N°241 - February 24, 2012

St-Barth WEEKLY

Local News in English

FREE

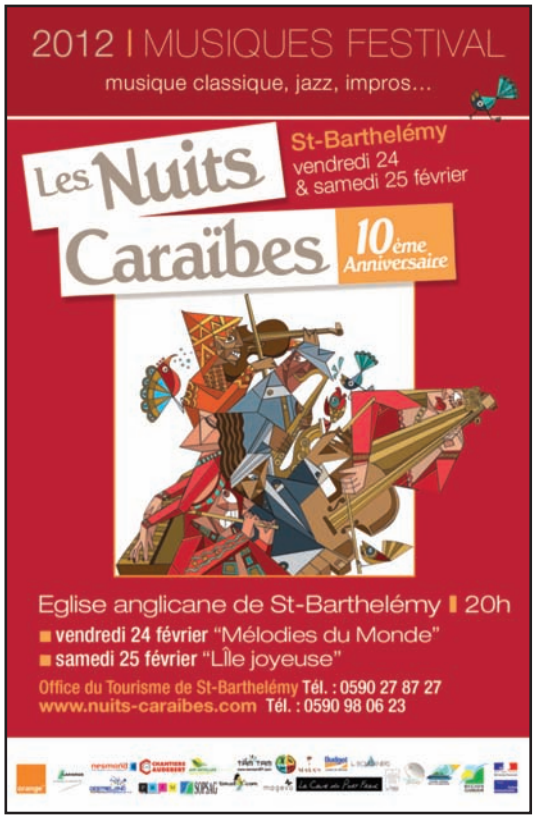
Published by Le Journal de Saint-Barth
05 90 27 65 19 - stbarthweekly@wanadoo.fr

Viva Carnaval

A Little Night Music

Celebrating its 10th anniversary this year, Le Festival des Nuits Caraïbes (The Festival of Caribbean Nights) continues to expand. Created in Guadeloupe by Bernadette Beuzelin and Pierre Deville, the festival includes concerts in Fort-de-France (Martinique) on February 29 and March 1, plus a few different towns in Guadeloupe from March 3-10. And for the second year, two concerts at the Anglican Church in Gustavia this weekend.

The first evening, entitled Melodies, takes places on Friday, February 24 with a mix of classical, jazz, and Caribbean music sung by two great voices, that of classical mezzo-soprano Betty Famibelle, and Rosemary Phillips, "the Caribbean voice of jazz." Slovenian-Italian pianist Miran Devetak provides accompaniment for music by composers such as Mozart, Berlioz, and Gershwin, as well as Maïotte Almaby from Martinique (1890-1939).



Rosemary Phillips, "the Caribbean voice of jazz."

The second concert on Saturday, February 25, features acclaimed French actress Marie-Christine Barrault, who lends her voice to recite poems by Verlaine, Ronsard, Aloysius Bertrand, Henri Régnier, and others as part of an evening based on the themes of water and impressionism. Mezzo-soprano Francine Watremez will sing works by Handel, Schubert, Brahms, Debussy, Ravel, Duparc, and Chausson, accompanied on violin by Jason Meyer, and on piano by Yves Henry, artistic director of Les Nuits Caraïbes.

Michel Lethiec, clarinetist

Francine Watremez
Mezzo-soprano

Les Nuits Caraïbes
Friday and Saturday, February 24 & 25
Anglican Church, Gustavia - Tickets: 28€
On sale at Tourist Office, online at nuits-caraibes.com, or at the door

Jason Meyer, violinist and Composer

Born in Boston, Jason Meyer developed as a violinist and composer under the tutelage of Arnold Franchetti (a student of Richard Strauss), Leonard Shure (a protégé of Schnabel), and Rudolph Kolisch (a friend of de Berg, Schoenberg et Korngold. He earned a double bachelor degree in violin and composition at Hartt College, and a master's degree at the New England Conservatory in Boston. He perfected his art in Sienna, Italy, studying with Luigi Dallapicola (composition) and Salvatore Accardo (violin).

His career took flight as a concertmaster at the Boston Opera, playing regularly with the Boston Symphony Orchestra (under the direction of Seiji Ozawa), and every summer with the famous Boston Pops (under the direction of John Williams). He also teaches chamber music at the New England Conservatory.

Like many of compatriots, he has a love of France… and decided to move there, playing with many major musical ensembles and orchestras, including Ensemble 2e2m. As a composer of chamber and theatre and advertising music, he has had many commissions, notably from the city of Paris. As actor-violinist he has participated in "Cabaret Kafka" and "Les Ordonnaces du Dr Marigold" (Théâtre Didascalie). He has played with ADAMA and recorded with BMG, SONY, EMI, and HARMONIA MUNDI, and is a member of Yankele, a virtuoso Klezmer music group in Paris.

Saline Salt Pond Entrusted To Littoral Conservancy

Restore salt production in Saint Barth? Start harvesting salt in Grande Saline? This idea moved one step closer to reality this month at the annual meeting of the French Coastal Council of the Americas (CRFA) held in French Guyana, February 9-11, in conjunction with the Littoral Conservancy. This meeting was held to approve, on a regional level, various projects that were adopted during a board meeting last March in France. Among these projects is that of recreating salt production in Grande Saline, an idea supported by the Réserve Naturelle de Saint Barthélemy. "Saline currently has a dozen "squares" to produce salt. We would like to restore one or two of them to actually harvest salt and provide a glimpse at the past in Saline, which played an important role in the history of the people on the island," explains Franciane Le Quellec, director of the Réserve. Near the salt pond, a small cottage could serve as a small museum and a boutique to sell Saint Barth salt. On Friday, February 10, this project was accepted. Which means that, after final approval at the next board meeting, the Littoral Conservancy will oversee the salt pond in Saline, under an agreement signed with the Collectivity, which remains the owner of the property. The day-to-day operation of the salt production and the museum will be entrusted to the non-profit association, Grenat, which manages the Réserve Naturelle in Saint Barthélemy. In other words, the Littoral Conservancy will sanction the salt pond project and their name will appear on signage near the pond. "We will benefit from their reputation," enthuses Benoit Chauvin, who represented the Collectivity at the CRFA meeting. "This demonstrates that there is, in Saint Barthélemy, a site of sufficient environmental importance to interest the Littoral Conservancy," Chauvin adds. The last time salt was harvested in Saline was in 1973.

Less Stringent Security At St Barth Airport

There may be a new security company working at the Gustav III airport. In any case, the present security system for departing passengers will be reduced considerably. As of March 1, the days of passengers leaving St Barth by walking through the metal detector and their carry-on bags going through the X-ray machine are over. These items will be relegated to storage at the airport since current European regulations no longer require them at airports where planes are limited to less than 15 tons, which is the case in Saint Barthélemy. The new European regulations, in effect since December 2009, were designed to lighten security measures that have become very expensive for certain types of airports over time. These regulations were applied on a national level once studies were done to evaluate risks involved for various types of airports. While certain security measures are no longer in effect, access to the departure lounge will still be limited to passengers as well as pilots and airport personnel. To ensure that qualified personnel carry out the task of examining passports and travel documents, the Collectivity is seeking the proper company to begin working as of March 1. The contract runs through September 30, 2012 and is renewable for an extra month, three times.

A Saint Barth Baby!

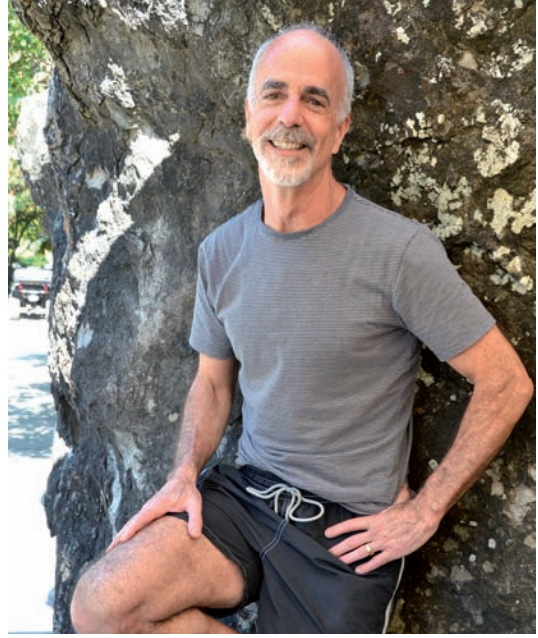
A baby was born at the De Bruyn Hospital in Saint Barth on February 14! A little before 8am, an ambulance was called to the home of a woman who had already gone into labor. She was driven immediately to the hospital, where she gave birth to a boy. Later that morning, mother and son were transferred via medical evacuation to Louis Constant Fleming Hospital in Saint Martin. The birth in St Barth was an unusual event as pregnant women are generally required to leave the island a few weeks before their due date as the hospital here does not have a full maternity ward. Both mother and child have returned to Saint Barth.

Gold Dust from Cape Cod

On permanent display at Les Artisans in Gustavia is work by Ross Coppelman, a jeweler based in Cape Cod, Massachusetts, who comes to the island every February with his wife Susan, bringing new pieces to add to his collection. Additions this year range from aquamarine and lava stone necklaces to important pieces in gold and silver, as well as a colorful turquoise and tourmaline openwork pendant encased in 18K gold and hand-cut like a seascape.

"The aquamarine necklace features interesting beads from Brazil that are naturally rough on one side and polished smooth on the other," Coppelman explains. "I made two-sided beads mimicking the same shape with one side in textured 22K gold, platinum, and diamonds, while the other side is smoothly hammered 18K gold. The piece is very regal looking."

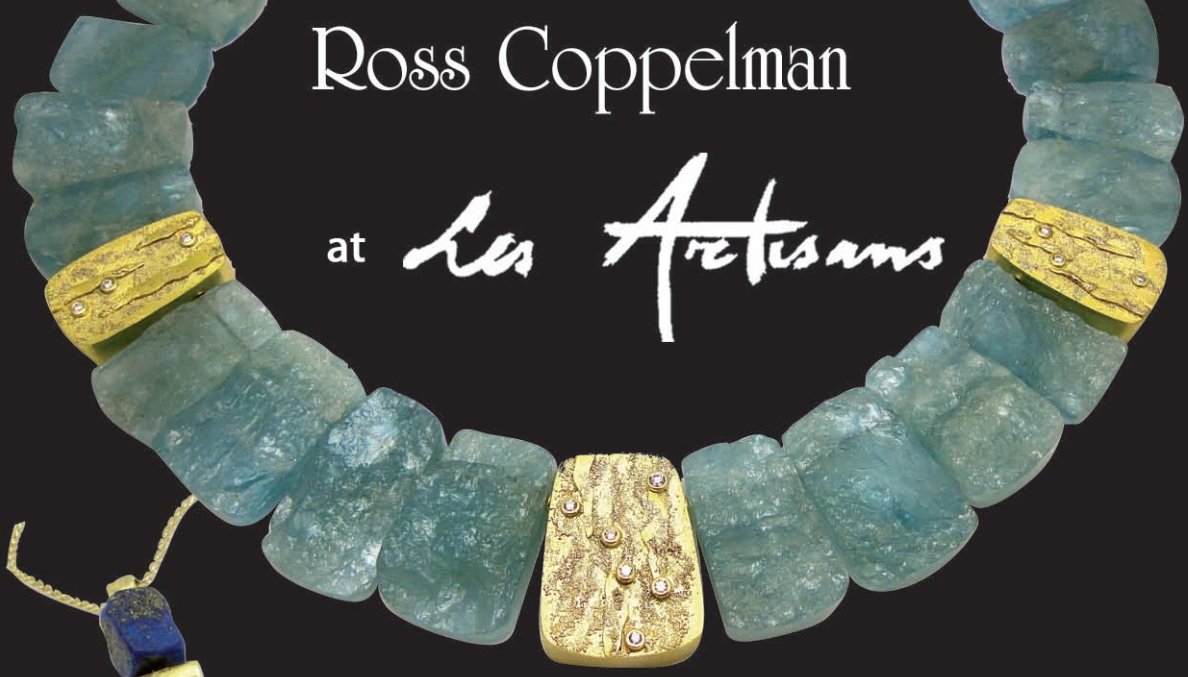
Using lava rock beads from the Canary Islands, Coppelman has paired them with a detachable pendant he crafted in sterling silver with 22K gold dust: "I lay the gold dust on the silver with a brush then heat it with an acetylene torch flame," he explains. "You have to be really careful because two seconds too long can cause the gold to disappear." Many of his pieces now feature gold dust on silver creating patterns of sand at low tide with a ripple effect or the swirl of a Van Gogh-inspired starry night, sometimes with diamonds glittering as the stars. "I started working more with silver a few years ago, and the price of a piece is much lower than if made in 22K gold with platinum dust" the jeweler notes.

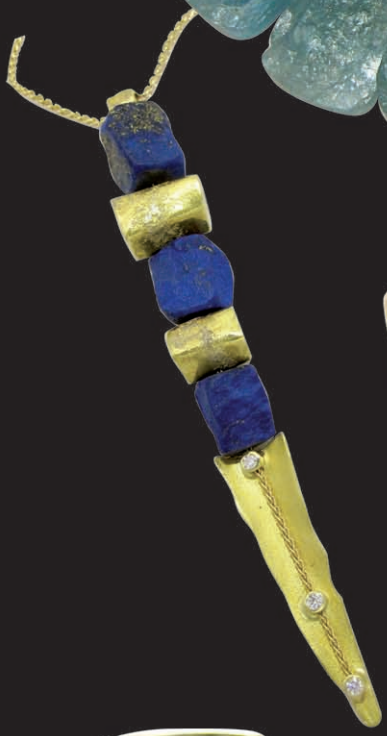


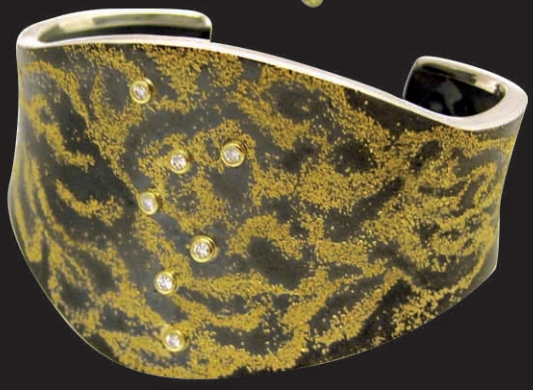
Athletic as well as artistic, Coppelman hikes and runs while in Saint Barth, including jaunts up and down the hill from Santa Fe restaurant to the beach in Gouverneur. "After running I feel so good and grounded," he says. "It's the same when I am designing new pieces. I always want to be making something new, it's a need I have to feel healthy and a basic requirement for my spiritual wellbeing."

Ross Coppelman

at Les Artisans







rue du Général de Gaulle - Gustavia
les.artisans@wanadoo.fr
Tel.: 05 90 27 50 40

New Managers at Le Sereno

The husband and wife team of Sandrine and Christian Langlade moved into management positions at Le Sereno Hotel in early January 2012, after almost three years managing The Christopher Hotel. "I am very project-oriented," says Christian, who has taken on the position of general manager and looks forward to a few exciting things in conjunction with Le Sereno. These include an expansion of the hotel's spa and a new project with the owners on Lake Como in Italy.

"We are really pleased to be able to stay on the island," adds Sandrine, who holds the position of rooms division manager. Nestled on the shore of the Grand-Cul-de-Sac lagoon, the hotel benefits from extensive ocean views from almost every room, as well as its three luxury villas, all designed by Christian Liaigre with contemporary elegance.

At Le Sereno's Restaurant des Pecheurs, one of the specialties is chef Jean-Luc Grabowski's version of traditional French bouillabaisse, which is made with local fish, preferably the catch of the day. "Bouillabaisse on Friday, Grand Aioli, or fresh fish with garlic mayonnaise, on Wednesday," Sandrine points out, as we share two delicious desserts after enjoying the bouillabaisse.

(left to right) Christian and Sandrine Langlade with French winemaker Pascal Jolivet of Sancerre, France

On Thursday evenings, the Langlades host a weekly manager's cocktail party, Last week featured a wine tasting with fine vintages of Sanserre and Pouilly Fumé from Domaine Pascal Jolivet in Sancerre France, with Pascal Jolivet on hand to present his wines to guests and friends of the hotel.

One of the first problems that Christian encountered at Le Sereno was a bit of Sargasso seaweed on the beach. Unfazed by the situation, he remarks: "We raked it, stored it and made it into garden fertilizer by mixing it with earth." All in a day's work at a tropical hotel like Le Sereno.

Ellen Lampert-Gréaux
Photo: Rosemond Gréaux
























Time Out

Where to go dancing? See an art exhibit? Listen to live music?
Time Out keeps you up to date on local happenings. Let's party !

Special Events

◗ February 24 & 25
Les Nuits Caraïbes
Friday and Saturday, February 24 & 25
Anglican Church, Gustavia - Tickets on sale at Tourist Office, online at the door or at nuits-caraibes.com

Live Music

◗ Every Day
• Lunch with resident DJ Maxx-C, Nikki Beach
• 'Beach Lunch & Pink Parrot Bar', La Plage Restaurant, Saint Jean
◗ Through March 3
Live Music with AABARAKI from 9pm to midnight, Bete A Z'Ailes
◗ Friday, February 24
- Charles Darden, pianist/ singer, performing at Bar'to, Guanahani Hotel & Spa
- Dinner & Live Music with- Josh Logan, DJ Yo-One Sutter and more @ La Plage Restaurant
- The 'Dynamic Duo' @ 7pm, La Route Des Boucaniers, Gustavia
- Nungan & Papaguyo, 7pm, Taino Restaurant, Christopher Hotel
- Sweet 'n' Soulful Sunset Serenade with Christine Gordon @ Carl Gustaf, from 5:00 to 8pm
- Sunset & dinner music, with Soleil Do Brazil
- Oscar evening at Ti St Barth, Pointe Milou
◗ Saturday, February 25
- Nungan & Papaguyo, 8pm, at the Wall House Restaurant, Gustavia
- Lunch with Sunny Side Island with Robb & Manu, Acoustic Duo, 1:00pm, Christopher Hotel
- Charles Darden, pianist/ singer, performing at Bar'to, Guanahani Hotel & Spa
- The 'Dynamic Duo' Christine Gordon and Dana Jared from 7pm @ La Route Des Boucaniers
- Soley, the best of flamenco to acoustic, @ 6pm, Bar de L'Oubli, Gustavia
- Crazy Week End at Ti St Barth, Pointe Milou
- Live Music with Christian, from7pm -10pm at Taino, Christopher Hotel
◗ Sunday, February 26
- Brunch with Sunny Side Island with Robb & Manu, Acoustic Duo, 11am, @ Toiny Hotel
- Dinner Live Music with Josh Logan from 9pm @ La Plage Restaurant, St Jean
- Nungan & Papaguyo, 8pm, at Isola, Gustavia
- Sunset at 5:30pm with Sunny Side Island with Robb & Manu, Acoustic Duo, Do Brazil
- Live concert with Soley & Papaguyo, 8pm, Bonito
- Cuban party from 1pm, at Nikki Beach, St Jean
◗ Monday, February 27
- Night of music and Magic from 7pm at Le Bar du Village, Saint Jean
- Live Smooth Jazzy Latin Soul Music Performance by Gemma Genazzano and Joe Scott" at 7:30pm Wall House Restaurant
- Live with Dana Jared & Papaguyo at La Route des Boucaniers, at 7pm
◗ Tuesday, February 28
- Live concert with Nungan & Papaguyo, 8pm, Bonito,
- Soley, sunset & dinner music, Do Brazil, Gustavia
- Sweet 'n' Soulful Sunset Serenade from 5:30 to 8pm @ Hotel Carl Gustaf
- Dinner Live Music with Josh Logan from 9PM, La Plage Restaurant, St Jean
◗ Wednesday, February 29
- Dinner with Live Music at Christopher Hôtel, Pointe Milou
- Diner Cabaret with showgirls at Ti St Barth
- Live concert with Nungan & Papaguyo, 8pm, La Route des Boucaniers
- Gemma Genazzano & Joey Scott, Sensual jazzy Latin soul music, Do Brazil
- Soley, sunset & dinner music, Ti Zouk K'fé
- Sweet 'n' Soulful Sunset Serenade from 5:30 to 8pm @ Hotel Carl Gustaf
- Dinner Live Music with Josh Logan from 9PM, La Plage Restaurant, St Jean

Let's Party

◗ Thursday, February 23
- Lady's Night with Chippendales @ Yacht Club
◗ Friday, February 24
- Beach party - Baywatch, at Yacht Club with DJ Guest Mister T
◗ Monday, February 27
- Disco Night, at Yacht Club
◗ Wednesday, February 29
- «Laisse parlez les gens», at Yacht Club

Art Exhibitions

◗ February 16 - March 6
My noon, my midnight, my talk, my song, by Natalie Frank - at Space SBH - Carré d'or, Gustavia
◗ Permanent Exhibitions
- Paintings by "Laurie," at Bar du Village, St Jean
- Raptor & Chimaera: New sculpture by Dave Stevenson at Les Artisans
- Simon Chaput photographs : Elisa Bally Showroom, Cour Vendome
- Alain le Chatelier, Les Artisans, Gustavia

GASTRONOMY

Gustavia

88 Restaurant	05.90.52.46.11
Bagatelle	05.90.27.51.51
Bar de l'Oubli	05.90.27.70.06
Bête à Z'Ailes	05 90 29 74 09
B4	05.90.52.45.31
Bonito	05.90.27.96.96
Carl Gustaf Lounge	05.90.29.79.00
Café Victoire	05.90.29.02.39
Côté Port	05.90.87.79.54
Do Brazil	05.90.29 06 66
Eddy's Restaurant	05.90.27 54 17
Entre Deux	05.90.27.50.88
Harbour Saladerie	05.90.29 52 24
L'Entracte	05.90.27.70.11
L'Isola Ristorante	05.90.51.00.05
La Crêperie	05 90 27 84 07
La Cantina	05.90.27.55.66
Le Vietnam	05 90 27 81 37
Pipiri Palace	05.90.27 53 20
Repaire des Rebelles	05.90.27 72 48
Route des Boucaniers	05.90.27.73.00
The Strand	05.90.27.63.77
Ti Zouk K'fé	05 90 27 90 60
Voyager Lounge	05 90 87 29 29
Victoria Restaurant (Carl Gustaf)	05.90.29.79.00
Wall House	05.90.27 71 83

Saline

Esprit	05.90.52.46.10
Grain de Sel	05.90.52 46 05
Le Tamarin	05 90 27 72 12
Meat & Potatoe	05 90 51 15 98

Anse des Cayes

Chez Yvon	05.90.29 86 81
PaCri (Hôtel Le Manapany)	05.90.27.66.55

Corossol

Le Régal	05.90.29 85 26

Lorient

K'fé Massaï	05.90.29 76 78
Le Bouchon	05 90 27 79 39
Le Wok	05 90 27 52 52
Le Portugal à St Barth	05 90 27 68 59

Toiny

Le Gaïac (Hôtel Le Toiny)	05.90.29.77.47

Saint Jean

Bistroy wine bar	05.90.52 20 96
Chez Joe (Airport)	05.90.27.71.40
Eden Rock	05.90.29 79 99
Hideaway	05.90.27.63.62
Kiki e Mo	05.90.27.90.65
La Bottega	06.90.58.82.90
La Rôtisserie	05.90.29.75.69
Le Glacier	05 90 27 71 30
Le Jardin	05 90 27 73 62
Le Piment	05.90.27.53.88
La Plage	05.90.52.81.33
Maya to Go	05.90.29.83.70
Nikki Beach	05.90.27.64.64

Pointe Milou

Mango Bar restaurant (Lunch)	05.90.27.63.63
Taïno Restaurant (Diner & Lounge)	05.90.27.63.63
Ti St-Barth	05.90.27 97 71

Grand Cul de Sac

Bartoloméo (Hôtel Guanahani)	05.90.27 66 60
Indigo (Hôtel Guanahani)	05.90.27.66.60
Restaurant des pêcheurs (Le Sereno)	05.90.29.83.00
O'Corail	05.90.29.33.27
La Gloriette	05.90.29.85.71

Colombier

Les Bananiers	05.90.27.93.48

Flamands

Chez Rolande	05.90.27.54.42
La Case de l'Ile	05.90.27 61 81
La Langouste	05.90.27.63.61
Taïwana	05.90.27 65 01

Lurin

Santa Fé	05.90.27.61.04

Public

Maya's	05.90.27.75.73

Vitet

Hostellerie des 3 Forces	05 90 27 61 25

Classified ads

Real Estate

This charming two bedroom villa with pool and Jacuzzi is situated halfway up the St. Jean hillside and offers views of the sea and the airport. The lower level features a studio with a private entrance, allowing a long term rental that would generate additional revenue. Contact
St. Barth Properties Sotheby's International Realty: 0590 29 75 05

This property is set high on the quiet hillside of Toiny with beautiful views to the east of St Barth. It offers two independent living spaces of one and two bedrooms. The lower level can be rented weekly and the upper level yearly. There is excellent potential for renovation in order to make this into one single residence. Contact
St. Barth Properties Sotheby's International Realty: 0590 29 75 05

This 5 bedroom villa was recently refurbished situated in St Jean. The large deck with pool overlooks the hillside and offers a distant view of the airport. The villa features three levels in three separate pavilions. The layout makes it perfect for yearly rental, generating great revenues. Contact
St. Barth Properties Sotheby's International Realty: 0590 29 75 05

Villa Rental

Bucket Week!
villa open March 18-26
Jeff
www.stbartsvilla.com

St-Barth WEEKLY
Published by "Le Journal de Saint-Barth"
ISSN-1766-9278
Ph. : 05.90.27.65.19

stbarthweekly@wanadoo.fr
Director & layout : Avigaël Haddad
Chief Editor: Hugo Lattard
English texts & Translations : Ellen Lampert Greaux
Advertising :
Avigaël 0690 547 624 - Nabil 0690 770 070
Photos : Rosemond Gréaux
Impression :Prim Services
www.stbarthweekly.com

TI MASSAI

OPEN EVERY DAY FOR LUNCH

"A LA CARTE" 25€

APPETIZER - MAIN COURSE OR MAIN COURSE - DESSERT

AND FOR DINNER

Le MASSAI

SAINT BARTH

TASTING MENU

59€

LORIENT - ADVANCE BOOKING ADVISABLE 0590 29 76 78