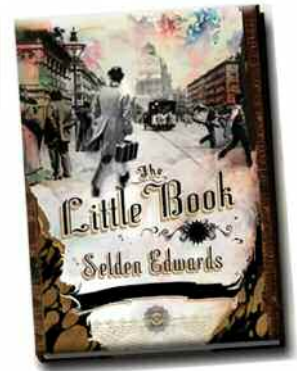
BALDORIA RESTAURANT IN *MANHATTAN* IS NOT AS WELL KNOWN AS celeb-haunt *Rao*, its legendary parent restaurant . . . at least not yet. Rao, as many know, has been operated by the *Pellegrino* family in *East Harlem* since 1896. It has an international reputation for incredible food and as a meeting place for some of New York's more notorious citizens. The problem with this kind of reputation, however, is that it is virtually impossible to get a reservation. Now, *Frank Pellegrino Jr.* has opened Baldoria (named after his grandmother) just off Times Square with the same food and much of the same ambiance as Rao. What a find. Baldoria is small and cozy with the charm of a family-run trattoria. We started with Grandmother's meatballs which you do not want to miss and then had several of their signature dishes. They were *Costoletta di Angello alla Salsa di Menta*, *Penne alla Siciliana*, and their famous lemon chicken. If you can manage it, there is a wonderful dessert sampler, also served family-style. We cannot forget the service because it was exceptional: professional, courteous and unobtrusive. The restaurant is one block from the main theaters and so is perfect for before or after meals. Dress is casual and there is a parking lot one block away. We have put Baldoria on our list of places that we will visit every time we are in the city. The address is *249 West 49th. St. New York, NY*. Telephone (212) 582-0460. Visit www.baldoriamo.com.

RARE AND PRECIOUS COLLECTIONS OF ANTIQUE JEWELRY IS THE *OEUVRE* of the delightful *Lisa Stockhammer* of *The Three Graces* in *Texas*. If you love antique fine jewelry like we do, visit Lisa online for exceptional estate diamond rings, earrings, engagement rings, glittering Victorian pieces set with emeralds, sapphires, garnets and fine gems, plus men's items, all brought together in their premier collection. A majority of the collections range from the 18th century right up to the earlier 20th century, but even medieval rings, Renaissance and 17th century pieces come up for sale all the way to the jewelry of the Retro era of the 1940s. Wedding and diamond engagement rings are a speciality, as modern brides seek out a token beyond the typical store-bought solitaire. The ever-rotating Three Graces collection often spotlights lover's eye and portrait miniatures, mourning and sentimental jewelry, pieces crafted from cut-steel, antique paste, and Stuart crystals, and many from Spanish or Portuguese descent. In addition, antique diamonds such as early table, rose cuts and old-mine and antique European diamonds are prominent in Lisa's pieces. Emeralds, sapphires and rubies continue to inspire. Other materials— coral, jet, garnets and turquoise—are just a few of the types of precious and semi-precious elements found within offerings of The Three Graces. Furthermore, the website showcases pieces for a range of investors. Prices start at a modest \$200—with many treasures costing between \$600 and \$5,000 and rocket upward for the true collector and lover of the ultimate. Call (877) 449-0090 or visit www.georgianjewelry.com.

RUSSELL FIGAREDO, THE CLASSY GENTLEMAN WHO RUNS OUR FAVORITE New York limousine service, has launched a new company, *ABC NYC Concierge*, www.abcnyconciierge.com. Those of you who know Russell know he loves to help his clients any way he can. Since starting www.abcnyclimo.com, he has been asked to do many things for his clients—locate hard-to-find tickets, make hotel and restaurant reservations, babysit, conduct tours around the city, run errands of all kinds, shop for this or that (both routine and on the spur of the moment), find a companion for a sick person or elder care, escort (like a bodyguard, remember, he's happily married), do internet research, sit and wait for the cable guy or the repair man—the list is endless. It all began when Russell contacted his friend, *Katherine Giovanni* at *Triangle Concierge* (www.triangleconciierge.com). He spent a while with her learning the ropes and graduated an officially recognized concierge, errand runner and personal assistant and ABC NYC Concierge Service was born. Even though he is now trained to handle the concierge services for any office building or hotel, Russell makes the same promise he always does: his service will be personal service with him at the head of every project. All his clients will have

his private number so he can personally provide service. The majority of concierge companies on the web seem to be nothing more than farm-out, subcontracting outfits. Most have never served a client a cup of coffee, so forget about asking them to accomplish something that they have never actually done or experienced. They often have no idea what service is really about. Russell has been at his clients' service since he opened his first set of doors, and will always be right there in the thick of it devoted to perfection. Contact Russell Figaredo at (718) 429-5285 or on his cell, (646) 996-2447.

REQUIRED READING: THE LITTLE BOOK BY *Selden Edwards, Dutton, \$25.95*, is anything but little. Rather, it is an extraordinarily big first novel, crafted like a puzzle (it took Edwards 30 years to finish), a large adventure into time travel and more, taking readers to 19th century Vienna and beyond (or is it back?), a joyous read that will have you laughing and crying as well as thinking. This book is a dazzler, a highly creative Forrest Gump meets Sigmund Freud story of coincidences that twists history and is testament to Selden Edwards' skillful writing and energetic mind.



ENTREE has found a terrific travel agent: Nancy Chapin and her company, Vista Travel Associates in Palm Beach Gardens. Nancy and her team have extensive travel experience and true clout in the industry. They can get practically anything done with ease. High end travel is their specialty but Nancy and her company are sensitive to budgets, also. You actually can get a person on the phone when you call Vista and that stands true 24 hours a day. Nancy Chapin and her associates are consummate professionals and totally detail-oriented. They talk great pride in the jobs they do, no matter how unique the challenge. You will be sure to be pleased if you work with Vista Travel Associates, (800) 537-5066.

ENTREE highly recommends the John's Island Real Estate Company, the preeminent broker for one of the world's finest communities, John's Island, in Vero Beach, Florida. If your plans are leaning in that direction, we urge you to consider John's Island. It has no equal for golf, beach, tennis, architectural integrity, and quality lifestyle. For years, Chairman Robert Gibb and his staff have served discriminating buyers, sellers, and renters looking for flawless, knowledgeable, and personal attention. Mr. Gibb's team of dedicated experts specialize only in John's Island and we heartily endorse them. Visit www.johnslandrealestate.com or call (800) 327-3153.