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Etc. Inc.

**"Your Ticket to Unique  
Travel Experiences & Destination Events"**

# LOCATIONS ETC.

THE DIRECTORY FOR "UNIQUE TRAVEL ADVENTURES & DESTINATION EVENTS"



Photo courtesy of ENIT

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# LOCATIONS, ETC. INC

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TOTAL: 30,000 +  
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TOTAL: 11,000,000 +

Locations, Etc. readers spend over \$27 Million annually.

## SAMPLE ARTICLES

# Chania Crete ...

## An Enchanting Travel Odyssey Becomes a Dream Wedding Destination

by Wendy Leopold  
Travel Editor, Locations, Etc. Inc.

On the picturesque Greek island of Crete, in its charming, romantic Venetian port city Chania, we have explored many popular attractions and re-imagined them as magical wedding destinations. From a Byzantine church cave to a mystical lagoon, from the gothic Old Town to a white glove 5-Star resort, your wedding will be full of all the flavor and surprise lovely Chania has to offer.



Crete is the largest and most diverse of the Greek islands. Amidst contemporary architecture and chic hotels, Chania's many villages are rooted in customs that go back centuries. In Crete, both young and old share in traditions long forgotten on other Greek islands. Hospitality is the most sacred of their customs - and here it still reigns supreme.

Whether in the hands of Crete's travel and event specialists, or at a small unassuming taverna on a back road, you and your guests will be treated as royalty. It's the Cretan mindset - how they live, think and breathe - with a charming charisma and a genuine concern that can only be described as instinctive. They intuitively give you what you want or need before you ask, and they do it better than anywhere else.

I know this because it's my first day, and I can't wrap my head around how much I've already lived, smelled, and tasted. I'm mesmerized by the people and romanced by the land in this magical place called Kriti. I'm traveling alone, and I'm the one falling in love.

Con't.

## Inside a 16th Century Cave Church

I'm traveling by car wearing my new pair of beaded sandals, a gift hand-made by Adoni, my multi-talented tour guide. Adoni is a stage actor by trade, a soft spoken gentle soul, and his voice resonates an exuberant pride when he speaks about Crete. "I'm taking you someplace really special that many tourists don't know about. I often come here just to sit and be at peace," he tells me.

My brilliant and lively interpreter, Alexandra, is traveling with us, and she also lives and breathes Crete. Born in Kalamata, she visited Crete when she was 18, and like many others, instantly fell in love and never left.

We are traveling 20 kilometers to a cave church just outside of Spilia in Marathokefala. Adoni explains "We are going to enjoy lunch like a local." We stop to sample ripe tomatoes, juicy peaches and avocados growing on several of the roads we are traveling. WOW! This is how fruits and vegetables really taste!

We climb the last stone road and see the petite 16th century Byzantine Cave Church of St. John the Hermit. It is enveloped within an infinite valley of olive trees on the Kolimbari plane. And- our dessert is waiting! There are trees overloaded with clusters of the sweetest champagne grapes I've ever tasted.



Cave Church Exterior



Entrance to Church

The sun outside is bright but inside the large cave's imposing sanctuary there is only filtered sunlight. We are enveloped in soft mellifluous shadows and cool gray walls with patchy stalactite formations. A loam floor connects the numerous aisles, the rows of primitive wood benches and an altar.

Adjacent to the benches is a well that hosts a delicate stream of mountain water we hear trickling down a large rock. Using a tin cup attached to the side of the well by a thin rope, we savor the cool fresh water. I feel transported back centuries before modern-day germophobia, like a character in Ken Follett's Pillars of the Earth.

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# The Magic of Marco Island

by Lyle Benjamin  
Publisher, Locations, Etc. Inc.

There is no doubt that topographically Florida is as flat as a sandcastle dashed by an ocean wave. But because Florida lives up to its reputation as the sunshine capital of the country, this seemingly unattractive state draws tourists by the millions.

Indeed, by now there is little that hasn't been well-travelled, photographed and documented.

However, tucked away in the Gulf of Mexico just below Ft. Myers is Florida's crown jewel:

Marco Island. And it's a wedding destination resort where your wedding will be anything but "flat!"



Marco Island is six miles long and four miles wide with a 19 mile long coastline. It has over 100 miles of man-made salt water canals, a three-and-a-half mile sugar-sand crescent beach and annual air and water temperatures that average in the cool 80s.

The calm blue-green ocean waters are ideal for boating, water-skiing, wind-surfing, sailing and swimming. Adventure under the sea is also available with several complete scuba diving outfitters at your disposal. And if that's not exciting enough, imagine being strapped into a harness and guided by a boat 100 feet into the air over the ocean with a full-sized parachute in tow: welcome to the world of parasailing.



**Sand Shells and Beach Shells abound on Marco Island**  
Courtesy of [iloveshelling.com](http://iloveshelling.com)

For those who wish to keep their feet on more solid footing, Marco Island's beaches offer over two dozen varieties of seashells that are sure to dazzle your friends and family back home. Not only can you pick up a Lion's Paw or a Shark's Eye, but where else can you get Sand Dollars for free?

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**S**and Dollars may not get you aboard, but Marco Island's many charter boats are well worth the rental. Sightseeing, fishing, shelling, parties and just plain fun are available all year long.

Topping the list is the Marco Island Princess. Over 90 feet long, with both outside decks and climate-controlled salons, this boat can entertain up to 150 passengers. Enjoy delicious food and outstanding services on Marco Island's Most Unique Waterfront Dining Experience. All aboard, ship sails in ten minutes!

### **Marco Island Princess**

[www.mustdo.com](http://www.mustdo.com)

**F**ishing aficionados will likewise not be disappointed to learn that Marco Island boasts some of the best fishing grounds in North America. From the shore, from the bridges, from the charter boats, fishing on Marco Island all adds up to the same thing: a lot of fish.



### **Charter fishing on Marco Island**

[www.bahamajoescharters.com](http://www.bahamajoescharters.com)

**W**ith the near-perfect temperature on the island, fish such as snook, redfish, trout, tarpon mangrove snapper, Spanish mackerel, king mackerel, sheepshead, jewfish, grouper, ladyfish, and pompano might be the only thing you'll catch.

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# The Flavors of Liguria Italy

by M. Caruso & Wendy Leopold  
Travel Writers, Locations, Etc. Inc.

I've come a long way from my middle-America mid-western roots and so too have my culinary skills. Minnesota is famous for its hot dishes - canned soups mixed with macaroni - so that was the closest thing to Italian food in my parent's house.

Fortunately I married an Italian 25 years ago - so over the years I have expanded my culinary skills. So I was delighted to accept an invitation to attend a cooking class on The Flavors of Liguria.



## Manarola Cinque Terre

Courtesy of gomoneyways.com

The class was co-sponsored by the La Spezia Chamber of Commerce, and two local producers of wine from the La Spezia province - the Cooperative Cantina Cinque Terre and Cantina Lunae Bosoni- and both offer fabulous tours to their vineyards during a stay in the Cinque Terre.



## The Four Provinces of Liguria, Italy

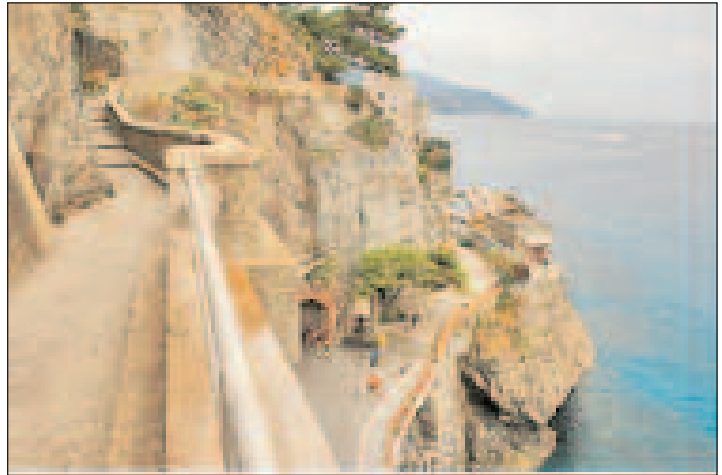
Courtesy of buroliguria.com

La Spezia province is an eastern region of Liguria and includes the Cinque Terre - or "Five Towns". If you spend a few days in this region, you have a choice of charming hotels in La Spezia and easy day trips by boat or train or a hike to visit these five glorious towns, four of which are on top of dramatic cliffs.

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The Cinque Terre (Five Lands) are situated along a dramatic coastline overlooking the Ligurian Sea. It's part of the Italian Riviera and as famous as the scenery is the regional cooking. Our 2 hour cooking class focused on these specialties.

Our first course was a famous Ligurian dish - Pasta with potatoes, string beans and pesto. Pesto originates in Liguria and it's taste is like nowhere else on the planet. Ask any Italian where the best basil is grown and they will tell you from the area of Pra', on the hills west of Genoa.



The Chef answered questions not only about what he was preparing, but also cooking questions in general.

Tradition has one using a mortar and pestle, but when using a blender our Chef suggests slightly chopping the basil before tossing in the blender--perhaps this summer I will not have to bury another blender.

We also watched a demonstration of another Ligurian specialty- Farinata- or Chickpea cake. Seeing the consistency of the batter used for the farinata motivates me to try this at home. Our fish



course recipe called for roasting the vegetables in the oven, but our Chef did things on the stovetop with terrific results.

Our courses were prepared in front of us and served with different Ligurian wine pairings. A description from Eataly's sommelier illus-

trated for us the particular methods and natural elements that result in the wines produced in this region. The vineyards are centuries-old man-made terraces with protective stone walls and soil rich in sea air. Harvesting is done manually because the slopes are so steep - and late in the year due to the mild climate.

Dessert was an olive oil ice cream drizzled with a perfectly intense oil. While it was delicious I'm forced to stick to the frozen food section as I have limited space for an ice cream machine in my tiny Manhattan kitchen!

So until I return to Italy - here's to my next dinner party and recreating the flavors of Liguria.