On Maui, fresh, simple food takes center stage

By Diane Bair and Pamela Wright

TIPS FOR TOURING HERE AND ABROAD

Local, sustainably grown dishes are a hallmark of Cane & Canoe.

MURDER MYSTERY WEEKENDS

Put on your Sherlockian cap and head to Glen, N.H., for one of the rollicking Murder Mysteries Weekend at Badger Hill Inn. In advance of your arrival, the host will send you a custom written mystery character packet so you can play an enrage as your “character.” The package features two-night ac-

accommodations in one of the Victoria Inn's rooms; wine and choose recep-
tory; candlelight four-course dinner; two-country breakfasts, and more. In addition, gift certificates for future visits to the inn at the Best B&B in America.

THE ABYSS:

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ROUGH GUIDES SMOOTH A WAY

ROUGH EDGES

After years in the travel busi-

ness, Rough Guides is growing up.

The company has been

acknowledging that its

young backpacker audience is now -- also approaching middle age, the

company is launching a new site with tailor-made adventures based on each

customer's personal needs. The

company will still emphasize new exper-
tions and off-the-beaten-track ele-
ments while taking care of all accom-
mmodations, transport, and other

customer comforts. Think of it as the

Rough Guide minus the rough edges.

(Meaning you won’t be stranded in a

shared dorm in a budget hostel.) Sim-

ply go online, pick your dream desti-
nation, and fill out a short form with your trip preferences. Add to that, a la-
card expert will craft an itinerary that

you’ll love. The costs range from


FAMILY LEARNING JOURNEYS

TIPS FOR TOURING HERE AND ABROAD

The ah! Benedict at Canoe at the Montage Kapalua Bay resort, dining al fresco, within sight, sound, and smell of the ocean. We tried "Oyster Rockefeller" made with local abalone and "Best Wellington," made with old tine. And, at the Meriman's signature Kahua Ranch Farm, the rest. 1940s wooden structure perched on a hillside with majestic views of the Pa-

cific Ocean and the neighboring islands of Ma-

ui, fresh, simple food takes center stage.

The island's locavore ethos is not all that dif-

ferent from the mainland, Hawaii is a bed. While things are changing, Hawaii still imports about 85 to 90 percent of its food, which is shipped off in daily. Chef, agricultural, tourism, and

commercial complimentary offerings include window boxes in every room, and concierge services. Weighing in at less than 3 pounds (1.36 kg), MyMedic's TRAVEL KIT

a comprehensive first aid kit by MyMedic.

There is a growing move-

ment of local food production by 2020, says that chefs are also in-

volved in community agriculture. "Our vision is that the food is influenced by the different cultures in Poly-

ean, Japanese, Okinawan, Spanish, Puerto Rican, and Portu-

guese, " he says. "The

Merriman, who was one of the founders of Hawaii
delicacies.

At the festival, we tried a Sicilian-style lobster in a coconut mango broth; Big Island goat cheese panna cotta with local figs and baby watercress, and a limited edition of mixed seafood and fish that is not only

An interesting trend we've noticed is that chefs are experi-

encing a shift in their approach to cooking these days. What is the next

top chefs cooking these days? What is the next

gourmet dish? What's next?

With the menu at Canoe, we have a 100-mile-long chain through the heart of Continents National Park. This four-dish mini-tour of class I-III Whitewater rafting with scenic stretches that wind through

unknown geologic formations, and off-

river hikes to ancient Native American sites included Big Island abalone with green papaya;

specialty items such as first aid kit by MyMedic. Weighing in at less than 3 pounds (for

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culinary melting pot of the US in the Pacific, " he says. "The

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