

Travel

The New York Times

InTransit

TRAVEL NEWS, DEALS AND TIPS



CALENDAR

Kala Ghoda Arts Festival, Mumbai
Visual arts, cinema, music, literature and cuisine can be explored at this festival (top), Feb. 2 to Feb. 10. It usually draws 150,000 people, many of them residents of this city of more than 13 million. Not that one goes to India to avoid crowds. (kalaghodaassociation.com)

Nobu Caesars Palace, Las Vegas
Reservations are now being taken for stays starting Feb. 4. Book a 1,300-square-foot suite that offers 24-hour, in-room Nobu dining and hope your casino winnings can cover the tip for housekeeping. (nobucaesarspalace.com)



Fashion Week, New York City
Hordes of models will descend from Feb. 7 to Feb. 14 for fall fashion week (above), raising the beautiful people quotient at many clubs and restaurants, but also ensuring that those of average height and means will likely find themselves on the wrong side of velvet ropes. (mbfashionweek.com) After that, from Feb. 15 to Feb. 19, the models storm London. (londonfashionweek.co.uk)

Lunar New Year, San Francisco
The city that lays claim to the largest Chinatown outside of Asia is holding a suitably large parade on Feb. 23. Other Lunar New Year events include a basketball jamboree on Feb. 16. Here's to finding the next Jeremy Lin. (chineseparade.com)

HIGHLIGHTS FROM THE ONLINE BLOG,
WRITTEN BY THE EDITORS AND
REPORTERS OF THE TRAVEL SECTION, AT
NYTIMES.COM/INTRANSIT

CORRECTIONS

An article on Jan. 13 about a writer's wish list of places to go misspelled the given name of an author he quotes as citing an example of an unattainable fantasy. He is William S. Burroughs, not Williams.

The cover article on Jan. 13 about 46 places to go in 2013 contained several errors. One of the businesses at Union Market in Washington, D.C., is Rappahannock Oyster Co., not Rappahannock. Though Casablanca is indeed glamorous and relatively cosmopolitan, it is not the capital of Morocco. (Rabat is.) And a three-room resort in the Kimberley region in Australia, that is part of Kuri Bay, one of country's oldest pearl farms, is no longer open.

A report in the In Transit column on Jan. 6 about the Chinese government's lifting of its visa requirement for some foreigners staying in Beijing and Shanghai for up to 72 hours misspelled the name of one of Shanghai's airports. It is Hongqiao, not Hangqiao.



At Alma del Pacifico hotel in Costa Rica, a professional photographer snaps surfing lessons.

TRENDING

Pros Get the Shots You Can Share

Many travelers these days feel that going on vacation and failing to document it on Instagram, Flickr or any number of other photo-sharing sites is much the same as forgetting to send a postcard might have been a generation ago. It's a little antisocial.

This presents a problem: When you're on vacation, having the fun you want so much to document, who can snap your photos? A number of hotels have volunteered, offering photographers or videographers as perks that come with various packages.

One such hotel, the Alma del Pacifico Beach Hotel & Spa (almadelpacifico.com), on the central Pacific coast of Costa Rica, enlists a professional photographer to capture guests learning to surf in a two-hour lesson with a package that also includes horseback riding, cocktails for two and a one-day car rental. Neophyte boarders can pick up the digital images on a disk.

In Puerto Rico, at the San Juan Marriott

Resort & Stellaris Casino (marriottsanjuan.com), a concierge shoots 30-second videos of guests on the water slide, in the pool or at the beach, combines it with what videographers would call B-roll — slide-show-style stills of the island and the hotel — and uploads the result on YouTube as a digital postcard. The service is free.

And at least one hotel is selling a package that includes photos you may not want to share, at least not widely. The new Revere Hotel Boston Common (reverehotel.com) in Boston has begun advertising a "Midnight Ride" package that includes a 90-minute photo session with Allana Taranto, who specializes in boudoir shots featuring women in lingerie. A makeup artist and a bottle of sparkling wine are thrown in, too. After you sleep in the next day — the deal comes with late checkout — you can scan the gallery of photos on a password-protected Web site. It's up to you whether you want to Tweet about it or not. ELAINE GLUSAC



CRUISES

Before Setting Off, a Drill

The cruise industry has instituted 10 new safety policies in response to the Costa Concordia crash that killed 32 people a year ago. The Cruise Lines International Association, the trade group that represents major cruise lines globally, has developed requirements over the last year that muster drills, passenger emergency drills, be conducted before departing from port rather than within 24 hours of sailing, and that the crew receives more mandatory lifeboat training, among other measures. The International Maritime Organization, a United Nations agency that oversees maritime safety, said it expects to make muster drills before departure mandatory. TANYA MOHN

AIRLINES

Luggage to Your Doorstep

United Airlines passengers can now skip the wait at the baggage carousel and have checked bags delivered directly to their

homes, hotels, offices or other final destinations within 100 miles of their arrival airports. The optional service, operated through BagsVIP, is available on flights from any domestic airport that arrives in Boston, Chicago, Honolulu, Houston, Los Angeles and Orlando, and is expected to expand to more than 190 domestic airports in coming months. Delivery rates begin at \$29.95, and are in addition to standard checked bag charges. TANYA MOHN

HOTELS

More Marriotts in Latin America

Marriott International this year plans to open properties in Santiago, Chile; Cali, Colombia; and several cities across Mexico as part of a five-year expansion in which it will double the number of its hotels in Latin America and the Caribbean. Most of those new hotels are geared toward business travelers, a focus that allows Marriott to profit from the region's recent economic boom. EMILY BRENNAN



Q&A

DAVID LEBOVITZ on how to leave Paris cooking like a Parisian.



Ever since Julia Child taught cooking classes in her Paris kitchen decades ago, many an American living in the city has guided visiting countrymen on the intricacies of French cooking and eating. But not all of them have been as knowledgeable as Ms. Child.

David Lebovitz, an American pastry chef and cookbook author who has lived and led tours in Paris for two decades, can attest to this. "I've actually seen tour guides at the market say, 'This is beef, and the French eat a lot of beef.' 'Oh, look, carrots.'"

When it comes to food in France, you need to know the professionals from the poseurs. Below are edited excerpts from a conversation with Mr. Lebovitz on how to find (reliably good) cooking classes and food tours in the country. EMILY BRENNAN

Q. Say you want to take a cooking class in Paris, where do you start?

A. First ask yourself, "Do you speak French?" Because many, particularly professional, schools only have classes in French. L'Atelier des Chefs, which has seven locations in Paris, offers single-subject classes like bread making or macarons — really popular right now — at all levels. Classes run up to two hours and cost about 70 euros; make sure you wear comfortable shoes, because you'll be standing for most of it. If you're a professional or someone really interested in cooking, I'd suggest looking at the schools of Guy Martin or Alain Ducasse, famous chefs who are not necessarily there, but their staffs are highly regarded. Ducasse's school in the 16th Arrondissement has some classes in English as does École Ferrandi, a professional cooking school.

Q. Any other options for English speakers?

A. There are some really good people, French and American, who hold small group classes in English. La Cuisine Paris near Hôtel de Ville or Cook'n With Class in Montmartre often do menu classes, where you go to the market, get ingredients, make a several-course meal and sit down and eat it. Paule Caillat, who's French but speaks perfect English, of Promenades Gourmandes takes you on a tour of the markets and then you do a hands-on cooking class in her kitchen.

Q. Any suggestions for those who just want to walk and eat?

A. Paris by Mouth does a lot of great tours — wine tasting, cheese tasting, pastry tours and market tours. I do a weeklong chocolate tour of Paris and Lau-

sanne, Switzerland, once or twice a year. We might go to a chocolate shop or a confectionery maker, then do a wine or charcuterie tasting at lunch or go to a cheese cave.

Q. Any options outside of Paris?

A. Susan Herrmann Loomis, an American who's lived in France for decades, teaches weeklong classes at her country home in Normandy (below). Patricia Wells does something similar at her home in Provence, and Kate Hill in Gascony teaches multiday charcuterie classes.

Q. How can you figure out whether a class is good, and whether it's the appropriate level for you?

A. If the instructor has some professional credentials, that's a good indicator. Also, look at local bulletin boards like AngloInfo.com or the discussion forum on Paris by Mouth and see what people have to say. Most of these classes require no training, but you can write a concise e-mail to the schools explaining your interest and background — like "I worked in a restaurant for two years," or "I tried to make croissants at home, but they never turned out right" — to see if you're the right level.

Q. You're writing a book about how a younger, more multicultural generation is changing French food. Do any of these classes or tours reflect that?

A. Context Travel is doing a tour on new trends in restaurants. Some new chefs are experimenting with foams and other molecular gastronomy techniques, with a few combining unusual pairings, mixing sweet and savory. More refined, subtle presentations.



OWEN FRANKEN FOR THE NEW YORK TIMES