This whale shark only looks scary, but he's actually a 40 foot pussy cat. A pussy cat with no teeth. He's what's called a filter feeder. He opens his big mouth and sucks in water, filtering small plankton, adding these tiny plants, along with any unlucky small fish, to his menu. They are fairly common in the Bay of La Paz at certain times of the year.

Celebrate World Music Day In San Jose
100 musical acts will take over various downtown street corners for annual festival

BY CALEB HOOGLAND

You know Mexicans like to celebrate just about anything, and they have a knack for doing it in a big way. The upcoming World Music Day event in San Jose is no exception. You’re probably picturing a concert with one main stage, another smaller stage and a handful of bands and musicians performing. Nope, wrong! World Music Day will feature more than 20 stages set up all over downtown San Jose, and 100 different musical acts are expected to take to those stages this year. You won’t be able to take a step without hearing some kind of music. This is the ninth year for the festival, taking place on Saturday, June 17.

World Music Day started in France back in the 1980s and is now celebrated in more than 120 different countries. It was originally supposed to usher in the first day of summer on June 20, and honor the longest day of the year, but that connection seems to have gone by the wayside.

San Jose’s World Music Day
CONTINUED ON PAGE 5

Animal Rescue Mission
Pet air lift will transport animals to another world. Well, it will seem like it.

BY LACEY STORER

It’s no secret that street dogs are a pervasive problem in this country. Earlier this year, Animal Heroes, a non-governmental organization in Mexico, estimated that there were about 23 million dogs living on the streets throughout the country. And while there are several shelters and organizations in Los Cabos that are working to find these animals homes, they are operating with limited supplies, volunteers, space and funding.

Local animal lover John Villegas is working on a solution to help these stray animals. But he doesn’t just want to get them off the streets; he wants to get them out of the country. He’s started the Pet Air Lift Baja Sur campaign to fly animals out of the overcrowded shelters here in Mexico, where prospects for adoption are limited, to shelters in the U.S. or Canada where they have better chances of being adopted.

Villegas is working with the U.S. based pet transport organization Wings of Rescue to organize the pet air lift. Wings of Rescue is a non-profit that has been trans-CONTINUED ON PAGE 7
Wine helps the needy

No, this is not another health tip. The Sheraton resort on the fourlane between Cabo and San Jose delivered a check for $8,600 USD to the Los Cabos Children’s Foundation last week.

The money was raised through the Sheraton’s annual wine and cheese party. The event was sponsored by several of the resort’s wine and cheese vendors. We did our part by drinking a chingo of the stuff.

New reality show for Cabo

Bravo’s new show, “Invite Only Cabo,” was secretly filmed in Los Cabos and premiered on May 14. What? You didn’t watch it? That’s OK, you can see the full episodes on Bravo’s website.

The show stars celebrity barber Larry Sims. Sims, who’s responsible for Victoria Beckham’s iconic bob and counts Tracee Ellis Ross and Gabrielle Union as clients, invited six of his friends on a four-week get-together in Cabos and premiered on May 14.

Party around the corner!

June 1st is Navy Day in Mexico, and as usual, we celebrate big time. There will be live music, folk dancing and food booths around the La Playita neighborhood, which is just past the San Jose marina.

It will be loud, with lots of cerveza being sold. Be there or be square!

BCS among the best states to live in.

According to INEGI, Mexico’s statistics bureaucracy, our people in the Southern Baja state are among the longest living in the country.

Incredibly, Mexico City is also on the list, along with the states of Chiapas, Guerrero and Oaxaca. Well, maybe smog isn’t so bad for us, after all. What if we’ve been wrong about that all these years? Maybe all that Mexico City smog sticks to our lungs and makes them hearty.

Money missing

Nearly a quarter million dollars allocated by the federal government for training courses for our Southern Baja police is missing. The feds say that out of eight courses contracted for, there’s only evidence of two of them actually taking place. And those two were contracted directly without using the required bidding process. Add to that the $160,000 in uniforms not delivered. All missing money came from the feds, who are now investigating.

Waterkeepers help

The international alliance known as Waterkeepers has invited the local Amigos de Cabo Pulmo conservation group to become their affiliates, which will surely bring in international aid in money and education. Congrats!

One more award to our hotels

Pueblo Bonito Pacifica has been named the best golf and spa resort of 2017 by Great Golf magazine. Each year the U.K.-based travel and lifestyle magazine selects 100 of the world’s most exclusive golf courses. Pueblo Bonito’s course is at the top of 20 best golf and spa offerings.

Each course is nominated not only on their courses, but their service, level of comfort and facilities as well.

Extinction alert!

Officials from Mexico’s wildlife conservation program have announced the kit fox has joined the list of mammals in danger of extinction. Aww, poor foxes! They’re so cute.

Residents of the Vizcaino valley, which is up in northern BCS near Mulege, are reporting fewer sightings of kit foxes. The theory is, the decrease in its numbers is due to competition for food with gray foxes, coyotes and mountain lions. The little guys are being bullied.

Garbage truck repaired

You don’t think this deserves a mention? It’s a big deal for the residents of Todos Santos, the quaint pueblo magico (magical village) located an hour north of Cabo. It is the town’s only trash truck, and it was hell, what Todos Santos residents went through disposing of their trash while their precious truck was out of service. And stinky. A stinky kind of hell.
More deportees, fewer criminals

A Mexican Foreign Affairs Undersecretary says that while the number of illegal immigrants being deported by the United States remains low, things could change. He also noted a change in the kind of people who are being sent back to Mexico.

Rather than fewer deportations, there has been a shift in the deportees’ profiles. Instead of Mexicans caught trying to cross the border, the U.S. is sending back people who aren’t dangerous, have families and work. You know, normal people, not criminals and drug dealers.

DREAMers (undocumented immigrants aged under 31) have also been deported, which had never happened before Donald Trump took office.

According to Mexico’s Immigration Institute (INM), 50,000 Mexicans have been repatriated since the year 2010, and 400,000 have been deported, which had never happened before.

The yearly march marks a renewal of the teachers’ protests, whose purpose is to call for the repeal of the 2013 education reforms and the reinstatement of teachers fired after they refused to be evaluated or after missing classes to go on strike.

Uber drivers and taxis clash

There’s tension in Mazatlán between Uber drivers and taxi operators. There were at least three confrontations between the two sides, some coming to blows. Uber began in Mazatlán, Los Mochis and Culiacán last October but taxi drivers there, and elsewhere in Mexico, were not happy about it.

According to the state’s deputy director of traffic and transportation, Uber cannot legally provide its services in the state of Sinaloa because only two organizations are authorized and licensed to do so. Uber drivers have been fined as a result. The fine ranges from approximately $80 USD for first-time offenders to more than $1,800 for repeat offenders.

Cab drivers whine that they have to pay for a special license, license plates, insurance and an identification card that certifies their training. Uber drivers only have to pay their affiliation fees.

Mazatlán, which has more than 500,000 people, has 1,490 licensed taxis. It also has 11,900 hotel rooms, so Uber figures there is enough clientele for everyone. But there won’t be any clientele if the two sides can’t figure out a way to play nice with each other.

More beer than Germany

Mexico overtook Germany in beer production last year to become the fourth largest brewing country in the world. That sounds like a good reason for a celebratory cerveza!

Beer production increased by just over 8% in 2016, totaling 10.5 billion liters. The main force behind the industry’s growth has been exports, which grew by 13% to 3.2 billion liters, which is directly related to popularity of Mexican brands. Brands like Tecate, Tecate Light, Dos Equis, Estrella, Montejo and Modelo Especial have followed the example set by industry trailblazer Corona years ago, which is now satisfying thirsty people in 180 countries.

The domestic market is also on the rise. Per-capita beer consumption was 57 liters in 2010, but by last year that figure had increased by almost 11%, to 63 liters. That’s more than 16 gallons for every man, woman and child.

Are you doing your part?

Per-spending in Mexico has increased by 13% to 3.2 billion liters, which is directly related to popularity of Mexican brands.

No word on whether Guinness was on hand to verify the record, so we went to Guinness’ site. A search turned up 582 records for various tacos al pastor.

Five tons of pork went onto the trompo, or vertical spit, set up at the San Marcos national fair, where locals and tourists chowed down on the more than 200,000 tacos, courtesy of the municipal government.

People went through more than 2,200 pounds of tortillas and vast amounts of salsa at the event. Everyone was served four tacos each, which seems a bit stingy if you ask us. We can easily eat twice that amount!

More pipeline mayhem

There was a violent clash over the mainland between federales and gasoline pipeline thieves that killed 10 people in one night.

Four soldiers and six gas thieves died during two confrontations. Army personnel were responding to a report of a pipeline theft in progress but when they arrived at the scene the thieves opened fire, killing two soldiers.

Authorities said later that soldiers were unable to return fire because their attackers had taken cover behind women and children.

The soldiers withdrew but returned later that night when they were fired on once again, this time by gunmen travelling in a convoy of trucks. There were no women or children present this time around and the soldiers fired back. Two more soldiers died in the second clash.

The official version of events is being rejected by some resi- dents, who claim the military opened fire on innocent people who were fleeing a swarm of bees. Bees! Hey, we don’t make this stuff up.

In related news At least eight armed men broke into a vehicle impoundment lot, taking back the trucks they used to steal gas from pipelines. At almost the same time that police were announcing they continued on page 10
Hit The Fishing Jackpot
Summer Slam Tournament promotes big betting

BY LACEY STORER

What can make a sport fishing tournament even more exciting? How about adding some daily jackpots to the money mix.

The 4th annual Pelagic Triple Crown of Fishing Cabo Summer Slam Tournament (whew, that’s a mouthful, how are they going to jam all that on a baseball cap?) still offers the $2,000 general entry that it’s had in past years, but it also has the expected daily jackpot options that raise the bar and add some interest.

Buy-ins for the jackpots start at $500 in the tuna, wahoo and dorado categories, then move up to $2,000 for the billfish release category. Daily jackpot winners will be determined by single-heaviest qualifying fish in the tuna, dorado, and wahoo jackpot categories, and by the most daily release points in the billfish release categories.

The $5,000 High Rollers jackpot gives teams the opportunity to bet the big bucks. The jackpot is for billfish species only (sailfish, blue marlin, black marlin, striped marlin, swordfish, spearfish), and the team that gains the most release points each day will win the daily jackpot.

And if you’re really feeling confident about your team’s fishing skills (or luck, because there’s that, right?) there’s also an All-In option for $10,500.

If you don’t have a team pulled together yet, there’s still time. Teams, (which can have up to four members, plus crew) can register right up until the night of the kick-off party on June 8.

Fish days are June 9 and 10, with a daily shot-gun start at 7:00 am, lines out at 3, and scales close at 6, so hustle in if you’ve got some beauties onboard. Prizes, which Pelagic estimates will total more than $100,000, will be given out at the awards ceremony on the last night of the tournament at Baja Cantina.

For more information on the tournament, check out the Pelagic Gear blog, www.pelagicgear.com/blog, or email the tournament’s Mexican contact, San Lucas Yacht, at sanlucasyacht@prodigy.net.mx.

Vidasoul and The Crossroads Country Club
The East Cape’s Fun Center

The East Cape offers all kinds of Summer fun for the entire family. At Vidasoul we offer “Kids stay free” packages and a special kids menu. Pet friendly vacations too. A/C and free internet.

It’s surf season on the East Cape and we are located next to surfbreaks Punta Perfecta and up the road from 9 Palms. We rent surf and SUP boards, kayaks and mountain bikes.

Day Passes available for $25.00 includes pool access, a towel, a lounge and $15 of food and beverage credit. Enjoy our poolside service. Happy Hour from 2:00-5:00, special menu, buckets of beer and 2x1 drinks. We have a volleyball net waiting for you, horse shoes and bocce ball too.

Bay Days will be available as well.

Summer hours: Mon - Fri 10am to 5pm. Closed Saturday and Sunday.

SUMMER HOURS: Mon - Fri 10am to 5pm. Closed Saturday and Sunday.

Wrong Santiago!

This is not the Santiago wanted for murder in Tacoma. Despite his shifty look, this is the Santiago who writes the column, What’s Going On In This Country. So if you see him, don’t try to apprehend him, he’s mean and he scratches.

The FBI and Tacoma Police Department are seeking the public’s help in locating a fugitive whom investigators believe is responsible for multiple murders in Tacoma, Washington.

Santiago “Pucho” Villalba Mederos, 25, is believed to have fled to Mexico and speaks both English and Spanish. Santiago Villalba Mederos is known to have family living in Mexico. He is a member of the Eastside Lokotes Sureno (ELS) gang.

A reward of up to $20,000 is offered for information leading to the arrest and extradition of Villalba Mederos.

If you have information on the location of this person, contact Tacoma Police Department Officer Loretta Cool, Public Information Officer. lcool@cityoftacomaw. 253-591-5968 Or FBI Seattle Division Ayn Dietrich-Williams, Media Coordinator. ayn.dietrich@ic.fbi.gov, 206-262-2390.
Ask a Mexican

This week we asked college students: Now that the school year is over, what will you do during the summer?

Hector Estrada, 19, industrial design student
I will have to work, in a stationery store. We get big orders during the summer for back to school packages at public schools. These packages include notebooks, pencils, erasers, coloring pencils, pens and rulers and such. It depends on the grade, but we usually have to make over 500 packs, which means a lot of work. I have to work because my design projects are usually very expensive and I don't feel comfortable asking my parents for that much money all the time.

Karen Lopez, 19, industrial design student
I'll get a job. I still don't know where exactly, but I want to find something like laser cutting or something along the lines for my degree, because it helps to get experience. I need a job to help cover the costs of my projects, since they are usually expensive.

Carmen Anguiano, 22, interior design student
I will finish my social service (a university requirement to graduate) and get a job. I still have a year before graduation, and with my social service I can't work full time. I plan on getting any job I can, since my hours at service are in the morning. I can't get a job anywhere that is related to my degree. At the service, I do what a secretary would do for a teacher who is in charge of master's degrees at the economic and administrative campus.

Concepción Herrera, 20, industrial design student
I will get a job and work out. I don't care what kind of job, just something part time. And I need to work out because during the school year there is not enough time. I'm thinking that I might get a job in sales. The commissions are usually good if you try hard to sell.

Susana Estrada, 21, industrial design student
I will work in a bookstore, it's a pretty cool job and quite interesting. I wanted to do some summer school but the hours don't allow me to work.

Raul Ríos, 23, industrial design student
I don't know where, but I want to work in something related to my degree. I am almost done with school and I don't need to do any summer school, so I want to make some money before I graduate just in case I don't find a good job right after I get my degree.

CELEBRATE WORLD MUSIC...
continued from page 1

celebration started with 14 different music groups and three different stages, and has grown to be the largest annual music event in Los Cabos. Last year, more than 20,000 people attended, a record for the event.

Since this event focuses on music in general, no genre is left out and the result is a blend of any type of music you want to hear. There will be rock, salsa, banda (Mexican music that's often confused with mariachi), electronic, heavy metal, and even percussion.

This year, the bands performing at the World Music Day festival hail from all over the place. The majority are local, with some travelling from other parts of Mexico. There is even one band coming all the way from Ecuador just to play in this one-day event. CONTINUED ON PAGE 14
Colorectal cancer is the second leading cause of cancer death among men and women in the US, and is estimated to claim half of all cancer deaths could be prevented, if people got tested regularly. June is Colon Cancer Awareness Month in Mexico and the US, and a great time to learn the facts about colon cancer and get tested. Getting screened could save your life.

For people age 50 and/or have more frequent age 50 and/or have a family history of colorectal cancer, and those who are at increased risk because of a family history of colorectal cancer or polyps, and those that they can't. The first phase will include improving service as passengers arrive and depart (though he didn't give specifics as to what that entails). The second phase will deal with improving infrastructure and airport operations, to make it more efficient.

And work began this month on a new terminal at the smaller Cabo San Lucas airport, which will give it the ability to move more than one million passengers. Sebastián Ronco, the administrator of the Los Cabos International Airport, predicted that in five years the airport will move 10 million passengers.

Growth in tourism isn't just happening in Cabo; cities all over Mexico are seeing similar increases in tourism. Last year, more than 32 million people visited Mexico, which is an increase of 9 percent. That was enough of a boost to make Mexico the eighth most popular destination in the world, according to the World Tourism Organization. Mexico tourism revenue was also up from last year, reaching almost $2 billion.

But while the Mexican government recently launched the "We Are For Mexico" campaign to promote national tourism, (traveling Mexicans), and the associated


Colon Cancer Awareness Month in Mexico

Getting screened could save your life.

BY DR. DICK

Colon Cancer is a leading cause of cancer death among men and women in the US. And every year's scrambling to prepare

Even More Tourists Coming To Los Cabos

And everyone's scrambling to prepare

Trump might, (or might not), be trying to build a wall between Mexico and the United States, but that's not stopping the Gringos from coming to Los Cabos for their vacation. According to Luis Genaro Ruiz Hernández, who is the head of the Department of Tourism in Baja California Sur, the number of Americans visiting the area increased by 17.4% last quarter.

And Grupo Aeroportuario del Pacífico (GAP), which operates San José International Airport, just reported that Los Cabos welcomed 21.5% more international tourists in the first four months of this year than the same period in 2016. That's one reason why Los Cabos is expected to end the year with a count of 3 million visitors, up from 2.2 million in 2016.

This increase in tourism can be seen across several sectors of the industry. By the end of the year, Cabo will have a total of 18,400 hotel rooms (and 5,000 new hotel workers), thanks to several new resorts opening.

And in addition to the big boats we've already seen in the bay, another 110 cruise ships are scheduled to come through Los flight from San Diego to SJD on Southwest that opened in April has already proven successful, according to Rodrigo Esponda, director general of the Los Cabos Tourism Trust (FICTURA), and there's another new flight from Sacramento on Alaska Airlines scheduled to start in June. And, Esponda says, we can expect to see even more new flights launch this year.

To continue to grow as a tourist destination, and handle a large influx of tourists, requires more and easier flight access. Esponda said the city needs to work with several international airlines to start more routes, mainly from the Midwest and Northwest as well as Canada. But they also want to focus on emerging markets like Colombia, Argentina and Brazil.

Omar Miranda, Manager of Airport Revenue and Marketing at GAP (remember, that's the SJID airport management, not the cloth-
More Job Loss In San Carlos?

Three more plants might let go as many as 1,000 workers

BY JAMES BELL

We reported in our last issue that the Conservera San Carlos sardine cannery plant is letting go a few hundred employees. This is a big blow to Puerto San Carlos, a little town a few hours north of La Paz that’s known for its whale watching and fish canneries. Now, there is talk of at least three other plants in the area that might let go as many as 1,000 workers, according to Ernesto Alvarez, a delegate from the State’s employment agency. His official statement was: “Yes, it could happen. I really hope not.”

The possibility of further job losses has become a controversial issue for many in San Carlos. Locals in support of Conservera say that in the past, the canning plant has been denied fishing permits for an additional fishing vessel, and faces unfair competition from outsiders. Outsiders meaning large commercial operators with permits to ply the entire coast and exploit the sardine population for use as feed for tuna or other fish farms and food processing, not for human consumption.

Local fishermen argue that no additional permits should be issued for any commercial operation, and that large commercial nets should not be used by the large vessels in the area since they take away resources that belong to small, local fishing cooperatives. Locals have also expressed their frustration with the government officials in charge of fishing and agricultural policies and issuing permits, saying there are conflicts of interest within the agency.

Alvarez also spoke with administration officials from Conservera and said the company is going to begin to fish for tuna on a small scale. The company has relied solely on sardine sales in the past but now hopes to expand its product offerings. Unfortunately, it doesn’t sound like expanding its operations will expand employment, at least not any time soon. San Carlos residents are deeply concerned that their economy is in jeopardy, and expect the employment situation will get worse before it gets better.

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Villegas had hoped to have the air lift on June 15, which is the seasonal cut off date for airlines transporting animals in the cargo hold of their planes, but plans didn’t come together quickly enough for that date. As of now, there is no set date for the air lift, but Villegas wants to do it sooner rather than later. In the meantime, he’s working feverishly to secure funding for the air lift. He estimates it will cost about $18,000 USD, although that amount could be higher depending on the number of strays that are collected.

Villegas says that although it’s a lot of money, he knows people in Los Cabos have the means, and the desire, to help. “I know this community is capable,” he says. “There is so much money floating around here. And there are people looking for places to donate.” In addition to collecting donations from individuals, Villegas also hopes to secure corporate sponsorship from some of the resorts.

Villegas says that while this first pet air lift effort is a bit of an experiment, if it works he wants to make it a recurring event. For information on how you can donate, or if you know of a stray animal that should catch a ride, visit the Pet Air Lift Baja Sur Facebook page at facebook.com/PetAirLiftBajaMexico.
We're number one! In the first quarter of this year, Baja Califor-nia Sur had the lowest number of “working poor” households (those that work but still can't provide sufficient income for a family’s minimum food requirements) of all the 31 Mexican states. The national average is 40%, but the working poor for BCS is less than half this rate, at 19%.

La Paz and Los Cabos also have the lowest poverty rates in the state, due mainly to a long history of tourism development. Just think, if it weren’t for the history of tourism development. the state, due mainly to a long history of tourism development. the state, due mainly to a long history of tourism development. Just think, if it weren’t for the strong tourism in the state (and some agricultural exports), our poverty rates could be similar to the rates of southern states like Chiapas, which has the highest rate at nearly 70%. So, thank you, tourists! All foreigners may take a bow here.

Another big ship arrives The Pacific Princess cruise liner arrived in the La Paz deep water port of Pichilingue recently, unleashing nearly 700 passengers eager to check out the sites and spend some money. Hopefully, there will be more visits like this in the future, as it’s estimated that each passenger spends an average of $70 USD per visit, dinero that is well received (and much needed) by local businesses.

Cruise ship arrivals to Mexico are expected to increase by as much as 6% this year. As of April 28, more than two million passengers had visited Mexico, which puts the country on track to becoming the top destination for cruise ships in the world, with Quintana Roo (think Cancun) earning the top spot in Mexico. Mexicans love their cruises as well. According to one study, Mexicans even spend more, around $90 per day — mostly in the casinos on board— than the British, Japanese, and Americans. Betcha didn’t know La Paz generates about $20 tons of garbage every day, which translates into roughly a one pound of garbage from every resident in the city. According to data from the non-governmental organization Observatorio Ciudadano (Citizens' Observatory), around 27% of the garbage produced in the city comes from residences, and a large amount comes from materials ominously labelled “specially handled solid residu-als,” which include construction materials.

Between 300 and 400 tires are deposited in local landfills every day. Unfortunately, many more tires are never properly deposited in the municipal dumps, but rather tossed out in outlying areas of the city by thoughtless residents seeking a convenient (and cheap) place to dump their old tires and residential trash, including lots of ugly plastic. Anyone who has hiked outside the city limits can attest to this horrible practice, although in recent years this indiscriminate dumping seems to have been reduced slightly.

Speaking of garbage La Paz has invested close to $32,000 in GPS devices for its fleet of 30 garbage trucks. The devices were purchased to save fuel and lower operating costs. The Director of Public Services says they let officials track the vehicles in real time during their collection runs. They provide location and mileage data, speed, and the condition of the vehicles. When a driver exceeds the speed limit, fuel costs go up and the chance of a vehicle breakdown increases. The director explained that if a driver breaks the speed limit, the vehicle can be shut down automatically, which avoids abuse and saves money.

Although La Paz is facing tough financial times, and $32 grand seems like a big chunk of change for the devices, the director says the system has already lowered operating costs, and could save as much as 40% of fuel costs. And who can argue against reducing unnecessary government expenditures?

Fewer dropouts in BCS The State Secretary of Education says the high school dropout rate has dropped from 15% to 11% in BCS. That's our state, Bunky. A higher number of students enrolled in degree programs and more financial grants given to needy students are seen as the primary reasons for the improvement.

As that rate decreases, enrollment rates are increasing. In 2016, more than 253,000 students enrolled in the state's school, an increase of 12%. That puts pressure on the school systems to make adjustments, like having elementary teachers take up high school positions to fill the new needs. More than 338 more teaching positions were created to handle the expanded student population. Altogether, Southern Baja employs 10,412 teachers; 89% of these instructors work in public schools and the rest are in private schools, whose numbers have also increased in recent years.
Legalized Weed Coming To Mexico

But don’t start lighting up in public just yet, unless you have a medical condition

BY MARY JUWANNA

As the U.S. becomes more progressive on its stance on marijuana, and more states are voting to legalize it, Mexico is watching closely and might soon follow.

Mexico’s Congress passed a bill recently approving the use of marijuana for medicinal purposes, the latest in a series of legal changes and court rulings that have relaxed weed laws in Mexico. The measure passed in a general floor vote with 371 in favor, seven against and 11 abstentions. Under the new bill, THC, the psychoactive ingredient in marijuana, is now classified as “therapeutic.” The government has allowed the importation of medicine containing cannabidiol (CBD), an active chemical ingredient of marijuana, on a case-by-case basis since 2015.

The new bill was approved by the Senate in December, with senators overwhelmingly voting (98-7) to legalize medicinal marijuana. This came just eight months after Mexico’s president, Enrique Peña Nieto, proposed a review of national drug policy, saying he was open to the idea of legalizing it for medical use. Nieto, who was once a vocal opponent of drug legalization, is expected to sign the bill.

The bill is a logical stop on the path to full legalization, which cannabis advocates say would quell gang activity that has plagued Mexico for years. On its website, Congress made a statement saying, “The ruling eliminates the prohibition andcriminalization of acts related to the medicinal use of marijuana and its scientific research, and those relating to the production and distribution of the plant for these purposes.”

The government also considering decriminalizing possession of small quantities (an ounce or less) of marijuana, but that measure was stalled in Congress. Recreational marijuana is still broadly prohibited in Mexico, but in 2015 the Supreme Court granted four people the right to grow their own marijuana for personal consumption, opening the door to legalization.

Since lighting up joints for fun is still illegal, Mexicans cross the border to the U.S., where they can easily get weed, and bring back small quantities for their own enjoyment rather than to sell, and it is these folks who will be affected. Why cross the border for marijuana? For starters, the Mexican marijuana sold by street dealers in Tijuana has a roughly two percent concentration of THC, while the California-grown product’s concentration can exceed 30 percent. As soon as it became legal to grow marijuana in some states, our smart pants guys improved the product beyond anything any Mexican grower ever did. Marijuana is now flowing south, not north.

Although Mexico is still a much more conservative country than the U.S. when it comes to legalized pot, Mexicans are warming up to the idea. Nearly a third of voters in Mexico currently support legalizing marijuana for recreational use; in 2008 only 7% approved of legal pot.

When the vote to legalize medicinal marijuana in Mexico was cast in the Senate in December, 98 out of 127 senators backed it, with just seven votes against. Newspapers were filled with stories of cannabis’ potential in the treatment of a host of conditions. Even the Catholic Archbishop of Mexico City gave his blessing to the bill.

Like a politician’s head, though, the path to full legalization is strewn with obstacles. Peña’s Institutional Revolutionary Party (PRI) is torn between pandering to its traditional base and appealing to younger Mexicans who, like their peers elsewhere, are more relaxed about marijuana. States passing bills that legalize medicinal and recreational marijuana, it might only be a matter of time.
It’s Raining Tequila!

Urban Spree, a contemporary art space in Berlin, recently unveiled the coolest installation: a cloud that rains tequila. Although fun, the cloud had a bigger purpose, which was to encourage German tourists to visit Mexico.

The idea was to provide an interactive experience that instantly transports Germans tired of the cold and wet winters to our warm beaches by triggering their taste buds with tequila. Seriously, why stay in the Berlin rain when you can enjoy tequila in Mexico?

Why target Germany? Well, turns out the country is the second biggest tequila importer in the world.

The bloody struggle has also taken a heavy toll on the reputation of the armed forces, exposing one of Mexico’s most respected institutions to the corrupting influence of organized crime and the risk of extrajudicial killings. One commanding officer explained it this way: “We’re not going to resolve the problem. It’s a problem with more social and economic aspects than we can solve.”
Break Free From CFE

Mexico hopes new guidelines spur more people to use solar energy

BY RED E. KILOWAT

In an attempt to boost rooftop installations of solar energy systems, the Mexican government is making it easier and more appealing for residential and commercial consumers to invest in solar energy.

Mexico’s energy secretary (SENER) presented new regulations earlier this year that will help cut down on the amount of red tape people must endure to connect smaller solar energy systems (those with a generation capacity of 500 kilowatts or less) to the national electricity grid. The new regulations simplify the connection process, and shorten the time needed for processing applications and installing the two-way ‘smart’ meters that keep track of how much energy a home or building has produced and stored in the grid.

The new regulations also put a maximum of 13 days on connecting a solar system to the national grid (18 days for more complicated connections). And residential customers with larger solar energy systems are now allowed to connect solar systems up to 25 kilowatts of capacity (only 10 kilowatts were allowed before). Low voltage commercial customer’s connection limit was increased from 25 kilowatts to 50 kilowatts.

Where does the CFE fit into all of this? Well, previously, the CFE was responsible for the review and approval of connection applications and installation of the smart meter. Moving forward, Mexico’s national energy control center, CENACE, will oversee the review process and meter installation. The change was made to remove any potential conflict of interest with the CFE’s new solar subsidiary company, and remove uncertainty on how long it will take to connect solar systems to the grid.

The new solar regulations are part of the government’s broader energy reform agenda and long-term goal of generating 25% of the country’s electricity from clean sources by 2018; 35% by 2024; and 50% by 2050. The government also hopes the regulations will help it reach its goal of eventually having 500,000 domestic rooftop solar systems, or 5 percent of all homes in Mexico, connected to the national grid. The government claims this would save the country $314 million USD in subsidized electricity generation costs that are currently provided to assist Mexican families with the high cost of electricity.

Although these new regulations might make it easier for home owners to connect to the national solar grid, it’s hard to gauge whether the regulations will have the government’s intended effect of boosting solar panel usage. David Ochoa, the owner of Cabo Green Power, has his doubts.

“1 think it has to be more motivated by people paying too much for electricity,” he says. “I don’t think a regulation or process, one way or another is enough of an incentive. I think it

CONTINUED ON PAGE 23
Watch Where You Swim!
Don’t let rip currents and undertow drag you down (literally)

BY CALEB HOOGLAND

Although all the beaches in Los Cabos are beautiful, not all of them are swimmable. The Pacific side, where the ocean joins the Sea of Cortez, can be particularly dangerous and tourists are encouraged to stay out of the water and in their resort’s nice, calm pool. Preferably clutching your floatie.

When it comes to dangerous ocean waters, there are two main things you should watch for: rip currents and undertow. Rip currents are strong, narrow currents of water that flow away from the shore and act like a river, pulling water straight out into the open sea. (FYI, rip currents are different than rip tides, although the main difference is that rip currents occur in open water while rip tides happen in bays or lagoons.)

Rip currents can be deadly, especially for someone who gets caught in one and has no idea what’s going on. One common mistake swimmers caught in rip currents make is freaking out and attempting to swim straight to shore. This doesn’t work because the swimmer is unknowingly swimming directly against the current, which only leads to exhaustion and frustration. If you’ve likely experienced undertow before, if you were standing right where the waves broke and felt a strong tug start pulling you into the ocean, only to be knocked right back onto the shore with the next crashing wave. Strong undertow can make it very difficult, or even impossible, to exit the water and is one of the main reasons you shouldn’t swim in certain areas, because you can get tired very easily trying to get out of the water.

Since rip currents are very hard to spot from the shore, look for posted signs or flags indicating the swimming conditions. In Mexico, a green flag means the water is safe and a yellow flag means you should swim with caution. A red flag means the water is dangerous and you should swim with extreme caution (but really, it’s probably best to just stay on the beach) and a black flag means don’t even think about getting into the water.

Undertow, the second potential hazard, is a bit more common here in Los Cabos. Undertow is caused by waves that break very close to shore and push up a lot of water onto the beach. The danger here is that many of our beaches are already very steep. Coupled with undertow, it is very easy to get knocked off your feet and pulled into the water as it washes back out into the ocean.

All this being said, don’t let it keep you from enjoying the swimming, snorkeling and surfing that’s available here. Just be sure to check conditions before you head into the water. Use common sense, (we know you have some, just dig deep), and don’t enter the water if you doubt your ability to swim.

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Creating Works Of Art Bead By Bead

You know those beaded sculptures you see in shops? They’re made by hand, not mass produced.

BY ALE BORBOLLA

Juventino Bautista is a 29 year old artist born and raised in Huejuquilla El Alto, a tiny town in Jalisco over on the mainland. Juventino is a Wirrarika (also known as Huichol) artist; the Wirrarika people are famous for their handicrafts, particularly their intricately beaded sculptures.

Juventino's career as an artist started when he was eight years old. He was taught by his father (who was taught by his father, and so on) to make the bead covered sculptures and figurines that you see in many souvenir shops. Juventino is in love with his craft, calling it "the gift that God gave me." There are no signatures on his pieces; the Wirrarika artists do not take any credit for anything as they believe it is what they are meant to do and share with the world.

Juventino’s pieces are made of Palofierro. Palofierro, or ironwood, is a special type of wood that's similar to ebony and come from the southern part of Mexico. It's a very hard wood and needs to be perfectly sanded, otherwise the beads and the wax used to hold them in place easily come off. Once the wood is ready, a thin layer of Campeche wax - a fine bees wax, typically found in the Campeche - is spread over the surface. The wax layer must be just right; not too thin or the beads will fall off and not too thick or the beads will sink in and the colors won't be appreciated.

After the wax come the beads. Thousands of beads are arranged in different designs, with the colors blending together to create amazing patterns and even optical illusions. Think of every bead as a tiny pixel, and all the pixels blend together to make a bigger picture. There is no drawing or sketching of a pattern before placing the beads, it's all in the artist's head. The perfectly symmetrical designs flow out of the artist's needle thanks to generations of teaching.

Once the design is on the figurine, the artist goes over it one last time with eagle eyes to make sure no beads fell off during the process. There is no final coat of varnish or glue; the wax keeps everything in place. When Juventino works, he sits at his table, barefoot, with a pound of beads in a rainbow of colors in front of him. He is putting the final details on a cow’s skull. It took Juventino seven days, working from 7:00 a.m. to 7:00 p.m. with only short breaks, to finish his masterpiece. In the middle of the skull is a beaded sun - a symbol for strength for the Wirrarikas - in bright yellow, orange and red. A couple of wolf heads, the Wirrarika symbol for wisdom, are carefully placed as well. Under the sun, a white and blue two-headed eagle design is placed. The eagle has two heads because one of the guards the earth while the other one guards the sky.

Most of Huichol beaded figurines have a peyote cactus included in them somewhere.

And you think your job is tedious. This guy spends hours and hours affixing tiny beads to wooden sculptures.
Renting Out Your Mexican Pad

Let’s talk about depreciation

BY ORLANDO GOTAY

It is incredibly tempting to rent out your Mexico home when you’re not there. Online apps and services like AirBnb and VRBO make this very easy. List, rent, collect the cash, repeat.

But you shouldn’t be surprised to learn that the taxman lurks. Sigh. Of course. Today, I want to talk about some important items people frequently miss: depreciation and deprecation. Yes, I said it twice. Read on.

Depreciation is the monetary amount that reflects the wear, tear and use of an item over the course of its economic life. Anything wears out as it is used. For that reason, when you put a residential unit up for rent, depreciation needs to be computed each year so it can be included in deductions against the income produced by the rental. Normal stateside residential property is depreciated over 27 ½ years, but foreign real estate is depreciated much more slowly, over 40 years. In terms of real estate, buildings and structures depreciate. Land does not wear out so it cannot be depreciated.

The second thing you need to know is the “allowed or allowable” rule. If you are entitled to the depreciation deduction as part of figuring the rental income, either you take it or you get dinged for it later. Why? Because the day you sell or exchange the property, your basis in the property will be adjusted to reflect all that depreciation you took, or should have taken, and you will be taxed on it.

In tax terms, it gets “recaptured.” Recapture for depreciation you never took really sucks. It also happens all the time and a lot of people miss out. However, if you’ve been missing out up until now, you could go back and amend returns for “open” years.

In the case of folks who use the property part of the time for their personal use and part of the time for rentals, the record keeping becomes a bit complex. It can include days when you or relatives used the property, maintenance days, and days the property was rented. Those are used to figure how much of the expenses can be included in deductions against rental income.

On the Mexico side, of course you are subject to ISR (income tax) and VAT on the rental itself. A US (federal) foreign tax credit, based on the Mexican income tax paid, might be available to offset against the federal income tax due. There are lots of rules, and lots of special quirks when it comes to foreign real estate, so it pays to get acquainted with them.

Orlando Gotay is a California licensed tax attorney (with a Master of Laws in Taxation) admitted to practice before the IRS, the US Tax Court and other taxing agencies. His love of things Mexican has led him to devote part of his practice to the tax matters of U.S. expats in Mexico. He can be reached at tax@orlandogotay.com, online radio at mixlr.com/orlandogotay or Facebook: GotayTaxLawyer.

What Running Your DNA Can Do For You

The short answer: Plenty

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But now owner/manager Cathy Dammann is branching into the use of recent developments in DNA technology to guide us into being as healthy and feeling as good as she has made us look.

She can guide you into how to run your DNA, and the doctor who heads her program, Dr. Joseph Dib, reviews your entire tax matters of U.S. expats in Mexico, the hotel association, the Tourism Promotion Council of Mexico, the hotel association, the tourism timeshare association and the State Department of Tourism. Everyone pitches dinero into the pot.

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Big Beach, Little Beach
Seasons, storms and construction all affect shore size

BY CALEB HOGLAND

Have you ever noticed the beaches in Los Cabos seem to change every so often? Sand comes and sand goes with every crashing wave, which eventually takes its toll on the beach itself. Beaches aren’t inanimate objects; they’re more like plants, whose size and condition changes with the absence or presence of water.

The transformation of water level and the sand level is higher.

Winter beaches typically have much less sand compared to those of the summer. Storms and the height of wave are usually higher during the winter which pulls sand away from the shore. Then the calmer summer waves bring the sand back to the shore. Since no two seasons are the same, and climate tendencies vary by geographical location, the results can be noticeably different depending on location and season.

Waves, currents, and tides are all natural causes for beach transitions. And natural disasters like tsunamis, hurricanes and storms also can take a serious toll on beaches. For example, Hurricane Odile in 2014 changed our beaches drastically in just a matter of hours. The heavy wind and rain caused many tons of sand to be redistributed and carried elsewhere, eroding the beaches. Another thing that can affect the beaches? Us meddling humans. No surprise, sand is frequently moved around, added or extracted for construction purposes (like all those new resorts that are going up along the fourlane).
Another Stroll Down Memory Lane

Does anyone remember the old El Arco trailer park?

BY GIB CORWIN

Back in the hay day of the now defunct El Arco trailer park, there were a number of boat captains who lived in trailers there. The old trailer park is now just a heap of trash by the side of the road, on the north side or the street about eight miles out of Cabo. It was closed down and everyone was told to hit the trail because the owners wanted to develop the land. They weren't content to collect paltry rents on broken down land. They weren't content to collect paltry rents on broken down trailers by the down and outers who lived there. They hadn't kept the property up because they knew for years they were going to make these changes. It's a pretty sad commentary on the quality of rif raf, in a great spot on the hill with an awesome view of the Arch. The Dog was a pig of a man. Skinny arms and legs and a big fat belly hanging over his sagging pants. A space between his two front teeth you could pass a pork chop through. Think part Grinch and was in cahoots with the trailer manager. Because, you see, Dog had a plan and was in cahoots with the trailer manager. Some sunny afternoon, as the ice guy swung in his hammock after a long day at the ice plant, the Dog rattles up in his beat up old Chevy Nova. The Dog pops open the Chevy trunk and pulls out some wooden stakes, a hammer, some surveying tape and some string. Slowly, deliberately, the ice guy rolls out of his hammock and walks over to see what the Dog is up to in his front yard. He's putting on a pretty good show of measuring stuff out, and then starts to hammer his pile of stakes into the dirt right in front of ice guy's house. The ice man can't take it anymore; he has to ask, "Well bro, I'm going to build my new house here," is the answer. Ice guy, not shy about pointing out the obvious, says, "But that will ruin my view!" Dog man says, "I'm real sorry about that, but you should a read the fine print." Classic Dog.

That means "the dog" in Spanish. Dog, he was one of those guys who built a real house around his trailer. It was a proper two-bedroom affair, in a great spot on the hill with an enclosed beer stash. Some say he had to move on. But that will ruin my view!" Dog man says, "I'm real sorry about that, but you should a read the fine print." Classic Dog.
Book Report

BY JEANNINE PEREZ


"You can only understand a nation's present by looking at its past." (Blurb on the book cover.) This book, written for teens, is an interesting and easy read, full of photos and illustrations. Although it's geared towards a younger demographic, it still gives travelers and new residents of Mexico a quick rundown on this country's colorful history. I always try to begin by reading young people's books whenever I need to research any new or complex topic, and this book works well for that.

Facts about the Mayan and Aztec cultures, complete with colored illustrations, give the reader a tantalizing taste of these long ago eras (including the leg-end behind Mexico City's begin-nings). And then we come to the arrival of the Spanish in Mexico, as Hernan Cortez enters Mexico through Veracruz. Of course, no one at that time realized Cortez was about to change the Mexican culture forever. Next comes the subsequent conquest of Mexico by the Spanish.

The third chapter contains portraits and descriptions of the men who were important players in Mexico's struggle for independence from Spain, and the fourth chapter, "The Unrest Continues," chronicles the struggles Mexico faced as it attempted to establish a government and draft a constitution. The portraits of Santa Anna and Juarez help us understand the people of that era, and the times in which they lived.

The fifth chapter introduces more faces from that confusing era, including Diaz, Poncho Villa, Emiliano Zapata, Francisco Madero and the others who were all struggling for power. We next read about the revolution, the new constitution that was ad- opted in 1917, still more unrest and the beginning of reform in 1921. Chapter six gives the reader insight into the future, telling us of Mexico's modern day hopes.

This book is brief, and I've sped through many cen-turies of fascinating history in writing just these few de-scriptive paragraphs, but this small book has been valuable to my understanding of Mexico today. It has given me the his-torical highlights, flavor, and perspective of many different times and personas, and I have now also developed a greater curiosity to know still more details of Mexico's colorful, and sometimes violent, history.

On page 60, there is a glossary of words and terms used in the book, and at the bottom of page 61 there is a list of sug-gested further reading, along with some Internet resources. I think I will check them out, and try to order some of the recom-mended books.

This small volume is only a tantalizing taste of the complex history of Mexico, offering ba-sic information that is easy to understand and remember. You can find copies at El Caballo Blanco bookstore in Loreto. That would be my bookstore and I'd love you to come on by! Email me at betojeannine@google.com.
Time to Invest is Now

BY NICK FONG

Is it getting close to retirement? Thinking about looking for that home away from home or investment property? If so, are you trying to decide on a destination that could serve two purposes, one being a vacation home, and another bringing in revenue when you aren’t around? Then look no further than Los Cabos.

There are so many reasons why the time is right to invest in the Baja Sur’s Cabo San Lucas area. The ease of flying into San Jose del Cabo’s up-to-date and modern three terminal airport, the temperate climate, and the variety of transportation available make it less attractive until you spend a fun filled couple(s) vacation. The months of July, August and September are the warmest with average temps of 90 to 95 degrees (Fahrenheit) and bring plenty of summer tourists.

With the extraordinary exchange rate between the US & Canadian Dollars verses the Mexican Peso, the buying power is at an extreme advantage. This reason alone would be a perfect opportunity to get off the fence and apply basic economics. In simply terms, “You get more for your money.” With property for sale in the Los Cabos area priced usually in US dollars, this makes it less attractive until you start thinking about things like paying under $300.00 a year on real estate taxes. This along with cheaper labor you can operate an average home for far less than back home.

Los Cabos and its growing communities that surround it have everything you and your guests would ever need. The restaurants and bar & grills offer five star cuisines that would compete favorably anywhere in the world. The variety of nightlife can be found and satisfy anyone’s flavor for entertainment. Spending the day shopping in the many boutiques that offer handcrafted accessories, jewelry and leather works to mention a few.

Investing in a place that boast some of the best beaches on Mexico’s Sea of Cortez and Pacific coasts which further draws in renters and vacationers. They also play host to the beautiful emerald waters that fill the Sea of Cortez. The horizon blends its majestic elements to create some of the most gorgeous sunsets ever seen.

The tip of the Baja Sur not only offers the world famous Land’s End Arch, but also Lovers Beach where people can enjoy a day sunning and relaxing on this romantic destination.

If these are not enough reasons to entice you to invest in Los Cabos or you’re still not convinced, then maybe you should visit this fabulous oasis where the water meets the arid climate. See for yourself why millions of people vacation in what some call, “The Hollywood of Mexico”.

By: Nick Fong, Broker/Owner Los Cabos Agent, Featured Agent of HGTV’s Mexico Life and Beachfront Bargain Hunt, 312-725-3664

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MLS# 11-165
Can I Pay My Utility Bills On-Line Or Automatically?

BY TERRY GRAY CURTIS

Why yes you can and it is not much different than paying bills in the USA or Canada. Most bills can be paid with a credit card and or a Mexican bank wire transfer on-line. Once you have accounts set up you will receive bills electronically, usually before it hits your front door. Another way to pay is to pre-fund a peso account.

Let’s start with the basics; CFE (electricity), go to http://app.cfe.gob.mx/Aplicaciones/CCE/Recibos/Registro/ to register. Have a copy of your bill in front of you when you do this to make it easy. Once you have an account, follow the instructions to pay with a credit card on-line or a direct deposit from a few Mexican Banks. The other option is the CFE office across from La Comer on Highway 19. Remember that you must use pesos to pay your CFE bill, not USD. Using this website requires that you have a Mexican bank account.

TelMex (phone-internet), go to https://www.online.telmex.com/metelmex/x mt_web.jsp to register, this one also is very easy. This site is in Spanish as well and if that is a problem call the 1-800 number on your bill and ask for an English speaking person. They will be happy to walk you through it while you are on line. Within your account you may choose to pay the bill with a direct deposit from your Mexican Bank or a credit card. You can also walk in the Tel-Mex office on Hildago Avenue stand in line inside or go to the automated machines next door. TelMex has improved their customer service dramatically; the reason for this is they have competition. In Mexico City or Guadalajara there are options for your telephone or internet provider and it is coming to Cabo.

Telcel (cell phone), go to https://www.metelcel.com/metelcel/login to set up your account. You may call customer service on your cell phone @ star 111 and choose English assistance to be walked through the account set up if you need help. When you receive your bill in your email log in to the site, choose to pay, then by credit card and then it is basically the same as the others. TelCel has several offices around town you can walk in and pay your bill.

OMSAPAS (water), go to http://www.omsapaslc.gob.mx/publico/principal/index.aspx to register, have the bill in front of you. The website is in Spanish and don’t bother calling, after you register and it says you are good to go, it may not work. Click forgot password, it will send you a confirmation to your email, click that and then it should work properly, did for me. You can view the bill and then click pay online with your credit card. This is a good one to pay more knowledge of Spanish language you just fill it up every few months so you don’t have to do it monthly, the amounts are usually so small. Again you may walk in the door of the hard to find office on Guerrero and Coronado and pay with pesos.

SKY (tv), go to https://serviciosenlinea.sky.com.mx/sky/faces/login?adf.ctrl-state=1f42086.4 to register your account. They will send you an email to confirm it. This site is pretty user friendly but again in Spanish only it seems. Calling the non-1-800 number can sometimes get you an English speaking person to help.

Predial (property taxes), go to http://www.eloscabos.gob.mx/8880/PREDIAL/PREDIAL/Consulta_Predial.aspx?LANG=MX then enter your property tax ID number in the window and hit search. If you don’t know where to find that number, give me a call and I will help you find it. After your account comes up on the screen, on the bottom of the page there is a button to pay online with your credit card, this one is very simple. You may also go to the Delegation by the Red Cross and take a number. Discounts are applicable if paid before the end of May of the same year on your already ridiculously low property taxes.

All of these links and instructions were current at the time of publication but could be subject to change among others. Another option to pay these bills is at any OXXO, all you need is the bill and the fun tickets (pesos). With most of the sites requiring the knowledge of Spanish language this can create a challenge for some. It is important to remember if you have these bills, you are living in this country at least part time and you should try to learn the language. If you have not already or don’t want to, then help our economy by hiring a fine upstanding local that will be happy to assist you with setting up these accounts.

Terry Gray Curtis is a veteran Century 21 Paradise Properties agent, he operates www.caboresortproperties.com & www.cabosecrets.com & a blog at http://blog.caboresortproperties.com. Drop him a note to receive his very informative, bi-weekly Newsletter. His e-marketing program can give you incredible exposure if you are a Seller. Terry can be reached at terryg@21cabo.com or USA Tel 310.272.9500 Mex Cell (011-52) 624.151.5530.
Us Tax Questions We Have Received On Real Estate Located In Baja Sur

Can I do a 1031 Tax Free Exchange from my US investment property into a Cabo investment property?

Unfortunately no. You cannot do a US tax free exchange from US property into property located in a foreign country such as Mexico. It is interesting to note that you can do a US tax free exchange from property located in one foreign country into another foreign country. However, that does not make sense when replacing Mexican property with another Mexican property because the taxes you pay in Mexico on gain can be taken as a foreign tax credit against your US taxes on the gain on sale and due more often than not that credit more than offsets your US tax on the sale.

How do I report my Los Cabos Rental property on my US tax return?

A rental property held in your name or in the name of your fiduciary is generally reported against your US taxes on the rental income. The credit is dollar for dollar with foreign income taxes paid. The IRS allows you a foreign tax credit where foreign income taxes paid can be used to offset your US tax on the same income. That credit can be taken dollar for dollar (based on the then current exchange rate).

Why do I have to report my rental activities in Mexico on my US return when I am paying taxes on it in Mexico?

The USA is requires you report your worldwide income on your US tax return. This applies no matter where you live in the world and also applies if you are a dual citizen (of the US and another country) or a US green card holder. It makes no difference if you are paying your taxes in the country in which the property is located or in your foreign country of residence. You cannot get doubled taxed because the IRS does allow you a foreign tax credit where foreign income taxes paid can be used to offset your US tax on the same income. That credit can be taken dollar for dollar (based on the then current exchange rate).

If I sell my full time personal residence in Los Cabos, what income taxes will I have to pay in the USA?

The IRS treats your personal residence the same as a residence in the US. If you live in it for at least 2 full years out of the past five years, as your main residence (this means actual physical occupancy and not just in theory) you can exclude $250,000 of gain on the sale from your US IRS taxes if single and $500,000 if married filing jointly. Any excess gain above those amounts is taxed at the then current capital gain rate (which is currently 15%). The rules for claiming an exclusion for the sale of a personal residence on your Mexican taxes are much more complex and often seem to have varying interpretations. You should consult your Mexican accountant for those rules.

Don D. Nelson is a US Attorney at Law (and retired CPA) who has been assisting Americans with their US taxes in Los Cabos for over 25 years. Website: www.TaxMeLess.com. Email: ddnelson@gmail.com. Mexico Phone 624-131-5228. US Phone 949-480-1235. If you live in Los Cabos your US 2016 return is due 6/15/17.
What To Do After You Have Bought A Home In Baja

BY LISA WELSCH

You bought a house in Baja California Sur, congratulations! You will find that living here is a true blessing with easy and short commutes, complete medical services, endless dining and shopping opportunities... and the peacefulness of living near the beach in a secure area. But before you spend your evenings gazing at the multicolored sunsets, here are some tips and considerations to think about after you’ve taken possession of your new home.

First and foremost: enjoy it! Get to know it and how you plan to utilize it before you make any changes or renovations. Often times after you lived in the home for a while you learn about how each room feels, what the lighting is, what are the temperatures and use for each room. You may find them to be other than your first impressions.

Make sure you change the name of all services (water, gas, phone line, etc) to your name.

Put all your original documents in a safe place. Make copies of all documents and keep an electronic file of the following items:
- Title and supporting documentation
- Passports and other identification
- Credit cards
- Insurance policies
- Titles to cars & arts with photos
- Photos of art and jewelry

Know when and where to make your annual Fideicomiso payments.

Make a directory of important phone numbers - emergency, family contacts and keep it handy. Give it to your trusted friend, neighbor or property manager.

Obtain a Mexican will and testament - In the event of death state who will be the heirs to your personal items such as car(s), furnishings, etc.

If you are 60 years of age, get your INAPAM (“Old Person”) Card, this can help you get several discounts in taxes and services.

For more information about Coldwell Banker Riveras’ real estate services in Todos Santos, and Baja California Sur news, call us to + 52 (612) 145.0118 or send me an email to lwelsch@cbriveras.com.

Agent Profile
William Scott

William graduated from the University of Texas and studied an MBA on the Thunderbird School of Global Management. He started his career in Internet Marketing in New York City. In 2002 he was offered to lead the sales force for Pulte Homes Mexico, one of the biggest residential developers in the world. He then moved to Baja California Sur in 2005 where he fell in love with the area.

William has a deep understanding of Real Estate in Los Cabos. Being able to speak English and Spanish fluently gives him access to local knowledge and allows him to have a great rapport with the authorities, professionals and investors in the area.

He is known as a broker with an intelligent approach to negotiation and an advocate of positive, fruitful relationships. He works hard to build partnerships and collaborations that challenge him to improve every day.

As William puts it, “I take Real Estate seriously as a profession, but my real business is in building Real Relationships, that is the number one key to my success.”

- Contact William Scott, Broker of Baja Smart at Office 624 142 6039, CAN US 949 200 6640, www.bajasmart.com

Inspections in an Amazing Season

BY GARY KAUFMAN

It has been an amazing season so far with more sales & home inspections requests then any other time since I have lived here in the Los Cabos Area. The homes have run the gamut from small inexpensive condos to the most expensive and luxurious homes. And for me it still hasn’t slowed down yet, let’s hope it doesn’t. Also I have begun to get several inspection requests to La Paz & Todos Santos and to the East Cape & Los Barriles where before I would receive maybe 1 or 2 requests every 2 – 3 months. So it seems that sales have been great all up & down the Cape. Because of the amount of sales & home inspection requests it seems to make sense that maybe the time for the home inspection contingency should be longer up to 10 – 15 days.

On both new sales & resale homes I have begun to see problems because the home was not ready for an inspection. Water & Electricity were shut off and the propane tank was empty, so please make sure that all utilities are turned on before requesting a home inspection it will not only make my inspection go quicker but will not delay the sale of your property.

To all you Agents out there please make sure there is propane in the tank, even a $100 pesos would be enough to test all gas appliances & pool heaters. Also another problem has arisen in regards to the inspection of propane tanks. It has been brought to my attention that a few of the Gas Companies here in Cabo have begun to refuse to fill tanks that are older than 10 years old even if they appear to be in good condition. Therefore I will be reporting on the date of the tank if the tag is readable.

The Fideicomiso: What Happens When The Primary Titleholder Dies?

BY LINDA JONES NEIL

Article 27 of the Mexican Constitution prohibits ownership of real property by foreigners along the borders and coastlines of the country. This issue was resolved by implementation of the Mexican bank trust, the fideicomiso, in which a Mexican banking institution holds fee simple title for the beneficiary of the trust, the foreigner, who has all the rights of a Mexican national in terms of usage, rental, sale, modification, etc. to the property.

Many object to using the trust saying it is cumbersome and expensive. The banks charge an annual fee of 350 to 500 USD simply for holding title. When compared to the property taxes that one normally pays in his or her native country, however, the expense seems modest. Besides, this is the ONLY legal way to hold title to a residence in the restricted zone of Mexico.

One of the major benefits of holding title in the Mexican bank trust, the fideicomiso, is that the owner of the property in trust has title to a residence in the restricted zone of Mexico. This eliminates the need for a probate proceeding in a Mexican court which can take a year and cost several thousand dollars.

Thus, Joe and Margaret Smith, as owners of the beneficial rights under the trust for their beachfront home, may then name themselves as substitutes and then their children as substitutes when Joe and Margaret pass on. So Joe dies and Margaret obtains full ownership, then when Margaret deceases, Johnny and Joan, their children, can come into full ownership as the owners of the beneficial rights. All of this without a court proceeding provided it is set up correctly within the fideicomiso contract.

Procedure and costs: When the primary beneficiary passes on, the substitutes must present death certificate(s) for the deceased, with apostille. This is translated and handed to the trustee bank which will then move forward to obtain a new permit from the Secretariat of Foreign Relations in the name of the substitute. An appraisal must be made which will indicate current value of the property at time of death. This establishes the stepped up basis, the new value for tax purposes. The beneficiary will be required to pay a one (1%) percent acquisition tax on the entire new appraised value. No other taxes are involved since Mexico does not have an inheritance tax.

Costs for the transfer involve a new permit, bank trustee fees, appraisal, a notary fee, registrations plus the 1% acquisition tax. Basic fees on a 350,000 property will probably run about two (2%) percent of the newly appraised property value, plus the 1% acquisition tax, for a total of approximately 3%. What is saved here is several thousand dollars in probate and legal fees and a year minimum in probate court!
More Food And Fun In San Jose
Food & Art Festival Coming May 30

Save the date for Tuesday, May 30, for the first annual Food & Art Festival, part of the Mexico Tuesday Music festivities! The event will run from 6:30 to 11:00 pm on Morelos Street in downtown San Jose.

Here’s your chance to taste the flavors of the seven restaurants located on Morelos: Barrio Burger, Baja Brewing, Capriccios, Jazmin’s, La Lupita, La Patrona and El Wine Shop will all be on hand to show off their best dishes. There will also be a special guest, the popular Edith’s Restaurant from Cabo San Lucas. With this many culinary options, there will be something for everyone.

And after you’ve eaten (or before, if you want to work up an appetite) you can dance the night away. Take salsa lessons, or dance to the rhythm of the great Cuban band, Los Trillizos. Or sit back and listen to the mariachi band, or watch folk dancing and tango performances. Morelos will be alive with activity.

Find all this and more on Morelos in the historic district of San Jose. Tickets are $28 USD if purchased in advance and $35 at the door. Oop! There is no door. The cost of the ticket includes a glass of wine or Clericot (similar to sangria) and a sample from all the restaurants. Tickets can be purchased at La Lupita, La Patrona, El Encanto and El Wine Shop.

An Art Lover’s Dream
San Jose’s Gallery District offers 14 spaces full of fine art

San Jose’s Art Walk is a weekly event held within the Gallery District of downtown San Jose. The Art Walk is one of the most popular events in Los Cabos, taking place every Thursday evening, from 5:00 to 9:00 pm, between the months of November and June.

This event was established, promoted and organized by the art galleries of the Gallery District Association in the hopes of drawing art lovers and tourists into the charming and color-filled back streets behind the church.

In the past decade, San Jose’s Gallery District has become internationally recognized for its thriving art scene. And the Art Walk has become so popular that the local government closed the main street of Obregon to traffic in order to accommodate all of the attendees.

Enjoy the art walk with a stroll through the Gallery District, visiting the art galleries, many of which provide free wine, and then dining at one of the many neighborhood restaurants. Galleries will often have special events such as artists in attendance or openings of new exhibitions.

And there is always entertainment in the streets! With the ever-growing popularity of the art walk, downtown San Jose is bustling on Thursday evenings. But the heart, soul and sophistication of this weekly event lies within the art galleries located on Guerrero, Obregon, Morelos, Hidalgo and Comonfort streets.

The 14 official Gallery District art galleries collectively represent an impressive roster of both local and international contemporary artists with original work, including paintings, sculpture, photography and prints. Among these art galleries, there are also shops housing the works by the top folk artists and artisans of Cabo and Mexico.

If Thursday night doesn’t work with your travel schedule, most of the galleries are open every day of the week. Visitors are welcomed to stroll the streets of the Gallery District at their leisure.

If you’re going to the Thursday night Art Walk in San Jose’s Gallery District, be sure to visit the galleries on the streets marked in solid red.

The Community of DUARA Ocean View Villas & Condos provides you one of the most comfortable and peculiar Club House experiences of El Tezal, which is easily accessible by walking a very short distance from any point of the development. Its Luxury pool, is the perfect spot to enjoy incredible sunsets, the fully equipped gym allows you to keep yourself in good shape without having to leave the premises, and the social areas allow you to relax next to the gardens surrounded by water.

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Cerritos, Pescadero & Todos Santos: A good way to spend a day

For those ready to escape the non-stop excitement of Cabo, consider a more relaxing pace less than an hour’s drive north of Cabo. You’ll find an artist’s colony in an authentic Mexican town. You’ll find laid back residential areas, and the best swimming and surfing beach on the south Pacific side of the peninsula.

Todos Santos is charming and authentic with a traditional central plaza, dozens of art gal-leries, and small hotels. Visit the Hotel California (no connection to the Eagle’s song, despite their best efforts to promote that with T shirts), browse shops full of handcrafted treasures, and enjoy some great Mexican cooking. What you won’t find are build-ings taller than three floors, chain stores, or fast food joints. But there are many delightful and sophisticated restaurants.

Looking for off beat? Go to the mask museum, called Faces and sophisticated restaurants. But there are many delightful and sophisticated restaurants.

in Todos Santos, the proprietor provides an enthusiastic tour of authentic masks from the various eras of Mexican history.

Many visitors extend their Cabo vacation and get to know the real Mexico by staying a few days in either Todos Santos or the nearby beach areas. Cerritos Beach is part of El Pescadero, but where the town of Pescadero is old Mexico, Cerritos has that vi-brant beach vibe. Cerritos and its neighboring beach, San Pedrito, are both world-class surf spots. There are a couple of ways to get to the beach, either the old dirt road at km 65, or the new dirt road at km 67. Either way, it’s a bumpy, but what the hell, you’re in a rental car.

Cerritos is perfect for swim-ning and sunning for a day or a week. Take a surfing lesson or rent a boogie board. There are several restaurants but the beach is not over run with them.

El Pescadero is a small town on the way to Todos Santos. It has a rich history of agriculture, ranching and fishing. The lush poblano chili fields are everywhere, as well as strawberry, tomato and basil fields. The town is between the ocean to the west and the Sierra Laguna mountain range to the east. A modern four lane highway runs right through the town connecting Cabo San Lucas to Todos Santos, then goes north to LaPaz.

Stop at one of the many taco stands along the highway, or buy veggies or fruit along the road. In the afternoon when the fishermen come in with the day’s catch you can buy fresh fish off the boat at Punta Lobos. For a small propina (tip) they’ll filet it for you, too.

Turn off the dirt road just before the Pemex in Pescadero, left toward the ocean, to discover Hierbabuena, a huge vegetable garden with an open-air restaur-ant smash in the middle of it. They serve fresh organic produce from the garden, and a nice selection of wines. Stop by the little bakery on the road in and buy a pan dulce, a Mexican version of a doughnut. Duck into some of the little local shops, but be aware, there is no English spoken here.

Save The Vaquitas!

The vaquita, a shy and rare type of porpoise that inhabits a tiny part of the Gulf of California (the body of water that separates Baja from mainland Mexico), is on the endangered species list. There are only 30 left in the wild, which down from less than 600 in 1997.

Vaquitas have declined dramatically in recent years, mostly due to them getting caught in fishing nets. Many vaquitas have been tangled up in gillnets used by fisherman who are illegally fishing for totoaba, another endangered fish whose swim bladder is prized in China for supposedly having medicinal properties.

However, the Mexican government is working on recovering the species. Gillnets have been temporarily banned in the upper Gulf of California, and there are plans for a permanent ban. The problem is, the fishermen (who are paid to not fish there) are protesting and demonstrating, demanding they be allowed to fish.

There are also efforts underway to relocate some of the re-maining vaquitas to a national sanctuary in San Felipe, up in Baja California North, where the animals will can be monitored. There are risks in moving the animals to new territory, but right now it’s the only option to prevent the poor little vaquitas from becoming extinct.

The mask museum, called Faces and sophisticated restaurants.

Todos Santos Restaurant Guide

MIGUEL’S Restaurant. Best Chiles Rellenos in the Baja. Traditional Mexican Dishes. Seafood. Drinks. Free Wi-Fi. At the corner across from the Pemex station. Open 8:00 am – 10:00 pm. Phone: (612)145-0814 $.

RUMI GARDEN. Thai & Chinese Cuisine. Vegetarian, Vegan & Or-ganic Friendly. Daily Lunch Specials. WiFi. At the entrance to Todos San-tos on your right. Open 12 to 9 pm. Closed Tuesdays. (612) 145-1088 www.rumigarden.com ($$)

Todos Santos AA Meetings

Monday, Tuesday, Thursday and Friday 5:00pm
Wednesday and Saturday 11:00am
Upstairs in the blue building across from the White Sands Spa

Ocean View Lots from just $8,500 USD

Sizes available from 1,500 sq. mts. Only a few miles North of Todos Santos.

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For more information email: david.flores18@hotmail.com
Nestled in the award-winning, ocean view Air Towers of Mar Adentro, a uniquely designed 2-bedroom home awaits, featuring state-of-the-art finishes and smart controls. Reserve for a lifetime of luxury living, access to first-class services and amenities and on occasion... front row seats to some of the most prestigious, world-class performances known to San Jose del Cabo.

PRICING AVAILABLE UPON REQUEST
A Banking Option For Gringos

BY PENNY NICHOLS

Americans living abroad have an unusual and costly problem: Financial institutions are reluctant to take their money. And that can be a pain in the ass if you’re working down here and have no place to stash your money other than your mattress.

A federal law that went into effect in 2014, which was designed to deter money laundering and tax evasion, imposes strict reporting requirements on foreign financial institutions that hold U.S. assets. So rather than risk a stiff penalty – 30% withholding on their transactions in the U.S. – for violating the rules, many foreign banks have refused to do business with American expats. Making matters worse, some U.S. based financial institutions have restricted services or closed the accounts of Americans who don’t have a permanent U.S. address.

But now, with a new type of bank account created by the State Department Federal Credit Union and the nonprofit organization American Citizens Abroad, us Gringos finally have some banking options down here. An agreement reached between the two last year allows any ACA member to be eligible to open an SDFCU account. The SDFCU has been working with expats for years, offering accounts to Americans who work in embassies and other locations abroad.

Membership in ACA costs

CONTINUED ON PAGE 34

Calendar of Performing Arts

CABO SAN LUCAS

CULTURAL PAVILION
Every Friday. 7:00 pm. Pavilion Movie Club. A different movie every Friday. Sometimes in English, sometime other languages with Spanish subtitles. Sometimes with guest artist. Free.

May 31. Wednesday. 6:30 pm. Second annual Los Cabos Sings To Juan Gabriel tribute. Performances local artists and musicians in tribute to Juan Gabriel, the Mexican composer, writer and singer who passed away last year. Spanish. Tickets available at the Pavilion office. Free.

June 1. First Thursday and Friday. 7:30 pm; Jun 3. Saturday, 7:00 and 9:00 pm; Jun 4. Sunday, 6:00 pm and 8:00 pm. Grace - The Musical. Directed by Henry Lopez. Pavilion Exterior Theater. Spanish. More info: 624-358-6111.

June 3. Saturday, 8:00 pm. UNAM’s Choreographic Workshop, available for the first time in Los Cabo. As part of the City Arts and Culture Institute activities. Spanish. Tickets available at the Pavilion office. Free.

June 30 - July 1. Friday and Saturday. 7:00 pm. A Quarter Century Festival. Del Angel Dance Studio celebrates 25 years of performing and teaching.

July 2. Sunday. 8:00 pm. Los Cabos Youth Orchestra Concert celebrates its 9th anniversary playing themes from famous movies. Spanish. Tickets available at the Pavilion office. Free.


LA RANA VEGANA Playa Migrino St. up from Walmart plaza. A different movie everyday. Spanish. Free.

SAN JOSE

COSTA AZUL BEACH
July 1. Saturday. 8:00 pm. Music concert on the beach. The Los Cabos Youth Orchestra Concert celebrates its 9th anniversary playing themes of famous movies in a beautiful setting. Bring your favorite beach chair or blanket and enjoy the music. Spanish. Free.

MAIN PLAZA SAN JOSE downtown San Jose
Every Saturday. 6:00 to 10:00 pm. PlazaArte. Four hours of art workshops, music, dance show and family fun. Spanish. Free.

Every Sunday. 6:00 to 10:00 pm. Danzon Afternoons. Traditional Mexican romantic dance. Everyone is invited to dance. Spanish. Free.

June 24. Sunday. 5:00 pm to 2:00 am. 9th Annual Music Fest. Different musicians, groups and bands with different kinds of music playing throughout downtown San Jose.

KORAL CENTER/EL MERKADO. Kilometer 24.5 on Highway 1.

PlazArte
Every Wednesday. 5:00 to 10:00 pm. Art Day. Art, paintings, books, live music. Spanish and English. Free.


Every Sunday. 5:00 pm. The Culture Institute invites everybody to dance and have fun like old times. Spanish with some help in English. Free.

LA DOLCE VILLA.

Community Reading Lounges

AT AMELIA WILKES PLAZA Main plaza downtown CSL.
Every Saturday from 6:00 to 8:00 pm. Herman Ita de Ysabela Reading club has a different book to read and discuss. Free. Spanish mostly. Book donations are welcome. More info and special activities with Nixania email: todosmososelotro@gmail.com Free.

AT PLAZA COTA.
From Monday to Friday. From 7:00 am to 9:00 pm. Reading Club. Books available to all. Lazaro Cardenas one block before the main park in Cabo San Lucas. Spanish and some in English. Free.

AT HOLLYDANCE CAFE. Leona Vicario St. And 12 de Octubre St, 2nd Floor, downtown Cabo.
Every Tuesday from 4:30 pm to 6:00 pm. Trotamundos Reading Club. Spanish mostly. More info and special activities on Facebook: https://www.facebook.com/saladelecturatrotamundos/timeline

AT KINESIS GYM. El Chanupil barrio near the Convention Center.
From Monday to Friday. From 4:00 pm to 8:00 pm. La Maroma Reading club. Books available. More info and special activities on Facebook: facebook.com/Sala-de-lectura-La-Mar%C3%B8n

AT LA CIRCO. Libroteka Reading Club.
From Monday to Friday. From 4:00 pm to 8:00 pm. Books available and circus drama style reading on Thursdays at 7:00 pm. More info with Sara Flores on Facebook: https://www.facebook.com/LaCirco-577897035553733/timeline

CONTINUED ON PAGE 34
The Hiking Trails Of Pedregal

Be ready for lots of hills, and good photo opps

BY RON LAFFERTY

Hiking the Pedregal community in Cabo, up, through and around to the Pacific side, is a must. It’s one of my favorite places to hike and enjoy the views, incredible homes and beautiful landscaping. And, if you make the effort, you can get in a good workout as well. Today I’m giving you two different route options. I’ve included the route distances, but if you decide to wander down side streets to check out homes or look for photo opps, your distances will change, of course.

I refer to the two entrances to Pedregal; the east entrance off the main drag, and the northwest entrance up from Penny Lane Restaurant and the organic market. There is the back door, easy to sneak through if you’re walking, just access it from the Pedregal park.

When hiking in the Pedregal, you can walk on the cobblestone roads, but I would suggest you hike on the brick sidewalks where you can. It’s better on your feet and shoes and you’re not so likely to turn an ankle. Can we all agree to leave cobblestones in the past? After all, the torment of cobblestones is why God invented blacktop.

Now, let’s get hiking. The first route is 1.8 miles one way. Starting at the east entrance, head up on Del Mar past the security check point. I have never been asked where I was going when I’ve hiked Pedregal; if they do acknowledge you, just wave and smile and go on your merry way. If they stop you, tell the security guard you are walking to the beach or to the other entrance and that should satisfy them. Walk with authority and purpose and they will pretend they don’t see you rather than risk an unpleasant confrontation.

As you hike up, there will be an El Paso sign directing you to hike on the brick walk to the left. You’ll reach a point where you need to take a short turn to the right, continue several steps and then turn left on Camino Del Mar street. Then you’ll come across a large stone rattle-snake sculpture. Here, you need to take a right up the stairs to the top, then continue angling to your right to the brick walk. Hiking up, you will pass tennis courts on your right. If you’re interested in playing, these courts are open to the public for a fee.

Continue past the tennis courts, taking a right on the second street you come to. On the left corner of this street is a sign for the spa and the salda (the exit). Head up on this street and when you reach the top, veer to your left and begin heading down. Now’s the time to take out your phone or camera, as there are points along the way down that are great for taking photos.

Following the road down, you will soon come to the other entrance. You can continue down towards downtown Cabo, or turn around and retrace the route back to where you started, which gives you a 3.6 mile hike.

The second route is a 1.22 mile route to the Pacific beach. Starting again at the east entrance, your route will be the same until you come across a large stone rattle snake sculpture. Once there, take a left and continue on Camino Del Mar, up and over the hill following the brick walk. As you head down, you will see the Pedregal real estate and information office on your left. At this point in your hike, you’ll have seen several homes for sale and if one strikes your fancy and you brought your check book, I’m sure someone at the office would be happy to write a contract.

Continuing down, hike along the right brick walk and you will come to Camino Pacifico Bajo, where you will take a right. Continue down several blocks to Camino Del Pacifico, and then take a left. After a short distance, you will take a right onto Camino De La Carreta, and a shorter distance later you will see a walkway on your left that takes you through the garden area to the beach. FYI, it is strongly recommended you do not swim due to the unpredictable waters. We don’t want to be losing any of our precious Gringo Gazette readers out there. We’re not kidding around, people die there all the time. Heed the signs.

Different entry points, Hiking in the Pedregal is rewarded with great views of the town and the Pacific side. A good squat is rewarded with a view to China.
Steal of the Century / Distress Sale!

2008 Custom Home 2600 sq. ft. with 1800 sq. ft. of decks - outdoor kitchen. Solar Powered w/ Generator in La Paz, MX.

Beautiful Ocean Views, Private Pool, ¼ mile from Private Beach. Located in Guard Gated Maravia Estates. Stainless appliances and all kitchen accessories are included. Fully custom furnished and move-in ready! Bonus deal includes 3 ATV’s and 2 Wave Runners in excellent condition.

Call Janet 435-729-0533

Sale price: $250,000.00 USD. Owner has over ½ million USD invested.

Street Theater Or Protest March?

Locals built this wall in front of the American embassy in Mexico City using empty cardboard boxes. Then they built a figure resembling Donald Trump. Then they knocked down the wall and lit The Donald on fire. The Donald went up quicker than a Prest-O-Log in your living room fireplace.

It was not clear if the crowd clapped and cheered for the dummy’s demise, or for the thespian effort. They were both pretty impressive.

Not Your Typical Mexican Show

Wirikuta features acrobats, light up costumes and fire twirling

BY LACEY STORER

There’s a new show in Los Cabos featuring traditional Mexican dance and music, but when we say traditional we don’t mean the same ol’ folk dancing and mariachi band style of performances that you usually see around here. We mean traditional as in, it’s based on a legend from the Huichol tribe - ancient Mexicans who settled in the Sierra Madre mountains - that dates back 15,000 years.

Wirikuta, which opened last December at the Wirikuta gardens in San Jose, is more like a Cirque de Soleil performance, with acrobats, dancers, dramatic lighting and elaborate costumes. And although Wirikuta also includes a meal, it isn’t just dinner and show either; it really is an entire experience.

The experience starts when you walk into a Huichol village, where you can watch the people working and playing. There’s a guy making arrows for hunting and a woman doing embroidery. Another woman is making tortillas (and giving out free samples; take one, it’ll be the freshest tortilla you’ve ever had!). Gathered around a fire in the middle of the village is a group of drummers and dancers. Signs hanging from the wooden huts give visitors information on different aspects of Huichol life, from their origins to how they lived and worked.

It’s not every day you get to see pyrotechnics like this. And although Wirikuta also features music, the main attraction is the visuals of the dancing and acrobatics and lights and costumes. There are several scenes that stand out as highlights of the show. One of them is the fire scene, where performers dance and twirl with flaming batons while basking in the glow of fires lit along the pathways. There are

CONTINUED ON PAGE 34
Food Straight From The Garden

New Todos Santos restaurant focuses on farm to table dishes

BY LACEY STORER

There’s a new restaurant in Todos Santos that’s giving diners an elevated culinary experience. That last part is a little pun, since the restaurant is located at the south end of town, on top of the hill where Tres Santos has started building what they call their town farm homes. (Or, as we like to call them, the houses sitting in a cabbage patch.)

Jazamongo, which is Spanish for arugula, is a new project from James Beard-nominated chef Javier Plascencia. A Baja-native, Plascencia has restaurants in Tijuana, Guadalupe Valley and San Diego. He chose Todos Santos for his newest restaurant because he liked the artistic culture of the town, and he wanted to add his culinary contribution to it.

Jazamongo’s concept focuses on farm to table ingredients. In fact, it’s so farm to table that we saw a sous chef pluck a small flower bud from a pot in his kitchen and use it to decorate a dish he was preparing. My boss was scaring up and down the rows gobbling up free samples that she picked. The menu features local products and organic produce straight from this garden, which the restaurant is adjacent to. If you have some time, it’s worth taking a walk around the garden to look at all the different plants and pomegranate trees, and more.

And if you gardening aficionados wonder why they let some of the plants get so tall - as in foot-high stalks of romaine lettuce - it’s done on purpose so the plants will flower and bring in the bees for pollination. We didn’t know that.

Also spotted in the garden is a drying rack for sun dried tomatoes and bread that will later be turned into croutons. Venture further back, to the far corner of the garden, and you’ll find the chicken coops and bochi ball courts (separated, of course, no feathers will be flying during your game).

The food at Jazamongo is a blend of fresh produce, roasted meats and smoked dishes, with interesting finishing touches like fresh herb salsa, vegetable and corn tortilla ash and green strawberry sauce. The menu offers a variety of small plates, ranging in price from $7 to $12 USD, which include beet aguachile with octopus, aged beef tartare, sweet corn soup and yellowtail ceviche. On the entree side, there are dishes like tacos with crispy suckling pig and baby lamb, house made pasta like tacos with crispy suckling pig and baby lamb, house made pasta with butternut squash, pork belly in a black mole sauce and a slow roasted sirloin that we can attest is mouthwatering. Most entrees are priced similarly to the small plates, with a few going into the $15 to $20 price range.

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ELY

Some people are gamblers. They choose a puppy that looks cute, toss the dice and hope for the best. Others prefer a safe bet and hustle down to the Humane Society to check out the dogs who have already shown their cards.

Spoiler alert: My cards are all aces! I’m a healthy 3-year-old young lady chihuahua who is just the right size and temperament. Jackpot!

KATY

White privilege, you say? Here I sit in my angelic whiteness and not one single taker has appeared. It’s true, I’m not the only white cat here, but let’s be real, I am the most magnificent by a mile. I’ve repeatedly witnessed my roommates of lesser colors be chosen (some quite ugly in my opinion) over me. Can someone restore normalcy in this crazy world and do the white thing?

Need Some Animal Love In Your Life?

While some communities like Pedregal have about five to 10 percent of homes using solar energy systems, Ochoa estimates that overall only about one percent of Los Cabos is using solar panels. That’s a number that he, like the Mexican government, hopes to see increase over the next few years.

Continued from page 37
Fish Report
BY CARY GRAHAM

Cabo San Lucas
Striped marlin are still making a return and have been the main catch recently. Inshore gamefish made up the bulk of the catches, with many boats landing roosterfish in the 10 to 45 pound range. Other species landed include: ladyfish, red snapper, skipjack, roosterfish, jack crevalle, hammerhead shark, groupers, sierra mackerel and sheepshead.

There have also been quite a few hammerhead sharks caught and released lately. It’s important to note that the Mexican government has imposed a temporary shark fishing ban, making it all the more important to handle these fish with care, and releasing them safely once they are at the boat.

Large roosterfish have started to make an appearance. The bite has been unprecedented, and promises to deliver a few personal bests for those willing to spend some time close to shore.

Best location: Sea of Cortez and San Cristobal on the Pacific side.
Cabo Climate: Clear skies with moderate to calm seas. Average air temperatures have been around 76 degrees. The average water temperature is 77 degrees.
Best lures: Caballito live bait.
Puerto Los Cabos

The winds are finally weakening. However, after a couple weeks of persistent south winds, along with north winds blowing at the same time, we’re still in the middle of a crazy transition period. We need a few weeks of hot and calm weather to get the fishing back on track. Lately, the climate has been on the cool side, with lows of about 65 degrees. It’s an ideal, comfortable climate for this time of year, but surely it will become much warmer soon enough.

Sardina supplies are becoming more limited, and even surf conditions have been light. But this is normal for this time of year. Sometimes patterns can be later than normal, and this appears to be what is happening this season.

Limited numbers of marlin, scattered anywhere from four to 15 or more miles offshore, are being found. Anglers are seeing an occasional tailing fish that will readily take the larger baitfish; some boats are having multiple chances per day. There are rare reports of any dorado being seen. Wahoo have been few and far between as well, with an occasional strike reported. Most of them are incidental and not very successful at actually landing the fish.

A highlight out of San Jose was the boats looking for regenerated yellowfin tuna action between the Iman Bank and Vinorama. Anglers were using what available sardina they could get, and some people were using chuck bait from skipjack with success. Although the bite was sporadic, most days the best chances were early in the day. Daily totals ranged from one or two fish per charter, up to a half dozen. The sizes ranged from 15 to 40 pounds. It’s a nice grade fish for this early in the season.

Lots of yellowfin tuna are now on these grounds, but as they are finicky eaters, they are often gorging on the available natural food source. And too many aggressive black skipjack can be a problem, and of course the ever-present sea lions are a factor as well. There wasn’t much action reported off the bottom structure. A few leopard grouper, amberjack, yellow snapper and barred pargo, and more triggerfish than anything else, with a few pushing up to eight pounds. Inshore sierra, now in the later part of their preferred winter cold water season, are still patrolling the

CONTINUED ON PAGE 37

Al Baldwin, of Newport Beach, California, caught his trophy-sized roosterfish not far off the beach on the Pacific Side. He was fishing with Baja Anglers and Grant Hartman.

New hairdos, New homes?

FUZZY
Poor Fuzzy is not so fuzzy anymore. He was found with very badly matted fur. He was taken to a vet for a checkup (and a bath and a haircut) and hopes prospective new owners like his new ‘do. He’s a 2-year-old Schnauzer mix who, as you can see from the picture, has a great smile.

NIKKI
Nikki also got a good trim, as she was filthy when she was found on the streets. Like any woman, she felt much better after having her hair done, (can’t you see the happiness on her face?). She’s a 4-year-old poodle mix who gets along well with the other dogs at the shelter.

All animals at Baja SAFE are fully vetted, tested and sterilized. Visit their website, www.bajasafe.com, or call them at 310-728-6954 to get adoption forms.

Baja SAFE Sociedad Humanitaria
**Monday to Saturday.** 8:00 am to 5:00 pm. Rancher’s market in Todos Santos. Featuring homemade products from rural areas. Artisanal cheeses, organic chicken and eggs, liqueurs and virgin honey, as well as handicrafts such as furniture made with regional woods, leather goods and clay pottery all made by ranchers’ hands. The Mercado (market). Todos Santos on Calle Morelos between Rangel and Cuauhtemoc inside the San Diego Feed Store.

Every Monday. 8:30 am. Pickleball in San Jose. Contact ron.dumbarton@gmail.com

Every Monday. 4:30 pm. Paint Party at Pez Gordo gallery with painting lessons and other art-focused activities. Fee includes all materials and guided instruction. Visit www.paintcabo.com for more information.

Every Tuesday. 8:00 am. Rotary Club at the Sheraton Hacienda del Mar resort in the Chapel. RSVP: 172-0009 or 172-0010

Every Tuesday. 9:00 am. To 1:00 pm. Liga MAC’s used bookstore and thrift shop. El Chamizal (Paseo de Los Marines Street, almost on the corner of Calle Goleta) in San Jose. Runs through until April.

Every Tuesday and Saturday. 8:00 am to 1:00 pm. La Paz organic market. Postal Park, Constitution and Madero streets. Free.

Every Wednesday. 7:00 am to 12:30 pm. The Organic Market at Pedregal. Fresh, organic produce, coffee, fish, seafood, eggs, whole lambs (Little Bo Peep!), pigs (Porky? Is that you?) handicrafts, plus breakfast and lunch at Penny Lane’s Café.

Every Wednesday. 7:30 to 8:30 pm. Bike ride in San Jose. Free if you bring your own bike, or rent from Sportia bike store. Form up at Plaza del Pescador in San Jose, across from the Royal Solaris hotel at 7:15 pm. Call (624)130-7159 or email info@sportia.mx for more information.

Every Wednesday. 5:00 to 10:00 am. Art Day. Paintings, books, live music. At El Merkado, the Koral Center in Cerro Colorado.

Every Wednesday. 9:00 am to 12:00 pm. Organic and artisans market. Organic eggs, honey, locally made jewelry and beauty products, traditional baskets and more! At La Esquina in Todos Santos. Email Paula at ballenatoo@yahoo.com or visit www.facebook.com/laesquinats. Runs through April.

First Thursday. 8:00 am to 2:00 pm. YoReciclo sets up tents to receive clear glass bottles, metals, plastics (except Styrofoam), thick cardboard, computer equipment (except monitors), small home appliances (except TV’s of all kinds), cellphones and accessories, edible vegetable oil, ink cartridges and toners of HP, Samsung and Xerox only, please. In San Jose at Centenario corner with Ildefonso Green. In Cabo San Lucas at the parking lot of the baseball stadium. Email info@yoreciclo.org.mx for more information.

Every Thursday. 8:00 am. Rotary Club breakfast. At the Playa Grande Resort, Restaurant Brigantine, Cabo San Lucas.

Every Thursday. 12:00 to 8:00 pm. Artisans Market at Maco Raspado (Vegetarian restaurant). On the road to the Hacienda Beach Resort (behind the Puerto Paraiso mall) across from the Marina Fiesta hotel.

Every Thursday. 5:00 to 11:00 pm. After Office. Live music and special promotions. At El Merkado, the Koral Center in Cerro Colorado.

Every Thursday. 6:00 to 9:00 pm. Art Walk. Visit different galleries; many serve free wine. Historic downtown, San Jose.

Every other Thursday. You guess which one. Los Cabos Tomatoes, ladies’ social group. All women who aspire to be a tomato are welcome. Email loscabostomatoes@gmail.com for more information.

Every Friday. 5:00 to 9:00 pm. Todos Santos Farmers Market. Music and fun stuff. At The Théâtre (but it moves around, so check where it is this week). Email James Black at merlot@earthlink.net or call (612)134-8728 for more information.

Every Friday. 5:00 to 9:00 pm. Arts and crafts market “El Colibrí”. Original handmade jewelry, homemade food, arts, crafts and original live music. Nothing made in China here.

Every Friday. 11:00 a.m. Al-Anon Family Group. Next to Calvary Chapel Corner of Degollado and Margarita Maza de Juarez in San Jose. Call 624-165-3333 for more information.

Every Friday. 5:00 to 11:00 pm. Mexican Friday. Live music and special promotions. At El Merkado, the Koral Center in Cerro Colorado.

Every Saturday. 8:00 am to 1:00 pm. Liga MAC’s used bookstore and thrift shop. At El Chamizal (Paseo de Los Marinos St. almost on the corner of Calle Goleta) in San Jose. Runs through April. Also, MAC lady books at the San Jose Organic Market.

Every Saturday. 7:00 am to 12:30 pm. The Organic Market at Pedregal. Fresh, organic produce, coffee, fish, seafood, eggs, whole lambs, (Little Bo Peep!) pigs, (Porky? Is that you?) handicrafts, plus breakfast and lunch at Penny Lane’s Café.

Every Saturday and Tuesday. 8:00 am to 1:00 pm. La Paz organic market. Postal Park, Constitution and Madero streets. Free.

Every Saturday. All day. The grandaddy of all markets. In addition to organic produce, there are handicrafts, books, critters to adopt, food to eat and who knows what. Behind the town of San Jose. Go to their website and study the map: www.sanjomo.com

Every Saturday. 10:00 am to 1:00 pm. Children’s library open. Story tellers at 10:30 and 12:30. Looking for gently used books. theranchkidz@yahoo.com, Todos Santos. Spanish.

Every Sunday. 7:00 to 11:00 am. Bicycle, walk, skate or drag your pet around downtown Cabo. The main drag in Cabo San Lucas closes to vehicle traffic. Great opportunity to exercise and mingle with local families. Each week a different activity, like spinning, aerobics, zumba lessons. Email clubcactusbike@gmail.com for information.

Every Sunday. 12:00 to 4:00 pm. Sunday in the park. Secured dog park. Open to the public. Providing a safe location to enjoy your dog off leash. Visit www.caboskorral.com for information.

June 8-10. Pelagic Summer Slam. Fishing for dorado, tuna, wahoo and marlin. For more information, visit www.facebook.com/srsporfishing


July 31- August 5. ATP Los Cabos Open Tennis Tournament. If you’re into tennis, why not go watch some of the high ranking players of the world play? And be sure to look pretty for the international sports news media that will be here covering the event. For more info: http://www.atpworldtour.com/en/tournaments/los-cabos/7480/overview


July 15. Saturday. 13th annual East Cape Dorado Shoot Out. The entry fee is $500 per team and the winning team will walk away with a brand new, fully loaded, 4x4 pickup truck. The tournament also offers optional side jackpots of $200, $300, $500 and $1,000. At Hotel Palmas De Cortez, Los Barriles on the East Cape. Visit www.vanwormerresorts.com for more information and to sign up.

August 1-5. Bisbee’s East Cape Offshore fishing tournament. Information: www.bisbees.com

August 26. Saturday. East Cape Gold Cup Wahoo tournament. Los Barriles. For more information, visit http://vanwormerresorts.com/tournaments-page/130/gold-cup-wahoo-jackpot


October 28. Saturday. Tuna Shoot Out. Los Barriles, East Cape. For more information, visit http://vanwormerresorts.com/


To get your event listed here, email the details to david@gringogazette.com. There is no charge. And, if an event we list here does not go off when stated, please don’t shoot the messenger, this is Mexico, and every event is, well, fluid. !
When we think of Mexican cooking, various ingredients and recipes come to mind, but only a few have the mysticism and history of our traditional mole (pronounced mol-ay). It’s true that mole is a Mexican invention, but there is a lot to learn and appreciate about the complexity of this dish. There is an impressive diversity in the color, preparation, complexity and changes that mole has undergone over time.

Mole comes from the Nahuatl word ’molli,’ meaning sauce or mix. The refinement of this dish has been enjoyed as a delicious dish has been enjoyed throughout history by figures of upper and middle class in Mexico. Some of the historic figures who are said to be mole lovers are Sir Juan Inés de la Cruz, Emperor Maximilian and Empress Carlota, and President Porfirio Diaz, among others.

It was in the great convent kitchens, during the times of the Viceroyalty of New Spain, when nuns (along with the natives) came up with the name mole and created the preparation process. There are many legends and myths about how mole was created. Some say that it was an accident; that while a monk was dancing and fooling around, he knocked into the kitchen table and a bunch of ingredients just fell into a bowl.

I really disagree with this theory, because everything that has to be done to cook this amazing dish is far too complicated than anything that could happen just by boiling a bunch of stuff together. I think it was more a matter of trial and error, and that it took several tries before mole came to be what we know it as today. I also think mole has continued to improve over time, and along with maintaining the original recipes, there will always be a cook or chef coming up with some new idea that will continue the evolution of mole.

There are many different types of moles, as many as there are regions of our Mexican republic. It’s safe to say that there is a mole for each state, and some of them have more than one. Oaxaca, for example, has eight different kinds. If we look at the range of colors, we can find a mole in almost any shade. There’s the green mole, with its base of kernels and green tomatoes, and the yellow mole, made with yellow chilli guacajuales chiles. There’s also the classic and distinctive mole poblano, with its rustic and traditional dried chiles; the rich Oaxacan black mole; the original but not as well known fruit mole michoacano; and a new, but equally tasty, white and pink mole poblano mole of Taxco, with its base of white chocolate and beets.

The mole we’re making today is a newer version of white mole. Its base is a nut paste that is similar to walnut sauce (the sauce used for the chiles in walnut sauce dish). This version has been adapted to be similar to its counterpart, traditional mole, just with the inclusion of white chocolate. This mole is sometimes used for weddings so it is sometimes called Bride’s Mole, and is becoming an increasingly popular dish.

White Mole (serves 10. If you’re going to go to all this trouble, make it worth it.)

Ingredients:
½ onion
3 garlic cloves
4 chiles guerros peppers (The chile guerros is any greenish yellow chile).
½ cup sesame seeds
¼ cup peeled almonds
¼ cup shelled peanuts
¼ cup shelled walnuts
¼ cup white pine nuts
1¼ cup coconut flakes
1 cup coconut milk
1 cinnamon stick
3 cloves
½ teaspoon nutmeg

Procedure:
1. Remove the seeds from the peppers. (Use gloves, the heat from the peppers can be irritating.)
2. Fry the plantain with a little butter.
3. Toast the tortilla and bread on a grill, but don’t let it brown. Fry the onion and garlic in butter.
4. Roast the sesame seeds, peanuts and pine nuts, without letting them brown.
5. Boil the raisins and coconut milk.
6. Soak the almonds and walnuts in hot water for 15 minutes, and then peel.

CONTINUED ON PAGE 39

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Boat For Sale

1989 28’ Pursuit cuddy cabin. 2003 Twin Suzuki 225 HP four stroke outboards, 800 low hrs. 2005 dual axle aluminium I beam high quality rater. GPS, sonar. CD player, sound system, navigation system (VHF), outriggers, storage cover, Bimini top, live bait well, marine head/ bathroom, four marine batteries, stainless steel anchor, hydraulic steering & solar charges, excellent condition. Can be seen in Cabo marina. Turn key & well maintained. Lots of extras not mentioned. $30,000 U.S. Contact Captain Tony at 624-165-3092 or 971-285-2695.

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We have here moles on some pasty white Gringo’s skin, a dead mole on someone’s lawn, and yummy mole sauce on chicken. Today we’re talking about the yummy kind of mole, so it’s important for you to distinguish between the various types.

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buy something from him and
make him smile ever more.

A BANKING OPTION FOR...
continued from page 26
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electronically, and retirees can
arrange to have their Social
Security benefits deposited di-
rectly into their accounts.

NOT YOUR TYPICAL MEXICAN...
continued from page 28
even women wearing giant hoop
skirts and headaddresses that are lit
up in flames.

Another impressive scene
is the appearance of the mysti-
cal blue deer. The stage lights
are darkened and the only light
comes from the 20 or so per-
formers who have strands of
blue lights running up and down
their bodies. Then out comes the
head deer, who is wearing a ball
gown and antler head dress made
entirely of blue lights.

Although the show is defi-
nitely Cirque de Soliel-esque, it
does focus more on dancing. Yes,
there are acrobats, but they’re
on a smaller scale. There are no
high-flying aerial artists or fancy
trapeze acts.

A few words of advice before
you go: Wear long pants and take
a sweater. The entire experience
is outdoors, and it can get quite
chilly once the sun goes down
(specially if it’s windy). They
do provide light blankets for the
audience, but it’s always good to
have an extra layer. And ladies,
don’t wear high heels. None of
the areas or pathways are paved
and in some places there is loose
sand, which can be hard to walk
in even in flats.

Finally, put on bug spray be-
fore you go. There were a couple
of cans available for use sitting
on the check-in table, but they
were emptied pretty fast. Better
to be prepared and spray yourself
before heading out to the show.

Wiikita’s performances are
every Wednesday from 6:30 to
9:30 pm. Ticket prices range from
$95 to $219 USD. There are three
different levels of tickets: the
Huichol Experience includes
two hours of open bar and transpor-
tation; the Shaman Experience
includes three hours of open bar,
dinner and transportation;
CONTINUED ON PAGE 39
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Reading, Writing and Sustainability

The Sierra School that offers an environmental approach to education

BY LACEY STORER

When you think of middle and high schools, you typically don’t think of things like sustainability, recycling, ecological hikes and classes covering environmental ethics. But those are all part of the educational curriculum offered to students attending the Sierra School in Todos Santos.

The Sierra School is a non-profit, private school that takes a holistic, skills based approach to learning. It has both an intellectual mission and a social mission for its students. “We’re a school that focuses on teaching kids to become leaders, with an added focus on sustainability,” says Molly Lou Freeman, one of the school’s co-founders and its head of learning.

That focus on sustainability includes place based learning (using the natural environment as a classroom and lab), close monitoring of the resources the school uses, organic gardening and composting, and engaging in a very rigorous research and development plan to make the school’s campus sustainable.

In addition to sustainability, the Sierra School also focuses on bridging the gap between Mexican and international students (those from the U.S., Canada or elsewhere), filling an educational niche that’s missing in Todos Santos. The students speak English or Spanish or both languages. As part of the educational model the school follows, the students become bilingual. Students who don’t speak Spanish when they start at the school take intensive Spanish for beginners classes.

The students at the Sierra School are kids who are high achievers and are looking to go to college and pursue professional careers. Freeman says the typical students are those who are highly motivated and have demonstrated academic potential. They are kids who love to learn, are active in the community and have good leadership skills. Also important is that the students’ families really want to nurture them and offer them an exceptional education experience; they’re families who will take active roles in their children’s education and will support them in their academic endeavors.

The school follows the International Baccalaureate Organizeation Diploma Program (the IBDP), which is a curriculum model that provides internationally accepted qualification for entry into higher education. It’s a rigorous and challenging program, and Freeman says it has an educational standard that’s two years ahead of the Mexican curriculum model.

This is the Sierra School’s second year of operation. Although it’s not yet accredited by the Mexican department of public education, the school submitted its application earlier this year and Freeman says accreditation is imminent (meaning they’re just waiting for bureaucrats to get their act together and give the stamp of approval). Accreditation for the IBDP program will take longer and is something the school is working towards, but Freeman says the school will have that accreditation by the time the first class of students is ready to graduate high school.

Classes at the Sierra School include the traditional subjects of math, art and physical education. They also include Spanish, which encompasses not only the language but Spanish literature, history and geography; creative writing; the Great Books; and environmental studies, which covers local ecology, sustainability and environmental ethics. Students also complete two individual research projects in grades 10 and 12, and a community service project.

And students at the Sierra School are expected to do more than just their homework while they’re at school. They are also responsible for taking care of the school’s vegetable garden, maintaining the school blog, participating in weekly meetings and school events and developing the school’s local internship program.

The Sierra School is a small school. Currently, there are just eight teachers and 12 students in grades 6th through 8th, although they are actively seeking applications for students in 7th, 8th and 9th grade. Freeman says the school’s ultimate goal is to have an enrollment of 50 students from 7th to 12th grade. For the next school year, they hope to have 20 students.

The school recently held a raffle to help raise money for the school. Three prize packages totaling more than $5,000 USD in value - the packages included stays at local hotels, massages and gift certificates to restaurants, to name a few - were given away. More than 200 tickets were sold, bringing in a total of $8,500 for the school.

The money raised will go towards the school’s scholarship fund. Freeman says the school charges $5,000 USD per student, but it costs much more than that to keep the school running. (She estimates operating costs to be around $120,000.) The school offers full and partial scholarships to students; part of its core mission is to provide an education to any student that is qualified and academically-motivated.

CONTINUED ON PAGE 39
FOOD STRAIGHT FROM THE...
continued from page 29

restaurant had 55 people come in to eat within 10 minutes of opening. If you go during the week, the crowd is much thinner which means little to no wait time for a table.

In addition to the restaurant, the Jazamongo people are also working on opening a small coffee shop/deli bar where they’ll sell food and drinks, along with fresh bread from their bakery and excess produce from the garden.

Right off the entrance to the coffee shop/deli is a bike trail that runs all the way down to Punta Lobos where the fishermen come in. It’s not technically part of Jazamongo, but we think it’s worth mentioning. If you feel like working up an appetite before your meal, or burning some calories after, it’s just a three-mile ride (and a dash across the highway) to the beach. And back. Just a guess here, but the ride back, (uphill), is also about three miles.

One downside is that Jazamongo doesn’t open until 1 p.m., so if you’re wanting an early, or even usual noontime lunch, forget it. Eat a late breakfast and then drive out to Todos Santos for lunch or dinner. Or you can graze in the garden like the boss did.

For more information, visit the website at jazamango.com or find them on Facebook at Jazamango.

Back Off Bucko!

This poor guy! The injured party is a whale shark, a gentle giant who lives quietly and peacefully in the La Paz bay and does not expect to be run over by out of control lookie loos. But he was nicked pretty severely by a prop.

We all like to swim with these guys, they’re fun and completely harmless. But let’s observe the rules:

- Speed limit of 3 knots or 5.5 km / hr. Keep a distance of 5 yards from the boat to the whale shark.
- Don’t take people out if you don’t have a license.
- Many unauthorized craft are nosing around out there, both private boats and businesses that do not have the proper permit.
- Some local tour operators are trying to goose the authorities into filtering equipment and bathrooms.
- Don’t ask if you’re in the hands of a licensed business that knows the rules.
- We can only hope this guy’s wounds heal themselves and he lives happily ever after. Send up a prayer for him.

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Proceeds go to maintain the fire department operation, as the funding they receive from the government is meager.

Each purchase helps save lives!

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Marina Cabo San Lucas, next to the Dolphin Center
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To view a sample, please contact Nina at karina@karinaurquizo.com or Cell 624 141 9194

*The New York Times launched its Real Estate Virtual Reality Tours in April 2017

New Construction Looks Dubious

ME Cabo and Casa Dorada have filed complaints about some new construction in their neighborhood, and actually pretty much right in ME’s back yard.

The disputed construction, they say, has a permit for a restaurant but the foundation seems to be for a much larger, taller building, and has in fact closed off the street to the right of the ME hotel, looking towards the ocean.

Spokesmen for the hotels say the city hasn’t responded to their inquiries. The city’s director of urban planning, Álvaro Ramirez, stated that the corporation “My Friend Autos” was planning to build a restaurant with underground parking, a pool, a children’s pool, pool filtering equipment and bathrooms.

“Hmmm, a restaurant with two pools? We haven’t seen that before. And we won’t see it here either, because as it turns out, the company is in the process of getting a permit to construct a seven story hotel. Only in Mexico do we work on getting permits at the same time as we build.”

CONTINUED ON PAGE 39
For Sale/Rent

Nightclub/hotel/offices
$1.2 million or lease for $6,000 a month.
We will listen to all offers.
Cabo San Lucas

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For
Occupancy

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$6,000/mo
We will listen to all offers.
Call today and retire to a
sunny and warm beach
town by next week. Contact
David Flores
david@gringogazette.com
Cell (624) 121-1214
Steve Dodson Dies

1940 - 2017

Steve Dodson passed through Heaven’s gate on Friday, March 10th. He will be missed more than words can express.

Steve was a Christian and an extraordinary man. He believed that “God is first, others are second, and I am third,” and lived his life just that way. He was always ready to lend a hand to family, friends and strangers. He not only was a great teacher of the game of golf, but he also passed on many life lessons and shared so much of himself. He always said the 10 two-letter words to success were “If it is to be, it is up to me.” Everyone whose life Steve touched learned this phrase from him.

Steve was born in Tulsa, Oklahoma on September 19, 1940 to O.C. and Eileen Dodson. Growing up in Oklahoma City, he started as a caddy at a young age, and found a great love for the game of golf at Walnut Creek Country Club. He played on the Golden State Golf Tour in California for several years and was a teaching golf professional for many years in various places around the country. He participated in the International 4-man best ball tournament in Scotland with his Pinery Country Club team from Parker, Colorado, and winning at St. Andrews was definitely a highlight of his life.

He was a member of the civic group, the Knights of Cortez.

Steve is survived by his wife, Debra; two daughters, Stephanie Dodson of Oklahoma City, and Johanna Vernick and husband Mitch of Austin, Texas; one son, Jason Dodson and wife Kelli of Oklahoma City, and 10 grandchildren; the Knights of Cortez.

Steve held a special place in his heart for the Sierra School in general, and there are still many ways to donate to and support the school now. Donors can sponsor scholarships or classes (meaning the money pays for the materials and staff for a particular subject); join Founders Circle program, which donates $25,000 or more; become a benefactor of the school with a donation of $50,000 or more. Of course, there is always the option to make a smaller one-time or recurring donations through the school’s PayPal account.

For more information on how to donate, and on the Sierra School in general, visit their website at www.sierra-school.org.

COOKING LIKE A MEXICAN...

continued from page 33

8. Blend all ingredients, and then gradually mix in the broth and milk.
10. Add the chocolate and white pepper.
11. Add in the salt and sugar, if needed.
12. Allow the mixture to thicken, stirring continuously.

This mole goes well with poultry and fish, so just place the cooked meat on the plate and pour the white mole on it. You can serve it with some diced or sliced yellow apple as garnish, or sliced peaches.

NOT YOUR TYPICAL MEXICAN...

continued from page 34

and the Shaman Experience VIP three hours of open bar, preferential table during dinner, preferential seats during the show and transportation.

For more information or to purchase tickets, visit www.thewirikutama.com or find them on Facebook at TheWirikutamaLosCabos.

READING, WRITING AND...

continued from page 36

no matter their financial status. Currently, about 75 percent of the school’s students are on some type of scholarship.

Although the raffle is over, Freeman says they plan on doing another one later in the year, and there are still many ways to donate to and support the school now. Donors can sponsor scholarships or classes (meaning the money pays for the materials and staff for a particular subject); join Founders Circle program, which donates a minimum of $5,000 per year for at least three years; or become a benefactor of the school with a donation of $50,000 or more.

Of course, there is always the option to make a smaller one-time or recurring donations through the school’s PayPal account.

For more information on how to donate, and on the Sierra School in general, visit their website at www.sierr-school.org.

Don’t Eat Our Sport Fish!

Marlin & dorado are species reserved exclusively for sport fishing & cannot be sold commercially.

If you see them on a restaurant menu, please do not order them. It is against the law.

We know they taste good but these sport fish are the foundation of our community; all business & families are linked directly or indirectly to sport fishing and without a healthy fishery we will not have a healthy economy or environment.

However, if you catch a marlin or dorado & want to have it cooked for your own personal use at a local restaurant that’s fine, but it cannot be sold.

June is Colon Cancer Awareness Month

Colon Cancer is Preventable, Treatable, & Beatable.

Colon cancer screening saves lives. With regular screening 60% of deaths from colon cancer could be avoided. Virtual Colonoscopy is the best choice in screening for colon cancer and much less invasive than standard colonoscopy. During June Virtual Colonoscopy is 30% off list price at $360 US or $6500 pesos, incl. taxes. (Details see ad on page 6)

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