



Bocce on the Beach Tournament 2020
photo by John Chalmers



Good Deeds
Around Manzanillo
History and Mythology
Nature's Wonders
RV Travel
Technology
Findings in Nature
Food and Drink
Learn Spanish
Path to Citizenship

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- 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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Bocce on the Beach

Bigger and better than ever!

Story and photos by John Chalmers

The fourth annual Bocce on the Beach tournament, held on February 20, 2020, showed again the growing popularity of the game in the Manzanillo area. Staged on the beach in front of the Oasis Ocean Club Restaurant in the Santiago district, it was a fine day for players, as well as supporters, who enjoyed food and drink, both in the restaurant and under the big *sombrillas* on the beach. Starting with 40 teams of two players four years ago, this year's proposed limit of 56 teams was extended to 64. The competition is the sole fundraiser each year for the Friends of Mexican Animal Welfare ([FOMAW](#)).

Besides 128 players present for the tournament, a large crowd of friends and spectators kept the serving staff of the restaurant on the run from 9:00 a.m. when the first ball was tossed, until awards were given out after 4:00 p.m.

Over \$25,000 USD was raised for the operations of FOMAW, which funds two major projects. [Alianza Animal](#) is a low-cost sterilization clinic, and [Animal Angels](#), founded in 2015 by Fred and Laurie Taylor, is an outreach project rescuing dogs and cats from the street. Revenue from the tournament was derived from the 600 pesos entry fee per team, a silent auction, a 50/50 raffle, tickets to draw for a well-stocked booze basket, and donations from sponsors. A 100-peso donation gave folks a bidding number for the silent auction and entitled them to order 2-for-1 drinks all day.

In addition to offering spay and neuter services, Alianza provides treatment by veterinarians of Transmissible Venereal Tumors, a sexually transmitted cancer in dogs. The Animal Angels

program offers sterilization of street animals for owners who could not afford the service, as well as financial support for animals in need of medical care and treatment.

Volunteers for FOMAW marked out the 10 bocce courts on the sand, set up the silent auction, sold tickets and ensured that all games started on time. T-shirts and tank tops designed for the occasion were worn by many of the teams and again a Goofy Hat Contest inspired originality in headgear.

Prizes were offered for the top four teams. First prize of a five-course dinner for six, with drinks, was donated by the Oasis Beach Club. It went to brothers Bruce and Bob Stevens of team *We The North*, who were second place winners in 2019 and previously earned first place in 2018. Tournament organizer, Fred Taylor, with partner Darcy Myer, in the *deBOCCEery* team, came in second, receiving a 1,500 peso gift certificate for dinner at Pacifica del Mar restaurant.

...Bocce on the Beach 2020



Ten courts of 60' x 12' were marked out in the sand. The white pallino, also called a jack, and about the size of golf ball, is tossed into the court as a target for the bocce balls.



Chris Lundgren lofts her ball from the red line of the court, which gives women players a ten-foot advantage. A Bocce Boss judge watches.

Gift certificates from Wings Army went to the third-place team, the *LaBelles*, Jacques and Denise LaBelle. Shelley Reid and Kim Nelson, playing as team *We're Something Else*, were awarded gift certificates from Monkey's Chicken for a fourth-place finish.

Fred's wife, Laurie Taylor, headed up the silent auction, and states that, "This year the auction was bigger and better than ever, with over 85 items up for bidding. All items were donated by local businesses and individuals, with their generosity raising almost \$9,000 USD."

Auction items included stays at luxury resorts, dinners to enjoy at popular Manzanillo restaurants, personal services, wine and liquor hampers, unique Mexican handicraft items and valuable art. All items for auction were donated. To obtain cash donations from sponsors, Marge Tyler served as sponsorship coordinator.

Announcer Randy Dean was on the microphone all day, doing his usual fine job of announcements and playing music that appealed to the crowd. When Gill Gould received 11,700 pesos as winner of the 50/50 raffle, she immediately gave back 10,000 pesos to FOMAW.

Benny McCormick went home with the well-stocked booze basket as the lucky winner of that raffle.

Overall, the bocce tournament was again another total success and funds raised ensure continued operation of worthwhile efforts in the Manzanillo area and beyond. "In addition to the sterilization and outreach programs of FOMAW and Alianza Animal," says Fred Taylor, "our work has provided training to over 60 Mexican veterinarians involved in government spay/neuter programs from 10 different states and to veterinarians from six different Latin American countries."

The [Manzanillo Sun](http://ManzanilloSun.com) is pleased to support the efforts of the entire bocce tournament team and the good work of Friends of Mexican Animal Welfare.

To learn more about FOMAW and its programs for sterilization of dogs and cats, street outreach to provide care for strays and pets, and veterinary surgical courses, visit its web site at www.fomaw.org.

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

... more pics follow

...Bocce on the Beach 2020



Sharon Harmer shows her form in tossing her red ball at the target. Each player in every two-person team has two balls to throw.



Close competition in the games was seen by players in scrutinizing position of the balls and planning their next moves to score points.



Rich Taylor, far right, and partner Chava Martínez Ochoa, at left, of team *A Poco*, came first in 2019. Mona and Brian Matheson of team, *Dancing Duo*, at centre, were opponents in this game.



Ultimate winners of first place in the tournament were brothers Bruce, left, and Bob Stevens, among the Canadians playing the game.



Among the many volunteers with FOMAW and Animal Angels were these young women who helped with the event, including sales of tickets for the booze basket.



Marge Tyler sets up a display in one of the several tables of the silent auction, which drew a good response from bidders all afternoon.

...Bocce on the Beach 2020



Cat women Suzanne Marshall, left, and Patty Talasy of team *Bocce Gattitas* showed plenty of originality in their hats, which paid off as winners of the Goofy Hat Contest, receiving a gift bag and bottle of wine as a prize.



Duane Unkrur and Kathy Jasper in the *Parrot Heads* team could not be missed in their colorful parrot hats and parrot shirts.



Laurie Taylor served as coordinator of the silent auction while husband Fred again served as the organizer of the tournament.



Competitors Joe Ball, left, & Bill Dea of the *Dos Cojones* team were in the spirit of the game, but even with good cojones they were eliminated in the first round.



Dick O'Leary tosses a ball while *Sea Sluggers* teammate Dennis Fair looks on. These good sports have a perfect record of losing in the first round for four straight years!



Volunteer Wendy Rominger sets up a table of items for the silent auction, which ran during the afternoon while bocce games were being played.

...Bocce on the Beach 2020



There is no dress standard, so competitors can wear what they want, playing the game in T-shirts, tank tops, funny hats, bikinis or anything else!



Close competition often required measurement from the pollina to the bocce balls before points could be given and game winners determined.



Randy Dean was on duty all day, putting his years of experience as a broadcaster to work in making announcements and playing the tunes.



Writer/photographer John Chalmers spent the day with his cameras shooting photos for the *Manzanillo Sun*.



Cat's Meow team Sandra Norman, left, and Cathy Katzenburger wore appropriate makeup to go with their headwear and team name.



Shelley Reid, left, and Kim Nelson of the *We're Something Else* team provided good competition and were rewarded with a fourth-place finish.

...Bocce on the Beach 2020



Volunteer crew members from Animal Angels raked each court level after a game was played to ensure that all teams started under equal conditions.



Showing her fine form and follow-through is Maureen Fisk, who with husband, Larry, signed up as the *Tequila Mockingbirds* team.



Chava Martínez Ochoa shows the skill that helped him win last year with teammate Rich Taylor, but this year the 2019 champs were out of the prizes.



Kim Nelson tosses a yellow ball late in the tournament as competition heats up. The Pacific Ocean in Santiago Bay and the Julupán peninsula provide a backdrop.



A vendor working the beach to sell inflatables and beach toys took a break from his work to watch the games.



These vendors, who offered sunglasses, bracelets, henna tattoos and hats for sale, paused in the shade of a *sombrilla* to watch the games.

...Bocce on the Beach 2020



Bob Stevens lofts a ball high in the air as he and his brother, Bruce, move ever closer to the final game for first place.



Although the tournament was established for competitors playing the game of bocce, it has also become a spectator sport on the sand.



Denise LaBelle who, with husband, Jacques, formed *The LaBelles* team, shows the fine form that helped them with third place in the tournament.



Nancy Bogue and Bill Turner of the *Snogging Seniors* in blue, take a close look to see which team earned points in this game against Susan Giles, left, and Wendy Robbins of the *Chicas de Bocce*, in white tank tops.



Benny McCormick was happy with his lucky ticket for a raffle that awarded him the big booze basket.



Stan Burnett, with microphone, the president of Friends of Mexican Animal Welfare, introduces volunteers from Animal Angels who helped all day with the tournament.

...Bocce on the Beach 2020



Bocce balls were flying through the air all day at the beach of Santiago Bay which made a perfect setting for the fourth annual tournament.



Left to right, second place winners, Fred Taylor and Darcy Myer, in white, were runners up to tournament winners, Canadians Bruce and Bob Stevens. Bruce appears on the cover of this issue of the *Manzanillo Sun*.



Both in the Oasis Ocean Club restaurant and under the *sombrillas*, a large number of spectators enjoyed food and refreshments during the tournament. Once again it was a great success, providing needed funds for a worthy cause and serving as another fine social event under the Mexican sun on a beautiful beach.

¡Gracias!



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Vigilemos Manzanillo, AC

by Terry Sovil

What? VIMAC is short for Vigilemos Manzanillo. This is a group in Manzanillo established to help keep the place free of garbage and protect our natural resources. The meaning of the word VIGILEMOS is "let's watch over". An overview below will help.

VIMAC Mission

Generate positive changes in regulation, policies, laws, decision-making processes in practices related to environmental issues and wildlife protection, promoting the full application of citizen participation rights, with access to information and transparency of public and private entities.

About VIMAC

It is a civil association, oriented around the surveillance, protection and conservation of flora, fauna and ecosystems, with an inclusive position that promotes citizen participation in the development of the city.

Impressum VIMAC

Created by a group of businessmen, academics and social activists who seek to influence and drive changes in behavior of society-at-large, with the aim of unifying efforts and achieving greater impact on actions that allow Manzanillo's progress. [Impressum is a statement of ownership and authorship of content that is required to be put on websites, newspapers, books, and magazines]



There isn't a person reading this article that isn't familiar with garbage. We find it everywhere. And, like in many places, it is an ongoing effort to keep it clean and picked up. I remember back in the 1950s when the United States corporations decided to launch a program called "KAB" (Keep America Beautiful).



Schools were prominent in getting children informed to stop their parents and elders from littering. Up until the 1950s, packaging was organic, so littering was a minor problem.

But, huge corporations rallied to fight against bad habits with individuals rather than having business own up to their creation of a horrible problem, which is plastic. Individual states started passing litter laws with fines, etc. while corporations used plastic for everything. There are also bottle tops, cigarette butts, bottles, aluminum cans and styrofoam plates and cups. Remember, there is no "away" when you toss something. It goes some place.

One of our big grocers here in Manzanillo no longer gives out plastic bags to carry your purchase away. It is a good start but look at the shelves and what you are buying. Packed in plastic. Plastic everywhere. Cruise ships dump their garbage and the plastic floats away. It flows to the ocean via rivers. People toss their plastic everywhere. Plastic bags are the #1 predator in the ocean, but it doesn't stop there.

- They kill over 100,000 marine animals each year, mainly sea turtles.
- Altogether 267 species of marine animals are affected.
- Thousands of birds swallow plastic or cigarette butts and die.
- 400 years to biodegrade! First used in 1957, consider those plastic bags have still NOT fully biodegraded!
- The chemicals used to make plastic bags enter the soil and our drinking water.
- Every man, woman and child on our planet uses more than 100 bags a year. That means we use over 3 trillion (3,000,000,000,000!) every year. Only 1% are recycled.

...Vigilemos Manzanillo, AC

Not only does Vigilemos Manzanillo clean up but they also attend public meetings by the various government groups to offer opinions. Since they make NO political contributions, no one can accuse them of trying to buy politicians. They can help get the media to hold the government to their promises. They help educate the young with puppet shows! They get out and clean and have posted some nice fish-shaped holders for plastic trash around beach areas. They express love of the planet.



The photo says:

You do see the difference ... they don't

Do not litter the sea or the street

the sea turtles get rid of jellyfish, they get confused with plastic bags and they drowned

Vigilemos Manzanillo does presentations. On "World Wetlands Day 2020", they have chosen wetlands and the biodiversity they support. They want to draw attention to the importance of these ecosystems in supporting biodiversity. Wetlands are rich habitats. Forty percent of plant and animal species live and reproduce in wet areas. Over 100,000 species of freshwater fish have been recorded around the planet. Thirty percent of known fish species are from wetlands and every year 200 new species of freshwater fish are discovered.



Environmental education is an answer to the environmental crisis. This is what Vigilemos Manzanillo does!

There is a legend of a huge fire in the woods. All animals were fleeing. A jaguar saw a hummingbird fly over his head TOWARDS the fire. Then he saw the hummingbird fly out and then back into the fire. The jaguar finally asked the hummingbird what he was doing. The hummingbird said "I go to the lake and drink water and then put it on the fire. The jaguar laughed and said that won't work. The hummingbird replied by saying "I know but this forest is my home. It feeds me, gives me shelter and I help by pollinating flowers. I am a part of the forest. I have to do my part." The forest spirits heard the hummingbird and they sent a heavy rainstorm that put the fire out. Indian grandmothers told this story to their grandchildren concluding "Do you want to attract miracles into your life? Do your part!"



The Vigilemos Manzanillo group can always use volunteers. Contact at vigilemosmanzanillo.ac@gmail.com on [Facebook](#) .



you can reach Terry Sovil at terry@manzanillosun.com

... more pics follow

...Vigilemos Manzanillo, AC



Campaña de Concientización

POR UN

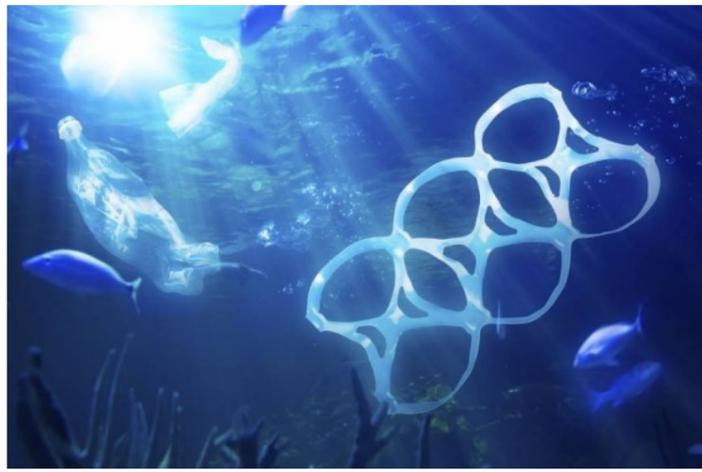
VIMAC
MANZANILLO LIMPIO

YO NO TIRO BASURA

VIERNES 19 DE ABRIL, 4PM
INICIAMOS FRENTE AL HOTEL PLAYA DE ORO



...Vigilemos Manzanillo, AC



...Vigilemos Manzanillo, AC



22 DE ABRIL



DÍA DE LA TIERRA



1 HORA 1 ACCIÓN POR LA TIERRA

Vigilemos Manzanillo A.C.

CONVOCA A:

- ORGANIZACIONES DE LA SOCIEDAD CIVIL.
- COLECTIVOS AMBIENTALES.
- INSTITUCIONES EDUCATIVAS.
- GRUPOS JUVENILES.
- DEPORTISTAS.
- EMPRESAS.
- FAMILIAS DE MANZANILLO

A SUMARSE A LA INICIATIVA 1 HORA POR LA TIERRA QUE TIENE COMO OBJETIVO DEDICALE 1 HORA DE TU DÍA A UNA DE LAS SIGUIENTES ACCIONES:

ACCIONES

- PLANTA UN ARBOL
- RIEGA UN JARDIN
- SIEMBRA UN FLOR
- REALIZA LIMPIEZA DE:
 - UNA PLAYA
 - UN JARDIN
 - UN SENDERO
 - TU CALLE Y BANQUETA

ORGANIZATE Y REALIZA UNA DE LAS ACCIONES.

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A Bit of Mesoamerican Historical Jive

by Kirby Vickery

When you hear the word "Aztec", what comes to mind are some painted warriors all decked out in their feathered fighting garb, carrying lances and clubs, while climbing and fighting others dressed like them on the sides of large and very ornate pyramids. Or a whole bunch of warriors mixed with other folks watching from the side of one of those pyramids as one of them, dressed in some really ornate feathered headdresses, removes the heart from one victim after another. We have painted these people as being very vicious and, in a society where their priests ruled everything while seeking human sacrifices to satisfy their thirst for power and conquest. The Aztecs were the last of the massive southern-moving races to move into and settle in Mexico to do this. But theirs was a different migratory pattern.

Please, let me explain: The first group of people to arrive and form what could be called a civilization were the Olmec. I am speaking of the peoples who settled in Mexico and Central America. Earlier crossings by peoples settled along the East Coast of North America and Greenland down all the way into the Caribbean, up through Florida, into and across both America and Canada. They became the Sioux, Seminole and other tribes/nations of American Indian.

Our Olmec friends were the makers of all those large carved heads everyone keeps finding. But there's not a whole bunch we know about them because they didn't leave all that much behind. At least not enough to piece together their language, a lot of the customs, or where they came from. As a matter of fact, there is a group of folks in Africa who claim that the Olmecs were from there, primarily due to the facial features of those heads. (If you're interested, you can find some really good examples in the state of Veracruz, Mexico, in the city of Xalapa at MAX (Museo de Antropología de Xalapa.)

We have information from modern archeology to piece together enough for a couple of classes in undergrad Mesoamerican studies, but not anything near what has been gathered on the rest of the migrations across the Beringia land bridge. Today, LIDAR (Light Detection and Ranging) is the main tool used in discovering all sorts of Olmec archeological sites in the Mexican and Central American jungles.

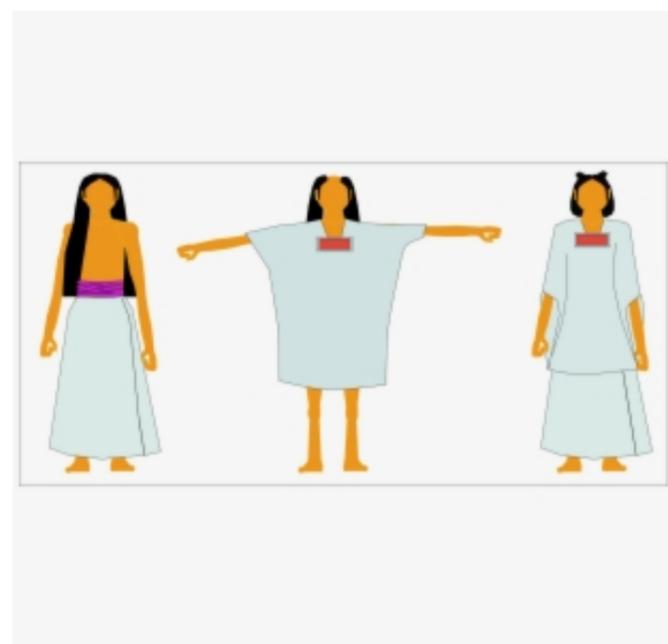
The next large Mesoamerican society to cross that land bridge and settle were the Mayans. They were followed by the Toltec,

all during a surfacing of all sorts of minor civilizations or tribes, in this case in the area of Manzanillo.

I like to think that because of the volcano, and jungle-covered mountains, that the area of Manzanillo had little or nothing to do with the westward migration or settlement of the Mesoamerican societies and the Spanish later, during the 1500s. I like to believe that it was initially settled by some hunter-gatherers as evidence by their leaving behind small piles of broken shells along the paths they took along the coast. Then it stayed slightly populated, living peacefully along the coast while taking advantage of their isolation.

As it turns out, Manzanillo was an integral part of the second largest Mesoamerican societies in Mexico's history. It was originally called "Tlacotla," meaning "the place of the conch shells," and was occupied by the Tarascan people to the time of the Spanish conquest. Earlier, the area was populated by the Otomi, Nahuatl, Tolteca, Chichimeca and Tarasca cultures, as far back a 2000BCE, with ships calling to trade along this coast all the way from China.

The "native" or Tarascan people capitulated to the Spanish, in 1522, after hearing what became of the Aztec empire as Cortez' hands. They didn't want to become the sacrifices to the Aztec gods and would rather pay a continuing tribute.



Aztec home dress

...A Bit of Mesoamerican Historical Jive



Mayan clothing

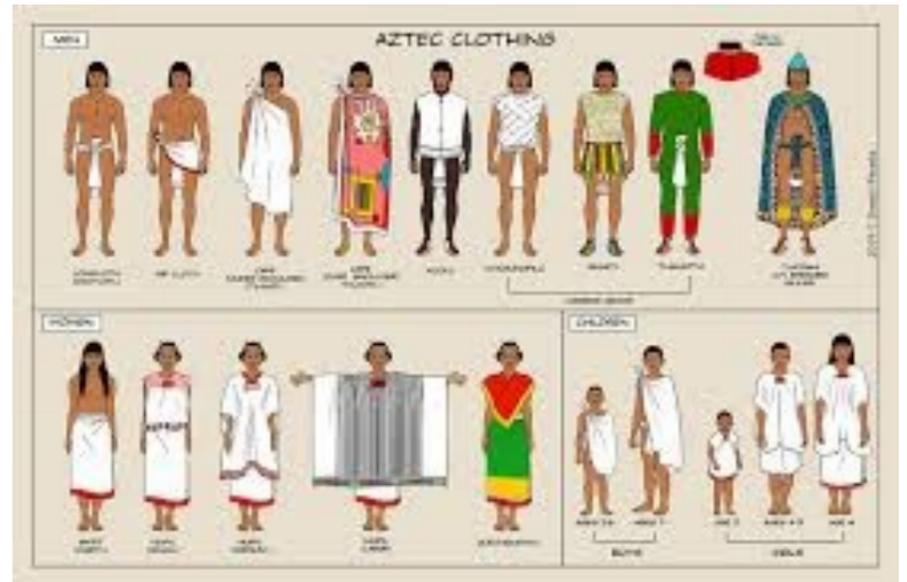
While the settlement of the Manzanillo area was slow and prosperous, the advent of the warlike Aztec was quick and fatal. Those tribes and peoples that fought the Aztecs were decimated and caused to be infused into the rapidly growing Aztec Empire. Those that didn't were also included and had to pay tribute to this fiery empire.

So, the fight that was avoided from being fought against the Aztec absorption later paved the way for Spanish accumulation and subjugation. Although the surrender to the Aztecs undoubtedly saved a lot of lives, not to mention the traditions of the local people, the end result was that they became used as a labor force to build the mighty Spanish Pacific fleet.



Toltec lady with a little more design on the dress

Although the blood lust for sacrifice ran deep within the Aztec people, they still treated their conquests (other than warriors) with the respect of the era. For example: they only demanded shipments of vanilla from the Totonaco Tribes (who had discovered the stuff) instead of lining them up for heart removal. The same thing happened with the folks that found and produced cocoa.



Aztec clothing for what it's worth

If you get interested in the origins of the cultivated cocoa plant, you're in for a really bumpy ride as far as the internet goes. Some sites carry the cultivation of cocoa by the Olmecs. But they also tell you that this was done in South America thousands of years after the Olmec ceased to exist in the area that the Olmec people never heard of. Others point to the Maya and/or the Inca.

I tend to agree with the Central rather than a South American discovery and early cultivation. I even found a site which gives the Toltec civilization credit for the early cultivation and subsequent fermentation of the cocoa bean. Loaded with caffeine, this stuff would pump anyone up for battle or the excitement of the sacrifice.

All you have to do is to look at what was exported back into Europe from both areas. There was the tomato. Vanilla, of course was exported because nothing compares to it. The biggies were the potato (later from South America – the Inca), Tequila (also later), the pepper plant, although there were already variants out there, vanilla, chocolate or cocoa, (for Europe's finest), and maize – later to become corn.

This is all fun and games in history which you can pick from for accuracy or hearsay. And I will leave it at that.

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by Tommy Clarkson

Blushing Spiral Ginger *Costus talbotii*

Family *Zingiberaceae*

Also known as None known

Few are the folks who don't like the assorted flowers of Ginger! In Volume I of "The Civilized Jungle", I wrote about the Shell Ginger (*Alpinia zerumbet*). In Volume II, it was the Red Ginger (*Alpinia puepirata*), Torch Ginger (*Etilingera elatior*) and White Ginger (*Hedychium coronarium*).

With enthusiastic comments regarding our Scarlet Spiral Flag (*Costus woodsonii*), it seemed obvious I should also write about one of its kin, the Blushing Spiral Ginger. This species is also in the *Costus* genus, comprised of around forty-two genera of evergreen, perennial herbs, from tropical America and the West Indies. But remember, when selecting any Ginger species for your garden, be aware that, generally speaking, direct sunlight will burn their leaves.

As many know, there are other edible members in the *Zingiberaceae* family, such as cardamom, turmeric and galangal. But, before beginning to indiscriminately chow down on your plants, please take note that not all species of Ginger are of the eating sort. (*Remember what your parents told you when you were little, "Don't put everything in your mouth!"*)

However, several that do have culinary application – from what I've read, but few upon which I've actually munched, include - : Mioga Ginger (*Zingiber mioga*), which has edible shoots and roots; Butterfly Ginger (*Hedychium coronarium*), that sports



Aha! Might the spiraling stem have something to do with its name?

beautiful, edible flowers; and Zedoary (*Curcuma zedoaria*), of which almost every part is used as a spice; Cardamom Ginger (*Alpinia calcarata*), with an earthy flavor that is sometimes used like bay or cumin; Shell Ginger (*Alpinia zerumbet*), with its leaves that make a nice tasting tea; Torch Ginger (*Etilingera elatior*), with its unopened flower buds being quite flavorful; Red Button Ginger (*Costus woodsonii*), with edible yellow flowers that emerge from the red cones; as well as, of course, Common Ginger (*Zingiber officinale*) of which all of its parts may be eaten. But, with its coarse textured leaves, they're not good in salads – however, they're quite delightful when used to season dishes or for making tea.

I'll stop there but, suffice it to say, while there are numerous others, in all cases, I encourage that you do your own research before bringing them to your dining table!

But, as sometimes happens, I seem to have sorta' gotten a bit off track. "What of our subject plant, the Blushing Spiral Ginger (*Costus talbotii*)" you ask, "can it be consumed?" Well, in all candor, so little has been written about it, I simply don't know, and I am not prepared to be the Ginger chomping, guinea pig in determining its edibility!

According to the folks at Kew Gardens in London, this Southeast Nigerian native is an "Herb with (a) wiry stem covered with long cylindrical ligules" (perhaps best described simply as a straplike structure.) It is similarly described by the African Plant Database, adding only that it is "epiphytic" (*though ours is firm-*

...Blushing Spiral Ginger



The flora of the Blushing Spiral Ginger are white with a pink blush and yellow markings on the labellum

ly rooted in terra firma) and has "ramose wiry stem[s]." Very "botanical" those comments! Conversely, those going on a "Tommy Tour" of our Ola Brisa Gardens – that are lucky enough to see its strikingly attractive, short-lived bloom, are inclined to wax a bit more poetic!

The professionals in that second source add, "It can bloom either basally from the rhizome or laterally from the leaf axil. The stems, foliage and habit are very similar to *Costus lateriflorus*, but the flowers are quite different in color and shape - white with a pink blush and yellow markings on the labellum and not so tubular at the base as *Costus lateriflorus*." Kirsten Albrecht Llamas states in "Tropical Flowering Plants," that this is a "rare *Costus*. Suitable for containers. Tender. Different from *C. speciosus* by smaller size and flower, not funnel shaped." She adds that, while liking "regular moisture", it also seeks "bright filtered sun." (I agree. Ours does!)



The flowers are short lived, so enjoy them while you are able!

Should you wish to grow one, I would suggest that it be grown in warm, humid conditions - year-round preferably - in very loose, fertile, well-draining soil, with light fertilization every couple of months or so.

While they can be propagated by leaf cuttings, the easiest way is to divide and plant pieces of the rhizome that are actively growing or which have just emerged from the soil.

The University of Florida Extension Service affirms this, adding that it is not "tolerant of cool temperatures . . . and requires loose, open, organic soil.

If planted too deep, it is prone to rot and should be raised slightly above grade on poorly draining soil."

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

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you can reach Tommy Clarkson at tommy@manzanillosun.com

Playa El Tecolote

by Dan and Lisa Goy



Tecolote Beach

Playa El Tecolote - It's all about the wind!

One of our favourite destinations on Baja is **Playa El Tecolote**, a 30-minute drive from the capital of Baja California Sur, La Paz. Playa El Tecolote, (owl beach) is located at the tip of the short peninsula, which juts into the Sea of Cortez and has been described as one of the most beautiful beaches on the peninsula. Swimming and kayaking are always popular here and because El Tecolote is open to the stiff breezes of the Canal de San Lorenzo, the camping is largely insect-free. When the wind is down, this beach is a paradise for dry camping (boon docking). This is a public beach and there is no charge for your stay, whether one night or 4 months. Many RVers make this beach their winter home for the entire season. The days are warm, the nights cool and simply perfect for camping.

The knock is the wind, often howling from the north directly towards the beach, which happens frequently. The wind can be so strong your RV can rock for hours on end. Hence many of those who settle in for a long time stay set up behind a sand dune and have their patio facing south. Every visit with our tour groups are 2 to 3 days long and, depending on the wind, the experience can be wonderful or not so good. We have folks frolic in the water, kayak, paddleboard, fish, snorkel at the reef just off shore and take tours to swim with Sea Lions with calm seas. Hiking and a visit to Playa Balandra is more common when the wind is up.

El Tecolote includes two palapa restaurants, El Tecolote and Palapa Azul that sell seafood (freshly grilled snapper) and cold beverages, rent beach chairs and umbrellas, fishing gear and kayaks. Free municipal palapas, barbecue grills, and trash barrels dot the beach north and south of the restaurants. These eateries are usually open throughout the week, though they sometimes close on wintery days. They do tend to be a bit expensive, which is puzzling given that locals are mostly the clientele. The breeze does keep the insects down and the beach can be noisy over the weekend, largely with families in warmer months.

Isla Espiritu Santo is an island in the Gulf of California 6 km (4 mi) away and clearly visible in the distance from Tecolote. It is connected to **Isla Partida** by a narrow isthmus. Espiritu Santo has a land area of 80.763 km² (31.183 sq mi), the 12th-largest island in Mexico. Isla Partida's land area is 15.495 km² (5.983 sq mi). Ensenada Grande beach, on Isla Partida, was voted the most beautiful beach in Mexico by The Travel Magazine and one of the top 12 beaches in the world. The area is protected under UNESCO as a biosphere, and its importance as an eco-tourism destination is the main factor. The islands are both uninhabited and you can hire a panga to cross the channel. Tours are available right off the beach.

...Playa El Tecolote

Sea kayaking is a popular activity around the island as is swimming with Sea Lions which we have done and is very affordable.

Playa Balandra is one of the truly remarkable beaches in the La Paz vicinity, located on Peninsula de Pichilingue and only a 5-minute drive from Tecolote. Sheltered from wave action from nearly every direction, the water warms early and is very safe for swimmers, with the exception of the occasional small sting-ray. Puerto Balandra, the saltwater lagoon, boasts eight unspoiled bays, with spectacular beaches, including Playa Balandra.



Cleo, Darlene and Dave at Playa El Tecolote in November at dawn

The sandbar runs completely across the bay, allowing you to wade from one side to the other, and half mile away through water usually no deeper than chest high. In fact, the waters in the bays are so shallow you can walk around the right-hand cliff to Balandra, also known as Playa El Hongo (Mushroom Beach) for its famous rock formation that resembles a giant



Two-year old, swimming with sea lions

mushroom (also known as the Balancing Rock and Diamond Rock). Once you have seen the formation, the mystery of the fountain in La Paz's central plaza is solved—the strange looking lump in its center is a replica of this mushroom-shaped rock.

Although food and beverage vendors usually appear on the weekends, there are no established restaurants or palapas on site, so it is best to bring a box lunch or food to cook at the BBQ pits at the south end of the beach. Balandra is normally a much quieter beach where local young people and families go to enjoy the day to themselves. Parking is limited compared to the available sand space. The continued existence of Balandra may be in question as developers threaten to change the bay for commercial development. It is a hotly debated issue in La Paz right now, as to how to legislatively block the development of the bay.

Playa Pichilingue is actually located in little or Viejo Pichilingue Bahia. Historically, La Paz is reported to be the first place at which the Spanish landed, as early as 1533, by Fortun Jimenez,

Baja Amigos Caravan at Playa El Tecolote at sunrise



...Playa El Tecolote



Baja Amigos happy hour

a mutineer. The actual landing was the dock area in Pichilingue and this includes the later expedition led by the great Spanish Conquistador, Hernán Cortés, himself attempted to establish Baja's first settlement in the La Paz area in 1535. Pichilingue, 16 km north of La Paz, was known for its preponderance of oysters bearing black pearls at the time of the Spanish invasion. In 1940, a disease killed them off, leaving the beach deserted. Pichilingue curves northeast along the bay to the terminals where the ferries from Mazatlán and Topolobampo arrive and many of the sport fishing boats depart.

Today, it's a pleasant place to sunbathe and watch sport fishing boats haul in their daily catches. Locals set up picnics here on weekend afternoons and linger until the blazing sun settles into the bay. One downside to this beach: traffic buzzes by on the nearby roadway. The water here, though not particularly clear, is calm enough for swimming. Restaurants consisting of little more than a palapa over plastic tables and chairs serve oysters diablo, fresh clams, and plenty of cold beer. We actually camped on this beach in 2005; however, development prohibits this now.

The Baja Ferry has two routes to and from La Paz. One route from Topolobampo (the closest ferry terminal to Los Mochis on the mainland), the other destination is to Mazatlán. El Tecolote is a common staging area for those getting ready to take the ferry or arriving from mainland Mexico. Taking your RV to the mainland is expensive, and you require lots of time to sort out tickets and TIP. Depending on what ferry you end up on will

determine your departure and arrival time. Taking pets can be an issue as you cannot visit the car deck when the sailing commences.

Unfortunately, the Baja Ferry website sucks and is almost unusable. Also, important to remember, is that your RV fee does not include a bed and cabin. However, you do get allocated a seat that is similar to a cinema seat but reclines. If you want to lie flat and/or avoid the noise of others, you can upgrade to a 4-berth cabin.



A day of calm seas at Playa El Tecolote

There are three options: an interior cabin, an exterior cabin or the most expensive, a suite cabin. You have to book the entire 4-berth cabin rather than being able to bunk in with others. Also, you need to book far (weeks if not months) in advance to get a cabin. In 1985, we took the ferry from Cabo San Lucas to Puerto Vallarta (service ended in 1992) and we selected a cabin. The pesos exchange rate was \$800 pesos to \$1 USD, it cost us \$25 USD for the 23-hour trip.

Every winter, 100,000 RV Snowbirds dry camp in the Arizona desert near Quartzite because it almost free and always freezing. We prefer the much warmer comforts of Playa El Tecolote, even with the wind.

Dan and Lisa Goy own and operate Baja Amigos RV Caravan Tours and have been camping and touring in Mexico since 1985. <http://www.bajaamigos.net>

... more pics follow

...Playa El Tecolote



Famous rock mask at Espiritu Santo



View of Playa El Tecolote



Dawn in November at Playa El Tecolote with the Baja Amigos Caravan



Fun on the beach at Tecolote!



Tecolote dogs join happy hour

...Playa El Tecolote



Frigate bird rookery at Espiritu Santo



Group of Baja Amigos motorhomes at Playa El Tecolote



Kiteboarder at Tecolote. Wow!



Lisa with teachers (and new friends) from Canada



Lisa paddleboarding at Tecolote

...Playa El Tecolote



Several yachts were seen on the tour to Espíritu Santo



Sylvia relaxes on tour at Tecolote



Potlucks are popular



Seaside sites are free



Sunrises are spectacular at Tecolote!

...Playa El Tecolote



There's lots of room behind the beach at Playa El Tecolote

Lots of hiking in the hills, too.



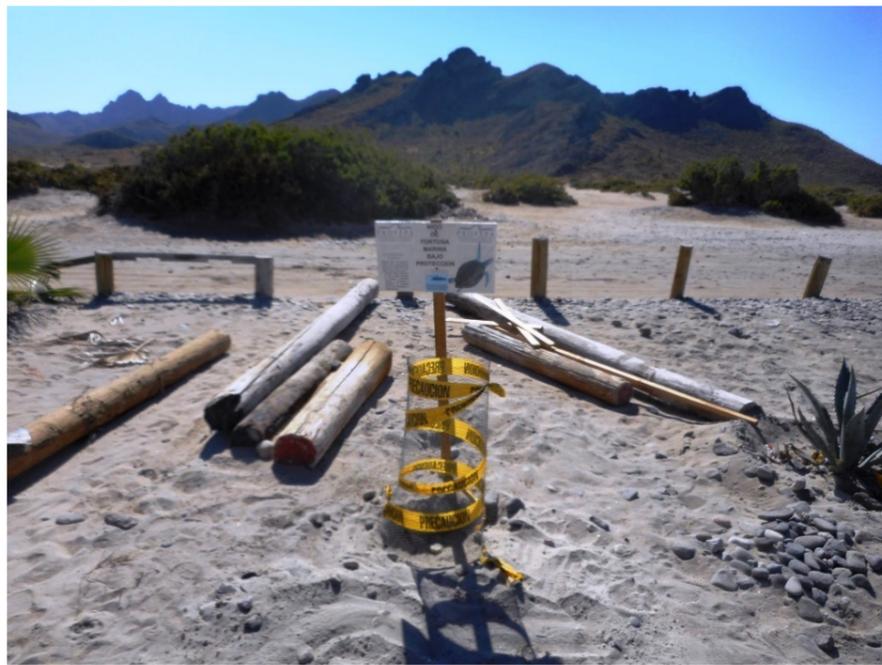
...Playa El Tecolote



Plenty of room on the beach



Sea lions are plentiful



Turtle nests



Turtle release (soon)

Unbeatable sunsets at
El Tecolote



...Playa El Tecolote



The group ready for a swim with sea lions



Our gang enjoying the best nature has to offer



Tecolote games are fun

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

“Home Alone”

by Señor Tech

A movie released in 1990 was about a young boy accidentally left home alone by his family. The boy must fend for himself while keeping out 2 bumbling burglars. Not unlike the world in 2020. We are in our homes trying to keep out a ravaging virus. But, don't despair, I hopefully have some tips that can make your social isolation more tolerable.

For all the negative aspects of technology, there are a thousand times more beneficial aids to our daily living.

Of the negative aspects relating to the internet, DO NOT RESPOND to any unsolicited emails, texts, or telephone calls. No company, bank or government agency will turn off your services or arrest you. Never give out any personal information or credit card info or passwords.

If you are contacted by someone asking for this information, go to their website or call their offices (do not call numbers that they provide) if you want to assure yourself that they are legitimate. This is a time when nefarious individuals will try to enrich themselves at another's expense.

I will not be writing a book as space does not allow so in this e-magazine but I will touch on items I can think of to give ideas to readers to make the time in home more productive and enjoyable.

- > Online shopping allows the reader the ability to buy essential items without leaving the confines of their home. [Amazon.com](https://www.amazon.com) has been hiring thousands of new employees to deal with the demand they believe COVID-19 will generate. There are numerous other vendors such as [Costco.com](https://www.costco.com) and [Walmart.com](https://www.walmart.com)
- > If you are tired of cooking, use [Skip the Dishes](https://www.skipthedishes.com), [Uber Eats](https://www.ubereats.com) or local restaurants that are open and offering delivery or pick up. When receiving items handled by others, remember to sanitize the containers and dispose of them. This advice goes for any online shopping items as well.

- > There are numerous online streaming services such as [Netflix](https://www.netflix.com), [Hulu](https://www.hulu.com), [Disney](https://www.disney.com), [Prime](https://www.amazon.com/prime) by Amazon, and [AppleTV](https://www.apple.com/apple-tv/) to get movies, television series, and documentaries. You do need an internet speed with a minimum 5 mbps (but I would say 10 mbps should be minimum) in order to view the content without burps. Most smart TVs have apps to receive these services but, if not, you will need a streaming player like [Roku](https://www.roku.com), [Firestick](https://www.firestick.com), [Google Chromecast](https://www.google.com/chromecast/), [AppleTV](https://www.apple.com/apple-tv/). There are numerous more if you search online.
- > IPTV (Internet Protocol Television) is another form of internet streaming television. I am not a lawyer and am not sure of the legality of these services but, for as little as US \$15.00 a month, you can access over 7000 television feeds worldwide. Input 'iptv' into your search engine and you will find numerous vendors, and they will recommend the type of set-top box required to get their feed.
- > If you have a library membership in your community, you have a wealth of digital content available. Login to your library account online (or create one), then go to the digital content area. Many libraries allow the download of elearning platforms, ebooks, audiobooks, magazines, and newspapers. These can be viewed on computers, tablets and smartphones. Libraries also have learning partners, so the reader can learn new languages, computer programs, or any other area of interest. The best part, these services are usually free with your library membership.
- > Last month I wrote about streaming music. This is a good option to sit and enjoy the music you may not have had time to enjoy before COVID-19. Now you have the time.
- > Online banking allows the reader to pay their bills without leaving their homes.
- > [Apple News+](https://www.apple.com/apple-news/) offers a monthly subscription for hundreds of magazines. Amazon offers subscriptions as well, but each magazine is US \$5.00 per month. Apple offers all for \$12.95 per month and stores all previous monthly issues on their servers.

...“Home Alone”

- > If you have been taking digital photos, this is a perfect time to go through them and find the good ones. It is also a good time to learn a photo editing software app that can salvage some less-than-perfect photos. Affinity.serif.com is offering a 90 free trial of their photo editing, publishing and design apps (Windows and macOS).
 - > While you are at stay-in-home mode, communications with friends and family is important. Since you can't and shouldn't visit in person, consider one of the many free services such as: [Skype](#), [FaceTime](#), [Messenger](#), [WhatsApp](#) and others. You can make a video call and see your loved ones. Some of the services allow conference calls, so several people can chat at the same time. Make sure to keep in touch with your loved ones. This way we can all get through these difficult times together.
 - > Online games are another way to divert your mind to more pleasant thoughts. I play Poker online (not for money). There are numerous social games like Words with Friends (Scrabble knockoff, download the app), solitaire, Simcity and many others that may pique your interest. Facebook has a whole section on games (remember to set your privacy settings on Facebook - to not sharing information about yourself).
 - > YouTube has free videos and documentaries. Search for dancing babies and let the fun begin!
 - > Every network and news provider has a website. Check many sites in order to keep up with daily news. Many of these services will also send notifications of breaking news to the reader's phones, tablets, computers and smart watches.
 - > If you are artistically talented, or just want to dabble with drawing and painting, there are tablets such as Samsung's Galaxy Tab S6 c/w S Pen and several Apple iPad models with Apple pencil. These devices, along with paint or graphics applications, give the artist an opportunity to sketch, paint, retouch photos or just take notes on their devices. My iPad Pro with Apple pencil can do amazing things. Too bad I do not have the talent to draw. But, I do take handwritten notes that I can reference now or anytime in the future.
 - > [Rosetta Stone](#), [Duolingo](#) and [Babbel](#) are a few online apps that the reader can access to learn a new language. Many have free access but offer additional features if you don't mind paying for those features and to eliminate the ads.
 - > If your interest is in good food and want to find new recipes, input 'recipes' in your favorite browser and several sites will display. I have a monthly subscription to the New York Times, and it includes access to their recipe app which also provides 'how to' tutorials. Doing a search on YouTube will also bring up tutorials on any topic you can think of, most of them for free.
 - > Start a Facebook or messenger group with friends with similar interests. We have a movie group on messenger that is used to inform everyone in the group about movies in town. This has been repurposed to share good reviews on movies or shows currently offered on streaming services. That way, we can watch the best shows.
 - > Use your phone, tablet, or smartwatch as an alarm. Start each day and continue your normal routines. Even if you don't have any electronic distractions; paint, sketch, write or just call your family and friends.
 - > Several museums offer virtual tours online. The Google Arts and Culture app can help with that.
 - > Broadway shows and opera, as well as concerts, are popping up for free online.
- The COVID-19 isolation will pass, and we will all be able to be busy in our lives once more. In the interim, be positive! Somewhere in the above list of suggestions, something should help you get through your "Home Alone" experience.
- I must run. My wife and I have a mean game of analogue scrabble (board game not bored game) on the go.
- If you have questions or suggestions about technology topics or issues, email me at senortech@manzanillosun.com



Harvesting Jelly Beans in Mexico

Story and photos by John Chalmers

One of the pleasures of shopping and eating in México is enjoying the availability of Mexican dishes that are either not found or seldom seen at home in Canada and in many parts of the United States. Tacos, enchiladas, flautas, chile rellenos, camarones de coco and molcajetes are among the dishes commonly served at Mexican eateries ranging from corner taco stands to elegant restaurants.



The Mexican Jelly Bean Plant is a bush that produces several huge pods of jelly beans which open when ripe to spill the beans for harvesting.



This large pod is in an early stage of ripening, just starting to drop the jelly beans that will be collected for processing and sale.

Always a special treat is finding something that is new to our taste buds. Cuisine around the world offers endless variety in gastronomical exploration, and México is no exception. A delightful discovery for my wife, Linda, and me during our sojourn in México to escape from Alberta's winter was seeing the Mexican Jelly Bean Plant, known by its scientific name of *Mimosa catalinae*.

It is only recently that the plant has been cultivated and is now at the beginning of a new and unique cottage industry in the Mexican state of Colima, the only place where the plant has been successfully grown. The unique feature of the Jelly Bean Plant is that it grows ready-to-eat jelly beans, bright red in color and with a taste similar to Macintosh apples.

...Harvesting Jelly Beans in Mexico



In an advanced stage of ripening, this huge jelly bean pod is opening up to reveal its unique product, now contributing to a new industry.



This close-up view shows how the jelly bean pods disintegrate when ripe to reveal and drop the many tasty beans that are ready for harvesting.

Small plantations are now being developed to harvest the jelly beans and package them for sale. Because supply is quite limited at this early stage, the candies are available only in weekly markets of small towns in Colima. It is in the Manzanillo area where the climate appears to be particularly suited to growing the *Mixtum diligenter floralibus*.

The jelly beans grow in huge pods, about 15 inches long and three inches wide. When the beans are ripe and ready for picking, the pods open up and spill their jelly beans. Workers then collect the beans by hand as no equipment or processes presently exist for mechanized harvesting. The beans are then dried in the sun, after which time they are prepared for sale.

Although no preparation is required for the beans before they are ready to eat, they are still pricey as a rare and special treat, due to the limited supply and manual labor involved in planting, harvesting and packaging. However, like any other product, the price is expected to drop as the beans become more readily available with the expansion of plantations. At present, they are sold only in small packages.

Even scarcer than beans from the Mexican Jelly Bean plant are the ones from the Wild Mexican Jelly Bean Plant, scientifically known as *Fera florabilus mixtum diligenter*. Grown only in the wild, attempts thus far to cultivate it have been unsuccessful.



The beans need only to be dried until they are ready to be packaged and sold, usually only at the markets of small towns.



Mexican Jelly Beans are typically sold in small packages, due to the current limited supply of production, which is expected to increase.

...Harvesting Jelly Beans in Mexico



Wild Jelly Beans grow in small lantern-shaped orange pods and contain only a few of the rare beans in high demand.

The bean pod, above, of the wild plant resembles an orange Chinese lantern or a Mexican luminaria sky balloon, often launched in the evening or on the night of festive occasions.

When the pods open, they expose the red jelly beans, which have a strong cinnamon flavor. Like the larger beans, they are ready to eat when dry. Due to their rarity, their cost is considerably higher than the other jelly beans and available for purchase only from people who pick them, as the wild jelly beans are not available in enough quantity for sale at town markets.



When the Wild Mexican Jelly Bean pods are ripe, they open to reveal only a few red beans, which are then carefully picked by hand.



When the tasty beans are ripe, they spill out of the pods and are easy to gather at harvest time to prepare for packaging and sale to grateful customers.

The beans from both plants become ripe at the same time of year, during late March. In villages where the jelly beans are grown, they are celebrated annually on a day called Día de Cosecha de Gominoles, the biggest festival of the year. In the small village of San Pedro de Los Frijoles (pop. 748) where the

Mexican jelly bean industry began, the festival is a school holiday when children are involved in packing the beans for sale. The beans are harvested on only one day of the year, April 1, commonly known as April Fool's Day.

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by Tommy Clarkson

Scarlet Spiral Flag *Costus woodsonii*

Family *Zingiberaceae*

Also known as Indian Head Ginger, French Kiss, Red Button Ginger, Red Cane Dwarf, Panama Candle Plant, Panamanian Candle Ginger or Cone Ginger

Born with the appellation of Thomas - one derived from the Aramaic personal name meaning "twin" - I actually was such - along with my "wombmate," Rosemary. But, with age, one learns to not always trust in the truthfulness of simple designations, tags or titles - particularly so with plant names, as I've well learned over the last few years. Such, however, is not the case with this plant as, upon observing this plant, one can, rather easily, discern its scarlet spiral flag . . . well, with a bit of imagination perhaps!

Growing up to twelve feet tall (3.66 meters), this perennial herb is much cultivated throughout the tropics for its intriguing, yellow to orange flora. Some botanists state that it is endemic to warm climates of Nicaragua and Colombia, while others, with equal fervor, assert their origin to be Panama and Costa Rica. (*In the "for what it's worth" category, we were definitely born in the temperate to downright winter cold climes of west-central Kansas - in December, no less!*) But, back to the subject, upon delving into it, I did note in the *Monaco Nature Encyclopedia*, that all four countries were listed, where it further elaborated that there "it grows in the open forests along the coast or on the beaches in full sun."



This bud's for you!

This great source also stated that "The name of the genus was given by Linnaeus as homage to Dioscorides, who had described a plant, deemed similar, with the name of Kostos; the species is honored to the American botanist Robert Everard Woodson (1904-1963), curator of the herbarium of the Missouri Botanical Garden." It went on to inform with "the *Costus woodsonii* . . . is an evergreen, perennial rhizomatous herbaceous species with slightly spiralled stems. . . (while its) bracts produce nectar which attracts the ants. . . the fruits are (small) white ellipsoid capsules containing black seeds with white flesh aril (extra seed covering) that favors their dispersion by means of the birds. "

Its flowers stand in a most attractive contrast to its bright red, bracts. As Dr. Arthur Whistler describes them in *Tropical Ornamentals*, it is "distinguishable by the spirally arranged, ginger-like leaves, ovoid spikes covered with densely overlapping bracts and orange (to red-orange), scarcely opening, flowers."

From Art's home, Aloha State, I noted in *Hawaiian Plants and Tropical Flowers*, this elaboration, "these flowers emerge one at a time from between shiny, red, tightly overlapping floral bracts on round-tipped, egg-shaped to cylindrical inflorescences at the stem tips. The individual flowers remain almost closed and have a barely revealed yellow labellum (lower lip petal). Young plantlets emerge from the base of the old inflorescences and can take root if they touch the ground. The leaves are glossy, dark green, hairless, spirally arranged, drooping, and elliptic to egg-shaped. The cane-like stems emerge from underground rhizomes and are erect-to-leaning." (*In re-reading that it seems they do a lot of "emerging!"*)

...Scarlet Spiral Flag



Yes, a bit non-descript, but its leaves are attractive in their own way.



Scarlet Spiral Flag? OK. Turn on those imagination brain cells and I guess we can see that!

Ever the proper and precise one, Kirsten Albrecht Llamas, succinctly says of this plant in *Tropical Flowering Plants*, "Regular moisture. Fertile organically rich, well-drained soil. Bright filtered light . . . Leaves: narrowly elliptic, to eight inches long, maroon striped, slightly hairy beneath. Often confused with the West Indian species *C. spicatus*, (Was going to make a really lame joke about how, of all the movies it's seen, it loves most to "See Spartacus," but thought better of it!) which has elliptical leaves and a short, thick ovoid spike with a rounded apex."

In that all living entities need to eat and drink, what of this character? As to water, they require copious, regular amounts and occasional misting. Regarding its meals, fertilizer-wise, every few weeks give them a diluted solution of liquid fertilizer. Propagation of the species? While I've not done it (*e'rrrr: I mean as regards this plant*). Such can be accomplished, I've read, by dividing its rhizomes, tubers, corms or bulbs - including its offsets.

Here's something else that I merely report but do not claim to be absolutely factual and, as of yet, have not tried for myself but – so to speak – it's a "nugget to gnaw on!" Two different online sources stated the following somewhat similar information: (Its) "yellow flowers that emerge from the red cones are edible." And "The tips of the buttons produce honey-like ginger nectar "straw" flowers which little kids loves to suck on.

They're my favorite snack when I'm weeding." *H'mmmm.*

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

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you can reach Tommy Clarkson at tommy@manzanillosun.com

Capirotada

Traditional Mexican Easter Bread Pudding

by Hannah Hoskins

Layers of bread, spiced sugar syrup, raisins, and almonds are baked together in this Mexican capirotada, which is traditionally served on Good Friday.

Ingredients

- ✓ 1 1/4 cups dark brown sugar
- ✓ 1 1/4 cups water
- ✓ 2 cinnamon sticks
- ✓ 4 1/2 cups French bread, cubed
- ✓ 1/4 cup golden raisins
- ✓ 1/4 cup slivered almonds, lightly toasted
- ✓ 2 tablespoons butter, cut into small pieces
- ✓ Cooking spray
- ✓ 3/4 cup shredded Monterey Jack cheese

Directions

Place dark brown sugar, water, and cinnamon sticks in a medium saucepan, and bring to a boil. When boiling, reduce the heat and simmer for 10 minutes. Discard the cinnamon sticks.

In a large bowl, combine bread, raisins, almonds, and butter. Pour the warm sugar syrup over the top, and gently toss everything together until the bread is well coated.

Grease an 8-inch baking dish with cooking spray and spoon the mixture in. Top with the grated cheese.

Cover the dish with foil and refrigerate for 30 minutes.

Preheat the oven to 350 degrees F.

With the foil still on, bake the pudding for 20 minutes. Remove the foil and bake for an additional 15 minutes, until the cheese is golden.

Serve warm.

Source [The Daily Meal](#), photo by Shutterstock



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)

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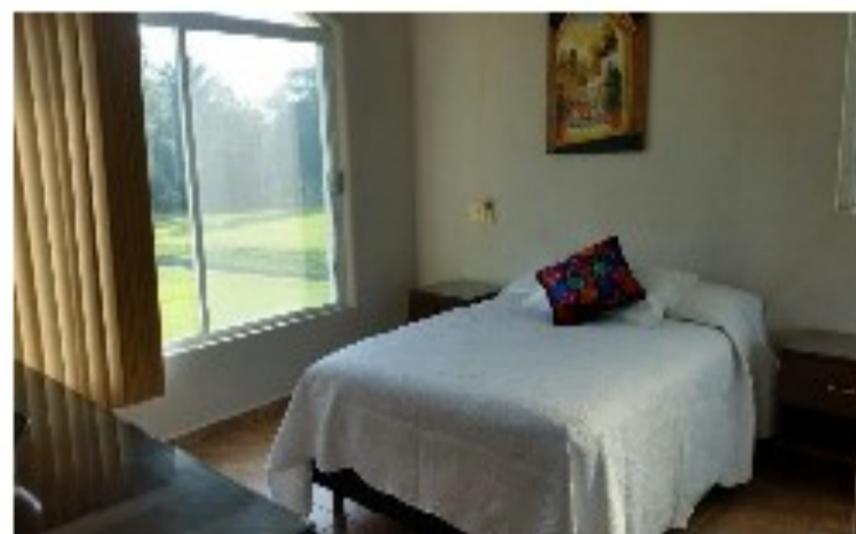
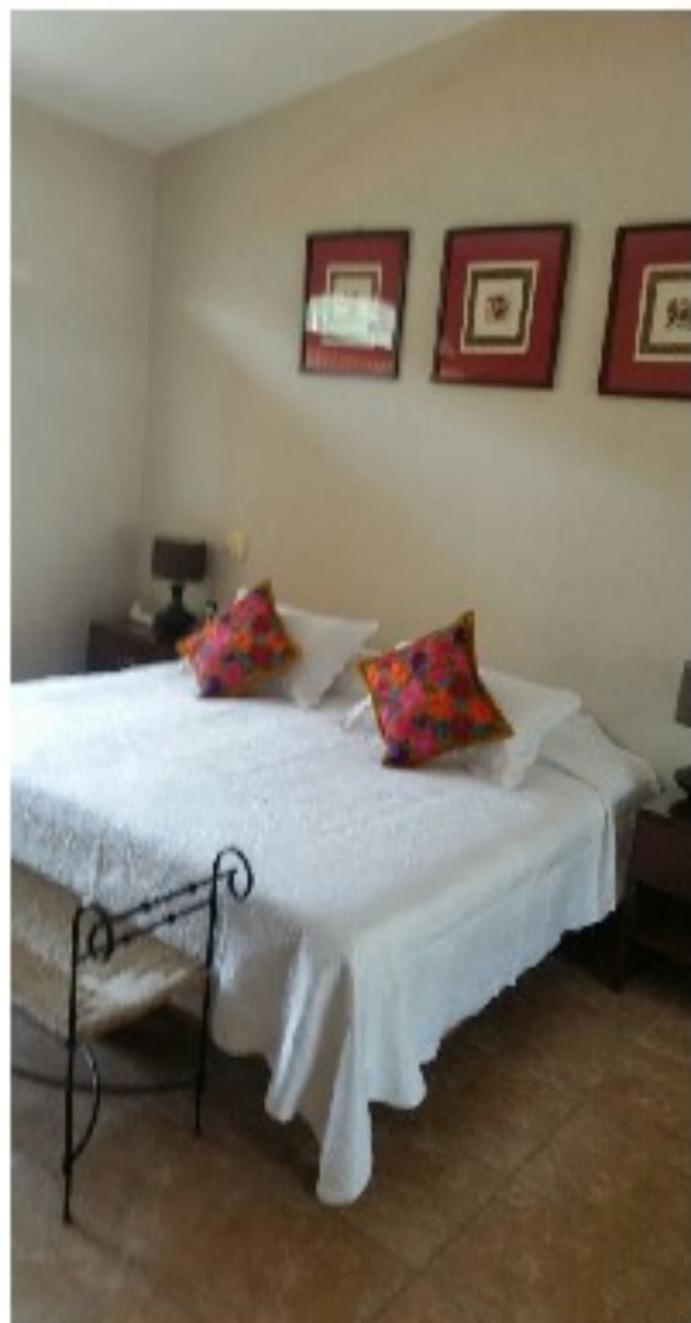
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Crossword

solution posted in next month's edition

1		2			3	4		5
				6				
7						8		
	9	10						
11								12
13				14		15		
16					17			

Across

- 1 (I) married
- 3 (she) pays
- 7 (he) joins
- 8 (she) hears
- 9 to push
- 13 south
- 14 leader
- 16 root
- 17 (he) swam

Down

- 1 box
- 2 without
- 4 now
- 5 yesterday
- 6 handkerchief
- 10 (I) bit
- 11 to use
- 12 (he) created
- 15 day, period of 24 hours

Last month's crossword solution:

1	a	r	d	í		3	u	s	a	5	n	
	r		e		6	a		e			u	
7	m	e	s			8	c	o	r	r	e	
	a		e		e						z	
		9	v	a	c	i	á	i	s			
11	o				t		g				12	h
13	c	a	14	r	n	e		15	u	n	o	
	h		e		s		a				r	
16	o	n	d	a			17	e	l	l	a	

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The Reform War

from the Path to Citizenship series

The War of Reform (Spanish: Guerra de Reforma) in Mexico, during the Second Federal Republic of Mexico, was the three-year civil war (1857-1860) between members of the Liberal Party who had taken power in 1855 under the Plan of Ayutla, and members of the Conservative Party resisting the legitimacy of the government and its radical restructuring of Mexican laws, known as La Reforma. The Liberals wanted to eliminate the political, economic, and cultural power of the Catholic church as well as reduce the role of the Mexican Army. Both the Catholic Church and the Army were protected by corporate or institutional privileges (fueros) established in the colonial era. Liberals sought to create a modern nation-state founded on liberal principles. The Conservatives wanted a centralist government, some even a monarchy, with the Church and military keeping their traditional roles and powers, and with landed and merchant elites maintaining their dominance over the majority mixed-race and indigenous populations of Mexico.



Soldiers of the Reformation 1858

This struggle erupted into a full-scale civil war when the Liberals, then in control of the government after ousting Antonio López de Santa Anna, began to implement a series of laws designed to strip the Church and military - but especially the Church - of its privileges and property. The liberals passed a series of separate laws implementing their vision of Mexico, and then promulgated the Constitution of 1857, which gave constitutional force to their program.



Conservative resistance to this culminated in the Plan of Tacubaya, which ousted the government of President Ignacio Comonfort in a coup d'état and took control of Mexico City, forcing the Liberals to move their government to the city of Veracruz. The Conservatives controlled the capital and much of central Mexico, while the rest of the states had to choose whether to side with the Conservative government of Félix Zuñiga or Liberal government of Benito Juárez.

The Liberals lacked military experience and lost most of the early battles, but the tide turned when Conservatives twice failed to take the liberal stronghold of Veracruz. The government of U.S. President James Buchanan recognized the Juárez regime in April 1859 and the U.S. and the government of Juárez negotiated the McLane-Ocampo Treaty, which if ratified would have given the Liberal regime cash but also granted the U.S. transit rights through Mexican territory. Liberal victories accumulated thereafter until Conservative forces surrendered in December 1860. While the Conservative forces lost the war, guerrillas remained active in the countryside for years after, and Conservatives in Mexico would conspire with French forces to install Maximilian I as emperor during the following French Intervention in Mexico.

Story by [Wikimedia](#)