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VOLUME 5 / ISSUE 6

NOVEMBER/DECEMBER 2018

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ULTIMATE MAGAZINE

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Ultimate News

In the Community

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employee spotlight

Looking Back On A Great Year for Ultimate JetCharters!

AS 2018 COMES TO A CLOSE, Ultimate Air Shuttle wanted to reflect on the great year we had with our employees. All who provide countless hours to ensure our operation runs smoothly on a daily basis.

The Ultimate JetCharters Dispatch Team (left to right) Allen Unkefer, Dave Teran, and David Potter.

Over the course of 2018, we had the honor of highlighting many different departments that make up our team here at Ultimate JetCharters. One of the departments was our tremendous team in Dispatch. UJC Dispatchers Dave T, David P, and Allen U. work around the clock to make sure both the Charter and Shuttle operations run flawlessly on a daily basis. Scheduling, crew travel, routing trips, finding the most cost-effective FBO's, fuel, and problem solving are just a few of their daily duties.

Jeff Moneypenny

Last month we had the pleasure to highlight both Jeff Moneypenny, Vice President of Sales for Ultimate JetCharters and Eddie Moneypenny, Director of Sales and Marketing. They provide

Eddie Moneypenny

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Beverage menu available on all Ultimate Air Shuttle flights. All selections may not be available on charter flights. While supplies last.

Looking Back On A Great Year for Ultimate JetCharters!

(CONTINUED FROM PAGE 8)

a wide range of knowledge and expertise to our customers. UJC's private charter division provides service to a wide range of clients throughout the United States, Canada, Mexico, and the Caribbean. With 30 passenger seats, our Dornier 328 and Embraer 135 Jets are perfect for group/incentive trips, team/fan travel, and casino trips.

Also highlighted on the charter side was Sales Representative Barb Rohr who gives daily assistance to our private charter division lead by Jeff and Eddie Moneypenny. Barb provides valuable support with quoting charters and coordinating charter flights while providing excellent customer service to all.

Barb Rohr

In 2018 we also captured time with David Parsons, Director of Operations and Line Captain with Ultimate Air Shuttle. David oversees the company's daily operation and regulatory compliance. His duties include making and implementing polices and procedures, revising pilot manuals and assisting with hiring new pilots and flight attendants, all while ensuring compliance with Federal Aviation regulations.

David Parsons

Doug Parsons, Director of Safety and Line Captain with Ultimate Air Shuttle shared some time with us as well. Doug is responsible for developing, implementing and overseeing the company's comprehensive safety program. As part of this program, Ultimate JetCharters/Ultimate Air Shuttle operates a very robust Safety Management System (SMS). This system helps to eliminate risks and hazards from our operation which elevates the level of safety that we provide our customers.

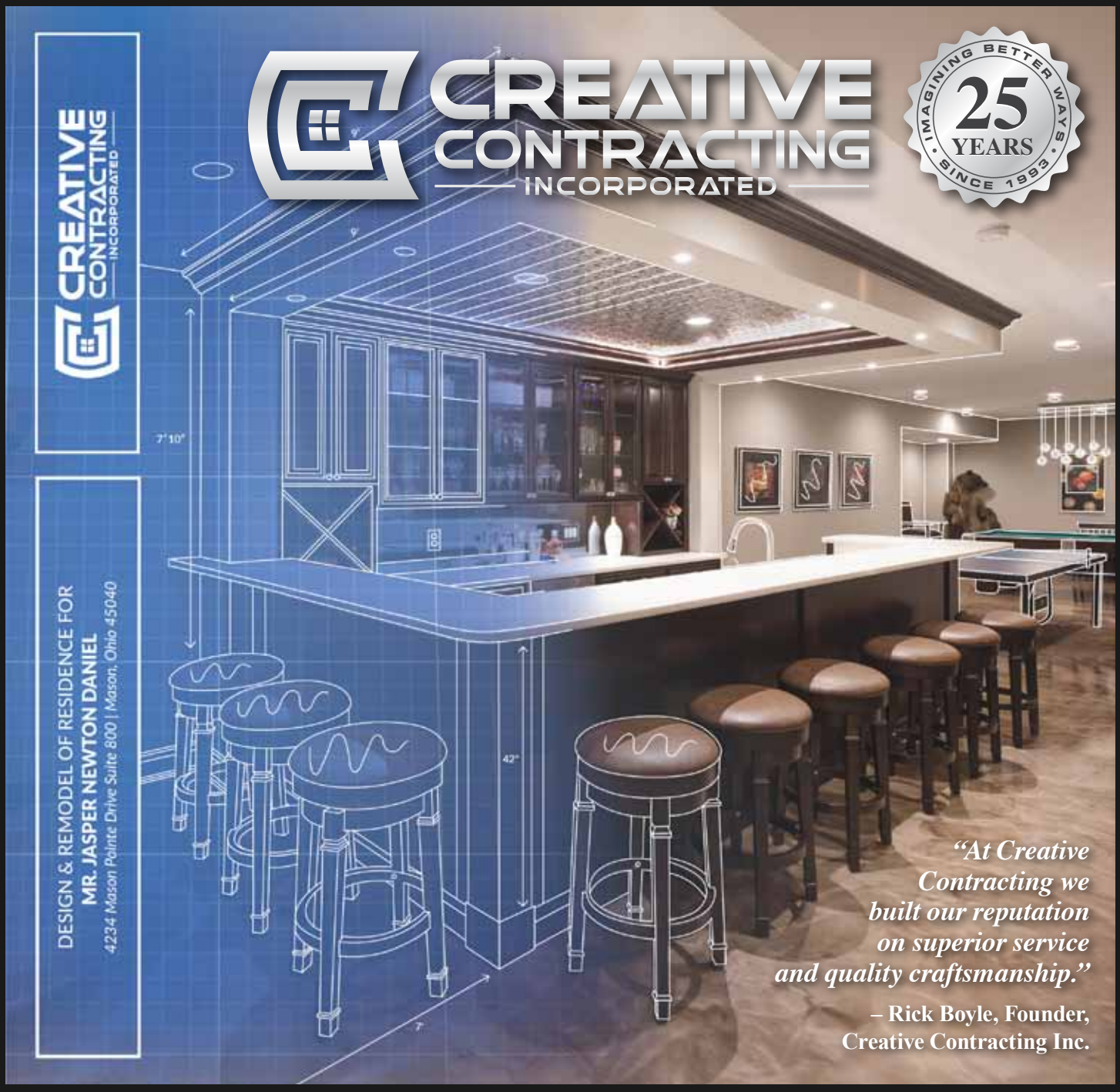
Doug Parsons

Finally we talked with Joe Zvada, Vice President of Ultimate JetCharters. Joe is responsible for making sure Ultimate JetCharters continues to exceed our customers expectations with ongoing efforts to provide the highest level of safety while identifying new people and places that can benefit from our service. Joe also provided us with a glimpse for his passion for piloting hot air balloons, which goes back 17 years.

Joe Zvada

Heading into 2019, Ultimate JetCharters looks forward to another safe and successful year. Thank you, to our passengers, for providing your time, trust, and loyalty. It's because of you we're here today and will be tomorrow.

From our team at Ultimate JetCharters, we wish you a safe and happy holiday season!



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Sky's The Limit

Drone Imaging Perspective. **Story and photos by Eddie Tapp**

CREATING IMAGERY USING A DRONE either photographic or cinematic has created new opportunities along with a host of commercial assignments for the professional photographer. At the same time, many qualified drone pilots are entering the drone imaging business — from landscapes to industrial and even search and rescue.

A photographer's mind set will have the exposure triangle to consider (f/stops, shutter speed, ISO speeds) and then to manage the quality of light, compositional element, structure, subject and background coordination to create exceptional imagery.

Add in telemetry information such as altitude, distance, heading, orientation, speed, along with atmospheric conditions, air space clearance and the potential obstacles present at low flying altitudes and suddenly the level of flying a drone responsibility is greatly multiplied. Learning to fly a drone and create imagery takes study, practice, patience, plus a hefty amount of creative energy.

ABOVE: Boynton Canyon, Sedona, Arizona. All photos ©EddieTapp.

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MAINTAINING CONTROL

Flight controls on a drone are not overly difficult. With practice and/or training, one can become proficient and turn what may start as a hobby into a professional venture or find a new creative outlet for that undiscovered hobby.

Many find the most difficult function when flying is turning the drone around and flying back toward you as the controls become reversed and awkward – left becomes right and right is left, but up and down remain the same. It all adds up to becoming familiar with a reflex.

GETTING LEGAL

Drones larger than a half pound must be registered with the FAA at a cost of $5. A registration number is issued and must be displayed on the craft at all times. Those using a drone for commercial purposes must register as a "non-modeler" and then obtain a Part 107 Certificate (Remote Pilot License) from the FAA to legally create imagery as a commercial drone photographer. The fines are stiff for not registering if caught on a commercial assignment. The best place to start is by visiting FAADroneZone.faa.gov to register and visit the host of links on getting started.

WHO'S IN CONTROL?

From a single drone operation to a full crew, there is a responsibility when flying drones in the National Airspace. A drone flight crew can consist of the PIC (Pilot in Command), Gimbal Operator (camera controller), VO (Visual Observer), drone tech, models, actors, clients and informed observer.

Single controller is where the pilot controls the flight and camera movements. If flying alone, he or she also acts as the visual observer. It can be challenging to watch all of the components – telemetry, composition, camera settings, and the craft. However, with practice, controlling the drone becomes second nature. It's similar to driving a car, how the driver must watch the road and glance at the gauges.

Dual controllers allow the pilot to monitor the flight path, while the gimbal operator uses the other controller. The dual controller is the easiest way to establish cinematic imagery and then add a VO for in-flight safety. There is constant communication with the pilot and gimbal operator for flight path, camera movements and VO communication when obstacles are present. Obstacles may include approaching birds and any sound of aircraft approaching the area, trees, building, electrical lines and so on.

Before any flight, it is the responsibility of the crew to be informed of pre-flight safety conditions such as air space clearance, flight route inspection, emergency and yield

plans, secure take off and landing areas, VO positions/communications and weather conditions.

The FAA issues TFRs (Temporary Flight Restrictions) and NOTAMs (Notice To Airman) at multiple times throughout each day. Pilots must check the tfr.faa.gov website. The site reports a list of every TFR in the country, listed by; location, date, time, and duration.

A TFR may include VIP, sporting events, security, hazards or other conditions.

There are also restricted airspaces within 15 miles of Washington DC, military areas, prisons, National Parks, airports and other security areas where you can only fly with supervision and FAA airspace authorization or permits. Flying in restricted airspace without permissions can bring expensive fines. In some places, the controller applications will not even allow take off in certain restricted areas.

GETTING PROTECTED

Aeronautical liability insurance is imperative for anyone planning to fly a drone professionally. As a matter of fact, most companies will only hire drone photographers who possess an FAA license to fly a drone in the national airspace and are also covered by drone liability insurance.

It is important for drone owners to know that aeronautical liability insurance is in addition to any general liability coverage. Drone equipment insurance is also separate and can be covered with any equipment insurance plan. Professional associations such as the Professional Photographers of America (PPA), Academy of Model Aeronautics (AMA), International Drone Racing Association (IDRA) and a host of independent insurance agents offer aeronautical insurance.

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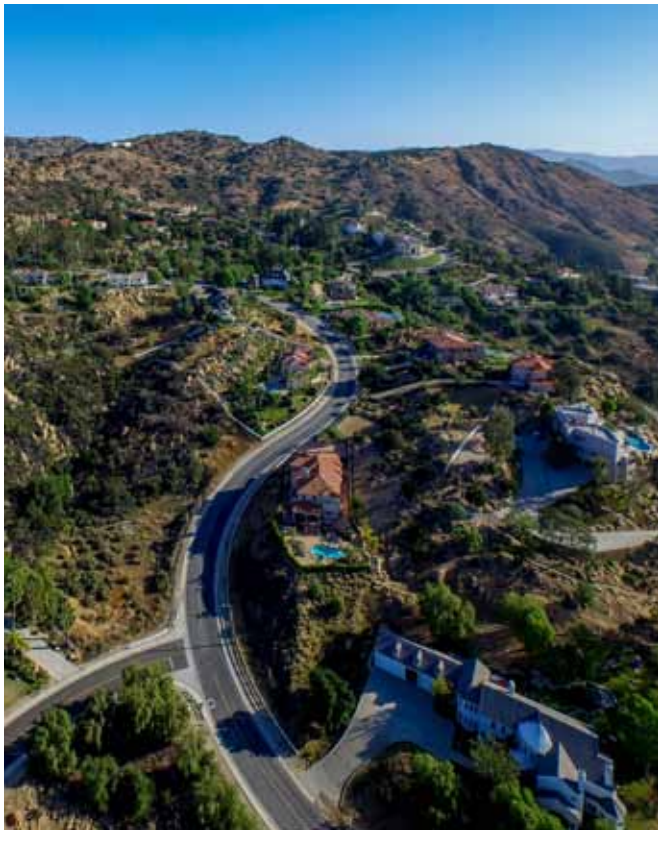
OBTAINING CERTIFICATION

Anyone planning to take the FAA Part 107 test should plan study time. If you are not a pilot, there are valuable resources to study and online classes, such as uavgroundschool.com. Pilots understand the aeronautical maps and weather codes and a host of valuable information regarding the National Airspace which are vital to know. Study courses cover needed information required to obtain an FAA Part 107 Remote Pilot Certification. This will provide you the opportunity to create professional services while operating a drone.

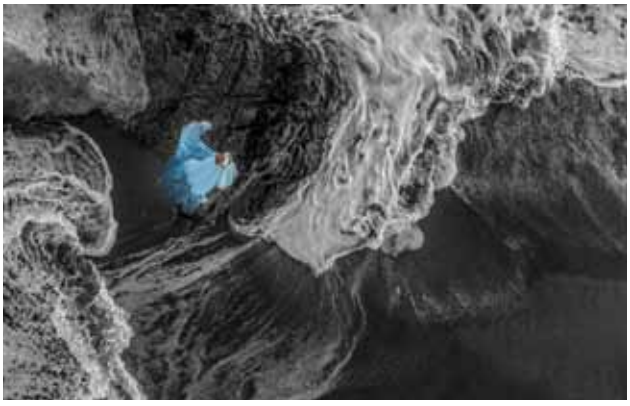
The FAA has several excellent publications that are also where most of the test questions draw from. The Pilot's Handbook of Aeronautical Knowledge and the Airman Knowledge Testing Supplement for Sport Pilot, Recreational Pilot and Private Pilot publications are available for download from the FAA website.

There are also numerous companies offering specialized UAV (unmanned aerial vehicle) online study courses. This offers a convenient way to study and keep up-to-date on procedures, as the test must be taken every two years in order to maintain the certification.



I BELIEVE I CAN FLY!

Interested, but have never flown a drone? Start out small. Try a small, palm sized toy drone and learn to fly it safely indoors. These start around $10 online and provide good experience with the flight controls. A drone with prop guards is preferred. Most of these do not have a camera but are fun and a good way to learn the directional controls. (Google CX-10 Quadcopter).



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When it is time to move up to a larger drone, find a fly buddy or someone to practice with ~ preferably an experience drone pilot. Also, consider joining the AMA, Academy of Model Aeronautics (www.modelaircraft.org) to take advantage of approved flying fields to meet up with fellow pilots.

The larger drones, while much more expensive, are much easier to fly and control, but be prepared to spend in the $800 to $2000 price range for a low-end commercial drone.

GOING PRO

Put a drone in a photographer's hand and what do you get? A higher tripod, a long slider and bigger boom rig for those smooth cinematic moves. Think of it as a new way to create commercial assignments, industrial imaging and even fine art.

Besides the obvious real estate work, today drone imaging is flourishing in agriculture and farming, utility inspection and monitoring. Also, the use of drones are growing in cinematography for movies, TV and News, aerial photography, videos, construction, surveying and mapping, first responder services, education and training.

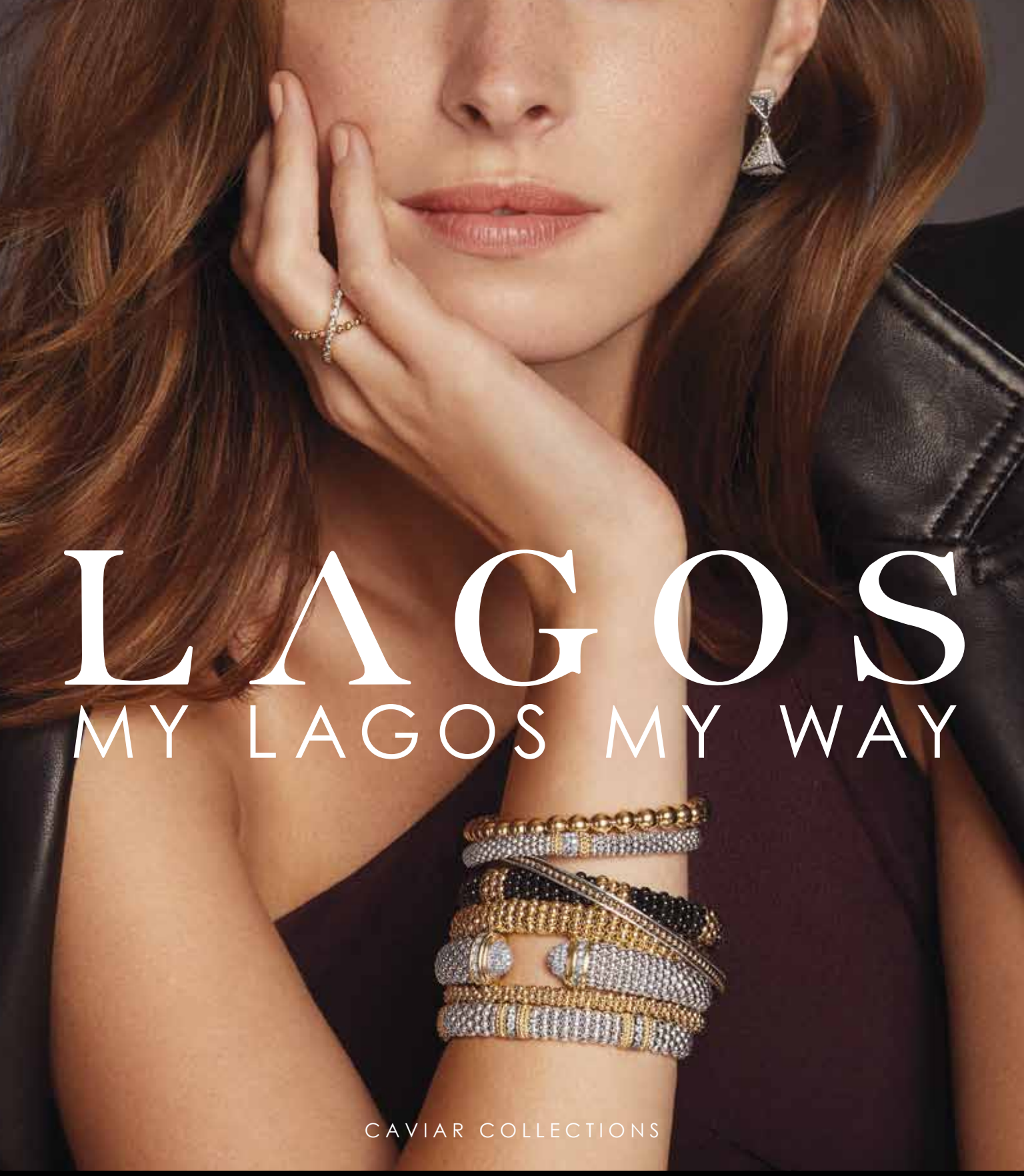
As in any business, having partners in a drone business is an important part of daily operations. Identify reliable partners for supplies, repairs, training and especially support. There are now many vendors, equipment suppliers, associations and educational opportunities in the drone industry. Also, getting the Part 107 Remote Pilot Certificate is the fastest way to get licensed to do professional drone imaging.

As noted, there is much more to the industry beyond just knowing how to fly the drone. Regardless of the ultimate goal, flying and photographing is a fun, profession and exciting hobby. ■

LINKS:

– faadronezone.faa.gov
– www.uavgroundschool.com (mention TAPP for a discount)
– www.uavus.org (Unmanned Aerial Videographers of the United States)
– www.eddietapp.com

Professional photographer Eddie Tapp from Atlanta adopted aerial drone photography for the first release of DJI's Phantom series 6 years ago. An experienced aerial photographer creating assignments with helicopters in past decades, Eddie was instrumental in creating WSB-TV's first ever news set background of the Atlanta skyline in 1980 where he used a Continental Mount on the helicopter to create a series of images for Cox Broadcasting in search for the final 8 images that created a daylight and twilight 4 panel panorama background behind the news anchors.



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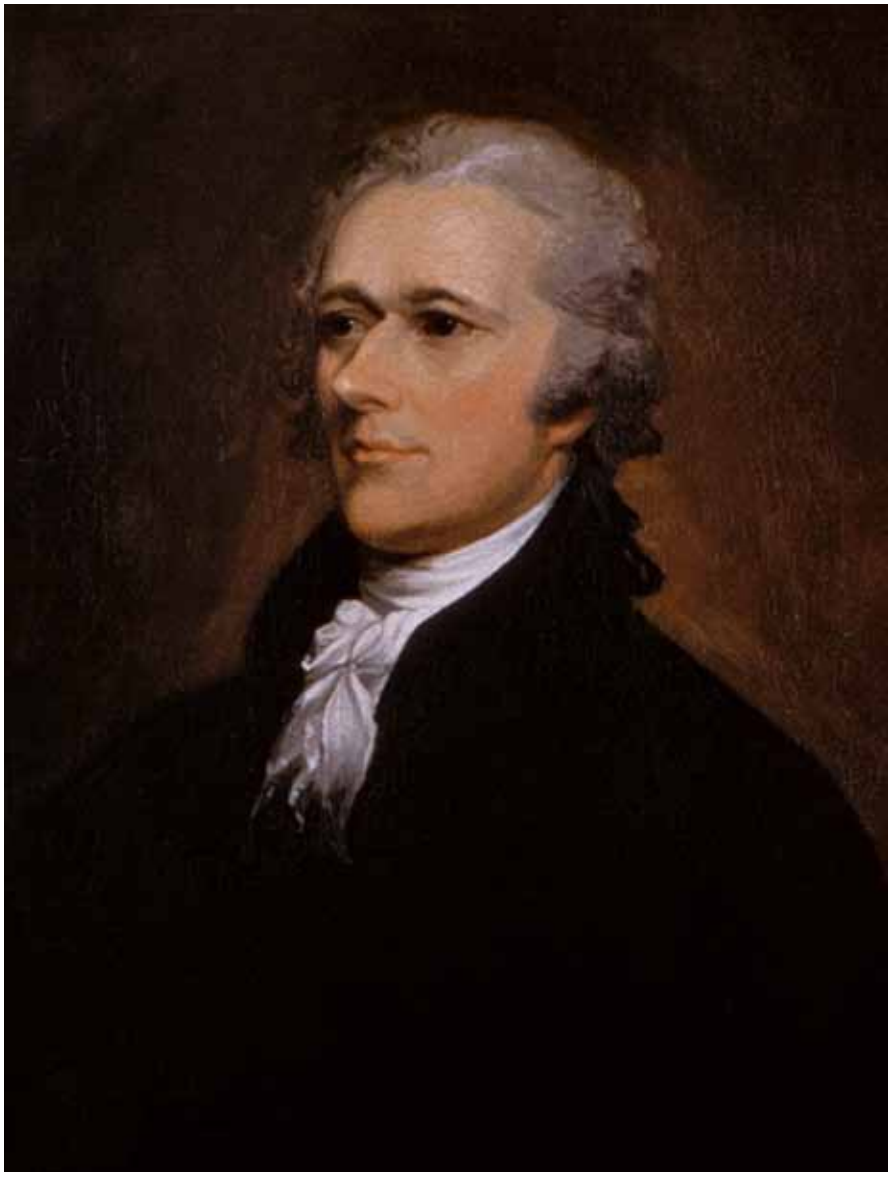

What's in a Name?

Actually, quite a bit of history and Native American culture.

by Max West

ABOVE: Alexander Hamilton — current Broadway superstar and onetime Founding Father — is the namesake of several locations around the U.S. including the City of Hamilton and Hamilton County, both in southwest Ohio.

NAMES. We give names to just about everything. Naturally, we name our children. Our pets too. We even occasionally name our cars and trucks. Streets, highways, towns — they all get names. They help us identify and differentiate. But where do the names come from? What is their origin?

It's easy with children. Their monikers are frequently family related. Have a professional musician or athlete you idolize? Name your child Taylor, LeBron, or Joey. Hopefully, not Moon Unit or Dweezil, but if you are a Frank Zappa fan, go ahead. I guess?

But what about names that surround us in our everyday lives; names we don't really think about. Have you ever wondered how Boone and Kenton counties got their names? Those are easy, and a logical guess is probably all that is needed. Kenton County is named after early frontiersman Simon Kenton, and Boone county is named after Daniel Boone, he of coonskin cap fame. Yep – easy.

Other local place names are a little less obvious. Staying on the Kentucky theme, do you know where Campbell County got its name? It was named after Revolutionary War veteran, Colonel Thomas Campbell. Throughout history, there have been many notable Thomas Campbells, including a Scottish poet, a physicist, a reformist minister, a British soldier, a famous author, an artist, and a bartender I knew in college. Very little is known about the Thomas Campbell of Campbell County fame, though.

How Gallatin County got its name is a little clearer. Abraham Albert Alfonse Gallatin was born in the Republic of Geneva, now Switzerland, in 1761, before immigrating to the United States in the 1780s, settling in western Pennsylvania. He was elected to the US Senate but was removed from office because he did not meet minimum residency requirements. The vote was strictly on party lines. Two years later, having accrued the required residency status, he was elected to the House of Representatives and soon became the primary economic policy spokesman for the Democratic-Republican Party. That's right – not the Democrat or the Republican Party, but an early forerunner of political cooperation and philosophic melding. He ultimately became the Secretary of the Treasury under both Thomas Jefferson and James Madison before serving

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ABOVE: A statue of Cincinnatus at Bicentennial Commons near Downtown Cincinnati shows the Roman hero handing back the fasces, a symbol of power, while his other hand rests on his plow (left); Statue of Simon Kenton, for whom Kenton County, Kentucky was named, at his gravesite in Urbana, Ohio (right).

as Ambassador to France and then Great Britain. He retired to New York City and founded New York University. There is no proof that he ever ventured to Kentucky.

"Covington." It was founded on the banks of the Licking and Ohio Rivers in 1814 when an early property purchase created the Covington Company. It was shortened to "Covington" by the founders when they named the fledgling community after one of their friends, General Leonard Covington, killed in battle two years before during the War of 1812.

PERHAPS YOU ARE DETECTING A PREVAILING THEME. Early pioneers and patriots, and war and military heroes are common honorees. The pattern holds true when you cross the river into Ohio. Hamilton County is named after Alexander Hamilton. For some, he may be best known as the subject of a very successful Broadway musical. He was also the first Secretary of the Treasury and is the face on our $10 bill. I was at a local watering hole some time back and asked a friend if he knew who Hamilton County was named after. He replied, "President Hamilton, of course." History. Such a baffling thing. I didn't ask about Butler County because I was afraid he would tell me it was named after Rhett Butler.

Actually… Butler County was named after General Richard Butler. He died in 1791 at the Battle of the Wabash, where a coalition of Miami, Shawnee, and Delaware Indians defeated forces led by General Thomas St. Clair. Only two dozen of his thousand troops survived unharmed. President Washington was infuriated and removed him from his post. This resulted in the first Congressional investigation of Executive abuse of power.

Ohio, Indiana, Illinois, Tennessee, and Wisconsin… all have counties named for General Jacob Brown, hero of several Great Lakes battles during the War of 1812. When Brown County Ohio was formed from parts of Adams and Clermont Counties in 1817, General Brown was already recognized as a true war hero, going on to become Commander General of the US Army.

Regarding Clermont County, what military hero was it named after? In short, none. "Clermont" is a French word meaning clear mountains and hills. I guess that Ohio river valley air was much clearer back in 1800 when Clermont County was formed.

NOW, WE MOVE ON TO THE BIG GUY — CINCINNATI. It too is named after a great leader, but one that goes back a little farther than the heroes of the Revolution and the War of 1812. "Cincinnati" has origins based on a man that lived nearly 2,500 years ago. Lucius Quinctius Cincinnatus was a Roman statesman who had retired to the life of a simple farmer. But Rome was failing, and the Senate begged him to return as their

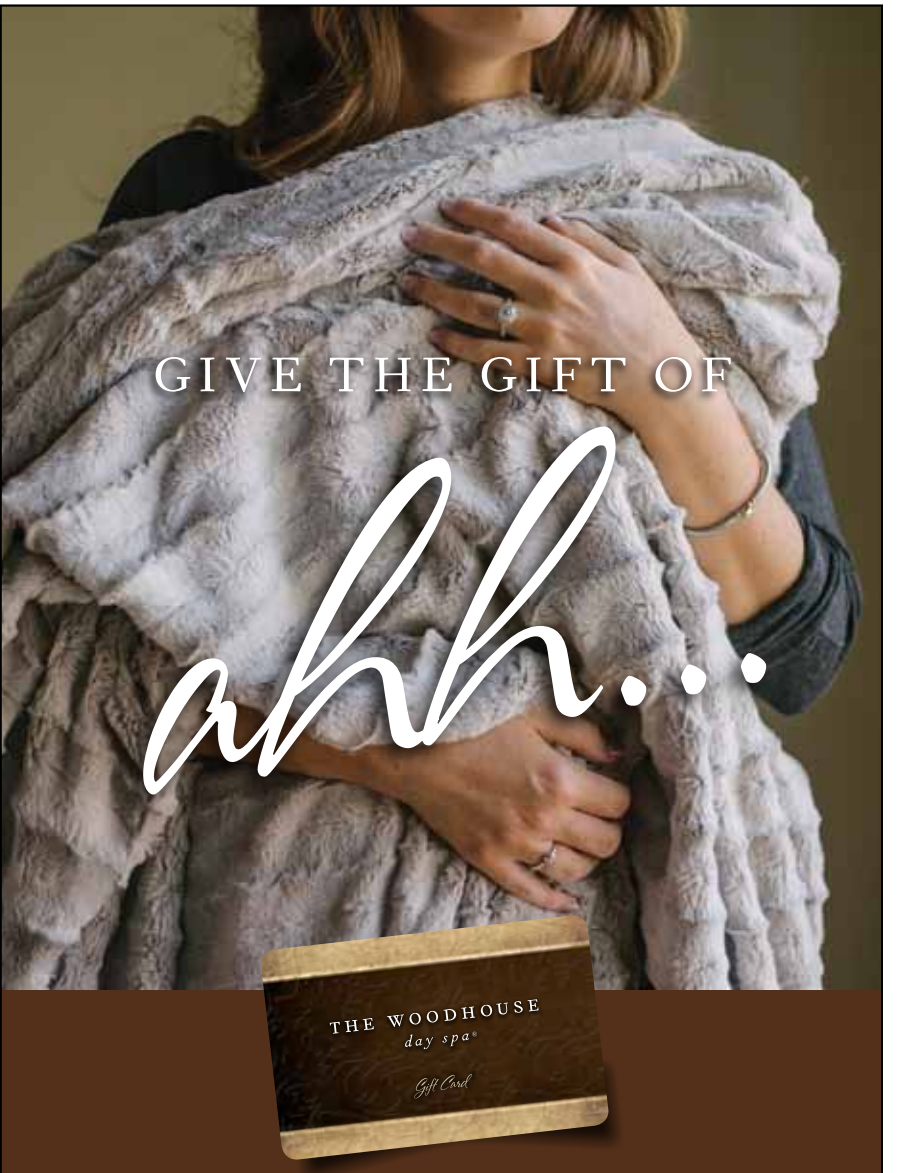
supreme dictator. He agreed to a six-month term, then to a second term thereafter. He completed these terms, saved Rome, then resigned, returning to his farm. A beloved hero, he could have continued to rule but chose to serve not one day past his agreed upon term. He was known for his virtue and his word, and two-thousand years later, comparisons were made between him and George Washington.

Cincinnati didn't start out as Cincinnati and was originally named "Losantiville" by John Filson, an early pioneer and surveyor who laid out the original city grid. The "L" referred to the Licking River. "OS" is Latin for "mouth". "Anti" is Greek for "opposite," and "ville" is the French word for "city." Put them together and Losantiville was the "city opposite the mouth of the Licking river." I'm glad the name eventually changed. The Losantiville Bengals or FC Losantiville just doesn't sound right. Then again, I'm sure they would if that is all we would have known.

OHIO... KENTUCKY... INDIANA. You might guess where these names originate. Native American culture and history of this region is honored by these three names.

"Ohio" comes from the Iroquois "ohi-yo" or "oyo," meaning the "great river" or "large creek." Not only did the Iroquois get a river named, they got an entire state. Kentucky comes from another Iroquois word – "Ken-tah-ten," meaning "Land of Tomorrow." As for Indiana, it is the ultimate tribute name to Native American peoples. Indiana simply means "Land of the Indians," which seems quite appropriate considering it was inhabited by Miami, Chippewa, Delaware, Erie, Shawnee, Iroquois, Kickapoo, Potawatomie, Mahican, Nanticoke, Huron, and Mohegan tribes.

The southeastern Indiana city of Lawrenceburg has a population of 5,000, according to the 2010 US census. It is southeastern Indiana's most populous city and county seat of Dearborn County, itself named after General Henry Dearborn, Secretary of War under Thomas Jefferson. Lawrenceburg was settled by German immigrant Jacob Kaufman. Originally called Kaufman's Corner, or Coffman's, the town's name was changed in 1817 when a post office was established there under the



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ABOVE: The Roebling Suspension Bridge spans 1,057 feet across the Ohio River connecting Covington Kentucky and Cincinnati Ohio. "Ohio" comes from the Iroquois "ohi-yo" or "oyo," meaning the great river or large creek. Kentucky comes from another Iroquois word: "Ken-tah-ten," meaning "Land of Tomorrow."

name "Lawrenceburgh". William Lawrence was the man honored with the name. But he was not a politician or a war hero. He was not a frontiersman or an Indian fighter. It is quite possible that he had no idea who Lucius Quinctius Cincinnatus was, and if you asked him the meaning of the French word "Clermont", he would have most likely looked at you like you were speaking a language from another planet. You see, William Lawrence owned a tavern—a bar. Somehow, for this region, that seems appropriate. ■

RIGHT: Indianapolis, Indiana. Indiana simply means "Land of the Indians," which seems quite appropriate considering it was inhabited by Miami, Chippewa, Delaware, Erie, Shawnee, Iroquois, Kickapoo, Potawatomie, Mahican, Nanticoke, Huron, and Mohegan tribes.

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Style & Flare

Treat yourself to a stay at Hotel Covington. **by Noel Ripley**

LIKE MANY GREAT THINGS IN Kentucky, it began with a horse race. Coppin's Department Store Building – the state's first modern skyscraper and high-end department store – was born from John Coppin's bet on a long shot: a horse named Knowledge. With big winnings and big dreams, the rest, they say, is history.

Today that building – which rivals any other in the city for its historical significance – offers all the luxury one would come to expect from a boutique style hotel. Hotel Covington stands as a testament to high stakes, high fashion and high ambition – an exemplary destination indelibly woven into the fabric of the city. You can feel it in all 114 guest rooms, unique restaurants, intimate lounge spaces and outdoor courtyards. With vintage touches and modern tailoring, Hotel Covington sings in style, character and comfort.

Located just minutes from the scenic Ohio River, the hotel draws inspiration from the local culture and has cultivated a loyal following through its sense of civic pride. Hotel Covington also appeals to business and leisure travelers accustomed to upscale hotels in primary markets seeking an authentic and locally influenced experience.

Hotel Covington offers a wide range of rooms & suites, all spacious and appointed

ABOVE: The lobby of the Hotel Covington reflects its unique blend of history, elegance, and Kentucky culture.

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with local style and flare. Though its building is historic, the Hotel offers modern amenities to meet any traveler's requirements including complimentary Wi-Fi throughout, a 24-hour fitness center, dry cleaning services and pet friendly accommodations for furry guests.

Added to all rooms and suites are unique local goodies made in Cincinnati or the surrounding Tri-State area including Maverick Chocolates and Hen of the Woods Potato Chips – brands that have become nationally known. Private bars are also stocked with beers from small local brewers like Rhinegeist, MadTree, and Braxton.

The property is the perfect location for receptions, meetings, and large group gatherings. From weddings to corporate events Hotel Covington can tailor your experience with the perfect space. Accommodating groups from 10-250, while providing locally crafted cuisine. In addition to the ballroom and meeting rooms, The Courtyard

OPPOSITE PAGE: (top) A grand space for any grand event, the Eva G. Farris Ballroom is alive with ambiance and elegance. Featuring a dedicated pre-function space and bar and dance floor, the space can be fashioned for a range of events, including wedding ceremonies and receptions, social gatherings, sit-down meals and corporate meetings; (bottom) Modern and chic, The Courtyard is a beautifully designed urban retreat with exposed brick, outdoor seating and a wood-burning fireplace.

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is a beautifully designed urban retreat with exposed brick, outdoor seating and a wood-burning fireplace. A one-of-a-kind choice for social events, ceremonies or post-ceremony cocktails.

Coppin's Restaurant and Bar

Inspired by the original Coppin's Department Store Building in which it resides – and the history of Covington, Kentucky itself – Coppin's Restaurant and Bar is dedicated to forming collaborative partnerships throughout the surrounding region and "hyper-local" food sourcing. Its food and beverage menus are designed to encourage sharing and camaraderie, while offering an inclusive atmosphere for every individual diner. Coppin's unique culinary position represents influences from Covington's Northern and

OPPOSITE PAGE: Coppin's Restaurant and Bar's Dining Room (top) and lounge (bottom). Driven by hyper-local sourcing and collaborative partnerships throughout its surrounding region – including lighting and seating – Coppin's menu represents influences from Covington's Northern and Southern neighbors. ABOVE RIGHT: The bar at Coppin's Bar and Restaurant. Coppin's drink menu highlights local craft beers, ciders and sodas along with wine and cocktails on draft.

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Southern neighbors highlighting local craft beers, cider and sodas along with wine and cocktails on draft. Seating options are ideal for social gatherings and intimate experiences.

Hotel Covington is just minutes from many area attractions including The Madison Event Center, Northern Kentucky Convention Center, Great American Ball Park, Paul Brown Stadium, Cincinnati Zoo and Botanical Gardens. It's within walking distance of numerous restaurants and Covington's Mainstrasse Village as well.

Next time you are visiting Northern Kentucky or Cincinnati, plan your stay at Hotel Covington.

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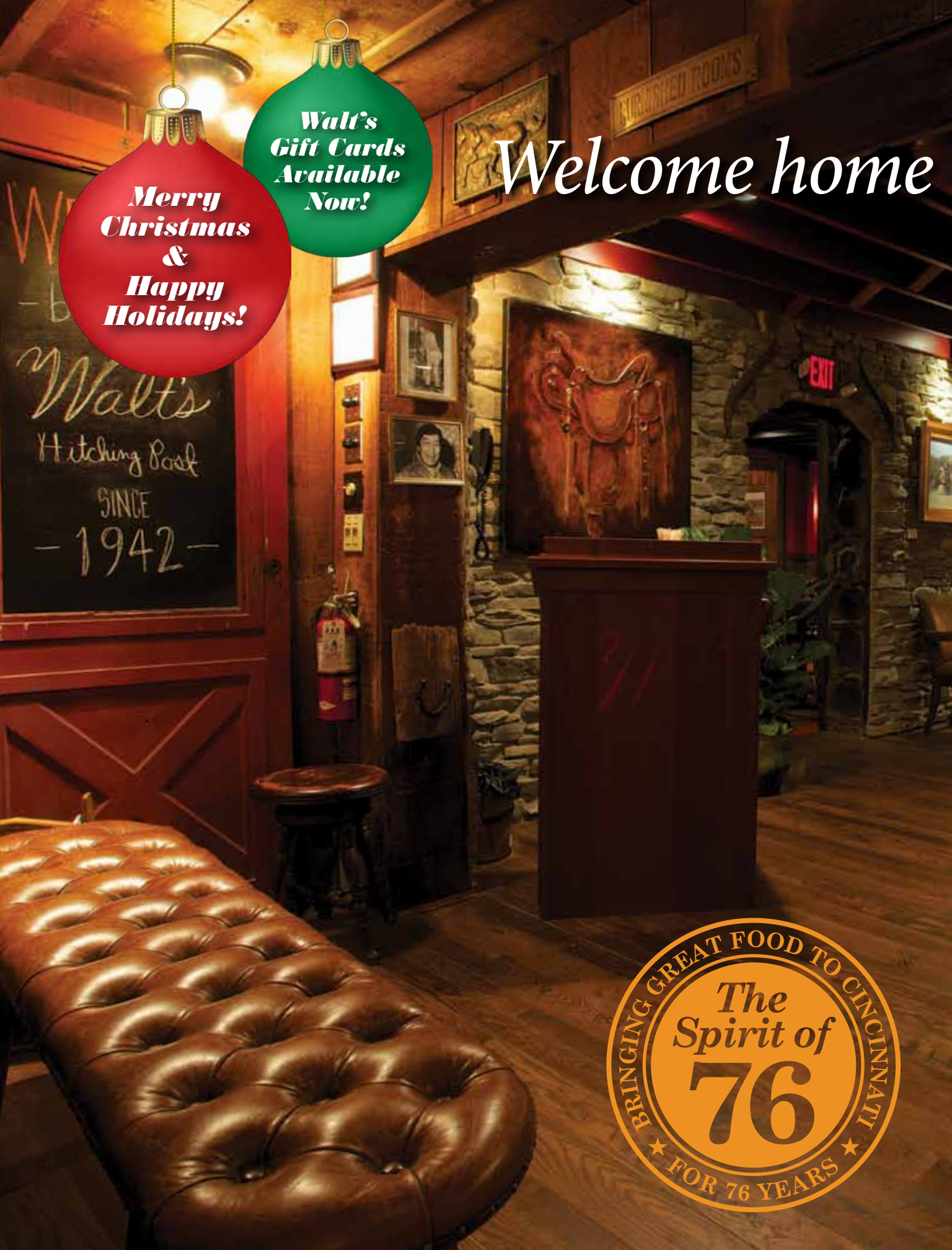
Hotel Covington is located at 638 Madison Ave, Covington, Kentucky. Call 859.905.6600 to book your room. ■

ABOVE RIGHT: The Madison Deluxe King room exhibits the vintage touches and modern tailoring that make Hotel Covington so special. The property's amenities list includes complimentary WiFi throughout, overnight dry cleaning and laundry services during the week, in-room dining and a locally curated private bar (mini bar).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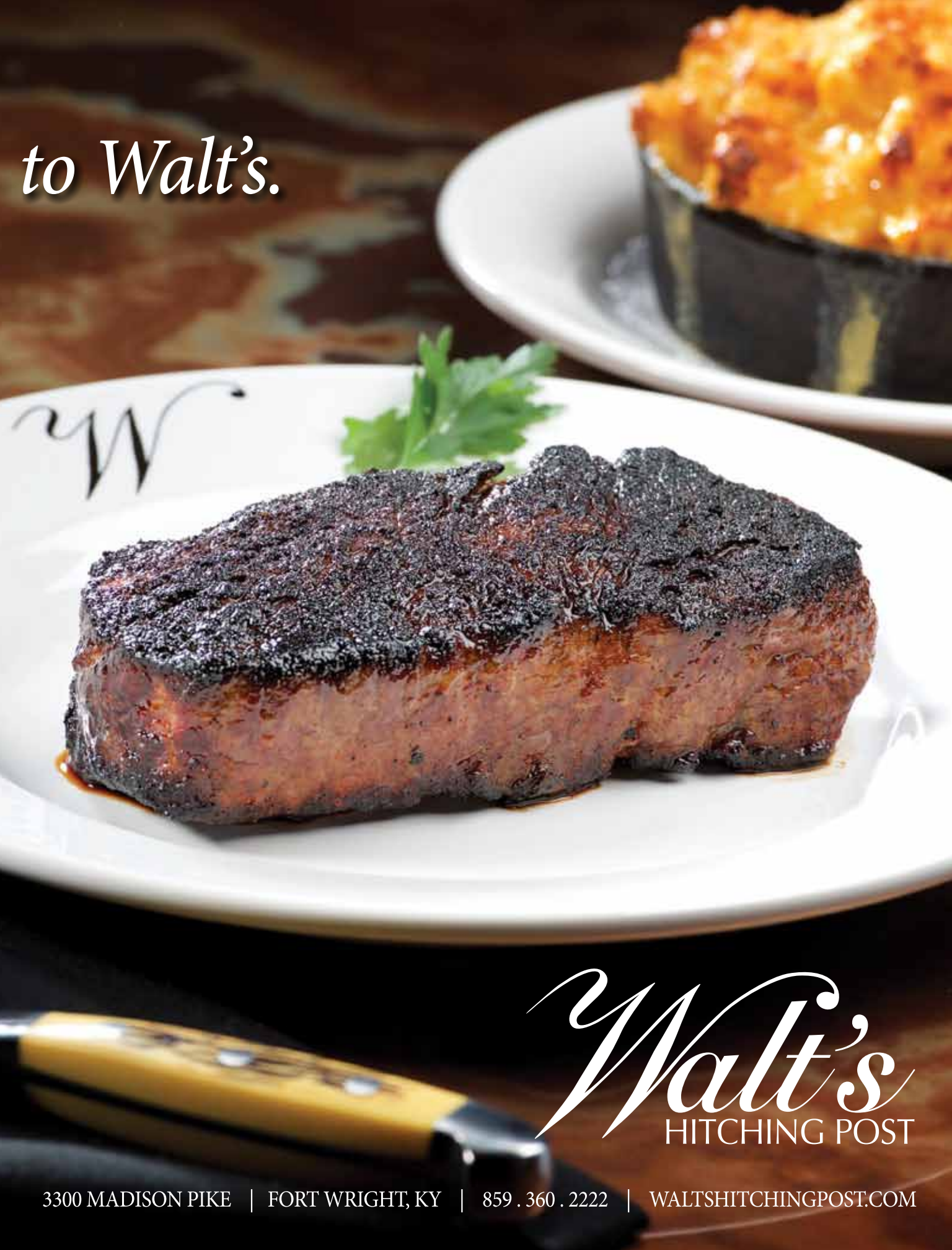
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Baja Peninsula

A little slice of Mexican paradise. **by Max West**

IF YOUR SUMMER TAN now exists only in photos taken this past July, maybe it's time to get a new one. It's time to head to points south. Sure, you've been to Florida or maybe even the Caribbean. No problem—it's hard to go wrong there, unless a late season hurricane spoils your plans. Maybe you've even had the great fortune (because that's what it costs) to visit the Mediterranean or the Aegean. And the desert regions of the American southwest are neat, sprinkled with cacti, ghost towns, and lots of history. But consider trying something different. Simply go to San Diego and hang a left.

The Baja peninsula is a thin corridor of Mexican territory that extends south of the US border for nearly eight-hundred miles, comprised of the two newest states of Mexico. The Northern state is the Free and Sovereign State of Baja California, better known simply as Baja California. It has a population of over thirty-three million and most of its residents live in big cities, such as Tijuana and the capital, Mexicali.

The lower state is Baja California Sur, officially the Free and Sovereign State of South Lower California. Comparable in territory to its sister state to the north, it is much less populated, with only three-quarters of a million people calling it home.

ABOVE: Baja California Sur's Playa Del Amor (Sun Lover's Beach).

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ABOVE: Snorkling with a whale shark at Cabo Pulmo (A); A private cabana on one of the Baja Peninsula's innumerable sandy white beaches (B); Stand up paddle boarding at Cabo Pulmo (C); La Paz, Baja California Sur (D).

SO… WHY THE BAJA PENINSULA? What does it have that you can't get elsewhere? The answer is that here, you can get everything Florida, the Caribbean, the Mediterranean, and the US southwest have to offer, all in close proximity. Geographically, it is unique.

The northern state has great weather all year round due to temperate ocean winds and colder ocean currents that help create a pleasant Mediterranean-like climate. Farther to the south, air is dryer and the landscape becomes arid and desert-like.

If you like the bustle of large cities, there are few that are more interesting than Tijuana, just south of the US border at San Diego. I first visited Tijuana thirty-five years ago. I kept my hand on my wallet and the eyes in the back of my head open. The best word to describe it was "seedy." It was, and still is, a frequent choice for college kids on spring break—party central. The city has worked hard to change this perception and today, it is a modern city, cleaned up to attract a more wide-ranging tourist base. It boasts incredible architecture and cultural attractions, but if you still want to visit the crowded, crazy, madcap market to negotiate the price of a handmade leather coat or a potentially authentic luxury watch, you can. Caveat emptor.

To the east is the capital city of Mexicali and the Sonoran Desert, extending south from the US. The Colorado River winds through the region before emptying into the Gulf of California, also known as the Sea of Cortez. This is the body of water to the east of Baja California that separates it from the Mexican mainland. Between Tijuana and Mexicali lies the Peninsular mountain ranges that split the Baja down the middle. The valleys between the peaks are prime agricultural locations and are home to both citrus and grapes, the latter helping Mexico produce some very fine wines.

The town of Mulege is quite different than the lush forest and grape arbors found in the north. Located in Baja California Sur, it is an oasis in the desert, known more for its history than anything else. It was a penal location, and when the prison was constructed, no bars were installed. They weren't needed. Prisoners were free to roam about the town, mixing with the town folk. They could even marry and raise families. They only had to return to the prison by nightfall. If Alcatraz was considered escape-proof, so was the prison at Mulege. Surrounded by the desert, there was nowhere to run, and to try to escape meant sure death from desert heat, venomous snakes, or lack of water.

Nearby, you can find incredible rock paintings in the Sierra de San Francisco, the San Francisco mountain range. These are the most incredible examples of rock art and pictographs found in the Baja and some have been carbon dated to 5000 BC, believed to have been made by the Cochimi people, aboriginal inhabitants of the region.

If you are more of a beach person, the Baja peninsula is for you. The Pacific and the Sea of Cortez coastlines combine for nearly 3000 miles in length, graced by innumerable sandy white beaches. One you won't want to miss is at the Bay of Balandra, located on the Sea of Cortez. The bay is almost completely circular and is connected to the Sea by

ABOVE: El Arco rock formation at Cabo San Lucas (E); Bay of Balandra (F).

a narrow inlet. This keeps the water lake-like calm, and it is very shallow — about waist deep for the average person— allowing you to wade almost all the way across while manta rays swim gracefully around your feet. Water is sparkling blue and the Bay is surrounded by rolling sand dunes.

Isla Espiritu Santo, or the Holy Spirit Island, is in the southern extremes of the Sea of Cortez near Baja California Sur's capital city of La Paz. Recognized as a UNESCO World Heritage Biosphere Reserve, you can explore on foot or by water, or leisurely stroll beaches that are nearly devoid of other humans. Wade into the water and swim with the sea lions, rays, and hundreds of thousands of colorful fish while you work on getting that tan back.

The Pacific coast is a popular destination for surfers that want to hang ten. Whether a novice or experienced surfer, you'll find great waves in both the north and south. The surfing secret got out in the 1940's when the population was small and before tourism blossomed. Now, nearly eighty years later, it has. Still, compared to Hawaii and Waikiki, you won't be banging heads with someone trying to steal your wave. Baja surfing is much less crowded, but popularity is growing quickly.

Continuing towards the southern tip of Baja California Sur, you will arrive at Cabo Pulmo National Park. On the Sea of Cortez and just sixty miles northeast of Cabo San Lucas, it is a primo destination for SCUBA divers. It is home to the oldest of three coral reefs found off the

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ABOVE: Parasailing over El Arco in Cabo San Lucas, Baja California Mexico.

Positioned off the absolute southern point of the Baja peninsula in Cabo, referred to as Land's End, the rare Three Friars rock formation and its El Arco – The Arch – is the most photographed site in all of Cabo.

North American coast and is approximately 20,000 years old. Easily accessible from Cabo or sister tourist city San Jose del Cabo, Pulmo is one of the most popular SCUBA destinations outside of the Caribbean.

Cabo San Lucas — "Cabo" — is the southernmost city on the Baja California peninsula and has become one of the most desirable tourist destinations in all of Mexico. Here is where the strong, rough currents of the Pacific meet the calm waters of the Sea of Cortez. It is also where you will find the longest zip line on the peninsula. And the beaches…? They are among the most beautiful in the world. Accommodations are amazingly inexpensive, with many reviewed and highly-rated hotels below $150 per night, with quite a few under $75. Want to spend $400 a night? You can do that too if you want to live like a king or a queen.

When in Cabo, THE must-see attraction is the Three Friars rock formation and its El Arco — "The Arch." Positioned off the absolute southern point of the peninsula, referred to as "Land's End," this rare rock formation is the most photographed site in all of Cabo. If you want, and you will, take a small boat called a tanga out to the rock. It is known for having sea lions sunning themselves on the rocks.

In an age when some parts of Mexico are not considered safe and where travel is not advised by our State Department, Cabo is generally a safe city. It rates a "Level 2" on the alert scale, which means "exert increased caution." Like any city, don't wander into the rougher neighborhoods, stay on the beaten path, and don't flash your cash. Sounds like good advice for anywhere.

Thank Mother Earth for having issues twenty-million years ago. That is when tectonic activity split the present-day Baja California peninsula off from the mainland, helping to form a near-perfect vacation spot for us now. So go and explore, and see everything Baja California has to offer. Just plan on taking a longer vacation, because there is a lot to see and do. ■

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Cincinnati Zoo's working to maintain world's cheetah population at its Clermont Co. breeding site

62 cubs have been born at Mast Farm in Loveland

by Christine Charlson

LOVELAND, Ohio — It's just past dawn at the Mast Farm when a loud chirp erupts from a dense thicket. Female cheetah Kathleen stealthily steps out, scanning the grounds with her intense gaze. She chirps again and three fuzzy youngsters bound to her side.

It could be a scene from Namibia, but instead, the cubs are homegrown in Clermont County at the Cincinnati Zoo's offsite cheetah breeding facility.

Since opening in 2000, female cheetahs at the Mast Farm have given birth to 62 cubs, which have gone on to produce 104 offspring. The 108-acre facility currently houses eight male and seven female cheetahs, along with three 14-week-old cubs. The facility is one of 10 in the country dedicated to maintaining a genetically healthy cheetah population under professional care.

"Cheetahs are so short-lived that if you're not constantly trying to breed them, they're liable to die off," said Tom Tenhundfeld, head keeper of Mast Farm. "In captivity it's about 12 to 15 years and their life span's even shorter in the wild."

Cheetahs' capricious breeding rituals make the process incredibly challenging, Tenhundfeld said, adding that unlike other species, the decision is entirely up to the female. In the wild, female cheetahs are solitary animals, while males live together in groups of two to three referred to as coalitions. When the female

encounters a group of males, it's up to her to decide which one to choose — if any. To check if the female cheetah is in the mood on site, Tenhundfeld said, they walk coalitions of males through her enclosure on a daily basis.

"I've had females exposed to several different males and she didn't pick any of them, and other times she'll pick one and they'll breed within a couple of minutes," he said. "We're constantly mixing and mingling, and it can get rather difficult."

Tenhundfeld said females can produce cubs only from ages

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Cheetah mom Kathleen keeps a close watch over cubs Etosha, Junya and Flap at the Cincinnati Zoo's Mast Farm.

4 through 9, further narrowing the breeding window. After cheetahs give birth, the cubs stay with the mother for about two years, he said. Female cheetah Kathleen is age 9, he said, so her three current cubs will be her last before retirement.

"This is her third litter," he said. "She was actually born here, so she's gone full circle. Born here, bred here and given birth here. She's a really good mom."

Kathleen is such a good mom that two years ago she cross-fostered an abandoned cub from another breeding facility, said Linda Castaneda, lead trainer for the cat ambassador program. When only a single cheetah cub is born or survives, she said, the female fails to produce milk. After a single cub was born in Oregon, Castaneda said they relocated the cub and added it to Kathleen's new litter in Cincinnati.

"So it was like suddenly she just had another one, and cheetahs can't count, so she raised it like it was one of her own," she said. "And that's one of the great things about having the breeding centers and having that cooperation amongst different facilities — we can say what the best thing is for this individual cub."

Castaneda said the goal is always to leave cubs with their mother, but in the case of rejection, hand-reared cubs become excellent candidates for the zoo's cat ambassador program, going out into the public as part of the Cheetah Encounter.

Breeding cheetahs under professional care exponentially increases their chance of making it to adulthood, in comparison with Africa, where cubs have only a 10 percent survival rate, Castaneda said. With cheetahs' specific dietary needs, complex breeding habits and unique personalities, she said, the species faces its share of challenges in the wild.

"The more I learn about cheetahs, the more I think it's nothing short of nature's miracle that they're still around," said Castaneda.

In order to keep the population within professional care

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healthy, she said, each year the cheetah Special Survival Plan (SSP) conducts a week-long session that Castaneda likes to call "cheetah camp." She said just like in the NFL Draft, cheetahs' genetics are put on a big board to determine which ones will be the best matches for the coming year. Then animals are relocated depending on the determinations of the SSP board.

"The first time I went I thought, 'This is like a football draft, but we're ranking genetics instead of ability,' " she said.

At Mast Farm, construction is underway building new shelters for the current cheetah residents, as well as next year's recruits, Tenhundfeld said. Cheetahs live at the farm year-round, so the shelters are heated for the colder winter days.

He said breeding at the offsite facility has been so successful the zoo changed plans to relocate to its Boyer Farm property.

"It's really peaceful and serene here for the cheetahs," he said. "We usually start breeding around January or February, as they have a 90- to 95-day gestation, but we stop around August or early September because it's difficult having winter cubs."

Learning from cheetahs under professional care helps the zoo better understand how to maintain the population in the wild, Castaneda said. The zoo also partners with the Angel Fund to help cheetah conservation in the wild, as well as sponsoring the 5k Cheetah Run to raise funds and awareness.

"The wild population, that is the end game," she said. "At the end of the day, to try to figure out what can we learn from the cats we have in our care that could apply to the wild and how can we also make sure that those that are out there can continue to be successful out in their environment." ■

Mast Farm head keeper Tom Tenhundfeld checks in on female cheetah Kathleen and her 13-week-old cubs.

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NEW ATLANTA SCHEDULE STARTING JANUARY 2, 2019

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ATLANTA/ CINCINNATI **$499 ROUNDTRIP** **$249 ONE WAY** DeKalb Peachtree Airport Signature Flight Support (PDK) *Flying to and from* Cincinnati Municipal Lunken Airport (LUK)	**Depart Cincinnati** 7:00 AM Eastern time **Arrive Atlanta** 8:05 AM Eastern time **Depart Atlanta – *NEW*** 3:45 PM Eastern time **Arrive Cincinnati – *NEW*** 4:50 PM Eastern time	**Depart Cincinnati** 7:00 AM Eastern time **Arrive Atlanta** 8:05 AM Eastern time **Depart Atlanta – *NEW*** 3:45 PM Eastern time **Arrive Cincinnati – *NEW*** 4:50 PM Eastern time	**Depart Cincinnati** 7:00 AM Eastern time **Arrive Atlanta** 8:05 AM Eastern time **Depart Atlanta – *NEW*** 3:45 PM Eastern time **Arrive Cincinnati – *NEW*** 4:50 PM Eastern time	**Depart Cincinnati** 7:00 AM Eastern time **Arrive Atlanta** 8:05 AM Eastern time **Depart Atlanta – *NEW*** 3:45 PM Eastern time **Arrive Cincinnati – *NEW*** 4:50 PM Eastern time	**Depart Cincinnati** 7:00 AM Eastern time **Arrive Atlanta** 8:05 AM Eastern time **Depart Atlanta – *NEW*** 3:45 PM Eastern time **Arrive Cincinnati – *NEW*** 4:50 PM Eastern time
NEW YORK/ CINCINNATI **$749 ROUNDTRIP** **$420 ONE WAY** Morristown Airport (MMU) Signature Flight Support *Flying to and from* Cincinnati Municipal Lunken Airport (LUK)	**Depart Cincinnati** 6:30 AM Eastern Time **Arrive In New York** 8:00 AM Eastern Time **Depart New York** 5:15 PM Eastern Time **Arrive in Cincinnati** 7:00 PM Eastern Time	**Depart Cincinnati** 6:30 AM Eastern Time **Arrive In New York** 8:00 AM Eastern Time **Depart New York** 5:15 PM Eastern Time **Arrive in Cincinnati** 7:00 PM Eastern Time	**Depart Cincinnati** 6:30 AM Eastern Time **Arrive In New York** 8:00 AM Eastern Time **Depart New York** 5:15 PM Eastern Time **Arrive in Cincinnati** 7:00 PM Eastern Time	**Depart Cincinnati** 6:30 AM Eastern Time **Arrive In New York** 8:00 AM Eastern Time **Depart New York** 5:15 PM Eastern Time **Arrive in Cincinnati** 7:00 PM Eastern Time	**Depart Cincinnati** 6:30 AM Eastern Time **Arrive In New York** 8:00 AM Eastern Time **Depart New York** 5:15 PM Eastern Time **Arrive in Cincinnati** 7:00 PM Eastern Time

NEW CHICAGO SCHEDULE STARTING JANUARY 2, 2019

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
CHICAGO/ CINCINNATI **$499 ROUNDTRIP** **$259 ONE WAY** Midway International Airport Atlantic Aviation (MDW) *Flying to and from* Cincinnati Municipal Lunken Airport (LUK)	**Depart Cincinnati – *NEW*** 9:15 AM Eastern Time **Arrive In Chicago – *NEW*** 9:15 AM Central Time **Depart Chicago** 5:15 PM Central Time **Arrive in Cincinnati** 7:15 PM Eastern Time	**Depart Cincinnati – *NEW*** 9:15 AM Eastern Time **Arrive In Chicago – *NEW*** 9:15 AM Central Time **Depart Chicago** 5:15 PM Central Time **Arrive in Cincinnati** 7:15 PM Eastern Time	**Depart Cincinnati – *NEW*** 9:15 AM Eastern Time **Arrive In Chicago – *NEW*** 9:15 AM Central Time **Depart Chicago** 5:15 PM Central Time **Arrive in Cincinnati** 7:15 PM Eastern Time	**Depart Cincinnati – *NEW*** 9:15 AM Eastern Time **Arrive In Chicago – *NEW*** 9:15 AM Central Time **Depart Chicago** 5:15 PM Central Time **Arrive in Cincinnati** 7:15 PM Eastern Time	**Depart Cincinnati – *NEW*** 9:15 AM Eastern Time **Arrive In Chicago – *NEW*** 9:15 AM Central Time **Depart Chicago** 5:15 PM Central Time **Arrive in Cincinnati** 7:15 PM Eastern Time
CHARLOTTE/ CINCINNATI **$499/$599 ROUNDTRIP*** **$370 ONE WAY** Charlotte/Douglas Airport Wilson Air Center (CLT) *Flying to and from* Cincinnati Municipal Lunken Airport (LUK)	**Depart Cincinnati** 6:25 AM Eastern Time **Arrive In Charlotte** 7:30 AM Eastern Time **Depart Charlotte** 8:30 AM Eastern Time **Arrive In Cincinnati** 9:45 AM Eastern Time	**Depart Cincinnati** 6:25 AM Eastern Time **Arrive In Charlotte** 7:30 AM Eastern Time **Depart Charlotte** 4:45 PM Eastern Time **Arrive In Cincinnati** 5:51 PM Eastern Time	**Depart Cincinnati** 6:25 AM Eastern Time **Arrive In Charlotte** 7:30 AM Eastern Time **Depart Charlotte** 4:45 PM Eastern Time **Arrive In Cincinnati** 5:51 PM Eastern Time	**Depart Cincinnati** 6:25 AM Eastern Time **Arrive In Charlotte** 7:30 AM Eastern Time **Depart Charlotte** 4:45 PM Eastern Time **Arrive In Cincinnati** 5:51 PM Eastern Time	**Depart Cincinnati** 6:25 AM Eastern Time **Arrive In Charlotte** 7:30 AM Eastern Time **Depart Charlotte** 4:45 PM Eastern Time **Arrive In Cincinnati** 5:51 PM Eastern Time
CLEVELAND/ CINCINNATI **$399 ROUNDTRIP** **$209 ONE WAY** Cleveland Burke Lakefront Airport (BKL) *Flying to and from* Cincinnati Municipal Lunken Airport (LUK)	**Depart Cincinnati** 6:45 AM Eastern Time **Arrive in Cleveland** 7:27 AM Eastern Time **Depart Cleveland** 7:55 AM Eastern Time **Arrive Cincinnati** 8:37 AM Eastern Time **Depart Cincinnati** 5:30 PM Eastern Time **Arrive in Cleveland** 6:12 PM Eastern Time **Depart Cleveland** 6:35 PM Eastern Time **Arrive Cincinnati** 7:17 PM Eastern Time	**Depart Cincinnati** 6:45 AM Eastern Time **Arrive in Cleveland** 7:27 AM Eastern Time **Depart Cleveland** 7:55 AM Eastern Time **Arrive Cincinnati** 8:37 AM Eastern Time **Depart Cincinnati** 5:30 PM Eastern Time **Arrive in Cleveland** 6:12 PM Eastern Time **Depart Cleveland** 6:35 PM Eastern Time **Arrive Cincinnati** 7:17 PM Eastern Time	**Depart Cincinnati** 6:45 AM Eastern Time **Arrive in Cleveland** 7:27 AM Eastern Time **Depart Cleveland** 7:55 AM Eastern Time **Arrive Cincinnati** 8:37 AM Eastern Time **Depart Cincinnati** 5:30 PM Eastern Time **Arrive in Cleveland** 6:12 PM Eastern Time **Depart Cleveland** 6:35 PM Eastern Time **Arrive Cincinnati** 7:17 PM Eastern Time	**Depart Cincinnati** 6:45 AM Eastern Time **Arrive in Cleveland** 7:27 AM Eastern Time **Depart Cleveland** 7:55 AM Eastern Time **Arrive Cincinnati** 8:37 AM Eastern Time **Depart Cincinnati** 5:30 PM Eastern Time **Arrive in Cleveland** 6:12 PM Eastern Time **Depart Cleveland** 6:35 PM Eastern Time **Arrive Cincinnati** 7:17 PM Eastern Time	**Depart Cincinnati** 6:45 AM Eastern Time **Arrive in Cleveland** 7:27 AM Eastern Time **Depart Cleveland** 7:55 AM Eastern Time **Arrive Cincinnati** 8:37 AM Eastern Time **Depart Cincinnati** 5:30 PM Eastern Time **Arrive in Cleveland** 6:12 PM Eastern Time **Depart Cleveland** 6:35 PM Eastern Time **Arrive Cincinnati** 7:17 PM Eastern Time

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Revel OTR Urban Winery

Good wine, good music and great conversation.

by Noel Ripley

REVEL OTR WINERY lives on the historic streets of Cincinnati's Over-the-Rhine neighborhood, one of the largest, most intact urban historic districts in the United States. Located in the vintage 1885 building, Revel OTR is an Urban Winery that will make you feel like you're home when you walk in.

Revel opened their doors in the spring of 2017 with the goal of bringing something grass roots and a little different to the Cincinnati community. It's a small batch, family owned local winery in an urban setting making wine from scratch in its basement all while creating fun, diverse, unpretentious environment for everyone to enjoy. No flat screens or club feel. Just good wine, good music and great conversation.

Founders Anthony Maieron and John Coleman, have been making wine together for over 14 years now, a tradition Maieron inherited from his Italian father. For years, they made the wine in Maieron's basement. That could only go so far, as the passion grew, so did the batches of wine.

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Founders Anthony Maieron and John Coleman, have been making wine together for over 14 years now, a tradition Maieron inherited from his Italian father.

In the late summer of 2015, Maieron and Coleman purchased the building on 12th street, which would become the home base of operations for Revel. As much as they could, they repurposed materials from the structure. Wood was used to make the bar, tables, vanities, and more. The original freight elevator continues to be put to good use, as it's necessary to provide access to large equipment and materials needing to travel from the basement to the rooftop.

Just a month into opening, Revel OTR was recognized as a recommended place to visit in the *New York Times*' featured article titled "36 Hours." Soon after, Cincinnati Refined wrote an article titled "I Don't Even Like Wine, But I Love This New Urban Winery." In 2018 Revel OTR won " Best New Business" by OTR Chamber's "OTR Made" Awards.

Known for great wine and an even better vibe, Revel hangs their hats on giving back as much as they can and creating cultural events to enjoy. Events the winery hosts include *Red Light Jazz Room* – a monthly jazz show supporting independent artists and students and graduates from the University of Cincinnati College Conservatory of Music (CCM) program, and *Give-Back Thursdays* – a bi-weekly live music event featuring some of Cincinnati's most talented local musicians. At each performance a percentage of the bar proceeds goes to benefit several local charities including The Freestore Foodbank, City Gospel Mission and The Parish

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***Red Light Jazz Room* is a monthly jazz show hosted at Revel OTR which supports students from the University of Cincinnati College-Conservatory of Music (CCM) program and independent artists.**

Kitchen. *Give Back Thursdays* is co-hosted by local singer/songwriter Jess Lamb.

As the seasons change, so does their wine list. Revel provides different options throughout the year to taste. Closer to fall and winter, try their Cabernet Sauvignon. Spring or summer, a Rose may just be the perfect choice to pair with meat or cheese plates. However, a must try, is the Red Top Margarita, available year around. Don't worry, if you're not a Wine Connoisseur, Revel provides a variety of beers on tap.

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Looking towards the future, Revel will focus on growth. Increase wine production, eventually having their wines on restaurants wine lists. Add more locations, both locally and throughout the Mid-West. In the meantime, the completion of the rooftop bar area will be the next phase they complete at their current location.

Revel OTR is the perfect location for pre-dinner wine/cocktails, date night, girl's night out or visiting from out-of-town and want to explore what Cincinnati has to offer. Make sure to add Revel to your must try list. You'll be in great hands with their knowledgeable staff. Tip: Grab a seat by the open window near the front, you can watch the city go by on days weather permits. ■

Revel Urban Winery
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BELOW: Revel OTR's menu features a variety of light fare that pairs well with wine including fancy cured meats, artisan cheeses and fresh baked bread.

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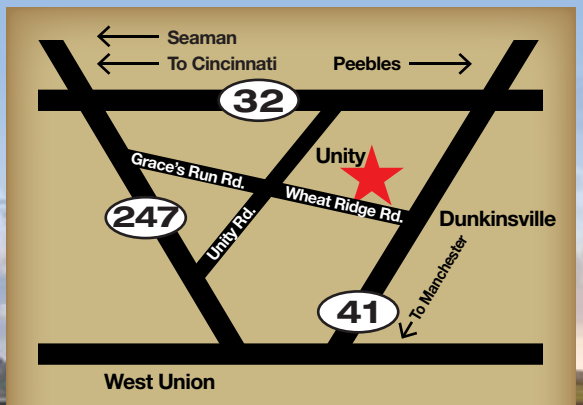

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Time For Fancy Food & Good Cheer!

Take the time to make it special…
you will be so glad you did!

by Donna Griffin

IT IS HARD TO BELIEVE it is that time of year again! The fall chill has swept away summer's laziness. Autumn brings a turn from fresh, perishable fruits and vegetables to more enduring produce. Beneath their wrinkled skins, dried tomatoes, apricots, peaches, and peppers embody the earthy taste of summer. Full of flavor but with very little fat, they're as good for you dried as they are fresh.

And, Christmas is just around the corner. It's time to open your home for a party and to gather with friends and family, count all your many blessings, and share some fancy food and good cheer.

One of the season's best gifts is a relaxed gathering of friends and good food. With some of these recipes, you'll enjoy the occasion as much as your guests. Who wants to live without splurges? Start planning now and really enjoy your holidays this year. Take the time to make it special… you will be so glad you did!

No matter how busy we get every Yuletide season, there are always a few musts, a few memories to make. Go caroling with friends, read a story to a child by the light of the Christmas tree, and make an extra-special, ultra-rich dessert for your family and guests. Make your sweet dreams come true and make several desserts. Your family and guests will be glad you did, and so will you!

Crispy Duck with Bourbon Glaze

The secret to crispy skin is a dry duck. Pat ducks with a paper towel before, during, and after refrigerating. Store uncovered in the back, coldest part of your fridge for up to two days ahead.

- 2 (6 to 7 lb.) whole ducks
- Kitchen string
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 1¼ cups orange marmalade
- ⅓ cup good bourbon
- 4 tablespoons molasses
- 1½ tablespoons fresh squeezed lemon juice
- ¼ teaspoon ground ginger
- ¼ teaspoon dried crushed red pepper

STEP 1:

Remove giblets from ducks, and reserve for another use.

Rinse ducks, and pat dry with paper towels. Remove excess fat and skin.

Tie legs together with kitchen string; chill, uncovered, 10 to 24 hours.

STEP 2:

Preheat oven to 450°.

Let ducks stand at room temperature 15 minutes.

Prick legs, thighs, and breasts with a fork. Rub ducks with salt and black pepper, and place, breast side up, on a wire rack in an aluminum foil-lined jelly-roll pan.

Bake 45 minutes.

STEP 3:

Meanwhile, stir together orange marmalade and next 5 ingredients in a small saucepan.

Bring to a boil over high heat. Reduce heat to medium, and cook, stirring often, 10 to 15 minutes or until reduced to about 1 cup.

STEP 4:

Remove ducks from oven, and carefully spoon fat from pan.

Brush ducks with orange marmalade glaze.

Reduce oven temperature to 350° and bake 20 to 25 minutes or until a meat thermometer inserted in thickest portion registers 180°.

Let stand 15 minutes before serving.

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Cranberry Sangria

Warning: Goes down easy and you can make ahead in big batches!

2¼ cups fresh cranberries
1¼ cups granulated sugar
1¼ cups water
1 bottle of Red Zinfandel Wine, chilled
⅓ cup Campari
2 large navel or blood oranges, sliced
1 large Granny Smith apple, sliced,
1 bottle brut Champagne, chilled

Combine cranberries, water and sugar in a saucepan and bring to a boil over medium to high heat. Stir until the sugar dissolves and the berries begin to pop which should take about 3 to 4 minutes. Cool for 35 minutes.

Stir together Red Zinfandel, Campari, and cooled cranberries with liquid in a large pitcher. Add oranges and apple slices. Just before serving your guests, add the chilled Champagne! Serve in wine glasses over ice!

Fig Preserves and Rosemary Cheese

8 ounces cream cheese, softened
4 ounces goat cheese, softened
1 tablespoon chopped fresh rosemary
3 teaspoons honey
1 teaspoon coarsely ground pepper
Fig preserves
Rosemary garnish

Grease and line a 1½ cup mold and line with plastic wrap

Mix cream cheese, goat cheese, rosemary, honey and pepper in food processor or mixer.

Spoon into mold and chill for 2 hours or longer.

Unmold, garnish with fig preserves and Fresh Rosemary

Serve with crackers or baguettes.

Prime Rib Roast

1½ tablespoons all-purpose flour
1 teaspoon salt
1 teaspoon ground black pepper
3 teaspoons Lipton dry onion soup mix
½ teaspoon garlic powder
1 bone-in beef rib roast, about 5 pounds

Let rib roast sit at room temperature for 1 hour. With the rack in the middle position, preheat the oven to 500°.

Line a baking sheet with aluminum foil.

In a bowl, combine all the ingredients, except for the roast.

On a work surface, rub all over the roast with the seasoning mixture.

Place the roast on the baking sheet, fat side up. Bake for 25 minutes.

Turn the oven off and do not open the door for 2 hours. *This is very important not to release heat.* Remove from the oven and slice.

Serve with béarnaise sauce.

Sage-Crusted Pork Racks with Spiced Pear Chutney

Have your butcher French the bones of your pork loin roasts for a more elegant presentation.

2½ cups firmly packed fresh sage leaves (about 3 ½ [1-oz.] packages)
5 garlic cloves
7 teaspoons kosher salt, divided
1⅓ cups olive oil
2½ tablespoons orange zest
1 teaspoons dried crushed red pepper
2 6-rib bone-in pork loin roasts, chine bones removed
Pear Chutney

STEP 1:

Process sage, garlic, and 1 teaspoon salt in a food processor 30 to 45 seconds or until finely chopped.

Add oil and next 2 ingredients; process 10 to 15 seconds or until blended.

Rub mixture over roasts.

Cover and chill 10 to 12 hours.

STEP 2:

Let roasts stand at room temperature 30 minutes.

Preheat oven to 500°.

Place roasts on a lightly greased wire rack in a roasting pan.

Sprinkle remaining 6 teaspoons salt over roasts.

STEP 3:

Bake at 500° for 30 minutes.

Reduce oven temperature to 325° and bake 1 hour and 15 minutes or until a meat thermometer inserted into thickest portions registers 155°.

Let roasts stand 30 minutes before serving with chutney.

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Honey Pecan Crusted Salmon

2 cups pecan halves
8 tablespoons melted
3 garlic cloves, minced
1½ teaspoons dried dill weed
1 (4 pound) boneless, skinless side of wild salmon
1½ teaspoons kosher salt
⅓ teaspoon freshly ground black pepper
Honey
Parchment paper

Preheat oven to 400°.

Pulse first 4 ingredients in a food processor 5 or 6 times or until mixture resembles coarse crumbs.

Sprinkle salmon with salt and pepper; place on a parchment paper-lined baking sheet. Spread pecan mixture over salmon.

Drizzle with honey.

Bake 18 to 20 minutes or just until salmon flakes with a fork.

Potato Gratin

6 garlic cloves, divided
2 tablespoons unsalted butter, room temperature
3 medium shallots, quartered through root ends
3 cups heavy cream
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
1 tablespoon thyme leaves, plus more
3 pounds russet potatoes, scrubbed, very thinly sliced on a mandoline
1 pound sweet potatoes, scrubbed, very thinly sliced on a mandoline
4 ounces Gruyère, finely grated
2 ounce Parmesan, finely grated

Preheat oven to 325°. Cut 1 garlic clove in half and rub the inside of a 3 quart shallow baking dish with cut sides. Smear butter all over inside of dish.

Bring shallots, cream, salt, pepper, 1 tablespoon thyme, and remaining garlic cloves to a simmer in a small saucepan over low heat; cook until shallots and garlic are very soft, 15–20 minutes. Let cool slightly. Transfer to a blender; blend until smooth.

Arrange potato slices in prepared dish, fanning out a handful at a time and placing in dish at an angle (this ensures every scoop will have tender potatoes from the bottom and crisp edges from the top).

Shingle as you work until bottom of dish is covered. Tuck smaller slices into any gaps to fill.

Pour cream mixture over potatoes and cover dish tightly with foil. Bake potatoes until tender and creamy, 60 to 75 minutes. Let cool.

Place rack in highest position; heat broiler. Remove foil and top potatoes with Gruyère and Parmesan.

Broil until cheese is bubbling and top of gratin is golden brown, 5 to 10 minutes. Serve topped with more thyme leaves.

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Gorgonzola, Pecan and Pear Salad

- 3 large pears, roasted and sliced
- 1 tablespoon fresh squeezed lemon juice
- 6 cups spring mix salad greens
- 1 cup crumbled Gorgonzola cheese
- 1¼ cup chopped walnuts, toasted
- ⅓ cup raspberry walnut vinaigrette

Toss pears with fresh squeezed lemon juice. In a large bowl, combine greens, cheese, roasted walnuts and sliced pears.

Drizzle with vinaigrette and toss to coat. Serve immediately.

Cranberry Roasted Winter Vegetables

- 6 large carrots (about 1½ lb.), halved lengthwise and cut into 1 inch pieces
- 3 large turnips (about 2 lb.), peeled and cut into 1 inch pieces*
- 1 pound Brussels sprouts, halved (quartered, if large)
- 2 tablespoon minced fresh rosemary
- 3 teaspoons extra virgin olive oil
- ¾ teaspoon salt
- ⅓ teaspoon pepper
- 1¼ cups fresh cranberries
- 5 teaspoons molasses

Preheat oven to 400°

Lightly grease 2 large jelly-roll pans and place carrots and turnips in one pan and Brussels sprouts in second pan.

Divide rosemary and next 3 ingredients between carrot mixture and Brussels sprouts; toss each to coat.

Bake both pans at 400° at the same time. Bake carrot mixture 30 minutes, stirring once; add cranberries, and bake 5 minutes or until carrots and turnips are tender and browned and cranberries begin to soften.

Bake Brussels sprouts 15 to 20 minutes or until tender and browned, stirring once.

Remove vegetables from oven and combine in a large serving bowl.

Drizzle with molasses and toss to coat.

*If you do not like turnips you can substitute sweet potatoes or potatoes… or add in as an additional ingredient if desired.

Apple, Sage, Sausage and Pecan Stuffing

A combination of apples and sausage lends a nice sweet-savory balance to this simple stuffing enhanced with sage.

- 10 tablespoons unsalted butter
- 4 celery ribs, chopped
- 1 sweet, Vidalia onion, chopped
- 1 pound sage pork sausage
- 3 McIntosh apples, or other tart red apple, peeled and chopped
- 1 loaf white bread, crust cut off, cut into ½" cubes and toasted (about 8 cups)
- 3 tablespoons finely chopped fresh sage
- 2 cups chicken stock
- 1 cup toasted pecans
- Kosher salt and freshly ground pepper, to taste

Heat oven to 375°. Melt butter in a 12" skillet over medium-high heat. Add celery and onion; cook until soft, 15 minutes.

Add sausage and cook, using a wooden spoon to break into small pieces, until browned, about 5 minutes.

Add apples and continue cooking until soft, 5 to 7 minutes more.

Stir in bread crumbs and sage and roasted pecans; add chicken stock and season with salt and pepper.

Stuff into turkey cavity; place remaining stuffing in a baking dish and bake until golden on top, 20 to 25 minutes.

White Chocolate Eggnog Hot Chocolate

- 8 ounces good quality white chocolate, chopped
- 2 cups half-and-half
- 1½ cups heavy cream
- 1 teaspoon Madagascar vanilla
- Finely grated zest from 1 orange
- 4 cinnamon sticks (must be fresh and fragrant)
- 6 whole star anise
- 2 teaspoons freshly grated nutmeg, plus more for garnish
- 8 whole allspice berries
- 8 whole black peppercorns
- 6 whole cardamom pods, cracked
- ¼ teaspoon kosher salt
- 5 large eggs, at room temperature
- 1 cup granulated sugar
- ¼ cup bourbon (Maker's Mark)
- ¼ cup dark rum
- Whipped cream, for garnish

Melt the white chocolate in a heatproof bowl over simmering water, stirring until melted. Set aside and keep warm.

In a heavy-bottomed saucepan, heat the half-and-half, cream, vanilla, orange zest, spices, and salt over low heat until it comes to a boil. Stir occasionally to prevent scorching

Remove from the heat, cover, and steep for 20 minutes. In the bowl of a stand mixer fitted with the whip attachment, whip the eggs and sugar on high speed until thick… about 3 to 4 minutes.

Strain the spices from the cream, return the cream to the pan, and reheat to a simmer.

Lower the speed of the mixer to low.

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Slowly ladle some of the hot cream into the eggs, warming them up. Add them back to the pot of cream. Attach an instant-read thermometer to the pot and cook the cream over low heat, stirring with a rubber spatula, until the cream reaches 170 degrees.

Remove the saucepan from the heat; pour the mixture through a fine mesh strainer. This will remove any pieces of cooked egg and keep the eggnog smooth.

Whisk the hot strained eggnog into the bowl of white chocolate. Stir in the bourbon and rum. Pour into 4 ounce cups. Garnish with whipped cream, grated nutmeg, and homemade marshmallows. Best if consumed while hot, creamy, and delicious.

Fireball Pumpkin Pie

1 30 oz. can pure pumpkin
1 can evaporated milk
½ cup heavy cream
4 eggs
1½ cups sugar
1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cloves
½ teaspoon ground cinnamon
6 oz. Fireball Whiskey

To make the crust place flour and butter into freezer for 30 minutes before starting crust process. In a large food processor, pulse flour, sugar, and salt until combined.

Add butter and pulse until pea-sized and some slightly larger pieces form.

With the machine running, add vinegar, then ice water into feed tube, 1 tablespoon at a time, until dough starts to come together and is moist but not wet and sticky (test by squeezing some with your fingers). Mixture will be crumbly.

Turn dough onto a lightly floured surface, form into a ball, and flatten into a disk (making sure there are no/minimal cracks). Cover with plastic wrap and refrigerate until dough is very cold, at least 2 hours or up to overnight.

Preheat oven to 425°. On a lightly floured surface, roll out dough into a 12 inch circle. Drape over pie dish and gently press to fit (don't stretch). Prick bottom with a fork, trim edge to 1 inch, tuck overhang under itself, and crimp. Refrigerate 30 minutes or freeze 10 minutes.

Line crust with parchment and fill with dried beans or pie weights. Bake 15 minutes or until lightly golden, then remove parchment and weights. Reduce heat to 350°.

Meanwhile, in a large bowl, whisk together pumpkin, cream, Fireball, brown sugar, eggs, flour, pumpkin pie spice, salt, and vanilla until smooth.

Pour pumpkin mixture into par-baked crust. Bake until filling is slightly jiggly in the middle and crust is golden, 55 to 60 minutes.

Cool in turned off oven with door propped open for 1 hour, then cool completely on a wire rack before slicing and serving.

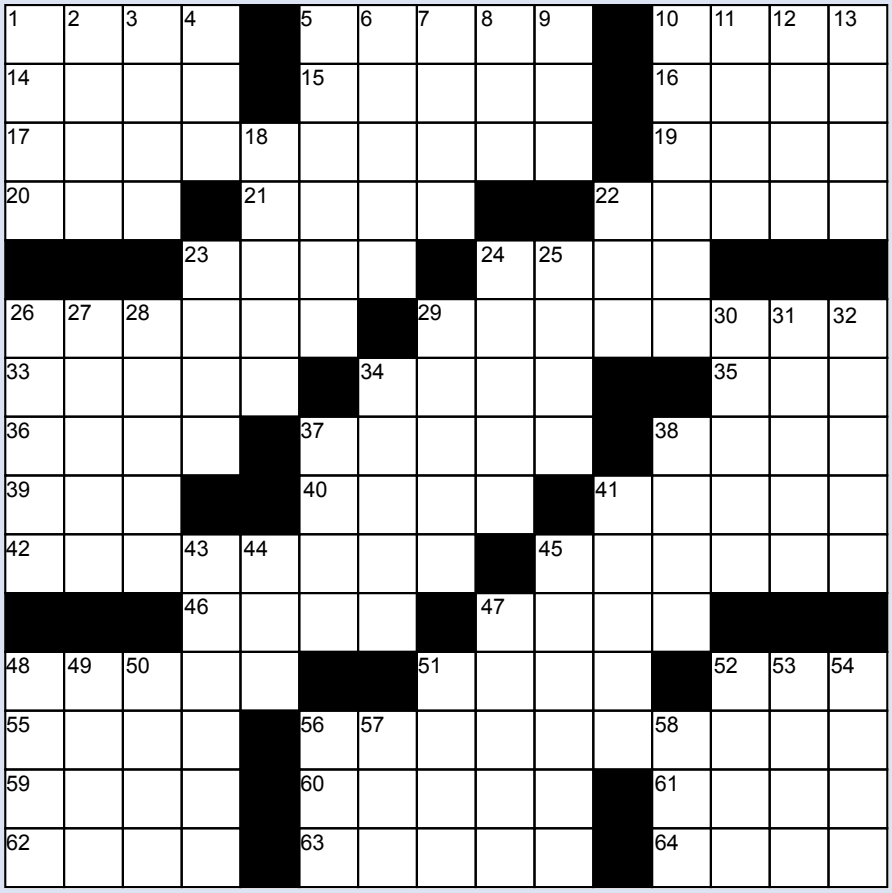
Garnish with whipped topping and sprinkle with cinnamon before serving. ■

Ultimate Word Search

C Z I F E N B C W U I N P L L
S O A W I R L A N R O A E A E
H R V P I E A H J I C I N I V
M A P I R N O L T A P N I R E
T O T M N T T A F H H R N E R
C N O E E G L E O Q F O S A M
O N A L E U T T R U D F U O Q
T D Q R P H O O M E N I L J L
M R Y O U G C I N O F L A B D
A O P E R A E L Y T S A O Q R
S N A A S U T A N N I C N I C
T E P R A B Z S W I N E R Y X
P H F T J V E G E T A B L E S
Y N O T L I M A H R T E U E B
K Z X B E U R B A N Q L I V J

AERIAL
DRONE
PHOTOGRAPHY
HOTEL
COVINGTON
STYLE
FLARE
COPPIN'S
BAR
RESTAURANT
CLERMONT
HAMILTON
CINCINNATUS
REVEL
URBAN
WINERY
BAJA
CALIFORNIA
PENINSULA
CHEETAH
POPULATION
MAST
FARM
WINTER
VEGETABLES

Ultimate Crossword



ACROSS

1. Catch sight of
5. Poker ploy
10. Propagates
14. Moved with speed
15. Chef's garb
16. Gibe
17. Network
19. Bear constellation
20. Surround
21. Similar
22. Originates
23. Homeowner's expense
24. One of the 5 tastes
26. Result
29. Opinion
33. Show displeasure
34. Rhymester
35. Sticky substance: slang
36. Profit
37. Bullets
38. ZZ Top is one
39. Slip up
40. Southern specialty
41. Pursuit
42. Raze
45. Mini-mesas
46. Generous slice
47. Hawaiian gala
48. Divide
51. "Gas guzzlers"
52. Collection of sayings
55. Turkey's neighbor
56. Landlord
59. Protracted
60. Shampoo step
61. Early-bird's "reward"
62. Pindar's art
63. Joined together
64. TV award

DOWN

1. Engrave
2. Feeling resentment
3. Decoraus
4. Affirmative
5. Din
6. Spring time
7. Mashie, for one
8. Call for help
9. Naval rank: abbr.
10. Indicate discomfort
11. Possessive
12. Sage
13. Bath, and others
18. Impertinence
22. Toupee: slang
23. Bouquet enhancer
24. Swell
25. Bettor's concern
26. Urged (on)
27. Blaze
28. Bazaars
29. Excursion
30. Heron-like bird
31. See 5-Down
32. Horn sounds
14. Obstacle
17. Whirled
18. "Swan Lake" attire
41. Seemingly
43. Netflix hit: Stranger —
44. Fixed routine
45. Rough and prickly
47. Small error
48. Rural sight
49. Poke
50. Private road
51. Hit on the head: slang
52. Jot
53. Par
54. Military force
56. Lever
57. River: Spanish
58. Ram's mate

Solution on page 66

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C	Z	I	F	E	N	B	C	W	U	I	N	P	L	L
S	O	A	W	I	R	L	A	N	R	O	A	E	A	E
H	R	V	P	I	E	A	H	J	I	C	I	N	I	V
M	A	P	I	R	N	O	L	T	A	P	N	I	R	E
T	O	T	M	N	T	T	A	F	H	H	R	N	E	R
C	N	O	E	E	G	L	E	O	Q	F	O	S	A	M
O	N	A	L	E	U	T	T	R	U	D	F	U	O	Q
T	D	Q	R	P	H	O	O	M	E	N	I	L	J	L
M	R	Y	O	U	G	C	I	N	O	F	L	A	B	D
A	O	P	E	R	A	E	L	Y	T	S	A	O	Q	R
S	N	A	A	S	U	T	A	N	N	I	C	N	I	C
T	E	P	R	A	B	Z	S	W	I	N	E	R	Y	X
P	H	F	T	J	V	E	G	E	T	A	B	L	E	S
Y	N	O	T	L	I	M	A	H	R	T	E	U	E	B
K	Z	X	B	E	U	R	B	A	N	Q	L	I	V	J

Ultimate Crossword Solution

E	S	P	Y	■	R	A	I	S	E	■	S	O	W	S
T	O	R	E	■	A	P	R	O	N	■	Q	U	I	P
C	R	I	S	S	C	R	O	S	S	■	U	R	S	A
H	E	M	■	A	K	I	N	■	■	R	I	S	E	S
■	■	■	F	U	E	L	■	S	O	U	R	■	■	■
E	F	F	E	C	T	■	J	U	D	G	M	E	N	T
G	L	A	R	E	■	B	A	R	D	■	■	G	O	O
G	A	I	N	■	S	L	U	G	S	■	T	R	I	O
E	R	R	■	■	P	O	N	E	■	Q	U	E	S	T
D	E	S	T	R	U	C	T	■	B	U	T	T	E	S
■	■	■	H	U	N	K	■	L	U	A	U	■	■	■
S	P	L	I	T	■	■	C	A	R	S	■	A	N	A
I	R	A	N	■	P	R	O	P	R	I	E	T	O	R
L	O	N	G	■	R	I	N	S	E	■	W	O	R	M
O	D	E	S	■	Y	O	K	E	D	■	E	M	M	Y

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