

MERCURY / WESTERN OUTDOOR NEWS LOS CABOS TUNA JACKPOT PREVIEW
"1 On The Water"

SOLOMON'S LANDING: *The right spot for Cabo's best marina-side dining, drinking*

■ *The best meals in Cabo with a view that simply can't be beat!*

Solomon's Landing has been a local and tourist favorite ever since it opened after a hurricane nine years ago. Because it's perched on the Cabo marina's edge and because the bar is built in a circle, Solomon's Landing is a great place to sit and watch the people go by, and to meet both the locals and the tourists as they return from their fishing trips.

Great fish stories abound around the bar.

Owners Brian Solomon and his wife Dawn are nearly always on hand to talk to guests and to make sure they're well taken care of, whether ordering food or some of their trademark drinks.

Solomon's has gained a reputation for delicious shrimp, chicken, fish and carne asada tacos, with fresh salsas made every day. Oh, and Brian is justly proud of his hamburgers, enchiladas, sashimi, fish ceviche and assorted surprises. He is a gourmet chef, and he runs a professional kitchen.

Many people ask the Tuna Jackpot staff, "Where's the best lobster in Cabo?" Hands down, we feel it's Solomon's. This is the real, cold water, full-bodied, sweet lobster. As Brian points out, his lobster is not the warm water black lobster species that can often be chewy and stringy.

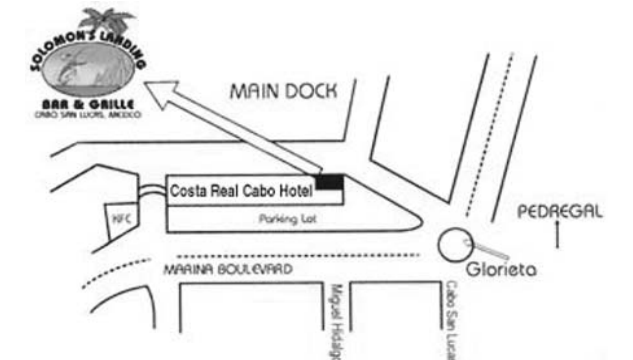
Solomon's serves cold water lobster he brings in from the north in two sizes: the 20-ounce for 350 pesos (about \$31) and the 35-ounce for 500 pesos (about \$44). Solomon's lobsters come with your choice of mashed potatoes, rice or baked potato, and, oh yes — his famous warm garlic bread.

Brian claims the preparation makes a difference also. In and out of that pot in a big hurry assures the perfect lobster at Solomon's. Everything on the menu is outstanding at Solomon's, especially the steaks. There is a wonderful filet mignon with mushroom sauce accompanied with mashed potatoes, rice and veggies al dente, and the corn-fed, aged, 2-pound porterhouse t-bone is superb.

"If you want the best lobster and steak in Cabo, and the best drinks — and service, you can't do any better than Solomon's Landing," said tourney director Pat McDonell. "Brian has supported our tournament from the first day we planned it, and our staff and sponsors consider it a must-go spot. Great food, great service and atmosphere."



YOU CAN'T BEAT THE culinary delights of Soloman's in Cabo, official restaurant of the Tuna Jackpot for nine years running!



Wirth: Featured artist once again ...

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Wirth. "I'm the only other artist and it's perfect. He's a painter and his works are anatomically perfect. He strives for that as a marine biologist. My carvings take creative license, with whatever the wood brings out to me."

If ever a man's youth prepared him for adventure, Wirth's wanderings did just that. He spent time on the beaches and in the tidal pools off Carmel, in the woods of Minnesota, climbing the mountains of Colorado. His father was a salesman and moved often.

"I lived in 18 homes by the time I was 17," Wirth said. "I was always the new kid in school, so what does the new kid do? I was introverted even though I tried to be a people person. So I turned to the outdoors. I raised chickens and rabbits, and I always thought of myself as a mountain man kind of guy. When I was 10, I had a trapping line in Minnesota."

The Outdoor Channel allowed Wirth to choose the

artists for his segments, but there was one artist missing. Wirth met Ramona artist Chuck Byron at that first Fred Hall show in '98 and struck up a friendship with him. Wirth said some of Byron's overanimation style, his bold and wild use of vivid colors for seascapes and freshwater paintings, is evident in his own work, especially in the eyes of his fish sculptures. Three years ago, Byron took his own life.

"I know hundreds of people who have passed away, but Chuck's picture is the only one hanging on my wall," Wirth said. "I say 'hey' to him all the time. And having this television show really irks me that I can't put my best friend on there. But his death is definitely one of the cornerstones in making me want to live. Every time I do a piece of art, I put a little Chuck Byron flair into it. That's how I see my art. When most carvers are done, that's where I really start. I use the entire wood, the branches, the cracks, the worm holes. They

all dictate what I'm going to do."

Wirth is a generous donor to causes such as the Make-A-Wish Tuna Challenge, the Cabo Tuna Jackpot and the IGFA's Youth Tournaments series, and anything related to kids and fishing.

The money from the Tuna Jackpot auction went to a day-care center for some of Cabo's poorer kids. Mel and Judy Ostberg of San Diego won the bidding for the carving. A total of \$21,000 was raised for the center through auctions of jewelry, a trip to Waterfall Resort in Alaska and cash donations. It was the carving that was the centerpiece for the charity auction.

"I used wood for that piece from a coastal live oak tree that fell during the wind and rains we had a few years ago," Wirth said. "Just to think that 300 to 400 years ago, that tree fed and sheltered tribes up here in the Temecula area. And the seeds from that tree became trees that fed other generations and provided shelter. I took a piece of



THE WINNERS OF THE AUCTION were Mel and Judy Ostberg. They bid \$7,000 for the one-of-a-kind carving of tunas jumping off Cabo created from a 500-year-old oak stump by renowned artist David Wirth. Recently the carving and its stone base were delivered from Cabo to WON headquarters in San Clemente, and then down to the Ostberg's waterfront home just north of Ensenada. With is at work with another fabulous piece for Cabo. PHOTO BY PAT MCDONELL

that tree and recreated big tuna jumping over the Cabo arches to help sustain life in Cabo. I can't ask to be more blessed than that. It's all part of this journey, and really, I can't wait to see what

the next 10 years of this journey are going to be like."

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