

Experts give you the scoop on each state (and D.C.)

Alabama

Founded in 1985 as a roadside fruit stand, **Peach Park** in Clanton developed such a following of its homemade ice cream, flavored with fresh Chilton County peaches, that it had co-owner Frances Gray burning more than a little midnight oil to keep up with demand. Now a full-scale operation selling preserves, from-scratch fried pies and BBQ, it's one of the best Interstate 65 pit stops. 2300 7th St. South.; 205-755-2065; peachpark.net

— Recommended by Kim Cross, travel editor, *Southern Living* magazine

Alaska

Among the homemade flavors that light up patrons' faces at **Hot Licks Homemade Ice Cream** in Fairbanks is Aurora Borealis — raspberry and blueberry purées swirled into super-premium vanilla ice cream. 3453 College Rd. (seasonal) and Chena Pump Plaza; 907-479-7813

— Recommended by the *Alaska* magazine staff

Arkansas

When things heat up in **Hot Springs**, the locals cool off at **Dolce Gelato**. Located in a busy shopping center in Arkansas' Spa City rather than on a cobblestone street, Dolce Gelato serves up 36 flavors of house-made Italian ice cream. Try the raspberry. 228 Cornerstone Blvd., Hot Springs; 501-525-6580

— Recommended by Libby Smith, travel editor, *Arkansas Democrat-Gazette*

Colorado

Some of the flavors at **Sweet Action Ice Cream** in Denver might sound odd (brown bread molasses, salted butterscotch), but they're inspired and amazingly good. They also do a wonderful chocolate and vanilla. 52 Broadway; 303-282-4645; sweetactionicecream.com

— Recommended by John Lehndorff, creator of food-trend blog Nibbles

Connecticut

The University of Connecticut gets back its ag-school roots at the **UConn Dairy Bar** in Storrs, where you can order your cone, sundae or shake and then walk out back to Horsebarn Hill to toast the cows that made it all possible. There are 24 varieties offered at all times; try the yellow-cake batter. 3636 Horsebarn Hill Rd. Ext.; 860-486-2634; dairybar.uconn.edu

— Recommended by Charles Monagan, editor of *Connecticut Magazine*

Delaware

Slurping cones from wooden benches outside **King's Homemade Ice Cream** in Lewes has been a Delaware beach tradition since the '70s. A 10-gallon batch of banana ice cream requires 16 pounds of ripe bananas, while butter brickle and butter pecan are quintessential old-school favorites. 201 2nd St.; 302-645-9425; kings-icecream.com

— Recommended by Matt Amis, dining editor of *Delaware Today* magazine

Georgia

The owner of **Leopold's Ice Cream**, Stratton Leopold, is a top exec at Paramount Pictures. When he's not shooting movies, he scoops ice cream with his staff in the **Savannah** shop and often names flavors after movies he produced. (Think *Mission Impossible II* and *The Sum of All Fears*.) Signed posters, photos with movie stars, film props, and other memorabilia from his sets are on display. 212 E. Broughton St.; 912-234-4442; leopoldsiccream.com

— Recommended by Kevin Langston, deputy commissioner of Georgia's tourism office

Hawaii

Islanders don't go in much for ice cream, but you can start a spirited debate about the best spot for shave ice, Hawaii-speak for snow cones. At tiny **Shimazu Store** in Nu'uuanu, just at the edge of **Honolulu**, ice is shaved to microscopic proportions, the better to soak up the flavors. Servings are ginormous (the infamous "Larry" is as big as a bowling ball), and the owner makes all the syrups in house — from the usual fruit to red velvet, crème brûlée, even the stinky tropical fruit durian. *Shimazu Store*, 330 N. School St.; 808-371-8899.

— Recommended by Wanda Adams, OurIslandPlate.com

Idaho

New owners brought **Delsa's Homemade Ice Cream** in Boise back last year after it closed in 2007. This is homemade ice cream like you remember, with unusual flavors such as huckleberry and Swiss orange chip. Nick West and Tom and Tiffany Cushing brought Don Blele, Delsa's owner for decades, out of retirement to teach them the signature magic. 7923 W. Ustick Rd.; 208-377-3700

— Recommended by Dana Oland, *Idaho Statesman* newspaper

South Dakota: Edgar's Old Fashioned Soda Fountain in Elk Point is famed for its classic treats.

Kansas

How do you like your ice cream? On fresh-baked pie? In a sundae with fudge and whipped cream? Or blended into a perfect chocolate malt? They've been doing that and more since 1871 at **The Corner Pharmacy in Leavenworth**. They choose Ashby's Ice Cream as the basis of all of this rich, cool goodness. 429 Delaware St.; 913-682-1602

— Recommended by Diana Lambdin Meyer, author of *Day Trips From Kansas City* and travel app *Kansas City Uncovered*

Massachusetts

In a field where exotic flavors such as saffron and fig are à la mode, **Kimball Farm in Westford** stands apart for its deft hand with homemade, old-fashioned classics, including maple walnut, grapenut, buttercrunch and gingersnap. Flavors are rich and portions are huge, which means a small cone can feed two. 400 Littleton Rd.; 978-486-3891; kimballfarm.com

— Recommended by Amy Traverso, contributing editor at *Boston* magazine

Montana

The ice cream at the **Big Dipper in Missoula** (also in Helena) is so creamy, it's almost like frozen custard. Huckleberry is a staple flavor here. But popular specials include cold smoke, made with a locally brewed beer, and mango habanero sorbet. 631 S. Higgins Ave.; 406-543-5722; bigdippericecream.com

— Recommended by Lynn Donaldson, Montana photographer/journalist

Nebraska

Located just about smack-dab in the middle of Nebraska, the **Goeke Variety Store** in Atkinson carries all sorts of old candies and trinkets. But old-fashioned soda fountain treats are the real stars. The best seller: a Haystack made with vanilla ice cream, butter-scotch topping, crushed Butterfinger candy bars and the obligatory whipped cream and cherry on top. 110 S. Main St.; 402-925-2263

— Recommended by Diana Lambdin Meyer, author of *Off the Beaten Path: Nebraska*

Nevada

Luv-It Frozen Custard was a favorite in Las Vegas before The Strip became what it is today. The frozen custard is made every few hours by owner Greg Tiedemann, who took over the business begun in 1973 by grandmother Dorothy Woods. Chocolate and vanilla are served daily, along with two new flavors. Hollywood celebrities arrive in limos. 505 E. Oakey Blvd.; 702-384-6452; luvitfrozencustard.com

— Recommended by Kathleen Kenna, restaurant-travel writer for *examiner.com*

New Hampshire

Summer means a line at the ice cream window of the **Puritan Backroom** in Manchester, which makes its own on site and regularly wins readers' polls for best ice cream around. Ice cream lovers often enjoy their scoops — think almond joy, grapenut or Cherry Seinfeld — while sitting on benches in front, on car bumpers, or in the backs of trucks and vans, tailgate style, in the parking lot. 245 Hooksett Rd.; 603-623-3182; puritanbackroom.com

— Recommended by Amy Diaz, editor of the weekly newspaper *The Hippo*

New Jersey

A quick hop off I-80, **Cliff's Homemade Ice Cream** in Ledgewood is a vintage drive-in with picnic tables where locals and travelers come to lick flavors that range from silly (bubble gum) to seriously swank (Bavarian cream raspberry truffle). Eat your cone, cup or sundae after having a foot-long chili dog, and you are on your way to road food heaven. 1475 Route 46; 973-584-9721; cliffsiccream.com

— Recommended by Jane and Michael Stern, *Roadfood.com*



www.travelsd.com

great ICE CREAM parlors



By Melissa Arbo

Connecticut: M.E. Hoagland makes an ice cream cone at the UConn Dairy Bar in Storrs, where the friendly cows are close by.

Arizona

Salted butter caramel, cheese-course duo and honey lavender aren't your standard flavors, but **Sweet Republic** believes ice cream is a reflection of our unique personalities. The **Scottsdale** establishment uses all-natural, farm-fresh ingredients, so there's no need to feel guilty about your sweet indulgence. Even tried-and-true vanilla and chocolate fans will feel they've entered a whole new flavor galaxy. 9160 E. Shea Blvd.; 480-248-6979; sweetrepublic.com

— Recommended by Robin Sewell, executive producer and host of Arizona Highways Television

California

Finally, a full-on, sit-down ice cream parlor in **San Francisco** — a simple, soaring space in the up-and-coming Dogpatch neighborhood. Ian Flores and wife Annabelle Topacio, aka **Mr. & Mrs. Miscellaneous**, do 10 flavors a day, delicate hand-rolled cones, and a killer frozen fudge pop served stickless on a biodegradable plate. 699 22nd St.; 415-970-0750

— Recommended by Rachel Levin, senior editor, *Sunset* magazine

District of Columbia

Argentine-style gelato — creamier than its Italian cousin — takes a whimsical turn at **Dolcezza**. Along with dulce de leche and a few different kinds of chocolate, the glass case can hold rare flavors such as avocado-honey-orange and bananas Foster. The sorbettoes are often spiked with bourbon or vodka. 1560 Wisconsin Ave., NW; 202-333-4646; 1704 Connecticut Ave., NW; 202-299-9116; dolcezza gelato.com

— Recommended by Ann Limpert, food and wine editor of *Washingtonian* magazine

Florida

Every Friday at **Jersey Creamery** in McIntosh, Karen DeConna makes her small-batch ice cream in an 1880 train depot. That's when you get the freshest scoop right out of the machine. Her dense product draws its sweetness from fruit rather than sugar. Summer flavors blueberry, peach and mango are best enjoyed in a rocking chair on the big porch. 22050A N. Highway 441; 352-317-8060

— Recommended by Patricia Letakis, executive editor of *Florida Travel + Life* magazine

Illinois

Gayety's Chocolates & Ice Cream Co. has been scooping homemade ice cream in **Lansing** since 1920 in such flavors as chocolate silk, strawberry cream and Gold Coast butter pecan. Dig into sundaes like the Gayety's special — three scoops smothered in chopped fruit and whipped cream — or take a hand-packed quart to go. 3306 Ridge Rd.; 800-491-0755; gayetys.com

— Recommended by Phil Vettel, food critic at the *Chicago Tribune*

Indiana

Just a few miles west of the busy hum of downtown **Indianapolis**, 150 Brown Swiss cows roam the pastures of **Traders Point Creamery**. The organic dairy farm in Zionsville produces ice cream flavors including Dutch chocolate, raspberry and caramel from the milk of its grass-fed cows. Enjoy a scoop at the Dairy Bar at LOFT, the on-site restaurant. 101 Moore Rd.; 317-733-1700; tpforganics.com

— Recommended by Victoria Wesseler, *Going Local* blog, www.goinglocal.info.com

Iowa

Wilton Candy Kitchen is a classic small-town soda fountain, just south of Interstate 80 in the eastern Iowa community of **Wilton** (pop. about 2,800). You have to call ahead for hours, because the owners sometimes close shop to visit grandchildren, but it's worth it: big banana splits and thick shakes made with homemade ice cream and syrup. 310 Cedar St.; 563-732-2278

— Recommended by Hannah Agren, *Midwest Living* magazine



By Karen DeConna, Jersey Creamery

Florida: No missing the sign for Jersey Creamery in McIntosh.

Kentucky

Situated on a farm south of **Bowling Green** that has been in the family since the 1880s, **Chaney's Dairy Barn** features live music and other year-round events, and serves what many consider the best ice cream in the Commonwealth. A favorite: hot apple pie topped with cinnamon ice cream. 9191 Nashville Rd.; 270-843-5567; chaneysdairybarn.com

— Recommended by Steve Vest, editor of *Kentucky Monthly*

Louisiana

The Creamery in Monroe (with another location in West Monroe) has a classic 1950s theme, with booths featuring photography of town landmarks from the '30s and '40s. They serve Blue Bell ice cream from neighboring Texas; you're likely to find 30-plus flavors on the menu, along with sorbets and sherbets, and a few no-sugar-added options. 1121 Forsythe Ave.; 318-325-8886

— Recommended by Susan Ford, publisher, *Louisiana Cookin'*

Maine

Way Down East Maine, in stunning **Bar Harbor**, **Ben and Bill's Chocolate Emporium** garnered attention for their lobster ice cream. The balance of their 60-plus ice creams and gelatos are made in house and include our personal favorite, almond joy — chocolate ice cream studded with coconut and almonds. 66 Main St., *Bar Harbor*; 207-288-3281; benandbills.com

— Recommended by Annie Copps, senior food editor, *Yankee Magazine*

Maryland

Make a stop along the Historic National Road at year-old **You Scream Ice Cream** in **Catonsville** to sip on a malt or dip into an old-fashioned banana split while watching classic movies and sitcoms. Also enjoy vintage soda pop and retro candies. Healthy options include fresh-fruit smoothies or non-dairy, low-fat soft ice cream. 821 Frederick Rd.; 443-636-5008

— Recommended by Camila Clark, Maryland Office of Tourism spokeswoman

Michigan

At first lick, you taste farm-fresh cream at **Moomers Homemade Ice Cream** in **Traverse City**. No wonder, considering it overlooks a red milk barn, creamery and pastured black-and-white Holsteins. Moomers transforms milk from its hormone-free cows into 100 flavors of frozen happiness, including "Cherries Moo-bilee" — a luscious blend of local black cherries, brownie bits and chocolate swirl. 7263 N. Long Lake Rd.; 231-941-4122; moomers.com

— Recommended by Jaye Beeler, *Arbutus* press.com

Minnesota

It's not frilly frozen yogurt, Wisconsin-style frozen custard or trendy gelato. The handmade ice cream of **Sebastian Joe's** in **Minneapolis'** Uptown neighborhood (also on Franklin Avenue) is the traditional summer standby, but done with flair and talent. The house favorite is Pavarotti, a dramatic blend of caramel, banana and chocolate chip. 4321 Upton Av. S. 612-326-7916; sebastianjoesicecream.com

— Recommended by James Norton, *heavytable.com*

Mississippi

With a menu so large its flavors merit categories (such as animals, candy, spices, sodas, pies, cakes), **Velvet Cream** in the small town of **Hernando** has been an ice cream lover's dream for more than 60 years. Also fondly known as "The Dip," its 150 flavors offer an ice cream education in old-fashioned drive-through, walk-up surroundings. 2290 Hwy 51 South; 662-429-6540

— Recommended by the staff of *Mississippi* magazine

Missouri

The "concrete" — a frozen custard milkshake so thick that it's handed to customers upside down in a cup with a spoon — is an iconic Missouri treat and the signature delight at **Ted Drewes Frozen Custard** in **St. Louis**, which has hosted ice-cream lovers for eight decades. First-timers are always easy to spot: They have to ask what a concrete is. 4224 S. Grand Blvd. (seasonal), 6726 Chippewa; 314-352-7376 or 314-481-2652; teddrewes.com

— Recommended by Gary Figgins, editor, *Show-Me Missouri* magazine



New Mexico: Stop and get a scoop at Taos Cow Ice Cream Scoop Shop in Arroyo Seco.

New Mexico

Made in Santa Fe by the Taos Cow Ice Cream Co., the all-natural, super-premium, rBGH-free treat is available at **Taos Cow Ice Cream Scoop Shop, Cafe & Deli in Arroyo Seco** between Taos and Taos Ski Valley. It rotates 40 flavors, 12 at a time. Best sellers include piñon caramel, lavender and Holstein sunset (strawberry ice cream with dark, milk and white chocolate chips). 485 New Mexico 150; 575-776-5640; www.taoscow.com

— Recommended by Sally Moore, author of the travel app *Santa Fe The City Different* magazine

New York

Cayuga Lake Creamery in **Interlaken** scoops up the freshest-tasting ice cream in the Finger Lakes, using local wines, fruits and chocolates whenever possible. A favorite summer flavor is s'mores. Look for a malty ice cream this fall using Ithaca Beer Co.'s Nut Brown Ale. Try maple walnut in spring. 8421 Route 89; 607-532-9492; cayugalakecreamery.com

— Recommended by Maha Eltooby, Empire State Development

Continued on 14D ▶

GREAT BITES

AMERICAN continued ...

Continued from 13D

North Carolina

Known for ice cream made fresh, in-house each week, **Yum Yum Better Ice Cream** serves cups, cones and milkshakes. Owned and operated by the same family since 1906 and set in the heart of the University of North Carolina Greensboro community, Yum Yum draws a mix of students and locals craving a delicious treat. 1219 Spring Garden St.; 336-272-8284

— Recommended by John Batchelor, restaurant reviewer for the Greensboro News & Record

North Dakota

Stroll into **Pride Dairy** in Bottineau and step back to a time when ice cream parlors were hot spots in every town. This hidden gem makes premium ice cream with farm-fresh ingredients and perfect syrups from scratch. Try the Juneberry. 517 Thompson St.; 701-228-2216

— Recommended by Kim Schmidt, North Dakota Tourism

Ohio

The line out the door in January isn't the only logic-defying trait of **Jeni's Splendid Ice Creams** in Columbus. There are also the ingredients you never knew you wanted near your cone: sweet corn and blackberries, cherries with goat cheese and Riesling with poached pear. Lyle Lovett stops by whenever he's in town. 59 Spruce St.; 614-228-9960; jenicicecreams.com

— Recommended by Jenny Pavlasek, an editor at Ohio Magazine

Oklahoma

It might seem incongruous to find incredible Italian ice cream served by a refugee from Vietnam in Oklahoma, but you can in **Edmond**. On the surface, **Allaus Coffee & Gelato** is just a coffee shop, but the treasure is in the 100 varieties of gelato made fresh daily and proudly served by Vienny Tran and his family. 1333 N. Santa Fe Ave., #114, Edmond; 405-285-5353; allaus.com

— Recommended by Ron Stahl, co-host of Discover Oklahoma TV



Virginia: Locals enjoying Carl's custard in Fredericksburg, where lines are long but move fast.

Oregon

Prince Puckler's Gourmet Ice Cream in Eugene has served up 49 handcrafted flavors from its dinky storefront since 1975, using only local and seasonal ingredients since before farm-to-table became fashionable. Offerings like Oregon marionberry and fresh strawberry keep this college town cool during break — and has the locals pining for berry season year-round. 1605 E. 19th; 541-344-4418; princepucklers.com

— Recommended by Mike Thelin, columnist, Portland Monthly magazine

Pennsylvania

Berkey Creamery, a Penn State institution since 1896, is the nation's largest university creamery, with much of the main ingredient (milk) coming from the university's own cows. Some of the 100 or so flavors (20 available at any one time) reflect the State College academic setting. There's peachy Paterno (peach flavored with sliced peaches) named for coach Joe Paterno and alumni swirl (vanilla with Swiss mocha chips and blueberry swirl). 119 Food Science Building, University Park; 814-865-7535; creamery.psu.edu

— Recommended by Timothy Brixius, contributor, savvygrouse.com

Rhode Island

Gray's Ice Cream at Tiverton's picturesque Four Corners is the happiest of summer destinations: an 80-year-old landmark on a road lined with stone walls, rolling fields and a winery. Go old school with rum raisin and frozen pudding, or be au courant with ginger or strawberry cheesecake. *Gray's Ice Cream*, 16 East Rd.; 401-624-4500; graysicecream.com

— Recommended by Gail Ciampa, food editor of The Providence Journal

South Carolina

Located on Lady's Island in the coastal town of **Beaufort**, **Berry Island Ice Cream Cafe** offers 24 flavors at a time. Try a scoop of a standby called the Prince of Tides, a favorite of Barbra Streisand when she was in town making the movie based on Pat Conroy's novel. It's coffee-almond fudge, but the name is pure South Carolina. 1 Merchant Lane, #102; 843-524-8779; berryislandcafe.com

— Recommended by Sid Evans, editor of Garden & Gun magazine

South Dakota

When Barb and Kevin Wurtz opened **Edgar's Old Fashioned Soda Fountain** in their **Elk Point** pharmacy, they found and restored a marble-topped soda fountain operated a century ago by Barb's grandfather. Try Edgar's Rocket, a vertical banana split, or the Guilty Conscience, a brownie with ice cream, hot fudge, hot caramel, Oreos, coconut and cashews. 107 East Main St.; 605-356-3336; edgarssoda.com

— Recommended by Bernie Hunhoff, publisher, South Dakota Magazine

Tennessee

The **1890's Ice Cream Parlor & Fudge Shoppe** in the Old Country Store at Casey Jones Village in **Jackson** actually dates to 1965, but its centerpiece is a beautiful and rare 1890s soda fountain. Tennessee-made ice cream turns up in old-fashioned milkshakes, ice cream sodas, malts, floats and classic scoops. Butter pecan is the most popular flavor. Don't miss a free sample of fudge. 56 Casey Jones Lane; 800-748-9588; caseyjones.com

— Recommended by Cindy Dupree, Tennessee Department of Tourist Development

Texas

Hank's Ice Cream in **Houston** specializes in authentic Southern flavors like sweet corn, sweet potato pie and banana pudding. They sell 16 flavors at a time, and most of the people who work there are members of Hank's family. Beyond is a big fan. 9291 S. Main; 713-665-5103; hanksicecream.com

— Recommended by Ken Hoffman, Houston Chronicle columnist

Utah

The **Bluebird Restaurant** in **Logan** encourages savoring ice cream the way Americans did when it was still a rare treat — like when the Bluebird opened in 1914. Sit at the marble-topped soda fountain and watch the waitress spin your shake the old-fashioned way, or take the time to choose the flavors and toppings for your personalized banana split. 19 N. Main St.; 435-752-3155

— Recommended by Mary Brown Malouf, dining editor, Salt Lake Magazine

Vermont

The best ice cream shop also is a top state tourist attraction and has a factory attached. The original **Ben & Jerry's** in **Waterbury** offers a fun tour (\$3 adults, \$2 seniors, kids under 12 free), with ice cream samples at the end. Ice cream isn't produced on weekends; you see a video then. 1281 Waterbury-Stowe Rd.; 866-258-6877; benjerry.com

— Recommended by Jeff Connor, Vermont Travel Notes blog

Virginia

Family-run **Carl's Frozen Custard** is a **Fredericksburg** institution, with a walk-up window and long lines in the summer, but don't worry. The lines move fast, partly because there's only ice cream, and the homemade choices don't extend beyond vanilla, chocolate and strawberry. 2200 Princess Anne St.

— Recommended by Bill Lohmann, Richmond Times-Dispatch columnist and author of Backroads and Byways of Virginia: Drives, Day Trips & Weekend Excursions

Washington

With an emphasis on fresh, local and organic, **Mallard Ice Cream** is a fun hangout in **Bellingham** (home of Western Washington University) for students and townies alike. Check the online Flav-o-cam for the current menu, with flavors ranging from standards to exotics, including a recent "hot" favorite: apricot/tamarind/cayenne. 1323 Railroad Ave.; 360-734-3884; mallardicecream.com

— Recommended by Jay Friedman, Gastrolust.com

West Virginia

Ellen's Homemade Ice Cream is a **Charleston** favorite, churning out such delectable flavors as espresso Oreo, butter pecan, raspberry chocolate chip and mint chocolate chip. Seasonal specialties include pumpkin and peppermint. Other finds include gelatos, sherbets and sorbets. 225 Capitol St.; 304-343-6488

— Recommended by Tricia Sizemore, West Virginia Department of Commerce

Wisconsin

Watch the grazing Holsteins that made the milk that made the ice cream that is sold by the scoop and pint at **Kelley Country Creamery**, a 200-acre farmstead business a few miles south of **Fond du Lac**. Among the more unusual specialty flavors: maple bacon. W5215 County Rd. B; 920-923-1715; kelleycountrycreamery.com

— Recommended by Mary Bergin, travel columnist, Midwest Features Syndicate

Wyoming

In Western Wyoming, **Farson Mercantile** in **Farson** is said to dish out the biggest scoops in the West. Farson Merc's two dozen flavors provide a cool break as you roll across the vast Wyoming prairies. 4048 U.S.191; 307-273-9511

— Recommended by Lynn Birleffi, Wyoming Lodging and Restaurant Association



TRAVEL TODAY

www.marketplace.usatoday.com | Hours of operation: Mon. - Fri., 8:30 am - 7:00 pm [EST]
To advertise call 1.800.872.3433 Toll-free in the U.S. only



HOTELS

Lost: Crowded Streets
Found: **Intimate Moments**

Experience the charm of the islands' boutique hotels with our Intimate Treasures promotion.

- \$50 dining coupon
- \$50 in attractions & activities coupons
- Eco-friendly gift bag containing a bottle of rum, T-shirt and other giveaways

Log on to visitusvi.com for more details.

CARIBBEAN You Unscripted

U.S. VIRGIN ISLANDS
SEACROIX ST. JOHN ST. THOMAS
VISITUSVI.COM

NO PASSPORT REQUIRED
ON U.S. TERRITORIES

Lifestyle & Luxury
IN A LEGENDARY HOTEL.

The Chase Park Plaza
SAINT LOUIS

212 N. KINGSHIGHWAY BLVD • ST. LOUIS • MO • 63108
877.587.2427 • CHASEPARKPLAZA.COM

Send your sales
through the roof
with an ad in
Travel Today
Call now
1-888-279-0030
toll-free in the
U.S. only.

THE AMBROSE
A UNIQUELY CRAFTED SANTA MONICA HOTEL

Upscale Tranquility with Affordable Luxury...
Just minutes from the Pacific Ocean in Santa Monica, California

Complimentary amenities include:

- Organic Continental Breakfast
- Parking
- Unlimited Wi-Fi
- Fitness Center

Book Now! Call 310.315.1555 or visit www.ambrosehotel.com

First Hotel to Earn LEED-EB Certification

1255 20th St. @ Arizona, Santa Monica, CA 90404

\$99.00* Single/Double
OR
\$109.00* including
\$50.00 Food & Beverage Credit
per day (restrictions apply)

Chaparral Suites
SCOTTSDALE

'Suite' Summer Value Package Includes:

- Two-room Suite
- Full Breakfast (eggs, bacon, sausage, pancakes, etc.)
- Two hour evening Reception
- Poolside room service!
- Live Steel Drum Music poolside Friday and Saturday evenings
- Complimentary individual Airport Shuttle 6am - 10pm
- Complimentary in-room wired and wireless Internet
- Children 17 & under free in same room with adult or guardian

www.chaparralsuites.com
Click on 'Promotions' tab for your Value Package!

*Cannot be combined with any other offer or special. Subject to availability; Restrictions may apply;

Offer valid from May 28 through September 6, 2010

Call today for reservations
(480) 949-1414
(800) 528-1456

5001 North Scottsdale Road
Scottsdale, AZ 85250

Rated among the "Best Golf Resorts" in North America.

Get a **FREE Nike® Victory Wedge**

by booking a qualifying Sandestin Golf Package and staying between Aug. 15 and Nov. 15.*

Starting from only **\$151** night.**

Sandestin®
Golf and Beach Resort
800.297.3011
www.sandestin.com/usa
mention code WEDGE

*While quantities last. Restrictions apply.
**See www.sandestin.com/usa for complete details.