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W St-Barth WEEKLY



Local News
in English

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FREE



ACCENT ON THE HERITAGE OF SAINT BARTH

An interview with Romon Beal and a photo portfolio highlight the island's heritage week.

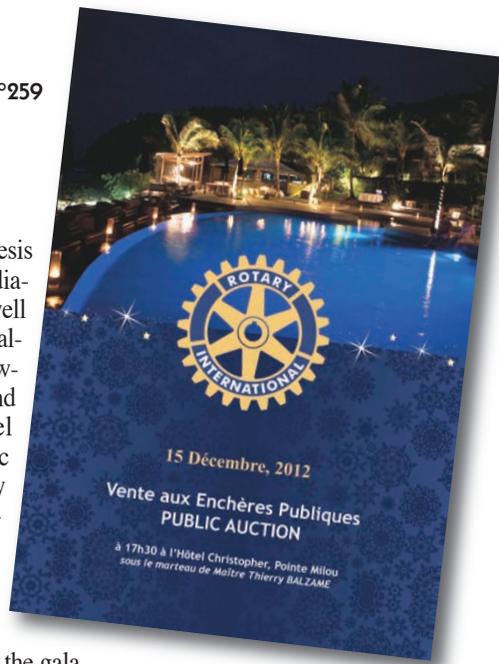
Rotary Club Benefit Auction

The Rotary Club of Saint Barthélemy is holding a benefit gala on Saturday, December 15 at the Christopher Hotel, including an auction open to the public beginning at 5:30pm. "Businesses on the island really made an effort. There are wonderful items to bid on," assures François Tressières, president of the Rotary Club of Saint Barthélemy. The funds raised will allow this local service club to help finance its community service projects, in favor of the Hospital de Bruyn, among others.

Numerous businesses on the island donated very generously to the auction, including watches by Audemars Piguet, Tonneau, and

Jaeger from Diamond Genesis and Carat, a watch with diamonds from Bulgari, as well as a gold Saint Barth medalion by Donna del Sol, jewels from Cartier, cigars and a humidor from Casa del Habana, Camus Cognac from CCPF, paintings by Francis Eck and Kay Quattrocchi, a model boat from Sea Memory, and an electric car and scooter from FBM Garage. There is also a silent auction during the gala dinner with items from restaurants and hotels including Do Brazil, La Table de Jules, Les Boucaniers, Nikki Beach, Baie des Anges, Guanahani, Carl Gustaf, and Le Sereno, a ½ day boat cruise with

Ski Pilou, 10-day Mini Cooper rental from Turbe, and others. *For additional information, please call Abigaël Leese at 06 90 59 09 31*



S I B A R T H

VILLA RENTALS





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Feet-in-the-Sand

Photo: C. Napolitano - Design Florence V&V

WEEKLY SPECIALS

Every Wednesday **Le grand Aioli**

"Aioli epitomizes the heat, the power, and the joy of the Provençal sun, but it has another virtue... it drives away flies". *Frederic Mistral, 1891*
Le Grand Aioli at Le Restaurant des Pêcheurs is a true culinary experience...

Every Friday **Authentic Bouillabaisse**

Traditional bouillabaisse served in true Marseilles style. This aromatic seafood soup is flavored with fennel, onions, garlic, and tomatoes, plus an array of fresh fish flown in from the Mediterranean, tiny green crabs, and mussels. Le Sereno is one of only a handful of places outside mainland France that serves authentic Bouillabaisse à l'ancienne, following the guidelines established in the Marseille Bouillabaisse Charter.

Le Restaurant des Pêcheurs
open daily from 7am to 10.30pm
reservation 0590 298 300

le sereno.
SAINT-BARTHÉLEMY

ACCENT ON THE HERITAGE OF SAINT BARTH

From November 26-December 2, the island's architecture, patois, culture, and natural heritage were showcased.

The Collectivity, in conjunction with various associations on the island, organized Saint Barth's first "heritage days" from November 26 through December 2. The goal was "a cultural exchange between long-term residents on the island and more recent arrivals," explains Micheline Jacques, president of the cultural commission. "The heritage days allow people

who haven't lived on the island very long to discover its culture," adds Jacques. But in the long run, "Perhaps it will work in the other direction as well. That new arrivals participate in order to share their culture as well," she postures. We wanted to not only highlight traditional architecture but also local crafts, language, and natural heritage."

ROMON BEAL: AN OLD SALT

For many years Romon Beal exported salt from Saint Barth aboard his schooner. On Thursday, November 29 he was invited to share his stories at the Wall House Museum as part of a cultural heritage week.



St. Barth Blue Collection

Les Artisans

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

"I have some really good stories," Romon Beal recounts. Young in spirit for a nonagenarian, Beal loves to tell his stories and he still has a darn good memory. He remembers everything. Names, places, dates... Like that day in June 1940 when Beal arrived in the Dominican Republic to pick up a cargo of meat. "Paris just fell into the hands of the Germans," he recalls. But was he concerned with the events in France? No, his business continued as planned that day, and he set sail as usual with a

boat full of salt. Speaking of salt, Beal transported it almost all of his life. His father, William Beal, was the last person to exploit the 12 salt flats in Saline, as late as 1971. Salt was produced during the dry period, from January through July. To extract the harvest, the women of Saint Barth plunged their hands into the salt, risking burns and chapping. They preferred to work in the early morning to avoid the hot sun. In one week they collected salt in one square of the flats. And the salt was



loaded onto the schooner “Roman Beal,” that William Beal had named after his oldest child. “No one wanted to go to Saline to get the salt, they all said no, it was too dangerous. But I went and got it easily,” Beal recalls today with his soft voice and a slight drawl. As for the schooner named for him, Beal was eventually its owner and skipper, proud to have gotten his license in 1945. He was at the helm, with a crew of 10 or 12, and 80 tons of merchandise heading toward Guadeloupe or Martinique, where the salt from Saint Barth was sold. It was bought, right on the dock, by the merchants: Cottrel in Fort-de-France, Deravin, primarily, in Pointe-à-Pitre. “We sold all the merchandise at the same time,” says Beal with a smile. The boat returned to Saint Barthélemy with different cargo, from rum to cognac. “The length of

the voyage depended on the wind. Sometimes it took 24 hours. Other times, three or four days at least,” notes the former captain. Beal navigated throughout the Caribbean, from Puerto Rico to British, French, and Dutch Guyana, from Trinidad to the Virgin Islands. He later went through the Panama Canal on another boat, since in 1960 Beal lost his schooner in the port of Gustavia. The boat did not survive hurricane Donna, which devastated Saint Barth 35 years to the day before hurricane Luis. With his brother Henri, Beal replaced the old sailing schooner with a cargo ship—complete with motor—purchased in Norway. He continued to navigate, and transport salt, for several more years. “With almost 30 years of working, all that was left for me to do was retire,” he explains. “And you have to know when to stop,” he adds. “And

you can’t fool around with the sea. I experienced a hurricane, here, in the harbor, with the crew on board. But we held on. I never lost a man,” he asserts. “Even the maritime adminis-

trator knew it was time. He said to me, my dear Beal, that’s enough, you need to retire,” recalls Beal with a smile. “The salt of Saint Barth was sold in Guadeloupe and in Martinique but residents of the island used it as well. Primarily to conserve meat and fish, as there was no electricity until the mid-60s so there weren’t any refrigerators on the island. And salt also permitted the export of fish,” notes Beal. At least until the early 70s when the concession for Saline was finished. And with it, came the end of salt production in Saint Barth.

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SAINT BARTH HERITAGE WEEK

Photos : Rosemond Gréaux



A presentation of medicinal plants by students of the Mireille Choisy junior high school.



A demonstration by the Ouanalao Girls majorettes in front of the Wall House museum, opening heritage week on Sunday, November 25.



"The Story Of Salt In St Barthélemy," with participants François Querrard (left) on the fabrication salt baskets, and Romon Beal on the exploitation of salt.



Making of traditional kites, led by the Lézards des Cayes Association.



ALC (Association Le Corossol) organized a straw-weaving workshop on Wednesday, November 28



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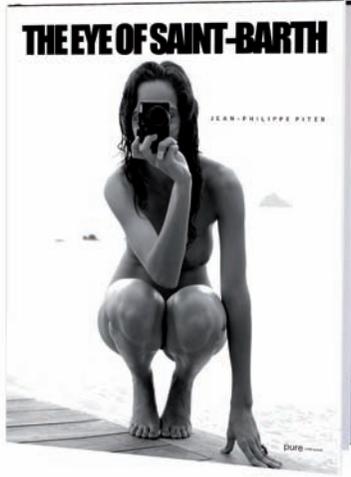


First annual singing of Christmas carols on the dock.

COOL PAPER, HOT PICTURES

A New Book, The Eye Of Saint Barth, A Ten-Year Retrospective On The Work of Jean-Philippe Piter In Saint Barthélemy

Seductive shapes, a luxury of light... For the past 10 years, photographer Jean-Philippe Piter has turned his lens toward Saint Barth. His images magnify the beauty of the pearl of the Caribbean, its voluptuous curves, enhanced by the equally seductive shapes of the magnificent models that pose nude for Piter, who has two passions in life: Saint Barthélemy and women. The two are united in a handsome new book, *The Eye Of Saint Barth*, available at Clic Gallery in Gustavia, where Piter's large-format images are also on exhibit. These photos, for the most part, are taken from the



first nine editions of *Pure*, an annual magazine about Saint Barth published by Piter (the

2013 edition has just come out).

Saint Barth as a metaphor for the female form, or is it the other way around... one image that plays upon this metaphor sees Venus appearing from the water in Saline. Marco Glaviano, the renowned fashion photographer, has also taken many images on the island: "Marco Glaviano is one of my inspirations. Like Patrick Demarchelier," asserts Piter. "I was still in photography school in Marseille, when I discovered their work In magazines. I noticed two small words in the captions: Saint Barth. I didn't even know where that



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was," Piter recalls. He then worked as an assistant to Dominique Isserman and Jacques Dirand, a master of design and architecture photography, as well as Yann Arthus-Bertrand, working with him in his studio on the celebrated animal series. Piter has had images published in numerous magazines including Citizen K, W, Vanity Fair, and Vogue.

But even if he evokes the names of the great fashion photographers, the runway is not Piter's cup of tea. He prefers a more personal milieu. "I worked all day with people who didn't even know my first name. They barely even spoke to me," he remembers. But for Piter, personal contact and relationships are primordial. That is his key to success when photographing a nude. "It's

not the technique that's the most important, it's the interaction," he says. "You have to be able to surprise your model. That also goes for the portraits that Piter has been taking for the past 10 years. Island figures such as Louis-Joseph Lédée, or celebrities such as Nicole Kidman, Rupert Murdoch, Johnny Halliday, Giorgio Armani, Jimmy Buffett... You certainly need the right keys to open these doors, especially to get a true portrait, one that reflects this level of people who frequently want to control their images. "Even if I have help," considers Pier, "In Saint Barth, they feel good, they are relaxed. They are more likely to be in the mood to be photographed. Many of these shots, I wouldn't be able to do any place else," he feels.

Piter first came to Saint Barth 15

years ago. Patrick Demarchelier helped him get his foot in the door by authorizing Piter to publish one of his photographs on the cover of the first edition of Pure, in 2005. Since then, Piter has split his time between publishing his magazine and commissions for private photo shoots. "I produced this book with a lot of love for Saint Barthélemy," he notes. "To maintain the image of the island that I knew when I first got here. Since then, it has really changed," he sincerely worries. Hoping that in fact it will never lose its beauty.

A book signing for The Eye of Saint-Barth will take place at Clic Gallery, rue de la République, à Gustavia, on Saturday, December 29



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Happy 101st Birthday

Marie-Christine Lucile Magras (née Laplace) celebrated her 101st birthday at her home on Wednesday, November 28. She was born in Saint Jean in 1911, and always lived in Saint Barth where her parents had a farm and sold milk. Then she met her future husband, Augustin "Bertin" Magras, a sailor. Mother of seven children, as well as grandmother and great-grandmother, she was surrounded by members of her family and close friends on this very special occasion.



AMC Grocery Store in Gustavia Celebrates 50 Years



Late Saturday afternoon on the rue de la République, the staff of the supermarket organized a flash mob for the large public that came to celebrate the store's 50th anniversary.



Dancing With Lesley Charters Cotton



Lesley Charters Cotton from Montreal, who winters in Saint Barth, has returned for the season and is once again offering her free dance lessons on Sundays from 4pm-5pm at LeVillage St Barth (Village St Jean). "This class will be different each week. It is designed for beginners or especially for anyone who loves to move to music. There will be no partners and no toes to step on. It is a perfect place to dance with a great view of St Jean Bay and a refreshing breeze that comes into the space. There are places to sit and rest for those who want to take it easy. We will begin with a romantic Quick Step routine and move onto Rock-n-Roll. Future classes will include Rumba, Samba, Merengue, and Waltz." says Cotton. Let's dance!

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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 !

Live Music

- Through December 15
- Anduze, soul singer from 9pm to midnight, Bete A Z'Ailes, Gustavia
- Thursday December 6
- DJ Yo One Sutter at Bonito, Gustavia
- Diner Cabaret with show girls at Ti St Barth
- Live Music with Christian, from 7pm at Taïno, Christopher Hotel
- Live music & Fire Show, Nikki Beach, St Jean
- Friday December 7
- Music live from 8pm with Lawrence Cooley at Bonito, Gustavia
- Ladys Night from 9pm at Bagatelle Restaurant, Gustavia
- I Love Friday! With Dj

- Yo-One + Pole Dancing
- By Cristina + Fire Show
- by Cyril & Wild Side
- Fashion Show
- Solely for Sunset & Dinner, at Do Brazil, Gustavia
- Acoustic guitar with Robb, from 7 to 9pm at Isle de France, Flamands
- DJ Maxx (Resident DJ Nikki beach) at Bonito, Gustavia
- Saturday December 8
- Rock & Salsa Evenin, from 8pm at Ti Zouk K'fé, Gustavia
- DJ Yo One Sutter at Bonito, Gustavia
- Bikini Brunch, from 12pm until 5pm, DJ Yo-One @ La Plage Restaurant, St Jean
- Disco Party from 8pm at

- Bagatelle Restaurant
- DJ Yo One Sutter at Bonito, Gustavia
- Lunch with Live Music with Robb, from 1pm at Mango, Christopher Hotel
- Solely at 8pm at Les Boucaniers, Gustavia
- Sunday, December 9
- Brunch with Robb, Acoustic, 11am, @ Toiny Hotel
- Jazz Manouche, from 8:30pm at Bonito, Gustavia
- Lunch on the beach with DJ Yo-One, La Plage Restaurant
- Diner with Dj Greg @ La Plage Restaurant
- Lunch : Pirate of Caribbean party with DJ Maxx-C at Nikki Beach, St Jean
- Monday, December 10
- Chic & Deep House at Ti St Barth, Pointe Milou
- Tuesday, December 11
- Dinner Live Music with Robb from 8:30pm, Ti Zouk K'fé, Gustavia
- Solely for Sunset & Dinner from 5pm at Do Brazil, Gustavia
- Diner Cabaret with show girls at Ti St Barth, Pointe Milou
- Wednesday Dec. 12
- Diner Cabaret with show girls at Ti St Barth, Pointe Milou
- Cabaret evening, Paris / St Barth Folies at Nikki Beach, St Jean
- Solely from 8pm at PaCri Tawana Hotel, Flamands

- Yacht Club, Gustavia
- Saturday December 8
- Night with DJ K-Rism at Yacht Club, Gustavia
- Wednesday Dec. 12
- «Laissez parler les Gens» with DJ EyeDol at Yacht Club, Gustavia

Fashion Show

- Daily Fashion Shows
- Fashion Show: every lunch & dinner, La Plage, St Jean
- Every Tuesday
- 6:30pm: Fashion show by the pool, from the boutique at the Isle de France

Exhibitions

- Through December 31
- Jean-Yves Lefort at Les Artisans, Gustavia,
- Through December 16th
- Thais Beltrame, "Finding Home", an exhibition of work by the Brazilian Artist at St Bart Gallery Val'n Team Gallery, Tom beach Hôtel, St Jean
- Space SBH presents an exhibition of work by Argentinian artist Andres Waissman.
- Permanent Exhibitions
- Alain le Chatelier, Dave Stevenson, Les Artisans, Gustavia
- Photography by Wolfgang Ludes, Jean-Philippe Piter, Antoine Verglas at Clic Bookstore and Gallery, Gustavia
- Tony Caramanico at Clic Gallery, Gustavia
- Group show at Pipiri Palace, Gustavia
- Rose Murray, Comptoir du Cigare, Gustavia
- Sculptures by Timothy Holmes, Comptoir du Cigare, Gustavia

Night Club

- Thursday December 6
- Deep House with Dj Laurent Perrier at Yacht Club, Gustavia
- Friday December 7
- Night with DJ K-Rism at



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Real Estate

Set in a serene hilltop setting is this lovely 1 bedroom villa situated in Grand Cul-de-Sac. The property features a pretty garden in the rear, and there is ample parking for two vehicles. Contact : St. Barth Properties Sotheby's International Realty: 0590 29 75 05

This nice commercial space, available for lease in a well maintained area in the center of Gustavia, is located in a complex with other well-known boutiques. Contact : St. Barth Properties Sotheby's International Realty: 0590 29 75 05



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