

give a life-saving gift: flight time

FOR THOSE FACING LIFE-THREATENING DISEASES, war-related injuries or other equally devastating hardships, the holidays can be an especially difficult time. Here's one way you can lend a hand: Donate unused fractional flight hours to a charity that will use them on behalf of the needy.

Several organizations have established charitable pipelines to facilitate your generosity. Shaircraft Solutions (www.shaircraft.com), headed by BJT



DON'T LET FRACTIONAL HOURS GO UNUSED; DONATE THEM TO NONPROFITS THAT WILL USE THEM TO TRANSPORT PATIENTS TO MEDICAL TREATMENT FACILITIES.

columnist James D. Butler, runs a program called ShairGive. Through it, Shaircraft works pro bono with donors and charities to help transport cancer patients to treatment centers, reunite wounded veterans with their families and aid others in need.

Corporate Angel Network (www.corpangelnetwork.org), which focuses on helping cancer patients, typically uses empty seats on existing corporate jet flights. But it also accepts fractional-hour donations, which allow the organization to arrange transportation for patients who must go where no corporate jet is scheduled to fly. So does AngelFlight (www.angelflight.com), an organization of pilots and volunteers that provides transportation for any medically related need.

Veterans Airlift Command (www.veteransairlift.org) accepts fractional flight-time donations as well. Its network of volunteers offers veterans and their families air transportation for medical and other compassionate purposes.

So if you have unused flight time on your fractional share, consider donating it to one of these organizations. It may be the most meaningful gift you make this year. *—Diane Weber DeNapoli*

don't speak the language? here's help

DO YOU RESORT TO CHARADES to make yourself understood in countries where you don't speak the language? If so, you'll appreciate *ICOON*, a book based on an idea so simple you'll wonder why no one thought of it before. Described as a "global picture dictionary" by German publisher Amberpress, the 100-page, softcover book contains 2,800 icons and

400 photos of items travelers might want to describe. To communicate across language barriers from Reykjavik to Rawalpindi, all you have to do is point to the appropriate images, which are arranged in 12 categories, such as food and beverage, travel, accommodation, hygiene and health.

Those images are surprisingly specific. Looking for chocolate-hazelnut spread to put on top of your rice cake, or saffron to go with your pomegranate? The pictures you'll need to explain these are here. In the health section, meanwhile, a series of drawings depicting various maladies would certainly suffice to tell a doctor what ails you.

The compact volume, which slips easily into a briefcase or backpack, is available online at www.icoon-book.com. *—Curt Epstein*



IN A FOREIGN COUNTRY, TRAVELERS CAN SIMPLY POINT TO A PICTURE TO COMMUNICATE.

haute cuisine

THE DISH: SEA BASS PAPILLOTE
This signature creation from Brazil-based Marcia's Catering is both delicious and healthy. The recipe employs a pouch of parchment paper in which the dish bakes in its own juices. The primary ingredient is a fillet of sea bass with a coating of white wine and minced garlic, olive oil, rosemary and sea salt. Marcia's chefs wrap the fish in a buttered papillote and bake it, then serve it with sautéed onions, cherry tomatoes and sliced black olives.

THE CATERER: MARCIA'S CATERING, SÃO PAULO, BRAZIL, +55-11-5031-0981 (FOR ENGLISH, CALL +55-11-9612-3538 AND ASK FOR VALERIA ELIAS), WWW.MARCIAASCATERING.COM.BR.

Marcia's Catering has its main kitchen at Congonhas Airport and supports business aviation at São Jose dos Campos, Campo de Marte and Guarulhos International. Owner/founder Marcia Pesce opened a kitchen in Belo Horizonte in October to serve airports in that area, and said she would like to add a facility at Santos Dumont Airport in Rio de Janeiro.

The company's decidedly international menu caters to all tastes but spotlights Brazilian and other Latin American specialties. "We did a fesuada [traditional Brazilian meal, featuring black beans, rice and grilled pork] for one flight," Pesce recalled.

A new menu is being prepared that Pesce said will reflect changing tastes by including more fish, organic products and egg-white omelettes.

Asked if a love of cooking motivated her to open her business, Pesce laughed. "I don't know how to cook, but I do like to eat, I do know what is good and I can run a business." *—Kirby J. Harrison*



Do you have a favorite in-flight meal or caterer you'd like to see featured here? Contact us at editor@bjtonline.com or (201) 444-5075.