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FREE

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Local News
in English

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RIP CURL GROMSEARCH FIRST TIME IN ST BARTH

SURF: RIP CURL GROMSEARCH

ALBAN CHOVET AND THOMAS LÉDÉE SELECTED FOR THE EUROPEAN FINALS

The initial leg of the Rip Curl GromSearch was held for the first time in Saint Barth, on Saturday and Sunday, March 1 and 2. “We brought this first leg to the French West Indies to meet regional surfers,” explains Olivier Martinez, the director of GromSearch for France, who was on the beach in Lorient during the event. The approximately 40 participants—all aged 16 and under—came not only from Saint Barth and Saint Martin, but also from Guadeloupe and Martinique for what amounted to a regional competition. And GromSearch worked it out so that the points earned here counted in the eyes of the French Surfing Federation.

While the waves were rather small throughout the event, that did not inhibit these young talents. On Saturday, in the 12-13 year-old group, Thomas Lédée from Saint Barth took first place, beating Mael Laborde from Martinique, and his brother Noé Lédée. For the 16 year-olds, Alban Chovet from Saint Barth was the winner,



with Titouan Dubos from Martinique, and Thomas Doumenjou from Saint Martin in second and third place. The next day, the winner for the 14-15 year olds was Thomas Debierre from Guadeloupe, beating his fellow islander Nicolas Guimond, and Nanook Ballerin from Saint Barth coming in third. The Smith Expression Session was won by Thomas Doumenjou for best maneuvers, and by Enzo Cavallini from

Guadeloupe, for the best wave. After their victories, Alban Chovet and Thomas Lédée were invited to participate in the European finals for the Rip Curl GromSearch next fall, but must earn their qualifications by winning a second event during one of the next three legs of the French GromSearch—in The Landes in May, Brittany in June, or The Pays Basque in July.

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SUNDAY

C'EST

CHIC

MUSIC YO-ONE



La Plage.

DIVINE DROPLETS»», DREAMY CLOUDS, AND BRIDE OF THE FOX...

DISCOVER SAKE WITH THE WINE TASTERS OF ST BARTH ON SATURDAY MARCH 15



Sake is the traditional rice wine of Japan, and was first made at least 2,000 years ago, playing an important role in Japanese culture and history. From its origins as the "drink of the Gods" to its current status as one of the most popular drinks in the country, the history of sake is steeped in tradition, innovation, and custom.

Sake is made from fermented rice and generally between 15% and 17% alcohol, and sometimes called "rice wine" but the brewing process is more akin to beer. Japanese sake has often poetic names such as "Divine Droplets," "Dreamy Clouds," "Heaven on Earth," or "Bride of the Fox," revealing Japanese refinement.

Sake was first brewed in Japan after the practice of wet rice cultivation was

introduced in that country around 300 B.C. Though the origins of sake can be traced in China as far back as 4,000 B.C., it was the Japanese who began mass production of this simple but delicious rice concoction. The basic process of making sake involves "polishing" or milling the rice kernels, which were then cooked in good, clean water and made into a mash.

Often a sake has a light amber or gold color, often the case in full-flavored sake. This can be quite pleasant and add a new dimension to the sake experience. There are about 1,300 sake breweries in Japan and 1,700 brands. Most kura make several grades or types of sake, which are significantly different, so there are likely as many as 10,000 different sake among these breweries.

Most premium sake should be consumed slightly chilled, but there are exceptions. In fact, there is a bit of warmed sake renaissance in Japan now. Once a bottle is open, the safest thing is to treat it like a bottle of wine, but some sake last longer than others, and generally sake is more

forgiving than wine.

The Wine Tasters have organized this tasting in partnership with G3Ltd. Thanks to Christopher Davis (CEO), whose great affinity for Asian Cultures led him to bring high quality sake, as well as Japanese, Chinese, Thai, and Vietnamese products to St Barth.

THE TASTINGS AT LA PLAGÉ CONSIST OF FOUR KINDS OF SAKE:

JUNMAI DAIGINJO/DAIGINJO

An even more painstaking, labor-intensive brewing process than Ginjo, which results in sake that is even lighter and more fragrant and fruity, Daiginjo often goes as far as 65% of the rice polished away. Junmai means "pure rice", so no distilled alcohol was added to the sake during the brewing process.*

JUNMAI GINJO/GINJO

Indicates a special and painstaking brewing process where fermentation proceeds at lower temperatures and for longer periods, and pressing is often done by hand. This extra effort produces a sake that is layered and complex, light, and fragrant.*

JUNMAI/HONJOZO

Until recently, the minimum milling rate for Junmai was 70%, but the law changed and now no minimum milling rate exists for Junmai sake. Unlike for other sake grades, the milling rate must appear on the bottle. Honjozo sake is often a bit lighter than Junmai sake, due to the small amount of alcohol added at the end of fermentation.

FUTSU ("TABLE SAKE")

Made with regular table rice, often using automated brewing processes, and plenty of distilled alcohol. Futsu represents about 75% of the entire sake market with premium sake (those sake above this level) constituting the remaining 25%.

**All Ginjo and Daiginjo sake are considered "super premium sake". Less than 6% of all Japanese sake falls into this category.*

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ROGER MOREAU EXHIBITS IN SAINT-BARTH

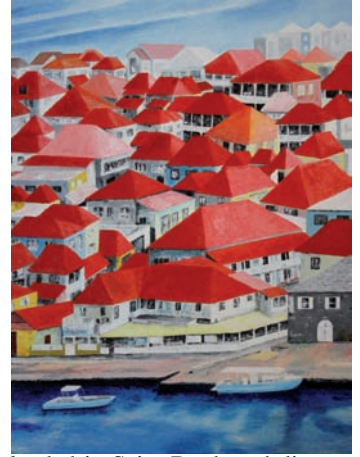
Roger Moreau likes the concept of an ephemeral gallery. Which means he takes over a space, no matter how dilapidated, and sets it up for an exhibit of his work. That is how this painter has come to show his canvases through March 20 in a non-traditional “gallery” in the Rue des Dinzey in Gustavia, behind the boutique, Teck.

Moreau is attracted by the geometry and lines of urban landscapes, and celebrates these forms created by man. For years, traveling around the United States, he frequently painted the skylines of American cities such as New York, Chicago, Atlanta, Boston, and others. Having lived in the West Indies for the past few years, Moreau has done the same in Guadeloupe, Saint Martin, and

now Saint Barth.

“The eye awakens each morning,” he marvels. Thanks to “the cleanliness of the island, the serenity of its landscapes.” Moreau’s front-on views use a color palette that tames materials such as stones, bricks, wood, and sheet metal, to the knife with which he paints. A painter from the Ile de Ré taught him this technique when he was young.

What Moreau finds interesting in exhibiting in a former garage, is that his work relates to the old walls on which it is displayed. In his canvases, not a single human silhouette, so that his view is of an imaginary Gustavia, recognizable by its four-peaked roofs painted red on what look like miniature houses. A view almost abstract—as if painted by someone who just



landed in Saint Barth and discovered that absolutely every space in town was built on. And if one were to imagine an abstraction like that of the overall landscape...how long would it take?

SPACE SBH GALLERY AT ISLE DE FRANCE



The Left Wing, a painting by Julio Larraz

Space SBH Gallery presents a special exhibit of artists at Isle de France, March 18-April 10, including works by Julio Larraz, born in 1944 in Havana, Cuba. The son of a newspaper publisher, he began to draw at a very early age. In 1961 his parents moved to Miami, Florida, taking the whole family with them. In 1962 they moved to Washington,

D.C., and in 1964 to New York City, where Larraz lived for the next five years. There he began to draw political caricatures, which were published by the New York Times, The Washington Post, The Chicago Tribune, and Vogue magazine, among others. In 1983 he moved to

Paris, remaining there for two years. He now lives with his family in Miami Florida after living in Florence Italy for three years. Julio Larraz is best known for his precise and detailed technique, his imagination, and his unique subtle touch, all of which have helped affirm his reputation as one of the most important contemporary Latin American painters.

Also in this exhibit is the work of Mario Arlati, who was born in Milan in 1947. After some years of erratic studies, he undertook his artistic training at the Art School at the Castello Sforzesco in Milan. Following in this direction, his first works were in a purely figurative style, but in the 1970s he discovered his real dimension in Ibiza, the smallest of the Balearic islands. Since then, Arlati has lived and worked in Ibiza many months each year, and his works bear clear witness to this artistic involvement. His “walls” are a representation of the bright, sunny atmosphere of the island, of the symbiosis between man and nature, the incessant action of the sun, the wind and the sea on the works of man, giving life to unique, incomparable objects.

KATE KOVA EXHIBITS AT ISLE DE FRANCE & VILLA CREOLE

Have you ever been tempted by apples? How about those juicy, colorful ones painted by artist Kate Kova? Born in the Ukraine to Russian parents, this young artist lived for many years in Montreal, where she studied at the Beaux Arts. Yet one day, she suddenly quit Canada and her various activities, such as make-up artist or cost-tumier for Cirque du Soleil, and packed her bags for Saint Barth. With one goal: to dedicate herself totally to painting. She had made up her mind, "I had a lot to lose. But even more to gain." That was six months ago, and she has been painting non-stop ever since, notably at the Hotel Saint-Barth Isle de France, where for the past month she has been working in



public on Friday, Saturday, and Sunday at lunchtime, as well as Tuesday evenings. It is possible to see Kova's work, as well as the artist with her palette and brush in hand again this weekend, on Saturday and Sunday, March 15 and 16. "Painting in public allows you to interact with people. To hear their

thoughts and suggestions," she explains. In addition, Kova has an exhibit of her canvases—including her famous apples, as well as scenes of Gustavia illuminated at night—at the Villa Creole in Saint-Jean, in the space that was formerly the boutique Papito Lindo. Through April.

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GASTRONOMY

Gustavia

Bagatelle	05.90.27.51.51
Bar de l'Oubli	05.90.27.70.06
Bête à Z' Ailes (BAZ Bar)	05 90 29 74 09
Black Ginger	05.90.29.21.03
Bonito	05.90.27.96.96
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
Gustav'	05.90.27.73.00
L'Entracte	05.90.27.70.11
L'Isola Ristorante	05.90.51.00.05
L'Isoletta	05.90.52.02.02
La Crêperie	05 90 27 84 07
La Cantina	05.90.27.55.66
Le Carré	05.90.52.46.11
Le Repaire	05.90.27 72 48
Le Vietnam	05 90 27 81 37
Les Coullisses	05.90.29 52 24
Ocean	05.90.52.45.31
Pipiri Palace	05.90.27 53 20
The Strand	05.90.27.63.77
Thi Widi	05 90 27 90 60
Wall House	05.90.27 71 83

Lurin

Santa Fé	05.90.27.61.04
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Public

Maya's	05.90.27.75.73
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Flamands

Casa Flamands (Taïwana)	05.90.27 65 01
Chez Rolande	05.90.27.54.42
La Case de l'Île (Isle de France)	05.90.27 61 81
La Langouste	05.90.27.63.61
Spice of St Barth	06.90.54.41.42

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

Lorient

La Table de Jules	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
Koya Sushi	05 90 52 96 17

Saline

Esprit	05.90.52.46.10
Grain de Sel	05.90.52 46 05
Meat & Potatoes	05 90 51 15 98

Anse des Cayes

Chez Yvon	05.90.29 86 81
Rackham le Rouge (Le Manapany)	05.90.27.66.55

Saint Jean

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 Rôtisserie	05.90.29.75.69
Le Glacier	05 90 27 71 30
Le Jardin	05 90 27 73 62
La Plage	05.90.52.81.33
Maya to Go	05.90.29.83.70
Me Gusta	06.90.30.81.81
Nikki Beach	05.90.27.64.64
Txerri Gorria 'Cochon Rouge'	05.90.52.20.96

Grand Cul de Sac

Bartoloméo (Hôtel Guanahani)	05.90.27 66 60
Indigo (Hôtel Guanahani)	05.90.27.66.60
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
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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

Corossol

Le Régal	05.90.27 85 26
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Toiny

Le Gaïac (Hôtel Le Toiny)	05.90.29.77.47
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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 March 22
- Lipbone Redding Trio from 9pm to midnight, Baz Bar
- ▶ Every Friday
- Ladies Night @ Bagatelle
- ▶ Thursday, March 13
- Ladies Night with a glass of champagne for girls 8pm-11pm, Fashion show by Carole G @ First
- Diner Cabaret with show girls at Ti St Barth
- Pierre Nesta in live @ Taïno Restaurant, Christopher Hotel
- ▶ Friday, March 14
- I Love Friday, Music Dinner & Party with DJ Yo-One, Pole Dance Show, Fire Show & Wild Side Fashion Shows @ La Plage
- DJ Maxx-C at Bonito
- Live music with «Darshan» (Pierre nesta & Bianca) from 5 at Zen Bar, Do Brazil
- Madness Week End @ Ti St Barth, Pointe Milou
- Papaguyo & Friends @ The First
- ▶ Saturday March 15
- Bikini Brunch, from 12pm until 5.30pm, Music by DJ Vincent Daubas @La Plage
- Tasting of Saké from 7 to 9pm & Wine Pairing Dinner with the Wine Tasters of St Barth, La Plage Restaurant
- Lunch with Live Music with Robb, from noon at Mango, Christopher Hotel
- DJ Yo One at Bonito,
- Live Music with Soley & Co from 8pm at Taiwana
- Madness Week End @Ti St Barth, Pointe Milou
- ▶ Sunday, March 16
- Live music with Pierre Nesta from 5 at Zen Bar, Do Brazil, Gustavia
- Live music for the Brunch with Robb from 11am @ Toiny Hotel.
- Sunday C'est Chic ! Beach

- Lunch, Music by DJ Yo One @ La Plage Restaurant
- Amazing Sunday «Funky Groove Party» from 1pm @ Nikki Beach, St Jean
- Lolo de Luxe with Live Music by Pierre Nesta for dinner @ La Plage
- Live Music with Soley & Co from 8pm at Bonito
- Madness Week End @ Ti St Barth, Pointe Milou
- Black Sunday @First
- ▶ Monday March 17
- An evening of Jazz & Golden oldies with Christian at the piano @ Le Sereno
- ▶ Tuesday March 18
- Diner Cabaret with show girls at Ti St Barth
- Brazilian Evening : Live Music with Soley & Caravan Style, bossa-nova, samba... from 7:30pm @Christopher hotel
- Live Music with Pierre Nesta from 5 to 7 pm @ Do Brazil, Zen bar
- Live performing by Manu Lanvin @ The First
- ▶ Wednesday, March 19
- Diner Cabaret with show girls at Ti St Barth
- Live Music with Soley & Co from 8pm at Taiwana
- Sunset with Pierre Nesta from 5 to 7 pm @ Zen bar Do Brazil

Night Club

- ▶ Friday, March 14
- Carraibbean party by DJ Vince @The Yacht Club
- ▶ Saturday March 15
- Fluo party by DJ Franck H. @The Yacht Club
- ▶ Tuesday March 18
- Electro rock by DJ Rock-baze @The Yacht Club
- ▶ Wednesday, March 19
- Electro rock by DJ Rock-baze @The Yacht Club

Fashion Show

- ▶ Daily Fashion Shows
- Fashion Show: every lunch & dinner, La Plage
- ▶ Tuesday March 18
- Fashion Show around the pool from 6:00pm, @ Hotel Isle de France, Flamands

Exhibitions

- ▶ Through April 30
- Splendor Solis: an exhibit of work by Douglas White organized by Art St Barth at Eden Rock Gallery in Saint Jean.
- ▶ Through March 18
- JP Ballagny exhibit @ Jenny's Studio (near Post office, Gustavia).

- ▶ Through March 30
- Photo exhibit by Chrystèle Escure @ Christopher Hotel
- Dave Stevenson, Alain le Chatelier, Jean Yves Lefort at Les Artisans
- Exhibition 'Lithium Sunset' nudes and landscapes by Nicole Etienne. Oil paintings. @ Space SBH
- Wolfgang Ludes, Jean-Philippe Piter, Antoine Verglas at Clic Gallery, Gustavia
- Group show at Pipiri Palace, Gustavia
- Olivia Lerolle & Johanna Astrie at Do Brazil
- ▶ Art Galleries
- Modernisme art & Antiques, Camaruche Gallery
- TomBeachArtStudio,
- Clic Gallery, Gustavia
- Pipiri Palace, Gustavia
- Les Artisans, Gustavia



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3 bedrooms




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For additional information contact your rental agency.




Classified ads

For sale, this luxurious two bedroom apartment situated in a complex set above Gustavia with amazing views over the harbor and beyond to St Martin and the sunset. The complex offers a community pool and is within walking distance to restaurants, boutiques and Shell Beach. Offered at € 1,990,000. St. Barth Properties Sotheby's International Realty: 0590 29 75 05

For sale, property situated on the hillside in Vitet is set in a lush tropical garden. It features three bedrooms, three baths with pool and gazebo. Two additional bedrooms and

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