



# June 2015 Newsletter

## BAJA NEWS

For more Baja news, see:  
[www.discoverbaja.com/baja-california-information/baja-news/](http://www.discoverbaja.com/baja-california-information/baja-news/)

### Hurricane Season Begins Early in Baja



The Baja Hurricane season is off to an early and ferocious start. Hurricanes Andres and Blanca have already caused heavy rains and flooding in the peninsula, but luckily no significant damage. The roads are passable except for in San Ignacio where Highway 1 is flooded and requires ferrying vehicles across the water.

For more road conditions and details, please see [www.discoverbaja.com/baja-california-information/road-conditions](http://www.discoverbaja.com/baja-california-information/road-conditions). Whether you live in Baja or are just visiting, it's always best to be prepared for an emergency if traveling down the peninsula during Hurricane season. We've put together a page with videos from the National Hurricane Center as well as emergency information at [www.discoverbaja.com/baja-california-information/hurricane-preparedness/](http://www.discoverbaja.com/baja-california-information/hurricane-preparedness/)

## From the DBTC Office

We hope that everyone is safe after Hurricane Blanca. See our article on this page for more information about road conditions and hurricane preparedness.

Come see the blown glass art pieces we have for sale in the DBTC office. The exquisite pieces by Baja artist Paul Curtis include necklaces, ornaments and table displays.

For Saturdays in June, July and August the DBTC office will be open by appointment only. Call the office at 800-727-2252 during the week to set a time.

There is going to be a wedding in the family. Jen will be marrying Chris Mejia in the Valle de Guadalupe on the 4th of July. The DBTC office will be closed July 3rd, 4th and 5th so we can enjoy all the fireworks. Congratulations Jen and Chris!

See you in Baja!  
Hugh, Carol, Jen, Maythé & Monica

## DBTC BAJA CAJA All of the Baja info you need in one box!

**PESO EXCHANGE RATE:** \$15.5 to \$1 U.S. dollar

**PEMEX PRICES:** Northern Baja: Magna: \$3.42/gal, Premium: \$3.62/gal, Diesel: \$3.75/gal  
Southern Baja: Magna: \$3.49/gal, Premium: \$3.59/gal, Diesel: \$3.65/gal

**FISHING LICENSES:** Day: \$12.25, Week: \$31.20, Month: \$42.80, Year: \$54.40 for members.  
[www.discoverbaja.com/go/fishing-licenses](http://www.discoverbaja.com/go/fishing-licenses)

**PREPAID FMMs:** \$37 DBTC members only. Please allow two weeks for processing.  
[www.discoverbaja.com/go/fmm-tourist-permits](http://www.discoverbaja.com/go/fmm-tourist-permits)

**BOAT TEMPORARY IMPORT PERMITS (TIPs):** \$45 fee for DBTC to handle processing. Service for DBTC members only. [www.discoverbaja.com/go/temporary-boat-importation/](http://www.discoverbaja.com/go/temporary-boat-importation/)

**NAUTICAL FMMs:** \$10/person fee for DBTC to process. Service for DBTC members only.  
[www.discoverbaja.com/go/nautical-sportfishing-fmm](http://www.discoverbaja.com/go/nautical-sportfishing-fmm).

**MEXICAN AUTO INSURANCE:** [www.discoverbajaonline.com](http://www.discoverbajaonline.com)

# ON OUR RADAR FOR JUNE

For more information about the events below and to keep up on all of the latest Baja events, see [www.discoverbaja.com/events](http://www.discoverbaja.com/events)

## JUNE 9-14 Los Cabos Open of Surf



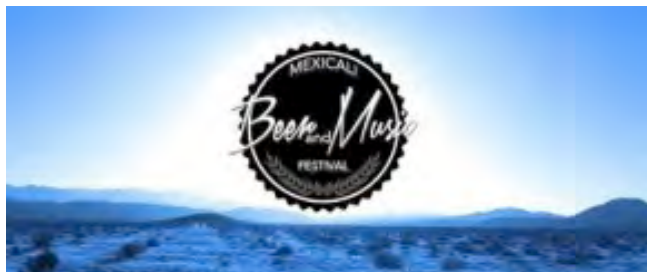
The third annual Los Cabos Open of Surf, will take place at Zippers Point break in San José del Cabo and is a competition for men, women and juniors. [www.loscabosopenofsurf.com](http://www.loscabosopenofsurf.com)

## JUNE 13 Tecate Festival



The 3rd annual Tecate festival will feature music, wine and a paella contest. From 12-8pm at Rancho Tecate. <http://tecatebajacalifornia.mx/>

## JUNE 13 Mexicali Beer & Music Festival



The Mexicali Beer and Music Festival is an event featuring local food, music and craft beer. Tickets are \$100 pesos in advance, \$120 at the door. [www.facebook.com/MexicaliBeerAndMusic](http://www.facebook.com/MexicaliBeerAndMusic)

## JUNE 21 Tecate to Ensenada Bike Ride



This 73-mile bike race begins in Tecate (with a wine festival the day before the race) and ends with a fiesta in Ensenada. [www.bajabikerace.com](http://www.bajabikerace.com)

## JUNE 21 Father's Day



Happy Father's Day to all Dads! If you're looking for a special way to celebrate, why not head down to Baja for a weekend of fishing, drinking cerveza and relaxing?

## JUNE 27 Rosarito Beer Fest



The second annual Rosarito Beer Fest will take place in front of the Festival Plaza hotel and will feature live music, food and local craft beer. [www.facebook.com/RosaritoBeerFest](http://www.facebook.com/RosaritoBeerFest)



# Valle de Guadalupe Wine Trip!

Spend the day wine tasting and dining in Baja's Napa Valley  
Saturday, June 13th



Come spend a day experiencing Mexico's Napa Valley with Discover Baja and Baja Custom Tours!

Enjoy a day with us in Baja's Valle de Guadalupe as we explore some of the best wineries and eateries that the region has to offer. This trip was designed with serious wine tasters and foodies in mind and will be a great experience for someone who has never been to the valley before, or someone looking to explore some new wineries and restaurants. Price includes round-trip transportation to and from San Diego, wine tasting at three wineries as well as lunch and dinner in the Valle de Guadalupe. We'll handle all the driving, planning and logistics – all you have to do is show up to enjoy!

## **Saturday, June 13, 2015 Trip Schedule (subject to change):**

8:00 AM: Meet at Discover Baja offices in San Diego

11:00 AM: Las Nubes winery for wine tasting

1:00 PM: Lunch at TROIKA and wine tasting from Vena Cava winery

3:00 PM: Monte Xanic winery for behind-the-scenes tour and wine tasting

5:00 PM: Dinner al fresco lakeside at Monte Xanic

9:00 PM: Arrive back at Discover Baja offices



*A passport or passport card is required to re-enter the U.S. Must be 21+ years of age to take trip.*

*Please note that US citizens can only bring across one liter of alcohol from Mexico into the U.S.*

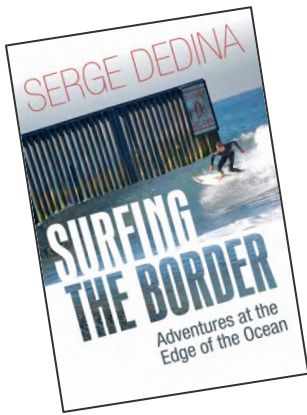
COST: \$175 for Discover Baja members and \$185 for non-members.

**Email [ask@discoverbaja.com](mailto:ask@discoverbaja.com) or call 800.727.2252 to book your space!**





## New in the DBTC Baja Shop:



In his new book, *Surfing the Border*, longtime surfer, conservationist and Imperial Beach Mayor Serge Dedina journeys into the world of surf culture and travels around the globe to highlight how surfing connects us to the scarce natural and cultural coastal niches that remain. Co-founder and executive director of WILDCOAST, an international conservation organization, Dedina has dedicated his life to protecting the coastline of California and Mexico.

**squareup.com/market/discover-baja/surfing-the-border**  
\$17.45 for members



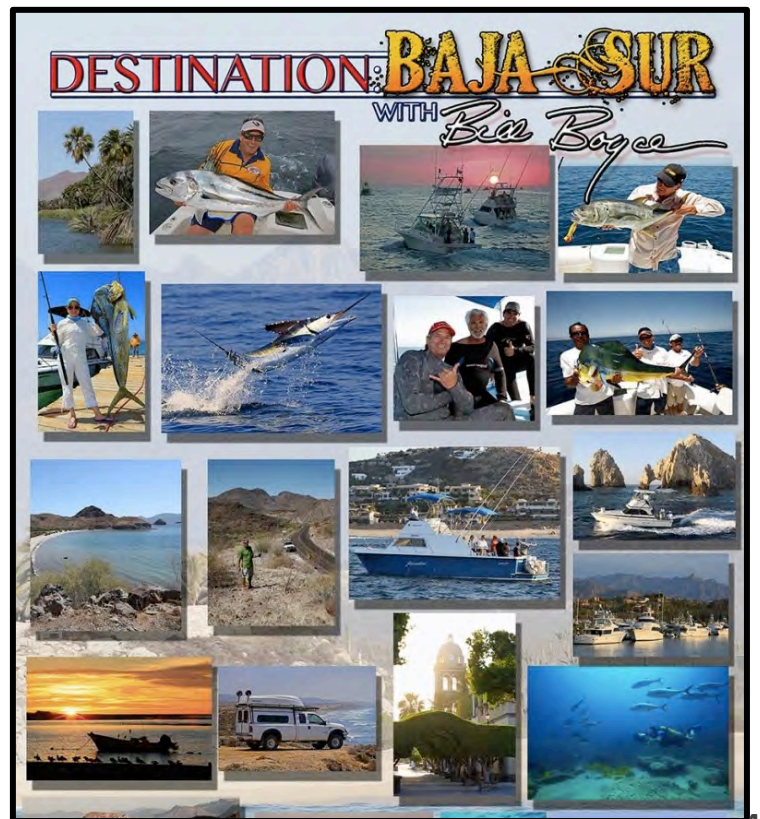
Desert Bighorn Sheep: Wilderness Icon is the most comprehensive photographic work on this elusive symbol of the deserts of the southwest United States and northern Mexico. Photographer Jeff Young worked for years to assemble tens of thousands of high quality photographs and assemble them into what is the finest collection of desert bighorn photos ever published. The book's six chapters feature some 200 high quality photographs featuring rare behavior, sheep in their rugged desert habitat, ewes nurturing newborn lambs, and massive rams in stunning ritualized combat for dominance. The text documents the struggle to provide habitat for the desert bighorn from Nuevo Leon west to Baja California, Mexico, and from Texas west to California.

**squareup.com/market/discover-baja/desert-bighorn-sheep-wilderness-icon**  
\$29.10 for members

## Baja Sur comes to the small screen in *Destination Baja Sur*

Destination Baja Sur, a Bill Boyce hosted television show, will premiere in January 2016. The documentary/reality show just started taping at the end of May and will air multiple times a week on several channels across the U.S. and Canada such as NBC Sports, World Fishing Network and the Pursuit Channel.

Bill Boyce is a marine biologist, expert angler and long-time resident of BCS. The show will introduce viewers to the people and places of Baja California Sur. From small fishing villages to Loreto's historical sites to the resorts and clubs of Cabo, the show aims to inspire viewers to travel in Baja Sur.



# Baja Recipe: Roasted Jalapeño-Tomato Salsa de Molcajete with Fresh Cilantro

*This salsa recipe, from Baja Test Kitchen, is made with fresh ingredients, delicious flavors and plenty of Mexican soul. Best enjoyed with fresh tortilla chips and a cold cerveza.*

*Follow along with Baja Test Kitchen at [www.facebook.com/BajaTestKitchen](https://www.facebook.com/BajaTestKitchen)*

**RECIPE:** Roasted Jalapeño-Tomato Salsa de Molcajete with Fresh Cilantro

This is archetypal salsa, made from tomatoes, green chiles, cilantro, and lime. But more than a mere mix of ingredients, salsa de molcajete uses centuries-old techniques to combine flavors, bringing out the best of each.

prep time: 30-min

cook time: 5-min

makes: about 2 1/2 cups

## INGREDIENTS

1 1/2 pounds ripe tomatoes (about 10 medium), preferably plum/Roma; you can mix it up by adding in a husked tomatillo or two if available

2 to 3 fresh jalapeño chiles (1 to 1 1/2 ounces), stemmed  
1/2 of a small white onion (2 ounces), sliced 1/4 inch thick

4 garlic cloves, peeled

1/4 cup water

1/3 cup chopped fresh cilantro, loosely packed

1 generous teaspoon salt

1 1/2 teaspoons cider vinegar

fresh squeezed lime juice to taste



## DIRECTIONS

1. Heat the broiler of your oven. Lay the whole tomatoes and jalapeños out on a broiler pan or baking sheet covered with foil. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted — even blackened in spots — on one side (the tomato skins will split and curl in places). With a pair of tongs, flip over the tomatoes and chiles and roast the other side for another 6 minutes or so. The goal is not simply to char the tomatoes and chiles, but to cook them through while developing nice, roasty flavors. Set aside to cool.

2. Turn the oven down to 425 degrees. Separate the onions into rings. On a similar pan or baking sheet, combine the onion and garlic. Roast in the oven, stirring carefully every couple of minutes, until the onions are beautifully browned and wilted (even have a touch of char on some of the edges) and the garlic is soft and browned in spots, about 15 minutes total. Cool to room temperature.

3. If you have a Molcajete (lava rock mortar and pestle), cool and peel tomatoes and garlic. Combine the garlic and peppers in a molcajete, mortar, or bowl; pound with a pestle or the back of a spoon to form a paste. Add tomatoes, and coarsely crush using the pestle or spoon. Combine the tomato mixture, cilantro, and remaining ingredients in a small bowl.

3. Optionally, in a food processor, and for a little less rustic texture or if you're canning the salsa, pull off the peels from the cooled tomatoes and cut out the "cores" where the stems were attached, working over your baking sheet so as not to waste any juices. In a food processor, pulse the jalapeños (no need to peel or seed them) with the onion and garlic until moderately finely chopped, scraping everything down with a spatula as needed to keep it all moving around. Scoop into a big bowl. Without washing the processor, coarsely puree the tomatoes — with all that juice that has accumulated around them — and add them to the bowl. Stir in enough water to give the salsa an easily spoonable consistency. Stir in the cilantro.

4. Taste and season with salt, lime and vinegar, remembering that this condiment should be a little fiery in its seasoning.

5. If you're planning to use your salsa right away, simply pour it into a bowl and it's ready, or refrigerate it covered and use within 5 days.



# BAJA FISHING REPORT

with Gary Graham



Photo credit - Mike McKay: Filmmaker

The weather seems to be more of the same as it was last month – exactly where we left it -- a thick marine layer on the Pacific side of Baja Norte resulting in windbreakers at the very least. On my drive down the Peninsula earlier in May, every place I stopped the locals were complaining about how cool it had been! I'm sure it won't last long...

It's all about bird schools, bait balls and meter marks at the Coronado Islands, as well as off of Ensenada. If you aren't seeing at least one of those items, keep moving until you do. Then fling the surface iron, slow troll the liveys if you have 'em or drop heavier lures down to the bottom. There is a good grade of yellows and some nice lingcod for your trouble.

Farther down the Pacific side, it *must* be good at San Quintin since

most of owners are taking out their charter boats themselves ... in their own words the fishing is as good as it gets! They all say the labor dispute has cut their bookings down to a trickle.

At Ascension, everyone has been focused on the short abalone season that has just finished and they have little to say about the sportfishing.

Offshore at Cedros Island, the yellows, calicos and halibut are chewing practically anything hitting the water according to *The Kayak Fishing Show* with Jim Sammons.

As the wind subsides, the yellowtail action at Bahia Los Angeles is heating up. Latest reports were of yellowtail from 25 to 38 pounds -- all caught casting 6x Salas Jr. blue/white or trolling rapalas.

*Continued on next page*



Photo credit - Mike McKay: Filmmaker

**SEDES DE TORNEOS**  
San Felipe  
**22 y 23 de Mayo**  
San Luis Gonzaga  
**26 y 27 de Junio**  
Bahía de Los Angeles  
**24 y 25 de Julio**  
San Quintin  
**21 y 22 de Agosto**

**Gran Final**  
**Ensenada**

**18 y 19 de Septiembre**

Sport fishing State Championship  
"PESCA LA BAJA" 2015 edition  
<http://www.pescalabaja.com/p-pescalabaja2015english.php>

2. Tournament San Luis Gonzaga, B.C. June 26 and 27
3. Tournament Bahía de los Angeles, B.C. July 24 and 25
4. Tournament San Quintín, B.C. August 21 and 22
5. Tournament Ensenada, B.C. **GRAND FINALE** September 18 and 19

The first of these five events was held in San Felipe on May 22 and 23. Not only was there a good turnout, but there were a remarkable number of fish caught as well.

The four remaining events, including the Finale in Ensenada, are always fun, grass-roots-style events held in Baja Norte..







*Continued from previous page*

Mulege is having their annual Bomberos Tournament on the 29<sup>th</sup> and 30<sup>th</sup> of May and there have been reports of dorado sightings all week as there have in the Loreto area; not many reports of caught fish though.

Speaking of Loreto, Rick Hill shot me an email earlier this week: "Our fishing trip found a few big yellowtail out at the 50 Spot, north of Carmen's Punta Lobo. No dorado 'cause we were working the high spots."

"Wahoo like crazy! Wahoo became WOW-hooo at Los Arenas. Whatever happened was epic. Two areas: One at the south end of Cerralvo Island on the high spot and then the other right outside Bahia de Los Sueños just off the rocks at a hundred yards! Small mackerel...baby sardines...trolled Rapalas...they all got bit. A few days were better than others, but there were wahoo every day."

Jonathan Roldan bragged. Photo losarenasoosterfish photo *Tailhunter International* Not to be outdone, the "bubba-class" rooster fish turned back on as well.

East Cape, the yellowfin tuna finally showed up. Quite a ways offshore, but they were a welcome sight after a spring drought. In addition, a few bull dorado also showed up on anglers' score cards.

In the billfish department not only have the striped marlin picked back up, but blue marlin began filtering back into the area with several landed and more spotted or lost.

San Jose del Cabo, Eric Brictson, Gordo Banks Pangas, reported the striped marlin dominated the action punctuated by a few dorado, wahoo and YFT's.

While at the tip, Cabo anglers are

enjoying the billfish and wahoo bite confirmed by all the flags flying in the IGY Marina. This prompted Captain George Landrum to comment: "Finally! We have been sitting here with our fingers crossed for the past several months waiting for the fishing in Cabo San Lucas to improve, and this week it finally happened! From striped marlin to wahoo, the fishing has improved so much that I have a hard time containing my excitement."

After proofing this report, all I can say is this; if you're not fishin', you are missing some of the best Baja offers! Just sayin'...

Questions or comments are welcome.  
[garyg@garycgraham.com](mailto:garyg@garycgraham.com)



**LEFT: photo Tailhunter International. RIGHT: photo JenWren Sportfishing**



# Hotel Highlight: Hacienda Paraiso (La Paz, B.C.S)

## ***New to the Discover Baja Discount List!***

If you're looking for a great hotel in La Paz, a stay at Hacienda Paraiso will make your trip complete. But don't just take our word for it, the B&B is the #1-rated inn in La Paz on TripAdvisor. And with over 300 reviews in just a few years, it looks like we're not the only ones who enjoy a stay at this lovely hotel.

Hacienda Paraiso is the perfect place to stay in La Paz if you're looking for personal attention and local recommendations. Resident owners, Richard and Gloria, are hands-on with their guests, happily booking excursions and day tours to all of the famous La Paz and regional attractions. There are a plethora of activities to partake in in La Paz (see page 10 for more), and Hacienda Paraiso is the perfect jumping off place for it all. The hotel has special discounts with excursions like swimming with whale sharks, snorkeling with the sea lions at Isla Espiritu Santo, and seeing humpback whales, dolphins and other sea life. They can make arrangements for you with fishing charters and dive excursions. When you're tired of ocean activities, there's horseback riding trips, city excursions, museums to visit or just walking along La Paz's beautiful malecón. And when you're finished with sightseeing, come back to relax around the pool. Guest rooms look onto a central courtyard with a large swimming pool and waterfall, a sanctuary providing the perfect backdrop for the hotel.

Rooms are nicely appointed with private bathrooms, air conditioning, ceiling fans, television/cable, and mini-refrigerators. Wifi is available throughout the property. The hotel's décor harkens back to old Baja, with Spanish accents and vibrant Mexican tile throughout. A bountiful Mexican-style breakfast, included with the room tariff, is served poolside; it's more than enough to get your day started right in La Paz.

Unlike many hotels in southern Baja that close during the heat of the summer, Hacienda Paraiso is open for guests year-round. It's best to book directly through Hacienda Paraiso (website and phone number below) and Discover Baja members now receive a 10% discount (and a 15% discount if you can gather up a group of friends to rent out the whole place!). If you drive down, there's a huge secure garage for parking that can accommodate even large trailers.

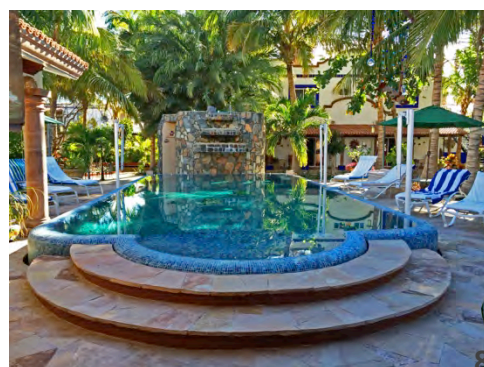
### ***Hacienda Paraiso***

[www.haciendaparaiso.com](http://www.haciendaparaiso.com)

011-52-612-122-2729

\$95-\$145 per night

*DBTC members receive a 10% discount*





# FAMILY VACATION, BAJA-STYLE

*School is out and while the snowbirds may be heading north, it's a great time for families to head south. Here are three of our top picks for Baja trips with kids this summer.*

## San Pedro Mártir



*For the family that loves nature and exploring, the mountainous region of the San Pedro Martir is an excellent option for a family trip. With the highest mountain in Baja (Picacho del Diablo at 10,154 feet), this region has been a national park since 1957. It's one of the few areas of Baja where you'll find pine, fir, cypress and coniferous trees, as well as impressive granite rock formations. In the winter, the highest peaks are covered in snow, but the summer provides the perfect climate for hiking, camping, horseback riding and enjoying this beautiful natural park.*

### What to Do:

People visit the San Pedro Mártir to camp, hike, mountain bike, horseback ride and enjoy the beautiful mountains and surroundings. Star gazing is another popular activity and because of the perfect atmospheric conditions, the San Pedro Mártir is home to **The National Observatory** with the second-largest telescope in Latin America. You can arrange to take a tour at the observatory. The park is also home to several successful **California Condor** reintroduction programs and the rare birds can often be seen in several areas around the park.

Another excellent option, and a must-visit for any amateur astronomist, is **Baja Dark Skies Inn** ([bajadarkskies.com](http://bajadarkskies.com), DBTC members receive a free star viewing), with its own observatory and telescopes for viewing. If you're looking to really get away from it all, the park has options for **camping** that start at around \$5 US a night, which will get you an area with a fire pit, trash cans, picnic tables and pit toilets. There are also a few rustic cabins available for rent. You can email the park for more information: [sanpedromartir@baja.gob.mx](mailto:sanpedromartir@baja.gob.mx).



### Where to Stay:

**Rancho Meling** ([www.ranchomeling.com](http://www.ranchomeling.com)) is one of the most popular accommodations in the San Pedro Mártir. With a plethora of activities (swimming, horseback riding, hunting, mountain biking, etc.) and family-style meals, it's a great base to use for the region.





# La Paz



*La Paz is a destination that has a little bit of something for everyone. Famous for its fishing, diving, water sports, and access to beautiful beaches and islands, this city showcases many of the highlights that Baja has to offer. There are a variety of land activities to enjoy as well (hiking, horseback riding, ATVing) as well as cultural and historical sites to visit.*

## What to Do:

No trip to La Paz is complete without a boat trip to **Isla Espiritu Santo** and the other neighboring islands. This will provide travelers with the opportunity to swim with sea lions, snorkel with tropical fish, and explore some of the deserted beaches and crystal clear bays. Other water excursions offer visitors the chance to swim with whale sharks or to take a fishing charter where you can try your luck catching dorado, marlin, pargo, roosterfish or tuna.

La Paz also has beautiful beaches that you can easily drive to. There are many to pick from, with white sandy shores and turquoise waters. Relax at favorites like **Playa Balandra**, where you can rent kayaks, or **El Tecolote**, where you can enjoy some ceviche and cervezas with stunning views.

In town there are historical sites and **museums** to visit. The *Museo de la Ballena* (Whale Museum) as well as the *Museo de Antropología e Historia* (Anthropology and History Museum) are popular spots. Or just walk along the **malecón** and enjoy the beautiful views of the Sea of Cortez and peruse the shops and restaurants.

## Where to Stay:

**Hacienda Paraiso** is a lovely B&B option for visitors (see page 8 for more information). Owners Richard and Laura will help guests book tours and will recommend the best restaurants and activities around La Paz. There are a number of resort options around La Paz as well. **CostaBaja** ([costabajaresort.com](http://costabajaresort.com)) is a lovely large resort with amenities on property for the whole family – a beautiful pool, beach access, golfing, yoga and a spa.

## What to Eat:

**Tailhunter Restaurant** ([tailhunter.mx](http://tailhunter.mx)) is popular for its seafood, margaritas and views (it's located right on the malecón). **Rancho Viejo** ([www.ranchoviejolapaz.com/](http://www.ranchoviejolapaz.com/)) is a favorite among locals and tourists for its extensive Mexican menu and late-night hours. **Tacos El Estadio** (on Guillermo Prieto and Independencia) is a great fish taco stand that's been in business for decades serving up delicious and cheap fish and shrimp tacos. The summer heat is the perfect excuse to enjoy a paleta or ice cream from **La Fuente**.





*Ensenada has beautiful beaches, great restaurants and plenty for everyone in the family to enjoy. What's even better is that just two hours south of the border, its proximity makes it an easy escape from southern California. Even in the months of August and September when temperatures make travel to southern destinations uncomfortable, Ensenada stays perfectly cool with ocean breezes and Pacific waters.*



## What to Do:

The **Mercado de Mariscos** seafood market, (also formerly known as the *Mercado Negro*) is a fun experience to see the freshly-caught fish and seafood that the region offers. Don't miss trying a fish taco from one of the stands right outside the market. This is arguably the home of the fish taco. The Mercado de Mariscos is right along the **Malecón** in Ensenada where you can walk along to take in the views of the harbor and the fishing boats coming and going out to sea. Also nearby is the **Plaza Civica** with the famous large gold heads of Mexican heroes Benito Juárez, Miguel Hidalgo, and Venustiano Carranza. Just to the east is **Calle Primera** (or Avenida Lopez Mateos) with lots of shops and restaurants.

Ensenada is known for its great surf spots and it's also a perfect place to learn. **Surf Ensenada** ([surfensenada.com](http://surfensenada.com)) is a great place to take a class for adults or kids, advanced or beginners. They provide the boards and wetsuits so all you have to do is show up and have fun. If you'd rather just have a relaxing beach day, Ensenada has lots of opportunities for that as well. **Estero Beach** is a beautiful spot to relax or enjoy a horseback ride on the beach.

One of the most famous sights in Baja, **La Bufadora**, is a natural geyser that shoots water up to 60 feet in the air. There are a number of food and souvenir stalls on the walk out to the famous blowhole. South of Ensenada, you'll find the popular park of **Las Cañadas** ([www.lascañadas.com](http://www.lascañadas.com)) where kids (as well as adults) will enjoy zip lining, canopy tours, water slides and swimming pools.

## Where to Stay:

**Estero Beach Hotel** ([www.hotelesterobeach.com](http://www.hotelesterobeach.com)) is a lovely option to the south of town. There's a nice hotel as well as an RV park (DBTC members receive a 10% discount at the RV park). **Las Rosas** and **Hotel Coral** offer more upscale accommodation for visitors as well as spa services. **Posada El Rey Sol** ([www.posadaelreysol.com](http://www.posadaelreysol.com)) offers affordable accommodations with a location walking-distance to the heart of town (DBTC members receive a 15% discount).

## What to Eat:

Often called the most famous street cart in the world, **La Guerrerense** ([laguerrerense.com](http://laguerrerense.com)) has seafood tostadas and ceviches that are unlike any flavors you've ever tasted before.

**Muelle 3** ([www.muelletres.com](http://www.muelletres.com)) has a nice location on the harbor and fresh ingredients and seafood. If the kids don't like seafood, **Geppetto's Pizzeria & Bistro** is a nice alternative with its friendly staff, convenient location and popular pizzas. You can't miss the famous breakfast at **El Rey Sol**. Young kids will love the Mickey Mouse pancakes and adults will enjoy the large buffet or the savory French or Mexican dishes.





# Baja Charity Corner: Eco-Alianza de Loreto, A.C.



While Baja California is a land of bountiful and precious natural resources, environmental protection was not something that had been an important factor until recent decades. Luckily, a number of environmental groups have stepped in to help raise awareness and facilitate education in order to preserve the peninsula's natural resources. Eco-Alianza de Loreto A.C. is one of those groups working to preserve the environmental heritage of Baja California Sur. The nonprofit was started in 2007 by a group of concerned citizens, and their continuing mission is to create healthy and vibrant communities through collaboration by empowering civil society and government to protect and conserve the natural and cultural environment by realizing Loreto's greatest assets are its natural resources and intrinsic beauty.

The amount of programs that Eco-Alianza has on their agenda is staggering and their effect is substantial. They're working on everything from sustainable fisheries, conservation programs and collaborations with the government to an abundance of education and outreach programs. Not only do the education programs reach children in the classroom, but the children are then in turn educating their parents. The entire community is becoming aware of environmental issues and the citizens are

becoming "stewards of their natural environment."

In one of their most recent and important accomplishments, Eco-Alianza facilitated Loreto becoming a sister city with Ventura, CA. The sister city alliance offers an opportunity for eco-tourism, conservation, and development that will contribute to the protection of the park and prosperity of Loreto. To take the initiative one step further, they are working on a Sister Park project linking the Bay of Loreto National Park with the Channel Islands National Park. "The Sister City program and the anticipated Sister Park program will promote collaboration among organizations and government agencies across international borders for the common good," said Linda Kinninger, one of the co-founders of Eco-Alianza. "We share a rich cultural history from the early peoples who settled these regions to the Jesuit and Franciscan Missionaries who established the California missions, and today where the economy base of both coastal cities is based on tourism."

The Sister City project will provide new opportunities by facilitating cultural exchange and expanding education opportunities for locals. An example of this is providing education and training for local fishermen in order to create new jobs and alternatives to fishing. "We firmly believe these new

opportunities will benefit present and future generations and protect natural resources for the long term," said Kinninger. "The lifeblood of Loreto rests on the conservation and protection of the ecosystem."

While the task is daunting, Eco-Alianza is charging full force with their efforts. Their work is nicely summed up by a quote that they believe in from Margaret Mead: "Never doubt that a small group of thoughtful, committed citizens can change the world; indeed, it's the only thing that ever has."

## How to help:

Eco-Alianza has a dedicated group of volunteers from the local community, adults and youth alike. Students participate in many of Eco-Alianza's outreach campaigns and events. To expand their volunteer program this year, Eco-Alianza and the Municipality of Loreto are working together to establish a Loreto Sister City Committee to work in conjunction with the Ventura Sister City Committee.

Eco-Alianza has two options to make a tax-deductible donation in the U.S.A., through the Amigos de Eco-Alianza Fund at the International Community Foundation, or the Friends of Fund at The Ocean Foundation. Both options with links to donate with credit card are on the home page of Eco-Alianza's website.

Eco-Alianza also gratefully accepts credit card or cash donations at their headquarters, The Community Center for the Environment, #3 Miguel Hidalgo, in downtown Loreto. You may specify your favorite program or give general support.

[www.ecoalianzaloreto.org](http://www.ecoalianzaloreto.org) 12



Photographs by Richard Jackson Photography, courtesy of Eco-Alianza



# BUEN PROVECHO: Mamut Brewery, Tijuana



By Jennifer Kramer  
[www.bajatheothercalifornia.com](http://www.bajatheothercalifornia.com)

The northern Baja craft beer scene is garnering a lot of attention these days, but there aren't many breweries that have physical tasting rooms. Mamut brewery, located just off of Avenida Revolución in Tijuana, is one of the few microbreweries with its own tasting room and this *cervecería* is definitely worth a visit.

Mamut is a microbrewery with dual personalities - there are two separate tasting areas with two separate vibes. One entrance to Mamut brewery is inside Pasaje Rodríguez. The *pasajes*, or passages, of Tijuana (of which Pasaje Rodríguez is the largest and most well-known) are renowned for their edgy art galleries, independent stores, coffee shops, and for being epicenters for the counter culture of Tijuana. The Mamut brewery in Pasaje Rodríguez is another place where people can get together

over a beer to sit in the *pasaje* and take in the street art and bohemian atmosphere.

But there's another side to Mamut (literally) if you walk outside the *pasaje* and out around on 3<sup>rd</sup> street (essentially on the back side of the Mamut in the *pasaje*). There, tucked away between the hustle and bustle of dentist offices and shoe stores, you'll find an unmarked door with a white archway and the address, "8161" above the doorway. This marks the entrance to a stairwell that will take you up to the second floor where you'll find another Mamut. This Mamut has a completely different feeling from the Mamut down in Pasaje Rodríguez. It's spacious and light with high ceilings, cool artwork adorning the walls and big arched windows that lead out to the rooftop patio. Out on the patio, you'll find wooden tables and salacious views of Tijuana and all its glory. The vibe is serene and relaxed and on a nice day, the outdoor patio is divine – a little

slice of tranquility in the middle of downtown Tijuana. There's a hip crowd consisting of people of all ages, from both sides of the border.

And guess what? The beers are really good too. While a lot of craft breweries in Baja are still gaining their footing and experimenting with their beers, Mamut seems to have already developed distinguished tastes with rich flavors. Not only is the quality of the beers impressive, but the variety of the selection is as well. The tap menu ranges includes Blonde Ales, Belgian Wheat beers, Double Red Ales, IPAs and Double Browns. The Belgian Dark Strong is a personal favorite (rich and delicious) as is the IPA. Don't worry, in addition to the regular 16 or 12 oz. beers, there are 8 oz. sizes available for 20 pesos (about \$1.30 US) so you can try a wide range.

And when you get hungry, you don't need to go far. The food menu includes wings, burgers, hot dogs and the specialty – delicious gourmet pizzas. Buen Provecho!



**Mamut Cerveza**  
[www.mamutcerveza.com](http://www.mamutcerveza.com)  
Mon – Thur: 10am-11pm  
Fri-Sat 10am – 11:59pm  
Closed Sundays  
011-52-664-685-0137  
Calle 3RA #8161,  
Zona Centro, C.P. 22000 Tijuana  
GPS N32.53389, W117.03767 13



# TAKING THE FERRY FROM BAJA TO MAINLAND



By Jennifer Kramer

If you're on a road trip through Baja California and you'd like to head over to Mainland Mexico, an excellent option is to take the ferry. On a recent trip down the peninsula, we took the ferry from La Paz to Mazatlan (with our car) on Baja Ferries. The 20-hour journey was much shorter and more cost-effective than it would have been to drive all the way back up the peninsula to cross over to mainland in the north. There's very little information online in English about taking the ferry, so here's our experience and some insider tips.

The car and passenger ferry departs from Pichilingue in La Paz to Topolobampo and Mazatlan in Mainland Mexico. Be aware that ferries only depart for particular cities on certain days, so make sure to check the schedule on the Baja Ferries website ahead of time. For other options on the

peninsula, there is also another ferry service that takes travelers from Santa Rosalia in Baja California to Guaymas in Mainland ([www.ferrysantarosalia.com](http://www.ferrysantarosalia.com)).

The first step to take the ferry from La Paz to mainland was to purchase tickets. You should do this a few days in advance. There are various Baja Ferries offices around La Paz where you can purchase tickets. We went out to the ferry terminal in Pichilingue to purchase our tickets at the office there (in part because we wanted to check out the terminal to be more familiar with it before the day of the ferry ride). You can also purchase tickets online on the Baja Ferries website, but they are lacking a lot of information on the website and there are things you may want to talk to a real person about. It's much more advisable to go to an office in person to make your ticket purchase. You will need to have your passport with you, and if you are also taking a vehicle

on board, you should bring the vehicle and will also need to show your temporary importation permit for your vehicle. If you do not already have your car import permit, you can purchase this at Pichilingue (more info at [www.discoverbaja.com/go/crossing-border-mexico/#permits](http://www.discoverbaja.com/go/crossing-border-mexico/#permits)). You may use a credit card to make your purchase for ferry tickets.

If you are taking your vehicle on board the ferry, they will measure it to see how much it will cost you. The ticket for the driver of the vehicle is included in the price of the ticket for the vehicle. Any other passengers will need to pay a separate ticket fee. These tickets will get you the standard passenger fare. This means you will get a seat on the ferry (very similar to a plane seat) in a room where they show movies.

*Continued on next page*



## Ferry schedule as of June 2015:

### La Paz to Topolobampo

Monday to Friday at 2:30 pm

Saturday at 11:00 pm

### Topolobampo to La Paz

Monday to Friday 11:59 pm

Sunday at 11:00pm

### La Paz to Mazatlán

Tuesday, Thursday and Sunday at 5:00 pm

### Mazatlán to La Paz

Monday, Wednesday and Friday at 4:00 pm



*Continued from previous page*

(Note that the movies play all night long. Take earplugs if you choose this option and you actually want to sleep at night.) If you are traveling the longer route to Mazatlan, it's highly advisable that you splurge and spend an extra \$50 (more or less) for a private cabin. The cabins sleep up to four people on bunk beds, have a desk and chair, four life vests and have very nice bathrooms, complete with a shower with great water pressure. This way you get a bed to sleep in and have your own private bathroom to use (the public restrooms on the ship are in bad shape by the end of the journey). There are cabins with windows and without windows. Specify your preference when booking (they will not ask you your preference, but speak up, especially if you tend to be slightly claustrophobic in rooms without windows). If not all of the cabins are booked ahead of time, they will also sell cabins to people once on board the ferry, although the price will be more expensive than if you had booked the cabin in advance.

If you do not already have your temporary importation permit for your car, you should take care of this before purchasing ferry tickets. Note that car importations are not required in Baja but are required in Mainland Mexico. The office to get this permit closes early in the afternoons, so plan on taking care of this one morning. See [www.discoverbaja.com/go/crossing-border-mexico/#permits](http://www.discoverbaja.com/go/crossing-border-mexico/#permits) for more information.

A few days after purchasing our

tickets, prepared with Dramamine, our ferry tickets, car importation permit and all of our belongings, we arrived at the ferry terminal three hours early, as advised when we purchased our tickets. We drove the car to the *zona de revision* (inspection zone) where they checked the car for contraband and checked our car importation paperwork and our ferry tickets. (Note that you will need to show your ferry tickets multiple times during the boarding process, while on the ferry, and all the way through the debarking process, so it's best to keep them on you and handy at all times).

We then drove over to a scale where they weighed the vehicle and we had to pay the port fee. They did not warn us about the port fee when we purchased our tickets, but it's a mandatory fee the day that you take the ferry that must be paid in cash. It was 153 pesos for vehicles (76 pesos for motorcycles, 211 pesos for large semi-trucks or moving trucks under 49 feet and 254 pesos for large semi-trucks over 49 feet). We then pulled into a parking area to wait. Since we had arrived early, we had a lot of waiting to do. This will give you some time to arrange your bags and things if you haven't done so before hand. You will not have access to your vehicle during the ferry ride. Therefore, you will need to take the belongings that you want with you for the duration of the ride. Also note that there are many flights of narrow stairs that you will need to navigate on the ship, so taking a suitcase with wheels, will not only be useless, but it will be a hassle. Better to

take the few things you need with you in a bag you can carry on your shoulder.

At this time, any passengers other than the driver of the vehicle will need to go into the ferry terminal building in order to wait and board with the other passengers. They only allow the driver of the vehicle to drive onto the ship in the vehicle.

In the passenger ferry building, passengers will wait in the waiting room until they call boarding for the ferry. You will go through *aduanas* (customs) where they will x-ray bags. If you have a suitcase and you do not have a cabin, you will need to check your suitcase. Make sure you have everything you will need for the trip with you in a smaller bag or purse. If you have a cabin, show them your cabin ticket and they will let you pass with a suitcase. You will board a shuttle that will take you from the terminal over to the ferry where you will climb up a number of flights of steep and narrow stairs to arrive at the reception area where you will take a seat or get assigned your cabin (they ask for an ID as collateral for the cabin key).

When it's time for the vehicles to load, the drivers will continue over to the ferry and drive the car to the upper decks to park the vehicle. Ferry workers will strap down the vehicles after the drivers vacate the cars and head onto the passenger areas of the ferry. If you are taking a motorcycle, you will need to bring your own straps to strap down your motorcycle.

*Continued on next page*





Continued from previous page

Once on board, settle down and relax for the journey. The cafeteria was nice with tables and a TV. There are snacks and beverages available at all times for purchase and the prices are very reasonable (They say that no outside food or beverage are allowed on board, but they were not checking bags). There was also an outdoor area on the upper deck, *El Parque*, where there were benches and a small concession stand with some sodas, beers and snacks. This was the only area on the ferry to get some fresh air. We caught a beautiful sunset as we were sailing out of the La Paz area.

Two meals - breakfast and dinner - are included with your ferry ticket (this is one of the times that you need to show your ferry ticket so take it with you to the cafeteria when it's mealtime). Drinks are not included with the meals, so if you want a water, juice, soda or beer, you'll need to have some pesos with you.

**BAJA FERRIES**  
[www.bajaferries.com.mx](http://www.bajaferries.com.mx)  
**MEX phone:**  
**1-800-FERRIES**  
**(337-7437)**

**BAJA FERRIES FARES FOR TOURIST VEHICLES  
 (BELOW) AND PASSENGERS (BELOW RIGHT). ALL  
 PRICES ARE IN PESOS**

UNIDADES TURÍSTICAS		
*Tarifas en viaje sencillo/ INCLUYE operador e impuestos		
	TOPOLOBAMPO	MAZATLÁN
Motocicleta 	\$1,800	\$2,100
Automovil Hasta 6 mts 	\$2,080	\$2,500
Van, Subur- ban, Pick up Hasta 6.4 mts 	\$2,980	\$3,600
Van Sprinter Hasta 9 mts 	\$6,350	\$8,330
Auto con remolque Hasta 9 mts 	\$5,500	\$8,700
Autobús Hasta 13 mts 	\$8,100	\$11,600
Motorhome Hasta 10 mts 	\$8,400	\$16,200
Pick-up con camper o Mini Motor- home 	\$6,350	\$8,330

## Other Things to Note:

•While a temporary car importation permit is not necessary while in Baja California, it is required in mainland Mexico and you will need to get one before taking the ferry. You can obtain one in Pichilingue in La Paz. The office closes early in the afternoon, so you will need to go in the morning. See [www.discoverbaja.com/go/crossing-border-mexico/#permits](http://www.discoverbaja.com/go/crossing-border-mexico/#permits) for more information.

•Discover Baja does offer insurance for Mainland Mexico and in some cases, you may already be covered with the policy that you have. Check your Mexican insurance policy (or give us a call at Discover Baja) to make sure that your insurance policy covers you for full territory and that you have sufficient liability to cover you in Mainland Mexico. We can easily upgrade your policy if you are not currently covered.

•The ferry we were on was an old British boat and therefore had European outlets, with no U.S. outlets except for the shaver outlet in the bathroom of the cabin. Make sure that you fully charge any phones, tablets, etc before boarding the ferry. If you have a travel converter or a portable phone charger, take them with you.

•If you are crossing with a pet, they will need to have a carrier. They will be put into a separate area with other pets and will be in their carriers for the entire journey.

PASAJE			
	TOPOLOBAMPO		MAZATLÁN
	DESDE	HASTA	
ADULTOS	\$970	\$1,350	\$1,102
MENORES (de 3 a 11 años)	\$485	\$665	\$551
ADULTOS (INSEN)	\$920	\$1,300	\$1,052
COSTO DE SERVICIO ADICIONAL			
Clase Cabina De 1 a 4 pasajeros.	\$790	\$890	\$790
Clase Cabina TV De 1 a 4 pasajeros.	\$920	\$1,100	No aplica



**DISCOVER BAJA MEMBERS, WELCOME TO DON EDDIE'S**  
**Hotel, Restaurant, Bar, Sportsfishing, Kayaking, RV Park, Camping**  
***Your home away from home on the bay of San Quintin, Baja***



**RV PARK:** We have 20 full hookup spaces, 10 facing the bay, 10 inside the hotel parking lot. We also offer bathrooms and hot showers to all RV and camping customers.

***\$15.00 dollars per day. Stay 5 days, get 2 free days! Stay 3 weeks, get 1 free week! (other discounts do not apply)***

**DISCOVER BAJA MEMBERS RECEIVE A 15% DISCOUNT ON RV SPACES AND 10% DISCOUNT ON MEALS!**



**RESERVATIONS: 1-866-989-6492 (US)**

**[doneddie@hotmail.com](mailto:doneddie@hotmail.com), [marqueztony@hotmail.com](mailto:marqueztony@hotmail.com), website: [www.doneddies.com](http://www.doneddies.com)**



**PARADISE FOR SALE IN MULEGE!**

Paradise is for sale by owner located in Mulege on the Sea of Cortez at the mouth of Conception Bay, 8 miles south of Mulege. Approximately 1/3 of acre with a fedicomiso (ownership). Dwelling for camping, 3500 gallon pils for water, extra large propane tank, solar. Asking US \$185,000 or best offer. Contact 760-889-4888 or sherylkaonis@sbcglobal.net or slgordinier@sbcglobal.net

**PROPERTY FOR SALE IN SAN MIGUEL DE COMONDÚ:**

A lot with a producing avocado orchard, equipped with aseguías (irrigation channels), approximately 1700 square meters in size. San Miguel de Comondú is located two hours on paved road from the port of Loreto. It is a quiet little town for vacationing and relaxing. The listing price is \$65,000 U.S., the first payment being \$30,000 U.S. and the remainder in two payments. Call or text Alberto Cota Murillo, 011-52-613-114-7751.

