



Baja Bits & Bytes

NEWS AND UPDATES FROM DISCOVER BAJA TRAVEL CLUB

JUNE 2013

June Swell Alert

Scorpion Bay Surfing & Fishing Club reports to Discover Baja that another swell is heading Scorpion's way and is expected to start showing on Wednesday, June 5th.

As of now they are calling for it to be double overhead on Thursday and Friday with swell in the overhead range as late as Sunday.

Summer is here and now is the time to head south of the border. Check out our website at www.scorpionbayclub.com for info about accommodations or you can reach us by email at info@scorpionbayclub.com or by phone at (858) 551-4900 to make a reservation.



BAJA BASH Helps WiLDCOAST Celebrate the Best of Baja

Join WiLDCOAST on June 15, 2013, at the Port Pavilion in San Diego, as they host the 2nd Annual Baja Bash! This fundraising event will celebrate the best food, beer, and wine from both San Diego and Baja California, and highlight WiLDCOAST's conservational successes on both sides of our shared coastline.

This year WiLDCOAST will be honoring lucha libre icon El Hijo del Santo as a defender of the ocean and marine life, as well as chef Javier Plascencia, for leading Baja's gastronomic revolution, with a sustainable message. San Diego's own and nationally recognized B-Side Players will be their featured musical guests.

PLEASE JOIN US FOR A SPECIAL EVENING

FEATURING A SUNSET COCKTAIL RECEPTION, BAJA-INSPIRED CUISINE, AND A PERFORMANCE BY LATIN ALTERNATIVE ROCKSTARS B-SIDE PLAYERS!

SATURDAY JUNE 15 2013 6-10 PM PORT PAVILION AT THE BROADWAY PIER

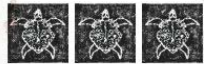
TICKETS ARE \$75 AND INCLUDE

**LIVE MUSIC BY
B-SIDE PLAYERS**

**THE BEST OF BAJA
FLAVORS MENU**

WINE & BEER

SILENT AUCTION



HONORING OCEAN DEFENDERS

WE WILL ALSO HONOR OUR 2013 OCEAN DEFENDERS, WHO WORK DAILY TO HELP US CONSERVE OUR PRECIOUS COASTS AND OCEANS!

ICONIC MEXICAN WRESTLER SUPERSTAR EL HIJO DEL SANTO, FOR HIS TIRELESS EFFORTS SPEAKING ON BEHALF OF THE OCEAN AND MARINE LIFE.

WORLD-RENOWNED CHEF, JAVIER PLASCENCIA, FOR LEADING BAJA CALIFORNIA'S GASTRONOMIC SUSTAINABLE REVOLUTION.

FEATURED CHEFS

DREW DECKMAN OF DECKMAN'S SAN JOSE

FLOR FRANCO OF INDULGE CONTEMPORARY CATERING

MIGUEL-ANGEL GUERRERO OF LA QUERENCIA

JASON KNIBB OF NINE-TEN

JAVIER PLASCENCIA OF MISION 19

CHAD WHITE OF PLANCHA BAJA MED



BAMKO



The Baja Bash will bring together the best flavors of the region, as they feature 8 chefs from both sides of the border, including: (from San Diego) Flor Franco of Indulge Catering, Jason Knibb of NINE-TEN, Todd Nash from Blind Burro, Chad White of Plancha Baja Med, and (from Baja California), Drew Deckman of Deckman's San Jose, Miguel-Angel Guerrero of La Querencia, and Javier Plascencia of Mision 19.

Also featured will be beer courtesy of Stone Brewing Company, Green Flash Brewing Company and Cucapá, as well as a selection of regional wines, and the support of the Tijuana Culinary Art School.

Tickets are \$75 per person, including food, drinks, and entertainment, and are available at <http://www.wildcoast.net> or call us at (619) 423-8665 x200. Reserved tables are also available for groups of 8.



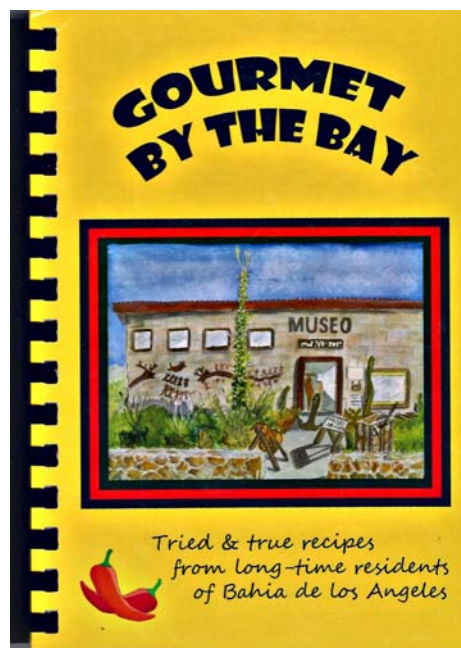
NEW BAJA COOKBOOK NOW AVAILABLE

Have you been waiting for new recipes for some tasty Baja food? Well, wait no longer.

Residents of Bahia de los Angeles have published a new cookbook featuring some of their favorite recipes.

Gourmet by the Bay features hundreds of recipes from some standard Mexican dishes like Chile Rellenos Casseroles (but L.A Bay-style) to unusual treats like Taco Soup, Buried (in the sand) Turkey and Kahlua Flan.

Hardcover with convenient spiral binding (to lay flat when open), 142 pages with eight sections separated by heavy colorful dividers with paintings by local artists, approximate size 6" X 9".



This would be a wonderful addition to your cookbook shelf, or a perfect gift for graduations, Fathers Day, birthdays, anniversaries, or perhaps a hostess gift. Available in the Discover Baja office this month for a special introductory price for members of \$17.50 plus tax and shipping, if necessary. Most of the proceeds from sale of the book go to the Bahia Museum of Natural History and Culture, located in the middle of town. Call 800 727-2252 to order.

Paradise Found -- South of Rosarito

Looking for paradise? You can find a healthy dose of it just south of Rosarito Beach at Paradise Cove Tiki Bar and Grill (KM 36, a half mile south of Calafia).

Their new stainless steel kitchen just opened with chef Orlando turning out some of the best seafood pu pus you've tasted. Check out the menu at

<http://chrisgrebisz.wix.com/paradise#restaurant-menu/cth0>

A full menu will be coming soon. The view's great, the food's great, the drinks great, the prices great. This really is a great place to enjoy a taste of paradise. Check it out!



FOR SALE: 2000 Jeep Wrangler



6 Cylinder/5 Speed Manual

Less than 35,000 miles – newer clutch and shocks

ASKING PRICE \$8,000

Located in Bahia de Los Angeles

Contact Mike Essary 619-886-4116
Calsur@aol.com

Casita in Tripui For Sale

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 \$95,000 USD. Local phone 133-0504, or US phone 619 467-5958.



Gas Prices In Baja



PEMEX prices have increased modestly over the past month, but are considerably lower than US prices: Magna (regular) \$3.52, Premium \$3.69 and Diesel \$3.63.

Peso Exchange

As of 6/4/13, the Mexican Peso is exchanging at 12.7 to the US dollar.

FROM OUR MEMBERS:

COMMENTS, INFORMATION AND “FIELD NOTES” FROM OUR DISCOVER BAJA MEMBERS

DBTC member Doug Moody writes about his favorite restaurant down at La Bufadora:

Just Like ‘ome

Best Fish & Chips in the World

As I walked out I heard a voice say “How was it?” Friendly, and with a big smile—it was Alex the fireman, owner of La Buf’Adora restaurant in Baja California.

When we walked in, a seven-foot pirate standing upright in the front half of a panga greeted us. Mirrors on the walls reflected memorabilia of firemen and fishermen.



A well-dress waiter appeared, waving and saying “hello”. He waved his arms and pointed around the restaurant. We chose a window seat were we could see the ocean and gardens. “I feel like fish tonight”, I said, and with a huge smile, puffed-out chest and arms out, he proudly responded “We have sea bass tonight”.

“Luvly”, I said, “prime rib of the oceans”. He carried on, “You may have it Vera Cruz-style, grilled or steamed on banana leaves; and I will go outside and cut fresh leaves for you”.

I said, “How about fried fish & chips?” Silence. Then, “Just a moment.” A friendly man with suspenders came over and said, “Hi, I’m Alex, the owner.” I said, “I’m Doug and this is Mary Ann. We heard about your restaurant from the locals.”

“Thank you for coming,” he said, we have never done fish and chips, but for you, we will experiment.” He had a mischievous grin and walked away. His wife Jan, beautiful and regal, came and introduced herself, pulled up a chair and chatted for a while. Next

came Rowen, their daughter. She told us one of the specialties of the house was a pomegranate margarita.

I ordered a beer—Mary Ann, a rum and Coca Cola. Rowen chatted with us and we felt like part of the family. In a short while, we were perfectly at home there. We learned that they have a Rock 'n Roll Night every Tuesday, with “make-em- yourself” tacos from a buffet, complete with a local live band.

They're closed on Wednesdays and half price on Thursdays. This is a watering place for the local firemen. Alex is a fireman and hence all the memorabilia.

Along with the fishy stuff was a deep-sea diver in full gear. On the walls there are a big turtle, a big crab and a huge lobster. Softly, some reggae music was being piped in.

Suddenly 12 people arrived and all hands pulled chairs and tables in a line as they were seated in minutes and drinks were served. Rowen came by and gave us a small bowl of tasty chicken soup. “Regulars,” she said and nodded to the jolly crowd.



La Bufadora, Spanish for “the snorter” is a natural sea geyser. It is well-known and a favorite stop for tourists. They stand at the edge of the blowhole and wait for a big wave to come and drench them it’s no good looking out to see if a big wave is coming since all the action is in a cave below the blow hole and is unpredictable. It’s best to catch it on the incoming tide, and the spout can reach 50 ft. Busloads come from Ensenada, picking up tourists off of cruise ships.

The walk from Alex’s is a few minutes to the blowhole, lined with stalls selling leather goods, souvenirs, costume jewelry and touristy junk. Other restaurants, close to the “hole” compete for this tourist trade, rather like Puerto Nuevo, halfway back to the border, famous for its lobster tails and margaritas. Each restaurant has a “barker” waiving cars into parking spaces like entering a fairground.

Alex’s restaurant is remote from the mêlée and parking is free. His food and atmosphere could rival a London Grill. As we were leaving, I heard someone say, “How was it?” I turned and said, “Just like ‘ome—best fish & chips in the world. Thank you.”

DBTC member Kim Muslusky writes to let us know that her good friend and neighbor Vivianna, has opened a little tea shop in Ensenada:

She makes and serves all natural and organic foods. The restaurant is called *Cocina Botanica Vivero, La Casa de Brebajes*. She grows her own herbs and spices to make the teas.



She also makes biscuits, breads, cookies-- all organic. Listen for a lot of jazz and music from the 30s and 40s in the background--it's very trendy. She serves lunch and dinner-- all healthy foods. I've eaten there twice and the food was excellent. The address is 884 Obregon, Ensenada. Phone is 646-178-1355. It's a good place for a quiet meal with friends in a homey atmosphere.

https://es-la.facebook.com/Lacasadebrevajes/photos_stream

Member Robert Thrombley writes about his recent travels in northern Baja:

Hi All,

Thought you'd like some road condition reports from my recent trip:

MEX 5: Mexicali to San Felipe – excellent

San Felipe to Puertecitios – good

Puertecitios to San Luis Gonzaga - excellent, only 9 km of unpaved road to go. Use caution on paved road, many fallen rocks in both lanes.

San Luis Gonzaga - good dirt road. I hauled, behind my Jeep, a single axle trailer with an ATV and had no problems. 4x4 NOT required.

Alfonsina's at Gonzaga is still going strong (\$65.00 US for a room) and food is excellent.

Coco's Corner is still a fun stop. Coco is doing well at 75. He has lost his second leg now and is walking on stubs at the knees. Doing well indeed.

Nuevo Rosarito: To Mision San Borja - very rough with new arroyos due to last year's rains. Go slow.

To Marmolito - good.

To San Regino - poor. 4x4 required.

To Compostela - poor. 4x4 required.



Mision San Borja to Bahia de Los Angeles is good. Better than alternate route from Nuevo Rosarito.

Some bits of this and that for those that have been to the mision and met the family Gerardo.

All the guides for Crosby have passed except for the "young" guide Aldelfo Gaxiola. He lives in Nuevo Rosarito and mines onyx from El Marmolito.

He makes tiles and decorative objects from the onyx. The backsplash in our kitchen in Arizona is covered with his art works. Anyway, one of his daughters (he has 5 daughters and 8 sons) is Ana Alicia Gaxiola, who is married to Jose Angel Gerardo - they of Rancho Mision San Borja.

To make matters more interesting, Aldelfo's first wife passed and he ended up marrying one of Jose Gerardo's sisters! I have so many stories of the Arces; the Mezas; the Smiths; the Grossos all from that area of Baja Norte. Maybe one day I will write a "paper" on all those families I and my friends from the Wild Animal Park - the "Los Cardones de San Diego" - have met and broken bread with.

Vaya con Dios,

Roberto



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