

Manzanillo

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SUN

Manzanillo's Lifestyle E-Magazine

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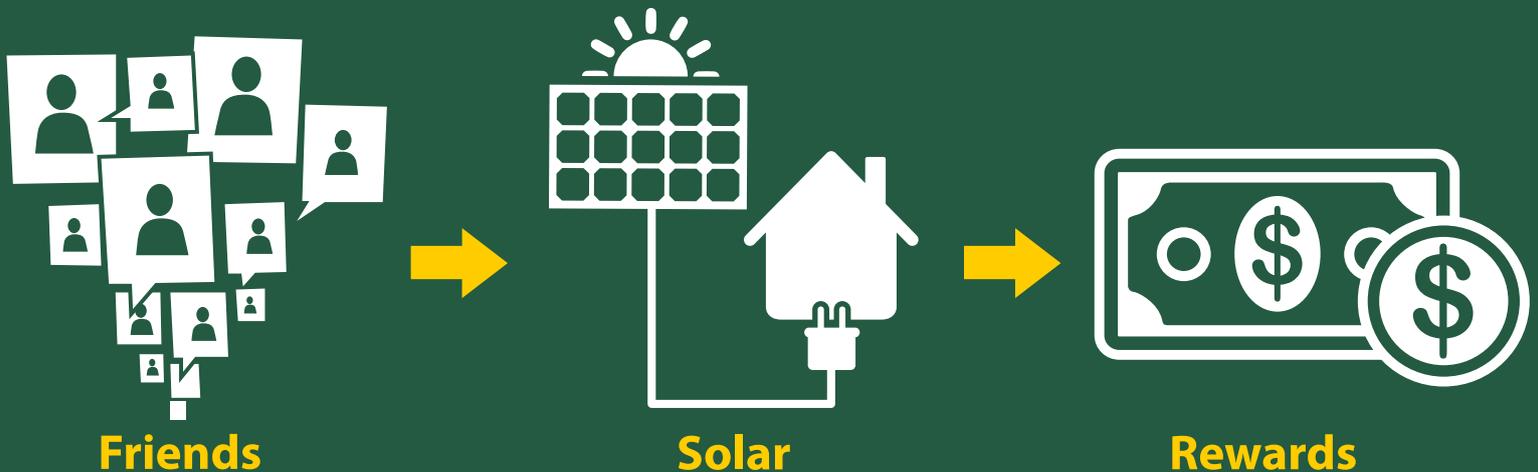
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E-MAGAZINE

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

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also be reached via the following:
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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
1.) Manzanillo or 2.) Mexico.

All articles should be 1000 words
Or less or may be serialized. 500-
750 words if accompanied by
photos. Pictures appropriate for
the article are welcome.



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Spider Lily, *Hymenocallis galvestonesis*
Family: Amaryllidaceae

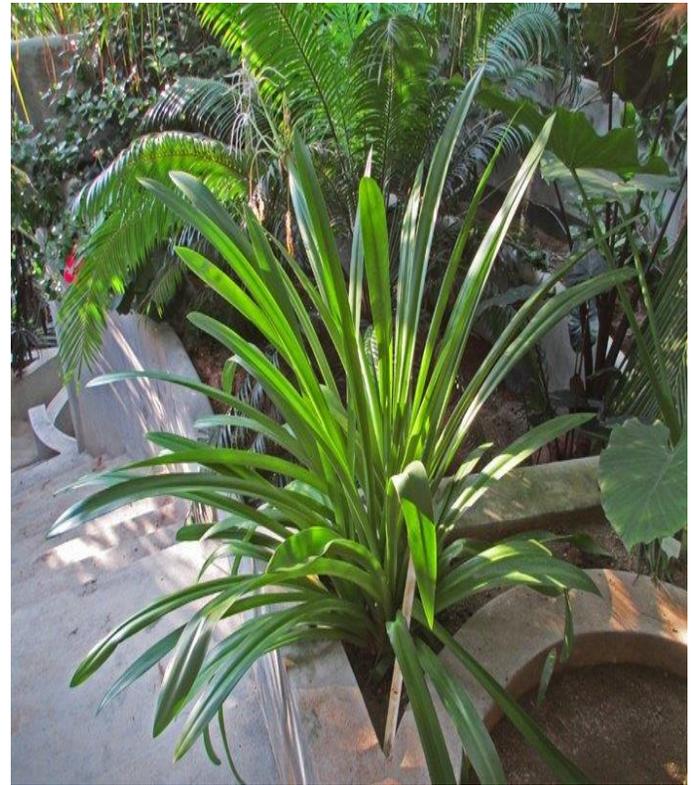
(Also known as Spring Spider Lily or – incorrectly - Crinum)

The Spider Lily’s genus name comes from the Greek words *hymen*, meaning "membrane" and *kalos* that translates to "beautiful". To my way of thinking, they’ve got the *kalos* thing correct as this is one of our flowers that I thoroughly enjoy.

Native to the Americas, the *Hymenocallis* family ranges from Indiana, down the Mississippi Valley, Kentucky, Virginia, south to the Carolinas, Alabama, Louisiana, Georgia, Florida, Texas, through Mexico and the Caribbean into Central America. From there, “Katie bar the door”, as at this point there’s a veritable explosion of diversity in species through Central America and radiating into Venezuela, Guyana, and Brazil of the South American continent. In such regard, it’s important to note that at this juncture, it’s not known how many varieties actually exist.

As to where “in the wild” they thrive, one source cited it this way, “flood plains, bottomland, ditches, ravines, depressions, marshes, stream banks, prairie, plains, meadows, pastures, (and) savannahs”.

These were recognized as a distinct genus back in 1812 by Richard Anthony Salisbury. (H’mmmm, I wonder if he created and/or identified the Salisbury steak as well!) It’s thought – that’s the operative word - that there are somewhere around 70 to 80 different species



At Ola Brisa Gardens, our rather healthy Spier Lily is located next to the steps in the Chinese Sub-terrace.

in the *Hymenocallis* group. But there is even some confusion regarding their names as to which variety is which.

To be completely honest, I am not absolutely sure that the specimen showcased here is a *H. galvestonesis* – which is said to come from dry woods. But, no little research time has been spent in striving to correctly identify this one which thrives on the Chinese Sub-terrace (so named for the prominent Chinese Fan Palm, *Livistona chinensis*, situated in its center) here at *Ola Brisa Gardens* .

As regards correctly identifying them all, an associate of the world renowned botanist, Dr. Alan W. Meerow, Kevsn Preuss, has observed that, “A big problem in gaining an understanding of (this) genus is that populations are being eradicated at alarmingly fast rates as wetlands are being modified.” A’hhhhh, progress!

But let’s move on to this rather unusual looking – but nonetheless elegant - fragrant plant. Its six, delicate, white, sweet smelling, “spider-fingered”, flowers have a

dominant staminal cup from which, appropriately, long stamens protrude, and narrow, tepal segments – read petals and sepals (modified leaves). Two to three blossoms are perched atop a stout stem of one to three feet (.3 to .9 meters) in height amid strap-shaped leaves. (Flowers of other varieties of *Hymenocallis* can be green or yellow.)

The flowers themselves, are comprised of three white sepals and three petals which unite to form a two to four inch (5 – 10 cm) narrow tube with the slender parts of the flower spreading and curving backward as they age.

The Spider Lily prefers full sun to partial shade, can grow up to 24 to 4 inch (60 -120 cm) and like lots of water . . . hence ensure you don't allow the soil around them to dry out between waterings. I have read that they can clump to five feet (1 ½ meters) across, but mine have yet to achieve this girth.

Pest resistant, this fast grower can act as an excellent, tall ground cover with the bonus that it readily reseeds itself! If sought to be utilized in this manner, plant on three to five foot (.9 – 1 ½ meters) centers and it should be fully filled out within two years.

As many know, my preferred fertilizer is well dried *estiércol de vaca* (cow manure). The Spider Lily shares my appreciation for this natural plant nutrient and I encourage its regular application.

From the standpoint of visuality, its delicate blooms are a stunning backdrop against green foliage. But beyond that, its perfumed flora are an attraction to bees, birds and butterflies.

The best means of propagation is through the division of its bulbs. Once you've dug them up and carefully lifted them out of their soil home, locate the natural divisions where they are marked with a seam. Each side of these seams should have their own roots and stems. Separate and re-plant these bulbs – carefully facing stems upward - so the top of each bulb neck is at or just above the surface of the soil. Initially water well and then water it as you do your already established Spider Lilies. and, in but a few months, voilà, you will have new plants and flowers to enjoy!



... the very picture of "straplike leaves".



In more shade than sun, it nevertheless seems to like its home here very well!

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Tommy Clarkson



It's closely related to the Coconut Palm.

Syagrus Palm Cultivars

Family: Arecaceae

(The following is the result of extensive research in endeavoring to identify a small, slow growing, pinnate, non-self-cleaning, petiole armed palm specimen I acquired several years ago but whose specific name I have never been able to establish. I believe it to be, however, a member of the Syagrus family. Increasingly, I have come to suspect that it is a cultivar.)

According to Robert Lee Riffle – in his magnificent 2003 tome, “[An Encyclopedia of Cultivated Palms](#)” – one of the most knowledgeable palm authorities to have existed, there is only species in this genus to have armed (spines/hooks) petioles (the stem between the trunk and the beginning of the leaflets or frond leaf) as does mine.

But, with hybridization, that may have changed! In the International Palm Society’s 2011 quarterly publication PALMS, 55(3), Donald R. Hodel of the University of California wrote of new additions to the family. In this article, entitled “Hybrids in the genus Sygrus”, he states, “*Several natural hybrids occur in Syagrus. (At least five natural interspecific hybrids occur . . . where the ranges of species overlap . . . and at least two intrageneric hybrids - one artificial and the other natural but occurring spontaneously in cultivation.)* (This being) *a large, diverse and wide-ranging genus of pinnate-leaved, cocosoid palms . . . This relative ease of hybridization, along with the highly ornamental nature and cold tolerance of some of its species from southern Brazil, has*

attracted several collectors and growers who, through hybridization, wish to expand the landscape potential of this useful genus. Because at least one of these artificial hybrids has entered the trade and is being widely promoted, I name and describe it here.”

For those smarter than me – and your numbers are legion – read his entire article at:

<http://www.palms.org/palmsjournal/2011/vol55n3p141-154.pdf>

But, for those botanically like me – a bit on the simple, slow and more elementary side, I fear, after reading such as that – let’s talk about this family which originated in South America and the Caribbean.

Firstly, it’s a genus of anywhere from 30 to 42 (originally known) solitary trunked and clustering species of palms with a few having but subterranean stems (no trunks). . . . like the elephant who stuck his nose where it shouldn’t have been! Members of this family range from small to rather large and robust. None of these species have a crownshaft. Interestingly, it is closely related to the coconut palm. As one might suspect, numerous of the palms in this family also have edible seeds.

While some of these species like the rainforest, most prefer – as noted by David L. Jones in “Palms Throughout the World” “*the dry, open habitats such as savanna and semi-arid scrublands*”. He goes on to note, “*The genus has suffered severely from habitat destruction with at least three species becoming extinct (S. leptospath, S. lilliputaiana and S. macrocrpa) and others reduced to rarity.*”

While one of my favorites – the Arikury Palm (*Syagrus schizophylla*) is in this family – so is one of my least favorites, the Queen Palm (*Syagrus romanzoffina*). “*So why, Mr. Palm Guy, don’t you like the Queen Palm?*” I’m glad you ask! To my eye, their fronds are too scarce and scant of leaflets giving the crown a meager bare look; they are unsightly with its dead, dried and ragged fronds and stubs; not a self-cleaner, every dead frond must be carefully cut off; often suffering from potassium deficiency, it gets “frizzle leaf” with ends of the oldest leaves become necrotic and frizzled (curled); and they are, generally speaking, simply a messy palm demanding much more care and attention than they are worth. Suffice it to say of the over ninety varieties to be found in *Ola Brisa Gardens*, there are no Queen Palms!

The Arikury Palm, however, is an altogether different and much more loveable palm in this family. To read a piece on this attractive character go to <http://olabrisagardens.com/palms/arikury-palm/>.

Should you acquire a palm that looks like these pictures, here are my recommendations regarding its care and upkeep. Ensure it is planted in fertile, well-draining soil in full sun. Should you wish, much around it with coconut fiber so as to retard weed growth and keep the soil damp – not, mind you, drenched or soaked. But, in that regard, water it deeply twice a week. Mine appreciates quarterly fertilizer of 12/4/12 (I sometimes use 16/16/16.) And, regularly, tell it just how much that you appreciate and like it!

(To order books cited in this piece, or numerous others – under the “Advice” tab at the top of the home page of the *Ola Brisa Gardens* home page (www.olabrisagardens.com), go to “A Review of Plant, Palm and Tropical Flower Books”, find the one you wish, click on it and you will automatically be linked directly to Amazon Books.)



All members of the *Syagrus* genus have pinnate fronds.



Within a couple of days of the full inflorescence emerging!

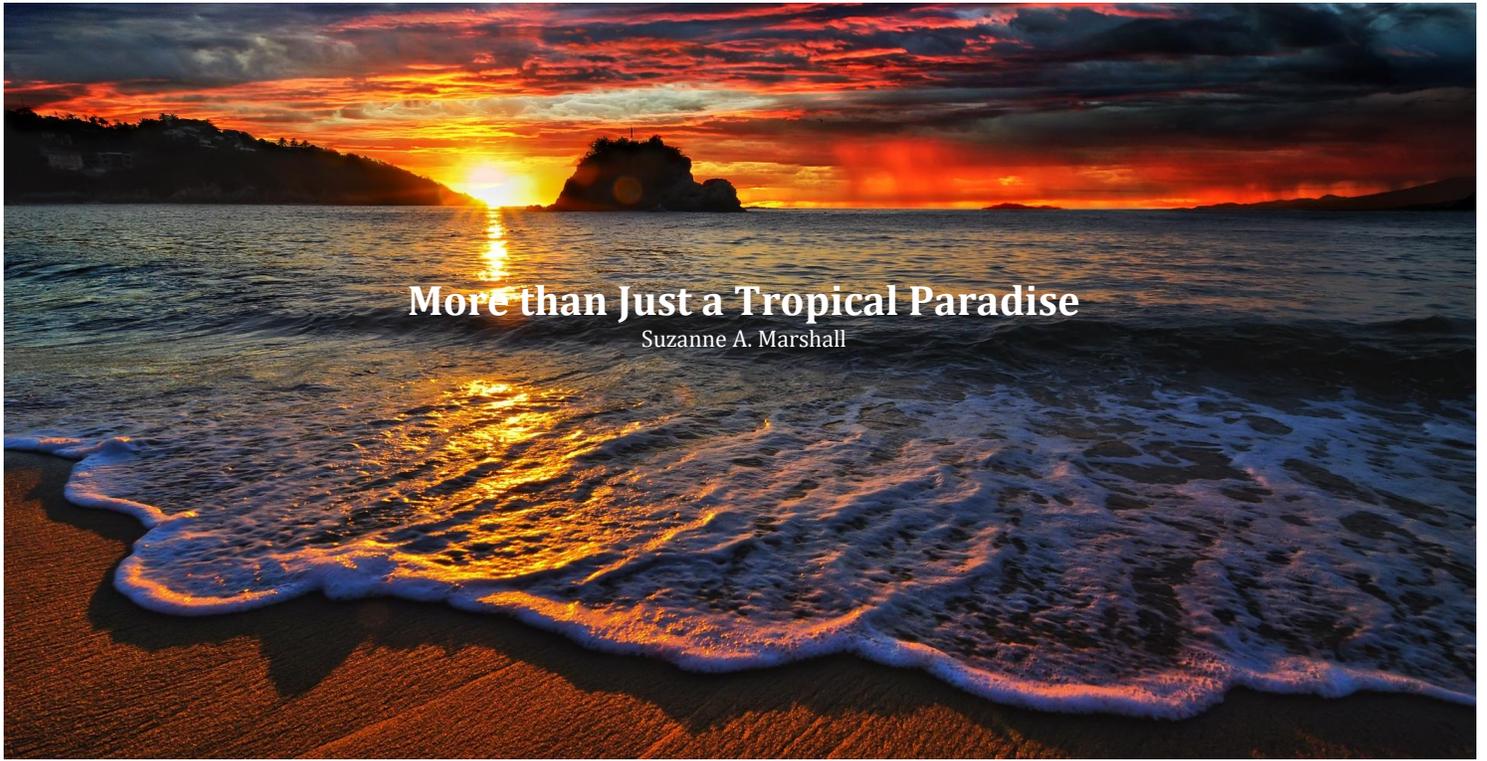


Yep, its petioles are armed and ready to get 'cha!

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More than Just a Tropical Paradise

Suzanne A. Marshall

I can hardly wait to return to Manzanillo. When fall season is upon me while still in Canada, I begin to remember how much I miss the tropical climate there. To say that Manzanillo has many other attributes is an understatement. But for some reason I lose track of just how healthy I feel in this humid, sea-air climate. In fact I feel at least ten years younger. If science is correct and your biological age is based on how young you actually feel, then living in Manzanillo is lengthening my life. Being there is akin to a twenty-four hour a day spa therapy. I am not even talking about the extra exercise walking the beach, or the upload of vitamin D from all the fabulous sunshine. All of that along with the social life, the people, and the cost of living are bonuses.

Plagued by a lifetime of allergies to pollens, dust and airborne particles etc., the resulting sinusitis has been a 'live with it' kind of battle for me. This is a battle that one never gets used to or wins. You gobble up your antihistamines, anti-inflammatory meds, snort your decongestants and carry on with bugle practice (blowing your nose). And of course there are many of us 'oldies' who begin to feel joint irritations, perhaps a few spots of arthritis and you toss it all off to getting old and the

results of a weary immune system. But I just have to share with those readers having similar aggravation that living in Manzanillo has proven to be an incredible therapy for me. After about 10 days to two weeks I begin to experience symptom-free breathing. Not only do all the sinus maladies disappear but so do most of my aches and pains. This is something I have learned is no coincidence. When I return home in springtime, the problems return again.

Sharing these insights with friends and fellow sufferers I discover that others have found themselves making the same observations. I live in Canada at a fairly high altitude not far from the Rockies and in an extremely dry climate. There the air particulate levels are extremely high with pollens, snow molds and static based house dust not to mention forced air heating etcetera. Thus many of us begin to experience signs of irritation at an early age. In my case, allergy shots, nasal steroids and even surgery have never delivered major relief. This is not to say that there isn't a genetic predisposition or a compromised immune system lurking somewhere. All I know is that the relief experienced during Manzanillo winters is life-altering for me. I simply feel fantastic.

Donning my researcher persona, I begin to seek out information everywhere. First of all the fact that I live on the beach means the prevailing breezes directly off the water are probably as filtered and clean as one can find outdoors. Secondly the air is heavily humid and salty. Therefore I am consistently breathing humidified salt air. Saline solutions are often recommended for irritated breathing and nasal passages. What better delivery system than clean moist sea air directly off the Pacific Ocean? As an added bonus, I'm living at sea-level. Given the consistent elevated air pressure I am convinced that this is a major contributing factor to the easing of arthritic inflammation and joint pain. (Some of my friends even report a lowering in blood pressure). There may be someone out there with a science background saying nope, that's not scientifically sound. But that's my theory and I'm sticking to it.

There are other benefits to this luscious tropical climate. Your hair and skin improve. Fine hair absorbs the humidity and becomes denser therefore thicker. The humid salt air plumps the skin and exfoliates the dry epidermis. Now I ask you: is that not spa like? And here's the kicker. For those old and tired out calloused and dry feet? Take a long bare-foot walk on the sandy beach regularly and discover the exfoliating magic of volcanic sand under foot and the resulting 'smooth as a baby's butt' soles of your feet. I say it's paradise for more than the obvious reasons. Follow this all up with a cooling dip in the pool and your favorite cocktail and it's all a dream come true.



CHOCOLATE

By Kirby Vickery

When I was asked to write for The Manzanillo Sun I was told that I had an almost free hand as to what I wanted to write about as long as it dealt with Mexico and/or the Mexican people. This was all fine and good while I was down there visiting but after quite a time away from that atmosphere it started to get a little rough. I found myself running out of experiences accumulated during my short stays in Manzanillo and working in Tijuana. Now I have an education in history (albeit American History but still 'History') and decided to put the experience to good use and discuss some real early Mexicans; The Aztecs. Yes these folks were late comers as Central American Indian cultures are concerned and they were the ones which Cortez first walked over in his quest for gold and silver. But they had a unique culture which was made richer than any before them because they adopted so much from other earlier cultures such as the Mayan and the Olmec.

Because the Aztecs were in power when the Spanish came in and took over, it is their culture and that of the Mayans that is said to have given the world so much to include gold, silver, corn, the pepper plant and the legume family (that's potatoes to some of us who aren't sure what a 'legume' is.), the cocktail, tobacco (arguably) and, I feel, most important - Chocolate. The story or legend behind chocolate's discovery and human use is a little on the short side but shows the diversification and richness of the Aztec Mythology.

Our story begins with the Sun God Nanahuatzin or Nanahuatzl or just plain Nana. Yes, this is the Aztec God which gave Maize to the humans and was known to be a male as well as a female from time to time. It was because of that he was invited to the ceremony honoring the god who was selected to be the Sun God. Nana was dressed in reeds when he showed up. He was also small, and weak, and sickly, and not really liked among the other gods. But his was a modest bravery and when the other gods backed away from the assignment because they feared the sacrificial jumping into the burning cauldron of the sun, he just jumped right in and won the moment according to Quetzacóatl who among other things like being the god of delight was really up there on the god list of importance.

Every day Nanahuatzin would locate his tree of the Food-of-the-Gods, crack open one or more of the large pods of the cacao tree and scrape out the goodness. One



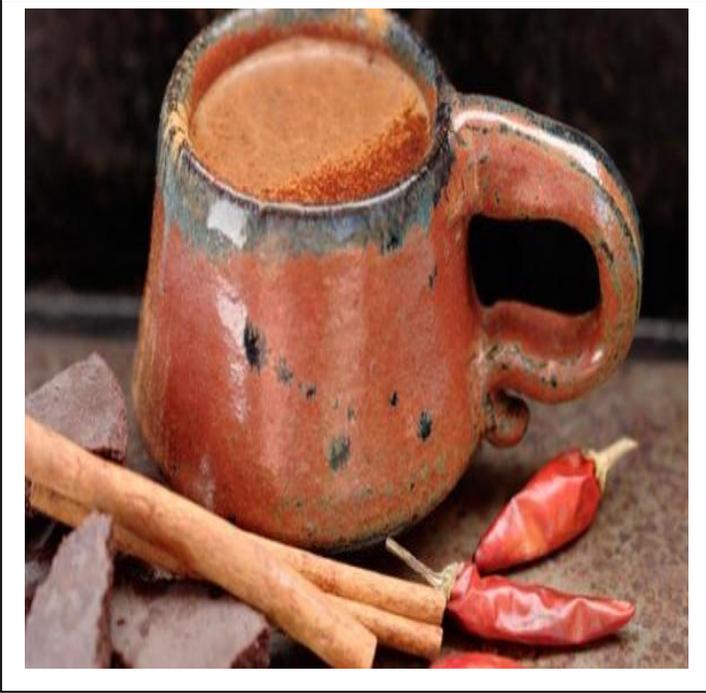
Nanahuatzin

day, quite by accident Quetzacóatl witnessed this ritual and asked about it thinking that this would be good for the humans too. When he approached Nanahuatzin about sharing his secret, the Sun God vehemently refused any idea about sharing because he figured the cacao nut's meat was so good that it was meant for the gods only.

Quetzacóatl didn't agree but knew that to argue with the Sun God would be pointless so he changed himself into a small blue frog and watched as Nanahuatzin selected and cut another of the wonderful pods off the cacao tree, cut it open and ate the succulent inner stuff from it. After he had finished and had gone away for the day Quetzacóatl started to sing his froggy song which attracted some children from a nearby village.

When they came by Quetzacóatl decided that he was going to release the secret of this wonderful food to the humans and started to sing his frog song which they understood. Instead of going in and getting the pods themselves, they ran in fear to get their mother's. The mother's came to hear the frog song and did the same thing. They ran and got their men folk. When the entire families heard the frog song they went and found a large cacao tree, cut open the pods and discovered the delights of the Food-of-the-Gods.

Nanahuatzin watched all this happening and although he wasn't happy about any of it there wasn't anything he could do about it now that his secret was out. Knowledge of this fruit grew rapidly and soon man was able to develop a smooth and very tasty hot drink from it which has become known as 'cocoa' or 'hot chocolate' which the Aztecs called Xocolatl.





AT THE MOVIES

Suzanne A. Marshall

THE MARTIAN

Starring: Matt Damon, Jessica Chastain, Kristen Wiig, Jeff Daniels, Michael Pena.....
Director: Ridley Scott

“During a manned mission to Mars, Astronaut Mark Watney is presumed dead after a fierce storm and left behind by his crew. But Watney has survived and finds himself stranded and alone on the hostile planet. With only meager supplies, he must draw upon his ingenuity, wit and spirit to subsist and find a way to signal to earth that he is alive.”

The promotions on this movie, more or less give away the plot so you know going in, that the situation is dire for Mark Watney. We purposely selected a 3D theatre with pre-booking options for seating. Thus we were seated in a prime location, smack in the middle of the raised first balcony. Then, we took a journey through space. This movie is about incredible art direction, special effects, costuming and solid scientific possibilities. Filmed in Jordan, the red planet gleams with awesome vacancy and provides a complete ‘buy in’ for your imagination. The story unfolds flipping between Mars, Earth and the crew onboard the space shuttle. The production involves hundreds upon hundreds of talented people as seen in the credits that roll on forever following the movie.

The details of the story offer plausible theories to support Watneys’ survival. I understand that Ridley Scott went to great lengths to use as much scientific theory as possible. I roughly quote Watneys character here *“I’m going to have to science the shit out of this.”* Watney is played superbly by Matt Damon, subtly offering up humor, wit and human frailty. In fact I felt the entire cast did a great job of pulling us all in to this intense and often emotional situation. This movie is a great escape, entertaining and thoroughly engaging. Go see it, preferably in a 3D theatre.

IMDB rated this movie as 8.4/10 based on 101,000+ viewers.





AT THE MOVIES

Suzanne A. Marshall

BLACK MASS

Starring: Johnny Depp, Benedict Cumberbatch, Dakota Johnson, Joel Edgerton
Director: Scott Cooper

“The true story of Whitey Bulger, the brother of a state senator and the most infamous violent criminal in the history of South Boston, who became an FBI informant to take down a Mafia family invading his turf.”

I’m not sure I’d have selected this movie for viewing if it had not been for the media promotions screening Johnny Depp in character. Known for his ‘morphing’ abilities he certainly delivers on the Bulger persona. In my opinion Bulger is a true psychopath. The story details the corruption and syndicated crime activities of The Winter Hills Gang involving the FBI, crooked cops and a lot of dead people. The development of the characters is certainly convincing as is the dialogue that gives us personal insights into the lives, families and politics of these times.

Dating back to the seventies and eighties, the art direction is believable. The lighting is dark as are the backrooms and streets of Boston. It seems to rain a lot. Basically it’s a dark movie on a very dark subject and very real. If this is your genre, it’s well worth seeing. If you’re on the edge of deciding, you may just want to see Johnny Depp do his ‘morphing’. It’s quite amazing.

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



The BEST Sour Cream Enchiladas

courtesy of <http://www.eatingonadime.com/>

Ingredients

- 2 - 3 boneless chicken breasts, cooked and shredded
- ½ onion chopped
- 1 can of rotel
- 1 tablespoon of taco seasoning (or half packet)
- 1 can of cream of chicken soup
- 1 8 oz container of sour cream
- 1 cup of milk
- handful of shredded cheese (any kind will do!)
- 8-10 tortillas

Instructions

1. Preheat oven to 350 degrees.
2. In a skillet, brown the onions until soft.
3. Add in the shredded chicken, taco seasoning, rotel, and HALF the can of cream of chicken soup.
4. Cook over low heat until mixed thoroughly.
5. Spoon the mixture evenly into the tortillas.
6. Roll and place in a 9x13 pan with the seam side down.
7. Continue to do this until your pan is full.
8. Meanwhile, mix the remaining cream of chicken soup, sour cream and milk in a bowl until combined.
9. Pour mixture over your rolled tortillas.
Sprinkle with cheese
10. Bake for 20 minutes until heated through.
11. Serve with your favorite side dishes.



www.eatingonadime.com

These enchiladas freeze great!

This recipe takes a bit longer than I normally like to spend in the kitchen which is why I HIGHLY recommend you doubling the recipe and then freezing your second batch. That way you will have this comfort food ready to eat another time without doing all the work.

Instructions

First you need to cook your chicken (You can toss it in a crock pot, boil it or bake it). I often use the crockpot or boil it. Then you need to shred the chicken. I just use 2 forks to shred it. It only takes a minute. You will need about 2 boneless skinless chicken breasts per pan of enchiladas.



Now you will combine all the "inside" ingredients so you will have the perfect stuffing for your enchiladas. You are going to need some homemade taco seasoning if you don't have any seasoning packets



Next you just stuff the tortillas (flour or corn) and then roll them up and place them in a pan. Make sure you put the seam down.



Add your sauce, your cheese and bake! Before you know it you have a delicious dinner on the table!

The Most Powerful Hurricane Ever!!!???

Señior Tech

October 23rd, 2015 put Manzanillo on the map. Patricia threatened to wipe it off. Many of our friends, relatives, and acquaintances who never knew where Manzanillo was located could no longer claim ignorance; as newscast on all channels showed the Mexican coast which was to be barraged and levelled by high winds and killer waves. Fortunately, the forecasters were wrong.

I received numerous emails and text messages asking if we had heard about the hurricane.

So Señora Techie and I picked up our respective iPads and opened up an app that tracks hurricanes. Coincidentally it is named iHurricane. The following screenshots show data and projections of the storm in real time (or within 30 minutes).

The graph on the right shows travel speed, wind speed and barometric pressure of the hurricane just prior to landfall. The map on the right shows "Patricia" from origin to time of my writing of this article. The data used by this app is supplied by the U.S. government National Oceanic and Atmospheric Administration.

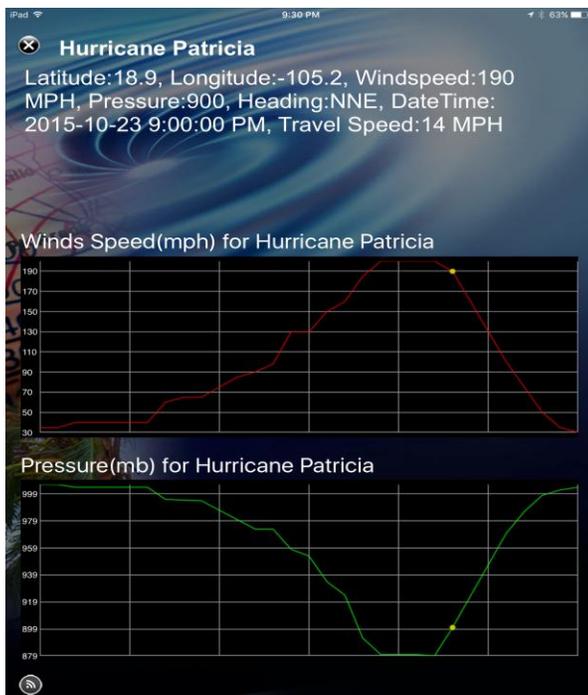
The app is also available for Windows Phone and Android OS. The authors do provide a disclaimer that states that

the app should not be used to make decisions on personal safety. The app does allow users to periodically check for storms in their area. Storms in Manzanillo normally do not get the attention that Patricia garnered, so it is an app everyone should consider. An option within the app can send email alerts for storms in the user's area.

There are also numerous apps that show users where earthquakes and volcanic eruptions are occurring worldwide. I use an app titled Volcanoes that alerts me when the Colima volcano is erupting by a notification on my iPad. The app gets data from the Volcanic Ash Advisory Centre in Washington. The notification occurs within minutes of the eruption and I can view data showing when ash is spewed into the atmosphere.

Thankfully the hurricane named Patricia was not catastrophic as predicted. In my opinion, the hurricane tracking app provided us more information than that available from traditional weather and news channels. We felt less anxious about the storm because we were able to see exactly where the storm made landfall.

My article in May dealt with storage of our vehicle by the Nissan dealership in Manzanillo. Next month, I will followup on that service.



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Risks and Potential Benefits of Global Investing

Yann Kostic

International markets can offer high potential returns, but it's important to remember that more return potential means more risk potential: as we've seen in recent months, China's currency and production challenges have had negative repercussions around the world.

Currency fluctuation is a significant risk. The value of foreign currency fluctuates with changes in the supply of and demand for both the foreign currency and the U.S. dollar. If your investment in a European security appreciated and at the same time the euro strengthened relative to the U.S. dollar, for example, your actual return would reflect both the appreciation of the investment and the strength of the euro. The strengthening of the euro is caused by changes in the supply/demand ratio for the euro, the U.S. dollar, or both. On the flip side, if the euro weakened relative to the U.S. dollar, your investment return would be affected adversely, even though your investment appreciated.

Compounding this problem is the fact that in some foreign markets, particularly small ones, it's difficult to trade certain securities. For any number of reasons, you may experience difficulty finding buyers for a foreign security you wish to sell. You are thus forced to accept the price offered, which may wind up being less than your initial investment.

Although the risks involved with foreign investments cannot be completely eliminated, there are ways of managing those risks. Mutual funds are one: in addition to providing professional management, mutual funds enable you to diversify by investing in a portfolio representing various regions, countries, and industries (though, of course, this varies by fund.). Buying individual stocks with an international account with access to multiple markets, using multiple currencies is another.

Investing with a long-term horizon is another way to manage risk. Overseas companies need time to adjust to rapid changes in international political and economic conditions, the pace of technological development, and

global competition. Because short-term fluctuations are typical when investing abroad, it's especially important to maintain a long-term perspective.

Yann Kostic is a financial Advisor (RIA) and money Manager with Atlantis Wealth Management specializing in retirees (or soon to be), self-reliant woman and Expats in Mexico. Atlantis is working with an International Custodian, so firm clients are allowed to hold multiples currencies in a single account, including US and Canadian Dollars as well as Mexican Pesos. Yann splits his time between Florida and Lake Chapala and Manzanillo. Comments question or to request his newsletter "News you can use". Contact him at yank@atlantiswealth.com, in Mexico (376) 106-1613 or in the US: (321) 574-1529



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For Immediate Release

November 20, 2015

JEHOVAH'S WITNESS
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/>

Regional Media Contact: Kelly Bahris, Colima, Colima, Mx. (312-133-7120), Email: kjbinmex@gmail.com
www.jw.org

Manzanillo Sun Public Announcement.