



2ND EDITION
INFORMATION BOOKLET
Lions International President
Douglas X. Alexander
visit to Curaçao
May 30 – June 2, 2022



In our 2nd edition we elaborate more about our “Dushi” Curaçao, the variety in our cuisine and the activities we have prepared for you.

The beauty of food is that it is much more than just something to fill an empty stomach. Food tells the story of a culture. When you dive into our local cuisine you will learn more about our climate, the influences of the large number of nationalities present in Curaçao and our customs. In Curaçao we take our food seriously, so all our food is pretty elaborate. Our island is blessed with the presence of more than 60 nationalities who have all contributed to the extended variety in our local cuisine. It’s hard to make a short list of the most delicious food of Curaçao because they are all delicious. 😊



With your hotel reservation a buffet breakfast is included and is available from 7:00 AM–11:00 AM



IMPORTANT: ALL attendees must register participation using link
<https://visitlipcuracao2022.curacaolions.org>

This interactive information booklet is filled with fun facts of Curaçao, video links and sites to get you all excited to visit our dushi Curaçao. Feel it for yourself!

PROGRAM

Monday May 30, 2022

Arrival Lions from District 35N, Aruba, Bonaire, Bahamas & Multiple District 35 and check in at the Renaissance Hotel

19:00 - 21:30 Curaçao Night Celebration

Tuesday May 31, 2022

9:00 - 11:00 Visit to school breakfast program
Fundashon Duna e Mucha un Man

11:00 - 12:30 Leisure time

12:30 - 14:00 Lunch with LIP D. Alexander @
Renaissance Hotel

14:30 - 17:30 A complimentary tour offered by the
Curacao Tourist Board. Please
register for this tour in the fees
page.

17:30 - 19:00 Leisure time

19:00 - 21:30 Monarch Night Celebration

Wednesday June 1, 2022

9:00 - 12:00 Visit to Carmabi

12:00 - 16:00 Leisure time

16:00 - 18:30 Grand Opening Inclusive
Playground

18:30 - 21:30 Burger Night

Thursday June 2, 2022

9:00 - 16:00 Departure of Lions USA, Aruba,
Bonaire and Bahamas

End of Program

* Program may be subject to change

* Bus transportation is provided as part of the official program and
does not include airport-hotel-airport.

FEES

All registered guests will receive a link via e-mail to pay
for the different meals and activities!

	USD
Registration fee	\$10
Curaçao Night	\$0
Lunch meeting LIP	\$35
Monarch Night	\$60
Burger Night	\$15
Bus transportation (part of the program)	\$45
Total	\$165

Curacao Night

This beautiful cultural evening will be hosted by the
Curaçao Lions Club to welcome our guests. Food &
beverages are complimentary.

Lunch Meeting

The Guest-Speaker is our International President
Douglas X. Alexander. A lunch buffet will be served
which includes choices in beef, chicken and fish.

Monarch Night

A Presidential event where we will honor our Monarchs
for their years of service in the Curacao Lions Club. An
evening buffet will be served which includes choices in
beef, chicken and fish.

Burger Night

In honor of our International President Douglas X.
Alexander and the opening of the Curacao Inclusive
playground we have organized a casual evening with
burgers, hotdogs, ice cream soda and Coca Cola!
Yummie ☺

National Anthem of Curaçao - "Himno di Kòrsou"

Click on the picture →



TASTE OUR LOCAL CUISINE

Kabritu – Goat Meat

On your way to Banda Abou, chances are you must stop to let a family of goats cross the street. They are everywhere on the island, so it is no surprise that it is also a popular local dish. This local favorite, with tender meat, is full of flavor thanks to all the herbs it is prepared with. They slow cook the goat meat with herbs for many hours to let the flavors soak in. This meat is so popular in our cuisine that new and creative dishes have emerged like the “kabritu burger” (goat burger) amongst others.



Bolo di Kashupete – Cashew Cake



Though most of our typical foods are hearty dishes, we do have a thing for sweets as well. We have a variety of typical local cakes, but a good Cashew Cake will always win the race. Locals believe that the best Cashew cakes can only be made by a home baker. Do not worry we will make sure we celebrate with a piece a Cashew cake.

Piska ku Funchi – Fish with Polenta

Being surrounded by a beautiful blue sea gives us the opportunity to catch the most delicious fresh fish. The most popular one on the island is the Red Snapper. It is traditionally paired with polenta, fried plantain, salad and to top it off a traditional sauce is poured over the fish. At Plasa Bieu (old market) in Punda, they serve many tasty local dishes in their traditional style.



Arepa di Pampuna – Pumpkin Pancakes

Arepa di Pampuna is a sweet pumpkin pancake that is mostly eaten between meals or as a dessert. Even though pumpkin is mostly used during the fall season for other countries, we eat this dish all year-round. The recipe is easy but it takes some time to make. That is why it is considered a treat that you must savor. Try the Arepa di Pampuna at Plaza Bieu after having the Piska ku Funchi or just order it to go.



Pastechi - Patties

Patties are served in many different countries, in different ways and at different moments. Our pastechis are a deep-fried dough and are stuffed with either cheese, beef, chicken or codfish. We mostly eat them during morning hours. At Landhuis Chobolobo they serve different Pastechis. Make sure you taste one after your tour.

Keshi Yená – Filled cheese

Keshi yená is widely considered the signature dish of Curaçao. This mouth-watering creation is a perfect example of the fusion of cuisines and cultures that are steeped in Curaçao's history. It is comprised of a large round ball of cheese, usually Edam or Gouda, which is stuffed with spiced meat (chicken, pork etc.), olives, capers, onions and tomatoes, and then baked until perfection. Yum!



Stobá - Stew

Stobá is a hearty stew and is a common dish you'll find all over the Caribbean. The Stobá you'll find on Curaçao is often made with goat meat, though any meat and vegetable combination can be used. This dish gets its distinct flavor from the spices used so it can be spicy. Some stews in Curaçao will also have papaya inside to add a little sweetness to the spice.

Liqueur from Curaçao

Though not strictly a food item, it is arguably one of the most famous consumables to come out of Curaçao and a popular addition to many cocktails. A trip to the island won't be complete without a quick taste of this local drink.



A SPECIAL TOUR JUST FOR YOU!

Together with the Curaçao Tourist Board we are preparing a great tour. Curaçao has a unique location, perfectly situated between The Americas and Europe, which gives us exclusive terrain, ideal temperatures and sunny days all year long. If paradise exists, it's in the Southern Caribbean. Tour highlights:

Kura Hulanda Museum

The forced relocation of Africans from Africa to the Americas and the Caribbean by Europeans from the 17th to the 19th centuries, changed the face of the world forever. Museum Kura Hulanda is situated right at the city-center harbor of Willemstad, where Dutch entrepreneurs once traded and transshipped enslaved Africans along with other 'commercial goods'. This museum impressively exhibits the Trans-Atlantic Slave Trade in its totality, from slave capture in Africa through the Middle Passage and the relocation in the New World. The museum Kura Hulanda also demonstrates that the African and diverse cultural heritage has influenced Curaçaoan and Caribbean societies until today.

Curaçao Liqueur Distillery



Visit the Curaçao Liqueur Distillery at Landhuis Chobolobo and learn everything about the world-famous Blue Curaçao Liqueur. Experience the art and craftsmanship of our Curaçao liqueurs since 1896, see the distillation process, and also learn more about the history of Curaçao. You will enjoy a free a tasting of the Blue Curaçao Liqueur and our unique liqueur variations, savor our signature cocktails, enjoy locally-made ice creams, and take home original souvenirs and local goodies. Our Curaçao Liqueur Distillery at Landhuis Chobolobo is a fun activity.



To get you a little more excited for the tour click on the picture to watch a short video what you can expect at the Curaçao Liqueur Distillery. Enjoy!



THE MUSICAL HERITAGE OF CURAÇAO

A wide array of ethnic groups have made long-lasting contributions throughout Curaçao's musical history. But the most influential music and dance came from Africa, including the following styles:

Tambú

Also called "The Curaçao Blues." First used by Curaçaoan slaves to express their sorrow and frustration with life's hardships. Basic instruments: the tambu (drum), kachu (cow's horn), agan (piece of iron or a ploughshare), and chapi (hoe). Clapping, usually by the women of the island, accompanies the music. This distinctive binary measure African dance style, combines isolation of body parts with elaborate hip gyrations.

Seú

The traditional rhythms of Curaçao's harvest festival. Originally a festive march through the fields, the seú is made up of graceful dance steps, called "wapa," mimicking the movements used in planting and harvesting. Early in the 20th century, the opening of the oil refinery and corresponding decrease in agriculture resulted in the end of the traditional seú. Today the dance is performed only in Willemstad's annual folklore parade on Easter Monday, and enjoys the participation from more than 2,000 Curacoans of all ages.

Tumba

This is one of the most important forms of Curaçao music. The style originated in Africa, although the name comes from a 17th century Spanish dance. As its rhythm evolved – under influence of the merengue and other Afro-Caribbean beats, as well as jazz – the tumba became Curaçao's most popular dance tune. Today's tumba is best known for its part in the official Carnival Road March.

Labor Songs

These songs helped encourage a constant working pace during digging, rowing, and other labor. There would always be an accompanying presenter who knew the repertoire by heart. Labor songs were sung in semi-Papiamentu (Seshi) or in Guene (Afro-Portuguese dialects of the African west coast). Over 1,500 of these songs are known.

Kaha di òrgel

Kaha di òrgel is a musical instrument that is somewhere between a cylinder piano and an organ. It consists of a wooden (sound) box with a turning cylinder in it, on which pieces of music have been put, and a crank to make the cylinder move. Besides this, Kaha di òrgel is also an ensemble, which comprises, next to the instrument, a wiri player and a dance couple. The wiri is a metal tube with ridges, which makes a rhythmic sound when one rasps the ridges with a stick. The Kaha di òrgel mainly plays dance music like the waltz and the mazurka, but also tumba and polka. There are usually maximum eight pieces of music on a cylinder. The Kaha di òrgel is commonly played at semi-formal occasions, like communions and receptions, but it can also be heard at family parties or sometimes on a square.



Click on the picture to watch a video of our rich musical heritage. Enjoy!



Safety & Security tips



We take safety and security of our visitors very seriously. We want to remind you of some basic safety and security tips while enjoying our beautiful island.

- Never leave valuables in your hotel room. Hotel management encourages guests to use their safety deposit box services or the hotel vault.
- Do not carry large amounts of cash. When possible carry cash substitutes such as credit cards. Keep a written record of your credit card(s) numbers, and keep them in a safe place.
- The safest option for money withdrawal is the ATM machine available in your hotel.
- Get a travel insurance.
- Save your room number and hotel address contact info in your phone.
- Do not leave your bag unattended.
- Write down the local emergency info
 - Police 911/917

Planning the visit with the CARMABI team



Meet the organizing committee

Curaçao Lions Club appointed a committee to organize this important event. Get to know the happy and dedicated team behind the activities surrounding the visit of the Lions International President. They know how to have fun with family, friends, on vacation but most important they serve from the heart.

Michael Hernandez
Mariela Romero
Alexis Daou
David Levy Maduro
Heidi Foendoe
Leo Lemmens



The link below will direct you to the general registration website.
Complete the registration and submit.
You will then receive a confirmation email with a link to make your hotel reservation.

<https://visitlipcuracao2022.curacaolions.org>

Having trouble with your registration, hotel reservation or just need more information, send us an email to:
LIP@curacaolions.org

COVID-19

UPDATE TRAVEL ADVISORY valid as of March 10, 2022

More info visit www.curacao.com/en/article/travel-updates/

Prior to departure, all visitors must follow these mandatory steps on www.dicardcuracao.com

- No COVID testing is required before traveling to Curacao.
- Complete the digital immigration card online before departure.
- Digitally fill out the Passenger Locator Card (PLC) 48 hours prior to your departure and carry a printed or digital document of proof with you.

Please note: Check whether your travel insurance offers sufficient coverage for medical care abroad and any additional costs related to COVID-19. Please note that if you have to be quarantined or become ill during your stay and for example incur additional accommodation costs, these costs are for your own account if you are not sufficiently insured.



Although wearing a mask is not mandatory anymore some attractions, buildings etc still do have mandatory facemask requirements. We also do recommend our visitors to wear a mask to protect

