

WorldDenver Presents:

STAYCATIONS

a new way to travel the world without leaving your home

PICNIC AT MACHU PICCHU

Imagine getting on a plane where seating is spacious, lights are dim, and the flight attendants are walking around with complimentary drinks and snacks. Turbulence is nonexistent, and upon landing, all passengers are content to unload in an orderly line. Thanks for flying on WorldDenver Airlines, and welcome to the Republic of Peru. A cursory flip through a travel brochure would show swaths of rain forests, trees dappled in light, and monkeys captured mid swing. Another page reveals the Andes Mountains, stark and forbidding, rising above sweeping valleys where alpacas graze. Along the coast, cities featuring distinct white or pink ashlar stone in the colonial architecture are home to 70% of the residents. Peru is also one of the most biodiverse countries in the world, featuring the tallest flowering plant, the largest bird, and the deepest canyon. ¡Salud!

CULTURE

As both a cultural and natural UNESCO World Heritage Site, Machu Picchu sits in the Andes, just above 7,000 ft in a saddle between the namesake mountain of Machu Picchu, and Huayna Picchu which provides a spectacular backdrop as tourists descend to the 15th century Incan citadel. An architectural masterpiece built to withstand the test of time and nature, the stones for the 150+ buildings were cut so precisely that a credit card cannot fit between them. Take your time enjoying the visit to Machu Picchu, but don't forget to look through the excellent Museo de Sitio Manuel Chávez Ballón, where visitors can learn about how and why Machu Picchu was created, and why the Incans chose such an extraordinary natural location.

CUISINE

Some of the Asian laborers shipped from the Spanish Philippines to Acapulco via galleons were then transported to Lima, where a small community of Asian contracted laborers was recorded as early as 1613. After their contracts ended, many of the forced immigrants adopted the last name of their patrons and went on to establish small business, including chifas (Chinese-Peruvian restaurants which translates to "to eat rice or to have a meal"). From these intrepid transplants, Peru got Lomo Saltado, a mix of stir fry and classic Peruvian cuisine that marinates tender strips of beef or alpaca in soy sauce, then sautéed with onions tomatoes, chiles and served over French fries with rice on the side.

COCKTAIL

Both Chile and Peru claim the Pisco Sour as their own, but credit is due to a bar owning, American expat named Victor V. Morris. After his brother was murdered over confusion concerning a young lady and some badly prepared Mint Julep cocktails, Morris inherited the family flower business. His heart was never in it, and in 1903, Morris jumped on a train to San Francisco, departing to Peru a few weeks later. After twelve years working with the Cerro de Pasco Railroad Company, Victor Morris opened Morris Bar in Lima. In 1927, the Morris Bar published an advertisement in Lima where Pisco Sour is announced. It was the first time that a cocktail with the word "pisco" in its name is advertised in Peru. It was also the second cocktail created in the world with that first name, after Pisco Punch, a cocktail created in San Francisco in the 1880s. Victor Morris never did offer Mint Juleps in his bar.

SHARE PHOTOS OF YOUR FINAL CREATIONS AND TAG @WORLDDENVER ON INSTAGRAM, FACEBOOK, AND TWITTER!