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# After Artemis II, NASA looks to SpaceX, Blue Origin for Moon landings

## Washington, United States

With Artemis II successfully completing its historic lunar mission on Friday, NASA is banking on billionaires Jeff Bezos and Elon Musk for the next step: landing astronauts on the Moon.

The Apollo program -- which sent the first and only humans to the Moon's surface between 1969 and 1972 -- was designed so that only two astronauts could land on the lunar surface for a maximum of a few days.

More than 50 years later, American ambitions and expertise have grown, with NASA hoping to send four people on a mission lasting several weeks and eventually building a lunar base.

For the second phase of its mission, the space agency is looking to commercial



NASA's Artemis II mission astronauts Canadian Space Agency's Jeremy Hansen, Christina Koch, Victor Glover and commander Reid Wiseman react during a welcoming ceremony at Ellington Field Joint Reserve Base in Houston, Texas, on April 11, 2026.

landers designed by Musk's SpaceX and Bezos's Blue

Origin to get its astronauts on the Moon.

After Artemis II splashed down in the Pacific Ocean on Friday after its record-breaking journey, NASA officials urged all hands on deck for a crewed landing in 2028.

"We need all of industry to work and come along with us, and they need to accept that challenge and come with us and really start the production lines that are going to be required in order to achieve that goal," Lori Glaze, the acting associate NASA administrator, told a press conference.

The Apollo program relied on a single rocket, the Saturn V, which carried both the lunar lander and the capsule carrying the astronauts.

NASA has opted for two separate systems for Artemis: the first to launch the Orion spacecraft carrying the crew from Earth, and another to launch the lunar lander, which will be privately contracted.

NASA is looking at now are "huge compared to Apollo," said Chojnacki, noting that the new lunar landers being developed by Blue Origin and SpaceX are two to seven times larger than before.

The space agency is also drawing from external partners, such as the European companies that built the propulsion module for Orion. The new approach opens access to more equipment and resources, but also significantly complicates operations.

### - 'Lose the Moon' -

Given this risky undertaking and the numerous delays -- particularly those experienced by SpaceX that was supposed to have its lander ready first -- pressure has mounted in recent months. "We are once again about to lose the Moon," three former NASA officials warned in an article in SpaceNews last September.

China, which is hoping to send humans to the Moon by 2030, has been making progress as well, raising fears in the Trump administration that the United States could get left behind.

With that in mind, NASA raised the possibility last fall of reopening the contract awarded to SpaceX and using Blue Origin's lunar lander first, sending shockwaves through the rival companies. □

Paseo Herencia

## WEEKLY LIVE SHOWS

# 8PM

<b>MON</b>	<b>LATIN DANCE SHOW</b> <i>By RCC Aruba</i>
<b>WED</b>	<b>CULTURAL DANCE SHOW</b> <i>By Youth in Action</i>
<b>THU</b>	<b>ACROBATIC PERFORMANCE</b> <i>By RCC Aruba</i>
<b>SUN</b>	<b>VIOLIN SHOW</b> <i>By Angela Flores</i>

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## New Mexico launches landmark stipend program for students experiencing homelessness

**SANTA FE, NM** — In a pioneering move to combat the growing crisis of student instability, New Mexico has officially launched the "Pathways to Graduation" initiative. The program provides a \$500 monthly stipend to high school students identified as experiencing homelessness, marking the first statewide effort of its kind in the United States to use direct cash transfers as a tool for educational retention.

The program, which began its pilot phase this month, aims to remove the immediate financial barriers that often force vulnerable teenagers to choose between attending class and finding their next meal or a safe place to sleep. According to the New Mexico Public Education Department, there are currently over 10,000 students in the state who lack a fixed, regular, and adequate nighttime residence.

"We are asking these children to master algebra and history while they are worried about where they will park their car to sleep or if they can afford a coat for the winter," said State Senator Elena Rodriguez, a primary advocate for the bill. "This



stipend isn't a gift; it is a floor. It provides a tiny bit of solid ground so they can keep their eyes on their diplomas."

The stipend is distributed via pre-paid debit cards and comes with "no strings attached" regarding how the money is spent. However, to remain eligible, students must maintain a minimum attendance record and meet regularly with a school counselor or a designated program mentor. This structure is designed to keep students tethered to their school community while giving them the dignity to address their own most urgent needs.

Early data from similar,

smaller-scale pilots in cities like Vancouver and San Francisco suggests that when unhoused individuals receive direct cash, the majority of the funds are spent on essentials: food, transportation, clothing, and hygiene products.

For 17-year-old "Jordan," a high school junior in Albuquerque who asked to use a pseudonym for privacy, the first \$500 payment has already been transformative. Jordan has been bouncing between couches and a local youth shelter since last summer.

"Before the stipend, I was spending four hours a day just figuring out how to get

a bus pass or where to find a laundry mat I could afford," Jordan said. "Now, I can pay for a reliable phone plan to do my homework and keep a locker at a gym so I can shower before school. For the first time in a year, I'm not arriving at first period exhausted from just surviving the night."

Critics of the program have raised concerns about the lack of oversight on how the cash is used, suggesting that funds could be mismanaged. However, state officials argue that the administrative costs of "policing" every purchase would outweigh the benefits. They

point to the "Housing First" philosophy, which suggests that stability is the necessary precursor to any other form of success.

The "Pathways to Graduation" initiative is funded through a combination of state educational reserves and private philanthropic grants. If the first year proves successful in raising graduation rates among the participant group, the state legislature has indicated a willingness to make the program a permanent fixture of the New Mexico budget.

"Success for us looks like a student walking across that stage in a cap and gown," said Dr. Michelle Arviso, a district superintendent. "If \$500 a month is what it takes to ensure a child doesn't disappear from our rolls and into the cycle of chronic homelessness, it is the best investment this state can make."

As the school year progresses, educators across the country are watching New Mexico closely. If the program yields the expected results, it may serve as a blueprint for other states struggling to support their most at-risk students in an increasingly expensive world. □

## Cleveland proclaims inaugural "Superman Day" to honor born-and-bred hero

**CLEVELAND, OH** — The city of Cleveland officially donned its cape today, celebrating the first-ever "Superman Day" to honor the world's most iconic superhero and the two local teenagers who created him.

While Superman is known for patrolling the fictional streets of Metropolis, his true origin story began in a small house on Amor Avenue in Cleveland's Glenville neighborhood. It was there, in the early 1930s, that high school friends Jerry Siegel and Joe Shuster first envisioned the "Man of Steel." Today's city-wide celebration served as a powerful reminder that even the most legendary global icons have humble, local roots.

"Superman isn't just a hero

for the world; he is a son of Cleveland," City Councilman Kevin Conwell announced during the morning's proclamation ceremony at City Hall. "He represents the strength, resilience, and immigrant spirit of this city. By declaring today Superman Day, we are making sure that every kid in Cleveland knows that big dreams can start right here on our streets."

The day's festivities kicked off at the Siegel and Shuster Society's commemorative plaque site, where fans from across the Midwest gathered in blue and red. The atmosphere was one of nostalgia and civic pride rather than just comic book fandom. Many older resi-

dents shared stories of how the "Truth, Justice, and a Better Tomorrow" motto helped define the city's character during the difficult years of the Great Depression, the era in which Superman was born.

A highlight of the day was the "Cape Parade" through downtown, led by local youth organizations and high school marching bands. The procession ended at the Cleveland Public Library, which currently houses one of the world's most extensive collections of Superman memorabilia, including rare early sketches by Shuster. The celebration also served a philanthropic purpose. The city partnered with local literacy programs to distrib-



A complete, screen-worn costume attributed to Christopher Reeve in Richard Donner's *Superman* (1978) and its sequels *Superman II* (1980) and *Superman III* (1983) is seen on display during a press preview December 5, 2025 for the Inaugural Luxury Week Sales at Sotheby's New Global Headquarters at the Breuer Building Historic and Cultural Icons in New York City.

ute thousands of Superman comic books to elementary school students, emphasizing Jerry Siegel's journey from a shy, bookish teenager to a world-renowned writer.

"Seeing the kids' faces light up when they realize Super-

man was 'born' just a few blocks from where they live is incredible," said Laura DeMarco, a local historian and event organizer. "It turns a fictional character into a tangible source of inspiration. It tells them that their creativity has value." □

# 'Stop hiring humans'? Silicon Valley confronts AI job panic

## San Francisco, United States

AI industry insiders want workers to code smarter, think harder and lean into their humanity -- but still dodge the question of how many jobs artificial intelligence will destroy.

The reassurance rang out across HumanX, a four-day conference drawing some 6,500 investors, entrepreneurs and tech executives, even as a blunt advertisement at the entrance set the tone: "Stop hiring humans."

On the main stage, May Habib, chief executive of an AI platform called Writer, told the audience that Fortune 500 bosses are having a "collective panic attack" on the subject.

The anxiety is well-founded. More and more companies are directly citing AI in announcing job cuts.

High-profile examples are on the rise: Salesforce laid off 4,000 customer support workers, saying AI now handles 50 percent of its work.

Block chief Jack Dorsey announced plans to cut the company's headcount nearly in half, citing "intelligence tools" that have fundamentally changed how companies operate.

Not all claims have gone uncontested -- some economists say firms are pointing to AI to rationalize layoffs that are really about past overhiring or cost-cutting ahead of massive infrastructure investments.



OpenAI's Sam Altman has spoken of "AI-washing," and most speakers at the San Francisco event similarly dismissed the invocation of AI as a false pretext for job cuts -- even as they freely predicted disruption was just around the corner.

AI is going to "transform every single company, every single job, every single way that we do work," said Matt Garman, chief executive of cloud computing giant Amazon Web Services.

### - 'Pretty unsettling' -

The debate remains heated. Two years ago, Nvidia chief Jensen Huang declared that the ultimate goal was to make it so "nobody has to program" or code.

"We will look back on that as some of the worst career advice ever given," Andrew Ng, founder of training platform DeepLearning.AI, shot back on Tuesday.

In his view, coding is not an obsolete skill -- AI has simply made it available to more people.

Another argument has taken hold in Silicon Valley: interpersonal skills will become more valuable than ever, with some voices going so far as to tout a humanities education as sound tech career preparation.

"As AI can do more of a job, the things that will distinguish and differentiate a given employee are going to be the human skills -- critical thinking, communication,

teamwork," said Greg Hart, chief executive of training platform Coursera, which has seen enrollment in its critical thinking courses triple over the past year.

Florian Douetteau, chief executive of Dataiku, a French company specializing in enterprise AI, agreed.

The real human added value, he told AFP, is the "capacity for judgment."

He described a world in which an AI agent works through the night, its human counterpart reviews the results in the morning, and then the agent resumes working autonomously during the lunch break.

But the entrepreneur nevertheless expressed unease. "We are going to have a

generation of people who will never have written anything from start to finish in their entire lives," he said. "That's pretty unsettling."

### - 'Mistake was not preparing' -

All of this advice risks ringing hollow for a generation already struggling to land a first job. AI has automated entry-level tasks that once served as on-the-job training. Hiring of candidates with less than one year of experience fell 50 percent between 2019 and 2024 among America's major tech companies, according to a study by investment fund SignalFire.

"We should be preparing for the loss of knowledge work jobs in a number of categories," warned former US vice president Al Gore.

As the week's lone genuinely dissenting voice, Gore called for a real action plan to map threatened jobs and prepare workers for career transitions, so as not to repeat the mistakes of the globalization era.

"The mistake was not globalization. The mistake was in not preparing for the consequences of globalization," he said, drawing a parallel with the deindustrialization that followed the offshoring wave of the 2000s.

"Maybe we don't want to talk about it," he added, "because it may slow down the enthusiasm for the technology." □



American singer Dan Reynolds of Imagine Dragons performs on the main stage of the Rock in Rio music festival at the Rio 2016 Olympic Park in Rio de Janeiro, Brazil, on September 15, 2024.

## Paris, France

A childhood dream of making video games is becoming a reality this week for Imagine Dragons' singer Dan Reynolds, as his company's debut title "Last Flag" is released Tuesday.

Games had been a passion of Reynolds and his brother and band manager Mac long before the group became a global name.

Now the pair have used some time away from music to build a team-based

# Imagine Dragons frontman chases childhood video game dream

shooter inspired by the games of Capture the Flag they played in the woods as young Boy Scouts.

"Last Flag" is "not a passion project, (we've) been working on it now for five-plus years," Reynolds told journalists during a virtual news conference.

Their roughly 30-strong studio, Night Street Games, has been working on "Last Flag" since its 2020 founding.

The game sorts players into two teams of five who can battle online, competing to hide their own flag and snatch the opposing

team's banner. "I grew up in a family of eight boys and one girl, and we were all nerdy kids," 38-year-old Dan Reynolds remembered.

Creating their own game had been "this dream that we talked about all the time" as they learned skills such as programming and 3D modelling.

But when Imagine Dragons "just blew up" while they were at university, Dan, a fan of "Starcraft" and "League of Legends", went with the flow, enlisting Mac along the way as manager.

Tracks such as "Believer",

"Thunder" and "Radioactive" have made the band one of the most popular pop rock groups worldwide.

It has sold 74 million albums and racked up 160 billion streams, according to record label Warner Music Group.

The band's ride has been "just incredible", Dan said.

"But we talked all the time during that about 'what if?' the brothers had gone through with their gaming dream, he added.

When the time finally came, they devised a brightly coloured world filled with seventies stylings. □

## Spain rethinks how to turn tide against beach erosion

### Calafell, Spain

Every winter, storms wipe out swathes of the picturesque Spanish coast, undoing summer reconstruction work and threatening the foundations of the country's vital tourism industry.

Faced with a futile cycle of damage followed by reparations of artificial material, some beach holiday destinations are now turning to natural solutions in a bid to save their landscapes and livelihoods.

In the northeastern region of Catalonia, Montgat beach has all but disappeared -- rocks that had long remained buried by extensive stretches of sand have been laid bare by the elements. Bruno Cambre enjoys fishing with friends on the tiny patch of surviving sand, planting his rods, a table and a refrigerator next to small homes of former fishermen.

"Four or five years ago, you would go to these beaches and the sand would stretch far, for 500 or 700 metres. Now there are no more than 20 (metres) left," the 37-year-old told AFP.

As waves devour more of the coast, whipped up by storms made fiercer by climate change, he also fears the fishermen's houses "will eventually disappear".

The problem is serious in Catalonia, dotted with idyllic coastal villages and resorts that bathe in Mediterranean sunshine and draw droves of tourists.

A historic railway from Barce-



People walk along the rocky seafront promenade at Montgat beach north of Barcelona on February 26, 2026.

lona to the town of Mataro, which runs parallel to the coast, inches ever closer to the sea every winter.

South of Barcelona, part of the problem is the overdevelopment of beachfronts with promenades and apartments, which box in the sand against ferocious waves.

The severity of winter erosion has reached an intensity at which "we will start to lose beaches in the next 10 years," Greenpeace Spain warned in a 2024 report.

### - 'Ineffective' -

An hour's drive south of Barcelona, the town of Calafell has tried to harness natural processes to halt its receding beaches.

For Carla Garcia Lozano, a professor of physical ge-

ography at the University of Girona, the usual technique of dumping tonnes of sand doomed to be washed away by the next succession of winter storms, or replacing paving stones on promenades, is not a long-term solution.

"Artificial regeneration is no longer possible, partly because it is very expensive economically, but its maintenance is also very expensive and very ineffective," she told AFP.

Garcia Lozano has supervised the regeneration of beaches for the past six years in Calafell, a town of 30,000 residents that depends mainly on tourism.

The beaches regenerate naturally in periods of more clement weather, "especially

in summer", but that revival "only happens in spaces that are very natural", she explained.

Calafell has therefore removed 800 square metres (8,600 square feet) of its promenade and two dykes; placed barriers made of reeds along the beach to retain sand and create dunes; replenished eroded areas with nearby sand of the same type; and uses drones to observe the area. "In an area of 4,500 square metres, 1,000 cubic metres of sand have been gained," she said, calling the result "a significant amount".

"On average it comes to 25 centimetres, but in some areas it reaches one and a half metres high."

Calafell's environment coun-

cillor Aron Marcos Fernandez explained that demolishing part of the promenade worked "because before the sea would batter the promenade, and now there is sand".

### - 'Part of the history' -

Other Catalan municipalities have tried similar measures, removing car parks, breakwaters and beach stalls, but natural solutions only go so far.

Calafell is considering the demolition of the widest and most modern part of its promenade, but the historic section is untouchable due to the proximity of houses, said councillor Fernandez, arguing for a balance between renaturalisation and tourism. In Sitges, south of Barcelona, the restoration of dunes has been prioritised, but dismantling the bustling, century-old seafront walk is out of the question.

"It's a part of the history of Sitges and it's part of the citizens. So removing the promenades is a difficult action for us," mayor Aurora Carbonell told AFP.

The shimmering water and pristine sand of sunny Spain's renowned beaches play a fundamental role in the tourism sector.

Almost 100 million foreign visitors flocked to the country last year -- a record -- and tourism is a motor of a fast-growing Spanish economy, sustaining 2.7 million jobs and representing more than 12 percent of GDP. □

## True blue? Curacao liqueur reveals its true color

### Willemstad, Curaçao, Netherlands Antilles

How blue really is Blue Curacao, the sapphire-colored liqueur used to make Blue Lagoon or Blue Hawaii cocktails?

Not blue at all is the answer. The brilliant hue of the drink is synthetic, added to evoke the tint of the Caribbean waters surrounding the eponymous Dutch island, the smallest country to qualify for this year's World Cup.

Curacao, which is flavored with orange peel, has been

manufactured in the nation of 185,000 inhabitants for more than a century.

"Most people know it as Blue Curacao but the original Curacao liqueur was never blue to start with. It is clear," Genesis Riley, a 39-year-old guide at the Senior distillery told AFP.

"But we do have a blue version that inspires the rest of the world," she added.

The drink gained worldwide renown in the 1960s after featuring in the romantic comedy Blue Hawaii, star-

ring singer Elvis Presley as an ex-soldier trying to dodge being drafted into the family pineapple business.

Because Curacao is the name of a territory, Senior cannot patent the liqueur, which is produced around the world.

Initially more popular in Europe, Blue Curacao has also been adopted in the Caribbean, Riley said.

Senior also produces colorless, red, green and yellow curacao but the thirst for these is dwarfed by demand for the blue variety. □



Curacao liquor bottles are seen at The Curacao Liqueur Distillery in Willemstad, Curacao, in the Dutch Caribbean, on April 9, 2026.

## Eel world problems: Dutch webcam 'doorbell' helps fish

### Utrecht, Netherlands

A cloud of small bubbles and a fishy gurgle announce the latest arrival at the "fish doorbell" in the Netherlands: a perch, recognisable by its dorsal fin and tiger-striped scales. As the perch stares at the camera with globulous eye, thousands watching a livestream race to click a button that will open a lock separating the River Vecht from the canals of Utrecht, enabling the fish to glide through.

Open from March to June, the "fish doorbell" allows web users from all over the world to ease the path of perch, catfish, and eels -- a key need in the Netherlands where millions of fish find themselves blocked by locks, dykes and pumping stations. "A number of species of fish migrate in spring to reproduce and they get stuck at all the obstacles," said Anne Nijs, who operates the doorbell along with the Utrecht authorities. The quirky "fish doorbell" has shot to fame, even being featured on the US talk show "Last Week Tonight", with comedian John Oliver spending a full 10 minutes explaining it.

Nijs, 46, told AFP that there was a serious side to the doorbell, raising awareness of the man-made obstacles fish and other aquatic animals have to face on



This photograph shows a fish doorbell which allows fishes to pass through the lock that separates the Vecht River from the Utrecht canals in Utrecht on March 17, 2026.

their life journey.

Before the doorbell was set up in 2021, fish would sometimes wait for weeks before passing through the lock, which is closed for much of the time.

As well as losing valuable reproduction time, the wait made them vulnerable to predators both from the water and the air, Nijs explained.

Now, every click sends a screenshot to her and her team, who decide when a critical mass is reached to ask the lock-keeper to

open the doors.

"Sometimes 300 people ring the bell for one fish... it takes up a bit of time but it's one big positive project," she told AFP.

"Lots of people say that it's kind of slow TV to them, (it helps them to) calm down," she added.

### - 'Inland waters' -

Despite its popularity, the fish doorbell is just a drop in the ocean.

The Dutch are world-famous for creating an intricate system of flood de-

fences and dykes to shield the low lying country from rising sea levels.

The problem is that these barriers also block aquatic life, preventing several species from their natural migratory path or reaching cooler waters.

Like the fish doorbell, sometimes human intervention is the only solution.

For 12 years, the Dutch Foundation for A Sustainable Eel Sector (DUPAN) has organised the transport of millions of European eel fry into Dutch waters.

"They are coming here, but they cannot get into the inland waters where they grow," said Magnus van der Meer from DUPAN.

After wriggling across the Atlantic Ocean from their birthplace in the Sargasso Sea off the east coast of the US, the glass eels arrive in the cooler waters of Europe.

Many thrive in Portuguese or French waters, but thousands find themselves stuck trying to get into the Netherlands.

So DUPAN transports three million eels annually from France -- where they thrive -- to rebalance the Dutch population.

"Of course there should be another solution. It would be nice to offer the eel the opportunity to just come naturally inside the Dutch waters," the 70-year-old told AFP.

But as long as water levels are high, the Dutch need their defences, meaning "that solution will not be available in the near future," he added.

Many of the eels will grow to adulthood, be fished and eventually eaten. Others however are released back into the sea to continue the migratory cycle.

Some might even make it to Utrecht and a webcam where from far away, the lock is magically opened for them. □



Ecumenical Patriarch Bartholomew I of Constantinople (C) leads the Orthodox Easter service at the Patriarchal Church of St. George, in Istanbul on April 12, 2026.

### Beirut, Lebanon

Lebanese Christians marked Easter Sunday by turning their prayers to the south, where villages remain trapped by fighting between Israel and Hezbollah.

This year's celebrations were

dedicated to "people in the south," said Jenny Yazbek al-Jamal, as she left mass at a church in Beirut's northern suburb of Jdeideh.

With family living in the region, the 55-year-old said she feels like "one of them".

## Lebanon's Christians mark Easter in solidarity with war-hit south

It is not only Christian villages suffering in this war added al-Jamal, who leads the parish choir. The church was packed on Sunday, with some worshippers left standing outside.

Around the altar, placards bearing the names of Christian villages in south Lebanon -- cut off from the rest of the country or under fire -- had been placed.

Hymn singers struggled to raise their voices above the roar of Israeli fighter jets flying low over Beirut and bombing the capital's southern suburbs.

"Even during our religious holidays, even on Good Friday,

jets fly over us and break the sound barrier just to scare us," al-Jamal said.

### - 'For peace' -

"This has to stop," said Marina Awad, another 55-year-old worshipper attending mass with her husband.

"It's truly very sad to know people had to abandon homes built over a lifetime, unsure if they will ever return." Border villages are going through a severe crisis, added 65-year-old Dori Ghrayeb. "No food, no water, no bread, no medicine, and no medical care."

The Maronite Patriarchate expressed "deep disappoint-

ment" on Sunday over the cancellation for "security reasons" of a humanitarian convoy jointly set up by the Vatican's envoy to Lebanon.

The convoy had been due to visit the border village of Debl. Several Christian villages near the frontier -- including Ain Ebel, Rmeich and Debl -- are caught between Israeli forces and Iran-backed Hezbollah.

Residents have refused Israeli calls to evacuate as troops advance in southern border areas. They insist this is not their war and say they feel abandoned after Lebanese troops withdrew from several border points. □

# Surf's Up: Favorite places to catch waves in Aruba



**ORANJESTAD** – Whether you are a salt-seasoned surfer looking for a thrill, or just looking to wet your toes in a little ocean adventure, Aruba has amazing places to learn and practice surfing! Although more known for the calmer waters of Palm Beach, Eagle Beach and Mangel Halto, Aruba also has some special places to thrill your senses. Because of strong winds and breezes, Aruba is perfect for wind and kite surfing. You will surely notice kites in the air as you drive around the wilder, rougher areas on Aruba's east side.

There are plenty of surf shop rentals to help you with your gear, and there are also a lot of tutors if you're looking to try for the first time and need a little

help. These can be found around the island, and will surely come in hand if you want to try a new experience!

With that said, here are Aruba's favorite surf spots!

**Andicuri**  
Andicuri is recognized as the best place for body boarding. Because of the rough waves, this beach is better suited for those with more experience in surfing. However, the beach with two bluffs – one on each side – is worth a visit, if only to watch the exciting show presented by the surfers.

To go to Andicuri, you will need a 4x4 vehicle and drive from the ex-Natural Bridge Center. Alternatively, you can make it an adventure by going on a hike! The scenery is unique and beautiful on its own.

Reaching Andicuri Beach can be an adventure in itself, as it can be difficult to find and is only accessible by 4x4 vehicle or walking from the ex-Natural Bridge center, but the impressive scenery makes it all worthwhile!

**Arashi**  
Arashi, a beach located close to the California Lighthouse, is a good spot



for learning and having fun – if you're lucky! The waves at Arashi are usually calm, but with just the right weather, a swell forms attracting all the local surfers to the area.

**Boca Grandi**  
Boca Grandi is at the most southern spot in Aruba, and is a popular spot with experienced surfers. Close to the famous Red Anchor and our beloved Sunrise City – San Nicolas, a trip to Boca Grandi can easily turn into an all-day trip to this area

of the island. With a beautiful beach (although it is not allowed to swim here, because of strong currents), you can enjoy a relaxing time combing the beach for driftwood, coral, and little crabs and snails.

**Hadicurari**  
Here is where you will find most of the action for surfers in Aruba. With a variety of surf shops and schools in this area, you will find it easy to get in on the action. Hadicurari is also the site of the Aruba Hi Winds

World Challenge, which takes place usually in June/July, and it is the largest windsurfing competition in the Caribbean!

**Malmok**  
If you're a beginner, this is your spot. There are also various shops to rent gear and receive lessons, facilitating learning and just trying out a new experience. The beach is also popular for paddleboarding and other watersport activities. □

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## A guide for the perfect picture: Where to find the most Instagrammable places in Aruba



(Oranjestad)—Imagine, you're out and about on the island and you want to take the most picture-perfect photo to show your friends and family back home and online. It seems like the perfect spot can be hard to find, but Aruba is full of great spots for a quick snapshot! Here are the most Instagrammable places in Aruba.

**Wooden Swing on Plaza Daniel Leo**  
 While you're in Mainstreet Oranjestad, check out the wooden swing on Plaza Daniel Leo. This is another favorite among visitors wanting a cute snapshot for Instagram. Since you've made it this far, one question: How many blue horses have you spotted already?

### Mangel Halto

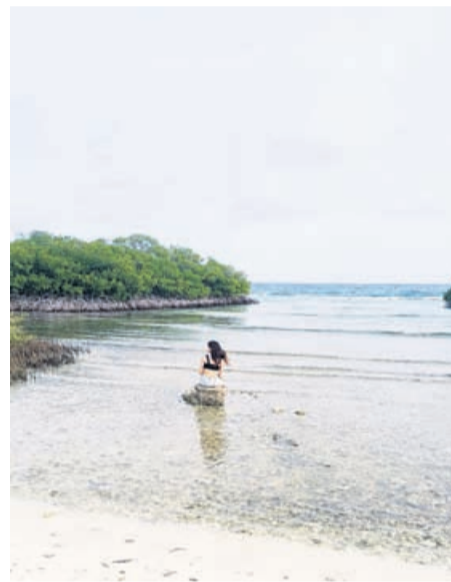
For a different take on beach photos, we definitely recommend Mangel Halto! You can get in the water right by the roots of these beautiful trees (please be careful not to climb them, though!). You will see beautiful skies, birds and other wildlife, and among the greenery of the mangroves, your picture is sure to pop!

### Yacht Dock in Oranjestad

Last but certainly not least, the Yacht Dock in Oranjestad is the perfect spot to take a beautiful picture, especially at sunset. The dock is located behind the Wilhelmina Park. This spot offers a gorgeous view of the ocean and sunset, accompanied by the soft waves crashing on the shoreline. You may even spot some iguanas!

### "I LOVE ARUBA"

While you're in the area, check out the 'I LOVE ARUBA' sign is a great first stop for a quick shot with the family. This spot is among the few that has become a favorite among tourists, especially those that are visiting Aruba through a



cruise vacation.

Speaking of giant signs that read "Aruba" (because there can never be too many), there is another



sign you can find along the Linear Park. It may be a long walk from the harbor to get there, but while you're at it, check out these other spots along the way! □

## Create museum memories at the Archaeological Museum of Aruba!



Museums are an integral part of conserving and honoring cultures, and Aruba is no exception. Our Island has a wide selection of various museums for our locals and visitors to see. Take this opportunity to learn about our island and experience a different day beyond the beach. Let us introduce you

to one of these locations.

### Archaeological Museum of Aruba

The Archaeological Museum of Aruba is located at Schelpstraat 42 in downtown Oranjestad. The renovated historic Ecury complex in downtown Oranjestad has been transformed from a family home to

a modern museum that preserves Aruba's Amerindian cultural heritage. This 21st century museum is especially designed to preserve valuable artifacts dating back to the Pre-Ceramic period of 2500 BC.

The National Archaeological Museum Aruba uses approximately 500 m<sup>2</sup> of its property for this permanent exhibit. This exhibit showcases archaeological objects and conveys modern exhibition techniques information on the origin and culture of the first inhabitants of the island. The new permanent exhibit gives the visitor an insight into the cultures that inhabited the island in Pre-Historical and Early Historical times. The museum regularly hosts public seminars, special exhibitions and workshop for visitors to enjoy.

The museum is open daily from 9 am till 5 pm.

For more information check out the Facebook page National Archaeological Museum Aruba or website: [www.manaruba.org](http://www.manaruba.org) □





infini  
by Urvin Croes

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## Infini Launches New Menu 14 Following Its Five-Year Anniversary Celebration

Infini has officially launched Menu 14, a special edition menu unveiled in celebration of the restaurant's five-year anniversary. The new menu revisits guests' favorite dishes from the past five years, blending nostalgia with

fresh interpretations inspired by Infini's signature approach to modern gastronomy.

Infini stands for limitless possibilities, and Menu 14 perfectly embodies that philosophy. Crafted by Chef Urvin Croes, the menu celebrates innovation, creativity, and fearless exploration. Known for pushing boundaries through storytelling, technique, and flavor, Chef Urvin continues to redefine Aruba's fine dining scene. Infini's immersive chef's table concept invites guests to interact directly with the culinary team, transforming each dish into a chapter of an evolving narrative.

Before opening Infini, Chef Urvin honed his craft in Aruba's most prestigious hotel restaurants, rising from apprentice cook to Sous Chef, and gaining international experience at the Michelin-rated Grand Hotel Karel V in Europe. His mission has always been to position Aruba as a leading culinary destination by reimagining local recipes with modern techniques and artistic precision.

Dedicated to supporting local farmers and producers, Chef Urvin incorporates homegrown ingredients that reflect the island's rich food culture. His collaborations with these artisans are essential to Infini's distinctive culinary identity.

With numerous awards to his name—including being crowned the first-ever Iron



Chef Aruba—Chef Urvin remains grounded in his passion, curiosity, and love for sharing Aruba's story through food.

Menu 14 invites diners to taste, explore, and rediscover Infini's journey while looking forward to the limitless possibilities ahead. Reservations are highly recommended to experience this new chapter in Infini's evolving culinary story. □



## Aruba to me

**ORANJESTAD — You are back or still enjoying your vacation?... we would like to portrait you! By inviting you to send us your favorite vacation picture while enjoying our Happy Island.**

Complete the sentence: Aruba to me is ..... Send your picture with that text (including your name and where you are from) to: news@arubatoday.com and we will publish your vacation memory. Isn't that a special way to keep your best moments alive? Please do note: By submitting photos, text or any other materials, you give permission to The Aruba Today Newspaper, Caribbean Speed Printers and any of its affiliated companies to use said materials, as well as names, likeness, etc. for promotional purposes without compensation.

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## CAYA Introduces a Bold New Menu Celebrating Latin Caribbean Flavors



(Oranjestad)—CAYA, one of Aruba's most beloved dining destinations, continues to celebrate the vibrant essence of Latin Caribbean cuisine with an exciting new menu that beautifully balances tradition and innovation.

Nestled in a beautifully restored traditional Aruban Cunucu house, surrounded by lush tropical greenery, CAYA offers guests a dining experience that feels both authentic and contemporary. The restaurant's philosophy is simple yet profound: to create a space where the warmth of island hospitality meets the creativity of modern gastronomy.

The new menu reflects this vision with a series

of inspired dishes that showcase the diversity of Caribbean and Latin American flavors. From Cuba to Colombia, and from Aruba to Mexico, each plate tells a story rooted in heritage and reimagined through CAYA's modern lens.

Among the standout new appetizers are the **Tuna al Tamarindo**, featuring thinly sliced tuna sashimi served with tamarind *leche de tigre*, creamy avocado, marinated onions, radishes, cilantro, and crispy tortillas dusted with *tajín*; and the **Beef Stew Croquettes**, a playful nod to Caribbean comfort food, served with truffle and black garlic mayonnaise. Guests can also savor the **Beef and Pork Brochettes**, made with locally smoked bacon, *Madam Jeannette* peppers, local honey, and tenderloin, grilled to perfec-



tion and served with *chimi-churri espuma*.

The main courses bring equal excitement. Highlights include the **Chilean Sea Bass**, pan fried and served with a smooth carrot and *ají amarillo* sauce, creamy garlic mashed potatoes, grilled paksoi and broccoli, hearts of palm, toasted cashews, and a fragrant lime leaf vinaigrette. Another showstopper is the **Duck and Rice**, a Caribbean interpretation of a Peruvian classic, featuring pan fried duck breast with aromatic green rice infused with local herbs, kombucha, and *ají amarillo*, finished with a pan fried egg and *sarsa criolla*.

Dessert lovers are in for a treat as well. The **Caribbean Black Forest** reimagines the classic with a tropical twist, featuring a rich brownie served with red fruit, coconut mousse, chocolate, and banana rum ice cream. The **Merengon Tropical** delights with sage panna cotta, mango and pineapple compote, mango sorbet, and citrus meringue.

Guests can also enjoy CAYA's new *Sabor Experience*, a limited time three course menu priced at \$79, allowing diners to explore an appetizer, main course, and dessert of their choice.

To complete the experience, CAYA hosts live music every Sunday from 6:30 p.m. to 8:30 p.m., setting the perfect backdrop for an evening of island charm and culinary artistry.

CAYA continues to invite locals and visitors alike to experience the heart of Aruba, where Latin Caribbean heritage comes alive in every dish, every note of music, and every heartfelt welcome. □

## The Bushiribana Gold Mill Ruins and its history

(Oranjestad)—The **Bushiribana Gold Mill Ruins** is one of the most visited places by tourists on the island, as it lies along the northern coast line near the mini pool and on the way to the Natural Bridge. Despite its seemingly plain appearance, this ruin represents one of the most important histories of the island: The Aruban Gold Rush.

Built in 1872 by English company Aruba Island Gold Mining Company Ltd, the gold mill at Bushiribana was constructed in the area where most gold was found by locals. The story

of gold on Aruba actually dates back to 1725, when a first exploration for gold on the island was commissioned by the Dutch West India Company. Under the leadership of Mr. Paulus Printz, a three-year search was conducted on Aruba, to no avail. Though they found some gold, it was enough to motivate a further search, and the assignment was discontinued by Printz himself.

It wasn't until 100 years later, in 1824, when a young boy found a lump of gold while out herding his father's sheep. His father took

it to a local merchant who then sold the lump for \$70. Unbeknownst to the boy and his father, they quite literally struck gold, and as word got out, a gold fever spread among the locals who started searching for more gold. About 25 pounds worth was found.

At the same time, the Aruban government took immediate actions, and informed Curacao that gold was found. At first, everyone could look for gold, as long as they sold it to the government. However, after some time, the government decided to implement stricter rules and banned local search parties.

Over the years, concession-holding had seen different companies from around the world, all of which used primitive methods to dig and carve out gold from the rocks. Aruba Island Gold Mining Compa-

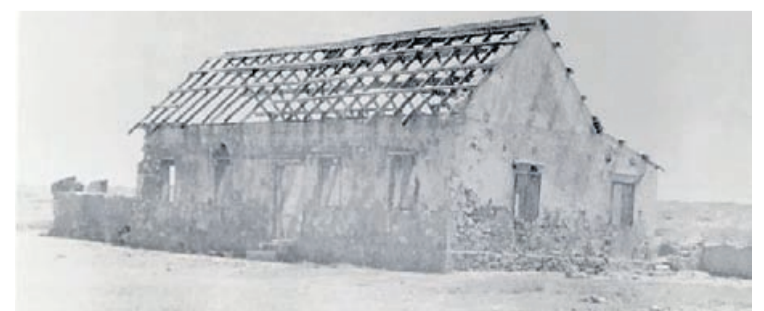


ny Ltd. was no different, but used a unique method that involved grinding the rocks and letting the dust be blown away by the strong northeast wind, leaving clumps of gold behind. The next step was melting the gold and letting it attach to quicksilver in order to obtain pure gold. All these

processes were done at the Bushiribana Gold Mill.

The gold mill itself had a short life-span: only 10 years in service, but its structure remained relatively solid till this day, and is now a historical remnant. □

Sources: Etnia Nativa



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If you encounter any problems, we are here to help: [news@arubatoday.com](mailto:news@arubatoday.com)



## Fruit Loose & Veggie Boost Aruban fruits and vegetables

Fresh fruits make a tropical holiday's picture complete. Whether you see the mango's hanging in the trees or the fresh fruit cocktail on the side table of your pool bed, the link is there: you are in the tropics. Aruba grows her own fruits and veggies and there are some pretty out-of-space local species you may never had heard of, but really healthy and delicious.

### Mispel



This is a fruit with a character (5-10 cm/2-4 inches). It does not ripe until it is picked or falls off the tree. Mispel is hard with a sandpaper like texture when immature, soft and juicy when ripe. It's technically a berry, but contains a skin similar to that of a kiwi. It's grainy and sweet, with a light, musky flavor. The sap or gum from the tree is also a source of 'chicle' the original ingredient used to make chewing gum. Rich in tannins, antioxidants shown to contain anti-inflammatory compounds, and vitamin C, essential for healthy immune function. Season: year-round.

### Kenepa

Ovoid green fruit that grows in bunches on trees up to 30m high. The fruit is related to the lychee and have tight, thin but rigid skins. Inside the skin is the tart, tangy, or sweet pulp of the fruit covering a large seed. The pulp is usually



cream or orange colored. Kenepa strengthens the immune system, and prevents the reproduction of bacteria and viruses in the body. This fruit is highly recommended to treat lung infections and urinary tract infections. It also helps to cure insomnia and rejuvenates the nervous system. Season: the fruit typically ripen during the summer.

### Druif

There is no chance you did not bump into one of the sea grape trees while spending your vacation on Aruba. The sea grape plant is often used in ocean-side landscaping in sandy soil right on the beach and it produces clusters of fruit that resemble grapes. Are sea grapes edible? Yes, they are. Animals enjoy sea grapes and humans can eat them as well, and they are used to make jam. They contain very low calories and sugar, enabling good bacterium to digest food and excrete waste quickly which is effective in preventing constipation. Season: Sep-Oct.

### Shimarucu



Maybe Aruba's most popular wild fruit tree. You may have noticed cars at the side of the road and people picking those red berries. Well, that's Shimarucu. The local habit to stop for these delicious fruits goes from generation to generation. Its fruit's degree of sour depends on the amount of rain it gets. Red Shimarucus tend to taste better than orange. The fruit has super power: a true vitamin bomb. Adults only need to eat 3-4 of these berries to meet their daily recommended amount of Vitamin C. Season: Rainy months (Oct-Jan).

### Tamarind

A delicious, sweet fruit that has a wide variety of uses and applications, both for medicinal and culinary purposes. It is a medium-sized bushy tree with evergreen leaves and fruit that develops in pods characterized by long, brown shells. Inside is a sticky, fleshy, juicy pulp, which is the Tamarind fruit. Both sweet and sour in taste, the fruit contains a significant level of vitamin C, as well as vitamin E, B vitamins, calcium, iron, phosphorous, potassium, manganese, and dietary fiber. There are also a number of organic compounds that make tamarind a powerful antioxidant and anti-inflammatory agent. Season: March.

When it comes to veggies the island certainly offers a home-grown selection. They taste delicious and have their specific talents to boost your immune system.

### Concomber chiquito

This is a sort of local squash, but looks like a cucumber with prickly skin. The taste however is bitterer than the cucumber and the vegetable is smaller in size but bigger in width. Inside is a soft, fleshy pulp and seeds, just like the cucumber. Concomber chiquito is grown in the island and used in salads and 'stoba' (stew) or on its own in vinegar. The veggie contains multiple B vitamins, including vitamin B1, vitamin B5, and vitamin B7 (biotin). B vitamins are known to help ease feelings of anxiety and buffer some of the damaging effects of stress. Additionally this veggie is rich in two of the most basic elements



needed for healthy digestion: water and fiber. Season: year-round.

### Yambo

Family of Okra, also known as 'lady's fingers': a green flowering plant. Okra belongs to the same plant family as hibiscus and cotton. A classic favorite dish in Aruba is Sopi di yambo. It has long been favored as a food for the health-conscious. It contains potassium, vitamin B, vitamin C, folic acid, and calcium. It's low in calories and has a high dietary fiber content. Recently, a new benefit of including okra in your diet is being considered. Okra has been suggested to help manage blood sugar in cases of type 1, type 2, and gestational diabetes. Season: year-round.

### Bonch'i Cunucu

A long, small bean, boiled for a side dish or snack. Long beans have a chewy, crunchy texture—more so than snap beans—and a flavor reminiscent of the dry navy bean or asparagus. Besides stir-fry, soups and salads, the long bean is a good choice for stewing, braising (to remain chewy and firm), sautéing, shallow frying, and deep frying. With cooking, the long bean's bean flavor intensifies. Long beans are low in calories, about 45 calories per cup, and rich in vitamin A and also contain vitamin C and potassium. Season: year-round.

### Pampuna

In the endless summer of Caribbean living we only have to concern ourselves with a wet season and a dry season. Still we do indulge heavily in the pleasures of pumpkin and enjoy Caribbean pumpkin recipes year round. A popular dish in Aruba is Sopi di Pompuna, don't miss it. This dish is made of pumpkin soup, and parsley. Pumpkins are rich in flavonoid polyphenolic antioxidants such as xanthin, lutein and carotenes and also contain vitamins. Pumpkin seeds are a good source of omega-3 fatty acids, vitamins, minerals and proteins. Pumpkins are used to make desserts, breads and soups. □

**CROSSWORD**

By **THOMAS JOSEPH**

- ACROSS**
- 39 Resting on
  - 1 Torture device
  - 5 Carell of movies
  - 10 Lotion additive
  - 11 Broadway's Bernadette
  - 13 Gaunt
  - 14 Bored by routine
  - 15 Stuck, so to speak
  - 17 Wedding words
  - 18 Signifies
  - 19 Light metal
  - 20 Farm animal
  - 21 Blanchett of "Tár"
  - 22 Like ghost stories
  - 25 Finishes last
  - 26 Chuck of "Meet the Press"
  - 27 "2001" computer
  - 28 Hosp. parts
  - 29 Gets rid of
  - 33 Cut off
  - 34 Fretting
  - 35 Confused
  - 37 Past due
  - 38 Century division
- DOWN**
- 1 Overly eager
  - 2 Without aid
  - 3 Movie barbarian
  - 4 Computer need
  - 5 Book parts
  - 6 Watches over
  - 7 Greek vowel
  - 8 Harvard motto
  - 9 Learned
  - 12 Boulders
  - 16 Tiny
  - 21 Diner side dish
  - 22 Un-emotional
  - 23 Tiara's kin
  - 24 News-paper revenue source
  - 25 Hot flow
  - 27 Door parts
  - 29 Electronics component
  - 30 Country division
  - 31 Wyoming's — Range
  - 32 Used a broom
  - 36 Diet no-no

C	O	G	E	N	T		O	V	A	L
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A	V	I	S		M	A	I	L	E	R
C	E	N	T		A	R	C	A	N	E
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10					11					12	
13					14						
15					16				17		
18									19		
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26							27				
28					29				30	31	32
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35					36				37		
38									39		
	40									41	

A XYDLBAAXR  
is LONGFELLOW

One letter stands for another. In this sample, A is used for the three L's, X for the two O's, etc. Single letters, apostrophes, the length and formation of the words are all hints. Each day the code letters are different.

4-24 **CRYPTOQUOTE**

B CMD NYJ IY PGMJQP IRCI  
R JZCGBIN BM MPQEPU LN  
TPCKIR CGU GYI QJKPU LN BI.

— VYVP AQCGOBM

**Cryptoquote:** WHAT I HEAR WHEN I'M BEING YELLED AT IS PEOPLE CARING REALLY LOUDLY AT ME. — LESLIE KNOPE, "PARKS AND RECREATION"

**Helpful tips for your stay on Aruba**

(Oranjestad)—When traveling to another country, especially for the first time, it is always better to be over-prepared than under-prepared. That is why we have a list of basic—but important—information that we think may come in handy to Aruba's visitors.

Type A is most commonly found in homes and establishments.

most supermarkets are open from 8am to 9 or 10pm, Monday through Saturday. On Sundays, supermarkets generally close earlier; mostly around 2pm.

**Drinking water**



**Electrical power**



The water that flows through the sinks of every house, hotels and other establishments is distilled and perfectly safe to drink. Aruba's drinking water exceeds WHO's international standards for water quality, so there is no need to buy bottled water from the store.

**Safety**

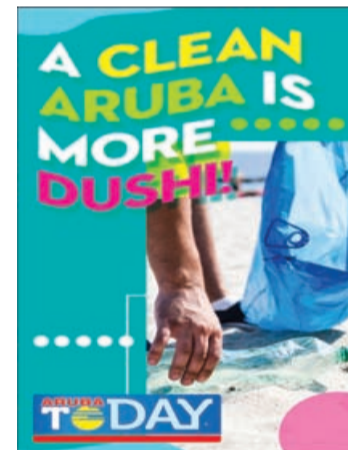


Since February 2024, Aruba has been categorized as the safest country in the Caribbean by The Telegraph, and many tourist that visit have often told us how they feel safe to explore the island or walk around at night. However, rare incidents do occur, so keep yourself and your belongings safe.

**Supermarket hours**



Supermarket hours may vary depending on where you are staying on the island. Generally though,



**SUDOKU**

To play sudoku, use logic to fill the empty squares so that each row, each column and each 3x3 box contains the numbers 1-9 only once. Puzzle difficulty increases from Monday to Sunday.

**King Classic Sudoku**

5		4	6				2	3
	7	8	1			4		9
1	6	2		3	4	8		5
4	8	7	3	1			5	
	5	3		6				4
6	2				5	9		
8		9	5					
		5	8	3				
		6						2

**Answer to previous puzzle**

7	3	2	1	9	4	5	8	6
8	1	9	6	3	5	7	4	2
4	5	6	8	2	7	3	1	9
9	6	5	2	4	1	8	7	3
3	7	4	5	8	9	6	2	1
2	8	1	7	6	3	9	5	4
1	9	8	3	5	2	4	6	7
6	4	7	9	1	8	2	3	5
5	2	3	4	7	6	1	9	8

Difficulty: ★★★★★

4/12

Difficulty: ★

4/13

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# Ocean temperatures near record high in March: EU monitor



**Paris, France**  
Ocean temperatures hit near-record highs for March, the Copernicus Climate Change Service said on Friday, signalling a likely shift toward El Nino conditions that can amplify heat extremes on an already warming planet.

Copernicus said average sea surface temperatures were 20.97C in March, the second-highest value ever for the month, and the hottest since 2024 during the last El Nino, when global heat records toppled.

This reflected "a likely transition toward El Nino conditions", said Copernicus, the European Union's global warming monitor.

Several meteorological agencies had predicted the return this year of El Nino, a natural climate cycle that warms Pacific waters and can bring higher global temperatures and extreme weather.

The World Meteorological Organization (WMO) said last month an opposite, cooling La Nina cycle was tipped to give way to neutral conditions before swinging into El Nino later this year.

The most recent El Nino in 2023-2024 was one of the

five strongest ever measured and contributed to making those years the second-hottest and hottest on record, respectively.

Scientists say La Nina and El Nino are natural cycles that cause short-term temperature swings, against a backdrop of human-driven climate change that is raising global temperatures and worsening extreme weather over the long term.

Oceans absorb most of the excess heat caused by humanity's carbon emissions and therefore play a key role in regulating the global

climate.

Hotter seas can have damaging knock-on effects on the planet, fuelling stronger storms and rainfall, bleaching coral reefs, and contribute to sea-level rise through thermal expansion.

**- 'Sobering story' -**  
More broadly, Copernicus said that last month was the fourth-hottest March on record, with global average temperatures 1.48C above the pre-industrial benchmark.

Almost the whole of Europe experienced warmer-than-average temperatures in

March but the most pronounced extremes were in the United States where a prolonged heatwave gripped the west.

Much of the Arctic, and parts of Russia and Antarctica, also saw above-average temperatures.

Last month also saw the lowest Arctic sea ice cover on record for the month, another bellwether of climate change.

"Copernicus data for March 2026 tells a sobering story," Copernicus director Carlo Buontempo said in a statement.

"Each figure is striking on its own -- together, they paint a picture of a climate system under sustained and accelerating pressure."

Copernicus takes measurements using billions of satellite and weather readings, both on land and at sea, and their data extends back to 1940. □



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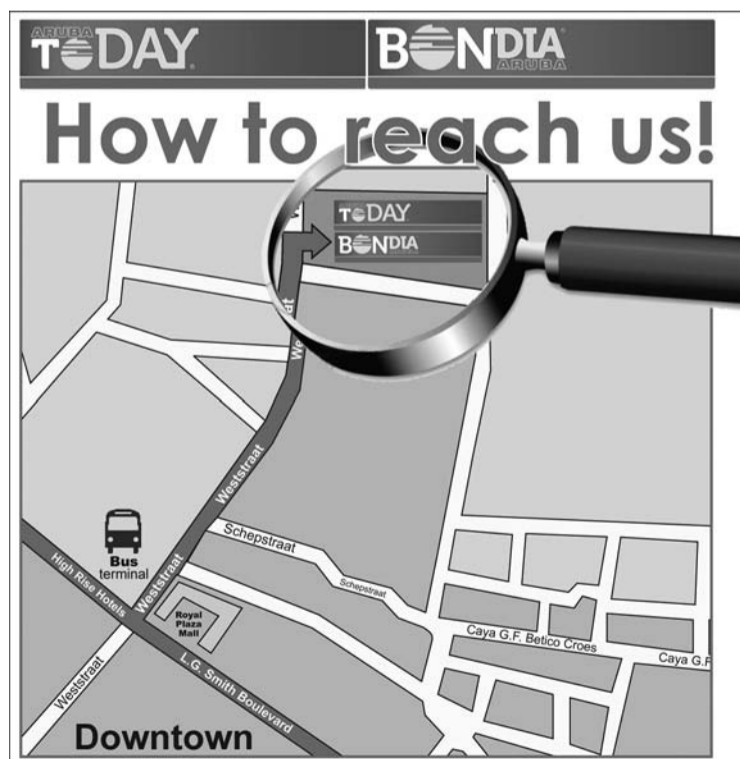
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## HEALTH

### DOCTOR ON DUTY

**Oranjestad**  
Hospital 7:00 pm / 10:00pm  
Tel. 527 4000  
**San Nicolas**  
Imsan 24 hours  
Tel. 524 8833

### PHARMACY ON DUTY

**Oranjestad:**  
Oduber: Tel. 582 1780  
**San Nicolas:**  
Seroe Preto: Tel. 584 4833

### OTHER

Dental Clinic 587 9850  
Blood Bank Aruba 587 0002  
Urgent Care 586 0448  
Walk-In Doctor's Clinic  
+297 588 0539

### EMERGENCY

Police 100  
Oranjestad 527 3140  
Noord 527 3200  
Sta. Cruz 527 2900  
San Nicolas 584 5000  
Police Tipline 11141  
Ambulancia 911  
Fire Dept. 115  
Red Cross 582 2219

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Prof. Taxi 588 0035  
Taxi D.T.S. 587 2300  
Taxi Serv. Aruba 583 3232  
A1 Taxi Serv. 280 2828

### TRAVEL INFO

Aruba Airport 524 2424  
American Airlines 582 2700  
Avianca 588 0059  
Jet Blue 588 2244  
Surinam 582 7896

### AID FOUNDATIONS

Aruba Food Bank  
Tel. 588 0002  
FAVI- Visually Impaired  
Tel. 582 5051  
Alcoholics Anonymous  
Tel. 736 2952  
Narcotics Anonymous  
Tel. 583 8989  
Fundacion Contra Violencia  
Relacional Tel. 583 5400  
Centre for Diabetes  
Tel. 524 8888  
Child Abuse Prevention  
Tel. 582 4433  
Quota Club Tel. 525 2672

### General Info

Phone Directory Tel. 118

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ARUBA TODAY NEWS

# Sinner sinks Alcaraz to win Monte Carlo Masters, returns to No.1

## Monte Carlo, Principality of Monaco

Jannik Sinner beat Carlos Alcaraz in straight sets to win the Monte Carlo Masters for the first time on Sunday and reclaim the world number one ranking from his Spanish rival.

Sinner downed Alcaraz 7-6 (7/5), 6-3 to capture his third ATP 1000 title of the year after completing the "Sunshine Double" last month with victories in Indian Wells and Miami.

The 24-year-old Sinner joins Novak Djokovic and Rafael Nadal as only the third player to win four successive ATP 1000 titles. He also triumphed in Paris at the end of last season.

"We came here trying to get as many matches as possible, getting good feedback before other big tournaments coming up. Today was a high level from both of us," Sinner said.

"It was a bit windy, a bit breezy. Different conditions from what the tournament has brought. The result is amazing.

"Getting back to No.1 means a lot for me... I am very happy to win a big title on this surface, I haven't done it before."

It was the first meeting between Sinner and Alcaraz since the Italian prevailed at the ATP Finals in November.



Italy's Jannik Sinner poses with the trophy after winning the Monte Carlo ATP Masters Series Tournament final tennis match against Spain's Carlos Alcaraz on Court Rainier III at the Monte-Carlo Country Club in Roquebrune-Cap-Martin, south-eastern France on April 12, 2026.

Sinner, who is now 7-10 in his career against Alcaraz, will return to the top of the rankings on Monday.

He has won his last 17 matches and becomes the first man since Djokovic in 2015 to win the first three ATP 1000 titles of the season.

"It is impressive what you are achieving right now," Alcaraz said to Sinner during the trophy ceremony.

"Just one man had won the 'Sunshine Double' and Monte Carlo and you are the second."

Alcaraz had won his past 17 matches on clay, dating

back to last season when he lifted titles in Rome and at Roland Garros.

He admitted Sinner performed better when it mattered most on Sunday.

"I would say that the important moments, the important points, I didn't play well. I think I had so much opportunities in the match that I didn't take," said Alcaraz.

Alcaraz jumped out to a 2-0 lead when Sinner pushed a forehand long in blustery conditions, but the Italian broke back in the following game as he gradually found his rhythm.

The Spaniard fought off a break point in the fifth game and three more at 4-4, but Sinner's greater consistency paid off in the tie-break, which he secured when Alcaraz hit a double fault down set point.

### - 'Dangerous for everybody' -

Alcaraz won a sensational rally to break Sinner's serve early in the second set, but the second seed continued to pile pressure on his opponent and rallied from 3-1 down, taking the last five games to clinch the biggest clay-court title of

his career.

"It was an incredible week," said Sinner, pleased with the smooth transition he made from hard courts.

"I am surprised in a very good way. I guess I still need a little bit of time to realise what happened."

Sinner has hinted he might skip the Madrid Open, where he has no points to defend after missing last year's tournament while serving a three-month doping ban, to focus on his main goal of winning the French Open.

He held three championship points in an epic 2025 Roland Garros final but was unable to convert as Alcaraz mounted a miraculous comeback - though Sinner looks primed for another title challenge.

"I think he's reaching a level on clay that is going to be really dangerous for everybody," said Alcaraz.

Alcaraz will head to Barcelona next week and intends to play a full clay season, health permitting, after injury forced him out of Madrid 12 months ago.

"I hear my body much better than last year, for sure," said Alcaraz. "If my body stays healthy, I'm going to do whatever it takes to be healthy and take care of my body. If I don't have any problems, I will play everything on clay." □



Team Visma - Lease a Bike's Belgian rider Wout van Aert celebrates as he crosses the finish line ahead of UAE Team Emirates XRG's Slovenian rider Tadej Pogacar to win the 123rd edition of the Paris-Roubaix one-day classic cycling race, 258.3 km between Compiègne and Roubaix, at the Vélodrome André-Pétrieux in Roubaix, northern France, on April 12, 2026.

## Roubaix, France

Belgian Wout van Aert finally won one of cycling's cobbled Monuments as he outsprinted world cham-

pion Tadej Pogacar to take Paris-Roubaix victory on Sunday.

The 31-year-old Van Aert collected one of the the

# Tearful Van Aert finally wins Paris-Roubaix cycling Monument

two prestigious cobbled classics after seven previous top-four finishes in either the Tour of Flanders or the 'Hell of the North'.

"It means everything to me. It's been a goal since 2018, when I first did this race," said a tearful Van Aert who dedicated the victory to his former teammate Michael Goolaerts, who died that day aged just 23 after suffering a heart-attack during the race.

"Ever since then, it has been my goal to come here and point my finger to the sky," added Van Aert.

"This victory is for Michael, but especially for his fam-

ily, the staff, all my friends and teammates in the previous team." "It was a really tough day, and ever since then, in some kind of way, I was unlucky in this race, but it brought me experience," he said.

It was Van Aert's second Monument victory after Milan-San Remo in 2020.

In crossing the line first at the famous velodrome in Roubaix, Van Aert prevented Pogacar from completing a sweep of the five Monument races, and stopped the 27-year-old Slovenian's run of four straight victories in these major classics.

Van Aert had a worrying

moment with around 70km left as he suffered a puncture that dropped him out of the lead group, but he fought his way back.

"Even today, when luck was not on my side, I kept believing in it. Finally, the reward is there," said Van Aert.

"Obviously there's no more beautiful way than going to the line with the world champion," added Van Aert.

"He is a true champion, and he gave me such a hard time. Beating him in the sprint 'mano-a-mano' is something really special for me." □

# McIlroy wins second Masters in a row for sixth major title

## Augusta, United States

Rory McIlroy overcame early stumbles and a late scare to win the Masters on Sunday, capturing his sixth major title to become only the fourth back-to-back champion at Augusta National.

The world number two from Northern Ireland made a double bogey at the fourth and a bogey at the sixth, but responded with four birdies in the next seven holes and hung on after woeful late tee shots to win a second green jacket and a record top prize of \$4.5 million.

McIlroy joined Tiger Woods, Jack Nicklaus and Nick Faldo as the only back-to-back winners in Masters history, firing a final round one-under-par 71 to finish on 12-under-par 276 and defeat top-ranked Scottie Scheffler by one stroke.

A year after winning his first Masters to complete a career Grand Slam and snap a 10-year major win drought, McIlroy pulled off a wire-to-wire triumph.

"I just can't believe I waited 17 years to get one green jacket and you know I get two in a row. It's just sort of the way," McIlroy said.

"I think all of my perseverance at this golf tournament over the years has really started to pay off."

Augusta National chairman Fred Ridley placed the green jacket on McIlroy, a role usually reserved for the prior year's Masters winner.

McIlroy seized a 36-hole Masters record six-stroke lead only to play the weekend at level par.

"It was a tough weekend. I did the bulk of my work on Thursday and Friday," McIlroy said. "But just so, so happy to hang in there and get the job done."

McIlroy, third-from last in driving accuracy for the week, saved par at 15 from trees but sent his tee shot at the 18th over right trees to a spot near the adjacent 10th fairway.

With a victory at risk, McIlroy curled a dramatic approach around the pines and into a greenside bunker, then blasted onto the

green to 12 feet and two-putted for bogey to secure the triumph.

"It's nice to have that two-shot cushion instead of the one like I had last year," said McIlroy, who needed a playoff to win in 2025.

McIlroy, 36, yelled with joy and lifted his arms into the air after the triumph and hugged daughter Poppy and wife Erica after walking off the 18th green where she embraced his parents.

Scheffler, a four-time major winner seeking his third Masters victory in five seasons, was on 277 after shooting a 68 to complete a bogey-free weekend.

"Over the weekend I put up a good fight, did a lot of good stuff in order to give myself a chance and ultimately came up a couple shots short," Scheffler said.

England's Tyrrell Hatton and 45-year-old Justin Rose and Americans Russell Henley and Cameron Young shared third on 278.

Rose, the 2013 US Open champion, settled for another near miss after three runner-up Masters finishes.

"I felt like there was an opportunity to do better, so obviously that's frustrating for sure," Rose said.

Rose birdied four of the last five holes on the front nine and led on 12-under but bogeys at 11 and 12 moved McIlroy into the lead to stay.

McIlroy sank a seven-foot birdie putt at the par-three 12th after an impressive tee shot, then added an 11-foot birdie putt at the par-five 13th to seize a three-stroke lead.



Rory McIlroy of Northern Ireland celebrates winning the 2026 Masters Tournament on the 18th green at Augusta National Golf Club on April 12, 2026 in Augusta, Georgia.

"I think the tee shot on 12 and then the tee shot on 13, just to give me the option to go for the green in two," were the day's key shots.

"I made a really good committed swing off the 13th

tee, and that enabled me to go for the green in two and to make a birdie there, following the birdie on 12. That was massive," he said. Four pars and the closing bogey followed to produce the victory. □



Palm Beach, Aruba

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## Create precious memories in the heart of Costa Linda Beach Resort Water's Edge Restaurant offers the complete vacation experience!



**(Eagle Beach) – Consider your family dinner plans taken care of at Water's Edge. Located in the heart of the Costa Linda Beach Resort and on the shores of the world-famous Eagle Beach in Aruba, Water's Edge offers an elegant yet cozy dining experience that the entire family can enjoy. Whether you're craving Steak, Seafood, International Dishes or a bit of the Caribbean flare, Water's Edge caters to all your culinary needs, all the while offering you a cozy and flexible service with a spectacular view of Aruba's top-rated sandy beaches.**

Water's Edge's new menu has a great variety of appetizers, main courses and delicious desserts all on one menu specially made just for you. From the minute you arrive there will be a great staff welcoming you with the most contagious smiles and warmth. Flexible and professional service allows you to enjoy your meal in the cool and elegant indoor dining area, on the sandy, breezy beaches of Eagle Beach or by the open bar outside. Serving breakfast, lunch and dinner, Water's Edge has it all for you, any time of the day.

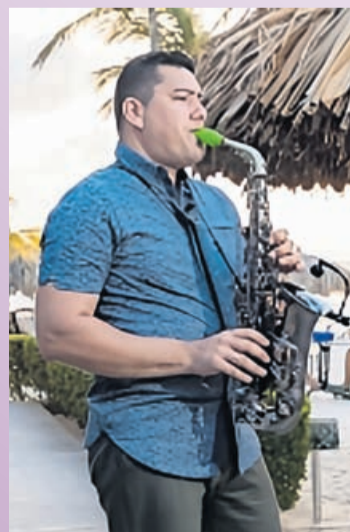
Start your day off with a hearty breakfast. Water's Edge offers a variety of delicious breakfast items, including their house specialties of Avocado Toast, Chicken & Waffles made with homemade Belgium waffles and topped with a gorgeous hot honey sauce. If you want something on the sweeter side, try their Crème Brûlée French Toast, served with an in-house mascarpone whip cream and topped with fresh fruit and powdered sugar. Or maybe the Traditional American Breakfast is more to your liking, complete with any kind of serving of eggs, bacon, sausage and toast, served with a side of hash browns.

For lunch, keep it easy with their handheld items like their Bacon and Cheddar Burger, Mediterranean Quesadillas or Street Tacos. Want a taste of the Caribbean? Try the Grouper Reuben; A local twist to the traditional Reuben, complete with rye bread, in-house 1000 island dressing, sauerkraut and grilled grouper, served with a side of Cajun Fries.

Dinner plans are set with Water's Edge mouthwatering dinner menu. Start your gastronomic journey with a scrumptious appetizer such as the Maryland Crab Cakes, maybe the Crispy Calamari or the delectable Coconut Shrimp. You can also opt for their Water's Edge House Wedge Salad or freshly made Shrimp Louie Salad, made with poached shrimp, tossed in Louie dressing, fresh avocados and vine ripe tomatoes. For something a bit heartier, try their classic French Onion Soup, Lobster Bisque or Crab and Corn Chowder.

Follow your appetizers with your choice of Seafood, Chicken or Pasta dishes. Enjoy their succulent Shrimp and Clam Sauce with Angel Hair Pasta, a nice plate of Chicken Francese or explore the Water's Edge Fish Market—your pick of Mahi Mahi, Snapper, Grouper or Salmon, served with homemade mashed potatoes, sauce of choice and fresh herbs and vegetables.

Meat Lovers will have their fix with choices of Steak, including a Petite Filet, French Rack of Lambs or their famous 14oz pan-seared Pork finished with a fantastic



apple glaze. All our steaks options are seasoned with a blend of kosher salt and freshly cracked black pepper. Served with homemade mashed potatoes, seasoned vegetables and a choice of red wine reduction, green peppercorn demi-glace, mushroom sauce, chimichurri or bacon blue cheese butter. Enjoy it with a side of fresh asparagus, seasonal vegetables, and four different types of fries. Combine your meal with your personal choice of international and exclusive wines.

Kids will enjoy every item of the specially compiled Kids Menu and there are also optional dishes for all vegans, vegetarians and gluten-free guests.

End the culinary voyage with some luscious sweetness. Choose from a variety of dessert options, including a piece of coconut flan, NY cheesecake, carrot cake, chocolate brownie or our classic Tiramisu with kahlua and amaretto served with chocolate sauce and coffee jelly. Not to mention the fresh and light piece of key lime pie.

### Live entertainment

For seven nights a week, there is live entertainment by the best local artists for you to enjoy. Whether you're in a romantic mood, or more in a swinging mood, every night is a relaxing experience under the stars, where you can combine great music with delicious cocktails. In addition, Water's Edge offers three daily Happy Hours from 12pm-1pm, 4pm-6pm and again from 9pm-10pm with all premium brands specially priced.

Water's Edge prides itself on bringing elegance and comfort to your dining experience, offering personalized service fit for everybody's needs.

Water's Edge is open daily from 8am – 11pm

To reserve your table please call +297 583 8000 Ext. 8106 or + 297 586 9494 (direct), or reserve your table online at [reservations@watersedgearuba.com](mailto:reservations@watersedgearuba.com). For more information about the menus, entertainment and hours, please visit the website [watersedgearuba.com](http://watersedgearuba.com) □