Hospitality Jamaica



Statistics are helpful but require closer analysis

The luxury wedding and honeymoon destination

The 'other white meat' a boost for the food industry





Royalton Blue Waters – a perfect family vacation spot

HEN VACATIONERS leave the confines of their homes to go out in search of leisure, there is one thing they almost always have in common. They all seek to find that one getaway spot that encompasses everything they have always imagined a vacation to be.

Well, if you are one of those who want to escape with the family to experience your own passion points ... your own slice of paradise ... on a tropical island and in all its glory ... there is hardly a better place than the brand new Royalton Blue Waters resort in Montego Bay.

Here, not only will you find that unique blend of luxury accommodations and gracious Jamaican hospitality, you will also have the pleasure of interacting with persons whose only desire and motivation is to ensure that the magical experience you are guaranteed to have at Royalton Blue Waters will forever be etched in your collective memories.

PREMIER LODGING

As the regional director of sales and marketing for Jamaica and St Lucia, Kerry Ann Quallo-Casserly, puts it, "Whether you are travelling for business, extended stay vacation, a quick weekend getaway or, as we hope, a nice family time out, Royalton Blue Waters should be your premier lodging choice. Here, we offer discerning travellers a family-friendly vacation that is second



to none," she added.

She noted that each of the 228 luxury guest rooms that face the ocean are elegantly decorated with signature Royalton touches.

Unique features include a lazy river, for a refreshing take on sunbathing at any age, as well as private cabanas, available for all-day rental with waiter service and a stocked minibar.

For recreation, guests can enjoy the 'stay at one, play at two' benefits of side-by-side, luxury, all-inclusive resorts with nearby Royalton White Sands that offers supervised kids' clubs, an on-site splash pad with slides, world-class Royal Spa and a choice of three spacious pools.

She added that the success of the resort will be determined by the combination of strong entrepreneurial leadership, passionate employees, great partnerships and the delivery of an evolving product that represents value to customers.

"We opened our doors to this new luxury paradise on November 7, 2016," Quallo-Casserly noted. "We have very competitive rates, providing maore value for less."

She explained that guests who book Royalton Blue Waters have full access to all restaurants, bars, coffee shop, sports bar, spa, entertainment water park, kids' club, teens' club, pools and the beach area.

Quallo Casserly further informed that management and staff are always in a 'forward-thinking' mood, adding that "we are continuously researching, developing and innovating to position ourselves for the future".

SISTER RESORT

Blue Waters is a sister resort which is adjacent to Royalton White Sands – another gem in the Blue Diamonds Resorts list of luxury hotels.

Blue Diamonds, owned by the Canadian tour company Sunwing, acquired what was formerly the Starfish Trelawny Resort & Spa from the SuperClubs resort group in 2012 and rebranded it Royalton White Sands.

Guests rooms at Royalton Blue Waters are elegantly decorated with high-thread-count sheets, in-suite double-headed rain showers and Jacuzzi, plus a choice of balcony views of the ocean or exclusive swimout pools where one can enjoy the tropical breeze in complete privacy.

"Modern features are offered by All-in Connectivity, including unlimited free long-distance calls to North America and parts of Europe from your suite and Wi-Fi



PHOTO BY ASHLEY ANGUIN
Kerry Ann Quallo-Casserly

resort-wide," Quallo-Casserly added.

Blue Diamond is a hotel management company with differentiated brands to suit each market's demands. It currently operates more than 5,000 rooms in all-inclusive resorts in six Caribbean destinations under the Memories Resorts & Spa, Royalton Luxury Resorts and Grand Lido brands.





Linkages Network to plug multibillion-dollar leakage in manufacturing, agriculture sectors

HE MINISTRY of Tourism's Linkages Network has stepped up an initiative to plug the leakage of billions of dollars in the manufacturing and agricultural sectors resulting from imports by local tourism entities.

A tourism demand study, commissioned by the Ministry of Tourism in 2015, determined that "the annual leakage due to imports amounts to \$65.5 billion in the manufacturing sector and between \$1.6 billion and \$5 billion in the agricultural sector".

The study concluded that "the prospect for import substitution is great as there exists a high level of receptivity among tourism sector stakeholders to local goods and services". It further posits that "this receptivity could be converted to business opportunity as the projected demand for agricultural and manufactured goods indicates that there is tremendous opportunity for trade that could be as high as \$56.7 billion annually for processed foods alone, \$5.3 billion for fruits, and \$1.6 billion for vegetables".

The demand study also identified constraints hampering the strengthening of tourism linkages with the domestic economy, including the ability of the agricultural sector



Carolyn Riley

to supply large and consistent quantities of good-quality products.

Inadequate support for the promotion of locally manufactured goods to foreign investors in the tourism sector was identified as one of the main obstacles for the manufacturing sector. The need was also seen for improved communication between buyers and sellers in relation to product availability



Jordan Samuda

and prices.

In a concerted effort to overcome these obstacles, the Linkages Network brought stakeholders in manufacturing and agriculture face to face with purchasing managers in the tourism sector. They met at the Montego Bay Convention Centre on Wednesday, November 9, 2016.

Jordan Samuda, who sits on an agricultural

working group of the Tourism Linkages Council, which supports the work of the Linkages Network, chaired the round-table meeting. He said bridging the gap and lessening the leakage was a major focus. "What we're trying to achieve here with the purchasing managers is getting down to the folks who are on the ground day to day, seeing the challenges that face them with supplies," he said.

DATABASE IN DEVELOPMENT

Project Manager, Tourism Linkages Network, Carolyn McDonald-Riley, noted that a directory of all manufacturers in the country was being developed with a database that would make it easier for purchasers in the hotel sector to identify and access suppliers of the products they need. It is expected that the directory will be completed by December of this year.

McDonald-Riley reminded the gathering that the Tourism Linkages Network was established in 2013 to ensure that tourism entities absorbed locally manufactured goods and services as much as possible. "If that happens then, the economy will grow. We will create more jobs and earn much needed foreign exchange," she said.

'Stay at one, play at two'

REGIONAL AND marketing manager for Blue Diamond Resorts, the management company for the Royalton fleet of hotels, Kerry Ann Quallo Casserly, said both Royalton Blue Waters and its sister property, Royalton White Sands, have their uniqueness "that makes them special".

"The kiddies' area at both resorts is a popular feature," she said. "Absolutely, the best family resorts you will find anywhere. You can leave your kids between 8 a.m. and 8 p.m. ... We will take care of them while parents can go and enjoy their own time away. That's what makes us special." She also spoke glowingly about the Lazy River.

The Lazy River is a pool in which you sit in a tube and allow the current

to take you lazily through the resort's pool area," Quallo Casserly explained. "This has grown and is still growing, in popularity and is also a part of our marketing programme. To say people are in love with the Lazy River would be putting it mildly."

Quallo Casserly further shared that room count on both properties is a combined 579 rooms, with Royalton White Sands boasting 351 and Royalton Blue Waters 228. The staff ratio she said is two to one.

And is there a stark difference between both properties? "The Royalton Blue Waters is all suites," she said. "It's all in luxury, an allinclusive family resort, offering the best bang for your buck! Actually, we have a stay-at-one, play-at-two experience special going on."



The children's play area.



The modern and luxurious Royalton Blue Waters has opened its doors on the coveted sands of Montego Bay; where each of the 228 luxury guest rooms that face the ocean are elegantly decorated with the promise of signature Royalton touches. Unique features of Royalton Blue Waters include a lazy river, for a refreshing take on sunbathing at any age, as well as private cabanas, available for all-day rental with waiter service and a stocked mini-bar. For recreation, guests can enjoy the 'stay at 1 play at 2' benefits of sideby-side luxury all-inclusive resorts with nearby Royalton White Sands that offers supervised kids clubs, an on-site splash pad with slides, world-class Royal Spa and a choice of three spacious pools.





Opening January 15, 2017





Hideaway









Opening January 15, 2017 Opening January 15, 2017

Opening January 15, 2017

www.royaltonresorts.com

Statistics are helpful but require closer analysis

CCORDING TO Hugh Riley, the secretary general and CEO of the Caribbean Tourism Organization (CTO), visitor numbers, so far in 2016, are ahead of annual projections, which had suggested that the region will see arrivals grow by four to five per cent.

Mr Riley also said in a recent message to mark Caribbean Tourism Month that the numbers build on visitor growth of around seven per cent last year – at 28.7m arrivals – and a visitor spend of over US\$1 billion more than in 2014, contributing approximately US\$30 billion to Caribbean economies.

This is, of course, all very good news for the region as a whole, and a clear demonstration of the industry's long-term resilience to challenges, and its importance to regional economic growth.

However, a detailed review of the country variations, using national reporting, suggests that beyond the headline numbers, much closer attention needs to be paid by the media to issues ranging from the strength of the economies of feeder markets, product and marketing, pricing, exchange rates, and the amount retained by individual nations through taxes and the provision of input and services.

SIGNIFICANT INCREASES

According to CTO's statistics in the first six months of this year, when compared to the same period in 2015, four destinations recorded significant increases in US arrivals (Grenada up by 26.2 per cent; Belize 25.5 per cent; Antigua 20.3 per cent and Barbados 13.1 per cent) while, for example, Curação recorded a decrease. However, in contrast, many Caribbean destinations struggled to achieve growth in the Canadian market with only Curação (6.7 per cent) and Guyana (4.7 per cent) recording significant increases, while 16 of CTO's 24 members reported decreases.

When it comes to cruise ship arrivals, big regional differences also appear.

Although in the first half of





David Jessop

2016, when compared with the same period in 2015, 13 countries recorded higher first-half cruise arrivals, 11 reported declines. For example, the Dominican Republic (up by 58.4 per cent) and the British Virgin Islands (48.4 per cent) recorded the largest increases, in part because of the launch of new cruise ports. But while Trinidad, Grenada, Martinique, Aruba and Jamaica also posted double-digit cruise arrivals increases in the first half of this year, other countries showed significant declines. These included some previously strong destinations for cruising such as St Lucia and Puerto Rico, which, respectively, were down by 16.1 per cent and 14.2 per cent.

The matter becomes more complicated still when the nature of changes in arrivals is not clearly differentiated or explained.

For example, in the last few weeks, the Aruba Tourism Authority has said that a part of the growth in its tourism sector over the last two years has been 'fictitious'. In a recent report, it said that the surge in its Venezuelan arrivals did not reflect actual tourism, but those coming to collect foreign currency. It also suggested that despite its positive figures, tourism spending was declining, projecting a four per cent fall in the number of arrivals this year, as well as a 2.6 per cent drop in revenue per available room (RevPAR).

My suspicion is that not only will this problem apply to the large numbers of Venezuelans now arriving temporarily in Trinidad, Curaçao, Guyana and other parts of the region, but is also a problem, albeit for different reasons, when it

comes to recording Chinese visitors. Although such numbers have been increasing, the probability is that given the absence of sameplane air services from China to anywhere in the region other than Cuba, these visitors are not tourists, but those who are developing or working on the huge projects that China is now engaged in around the region. There are also other anomalies, for example with Cuba, which does not include Cuba-born Cuban-Americans in its visitor arrivals as it regards them still as Cuban citizens.

I note this not to be critical of CTO's messaging about what is good regional news, but to suggest that there is a strong case for Caribbean media to ask more thoughtful questions about what they are being offered and report.



Luxury dining at its best

HILE OFFERING some of the best family luxury all-inclusive packages seen anywhere in the Caribbean, another major exclusive feature that the Royalton Blue Waters property boasts is its 11 themed restaurants.

As Blue Diamonds Resorts regional director of sales and marketing for Jamaica and St Lucia, Kerry Ann Quallo-Casserly, explained, the restaurants all have special themes and provide hassle-free dining expe-

"We have what you would call a chef's experience restaurant," she noted. "As the name suggests, guests will have the opportunity to sit in a contemporary setting while the master chef prepares the fine-dining experience himself! Some of our restaurants will offer the following themes - Italian, Steakhouse, Mediterranean, Asian, Caribbean, Jerk Hut, Japanese, Main Buffet, Mexican, in addition to a sports bar and

Quallo-Casserly added that while all 11 restaurants are truly unique in nature, she thinks the Jerk Hut, which offers the special taste of Jamaican jerk, will be a big favourite with guests.

"Here, they will be able to choose from a selection of meats that are prepared in authentic jerk spice for a refined islandstyle snacking experience."



Opa, a Mediterranean restaurant.





Check-in area.







CONTRIBUTED

CONTRIBUTED

From left: Christopher Bailey, Loraine Broderick, Shadeen Moffat and Stacy-Ann Lewis.

Luis Elizondo sings resort's praises

GENERAL MANAGER of Royal- And with a grand sense of arrival, ton Blue Waters, Montego Bay, Luis the lobby brings guests views of the Elizondo, says he takes great satis- ocean from the front desk, where faction knowing that guests are sure they are checking in to their nextto enjoy the modern layout and luxurious feel of the new resort.

"Here in beautiful Montego Bay, very thoughtful and special touches have been put in place for our guests," he informs.

"These include handcrafted 'dream beds', exclusive luxury swim-out suites, and the only Royalton lazy river, which will be a surefire hit and sure to be enjoyed. level luxury experience."

The sports bar.

A native of Spain and a veteran of more than four years in the hotel business, Elizondo previously worked at Iberostar, Melia Braco and H10 Hotels. He has also worked at Spain's Mallorca Island and Pentenerise Island Resorts.

But it is here at Royalton Blue Waters that he seems most excited. "Continuing the momentum felt **ELIZONDO**



from seeing the end of construction here in Montego Bay, it will be watching the first flow of guests walking through the doors that gives that beautiful feeling," he

"Those who indeed seek romance or just simply a nice family getaway are sure to find it here. We also have exclusive waterfront views and private areas for those who are look- exclusive á la carte restaurant ing for a more privileged vacation experience and time to reconnect."

The general manager also points out that for groups, families or

those who seek a more presidential vacation experience, "look no further than the Diamond Club and its butler service.

"This premium level of service is offered at both Royalton White Sands, our sister resort, and here at Blue Waters," he notes.

"The Diamond Club features the comfort of anticipatory service, restaurants and bar areas, as well as the shimmering pool and pristine beach areas for the sole use of Diamond Club guests."



The Meditteranean restaurant Opa at Royalton Blue Waters.

An outer sitting area at the new Royalton Blue Waters.

Destination Jamaica showcases its gastronomic offerings

AMAICA WAS among the featured exhibitors at this year's staging of the Frankfurt Book fair in Germany. This book fair is one of the biggest of its kind in the world and this year featured Robin Lim Lumsden, Jamaican cookbook author, as she promoted her most recent publication, Belcour – Jamaican, French and Chinese Family Recipes for Entertaining.

A true representation of Jamaica's diverse and eclectic cuisine, the book celebrates the fusion of diverse cultures and the richness of Jamaica's culinary landscape.

Staged from October 19-23 to a packed house of approximately 7,000 exhibitors from more than 100 countries, thousands of journalists and over 200,000 consumers were in attendance. It is to this large and greatly diverse audience that Lim Lumsden had the opportunity to perform cooking demonstrations, address press gatherings and conduct food tastings over the two-day fair.

The fair was yet another opportunity that Destination Jamaica used in the continued promotion of the island as one of the signature place for travellers to visit for a rich gastronomical experience. From the unique foods to mouth-watering culinary creations, Jamaica's culinary ambassadors continue to satisfy palates around the globe. With culinary tourism a hot trend in the hospitality and travel industry, and with gastronomy as one of the strategic networks being pursued to increase visitor arrival to the island, these and other epicurean events augur well for establishing Jamaica as a favoured culinary destination.

PALATES EXCITED

Two weeks following the Frankfurt Book Fair, two of Jamaica's celebrated chefs excited palates in London at the Conde Nast Traveller Chefs' World Series at the hip Rudie's restaurant. The Jamaica Tourist Board sponsored the Jamaican-themed event and food aficionados enjoyed delectable creations by chefs Martin Maginley, executive chef at Jamaica's Round Hill Hotel and Villas, along with chef Christopher Golding of Half Moon Resort.

Across the world, homes and



CONTRIBUTED PHOTOS

Robin Lim Lumsden during her interactive cooking demonstration at the Frankfurt Book Fair.

families are trying Jamaican recipes, and our food ambassadors are tantalising taste buds at home and abroad, creating unforgettable memories about Destination Jamaica. Events such as these excite travellers to want to visit Destination Jamaica

Food is an indispensable element of Jamaica's vibrant culture. It is for this reason that culinary events are a staple feature of Jamaica's yearly calendar of events. From interactive farm tours and intimate farm-to-table meals, to food festivals; from cooking competitions to the numerous roadside vendors, Jamaica is successfully using its gastronomic prowess as one of the elements in defining its brand and image in the international marketplace.



Chef Martin Maginley preparing pineapple galette.



Chef Christopher Golding, Half Moon Resort, with the coconut and Annatto poached snapper fillet.

The luxury wedding and honeymoon destination

RE YOU thinking about celebrating your wedding or honeymoon in a tropical paradise atop golden sand and in front of magnificent sunsets? Well, don't hesitate ... just hop over to Royalton Blue Waters, Jamaica's latest breath-

taking resort for newlyweds and honeymooners.

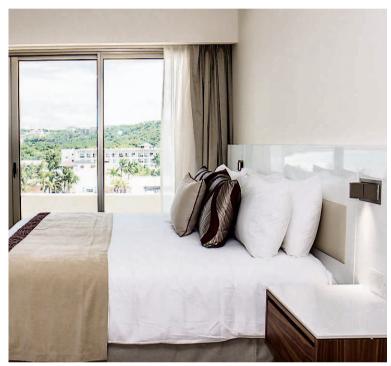
Here you will find a breathtaking setting, an equally breathtaking ambiance, and well-trained staff ready on hand group to make your special day or your special stay exceptionally special.

At Royalton Blue Waters, the general understanding is that weddings and honeymoons are so special that the service has to be first rate. From management to everyone down, this is a special feature

that makes the Royalton brand such a great standout among luxury and family resorts and that is always of paramount importance on everyone's mind.

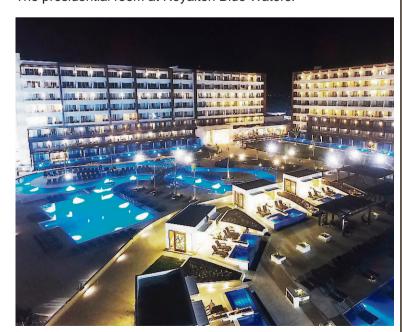
So don't hesitate to come on

over to share in that special experience where lasting memories will be forever cherished. This is a personal guarantee at what has to be one of the Caribbean's most coveted destinations.

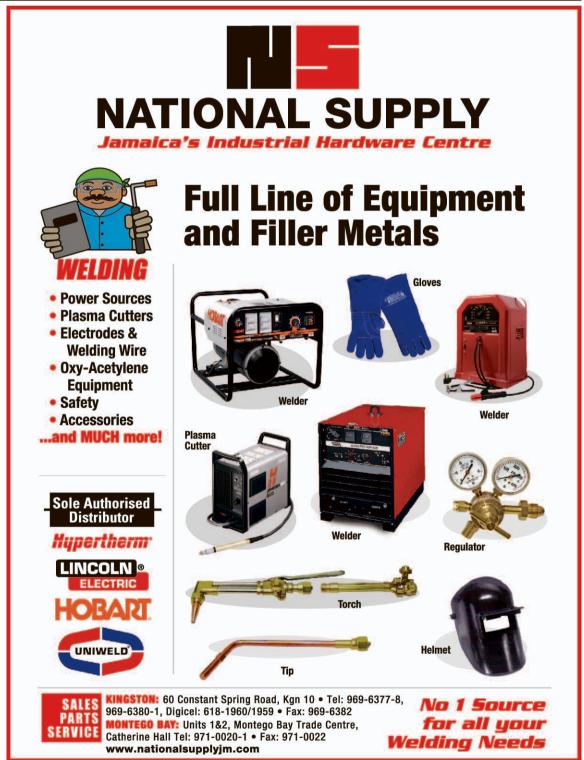


PHOTOS BY ASHLEY ANGUIN

The presidential room at Royalton Blue Waters.



Blue Waters at nights.



Jamaica Inn Foundation leads drive to establish White River Fish Sanctuary

Carl Gilchrist

Hospitality Jamaica Writer

AMAICA INN, through its charity arm Jamaica Inn Foundation, is playing a major role in environmental preservation in the White River area of Ocho Rios.

The foundation has responded to overtures from fishermen at White River, on the St Ann/St Mary border, and is leading the way in establishing the White River Fish Sanctuary.

Citing declining fish population, fishermen at White River initiated plans to establish the White River Fish Sanctuary and sought help from the hotel.

Just recently, the inaugural Ocho Rios Backgammon Tournament was held at the hotel to raise money to help fund the budget, which includes a US\$100,000 set-up cost.

The fishermen have established a boundary that covers 134 hectares to establish the sanctuary, a project fully endorsed by the Fisheries Department and National Environment Planning Agency.

It is being fashioned off the Oracabessa Fish Sanctuary, which is yielding success.

Apart from declining fish population, coral coverage has also declined 85 per cent since 1970.

The sanctuary, dubbed the '500 in 5' project, aims to achieve a 500 per cent increase in fish stock in five years.

INCREASED COVERAGE

Using a results-based community-led approach as pioneered by Oracabessa Fish Sanctuary, it is expected that the fish biomass will increase by 1,700 per cent, coral coverage by 147 per cent and algae coverage down by 45 per cent.

Belinda Morrow, a member of the family that owns Jamaica Inn, told **Hospitality Jamaica** that the sanctuary will extend from just east of Ocho Rios proper to Prospect in St Mary.

"Here in Ocho Rios, we have tourists, we have fishermen, and those are the two livelihoods we want to sustain," Morrow pointed out.

"Fishermen's livelihood is going down; they have come to us and say, you know, the fish are getting smaller, we saw in Oracabessa sanctuary that the fish are getting bigger, how can we make it happen here? They came to a third party and say, can you help us?



CONTRIBUTED PHOTOS

Area for the proposed White River Fish Sanctuary.



Kyle Mais

"Fishermen, Jamaica Inn and Hermosa Cove have been the team that has been working together, along with help from Oracabessa Fish Sanctuary, to create a fish sanctuary here in Ocho Rios."

Meanwhile, General Manager Kyle Mais, in underlining the importance of the project, has hailed the sponsors of the backgammon tournament, including main sponsors Jamaica National, for their support.

"We were looking for an interest-



William Mahfood (right) in action against Ryan Lowe.

ing event where we could attract more of corporate Jamaica and backgammon had become very popular, especially in Kingston," he said in explaining the reason for choosing backgammon.

"The initiative is, of course, for raising funds to go towards our fish-

ing sanctuary project, which is an extremely important project for us here in Ocho Rios."

The tournament was won by William Mahfood who beat Ryan Lowe in the final, while Bruce Hart defeated Andrew Mahfood for third place.

Mortgage sales executive from Jamaica National, Tiffany Gordon, speaking at the prize-giving, said the tournament goes beyond bringing like-minded people together in one space; it is contributing to a noble cause, the development of a fish sanctuary.



CONTRIBUTED

Head of the Culinary Federation of Jamaica, chef Dennis Mcintosh, and Copperwood Pork brand manager Tina Hamilton.

The 'other white meat' a boost for the food industry

FTEN DESCRIBED as 'the other white meat' or the 'sweetest meat', pork is enjoyed by many all over the world.

However, Jamaica still has a lot of catching up to do in this regard; changing the stigma attached to the meat, realising that its production could prove to be extremely profitable to the food and tourism industry.

Copperwood Pork, through an extension of their 'Know Your Pork' campaign, an initiative brought about in an effort to get Jamaicans to be more mindful of where their pork comes from, hosted a two-day pork-focused seminar recently.

Dubbed 'Making the Cut', this was the second in the series, targeting members of the food service and trade industries.

Held in the tourism capital, Montego Bay, Copperwood Pork brand manager Tina Hamilton's objective was to debunk many common misconceptions about pork.

Copperwood was joined by members of the US Export Soybean Council – exporters of the quality meal found in the Caribbean Broilers' feed, Nutramix – were present.

International food consultant Julio Chaves, who spoke at the seminar on safety and hygienic concerns associated with handling the meat, encouraged persons within the industry to keep an ear to the ground as it relates to the pork market trends.

MUSCULAR PORK

"The market is changing as it relates to the type of pork that people are demanding," he noted, adding that "back in the days, there was a high demand for pork that had more fat. However, today consumers are going for muscular pork. And although the flavour is in the fat, the producers of pork must rear their pig to suit market demands".

Chaves cautioned that in order to achieve the best yield from a



Kitchen manager at Rick's Café, Dwayne Smalling (left), speaks with CB Foods' sales manager Craig Plunkett at day two of the Making The Cut seminar.

drove of pigs being reared on a farm, they must be fed quality protein. "If you don't feed them with quality protein, you cannot expect to have good quality protein developing in the animal. If pigs are fed protein that is of a poor quality, the end result will be accumulated fat in the pig or a less muscular pig," Chaves said.

Hamilton concurred, pointing out that through sufficient education about the meat, a "self-sufficient" pork industry could be created.

For, the success and development of this self-sufficient pork production industry, Copperwood Pork would continue to work closely with the Jamaica Pig Farmers Association, she said.

Copperwood currently purchases

pigs from registered farmers in the association, said Hamilton.

"Farmers that supply pork to the company are held to high standards. The pigs being supplied have to be raised in a certain way, fed a certain diet and are processed in the best possible way. When people have an understanding of the full gamut of pork production then they can help to improve its production," she argued.

The idea of developing a self-sufficient pork production industry will be heavily dependent on the players involved – chefs, retailers taking responsibility for the quality meat they offer, and the farmers taking responsibility for the pigs they sell while using best practices, she said.

Jamaica, no visa!'

Visa waiver, Copa flights to boost Latino arrivals

AMAICA'S TOURISM industry has begun to reap the benefits of visa waivers extended to five Latin American countries, an incentive first announced in May 2014 to boost visitor arrivals.

Peruvian Daniela Valdivia Terres, who was among the participants at a recent Sandals Golf and Country Club's Latin American Travel Agents Golf Tournament, was excited that since May, she has been able to book clients for Jamaica without them requiring visas.

"Now it's easier, only yellow fever vaccination," Terres said as she prepared to leave the 18th hole at the Sandals Golf and Country Club.

Terres was among Latin American travel professionals hosted by Sandals at the annual tournament, which gives the resort's travel partners a chance to experience its products first-hand, enabling them to better market the destination and facilities.

The visa waiver for Latin Americans is granted to visitors from El Salvador, Paraguay, Peru, Bolivia, and Guatemala, staying up to 30 days in Jamaica as long as they are holders of visas from the United States, Canada, United Kingdom, or a Schengen visa.

However, Terres said Copa America flights to Jamaica, via Panama, have allowed her business, Vibra Tours, and others, to take advantage of the Jamaican visa waiver without clients having to be holders of US, Cana-



CONTRIBUTED

Ignacio Vidal (left), lead player for Chile's Team Two, which won the Sandals Latin American Golf Tournament, looks on as teammate Manuel García De Los Ríos urges in his putt, watched by Andrés Vircuna (second left) and Claudio Torres. Team Two scored 132 for a four-shot win ahead of Team 13 at the Sandals Golf and Country Club in Upton, St Ann.

dian, UK, or Schengen visas.

"Most Peruvians don't have a US visa. Previously, they had to stop in Miami, so they had to have a visa. Now, with Copa, you go from Lima to Panama, which requires no visa, then on to Jamaica," she explained.

ADVERTISEMENT FOR JAMAICA

As a result of the Jamaican visa waiver and Copa flights, Peruvian television now features regular ads showcasing Jamaica with the tag line! 'Jamaica, sin visa!' (Jamaica, no visa!), obviously a take on the country's famous 'Jamaica, no problem' slogan.

"It's working. People are getting much more interested," Terres declared, adding a bit of advice to spice up the destination for Latinos.

"We're all a bunch of Latin American people, known for our music. If Jamaica is trying to attract us, the deejays in the clubs, and so on, must play our songs.

"Latin Americans like to have fun. We hear a lot of house music, American and Canadian. Reggae is okay, but we want some Enrique Iglesias, some merengue, some salsa. If they do that, this would be the place," she said.

Team Two, comprising Chileans Ignacio Vidal, Manuel García de los Ríos, Andrés Vircuna and Claudio Torres scored 132 for a fourshot win ahead of Team 13. Vidal, the team's lead player, gave the course, the resort, and nearby attractions a resounding thumbs up.

The SJF awards bursaries to MBCC students

RECENTLY, THE Montego Bay Community College (MBCC) held its Annual Scholarship Awards Ceremony, and, for the fifth year, The Spanish-Jamaican Foundation (SJF) awarded full and partial scholarships totalling \$500,000 to students in the Faculty of Hospitality, Health and Creative Studies.

To be eligible for one of these SJF Hospitality Scholarships, students have to meet certain criteria, including fluency in Spanish, being an active member of the college's Spanish Club, and attaining a minimum overall average of B+.

Representatives from SJF member companies found the entire process, from interviewing the students to handing out the certificates, very enlightening and inspirational. Carolina Climent and Antonio Sabate, of Grand Palladium,



CONTRIBUTED

Students of the Montego Bay Community College flank Carolina Climent (fourth left), Grand Palladium; Samuel Afonso (centre), Hospiten; and Myrtle Dwyer (fourth right), honorary consular agent of Spain.

found it to be "a special activity which recognises hard work and dedication of students striving for and achieving excellence, despite challenges and adversity".

Encouraging the students to continue to work towards achieving their goals and dreams, Samuel Afonso of Hospiten described it as a great event that shows how the scholarships not only affect the recipients, but the entire school community.

The SJF's support for the teaching and learning of Spanish also includes providing bursaries to students of the HEART College of Hospitality Services in the amount \$300,000; the University of the West Indies through UWIDEF, in the amount of \$250,000; and the Shortwood, Church, and Sam Sharpe Teachers' colleges valued at \$1 million in total.

Royalton Blue Waters an amazingly special resort

RE YOU looking for that resort which offers butler service, personalised check-in and check-out; upgraded room service menu, and also preferential reservations in *á la carte* restaurants? Then don't look any further. Royalton Blue Waters will offer you this and more.

It is a modern luxury resort located on the coveted sands of Montego Bay, and with an ambience to die for!

This new-generation, all-inclusive hotel offers visitors an escape-to-paradise experience where guests of all ages are captivated from morning to night.

Beautiful architecture is combined with an exquisite product, featuring incomparable service and incredible attention to detail.

Every aspect of the guests' stay has been carefully designed to deliver a personalised service while they relax in an upscale ambience.

Royalton Blue Waters shares access to the adjacent Royalton White Sands, so guests can enjoy the unique features of each luxury resort.









CHEERS to new beginnings!

NCB congratulates **Royalton Blue Waters** on their grand opening.



Put Your Best LIFE Forward



NCB Capital Markets Limited | NCB Insurance Company Limited | NCB (Cayman) Limited Advantage General Insurance Company Limited | NCB Global Finance Limited | N.C.B. Foundation

