Locals Renting Their Homes Short Term

Like with Airbnb and similar

By Doris Open

At the beginning of this year, an agreement was signed to legalize the use of Airbnb in Baja Sur, announced the Director of Public Affairs of Airbnb in Mexico. Rocio Paniagua said there are 2,400 active hosts in Baja California Sur. He said the machinery was in place so eventually, they can collect and send tax money on behalf of the hosts.

Airbnb opened its first offices in Mexico City earlier this year and, in a move that surprised many, sought to ward off the criticism that has plagued it in other parts of the world by agreeing to collect and remit a 3 percent occupancy tax. This is seen as a pacifier to the hotels, as the levy equals what hotels pay in "bed tax" to the city. In a sort of test case, the company tried to ward off multiple legal problems it has faced in cities such as New York and Barcelona by giving the authorities and hotel associations more of what they crave: regular.

So What Can We Expect From Our New President?

$26.5 billion in public works. That should fill a couple of potholes

By Darren Deeds

Incoming president Andres Manuel Lopez Obrador, (usually shortened to the initials AMLO), has given priority to seven infrastructure projects costing $26.5 billion US and there doesn’t seem to be a pot hole on the entire continent.

Continued on page 6

President-Elect Andres Manuel Lopez Obrador contemplates running the country
Cross country foot race. Bring a flash light, as it starts at 8 pm. Run 5km from the Koral Center in Cerro Colorado between Cabo and San Jose. There are three categories of age, male and female. Saturday August 11, entry is about $30. There will be a party at Koral Center afterwards with music, food and drinks. More info at www.cabosport.mx/fire-ball. You might want to bring a flashlight. You could also show up in a cute running outfit and just enjoy the party.

Thank you SNAP (spay, neuter & prevention) has had a very successful first seven months of this year. At the July 21 clinic they fixed 50 pets that seemed to be broken. This makes a total for this year of 198. Volunteers and Dr. Cristobal and his assistants pitched in to offer these free clinics. They had their last clinic on July 21 and will resume the clinics starting in October.

Shark Park. The federal government has designated 40 square miles south east of the Baja peninsula as a shark sanctuary. It was being commercially fished, with only six miles around the four volcanic islands safe for the top of the food chain predators. But researchers found that the big guys travel away from the islands as they cruise between the islands, and that’s when they’re vulnerable. These predators are necessary to keep marine life in balance. And to fuel Hollywood movies.

The Mexican Navy has agreed to patrol the safe area with boats and drones, while the Pew Chari-table Trust will peek through satellites. The sharks took it well, breathing a collective sigh of relief, and vowing to stay within the new National Park.

You Think You’re Hot! Well, you are, but at least you’re not lying dehydrated in the street by learning how to make them. Depending on the class (from $50 per person), you’ll learn how to cook on a traditional comal griddle or perhaps how to make a tasty mole with a funky chocolate sauce. If you’re the first to sign up, you might even get to pick the day’s menu. Info: Casa de Colores School of Traditional Mexican Cooking, Cabo San Lucas. https://casa.decolores.wordpress.com/

We’re on a roll! Los Cabos is the second best seller of time share, reaching an impressive $700 million in sales last year, according to Miguel Loya, director of business development for RCI. If you haven’t heard of RCI, it’s about $30.

There will be a party Saturday August 11, entry is just $25 - 70. There are categories of age, male and female. There will be a baseball field, with only six miles around the four volcanic islands safe for the top of the food chain predators. But researchers found that the big guys travel away from the islands as they cruise between the islands, and that’s when they’re vulnerable. These predators are necessary to keep marine life in balance. And to fuel Hollywood movies.

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You Think You’re Hot! Well, you are, but at least you’re not lying dehydrated in the street...
State Votes to Ban Single Use Plastics

We saw this coming

BY PAIGE TURNER

A unanimous vote on July 18th by Baja California Sur (BCS) state lawmakers sent environmental groups into cheers. The law of Ecological Equilibrium and Environmental Protection of the State was amended to institute a ban on straws, plastic bags, and the use of polystyrene containers at businesses throughout the state.

Due to the variety of companies affected by the amendment, and the logistics involved in the replacement of such a large portion of stock, there will be two time limits for local business and large retailers to comply with the move. Supermarkets, convenience stores, markets, and restaurants will have 12 months to make the switch while larger wholesale and retail stores will have 18 months to ditch their plastics.

The state will need to ensure that businesses comply with the amendment and replace straws, plastic bags, and polystyrene with biodegradable materials. Several stores already provide for-purchase reusable bags, such as Wal-Mart and Chedraui. Some alternatives to plastics include plant-based plastics, bamboo straws, reusable canvas bags, and biodegradable food containers. Additionally, the state government will set the environmental standards, guidelines, and criteria for the production and sustainable consumption of plastics.

BCS will incorporate the Program for the Prevention and Integral Management of Waste as a component in campaigns based on the principles “reduce, reuse, and recycle.” Local non-profits working in social and business sectors, key drivers in the passage of the amendment, will also set up campaigns in the coming months to raise awareness of the new bans and to provide ideas to the community and businesses on how to comply with the new standards.

To fight plastic pollution, governments have implemented bans and non-profits will work with the BCS population in the coming months to find alternatives and strategies to ban the use of plastic. The state of Baja California Sur is struggling to meet this challenge. Nevertheless, successful plastic bans have occurred in cities around the world. The local BCS governments and non-profits will work with the BCS population in the coming months to raise awareness and provide as easy a transition as possible.

Some Alternatives To Plastics

Although little has been done to encourage green alternatives and consumers prefer cheaper and more familiar plastic options, a Mexico state-based firm has been successfully producing corn cob-based plastics for a decade. EcoShell was invented in a classroom while founder Carlos Camacho was completing the fourth semester of his industrial engineering course.

“Corn has properties that are very similar to those of plastic, and we found that it was a product that could compete in cost and quality and offer a sustainable alternative to plastic,” the entrepreneur told the newspaper El Financiero. Camacho’s process crushes corn cobs and mixes them with a starch-based biopolymer. The resulting substance is melted down and small pellets are extracted. These can be used to make bags, cups and many other bioplastic-based products and utensils. The resulting eco-friendly products are also microwave-safe. Depending on how they are disposed of, they can be gone in between 90 and 240 days.

One of EcoShell’s first clients was Walmart, which currently purchases 300 boxes of its product every week. Other clients are supermarket chains Chedraui and Farmacias San Pablo, restaurant chains One Fiesta America and Mayan Palace and the giant supermarket chains One Fiesta Ameri
cana and Mayan Palace. It looks like now that our state has banned the real deal, our Walmart and Chedraui can easily slip into the new mode. Why haven’t they done it before they’ve been forced to? Do you really have to ask?

To keep up with demand EcoShell requires 2,000 tons of corn cobs per month, which are transformed into 10 to 15 million plastic cups, bowls, and bottles. EcoShell has successfully entered the European market.

Plastic is cheap and has been on the market for a long time; people are used to it and it’s not easy for them to opt for an ecological product. Biodegradable products make up only 2% of the disposable utensil market, said inventor Camacho. “The government has fallen behind, and there are no incentives for environmentally-friendly products. On the other hand, Queretaro, Veracruz and recently Guadalajara have stepped up.

Now it’s Baja California Sur’s time.

And from India comes something we never thought of

Cutlery made with dough from a mixture of sorghum, rice and wheat flours, mixed with hot water. There are no preservatives, chemicals, additives, coloring agents, raising agents, fat, trans fat, artificial chemical nutrition, or animal ingredients. Milk or milk products are added. These are baked to make them crisp, hard and moisture free. They are 100% natural products, 100% vegan, 100% degradable if you choose not to eat them.

They started with spoons and forks, soup spoons, dessert spoons, yogurt spoons and soon they will be making crockery as well. That would include small bowls, cups, plates and even salad bowls. Unfortunately, they were unable to make knives. Coffee stir
ers and chopsticks are possible, but they would be very expensive, since these have to cool inside the molds. The other products work on energy conserving technology. These two energy chains cannot be made under this technology and the high energy cost would make it less competitive so they will not be making them.

Since these are made with flour, they can add tastes and flavors like vanilla, strawberry, salt and pepper combination, and some with added Indian spices.

These are single use products. Once taken out of the wrapper, dipped into food and put into your mouth, they would absorb moisture and if kept for later use, microbes will start thriving on

CONTINUED ON PAGE 11
Raúl Revuelta, CEO of Grupo Aeropuerto del Pacífico — which operates 12 airports in Mexico including our own San José international airport, said the support of local, state and federal government would be required to attend to the problem.

With a map in hand, Revuelta pointed out the airport is surrounded by around 100 bodies of water, some of which contain untreated sewage. He also said that captured specimens have been examined and that they are not vectors of transmissible diseases such as dengue fever or the Zika and chikungunya viruses.

Martínez said that over the past five years the airport has spent 15 million pesos (US $786,000 at today’s exchange rate) to combat its mosquito problem but still hasn’t been able to get on top of it. Guess we’ll just have to wait until the mosquitoes start spreading disease.

Shark Park. The federal government has designated 40 square miles south east of the Baja peninsula as a shark sanctuary. It was being commercially fished, with only six miles around the four volcanic islands safe for the top of the food chain predators. But researchers found that the big guys travel away from the islands as they cruise between the islands, and that’s when they’re vulnerable. These predators are necessary to keep marine life in balance. And to fuel Hollywood movies.

Here is a map of the newly protected area. The yellow dots represent sharks that have been tagged. The Mexican Navy has agreed to patrol the safe area with boats and drones, while the Pew Charitable Trust will peek through satellites.

The sharks took it well, breathing a collective sigh of relief, and to stay within the new National Park.

Good taxi news. Not our own taxis, of course. Taxis in Querétaro will be mostly green within five to six years, state lawmakers say. The Querétaro state Congress has approved a series of amendments to its mobility laws that will promote the use of renewable energy sources.

If permit holders fail to comply with the EV-only regulation, their permits will be rescinded. Are we the only state in the republic with totally out of control taxis? Sigh.

Another hot potato. The U.S. has pushed for Mexico to take a...
Todos Santos Had a Marina?
We didn’t know that!

OK, maybe it wasn’t really a marina, but it was a concrete quay where boats were docked. A quay (also pronounced kay or key) is a wharf or bank where ships and other vessels are loaded and unloaded. It’s usually a concrete, stone, or metal platform lying alongside or projecting into the water for loading and unloading ships. In this case it is in the water.

Todos Santos’ quay handled boats going to and from both mainland Mexico and California. It hasn’t been used commercially for more than 50 years now.

It was constructed in 1932 by General Juan Dominguez Cota who was the Governor of the state of Baja California Sur at that time. The first port captain of this installation was Rafael Martinez Colunga and he collaborated on the construction with the local 11th infantry battalion. You can still see the concrete shelf.

Boats would arrive from California and other Mexican ports and would load up with the local panocha and tomatoes. Panocha is a brown sugar product processed from sugar cane. For a long time, it was the main product of the local agricultural area. The tomatoes were loaded in wooden boxes and shipped to the San Francisco area.

One of these many tomato freighters that plied the waters between here and the Bay Area was the boat named Molokai. She was said to have been the most frequent and popular vessel of the fleet, and was crewed with Japanese and American sailors.

With the demise of sugar cane as a viable cash crop came the end of the sugar cane panocha export business. Sugar production was dealt a mortal blow by the water shortage in the 1950s. Next the trans-peninsular highway was built in the 60s and early 70s, ending the need for sea transportation for the tomatoes, which meant there was no need for a wharf either.

To find the old marina, you have to claw your way up the very steep hill behind the headland on the south side of Punta Lobos. When you arrive at the saddle, you can either enjoy the view of the marina from above or climb down for a closer look. At the bottom is a small cove, officially called Puerto Campechano.

And there you have it, the story of the only marina in Todos Santos!

BY DAVID ZIVIC
La Paz officials, in their finite wisdom, are considering bids from 12 companies to remodel our malecon. What’s wrong with it? It’s almost new! It’s wide enough for walkers, bikers, and skaters, with plenty of benches for sitters. The floor is pretty, with flourishes of colored concrete. It is wildly popular, and used by many people every day.

Until they start reconstruction. They have not released details of the remodel job, so how are we even going to be able to say we’re not going to like it? Well, we’re not going to like it. So there.

**Update**

They went ahead with it, ripped it all up, but now incoming mayor Ruben Munoz tells us he plans to shut down the whole enchilada the minute he gets into office on December 1. He says mayor Ruben Munoz tells us he plans to shut down the whole enchilada the minute he gets into office on December 1. He says...

People! Do not feed these thieves, you only make it worse for yourself and for everyone else. If nobody gives them money, they will stop asking. People! Do not feed these thieves, you only make it worse for yourself and for everyone else. If nobody gives them money, they will stop asking. If you are stopped, and you have actually made a boo boo, ask for a ticket and go down to the police station later on or the next day, or even the next week, and pay it. They will take your driver’s license to insure that you show up, and that’s OK. They do not want your license, and there is noting they can do with it. You will get it back.

If you have not broken any law, just keep asking for a ticket. “Dar may un teeket por favor”. Be polite but be firm. If you have not broken any law, just keep asking for a ticket. “Dar may un teeket por favor”. Be polite but be firm.

If they threaten you or get nasty, write down their name, or if they are not wearing their name badge, (mandatory, but still it’s common for them to stick it in their pocket), then haul out your phone and take their picture. That’s like holding a mirror up to a vampire, and they will jump in their car and scurry away like cockroaches when you turn on the light. They will let you go with some face saving mumble like, “just a warning this time”.

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It’s extremely rare for them to write a ticket, and for sure they will not cite you when you haven’t done anything wrong. And, if you have broken a law, the ticket is ridiculously small. Man up and go down and pay it, don’t take the cowardly/lazy way out and throw money at the officer.

OK, once more now, altogether, “dar may un teeket”.

This police extortion would stop in a week if everyone would grow a back bone and stand up to them. If it doesn’t stop, then it’s your own fault.

La Paz officials, in their finite wisdom, are considering bids from 12 companies to remodel our malecon. What’s wrong with it? It’s almost new! It’s wide enough for walkers, bikers, and skaters, with plenty of benches for sitters. The floor is pretty, with flourishes of colored concrete. It is wildly popular, and used by many people every day.

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So. OXXO Is Mexico’s Health Food Store, No? 
Sure it is. Then chicharrons are healthy 

BY BILL LONEY

People often ask us old timers how Cabo was in the olden days. Well, it wasn’t that long ago, seems like 10 years or less, that we didn’t have any Oxxos. No 7/Eleven, no quickie stores of any kind. Now we have an Oxxo on every block. They’re professionally run convenience stores that have grown like a monster to take the place of small stores, often on the corner of every neighborhood block, and often out of someone’s house. But those stores were poorly stocked, poorly organized, poorly run, and you could never count on finding what you need just because you found it there last week.

Enter Oxxo, a Mexican chain founded in 1977 and now with 14,000 stores in Latin America. It is the largest chain of convenience stores in Mexico and is owned by the beverage company FEMSA. They started the first stores to sell their Cuauhtémoc brand of beer, bypassing the traditional Mexican network of local wholesalers. In the first stores, the only products sold were beer, snacks and cigars. The success of the stores was such that the project kept growing and OXXO built new locations rapidly, becoming an ubiquitous presence in Mexican cities and towns. No, not just here in Los Cabos, the blighters are everywhere.

FEMSA also operates the largest independent Coca-Cola bottling group in the world and the largest store in Mexico. It is also the second largest shareholder of International.

Now that Mexico is liberalizing its oil and gas market, (at least it is until the new President comes to office December 1), OXXO has started to open gas stations as well. Oximo Gas plans to rebrand 49 additional stations this year, mostly in Monterrey on the mainland. These stations are currently operating under the Pemex name So let’s get back to the favorite snack offered in our Oxxos: Chicharron are made from pig skin and pig fat, so right off the bat we know this isn’t going to enhance our health. In addition to the dried up, crispy curly treat in a cellophane bag, street vendors often sell chicharron inside a tortilla and call it Tacos de chicharrón. It’s sometimes served with avocado and those are more healthy, although it adds even more fat to the snack. Pilling on creamy cheese and sometimes hot sauce tops off your indulgence.

However! Barcel Sabritas has commercialized vegetarian versions of chicharron, primarily made of puffed cornmeal. Of course they’re not gaining so much traction as the piggy skins. 

To treat painful arthritis of the joints we may give an injection of 25 to 50 million mesenchymal stem cells combined with platelet-rich plasma into the affected joint. If you also suffer other degenerative joint conditions, we may give an IV infusion of 100 to 175 million stem cells, based on the severity of your condition. Costs from $1900 US

PRMEDICA also offer the latest protocols for the treatment of diabetes, chronic degenerative disease, neurological disease, and much more.

Why not schedule a free consultation with our doctors to review your condition. Visit www.prmédica-inc.com for more info about the stem cell procedures available at PRMEDICA
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@rubanorton.com.

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 Marinos 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 Tuesday: 6:00 pm. Music Thursday, Downtown San Jose. Live music, mariachi band, and artisans.

Every Wednesday: 7:00 am to 13:30 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 Café.

Every Wednesday: 9:00 am to 1:00 pm. At La Esquina in Todos Santos. Organic eggs, honey, locally made jewelry and beauty products, traditional baskets and more! Info: marinamdelpam@gmail.com, facebook.com/lasquinitas.

Every Wednesday: 7:30 to 8:30 pm. Bike ride in San Jose. Free if you bring your own bike, or rent from Sporita 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@sporita.mx for information.

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

Every Wednesday: 5:00 to 6:00 pm. Art classes at the Palapa Society campus in Todos Santos. Every Wednesday. Classes are free to children ages 6 and up, class size is limited to 16 students.

Every Wednesday: 5:00 to 6:00 pm. “Vino Con Elena,” a weekly book club featuring the works of author Elena Ponia-towska. At Los Abodes restaurant in Todos Santos.

First Thursday: 9:00 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 Ilavirio Green. In Cabo San Lucas at the parking lot of the baseball stadium. Email info@yoreciclo.org.mx for more information.

Every Thursday: 5:00 am to 10:00 pm. Rotary Club breakfast. At the Playa Grande Resort, above the Sports Bar, 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: 12:00 pm 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 Saturday. 5:00 pm to midnight. Cultural Circuit. Arts and crafts exhibit along the Cabo marina, in front of Solomon’s Landing and the cultural pavilion. Live music, dancers and art workshops for children. Free.

Every Sunday: 6:00 pm. Sunday Sessions Live Music. Todos Santos Brewing. Enjoy the beautiful star filled Baja sky, live acoustic music, fabulous handmade craft beers and delicious food. Alvaro Obregon (between Militar & Rangel). Facebook @TodossantosBrewing. Ph 612 145-203 (email info@todosantosbrewing.mx)

Every Sunday: 5:00 to 8:00 pm. Live music and paella. At El Mirador Restaurant in Todos Santos. Traditional Mexican dishes, stunning ocean views and now featuring jazz pianist Bill Levine. Take Camino al Mirador from Los Cabos-Todos Santos Highway. Information: Facebook @GuaycuraHotel Email: reservation@guaycura.com Ph +52 (612) 175 0800.

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 offers different events such as 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.cabos@orral.com for information.

August 19, Sunday. President’s Cup fishing tournament. At La Riber, on the East Cape. Fishing for marlin, dorado, tuna or wahoo. Information: Phones (624) 130-0102 or (624)-110-5554, or at the town’s government delegation. Deadline August 18.

August 25, Saturday. 2nd Annual East Cape Gold Cup Wahoo Jackpot Tournament. At Hotel Palmas de Cortez, Los Barriles, East Cape. Winner will take home a 2018 Volkswagen Tiguan SUV. Information: www.vanwormerresorts.com

October 14-18 ‘The Los Cabos Billfish Tournament returns for its 18th anniversary. Base entry fee is $5,000 per team (up to six registered anglers). This fee covers the participation of registered anglers and allows the team to enter any of the optional jackpot categories.

November 1 to 4. Life Luxe Jazz Concert Series. At Pueblo Bonito Pacifica resort, Cabo San Lucas. A weekend of smooth jazz concerts on the beach, featuring top smooth jazz artists. Information and tickets: www.lifeluxejazz.com

November 4, Sunday. All Cabos Tuna Jackpot. Information: www.tocabostunajackpot.com

November 13-16. Los Cabos Big Game Charter Boat Classic returns for its 18th-anniversary tournament. This is a free competition for visiting anglers where, instead of an entry fee, participants book a local fishing charter and the crew provides the expertise, experience and tackle needed to compete. The tournament is designed to be stress-free and requires little preparation from participants.

December 1st, Saturday. 13th Annual Dressed to the K9’s, “Glitz & Glam” 5:30 to 11:00 pm. At the Sheraton Grande, Cabo San Lucas. To benefit The Los Cabos Humane Society. www.lcaboshumanesociety.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.
Monday through Friday, 8:00 a.m. to 8 p.m. Saturday, and Sunday from 10:00 a.m. to 8 p.m. On permanent display: Man, Nature and Culture. A permanent photography exhibit of cultural identity of Baja California Sur. Video also. Text is in English and Spanish. Free. ODEX Peninsula salon at The Centro Cultural La Paz. The old city hall on 16 de Septiembre at the corner of Bellasario Dominguez, across from the Sears store. Downtown La Paz.

Everyday. 5:00 to 8:00 pm. Live music. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Tuesday. 5:00 pm. Literature reading sometimes with the author, sometimes with special guests. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Tuesday from 6:00 pm to 10:00 pm. Garden of the Arts. More than forty local artists show and sell their works, including paintings, sculptures, photography and engravings. Open area. Spanish with some English. Mijares Main Plaza in downtown San Jose. More info on Facebook: Jardín del Arte Los Cabos.

Every Tuesday. 8:00 pm. Documentary Movie Club. A different documentary every week. In the original language with Spanish subtitles. Free. Alfredo Green Cultural House Downtown San Jose.

Every Wednesday. 6:00 pm to 10:00 pm. Danzón Afternoons. Traditional Mexican dance classes. Spanish. Free. Leon Cota Plaza next to the Red Cross. Cabo San Lucas.

Every Wednesday. 8:00 pm. Movie Club. Every month a different theme. In the original language with Spanish subtitles. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Wednesday. 5:00 to 10:00 pm. Art Day. Art, paintings, books, live music. Spanish and English. El Merkado at Koral Center, next to the H+ Hospital. Kilometer 24.5 on the fourlane to San Jose.

Every Wednesday, Thursday and Saturday. 6:00 to 10:00 pm. Art Fair. Food sampling and wine tasting at the restaurants and shops in the mall. Live music and local artists showcasing their work. Plaza el Pescador across from Cabo Azul resort in the hotel zone. San Jose.

Every Wednesday. 7:00 pm. Vagabond Movie Club. A different movie every week in the original languages with Spanish subtitles. Free. Todos Santos, At La Posta Del Oasis. Zaragoza St And Rangel Streets.

Every Thursday. 8:00 pm. Trova and Bohemian Latin-American music. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Thursday. 7:00 pm. Pavilion's Movie Club. A different movie every week. Sometimes in English, sometime other languages with Spanish subtitles. Free. April features films from Spain. Cabo San Lucas' Cultural pavilion, downtown next to the marina.

Every Thursday. 8:30 pm. Vagabond Movie Club. A different movie in the original languages with Spanish subtitles. Short films and art videos before the movie. Free. Rana Vegana. Playa Migrino St. up from Miguel Herrera St. Turn right 2 blocks before the gas station (Pueblo Bonito Sunset area).

Every Friday. 7:30 pm. Rock Bands Encounter. Different rock groups playing together, sometimes a real battle of the bands. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Friday. 8:00 pm. Theater night, by the GestoNoEsTeatro Company. Directed by Emmanuel Novelo. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Friday. 8:00 pm. Rock Bands Encounter. Different rock groups playing together, sometimes a real battle of the bands. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Saturday. 6:00 pm to 8:00 pm. Jazz Night. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every Saturday. 8:00 pm. Reading Lounge Hermanita de Ysabela. At Café Cabo inside Plaza Cota. Lazaro Cardenas Blvd. Downtown Cabo, next to Bancomer bank.

Every Saturday. 6:00 to 10:00 pm. PlazArte. Four hours of arts workshops, music, dance show and family fun. Spanish. Main square in downtown San Jose.

Every Sunday. 6:00 pm to 10:00 pm. Danzón Afternoons. Traditional Mexican romantic dance. Everyone is invited to dance. Spanish. Main square in downtown San Jose.


Every Sunday. 1:00 pm. Movies for kids, storyteller, table games and more. Spanish with some help in English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it.

Every other Saturday. 6:00 pm to 10:00 pm. Every two weeks, four hours of PlazArte workshops with live music, dance, and different artists. Spanish. Free. Leon Cota Plaza next to the Red Cross building.

August 8. Wednesday. 7:00 pm. The Big Band Tenors Concert. Singing Concert with some opera arias, pop, rock and the special magic from people who wants to support our lovely teacher and cat rescuer Angie Ulloa with her fight against the cancer. Spanish with some help in English. Donation $100 Mexican pesos but if you heart is bigger than this you could adopt one cat of her refuge or donate cat food and cat litter.


August 10 and 11. Friday and Saturday. 8:30 p.m. El Llano en Llamas (The Burning Plain). Adaptation from Juan Rulfo’s novel. El Llano en Llamas is one of the short stories from the book of the same name. Spanish with some English. Cabo San Lucas' Cultural Pavilion, downtown next to the marina. More info: 624 211 7362.


August 18. Saturday. 7:00 pm. Lo Nuestro (What is Own), Cultural Festival with The Los Cabos Youth Orchestra, The Polyphonic Choir, performances from Joseph and his Technicolour Dreamcoat. Spanish with some help in English. 300 pesos donation. Cabo San Lucas' Cultural Pavilion, downtown next to the marina. More info with Luna Itzel Cel.624 191 9246.

August 19. Saturday. 8:00 p.m. Luna Itzel, Mexico is Singing. Mexican music concert by the local singer Luna Itzel to benefit fight against cancer Eunice Ruelas. Spanish and some help in English. 200 pesos donation. More info Cel. 612 139 1201. At the room of the SAGARPA's Labor Union. La Paz. Sinaloa St corner with Abasolo St.

August 25. September 29. October 27 and November 24. Saturday. 9:00 pm. Jaime Martinez in concert. Trova and Mexican music with guest musicians, always to benefit a charity. 100 peso donation. Spanish with some English. At Macondo bookstore, Cabo San Lucas, Hidalgo St., half a block up from the Tesoro hotel. The building with a ship's bow coming out of it. 624 150 0126.

Here’s A Thrifty Way To Build A Home

Fast, no, but it does help the environment

BY ANNA PRENTICE

Ecobricks are essentially a catch-all technical word for non-biodegradable building materials. They don’t break down, but they are still very ecologically friendly because it is a good long term use of materials that might otherwise be tossed in a landfill. Ecobricks enable virtually any plastic product to be turned into building blocks.

An ecobrick is a used plastic bottle packed solid with used plastic like bags, packing material, and straws to make a bottle shaped building block. Best of all, you don’t need any fancy special skills, engineers, or permits to get started. All you need is a plastic bottle and a ramming stick to ram the loose plastic into the bottle to make an entire house. Well, almost.

When you save or pick up plastics and pack them into bottles, you can make building blocks out of the bottles to leverage the longevity and durability of plastic for good - to create a forever lasting structure.

They are made by cleaning, drying, then packing plastic into a drink bottle. You need to pack it tight so the “brinks” are solid, resulting in a solid home. Ecobricks can also be used to build furniture, or anything else that can be made with a Lego type technology, like benches, beds or tables.

These are not just a technology, this is a movement with workshops and community centers built around the product.

So now you’ve got a bunch of plastic bottles packed so tight with crap, they’ve got a density like, well, like a brick. How are you going to build a wall with them?

These ecobricks can be connected together into a wall by using an ecobrick wall.

This beautiful coffee table book is full of surprises and intriguing tidbits of information about the barren and empty desert scape we find around us. The desert is a most unique world that many may overlook, or drive quickly through saying, “...it’s only cupcakes...” that roadrunners are nests are constructed of “cobwebs and fluff?” that this book is a good beginning for those who think that way.

The author, born in a Wisconsin farmhouse, moved to another farmhouse in Minnesota in childhood, and she learned early in life watching has enhanced her own life, and also tells us that we can better understand our lives by simply observing nature. To better understand nature, she says, it is necessary to experience its many moods and changes.

The primary cause of skin aging is decreased in collagen, elastin, and glycosaminoglycan (GAG) formation. The only cell in the body that produces collagen, elastin, and GAG is called a fibroblast. Without these three proteins produced by the fibroblasts, the skin loses elasticity, firmness, and moisture. This results in wrinkling of the face, especially in the forehead, around the eyes, lips, and corners of the mouth. Mesenchymal stem cells produce fibroblasts, which regenerate skin tissue, hydration and fullness. It gives back your missing collagen and elasticity.

The DermaBlasT Plus Facelift uses fibroblasts and mesenchymal stem cells from clinically approved donors and is mixed with platelet-rich plasma obtained from the patient’s own blood. The combination of fibroblasts, stem cells and PRP are injected into the mid-structures of the face and below the skin surface with a micro-needling device. This achieves a diffused infusion of concentrated platelet growth factors, fibroblasts and mesenchymal stem cells throughout the dermis of the face.

After this, a specially prepared Bio-Filler of concentrated platelets with added hyaluronic acid is strategically placed in the smile lines, crow’s feet, chin, cheeks, forehead, and corners of the mouth using a very tiny needle. The platelets contain numerous growth factors that stimulate the fibroblasts and stem cells to achieve total facial rejuvenation. It adds volume and smooth out the deep creases and wrinkles in the face. This is a single session treatment and the results will be long-lasting, depending on how the patient cares for their skin. A second application of PRP may be given 6 to 8 weeks later to stimulate the effect of the fibroblasts and stem cells to produce longer lasting results up to 18 months or more. Also included in the treatment is a facial cream containing numerous growth factors that will help maintain firmness, elasticity, and for hydration of the skin.

The procedure is performed by cosmetic surgeon Dr. Hector Cantu at the clinic in San Jose del Cabo and takes about 60 minutes and the effects are immediate. Why not schedule a free consultation with the doctors to discuss DermaBlasT Plus, the most effective non-surgical facelift treatment on the market. Visit www.prmedica-inc.com for more info about stem cell procedure available at PRMEDICA.

The Desertwalk, A Search for Secrets of the Desert is a must-read for anyone who wants to understand nature, respect it, and love it.

Los Cabos Humane Society Charity Event

**Dressed to the nines...**

**SAVE THE DATE**

**Saturday, December 1st**

**HOLIDAY SEASON GALA CELEBRATION**

5:30 - 11pm
De Cortez Pool Deck
Sheraton Grand, Cabo San Lucas

Full Event Details Coming Soon

[www.lscshumane.org](http://www.lscshumane.org)

Presented in Association with Sheraton Grand

Avure claims most biodegradable bags on the market are misleading - they broke down into small pieces that

Continued on page 19

**SOME ALTERNATIVES TO...**

continued from page 3

the surface and makes it unsafe.

These products are meant to be a replacement for plastic disposable cutlery and are price competitive to them. The water used for producing this edible cutlery is less than the water used for washing and reusing real cutlery. It will naturally decompose anywhere between three to seven days if insects and stray animals like dogs, cows and goats don’t eat it first. If you pour water on it and leave it in pots with soil it disintegrates faster. You can even put them in your compost pits safely.

They are exported to Australia, Bulgaria, Canada, Estonia, Germany, Hong Kong, USA, UK, UAE. No, not Mexico. But they are looking for dealers. Go to www.bakeys.com.

And in the Philippines

A company called Avani, there is an environmentally friendly solution to the Styrofoam take-away box.

**DERMIBLAST PLUS NEW STEM CELL FACELIFT FOR AGING SKIN**

DermiBlast Plus is a single session facelift that significantly restores aging skin, resulting in a complete facial rejuvenation without surgery. It’s a combination of Fibroblasts, Mesenchymal Stem Cells, Platelet-rich Plasma and Hyaluronic Acid specially designed to treat aging skin, particularly the face, neck, chest and back of the hands.

The primary cause of skin aging is a decrease in collagen, elastin, and glycosaminoglycan (GAG) formation. The only cell in the body that produces collagen, elastin, and GAG is called a fibroblast. Without these three proteins produced by the fibroblasts, the skin loses elasticity, firmness and moisture. This results in wrinkling of the face, especially in the forehead, around the eyes, lips, and corners of the mouth. Mesenchymal stem cells produce fibroblasts, which regenerate skin tissue, hydration and fullness. It gives back your missing collagen and elasticity.

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Tel: 624 688 8497
624 157 1970

And in the Philippines

A company called Avani, there is an environmentally friendly solution to the Styrofoam take-away box.

Avure claims most biodegradable bags on the market are misleading - they broke down into small pieces that

Continued on page 19
Every 8 seconds a dog or cat is put to sleep in an animal shelter. Average 6 million enter animal shelters each year and at least half of those will be euthanized.

Baja Dogs in La Paz is doing their part to rescue dogs. Cats? Not so much.

Here is their most recent track record:
- 96 dogs adopted since January 2018
- 23 to Canada
- 10 to the US
- 63 stayed in Mexico
- 131 days average to adoption
- 47 dogs are presently supported in foster homes

Contact: bajadogslapaz.org

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In preparation for hurricane season, Vidasoul will be closing for the month of September. But there's still time to drive to the East Cape and enjoy it! My much better half and me spent a couple of great nights there last week. We were bashing under the sun, in the pool and almost isolated beach.

And the food was wonderful! There is no place in Cabo or San Jose as inviting, tranquil, and enjoyable as the Vidasoul Hotel and Crossroads Country Club on the East Cape. Me and my better half keep going back because just driving to Vinoramas is like taking a ride on the wild side of the peninsula. Unlike Cabo San Lucas, San Jose del Cabo, Todos Santos and all of the beach towns on the Pacific side, the East Cape offers amazing World class sunrises (this alone is worth the trip), quiet unpopulated beaches, sunsets to die for, and starry, starry nights.

What's worse than doper đẳng? Apparently, extortion is. President-elect López Obrador has said he will earn a net monthly salary of US $5,670 which is less than half the amount current President Enrique Peña Nieto takes home. He has also pledged to forego personal security, sell the brand new presidential plane and convert the president’s official residence into an arts and culture center. So, the president of Mexico is going to arrive in Washington DC on a Aero Califa flight? Oh, that’s going to get him respect in the NAFTA talks. Not. But maybe President Trump will admire his giving away the Presidential home. After all, Trump called the White House a "dump".

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The Hotel Vidasoul is a very unique and modern 16 room beachfront hotel. It sits alone on an isolated beach located between World Class surfbreaks and World Class diving and snorkeling. Go on an ATV guided tour to locations North, Cabo Pulmo, or the fabulous sand dunes. Los Arbolitos National Marine Park has fabulous snorkeling and incredible rock formations and caves. Santiago offers falls and hot springs. To the South you can ride horses nearby or surf the popular breaks Punta Perfecta, 9 Palms and Shipwrecks.

Rooms are available starting at $120. Or try one of the large ocean front suites with bathtubs that overlook the Sea of Cortes.

Call/eMail and ask about their Summer, honeymoon and wedding packages. Look for them on Facebook for updates on the entertainment. Reservations and information 624 142-1165 M-F 9-4 and Sat. 9-1, or Cell. 624 154-6966 or US 1-626-84-0485. Both numbers also available on What's App also. For a quick response info@videsoul.com or joan@videsoul.com. www.videsoul.com.
Airbnb is valued at $31 billion, the market caps of Hilton Worldwide Holdings Inc. and AccorHotels Europe. The home-sharing website takes a commission of 6 percent to 12 percent from guest’s fees, in addition to a small fee it charges hosts. The company has no expenses related to maintaining and cleaning properties, so it’s a pretty sweet business plan.

The 3 percent tax in Mexico City is the first of its kind in Latin America, and the company is studying whether it can replicate it in other cities and countries. “We want to strike the right balance between the governments and our users,” Blecharczyk said. “If there are concerns, we can work together.”

Mexico could use the extra revenue. In 2015, the country ranked last out of all OECD members in its tax-to-GDP ratio, which at 17.4 percent is half of the organization’s average, according to the latest data available.

Already, Airbnb has become a cottage industry in Mexico, spawning more entrepreneurs. Some offer advice and set up profiles for would-be Airbnb landlords for 2,000 pesos (about $110).

Agustin Samano, a 34-year-old mechanical engineer who has hosted Airbnb guests, came up with AlohaBNB, a platform to help hosts manage their rentals. “Changing sheets, welcoming guests, and cleaning everything takes quite some time,” he said in a phone interview from Zapopan, Jalisco, where the company is based. AlohaBNB takes a 10 percent or 15 percent cut of the rent, depending on which package the host chooses. Here in Cabo property managers who do that want 20% to 30%.

Airbnb now boasts 73,000 Mexico listings. The most popular state is Quintana Roo — home to Cancun, Playa del Carmen and Tulum. It’s followed by Mexico City, Jalisco and then our own Baja California Sur.

For years, the company has faced pressure from governments saying its home-sharing platform squelches the housing supply — which is already tight in many popular cities — by providing landlords with incentives to turn apartments into illegal hotels. Until recently, the startup had taken a combative approach to some city regulators, pushing back on the idea that hosts should have to register their apartments with city officials.

In May, Airbnb settled long-standing disputes with the city governments of New York and San Francisco, two of the company’s most lucrative markets. In San Francisco, Airbnb agreed to require that hosts register their rental properties with the city. In New York, the company agreed to permit its hosts to rent only one unit at a time, the home where they live.

That’s what makes the 3 percent Mexico City tax stand out. The company sidestepped an issue it likely knew it was going to face and set off on the right foot.

“At least there’s now the perception that those involved in renting their properties through Airbnb are paying the same as hotels,” said Alberto Miranda, a partner at Deloitte Mexico who specializes in tax and legal services. The government is now tapping into a new source of income, so it’s a win-win situation, he said.

There could still be some tax-related hiccups, said Bernardo Reyes-Retana, a lawyer at Gonzalez Calvillo Abogados. For instance, there’s really no way for the government to know how much each host is earning from renting out rooms or apartments.

The issue isn’t Airbnb’s responsibility — the company doesn’t get into any levies the hosts should pay regarding the extra income, and instead has a disclaimer reminding hosts that they’re responsible for any taxes due, recommending they check their local rules and regulations.

It is so lucrative for home owners and has seen such a quick growth that Mexican legislation has fallen short. For now, in Mexico City, landlords for 2,000 pesos (about $110).
that would run between Quin- tana Roo, (think Cancun), and Chiapas and cost US $3.4 billion. Slated to be completed in four stages, the train line will have nine stops and is intended to boost tourism and the economy in the south of Mexico.

López Obrador said the fourth project would focus primarily on ensuring that all rural communi- ties in the relatively poor states of Oaxaca and Guerrero are acces- sible via paved roads, adding that construction would require “the intensive use of labor” and con- sequently generate much-needed employment for local residents. The president-elect also said his government will prioritize internet access to all Mexicans, pledging that the entire country will be connected.

López Obrador said he will present a national earthquake reconstruction plan on Septem- ber 19, the first anniversary of the second of last September’s two major quakes. The plan will prioritize “victims who are still living in camps exposed to the elements and who have not been supported.” He pledged that monetary assistance will be fully funded by the federal budget and not provided in the form of loans. Did we mention he is a populist? That’s been his history as mayor of Mexico City for several terms, and federal bureaucrats whose job is involved in some way with tourists. And, it sort of is. Sort of. Many desks seem to be vacant much of the day.

Now our city officials have grown tired of this tedious re- sponsibility and are asking the state to take it over. Please. If you are a foreigner who has a prob- lem, give this office a chance to help. Just be aware of the “tourist” in the title and try not to let on that you live here. They say their mission is not to help the ex-pats. Cabo’s finest get scholar- ships. In one more of the con- tinuous efforts to improve our city police, the city government came to an agreement with the local Mundial (World) Univer- sity to provide a 40% discount to our cops that want to continue their education. As you are read- ing this, eight police are already studying psychology, law and/or criminology. Add to that 12 more that have already graduated, and it looks like we’re getting better educated cops poco a poco. Little by little.

Homicides? Where? For sev- eral months now, there have been no drug-related or organized crime homicides in Los Cabos, reported Julio Castillo, president of the influential Los Cabos Coordinating Council, known as CCC.

The state and local police, as well as federal cops, have now switched their attention to home break-ins and car thefts, which really impact most of us more than druggies killing each other off. The problem with this is it’s the same bumbler’s, not the Navy, that’s supposedly going after the thieves. When the Navy took over was when we got a grip on the druggies.

Hotel project gets a no. A new, six story hotel that would be developed at the entrance to San Jose, next to the Club Camp- estre clubhouse, was denied a construction permit by the city council.

The lot is the one that used to be a trailer park years ago. The city council based its denial in the existing regulation that the limit to build in that area is four stories.

Sofitel Hotels & Resorts is a chain of luxury hotels based in Paris, France, and owned by Ac- corHotels since 1980. Founded.

What CAN WE EXPECT...

continued from page 6

Continued from page 7

HURRICANE SEASON
It’s HERE, NOW until NOV 15th

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with HURRICANE COVERAGE

in between running for president no less than three times.

Finally, the president-elect announced that residents of Mexico’s poorest neighborhoods will be given support. Those living in marginalized areas of border cities, and the country’s main tourism destinations and the metropolitan area of greater Mexico City are also set to be the initial priority. Well, “attention to main tourism destinations” sounds hopeful.

But let’s be honest, we’re rich. We’re rich compared to most of Mexico, so let’s not get greedy, let’s get behind all these projects for the good of most Mexicans.  

During the dark hours of 2017, when we had hundreds of organized crime related killings in our beautiful resort town, the CCC pleaded with the federal government to send Navy, Army and Federal police to help, and has been paying millions to keep them here, lodged and fed. Our local cops were ill trained, many were corrupt and Los Cabos was on the black list of the U.S. State Department.

About a year later, homicides began to decrease, and just last month came to a halt. The CCC is currently paying for a new Navy headquarters that is being built outside of Cabo on the toll road to San Jose, where more than 200 Navy officers and sailors will be housed.
Avoid Emotion When Selling A Home
It’s worth the effort
BY WENDY KNAPP

Selling a house can be tough. It can be even tougher if you’re forced to sell your home for financial reasons and don’t have much money to make pre-sale fixes or upgrades.

Don’t take buyer’s critiques personally, as a seller’s intense emotional response has the potential to torpedo a sale. Selling a house can be an emotional roller coaster, so you need to manage those feelings and face facts or you’ll only end up hurting yourself.

Seek out a sympathetic listing agent, by choosing a listing agent with compassion, you will most likely find a healthy acknowledgement to your feelings which can help you move forward.

Rely on objective opinions on your home’s value, don’t start collecting advice from friends and neighbors, this can be very dangerous as these opinions are often not based on fact and can be unreliable and erroneous.

Avoid taking your listing agent’s suggestions for changes personally. If neutralizing your interior paint colors to appeal to a wider market is suggested, rely on your agent’s candid opinion, they just want to maximize your sale. Follow as many suggestions as you can afford, to make the necessary changes or repairs.

Keep an open mind on low offers. Unless you have multiple stronger offers in hand, it’s usually a mistake to reject a bid that comes in low. Most buyers expect a counter to their offer, don’t be insulted.

By Wendy Knapp, Broker of Rionda & Knapp. Contact Wendy for more information at (624) 118-1395, wendy@rionda-knapp.com or http://www.rionda-knapp.com.

The New Real Estate Agent’s Law
It’s not here yet, regardless of what you have heard
BY JORGE M. CONDE, ESQ.

Some rumors and misinformation have been circulating among people in the real estate industry about the licensing and the education requirements for Brokers (Profesional Inmobiliario) and Agents (Asesor Inmobiliario), to provide real estate brokerage services to the public. The truth is the rules and regulations of the local Real Estate Agent’s Law have not been issued yet to provide the correct guidelines for its implementation.

On July 2017 the local Congress approved the local Real Estate Agent’s Law (Ley que Regula a los Agentes Profesionales Inmobiliarios en el Estado de Baja California Sur), to establish the licensing and registration, the minimum education qualifications to provide brokerage services to the public, the duties and rights of the Agents and Brokers with customers, the Code of Ethics, among others.

The Law entered into force on January 2018 and the local Congress granted 6 months to the Governor to provide the internal rules and regulations for its implementation.

On March 2018 a Real Estate Board was established to allow the main real estate associations in the State, to work in the implementation process of the Law together with the state Ministry of Economics and Government Officials directly involved. After a couple of meetings and internal discussions, a project of the Rules and Regulations of the Law was ready to be presented in the office of the Governor Carlos Mendoza Davis.

A myth has been circulating that some people got their license after passing the test EC0110.01 and/or EC0277 recognized by the Ministry of Education (SEP). That is simply not the truth, because the Rules and Regulations of the Law have not been issued yet. The truth is that some Agents have been proactive in validating their capacities to be ready once the application process for licensing begins.

The truth is that there is no any rules and regulations for the implementation of the Law yet and the education standards or qualifications have not been established.

Apparently, lobbying efforts with the Governor are required at this point to start the implementation process. The deadline for the implementation has expired, so this opens the opportunity for an “Amparo trial” or injunction procedure to enforce the implementation process, as it has been done with other laws in the Country.
Closings In USA vs Closings In Mexico
It’s more complicated here, but no harder

BY PEDRO PERICHART

After having closed hundreds of real estate transactions in Mexico where U.S. clients have acted as Sellers or Buyers or Lenders, I have realized that there are important differences between the U.S. closing process and the Mexican closing process, as well as the actors in each process. Here is a summary of my findings:

In the U.S., the closing process is handled and administered by an Escrow Company with their own closing attorney. The Escrow Company verifies that the owner is properly recorded as such (if there is an existing title office and Public Registry). In Mexico, a Notary Public is to certify a signer’s identity or coordinate a title search, he/she attests all real estate transactions, verifies the owner’s title, water and homeowner’s due. At the end of the process, the Escrow Company prepares the HUD-1 and advises Buyer of amount of money needed to be wired to the Escrow Company’s trust account for the closing, and prepares disbursement instructions. If there is a lender involved, the Escrow Agent obtains lender’s closing package. At closing, all the parties sign the settlement statement, deed and other closing documents and tax forms.

In Mexico, the closing process is typically handled and formalized by a Notary Public when the parties involved in the transaction are Mexican. A Notary Public in Mexico has a completely different role than a Notary Public in the U.S. In the U.S., a Notary Public’s role is to certify a signer’s identity or that a document’s copy has been obtained from its original. In Mexico, a Notary Public attests not only identities and original documents, he/she attests all real estate transactions, verifies the owner’s title at the Public Registry, verifies tax ID and property taxes at the County office, issues the closing deed, pays capital gains taxes on the parties’ behalf, pays buyer acquisition taxes, and usually also takes care of recording the closing deed at the County land title office and Public Registry. However, when a foreigner is involved as a seller, buyer or lender in a Mexican real estate transaction, or when a Mexican transaction is complicated or involves lending, there is usually a closing attorney or closing agent involved to support and complement the Notary’s work, and also to go beyond the Notary’s duties. Here are some examples:

1. The Notary will not perform or coordinate a title search, he/she will only request a certificate from the Public Registry showing if the property currently has a lien or other encumbrance, or if it is free & clear, but will not review the chain of title, nor will verify the correct cancellation of previous liens or encumbrances. An extensive title search can be performed by the closing attorney or by the buyer’s request.
2. The Notary will not get involved in the title insurance process, simply because in Mexico title insurance is not part of a real estate transaction. Therefore, the closing attorney can coordinate title insurance with a U.S. based title insurance company such as Armour Secure (formerly Fidelity) or Stewart Title, among others, simultaneously with the closing process.
3. The Notary will not (and should not) act as “escrow” for the earnest money, interim deposits and balance of the purchase price. Not even the closing attorney/agent should be receiving purchase price deposits. You should always ask the closing attorney/agent to open a third party neutral escrow account with a well-reputed escrow company such as Armour Secure (formerly Fidelity) or Stewart Title, among others.
4. The Notary might not be as responsive as you wish. The Notary is not “your attorney” so don’t expect to receive immediate attention to your e-mails, phone calls and questions. Also, the English spoken by the personnel at a Notary’s office is limited, and usually overloaded.

In addition to the above considerations, remember that BCS is a “restricted zone” (50 km from oceanfront) so foreigners acquiring a real estate property within the “restricted zone” must do so through a trust (fideicomiso). The closing attorney will prepare the necessary paperwork, trust forms, trust permit and work with the trustee bank to set up your trust (fideicomiso) and have it ready by closing. Local closing attorneys/agents understand the bank’s policies, rules and will make sure that everything is correct and in good order. Tip: do not use a closing attorney/agent from Mexico City or another mainland place because usually they are not familiar with the restricted zone rules, requirements and players. As a closing attorney myself, educated in Mexico and the U.S., I can tell you that dealing with the trustee banks is not an easy task. Not easy for you or your realtors, and certainly not easy for a Notary Public’s staff. So the closing attorney is the right person to deal with the trustee banks and to set up your trust (fideicomiso).

Now that you understand the differences between a U.S. and Mexican real estate closings, you may go ahead and start submitting your offers to purchase!!

By Pedro Perichart, Managing Partner, P&H Closing Services, www.phcs.com.mx

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REAL ESTATE SECTION

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BY PEDRO PERICHART

BY PEDRO PERICHART
Should You Be Concerned About Your Property Because AMLO Won?

The new President elect has a lot of people spooked

By Roberto Ortiz

On Sunday July 1st, Mexicans went to the polls to elect a new president and a new federal congress (and in some states also governors, state legislators and mayors). This election was particularly important because even though the country is politically very divided, most Mexicans cast a vote in the hope that a change of government will bring a solution to problems like corruption and insecurity. Andrés Manuel López Obrador (AMLO), the presidential candidate who is the current leader in the polls, is considered by many as a left-wing populist leader in the polls, and by his followers as the virtual winner of the election. Many of my foreign clients who own property in Mexico have asked me about this I’ve noticed that most people have two words on their mind that create concern: “eminent domain” (or “expropriation” for Canadians). So, should you be concerned about your property because AMLO won? The short answer to that question is: No. Here are some of my reasons for giving that response:

1) Even though López Obrador won the election, none of his campaign promises are related to exercising the right of eminent domain on assets owned by foreign investors or Mexican individuals. He seems to be aware of the important role foreign investment plays in the Mexican economy;

2) In the remote case he decides to exercise the right of eminent domain, he most surely will do so on properties owned by Mexicans and there will still be a proceeding that has to be followed and certain legalities that have to be met such as proving the concept of “public purpose” (which is not easy and can be overruled by the Mexican Supreme Court); and

3) Mexico has developed good political and economic relations with many nations, so exercising the right of eminent domain on properties owned by foreigners will create a severe conflict for the Mexican government. Furthermore, if you are American or Canadian, there is a document that protects you even more in a worst-case scenario: NAFTA.

How can NAFTA be of help in a case of expropriation?

Your real estate purchase in Mexico is considered foreign investment under Mexican law and NAFTA includes a full chapter (Eleventh) regarding investment among the three nations. Article 1110 of NAFTA states the specific list of requirements in case the government of country intends to expropriate investment from any of the other two countries: public purpose, non-discriminatory basis, due process and compensation. Furthermore, a dispute over a case of expropriation under NAFTA will not be resolved in local courts but in an international arbitration tribunal (like the ISCD in Washington, D.C.), so this makes expropriation even less tempting.

As you may know well, NAFTA has been under renegotiations recently but no new agreement has been reached so the original text is in full force. Even if the whole agreement is cancelled (which in my opinion is highly improbable due to the economic repercussions), Mexico will still rely substantially on foreign investment and therefore will have to provide legal certainty to foreign capital coming into the country. This is something that all the presidential candidates, including AMLO, seem to agree on.

About the author: Roberto Ortiz de Montenegro was born in Mexico City, obtained his law degree from the Instituto Tecnológico y de Estudios Superiores de Monterrey, one of Latin America’s most prestigious universities. He has over twenty years professional legal experience. His areas of expertise include Real Estate Law, Trusts, Real Estate investment, Business law, Business Start ups, Company Law, Secured Transactions and Estate Planning.

Mr. Ortiz is fully bilingual and a member of the Mexican Bar Association and the Mexican Association of Corporate Attorneys. Call: Tel. +52 (322) 178 4969

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Sales Manager Profile

Anabelle Rossell

Anabelle was born and raised in Mexico City until the early 2000s when her family decided to relocate to beautiful La Paz. Since she started in Real Estate in 2005 she’s been involved in some of the most successful communities in La Paz such as Pedregal de La Paz and Altus Condos. She has been intensely involved in AMPI La Paz (The Mexican Real Estate Professionals Association) and has held such esteemed positions as AMPI Secretary, MLS tours coordinator and Council for the AMPI Board of Directors.

In 2015 she partnered with her sister Stephanie Rossell and purchased La Paz Bay Rentals + Real Estate. Together they specialize in property management and vacation rentals and as a dedicated team they have increased their properties portfolio from 29 homes to 56, all within a span of 2.5 years.

When off duty she can’t help but visit her favorite downtown venues and loves to share them on her social media. She also enjoys running the Malecón, training for her next race with her friends.

Contact Anabelle Rossell, Broker, Amistad Real Estate, La Paz, 612-136-2761 or anabelle@lapazbay.com.
As in the whole enchilada

BY ORLANDO GOTAY

Whenever something major happens in life, the tax man is never far behind. Buying property is one of those “somethings.” It’s slightly more special when outside the U.S. Here’s a non-exclusive primer on some U.S. tax aspects you may wish to consider when purchasing a dwelling for your use in Mexico.

If you rely on a home equity loan or second mortgages to fund Mexico home purchases, know the new tax law curtailed deductibility of those. But the IRS clarifies the law: independent of what the loan is called, it could be deductible if used to buy, build or substantially improve the taxpayer’s home securing the loan. If your Mexico home is not loan security, the interest is not deductible.

Mexican mortgages: your interest could be deductible. We just lost the foreign property tax “predial” personal deduction for individuals. Now, predial is only deductible if the property is used for a business or for the production of income-- rent.

Those who purchase and later rent out must depreciate it (later “paying it back”) for foreign residential property from 40 to 30 years, leading to higher deductions. Don’t forget to depreciate if you must.

Documenting your purchase price is critical. U.S. taxes are paid in dollars; make sure you document the peso exchange rate. As back home, improvements call for an adjustment of “basis” in the property. It should be documented during the life of the property. You would be amazed at how many people try to reconstruct these numbers, years after the fact. Did you inherit the property instead of buying it? Get it appraised. You may need to report the inheritance if it came from a non-U.S. person. It may not be taxable, but reportable.

If your Mexico property meets the test as your “principal residence” the federal gain on its eventual sale can be excluded from your tax, just like a U.S. home. The same limits and rules apply.

If you are wiring money from the U.S. to buy, remember Foreign Bank Account Reports. And do yourself a huge favor: unless you have a really, really, very good reason, stay away from setting up foreign corporations to hold real estate. A well-structured fideicomiso (land trust) would be a far better way to go.

Now, welcome! Enjoy your Chalupa!

Orlando Gotay is a California licensed tax attorney (with a Master of Laws in Taxation) admitted to practice before the IRS, the U.S. Tax Court and other taxing agencies. His love of things Mexican has led him to devote part of his practice to federal and state tax matters of U.S. expats in Mexico. He can be reached at tax@orlandogotay.com or Facebook: GotayTaxLawyer. This is just a most general outline. It is informational only and not meant as legal advice.

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CONTINUED ON PAGE 25

For outdoor building projects, exact sameness is not so important, so for outdoor building projects, select the bottle that you will use, consider three factors: the bottle’s availability, the volume, and the project you will use the ecobrick for. The last thing you want to have to do is buy drinks to have a bottle for your ecobricking bottles under 600ml are best, as larger bottles will need different size bottles. For example, small bottles make good walls, and large bottles make good benches.

Ecobrickers like to call their packing stick, their magic wand because it makes the plastic disappear. Having the right wand will make a big difference to your ecobricking. Bamboo and wood make the best sticks. The size of the stick depends on the type of bottle you go with. You want a stick with a diameter roughly one third the width of a standard bottle opening- so about 6mm. You want your stick to be about twice the height of your bottle, with a slightly rounded tip. Avoid sharp cornered sticks as they can rupture the bottle and you can get splinters and blisters on your
Stem Cell Clinic Opens Second Clinic

Looks like first one was successful

BY DICK FITZWELL

PRMedica Clinic is opening a second clinic in Cabo San Lucas inside Blue Net Hospital on the fourlane near Cabo. Their first one was inside Spa Cielo in San Jose, which will continue.

This clinic will focus on facial rejuvenation and anti-aging treatments, using mesenchymal stem cells. Those are the real deal stem cells, not just the PRP b.s. where they take your old wrinkly stem cells out, twirl them around in a centrifuge, and stick them back in you. You want proof that they’re using mesenchymal stem cells. Ask for it. They should show you a little vial that comes out of a cooler.

PRMedica is also into and fibroblast injections. Fibroblasts grown in culture were shown to correct the appearance of aging and wrinkles by replacing lost dermal. This is a sign that autologous cell therapy can be the beginning of a new phase in aesthetic therapy. That injection of skin fibroblasts supplemented with human serum is a viable method and had no side effects. A full treatment can significantly improve skin flaccidity.

PRMEDICA provides professional treatment at affordable prices, and with high rate of success so far. They are the most visible in the field and do most of the work in Los Cabos.

This second clinic also offers knee replacement, hip and shoulder surgery, and can often work as an alternatives to invasive and rehab intensive surgeries. Nobody likes shots, but shots are better than knives.

PRMedica offers wellness and beauty experiences for medical tourism and summer is the good time to finally get this done, as flights and rooms are way cheaper. The staff at PRMedica can help with accommodations, travel arrangements, car rentals and local transportation, making the whole experience easy peasy. And, during these low months of August and September, PR-Medica is offering special prices, and with high rate of success so far. They are the most visible in the field and do most of the work in Los Cabos.

The doctors will know what’s the right course for you and you will know going in.

PRMedica
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Five Boutique Hotels
When a smaller more intimate stay is required

BY KT MORGAN

Meetings at the Sports Bar at Sheraton Grand Hacienda del Mar
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1- Casa Natalia
On a quaint cobblestone street in the art district of San Jose lies Casa Natalia. Voted one of the top 10 hotels in all of Mexico by Conde Nast Traveler readers, the Casa is made up of 19 nicely decorated rooms. The French-inspired Mi Cocina restaurant and oyster bar is co-owned by the chef. What makes this hotel special is in the details, great beds, tasteful decor, cozy spaces and the attention of the staff. It is in downtown, we no access to the beach.

2- Guaycura Boutique Hotel
This classic brick building in the heart of Todos Santos looks like it was built back in the 30's but is in fact one of the newer buildings in this Pueblo Magico. The design is historic but is has a distinctly new and clean feel. From the hip roof top lounge, bar and pool to the colorful tiles, every detail brings a sense of comfort. Speaking of comfort the oversized beds and bedding are wonderful for a restful stay. They have added an amazing sunset restaurant El Mirador a few miles away and a relaxing beach club called El Faro, also a few miles away, making this a three pronged boutique resort.

3- El Encanto Inn and Suites
This is another great option in the heart of the historic zone in San Jose Del Cabo. It was penn in 1998 by 5th generation Blanca Pedrin who grew up in the original house. The warmth of old Mexico will inspire you here. This classic Hacienda style home has courtyards, a restaurant, and even a chapel for weddings. They also have shops, and an art gallery, making this a favorite during the weekly Thursday Art Walk. Lush vegetation and local flowers combine with soft music and water fountains for a deep relaxing stay.

4- Rancho Pescadero
Looking for a relaxed vibe, on a quiet beach then consider this enclave in Pescadero. An hour north of Cabo San Lucas and just south of Todos Santos this 15 acre intimate 28 suites are right on the beach. A connection to solitude and nature makes this an ideal choice for those looking for the essence of Baja. They have an impressive list of awards including Traveler Magazine Best in the World list 2015 and Trip Advisor Hall of Fame 2015. So relax, they have you covered or celebrate in style. Book the whole place and make it a memorable wedding or yoga retreat. The magic of the area is obvious. Of course the food is front and center and can be catered to various needs. However, all that said, it just closed for an 18 month rehab.

5- Hotel California Todos Santos
The storied history of this first hotel in Todos Santos needs its own article. This a short description of a classic wonderful hotel. Opened in 1947 at the peak of the sugar era, Mr. Wong ran it until the great drought. Later the hotel and town had become neglected and in 2001, a Canadian couple John and Debbie Stewart, purchased the hotel. After completing a masterful renovation, which would later win numerous awards for design and décor, the original 16 rooms were transformed into the eclectic 11 suite hotel it is today. The restaurant, La Coronela and bar were added and the area of the original gas station became the tienda Emporio, the hotel's boutique gallery/ bazaar. Go stay there and ask for room 12. A recent lawsuit by the Eagles only adds to the mystery. Or rather exposes it, as the Eagles won their lawsuit that requires the owners to halt saying their song was about this hotel.

This article is brought to you by KT Morgan from Cabos Finest, bringing you the best of Los Cabos real estate, restaurants, activities, and travel blogs. For your Insider’s Guide to Los Cabos, visit www.cabosfinest.com, call 624-115-2703 or email kt@cabosfinest.com. 624-115-2703 and our USA 415-651-7056.
Tikin Xik

I have realized that lately most of my cooking like a Mexican has revolved around the Mayan culture, which was one of the most predominant in the country, so I decided to take a trip down memory lane and remember my travels and experiences living around Playa del Carmen, where Mayan culture settled thousands of years ago. Today, the recipe I write about is packed with flavor and history, not from Playa but from Yucatan, and is pretty much made the same way as the Mayans prepared it.

Tikin Xik - Tikin means “dry thing” and xiik ala fish fin- is a dish offered by the mother of the groom at a typical wedding around the south of the country, and it's one of those dishes that is like a warm, loving hug to your soul. Many traditional communities still prepare this dish in a festive way, gathering the women in the family of the man who will be marrying, collecting all the ingredients themselves -up, even the coconut and firewood, these women are quite the tough kind- and banana leaves. They sing and chatter while they prepare it. In fact, Mexican women who descend from the Mayans (around the south of the country) are the main economic support of their families, and the matriarchies are the typical family organization, as opposed as the south of Mexico, where the men are the ones who take the bread home. And they work very hard, weaving textiles, cooking and selling food, embroidering various textile products and gathering fruits, vegetables and spices.

The main ingredient here is called axiote (ash-ee-oh-tay), a spice full of flavor but not hot or picante at all, there’s a difference between spicy and picante. First off, this spice ranges from a bright orange to a terracotta brown in color, depending on its manufacture. Before it is a spice, it’s a luscious tree that grows quickly and nourishes the soil and can grow even in the poorest soils. It grows better in humid places, between July and September, August being its best blooming time. This tree has no problem with pollination, as it can be done by bees, wasps, ants, butterflies and even flies. It is also beautiful, because once it reaches its mature peak, the pods (which look like hairy heart shaped leeches) that are bunch up and look like bright red flowers open up and reveal a bunch of tiny seeds that look like a small squished chocolate chip. Then, it is left on the tree until it turns a reddish brown, harvested and dried for at least three days. Fun fact about the seeds: they can be kept for more than ten years at 41 degrees or less, which is probably why the Mayans took such great advantage of it, they stored them in clay pots covered with a light piece of manta (cotton fabric).

Now, axiote was not mainly used for cooking, it was considered a sacred plant given to us by the gods. Mayans had a great connection with their religion and cenotes (natural underground pools) and they would...
BY PAIGE TURNER

La Paz gets an average of six to seven inches (152-178 mm) of rainfall each year—not the place where you would expect to find flourishing community gardens. However, the Raíz de Fondo gardens in La Paz serve a greater purpose than simply growing a few tomatoes or tending to the bougainvillea. This non-profit community organization strives to educate people on the benefits of organic growing, sustainable gardening, and healthy eating.

Raíz de Fondo has three community gardens in La Paz: Sabores de la Tierra Garden, Guamuchil Garden, and the central office at Legaspy Garden. The gardens serve as a meeting place to educate anyone on the benefits of gardening. The organization offers several different workshops, cooking classes, and invites local schools to partake in educational field trips. Raíz de Fondo, Workshops provide beginners’ training on how to grow organic plants and vegetables for a family garden. The workshop is a 10-12 hour course, which can be smashed into two days or be spread out over six weeks. Although the courses are mostly conducted in Spanish, there is usually someone on staff who is bilingual and can help any expats wanting to learn, and in late autumn, an English course is available. One weekend each year, this organic training course is adapted for local educators who might be interested in creating school gardens. For those who already have gardens, a weekly workshop, or Coffee Hour, is held.

On Saturday mornings, during growing season, the Coffee Hour takes place at the different gardens. Informative talks, based on various themes, help gardeners with any questions. Generally, the talks are in Spanish, but like the workshops, helpful staff who speak English will help with questions. The coffee is provided, but the gardens ask that you bring your own mug. The workshops and Coffee Hour show how to grow and tend to plants, but to fully benefit from the gardening experience, the organization then looks to the best uses of the harvest.

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- Knee
- Shoulder
- Elbow
- Hip
- Backpain
- Sports Injuries

Learn to grow healthy food at Raíz de Fondo

Cooking classes emphasize healthy eating and the benefits of a home garden. Once a month, during growing season, free classes (a suggested donation of 100 pesos) are held at the Guamuchil Garden, located at the Colegio Militar on Ramírez and Altamirano streets. The main emphasis: Eat your vegetables!
QUE PASA IN CABO?...
continued from page 14

Who was here this week? It seems that everybody and their parrot (a Mexican saying) visited us. 42-year-old Real Housewives of Orange County star Kelly Dodd was in Cabo, recovering after a short-lived romance with boyfriend Rick Taldykin. That’s OK Kelly, you don’t want a goofy last name like that. Move on. She has recently ended her relationship with the male model and plans to enjoy the rest of the summer as a single woman, spending plenty of time with her friends and is currently enjoying a vacation in Cabo San Lucas, where she’s celebrating the birthday of a friend.

Then Grey’s Anatomy actor Kevin McKidd showed up in Cabo, riding the waves while paddle-boarding. The 44-year-old actor was in town for a boy’s trip with pal Steven Pereira at the Grand Fiesta Americana Los Cabos. Kevin and Steven kicked off the trip with surfing at Acapulquito beach and by enjoying the city’s street tacos.

During the vacation, the guys played golf at Cabo Del Sol and they took a yacht cruise from Wild Cabo Tours, where they went snorkeling and paddle boarding.

Next in line was a long time visitor to Cabo, Courteney Cox, from the “Friends” TV series who jetted to Cabo with fiancé Johnny McDaid for a romantic getaway. Courteney looked better than ever when she stepped out on Sunday in Cabo, wearing a casual outfit consisting of a plain black t-shirt and ankle-length jeans.

Last but not least, was bride-to-be Sabrina Bryan, who recently celebrated her upcoming wedding to fiancé Jordan Lundberg with nine girlfriends at the Playa Grande Resort in Cabo. Sabrina is an American singer, actress, author, songwriter, fashion designer, choreographer, dancer, and television personality best known as a member of the girl group The Cheetah Girls.

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He also likes to be the only dog and would love to run and walk all day.

Duncan
Male 3 years old Labrador pit Boxer Mix
Duncan was tied up to a tree by his owner since he was a few months old. We found him full of mange and skinny.

The owner surrendered him with no argument and Baja SAFE took over, healing him and showering him with love.

Duncan is now healthy lively, and with a surprisingly good outlook on life. He is ready for a new home, but you better make that a home with no cat. Duncan doesn’t do cats well.

He also likes to be the only dog and would love to run and walk all day.

Xerox
Male 5 years old dumped on the streets of La Paz.
Baja SAFE happened to be around and, with the help of Sara, Xerox came into our care and he is now SAFE.

Xerox is a little older but very good with kids and other dogs. Cats unknown, we don’t advise trying it.

Xerox’s mom wasn’t choosy about who she dated, so Xerox is pretty much of a mix and is very soft inside and out.
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So How Is The Average Jose Doing?

Mexico’s middle class is bigger than it was

BY PENNY NICHOLS

Defining the size of Mexico’s middle class is more complicated than it is in the United States, where it is a more straightforward measure of family size and income, with data gathered by the U.S. Census Bureau and other sources. Mexico is a far less transparent country.

So economists have measured the country’s middle class by other means — access to household goods or health care, consumption levels, access to credit, education, food security. It’s a politicized statistic, because Mexican politicians and commentators tend to pick the yardsticks that best suit their agendas, depending on whether they want to depict the country as better off, or mired in poverty. There’s a lot of fake news out there.

But the expansion of Mexico’s middle class over the past several decades is an undeniable trend. In 1960, some 80 percent of Mexicans were living in poverty. Today, the national average of “working poor” households (those that work but still can’t provide sufficient income for a family’s minimum food requirements) among Mexico’s 31 states is 40 percent. Baja California Sur has one of the lowest working poor rates in the country, at just 19 percent. While Mexico’s inequality gap remains wide compared with more developed countries in Europe and Asia, that gap has not increased in recent years as rapidly as it has in the United States. Meanwhile, Mexico’s working class appears to be floating upward on a rising tide. GDP per capita has increased from $7,557 in 1990 to $9,009 in 2015 (the most recent data available). That is a real gain, because inflation is under control.

The Organization of Economic Cooperation and Development, a group of 34 developed economies, considers Mexico to be 50 percent middle class, based on median incomes. Then there’s another gauge: self-perception. According to surveys, 65 percent of Mexicans see themselves as middle class.

One result of having a small middle class is there is a small pool to pull from for middle management. Middle management comes from the middle class. Case in point:

A restaurant will be founded by a rich guy. He’s not going to run it, he’s usually got other businesses and other interests. Who does he get to run it? There are no educated and trained middle managers, so he pulls one of his waiters out of the lower classes and calls him a manager. He has no idea how to manage, he doesn’t have the education, experience, or cultural background. And this is why you lose can’t get the tacos to the table before they get cold. It’s a lack of middle class/middle management.

These Folks Need a Raise

The cost of living might be low in Mexico, but so is the pay! This chart shows the median gross monthly salary - at an 18.5:1 peso to dollar exchange rate - for someone with five years of experience. Remember, we’re in a country where the national daily minimum wage is $4 USD (although in Cabo, the rate is a tiny bit higher). That’s after a 10% wage increase last year.

Politicians have proposed legislation that would gradually raise the minimum wage to the same level as the United States. If passed, the National Wage Commission would begin a seven-year program that would increase the minimum wage by 35% a year. That’s nice in theory, but, cynics that we are, we don’t really see it happening. It would be very inflationary if it did.

Mexicans don’t suffer so much from unemployment as they do underemployment. That is, terribly low wages. You see three people doing the job one person would do in the States, and of course each of those three make one third of what they could make if they did all the work. That is underemployment.

<table>
<thead>
<tr>
<th>Occupation</th>
<th>Gross Average Monthly Salary in Pesos</th>
<th>Monthly Equivalent in U.S. Dollars</th>
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<td>Security Guard</td>
<td>$7,361.00</td>
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<tr>
<td>Police Officer (Municipal)</td>
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<td>Cook in a Restaurant</td>
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Fish Report

BY GARY GRAHAM

Cabo San Lucas

Numbers at a glance: Billfish 29%, tuna 68%, dorado 30%, other species 6%

Cabo catch success rates at 96% have made for great fun, especially when catches have ranged from BIG mahi, to HUGE tuna and beautiful blue and striped marlin. Other fish in the mix have been nice-sized roosters, jack crevalle, and red snapper, among others.

LOCATION: Miles out South of Lands’ End and 1150 Spot, 95 Spot & 130 Spot.

WEATHER CONDITIONS: Some choppy water and wind; some days starting off calm until midday.

AVERAGE WATER TEMP: 80 - 83 degrees F

BEST LURES: Cedar plugs and feather lures, pink lures, various colorful lures (yellows, greens, orange), caballito bait.

East Cape

Water - A hot 85-86 degrees inside with a somewhat blistering 91 degrees outside along with clean, clear, blue, picture-perfect water.

Air - Pleasant. Highs are in the high-80s with cooling afternoon breezes.

Excellent fishing! Nice-sized yellowfin, dorado and wahoo; a strong billfish bite as usual this time of year, and outstanding rooster fishing. Most boats are fishing the La Ribera Bank south to Rincon and scoring big tuna, dorado and lots of stripers mixed with the occasional blue marlin. As a bonus, there is lots of good bait available.

Lots and lots of striped marlin mixed with some big, mostly black, marlin. Ranch boats released five stripers fishing in the tournament recently. Some big blacks and blues! A couple taken weighed over 500 pounds and one exceeded 600!

Trolled Hoochies and cedar plugs along with drift fishing live working. The bigger tuna are being taken south of the lighthouse on. Thirty- to 40-pounders predominate. The past couple of days all boats scored. Yellowfin are also being found outside under porpoise, really moving around.

The wahoo bite has really picked up the past few days with four or five a day coming in. No giants, just 12- to 55-pounders. All the ‘hoo were caught on the troll using Rapalas, cedar plugs and Hoochies. Most were taken off Punta Colorado.

Big 40 pound roosterfish are being taken.

La Paz

One day the dorado would go crazy. The next day, the dorado would be finicky. A nother day, the tuna would bite like mad dogs and the next day, they acted like whipped puppies. Roosterfish were the same. So were the inshore fish like pargo and cabrilla. But everyone caught fish!

It was the same with the weather. One day hot and sunny with blue waters like a picture postcard. The next day, it would be cloudy and choppy. The next day, cloudy but still and oppressively humid followed by sunny and windy days. And this affected the fishing too.

The best thing was just let the captain take you to whatever is biting. The folks most impacted by the erratic fishing were folks who just fished one day...like freelance folks or folks who walked into our office right off the street and wanted to fish one day. That day COULD be a funky day or the funky spot of fish or the funky weather.

If you were fishing with us, like most of our anglers, for 2, 3, 4 or more days, you probably got into several excellent days of fishing.

Several variables to note. Yes, the tuna came back at Cerralvo Island off Las Arenas/Muertos Bay. If you looked at the “number” of fish we caught, you would think fishing was bad. But, if you knew the whole story, fishing was actually pretty good. We’re losing three out of every four tuna that we hook.

These fish are beasts to most people -- tough, savage 40- to 80-pounders. Everyone wants to catch one. It’s one thing to want to catch one and another to be bent over in the sun for an hour or two on a straining rod and tortured line on a fish that yanks off 100-yard bursts in a single run. It’s heartbreaking then to lose a fish like that...and we lost many of them! And to hook one then get another one and lose it after a long battle can just crush you. Or to get it so close where you can see the fish then have it pull loose...and there’s nothing you can do.

One other thing is that these fish are biting light line! We’re using 30-pound fluorocarbon leader so that’s a disadvantage on these fish as well. It would be nice to hang fish on heavier line…even 50-pound test would make a huge difference, but then you won’t get bit!

As for the dorado, they were all around, but not always ready to eat. They usually take a bait voraciously, but this week, it seemed like they would run with the bait and drop it. Or they would literally attack a bait and toss it around and play with it. To hook dorado, you really must restrain yourself from setting the hook. You have to let them run…and run…and run...until you are.

CONTINUED ON PAGE 30
Four men were lynched last week and can and do get out of control. The man of about 40 appeared to have been dragged for some distance along the road and beaten. The other three men were aged between 16 and 30.

The state government issued a statement reminding the public that everyone has a right to be judged and sentenced by a competent authority, and that those who take justice into their own hands by lynching are responsible for intentional homicide and must answer to the charge. Just wondering: How many people does it take to drive away a sto.len motorcycle? Maybe all four weren’t guilty?

You Think You’re Hot? Well, you are, but at least you’re not ly-ing dehydrated in the street like 10 pelicans migrating south from the Salton Sea in California. They got so hot they dropped out of the sky. Federal environmental offi-cials raced out and scooped them up, but three had already expired. The remaining seven were trans-ported to a local zoo where they are expected to recover.

According to the state Health Secretariat, 7 people died of heat stroke in northern Baja when temps reached 100 degrees F. and 29 people were sent to the hospi-tal for heat-related illnesses. One person was admitted with severe sunburn. That, no doubt, was a dumb Gringo tourist.

We are loved. Mexico’s tur-isn industry is booming. The country is the number one des-tination for tourists from the U.S. and is receiving record levels of visitors. Mexico logged over 10 million tourist arrivals during the first quarter of 2018 and is expected to attract 40 million tourists by the year’s end, a new record. Major new developments here in Baja California Sur, the Riviera Maya, and Oaxaca con-tinue to attract foreigners. So much for the druggies killing business, huh?

Stick it in your ear, US! Mex-ico’s grain millers are already becoming less dependent on U.S. exports ahead of possible retal-i-atory tariffs by the US govern-ment. Three major grain milling companies in Mexico have in the past purchased the vast majority of their wheat and other grains from the US but are now looking at Russian suppliers and other options in Latin America like Brazil.

A spokesman for Canimolt, a Mexican trade group represent-ing 80 percent of Mexican mill-ing companies, said, “We can’t continue to have this absolute dependence” on the U.S.

One U.S. farmer based in Kansas told Reuters that grain prices have dropped 50-60 per-cent since the start of the year. “It’s frustrating because Mexico’s a natural market for us,” Ken Wood said. “Break-even might be our best hope this year.”

US wheat exports to Mexico have reportedly dropped 38 percent since the beginning of the year, and global U.S. wheat exports have decreased by a total of 21 percent. US officials have asked for patience, promising that trade negotiations will pay dividends. “Negotiations are going really well, be cool,” Trump tweeted. “The end result will be worth it!”

Poor manates. Over the last month and a half the number of manatees found dead in Ta-basco leapt from eight to 20, and authorities have yet to find an explanation for the deaths.

The director of wildlife in-spection and surveillance at the federal environmental agency Profepa told a press conference that only one of the bodies was found in good enough condition to collect usable samples. And they tested positive for brucellosis and Weil’s disease but Gonzalez Moreno explained that

CONTINUED ON PAGE 30
This week we asked: What do you think of the new laws that restrict use of plastic in stores and restaurants? Are you going to cooperate? Do you think they are necessary? Are you even aware of them?

Diana Martin, 19, waitress.

I just read about it a couple of days ago on social media, and I think it’s a great idea. There’s some customers who come to where I work and once I bring the drinks they say they don’t need a straw, but I had already opened half of the individual wrapper, and I have to throw it away. It would be great if they said that before ordering, so we could keep it in mind. I do cooperate, I try to use as little plastic as possible, and working in a restaurant has really opened my eyes about how much plastic we use, and there’s thousands of restaurants in the country. It is necessary, more so to us who live around coasts.

Julia Rodriguez, 22, assistant.

I know they do it in other countries, but I didn’t know we were on board in Mexico. I think it’s a great idea, but we don’t have the education for that. So many people would rather drink with a straw, and tourists, because they say restaurants don’t wash cups and glasses as well. I think it is necessary, but also, we need a lot of education about it, and maybe even a special recycling program. I believe that some of the things we try from other countries are great ideas, but they don’t work as well in Mexico.

Pina Montes, 42, cook.

The place where I work has adopted that idea since a long time ago. We don’t have disposable straws, we only have metal and they are really hard to wash. I had no idea the government was going to make a law, but I think it’s good. We have hurt our planet and beaches so much, there is not much we can do now. When I was young, I remember we could see fishes on the beach, we didn’t have to go very deep. Now, there are almost no fish and they are not as pretty now. When my family took road trips, we would see a lot of wildlife when we drove, enjoying their habitats. And now, there is no wildlife. The amount of plastic we use is crazy, and we use it for everything and because we are lazy. All of the to go containers, can be replaced if we carried a special dish in our bags and backpacks, and took five minutes to wash them.

Yamil Aguayo, 28, driver.

Yes I know there will be a law, but not many people know the whole plan. The first steps are an education and awareness, and finding a viable solution to cutting off plastic, since we are so dependent on it. I will get on board, and I already try, but it is hard when the places I buy from are not adopting the trend. Some of my friends are really going zero waste, and I admire them but it looks extremely hard. Plus, many of the ideas of zero waste come from countries that have a real recycling culture, and in Mexico, only the people with an important economic need do it. For example, a regular Mexican will drink a can of soda and throw it away, and late at night a homeless person will find it and store it, to sell later to buy some food. I think we should really try to start with education before passing such an extreme law.

Oscar Trinidad, 62, retired.

I read it on the paper, and I think it’s a good idea, but only for the young people in the country. It is very hard for someone like me, to buy metal straws and wash them or carry around a reusable food container. My granddaughter was telling me about a video there a turtle has a straw in her nose and she ‘cries’ when they pull it out. I don’t think the problem is the plastic, but the fact that we do not recycle it. Back when I was in school, one of my classmates developed a way to recycle coffee cups and the government did not support him. I now understand it is different, but this initiative should have been placed a long time ago, now it just seems like a desperate move that will not work.

Karen Loranca, 55, stay at home mom.

I didn’t know it was going to be an official law, and I think its wonderful. I have taught my kids to use less plastic since they were little, because I always thought it was an unnecessary waste of money, but it is a little hard when everything comes in plastic. When I am on the beach, I usually pick up garbage and plastic, and I’m sad to know I pick up a lot of it. A good alternative is carton, but trees are cut and the amount of containers we need exceeds the possible growth of trees to fulfill the demand. It will work, but not now. The law will kick in and start being useful after a while, not immediately.
paint their bodies with axiote paste and it was strongly linked to the rain. The seeds were so valuable to them, they once used them as money, like cacao seeds. Speaking of which, Mayans had a special ritual drink which I wrote about a few editions ago; the main ingredients were cacao seeds and axiote! Our ancestors also used it as a pigment for their clothes which can go from a golden yellow to a rich brown and red color depending on the blend. The Spaniards took it to Europe, where it became more of a pigment than a spice, used to dye mostly leather. Present day, it is used as a safe food coloring for cheddar cheese and margarine among many others.

If you’re an avid cook like a Mexican reader, you’ll know that Mexican ancestors did not typically eat beef, chicken or pork, as those species were brought by the Spaniards during the conquest. But what the coastal civilizations did eat was fish, lots of it, and some groups even had special dances and names from them. Mayans were no strangers to fish and learned how to preserve it by rubbing sea salt on it and leaving it to dry. Tikan Xik was traditionally cooked over a coconut wood fire, because the heat is aggressive as it would be with other firewood, and it helps to avoid the fish to come out too dry (remembe, it’s just axiote, but not too much) nowadays, not many people have the time and patience to start a cooking fire, but if you are willing, by all means try it, just make sure you either have a safe spot in the ground to build it or a natural grill, not natural, but an old school grill, not gas.

Ingredients
1 whole fish (any type you can get fresh is fine, as long as it is white and has scales, but maybe you could experiment with other species-LEGAL of course) scaled, cleaned and ready to cook.
Salt to taste
200 gr of achiote paste (you can buy this at any supermarket or Mercado in Mexico)
1 lbs oregano
1 lbs freshly ground pepper
8 limes or 2 “bitter” oranges -you should really try to find bitter oranges, they make a difference in the aroma
2 sliced tomatoes in rounds
1 sliced onion in rounds
1 banana leaf
1 clove of garlic
Procedure:
The axiote will be in a thick paste, so you will have to dissolve it in the orange juice. The mixture should be too runny but not too thick either.
Place the fish in the middle of the banana leaf, place the tomato and onion slices on top. Throw in the garlic, oregano, cumin, salt and pepper. Close the banana leaf, first the sides, then the top and bottom. Tie it up with toothpicks. You could tie it with a thin slice of banana leaf too, but you wouldn’t really need it. Or you can secure it with toothpicks.
Place on the grill, in indirect heat and cook for about thirty minutes, checking until the fish is done. If its not done, leave it to cook some more, checking every five minutes. You’ll know its cooked when you pinch it with a fork and it flakes nicely.
Serve with rice, beans and salad on the side! Now! If you want to present it really pretty, place a clean banana leaf on the plate you will serve. You can get creative and make some cuts around the leaf so it looks like a palm tree leaf.

COOKING LIKE A MEXICAN... continued from page 21

Spa Cielo a Laser Medical Spa

These days everybody wants to look beautiful. As 78 million “baby boomers” approach retirement, age is beginning to show. But with the fast pace of today’s aging society, people now want that fresh look without spending weeks of painful recovery. A rejuvenation vacation is the solution. Spa Cielo Laser, Wellness and Weight Loss Center named “2009 Best Medical Spa”, is located in San Jose del Cabo, and has built their business over the past 10 years there in Los Cabos to meet those vacationer desires.

“People want to look better, but they don’t want to give up any time from their daily lives or vacation” said Cathy Dammann, Medical Aesthetics Practitioner and Owner of Spa Cielo Laser, Wellness and Weight Loss Center. “The public is demanding transformation with little pain or downtime” states Dammann. Spa Cielo, which specializes in the latest light and laser treatments, offers a variety of treatments from LED and Photo-facials, to TITAN™ Skin Tightening and Lumenis Acapulse™ Fractional CO2 Laser. With the recent addition of the award winning HydroFacial™, Voted Best Non-Laser, Non-Surgical Skin Rejuvenation 2012, Spa Cielo now has something for everyone, whether it is a bride the day before her wedding or someone one who wants to go home looking five years younger.

The HydraFacial™ is the first step in skin rejuvenation for someone in their 30’s or 40’s who doesn’t really need laser or for someone who is looking to maintain their skin in their 50’s and 60’s. HydraFacial™ were even featured in InStyle magazine in 2009 as the “hottest celebrity pre-bridal facial”. All the notoriety is with good reason. The HydraFacial is the only system to vacuum extract; wet- microderm and vortex theseserums, following a computerized customized treatment plan based on the individual’s skin type and needs. “It is truly amazing!” exclaims Cathy.

On the other end of the spectrum, Spa Cielo offers fractional CO2 laser treatments, named “#1 in Anti-aging Skin Rejuvenation” by WebMD, which offers a superior solution for rejuvenating and resurfacing the skin. The fractional laser can be used effectively to treat fine lines, wrinkles, acne, stretch marks, acne and burn scars, skin pigmentation, discoloration, sun-damaged skin and other scars.

Leasing Vacations
The requested amount was $2,600, but the parents bargained the price down to $1,800. (How do they do that? Say their kid is only worth $1800?) The child was recovered.

High finance. A new stock exchange has been launched in Mexico, breaking a 43-year monopoly on the public market called the Bolsa de Valores. The new exchange will be called The Bolsa Institucional de Valores, or BIVA exchange, giving Mexico two exchanges the first time since 1975. This might be confusing, calling them both bolsas. (Bags)

The new exchange will offer a new source of financing to companies. But for one type of investor, the newspaper Financiero Today said. The exchange uses technology provided by New York-based Nasdaq and, according to its corporate brochure, “BIVA is one of the most advanced exchanges in the world.” Mexico is the 15th largest...
economy in the world but ranks eight places lower in terms of market capitalization. All 14 countries with larger economies than Mexico have at least two stock exchanges. There are currently 146 listed companies in Mexico with a combined market capitalization of $466.1 billion but with the entry of the BIVA, the number of public companies is expected to grow to 200 in the next three to five years. Mexico needs capital, it’s one of the biggest problems the country faces. As a comparison, the New York Stock Exchange has more than 2800 companies just on that stock exchange alone.

**Nope to US.** Or at least the United States’ approach to NAFTA negotiations. Mexico’s next foreign secretary, Marcelo Ebrard, has said that NAFTA should remain a trilateral treaty.

The prospective foreign affairs secretary also said that Mexico and Canada have agreed to cooperate even more, such as in areas like the aerospace industry and transportation logistics. Take that US.

Eric Miller, a former Canadian diplomat who is now a Washington-based trade consultant, said the White House’s NAFTA strategy to conquer and divide through the imposition of tariffs and now the proposal to negotiate separate deals is nothing new, but that it won’t work. Canada and Mexico are stuck together tight.

**Hit them in their wallet.** A United States court has ordered the U.S. government to ban all Mexican seafood imports that use gillnets in the northern Gulf of California as a measure to protect the vaquita porpoise. There are only dozens of these small porpoises left and everything else to save them has failed. Mexico even paid fishermen to stay home and not fish, but the fishermen took the money and still fished. But now the same fishermen will have greatly reduced markets for their catch, as even fish going to Asia goes through San Diego and will now be banned even as a pass-through.

argued that under the Marine Mammal Protection Act (MMPA) the U.S. government has a legal obligation to impose a ban on Mexican seafood imports in order to protect the vaquita. Giulia Good Stefani, staff attorney with the Natural Resources Defense Council, applauded the court’s decision. “A ban on gillnet-caught seafood from Mexico’s Gulf of California is the lifeline the vaquita desperately needs,” she said.

The leader of the Mexican fisheries union said he would meet with the head of the government Fisheries Commission to devise a strategy to have the ban lifted.
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The Residences at Las Ventanas al Paraíso
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