

GOT A LAYOVER?

No problem. Fun is less than an hour away. *p. 32*

SHE'S A GRAND OLD FLAG The Star-Spangled Banner may never fly again, but she has been restored and is on display for all to see. *p. 22*

NEPTUNE OF CANADA When mariners have a question while at sea, they radio the man with all the answers. *p. 40*

AMERICAN AIRLINES - AMERICAN EAGLE

AMERICAN

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HE'S GOT A WAY

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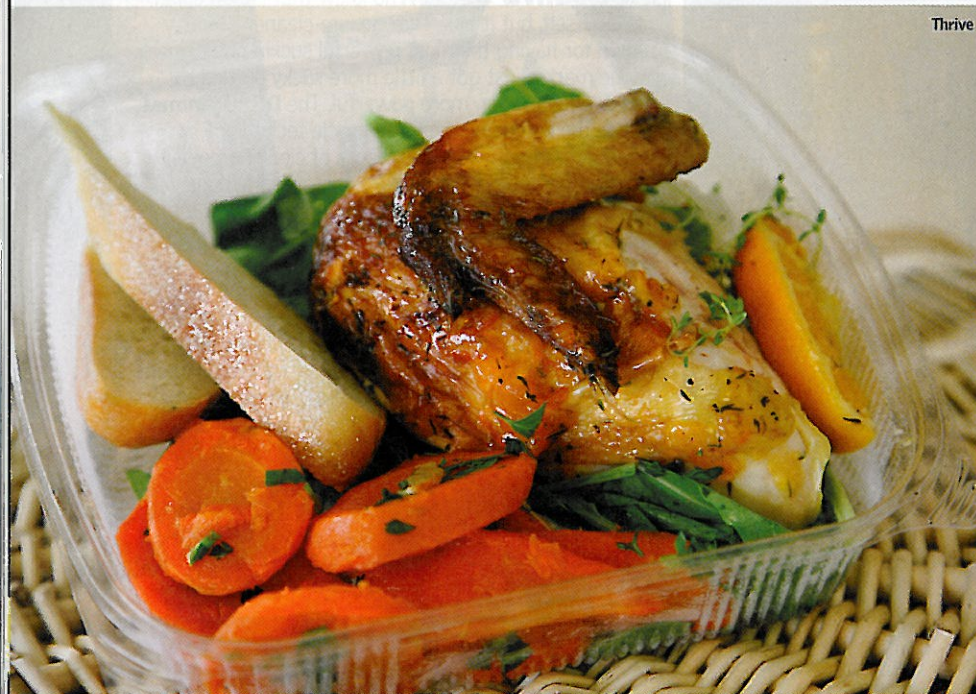
Billy Joel is back on the road, performing the songs you know and love.



In the Garden of Good and Local

Savannah, Georgia, a city never short on intrigue and inspiration — colorful characters welcome! — is again experiencing *a moment*. Gone are the movie memorabilia objets d'art, and in their place is glorious Southern comfort. As in food. The nascent locavore movement has brought out the city's creative best, each ready for its own close-up. Here are a few of the standouts. By Neal Webster Turnage

Thrive



Cha-Bella

The Italian eatery is famous for its signature veggie salad that bursts with the flavor of just-picked produce from the restaurant's own two-acre organic farm. Chef Matthew J. Roher offers tours and wine tastings on the farm. "Seasonal fruits, veggies, and herbs are all for sale, and visitors can stay for an alfresco lunch," says Roher. 102 East Broad Street, (912) 790-7888, www.cha-bella.com

Flat Creek Lodge

A short drive out from Savannah will bring you to this delicious lodge. Head cheese maker Dane Huebner is most excited about the Canoochee Red, "a washed-rind, eyed cheese that imparts irresistible toasted nut and grain notes." Add to that the award-winning Cypress Cheddar, Blue Farmhouse, and Aztec Cheddar — all raw-milk based — and many others that are as nimble on the palate as they sound. 367 Bishop Chapel Church Road, Swainsboro, Georgia; (877) 352-8273, www.flatcreeklodge.com

Honey House

Local wild honey straight from the hive is on tap for sampling at the cantilevered café counter, where fresh tupelo/limeade biscuits with honeycomb butter are served straight from the oven. Owner Clay Culver says he's seen more than a few swoon over the honey lattes. "Brings 'em back for more every time," he says. Honeycomb platters and a children's interactive learning hive complete the bee-all, end-all experience. 104 West Broughton Street, (912) 233-7873, www.savannahbee.com

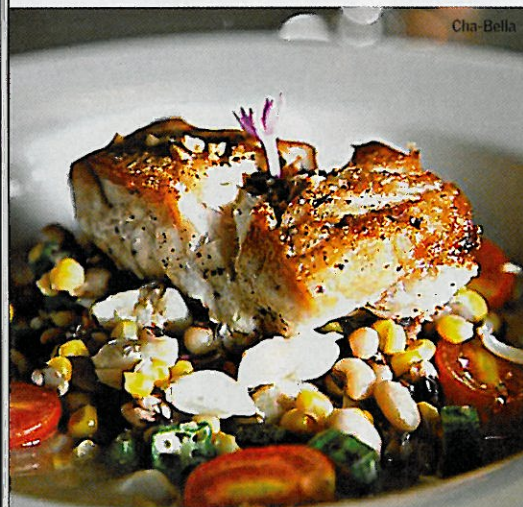
Lowcountry Gourmet Foods

Here you'll find a tasting room of a dozen varieties of aged balsamic vinegars (think peach and wild blueberry). Extra-virgin olive oils and exotic nut oils are also ready for the tasting. In short, not even Italian visitors have seen anything like it, which is exactly why owner Robb Campbell says, "The looks I see on people's faces is a rush like you can't imagine." 123 East Liberty Street, (912) 233-9155, www.lowcountrygourmetfoods.com

Thrive, A Carry Out Café

Wendy Armstrong, chef/owner of Thrive, believes, "Savannah is ready to embrace local, organic, and eco-friendly!" For this café, located between Savannah and Tybee Island, that means handcrafted regional cheeses; wild-caught Georgia shrimp; homemade sandwiches, salads, and cookies; and three varieties of Southern lemonade — and did we mention crates of organic produce? 4700 East Highway 80, (912) 898-2131, www.thriveacarryoutcafe.com

Cha-Bella



Honey House