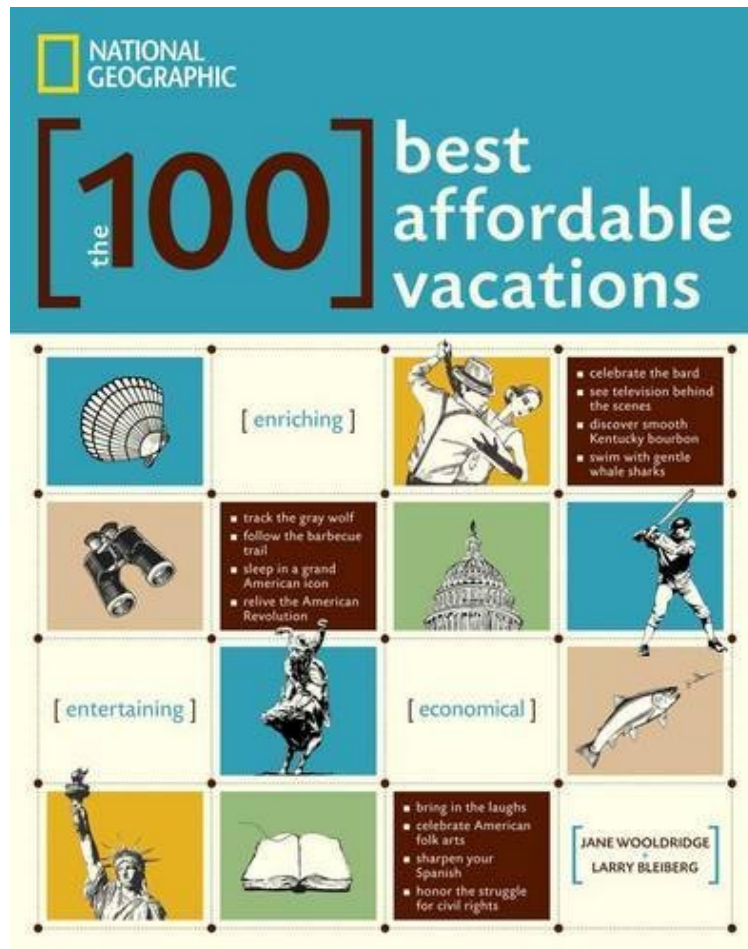


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The 100 Best Affordable Vacations

Jane Wooldridge, Larry Bleiberg

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Jane Wooldridge, Larry Bleiberg : The 100 Best Affordable Vacations before purchasing it in order to gage whether or not it would be worth my time, and all praised The 100 Best Affordable Vacations:

0 of 0 people found the following review helpful. Lots of hints and tips
By Rambling One
This is a cute little book with a lot of suggestions of places to see and things to do there. I will admit that it is a bit disconcerting to not have a thorough index nor table of contents - the only way to find out what is in the book is to read it or leaf through the pages. This makes it extremely difficult to browse with a Kindle, which is how I bought the book. That aside, the book has a wealth of hints and tips. Each chapter is devoted to one place to see but not only does it describe that place but it then gives other places that relate to the same topic. For example, in the chapter about the Tall Grass Prairie in Kansas, it also lists about 5 places where you can see homes or museums relating to Laura Ingalls Wilder, who described life on the prairie in her books. At the end of each chapter are addresses and phone numbers for each topic and throughout the chapter are addresses and phone numbers of the places recommended.
3 of 3 people found the following review helpful. Okay, but not worth the buy
By mlaunius
I was excited about receiving this book, but I should have looked at it

in a bookstore first. Some of the vacations are affordable and interesting, but I probably could have found most of what is listed in the book on the internet for free. It gives some good ideas for what to do while on vacation, but not very many of them are extremely affordable or original. I don't think this is a book I will keep for that long. 1 of 1 people found the following review helpful. Great BookBy Amed MunozIf you're a road trip and camping kind of person like me you'll love this book. Even if you're not and prefer to book a flight, rent a car, and stay at your local Hilton the book still has great ideas of things to do and explore, events to take part of, and places to see. All with the relevant contact information for you to plan out the details or get the most up to date happenings.

Even in a weakened economy, research shows interest in travel is still strong and this book provides 100 great ways to satisfy your wanderlust without breaking the bank. Like the other books in this popular series, *The 100 Best Affordable Vacations to Enrich Your Life* features out of the ordinary opportunities. They will just be less expensive, with some even free! Vacation categories include Classic Americana; Learning Vacations; Wilderness Trips; and Mind, Body, and Soul themed getaways. With this mix, there are lots of creative ideas and appealing destinations for everybody, whatever their interests, schedule, or budget. This book also offers profiles of inspirational travelers, as well as fun, lively sidebars about off-season travel, how to be a traveler and not a tourist, and more.

About the AuthorJane Wooldridge is an award-winning travel and business journalist, entrepreneurial manager, and an innovator in multimedia content delivered via newspapers, magazines, online, and broadcast. She was named the Lowell Thomas Travel Journalist of the Year, 2006-07, the highest honor in travel journalism, based on a portfolio of work. Larry Bleiberg is the award-winning former travel editor of Coastal Living magazine and The Dallas Morning News, which was honored by the Lowell Thomas Foundation for having the best newspaper travel section in North America. He has been published around the world, and traveled to all 50 states and dozens of countries. Excerpt. Reprinted by permission. All rights reserved. 100 Best Affordable Vacations FOLLOW THE BARBEQUE TRAIL From North Carolina to Texas No food seems more quintessentially American than barbecue. To fully immerse yourself in barbecue, sample the fare and flavors on offer at a few favorite towns and fests where grilled beastbe it smoked, rubbed, pulled, slathered in sauce, or massaged with spiceis the main draw. If youre truly a cue fan, string the recommendations into a road trip. But beware: After five barbecue feasts in as many days, you may be in need of a giant salad. Kansas City, Kansas and Missouri. If there is a center of the American barbecue universe, it may well be Kansas City, straddling the Kansas-Missouri state line. As a staging center for western exploration, Kansas City was home to early meatpacking operations and stockyards; barbecue naturally followed. But it wasnt until the 1920s that fellow named Henry Perry opened the first barbecue pit. Among the best loved of the citys more than one hundred barbecue joints are Gates (800-662-7427, www.gatesbbq.com), where youll be greeted with a shouted Hi, may I help you?; Fiorellas Jack Stack (816-531-7427, www.jackstackbbq.com), for white tablecloth service; and the dignitary must-stop Arthur Bryants (816-231-1123, www.arthurbryantsbbq.com); all have several locations around town. Lexington, North Carolina. Lexington stakes its claim as barbecue capital of the world thanks to the 1919 establishment of the towns first pit-cooked barbecue tent. The furniture-manufacturing operations that were once the centerpiece of Lexingtons economy have waned, but the town of 20,000 remains beloved for its coziness and two dozen barbecue restaurants, famed for porksliced, chopped, or pulledserved with coleslaw and hush puppies (beef and chicken dishes are also offered at some). Most are open any day you land there, though some are closed on Sunday. One of the largest and best known is Lexington Barbecue No. 1 (10 Hwy. 29/70 S, 336-249-9814). Lockhart, Texas. Located some 25 miles south of Austin, this tiny town of 14,000 on the historic Chisholm Trail boasts less than a handful of barbecue restaurants, but collectively they serve up 5,000 meals per week. Barbecued pork sausage is the specialty here, though youll find chops and brisket as well. All the barbecue joints win raves, but if you must choose only one, make it Kreuz (pronounced krites) Market (619 N. Colorado St., 512-398-2361), where smoky brisket, peppered pork ribs, and jalapeo-cheese sausage win raves. Dont ask for saucethey dont have it; but the sauerkraut is divine. Memphis, Tennessee. Debating where to find the best barbecue here is something of a city sport. With more than a hundred cue joints, theres plenty to choose from. Often mentioned are Rendezvous (52 S. 2nd St., 901-523-2746), famed for its ribs since 1948; Central BBQ (2249 Central Ave., 901-272-9377), known for its slow-smoked ribs, pulled meat, and hot wings; Corkys (5259 Poplar Ave., 901- 685-9744), seasoned with a dry rub, slathered in sauce, and slow cooked; and Neelys (670 Jefferson Ave., 901-521-9798), made famous by the Food Networks show Down Home with the Neelys. Also recommended? The funky Blues City Caf (138 Beale St., 901-526-3637), where the ribs are flavored with a wet rub and slow cooked at 225F, then drenched in a sweet barbecue sauce. Theyre worth every last calorie. St. Louis, Missouri. St. Louis is known for its barbecued spare ribs and reportedly leads the world in per capita consumption of barbecue sauce. The sauce is sweet; the ribs are trimmed to remove the fatty portion off the rack. But as far as the locals are concerned, you havent tried St. Louis-style barbecue until you try the barbecued pork steaks, says Donna Andrews, spokesperson for the citys visitors bureau. Among the citys famed cue joints are Pappys Smoke House (3106 Olive St., 314-535- 4340), known for its dry-rubbed, slow-smoked pork ribs; Ropers Ribs (6929 W. Florissant Ave., 314-381-6200), seasoned with a secret blend of spices and smoked over hickory; and Smoki Os

(1545 N. Broadway, 314-621-8180), where the menu includes rib tips, crispy snoot (that would be pig and nostrils), and barbecue spaghetti.