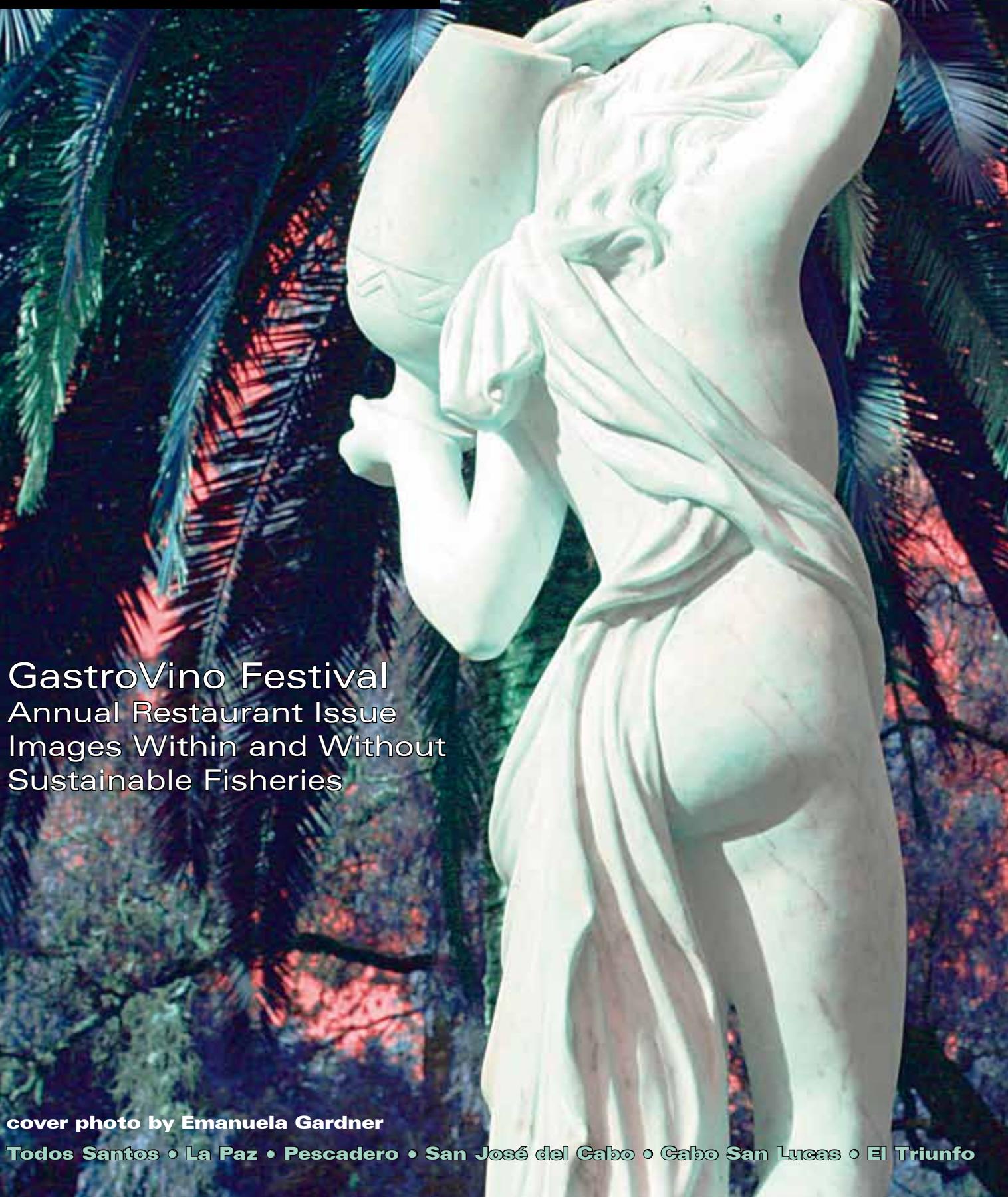


journal DEL PACIFICO

La Revista de Baja California Sur

spring 2014 #14

Baja Fine Dining
Arts, Culture & Adventure



GastroVino Festival
Annual Restaurant Issue
Images Within and Without
Sustainable Fisheries

cover photo by Emanuela Gardner

Todos Santos • La Paz • Pescadero • San José del Cabo • Cabo San Lucas • El Triunfo

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4



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english

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SUMMER / VERANO

DEADLINE: MAY 1

FECHA LIMITE: 1 DE MAYO



GASTROVINO

BAJA FOOD & WINE FESTIVAL

traducido por
Marina Garnica Duarte

fotos por
Carlos Juvera

Todos Santos may belong to the saints, but the GastroVino Festival belongs to the gods, and Bacchus will be reigning supreme at the May 23 through 25th Third Annual GastroVino Festival. The Roman god of wine-making and wine has been smiling magnificently upon Baja's *terroir* in recent years, and the GastroVino provides us mere mortals with the privilege of indulging in some of the region's best wines, whilst rubbing shoulders with some of its most accomplished winemakers.

Need more proof that the gods love us and want us to be happy? There's going to be fabulous Baja gastronomy as well! *The New York Times*, *The Washington Post*, *The Wall Street Journal*, *National Public Radio*—these are but a few from

the 4th estate that have lined up to gush over Baja's remarkable new food scene, and some of the region's most talented chefs will be presenting delectable from their kitchens at GastroVino.

Todos Santos puede pertenecer a los santos, pero el Festival GastroVino pertenece a los dioses, y el Dios Baco reinara del 23 al 25 de mayo en el Tercer Festival Anual GastroVino. El Dios romano del vino ha estado sonriendo magníficamente al terreno de Baja California en los últimos años, y GastroVino nos proporciona a nosotros los simples mortales el privilegio de saciarnos con los mejores vinos de la región y codearnos con algunos de sus enólogos más destacados.

¿Necesita más pruebas de que los dioses nos aman y quieren que seamos felices? También habrá fabulosa gastronomía de la Baja. *The New York Times*, *The Washington Post*, *Wall Street Journal* y la *National Public Radio*—son sólo algunos de los medios internacionales de comunicación que se han dado a la tarea de destacar la nueva gastronomía moderna de la Baja, y algunos de los chefs más talentosos de la región presentarán las delicias de su cocina en GastroVino.

117 Acre Coastal Ranch, northside Todos Santos over 3600 Olive Trees and 50 acres still to develop...



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Presented by La Bodega de Todos Santos, the GastroVino Festival will unfold on Saturday, May 24th in the Plaza Pública of Todos Santos. The key players in the Baja wine revolution will be there, including Cava Maciel, Vinos Shimul, L.A. Cetto, Cavas Valmar, Santo Tomás, Monte Xanic and more. These wineries, which have lead the way for Baja by investing in world-class technology and wine-making know-how, have had their high quality validated by awards from across the globe. The winemakers will be on hand to present their bottled Baja poems including:

Tempranillos, Nebbiolos, Syrahs, Merlots, Cabernet blends, Sauvignon Blancs, Chardonnays, Viogniers and sparkling wines. They will answer questions and discuss the intricacies of their production processes.

In addition, over 15 local restaurants and accomplished chefs from around the state will be on hand, creating the fresh, locally grown and sourced cuisine for which Baja has become famous.

The dazzling electric violinist, Rachel Grace from Los Angeles, will be headlining the afternoon's musical **GASTROVINO FESTIVAL** continued on page 15

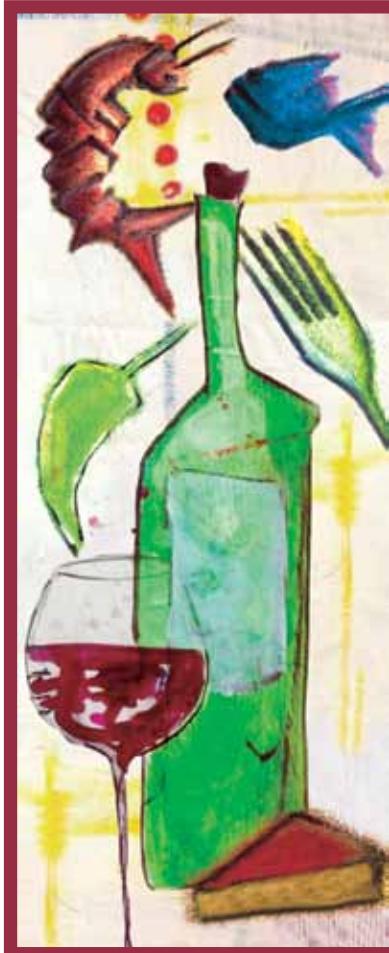
Presentado por La Bodega de Todos Santos, el Festival GastroVino se desarrollará el sábado 24 de mayo en la Plaza Pública de Todos Santos. Los protagonistas de la revolución del vino de la Baja estarán allí, incluyendo Cava Maciel, Vinos Shimul, LA Cetto, Cavas Valmar, Santo Tomás, Monte Xanic y más. Estas bodegas han apostado en la Baja California invirtiendo en tecnología de clase mundial y vinificación, han validado la alta calidad de sus vinos obteniendo premios en todo el mundo. Los enólogos estarán presentes para presentar sus poemas embotellados de la Baja, incluyendo: Tempranillos, Nebbiolos, Syrah, Merlot, Cabernet mezclas, Sauvignon Blanc, Chardonnay, Viogniers y vinos espumosos. Ellos responderán a sus preguntas y discutirán las complejidades de sus procesos de producción.

Además, más de 15 restaurantes y chefs prestigiados de todo el estado estarán creando una cocina fresca, utilizando ingredientes de origen de la localidad con los cuales la gastronomía de la Baja se ha hecho famosa.

La deslumbrante violinista electrónica de Los Ángeles Rachel Grace, encabezará la cartelera de entretenimiento musical de la tarde, junto con un trío de jazz y mariachi local en vivo. Habrá una subasta silenciosa que ofrece, cenas, ofertas de hoteles, vinos premium y mucho más. El 100% de lo recaudado se destinará a organizaciones de beneficencia local.

El viernes 23 de mayo, el Hotel California y La Bodega de Todos Santos serán su anfitrión en una exclusiva cena

FESTIVAL GASTROVINO cont. en página 17



LA BODEGA DE TODOS SANTOS PRESENTS



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by Jill Casty

WHERE DID YOU GET THAT IDEA? IMAGES WITHIN AND WITHOUT

At several exhibitions of my work, in several galleries in several countries, someone has asked, "Why did you choose that subject?" Why that image, spectrum of colors, patterns? In a way it's like someone asking, "Why did you marry your husband?" or "Why do you like chocolate clams?" What can you say? So obvious, so complicated. But it is an interesting question to pursue—the influences, past and present, within and without, abstract and physical, human and otherwise that have influenced a current body of work or a single image.

How did you get here? Where did you get that idea? That one condensation of ideas and feelings, memories and intuitions, craft and spirit? (Do any of you remember this wonderful children's book, "Where Did You Go? Out. What Did You Do? Nothing."?)

In my case, the profound response to the natural world, so central in my work, was deeply embedded when as a young woman I moved from the tight web of concrete and steel of Manhattan to Southern California and its constant sunny skies, its many-colored vegetation and sweet pastel colored houses, its sea and mountains, its open landscapes and open way of living.

From the start my work was influenced by the bold, brilliant

colors, the graceful, rhythmic patterns, even touches of the light-heartedness I admired in such artists as Niki di St. Phalle, Calder, Miro, Kandinsky, Renoir, Matisse, whose motto has always been like a Zen mantra for me, "Good color sings."

Influences of artists and ideas. Intellectual? Not only also of spirit, of feeling.

When my husband Alan and I first went to live in Italy for a year, I had just discovered the wonders of fused glass. It was a serendipitous confluence of influences, and my inner inclinations burst fully into the outer surface of my work. A loving partnership of within and without. But as these things happen, even here at first there was a deflection to another side of my interests through happenstance, my meeting with two impressive people—an art critic and

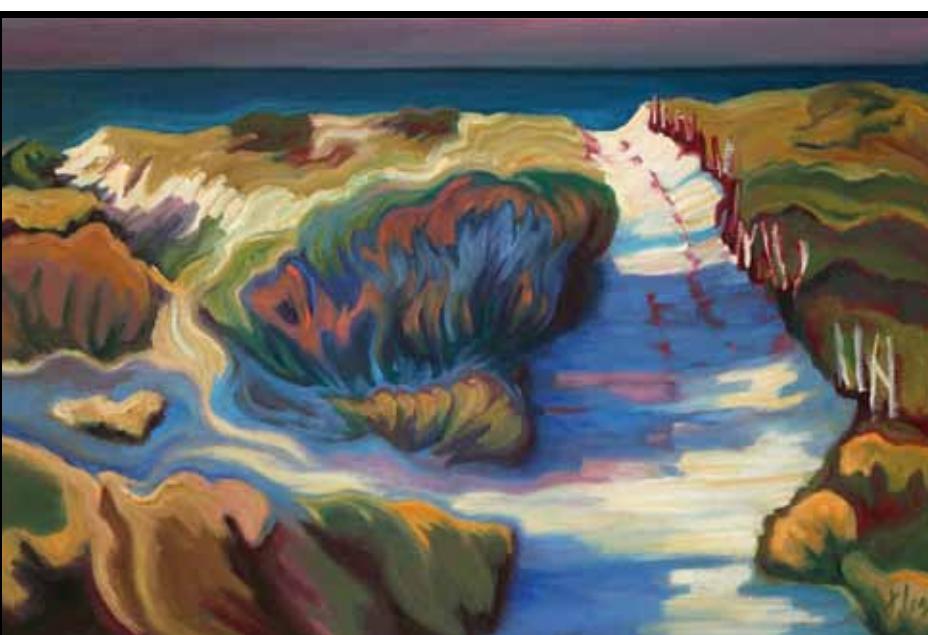
historian and a sculptor. The historian, Martina Cognato, a charming and knowledgeable woman, was interested in, and so very stimulating about, an art that developed what is called a narrative. Not a story in the traditional sense but a thematic development and journey. She was stimulating in her advocating beauty merged with a philosophic sense, an attitude toward life, contemporary society, whatever. She was more than convincing which led me to a kind of fervent excitement, a true belief about the role of art, however temporary.

Theory, philosophy of art, but for me at that time a meaningful capsule of living today, this touched an inner need, whether previously defined or not, the need to find some grace and beauty in our chaotic world.

ART TALK continued on page 16



The Peacock in the Garden



Path to the Beach
24" x 36" oil

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mágico wining and dining

It's that wonderful time of year again when the Todos Santos GastroVino Festival shines the spotlight on Baja's tantalizing wines and gastronomical delights. To celebrate, we at *Journal del Pacifico* decided to launch our first annual Restaurant Issue, a sizzling review of the area's cool chefs, hot restaurants and spicy offerings. We called on the classics to understand what has made them so, and checked out the newbies, to see what the buzz is about. The result is a guide to the great dining that defines Todos Santos, Pescadero and the corridor, and the gourmet gurus who are dishing up everything from intricate seafood delicacies to Baja Moonshine. Oh, and please save room for dessert.



a chilled glass of wine with prosciutto Bresaola at Tre Galline



TRE GALLINE / CAFFÉ TODOS SANTOS Angelo Dal Bon & Magda Valpiani

A cooking style firmly rooted in tradition, but open to experimentation

A seismic event brought Angelo Dal Bon and his wife, Magda Valpiani, and their magical cooking to Todos Santos. Angelo Dal Bon, a third-generation chef, ran his family restaurant in Northern Italy. Magda had recently moved her restaurant to a 16th-century Italian villa on Lake Garda, but in November 2004, a 5.3 magnitude earthquake hit and the villa was split in two. When Magda recovered from the shock

Magda, Angelo and Diana Kennedy, author and authority on Mexican cooking.

and heartache, she realized that the earthquake had opened a new door in their lives. She decided that they should start over and open an Italian restaurant in Baja California Sur.

Angelo and Magda shipped their restaurant equipment and furniture to Baja and opened the doors to Tre Galline in February, 2006, then purchased Caffé Todos Santos in October 2009. Their son, Constantino, now lives in Todos Santos and works with them at both restaurants.

This May 1st, Tre Galline will be moving to share space with Caffé Todos Santos on calle Centenario in the historic district. Caffé Todos Santos, known as "the café" by locals, will still be serving fresh ground coffee, hearty breakfasts, and baked goods in the mornings; with a variety of lunch options, salads, and Mexican fare until 5 pm. In the evenings, the staff of Tre Galline will transform the location's patio and indoor dining space into a casually-elegant atmosphere with subdued lighting and linens, serving the Italian favorites of Tre Galline's menu—homemade pastas, and fresh seafood and meats—and the *pizzería* will be open every evening, too! For that after-dinner or late-night treat, Magda's *repostería* will delight customers with her specialty dessert creations. *Bravissimo!* It sounds to us like, a match made in heaven.

When dining at Tre Galline, try the exquisite "*Amatriciana de Mar*": homemade *bucatini* noodles served with a light, creamy sauce of fresh egg and topped with smoked tuna and roe; it pairs well with a Nebbiolo. Another delicacy is

Tre Galline's handmade raviolis, with fillings such as lobster, spinach, smoked tuna, or the *dulce* sweet potato with a touch of amaretto. Daily specials include fresh seafood, and organic chicken, lamb, or pork. Ask Angelo and his knowledgeable staff for wine recommendations.

The colorful Caffé Todos Santos is known for their cakes, freshly-baked breads, and their special blend of coffee. Lunchtime favorites include large sandwiches (on homemade bread) and salads. Also on the menu are traditional Mexican breakfast and lunch dishes; as well as not-so-traditional dishes, such as the chicken curry flautas. Both Tre Galline and Caffé Todos Santos have a full bar, in addition to their fine selection of Baja and Italian wines.

This past summer, Angelo opened a new restaurant, Tre Galline de Vale Guadalupe, in the wine country near Ensenada, which introduced him to new ingredients and wines available in the north. Angelo loves to experiment with different flavors to create unique combinations. He has brought some of these tastes back to his kitchen in Todos Santos and reworked them with local ingredients—both Magda and Angelo believe in using local and organic products. With Angelo, the smallest details are the most important, he ensures that every *plato* that leaves his kitchen is seasoned to perfection. *Mamma mia*—we agree!

Caffé Todos Santos

Casual indoor, sidewalk, and patio dining. Serving breakfast and lunch. Fresh coffee, bread and baked goods, and traditional Mexican fare. Full bar.

Located on calle Centenario between Topete and Obregon in the historic district. Open 7 am to 5 pm, 7 days a week. Tel. (612) 145-0300.

Tre Galline

Casual but elegant indoor and patio dining. Serving upscale Italian appetizers, salads and entrees; pizza and delicious desserts. Full bar and wine list. Available for special events and weddings. Pizza available for takeout. Mastercard and Visa accepted. Reservations recommended.

After May 1st, located on calle Centenario between Topete and Obregon in the historic district. Open 5 to 10 pm, 7 days a week. Tel. (612) 145-0300.



La Copa Cocina Chef Patrick Mullen

When Todos Santos Inn owners John Stoltzfus and Todd Schaefer decided to rejuvenate their in-house restaurant, they sought an energetic young chef to steer the establishment in a new direction.

Chef Patrick "Patricio" Mullen could not have been a better fit. A native of Sun Valley, Idaho, the 28-year-old's childhood love of snowboarding translated easily into a passion for surfing when he decamped to San Diego to pursue a degree in linguistics. Chef Patricio, a newcomer to Baja, arrived in Todos Santos last October in a Ford F350 laden with an adventure kit that would make most Baja veterans turn cactus green with envy. The requisite surfboard was tucked inside a spacious camper atop the flatbed of the four-wheel drive, and his dirt bike brought up the rear. It's not unfair to say that fluently bilingual Chef Patricio is the face of the exploding new generation of expat youth that are choosing Baja Sur not only for its climate, lifestyle and surf, but also for the abundant opportunities to take their careers to the next level.

In Chef Patricio's case, that next level is actually downstairs: La Copa Cocina is tucked neatly below the Inn's well-known La Copa Bar, like a surfer curled up inside a monster Baja wave. The dual indoor/outdoor space offers diners a choice. Inside, patrons can dine in a space that is at once cozy and energetic, and offers a view of the action in Chef Patricio's presentation kitchen. Just outside, the airy garden patio welcomes diners whose *al fresco* dining experience is warmed by a swirl of flame at its heart.

Yet many diners seek still more heat, and their appetite is satiated by one of Chef Patricio's signature items, the volcano roll, a call-out to both his experience as a sushi chef in San Diego and the time he spent preparing culinary masterpieces in the shadow of Nicaragua's volcanoes. This sushi sensation is lightly deep-fried and surrounded by creamy lava—and plated with a flame in the center to really bring the taste fiesta to life.

But if La Copa Cocina's menu is Popocatepetl, then the volcano roll is just the rim of the crater. Chef Patricio has

been tweaking the menu weekly since opening and the result is an evolving offering of temptations with both broad appeal and a sense of focus.

Twin offerings of California-inspired *bocadillos* (don't miss the 50/50 sliders) and craft tacos stuffed with fresh local ingredients (did somebody say *cochinita*?), accompanied by homemade rice and beans, have garnered rave reviews. Most plates are "tapas"-sized, allowing diners to sample and share a wide range of tastes in the same sitting.

Despite the finely tuned menu, "The happiest diners are the ones who throw away the menu altogether," says Chef Patricio. Daily fresh catch chef's specials—think local lobster, yellowtail, pargo—never make it to print but tantalize taste buds nightly. The most adventurous—and arguably the most satisfied—diners simply turn the decisions over to Chef Patricio, who wows them with a succession of La Copa Cocina's freshest selections.

"It's exciting to be here right now, riding the leading wave of what feels like a whole new era for Todos Santos and Baja Sur," explains Chef Patricio. "Every wave brings in more people, more energy, more creativity, more ideas." He couldn't be more correct: with his sublime dishes crashing onto the Todos Santos restaurant scene like waves onto the beach at La Pastora, Chef Patricio's La Copa Cocina is an idea whose time has come.

La Copa Cocina

Casual but elegant indoor and *al fresco* dining. Serving a pan-American array of tapas and entrées with European and Asian touches. Full bar and wine list. Full menu also available upstairs at La Copa Bar. Available for special events and weddings. Visa and Mastercard accepted. Reservations recommended for large parties; walk-ins welcome.

Located on calle Topete in the Todos Santos Inn in the historic district. Open 5 to 10 pm. Closed Wednesday. Tel. (612) 145-0040.

The Garden Restaurant

CHEF RODRIGO BUENO

Everything From the Pacific



As you drive up the entrance to Rancho Pescadero on the Pacific Ocean, the first thing you see is the garden; row upon row of colorful flowers, fragrant herbs, and vegetables. It is a sight that is both beautiful and delicious!

Guests and visitors enjoy a memorable dining experience, surrounded by the garden and the sound of light jazz or classical music, watching the moonrises over the mountains. The restaurant's concept is "Everything From the Pacific." All the ingredients come from the garden and the Pescadero/Todos Santos area. Fruits and seasonal produce come from local growers, cheeses and organic meats from local ranches, and catch of the day from local fishermen. Combining the fresh ingredients from this local abundance, Chef Bueno creates dishes that come from his heart and his life. It's culinary magic with "the flavor of memories."

Chef Bueno, a very adventurous eater, believes that in order to cook, you have to travel and eat a lot. When sampling something new, he remembers the flavor, and then returns to his kitchen and combines the essence with the ingredients that he has available. He loves combining ancient spices—cumin, saffron, cardamom, Mexican oregano—with fresh products. Essential ingredients include sea salt, virgin olive oil, tomato, a touch of garlic, and organic herbs from the garden. He enjoys learning from his staff, discovering local traditions, what they eat and how it is prepared. The preparation of meals in the open kitchen, situated in the middle of the garden, is an ideal environment.



The Garden Restaurant's signature dish is Mexican Green Curry Shrimp: Baja shrimp with a Mexican-style green curry. It's a heady mix of Mexican and Thai flavors—oregano, tomatillo, serrano and basil—served in a clay pot with couscous, fresh corn cream, and garden vegetables. This dish pairs well with a crisp Chardonnay or rosé, but is also well complimented by a glass of Merlot or a Cab/Merlot/Shiraz blend. Simply heavenly!

Every day the specials are based on what's available and fresh from the Pacific and local area. Each flavorful and beautifully presented dish is accompanied with newly picked vegetables from the garden. Keep it fresh; keep it simple.

If you come for breakfast, Rancho Pescadero offers a variety of choices; including vegetarian and healthy options, and a wide variety of Mexican dishes such as *chilaquiles* or Rancho Pescadero's famous burritos. Or come for lunch on the Ocean View Terrace. Sample ceviche paired with a nicely chilled glass of Sauvignon Blanc, or, better yet, with a Rancho Margarita. *iSalud!*

Want to learn how to create Chef Bueno's mouthwatering specialties? You're in luck! A lunchtime cooking class with Chef Bueno starts with a trip around the garden, picking the vegetables and herbs used in the meal preparation. Chef Bueno will share his secrets and tips, and then you'll enjoy lunch together next to the garden.

Background

Chef Bueno first began preparing meals when he was eight years old. He studied at the Instituto Culinario de Mexico and the Universidad Iberoamericana in Mexico City, then continued his education by working in fine establishments that include the Landmark Hotel in Bangkok, Thailand; David & Buster's; Roots Magic Club; Cantucci's in Mexico City; and, most recently, the Market Restaurant at the One & Only Palmilla in Los Cabos. He loves Asian flavors—sweet and sour, spicy, soy—saying, "they wake up the taste buds and imagination."

Rancho Pescadero

Breakfast beginning at 7 am, and lunch all day on the terrace. Relaxed garden dining, 6 to 9 pm daily. Full bar and wine list. Light jazz and classical dinner music Thursday, Friday, and Saturday evenings.

Located on the Pacific Ocean in Pescadero, #18 on the Pescadero corridor map. Open 7 am to 9 pm, 7 days a week. Mastercard and Visa accepted. Dinner reservations recommended. Available for weddings, private parties, and cooking classes. Tel. (612) 135-5849. www.RanchoPescadero.com



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GRUPO GASTRONOMICO GUAYCURA

EMBRACING A CASUAL LUXURY LIFESTYLE

"EL JARDIN" RESTAURANT



In 2010, Grupo Guaycura opened its first restaurant in the *pueblo mágico*, Todos Santos. "El Jardin" restaurant is in the courtyard of the Guaycura Boutique Hotel, which sits between the palm oasis, the Sierra de la Laguna mountains, and the Pacific Ocean. The matchless blend of the hotel's location with Todos Santos' near-perfect climate is reflected in "El Jardin" restaurant's superb blending of Mexican cuisine with a Mediterranean influence.

Guests experience the quality service characteristic of the Guaycura, coupled with the freshest ingredients available. Most produce—organic whenever possible—is grown locally, and the chefs proudly adapt traditional recipes using seasonal fruits and vegetables grown in the Guaycura's own garden.

"El Jardin" restaurant, set in the beautiful garden courtyard, is both intimate and elegant. In the morning, breakfast is served at the eight patio tables and in the evening, the courtyard is transformed to hold four chef's tables, each with fine linens and candlelight. Clientele and guests can feast on top-quality meat dishes and fresh seafood chosen from the nightly "author's cuisine" menu, featuring dishes that incorporate textures, aromas, and flavor combinations to stimulate the senses and please the palate.

Breakfast, served 7 to 11 am: Continental, American, and a la carte with a variety of choices.

Intimate Fine Dining, 6 to 9 pm: Different specials offered each evening on the "author's cuisine" menu, showcasing the chef's creativity. These dishes are based on classical Mediterranean-style cuisine, with a touch of Mexican flavor. Also on the menu are some traditional Mexican dishes. The wine list includes wines produced in Baja California, Chile, Argentina, California, Spain, and France.

Dinner reservations suggested. AMEX, Mastercard, Visa accepted.



"THE SKY LOUNGE" TAPAS BAR

A few months after opening "El Jardin" restaurant, the third floor terrace of the Guaycura Boutique Hotel was opened as the "Sky Lounge" Tapas Bar. The terrace lounge gives visitors the opportunity to enjoy stunning sunsets over the Pacific Ocean and moonrises over the Sierras, as well as spectacular views of the palm oasis. Visitors to the "Sky Lounge" can sit back in comfort with an ice cold cocktail or glass of wine, while enjoying light background music. It all combines to create a casual, relaxed experience.

On weekend evenings, the lounge has live jazz music; the perfect accompaniment to sipping a nice glass of wine and sampling delicious morsels from the tapas and Mexican appetizer menu. Try the *pincho de pollo con jamón serrano*, chicken cubes and serrano ham, with mashed potatoes and honey sauce with chipotle or the bacon wrapped shrimp with goat cheese and peppers.

The "Sky Lounge" Tapas Bar is open from 5 to 10 pm daily, serving traditional Spanish tapas and Mexican appetizers until 9 pm. Full bar. Baja California, Chilean, Argentinian, Californian, Spanish and French wines. AMEX, Mastercard, Visa accepted.

"LA PALAPA" OCEAN VIEW RESTAURANT

With its panoramic views of the Pacific Ocean and the Sierra de La Laguna mountains, the soon-to-be-opened restaurant at the *palapa* promises to offer an unforgettable experience in Mexican *alta cocina* that is known for its exquisite flavors.





Visitors will be able to enjoy an exceptional view while savoring excellent seafood freshly caught by local fishermen, choice cuts of steak, or organic chicken. Lighter meals, such as appetizers, soups, and salads will also be available. And, of course, there will be delectable desserts.

This magnificent setting is also perfect for social events and weddings.

The lunch and appetizer menu includes: Seafood, gazpacho, and tortilla soups; salads; house seafood specialties, including fresh fish and octopus; organic chicken and beef entrees; ice cream, and a variety of dessert choices. Full bar. The wine list includes wines produced in Baja California, Chile, Argentina, California, Spain, and France.

"La Palapa" Ocean View restaurant is open daily from 12 pm until sunset. AMEX, Mastercard, Visa accepted.



CHEF ROGELIO DOMÍNGUEZ

Chef Rogelio Domínguez, a native *todosanteño*, has been cooking for his family since he was eight years old. His father, a local fisherman, was also a talented and highly passionate cook. When Chef Domínguez was a small boy, his father taught him to prepare "fish machaca," which was a family favorite. Since that moment, he has been hooked on cooking.

Domínguez is proud of his training with a Swiss chef, and of his previous experience in other restaurants. These experiences allow him to successfully combine Mediterranean flavors with selected Mexican influences. The chef feels that while formal training is important, it is equally important to have a natural inclination to spend time in the kitchen and to delight in obtaining good results.

Mexican herbs and spices, including various kinds of chiles, are essential to Chef's dishes. However, he is careful not to prepare dishes too picante for international palates. He also enjoys using citrus fruits in salads, and loves surprising the palate with sauces made with chocolate and fresh strawberry or mango.

Among Chef Domínguez's favorite ingredients are those that were used by ancestral Mexican cultures. As such, one of his signature dishes is fish wrapped in "*Hoja Santa*." The "*Hoja Santa*" wrapping creates a unique and delicious flavor. This dish, like other seafood specialties, pairs well with a dry white wine.

Chef Domínguez feels very lucky to be so near to the Pacific Ocean and the Sea of Cortez, both of which provide fresh fish and a wide variety of seafood. Most of the vegetables, herbs, and spices Chef uses are organic and locally grown. He delights in using such seasonal ingredients as strawberries, mangoes, basil, oranges, and pitahayas.

'EL FARO' PRIVATE BEACH CLUB AND SPA

The newest offering from Grupo Guaycura is "El Faro" restaurant at the "El Faro" Private Beach Club and Spa. Capturing a casual luxury lifestyle that emphasizes health and sustainability, El Faro restaurant serves an exquisite fresh seafood menu in an atmosphere of elegant relaxation on Todos Santos' southwest beach.

Guests will enjoy a menu of seafood cocktails, ceviches, tacos, empanadas, sashimi, and "surf and turf" a la parrilla combinations. The wine list includes wines produced in Baja California, Chile, Argentina, California, Spain, and France.

"El Faro" Private Beach Club and Spa is open daily from 11 am until sunset.



CHEF JESÚS ABRAHAM SÁNCHEZ

Chef Jesús Sánchez is Todos Santos' newest arrival on the gastronomical scene, arriving in February 2014. Quickly, he has made the most of the professional staff and equipment at "El Jardín" restaurant at Guaycura Boutique Hotel and looks forward to doing the same at the new "El Faro" Private Beach Club and Spa.

Chef Sánchez began cooking in high school, studying with a professional chef. He became more and more enthusiastic and realized that it was his vocation. He went on to attend the famous CESSA school in Mexico City. During this period, he also worked for a contemporary Mexican food restaurant in Cuernavaca, and interned at the Penha Longa Ritz-Carlton Hotel in Sintra, Portugal. After finishing his studies, he worked on a Celebrity Cruises ship.

Chef Sanchez's inspiration comes from his family history and tradition and the different cultures that he has lived in, especially Mexico. Several kinds of chiles, avocado, corn, beans, tomato, and Oaxaca cheese are indispensable in his kitchen.

A favorite dish from Yucatan that he prepares for family and friends is "cochinita pibil"—which is very tasty. "Mole Negro de Oaxaca" and other traditional Mexican dishes fascinate him because of the flavor combinations. He remembers one time when his Mexican cuisine chef-professor made an apple strudel with five-chiles powder and double cream-cheese whipped cream. To his surprise, it was the best strudel he's ever eaten!

We can't wait to see what he cooks up for his "author's menu" nights at El Jardín.



THE PROFESSIONAL STAFF

The new administration under the leadership of Carlos Arnaus, seeks to maintain a close relationship with the community and ensure high quality, personalized service, by assembling a talented professional staff to make your gastronomic experience a pleasure. In 2013, The Guaycura Boutique Hotel was rated 5th in the "Top 25 Small Hotels in Mexico" by Trip Advisor.

LOCATIONS

"El Jardín" Restaurant and the "Sky Lounge" Tapas Bar are located in the Guaycura Boutique Hotel on the corner of Legaspi and Topete, near the Todos Santos plaza.

"El Faro" Private Beach Club & Spa and "La Palapa" Ocean View Restaurant are located off the old "Punta Lobos" road; km 54 on the highway from Cabo San Lucas to Todos Santos.

For more information on any of the Grupo Guaycura restaurants: (877) 448-2928 toll free from the US & Canada, local (612) 175-0800 or visit www.guaycura.com



GastroVino Festival

continued from page 5

entertainment, along with a jazz trio and a local mariachi band. There will be a silent auction featuring artwork, dinners, hotel deals, rare wines and much more. 100% of the proceeds will benefit a number of local charities.

On Friday, May 23rd, the Hotel California and La Bodega de Todos Santos will host an exclusive 100-person, 8-course pairing dinner featuring four of Baja's best boutique wineries, with winemakers presenting each pairing with Chef Dany Lamote's renowned culinary delights. Also on Friday the First Wine Tasting Challenge in the state will take place, featuring 24 Mexican Wines tasted blind.

On Sunday May 25th, the GastroVino weekend continues with a Bubbly Beach Brunch with live blues music, fresh seafood tapas and Mexico's best *espumosos* (sparkling wines) from Freixenet in Querétaro.

Tickets for all events are available in Todos Santos at **La Bodega de Todos Santos** and **El Tecolote Bookstore**. Tickets are also available in La Paz at the GotBaja store and in San José del Cabo at the Pez Gordo gallery at the Shoppes at Palmilla. In addition to your very own GastroVino festival glass, your entrance ticket includes seven wine tastings and five tapas. Additional wine-by-the-glass and food will be available for purchase, as well as all bottles at discount prices from all the wineries.

For more information and updates, visit Facebook: Gastrovino Todos Santos Baja or www.gastrovino.mx

GASTROVINO SCHEDULE May 23 - 25, 2014

Wine Tasting Challenge BCS May 23, 12 – 3 pm

Hosted by Ing. Luis Raventos, Head winemaker for Freixenet México of Querétaro. 24 premium wines tasted blind from all participating wineries with scoring tasting sheet. 50 seats available, cash and bottle prizes for top 3 tasting scores. Price TBD.

Cena de Maridaje May 23, 7:30 pm

Eight premium wines presented by 4 boutique Baja winemakers, paired with Chef Dany Lamote's local flavors at the Hotel California. Electric violin entertainment from Rachel Grace and more. 100 seats only. \$100 usd / 1200 pesos.

Main Festival May 24, 2 – 7 pm in the Plaza Pública

Over 12 of Mexico's best wineries including Cava Maciel, Vinos Shimul, L.A. Cetto, Cavas Valmar, Santo Tomás, Monte Xanic and more. Over 15 of the state's best restaurants, live music, silent auction and more. Tickets are 350 pesos in advance / 450 pesos day of event.

Beach Bubbly Brunch May 25, 11 – 3 pm

Five of Mexico's best sparkling wines from Viña Doña Dolores of Querétaro served ocean side on the beach and paired with fresh local seafood and live blues music. Price TBD.



THE DISTILLERY

TODOS SANTOS, BCS

EST.2012



THE DISTILLERY in Todos Santos is the first artisan distillery in Baja Sur. The first spirits being produced onsite are Moonshine and Vodka, with Tequila also being offered. The Moonshine is made from sweet white corn and the Vodka created from a sugarcane base—both feature all-natural, 100% Mexican ingredients. Master distiller, Roy Stock, uses a small batch and slow fermentation process that allows him to give attention

to every detail. Each bottle is hand numbered and labeled for that special artisan touch. The first still Isis, "the goddess of magic," is making quality spirits and a second still will be added this summer. Tastings are offered daily and tours are available by reservation.

The Distillery has a full-service restaurant and well-stocked bar including local draft beers. Stop in and enjoy the hospitality, great service and attention to every detail.

Restaurant/bar open Tuesday–Saturday 8 am–10 pm,
Sunday 8 am–3 pm, Closed Mondays.
Free tastings and purchases of Handcrafted Moonshine, Vodka, and Tequila—all day, everyday.

THEDISTILLERY.MX

Jill Casty

SCULPTURES IN GLASS



September Song / Canción Septembrina
Standing Sculpture. Fused Glass, Stainless Steel, Rock.
18 1/2" w x 49 1/2" high x 9" deep. Pez Gordo Gallery

Pez Gordo Gallery at The Shoppes at Palmilla,
San José del Cabo, (624) 144 5292 www.pezgordoloscabos.com
Galería de Todos Santos Juárez y Topete,
Todos Santos, (612) 145 0500
The Art House—by appt. only, 655 Revolucion, La Paz, BCS
Tel. (612) 165-5020

Art Talk continued from page 6

The sculptor, Massimo Bertolucci, was working within the framework of this rather existential artistic philosophy, creating beautiful but forlorn abstracted images of alienated figures in fragments of a ruined world, a la Samuel Becket's "Waiting for Godot." His work and Martina's ideas were an exciting brew. We worked together on several dramatic projects; individually, I worked on several pieces portraying the endurance of beauty, the harmonies of glass images rising from the clutter, fragments, dislocations of the metals from which they were combined. Embodying a favorite line in a poem by D.H. Lawrence, "I rise in flames, cried the Phoenix."

But life and feelings overcame theory. The beauty, in all its guises, of the natural world of the landscape of Tuscany took over, and I opened myself and my work to nature—and to my own nature. The colorful brilliance of fused glass imbued with the glories of rolling multi-colored hills, fields of red poppies, rows of cypress trees, deep horizons and clear blue skies. No existential ironies, juxtapositions, stoic endurance.

And of course here in Baja California Sur, the intense colors and contrasts of sea and desert, mountains and bays, the extremes of light have deepened my love of and unmixed expression of the wonders of the natural world. How could anyone live here without being influenced by the brilliant drama of this piercing light, these unique landscapes and their colors?

This focus on the beauties of nature, once underway, can lead one also to memories and feelings, to images of nature beyond the drama of the landscapes of Baja. And so, I came upon the memory of floating, falling leaves in autumn, lyrical, gentle, not fading and forlorn, and created a vertical triptych of three glass panels, which I call "September Song."

Still, in one last turn of how the imagination works, I think of a current deflection, an unexpected influence for which I am thankful.

It happened that a while back, in the room of a hotel in which we were staying there was a sample of the imagery of simple folk art, cloth weavings, birds, animals, flowers, in unusual (for Mexico) pale colors, playful, floating in free patterns. I was drawn in, and I looked into that whole tradition. I still bother storekeepers taking pictures of pieces, large and small, in their shops.

My interest was deepened, turned into strong feelings by my meeting Juan Vazquez Menor, from the small town of Temalacatzingo in the state of Guerrero. With painstaking craft, patience, and intense integrity, he and his family paint delicate yet joyous patterns in subtle colors on lacquered gourds of various sizes. It is a technique and dedication that predate the Conquest.

He explained and illustrated his technique and materials, but what was more important for me was what he revealed about himself. The continuing belief in and love

ART TALK continued on page 44

Festival GastroVino

continued from page 5

de maridaje para 100 personas, se servirán 8 tiempos, con cuatro de las mejores casas vinícolas boutique de Baja California, con enólogos presentando cada emparejamiento con reconocidos delicias culinarias del chef Dany Lamote. El mismo viernes se llevará a cabo la Primera Cata a ciegas de vinos en el estado (concurso para aficionados), con 24 vinos mexicanos.

El domingo 25 de mayo, el fin de semana GastroVino continúa con un burbujeante Brunch en la playa con música de blues en vivo, tapas de mariscos frescos y los mejores vinos espumosos de México de Freixenet en Querétaro.

Los boletos para todos los eventos están disponibles en **La Bodega de Todos Santos** y **El Tecolote Bookstore**. Los boletos también están disponibles en La Paz en la tienda GotBaja y en San José del Cabo en la galería Pez Gordo en the Shoppes at Palmilla. Además de su propia copa oficial del festival GastroVino, su boleto de entrada incluye siete catas de vino y cinco tapas. Vino por copa y comida adicional estará disponible a la venta, así como todas las botellas a precios especiales de todas las casas vinícolas.

GASTROVINO CALENDARIO DE EVENTOS

Cata de vinos Desafío BCS 23 de mayo 12 a 2 pm

Presentado por el Ing. Luis Raventós, enólogo jefe de Freixenet México de Querétaro. 24 vinos Premium para degustar a ciegas de todas las bodegas que participan, con hoja de puntuación. 50 plazas disponibles, premios en efectivo y las botellas para las 3 mejores puntuaciones de cata. Precio, por determinarse.

Cena de Maridaje 23 de mayo, 7:30 pm

Ocho vinos premium presentados por 4 casas vinícolas boutique de la Baja, combinado con sabores locales del chef Dany Lamote en el Hotel California. Entretenimiento brindado por la destacada violinista electrónica Rachel Grace y mucho más. 100 asientos solamente. \$100 usd / 1200 pesos.

Evento Principal 24 de mayo, la 2 a 7 pm en la Plaza Pública

Más de 12 de las mejores bodegas de México incluyendo Cava Maciel, Vinos Shimul, L.A. Cetto, Cavas Valmar, Santo Tomás, Monte Xanic y más. Más de 15 de los mejores restaurantes del estado, música en vivo, una subasta silenciosa y más. El valor de los boletos es de 350 pesos en preventa / 450 pesos el día del evento.

Beach Bubbly Brunch 25 de mayo, 11 am a 3 pm

Cinco de los mejores vinos espumosos de México de Viña Doña Dolores de Querétaro. Servidos en la playa, acompañados con mariscos frescos de la zona y blues en vivo. Precio por determinarse.

Para obtener más información y actualizaciones, visite Facebook: GastroVino Todos Santos Baja o www.gastrovino.mx



Baja Beans Roasting Company Alec and April Tidey

Alec and April Tidey, originally from Vancouver, British Columbia—pulled the first shot of their own roasted coffee in November 2010, and have been supplying the best Baja java ever since. People line up not just for a fresh-roasted espresso, mocha, or latte fix, but also for their irresistible baked goods, like scones, biscuits, muffins, carrot cake, brownies, and April's grandmother's chocolate cake.

Sharing a lifelong passion for the brew, Alec and April Tidey's focus from the beginning was "all about the coffee." What came a bit later was the realization that the best accompaniment to a perfect cup of coffee is a really great bakery—which has expanded to include quiche and breakfast sandwiches on a buttermilk biscuit. April is now working on perfecting an amazing bread recipe for loaves and sandwiches. The rich baking tradition started

early in April's family. Her grandmother, mother, and aunt are all bakers; and not only did they share their family recipes, but, more importantly, their techniques. It's not just the ingredients that make those mouthwatering results!

For coffee, try the espresso drinks with any of the roasts. Their limited-edition specialty coffee, Marago, is grown in small batches and is only available for a few months of year.

April's favorite baked goodie is the orange and cranberry scones; but customers also rave about the carrot cake, as well as the moist chocolate cake with its decadently rich icing—made with 100% dark cocoa.

Alec, April, and their staff are well aware that it is the combination of its location and friendly and comfortable atmosphere that has made the unique Baja Beans Roasting Company a favorite gathering place for the local community. We concur!

Casual outdoor, sit down, and take out. Serving fresh-roasted coffee, espresso, mochas, and lattes. Fresh-baked scones, biscuits, muffins, cakes, and quiche. Mastercard and Visa accepted. Located in El Pescadero, #28 on the Pescadero map. Open Tuesday through Sunday, 7 am to 3 pm. The popular Sunday Brunch and Community market takes place from 9 am to 2 pm. Tel. (612) 143-7138 www.bajabeans.com



On the Cover

Emanuela Gardner



"I was a painter in Rome and my artistic passions evolved into photography when I moved to New York in the early 80's. I liked photography because I had a need to be less isolated and achieve the results of my work much faster."

Emanuela Gardner was born in Verona, Italy in 1952 and was raised in Rome. She studied philosophy at the University of Rome and continued to develop her skills as a painter and photographer that had been her passions since childhood. Emanuela arrived in New York in 1981 after having spent three years in London and two years in India. While in New York, she joined the Art Student League to continue to develop as a painter. During this period she received an assignment from Italian Vogue to photograph Jeff Koons, this was the beginning of her career as portrait photographer which over the past 20 years has included Raul Julia, Carl Bernstein, Leo Castelli and Walter Cronkite to name a few. Aside from her portrait work, Emanuela has an extensive body of work as a landscape photographer.

"For over 25 years I have worked as a portrait photographer, working primarily in black and white. My work is now evolving into color images. I am transforming the black and white shadows in my mind into details of color; they then become fragments of reality that I didn't see before."

—Emanuela Gardner

Emanuela first came to Todos Santos in January 2005 to visit with friends and in 2008, moved to Todos Santos and built her home. She has exhibited her landscapes in New York, Los Angeles, Miami, Rome, Paris and Mexico. More recently her current collection 'Fantasia' was exhibited at the Hotel Casa Tota gallery in Todos Santos—a creation of images on canvas, full of color and wonder.

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De la Portada Emanuela Gardner

Traducido por Elena Ascencio Ibáñez

Emanuela Gardner nació en Verona, Italia, en 1952 y creció en Roma. Estudió filosofía en la Universidad de Roma y continuó desarrollando sus habilidades de pintora y fotógrafo, mismas que habían sido sus pasiones desde la infancia. Emanuela llegó a Nueva York en 1981 tras haber pasado tres años en Londres y dos años en India. Mientras estaba en Nueva York, se unió a la Liga de Estudiantes de Arte para continuar desarrollándose como pintora. Durante este periodo, Vogue Italia le asignó la tarea de fotografiar a Jeff Koons; esto fue el comienzo de su carrera como fotógrafa de retratos, misma que durante los 20 años pasados ha incluido a Raúl Julia, Carl Bernstein, Leo Castelli y Walter Cronkite, por nombrar a algunos. Aparte de su trabajo de retratos, Emanuela tiene una extensiva obra como fotógrafa de paisajes.

"En Roma fui pintora y mis pasiones artísticas evolucionaron en fotografía cuando me mudé a Nueva York a principios de los 80s. Me gustó la fotografía porque tenía una necesidad de estar menos aislada y de conseguir los resultados de mi trabajo mucho más rápidamente."

Durante más de 25 años he trabajado como fotógrafa de retratos, trabajando primordialmente en blanco y negro. Mi trabajo ahora está evolucionando hacia imágenes en color. En mi mente estoy transformando en detalles de color las sombras del blanco y negro; se vuelven fragmentos de la realidad que no había visto antes."

—Emanuela Gardner

Emanuela vino a Todos Santos por primera vez en enero del 2005 a visitar amigos y en el 2008 se mudó a Todos Santos y construyó su casa. Ha exhibido sus paisajes en Nueva York, Los Ángeles, Miami, Roma, París y México. Más recientemente su colección actual "Fantasía" fue exhibida en la Galería del Hotel Casa Tota en Todos Santos. Una creación de imágenes en lienzo, llenas de color y asombro.

EMANUELA GARDNER

MIXED MEDIA



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y Rangel, Todos Santos, B.C.S., México.



by / por Bryan Jáuregui, Todos Santos Eco Adventures
traducido por Elena Ascencio Ibáñez

fotos por / by Carlos Aguilar

If SmartFish founder Hoyt Peckham has his way, diners in the high-end restaurants of Los Cabos will soon be guaranteed something that may have eluded them for some time—fish caught sustainably in the waters of Baja California Sur.

It seems hard to imagine that restaurants located on a spit of land between two vibrant oceans would have to import fish, but that is exactly what has been happening. Says Drew Deckman, founder and chef of restaurants in Los Cabos and Valle de Guadalupe, “It’s not that there aren’t fantastic fish in the local waters—some of the best seafood in the world is here. The issue is that some methods for catching and processing fish can destroy quality, so sometimes I have to go out with local fishermen myself to provide the quality of fish that we’re willing to serve our customers. It’s a shame.”

Hoyt Peckham describes the problem faced by fishing cooperatives throughout Baja. “Many of our local fishing cooperatives in Baja have become caught in a vicious cycle. They are very good at fishing, but they don’t have the capital or the capacity to bring their fish to market, which puts them at the mercy of the buyers. They end up receiving very poor prices for their fish, so every time SMARTFISH continued on page 26

Si el fundador de SmartFish, Hoyt Peckham se sale con la suya, los comensales de los restaurantes de alta cocina de Los Cabos pronto tendrán garantizado algo que tal vez los haya eludido por un rato: pescado sacado de manera sustentable de las aguas de Baja California Sur.

Parece difícil imaginar que los restaurantes ubicados en una tira de tierra entre dos océanos vibrantes tuvieran que importar pescado, pero eso es exactamente lo que ha estado sucediendo. Drew Deckman, fundador y chef de restaurantes en Los Cabos y en el Valle de Guadalupe dice: “No es que no haya pescado fantástico en las aguas locales; aquí hay de lo mejor de los mariscos y pescados del mundo. El asunto es que algunos métodos para atrapar y procesar el pescado, pueden destruir su calidad, así que a veces tengo que salir yo personalmente con los pescadores de la región para poder proveer la calidad de pescado que queremos servirles a nuestros clientes. Es una lástima.”

Hoyt Peckham describe el problema que enfrentan las cooperativas pesqueras a lo largo de la Baja. “Muchas de las cooperativas pesqueras de la región en la Baja han caído en un círculo vicioso. Son muy buenos para pescar, pero no tienen el capital o la capacidad de llevar SMARTFISH continúa en página 27



Dharma Talks & Meditation Sunday Mornings

Guided by Robert Hall 10-11:30 am Cañada del Diablo
East'end of Calle Centenario, Todos Santos
www.robertkhall.com



IT'S NOT ALL DIRE STRAITS IN BCS

Of course not all fishing cooperatives in Baja are subject to the same forces Hoyt describes. Many receive good prices for their fish and have catching and processing techniques that deliver a high quality product to consumers. In Todos Santos, for example, fisherman Agustín Agundez reports that they receive 60 pesos per kilo for desirable fish like cabrilla and huachinango. While some Todos Santos fishermen do use gillnetting, they also fish with hook and line to ensure that local restaurants have the great quality fish for which they are rightfully famous.

Agustín Agundez

photo: Bryan Jáuregui

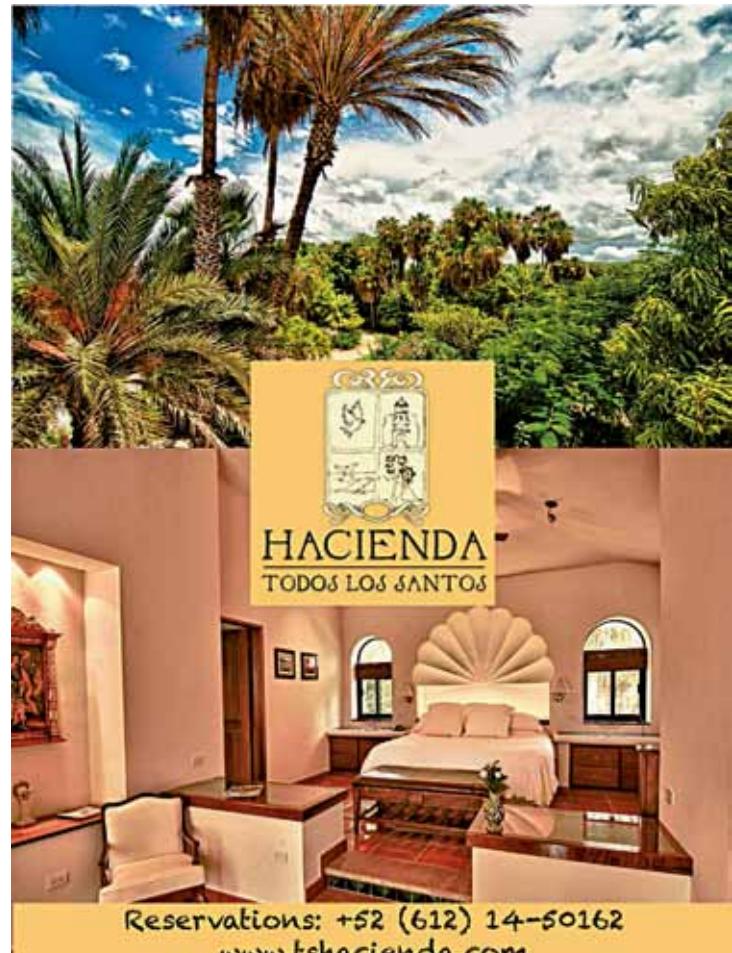
Chef Dany Lamote of

Santo Vino has a great working relationship with the local fishermen. "The fishing cooperatives in Todos Santos know the quality that Santo Vino demands and we are very pleased with the fish we get here. We often buy the fish right off the boat and it is still very cool and very fresh."

NO TODO ES NEGRO EN TODOS SANTOS

Por supuesto que no todas las cooperativas pesqueras en la Baja están sujetas a las mismas fuerzas que Hoyt describe. Muchas reciben buenos precios por su pescado y poseen técnicas de pesca y de procesamiento que resultan en la entrega de un producto de alta calidad a los consumidores. En Todos Santos, por ejemplo, el pescador Agustín Agundez reporta que reciben 60 pesos por kilo por huachinango y cabrilla, pescados que la gente quiere. Mientras que algunos pescadores de Todos Santos utilizan redes de enmalle, también pescan con anzuelo y con piola para asegurarse de que los restaurantes de la localidad tengan el pescado de gran calidad por el que se han ganado merecida fama.

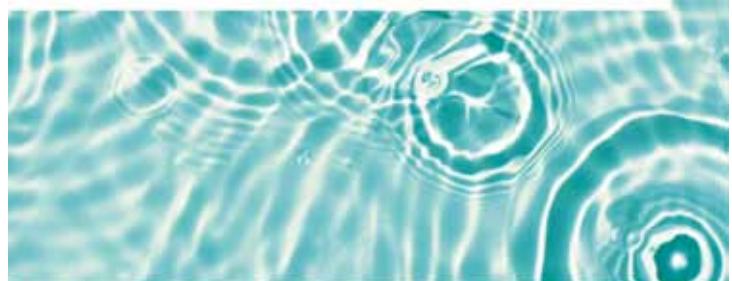
El Chef Dany Lamote, de Santo Vino, tiene una maravillosa relación de trabajo con los pescadores de la localidad. "Las cooperativas pesqueras en Todos Santos conocen la calidad que Santo Vino exige y estamos muy satisfechos con el pescado que obtenemos aquí. Con frecuencia compramos el pescado justo de la panga y está todavía muy frío y muy fresco."



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april

April 6 | DAYLIGHT SAVINGS TIME begins in Mexico.

April 6 | 5:30 pm, SUNSET YIN/RESTORATIVE YOGA AND KIRTAN with Allison Eaton at Baja Zen by Playa Los Cerritos. www.baja-zen.com info@baja-zen.com facebook.com/BajaZen 612-142-5038

April 12 | 6 pm, RHYTHM RAP-TURE at Teatro Luna Azul on the Otro Lado in Todos Santos. An evening of jazz, modern and other styles of dance with Alexis Burns and fellow dancers. Pure abandon and raw emotion through movement. Doors open at 6 pm for dinner, show at 7:30 pm. 100 pesos goes toward food and drinks. For information: www.teatrolunaazul.com, bluemooninbaja@yahoo.com

April 13 | 10 am – 4 pm, 21ST ANNUAL LOS BARRILES FESTIVAL DE ARTES at the Hotel Palmas de Cortez in Los Barriles. Sponsored by the Asociación de Artes on the East Cape. Booths are \$325 mn/\$30 usd paid in advance or \$400 mn/\$35 usd the day of event. Pre-pay locations are as follows: Baja Beach Co in Los Barriles at Plaza del Pueblo and Baja Books & Maps, in San José del Cabo. For more information: <http://www.eastcapearts.com>

April 13 - 20 | LA SEMANA SANTA.

April 14 | TOTAL LUNAR ECLIPSE.

April 20 | EASTER SUNDAY

April 27 | 9:30 - 11:30 am, ACRO YOGA at Baja Zen (near Playa Los Cerritos). \$200 pesos suggested donation. www.baja-zen.com, info@baja-zen.com, facebook.com/BajaZen 612-142-5038

April 27 | 10 am, COMMUNITY CLEANUP sponsored by *Amigos de El*

Pescadero. A group will meet in the San Pedrito area for both San Pedrito arroyo and the road leading to the highway road trash collection. Meet at Agricole, at km 61 on Hwy. 19. Gloves and trash bags will be provided by *Amigos de El Pescadero*. All ages welcome to help and to join the after event gathering at El Nido in San Pedrito. www.PescaderoLife.com

April 27 | 4 pm, OPEN READING at Michael's at the Gallery in Todos Santos. All are welcome. Original works under 5 minutes.

may

May 2 | 9 am, YOGA WITH LIVE DRUMMING at Baja Zen (near Playa Los Cerritos). All proceeds to be donated to Pescadero dog rescue. info@baja-zen.com, www.baja-zen.com, facebook.com/BajaZen 612-142-5038

May 10 | DÍA DE LAS MADRES

May 11 | MOTHER'S DAY in the US and Canada.

May 11 | 11 am – 1 pm, MOTHER'S DAY 'FUNKY FASHION BRUNCH' at **Carnitas Uruapan** in Todos Santos. \$120 pesos / \$10 usd. Wear your favorite outfit from Tesoro Escondido Segunda. Special guest models and door prizes. Information and reservations after April 25: zandra4baja@yahoo.com

May 11 | TODOS SANTOS HUMMINGBIRD FESTIVAL at the Centro Cultural "Prof. Nestor" in Todos Santos. Sponsored by ProFaunaBaja, in partnership with **Todos Santos Eco Adventures**. The festival will be a celebration of the hummingbirds and migratory birds in our region. The preliminary results of the first citizen scientist hummingbird monitoring project in Todos Santos and El Pescadero will be presented. The festival will include special guest speakers, live music, a "Fish Bowl" raffle, photo contest,

children's art contest, and workshops by non-profit environmental organizations. Proceeds from the raffle will be used to support ProFaunaBaja's continuing bird conservation and habitat research in Todos Santos and Pescadero. ProFaunaBaja is a non-profit project dedicated to research, education, and conservation of coastal biodiversity and habitats for declining species. For more information, see our article on page 24.

May 15 - 17 | THE 5TH ANNUAL CABO MARINE SHOW at IGY Marina Cabo San Lucas. This year's fifth anniversary edition will feature a used-boat market, local and domestic yacht brokers, marine products and services, art exhibits and fine jewelry along the boardwalk exhibit area, surrounded by numerous restaurants and bars. The traditional VIP cocktail receptions will be held at L-Dock, where exhibitors can relax and conduct business. For more information: info@maseventos.com +52 (55) 5605-5054 or +52-1 (55) 5434-3747

May 18 | 4 pm, OPEN READING at Michael's at the Gallery in Todos Santos. All are welcome. Original works under 5 minutes.

May 23 - 25 | 3RD ANNUAL GASTROVINO FESTIVAL DE TODOS SANTOS. For more information, see our article on page 4.

june

June 4 | 6 pm, 'CINE Y CENA MEXICANA' at **Carnitas Uruapan** in Todos Santos. Enjoy six specialty dishes including Carnitas Uruapan's famous pozole and carnitas, as well as salad and dessert and watch a Mexican film (English subtitles). \$150 pesos / \$12 usd, does not include drinks or tip. Reservations after May 25: zandra4baja@yahoo.com

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ARCHITECTURE

every week

sunday

9 am – 2 pm, **SUNDAY BRUNCH AND COMMUNITY MARKET** with live music at **Baja Beans** in Pescadero.

monday

9:30 am – 2:30 pm, Basilfield **ORGANICS** on calle Márquez de León across from Alma's Tamales, Todos Santos.

10 am – 1 pm, *Palapa Society of Todos Santos* **LIBRARY & RINCON DE CUENTOS OPEN**.

5 – 8 pm, **FLIGHT NIGHT** at **La Bodega de Todos Santos**. Featuring Baja wine tasting, live music and tapas.

6 pm, **PASTA NIGHT** at **Shut Up Frank's** in Todos Santos.

tuesday

8:30 am – 1 pm, **LA PAZ FARMER'S MARKET** on calle Madero between 5 de Mayo and Constitución, La Paz.

9 am – 12 pm, **LA PAZ FARMER'S MARKET** at 5 de Febrero and the start of the malecón, La Paz.

1:15 pm, **FREE MEXICAN CULTURAL PRESENTATION** in easy Spanish. *Se Habla...* La Paz Spanish Language School, La Paz.

6 – 10 pm, '**ROCK AND TACO NIGHT**' at **Chill n Grill** in Todos Santos.

wednesday

7 am – 1 pm, **LOS CABOS ORGANIC MARKET** on Camino del Colegio, sn at the Pedregal, Cabo San Lucas.

9 am – 12 pm, **FARMER'S MARKET (Mercado Local)** at **La Esquina**, Todos Santos.

9:30 am – 2:30 pm, Basilfield **ORGANICS** on calle Márquez de León across from Alma's Tamales, Todos Santos.

10 am – 1 pm, *Palapa Society of Todos Santos* **LIBRARY & RINCON DE CUENTOS OPEN**.

5 – 8 pm, **BIG RED WEDNESDAY** at **La Bodega de Todos Santos** with live music.

6 – 10 pm, **OPEN MIC** with Los Tocayos at Marina's Restaurante in Pescadero. 30 pesos cover.

thursday

8:30 am – 1 pm, **LA PAZ FARMER'S MARKET** on calle Madero between 5 de Mayo and Constitución, La Paz.

5 – 9 pm, **ARTWALK** in the San José del Cabo historic district. Takes place through the end of June.

6 pm, **STEAK NIGHT \$100 PESOS** at **Shut Up Frank's** in Todos Santos.

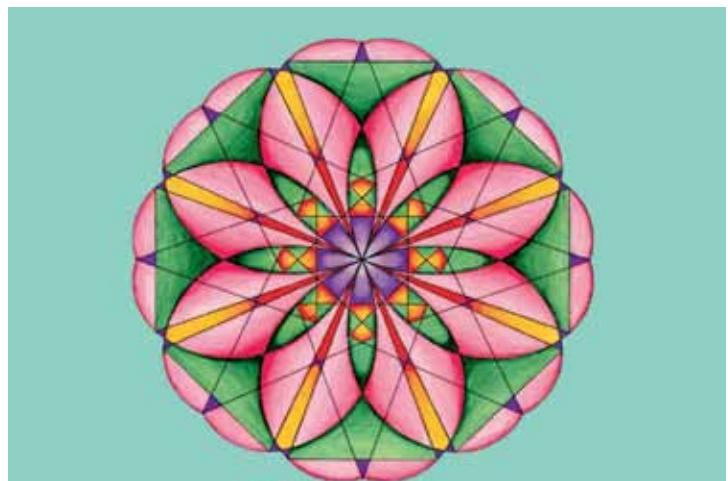
6 – 10 pm, **LIVE MUSICA MEXICANA** at **Chill n Grill** in Todos Santos.

7 – 10 pm, **LIVE MUSIC** with "Pepe and Friends" at **La Copo Bar** at **The Todos Santos Inn** in Todos Santos.

7:30 pm, **CINE ABAJO ESTRELLAS** in Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz

9 – 11 pm, **OPEN MIC NIGHT** at **La Encantada**, La Paz.

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El Festival del Colibrí

Traducido por Elena Ascencio Ibáñez



Hummingbird Festival

by / por Bryan Jáuregui

photo by / foto por Kaia Thomson

Birders unite! The First Annual Todos Santos Hummingbird Festival is coming to town and oh what a jubilee it will be! Music, art, food, contests—all will be part of the fun as we celebrate hummingbirds and International Migratory Bird Day. It will all take place starting at noon on Sunday, May 11 at the Centro Cultural "Professor Néstor," and there will be a terrific range of activities to enjoy. You'll be able to check out Grammy-award winning trumpet player Terry Townson serenading the birds, then participate in a birdsong matching workshop by WildCoast/CostaSalvaje. You'll have the chance to put on your best rockin' robin dance moves with Gabo Fuentes' Mexican rock band then indulge your artistic sensibilities in Environment for the America's bird mask decoration and masquerade parade. The Palapa Society of Todos Santos' EcoKids' workshop will give you

HUMMINGBIRD FESTIVAL cont.on page 44

¡Avistadores de aves: uníos! ¡El Primer Festival Anual de Colibríes de Todos Santos viene al pueblo y qué júbilo será! Música, arte, comida, concursos—todo será parte de la diversión mientras celebramos a los colibríes y el Día Internacional del Ave Migratoria. Todo tendrá lugar a partir del medio día el domingo 11 de mayo en el Centro Cultural Profesor Néstor, y habrá un abanico tremendo de actividades para disfrutar. Podrá escuchar al trompetista Terry Townson, ganador de un premio Grammy, dando una serenata a las aves, luego participar en un taller a cargo de WildCoast/CostaSalvaje para encontrar la correspondencia entre aves y sus cantos. Tendrá la oportunidad de utilizar sus mejores movimientos de baile con la banda de rock mexicano de Gabo Fuentes y después ser indulgente con sus sensibilidades artísticas en la decoración de máscaras

de Environment for the America's bird y su desfile de máscaras. El taller EcoKids de La Sociedad de la Palapa le dará los mejores consejos para hacer casas de pájaros mientras los de Aqui Yoga harán una demostración de las mejores posturas para técnica avanzada de avistadores de aves. Los ornitólogos de la Universidad Autónoma de BCS en La Paz serán los anfitriones de un taller sobre los nidos de colibríes y el artista de la localidad, Gabo Junior, creará camisetas personalizadas con un tema alrededor de las aves para los asistentes al festival. ¡Y todo esto es sólo la punta del iceberg! Los alumnos del CECYT presentarán un baile tradicional mexicano y habrá talleres sobre la elaboración de todo, desde miel hasta adobes. Ah, y sí, ¡habrá mucha comida fenomenal además de mariachis!

La organización sin fines de lucro, ProFaunBaja, es **FESTIVAL DEL COLIBRÍ** continúa en página 48

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10 am – 1 pm, *Palapa Society of Todos Santos* **LIBRARY & RINCON DE CUENTOS OPEN**.

6 - 9 pm, **LIVE MUSIC** at **Brody's Pizza** in Pescadero.

6 pm, **ASIAN SPECIALTIES** at Michael's at the Gallery in Todos Santos.

6:30 – 10:30 pm, **LIVE MUSIC** at the "Sky Lounge" Tapas Bar at **Guaycura Boutique Hotel**.

7 – 10 pm, **LIVE MUSIC** with "Pepe and Friends" at **La Copa Bar** at **The Todos Santos Inn** in Todos Santos.

7:30 pm, **CINE ABAJO ESTRELLAS** in Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz

9 – 12 pm, **LADIES' NIGHT** at **La Encantada**, La Paz.

saturday

8 am – 12 pm, **LOS CABOS ORGANIC MARKET** on Camino del Colegio, s/n at the Pedregal, Cabo San Lucas.

8:30 am – 1 pm, **LA PAZ FARMER'S MARKET** on calle Madero between 5 de Mayo and Constitución, La Paz.

9 am – 3 pm, **SAN JOSÉ DEL CABO ORGANIC MARKET** (Mercado Organico) just outside the San José historic district in Huerta María on the Camino a Las Animas. Look for the signs at the big arroyo off Avenida Centenario.

3 pm, **TODOS SANTOS WEEKEND** with Wendy Rains radio program on 96.3 Cabo Mil FM.

9 am – 12 pm, **LA PAZ FARMER'S MARKET** at 5 de Febrero and the start of the malecón, La Paz.

10 am – 1 pm, *Palapa Society of Todos Santos* **LIBRARY & RINCON DE CUENTOS OPEN**.

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7 – 10 pm, **LIVE MUSIC** with "Pepe and Friends" at **La Copa Bar** at **The Todos Santos Inn** in Todos Santos.

7:30 pm, **CINE ABAJO ESTRELLAS** in Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz

8 – 11 pm, **LIVE MUSIC** at the Hotel California. Call for details 145-0525.

9 – 11 pm, **LIVE MUSIC** at **La Encantada**, La Paz.

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Porfirio Zuñiga displaying a hand-caught sand bass.

Porfirio Zuñiga presenta una cabrilla rayada.

they fish they have to make up for the low prices with high quantities. For example, the fishermen in Gulf Ulloa near Magdalena Bay sell some of their fish for between 5 and 8 pesos per kilo. By comparison, used PET plastic bottles fetches 9 or 10 pesos per kilo. This means that these fishermen are literally selling their fish for less than garbage, and to break even at that rate they need to catch and sell 800 kilos per day. To make money they need to do 1,000 kilos per day, and there is no way for a small boat to maintain quality at those volumes. This is the reverse alchemy that plagues Baja fishermen: they catch something that could be worth gold, but they're selling it for less than garbage."

The mission of SmartFish is to reverse that equation and the overfishing that it fuels. Fishing is at the heart of communities throughout the Baja peninsula, and SmartFish aims to empower local fishermen and their families to rescue the value of their product, while avoiding the predicted extinction of key target species. Says Hoyt, "Here we are on one of the most pristine coasts in North America, fishing every day in the "Aquarium of the World," but distinguishing customers are importing their fish. We have to reverse that trend." Otherwise, fears Hoyt, these communities could be marginalized, with a good swath of the social fabric of Baja destroyed in the process.

The current quality problems stem from three main factors: how the fish is caught, how it is stored, and how it is processed.

HOW IT IS CAUGHT: Many fishermen use gill nets or traps to catch the volumes they need. These processes produce stress in the fish, which leads to a dramatic increase in blood flow, as well as the excretion of hormones and enzymes. These factors lead to an accelerated degradation of the fish's flesh when it dies, meaning a much poorer quality of fish reaches the shore.

In addition, fish often suffocate in the traps and gill nets, which means they are dead by the time they are brought on board the boat.

HOW IT IS STORED: The small fishing pangas of some fishermen have no refrigeration to speak of, so these large volumes of fish are simply dumped in the bottom of the boat where they cook in the hot sun all day. Needless to say, this seriously degrades the quality of the meat. Further, when they reach the shore, in many cases these mounds of fish are just shoveled onto the ground where they continue to cook in the hot sun.

HOW IT IS PROCESSED: In some places, the fishermen's families typically process the fish at the beach on wooden tables in the sun, and with a large catch, processing can take quite a long while.

The SmartFish Difference. Hoyt and his team set out to address these problems by forming a social venture with five fishing cooperatives in Magdalena Bay. The fishermen quickly grasped Hoyt's vision of higher profitability and sustainability, and Hoyt helped them gain access to funding for the equipment and training they needed to make the vision a reality. The fishermen successfully switched from their high volume, high bycatch gillnetting and trapping techniques to much smaller volume / no bycatch hook and line fishing and eco-traps that have escape hatches for smaller fish and barriers to larger fish. All fish are brought in alive by hand, quickly dispatched and bled, and then immediately put into icewater, maintained below 4°C. "This process generates fish that is dramatically different in quality, and the high-end chefs have really been blown away." Says Drew Deckman "Not only are we willing to pay a premium for the superb quality of fish coming out of SmartFish, we're willing to pay a premium

SMARTFISH continued on page 37

su pescado al mercado, lo que los pone a la merced de los compradores. Terminan recibiendo muy bajos precios por su pescado; así que cada vez que pescan, tienen que hacerlo en grandes cantidades para poder reconciliar por los precios bajos. Por ejemplo, los pescadores en el Golfo Ulloa cerca de Bahía Magdalena, venden algo de su pescado a un precio de entre 5 y 8 pesos el kilo. En comparación, las botellas de plástico PET usadas alcanzan 9 o 10 pesos por kilo. Lo que significa que estos pescadores están vendiendo su pescado a un precio más bajo que basura, literalmente, y para "salir tablas" a esos precios, necesitan pescar y vender 800 kilos al día. Para hacer dinero necesitan llegar a los 1000 kilos al día; y no hay manera de que un bote pequeño mantenga calidad a esos volúmenes. Esta es la alquimia reversa que plaga a los pescadores de la Baja: atrapan algo que vale oro, pero lo están vendiendo por menos que basura."

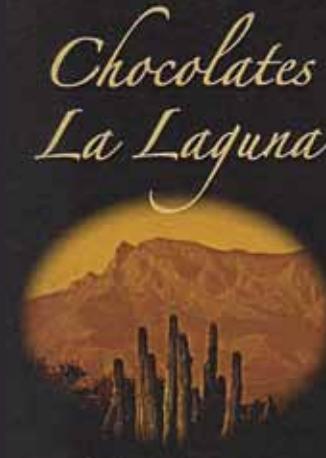
La misión de SmartFish es revertir esa ecuación y la pesca excesiva que provoca. La pesca es parte del corazón de comunidades a lo largo de la península de la Baja, y SmartFish pretende darles el poder a los pescadores locales y sus familias para rescatar el valor de su producto, al mismo tiempo que eviten la extinción que se predice de ciertas especies clave que son objetivo de la pesca. Hoyt dice: "Aquí estamos en una de las costas más prístinas de Norteamérica, pescando todos los días en el 'acuario del mundo', pero clientes distinguidos están importando su pescado. Tenemos que revertir esa tendencia." De lo contrario, teme Hoyt, estas comunidades podrían estar marginadas, con la destrucción de una buena parte de la tela social de la Baja en el proceso.

Los problemas actuales con respecto a la calidad surgen de tres factores principales: cómo se atrapa el pescado, cómo se almacena y cómo se procesa.

CÓMO SE ATRAPA: Muchos pescadores utilizan redes de enmallaje o trampas para atrapar los volúmenes que necesitan. Estos procesos producen estrés en el pescado, lo que lleva a un aumento dramático en el flujo sanguíneo, así como a la secreción de hormonas y encimas. Estos factores producen una degradación acelerada de la carne del pez cuando éste muere, lo que significa una calidad mucho peor en el pescado que llega a la orilla. Además, los peces con frecuencia se sofocan en las trampas y en las redes de enmallaje, lo que significa que están muertos para cuando los llevan a bordo del bote.

CÓMO SE ALMACENA: Las pequeñas pangas de pesca de algunos pescadores no cuentan con refrigeración, así que estos volúmenes grandes de pescado son simplemente lanzados al fondo del bote, donde se cocinan bajo el sol caliente todo el día. Sobra decir que esto degrada seriamente la calidad del pescado. Además, cuando llegan a la orilla, en muchos casos, estos montones de pescado son lanzados al suelo, donde continúan cocinándose bajo el sol caliente.

SMARTFISH continúa en página 46



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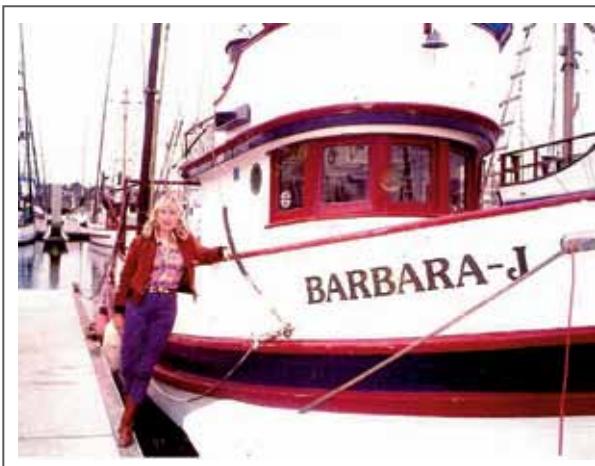
tiny TOWN

by Pamela Cobb

LA FE

Pew, just had one of those nights when a new pain emerges, throbs, it's in my temple, and it throbbed yesterday—IT MUST BE A BRAIN TUMOR. Wow, how many times does a person go there in one lifetime? Which then turned my mind to other related and unrelated issues: Is my will intact (of course not, my will is in English and I've known for nine years it has to be in Spanish); have I left embarrassing or incriminating papers, things that might tarnish my reputation? (What reputation? Who cares? I'll be dead. And after all, I was always nuts anyway—aren't most people?) My mind moved on to some of my more favorite and timeless obsessions: truth, even I know it's an impossible expectation for myself so why do I expect it from others; my husband's issues (a perfect way to distract me from my own); my failure to save the universe, despite being surrounded daily by the glories of nature. Retirement has presented me with endless periods of free time to question if I shouldn't be doing more. Is it just me? Is everyone else content to live in paradise except me? And yet others occasionally admit they feel like I do, they just have different obsessions. It's part of the aging process I guess because every day is now the most important day of my life.

A longtime local *gringa* recently asked me, "You don't plan to stay in Tiny Town when you're much older, do you?" Funny, I had rather planned on dying right here in my *barrio*, preferably on the porch watching the sunset. "When you're older," she continued, "and perhaps not in as good health, and unable to drive, you'll need someone to take you to the doctor or to the hospital in La Paz. And who will get your groceries for you if you can't get into



town? Plus your health insurance is in the States. What good will that do you if you're living down here? You don't want to become a burden on the local people of Tiny Town, do you?"

Yowser. That's more what ifs than my brain tumor scenario. It did occur to me that many *gringos* do move back to the States or wherever home was when they're older or

have health issues. And it did make sense—winding down your time on this planet in your birth country, a quick ambulance ride away from reliable medical care that would be covered by your American health insurance. But if history was any indication, there was one thing I never seemed to worry about—my future. In my occasionally reckless youth, I didn't imagine I'd have a future so why worry about it. But after running a commercial fishing boat for ten years, I converted from

devout atheism to a woman with a strong faith in a Higher Power. I never met a single commercial fisherman who didn't admit to a similar faith. A ferocious unpredictable sea with swells higher than your fishing vessel is a terrifying thing, and it's impossible to experience this without reaching out for something. In those seafaring years I managed to find myself in countless dangerous situations, yet somehow I was always guided gently back to shore in the end. After a while it's hard to believe in that much good luck, especially when you have known many more experienced seamen who perished at sea under just such conditions. After ten years, I walked away from my fishing boat with some very different beliefs than those I brought with me.

What's my point? Well, for some inexplicable reason my life just keeps working out, if you get my drift. I never really planned, certainly didn't save, and I didn't try to cheat the system or take the easy way out. I've followed my bliss, so to speak, and it has always worked out. Just lucky? I don't think so. When I first saw Todos Santos many, many years ago, I knew it was home. I had no strategy for ending up here, but I had faith it would happen...and

TINY TOWN continued on page 49

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THE BAJA SKY

by Roc Fleishman

Welcome to the April/May edition of *El Cielo*, highlighting interesting astronomical happenings above Baja California Sur.

We will have a "total" lunar eclipse on the night of April 14th/15th. The eclipse will start at about midnight, and the total phase from about 1 am through 2:25 am. The deepest eclipse will occur at about 1:45 am. Find a comfortable spot in a dark area and stay awake.

Every April we have a meteor shower named the Lyrids. This year it is supposed to peak at 2 pm on the 22nd so either the night before or the night after will probably be best. The moon rises in the middle of the night, and it will be fairly bright this means that the best viewing will be before moon rise each night. The radiant originates in the neighborhood of Lyra, hence the name, near the bright star Vega.

We also have the Eta Aquariid meteor shower peaking this year around noon on May 7th. The moon will set at 2 am on the 7th and 2:30 am on the 8th, allowing a chance to see some very fast meteors in the pre-dawn hours emanating from the constellation Aquarius.

April is a good month to see the "Southern Cross," the constellation Crux. You have to look due south just above the horizon at basically the right time of night in order to see it from here. The cross is upright and at its highest at about 11:15 pm on April 15th. By the end of May, it has gained four minutes a day, like the rest of the sky, and will then appear upright at 8:15 in the evening, when it is just

getting dark. You will need a clear night and a location with a low southern horizon. The best locations would be a southwest facing beach or the top of a hill or mountain.

April and May are also the best time to see my favorite globular cluster, Omega Centauri. It is a dim fuzz ball to the naked eye, but dazzling in binoculars or telescope. Look about 14 degrees above and to the left of the Southern Cross. Its light has traveled the 18,000 light years between us, but that is a short time compared to the apparent 12 billion years of age of its several million stars. It is thought to be the remaining core of a small galaxy long ago captured by our Milky Way galaxy.

APRIL

- 6 Jupiter and the first quarter moon overhead after sunset.
- 14 6 am, almost full moon with Mars above setting in west before sunrise.
- 16/17 Saturn will be close to the moon most of the night.
- 25 7 am, Venus and the waning crescent moon will rise before dawn in the east.
- 30 New moon visible with luck.

MAY

- 11 Mars and the moon will be up most of the night.
- 13/14 Saturn and the moon will be closest at 6 am before they set in the west.
- 25 Venus and moon rising in the east before dawn.
- 29 New moon in the sunset with lots of luck.

EL CIELO continued on page 45



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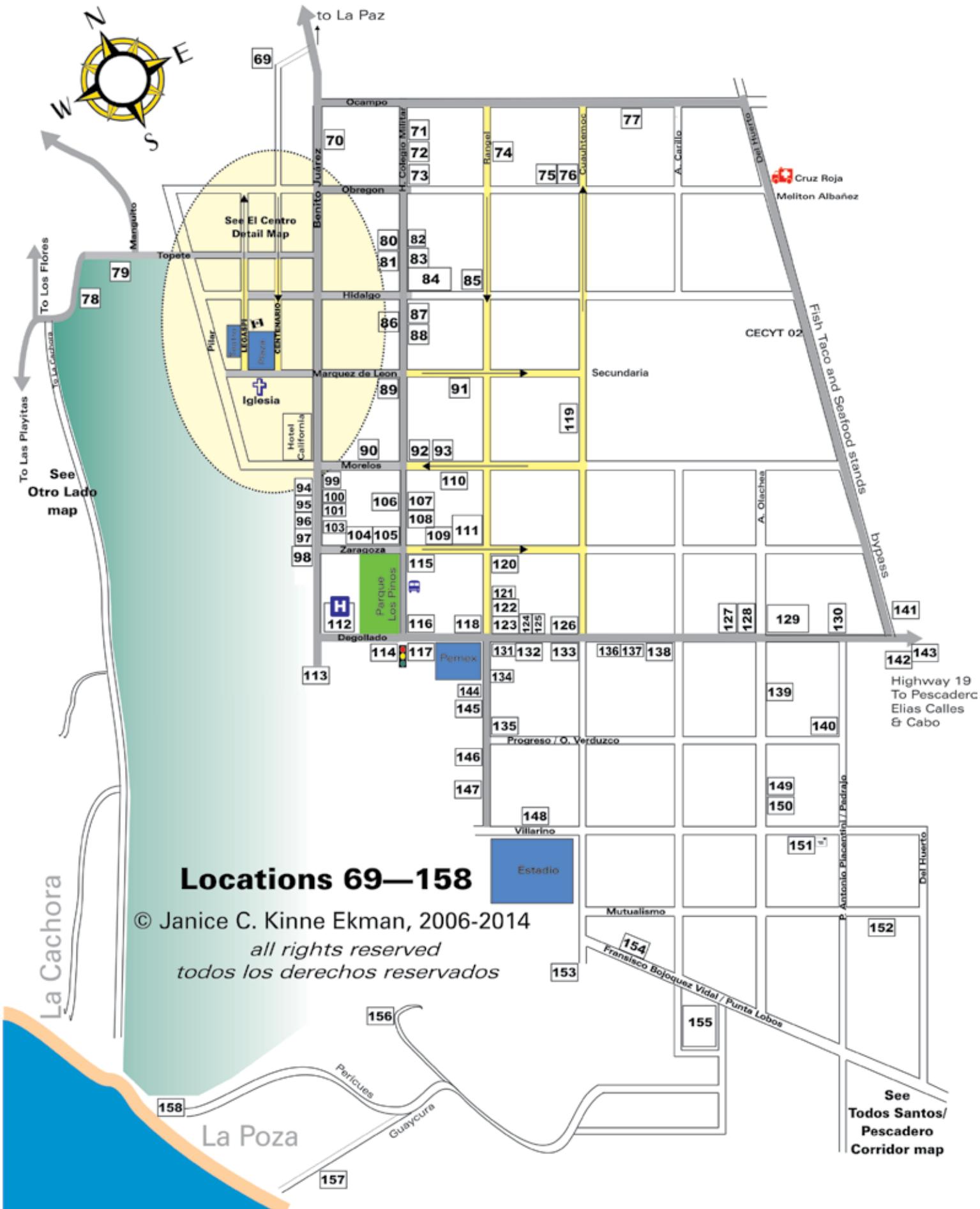
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VOCES DEL PUEBLO

by Janice Kinne

A recent visitor to the Todos Santos / Pescadero area was amazed at the quantity of "really good restaurants" here and we are inclined to agree. In this issue, we interviewed several local chefs and restaurateurs and found it a lot of fun and tasty! We hope that you enjoy the chef and restaurant profiles in, this, our first annual Baja "Restaurant Issue." For the complete text of the interviews, visit: <http://journaldelpacifico.com/blog/features>
iBuen Provecho!

There is no better way to sample the wines of Baja and the gastronomical delights of Todos Santos than at the **GastroVino Festival**. This year's 3rd annual Festival includes wine pairing dinners, wine tasting and a bubbly brunch. Don't miss the main festival that takes place in the *plaza pública* on May 24, featuring wineries, wine tasting, delicious morsels from area restaurants, live music and more!

There's more than good wine in Southern Baja—you can learn about the great coffee and fresh baked goods at **Baja Beans Roasting Company** and the artisanal spirits being brewed at **The Distillery** in this issue's profiles as well.

Fresh, quality fish and sustainable fisheries can go hand in hand. A report by *Oceana* uncovered the staggering amount of wasted seafood and marine life, known as bycatch, in several U.S. fisheries. This is a concern for communities and chefs in Baja as well. This issue, Bryan Jáuregui of **Todos Santos Eco Adventures** writes about two men's quest to educate fishermen and restaurants and help make Baja's fisheries sustainable with a program called SmartFish.

May 1, **Restaurante Tre Galline** is moving to share location with **Caffé Todos Santos**. Don't worry! You can still get

a great cup of coffee and a hearty Caffé Todos Santos breakfast or lunch, then come back for an elegant Italian dinner, pizza or scrumptious dessert in the evening.

We're look forward to the opening of **Gallo Azul** in the stunning new blue building on Zaragoza, just a half a block up from the park in Todos Santos. Gallo Azul will serve pizza, have a full bar and art too!

Artist Steve Thurston is opening his new **Gallery 365** on calle Militar in Todos Santos. Pop in if you see the door open. This season it will be open "By Appointment or By Chance."

You've probably noticed the colorful **Dana's Diner** in Pescadero, next to the Pemex. Next time you're passing through, stop in and enjoy old style hamburgers, hot dogs, veggie burgers, with French fries, onion rings, jalapeno poppers and more. Full bar with live music coming soon.

Baja isn't all art, wine and great food. Many authors also make their home here. Karl Eysenbach's book, **The Story of the Century**, set in in Baja and Los Angeles with romance, intrigue and suspense, is available at **El Tecolote Bookstore** in Todos Santos.

Do you have aches and pains in your body? Do you need relief from an injury or pain, new or old? Look into Yamuna Foot Fitness and Body Rolling taught by certified instructor Emily Gable at **Estudio Baja** located across from **Shut Up Frank's** in Todos Santos. Roll out your knots, open your joints and elongate your spine!

Certified Ayurvedic practitioner, **Valma Brenton** can assist you with natural well-being through yoga, Ayurveda and sustainable living. Call or email for a consultation.

May 11, take part in the first annual Hummingbird Festival, to be held at the Centro Cultural in Todos Santos. It's sure to be fun with art, music, food and guest speakers. There is also a hummingbird photo contest. Check out our article, in this issue for more details.

Fanlap, *Fundación Ayuda Niños La Paz A.C.*, is an non-VOCES continued on page 36



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todos santos / pescadero corridor

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beaches

PLAYAS

by Janice Kinne

Todos Santos lies inland along the rugged Pacific coast. There are miles of beautiful white sand beaches accessible down unmarked dirt roads.

This stretch of the Pacific Ocean is a very dangerous place to swim at any time of the year. Strong rip currents and backwash are common. People have drowned in waters near Todos Santos simply because they were too close to the ocean while on beaches with steep drop-offs. PROPLAYAS Todos Santos A. C. have placed warning signs at the most dangerous beaches and have lifeguards on duty daily from 9 am to 5 pm at Los Cerritos Beach.

You can access the **LA POZA** and **LA CACHORA** beaches via the La Cachora road. Both are suitable for walking, fishing, whale watching, relaxing or sunbathing. They are not swimming beaches. Because of the big waves breaking on the shore, La Cachora beach has become popular with skim boarders.

La Poza has a large freshwater lagoon that is great for bird watching.

When the lagoon is full, exercise extreme caution, especially if it has begun to overflow. People have drowned at La Poza beach in front of the mouth of the lagoon when the dune has broken and the lagoon flowed into the ocean.

- Do not attempt to surf or boogie-board the overflow.
- Do not swim in the lagoon when it is close to overflow; do not walk or drive across the mouth of the lagoon if it is even close to overflow.
- If you are going to swim in the lagoon be very careful. The lagoon may appear to be shallow, but has many sudden drop-offs and is actually very deep.

PUNTA LOBOS, named for a sea lion colony, is also known as the fisherman's beach. Simply follow Calle Francisco Bojorquez Vidal (formerly calle Punta Lobos) south out of town, or turn off at km 54 from highway 19. You will pass an old cannery from the days when fisherman could harvest sea turtles legally. There is a small freshwater lagoon at Punta Lobos with a shrine to the virgin.

The fishermen ride their panga boats on the waves onto the beach between 1 and 3 pm. Their return is exciting to watch and you can usually buy fresh fish from the cooperatives.

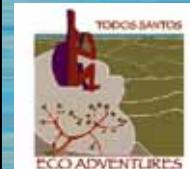
The two fishing cooperatives have exclusive rights to the "launch zone" at Playa Punta Lobos. For reasons of safety and due to past problems, boat launching at Punta Lobos is not permitted without their express permission.

The only recommended swimming beaches are outside of Pescadero. **SAN PEDRO**, also known as **PALM BEACH** (*Playa Las Palmas*) is near km 57. Its entrance is across highway 19 from the Campo Experimental—stay to the left as you pass the abandoned hacienda. Las Palmas is a beautiful, secluded beach surrounded by a palm grove with

BEACHES continued on page 36

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A photograph showing a person in a yellow shirt riding a wave on a surfboard. Another person is visible in the background. A yellow diagonal banner across the top right of the image says "Book now!"

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Two smaller photographs at the bottom. On the left, a man in a yellow shirt is surfing. On the right, a woman in a blue wetsuit is standing in the water. The background shows the ocean and some other people.

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Beaches

continued from page 35

a fresh water lagoon that is home to a variety of plants, birds, and wildlife.

Due to strong currents (especially near the rocky point), swimming is safer 50 meters from the rocks (Swim with caution and always have a land reference). The property surrounding Palm Beach is privately owned. The gates are open from 6 am to 9 pm daily. Car break-ins have been reported at Palm Beach. Leave your valuables at home!

PLAYA SAN PEDRITO is a rocky surfing beach around km 60, about 4.6 miles (7.4 km) from Todos Santos. There is a large San Pedrito RV Park sign at the entrance off the highway. (The trailer park is closed but usually open to cars.)

PLAYA LOS CERRITOS is located at km 64 about 8 miles (12.8 km) south of Todos Santos. Look for the turnoff after the hill, south of Puente El Pescadero. Los Cerritos is a popular spot for surfing, boogie boarding, swimming and fishing. Swim with caution due to strong riptides near the rocks. It is recommended to stay at least 50 meters from the rocks. The most secure swimming area is in front of the restaurant/bar. (Swim with caution and always have a land reference). There is a long stretch of beach to the south that is perfect for walking or running. Surfboard rentals and other services are available.

Baja Zen #36 on the Pescadero map, offers morning and evening yoga classes overlooking Playa Los Cerritos.

Collins Surf provides surfing lessons and board rentals at Playa Los Cerritos. Call for information.

La Sirena Eco-Adventures, #150 on Todos Santos map, provides kayak and snorkeling tours, fishing trips, beach shuttle, surfing lessons, surfboard and boogie board rentals.

Mario's Surf School provides surfing lessons, board rentals, repairs and accessories. Call for information.

Pescadero Surf Camp, #34 on the Pescadero map, provides surfing lessons and surfaris.

San Pedrito Surf Hotel, #9 on the Pescadero map, offers board rentals and surf lessons.

Todos Santos Eco Adventures, #157 on the Todos Santos map, offers surfing lessons, fishing trips, guided cliff and beach walks, bird-watching at the lagoon, swimming with sea lions, and whale watching in Magdalena Bay.

Surf reports: checkout Baja under Mexico at www.wetsand.com/swellwatch

There are no restrictions for beach fishing at any beaches. Please respect our beaches and help protect the sea turtles, don't leave trash or drive on the dunes or beaches.

Voces continued from pg 33

profit organization that helps keep children in school in La Paz. They operate a dining room and library in Colonia Laguna Azul, one of the poorest neighborhoods within the jurisdiction of La Paz and raise funds to keep children in school.

According to the latest NOAA/CPC report, there is a 50% chance that equatorial waters in the Pacific will warm sufficiently to meet the criteria for an El Niño (warmer than average sea-surface temperatures). As a result, NOAA's Climate Prediction Center has issued an El Niño Watch for summer 2014. Make sure to protect your windows, doors and home interior with **Baja Hurricane Screens**. See their ad for more information.

We will see you soon with our Summer/Verano issue—the deadline is May 1.

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SmartFish

continued from page 26

for the sustainability that is inherent to this process. This is a major win for both the fishermen and the restaurants they serve in Baja." One of Smartfish's first customers was El Bismarckito, a much-loved seafood restaurant in La Paz. The owner, who has been selling seafood under the same trees along the malecón for over three decades, at first refused to believe that the fish came from Baja. When finally convinced, the only question she had was, "Can you get me more?"

For SmartFish the challenge now is not demand but supply. The success of the pilot cooperatives is inspiring others to follow suit, but not even all the boats in the those cooperatives have been converted; it takes at least one year to get a fleet up to the SmartFish standard. With a relatively small number of boats in the program, Hoyt currently can personally guarantee that the fish bought by El Bismarckito or Drew was not caught with a gillnet. But soon that will change as the number of fisherman in the system increases. To address this issue SmartFish is launching a process of traceability using the methods of ShellCatch (www.shellcatch.com) in which consumers can track a fish from capture to kill to processing to transportation.

This all adds to what Hoyt summarizes as SmartFish's "Value Rescue formula" that has yielded "impressive triple-bottom-line outcomes": 1. Economic outcome: fishermen are realizing important price increases, usually exceeding 100%; 2. Power outcomes: Fishermen take control of their economic destiny as price setters, and chefs and other retailers are able to offer sustainable and high quality seafood; and 3. Environmental outcomes: there is a 40-60% lower catch volume than the status quo for target species; there are minimum and in some cases maximum size limits; there is decreased fish bycatch and zero megafauna bycatch (no turtles, dolphins etc. killed in gillnets); and a switch to more resilient target populations, i.e. away from grouper and shark towards sand bass and yellowtail.

Drew Deckman is sold. "I'm the governor of Slow Food for the entire Baja peninsula and the vertical integration that Hoyt is seeking in the fishing cooperatives is exactly what I look for in every new location in which I establish operations. Before I was a chef I was a commercial fisherman and a master diver, so for me the SmartFish solution is ideal; it is the logical conclusion of all my efforts. It's fantastic to work with Hoyt and the cooperatives, and we're all excited about the change this will bring to the lives of fishermen in Baja." SmartFish, smart choice.

For more information on SmartFish you can visit their web site at <http://smartfish.mx/>

Todos Santos Eco Adventures: Adventures to swim with manta rays, whale sharks, sea lions and see dolphins and whales in the Pacific Ocean and the Sea of Cortez arranged by request. Visit the website at: www.TOSEA.net



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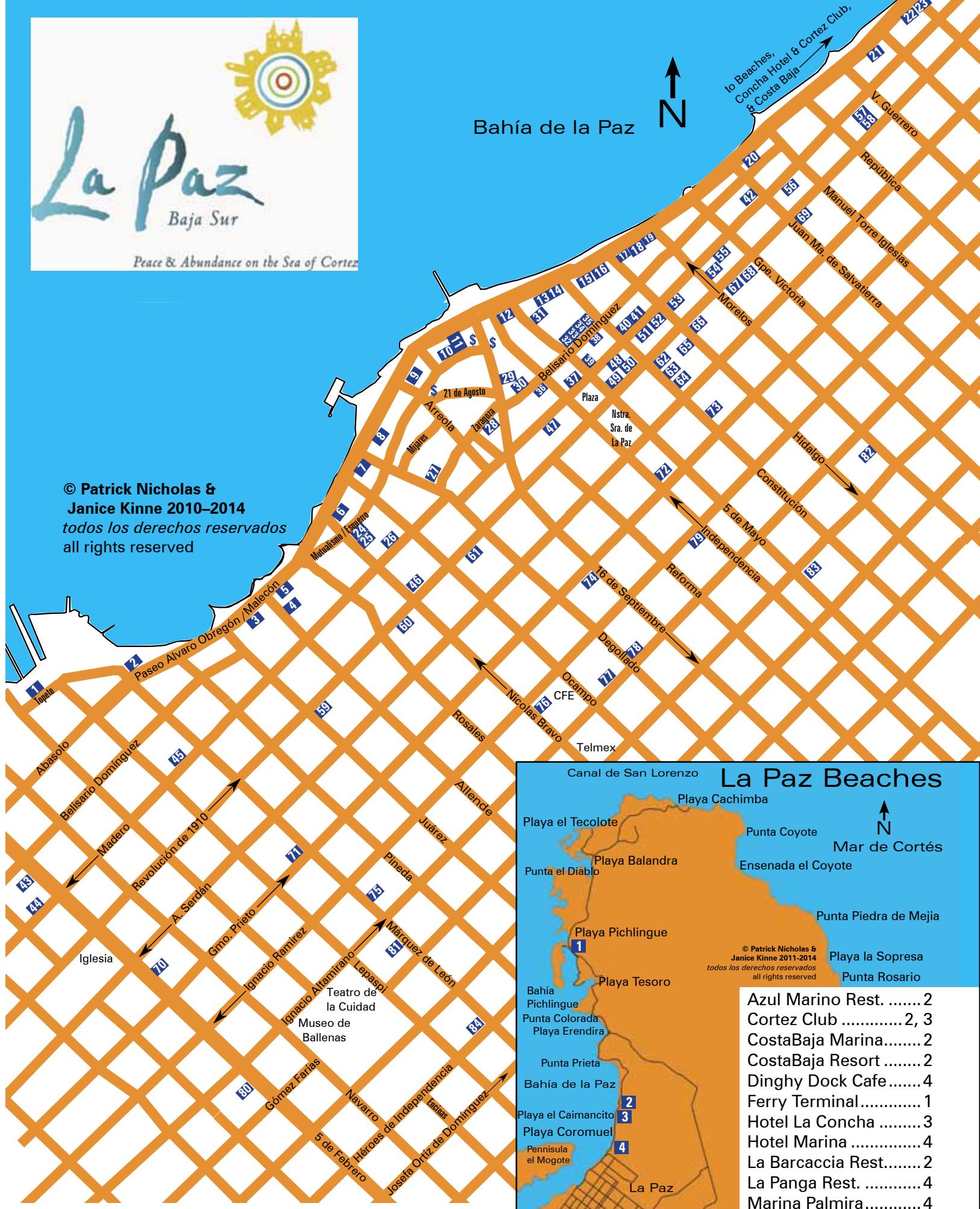
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La Paz Beaches

by Janice Kinne

The *malecón* along the bay of La Paz is the perfect place to walk, run, people watch or enjoy gazing across the water. Crews clean the beaches and walkways daily, fresh sand has been imported and there are *palapas* to offer shade. Locals and tourists visit the beaches north of downtown to swim, snorkel, or kayak. There are several adventure companies along the *malecón* and at the marinas offering panga rides, bay and island cruises, snorkeling, scuba diving, fishing, sailing and kayak rentals.

EL MOGOTÉ is the spit of land that separates the harbor of La Paz from the *Bahía de La Paz*. This natural treasure used to be, for the most part, accessible only with 4WD. Now driving onto the peninsula is restricted due to the construction of golf courses, homes and hotels.

PLAYA EL COROMUEL (4.5 km): is the first beach north of town and an easy walk from downtown. It is within the harbor boundaries, has shaded *palapas* and food / beverage services. The water here gets much better flow with the tide change and is suitable for swimming. The bottom is clean sand and rock. Snorkeling is good further out.

PLAYA EL TESORO (approx. 13 km): is a great little beach for children. The shallow, clear waters allow you to walk out for close to 100 meters. Tesoro has about 25 shaded *palapas*, two small restaurants and kayak rentals.

PICHILINGUE (19 km): Home to the La Paz ferry terminus and a large commercial harbor. There are pleasant, small beaches just north of the deep water port, on the *Vieja Bahía de Pichilingue*. Beachfront food and beverages service and kayak rentals are available and there is a restaurant with an upstairs view. The *palapa* bar is popular in the hot summer afternoons.

photo by Kat Bennett

PLAYA BALANDRA (23 km): is known for its famous balancing rock formation landmark that resembles a prehistoric mushroom. You can view the rock formation and *playa El Hongo* by walking in the water around the cliff to your right. The large beach and surrounding area are beautiful. The waters surrounding Balandra are shallow and safe for children. Sheltered from wave action from nearly every direction, the water warms early and is very safe for swimmers and kayaking. There are also several little beaches (coves) and mangroves to explore. The beach has no services, so pack your own lunches and drinks for the day. There are vendors renting chairs, selling fruit and drinks, beach *palapas* for shade and BBQ pits to the south.

PLAYA EL TECOLOTE (26 km): is by far the largest and most visited beach in La Paz. Two restaurant/bars offer shade *palapas* and a large number of beach vendors offer refreshments. RV camping is available, along with a wide variety of water sports rentals. Usually there are no lifeguards on duty, but they may be present during *la semana santa* and in the summer. The beach has a beautiful view of Isla Espíritu Santo and panga rides to the island are available—a 6.5 km crossing across the San Lorenzo channel. Bus service from the station on the *malecón* to playa El Tecolote is available for a nominal charge.

Sting rays are the biggest hazard at the playas and tend to be present on the bottom in shallow waters during the summer. When walking in the water, shuffle your feet on the bottom to avoid stepping directly on a resting ray.

Fundación Ayuda Niños La Paz A.C.

by / por Judith A. Peterson
traducido por
Lena M. Castellanos Ascencio

HELPING THE CHILDREN OF LA PAZ, SINCE 2000

In 1996, some of the present members of Fundación Ayuda Niños La Paz A.C. (FANLAP) were involved with purchasing items for a breakfast kitchen in an impoverished *colonia* (neighborhood) on the outskirts of La Paz. Many of the residents of this and adjoining neighborhoods were from mainland Mexico, having come to Baja California Sur looking for jobs in the fields or in construction. Many of the parents and grandparents have not obtained an education past sixth grade; some have not gone to school at all.

Soon we noticed that many of the children who came to the breakfast kitchen looked for work such as washing cars or selling candy after 6th grade; in most cases the families could not afford to purchase uniforms, school shoes, school supplies or pay transportation and other costs required to attend junior and senior high school.

FANLAP continued on page 49



AYUDANDO A LOS NIÑOS DE LA PAZ, DESDE EL 2000

En 1996, algunos de los miembros que actualmente formamos parte de la Fundación Ayuda Niños La Paz A.C. (FANLAP) estuvimos involucrados en la compra de artículos para una cocina de desayunos en una colonia pobre en las afueras de La Paz. Muchos de los residentes de esta y otras colonias adyacentes eran originarios del interior de la república,

FANLAP continúa en página 54



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abril

6 de Abril | COMIENZA EL HORARIO DE VERANO en México.

12 de Abril | 6 pm, RHYTHM RAPTURE en el Teatro Luna Azul en el Otro Lado en Todos Santos. Una velada de danza de jazz, moderna y otros estilos con Alexis Burns y sus compañeros de danza. Abandono puro y emoción en crudo a través de movimiento. Las puertas se abren a las 6 pm para la cena. El espectáculo empieza a las 7:30 pm. \$100 pesos van para comida y bebida. Información: www.teatrolunaazul.com, bluemooninbaja@yahoo.com

13 de Abril | 10 am a 4 pm, EL 21º FESTIVAL DE ARTES LOS BARRILES en el Hotel Palmas de Cortés en Los Barriles. Patrocinado por la Asociación de Artes en el Cabo Este. Booth \$325 mn /\$30 usd. Pagado por adelantado o \$400 mn /\$35 usd el día del evento. Las ubicaciones pre pagadas son como sigue: Baja Beach Co en Los Barriles en la Plaza del Pueblo y en Baja Books & Maps en San José del Cabo. Para mayores informes: <http://www.eastcapearts.com>

13 a el 20 de Abril | LA SEMANA SANTA.

14 de Abril | ECLIPSE LUNAR TOTAL.

27 de Abril | 10 am, LIMPIEZA COMUNAL patrocinada por Amigos de El Pescadero. Un grupo se reunirá en el área de San Pedrito para recoger basura tanto del arroyo como del camino que lleva a la carretera. Punto de encuentro: Agricole, en el Km 61 en la carretera 19. Amigos de El Pescadero proveerá guantes y bolsas para basura. Bienvenida la colaboración de participantes de todas las edades, se les invita a una reunión en el Nido en San Pedrito al terminar las labores. www.PescaderoLife.com

27 de Abril | 4 pm, LECTURA

ABIERTA en Michael's at the Gallery en Todos Santos. Todos son bienvenidos. Trabajos originales de menos de cinco minutos.

mayo

10 de Mayo | Día de las Madres.

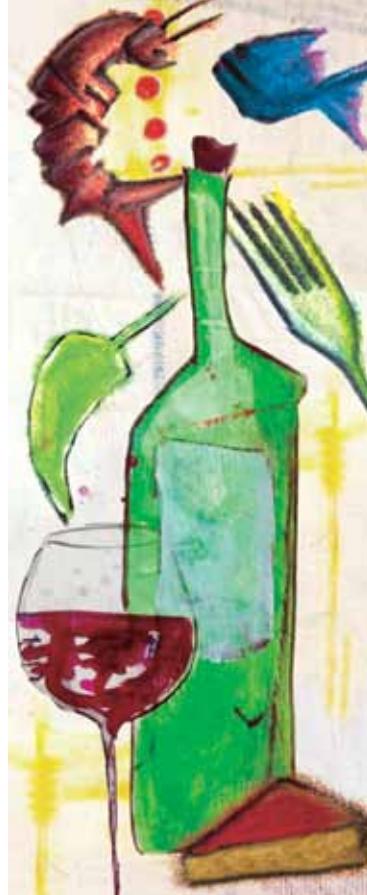
11 de Mayo | Día de las Madres en Estados Unidos y Canadá.

11 de Mayo | 11 am a 1 pm, "FUNKY FASHION BRUNCH" DEL DÍA DE LA MADRE en Carnitas Uruapan en Todos Santos. 120 mn/10 usd. Porte su mejor conjunto de la Segunda Tesoro Escondido. Modelos especiales invitadas y premios. Informes y reservaciones después del 25 de abril: zandra4baja@yahoo.com

11 de Mayo | FESTIVAL DE COLIBRÍES DE TODOS SANTOS en el Centro Cultural "Prof. Nestor" en Todos Santos. Patrocinado por ProFaunaBaja, en sociedad con **Todos Santos Eco Adventures**.

El festival será una celebración de los colibríes y aves migratorias de nuestra región. Se presentarán los resultados preliminares del primer proyecto de monitoreo de colibríes de ciudadano científico en Todos Santos y El Pescadero. El festival incluirá presentaciones de invitados especiales, música en vivo, una rifa de "pecera", concurso de fotografía, concurso de arte infantil, y talleres a cargo de organizaciones ambientalistas sin fines de lucro. Los fondos recabados de la firma se destinarán al apoyo de la continua investigación del hábitat y la conservación de aves en Todos Santos y Pescadero a cargo de ProFaunaBaja. ProFaunaBaja es un proyecto sin fines de lucro dedicado a la investigación, educación y conservación de la biodiversidad y hábitats de las especies en declive de la costa.

15 al 17 de Mayo | EL 5º SHOW ANUAL CABO MARINE en IGY en la Marina de Cabo San Lucas.



18 de Mayo | 4 pm, LECTURA

ABIERTA en Michael's at the Gallery en Todos Santos. Todos son bienvenidos. Trabajos originales de menos de cinco minutos.

23 al 25 de Mayo | III FESTIVAL ANUAL GASTROVINO DE TODOS SANTOS. Ver el artículo en página 4.

junio

4 de Junio | 6 pm, 'CINE Y CENA MEXICANA' en Carnitas Uruapan en Todos Santos. Disfrute seis especialidades incluyendo el famoso pozole y las carnitas de Carnitas Uruapan, igual que ensalada y postre y vea una película mexicana con subtítulos en inglés. \$150 mn / \$12 usd, no incluye bebidas ni propina. Reservaciones después del 25 de mayo: zandra4baja@yahoo.com



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**cada semana
domingo**

9 am a 2 pm, **BRUNCH DOMINICAL Y MERCADO LOCAL** con música en vivo en **Baja Beans** en Pescadero.

lunes

9:30 am a 2:30 pm, **FRUTA Y VERDURA ORGÁNICA** en Márquez de León enfrente de Tamales Alma, Todos Santos.

10 am a 1 pm, *Palapa Society* **BIBLIOTECA y RINCON DE CUENTOS ABIERTO**.

5 a 8 pm **DEGUSTACIÓN DE VINOS DE BAJA** en la **Bodega de Todos Santos**. Sirve una selección de tres vinos diferentes de Baja.

6 pm, **NOCHE DE PASTA** en **Shut Up Frank's** en Todos Santos.

martes

8:30 am a 1 pm, **EL MERCADO ORGÁNICO DE LA PAZ** en calle Madero entre 5 de Mayo y Constitución, La Paz.

9 am a 12 pm, **EL MERCADO ORGÁNICO DE LA PAZ** en 5 de Febrero y el malecón, La Paz.

6 a 10 pm, "**NOCHE DE TACO Y ROCK**" en Chill n Grill en Todos Santos.

miércoles

8 am a 12 pm, **EL MERCADO ORGÁNICO DE LOS CABOS** en Camino del Colegio, s/n entrada a Pedregal, Cabo San Lucas.

9 am a 12 pm, **EL MERCADO LOCAL** en **La Esquina** en Todos Santos.

9:30 am a 2:30 pm, **FRUTA Y VERDURA ORGÁNICA** en Márquez de León enfrente de Tamales Alma, Todos Santos.

10 am a 1 pm, *Palapa Society* **BIBLIOTECA y RINCON DE CUENTOS ABIERTO**.

5 a 8 pm **MIÉRCOLES DE "BIG RED" VINOS** en la **Bodega de Todos Santos** con música en vivo.

6 a 10 pm, **MICRÓFONO ABIERTO** con Los Tocayos en el Restaurante Marina's en Pescadero. Cover 30 pesos.

jueves

8:30 am a 1 pm, **EL MERCADO ORGÁNICO DE LA PAZ** en calle Madero entre 5 de Mayo y Constitución, La Paz.

5 a 9 pm, **CAMINATA DEL ARTE** en San José del Cabo, en el centro de arte histórico. Todas las galerías que participan estarán abiertas hasta las 9 pm y muchas tienen recepciones y eventos especiales. Noviembre hasta el fin de Junio.

6 pm, **NOCHE DE STEAK \$100 pesos** en **Shut Up Frank's** en Todos Santos.

6 a 10 pm, "**MÚSICA MEXICANA**" en Chill n Grill en Todos Santos.

7 a 10 pm, **MÚSICA en VIVO** con Pepe y sus Amigos en bar **La Copa** en el **Todos Santos Inn**.

7:30 pm, **CINE BAJO LAS ESTRELLAS** en Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz

9 a 11 pm, **MIC ABIERTO** en la **Encantada**, La Paz.

CADA SEMANA continúa en página 45



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Hummingbird Festival

continued from page 24

the best tips on making bird houses, while the Aqui Yoga folks will demonstrate some of the best poses for improved birding technique. The ornithologists from the Autonomous University of BCS in La Paz will host a hummingbird nest making workshop, and local artist Gabo Junior will create customized bird-themed t-shirts for festival goers. And this is just the tip of the iceberg! Kids from CECYT will put on a traditional Mexican dance performance, and there will be workshops on making everything from honey to adobe bricks. And oh yes—there will be plenty of great food—and mariachis!

The Hummingbird Festival is being organized by the non-profit organization ProFaunaBaja in association with Todos Santos Eco Adventures. ProFaunaBaja received a grant from the Western Hummingbird Partnership / Klamath Bird Observatory to conduct a citizen scientist hummingbird monitoring project for Todos Santos and El Pescadero. The festival is in honor of the volunteer citizen scientists, and the preliminary results of their extensive data collection will be presented at the festival. In addition, world-renowned botanist and botanical illustrator Dr. Esmé F. Hennessy M.Sc., Ph.D., F.L.S. of the University of Natal, South Africa will be the keynote speaker for the festival. Dr. Hennessy will be lecturing on the role of hummingbirds in pollination at one of the Guaycura Boutique Hotel restaurants.

The festival will also feature a fish-bowl raffle to raise money for future bird conservation and environmental education in Todos Santos and El Pescadero, and terrific prizes have been generously donated by many local businesses, individuals and international organizations, including The Cortez Club, the World Wildlife Fund, WildCoast/CostaSalvaje, La Licorería, Journal del Pacífico, White Sand Massage and Day Spa, Que Rico!, Festival de Cine de Todos Santos, Posada La Poza, ASUPMATOMA, TOSEA's Sea Turtle Camp Overnight Adventure, Kaia Thomson, Casa Kootenay, Deni Ramirez, Aqui Yoga, Islas del Golfo, Tres Santos Hub, Christine Duts, Claude Vogel, Diana Flores Photography, McFisher Seafood Grill, the Bagel Shop, Anibal Lopez... and we're not done yet! So come to the festival and celebrate the great natural bird heritage of Todos Santos, and maybe get lucky along the way!

Art Talk continued from page 16

for this act of creating, the spirit of this art that has endured. The beauty of what he created and his spirit in creating it led me to recognize and, even more, to feel that this traditional art, so simple on the surface, is so full of life, especially its simple joys, though in many variations it has the recognition (and thus conquest?) of its pains and fears. As for me, I'll take the joys.

In this kind of personal encounter with so dedicated an artist, there is a different kind of influence from what one gleans from the lessons, styles, examples of major artists. It is an influence of more than subject or even style. The personal impact leads me to want to try my hand in expressing myself in adaptations that honor the traditions of the mode of folk art.

One result is the work I call "The Peacock in the Garden," based on that original wall hanging.

All I need now is the time to pursue the loves that have been instilled in me by all my treasured influences. And those still to come. Does that answer the question?

HUMMINGBIRD PHOTO CONTEST

As part of the first annual Todos Santos Hummingbird Festival and celebration of International Migratory Bird Day, we are pleased to announce a bird photo contest! There will be two categories for photos: hummingbirds and other birds. Anyone in any part of the world can submit one photo in each category. Kaia Thomson, the photographer for the Todos Santos Eco Adventures book, *Birding in Baja California Sur*, will choose the top 5 photos in each category. Festival attendees will then vote on the winners on Sunday, May 11, 2014.

THE PRIZE: Two nights at Los Colibrís "The Hummingbirds" Casitas in Todos Santos that includes a birding session with Kaia Thomson, breakfasts made by Chef Iker Algorri, a massage by massage therapists Hesed Najera or Monica Velazquez, and a yoga session with Janice Kinne on the Los Colibrís Yoga Sky Deck. www.loscolibris.com

So don't wait! Celebrate birds, birding and International Migratory Bird Day and send in your best photo!

Submission of photos:

- Must be high resolution JPEG format
- Photographer's full name, email address, telephone number, city, state and country must accompany photo
- All photos must be received by April 15, 2014
- Only unpublished photos accepted (OK if you have posted on your own social media site or your personal, non-business blog)
- Photos should be submitted to profaunabaja@gmail.com
- Winners will be announced at the First Annual Todos Santos Hummingbird Festival on May 11, 2014.

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9:30 am a 2:30 pm, **FRUTA Y VERDURA ORGÁNICA** en Márquez de León enfrente de Tamales Alma, Todos Santos.

10 am a 1 pm, *Palapa Society* **BIBLIOTECA y RINCON DE CUENTOS ABIERTA**.

6 pm, **ESPECIALIDADES DE ASIA** en Michael's at the Gallery. Requiere reservación.

6 a 9 pm, **MÚSICA en VIVO** en **Brody's Pizza**, Pescadero.

6:30 a 10:30 pm, **MÚSICA EN VIVO** en el "Sky Lounge" **Tapas Bar** del **Guaycura Boutique Hotel**.

7 a 10 pm, **MÚSICA en VIVO** con Pepe y sus Amigos en bar **La Copa** en el **Todos Santos Inn**.

7:30 pm, **CINE BAJO LAS ESTRELLAS** en Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz.

9 a 12 pm, **LADIES' NIGHT** en **la Encantada**, La Paz.

sábado

8:30 am a 1 pm, **EL MERCADO ORGÁNICO DE LA PAZ** en calle Madero entre 5 de Mayo y Constitución, La Paz.

9 am a 3 pm, **EL MERCADO ORGÁNICO** en San José del Cabo está ligeramente afuera del distrito de arte histórico en la Huerta María en el Camino a las Ánimas. Busque la señal para el gran arroyo junto a la Avenida Centenario.

9 am a 12 pm, **EL MERCADO ORGÁNICO DE LA PAZ** en 5 de Febrero y el malecón, La Paz.

10 am a 1 pm, *Palapa Society* **BIBLIOTECA y RINCON DE CUENTOS ABIERTO**.

3 pm, **TODOS SANTOS FIN DE LA SEMANA** con Wendy Rains programa de radio en 96.3 CaboMil FM, ó lo puede escuchar en www.cabomil.com.mx

6 pm, **ESPECIALIDADES DE ASIA** en Michael's at the Gallery. Requiere reservación.

6:30 a 10:30 pm, **MÚSICA EN VIVO** en el "Sky Lounge" **Tapas Bar** del **Guaycura Boutique Hotel**.

7 a 10 pm, **MÚSICA en VIVO** con Pepe y sus Amigos en bar **La Copa** en el **Todos Santos Inn**.

7:30 pm, **CINE BAJO LAS ESTRELLAS** en Pescadero. CineBajoEstrellas2@gmail.com, cinebajoestrellas.biz.

8 a 11 pm, **MÚSICA en VIVO** en el Hotel California, Todos Santos.

9 a 11 pm, **MÚSICA en VIVO** en **la Encantada**, La Paz.

HORA FELIZ

Hotel Casa Tota, D Lu Mar Mie Ju Vi Sa 3 a 6 pm, 2x1 cerveza y bebidas de la casa.

Shut Up Frank's Lu Mie Ju Vi 2 a 6 pm, especiales de comida y bebidas.

La Esquina Lu Mar Mie Ju Vi Sa 5 a 6 pm, 2x1 cerveza, vino y margaritas.

El Cielo

continued from page 29

Mercury will have a nice apparition as an evening star in the second half of May, while Venus will be a morning star throughout the period.

For more information on any of the above subjects, check out the web links below. To arrange a star party or for other astronomical questions, call me on my cell phone 612 348 5468, or visit my office in Plaza Antigua—upstairs, unit #9—**Pescadero Properties**, #16 on the Todos Santos map.

LINKS OF INTEREST:

TROPIC OF CANCER: http://en.wikipedia.org/wiki/Axial_tilt#values or http://en.wikipedia.org/wiki/Circle_of_latitude

ZODIACAL LIGHT: http://en.wikipedia.org/wiki/Zodiacal_light

TIME: <http://www.time.gov/> and <http://www.worldtimeserver.com/>

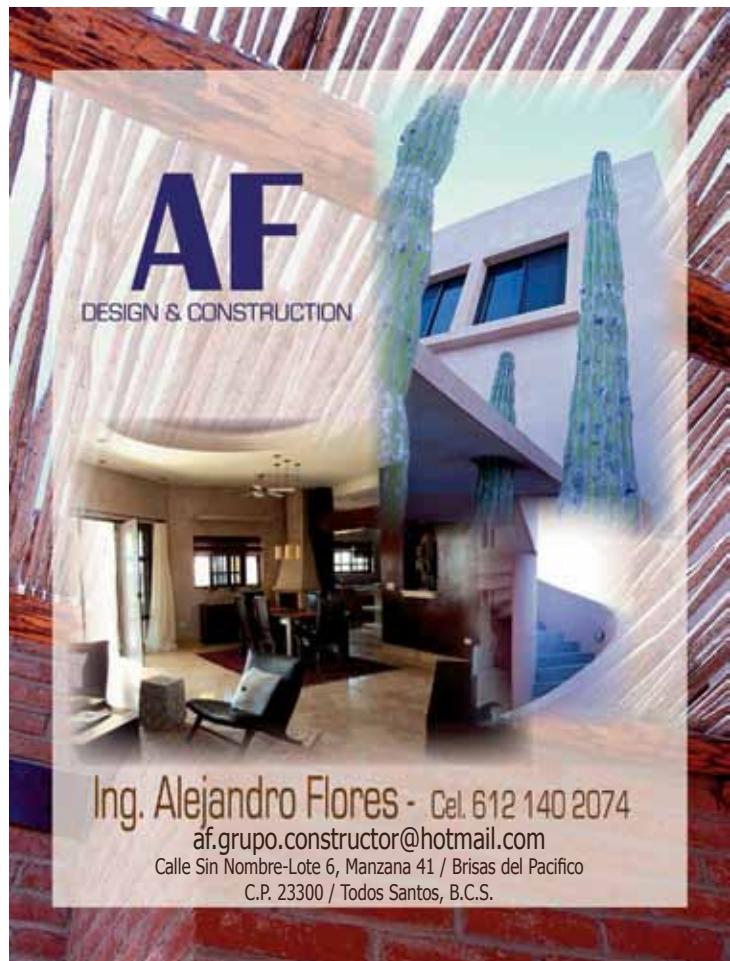
SATELLITES: <http://www.heavens-above.com/> user "elcalendario", password "elcalendario"

WEEKLY SKY REPORT:

<http://www.griffithobs.org/skyreport.html>

SATURN: <http://saturn.jpl.nasa.gov/home/index.cfm>

ALL THINGS ASTRONOMICAL: <http://www.calsky.com>



CÓMO SE PROCESA: En algunos lugares, las familias de los pescadores típicamente procesan el pescado en la playa sobre mesas de madera bajo el sol; y con mucho pescado, el procesarlo todo puede llevar mucho tiempo.

La Diferencia SmartFish. Hoyt y su equipo se lanzaron a atacar estos problemas formando una empresa social en conjunto con cinco cooperativas pesqueras en Bahía Magdalena. Los pescadores rápidamente agarraron la visión de Hoyt de mayores ganancias y sustentabilidad y Hoyt les ayudó a ganar acceso a fondos para el equipamiento y la capacitación que necesitaban para hacer de la visión una realidad. Los pescadores cambiaron exitosamente de sus técnicas de trampas de redes de enmallaje a gran volumen, con un alto porcentaje de pesca no-intencional a una técnica con un volumen mucho menor, con anzuelo, con piola y con eco-trampas que tienen escapes para peces más pequeños y barreras para los más grandes. Todos los peces se traen vivos; a mano, rápidamente se mueven y se desangran e inmediatamente se ponen en agua helada, manteniendo al pescado a una temperatura por debajo de los 4°C.

"Este proceso genera pescado que es dramáticamente diferente en calidad, y los chefs de alta cocina han estado realmente maravillados," Dice Drew Deckman.



El pescador Francisco Rodríguez Romero explica con orgullo la calidad de su cabrilla rayada a Hoyt Peckham.

Fisherman Francisco Rodríguez Romero details with pride the quality of his sand bass to Hoyt Peckham.

"No solamente estamos dispuestos a pagar un precio Premium por la magnífica calidad del pescado de SmartFish, estamos dispuestos a pagar un premium por la sustentabilidad que le es inherente a este proceso. Esto es una enorme ganancia tanto para los pescadores como para los restaurantes a los que sirven en la Baja." Uno de los primeros clientes de SmartFish fue El Bismarckito, un restaurante de comida del mar muy querido en La Paz. La dueña, quien por más de tres décadas ha estado vendiendo comida del mar bajo los mismos árboles del

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malecón, al principio se rehusaba a creer que el pescado viniera de la Baja. Cuando finalmente se convenció, la única pregunta que tenía era: "¿puedes conseguirme más?"

Para SmartFish el reto no es la demanda, sino la oferta. El éxito de las cooperativas piloto está inspirando a otras a seguir sus pasos, pero ni siquiera todos los botes en esas cooperativas han sido convertidos; toma por lo menos un año lograr que una flota cumpla con los estándares de SmartFish. Con un número relativamente pequeño de botes en el programa, actualmente, Hoyt puede garantizar de manera personal que el pescado que El Bismarckito o Drew compran no fue atrapado con una red de enmalle. Pero pronto eso cambiará conforme el número de pescadores en el sistema aumente. Para ello SmartFish está lanzando un proceso de rastreo utilizando los métodos de ShellCatch (www.shellcatch.com) en el cual los consumidores pueden rastrear a un pescado desde su captura, pasando por su sacrificio, su procesamiento y transporte.

Todo esto lo resume Hoyt como la "Fórmula de Rescate de Valor" de SmartFish, que ha dado "resultados impresionantes en tres aspectos principales": 1. Resultados económicos: los pescadores están consiguiendo importantes aumentos en el precio, normalmente por encima del 100%; 2. Resultados de poder: los pescadores toman control de su destino económico como quiénes determinan los precios; y los chefs y otros comerciantes al menudeo pueden ofrecer comida de mar sustentable y de alta calidad; y 3. Resultados Ambientales: hay un volumen 40 a 60% más bajo de producto atrapado que el estatus quo en especies objetivo. Hay límites en tamaño menor y en ocasiones mayor; hay una disminución en la pesca accidental tanto de peces como de mega fauna (nada de tortugas, delfines etc. muertos en las redes de enmalle); y un cambio hacia objetos de pesca de especies más resistentes, por ejemplo del mero y tiburón hacia la cabrilla rayada y el jurel.

Drew Deckman está convencido. "Soy el gobernador del *Slow Food* (N.T. el *Slow Food* es un movimiento en oposición a la comida rápida y que promueve las tradiciones, la herencia y la cultura de la comida) de la península de la Baja entera y, la integración vertical que Hoyt está buscando en las cooperativas pesqueras es exactamente lo que yo busco en cada lugar nuevo donde establezco operaciones. Antes de ser chef fui pescador comercial y buzo experto, así que para mí la solución SmartFish es ideal; es la conclusión lógica a todos mis esfuerzos. Es fantástico trabajar con Hoyt y las cooperativas, y estamos todos emocionados acerca del cambio que esto traerá a las vidas de los pescadores en Baja." SmartFish es una solución inteligente.

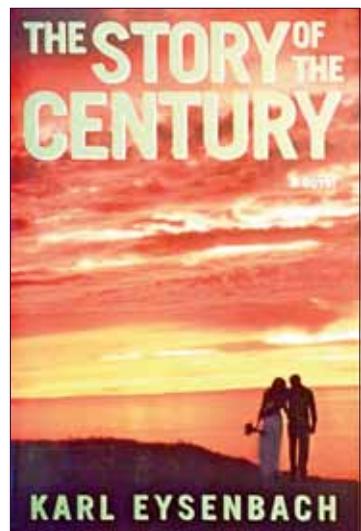
Para mayor información sobre SmartFish, puede visitar su sitio web en <http://smartfish.mx/>

Todos Santos Eco Adventures: Aventuras, nadar con tiburones ballenas y lobos del mar, o viste las manta rayas, delfines y ballenas en el Mar de Cortés editado por solicitud. visite: www.TOSEA.net



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Festival del Colibrí

continúo de página 24

la responsable de la planeación de El Festival del Colibrí en asociación con Todos Santos Eco Adventures. ProFaunBaja recibió un subsidio de la sociedad entre el Western Hummingbird Partnership y el Observatorio de Aves Klamath para conducir un proyecto de monitoreo de ciudadano científico de observación de colibríes para Todos Santos y El Pescadero. El festival es en honor de los voluntarios ciudadanos científicos, y los resultados preliminares de su extensa recolección de datos serán presentados durante el festival. Además, la botanista e ilustradora botánica de renombre mundial Dra. Esmé F. Hennessy, de la Universidad de Natal, Sudáfrica, será la expositora principal del festival. La Dra. Hennessy dará una conferencia sobre el papel de los colibríes en la polinización en uno de los restaurantes del Guaycura Boutique Hotel.

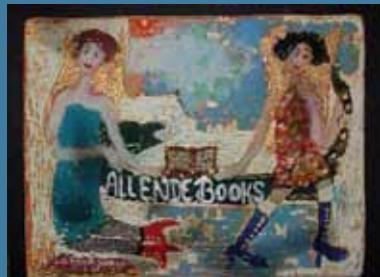
El festival también contará con una rifa "de pecera" para recabar fondos para la futura conservación de aves y para la educación ambiental en Todos Santos y El Pescadero. Además, premios maravillosos han sido generosamente donados por muchos negocios de la localidad, individuos y por organizaciones internacionales incluyendo The Cortez Club, el World Wildlife Fund, WildCoast/CostaSalvaje, La Licorería, Journal del Pacifico, White Sand Massage and Day Spa, Que Rico!, Festival de Cine de Todos Santos, Posada La Poza, ASUPMATOMA, TOSEA's Sea Turtle Camp Overnight Adventure, Kaia Thomson, Casa Kootenay, Deni Ramirez, Aqui Yoga, Islas del Golfo, Tres Santos Hub, Christine Duts, Claude Vogel, Diana Flores Photography, McFisher Seafood Grill, the Bagel Shop, Anibal Lopez... ¡y aun no terminamos! Así que venga al festival y celebre la gran herencia natural de aves de Todos Santos, y tal vez resulte con suerte mientras lo hace!

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CONCURSO DE FOTOGRAFÍA DE AVES

Como parte del primer Festival Anual del Colibrí y de la celebración del Día Internacional del Ave Migratoria, nos complace anunciar un concurso de fotografía de aves. Habrá dos categorías para fotos: de colibríes y de otras aves. Cualquier persona en cualquier parte del mundo puede presentar una foto en cada categoría. Kaia Thomson, la fotógrafa del libro *Birding in Baja California Sur* de Todos Santos Eco Adventures, elegirá las 5 mejores fotos en cada categoría. Los asistentes al festival votarán por los ganadores el domingo 11 de mayo del 2014.

EL PREMIO: Dos noches en Los Colibrís Casitas en Todos Santos, que incluyen una sesión de avistamiento de aves con Kaia Thomson, desayunos a cargo del Chef Iker Algorri, un masaje de Hesed Najera o Mónica Velázquez y una sesión de yoga con Janice Kinne en la tarima de Yoga de Los Colibrís. www.loscolibris.com

iNo espere, celebre a las aves y el Día Internacional del Ave Migratoria y envíe su mejor foto!

Entrega de fotografías:

- Deben ser de alta resolución en formato JPEG.
- Toda fotografía debe acompañarse de nombre completo del fotógrafo, dirección de correo electrónico, número de teléfono, ciudad, estado y país.
- Todas las fotografías deben recibirse para el 15 de abril, 2014.
- Solo se admitirán fotos no publicadas con anterioridad (Está bien si las ha subido en su propia página de redes sociales, blog no comercial).
- Las fotos deberán enviarse a profaunabaja@gmail.com
- Los ganadores serán anunciados durante el Festival Anual de Colibríes de Todos Santos, el 11 de mayo, 2014.



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Degollado No. 58 e/ Cuauhtémoc y A. Carrillo #136 on map

Tiny Town continued from pg 28

it did. There are many days I hate Tiny Town, it can be small and claustrophobic at times, which on some days overpowers its beauty and charm. But most of the time I don't need to pinch myself to remember that although it may be a miracle that I actually ended up here, it's exactly where I belong.

As my *gringa* friend's words echoed in my ears I wondered, if we sold our house and moved back to the States for our golden, golden years, we could never afford to buy a house there. Would renting a place be an option with our family of five dogs and five cats? But that's as far as my thoughts would take me, despite my best efforts at worrying (which, as you should know by now, is one of my strengths). I find it difficult to even consider my golden, golden years without all my cherished pets and my loving Mexican neighbors, whether or not there's a hospital within the view from my veranda. So rather than worry, maybe I'll simply buy a plot in the local cemetery, rewrite my will in Spanish and do my best to treat my body like a temple. If things get really bad, I'll move to the beach, pitch a tent and watch the sunset every night. I know it sounds crazy, but try doing that in the States.

I realize the notion of faith is like nails on a blackboard to some so I usually keep it to myself. I don't care for organized religion, rather the one I've created in my heart, which is based on a hundred different things. But as far as I can tell, it's simple faith that has gotten me to this point and it has worked pretty well. I don't think I could ever move again unless I found a place more "*agradable*" than Todos Santos, which isn't very likely. As for the brain tumor, the throbbing seems to have subsided for the time being, so I guess I still have time for another taco, a glass of *vino* and a beautiful Tiny Town sunset.

Tales of Tiny Town is available at *El Tecolote Bookstore* in Todos Santos.

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Fanlap continued from page 41

In 2000, we helped five students attend 7th grade, with very good results. In order to comply with Mexican law, we formed a civil association and began to operate as a non-profit in 2001. We are members of CEMEFI (Centro Mexicano por Filantropia), and are the only civil association in the state of Baja California Sur to have their certificate of professionalism and transparency.

We operate a dining room and library in Colonia Laguna Azul, one of the poorest neighborhoods within the jurisdiction of La Paz. During the school year a daily average of 180 children are given a hot meal five days a week. Mothers/grandmothers from the neighborhood donate their services of cooking, serving and cleaning.

For school year 2013-2014, we are helping 130 students attend high school, in addition to four students of higher education (while our scholarship program for junior and senior high school, some sponsors opt to continue supporting their student through college or university.)

We of FANLAP recognize that most social problems in impoverished neighborhoods can only be resolved through proper nutrition and education. Please help us make a difference in the lives of these families by sponsoring a student to junior or senior high school. Three hundred dollars can send a student to junior high school for one year, and five hundred dollars can send a student to senior high for a year.

To read about FANLAP and our projects, go to www.lapazninos.org. You may read our annual report for 2012 by clicking news and then clicking annual reports.

If you would like to donate money or sponsor a child please email us at fanlap@hotmail.com or call Veronica at (612) 121-2166. To visit our project, write to Judy Peterson at jupete49@hotmail.com.

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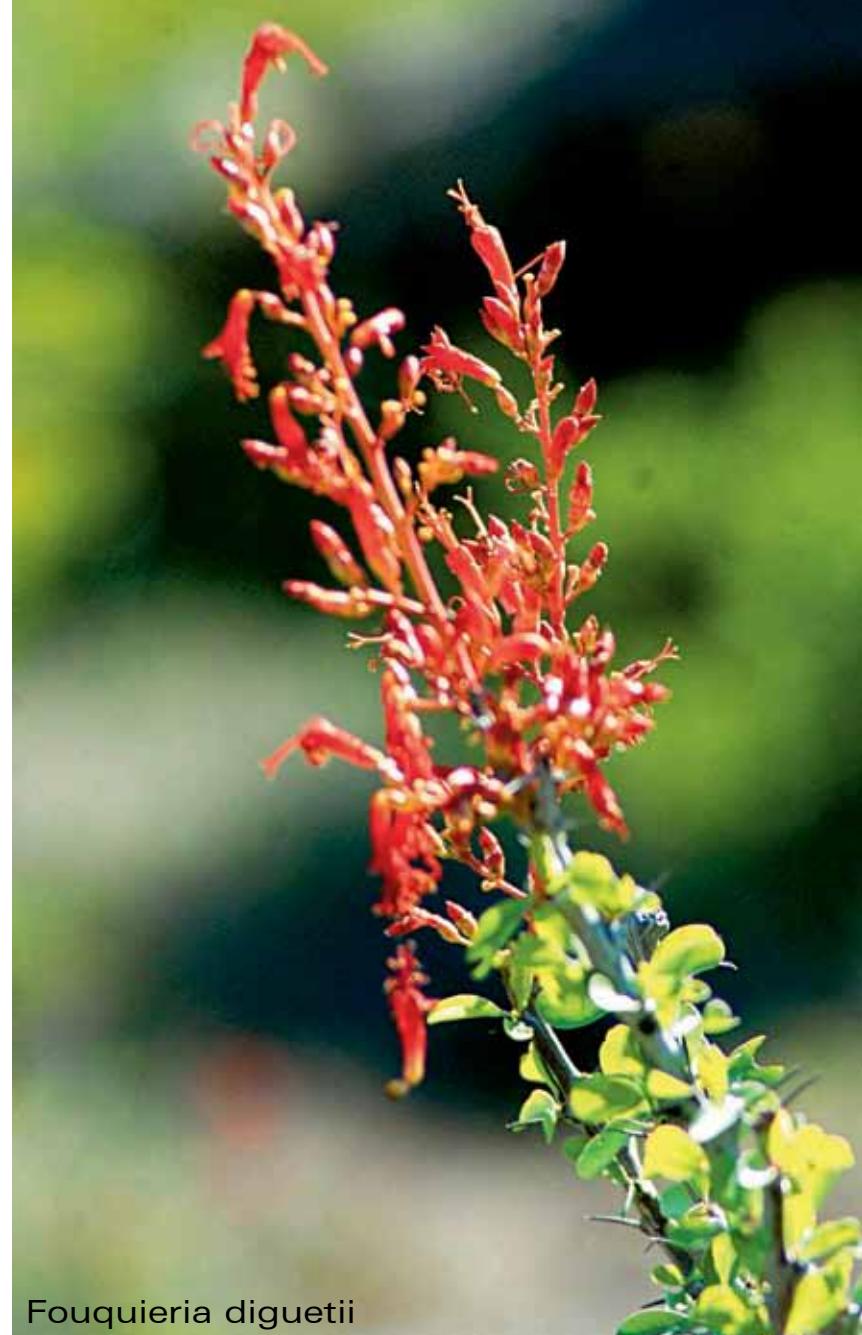
story and photos by Kaia Thomson

Called Toji by locals on the peninsula and mainland Mexico, this desert mistletoe, *Psittacanthus sonorae* (S. Watson) Kuijtis is only found on *Bursera microphylla*, commonly known as the Elephant Tree or Torote. This desert opportunist most closely resembles the Palo Adán, *Fouquieria diguetii*, with its striking red tubular flowers and stamens extended.

The host tree, rooted in the ground, provides a structure of aerial stems for the Toji, allowing both species to survive in a harsh environment. Typical of most plants in the Loranthaceae family, the hemiparasitic nature of them is to obtain some nourishment from its host but also, because it has some chlorophyll, it can also synthesize carbohydrates from the air on its own. An additional survival tactic, since it has no roots in the soil, is to extend "suckers" into the host-tree's "plumbing system" and suck water and nutrients from their host plants. A heavy infestation can damage or kill the host plant, but this is uncommon.

There are a number of relatives worldwide, most of which also have pretty red, pink or red and yellow flowers. They all bear fruit that are eaten by birds, which then leave the sticky seeds on other host plants when they wipe their bills or deposit droppings on tree branches. The seeds germinate and grow on and into the host.

The Toji, with brilliant red flowers, blue green fleshy stems and sticky red berries, attaches itself so seamlessly to the host that it appears to be part of the plant!



Fouquieria diguetii



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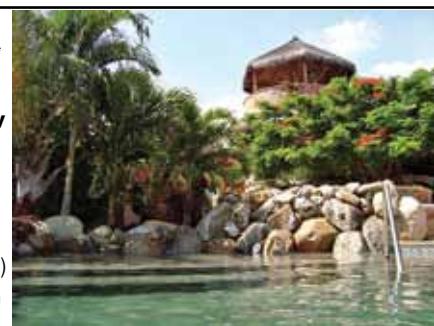
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Psittacanthus sonorae



El Imitación Muérdago Mexicano

**Historia y fotografía de Kaia Thomson
traducido por Elena Ascencio Ibañez**

En la península y en el interior de México le llaman Toji a este muérdago desértico *Psittacanthus sonorae* (S. Watson) Kuijts, mejor conocido como Torote o Árbol Elefante. Este oportunista del desierto se acerca más en parecido al Palo Adán, *Fouquieria diguetii*, con sus espectaculares flores tubulares y sus estambres extendidos.

El árbol que lo alberga, enraizado en el suelo, provee una estructura de tallos aéreos para el Toji, permitiéndoles a ambas especies sobrevivir en un ambiente rudo. Típico de la mayoría de las plantas de la familia Loranthaceae, su naturaleza hemiparásita consta en obtener nutrición de su anfitrión pero también, dado que tiene algo de clorofila, le es posible sintetizar por si solo carbohidratos del aire. Otra táctica de supervivencia, dado que no tiene raíces en el suelo, es extender sus "suctionadores" en el "sistema de plomería" del árbol anfitrión y succionar agua y nutrientes de la planta que lo alberga. Una infestación severa puede dañar o matar a la planta anfitriona, pero es poco común.

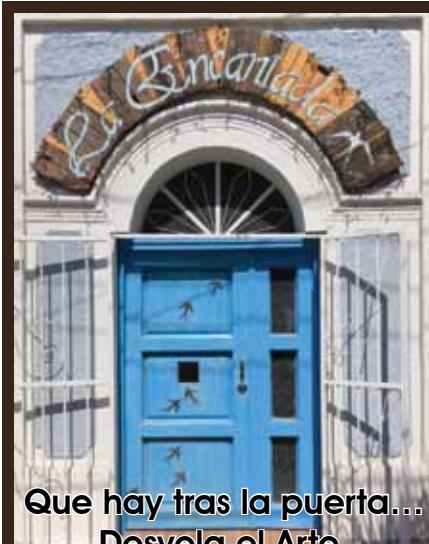
Hay un número de familiares en todo el mundo, la mayoría de las cuales también tienen flores bellas rojas, y amarillas con rojo o rosa. Todas con frutos que los pájaros comen y luego dejan sus pegajosas semillas en otras plantas anfitrionas cuando se frotan el pico o depositan su excremento en las ramas de los árboles. Las semillas germinan y crecen sobre y en la planta anfitriona.

El Toji, con sus brillantes flores rojas, sus tallos carnosos de un tono verde azul y sus pegajosos frutos en baya rojos, se apega tan fácilmente a su planta anfitriona que parece ser parte de ella!



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TODOS SANTOS	Sunday Domingo	Monday Lunes	Tuesday Martes	Wednesday Miércoles	Thursday Jueves	Friday Viernes	Saturday Sábado
Yoga		8-9:30 am Hatha Flow @ la Cañada del Diablo, 70 p 9:45 am Yoga c/ Jessica @ Hotelito Facebook: TodosSantosYoga WithJessica	9-10:30 am Yin/ Restorative c/ Jessica @ Hotelito Facebook: TodosSantosYoga WithJessica 4 pm Yoga c/ Jessica @The Hub platform, Punta Lobos Facebook: TodosSantosYoga WithJessica	8-9:30 am Hatha Flow @ la Cañada del Diablo, 70 p 9:45 am Yoga c/ Jessica @ Hotelito Facebook: TodosSantosYoga WithJessica	8:30 am Ashtanga Yoga c/ Zandro @ Alas y Olas 9-10:30 am Yin/Restorative c/ Jessica @ Hotelito Facebook: TodosSantosYoga WithJessica 4 pm Yoga c/ Jessica @The Hub platform, Punta Lobos Facebook: TodosSantosYoga WithJessica	8-9:30 am Hatha Flow @ la Cañada del Diablo, 70 pesos	
Martial Arts		4-5:15 pm Ongoing Ta'i Chi @ Estudio Baja 612-157-6088 or barakabaja@gmail.com		3-4 pm Qi Gong @ Las Tunas, esq. corner of Cañon del Gato y Camino a las Playita 612-157-6088 or barakabaja@gmail.com		5:30 -6:30 pm Tae Kwon Do for Kids 5-13 yrs. w/ Kurtis @ Estudio Baja, 50 pesos	
Zumba		10-11am c/ "Lucy" @ Mutualista 7-8 pm c/ "Lucy" @ DIF	8-9 am c/ "Lucy" @ Mutualista 8-9 am c/ Jan "Juanita" @ la Cañada del Diablo 612-348-1111	10-11am c/ "Lucy" @ Mutualista 7-8 pm c/ "Lucy" @ DIF	8-9 am c/ "Lucy" @ Mutualista 7-8 pm c/ "Lucy" @ DIF	10-11 am Zumba c/ Jan "Juanita" @ la Cañada del Diablo 612-348-1111 10-11am c/ "Lucy" @ Mutualista 7-8 pm c/ "Lucy" @ DIF	8-9 am c/ "Lucy" @ Mutualista 7-8 pm c/ "Lucy" @ DIF
AA		5-6 pm AA meeting @ church courtyard	5-6 pm AA meeting @ church courtyard		5-6 pm AA meeting @ church courtyard	5-6 pm AA meeting @ church courtyard	11am-12pm AA meeting @ church courtyard
Palapa Society		10am -1pm Library Open Rincon de Cuentos		10am -1pm Library Open Rincon de Cuentos		10am -1pm Library Open Rincon de Cuentos	10am -1pm Library Open Rincon de Cuentos

AA CABO SAN LUCAS—AA Hacienda Group Cabo, upstairs above Ace Hardware behind McDonalds. Daily 4:30 pm and 6 pm.

SAN JOSÉ DEL CABO—Next to the Calvary Chapel corner of Degollado and Coronado. 6 pm nightly. For more information: 624-147-0478.

TODOS SANTOS	Sunday Domingo	Monday Lunes	Tuesday Martes	Wednesday Miércoles	Thursday Jueves	Friday Viernes	Saturday Sábado
Other/Otros	10-11:30am Dharma talks with Robert Hall la Cañada del Diablo	1-5 pm Duplicate bridge @ Las Fuentes bridge.ts.bcs@gmail.com 4-5:30 pm Adv. 5-6 pm Beg. Gym Classes for children c/ Jesus Navarrete @ Powerzone	10 am – 1pm Art class/ Clase de Arte c/ Anita Trammell @ Casa Horizonte Restaurant 400 pesos 612-104-8188 3-5pm Manos Magicas @ Centro Cultural chambaretcat@mac.com 4-5:15 pm Yamuna Body Rolling & Foot Fitness @ Estudio Baja 80 pesos	9-10:15 am Yamuna Body Rolling & Foot Fitness @ Estudio Baja 80 pesos	9-10:15 am Yamuna Body Rolling & Foot Fitness @ Estudio Baja 80 pesos	9 am Drawing class / Clase de Dibujo c/ Tori oscarntori@yahoo.com	

EL DHARMA EN ESPAÑOL Con Robert K. Hall el primer domingo del mes en La Cañada del Diablo de 10 a 11:30 am hay pláticas sobre meditación y lo que el Buda dice sobre la vida y la tranquilidad del espíritu. El primer domingo de cada mes, la plática es traducida al español por Elena Ascencio.

PESCADERO	Sunday Domingo	Monday Lunes	Tuesday Martes	Wednesday Miércoles	Thursday Jueves	Friday Viernes	Saturday Sábado
Yoga	9:30 am Yoga @ Baja Zen 612-142-5038 info@baja-zен.com 10 am Yoga 100 pesos @ Rancho Pescadero 5:30 pm Yin Yoga/Restorative @ Baja Zen 612-142-5038 info@baja-zен.com	7:30am Yoga c/ Mayra Torres @ Los Arcos 612-131-7564 Facebook at Yoga Los Arcos 9 am Yoga @ Baja Zen 612-142-5038 info@baja-zен.com Mayra Torres 10 am Yoga 100 pesos @ Rancho Pescadero	7:30am Yoga c/ Mayra Torres @ Los Arcos 612-131-7564 Facebook at Yoga Los Arcos 10 am Yoga 100 pesos @ Rancho Pescadero	7:30am Yoga c/ Mayra Torres @ Los Arcos 612-131-7564 Facebook at Yoga Los Arcos 9 am Yoga en español @ Baja Zen 612-142-5038 info@baja-zен.com	7:30am Yoga c/ Mayra Torres @ Los Arcos 612-131-7564 Facebook at Yoga Los Arcos 10 am Yoga 100 pesos @ Rancho Pescadero	7:30am Yoga c/ Mayra Torres @ Los Arcos 612-131-7564 Facebook at Yoga Los Arcos 9 am Yoga @ Baja Zen 612-142-5038 info@baja-zен.com	

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habiendo venido a Baja California Sur en busca de trabajo en los campos o en el ramo de la construcción. Muchos de los padres y abuelos no han obtenido educación más allá del sexto de primaria; algunos no han asistido nunca a la escuela.

Pronto nos dimos cuenta de que muchos de los niños que venían a la cocina de desayunos buscaban trabajo como lavacoches o vendiendo dulces después del sexto grado; en la mayoría de los casos a las familias no les alcanzaba para comprar uniformes, calzado escolar, útiles escolares o para pagar el transporte y otros gastos necesarios para asistir a la secundaria y a la preparatoria.

En el año 2000 ayudamos, con muy buenos resultados, a cinco estudiantes para que asistieran a primero de secundaria. Para cumplir con las leyes mexicanas, formamos una asociación civil y comenzamos a operar como una entidad sin fines de lucro en el 2001. Somos miembros de CEMEFI (Centro Mexicano por Filantropía), y somos la única asociación civil en el estado de Baja California Sur con su certificado de profesionalismo y transparencia.

Operamos un comedor y una biblioteca en la Colonia Laguna Azul, una de las colonias más pobres dentro de la jurisdicción de La Paz. Durante el año escolar un promedio diario de 180 niños reciben una comida caliente cinco días

a la semana. Las mamás y abuelas de la colonia donan sus servicios cocinando, sirviendo y limpiando.

Para el ciclo escolar 2013-2014, estamos ayudando a 130 estudiantes para que asistan a la preparatoria, además de a 4 estudiantes de nivel universitario (aunque nuestro programa de becas es para secundaria y preparatoria, algunos de nuestros patrocinadores optan por continuar apoyando a su estudiante durante la universidad).

En FANLAP reconocemos que la mayoría de los problemas sociales en colonias pobres únicamente pueden solucionarse a través de una educación y una nutrición adecuadas. Por favor ayúdenos a hacer la diferencia en las vidas de estas familias patrocinando a un estudiante de secundaria o preparatoria. Trescientos dólares pueden ser suficientes para mandar a un estudiante a la secundaria durante un año, y quinientos dólares pueden enviar a un estudiante a la preparatoria durante un año.

Para leer sobre FANLAP y nuestros proyectos, visite www.lapazninos.org. Puede leer nuestro reporte anual del 2012 haciendo clic en las noticias y después en reportes anuales.

Si quisiera donar dinero o patrocinar a un niño, por favor envíe un correo electrónico a fanlap@hotmail.com o llame a Verónica al (612) 121-2166. Para visitar nuestro proyecto, escriba a Judy Peterson a jupete49@hotmail.com

Agua Aire Tierra y Fuego, S. de R. L. de C. V.



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"Casita" is located in Huerta Las Quintas. It is a great room with kitchen and fireplace, 2 bedrooms, one bath and a room for washer and dryer (which also can be another bathroom). The rear of the house has a big patio for outdoor cooking and relaxing. It is 130 m^2 on a lot of 800 m^2 . It has beautiful new wall with electric gate. Has water and electricity. Plenty of room for expansion.



Ranch was cleaned with permit and ready to farm. The ranch has water and the electricity is across road. Pescadero Rancho located on oceanside.



The adjacent $4,000 \text{ m}^2$ lots with beach, mountain, and valley views. Would make a nice hacienda or boutique hotel.



Pescadero parcel 100 yards from beach, next to Agave Hotel & Homes Development. This $4,555 \text{ m}^2$ corner lot has been cleaned, and has water and electricity. Can be subdivided. Plenty of room for a Hacienda type complex, small hotel or rentals.

More listings available in our office with Lisa, Alvaro, Dan and Alec.



CASA FLOR DE ROSA. Hacienda-style home, steps to the beach with a sparkling pool and spa, located in one acre of beautifully landscaped grounds. 5 BR, 6 BA, gourmet kitchen, cantera stone fireplaces and columns, paved walkways and Pacific Ocean views.

MLS # 13-17 Offered at \$799,000 USD



CASA ADOBE. Hacienda-style home with 4876 sq.-ft. of interiors and over 1100 sq.-ft. of terraces. 3 BR, 3 BA, formal living and dining areas, two car garage, laundry facilities and private studio/office. Located 500 mt from the beach in Las Tunas.

MLS # 10-448 Offered at \$385,000 USD



CASA AMEYA. Two homes on almost an acre with plenty of room to expand, five minute walk to the beach and close to downtown. Nice ocean and mountain views, rooftop terrace, workspace, fully equipped kitchen and both houses exquisitely furnished and turnkey.

MLS # 14-447 Offered at \$379,000 USD



CASA LOMA. Newly built home with traditional Mexican materials and finishes. Rooftop terrace with views to town, the ocean and the mountains. Lush gardens, gourmet kitchen, nice furnishing, 4 BR, 3 BA, short drive to downtown and close to La Cachora Beach.

MLS # 14-464 Offered at \$335,000 USD



CASA LUZ DE ELIAS CALLES. 2 BR, 3 BA home with large shaded patio and open floor plan. 1 acre property with tennis court + space for pool and guest casita. Private tropical setting. A fantastic home for a family, tennis enthusiast, beach lover, in a quiet and pristine setting.



CASA 2 BANDERAS. 1037 sq.-mt. lot and excellent ocean views from this 2 BR, 1 BA home. Features Saltillo tiles, wood beam ceilings, Palo de Arco cabinets and is very light, bright and spacious. Seller financing considered.

MLS #10-2396 Offered at \$129,000 USD



CASA PIANO. Partially finished 2-3 BR home. Nice landscaping in place with two additional primed in locations for trailer hooks and rental income. The Ocean views are outstanding with nice mountain views and a garden setting.

MLS # 13-442 Offered at \$99,000 USD



PERFECT BEACHFRONT PESCADERO. One of a kind beachfront lot in Pescadero. Has 24 meters width, over 80 meters deep and has nice green vegetation on over 2/3rds of the property. Having a lot this wide and deep gives you expansive ocean views without having to build all the way in the front of the lot.



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Rancho Si Como No



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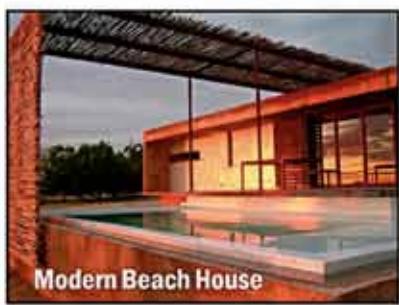
Rancho Danza del Sol 5.7 Acres



Mi Casa



Casa Dracula, Commercial



Modern Beach House



Historic Hacienda

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