

**It's Still
FREE**

BONAIRE April 10-24, 2017, Year 24, Issue 7
The REPORTER
BES Island News Too

P. O. Box 407, Bonaire, Dutch Caribbean, Phone 786-6518, 777-6125, www.bonairereporter.com email: reporter@bonairenews.com Since 1994



Harvest Of Diamonds
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Contestant Number 1 - Estien Martin (34)

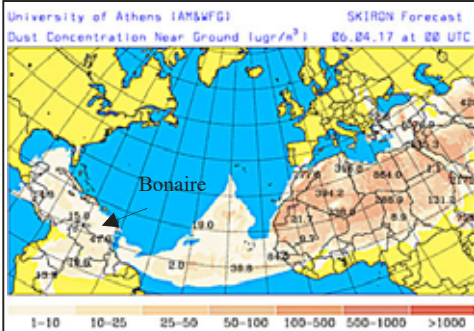
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For the last few days, the Saharan dust has returned to the islands aboard strong gusty winds, warm temperatures and dry conditions. The Saharan dust gives us whitish skies and lower visibility and depending on the quantity present in the air, can sometimes lead to unpleasant effects among those who suffer from allergies or respiratory. These dusty conditions are expected to remain during the next several days and could periodically return.

► **Last week, King Willem-Alexander marked the 125th anniversary of the newest royal decoration in the Kingdom of the Netherlands, the Order of Oranje-Nassau.**



The civil order of Oranje-Nassau was founded on April 4, 1892, by Queen Regent Emma on behalf of the then underage Queen Wilhelmina. It serves to recognize Dutch nationals or foreigners for their value to the Crown, the State, or to society. Most decorations are awarded during the annual "rain of ribbons," or "lintjesregen" in Dutch, on King's Day, which is Wednesday, April 26 this year. In the past many Bonaireans and several foreigners were decorated. More are to be named on King's Day at the end of this month.

► **Dutch authorities have noticed a slight increase in the number of migrants from Venezuela to the Dutch Caribbean,** but there is no mass migration, said Dutch Minister of Home Affairs and Kingdom Relations Ronald Plasterk. In the past Venezuelans who illegally entered the ABC Islands usually returned to their country after a while, stated Plasterk, who didn't expect that a further deterioration of the situation in Venezuela would result in a mass migration to the islands. He theorized

that Venezuelans would move to other parts of their country, or to migrate to neighboring countries Brazil and Colombia.

► **The local governments of Aruba and Curacao, not Holland, are primarily responsible for creating facilities for the migrants,** but they may request support from the Kingdom Government if the problem becomes too big to handle on their own. The **Dutch Government is responsible for providing facilities for Bonaire migrants.**

► **A first in the Caribbean? Free Wi-Fi in the Park.** Yes, there is free high speed Wi Fi in waterfront Wilhelmina Park. Digicel and the TCB combined to provide residents and visitors a half hour of free time. Additional time is available for purchase.



InselAntics

► **InselAir management was disturbed** when it learned that a delegation of the Government of Curaçao held a meeting with representatives of Synergy Aerospace Corporation (Avianca Airlines holding company) in Florida last weekend- a meeting that did not include them, Insel's Supervisory Board and the bankruptcy trustee. Results of the negotiations were not made public.

► **Progress involving the possible takeover of InselAir was not announced** at the express request of the owner of Avianca. Parties also signed a Non-Disclosure Agreement. Reportedly it was agreed that the phased loan of 33 million guilders the previous Curaçao government guaranteed **would be continued to support** InselAir financially until a strategic alliance has been established.

But the current interim cabinet and/or the MFK/KdnT/PS/ MP/Braam/Dannawi majority backing it, however, have indicated that **they will not continue with the financial assistance.**

► **Persons who had prepaid tickets on InselAir long-distance flights have not**

yet been given refunds. Most have not even received acknowledgement from the airline.

► **InselAir's plan to cut 250 jobs in Aruba and Curacao has come under criticism** for not meeting labor law requirements. However, the crisis-hit carrier says it is very familiar with the labor regulations and the laws of the island as it pertains to actions to be taken in the reduction of personnel.

► **Meanwhile InselAir continues to fly among the ABC islands,** not always on time, but still providing the lifeline for local travelers as it did in its beginnings.



► **Curacao's regulation which restricts the hiring of foreign employees to 20% of a company's employees to protect the local labor market is expected to be cancelled** by the Dutch Government. Curaçao Governor Lucille George-Wout had forwarded the 80/20 law to Holland for annulment after refusing to sign the law proposal which she considered discriminatory, against the principle of equality and in violation of international treaties.



► **It was a trip way back in time on Wednesday, March 29, at the new TerraMar Museum.** Escorting the group who had signed up for the open evening was Museum Director Ruud Stelten (above), who brought us imaginatively to the salt works and Red Slave where salt has been

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Flotsam and Jetsam (Continued from page 2) harvested since the 1500s. With Stelten's story telling, drawings, old photos, the lives of the slaves working there since 1832 was realistically depicted: the heat from the searing sun, the hard work, the lack of water, their absence from their families in Rincon.

Stelton and divers have discovered remnants of the life there as well as from the ships that came for the salt: anchors, cannons, ship ballast, and ceramic shards from all ages. After a break, the audience was invited to an archeological artifact workshop where examples of pottery shards from three different areas around Red Slave were displayed. Depending on the shard and the area it was found, with the help of Stelten we could determine the activities. Amazing! Museum Director Stelton begins a monthly column in this issue of *The Reporter*. See page 7.

► **The cut by the Pension Fund Carib-**



At the stadium

bean Netherlands (PCN) of the pensions of retired government worker by 3% on April 1, 2017, and by another 12% in 2018 resulted in protests and demonstrations on all BES islands. On Bonaire

most government workers walked out from 3-5 pm last Friday and assembled at the Kralendijk Stadium.

The cut was required because Dutch rules state that the capitalization of the Fund must be 100% so that there will be sufficient money in the Fund to pay out all the future pensions. The Dutch rules became effective after 10/10/10.

The Fund's coverage rate is currently at 77%, which is not allowed by Dutch law. Bonaire Commissioner Nina den Heyer expressed her disappointment that the Dutch Government refused to postpone the 3.5% cut. She intends to continue fighting and will try to stop at least the reduction for next year.



► **A new fine arts museum, dedicated to the works of American visual artist, Yana Filkovsky-Saito, was pre-viewed last week.** It will open this week in Lagoen Hill. For information call 785-5002. More details in the next issue of *The Reporter*.



► **The criminal trial of the men charged with the robbery in Sabedeco and the subsequent murder of policeman Ferry Bakx (see photo) in August 2016 is set for next month** (May 15 to 17), with the sentencing scheduled for June 7. All seven suspects will be in Bonaire for the trial. Four suspects are currently sequestered in the Netherlands for security reasons.

Last month's pro forma hearing revealed that policeman Bakx died at the hands of 21-year-old Venezuelan gunman **Nitzael Padilla Gutierrez**. The crime scene simulation presented at the hearing showed the movements of the suspects and the two police officers around the Sabadeco house after the armed robbery of a Dutch family. It showed Bakx pursuing two of the sus-

► **For a double special treat visit the Bon Aroma Restaurant on their special evenings** The next one is on Friday & Saturday, April 14 & 15— a photo

pects who fled into the nearby bush and Nitzael Padilla Gutierrez shooting the policeman in the head and back, execution-style. Only **Gutierrez will be tried for murder**. The other suspects are charged with aggravated theft resulting in death.

The official investigation revealed that the group of six Venezuelans and the Bonaire suspect, **Rachyt Saragoza**, initially planned to rob another Dutch family later in August. That robbery was prepared in great detail with photos, GPS coordinates and information on the target valuables. But because the group needed money, it was decided to rob the Van Dijk family in Sabadeco first. Saragoza had arranged the entry of the six Venezuelans for the armed robbery. According to the Public Prosecutor's Office, he had prepared everything in detail. His actions included the bribing of a Dutch Caribbean Coast Guard officer to secure the entry of the Venezuelans by sea. Saragoza will not be prosecuted for bribery at this time because this act doesn't have any influence on the content of this trial. The Prosecutor's Office still has to decide whether to prosecute the Coast Guard official.

exhibition by prize-winning resident photographer **Lorenzo Mittiga**. A special menu will be available too. See page 19 for more info. ■ *G.D. /L.D.*

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On the Island Since... December 2014 - Marlies Vels



Marlies at home

“I was living in Hilversum, Holland, with my then boyfriend and our two sons. We’d come here several times because my sister lived on Bonaire and my boyfriend’s mother too. My then boyfriend wasn’t very happy in Holland. In spite of his education he couldn’t find a job, he didn’t like the climate and he couldn’t get used to the mentality of the people. For 13 years I worked for the Justice Department at the emergency psychiatric ward in a prison in Amsterdam. When my ex could get a job here, both of us thought Bonaire would be a good choice to start something new.

Our eldest son Darryn was six and Gianni, the younger, was four. Through their father they have Antillean roots and so, it was a logical step. For me and even more for my ex, it was important for the boys to experience what life is like in the Antilles.” *She laughs.* “When I see them now, two years later, running bare foot through the gravel, chasing the iguanas and fishing and grilling the fish they caught themselves, I think it worked out pretty good!

Well, to go back to the beginning, I quit my job at the prison and came here with my then boyfriend and the kids. Soon enough I found out my world had become very small. People here don’t socialize in the schoolyard like in Holland where some people stay chatting for an hour or so. I missed my social contacts and interacting with people in general because only talking with the kids is on a totally different level! Ha! Ha!

I applied for a job at MHC – Mental Health Caribbean – and I was hired. I have a Bachelor in Pedagogics graduated in psychosocial work. At MHC I am a residential counselor for people with psychiatric problems and/or addiction problems and/or with a slight mental handicap. We are located in what used to be the Maria Höppner building, where we have room for 18 people. I also do outpatient counseling at people’s homes when people need guidance

with for instance, their finances or household tasks, but also by finding a meaning to their life or looking for daytime activities. It could be anything really; it’s very much individually oriented, focused on that particular person and it’s the same target group.

It’s all voluntary. People are not obliged to live with us or to get guidance from us. It’s at their own request. We strongly believe that a request for help and assistance should come from the client him/herself because only then will the probability of success be the greatest.

A third target group are the people who come to us for daily activities. We have a greenhouse, there is garden maintenance, woodworking, etc. These people cannot work, but in this way they can socialize and they have something to do. The majority of the clients are men, but little by little there are also some women coming in. We’ve existed for almost four years, but before there was really nothing for this target group. In the meantime a number of clients have been successful and moved out and/or managed to live independently, but in general it’s a process of tiny steps. Our clients are 18 and older, but within MHC a children and youth department has been established and it’s in full development.

Well, in my personal life things didn’t go so smoothly, and after one year on the island my boyfriend and I separated. I’ve always been very independent, but it wasn’t easy. However, I had a job and I could take care of myself and the kids and I had some friends. One of them was – and still is – Marieke Knol of Fundashon Plataforma Kultural with whom I run. Then there were some others, so I was not completely on my own. And as long as I’m happy with my life and the boys are happy with theirs, I don’t have to go anywhere, I’ll stay right here!

I’m fluent in Papiamentu. It was a prerequisite for the job, but it also helped me tremendously in

making friends, understanding the culture and feeling at home and of course it’s great fun when you still can follow what your kids are saying, because they picked it up in three months! Also, I find, it’s a matter of respect and interest you are showing.

What I notice here is that I’m three times as busy as I was in Holland. Somehow life on Bonaire is much more intense and spontaneous. I play softball with the Yellow Birds and I work with Marieke and Mimoun at Hôfi Kultural where I am a culture scout. I organize initiatives from the beginning to the end like Maskarada (together with Forma) – which I liked very much – and ‘Dancing with the Elderly’ from Villa Antonia and the kuarta lessons (like the Venezuelan cuarto, a four-string guitar-like instrument) and the brass band lessons which I organized with Kolegio San Bernardo. Often it’s an idea from people from the neighborhood and they are very motivated to make it work. We just pick up the signals and make it complete, but the foundation finds durability also very important. We don’t want it to be a one-time event; it is cultural conservation. Further, the event has to be accessible for everyone because art and culture shouldn’t be a luxury!

To me Bonaire is an island of contradictions: on one hand it feels very free, everything takes place outdoors and many things are allowed, but on the other hand it is hard to be anonymous. Therefore I go to Curacao once in awhile, just a weekend, to see other people and different places. After that it’s good to be back.

My children also have a very busy program, especially the elder



At the soccer field, Marlies and her sons Darryn and Gianni

show up. For 45 minutes I’m standing there alone, ha ha ha! But I am stubborn because next time I’ll be there again at eight!

Happiness is a choice; everybody chooses their own happiness. When you are unhappy about something, you have to make a change and do it differently. Of course there numerous things you

job, because as long as I’m happy doing what I’m doing, I don’t see it as work.

Island life means that many people know you. Recently I had a flat tire while taking the kids to school. At least five people stopped to help me and I could hand over my kids to Javier Boezem, a friend of mine who was just passing by! These are the advantages of a small community: people know each other and they are ready to help. My ultimate happiness moments are a sunset, feet in the sand, a fish that I caught myself on the grill, my children playing in the water and good company.

On Bonaire life is so much more basic and it gives me a lot. I feel peaceful and I don’t need much to be happy or to be successful. I feel good with what I have. My life is very different from what I thought it would be when I came here, but I took things the way they came. Life is improvising; you can plan but you have to stay flexible and sometimes you have to go for it and jump!”

■ *Story & photos by Greta Kooistra*

“Island life means that many people know you.....These are the advantages of a small community: people know each other and they are ready to help.”

who’s now eight. He plays soccer, does judo, plays in a brass band and plays bolas, and after school (San Bernardo) he attends an after school program at Juffrouw Daya’s. The little one is only six and he’s still mama’s boy. He goes where I go! Being a single parent teaches you a lot; I can be impatient and they are very pure and often they make you realize you have to step back and breathe. It’s not worth it to get stressed!

On Bonaire there is only one thing that’s hard for me and that’s when people don’t arrive on time. It’s a personal thing because I am always on time. For instance, they tell me soccer will start at eight and then I am there at eight. At nine o’clock the rest of the people

cannot exert influence on like sickness or death, but it’s up to you how you handle it. That’s why I’m saying that when I’m not happy anymore I’ll do it differently. I don’t have a plan; it is what it is. Sure, I do have goals and I want to keep on developing myself, but that’s part of everyday life. Logically I’m not happy and positive all the time, but I am very good at putting things in perspective and getting something positive from it. To me my children are important but interacting with other people is also important to me, as well as being satisfied. What counts for me is that I can be creative and do the things I like, in my private life as well as in my



Letters to the Editor

RECYCLING??

Dear Editor:

My name is Peter Werdath, owner of Budget Marine Bonaire and a very concerned citizen of what will be soon a not so clean Bonaire anymore.

I recycle all my carton, plastic, bottles...electronic material at Selibon on Kaya Industria. In the last weeks I saw a change in the way things got sorted. Bottles were just deposited in a garbage container, all colors together. Now after all this time, carton has to be deposited at "Landfill" again. When I was there last time I was told the new rules are that Selibon is not taking big cartons any more. I felt bad that one of the four people, sitting in the shade reading a newspaper, had to stand up to tell me that.

What will happen again? Instead of driving all the way to Landfill and paying US \$ 4.77, this garbage will be deposited on some side street in Bonaire and it will go back to like it was 20 years ago.

I'd like to have a direct statement. Is there recycling on Bonaire or are we back to three years ago when Recycling was a "lie"?

Just digging a hole and filling it with whatever there is will not help our KIDS, the future of a "clean" Bonaire.

Peter Werdath



Overfull recycling depot in Hato

REPLY FROM AN ADVISOR

Dear Peter

I would like to invite you to visit Selibon/Plasa Medio Ambiente this Saturday (April 8, -past when you read this. *Ed.*), when we are having our Recycling event. This will give you the opportunity to speak to Selibon management in person, so that they can explain to you in detail why they are changing their current set up. However, one of the main reasons is that Selibon is opening a large recycling center at the landfill and the space in town is simply not adequate to fit all the necessary equipment.

I sincerely hope that you have time to stop by this Saturday and in the meantime I will forward your email to Selibon management so that they become aware of your concerns.

Sharon Bol

Picture Yourself With The Reporter in Kandersteg, Switzerland



Marjon Minderhout, whose family has been regular visitors to Bonaire for 49 years, sent us this photo of her in the cold and snowy Kandersteg, Switzerland, reading the Sinterklaas edition of the *Bonaire Reporter* (she was on Bonaire last December to see "de Sint" arriving by boat). She said, "What a difference in temperature from the 30°C on Bonaire to -5°C in the Alps!"

WIN A DINNER AT A TOP BONAIRE RESTAURANT: [Send your photo to reporter@bonairenews.com](mailto:reporter@bonairenews.com) to be entered in our annual contest for the best picture.



To Help Kids Do Their Best

On March 30th Bonaire gained three certified child coaches: **Regiline Sambo**, **Debbie Bacuna-Francees** and **Fleurtje Veldkamp**. After months of study in Curaçao, all received their diplomas from their teachers, **Carla** and **Rob Muijstert** from the Kind in Kracht (Child in Power) Institute based in Holland.

These three ladies were the only Bonaire representatives this year to enroll in the post graduate training in Curaçao.

With this diploma, these women are certified as qualified to guide children who are in need of a short period of guidance because of emotional or social circumstances. The goal is to stimulate the child to seek within themselves and to find solutions through their own strength and unique talents. ■

Fleurtje Veldkamp

Special Note: Fleurtje Veldkamp is the daughter of *Bonaire Reporter* writer, Greta Kooistra. Congratulations to Greta too!

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IRRITABLE BOWEL SYNDROME

Eating a greasy hamburger or pizza can cause an upset stomach in almost anyone. But for the one in five people who have irritable bowel syndrome, or IBS, certain foods like fatty burgers can cause more than a little stomach upset. People with IBS experience painful bloating, abdominal discomfort, stomach cramps, diarrhea, and constipation.

Symptoms vary from one individual to another and can be worse for some than others.

It is important to have a diagnosis of IBS confirmed and other conditions such as coeliac disease and inflammatory bowel disease ruled out.

Two things may trigger IBS: certain foods and stress.

Fried and greasy foods are common triggers but a lot of people also react to lactose, wheat, caffeine, alcohol, fizzy drinks, spicy foods, or certain fibers in the food, etc.

Stress can also trigger IBS symptoms because your colon is connected to your brain through nerves. When you feel nervous "butterflies," it's the nerves in your colon responding to stress, but if you have IBS your colon may have a stronger, more painful response to stress. Many people note that their symptoms are worse when they're under stress.

Try to:

- eat three regular meals a day
- try not to skip any meals or eat late at night (smaller meal sizes may ease symptoms)
- limit alcohol intake as much as possible
- reduce intake of caffeine-containing drinks e.g. no more than two mugs (three cups) a day
- limit the intake of fizzy drinks
- drink at least eight cups of fluid per day, especially water or other non-caffeinated drinks, for example herbal teas
- cut down on rich or fatty foods including chips, fast foods, pies, batter, cheese, pizza, creamy sauces, snacks such as crisps, sweets, chocolate, cake and biscuits, spreads and cooking oils, and fatty meats such as burgers and sausages

- reduce your intake of manufactured foods and cook with fresh ingredients where possible
- Seek advice from a dietitian about the amount of dietary fibre that is right for you.

Helpful Hints:

- take time to relax – relaxation tapes, yoga, or massage may help
- take regular exercise such as walking, cycling, swimming
- take time to eat meals – chew your food well

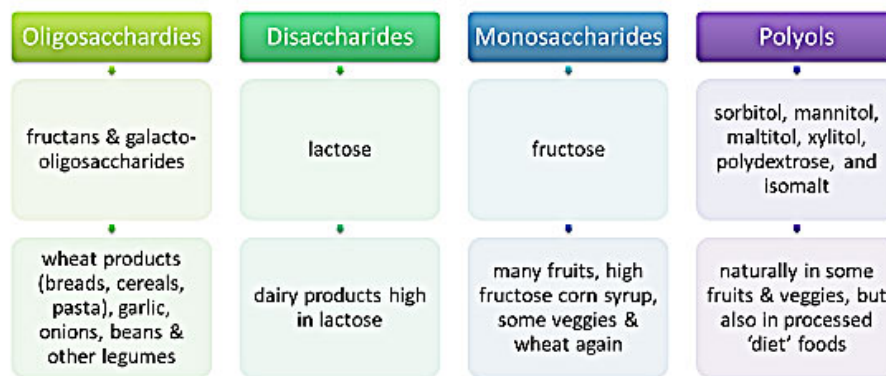
Probiotics: You may wish to try 'probiotic' supplements, yoghurts or fermented milk drinks. Take them daily for at least four weeks to see if they improve symptoms. If they do not appear to help then you could try an alternative brand.

FERMENTABLE
OLIGOSACCHARIDES
DISACCHARIDES
MONOSACCHARIDES
AND
POLYOLS

Give your bowels time to adjust to any changes. If your symptoms persist after following general lifestyle and dietary advice, ask your doctor to refer you to a dietitian who can ensure your diet is nutritionally adequate whilst following dietary intervention.

A relatively new method for relieving IBS is the low FODMAP diet: a diet restricted in shortchain fermentable carbohydrates. FODMAP stands for fermentable oligosaccharides, disaccharides, monosaccharides, and polyols. FODMAPs are carbohydrates such as fructose, lactose, sorbitol, and fructans that aren't absorbed well in the small intestine. As a result, gut bacteria ferment the substances, which cause gas, bloating, abdominal pain, and diarrhea. Around 75 percent of IBS sufferers notice a (big) improvement in abdominal symptoms after following this diet.

A FODMAP diet means removing the following foods groups:



Always follow a FODMAP diet under the guidance of a registered dietitian. ■

Lucinda van der

Wardt

Van der Wardt has been a registered dietitian and sports instructor for more than 18 years. After working for more than 10 years in a University hospital in Amsterdam and later in her private prac-

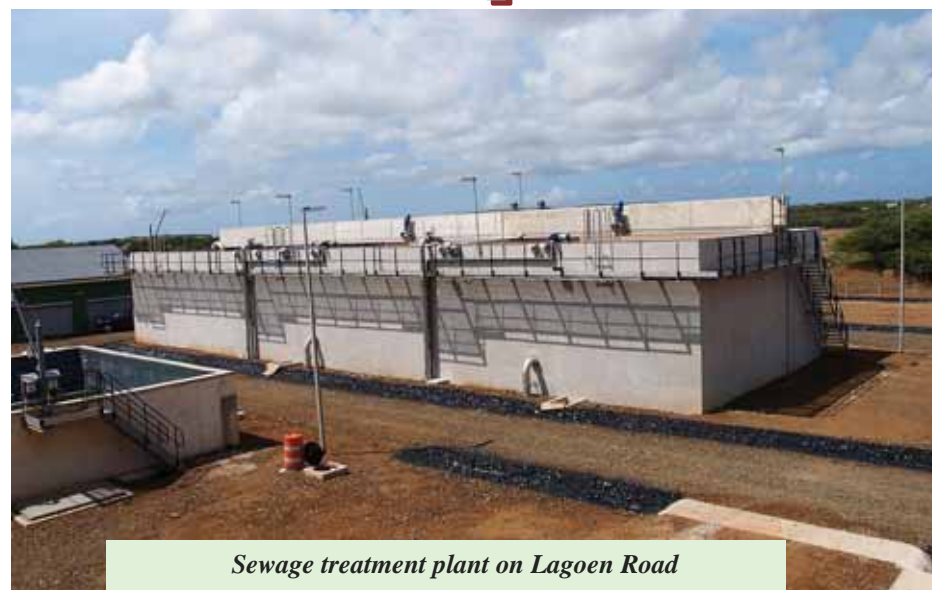
tice she is currently

owner of Food and Vitality Dietitian practice located at Bon Bida health centre in Kralendijk.

More info:



Bonaire Respects Water



Sewage treatment plant on Lagoen Road

Life on Bonaire requires water. Lots of it. But this is a desert climate. Rainfall is sparse and unreliable. So we make drinking water from sea water, use water at home and at work, rinse it out, collect the waste water, transport it, purify and reuse the water finally as crop irrigation water.

The new sewer lines and sewage treatment plant have become an indispensable link in the water chain. When the expansion areas, Belnem and Hato, are eventually hooked up, there will be almost 1,300 connections. A good result which Bonaire can be proud of. But when you consider that Bonaire has eight times as many households and firms as when the original water plant was built, and that this number is growing, it is clear that there still needs work to be done.

Not all households and businesses can be connected to the sewer. That would be far too costly. A good alternative is a sealed septic tank where the waste water from time to time is picked up by a tank truck to bring to the sewage treatment plant. However, many older homes have cesspits. The waste water from cesspools drains into the soil and groundwater. A logical next step would then replace them with septic tanks.

Why would we do this and increase costs? Research along the coast has shown that there are too many nutrients and bacteria in groundwater. That's because of sewage from cesspools and leaking septic tanks. That pollution washes into the sea, which degrades coral reefs and reduces fish stocks. The growth of algae, and harmful bacteria in the sea water increases.

This may again cause tourism, and therefore our economy, to decline. Besides, sewage pathogens are harmful to our health. To avoid all these negative impacts, Bonaire still needs to take a number of steps. So we still have a problem. But it is also a solvable problem. ■ *Press release*

Watch the video for more information. In Dutch: <https://www.youtube.com/watch?v=LCxp3qUwyzE> and in Papiamentu: <https://www.youtube.com/watch?v=2DmDHDcsy9M>

Bonaire Chef Team Trials



Bonaire's 2017 Culinary Team

CHEF TEAM DINNER AT RAINS FISHES

Bonaire's 2017 Chef Team gave a well attended fund raiser dinner on Sunday, March 26, at Rains Fishes. Diners were treated to a sumptuous three-course meal and cocktail samples from Bartender Kelvin Venture.

Bonaire has been sending a team from our island nearly every year in the last 18 to participate in the Taste of the Caribbean in Miami, Florida. Teams come from all over the Caribbean to compete and it's been tough for our team coming from such a small island to compete with those bigger, more sophisticated ones with hundreds of restaurants and chefs. But our team as done well, despite in the early years not having as many products available on the island with which to create.

They train long and hard together to come up with prizewinning, unique dishes which must be created out of a "mystery basket." And they are impressive.

We noticed more emphasis on taste and local products and dishes compared to previous years. For example, there was a *karchapa*, a pancake filled with pulled pork and yucca chips rolled like a burrito; or a shrimp/bacon, beef tartar combo with chayote cream on a funchi base.

We tasted several cocktails the bartender was perfecting: "Slagbaai" coffee; and a Vodka Spinach served over crushed ice with a splash of Bonaire Blonde beer.

The team will be leaving for the Taste of the Caribbean in Miami, Florida, on June 1 and return on June 8. Going for the Gold!

How You Can Help—and Enjoy Yourself as Well!

The team needs all the help they can get. They'll be holding more fundraising dinners for the public. The easiest way and very much appreciated is buying a ticket for the dinners to be held on April 23, May 3, 14 and 21. Email Team Manager: floris@habitatbonaire.com

Other Ways to Help

- Become a location for a dinner
- Become a material sponsor
- Become a team sponsor

For more information email Team



Bartender Kelvin Venture
Master Mixer



Action in the kitchen

Manager floris@habitatbonaire.com

Bonaire 2017 Culinary Team

This year the team includes "veterans" from last year and a new Junior Chef.

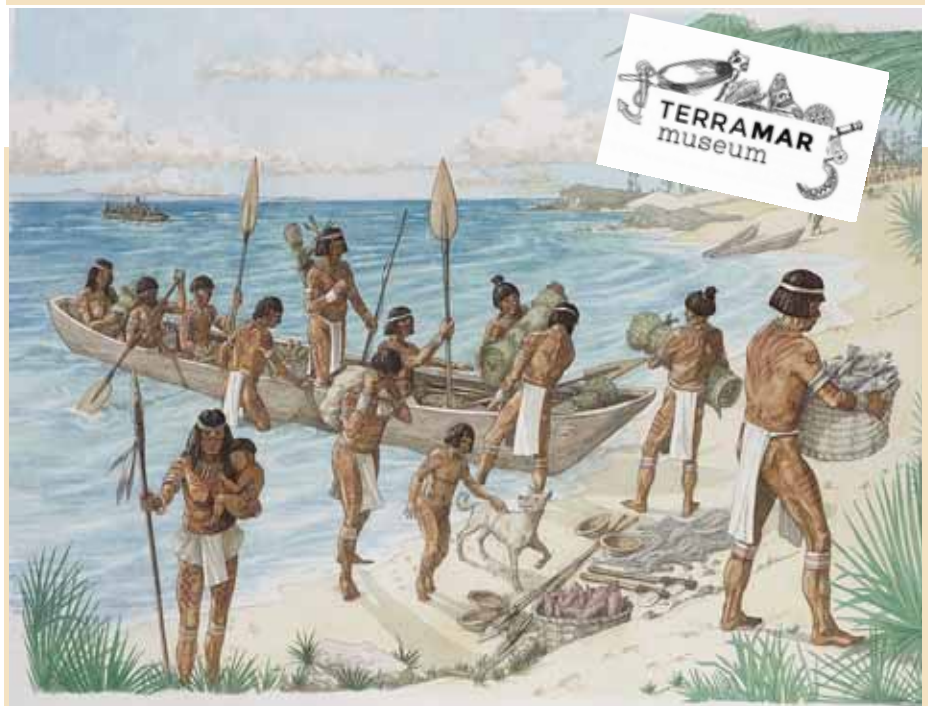
*Chef: Miguel Saragoza, Rum Runners

*Chef: Sherundly Bernabela, Hang out Beach Bar

*Junior Chef: Dustin Jonathan Li-

(Continued on page 11)

The First Bonaireans



Reconstruction drawing of the first settlers arriving on Bonaire c. 1600 BC, by Andy Gammon

THE FIRST SETTLERS

If you live on Bonaire you have undoubtedly seen them before: T-shirts and hats that say "Bonaire est. 1499," found in most souvenir shops on the island. This has always bothered me, as Bonaire was not first settled or discovered in 1499. People had been living here for over 3,000 years when the first Europeans set foot on the island.

It was long believed that the first inhabitants of Bonaire settled in the Lagun area around 1300 BC. Archaeological research conducted by BONAI and Leiden University in 2010, however, revealed that people were already calling Bonaire home much earlier than that. Many prehistoric artifacts were encountered in archaeological excavations around the Slagbaai salina, of which shells proved to be the most important clues. These were radiocarbon dated to 1600 BC, which provides the oldest evidence for human occupation on Bonaire so far. Unfortunately not much material evidence remains of the first human habitation of the island. Most objects the first settlers made and used were composed of organic materials which normally do not survive well in the Caribbean's archaeological record.

Bonaire's first inhabitants most likely came from the South American mainland, what is now northwestern Venezuela, where people had been living since 14,000 BC. It is unknown why Bonaire (and other islands such as Curaçao and Aruba) were initially settled, but there could be a number of different reasons which can be divided in two groups: push factors and pull factors.

Push factors are circumstances that make people move away from their homes, such as food shortages due to changing climatic conditions or increased population density that causes conflicts. Pull factors, on the other hand, are things that attract people to a new place. Important pull factors for Bonaire were its coral reefs, mangrove forests,

and sheltered bays which contained an abundance of food such as many species of fish, conch, turtles, and even manatees.

Another common misconception is that Bonaire's indigenous people were primitive. These people colonized an island far different from the places they grew up in, and therefore needed to develop an intimate knowledge of their surroundings in order to survive: they needed to study the behavior of animals in order to catch them, they needed to know which plants were edible and which ones were poisonous, and they needed to find fresh water on an arid island. Moreover, Bonaire's indigenous people were capable navigators at sea and built ocean-going vessels out of nothing more than large tree trunks. The term "primitive" does not do justice to the complexity of their knowledge and skills.

When Amerigo Vespucci first set foot on Bonaire in 1499 he did not discover the island, he discovered the descendants of the people who did.

To find out more about this fascinating part of Bonaire's history and to see artifacts left behind by the first settlers, visit Terramar Museum in downtown Kralendijk. ■

Ruud Stelten, Terramar Museum Director



•Terramar Museum at Terramar Shopping Mall, on the waterfront. Monday-Saturday 9am-6pm. Sunday, closed. Cruise ship days 9am-6pm, \$10, \$5 for residents, children free.

Become a "Friend of the Museum" and enjoy free entrance, invitations to open museum evenings and other events. The donation is \$100 per year.

The PHANTOM GOURMET



The Phantom Gourmet Strikes Again: La Cantina Del Mar Restaurant

"Floating, falling, sweet intoxication. Let the dream begin, let your darker side [surrender to] the power of [haute cuisine] of the night."

— with apologies to
Charles Hart, The Phantom of the Opera

Cloaked once again in the mantle of anonymity, I manage to perch patiently on my reserved seat, close to the seafood bar at the newly refurbished *La Cantina del Mar*. I remember well my incognito visit here of just three weeks ago—the “Oyster Trio,” three deliciously different European oysters on the half shell. Exquisite! But now the Phantom was salivating for even more exotic fare from Chef Rick’s kitchen.

Actually, no patience is required at *La Cantina*. Even before the wine list could be properly perused, “Bunita Bo,” our charming Dutch server, is there with beginning salvos of the three-course (“Trio”) *amuse*—first, delicious thimble-shaped tomato-veggie-tartar concoctions, bound with a passion fruit gel. Then came the savory, encrusted fish sticks in a lemon mayo sauce. And, rounding out the trio, the lemon mousse (created from fresh Bonairean egg whites) with freshly fried wahoo morsels, served in their topless eggshells as cups.

Instead of the usual breadbasket, Bo (accompanied by *La Cantina* Manager Bart, just making sure that all was well) arrived with a wooden cutout board representing Bonaire’s pistol-shaped main island, with very dark, round and robust “ink fish”-infused bread rolls, posing as Bonaire’s “mountains,” Brandaris and Seru Largu. Those distinctive “peaks” were surrounded by mounds—resembling “dunes,” actually—of a mango ceviche spread, surprisingly piquant, and “sand,” actually a crunchy sweet potato and cilantro mixture. Bonaire never tasted so good! And the wooden-plate replica of Klein Bonaire was there as well; more “sand” (crunchy little mounds of crumbled Dutch potato chips) and “seaweed” (a kind of specially prepared sponge cake). Phantom not amused, however: Phantom’s *vrouw* (wife) ate the entirety of Klein Bonaire before he got even a taste. “Really yummy!” she says.

And this was all before our wine, a complex, though modestly priced Argentine Malbec, had scarcely been tasted or orders placed for a bevy of “Starters” as our main course. On our earlier visit, we had sampled the fresh snapper fillet as an entrée—absolutely fresh from *La Cantina Del Mar*’s Fish Market—and sautéed to a turn with an accompaniment of the fresh-

est vegetables available (ever a challenge on Bonaire), Columbia potatoes and a choice of sauces. We had paired the snapper fillets with a white Chateau Grand Bordeaux, pricier than our choice this evening but a perfect partner for the fillets. Tonight, though, we’re going for the appetizers, and there’s a long and inviting list from which to choose.

Phantom called for the *Bakijou*, fish-cakes made from locally caught and sun-cured fish, served with a freshly created tartar sauce and accompanied by lemon caviar with pepper. Delicious! This was followed by a Ceviche of lime-juice-cured white fish with onion, cilantro, sweet potato and corn, topped by Bo’s just-right dusting with fresh jalapeño. It would be remiss to forget, though, that on our last visit we sampled the *La Cantina*’s Tuna Tartar, Bonaire’s own incredibly fresh yellow fin with *bembe*, the local arugula, Aletta’s (also local and exceptionally special) goat yogurt, along with sidelight preparations of carrot and coconut. *La Cantina*’s tartar stands up with the very best served on the island, and that is to say among the very best anywhere, literally.

The Phantom’s adventuresome partner went for the even more exotic: the Bonairean 3-Way of quail eggs, steak tartar and crispy leeks, mint mushrooms, celery root with a jalapeño dusting. Wow! That she followed that with a *Rouleaux* of Oxtail and Tongue, accompanied by sautéed sweetbread, house-made sauerkraut, mango and onion. Now we’re talkin’ serious Dutch cuisine with a tropical flare. And, of course, there was much mutual poaching of appetizers across the table, the Phantom trying his level best to get back for the Klein Bonaire episode.

But there’s more. The pièce de résistance: dessert—“Rincon on Fire” (for two). Most mere mortals were not brave enough to partake, but they did stare, take pictures and wonder in sheer awe. Just imagine a baked Alaska with a frozen goat yogurt parfait, lemon mousse, meringue—all flambé, thoroughly torched with the island’s own Cadushi Rum, attentively and scorchingly ladled on by *Cantina*’s Bonairean server, Xarquis. Even the Phantom was overwhelmed, both by the presentation and the exquisite taste combination. (To see how it’s done, Google: *Rincon on Fire, YouTube*.)

Full Disclosure: The Phantom (in mufti, *zonder* black cape) Bonaire style—shorts, polo shirt and sandals) first met *La Cantina Del Mar* proprietors Rick van den Broek and Kim van Dijk during an outdoor wine tasting at the Antillean Wine Company some nine years ago. At the time he saw them as a couple of awfully nice young kids, fresh out of International



Proprietors Rick van den Broek and Kim van Dijk



Humble tables, awesome food at La Cantina del Mar



“Rincon on Fire” Can you see the flames?



A culinary masterpiece served on a replica of Bonaire and Klein Bonaire

Hospitality Management School in Leeuwarden, Nederland. He wished them “all the best,” of course. But little could he have known that, within a just few short months, Rick and Kim would already have established one of the most successful small restaurants on Bonaire—The Yacht Club—five tables, packed every night. The Phantom and friends became regulars at the *Yacht Club* for one very compelling reason: the outstanding cuisine. Well, there was also the service, which Kim managed flawlessly, while Rick prepared what many quickly understood to be the most creative menu on the island.

Thereafter, these now seasoned *restaurateurs* moved on to establish the far larger and more prominently located restaurant, *At Sea*, on Bonaire’s harbor side,

which almost instantly became another nightly sellout and a Caribbean-wide culinary award winner to boot. That restaurant they sold to new owners last fall, and almost immediately thereafter began totally refitting the preexisting *La Cantina*, appropriately adding *Del Mar* to the headliner to underscore the restaurant’s new culinary emphasis and Seafood Market.

The Phantom shall return to La Cantina Del Mar. ■ Story & photos by *The Phantom Gourmet*

-- Serving evenings, Wednesday – Sunday, Kaya Grandi 12, Kralendijk. Advance reservations are strongly recommended: reservations@lacantinabonaire.com or +599 717-3595.

Namaste Spa at Capt. Don's Habitat Opens



Nancy Hart, owner of Namaste Relaxing Studio, on Opening Night

Saturday, April 1, was the gala opening of the brand new Namaste Relaxing Studio at Capt. Don's Habitat.

Considering the number of locals and visitors who attended the opening as well as all the congratulations on Face-



Amelie Saleh and Tica Nicolaas, Spa Director and Healing Arts Practitioner, welcome new clients and friends

book, the spa, owned by Nancy Hart, should be a big success. Nancy has owned the Namaste Relaxation Studio at Republick for many years and is well known and respected in the community.

At Habitat there are two quiet, soothing environments for treatments: one inside as well as an outside, but very private, cabana on the seaside. Both places can accommodate couples who want to enjoy a treatment together.

The spa menu includes besides massages, facials, manicures and pedicures,

specials like the Hot Stone-Relaxing-Aromatherapy, Ultrasonic & Ultrasound Facials, Reiki-BARS- Chakra Balance

Visit their website for complete list of services at www.habitatbonaire.com/spa

Call or WhatsApp +599 780 6272
email: spa@habitatbonaire.com

You are invited to join their Local VIP Membership Club for Exclusive Perk Alerts with Specials for Specific Services, Extras and Discounts with Every Monthly Service, Nature Walks, Meditation, Events & Retreats. ■ *Story & photos by Laura DeSalvo*



The luxurious massage room. A seaside location is also available.




Massages: Hot Stone-Relaxing-Aromatherapy
Deep Cleansing Facials
Energy Work: Reiki-BARS-Chakra Balance

Consultation with Nancy Hart By Appointment only Mondays between 6pm-8pm, Some Saturdays & Sundays

Call or WhatsApp +599 780 6272
Visit our website for complete list of services at www.habitatbonaire.com/spa
email: spa@habitatbonaire.com

Penny Lane Exchange
The Fashion Revolution



Penny Lane is on the **second floor** of La Terraza, downtown Kralendijk

Kaya Grandi #23-G, Up the stairs—Across from Gio's Ice Cream,
Shopping Hours: Tues: 10am to 5:30; Weds & Thurs: 10:30 to 5:30
Friday: 10am to 5:30 Saturday: 11am to 3:00pm Closed – Sun. and Mon.
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A Garden? Just Do It



Watermelons grow well

HARVEST TIME

As it's well known on Bonaire this is the time of *Kosecha*, which means the time when the kunukeros harvest what they have on their kunukus. That can be pumpkins, called here *pampuna*; watermelons, in Papiamentu, *patia*; beans called *bonchi*; small yellow melons; and the popular *maishi chiki*, which the kunukeros always plant in their kunuku fields. This is a type of corn from which people in the Antilles make very nice stuff like pancakes, called *repa* or *papa con tamarein*, porridge cooked with fresh tamarind.

With the *Kosecha* Bonaireans celebrate the great *Simadan* festivals with traditional music, dances and parades with colorful dresses and classic costumes, carrying some fresh harvest from the land in their baskets.

Kosecha is also celebrated in the schools so young children start learning the value of their culture in a very nice and pleasant way.

A few days ago my neighbors invited me for a surprise. And guess what, there were the delicious *repas* (pancake) on the table with the nice home made chocolate *pinda* drink, a typical Bonairean drink that is made with warm chocolate milk and peanut butter.

When the smells of these delicious foods reach your nose you get the feeling that you can eat masses of it. But that's not true. This is heavy stuff. After eating just some of the *repas* with two cups of the chocolate drink you feel like an elephant and have to stop. No more for today. (But can I pass by tomorrow again? Ha Ha!)

The *maishi chiki* is planted during the month of October, as soon as the rain starts. The fields have been cleaned and are ready for planting. After harvesting the corn, the farmers cut the stems and leaves from the plant into small pieces for the goats and sheep to eat.

In the old days the corn harvest got grained by hand with two stones: a big one with the corn on it and the small one to role over the corn. That was a lot of

work, a big job. Nowadays there are some people who have a machine to grain this corn, so the farmers bring their corn to them. One can buy this cornmeal from different people's homes or in Bonairean supermarkets.

My neighbor told me that she keeps it in the fridge where it stays in good condition for up to two years. But most of the time it's finished before then because at typical cultural celebrations like Dia di Rincon or Old Years Eve she uses this corn to prepare typical Bonairean food.

You can plant this corn at home too. I have seen it in some small gardens where there were just a few of the plants but they were full with corn. And if you have a big garden why not plant your own *maishi chiki* and make your own cornmeal.

Here I have a delicious easy-to-do recipe do with harvest corn.

Repa or Pancake.

200gr *maishi chiki*,
500 grams sugar
a little bit of salt
1 tsp. baking powder
2 tsp. butter
3 eggs
300cl milk
oil for pan or griddle

Mix together *maishi*, sugar, salt and baking powder.

Melt butter, add eggs and milk and mix together. Combine dry *maishi* mix with eggs and milk. Oil pan or griddle and make small pancakes.

There is another plant/tree which is very popular on Bonaire and is also part of the *Simidan* festivities and other cultural celebrations. I'm talking about the **calabash gourd**. You can find this tree on almost every kunuku on Bonaire with its nice round calabash. The name calabash comes from the French word *calebasse* and this is again related to the Spanish word *calabaza* which found its origin in the word *kharbuz* in Persian. On Bonaire we call it *kalbas*, which is



Nice size kalbas

the same in Dutch. This *kalbas* belongs to the genus *cucurbita*, to which the pumpkin also belongs. There are many types of calabash all over the world and they say that this plant was one of the first one mankind start eating.

Calabash gourds are used as different utensils such as cups, bowls and basins. It can be used to carry water or fish when fishing, is also used as containers for liquors or medicines. In the old days in Bonaire it was used to clean the *maishi*. The bowl was filled with the *maishi*, the kunukeros then blew into the bowl to get rid of the dust and loose skin.

Even today older people from Rincon make a medicinal syrup from the calabash for coughs, colds and lung problems. Inside the hard skin there is a white kind of meat which is very good for skin problems. And dogs with lice, wounds or other skin problems get better when rubbing the fresh fruit meat over their skin. Also if an animal has eaten something poisonous it's used to help him vomit.

The hard skin of the calabash, when dry can be decorated as a shoulder bag or other item by artisans and sold to tourists. To see them take a walk at the cruise ship market or in the alley next to Gio's off Kaya Grandi where there is a souvenir shop with these decorated calabash. I've seen them also at the Christmas markets.

The plant is highly respected because of its use in sacred rituals of several cultures, also on Bonaire. The calabash gourd is possibly mankind's oldest instrument resonator. On Bonaire it's called *maraca* and is a very popular instrument in the Bonairean kriojo music. No *Simadan* festival or Dia di Rincon without the shaking *maracas*.

And for many people from South America such as the Peruvian and Colombian folks, the calabash gourds, dried and carved, are traditional containers for *mate*, the popular caffeinated, tea-like drink brewed from *yerba mate*.

These days one can find calabash all over the place, on the trees and under




Maishi (sorghum) as a decoration. Many Bonaireans like this in their homes

them. You might find nice dry ones from last year or fresh green ones.

Now that you've read about the many things you can do with calabash, trigger your artistic mind to make some nice things to hang on your porch or to use as a gift for a friend. And it's not a bad idea to split a nice dry one, clean it inside, add water in one part, sugar in the other part and put them on a table somewhere in your garden. Then enjoy the many birds which will be thankful with this gift and come and go the whole day in your yard. ■

Story & photos by
Angliet, Nature
Lover





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Kralendijk, Bonaire

Ride For The Roses



Most of the riders were on hand for the briefing



The start! The first rider was up and down in less than three minutes

About 30 hearty bike riders showed up at 4 pm last Saturday afternoon for a first-for-Bonaire event, a hill climb, The Uphill Challenge, at the westernmost Sabedeco entrance.

Organized by **Frank Böhm of the Freewailer Bike Shop** it was a grand success both from an enjoyable experience and as a major fundraiser for the Princess Wilhelmina Fonds of Bonaire.

Following a short briefing by Frank the riders lined up for the 0.6 km. ride up the moderately pitched hill.

While challenging it was a slope all could handle. Riders from teens to septuagenarians rode up and down repeatedly. Fun for all. Funds for cancer patients and research on Bonaire.

The event was a pre-quel for the main fund raising Ride For The Roses events which will take place on April 23 at Eden beach.

All are invited to participate.

More details on this page. ■ G.D.



Frank Böhm giving the briefing

(Chef team Continued from page 7)

biee, Apprentice chef, La Cantina

* **Pastry Chef: Maria Mastrangelo**, Bistro de Paris

* **Bartender: Kelvin Venture**, Rum Runners

* **Manager: Floris van Loo**, Owner/chef, Rum Runners (info@rumrunnersbonaire.com)

Members of the team will enter several individual competitions

Beef & Senior Chef of the Year — Miguel

Seafood & Chocolate — Sherundly Junior Chef — Dustin

Pastry chef of the year — Maria

Current Confirmed Sponsors Are:

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Streefkerk Architecten

Bonaire Blond Beer

WEB. ■ L. /G. D.

The Ride for the Roses (RfR) Foundation has as its main objective to raise the achievement level of as many people as possible, as well as to attract sponsors and donors to raise money for Princess Wilhelmina Fonds on Bonaire. This fund enables people to be aware of cancer in different ways, helps to support cancer patients and contributes to research in the fight against cancer.

After a successful Swim & Ride Walk for the Roses in 2016, also sponsored by Orco Bank, the Foundation again this year has organized several events. The main event on Sunday, April 23, will be a Ride, Walk, Swim. Orco Bank is main sponsor.

These events are not about winning cash prizes, but to build and grow community solidarity.

The Ride, Walk and Swim event involves cycling, hiking and swimming. Each finisher is presented with a red rose. The rose symbolizes a better tomorrow for everyone.

Ride for the Roses Bonaire 2017 Schedule:

This year the Ride for the Roses events take place on Sunday, April 23. You can participate again for the various sport options being: Walk, Ride or Swim for the Roses.

07:00 Start Walk from Eden Beach Rotonde and back.

07:15 Start Ride from Eden Beach Rotonde and back.

09:00 Start Swim from Kas di Re-

RIDE • SWIM • WALK
FOR THE **ROSES**
Fight against cancer!



gatta for swim to Eden Beach.

Registration fee

Adults: Participating in ONE sport USD 15, in TWO sports USD 20. Register on line: contact@ridefortheroses.org

Refreshments, snacks and a bag with T-shirt are included with every registration. After registration you will receive your confirmation via email.

Print this email (or show it on your smart phone) to complete your registration pick up your shirt(s) and handle the payment at ORCO Bank (Kaya Grandi) from Thursday, April 20 through Saturday April 22 from 9am to 3pm.

Groups can register online up until Friday April 21. Please send an email to contact@ridefortheroses.org. For more information about the Ride for the Roses events go to www.ridefortheroses.org ■

BEST CARE ZORGWINKEL

The island's health care foundation offering products and services for sale and rent: hearing aids, special food products, diapers, diabetics, disability aids, impaired vision devices, wheelchairs, walkers, crutches, electric scooters, patients beds and more. Cooperating with Bonaire's health care insurance



Baby food



Blood pressure monitors



Our team servicing what we rent and sell

Opening Hours: 7:30-17:30 Non-Stop

Kaya Jean B. Vitté 3

Kralendijk Bonaire Caribisch Nederland

Tel: (599) 717-5543 Fax: (599) 717-5724 info@bestcarelogistics.org

Caribbean Style Cinema



The cinema's movies are sent by Internet digital and encrypted. Three codes provided by the film companies are required to show them

There is some debate about whether cinema is the sixth or the seventh art - some include dance as an art and rightfully so - but what is sure, is the fact that cinema is the most popular art form and certainly the most powerful one; so powerful that actors can become presidents. That's quite an achievement for an art form that is only a century old. The first moving images were shown in traveling fun parks and cabarets as a gimmick, but soon after its invention it spawned an entire industry. Cinema is a hybrid form; it combines all the other art forms - most scenarios are based on books, sets are built by architects, scores are written by musicians - into a unique mix and results range from experimental art movies only exhibited in museums, to popular blockbusters that enthrall people worldwide.

And yes, worldwide also means Bonaire. Because thanks to Theo van den Berg our small island can also behold the wonders of the silver screen. Who hasn't visited his open air cinema while enjoying some fabulous Thai food served by his wife Lem?

Being a filmbuff I was quite intrigued about this audacious endeavor so one sunny morning I knocked on his door. Theo served me a Coke and started telling his story.

"Movies are in my blood. My father ran a small theater in my hometown and I was only 17 when I started working for Tuschinski-theaters, mainly taking care of the technical support. Business grew and grew and after a few years I was in charge of a large corporation, so big it grew over my head and I got overworked. Nowadays they would call it a burnout, so I decided to go to Florida on holiday. I spent my entire life in dark cinemas and now I wanted to see the blue water in real life, and not just projected on a screen.

I liked Florida, especially the Keys, and I even contemplated buying a house there. So I went back to Holland and sold everything. But while I was there I heard that there were opportunities on the ABC-islands. Aruba for instance has quite a loyal audience; on average every Aruban goes to the cinema at least four times a year. Those numbers are high, a lot higher than in The Netherlands or Belgium or even the States.

So it started itching again, and I ended up on Bonaire, gradually trying to set up my

Movies Today

The time when movies came on 35mm-reels is long gone. Nowadays movies travel via the internet. "Each film comes in digitally, and encrypted, some 200 gigabyte of information, so I need powerful internet. The movie is 'locked' and I need to enter three codes to make the file available for screening. In this way, the distributor knows exactly how many times I screen the film. Once my slot is over, the codes become invalid. Yes, movie companies have become very strict. Sometimes they even send in covert agents who mingle with the crowd to check the quality of the viewing and the attendance. No point in trying to trick them, I want to maintain good relationships with the distributors. If everyone makes money, everyone is happy. And no, there is no real competition with illegal downloading or Netflix. The kids who view illegal stuff on their computer usually turn up in the cinema as well: they want to see the movie in decent quality instead of someone taping it with a handheld camera.

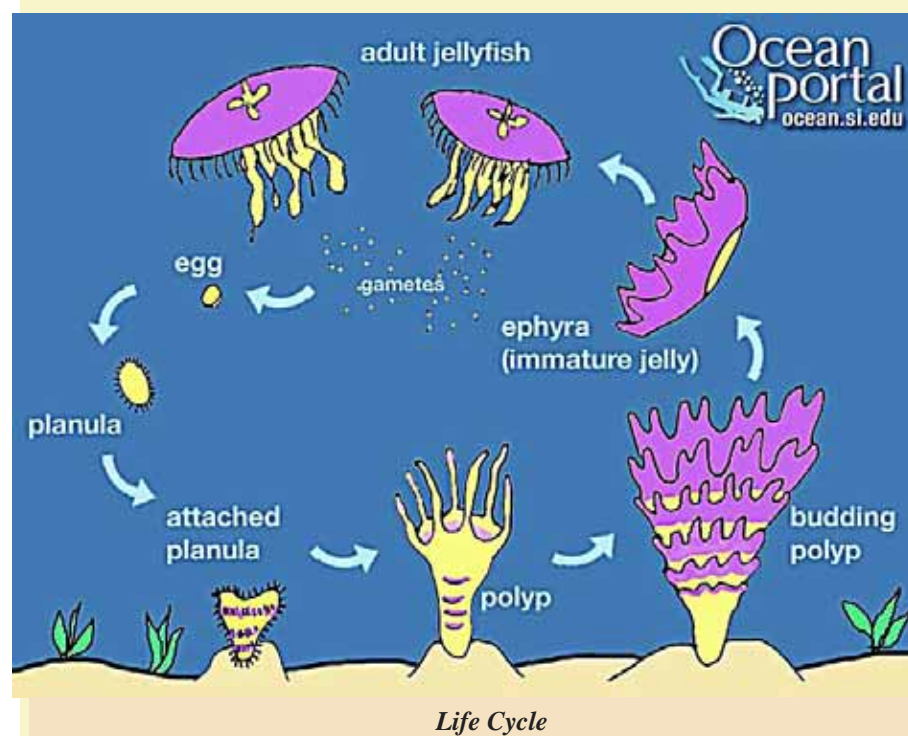
open air theatre. It took a few years, and a lot of paperwork, but in 2015 we finally screened our first movie. Since then it has gone really well, and reactions are positive."

It does look impressive: a Belgian made Barco-projector that can handle 4K and huge Dolby-speakers for that stomach-rumbling sound. "There are some technical challenges in Bonaire. We installed the projector in a room with airco and air filters to keep the equipment cool and clean, and the speakers - which are actually a bit too big - need regular coating to prevent rust, a common problem on the island. The perforated screen needs to be replaced next year but my first project is finishing my indoor theater. Once again: a lot of paperwork and I try to cooperate with the OLB as much as humanly possible but sometimes things move really slow."

An indoor theater? But why, if you can watch movies outside? "Some people really prefer airco and cushy seats instead of the plastic ones we use now. Plus a second theater allows me to offer more movies. Now I have to be really careful what movies I select. I am obliged by the movie companies to show each movie at least two weeks. That's not a problem if we are talking about a James Bond flick but if no one shows up for more challenging movies like, let's say 'Moonlight,' then nobody makes a profit and movie companies become reluctant to provide me with new titles. Big movie-theaters don't have that problem: plenty of space to show movies even if the room is empty. Programming is trial and error; over the years I got to know the Bonairean taste. Blockbusters are a must, so get ready for 'The Mummy' with Tom Cruise and, of course, 'Baywatch,' but also movies that can be enjoyed by the entire family. Sometimes I am still surprised: The 'Batman Lego Movie' which was a huge success in the States flopped on Bonaire. Maybe because kids don't know Lego. Every European kid grew up with the yellow bricks but it's only been a few years that we have a toy store on Bonaire that

(Continued on page 16)

DID YOU KNOW?



ETERNAL JELLYFISH

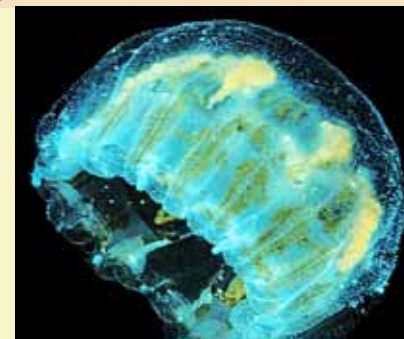
There is one species of jellyfish that is known to live forever? But before I tell you more about this extraordinary jellyfish, we first have to understand the life cycle of the jellyfish, since that cycle is nothing like our own.

You probably have seen a jellyfish sometime in your life in the waters around Bonaire. They come in a large variety of shapes and sizes: from harmless jellies that don't sting to pretty harmful ones (luckily these species aren't very abundant here). Although they all look different, most jellyfish undergo similar life stages.

A jellyfish is either a male or a female, and it reproduces sexually when it becomes an adult. After the eggs - held by the female jellyfish - are fertilized, they hatch, releasing tiny, swimming larvae. The larvae attach themselves to the sea floor and transform into plant-like structures called polyps. Each polyp grows and forms many segments which are identical to each other (clones). The topmost segment is released and swims off as an immature jellyfish. The ones below it follow soon after. So, jellyfish reproduce sexually (by mating) as well as asexually (by cloning).

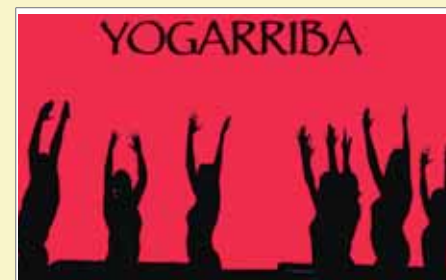
Two weeks ago, thousands of Sea Thimble Jellyfish (*Linuche unguiculata*) (see photo) were seen along the west coast of Bonaire. The Sea Thimble adult (*medusa*) is only a centimeter wide and the larvae are even smaller, less than 1 millimeter wide. Some people came out of the water with a skin rash. This rash, also called 'sea bather's eruption', is caused by the larvae of the Sea Thimble, which fire off their tiny stinging cells when they get trapped under swimsuits (or under arms). The larvae will eventually settle on the bottom, grow into polyps and release young jellyfish. These will mature, reproduce and eventually die from predation, sickness, or old age. But, as you read in the beginning of this article, there is one species of jelly that may not die, but rather, has been observed doing something extraordinary.

The Immortal Jellyfish (*Turritopsis dohrnii*) adult has the ability to transform itself back into a polyp when it is exposed to environmental stress, sickness, or old age. It does this by settling back onto the



bottom and converting its old cells into new, young cells and then does what polyps do - clones itself and therefore goes on living! As you may imagine, scientists are very interested in this species. Imagine us having the ability to transform ourselves into babies when we get old or sick. Who would have thought that the fountain of youth could be coming from a jellyfish. ■

Thijs van Wuijckhuijse, STINAPA Assistant Biologist Connecting people with nature.



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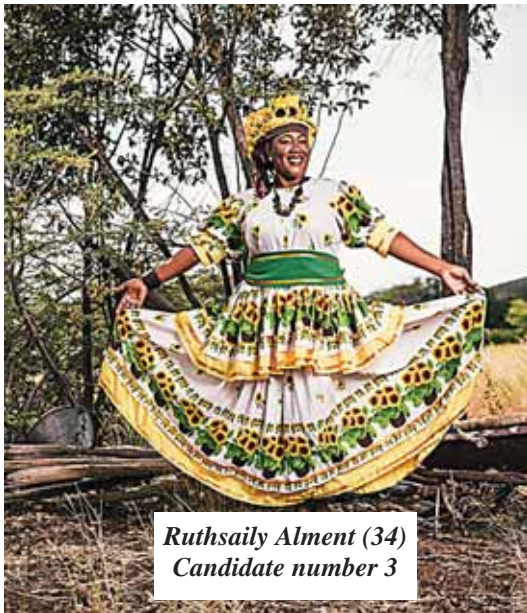
Contact **Lolymar** for information:
 ☎ + 599 701-2302

Harvest Of Diamonds Kosheca di Diamante



The four contestants on the event pose at Mangazinas di Rei

In a celebration of indigenous culture the *Kosheca di Diamante* (Harvest of Diamonds) event was held last Saturday night at the Rincon Community Center. The hall was full of mostly local people. Each of the four candidates, wearing traditional dresses, had to introduce themselves, present a cultural topic, and describe their dress. The presentations could be comedic, dance, poetic or song. The purpose of the event is to promote culture and learn more about it. ■ G.D



Ruthsaily Alment (34)
Candidate number 3



Sisi Clarendra (35)
Candidate number 2



Shourena Casseres (23)
Winner-Dama Kultural 2017

Businesses Adopt A Nest



Sea Turtle Conservation Bonaire's (STCB) Adopt-A-Nest program has been attracting a lot of interest. Since the start of Adopt-A-Nest in 2015, there has been an incredible increase of 58% in the number of local companies that have adopted an endangered sea turtle nest. And the 2017 season has just started!

Supporting Bonaire's widely-loved sea turtles by adopting a nest allows for prominent visibility. Through the press, word of mouth and social media STCB puts the nest adopter's name and logo in the spotlight. But that's not all. The adopters also receive a unique Adopt-A-Nest certificate, and their name and/or logo are displayed on STCB's Nest-O-Meter, which is located outside of their office at Kaya Korona #53.

The promotion of the adopters not only increases their brand awareness, it also demonstrates their commitment to Bonaire's community and unique wildlife. Adopt-A-Nest is therefore a great vehicle for companies wishing to do good and to be seen as doing good.

STCB will continue to offer local companies the opportunity to Adopt-A-Nest, thereby linking their brand to the protection of Bonaire's endangered sea turtles. To Adopt-A-Nest you can call (+599) 717-2225 or send an email to STCB's Communications Officer at cepa@bonaireturtles.org. For more information, please have a look at STCB's website: www.bonaireturtles.org. ■

Press release



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"Heel erg lekker!"
Amsterdam, The Netherlands - July 2013

WEEKENDS ONLY...

Friday	6-10 PM
Saturday	6-10 PM
Sunday	12-2 & 6-10 PM

SHOPPING, SERVICE and DINING GUIDE

Check these places first
When shopping, needing services
or dining

Advertisements in this edition

AIRLINES

Divi Divi Air- Bonaire's "on time airline" with 16 flights a day between Bonaire and Curaçao. Your first choice for inter-island travel. Reserve early to ensure a seat.

BANK

ORCO Bank offers one-on-one attention, personal banking. Each client is a person, not a number. The office is the historic building at Kaya Grandi 48.



BEAUTY

Hair Affair. Expert hair cutting, styling, facials and facial waxing. Great new shop on Kaya Grandi. Walk-in service too. Find them on Facebook.

BIKES

De Freewieler sells bikes and all kinds of bike accessories. They do professional repairs on almost anything on two wheels. **Have your keys made here too.**

DENTURE REPAIR

All Denture Lab—for the best denture care by an experienced professional. Repairs while you wait. Next to Botika Korona on Kaya J. G. Hernandez.

FITNESS

Bon Bida— Complete Physiotherapy, Fitness and Beauty facilities under one roof. Class, exercise machines and Bonaire's only spinning studio.

Yoga Terrace at Eden Beach— Offers yoga classes M-F 8-9am, Monday 5:30pm, Saturday 9am

HEALTH CARE

BEST Care Logistics is where to go for convalescent and health products and services: hearing tests/aids, food products, diapers, diabetics, disability aids, impaired vision devices, wheelchairs, walkers, crutches, electric scooters, patients beds **and more.**

ON and IN the WATER

Dive Friends has four dive schools and three retail shops so you always get the best deals and can be assured of top notch training. Remodeled shop, Dushi Style on Kaya Grandi and new dive retail shop at the roundabout in Hato.

OPTICIAN

Buena Vista Optics is Bonaire's most up-to-date place to get eyeglasses or contact lenses. The combination of experienced personnel and advanced equipment and technology make it a top value.

PHOTOGRAPHER

Bonaire's most creative above or underwater video and still photographer for the wedding or other important events in your life. Drone photography too. ScubaVision, recently renamed Bonaire Vision Films & Photo, has a new website at www.bonairevisionfilms.com.

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RESTAURANTS

Bobbejans— Bonaire's quintessential "rib joint" not only has some of the best ribs but tasty extras like Gado-Gado, pork chops and fries. Open Friday night and weekends only.

BonAroma— One of Bonaire's newest fine restaurants. Just five tables, continental cuisine and superb service

Go Green Restaurant — Features Indian and Vegetarian Food served in a garden atmosphere. Plus Personal Training, Ayurvedic Massage and Pilates

Pasa Bon Pizza—Bonaire's quality pizza. Best ingredients, best baking and best taste. Great salads and lasagna too. Eat in or take away.

RETAIL

Dushi Shoes, Dushi Style & Dive Friends Shops – featuring Clarks, Guess, DC Shoes, Reefs – as well as Tee Shirts for men and women.

The Tung Fong Store is a great asset to everyone on Bonaire because it stocks so many thing we want: clothes, hardware, food, auto and bike supplies. If you don't see it... ask for it. They probably have it. See page 2.

Penny Lane is Bonaire's first upscale fashion consignment store. Buy fashionable, top brand clothing, high quality toys and more for a fraction of their original price.



SECURITY

Special Security Services will provide that extra measure of protection when you need it. Always reliable.

SPA

Namaste Spa Bonaire's latest and perhaps most "new age" spa featuring not only massage and other relaxing therapies but also Healing Arts. At Captain Don's Habitat resort.

STORAGE

The Storehouse (Mangazina in Papiamentu) offers Secure Storage for Vehicles, Household Items, Diving and Sporting Gear, Business Files or Inventory. Across from the northern hotel row.



SHIPPING

Rocargo Logistics Services B.V. Air and sea shipments in/out of Bonaire. Customs agents. Professional and efficient. **What would we do without their superb services?**



WATER TAXI

Get to Klein Bonaire by Ferry. Ride the *Kantika di Amor*. Hotel or downtown pickup The only water taxi to Klein Bonaire with an easy on/off built-in ramp at Bonaire Nautico (It Rains Fishes Restaurant)

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What's Happening

REGULAR EVENTS

Rooi Lamoenchi Kunuku Park Tours \$21 (includes tax). Discounts for residents and local people. Tel. 717-8489, 540-9800.

Soldachi Tours—See the Real Bonaire and be transported back in time. Learn about the history, culture and nature by Bonaireans from Rincon. Call Maria Koeks for more information: 796-7870, 717-6435.

Parke di Libertat -Park-playground and canteen (formerly Dare to Care Park) Behind the hospital. Open Monday-Saturday 8am-7pm. Free entry.

Nature Organization, STINAPA, has frequent events—bird watching, sunset hikes, lectures, etc. Go to their website for more information of events for the rest of 2016: stinapabonaire.org/events

Saturdays

• **Marshe di Playa (Bonaire Duodero)**—Every Saturday, 8am-1pm, across from Warehouse Bonaire, locally made and grown products.

• **Tera Kora Ranch Market—2nd & last Saturdays**—local produce, clothes, food, games for kids, 2nd hand items

• **Monthly Cultural Market at Mangazina di Rei**—Usually the last Saturday of the month, 8am-1pm. See the real Bonaire: traditional music, crafts, local produce, Creole kitchen, educational presentations. Mangazina di Rei is on the Rincon Road, at the eastern entrance to Rincon. Free entrance

• **Bonaire Animal Shelter's Garage Sale (Pakus di Pruga)**—every Saturday, 8am-5pm. At Kaminda Liberador Simon Bolivar, across from Brandaris Café. Tel. 717-4989. Drop off cast offs on Saturdays or at the Shelter on the Lagoen Road weekdays. 717-4989

• **Last Saturday of the month** — donate foods and household items to Food Bank (*Stichting voedselbank Bonaire*) from 9:30am-2pm at Van den Tweel Supermarket

• **Wine Tasting at Antillean Wine Company's warehouse** on Kaya Industria, **Second Saturday of the month**, 7-9 pm. (*Always call to make sure it's on: Tel. +5999-560-7539.*) Snacks and tasting of six wines for \$10 per person.

• **Petanque- Jeu de Boules**, 2:30-6 pm, Landhuis De Tuin on the road to Lac Bai. Info: 786-0150

Sundays

• **Landhuis DeTuin- Real Jamaican BBQ on the terrace** of the land house in the quiet countryside. Jerk Chicken, BBQ Chicken, Seafood Curry, Veggie Dish, Child's plate, Bread Pudding. On the road to Lac Bai – Kaminda Lac #101. Follow the signs, 12 noon to 6 pm. Tel. +599-786-6816, +599-701-1982. A Forsa training school.

Mondays

• **Bonaire Goat Farm Tour—9 am.** Meet the goats, see milking, and more. \$10 includes tea. Kids \$5. 786-6950 - Also on Wednesdays & Fridays.

• **Happy Hour at Captain Don's**

Habitat Bar. The books of Bonaire's dive pioneer, Captain Don, will be available: *Island Adrift*, *Shangri-la*, *Sea Trauma* and the newest book, *Reef Windows*. 5:30-7pm. Tel. 717-8290.

Wednesdays

• **Bonaire Goat Farm Tour—9am.** See Monday for more information.

• **Sea Turtle Conservation Bonaire (STCB)** presents an informative slide show: *Sea Turtles of Bonaire*, at 8pm, every 2nd and 4th Wednesday. STCB presentation will be taking place upstairs at Yellow Submarine Dive Shop, Kaya Playa Lechi 24 courtesy of Dive Friends.

• **Chess Club** meets to play starting at 6 pm at Tera Cora Ranch.

• **12-step meeting (AA/NA).** Every Wednesday at **Bonaire Basics**, Kaya Korona #47. Walk in from 18:45, starts at 19:15, ends at 20:30. Feel free to mail : 12stepsbonaire@gmail.com or 12stappenbonaire@gmail.com for more information.

• **Echo** offers free (donation-based) Public Conservation Tours at 4:30. No reservation needed. For optimal birding, you can also book a private tour by calling 701-1188 or email info@echobonaire.org. Please give at least one day's notice. Private tours are \$25/ person with 2 person minimum.

Fridays

• **Bonaire Goat Farm Tour—9am.** See Monday for more information

BONAIRE'S MUSEUMS

• **Mangasina di Rei, Rincon.** See, Feel and Taste the Culture of Bonaire. Enjoy the view from "The King's Storehouse." Monday-Friday. Cultural Market last Saturday of the month. Call 786-2101

• **Chichi i Tan Museum.** Step into the past—a typical old Bonairean home, furnishings and garden. Open Thursdays through Sundays. Call for reservations 717-3183 or 795-2021 Free but donations appreciated. Kaya Melon #4, behind Rose Inn in Rincon.

• **Washington-Slagbaai National Park Museum and Visitors' Center.** Open daily 8 am-5 pm. Closed on December 25th and January 1st. Call 788 - 9015 or 796 - 5681

• **Bonaire Museum**—on the waterfront at the old Kas di Arte. Monday-Friday 9am-noon, 2-4pm. Free

• **Terramar Museum** at Terramar Shopping Mall, on the waterfront. Monday-Saturday 9am-6pm. Sunday, closed. Cruise ship days 9am-6pm, \$10, \$5 for residents, children free

• **Tanki Maraka Heritage Park and Open Air Museum.** Site of an American soldiers' camp during WWII. Self guided tour with excellent signage. After leaving Kralendijk on the Rincon Road watch for sign to the park on the

Cruise Ships

DAY	DATE	NAME	ARR/DEP	CAP	C.LINE
Thu	13-Apr	Thomson Discovery	0700-1400	2076	Columbia
Thu	13-Apr	Royal Princess	0700-1400	3600	Princess Cruises
Sat	15-Apr	Star Breeze	0700-2100	208	
Wed	19-Apr	Carnival Sunshine	0800-1600	2974	Carnival
Thu	20-Apr	Navigator of the	0700-1700	3114	RCCL
Sat	22-Apr	Hebridian Sky	0600-2359	118	SALEN

right. Driveway to entrance just a short distance. Free entry.

CLUBS and MEETINGS

• **Lions Club** meets every 2nd and 4th Thursday of the month at 8 pm at Kaya Sabana #1. All Lions welcome. For more information call 510-0710.

• **Rotary lunch meetings Wednesdays**, 12:15-2 pm - Divi Flamingo Beach Resort in Peter Hughes meeting room upstairs above the dive shop. All Rotarians welcome. Call Gregory Obersi 785-9446.

• **Toastmasters Club** meets every two weeks. For more information call Cruxita de Palm at 786-3827 or Lucia Martinez Beck, at 786-2953.

CHURCH SERVICES

• **The Church of Jesus Christ of Latter-Day Saints** --Kaya Sabana 26 Sunday Services - Papiamentu/ Espanol 9:00 am to 12 noon Add'l Info (599) 701- 9522 Dutch/English 1pm to 3pm Add'l Info (599) 701-2892

• **Protestant Congregation of Bonaire:** (VPGB), Kralendijk, Plaza Wilhelmina; Sunday service-10 am in Dutch. Rincon, Kaya C.D. Crestian; Sunday service-8:30am in Papiamentu/ Dutch.

• **Children's club**—every Saturday from 4:30-6 pm in Kralendijk, (annex of the church.)

Contact: Marytjin@gmail.com or Daisycoffie@hotmail.com

• **International Bible Church**, Kaya Papago 104, Hato, behind Bon Fysio/ Bon Bida Spa & Gym on Kaya Gob. N. Debrot. Sunday 9am-Worship service in English; 10:45am-Sunday school for all ages. 717-8332 for more info or ride bonaireibc@gmail.com.

• **Catholic: San Bernardus in Kralendijk** – Services, Sunday at 8am and 7pm in Papiamentu.

• **Our Lady of Coromoto in Antriol**—Saturday at 6pm in English. Mass in Papiamentu on Sunday at 9am and 6pm. 717-4211.

• **Assembly of God (Asemblea di Dios):** Kaya Triton (Den Cheffi). In English, Dutch & Papiamentu on Sunday at 10 am. Wed. Prayer Meeting at 7:30 pm. 717-2194

• **Prayer Walk at Rooi Lamoenchi every first Sunday of the Month** (or on request) for all followers of Christ. Hours: 4.30 pm till 7.30 pm. Contact Ellen Cochran-Herrera at

ellenherrera-cochrane@yahoo.ca or phone 717-8489 or 005999-540-9800 English//Papiamentu/Dutch/Spanish ■

CLOSE-IN EVENTS

April 5-29—Zazen Meditation. Smiling Buddha Yoga Studio, Plaza Hotel. Tel. 700-5779, smiling-buddhayogabonaire@gmail.com

Tuesday, April 11—Info talk about Bonaire Marine Park and Washington Slagbaai Park, presented by Stinapa, 7-8pm, CIEE, Kaya Gob. DeBrot #26, free

Friday, April 14—Good Friday, legal holiday

April 14-18 –MV Logos Hope at Kralendijk Pier. Largest floating book fair. Details on page 17

Friday & Saturday, April 14 & 15—Bon Aroma Restaurant special evenings— photo exhibition of photographer Lorenzo Mittiga. Special menu. Bon Aroma, behind Yacht Club Apartments, Kaya Gob. DeBrot. Reservations 795-9009

Sunday, April 16—Easter Sunday

Monday, April 17 —Easter Monday—legal holiday —Simidan Festival, Rincon. More info: TCB

Tuesday, April 18—Free lecture at CIEE: Photographing the String of Pearls—Bonaire's Ostracods in the Limelight, 7 pm

Friday, April 21—Lionfish Derby, 8am-7:30pm. More info: Stinapa, 717-8444

Saturday, April 22— Bird watching - 4:30-6pm at LVV. Reservations: Stinapa 717-8444

Sunday, April 23

—Ride, Walk and Swim for the Roses. See page 11 for more.

—Sunrise hike up to Brandaris, 6 -9:30am, medium difficulty. Reservations: Stinapa 717-8444

Thursday, April 27—Kings Day, legal holiday for King Willem Alexander

Sunday, April 30 — Rincon Day Bonaire's best party

Lagos Hope Coming



Lagos Hope, the world's largest floating book fair, will soon bring its international crew with their life-changing stories to Kralendijk, Bonaire. After so many years away from this island, crewmembers anticipate an unforgettable time.

Zjumira Wout (at right in photo) from Bonaire was one of the ship's crewmembers, first serving on the sister ship *Logos II* from 2006 to 2008, and then transitioning to the new ship *Logos Hope* from 2008 to 2010.

Originally from Rincon, Zjumira is now excited to welcome *Logos Hope* to her home country. "It is such a unique opportunity to interact with people from so many countries," she said.

She started out in the book fair department and later worked with local volunteers in each port. Finally, she joined the advance preparation team, arranging the ship's visits to Wales, Trinidad and Jamaica.

One thing she learned from four years onboard: "To go on the ship, I had to leave behind many things... But possessions and position hold you down. When

we unite with a common conviction and vision, great things will happen."

There are 400 volunteers on the ship from over 60 nations, who often leave behind families, jobs and homes. The crew offers a unique example of unity in cultural diversity. Some come with qualifications for specific roles such as engineers, plumbers, carpenters, bookkeepers, cooks and other professionals. Many young people come with no qualifications except a willingness to serve. Although they have different backgrounds, the crewmembers agree on a common goal: serving people through social service projects and good literature.

MV Logos Hope is operated by an inter-

national, charitable Christian organization registered in Germany. Since 1970, the organization has welcomed over 45 million visitors up the gangways in over 150 countries and territories around the world.

MV Logos Hope will be open to the public at the port of Kralendijk from April 14 to 18. Opening hours: Fri: 15:00 – 21:00; Sat: 12:00 – 21:00; Sun: 13:00 – 21:00; Mon & Tues: 10:00 – 21:00. Entrance fee is \$1 per person. Children 12 and under enter for free and must be accompanied by an adult. Adults 65 and over enter free. For more information, visit www.logoshope.org/bonaire. ■ *Press release*

Cinema (Continued from page 12)

actually sells them. Another no-go is science fiction. I am not talking about 'Star Wars' but the more independent, arty stuff like 'Arrival' or the upcoming 'Alien Covenant.' Once I get my second theater up and running, I can offer more variation, and I can start screening from noon, something that is becoming popular in Europe. Elderly people love going to matinees and cinemas offer special discounts for viewings during the day. That could be an option, or maybe we can host a movie-club showing classics or entire trilogies in a row."

Hmm, who would want to see "The Godfather" again in optimal conditions? Theo is bursting with entrepreneurship. He also wants to expand his Thai food counter to a small diner, and he has a stage in front of his screen that can be used for plays or singing contests. But does he have the time

to actually watch the movies he screens? "Not always. It's just the two of us running the show, but sometimes after selling tickets, serving drinks and food, and making sure the movie runs smoothly, I sit in the back and watch a part of the film. I really enjoyed 'The Martian' and I am baffled by 'Beauty and the Beast.' You know, I often spot small errors in movies but this production is truly amazing. Really flawless. Those are the movies that remind you why you do it and reignite your passion." ■ *Roderik Six*



Check www.empirebonaire.com for more info on upcoming movies.



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BonaireTechnicalSupport.com
with what you have to donate

For sale until 15 of April: Furniture
and small items. Electric tools 127V
and 230V. For info or appointment:
call **785 3619.**

Bonaire-Sun Rise/Set, Moon Phase and Tides

Day	High	Low	High	Low	High	Sunrise	Sunset
Mon 10	00:37	08:06	13:09	19:19			
	0.53 ft	0.02 ft	0.32 ft	0.07 ft		6:26	18:47
Tue 11	01:25	09:26	14:41	19:55	Full Moon		
	0.56 ft	-0.02 ft	0.26 ft	0.13 ft		6:25	18:47
Wed 12	02:09	10:32	16:10	20:31			
	0.60 ft	-0.08 ft	0.24 ft	0.17 ft		6:25	18:47
Thu 13	02:49	11:24	17:22	21:06			
	0.63 ft	-0.13 ft	0.24 ft	0.20 ft		6:24	18:47
Fri 14	03:28	12:06	18:14	21:44			
	0.66 ft	-0.17 ft	0.25 ft	0.21 ft		6:24	18:47
Sat 15	04:04	12:42	18:49	22:24			
	0.68 ft	-0.20 ft	0.25 ft	0.21 ft		6:23	18:47
Sun 16	04:41	13:15	19:16	23:05			
	0.70 ft	-0.21 ft	0.25 ft	0.20 ft		6:23	18:47
Mon 17	05:17	13:46	19:38	23:48			
	0.72 ft	-0.22 ft	0.26 ft	0.18 ft		6:22	18:47
Tue 18	05:53	14:16	20:01				
	0.72 ft	-0.21 ft	0.27 ft			6:22	18:48
Wed 19	L Quarter	00:33	06:31	14:45	20:24		
		0.17 ft	0.71 ft	-0.20 ft	0.30 ft	6:21	18:48
Thu 20		01:22	07:10	15:13	20:52		
		0.15 ft	0.68 ft	-0.17 ft	0.34 ft	6:20	18:48
Fri 21		02:16	07:51	15:41	21:23		
		0.13 ft	0.63 ft	-0.15 ft	0.41 ft	6:20	18:48
Sat 22		03:19	08:37	16:09	22:00		
		0.12 ft	0.56 ft	-0.12 ft	0.48 ft	6:19	18:48
Sun 23		04:31	09:29	16:39	22:42		
		0.10 ft	0.46 ft	-0.08 ft	0.58 ft	6:19	18:48
Mon 24		05:51	10:31	17:11	23:29		
		0.05 ft	0.36 ft	-0.05 ft	0.68 ft	6:18	18:48

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Pet Of The Week

Meet Berry

Who would like to give this handsome guy a new loving home?

There is nothing sweeter than a senior dog getting a second chance and a happily ever after with a family who loves him with their whole hearts.

Berry is one of those senior dogs. He is full of love, easy going, happy and a very contented dog.

This short legged funny guy has been living in the Shelter for almost two years and is very ready to be loved and cared for by a dedicated new family!

Are you the one who will have a new friend for life? Please come and visit the Animal Shelter Bonaire at Kaminda Lagun 26a to meet Berry or call for more information 7014989 or-mail to animalshelterbonaire@gmail.com

All the adoptable animals at the Animal Shelter Bonaire are treated against ticks and fleas, are de-wormed, vaccinated, micro chipped and spayed or neutered. ■ *Nathalie Peterson*



Adorable Berry

Shelter News

FOSTER PROGRAM

If you are looking for a way to put your love of dogs and cats to good use and open up your home and heart to older dogs and cats that find themselves homeless through no fault of their own, PLEASE FOSTER!

Mostly senior animals come to the Shelter directly from the family they have lived with for many years. These animals come into our Shelter for a variety of reasons: an elderly owner going in to care, a relationship breakdown, a family losing its home, or the animal just left on its own while their family moves on without them. It is often a very painful and stressful experience for a dog or cat that's has been with its family for her or his whole life!

If you have time in your life and space in your home to help a senior animal adjust to a change in its life, then yes, you most probably could be the perfect foster!

Fostering is very rewarding. There is nothing quite like seeing a confused and withdrawn dog blossom in your care. Of course, it is possible that you get so attached after caring for an older animal (speaking from my own experience!) you are not going to be able part with it. Don't worry, you are most welcome to adopt the oldie yourself and give it the best and well deserved TLC in its last stage of life! ■

Story & Photo by Nathalie Peterson



Diana one of our senior girls who was abandoned at the Shelter in very poor condition. Diana was taken into foster care by one of our dedicated volunteers and brought back to great health again. She got adopted by her foster parent and is living the good life now with lots of love and care!



Clearing out your closets, shelves, work areas? Getting rid of old furniture so you can replace it with new? Consider donating it to the Animal Shelter's *Pakus di Pruga*, their flea market open every Saturday. This little shop, manned by Shelter volunteers, is a special treasure to the community. It's a place where people can find clothes, books, household items, furniture, appliances, whatever has been recently donated. **And everything is dirt cheap.** For bulky items you can't handle yourself, call them and they will pick it up. Or, if you're having a delivery of furniture or appliances, you may ask the delivery person to take your old items to the Shelter for a few dollars. they can help.

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THE STARS HAVE IT

Mid-April 2017

ARIES (Mar. 21- April 20) Don't promise to deliver the goods if you aren't positive that you can meet the deadline. You might be a tad overindulgent this week. If you've been under stress and worrying about older members of the family, it's time to come to terms with the situation. You can make it up to them later. Your lucky day this week will be Wednesday.

TAURUS (Apr. 21- May 21) You will be able to make changes regarding your living arrangements. Opportunities for romance will flourish through travel. It might be best to work on your own; if possible, do your job out of your home this week. Get involved in groups and organizations that are of a distinguished nature. Your lucky day this week will be Friday.

GEMINI (May 22-June 21) Dig deep, ferret out any hidden concerns before you sign your life away. You will be full of energy and you need to find something constructive to do. Plan to do things with your faithful pet or with youngsters who have interesting hobbies. You will find your personal partner taxing this week. Your lucky day this week will be Tuesday.

CANCER (June 22-July 22) Your unique approach to life will interest others. Contracts will not be as lucrative as you think. Now is the time to concentrate on building a strong financial future for your family. The advice you get this week may be based on false information. Your lucky day this week will be Friday.

LEO (July 23-Aug 22) You may find that your emotional partner will not be too eager to accommodate you. Take matters in hand when it comes to dealing with clients or colleagues. Keep an open mind when listening to the opinions of others. Partners may try to argue with you; however, you must stand your ground. Your lucky day this week will be Thursday.

VIRGO (Aug. 23 -Sept. 23) Financial limitations may add to your depression. Be cautious not to get involved in office chatter that will cause problems for others. Not the best day for business trips. If you put your energy into physical outlets you will avoid confrontations. Your lucky day this week will be Monday.

LIBRA (Sept. 24 -Oct. 23) You will meet new romantic partners if you get involved in seminars or travel. Authority

figures may be less than accommodating if you have done something deceitful. If you've been under stress and worrying about older members of the family, it's time to come to terms with the situation. You can make headway if you share your intentions with someone you care about. Your lucky day this week will be Friday.

SCORPIO (Oct. 24 - Nov. 22) Uncertainties about your personal life are probable. Jealousy may be a contributing factor to your emotional ups and downs. You are best not to confront situations that deal with in-laws or relatives. Don't get upset. Your lucky day this week will be Monday.

SAGITTARIUS (Nov. 23 -Dec. 21) Take time to reevaluate your motives regarding friendships. In-laws or relatives may oppose your personal intentions. Don't make any rash decisions that may affect friendships. Your ability to take hold of a situation will surely bring you popularity and leadership. Your lucky day this week will be Monday.

CAPRICORN (Dec 22.- Jan. 20) You may want to invest in something that will grow in value. Lowered vitality could affect your work. Look into events that you might find interesting, and compromise by doing a few things that you both like to do. You may find it difficult to communicate with someone at work. Your lucky day this week will be Friday.

AQUARIUS (Jan. 21 -Feb. 19) You're best not to get involved in joint financial ventures. You can expect opposition at work. Don't let your competition be privy to information that could be incriminating. Someone you care about may not be too pleased with you. You can get a promotion if you put in a little extra detail. Your lucky day this week will be Tuesday.

PISCES (Feb. 20-Mar. 20) Focus your efforts on your work. You can be sure that any dealing with large institutions should go well. You may have difficulties with someone close to you. Traffic will be busier than you anticipated, so try to get a head start if you have made plans to travel. Your lucky day this week will be Saturday. ■ *SunSigns Horoscope*

(Apologies to Pisces people for last issue's omission.)



BONAIRE SKY PARK*

*to find it... just look up

Favorite Stars

Sky Park stars vary in brightness, size, distance, and especially color. When we think of stars, we immediately think they're all white. Not so. Stars come in all colors of the rainbow, from ruby red to deep blue. And these distinct colors that you can see with the naked eye tell us a lot. It's easy to have favorites

On any night this week after sunset face southwest. There you'll find the constellation Orion the Hunter with his distinctive belt of three stars. If you look a little closer you'll see stars of different brightness and color.

Star color is an indication of its temperature - blue stars being the hottest and red stars being the coldest. You can really see the colors of the brightest stars like those in Orion. Most of his stars are blue - like the belt stars Alnitak, Alnilam, and Mintaka. And Orion's left foot; the star Rigel is blue too. A favorite blue star is in Orion's shoulder - called Bellatrix.

Bellatrix is one of the hottest stars at over 38,000 degrees. Through a telescope, Bellatrix is the deepest blue I have ever seen. People can become mesmerized by its deepness. Bellatrix has a mysterious history. Its name means "beautiful Amazon-woman-star." The star's influence was said to produce strong qualities in women, and rendered those born under it lucky and loquacious. However, little else is known about the origins of this name.

Marking Orion's other shoulder is the star Betelgeuse. Actually, in most legends, Orion has his right arm raised, holding a club, and Betelgeuse marks his, uh, underarm. Betelgeuse roughly translates from ancient Arabic as armpit of the giant.

But the brightest star in the night sky is the Dog Star, Sirius, over to the left of Orion. Sirius blazes with a stark white light in the south, and a temperature of about 17,000 degrees. Sirius is a tiny star compared to blue Bellatrix, and



is almost nothing next to behemoth Betelgeuse. The only reason Sirius is so bright is because it's so much closer to us - only 8.6 light years away compared to over 240 light years to Bellatrix and 640 light years to Betelgeuse.

Capella is a bright star really high in the western sky these evenings. Capella is similar to our Sun in temperature - and so it should look about the same color - yellowish-white. But Capella is much larger. Plus there's not just one star there, but four stars orbiting each other! Imagine all the sunsets and sunrises you could see from a planet in a system with four suns!

Like Capella, our Sun falls right in the middle of the temperature spectrum. With a surface temperature of roughly 10,000 degrees Fahrenheit, the Sun bathes us in the yellow-white light we all know and love.

I know that dimmer stars all appear white to our eyes. But if you look at these same stars through binoculars or a telescope, you'll see their individual colors more distinctly. From red to blue, the hues are subtle. But once you train your eye to search out these variations of color, you may discover that you have favorite stars too. ■ *Dean Regas & James Albury*



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