

## At Sea –Day 62 Nov. 27:

The day started with overcast sky and big 12 foot rollers coming in from the northeast. The Amsterdam was rocking and rolling but not enough to cause any sea sickness. That's a good thing.

There was a moderate breeze coming from the northeast that made the starboard side of the Lower Promenade (Deck 3) kind of uncomfortable to walk in our normal counterclockwise direction. This was because when walking counterclockwise around the ship you had to face into the full force of the wind when coming up on the starboard side. It was while walking the decks this morning in the counterclockwise direction that Orlin experienced an epiphany that explained why sometimes passengers prefer to walk in a clockwise direction around Deck 3. Like economics, the explanation was based on the human desire to minimize pain and effort. With the wind blowing the way it was this morning it simply was more comfortable and took less effort to walk around Deck 3 in the clockwise direction. We had always ascribed this phenomenon to the carioles effect but in our hearts we knew there was probably a better answer. Now we think we have it.

At 9am we went to the Good Morning Amsterdam TV show. The host, Gene Young, who had suffered so much grief in the Crossing the Equator ceremonies yesterday appeared to be in fine form after a night's rest. Hostess, Adele, who played the part of King Neptune's mermaid queen in the ceremony, was great as usual. Their guest this morning was Nick Lewin, shown between the hosts in the photo on the right. He had entertained passengers in the Queen's Lounge a couple nights' ago with his magic tricks and light hearted humorous banter. Nick regaled us with stories about his early career and mingling with movie star greats of the past when he worked in Los Angeles. He said this gig on the Amsterdam had been particularly enjoyable because he and the other entertainers on board for this series of 5 sea days had great chemistry together and in their off hours had been able to have an impromptu hootenanny the other day.



At 10am there was a silent art auction in the Atrium near the Ocean Bar on Deck 5. There has been an active group of passengers who spent their spare time in a watercolor art class conducted by Caroline Rapisorea in the HAL Club space on Deck 9. This morning some of the artwork they have created was laid out on tables for other passengers to peruse and attempt to buy with a winning bid.

We looked over the display, as shown on the right and below, and were impressed with the talent shown by our fellow passengers using water colors.



There were bidding forms by each picture and passengers could see what the previous bids were. If they wanted to enter a higher bid they entered their bid along with name and stateroom number on the next line of the form, as shown on the right. Several hundreds of dollars were raised by the auction and the proceeds will go to the Susan G. Komen Breast Cancer Foundation.



At 11am Barbara attended a cooking demonstration



show by Guest Chef George Geary and Hostess Adele Schultz, shown on the left. George demonstrated how to make cheesecake and gave us two recipes. One was “The Blue Ribbon Cheesecake” and the other was for a “savory” cheesecake called the “Roasted Garlic Onion Cheesecake”. The Blue Ribbon Cheesecake is strictly for dessert and it is the one that made George famous as a Chef. The garlic and onion cheesecake would be used as an appetizer. The two recipes that he gave us are shown below.

## Blue Ribbon Cheesecake

This is the cheesecake that started my book. I also call it Patty's Favorite Cheesecake after my mom.

Yield: 9" cheesecake  
350°F

### INGREDIENTS

#### CRUST

1/3 pound graham crackers, crushed  
1/4 cup unsalted butter, melted

1. In a bowl mix the above and press into a cheesecake pan, and freeze.

#### FILLING

4- 8-ounce pkgs cream cheese, softened (Philly)  
1- 1/4 c granulated sugar  
4 large eggs  
3 tbsp fresh lemon juice  
1 tsp pure vanilla extract

1. Adjust the rack to the center, and preheat the oven to 350°F.

2. In the mixer, place the cream cheese and sugar, blending until creamy. Add the eggs, one at a time, while mixing. Add the lemon juice and vanilla, and blend well.

3. Pour the batter into the frozen cheesecake bottom, smoothing it out to touch the sides. Bake it until the top starts to pull away from the sides and still look a bit loose in the center, about 45-50 minutes. It will look like it is puffed up. Take it out of the oven (do not turn the oven off), and set it on the counter for 10 minutes. This will cause the cake to sink slightly, which is normal.

#### Topping

1/2 cup sour cream  
1/4 cup granulated sugar  
1 tbsp lemon juice  
1/2 tsp pure vanilla extract

1. In a small bowl, combine the sour cream, sugar, lemon juice and vanilla, stirring with a wooden spoon. Pour it into the center of the cheesecake, after the 10 minutes. Place the cheesecake back into the oven for 5 minutes only; cool for 1 hour prior to serving.

## Roasted Garlic Onion Cheesecake

When you bake this cheesecake your neighbors will be calling for an invitation as the heavenly aroma can't be contained.

Preheat oven to 325°F  
6-inch cheesecake pan, ungreased

Serves 10 to 12

### Crust

3/4 cup crackers crushed  
2 tbsp unsalted butter, melted

### Filling

1 lb cream cheese, softened  
2 tsp granulated sugar  
2 large eggs  
6 oz freshly grated Parmesan cheese  
1/2 cup diced onion  
2 whole bulbs garlic, roasted  
1 tsp hot pepper sauce

**Crust:** In a bowl, combine crushed chips and butter. Press into bottom of cheesecake pan and freeze.

**Filling:** In a large mixer bowl fitted with paddle attachment, beat cream cheese, and sugar until very smooth, for 3 minutes. Add eggs, one at a time, beating after each addition. Stir in parmesan, onion, roasted garlic and hot pepper sauce.

Pour over frozen crust, smoothing out to sides of pan. Bake in preheated oven until top is light brown and center has a slight jiggle to it, 30 to 40 minutes. Let cool on a wire rack for 2 hours. Cover with plastic wrap and refrigerate for at least 6 hours before serving.

**Tip:** To roast garlic: Heat oven to 400°F, cut top of the bulb off about 1/4-inch, 1 tsp oil on top. Wrap in foil, roast in oven for 30 to 35 minutes. Let cool, turn upside down and press cloves out of bulb.

Variation: Substituting shallots for the onion take this dish to another level.

The dress for dinner tonight was formal and the theme was ‘Autumn Leaves’. The dining room had been decorated with hundreds of hanging tinsel that looked like tree leaves we see in East Tennessee in the fall.



Our dining room manager, Presti, had arranged for us to have an officer host at our table tonight. He introduced us to Babak who is the Fourth Officer and Navigator for the Amsterdam. A photo of our table with everyone looking their best is shown on the right.



Later we got a photo of



Babak with our two ladies at his side, as shown on the left.

Babak told us about his nautical education in Iran and Holland and how he chose to work on cruise liners rather than in ships engaged in commercial shipping. Basically, the technical

requirements are similar but he preferred the social challenges and experiences of working on a cruise ship. It was a most enjoyable evening with Babak.

After dinner we were on our way out of the dining room when Esther made her usual stop at the little counter where dinner mints, dates and other goodies are handed out by the steward, Dimas. Tonight Dimas had on an elegant gold sequined jacket so we got this photo with him and his loyal visitor, Esther, as shown on the right.



When we returned to our stateroom we found that the stewards had left us some little mementoes. One was a whimsical elephant made out of bath towels, as shown on the left.

The other mementoes were two porcelain plates made especially to commemorate this Asia and Australia Grand Voyage by Holland America. We took a picture of Barbara holding one of the plates, as shown on the right. The plates have the route of the Grand Voyage as part of the glaze on the beautiful porcelain plate.



As the evening passed the seas became a little more boisterous and the Amsterdam began a little rocking and rolling routine. Fortunately, the motion of the ocean did not become severe so we slept soundly through the night.