



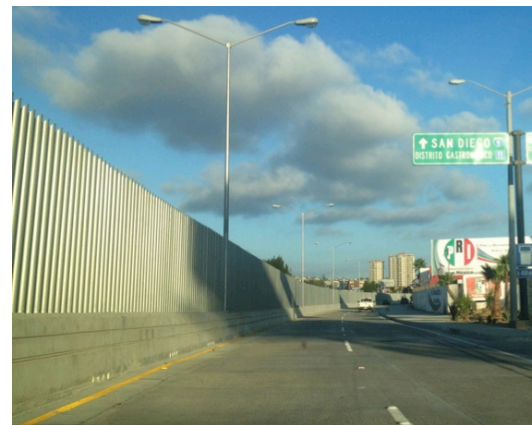
# October 2013 Newsletter



## INSURANCE UPDATES: SENTRI Discount for Auto Insurance and new Homeowners Policies

- If you have a SENTRI pass, we now have a discounted 365-day auto insurance policy for you!
- We're pleased to announce that insurance underwriter ACE is now offering homeowners policies to Discover Baja members. This opens up new options and different coverage for homeowners.

Please call our office at 800.727.2252 or email us at [ask@discoverbaja.com](mailto:ask@discoverbaja.com) for more information or a quote.



## Via Internacional Now Reopened!

The new and improved Via Internacional in Tijuana is now reopened in both directions making for easy access to the San Ysidro border crossing.

### DBTC Insider Tip: Forms for Vehicle, Boat or Motorhome Temporary Importation

Use this link to save yourself some time by completing the forms for importation before stopping at immigration.

<https://www.banjercito.com.mx/registroVehiculos/>

Use for the following:

- If you transport boat parts between the U.S. and Mexico
- If you keep a boat at marina in Baja
- If you're traveling with a vehicle, boat or motorhome to mainland Mexico

## Save The Date! DBTC HOLIDAY FIESTA

While we realize it stills feels like summer here in Southern California, and we hate that COSTCO has had the Christmas trees up since August just as much as you do, we know you'd be disappointed if you missed out on the annual Discover Baja holiday fiesta, so save the date! Expect delicious Mexican food, drinks and merriment. If you're interested in being a vendor, please email us at [ask@discoverbaja.com](mailto:ask@discoverbaja.com). More details to come soon!

**Sunday, December 1<sup>st</sup>**  
**(afternoon/evening-ish)**

**DBTC offices:**  
**3264 Governor Dr.**  
**San Diego, CA 92122**

**PESO EXCHANGE RATE:**  
13.1 to \$1 U.S. dollar

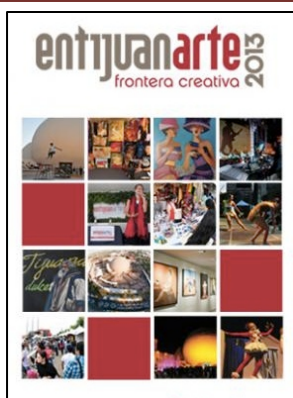
**PEMEX PRICES:**  
Magna: \$3.38/gal  
Premium: \$3.53/gal  
Diesel: \$3.51/gal

# ON OUR RADAR FOR OCTOBER

**OCT 4-6**

## Entijuanarte

- entijuanarte.org
- Tijuana cultural center, CECUT
- Festival exhibiting and selling art from local and foreign artists



**OCT 5**

## Mariachi y Ballet Folklorico Concert

- 6pm
- Rosarito Beach Hotel
- rosaritobeachmariachifolkloricofestival.com
- The grand concert of the 3-day festival featuring the Mariachi Divas and Mariachi Vargas de Tecalitlan



**OCT 9-13**

## Tijuana Tequila Expo

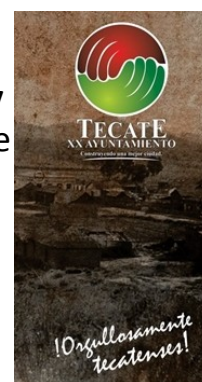
- expo-tequila.com
- Revolución Ave. between 7<sup>th</sup> and 8<sup>th</sup>
- A family-friendly event with food, information about Tequila and Tequila tastings!



**OCT 12**

## Tecate 121<sup>st</sup> Anniversary

- Benito Juarez park in Tecate
- Celebrate Tecate's anniversary with arts and crafts, Mexican food, live music and local artists. Fun for the whole family.



**OCT 13**

## Puerto Nuevo Lobster Festival

- 12-6pm
- Lobster, drinks and shopping in the lobster capital of Baja!



**OCT 14**

## Discovering Baja Meetup at Paradise Cove

- bit.ly/1dMVZ7S
- If you're in Rosarito, join Jen and other Baja lovers for a fun night of mingling, drinks, apps and Monday night football



**OCT 24-27**

## Baja Culinary Fest

- bcculinaryfest.com
- Special festival celebrating Baja Med cuisine in northern Baja
- Special dinners, cooking classes, competitions and music.



**OCT 26**

## Discover Baja Guadalupe Valley Wine Trip

- Join DBTC for a trip to the Guadalupe Valley for a day of wine-tasting followed by a lobster dinner with margaritas in Puerto Nuevo
- Please see our article on the next page



Saturday, Oct. 26th

# Guadalupe Valley Wine Trip

*Come spend a day experiencing Mexico's Napa Valley with Discover Baja and Baja Custom Tours!*



Enjoy a day with us in Baja's Guadalupe Valley as we explore some of the wineries and attractions that the region has to offer. We'll provide the round-trip transportation, a tour the new Museum of Wine and Vine, tastings at two wineries, traditional Mexican lunch at a local restaurant, a behind-the-scenes winery tour and a local wine guide to help explain everything in English. Oh, and a full lobster dinner with endless margaritas in Puerto Nuevo to top it all off.

\$145 for Discover Baja members (\$165 for non-members). For More Information: <http://bit.ly/15tV72I>

We only have a few spaces left so call or email today to book your spot!

[ask@discoverbaja.com](mailto:ask@discoverbaja.com) or 800.727.2252

## Tour includes:

- Wine tasting at two wineries – L.A. Cetto and Las Nubes
- Behind-the-scenes tour at L.A. Cetto, one of the oldest and largest wineries in Baja
- Traditional homemade, sit-down lunch in Guadalupe Valley
- Guided tour of the new Wine and Vine Museum
  - Local wine expert
- Lobster dinner with margaritas in Puerto Nuevo
- Round trip transportation from Discover Baja offices in San Diego



# The DBTC Guide to: *Dia de los Muertos*

Day of the Dead, or Dia de los Muertos, is a holiday celebrated throughout Mexico on November 1st and 2<sup>nd</sup> to remember friends and family members who have passed away. It's a bright, colorful and flavorful celebration. (If you can't make it down to Baja but you're in the Southern California area, there's a wonderful Day of the Dead celebration at the San Luis Rey Mission in Oceanside on Oct. 27 from 10-5). See our guide below, which explains some of the traditions of the holiday.

## ALTARS

People build elaborate altars in their homes and in cemeteries to honor the deceased. Photos of the deceased, crosses and marigolds decorate the altars. "Ofrendas" (offerings) of gifts, food, sweets and alcohol are left for the spirit of the deceased.



## SUGAR SKULLS

Skulls made of sugar are adorned with candy and are used to decorate altars as well as serving as a delicious treat!



## PAN DE MUERTO

Pan de Muerto is a sweet bread eaten on Dia de los Muertos. It is decorated with bone-like pieces.



## CATRINAS

José Guadalupe Posada illustrated the original "Calavera de la Catrina" (below) in 1910 as a parody of the upper-class. Since then, the Catrina calaveras have become a symbol for Dia de los Muertos.



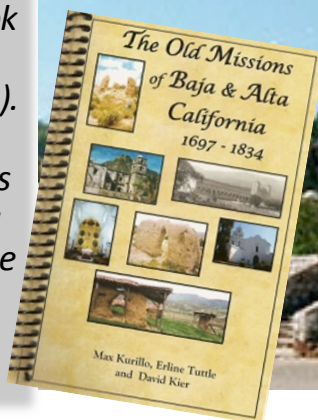
Altars are decorated with "flor de muerto" (marigolds) which are thought to attract the souls of the deceased to the offerings.

## MARIGOLDS



We're pleased to announce the beginning of a new series by **David Kier** about the missions of Baja California. David published his first Baja guidebook at the age of 15 and has been writing and publishing ever since. In 2012, he teamed up with history authors Kurillo and Tuttle to write 'The Old Missions of Baja & Alta California, 1697-1834'. The book is available for purchase at the DBTC offices (call 800-727-2252). David maintains the website [vivabaja.com](http://vivabaja.com) to share his travels and more! You can follow along with the series to learn about the history of all of the Baja California missions on the DBTC blog and in future newsletters.

# The Spanish Missions on the California Peninsula



San Ignacio Mission

## By David Kier

One of history's greatest endeavors was the establishment of the mission system in Baja California. When it began in 1697, California was believed by many to be an island and as remote from Spain as Mars is today from Earth. The goal was to occupy the land for the king and convert the native population to Christianity and the European style of living.

The Jesuit Order was given the task to establish these missions as they had been successful on the mainland of Mexico.

Because all previous attempts at colonizing the peninsula had failed, the Jesuits made special demands to have complete autonomy in the project. The king agreed, but the Jesuits would have to finance the operation with private money. Benefactors came forward and donated to a 'Pious Fund' which financed building the missions.

The following 70 years, 17 missions were founded by the Jesuits on the peninsula. They also had built a 'Royal Highway' called El Camino Real to connect the missions and their satellite sub-missions, called 'visitas' which supported the head mission, called a 'cabecera'.

With political changes going on in Europe, the Jesuit success in the New World became suspect. Rumors of wealth acquired in the new lands that were never proven, had caused their expulsion to be ordered in 1767. All the Jesuits in California were marched to Loreto, and in February, 1768 sailed to the mainland where they would walk across Mexico and join the other Jesuits in sailing back to Europe.

The Franciscan Order would be next on the peninsula, but without the autonomy and

would be following Royal directives. One of these was to push the mission system into the lands north of the peninsula and quickly establish missions at the harbors of San Diego and Monterey (the bay of San Francisco was not yet discovered). This new land was first called Nueva (New) California and the peninsula was known as Antigua (Old) California. Before long, the names would change to Alta (Upper) California and Baja (Lower) California.

Just five years after the Franciscans arrived, they requested to be relieved of the Baja California missions, including the first one they had founded at Velicatá named San Fernando. The Dominicans would take over operation of the Baja California missions and establish nine more between San Fernando de Velicatá and San Diego from 1774 to 1834.

Mexico had won its independence from Spain in 1821, but California was so remote, the Dominicans and Franciscans were allowed to continue their efforts for many years following Mexico's independence. Sadly, the diseases and new life styles introduced by the Europeans had devastating results on the native people, of the peninsula. By 1800, the mission system in Baja California was in decline and missions began closing for lack of purpose. By 1841, all but one mission had closed or became a parish church serving the new residents of Baja California, arriving from across the gulf. In 1849, the last mission serving the native people closed at Santo Tomás. In 1854, Fr. Gabriel Gonzalez resigned as the last Dominican president in Baja California.

The Franciscans who learned well of the mistakes made by their predecessors had greater success in Alta California. This success lasted until Mexico's secularization act (issued in 1832) ended the mission system before the natives were fully converted to European ways. Most of the natives returned to the mountains, and the missions fell into ruin. In 1848, Alta California became American territory and the Gold Rush filled the region with new people from the East Coast. Baja California also had some short-lived gold rushes in the following years, but the population impact was not as great.

The history of Old California (Baja) is fascinating, and the missions are but one part of the story. Each of the 27 missions in

Baja California has a story to tell and many books from grand intellectual masterpieces to small paperback guides have been written on the subject. Changes in information on the missions have been made as old texts from the padres are discovered. Information that fills in missing links to some of the stories on the missions helps modern writers to tell a more complete story or correct past errors.

More details on the missions that were founded in California, Baja California and Baja California Sur can be found in the book 'The Old Missions of Baja & Alta California 1697-1834'.

In the next installment, we will examine the first missions that were established in the land we now call Baja.



El Rosario



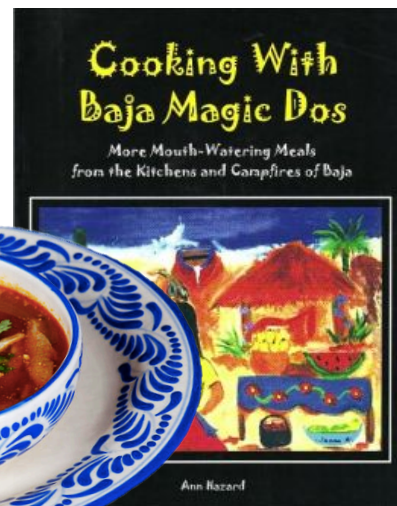
Los Dolores Mission



San Borja Mission

# Baja Cooking with Ann Hazard: Recipe for Pancho's Tortilla Soup

We asked **Ann Hazard**, Baja aficionado and author, to share one of her favorite recipes and the story behind it. This one comes from her book, "Cooking with Baja Magic Dos." ¡Buen provecho!



*This delectable variation of an old Mexican favorite comes to you straight from Restaurant Pancho's in Cabo San Lucas. When I was asking the owner, Mary Bragg, what she was most famous for, she didn't hesitate one second before telling me, "Why our Tortilla Soup. Of course." My sister, Nina, promptly ordered some, and since both of us are connoisseurs of tortilla soup, we were curious to see if Mary's would prove to be as memorable as she said.*

*She was right on. This soup is pure Baja Magic. While most versions I've run across use only one kind of broth, this one uses two ... one pot of chicken broth and another of Mary's salsa ranchera. Over the years (and after making this many times) I have combined the salsa recipe into the soup recipe for ease of preparation. It is incomparable served over crunchy, just fried tortilla strips and garnished with Mexican crema, fresh avocado chunks and cilantro!*

*This is a true culinary delight. And if you ever get to Cabo, be sure and visit Pancho's. We stop in for drinks or a meal whenever we're in town (which is often). The Mexican staff is entertaining, courteous and professional. Not only is the food delicious, but the restaurant's half palapa and half open air ambience is vintage Baja.*

## **PANCHO'S TORTILLA SOUP**

Serves eight to ten

### **Soup**

1 whole chicken  
3 quarts water  
4 tbsp powdered chicken bouillon (Mary uses Knorr Suiza)  
1 tbsp dried oregano  
4 bay leaves  
Salt and pepper to taste  
5 poblano chiles, thinly sliced  
8 large, ripe tomatoes, thinly sliced  
2 large, white onions, thinly sliced  
3 cloves garlic, minced

### **Garnishes**

12 corn tortillas, cut into strips about ½ inch wide  
½ cup corn or canola oil  
2 avocados cut into chunks  
1½ cup Chihuahua or jack cheese, grated  
1 cup crema media ácida or sour cream  
Fresh cilantro, in sprigs  
  
Cook chicken in water and bouillon for one hour. Remove chicken, debone and cut into chunks. Return to pan, add seasonings and cover. Place chiles, onion, tomatoes and garlic in large skillet with oil

(this may take 2 skillets) and sauté until cooked, about 15 minutes.

About 20 minutes prior to serving, combine the chicken and stock with the vegetables and heat thoroughly.

Deep fry the tortilla strips and drain on paper towels. Divide each among eight to 10 large soup bowls. Fill almost to top with the soup. Then garnish with a few chunks avocado, some grated cheese, a float of crema and a sprig of cilantro. Serve immediately and prepare to gloat. Leftovers are great the next day too.

# From the DBTC Archives: October 1992

*An oldie but a goodie, from two of Baja's fishing legends.*

## DISCOVER BAJA



### FISHIN' BAJA — BEST BETS

## TIME FOR "GLAMOUR FISH"

By NEIL KELLY & GENE KIRA

Thanksgiving is coming up next month, and something we Baja anglers can be thankful for is that two of our favorite fishing holes down there are at their very best in November—and we're not talking about catching two-pound bass!

How about Cabo for *marlin*, or Bahía San Francisquito for *yellowtail*?

The nice thing about these great November spots is that they offer completely different Baja fishing experiences.

Cabo is "resort country." You fly down sipping Margaritas, take taxis everywhere, and let the hired-help do the work, while you enjoy the world's best marlin fishing. At Bahía San Francisquito, on the other hand, you grind your way down a washboard road, launch over the beach, and fight the currents of Canal Salsipuedes in your own boat for some of the world's best yellowtail fishing.

You can take your pick. Either way, November offers good opportunities to score on two of Baja's most popular "glamour fish."

\* \* \*

During November, there are more striped marlin between Cabo San Lucas and San José del Cabo than can be found at any other place. They are caught in these waters by the thousands at this time. Thousands? Yes, when the fall bite is on, marlin are seen everywhere—even boiling in schools—and they are remarkably close to shore.

The prime fishing area extends from the Gorda Banks, only eight miles off of San José del Cabo, over to the current slicks extending southward from Land's End at Cabo San Lucas. Over this twenty-mile stretch, the

marlin crowd together only four to ten miles off shore, and they are easy prey for the flotillas of charter cruisers that operate out of the hotels.

What's going on here? At this tail end of the warm season, almost all of the striped marlin that have entered

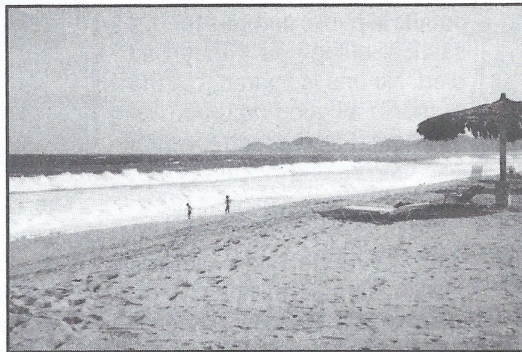


Photo: Hugh Kramer

*San José del Cabo - South - Great fishing*

the Sea of Cortez, gather in "herds" off the tip of Baja as they feed on plentiful bait and prepare to head for more southern waters. They'll be back early next spring as they return to the Cortez, but for November, the action can't be beat, as they hit live or dead mackerel baits tossed at them from the hotel boats.

Private yachts also join the fray by cruising the 850 sea miles from San Diego, and private trailer boats (for safety, nothing smaller than 16 feet) can be driven the 1,060 miles from the border at Tijuana. Trailer boats can be launched at the harbor ramps in Cabo San Lucas.

But, parking your trailer is difficult in the launch areas, and your accommodations will be far from the ramps. Beach launching of small boats is all but impossible, since all of the areas with little surf have been put off limits.

Cabo is designed for the fly-in angler in search of marlin. If that's your game this November, Cabo is your place.

There are a lot of problems associated with fishing Bahía San Francisquito, but they are overshadowed by the fantastic yellowtail bite that occurs here in November as these fish leave L.A. Bay and head south for the winter.

If you don't mind that tough road, the completely primitive camping, the possible strong November winds, and the infamous tidal currents and chop of Canal Salsipuedes—and if you've got the boat for it—then you're all set for a great yellowtail experience. During the peak run here, centered on Veteran's Day, the yellowtail are packed into the nine-mile wide channel like salmon running up a stream.

One thing you won't have to endure here is tough launch conditions. The very sheltered cove of Cala San Francisquito has a hard dirt ramp area that will let you launch just about any boat.

Deborah and Alberto Lucero own the cove here, and they can help you with excellent meals, some gas, expert guide service, panga, welding, radio calls—just about anything. In November, they (she's a former New Yorker) troll outside with 16 cm green or blue mackerel Rapalas for commercial yellowtail.

The yellowtail run is short and sweet, and you might miss it (we did, the last time we tried), but if that happens, don't despair! Run north around the point to fish the beautiful turquoise waters of the Bahía San Rafael shoreline. Our last trip to these excellent reefs netted 264 fish of 11 species, including a humongous 20-inch spotted bay bass! (Boo!)\*

\* \* \*



# DBTC STAFF PENINSULA PICKS: CAMPING SPOTS

Ah the great outdoors! There's nothing better than the smell of the ocean or the mountains and spending the evenings around the campfire with friends and family. Here are a few of our favorite camping spots on the peninsula.



*October! I can't think of a better time of year to visit Meling Ranch with its quaking aspens and poplars turning their rich autumnal yellow and gold tones. And you can either camp outdoors or stay in rooms with pot-belly stoves to keep you warm at night. Either way, all the facilities (including the dining room-yum!) and ranch activities are available to you. Continue on up the paved road to the Parque Nacional Sierra San Pedro Mártir to visit the observatory or hike through the inviting pine and oak forest. This is a camping experience that will reward you with lasting memories. -Hugh*

*Campo Villarino in Ensenada is a beautiful spot right on the beach. It's close to La Bufadora, you can tent camp or bring your motorhome and there's a mini market right at the entrance to stock up on cerveza and snacks. -Maythé*



*One of my favorite camping trips was Gonzaga Bay with the family over Easter one year. There was a full moon and we had the highest tides of the year. -Carol*

*Camping spots doesn't get more beautiful than Concepcion Bay. -Jen*



*Rancho Ojai in Tecate is a great campsite for the whole family. There's a pool, horseback riding, minigolf, basketball, volleyball, bikes and even a farm & corral. They have tent camping, cabins and an RV site too. -Monica*



## DBTC DINNER CLUB: LAS OLAS IN POINT LOMA

*Wednesday, Nov. 6<sup>th</sup>, 7pm*



We're excited to announce that the next DBTC Dinner Club will be at the newly-opened Las Olas in Point Loma. Join DBTC staff and members as we enjoy an evening of good company, food and drinks. You'll be responsible for your own bill, but our group will receive 10 percent off of all food and alcohol for the evening!

Las Olas has had their north county location since 1981 (one of the co-owners is our own DBTC member, Peter

Johnson) and they just recently opened the Point Loma location at the Midway Town Center. It's a fun, family-friendly environment with great food.

The menu allows customers a wide variety of options: Build your own seafood, chicken, pork, or carne asada tacos, enjoy delicious favorites like roasted chili rellenos stuffed with fall-off-the-bone-tender carnitas, or delight in seasonal grilled vegetable enchiladas. It's honest food, prepared

fresh daily from scratch with wholesome ingredients.

Las Olas Margaritas are famous, and many of the draft beer selections are from San Diego's own incredible breweries.

We hope to see you there! To reserve your spot or for more information, please email [ask@discoverbaja.com](mailto:ask@discoverbaja.com)

For more information on Las Olas: [www.lasolasmex.com/point-loma.php](http://www.lasolasmex.com/point-loma.php)

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

Bedroom has walk-in closet, and full bathroom with tub. Lots of storage, drawers, bookcase, leather sofa with end tables. Kitchen area has two refrigerators, chest freezer and gas stove top. Dining area has tile table with six chairs. Mexican dishes and pots and pans included. Detached brick bodega with hot water heater, washer and dryer, sink, toilet and plenty of storage space. Just \$95,000 USD. Local phone 133-0504, or US phone 619 467-5958.

