

Loreto Bay Founders Neighborhood #241 Survival Guide:

The Airport is located 7 km North of Loreto Bay. When you arrive you can either make arrangements to rent a car at the Airport or you can take a taxi from the airport to the Town of Loreto, located 3 km to the North, where you can rent a car from Alamo. If you are not ready to rent a car, you can take a taxi from the airport to Loreto Bay and our house for approximately \$20.

If you decide to drive to Loreto Bay from the Airport you will want to follow the main highway South (left off the airport road.) The turnoff for Loreto Bay is about 100 yards past Highway Marker KM108 and about four hundred yards past a sign with huge numbers 066 on it. **Ignore the first turnoff that says Nopolo and Loreto Bay and which has a big red sculpture.**

Just bear left and drive in, take the turnaround to the left and park. Our house is on the south end of Loreto Bay. Walk north to the offices of Bahia Property Management located on the Paseo (the main boulevard) #305-C (on the West side across from a large 4 story unfinished structure). Ask for Ethel Valle. Identify yourself as renting Founders #241 and they will provide you with card keys. Take a stroll back south along the Paseo, on the beach side (the east side) and when you get to Calle Collins (clearly marked on the building on the corner) turn left and then left again at the first lane. Walk a couple houses in to 241, located on your right.

Our House:

The following is a list of various functional aspects of the house which will help you get the most out of your visit. Please read through the following pages and familiarize yourself with them.

1. The Fountain: When you arrive you can choose to fill the fountain, if you want to use it. It makes a nice sound and looks great, especially at night, but does require a little work.
There is a hose to fill the well to approx. 6 inches from the top. Only then can you turn on the fountain by flipping the switch on the left wall of the fountain area. There is also a switch to turn on the fountain lights, which look great at night.
Please turn off fountain and lights at night.
2. The Washer Dryer: These are located in the other outside closet. Please use the drying rack located inside the first closet to help save on electricity and for a quick dry of towels and swimsuits! You can also use the rope in the kitchen junk drawer to string a clothes line on the second level deck railing. **(electric rates in the Baja are about 4x what we are used to in the Pacific NW)**
3. The Safe: There is a combination safe located below the left hand sink in the downstairs bathroom. Simply enter the code while holding the doors closed, and the door will lock. Use the same code to unlock the safe. You can use it for passports, cash, etc.

4. TV and Music: **First things first: turn on the power by flipping the switch on the power cord located inside the entertainment armoire.** The TV/ DVD plays DVDs & CD's and an mp3 player can connect to the 1/8" jack on the receiver. To listen to a movie or play a music CD, set the receiver to Video 2 (color coded with a white dot on the control panel. To listen to an iPod, plug the player into the 1/8" jack and set the receiver to Video 3 (color coded with a yellow dot on the control panel).
When you leave, please be sure to turn off the power to all the entertainment stuff by flipping the switch on the power strip.
5. Dusty Feet: One of the hassles of living in Loreto Bay is dusty feet. The tub in the second floor bathroom is a great way to clean your feet before hopping into bed each night! Just run the water into the tub and scrub the day's dirt from your tootsies! Try it, you will love it.
6. Drinking Water: Although the water supply is considered safe we have elected to install an additional filter which should provide a supply of good tasting drinking water. You can also use this water to refill water bottles. This spigot is located on the right hand side of the kitchen sink. Fill a pitcher and keep one in the bathroom for brushing teeth.
7. Snorkeling and Biking: We have a supply of masks, fins, and snorkels in the outdoor closet for your use. You can find delicious snorkeling off the rocks at Punto Nopolo, that big rock you see to the right end of the Bay. Please clean with fresh water after each use, dry completely, and store in the closet when you leave. We also have two bikes for your use. **Pump up the tires to around 40 lbs. of pressure.** They are great for cruising all over the place. We love biking all over Loreto Bay - the gardens and plazas throughout the Village are all worth seeing, either by walking or biking.
8. General Questions: There are three places to get your questions answered, all located on the Paseo. One is at the offices of Dorado Loreto Real Estate, across from the Inn and next to the General Store. They are our Property Managers, and they can help you with all issues regarding our home and its use. The next is at the Community Center, (across from the large four story unfinished building) where you can chat it up with local Gringos. Last, the Associa Security Office located right next door to the Community Center at #349 on the Paseo, where you picked up your keys.
9. Wireless Internet: Next to the Security Office you will find the Community Center, which houses a book library and wireless internet, for free. You can do what you do on the Internet there for as long as you like, either inside or outside on the benches. You also might get wireless connectivity at the General Store near the Inn, or at the top of our viewing tower. We did on our last trip. It wasn't a great connection, but was good enough for e-mail.
10. Air Conditioners: Each bedroom and the living room have wall mounted air conditioners. These are operated by remote controls found in night stand drawers

and the second kitchen drawer facing you as you walk in the house. These houses are designed to be cool without using A/C-open doors and windows for fresh air.

11. Lighting: You can dim the lights in the dining room-just locate the **tiny** dimmer switch on the right side of the on/off switch. The switch for the garden lights is located in the outdoor closet.
12. Follow the Sun: Best place for coffee and sunshine in the morning-the upper viewing tower. Best place for afternoon sun-the mid level deck, with hammock. Best place for evening sun-the lower garden. Reverse for shade.

Local Amenities:

13. General Store: There is a general store in our Village which sells a little bit of everything, including fresh produce, meats and cheese, beans and rice, tortillas, ice, beer, snacks etc. It is located on the Paseo across from the Inn at Loreto Bay, just south of the Turnaround from where you drive in to Loreto Bay. We encourage you to patronize this store-it is a great community resource.
14. The Inn at Loreto Bay: At the same location just described you will find the Inn at Loreto Bay. It is a full service hotel, with great food, drinks, hotel pools (with swim up bar) and lounge furniture, beach palapas and rental services for just about all non-motorized water sports. The hotel's amenities are at your disposal (but bring your own towels from the house). You can go to the registration desk and open an account at the beginning of your stay –mention you are staying in the Founders Neighborhood at #241- and charge all meals and drinks for your stay against your personal credit card and then pay once at the end. You can also set up a rental car pickup.
15. Community Pool: If you prefer to swim in a salt water pool, find the Community Swimming Pool located on the golf course side of the Paseo, behind the offices of Dorado Loreto Real Estate (our property managers). After leaving our house and finding the Paseo, it is essentially kiddy corner to the left. Honestly, a two minute walk from our house-45 seconds on the bikes.
16. The Sunday "Farmer's Market": Located in the town of Loreto. This is a must see event. Everything from fresh beef (some cut from the hanging cow), fruit and vegetables, to new and used sneakers, tools, etc. Normally the fruit and vegetables are much better than those you will find in the supermercado and the prices are usually much less. Located in an arroyo just south of town, this weekend event draws hundreds of people.
17. The Golf Course: Play a beautiful and challenging golf course which is never crowded. You can rent clubs and carts. Green fees are \$70 for 18, \$40 for 9 holes.

Restaurants: Here is a list of our favorites, so far.

1. **The Inn At Loreto Bay:** A great choice for an easy breakfast, ceviche or plate of enchiladas and beer during a day at the beach, or a very nice evening meal, including excellent buffet dinners served with white tablecloth and located on the beach. The prices are quite fair. When we ate here in November '10 the buffet dinner was \$10.
2. For Seafood.. **Islas** Moderately priced, but the seafood is just fantastic. Always the freshest catch and prepared simply, but deliciously. Good choice of beers and wines. This place is located on the Malecon (the oceanfront boardwalk) in downtown Loreto. Just drive all the way through town on the main street. When you reach the sea and can't go much further, turn left and go just a few blocks. Restaurant is on your left on a corner.
3. For General Fare... **Giggling Dolphin** Inexpensive and good food, including seafood, but also including more general fare for all tastes. Also has a unique bicycle mixer to make your own margaritas. A fun place. Located on the main road going out of town called Benito Juarez perhaps four or five blocks inland from the Malecon.
4. For a unique and romantic experience and travel adventure **La Picazon** Excellent food, service and view! This restaurant serves perhaps the best food in Loreto. The seafood is fresh, lovingly prepared, and gourmet. The hosts are warm, friendly people with much experience in the service and restaurant business. Pretty expensive for Loreto.
La Picazon on a dirt road which is very passable. Go the Malecon and follow it as far as you can, taking a few bends in the road but always heading North, until you hit the dirt road. Keep on going, even though you think you must be lost. You can't be-it is the only road there is! It is located 6 km north of Loreto. It is located on the beach with a beautiful view of Coronado Island. Best to go while there is good light! You must be brave to get there, but it is worth it!
5. For a taste of how the locals eat **Super Burro:** Hours of operation vary, but evenings are the best. One order is enough to normally feed 2 people but it is cheap enough to splurge. Pig out! Each table is given a huge platter of salsas and other goodies to adorn whatever basic dish you order. A great place for serious carnivores but for vegetarians, Dave recommends the stuffed potato. They must import these giants.
Located on a small dirt road just to the right of the first (and currently only) stop light in Loreto. You may need help spotting it, but don't give up-it's worth it.
6. For a great breakfast or burger **Del Borracho** This "saloon" owned by biker Mike has a good selection of burgers, salads and steaks. No frills here. The Sunday Brunch with a couple of Bloody Mary's is the best there is. Lunch on most any day has specials. Great for eating the day you fly, in either direction.
Located near the airport, between Loreto Bay and the town of Loreto, take the San Javier turnoff to the mountain side of Highway 1 and go about a quarter mile west.
7. For Jimmy Buffet style fare right on the beach, go to Vista Del Mar Café, (known locally as **The Clam Shack**) and located approx. 5 KM South of Loreto Bay-just

head down the Highway (away from town) and look for the shack on the beach. Very affordable fish tacos, clams and cerveza. Follow the highway to Puerto Escondido to visit a beautiful port.

7. **Buying Groceries:** We often start a trip at Mercado Juarez, near the first traffic circle



on the main street Calle Benito Juarez.

Over the past several years this shop has grown in inventory and quality. It often has the best vegetables in town, and delicacies like fresh mushrooms, field grown strawberries (they actually taste like strawberries and are red inside!) and grape tomatoes are available. On a recent visit, I was impressed to see a line up of 10 people at the meat counter - not only a good indication of quality but also freshness and price. Salted butter is almost always available as are many other dairy products. Most other staples are also available here, but other places are better.



Next stop down Benito Juarez is the Dali Deli. Sometimes it is better to shop here last, since the prices are very expensive, but the goods are great. When this young couple from the mainland opened in their original tiny location, a couple of years ago, they were supplying mainly the restaurant market. But quick to see the potential of the ex-pat market, they began to cater to North American tastes for prime quality frozen meats and a growing dairy and deli section, plus the recent addition of herbs and spices.



A little farther down Juarez on the right is one of many tortillarias, but we often stop here for fresh tortillas (bet you saw that one coming) preferring them to the store-bought ones, that are also often made locally and probably are only a day or so old.

Just before you turn off Juarez onto Francisco Madero, you pass the Fruiteria. A couple of years ago this was one of the few places to buy fruits and vegetables and it has recently tidied up and reorganized. But now we usually only stop if something is proving elusive at our regular stops as the quality and quantity of items has decreased. Are you now beginning to see where the idea of shopping vs hunting and gathering develops?

Before you turn right on Madero, if you look left you should be able to see a big two story yellow building a couple of blocks away (which I didn't take a picture of). That building has a bakery on the main floor and a pizzeria upstairs. We haven't had much from the bakery except for boillos (the ubiquitous torpedo shaped buns) but they have a lot of big decorated cakes in a cooler for special occasions.



Just a few doors from the corner of Juarez after turning right onto Madero is La Michoacana; one of the best Ice Cream shops in town . La Michoacana has a great selection of housemade ice cream and an amazing display of popsicles and ice cream bars..

Leaving the square, Madero jogs a bit and crosses Hidalgo (the eastern continuation of Salvatierra, the main street) and continues south to the



big arroyo near Zaragosa, where the Sunday market is held. On the left, about halfway between Hidalgo and the arroyo is a smallish "super mercado" called Chuco's. Chuco's has a bright purple and yellow storefront, and is conveniently located across the street from Chuco's Hardware and Chuco's Disco. The market, while smaller than some, is very neat and tidy, with well stocked shelves of canned foods, dry goods, cleaning supplies and household staples. They have a small selection of refrigerated produce and dairy, of course beer and soft drinks and a small gift and notion selection with some good toiletry items. All in all a nice little store to check out, with very pleasant shop keepers. Across the street, Chuco's hardware is one of the best in town, well stocked and organized, but I can't vouch for the Disco, never having gone.

If you do a U-turn in front of Chuco's and go back to Hidalgo and turn left we



are on the homestretch of our shopping excursion. In case you're a bit thirsty after all this shopping, watch out for Cactus, a couple of blocks up on your left. Conveniently situated behind a medium sized cactus in the middle of the sidewalk, you can't miss it! This is the biggest liquor store in town, with the best wine selection (not great, just the best), a respectable liquor selection with, not surprisingly, a great choice of TEQUILA! There is a wall of beer coolers, and, like most other places, they will offer to pack your cold beer in a plastic bag filled with free ice, the original Baja cooler to go!

Past the next corner, (watch the traffic light, currently the only functioning



one in town) on your right is El Pescador, the big kahuna of grocery stores in Loreto, which has recently freshened up the exterior with a coat of paint, a new sign and new doors. Now bigger is not always better, although I must say Pescador has improved dramatically since we were first here 5 years ago. The vegetables are fresher and the selection is better, the meat counter is much improved in appearance (and smell) again with more selection of fresher, better butchered meats. Due to the size of the store, they have the largest selection of all the regular shelf products that I have noted elsewhere and the biggest frozen food section in town where you can (sometimes) find french fries, good ice cream, neat little potato patties (with corn and peppers that fry up into a tasty side dish) along with a varying selection of other frozen products. There is also a second freezer in the corner by the produce counter with seafoods and other entrees. While you're shopping, you may be able to have your car windshield washed by the "squeegee guy" who patrols the parking lot, if you make eye contact with him when you park your car, you will return to a clearer view of the future (through your windshield) for a 10 peso tip, 20 if you want all the windows done.



Just a little bit farther west down the block on the same side as Pescador, watch out for Mariscos El Cora. This is a reliable source for frozen shrimp, scallops and a varying selection of other seafood. It looks sort of like a house with a palm palapa roof and they serve prepared seafood at a few tables in front.

A little farther west, this time on the left, is Panaderia



Vienesa, a decent little bakery for boillos and occasionally mexican style squares (or triangles). We have had really good hamburger buns from here a couple of times, but most of the time they don't have them and we have no choice but the dreaded Bimbo. Now you understand the significance of my homebaked bread (see "Raking & Baking" posted back in November).

Last stop before you leave town is Los Bartolillos, which is, without a doubt, the



busiest grocery store in town, primarily catering to the local Mexicano clientele. This place too has undergone a considerable transformation in the last year or so, including an expansion and exterior paint job but, as you can see from the picture, the second floor is still in the planning stage. The vegetable section is not as good as some places, but I have heard good things about the newly renovated meat counter, and if line-ups are a good sign (and they are) we probably should check it out more often. They deal in a lot of bulk food here, beans, rice, & pastas, with fewer prepared foods and I'm sure a lot of the appeal to the local clientele is lower prices on these basics. If you missed buying a bag of oranges at the market, there is often a truck parked outside here selling them on the street.

All of these stores are probably familiar to most Home Owners in Loreto Bay, but I have a tip to pass on for an excellent out-of-the-way fish monger. Given Loreto's history as a fishing village, finding fresh fish is not as easy for us ex-pats as one might expect. Driving around the side streets, you do occasionally see small signs for "pescado" but I

am sure that the local residents all have a favorite place where they buy their fish from a friend or neighbour, and have done so for years, long before these other stores were established. That is why fresh fish is noticeably absent from any of the stores I've



described.

So for my added bonus for all patient readers who have gotten this far in this weeks posting is a fishmonger, well off the beaten track of most of our regular shopping. It's called Pescaderia Jamel. To find it, head north on the highway past the cemetery and just after the old Jeep displayed in the traffic circle, where a road from town merges with the highway from the right, take the next right at the corner with the Modelorama (beer store). Continue about halfway down the block and watch for a weathered sign on a chain link fence on your right. If the gate is open, so are they! Inside the yard there is a completely screened in work area where Lupita cleans and filets fresh fish for you while you wait. Excellent quality, and to be any fresher, you'd have to have caught them yourself! In addition to the "catch of the day" they also had frozen shrimp and lobster the day we were there.

Hunting and Gathering for good food is one of the unique aspects of life here, and one of the most enjoyable. The lack of "one stop shopping" is also why it can easily take half a day, once or twice a week, to keep the kitchen well stocked. But taking the time and getting pleasure from doing these routine aspects of day to day life is one of the best parts of Living Loreto.

