

Manzanillo

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SUN

Manzanillo's Lifestyle E-Magazine

In this Issue

Living in Mexico

After Patricia Suzanne Marshall
Christmas Celebrations Mexico Sun Reporter
Treasure Ship Ken Waldie
Historys Mystery Kirby Vickery

At the Movies

Spectre Suzanne Marshall
Bridge of Spies Suzanne Marshall

Planting Roots in Mexico

Lady Palm Tommy Clarkson
Red Flag Bush Tommy Clarkson

Food

Mexican Christmas Specialities Sun Reporter

Computer and Tech News

News Media won't let a story drop Senior Tech

Finances

Balancing Risk and Return Yann Kostic

MERRY CHRISTMAS-FELIZ NAVIDAD

Playa Audiencia
Maricela Virgen

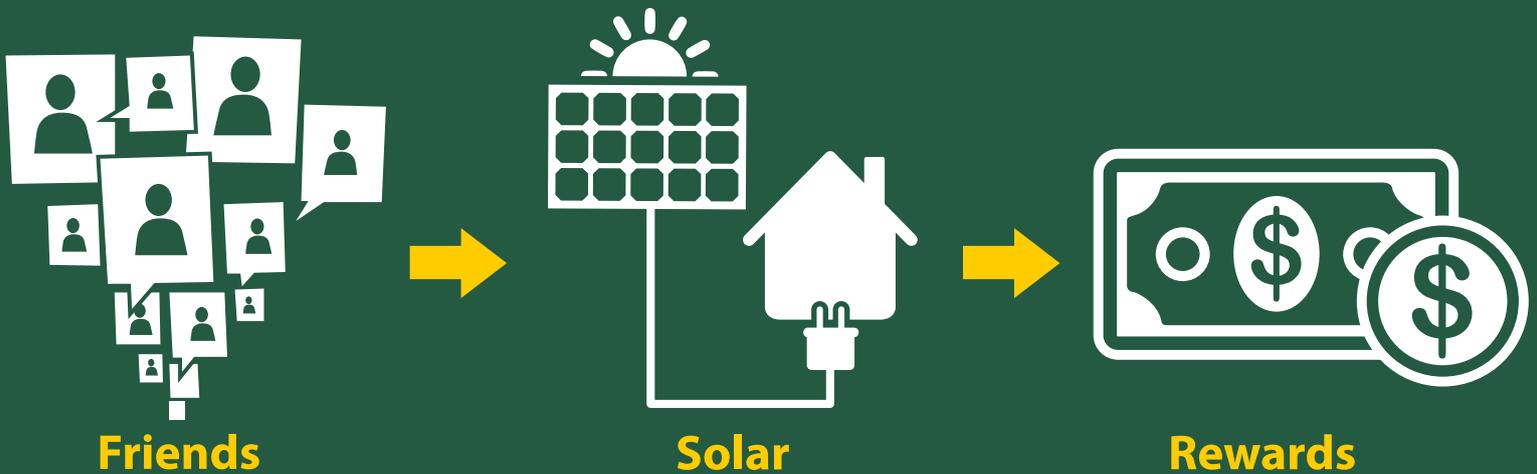
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*Comments, brickbats and bouquets
on our featured articles are always
welcome.*

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Submissions for possible inclusion
in the magazine, please send to the
editor by 20th of each month.

We are always looking for writers
or ideas on what you would like us
to write about in the magazine.

Preferred subjects are concerning
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All articles should be 1000 words
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Sample Hotel Web Ad



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After Patricia

Suzanne A. Marshall

Two weeks prior to departure for Manzanillo from Canada, we are housed in a rental condo and exhausted from selling our home, furnishings, vehicles and most of our lifelong accumulations. Our 'Fitbits' have rewarded us more often than usual as we continue our daily labors with packing, sorting and taking unending steps back and forth, hither and yon. Even the stair climbing has become a 'tracking' novelty due to repetition. My husband was tracked one day at 67 flights of stairs going up and down from the second level of our former home. It isn't every day that our wrist bands give us the vibrating 'buzz' for reaching our daily 'step objectives' programmed into the App. So here we are. It's unbelievable but we feel that we've almost accomplished the impossible. As a result we are feeling a little smug and anticipating our flight to paradise in just two weeks. And then we turn on the television to catch the news.

There are hurricane warnings being tracked in the Pacific somewhat south of Mexico and at a distance out to sea from the mainland at this point. But the trajectory of the storm is causing us some discomfort as it forecasts that the eye of the storm will hit landfall somewhere between Acapulco and Puerto Vallarta. Our beloved Manzanillo is in-between. The rest is history as they say. As the days go by Hurricane Patricia has become big news. We've heard from family and friends concerned about our returning trip and what we might be facing when we arrive. We assure every one of our complete confidence in the resilience of the Mexican people. Our condos are being boarded up and the staff are taking all precautions. The police and military are evacuating locals and vacationers to shelters and the power is being shut down. But we do wonder if there will be an airport to land at in just over one week. Hurricane Patricia is now the strongest storm of its kind in history.

There are some astonishing facts learned following the storm. Having made landfall at 325 km/h or 200 mph, with unprecedented pressure at 879mbar, the storm 'miraculously' hit the coast in between the most highly populated areas. Where tens of thousands of lives were at risk, the final mortality tally is now known to be 8 direct and 5 indirect deaths caused by the storm. When Patricia made landfall it amazingly and thankfully lost a great deal of strength.



*"Late on October 23, Patricia made landfall in a significantly weakened state, though still at Category 5 intensity, near Cuixmala, Jalisco. It became only the second Pacific hurricane on record to make landfall at this intensity, after the 1959 Mexico hurricane. Interaction with the mountainous terrain of Mexico induced dramatic weakening, faster than the storm had intensified. Within 24 hours of moving ashore, Patricia degraded into a tropical depression and dissipated soon thereafter late on October 24." **



We arrive one week later with some trepidation. Having been quite preoccupied with YouTube videos and news coverage before departure, I am fearful of seeing barren landscapes and forests of 'toothpicks' instead of the usual swaying palms and banana plantations. However, we see our beautiful, resilient (and obviously flexible) palms intact as well as lush green hills and seascapes. There is

*source: Wikipedia

of course obvious wind damage to flimsy structures and underbrush but cleanup is well underway and stacks of branches and piles of sand are everywhere. Our relief is immense. Once we arrive at our winter home which is right on the beach, we can see that the pool and gardens have been deluged with sand and sea water and the beach itself now rises to within two feet of the top of our eight foot seawall.

As we settle in, it takes a few more days and talking with the locals to deduce the less obvious damage. While the hills and valleys remain lush and green, much of the soil and sand has shifted from one area to another and streets and floodways still carry the rainfall pouring down from the hills. Imagine 20 inches of rain being dumped onto the terrain. This has washed away many homes and properties. Small towns and villages are busy rebuilding due to the shifted soil and erosion. Some families and farms have lost everything. Along the main highways, various stretches seemed to have been plowed by a grader and banks of sand 3-4 feet tall line the shoulders of the road. In Manzanillo itself, sand is in the streets far from the shoreline. Ten pound rocks can be seen scattered on the roads a block or more from the beaches, brought in with the 9-20 foot surfs. A local

business man was telling us that the wind was much stronger above the ground than actually on the ground

As a result one farming family he knew up in the hills lost all buildings, crops and livestock as the winds stripped their land. Incredibly, some time later someone witnessed a cow walking out of the surf onto the shore, stunned but alive.

No doubt there remain tragic and miraculous stories to be told about Hurricane Patricia. But the most valuable and important thing to give thanks for is the sparing of so many lives. More than a million people live along the coastlines where the storm was destined to hit. Yet only a few lives were lost (though a tragedy for those families all the same). Now life goes on in normal mode; people go to work; children go to school; restaurants are open; and commerce carries on. Rebuilding and repairs are commonplace everywhere.

Yet I sense this palpable, almost spiritual connection among the people who live here and who have experienced this awesome force of nature. They worked together for the common good and took good care of each other.

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Tommy Clarkson

Lady Palm, *Rhapis excelsa*

Family: *Arecaceae*

(Also known as Bamboo Palm, Miniature Fan Palm, Little Lady Palm, Large Lady Palm, Slender Lady Palm, Broadleaf Lady Palm, and Ground Rattan)

With what I'm about to say, you'll probably think that I'm pulling your proverbial leg but, honestly, I'm not!

All of my research has borne out a common assertion. In recent history, this palm has never been found in the wild! All of the known plants from whence it comes - as Riffle describes them - are "cultivated individuals in China". . . the determination of such I leave to your own, individual imaginations!

Believed to have originated in the southern portion of the "Land of the Sleeping Dragon", this smallish, clumping, slow growing, species is one of twelve in the *Rhapis* genus. And while it's not polite to discuss a lady's girth, the clump width of the *Rhapis excelsa* is, for all intents and purposes, unlimited in that it spreads by rhizomes - which you probably remember are horizontally creeping underground stems. These clumps can consist of 100 or more stems. Widthwise, that can make for one rather hefty lady!

Sometimes leading to confusion, both this lovely species and the *R. humilis* are often called Lady Palms. Popular for both garden use as a privacy screen and planter/pot venues it also makes a nice indoor specimen. In fact, this is one of the very best small palms for use inside your home. Our lovely, thriving,



Ours, in Ola Brisa Gardens, is in the dappled shade under double *Washingtonia Filiferas* on the Grand Terrace.

specimen is in the dappled shade under double *Washingtonia filiferas* on the Grand Terrace, here at *Ola Brisa Gardens*.

Interestingly, though it carries the Latin epithet for "tall", it is not - by a significant margin - the proverbial beanstalk in the genus.

The deep green, palmate, leaves are usually divided - all the way to their base - into segments with each of these having several ribs and tiny toothed margins. (In botanical parlance, margin means the border of the leaf.) The segments are tapered and truncated - meaning an "abruptly terminated end". We, of the less than wholly scientific community, might think of these segments as the palm fronds long and slender "leaflets". These segments may vary in number and width on each plant.

Generally speaking, its slender - almost reed-like - stems, of no more than an inch thick, are covered with persistent leaf bases that, ultimately, break down into a web of dark fibers. The older stems, once becoming bare, exhibit rings. These stems can reach three meters or so (10').

The male and female inflorescences (flowers) are on different plants. These flowers – emerging from two papery bracts - present themselves in a spiral arrangement on the rachillae, which is a specific branch whose only job is to support these flowers. From these flowers come their small, white and globular fruits which are round and .3 inches (7 ½ cm) in diameter.

As to environs in which these slow growers thrive, find or create humusy soil with good drainage, ample humus and fertilizer in filtered bright light. They like water and humidity and are neither drought nor salt tolerant – which means that we suggest maintenance of a good watering schedule and not being planted too near the beach! On the other side of the botanical coin, the Lady Palm has few nutrition, disease or insect problems.

Allow me to gush yet further on the many virtues of this lovely small palm. It's almost without equal as a “seen close-up” palm where its grace and form can be fully appreciated. (To better enjoy its superlative silhouette it is wise to remove some of the crowded trunks.) It is also a great selection for placement near water. However, all of the preceding having been said, such is its own self confidence that it, generally, can handle neglect and abuse with but the lightest of a shudder of one of its fronds!

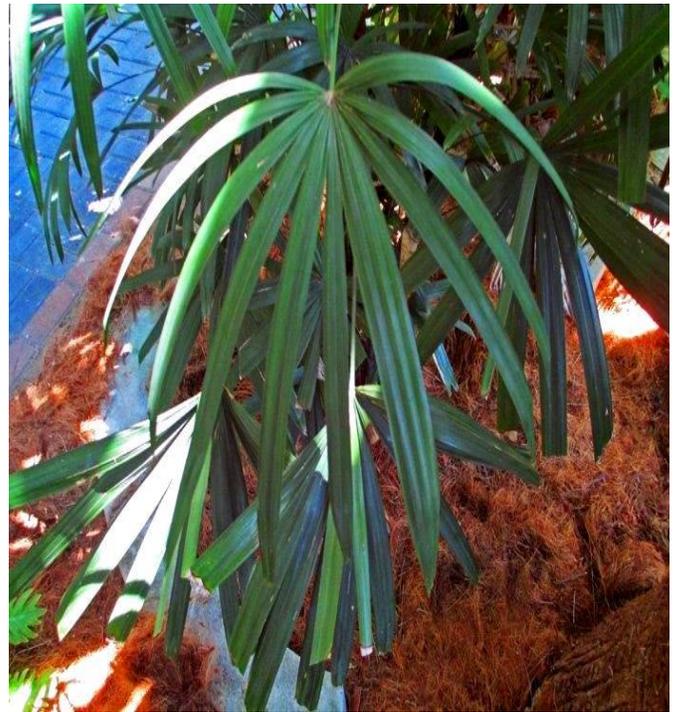
Repeating early cited data - this is certainly one of those hardy, “Let’s grow one inside back in chillier climes” palms! Though it is supposedly a tropical plant, it has no difficulties with temperatures in the low 20s (F). Going yet further, it is known to have resprouted, from its rhizomes, even after its stems were killed all the way to the ground by the cold.

However, prepare to be confused should you go to a nursery as you may be faced with an array of small, different palms that look similar. Japanese horticulturists have developed numerous dwarf varieties of *Rhapis excelsa* – some, even, with variegated leaves!

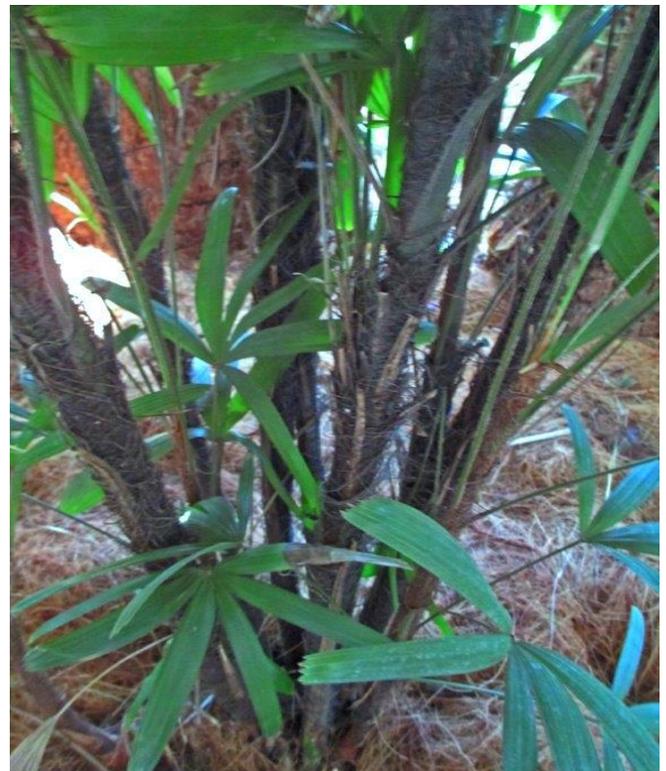
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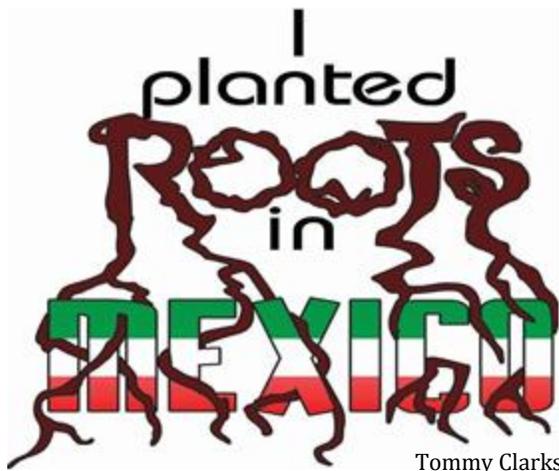
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The deep green, palmate, leaves are usually divided into segments having several ribs and tiny toothed margins with the segments tapered and truncated – meaning an “abruptly terminated end”.



Its slender stems are covered with persistent leaf bases that, ultimately, break down into a web of dark fibers.



Tommy Clarkson

Red Flag Bush, *Mussaenda Erythrophylla*
Family: Rubiaceae

(Also known as: Lady Flowers, Ashanti Blood Plant, Tropical Dogwood, Red Velvet Mussaenda, Prophet's Tears or Virgin Tree)

From the outset, I admit holding off a long time before getting one of these, as most of the specimens I'd seen had inflorescences of a pale, sort of washed, color of pink for which I didn't particularly care. Then, "Eureka", I found one with a darker reddish color!

The genus *Mussaenda* consists of, what W. Arthur Whistler describes as, "about 100 erect or scrambling shrub species native to the Old World tropics, many cultivated for their flowers, the most attractive of which are produced in hybrids." Appropriately enough, the name is thought to have come from the Malay word meaning "beautiful". Robert Lee Riffle adds that there are some species that are indigenous to "some islands in the South Pacific" and he was way smarter than I'll ever be, so count those locales in as well.

With its two to eight inch (5-20 cm) oblong leaves, this colorful evergreen can grow anywhere from ten to thirty feet (3-9 meters) in height. Its deep green leaves are velvety and very hairy underneath. Somewhat like bougainvillea and poinsettia, what one first takes to be flowers actually aren't. On the Red Flag Bush they're sepals.

"So what's a sepal," you ask? Ellen Zachos - who has taught at the New York Botanical Gardens - describes them as "parts of a flower (that) look similar to petals



Its sepals are from two to three inches (5.1-7.6 cm) long and range in color from light pink through coral to rose-red.

and are immediately outside of them." "Well then Tommy," you fast respond, "how are these different from bracts?" Ellen succinctly defines bracts as being "a leaflike structure at the base of a flower."

(Hey, you take it from there. I'm no post PhD botanist. I simply enjoy rooting around in the dirt and playing with my plants!)

Incidentally, those sepals - that look like bracts - are from two to three inches (5.1-7.6 cm) long and range in color from light pink through coral to rose-red. They often fully overpower the small, trumpet-shaped, white or golden-yellow flowers. (These attractive sepals also persist long after those cute little tubular flowers have bloomed and gone.)

The large clusters of these inflorescences are located toward the end of branches causing them to sag with the weight. One of the most commonly seen - at least around our area - is pink 'Queen Sirikit' named after a queen of Burma and thought to be a hybrid between a *M. erythrophylla* and a *M. philippica*.

Now herein follows your scientific bit of moderately relevant data. Kirsten Albrecht Llamas points out that

“Though the flowers are technically bi-sexual, they function unisexually, and breeders refer to seed-producing plants with long styles – “the stalk of pistil bearing the stigma (but) not always present” - as ‘female’ and those with short styles as ‘male’.” (Don’t look at me in that tone of voice. As I asserted earlier, I’m but barely technically proficient and for all intents and purposes merely muddle in the mud!)

Native to western Africa it can be planted in containers - though rarely exceeding five feet (1.5 meters) - but, with age, may tend to get leggy. Hence, I encourage regular pruning to keep your specimen compact and branching. But remember that it needs full sun – but, perhaps, a bit of mid-day filtered sun in hotter climates - for optimal flowering, or would that be “sepaling”?

Protect your Red Flag Plant from the wind. Water it when the top half-inch or so of the well-draining, somewhat sandy, soil is dry. I’d also encourage that you may wish to mulch amply so as to protect the roots and maintain an even amount of moisture. Beyond that, fertilize it every other week during its growing season at around one half regular strength. Lastly, I’d

suggest that you remove the inflorescences after their color fades so as to stimulate new flora. Besides that, who likes to look at old, wilted, dry flowers?

When planted outside, there are no serious insect or disease problems. But if used indoors, keep a wary eye out for spider mites and whiteflies. And while it has seeds within fruits that appear as fuzzy ovoid berries, should you seek more plants, I’d encourage propagation by root cuttings or air layering.

There’s one last thing to keep in mind as regards your *Mussaenda Erythrophylla*. Once it has grown into a mature tree, it will decrease the number of flowers and sepals it produces unless it’s trimmed from top.

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The leaves have character as well.



This colorful evergreen can grow anywhere from ten to thirty feet (3-9 meters) in height. Here is seen but a baby - but a survivor of Hurricane Patricia!

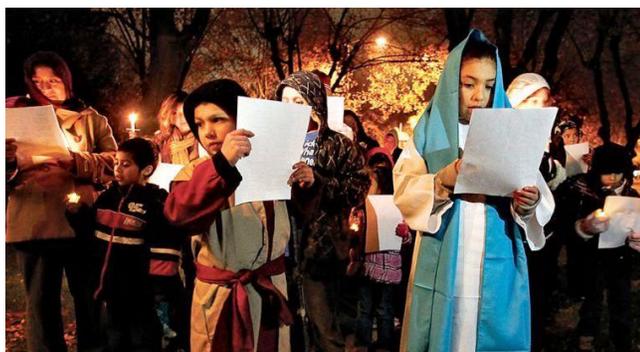


Christmas celebrations in Mexico

Manzanillo Sun writer

As we have become a global community, Christmas traditions have also become globalized. Mexico's Christmas celebrations and the history of Mexican Christmas, known as Navidad, are no exception. Like most aspects of Mexico's culture, Navidad resembles Spanish traditions but Navidad has also adopted other countries' customs and shows a rich history of influence, bringing together components of Judaic, Spanish, German, Japanese and, since NAFTA, an increased US influence to its celebrations. Navidad celebrations lasts for weeks and builds to a climax at midnight of December 24th when churches and celebrants at family gatherings light fireworks.

Navidad, whose Judaic/Christian roots are attributed to a Belgian priest, nicknamed Fray Pedro, formally known as Fray Pieter van der Moere or Fray Pedro de Gante; (c.1480-1572) was born in Geraardsbergen, Belgium. Fray Pedro, a relative of King Charles V, and also thought to be a bastard son of Maximilian I, was a member of the very first Franciscans to come to the colony of New Spain. He devoted his life to teaching the indigenous population of Christianity and Christian traditions, introducing carved Nativity scenes and blending European Christmas celebrations with celebrations honoring Huitzilopochtli, an Aztec deity. The introduction was agreeable to the indigenous peoples and so began new celebrations blending Christian, Aztec and a blending of other traditions.



Children performing "Posada"

Navidad festivities begin on December 12, the day of the Virgin Guadalupe, with the Posadas. The Posada is symbolic of Joseph and Mary's effort to look for a place to give birth to their baby, Jesus. The Posada is celebrated with a series of huge parades or pilgrimages, with participants carrying candles along with figurines, and now more commonly plastic dolls, of baby Jesus.

The march of the Posada involves people going to each house dressed as Joseph and Mary, reenacting the original, sacred event. Everywhere manger scenes, called Nacimientos, are displayed. After the posada on December 24th, people gather for midnight Mass after which the disassembly process is supplemented by hot chocolate, tamales, along with ham and turkey. Modern day celebrations of the Posada are enjoyed among family, friends, coworkers and especially school-aged children.



The Pastorela

The next celebration is the Pastorela (the shepherd's play). It is a common sight when Christmas is near. As the name implies, these dramatic pieces, performed by either professional or amateur companies, were traditionally designed to teach the stories of Christmas. Today, the performances focus on the shepherd's story, improvised with humor, bawdy jokes and audience participation. Story lines tell of the shepherd's struggles overcoming Satan's temptations.

Historically Santa Claus has not been a feature in Mexico's version of Christmas. Now, commercially, the Santa Claus figure has become a strong, but incongruent, presence. Christmas trees, particularly artificial ones, are now common due to influence from Canada and the US, with the biggest part of celebrations now happening on Christmas Eve. In Spanish it is known as Noche Buena. Millions of people all over the country join both the Mass and Christmas Eve feast. An interesting detail is that the event is also called the Mass of the Rooster, because it is said that the only time that a rooster crowed at midnight was on the day that Jesus was born.



Poinsettia Christmas Tree

The color red is commonly seen during Navidad celebrations, owing to a dominance of poinsettia flowers used in festivals. These flowers, native to Mexico, have become the main floral arrangement, often stacked on frames into great Christmas trees.

The festivals and celebrations become merrier in the night. During the Posada parties, Mexicans will play a famous game called the “Piñata.” It’s a decorated jar or paper mâché figure filled with candies and sweets. The piñata will be hung either on tree branches from the ceiling. Traditionally, around the Christmas holidays, people decorate the piñata in a ball shape with 7 peaks around the side. Those peaks represent the seven deadly sins.



Children will be blindfolded and take a turn to hit at the piñata with a stick till it breaks open and the candies pour out. A traditional song or cheer is sung for each blindfolded participant. The children will hunt for as many candies as they can once the piñata is broken. Piñatas used to be exclusively a Christmas feature but are now also used at birthdays and other celebrations.

The concept of this Holy day comes from a rich history, combined with many influences of immigrants to the country, as well as those of the indigenous population. Overall, Christmas in Mexico still includes the real concept of Christmas and a celebration of the birth of Christ as well as being a demonstration of the Mexican people’s love of unity with friends and family.

Sources:

- https://en.wikipedia.org/wiki/Christmas_in_Mexico
- <http://www.christmascarnivals.com/christmas-history/history-christmas-mexico.html>
- https://en.wikipedia.org/wiki/Pedro_de_Gante

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AT THE MOVIES

Suzanne A. Marshall

BRIDE OF SPIES

Starring: Tom Hanks, Mark Rylance, Alan Alda
Director: Steven Spielberg

"During the Cold War, an American lawyer is recruited to defend an arrested Soviet spy in court, and then help the CIA facilitate an exchange of the spy for the Soviet captured American U2 spy plane pilot, Francis Gary Powers."

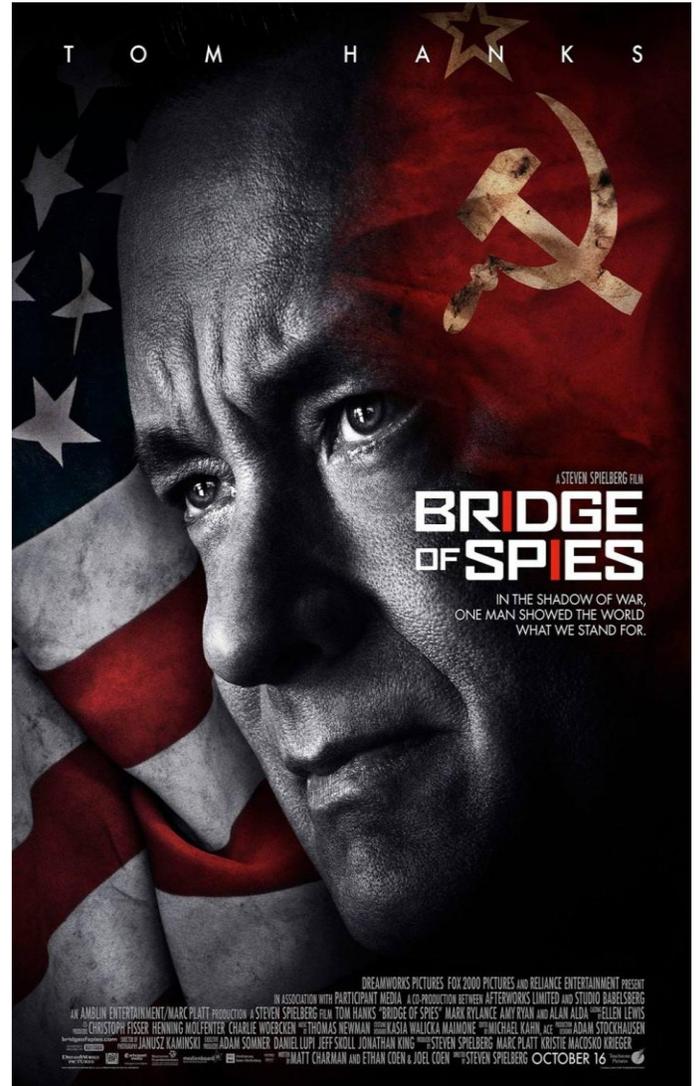
This is a fascinating story and one that many of us 'oldies' will remember from five or more decades past. The news at that time covered the downing by missile, of an American U2 pilot while he was taking aerial photos over the USSR from 70,000 ft. above. But this is just a part of this intriguing tale. Following this event we learn about the undercover work of the CIA in the United States and the arrest of a Russian spy living in the U.S. and passing classified information on to the USSR.

In pursuit of 'due process' the US government appoints lawyer James Donovan (played by Tom Hanks) to ensure a fair trial for his client. This is not an easy task given the emotional biases of the public at large and also those of internal government agencies who have no sympathy for the spy.

And so the complexities of ensuring a fair trial unfold and subsequently a conviction that lays the path for an unprecedented 'exchange' of one spy for another.

The partnering of Spielberg and Hanks in the deliverance of this true story makes for a terrific, engaging and believable interpretation. The entire cast provide solid acting support and the whole look and feel of the art direction with locations and lighting underscore a realistic and harsh political environment between two big powerful opponents.

IMBD rated this movie as 8.1/10 based on 17,000 + viewers.



SPECTRE

Starring: Daniel Craig, Christoph Waltz, Lea Seydoux
Director: Sam Mendes

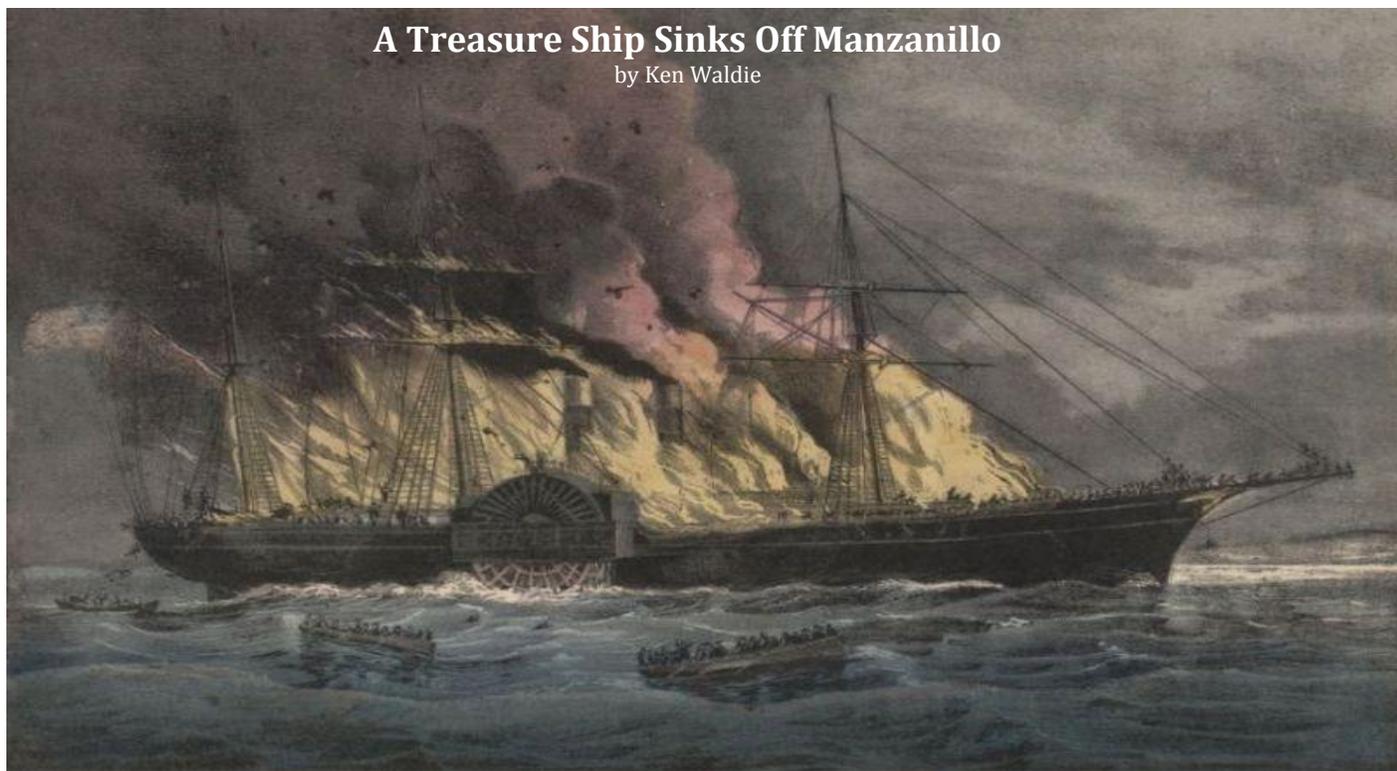
"A cryptic message from Bond's past sends him on a trail to uncover a sinister organization. While 'M' battlepolitical forces to keep the secret service alive, Bond peels back the layers of deceit to reveal the terrible truth behind SPECTRE."

As a frequent movie 'goer' it's pretty hard to forgo the latest James Bond film. You know what you're going to get and that's exactly what this movie delivers. This includes: loads of action, combative stunts that no one should be able to walk away from; special effects, gadgets and weapons; beautiful women, sinister villains, sexual innuendo and ridiculously complex plot lines.(Sort of.)

If for no other reason, the movie is worth the price of admission just to experience the first fifteen minutes which takes place in central Mexico City during the celebration of the "Day of the Dead". The aerial shots, costuming and crowd scenes are absolutely stunning. This movie runs long at two and a half hours and could have ended sooner in my opinion. However, despite the holes in the plot and predictable outcomes it was really great fun.

IMDB rated this movie as 7.4/10 based on 26,700+ viewers.





Illustrators Currier & Ives produced this lithograph of the last hours of the "SS Golden Gate"

A Treasure Ship Sinks Off Manzanillo

by Ken Waldie

On July 21, 1862, the SS Golden Gate, a jewel of the Pacific Mail Steam Ship Company, began her scheduled run, from San Francisco to Panama, with 338 passengers, mail, cargo and a consignment of over 1.27 million dollars in gold. This was to be a fateful voyage as she caught fire, burning to the waterline just off shore from where the Manzanillo airport is now located.

Built in 1851, the SS Golden Gate, a wood steam-sailing ship, 269 feet in length, with a capacity for over 700 passengers on three decks, was considered the sleekest and fastest of its time. Two 33-foot side wheels powered by newly-designed oscillating engines carried the Golden Gate at twelve knots to a record run of eleven days and four hours; a record that she held for four years.

Around dinner time, July 27, 1862, six days into her voyage, the Golden Gate, caught fire 15 miles off shore just north of Manzanillo.

First reported in the aft galley, the fire got away, spreading quickly rearward toward the engine room.

While crew and passengers alike fought gallantly to contain the fire using the ship's modern fire pumps and

buckets. It divided the ship in two, trapping many passengers and the engineering crew in the stern.

Realizing the gravity of the situation, the Golden Gate's master, Captain Hudson, ordered the chief engineer to open up the engines as he turned the ship full ahead toward shore. Shortly after that he lost contact with the rest of the ship due to the fire.

The crew, rescued from the smoking engine room and passengers caught behind the fire, were forced to take to lifeboats while the ship raced to shore. Most made it to the boats, but some were forced to jump overboard, to be rescued later.

About 300 yards out, in twelve feet of water, the Golden Gate was beached in high surging surf. On grounding about 300 yards from shore, the ship was almost entirely engulfed in flames. Captain Hudson ordered remaining passengers to lash onto anything that would float to support them and lowered the survivors into the surf by rope.

Over 200 passengers and crew lost their lives that day. Those that made it to the boats gathered together and after rescuing those that were in the water, headed

south to Manzanillo. The remaining survivors gathered on the beach and watched as the Golden Gate burned to the waterline.

By morning the bow and stern had broken loose and floated to the beach. Only the engines and ship's machinery were visible above the surf. Almost all the survivors suffered from burns and dehydration.

After gathering what food they could, 100 souls marched south along the beach toward Manzanillo only to be stopped at an impassible spot where the jungle met an impassible cliff.

The SS St. Louis, a sister ship, dispatched north from Manzanillo in search of survivors and with a good deal of skill and maneuvering, was able to rescue everyone from nearby rocks. After returning to Manzanillo, the St. Louis took the Golden Gate survivors, including Captain Hudson, back to San Francisco.

I feel a need, at this point, to provide a little historical perspective because, in 1862, the transcontinental railroad had not yet begun construction, buffalo roamed the prairies in great herds, and the only way to get across the US was by wagon train or stage coach through the wilderness. Hard to believe that it was easier and faster to get from coast to coast by boarding a ship and traveling south, crossing overland across the Isthmus of Panama and then up the Atlantic coast.

In 1862, the United States was in the middle of a civil war and the California gold rush in full swing. The Pacific Mail Steam Ship Company was under contract with the US government to carry mail and troops from San Francisco to the Isthmus of Panama. They also carried much of the gold and silver found in the California gold rush to the eastern U.S. Upon arriving in Panama, passengers and cargo were transported overland to ships waiting on the Atlantic side from where they would travel north to New York.

In fact, a prominent stage coach entrepreneur, Ben Halliday, had booked passage on the Golden Gate's fateful voyage. He survived to tell his tale by lashing himself to a ladder and jumping over board; passing under the paddle wheel. He was picked up later by a lifeboat.

Paper money had only recently been put into circulation. Back then, most passengers used gold and silver for commerce, keeping their wealth in money belts and bags. After the Golden Gate grounded, most

survivors were obliged to drop their belts in the surf to save themselves, salting the foreshore with gold and silver. It's said that even today after a storm an occasional coin washes up on the beach giving the beach and the local area its name, Playa de Oro.



Thoughts of salvage began almost upon hearing the incident, but strong currents, unpredictable seas and shifting sands made it almost impossible to reach. Within weeks, the S.S. Active was dispatched from San Francisco to attempt a recovery but without success.

By the end of 1862, four of the ship's insurance underwriters launched a salvage effort, claiming to have recovered \$300,000 in gold.

In 1903, an engineer named C.W. Johnson, built a pier out to the wreck site. He claims to have found a million in gold before a hurricane took out the pier.

Up to the 1930's, several other attempts were made to find what fortune lay buried in Manzanillo's sand. By that time, it's claimed that 1.5 million in gold had been recovered. Yet in the 1960's, rumor has it that a local named Veralman salvaged an undisclosed sum of gold and used it to build a hotel nearby.

Today Playa de Oro is a wild beach with variable surf up to 20 feet. It's beautiful place to explore and if you go there, you never know, you may find a coin or two!

Sources:
Salvage of the S.S. Golden Gate
by Andrew Czernek, aczernekATcomcast.net
Pacific Mail Steam Ship Company
Wikipedia

History's Mystery

By Kirby Vickery

As a master's student I selected a class in short story primarily because it was in those days that I discovered an interest in writing. In keeping with my goal of a complete education in American History, I selected my short stories in an area where it could be applied to that both my majors.

One of these stories focused on Tombstone, Arizona, and told of an old oriental gentleman employed as a dishwasher during the 1800's. This particular story tells of this little man taking a break and wondering down the street while being observed by the restaurant owner. The owner records the old guy stopping and talking with some Indians he assumed to be Apaches. When he returned, the owner made that statement the he wasn't aware that the old guy spoke the Apache language. The old Asian told the owner that he didn't speak Apache. He said they were speaking a dialect of an Asian language and that sparked my interest. I couldn't help myself and found several references alluding to the fact that there is or was a dialect of Chinese which was the same as the Apache language. Because of time restraints I had to leave it alone with just a quick statement in some paper I turned in based on that short story.

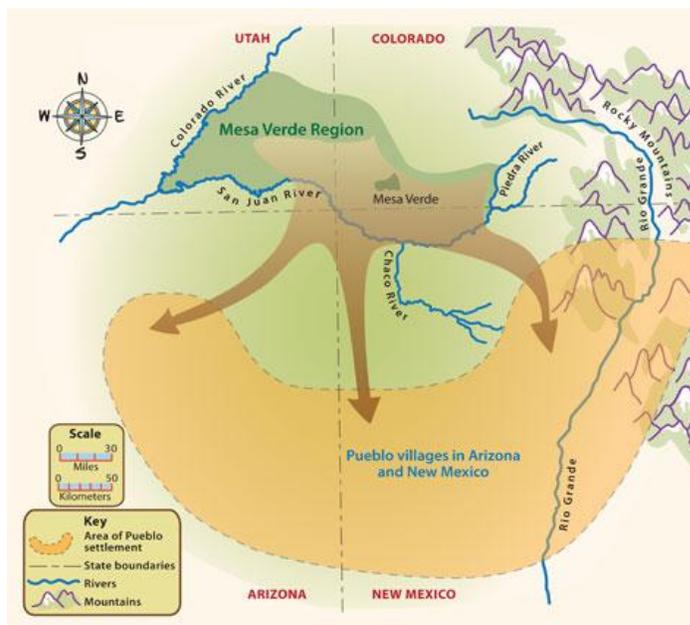
Thirty some years later Freda and I found ourselves driving through Utah in our RV wondering why anyone in that state would name a town 'Aztec.' I had looked into the southern migration of the Aztec to find an eagle eating a snake while sitting in a cactus when I first started my Aztec Mythology series in the Manzanillo Sun. This was the sign to the Aztec that they had travelled far enough as they migrated south. It was found on an island in the middle of a swampy lake named Texcoco. In 1325 the Aztecs built Tenochtitlan, what was to become Mexico City. But where did these Aztecs come from?

The short answer to that question is 'Aztlán.' It means "A place of Egrets" or "A place of Whiteness." Aztlán is a lake with seven cities or caves." Now as to where Aztlán is or was is where Utah enters the picture, at least according to some. I was perfectly happy with Aztlán's placement in south eastern Arizona or western New Mexico until I came across all this Utah stuff.

The Aztecs had a written language of sorts and kept everything historical in picture books including their

migration south. The problem with this is that they were either destroyed in 1433 by the Aztec Priests possibly in an attempt to keep the people from turning back. That reminds me of what Cortez did to his ships for the same reason. Or in the 1500's by Catholic Priests who followed Cortez around converting the Aztec while thinking that all the books were devils worship. Some survived, were rediscovered and translated to become the Aztec Codex's.

A paragraph extracted from an article written by Tim Sullivan in the Salt Lake Tribune published on November 17, 2002, titled "Bits Of History Suggest Utah Is Location of Mythic Aztlán" reads: "After the Spanish conquered the Aztecs in the early 16th century, they began studying the Aztecs' origins. Francisco Clavijero, a Jesuit priest, in 1789 deduced that Aztlán lay north of the Colorado River. Other Mexican, European and American historians put Aztlán in the Mexican state of Michoacan, Florida, California, even Wisconsin. Many others deny it ever existed. But perhaps the most widely accepted historical location of Aztlán is that proposed by historian Alfredo Chavero in 1887. Retracing Nu-o de Guzman's 1530 expedition north from the Valley of Mexico, Chavero deduced that Aztlán was an island off the coast of the Mexican state of Nayarit called Mexcaltitlan." Still others don't believe that Aztlán ever existed at all.



So what's in Utah that would lead people to believe that the Aztecs started their migration there? First of all it could have been from the Zuni Indians of Utah, Colorado and northern New Mexico and Arizona.

Anthropologists have understood the Zuni to occupy a special place in Native American culture and ethnography. Their language, religion, and blood type are startlingly different from all other tribes. Most puzzling, the Zuni appear to have much in common with the people of Japan. Did a group of thirteenth-century Japanese merge with the people, language, and religion of the Zuni tribe considering that the Zuni language is distinct and is considered a language isolate at least 7,000 years ago? Dr Nancy Yaw Davis on the University of Utah thought so and published on that enigma suggesting that a Japanese religious quest for the 'middle world' of Buddhism brought them over the Pacific into the Zuni lands. It's an interesting theory until you start to match up the dates involved. Buddhism officially didn't hit Japan from China until 339CE yet the Zuni people were part of this portion of the American South West for over 7,000 years. Dr. Davis' theory had this religious quest take place in the 13th century which was about the time that modern Buddhism was taking hold in Japan.

That Other Indian Tribe in the Area: The Ute were never a unified tribe. The largest known groups were the: Capote, Moache, Moanumts, Parianuche, Taviwach, Weeminuche, Yamperika, Uintah, Uinta, Uncompahgre, and White River. The original homeland of the Uto-Aztecan languages is generally considered to have existed along the border between the United States and Mexico. While the different spinoff tribes migrated to other areas the Aztecs went south. The Ute have no tradition or evidence of historic migration to the areas now known as Colorado and Utah—and ancestors of the Ute appear to have occupied this area or nearby areas for at least a thousand years.

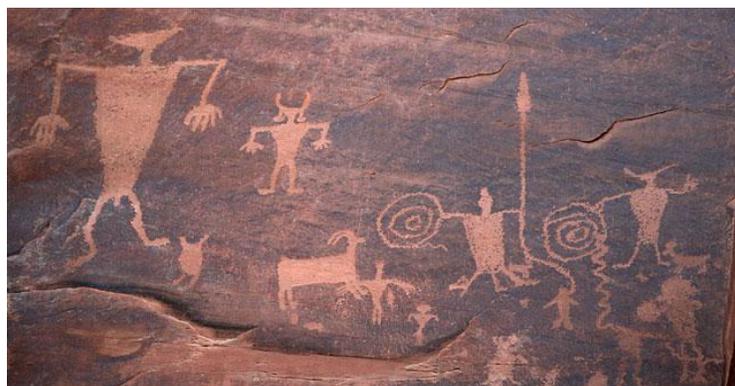
Both groups of Indigenous people can boast of Aztec petro glyphs and other various pieces of 'evidence' throughout Utah and western Colorado that the Aztec started their migration south from this area and as such could very be the birth place of the mighty Aztec Nation.

The purpose of this article was to give a very brief introduction of the efforts to place Aztlan by some of today's scholars. It is not the end all, know all, documentation of conclusive evidence but, that sort of speculation is out there for those who would care to search.

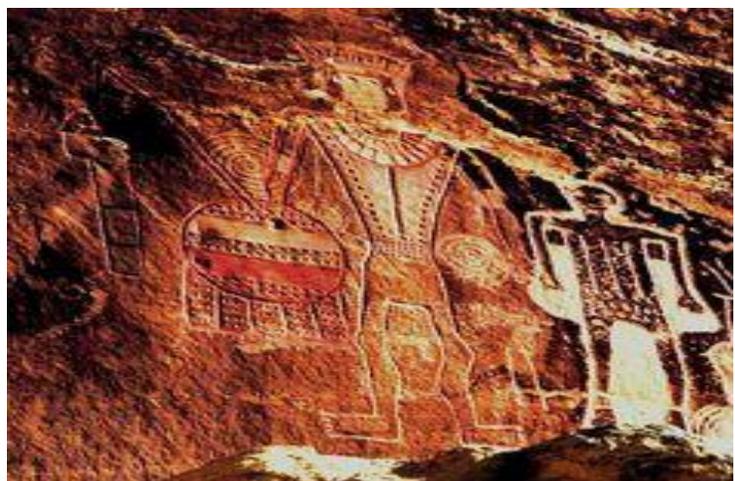


Fremont Indian Petroglyph Panel

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Ute petroglyphs



Zuni Petroglyphs



Mexican Christmas Specialities

Chimayo Cocktails - Chilled or Steaming

www.mexconnect.com



You can make these ahead of time and refrigerate. The apple cider used in this authentic but little-known Mexican cocktail makes it perfect for Noche Buena. This recipe serves eight. If you want to make it less potent, use less tequila and more apple cider (to taste). To serve it hot, leave out the ice cubes, double the amount of apple cider and heat to nearly boiling in a saucepan, pour into cups and garnish with apple wedges.

Ingredients

24 ice cubes
10 ounces Cuervo Gold tequila
2 tbsp Creme de Cassis
1 cup apple cider
4 tbsp lemon juice
8 apple wedges for garnish

Fill a blender with ice cubes. Add tequila, creme de cassis, cider and lemon juice. Shake well and strain into eight glasses. Add the ice cubes and garnish each glass with an apple wedge.

Mexican Eggnog: Rompope

www.epicurious.com



A Mexican milk, egg spice, and liquor punch.

The first *rompope*, a derivation of Spanish *ponche de huevo* (egg punch), was brewed by seventeenth-century nuns in the Santa Clara convent in Puebla, Mexico. According to legend, Sister Eduviges requested that the nuns be allowed to drink the rompope they were only permitted to make. Legend also has it that there was one secret ingredient in the recipe that Eduviges took with her to the grave. Served chilled, Rompope is often over ice, but it can be served warm, which is how I prefer it when cold weather sets in. Either way, it's rich, velvety, fragrant, and certainly full of cheer.

Ingredients

- 2/3 cup blanched almonds
- 1 1/2 cups plus 2 tablespoons granulated sugar, divided
- 6 cups whole milk
- 2 cinnamon sticks
- Rind of 1 lemon*
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon baking soda
- 8 large egg yolks
- 1 cup white rum or aguardiente**

* Remove the lemon rind with a vegetable peeler, being careful to avoid the white pith, which will give it a bitter flavor.

** *Aguardiente* literally means "burning water" in Spanish. It is a strong (29% or higher) spirit distilled from fruits, grains, and commonly sugarcane. It's available at most liquor stores.



Navideño

www.mamalatinatips.com



"A ponche without tecojotes and guayabas is not ponche"

Preparation

1. Pulse almonds with 2 tablespoons of the sugar in a food processor until ground to a fine paste.
2. Bring milk, cinnamon, lemon rind, vanilla, and baking soda to a boil over medium-high heat in a large heavy-bottom saucepan. Reduce heat to medium-low and simmer for 15 to 20 minutes. Set aside.
3. In a large bowl, whisk egg yolks, the remaining 1 1/2 cups sugar, and ground almonds until thick and pale. Remove cinnamon and lemon rind and discard. Whisking constantly, slowly add the milk to the yolk mixture.
4. Return mixture to pan and cook over low heat, constantly stirring and scraping the bottom and sides of the pan, until the mixture thickens enough to coat the back of a spoon, 5 to 7 minutes. Set aside to cool completely, about 2 hours.
5. Stir in rum or aguardiente. Serve.

Make-Ahead Tip

Rompo may be refrigerated for up to one month in sterilized glass bottles.

Ingredients

apples in pieces
5-6 guavas
12 *tecojotes* (Mexican fruit similar to a crabapple)
1 cup of raisins
1 cinnamon stick
2 *piloncillos* (this is sugar in rock shaped like a cone, like in the picture, if you can't find it, use sugar to taste)
1 sugar cane in pieces
3 liters of water (3/4 gallon)
250 gr tamarindo (1/2 pound) optional. I didn't use tamarindo this time

Preparation

Mix all the ingredients in a big pot, bring the water to boil. Let it boil for 5 minutes on high heat. Simmer for 10-15 more minutes. Let it rest for half an hour. That's it. Enjoy and Happy Holidays!

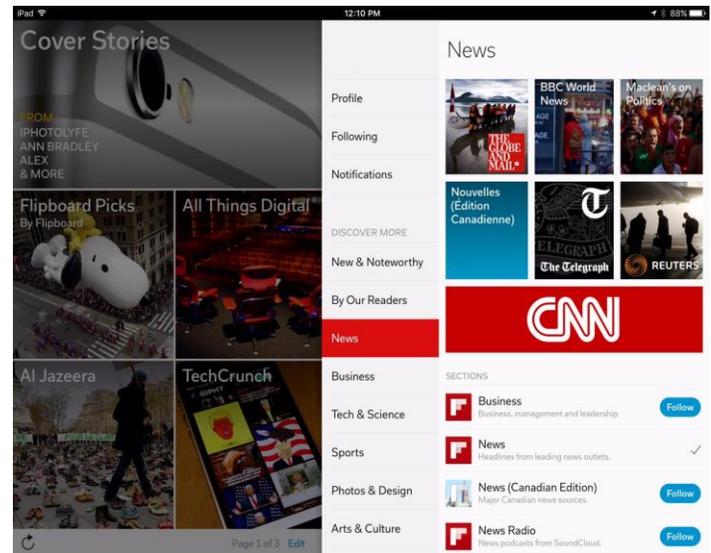
Like a dog with a bone, the news media won't let a story drop!

Señior Tech

Is it my imagination? Have you noticed how television and radio news report on a story. They focus on a story until a more glamorous or more sensational story comes along? The new story gets all the focus, while the old story is yesterday's news. Like a dog with a bone in its mouth, that bone will not drop until the dog finds a bigger bone or that bone is completely gnawed. I am reminded of the Ebola scare last spring, it was on the news daily, but after it lost its appeal, nary a mention. Has Ebola disappeared, no, but there were and are newer more exciting stories to exploit. I watch the news to be informed of current and world affairs. However, it seems that is impossible to get balance. When there is an election, the rest of the world seems to disappear. If there is a major disaster or scandal, the media sharpens their collective teeth and gloms on at the expense to any or all other issues. I have noticed many inaccurate statements made by reporters as stories break, just so they can be the first to report on air.

In my opinion, the news media has lost objectivity because ratings have become the most important metric in story selection. The corporations that own the networks have a fiduciary responsibility to their shareholders. The ratings determine how much the advertiser's can charge companies to host their commercials. Don't get me wrong, I am not against profits. But I would like to have a balanced reporting of current affairs. Fortunately, there is an alternative.

If you have a smartphone, tablet, or computer you can say goodbye to what has become infotainment by these corporations. Flipboard, is an app that is available across all previous mentioned technologies. It is completely free and you can read stories from CNN to your local newspaper, or television network.



On your computer browser go to www.flipboard.com. Android devices can get the app at Google Play. The app is available at the App Store for Apple devices. You will setup a free account to view your content across multiple devices and platforms.

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Puerto Vallarta, Jalisco, México

☎ 52 (322) 293-0098 / 293-0099 | 📠 52 (322) 293-2894 | ✉ pvрта@international.gc.ca

Once Flipboard is installed on a device or computer, it is easy to configure the app and select the news streams of interest. The image below shows the configuration screen on my iPad.

The main categories to choose from include; News, Business, Tech & Science, Sports, Photos & Design, Arts & Culture, Living, Food & Dining, Travel, Style, Music, Books, City Guides, and Big Ideas. As you can see, there are a variety of interests for consumption. The best thing, the service is totally free!

Flipboard aggregates the most current stories first. For example, if you have selected The New York Times as a feed; the most current stories will appear for reading. If the story includes video clips, the clips will play within the app.

Flipboard provides up to the moment stories from thousands of sources so anyone can get different viewpoints on almost any subject. I highly recommend Flipboard. Did I mention it was free?

In May of this year I strayed from my regular technical writing to discuss my experience buying a car in Manzanillo. At that time, I gave glowing reviews of the Nissan dealership. Last month, I said I would provide an update about their storage service.

Prior to my return, I called to have them change the oil and filter in the car. On November 2nd we picked up our car. The car was stored inside, and after Hurricane Patricia, I was relieved to find no damage except that the paint had a slight oxidation. The service staff told me to set an appointment and that they would polish it at no charge. The cost for storage for six months was nil (the first season of storage is at no cost when you purchase a vehicle from them). The normal cost for storage is \$20 pesos per day.

I can say with 100% confidence that the Nissan Dealership in Manzanillo is a company deserving of your business.



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Balancing Risk and Return in Saving for Retirement

Investing always necessitates balancing risk and return, and that challenge becomes even greater as you near retirement: you have to invest aggressively enough to build a nest egg that can support you for the rest of your life, but also insulate yourself from market turbulence that could set you back years. How do you choose a mix of investments that will deliver comfortable returns while offering the downside protection you need?

There's no right answer, as different investors will tolerate different trade-offs. But you may want to start by determining your actual risk tolerance: think seriously about how low the value of your nest egg can drop before you exit the stock market.

To do that, consider how different asset allocations would have performed from 2007 to 2009 (market high to market low). Without rebalancing, a portfolio of 70 percent stocks and 30 percent bonds would have lost around 40 percent; a portfolio of 50 percent stocks and 50 percent bonds, 26 percent; and one with 40 percent stocks and 60 percent bonds, 19 percent.

Once you've determined an appropriate asset allocation based on risk tolerance, you can move on to part two: developing a stock-bond mix that has a good chance of delivering the returns that will enable you to maintain your preretirement standard of living throughout your retirement. You can do this with a retirement income calculator.

Of course, if the portfolio you're comfortable with in a market downturn doesn't provide the growth you need, you'll need to reevaluate. And this is where your advisor can be a great support.

Yann Kostic is an investment advisor (RIA) and money manager with Atlantis Wealth Management who specializes in retirees (or soon to be), self-reliant women and expats in Mexico. Atlantis is working with an international custodian, so firm clients are allowed to hold multiple currencies in a single account including Canadian & US dollars as well as Mexican Pesos. Yann is splitting his time between Central Florida, Lake Chapala and Manzanillo. Comments, questions or to request his newsletter, "News you can use" contact him at yannk@atlantisgrp.com in Mexico, (376) 106-1613 or in the US (321) 574-1521.



MANZANILLO'S



BEST STEAK HOUSE



For Immediate Release

November 20, 2015

Jehovah's Witnesses Welcome All to 2015 "Imitate Jesus!" Convention

Guadalajara: Jehovah's Witnesses will soon hold their annual convention at the Presidente Intercontinental Hotel in Guadalajara, Mexico. They extend an open invitation for all to attend. The theme of this year's program is "Imitate Jesus!"

Kelly Bahris, a convention spokesman, states: "Jesus, the founder of Christianity, is widely considered as one of the most influential and significant men who ever lived. As Christians, a core belief of Jehovah's Witnesses is that Jesus lived his life as a model for us to follow. The "Imitate Jesus!" convention will examine Jesus' life, as outlined in the Bible, and emphasize how all—regardless of their background, lifestyle or religion—can benefit in practical ways from his example and teachings. A highlight of the program will be the keynote address on Friday morning, entitled "Concealed in Him Are All the Treasures of Wisdom."

Starting this coming weekend Jehovah's Witnesses will extend personal invitations to everyone from the Guadalajara area and other main areas such as Colima, Manzanillo, Puerto Vallarta, Mazatlan and Tepic to name just a few. A printed invitation is being extended to all who are interested in attending although it is not necessary to be admitted to the event. There is no admission fee. Conventions of Jehovah's are supported entirely by voluntary donations.

This three day event will be held in Guadalajara and will begin on **Friday, December 11th at 9:30 am**. An estimated 800 will come to the Presidente Intercontinental Hotel for the Bible-based programs. Jehovah's Witnesses in Mexico are organizing 419 conventions, in 133 cities in 42 languages. Worldwide, there are over 8,000,000 Witnesses in more than 115,000 congregations.

Related Links: - Article : "Imitate Jesus! 2015 Convention of Jehovah's Witnesses":

<http://www.jw.org/en/jehovahs-witnesses/conventions/>

Video: International Convention Report:

<http://www.jw.org/en/jehovahs-witnesses/conventions/video-clip-international-convention-report/>

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Email: kjbinmex@gmail.com

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