

# W St-Barth WEEKLY

Local News  
in English

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EDITION #1

From **OCTOBER 30** to **NOVEMBER 04, 2014**

AMBASSADOR 2014



Jean-Georges Vongerichten  
3 Michelin stars



Matsuo Hideaki  
3 Michelin stars



Jérôme Nutille  
2 Michelin stars

## TASTE OF ST'BARTH GOURMET FESTIVAL



Jean-Jacques Noguier  
1 Michelin star



Thomas Troisgros  
Best restaurant  
in Brazil



Daniel Berlin  
Best restaurant  
in Sweden



Amandine Chaignot  
Bocuse de bronze  
2012 award



EDITION 2014  
5 NATIONS - 7 GUEST CHEFS - 11 RESTAURANTS

# A Festival For Foodies

From October 30 through November 4, gastronomy will be in the spotlight with the Taste Of St Barth Gourmet Festival. Seven prestigious chefs have been invited to work in some of the island's leading hotel restaurants.



**S**aint Barth not only has the tropical sun and turquoise waters, but also some very good restaurants. To put the spotlight on the island's gastronomy, the Territorial Tourism Committee (CTTSB) had the idea to create a culinary event, the Taste Of St Barth Gourmet Festival, whose first edition takes place from October 30-November 4.

The idea revolves around seven prestigious chefs, most with Michelin stars to their credit, that have been invited to work in the kitchens of the partnering restaurants on the island. Under the aegis of the multi-starred French chef, **Jean-Georges Vongerichten**, whose New York restaurant has three stars in the celebrated Michelin Guide, and who has supervised the menus at the Eden Rock in Saint Barth for the past three years. In reality, this first edition is not really the first time out of the gate. A trial run last year met with initial success, with

four chefs on the menu, including Amandine Chaignot, Jean-Jacques Nogier, and Daniel Berlin, who will be returning this year.

Honored with a Bocuse de Bronze Award two years ago, **Amandine Chaignot** is considered the rising



*Amandine Chaignot*



*Daniel Berlin*

star of French cuisine. Chef at the Raphael Hotel in Paris, Chaignot will be in the kitchen at the Taino restaurant at the Christopher Hotel in Pointe Milou, with chef Arnaud Davin.

**Jean-Jacques Nogier**, a Michelin-starred chef, will be hosted by Tom Beach Hotel's La Plage restaurant, where he will work alongside Peruvian chef Paul Coste.

Swedish chef **Daniel Berlin** will share his Nordic culinary excellence at Cheval Blanc Saint-Barth Isle de France's restaurant La Case de l'Isle, whose executive chef is Yann Vinsot.

The organizers of the festival wanted to focus on other international culinary styles than French gastronomy. As a result, **Hideaki Matsuo**, whose restaurant in Osaka has three Michelin stars,



*Jean-Jacques Nogier*



*Hideaki Matsuo*



*Thomas Troisgros*



*Jérôme Nutile*



*Jean-Georges Vongerichten*

will present traditional Japanese cuisine at Le Toiny's restaurant, where the new executive chef is Jean-Christophe Gille.

**Thomas Troisgros** comes from an illustrious family of French chefs, but for the past three years he has run the kitchens at Olympe in Rio, where Brazilian cuisine has fueled his imagination Troisgros will be at Le Sereno hotel's restaurant of the same name in Grand Cul-de-Sac.

Also on that side of the island, **Jérôme Nutile**, honored as Meilleur Ouvrier de France and

with two Michelin stars, will be at the Bartoloméo, the restaurant at the Guanahani Hotel & Spa, also on the lagoon in Grand Cul-de-Sac, where he will be hosted by Philippe Maseglia, the executive chef there.

One star of the event is of course **Jean-Georges Vongerichten**, whose talent has already been experienced at the Eden Rock, at their restaurants On the Rocks and Sand Bar, where the new executive chef is Eric Desbordes. In each of the festival's partnering restaurants, a gastronomic menu will be offered each night. As for lunch, three other eateries are part of the game: Le Carré in Gustavia; Taiwana in Flamand; and Do Brazil at Shell Beach.

For several days this fall, the Taste Of St Barth will be a real treat for the tastebuds!

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# TASTE OF ST BARTH GOURMET FESTIVAL : MINERAL WATERS EVIAN, BADOIT, AND SEGECO SUPPORT THE FESTIVAL



*This three-year partnership was signed by Nils Dufau, president of the CTTSB, Didier Gréaux, manager of Segeco St Barth, and Florian Lamonica, Danone representative for the Caribbean.*

Thanks to Segeco, Evian and Badoit mineral waters will be on the tables of the Taste of St Barth Gourmet Festival, taking place from October 30-November 4. This three-year partnership was signed on Friday, October 10 by Nils Dufau, vice president of the Collectivity and president of the CTTSB, organizers of the festival, Florian Lamonica, Danone representative for the Caribbean, and Didier Gréaux, manager

of Segeco St Barth. A leading mineral water, Evian is popular with many top chefs, while Badoit, naturally fizzy water, is appearing on more and more tables around the world, including 90 countries to date. "These are the reasons that motivated the organizers of the Taste of St Barth Gourmet Festival to approach these two top mineral waters, and they carry an image of a chic French lifestyle," explains Nils Dufau.



In addition to a donation of the water and support of the festival, Evian, Badoit, and Segeco are planning a special event to mark their participation. This year that event will be the "St Barth Badoit Beach Picnic," for which four chefs will

compete to create the best premium picnic basket. The winner will receive a plane ticket to Paris and a trip to France to visit four- and five-star establishments where Evian and Badoit are partners.

## WHO ARE THE BEST CHEFS AND BARTENDERS ON THE ISLAND ?

Taste Of St Barth also sports some culinary special events, including cooking competitions, one of which is sponsored by Taittinger champagne and presided by Jean-Georges Vongerichten. This competition is reserved for young professional chefs who have already been preselected and will compete in front of the public at Bonito on Sunday morning, November 2, followed by an awards ceremony on the dock in Gustavia at 11am.



Top bartenders will also be in the spotlight with the G'Vine Cocktail Contest, held on Saturday afternoon, November 1 at Do Brazil. Stéphane Ginouvès, the acclaimed bartender of Fouquet's on the Champs Elysées in Paris, will lead the jury for this event.

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EDITION #1

From **OCTOBER 30** to **NOVEMBER 04, 2014**

AMBASSADOR 2014



ER  
EDEN ROCK  
ST. BARTH

Jean-Georges Vongerichten  
3 Michelin stars



HÔTEL LE TOINY  
SAINT-BARTHELEMY

Matsuo Hideaki  
3 Michelin stars



Hôtel Souchon & Sire  
SAINT-BARTHELEMY

Jérôme Natile  
2 Michelin stars

# TASTE OF ST BARTH

## GOURMET FESTIVAL



La Plage  
ST. BARTH

Jean-Jacques Noguier  
1 Michelin star



le sereno  
SAINT-BARTHELEMY

Thomas Troisgros  
Best restaurant  
in Brazil



CHEVAL BLANC  
ST. BARTH

Daniel Berlin  
Best restaurant  
in Sweden



CHRISTOPHER  
HOTEL, VILLA & SPA  
ST. BARTH

Amandine Chaignot  
Bocuse de bronze  
2012 award

# SCHEDULE\*

## THURSDAY, OCTOBER 30, 2014

**6pm:** Opening Ceremony (by invitation only)

## FRIDAY, OCTOBER 31, 2014

**12pm-2pm:** «St Barth Gourmet Festival» lunch specials at Le Carré, Do Brazil, and Taiwana

**4pm-5:30pm:** Master Class « The Hippest Cocktails of New York », with Sean Muldoon (The Dead Rabbit, New-York), Do Brazil

**7:30pm:** Chef's Dinners at EDEN ROCK-ST BARTHS; HOTEL LE TOINY, Relais & Châteaux; GUANAHANI Hotel & Spa; LA PLAGE, Tom Beach Hotel; CHEVAL BLANC ST BARTH Isle de France; LE SERENO Hotel & Villas; THE CHRISTOPHER Hotel, Villas & Spa. *Each of the partnering restaurants offers "Chefs' Dinners" with exclusive, innovative menus at a fixed price of 75 euros (appetizer, main courses, and dessert included)*

## SATURDAY, NOVEMBER 1, 2014

**11am-2pm:** St Barth Badoit Express Beach Picnic, La Plage, Tom Beach Hotel, St Jean

**12pm-2pm:** «St Barth Gourmet Festival» lunch specials at Le Carré, Do Brazil, and Taiwana

**2pm-5pm:** Bartending Competition by G'Vine, Do Brazil

**5pm-6pm:** Waiters' Race, Start at Shell Beach and finish at Le Repaire

**7:30pm:** Chef's Dinners at EDEN ROCK-ST BARTHS; HOTEL LE TOINY, Relais & Châteaux; GUANAHANI Hotel & Spa; LA PLAGE, Tom Beach Hotel; CHEVAL BLANC ST BARTH Isle de France; LE SERENO Hotel & Villas; THE CHRISTOPHER Hotel, Villas & Spa. *Each of the partnering restaurants offers "Chefs' Dinners" with exclusive, innovative menus at a fixed price of 75 euros (appetizer, main courses, and dessert included)*

## SUNDAY, NOVEMBER 2, 2014

**8am-10am:** St Barth Chefs Challenge by Taittinger, Bonito

**9am-11am:** Amateur Baker's Competition « St Barth In Past Times » and « Petites Toques St Barth », quai d'Honneur, Gustavia

**11am-12pm:** Awards Ceremony for the Competitions, quai d'Honneur, Gustavia

**12pm-2pm:** «St Barth Gourmet Festival» lunch specials at Le Carré, Do Brazil, and Taiwana

**7:30pm:** Chef's Dinners at EDEN ROCK-ST BARTHS; HOTEL LE TOINY, Relais & Châteaux; GUANAHANI Hotel & Spa; LA PLAGE, Tom Beach Hotel; CHEVAL BLANC ST BARTH Isle de France; LE SERENO Hotel & Villas; THE CHRISTOPHER Hotel, Villas & Spa. *Each of the partnering restaurants offers "Chefs' Dinners" with exclusive, innovative menus at a fixed price of 75 euros (appetizer, main courses, and dessert included)*

## MONDAY, NOVEMBER 3, 2014

**12pm-2pm:** «St Barth Gourmet Festival» lunch specials at Le Carré, Do Brazil, and Taiwana

**4pm-5:30pm:** Master Class : Cocktail Decorations with Stéphane Ginouvès (Hôtel Fouquet's Barrière, Paris), Le Carré, Gustavia

**7:30pm:** Chef's Dinners at EDEN ROCK-ST BARTHS; HOTEL LE TOINY, Relais & Châteaux; GUANAHANI Hotel & Spa; LA PLAGE, Tom Beach Hotel; CHEVAL BLANC ST BARTH Isle de France; LE SERENO Hotel & Villas; THE CHRISTOPHER Hotel, Villas & Spa. *Each of the partnering restaurants offers "Chefs' Dinners" with exclusive, innovative menus at a fixed price of 75 euros (appetizer, main courses, and dessert included)*

## TUESDAY, NOVEMBER 4, 2014

**12pm-2pm:** «St Barth Gourmet Festival» lunch specials at Le Carré, Do Brazil, and Taiwana

**4pm-5:30pm:** Master Class « The Hippest Cocktails in St Barth » with Enjoy St Barth & G'Vine (Nikki Beach)

(\*Subject to change)

# SPECIAL EVENTS

## WAITERS' RACE

With a tray, bottles, and glasses, and wearing their working clothes, the waiters and waitresses of St Barth will race to see who is the fastest among them but their trays must arrive intact!

**Organization** : Association Heart of St Barth. For information and registration please contact Marie, telephone 06 90 66 12 61. **Where & when** : Saturday, November 1, Start at Shell Beach and finish at Le Repaire **Time** : 5pm-6pm

## COCKTAIL MASTER CLASS

### THE HIPPEST COCKTAILS IN NEW YORK

With Sean Muldoon (*The Dead Rabbit, New-York*) & G'Vine Holder of such titles as « Best American Cocktail Bar 2014 » and « World's Best Drinks Selection 2014 », Sean Muldoon will lead a master class on the latest hippest cocktails in New York.

**Audience** : Free and open to everyone (18 years and over)

**Where & when** : Friday, October 31, Do Brazil, Shell Beach, Gustavia. **Time** : 4:00pm-5:30pm

### COCKTAIL DECORATIONS

With Stéphane Ginouvès (*Hôtel Fouquet's Barrière, Paris*) French Champion of Cocktail Creation and World Technique Champion (Seville 2003), bartender Stéphane Ginouvès also named « Meilleur Ouvrier de France » will introduce you to the art of cocktail creation.

**Audience** : Free and open to everyone (18 years and over)

**Where & when** : Monday, November 3, Le Carré, Gustavia **Time** : 4:00pm-5:30pm

### THE HIPPEST COCKTAILS IN SAINT BARTH

With Enjoy St Barth & G'Vine

Thomas Thouvenin (Enjoy St Barth) is a renowned bartender and mixologist. He will present the trendiest cocktails in St Barth, where he has been practicing his art for almost 15 years.

**Audience** : free and open to everyone (18 years and older)

**Where & when** : Tuesday, November 4, Nikki beach, St Jean **Time** : 4:00pm-5:30pm

## AMATEUR COMPETITIONS

### PETITES TOQUES ST BARTH COMPETITION

This competition is open to our young aspiring chefs (maximum age 15). To participate, each child has to make a cake of his or her choice. They should bring their cakes to present to the jury for tasting; the best cake will win the « Petite Toque St-Barth » trophy.

**Where & when** : Sunday, November 2, quai d'Honneur, Gustavia. **Time** : 9:00am-11:00am

### ST BARTH IN PAST TIMES

#### TRADITIONAL ST BARTH CAKES AND GALETTES CHALLENGE

This challenge for the best traditional St Barth cakes and "galettes" is open to everyone. All cakes and galettes must be homemade and will be presented to the competition jury that will taste all entries and select the winner. The winner will receive the « St Barth In Past Times » trophy for the best St Barth pastry.

**Where & when** : Sunday, November 2, quai d'Honneur, Gustavia. **Time** : 9:00am-11:00am

## PROFESSIONAL COMPETITIONS

### G'VINE COCKTAIL CONTEST 2014\*

This bartending competition is an event open to all barmen and barmaids in Saint Barth. The candidates must create an original Taste of St Barth cocktail. A jury, presided over by acclaimed bartender Stéphane Ginouvès (Hotel Fouquet's Barrière, Paris) will announce the winner(s) of the competition during the awards ceremony on Sunday, November 2 at 11am on the quai d'Honneur in Gustavia.

**Where & when** : Saturday, November 1, Do Brazil, Shell Beach, Gustavia. **Time** : 2:00pm-6:00pm

### « ST BARTH CHEFS CHALLENGE »

#### BY TAITTINGER\*

The « St Barth Chef Challenge » by Taittinger presided by chef Jean-Georges Vongerichten takes place on Sunday, November 2, 2014. This year the pre-selected theme is "dau-rade coryphène" (mahi-mahi) in a hot or cold recipe. The five

finalists, all qualified professional chefs, will compete for two hours at Bonito. Open to the public, this first competition promises to be one of the highlights of the festival. The awards ceremony will be held the same day at 11am on the Quai d'Honneur in Gustavia.

**Where & when** : Sunday, November 2, restaurant Bonito, Gustavia. **Time** : 8:00am-10:00am

### ST BARTH BADOIT EXPRESS

#### BEACH PICNIC

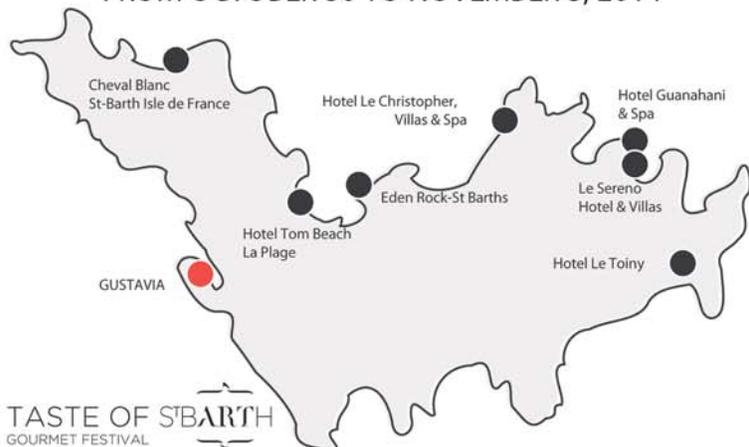
This is a fun competition right on the beach in which four island chefs will compete to make the most delicious picnic. A jury presided by chef Philippe Masegla will select the winner of this tasty challenge.

**Audience**: Open to everyone, 20 euros for the picnic lunch (limited tickets available)

**Where & when** : Saturday, November 1, La Plage, Tom Beach Hotel, St Jean. **Time** : 11:00am-2:00pm

\*Alcohol abuse is dangerous for your health. Drink responsibly.

**THE ESTABLISHMENTS HOLDING  
THE SPECIAL « CHEF'S DINNERS »**  
FROM OCTOBER 30 TO NOVEMBER 3, 2014



TASTE OF ST-BARTH  
GOURMET FESTIVAL

ER

EDEN ROCK  
ST BARTHS

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restaurant@edenrockhotel.com



Chefs Jean Georges Vongerichten & Eric Desbordes

His travel experiences inspire his refined light cuisine for which he is renowned worldwide: **Jean-Georges Vongerichten** (3 Michelin stars) is a shining example of the success of French Chefs in the United States. In the enchanting ambiance of **On the Rocks, Eden Rock's restaurants**, you can enjoy the creativity that this exceptional chef has to offer especially for the festival, with a menu of unique specials. His son, Cédric Vongerichten, will be joining him, and they will be working alongside the Executive Chef for On the Rocks and The Sand Bar, **Éric Desbordes**, who learned his craft at the George V and at the Atelier de Joël Robuchon, before going on to win his first Michelin star at 114 Faubourg (Paris).



HÔTEL LE TOINY  
SAINT-BARTHÉLEMY

Toiny  
Tel : +590 (0)5 90 27 77 47  
legaiaac@letoiny.com



Chefs Hideaki Matsuo and Jean-Christophe Gille

An exceptional experience awaits you at **Restaurant Le Gaïac** whose guest Chef this year is **Hideaki Matsuo** (3 Michelin stars) from Osaka, Japan who will treat you to the best of traditional Japanese cuisine. This Grand Chef Relais & Châteaux is one of the most famous Chefs in Japan and will be working side-by-side with **Jean-Christophe Gille**, the new Executive Chef at Hotel Le Toiny who is also a 2007 finalist of the prestigious Taittinger Prize. A consummate Chef, Jean-Christophe Gille has over 25 years of expertise working in some of the finest "Michelin-starred" restaurants in France.



Grand Cul-de-Sac  
Tel : +590 (0)5 90 52 90 00  
hotel@leguanahani.com



Chefs Jérôme Nutile and Philippe Massegia

With two Michelin stars and the Meilleur Ouvrier de France honours, **Jérôme Nutile** cultivates excellence and a respect for the finest possible ingredients. You will love the elegant and deliciously authentic cuisine created by this highly respected French Chef. He will be hosted by the **Bartoloméo restaurant** at the Guanahani Hotel on the Bay of Grand Cul-de-Sac, alongside Executive Chef **Philippe Massegia** who himself is known for his exquisite cuisine infused by the tropical sun.

La Plage.  
ST-BARTH

Saint-Jean  
Tel : +590 (0)5 90 52 81 20  
contact@tombeach.com



Chefs Jean-Jacques Noguier and Paul Coste

The Michelin Guide has touted his cuisine for the past 15 years. Chef **Jean-Jacques Noguier** (1 Michelin star) works with "only the best ingredients on a traditional basis. The subtlety of the gourmet cuisine created by this globetrotting French Chef is sure to win accolades at **La Plage restaurant**. In this beachfront restaurant on the Bay de St Jean, Noguier will work with Peruvian Chef **Paul Coste**, who has developed a personal style of French cuisine with South American influences.

le sereno.  
SAINT-BARTHÉLEMY

Grand Cul-de-Sac  
Tel : +590 (0)5 90 29 83 54  
contact@ilovesereno.com



Chefs Thomas Troisgros and Laurent Cantineaux

Fourth generation Chef of the famous Troisgros family, **Thomas Troisgros** inherited a deep love for cuisine and gastronomy. After his diploma at the Culinary Institute of America, Thomas honed his craft in the United States under the tutelage of celebrated French Chef Daniel Boulud, then in Spain with top three-star Chefs. Three years ago he took over the reins of the kitchen at his family restaurant, Olympe, in Rio de Janeiro. He draws his inspiration from Brazilian and French cuisine. He is hosted by Chef **Laurent Cantineaux** and his staff in the elegant dining room at **Le Sereno restaurant**.

CHEVAL BLANC  
ST-BARTH

Flamands  
Tel : +590 (0)5 90 27 61 81  
info.stbarth@chevalblanc.com



Chefs Daniel Berlin and Yann Vinsot

Considered one of today's most innovative young Swedish Chefs, **Daniel Berlin** favors authentic Nordic cuisine, to which he adds a personal note. His creations are original and surprising, and his restaurant, Krog, was voted the best in Sweden in 2012. In St Barth he will be at **La Case de l'Isle restaurant** where he will be hosted by Executive Chef **Yann Vinsot**, who trained under three-star Chefs, and their collaboration promises a delicious outcome based on their common passion: the love of good food.

CHRISTOPHER  
HOTEL, VILLAS & SPA  
ST BARTH

Pointe Milou  
Tel : +590 (0)5 90 27 63 63  
reservations@hotelchristopher.com



Chefs Amandine Chaignot and Arnaud Davin

The young Chef **Amandine Chaignot** is considered the rising star of French gastronomy. Her career path took her by way of the top chefs in France, from Bernard Leprince to Alain Ducasse and Eric Fréchon. Amandine found her personal culinary identity with a refined, contemporary lightness. Her creativity will be on display at the **restaurant Taïno**, hosted by their new Executive Chef **Arnaud Davin**, whose own cuisine is inspired by the many countries where he has worked and traveled.

**THE RESTAURANTS FOR LUNCH**

From October 31st – November 4th, three restaurants in St Barthélemy will join the festival and will offer a daily «Taste of St Barth Gourmet Festival» special in addition to their regular menu. With recipes inspired by the Caribbean, this is a wonderful opportunity to discover -or rediscover- the talent and creativity of the island's chefs.



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**TAÏWANA**  
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Gustavia  
Tél : +590 (0)5 90 29 80 08  
reservations@taiwana.com



**DO BRAZIL**  
Plage de Shell Beach  
Gustavia  
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resa@dobrazil.com

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THE TASTE OF ST BARTH GOURMET FESTIVAL IS AN EVENT ORGANIZED BY THE TOURIST BOARD OF ST-BARTHÉLEMY.

Pictures credits : Francesco Tonelli - Nicolas Buisson - Annabelle Schachmes - Scandito - TomasRangel - Gérald Teissier - Enjoy St Barth - David Magnusson - Stéphane Couchet.

# SURPRISED BY HURRICANE GONZALO

Announced as a simple tropical storm, Gonzalo reached the status of a category 1 hurricane as it blew past Saint Barth on Monday, October 13, with gusts as high as 125 miles per hour. With no advance warning many boat owners paid a heavy price: 42 vessels sank or were damaged.



In the end there was more fear than harm for most. Gonzalo, a category 1 hurricane hit the island on Monday, October 13 close to 5pm, did not cause any loss to human life, in spite of violent sustained winds of 100 miles per hour, according to the French weather service. In Gustavia, one of these gusts was measured at close to 125 miles per hour, making this the first storm of this magnitude to hit the island in quite some time. And it arrived without much warning, which is what

many boat owners were still on their vessels at mooring in the port and outer harbor when the storm hit. Some of these people were certainly more than scared. One woman, for example, will long recall the night from Monday to Tuesday. Early in the evening, her boat was adrift and broke apart on the Petits Saints, in from of La Pointe. She was lucky enough to reach the islands where she held on for twelve hours, until the next morning, battling the waves that hit the rocks.

Two other boats at moorings in the harbor, with their occupants aboard, traveled around the island in the high winds after their tie lines broke loose. Navigating under motor, in spite of waves from 12 to 18 feet, they managed to find a calmer place to anchor in St Jean Bay.

Others encountered a more serious situation, and according to the director of the port, 42 vessels sank, drifted away, or were damaged. To come to their aid, the local Red Cross in Gustavia is collecting clothing and other necessities, and it is possible to make donations at various places on the island, including the AMC supermarket on the Rue de la République. The Lions Club is also soliciting donations, which can be made at the port office on the main dock.

To get the best compensation, those who experienced damage to their boats, their homes, or their offices, the president of the Collectivity, Bruno Magras, has asked the French government to recognize the hurricane as a natural catastrophe. In every case, compensation is based on declarations made to insurance companies.



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# CHIKUNGUNYA EPIDEMIC: THE VIRUS PERSISTS



Now in the 40th week of surveillance on the island, 23 new cases of chikungunya were diagnosed according to the most recent bulletin of

the Interregional Epidemiology Office (CIRE) Antilles Guyana. This number is slightly higher than the week before when 17 new cases were reported. However, the rate of transmission of the virus remains moderate in Saint Barth, as per the CIRE. A total of 1025 cases of chikungunya have been reported since December of last year. In Saint Martin, where the epidemic started, 36 and 32 new cases were diagnosed respectively over the past two weeks. According to the CIRE, the transmission of the virus in Saint Martin remains “active but weak.” A total of 4240 cases of chikungunya have been diagnosed on this neighboring island, where the virus was indirectly responsible for three deaths.

# GUSTAVIALOPPET 2014, SUNDAY, NOVEMBER 10



Attention all runners: The schedule for the celebration of the twin cities of Saint Barth and Piteå in Sweden once again includes the Gustavialoppet. This 10km race is open to all, upon presentation of a medical certificate, and takes place on Sunday morning, November 10. There is also a 5km race and an 8km version for walkers. Registration is the evening before in front of the Wall House Museum, where a pasta dinner is available for all runners.

# SAINT BARTH CATA CUP: FRANCK CAMMAS DEFENDS HIS TITLE



Winners of the 6th edition of the Saint Barth Cata Cup last year, Franck Cammas and Matthieu Vandame will be back to defend their title, having confirmed their participation in the 2014 edition of event, which may be the most fun of all international competitions for F18 catamarans. The event takes place on November 20-23 in the waters around the island. In addition to Franck Cammas and his teammate, who exhibited their exceptional talent in the F18 class last year, the Cata Cup attracts many top sailors. These include many catamaran-racing specialists, such as the Nacra 17 world champions Billy Besson and Marie Riou. The key to the success of the Saint Barth Cata Cup is not only a roster of the best worldwide but also highly motivated amateurs. Who come from Saint Barth or from afar...



Michel and his staff are happy to welcome you to their pool-side restaurant for lunch & dinner.

*Holiday special, in addition to our regular menu.*

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# RELEASE OF THE PRESIDENT OF THE COLLECTIVITY



**S** Since last December, when the first cases of Chikungunya were confirmed, the Collectivity of St. Barthelemy has, on a daily basis, alongside the regional health agency, supported action against the spreading of the virus in our area.

The epidemic can be controlled and St. Barths has fallen into a phase of moderate viral transmission (phase 2 of the monitoring, alerting and management of epidemic program).

Your efforts and collective awareness have made this reassuring result possible today.

At the beginning of the tourist season, we must remain vigilant in order not to be faced with a resurgence of the epidemic. A higher population density is, as you know, suitable for development of the virus.

**In light of this, please remember the simple but essential prevention measures to be respected:**

**Protect your health and the health of your environment by avoiding mosquito bites**

- Sprays and repellents several times a day
- Long sleeves
- Screens
- Cooling / Fans
- Electric Diffusers

**Eliminate spawning grounds for mosquitoes**

- Cover barrels and tanks
- Remove flower vases and saucers
- Check gutter flow
- Get rid of trash
- Eliminate standing water

**Consult your physician immediately**

- If you develop sudden fever
- Avoid self-medication

**Respecting these guidelines is the only way to prevent the spreading of the virus and limit it to a minimum.**

The person infected must be vigilant. The first week after the appearance of the symptoms, you need to protect yourself so that a healthy mosquito does not sting you, then becoming a virus carrier and transmitting it to another person. Mosquitoes are sedentary and do not move beyond a radius of 100 meters: your family is directly affected.

**Bruno Magras**

## Classified ads

### Real Estate

For Sale, renovated 1 bedroom apartment in Saint Jean:

Price 530.000Euros

Avalon Real Estate

Tel. : 0590.87.30. 80 email as contact@stbarth-villa.com

For sale apartment of over 100 m<sup>2</sup> consisting of two rooms, situated on the harbor of Gustavia, facing the most beautiful yachts!

price 1.890.000M €

Avalon Real Estate

Tel. : 0590.87.30. 80 email as contact@stbarth-villa.com

Villa for Sale in St Jean that requires renovation, 2 bedrooms, breathtaking view on the sea :

Price 2,300,000 Euros

Avalon Real Estate

Tel. : 0590.87.30.80 email as contact@stbarth-villa.com

Fabulous 2 Bedrooms Apartment in Gustavia! New, contemporary design. Walk to Shell Beach, shops & restaurants. Beautiful Harbor Views!

Euros 2,500,000.

For more info on this properties: contact WimcoSbh Real Estate 0590-51-07-51 or realestate@wimco.com

Pointe Milou - 2 Bdr. Villa. All day sun & dramatic views with spectacular sunsets! Java teak detailing, open floor plan, infinity pool. E 3,180,000.

For more info WimcoSbh Real estate 0590 51 07 51 or realestate@wimco.com

Extraordinary Parcel of Land - 9.65 acres of green zone land in Gouverneur with blue zone permit to build a home with exception views! Stop by the WimcoSbh Real Estate office, + 590-590-51-07-51 or realestate@wimco.com

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



**ST BARTH VILLA**  
LUXURY REAL ESTATE



### VILLA MARIGOT BAY

Fully renovated villa with a pool and an amazing sea view from its terrace, with two bedrooms and bathrooms, living room, fully fitted kitchen, furnished Christian Liaigre.

**GREAT OPPORTUNITY !**

Location : Marigot  
Bedrooms : 2  
Bathrooms : 2

**Price : 1 790 000€**  
Exclusively with St Barth Villa

Avalon Real Estate  
Immeuble Lafayette - Gustavia  
97133 Saint Barthélemy

Tel. +590 590 873 080  
Fax : +590 590 873 089  
contact@stbarth-villa.com

www.stbarth-villa.com

## So Barts Home

Real Estate - Immobilier



Sea view Land located on top of the hill of Grand Cul de Sac, 1 136 sqm with an accorded urbanisme certificate to build a 4 bedrooms Villa, 290 shon and 400 shob.

So Barts Home Real Estate

Galleries du Commerce, St Jean, St Barthélemy  
www.sobartshome.com - contact@sobartshome.com  
Tel: + 590 590 51 12 13

## ■ Classified ads

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 one bath are located on the lower level and have a private entrance. It has excellent potential for annual rental. Offered at

€ 1,810,000. St. Barth Properties  
Sotheby's International Realty: 0590 29 75 05

For sale, this three bedroom, three bathroom villa in Petite Saline is perched on one of the highest points in St Barth. Amazing views in multiple directions (including the sunset) and 100% privacy. An excellent rental history. Offered at \$ 3,550,000. St. Barth Properties

Sotheby's International Realty: 0590 29 75 05

### Lands for Sale

Urgent, we are looking for serious clients land for sale, Avalon Real Estate  
Tel. : 0590.87.30.80 email as contact@stbarth-villa.com

### Position Wanted

Property manager (female) with over 12 years of experience, is looking for property management. Speaks French, English, and Spanish. Serious references available upon request. 0690 26 34 68 or Sevyone@hotmail.com

## MASTHEAD

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St. Barth Properties

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# Dasha Villa

Lurin, St Barth  
3 bedrooms



**RENTAL:** Villa Dasha is a 3-bedroom, 3-bath contemporary-style residence located at the top of Gouverneur. Dasha is only a few minutes from Gouverneur Beach, restaurants, shops, and Gustavia. The villa has a large living room, equipped with home cinema, large white sofas, and a gourmet kitchen. Each bedroom offers views of the ocean, and is furnished with a queen-size bed, air-conditioning, Wi-Fi, TV, US satellite, DVD, bathroom with shower.



*For additional information contact your rental agency.*



Pointe Milou, 3 bedroom  
List price: €2,900,000



**VILLAS  
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