Winter 2020

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E'VE BEEN SWORN TO

SECRECY to honor a moratorium for several weeks, but we congratulate *Beatrice Tollman*, the visionary founder and president of *Red Carnation Hotels*, for being named *Top Corporate Hotelier of the World* by a very prestigious authoritative industry magazine. Those of you who follow ENTREE know we hold Mrs. Tollman in the highest esteem.



We know of no other hotelier whose passion and drive to be the best rises to Mrs. Tollman's celestial level. She is the dynamic and inspirational chatelaine of an extraordinary boutique hotel collection with no equal. If you're headed to the *UK*, *Ireland, South Africa*, *Switzerland* or *Palm Beach*, there is an award-winning Red Carnation hotel waiting for you. *redcarnationhotels.com*

O CELEBRATE THE HOLIDAYS, we can think of no more luxurious,

decadent, guiltless indulgence than fresh smoked salmon. And we're here to tell you we know the best brand on the market: it's *Santa Barbara Smokehouse Private Reserve*. You will not taste better. In fact, the New York Times Syndicate acclaimed it as "the best smoked salmon in the world."

Why? First of all, owner Tim Brown sources only top-grade premium,



responsibly-farmed fresh North Atlantic salmon. It is then rope hung in the traditional way smokers have done for hundreds of years so it can naturally and slowly smoke over oak whiskey barrel staves in his hand made brick kiln, one of the few remaining in the world. The result is the finest, buttery, most exclusive, lightly fragrant, smoked, silky, delicate salmon available anywhere, with a rich smoke that is just perfect and doesn't overpower the natural flavors of the salmon. Kosher-certified, too.

A 2.2 pound side is priced at \$99 plus \$45 for Fedex overnight shipping. Each salmon is tagged and personally signed by Tim Brown with its batch number to authentic its provenance. Visit sbsmokehouse.com or call (805) 966-9796 to order. As we are sure you have noticed, 2020 is a crazy year. That is why we are talking about holiday delivery so soon, even though we are weeks away.

This season Santa Barbara Smokehouse will see a huge volume of orders and with a limited production, it's important to order by November 15 for Thanksgiving delivery; December 15 for Christmas and New Year's. They work hard to stay in stock, but the sooner you order the better.



LONG-ANTICIPATED MILESTONE is finally here. The Hawaiian

islands are open back up to the states for travel without a mandatory 2-week quarantine. The islands will allow travelers who have had an approved COVID-19



test with negative results no more than 72 hours prior to departure to bypass the 14-day quarantine. Many airlines and airports will be offering testing on-site so you'll be able to receive your results just before departure. This is one of the biggest advancements we have seen regarding air travel coronavirus safety. Now that we can get there, there

are so many places to choose from. Lucky for you Hawaii is one of *Santa Barbara Travel's* favorite places, with many staff specializing in Hawaii travel, having been to these islands countless times, or having lived there. We trust Santa Barbara Travel and have recommended them for years. Here is a quick list of different options and recommendations selected by the professionals at Santa Barbara Travel

If you're after a little r&r, set your sights on the *Big Island* for a peaceful getaway. Fly into Kona airport and take a short drive to stay at the *Four Seasons Hualalai*. The resort boasts crystal clear white sand beaches, surrounded by majestic lava flow. Villas, suites, and guest rooms have absolutely stunning views. The resort sits virtually alone except for the neighboring private



residences. Enjoy a day on the water rushing across waves in a sailing canoe, take the kids for a swim in the newly redesigned Kings Pond aquarium, or sip that very well deserved mai tai on the sand. For day journeys, take a drive to *Pololu Valley* lookout and hike where Jurassic Park was filmed. With steep cliffs, a black sand beach and lush greenery you will be put at ease instantly. Or venture to the other side of the island near Hilo to visit the Hawaii Tropical Botanical Gardens, Onomea Trail, Rainbow Falls and Akaka Falls for a day filled with gorgeous stops. Head over to Hapuna Beach for the perfect sunset. And end your day swimming with the Manta Rays.

For the nature explorer, *Kauai* is truly one of the most magical places in the world. Highly recommended is the *Grand Hyatt Kauai Resort*. Or if you would rather stay right by Hanalei Bay (the largest bay on the north shore), *The Westin Princeville Ocean Resort Villas* are perfect for any size group. Kauai features one

of the most photographed coastlines in the world, the *Na Pali Coast*. A few of the other awe-inspiring spots would include Waimea Canyon State Park, Queens Bath



(a natural saltwater pool), and the Haiku Stairs, the "Stairway to Heaven." There are plenty of hikes deep into the forests and along ridges, among them the Kalalau Trail, Nualolo Trail, Honopu Ridge Trail and the Kuilau Trail. If your legs need a rest, Kauai is the perfect place for a helicopter ride between the steep

slopes, cascading waterfalls and above the crashing waves. *Mauna Loa Helicopter Tours* is currently taking bookings and other companies will be operating again soon. Every water activity you could imagine is at your fingertips. Snorkel, dive, jet ski, or feel free to just go for a leisurely swim and enjoy the magnificent surroundings.

For those who want a taste of everything, *Maui* is the Hawaii one-stop-shop. With the breathtaking Hana side, perfect swimming beaches on the south side, world-renowned golf, legendary surf spots, beautiful peaks to trek up, the Haleakala crater, and a good dose of the aloha spirit, this is where one can have the ideal island experience. For those more into water activities, shopping, tours and dining, Santa Barbara Travel recommends staying in Ka'anapali at the *Westin Maui*

Resort & Spa or at the Hyatt Regency Maui Resort & Spa. For travelers wanting a little more relaxation and luxury, the Andaz offers a new chic, clean and stunning take on Hawaiian hospitality. Its neighbor, the Fairmont Kea Lani, showcases classic Hawaiian beauty for the ultimate vacation unwind



and the best drinks on the island at their poolside restaurant **Ko.** Many visitors take day trips to drive the infamous road to Hana showcasing the beautiful coast of Maui along a lightly windy lush road with picturesque white one-lane bridges. Along the route are many waterfalls, black sand beaches, lava tubes, look-out points and roadside stands to stop at for fresh fruit, coconut candy and banana bread. The **Pools of O'heo** are a must-see at the end of the road just past Hana town. Another noteworthy stop is the small town of **Paia** boasting loads of character, shopping and plenty of good food (try **Café des Amis** just off the main drag).

Lastly to really feel the impact of Pele (the goddess of fire and volcanoes and mythic creator of the islands) head up to the crater just before dawn. You can take a sunrise bike ride down the mountain, looking over the islands, and check it off your bucket list.

For ultimate seclusion, the island of *Lanai* is just a short ferry ride from Maui or a few minutes plane hop over from most islands. The *Four Seasons* is located atop a small cliff overlooking gorgeous *Manele Bay*. Here is true comfort and tranquil beauty. This stand-alone resort escapes the busy tourism bubble of other islands. The closest populated area is Lanai city, about 30 minutes away with a small population of just over 3,000. Head out on the resort's catamaran for a day on the water connecting with marine life, snorkeling, swimming and soothing sun. Or prepare for a little more adrenaline and take a four-wheel UTV into the forest and along the cliffs for stunning views and fresh air. Take a day off and just lay out by the pool or go out for a round of golf. The hotel is also currently offering free round-trip air from Oahu for those booking by December 15th, 2020 to stay until March 31st, 2021.

Oahu is the most visited of all the Hawaiian islands. Roam around the streets of Waikiki and Honolulu for nightlife, shopping, dining and action. You can take a surf lesson or learn to hula. Take time to learn the history of the islands and the culture that the people hold dearly. Take a tour of Pearl Harbor or drive to the North Shore and witness Pipeline's



majestic wave like no other in the world. Anything that you want out of a vacation is possible in Oahu.

We would recommend a two-part stay when visiting Oahu, allowing you to experience both sides of the island properly. Begin at the *Kahala Hotel & Resort* in Honolulu for your city fix. After a few days, make your way to the *Turtle Bay Resort* on the North Shore. For surf fanatics, the North Shore is Mecca. Winter is the perfect time to visit the world-renowned breaks.

Each has a little something different in their spirit. Whichever island you decide on, Hawaii will never disappoint. We want to support the economy of this amazing state that offers so much to all who visit, always respecting the land and the sea, from *mauka* (mountain side) to *makai* (ocean side). Santa Barbara Travel is up to date with all the regulations on travel to Hawaii. They are experts and a delight to deal with, in our opinion, the best travel agency in the world.

Check with them at *sbtravel.com*. *Charles de L'Arbre*, the travel agent extraordinaire who heads Santa Barbara Travel with his brother, *David*, has a sterling reputation for service, pricing and creative ideas. They have done wonders for their clients during these difficult days of hard-to-get refunds and waivers. He is always pleased to hear directly from you at (805) 698-8751.

N A WORLD LONGING FOR TRAVEL, *Africa* has started to reopen and is

in high demand among luxury travelers. The magic of Africa awaits, and with an ever-changing travel atmosphere, travelers can discover the continent in a private



bubble with *African Travel Inc.*'s new small group options to Southern and East Africa. African Travel's small group safaris are truly intimate with a maximum of six people per journey and depart with a minimum of four guests. In uncertain times, small group travel is a popular option and is in great demand for like-minded travelers,

families and friends wanting to travel together. The allure of Africa, with its open spaces and biodiversity, makes it a perfect destination for privacy and relaxation.

"We are seeing people looking to travel and we know there is huge pent up demand – especially for Africa," said *Brett Tollman*, CEO of *The Travel Corporation (TTC)*. "Our brands such as African Travel, Inc. have crafted trips that are absolutely right for next year and our protocols are the best in the industry. We're ready to take our guests on the most amazing vacations in 2021."

Each African Travel journey is jam-packed with special moments and hosted by locals. Since African Travel handcrafts each trip, guests have the flexibility to add on experiences uniquely designed to their needs. The award-winning safari operator is passionate about showing guests the heart of Africa and each safari supports local communities.

"Africa is personal to us and its diversity brings people together," said *Sherwin Banda*, president of African Travel, Inc. "Now more than ever, Africa needs travel to support its wildlife and local communities. With travel on the mend, travelers are choosing brands like African Travel because of the company's commitment to sustainability."

In partnership with the *TreadRight Foundation*, African Travel is dedicated to supporting the people, wildlife and planet by Making Travel Matter. Their mission is clear: to have a positive impact on the people and communities we visit, to protect wildlife and marine life, and to care for the planet we call home. African Travel is the longest running U.S. safari operator that focuses on Africa exclusively and is celebrating its parent company The Travel Corporation's 100th anniversary which grew from a single hotel in South Africa to a family-run collection of 40 award-winning brands around the globe.

To live the African dream, one of our favorite African Travel small group options is *Kenya in Style*. Each departure highlights the spectacular year-round game viewing in the *Maasai Mara*. While staying at unique luxurious camps and lodges, guests are treated to Big 5 game viewing, spotting the "Samburu Five", and



participating in conservation projects like a lion tracking project at *Ol Pejeta Conservancy*.



Another is the *Tanzania Wildlife Odyssey*. With the trend to delve deeper into one destination, this epic safari explores Tanzania's wildliferich game reserves including Serengeti National Park, Ngorongoro Crater and Tarangire while bringing guests to new corners not often visited. On the northern edge of the

Serengeti, guests spend time in a Maasai community and enjoy night drives and walking safaris that are unavailable in the neighboring national parks.

Lastly, we are intrigued by *Incredible Southern Africa*. This safari invites guests to discover Africa like a local in ultra-lux style. Guests explore Africa's past and present in private tours of Cape Town, including meeting *Christo Brand*—a former prison guard of *Robben Island* and personal friend of Nelson Mandela—before safaris near Kruger National Park and Victoria Falls where they'll see how wildlife is being protected for future generations. With guests delaying their travel plans until next year, many safaris have limited availability. African Travel's flexible deposit options allow guests to book their safari with confidence. To view the small group departures, visit *africantravelinc.com/safaris/safari-vacation-packages*.

E CANNOT IMAGINE a more

beautiful hotel and spa than *The Twelve Apostles* in *Cape Town* for those of you headed to South Africa. Dramatically located above the Atlantic Ocean, flanked by the



majestic Twelve Apostles and Table Mountain, this award-winning boutique hotel has luxurious rooms and exquisite dining experiences (especially their sushi). Rates start at \$185 with a full English breakfast and complimentary scheduled transfers to the V&A waterfront via Camps Bay. This extraordinary hotel has its own private cinema complete with popcorn and treats, a first class spa and a legendary "Tea by the Sea" service renowned for its scrumptious freshly baked selection of warm scones, cupcakes, macaroons and finger sandwiches, along with the finest selection of fragrant exotic teas and coffees. *12apostleshotel.com*

F ALL THINGS FORGOTTEN in the pandemic era, we suddenly started

longing for *Las Vegas*. Maybe it's because we missed seeing people and going out and drinking with our quarantine mates somewhere besides the kitchen. Somehow Sin City sounded like the ultimate cure for our living version of Groundhog's Day. We were eager to visit but naturally concerned about the sanitary state of any place we would stay, which went beyond our usual squeamishness whatever well-

trodden suite we may be staying in. But *The Palazzo at The Venetian Resort* has always stood apart from its Strip-based kind with a polished appearance, refined grandeur, attention to detail, and overall sense of spotlessness. So that was where we booked our one-night stay on the way to Zion National Park. Upon stepping on its marbled floors, we knew it was the right



choice. In fact, even the parking lot here is a legendary local secret for people seeking a nice, clean place to stow their vehicles without the usual parking lot drama. One great thing about Vegas casinos these days is their strict mask policy that, unlike everywhere else in America, people do not dare defy if they seek to get in and stay in. It was no different when we were greeted by one of The Palazzo's well-dressed, tightly masked, and socially distanced-but-extremely-sociable front desk attendants. Then we took a short stroll past some slots and next had our temperatures checked before being allowed onto the elevators. Not only were we feeling safe, but also happy to return to The Palazzo and overjoyed to be back in Vegas. Our suite was spacious and attractive, with a combination office/lounge area overlooking the Strip and, beyond a small divider, our lush canopied king bed with white sheets accented in royal blue throw pillows. Our bathroom was giant and appeared to have nearly as much marble as the lobby, extending to the humongous soaking tub that would restore our dignity after a day behind the wheel. We were especially impressed to have a pre-made kit awaiting us in our room, with antibacterial wipes, masks, and hand sanitizer. Heading back down to the casino, we were relieved to be reliving that old Vegas sensation of finding

everything right at our fingertips. There were multiple bars and lounges instantly surrounding us and the casino, allowing us the ease of diving right into the action without needing to wander on some aimless search. But eventually we would split from The Palazzo to amble through the *Grand Canal Shoppes at The Venetian* and through the ensuing casinos, reconnecting with the Vegas we've always known: wild, free, larger-than-life and indulgent. Maybe a little less crowded than usual but still, against all odds, a huge draw for families and fun-seekers. It's nice to see all the vital precautions being taken in Las Vegas at the moment. We wish more places had this city's resolve and took its cue. And we were especially glad to have The Palazzo providing a safe, sparkling, and meticulous home while we visited our treasured Las Vegas in these times. *venetian.com/towers/the-palazzo*

A

good friend blessed us with a timely gift in the throes of early fall

quarantine: two nights at **Zion Lodge** inside of **Zion National Park** in **Utah**. A sudden, non-tragic conflict forced them to cancel their long-held reservations,

which was to our great benefit. So ENTREE stepped out onto the road with a cache of Japanese snacks, a case of Essencia water—our Hunter S. Thompson days are past—and a onenight stay at *The Palazzo* in *Vegas*, slightly less than three hours from Zion. The park is located on the edge of Springdale, a charming country town



with Southwestern desert charm and a few small strips of attractive shops and restaurants. Zion Lodge itself is not fancy, national park employees not being especially prized for their decorating skills. Rooms are housed in a network of cute and clean, split-level wooden cottages with a pioneer atmosphere. It mercifully comes across as historic more than worn or bare bones, though one should not expect luxury trappings. The real benefit to staying here—and it's a big one— is easy and instant access to the park, as you're right inside it. Literally at the point everybody else outside of the park is spending lots of money, time, walking, or painful planning, given the park's lottery system for extremely limited seat spaces in their shuttles that bring guests into the park. You get a code to enter the park, a parking pass, check-in, and you don't really need to think about much else to start hiking. And the real thrill is outside your room: the colossal sandstone canyon full of godly peaks and phenomenal arches, mammoth waterfalls and babbling river bends, gentle wildlife, and views you'll never forget. Zion's closest hikes to the hotel are generally doable for all levels. Though there are, of course, crazier things like Angel's Landing and less traveled trails in the vast park. They can get very crowded, though, particularly the popular Narrows trail where hikers walk up river,

sometimes in water, to the thinnest section of the epic canyon. But they are always rewarding in a deep and affecting way and worth whatever pain you may briefly experience in the effort. We loved just taking a slow, steady walk by the Virgin River, winding up with an ultimate encounter with an unfrightened fawn and its mother a few feet away.

Riverside coffee in the morning, while riders set up the trail with the first horses of the day, was another highlight. It felt like a fantasy of the old west. Zion Lodge manages special moments like this, which sadly doesn't extend to the food, which we still were grateful for after a long day hiking. In the early evening, the hotel shakes off the hordes of hikers who congregate on its lawn to catch shuttles. As they scatter, an army of deer begin to show up, gently gnawing away at the grass and providing a fascinating encounter. Sitting on a rocking chair with a glass of wine and just staring at the scenery as nothing made a sound but the crickets was also pure bliss come evenings. Venturing out of the park on our last night, we enjoyed one of the best meals of recent memory at a restaurant called King's Landing Bistro in Springdale. It is creative and fresh, with a huge lawn and magnificent mountain views, breathtaking when the afternoon sun sets and the stars emerge. We dined on incredible dishes, including a Bavarian pretzel made-inhouse that was bigger than our 3-year-old's head, bucatini Bolognese with lamb ragu, and a ridiculously juicy pork porterhouse. We can think of few beautiful things that beat the majesty and magnitude of Zion. It's something everybody in this country should see when they can. But a perfect pork porterhouse and an impeccably made soft pretzel will also always rankly highly in our hearts.

VEN IN UNPRECEDENTED TIMES, some truths remain eternal. For

example, we maintain a deep conviction that a visit to *Nobu* always results in an unforgettable experience. And our recent dinner at *Nobu's San Diego location* proved us correct. We were enjoying a few days of sun and surf-mex in Pacific Beach this summer when two related desires stirred in our sense memories. We wanted a taste of local San Diego sea urchin and we wanted sushi. There was no need to think it over. We headed straight to Nobu in the Gaslamp Quarter, recently

closed to traffic and transformed into a charming causeway of streetside dining populated by the city's typically good-looking public. With the brand's characteristically adroit and accommodating service, we were greeted then seated on the restaurant's spacious new patio, which wraps around the giant windows of the building's façade. We began, as we'd



intended, with an order of nigiri, each pristine morsel delicately arranged in a procession of fish-topped warm rice and bearing the freshest flavors. We saved the giant lobes of San Diego uni, or sea urchin, for last, savoring each bite, more orange and oceanic than the sweet golden Santa Barbara variety we love at home. The abundance of uni in that single bite vastly outweighed the single wan tongue we'd recently been forced to share in a mislabeled, Tostito-and-shrimp covered tiradito at *Montecito's* new *Rosewood Miramar*. At Nobu, we decided to challenge ourselves beyond our usual orders of the chef's famous black cod in miso and yellowtail sashimi with jalapeño. This resulted in the rather unique and ingenious squid pasta with light garlic sauce, in which tender slices of squid are shaped to look like pasta shells, smacking of the sea through delightfully savory overtones and bowling us over in ecstasy. We also popped heavenly dumplings filled with Japanese beef and shitake mushrooms and pieces of ginger-soy eggplant into our mouths as appetizers to match our Matushisa Martinis and Japanese whisky-and-

yuzu-infused Nobu Sidecars, unable to resist the description on the menu. The crowning touch was Nobu's heavenly Chilean sea bass with dry miso, a buttery, citrus-tinged study in umami topped with a sprinkling of miso for texture and deeper flavor that will give us palpitations next time we have to decide between it and the black cod. A dessert of mochi-wrapped ice cream was the perfect antidote to the summer weather, its sweet and cool character taming the rich flavors of our feast. Beyond the elegant, palate-soothing cuisine, the staff at Nobu know how to make guests feel special, with a water glass never empty, no server suggestion gratuitous, and no need unfilled. The Nobu name globally



signals quality and distinction, no matter where one finds themselves, and our experience at Nobu San Diego proved this point splendidly. When the craving for immaculate sushi and impeccable Japanese dining struck, we knew just where to go. And as always when dining at Nobu, were confident and proven correctly that it was the right call. *noburestaurants.com/sandiego/home*

OR A REFRESHING HINT OF summers past: Stella Rosa Watermelon

wine from Italy, a low alcohol grape wine specialty made with real fruit, all natural and semi-sweet. Gluten-free and vegan. Stella Rosa also makes a luscious

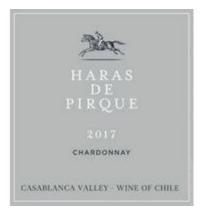
blueberry grape wine. Both come in convenient small 250 ml cans, perfect for traveling. Produced using aromatic grapes sourced from Asti, in the Piedmont region of Italy, we also love *Stella Rosa's Stella Royale Rosso*, a semi-sweet, darker bolder frizzante red that smacks of strawberry and red berries. Stella Rosa's collection of semi-sweet, semi-sparkling Italian wines are well recognized and admired, created by the Riboli Family of San Antonio Winery, a Los Angeles establishment since 1917. Visit *stellarosawines.com*.

Herzog in *Paso Robles* makes a terrific *Cabernet Sauvignon* with organically grown grapes called *Variations*. The 2019 opens with notes of wild sun ripened blueberries, black raspberries and brambly boysenberries. The mid-palate explodes with, dare we say, cherry pie filling. The structure of this excellent wine is silky soft with just the right amount of age-worthy tannins.

Tabor Winery's Single Vineyard Marselan 2016 comes from the **Revadim Vineyards** in the **Judean Hills**, 900 meters above sea level. Expect juicy red fruit and spice flavors with a rich body. This is a restrained and elegant wine with a Mediterranean character that will continue to develop in the bottle for years.

Segal's wild fermentation **Chardonnay** is exported from **Galilee, Israel** and is well worth tracking down. We tasted the 2019. Segal uses native yeast to ferment, bringing forward unique aromas and rich flavors. Matured in French oak, minimal intervention and special terroir bring forth a complexity that is refreshing and satisfying.

Villa Maria Pinot Noir Marlborough 2018 from *New Zealand* is a very approachable and food-friendly red wine expressing dark cherry and spice aromas, an admirable credit to this family winery, a leader in sustainability, innovation and quality.



Haras De Pirque Chardonnay 2019 from the Casablanca Valley in Chile bursts forth with tropical fruits and pleasant acidity that recalls its origin near the ocean. Expect a long and elegant finish. harasdepirque.com

S ANTA BARBARA WINEMAKER *Doug Margerum*, whose long-time

reputation for Burgundian sensibilities in his Rhône varietal winemaking, never fails to impress us with his innovative approaches. Doug's latest creation is *Mute-Age*, a *Grenache-based Vin Doux Natural* fortified with barrel-aged brandy and aged on his winey roof for 2 years in 34-liter glass demi-johns. This is a silky sweet, fruity and complex elixir, a rich garnet color with hints of black. It sings with aromas of baked fruits, dried cranberries with vintage Port and Madeira notes. Bittersweet chocolate, nuts, prunes and earthiness complete this



complex bouquet. On the palate we got a solid core of dark rancio flavors with sweet baked figs and plums plus lots of spicy panna cotta fruits surrounded by youthful tannins and sweetness.

A triumph and on sale for \$48 a bottle. Pairs well *Four Blackbirds's* superb 75% dark chocolate bar made from prime Tanzanian cocoa beans sourced from the Kokoa Kamili growing cooperative. This luxurious chocolate has bright flavors and a finish of toasted rice, coffee and cream.

You can try and buy Margerum Mute-Age vintage 2018 at *Margerum Tasting Room*, a most attractive and clubby spot at *19 East Mason Street*, the gateway to the *Funk Zone*. Besides wines galore, a competent kitchen there serves up all sorts of very tasty things to eat including pizzas, cheese sandwiches, pates, and olives. *margerumwines.com*.

Books make outstanding gifts because they have whole worlds inside of

them. And it's much cheaper to buy somebody a book than it is to buy them the whole world. So, here are some of our best ideas for great book giving:

SECRET GARDENS OF SOMERSET, A Private Tour by *Abigal Willis* with captivating photography by *Clive Boursnell* is a personal tour of 20 of the UK'S most beguiling gardens in the much-loved southwest of England, an area defined by its distinctive horticulture, rolling hills, picturesque villages and the most traditional English landscape. Published by *Frances Lincoln*.

THIS IS CRICKET, In the Spirit of the Game by *Daniel Melamud* and *David Gower*, is a celebration of the elegance and timeless beauty of cricket, its greatest and most stylish players, from past heroes to today's stars, along with its idyllic and hallowed grounds. Another impressive Rizzoli coffee table book.

GARDEN SECRETS OF BUNNY MELLON published by *Gibbs Smith* is a treasure trove of *Bunny Mellon's* garden design philosophy and advice from her personal archive, a beautiful book for anyone who has enjoyed time spent in a garden, from aspiring garden makers to those who manage large estates. This collection is comprised of extracts from Bunny's own writings and garden notes, as well as photographs and drawings from her archive. Chapters are organized by Atmosphere (sky, horizon, shadows), Climate, Light, Space, Shape, Maintenance, and more. It's as if Bunny Mellon has come alongside as a gardening guide and friend. A late acquaintance, *Linda Holden*, learned that Bunny wanted to write a gardening book but never found the time. Searching the family's archive after Mrs. Mellon's death, Ms. Holden, together with *Thomas Lloyd* and *Bryan Huffman*, all of whom shared personal relationships with Mrs. Mellon, have now turned her legacy it into the how-to gardening book Bunny had hoped to write.

THE ICONIC AMERICAN HOUSE published by *Thames & Hudson* is an essential book on modern American architecture that showcases fifty of the most innovative houses in the United States since the beginning of the 20th century. From writer *Dominic Bradbury* and photographer *Richard Powers*, this new volume spotlights some of the most important, timeless, and recognizable houses from coast to coast, designed by such giants as Walter Gropius, Frank Lloyd Wright, Ludwig Mies van der Rohe, Philip Johnson, Richard Neutra, Peter Eisenman, and Thomas Gluck, with specially commissioned photography, floor plans, drawings, insightful texts, and architect biographies.

Belinda Smith-Sullivan's LET'S BRUNCH is a cookbook rich with Southern flavors and hospitality. Smith-Sullivan grew up at her grandmother's elbow, learning how to cook from scratch long before she had any professional training. This down-home connection to food is the base for her more sophisticated ingredient and spice combinations. Chef Belinda offers up some of her tastiest dishes yet with brunch menu ideas and 85 recipes like Collard Green and Rice Casserole served with Sugared Peppered Bacon, a side of Rosemary Biscuits smeared with Meyer Lemon Marmalade, and a Pomegranate Mimosa to toast a great start to the day.

GOLFERS 911 is the quintessential medical emergency guidebook for golfers, designed to equip you to handle common emergencies that can occur on the course. Why no one has tackled this issue before is a mystery: golf courses are the fifth most common place for cardiac arrest according to the American Heart

Foundation. And here's a scary thought: 95% of cardiac arrests that happen on the golf course are fatal. Add to these stats the fact that 71% of rounds of golf are played by golfers over 40 and that roughly 750,000 Americans suffer a stroke each year and 75% are first time strokes and you can see the terrific value in this little book. Knowing what to do in an emergency can easily make the difference between life and death. This invaluable book will help you and your playing partners' chances of survival. It is packed with actions most of us are unfamiliar with, actions that can increase the victim's comfort and even save a life. Stop trying to save par and learn how to save a life: every page of this 64-page book will strengthen your ability to cope with a medical emergency. Priced at \$14.95 from golfers911.com or at amazon.com. For quantity club, gift or corporate orders call (321) 303-9684. Books can be custom imprinted with your logo or message. We recommend you also sign up for their monthly newsletter at golfers911.com.

Our 2020 holiday gift guide has a nifty idea for everyone on your list. For your shopping pleasure here are some fruits of an entire year's worth of our gift-researching labor. From great socks to a heartfelt cookbook, here are some of the best gifts we found, all worth every penny.

Maurice Roucel in 2020 for the *House of Shalini Parfum*. It evokes the shimmer of cool moonlight. This is the fifth fragrance for this opulent and distinguished pure parfum collection. Shalini is an Indian-born fashion designer who entered the fragrance game in 2004. Her first perfume, *Shalini*, remains one of the best tuberose interpretations on the market. All of her collection has always had a haute couture sensibility. If you enjoy being outdoors late at night when the silvery moon is full, *Iris Lumière* is for you. Moonlight changes the way things look and provides a new perspective over the light of day. Many perfumes try to capture this effect but only Shalini Iris Lumière gets it just right. Available at prestigious Bergdorf Goodman, Harrods Salon de Parfums, and wherever the finest perfumes are sold.

MP Magic Socks is not a new brand in the sock industry; they launched their first product in 2017 and are famous for their odorless technique. Last year, they launched their first generation of MP Merino Wool Socks, which got exuberant appreciation and now MP Merino Wool Socks 37.5 have just come on the market. Merino wool is an amazing gift from nature, known for its superior thermoregulation, natural moisture-wicking and antimicrobial properties. And with the added warmth of 37.5 technology, this wool enhances the heat preservation and odorless function. mpmagicsocks.com.

Everyone can be their own movie producer and turn themselves into an online video star today. But it helps if you have the right gear. Otherwise it can be hard to have the perfect lighting for your video and avoid shaky recordings or bad angles. The *GPX All-in-One Vlogging Kit* (\$80) enhances video capabilities with

an LED 1800 lumen video light that is dimmable and can be set to warm or daylight, a unidirectional microphone, vlogging rig with adjustable phone holder that can be used with or without a phone case, a tripod with adjustable position ball joint, a foam windscreen and light travel bag. Whether you're filming a cooking segment in your kitchen, your kids are reviewing toys or tackling the latest dance craze in the living room, or you need a better setup for work video calls, the GPX All-in-One Vlogging Kit handles it all with professional grade results.



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FEW MORE IDEAS to fill your bag of gifts this

season:

We think the stylish *White Elm Aquila Vegan Tote Bag* is the bee's knees to carry our precious goods in. It's environmentally conscious, designed by a busy mom, spacious enough to carry everything you need for a day or weekend outing. *shopwhiteelm.com* or Amazon.



Stay charged up and connected in style this season with *Classy Chargers*. Customizable so that you can monogram, name or a design it. Choose from any colors you want-sports team, college, club, etc. These charging cubes and stylish cords let you know whose is whose. *classychargers.com*

We all know that germs and viruses are out there, so what better way to quickly clean and sanitize your shoes and bag when on the go than *SneakErasers*. The unique composition of sponge and shammy is created with a secret, all-natural cleaning formula and are individually wrapped to fit in the smallest of bags. Stay fashionable and clean. *sneakerasers.com* or Amazon.

'Tis the season to be jolly. But, what if you were too jolly the night before? *H-PROOF's* two black cherry chews can be taken after your last drink to prevent the next day blues. It's packed with 15 science-supported ingredients including vitamins, electrolytes and immune-boosters. H-PROOF boosts alcohol metabolism, restores vital nutrients and detoxifies the liver. Gluten and sugar-free. No regrets with H-Proof. *h-proof.com* or Amazon.

Always, always carry an extra mask or two with you. *Thompson* tee's face masks are reusable, washable, double-layered and made with a premium breathable cotton-CDC cloth mask recommendation. *thompsontee.com/face-masks* or Amazon.

Throw a silky throw in your bag for those extended trips where you never know you'll need a throw. *Mambe Silky WaterProof Throw Blankets* are wonderfully soft and cozy. And a waterproof barrier makes it perfect for short jaunts or weekend travels, especially on trains or planes. They come in 4 sizes, colors/reversable, easy to wash and guaranteed for life. Shake out the pet hair easily and bring your blanket, wherever you go. *mambeblankets.com* or Amazon.



Sleek, yummy like butter and easy to carry, *Celestial Silk* luxurious pillowcases have 30% more silk than the others. Be prepared for any sleepover this season. These creatures of comfort cases regulate body temperature, keep the bed-head frizz under control, prevent face wrinkles; are naturally hypoallergenic and repel common allergens. *celestialsilk.com* or Amazon.

Sitting for long periods of time no matter where you are causes sore, tired and tense muscles. *Rawlogy* makes e-cool-logically cork stress balls that are easy to throw in your bag, but ready to give you a self-massage experience anywhere. Ultralight, eco-friendly, ethically produced and travel ready. *rawlogy.com* or Amazon.

As WE NEAR THE END of a year that reminded us all just how important

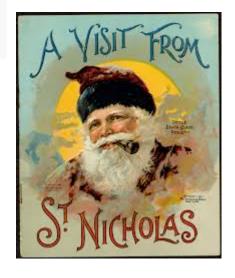
human connections are, we are prouder than ever to remind you of some gift ideas that are made by small independent businesses and artisans. Because they take more time and effort to create (especially this year), quantities may be smaller than usual, and we suspect some may sell out. We encourage you to shop early and enjoy a relaxing holiday season—one filled with feelings of warmth and hope for the future.

HAT MAKES GIFT-GIVING SO EXCITING is that it presents an

additional (or at least tangible) opportunity to demonstrate just how much you understand and care for someone. What can make it slightly intimidating is ensuring that gift is on par with said giftee's personality and outwardly-professed or mutually-perceived level of commitment. Having giving you some ideas to help you play Santa, we close by saying the best gifts one can give or receive are kindness, understanding and compassion. And they are free.

With that said, we sign off for the year, wishing you much happiness, love and good health, knowing better days are ahead and always believing in the beauty of the human spirit. Life isn't about waiting for the storm to pass. It's about learning how to dance in the rain. May your holidays twinkle brightly and be filled with

merry laughter.



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SMOKED SALMON

October 2020

Dear Friends:

We are excited to announce our holiday season offering for this year.

This year we are selling our exclusive fresh Private Reserve traditionally smoke-roasted salmon which made our company famous. We are the only company left in the U.S. that is still using a very unique approach of slow smoking over oak that results in a salmon that melts in your mouth, perfect for parties and special dinners. This special side of salmon, approximately 2.5 pounds, comes pre-sliced, and attractively sealed and packaged. Please note that due to limited availability for this very special salmon, a week's notice is required to fulfill an order.

Much of my life has been devoted to the art of smoking the world's best salmon. Starting on the borders of Scotland as a young man and in England's Lake Country, I have always been committed to superior quality. In 1999, I carefully expanded to America and opened Cambridge House smokehouse in Santa Barbara. The response of the public and chefs all over this country has been most gratifying and our goals have not changed: to import the finest fresh salmon from the cold, deep waters of the North Atlantic and then slowly smoke in our custom-built, traditional open-fire smokehouses. I believe we are the only smokehouse in the United States to use this traditional artisanal approach, a dry cure using an old-fashioned recipe and smoking over genuine oak. We have recently re-named our company Santa Barbara Smokehouse and the smoked salmon we are producing is better than ever. We take great pride in our salmon: all sides are fully trimmed and sliced straight from the smokehouse, then delivered directly to your door for optimum freshness. Our salmon is NEVER frozen. It is 100% Kosher approved.

We believe our unique approach is why the New York Times Syndicate voted Cambridge House salmon the "#1 in the world." So many fine hotels, resorts, cruise ships and restaurants agree as they serve our salmon exclusively. As President of Santa Barbara Smokehouse, I am confident when you try our salmon, you will agree and I offer a 100% guarantee of this. I hope you will consider ordering our salmon for Thanksgiving, Christmas and New Year's. These smoked salmons also make marvelous, elegant gifts and we are always happy to enclose a personalized gift card with your message.

I know you will not be disappointed with our salmon. An order form is enclosed that can be faxed or mailed to us. Alternatively, we would be delighted to hear from you by telephone. I thank you and wish you a happy and healthy holiday season.

Sincerely

TIM BROW



HOME OF CAMBRIDGE HOUSE[®] SMOKED SALMON

YES, please send me

_____CH3 Our Private Reserve traditionally hung Smoked and Roasted fresh Scottish salmon approx. 2.5 pounds from our brick kiln @\$99,95 plus \$45 overnight shipping. Subject to availability and a week's notice requested.

Name _____Address

City _____ Zip ____ Telephone

Please send a gift to ______ Address

Card to read ______

Credit Card # ______

Expiration _______

DELIVERY DATE: _______

CARDHOLDER'S SIGNATURE

Please call us at (805) 966-9796

312 N. Nopal Street

Santa Barbara, California 93103

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