

The Free Road Detour to Ensenada



We've been getting a lot of questions about the free road detour between La Misión and Ensenada due to the collapse of part of the scenic toll road at Salsipuedes in December 2013. Traffic is still being rerouted inland on the free road from La Fonda to San Miguel. The detour is easy to follow and takes about 30-40 minutes. We recommend taking this route as opposed to driving out of your way to go through Tecate. The scenic toll road is expected to reopen again in August or September.

The road is well-paved throughout (the construction at the southern part of the detour is now complete). They have installed new quard rails along the road and are working on installing more.

Keep in mind the road is two lanes and can be steep and windy at times with no shoulder. Have patience, drive alertly and only drive during daylight hours. They are now rerouting most trucks through Tecate on MEX 3, so there is no longer a problem with getting stuck behind slowmoving semi trucks.

If you need local access to Punta Piedra, Baja Seasons, La Salina or Bajamar, the authorities will grant you access on the toll road to those destinations.

We've put together some information and step-by-step photo directions for the detour that you can follow here: bit.ly/1nUtgRP

PEMEX PRICES:

Magna: \$3.61/gal Premium: \$3.79/gal Diesel: \$3.74/gal

PESO EXCHANGE RATE:

\$13.26 to \$1 U.S. dollar

From the DBTC Office

Spring is in the air and that means it's time to get down to Baja! The cactus are blooming, the fish are biting and adventure is calling.

-Discover Baja is doing insurance and FMMs for more and more groups headed down to Baja. If you have a group, call the office to find out about our special group membership rates.

-Check out the Discover Baja Blog or follow us on social media to stay up to date on the best of Baja.

Let's Baja!

Hugh, Carol, Jen, Maythé & Monica













Looking for a last-minute Baja escape? We had one last spot open up on the March 12-17 Graham Mackintosh Gray Whale trip. It promises to be the adventure of a lifetime. Email us at ask@discoverbaja.com

ON OUR RADAR FOR MARCH



MARCH 1-4 Carnaval

•The carnaval celebrations continue until

Fat Tuesday on March 4th this year. San Felipe, Ensenada and Rosarito are having their own festivities, while the famous celebrations in La Paz are renowned for the parades, music, dancing and ornate floats and costumes.

MARCH 9 Daylight Savings

•Time to spring ahead one hour in California and in Baja Norte. Baja Sur remains on standard time until they spring ahead on April 6th. Now you have an extra hour for snorkeling, surfing, hiking, fishing and exploring the peninsula.



MARCH 15 Grammy Jammin' with the Mariachi Divas

- •Rosarito Beach Hotel
- •Tickets \$10. \$15 VIP
- •Come join the party, concert and celebration with the two-time Grammy award winners, the Mariachi Divas. All proceeds benefit the Rosarito Boys & Girls Club.
- www.clubrosarito.org

MARCH 17 St. Patrick's Day

•You may be surprised to hear that St.



Patrick's day is a holiday celebrated in Mexico. "Los San Patricios" were a brigade of Irishmen who fought for Mexico in the Mexican American War. On St. Patrick's Day, ceremonies are held to honor their valor. Erin go bragh!



MARCH 20 First Official Day of Spring

•Spring is one of the best times of the year to head down to

Baja. The weather is perfect, the fish are biting, and the margaritas are always waiting. Check out what the DBTC staff members recommend in Baja this spring on page 9.

MARCH 28-29 San Felipe Blues & Arts Fiesta



- •The 8th annual
- celebration of blues music and arts
- •Get ready to dance to music, take in the talent of local artisans and enjoy the Baja sunshine
- •\$20 for Fri., \$24 for Sat, \$40 for both
- www.bluesandarts.com



Calling all anglers! The Port of San Diego's Day at the Docks will take place on Sunday April 13th from 9am-5pm at San Diego Sportfishing Landings in Point Loma. Don't miss the West Coast's largest public celebration of sportfishing.

Discover Baja will have a booth and will be giving away free gifts to members who stop by to Great food, entertainment, say hello or renew DBTC membership.

You can look forward to the following:

- -The latest fishing tackle presented by the industry's leading manufacturers
- -How-to seminars by expert fishermen that reveal secrets

on improving both technique and results

- -Anglers can test their skills at casting contests held throughout the day
- -Sportfishing captains will showcase their vessels and stand ready to discuss plans for the upcoming season
- -Boat rides on San Diego Bay.

fishing seminars, open house aboard sportfishing boats, kid's fishing, contests, prizes and more! It's a day of free fun for the whole family. See you there.

For more information: www.sportfishing.org/DAD00/ dad2014.html



JOURNEY DOWN BAJA 2014 CALENDAR!

The Baja Calendar is back and it is a treasure! The Baja Jims, Jim Hendricks and Jim Cline, have teamed up again to bring you a gorgeous, visual journey down the peninsula. Featuring twelve full page photographs and more inset photos, the calendar begins in Tecate and takes you all the way down the Baja peninsula to Land's End in Cabo. When you can't be traveling in Baja, this calendar will remind you of what you're missing. Perfect for your home or office and an absolute winner as a gift. Softcover, 14" X 11". \$16.95 \$8.50

Call 800-727-2252 to order yours today!

TEMPORAY AND PERMANENT VISAS

Since new immigration laws took effect at the end of 2012, there's been a lot of confusion over Mexican visas for non-Mexicans living in Mexico. The terms FM2 and FM3 have been replaced with temporary resident and permanent resident visas. For new visas, the process must now be started at the Mexican consulate in the U.S. We've got



step-by-step directions if you're looking to get a temporary or permanent visa for Baja. Visit our blog at bit.ly/1ocjOto

Of course, if you're only traveling in Baja for a few weeks or months, you just need an FMM tourist permit. Discover Baja is the only source for prepaid FMMs, so give us a call at 800-727-2252 or see our page www.discoverbaja.com/fmt.html for more information.



OUR LOCAL: Wendy Wilson **TOWN:** Loreto **HOW LONG:** 16 years **OCCUPATION**: Former DBTC Office Manager

What are some of the best activities Any good shopping? to enjoy in San Felipe?

Fishing, kayaking, snorkeling

What's the best street food?

El Rev del Taco has the best fish tacos. There are also night-time hot dog stands that are great!

And your favorite sit-down restaurant?

Orlando's, Sabor and Café Olé for Mexican food. Mita Gourmet is wonderful for Italian. Domingo's is a good steak house.

What are some of the best hotels in the area?

Mision Hotel on the malecón, Coco Cabañas, Desert Inn, Loreto Bay Inn in Napoló.

What are the best beaches to visit?

There are beautiful white sandy beaches on Coronado Island. A good snorkeling beach is at the Loreto Bay Inn Hotel in Napoló.

Any popular nightlife or entertainment?

There's a gringo hang-out bar, Augie's, on the malecón.

Conchita's Curios for furniture, textiles and Mexican Talavera dishes. Gecko's Curios has the best selection of the finest crafts from Mexico. Tony's Silver has Talavera pottery, Huichol beadwork, metal art pieces and silver jewelry.

Are there any internet cafes or wifi spots in town?

Most of the outside cafes have wifi

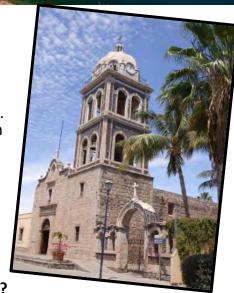
What's the best time of year to visit? April, May and October for the best weather. The summer is good for fishing.

Annual events that are worth making a trip to Loreto?

The Anniversary of the Mission of Loreto is on October 25th and there are lots of fiestas around town. If you're a fisherman, there are fishing tournaments in June and July.

Things people shouldn't visit Loreto without seeing or doing?

The Loreto Mission and museum as well as the San Javier Mission. Don't miss taking a panga ride to Coronado Island.







in Tijuana. Cardini was an Italian restaurateur who lived in the U.S. but also had restaurants in Tijuana to avoid the restrictions of prohibition. The rumor mill runs amok with stories about whether it was Cardini himself who actually created the salad or whether it was his chef, Livio Santini. The story behind the creation remains a mystery as well. Those in the Caesar Cardini camp believe that on the 4th of July, 1924, the restaurant was so busy that they ran short of food. Cardini didn't want to disappoint patrons so he concocted the salad with food that we had left in the kitchen and served it up tableside to add some flair. Those in the Livio Santini camp claim that it was Santini's mother who actually came up with the original recipe.

Today, Caesar's restaurant gives credit to both Cardini and Santini. The restaurant is now owned by the Plascencia family, who own multiple other restaurants in Tijuana, Ensenada and San Diego, and are leaders in the Baja Med cuisine movement that has people flocking to eateries in northern Baja right now.

Caesar's has Bistro-style décor and walls that are plastered with Av Revolución 1927. Zona photographs of vintage Tijuana and the famous Hollywood set that used to fraternize there. The Caesar salad is still made tableside. Other delectable and sophisticated dishes such as duck with orange sauce, lamb shank and salmon wellington are on the menu. The staff is

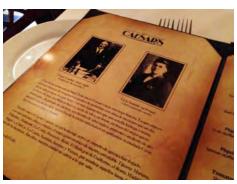
friendly, the atmosphere is upscale but approachable and the food is delightful.

Who really made the original Caesar salad? The world may never know. But while the jury is still out on the details of the origin of the salad, there's one thing that everyone can agree upon: it's delicious.

Hotel Caesar's Centro, 22000 Tijuana, Baja California. Mexico 011 52 664 685 1927 www.caesarstijuana.com MAP

For more Baja eats and drinks: bajatheothercalifornia.com









CREATIVE POSSIBILITIES

Baja Rancho Art invites you to explore creative possibilities in the ranchos and wine country of Valle Guadalupe, our "studio of the south" for weekends of creativity, wine tasting, horseback riding and relaxation.

Our next trip leaves on a Thursday afternoon for beautiful Rancho La Bellota and returns Sunday afternoon. Arrangements can be made for guests who need to arrive on Friday evening if necessary.

THIS TRIP WILL INCLUDE:

- Transportation to and from the U.S./Tecate border
- Accommodations at Rancho La Bellota, Baja California, just 50 miles south of the Tecate border
- Lodging and all meals at the ranch
- A winery visit in Valle Guadalupe, Mexico's premier wine region
- A trail ride on ranch horses, no experience necessary
- Creative time at the winery and at beautiful Rancho La Bellota

Celebrating artists and artmaking within Baja California

UPCOMING EVENT April 3-6, 2014

Weekend Painting and Photography Workshop in Beautiful Baja California

Space is limited! For travel arrangements, pricing, sample itineraries or information about this art workshop, please visit BajaRanchoArt.com or contact us at BajaRanchoArt@gmail.com.

To learn more about Rancho La Bellota, visit **BajaRancho.com**.

Thanks for visiting our sites and we hope to see you at the ranch soon!



By David Kier

Mission San Luis Gonzaga is on the Magdalena Plain of Baja California Sur. In 1721, it was originally established as a visita, or satellite visiting chapel of the mission of Los Dolores Apaté. The Guaycura Indian name for the oasis was Chiriyaqui (Chiriyaki). On July 14, 1737, the visita was elevated to mission status with the arrival of Jesuit Padre Lamberto (Lambert) Hostell. The mission was named after Don Luis de Velasco, who providing 10,000 Mexican pesos for its founding. This mission was usually referred to simply as 'San Luis' in most letters and reports of the time.

Padre Hostell was not able to remain at his new mission after its founding because of an emergency at San José del Cabo. His time away lasted from August 1737 to November 1740. Hostell returned to his new mission after that absence, but traveled often to Los Dolores to assist Padre Guillén. The Guaycura tribes of the Magdalena Plain were scattered about to such a degree that Hostell's first order of new business was to establish three pueblos that included his mission and two visitas. One visita was called San Juan Nepomuceno and

the other was called Santa María Magdalena (on the bay of the same name). A fourth visita was planned, and was to be called Santa Trinidad.

In 1744, the Jesuit Visitador General was Padre Juan Antonio Balthasar and he made a routine tour of the California missions. He reported the neophyte population at San Luis as being 488. Balthasar also noted that Padre Hostell was attempting to establish a mission at Magdalena. that a new missionary be sent to assist Hostell to open Magdalena. An where he planted cabbage, melons, additional Jesuit in California would also allow Hostell to assist his old companion Padre Clemente Guillén, at Los Dolores. This proposed mission on the great Pacific bay never materialized. Padre Hostell was later sent to Los Dolores and replaced an ill and dying Padre Guillén. Padre Juan Javier Bischoff replaced Hostell at San Luis Gonzaga from 1746 to early 1751.

Padre Jacobo (Johann Jakob) Baegert arrived on May 28, 1751 and would remain at San Luis Gonzaga for 17 years. When Baegert arrived he found the site in somewhat of a ruined state. Bischoff had left sometime before Baegert arrived and a storm collapsed the

small church there. Two other huts were all that stood at the mission to serve for storage and a residence. The new padre began to remodel his house by adding windows to let in light, a tiled roof, and whitewash the walls. It was such a dark room. Baegert called it a 'cave'. The handsome cut stone church that remains intact to this day was constructed from March of 1753 to December of 1758.

Balthasar suggested to his superiors Baegert had an aqueduct made from the mission spring to a small plot turnips and sugar cane. Later he planted wheat and corn, but the water was limited and the dry climate restricted production. Plagues of locusts also frequently destroyed crops. The desert surrounding the mission provided great quantities of the pitahaya cactus fruit. One variety ripens from June to August and another ripens in November and December. Baegert would sometimes serve pitahayas with wine poured over them, on a china plate, and pretend he was eating strawberries back in Germany. Goats, sheep and cattle were raised at the mission along with horses and mules.

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Baegert and his Jesuit brothers were all forced to leave their missions and return to Europe. The 16 Jesuits all left California soil on February 3, 1768. Baegert wrote a most detailed account of his mission experiences and of the native Californians and it was published in 1772. An English translation was published in 1952 under the title, 'Observations in Lower California.'

When the Franciscans assumed operations of the California missions. in April 1768, a report gives the

population of San Luis Gonzaga at 310. Padre Andrés Villaumbrales was Jesuit priests was difficult enough, the new Franciscan missionary at San Luis Gonzaga. However, Villaumbrales was not there long before his mission was closed. Spain's new Visitador General, José de Gálvez, decided to populate the rich agricultural lands of Todos Santos, far to the south, with the neophytes of San Luis Gonzaga and Los Dolores. On August 20, 1768, San Luis Gonzaga mission was abandoned and its neophyte Indians joined those of nearby Dolores in a forced relocation, far from their

ancestral homeland. Losing their but leaving their native territory was a devastating blow to the Guaycura Indians.

To locate the mission of San Luis Gonzaga, take a 23 mile graded dirt road east from Highway 1, beginning about 10 miles south of Ciudad Constitución. A small village is located at the mission oasis. Ruins of other buildings date back to the years when this was a large cattle ranch and a rest stop on the Camino Real to La Paz.

David Kier is co-author of 'The Old Missions of Baja & Alta California, 1697-1834'. The book is available for purchase at the DBTC offices (call 800-727-2252). You can follow along with the series to learn about the history of all of the Baja California missions on the DBTC blog and in future newsletters.



NEWLY OPENED: THE POINT AT CALAFIA

A new restaurant. The Point, has opened up at the historical Calafia Hotel. There's an outdoor patio and an indoor space, all with views overlooking the ocean. We popped in for happy hour (which actually goes all day) and enjoyed \$2 Modelo's on draft and a few tasty appetizers. There's a large selection of burgers and seafood on the menu. The atmosphere is relaxed and welcoming.

There's also a back room, appropriately called "The Joint," with another bar and cabaret tables facing a stage where musicians, DJs and karaoke provide entertainment on a regular basis at night.

The rest of Calafia has not been remodeled yet. Don't be discouraged by having to pass through the old town plaza and hotel (which haven't been updated in decades) to get to The Point. Wifi is available. Open every day except Tuesday. Cash only.

www.facebook.com/ThePointAtCalafia





I'm learning how to surf and can't wait to explore surf spots in northern Baja. My brother has been surfing the peninsula for years, so I'm hoping he'll show me some of his secret spots. Brother, are you reading this? -Jen

My family is headed down to San Ignacio to see the gray whales for the first time. We can't wait to get up close and personal with the gentle giants. - Monica





I'm fascinated by the history of the Spanish missions in Baja. I'd love to visit the sites of them all. There were 27 in total on the peninsula so it may take a while! - Maythé

One of the best things about springtime in Baja is the wild flowers that bloom in the desert. We saw hundreds of blooming Cardon cacti one year in Santa Marta (a 1 ½ hour drive east from San Ignacio on a well-graded dirt road into the Sierra de San Francisco mountains). Just outside Santa Marta are the Palmarito cave paintings, which are beautiful. It's a great area for a spring adventure. -Carol

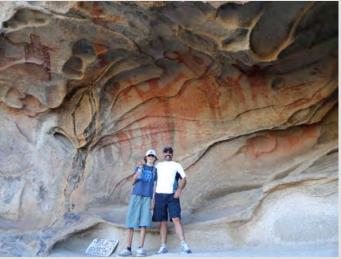
When I think of springtime in Baja, I always think of a camping trip to Gonzaga Bay with friends fifteen or so years ago. We camped in our VW Westfalia at Punta Final and, with the kids, had a fun time on the beach that connected to "Snoopy Island" at low tide, as well as swimming, boating and fishing the time away. For great Baja relaxation and enjoyment, where you practically have the beach to yourself, Gonzaga is the place. And now, with the pavement nearly completed from San Felipe to Gonzaga, not to mention a cerveza hilada awaiting you at Alfonsina's, when do we go? -Hugh



Why We Baja: Member Travel Photos

"My son and I recently went down to Baja and spent eight days exploring and having a great father/son bonding experience. We fished, hiked, camped, kayaked and generally had a great time. From Bahia de Los Angeles, we headed down to San Francisquito and over to Guerrero Negro...and then came home. Camping with my family in stunning places with total solitude is 'why we Baja.' To paraphrase Billy Joel, 'When will you realize...Baja waits for you...' Great time had by all!" -Roberto Gutierrez





Why do you Baja? Is it for the taco stand you can't get enough of? The father/son fishing trips? The encounters with nature and wildlife that you can't get at home? Or the peaceful moments before the sun goes down when the whole world is aglow? Email us your "Why We Baja" photo moment and we may publish it in the next newsletter. Or, if you Instagram, follow us @discoverbaja and tag your photo with #whywebaja

PROPERTY FOR SALE IN SAN MIGUEL DE COMONDÚ: A lot with a producing avocado orchard, equipped with asequias (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. The seller is Alberto Cota Murillo, whose cell phone number in Loreto is 613-114-7751.

CASITA IN TRIPUI - Beautiful, completely-furnished, turn-key house available in Tripui, south of Loreto. Space A-19, with parking and patio in front and cactus garden in the back. Living area has two-ton air conditioner and four ceiling fans. Includes TV-VCR, Telmex telephone, landline with internet connection.

Bedroom has walk-in closet, and full bathroom with tub. Lots of storage, drawers, bookcase, leather sofa with end tables. Kitchen area has two refrigerators, chest freezer and gas stove top. Dining area has tile table with six chairs. Mexican dishes and pots and pans included. Detached brick bodega with hot water heater, washer and dryer, sink, toilet and plenty of storage space. Just \$69,000 USD. Local phone 133-0504, or US phone 619 467-5958.