



ECOLOGY PROJECT
INTERNATIONAL

EPI Campus in La Paz, Mexico



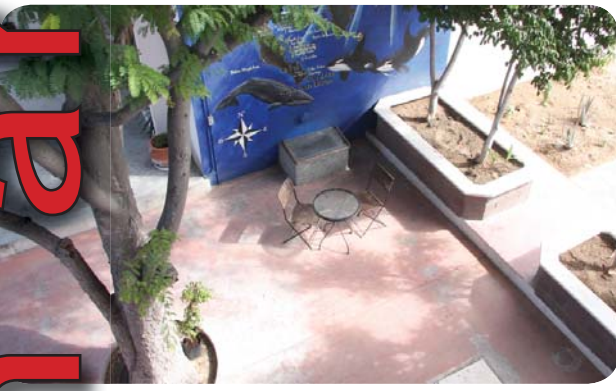
La Paz, situated on the southeastern coast of Baja California Sur is home to delicious local cuisine, historic museums, authentic Mexican artisans, and the home ground for Ecology Project International's Baja Whale and Island Ecology Programs.

Established in 2006, EPI's Mexico campus serves as a community conservation center, with a dormitory for visiting student groups, resource room for student projects, meeting space, a *palapa*, native garden, and a 65-foot Fin whale skeleton – the only specimen on display in Mexico! In addition, the campus frequently hosts educational workshops, lectures and speaking presentations, trainings, and community awareness events. Visit our blog for current events.

For more information contact us:
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Common areas



We offer flexible spaces for meeting, dining, lodging. Ideal for:

- Travelers groups
- Retreats
- Workshops
- Talks
- Reunions
- Courses
- Festivals
- Presentations

We have ample exterior spaces for outdoor classes. Visitors will find a Fin whale skeleton on display in our back yard. Our interior spaces can be used to hold different activities or for relaxing.

Recent highlights at EPI's La Paz campus include: a conference on climate change given by a representative of Al Gore's The Climate Project, training for local high school and university students to teach elementary kids in environmental education, and the international debut of the environmental film, HOME.

A new addition is the xeriscape garden in the back patio of the Campus. The garden is composed of nearly all native species and is design to need minimal watering.



LODGING

The EPI Campus can accommodate up to 17 people in our shared dorms. We have spaces for 1 to 4 people in each of our 2 dorms, and also a larger dorm for 1 to 9 people. Each dorm has spacious and comfortable bathrooms.

SUSTAINABILITY

EPI continues its efforts to promote the Campus as a center for ecological and conservation education. You'll find a beautiful xeriscape garden as well as interpretational signs located along the walking paths to give information on the variety of plants on display. In addition, a composter has been installed in the back patio which allows us to more efficiently process the organic waste on Campus. This compost can then be used in the garden. Finally, signs describing the birds that are commonly found on Campus have been placed in strategic places of the patio for visitors to observe.



Lodging & Sustainability

Dining Facilities



DINING FACILITIES

While staying with us, you will have access to a totally equipped kitchen. We also have an ample and comfortable dining room, that can be used for meals, meetings or other activities, such as cooking this delicious traditional Mexican dessert:

CHOCOLATE CARAMEL FLAN

Yield: 8

CARAMEL

1^{1/2} cups granulated sugar
1/4 cup water

CHOCOLATE CUSTARD

8 egg yolks
1/2 cup granulated sugar
2 cups light cream
6 ounces semisweet chocolate, finely chopped
1 teaspoon vanilla extract
Whipped cream and chocolate shavings, for garnish

- Preheat the oven to 325 F

MAKE THE CARAMEL: In a small heavy saucepan, dissolve the sugar in the water over low heat. Bring to a boil over medium-high heat, stirring constantly, then let boil without stirring until the syrup turns a deep amber.

- Quickly remove from the heat and pour an equal quantity of caramel syrup into each of the eight 4-ounce ramekins in a large baking dish or roasting pan.
- Set aside.

PREPARE THE CHOCOLATE FLAN:

- In a medium bowl, combine the egg yolks and sugar until smooth
- In a medium saucepan, bring the cream to a simmer. Gradually whisk the hot cream into the yolk-sugar mixture. Add the chocolate and vanilla and stir until smooth.
- Strain the custard mixture through a sieve. Dividing evenly, pour the custard into the prepared ramekins.
- Pour hot water into the baking dish (or roasting pan) to come halfway up the sides of the ramekins. Bake the flans in the middle of the oven for about 30 minutes, or until they are set. Remove from hot water and set on wire racks to cool to room temperature.
- Cover and refrigerate for at least 4 hours or overnight. Serve with a rosette of whipped cream and chocolate shavings.

