



Photos by Julie Morgan

HV yacht pumpout could save our reefs

A big step was taken toward protecting Bonaire's coral reefs and waters last week with the first boat holding tank pump out at Harbour Village Marina.

Why is this such a big deal?

All those picturesque boats on our waterfront and in the marinas have been discharging their tanks full of sewage and grey water. Only 5% go out to the specified five nautical mile mark to do their business according to the May 2021 Marine Waste Water Survey, now known as the Gerard report. Of the 67 boats surveyed only 54 had holding tanks and only 16 of the 54 had the capacity for more than two days. Only 13 of the 64 yachts have grey water holding tanks and only eight have the fittings to pump it out.

As scary as this sounds, the report revealed that the 51 yachts could be contributing 595,680 liters of concentrated sewage per year to our waters.

The Isand Decree Underwater Park (Eilandsbesluit Onderwaterpark) Bonaire states, "It is strictly forbidden to discharge raw sewage or chemicals in the waters of the Bonaire National Marine Park."

How can this be enforced without directly seeing a boat discharging their tank in our waters? The evidence is there

to anyone diving the waterfront on a regular basis: scraps of toilet paper and if you know the signs, diseased or dying sponges and corals. Or perhaps the abundance of fish circling under certain boats, not only for shade, but for the waste in the water.

In an email in October 2019, STINAPA initiated contact with Frank Gonzalez of

Harbour Village Resort and Marina about the problem of boats dumping waste in our waters. After a year of investigation, Gonzalez came forward with information for a pump out station at the marina and two mobile pump out boats on the waterfront. In August of this year, Gonzalez confirmed two pump out stations and a holding tank would be in service at the marina by the end of October at his cost

of \$30,000.

Gonzalez is encouraging yachts to take advantage of this service for free for a limited time.

"STINAPA needs to enforce the ordinance and request boats pump out at the Marina, until a permanent "more convenient" solution is available," said Gonzalez.

According to the Water Circles group and WEB wastewater, treatment of marine waste is a challenge because it contains salt water. Marine waste doesn't sync with the sustainable irrigation water process at BSSS as irrigation water cannot contain salt. They are expecting a Netherlands consultant will provide the solution by mid-December.

According to Gonzalez, until then, the marina and the reinforced concrete holding tanks, a 20m3 and an unused hotel 50m3 should be sufficient until mid next year.

Gonzalez said, "What is better... to pump out right now or to continue dumping raw sewage in the sea."

Please read the press release from the Water Circles team of STINAPA, WWF, OLB and WEB on page 5.

Julie Morgan



Wolfgang Lutz' 42' boat the Hubbert, with an 80 liter tank, received the first pump out at HV Marina on Nov. 16. pictured are Wolfgang Lutz (R) and HV Marinsa's Hipolito Ramos (L) Photo Julie Morgan

Chogogo developer fined \$1.2 million for a permit violation



The facts of the case seem pretty straightforward. The developer building the new Chogogo resort, the Schellevs family, hauled in sand and built a beach despite not having the required permit from STINAPA, and despite having been warned they needed a permit. STINAPA director Jan van der Ploeg alerted the government's Surveillance and Enforcement director Jaar Tromp, and Bonaire prosecutor Marius Gerritsen subsequently took action. A fine of \$1.2 million has been levied against the developer.

The developer's lawyer, Tom Peters of EKVD, reacted by sending a letter to the OLB, plus a copy to *Bonaire.nu* (and perhaps other news outlets as well). The letter expressed righteous indignation regarding the "surprise attack" on his client. It claimed an application was submitted by the developer on August 12, 2021, but the Executive Council has not yet approved it. The application was submitted, according to the lawyer's letter, "(for the sake of certainty) to obtain

a permit with regard to the work in progress," which suggests the permit was applied for only as a formality and after the work was already being carried out. The letter provided many elaborate justifications, of uncertain relevance, for the developer's actions, and further threatened the government with the legal equivalent of fire and brimstone if the fine was not withdrawn.

The OLB has responded with a news release that announced: "After consulting the applicable laws and regulations, the public body Bonaire has come to the conclusion that there are no reasons to withhold the requested permit from Chogogo Dive & Beach Resort." The OLB did stipulate that the existing retaining wall will have to be improved to ensure that no sand ends up in the sea. The news release also declared: "The imposed penalty is maintained on the basis of the factual finding that the sand was dumped at a time when no permit had been granted." *DMR (Bonaire.nu)*.

International supply chain failure delays Pachi's reopening

A shift of workers from Columbia was scheduled to arrive the morning of November 18 to reopen Pachi's, which has been closed by covid restrictions. But according to nightclub manager Aries Felix, the Dutch embassy in Bogota refused the final stamp the women needed to board the plane, even though they had all the necessary documentation for admission to Bonaire, including their work permits.

Felix talked to Island Governor Rijna. Rijna talked to the Ministry of Foreign Affairs. The Ministry of Foreign Affairs presumably talked with its embassy staff in Bogota. The matter was cleared up and the women are now on Bonaire, having reported for work at Pachi's on Monday, the 22nd.

The initial problem was that on November 17, when the women showed up at the embassy for their interviews and to get their passports stamped, they came together and without an appointment. Advance booking is required, especially for groups.

Felix subsequently gave a press conference explaining the measures under which his club was allowed to reopen. Customers are not allowed to spend private time with a Pachi employee unless they are vaccinated. No more than 50 people may be in the club, mouth caps are mandatory, and all covid measures are strictly enforced. He did not say whether that included social distancing. *DMR (Besreporter, Bonaire.nu)*

Covid-19 round-up

Third vaccinations for people 80 and over will begin on November 27. As time passes, the vaccine protection wears off fastest for those over 80. People over 80 can call 0800 0900 to make an appointment for the vaccination. The Public Health Department will directly contact elderly people in care homes or those who were previously vaccinated at home to make appointments for their third shot. Third vaccinations for those in the age group 70-80 years will begin on December 4, and for 60-70 year olds on December 18. Healthcare employees are also scheduled for the booster shot in December.

Those who have not yet received the first or second corona jab can still do so without an appointment on Saturdays from 09:00 – 14:00 at Kompleho Deportivo Jorge Nicolaas.

People who are fully vaccinated may obtain their QR code by calling 0800 0900 Monday through Friday from 8 am to 5 pm. They should have their vaccination certificate and their passport or sêdula ready when they call. They will receive an appointment to collect their QR code from Kompleho Deportivo Jorge Nicolas Monday to Friday between 10 am and 2 pm. They will receive their personal QR code on paper, along with instructions for loading their QR code into the Corona Check-app on their phone.

Infections increased in Bonaire's schools during the first half of November, the Public Health Department has announced. In the first week, 85 cases of infection were registered; in the second week, 106. Children four to eleven accounted for the largest increase. Most children were exposed at school, at childcare, or at home. Two clusters broke out in primary schools and one in childcare.

Among the over 18s, who are the primary target group of the vaccination program on Bonaire, 74.8% have been fully vaccinated and 84.6% have had a first injection. In the group of 12-18s, 51.2% have been fully vaccinated, and 59.7% have had a first injection. About 2,000 people still have to be fully vaccinated for the government's target to be met. Many need only their second injection. The unvaccinated, though relatively few in number, continue to account for half of the new infections on the island.

The European Netherlands, like the rest of Europe, has been hit hard by a major covid surge that is straining hospitals. Recently a new record, 16,000 new cas-

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Flotsam & Jetsam,
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Covid-19 on Bonaire

totals as of NOVEMBER 23, 2021

171 active	1 hospitalized
2723 total	21 deceased
84.6% have had 1st vaccination	
Bonaire is at risk level 2.	

For up to date covid news go to the online Reporter <https://bonairereporter.com> or FB Government site is <https://www.bonairecrisis.com/en/>



restaurant & cocktailbar

RESERVATIONS ARE HIGHLY
RECOMMENDED

5:30 PM SEATING OR 8 PM SEATING
reservations@rumrunnersbonaire.com

599-717-8290 x100

located at Captain Don's Habitat

Thanksgiving Buffet

NOVEMBER 25, 2021

Butternut squash soup

Seafood chowder

Homemade cornbread

Homemade assorted breads

Marinated sweet potato, corn, apple & walnut salad

Mixed salad - Crudites mix

Whole roasted turkey
served with three kinds of stuffing:

Classic American

Classic ground beef

Rum Runners style

Oven roasted ham with a maple, garlic & bourbon glaze

Sauteed broccoflower, broccoli and carrots

Green veggie casserole with bacon bits and red onions

Spicy cranberry & apple relish

Cranberry sauce - House style gravy

Mashed potatoes with garlic and parsley

Bourbon candied yams

The holiday's favorite desserts with a RR twist

\$36.50

AT RUM RUNNERS WE DO OUR UTMOST BEST TO WORK WITH FRESH INGREDIENTS ONLY. HOWEVER, BEING ON A SMALL REMOTE ISLAND MEANS THAT THEY AREN'T ALWAYS AVAILABLE. IF THIS IS THE CASE OUR CHEF WILL ADJUST THE DISH ACCORDINGLY. FOR THIS WE ASK YOUR UNDERSTANDING.

FOR SALE Crown Court 19

One of a Kind Villa!



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Wastewater plant helps protect our reefs and health



A few of the necessary components needed to turn waste water into irrigation water. L-R: drying pans; storage tank; sand filter silos; UV and irrigation pumping station and storage tank #2.

Wastewater is not something anyone really thinks about unless there is problem. You flush the toilet and expect it all to go away and it usually does. But where does it go and what happens to it?

Living on an island surrounded by amazing coral reefs we need to be very conscious of that flush's destination whether living on land or a boat on our shores.

For many years, cesspools were built to get rid of waste. This was essentially a hole in the ground and any content leached into the soil and then our ocean. For the most part that ancient ingenuity was replaced with septic tanks but after a while they begin to leak too. Both are still in use today on more than 90 percent of the island.

Back in the late 80's, research proved that the leaking sewage was killing our precious coral and guess what, it still is. From 1990-2010 a project called BSSS (Bonaire Sewage Sanitation System) was mounted to protect the health of our coral and our people.

Arthur Janga, manager at WEB (Water-en Energie Bedrijf)'s wastewater treatment said, "Before the Bonaire sewage and sanitation system (BSSS) project the company now known as Selibon handled it [the waste]. They took the sewage and dumped it at LVV but before that it was dumped into the sea."

The BSSS project changed everything and in 2010 a contract was put into place to build a public sewage system and wastewater Treatment Plant. A small, temporary Waste water treatment plant without the filtering system was built in 2011 where the vacuum trucks discharge the collecting waste water. And after two to three years, the main Waste Water Treatment Plant (WWTP) incorporating a sewage collecting pipeline, vacuum stations and waste water treatment plant consisting of a series of steps and filters for treatment, was completed in 2014.

To date the sewage pipeline extends 70km with 12km to the pressure pipeline system and another 11 km for the irrigation pipe. The underground pipe system runs from WEB in Hato to Lighthouse Beach along the coast and 315 meters inward from the shoreline.

All other residences or businesses are using a cesspool or a septic tank system. The septic is pumped out by the vacuum trucks and taken to the small wastewater treatment plant for treatment.

Only 1/8 of all the homes and businesses on Bonaire are connected to the public sewage pipeline. An expansion plan in Belnem and Hato began in August 2020 and is set for completion in mid 2022 bringing the number to



Plant manager Arthur Janga and a life size model of one of the 650 vacuum chambers that move the waste water along the pipeline.

1/10 of Bonaire. There are no plans to extend the pipeline further at this time.

The way it works:

A total of 650 vacuum chambers move the waste water along the pipeline to one of the four vacuum stations with pressure pumps to the WWTP. The oil and fat waste floats on the top and is pumped out regularly by WEB and carried under strict rules to the Selibon landfill. The small stuff that stays behind is sent along with the other wastewater and is treated in Stage 1 at the treatment plant. The wastewater is then collected in a large storage tank and sent to the plant for the next three stages of treatment.

Stage 1 - Inlet structure is a mechanical treatment pro-

cess that filters out any remaining fat, oil and other hard materials like textiles and baby wipes.

Stage 2 - Biological wastewater treatment is carried out by the Sequence Batch Reactors (SBR) where the waste water is churned continuously with a giant mixer to keep any hard material from settling to the bottom of the storage tank. In tanks two and three – the waste is treated with a biological process of cultivated bacteria created in the tank. The excess of bio mass is pumped out to the drying beds to dry and can be used for fertilizer. The biomass is tested to keep a balance between the wastewater and bacteria to ensure the bacteria does its job. If out of balance, it is pumped out and moved to the drying beds. No chemicals are used in the process.

Stage 3 - The effluent (purified wastewater) then goes through a sand filter resulting in the irrigation water .

Stage 4 - The effluent water passes through ultra violet insulation that kills any virus and bacteria remaining.

Any water overflow goes to a pond that has become a haven for birds and has earned the name of BSSS bird reserve.

The result of the entire process is irrigation or effluent water that can be piped through a separate pipe for hotel irrigation. WEB created 38 hotel connections for irrigation water but only nine hotels have chosen this more sustainable alternative to keeping their plants green. The water is only safe for watering, meaning it is not safe to drink. The water cannot be sprayed on the plants but must be used through a drip system to the plant roots.

Janga said, "The water is overflowing so we need to sell as much as possible to the remaining 29 hotels. Cost of the irrigation water is \$1.50 per cubic meters (m³) while drink water is \$3.80 per cubic meters (m³) ."

Any hotels wanting to use this alternative, more sustainable, type of irrigation must register at LVV to apply. After being checked by LVV en Directie toezicht en Handhaving, the hotel may be eligible for the use of the irrigation water

Thank you to Arthur Janga for sharing this information about the plant. Janga has worked for WEB since 1996.

For more information about WEB wastewater or the BSSS project visit <https://www.webbonaire.com>.

Story and photos by Julie Morgan

TO PREVENT ENVIRONMENTAL DAMAGE, DO NOT FLUSH THE FOLLOWING SUBSTANCES OR PRODUCT THROUGH YOUR TOILET OR SINK:

Oils and fats, food

- waste oil
- frying and cooking fat or oil
- motor and penetrating oil
- petroleum
- lamp oil
- salad oil
- food waste
- fruit and vegetable waste

Chemicals and medicines

- ammonia
- bleach
- pesticides
- chlorine
- disinfectants
- medicines
- stain remover

Adhesive and paint residues

- glue
- turpentine
- thinner
- paint (including water based)
- fruit and vegetable waste

Textiles and plastics

- condoms
- pantyliners
- cat litter
- diapers
- sanitary napkins
- adhesive strips
- plasters
- tampons
- bandages
- wet toilet wipes
- cotton wool (products)

Letters & Opinions

The opinions, beliefs and viewpoints expressed by the various authors and forum participants do not necessarily reflect the opinions, beliefs and viewpoints of The Bonaire Reporter.

Raising the mooring fees

In recent weeks, there has been much discussion about a proposed 100-200% increase in the daily fee for the moorings in the Bonaire Marine Park that lies along Kralendijk. The increase is to begin in January 2022 and its purpose is to pay for the installation of a pump out station at Harbor Village marina AND the purchase of a pump out vessel that can move about the mooring field.

While the pump out station is long overdue for Bonaire, the purchase of a pump out vessel, as well as the cost of wages for the crew, fuel, and maintenance, is unnecessary and not likely to be supported by the increase of mooring fees. One reason for this, is that due to a significant increase in fees more private boat cruisers will BYPASS BONAIRE to spend time in more affordable anchorages. The boaters that do visit Bonaire will most likely shorten their stays because many travel on a budget.

How will this impact Bonaire's economy? Time can only tell...Less cruisers visiting equals less income for grocers, bars & restaurants, cab drivers, physicians & dentists, dive shops, car rental agencies, marinas, and island tour operators.

More importantly- beyond the economy, over seven visits here I have seen cruisers involved in:

- Quarterly reef clean-up dives
- Rehabbing homes for the needy
- Instructing Fish Identification Classes for residents & visitors
- Promoting talent during Jam Sessions
- Assisting with maintenance of the Young Optimist Sailboats

- Organizing Bonaire's Annual Regatta
- Competing in Bonaire's Annual Regatta
- Teaching Conversational Spanish to residents & visitors
- Counting the parrot population on Bonaire
- Working to replant part of the mangrove
- Collecting monetary donations to help fund travel for Bonaire's soccer team
- Being musicians for local church services
- Establishing a small market business for a single Bonairian Mom
- Leading a water aerobics group for visitors & residents

Many cruisers used to promote Bonaire as a dream destination for family, friends, and fellow cruisers. I'm not so sure that will happen any more.

With much concern & hope,

Rosanne Boyan

First & Last Mate of sv EXIT STRATEGY

Against Balloons

Sea turtles, dolphins, and whales have been killed by balloons that got into the sea because of balloon releases. In most cases, the balloons were eaten by the animals – and then the balloons blocked their digestion, and the animals slowly starved to death. Even though they had food, their bodies couldn't use it because their insides were blocked by balloons. (If you want to learn more about this, a good start is www.balloonsblow.org.) Death by balloon is horrible, and once you know about it you won't want to ever see another balloon release.

Sea turtles are in the most danger from balloons because a favorite food of sea turtles is jellyfish, and sea turtles think balloons are jellyfish, so they deliberately eat balloons. Once inside the turtle the balloon isn't at all like a jellyfish, of course. Sea turtles are endangered worldwide; their capture by humans is prohibited in most places, including Bonaire; keeping sea turtles safe is an extra good reason for us to stay away from

balloons. What about dolphins and other whales? Why would such intelligent animals eat a balloon? Some whales, including humpbacks, take huge gulps of water including krill or other tiny creatures; they would have no way to know about or avoid balloons that might be drifting with the krill. Dolphins feed on individual fish, but a balloon amidst a school of such fish might easily be eaten in the flurry of action.

So what can we do instead?

Just about every website about balloon releases lists other things to do, and so far my favorite is to make soap bubbles. The sidebar gives an environmentally neutral recipe which was linked to BalloonsBlow.org.

Do you have ideas for substitutes for balloon releases? There will be more information about balloons and other items that are surprisingly dangerous to wildlife in an upcoming Bonaire Reporter. Send us your balloon release ideas so we can share them with others!

By the way, I do a lot of diving off the park at Playa and see a lot of parties that use balloons for decorations. After the parties, I also get to see party organizers carefully burst the balloons and take them away with the other trash, keeping them away from our land and sea animals, keeping our animals safe. *Dee Scarr*

Here is the recipe for soap bubbles:

- 1/2 cup of dish detergent (if your detergent is concentrated, cut the amount in half)
- 5 cups of soft water or distilled water
- 2 tablespoons of vegetable glycerin or light corn syrup or honey (corn syrup or honey can attract bees and wasps)

Mix this together in a storage container and leave overnight or for a minimum of 4 hours.

Notes from Dee: Our Bonaire tap water will probably work fine. Dawn detergent used to be recommended for bubbles. Glycerin should be available at a pharmacy or a health store.

For my young friends and me, the most fun came from trying different types of bubble wands, which we made ourselves from wire clothes hangers, straws, moldable wire, and anything else we could find.

Press release from the Water Circles team of STINAPA, WWF, OLB and WEB

Alternative solutions for wastewater management

Kralendijk – Harbour Village Marina (HVM) and the Water Circles team are working together to provide alternative solutions to the wastewater issues that form a threat to Bonaire's reefs. Recently HVM has invested over \$30.000 for the installation of a 2 sewage pump-out and 20m3 Buffertank to collect the sewage from yachts. The pump out system is technically fully operatable. In anticipation of the final solution for a proper way to discard and treat the collected sewage, HVM is starting with the pump out of the yachts docked in the marina.

Harbour Village Marina's Frank Gonzalez, who is subcontracted by STINAPA to manage the overnight mooring field, has acted swiftly and responsible in response to the alarming report which was published by Marine Surveyor Gerard Van Erp. The Water Circles team is happy with this initiative. Water Circles is a collaboration between the World Wide Fund for Nature – the Netherlands, STINAPA, the Water and Electricity Company Bonaire (WEB), the Public Entity Bonaire, Fundashon Mariadal and Water Alliance. Harbour Village and STINAPA are also in conversation about bringing a mobile pump out boat to the island that can collect the sewage from yachts moored in front of Playa Lechi, without the boats having to go in and out of the harbor all the time. This mobile pump out boat would also provide the option of providing additional services.

Enabling this development makes it possible to

achieve several objectives such as less pollution inside the Bonaire National Marine Park. This gives corals and many other living species a better chance to survive and restore. This development can also result in less pollution of Bonaire's waters which is also much better for our own health and safety. The Water Circles team will regularly provide information about the proposed changes deriving from this project to the yachting community and the general public.

Since the beginning of 2020, the Water Circles team developed a project proposal. This project proposal is aimed at implementing several decentralized solutions for the treatment and re-use of wastewater in Bonaire. This project is also aimed at obtaining funding outside of Bonaire to support and stimulate local businesses in a more efficient and environmentally sound use of water. These joint efforts have also seemed to have motivated the government in the Netherlands to make additional budget available for upscaling of the wastewater issues that form a threat to the reefs on the island.

Collecting wastewater from yachts is a pilot project that is taken on by the Water Circles team. During phase one of this pilot, Marine Surveyor Gerard van Erp of Bonaire Boating Company together with professionals of WEB assessed the quantity and quality of the wastewater streams produced by yachts docked and moored on the island. The results were alarming and gave insight into some challenges. All results and recommendations of this research can be found online: https://www.boneiruduradero.nl/wp-content/uploads/2021/09/Marine-Waste-Water-Survey-Bonaire-2021_def.pdf

One of the challenges is the fact that the sewage from yachts contains a lot of salt, as most yachties flush their toilets with seawater. The concentration of salt appeared to be so high that this sewage stream cannot, without further assessment, be accepted by WEB on the public vacuum sewage system to the Waste Water Treatment Plant (WWTP) without having a closer look at the consequences on the effluent. Since the treated water (effluent) that comes out of the WWTP is re-used and sold to resorts, it needs to meet certain quality criteria.

In order to make sure that the on-land treatment of sewage from yachts is not creating any new problems, the Water Circles team has given the consultants of Royal Haskoning DHV a task to find the most suitable solution for how to treat the salty sewage from yachts. The results of this 2nd study are expected in December 2021.

The Water Circles team also proposed a plan about how to have the sewage from yachts collected. They suggested an increase of the overnight mooring fees as part of a total restructuring of the Marine Park visitor fee. This restructuring of the fees has been discussed with the stakeholders the Bonaire Hotel, Bonaire Hotel And Tourism Association, Tourism Corporation Bonaire, Council of Underwater Resort Operators and the Watersports Association Bonaire. This proposal is currently for final review and decision making within the Public Entity Bonaire.

For more information you can contact Arjan de Groene: agroene@wwf.nl

POLICE REPORT

Property crime

Following an ongoing investigation on Bonaire, the Dutch Caribbean Police Force is looking for the owners of the goods displayed on their facebook page:

<https://www.facebook.com/KorpsPolitie-CaribischNederland>

If you recognize one or more of these articles, you can report to the police via the email address Politie@politiecn.com or in person at the police station. Please note, you must be able to prove that the property is your property. This can be done, for example, by means of a declaration, photos, invoices, serial numbers or otherwise.

Arrested/held in custody.

Nov. 12. A man, 61, was arrested at a home on Kaya Mandolin for threatening a family member with a machete and insulting an official on duty.

Nov. 9. A man was arrested for public intoxication at a home on Kaya Apache. The police were involved because the suspect was a nuisance at home.

Traffic accidents/violations

Nov. 21. In the early morning hours the driver and passenger fell from a scooter due to a hole in the road at Seru Largu. They were both taken to hospital by ambulance.

Nov. 19. On Kaminda Gurubu the driver of a scooter fell for unknown reasons. He was taken to hospital by ambulance.

Nov. 17. The driver fell from the scooter on Kaya Internashonal. She was taken to hospital by ambulance for treatment of her injuries. Her scooter was taken into custody until the driver felt well enough to retrieve it.

Nov. 11. On Kaya Korona a scooter crashed into the back of a car and fell when the car braked suddenly. The scooter driver was taken to hospital by ambulance.

Nov. 10. Around 9:20 pm a driver of a car encountered a jeep on a bend. The jeep drove a little too far on the car's side of the road. The car's driver lost control and crashed into a stationary car parked on Hanchi Amboina. The jeep drove on.

Nov. 10. Around 2:20 pm a pickup and a van collided on Kaya Papa Cornes. The driver of the pick-up was treated at the scene by ambulance personnel.

Fire

Nov. 19. The fire brigade extinguished the fire in an old car at Kaya Corantijn. No one was injured.

Public order

Nov. 17. Around 12:15 am, the police station received a report that a large group of people were outside a nightclub which was already closed. After the officers used loudspeakers to ask people to leave the location, the crowd broke up.

Nov. 11. At about 1:30 am, a patrol ordered a large group of people to remove themselves from Te Amo Beach. Two persons were also checked under the Opium Act BES. Nothing was found. After the patrol stopped at the beach for a while, a large part of the crowd left the location.

House searches

Nov. 11. A home in Lagun Hill was searched under the Opium Act BES. Bags containing a blue substance, marijuana-like herb and joints were seized.

Nov. 10. A house on Kaya Mgr. Neieuwindt was searched under the Opium Act. A boy, 17, was arrested for violation of the Opium Act and a boy, 15, was arrested for theft of a scooter.

Nov. 9. A house in Kibrahacha was searched under the Opium and Weapons Act BES. Nothing was found during the search.

Covid-19 round-up, continued from page 2

es, was set two days in a row. The previous record, just under 13,000 cases confirmed in one day, was set a year ago in December. The government has re-imposed restrictions that people thought were ended for good. Rioting against the measures has broken out in cities across the country. "The virus is everywhere and needs to be combated everywhere," Prime Minister Mark Rutte said.

Research has been conducted on the BES islands into "long COVID," a longer lasting version of the COVID-19 infection. The objectives were to find out how often long COVID occurs, who is more at risk of developing the complaints, and what care they need. People who had been treated for covid previously were contacted by telephone and asked to take a voluntary 30 minutes survey. Both those who showed the long COVID symptoms and those who did not were interviewed so comparison data could be collected. The Public Health Department and the National Institute for Public Health and the Environment, RIVM, conducted the survey during November 15 to November 28.

In an attempt to begin defining the parameters of the so-called new normal, the OLB is experimenting with a trial period during which between 100 and 250 people will be allowed to attend events. The events will continue to be permitted as long as the corona situation on Bonaire does not worsen. The trial experiment with larger events is intended to help find out what works and what doesn't work in practice. The government encourages people to continue adhering to the corona rules in the meantime. The new normal is conceived as a time when society has slowly but steadily returned to a life similar to what existed before by adapting to the permanent threat of corona infection in a relatively safe way.

Aruba, Curaçao and St. Maarten are again classified as low-risk by Bonaire. Fully vaccinated travelers from those countries do not need a pre-departure PCR test, but they do have to complete the health declaration. Unvaccinated travelers from those islands must get a PCR test and complete the health declaration within 48 hours before departure. *DMR*

Ask Kate & Jean Bonaire real estate advice

I am planning a trip in January to dive and also look at properties. Can I schedule it after my dives or on the Saturday morning before we leave?
Beth

Hi Beth,

Real estate offices here are open during business hours Monday through Friday, so evening and weekend showings are rarely possible. These are times when renters and owners generally do not wish to be disturbed. Since we have no lock boxes on Bonaire and must coordinate all showings with some combination of owners, renters, property managers and listing agents, prospective buyers need to be flexible about showing times. It takes one to two days notice to schedule a showing, unless the property is empty. We cannot always choose whether it is a morning or afternoon showing. For these reasons, we ask our clients to



schedule their dives around showing appointments, not vice-versa. If you are traveling with other people and it becomes too difficult to coordinate diving and viewing property, we recommend a separate trip focused on your property search. Remember to let us know the date of your arrival at least a week in advance, so we will be ready for your visit.

All the best,
Kate Butler and Jean Searce
Re/Max Bonaire

If you have a real estate question or want to buy or sell property, email us at kate@bonairehomes.com.

National Geographic and Scuba Diving rank Bonaire among best in world

National Geographic Traveler has named Bonaire on its list of Best Destinations of the World 2022. And the readers of Scuba Diving Magazine have voted Bonaire the Best Overall Diving Destination of 2022. They named it number one in six sub-categories as well.

National Geographic Traveler is read by millions around the world in magazines or websites published in their own language. (See natgeo.nl/best-of-the-world-lijst-2022.)

Its editorial staff considers destinations under five categories - nature, adventure, culture, sustainability and family - and acknowledge 25 special destinations with a story about the features they offer visitors. Bonaire is categorized as 'family' and is described as an ideal place to discover the

underwater world in the Bonaire Marine Park.

Nearly 6,000 recreational divers participated in Scuba Diving magazine's 29th annual Readers' Choice Survey to name the best diving destinations in the world, with votes counted in a variety of categories based on dive destinations the voters visited over the past three years. In addition to naming Bonaire the Best Overall Dive Destination, they voted it Best Beginning Diving, Best Macro Life, Best Snorkeling, Best Health of Marine Environment, and Best Underwater Photography.

With world travel beginning to rebound from the covid pandemic, this double jolt of international recognition will give Bonaire a big boost in rebuilding the base of its economy, the tourist industry. *DMR*



TUI Cruises Mein Schiff 1 visited Bonaire's port on Nov. 20th with 1540 passengers though capacity is 2800. The Mein Schiff 2 made their visit on the same day as the Star Clipper tall ship. The TUI twin ships are not rated on Friends of the Earth environmental report card. The ships were built in 2014 and according to TUI, were the first cruise ships to use catalytic converters in auxiliary and main engines. .

The Bonaire Reporter Nov. 24- Dec. 8, 2021

Blackwater Bonaire, Part 1:

What is that?

by Bud Gillan, Educator & Researcher

In the Beginning....

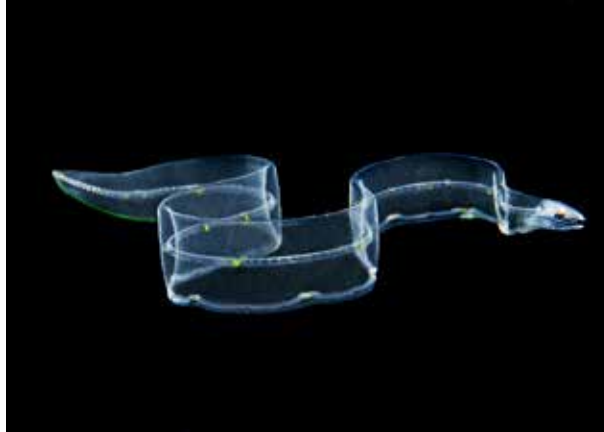
It was 1988 at Pink Beach when it was still pink. We had been seeing strange and unknown creatures in the water at night...creatures from the deep, but we were in the shallows. I was lucky enough to have two snorkeling buddies whose love for underwater Bonaire was driven by a deep curiosity for seeing new things. Both Bill Heatley and Berni Lusse, long-time Bonaire-lovers spent long hours amazed at what we saw in the shallows. I had been night snorkeling off Bonaire since 1966 but this was different. Every night we saw new organisms. One night, Bill and I snorkeled out to the Pink Beach dropoff, thinking our lights would attract more of this deepwater sealife. Curiosity is a key ingredient in science and the teacher in me knew we were on to something big (and tiny).

Creatures Here Below

Pink Beach is a very busy place at night as the deep stuff comes up and in. I remember our first juvenile octopus. It fit on my pinky nail and wouldn't leave. It was translucent with glowing orange-copper spots and bulging eyes. Bill sent me the picture he took of it this week. It propelled me back to those nights that have taught me more about the sea than anything else. I learned that you see new things every night and no two nights are ever the same. I learned that there are more things out there that we don't know than we do know. My collecting permit from DROB states *Gelatinous Organisms and the Unknown*. From a spotted eagle ray cruising the surface to crazy palola worms to the flashing iridescent blue sea sapphires (*Sapphirina*), all part of the nightly migration from the deep. My favorite is the distinct microlayer of gelatinous organisms at the sea surface responsible for the exchanges of gases with the atmosphere (think carbon dioxide). Every nook and cranny of ocean is filled with life.

Snorkel Choirs

Over the years, and hundreds of nights with hundreds of people, we keep learning amazing new things with the common thread being shaking heads, smiles, screams, wonder, and curiosity. Here history is made every night. And every night the deep comes to you. It turns out the top meter or two is a place where oceanic secrets are told. It is a classroom like none other. With the sound



Moray eel *leptocephalus*

Bonaire Copyright. Ned Deloach. Blennywatchers. com



Post larval shrimp

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Post (para) larval octopus about the size of a garbanzo bean WCopyright. Ned Deloach. Blennywatchers. com

of excitement piped through snorkels, like an elephant bellowing through their trunk, blackwater snorkel choirs involuntarily signal their enthusiasm.

Oil Slick Leap

Bonaire is blessed with very deep water right off its coast. There is a nightly pattern of mesobenthic critters heading to the surface to eat and romance. The reefs are populated with larval and post-larval stages of countless species that spend their younger days moving between the reef and deepwater in patterns we observe. Oil Slick Leap is a world class place to observe these organisms as they rise from the deep. The area is close to the Bonaire Trench subsea structure and close to a thousand feet deep right along the coast. With easy access at OSL and there are nightly opportunities to see the migration of benthic organisms. Over the years many new organisms and their developmental forms and phases have been seen. Many are new to science and Bonaire. You too can easily be part of the exciting new adventure. Maybe your curiosity will get you started but I am sure many of you reading this know these feelings.

Larvals and Post-Larvals

As a footnote here, because much of what we are seeing and discovering during blackwater adventures is new to science, particularly taxonomy and embryology, documenting the early phases (larval and post-larvals) of the sealife has become quite important. Many unknown or poorly understood species grow up in the open ocean where it is much safer. Blackwater citizen scientists are now detailing and identifying these organisms, not just new species but what they look like in development. These organisms range from the bizarre to the amazing. The waters off Bonaire are indeed part of this new scientific endeavor. You too can join this snorkel choir.

William (Bud) Gillan is a science guy. He taught AP and Honors Biology and Ocean Ecology at the CIEE Bonaire Research Station. He is a collector and consultant to The Smithsonian Institute. His current research includes: box jellies and their stings, the impact of chemical sunscreens on coral reefs, and finding effective, natural insect repellents.

Ned and Ann DeLoach along with Paul Humann are best known as the authors and photographers of the most used fish, creature and coral ID books available for the average diver and snorkeler; the Reef series, by New World Publications. The first Reef ID book came out in 1989 after DeLoach and Humann became frustrated with the current books available, as they were too technical. The Reef books were designed by divers with the normal diver/snorkeler in mind. To date there are nine books and the list continues to grow with new or updated versions.

Michael LaFortune of Sign Studio hands over a print of the winning photograph in the Bonaire Reporter's photo contest in 2020 to photographer Gerard Cachon (shown on the right). Due to Covid 19 Gerard was unable to visit Bonaire and claim this part of his prize in the contest until now.

Gerard's photo of the Spelonk lighthouse with milky way was selected hands down by the four judges of the contest which received over 200 entries.

Congratulations to Gerard and thank you to Michael for awarding this print from Sign Studio.

To read more about how Gerard created this beautiful image dig back into our online archives for the May 20-June 3, 2020 issue of the Reporter on our website.

For more information about Sign Studio visit <https://www.bonaire-signs.com>





Batista Service is sponsoring a mountain road bike over the back country of Lagun and Washikemba on Sunday, November 28 at 8 am. The race is two categories: Fun 4k, five rounds and Elite 7k, four rounds. Helmet is required and cost is \$10 and that includes water and sports drinks.

Note – you can drive through the salina of Lagun but if there is standing water do not enter with your car. Park and ride your bike to the start point at Lagun.

ezone

Tax number (Crib number), submit their identification and sign the documentation. Customs also requires invoices that state the: • Invoice number and date; • Name of the supplier/seller and buyer's name; • Description of the merchandise, and • the total of the purchase. Customs will accept only invoices, not an order confirmation, or a screenshot of half an invoice.

Ezone has informed their customers of new Customs regulations. Customs is now requiring that people importing items to Bonaire fill in their Customs



He's here! Sinterklaas arrived early Sunday, November 21 on a tugboat at the customs pier. He was accompanied by boats filled with his dancing Zwarte Piets. A welcoming reception included a band, Maduro and Curiol mascot and staff. What a great way to begin the holiday season. Photo Julie Morgan



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Making Bonaire Accessible

by Ria Evers-Dokter

About Mom

It used to be so normal: the elderly living at home, together with their children and grand-children. Nana was a big help when raising the children. One could be sure that there was an adult with them at all times.

Nowadays this has changed. There are almost no extended families left and that is a shame because things change rapidly now and disappear forever. Old-fashioned, old school is what you hear now. Grandparents are often shamed and made fun of and that makes me very sad.

I have no kids and have always lived abroad and when we moved to Holland for a while I was so happy I was welcome to stay at my Mom's.

Now we had the time to talk, to learn and to make up for all the time we had missed together. We had great times. And I learned a lot, because Mom told me many things I had never heard of before. We got to get to know

each other again.

We moved to a nice house. My brother came to live with Mom and I started to work at the mainland. My brother, who has serious limitations, could not care for her anymore as he himself needed help. So we talked with Mom and asked her if she would want to go to live in a care facility. At first she did not want to, but she understood very well why we asked. Then she agreed and we helped her move into a nice two-room apartment in a home in which we could visit her any time.

After a while the staff told me Mom had to move to a single room, because she was at the dayroom almost every day and didn't need so much room. We agreed, but we were not happy. And after another year Mom had to move again to a split-unit where one room was divided for two patients. When she moved there, she was so sad and cried and said, "This will be my last move. I am

going to die in here".

From that day on I went to wake her up every morning, helped her shower and get dressed. Then I walked her to the dayroom where I made her breakfast because it was so early the staff had not come in yet. We had this precious time together and that is what I am forever thankful for.

One morning something made me go to Mom earlier than normal. When I arrived, she was having what looked like a stroke and I called the staff. In the meantime, I held her and told her she could leave me. She had done all she could for me and I thanked her for all that. She relaxed and passed away in my arms. Together with a nurse I washed her, put on her prettiest clothes and she was laid in her casket. And at her funeral, almost every inhabitant of the island came to pay respect. I am happy to have had such an awesome Mom and still miss her, every day.

Ria Dokter is living happily on Bonaire, where she also used to work as a director at the FKPD and started Special Olympics Bonaire. She took care of her husband (R.I.P) for many years and feels that accessibility is the most important issue on our island.



Creating optimal health

by Irene da Cunda Costa

Looking at a small history of human nutrition (I).

Paleolithic to the Agricultural Revolution

There is a controversial discipline, one which generates extreme opposite readings of reality, you might think that I am talking about politics.... but no, I am referring to nutrition. Eating has become increasingly complex. It used to be as simple as supplying the body with energy and building materials. We used to eat what was available in our region. There were certain rules, restrictions and taboos depending on cultural factors, but we mainly ate all that was edible.

I propose to make a trip to prehistory to understand the changes that have occurred in our diet. If we go back to about seven million years ago in Africa, we find a common ancestor between primates and humans who surely ate in a very similar way to chimpanzees and monkeys today. Their diet was 95% fruits, leaves and stems with the remaining 5% made up of eggs, insects, and small mammals.

About 2.5 million years ago, changes in the structure of the skull and teeth show an important change in the diet with a significant increase in the consumption of

animal products. The change was accompanied by the increase in height and brain volume.

During the Neolithic Age, between 9,000 and 5,000 years before Christ, the so-called agricultural revolution took place. This involved the adoption of agriculture, the breeding of domestic animals, the establishment of sedentary lifestyles and the increase in population centers. The increased consumption of grains significantly set humans apart from other primates since none of them in the wild consume cereals and grains on a regular basis.

Grains and cereals increase caloric efficiency but reduce the variety of nutrients (vitamins, minerals, trace elements and enzymes). Paleolithic men obtained 65% of their energy from a variety of 50-100 species of fruits and vegetables. With the consumption of cereals, energy from fruits and vegetables was reduced to 20%, thus diminishing man's access to micronutrients. Of course, cereals also provide micronutrients, but fewer and not those to which humanity had adapted to over millions of years.

The cereals that become the basis of the agricultural groups' diet were crops that grew quickly, were easy to store and capable of being subjected to different processes for their consumption. The groups who raised cattle managed to maintain or increase their protein consumption, but that was not the case for groups who mainly grew crops. Fiber contained in fruits and vegetables is soluble but in cereals it is insoluble. Therefore in this new diet the proportion of insoluble fiber to soluble fiber also increased.

Another peculiarity of cereals and grains is that most of them contain chemicals called phytates that bind with some minerals in the human intestine, preventing their absorption. Consequently, some basic minerals needed for humans such as iron, calcium and zinc are not absorbed. Certain grains and cereals lack specific nutrients and if they are consumed in excess, they can generate deficiencies such as pellagra and beriberi.

Other dietary changes that occurred with the advent of agriculture include the production of alcoholic beverages, commercial salt production, and the cultivation of sugar cane.

We'll arrive to modern times in the next issue, don't forget to read!

Irene is passionate about health, neurosciences and personal growth. Originally from Uruguay, she is an Integrative Psychotherapist (PNIE), Life Coach (ICF), Master in Nutrition(IUSC) and Yoga Instructor.

Bonaire's tennis benefits from KNLTB visit

Two representatives of the Dutch Tennis Federations KNLTB visited Bonaire November 10 through 12. The Ministry of Health, Welfare and Sport, VWS, has asked the KNLTB to come up with a plan to revive tennis, promote more beach tennis and investigate the possibilities to introduce padel on Bonaire. This effort is to introduce a healthier lifestyle for the local population and thus prevent illnesses like obesity,

Jacco Eltingh, former ATP Men Doubles champion, Technical and Commercial Director KNLTB, and Alexander Nonnekes, responsible for Youth tennis at KNLTB, spoke with representatives of OLB and coaches. The intention is to present a plan within three weeks time. The idea is to build a Beach Park

for beach tennis, beach volley and bolas behind the Liseo secondary school and either update the current public courts spread out over the island or to build a new six court facility.

This new facility could be co-financed by VWS if OLB is willing to pitch in. The plan involves not only building, maintaining, and managing the new facility, but also encompasses school tennis programs and after school tennis programs in cooperation with the local after school NGO's. A locally taught tennis coach course in Papiamentu, English and Dutch will produce young enthusiastic coaches. They will in turn introduce the sport to hundreds of young and older players, on smaller courts, with special softer balls, and mini rackets.

The active Bonaire Tennis Federation wants to build its next generation tennis players. Bonaire has always been strongly represented in international competitions. Bonaire junior players have found their way into College Tennis with full or partial scholarships to study and receive their university bachelor's degrees. But above all, Tennis is a great sport for both male and female players and a new facility with young, well educated tennis coaches will stimulate an active lifestyle for many Bonaireans. *Elizabeth Voss*

Representing the Dutch Tennis Federations KNLTB, Jacco Elthing and Alexander Nonnekes visited Bonaire to spark interest in a plan for a new Beach Park for tennis and other sports. The guys also played a few rounds of tennis with Bonaire's best young players.



BREEZE n' BITES



Chef and owner Dick Bos
Photo Julie Morgan

Whether it is a snack, drinks, lunch or dinner, there is nothing like enjoying it seaside. Looking out at the ocean, feeling the cool breeze and, if you are lucky, maybe even walking down to put your feet in the water. Such a place is Breeze n' Bites located at Den Laman.

The little place has inside, outside, patio seating and a full bar right on the water for watching sunsets or just enjoying the view.

Breeze n' Bites is owned by chef Dick Bos, originally from the Netherlands. He has lived and worked here on and off since 1990.

When he wasn't on Bonaire, Dick put on his chef's cap in the Netherlands, Switzerland, Belgium, and Curaçao. He had a stint on an expedition type cruise ship and four years working on the Holland America Line.

In 2014, while working in Curaçao Dick learned that the Den Laman restaurant space was for sale. He came over to have a look and then headed to Holland to arrange finances to buy it.

"I always worked in the kitchen and wanted to have my own company and I wanted to try it....And it's more fun working in Bonaire," said Dick.

The name Breeze n' Bites came about after a brainstorming session with friends.

Dick said, "The initial idea was to have smaller plates, hence the name bites. And there is a great breeze here so.... The previous name was Den Laman Restaurant and I kept the sign for sentimental value."

Dick was the only chef for the first two years so he's never had the opportunity to do the "Bites" but he hopes that changes soon.

In 2017, Dick moved the kitchen up front to be closer to the guests because he

enjoys the contact.

During Covid-19 the restaurant followed the regulations set up by the government and was closed four months opening and then reopening. He took advantage of that 'off' time by giving the space a thorough cleaning along with some new paint. In March 2021, the doors were finally opened again full time for lunch and dinner. He thanks the Dutch government for helping them make it through covid.

Breeze n' Bites currently employs two servers who also bartend. And two years ago, chef Martin Bouwmaaster, a nine year veteran chef at Rendezvous Restaurant, joined Dick in the kitchen, Together

they design the menu and create specials.

Dick describes the restaurant as international with a bit more seafood. The fish is always locally caught and hand delivered by the fishermen so it varies with the season. The majority of specials are fish.

Trip Advisor says, "Chef Richard [Dick] is a master with seafood. Whether a fish sandwich or tuna fillet he has them perfect."

Breeze n' Bites Happy Hour is everyday from 5-6pm with a fabulous sunset view and regular cocktails for \$4.50, blended drinks for \$5, wine for \$?? and

Breeze n' Bites, continued on page 12



Photo Julie Morgan

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Dynamic Duo win Curaçao Duo Jong

Four mountain bike racing teams representing Bonaire competed in Curaçao's version of the Duo Xtreme on November 15. The early morning ride at Curaçao's Banda'bou began at Porto Mari. One hundred enthusiastic teams competed for top honors on a course considered by many to be a tougher ride than Bonaire.

Team Dynamic Duo, 16 years old Marcel Spruit and Michel Prissianjiouk, competed in the Duo Jong 50k winning first place with an overall time of 03:16:39.4. This was a bit of a repeat performance for the youngsters as they won in Bonaire's Junior Duo 73 km category in September.

De Freewielers team, Tom Homburg/Virgilillo Batista were originally awarded third place in the Duo Men 75k but then disqualified for getting separated during the race. (Bonaire's Xtreme does not require the cyclist to stay together the entire ride.) Other Bonaire teams were: Pedal Climbers -Jerome Spruit / Jonus Fisher and in the Duo 100, De Lima's-Frank Bohm and Domingo de Lima.

The Don Andres supported the cyclists by transporting their bikes for free. Frank Bohn of De Freewieler packed, assembled, repaired and repacked. Top Breeze funded the ticket for Michel Prissianjiouk. *Julie Morgan*



Team Dynamic Duo, 16 years old Marcel Spruit and Michel Prissianjiouk win first place

Breeze n' Bites, from page 10

beer is only \$2.50.

Thursday is "Burger Night" which he adopted from Patrice Rennau's Zazu restaurant. Guests have a choice of a variety of burgers served with a small salad and fries for only 10 bucks. Plus if you order a coke you get the rum free.

Steak or Fish night is Friday and that includes a free bottle of wine.

Saturday is Breeze n' Bites Lobster Night serving Caribbean lobster from Nov – May and in off-season tails are shipped from the US.

Chefs Dick and Martin are planning a special Christmas three course dinner. The meal begins with real Columbian pulled pork empanadas handmade by Dick's wife Lorena. Entrées include a choice of: Venison steak with rosemary and cherry sauce; Surf and Turf or a fish dinner special and pasta. The chefs have planned vegetarian salads with creamy cheese and nuts and to top off the meal, surprise desserts.

Breeze n' Bites is open Monday for dinner from 5-9pm; Thursday through Sunday for lunch 11:30am – 3pm and dinner 5-9pm. For reservations call 599-717-3003. *Story & photos Julie Morgan*



Reef Glimpses by Dee Scarr **Lobster!**

When you saw that word, or the photo, what did you think? Did you think, "Mmmm, lobster dinner!" or "What's that lobster doing?"

For the huge majority of people (especially non-divers), lobster is nothing more than food; okay, maybe luxury food. But those of us who are divers and snorkelers have the opportunity to see lobsters as what they are – which is wild animals – and watch them deal with life.

For example: there was a time when South Florida divers would commonly keep the tail and discard the rest of the lobster. From the groupers, sharks, and even the occasional green moray who followed them to make a meal of what they discarded, we learned that lobsters are just as desirable as food to these critters as they are to people. So -- why haven't the lobsters all been gobbled up?

One reason is their behavior. Finding a lobster out in the open like the one in the photo is very unusual; lobsters are much more comfortable in a cave, or under a ledge, or even in a crevice, protecting their tails. I learned an additional way our spiny lobsters protect themselves back in the fish-feeding days on Klein Bonaire. When we saw the antennae of a couple of lobsters under a ledge, I held a piece of raw fish out to the lobsters. One of them moved forward and examined the fish with its spiny antennae, slowly moving closer to me until -- it jumped up on my hand and held on with its legs while it munched away on the fish!

This daring lobster had no reason to

protect itself until a gang of yellowtail snappers followed the scent of the fish and tried to crash the party. I expected the lobster to bolt farther under the ledge, but as it munched the fish with its mouth claws, it used its antennae to keep the yellowtails at bay. Every time a yellowtail came within range it would meet up with the small, sharp, forward-pointing spines which cover each antenna. It was a surprisingly effective defense.

Still, that defense only works if the threat comes from the front of the lobster, which explains why they back into caves, crevices, and ledges. I released the food and the lobster flicked its tail and joined its ledge mate. The yellowtails, the most persistent food thieves around here, actually left!

When not munching on Dinner from a Diver or other scavenged creatures, lobsters eat small mollusks and occasionally even graze on algae. They often forage at night, protected from most predators by the dark, and also, of course, by their spines and their shells. The "shell" is actually an exoskeleton ("outside skeleton"), which means that along with the protection it provides, the lobster's muscles, etc. are attached to it just as ours are to our internal skeleton.

There's one big difference, though: our internal skeleton grows along with us, but the lobster's exoskeleton can't grow. When a lobster (or shrimp, or crab) outgrows its shell, it molts; essentially, the soft-bodied lobster climbs out of its too-small shell. I've never seen this with a lobster, but it would have to be fun to watch. The place where the tail meets, the carapace splits, and the lobster squeezes its entire body out of that one opening! Imagine a ten-legged diver taking off a tight wetsuit in the water, and you're close – except for two things: first, the lobster's molt is more extreme, even including eyeball covers(!), and



After a Windjammer dive more than 30 years ago we met this curious lobster.
Photo Andrew Martinez

second, the diver is unlikely to abandon the wetsuit. The lobster, however, does abandon its shell and leaves us a great opportunity to examine a lobster (via its exoskeleton) without disturbing an animal.

If you're lucky enough to find a lobster molt, check out all the spines, especially the ones that protect the eyes. A fresh molt will show every little claw, every little spine, and even the extra-large spines that protected the lobster's eyes. A broken shell could mean the molt is old, or that the lobster was a victim of a predator.

Victim of a predator! Gasp! Is it possible that sea creatures, in addition to humans, also like to eat lobster?

Oh yeah.

Dee has been guiding divers on Bonaire since 1982. She's written about her undersea experiences in her books, available for purchase at the Carib Inn on Bonaire or through touchthesea.com.

The scientific name of our spiny lobster is *Panulirus argus*;

"argus" means "swift," referring to the critter's ability to move with surprising speed. Its family name, Palinuridae, is similar to Panulirus (getting them right made my eyes cross), but different, and therein lies a story one doesn't expect from the scientific literature. Several sources, both old and new, called panulir "an anagram of Palinurus," but in Colin and Arneson's *Tropical Pacific Invertebrates* I finally found out why: "in the original description of the genus, the generic name was misprinted as *Panulirus* instead of the intended *Palinurus*, and the misprinted name, despite the intentions of the author, is now permanently attached to the genus." The correct name means "tail backwards," referring to the body part which enables the lobster to boogie, and the direction in which it goes.



KvK business advisor, Pierre Perigault Monte. Photo Julie Morgan

As part of Global Entrepreneurship Week (GEW) on Bonaire, the Chamber of Commerce (KvK) held an exhibit on October 13th of 33 Bonaire local artists.

KvK wanted to do something different during GEW. They looked to sister islands Aruba and Curaçao for inspiration, took their ideas and molded them into something completely Bonairean.

KvK business advisor, Pierre Perigault Monte, was excited about the turnout of guests and the quality of work exhibited. There was no exclusion to the type of art. The exhibit included photography, painting, drawings, mosaics, jewelry, an interactive film, crafts and a book in the process of publication.

Visitors could view the art and chat with the artists while enjoying appetizers and a wine bar.

Pierre said, "We thought there would only be 10 or 15 artists, but there were 48 that registered. We didn't exclude anyone and we ended up with 33 artists. The purpose was to provide social networking, exposure and sales. I think we have achieved what we hoped."

Several artists sold quite a few items and all seemed to be happy with the contacts they made. The show ran from 10am to 3pm at the KvK office. More than 137 people visited to view the work.

"We will evaluate this ...and see what we can do after this, either with this group or another group that deserve the attention," said Pierre.

The artists: Tatiana Nicolaas, Femke Franckaert, Lorenzo Mittiga, Sirus Cardenas, Gemma van der linden, Lisanne Eikelboom, Linda de Veer, Montana van Kouwen, Delno Tromp, Hugo Bernal, Renske Herder, Marleen Goossens, Jose Smit, Carla Verheggen, Saskia Vermeer, Maily Martijn, Antoine Geerman, Agnes Joosten, Nashantra Mercera, Sipke Stapert, Rosaly van Dansik, Laurie Smith, Sharnius Mercera, Jandino Hart and Jose Tjoa.

Julie Morgan



(Left) Tatiana Nicolaas of TXN studios – The artist's sense of humor comes through in her charcoal and glitter drawings telling of a fanciful Bonaire. She also displayed wearable art in jewelry made from leftover paint. Tatiana is a teacher at MBO. <https://Shedgesbytxn.wordpress.com>



(Center) Sipke Stapert – Sipke displayed this unusual work in progress of land snails collected from local islands arranged in a spiral. The work was a deviation from his ceramic jewelry designs made from impressions of nature's textures of leaves, bones and shells.



(Right) Sasha Van Duyn – This former dancer and actress developed her photography while working as a model. Her images express the beauty and depth of a black woman's strength and soul. In a calendar she is selling, Sasha has captured women of different origins living on the island against dramatic landscapes. <https://sashavanduy.com>

Photos Julie Morgan

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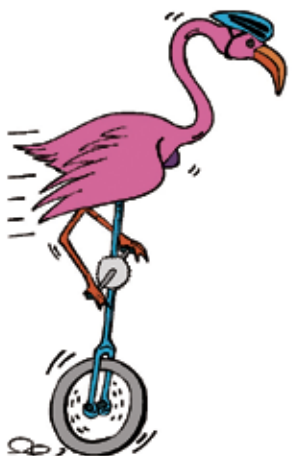
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Sunset Beach Resort finally appears on government radar

Executive Council has published a list of pending permit applications that includes an application for the construction of “a resort with 106 apartments, a restaurant, casino and a swimming pool.” It will be named the Sunset Beach Resort and be located on the small beach plot between Eden Beach and the Chogogo Resort which is currently under construction.

For months the impeding development has been public knowledge and even advertised in the Netherlands. The Executive Council and various government spokespersons have withheld comment, maintained the reasonable position that the government does not become involved until a developer actually applies for a development permit. Then the government’s responsibility is to grant the permit only if the developer has fulfilled all legal requirements.

The public understands legally mandated construction requirements. But the government’s authority, even willingness, to assert policy requirements is not clear. Now that the government is considering a permit, the residents of the island can reasonably ask the OLB to explain whether the addition of another 106 visitor units would be consistent with the government’s Small & Exclusive development goals. *DMR (Bonaire.nu)*

KLM extends its relaxed change policy

KLM continues to offer passengers flexible rebooking options to help them cope with changing travel restrictions in many countries. Until June 30, 2022, passengers on any KLM flight can change their travel date without paying a penalty. (They do have to make up the price difference if the new booking costs more.)

Passengers can also use the full ticket amount to book a flight to another destination on KLM or its partners, Air France, Delta Air Lines or Virgin Atlantic. They can also get a refundable voucher if they prefer.

KLM first introduced its flexible rebooking policy in March 2020 when governments started countering

the corona crisis by imposing travel restrictions. *DMR (Koninkrijk)*

Fuel prices increase, more to come

The numbers at the pump got bigger on November 18. The price of gasoline went from \$1.24 per liter to \$1.40; diesel from \$.87 to \$.91. Cooking gas for domestic use increased from \$45.80 to \$51.92 per hundred pound cylinder.

World oil prices have been rising, and Bonaire is especially vulnerable to large price increases because it is subject to a surcharge called a “fuel supply guarantee,” which is intended to help keep the refinery of Curaçao in operation. (The refinery is now operating at only partial capacity and only to provide fuel for Curaçao and Bonaire.) Moreover, the guarantee surcharge has not been fully included in Bonaire’s fuel prices this year. Therefore it is a steadily accumulating debt that will have to be paid off as part of the next fuel price increase, which is expected shortly. The previous fuel price increase took effect last May. *DMR (BESreporter)*

TUI giving students a discount for holiday flights

Caribbean students can fly home from the Netherlands to celebrate Christmas on TUI at a 30% discount. Given the high season fares charged during the holidays, even with the student discount flights are still more expensive than at other times during the year. *DMR (Bonaire.nu)*

ZJCN withdraws letter canceling BonLab contract

After consultation with the Executive Council, the government health insurance program, ZJCN, has decided it will continue to support outpatient laboratory services at BonLab, for the time being at least. In late October ZJCN sent BonLab a letter containing the surprise announcement that it was terminating its relationship with BonLab effective January 1. Now ZJCN has agreed that the letter “will be considered not sent.”

The OLB and ZJCN have agreed that ZJCN will draft a new letter containing clarity about the procedure and

a new time frame – after discussing the issue in advance with the Executive Council. *DMR*

Culture funding information desk opening

An information desk will be opened on December 1 to help people in the BES Islands, Curaçao, Aruba and Sint Maarten access subsidies available from the National Cultural Funds. The Prince Bernhard Cultuurfonds Caribbean Area will be the point of contact between people in the Dutch Caribbean and the seven funds that support cultural activities: the Performing Arts Fund, the Cultural Participation Fund, the Mondriaan Fund, the Creative Industries Fund NL, the Netherlands Foundation for Literature and the Film Fund. *DMR (Koninkrijk.nu)*

Fireworks shortage is expected

Because of the congestion in international freight transportation, the fireworks many Bonaireans expected to set off to celebrate the new year will still be in containers in China when 2022 arrives. The few fireworks that do turn up on the island will be exorbitantly expensive. November 18 has come and gone. According to fireworks importers, that was the last possible shipping date for fireworks to arrive from China. *DMR (BESreporter)*

The highest income Bonaireans live in Sabadeco, the lowest in Antriol

A report by the Central Bureau of Statistics (CBS) on family incomes between 2011 and 2019 confirms what most of us assumed, that Sabadeco has the highest average income per household on Bonaire. Some of us might also have guessed that Antriol has the lowest family incomes. Lima, Belnem and Hato have relatively high family incomes as well. Nikiboko and Rincon join Antriol on the list of lowest average family incomes.

The CBS reports \$57,000 as the average household income in Sabadeco, and \$26,000 as the average in Antriol. The CBS’s sources of information included data from income tax returns, information about real estate tax and information from the PIVA population register. *DMR (BESreporter)*



A Garden? Just Do It!

by Angliet, Nature Lover

Yellow mombin

One of a rare fruits growing on Bonaire is the yellow mombin. Ever heard from it? A small yellow plum hanging in bunches on a huge tree that is one of the biggest on this island. Every year around Christmas in the rainy season, the ripe yellow mombins come off the tree and cover the ground like a yellow blanket. It has a strong fruity smell and even from afar I recognize its smell. The fruity, yellow mombin reminds me of the upcoming Christmas season and puts me in the mood.

The yellow mombin plum (*Spondias mombin* or *Spondias lutea*) is a plant of the Wig tree family (*Anacardiaceae*). It’s a 20-39 m high tree that loses its leaves in dry times. The trunk is up to 60-75 cm thick and has deep grooves. The fruit are golden yellow, oval drupes that hang in clusters up to 50 cm long. When fully ripe and juicy, they have a strong fruity smell

with a pleasant sweet-sour taste. The fruit can be enjoyed fully ripe as hand fruit or boiled down with sugar and processed into jelly, marmalade or jam. Juices and soft drinks can also be made from the juice.

In my native country, it’s one of the beloved fruits of which we make all kinds of delicious foods and beverages. The mombin is used in many different countries.

In Mexico, unripe plums are pickled with salt and chili peppers. In Venezuela and Guatemala the fruit is used to prepare a mild alcoholic drink, similar to cider. In Brazil a fruit wine (*Vinho di taperiba*) is prepared from it. In some regions pigs and cattle are fed the fruit. The young leaves can be eaten as a vegetable and a leaf extract can be used against inflammation, abdominal pain and diarrhea. The relatively light wood of the tree is used in construction and for the manufacture of matches and furniture.

The native range of the yellow mombin plums is in the tropics from the low forests of Mexico, Peru, Brazil, Venezuela, Surinam, French Guyana and Guyana. In Brazil it’s called *caja*, in Surinam *mope*, in Mexico *jobito*, and on Bonaire it is *hoba*. It also grows in India, Indonesia and Ma-



laysia.

It is grown here on the kunukus where there is space enough for such a large tree with thick roots. Out of the roots new plants pop up, so do not plant it close to your house.

My neighbor has the trees growing in her yard so I gave her some of my Surinam recipes to make stewed mombin and jam from the fruit. And before they spoiled she made jam and marmalade for her family. This is what we should do.

Bring back the nostalgic recipes, The ones that remind you of grandma’s kitchen and her sweet cooking.

The internet will tell you how to make the most delicious jam and jellies juices and pickles. If you start now, you can have a nice collection of homemade mombin sweets as Christmas gifts for friends and family.

The fruit freezes easily. You don’t need to use them all at one time, fortunately because every day so much fruit drops from the tree. The fruit are very sensitive and ripen quickly, so handle with care.

The mombin has a big pit inside surrounded with a thick layer of fiber. This fruit is very healthy because of its fiber. So when consuming, chew the fiber until you only have the hard pit left.

Other health values of the yellow mombin are : vitamin C, calcium, iron, B vitamins, many antioxidants, carbohydrates, phosphorus and amino acids.

Don’t miss the opportunity to acquaint yourself with this Bonaire goodie. If possible, grow it on your kunuku and make your own sweet stuff from it. Enjoy the good things of Mother Earth, Just do it.

Activities, Events & Meetings



Free public presentations
Sea Turtle Conservation Bonaire (STCB). Free public presentations are held at Yellow Submarine, every 2nd and 4th Wednesday of the month, at 8pm. For now, STCB asks people to register by email (stcb@bonaireturtles.org) because of the covid regulations.

Open meeting Alcoholics Anonymous Every Thursday, 7 - 8 pm. International Bible Church Kaya Papago 104 in Hato (Behind Bon Bida Spa and Gym and Bon Bida apartments) All welcome, regardless of primary addition or no addition at all.

Beach Tennis Bonaire can now be found at its new location, the Kaminda Djabou (direct left from Kaya Neerlandia --behind Budget Marine). It is open daily until 10 pm. People can play for free or register for training and tournaments for a fee.

Primary school football games Matches in the Kralendijk stadium and on the ATC site in Tera Kòrà Tuesdays and Thursdays 3 to 5 pm. The final is on December 16, 2021 in the stadium of Kralendijk..

Flying inter-island

Airline company Winair will connect Bonaire with St. Maarten three times a week starting their winter schedule on December 6th.

As of the new schedule, Winair will operate daily flights to Curaçao, four weekly flights to Aruba and three weekly flights to Bonaire. Customers can travel to Aruba every Monday, Wednesday, Friday and Sunday from St. Maarten and Curaçao, while connecting to Bonaire every Tuesday, Thursday and Saturday.

Airline EZ Air recently opened its own ticket office at Bonaire airport. The ticket office is currently open only on working days but EZ Air hopes soon to open for ticket sales on the weekends as well.

EZ Air connects Bonaire with Aruba , Curaçao, and Columbia. It currently flies to Barranquilla, Columbia and starting December 3rd, the airline will bring you to Medellin, Columbia.

Venus at its brightest During the week of November 29th to December 5th, Venus will be super bright.

Venus is getting a little higher and brighter every day -- peaking on Sunday, December 7th.

It appears a tiny bit brighter because its closer in its orbit to us. If you looked with the right telescope, you'd see it as a crescent with a lot of sunlight bouncing off its clouds.

The amount of light reflected is called 'albedo,' and Venus reflects about 70% of the light that hits it, more than any other planet in our system.

The Moon's albedo reflects 10% of the light, but it's way closer to us, so it seems brighter. Astronomers can use this information to learn more about planets here and far flung in our galaxy.

Of course, Venus' atmosphere is toxic, if you slipped under -- you'd find a taste of poison paradise.

Keep lookin' up!
Text thanks to Trace Dominguez of Stargazersonline.

What's Happening

Bonaire Library: Mon. 12-5; Tues. to Thurs. 8-5; Fri. 8-4:30; Sat. 8-12. With a subscription from the library, members can also find books online outside opening hours and request information. More than 20,000 Dutch and English novels and informative books can be found on www.onlinebibliotheek.nl

Mangazina di Rei in Rincon: Tuesday - Friday 9-4

Washington Slagbaai: Wed-Sun. 8-5 (entry up to 1 pm)
STINAPA headquarters: Mon-Fri 8-2. +599 717 8444. +599 777 8444.

Animal Shelter: Open fully. Mon-Fri 10-1; 2-3:30. Sat. 10-2:30. phone/whatsapp: 7014989 or 7174989. Email: animalshelterbonaire@gmail.com

Pakus di Pruga (Shelter flea market. Central Kralendijk): Saturdays from 8 - 4. Masks required.

Sunday November 28	Batista Service Funrace. 8am Lagun and Washikemba .See page 8.
Saturday December 4	Saxomania Christmas Concert. Centro di Bario Amboina. 4 pm Saxominions; 6 pm Saxomania
Sunday December 12	Clean Coast Bonaire. 4-6pm Te Amo Beach. Collect marine litter & data by donating your time working as a citizen scientist.
Sunday December 19	Christmas Book Fair and Flea Market. Animal Shelter Bonaire. Details to come.

Batista Service
Funrace
Sunday, Nov 28
at 8 am
Lagun and Washikemba
Fun 4k • Elite 7k
\$10 for registration & drinks
See page 8

Saxomania Foundation
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18:00 - Saxomania
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Bonaire's sky park
Changing to the Winter Sky

Goodbye Summer, Hello Orion At the end of November, the Summer stars are retreating behind the sun, as the Winter stars enter the game.

Find a big open area so you can see both sides of the sky and at 9:30 pm look West for the Summer Triangle asterism!

As a reminder; those stars are in order of brightness, Vega, Altair, and Deneb. Each night, these stars will set earlier and earlier, but eventually they'll dip too low in late December. Now turn around.

In the East, you'll find one of the easiest constellations to spot: Orion the Hunter. With his distinctive three stars in a row he's charging upward into the sky and into Winter.

The belt is definitely cool, but the brighter stars in Orion are great to check out too. The blue giant star to the right is called Rigel and the redder star to the left is Betelgeuse.

Direct flights to Bonaire

KLM -Amsterdam	Current to Dec. 15, 2021: Daily flights Dec. 15, 2021 to Jan. 14, 2022: Daily with 1 extra flight Mon. Wed. Fri. Dec. 26, 2021 extra flight Sunday
TUI -Amsterdam	Current: 4 weekly flights; Tues. Wed. Thurs. Sat.
Delta - Atlanta	Current to Nov. 20, 2021:1 weekly Saturday flight Nov. 24 to Dec. 15, 2021: 2 weekly flights: Wed. & Sat. Dec. 18, 2021 to Jan. 4, 2022: Daily flights except Tuesday Jan. 4 to April 9, 2022: 4 weekly flights: Mon. Wed Fri.
American -Miami	Current to Nov. 20, 2021: 2 weekly flights: Wed. & Sat Nov.8. to Dec 15, 2021: 3 weekly flights: Mon. Wed. Sat.. Dec 16, 2021 to Jan 3, 2022: Daily flights
United - Houston, & Newark	Beginning Nov. 6, 2021 Saturday flights from both Houston and Newark. Arriving at 1:30 pm and 5:30 pm. Return flight on Sunday

Tentative cruise ship schedule
from TCB & Harbour Office

DAY & DATE:MM/DD	CRUISESHIP	TIME	PIER	CAPACITY	& LINE
Wednesday	11-24	MSC Meraviglia	0600-1800	S.pier	4500 MSC Cruises
Wednesday	11-24	Carnival Freedom	0900-2300	N.pier	2980 Carnival CL
Thursday	11-25	Equinox	0700-1600	S.pier	2850 CEL
Friday	11-26	MS Seven Seas Explorer	0800-1800	N.pier	750 Regen Seven Seas
Friday	11-26	Celebrity Silhouette	0700-2000	S.pier	2886 CEL
Saturday	11-27	Constellation	0700- 2100	S.pier	2170 CEL
Sunday	11-28	Rotterdam	0800-2300	S.pier	1396 HAL
Sunday	11-28	Wind Star PENDING	0700-1300	N.pier	148 Windstar Cruises
Monday	11-29	Royal Clipper	0800-1500	N.pier	227 Star Clippers
Monday	11-29	AidaPerla	0800-1800	S.pier	3286 Aida Cruises
Tuesday	11-30	Nieuw Amsterdam	0700-1800	S.pier	2106 HAL

Tentative cruise ship schedule
from Crew Central

DAY & DATE:MM/DD	CRUISESHIP	TIME	PIER	CAPACITY	& LINE
Wednesday	12-01	Carnival Horizon	0700-1500		4716 Carnival
Wednesday	12-01	Marella Discovery	1300-2000		2074 Marella
Friday	12-03	Azamara Quest	0800-1800		718 Azamara
Friday	12-03	Explorer Of The Seas	0800-1700		3938 Royal Caribbean
Saturday	12-04	Carnival Glory	0800-1700		3581 Carnival
Monday	12-06	Britannia	n/a		4406 P&O

30 years of successful conservation work on Bonaire



Dirketa para rondo di e bolo: Direktiva di STCB para rondo di e bolo pa supla e belanan.

This year, Sea Turtle Conservation Bonaire (STCB) is looking back on 30 years of successful conservation work on Bonaire. Sea turtles continue to be iconic for Bonaire thanks to the conservation efforts that have taken place on the island since the early 1990s. It is a great example of collaboration between the community, the non-profit sector and the government.

The goal that has been achieved is a change of perception and cultural value of sea turtles, from being an important food source to becoming iconic and appreciated as an important part for the overall health of Bonaire's precious reef and at the same time for the island's economy, as sea turtles are a charismatic species that attract divers to the island.

Had the work not been done, sea turtles would most likely not be around the island anymore because of their (critically) endangered status worldwide. There are many other successful projects around the world. However, an overall success of stable populations globally has not been achieved yet, indicating that the work has to continue.

Some places, like Bonaire, went from seeing fewer individuals to a stable resident population. However, other places continue to see numbers declining. The migratory nature of sea turtles reminds us about the connectivity of things; changes in one place will certainly affect other places.

These precious animals invite all of us to work together both locally and internationally to try to stop their numbers declining further. Similar to many other species, many of which have already disappeared, sea turtles became threatened due to an increasing demand of the product, linked to the continuously growing human population, without any 'user-plan'. Coexisting and sharing one planet in harmony requires a responsible and conscious attitude, and Bonaire's community deserves credit for the work that has been done in the past 30 years. From a single individual who in 1991 decided "to do something about it" to the ongoing research and conservation work done by hundreds of people to save sea turtles. With the job done by volunteers, dedicated staff, supporting organizations, generous individual donors,

interns, schools opening their doors to share knowledge with children, the government amending legislation to fully protect turtles, dive shops and other local and international companies, local non-profit partners: a combination of laughter and tears, STCB was created within this community and it is entrenched in the island's amazing identity and spirit.

In turtle years, STCB would be considered an adult individual ready to breed for the rest of its existence. The life cycle of sea turtles is complex and full of dangers from the get-go. Now that STCB is a mature, professional organization, it is their mandate to continue to work systematically and with expertise to mitigate both human- and weather-related effects that threaten sea turtles. This can only be done with the ongoing support from people, organizations and institutions.

STCB staff and their Board would like to thank everyone who has been part of this 30-year journey. Each person involved is part of this successful story of protecting sea turtles on Bonaire. Thank you!

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SmilingBuddhaYogaBonaire@gmail.com



CLEAN COAST

Pets of the Week



Miloh

Dear people,

I'm Miloh, a handsome male almost seven years old with my friend, Ozzie, a beautiful female about four years old. Maybe you remember us...over a year ago we were also Pet of the Week on Facebook. Unfortunately, we did not find our forever home, but we keep our hopes up and keep waiting for a place we can call our own. We came together to the Shelter a year and a half ago and are best friends. We both love to cuddle and go for a walk, and we both love to sunbathe. We like other dogs, but we are also very happy to just be together. If you would like to meet us then come and see us at the Animal Shelter Bonaire, at Kaminda Lagoen 26, or give us a call or send a Whatsapp on 7014989.

Story: Sanne Attevelt

Photo: Shelter Archives



Ozzie



Meet Fiona.

Fiona is a sweet and playful female about seven months old. When she came to the Shelter she was a tiny kitten only eight weeks old. She was very shy and spent a lot of time in the corner of her kennel. It took her quite a long time to open up. With the help of a foster care home for a few weeks and lots of special attention when she returned to us, she has become the sweet, loving and playful cat she is now.

Fiona is a tabby with very beautiful patterns, including stripes and swirls....and you can't miss those beautiful green eyes! (See our online edition for a color photo.)

Tabby is not a breed of cat but a coat type seen in almost all genetic lines of domestic cats. A tabby is any cat with a distinctive "M" shaped marking on the forehead, stripes by the eyes and across the cheeks, along the back and around the legs and tail. There are different tabby types, the characteristic stripes, but also dotted, lined, flecked, banded or swirled patterns around the body, neck, shoulders, sides, flanks, chest and abdomen. If you want to meet Fiona you can visit her at Animal Shelter Bonaire, Kaminda Lagun 26A, or give us a call at 717 4989 or whatsapp us on 701 4989.

Story and photo: Monique Degenaar



Fiona



Save the date
Sunday, December 19

A special Christmas Book Fair
and Flea Market
Animal Shelter Bonaire

More details to come!

Shelter News

A safe home for the holidays

Animal Shelter Bonaire is so pleased that 39 of our residents have recently found their forever homes. From October 1 through November 17, 22 dogs and 17 cats were placed with loving families. As the 39 adoptees will have a "home for the holidays," it's a good time to inform new pet owners and remind seasoned pet owners about holiday risks for pets. Many of the things that bring joy to humans during the holidays can also pose a danger to our furry friends. Here is a list of 10 common holiday pet hazards. Some of the items may surprise you.

1. Chocolate. As tasty as chocolate can be for us, it can be plenty dangerous for our pets.

2. Alcohol. It's unlikely any household guest would dare give your pet a sip of their alcoholic drink, but they may not think twice about a piece of rum cake. Pets may also inadvertently become poisoned if they eat any unbaked bread dough. The stomach acts as an artificial oven that can metabolizes the yeast into ethanol and carbon dioxide, causing the animal to bloat from the excess carbon dioxide and suffer from alcohol poisoning from the ethanol.

3. Grapes and raisins. Grapes and raisins are other common hazards for pets. Candied raisins or grapes found in fruit cake could spell bad news for your pet.

4. Medications. You may be cautious when it comes to pet-proofing your house, but once guests arrive things may change. Guests often leave open suitcases on the ground, where pets can easily get into prescription medications.

5. Tinsel. Anyone who has a cat needs to really watch out when using this decoration around the house. Tinsel is thin and sharp and can easily wrap itself around the intestines or ball up in the stomach once ingested.

6. Xylitol. Xylitol is a sugar substitute found in some sugar-free candies, gum and recipes. When ingested by pets, xylitol can cause vomiting, loss of coordination, seizures, and in severe cases, liver failure.

7. Plants. Mistletoe and holly are two of the more toxic holiday plants to pets, causing severe gastrointestinal disorders, breathing difficulty, even heart failure in extreme cases. Lilies, Amaryllis, Azaleas, Chrysanthemum, Juniper, Ivy, and Daffodils are also quite harmful to pets. Poinsettias can cause nausea and vomiting.

8. Liquid Potpourri. This can cause severe damage to your pet if ingested. Cats are super curious about simmering potpourri and may drink the liquid which poisons them. It also contains a cationic detergent, which is corrosive and can cause burns on a pet's tongue, difficulty breathing, and even excess liver enzymes.

9. Holiday Ornaments and Lights. Although not poisonous, many ornaments have sharp edges that can cause perforations and lacerations to pets that try to chew on the decorations. Please safeguard them for the sake of your pet. Christmas is lights, lights, and more lights — along with electrical cords. Curious puppies and kittens are most intrigued by the wiring and chew on the cords that could result in a shock, burns around the mouth, elevated heart rate, shortness of breath, muscle tremors or in severe cases seizures. Take care where you place electrical cords and outlets and when possible, place them out of reach from your pets.

10. Christmas tree water. If you have a live tree, do not let your dog/cat drink the water. With or without additives, Christmas tree water can cause stomach upset.

Jane Disko

WHOA!

IT'S

BLK FRIYAY

ALL MONTH AT OMNI



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32202A

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SAVING
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