

Lime & Dine

GRENADA

CARRIACOU

PETITE MARTINIQUE



Download App





JOHN HARDY



Harry Edwards Jewelers

Esplanade Mall
tel 473.435.7182 • harryedwardsjewelers.com
GRENADA



Lime & Dine
GRENADA CARRIACOU PETITE MARTINIQUE

Welcome
to

Pure Grenada

Spice of the Caribbean

Grenada, Carriacou & Petite Martinique

ENDORSED BY





The Blue Bar, Bathway, St. Patrick



Unofficially christened the "Blue Bar" by residents and visitors alike, it's so obviously not a misnomer! However, its official title is: "The Water Club Sports Bar."

You shouldn't have a problem finding this quaint watering hole. It encapsulates the carefree wild abandon of this very popular beach, in the north of our island. Unsurprisingly, Bathway has long been a popular limin' & dining spot of choice, especially for the public holiday weekends! The more likely challenge will be prising yourself away, once you're happily ensconced here. Paradoxically, the artificial shades of the "Blue Bar", alongside the purely natural hues of the sea and sky, create harmony rather than discord. A Blue Fest; and it works!

This is an enchanting touch of colour accessorizing; the ocean breeze blowing off the Atlantic, a fresh coconut water, neat or mixed... Now, mellow is a colour, and a feeling!

If you're thinking it looks like a chill place to lime, drink a cold one, contemplate the meaning of life, engage in some ole' talk... Check all of those boxes.

Considering what time to leave? You may want to leave that one unchecked!

Oh yes. The signage? Obviously, not everything in life is be taken too seriously! That is a mandatory philosophical staple of our Spice Island paradise!

   /LimeandDine



Download App



GRENADA LIME & DINE

eZine available:
simplebooklet.com/limeanddine

Publishing and Photography by
 **AllyDay CREATIVE PROJECTS LTD**

P.O. Box 1474, Grand Anse,
St. George, Grenada, W.I.
www.allyday.net

   /allydaycreative

All rights reserved. No part of this publication may be reproduced in any form without the written permission of the publisher.

Care is taken to ensure that all information in this publication is accurate and current at date of publishing. The publishers will not be held liable for any changes, omissions and/or errors, which may become evident after publication.



Minister's Welcome

Hon. Lennox J. Andrews

MINISTER FOR ECONOMIC DEVELOPMENT, PLANNING,
TOURISM, ICT, CREATIVE ECONOMY, AGRICULTURE &
LANDS, FISHERIES & COOPERATIVES



As Minister for Tourism, the pleasure is mine to welcome you to "Pure Grenada, the Spice of the Caribbean"; three islands, one unique destination.

We are happy and grateful that you chose us as your vacation spot and as you "lime and dine" around our beautiful island, I invite you to sample the many pleasures that we have in store.

Our rich culinary delights infused with spices are worth sampling from oil down to fish broth. As you will soon discover, everywhere in Grenada is a photographer's haven, packed with breath-taking scenery and beautiful landscapes. The invitation is extended to visit our numerous natural and manmade attractions, from cascading waterfalls and serene lakes to rum and chocolate factories.

If you are visiting for an event, festival or carnival, feel free to let your hair down and enjoy the rhythms of our dance moves, songs and "spicy" cultural expressions. Our people have a passion for life and are legendary for their warmth and "spice infused" hospitality.

I feel truly blessed to call Grenada home and honored to welcome you to share this piece of paradise, if only for a short while.

Do enjoy your stay with us and we look forward to welcoming you again and again!

Hon. Lennox J. Andrews

ON OUR PAGES

GOOD TO KNOW

- 08 You May Need to Know
- 10 Limin' Is
- 12 Limin' Talk
- 39 Town & South St. George Maps
- 40 Island Map
- 49 Carriacou & Petite Martinique Maps
- 92 You May Also Need to Know
- 96 Index

FEATURES

- 16 Our Island: Spice Island Billfish Tournament - Tight Lines
- 32 Our People: Spice Island Billfish Tournament - Time to Lime
- 42 Sister Isles Lime: The Big Picture
- 74 Pure Lime: Going North
- 83 Lime Inn: Outdoor Living
- 86 Livin' the Lime: Lifestyle, Business & Investments

FOODIES

- 22 Foodies Lime: Choco-licious
- 30 Recipe: Plantain & Saltfish Croquettes with Tomato Salsa
- 56 Look Who's Cooking: Limin' Bites
- 63 Recipe: Roasted Garlic Guacamole
- 68 Shaken & Stirred: Le Phare Bleu Marina Village
- 73 Recipe: Grenada Nice

RECIPE



30

Plantain & Saltfish Croquettes with Tomato Salsa.



GRENADE LIME & DINE



Download App



RECIPE



73

Grenada Nice Cocktail.



Take your time and experience more of our islands diversity and beauty.



It takes a village...



Experience some seriously Grenadian 'Limin' Bites'!



Meet Grenadian born, award winning architectural talent Irina Kostka.



Grenada's Annual Billfish Tournament is the ultimate all inclusive lime!

LIMERS & DINERS

PUBLISHER'S MESSAGE



The recent past has been all about change, adaptation and balance.

The demand for our magazine, across the island and abroad, required a lot of innovative thinking and flexibility to keep our readership satisfied!

Scheduling, not always a favourite word in our Grenadian culture, has become the route to keeping in touch with our app users, readers & social media followers.

Sixteen years of publication! Amazing that not a single year has been missed on our publishing journey, since Lime & Dine Edition 1 in 2008! All despite personal tragedies and losses, Covid 19, financial uncertainties and challenges along the way! This was only possible because of the support of our fellow business owners, and lovers of the Spice Isles.

It's both a pleasure and a delightful surprise, when young people living on island, speak of having known Lime & Dine since they were children. We know we've been maturing alongside them, when we look back at the genesis of our publication, and recount all the learning improvements along the way!

We also believe that Lime & Dine's journey has moved in tandem with Grenada's ever evolving visitor experience market. Recognizing that the discerning traveller wants to understand what's beneath the surface, allowing them to delve into the nuances and small stitches, which combine to create our unique island tapestry.

Change is constant. If we're not ready to accept that, then we have to prepare to be left behind!

We especially want to say THANK YOU to our partners and advertisers, who have kept us on the ball, by providing a steady supply of information for our app pushes. Please keep them coming!

Let us share a few life lessons we have learned along the way:

IT'S IMPORTANT TO UNDERSTAND WHAT PEOPLE WANT: It's not about us, it's about you! Once we stop seeing that, then the trajectory is not upward. We brought high-end gloss and content with substance and feeling, a love for our island that resonated with residents, returnees and visitors. We evolved to eZine and app, to reach more of the changing market wants and needs.

SURROUND YOURSELF WITH SMART ADVISERS AND LISTEN TO THEM: Survival is not compulsory! If you hear that, you know you've got to do better. Our longevity has been much to do with the 'smart advisers' around us: Our team over the years, our fellow Grenadians, lovers of our islands, visitors totally stunned from the first and subsequent visits. We have listened to them, shamelessly including their good ideas for content and presentation.

PREJUDICE IS AN ACHILLES HEEL: We are all guilty of pre-judging. We may figure we've got it covered, as we've been doing it for ages and we're the experts! It's a weakness not a strength!! New technology in the creative field, from writing, designing, digital and A.I., it's happening! If we wait, the younger, hungrier generation will be bringing it; if we embrace it and them, we will be taking the journey too!

KNOWING WHEN TO IGNORE ADVICE: A 'wise man' once said of AllyDay, and Lime & Dine; "I'll give you two years maximum. You can't make it!"

Yup, we ignored that 'wise man'!!

We are 16 years and counting!

We remain excited at where this ongoing and evolving journey will take us all.



Alleyne & Dayliah
(AllyDay)

   /LimeandDine



GRENADA LIME & DINE



Download App





YOU MAY NEED TO KNOW



WHAT LANGUAGE IS SPOKEN IN GRENADA?

See 'Limin' Talk' on page 12!



CURRENCY EXCHANGE RATE

US \$1.00 to EC \$2.67.
Banks open
Mon. to Fri. 8:00am - 2:00pm



CREDIT/DEBIT CARDS

Most businesses accept card payments.
Ask first!



WE DRIVE ON THE LEFT

A local driving permit is required. Wear your seatbelt!



SAFETY FIRST

Using mobile devices whilst driving is illegal.



RIDING MOTORCYCLE & SCOOTERS

You must wear a helmet.



TRAVELLING WITH LOCAL BUSES

Inexpensive travel.
See zone and route on the front of the bus.



STANDARD ELECTRICITY 220 VOLTS

110 volts can be used with a transformer.



BUSINESS OPENING HOURS

Mon. to Fri. 8:00am - 4:00pm
Sat. 8:00am - 12 midday
(excluding offices)

TAXIS

Taxis are readily available at the airport & hotels. If you need one, your hotel & guest-house staff will be happy to assist in arranging transportation for you.

TAXES

Most hotels and restaurants add a service charge of 10% & VAT at 15%. *Tipping is at your discretion.*

DRESS CODE

Out of respect for our culture, we request that you keep your swimwear for the beach, and that you please put on a few more clothes when you leave it to go elsewhere.

TRAVEL TO CARRIACOU & PETITE MARTINIQUE**BY SEA**

Osprey Lines. Operates on Monday, Wednesday & Friday, from the Carenage, St. George's: Tel: **440 8126**.

The Dolly C. Operates from the cargo port on Port Highway on Monday, Wednesday & Friday: Tel: **404 0629/419 8895**.

Tyrell Bay Express. Operates from the cargo port on Port Highway on Tuesday, Thursday & Saturday: Tel: **444-6060**.

BY AIR

Grenadine Alliance (SVG Air) operates from Friday to Tuesday at the Maurice Bishop International Airport. To book your ticket, visit **www.grenadine-air.com**.

IMPORTANT TELEPHONE NUMBERS

Emergency Services: **911**

Police Headquarters: **440 3999**

Grenada Coast Guard: **444 1931**

General Hospital, St. George's: **440 2051**

Princess Alice Hospital, St. Andrew: **442 7251**

St. Augustine's Medical Services, St Paul's, St. George (*Private Hospital*): **440 6173**

Maurice Bishop International Airport (MBIA): **444 4101**

Lauriston Airport, Carriacou: **443 6306**

Mount Royal Hospital, Carriacou: **443 7400**

INTERNATIONAL CALLS

Grenada's Country Code: **473**

To call the UK dial **011 44** and remove the 0 (zero) if there is one, at the start of the telephone number you are calling. Eg 011 44 0207... = 011 44 207...

To dial North America and other Caribbean islands dial **(1)** before the country code.

Disclaimer: This information is current at date of publication. The publishers will not be held liable for any changes, omissions or errors, which may become evident after publication.

LIMIN' IS...

Mr. James 'Chief' Alexander, Levera Beach, St. Patrick

...THIS IS LIMIN'!

When you've done all you had to do. Made a difference in lives. And now there's a bit more of your time for you!

Not so much to make waves, but to become part of their natural rhythm. Not so much to meditate, but to muse. To have the time to make and take things at your own pace.

Relax! Everyday if you wish!! In spots you used to see only on special holidays.

It might just become a lime ...c'os that's what Limin Is!



Limin' Talk

Proper

Prim & Proper

Dat truk need diesel!

I'm in serious need of liquid libation!

She in she dan dan!

She is fully arrayed in her Sunday Best!

I jus' caahn' get tru.

Somehow I'm just unable to get this completed to my satisfaction.

Leh meh do it wan time.

I will take care of this matter immediately.

Gimme ah nex one.

May I have another please?

True dat!

I completely concur

Yuh lookin fuh ants belly?

What is it that you're scrutinizing so closely?

Yuh doh have an English tong in yuh head?

Are you unable to speak for yourself or articulate your wishes or point of view?

Yuh voice heavy ouil!

You have a deep baritone timbre to your voice.

Ole' fire stick easy to ketch.

Past romantic liasions are often easily rekindled.

Wha' donkey know 'bout tootpaste?

I have absolutely no idea whatsoever about that subject matter.

Dem de same khaki pants.

Don't be fooled, this is just another iteration of the existing status quo.

She gwaan an' gallivant.

She has gone- out to entertain and enjoy herself, wherever the mood takes her!

Isn't it great how much we can say with so few words.
You have to give it a try. Add a few gestures for optimum enjoyment!!



YEARS OF SERVING
YOU AND THE COMMUNITY



**Even on holiday, the unexpected can happen.
We've got you!**

**At St. Augustine's Medical Services we offer
you world class care.**

Life is precious... put it in the right hands.

PRIVATE HOSPITAL

**OUTPATIENT AND INPATIENT SERVICES | ER SERVICES | PHARMACY
SURGICAL | MATERNITY | MEDICAL ADMISSIONS
CT SCANS | DIAGNOSTIC | LABORATORY | GP SERVICES**

Please visit our website
www.samsgrenada.com
to view our services

TELEPHONE: 1 (473) 440-6173
EMERGENCY 24/7: 1 (473) 440-6174
St. Paul's, St. George

**INSURANCES ACCEPTED WITH
VERIFICATION AND APPROVAL**



LIMIN' TIME

SUNDAY

Secret Harbour -
Sunday Brunch 8:00am
- 2:00pm

**Fairways by Red
Crab** - Sunday Brunch
10:00am - 2:00pm

The Original Slipway -
Roast Lunch & Live Music
11:30am - 2:30pm

**Laura's at Grenada
Marine** - Perfect
Chilling Spot for Lunch or
Dinner from 11:30am

Prickly Bay - Sunday
Roast from Midday. Daily
Happy Hour 4:00pm -
6:00pm. Live Band from
7:00pm

Coconut Beach - BBQ
1:00pm - 5:00pm & Live
Music 3:00pm - 5:00pm

Umbrellas - \$10 Bahama
Mama All Day Special. Live
Music from 6:00pm

MONDAY

**Cassada Bay,
Carriacou** - Lunch,
Dinner or Drinks with
Unbelievable Views!

Punj-Abi - Free Dessert
with Combo Meal -
Monday & Wednesday
to Sunday - Midday to
9:00pm

The Original Slipway -
Lunch & Dinner. Tuesday
to Saturday.

Le Phare Bleu - Daily
Happy Hour 4:00pm -
6:00pm

Umbrellas - \$10 Rum
Punch All Day Special
- Happy Hour 4:00pm -
6:00pm

Prickly Bay - Buy
a Drink & Get Your
Pizza for ½ Price from
4:00pm. Daily Happy
Hour 4:00pm - 6:00pm.
Live Band from 7:00pm

**Laura's at Grenada
Marine** - Perfect
Chilling Spot for Lunch
or Dinner from 11:30am

Dodgy Dock - Wings,
Pizza & Beer Special
from 6:00pm -10:00pm

Secret Harbour
- Dinner 6:00pm -
9:00pm

TUESDAY

**House of Chocolate
Bakery at True Blue
Bay** - Visit us for Cakes
& Ice Cream 9:00am -
5:00pm

Punj-Abi - Free Dessert
with Combo Meal -
Monday & Wednesday
to Sunday - Midday to
9:00pm

**La Boheme Boutique
at Le Phare Bleu** -
Come and Treat Yourself!
Tuesday - Saturday
10:00am - 5:30pm

Prickly Bay - Daily
Happy Hour 4:00pm -
6:00pm. Trivia & Pasta
Night from 7:30pm

Le Phare Bleu - Daily
Happy Hour 4:00pm
- 6:00pm. 3 for 2 Pizza -
Buy 2 Get One Free!

Dodgy Dock -
Grenadian Night with
Specials & Live Music
from 6:30pm - 10:00pm

The Original Slipway
- Lunch & Dinner -
Tuesday to Saturday.

Umbrellas - \$10 Rum
Cooler All Day Special
- Happy Hour 4:00pm -
6:00pm

All information is accurate as at time of publishing. Please note this information is provided as a guide and that some activities may take place in high season only. It is recommended that you call your chosen venue and confirm, to avoid any disappointment. Please see index on page 96 for contact numbers.

Where & when to find the lime!

WEDNESDAY

True Blue Bay Sankalpa Yoga Studio
- Yoga 8:30am - 9:30am

Fairways by Red Crab - Lunch 11:00am - 2:30pm

Secret Harbour - Breakfast Every Day 8:00am - 10:30am

Laura's at Grenada Marine - Pizza Specials Day!

Le Phare Bleu - Daily Happy Hour 4:00pm - 6:00pm AND Wings Wednesday.

Umbrellas - \$10 Blushing Bitch All Day Special - Happy Hour 4:00pm - 6:00pm

Prickly Bay - Daily Happy Hour 4:00pm - 6:00pm. BIG BINGO NIGHT! 7:30pm

Secret Harbour - Cruisers Night - Food & Drink Specials from 5:00pm

Dodgy Dock - Street Food, Live Music, DJ & Drinks 6:30pm ...until

THURSDAY

House of Chocolate Bakery, St. George's
- Visit us for Cakes & Ice Cream 9:00am - 5:00pm

La Boheme Boutique at Le Phare Bleu - Come and Treat Yourself! Tuesday - Saturday 10:00am - 5:30pm

Fairways by Red Crab - Lunch 11:00am - 2:30pm

Secret Harbour - Lunch Wednesday to Monday - Midday - 5:00pm

Le Phare Bleu - Daily Happy Hour 4:00pm - 6:00pm

Prickly Bay - Daily Happy Hour 4:00pm - 6:00pm. \$1 Dollar Wings & Taco's Night from 4:00pm

Umbrellas - \$10 Umbrella Cooler All Day Special - Happy Hour 4:00pm - 6:00pm

Dodgy Dock - Chocolate Night with Food & Drink Specials from 6:30pm - 10:00pm

Coconut Beach - \$1.00 Wings & Live DJ from 7:30pm

FRIDAY

True Blue Bay Sankalpa Yoga Studio
- Yoga 8:30am - 9:30am

Rosa Guesthouse, Carriacou - Veggie, Chicken, Beef & Goat Roti PLUS Fresh Juices. 12noon 'til it's done!

"Fairways Friday" by Red Crab - Lunch 11:00am - 2:30pm. Dinner, Tapas & Happy Hour 5:30pm - 8:00pm

Cassada Bay, Carriacou - Lunch, Dinner or Drinks with Amazing Views!

Wayne's Bar, Carriacou - Weekend Lime & Music from 6:00pm

Umbrellas - \$10 Rum Woo Woo All Day Special. Happy Hour 4:00pm - 6:00pm. Live Music from 6:00pm

Prickly Bay - Daily Happy Hour 4:00pm - 6:00pm. Party Night! Live Steel Pan & Band Music from 6:30pm. Plus DJ

Laura's at Grenada Marine - After Work Lime - Wings, Cocktails & Music

Dodgy Dock - Fiesta Friday - Mexi- Caribbean Night - Live Music, Salsa Dancers, Supersized Cocktails & Taco Stand

SATURDAY

Dodgy Dock - Family Breakfast 7:30am - 11:00am

La Boheme Boutique at Le Phare Bleu - Come and Treat Yourself! Tuesday - Saturday 10:00am - 5:30pm

Laura's at Grenada Marine - Pizza Specials Day!

Rosa Guesthouse - Veggie, Chicken, Beef & Goat Roti PLUS Fresh Juices 12noon 'til it's done!

Fairways by Red Crab - Lunch 11:00am - 2:30pm

Punj-Abi - Free Dessert with Combo Meal - Monday & Wednesday to Sunday - Midday to 9:00pm

Umbrellas - \$10 Pain Killer All Day Drink Special

Prickly Bay - Buy a Drink & Get Your Pizza for ½ Price from 4:00pm. Daily Happy Hour 4:00pm - 6:00pm. Live Band from 7:00pm

Secret Harbour - Dinner 6:00pm - 9:00pm

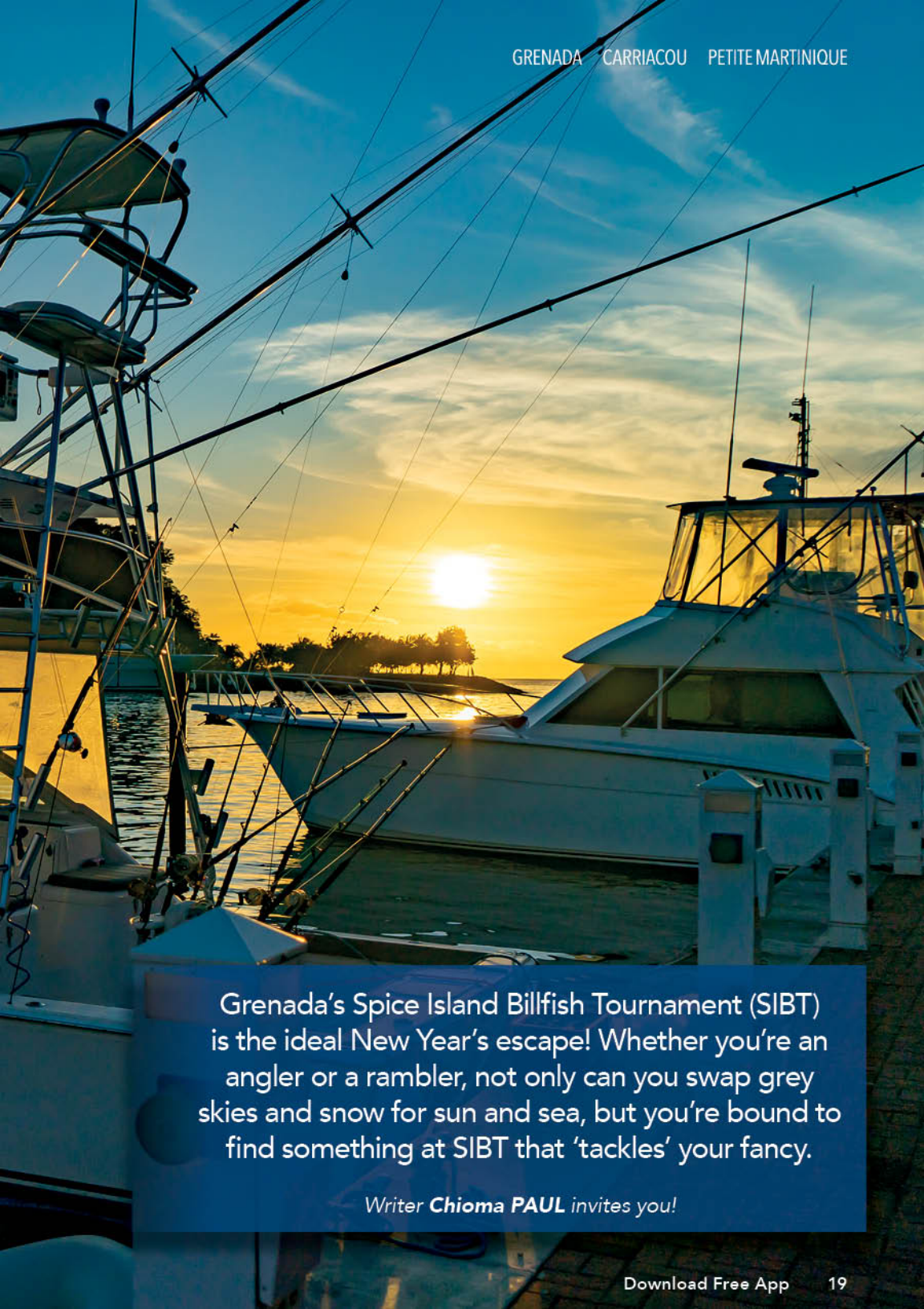
Dodgy Dock - Caribbean BBQ with Live Music from 6:30pm

OUR ISLAND

SPICE ISLAND BILLFISH TOURNAMENT

...TIGHT LINES





Grenada's Spice Island Billfish Tournament (SIBT) is the ideal New Year's escape! Whether you're an angler or a rambler, not only can you swap grey skies and snow for sun and sea, but you're bound to find something at SIBT that 'tackles' your fancy.

Writer **Chioma PAUL** invites you!



Many similar tournaments exist globally, including the esteemed Ernest Hemingway International Billfish Tournament, won in the past by the likes of Fidel Castro and Hemingway himself. However, since 1964, SIBT has wooed the keenest of anglers, the cream of sportfishing vessels, and bands of marine enthusiasts from the region and further afield. They come to compete for top prizes and bragging rights, in this most exquisite of locations, our Spice Isles.

The attendance of seasoned anglers, their tales of battling Grenada's BIG fish, achieving a Grand Slam (all 3 species caught in one day), and the legendary liming, has led to the tournament's ever-increasing popularity.



Here's why: A trio of anglers, a fully operational boat with VHF radio and the very real possibility of catching 600lb Yellowfin Tuna. Serious fishing experience is essential to be in with a chance of hooking a prize!

Registration and Skipper's Briefing over, anglers are all up to speed with the rules and format of the competition. Now it's time to mingle with them and enjoy the sight of the fishing boats, small and large, lining the jetty. You don't need deep pockets to look! Pause and sample one or more sumptuous spiced cocktails, whilst enjoying the amazing views as the sun sets outside the Lagoon. Priceless!

Sunrise on day one of fishing triggers an atmosphere electric with excitement, in anticipation of "The Bimini Start." This tremendous not-to-be-missed tournament tradition, marks the start of "lines down", with all the pomp and ceremony one would expect from this calibre of competition.

From Fort George's lookout point, the panoramic vista of galvanized-topped houses, in an array of shades, staggers down the slopes towards the Carenage. This is the internationally renowned picturesque St. George's harbour, home to a flotilla of boats.

When the sun has risen high enough, contending vessels strut their stuff in a marine parade around the harbour. Next, they line up slightly beyond the harbour's entrance, engines revving, patiently poised for the sound of the starter cannon.

Just before 8:00am, perched at the edge of historic Fort George's main wall, a uniformed policeman waits for the second hand to mark the hour. He then yanks the cannon's trigger line.

BOOM!



Don't be fooled by its diminutive size, the sound can be heard for miles around! The sixty or more boats disperse like a marine flash-mob. They launch from the south western coast in pursuit of that record-breaking catch. The competition has officially begun!

the weigh scales and echoes of the weight and sounds of admiration ripple through the crowd as the adjudicator confirms the points scored.

So, we invite once again, come along and experience for yourself this unforgettable annual occasion. The Spice Island Billfish Tournament!



You don't have to come to compete, there are so many options if you're keen to experience our stunning seas. Snorkel, dive, or go deep sea fishing with one of our watersport's companies. Take a water taxi to nearby small islands, or a ferry to our Sister Isles. Or simply lounge on the beach and watch the captivating scenery.

At SIBT only the biggest of billfish are landed, to conform with the international 'catch and release' standards set by *IGFA. But there's always the chance you'll see a 700lb Marlin or 200lb Tuna being lifted off a boat and onto a wheelbarrow, flanked by grinning team members as they hustle to the weigh station. The catch is lifted onto

It's oh fish et al. For sun, sea, fishing and more.

Come, visit Grenada, Isle of Spice, and so very much more...

*International Game Fishing Association



**A TRULY TROPICAL EXPERIENCE
AT THE WATERS EDGE!**



WHITE SANDS, WAVING PALMS, SUNSHINE, OR STARS & MOONLIGHT



Home of the islands most popular
DOLLAR WINGS NIGHT!

----- Every Thursday -----

BBO & LIVE MUSIC

----- Sunday, 12noon to 4:00pm -----




Grand Anse, St. George

Tel: (473) 444-4644

coconutbeachgnd@gmail.com


www.thecoconutbeachgrenada.com

 /Coconutbeachrestaurant



FOODIES LIME

...CHOCO-LICIOUS



"Grenada has clearly one of the strongest, richest cocoas in the world, partially due to the super-rich volcanic soil here, and the hot sun." ...And we might add, some very talented and committed chocolatiers and chefs!

We've probably led you astray with pictures of all those sweet chocolate delicacies. For many of us, chocolate automatically goes hand in hand with the idea of a sweet treat. A children's comforting bedtime beverage, and naturally for Grenadians, the ubiquitous Cocoa Tea!

However, chocolate's culinary journey in the past few decades has completely obliterated this stereo-typical vision. Chocolate, particularly dark chocolate, no longer arrives at the dinner table courtesy of the "After Eights!"

Here in the Spice Isles, we have also undergone something of a chocolate revolution, so much so that we proudly bear the title of Chocolate Capital of the Caribbean! The accolade is fittingly bestowed, as it's not the volume that counts, but the sustainability of the process, and the organic bean-to-bar

productions of our chocolate makers. All made possible by some of the finest cocoa beans the world has to offer.

Here's a couple of new cocoa bean terms for us; "Criollos and Trinitarios"; they contain extra flavours, embellishing their extra strong chocolate flavour and making them preferable for dark chocolate. Grenada grows these rare and special varieties, giving our chocolate deep flavour with extra notes that can be reminiscent of fruits and flowers."

High-end chocolate specialists in London, Europe, Canada, and the USA, proudly boast the presence of Isle of Spice produced chocolate amongst their elite fayre.

If you're an absolute purist and you're here on island, you can buy up to 100% organic dark chocolate produced by the Grenada Chocolate Company.



Dark chocolate bars are produced from 45% cocoa upwards. If you're confused about what the percentage means, it indicates the amount of the bar that comes straight from cocoa beans. The remaining percentage will be the other ingredients added to make the bar; sugar, salt, ginger, nutmeg, cocoa nibs... we have quite a number of variations!



Blue Haven Spa

Located inside True Blue Bay Resort
Specializing in Chocolate Treatments,
Massage, Waxes, Beauty Treatments, and
more.

Open Monday to Saturday 9am - 5pm

- 📍 True Blue Bay Boutique Resort
- 📞 14734152818 ✉️ spa@truebluebay.com
- 📞 14734438783 📷 @bluehavenspa



Museum/Cafe/Boutique
Learn about the history of Cocoa and
Chocolate in Grenada and indulge in
Chocolate Baked Goods and products.
Open Monday to Saturday 9 am - 5 pm
📍 Young Street, St. George's Town

- 📞 1(473)415-3565 ✉️ info@houseofchocolategnd.com
- 📞 1(473)440-2310 📷 @houseofchocolategrenada



The now world-renowned Grenada Chocolate Festival, brain child of resort co-owner Magdalena Fielden, was born and launched at the True Blue Bay Resort, in 2014. It continues to grow in the number of contributing participants both at home, and visitors from the chocolate mecca's of the world.

This exponential growth has also challenged our chefs to expand their dexterity in the use of our locally made organic chocolate, in all manner of innovative culinary creations. It helps that the high percentage cocoa in our dark chocolate bars lends itself to use in savoury dishes, usually calling for 70% cocoa and above.

Not to be sidelined, our mixologists have also risen to the occasion by introducing our local chocolate products into their cocktail creations; micro-brewers, into their craft beers, and even the main island breweries, with the almost edible Chocolate Mackeson Stout!

When used sparingly, chocolate adds complexity and a velvety texture to savory recipes. Everything from cocktails to salad dressings!

For the actual recipes? We're not quite that generous! Come and visit us in time for the Chocolate Festival and challenge the complexity of your palate! If you're here you may even get to quiz the chefs.

Of course, our chocolate is here all year round, so don't let anything stop you from enjoying a chocolatey, spicy, Pure Grenada experience.

Grenada's Chocolate Makers include:

- Belmont Estate
- Crayfish Bay Estate
- Jouvay Chocolate
- The Grenada Chocolate Company
- Tri island Chocolate

Grenada Chocolate Festival Culinary Cacao Chocolate Dinner

Courtesy of True Blue Bay Resort

WELCOME DRINK

Cocoa Potion

Freshly squeezed cocoa juice pods by
Crayfish Bay Organic Farm & Mount Rich Estate

Cocoa-Secco

Freshly squeezed cocoa juice with prosecco

DINNER COURSES

Chocolate Tapenade

Fresh toasted bread topped with a delicious mix of olives,
capers, olive oil, local spices and 71% GCC* dark chocolate.

Choco-Tomato Tortilla Soup

Special tomato based soup topped with tortilla strips,
Crayfish Bay Cocoa Nibs and feta cheese.

Cocoa-Passion Fruit Vinaigrette

Fresh local garden greens, roasted beetroot, roasted Belmont Nibs and local nuts
dressed with a delicate vinaigrette dressing.

Callaloo Cocoa-Nutmeg Chicken

Tender local chicken breast seasoned with local herbs and spices, stuffed with
callaloo mash, served over a bed of rice and topped with our special nutmeg-
chocolate creamy sauce - 81% GCC* dark chocolate.

Judy's Spice Island Chocolate

Made with 81% GCC* dark chocolate and cocoa nibs from Belmont Estate, prepared
by pastry chef Judy from our sister company House of Chocolate.

*Grenada Chocolate Company (GCC)



10% discount on food
QUOTE: LDF23
*new customers only



FAIRWAYS

CAFE BISTRO

Lunch Wed-Sat 11am-2:30pm
Dinner & Happy Hour Fri 5:30-8pm
Sunday Brunch 10am-2pm

LOCATED AT GRENADA GOLF CLUB
OPEN TO THE GENERAL PUBLIC

DELICIOUS

Food Menu



REDCRAB CHEF SERVICES

- Villa Catering
- Day Charter Catering
- Event Catering
- Gourmet Meal Delivery
- Private Chef
- Tapas Delivery
- BBQ Catering
- Beach Picnics

CATERING ENQUIRIES

redcrab473@gmail.com

+1 (473) 422- 4348





Laura's at Grenada Marine



If you're looking for a relaxed waterside location away from the hustle and bustle, look no further than Laura's in St. David.
-- Lunch, Sundowners, Dinner... relax and lime! --

(473) 443-1064 • hello@laurasgrenada.com • www.grenadamarine.com

Plantain & Saltfish Croquettes with Tomato Salsa

COURTESY OF CHEF X-TREEMEE || INSTAGRAM: @THECHEFX_PERIENCE

SERVES: 8 PERSONS

INGREDIENTS

3 lbs Ripe Plantain
1 lb Flaked Saltfish
10 Seasoning Peppers
5 Sprigs Fresh Thyme
1 cup Breadcrumbs
7 oz Vegetable Oil

INGREDIENTS

TOMATO SALSA

8 oz Tomatoes
4 oz Yellow Bell Peppers
4 oz Green Bell Peppers
2 oz White Onion
3 Sprigs Chive
1 tbsp Lime Juice
1/8 tsp Salt
1/8 tsp Black Pepper
1 oz Vegetable Oil

METHOD

PLANTAIN AND SALTFISH

Bring large pot of water to rapid boil, place plantain with skin on and allow to cook until soft (8-10 minutes).

Once soft, remove from heat, strain, then allow to cool, remove skin then mash.

In a separate pot, bring saltfish to a gentle boil for 5-7 minutes.

Remove from heat, strain and lightly rinse under running water to remove excess salt.

Lightly flake then add to mashed plantain.

Finely chop seasoning peppers and thyme then fold into plantain and saltfish mixture.

Mould into desired shape and lightly coat in breadcrumbs.

Preheat 7 oz of vegetable oil in a medium frying pan, place moulded plantain into hot oil until golden brown.

Remove from oil, place on a paper towel to absorb excess oil.

METHOD

TOMATO SALSA

Small dice, onions, tomatoes and bell peppers then place in a small bowl.

Finely chop chive, add to tomato mixture.

Incorporate vegetable oil, lime juice, salt and pepper into mixture. Thoroughly mix and allow to chill.





**PUNJ-ABI**
FROM OUR HOME TO YOURS

Experience Authentic Indian Cuisine



From our home to yours in the captivating island of Grenada, we bring you mouthwatering dishes smoked in our Tandoori oven, and aromatic vegetarian options marinated with a selection of vibrant Indian spices.

OUR LOCATION:

Maurice Bishop Highway, Point Salines, St. George, Grenada



OPENING HOURS:

Open Daily: 12PM - 10PM • www.punj-abi.com
1 (473) 420-0202 • restaurant@punj-abi.com • [@PunjabiGrenada](https://www.instagram.com/PunjabiGrenada)  

OUR PEOPLE

SPICE ISLAND BILLFISH TOURNAMENT

...TIME TO LIME



The experience isn't over yet! Let's catch up with some local anglers who reveal why they fell in love with the Southern Caribbean's Premier Fishing Tournament. Not to mention checking out all the limin' and dining opportunities to be enjoyed!

Writer **Chioma PAUL** continues her story.



What's great about our Annual Sportfishing Tournament is that contestants are comprised of a mixture of young and less young, male and female, novice and seasoned. Although we would be amiss if we said that it's not highly competitive, we can freely say that it's also very inclusive.

We caught up with Liam, Leeann and Andrew, SIBT competitors who prove that all anglers are not the same!

Despite his mere fourteen years, local lad Liam, has over a decade of angling experience under his belt, and has previously competed in the Spice Island Billfish Tournament (SIBT). He started deep sea fishing with his sister and father from the tender age of three, but still sees fit to prepare for the annual competition by practicing some key skills: Rigging the line and the bait, quickly clearing the

Sometimes strong words and shouting are exchanged under the heat of the sun, the bravado of the rum, and the pressure of securing the catch. But all of these are quickly replaced by revelry and a swift reset, once the catch has been released, and even more so if a record-breaker is boated!

line in preparation for the next catch, and maintaining the courage needed for being prepared to fight a fish! Competition rules dictate that only the angler that hooks the fish can fight it. No one else can assist by holding the rod, reel, or line, during this aquatic wrestle!!

Liam's cheeky smile says it all, as he recalls the adrenaline rush that hits when a fish is hooked and the anticipation of discovering what's been caught. He managed to hook a monster on a thousand-foot line during SIBT this year. However, the beast was so huge, it hauled the whole line before it snapped from the reel, leaving him, well, reeling! Despite his loss, he always has a ball, and expects to continue competing into adulthood.



Leeann, a first-time competitor from Tobago, also loves the buzz of the reel. "It's music all of its own... it makes me want to dance," she gushes as she describes why she loves fishing. One of the few female anglers in the competition, Leeann began fishing four years ago and is now a successful fishmonger with her partner in neighbouring Tobago. Leeann grabbed the opportunity when her business partner, a Billfish Tournament expert, invited her to compete. At forty-five years old, she is keen to hone her

Billfish enthusiast Andrew, describes the moment he became hooked.

"It was 1986 and my first time on a sportfishing boat. I went out with a local angler who needed crew. After three days at sea we caught nothing. On the third day, I'm sitting at the back of the boat, everybody else is asleep. The boat is literally on autopilot, even the captain is half-asleep at the wheel. Then much to my shock, this fish just comes up right at the back of the boat! I looked at it, it grabbed the bait and I caught it! It was a sailfish, so it got up and danced, it was a fight between us, but I landed it! We brought it to the weigh station, which was in front of the fire station on the Carenage, in those days. That was it. I had the bug!"

fishing skills so that she can return to Grenada and hook some of those prizes!

Following two days of intense competition, 'Lay Day'* is the day when all fishing ceases and liming, eating, and imbibing commence in earnest. Long before sunrise, an army of amateur and professional chefs arrive at the Grenada Yacht Club (GYC), the longtime home base of the SIBT. Baskets of breadfruit and bluggoe in hand, bags bursting with seasoning, sauces and enough meat to feed an army of anglers, visitors, sponsors...



By the time the morning sun begins to beat down on the wharf, the aroma of coconut milk and turmeric fills the air. The spicy sizzle of a whole pig roasting on an ingeniously designed DIY spit, and the heat of the outdoor kitchen provide a very warm introduction to the day's festivities. By mid-afternoon, tummies are replete with the revolving buffet, whilst sponsors' tents give gifts and plenty of options to wash down the Lay Day Feast.

The excitement continues throughout the last day of fishing when, just before dusk, all boats cruise into the dock to the tropical sounds of local steel pans, a live band, and jamming beats from Grenada's best-loved musicians and DJs.

The Final Awards Evening features a dockside food festival offering an eclectic mix of fayre from around the world: roti's filled with curried meats, pastas and sauces, barbecues, saltfish and bakes, and even some local sugary treats,

"Grenada has fish, lots of fish, so we get hundreds of strikes and hookups during the tournament. There's always the hope of that big record breaker at anytime."

Andrew

flavoured with all the spices our sweet island has to offer.

By the time prize-giving begins, the docks are bustling. Cheers go up for the winners and commiserations for the empty-handed.

However, by then all are well-fed, fully hydrated and slightly inebriated. The energy flowing through the GYC ranges from congenial to full blown festivity.

It's truly a Spice Isle Vibe!

LIMER-LICIOUS!!

*Lay Day – Day 3 of the tournament - a non-fishing day for chilling and preparing for the final day of fishing and close of the tournament.

SIBT 2023 event, and its Prize Giving Dockside Food Village, was conceptualised and undertaken by Event Managers, **AllyDay Creative Projects Ltd.**



**GREAT FOOD,
BEACH SIDE DRINKS,
LIVE MUSIC,
SANDY FEET
AND VIBES!**

EAT. DRINK. LIME.

Umbrellas is the Ultimate Beach Bar, Caribbean Style on Grand Anse Beach. Our exceptional beach bar and restaurant offers a wide variety of drinks, cold signature cocktails and a great selection of delicious food.

Enjoy our signature home-made burgers, slow cooked ribs, fresh salads, wicked desserts and much more. A great place to meet friends, cool off from the beach, vibe to some live music and island breeze, and enjoy amazing views in casual comfort. Sandy feet welcome!

**OPEN DAILY FROM 11:00AM
LIVE MUSIC FRIDAY + SUNDAY**

UMBRELLASBEACHBARGRENADA.COM | 1 (473) 439 9149

GRAND ANSE BEACH | GRENADA



Dodgy Dock



LIMING BY THE BAY DINING BY THE SEA

Caribbean-Mexican Cuisine

Located at True Blue Bay Boutique Resort

Open daily from 7:00 am - 10:00 pm for
breakfast, lunch, and dinner

Ask about our 'Street Food Wednesdays',
live music nights, theme nights every
night, and other special events!



For Orders and Reservations :

+1-473-443-8783

dodgydock@truebluebay.com



St. George's Town



94



25



Grand Anse to Point Salines



37



99



21



31



93



30

38

25

BACK COVER





Limes & Dine

GRENADA CARRIACOU PETITE MARTINIQUE

PLACES OF INTEREST

1. Underwater Sculpture & Marine Park
2. Dougaldston Estate
3. Gouyave Nutmeg Processing Station
4. Clabony Sulphur Springs
5. Diamond Chocolate Factory
6. Crayfish Bay Organic Cocoa Estate
7. Caribs' Leap
8. Seasonal Turtle Watching
9. Levera Pond
10. River Sallee Sulphur Springs
11. Lake Antoine
12. River Antoine Rum Distillery
13. Belmont Estate
14. Grenada Chocolate Factory
15. Pearls Airport
16. Grand Etang Forest Reserve
17. Laura Herb & Spice Garden
18. Westerhall Rum Estate
19. Grenada Distillers
20. Golf Course
21. Sandy Island



ATLANTIC OCEAN

MAP KEY

- Main Roads
- Secondary Roads
- Rivers
- Mountains
- Waterfalls
- Lakes
- International Airport
- Small Airport
- Beach
- Bus Terminal
- Hospital
- Ferries
- Police Station
- Mooring
- Turtle Nesting
- Dive Site
- Ferry



Aerial view of southern Carriacou and surrounding islands

SISTER ISLES LIME

... THE BIG PICTURE



This 'helicopter' view could be the catalyst which impels you to discover and examine the astounding natural beauty, culture, and soul of our Sister Isle, Carriacou. She wears her splendid finery, without artifice, every day for all to see. But you may need to get closer, and even then, you will only see if you are really looking.

Sometimes when we are too close to something, we tend to take it for granted, failing to see how beautiful and special it is. That is the challenge with our Sister Islands of Carriacou & Petite Martinique. Our assumption is that they'll always be there waiting for us, whenever we decide to find the time. But time is on their side, and we do not have it in the same abundance as they do!

Look at how our Sister Isle Carriacou appears so large and significant from the skies above her! With her ocean-facing precipices, she seems veritably enormous in amongst her fellow islands in an archipelago caressed by the blue waters of the Caribbean Sea and Atlantic Ocean. Her white sand beaches, clearly seen from the air, and her plateaued interior, are perhaps reminiscent of the farming landscapes of England and Scotland. Try exploring her rich heritage and you will understand why this is so. She and her people are bold, brave, beautiful, gatekeepers of their particularly rich heritage, derived from varied and far-flung shores.

From our fleeting visits and modicum of attention, we might convince ourselves that we have exhausted all she has to offer. However, what we have seen is not even a hairs breadth of what encapsulates or embodies, all that is Carriacou.

You can reach her shores by boat - there are several options - or you can take a short aerial jaunt. We recommend trying both as you will certainly enjoy the different perspective that each of them offers. On our latest plane trip, visitors could be heard lamenting that they had opted to stay just one day. You will understand their disappointment when you get your



first glimpse of the beautiful white sands surrounding the coastal areas of our little sister island. The crystal-clear translucence of her waters, seem to embrace the entire spectrum of the colour blue. Their aquamarine shades, in particular, announce the presence of the spectacular underwater life which has merited her the title; Isle of Reefs!

Taking a step back when viewing a work of art often allows for a holistic appreciation. It may also provide the impetus to take a more in-depth look at the intricacies and elements from which the tapestry of the Sister Isles 'Big Picture' is composed. When one does this with the Sister Isles, they can then savour the animate and inanimate elements which make this uncut island jewel so completely unique.

Boatbuilding, Saraca, Shakespeare Mas, Workboat Regattas, Temne of Carriacou, Tombstone Fest, Maroon, Nation Dance, Big Drum Music... and that's just scratching the surface of this veritable treasure trove.

Please don't believe for one minute that a visit to the Spice Isles is complete without including at least one of them in your itinerary.

A Sister Isles Lime!

Carriacou Data:
 Part of the Tri- island state of Grenada.
 Population: Approx. 6000 – 8000
 Area: 13 square miles



THE BEST VIEW IN THE CARIBBEAN

Discovering the Unsurpassed Beauty
of the Caribbean from a Different
Perspective"



CONTACT US

1-473-443-8946

cassadabayresort@gmail.com | www.cassadabayresort.com



Make Yourself at Home with Us in Carriacou



BOOK YOUR ROOM NOW!



Named after our beloved great grandmother and our tribute to her legacy, you will find us conveniently and scenically located a literal stone's throw from the beach, in Hillsborough, Carriacou.

(We can tell you a story or two, on your visit, if you insist!)

We offer comfortable and affordable self-catering apartments, 24 hour concierge service, full English breakfast, and free WiFi throughout.

That makes us perfect for your weekend getaway, or a much longer stay.



(473) 443 7672 || Main Street, Hillsborough, Carriacou || rosaguesthouse@yahoo.com



The Original Slipway Restaurant

Relaxed & Refreshing

Serving cooling breezes and a completely chilled experience by the water's edge.


The relaxed atmosphere is accompanied by a fresh and varied daily menu and roast on Sundays!

Whether you're sauntering or sailing by, this is a stop you will want to make!

OPEN FOR LUNCH & DINNER

Lunch 11:30am to 2:30pm
Dinner 5:00pm - 9:00pm

 Hermitage, Carriacou

 (473) 443-6500



Carriacou & Petite Martinique



48



Wayne's Auto Rental & Services

CARIBBEAN SEA

ATLANTIC OCEAN

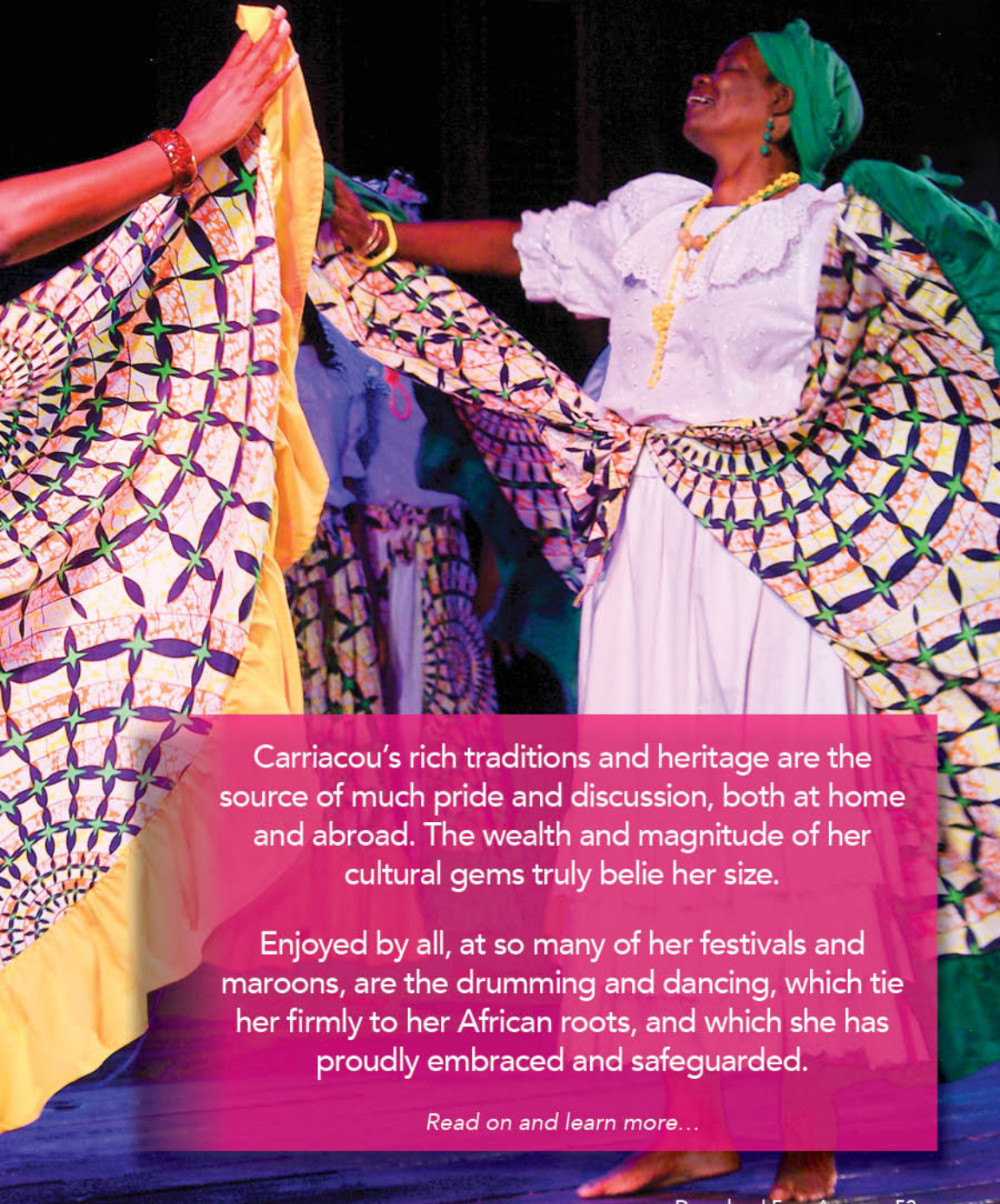


SISTER ISLES LIME

RICH TRADITIONS

...REVISITED





Carriacou's rich traditions and heritage are the source of much pride and discussion, both at home and abroad. The wealth and magnitude of her cultural gems truly belie her size.

Enjoyed by all, at so many of her festivals and maroons, are the drumming and dancing, which tie her firmly to her African roots, and which she has proudly embraced and safeguarded.

Read on and learn more...

THE TEMNE OF CARRIACOU

The tradition of the Big Drum Nation Dance in Carriacou & Petite Martinique, has been a tenuous, yet tenacious thread, which has kept alive the link with the island's African past. Some Carriacouans even preserve memories of the names of the actual tribes from which they sprang. And so, even today, one will still find individuals talking about Temne Nation and Temne Songs. These are individuals who preserve, and remain irresistibly drawn by the rhythm of the drum that is Temne.

It was these references that drew the interest of researchers who were already familiar with the Temne of Sierra Leone, and had documented their connection with the Gullah people of South Carolina and Georgia in the USA, as well as to the Sister Isles.

Of course, Carriacou & Petite Martinique are certainly not the only Caribbean

islands that have retained remnants of their African roots. But what can be said, and over which Carriacouans can rightfully boast, is that they stand out uniquely in the Caribbean for the preservation of their ties with the Temne people of Sierra Leone.

On the 27th - 30th of September 2016, a delegation of Sierra Leoneans, scholars and government representatives, arrived in Carriacou. One would think that the people of Carriacou had done something outstanding to merit an honour of this sort. Not so! It was recognition bestowed upon us for simply being ourselves, for having retained elements of family; through decades of tumultuous change and thousands of miles of separation.

These sojourners, from so far afield, had found evidence on the Sister Isle, which strongly suggested a made-in Sierra Leone label!

Excerpt from story by B. Alexander - Lime & Dine Grenada, Carriacou & Petite Martinique 10th Anniversary edition (2017 - 2018)



BIG DRUM MEMORIES

The Nation Dance preserves a connection that links family groups with different ethnic groups of their African ancestors, (including Cromanti, Igbo and Manding). There are nine such dances, with each nation having its own distinct rhythm. Some Carriacou families can still actually identify their 'nation', and it is to that rhythm that they dance.

The performance centres around three drums, traditionally made with slates from a rum barrel, then covered with goat skin. The two lower pitched, Boula drums, are played either side a higher pitched Cot drum. The most skilled of the three, the lead drummer, plays the Cot.

A typical dance begins with a solitary voice of the lead singer in French creole, with responses coming from a chorus of female singers. The Boula drummers

then begin laying down the beat, the symphonic canvas upon which the Cot drummer, the virtuoso, recreates musical and rhythmic links to distant memories.

With the song now in full flow, the signal for dancing to begin is given when one of the singers jumps into the ring! Her lead is followed when others join the ring imitating her moves.

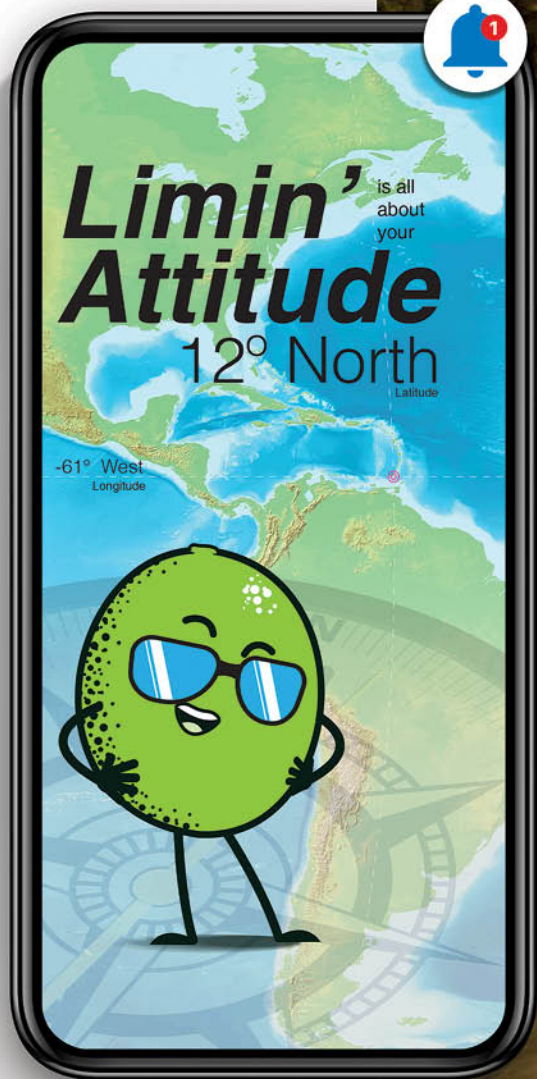
The dance ends abruptly, when the lead singer touches the Cot drum, with either a towel or the hem of her voluminous skirt.

Excerpt from story by B. Alexander - Lime & Dine Grenada, Carriacou & Petite Martinique (2014 – 2015 edition)





Download App  



What to do & where to go in the Spice Isles

@limeanddine



Wayne's Auto Rental & Services Ltd.

Rental • Sports Bar • Car Wash • Auto Repair • Tools Shop



Visit our fully
stocked
Tool Shop



“Get in gear for the ultimate Carriacou experience”

The Esplanade, Main Street, Hillsborough, Carriacou
Office: 1 (473) 443-6120 • Mobile: 1 (473) 409-0703
Email: waynesautorentals@yahoo.com



LOOK WHO'S COOKING

... LIMIN' BITES





Now that you are here in Grenada, we can offer you a plethora of culinary options for your well-travelled palate. Some of our favourites are: charcuterie boards, bresaola, prosciutto, cheeses, capers and antipasti. All are prepared to an excellent standard to accompany a host of fine dining options. Enjoy!

However, the true flavours of Grenada are often only to be found when limin!



We highly recommend that you treat yourself to our beautiful fresh fruit and vegetables. You may have to purchase them from roadside vendors, but the pause in your journey will be worth it! The entire experience along with your interactions with vendors, will give you a further insight into the flavour profiles of our island.

Lobster on the grill is a big favourite at our Annual Workboat Regatta. This normally takes place close to our Independence Celebrations on February 7th each year. We are not sure if this dish tastes better in this informal celebratory atmosphere, feet in the sand and breeze blowing off the ocean? What we can say is that we can never wait to get ours, and that



the wonderful choice of food on offer is another reason why the Regatta is a serious lime. If you're here and can share this experience, you won't forget it in a hurry!

Limin' Bites

Chicken wings, continue their meteoric ascension as the perfect mid-week limin' bite.

Check; Coconut Beach, Pricky Bay and Tropical Tavern in our Limin' Times on page 14.



Crab meat, crab back, crab and callaloo, curry crab and dumplings; all highly seasoned and all the better for eating with friends, with no airs and graces. By now you will know that that's exactly what a real lime is all about!

continued on page 62



CK'S Super VALU

FOOD DEPOT



CONVENIENT WHOLESALE, BULK & RETAIL SHOPPING AT THE BEST PRICES

DELIVERY
AVAILABLE

PINEHILL

ALASKA
ALASKA MILK CORPORATION

SUPER
COW
Milk

EVE
First Family of Fine Foods

100% NATURAL
Hunts

GREY GOOSE
VODKA

EL DORADO
RUM

Anchor

Stoli

BACARDÍ

Swiss

Sante
Discover health in food

Lutosa

OPENING HOURS:

MONDAY - THURSDAY 8:00AM - 5:30PM

FRIDAY & SATURDAY 8:00AM - 7:00PM

SUGAR MILL ROUNDABOUT,
GRAND ANSE, ST. GEORGE
TEL: 444-1800 / 1880

 /CKsSuperValuFood

CK's
SuperValu

www.ckssupervalu.com

A close-up photograph of a wooden cutting board. In the foreground, there is a large pile of golden-brown french fries. Behind them, several skewers are arranged, each featuring a variety of grilled vegetables including red bell peppers, yellow bell peppers, zucchini, and mushrooms. The board is set on a rustic wooden surface.

Lutosa

DISTRIBUTED BY




**Potatoes
to the world**

Copyright Lutosa SA. All rights reserved.

Download Free App

63



You won't find these delicacies every day. They are the *crème de la crème* of limin' food, often considered a rare treat. Crab back & roasted sea egg! If you're fortunate enough to be offered roasted sea egg for sale anywhere, say yes!

Be as adventurous as you wish in your culinary journey. Who says you can't pull out the stops and try something different?

***It's the lime that counts,
and the limin' bites which
take the experience to a
whole other level!***

Roasted Garlic Guacamole

COURTESY CHEF JOACHIM JOSEPH - VOLCAN VEGAN

INGREDIENTS

- 2 Ripe Avocados (*peeled*)
- 1 Garlic Bulb (*slice off the head*)
- 1½ Tsp Sea Salt
- 1 Tsp Cayenne Pepper (*powder*)
- ½ Tsp Black Pepper
- 1 Tbsp Lime Juice (*freshly squeezed*)
- ½ Tbsp Fresh Cilantro or Chardon Beni (*chopped*)
- Coconut Oil (*to drizzle*)

METHOD

Drizzle top of garlic bulb with a few drops of coconut oil and place in a preheated oven at 250°C for 20-25 minutes or until golden brown at the top.

Allow the garlic to cool for 10 mins then squeeze out flesh of the cloves and throw away the shell (skin).

Chop the roasted garlic finely and place into a small mixing bowl with the peeled avocados.

Add all remaining ingredients.

Use masher or fork to mash the avocados roughly, allow to remain chunky, mix all the ingredients in well, to ensure flavours are in every bite!

SHAKEN & STIRRED

...GREENZ GOODNESS!

Green. One definition states; "rich foliage, lush greenery, calming and ubiquitous. Offering relaxation, green soothes with its gentle and peaceful undertones." That sounds like a pretty good description of our Spice Isles ;) Greenz!



Rum, sugar, lime juice, mint; stirred and not shaken! Each green ingredient is grown locally from our fertile volcanic soils.

The roots of the Mojito can be traced back to Havana, Cuba, during the late 16th century. Originally known as “El Draque,” its first iteration was crafted by Francis Drake and his ship’s crew. You can guess the rest! It would seem that every good rum and lime story, has something to do with the British, scurvy, and having a great time on Caribbean shores!!

The rum (once known as firewater) may be hot, but the green communicates cool. The long “sweating” glass, with cubes of ice, never crushed, say; take it slow and easy. Now that could also be a description of our island! A Mojito, with or without the rum, is defined as a ‘summery cocktail’, and we live in perpetual sunshine, so that sounds like a marriage made in heaven! Absolutely perfect for that cool down & watch the sunset drink!!

It’s said that the root word ‘mojo’ is African, for “little spell”. We don’t know about the drink by itself, but combined with our paradise home; now that can definitely cast its own magic on you. Most of our visitors, who often become our friends, are unsurprisingly never quite ready to leave us when the day arrives! Spellbound perhaps?

There’s no need for us to articulate further on our multiplicity of rums and rum-based cocktails. If you’ve been here for more than a day or two, you’ve probably already begun compiling your own catalogue of Rum Stories; regaled to you by proud Grenadian mixologists, self-appointed

rum connoisseurs, and from your own first experience with a truly authentic Grenadian Rum Punch!

Take a close look at our opening image. You will spy any number of local drink and cooking ingredients, which are not inside the glass! They are counted among some of the most desirable spices, superfoods and cure-all’s in the world. All of them indigenous to our mere 133sq land mass miles, ocean and sea beds! (Seamoss, lemon grass, cinnamon...)

We have to be honest and inform that not everything, in fact many Grenadian foods and beverages, definitely do not have cook book style recipes. There’s a lot of ‘sweet hand’ and family secrets, aka; making it up as you go along!

Look right here on the page for a typical and almost hallowed local example.

Maybe it doesn’t look like much to you? Fine! We’re throwing down the gauntlet: Share this picture with any resident Grenadian and see what responses you get! Be ready for a story or two to go along with them, and maybe a shared recipe, which will probably have some ingredients that may well surprise you.

If you’re brave enough to try it, then we reckon this level of courage should land you a place in the hallowed halls of story tellers! You will definitely be shaken and stirred, according to Grenadian folklore and mythology ;)



La Bohème

by
AA

Style. Elegance. Passion



**A little bit of France, a lot of Caribbean!
Cool, comfortable and colourful choices are yours at La Bohème.
Join your chic, with our aesthetics!
Enjoy our range of select apparel, shoes and accessories for Him & Her!**

Visit us soon at Le Phare Bleu and experience “la vie en rose”.

Style • Elegance • Passion

**Opening hours: Tuesday to Saturday 10:00am to 5:30pm
Le Phare Bleu, Petit Calivigny, St. George | (473) 410-1789 | boheme473@gmail.com**



SHAKEN & STIRRED

LE PHARE BLEU MARINA



An ancient African proverb says; “it takes a village to raise a child...”

There may be no firm consensus as to the origins of the saying, but here in Grenada we, like many smaller communities, have definitely adopted it as our own. Some things are understood, with no words required, to be a community responsibility.

The Spice Isles is essentially a country of many villages, within seven parishes, each a microcosm of the island itself. So, the question begs asking: What does it take to make a village?

Whether you’re a visitor or resident, we want to take you to a village that you probably won’t find on a purely political or strictly geographical map. This village can be approached by land or water.

"We don't often sit and relax in the restaurant, but we do try not to let weeks go by without taking a walk down the jetty and on the beach. We make sure we carve out some time to enjoy what's around us!"

Tropical Tavern Team

Welcome to Le Phare Bleu Marina Village, tucked away in Petite Calivigny, St. George! A marina yes, but definitely not just a place to dock your boat; it is its own quaint slice of Caribbean life, a fun, casual marina village with a real community feel.

If you're thinking; residences, stores, a general communal space, or two? You're absolutely on the right track. Tropical Cottages, a Tropical Tavern, a Boho Chic Boutique. A deli & grocery store, coffee & pastries, hairdresser & spa, even a village-based distillery. A community of cottage industry entrepreneurs!

You have to agree it certainly sounds like a village.

Providing a natural hub for the Le Phare Bleu village, is the Tropical Tavern. The name alone conjures up images of a travellers 'rest-stop'. Offering a welcome respite, conviviality with compadres, chatting, and limin' time, as we like to say here in Grenada.

A visit offers a view that manages to make you inhale, and exhale at the same time. Is that physically possible? Exciting and calming the senses simultaneously. Breathtaking, and yet peaceful, tranquil and soothing, all at once? That's another experience which we will leave to you to judge for yourself.

Warm, gentle ocean breezes kiss this protected bay. The boats along the jetty, here for safe harbour, bob prettily in an improv. dance arrangement, choreographed by the combination of wind and water, to whose tune they keep in step.



**Lystra's Favourite Drink
Tropical Gin & Tonic**

"We use the local gin made here and add local fruit juice, soda water and a little bit of sours to it."



How does one complement this scenic canvas created by nature? Allow her to dictate, and then follow her lead, of course. Just a small measure of artifice here and there, to enhance village life, but otherwise, leaving well enough alone.



**Petriann's Favourite Drink
Soda or Coffee!**

"I recommend the House Rum Punch! I do taste it but only to make sure it's up to standard!"



"The guests are usually very relaxed, in this atmosphere, so that helps to make us relaxed and enjoy the work."

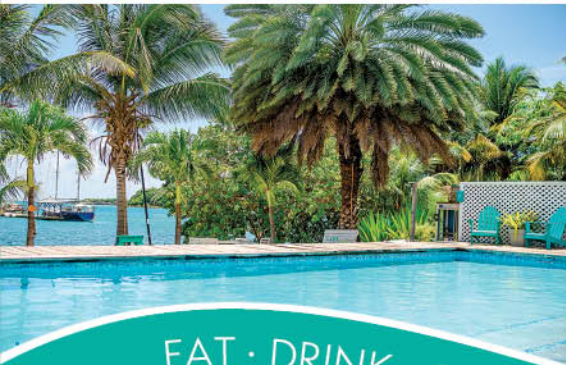
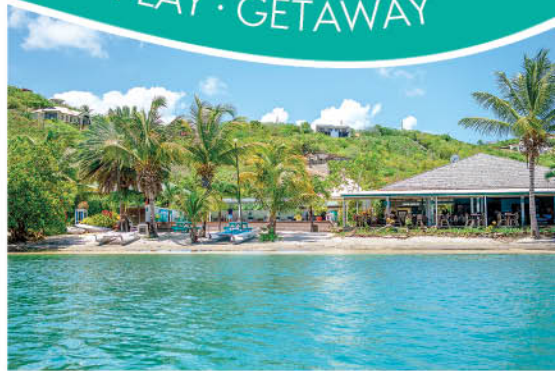
11:00am – 3:00pm is cool and calm, but 4:00pm is HAPPY HOUR!!"

Tropical Tavern Team



LE PHARE BLEU
GRENADA

STAY · PLAY · GETAWAY



EAT · DRINK · CHILL



COTTAGES · RESTAURANT · BAR · MARINA

Le Phare Bleu, Petite Calivigny Bay, St. George, Grenada. W.I.
Tel: +1 473 444-2400 hello@lepharebleu.com

WWW.LEPHAREBLEU.COM



Download Free App

73

Day after day of gentle ocean, sand, sun and a private island across the bay, returning your gaze whilst you stand on the outer shores of the village. Do the senses get jaded? We believe this question requires an insider's perspective. So, let's get one!

"We love the whole atmosphere, and we know we play an essential part in helping to create it. Just like the scenery, it's relaxed and chilled. For some of our regulars, it's like home from home! We miss them when they don't come for a week or two! They love that!! Even if you usually lean towards a more formal setting, after a visit or two with us, you may discover that you've just been suppressing that 'super chilled' side of your personality.

Our boss isn't into uniformity. Individuality is good, refreshing. That allows all of us to bring a little something extra to the table, personality wise.

We're not big on hierarchy in our team, we all just pitch in and get it done.



Chantelle's Favourite Drink Daiquiris

*"I like to mix them because I love to see the colours. I do like **Mudslides** too, their so smooth and creamy!"*



Our working environment is far from regimented, what's makes it relaxing, is that we know what's expected of us, and our boss knows we know, so he lets us get on with it!

What all of us absolutely agree on is that we want our guests to come happy and to leave even happier!"



Mr. P. - The Village's favourite bartender - Favourite Drink Grenada Nice!

*"It's my recipe!
I do like a Bahama Mama too!
And no, I don't mind all the teasing I get from the girls!"*

Grenada Nice!

COURTESY OF DONALD PASCALE – TROPICAL TAVERN AT LE PHARE BLEU

SERVES: 1
INGREDIENTS

1.5 oz	Dark Rum
½ oz	Triple Sec
1.5 oz	Orange Juice
1.5oz	Pineapple juice
Dash	Simple Syrup
Dash	Grenadine

METHOD

Pour all ingredients, except grenadine syrup, into cocktail shaker with one cup of ice.

Shake vigorously.

Pour into glass.


Add dash of grenadine.

Garnish with fruit of your choice.

Hope Beach, St. Andrew

PURE LIME

...GOING NORTH



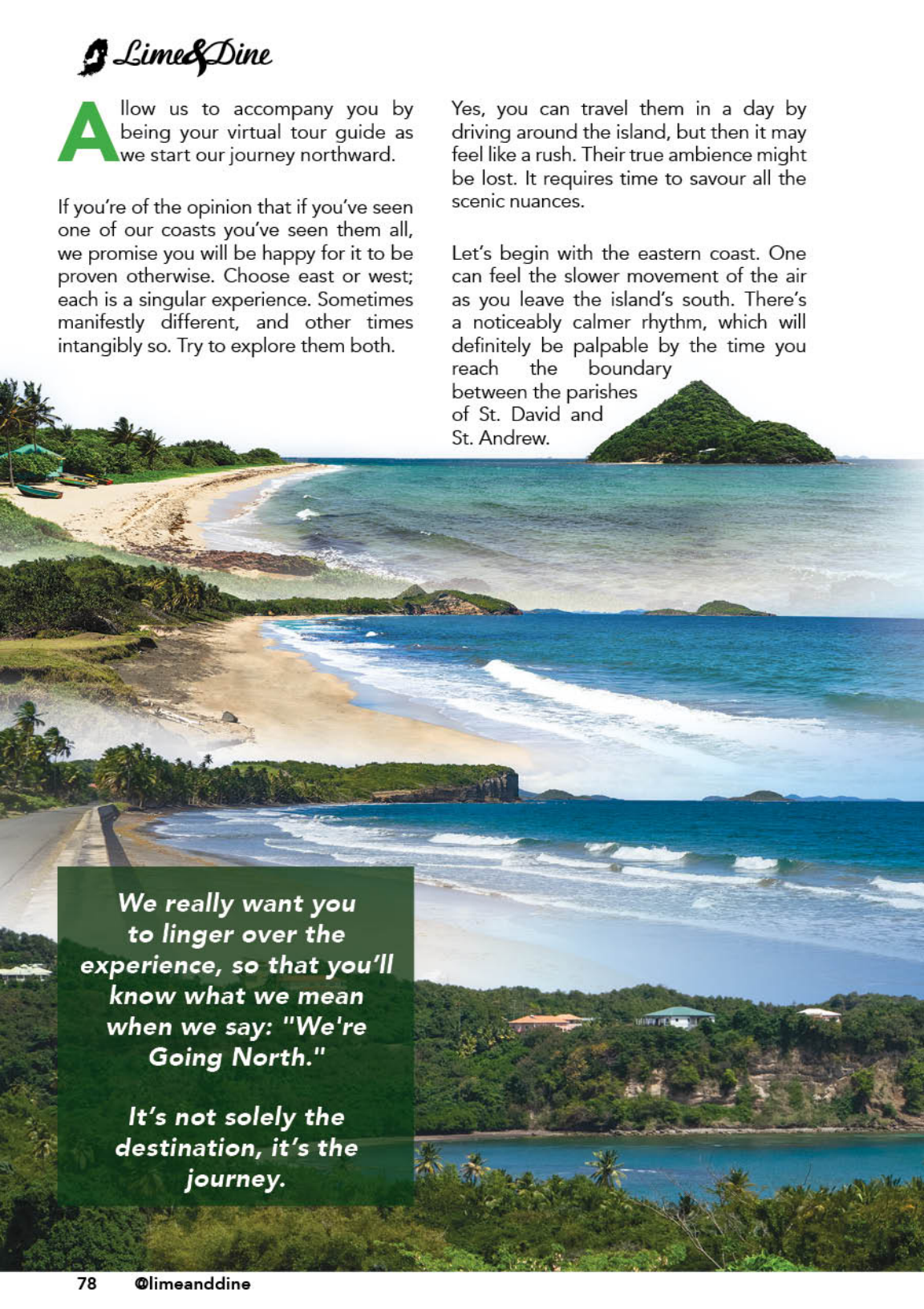
There are many ways to explore and enjoy Grenada's amazing views. We especially recommend those along the east and west coast. These routes in particular, often provide views of uninterrupted expanses of ocean, held at bay by sea walls, which allow the road to wend its way through the villages. Along these vistas the ocean glitters, with no distractions, sparkling as though the treasures of Tutankhamun rest beneath its surface. A spectacular reflection of the sun's magnificence.

Allow us to accompany you by being your virtual tour guide as we start our journey northward.

If you're of the opinion that if you've seen one of our coasts you've seen them all, we promise you will be happy for it to be proven otherwise. Choose east or west; each is a singular experience. Sometimes manifestly different, and other times intangibly so. Try to explore them both.

Yes, you can travel them in a day by driving around the island, but then it may feel like a rush. Their true ambience might be lost. It requires time to savour all the scenic nuances.

Let's begin with the eastern coast. One can feel the slower movement of the air as you leave the island's south. There's a noticeably calmer rhythm, which will definitely be palpable by the time you reach the boundary between the parishes of St. David and St. Andrew.



We really want you to linger over the experience, so that you'll know what we mean when we say: "We're Going North."

It's not solely the destination, it's the journey.

Each parish is separated by a river, so naturally there's a bridge to be crossed every time you exit one and enter another. Sometimes it's barely noticeable, so keep your eyes peeled! Don't panic though, signs heralding the Parish's entry will be readily apparent.

En route, eventually you will probably stop your refrain of; "oh there's a cow, a sheep, a goat, a lamb." Any number of livestock along the roadside. Even a man with an oversized load of vegetation carried effortlessly on his head, with a confident gait and long stride! (It's food for the livestock). You're in rural Grenada countryside. This is the norm and becomes increasingly so, the further northward you travel.

Even the buses which ply the route from North or North East, (Sauteurs, St. Patrick; Grenville, St. Andrew), to St. George's in the south, at the seemingly breakneck speed of F1 race drivers, seem to have reined in some of their horsepower. They ply the south to north route at a pace we could euphemistically call leisurely, and realistically call a crawl. Why? They are touting for business, particularly in the sedate middle daytime, on the look-out for that strange fruit; 'passengers not in a hurry to reach their destination!'

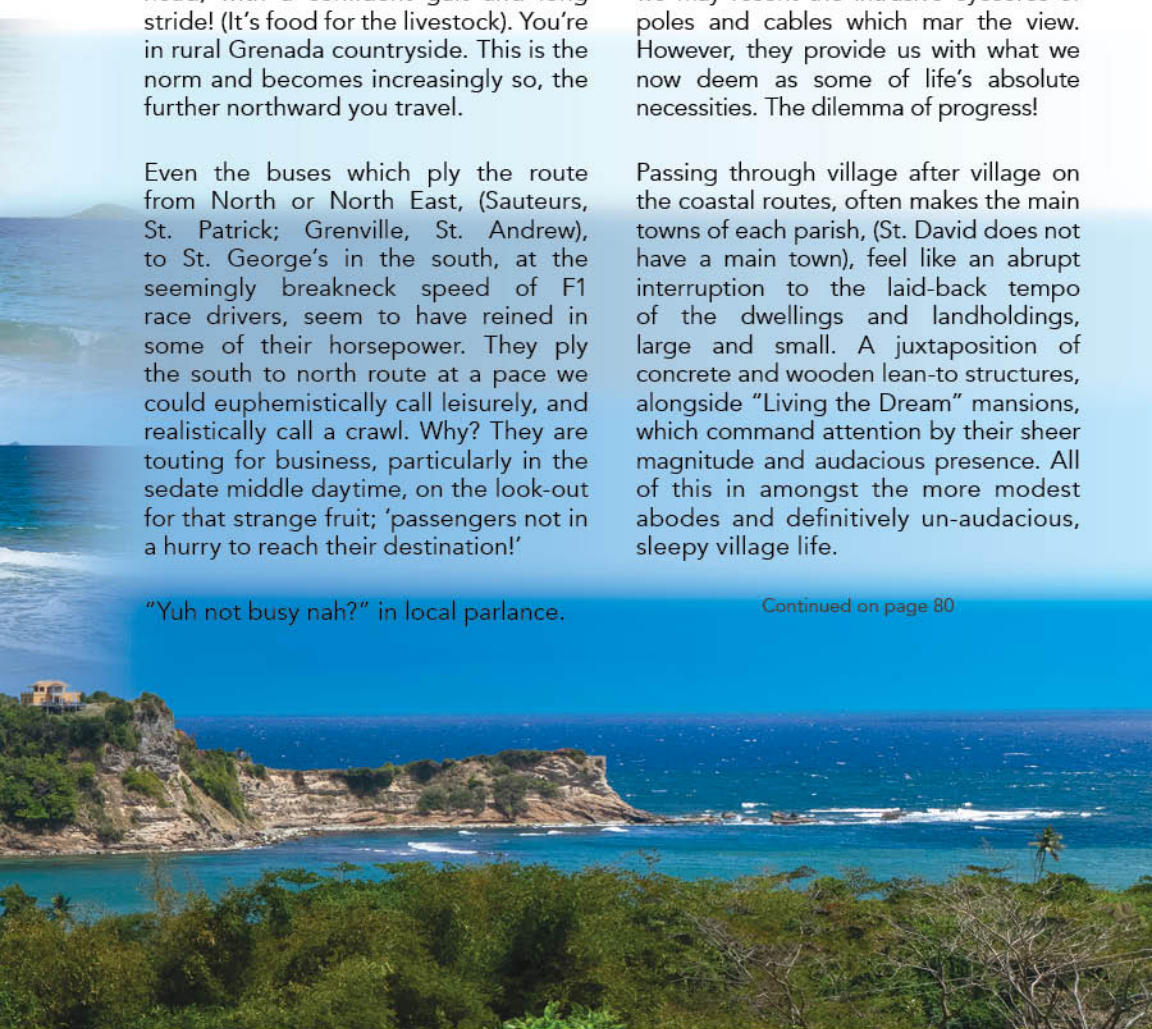
"Yuh not busy nah?" in local parlance.

Travelling along this must-see coast, one is sure to encounter what we like to call "The Corner." You'll be up high, then as the road bends, you will be enthralled by the spectacular scene which slopes down before you in the distance. A light brown cliff face, jutting out into the ocean, with white caps rushing in, row after row like battle lines, in a ritual of natural erosion. On the map, it's called Hope Beach!

See this view once, or a hundred times; each time it commands that you pause and acknowledge the panorama. Sometimes we may resent the intrusive eyesores of poles and cables which mar the view. However, they provide us with what we now deem as some of life's absolute necessities. The dilemma of progress!

Passing through village after village on the coastal routes, often makes the main towns of each parish, (St. David does not have a main town), feel like an abrupt interruption to the laid-back tempo of the dwellings and landholdings, large and small. A juxtaposition of concrete and wooden lean-to structures, alongside "Living the Dream" mansions, which command attention by their sheer magnitude and audacious presence. All of this in amongst the more modest abodes and definitively un-audacious, sleepy village life.

Continued on page 80



GRENADA, ON "EVER AFTER" ...A WONDERFUL LIFE!

We live in Prickly Bay, on the very south end of Grenada.

We're on our 43-foot monohull, "Ever After", pretty much nine months of the year at Prickly Bay, and then the other 3 months we go sailing. So, we live full-time; all year around, on our boat. It's a wonderful life!

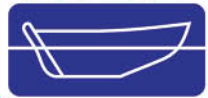
However, if you own a boat you know that they are demanding gals; always needing this or that. Budget Marine is our 'go-to' place for quality boat parts and accessories, whether we're on mainland Grenada or not.

Three years ago, we were hauled out in Carriacou, working and prepping for new bottom paint, then we realized we didn't have enough Tuff Stuff Epoxy Primer. A call to Budget Marine at 9:00am and by 2:30pm the Tuff Stuff Epoxy Primer arrived on the ferry! We couldn't believe it! We were thrilled!! That's what you call great customer service; just outstanding! And it wasn't an isolated incident, because we have been consistently enjoying Budget Marine's great team of employees for years. We call them "Team Budget", because they are a great team; knowledgeable, friendly, and always ready to help.

EDUARDOÑO

FIBERGLASS BOATS

**BUDGET
MARINE**



Just a few months ago, we were at Chatham Bay, off Union Island, and discovered that our 28-year old windlass had given out beyond repair. We sailed right back to Carriacou, confident that Budget Marine, Grenada would have a windlass that would fit our beloved "Ever After". Sure enough, they did! Once again it was brought over on the ferry by two members of Team Budget; Sheley and Kellon, who were bringing more inventory to the fairly new Budget Marine Carriacou location.

We also recently had to buy a new marine stove and of course, Budget Marine had a

perfect marine stove for us! It's a beauty and I'm baking bread again!

One thing is for sure, Budget Marine has an extensive inventory, with a wide range of products for your boat. It's always a great pleasure doing business with them, and we highly recommend them for your many and varied boating needs.

Jules & Frank

"Ever After" - Prickly Bay

Large interior space
Stable design
Safe and comfortable

**READY
TO GO!**
VARIOUS MODELS
IN STOCK

Budget Marine | Carriacou

Tyrell Bay Marina


Tel: +1-473-443-1983

 +1-473-421-5930

Budget Marine | Grenada

True Blue, St. Georges

Tel: +1-473-439-1983

 +1-473-418-3933

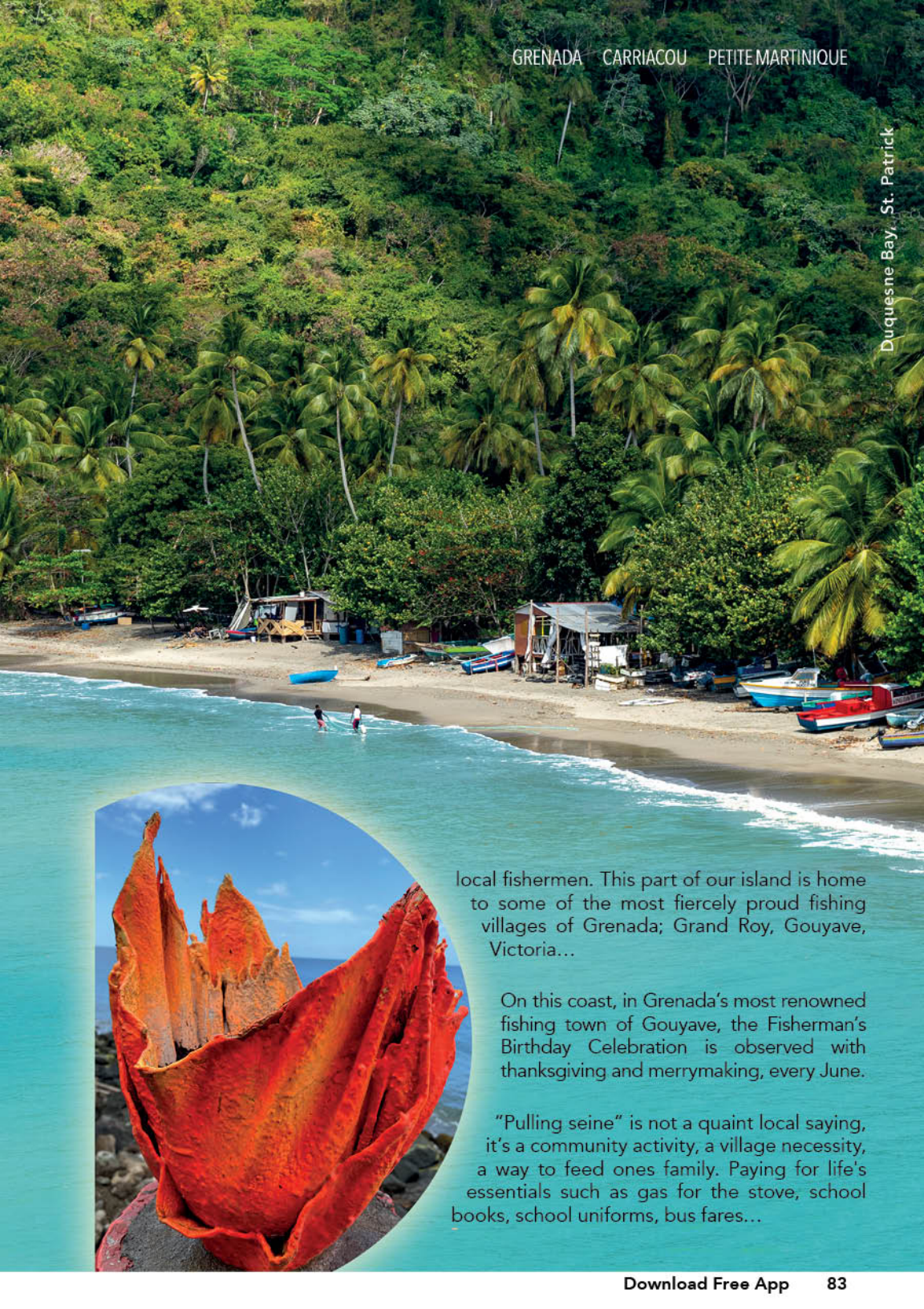
Continued from page 77

Once a town centre is traversed, the sensory lullaby continues. This scenic menu serves up greens of every shade and hue as you look up to the hills on your left. On your right, glimpse the ocean through the humble dwellings lining the beach fronts. The smell of the sea, fishermen preparing their catch for the 'freshest fish' seekers. A standpipe by the roadside, once the gathering point for precious water supplies for many; now not so much. But still a community meeting point and a reason for children to douse themselves with water, an activity accompanied by unadulterated laughter and endless fun. Spices adorning wooden sales spaces, for your purchase... The tempo goes down another notch, the sea breeze and waves combine to sing a sirens song ...so soothing. Snooze and you'll miss the journey!

On the west coast route, leaving the south and travelling along the Palmiste Road, you will notice strange emergences from the rocks above the water. They are nothing at all to do with nature, yet somehow they augment her by their peculiarly arresting ungainliness. The product of a creative mind! Stop and look at them. Breathe slowly. Look slowly. You'll see what we mean.

Farther along the journey, gaze down on black sand beaches, visited by turquoise waters; beautiful stark contrasts. Shores inhabited by the working vessels of

***Unnaturally coloured
receptacles, in strange
shapes and hues.
Concrete creations,
materials of construction,
moulded and mounted
on the rocky coastal
landscape.***



local fishermen. This part of our island is home to some of the most fiercely proud fishing villages of Grenada; Grand Roy, Gouyave, Victoria...

On this coast, in Grenada's most renowned fishing town of Gouyave, the Fisherman's Birthday Celebration is observed with thanksgiving and merrymaking, every June.

"Pulling seine" is not a quaint local saying, it's a community activity, a village necessity, a way to feed ones family. Paying for life's essentials such as gas for the stove, school books, school uniforms, bus fares...



This coast is often not home to the glamour and trappings of our well-to-do southern neighbours. It is home to honestly authentic country life. There is an unspoken mantra of: "Live off the land, the rivers, the ocean; they are the providers of life's necessities. Let them live and thrive in return." Here you are more likely to see the beauty of self-sufficiency, innovation and enterprise, triumphing despite limited access or lack of mod cons and amenities. There is however, one modern convenience that is ubiquitous: the cell phone! This vital communication link with the world is a 'tool' that nearly everyone has to hand!

Are we there? We haven't reached "True North" as yet?

You're right, but we did say... Going North!

The North of the Spice Isles is its own entity, as is each village and town you traverse along the way. Each has its own identity, story and history. To do them justice we would have to write a book!!

Someone said that you can travel Grenada in one day? You can!

However, if you're on a whistle stop tour you can look, but you won't really see Grenada, or enjoy "Going North", on our Island in the Sun!



**"Yuh not busy nah?" You don't need to get to your destination in any particular hurry, do you?

LIME INN

...OUTDOOR LIVING

Nettle Point, St. Mark

Staycations and weekend getaways have become part of Grenada's welcome new norm.

Blessed with fertile volcanic soils, Grenada's wild verdant scenery, so effortlessly beautiful, and lush cultivated gardens, are a joy both to create and behold.

See overleaf

On the Spice Isles, ours is an outdoor life. We endeavor to make our interior living spaces exploit and harmonise with our country's beautiful natural exteriors.

Much attention to detail may be placed on how our outdoor surroundings augment, and sometimes, without even trying, completely eclipse our carefully thought out interiors.

Bogles Round House, Carriacou

Many resorts, smaller boutique hotels, renovated plantation houses, budget and luxury self-catering apartments, as well as rustic cottages, are happy to welcome guests for overnight or short stays. This opens up a number of opportunities if you decide you want to 'mix it up a bit' whilst you're visiting us. North with South, or vice versa, they both have affordable and high-end options.

But almost all of them will include letting the outside surroundings; beaches, gardens, stunning ocean views, crashing waves, cliffside drops, verdant hill and valley views, be part of your experience for optimum enjoyment.

If you're a resident, a trip to another part of the island, or over to our Sister isles can turn into an adventure. Rather than a long journey and then a rushed visit, why not stay overnight? Better yet, make a weekend of it, or staycation... What's the hurry?

Whichever you choose, we implore you, don't stay inside too long. Unless it's your honeymoon! In which case we plead the 5th amendment!!

N.B. Grenada, Carriacou & Petite Martinique have numerous getaway and airbnb options. Please visit relevant websites including www.puregrenada.com, to start exploring the possibilities.

Do come and visit us soon!!





Sitting on nearly seven acres of stunning waterfront views is one of Grenada's best kept secrets, Secret Harbour Boutique Hotel & Marina. Nestled within the ever-secure Mount Hartman Bay located in the south of the island, Secret Harbour has a 53-berth marina, 20 cottages, on site restaurant & bar, a recently built gym, a pool which boasts some of the best views, and an independently owned spa and hair salon.

Long and short term stays, stacations and private functions are available.

For Bookings

enquiries@secretharbourgrenada.com
+1 (473) 435-4439



SHARE THE SECRET



LIVIN' THE LIME

**LIFESTLYE,
BUSINESS &
INVESTMENTS**


Irina Kostka, founder and principal architect of Grenadian award-winning company, IK Architecture.

'2023 Winner of Best Architecture Single Residence in Grenada, Best Residential Property Grenada and Overall Category Winner of Best Residential Property Americas'. International Property Awards., 2023 - London, United Kingdom



"Grenada is an ideal place to raise your children, and equally perfect for retirement."

A great environment for creating connections and building relationships, it offers a fantastic quality of life!"



My name Irina comes from a combination of my dad's favourite expression "irie", and my mum's eastern European roots, as Irina is also an eastern European name. With that background information, you'll be able to pronounce it properly!

Ever since I was very young, I knew I wanted to create things.

I left Grenada to further my studies, and came back home twice. The first time I had just finished university, where I qualified with my post graduate degree in architecture.

I was ready to come back home, to leave Germany. When it was cold it was very cold and I felt that it affected everyone's mood in a bad way. The correct thing to say I suppose, would be I came back to get some work experience out of uni, but the reality is that I just wanted to come home and be warm!!

I wanted to raise my daughter as I had been raised, with the freedom to run about on the beach, to be outside in nature. It's such a carefree way of life and I knew I wanted that for my children, not being inside all the time. And Grenada is safe!

Eventually, after freelancing in Grenada for a while, I realized that to really achieve my maximum potential, I needed to gain experience from a more structured environment; to work with a team and learn from others. Outbound again, I travelled to South Africa and worked with some friends who were heavily involved in the construction-based side of the business. I got some serious hands-on learning. It was such a great experience, I think it really rounded me out. It also allowed me to gain different perspectives, whilst holding true to my own point of view. South Africa is an amazing country and it provided me with some life changing experiences.

I subsequently became pregnant and I knew it was time to come back home to Grenada permanently! My daughter was born in 2019. So here I was, ready to continue on my own professional journey; IK Architecture (IKA) was born in 2020!

If you want your interiors designed we can do that too! It's totally up to you.

What we can guarantee is our 100%, and then some...

We would be thrilled to be involved in your project if you've made that great decision to build, remodel, or refurbish your home.

We're a young firm, innovative and committed to excellence in our craft. The IK Architecture team comprises a combination of fresh talent from Germany, Jamaica, Morocco, Toronto and South Africa! The team are loyal, driven, and passionate about what we do. Our recent awards speak for themselves!

Grenada has a great respect for age, and the experience that comes with years of honing one's skills, whatever your profession. With this backdrop, we feel honoured to have been awarded projects on

island, that speak to our reputation as a world class architectural firm.

Currently, our work is mainly residential, but at 'IKA' we do more than build houses; we can help you create a home. We can start from helping you choose your ideal spot and conceptualizing the building itself; to working with building contractors, getting relevant permits, quotes, builders, procurements and making sure your design actually gets built the way we envisioned it together. The whole process can often seem a bit daunting, so we can work on it with you.

Grenada offers so much beautiful scenery! We see our role as working with it, and you, to deliver your perfect abode, so that you can fully enjoy your version of "Livin' the Lime".

COMING HOME & RE-LOCATING

You may wish to begin the process by visiting: [www.gov.gd //Non-resident// Returning Nationals](http://www.gov.gd//Non-resident//Returning%20Nationals). The government website has been fully updated with significantly improved functionality. Please make sure that you investigate any incentives which may be offered to returning nationals and/or persons relocating to Grenada.

If you cannot find the information you need online, then do not hesitate to contact the Ministry of Finance for further assistance:

Ministry of Finance, National Security, Home Affairs, Public Administration Information & Disaster Management.
Financial Complex, The Carenage, St. George's, Grenada, W.I.
Tel (473) 440 2731/2732
Email: finance@gov.gd

PERMANENT RESIDENCY & CITIZENSHIP

NON-NATIONALS

You can apply for permanent **residency** in Grenada after residing here for a minimum of two years. Permanent residents can apply for Grenadian **citizenship** after residing here for a minimum of 5 years.

Criteria and documentation required can be found online at www.gov.gd under Ministry of Labour <https://gov.gd/mol/>

WORK PERMITS

There are a number of criteria to be met to be approved for a work permit in Grenada; it is recommended that you review these carefully. The permit

must be applied for by your prospective employer. The cost may vary from \$1000 to \$5000 XCD per annum, based upon your country categorization and will only be requested once your permit has been approved. More detailed information can be found by visiting www.gov.gd

GETTING MARRIED IN GRENADA

Three-day residency is required in Grenada before you can apply for a marriage license, which takes 2 to 3 working days to process.

You will need valid passports, birth certificates, Decree Absolute divorce papers if applicable, single status affidavit, deceased's death certificate, if you're widowed, legal proof if a name was changed by Deed Poll. If under the age of 21, written parental consent by way of an Affidavit from a Lawyer or Notary Public.

If you choose to work with a wedding planner, they will guide you through the entire requirement process and do everything conceivable to make sure that your special day lives up to every single one of your expectations.

NB: As of 2020 the services of the Government of Grenada Ministries, including information, application/registrations forms and e-payment systems, are fully functional on line at www.gov.gd – select 'e-services' tab.

To submit your application(s) you must register yourself on the portal. You will also be able to check the status of any applications you submit through this medium.



IRINA KOSTKA
ARCHITECTURE

Re-imagining
CARIBBEAN ARCHITECTURE



www.ik-architecture.com
info@ik-architecture.com



YOU MAY ALSO NEED TO KNOW...

BANKING SERVICES

ACB Grenada Bank Ltd.
PBX All Departments
444 - 4919
www.acbonline.com

**Grenada Co-operative
Bank Ltd.**
PBX All Departments
444-2667
www.grenadaco-opbank.com

Republic Bank Grenada Ltd.
PBX All Departments
444 - 2265
www.republicgrenada.com

CORPORATIONS & ASSOCIATIONS

**Grenada Bureau of
Standards**
Queen's Park, St. George's
440 - 5886 / 440 - 6783

**Grenada Chamber of
Industry & Commerce
(GCIC)**
Frequenté Business Park,
St. George
440 - 2937 / 440 - 4485

**Grenada Hotel & Tourism
Association (GHTA)**
Morne Rouge, St. George
444 - 1353

**Grenada Investment
Development Corporation
(GIDC)**
Frequenté Business Park,
St. George
444 - 1034/35

**Grenada Tourism
Authority (GTA)**
Burn's Point, St. George's
440-2279

**Grenada Association of
Retired Persons (GARP)**
Kirani James Boulevard,
St. George's
435 - 9857
grenada.garp2011@gmail.com
Facebook: Garp Grenada

TELECOMMUNICATIONS & CABLE SERVICES

Digicel Grenada Ltd.
St. George
439 - 4500
Dial 200 from mobile phones

FLOW
Customer Contact Centre
440 1000

UTILITY COMPANIES

**Grenada Electricity
Services Ltd. (GRENLEC)**
Dusty Highway, St. George
440 - 2097
www.grenlec.com

**National Water &
Sewerage Authority
(NAWASA)**
Lucas Street, St. George's
440 - 2155
www.nawasa.gd

GOVERNMENT OFFICES

The Ministerial Complex
Botanical Gardens
St. George's
www.gov.gd

**Immigration & Passport
Department**
435 - 2302 / 440 - 2456

Prime Minister's Ministry
440 - 2383

Prime Minister's Office
440 2255 / 440 2265

Ministry of Health
440 - 2649

Ministry of Labour
435 - 9246

**Government
Veterinary Officer
Ministry of Agriculture**
435 - 8725
grenadalivestock@gmail.com

Ministry of Finance
The Carenage, St. George's
440 - 2731



GRENADA INVESTMENT
DEVELOPMENT CORPORATION
PURE INVESTMENT

INVESTING OR DOING BUSINESS IN GRENADA? YOU DO NOT HAVE TO BE ALONE



We can help with:

- ⚡ Investment & Business Information
- ⚡ Trade, Economic, and Investment Data
- ⚡ Investment Opportunities
- ⚡ Application Processing for Investment Incentives
- ⚡ Available Sites for Development
- ⚡ Obtaining approvals, permits, and licenses



pureinvestment@gidc.gd



(473) 444-1035



investingrenada.gd/gidc.gd



pureinvestment



pureinvestment

FREQUENTE INDUSTRIAL PARK, ST. GEORGE, GRENADA W.I



We're with you all the way.

Protect what you love, for those you love.

From **Motor** to **Home**, **Guardian General** will help you take care of the things you've worked hard to achieve.

Experience reliable, prompt and efficient service that always puts you first and puts your mind at ease.

To learn more, contact us:

 **1-473-440-1585/3099** or

 Visit **myguardiangroup.com**



Guardian Group

Guardian General Insurance (OECS) Limited

live safe | live easy



myguardiangroup.com



EXPERIENCE

INTEGRITY

RESPECT

LOYALTY

**Let us make sure your 'wheels' runs smoothly!
Your One Stop Shop**

Car Wash. Tyre Change. Vehicle Service. Tune Up.
Wheel Alignment & Balancing and a whole lot more...

Give us a call or WhatsApp...



**PREMIUM AUTO
SERVICES LTD.**

Calivigny, St. George • Phone: (473) 439-4000/534-3000
Email: info@premiumauto.gd • www.premiumautogrenada.com

ADVERTISER'S INDEX

Page	ACCOMMODATION	Tel
46	Cassada Bay Resort, C'cou	443 8946
71	Le Phare Bleu Marina Resort	444 2400
47	Rosa Guesthouse, C'cou	443 7672
85	Secret Harbour Boutique Hotel & Marina	435-4439
38	True Blue Bay Resort	443 8783

Page	ACTIVITIES	Tel
25	House of Chocolate Tours	440 2310
71	Le Phare Bleu Marina Resort	444 2400
BC	Prickly Bay Marina	439 5265
25	Blue Haven Spa	443 8783

Page	CAR RENTALS	Tel
55	Wayne's Auto Rentals, C'cou	443 6120

Page	RESTAURANTS & BARS	Tel
46	Cassada Bay Resort, C'cou	443 8946
21	Coconut Beach Restaurant	444 4644
38	Dodgy Dock Restaurant & Bar	443 8783
28	Fairways by Red Crab	422 4348
25	House of Chocolate Cafe	440 2310
71	Island Fever - Tropical Tavern	444 2400
29	Laura's at Grenada Marine	443 1064
71	Lightship, The	444 2400
BC	Prickly Bay Marina	439 5265

Page	RESTAURANTS & BARS	Tel
31	Punj-Abi Restaurant	420 0202
47	Rosa Guesthouse, C'cou	443 7672
85	Secret Harbour Boutique Hotel & Marina	435-4439
48	The Original Slipway, C'cou	443 6500
37	Umbrellas Beach Bar	439 9149
55	Wayne's Sports Bar, C'cou	443 6120

Page	SHOPPING	Tel
78	Budget Marine Chandlery	439 1983
60	CK's Super Valu	444 1800
IFC	Harry Edwards Jewelers	435 7182
IBC	Grenada	
25	House of Chocolate	440 2310
67	La Bohème Chic Boutique	410 1789

Page	LIFESTYLE BUSINESS & INVESTMENTS	Tel
93	Grenada Investment Development Corporation	444 1035
94	Guardian General Insurance (OECs) Ltd.	440 3099
91	Irina Kostka Architecture	535 0533
95	Premium Auto Services Ltd.	439 4000
H 13	St. Augustine's Medical Services Inc.	440 6173



Download App  



© 2023 Pandora Jewelry, LLC



**SEEK
THE SUN**

PANDÖRA

AVAILABLE AT
HARRY EDWARDS JEWELERS
Esplanade Shopping Complex
Melville Street, St George's, Grenada



PRICKLY BAY
MARINA

TODAY & EVERYDAY

Proud Sponsor of

Grenadian Culture & The Arts

"Grenada's Underwater
Sculpture Park, one of the
**'Top 25 Wonders of
the World'**"

-National Geographic.

In 2023, new sculptures for
the Park were given a home
by Prickly Bay Marina before
their journey to their final
underwater resting place!

- RESTAURANT - TIKI BAR - ENTERTAINMENT - MARINA -
L'ANSE AUX ÉPINES, ST. GEORGE | TEL: 1(473) 439-5265