What Is The U.S. State Department Thinking?
For starters, they’re not thinking they work for the local Chamber of Commerce.

There has been a lot of chatter lately about the U.S. State Department issuing a so-called “travel warning” about coming to Mexico. This has been very unpopular among people who are here whose families now are giving them a ration, and among business owners who fear fewer travelers mean fewer clients.

Everyone down here seems to be angry at the State Department, maybe because they are here and know there is no danger. Or are pretty sure there’s no danger, anyway. They ask, how can the government bureaucrats screw things up this way? Well, their job isn’t to keep your family calm, nor to bring in customers for your business. Their job is to cover their ass, so they’re not accused of not warning people in the unlikely event of something bad.

CONTINUED ON PAGE 9

Happy Dia De La Independencia!
That’s Spanish for Independence Day. Mexico’s is on September 16.

We tell you this every year, but we’re going to do it again: Cinco de Mayo is NOT Mexican Independence Day. Our actual Independence Day is coming up on September 16.

CONTINUED ON PAGE 10

BY MILES AWAY
BY ALEJANDRA SARACHAGA
So, we’re 23 now. 23 newspaper years, which are like dog years: They’re counted differently, especially in this age of quickly moving technology, when time passes so fast. We’re lucky to even be alive and still thriving at our creaky old dog year age of 161.

We have dodged the bullet of the digital age for several reasons, first among them being in a niche market, kind of out of the way of being steam rolled by being in a niche market, kind of several reasons, first among them the bullet of the digital age for the dog year age of 161.

We’ve also survived the ravages of the digital age because our readers are not young. They are old enough to comfortably afford a vacation in a high-end resort, and many are old enough to be able to afford an expensive home here. While they’re certainly capable of going online for their news, they are of the age that they prefer a sheet of paper in their hands. We even have more than three thousand precious readers who pay $70 a year to get the paper mailed to them in the United States, rather than read it for free online.

And we’re a smart old dog. We are now on Facebook, Twitter, and Instagram with up to the minute news. We also blast out breaking news to 17,000 people who subscribe to our free email list.

And, of course, we have the entire paper online.

So, we’ve got the social media world covered without leaving our paper readers behind, and we’re financially healthier than ever. We have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds that others have defied the odds.
Grocery store coming to downtown Cabo

And it’s about damn time. We’ve been suffering with only Aramburos, a very poor excuse for a grocery store. They were never great, having a pretty mas o menos selection which they sold at inflated prices. When the big box stores and the big grocery chains finally discovered us, you didn’t need to stick a fork in them to know they were done.

But now the Puerto Paraiso mall is expanding to include a Ched Wowi! That may not be the chosen spelling for it, but now you at least know how to pronounce it. It’s the store chosen for the new addition to the mall, which will be built behind the new six story hotel on that empty lot next to the front door.

Chedrauri is actually a popular nationwide chain, and they like to carry a lot of American products that are favorites of our precious readers.

Oh, the huge new hotel we just glossed over? More on that later; watch this space.

Mexico gets a new record

At the hands, or rather lungs, of Southern Baja free diver and national champion Estrella Navarro. She won first place in the Roatan 2017 World Competition, held recently on Roatan island in Honduras, by diving to a depth of 243 feet without using any equipment.

Free diving is a form of underwater diving that relies on divers’ ability to hold their breath until resurfacing rather using a breathing apparatus such as scuba gear.

Real estate still going strong

Los Cabos closings in July were up 70% in revenue compared to July 2016. And the number of transactions has increased by more than 30%. It sounds like a lot of people are going to be getting some new neighbors soon.

We did it! Remember in the last issue when we told you about how the workers repaving the fourlane from Cabo to San Jose were just dumping the leftover asphalt into the arroyo that leads to Medano Beach? All that soft asphalt was just sitting piled up, waiting to be washed down to the beach with the next rain. And it did rain that weekend. A gully washer, it was, capable of washing all that asphalt into the ocean.

But luckily, that Friday, after the city hall folks told me that if more people contacted them with their complaints and concerns instead of posting them on Facebook, more corrections could be quickly made. What, you’re going to get us to believe the bureaucrats at city hall don’t spend a good portion of their work day Facebooking?

Palapa Society school opens

The new Palapa Learning Center in Todos Santos opened a few weeks ago. The day kicked off with students and parents being introduced to the staff, and then students played Ice Breaker Bingo. The teachers conducted a question and answer session about the school. At the conclusion, students toured the new campus.

With the new Palapa Society campus now open, the Wednesday afternoon children’s art class is ready to start up again. This year’s class will begin on November 11, and their 11th annual tianguis (market) will take place on November 11, and their 11th annual tianguis (market) will take place on November 25, at a location to be announced at a later date.

But wait, there’s more! The Palapa Society’s Elena Ponia-towska Library will open on November 11, and their 11th annual tianguis (market) will take place on November 25, at a location to be announced at a later date.

But wait, there’s still more! But it’s just as boring, so never mind.

We’re #1! Besides in teen pregnancy: The Los Cabos office of natural resources and wildlife came in first at the recent Prizes for a Green Latin America event. We won first place in the “Program for protection, conservation and research of natural resources and wildlife” category.

Patrols coming to Medano Beach

The Port Captain, who’s working with the Navy, has designated two areas of the beach for small vessels, like water taxis, to patrol the beach. One of these is located between Mango Deck and Casa Dorada resort. A second one goes from Billygan’s restaurant (which is next door to The Office) to Andromeda Divers.

All watersports vessels - glass bottom boats, water taxis, pump-em-up bananas, surfboards, SUP boards, kayaks, etc. – park in the remaining designated areas. Got it? Good, observe it.

Have an ambulance you can spare? Calling all local foreign-
What’s In That SPF?

Could be a world killer

BY KATE NEAL

The Mexican Tourism Board estimates that more than 1.8 million people vacation in Los Cabos each year, most of them relaxing on the beach and playing in the water. And what’s the one thing every tourist needs when they’re on the beach? No, not their cell phones. Sunscreen! There’s nothing worse than having your vacation ruined because you’re red as a lobster and too burnt to move.

But while sunscreen is vital for protecting your skin, it doesn’t have any benefits for all the things that live in the ocean you’re swimming in after slathering on the beach and playing in the water. The tourist tail,” as it’s screen has on coral, citing swimming in chemical sunscreens are made up of a combination of two and six harmful ingredients, with more than 80% of products on the market containing the worst additive, oxybenzone. Geeze, you put that on your skin? It sounds like what’s in your cigarette lighter.

One study found that even the tiniest amount of oxybenzone, as in a single drop of sunscreen mixed with 4.3 million gallons of water, (about six and half Olympic-size swimming pools), has the potential to be deadly to the environment. The study concluded that oxybenzone promotes viral infection in the coral, their juice, rather than reformulating their entire product. That's why we need a program to sort the players.

Making your own sunscreen is another option that is safe for the wearer as well as the environment. Easy-to-find ingredients like aluminum, avocado, coconut, cottonseed, olive, peanut, sesame or soybean oils - all of which contain UV filters - are a perfect base for a homemade concoction. With an SPF of 7 to 10, they are a sort of OK alternative, but if you add just a bit of zinc oxide you’ll go from sun-screened to sun-blocked.

If you choose to continue using a chemical sunscreen, you can help by waiting 30 minutes after applying your sunscreen before entering the water, so the lotion has been absorbed into your skin and won’t immediately wash off, leaving the tell-tell "tourist tail."
Two Programs, Many Hearts
They’re working together to fight congenital heart defects in kids

BY PHIL GOODE

Since it was established 15 years ago, the Los Cabos Children’s Foundation has invested $15 million USD in local programs that help improve children’s quality of life, with a focus on health. But unlike most other non-profits, which raise money for their own programs, the LCCF uses the donations it gets to support and strengthen other community programs. The LCCF recently announced its 26 grantees for 2017-18, and over the next year the Gringo Gazette will be profiling each organization and the work they do. In this issue, we are profiling the pediatric cardiology program at the Salvatierra Hospital in La Paz, and its companion organization, Abriendo Corazones. Here’s a sobering fact for you:

Congenital heart defects are the second-leading cause of death for children under the age of one in Baja California Sur. What makes this statistic sadder is the fact that many of these deaths could be prevented, if only these children had access to hospitals and doctors that could diagnose and treat their conditions, but the government doesn’t even acknowledge these conditions with any programs. There simply are none in Los Cabo, and the children are sent home to die.

But, the LCCF created two programs: the pediatric cardiology program at the Salvatierra Hospital in La Paz and the Abriendo Corazones (Opening Hearts) program. These two programs, which comprise the LCCF’s Spirit of Love campaign, will get 29% of LCCF’s funds for the 2017-18 fiscal year.

The pediatric cardiology program at the Salvatierra Hospital started in 2013 with the goal of providing long term care to children in BCS who have congenital heart defects. They have provided more than 1,400 cardiology services to kids. The bulk (more than 1100) of these services are evaluations, but the program has also performed 114 life-saving surgeries.

Nearly a decade before the pediatric cardiology program was started, the hospital partnered with the Omaha Children’s Hospital and Medical Center, and children who needed life-saving heart surgeries would be flown to Omaha to be operated on by Dr. Jim Hammel, one of the leading pediatric heart surgeons in the state. For several years, the LCCF would fund trips for one or two children to be flown to Omaha for surgery.

Dr. Hammel realized that he could help a lot more kids if he and his team traveled to La Paz for

CONTINUED ON PAGE 11
Baby Owl Gets Lucky
And smart. He picks the right front porch to go tummy up

BY JOHN DOITTLE

When you live in Baja, you’re used to seeing a certain amount of wildlife. Sea lions swimming in the marina, rays leaping out of the water, even goats and cows strolling along the highway. What you don’t expect is hosting a baby owl as your houseguest.

But that’s exactly what happened to Tres Watson. He and his parents own one of the 10 homes that sit on the greens of the Cabo San Lucas Country Club golf course. Much of the area is still undeveloped so there’s a fair amount of wildlife around.

Tres and his family high tail it back to the States during hurricane season, and did the same this year. The house was boarded up and Tres was already back in the U.S. when he had to make a last-minute business trip back down to Cabo.

Tres had just arrived at the house when he saw a baby owl spread out on his doorstep, flopped on his back with its feet in the air. Tres assumed he was dead but, as soon as he opened the door, the owl sprang to life and just walked right into the house, like he owned the place.

Tres could see that one of the bird’s wings was broken, and being an animal lover, let the owl stay in the house. The owl spent an hour or so sizing Tres up, and, once he decided Tres could be trusted, the owl hopped up onto the couch where he was watching TV, and took up residence on Tres’ finger. He stayed there for the rest of the day, mostly sleeping but occasionally waking up to nibble on the chunk of ham Tres had given him. Tres named the bird Little Finger, partially because of his size (he’s about the size of a large mouse) and his claim on Tres’ finger, and partially inspired by a Game of Thrones character who is small but crafty and has somehow managed not to die (much like the bird).

Tres put a call out on the Cabo Expats Facebook page, asking if anyone knew how to care for an injured owl, and was directed to the Baja Equine Vet Center in San Jose. Although they have equine in their name, the center will rehab all kinds of animals. Dr. Joshua Estevez drove to Cabo to check out Little Finger, confirming that he had indeed managed to break a wing, and took him back to the clinic, where they inserted a metal splint into Little Finger’s wing so it would heal properly.

He was put on a diet of quail, Vitamin Water and some mild pain killers, and responded to treatment immediately, becoming more alert and active. A little too active, in fact. Cameras at the clinic recorded him flying around the confined quarters at night, and they had to reset the splint. (Hey! Flying is an owl thing. Fish gotta swim, owls gotta fly).

For now, he will spend his nights in a cage, and during the day they are encouraging him to break his wing, and took him back to the clinic, where they inserted a metal splint into Little Finger’s wing so it would heal properly.

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All aboard! There are only four tourist trains in Mexico, and the number of passengers traveling on those trains each year is just a small percentage (less than 5%) of the 1.6 million tourists coming to Mexico each year.

But the good news for those tourist trains is that passenger numbers have doubled in the last five years, and travel experts think Mexico's train tourism industry has the potential to explode (in a good way) in the next few years.

Last year, 76,000 people traveled on the four tourist trains, taking routes to the Copper Canyon, through tequila country and across Baja California North, going from Tijuana to Tecate. What do we have to do to get a train that runs from Tijuana to Cabo? A lot of tourists and expats would gladly take that train instead of making the two to three day road trip along the peninsula.

Speaking of tourist trains…
That's just one of 16 tourism projects in Mexico that are looking for investors. Sectur, the federal tourism department, recently released its “large projects investment portfolio,” with a variety of projects that are looking for both national and foreign investors. They’re not fussy, they just want dinero. The projects have already been granted the necessary government approvals.

Included in these projects are hotels, golf courses and retirement communities. Up in BCN, there’s a 59-acre piece of oceanfront property, about 10 miles south of Rosarito and 30 miles north of Ensenada, that’s listed for only $12.5 million.

The site has approval for 653 luxury dwellings, although Sectur says a business retreat center, educational institute or hospital equipped for medical tourism are also possibilities for the site.

From Mexico with love
50 pounds of marijuana have somehow been flung over the border, landing with a thud that alerted border agents. The bundle landed harmlessly, not on anyone’s head, raising the question that when the inevitable happens and someone does get beaned, does what’s left of Obamacare pay, or will the Mexicans pay for it?

Drugs have been launched by such exotic weaponry as T-shirt cannons, catapults, and even cranes.

In other weird drug news…
A 25-year-old man was charged with smuggling 13 pounds of meth from Mexico to the U.S. His mode of delivery? A drone.

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A Quickie Whirl Around
Our Favorite Restaurants
Emphasis on what is affordable on a journalist’s salary

BY CHUCK WAGON

Wanna drink for a buck?
That’s $1 USD, Bunky. Cabo is cheap but not so cheap that they have one-peso beer! That’s OK, a buck a beer is just fine with us. When you want to drink for next to nothing, there are a few places you can go. On the marina, there’s Solomon’s Landing, which offers XX amber and lager for $1 if you sit at the bar. (You can’t mix with the big bucks paying customers). They also have Smirnoff, Bacardi and El Charro tequila for $1, and red or white wine for $2, but that wine is the kind that doesn’t even get better by the third glass. Spring for the six buck wine if you can, or stick to the beer.

A few blocks up from the marina on Vicente Guerrero, a few doors down from Bajo La Luna, is Scabo. It’s one of the newer places in town, having been open only a few months. They offer 1 Corona and Pacifico, and $1 tequila shots too. You can sit at the bar on one of the swing seats. And another downtown spot offering $1 beer is Sammy G’s, the small burger joint across from Siesta Suites. It’s part of their happy hour special from 1:00 to 4:00 p.m. every day.

Editor’s note: This is by no means a comprehensive list of all the places in Cabo offering $1 beer specials, just a few that we like. So don’t get pissy if we left off your favorite watering hole.

Check out these summer specials:
While you’re at the bar at Solomon’s enjoying your cheap drinks, check out their cheap eats. They’re offering a summer bar menu that features nine different dishes – everything from blackened tuna to buffalo wings to ravioli – all for $4 or less! And they’re not dinky, three-bite portions either.

Hooliganz Corner Bar is offering similar specials, from 5:00 to 8:00 p.m. every day. For about $3.50 you can get fries, chicken fingers, calamari, Caesar salad or nachos. They also have Bacardi, Captain Morgan, Smirnoff and draft beer about $1. Added bonus: Hooliganz, which is in downtown Cabo on the corner of Lazaro Cardenas and Mariano Matamoros, is one of the few places that’s completely enclosed so you can fully enjoy the air conditioning.

And if you want to class it up a bit, Bajo La Luna is offering a three-course fixed price menu for the summer. For less than $20 you can get a soup, entrée and dessert. The entrees include coconut chicken breast, shrimp and chicken skewers, grilled fish, pesto linguine or fetuccini alfredo with chicken or baby back ribs. The special is available until Sep-
tember 18, when Bajo will close for two weeks.

Restaurants helping animals
Speaking of Bajo La Luna, it’s now officially the drop off point for the Cabo pet food bank. You might remember, (pay attention!) our story a few issues back about the pet food bank, started by local animal lover John Villegas, whose first location is at CJ’s Deli in San Jose. You can drop off donations of pet food, collars/leashes, cleaning supplies and any other pet supplies at either place.

You can also help the animals by heading over to Wicked Pizza and ordering a pie. Every Tuesday, they will make a donation to El Ranchito for every pizza they sell. They donate $1 from every small, $2 from every medium and $3 from every large. Might as well spring for the large, you know you’ll eat the whole thing.

Feel like some Thai food? That’s right, we finally have a Thai restaurant in Cabo. Blue Thai Martini Bar, located in Plaza Bonita, where Mint Jungle used to be, opened in July. The menu is small, but it offers all the traditional Thai favorites: lettuce wraps, fresh basil rolls, pho (a Thai version of chicken noodle soup), chicken coconut soup, pad thai and two types of curry.

On the martini side, you have your standard martinis and some more unique flavor options like jalapeno, tamarind, salted caramel, espresso and cucumber.

And if you’re a local, be sure to ask for a Blue Thai VIP card so you can get special food and drink discounts.

The Office is closed
Don’t panic, it’s not closed for good. This Cabo staple closes every year at this time. They’ll be open again on October 1.

Another popular Medano restaurant, Edith’s is also closed for now; they open again on September 30.

More A/C. That’s always a good thing. Vagabundos bar and restaurant on the boulevard, inside the trailer park which is across the highway from WalMart, has enclosed the place for the summer. Joe de la Barbolla and his new partner even sprang for a couple of splits and it’s almost Artic in there now. Very good food, Mexican, seafood and American comfort food at reasonable prices. Hey! You’re in a trailer park, just how crazy with the prices can they get? It’s a fun place, with Joe greeting and usually sitting with everyone who stumbles in.

Don’t forget Tikki! Tikki, right on the malecon, is cheap, fast, and good. We like their breakfast, which is a steal for sitting marina side in the high rent district. It’s owned by Moises, the brother of George, who owns and runs Baja Cantina next door, but Tikki has way better food and service. The brothers grew up in the restaurant business on Catalina Island in California. We vote for Tikki for breakfast.

Next issue we will try to get up to San Jose and evaluate some of the best that town offers. For now, we only know CJ’s Deli cause that’s where we usually go when we’re up there. It’s really, good, as the owner is a retired chef from, well, maybe the Yukon, it’s some godawful place in the tundra. Owner George Adams is Canadian and the place is littered with Canadians, so does that kind of describe the prices? 🌹

Sammy’s Groups
Do Good
They don’t come here just to hear him sing, they bring donations too

BY DEBBIE BROWN

Sammy Hagar’s annual Birthday Bash at Cabo Wabo is fast approaching, and this year is going to be one for the record books. The old rock and roller will be turning 70 and the celebration is promised to be filled with VIPs and, of course, the thousands of RedHeads (that’s Sammy’s devoted groups) that flock to Cabo every year for a chance to see the Red Rocker up close and personally.

The annual event started more than 20 years ago when the fans continued on page 26

Deeded Private Residences
at Medano Beach

NOW HIRING REAL ESTATE SALES AGENTS

We need more agents to handle high traffic locations.
For a confidential interview send resume to:
jacobbo@villaestancia.com or an appointment Ph. 143 8121
September 4th, 2017

WHAT IS THE US STATE...
continued from page 1

actually happening. And their job is to do it from Washington D.C. They aren’t so familiar with a map of Mexico. They get their information from the states coming out of Mexico. So, if a handful of pedestrians kill off a handful of Joses in a certain city, they choose to call this a dangerous city.

Meanwhile, we here in Cabo, maybe somewhat selfishly, only pay attention to the stats if those deaths involve a Pete and a Joe. Otherwise, we consider it business as usual, with Mexican drug-guys killing off each other, and of no concern to us. We did get a little nervous a couple of Sundays ago when there was a shooting on Palmilla Beach, that was too close to the tourist zone for many of us. Here’s what that was all about: A 17-year-old Einstein decided he would go to teach him and everyone like him a lesson and rub him out with his family, in such a public way that no one else would get such a hair brain idea. No foreigners were targeted nor hit, and while there was some potential for getting caught in some cross fire, it certainly less chance than if you live in Chicago where nine people were killed and 30 wounded just last weekend alone.

So, the United States government is protecting its own ass with these chervy pronouncements from Washington, but how do the cruise ship lines view Mexico in these times? After all, they have a lot of derriere to protect too, and they have pulled out of Mazatlán and Puerto Vallarta for short periods in the past. Here is how they see the security of foreigners now:

Although parts of 23 of Mexico’s 31 states and 12 cruise ports are currently under a U.S. travel advisory, no cruise passengers were have been targeted or directly affected by the violence in Mexico.

Carnival, Disney, Celebrity and more lines call on Ensenada, with no changes made at this time.

Los Cabos and La Paz (Baja California Sur) Lindblad-National Geographic and Un-Cruise sail expedition cruises from La Paz, with no changes made to their itineraries. Princess, Regent and Azama-rat also call there.

Holland America, Regent, Oceania, Carnival and more lines call on Cabo San Lucas with no itinerary changes made.

Manzanillo (Colima) Princess, Regent, Oceania, Azamara and Holland America all include this port on Mexican Riviera, South America, Central America, Panama and world cruises, with no changes at this time.

Acapulco and Ixtapa (Guer-rero) Regent, Oceania and Norwegian include Acapulco on cruise itineraries, with no changes at this time. Earlier this year, Hol-

land America replaced Acapulco over safety concerns.

Crystal Cruises and Azamara each have an itinerary featuring Ixtapa, with no changes announced.

Puerto Vallarta (Jalisco) Plenty of cruise lines— including Carnival, Princess, Disney and Holland America—still sail there.

Huatulco (Oaxaca)

The state department warning in Oaxaca mainly stresses that government personnel (and visitors) should stay in the tourist areas of the region and avoid using public transportation in Oaxaca City.

Princess and Holland Ameri-

ca currently sail from Huatulco.

Carnival and Playa del Carmen/Calica (Quintana Roo) Carnival, Disney and Royal Caribbean are just some of the lines that continue to call on Cozumel.

We could not find any cruises calling on Playa del Carmen (Calica) at this time.

Mazatlán and Topolobampo (Sinaloa)

Carnival, Disney, Holland America and Princess Cruises all offer itineraries that call on Mazat-

lán with no changes announced

at this time.

Cruise lines like Princess, Azamara, Seabourn and Silver-}sea offer cruises that call on the small cruise port of Topolobampo.

A few cruise lines have issued statements in response to the latest travel warning. A represen-tative for Princess Cruises, which calls on half of the ports in question, had this to say:

“We are aware that on Tues-
day, August 22, the U.S. Depart-
mint of State updated their Travel Warning for Mexico, alerting U.S. citizens to possible risks of travel in certain areas of Mexico. The State Department advises that U.S. citizens should exercise vigilance when in public places by being aware of their immediate surroundings, and avoid large crowds or crowded places. These are the same general measures we recommend to all our guests when visiting an unfamiliar city. As the safety and security of our guests and crew is our highest priority, our Security department remains in close contact with public safety professionals and continues to monitor alerts worldwide. We will advise guests and travel consultants should this situation necessitate changing any of our planned itineraries.” Each cruise line had pretty much the same to say. Mean-while, travel to Los Cabos was up 7% this past high season and hotel occupancy has been repeatedly reported at 75% to 85%. Obviously, the United States gov-ernment is not being taken too seriously by most people who are in the know. !
from the Spaniards in 1819. Mexico was declared a free country with its own rules, and later, its own constitution.

Gaining our independence from Spain was really a big deal, considering that Mexicans had been enslaved by the Spaniards for 300 years. In the early 1500s, Spain took control of Mexico and renamed it New Spain. For the next three centuries, the Mexican people were forced to labor in mines and on farms for the Spaniards.

The man who led the Mexican war for independence was a priest. Don Miguel Hidalgo y Costilla, more commonly known as Father Hidalgo gave El Grito de Dolores (The Cry of Pain) to his congregation, which was basically the rally cry signaling the beginning of the Mexican War of Independence. The Declaration of Independence of the Mexican Empire was finally declared on September 16, 1821. (Although the first presidential election wouldn’t be held for another two years.)

Obviously, this is one of the most important holidays for Mexicans and we really like to make a big deal of it. All the main streets, in every single town throughout the country, are decorated with the Mexican flags and colored lights, and houses and cars are decorated in national colors too. Men and women dress in traditional outfits; charros (traditional horsemen outfits) for men and china poblanas (big colorful dresses) for women, and everyone makes as much noise as they can!

There are many ways they can really whoop it up. One way is going to the Delegación here in Cabo or to the Palacio Municipal in San José, to see the Presidente Municipal (our mayor), come out the balcony at 11 p.m. on September 15 and yell out loud “VIVA MEXICO!” three times. Then he rings a bell, waves our flag and the people in the massive crowd that has gathered makes noise with clarinet, whistles, clappers, whatever we have handy. And then the fireworks start.

In La Paz, if it is the governor who does it, and if it happens that you are driving, you will hear a lot of people honking their horn. All this is to honor Father Hidalgo, and his El Grito de Dolores battle cry, the event that sparked so.

Another way we Mexicans celebrate Independence Day is by gathering at someone’s house, dress in folk clothing, or at least wear the Mexican flag colors, eat Mexican dishes, turn the TV on and watch the Presidente de la República give the “Viva La Mexico!” cry in México City.

So, here is where the “carritos” (little merchant carts) come in. You’ll see guys pushing these merchandise carts all over town, and you can buy all kind of paraphernalia from them. There are Mexican flags, of course, in all sizes and for all purposes; to decorate your house, your office, your car, or yourself. Whistles, toy horns, stickers, dresses for little girls, Mexican dolls, bobby pins, the image of St. Jude and the Guadalupe Virgin decorated with the Mexican flag colors, clappers, fake mustaches, necklaces, earings, pinwheels, key chains… the list goes on and on. If you’re visiting, it’s a great way to get all your souvenir shopping in one stop.

Mexican Independence Day is not only celebrated in Mexico, but in Mexican communities all over the world. Many major U.S. cities that have large Mexican populations, like Houston, Los Angeles, and San Diego, have big celebrations for Independence Day.
September 4th, 2017

pay their bills. We implored you to eat there so they don’t go out of business. Well, enough people read that, that they are now at least promising to start making payments. Can’t tell me advertising here in these pages doesn’t help. We especially recommend eating at the oyster bar upstairs. Stay tuned, next issue we’ll bring you another report on the state of their balance sheet. Until then, keep feeling sorry for them, push, push. Apparently you’re helping.

Last minute deal. There are four spots left on a small dive boat cruising up the Sea of Cortez for five days starting September 22. And, you don’t have to be a diver, you can snorkel and kayak instead. We’re close enough now to know there isn’t going to be a hurricane but the water is still a nice 85 degrees, making this a perfect time for this trip. The last two spots are going at half price, selling at just under $1000. They are also going Oct 11 but that will set you back more. Email info@panterra.com, visit panterra.com/sea-of-cortez-dive-expedition/ or call 800-665-6639 or 250-655-1915.

TWO PROGRAMS, MANY...

Involved in all of this is Abriendo Corazones, which coordinates the surgical trips that bring Dr. Hammel and his team to Salvatierra, as well as the training of the pediatric cardiology team. LCCF supports Abriendo Corazones with funds to cover operating expenses and the training. Before the Abriendo Corazones program was started, there was no pediatric cardiac program in BCS. Families with children who were born with heart defects had to either come up with the money to travel to the mainland for diagnosis and treatment themselves, or they were simply unable to give their children the life-saving care they needed.

Another major way the LCCF has helped the Salvatierra’s pediatric cardiology program is by providing supplies and equipment to get the program established and up and running. They had to do all this before the program could get accredited and get funds from the government. The unit just got their accreditation this year, so it will now get funds from the federal government. Now that the hospital has received accreditation, the LCCF will continue to support the pediatric cardiology program. But because the program is now getting federal funds, the LCCF is able to allocate money that had previously gone to the hospital to other programs that are still working to get established.

To learn more about Salvatierra’s pediatric cardiology program and Abriendo Corazones, and LCCF’s Spirit Of Love program, visit www.loscaboschildren.org/programs/spirit-of-love.

Little Jimena was just one year old when she had her heart surgery. Isn’t she a cutie?
CALIFORNIA

CULTURAL PAVILION
Every Friday. 7:00 pm. Pavilion Movie Club. A different movie every Friday. Sometimes in English, sometimes other languages with Spanish subtitles. August is Alfred Hitchcock month. Free.

September 8. Friday. 8:00 pm. The Consecration of Spring. Modern dance with the Nuevo Leon Autonomous University Dance Company. Music from Igor Stravinsky. Tickets $5 USD, available at the Pavilion box office.


October 1 to 22. 6:30 pm. Rural Interaction Exhibition. In the Pavilion's cinema room. Spanish with help in English. Free.

October 6. Friday. 8:00 pm. Opera recital with Sarah Vardy, soprano from the Vienna Opera, with special guests, Daniel Silva, tenor; Paola Terreno, mezzo-soprano; Nahum Aquino, pianist; and the Studio del Angel Ballet. Tickets $17 at the Pavilion office. Spanish with some help in English.

October 6. Friday. 8:00 pm. Opera Concert. Directed by Daniel Silva and Sarah Vardy, a soprano from the Vi- enna Opera. Operas by the Studio del Angel Ballet as special guests. Spanish. Tickets available at the Pavilion office.

October 19. Thursday. 6:00 pm. Luna Itzel in Concert. Mexican music written and sung by Luna Itzel. Guest artists in attendance. Spanish with some help in English.

LA RANA VEGANA Playa Migriño St. up from Miguel A. Herrera St. Turn right 2 blocks before the gas station (Pueblo Bonito Sunset area)
Every Thursday. 8:00 pm. Vagabond Movie Club. Every week a different movie, sometimes in English, sometimes in different languages always with Spanish subtitles. Always free.

September 7. Thursday. 8:00 pm. Breathless. (1960). A small-time thief steals a car and impulsively murders a motorcycle policeman. Wanted by the authorities, he teams up with a hip American journalism student and attempts to persuade her to run away with him to Italy. Free. Free.

September 14. Thursday. 8:00 pm. Divorce Italian Style. (1961). A married Sicilian wants to divorce his wife, but Italian Catholic law forbids it. He attempts to persuade her to run away with him to Italy. Free. Free.

September 21. Thursday. 8:00 pm. Daisies. (1969). Two young friends work together to create mischief. Seeing the world ruined and values worthless, they decide to “go bad.” They stage various dinner dates with stale old

SAN JOSE

EL ENCANTO INN & SUITES 133 Morelos St. Downtown San Jose.

KORAL CENTER/EL MERKADO
Kilometer 24.5
Every 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. Across from the Cabo Azul resort in the hotel zone. Free.

MAIN PLAZA
The PlazArte Program will continue during renovations, just beside the remodeling area.
Every Saturday. 6:00 to 10:00 pm. PlazArte. Four hours of arts workshops, music, dance show and family fun. Spanish. Free

Main Plaza downtown CSL, Octubre St, 2º Floor, downtown Cabo.
Every Tuesday from 4:30 pm to 6:00 pm. Tastemakers Reading Club. Spanish. More info and special activities on Facebook: https://www.facebook.com/saladecturatostemakers/timeline

EL ENCANTO INN & SUITES 133 Morelos St. Downtown San Jose.

LEON COTA PLAZA Next to Red Cross and Delega-
tion buildings.
Every Sunday. 6:00 pm to 10:00 pm. Every two weeks, four hours of PlazArte workshops with live music, dance, and different guest artists. Spanish. Free.

Every Wednesday. 6:00 pm to 10:00 pm. Danza Af-

MACONDO
Upstairs from La Europea at the Walmart plaza.
Every Thursday. 5:30 pm. Kids Movie Club. A different movie for children in Spanish.

BETTER GROW UP.. continued from page 6

to spend time in trees, because otherwise he might think he’s a ground animal, which would make him someone’s snack once he’s back in the wild. But fingers are still one of his favorite spots, along with a toy wooden horse. According to Dr. Estevez, Little Finger couldn’t have picked

A better time to break his wing. Because of his young age, he will grow a lot in the next few months, which means his body will use the calcium from his diet to help heal the broken bone. Little Finger, who is an en-
dangered Mexican Baja grey spotted pygmy

owl, will spend about two months rehaboring at the clinic, and then another two or three months slowly being reintroduced into the wild; he’ll be in a confined space so the vet team can keep an eye on him and teach him to hunt. After that, he will be released to try

and make it on his own.

Tres has visited Little Finger several times at the clinic, and plans on visiting again when he returns to Cabo in October. And he hopes that Little Finger will come back and visit him at his house once he’s out in the wild. Dr. Estevez said that’s not uncommon, especially when animals bond with humans so early on. But for now, Tres is just happy, and a bit amazed, that Little Fin-
gger found his way to his doorstep at just the right time. “It’s almost like he knew I was coming,” Tres says, “because an hour later or an hour earlier, it wouldn’t have been a rescue situation, it would have been a cleanup situation.” After finding Little Finger, Tres spotted the neighborhood cats sniffing around the spot where the bird had been laying. Little Finger was very close to becom-
ing Pile Of Feathers.

September 4th, 2017

YOU KNOW YOU’RE GETTING OLD WHEN THE CANDLES COST MORE THAN THE CAKE.
Learning Spanish The Easy Way
Ha! There is no easy way. But try this In Todos Santos, anyway

BY ANDREW STACK

Learning Spanish is at the top of Loren Dutton’s to-do list. He recently moved to Todos Santos from Seattle, Washington. Loren has been surviving daily life using Duolingo, an app that teaches and translates Spanish. But Loren, like so many other new arrivals to Baja, wants to do more than survive. He wants to assimilate.

“My wife speaks nearly fluent Spanish but even she is taking advanced classes,” he says, “We both love Todos Santos and the locals really appreciate when Gringos make an effort to speak their language.”

Lizeth Estrada is Loren’s teacher at Hablando Mexicano, the small language school in Todos Santos where he is taking classes.

She, along with her fellow teachers, are among those who appreciate it when foreigners try to learn Spanish. “I love that people who are not from Mexico have the willingness and desire to learn Spanish,” she says.

While there are many tutors in Todos Santos, Hablando Mexicano claims to be the only official Spanish school for native English speakers, according to its director, Ivonne Benitez. Ivonne, who has two masters degrees - one in bilingual education with an emphasis in occupationally specific Spanish, and Zaragoza, in the heart of Todos Santos.

Ivonne attributes much of the demand to the classes she designed for specific types of Spanish. “In winter, we offer Spanish for grocery shopping and housekeeping, or for mechanics and construction with specific vocabulary for these situations,” she says.

The school has two teachers that speak fluent English and two that deliberately don’t speak any English, forcing students to speak Spanish. It’s a very important part of the learning process, Ivonne says, because it immerses them in the language. However, there are those who get frustrated with the charades required with teachers who can’t speak your language. How are you going to explain the damn reflexive verb thing if you can’t explain it? We say, after the dozen or more classes we’ve attended at various places, try to negotiate a class with an English speaker; around here you will get plenty of practice in your

CONTINUED ON PAGE 26
Ask a Mexican

Mexican Independence Day is coming up on September 16.

This week we asked: How are you celebrating Independence Day? And do you feel more or less patriotic this year compared to last year?

Jose Garcia, 26, construction worker
I am going out with my friends, grilling some meat, drinking lots of beer and screaming at the top of my lungs “F*UCK YOU, (President) PEÑA NIETO!!” There’s no way I can feel patriotic, same as I didn’t feel it last year. I haven’t felt patriotic since I was a kid, when I didn’t realize how bad our country was politically.

Eduardo Quintanilla, 20, student
I can’t do much because my parents hate Independence Day. They say there’s nothing to be proud about; we are free from the Spaniards but are not independent in any way. I will try to go to a small town fair where the good street food is sold, and then go out with my friends. I don’t feel patriotic. I never have, not like Americans who even wear their flag on their underwear.

Benjamin Rubio, 30, electrician
My family gathers at my grandma’s house because she makes the best pozole ever, and we drink and have a good time together. We always watch the televised Independence Day event and often talk about how Mexico is getting worse and worse. Some of my uncles get into little fights about politics, but it’s nothing major. Me and my cousins usually talk about other stuff. Politics are very tiring and boring, and there’s not much we can do except get angry.

Fernando Amezcua, 58, store clerk
I am going to do what I do every weekend, work. And I get to deal with all the drunk people who want to buy more alcohol after hours, who took Independence Day as an excuse to over drink. I think that is the main problem, we have lost focus. Mexicans only wait for Independence Day to get drunk, instead of reflecting on what this date really means and what is going on in our country, and how we can change it or make it better.

I am sure that if everyone did their part, we would have a better place to live in and government wouldn’t be able to do all the bad stuff they do. I do feel patriotic, but sad.

Jesenia Romero, 30, receptionist
I am going to go to a traditional horse show in the small town where I’m from. We all take our horses on the street, and then in the town square the oldest people in the families gather around. We all bring food and a big party happens. It’s very fun, and I get to see all the people I grew up with. No one gets too drunk, as the elders must be respected, so no nonsense happens and there’s no cars, so no accidents either. I do not really feel patriotic, but I don’t feel the opposite either. I guess I sort of don’t really care.

Dolores Portillo, 42, secretary
In recent years I don’t do much, as my kids are getting older and they think it’s lame to go to their aunt’s houses. They get bored. I think I might go to my husband’s family house and have dinner, and go home. I think the government event is now all show, so I don’t watch it anymore.
What to Say to an Empty House
This will be easier if you speak house

BY CAROL S. BILLUPS

The vast majority of homes and condos here in Los Cabos are sold fully furnished. That’s the good news. Well, usually. In some cases that can also be the bad news. Oh well, have DIF (the charity run by the mayor’s wife) come and pick it all up. This is because generally a home is being sold here for a family who lives in the U.S. or Canada and for whom this was a vacation property. Not only would it be an expense to ship all the furniture back, they don’t really have anything to do with it when it arrives. It’s simpler just to include it in the sale; and the buyer benefits because they can move in with just a suitcase.

The exceptions to the fully furnished rule would be new developer properties and a few homes where the sellers are moving locally. So now you’ve got a bunch of empty rooms: how are you going to fill them?

If you’re buying from a developer often a furniture package is available as an add-on, but what fun is that? The time honored approach is a road trip to Guadalajara. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car. Guadalajara, staying in a hotel, paying a guide or taxi driver and renting a car.

First, go browse the local shops and find one whose style you like. Then ask to speak to the owner (your Realtor might be able to help with introductions). Explain that you are furnishing a new home or condo and have a list of the items you’ll need ready.

Show the owner some of the items you admire in their store so that they get a sense of your style. It’s a good idea if you take them to your new home so they can get an idea of your space. Armed with that, and your list, they will make a proposal for furnishing the entire home. Discounts will apply. Deep discounts. By my reckoning it’s often cheaper than flying to Guadalajara, staying in a hotel, paying a guide or taxi driver and paying for shipping. Once you’ve settled on the pieces to be included they will deliver to your home and set up your new digs. How convenient is that? Since most of the owners are also professional decorators you’re getting their talent thrown in for free. More importantly, they are here to stand behind their merchandise. It’s still a small town and they rely on good recommendations to keep their business growing. If the factory ships the wrong item they’ll take care of it. If your table cracks six months after delivery they’ll replace it. You can’t necessarily say that about a workshop in Guadalajara.

From there it’s just a matter of loose ends. Are you going to be renting your place when you’re not using it? Don’t go overboard on dishes, glasses and cookware. Renters will destroy them. Buy something inexpensive from Costco or Walmart and let that do for now. You can always buy nicer things when you move here full time.

One category you’ll probably want to bring down yourself is linens. Sheets, comforters and bedspreads are much more readily available in the States and Canada, and of a better quality. My clients often use the plastic compression bags you vacuum all the air out of to make a compact package. They work wonderfully for fitting comforters and towels into a suitcase.

The last little decorative elements you’ll add gradually as you settle into your new home in paradise, and that’s the fun part of the adventure. Yesterday I was showing a fabulous home which is being sold unfurnished. The buyer is actually excited about all the shopping she’s going to get to do and you know, I don’t blame her!

Carol Billups is Broker/Owner of Cabo Realty Pros, a full service agency in Cabo San Lucas. You can read more of her articles and search the entire MLS on www.caborealtypros.com. You can reach her from the U.S. or Canada at 1-760-481-7541 or via email at carolbillups@hotmail.com.

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Tips On Selling Mexico Real Estate
How to decide who should represent your interests in selling your Mexican real estate.

BY BRIAN R WESTERLUND

When it comes to selling your home or lot in Baja, or Mexico real estate in general, the most critical first decision you can make is in deciding which agency and agent you will list your property with. Trust and confidence is crucial in this decision so your financial interests will be properly represented with possibly your most valuable assets.

A good agent and agency will open all avenues possible to sell your property, cooperating with other agents and agencies to find the right buyer for your property.

Equally important, the right agent will be knowledgeable and professional to prepare your property and paperwork, so when the right buyer is located nothing will stand in the way of a smooth closing process, contracting and handling offers, in a fashion that creates a secure environment for all involved in the transaction. This is what a professional listing agent does and this is why they sell and close many real estate transactions, while maintaining a good reputation with happy clients.

How do you know which realtor to use?
Always interview several agents from different agencies. Make sure they are members of the local real estate association AMPI, bound to work under a structured code of ethics. Make sure they are members of the MLS system and your property will be promoted by other agents. Ask for references on whose properties they have sold lately and call and check their references to see if their clients had good results. Ask for market comparison sales in the area. What makes them an expert to price your property? What exactly are they going to do to market your property? Internet marketing? Ask for references. Marketing your property and general issues of importance.

Use the largest multiple listing service here in Mexico and the MLS BCS (www.mlsbcs.com.mx) the marketing potential of your agents agency is crucial in obtaining maximum exposure for your home. Make sure your agent is an member so they can market your property to other agents who can also sell your property. Make sure your property is priced by a knowledgeable agent that knows what a real sales price is and when something is priced out of the market. Ask for recent market comparisons that have been sold in the area. A good agent will always request good commission's percentages that will allow them to finance marketing on your property and also make your sale attractive to be sold by other agencies and agents. Our standard commissions in La Paz for properties sold under 1 million dollars are 8-10 percent com-

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1. **SOLDS**
   - **Mykonos Bay Resort**
     - 102A San Jose, 2 bedroom, 2 bath oceanfront condo, $335,000.00USD, MLS 17-1094, D Reubens/2Seas | Christie's International – S/ Baja Properties
   - **Casa #11 Rancho Cerro Colorado, San Jose Corridor**
     - Ocean View, 3 Bed/2.5 Bath Home, 1 Car Garage, $750,000 USD, MLS 17-761, M. Geisler / Dream Homes of Cabo, J. Jensen / The Agency
   - **Condo B4-La Residencia, Costa Azul, San Jose de Cabo**
     - Ocean View, 2 Bed/2.5 Bath Home, 1 Car Garage, $560,000 USD, MLS 16-1460, J. Kersher / 2 Seas Christie's International, M. Geisler / Dream Homes of Cabo
   - **Casa Esplendida**, #28, El Altillo, Puerto Los Cabos, 4 bed, 4 ½ bath, single storey Gorgeous Hacienda style, $1,450,000 USD, MLS#16-1368, R. Kuhlmann, Laguna Realty Los Cabos, C Lee Siegen, Angela O'Reilly Dream Homes of Cabo
   - **Beachfront Lot 2804 Cerritos**, Magnificent Cliffside lot with incredible views. MLS 17-1147, 1500m2, $292,000 USD, W.Metcalff/E&V Snell RE, M. Gutierrez / Baja Realty and Investment
   - **Lomas del Cabo Condo 202**, 2 bdrm, 1 ba. Condo with Marina views and low HOA fees, MLS 17-451, $70,000 USD, M.Ordonez/C21, C. Miller, Baja Realty and Investment
   - **Lote 18 Fraccion Cabo San Lucas**, $575,000USD, MLS #16-1823, in the heart Cabo San Lucas. Having multiple well known resorts surrounding this parcel will any business boom. J. Duran- E&V Snell RE / J. Turquie- E&V Snell RE
   - **Beachfront Villa Sibilla, Todos Santos**, $795,000USD, MLS #17-775, Interior design by renowned Sibilla Patrizi (New York) blending contemporary design with Mexican/ Moroccan architecture and textures. A. Fuller-E&V Snell RE / A. Fuller-E&V Snell RE
   - **Fundadores 122, Puerto Los Cabos** $255,000USD, MLS #13-2147, This gorgeous property is tucked into the side of a mountain and offers spectacular views of the ocean. V. Krichtchenko- E&V Snell RE /B. Signoret-Baja Views, SC.
   - **Las Verandas 301, Querencia**, $1,400,000USD, MLS #16-2107, Exquisite San Jose del Cabo, penthouse overlooking Tom Fazio’s magnificent, private Querencia Golf Club and Residential Community. V.Sanchez-E&V Snell RE / J.Carrera-Querencia.
   - **Mykonos 303B, Mykonos Bay Resort**, $265,000USD MLS #17-1096, Comfortable condominium, views to ocean. Conveniently located with easy access in and out to main highway in San Jose del Cabo. J.Turquie- E&V Snell RE

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NEW LISTING: LOTE RUBI, call: +1-949-212-8210
$250,000, MLS#17-661, "Gun@...

deck. Beautifully furnished. pool, hot tub, fruit trees, party
Ba, gourmet kitchen. Large lot, Camino Grande. Cabo. 3 Bdr, 4...
There’s No Better Time To Invest In Los Cabos Real Estate

And here’s why

BY MAYO YOUNG

Are you looking to invest in Los Cabos real estate and live in paradise? We have a variety of Cabo homes for sale that fit every budget and lifestyle!

Beautiful Los Cabos, located on the southern tip of the Baja Peninsula, was once a sleepy little fishing village. Today, however, Los Cabos has become one of the most popular luxury tourist destinations in the world, for globe-trotters seeking a tropical paradise.

Pristine swimming beaches, boasting soft sand and warm, clear water, combined with nearly 350 days of sunshine, draw those who seek outdoor fun and adventure. With so many opportunities to enjoy outdoor activities like deep-sea fishing, kayaking, swimming, snorkeling, hiking, biking, and golf, time spent in Los Cabos is never dull!

Perhaps the best thing about Cabo is its close proximity to the United States. From most major U.S. cities, this tropical paradise is less than a 5 hour flight away. With such beauty and convenience, it’s no wonder Los Cabos has become a main location for those looking for a second, vacation or retirement home.

In fact, Los Cabos has been recognized as a major luxury destination by trade publications such as Travel + Leisure. Some of the listings that dot the dazzling coast have even been featured in magazines like Architectural Digest. Los Cabos was voted the No. 1 resort destination in Mexico by TripAdvisor’s Traveler’s Choice Awards, an honor determined bestowed by millions of real travelers.

If you’ve ever thought about buying real estate in Los Cabos and moving to paradise, there’s never been a better time. Growth in beautiful vacation properties has taken off, making real estate in Los Cabos in high demand.

Where is your Cabo dream home?
Cabo San Lucas, overlooking the city or the beach
The Tourist Corridor, swimmable beaches, signature golf courses
San Jose del Cabo, in the Historical Art district, on the amazing beaches
Land’s End, Pedregal, overlooking the Marina or the Pacific Ocean
The East Cape: famous for small town living, fishing, swimming and wind surfing
The Pacific: Fresh breezes, sunset views, organic farms, historic towns and a quieter lifestyle
Los Cabos has nearly anything and everything to cater to YOUR lifestyle. With so many inexpensive things to do in the amazing climate here, (350 days of Sun) you can save money and enrich your life at the same time.
Aside from being the “Sport fishing Capital of the World” and Home of the World Famous “Bisbee Tournament”, Los Cabos was voted the No. 1 resort in Mexico by TripAdvisor, a people watcher – water taxis, fishing boats, whale watching boats, happy visitors all contributing to the vibrancy of the plaza frontage – Plaza Bonita condos are available for sale looking straight down the marina, awake every morning to this beautiful scene – it is within your grasp – believe me!

For more information contact Geraldine Maltman, Cabo Linda Real Estate, (624) 121 2163 or geraldine@cabolinda.net.

Jacques Cousteau considered the Sea of Cortez to be “The World’s Aquarium”. Sport fishing, Whale Watching, Swimming, Snorkeling, Surfing, Walking, Hiking, and Biking are a daily routine here is Los Cabos.

If you are the type that likes to relax by a pool or at the beach with a cold beverage, and a book this is the perfect place! Join us, and see why we love Los Cabos!

By Mayo P Young CNE, Cabo4Sale Real Estate, cell - 1-521 (624) 178-6486 mayo@cabosale.com, www.mycabohouse.com, “Speak with Honesty, Think with Sincerity, Act with Integrity!!”

Cabo San Lucas Featured Property

Plaza Bonita Mall: A Place Called Home

This thriving little Plaza on the western edge of the Cabo San Lucas Marina area, with bars, restaurants, cafés and shops selling souvenirs, leather, jewelry and more, deserves a visit. Roam around at your leisure, soak in the atmosphere enjoy a latte or better still “whilst in Mexico stick to Tequila” so medicinal for the mind and soul!

After shopping meander onto the waterfront and become a people watcher – water taxis, walking, hiking, biking, and more, deserves a visit. Roam around at your leisure, soak in the atmosphere enjoy a latte or better still “whilst in Mexico stick to Tequila” so medicinal for the mind and soul!

Call: 312-725-3664 (US) 624-157-3170 (Cabo)
info@loscabosagent.com

$3.9M, Cabo Corridor, 10 Home Gated Community, 6Bed/6.5Ba, www.mlsinbajasur.com-supported-by

To search all of the listings available in the MLS, visit:

www.mlsinbajasur.com

SUPPORTED BY MLS
E-Sign, DocuSig... Is Legal in Mexico?

BY DANIEL RUIZ AND CHERYL MILLER

Prologue by Cheryl T. Miller

In our fast paced world, with its electronic advances, many companies and services worldwide are offering to make it easier for you to sign documents and contracts via an electronic signature. And even some brokerages and agents here in Mexico are offering the same. Saves the printing, physical signatures and initials on multiple pages and scanning them all to return them.

Sounds great, right?

Well, hold on. As I always like to say, “You’re not in Kansas anymore, Dorothy, this is Mexico!” and things are not the same as “back home”. So, what is the official, legal position on e-signatures and e-contracts here in Mexico? If you have an electronic signature on an Offer to Purchase is it defendable in court?

Well, the answer is, “Yes” and “No.” Here is the legal take on it all.

E-SIGNING TO CELEBRATE CONTRACTS IN MEXICO

By Daniel Ruiz de la Peña Sandoval, Esq.

A reform to the Commerce Code and an E-Signature Law and regulations were published recently. The aforementioned reform allows all agreements signed by an E-Signature to be valid. Such E-Signature is given by the SAT (Tax Administrative Service) when a Mexican Tax ID is requested.

In order for a foreign individual to request the SAT for the Mexican Tax ID, to request the Tax ID first he needs to apply for a residence card, citizen card, or passport if he acquired the Mexican Nationality and the corporation can request with his legal representative who has the above card.

The E-Signature is an encrypted document and a confidential password, by which the individual or corporation is allowed to request, through internet, some processes to the SAT and the Ministry of Economy. Also, the E-Signature can be utilized to sign contracts. This is performed by uploading the encrypted documents into the website and finishing the process with the confidential password.

But the E-Signature regulation allows companies to use an internet website where they can sign contracts. Therefore, the parties can sign a contract without their presence, by uploading the encrypted documents into the website and entering the confidential password.

Due to the fact that all real estate acquisition agreements must be done before the Notary Public, there are some Notaries Public that allow these agreements to be signed through E-Signature.

Therefore, the Commerce contract can be duly signed with the E-Signature, without the presence of the parties. However, it is necessary for the person who signs the contract to be registered with the SAT; also, it is highly recommended that he requests the service of a lawyer with experience in contracts signed with E-Signature, so as to avoid any possible legal issues and to assure that the contracts are properly signed.

Daniel Ruiz de la Peña Sandoval is a corporate and tax lawyer with more than 14 years of experience, daniel@ruizdelapena.com, +52 (664) 684 02 87 y +52 1 (664) 3 09 62 09

Epilogue by Cheryl T. Miller

Well, there you have it.

Yes, it is possible and legal when all of the requirements listed above are present.

But, for foreigners or Mexican citizens without an official SAT electronic signature, and without this signature registered into the system of the company that is gathering the electronic signatures, no, it is not considered legally valid in Mexico.

So, if your Realtor or closing agent asks you for the “wet” signature and witnesses, (and an apostille in some cases) bite the bullet, print those pages, sign or initial those pages and have them witnessed properly. And send the originals, if requested.

If something ends up needing legal resolution, you will be glad you did.

By Cheryl T. Miller, Broker
Need To Stash Your Stuff?
You can lock it up here instead of hauling it back home

BY CALEB HOOGLAND

For many of you who don’t live in Los Cabos full time, coming and going can mean having to lug things like golf clubs, suitcases full of bedding and other bulky items every time you fly in and out, and paying a hefty fee to do so. Wouldn’t it be nice if you could keep stuff stashed here, without having to rent an entire storage unit?

Well, here in Los Cabos you can actually do that. EZ Locker Cabo is a company that offers storage solutions for all of you timeshare and fractional ownership people who don’t have your own storage. The same goes with any frequent visitors who don’t have their own place down here. Here’s how it works: you pay for a storage container to be kept in their secure storage facility, which is here in Cabo. EZ Locker will pick up and deliver everything that you need to have stored. All you do is give them your dates of arrival and departure, and where to deliver the box. EZ Locker will deliver to any resort in Los Cabos (from San Jose to Cabo). They will also deliver to a residence to accommodate fractional owners and frequent visitors.

Basically, you pay for a storage “container” which is a blue box that’s 24 inches long, 20 inches wide, and 13 inches tall. About the size of a recycling bin. If not all of your items fit in the box, you can either pay for an additional storage box or purchase your own container. You can also bring your own larger Rubbermaid container purchased from a local store and they will store it for the same price as their blue box.

You are allowed to store anything that’s non-perishable (yes, we know the guacamole is good but it won’t last a year in storage).

Now you don’t have to haul everything back and forth from Cabo. Put the money you pay in baggage fees towards one of these storage containers from EZ Locker Cabo.

Skip the middle-men, and buy palms direct from the grower. Come for a tour – we have many thousands of palms and cycads. We have everything from several hundred massive field-grown Royal Palms to Bismarks (and many others) in 65 gallon grow bags, to all kinds in 1 gallon, 5 gallon, and 20 gallon cultivation pots. There are worst things to do than to tour a beautiful Palm Plantation in Todos Santos. Go to our website, palms.mx, and click on the Contact & Finding Us button for concise directions to our plantation. See you soon. Developers with big projects, give us a call – let’s move some palms with no middle-men in the way. Crane services also available. Call Aaron: 624.174.9574, Scott Shinn: shinncorp@yahoo.com or Dean McQuillen: film@telus.net

Common items that people store include board games, personal items such as pictures, books, cooking supplies, snorkel equipment, and anything else that you would like to leave here. If you have larger items that don’t fit in the box, like golf clubs, surfboards, beach chairs/umbrellas, fishing poles and tackle, suitcases, etc., EZ Locker can also store them for you.

Storage plans are very simple and are billed annually. A standard plan costs $149 USD the first year and includes one delivery and pick up per year. After the first year, the annual fee decreases to $99. Any additional lockers cost $4 per year per locker. If you plan on coming more than once per year, an additional pick up and drop off of the locker will cost $25 per trip.

If you have a lot of family members making the trip to Cabo or visit multiple times per year, the multi-family plan might be better for you. This plan costs $189 for the first year. After the first year, the annual payment is $149. This plan includes unlimited delivery and pick up of storage at no additional cost (for any member of the family).

If you find yourself traveling to and from Cabo a lot, then EZ Locker Cabo just might be the solution. You can take the money you’ll save on baggage fees and stay a few extra days. For more info or to buy a package, look online at www.ezlockercabo.com.

We Have A Hyperbaric Chamber In San Jose!

A hyperbaric chamber is a cocoon-like apparatus that you crawl into and get cozy for an hour or two. Under pressure, it cranks up the oxygen concentration in the chamber, and pushes that concentrated oxygen throughout your body. This concentrated oxygen, (100% oxygen), goes into any organs that may need a little pick me up, and even into your brain. The normal concentration of oxygen in your system is only about 20%.

The director of Spa Cielo, Cathy Dammann, a registered nurse back in the real world, allows this very expensive piece of equipment to be used by local autistic children for no charge, as hyperbaric concentration of oxygen has been proven to be very beneficial for these kids. She has pictures of brain scans before after treatment that shows parts of the brain actually normalizing, and more than that, the improvement in these kids’ behavior is dramatic. So why can’t we get plenty of benefit from it as well? We can.

The increased concentration of oxygen in our blood, our organs, and our brain has been proven to result in better health, better feeling of well-being and probably better longevity.

Cathy Dammann is a Medical Aesthetics Practitioner and has certifications in Aesthetics, and Light and Laser Therapies. She is a member of the International Association for Physicians in Aesthetic Medicine and the recent recipient of the 2012 “Successful Women of the Bay” by Bay Area Traveler Magazine. She has made numerous appearances on talk shows including Oprah. Spa Cielo’s physicians and staff are trained and certified in the United States and Mexico and are bilingual. Spa Cielo Laser and Wellness Center holds a five star rating and received the “2013 Award of Excellence” from Trip Advisor and has created a Spa experience that is a popular destination and a worthy and relaxing oasis.

So, if you would like a complimentary session in the hyperbaric chamber, call Cathy Dammann at Spa Cielo in San Jose. 624 105 2209. Go to www.spa-cielo-cabo.com.

Rated with five stars on TripAdvisor

WHAT’S GOING ON IN THIS...
continued from page 7

The guy admitted he had used drones to smuggle drugs five or six times since March, usually delivering them to an accomplice in San Diego, and was being paid $1,000 USD for the most recent shipment.

Drones aren’t able to carry large drug stashes, which is why more drug smugglers don’t use them for this. Other drawbacks are that the noise they make attracts attention and their range is limited.

What a monster Scenes from the newest Godzilla movie were shot in Mexico City couple weekends ago.

The city is just one filming location for “Godzilla: King of the Monsters,” which is scheduled to be released in March of 2019. It’s being directed by Michael Dougherty (you’ve probably never seen any of his other films) and is a sequel to the Godzilla movie that was released in 2014.

Mexico City’s mayor said the filming would have a positive economic impact on the city, creating around 2,000 jobs and bringing in revenue for local businesses.

Hmm, is anyone doing a “Creation Of The Black Lagoon” remake that we could lobby to be shot here in Cabo?

Something’s missing from the menu One of Mexico’s iconic dishes, chiles en nogada, is suffering the effects of inflation. Foodies are paying almost double to enjoy the delicacy this year compared to 2012 because all of its main ingredients have been hit by higher prices.

The dish consists of stuffed poblano chiles smothered in a white walnut cream sauce and garnished with pomegranate seeds (you can get the full recipe in this issue’s Cooking Like A Mexican column).

Today, a pound of green poblano chilies costs about $1 USD. That doesn’t sound like much, but that’s a 55% increase from their continued on page 27
Los Cabos offers just about every type of accommodation you could want. From luxurious villas to hotels and motels, condos to hostels and, on one Airbnb listing, you can even book space to camp in someone’s yard (deal killer: you must bring your own tent).

Coming soon, we can add treehouses to that list of accommodations. Acre, the farm-to-table restaurant and event space in San Jose, is in the process of building 13 “treehouse” structures, which are scheduled to be fully opened by December 1.

Rachel Watt, Acre’s hotel manager, says the idea for the treehouses came to them when someone made the suggestion that they build an Ewok village, like in Star Wars. Since the property has a lot of natural palm forest, the idea wasn’t too far out there.

Watt says they think the idea will be appealing because deep down, everyone’s a kid at heart. They’re also expecting that diners at Acre’s restaurant will want to spend the night, and are considering creating hotel packages for that crowd.

Now, even though these tree-houses might appeal to the kid in you, these aren’t like the tree-houses from your childhood, where the floor was built on top of the tree limbs and you had to climb up a rope ladder or some boards nailed to the trunk to get in. Instead, the treehouses are more like a hotel room that’s built among the trees. Each tree house will include a terrace, bathroom, closet, outdoor shower (you can look up at the sky while you wash your hair) and a queen-sized bed.

Instead of climbing up into your room through a hole in the floor, like you would with a real treehouse, there’s a metal staircase that leads to your door. Of the 13 treehouses, one will be a double unit, connected by a suspended bridge.

Oh, and because this is the age of technology, all of the treehouses will have wi-fi available too.

The treehouse feel of the rooms comes from the “open stick” design, which means that the walls aren’t solid. Metal framing provides the solid structure of the treehouses, while panels of large sticks make up the walls. They got a little chintzy with the sticks, so you can see through the walls. You’ll be able to feel the breeze coming through, and hear all the birds and whatever other wildlife is roaming around. Just like camping! Although, with a bathroom and a shower, this would actually be considered “glamping” – that’s short for glamorous camping.

If you’re worried about privacy, and don’t like that anybody walking around down below or diners enjoying Acre can see into your room, there are canvas curtains on the inside of the room that can be drawn shut all the way around, so you won’t be exposed.

And now you are truly camping, as you are wrapped in canvas. Ear plugs will be provided for those guests who want to drown out the sounds of the birds and, more likely, the guests in the neighbor-
Every Monday. 8:30 am. Pickleball in San Jose. Contact rondumbarton@gmail.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 Marineros 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, Constitucion and Madero streets. Free.

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

Every Wednesday. 7:30 to 8:30 pm. Bike ride in San Jose. Free if you bring your own bike, or rent from Sportia bike store. Form up at Plaza del Pescador in San Jose, across from the Royal Solaris hotel at 7:15 pm. Call (624) 130-7159 or email info@sportia.mx for 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. 9:00 am to 12:00 pm. Organic and artisans market. Organic eggs, honey, locally made jewelry and beauty products, traditional baskets and more! At La Esquina in Todos Santos. Email Paula at ballenafto@yahoo.com.mx or visit www.facebook.com/laesquinitas. Runs through April.

Every Wednesday. Starting November 1st. 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 and class size is limited to 16 students.

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

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

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

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

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

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

Every Friday. 5:00 to 9:00 pm. Todos Santos Farmers Market. Music and fun stuff. At The Distillery (but it moves around, so check where it is this week). Email James Black at merlo4u@earthlink.net or call (612) 134-8728 for more information.

Every Friday. 5:00 to 9:00 pm. Arts and crafts market “El Colombi.” Original handmade jewelry, homemade food, arts, crafts and original live music. Nothing made in China here. Amelia Wilkes Plaza in downtown Cabo. For more info, or if you are a vendor, please contact Max at 624-108-2250 (Spanish), or email tomyrosa@gmail.com (English).

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

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

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

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

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

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

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

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


November 14-18. The 50th Annual BAJA 1000 racing competition. For more information: http://score-international.com/raceinfo/2017-baja-1000/

November 30-December 3. Extreme Sailing Series. Land’s End, Cabo. For more information, visit www.extremesailingseries.com/events/2017/

December 8. Friday. 5:30 to 11:00 pm. Annual Dressed to the K9s party organized by the Los Cabos Humane Society. A “Christmas In White Party” at the Sheraton Grand Los Cabos resort. Includes a silent auction, raffle, cocktail reception, dinner and live music. All proceeds will benefit the Los Cabos Humane Society. Tickets are $100 USD. Contact Margarita at email: tropimargarita@prodigy.net.mx or call (843) 384-5342 or visit proamevents.com/cabos-mx/
Jenkins of Mexico: How a Southern Farm Boy Became a Mexican Magnate. By Andrew Paxman. Published 2017. 509 pages. $34.95

This massive and heavy biography (509 pages, plus 24 pages of photos), is a lengthy, detailed and, admittedly, sometimes boring biography of an American businessman who certainly did make his fortune in Mexico. The book’s introduction begins like any classic fairytale, “In the Mexican city of Puebla, half a century ago, there lived an old man...”

However, instead of a tale about a shabby, overworked country girl transformed into a princess by a fairy godmother, we read a different description of William Jenkins. He was said to have been the richest man in Mexico “always wearing a black fedora and seeming to also wear the same black tie and shabby dark suit.” And because he was so very rich, and so very American, he became Mexico’s most hated capitalist.

Jenkins was someone who didn’t smoke or drink, and was very frugal. He was a man who worked his farm on weekends. He was also a man who needed to prove himself to his wife, to impress his wife’s Southern family and, later in his career, needed to cleanse his image. Embodying the Mexican saying, “dishonor de trabajo” (the dishonor of working with one’s hands), he quickly learned how to get rich in a Revolution. Later, he was criticized, threatened, and he barely escaped execution by a Zapatista firing squad.

This experience hardened his heart. He seemed to lose all tolerance for the underclasses, and the void between the elites and the very poor. He actually doubled his fortune during the war. How could he do this? He became rich by the unceasing operation of his textile business (hiring mostly women because their wages were cheaper), by learning how to grease palms, by befriending powerful archbishops in the Mexican Catholic church, and by trading favors with the rich and powerful, thus becoming a “foreign capitalist” aka an exploiter. He also took advantage of fluctuations in the national currency, and by 1939 he was said to be worth 5.4 million dollars. He certainly did have a knack for finding countless opportunities for profit.

To his many critics, he was a “grasping U.S. capitalist.” To others, he was the opposite; a businessman who, after the death of his wife, willed his entire fortune to charities and who donated money to help with the education of children and youth in Mexico. He was alternatively stereotyped as a benevolent hero and an imperialist meddler/latter-day robber baron.

Born in Frederick, Maryland, and raised in Tennessee, Jenkins was always reading and writing as a boy. He was self-disciplined, and believed that idleness is a sin. In school, he was impressed and influenced by the articles he read that praised Tennessee citizens traveling in Mexico (i.e. William Walker). He also read a census that showed one-third of the Mexican population at that time was shoeless, and that half were living in single room homes. A good scholar, he’d also read about Manifest Destiny and the might and power of the Anglo culture, and he believed the countless stereotypes of American superiority. This biography describes the business and political practices during and after the Revolution, and also the formation of states and economic growth after the war. By 1900, half of all U.S. foreign investment could be found in Mexican enterprises. However, more U.S. enterprises actually failed than succeeded. Jenkins supported the Mexican economy

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Cabo San Lucas
Cabo Climate: Daytime air temps at 87.5 degrees average and nights at 78.5 degrees. The humidity ratio averaged 74.7%. Skies were mostly cloudy with a few late afternoon showers.

Sea Conditions: Sea temps are very good on both sides of the peninsula. The Finger Bank across the Golden Gate, and the Jaime Bank and on to Cabo Falso, are all at 83 to 84 degrees. Cabo and northerly on the Sea of Cortez side is all at 85 to 86 degrees. Surface breezes were flowing mostly from the westerly directions, averaging 12.7 mph.

Best Fishing Area: Margaritas, Herradura, 95 Fathom Spot and 1150 Fathom Spot for marlin.

Best Lure/Bait: The billfish are being stubborn on the bite, with a few on live bait, a few on different artificials and a few on rigged bait. Dorado and tuna taken mostly on artificials on blind jig strikes.

Live Bait Supply: Good supply of live caballito at the $3.00 per bait.

Puerto Los Cabos
The main action recently has been for the yellowfin tuna. An influx of smaller-sized fish in the 10 to 15 pound class dominated the bite on the Iman Bank, where fleets from as far away as Buena Vista have been getting in on this action. The best bet was drift fishing with free-lined sardina. Limits were the rule. Mixed in with the football-sized tuna were white skipjack up to 8 pounds and an occasional, much larger yellowfin tuna in the 50 to 80 pound class. One 150-pound tuna was also reported off of Gordo Banks.

This time of year, we would expect a larger number of quality-sized tuna. We think they are in the area hanging lower in the water column. Maybe they don’t want to compete with the greater number of smaller tuna.

There have been more reports of black and blue marlin. Early on, there was one 547-pound black marlin brought into the scale. Others in the 200 to 250 pound range were also landed. Most of these marlin strikes came while slow-trolling larger bait, such as skipjack or yellowfin tuna.

Only a couple of wahoo strikes have been reported lately, but there were a fair number of 10 to 20 pound dorado spread throughout the region.

More dogtooth snapper, up to 45 pounds, have been spotted in the past few weeks than there have seen all summer. The majority of the fish hit while anglers were drift fishing and targeting yellowfin tuna on the Inner Gordo Bank, but others were also hooked on the grounds from La Fortuna to the Iman Bank.

East Cape
There have been good, summer air temps and sea conditions and some very hot water around outside, but no storms on the horizon. We are still getting a good selection of bait from the bait boat and squid is available on the dock.

Some good-sized blues were taken up north off the south end of the island and the 88. We’re finding dorado in that area, too. These are slightly better-sized fish than south, including some 30 to 40 pounders. The blues continue to outnumber the stripers. A few sails are also around. Other good areas were La Rivera and 8 to 10 miles off Cabo Pulmo.

The yellowfin tuna bite continues around Rincon and some areas south of Los Frailes, although much the same as it has been recently. Squid is still first choice of these fish.

The dorado bite continues all along towards the south. Morgan Pinkley, a 13-year-old from Newport Beach, caught 12 dorado, two 40-plus tuna and a bunch of pargo.

Roosters, jacks and ladyfish are keeping the fly-guys interested along the beaches. Good-size pargo, cabrilla and some really

CONTINUED ON PAGE 29
What’s The Deal On the Bed Sheet?

Downtown San Jose is undergoing a months long saga of reconstruction. Normally we would chastise you for not remembering we wrote about this already, explaining exactly what they think they are doing, but this project is taking so long we forgive you for not remembering when it first started.

Anyhow, construction is now turning up the hill, going up the up street, and of course it is not without controversy. Some people, principally those who have businesses impacted by drawn out construction, are not happy with the direction it’s moving, nor the goal of it.

The goal is to cause the streets to blend in with the nearby newly renovated historical district, and to re-lay the electrical, sewage, and fresh water pipes. And to put the overhead wires underground.

It was a 12-hour marathon in the kitchen but it is one of my fondest memories with my mother, who at first refused to help but ended up in the kitchen with me. It's a bonding dish, one that requires tons of patience and love. It’s also the most rewarding dish anyone can cook. I personally say that if you can make chiles en nogada properly, you can cook anything.

The flavor of chiles en nogada comes from combining sweet, sour, salty and bitter, which makes the tongue and palate sing. The original recipe calls for more than 100 ingredients; nowadays there are many versions that are not as extensive as the original recipe, which has sadly been lost to history. However, I searched for the closest one to the real deal, my grandmas tips included.

One thing you should know about chiles en nogada is that this dish can only be made and served July, August and September, when the ingredients are in season. I know, science has made it so we can buy pretty much any ingredient all year long, but this dish really should only be made during its three-month season. It’s a tradition thing.

You know how champagne can only be made in Champagne, France? Well, chiles en nogada should only be made in Puebla, Mexico. Certain types of some of the ingredients, like chiles, walnuts, peaches, pomegranate, pears, apples can only be found in that state. However, you can use other types of the same ingredients, ones that are readily available to you, that will get you very close to the original flavor.

There are different stories about the origin of chiles en nogada, but it is definitely known that the dish was first served in 1821. Some versions say that chiles en nogada was created because of Agustin de Itur ibde, a Mexican army general and politician. During the War of Independence, he built a successful political and military coalition that took control in Mexico City on September 27, 1821, decisively gaining independence for Mexico. After the secession of Mexico was secured, he was proclaimed President of the Republic. Later, he was announced as the Constitutional Emperor of Mexico, reigning briefly from May 19, 1822 to March 19, 1823. He is also credited as the original designer of the first Mexican flag.

It is said that the nuns at the Santa Monica Convent are the masters behind this dish. The story goes that when they found out Iturbide was coming to town, they prayed for inspiration for a main dish that was worthy of such a celebratory. Some people say that the colors of this dish (red, white and green, like the Mexican flag) were chosen by the sisters; others say the symbolism was added years later to give it a deeper, more heartfelt meaning and as an effort to raise patriotism.

Another story is that in Itur- bide’s regime, there were three soldiers who had girlfriends in Puebla. The ladies wanted to welcome them with a special dish that had the colors of their uniforms, but didn’t want to refer to their mommas recipe books. They prayed to the Rosary Virgin and Saint Pascal for enlightenment, then got cooking and the result was chiles en nogada.

For this column, I’m writing about the most exquisite, sophisticated dish in Mexican cooking: chiles en nogada. This is, hands down, my favorite dish and the one I’m the pickiest about, knowing the work that it takes. I have prepared this dish before,

CONTINUED ON PAGE 30

Las Gaviotas
Ocean View 2 Bdrm Suites from $130/Night
Inc. Full Breakfast & Taxes 7th night Free/ Nights Free with 10 month contract
Only 1 block from La Paz Boardwalk
Fully equipped kitchen, 2 Bathrooms, Balcony, TV, Wifi, Heated pool, Safe parking
La Paz - Ph. 612-123-3948 | www.lasgaviotasservitor.com

INGREDIENTS
5 poblano peppers
1 big peach, chopped
1 large apple, chopped
1 large brown pear, chopped
½ pound of beef, chopped the same as the pork
½ pound of pork loin, chopped in small pieces, almost ground
55oz. almonds, peeled, toasted and chopped
1 pound ripe tomatoes, cooked
½ onion, chopped.
3 garlic cloves, minced
1 oz. raisins
1 oz. almonds, peeled, toasted and chopped
¼ cup of pine nuts (you’ll find them in pithones)
Cinnamon/sugar to taste
Salt to taste
FOR THE STUFFING:

Make this traditional Mexican dish, chiles en nogada, now, while the ingredients are in season.

Which is the real story? Who knows. The bottom line is, the essence of the recipe has been kept throughout the years and it is now a part of our heritage.

A few notes before we get started:

- In Mexico, the acitrón (used in the stuffing) can be found in candy stores, sold in the form of square bars. Don’t confuse acitrón with citron, which is a type of citrus fruit.
- The consistency of the walnut sauce is tricky. It must be nice and even, not too thin and not too thick. Kind of like paint, to coat the chiles, and quite chunky, because of the walnuts.
- Chiles en nogada can be pricey when purchased at restaurants, because it’s quite a hassle to make them. Most restaurants though, serve them unbattered as they are easier to work with in busy kitchens.

INGREDIENTS
5 poblano peppers
1 big peach, chopped
2 large apples, chopped
1 large brown pear, chopped
½ pound of beef, chopped the same as the pork
1 large brown pear, chopped
1 big peach, chopped
1 plantain, chopped
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FOR THE STUFFING:

Make this traditional Mexican dish, chiles en nogada, now, while the ingredients are in season.

Which is the real story? Who knows. The bottom line is, the essence of the recipe has been kept throughout the years and it is now a part of our heritage.

A few notes before we get started:

- In Mexico, the acitrón (used in the stuffing) can be found in candy stores, sold in the form of square bars. Don’t confuse acitrón with citron, which is a type of citrus fruit.
- The consistency of the walnut sauce is tricky. It must be nice and even, not too thin and not too thick. Kind of like paint, to coat the chiles, and quite chunky, because of the walnuts.
- Chiles en nogada can be pricey when purchased at restaurants, because it’s quite a hassle to make them. Most restaurants though, serve them unbattered as they are easier to work with in busy kitchens.

INGREDIENTS
5 poblano peppers
1 big peach, chopped
2 large apples, chopped
1 large brown pear, chopped
½ pound of beef, chopped the same as the pork
1 large brown pear, chopped
1 big peach, chopped
1 plantain, chopped
1 pound ripe tomatoes, chopped
½ onion, chopped.
3 garlic cloves, minced
1 oz. raisins
1 oz. almonds, peeled, toasted and chopped
¼ cup of pine nuts (you’ll find them in pithones)
Cinnamon/sugar to taste
Salt to taste
FOR THE SAUCE:
50 walnuts

CONTINUED ON PAGE 30
A QUICKIE WHIRL AROUND...
continued from page 8

would line up on the street to get the then-free tickets that were handed out each day for the show that night. Fast forward more than two decades and the fan base for Sammy and Cabo is still as strong as ever. In fact, it has grown into a huge following. The fans call themselves the RedHeads. Each year, the RedHeads flock to Cabo with air mattresses, hammocks, chairs and blankets for their annual vacation of camping on the streets of Cabo for the hundreds, if not thousands, of RedHeads that can’t get in to see the show.

The masses of RedHeads who camp on the streets surrounding Cabo Wabo for days is a sight to see. It also makes you think, “How can they do that?” A lot of people assume they must be too cheap for hotel rooms, or old hippies that do nothing, but that couldn’t be further from the truth. They are white-collar and blue-collar professionals from all walks of life and all over the world. They bring Cabo a lot of business, love and compassion.

In 2001, Cabo Wabo and the RedHeads started working directly with Amigo De los Ninos, a non-profit organization that provides medical and dental care to the needy children in the barrios. Each year events are planned by the RedHeads to help families by “adopting” them even gone above and beyond to bring them much-needed supplies and hygiene packets. It is a much-anticipated visit each year by the locals receiving these gifts. Some of the RedHeads have even gone above and beyond to help families by “adopting” them and bringing them much-needed items even when it’s not Sammy’s birthday week.

So, the next time you see the RedHeads camping on the streets for days at a time, show them a little love. Seeing them is the start of High Season here in Cabo and what a great start!

If you’d like to donate to A.D.L.N., you can drop off your donation at the Mar de Cortez hotel downtown on Lazaro Cardenas street with Cindi or Brando. They will make sure it gets loaded up and delivered. Or, if you’d like to join in on the trip to hand out the gifts, just let them know.

The secret of staying young is to live honestly, eat slowly and lie about your age.

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Learning Spanish the Easy...
continued from page 13

In addition to group lessons, Ivonne and her instructors are currently creating new course materials for introduction in November. The text will focus specifically on Spanish verb tenses, pronouns and nouns. (Did you know there are 501 verbs in the most common text book? And that there are no less than 14 tenses? Do the math, you’ll be learning this language the rest of your life.)

Ivonne hopes the timing of her new work/textbook combination is good, because they’ll be released at the same time as a tuition increase. Right now, the price for eight classes is about $56 USD, but the cost has to keep up with inflation so there will be a price increase to roughly $70 per month. Those prices apply to group classes, which meet for one hour twice a week.

The school starts one new class per month. People pay monthly, and the program is ongoing. Most of the students study for six months.

In addition to group lessons,
In recent years, the Mexican flag's value has risen by 87.5%, whose colors match those of the Independence Day celebrations coincide with the Mexican colors.

If you own a restaurant that's buying truckloads of poblanos, that starts to add up. Recent death forces a popular marina restaurant just too expensive to keep pomegranate in our Cooking Like en nogada in our Cooking Like...

Unemployment rate hits 11-year low. Mexico's unemployment rate is at its lowest in 11 years, according to data released by the national statistics institute, Inegi. In July, 3.2% of the economically active population (meaning those who can work and are willing to do so) was jobless. With just over 1.7 million people unemployed, that is the lowest level since May 2006, when the figure was 3.1%.

However, almost 30 million people or 57.1% of all workers in the country are considered vulnerable to job loss because they work in the informal economy (meaning they get paid under the table).

Baja California has one of the highest jobless rates, coming in at 4.6%. The only regions that were worse were Tabasco (7.3%), Mexico City (4.9%) and Coahuila (4.8%).

The problem in this country is not unemployability, but underemployment. People not being paid a fair living wage. This is why we can't even hire cops and when we do, they steal. They start at less than $1000 a month.

But wage pressure is bound to mount, as we're seeing a growing number of help wanted ads in the beginning stages of accepting reservations for the treehouses. If you want to learn more, visit their webpage at acrebaja.com/treehouse.html. They have a web brochure full of pictures, and it includes a floor plan as well.

As we grow older, our bodies get shorter and our anecdotes longer.
Life At The Helm

So you want to be a professional boat captain. It’s not all beer and skittles

BY KATE NEAL

A smooth sea never made a skillful sailor, as the old saying goes. And there are a select few who can claim this quote applies to them both metaphorically and literally.

The life of a sea captain, doesn’t come about by cruising along, ocean unwrinkled, sail unfurrowed, without a challenge or two placed in the speed lane of the seas. The life of a professional boat captain is a commitment of vigor, born from hours spent in waters (rough or otherwise) cutting teeth against both the harsh and calm swells of the seas.

The work that comes with title of “captain” varies. The bulk of the job running the large pleasure craft in our harbor requires long hours spent on a litany of operation - from the safe navigation of the ship down to its cleanliness and seaworthiness. They have authority over and manage personnel, are generally in charge of accounting, payroll, and inventories, and maintain all certificates and documentation for compliance with immigration and customs. But mostly they wait. And wait. And many of them then wait some more. They wait for their rich bosses, the boat owners who are captains of industry, to fly down to their “office.” After a bad day at work, they can’t leave and go to their “office.” After a bad day at work, they can’t leave and go home to de-stress. They’re already home.

The boss usually doesn’t have the experience to be able to handle such a large boat himself, which is why he depends on a professional captain who has a license, usually from the United States, showing he has passed exams. The license goes by the ton. Not a license that weighs a ton, a license that attests that he can handle a boat up to a certain tonnage.

The influence of the boat owner can be broad. Some visit only once or twice a year for an extended vacation, while others regularly swoop into Cabo for short spurts of fun and relaxation. But regardless, the captain’s assignment remains the same: keep the vessel in a state of readiness.

“If you live aboard and you’re attending to the vessel every day, you’ll find that most things don’t really take more maintenance, but rather less neglect,” says the local captain of a large sailing yacht. He, and the other captains we talked to, requested to remain anonymous so they can keep their jobs in case their bosses read this rag and don’t like what they have to say. “But, even then, many things can be beyond the scope of your knowledge. It’s important to know a little about everything to be effective, but especially to understand what you don’t know, and when it’s time to call in an expert.”

Another local captain of a large cruising craft (we’ll call him Ahab) agreed, saying, “A broad skill set is really important. Especially to sustain a career in a job market that isn’t typically a long term profession.”

In fact, captains stay in this line of work for an average of just eight years, and it’s not difficult to see why. “There is a lot of sacrifice in our position,” Captain Ahab says. “Having a family isn’t easy when you’re traveling, or have to be prepared to travel at any moment, to anywhere in the world. It can be overwhelming to your personal life.”

Another struggle that professional captains face is never being able to get away from their “office.” After a bad day at work, they can’t leave and go home to de-stress. They’re already home.

“Working where you live can be a struggle,” one former captain told us. “The job is always there, but fortunately, so is the freedom of the sea.”

Another local captain agrees, saying, “In the end it’s all about the ocean. Watching the land recede behind you, a new place ahead, the motion of the sea, the wave on the horizon that won’t go down.” He eloquently sums up what appears to be one big love story, mixed with the effort and upkeep that’s required in any good relationship. And those who sit at the helm are undeniably and indisputably in love with the waters he or she floats upon.

The work that comes with title of “captain” varies. The bulk of the job running the large pleasure craft in our harbor requires long hours spent on a litany of items, and with a checklist that is ongoing. The captain is ultimately responsible for all aspects of the vessel’s operation - from the safe navigation of the ship down to its cleanliness and seaworthiness. They have authority over and manage personnel, are generally in charge of accounting, payroll, and inventories, and maintain all certificates and documentation for compliance with immigration and customs. But mostly they wait. And wait. And many of them then wait some more. They wait for their rich bosses, the boat owners who are captains of industry, to fly down to their “office.” After a bad day at work, they can’t leave and go home to de-stress. They’re already home.

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BOOK REPORT...
continued from page 23

after the Revolution as one of the business elite, and as an example of Mexican interdependence of government and big business. He did so by helping finance a monopoly in the film industry, and the national cinema.

He and his wife moved to Monterrey, embodying the idea of an American capitalist and philanthropist by resisting unions, evading taxes, and building monopolies. This followed the tradition of “gringophobía,” that followed 1848 when the U.S. took half of Mexican territory as our southwestern states.

A map in the front of the book shows where Jenkins lived and where he mainly invested. Jenkins found wealth in his farm, and in the cinema. Time magazine called him a “mysterious buccaneer-businessman who has built the biggest personal fortune in Mexico.”

Jenkins did not like that publicity, and probably would not have been happy with this book. Ten years after his death, an earthquake struck Puebla, destroying the warehouses where most of his papers were stored. Scattered papers flew through the air. When they had been gathered up again, they were ordered burned. Jenkins would have been pleased at that. He once said, “My life doesn’t matter to anyone. What’s more, no one ought to know about us.”

The author of this book, Andrew Paxman, researched this book by interviewing the descendants of William Jenkins, and by checking the remaining family papers in the archives of Puebla. He teaches journalism in Mexico City and also co-authored “El Tigre.”

You may find this book at El Caballo Blanco, my bookstore in Loreto. Drop me a line at beto-jeanine@gmail.com.

FISH REPORT...
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big dog tooth snapper are being found on the reefs again as well.

La Paz
Nature has been fickle lately. For now, anglers are enjoying the hot bite! One pair of light-tackle anglers fished for 9 days and in that time caught almost 20 different species of fish.

At Las Arenas, it’s tuna, tuna, fish light tackle or jigs. Plus, the fish are pretty close to shore in flat blue water which just adds to a great day!

On top of it, there is a nice mix of 10 to 25 pound dorado, with some rainbow runners, roosterfish up to 60 pounds plus lots of bonito for action. Then throw in a few cabrilla, pargo, triggerfish and the occasional wahoo and it makes for a fun time on the water and a lot of variety.

The La Paz fleet has been enjoying the scattered dorado in groups across the bay and from Espirito Santo Island to Cerralvo Island. Limits or near limits of 10
tuna! It started almost two weeks ago and has only gotten steadier. The key is finally finding some sardina for live bait. Not a lot, but surely more than most of the season thus far and sure enough, the tuna came up from the trench.

It’s a nice mix of fish, ranging from as small as 5 to 8 pounds but as large as 40 to 50 pounds. Most pangas were getting limits to near limits of footballs in the 10 to 20 pound class. Perfect for live bait fishing and having fun, especially for a lot of families and first timers who don’t have a lot of experience but great for more experienced anglers who want to to 30 pound fish have been common with some boats hitting the “honey hole” and catching and releasing enough fish to be back to the hotels by noon. Just good, fun fishing!

As well, there’s been big blue marlin cruising in and out of the dorado schools. They’re also feeding on the smaller dorado which are raising a lot of interest, but there’s lots of other sea life to see too, including whales, dolphin, sea turtles and manta rays.

Cabo San Lucas
Tracy Ehrenberg www.pi-
scessportfishing.com

Tienda 17
A CONSIGNMENT STORE

Espirito Santo Island to Cerralvo groups across the bay and from Espirito Santo Island to Cerralvo Island. Limits or near limits of 10

What Running Your DNA Can Do For You
The short answer: Plenty

Spa Cielo has for all of its 12 years in San Jose, been forward thinking in cutting edge preservation of youth and good looks. But now owner/manager Cathy Dammann is branching into the use of recent developments in DNA technology to guide us into being as healthy and feeling as good as she has made us look.

She can guide you into how to run your DNA, and the doctor who heads her program, Dr. Joseph Dib, reviews your entire DNA report with you, interpreting it for you so you know what you’ve got cooking in your genes.

But the value in knowing your DNA is, oftentimes the doctor can get into a gene that has run amuck compensate for it. It is a little scary to peek into the future and see your potentially gravely ill self, but wouldn’t it be worth that fright if it can be fixed? Or even if it can’t be fixed today, to know that technology is coming at us so fast, that it will probably be fixable in a few years, and that you will watch for that development?

You owe it to yourself to run your DNA now. Your future self, and your loved ones, will thank you.

Cathy Dammann is a Medical Aesthetics Practitioner and has certifications in Aesthetics, and Light and Laser Therapies. She is a member of the International Association for Physicians in Aesthetic Medicine and the recent recipient of the 2012 “Successful Women of the Baja” by Baja Traveler Magazine. She has made numerous appearances on talk shows including Oprah. Spa Cielo’s physicians and staff are trained and certified in United States and Mexico and are bilingual. Spa Cielo Laser and Wellness Center holds a five star rating and received the “2013 Award of Excellence” from Trip Advisor and has the experience you look for in a laser medical spa, with 10 years in Los Cabos area, 14,000 patients and over 70,000 procedures performed, Spa Cielo is your answer to skin and body rejuvenation.


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Wow! What A Difference!

Satin & Silky

These photos are just a few of the examples of the impact an animal rescue can have on the lives of the animals they save.

Remember Satin and Silky? We featured them in our June 26 issue. These sisters were found badly and abused and had been left on a roof to roast under the sun with no shade. But thanks to Baja SAFE, they’re happy and healthy and have been flown up to Spokane, Washington to be adopted.

Aspen belong to a Mexican family that the Baja SAFE director, Isabelle, met a year ago, and convinced them to get her spayed and neutered. Baja SAFE took care of her, and Aspen is now back to her family, who has learned how to take care of their pets. The family has since gotten another dog, that Baja SAFE has also neutered and vaccinated.

Isabelle continues to check in on the family, and reports that both dogs were happy and both were wearing collars and tags last time she visited.

If you’d like to learn more about Baja SAFE, make a donation or see the animals they have available for adoption, visit www.bajasafe.com or call 310-728-6954.

In a deep skillet, add two tablespoons of oil and cook the onion until soft. Add the beef and pork, and brown. Puree the tomatoes and garlic, then add them to the meat and simmer until bubbly.

Add the fruit, acitrón, almonds, and raisins, let simmer until liquid consumes. Fruits must be added in order, from toughest to softest, starting with the acitrón. This way, you’ll avoid some fruits mushing in a puree and some others being too tough.

Prepare the poblano peppers by heating a griddle or skillet over medium-high heat until a drop of water sizzles on contact. Add the poblano sauce and cook, turning occasionally. When the skin is blackened and blistered on all sides, about 5 to 7 minutes depending on the size of the poblano. Remove from the skillet as they are done and place in a plastic bag, letting sit for 5 minutes, until the skins are soft enough to be easily removed.

Remove the poblano from the bag, and using your fingers and a small knife, peel and scrape off as much of the blackened skin as possible. Leave the tops and cut small (2 to 3-inch) lengthwise slits in the polios and carefully pull out the seeds without tearing the flesh. Then carefully put the stuffing into the chiles through the slit, taking care not to rip the chiles.

Sprinkle flour over the peppers. Separate the eggs and beat the whites into stiff peaks, slowly incorporating the yolks, whisking continuously. Carefully dip the chiles in the batter and fry them in hot oil (enough to cover the chiles). Once the batter is golden brown, take out the chiles and lay them on a paper towel to remove excess oil.

Blend the walnuts, cream, cheese, sugar and cinnamon to make the sauce.

Pour the sauce over the chiles and decorate with pomegranate seeds and parsley, symbolizing a Mexican flag just in time for Independence Day!

The teachers at Hablando Mexicano in Todos Santos will have you fluent in no time! Okay, that’s pushing it, but you’ll at least be able to ask where the tortillas are when you’re at the grocery store. Settle for that.

COOKING LIKE A MEXICAN...
continued from page 25

½ lt. crème fraîche (NOT SOUR CREAM! If you can’t find it use “media crema,” aka half and half)
¼ cup of either goat cheese, “queso fresco” or panela cheese
3 eggs and 1 egg white
Vegetable oil for frying
1 bundle of parsley to garnish
1 cup of pomegranate seeds to garnish

PREPARATION:

LEARNING SPANISH THE EASY...
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Hablando Mexicano also offers immersion classes during the high season, November through April. The intensive classes are total immersion and include the workshop formats for cooking and salsa dancing and other specifics of daily life. They consist of three hours of Spanish class per day for one week. According to Ivonne, students can advance one month or two months in one week, compared to the regular class structure.

If you’re ready to tackle this, check out Hablando Mexicano’s website at www.hablandomexicano.com.
Do You Need To File a FBAR?
If you don’t know what that is, we break it down for you

BY ORLANDO GOTAY

Before I get started, I want to provide a little disclaimer: You should treat this column only as a food for thought primer; my limited space here doesn’t permit a full explanation.

So, now that we have that out of the way, here we go. Americans are required to annually report any financial interests or signature authority over foreign financial accounts exceeding certain value thresholds they have to the US Treasury. This requires a Foreign Bank Account Report (FBAR), which is different from other forms that are filed with income tax returns. It is not a tax return; it is filed electronically with the Treasury, not the IRS. With the automatic extension, it is due on October 16, 2017.

How do you know if you need to file a FBAR? Consider these things:

Are you a “US person”? American citizens, green card holders and others who meet the U.S. “substantial presence test” are considered US persons.

Financial interest: If you are the owner of record, you have a financial interest over the entire account, even if other owners are not US persons. You also have a financial interest if the account is for a corporation, trust or other entity that you control. Spouses have a duty to report their accounts; some joint filing for spouses is allowed.

Signature authority: A person has signature or other authority over an account if you (by yourself or with others) can control the disposition of money, funds or other assets held in the financial account. That means much more than a signature card. If you can do anything to move money or assets, you have “signature authority.”

Foreign financial accounts: Besides bank accounts, quite a few other things also fall in the definition of financial account; life insurance policies with a cash surrender value, even if no money actually is disbursed; mutual funds, brokerage accounts, prepaid debit cards, and many similar items also come in. Excluded are stocks and bonds held outright, cash in a bank deposit box, and Mexican Land Trusts (fideicomisos). But take note: an ‘account’ held by a fideicomiso could be reportable.

People have asked me: Yes, your Mexican HOA bank account is a “foreign financial account.” Foreign meaning outside the United States; even overseas branches of “regular” US banks.

Who files? U.S. persons with a financial interest or signature authority over foreign financial accounts that in the aggregate exceed $10,000 USD at any time during the calendar year. The maximum balance for each account is figured out. If the total of those account balances is greater than $10,000, all foreign financial accounts are reportable, even ones with a zero balance. If your account is not in US dollars you must use the official end of year exchange rate published by Treasury; for 2016, $1 equals 20.6520 pesos.

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 the tax matters of U.S. expats in Mexico. He can be reached at tax@orlandogotay.com or Facebook: GotayTaxLawyer.
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