

SPICY BEAUTY ♦ TURKEY MAKEOVER ♦ CHEAP WINES THE PROS LOVE

news & how-to's

WORD OF MOUTH



TAKE OFF BEFORE TAKEOFF!

Killing time between flights is a Thanksgiving ritual second only to turkey dinner. But if you've got a layover of at least a few hours, consider starting a new tradition: Ditch the Terminal 2 food court in favor of, say, a wine tasting or a museum visit. More and more major airports are making it easy for you to leave—either with a guide or on your own—so you can see some local sights and get back in time for boarding. **BY KIMBERLEY LOVATO**

turn for more!


PROP STYLING BY SARAH GUIDO FOR HALLEY RESOURCES.

PHOTOGRAPHY BY SAM KAPLAN

NOVEMBER 2014 | *page*
RACHAELRAYMAG.COM | **41**

Continued from page 41



Square route it!
AIRPORT: SLC
LAYOVER: 3+ hours*

The famed, historic Temple Square lies just eight miles from Salt Lake City International Airport,

where you can catch a free, hourly layover tour by minibus (visitemplesquare.com/services) to the massive site. You'll take in not only the iconic neo-Gothic Temple, but the local gardens, mountain views and, of course, the Tabernacle, where the pin-drop acoustic demo is a must.



Wine and dine
AIRPORT: DFW
LAYOVER: 4+ hours

Grapevine, the aptly named seat of the Texas wine industry, is 20 minutes from Dallas/Fort Worth

International Airport, which the Grapevine Visitors Shuttle van picks up from and

returns to once an hour (\$5 per person, grapevinetexasusa.com/shuttle). Hop on and hit the winery-rich seven-block historic Main Street for tastings or, for epic margaritas and Tex-Mex, try Esparza's just off Main. Either way, you can be back on the shuttle in an hour if you boogie; two if not.



Go multi-culti
AIRPORT: SIN
LAYOVER: 4+ hours

Singapore's Changi, one of Asia's busiest hubs, has an airport code that all but dares you to have

fun. One of the best ways to do so? The two-hour Free Singapore Tour that departs from the airport and takes you through the crazy quilt of cultures and architectural periods that make up this city-state ([free, changiairport.com](http://freechangiairport.com), search for "free Singapore tour"). Among your stops: the mostly 19th-century Colonial District, Little India, Chinatown and Merlion Park (pictured), home to the mythic national icon that's half lion, half fish.



Ride the rails
AIRPORT: PHX
LAYOVER: 3+ hours

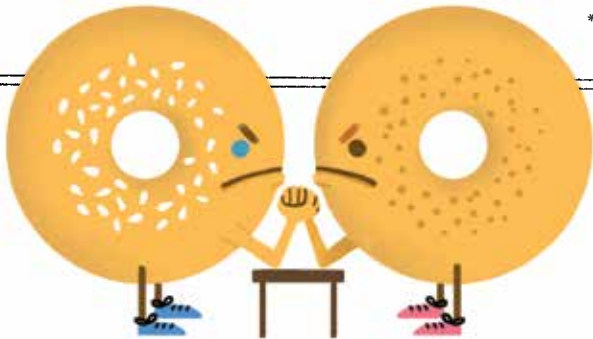
The Sky Train at Sky Harbor International ([free, skyharbor.com/phxskytrain](http://free.skyharbor.com/phxskytrain)) links to the Phoenix light-rail system (\$4 for a day pass, valleymetro.org) and your 18-minute ride to the Roosevelt/Central stop, where you'll find the perfect layover-length, seven-block heart of gallery- and restaurant-filled Roosevelt Row.



Harbor ambition
AIRPORT: BOS
LAYOVER: 3+ hours

It's a vroom with a view! Take a water taxi from Logan International's dock (reachable by airport shuttle bus 66), and you'll get a gorgeous 10-minute ride across Boston Harbor to the waterfront (\$17 round-trip, massport.com; there are usually taxis waiting, or call 617-227-4320 for pickup).

*All suggested layover times allow for round-trip transport and airport security re-entry.



THE BATTLE FOR BAGEL DOMINANCE

Chicago and NYC duel for pizza primacy. At least four states claim the best BBQ. But with regional bagelries now drawing crowds, the worldwide bagel war is on. Meet the contenders. —DAVID FARLEY



NEW YORK STYLE

Boiled for a short time, then oven-baked, NYC-style bagels are dense and chewy with a crusty outside and subtle saltiness.



MONTREAL STYLE

Thinner, denser and, um, hole-ier than their Big Apple brethren, bagels from Montreal are boiled in honey-tinged H2O for a touch of sweetness.



MON-HATTAN STYLE

A Montreal-NYC hybrid found at the latter's new Black Seed, these semi-chewy bagels are boiled with honey and baked in a wood-burning oven.



CHICAGO STYLE

Before they're baked, these bagels, made locally and distributed by Hometown Bagel, are steamed, so they're less dense than rival rings.



CALIFORNIA STYLE

Bagels from the Golden State can be on the brawny side—with a pillowy dough that is frequently baked without boiling.



JERUSALEM STYLE

The Flat Stanleys of the bagel world, these oblong wonders (now on offer at NYC's Bar Bolonat) are seed-smothered and baked.