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BONAIRE **The REPORTER**

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Arie Boers of Bon Tera pruning his cherry tomatoes.
Photo Julie Morgan

Options are growing for fresh veggies

If you are a gardener or farmer on Bonaire eating healthily is as simple as gathering a few vegetables and fruits from your yard or field. Sure, you have to grow the stuff and that takes time, knowledge and dedication, but look at the rewards. Those of us who don't garden rely on the supermarkets for fresh produce and most of it is not all that healthy. Much of the produce is grown in chemicals, picked early and often sprayed with even more chemicals to look attractive and help preserve it on its journey to our little island. And the cost of these possibly-healthy gems, due to importation, seems to increase with every visit to the market. What are the alternatives?

For many years we heard, nothing will grow on Bonaire, the soil is bad, it's too hot and the cost of water is too high. Back in the 90's we all relied on the Venezuelan vegetable market but that disappeared with political embargoes. Importing became the norm as Bonaire's population grew.

In the last five years, local entrepreneurs who like to eat healthily started businesses to grow vegetables for other like-minded residents.

Bon Tera, owned and operated by Arie Boers (Boers means farmer in Dutch) opened his 4300 sq meter green house on a half hectare of land in 2018. He implements a unique growing system of Forteco coco slabs, a completely organic growing material made from coco husks. The coco has a huge air holding capacity and retains moisture. Arie rotates his crops every few months and recycles the coco. Using a minimum amount of fertilizer, he produces 12 different types of vegetables and herbs on a regular basis. Many of Bonaire's restaurants have standing orders for Bon Tera's fresh vegetables. The remaining freshly picked crops are sold in Van den Tweel, Warehouse or at Bon Tera's one-day market on the property.

Arie has rows and rows of perfect cherry tomatoes that taste just like tomatoes should. He has over 700 cucumber



Venezuelan fruits and veggies at Onnie's Market.
Photo Julie Morgan

plants that must be harvested every other day and their flavor is perfect with just the right crunch. Another popular item is Bon Tera's mixed salad or Japanese salad with three different greens: Mizuna, bok choy and red strait. In addition, Bon Tera grows: long beans, Bonaire spinach, micro greens (sprouts) from peanut, sunflower and radish seeds, peppers, basil, mint, arugula and melons. Most all the plants are year-round. The exception being the melons as in November/ December there is too much rain.

Bon Tera uses WEB water to ensure the quality of the produce. Bon Tera is located off Kaminda Lagun at the JICN exit. The market is open on Tuesday 10 a.m. - 2 p.m. for fresh veggies.

Onnie's Market is a great place to buy fresh local vegetables and plants. Local growers bring their produce and freshly made Bonairean food is sometimes available. The Venezuelan veggies and fruit are back and being sold at Onnie's, and the prices are almost like the old days. Visit the market on Saturdays in between Warehouse Market and Selibon on Kaya Industria.

LVV (Landbouw-Veeteelt-Visserij) or Agriculture-Live-stock-Fisheries is a part of OLB (the local government). It is growing too. Five years ago, the property at LVV was almost barren with very few plants trying their best to grow. But under the direction of Maurice Adriaens, the work at LVV has literally blossomed. There are greenhouses overflowing with plants, gardens growing all types of vegetables, a fruit orchard, fields of buffalo grass grown for local livestock and a goat farm. Professional growers can lease a plot of 500 to 2000 sqm for very little and use recycled and WEB water for growing.

Veggies to page 7

Abraham explains landfill crisis to Parliament



Deputy Clark Abraham

During a one-hour meeting at The Hague with the House of Representatives Committee for Kingdom Relations on March 12, deputy Clark Abraham blamed Bonaire's landfill crisis on the previous island government, the acting National Representative Jan Helmond, the police and the Public Prosecution Service, the Bonaire members of parliament present at the meet-

ing, and Selibon.

Abraham asked, "Why, now that there is finally an Executive Council that 'passionately' stands up for the smoked-out residents of the toxic dump, is no one stepping in to provide the Executive Council with guidance and support?"

Abraham promised that, if Selibon does not put an end to the nuisance by *April 1*, the Executive Council will end it. Helmond has announced that by *April 4* the Executive Council must deliver a concrete improvement plan for a structural solution to the landfill debacle, or he will take over the project again. *DMR*

Governor says Bonaireans no longer trust island government



Governor John Soliano

In a letter to the Island Council, Governor John Soliano said Bonaire's local government is not sufficiently meeting the needs of the residents and is therefore losing the trust of the community. That is why, Soliano told the council, he is working together with the Ministry of the Interior and Kingdom Relations to start a multi-year program, "Good Governance Bonaire."

"To turn the tide," Soliano said, "it is necessary to create and safeguard a strong culture of good governance, according to generally accepted principles such as transparency, due diligence, rule of law, administrative integrity and more."

The Governor's goals are: • Strengthening citizen participation in decision-making processes. • Improving the rule of law through compliance with laws and regulations. • Strengthening the responsiveness of public administration towards citizens. • Developing consensus-oriented decision-making processes. • Ensuring equality and inclusivity in governance and service provision. • Promoting transparency in policy making and information sharing. • Improving the efficiency and effectiveness of policy implementation. • Increasing the accountability of the board. Increasing official and administrative integrity. *DMR*

Whistleblowers say island government is a bad employer

Building frustration among the civil servants in the Supervision & Enforcement Directorate has reached a breaking point. Since last May they have been trying to open a dialogue about government mismanagement with the Island Council and deputy Clark Abraham, but their letters have been ignored. At the end of January fifteen of them reportedly signed their names to another complaint letter. It too has been ignored. Their union, ABVO, intends to consult with its members on what to do now.

coherent leadership, chaotic management, lack of transparency, unclear delegation of responsibility, inefficiency, and slow decision-making. They say good employees are pressured to leave and are replaced by external, less qualified candidates.

During several meetings of the Decentralized Consultation Bonaire, ABVO has requested that the government address the complaints of the employees in the Supervision & Enforcement Directorate. Their overtures have been ignored too. *DMR*

The civil servants' long list of complaints includes lack of

Thielman rejoins island council



Hennyson Thielman

Hennyson Thielman has returned to the Island Council as the head of the MPB party. Under Thielman's leadership, the MPB intends to give new direction to the governance of Bonaire in response to the growing political crisis the island is facing.

According to the MPB press release, "You hear criticism of the Executive Council everywhere on Bonaire. At the moment, the population believes that the government of Bonaire has no direction, that the work within the government and on Bonaire in general is poorly executed."

Thielman is a co-founder of the MPB, was an advisor to several deputies, was a member of the Island Council, and served as a deputy twice. Humphrey (Juny) Wout, for two years a member of the Island Council and MPB faction leader, resigned his council seat so Hennyson could be appointed. *DMR*



Humphrey (Juny) Wout

This Issue's Stories

Growing the island's food	1
Wines and More	3
2024 police statistics	4
Suzy Bahr	6
Lize van de Ven exhibit	7
BES waiting for government budget	7
Janina Sajka dives	8
Delfins donates to Tera Barra	13
Karnaval prizes	13
Love Song Concert	15
New library	16

Our Facebook page brings you news that arrives between issues

Columns

Who's Who in <i>The Reporter</i>	2
Island News:	

• Abraham explains landfill to parliament; Governor says no trust in island government; OLB bad employer; Thielman rejoins council	2
• OLB lax purchasing policy; Abraham wants to collect taxes; Airport security; Flight taxes 2027; Earth Hour; BES infrastructure; Rincon road repairs	5
Police Report	4
Ask Bob: Wills and transferring deeds	5
Accessibility:	7
Foodies' Dining Guide	9
Optimal Health: Evolutionary gap Pt. 1	10
Garden: Detox	10
Corjan Recipe: Lionfish	11
Reef Glimpses: Barracuda bracelet	11
What's Happening: Events; Clean ups; Church services (13); Cruise ships	12
Business Directory	14
Pets of the Week:	
Cat - Max; Dog - ILay	15
Shelter News: Be a dog walker	15

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Help us celebrate
April Fool's Day (one day late)



Our next issue comes out April 2nd.
We would love to see your best 'fool day photos' or read your tall tales.

Let's beat the blues with something funny...
Deadline is Friday, March 28.

Wines and More opens



Mathieu prepared a Burrata (buffalo mozzarella) Caprese Salad with homemade pesto. Annemarie enjoys local Smoked Wahoo with mixed green salad and horse radish dressing
Photo Julie Morgan.

"I want to change the palette of Bonaire," said Chef Mathieu Savelkoul, owner of the new Wines and More restaurant, at the official opening on March 12. "There are so many different styles of wine, and everyone orders the same thing."

Wines and More is not just about great wine but great food, and the owners Mathieu Savelkoul and wife Annemarie Borst are making wine pairing easy and accessible with the opening of their new store. For the last few years, Mathieu

and Annemarie have offered private chef service and catering to clubs, organizations and personal parties, but now they have taken a step further with the Wines and More restaurant right in downtown Kralendijk. The couple have been working on this idea for two years and now it has finally been realized. They are giving every diner, whether dine-in or takeaway, the personal chef catering experience.

The dining menu is loaded with tastes of the many countries Mathieu and

Annemarie have traveled and worked. Diners will find the unique tastes of the world with the chef's personal touch in each dish. There is a Thai coconut soup with chicken or veggie options, a Bonaire smoked wahoo salad, Dutch kibbeling, an Italian caprese with homemade pesto, several types of French quiche, Malaysian Beef Rendang, a truffle pasta, US pulled pork bun, a beef truffle pasta and lots more.

If you are looking for a quick bite or something to share with a friend over wine or drink, try the Charcuterie platters, sardines with toast, Spanish style marinated shrimp, specialty cheeses and nuts and olives.

Diners who lean more to sweets will find the dessert menu has plenty to satisfy. The desserts can be paired with a coffee, wine or one of the many other drinks available.

The wine is imported from some of the best vineyards worldwide including France, Austria, Portugal, Spain, Germany, US and Italy. Both Mathieu and Annemarie know their wine and can provide recommendations for you whether to drink by itself or paired with food. Not a wine lover? Wines and More has More drinks: cocktails, beer, tea, juices, sodas, specialty coffees and liquors.

Wines and More to page 13



FOR SALE! Kaya Shawnee 4 3 Separate Living Units



- Location: Noord Salinja
- Lot size: 366 m2 / 3940 sq. ft. owned land
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Asking price \$447,000 US Dollar

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POLICE REPORT

You can contact the police via 715 8000, 911 or via the anonymous tip line 9310.

Property crimes

Mar. 12. At Playa Pal'i Mangel (Donkey's Beach) between 1:40 and 3:15 p.m. a beach bag with sunglasses, jewelry, a camera and swimming gear was stolen while the owners were swimming.

Mar. 8/9. A grey Kymco Agility scooter, license plate MF-2838, was stolen between 9 p.m. on Saturday and 8 a.m. on Sunday while it was parked with a steering lock at a house on Kaya Piedra Presioso.

Mar. 5/6. A black Senzo Sports scooter, license plate MF-4397, was stolen between 3:45 and 11:35 a.m. on Wednesday while it was parked with a steering lock in a parking lot in front of a house on Kaya Proud.

Mar. 8. Around 9 a.m. a man, 59, was arrested after he was found with a stolen scooter. The owner spotted his stolen scooter at a supermarket, followed the driver to a house on Kaya Vibrafon and called the police. The man was arrested on suspicion of receiving stolen goods.

Mar. 5/6. Between Wednesday and Thursday two small gas cylinders were stolen from a 'truk di pan' located on Kaya Industria. The gas bottles were in a container that was attached to the pull hose of the truck. This container was broken open two weeks ago and had not yet been repaired, so the gas bottles were not locked away.

Mar. 4. The central control room received a report at around 10:45 a.m. that people were stealing bags from a golf cart at Te Amo Beach while the owners were snorkeling. A patrol was immediately sent to the scene, found and followed the suspicious vehicle that had been spotted by witnesses. The patrol managed to block this vehicle on a dirt road near Kaminda Gurubu, and found in it an amount of cash and a telephone. The man, 33, was immediately arrested. In the same area more stolen items were found: bags, cards, wallets, watches, clothing, bath towels and telephones. The vehicle was seized for further investigation. In connection with this case, a home on Kaya Rafaela and another on Kaya Gristelchi were searched. Several items relevant to the investigation were seized for further investigation.

Arrests

Mar. 12. Around 12:10 p.m. a man, 24, was arrested at the police station for public violence. His was the second arrest in the investigation of the fight Sunday evening, March 2 at Kaya L.D. Gerharts.

Mar. 11. Around 10:50 a.m. a man, 20, was arrested at Kaminda Lagun for attempted manslaughter, public violence and vandalism. The ongoing investigation into a fight Sunday evening, March 2 at Kaya L.D. Gerharts led to the arrest.

Mar. 5. A 17-year-old boy was arrested for violating the BES Weapons Act. During a preventive search, a switchblade was found in his bag. The switchblade was confiscated.

Mar. 4. Around 12:20 a.m. the central control room

received a report of a fight between two groups of young people in the Centrum area. When the police arrived, no one was fighting, but a large group of people were present at the location. While the officers were trying to find out exactly what had happened, a beer bottle was thrown in the direction of the group of people and the police officers who were trying to keep the situation under control. A 15-year-old girl was arrested for disturbing the public order and for assault with a weapon.

Mar. 3. Around 3:20 p.m. a man, 40, was arrested at Kaya Okavango for assault.

Traffic checks

Mar. 6. At a traffic check on Kaya Nikiboko Noord four cars were stopped and fines were issued for driving without a valid driver's license and valid insurance and for driving without a seat belt.

Mar. 3. In a morning traffic check on Kaya J.N.E. Craane six cars were stopped. Two fines were issued for not being able to show a valid driver's license and for not being able to show valid insurance.

Mar. 12-14. The police checked 14 vehicles during random traffic checks. During these checks, 10 drivers were fined for driving without: 4x a helmet; 3x a driver's license; 3x a valid insurance; 2x a license plate. One driver was fined for using a mobile phone while driving, and one for driving in the wrong direction.

Fines for traffic violations vary between \$30 and \$225.

Driving under the influence

Under the policy 'botsen is blazen' ('to collide is to blow') a breath test is given drivers involved in accidents.

From March 5 to March 10 six people were arrested for driving under the influence of alcohol. Two drivers were spotted by patrols for swerving on the road. In addition, one was driving with a broken taillight and one driver was spotted driving without lights. Two drivers were stopped for a routine check. A scooter driver was stopped because his passenger was not wearing a helmet. One driver was given a 4-hour driving ban, and another a 6-hour driving ban. Four drivers had their drivers' licenses confiscated. The scooter passenger was fined for riding without a helmet. One driver was fined because the insurance certificate he showed had expired.

During the check, one driver could not show a valid driver's license or valid insurance papers. After testing he was ordered to hand over his driver's license to the police as soon as possible so the police could confiscate it.

Traffic accidents

Mar. 12. Around 10:30 a.m. several officers (in a procession of five cars) were driving back from an Integrated Professional Skills Training (IBT), a periodic and mandatory training for police officers. During the return

trip via Kaminda Lagun, two donkeys suddenly came running towards the procession. The first two cars in the procession were able to avoid the animals, but because third car had to swerve, it only got a view of the donkeys at a late stage. At that moment, it was no longer possible to avoid a collision, causing the third police car to collide head-on with one of the donkeys. The donkey did not survive the collision. The service vehicle was towed away and the donkey was taken to the Landfill by Selibon.

Mar. 8. Around 8 p.m. a pick-up crashed into a metal fence on Kaya Korona and came to a standstill against a building. The driver was injured and was probably under the influence of alcohol but due to his state of health, a breath test could not be taken. The driver was taken to hospital by ambulance.

Mar. 8. Around 7 p.m. two cars collided on Hanchi Amboina and were badly damaged. In accordance with the 'crash is blow' policy, a breath test was taken from both drivers with a negative result. The persons involved were checked on site by the ambulance personnel.

Mar. 4. On E.E.G. Bulevar the driver of a scooter lost control and crashed into the stones along the road. She fell, injuring her right leg and was taken to hospital by ambulance.

Fire

Mar. 6. Around 11 p.m. a fire was reported in a laundry room at a Punt Vierkant tourist accommodation. The fire in the tumble dryer was discovered because the fire alarm had gone off. The fire brigade extinguished the fire. No one was injured.

Public order

Mar. 10. Around 10:40 a.m. the central control room received a report that a lifeless body had been found in an apartment complex at Kaya Salsa. The coroner pronounced the death of a 78-year-old man with initials A.L.S., born February 21, 1947 in Switzerland.

Mar. 6. Around 12:30 p.m. a stranded vessel was reported east of Lac, near Supladó. When the police arrived on site, the fisherman stated that he had gone fishing early in the day but had engine trouble and his engine would not start. He fell overboard when a large wave capsized his boat. Because he had no phone with him, he had to wait for another boat to pass by to ask for help. The ambulance arrived and treated the fisherman for minor injuries. Later, the boat was towed away from the shore.

Mar. 4/5. Due to recent incidents the city centre was closed off during the large farewell carnival parade. The closure was in addition to the existing closures along the carnival route.

KPCN statistics for Bonaire 2024

In 2024 on Bonaire, the Dutch Caribbean Police Force:

- worked on: 427 property crimes and 521 violent crimes.
- were present at 501 collisions, checked 238 persons for alcohol after a collision, determined that 147 persons were driving under the influence of alcohol and awarded 909 fines for traffic violations.
- registered 59 cases of people found with drugs; confiscated 9.92 kilos of cocaine and 2.90 kilos of marijuana.
- arrested 13 suspects for drug smuggling and seized 139 kilos of marijuana and 1,871 kilos of cocaine.
- registered 77 firearm incidents ; arrested 12 suspects in connection with firearms offences; seized 6 firearms and searched 14 houses for firearms.

- arrested 27 minors

Detection.

The Research team conducted 120 criminal investigations; the Common Crime department worked on 73 cases; Youth and Morals Affairs Office conducted 101 criminal investigations; the Cyber Crime Unit conducted 16 criminal investigations and received 66 reports of cybercrime; and the Financial Economic Crime team conducted 5 criminal investigations.

The Team Digital Detection supported 154 cases.

Compared to 2022 and 2023, 2024 saw

- more cases of domestic violence, abuse, open violence, threats and attempted murder/manslaughter.

- fewer cases of child abuse and shoplifting.
- more thefts at dive sites, vehicles stolen, attempted theft and theft with violence and weapons.
- fewer burglaries at homes, companies and tourist accommodations.
- more fencing stolen of goods, embargoes and scams

Driving under the influence of alcohol*

- in 2022 police arrested just over 100 drivers
- in 2023 police arrested just over 160 drivers
- in 2024 police arrested not quite 150 drivers

*(*estimated from graph)
KPCN press release*

OLB has lax purchasing and tendering policy

According to the Bonaire Court of Audit, the purchasing and tendering policy of the public body Bonaire gives management an unlimited mandate – without any threshold amounts – to commit the government to financial obligations. The process is also inefficient and lacks transparency.

“There is a need for a procurement policy that meets the highest standards of integrity,” the report says. “During the audit we found that there are a number of

significant bottlenecks. These relate to a lack of formally established policy, inefficient systems, insufficient training of staff and the absence of an evaluation structure.”

The Court of Audit emailed the findings to the Island Council on December 23 and says it has received a confirmation of receipt from the secretariat. It is awaiting and invitation to meet with the Island Council.

DMR

Abraham wants to be the tax collector

The merger of government functions following 10-10-10 revealed that Bonaire’s tax collection system was in total disarray. The task was outsourced to the Tax and Customs Administration of the Caribbean Netherlands. Deputy of Finance Clark Abraham now wants the tax collection function to be restored to Bonaire Public Body (OLB). So far the Dutch response has been politely cautious.

The Financial Supervision Board (Cft BES) reports it “foresees risks with regard to implementation costs,

implementation power and declining tax revenues.” In his response to the budget, State Secretary of Kingdom Relations Zsolt Szabó agreed with the Cft and called on the island government to “be cautious with this step.”

Szabó said that Bonaire still has a lot to do to get its tax administration in order and points to “the major challenge that already exists in catching up on outstanding claims.” A lot of money “was left on the street” when the island government collected local taxes, Szabó said. DMR

Airport security scanning to be updated

Moving through the security check will soon be a faster and less stressful experience for passengers departing from Bonaire International Airport (BIA). New scanning equipment and modern security lanes will be installed, and the waiting area at the gates will be larger. The contract for the project has been signed and the work will be completed this year. The Ministry of Justice and Security subsidized the improvements. DMR

OLB objects to an increase in flight tax

The Executive Council (BC) has objected to the government’s intention to significantly increase the tax for long-distance flights as of 2027. In a letter to the rele-

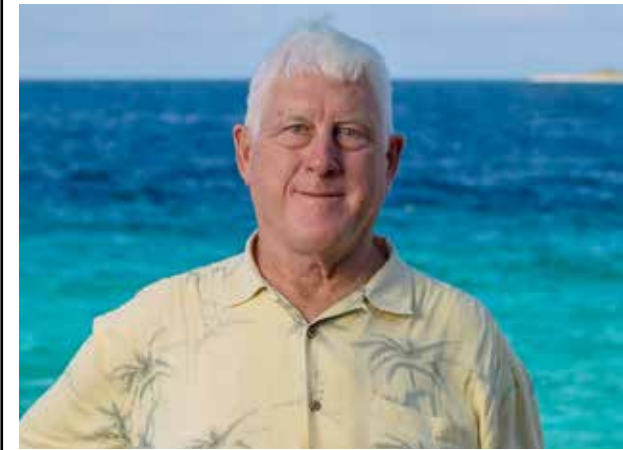
vant ministries, the island government pointed out that, compared with other jurisdictions in the Netherlands, the islands and their economies are far more dependent on air transport. Therefore the increased tax would hit them disproportionately, increasing social inequality and further moving the goal posts for the self-reliance that State Secretary Szabó wants to encourage. DMR

Switch off your lights for Earth Hour on March 22 8:30 p.m.

Join millions of people, businesses, and governments around the world this Saturday by switching off your lights for one hour as a signal for earth’s vulnerable nature, which is increasingly threatened by climate change.

Ask Bob

Bonaire real estate advice



I’ve heard that I should “register” my will on Bonaire so that my heirs can sell my house when I’ve passed away. Is that true?

Kevin P., Bonaire

Hi Kevin –

That’s a good question. As you know it is very important to have a will, and if you are a Bonaire resident, your will can be done in the USA, or on Bonaire. There is no need to register your “US will” on Bonaire. After you pass away, if your heirs choose to sell your property they will need to provide the Notaris with some information in order to sell your property. In most cases your heirs will need to provide the Notaris with a validated copy of the death certificate and a validated copy of your will. Validation requirements will depend on the Notaris office and on the laws of state or country where your will was filed. The amount of additional documentation that may be needed in order to transfer the deed, is up to the sole discretion of the Bonaire Notaris. Once the Notaris has all of the necessary paperwork the deed for your house can be transferred to your heirs free of transfer tax. Of course the Notaris will charge your heirs for legal costs and transfer costs.

Regards, Bob Bartikoski,
Re/Max Bonaire Broker/Owner

If you are looking to buy or sell a home on Bonaire, or if you have a real estate question for Bob, email him at info@bonairehomes.com.

Bonaire: +599-717-7362.

Toll free from US: 1-866-611-7362

BES infrastructure going to cost millions

The public entity Bonaire will need to spend \$41 million per year for the next five years to have the infrastructure it needs.

Sint Eustatius will need to spend \$17 million per year and Saba \$10 million per year. These calculations result from a study conducted by the Andersson Elffers Felix agency on behalf of the Ministry of the Interior and Kingdom Relations.

From 2050 onward, getting and maintaining the physical infrastructure of BES will average at least 68 million dollars annually, the study revealed. DMR

Photo: The maintenance crew has finished repairing Section 1 of Kaminda di Rincon. The crew will now repair the damaged road section that starts approximately 800 meters after the bend of Onima and ends before the exit towards Boka Onima (Kaminda Brudernan di Brakapoti). The maintenance work on the entire Kaminda di Rincon is scheduled until June 2025. During this period, the road will remain accessible to all road traffic.



Bahr studies crab fluorescence

Countless numbers of marine scientists visit Bonaire yearly to carry out studies on our coral reefs and marine life, but it’s a pretty safe guess that none of them did their first diving and open certification here – except for one, Susanne (Suzy) Bahr. She first came to Bonaire in 2006 at 10 years old with her parents and completed her open water certification. She has returned most every year since, including last week.

Originally from Germany, Suzy studied marine science at Groningen in the Netherlands and is now a PhD student at King Abdullah University of Science and Technology in Saudi Arabia.

She first discovered the tiny coral dwelling Gall crab was fluorescent in July 2019 when diving at night on Bonaire’s La Machaca reef. Her research of the Gall crab then led her to the study of fluorescence.

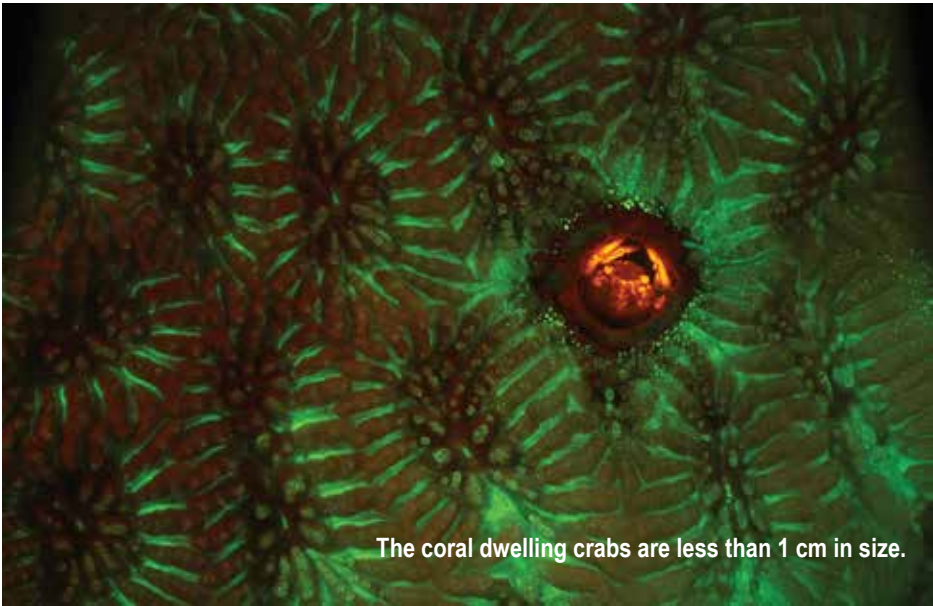
Suzy says the crabs are everywhere, and three species are found in Bonaire. They



Gall crabs showing their fluorescence.

can be found living in star, brain, maze and ridge corals. The Gall crabs are sturdy and resilient. They fight off coral eating predators and survive even through intense coral bleaching episodes.

As for the fluorescence, Suzy said, “Every bright red piece of coral or algae is fluorescent. The only way you can see it is if it is reinforced by the flourophor molecule (a chemical compound that absorbs blue light and emits in green). Corals can use it as protection against too much life. Reef fish use it as camouflage. Tiny fish eject it



The coral dwelling crabs are less than 1 cm in size.

like a flashlight and they use it to hunt.”

Suzy is currently part of the Habitat and Benthic Biodiversity Laboratory at King Abdullah University.

Suzy said, “Biodiversity is so incredibly important. Look at all the people who come to Bonaire and study what they see. We need to preserve this.”

She is hoping to obtain the necessary permit from STINAPA to continue her 2019 studies on coral cover and do more intense studies on Bonaire’s biodiversity. But so far the permits have not been approved.

Suzy was on Bonaire recently and

took a refresher rebreather course with her instructor Hens Silva of XPro Diver, where she was originally certified last year. Technical diving allows her to dive a bit deeper and stay longer in her research on the reefs.

Explaining why she has returned to Bonaire some 25 times Suzy said, “For me Bonaire has always had an emotional connection. In the beginning it was my parents because they loved how easy and independent the diving here was. During my divemaster work, I made friends here

Studying fluorescence

to page7



Suzy and instructor Hens Silva of XPro Divers Bonaire during her recent rebreather refresher class. Photo Julie Morgan



Buena vista

Perfect Service and Quality - Our Passion!

Experienced Staff - Eye Exams on Site - Insurance Accepted-Advanced Equipment
 Lens Fabrication - Over 1000 different frames and sunglasses
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that now are still friends. The underwater world of Bonaire is truly special. It might not be as diverse as other regions of the world, but I enjoy diving here so much.

The Caribbean has been hit so hard with bleaching and disease, the lionfish, invasive soft coral from Venezuela. It’s been under such pressure. Now deeper than 12m or 45m there are still some nice corals. Even in the harbour – you can see little corals starting... Bonaire has been luckier than most places in the Caribbean. We need to try to protect it.”

Suzy is the author of five papers to date: two on fluorescence, two on Gall crabs and one on (as she calls it) a ‘funky’ shrimp. She is currently writing her dissertation presentation and will defend it in July.

Julie Morgan

BES still waiting for Government budget

Although 2025 is well started, BES funding for this year has still not received parliamentary approval. Therefore the three public bodies cannot yet access promised funds. Action on the legislation has been delayed while State Secretary for Kingdom Relations Zsolt Szabó fine-tunes how the islands can spend the money. The construction of a new port on Saba cannot yet start, and road repairs on Bonaire cannot proceed.

Szabó apparently intends to redirect €800,000 of the money in the slavery fund the Rutte government created. He promised that the allocated money will still be spent on island projects, not withheld. In response to some serious questioning by Senator Peter Nicolai (Party for the Animals) and Boris Dittich (D66), Szabó promised that the money would be budgeted for other projects in the islands, not cancelled. He also said that applications already submitted would be processed.

DMR

Make Bonaire Accessible by Ria Evers-Dokter

Always reward good behavior

Persons with a disability have learned from the day they were born, or from the moment that they have a handicap, it is best to keep quiet, stay calm, always be humble, not to step out of line. That way one can expect that trouble stays far away. After all, having a handicap is bad enough as it is.

But then there comes a day, that staying quiet does not work anymore. You have been quiet long enough because nothing has changed.

When you compare your situation with the situation of others, you will find that you have been treated unfairly all the time. You have been waiting, because you were promised things, and nothing changed. And this is how many of us feel now.

We have insurance which covers a lot, but not when you have a handicap. We were used to having certain rights and were promised that as soon as the treaty of the United Nations for the handicapped was signed, we



Guests enjoy the opening of Lize van de Ven’s 44 piece exhibit at Sobremesa. The full brush mixed media colorful palette paintings have small bible scriptures related to the subject: animal, fish bird embedded in the paint. The show will extend from March 14 to April 6. The artist will be available to talk with guests in the morning from 9 a.m. to 12:30. Regular gallery hours are 2 - 5 p.m. Photo Julie Morgan

Veggies from page 1

And if you want to grow your own, LVV can teach you. They hold regular classes on gardening. LVV staff can evaluate your land, no matter what size and they will plow and sow it. LVV has all the materials to get you started: plants, seeds and different types of compost and topsoil.

If you aren’t ready to garden but still want healthy fresh veggies, LVV has a market every Wednesday, 8 a.m. – 12 noon with some 47 different types of produce at the most reasonable of prices.

Bonaire Daily Fresh began several years ago by entre-

preneurs Bob and Lauri Janssen on the LVV property lease plots. They provided healthy lettuce and greens grown locally through the first ever Aquaculture system on Bonaire. The business was sold over a year ago and has been converted to a Hydroponics growing system with a sister company in Curaçao. The new owners expanded the size from the 1200 sqm greenhouse to 4700 sqm. An opening date and when they will once again produce fresh lettuce locally was not disclosed.

If you are interested in learning more about gardening contact LVV, visit Onnie Emerenciana at Onnie’s Market and be sure to read *The Bonaire Reporter’s* weekly column on gardening from Angliet Baidjoe.

Story/Photos Julie Morgan

would have the same rights as all our fellow peers in Holland.

So, we have waited and waited....

But things seem to be getting worse. We do not have rights to certain living aids anymore. The things we were used to, we cannot have anymore. Things we were promised are not available anymore.

And when we get aids, devices or materials, they do not work properly and the quality is much less than the ones we were used to. We depend on the materials that are offered by the “care-shop.” Why are we treated like third world citizens? For most help we have to pay now, and still get bad quality.

Accessibility became a word like one in a fairytale.

When we want to park, there is no space. If there is space, it is occupied by vehicles owned by persons that clearly do not have a handicap. We were promised parking cards for our vehicles many years ago, and still the laws are not in place.

When we want to take a stroll along the boulevard, it is barely possible, because the street and sidewalk are

full of cars, scooters, motorbikes and huge advertisement flags/placards.

If we would like to go someplace or need to go somewhere one does not get transportation.

So, as one can see, we have been very good, but our behavior is not rewarded at all, which is very unfair. Because having the short end of the stick is as bad as it is. How can things only go wrong?

Since we are, in a way, a part of the Netherlands, we should have the same rights here as persons with a handicap and the elderly have there. But it really looks like that this is not the way it really is and that is a situation that needs to change. We need help from people who really care and not from a system that is not ours yet. It is time we get rewarded.



Ria Dokter is living happily on Bonaire, where she also used to work as a director at 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.

Accessibility warrior fulfills dream

Janina Sajka's childhood dream of diving was realized last week at the age of 78 on her first trip to Bonaire. Like many people she watched Jacques Cousteau as a kid and was inspired. But learning to dive for Janina was a bit different than most people because she is blind.

"I wanted a brief vacation in the Caribbean, so I talked to Rich (Schwerdtfeger). We used to work together, and he said why don't you come for a visit. And I asked, will you take me diving?"

As an avid swimmer she admitted, I know swimming on the surface is a lot different than being underwater. When she watched the Cousteau videos so long ago, she had low vision rather than being completely blind, but she knew diving was something she wanted to do.

Rich engaged PADI Elite Instructor James Cognito with 20+ years of instruction and his wife Julia of Life at 8 Knots to take Janina on a mini-DSD (Discover Scuba Dive). On land James led Janina through all the regular instruction for a DSD. He showed her hand signals by cupping his hand around hers for the important underwater signals of up, down, ear problem and, of course, okay.

The dive was at Isidel Beach Park with its easy entry designed specifically for the physically challenged. The sloping walkway with handrails all the way to the waters edge ensures an easy entry for any diver, swimmer or snorkeler.

Rich and Julia accompanied Janina and James into the water providing any extra help. In just a short time Janina was diving and looking very comfortable alongside James and Rich in the water.



James instructs Janina with Rich looking on. Photo Julie Morgan

Rich and James had told Janina that the world underwater wasn't a silent one and she would be able to hear the parrotfish munching on the coral.

Janina said, "If I were here longer, I would do it again. I didn't get to hear the fish – it was an incomplete agenda."

Janina attended standard schools as a child with special classes in St. Paul, Minnesota and earned a BA in music. That degree evolved into electronic music at San Francisco University and there she discovered computers. When she couldn't read the screen, accommodations were needed. She decided to fix it herself and make computer access available for anyone with a disability. She provided support in policy, standards and recommendations in computer technology. The blind needed to know what was on the computer screen and there were two ways: a synthetic speech and DOS code.

Janina and Rich met in 1994 while he was an engineer at IBM and part of the team to design the first PC graphical user interface screen reader for OS/2 and Windows.

Together they worked with an international team that changed computer accessibility worldwide making it possible for the blind and disabled to access Facebook, Google Docs and other new WEB content. Because of that work, today we have screen reader, voice over and all types of talk back services on computers and phones that work for not only the disabled but everyone.

Rich said, "Janina's rare fearless and tenacious nature, despite her impairment resulted in her helping so many. Her coming to Bonaire to experience scuba diving at 78, truly inspired many of our friends. And she plays classical piano, too. Wow!"

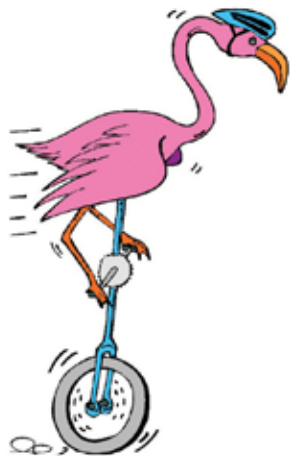
Janina is still working for accessibility, as executive chair of the Linux Foundation's Accessibility Workgroup.

Janina said, "I'm still involved because the job is never finished. Tech keeps changing, but people don't. We want everyone to be able to express themselves artistically or scientifically. We don't want to leave people out." Story / Photos Julie Morgan



Janina displays her classical music talent for friends
.Photo Julie Morgan

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Creating Optimal Health

by Irene da Cunda Costa

Evolutionary gap. Part 1

Evolutionary changes take millions of years to happen. I'm not talking about epigenetic changes that can be faster, but changes in the wiring of what makes us human. These adaptive changes to environmental changes are very slow, on the other side, our ability to modify the environment is very fast. We have changed the environment, and we continue to change it at a much faster rate than our adaptive wiring and programs can change.

One of the challenges that modern humans have been facing, especially those in the richest countries, is being overweight and the diseases that come from it, such as diabetes, heart disease, and various musculoskeletal disorders.

There is no evidence that our caveman ancestors were overweight, neither is there evidence that they watched what they ate. Apparently, they ate as much as they could... when there was food. But food was not available 24/7 as it is today.

We are also wired to favor sweet flavors as sweet taste means more calories and it is also an indicator that the food is not toxic. Many plants are toxic to humans and one of the indicators is their taste, being sweet is a good indicator that the plant or part of that plant was edible.

So, our program pushes us to eat a lot when available and to favor sweets. In early times there were not many sweet foods to be found, and food was not always avail-

able. There were times of feast and times of famine.

Nowadays we have food available 24 hours a day and in the supermarket, we have access to products from all seasons all year round and the foods have enhanced flavors. It is like a trap, therefore, you should not feel guilty if you want to eat all day long and if you get hooked on sweets, we are wired that way.

Likewise, feeling guilty is not going to solve your problem, but understanding this may allow you to generate strategies, such as voluntarily limiting your eating window. For example, avoiding eating first thing upon waking up and delaying your first meal a couple of hours and avoiding snacking after the sun went down. That way you can limit your time to 10 hours instead of eating from 7 a.m. till 11 p.m. This strategy has many other benefits which I already discussed in other articles.

Another example of this evolutionary mismatch that also can lead to being overweight has to do with physical activity in its broadest sense, movement. Have you ever seen an animal exercising, running to stay healthy... or to look better... mmmm, I don't think so. I don't think that cavemen did either.

Our ancestors probably moved as little as possible. Not that I think they were nailed to the floor, but in the face of an eventual calorie shortage they had to save energy. I hypothesize that our ancestors most likely moved to get food, and then rested; they moved to procreate and then rested; they moved if it was necessary to change territory, or to flee from wild animals or rival tribes and when they could, they rested.

Children's games, like the games of young animals,

are preparatory exercises for adult life. Our distant ancestors likely also moved from time to time for fun, and later, when we became a slightly more sophisticated species, for dancing and rituals.

In short, I believe that we are wired to move for need or for fun and we are wired to rest as much as possible and to eat as much as we can when available. That is why the modern conveniences of remote control, the intelligent assistant, motorized vehicle transfers, deliveries, etc., are glory and misery.

To generate strategies to engage in physical activity we must have in mind that we are wired to move for necessity or for fun. The idea that we have to do something because it's healthy isn't strong enough to keep most people motivated, so it's important to find activities that we like and that are fun for us, like sports, dance and games. We can also find a strong reinforcer, in the social group, whether it's a friend or a group, cycling groups, hiking groups, etc., work that way too. Another strategy is to orchestrate our life so that movement (not necessarily exercise) but movement itself, is part of it, like standing desks, desks with a walker, putting things away so that we have to stand up every now and then. Also, like the people in the blue zones, do the regular daily tasks from housework, like cleaning, maintenance and gardening - those things our grandparents did.



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.

A Garden? Just Do It!

Detox

by Angliet, Nature Lover

Time to clean the body. Many cultures traditionally clean the body following Carnival or in the spring but one can do a detox or cleanse anytime. Some do it after a sickness to remove all the medicinal stuff, during a very stressful job or after a fun holiday with a lot of junk food. Some only do it once a year and others many times a year.

Detoxing brings a kind of balance back in the body by getting rid of the waste which impacts our bodies and mental health. There are many ways to detox: varying the number of days, diet, rest and breathing, but a combination of all these things gives the best result. Slowing down during detoxing is a must. There should be a schedule as to when you eat, rest, or walk, what you consume, and what about work?

There are many recipes for detoxing. It's important to drink a lot of liquid, eat a lot of vegetables and fruit, but make sure to chose fruit with very little sugar. Fruit juices, herbal juices, fresh leaf and or spice teas are good and, for sure, plain water to rinse and clean the system. At least eight to 10 glasses of water or tea and juices per day should be used during the detox.

Of course fruit from your garden is the best. Pick it fresh from the tree without chemical sprays. It has the highest health value for your body. Mango, papaya and mispel have a lot of sugar so don't use much of these. Tamarind is great for cooking in dahls, soups and wokked. It's also good in fresh drinks or in tea.

Even the tamarind leaf is nice for a tea with its high vitamin C and it's good for the colon. It is a great fruit to detox and you can get it for free because tamarind trees grow all over Bonaire. And around this time of year, the new tamarind are ready to pick. Also very good are lemons, grapefruit, passion fruit, pineapple, soursop,



I saw this unit for growing sprouts in Holland where units like this are found in restaurants and at trade fairs. Perhaps one day they will be as common a home appliance as a refridgerator.

birambi, star fruit, cherries and dragon fruit. Grapefruit is the only one that doesn't grow on Bonaire.

Herbal tea can be made from ginger, curcuma (Turmeric), basil, aloe vera, lippia alba, oregano, coriander, cumin and lemon grass. Pepper tea with some other spice is nice and it is good for cleaning, but needless to say don't add too much of it.

All these herbs and spices you can plant in your garden. They don't take too much space and many are easy to maintain. They love the sun, some shade occasionally

and water, compost, dry leaves and some love. Under the airco outlet many herbs do well. One of the great herbs is curcumin. I have it in my garden and it grows so easily. The curcumin has a big antioxidant effect, great for your health and is good to add to your drinks and food for detoxing.

Don't water your herbs with the water from your laundry or dishwasher. It has a lot of chemicals which can affect the plants and get into your body. Think twice when using waste water on your plants.

Vegetables to detox are also easy. In smoothies add spinach, avocado, celery, beets, cabbage, broccoli, beans, tauge and sprouts - all can go. I have seen so many modern ways of planting sprouts. It's amazing the kind of systems that have been developed to support growing your own.

While detoxing keep your self away from too much sun, air pollution and water pollution. And for the skin one can make nice baths to get clean. A tea made of tamarind leaves is so good to calm the skin and Korona Di Virgin, a wild passion fruit plant that grows everywhere on Bonaire, is very good for skin rashes. Bonaire sea salt with lemon grass and coconut oil is a blessing as a scrub for the skin. After the bath your skin feels like the skin of a baby. And for a facial and hair mask use the Bonaire Aloe that grows wild. Rub the yellow liquid in your hair and over your face and let it dry for half an hour and then take a bath. Your hair is so happy with this mask and your face will shine.

Do you have enough info for the big body cleaning/detox? I'm sure you have a lot of stuff in your own garden to start the job. Bonaire has it all.



Angliet grew up in the Surinam jungle, moved to the Netherlands as a teen, and trained as a teacher, then in Alternative Healing. Everywhere she has lived, she has planted a garden and grown her own food.

Reef Glimpses - *Unintended Consequences*

by Dee Scarr

This all began when “Goofus” dropped a bracelet thingy overboard. “Oh well,” he said, “it’s easily replaced. No problem.”

No problem for Goofus, but what about for this barracuda, photo’d by Judy and Matt Radtke along the north side of our west coast. Judging by its algae growth, it was probably months ago when the bracelet slid over the ‘cuda’s body and got stopped by the second dorsal fin. Judy had seen that the unnatural decoration was already beginning to wear through the barracuda’s skin. Judy and Matt tried to get close enough to separate the bracelet from the ‘cuda, but despite their stalking ability, weren’t able to do so.

So, now what?

This ‘cuda will probably grow more slowly because its body will have to work harder to engulf the bracelet thingy. Pollyanna, always looking for the happiest explanation, would hope that, as the fish grows, the ring will snap off. Even then, the edges of the wound would be vulnerable to infection or sneak-in-for-a-bite predators until they healed.

If you don’t believe the ‘cuda could continue to function with such a handicap, I offer as evidence a snook who returned to Captain Don’s Habitat yearly for a number of years. This fish stood out from its schoolmates because it had around six inches (15 cm) of screwdriver protruding from its body. A person could get close to that fish, but never close enough to grab the screwdriver. By the time I first saw it, the snook’s injury was totally healed; pulling the screwdriver out then would probably have injured the fish more than leaving it alone.



Barracuda trapped in a bangle. Photo Judy and Matt Radtke

That’s not so with this ‘cuda, so I’d been hoping to offer a reward for the bracelet thingy itself and video/photos of the catch and release – wouldn’t that be fantastic? But even though fish are amazing survivors, I don’t think it would be likely that someone could catch this barracuda, remove the thingy, release the ‘cuda essentially unharmed and stay safe themselves.

So, that barracuda will probably spend the rest of its probably shortened life wearing whatever Goofus dropped.

The point is obvious: don’t accidentally drop, or deliberately discard, or even leave any human made items you see underwater!

Okay, some things you can’t just tuck into your BCD pocket. There used to be a doorless refrigerator on the reef slope by the floating pool. Its opening faced up, and hermit crabs who ended up inside the fridge could not get out. I’m embarrassed that it took me months to realize the hermit crabs were trapped. There’s

almost nothing in the natural environment they can’t get out of, but they cannot climb human-made smooth walls, and they don’t swim, even without their shells. After my realization, I lifted the crabs out of the fridge on every dive there, until the fridge finally disintegrated. Hermit crabs can even be trapped in upright plastic cups, so empty any cups you may find and bring them out with you.

If glass is not tumbled by waves, it doesn’t wear down underwater. Since glass is inert, it doesn’t rot and pollute the water, so our government and harbormaster’s office don’t care about

it. Nevertheless, small shards of glass are especially sharp and a danger to sand-burrowing marine animals, such as sharptail eels, razorfish, and even sand tilefish. Bring up sharp glass, but only if you can do so without cutting yourself or your gear!

Sea turtles, all species of whom are endangered, sometimes become entangled in fishing line and drown. That’s why Sea Turtle Conservation Bonaire and Dive Friends sponsor line-collection dives at the North or South Pier every month or so. There’s one Saturday the 22nd, you can sign up now.

But whether you dive for fishing line on Saturday or not, don’t be a Goofus; don’t leave human-made items in the sea.

Dee Scarr was Bonaire’s first independent dive guide, launching her Touch the Sea on Bonaire program on April 4, 1982, forty-three years ago. Scarr was the second REEF (Reef Environmental



Education Foundation) surveyor from Bonaire (Linda Baker was the first) to earn their Golden Hamlet Award, for submitting more than one thousand fish surveys.

Lionfish Chef Corjan Hoogerheide, Lekker Thuis Restaurant

Lionfish for 4 persons: 600 g (22 oz) Lionfish fillet • 120 g (1/2 C) noodles, cooked • 4 slices of Parma ham

Shitake sauce: 100 g (3.5 oz) shiitake, cut into strips • 50 g (1 C) white onion, chopped • 50 g (1 C) spring onion, sliced • 4 cloves of garlic, minced • 30 g (1/4 C) balsamic vinegar • 30 g (1/4 C) ketjap Manis • 2 dl (7 oz) oil • 10 g (2.5 t) sesame oil • 10 g tahini (2.5 t) sesame paste • 1 dl (3.38 oz) chicken stock • 1/2 dl (1.69 oz) white wine • Sea salt and freshly ground pepper

Fry all chopped ingredients in oil and then add all other ingredients. Heat to 80 degrees and simmer for 15 minutes

Dukkah: Egyptian spice mixture (also delicious as a dip for bread with olive oil): 15 g (@1 T) Bonaire sea salt, coarse • 5 g (1 t) coarsely ground black pepper • 15 g (1 T) Black sesame seeds • 15 g (1 T) White sesame seeds, colored in frying pan • 50 g (1/3 C) Hazelnuts, roasted and finely chopped • 5 g (1 t) Dried mint • 20 g (3 heaping T) Coffee bean, Bonchi Boneiru • 10 g (2 t) coriander seeds • 10 g (2 t) anis seed • 10 g (2 t) cumin seeds

Dry roast spices in frying pan. Grind spices and coffee beans in a food processor or mortar. Mix all ingredients.



Serving the lionfish: Place a slice of Parma ham on lionfish fillet and brown it all around, but leave it juicy on the inside. Stir some Dukkah (the nut/spice mix) through the cooked noodles and heat it up. Place on a plate with lionfish on top and serve with shitake sauce around.

Each issue Chef Corjan Hoogerheide of Lekker Thuis shares the recipe for one of his personal dishes created from Bonaire’s fresh ingredients.





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12 steps meeting: Wednesdays at Kaya Den Haag 30 in Hato. Meeting starts at 7:15 p.m. till 8:30 p.m. Info: 12stepsbonaire@gmail.com

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

Beach Tennis Bonaire Free. Everyone welcome. Three courts behind Budget Marine are open daily till 9 PM. If you don't have your own equipment yet, you can borrow a racket and balls. <https://www.facebook.com/beachtennisbonaire/> <https://beachtennisbonaire.com>

Bridgeclub Bonaire organizes a bridge evening Wed. 7:30 - 10:30 p.m. All levels are welcome. Info: 795-0128 (whatsapp text), bridgeclubbonaire@gmail.com. <https://www.facebook.com/bridgeclubbonaire>

Comedy at Yhanni's Aprepas Saturdays 7:30 p.m. \$15 includes a welcome drink and snack. April 12, May 24, June 21

Consultancy open to all immigrants and/or refugees every Saturday 4 to 6 p.m. at Bijkerk's law office in Antriol. Call 796 2650 (abog. Bijkerk) or 787 2373 (FUIB - Union of Bonairean Immigrants).

Diver Safety. Hosted by Jason Buttenshaw who holds presentations the third Sunday of the month 6:30 p.m. at Sugar Thief, 8 Kaya Inglaterra.

Fish ID course. Free. 7 p.m. at Trans World Radio (TWR) led by Carmen Toanchina. March 18 focus-es on the goby family. All welcome. <https://www.reef.org/events/bonaire-fish-id-class-gobies>


Paws and Foot Prints bi-weekly dog walking group. Every other Wednesday 8 a.m. for an hour at Seru Largu. Signup by sending a WhatsApp message to 599-701-4989 no later than 2 p.m. the day before the walk (so we know how many dogs to bring)


Pickleball. • Chinese Assoc. Kaminda Lac, Blue Building: Tues. & Thurs 6-8 p.m. Sat. 3 to 5 p.m. • **Sports Hall Jorge Nicolaas, Kaya Amsterdam:** Sun. 9 a.m. to 12 noon. Members play free, non-members pay \$ 5.00 per person per day.


Rosicrucian Order, AMORC in Bonaire Contact Michiel Bijkerk, tel: 796 2650, e-mail: abogado.bijkerk@gmail.com


Sunfish Race Days: Barring inclement weather: April 20, May 4, May 25 and June 15. Visit BSSA Bonaire Sailing School Association on Facebook.

Tennis Eddie's courts. Everyone (18+) is welcome to join. Register with the association: email info@bonairetennisassociation.com or app with 599 782 4569. <https://bonairetennisassociation.com/events/> Free Kid's Clinics 8-12 for beginners.

 **Echo Conservation Tours** - Weekdays at 8 a.m. or 5 p.m. and Saturday 8 a.m. To reserve email at info@echobonaire.org

 **Manta Monday at 7:30 p.m.** March 24th - Toucan Diving - Divi Resort. Nicole Pelletier of the Caribbean Islands Manta Conservation. Email: nicole.pelletier@mantatrust.org ; [Caribbean Islands Manta Conservation facebook](#)

 **Reef Renewal Bonaire.** Mondays 5:30 p.m. Breakfast Area – Buddy Dive Resort. Free. Open to everyone. Want to learn about coral reef restoration on Bonaire? Come listen to a staff member, instructor, or volunteer give an informative presentation about Reef Renewal Foundation Bonaire and the importance of restoring and protecting Bonaire's coral reefs! Questions? email: info@reefrenewalbonaire.org

 **Sea Turtle Conservation Bonaire (STCB).** Free presentations at our brand-new office and visitors center on Kaya Aruba 4E every 2nd and 4th Wednesday of the month, 8 p.m. See facebook. <https://www.facebook.com/bonaireturtles/>

2025 Cruise Ship Schedule			
DATE	TIME	CRUISE SHIP	PIER
Wed. March 19	0730-2200	CARNIVAL HORIZON 4683 guests	South
Fri. March 21	0600-2100	LE BELLOT 184 guests	North
Sun. March 23	0600-1800	CELEBRITY BEYOND 3260 guests	South
Mon. March 31	0800-1500	STAR CLIPPER 180 guests	North
Tues. April 1	0630-1500	VISTA 1200 guests	North
	0700-1900	ROTTERDAM 2668 guests	South
Wed. April 2	0830-2200	CARNIVAL HORIZON 4683 guests	South
Thurs. April 3	0730-1500	NATIONAL GEOGRAPHIC ORION 130 guests	North
Mon. April 7	0600-2359	GRANDEUR OF THE SEAS 2440 guests	South
Tues. April 8	0630-1800	SIRENA 824 guests	North
	0700-2000	AIDALUNA 2500 guests	South
Wed. April 9	0830-1700	ADVENTURE OF THE SEAS 3840 guests	South
Sat. April 12	0830-1700	ENCHANTMENT OF THE SEAS 2440 guests	South
Tues. April 15	0700-1700	CELEBRITY BEYOND 3260 guests	South
Wed. April 16	0730-1500	CARNIVAL HORIZON 4683 guests	South
Thurs. April 17	0830-1700	CELEBRITY REFLECTION 3046 guests	South

What's Happening

Animal Shelter: Mon-Fri 11 a.m.-3 p.m. Sat. 11 a.m.-2 p.m. phone/whatsapp: 701 4989 or 717 4989. Email: animalshelterbonaire@gmail.com

Arts & Crafts Market in Wilhelmina Plaza. NEW open Friday 9am till 4pm as well as for the cruise ships (schedule can be found at: <https://www.facebook.com/BonaireArtsandCraftsCruiseMarket/>)

Cultural Park Mangazina di Rei in Rincon: Tues.-Thurs. 8 a.m.-5 p.m. Sat. 8-noon

Library: Mon. 12-5; Tues. to Thurs. 8-5; Fri. 8-4:30; Sat. 8-12. 715 5344. Anyone can become a member. Free for residents 0 to 18 years. Adults \$6 a year. Members can borrow ebooks online. www.onlinebibliotheek.nl

Marshe di Playa Local market Sat. 9-1. Kaya Industria, by Warehouse Supermarket.

Pakus di Pruga (Animal Shelter flea market.): Kaya Gilberto F Croes, just past Caribbean Laundry. Saturdays 8 a.m. – 3 p.m. Pakus raises funds for the Animal Shelter by selling recycled and affordable clothes, furniture, books, music, housewares and more.

Terramar Museum Mon-Fri 9-2. Kaya J.N.E. Isla Riba 3. Admission \$10. Residents \$5. Tours \$20. Children under 12 free. +599 701 4700 <https://www.facebook.com/terramarmuseumbonaire/>

STINAPA headquarters: Mon-Fri 8-4. +599 717 8444. After hours: +599 777 8444.

Washington Slagbaai Park: Open Tues. - Sun. 8-5 (entry to 2:30 p.m.) \$40 (Free with Nature tag)

March 15 - April 5	Art Expo Lize van de Ven at Sobremesa, Abraham Boulevard 10.
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March 15 - April 8	Mixed Singles Tennis Competition Group-stage matches played every Saturday 4-8 p.m. at Eddie's Courts. https://bonairetennisassociation.com/events/
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Saturday, March 22	Earth Hour Blackout 8:30 p.m. WWF-NL asks governments, businesses and individuals in the Dutch Caribbean to participate in Earth Hour by switching off their lights for one hour as a signal for the vulnerable nature, which is increasingly threatened by climate change.
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Friday, Apr. 4	Taste of Bonaire, Culture Edition. 6 -10 p.m. @ Wilhelmina Park. Food, culture, local handicrafts. Signature dishes of well-known restaurants offered at special prices.
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Wednesday, Mar. 19	Bonaire Animal Shelter Bonaire Charity Dinner & Auction 6 p.m. at BINA Restaurant, Chogogo Resort Bonaire.
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Saturday, March 29	Nos Zjilea Cultural Event 10 a.m. - 3 p.m. Cultural Park Mangazina di Rei, Rincon. Enjoy the music, dancing, crafts, amazing food and drink.
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Sunday, April 13	Presentations with a Vegetarian Dinner: Phytotherapy. Herbs. Three Aspects of health. 3:30 - 7 p.m. \$75 pp. CSI Comprehensive Health Center Whatsapp: 7953473 (Spanish/Papiamento) 7962059 (Dutch/English) page 13.
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Wednesday, April 30	Rincon Day Public Holiday. Lead up events throughout April. https://www.facebook.com/diadirincon Playa Rincon 41st Run 6 a.m. Comcabon invites runners aged 16 and over to run a 14-kilometer race as individuals or as relay teams of four covering 3.5 kilometers. Register Indebon. April 25, 5-7 or April 26, 3-5.
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Coming Up	
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Sunday, May 4	Special Olympics Bonaire Walk-a-Thon
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May 22 - May 25	PWA World Cup for youth windsurfers on Bonaire. Afterwards the young windsurfers can fly to their sister island, Aruba, to compete in the Aruba Hi-Winds 2025, May 28 - June 2
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May through July Wed. June 25	100 days of Captain Don. Captain Don's Habitat diving resort will celebrate with lectures, presentations, parties, raffles, music and great photo opps. The grand event on Don's birt@hday, June 25, will be like the old days with a free rum punch party, music and snacks.
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 Kas di Arte View or buy art from Bonaire's local artists. Tue-Fri 2 - 5 p.m. Sat 11 a.m. - 2 p.m. Abraham Boulevard 10. <i>For those who love to make art themselves:</i> <ul style="list-style-type: none">• Every Sat 11 - 2. Open Art Studio. \$5 to use our space and materials but no guidance. 12+• Every Wed 7 - 9 p.m. Art Club. \$20 for all materials and professional help is available! Work on your own art project (2D). 16+ Whatsapp +599 700 7115 • email: sobremesabonaire@gmail.com
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You can help keep Bonaire clean	
Saturdays	One Hour Cleanup Power. Weekly coastal clean up every Sat. 9 – 10 a.m. Location on FB: https://www.facebook.com/OneHourCleanUpPower/
Saturday, March 22	STCB Fishing line Clean up at north pier 9 a.m. at the Dive Inn. Hosts Dive Friends Bonaire sponsors our air tanks (INT). Bring dive card, Marine Park tag, shears/line cutters and mesh bag. To join e-mail to cepa@bonaireturtles.org .
Sunday, March 30	Zero Waste Day Cleanup . PADl class 12 noon \$32.50 or just sign up the clean up at 1 p.m. Free tanks. Scuba Do Bonaire
Sunday, April 13	Clean Coast Bonaire. 4-6 p.m. Boka Onima. Donate your time. Work as a citizen scientist to collect marine litter & data. https://www.facebook.com/search/top?q=clean%20coast%20bonaire
Saturday, April 26	Quarterly Clean up Dive, Dive Friends. Held January, April, July and October. Everyone is welcome. If you don't dive, you can snorkel; if you don't snorkel, you can help out on shore. https://www.divefriendsbonaire.com/eco-activities/quarterly-clean-up-dives/



Celebrating the official opening of Wines & More are chefs from the Klub di Koki (Cook's Club) slicing the traditional opening ribbon with their chefs' knives. (L-R) Annemarie Borst and Mathieu Savelkous, *Wines & More*; Egbert de Vries and Manouk Calkhoven, *At Home*; Wil Heemskerk, *Flaming Flamingo* hot sauce; Jochem de Heer and Mark Tromop, *Chefs*; Karin Suurland, *Landhuis Belnem*; Floris van Loo, *Rum Runners*; Corjan Hoogerheide, *Lekker thuis*; Mats Pekelharing, *Chefs*; Isidoor van Riemsdijk, *SGB*; and Danish de kok, *Divi Flamingo Beach*

Mathieu said, "The menu will have changes every day. We are just getting started, but in the future we are planning special wine and bits events to concentrate on different wines and tastes to introduce to the public."

Wines and More officially opened with a nontraditional ribbon cutting ceremony by members of Klub di Koki, (Cook's Club). This was not the usual ribbon cutting but a symbolic one with Cook's Club chefs gathered with their cooks' knives to

cut a red ribbon placed on a cutting board at the entry to the restaurant.

Wine and More is open Monday – Friday from 11 a.m. – 8 p.m. Catering is available. For more information visit <https://winesandmorebonaire.com/wine->

[sandmorebonaire](https://winesandmorebonaire.com/wine-). Contact Mathieu and Annemarie at: +599-785-0724 or email info@winesandmorebonaire.com. Wines and More is located at Kaya LD Gerharts 10, Unit 1A. *Julie Morgan*



In 2024, Delfins donated \$7,497.90 to Tera Barra, which led to the planting of 1,499 trees across the island. For every skipped housekeeping service, Delfins plants a native tree, allowing their hotel guests to contribute easily to a greener future. Staff also actively participated in a special planting day. This event was such a success that a planting day will be organized every quarter, and the hotel hopes to involve guests in the future.

2025 Karnaval prizes awarded

Teener: Best costume – Liseo; Best Geography – Jong Bonaire; Best Mood – Liseo
Juveniles: Best Costume: Nr 3 – The Little Stars; Best Geography – Nr 1 Skol Kristu Bon Wardador; Best Mood – Nr. 2 Skol Ampleo Papa Cornes
Best Major Group: Best Costume: – The Precious Diamonds (see photo below); Best Geography: – Nr 10 Ooh la la Karnaval Group; Best Mood: – Ooh la la Karnaval Group



Photo Julie Morgan

We do invite you soon



Jose R



Esther F



Angliet B

to a keynote lecture on • phytotherapy and herbs from bonaire, • the importance of having a healthy life in three aspects: physical, emotional and spiritual and • a vegetarian dinner Sunday, April 13th 3:30 to 7 p.m.
 CSI Comprehensive Health Center (Kaya Papa Cornes #47 Antriol)
 Whatsapp: 795-3473 (Spanish and Papiamentu) 796-2059 (Dutch and English)
 Cost \$75.

Church Services

Roman Catholic Churches Bonaire

- **Parish La Birgen di Coromoto (ANTRIOL):** Holy Masses: Mon–6:30 a.m.; Tues & Thur –7:30 p.m. Sat-6 p.m. (English) / 7:30 p.m.; Sun-7 a.m. / 10 a.m. / 6 p.m.
- **Parish San Bernardo (PLAYA):** Holy Masses: M. W. F. Sat-7 p.m. Sun-9 a.m./7 p.m.
- **Parish Luis Beltran (RINCON):** Holy Masses: Tu. W.Th. Sat-7 p.m. Sun-7 a.m./10 a.m.

International Bible Church of Bonaire (HATO): Kaya Papago 104. Sun: Worship Service & Children's Church 9 a.m. Sunday School 10:45 a.m. Services in English.

United Protestant Congregation

- **(KRALENDIJK),** Plaza Wilhelmina: Sun 10 a.m. Services in Dutch
- **(RINCON)** Kaya C. D. Crestian: Sun 8:30 a.m. Services in Papiamentu/Dutch

Are You Interested in Bonaire's Geology?

A three-part fun class on the geology of Bonaire given by André Nahr will be held April: Tues. 1 & Thurs. 3, 7-9 p.m. at Youth Center Jong Bonaire. On Sat. 5 a field 9 a.m.-1 p.m visits several interesting spots on the island to see first hand examples of Bonaire's geology. The class is taught in English (with explanations in Dutch & Papiamentu, if needed). \$140 p.p paid in cash at first session. Sign up at geology.andrenahr@gmail.com but don't wait too long, only 12 spots available!

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Ilay

Pets of the Week

If you would like to meet our cats and dogs, please come to Animal Shelter Bonaire, Kaminda Lagun 26A. Open Monday - Friday 11 a.m.-3 p.m. Saturday 11 a.m.-2 p.m. You can call 701-4989 or 717-4989 to make an appointment via whatsapp, facebook messenger, or email animalshelterbonaire@gmail.com

Meet Ilay!

Ilay has been waiting for a home his entire life—literally. This sweet, energetic two-year-old has been with us since he was just a tiny pup. Despite growing up in the shelter, Ilay remains incredibly social and full of life. He absolutely loves his toys and is always keeping himself entertained.

Ilay is ready for a family that will give him the love and adventure he deserves. Could that be you? Visit

Animal shelter Bonaire and meet this playful boy today!

Story / Photo: Bo Attevelt

Hi everyone, this is Max.

Max was found at only one month old near the airport. He is a lover but also a fighter. At only five months old, Max he got sick and fought for his life and almost did not make it. But he was determined to go on. You could see this little man did not want to give up, so neither did we.



Max

Now Max is 9 months old and going strong. And he is the sweetest boy, always asking for pets and cuddles. After all he has been through we want to give him the best home ever because he really deserves it!

Come meet Max in the cat palace!

Story / Photo: Marissa Lamers

Animal Shelter Bonaire Come Walk with Our Dogs!

At Animal Shelter Bonaire, 180 dogs are eagerly waiting for a walk with you! Taking a dog out for a stroll isn't just fun for you—it's essential for them. A simple walk helps them release energy, reduce stress, and gain confidence. It also teaches them how to socialize, making it easier for them to find a forever home.

You can pick up a dog for a walk during our opening hours:

Monday to Friday: 11 a.m. – 3 p.m.

Saturday: until 2 p.m.

Take them for a relaxing beach walk or a fun stroll through Kralendijk. Want to go earlier? No problem! Just send us a message via WhatsApp or our social media, and we'll arrange it.

Your time means the world to them. Come make a difference—one walk at a time! Marissa Lamers



Jola and Iza out for a walk

Sing me a love song



Claudia Cassier and Brad Howard sing *Bésame Mucho*

Love songs, no matter what genre, speak to the human heart. Perhaps that is why the concert titled *Love Songs* held March 15 at SACA-Zara stage was sold out. But most likely it was sold out because the event paired the accomplished pianist Claudia Cassier with the majestic and moving voice of Brad Howard.

Cassier and Howard performed 18 songs from opera, popular music, musical theatre and even included a local piece.

Howard introduced many of the operatic arias with English translations. He and Cassier performed works composed by Turina, Beethoven, Mozart, Guastavina, Poulenc and Liszt. Howard's performance of *Oblivion* by Piazzolla was filled with drama. Last on the program was the popular *Nessun dorma* by Puccini and the audience joined in on the La, La, La chorus.

Johanna from Sweeney Todd, *Maria* from West Side Story and *My Funny Valentine* were especially moving. The crowd loved the local *Abo So* and *Bésame Mucho* and joined in the singing.

Cassier performed two solo piano pieces: the dramatic tango *Desde Adentro* by Pablo Agri and *Traumerei* by Robert Schumann. A final selection was added for an encore, *O mio babbino caro* from Puccini's opera *Gianni Schicchi*.

Howard commented saying, "I probably won't ever

get to sing this again as it is usually sung by a woman."

Cassier and Howard, accomplished in their own right, first came together to perform with Bonaire Classical Music Board. This concert was the first performance of just these two talents and we should expect more. The combination of their talent works, and Bonaire is fortunate to enjoy their artistry.

Cassier said, "Sometimes the world just brings people together. We enjoy playing and performing all types of music."

Claudia Cassier, originally from Germany, has played piano since childhood and studied at the Dresden Conservatory. She later studied Latin American music in the Netherlands and began performing with several salsa, tango, Latin jazz and Caribbean music bands. She moved to Bonaire in 2019.

Bradley Howard, from Atlanta, Georgia, has had a career performing classic roles in opera including Tamino in the *Magic Flute*, Ferrando in *Così fan tutte*, Rodolfo in *La Bohème*, Albert Herring in *Candide* and many more. He moved to Bonaire in 2022 to dive, never expecting to sing.

Love Songs was supported by Zara's, Del Mar Office Supplies, Artisan Baker and SACA.

Story / Photo Julie Morgan

Visit and explore the new library

The doors to Bonaire's new library opened March 5, two weeks before its official opening March 21. Bonaire residents have been enjoying this soft opening and have been getting to know the library's new space.

The library's department head Jennifer Pocomie-Martis said of the new library, "It has become a place that goes beyond books. It is a space where the community comes together, shares knowledge and discovers new things."

The open plan is most impressive. Areas are divided with shelves, reading areas, study cubicles, tables and chairs. The kids' areas are divided by age with pits, tents, play areas and toys. Computers are available at special desks or you can bring your own. In the two-story library the top level houses Papiamentu, En-

glish and Spanish books for readers 11 and up and the lower level has Dutch books. Workers are finishing an elevator for complete accessibility between the two levels. Eventually a café will open on the lower level.

Library cards are free to children up to 18 and only \$10 for adult. The card allows access to Bonaire's books and an online library.

To celebrate its new space, the library has organized a series of activities and events with guided tours and workshops. On opening day there will be speeches, music and dance. Admission is free but registration is required at <https://bit.ly/bonbib>

The library is located on Kaya Amsterdam next to Penha. *Story / Photos Julie Morgan*



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