

N°108 - February 16, 2007



St-Barth WEEKLY

Local News
in English

FREE

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

FOOD FESTIVAL FEBRUARY 19 - 26



A New Taste of the Caribbean

Limes, papaya, red snapper, or "cabri." Pineapple or breadfruit. Tamarind, chicken, or mahi-mahi. From February 19 to 26, the majority of the island's restaurants invite you to discover Caribbean specialties. In addition to their regular menus, chefs are inventing special dishes made exclusively with the regional products that promote the flavors of the Caribbean.

Buy Stamps
and drop
your mail
at l'OASIS



Marché de
L'OASIS
St Barth's Finest



Products organic

DISCOUNT
on **WINE**
by the case

OPEN 9 TO 9 - EVERY DAY - LORIENT - 05 90 29 72 46



What are the fiscal ramifications of the COM?

WELCOME!

The St. Barth Weekly is happy to be back for its fourth season. The Weekly is designed to help you put your finger on the pulse of the local community. Featuring an English résumé of the top stories in our French newspaper, *Le Journal de Saint Barth*, as well as original articles in English, *The St. Barth Weekly* is the only completely English-language newspaper on the island. It is distributed on the island every week from November through the end of July. Our most exciting news is that each Friday, *The Weekly* is also available online at Saint Barth Online (www.st-barths.com), the wonderful web site launched in 1996, and now run by our friends Bruno and Géraldine Colletas. Thanks to them, you can download every edition of *The St. Barth Weekly*, so that no matter where you are in the world, you can stay in touch with your favorite island.

Some people are pleased, some questioning, and other perhaps frankly worried by the recent adoption of laws by the French Parliament concerning the evolution of Saint Barth into an Overseas Collectivity. The primary issue is taxation— or which taxes will be applicable under the new political institution. In his letter addressed to “residents and non-residents, French and foreign, of Saint Barthélemy,” mayor Bruno Magras clarifies some of the articles of the law concerning fiscal matters, but also raises the curtain on what could become the main sources of local taxes in the future. (Letter as translated by the mayor’s office) :

Letter of Information from the Mayor to the residents and non-residents, to the French and to the foreigners, of Saint Barthelemy

On February 7 of this year, the French Parliament adopted the law granting Saint Barthelemy the Statute of an Overseas Collectivity. The text has been submitted to the Constitutional Council who must approve it prior to its official proclamation by the President of the Republic.

This is a historical step for our island and we should therefore rejoice. The law confers on the new Collectivity important matters over which territorial powers are exercised. Among

the same are matters concerning the issues of taxation: The Territorial Council to be elected by the voters will be free to determine the taxes applicable to those persons having attained the status of a tax resident in Saint Barthelemy. For both the elected representatives and the island population this represents the outcome of a long battle for the recognition of our historical rights and the obligations undertaken at the time of our adhering to the French Republic.

This change in statute, long anticipated, puts an end to a long period of judicial uncertainty; it will permit the island to enjoy the tax regulations tailored for the island and to guaranty its economic development.

Notwithstanding, I understand that as all change, the same generates questions and concerns, and I thought it useful to personally share with you the evolution that will follow.

The Collectivity of Saint Barthelemy will determine

L'ESPRIT SALINES RESTAURANT

7:00pm to 10:00 pm - Tel: 05 90 52 46 10 - Near Saline Beach

"... the food, especially the fish, is fresh and reliably excellent."

Town & Country

"The food is excellent, the ambiance ultra hip, and the decor out of paradise. No wonder that L'esprit is the restaurant on the island where everybody goes."

Vogue Paris

The "Hot Tables"

Condé Nast Traveler





itself the applicable taxes on island, which will permit to both conserve, and perhaps adopt, the indirect taxes necessary to its operations and investments (port duty, tourist tax, gas tax...). Likewise, the Collectivity alone will have the power to set direct taxes payable by its residents, both physical persons and legal entities. It is obviously the role of the future Territorial Collectivity to define the precise rules, but it appears obvious that the logic of our battle and the economic success of our island exclude a general system of taxation of income, assets and estates. We will have to ask ourselves whether our Collectivity should not legitimately benefit from a contribution of the capital gains in real estate and of a lump sum, minor contribution by the companies developing on island. In my perspective, this last contribution could be useful for the financing of professional training for our youth.

The only national taxes that will continue to be applied on island are those relating to matters of social protection (social charges, social security...): It is the normal counterpart of the national Social Security System that will continue to benefit all the island's inhabitants.

The law that was voted provides that persons (legal entities and physical persons) will benefit from the local tax regime- and thereby no longer be subject to the national income tax, profits and assets- after having resided on island for a minimum period of five years. It is after the lapse of this time period that a person, otherwise

subject to French law or the international tax treaties with France, benefits as a "tax resident" of Saint Barthelemy.

This time period is normal and it is, above all, conceived to protect our community from the risks of purely financially motivated interests. Our island is not purposed by serving as a refuge for financial opportunists. Being a tax resident in Saint Barthelemy must result from a durable stay in the Collectivity. We have convinced the French Parliament that the numerous constraints endured by our families justifies a special regime; these constraints exist only for those who have set root here and the transient residents or those of short duration are clearly in a very different situation. It was also inconceivable that the French Government entertains having a center for tax evasion here.

French or foreign nationals residing in Saint Barthelemy for less than five years will not be subject to modification in their legal status until such time as they have reached the period of five years.

The laws that will be applicable to these persons until

they become residents are those that exist today: The French rules and those determined pursuant to international tax treaties. The only difference will be positive: After the period of five years, the local tax rules will apply.

A modification of the law that was made at the last minute indicates that non-residents will be subject to the rules in effect in Metropolitan France, but this is simply a clerical error in the drafting: it is simply a matter of specifying that the National laws are applicable to non-residents, but they obviously will be, together with all the particular geographic considerations resulting therefrom. Non-residents residing in Saint Barthelemy will continue, as is the case today, to be subject to the rules applied in Guadeloupe. This point will be specified in the fiscal treaty to be signed between the Collectivity and the State.

I know that certain persons fear that the new statute will induce the French administration to apply the State taxes on the non-residents. If such is the price to pay in order to remove ourselves from the illegal situation in which we enclosed our-

selves, it does not appear excessive to me, especially if we compare the same to the enormous benefit that Saint Barthelemy will draw from its new statute. For those who are already on the island and who wish to stay, attaining the status of a resident will only be a matter of time: three years for those who are already residing here for two and one year for those who have already been here four...let us not dramatize that which is little more than a transitory period.

We are entering a new era where the political and economic leaders of Saint Barthelemy will dispose of acute tools to assure the prosperity of the island and of all those who visit. The municipal team has worked hard to arrive at this result. In the coming weeks, we will strive to respond to all the questions of the population regarding the application and consequences of the new statute. Our sole objective remains, as in the past, to make our Collectivity an example of economic success benefiting all, French and Foreigner alike, who contribute their work, their talent, or their wealth.

Bruno MAGRAS,
Mayor of St-Barthelemy

W St-Barth
WEEKLY Stay in touch
WHEREVER YOU ARE EVERY FRIDAY AT
www.st-barths.com

Restaurant Association To Promote Caribbean Products and the Cuisine of Saint Barth

A few years ago, Saint Barth was considered the high point of French cuisine in the Caribbean. Times have changed: competitive destinations have developed, and in St. Barth, the use of private chefs—a new luxury—has multiplied, taking clients away from restaurants. Aware of this shift, the island's restaurant association—whose current president is Didier Bensa—is launching a series of events to win back their clientele.

After joining with the island's hotel association and ASCOM (a new business association)—and



going on a promotional road show in Brazil—the association has announced an event that will take place in many of the island's restaurants from February 16-26.

Entitled "Caribbean Week, New Cuisine," the event is designed to promote the inventiveness of chefs at

various restaurants. They have been asked to exclusively use regional products to create something new—an appetizer, main dish, or dessert—to add to their existing menu. The list of ingredients, as well as the recipe, will be offered to clients. The goal is for the chefs to use their

imaginations freely yet remain within the geographic gastronomy of the region. A second edition of this event is planned for Thanksgiving.

In April, a second project will help promote the cuisine of Saint Barth. This time, chefs from certain hotels will create two dinners for a "blind" taste test by a jury composed of specialized food journalists and chefs of international renown. The goal is to get positive press about the food in Saint Barth in publications in all of the countries represented by the journalists who are invited to participate.

TEMENOS
Golf Club
EXPERIENCE TROON GOLF

Temenos Anguilla, A St. Regis Resort, provides the ultimate Caribbean golf experience... a Greg Norman designed golf course with breathtaking views and challenging, dramatic holes. Temenos Golf Club located in Anguilla, BWI is now open.

For information or Tee Time Reservations, please call 264.222.8200 or view our website: www.temenosanguilla.com or www.troongolf.com

ILÉNA
Lingerie & Beachwear
CDS A B C D E F

Raffinement & Prestige

Villa Créole - Saint Jean
Tel./fax: 0590 29 34 05 - email: ilena2@wanadoo.fr

Food Festival February 19 - 26

A NEW TASTE OF THE CARIBBEAN



food design: contact@fooddesign.com



All week long, in addition to their usual menus, Saint-Barth's Chefs will be creating original dishes from a selection of Caribbean products : starter, main course or dessert, and they will be sharing their recipes.

GASTRONOMY



Gustavia

Au Port	05.90.27 62 36
Bête à Z' Ailes	05 90 29 74 09
Carl Gustaf (Le)	05.90.29 79 00
Café Victoire	05.90.29.02.39
Caviar Island	09 90 52 46 11
Do Brazil	05.90.29 06 66
Eddy's Restaurant	05.90.27 54 17
Jao	05.90.29 52 24
L'Entracte	05 90 27 70 11
La Crêperie	05 90 27 84 07
La Gamelle	05 90 29 89 70
La Mandala	05.90.27 96 96
La Marine	05.90.27 68 91
La Route des Boucaniers	05.90.27 73 00
La Vella	05.90.27 51 51
La Saladerie	05 90 27 52 48
Le Sapotiller	05.90.27 60 28
O'Coorner	05.90.51.00.05
Le Vietnam	05 90 27 81 37
Pipiri Palace	05.90.27 53 20
Repaire des Rebelles	05.90.27 72 48
The Strand	05 90 27 63 77
Ti Zouk K'fé	05 90 27 90 60
Wall House	05.90.27 71 83

Public

Maya's	05.90.27 75 73
---------------	-----------------------

Corossol

Le Régal	05.90.29 85 26
----------	----------------

Vitet

Hostellerie des 3 Forces	05 90 27 61 25
--------------------------	----------------

Toiny

Le Gaiac (Hôtel Le Toiny)	05.90.27 88 88
---------------------------	----------------

Lorient

K'fé Massai	05.90.29 76 78
Le Wok	05 90 27 52 52
Le Portugal à St Barth	05 90 27 68 59

Saint Jean

Bacardi Café	05 90 27 68 09
Eden Rock	05.90.29 79 99
Hideaway	05.90.27.63.62
Nikki Beach	05.90.27.64.64
Le Diamant	05 90 29 21 97
Le Jardin	05 90 27 73 62
Le Glacier	05 90 27 71 30
Le Piment	05.90.27.53.88
Le Terraza	05.90.27 70 67
Zanzibarth	05 90 27 53 00

Pointe Milou

Le Mango (Hôtel Le Christopher)	05.90.27 63 63
Le Taïno (Hôtel Le Christopher)	05.90.27 63 63
Ti St-Barth	05.90.27 97 71

Saline

Esprit Saline	05.90.52 46 10
Grain de Sel	05.90.52 46 05
Le Tamarin	05 90 27 72 12
Pacri	05.90.29.35.63

Grand Cul de Sac

Bartoloméo (Hôtel Guanahani)	05.90.27 66 60
Indigo (Hôtel Guanahani)	05 90 27 66 60
La Gloriette (La)	05.90.27 75 66
Restaurant des pêcheurs (Hôtel Le Sereno)	05.90.29.83.00

Colombier

François Plantation	05.90.29 80 22
Les Bananiers	05.90.27.93.48

Lurin

Santa Fé	05.90.27 61 04
----------	----------------

Flamands

Chez Rolande	05.90.29 76 78
La Case de l'Ile	05.90.27 61 81
La Langouste	05.90.27.63.61
Taiwana	05.90.27 65 01

Anse des Cayes

Chez Ginette	05.90.27.66.11
Chez Yvon	05.90.29 86 81
Fellini Ristorante (Hôtel Le Manapany)	05.90.27.66.55
New Born	05.90.27.67.07



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 !

Viva Carnival !

- ▶ **Friday, February 16**
2:00 pm Children's parade through the streets of Gustavia
- ▶ **Sunday, February 18,**
Parade in the streets of Gustavia, Theme : "Maasai"
- ▶ **Monday, February 19,**
Early evening parade starting at 6pm in "pajamas"
- ▶ **Tuesday, February 20**
The Main Carnival parade will take place on Mardi Gras at 3:00 pm in Gustavia
- ▶ **Wednesday February 21**
Burning of Vaval parade from Le Select to Shell Beach, 7pm

Special Events

- ▶ **February 19-26**
A new Taste of The Caribbean - Page 4

Live Music

- ▶ **Every Evening**
- Lounge mix, 7:30pm-midnight, Bar'tô, Hôtel Guanahani Grand Cul de Sac
- Papagayo, Mr Dean, & Krisse 9pm, except Monday at La Plage, St. Jean,
▶ **Until March 3**
Adam Falcon Quartet, Alternative Jazz Soul 8:30pm-midnight, BAZ, Gustavia
- ▶ **Every Saturday & Sunday**
Stephane, Sunset Concert at 5:30pm, Hotel Carl Gustav
- ▶ **From Wednesday-Friday**
Alan Landry on piano, 8pm, Le Gaiac, Hotel Le Toiny
- ▶ **From Tuesday-Saturday**
Phil on piano, 7pm, Hotel Christopher, Pointe Milou,
- ▶ **From Tuesday-Friday**
- Nadège, Sunset Concert, 5:30pm, Hotel Carl Gustav

Let's Party

▶ **Saturday, February 17**

Live Music with Transit Orchestra, 7:00 pm at Santé Fé, Lurin

- Grand Zouk contest, at Ti Zouk K'Fé, Gustavia
- Costume evening with a Venice theme, La Plage, St Jean
- ▶ **Sunday, February 18**
- Carnival Celebration from 10pm to midnight at Ti Zouk K'Fé, Gustavia
- Creole BBQ with acoustic music, La Marine Restaurant, Gustavia
- Brunch at Manapany with Christine Gordon noon to 3:00pm, Anse des Cayes
- ▶ **Monday, February 19**
- Pajama evening with DJ at Ti Zouk K'Fé, Gustavia
- Marrakech evening, mint tea and belly dancing, Ti St Barth, Pointe Milou
- ▶ **Tuesday, February 20**

After-Carnival Party Music with DJ Patris Gero and costumes! Caviar Island, Gustavia

- Lunch with Live Music by Selecta Chaya
- Pirate Night, at Ti St Barth, Pointe Milou
- ▶ **Wednesday, February 21**
- Ti Brother Party: A bottle of Moët & Chandon for the

Photo Art Exhibition at François Plantation: Rose Murray, Scenes from Majesty Pen, Kingston, Jamaica



- best costume. Fashion show and dancing, Ti St Barth
- ▶ **Thursday, February 15**
Night of the angels, Ti St Barth, Pointe Milou
- ▶ **Friday & Saturday**
Crazy Week end & Fashion Show
Ti St Barth, Pointe Milou

Night Club

- ▶ **Every evening:**
- Casa Nikki, Gustavia
- Yacht Club, Gustavia
- Bubbles Club, Gustavia
- Hot Spot café, Lurin
- Sexy pole dancing every night after 1am, Yacht Club
- ▶ **Monday**
- Studio 54, Casa Nikki
- ▶ **Wednesday**
Bling Bling Please, Casa Nikki

Exhibitions:

- ▶ **Alain le Chatelier, Les Artisans, Gustavia**
- ▶ **Manuela Bosio, Porta 34, Gustavia.**
- ▶ **Basile, Haitian painter, Galerie Asie, Gustavia**
- ▶ **Until March 5**
Scott Cassidy, Angels and Ghosts Eat Skeletons, gallery Me.di.um, Gustavia
- ▶ **Until February 28**
Dominique Rousserie at To b.art Gallery, Carré d'Or, Gustavia
- ▶ **February 14-March 4**
Photographer Cyrille Margarit "Digital Evidence" at Nikki Beach
- ▶ "Ethereal," an exhibit by students from the New York Academy of Art, Jane's Gallery, Eden Rock
- ▶ **Permanent exhibits**
- Michelle Marie (paintings), Hôtel Carl Gustaf, Gustavia
- Philippe Defruit (sculptures), Hôtel Carl Gustaf,
- Alain le Chatelier, Les Artisans, Gustavia
- Pompi, Petit Cul de Sac
- Hannah Moser, Cul de Sac
- Antoine Heckly, Galerie Indochine, Gustavia



atm sphere
Pilates & fitness
Pilates, Yoga & Reformer Group & private classes
Fitness studio, spinning...
0590 27 93 21

▶ Art Galleries

- Eve Ducharme Art Gallery (appointment only), Toiny
- To-b.art galerie, Gustavia
- Me.di.um galerie, Gustavia
- Didier Spindler galerie, Gustavia
- Pipiri Boutique, Gustavia

Eve Ducharme Art Gallery

presents
Richard Litzelmenn
at Wall House gallery,
Gustavia



Fashion shows:

- ▶ **Everyday:**
- 1:30-2pm: Hôtel Isle de France boutique, Flamands
- 3:30-7:30: Geisha Vampire, La Plage, Saint Jean

art & bien-être

HAIRDRESSING
MANICURE
MASSAGE...

Service in Residence
7/7

Jacques : 06 90 59 38 78

Emma : 06 90 63 42 61

art.bien-etre@wanadoo.fr

Saint Barth Celebrates Carnival



It's Carnival time in Saint Barth and the island is ready to party! The action gets underway on Friday afternoon, February 16 with a children's parade through the streets of Gustavia. Then on Sunday, February 18, La Pointe En Mouvement holds its final pre-Carnival parade at sunset, with a musical pause in front of La Cantina on the waterfront in Gustavia. The theme for this Sunday's costumes is Maasai. Things continue to heat up on Monday, February 19, with an early evening parade starting at 6pm in pajamas as the revelers prepare for the grand parade on Fat Tuesday — Mardi Gras— February 20. Numerous groups are expected to participate in the big Carnival event, including Rum and Ginger (in Brazilian-inspired costumes) and the rock band of the year where if you look closely you'll find Andy Hall from The Hideaway, dentist David Grodberg, and friends lurking under the wigs and sunglasses. The events wind down on February 21— Ash Wednesday— with a march through the streets of Gustavia, starting at 7pm, from The Select to Shell Beach for



the burning of Vaval, the Carnival King, signifying the end of the revelry and the start of the march through the streets of Gustavia, starting at 7pm, from The Select to Shell Beach for

HANDMADE JEWELRY
les artisans
ST BARTH
PAINTINGS ART GALLERY

COLLECTION 2007
 RUE DU ROI OSCAR II - GUSTAVIA
 les.artisans@wanadoo.fr
 Tel./fax : 05 90 27 50 40

Le Taino

Discover a world of exotic flavors



From Tuesday to Saturday
Live piano concert
Phil Nardonne,
pianiste chanteur

infos and resa. : 05 90 27 63 63



Le Christopher
ST BARTH

Le Taino – Restaurant Bar Lounge – Pointe Milou – Reservations : 05 90 27 63 63

Carte servie à partir de 19h – Menu available from 7pm

Fine Dining In Saline

A few years ago—seven to be exact—a new restaurant opened in Saint Barth: Esprit Saline, an open, airy space nestled in a lush tropical garden alongside the salt flats in Saline. The 80-seat restaurant is furnished with teak from Bali for a casual ambiance.

The partners had all worked in other island restaurants and were anxious to have a place of their own. One of the partners, Jean-Charles Guy is also the top chef, who came with seven years of working at Maya's under his belt—his current partner is Guillaume Hen-

nequin. “Our menu changes every day,” says the chef, who has lived in St Barth since 1994, shortly after the birth of his son, who is now 12 years old. “I was born in a kitchen,” he says, pointing out that his parents had a restaurant in Sete in the South of France. “My mother went back to work three days after I was born and I slept in the kitchen in a dish pan.”

Jean-Charles Guy is passionate about food and about using only the highest quality ingredients, which he describes as “expensive but important.” His cuisine is also light and healthy. “I use no



Left to right: sommelier François Lecronier and chef Jean-Charles Guy at Esprit Saline

cream or heavy ingredients, and like to make dishes in keeping with the warm climate of the island,” he points out. “I use a lot of good olive oil from Italy and bouillons.” Jean-Charles also avoids phrases that sound too much like



marketing tools. “I don’t like to describe my cooking as fusion, but I am inspired by cuisine from all over the world. African. Caribbean. Asian. I am planning a trip to Morocco and have been including a lot of Moroccan dishes on the menu.” His daily menu always includes four appetizers—including a soup (perhaps fish soup drawn from his home in the South of France) and a salad — plus four main courses with fish, seafood, chicken and beef, but no pork in consideration of dietary restrictions. Shrimp might be flambéed with old rum Créole style, while local fish can be served with a pesto sauce,

and chicken is often flavored with lemon grass. “We even make our own mix of spices,” says Jean-Charles, who notes that the cuisine at Esprit Saline might be “light” but you will not leave hungry. “We believe in both quantity and quality,” he says. This is also evident in the wine list supervised by François Lecronier, the restaurant’s sommelier, who is as passionate about wine as Jean-Charles is about food. The desserts are from the classic French repertory, from Tart Tatin to the ever-popular profiteroles, or the daily special such as a soft-chocolate tart. “Many countries are represented on the menu,” says Jean-Charles. “One of our guests said it’s like traveling around the world when you eat at Esprit Saline.”

THE BEST WAY TO BE CONNECTED

Centre @lizes

since 1997
Cyber café

INTERNET – PHONE – FAX SERVICES

Monday to Saturday (non stop)

8.30 am – 7.30 pm

Sunday & holidays

3.00 pm – 7.30 pm

CELLULAR RENTAL – LAPTOP RENTAL

PUBLIC PHONE PREPAID PHONE CARD

COPIES - WEBCAM – TCHAT - SCAN

SEND & RECEIVE FAX



Immeuble Chamade – First floor (in front of Carat)
Tel : 05 90 29 89 89 – Fax : 05 90 29 81 10

10,000 RESIDENTS IN SAINT BARTH?

The number of homes counted in St Barth last fall determined that there are approximately 4,400 dwellings (houses and apartments combined) on the island. Compared to 3,465 counted in 1999, that represents an increase of 27% in the space of seven years. However, this increase is less than the 40% increase marked from 1990-1999. By extrapolation, if one applies the 27% increase in housing to the size of the population, there would be slightly more than 8,700 residents on the island. But by the end of 2003, an estimate based on numbers provided by the

municipal police and the registry office indicated there were already close to 8,800 people living on the island. This represents an increase of 28% (and an average of 5.6% annually) compared to the census taken in March 1999, which counted 6,852 residents in Saint-Barth. If one applies the figure of a 5.6% annual increase, the population will have exceeded 10,000 people in 2007—or an increase of 45% since 1999. Compared to the increase in the number of dwellings built during the same period, it is easy to understand why there is such a shortage of housing at the present time.

Measuring The Air Quality

FIFTY TUBES TO DETERMINE THE LEVEL OF NITROGEN DIOXIDE

At the end of February, Gwad'Air will install 50 small tubes as part of an ongoing campaign to measure the air quality in Saint Barth. These tubes, designed to measure the quantity of nitrogen dioxide (NO₂) in the air, will be installed in various spots across the island where there is a lot of traffic—such as the industrial zone in Public. With cartridges of active carbon to trap the toxic gas created primarily by combustion from automobiles and industrial installations, these tubes will be in place for 15 days before being collected for analysis. A second campaign to measure nitrogen dioxide will take place shortly thereafter, plus two other during the summer. Aside from being an oxidant, NO₂ is also known to cause bronchial irritation. It also has negative effects on the environment: NO₂ contributes to acid rain and aids in the formation of ozone in the lower atmosphere, thereby augmenting the greenhouse effect.

St. Barth Music Festival: Nothing But Good Notes!

Michèle Viale is passionate about classical music. She wouldn't miss the St. Barth Music Festival for anything in the world, and this year she says it was full of nothing but "good notes," a play on words in French where school grades are also "notes." Her tribute is as follows:

"For some time I have been hearing "has been" kind of reflections, such as 'Saint Barth isn't what it used to be...' And yet, the St. Barth Music Festival just completed a wonderful 23rd edition this year, which is quite a milestone, an entire generation. Residents and tourists (many who come for the festival every year), as well as artists, had other thoughts: "Yes, it's as great as ever— Once again a marvelous festival— How the island is so beautiful and so welcoming—etc." Bravo, as this is a cultural event that St. Barth can be

proud of, and it was in fact as good as ever. So there is hope, a lot of hope in the form of this festival... What's more, this year, Frances DeBroff and her committee gave us an example of perseverance and boldness. Perseverance in the organization of the festival and the quality of the artists, boldness in their choices:

— The rock concert at Zion Garden with the band NYCO from Chicago: that was daring!
— The Brazilian concerto for trombone and orchestra composed by James Stephenson and performed here as a world premiere: that was daring!
— The opera, *I Pagliacci*, less known to the public at large, yet NO ONE was

caught yawning, in fact it was just the opposite: that was daring!
I had the chance (accessible to everyone in Saint Barth) to chat with some of the extremely talented musicians who like to come back to the festival. Eric Ruske (French horn) told me how much he enjoyed playing in Saint Barth, for us: "I feel here that I play for a community, that I am part of the audience, no matter who pays or not, music can go out through doors and windows to reach everyone. You cannot imagine how happy we are to be here and give you our music". When I heard that, I can assure you, that made me HAPPY! Yes, the stars of the dance couldn't make it to the festival this year, but the musicians were brilliant, note after note!
Until next year, for a Saint Barth that will always be... SAINT BARTH!"



The cast of I Pagliacci at the St. Barth Music Festival, featuring (left to right) David Small, Anthony DiPaolo, Walter MacNeil, Jane Thorngren, maestro Richard Buckley, and Grant Youngblood.

SCENE IN ST BARTH



1. Linda and Linda singing at Le Select

2. Herve, Dean, PapaGuyo, Sophie, and Krissie at La Plage

3. A young drummer at Carnival practice

4. Patou and the great waiters at Caviar Island

5. Manu Bosio With "Cactus", a oil on canvans, at Porta 34 gallery

6. Janute Booth & Leith Adams at Caviar Island

7. Alain Le Chatelier's bedroom on exhibit at Les Artisans

8. Patricia and Jennifer at Le Select



Photos : Rosemond Gréaux

TOUJOURS... CONNECTÉ !
STAY CONNECTED
www.stbartstalk.com
 Forum where you can share your experience

Villa La Belle Aurore Exclusive villa in Domaine de Mont Jean available May1st – December 15th, 2007 (7.5 months)

2 bedrooms, 2 bathrooms, large private pool view over ocean, private beach access, furnished French Sat TV, High speed internet connection,
 6600 € / month plus utilities and services

Contact: villabelleaurore@earthlink.net
 Phone Owner NYC, USA 1-646-495-1686
 Concierge on St. Barthelemy (0) 690-227-435
www.stbarth.net/lba

CARRÉ D'OR
GUSTAVIA
0590 52 46 11



CAVIAR
Island

NEW SPECIALTY ITEMS
ON THE MENU AND TO GO
*Caviar, truffles, smoked salmon,
pasta, risottos, etc.*

Our regular menu of nibbles, plus holiday treats

CELEBRATE CARNIVAL AT CAVIAR ISLAND

TUESDAY, FEBRUARY 20 OPEN ALL DAY !

Lunch menu : 16 € - Daily special, one drink, and coffee

After-Carnival Sandwiches : 5 €

Plus a full bar with planter's punch and a variety of cocktails
Following the Carnival Parade

MUSIC WITH DJ PATRIS GERO, COSTUMES AND FUN !!

THE HEART OF MARDI GRAS IN SAINT BARTH !

At your service

TENNIS OLIVIER

Tennis instructor
New tennis court



Speak English, Spanish & French

06 90 433 133 or 05 90 523 775
zitoun.34@wanadoo.fr

8	5	6	9	1	7	9	2	3	4	1	7	9	2	3	4	1	7	9
2	3	4	1	7	9	2	3	4	1	7	9	2	3	4	1	7	9	2
6	1	7	5	8	3	9	4	2	8	9	5	4	6	2	1	7	3	6
8	9	5	4	6	2	1	7	3	1	7	9	8	3	6	5	2	4	8
1	7	9	8	3	6	5	2	4	3	6	2	9	4	5	7	8	1	3
5	4	8	7	2	1	3	9	6	5	4	8	7	2	1	3	9	6	5
4	5	6	2	1	7	8	3	9	7	2	1	3	9	8	4	6	5	7
7	2	1	3	9	8	4	6	5	9	8	3	6	5	4	2	1	7	3
9	8	3	6	5	4	2	1	7	3	6	5	4	2	1	7	3	6	5

Solution

Check the solutions to the Sudoku

Local Weather

Friday



Scattered Clouds.
High: 82° F. / 28° C.
Wind East 17 mph / 28 km/h
Night : Scattered Clouds
Low: 78° F. / 26° C.
Wind East 13 mph / 21 km/h

Sunday



Chance of Rain
High: 82° F. / 28° C.
Wind East 15 mph / 25km/h
Night : Scattered Clouds.
Low: 75° F. / 24° C.
Wind ENE 15 mph/25km/h

Saturday



Scattered Clouds.
High: 82° F. / 28° C
Wind East 11 mph. / 18 km/h.
Night : Scattered Clouds.
Low: 75° F. / 24° C.
Wind East 15 mph / 25 km/h

Monday



Scattered Clouds.
High: 80° F. / 27° C
Wind East 13 mph /21km/h
Night : Scattered Clouds
Low: 73° F. / 23° C.
Wind NE 11mph/18 km/h

Puzzle Star

There's no math involved. The grid has numbers, but nothing has to add up to anything else. You solve the puzzle with reasoning and logic. It's fun. It's challenging. It's addictive!"Fill in the grid so that every row, every column, and every 3x3 box contains the digits 1 through 9."That's all there is to it.

	8	3		5				
7								
						8	3	9
5			7	2			9	
	6		9	4				1
1			8	3				4
								3
6	1	7						
			1			6	5	

www.sudokustar.fr

Driving in St Barths

ROUND-ABOUT AT LA TOURMENTE

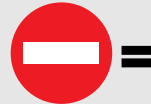


The traffic circle at La Tourmente (the top of the hill near the airport) has altered the traffic patterns for who has the right-of-way. Now, vehicles already engaged in the traffic circle have priority. Below is a small diagram to help you figure out what to do.

FOR YOUR INFORMATION



YIELD :
You do not have the right of way



DO NOT ENTER

Ashtrays on beaches

Founded in 1996, SubProtect is a non-profit organization dedicated to the protection of the environment and the underwater sea beds. Last year, they provide "Ashtrays on the Beaches." The idea is to provide the installation of cans-as-ashtrays at the entrance to the beaches so that smokers can use the cans to collect their cigarette butts. 14 of the island's 22 beaches will be outfitted.



Feel free to use them to help us keeping Saint-Barth clean!

Classified

SIBARTH
REAL ESTATE

1 acre of land gently sloping with a pleasant view over the country and the sea. A precedent condition regarding the granting of a building permit is accepted by the owners.

Exclusive listing 1 800 000 €

1/4 acre gently sloping with an easy access to St Jean including a building permit for a 3 bedroom villa. Beautiful view over the ocean.

1 650 000 €

Tel. : 05 90 29 88 91
www.sibarth.com

Rental

Share in Vitet available as of February 15. House with terrace, garden, Jacuzzi, parking. Bedroom with bathroom. 1000 euros per month including EDF, telephone, water, French satellite TV, and WiFi. Non-smokers only. Call 05 90 51 49 09 or travel8188@yahoo.com

Exchange beautiful villa near Aix en Provence (5/10 min) for January (or February) and August : 2 bedroom 2 bathroom and 2 single bed , 1 spa and garden. Call for appointment 05 90 29 22 82 or mail to marc.lacotte@free.fr

Studio with ocean view, kitchen, shower room, terrace. Available March 28th- Dec. 15th, for extended term offered furnished for maximum of 2 persons. No children No pets 2300 Euros per month inclusive of EDF, EDU. Contact:villalabelleaurore@earthlink.net Phone Owner NYC, USA 1-646-495-1686 - Concierge on St. Barth (0) 690 227 435

Real Estate

For sale, a brand new 2 bedroom and 1 bath villa set in the peaceful valley of Saline and

within 10 mn walk to the Saline Beach. The lush tropical surroundings offer a delightful setting for true island living. Contact St. Barth Property/ Sotheby's International Realty : 0590 29 75 05

To sell of exclusiveness : Property in St Jean Land 0,75 acre, villa with pool, living-kitchen full equiped, terrace, 3beds, 3 bath, Fitness room Contact CMI at 05 90 27 80 88 or claudine.mora@wanadoo.fr

Villa w/ sea view 2 bedrooms, pool Nice natural area, 2 min walking from the beach Price: € 3,400,000 Contact: 0690 34 28 51 or sprimbarth@yahoo.fr

St Martin Property including a 750m2 seven room villa and a studio, tropical gardens and sea view, swimming pool, cistern, garage and 4000m2 of land. Price: € 1.500.000 Contact us: sprimbarth@yahoo.fr or 0690 34 28 51

For sale, 3 bedroom, 4 bath villa tucked into the hillside of Flamands with wonderful view.

This property offer an exceptional rental history. Beautiful furnished and meticulous maintain. Contact St. Barth Property/Sotheby's International Realty : 0590 29 75 05

For sale, 2 bedroom, 2 bath, beautiful decorated hillside villa is set in the heights of desirable Pointe Milou with sensational western views. 2 equal bedrooms are separated for privacy and each offers an ensuite bath. Contact St. Barth Property/ Sotheby's International Realty : 0590 29 75 05

Land

Land in Flamand, surface 1/3 of acre with viability (power, water, tel) 1,050,000 euros. Contact CMI 05 90. 27.80.88

Artfully Uniting Extraordinary Properties with Extraordinary Lives

Le réseau mondial des propriétés d'exception



Espace Centenaire - Gustavia - 0590 29 75 05 - In US: 1 508 528 7727
sales.stbarth@sothebysrealty.com - www.sothebysrealty-stbarth.com

Emergency numbers

<u>Shipping rescue</u>	05 96 70 92 92
<u>Gendarmerie</u>	05 90 27 11 70
<u>PAF / airport & port police</u>	05 90 29 76 76
<u>Hospital</u>	05 90 27 60 35
<u>Fire dept.</u>	18 / 05 90 27 66 13
<u>Doctor on duty</u>	05 90 27 76 03
<u>Pharmacy</u>	Aéroport 05 90 27 66 61
	Gustavia 05 90 27 61 82
	Saint Jean 05 90 29 02 12

Useful numbers

<u>Tourism office</u>	05 90 27 87 27
<u>Harbour</u>	05 90 27 66 97
<u>Boat company</u>	Voyager 05 90 87 10 68
	Rapid Explorer 05 90 27 60 33
<u>Airlines company</u>	Winair 05 90 27 61 01
	St-Barth Commuter 05 90 27 54 54
	Air Caraïbes 05 90 27 71 90
	American Airlines 00 599 54 52040
<u>Taxis</u>	Gustavia 05 90 27 66 31
	Saint-Jean 05 90 27 75 81
<u>St Barth Shuttle (Bus Service)</u>	05 90 29 44 19
<u>Town Hall</u>	05 90 29 80 40
<u>EDF</u> (electricity company office)	05 90 29 80 81
<u>Water system</u>	05 90 27 60 33
<u>Post office</u>	Gustavia 05 90 27 62 00
<u>Marine Reserve</u>	06 90 31 70 73
<u>Catholic church</u>	Sunday 8:30am Gustavia 05 90 27 95 38
<u>Anglican church</u>	Sunday 9am. 05 90 29 74 63
<u>Evangelical church</u>	St Barth Beach Hotel Sunday 9am

St Barth WEEKLY

Published by "Le Journal de Saint-Barth" ISSN-1766-9278

Ph. : 05.90.27.65.19 Fax : 05.90.27.91.60

email: stbarthweekly@wanadoo.fr www.journaldesaintbarth.com

Director & layout : Avigaël Haddad Chief Editor : Pierrette Guiraute,

Translation : Ellen Lampert Greaux, Photographe : Rosemond Greaux

Impression : Daily Herald

Bartolomeo



Gourmet and Lounge Restaurant



Hôtel Guanahani & Spa

SAINT BARTHÉLEMY

ANSE DE GRAND CUL DE SAC RESERVATIONS : 05 90 52 66 60