

BRINGING TOGETHER MARBELLA AND SOTOGRANDE

# Estepona magazine



ISSUE 22 JULY 2004





Get your chestnuts, November is here...

## CONTENTS <sup>26</sup> NOVEMBER 2004

### 04 News

A round-up of news and reviews from the area and beyond.

### 14 Column

Gwilym Rhys-Jones looks at Europe's common budget and new EU member Lithuania.

### 16 Jaén

We continue our series on travel to Andalusian cities with Jaén.

### 26 Nature

R. Lambert and Oscar Rulli return to the sea to discover the world of crustaceans.

### 34 Golf

Jo Ward reports on all the latest news during the lead-up to the Volvo Masters.

### 40 Nautical

Peter Brookes offers an introduction to the complex and intense America's Cup.

### 50 Décor

Helen O'Leary visits two great places to find furnishings and ideas for town and country.

### 60 Good Food Guide

A selection of the best restaurants in the area.

### 68 Em Wine Club

A whole day was devoted to wonderful sensory impressions at the 2<sup>nd</sup> Em Wine Fair.

### 69 Tastes of Andalucía

The Gourmet Girls are back on the road, visiting this time *Rincón de Pepe*, in old-town Estepona.

### 72 Agenda

Find out what is coming up on the cultural and entertainment front.

### 79 Classifieds

A selection of special properties.

### 82 Horoscopes

Delia Knight studies the stars and discovers what's in store for us all this month.

Estepona Magazine S.L.  
Avda. de Andalucía 42, Edificio La Espiga, 1ºB,  
29680 Estepona, Málaga  
Tel: 902 310 313-Fax: 952 798 208  
Web: [www.esteponamagazine.com](http://www.esteponamagazine.com)  
[info@esteponamagazine.com](mailto:info@esteponamagazine.com)  
[editorial@esteponamagazine.com](mailto:editorial@esteponamagazine.com)  
[sales@esteponamagazine.com](mailto:sales@esteponamagazine.com)  
[wineclub@esteponamagazine.com](mailto:wineclub@esteponamagazine.com)

Publishers: Martínez & Lacoume  
Director: Adolfo Martínez  
Editor: Jean-Fabrice Vernet  
Associate editor: Robina Lowry  
Administration: Diana Martínez  
Credit control: Andrew Muirhead  
Publicity: Jesús Arenas, Juanjo Rodríguez, Lali Montero  
Writers: R. Lambert, Terry Potter, Helen O'Leary,  
Peter Brookes, María Molina Sierra, Janet Edwards,  
Jo Ward, Gwilym Rhys-Jones, Delia Knight

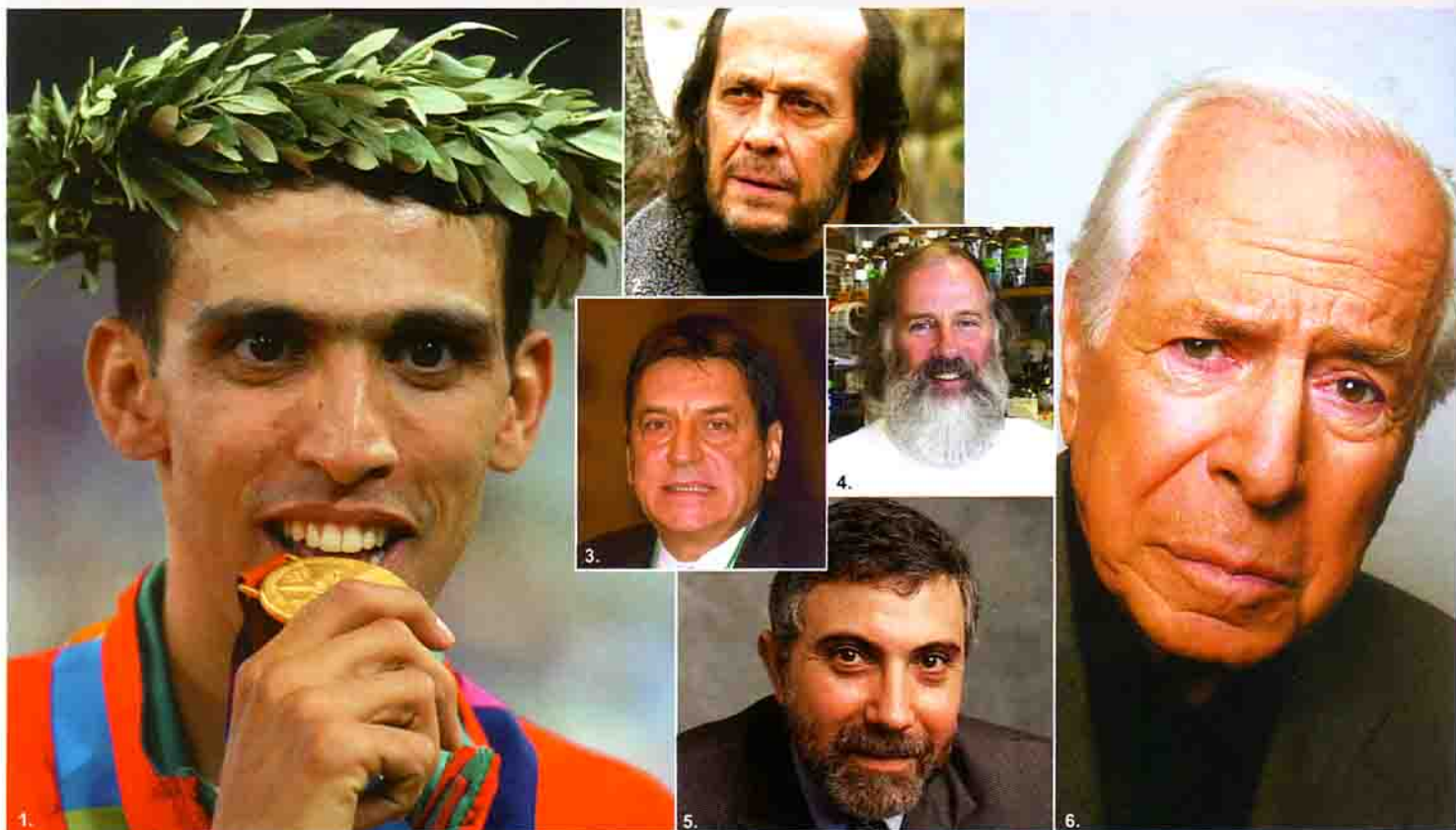
Design: [boxpublicity.com](http://boxpublicity.com)  
Art Director: Vanesa Pastor  
Designer: Candela Rulli  
Public Relations: Emma Martínez Bentley  
Front Cover: Stock Photos  
Photography: Box Publicity stock, Marc Anderson,  
Oscar Rulli, Michelle Chaplow  
Illustration: Barbara Baldin  
Printing: Litofinter, Madrid  
Distribution: Euro Distribuciones

Depósito Legal: MA-14-2001. The opinions expressed herein are not necessarily those of the publishers.  
No part of this publication may be reproduced without the prior written consent of the publishers.  
*Se prohíbe la reproducción de cualquier parte de esta publicación sin el permiso por escrito de los editores.*



## NEWS

## NOTICIAS



1. Hicham el Guerrouj, 2. Paco de Lucía, 3. Claudio Magris, 4. Tony Hunter, 5. Paul Krugman, 6. Jean Daniel

## Prizes to a spirit

The *Príncipe de Asturias* foundation once again awarded its annual prizes on 22 October. These awards have been presented each year since 1981 to foster recognition, praise, and the promotion of social, cultural, scientific, and political achievements in the quest for a better world.

The Foundation rewarded this year the work of the following personalities in the field of sports and humanism: Moroccan athlete and UNICEF goodwill ambassador Hicham El Guerrouj for his devotion to sports, society, and, especially, youth and those in need; Cádiz guitarist Paco de Lucía; the economist Paul Krugman for his contribution in laying the foundations of new theories regarding international trade and economic development; and social-democrat and humanist Jean Daniel, founder of 'Le Nouvel Observateur' and a star of the cultural left. The literature prize was awarded to Italian writer Claudio Magris, and the one for science to Spanish oncologist Joan Massagué, British Tony Hunter, as well as, from the US, Judah Folkman, Bert Vogelstein, and Robert Weinberg.

The jury this year has granted the prize for Concordance to the Pilgrimage of St James, which was deemed "a general symbol of fraternity and the backbone of European conscience", and that of International Cooperation to the European Union's scholarship and exchange programme *Erasmus*, in which over a million students from member countries have participated since 1987.

## Premios a un espíritu

La Fundación Príncipe de Asturias hizo entrega el pasado 22 de octubre de los premios que dan nombre a esta institución. Estos galardones, que se vienen concediendo desde el año 1981, pretenden servir de reconocimiento, exaltación y promoción de los valores sociales, culturales, científicos y políticos como patrimonio de la humanidad, en busca de un mundo mejor.

La Fundación ha premiado este año los valores deportivos y humanos del atleta marroquí Hicham El Guerrouj, embajador de buena voluntad de UNICEF, por su compromiso con el deporte, la sociedad, y en especial la juventud y los más necesitados; al guitarrista gaditano Paco de Lucía; al economista Paul Krugman, por contribuir a sentar las bases de la nueva teoría del comercio internacional y el desarrollo económico; y al humanista socialdemócrata Jean Daniel, fundador de 'Le Nouvel Observateur', el semanario de referencia de la izquierda cultural. En el ámbito literario se ha premiado la trayectoria del escritor italiano Claudio Magris, y en el científico, la labor que en el terreno de la investigación han realizado el oncólogo español Joan Massagué, el británico Tony Hunter y los estadounidenses Judah Folkman, Bert Vogelstein y Robert Weinberg.

El jurado de los Príncipe de Asturias ha concedido este año el premio a la Concordia al Camino de Santiago, por considerarlo "todo un símbolo de fraternidad, vertebrador de la conciencia europea", y el de Cooperación Internacional al Programa Erasmus de becas e intercambio de universitarios de la Unión Europea, en el que desde 1987 han participado más de un millón de estudiantes de los países comunitarios.



# A developing Europe

## Country by country

**"Europe has never existed. It is not the addition of national sovereignties in a conclave which creates an entity. One must genuinely create Europe."** Thus spake Jean Monnet who is looked upon as the founder of the European Community. On 1 May another ten countries joined the previous fifteen in the new Europe. Mix and match: the Eurovision Song Contest has been turned into a much-needed geography lesson.

The Union now comprises 25 countries with a combined population of 450 million. That is an awesome lot of people to fool any of the time, never mind all the time. Eight former communist bloc states were included amongst the new boys as emergent and ambitious free market economies. The combined economic might of the ten, with a population of more than 75 million, including Cyprus and Malta, is no larger than that of the Netherlands and the addition of the new countries increases the gross domestic product of the EU by a paltry five per cent.

Vibrant, however, they are. The new economies grew by 3.5% in 2003 and their growth rate is expected to be twice that of the old members. So go east, young man, to the lands of opportunity. On the other hand, European Central Bank chairman Jean-Claude Trichet recently announced that the fourth-quarter growth figures for the 12-nation euro zone had been revised upward thanks to robust exports and strengthening domestic consumption. The forecasts are that the euro countries will grow between 1.4% and 2% in 2004. No sooner had he sat down than the sewage hit the air-conditioning system in Saudi Arabia and oil went back up through \$40 a barrel. Back to the drawing board.

## Treaty by treaty

The European Union has metamorphosed from the fledgling European Coal and Steel Community established in 1952. The Single European Act was signed in Luxembourg and The Hague on 17 February 1986, and came into force on 1 July 1987. The treaty set a deadline of 1 January 1993 to establish a full internal market. Provisions to allow for the free movement of goods, people, services, and capital were made, and majority voting was extended to allow the necessary directives to be passed.

Union advocates then marched on to the Treaty of European Union, signed in the Dutch city of Maastricht on 7 February 1992. Beyond incorporating and appending the three original treaties, the new treaty also dealt with economic and monetary union. 'Maastricht' laid down the rules to govern the operation of the Commission, Parliament, Council, and Court of Justice then moved on to Common Foreign and Security policy to allow the EU to act as a whole in these areas. Justice and Home Affairs were next on the agenda to deal jointly with asylum, immigration, customs, and cross-border crime—including terrorism, drug trafficking, and fraud.

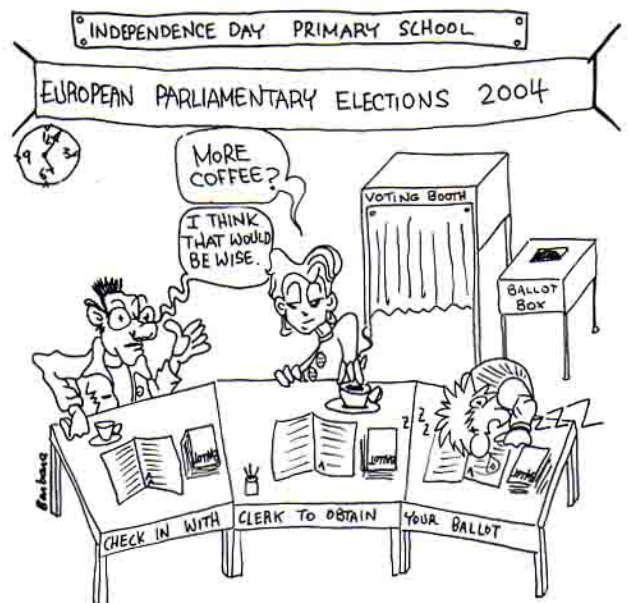
Maastricht provided the blueprint for economic and monetary union (EMU) and the introduction of the euro. Subsequently the Treaties of Amsterdam in 1999 and Nice in 2000 sorted out a number of operational and institutional issues, extending majority voting over unanimity in certain areas and streamlining European institutions in preparation for enlargement.

## But who cares?

Yet this year's European Parliament elections gripped the public's *apathy* as never before. Senior politicians across Europe voiced dismay at the low turnout and large gains for opposition parties. Although many Europeans like the idea of a united Europe, it has always been tricky to persuade people to put their hats and coats on and trot down to the voting booth and vote for something they like. What seems to stimulate people is the idea of voting against something they do not like.

Governing parties in Germany, France, and Poland suffered heavy losses and *eurosceptical* parties reaped the benefits. Overall turnout sank to 45.3% of EU voters casting ballots whilst in the ten new member states the turnout was a pathetic 26.4%. The ruling German Social Democrats suffered their worst result in quite some time with a mere 21.5% whilst the Christian Democrats romped home with 44.5%, an ominous signal for incumbent chancellor Gerhard Schröder. Similar story for lame *canard* French President Jacques Chirac's Union for the Popular Movement, which achieved a not-so-popular 16.6%, trailing the socialists on 28.95%. In Britain the Labour and Conservative vote combined scraped 50%—another record low. The *eurosceptic* Independence Party of former Estepona resident Robert Kilroy-Silk doubled its haul of votes on 1999 to 16%, quadrupling its number of MEPs to twelve.

In Spain the governing socialists led by prime minister José Luis Rodríguez Zapatero repeated their surprise general election victory last March in the wake of the Madrid bombings but by a much narrower margin than the opinion polls had suggested. They edged out the *Partido Popular* conservatives by just two percentage points winning 25 seats against 23. Here too turnout hit a record low of 46% compared to 77% at the general election and 63% in the last European elections. A recent opinion poll by Eurobarometer indicates that 62% of Spaniards believe that membership of the EU is a "good thing", well above the average for the former 15-member EU. This is perfectly logical since Spain has benefited tremendously in receiving European *cohesion* and *structural* funds awarded over the last decade on the basis of regional need. Unsurprisingly, the Spanish have expressed reservations over the way in which acceding poorer members will themselves qualify for this type of funding. ■





## Selected sites and monuments

- Alcázar** Situated on Plaza del Arenal, the Moorish fortress of the city was built by the Almohads in the 12<sup>th</sup> century. Inside it features the *Baños Arabes* (Arab baths), the *Palacio Villavicencio* from where the best panoramas of the city can be enjoyed, and the *Capilla Santa María la Real* which retains many of the mosque's features including the *mirhab* (the Mecca-pointing prayer wall).
- Cathedral** Jerez' 18<sup>th</sup>-century cathedral has a combination of gothic and baroque features. It is situated by the Alcázar on the site of what was the town's main mosque under Moorish rule.

### Plaza de la Asunción



This square is the site of the 15<sup>th</sup>-century *mudéjar* *Iglesia de San Dionisio* as well as of the 16<sup>th</sup>-century town hall.

### Barrio de Santiago

A traditional neighbourhood considered the heart of flamenco in the city and with a large gypsy population. It features a number of period churches, the archaeological museum, and the Centro Andaluz de Flamenco museum and academy.

### Real Escuela Andaluza del Arte Ecuestre

This is a horse-training school dedicated to traditional Andalusian dressage riding. Open to the public at set times.

### Wineries



*Bodega González Byass* and *Bodega Pedro Domecq*, two of Jerez' most famous wineries (*bodegas*), are located west of the Alcázar in the town centre and offer visits at set times. One may have to book ahead to see other wineries. The tourist office has information on *bodegas* that can be visited.

### La Cartuja

15<sup>th</sup>-century Carthusian monastery with stunning unrestored period architecture. Up until a couple of years ago the monastery still housed the order's chaste and equanimous monks. Now apparently inhabited by nuns who will politely turn you away if you wander inside the church. However, the outdoor parts of the complex are opened to visitors at certain times. Perhaps worth a visit to Jerez alone in June is the walled courtyard, with its massive wooden gate, intriguing flagstone floor, and flowering bougainvillea.

### Circuito Permanente de Velocidad



Some seven kilometres from the city is one of the world's most important racing circuits, where the World Formula 1 Grand Prix and Motorcycle World Championship have both been held.

### Yeguada Hierro del Bocado



Horse lovers should visit this stud farm dedicated to the promotion of the Cartujano, an all-white type of Spanish thoroughbred.

the most glamorous in Spain. The equestrian tradition only emphasises this cachet. The World Equestrian Games held here in 2002 proved an outstanding display of dressage from its best practitioners worldwide.

## Street life and sites

And so today Jerez presents all the advantages of a small town (only 182,000 inhabitants) with the sophistication of a major cultural centre. In the town centre remarkable architecture is the norm, not the exception. Wandering through the deserted and quiet streets of the Santiago district during *siesta* and happening upon various period churches along the way is one way to feel the passage of time. Here you will find four churches dedicated to the four evangelists and situated on



Amazing architecture without fame in the SANTIAGO DISTRICT

squares of the same name: San Mateo, San Lucas, San Juan, and San Marcos. Indeed Jerez is a place of churches, and the particular feeling of each neighbourhood is established by its Christian era buildings. Don't miss the *Iglesia de San Miguel* (gothic), *Iglesia de San Dionisio* (*mudéjar*), *Iglesia de Santiago* (gothic and baroque with an exceptional belfry), and the 16<sup>th</sup> century town hall (*cabildo municipal*).

Adjacent to the church of San Mateo in the Santiago district is the *Plaza del Mercado*, which comes alive after *siesta*, often with music and song. The district is home to most of Jerez' gypsy population, as becomes evident walking through its narrow streets. This is the hotbed of flamenco within Jerez,



# Nudibranchia and planaria

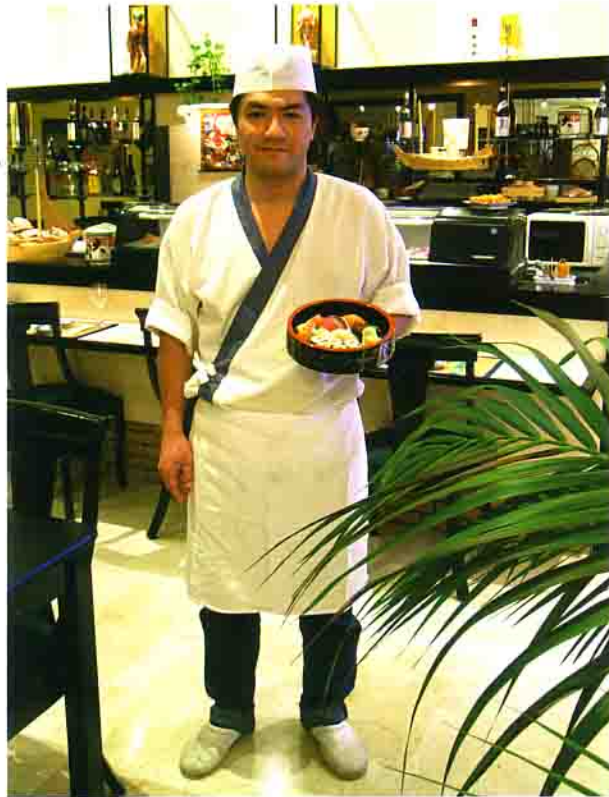
The lives and loves of seawater slugs and flatworms

*We go down to the depths again this month to marvel at the incredible world captured on film by underwater photographer Oscar Rulli. Our nature correspondent R. Lambert describes some of the countless vividly coloured species creeping and crawling along the bottom of the sea.*



# New tastes for a new season

By Patricia Caldwell



CHEF HIRONOBY YASHIRO makes delicious sushi with a smile at the Kempinski Resort Hotel's Sakura Sushi



## Spring is in the air

"In the spring a young man's fancy lightly turns to thoughts of love," said the poet Tennyson. But I bet it also turns to thoughts of food. Lighter, fresher food is what we anticipate as we throw off our sweaters and leave winter's warming stews behind. We look forward to the season's fresh fruit and vegetables. Wild asparagus with the slightly bitter taste so good when added to omelettes; young broad beans which can be chopped (pods and all) and steamed; fresh artichokes, peeled and lightly cooked; they can all be found in the street markets during April.

Strawberries are delicious and cheap at this time of the year. As they don't freeze well, indulge yourself and eat them straight away or make into jam. Apricots are also plump and plentiful now, so snap them up as they have a limited season.

Now is the time to drive into the countryside while the air is fresh and pure and before the heat of summer burns up everything. Enjoy lunch at your favourite venta (roadside restaurant) or other restaurant while admiring the fields of spring flowers and fruiting trees.

One of the bonuses of living on the Costa del Sol among so many nationalities is the diversity of restaurants. This is a fairly recent phenomenon, and for anyone interested in food it is a splendid opportunity to experiment with new ingredients and flavours. An enthusiastic cook may well be willing to share his or her knowledge and expertise with others. In this way we can

learn new techniques and try different recipes that will add fresh interest and zest to our own meals.

Chef Hironobu Yashiro at the Kempinski Hotel's Sakura Sushi bar and restaurant was kind enough to demonstrate for us some of the traditional techniques used in the preparation of two kinds of roll sushi, norimake and inside-out rolls. He takes infinite care in the preparation of his rice and raw ingredients and the cleanliness of his work surfaces. A professional makes the whole thing look very easy but when I tried it at home it was obvious that Yashiro's sure hand was the product of years of experience. Nevertheless I did my best and—with the help of Japanese products bought in the gourmet shop in El Corte Inglés—my first sushi was at least edible.

It seems to me that if you get the fundamentals right the rest will follow with practice. Start with sushi rice which must be washed as many times as necessary in cold water until it runs clear. This gets rid of the starch and ensures that it absorbs the ideal amount of water when it is cooked.

As I was only making enough for two types of sushi I cooked one cup of rice with one cup of water. Bring it quickly to the boil, cover the pan with a lid, lower the gas to a minimum and cook for 15 minutes. Switch off the gas, keep the lid on and leave for 10 minutes. All the water will be absorbed. Dampen a wooden bowl or other container before adding the cooked rice. Pour over 250ml of sushi vinegar per kilo of rice

continues >>>





Manuel Escudero, chef Alberto López, Emma Martínez Bentley, gerente Carlos Morales

# Cena de Maridaje

Restaurante El Tempranillo  
Viernes 7 de mayo 2004

Se sentía un aire de expectación en el sofisticado ambiente del Restaurante El Tempranillo, decorado con mimo recordando la era romántica de los míticos bandoleros de la Serranía de Ronda, entre los que destacó por su bravura, temeridad y notorios atropellos José María Hinojosa, alias 'El Tempranillo.'

Eran las ocho en punto de la tarde cuando Carlos Morales, nuestro anfitrión, luciendo con natural elegancia el traje de bandolero, dió la bienvenida a los primeros invitados quienes se sentaron entreteniéndola su impaciente espera con una copa del mejor fino y unas aceitunas aliñadas a la rondeña.

Los comensales hicieron acto de presencia paulatinamente, formando un grupo multinacional animado y muy comunicativo. Se intercambian cálidos saludos entre españoles, alemanes, ingleses, y franceses que se unen para disfrutar de la afición a la cultura del vino y las conversaciones pronto

derivan hacia la demostración de maridaje que Estepona Magazine Wine Club ha organizado guiada por los expertos de Cañafría.

La ubicación es inmejorable: una sala privada en un nivel independiente del restaurante El Tempranillo a la que nos conduce Carlos. La mesa impresiona amablemente, decorada con exquisito gusto y riqueza de detalles, destacando las evocativas orquídeas blancas y fucsias colocadas en el centro. Las expectativas de una noche memorable se van confirmando. En una mesa auxiliar nos muestran los avalorios típicos de un bandolero: un gorro, trabuco, bufanda...

Cuando el reloj de bolsillo de la mesa marcó las 20:30 hrs comenzamos la cena o quizás debemos referirnos a lo que siguió como "la fiesta". Manuel Escudero, experto de la noche y director del Grupo Cañafría, dió la bienvenida, explicando que una demostración de maridaje consiste en encontrar un equilibrio perfecto entre los alimentos y el vino, sin que ninguno

destaque sobre el otro. Para aquéllos que no entienden el español, Emma Martínez Bentley traduce simultáneamente los comentarios.

Tras esta breve introducción, los camareros de El Tempranillo sirven con ese aire casual de los consumados profesionales, el primero de cuatro platos que componen las entradas: un paté de atún, con nata y tomate de suave tacto en el paladar y delicados sabores. Para acompañar este plato, Em Wine Club y Cañafría han elegido el cava Gran Reserva Brut Nature (Penedés) de la bodega Agusti Torello. El maridaje es perfecto, con los dos productos complementándose armoniosamente.

Como segundo plato se sirve una ensalada de palmitos y endibias con salsa de Roquefort. En este plato destacan los sabores amargos que el Rosado Cabernet Sauvignon (Pla de Bages) de las Bodegas Ramón Roqueta complementa a la perfección por su aroma y sabor afrutado. Este maridaje sorprende a los asistentes, que intercambian comentarios y opiniones



**canales  
estebuna**

INSTALACION DE SISTEMAS DE RECOGIDA DE AGUAS PLUVIALES  
Tel. 952 79 84 84 Fax. 952 79 84 85

Canales para sus viviendas. Con 16 colores a elegir. En aluminio lacado y cobre natural.

All-purpose customised guttering to suit:

- your needs
- your property
- your pocket

Choice of 16 colours

C./ Buigas, n° 19  
Poligono industrial  
29680 Estepona (Málaga)

## AGENDA



Peter Webber's Girl With A Pearl Earring at Teatro Juan Luis Galiardo in San Roque (see Films)  
La Joven de la Perla de Peter Webber en el Teatro Juan Luis Galiardo de San Roque (ver Películas)

## Castles Estate Agency

Established since 1986

**Asesores Consultants**



PROPERTY SALES  
CONVEYANCING  
TAX REPRESENTATION  
RESIDENCIAS  
WORK PERMITS  
INSURANCE

E-mail: [info@castlesestateagency.com](mailto:info@castlesestateagency.com)  
[www.castlesestateagency.com](http://www.castlesestateagency.com)

Ed. Plaza, 2 - Sabinillas - Manilva  
Tel. 95 289 12 21 / Fax 95 289 24 86

### Concerts, festivals & parties

### Conciertos, festivales y fiestas



#### Flamenco Evening

02/09/04, 21:30, Paseo Marítimo, Estepona  
Presentation of flamenco dancing given by  
Maribel García's group of dancers.

#### Velada Flamenca

02/09/04, 21:30, Paseo Marítimo, Estepona  
Actuación del grupo de baile flamenco de  
Maribel García

#### 'Life is Rhythm'

03/09/04, 22:00  
Municipal Theatre, Marbella  
Musicians and dancers of the company  
Camut Band present an evening of  
spontaneous and versatile percussion  
and dance that has been described as  
both intelligent and hypnotic as well as  
very amusing.

#### 'La Vida es Ritmo'

03/09/04, 22:00,  
Teatro Ciudad de Marbella  
Los músicos y bailarines de la compañía  
Camut Band presentan una noche de  
percusión y baile espontáneo, versátil que  
resulta inteligente, hipnótico y además muy  
divertido.

#### Flamenco Festival

03-05/09/04,  
Estación de Jimena de la Frontera  
Now in its 23<sup>rd</sup> year, this festival also  
attracts aspiring flamenco artists from far  
and wide who compete for various prizes.

#### Festival de Flamenco de la Novena

03-05/09/04,  
Estación de Jimena de la Frontera  
Este año se celebra la XXIII edición del  
festival que abarca también un concurso de  
aficionados en el que se premia a los mejores  
de los diferentes palos.