



Funnel cloud touches down in
Manzanillo, September 4, 2019
photo by Ma Sheyla



- Findings in Nature
- RV Travel
- Entertainment
- Nature's Wonders
- History and Mythology
- Recipe
- Learn Spanish
- Path to Citizenship

In this issue

Findings in Nature series *by Terry Sovil*
Passionflower and Fruit...1

RV Travel series *by Dan and Lisa Goy*
Bahía Concepción...4

Nature's Wonders
I Planted Roots in Mexico series *by Tommy Clarkson*
Mexican Petunia...8
Duom Palm...12

Entertainment series *by Suzanne A. Marshall*
At the movies
Ad Astra...10
The Loudest Voice...15

History and Mythology series *by Kirby Vickery*
Aluxe...11

Recipe - Food and Drink
Pozole Verde con Pollo..17

Spanish Skills
Crossword...20

Path to Citizenship (P2C)
Mexican Cession...21



E-MAGAZINE

a publication of Manzanillo Sun

www.manzanillosun.com

Publisher/editor: Dana Parkinson

Contact:

General info@manzanillosun.com

Dana Parkinson dana@manzanillosun.com

For **advertising** information in the magazine or web pages contact:

ads@manzanillosun.com

Regular writers and contributors:

- Suzanne A. Marshall
- Allan Yanitski
- Tommy Clarkson
- Dana Parkinson
- Terry Sovil
- Señor Tech
- Kirby Vickery
- Yann Kostic
- Dan and Lisa Goy
- Ruth Hazlewood and Dan Patman
- Ken Waldie
- John Chalmers

Writers and **contributors** may also be reached via the following email:

info@manzanillosun.com

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

ADVERTISING

Website

WEB AD plus these options to advertise in the e-magazine...

1/4 page - \$3,200 MXN per year (a discount of nearly 48%!) **MOST POPULAR!**

1/2 page - \$4,300 MXN per year- can be horizontal or vertical (a discount of 53%!)

Full page - \$6,000 MXN per year (a discount of 57%!)

BEST VALUE!

ads@manzanillosun.com

sample ad below

MEDIA KITS

See our current media kits here
(in English and in Spanish)

Sample ads



Passionflowers and Fruit

by Terry Sovil



I was gifted with a couple of branches about 2 feet / .61 meters that suddenly grew so fast I couldn't keep pace with it. I didn't know what it was. They told me to hang some wire on the wall to help guide it. The growth of the plant was overwhelming. Then it had a flower but only for 12-24 hours. Then it grew fruits. I had to learn more about it.

It is a Passionflower or Vine, part of a genus that has about 600 species of flowering plant. The family is Passifloraceae. These plants are mostly tendril-bearing vines like mine. Some are shrubs or trees. They can be woody or herbaceous. This plant produces a beautiful flower with a very distinct corona.

Out of the 600 species of Passiflora, only one, *P. edulis* Sims, produces passionfruit. *Passiflora edulis* has two types known as *P. edulis*, a purple passionfruit and *P. edulis flavicarpa*, a yellow passionfruit which mine is. This type is a vigorous vine, espe-

cially in the tropics, and the plant may grow over 20 feet / 6 meters in a single year. Mine grew almost that much. If had known, I would have built a PVC pipe trellis of some kind. Probably not too late!

From my reading, the flowering season is from April to November but can be year-round if conditions are right. I kept it watered lightly fertilized. I did hang some wire to help it "attach" but need more and for it to be organized better. The long tendrils need support.

While I watched the vines grow, I noticed a flower. Oddly beautiful and gone the next day. The flower lasts for just 12-24 hours then closes. The little "bulb" closed and after a short time the fruit appeared. The plant lives 4-6 years. The ovula on the flower is what grows into the fruit (see photo).

...Passionfruit and Flowers



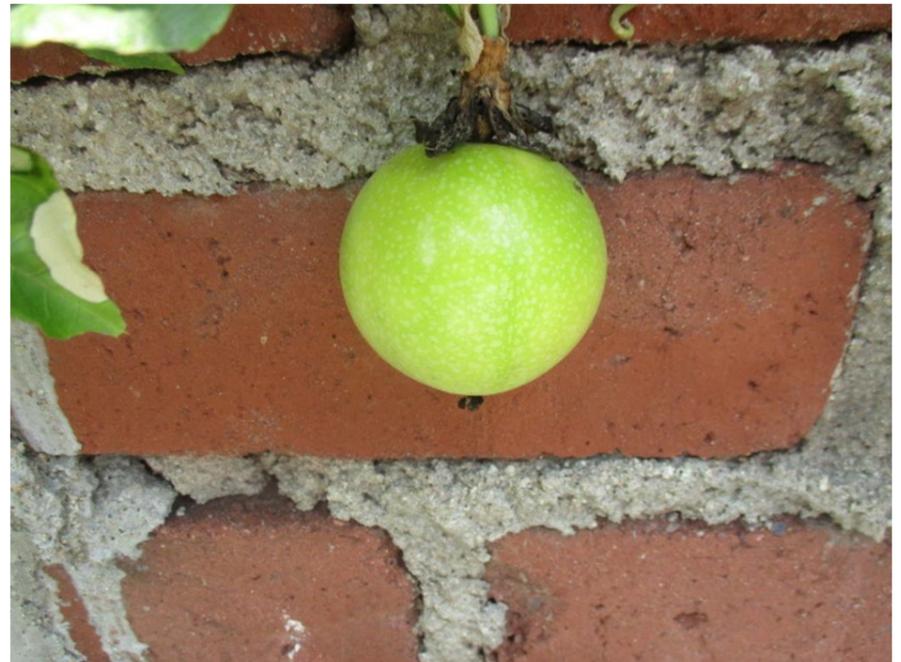
The fruit can be eaten fresh. The seeds are edible, but more often it is seen in drinks, desserts, sauces and other foods. The yellow form, lilikoi is its Hawaiian name, tends to be more of the previous items and not so much for fresh eating. Many find the pulp too tart or acidic although it varies from vine to vine.

The lilikoi has an origin with little information. Perhaps a cross between types or a wild development. It is well established throughout Pacific Islands and parts of Central and South America. It is an important commercial crop but frequently considered a pest in many regions, like Hawaii. Bees are critical to cross-pollinating the flowers to form fruit.



When trying to keep the vines sorted out and growing, you need to prune it in the spring. The vines are all over but generally off one big stem. You need to trace your vine back to its source, so you are sure you don't cut off a major stem, since smaller stems grow out from that and obtain their water from it.

Too little fertilizer will also affect a passion vine. My fertilizer was along the line of a single handful. I read that each plant needs 10-5-20 Nitrogen, Phosphorus and Potassium (NPK) fertilizer at a rate of 3 pounds per plant a couple of times per year. Our soil here seems to be all it needs.



They can also attract pests. You must stay alert for ants, aphids, inch worms and some butterflies (or moths). The fruit likes full sun near the coast, but inland growth needs some protection from hot, dry heat.

You don't want to over fertilize which can get the plant to grow more with less emphasis on fruit development.



On the next page, you'll find two links to YouTube videos on these plants. Watch for the "Skip Ad" in the lower right so you can move past the commercial.

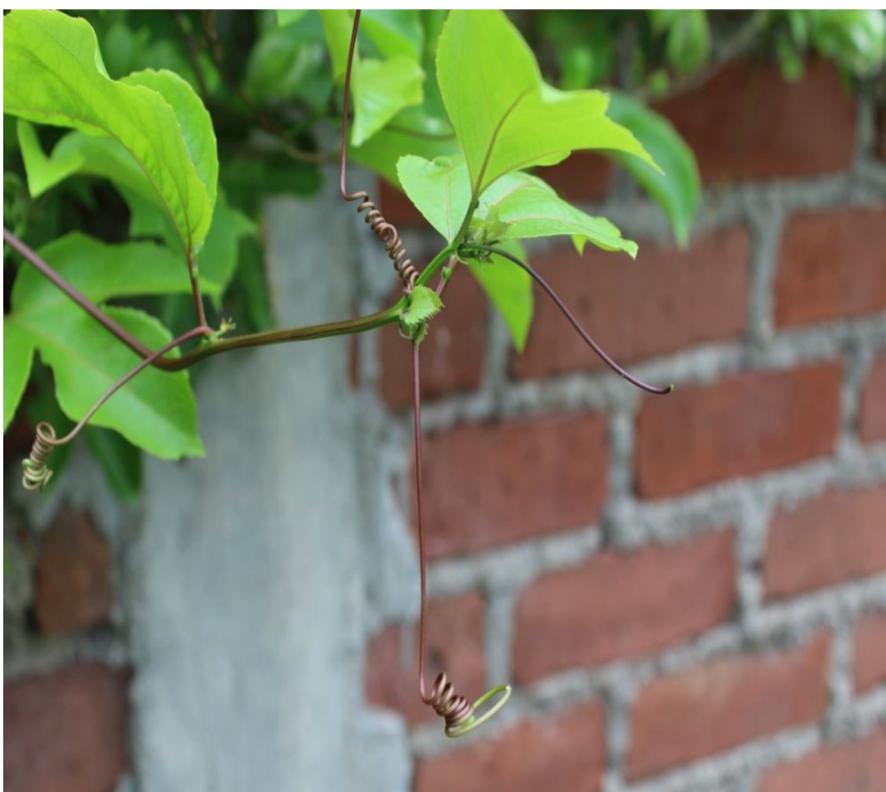
...Passionfruit and Flowers



The first video is very good at showing the plant / vine development. The vines "reach out" looking for something to attach too.

Once they find it, they will firmly grab hold and continued growth looks like a tightly wrapped "spring". This runs about 4 minutes but clearly shows the growth to a beautiful flower, but not fruit.

Plant/vine development: <https://www.youtube.com/watch?v=SVEWkKt60qE>



The second link focuses on the bud to the fruit. It is detailed and runs about 5 minutes. They number the steps on the lower left from 1 to 14. You can always pull the little cursor ahead. There is some text but no real narration. This video shows the same type of fruit that is growing on my vines. They are ready to harvest when they are bright yellow!

Fruit development: <https://www.youtube.com/watch?v=53VL9DSO4Rs>



you can reach Terry Sovil at terry@manzanillosun.com

Baja Beach RV Snowbird Paradise - Bahía Concepción

by Dan and Lisa Goy



Playa Santispac y Bahía Concepción

For many Snowbird RVers, *Bahía Concepción* (Bay of Conception) is the ultimate destination, a true RV paradise. Across the Sea of Cortez from Los Mochis, Sinaloa, the grip of winter is a distant memory. Hundreds of RVers spend some time on the beach here every winter at a latitude shared with Brownsville, Texas and Miami, Florida.

Every Baja snowbird camps here, often only a few days, some the entire winter, only meters from the beach. In 9 years and 50-plus tours, we have never had a complaint about this destination. I expect we should have stayed longer. Sunrises are stunning as is the scenery.

This is dry camping; so those planning to stay for longer periods of time have plenty of solar power (generators are frowned on), blue boys and wheels to get around. Vendors arrive every morning, with everything you can imagine, to each beach with campers. This includes fresh produce grown in the Mulegé val-

ley, seafood caught locally, homemade baked goods and the best tamales ever!

Often, on Fridays, at dinner time, the local Mulegé pizza entrepreneur arrives with a choice of Hawaiian or pepperoni by the box. You can also arrange to top up the water in your RV or get everything washed. Of course, we cannot forget the blanket, shirt and jewelry vendors. How many? What colour? Almost free! Aldofo and Peleo are regulars from town you will see daily, without exception. They are always very polite, friendly and ready to make a deal!

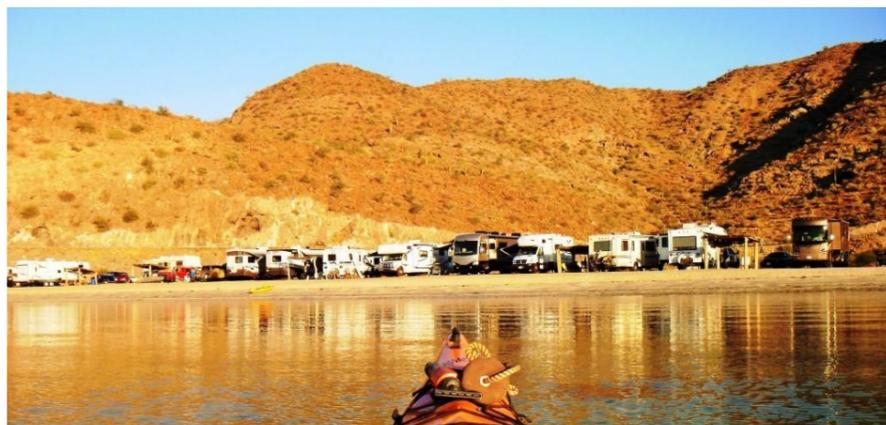
You have lots of options for beach camping on Bahía Concepción. Although there are 12 accessible waterfront locations, only 5 beaches are generally populated by every type of RV. Generally, you will pay \$200 - \$250 pesos (\$13-\$15 CAD) per night for this wonderful experience.

...Bahía Concepción

Playa Santispac

This is, by far, the most popular RV beach on the Bay of Concepcion. Set within Bahía Concepción, in Bahía Coyote, this is very sheltered. It has a great beach, with an easy, short entrance and exit. This is also the closet campground to the Village of Mulegé, approximately 20 minutes away.

You cannot miss the Santispac as it is in plain site from Hwy 1. Every Baja RV Caravan stops here, including Baja Amigos, and we have seen almost 90 RVs on this beach at one time. With 2 restaurants, and with campers, this place can get busy, as is Hwy 1 at night with semi-trucks.



Santispac Beach

Playa El Coyote

Also, very popular; the entrance can be tricky, as can the drive to the main beach, for larger RVs, although every size of RV can be found here. This has many trees which can be handy for shade and a very protected part of the bay. You will not hear so much road traffic, however you lose the sun faster in the afternoon with the mountain directly behind the campground.

Playa Los Cocos

Only a few minutes from Playa Santispac, this beach is usually packed with regulars, although that is in some transition of late. Historically, this campground has lots of rules posted and the snowbirds are planted for the season. With room for about 20 RVs, each site has a palapa and folks are only ever 10 meters or so from high tide. It has easy entry to the beach heading south, not so much heading north.



El Requesón

El Requesón

This is one the most picturesque beaches on Bahía Concepción, located on a sandspit. With water on both sides, including great beaches, you can always get waterfront. We have stayed here many times, with and with out caravans. A few years ago, the entrance and exit from Hwy 1 was significantly rebuilt from both directions, making access easy and safe from either direction. The only downside about camping here is your distance from Mulegé, a good 40-minute drive.



Shopping on the beach

Playa La Perla

This beach is next door to El Requesón, so best to take the same entrance. We have also stayed at this campground, which is more sheltered, with better bigger palapas, fewer spaces and the beach is rocky. The benefit for those staying at La Perla is privacy and little traffic of any kind.

...Bahía Concepción



Sunrise on Bahía Concepción

What to see and do?

Kayaking, fishing and eco-tours are the staple activities of this region. In recent years, whale sharks have appeared in abundance in the shallow waters off many of the beaches. Hiking is extremely popular. Our friends, Bruce and Marian, have hiked most of the peninsula on the east side of the bay.

Mulegé is an interesting village, with many amenities, including a couple of good grocery stores, a few restaurants, and an ATM. Santa Rosalia is also a draw for tourists, given its unique history, wood construction and famous pre-fabricated metal church built by Alexander Gustave Eiffel (of Eiffel Tower fame).

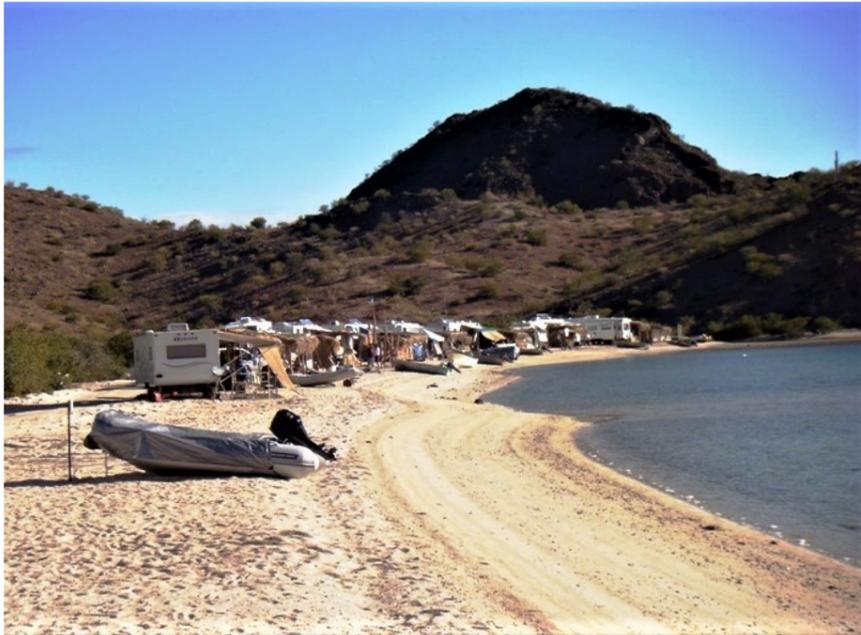
In 1889, the church and the Eiffel Tower were put on display at the Paris World's Exposition. This town is much larger than Mulegé, with many more amenities, including ferry access to mainland Mexico and Guaymas/San Carlos.

Whether you cross at Tijuana, Tecate or Mexicali, the drive to Bahía Concepción should take no more than 3 days, even at 6 hours a day on the road.

Take your time, enjoy the scenery, stay safe and we guarantee fond memories will be made on the beach!

... more pics follow

...Bahía Concepción



Los Cocos



Happy hour on the beach



RVs on Playa Santispac



SUP Santispac



Whale Shark off Playa Coyote

Submitted by
Dan and Lisa Goy
Baja Amigos RV Caravan Tours
www.BajaAmigos.net



by Tommy Clarkson

Mexican Petunia, *Ruellia brittoniana*

Family *Acanthaceae*

Also known as *Ruellia, Desert Petunia, Mexican Blue Bells, Florida Blue Bells, Purple Ruellia, Hardy Petunias or Purple shower*

(Interestingly, upon deciding to share information about these lovelies, I fast learned that few other botanical writers have given them much notice nor note. Hence, let us, herein, try to make proper amends for their oversight!)

Perhaps, like Alexander-the-Great, who had an explosively, brilliant, but all-too-short, life, are the flowers of the Mexican Petunia that exist for only one bright, beautiful day! Maybe, in atonement for this shortcoming, they are extremely easy to grow.

Native to Mexico and the southwestern US, there may be, at least, a dozen varieties of these smallish, evergreen shrubs which bear numerous tubular, white, pink, blue or purple, petunia-like flowers, on dark stems that grow in great abundance. (But, do understand from the outset, that these are not actually Petunias.)

They are said to grow up to two to six feet (60.96 – 182.88 cm) tall and be of equal girth, however, mine are significantly less in size – perhaps as a result of being potted.

The Mexican Petunia displays daily new blooms, over a long period. They are fast growers and can be propagated by soft-

wood stem cuttings or by aggressively self-sown seeds – the result of which may be that one may wish to containerize or border them. In fact, in Florida, they are considered invasive! In more cooler climes, they are planted as annuals.

Ruellia brittoniana needs a warm climate, sited in partial shade, growing in fertile, consistently moist, well-drained soil. Like two similar other varieties with variegation - *Ruellia Makoyana* and *Ruellia portellae* - they may be propagated by division of their root balls, through softwood stem cuttings, or it can self-seed quite energetically. The seeds are also moved to new terrain during the rainy season or when hosed with water.



*These have also been known as *Ruellia simplex*, *Ruellia angustifolia* (Nees) Lindau and *Cryphiacanthus angustifolius* Nees.*

Neither the flowers nor the plant itself has a distinctive fragrance. Nonetheless, it does manage to attract bees, butterflies and even hummingbirds to the garden. The elongated leaves of this plant can reach up to twelve inches (30.48 cm) though, when grown in dry conditions, they usually remain shorter.

They love full sun but grow well in partial shade. However, the more sunlight they receive, the more flowers they produce. These plants thoroughly enjoy warm weather and are capable of surviving both flooding and drought. However - *just like me* - they don't do well in the cold. As temperatures drop, if possible, move them away from the cool breeze.

Once established, they thrive and flourish in almost any type of soil but, for optimal growth, use a well-draining fertile loam.

...Mexican Petunia

The best approach is to water them just enough to keep the soil consistently moist. While the established plants are sturdy, and can go without water for a long time, the young Mexican petunia needs regular watering. And, just like us, vitamins are a plus.

While they'll grow well without an additional boost of fertilizers, a tablespoon of 10-10-10 fertilizer, mixed in a bucket of water, and given to them, is much appreciated. . . or you can merely scatter the fertilizer around the plant and then water into the soil.



And then we've these!!!!

Transplant Mexican Petunias when the temperature is warm enough to allow the plant to properly settle into its new home and grow. Given that - under the right conditions - these plants are quite self-sufficient and require little additional care.

If they commence to take over your garden, simply pull out some of the stems. Also, regularly prune them to optimal shape to maintain their appealing appearance. Also, remember to clip off the burned or damaged leaves. If, however, you seek more of these lovely flowers, merely cut the stems halfway down once the flowering season ends and it will replace the lost stems by growing multiple stems and flowers!

Other than cold weather, which can damage the plant and turn its leaves brown, Mexican Petunia usually does not encounter any serious problems. Pest-wise, it is not common for them to get infected, though they are a bit susceptible to spider mites.



Mexican Petunia (*Ruellia brittoniana*) 'Purple Showers'

For that, simply spray a good-quality insecticide or a soap solution on the foliage and keep the problem under control by pruning the infected leaves, flowers, and stems.

These low mounding and compact plants are a good selection for along borders. One popular cultivar, *Ruellia brittoniana* 'Katie', is smaller, with a mature size at 12-15 inches (30.48 – 38.10 cm) in height and 15-18 inches (38.10–45.72 cm) wide.

Get your copy of The Civilized Jungle: Tropical Plants Facts and Fun From Ola Brisa Gardens [Volume I](#), and now [Volume II](#) is here!!

For back issues of "Roots", gardening tips, tropical plant book reviews and videos of numerous, highly unique eco/adventure/nature tours, as well as memorable "Ultimate Experiences" such as Tropical Garden Brunches

Visit us at... www.olabrisagardens.com



you can reach Tommy Clarkson at tommy@manzanillosun.com

At the Movies

Ad Astra

Directed by: James Gray

Starring: Brad Pitt, Tommy Lee Jones,
Donald Sutherland, Ruth Negga

"Astronaut Roy McBride undertakes a mission across an unforgiving solar system to uncover the truth about his missing father and his doomed expedition that now, 30 years later, threatens the universe."

We attended this movie with a large group of friends and the opinions shared about it were very mixed. I rather liked it for its total diversion from the typical genres of the day.

Of course, it involves a lot of space travel, an eerily quiet soundtrack, by comparison, and a willingness on the viewer's part to go along with the premise and take this fictional journey with the protagonist. It's always fascinating to see the modelled space crafts and technology that is touted as realistic. But who knows?

The story takes us to the moon, Mars and Jupiter. Brad Pitt's role is also that of a quietly emotional, disciplined astronaut who, it seems, has never fulfilled a desire to be part of a family and be loved by his father.

This, in spite of a denial of the need for answers and some sort of closure. Still, he is the astronaut chosen for this mission but we do find out there are ulterior motives.



Tommy Lee Jones pulls off a convincing, rugged and mentally affected person who has lived alone in the universe for decades. I found it all quite intriguing. It will depend on one's personal preference.

IMDB rates the movie at 7.1/10 based on 28,613 viewers' comments.

you can reach Suzanne A. Marshall at suzanne@manzanillosun.com



ALUXE

as told by Kirby Vickery

Let's say that you're a Mayan farmer, from any time period from the ancient Mayan Empire that we are still finding to be larger than we thought, to, even today or tomorrow, for that matter. Your chief crop wouldn't have changed through all this time. It is maize or corn. As you are planting it, you realize that you are going to need some extra help in getting in a repeated good crop that sells well, allowing for you and your family to grow and prosper.

You can get the Mayan gods to smile on you if you believe in them, and there are still people all over the Yucatan Peninsula and the upper Central American countries that do. Or, you can have a Christian priest bless your efforts. Better yet, if ancient belief is something that would be even more beneficial, then you could go all the way back into the Olmec era in mythology and invoke the good will of a Chanéque (the Nahuatl or Aztec name), or Aluxe, for protection and blessing. That will run you back to 1600 BCE.

Aluxes are knee-high dwarf-like beings that are considered to be spirits of Mayan ancestors who roam the Mayan jungle. They are said to be invisible but are able to assume physical form and resemble miniature, traditionally dressed Mayans. If Aluxes are treated with respect, they can bring good luck and be very helpful. If they are not, they will play tricks on people.

Some believe that Aluxes appear when a farmer builds a little house for them on his property in a corn field and performs the proper ceremony.

For seven years, they will help create favorable conditions for the crops to grow. At the end of seven years, the farmer must seal the windows and doors of the little house with the Aluxe inside. If this is not done, the Aluxe will run wild and start playing tricks on people. Various versions of this belief still exist.

When the bridge to the Cancun airport was being built, the architects and engineers were baffled by the fact that it kept falling apart for no apparent reason. Locals of Mayan descent pointed out that they had not asked for permission to construct the bridge.

The architects and engineers insisted that all government permits were in place, but the locals clarified that they also needed permission from the Aluxes. They aren't evil. In the case of the airport bridge, they were simply guarding their land.



Olmec Aluxe

Aluxes were also blamed for the collapse of the stage at Chichen Itza before an Elton John concert. After a ceremony was held with offerings, the concert went off without a hitch.

In 1844, the American showman extraordinaire, P.T. Barnum, had traveled to the court of Queen Victoria with his human circus act. Barnum presented to her two special members of his performing troupe, a pair of micro encephalic dwarves from the jungles of Mexico.

The dwarves bowed and greeted her most Britannic majesty, in Spanish and in their native Maya dialect. In his introduction, Barnum claimed that the dwarves were "the last degenerate remains of a caste of high priests found, at great expense, in a lost Maya city." As the acrobatics show in the palace commenced, the serious queen was, indeed, amused. She showed her delight openly for these tiny Mexican visitors. Other nobles and notables at the English court did so, too.

It was only later, in reflection in her personal diaries, that the queen expressed a sense of sadness for these two who she thought were relegated to a most miserable existence. While Barnum was known for his exaggeration and tall tales, there might have been a part of him that actually believed that the two Maya dwarves he was traveling with were part of a small race of magical, feral, humanlike beings who lived in the mountains and forests of Mexico and Central America. He had heard the story of the Aluxe from the tiny Mayan acrobats themselves.

...Aluxe



Photo Credit: Sergio Orozco/SIPSE

The world has known of little people from every continent. There are the Hobbits which are actually rumored to be the original Homo Floresiens. Then there are Pygmies, Memegwaans, Farias, Brownies, Altar, Gnomes, Goblins or Gremlins, Leprechauns, Pixies, Tcho-Tcho, just to mention a few, some familiar and some not. In Mexico, we also see a tradition of powerful, nearly invisible, small-statured, human-like creatures, in two areas.

We see what is called the Aluxe – or plural, Aluxeob – in the Maya heartland, encompassing the Yucatan Peninsula and modern-day Mexican states of Chiapas and Tabasco. In the eastern and southern portions of the former Aztec Empire – notably in the present-day states of Veracruz, Oaxaca and Guerrero – the “wee folk” were called Chanèques. The word Chanèque comes from the Nahuatl word meaning “those who inhabit dangerous places.”

So, we see the magical little people legends confined to the eastern and southern parts of the modern-day nation of Mexico. To this day, people believe in these creatures and the Aluxe/Chanèque phenomenon is being studied by serious Mexican and international researchers.

So, are these stories that are constantly heard all around the globe true? Or, how could these ancient cultures have contact in order to share these kinds of legends? Some theories suggest that Scandinavian pirates landed in America, spreading their beliefs among natives.

The truth is that even in present day, people still take into account these creatures and they worship them, and even fear them, letting them be part of their everyday life.

Some will tell you that they carry a slingshot to aim and fire on disagreeable people or other animals they don't like. Others

say they can shape shift like Odo in Star Trek, Deep Space Nine. They can be killed but, it is difficult, and has to be done concisely. Otherwise, they turn into contemptuous evil pranksters with the ability to kill.

Did they exist? Do they still exist? It's another case of modern history coming into conflict with ancient mythology. Modern archeologists are digging up bones of various small people with some more human-like than others. Facts pop out of the dust and mire.



PT Barnum's Aluxe (?)

One of them is that no one can come up with an explanation for the ragged DNA historical code these small people have that follows local histories all over the world. So, why not? What have you got to lose?

Should you ever meet one, I would highly recommend that you treat it with honor and respect because, if you don't, you should remember that they have the power of the ancient gods and a devious sense of humor which could be threatening to life – yours.

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



by Tommy Clarkson

Duom Palm *Hyphaene thebaica*

Family *Heliconiaceae*

Also known as *Gingerbread Palm or Branching Palm*

(As was My Patty - who passed away May 12th, 2018 - these palms are unique, unlike so many others of their relevant kind and, quite simply, rather rare! What makes these the latter is that, unlike the vast preponderance of other single, erect trunked species, no few of the Duom Palms have trunks that attractively fork (dichotomous branching)! As a result, some authorities consider it the most distinctive of all palm species. Accordingly, I searched for Duom Palm seeds for some time, as I wished to honor she who had been my partner in life, love and in the creation of Ola Brisa Gardens, by displaying some here. Finally, through my pal, Dr. Mark Olson of UNAM, my search was successfully completed. They have sprouted and are now planted. I am - yet again - in his debt!)

Interestingly, there are perhaps ten species (though I've also read that some botanists believe as many as forty) in this genus; but they have yet to be fully identified, studied and - as Alan W. Meerow, in *Betrock's Guide to Landscape Palms* states - "circumscribed from each other." *(Do you think they do that to these baby palms at birth? Groan!)*

Other, more commonly recognized species in this genus include the Hala Palm (*H. coriacea*), Indian Duom Palm (*H. indica*), the Vegetable Ivory Palm (*H. petersiana*) and Elala Palm (*H. compressa*). And, should you wish to produce viable seeds for growing more of these palms, keep in mind that all *Hyphaene* palms are dioecious (male and female flowers are borne on separate plants.)



And the fruit is, indeed, edible!

Historically - as written by David L. Jones in "Palms throughout the World" - "The Duom Palm was revered by the early Egyptians, with large quantities of fruit being recovered from the tombs of the pharaohs and outlines of the trees being commonly depicted at that time. It is even recorded that plants of this palm were planted in gardens as early as 1800 BC." Appropriately, it originated in the coastal areas of northern and eastern Africa, growing prolifically along the Nile.

Other species in this genus grow in mid to southern Africa, the Arabian Peninsula, through Madagascar and on the western coastal area of India. According to "Genera Palmerum, The Evolution and Classification of Palms" - a tome I, generally, find much too scientific (and way too expensive) for we lay gardeners - states, "All species seem to be used by man; thus their distribution has been much influenced by destructive harvesting and accidental or deliberate planting. Elephants and baboons, among other wild animals, are responsible for seed dispersal. Bees have been observed visiting the flowers." *(Well, duh!)*

...Duom Palm



Multi-trunked, indeed.

Most of them are lowland growers, however, *H. compressa* can be found as high as at 4,500 feet (1,371.6 meters) in Kenya and Tanzania. Tolerant of salinity in both the air and soil, all species are drought tolerant, but prefer more adequate watering. That other name for this species, Gingerbread Palm, is purportedly derived as a result of the taste of its fruit! Its Latin epithet comes from "of Thebes" which was an ancient city that thrived along the Nile.

With older plants potentially having many branches, these each end with a crown of stiffly, fan-shaped (costapalmate), gray green to silvery-green leaves covered with a whitish wax. These arise atop sturdy petioles, armed with thick, black teeth along their margins. There is a well-developed hastula (this is that little flap of tissue at the top of the petiole where the leaf proper commences) on the leaf undersides. However, none appear on the top. The leaf sheaths will split with age directly below the petiole.

Dead fronds – to the petiole base – will, ultimately, drop off, displaying a closely ringed trunk. Their mature fruit are oblong to pear-shaped, orange to brown and over three inches (7.62 cm) long. They require open, sunny locales to properly grow.



Look at me, I'm special!

According to Robert Lee Riffle and Paul Craft, in "An Encyclopedia of Cultivated Palms", this "species is sparsely clustering and free branching - even at a relatively young age. It is similar in general appearance to *H. compressa* and *H. dichotoma* but does not grow as tall, although it is almost as massive in old age because of its repeated and dense branching.

Individual trunks never attain more than fifty feet (15.24 meters) of height and are usually thirty feet (9.15 meters) or less. . . The palm is exceptionally picturesque and appealing at all ages."



you can reach Tommy Clarkson at tommy@manzanillosun.com

At the Movies

Rambo: Last Blood

Directed by: Adrian Grunberg

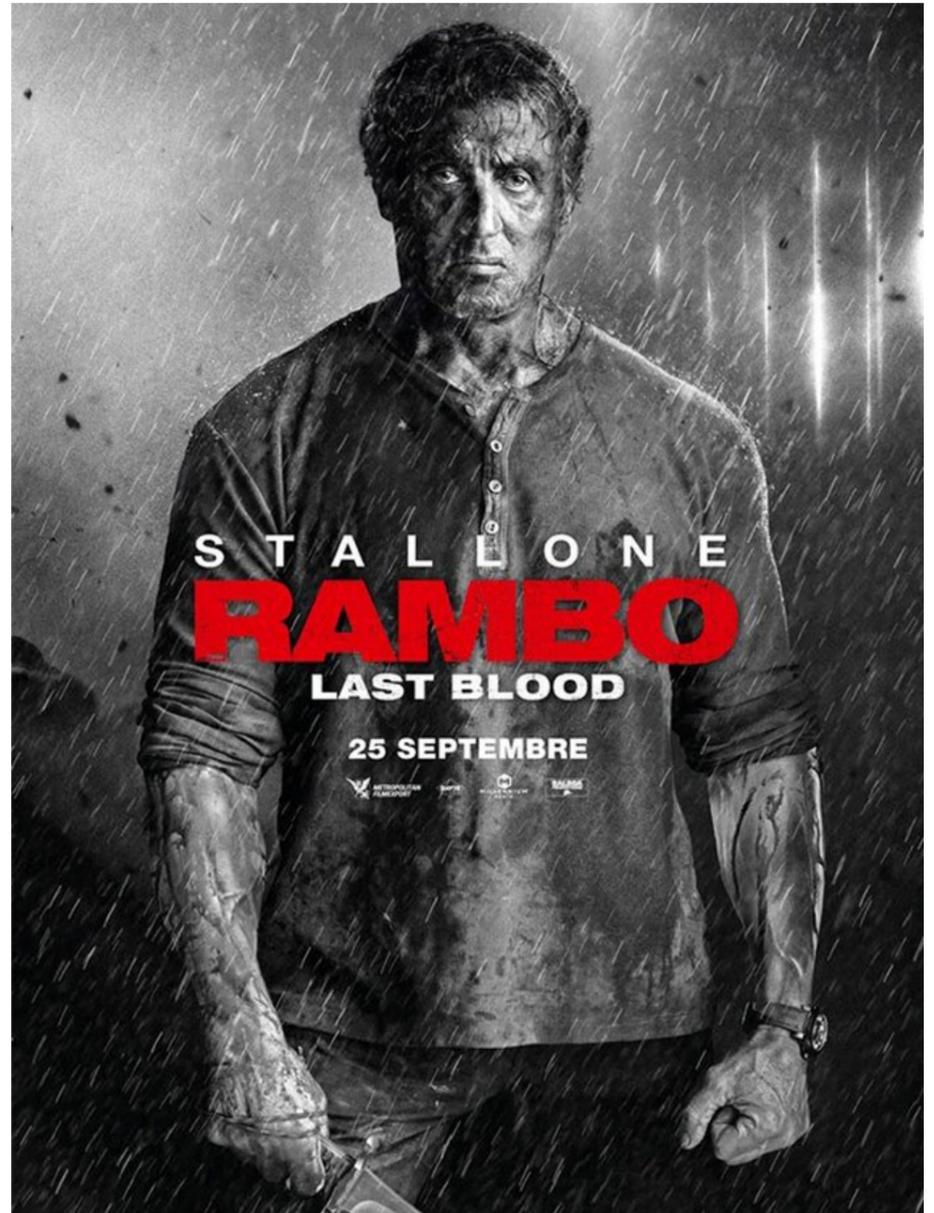
Starring: Sylvester Stallone, Yvette Montreal, Sergio Peris, Adriana Barraza

"Vietnam War Veteran, John Rambo, tries to find some semblance of peace by raising horses on a ranch in Arizona. He's also developed a special familial bond with a woman named Maria and her teenage daughter, Gabriela. But when a vicious Mexican cartel kidnaps her, Rambo crosses the border on a bloody quest to rescue her and punish those responsible."

I suspect this is likely the last of the Rambo series we have seen over the past decades. Sylvester is still a force to reckon with, even at 75.

The movie appears to portray that he has PTSD, an assumption on my part, drawn on the fact that he lives underground in a series of tunnels near the ranch house.

It's a well-done movie and becomes very vicious when the 'payback' commences. So, it's no surprise when the blood starts flowing and bodies begin to stack up. You need to understand the nature of these movies before you go and take it for what it's worth.



I was surprised to see a lot of Bulgarian names in the credits and that the movie was shot in Portugal. Nonetheless, you would think you were in Mexico.

IMDB rates the movie at 6.9/10 based on 11,333 viewers' comments.

you can reach Suzanne A. Marshall at suzanne@manzanillosun.com

advertisement





FUN in February!

***4th annual Bocce Ball Tournament,
Silent Auction and "FUN"draiser to benefit
Friends of Mexican Animal Welfare***

**Thursday
February 20th**

- ◆ ***48 Teams Competing***
- ◆ ***Super Silent Auction & Raffles***
- ◆ ***Music and Dancing***
- ◆ ***All Day Drink Specials***
- ◆ ***Fun for Everyone on the beach
at Oasis Ocean Club!***



For more info, contact Fred Taylor, fltaylor88@yahoo.com

Green Pozole with Chicken

Ingredients

- ✓ 1 can of hominy 108 oz (3.06 Kg)
- ✓ 1 whole chicken
- ✓ 2 garlic heads +4 garlic cloves, divided
- ✓ 2 Tbsp salt
- ✓ 2 pounds tomatillos 2 1/2 medium white onions, divided
- ✓ 1-3 Serrano peppers (stems removed)
- ✓ 2 bunches of cilantro
- ✓ 1/3 cup of pepitas (optional)
- ✓ Up to 2 cups of water
- ✓ 1 iceberg lettuce head
- ✓ 1 bunch radishes
- ✓ 2 avocados
- ✓ 8-10 limes
- ✓ Dry Mexican oregano leaves
- ✓ 1-2 pack tostadas

Utensils

- ✓ Colander
- ✓ Big pot or tamalera
- ✓ Blender

Directions

Open the can of hominy and rinse well in a colander until the water is clear. Place the hominy in your largest pot, considering the hominy and the whole chicken are going to need to fit. If you don't have a large enough pot, split everything in half and place into two pots.

Clean and cut the chicken into 4 pieces and place it all in the pot with the hominy. Take the two garlic heads whole, rinse them and throw them in the pot, too. Lastly, put water in the pot until it covers everything so far (approx. 20-24 cups). Bring it to boil and then lower the temperature to medium and let it simmer for 45-55 minutes or until the chicken is cooked.

Take the chicken out of the soup and let it cool. In the meantime, prepare the salsa: You may need to do this part in batches, unless you have an industrial blender. In a blender, mix well the 4 cloves of peeled garlic, half an onion, two pounds of tomatillos (peeled and wash), serrano chiles (to taste, one for flavor, two for heat), cilantro, salt and pepitas. Add up to two cups of water in order to blend smoothly.

Add the salsa to the soup pot with the hominy and let it simmer for 15-20 minutes on low heat until the salsa changes in color from bright green to olive green. Taste for salt. The soup is ready to serve.

While the broth is simmering with the salsa, shred the cooked chicken by hand. At this point, you have two options, either add the shredded chicken straight to the pot or keep the chicken separate and add a little bit to each bowl as you serve it to make sure everyone who wants some gets some.



To Serve

- ⇒ Wash the lettuce and finely chop
- ⇒ Wash and finely slice the radishes and chop the remaining onions.
- ⇒ Slice the avocados and cut the limes into halves
- ⇒ Serve the soup in a traditional ceramic pozole dish, or a bowl, adding some shredded chicken, lettuce, radishes, chopped onion, avocado, a pinch of dry oregano, and lime juice.

Accompany with tostadas.

¡Buen provecho!

Source (article and images): MamaLatinaTips.com

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)

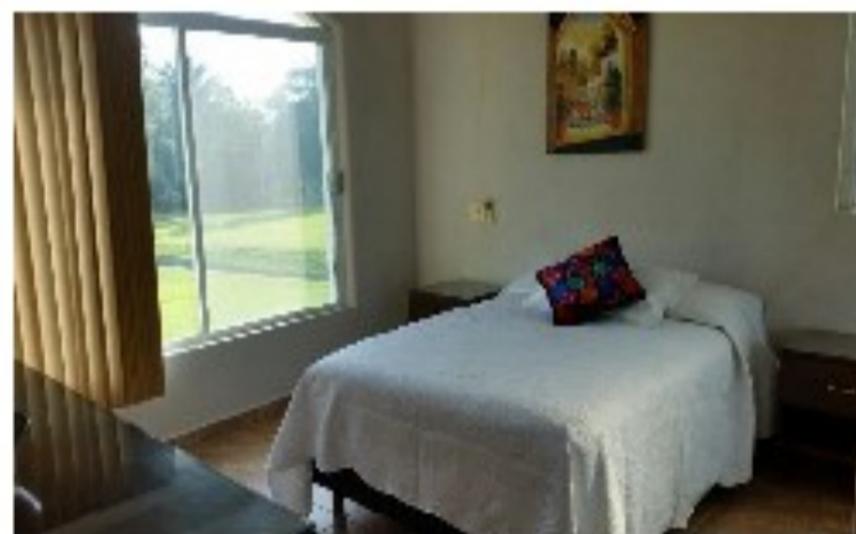
Ask about our rates for other lengths of stay.

Contact Yamil Achcar

yamil.achcar@gmail.com

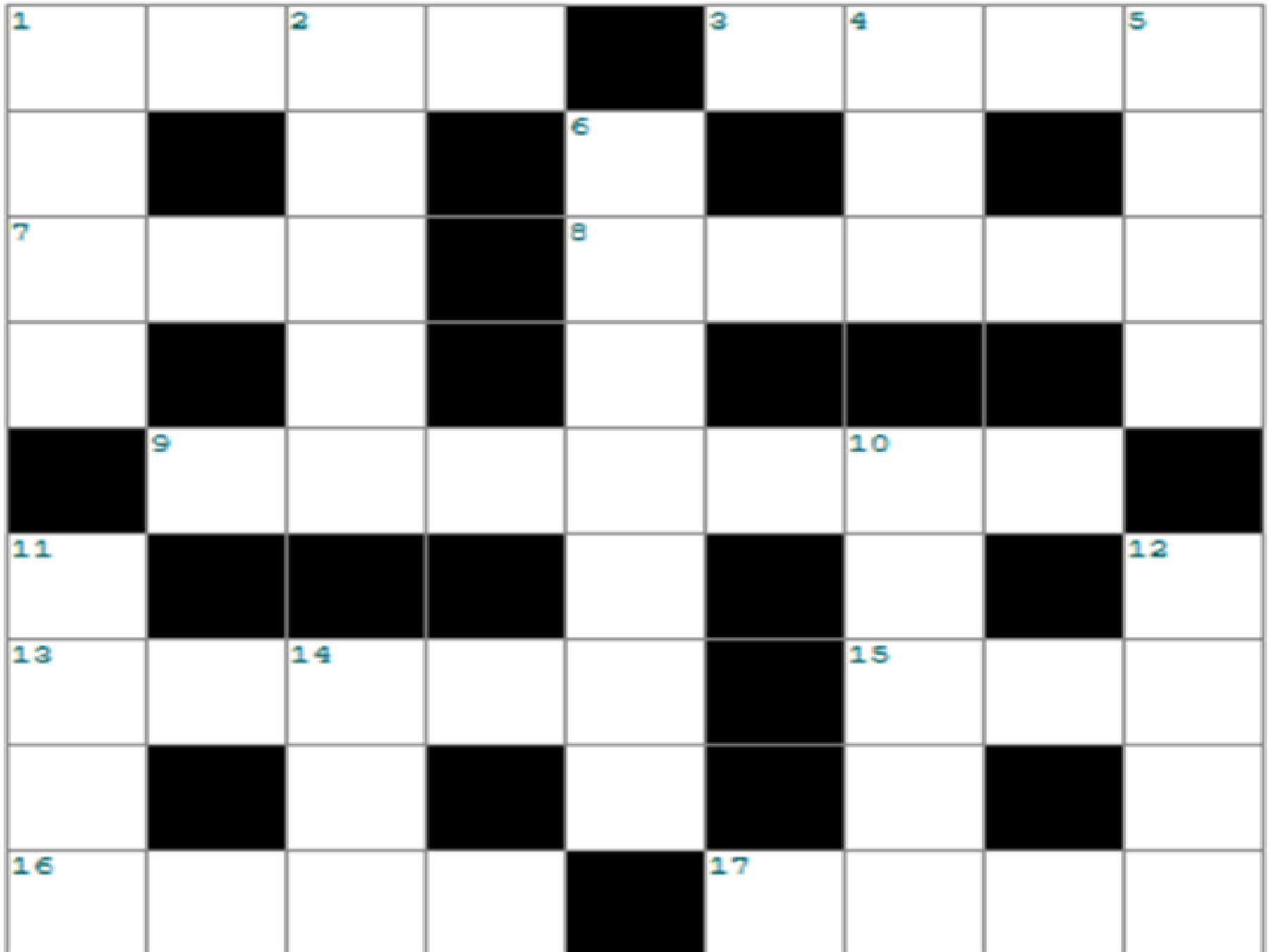
Phone or Whatsapp (+521) 314 102 4355, (+521) 314 106 0392

Landline (+52) 314 138 2725



Crossword

solution posted in next month's edition



Across

- 1 (she) doubted
- 3 which, what, of those mentioned
- 7 two
- 8 (I) brought
- 9 (they) will wet
- 13 (I) cried
- 15 anger
- 16 love
- 17 (I) ate

Down

- 1 finger
- 2 desire, something wished for; wish
- 4 (feminine of) a
- 5 to read
- 6 across (1,6)
- 10 attic
- 11 (I) was smelling
- 12 (I) exited
- 14 bear

Last month's crossword solution:



lexisrex.com

Mexican Cession of the XIX Century

from the Path to Citizenship series

The Mexican Cession is the region in the modern-day southwestern United States that Mexico ceded to the US in the Treaty of Guadalupe Hidalgo in 1848 after the Mexican-American War. This region had not been part of the areas east of the Rio Grande which had been claimed by the Republic of Texas, though the Texas annexation resolution two years earlier had not specified the southern and western boundary of the new state of Texas.



Mexico's ceded territory

The Mexican Cession (529,000 sq. miles; 1 370 104 km²) was the third-largest acquisition of territory in US history. The largest was the Louisiana Purchase, with some 827,000 sq. miles (2 141 920 km²; including land from fifteen present U.S. states and two Canadian provinces), followed by the acquisition of Alaska (about 586,000 sq. miles; 1 517 700 km²).

Most of the area had been the Mexican territory of Alta California, while a southeastern strip on the Rio Grande had been part of Santa Fe de Nuevo México, most of whose area and population were east of the Rio Grande on land that had been claimed by the Republic of Texas since 1835, but never controlled or even approached aside from the Texan Santa Fe Expedition.

Mexico controlled the territory later known as the Mexican Cession, with considerable local autonomy punctuated by several revolts and few troops sent from central Mexico, in the period from 1821-22 after independence from Spain up through 1846 when U.S. military forces seized control of California and New Mexico on the outbreak of the Mexican-American War.

The northern boundary of the 42nd parallel north was set by the Adams-Onís Treaty signed by the United States and Spain in 1821 and ratified by Mexico in 1831 in the Treaty of Limits (Mexico-United States).

The eastern boundary of the Mexican Cession was the Texas claim at the Rio Grande and extending north from the headwaters of the Rio Grande, not corresponding to Mexican territorial boundaries.

The southern boundary was set by the Treaty of Guadalupe Hidalgo, which followed the Mexican boundaries between Alta California (to the north) and Baja California and Sonora (to the south).

The United States paid Mexico \$15 million for the land which became known as the Mexican Cession.

Source (images and article): Wikimedia