

## TRAVEL

## DISPATCHES



BART JANSEN/USA TODAY

## Attendants want temps regulated

One of the scariest examples of an overheated airliner came in June 2017, when a woman and her beet-red, 4-month-old baby needed ice bags and then an ambulance because of the heat of a flight in Denver. The child recovered with treatment.

But flight attendants' unions assembled dozens of other anecdotes of planes too hot or too cold for comfort.

With those, the group is urging the Transportation Department to begin regulating the temperature aboard airliners. The union's anecdotes included stories of flight attendants and passengers occasionally passing out or becoming ill aboard hot planes.

"Today there are no standards that exist for aircraft temperatures, for the passengers or the crews that are working those flights," Sara Nelson, president of the Association of Flight Attendants-CWA, which represents 50,000 workers at 20 airlines, told reporters Wednesday in Washington.

"This is an issue of safety, health and security. If it's too hot, people can become dizzy, unaware, suffer from heat stroke. If it's too cold, they can experience cold stress or even hypothermia."

The department received the petition and is considering it.

The industry group Airlines for America, which represents most of the largest carriers, said regulations are unnecessary because flight attendants work with pilots to adjust each cabin's temperature case by case with the maintenance teams at each airline.

"The safety and well-being of our passengers and crew is the industry's No. 1 priority," said Alison McAfee, a spokeswoman for the airline group. "U.S. airlines work hard to maintain a level of comfort passengers expect on each and every flight, including the temperature of the cabin."

— Bart Jansen



Carnival Triumph's makeover includes a new name. CARNIVAL CRUISE LINE

## Carnival Triumph to get a makeover

A Carnival cruise ship that dates to the 1990s is about to be reborn.

The 2,758-passenger Carnival Triumph next spring will undergo a makeover so big the line plans to rechristen the vessel with a new name: Carnival Sunrise.

Announced on Tuesday, the overhaul will take place over two months at a dry dock in Cadiz, Spain, and cost nearly \$200 million — one of the priciest cruise ship makeovers on record. Completed in 1999, Triumph cost \$420 million to build (about \$620 million in today's dollars).

"It's really a transformation of the ship, so we feel it merits the renaming," Carnival Chief Operations Officer Gus Antorcha told USA TODAY.

The makeover will include the addition of 115 cabins, the revamping of all existing cabins and the addition of a dozen food and drink outlets.

In the plans is the addition of a new deck-top recreation area with a suspended ropes course, basketball court and miniature golf course. The ship also will get a new water park area with two massive slides.

— Gene Sloan



Idaho's capital city is bustling with young families, dogs and food makers, from a row of renowned restaurants downtown to emerging neighborhoods with eateries and beverage tasting rooms. PHOTOS BY ASHLEY DAY/USA TODAY

# The best-kept secret in the Pacific Northwest

Boise is showing off much more than its outdoorsy self, from food to festivities

Ashley Day USA TODAY

In a city with a row of downtown restaurants that source locally and boast picture-perfect patios, plus three new taco eateries, two acclaimed hotel restaurants and a slew of specialty food shops, there is one place where you might have to wait in line. It serves two things: ice cream and alcohol.

"I don't think we could've possibly imagined how popular of a destination we would be so quickly," says Kasey Allen, owner of The STIL, which opened in July 2017. "It started off with just ice cream. We wanted to make really good, high-quality — as many local ingredients as we could use — ice cream."

Then he and business partner Dan Sell, who learned to make ice cream after coming up with the concept while working in the tech industry, added beer and wine to help the business survive the winter.

"Boise's a beer and wine town," says Allen, who reasoned, "If we're going to be doing beer, wine and ice cream, we might as well find a way to bring them all together."

The shop, whose name stands for "the sweetest things in life," added pairings, tasting flights and alcohol-infused flavors, and the lines continue.

"There is really this movement away from the chains and the bigger staples that are kind of in every town, and people do want to come to the local spots," Allen says of Boise, where The STIL's "weirder" flavors are starting to sell more after a year. "People (are) willing to branch out and try more foodie, unique, kind of crazy things."

John and Julie Cuevas are counting on it. The couple moved from California to open Madre - Boutique Taqueria in the developing Lusk District, where they've been serving tacos topped with meatballs, chicken, macaroni and more since April.

"We take the process of tacos the same way we would as a five-star Michelin-rated restaurant," says John, who was a chef at Montage Resort in Laguna Beach, California, before making the move. "I just think that anything can go in between a tortilla if you do it right."

And guess what customers like most between their tortillas?

"Idaho potato and chorizo taco has been the most popular," John says, smiling. "They're blown away by the combination. They're like, 'We've eaten potatoes our whole life, we didn't know it could taste this good.'"

You can get your fill of Idaho potatoes at another new restaurant from veteran food industry professionals — on pizza. Lizzy and David Rex worked for renowned food groups in Arizona and California before opening The Wylder downtown in October, where David's time-tested sourdough crusts



You can order from among a dozen beers available in the taproom next to the production area at Boise Brewing in the city's burgeoning downtown.

**"(Boise) is beginning to get noticed as a city with serious food culture."**

Richard Langston

are topped with Bianco DiNapoli tomato sauce, and local ingredients from Acme Bakeshop and Purple Sage Farms are featured.

"Our goal overall is simple, clean food with well-sourced ingredients," says Lizzy. "We think that people care about what they eat and we think the community is craving more. Our personal goal is to open several different concepts over the next few years to feed the growing demand."

Boise's original California chef transplant, Richard Langston, is on his fourth local concept, Richard's at the Inn at 500 Capitol, where he's grown from 20 seats to 100 after more than 20 years.

"The food scene in Boise in 1992 was quite a bit behind the scene we were used to in Northern California," says Langston. "In recent years, in addition to myself, there have been four James Beard Award (Best Chef: Northwest) nominations for Idaho chefs. It is begin-

ning to get noticed as a city with serious food culture."

And there's so much more than food. Travelers may know the city for its outdoor appeal, but will come away charmed by much more. It's the kind of place with a "free library" by a park bench, a lemonade stand selling baked goods in a yard, and breweries with bouncy houses outside for kids on weekends.

"People are moving here left and right," John Cuevas adds. "They're coming from California, they're coming from all over the country. It's on the rise ... it's affordable ... the food is dominating."

Families fill tasting rooms, patios, parks and yards with all ages and dog breeds, and nearly every local business — and building, wall and electrical box — features local art. Recurring festivities include Alive After Five on summer Wednesdays downtown, Thirsty Thursdays on Telaya Wine Co.'s lawn, Paella on the Patio days at The Basque Market, First Thursday in-store events downtown and Mutt Mondays at new cycling-themed dive Handlebar.

With affordable real estate, accessible recreation and a burgeoning food scene, Boise is claiming some of the spotlight from Seattle and Portland, Oregon. Just get there before the crowds.