



Manzanillo SUN

coastal Mexico's lifestyle magazine



Lone anchor
Photographer unknown

- Colours of Mexico
- Good Deeds
- History and Mythology
- Technology
- Around Manzanillo
- Nature's Wonders
- Entertainment
- Finance
- RV Travel
- Recipe

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To send submissions for possible inclusion in the magazine, please send to the editor by 15th of each month. We are always looking for writers or ideas on what you would like us to see as topics for the magazine.

Article submissions:

- Preferred subjects are Manzanillo and Mexico
- All articles should be 1000 words or less or may be serialized or 500-750 words if accompanied by photos
- Pictures are welcome
- Comments, letters to the editor, articles, photos and advertisements are always welcome

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Coffee!

by Terry Sovil

I love my coffee. Two cups every morning, every day, year round. Limited to two cups a day (moderation), I like good coffee. There is plenty to be had right here!

Disagreements still exist, but most point to Ethiopia for the birth of coffee, possibly from a city named Kaffa. It is said that a monastery found that the berries could be eaten and would keep you awake during evening prayers. They made a drink with the berries and it spread quickly.

Coffee came to the USA in the mid-1600s. Coffee houses went up but tea remained the preferred drink until King George III raised the taxes on it. Outrage fueled The Boston Tea Party and quickly made coffee the preferred drink. About 95% of the coffee here is from the Arabica-type beans which was originated in Yemen and Ethiopia.

Colima isn't noted as a big coffee producer but there are some very good coffees grown here. A large roaster got hold of some Canoas coffee and loved it! He described the taste as "toasted pine, earthy, raisins". They roasted the beans with their standard process to "show off its timeless taste". With wines, they use the word "appellation" to describe the area the wine came from.

There is a similar move to do this with coffee as well. We may yet get a good reputation as an appellation. The "producer" is the farm or mill that grows the coffee. The "processing" is the way the coffee bean is removed from the fruit, then dried and stored. This can affect the taste. The "roaster" buys beans, roasts and sells.

The appellation of Colima (region/state) is home to about 856 coffee farmers. While small in size it is huge in taste. In the past, most all of the produce was sold to roasters in Mexico but, through the use of Integradora (or an Integrator), they are working together through small cooperatives with names such as Yerbabuena, Naranjal, Remudadero and Canoas. One roaster



Beans drying in the sun

said "As our coffees were at the mill in Colima we got a note - "the community of Canoas would like to send you a sample." We accepted the sample, loved it, and were able to get a few bags at the last minute."

Canoas, Mexico uses wet process (washed) where the beans are dried after all of the fruit has been completely removed. The fruit ferments first making it easy to remove. This is the most common method and produces a consistent profile in flavor.

Mexico Canoas, Colima

In addition to all mentioned above, the town of Canoas is located in the Municipality of Manzanillo, state of Colima, where 363 inhabitants live. Canoas is 534 meters above sea level.

In the town there are 194 men and 169 women. It is a lovely place to visit.

Mexico Naranjal, Colima

Just under 150 people live in the town of Naranjal, in Villa de Alvarez, State of Colima. At 1420 meters in altitude, these farmers grow more coffee than oranges.

Mexico Remudadero, Colima

The town of Remudadero has about 80 people. The farmers' group has 8 members whose farms are within two kilometers of their washing station and drying patios. They also have Facebook pages and that is how they connected with a big roaster in the USA.

...Coffee!



Mexico Yerbabuena, Colima

It is a quick trip from the town of Colima to Yerbabuena. Though the town is empty since the 2015 volcanic eruption, the coffee fields have done well in the settled ash. One family visits their old homes on weekends to care for their coffee.



Coffee Appellation Development

Coffee Appellation Development has allowed small cooperatives to put farmers directly in touch with roasters, creating a market for specialty coffees with unique flavors that are sold at a higher price. The prices are less impacted by fluctuations due to the higher quality.

Most coffee is still sold as a commodity where the unique tastes are not recognized. If you are a serious coffee drinker, you will recognize that there is a difference in tastes and flavors. And if the coffee is grown in the same area (appellation), it will have the same distinctive tastes.

If you are interested in visiting a coffee site and getting more information, contact Admire Mexico Tours who run a "Coffee route and Colima Volcano lookout" trip so you can see and experience a close look at a small coffee operation. <https://www.admiremexicotours.com>

Ways to make coffee

Pour Over/Drip:

Drip method using a coffee cone and paper filter. Hot water is poured evenly over coffee grounds in a paper filter. With gravity, the brewed coffee drips slowly and directly into a cup or pot...my personal choice over the last 15 years.



Pour Over/Drip Chemex

It uses a special Chemex paper filter that is 20-30% heavier than other filters. Similar to the coffee cone and the process above.

French Press

A Plunger/Press method. Widely considered the best method because it extracts more flavor. In the pot, ground coffee is soaked, steeped and strained in hot water then the press is pushed down.

AeroPress

A Plunger/Press method launched in 2005. Comes in 3 parts. Filter sits in a coffee basket at the bottom. Coffee grounds are in the brew chamber where hot water added to them immerses and steeps the coffee. The plunger is pressed down to create air pressure to force brewed coffee through the filter and up into the cup.

Percolate

Stovetop Moka Pot. Hot water is added to the lower section along with the coffee grounds in the mid-chamber, then the top section is screwed on. Steam forces the hot water through the filter and the grounds up into the top chamber. The best design is one that would sit on a stove to help with the steam.

you can reach Terry Sovil at terry@manzanillosun.com

Making Life Better in Manzanillo

story and photos by John Chalmers

Two recent dinner and auction benefit events have raised funds for very worthwhile operations that make life better in the Manzanillo area.

On January 31, at Manzanillo's open-air Casino de la Feria, the fundraising event for **Casa Hogar Los Angelitos** featured a silent auction, three-course dinner and live entertainment.



The popular annual dinner/auction event for Casa Hogar Los Angelitos drew a large and supportive crowd at the spacious Casino de la Feria.

On February 12, the palatial Tesoro resort hotel was the venue for a similar event with three-course dinner, silent auction and live auction to provide financial support for the **Santiago Foundation** Learning Centers.



Santiago Foundation board president Susan Hess, at the podium, welcomes the dinner guests to the organization's annual benefit evening. She and her husband, Gary, kindly donated the bar wine and spirits for the occasion.

Both events were attended by hundreds of "snowbirds" from Canada and the United States who have come south to escape winter and enjoy sunny México. Their generosity was seen, not only in bidding on silent and live auction items, but in the hundreds of items that were all donated for worthy causes.

Bidders for the silent auctions had a wide assortment of items to tempt them, ranging from jewelry to clothing, from restaurant dinners to household items, from wines and spirits to art and Mexican crafts. For both events, the live auction featured big-ticket items such as group gourmet dinners, golf packages and vacations in Canada, the USA and overseas.

Funds raised for the Casa Hogar Los Angelitos evening support the residential home for disadvantaged youngsters ranging from toddlers to teens. For many of the boys and girls there, Casa Hogar has become home for most of their lives. The success stories are many. Today there are 64 children living in the facility and seven are presently attending university. A great source of pride for the home is the number of university graduates who have grown up at Casa Hogar.



The open house event provides a showcase for the outstanding and successful Expressive Arts program of music, song and dance at Casa Hogar.

Also open for viewing on February 2 was the impressive Centro de Artes Los Angelitos (CALA), the new multi-purpose facility being built for Casa Hogar. It will provide accommodation for older youth in educational programs and will be able to host a variety of community events including folkloric presentations of dance and music for which Casa Hogar is well known.

The two locations of the Santiago Foundation provide training in job-related skills and crafts, with additional support provided by scholarships to enable further education in school and uni-

...Making Life Better in Manzanillo

versity. Success stories include examples of young men and women trained at the Foundation who have established their own businesses.



Cowgirls and cowboys performed with fast-paced footwork in one of the many numbers of the Casa Hogar open house stage presentation.

As usual, a high point in the benefit night for Casa Hogar was a lively program of music, song and dance, in beautiful costumes, as the boys and girls performed traditional Mexican numbers for the great enjoyment of the audience. The Expressive Arts program of Casa Hogar has provided opportunity for its children to develop skills and confidence in making their Mexican heritage a dynamic reality. Performance tours in Canada and the United States have provided the participants with opportunity to travel and share their culture with appreciative sell-out crowds.

A unique offering this year at the Santiago Foundation event was an original retro-style two-seater desk created by contractor Manuel Moran, well known for his design and construction of residential facilities. Built from kiln-dried pine, the desk was offered for purchase at \$145 USD each before bidding began in the live auction. Forty people stepped up to order a desk, enough to equip three classrooms in the Foundation's facilities.

As well as the dinner/auction event for the Santiago Foundation, an annual rummage sale in March raises funds through the sale of donated items, including many from the snowbirds of Manzanillo. On February 22, at the Foundation facility in El Naranjo, a small town near Manzanillo, displays of arts and



Susan Hess and Manuel Moran are seen with the first of the new two-seater desks delivered by Manuel to the Santiago Foundation facility in El Naranjo.

crafts were featured at an open house event when certificates were presented to all who had completed a course in one of the program's many offerings. Children and adults alike were recognized for their accomplishment.



Music and song were provided by these young musicians from El Naranjo at the open house in the town's Santiago Foundation facility.

With broad support from festive events, from donors and benefactors, the Casa Hogar and Santiago Foundation organizations are able to continue their work. Care, love and opportunity provide for Mexican children and adults to enjoy the benefits resulting from a healthy environment with opportunity that contributes to their education.

To learn more about these very worthwhile endeavors, or to contribute financially, visit their web sites. For Casa Hogar Los Angelitos, go to www.tcfcares.org. For the Santiago Foundation, see www.santiagofoundation.net.

... more pics follow

...Making Life Better in Manzanillo



Lively performances of traditional dances by girls and boys are a special feature of the Casa Hogar benefit event.



Diego, Diana and Liz from the community welcomed visitors with refreshments at the Casa Hogar open house.



The talents and skills displayed by the Casa Hogar dancers result from excellent instruction and training given to the enthusiastic members of the dance troupe.

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John & Catherine Gonzales

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For the after-dinner performance by the youngsters at the CHLA fundraiser, beautiful costumes were part of the traditional dances.



Writer John Chalmers, left, with Casa Hogar Los Angelitos founder Nancy Nystrom, center, and Yarely, a CHLA resident who will be completing high school and starting university this year.



The many talents of the youngsters of Casa Hogar Los Angelitos are seen in music, song and dance in the evening program.



Auctioneer Jim Berz calls for bids on special items offered in the live auction stage of the CHLA evening's events.



On February 2, following the January 31 benefit evening, the open house at Casa Hogar drew a large crowd to see the facility and to attend a great performance.



Goretti, César and Leilani from the community added color to the Casa Hogar open house event and willingly posed for photos.



Poise and confidence in their dancing is clearly evident in well-choreographed performance that presents a lively show of Mexican heritage.

...Making Life Better in Manzanillo



Costumes and precision movement in spirited dance numbers involve many participants in well-trained dance presentations of Casa Hogar.



The clashing machetes, stamping feet and the swirling skirts of the Casa Hogar dancers add sound, color and fast movement to a splendid group performance.



Beauty, grace, costumes and precise performance are all evident in the presentation of traditional dances by the dedicated performers.

A model of the spectacular new Centro de las Artes Los Angelitos (CALA) facility being built for future use by Casa Hogar, which will be a great new facility for the Manzanillo area.



...Making Life Better in Manzanillo



The author's wife, Linda Chalmers, and her friend, Diane Draffin were among those attending the Santiago Foundation dinner. Table orchids were donated by Don Fidel Maza of VivePlants, with proceeds from their sale to the Foundation. Wine for the premium tables was donated by Brennan McGrath.



Santiago Foundation dinner auctioneers, Bill Pecha, left, and Jim Finlay, call for bids on a gourmet Asian dinner for 12.



Santiago Foundation board treasurer, Joyce Murphy, and builder, Manuel Moran, test the new two-seater desk, created by Manuel for Foundation classrooms. Forty were sponsored at the dinner when guests were given the opportunity to order one!



Hostesses at the open house for the *Fundación Santiago* introduced some of the young people, who addressed the audience in English, to demonstrate the language skills they had acquired.



English-speaking hostesses at the February 22 open house introduced all the instructors that share their talents in courses for the Santiago Foundation.



A little girl tries out a rocking horse, with her doll, in the carpentry display at the El Naranjo open house event.

...Making Life Better in Manzanillo



Three dresses made in sewing classes of *Fundación Santiago* were modeled by their makers. The white dress was made for wearing at her first communion.



Piñatas of all shapes, sizes and subjects were among the creations resulting from instruction in how to make a piñata, one of the many subjects for making crafts.



Board members of the Santiago Foundation welcomed children and adults alike to present them with certificates of achievement for courses attended.



An appreciative audience at the El Naranjo facility applauded those who earned their certificates. At back are quilted bags created by participants in one of the courses offered.



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...Making Life Better in Manzanillo

Santiago Foundation board members from Vida del Mar in attendance at the February 22 open house for presentation of certificates included, left to right: Helen Francis; Beatriz Burton, board member emeritus; Susan Hess, president; Jeanne Bradner; Joyce Murphy, treasurer; and Bobbi Stehbens, volunteer placement coordinator.



Children are welcomed in the Santiago Foundation classes for opportunity to develop their talents and acquire skills, and to be recognized for their success.



Recipients of certificates of accomplishment were received with delight and pride by children, men and women who earned them in the *Fundación Santiago* curriculum.

you can reach John at john.chalmers@manzanillosun.com

The 3rd Annual Bocce Ball Tournament and
Silent Auction Raised almost **\$24,000**
To benefit Friends of Mexican Animal Welfare!



We wish to recognize so many people
that participated, supported, volunteered and attended
to make this event successful!

Bocce Players, 48 Teams, 96 Players

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Randy Dean, our fabulous DJ

Oasis Ocean Club, Kate and Diego and their outstanding staff

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and everyone who came out to just have fun!

*From your Event Coordinators: Marge Tyler,
Laurie Taylor and Fred Taylor*



Owls in Mesoamerican Mythology

by Kirby Vickery

In December 2017, I published an article about the Aztec Owl. It focused on the historical data available of relationship with the Aztec and the Owl. My problem, at the time, was that I couldn't find a story connected with the owl as the protagonist. There wasn't any story in their folklore that had anything to do with an owl other than a statement that told the world that the owl had something to do with the underworld of the Aztecs. Apparently, the Aztec feared the owl because it is a silent flyer, hunts at night, and is a dweller in the underworld.

Mictlantecuhtli, the 'Aztec God of Death', is a real bad hombre. He's the one that delayed Ehecatl-Quetzalcóatl in his clean-up or gathering of all the human bones in the fourth Sun (creation myth) to help create the fifth and final Sun of which we are a part. Part of Mictlantecuhtli's, legacy is that he is often portrayed in Aztec art as being accompanied by Tunkuluchú (Owl). Mictlantecuhtli was the god that demanded most of the human sacrifices with their beating hearts torn out and held up for the slathering hoards to see and get high on. So, people didn't want to go to the underworld when they died. This also meant that they didn't really like the owl either because he was a part of that underworld. Generally, the Aztec respected the bird but didn't want to have anything to do with it.



Mictlantecuhtli, the Aztec Death God with Tunkuluchú the Owl

As a result – no Aztec mythological stories about this animal were conceived which could be turned into parables or even light-hearted children's folklore as was done to the monkey, fox, eagle, and frog, to mention a few. I was finally able to find an owl story in Mayan mythology. Please remember that most all the Aztec mythology and folklore came from the Maya and Toltec civilizations ahead of them.



A Mayan Owl Parable

All the birds throughout the world have something distinctive about them which they use to attract others of their kind and give to the rest of the creatures for their enjoyment. All except two, that is. The poor Tunkuluchú was the drab owl. Plumage aside, the owl was placed pretty high within the hierarchy of the bird world, because of his intelligence and the fact that he was an advisor to the king of the underworld.

So, when the birds gathered to help out the other non-descript and boring bird (hummingbird), because of its sweet and positive attitude, they included the owl in the festivities to avoid the wrath of the great underworld king, Ahau-Kin. He was officially known as the Jaguar Lord and Lord of the underworld.

Now it seems that the owl detested these banquets, so the members of the committee didn't just invite him to their party. They sent an entire delegation, headed by the Peacock, the male end of the Peafowl (Phasianidae) family. He was another highly placed official within the Galliform world. They were to persuade both him and his kingly boss so he couldn't turn them down and had to accept their offer of presiding over the banquet.

The committee made sure that Ahau-Kin and his advisor were seated next to each other and, when they arrived and were finally seated, the festivities began. The waiters served bohbiliskil (Pumpkin Seed Stew) in fresh, large, bowl-shaped green leaves [I have the recipe for this dish. If anyone would like it sent to them, let me know. Ed]. Down the center of the table in front of each guest, they also placed flower petals, which simulated vases full of dew. A short time later, all the guests, with the exception of the owl, were celebrating and enjoying themselves.

It didn't take very long at all to have the morose owl start to itch at the prospect of slipping out and decamping the party as he couldn't stand the shouting and merry-making any more. As

...Owls in Mesoamerican Mythology

he started to make his move, the King spotted him and ordered him back, "You will attend this function to its end." He ordered. So, the owl did just that. He perched on a high branch facing away from all the noise and happiness. That was about the time they brought out the octli (today known as 'Pulque', a sweet alcoholic drink made from the fermented sap of the agave plant—think of tequila or mezcal).

Mr. High and Mighty, our friend the peacock, went bipolar and figured the owl was objecting to him personally with a snub and wasn't going to have any of it. He immediately ordered the owl to dance and sing the drinking songs that had started up. Owls can't sing but are loud in voice. After the event finally wound down, the rest of the guests were all making side comments on how lousy he made all their songs sound.

The owl was embarrassed and ashamed with the cruel taunts that all the other birds made after the celebration. He immediately headed for his burrow and refused to come out for any reason to include food or even at the direct order from his

King. After a few days in the burrow, revenge came into his mind. He needed to expose the peacock to the ridicule he had gone through. The wise owl consulted the sacred book of the Maya (the Popol Vuh), where he learned how the peacock had once tricked the ingenuous Puhuy, the woodland turkey, when he stole his magnificent plumage for himself.

The owl copied the entire story and then invited all the birds to a grand assembly. He finally came out of his burrow to address and read the whole nasty story to them and realized that he couldn't read a single word because the light from the sun was too bright for him after having spent such a long time underground. He turned and fled back into his burrow and, from that moment on, he was rarely seen during the daytime. His longing for vengeance against his king and the peacock was punished by the gods.

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Thank You

Another Happy Client
...Patty Murphy

The Joys of Beachside Living

by Señor Tech



We enjoy numerous advantages living on the beach. There is tranquillity watching the birds dive into the ocean to catch a meal and also to listen to the waves lap up on the sand. It is handy to walk out our gate to casually stroll up and down the sandy beach. A gentle breeze from the ocean cools our living space.

This breeze, however, has a negative effect which is corrosion, specifically, to electrical and electronic devices. This includes computers, televisions, microwaves, modems, satellite boxes and any other assorted, handy items. Since September, we have lost a television and 2 computers to corrosion. In December, both of my 2 computers have stopped working. This is one reason why I have not written articles for the January and February issues.

When I return to Canada in the spring, I will have Apple estimate the costs to repair the two computers. They do not charge for this service. There is a company called iStore (not Apple) in Colima and Guadalajara. This company charges to provide an estimate. Two of my friends were charged a fee even though iStore wasn't able to repair their computers.

In the interim, I have purchased an iMac which will allow me to edit my photos and develop databases.

So now you have heard my story of woe. What can be done to minimize the corrosive effects?

When returning home after your stay in the Manzanillo area:

- ✓ Unplug all electronic and electrical devices
- ✓ Wrap them in protective garb (dry beach towels work fine)
- ✓ Store them in a dry environment within the house or condo
- ✓ If you have access to gel packs for moisture absorption, place them within the wrap.

If you are able to follow the above steps, your equipment will function and provide service a lot longer than if you do not.

We were fortunate that our first television lasted 8 years. I have heard a number of friends complain that they replace televisions every 1–2 years. They never followed the method above.

Another tip, not dealing with electronics, is to coat metal surfaces with Vaseline. This will help slow the effects of the sea air. Cabinet door pulls and door knobs will look good a lot longer.

If you have questions or suggestions about technology topics or issues, email me at

seniortech@manzanillosun.com

Manzanillo History

by Kirby Vickery

I know that most of this is common knowledge for people that are fond the history of things, but I needed a starting point for this new series of articles which concerns itself with the history of Manzanillo.

The city of Manzanillo was named for all the Manzana trees which grew along the sweeping beaches of the area. Most were all cut down in the 1400's by the Spanish to mill and make new ships for their new, and soon-to-be-built, Pacific fleet.

The beachside communities of the greater city of Manzanillo currently sport the tourist initiative with PROMADIN which was the Master Program for the Comprehensive Development of Manzanillo. It was started during the turn of the century and it flourished for a few years primarily because of a previous money and building push from real estate development companies.

Most were from Guadalajara and other tourist-related development cities from the east coast all the way from the 70s. Mostly, they wanted to build large hacienda estates for the rich and famous and swanky hotel resorts for the very well-off tourists. However, all that seemed to run its course as the building and land-buying incurred a large reduction of effort and construction during the 80s and 90s.

Of late, the entire project has been taken over by [FONATUR](#) which is the National Tourist Foundation and is pushed by the University of Colima, the Integral Port of Administration of Manzanillo, and the Government of the State of Colima. Is it growing again? Manzanillo is, but that also can be due to the power plant conversion away from oil to gas and improved port facilities.

The back parking lot of La Comer, Comercial Mexicana is lined with almond trees. While walking Daisy (my Cairn terrier), I've seen several people drive up and beat a small crop out of them and then drive off again. I thought that if folks could grab walnuts for free, why not apples? I used to grow apples in New Hampshire and thought it would be too warm for them in Manzanillo. I know that the Spanish cut down groves of these 'Manzana' trees to make ships. Ewa tells me that there are still some around.

I started to run into problems researching these things because Ewa told me these apples are very poisonous. An Apple – poisonous? Nah! Here's what I found: Not only did the Spanish cut them down for boat building; they also planted groves and groves of them, enough to justify the number of trees they harvested and also to name the area after them: Manzanillo.

One source said that was the initial reason the Spanish conquistadores stopped here in the first place. In 1522, Cortez sent Gonzalo de Sandoval into what is now the port of Manzanillo's Bay of Salagua where he dropped anchor primarily to find a wood crop, and a place to grow it, for west coast ship building. What I also found out was they are really poisonous, along with all the other parts of the tree, to the point you don't want to stand under one during a rain storm.

One internet site starts off with: "DO NOT EAT, TOUCH, OR EVEN INHALE THE AIR AROUND THE MANCHINEEL TREE." Another site has pictures with signs in Spanish and English warning people of this plant. There is another picture of a beautiful young lady standing in one (?).



Although the fruit looks like 'little apples' on the outside, the inside doesn't look anything like any of the thousand varieties of apples sold around the world. Even the transition of the name from the tree to the city is a little convoluted.

For example: the main article I took for this read used 'Manzana' for the tree. This translates into modern Spanish as 'Apple.' 'Manzanilla', which is used frequently in the text, translates as 'Manzanilla' (same word). It means, depending on which reference material you use, 'Little Apple,' or a fine Spanish wine, or a town in Trinidad or Spain.

'Machineel' (another name for small apple) refers to that poisonous plant that you want to stay away from. The only thing that bothers me about the Spanish using this tree for boat

...Manzanillo History



building is which went away first; the Spanish and their need for boat building or the indigenous people they used to fell and cut their harvest?

The area of and around Manzanillo was initially settled by one or more tribes of indigenous peoples whom can be termed as unsophisticated hunter-gatherers. The location of the mountains north and eastward of the Bay of Manzanillo discouraged their full assumption through time into a larger group or nation of Mesoamerican population.

Several sources indicate our little corner of Mexico was initially settled by factions of one or more tribes. They were: The Otomi, The Nahuatl, The Tolteca or Toltec, The Chichimeca or Chichimec, and The Tarasca or Tarasco. Some are recorded as not coming this far South.

Some are considered a small part of others while still others were here at the right time but...they will all be explored next month.

you can reach Kirby at kirby.vickery@manzanillosun.com

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by Tommy Clarkson

American Water Lily *Nymphaea odorata*

Family *Nymphaeaceae*

Also known as *Fragrant White Water-lily, Fragrant Water-lily, White Water-lily, Sweet-scented White Water-lily, Sweet-scented Water-lily or Beaver Root*

(Lacking a PhD in tropical botany is sometimes frustrating. This, exacerbated by not being but self-taught, has even more drawbacks! Yet, strive to persevere, I endeavor! However, when even my highly degreed, greatly more experienced and much more knowledgeable professional pals in this area of expertise are unsure, I sometimes find myself a bit sleepless at night! Such as this, this plant is an exemplary case of such mental turmoil!)

Before more fully discussing this intriguing character, allow me to mention a highly similar species (and, probably what this character is supposed to be!) – the Mexican Water Lily. It (*Nymphaea Mexicana*) is a species of aquatic plant that is native to the Southern United States and Mexico, as far south as Michoacán. Hence, at first, I was of the thought that this was, indeed, the species I'd found. Its other common names include Yellow Waterlily and Banana Waterlily. However, after scrutiny and more careful study, I came to the opinion that my first assumption was, quite possibly incorrect.

(But, please allow me to digress. Several years back, a Mexican friend and I went fishing for tilapia in a local



It has heart-shaped, rounded leaves.

marsh near one of the scores of small Mexican villages called Emiliano Zapata, named after the famous Mexican Revolution hero. As we putted along, from our small boat I noted [and coveted] several varieties of aquatic plants. One I took home; and it did well for several months in no more than a large glass bowl. Often, I wondered how they would do in more home-like environs. Voilà! Upon completion of our cascading aquatic feature of "Four Forms of Water" (creeping, crawling, falling and sleeping), such was available. So, recently, José and I returned to the earlier mentioned area. With me on crocodile watch, he waded in and collected some specimens for us, which we then brought to their new home here in Ola Brisa Gardens.)

So, what species is it, actually? Extensive perusal of my resource books (and even, perusal of scholarly articles and internet aquatic plant sites) divulged a great deal about the locally indigenous – and aforementioned – Mexican Waterlily (*Nymphaea Mexicana*). It looks rather like the one that we "captured" and brought home, with one rather major problem – all of my sources say this species sports yellow flora. Such as follows is an amalgamated, yet apt, description of these.

"The Mexican Waterlily is a native of Mexico and the South Eastern part of the United States. It is used, ex-

...American Water Lily

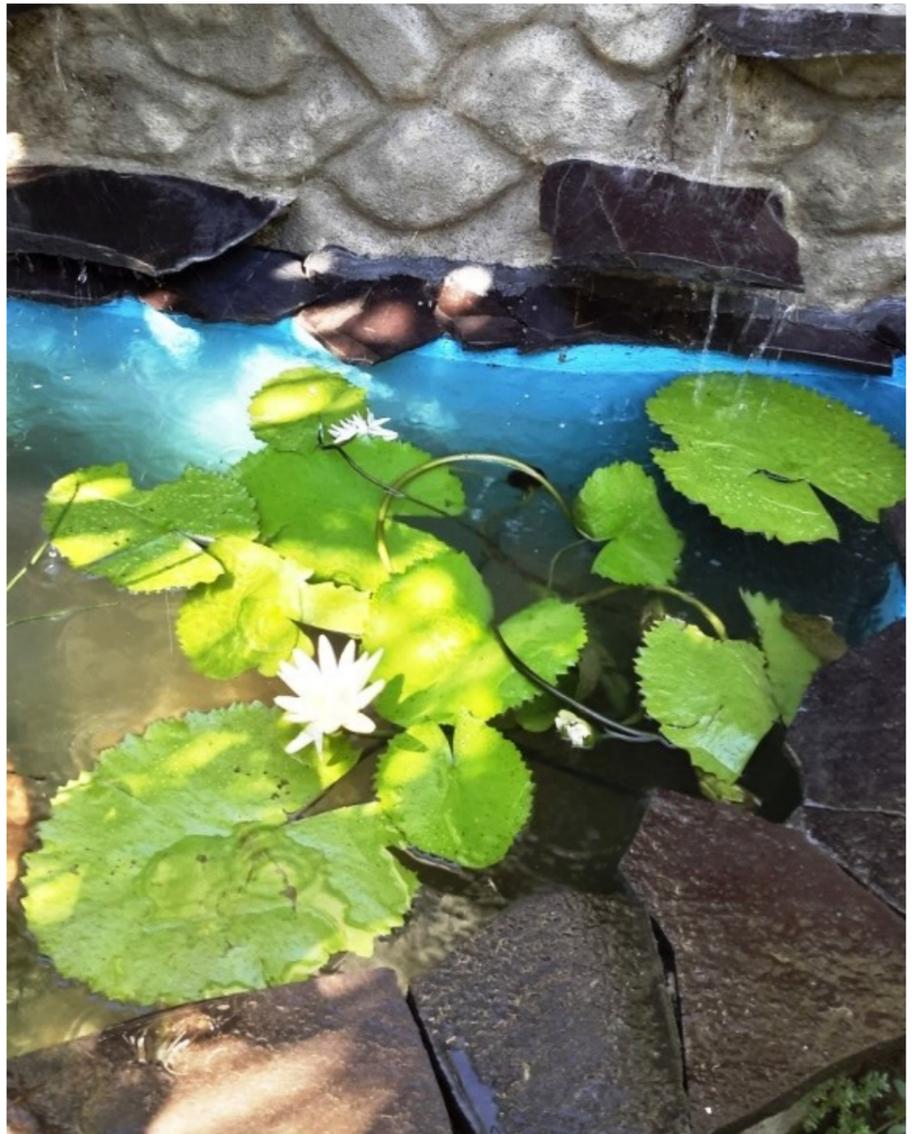


It is said to be most easily recognized by its radially symmetrical, attractive flower displaying either white or pink petals.

tensively, as an aquatic ornamental, but left to its own designs has become a common invader of still or slow-moving water bodies - particularly so where nutrients are high. It can spread vegetatively from stolons into water over six feet (1.83 meters) deep. It is an attached, aquatic perennial, with emergent, waxy, elliptical leaves, that can become erect when crowded and has yellow flowers that open during the day and close at night."

However, upon further study of these books, the species which appeared to look most like our new resident was the American Water Lily (*Nymphaea odorata*). It is said to be most easily recognized by its radially symmetrical, attractive flower displaying either white or pink petals. These flowers loom above flat, heart-shaped, glossy green, floating leaves. The soft and spongy leafstalk - submerged, underneath, grows out of large rhizomes. Its attractive flora ranges in size from nearly three to almost five inches (7.5-12.5 cm) wide.

These flowers have broad, tapering petals that narrow toward the bloom's center. Its petals are curved length-wise and forming what might be called a slight channel. The flora's center has one pistil and is densely packed with bright yellow stamens. Its heart-shaped, rounded leaves range from just under four to over eleven and three-quarters inches (10-30 cm) wide. The upper side is water repellent and glossy green in coloration. The underside is purplish-red. (Ours, however, appears more brownish.) Some sources state that the *Nymphaea odorata* is an invasive weed.



It seems rather happy in its new home below our cascada.

The rather substantive - and "elephant in the room" - problem I have encountered is that it is said to be native to the eastern portion of North America! Did these come down on vacation and - like us - decide to permanently (as much as a floating plant is able) "Plant Roots in Mexico?"

"Tis, indeed, a bit of a conundrum! What's a stumble bum, 'wanta' be gardener, like me, to do?"

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At the Movies

by Suzanne A. Marshall

The Upside

Directed by: Neil Burger
Starring: Kevin Hart, Bryan Cranston, Nicole Kidman, Aja Naomi King, Jahi Di'Allo Winston

"Phillip is a wealthy quadriplegic who needs a caretaker to help him with his day-to-day routine in his New York penthouse. He decides to hire Dell, a struggling parolee who's trying to reconnect with his ex and his young sons. Despite coming from two different worlds, an unlikely friendship starts to blossom as Dell and Phillip rediscover the joy of living life to the fullest."

I thoroughly enjoyed this movie in spite of a predictable plotline. So what? It was so much fun to watch this story unfold. I am a big fan of Bryan Cranston and, of course, the comedic delivery of Kevin Hart really brought a rise of laughter in the theatre. The acting was great. Nicole Kidman was surprising 'school marmish', as the plot called for, and the story unfolded to a satisfying ending. What more does one want than to be entertained and come out of the theatre feeling lighter and happy. I understand that this is a re-make of a previous film which I did not see so I cannot address the differences you may see if you have seen the other. If you are looking for just a good old satisfying story with a happy ending, tune in to this movie and enjoy.



Life Itself

Directed by: Dan Fogelman
Starring: Oscar Isaac, Olivia Wilde, Annette Bening, Mandy Patinkin, Jean Smart, Olivia Cooke, Sergio Peris-Mencheta, Antonio Banderas, Laia Costa, Alex Monner

"As a young, New York City couple goes from college romance to marriage and the birth of their first child, the unexpected twists of their journey create reverberations that echo over continents and through lifetimes."

In the end, I came to appreciate the message of the movie regarding all of the unknown coincidences throughout the world that can impact 'life itself' and the journey we all take till the end. But, the first half of this movie is tough and pieced together in a back and forth rhythm that takes a while to understand. As the story evolves, it does thankfully come together, leaving you feeling that you got the message, though exhausted from trying to figure it all out.

A special note to those catching this movie in Mexico. The section that takes place in Spain has no English subtitles as it is a Spanish-speaking country of course. So I had to really press the old brain to interpret the gist of this piece of the puzzle.

The actors were extremely good in their parts and overall this is a good movie. IMDb has thus rated this movie at 6/10 based on 2,813 opinions





by Tommy Clarkson

Zebra Plant *Cryptanthus zonatus*

Family *Bromeliaceae*

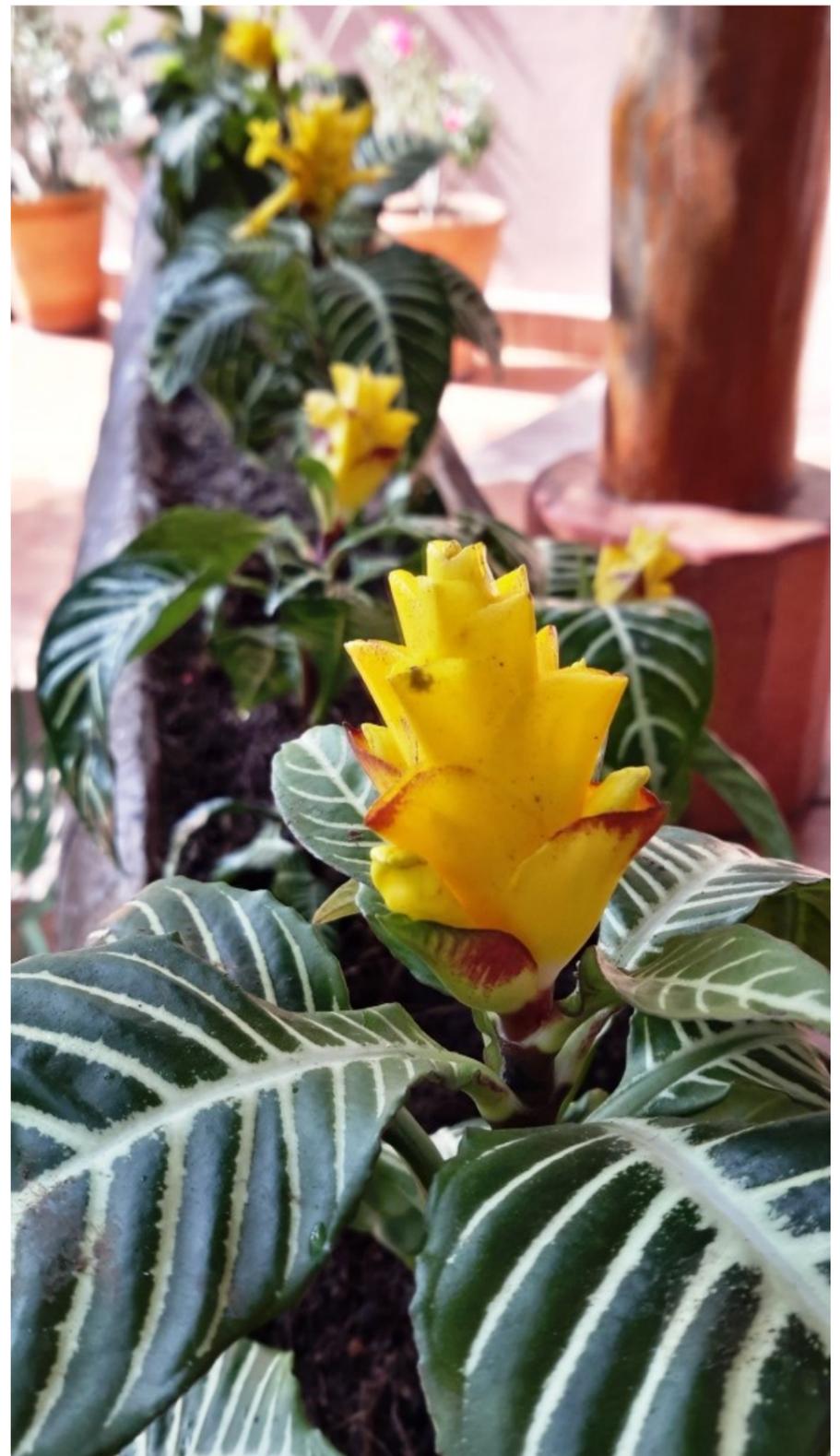
Also known as *Earth Star, Zebra Star or Guinea Wing*

"Now hold on just a moment, Tommy. Earlier, I know for an absolute fact that you told me that the *Aphelandra squarrosa* - a smallish, flowering bush from Brazil - was a Zebra Plant. Now you're telling me that this is as well. Just what's up Bucko?"

Well, as no few servicemen in Viet Nam heard a few decades ago, in pigeon English/Vietnamese from many a pretty, young "lady" - "Me no xø, G.I." (Meaning, "I'm not lying, soldier"). Actually, just as many Mike Smiths and Janet Jones share the same name, so do these radically different species of tropical plants. Like the other, earlier-mentioned species, this bromeliad's principal name is also Zebra Plant.

Ironically, while markedly different in appearance, they share several core aspects, such as their common country heritage of Brazil, once being quite content and comfortable in its rainforest, subject to being good potted specimens and, when in such confined environs, they both reach only about one foot (30.48 cm) in size. But they're certainly not identical twins.

First of all, according to Kirsten Albrecht Llamas - in her wonderful botanical tome, "Tropical Flowering Plants" - *Cryptanthus zonatus* is now "extinct in the wild." (*This is, I'm sure we're in agreement, definitely not a good thing.*) Domesticated, she says that it likes "regular moisture and humidity, sandy, humus-rich, well-drained soil (and) bright, broken to filtered light." She continues, saying that their flowers are "white at the base of the leaves (and are) sword-shaped, greenish-gray or reddish brown, boldly marked with jagged bands of silver-white scales, having margins (that are) wavy (with) spines." [*As to this latter part,*



Cryptanthus zonatus is now extinct in the wild.

should you want to show off amongst friends, say that its "foliar margin is serrate or toothed!"] She closes saying that "plants in my garden have survived near-freezing temperatures." Here, in Ola Brisa Gardens, where - at a latitude of 19.1138° N, which is virtually the same as Hawaii, we don't worry about such cool temps - they thrive in the rather heavily filtered sunlight, below the fronds of a smallish, slow-growing, Miniature Chusan Palm, along with several attractively complementary, Leopard Aloe plants.

Well, now let's briefly discuss this subject plant's family and genus. As to the former - *Bromeliaceae* - according to the Encyclopedia Britannica, this is "the pineapple family of the flowering plants with more than 3,000 species across 56 genera. All

...Zebra Plant



Each elongated bulb is attached to a stout rhizome and produces 4-9 leaves.

but one species are native to the tropical New World and the West Indies. Spanish moss (*Tillandsia usneoides*), and the edible fruit of the pineapple (*Ananas comosus*), are the major economic products of the family, though the fibrous leaves of some species (e.g., *Aechmea magdalenae* and *Neoglaziovia variegata*) are made into rope, fabric and netting in some regions."

It continues with "several species are cultivated indoors as ornamentals for their colourful flowers and foliage, and a number of epiphytic Tillandsia species, known as air plants, are sold as novelties. . . (All) are herbaceous evergreen perennials with simple spirally arranged leaves. Many bromeliads are short-stemmed epiphytes that live in trees or on cacti, though a number are terrestrial. The flowers . . . are often borne in long spikes with distinctive, coloured bracts. Most have fleshy fruit, but some produce dry capsules."

Yet closer to our subject plant, the *Cryptanthus zonatus*, author/writer Melanie Dearing - a quite knowledgeable profes-

sional on the subject, says, "*Cryptanthus* bromeliads are unique in that they only grow terrestrially as opposed to many other bromeliads that can grow mounted on a substrate. The genus gets its name from the Greek word meaning hidden flower.



Their flowers are white at the base of the leaves, sword-shaped, greenish-gray or reddish brown, boldly marked with jagged bands of silver white scales having wavy margins with spines.

Cryptanthus are more commonly known as Earth Stars, a name they received because of the shape of their foliage. With over 1,200 different varieties, *Cryptanthus* have incredibly varied and beautiful foliage, ranging from dark green and variegated to bright reds and pinks to silvery stripes. Most *Cryptanthus* grow close to the ground and can be as small as three inches in height. However, there are some species of *Cryptanthus* that can grow as tall as three feet."

So, what have we learned? Well, I just may be forced to take semantic exception with Gertrude Stein's purported statement on the law of identity, that "A rose is a rose is a rose." - her statement of the law of identity!

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What Should You Do with a Financial Windfall?

by Yann Kostic

When it comes to investing a windfall - such as an inheritance or retirement-account rollover (IRA, 401K, etc.)- you'll likely find a large number of different options being discussed in the financial media. But which one of these many approaches is best for you?

Dollar-cost averaging, or investing the new money a little at a time, is a fairly common approach. The reason: By dribbling your money into the market, you'll invest some at lower prices and some at higher prices, averaging out the risk over time. So, for example, if you have \$250,000 to invest, you'd move \$20,833 each month (\$250,000 divided by twelve) from a savings account to a portfolio of stocks and bonds.

However, this ignores the fact that the longer it takes to obtain the mix of stocks and bonds that is consistent with your goals and risk tolerance, the longer it will be before your money is invested the way it should be.

Another strategy is to decide on an allocation of stocks and bonds that will help you meet your financial goals, and then invest the total amount based on that allocation. So, for example, you might invest 70% of your \$250,000 in stocks (\$175,000) and 30% in bonds (\$75,000). This will allow you to reach your target allocation quicker (because the money isn't sitting in your savings account for a year).

Which approach is better? It depends on your individual goals, time horizon and tolerance for unknown risk. The reality is that no one knows what stock or bond prices will do in the future, especially in the short term.

So, if you're unsure how to invest your windfall, or you just can't bring yourself to invest all of your money at once, why not talk to your advisor about combining approaches? For example, you either might limit the period over which you gradually invest, doing it over three or six months instead of twelve or change the frequency, doing it quarterly instead of monthly.

Note: This material has been prepared for informational purposes only, and is not intended to provide financial advice for your particular situation.

Yann Kostic, MBA and Tom Zachystal, CFP, are Presidents of their respective Assets Management firms, both US-Registered Investment Advisors (RIA). Tom is the San Francisco Financial Planners' Association President. Tom and Yann cater to US expats in Mexico and worldwide. Comments, questions or to request his newsletter, "News you can use" contact him at yannk@atlantisgrp.com, in the US at (321) 574-1 529 or in Mexico, (376) 106-1613.



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Guaymas and Sonora

by Dan and Lisa Goy, exclusive to Manzanillo Sun

April 3 - 5, 2016 (Days 88-90)

Guaymas and Santa Ana, Sonora



Hwy 15 into Guaymas

We took the lead and departed El Fuerte at 8:00 am, our Copper Canyon adventure behind us, and continued our journey north, leaving Sinaloa, crossing back into Sonora. After a short drive westward, we rejoined Hwy 15D at El Carrizo. Today, we only had about 356 km to travel on a good toll road, with only 2 small communities to traverse, Navojoa and Ciudad Obregon.

We arrived in the early afternoon to the Cortez Hotel on the beach. This hotel reminded us of Hotel Serenidad on Baja, but much larger and older. After getting parked, we hit the pool and later had dinner in the hotel restaurant. Time to reminisce about our Mexican adventure, share stories, have some laughs and maybe even a beer or two.

The next day we said our goodbyes, as the Kansans were headed to the Nogales, AZ crossing and got an early start. We had decided to cross at Lukeville, AZ which included an overnight in Santa Ana. Having a shorter drive (350 km), we had breakfast first and left about an hour after the others. Our destination was an RV Park called Punta Vista, owned and operated by Edgar and Anna. On arrival, we first met Mike, a New Yorker that has been travelling in Mexico for years. He was so impressed with all our stickers that he donated a bag full that he had been collecting for some time. Next, we met Edgar, a Mexican married to an American, Anna. Edgar had an interesting life story and was a gentle soul. Unfortunately, Anna was ill and did

not leave the house. *Both Edgar and Anna have since passed away and Edgar's sister Dora now runs the park. We will be stopping in again on our last night in Mexico this current season.*

Although we only had 259 km left in Mexico, we were keen to go and left before 7:00 am. We turned off Hwy 15D and onto Hwy 2. Almost immediately, we were off to Lukeville, AZ, our only stop being at Pitiquito to turn in the Vehicle Import Stickers and the return of our \$400 USD cash deposit. We arrived at 8:00 am. We think they just opened and, within 20 minutes, we were on our way, José!



The free Northbound, entering Sonora

The Lukeville crossing was the right decision, easy to find and only 3 cars in front of us. The US Customs Officer was very friendly, asking some simple straightforward questions, "have a safe trip home", and no agricultural inspection which is routine at the Tecate crossing. Onward, we headed for Quartzsite, AZ and the Holiday Palms RV Park. This was a longer drive, almost 430 km, and our 90-day Mexican Adventure was over.

Guaymas is a city in the southwest part of the state of Sonora, in northwestern Mexico. The city is 117 km south of the state capital of Hermosillo, and 242 miles from the US border. The municipality is located on the Gulf of California and the western edge of the Sonoran Desert and has a hot, dry climate and 117 km of beaches. The municipality's formal name is Guaymas de Zaragoza and the city's formal name is the Heróica Ciudad de

...Guaymas and Sonora

Guaymas. The city proper is mostly an industrial port and is the principal port for the state of Sonora. The city has a well-attended annual carnival, which has been held since 1888. Nearby, San Carlos and its beaches are major tourist attractions and RV Parks.



Guaymas gated community

History

Before the arrival of the Europeans, the area now known as Guaymas was dominated by the Guaymas, Seri and Yaqui tribes. In 1539, two Spanish ships, the Santa Agueda and El Trinidad, arrived in Guaymas Bay, commanded by Francisco de Ulloa, who called the area "the port of ports."

Some small Jesuit missions in the area were founded in the 1610s and 1620s, when Jesuits founded eight mission villages with the Yaqui. The Seri strongly opposed the settlement of Europeans and resisted fiercely until 1769.

Juan María de Salvatierra and Eusebio Kino asked for permission to evangelize the area, which was received in 1697. In 1701, Salvatierra came to this area and established the Loreto

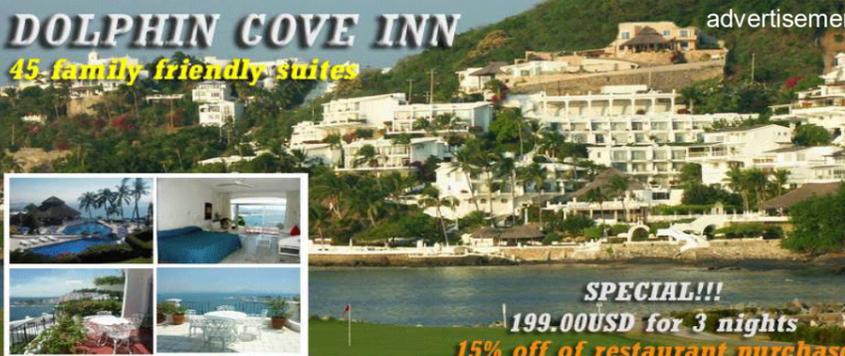
mission somewhat inland from where Guaymas is now. To receive supplies by ship and evangelize the Guaymas Indians, the Jesuits founded another small mission on the bay, which they called San José de Guaymas. It was headed by Manuel Diaz. The Seri repeatedly attacked the San José mission, forcing it to be abandoned and rebuilt several times. The last time this mission was abandoned was in 1759.



Nice homes at this end of Guaymas

In 1767, Viceroy Marqués de Croix ordered a major military offensive, the **Sonora Expedition**, to subdue the Seri and Pima tribes. After doing so, the Spanish colonials built an adobe fort with four towers in Guaymas, initially under the command of Captain Lorenzo Cancio. Unfortunately, no traces of the fort remain today, but the San José mission is marked by a church located on the road leading to Empalme. Around the same time, the colonists formally mapped the Guaymas Bay and officially founded the city of Guaymas, in 1769, by José Gálvez in Real de Alamos, on behalf of the viceregal government. Despite the decree, no colonists settled there until the early 19th century.

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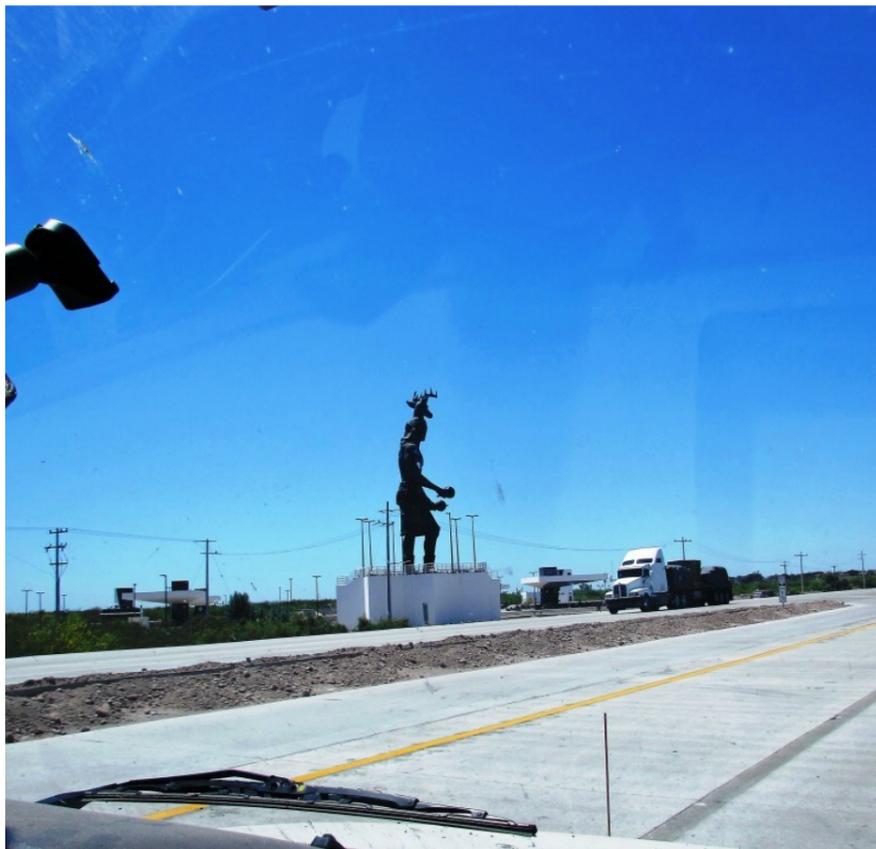
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Yaqui Indian statue

Interesting that in the late 18th and early 19th century, there was only one inhabitant in Guaymas, called "Tio Pepe" (Uncle Pepe), who was said to be a drunk and a thief. At the beginning of the 19th century, the village began to be populated by farmers and ranchers who held large properties but did not have markets for their products, so the farming was on a subsistence level.

In 1811, commercial maritime traffic was authorized, and customs was established later in 1823. Guaymas received the name San Fernando de Guaymas in 1820 and ships visited the bay intermittently, with only a single customs house. In this era, it was safer to travel by sea than by land; Guaymas became an important stopping point for those heading north or south. The first commercial imports came through here in 1827. With the population of the area by European-Mexicans, the Guaymas moved to a town called Belén but eventually disappeared as a distinct group.

The port became a municipality in 1825 and during the Mexican-American War, American warships such as the Portsmouth, the Congress, the Dale and the Argos anchored here near the Pajaros Island and the Almagre Grande. The ships fired on the town and captured it, keeping it in US hands from 1847 to 1848.

In the mid-19th century, Guaymas was the target of several filibusters, or unauthorized military expeditions from foreign nations, designed to foment rebellion. One was done by the crew of the English sailing vessel "Challenge" and a French ship named La Belle commanded by Count Gastón Raousett-Boulbón, who intended to take over all of Sonora. The French attacked the city on 13 July 1854, but the port was successfully defended by José María Yáñez. A firing squad executed the Count soon afterwards.



Squeegie kid at the gas station

The national government elevated the town to city status as a reward for this action in 1859. Later, in 1935, it gave Guaymas the title of "**heroic city**" for the same action. The municipality's formal name of Guaymas de Zaragoza was authorized in 1862. In 1865, French ships arrived to attack Republican forces, which were forced to retreat. The French occupied the city until 1866.

By 1890, the city had 10,000 residents and was somewhat prosperous. The Carnival tradition it established then continues to this day.

On October 4-5, 1911, Guaymas was struck by major hurricane and accompanying storm surge which killed some 500 people in the city and neighborhoods.

During the Mexican Revolution, the first ever aerial bombardment of a naval target occurred just off the coast of Guaymas: in 1913, five military ships belonging to Federal forces appeared in the bay, and General Alvaro Obregon of the rebel

...Guaymas and Sonora

army ordered the bombing of these ships using the aircraft "Sonora."



Roadside wildflowers

The first modern port facilities were built in 1925 for the Mexican navy. In 1942, a commercial pier and warehouse were built at La Ardilla. Guaymas' importance as a port grew in the 1950s and, in 1961, a pier for the national oil company, PEMEX, was built. A naval ship repair station, called the Varadero Nacional, and silos for the export of grain, called the Almacenes Nacionales de Depósito, were built in 1964.

Ferry connection with the city of Santa Rosalía, Baja California Sur, was established in 1972. The Baja highway was completed in 1973. In the 1980s, a number of private construction projects further enlarged the port, including those built by the Compañía Mexicana de Cobre, Cementos Tolteca and Compañía Mexicana de Ácido Sulfúrico. Due to changes in Mexican

maritime law, a private company under contract to the government, Administración Portuaria Integral de Guaymas, took over port operations in 1995.

Carnival of Guaymas

Guaymas holds one of Mexico's major carnival celebrations and it is one of the oldest in the country. The annual event begins on the Thursday before Ash Wednesday and ends at the stroke



Thousands of acres of grapes in Sonora

of midnight of the beginning of Lent. Events are held in several locations with a number of them, such as the yearly parade, extending over multiple days.

It begins with the Quema del Malhumor or Hoguera, when an effigy of something or someone who has displeased the public is burned. Each year, the effigy represents something different. In past years, the effigy has represented the figures of Carlos Salinas de Gortari, Vicente Fox, George H. W. Bush, Mexico's value added tax, lack of water and mostly, Donald Trump. In

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...Guaymas and Sonora



Day 89, our traveling companions depart

2009, the effigy was of singer Julio Preciado for his poor interpretation of Mexico's national anthem at the recent Serie del Caribe baseball tournament. Other major events include concerts by regionally and nationally known artists, a multi-day parade with floats and the election of the King and Queen of the Carnival.

The history of Carnival in Guaymas begins after the Reform War and French Intervention in Mexico, when Guaymas and, the rest of the country, experienced a period of peace and economic development. The success of Guaymas' port attracted a number of European immigrants and visitors. They brought the idea of organizing a Carnival similar to those celebrated in Europe. Guaymas' first carnival is recorded in a book called *El Viejo Guaymas (Old Guaymas)* written by Alfonso Iberri. It was one of the first to take place in Mexico. In 1888, the first Carnival Queen was María Zuber and the first King was Alfredo Díaz Velasco. The King and Queen were paraded on the streets of Guaymas in a coach, followed by coaches carrying their entourage. The event ended with a grand ball that night.

Initially, the Carnival event was restricted to the upper classes. The lower classes watched the annual parade, but the most important events were the balls given at various mansions. This tradition continued until the Mexican Revolution. In 1913, Álvaro Obregón took control of the port, and the war devastated the area economically. Many of the businesspeople had sided with Porfirio Díaz and had to leave. The city wanted to keep the annual Carnival tradition. Various social clubs vied for control over the event, especially the naming of the Carnival Queen. The queen was determined by which group provided

the most money for Carnival events, which led to widespread cheating and scandals, especially in the year 1927, when the military had to get involved to keep order.



Day 90 and we're back in the US

The goal of the fundraising was to decorate the 13 de Julio Plaza, as the event had become public. People came to the plaza dressed in costumes, and the event drew people from neighboring cities. The event still had the yearly parades, now with floats, and both private and public balls. Masks hiding identity were permitted, allowing for the playing of practical jokes, and homosexuals were among those who took advantage of the anonymity.

By the 1960s and 1970s, the Carnival had evolved into an entirely popular event with mass participation, bringing in many visitors to the city. Sister cities such as El Segundo, California and Mesa, Arizona were invited to participate. After the inauguration of the Plaza de los Tres Presidentes, the event was moved to this larger plaza, which allowed for carnival rides and concerts by regionally and nationally known artists. The use of masks was banned due to violence. The traditional queen is now popularly elected, and the King is named the Rey Feo (Ugly King). Over time, the new plaza was no longer large enough to hold the event, and an admission charge was instituted. Security was instituted as well as checkpoints for weapons. The coronation of a Gay King was begun, and the number of floats participating in the parade grew into the very successful event it is today.

... more pics follow

...Guaymas and Sonora



Beach at Hotel Cortez



Patio at Hotel Cortez



Hotel Cortez pool



Dan has the RV parked



Patio at Hotel Cortez



Large open pit mine



Hwy 2 heading for Lukeville

...Guaymas and Sonora



Drive through Hermosillo



Entering Santa Ana



North end of Ciudad Obregón



Lots of new road for Hwy 15D



Open road Hwy 15D

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Café de Olla

An *olla* is a tall, ceramic pot used in Mexico for simmering stews and beans. It is also the preferred vessel for brewing this traditional sweet coffee beverage. This method uses fewer beans than other brewing methods to produce a less concentrated extraction. Boiling the grinds enhances the beans' bitterness and acidity, so piloncillo (a dark Mexican cane sugar with molasses-like flavors) and cinnamon are used to tame the coffee's bite.

What You'll Need

- ✓ Medium pot
- ✓ Coffee filter
- ✓ Pitcher

Note: Serves 4, prep time 10 minutes

Preparing coffee and piloncillo, an unrefined sugar with caramel flavors, for café de olla.
Christina Holmes
Saveur.com

Ingredients

- ✓ 2 1/2 oz. (packed 1/3 cup) piloncillo, or substitute dark brown sugar
- ✓ 1/4 cup (3/4 oz.) dark roasted ground coffee, medium ground
- ✓ 1 small stick canela (Mexican cinnamon)
- ✓ 4 cups of cold water

Instructions

1. In a small olla or medium pot, add 4 cups cold water and the piloncillo, coffee, and cinnamon.
2. Set over medium heat and cook, stirring until the piloncillo has dissolved. Bring to a boil, then remove from heat and let steep for 5 minutes.
3. Set a fine mesh strainer or coffee filter over a pitcher and strain the coffee. Pour into mugs, and serve hot.

Recipe and images from [Saveur](#)



House for Rent

Golfers, take note!

Beautiful furnished home for rent, well situated in Real del Country next to the golf course.



The home has 3 bedrooms (each with air conditioning), 2 full, large bathrooms. One of the bedrooms is on the main (lower) floor and adjoins the downstairs bathroom. It comes with a fully equipped kitchen, a washer and dryer.



In addition to 2 patios, and an amazing view of hole 3 of the golf course, a third terraced deck overlooks the social area of the complex that offers a pool, tennis court and a palapa for your enjoyment.

This home comes with 24-hour security, wifi, cable TV and includes water, maintenance fee and covered, off-street parking for 1 car.

Rates:

\$2,100 USD monthly (3-6 months)

\$1,800 USD per month (7-12 months)

Ask about our rates for other lengths of stay.

Contact Yamil Achcar

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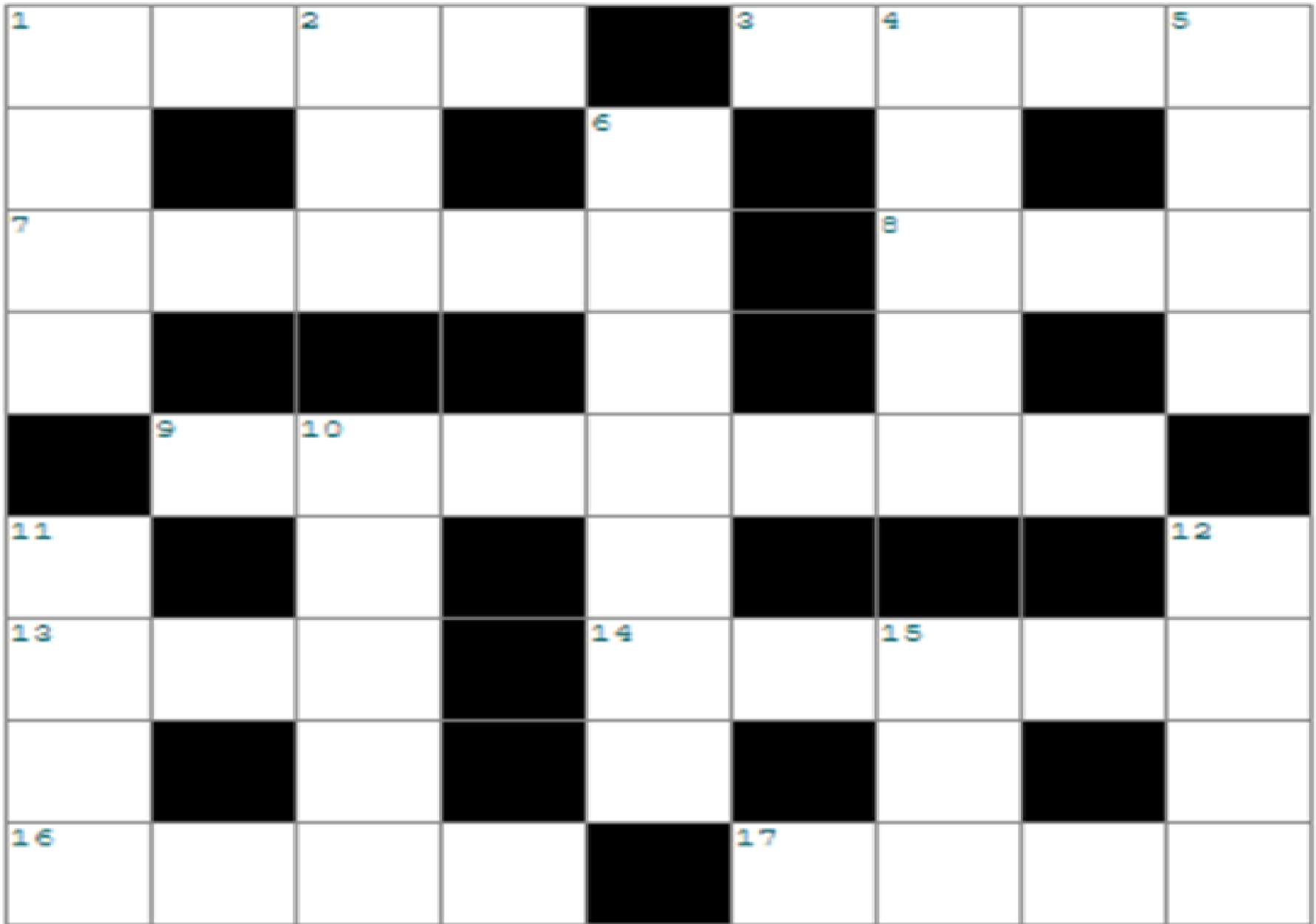
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Crossword

solution posted in next month's edition



Across

- 1 zero
- 3 vote
- 7 goddess
- 8 river
- 9 company; business
- 13 south
- 14 (she) was bringing
- 16 echos
- 17 thing

Down

- 1 elbow
- 2 (it) laughed
- 4 others
- 5 smell
- 6 cart
- 10 March
- 11 this; east
- 12 every; each
- 15 garlic

Last month's crossword solution:



lexisrex.com

Benito Juárez

from the Path to Citizenship series

This national holiday is celebrated in Mexico on the third Monday in March, as enshrined in Article 74 of the Mexican labour law.

This public holiday celebrates the Birthday of Benito Juárez, a 19th century president and statesman who stood against the French intervention in Mexico.

History of Birthday of Benito Juárez Day

Born on 21 March 1806, Benito Juárez is today remembered as a reformer dedicated to democracy, reducing the influence of the Catholic Church in Mexican politics, campaigning for equal rights for indigenous peoples and promoting the defense of national sovereignty.

He became the 26th President of Mexico, holding office from 15 January 1858 until 18 July 1872.

Benito Juárez lived during one of the most important and tumultuous periods of Mexican history, considered by many historians as the consolidation of the nation as a republic. Juárez marked a watershed in the nation's history, being a premier figure in this time. It is a reflection on his importance to Mexico, that Benito Juárez is the only Mexican to have his own national holiday.



Indeed, the period of his leadership is known in Mexican history as 'La Reforma' (the reform), and marked a political and social revolution with major constitutional consequences.

All schools will close, as will banks and government offices. Many stores will be closed, but most supermarkets will remain open.

Image and article source: OfficeHolidays.com

