

## News, Apps, Deals, and Gear from New England and Beyond

### HERE



#### CONNECTICUT'S CULINARY AND ANTIQUES TRAILS

Discover eastern Connecticut by exploring two new driving routes that highlight the area's antiques venues and culinary offerings. The Antiques Trail takes you to dozens of country barns and antiques shops. Follow US Route 1 along the coast from Old Lyme to Mystic, or up CT 169, a designated scenic byway, from Lisbon to Woodstock near the Massachusetts border. Track down nearly 80 eateries and food-themed events in this part of the Nutmeg State with a new online Foodie Finds brochure. Find out about festivals, regional cuisine, and quirky food-related facts, like where to sip cider at the nation's oldest steam-powered cider mill. Download both brochures online, or get a hard copy of the Antiques Trail from Mystic Country. 860-536-8822, [www.mystic.org](http://www.mystic.org)

#### BREW TOURS TAKE OFF IN MAINE

Hop aboard a lime-green minibus and take a tour of southern Maine's top microbreweries. The 13-passenger Maine Brew Bus offers three tours with stops at Allagash, Sebago, and Rising Tide breweries, Federal Jacks brew pub (the birthplace of Shipyard), and other beer-related hot spots. Each tour includes samples and snacks, a tour of the brewing operations, and a chance to chat with brewers. The Local Pour Tour visits a mix of beer, spirits, and coffee producers in Portland. \$65-\$75, depending on the trip length. 207-200-9111, [www.themainebrewbus.com](http://www.themainebrewbus.com)



### THERE

#### NEON MUSEUM LIGHTS UP VEGAS

More than 150 neon signs from Las Vegas casinos, restaurants, and shops dating to the 1930s are on display at the city's Neon Museum. This venue includes a two-acre outdoor area called the Neon Boneyard with a kitschy and colorful assemblage of neon signs (the world's largest collection), and the new La Concha Visitors Center, which is located in the newly restored La Concha Motel lobby, a seashell-shaped architectural beauty that was saved from demolition and moved to this site. One-hour public tours run every half-hour Mondays through Saturdays from 10 a.m. to 5 p.m.; the last tour leaves at 4. Adults \$18; students, seniors, veterans, and Nevada residents \$12; children age 6 and under free. Advance purchase recommended. 702-387-6366, [www.neonmuseum.org](http://www.neonmuseum.org)



#### KIDS SKI FREE IN COLORADO

Children 12 and under can ski and snowboard for free every day at Keystone Resort in Colorado this year, with no cap on the number of kids per family. The Kids Ski Free Program gives skiers and riders access to more than 135 trails and 20 lifts across the 3,000-acre area. The deal runs every day all season with no blackout dates. The only catch: You

need to stay at the resort for a minimum of two nights. 877-204-7889, [www.keystonerestort.com](http://www.keystonerestort.com)

#### A NEW CALIFORNIA AIRLINE, DUDE

If you frequently hop around California when you travel west, check out Surf Air. This new all-you-can-fly, membership-based airline will launch flights between San Francisco, Monterey, Santa Barbara, and Los Angeles within the next month. The airline will offer 30-second booking and cancellation services and first-class pampering on mid-sized executive aircraft, and it will enable passengers to bypass some of the niggly aspects of commercial travel (imagine: no lines and no extra fees). As an ongoing bonus, members can bring friends, family, or colleagues with them when they fly, at no cost, if there are empty seats. The airline plans to offer additional service to Las Vegas, Palm Springs, San Diego, Sacramento, and Lake Tahoe soon after launching. Monthly membership fee starts at \$790 per person. 650-479-5833, [www.surfair.com](http://www.surfair.com)

### EVERYWHERE

#### CHARGE YOUR PHONE WITH A HAND-CRANK RADIO

Before you take off on your next road trip slip Eton's FRX3 hand-crank solar weather radio in your emergency kit. This device comes in handy for recharging your phone, tracking forecasts, and getting AM-FM signals for news reports. The rechargeable radio gets all seven National Oceanic and Atmospheric Administration weather band stations, and it has a built-in clock, alarm clock, and flashlight. To charge, place the device in direct sunlight, plug it into your laptop or other USB charging device, or spin the hand turbine. Available at Radio Shack and REI for \$60. 800-872-2228, [www.etoncorp.com](http://www.etoncorp.com)



#### KEEP TABS ON YOUR PETS AND YOUR PAD

Stem Innovation's new Izon 2.0 Wi-Fi Video Monitor lets you keep an eye on your furry friends, track visitors, and provide security for your home, apartment, business, or backyard while you are away. Or take this slim, travel-size device on the road and use it as a baby monitor. It can be set to record noise and motion. Download a free app onto your iPad, iPhone, or iPod Touch and view live footage. Mount your Izon on the wall or ceiling at home, or perch it on a table or countertop while traveling. This rugged little device pivots on its magnetic base so you can dial in the viewing angle. \$129.95. 954-239-7472, [www.steminnovation.com](http://www.steminnovation.com)

KARI BODNARCHUK



# Stir up some reminders of what you ate and where

By Necee Regis  
GLOBE CORRESPONDENT

Eating. It's one of the great joys of traveling. And what better way to remember a vacation

than to re-create your favorite culinary adventures at home? Cookbooks are windows to a sensory world of tastes, aromas, and memories, and are perhaps the best souvenir of all.



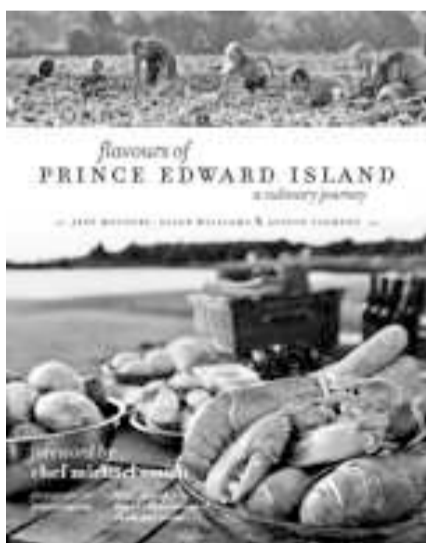
#### COME EARLY, STAY LATE

By Brian Malarkey  
\$29.95  
[www.brianmalarkey.com](http://www.brianmalarkey.com)

If you've been to San Diego you might have dined at one of the five restaurants managed by chef Brian Malarkey: Searsucker, Herringbone, Burlap, Gingham, and Gabardine. Malarkey's first foray into the cookbook biz features a variety of easy-to-do recipes from each dining destination as well as separate chapters for desserts and cocktails. Known for his playful twists on classic recipes, Malarkey's book features dishes as diverse as charred jalapeno tuna ceviche, spam fried rice, shrimp and smoky oxtail grits, grilled pork chops with peach barbecue sauce, and swordfish caponata. This month's book launch coincides with the opening of his new restaurant, Searsucker Scottsdale.

**THE AMERICAN LIGHTHOUSE COOKBOOK: The Best Recipes and Stories From America's Shorelines**  
By Becky Sue Epstein and Ed Jackson  
\$26.99  
[www.sourcebooks.com](http://www.sourcebooks.com)

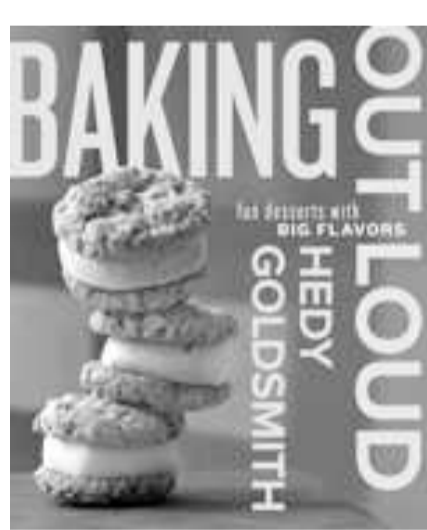
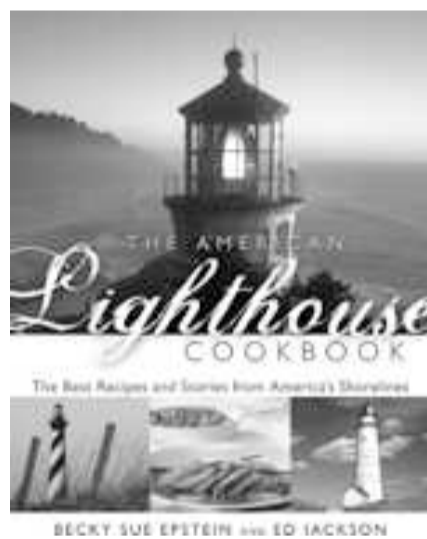
A celebration of coastal foods and regional recipes, this cookbook also offers the armchair traveler a chance to learn about the history and geography surrounding 47 lighthouses from eight coastal regions of the United States, including Puerto Rico, Hawaii, Alaska, and the Great Lakes. Interspersed among tales of lighthouse keepers from the 1700s through today, and lovely pencil illustrations, you will find almost 300 recipes that capture the essence of local foods and a way of life. Seasonal recipes include corn chowder and Boston brown bread from the Northeast, elk meatloaf and Dungeness crab and smoked salmon quiche from the Pacific Northwest and Alaska, alligator gumbo from the Gulf Coast, and Wisconsin cheddar cheese and beer soup from the Great Lakes.



**THE HEALTHY VOYAGER'S GLOBAL KITCHEN: 150 Plant-Based Recipes From Around the World**  
By Carolyn Scott-Hamilton  
\$19.99  
[www.healthyvoyager.com](http://www.healthyvoyager.com)

Embark on a vegetarian adventure around the world with author Carolyn Scott-Hamilton as she takes popular international meals and alters them to create 150 recipes that have been "vegetarianized for your enjoyment." For a taste of Argentina, try churrasco mushrooms with chimichurri sauce. Or make potato and pea samosas from India, spanikopita triangles from Greece, and green curried tofu from Thailand. Every recipe offers gluten-free, low-glycemic, soy-free, low-fat, and raw-food notations, so anyone can enjoy a tasty, global plant-based cuisine.

**ARD BIA COOKBOOK**  
By Aoibheann Mac Namara and Aoife Carrigy  
\$59.95  
[www.slirz.com/dufoureditions/ard-bia-cookbook](http://www.slirz.com/dufoureditions/ard-bia-cookbook)



Travelers who have fallen in love with Ard Bia, the little restaurant near the Spanish Arch along the quay in Galway, can now re-create its dishes at home. Divided into chapters that reflect the time of day, the recipes feature local ingredients with exotic twists from the Middle East and beyond, including harissa-spiced lamb rump with bean tabouleh, seared hake with roast beets and wilted greens, Turkish borek of squash, sage, and fennel, and a simple seafood chowder. Ard Bia's signature baked goods are



included as well, with recipes for scones, bread and butter pudding, seeded oatcakes, and more. One-third of the tome details secrets to keeping a well-stocked pantry, and drawings and photos complete the package.

**FLAVOURS OF PRINCE EDWARD ISLAND: A Culinary Journey**  
By Jeff McCourt, Allan Williams, and Austin Clement  
\$39.95  
[www.whitecap.ca/books/flavours-prince-edward-island](http://www.whitecap.ca/books/flavours-prince-edward-island)

Three chefs collaborated on this award-winning cookbook that is divided into chapters that emphasize the island's bounties: Beef, Mussels, Oysters, Lobsters, Pork, Cranberries, Gardens, Cheese, and more. Through stunning photos and interviews with farmers, fishermen, and chefs, you can learn how each product makes its way from farm, field, or ocean to the table. Menus include local favorites like lobster bouillabaisse, Acadian meat pie, braised pork belly with spiced apple chutney, and chocolate potato cakes.

#### FEATURED RESTAURANTS, CHEFS AND RECIPES FROM THE JW MARRIOTT RESORTS PORTFOLIO

Free online  
[www.jwresortscookbook.com](http://www.jwresortscookbook.com)

JW Marriott recently debuted its first-ever online cookbook featuring recipes from 10 resorts in this country and Mexico, including properties in Scottsdale, Ariz., Los Angeles, Orlando, San Antonio, and Cancun. Each resort's chef has highlighted dishes unique to the region and contributed recipes that at-home chefs can easily download and print, including soba noodle salad, red pork posole, shrimp bisque, and prickly pear chocolate cake.

#### BAKING OUT LOUD: Fun Desserts With Big Flavors

By Hedy Goldsmith  
\$27.50  
[www.hedygoldsmith.com](http://www.hedygoldsmith.com)

If you've swooned over dessert at Michael's Genuine Food and Drink in Miami's Design District, you have already tasted Hedy Goldsmith's sweet creative marvels. These big-flavor desserts are reminiscent of childhood sweets but are updated (with a sense of humor) for contemporary palates, such as Red Velvet Twinkies — a riff on Twinkies — that combines chocolate cake with a cream cheese and tangy goat cheese filling. The 80 whimsical and inventive recipes include cookies, bars, pies, cakes, tarts, custards, and ice creams.

#### WHAT MAUI LIKES TO EAT

By Tylun Pang  
\$32.95  
[www.amazon.com/What-Maui-Likes-Tylun-Pang/dp/1566479363](http://www.amazon.com/What-Maui-Likes-Tylun-Pang/dp/1566479363)

Maui's rich culinary tradition includes influences from Hawaiian, Chinese, Filipino, Portuguese, Korean, and Japanese cultures. One of Maui's culinary leaders, Tylun Pang, turned to his roots when developing the concept for Ko, The Fairmont Kea Lani's recently renovated signature restaurant. You will be transported back to the island when sampling the 140 recipes here that reflect the contemporary island's unique culinary heritage while showcasing fresh local ingredients. Dishes like coconut curry Haleakala Ranch chops with mango salsa and poha berry ginger thumbprint cookies are accompanied by nostalgic photos. Pang donates 100 percent of the profits to the Maui Culinary Academy to train and develop the next generation of Maui chefs.

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