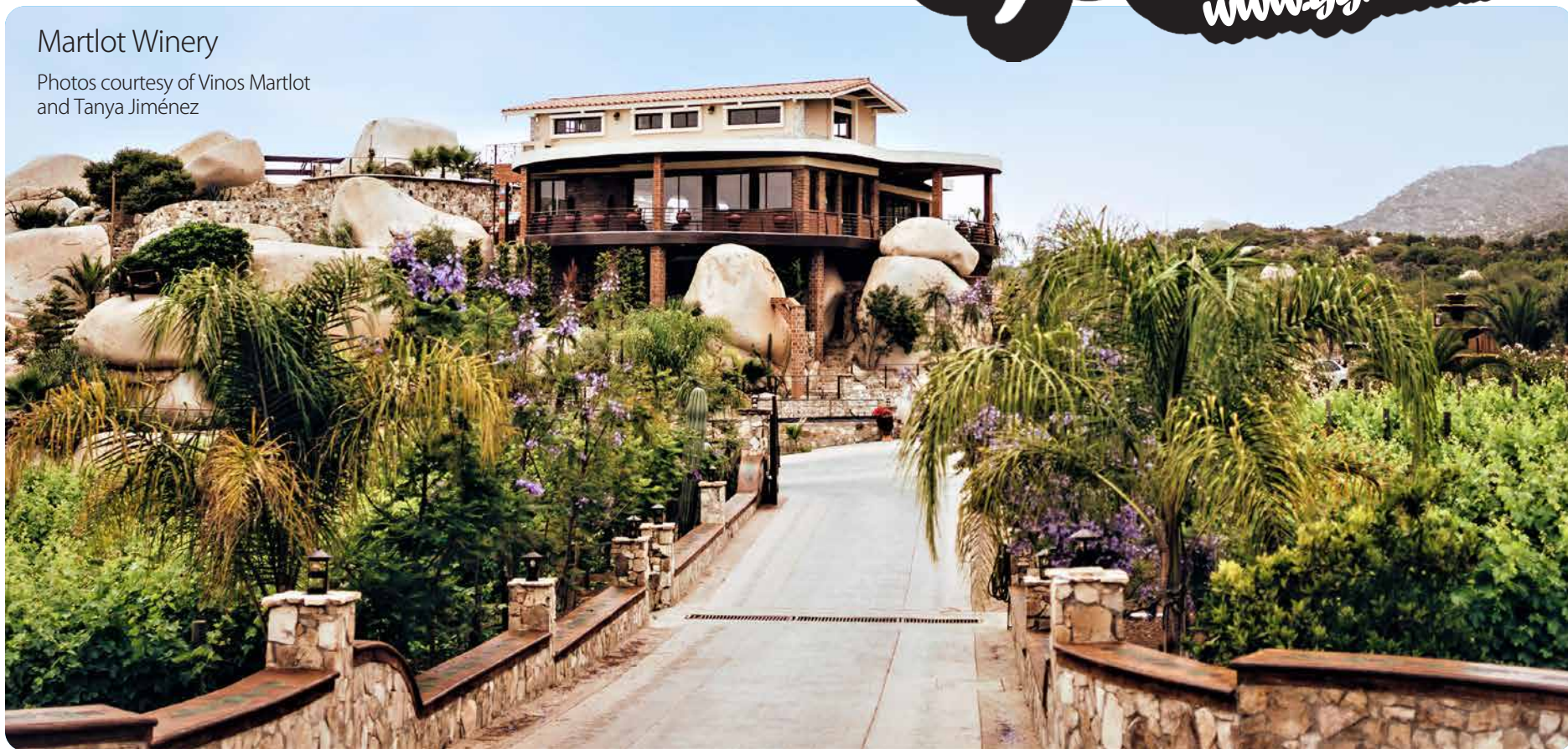


Martlot Winery

Photos courtesy of Vinos Martlot and Tanya Jiménez



Daily Border-Crosser Finds Two Migrants in His Trunk

BY LUISA ROSAS

Cesar is one of the many employees who work in San Diego but live in Tijuana, and who almost got himself in trouble



unknowingly.

In the early morning hours of that day, Cesar was driving toward the border to cross and get to work but that day something felt weird in his car, as if something was moving.

“On my drive to the border I felt like the whole car was moving,” he says.

“It got to the point where I had to pull over, I was nervous of opening the trunk, and when I opened it, my surprise was that there were two persons inside,” he added.

Cesar was a victim of a group of people traffickers that are putting migrants in the trunk of unsuspecting daily-crossers and charge hefty amounts for it.

When Cesar asked the migrants who had put them in there, they answered that they didn’t know, they didn’t know

CONTINUED ON PAGE 6

Martlot Winery

Try the Nebbiolo, “It can be Dangerous!”

BY MARTINA DOBESH

If you care about fine gold-medal winning wine, and stunning architecture with a view, you will want to put this winery at the top of your To Go List. It is an easy drive east on Ruta del Vinos #3. There are no signs for the turn, so Google search is recommended. For those who know their way around the wine country, Martlot is located just beyond Tres Mujeres at the top of the hill. There is a guard kiosk. However, there is no way to miss the vineyard surrounding the mountain of granite boulders with the cluster of buildings and tasting room. Driving through the vineyard,

the vines look little weary as it is very close to the time of harvest. They are covered in netting to protect them from the hungry birds, and have valiantly given up all of their energy to produce fat clusters of purple grapes. Soon they will drop their leaves to rest for the winter hoping for rain.

There are many curious and magical levels to explore, because Ezio and Claudia had a vision to allow all the boulders to remain undisturbed; it was their task to figure out how to place the buildings to include them. As you make your way

CONTINUED ON PAGE 6

Que Pasa In Baja?

BY OLIVER QUINTERO



Covid-19 Controlled, in Baja. Authorities confirmed that the SARS-COV2 virus is under control in Baja California due to an ongoing epidemiologic control and an extensive vaccination coverage between the population.

Adrian Medina, head of the state health office, stated

At press time there were only 460 reported active cases distributed in all of Baja California, with hospital occupancies for COVID taking less than 2% of the available beds.

Baja 400 Race Brings 12 Million USD to the Local Economy. A 90% occupancy rate in hotels from Thursday

Three teams were not able to enter the race, and 62% of the ones that did were able to finish it.

SCORE authorities stated that they are already working on the Baja 1000 race, for November this year.

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that all municipalities in Baja are below 15 new cases of Covid-19 daily, with very few deaths reported.

Although the pandemic seems to be controlled at the moment, Medina recommended not to lower our guard and keep the good habits of washing hands constantly, ventilating inside areas and using masks on areas with increased risks.

to Sunday, and over 12 million USD spent locally was the results of the SCORE Baja 400 race this past weekend.

200 teams took part of the race in this year's edition, and although most of the competitors came from the USA, there were others from France, Peru, New Zeland, Argentina, Venezuela, England, Denmark, Puerto Rico, Australia, Bolivia, Canada and Chile.

in Sushi Restaurant. This past weekend authorities closed down a sushi restaurant in Mexicali, after 64 persons reported intoxication symptoms after eating there.

The establishment operating license was temporarily suspended by COEPRIS (the state office in charge of investigating sanitary risks) while their ingredients are being analyzed in the state lab to find

the culprit.

At the moment no one has been reported seriously ill, but health authorities have been monitoring the patients in order to follow-up on their cases.

Alert Issued in Baja After Avian Flu Confirmed in California. The state health office issued an alert for all producers of birds for human consumption (chickens, ducks and geese) and people who have birds as pets to take extreme precautions in view of the recent confirmation of Avian Flu cases in California and Arizona.

Baja California has been deemed an Avian Flu Free Zone, but since the virus affects also wild birds that can infect domesticated ones, authorities are asking to take precautions in order to avoid the virus to infect local bird raising farms.

In the US alone, the avian flu has already affected more than 44 million birds.

Senate Approves More Vacations for Workers. The Senate of the Republic approved reforms to the Federal Work Law that will increase vacations from 6 to 12 days on the first year on the job. The number of days goes up every year until a maximum of 32 vacations days per year are received.

One of the arguments given in order to pass the reform, was that Mexico is one of the

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Who's to blame:

Publisher
Oliver Quintero,
oliver@ggnorth.com

Managing Editor
Luisa Rosas
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Sales
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countries with the fewer vacation days, even less than some underdeveloped countries.

Ensenada Mayor Criticized for Keeping Dog in Office. During a recent earthquake simulation exercise in city hall, Ensenada Mayor Armando Ayala was criticized because it was noted that his dog was at city hall during the

CONTINUED ON PAGE 7

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What Mexico Has Taught Me

BY THE UNKNOWN GRINGO



STREET SIGNS---WHERE AM I? Have a good idea of how to get where you want to go in Mexico before you start. When I am driving, bicycling, or walking in a town or city, I know I won't see a street sign on every corner telling me where I am. It's hit and miss. And sometimes a street sign will be attached to the side of a house or business at the corner and not on a pole. It can be like an Easter egg hunt.

Finding good street maps of towns or cities in Mexico can be hard. Often the maps you find in hotels or tourist information centers will only show the highways and larger streets. Book stores, which can also be hard to find, are more helpful. And I've ordered great maps online from home.

One blessing in Ensenada is that I can always find my way back to the hotel by heading towards that massive flagpole on the malecon. Orienting myself

to tall buildings and hillsides works, too.

STOP SIGNS ARE A SUGGESTION This is also true where I live in Los Angeles, but in Mexico I don't see the raw aggression that is common up here. Some Mexicans seem to drive with a belief that they can break the rules when it makes sense. No harm = No foul. They remain courteous, so it doesn't bother me. Just don't be shocked. Riding my bicycle in Los Angeles, on the other hand, is an exercise in risk management.

CHOCOLATE MUST HAVE CINNAMON IN IT That seems to be the case with every Mexican chocolate I have ever tried. And I am perfectly fine with that. I love cinnamon. And you do know that it comes from the bark of a tree, right?

YOU CAN'T GO FROM THE ATM IN THE STATES TO THE TACO STAND My

friends continue to do that and constantly beg me "Can you break a twenty, bro? Can you help me out?" (Or even with a one hundred dollar bill!! It has happened more than once.) Take ones, fives, and tens along with your crisp, bank-fresh twenties. Then get pesos at a cambio ASAP by using some of your twenties there. And don't accept only 200 or 500 peso notes at the cambio. Insist on 100 peso notes as well. Then get peso coins or bills while buying stuff at the large supermarkets with more twenties or larger Mexican bills if you plan to eat street food. Those vendors don't deserve to plop all their peso coins in your gringo hand when you buy a delicious 22 peso taco with a 200 peso note. And they can't break a twenty. This applies to city buses, too. When your trip is over don't dump your spare pesos on someone. Keep a "peso bank"

What To Do If You're Stopped By The Police

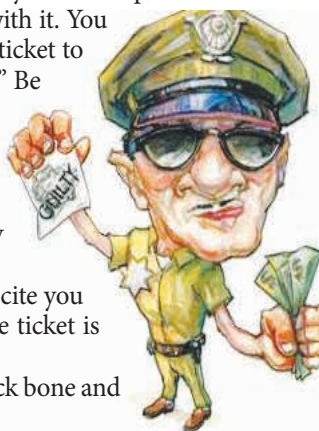
Ed Note. We have received comments from the local community asking us what do we have against the local police force. The answer is nothing, there are several great elements among the force, but unfortunately it is also common to find cases like the one we report below, specially with tourists or expats, which we feel is part of our duty to educate and protect. This is why we print this note on every edition of the Gringo Gazette.

We recently got a report from a local Gringo who was walking back home and a police cruiser stopped him and took money from him to let him go. That's extortion anywhere, and there are bad hombres anywhere. If you are stopped for an alleged traffic violation, ask for a ticket and go down to the police station later on or the next day, and pay it. They will take your driver's license to ensure that you show up, and that's OK. They do not want your license, and there's nothing they can do with it. You will get it back. And no, do not give them money if they ask you to pay the ticket to them right there. Just keep asking for a ticket, "Dar may un teeket por favor." Be polite and firm.

If they get nasty, write down their last name from their name badge, or pull out your cell phone and take a photo of him, her, or them. No, it's not illegal to photograph or record a police officer doing it's job. That's like holding a mirror up to a vampire, and they will jump in their vehicle and scurry away like cockroaches when you turn on the light.

It's extremely rare for them to write a ticket, and for sure they will not cite you when you haven't done anything wrong. And, if you have broken a law, the ticket is ridiculously small. Man up and fo down and pay it.

This police extortion would stop in a week if everyone would grow a back bone and stand up to them. 🐾



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NOTHING LASTS Of course that's true of everything. Our own sun is dying so our Earth will lose all forms of life eventually. (No, don't grab the bottle of tequila in panic. This won't happen any time soon) But Mexico has taught me to treasure the places I love down there because all too often I turn a corner on my bicycle and discover, for example, that my favorite book store on First Street is gone. Or the exceptional hand-blown glass shop is

shuttered. The Sterling furniture store where I bought most of my home's rancho-style furniture. Adios. And beloved restaurants or food stands? Now I'm starting to tear up. The El Farito stand for chile rellenos with lobster or shrimp sauce on them. El Agave for mezcal and Oaxacan food. (I plan to write a whole story on El Agave some day. I was kidding before, but I really could cry on that one.) Tacos & Beer just behind my hotel for the first meal of my Ensenada visit within ten minutes of arriving in town to get.....uh.....tacos and beer with free fried jalapenos rolled in salt and fresh

CONTINUED ON PAGE 7

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Cooking Like a Mexican

BY ALEJANDRA BORBOLLA



Some of the most delicious Mexican dishes aren't necessarily featured in big restaurants, but rather in small fondas (Mexican restaurants that serve full meals, soup or entrée, main dish with two choices of side dish, salad, dessert and a drink) which are targeted at the workforce who can't make it home to eat a proper meal. They are usually reasonably priced and the menu changes every day. Chiles rellenos are very popular in fondas since they are a great meal with a very wide array of options and flavors and are cheap and easy to make.

This is as Mexican mom cooking as any dish can be – a comfort meal at its best. And, it's one of those dishes whose recipe goes back as far as grandma's time. It's highly secret and valued. Chiles rellenos are simple, but the steps

take time and lots of attention and patience. Roasted poblano chiles stuffed with loads of cheese, battered with a fluffy egg coating, and fried until crispy are the Mexican stairway to heaven. Chiles rellenos fillings can range from ground or stewed meats to seafood, vegetables and refried beans, but this recipe sticks to classic cheese. The roasted tomato salsa is the perfect topping, and white rice and sour cream on top are chile rellenos' best friends. Even though the main ingredient here is chiles, it is not a spicy dish, depending on which chile you use.

Chiles rellenos are said to have been born in the state of Puebla, near Mexico City, during colonial times. They have a mix of prehispanic and Hispanic ingredients and are a perfect mix of indigenous and European.

Before I continue, here are my mother-in-law's tips: separate the eggs while they're still cold, which will make them easier to handle; then let them come to room temperature. And make sure there are no traces of yolk in the whites, or the whites will not whip properly.

Removing the seeds and veins from the peppers is easier before roasting and keeps the

1 lb. of tomatoes, cored and halved

1/2 medium white onion, cut into 1/2-inch slices

2 medium garlic cloves, peeled and smashed

1 medium serrano chile, stemmed (Optional for heat)

Salt and pepper to taste

For the chiles rellenos:

4 medium poblano chiles (about 1 pound) Now, you can

tional salt as needed.

Transfer to a small saucepan and keep warm over low heat.

For the chiles rellenos:

Lay 1 chile on a work surface so that it sits flat naturally without rolling. Using a paring knife, make two cuts forming a "T" by first slicing down the middle of the chile lengthwise from stem to tip, then making a second cut perpendicular to the first about a 1/2 inch from the stem, slicing only halfway through the chile (be careful not to cut off the stem end completely). Carefully open the flaps to expose the interior of the chile and, using the paring knife, carefully cut out and remove the core. Scrape the inside with a small spoon to remove the seeds, ribs, and any remaining core. Repeat with the remaining peppers.

Turn on the gas on your stove to medium-high heat. Place 1 chile directly on each burner and roast, turning occasionally with tongs, until blackened and blistered on all sides, about 5 to 7 minutes.

Place chiles in a plastic bag so they "sweat". Let the chiles steam until cool enough to handle, about 15 minutes. With your hands, scrape away and discard the chile skins, being careful not to tear the chiles; set the chiles aside. If you think the chiles smell too spicy, you can soak them in milk for a little bit.

Stuff each chile, being careful not to tear them, with a quarter of the cheese (about a heaping 2/3 cup) and close the flaps over the cheese; set the chiles aside.

Whisk the egg yolks in a bowl until lightened in color and frothy, about 2 minutes; set aside.

Place the egg whites and

CONTINUED ON PAGE 8



peppers from tearing while stuffing in the cheese. Roasting over a gas flame keeps the peppers' shape and texture intact during frying.

INGREDIENTS

For the salsa:

also try ancho peppers which are dry. You just have to soak them in hot water before.

Freshly ground black pepper

3 cups Oaxaca shredded cheese (about 8 ounces) You can get creative here. Use a mix of cheeses, and maybe even try with goat cheese!

4 large eggs, separated and at room temperature (as explained above)

Salt to taste

1 cup vegetable or canola oil

INSTRUCTIONS

For the salsa:

Place the tomato halves skin-side up on a Comal over high heat. Scatter the onion, garlic, and serrano around the tomatoes. Cook until the tomato skins start to blacken and blister, about 7 minutes. Transfer the vegetables to a blender, add salt, and blend into a smooth runny salsa. Taste and season with addi-

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Time Is Running Out for U.S. Expatriates in Mexico Who Have Not Been Filing U.S. Tax Returns

BY DON D. NELSON

Americans failing to file U.S. taxes while living in Mexico (or anywhere abroad) can come with serious consequences—including steep fines and passport revocation. The IRS is in the process of hiring over 80,000 new agents to increase their scrutiny of wealthy taxpayers and taxpayers living abroad.

Unlike most countries in the world, if you are a U.S. citizen or green card holder you must file your U.S. tax return each year no matter where in the world you live and work. The IRS does allow you to take a credit against your U.S. tax for taxes you pay in a foreign country. The statute of limitations NEVER runs out on unfiled tax returns.

How does the IRS catch

expats with late or unfiled taxes? Certain actions prompt the IRS to check your tax standing. Many of these actions are common occurrences for expats, such as:

Opening or signing on an account with a financial institution abroad. This includes stockbroker accounts and escrow accounts.

Applying for Social Security or pension benefits

Receiving an inheritance from abroad or from a U.S. decedent

Renewing your passport

Registering the overseas birth of your child with the U.S. embassy

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Entering the U.S. with a foreign passport that specifies

you were born in the U.S.

Forming an overseas corporation or LLC

Entering the U.S. from abroad

The IRS receives a Form 3949A from someone who suspects you are not filing your tax return. The IRS sometimes pays finders fees to these individuals for turning in other non-compliant taxpayers.

If your tax debt reaches certain thresholds, the IRS can have your passport revoked. When the IRS discovers your delinquency before you come forward to file past tax returns you will NOT be eligible for certain IRS amnesty programs.

What Should Expats with Unfiled U.S. Tax Returns Do?

Amnesty programs are still available for those who are late with their expat taxes. However, the IRS-initiated amnesty programs are temporary, and they can only be used by taxpayers who were not first caught by the IRS. They exist to encourage folks to voluntarily come forward rather than wait for the IRS to find them. So taking action before the IRS finds you is the best action for all Americans abroad, since some of the amnesty programs allow you to get caught up penalty-free or with reduced penalties.

Don D. Nelson is a U.S. attorney at law and a partner in the CPA firm of Kauffman & Nelson LLP. He has been assisting expatriates in Mexico with their U.S. taxes for over 25 years and has helped hundreds of expats catch up with their U.S. taxes. His email address is: ddnelson@gmail.com.



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DAILY BORDER-CROSSER...

continued from page 1

they were in Tijuana, they were just told they were being taken to Los Angeles.

Fortunately for Cesar he was able to find out about his "hidden cargo" before getting to the border; others have not been so lucky. When he checked surveillance video, he saw that at 3AM someone pulled over next to his car, opened his trunk and had the migrants get in there.

We had reported before that this was happening with drugs, but now it's also happening with people.

Just last week, a popular soccer player from the Xolos team, was detained at the border when crossing after two women were found hidden in his car. He claims he didn't know that they were there but at the moment it's unclear if this is true or not, and he is still detained. The two ladies said they were going to pay 18,000 USD for crossing, but they said they didn't know the person crossing them.

Transporting an illegal alien in a car across the United States-Mexico border in San Ysidro is a serious crime with severe consequences. Not only is it illegal to assist someone in entering the country illegally, but it also puts the driver and passengers at risk of arrest and prosecution by law enforcement.

Authorities are recommending checking the back-seat, trunk and around the tires of your car if you are planning to cross the border and make it a regular habit to avoid being a victim of this kind of crime. ✎

MARTLOT WINERY...

continued from page 1

up to the tasting room, you will see an immense boulder which rises up into the middle of the room two stories high. There is consideration for the physically challenged, and you

Martlot family. The Oncology degree is quite extensive and includes being responsible for everything having to do with the science, both chemistry and biology of winemaking. He stresses that for all the grandeur of the architecture, Martlot is a family production filled with the love for the grape. His journey started in Mexico City, then on to Argentina, finally here in Baja California where it is obvious he found home. The Chardonnay 2019 with one year in French oak offered a lovely bouquet and a very long crisp


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will be helped when you arrive. The Mediterranean Restaurant is at the top of the mountain on yet another level where the dazzling butterfly oversees the valley below.

Augusto Caire, Martlot's winemaker, gives me a gracious welcome and leads me into the remarkable tasting room that opens out over the vineyard. Soft sounds of the water fountain floats up from below. As Augusto gets me settled we select the wines for tasting and decide on the winemaker's favorites. As he begins to pour he tells the story of how he found his way as the Oenologist for the

finish. Augusto added, "There is an elegance of acidity." Moving on to the 2019 Sauvignon Blanc with 1 year in French oak was a nice surprise. A smooth buttery experience sliding into a slightly tart green apple finish was our favorite of the whites.

Moving on to the red selections we began with the Syrah 2019 with 18 months in New French oak. This varietal presented an intense complex aroma and taste. I suggested this was not a wine to breeze through, but to savor the hints of rosemary, theme, raisin, dark plum, Augusto pointed out even a hint of leather. He talked

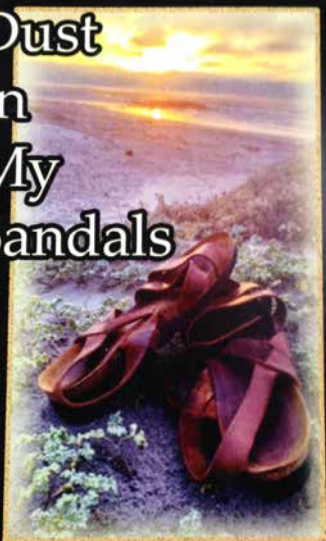
excitedly about process of the wine through the mouth. The barrel meets you first, but "the fruitiness is waiting for you in the back of the mouth," so you have to be patient. The tasting has a clean finish.

Galileo said, "Wine is held together by sunlight and water." The winemaker is the artist. One of the first choices a winemaker has to make is his selection from 2000 different varietals! The art of wine making continues every moment from that point on; sunlight, soil, water and a huge part of patience is the foundation of making wine; but the final ingredi-

ent is passion. It is true, you can taste the love of the vintner who sings to the vines and pats the sleeping barrels while they age. Augusto proudly presents Petra, a 100% Barbara along with the story of how the Martlot dream came to be. Claudia was born in Ensenada, and later moved to Italy where she met Ezio. When the children were grown Claudia wanted to move back to Baja California. The search for a new home and the idea of growing grapes lead them to the Guadalupe Valley where they began this remarkable creation, and finishing with the place-

CONTINUED ON PAGE 8

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Ask a Mexican

There is a big difference in dating between Mexicans and foreigners, the way relationships work overall and with feminism being a stronger movement every day, what seemed traditional in Mexico is now changing.

How does that work for you? What advice would you give foreigners who want to date a Mexican?



Illustration by danjazzia

Daniel Zapata, 34, counselor.

The expectation here is that as a male when dating, you're expected to pay for everything, usually; but now there are more and more women who rather pay half or pay everything themselves. Sometimes it seems like a power thing, as if a woman who pays can't be told what to do, but it really depends on what type of man you were raised to be. If we get married, same deal. The woman stays home if the man has enough income to look after the family, and the woman administrates the home and raises the kids. If you're a foreign man looking to woo a Mexican lady, up your chivalry game but be aware of her ideas: if she's a hardcore feminist you might get told off. If she's a traditional girl, she will very much appreciate it.

Gabriela García, 25, seamstress.

I feel like there's a huge problem in our culture with wanting a super-submissive wife, which plays into machismo culture. Usually,

men learn these things from their parents or other family members. They see their dad and tíos get treated like gods by their wives and they want that too, which is so wrong. I've seen it happen before, where the family just starts criticizing the girlfriend for not doing everything for him. Even growing up as a girl, you get taught to serve the men in the household or you have to learn how to cook for your future husband because if you don't do these things, he won't want you. If you're a foreign woman, date a Mexican man who was not raised in the macho culture, who will understand your culture is important and you will not give in to unrealistic standards in traditional Mexican relationships.

Fatima Delgado, 22, baker.

Many Mexican men are machistas, but not all. My dad always cooked for my mom and sisters growing up and served us first. He's always treated us like queens and taught us to never accept any less. He is our example of what to look for

and has interviews with all the boys who are interested in us. He can sniff the bad ones and lets us make our choices but tells us exactly what he thinks. Because he is a man, he grew up when there was no feminism and he knows the macho ways. I'd say before getting into a relationship, don't ignore the small signs. Don't fool yourself into thinking you can change machos. It just doesn't happen.

Josué Hernandez, 42, banker.

Of course, there's plenty of old backwards minded, conservative, and stupid people in Mexico as there are everywhere else in the world. Mexico is a huge country with more than 120 million people, from different roots, values and religions. Our culture and traditions are beautiful but machos are from all parts of the world. It's a matter of being a good man overall, regardless of where you're from. My advice is to treat women the way you would like your future daughters to be treated.

María Jiménez, 33, receptionist.

One thing you need to know is that Mexican girls expect you to formally ask them to be boyfriend/girlfriend. No matter if you think it is implied because you act like boyfriend and girlfriend, they still want the official question. The day of your anniversary and we normally celebrate each month for the first year with a little present (flower or something like that) or a night out.

Javier Cepeda, 31, broker.

There's a lot on dating in Mexico. Chivalry is a must for some people. We have all kinds of courtesy in dating in all sorts of things like walking, eating, paying, etc. but maybe so do you. My advice is: be a gentleman but don't be afraid of showing that you are attracted to her. Mexican girls, as I think most girls in the world, fall for that. ✨

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QUE PASA IN BAJA?...

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exercise.

Most of the critics noted that other public officials were not allowed to bring their pets to work, while the mayor was able to do just that.

The mayor responded that his dog, which is named "White" by the way, was adopted in order to promote pet adoptions in the city and that he is able to take him to work because he has space for him in his office, since he even has a patio there, which of course not a lot of officials have.

Baja Gets Third Place in Sportfishing. In last's week global sportfishing tournament celebrated in Pescara, Italy our very own Baja California sport fishing team was able to snatch a third place.

The team of 8 competitors represented Mexico in the global tournament and were able to show the quality that Baja has in sport fishing.

The event was celebrated between September 10 and 17, and the participating countries were Italy, Germany, Spain, Croatia, England, South Africa, Portugal, Montenegro, Slovenia, Egypt and Mexico.

The Baja-Californian team won their pass to the global challenge, after winning gold and silver medals in the "Big Game Trolling 2021" celebrated in Huatulco, Oaxaca.

Punta Colonet Port Aims to be the Biggest in Mexico.

In a recent presentation by our state government, it was stated that Puerto Colonet would become the most important port in the country if built, surpassing by 5 times Veracruz mega port, and by 10 times the port of Manzanillo in Colima.

The sole operation of the Punta Colonet port would duplicate the national capacity to move containers and would generate over 500 million dollars every year.

Another positive aspect being touted is the construction of the train line that would go from Punta Colonet, all the way to the border which would create 80,000 jobs just in its first construction stage. ✨

WHAT MEXICO HAS...

continued from page 3

off the grill. Casamar for their seafood AND their magnificent view of the bay from the upstairs bar where I asked for my food to be served. And all of these went under way before the pandemic. This is a but a small sample of love and loss going back decades that continues to this day.

So what's the lesson, oh Mexico? Embraced what you love. Don't find reasons to delay going back to Mexico. The visual image I've had in my head for decades is....with your bare hand take half an orange and squeeze it. Squeeze all of the juice out of that orange. Every drop. Look at life and what you love like that orange. Savor every drop because nothing lasts. ✨

COOKING LIKE A MEXICAN...

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a pinch of salt in a clean, dry bowl of a stand mixer fitted with a whisk attachment. Beat on high speed until stiff peaks form, about 1 1/2 minutes. Remove the bowl from the mixer, add the egg yolks, and fold with a rubber spatula until just combined (do not deflate the egg whites); set aside.

Heat the oil in a large frying pan over medium-high heat until hot, about 4 minutes. Working with 1 chile at a time, dip the stuffed chiles carefully in your egg batter, making sure they are covered and drop in the hot oil, again, very carefully. Cook without disturbing until the bottom of the chile relleno is golden brown, about 2 to 3 minutes. Using a flat spatula and a fork, carefully flip the chile relleno over and cook until the other

side is golden brown, about 2 to 3 minutes. (If the sides of the chile are not brown, use a spatula or tongs to turn it onto each side to brown.)

Serve on a plate, cover with the warm salsa and top with some sour cream! I recommend serving these with white rice and let the salsa soak the rice. Warm some tortillas, too!

Pro tip: you will have some bits and pieces of egg and chile and some grains of rice swimming in salsa. When you're done eating, grab a quarter of tortilla and scrape the plate. Damn, my mouth is watering! 🐦

MARTLOT WINERY...

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ment of the glorious butterfly catching all the different rays of the morning and evening light. I breathed in the aroma of the Barbara, and it literally

jumped out of the glass to greet me. Augusto called it a "lower tone" wine which was not fruity but with a smooth nutty layer and spices. Grandmother Petra is featured on the label. Life can take some truly difficult turns, which left Claudia carrying the dream forward without Ezio. The family rallied together and Claudia's grown daughters are part of the team that holds this dream together.

As we continued Augusto was fully engaged in talking about his passion. There is nothing like a conversation with another wine lover to warm things up. Augusto saved the "iconic" 2019, 100% Nebbiolo with 24 months in French oak, *Gran Bastiano*, for last. "Wine talks to you! It calls, 'Come Here!' when it is ready. And it can be dangerous!" he laughs and swirls the glass. We took our time, first breathing in the aroma that invited me to dive in and swim around in the glass.




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I'd say, it was a bit dangerous, as the alcohol was high at the beginning, then velvety smooth to the back of the mouth filling with dark plum, licorice, red fruits and chocolate. We paired this with chocolate and strawberries for the fun of it.

Great mounds of thunderheads began to pile up in the east. The weather change was welcomed as it cooled the hot summer day. Delightful hours can pass this way with friends and good wine. You feel like part of the family by the time you leave. I thanked Augusto for the delightful time and sharing his fine wine. "Come back anytime," he waved as I drove back down through the great rock gardens; I knew there was no doubt I'd be back and bring some friends.

Editor's Note: Martlot Winery was first published by Baja Bound and featured in their Newsletter. You can read other stories by Martina. Martina is author of, *Dust in My Sandals*, *Tales from a Baja Traveler* which you can easily order from our ad featured here. Great for holiday gift giving. 🐦