



March 2018

# #BUYLOCAL

- Our 'Kos dushi'
- Seu
- Fasting

- Wet & Cold Curacao
- I Am Made in Webinar

## Bon bini



Welcome to our March 2018 edition of #BuyLocal Curacao.

We trust you will enjoy this new edition.

Take your time to browse through the pages and see what Curacao has to offer.

## MOTIVATION

The reason Made in Curacao is different from most big platforms; Made in Curacao presents the sellers of handmade / homemade products, manufacturers and service businesses of local owners. We want to introduce the maker / producer to you. We believe you will be captivated by the motive and reasons people have for their choice of trade. It will inspire you to be part of their world and hopefully sustain the local producer.

## LOCAL MEDIA

Curacao has a foundation for the consumer. They come up for the right of the consumer. Fundashon pa Konsumidó also discusses many topics that are of value. Last month, X'nD one of our local businesses, and Made in Curacao were published in their digital magazine: Konsumidó alerta.

*Bo sa kumpira*

# PRODUKTANAN LOKAL?

Kada konsumidó ta hopi importante pa e produktor lokal. Produktoshon lokal no por eksisti sin personanan ku ta kumpira e producto. Pues abo komo konsumidó tin influensia riba e ekonomia di Kòrsou.

Kada florin di e konsumidó ta konta. Komo habitante di nos isla lo ta bon pa nos kumpira producto lokal conscientemente. Pa hasi esakí nos mester sa kua ta nos produktoran lokal. E maniera tradisional pa hasi kompra ta pa drenta supermerkado, negoshi óf tienda i kumpira loka nos mester segun preis óf kustumber. E plataforma 'Made in Curacao' ta kere ku e siguiente pasanon mester ta ku mas ku preis i kustumber nos mester wak si nos tin e opshon pa kumpira un producto óf servisio lokal.

Kòrsou tin vários fábrica chiki i mas ainda nos tin hopi persona ku talento ku ta lora man óf asta hasiendo nan produkshon kome entrada pa nan i nani famia. Hopi bia e personanon aki no ta konosi ya kemo ku merkadeo ta hopi karu pa un persona ku su pida negoshi chiki.

'Made in Curacao' ta sigur ku huntu nos tur por logra i ta pa eseínan tin e plataforma [www.iammadein.com/curacao](http://www.iammadein.com/curacao) pa hasi tur producto, servisio e talento lokal. Huntu ku e wépsait nan ta usa Medio Sosial manera Facebook, LinkedIn, Twitter, Instagram etc ku e ophetivo pa yegá na mas persona /liente potensial posibel pa nos produkshon lokal.

*Ban selebrá nos hendenan.  
Ban selebrá produktoran lokal!*

## KOMPARÁ I KUMPRA

Excellence & Difference Caribbean (X'nD Caribbean) ta 6 aña establecé na Kòrsou. Non ta spesializá riba e tereno di ICT i Network pa empreza nan lokal i internashonal. Pa X'nD Caribbean, siguridat di informashon (Data) i e kontinuidat di e empreza ta di suma importancia.

E siguiente artikulo ta skribi pa X'nD Caribbean. Disfrutó di dje.

## Informashon Personal Riba Media Sosial

Bo ta konsiente di kuantu informashon privá bo ta eksponé diariamente ?  
E ironia ta ku nos ta bisa ku nos ta hopi kouteloso ku nos datongan personal, pero si nos ta asina kouteloso, pákilo nos mes ta eksponé nos informashonnan personal asina fasil riba medianon sosial ?

Kuentanan sosial manera Facebook, Twitter, Instagram etc, ta un tesoro yená ku informashonnan personal inkluyendo fecha di nascimentu, edukashon, relashonnan familiar i potrétran personal. Mas informashon personal bo komparti, mas riesgo bo ta kore ku e kuenta sosial por wòrdú di 'hack'.

Pensa promé bo komparti informashon óf idek riba un link. Mas i mas kriminalan sibermétko ta subi plataformanan di medianon sosial en buska di mas viktima. Esaki ta algu ku ta afektando tur pais na mundu. Dus si bo ta pensa ku bo ta biba riba un lila chikitu i esaki no ta un preokupashon pa bo, mi ke informá ku bo ta ekibódi.

Kriminalan sibermétko ta hopi aktivo riba medianon sosial. Di e forma aki nan por distribui virus via di kampanian yama 'phising'. E forma mas fasil ku nan ta hasi esaki ta dör di pidi e usuario kopía e informashon i distribui esaki pa su amistatian riba Facebook, kual tambe ta pidi amistatian ei pa hasi mesun kos. Di e forma aki e 'hacker' ta logra akumulá informashon di tur e viktimanan i fasilmente 'hijack' e kuentanan sosial.

logra hafia bo informashon personal ta dor di laga bo klick i bishita un website falsu sin ku bo ripara. Den e website falsu aki bo ta yená bo informashon pa por ehimpel 'login', laga bo kere ku bo ta den e website original. Di e forma aki nan ta logra hafia bo datanon.

Konseho: Si bo tin informashon konfidencial óf imágennan (potré) personal kual bo no ke pa wòrdú distribui, teni kuenta ku na e momento ku bo pasa e informashon aki pa un persona óf komparti e informashon aki, ya koba bo ta kore e riesgo ku esaki por wòrdú distribui riba retran sosial. Paga tinu ora bo bishita un website ku semper tin [https](https://) i e adres korrektu den bo browser.

Valerie van der Veen  
X'nD Caribbean B.V.  
Hoogstraat 18  
5999-6630305

## Fasting period in Curacao

Lent known as Kuaresma in Curacao, is the 40 weekdays from Ash Wednesday until Easter. It is a period observed by Christians as preparation for Easter, involving fasting and penitence. In non-Catholic denominations, Lent runs until Easter Saturday, while in the Catholic Church lent runs until the Thursday before Easter (Holy Thursday). In Curacao we fanatically celebrate Carnival (Karnaval). Which ends Tuesday 24:00 to start Ash Wednesday starting the Lent period. We celebrate 2 days of Easter. On Easter Monday we have the big Seu Parade which is our Harvest parade. Hope you celebrate it with us.



The image shows the cover of the "Seu 2018" calendar. The cover features a green and yellow gradient background with a stylized map of Curacao on the left. The title "Kalènder Seú 2018" is prominently displayed in the center. Below the title, there is a list of events with dates on the left and descriptions on the right. The FUNDASHON KULTURAL SEU KORSOU logo is visible at the bottom right.

18 febrüari	Inskripshon pa Kantadó Mayó
04 mart	Mara Lensu
06 mart	Kantadó Mayó Preliminär
07 mart	Kantadó Mayó Preliminär
08 mart	Kantadó Mayó Preliminär
10 mart	Kantadó Mayó Final
17 mart	Elekshon Reina Seú
18 mart	Elekshon Mama Seú
25 mart	Elekshon Wela Seú
29 mart	Presentashon di Trahe
2 aprel	Marcha Grandi di Seú
8 aprel	Marcha di Simadán
15 aprel	Marcha di Seú Banda'bou
21 aprel	Klousura/Entrega di Premio

**\*\*Sito i orario di evento nan lo wordu anunsia despues!**



## Our fabulous Curacao



Curacao is has many fantastic places to be discovered. Above is our flamingo's at St. Michel. You can also see these beautiful birds at St. Willibrodus at Banda Bou. Our flamingos live in the wild. During the day you will find them eating at one of our Salt pans. In the evening they will fly to their sleeping places. You will not be the only one stopping to take pictures. We thank you in advance for respecting the birds. Do not go to close to the birds. Do not feed them.

## BE PART OF THE LOCAL PRODUCERS COMMUNITY

### **Are you a local producer?**

We will be pleased to have you on our website. Visit the following links and list your product.

#### Membership introduction page

[http://www.iammadein.com/global/membership-introduction-page?qt-membership\\_introduction=1#qt-membership\\_introduction](http://www.iammadein.com/global/membership-introduction-page?qt-membership_introduction=1#qt-membership_introduction)

#### Join a membership

<http://www.iammadein.com/global/licenses>

#### Business listing information page

<http://www.iammadein.com/global/business-listing-information-page>

#### Shop window information page

<http://www.iammadein.com/global/shop-window-information-page>

#### Webshop members (sellers) information page

<http://www.iammadein.com/global/webshop-members-sellers-information-page>

#### For filling shipping cost

<http://www.iammadein.com/global/support/1437/introduction-myproducts-list-sellers>

<http://www.iammadein.com/global/support/1435/introduction-shipping-costs-seller-info>

## Wet and Cold February 2018

February 2018 has been cold and wet. With a general temperature of 23 degrees Celsius / 73 degrees Fahrenheit Curacao felt as very cold for the locals.

Our plants loved it too. See beautiful Basil grown by Miss Martinez.



## OFERTA



**Madi's Spa**

Masashi: Back & Neck  
of  
Masashi: Leg & Feet  
  
Pa solamente fls 35

<http://www.iammadein.com/global/directory/1438/madis-spa>

## CURACAO CREATIONS

Traha na man ku amor

Nos di Curacao Creations ta stima pa nos trabou ta un ku ta na satisfakshon.

Curacao Creations su obra ta kompleto te ora nos cliente ta satisfecho ku e resultado.

Por lo tantu gran artesania ta wòrdú traha ku ku amor i esaki ta wòrdú haña den tur kos  
ku nos ta hasi.



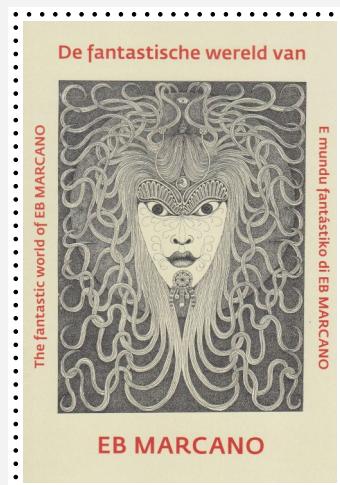
Number di kas. Traha segun bo pedido.

Fls 50.-

**Hana mas informashon tokante Curacao**

**Creation:**

<http://www.iammadein.com/global/directory/1407/curacao-creations>



**E mundu fantas-tiko di Ed Marca-no.** Nanse komo Vicente Fermin Marcano na Kòrsou dia 6 Novèmber 1939 a fayesé na mei 2012 na Hulanda. E buki aki ta duna lektor

un idea di loke Ed ta mira, sinti i komo tal e ta visualisá e. Ed Marcano ta un herensia di Kòrsou pa ta orguyoso di dje.

E buki aki ta na benta na Curacao Creations pa **fls 30.-**

## Kos Dushi di Kòrsou kla pa exportashon



Awor Kos Dushi di Kòrsou por wòrdú eksportá pa Hulanda y Merka.

Usa e link aki pa bo tin bo 'Kos Dushi':  
<http://www.iammadein.com/curacao/1444/kos-dushi-curacao>

Pa bestèl bo:

- Pan seiku
- Djente di kachó
- Leter
- Kokada
- Ko'i lechi
- Tèrt di Preimu
- Tèrt di koko
- Bolo pretu
- Bolo kashupete
- Bolo preimu

# Onsite Support Service

Excellence & Difference provide onsite technical support on a short or long term basis.

When it comes to your servers, desktop PCs, routers, switches, firewalls, printers, wireless devices, cabling, and the rest of your in-house network infrastructure, we got you covered.

Contact us at :  
+5999 663-0305 or 515-5007  
info@xendcarib.com

*we keep your business running*

**www.xendcarib.com**

**X'nD**  
*eXcellence & Difference*  
*Netherlands and Caribbean*

## Seú, kachu & wapa = Oogstfeest



Het jaarlijkse oogstfeest, Seú, dateert uit de 17e eeuw. Slaven kwamen samen in de Kunuku om de oogst op te halen. April is het einde van het groeiseizoen. De Curaçaoese oogst bestond toen vooral uit mais, pompoenen, pinda's, watermeloenen, komkommers, paprika's en andere groenten.

Het was zwaar werk. En uit dit jaarlijks moment is onze Seú feest ontstaan!

De landwerkers hadden traditionele vorm van werken en dit heeft een plek gekregen om onze Seú para de te vormen.

Vrouwen droegen rokken en een hoofddoek, mannen droegen hoeden.

Om de sfeer in te houden werd er muziek gemaakt met makkelijk te maken instrumenten. Dit werden trommels (tambú /Bari), tuin schoffel (chapi), blaas hoorn (kachu). Er ontstond natuurlijk ook een zanger om de muziek bij te staan. De zanger wordt tot de dag van vandaag Kantadó Mayó genoemd.

Het gezang gaat altijd over hun leed en alledaagse leven.

Het duurt nooit lang voordat wij op Curacao beginnen te dansen ook al moet er gewerkt worden. Men gebruikte de bewegingen voor het plukken om een dans van te maken. Het swingen van de heupen en pluk bewegingen zijn vertaald naar een dansvorm dat 'Wapa' genoemd wordt.



## Bestel je Curacaose 'Kos Dushi' vandaag



Indien je Curaçao goed kent, ken je onze 'Kos dushi'.



'Kos dushi' is de naam verschillende lokale zoete lekkernijen.



We hebben onder andere: kokada, djente di kacho, tentalaria, panseiku, ko'i lechi.



Deze snoepgoederen hebben als basis karamel of suikergoed. Ze zijn lekker anders en met een thuis gemaakt (home made)



smaak. Koop een voorraad om lekker in huis te hebben of om anderen mee te verwennen.

Heerlijk anders en ambachtelijk gemaakt. Je voorraad lekkernijen wordt samengesteld door 3 Curaçaose ondernemers die je graag, waar dan ook ben, willen verwennen.

Bestel jou 'Kos Dushi' via het volgende link:

<http://www.iammadein.com/curacao/1444/kos-dushi-curacao>



### Colofon

#### English

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#### Nederlands

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Contact: Curacao@iammadein.com

Foto's: Jennifer M.



## DATE

Tuesday  
6 March 2018  
18:30 - 19:30 AST  
(Atlantic Standard time)

## CONTACT

info@iammadein.com  
[www.iammadein.com](http://www.iammadein.com)  
+5999 6637989

## REGISTER

[click here](#)

or visit

<https://goo.gl/forms/HAsXq8Dp4ejXwzA73>

## CONTENT

- Create your webshop
- uploading your data
- publish
- marketing tips
- online assistance

## BE READY

### information on the webinar

- Presentation will be in English
- Support can be given in English, Dutch, Spanish or Papiamentu
- You will receive an email 5 days before the webinar with details on what information you will need during the webinar.
- The webinar is FREE

## I Am Made In

- I Am Made in' is a platform for local products, services and talents. Our goal is to help promote: #buy local. We want everybody to know the local producers, know the products and buy online.
- The mission of I Am Made In is; to make local specialties better-known.  
We provide a platform where curiosity is raised and new products can be discovered and new things can be experienced.