

## **JANUARY 23rd - FIRST OF 5 DAYS AT SEA - TAHITI TO NEW ZEALAND**

Left the dock last night after dinner. It was smooth sailing, calm seas. The New Hampshire Caucus is going on.

Roof over inner pool still closed so area is stuffy. Weather is nice. Such a shame for not opening it. We do not know why for sure.

We had breakfast and went to the Explorer's Lounge to settle in with logs, pictures and other stuff. Got kicked out when the Trivia Quiz came. Not sure why others can sit there especially when the inner deck area is stuffy like a sauna. Maddening as they just take over and expect your seat. Some people save seats over an hour ahead of time. This morning we let this guy sit with us and then an hour later his group came and looked at us like we were supposed to give up our seats. Really annoying.

Went to winter garden room. Right after the craft group came in and had to move again. Then the navigation group came and it was hard to read or do anything because so noisy.

I guess you've got to join a group around here to just get a seat. That's all we do all day is move around trying to find a place to park.

Finally went to the far end of the ship and sat out under the awning on the deck and had lunch.

Just found out our friend passed away 5 days ago on the 15th. Very sad day. He was on a cruise ship going through Panama Canal and got the flu. Never recovered.

## **JANUARY 24 - 2ND DAY AT SEA**

Nothing exciting. Went to Explorer's Lounge again to sit. Decided we were going to stand firm with the Trivia group about our seats. But decided to leave when some guy was coughing outrageously and didn't even cover his mouth. On a cruise ship this is unacceptable especially after hearing about our friend yesterday.

That night we went to hear the guest entertainer Juliette Primrose a violinist. Was a good show.

## **JANUARY 25- 3RD DAY AT SEA**

Seas calm and sunny out.

## **JANUARY 25 - 4TH DAY AT SEA**

Signed up for a cooking class, Polynesian cooking. About 12 people in the class. Beet Gazpacho, Seared Scallops and Strawberry Rosemary Tart. It was a fun class. Of course we had the one know-it-all who kept questioning the Head Chef and telling him what he should've added instead. Even when he took the sauce for the scallops around for everyone to taste, she grimaced and said it needed salt. I just continue to get shocked at some of the stuff that goes on.

In front of each of our place settings, we had a cutting board, one small and one large knife and a bowl with either a cucumber, red onion, fennel, or avocado. First though, I have to mention,



before we were allowed to take the class, we had to sign an agreement that we did not have diarrhea or some other illness, and that our clothes and hands were clean, and that we would contain our hair. LOL. I guess that is a good thing and I'm glad they are being careful.

We began the class by watching a demonstration on how to make the pastry for the tart but not without a suggestion of what he should've added to the mix by miss-know-it-all. It was hard to believe and I wasn't the only one that was getting irritated at her rudeness as I could see the looks between the others. Hopefully she will stop.

The chef then started the demonstration on making gazpacho. First he went to "miss know it all" as she had the fennel bulb to cut. He went to reach for the fennel bulb to show her how to cut it. She shockingly pulled it away and said she wanted to cut it "her" way. The Chef very politely moved on to the next person as if nothing was wrong. Next person had an onion. He demonstrated the proper way to cut and chop of a red onion. He went down the line with each person showing them a nifty way to cut and chop their particular vegetable. So "missy" not only did not get the advantage of his knowledge on cutting the fennel bulb but neither did the rest of us.

Some of the other participants were giving each other looks of disapproval about her always butting in. The Chef went on to discuss the making and combining of ingredients for the gazpacho and again, she had to make criticisms of the ingredients

and tell everyone what she would use instead. Finally and graciously, the Chef said, "yes, you can do whatever you like but this is **my recipe** and that is what I am teaching today". That kind of put a stop to her for awhile.

But only for awhile. We then had the demonstration on the proper way to sear scallops and the assistant Chef stepped out of the room to get something while he left his assistant in charge and 'missy' had to take advantage of that opportunity and started ordering his assistant around by moving the ingredient dishes for his stir fry for what she said would make more room. It was quite unbelievable.

Before we were to dine on the items he cooked for us he took us on a special tour of the Chef's Galley. It was huge and impressive and so organized and happy to see so clean. He



said they have over 10 different nationalities working together in the galley and not all speak very clear English so there is a lot of sign language going on. That's one thing we have noticed on this ship in all departments. It's an international conglomeration of people.

When we return to the demonstration room we finally get to taste and eat the dishes that we just learned how to make. Glasses of wine were poured and conversations got lively and not without "missy" telling us all her many years of background in the restaurant business in NYC, not that anyone asked her.

During this time, Larry had his 2nd massage on the ship. I think he needed it after the bucking bronco trip in the back of the truck the other day.

He was so relaxed I guess that he forgot his haircut appointment.

That night we ate in The Chef's Table restaurant which is the high end restaurant on the ship. It was a little taste of various Asian flavors.

Tonight they say we are going to cross the International Date Line at 2:00 AM. We will lose a day though we still are clocking 5 days at sea even though we lose one day.

### **JANUARY 26 - OOPS, WHERE'D IT GO?**

### **JANUARY 27 - CROSSED THE INTERNATIONAL DATE LINE THIS MORNING ABOUT 10:00 AM ACTUALLY**

It's overcast and raining cats and dogs but seas are calm. Larry got his haircut this morning. They forgave him for forgetting yesterday.

They had a huge buffet out on the pool deck. It was spectacular. Boat building contest before hand and kind of a celebration and they finally opened the the roof so we could get some fresh air.



We are getting ready for land excursions as once we get to New Zealand the exploring will begin without much break in between stops.

Birds flying alongside so must be getting near land. Haven't seen any for week.