

March 2015

Manzanillo

SUN

Manzanillo's Lifestyle E-Magazine

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Editors notes

We would like to welcome a new member to Manzanillo Sun E-Magazine, Ms. Dana Parkinson. Dana is very conversant about Manzanillo having lived in Mexico and Manzanillo for many years, she is fluent in both languages, written and verbal.

Dana will be helping out in all aspects of the Sun; magazine, website and Facebook social media. Dana's help will be especially welcome due to Freda's health problems. Dana can be reached at the email: Dana@manzanillosun.com.

Dear Manzanillo Sun,
Thanks for all the Manzanillo news. We are here now while there is ice and snow in Oklahoma. Loving it.

Regards P.M.

Dear P.M. I also have your other commend about not having a link to the Sun from the notifications sent out. The fault is mine as I forgot to enter the website in the text of one of the batches of notification I sent out last month. I assure you that I'll do a better job of it this month and in the month's to follow.

Best to you Kirby.

Dear Manzanillo Sun, we have heard that Freda isn't well. Can you fill us in?

From D.A.

Dear D.A. While slowly recovering from a prescription drug fiasco where Freda lost most of her ability to walk, she failed to lock down her brakes on her walker while coming out of Denny's in Abbotsford on the 24th of Feb. The medical staff of Abbotsford installed a pin in her right hip on the 25th and she has been recuperating since. She has a 100% prognosis for a full recovery and is already starting to stand up a little, complain to me about the food she's getting there, and the lack of good books to read. She's still under some medications for her pain so she's not with her computer but can be reached thru me: vickorus@netscape.com or the Manzanillo Sun's email



ian@manzanillosun.com. I take good notes and will make sure anything that comes thru either Ian or me gets and answer. Thank you.

Kirby

Coconutz RV Park update:

I just wanted to get out a new update on recent progress at Coconutz RV Park.

We have brought in some fine gravel to help solidify the sandy areas where vehicle travel was a little on the "iffy" side. This is a product that packs down well, and should help eliminate any problems driving into and around the park.

There are new concrete steps from the park onto the beach.

We have built a gate out of locally cut palm wood pickets, which were cut to order right in Cuyutlán. At the advice of the lumber yard, we then treated the palm wood with motor oil for a finish. The color is a rich reddish brown. I suspect that it will grey with age, and sun exposure. We shall see.

We also put the new gravel on the walkway to the beach gate. This helps define where the path to the beach is.

In an effort to discourage foot traffic through the park and out to the beach, we have constructed a simple rail fence along the boundary lines. We have planted many new plants, including cannas and oleanders.

And while we have gotten rave reviews on the bathrooms and showers, we were not really happy with the hot water pressure, so we installed an "on demand" electric water pump on the hot water intake pipe to the water heater. Now there is much better pressure, for an even more enjoyable hot shower in each of the bathrooms.

George.



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Arugula, (*Eruca sativa*)

Family: *Brassicaceae*

Also known as: **Salad Rocket, Rucola, Rucoli, Tugula, Colewort or Rocket**

Arugula is a salad green with plenty of *pizazz* and probably, more for those with an adventuresome palate! Long been popular in France and Italy, it, increasingly, these days, it can be found in larger grocery stores labelled as 'Baby Arugula.'

Should you find that you like it and want to grow your own, it will do so in a rosette of deeply lobed leaves equally a foot wide and tall. We have one on display and it inevitably delights visitors to *Ola Brisa Gardens* who taste it for the first time while on tour here.

When cooked or consumed like spinach, it is considered a vegetable. However, it also can be used more sparingly as an herb in the flavoring of a salad, meat, or pasta sauce. But take note - it is not for those who seek the more mild flavor like that of Iceberg Lettuce.

There are various delightful recipes for Arugula leaves in salads - easily found online - or one can add its flowers when the plants grow a tall bloom. A person can also sauté or steam the leaves as one might spinach or other leafy greens. However, at the point that it has the flowers, the leaves may become more pungent than may suit some folks taste. But I'd encourage that you try them nonetheless.

And for those watching their calorie/fat intake, one-half cup (10 grams) has three calories, 0 amount of saturated fat, 0 polyunsaturated fat, 0 monounsaturated fat and 0 amount of cholesterol!



Arugula grows in a rosette of deeply lobed leaves equally a foot wide and tall.



It's a salad green with plenty of pizazz!

Arugula grows fast. Those set in a sunny garden location in early spring are ready for harvest toward spring's end and, in turn, those planted late in the summer are ready by fall harvest. It's a bit important to note that they actually prefer the cooler days of spring or fall - I can relate to that!

Just as other leafy greens, Arugula prefers a rich, compost-like soil to achieve its best growth. If you can find such, I'd suggest that you apply a timed-release fertilizer at its label-directed rate for lettuce or other leafy greens. Keep the soil evenly moist. When growing several plants, space the plants 12 to 18 inches (30.5 to 46 cm) apart.

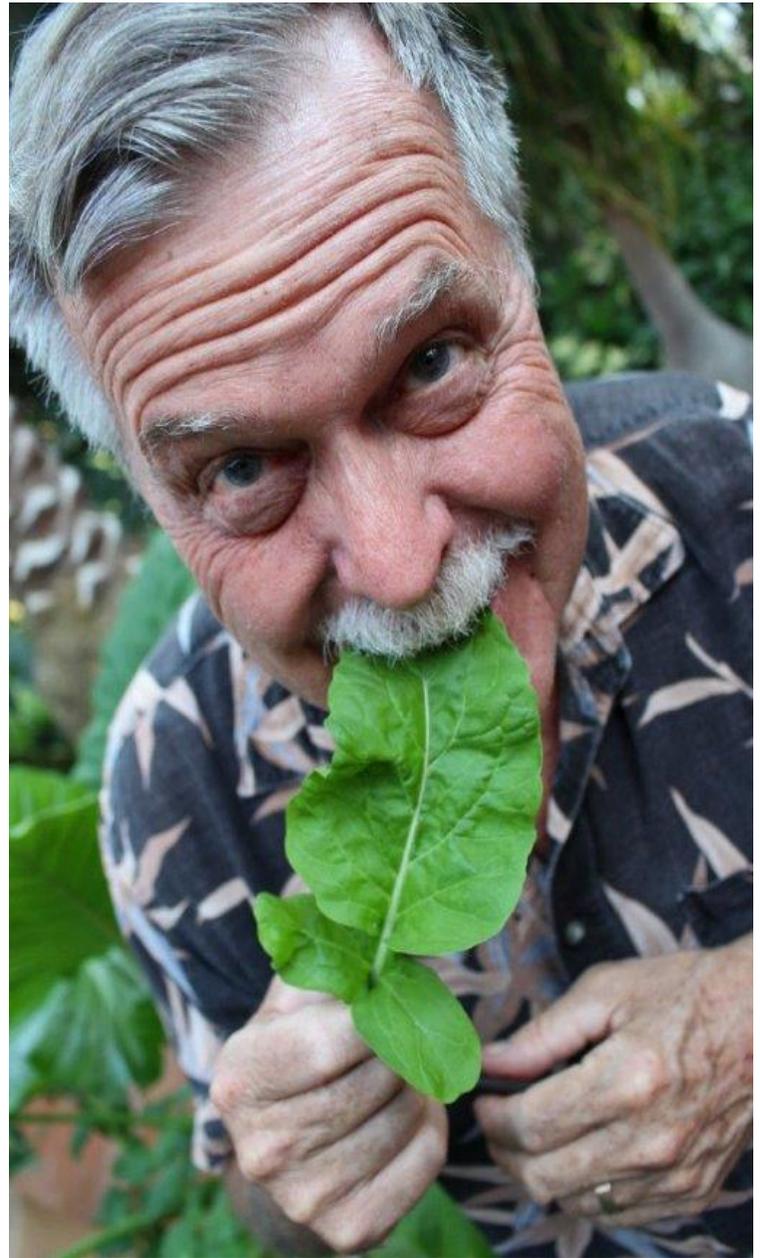
One should pick only the outer leaves. This allows the plant to remain intact and usable for weeks to come. This process of "cut-and-come again" harvesting will keep your Arugula yielding lots of leaves until it decides to flower. Remember to harvest often so as to encourage new growth.

Similar to leaf lettuce, mustard and collards, during hot weather, Arugula reaches toward the sky, soon blooming and setting seeds. Some folks pull the plant up when it starts to show its center-based bloom stalk – 24-36 inches (61 – 91.5 cm) tall. However, other gardeners cut the plants back to get yet one more harvest as it grows back.

After the flowering, the next step is up to you. Some cover the stems with paper bags or old nylon stockings in order to catch the seeds as the pods open. Whereas others simply clip the stems and take the pods to a more secure, wind free area until they're ready to harvest – perhaps hanging them upside down in a paper bag for a week or so. It's easy to know when this is as one can hear a rattling sound the pods are shaken.

Next, it's threshing time. If the seeds are already in a bag, simply shake the bag or stick your hand in the bag and crumble the dried pods. Ultimately, you will have a pile of quite small, dark seeds mixed in with papery pod chaff. To separate this out, simply put everything in a shallow pan and blow the chaff off as the seeds weigh more than the chaff and will stay put. A more neat, clean (if not prissy) way is to place it all in a sieve with holes bigger than the seeds, but smaller than the chaff and then, proceed to shake!

Once the seeds are separated, you can store them in a zip-lock bag in the refrigerator. I would encourage you to label then with the date and year. I know of other folks who store them in old pill bottles, envelopes or jars. (My favorite is the small, clear plastic with a white plastic top, rectangular Tic-Tac container.) Then, make sure you store them in a cool, dry environment.



... and I love it!

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Tommy Clarkson

Mosaic Plant, *Fittonia albivenis*

Family: *Acanthaceae*

Also known as: Nerve Plant or Silver Net Plant

At some time in the not too distant past, I saw, read or was told that this was called a Window Pane Plant and have called it that ever since. However, upon commencing to write about it I have been unable to confirm such a name and, accordingly, apologize to all who have toured Ola Brisa Gardens and to whom I have given this erroneous information. However, based on my process of research through multi-source confirmation by various botanical professionals, you may rest assured that the following is – to the best of my knowledge – correct!)

This delightful, small, stem-rooting, creeping herb is native to the rainforest understory of the Peruvian Andes. To quote Nellie Neal, *“their incredible network of white veins crisscrossing their surface (with) every curve and angle in the designer’s notebook . . . covered in (these) patterns (is) proof to any that need it that all art has organic origins.”*

In fact, these most striking of veins also come in colors of pink or silver!

As to its Latin name, it was so designated to honor Elizabeth and Sarah Mary Fitton. They were both botanists and the writers of *Conversations on Botany* that was published back in 1817 when – if my enfeebled memory rings correct - I may have been but a callow lad playing among the Sunflowers, Milkweed and Lambsquarters Plants of western Kansas!



The Mosaic Plant is native to the rainforest understory of the Peruvian Andes

Those attractive, elliptical, four inch (10 cm) long – dare I repeat myself – heavily veined leaves (borne in pairs) facilitate the *Fittonia albivenis* to growing up to nearly six inches (15 cm) tall. Simply stated, there are few such plants that can so delightfully light up a shady area as can the Mosaic Plant!

Its shallow roots spread slowly, give rise to new variegated leaves and then, tenaciously, move on making a wonderful groundcover. A bonus is that, every so often, greenish, trumpet-shaped, flowers - found among green, hairy bracts – arise.

As to their preferred location in which to plant their roots, this water lover likes a warm mostly shady to bright, indirect light with rich, organic and well-draining soil. (If you can possibly find some African Violet potting soil and place your Mosaic Plant in it you’ll have a plant friend forever!)

They favor mulch and as it decomposes, work it into the soil. Regularity in care is their byword, so water and fertilize accordingly. Providing the proper amount of water is a key with this plant so strive to keep the soil constantly moist - but not soggy. On the other hand, it will collapse if allowed to dry out.

In the dry season, a misting of the leaves is encouraged. (Some I know, faithfully, mist their Mosaic Plant every day!) Lastly, once a month – at half strength – give them a balanced, soluble fertilizer. If the leaves begin to yellow you are probably overwatering.

To shape the plant and promote a denser foliage, pinch off the ends of its stems and, in fact, some growers pinch off the flower buds as they appear so as to direct all of its growth intentions to its leaves.

If your specimen is potted, I'd encourage re-potting and re-freshening the soil every couple of years.

On the "Beware of Nasties" side, keep a sharp eye out for Mealybugs that find their new growth quite tasty. Other possible problems include aphids, scale, slugs, thrips and spider mites.

The Mosaic Plant is very attractive when employed around Lady Palms or grouped with such as the Persian Shield which will present itself in a veritable riot of color! They also look great when potted with Arrowhead Plant, Dieffenbachia, English Ivy or Heart Leaf Philodendron. It can also be used in hanging baskets or in a bed as we have so done in *Ola Brisa Gardens*. Lastly, as a result of its low-spreading habit, the Mosaic Plant is ideal for dish garden or terrarium use.

If one finds these to their liking then they might wish to also use the red-veined variant (*Fittonia verschaffeltii*) - which can tolerate more sunlight. But remember, both varieties are highly sensitive to the cold, dry air and avoid direct sun as such is anathema to its sustained good health!

For propagation, take stem tip cuttings and insert them in moist potting mix where – if in warm, humid environs - they will root in two to three weeks.

Small and compact, it's great for home, office or niche planting outside!

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Every so often, greenish, trumpet-shaped, flowers rise up among its green, hairy bracts.



The leaves have an "incredible network of white veins crisscrossing their surface (with) every curve and angle in the designer's notebook."

It's All So Fishy!

By Suzanne A. Marshall

This is our eighth winter along the shores of Playa Azul (or Playa Salahuá) in Manzanillo and I haven't tired of sitting on our ocean view terrace. Somehow it's always different though consistently the same. I know that probably doesn't make sense but the changes are usually subtle from day to day.

The surf is pounding hard at the beach, sometimes so hard that the windows rattle in our condo. Our terrace is our living- dining area most of the time. If we aren't having a meal, we're playing a continuous game of scrabble and watching. This is what we come for; the sea, the sun, the beach, the palms, the pool and the continual stream of gigantic tankers heading into and out of the port. We spend the winter grateful for life with our local friends, visitors and the neighborhood.

This year we've avoided a most gruesome winter in Canada and the international news media have shown us that Mother Nature has spared no one. All across Canada, down through the USA and into the gulf, huge weather systems have broken temperature and precipitation records. Even though we are situated on the west coast of Mexico, the weather here as well has been somewhat cooler (though balmy by my standards) with more days of rain and cloud. And I think this has brought a noticeable change to our typical morning view on the bay.

I wonder if the cooler weather has had something to do with the change in the fish and birdlife activity this particular winter. On many an early morning now, we awaken to a tremendous cacophony of shrieking bird calls and orchestrations. The noise streams through our open windows as hundreds upon hundreds of Pelicans and other sea birds squawk and cry and dive endlessly into the swelling surf. Having taken notice and stepping out onto the terrace to check out the commotion, I can literally see schools of fish roiling at the water's surface, fleeing the onslaught of the feathered brigades and no doubt turning away from our steep underwater shoreline. These are fairly mature looking fish at three



to five kilos and a fisherman's dream. I am not certain what might be typical in our bay but as the surf breakers rise to splash on shore I can sometimes see the outline of sunlit fish in the water. It's really quite exciting to see.

The locals too have taken notice of the ramped up activity lately and an interspersed parade of them line the shores these mornings complete with buckets, fishing nets, reels and spools. It's a real life drama unfolding in front of my eyes. Men are running up and down the beach following and staying close to the preying flocks of birds. The birds are no doubt showing them exactly where to throw their fishing nets in order





to capture schools of small minnows for bait or to cast their hooks into the surf. I find myself quietly cheering them on. Some mornings I see them walking away with their buckets full or with large fish dangling from their hands as they make their way home with food for dinner or perhaps the local 'catch of the day' for a nearby restaurant.

With their expert swimming skills some of the men dive into the sea to disperse the nets, while the driver continues in a circle to close in on the skittering schools of fish. Soon the men will swim toward shore and drag their nets up on the shore. There, they will sort their catch and throw the unwanted species back into the water.

Meanwhile, two fishing crews of five to six men standing (yes I did say standing!) in aluminum skiffs are circling further out in the water and dumping their long fishing nets overboard. They too are following the birds.

What a rewarding real life drama and so unique to this Canadian prairie dweller! Just now, I see a fountain of water bursting out of the sea on the bay horizon. Whales are in the bay! But that's another story for the future.



Aquaculture

by Terry Sowil



World population has doubled since 1970, exceeding 7 billion. How will we feed everyone? Despite high prices, demand for seafood is growing. USA consumption tops 5 billion pounds (2,267,961,850 kg) annually. Less than 10% of that comes from USA waters according to the NOAA; 90% comes from the global market, 50% of that wild caught. The remainder comes from aquaculture, concepts that have been in use since 1870.

Wetlands Aquaculture - Wetlands aquaculture can be a huge source of food and not just for man. Wetlands are vitally important to mother nature's plan. They serve as a protected environment for juvenile fish to grow and eventually head to the ocean.

One good example of wetlands aquaculture is near Seville, Spain. Located 10 miles (16 km) upstream from the Atlantic ocean they have created 12.3 square miles (32 sq km) of wetlands that produce 1,200 tons (1,080 m tons) of fish and shrimp annually. That is 37 tons (33.3 m tons) per square kilometer per year! This also creates a local grocery store for other species including mammals and birds. The area has attracted over 200 migratory bird species including many that are endangered.

Pond Farms - One of the oldest methods of fish farming is The Pond. Creation of artificial environments that can be controlled to optimize fish growth. One of the best examples of a pond fish is Tilapia. Tilapia are filter-feeders. These fish types consume phytoplankton. The quantity of phytoplankton can be controlled in a fish pond by increasing the nutrient levels in the water. The risk is that an algae bloom might occur. This generally causes quick consumption of all the nutrients which causes a rapid death of the algae which then causes the oxygen levels to drop which kills off the fish.

Many fish in close quarters cause problems just like land farmers have; spreading disease and dealing with excess nutrients or waste products. This requires close monitoring of the environment in the pond. One solution is to have several fish species serving different functions in the pond. India developed a "composite fish culture". They select as many as six different species that do not compete with one another. Example: putting a bottom dwelling fish, such as catfish, and a submerged weed feeder, like carp, in with Tilapia. Nutrient rich water can be siphoned off and used in hydroponic gardens. The water can be reclaimed, minus the nutrients, and put back into the pond!

Open Ocean Farm - This is practiced in the open ocean using "net pens". Locally, you can find these off the beach at La Boquita. PVC pipe forms a stiff, floating frame and netting keeps the fish in the various parts of the farm. Fresh seawater constantly drifts through. Excess waste can help to nourish surrounding waters. These do best close to the coast. Actual open ocean farms may not have the plentiful nutrients that run-off from coastal areas into the water.



Manzanillo

Fish Ranching- This is a sort of "free range" fish farming. Commonly used for salmon, the salmon is raised in a hatchery then released into coastal rivers. Guided by nature they head to the open ocean to feed, grow and compete with wild salmon and other species. Salmon from the throughout the Pacific journey to areas such as the Bering Sea where they eat and grow on krill. They stay out for as long as seven years then return to their "home" to spawn.

Artificial Reefs- This is turning a barren marine "desert", i.e. all sand bottom, into a thriving undersea community. Fish relate to "structure". That is something physically



Aquaculture

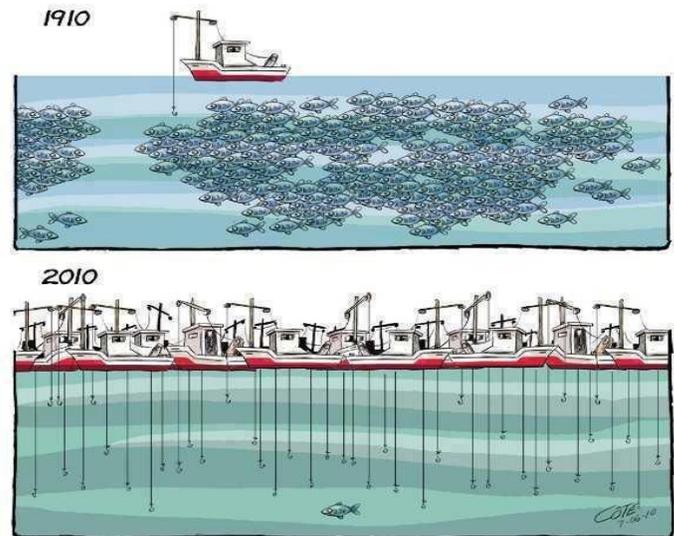
The farming of aquatic organisms such as fish, shellfish, and even plants. It refers to the cultivation of both marine and freshwater species and can range from land-based to open-ocean production.

placed on the bottom of a vast sandy area. This could be a shipwreck or a manmade object. Various marine species anchor themselves to the structure and pretty soon you have an entire community.

Compare Foods - Beef, chicken or fish? One pound of beef (0.45 kg) takes 8.7 pounds (3.9 kg) of feed to raise. One pound of chicken takes 1.9 pounds (0.9 kg) of feed. One pound of salmon takes 1.2 pounds (0.5 kg). Marine aquaculture uses little or no fresh water, unlike other sources of protein (meat, eggs) that rely heavily on water.

Aquaculture sounds very upbeat but there are still serious downsides. Open ocean farms can be very dirty and in the wrong area it can overcome and kill coral which is a natural structure for a natural community. For every kilo (2.2 pounds) of shrimp caught in the wild there is 4.2 kilos (9.25 pounds) of fish wasted! Marine catch has increased 70% in the last 150 years. Fishing fleet size has doubled from 1970 to 1990, and 70% of the world's fish species are fully exploited, overexploited or rebuilding. Decreasing fish population creates more damaging methods to catch them such as long lines and gill nets.

There is a term called "shifting baseline" in the field of environmental conservation. It describes what we might p exposed to the situation. Example: a video relates how salmon catches in the Pacific Northwest are twice the size today that they were in the 1930's. The missing data is that they were 10 times higher in the 1880's. Hopefully science and research will help with aquaculture refinement to keep us eating.



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Monster Burger Restaurant

You've Come A Long Way Baby!

By Allan Yanitski

The first time I feasted on one of Paul's "El Capitan" burgers was five years ago when his Hamburger truck was located on Boulevard Costero Miguel de la Madrid 1313. Back then it was Captain's Fish and Chips. The Burgers and fries were fantastic, even if you had to wait 30-40 minutes.

Three years ago they moved across from the Casino Soleil and the restaurant was called Godzilla's. My wife and I loved it there because it was within walking distance and we continually ran into friends there who enjoyed the expanded menu selections. The burgers were still excellent, but now they offered slow cooked pork ribs on the weekends. You would have to reserve them a few days in advance in order to insure you could be guaranteed they would be available. The portions were generous, and the flavour was superb.

In 2014, they moved to their present location, as they had outgrown the kitchen. The new restaurant has numerous tables outdoors, an air conditioned dining room for those unaccustomed to the Manzanillo humidity, and another dining area cooled by overhead fans.

They also have 2 industrial sized smokers, one for the pork ribs and the other for chicken. They may use it for other things, but when I was there, all I saw was chicken. A word of caution on the ribs, bring an appetite. We had friends visiting from Canada who jokingly complained about being full two days later.

Back to the burgers: Two weeks ago, the kids were visiting from Montreal. Todd and Jessica both work in restaurants in Montreal. On Super Bowl Sunday we

decided to take them out for burgers at Monster Burgers. Todd, who lives in the kitchen of a high end Montreal French restaurant learning to become a world class chef, declared the burger to be the best he ever had. My wife and I both had our standard "El Capitan" which are

always great. You can order sides like fries, onion rings, salad, or beans. The fries are always nice and crispy. The onion rings are also excellent!

As a testament to how much they enjoyed their food, on their last night in Manzanillo, we asked the kids where they would like to eat. The kids,

although they are in their thirties, are still kids. They begged to go back to Monsters. The kids like to share their meals, Todd ordered the "Juicy Lucy" which is 1 1/3 lb. sirloin burger with blue cheese in the middle. I also had the "Juicy Lucy" but with American cheese and fries. Jessica ordered the shrimp burger and my wife, the "El Capitan." We all enjoyed our meals, as per usual.

Monsters bakes their own buns, so be sure order those.

As a side note, the staff from the old restaurant has moved to the new. They all speak Spanish, but most also speak English. We have always found the servers to be courteous and proficient in their craft. In the 50 - 60 meals we have had at Paul's restaurants, I can honestly say, I have never had a bad meal, and I think I agree with Todd, these are the best burgers I have eaten.

We were concerned when we heard they were moving last year, as we were losing a neighbourhood favourite. Although we eat there less, the food is always a treat.





AT THE MOVIES

Suzanne A. Marshall

Gone Girl

Starring: Ben Affleck, Rosamund Pike, Neil Patrick Harris

Directed by: David Fincher

“With his wife’s disappearance having become the focus of an intense media circus, a man sees the spotlight turned on him when it’s suspected that he may not be innocent.”

This is truly a psychological thriller that quietly takes you on a twisting journey built on many lies and much deceit. It’s a long movie allowing for plentiful plot details and intricacies that lay out the story. Actress Rosamund Pike performs a very convincing character in her role as Amy Dunne and for this has been nominated as best actress for an Academy Award. Ben gives a very solid performance as well. The plot really stretches the realms of reality and believability. But in this case, it keeps you totally engaged in its complexity and wondering if it could actually really happen. That’s what draws you into the story as the nuances form the storyline and you find yourself going ‘whoa’! Really?

The IMDB ratings have given this film a 8.2/10 rating based on 326,000 viewer votes. A very convincing number.



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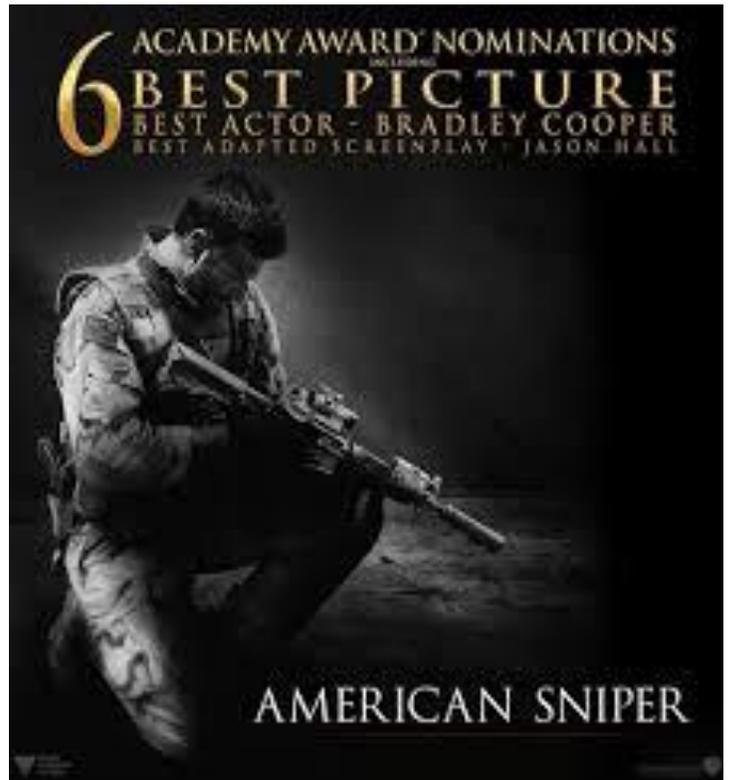
American Sniper

Starring: Bradley Cooper, Sienna Miller
Directed by: Clint Eastwood

“Chris Kyle was nothing more than a Texan man who wanted to become a cowboy, but in his thirties he found out that maybe his life needed something different, something where he could express his real talent, something that could help America in its fight against terrorism. So he joined the SEALs in order to become a sniper. After marrying, Kyle and the other members of the team are called for their first tour of Iraq. Kyle's struggle isn't with his missions, but about his relationship with the reality of the war and once returned, at home, how he manages to handle it with his urban life, his wife and kids.”

Clint Eastwood doesn't make bad movies. So I knew I was going to see a convincing war story and it truly was. Based on Chris Kyle's autobiography, it's a gripping look at America's war on terror and those in the front lines. The movie plays out from the soldier's perspective, sent to carry out strategic maneuvers while relying on the likes of Christ Kyle to protect them from his tactical loft atop buildings or other vantage points. This movie marries his life growing up in Texas, his wife and family, with the aching desire of a man wanting to do everything he can for what he loves in life including his fellow soldiers and his country. He became a hero and a legend doing so. It is a very good movie.

IMDB rates the movie at 7.5/10 based on 124,000 viewers. The movie is nominated for an Academy Award for Best Picture, as is Bradley Cooper for Best Actor.




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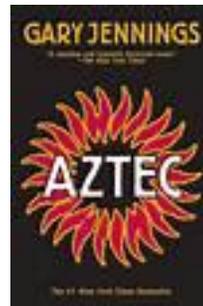
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A Book Review

AZTEC

Kirby Vickery



I've discovered that when most people think of the Aztec Culture as lofty pyramids and human sacrifice to a ruling priestly society which demanded that sort of thing. It was destroyed by the Spaniards in the early part of the fifteen hundreds partially by the Conquistadores with their follow-on priests and Catholic religious orders. But mostly by European diseases which came with them. If you think real hard you can remember being taught that their head god was thought to have returned as Hernando Cortez. Oh yes, they had lotsa gold and jewels which the Spanish were after and there was a mythical city somewhere made of it.

What I've fallen love with since I've been writing about their mythology is their society in general. These people are the folks that gave the world corn and chocolate and thought that a Spaniard on a horse was one animal half human and half strange four legged beast. Their society had the largest cities in the world at their time. Basically their society was composed of many city states and there was a warrior caste but other than that they were an agricultural society whose people were held close to their mythology by that priestly band at the top of their social and ideological hierarchy. They had layers and layers of social strata to include slavery at the bottom to God-Kings at the top.

Author Gary Jennings had to have gone through and learned the Aztec way of life from the various surviving 'Codex's left by the Spanish monks of the era. His style could be termed as being American Modern while the book is a highly researched Historical Fiction.

The book follows an Aztec's journey through life from being born into poverty to becoming a very rich trader to that of an old man captured by the Spanish and forced to recount his life of both good times and bad within the lands of the Aztec Empire. The protagonist, 'Mixtli,' leaves nothing out of his travels as a warrior, a trader, and a scribe within Montezuma's kingdom.

Aztec was the first of four novels published in 1980 about Aztec life which Gary Jennings wrote. These were followed by one more which was written by his former editor from his notes. Jennings is also known for writing some science fiction and children's short story. He passed in 1999.

This is an exciting adventure book. It is something to curl up with for several nights as it is a thick book and is thoroughly enjoyable. Watch out for the blood and gore though because that was all part of being an Aztec.

Prices start at \$75,000

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Is that a Camera in your pocket,?

Señior Tech

If you have a recent version of a Smartphone, you have both a digital camera and video recorder built-in.

The four top Smartphone platforms, Apple, Google, Microsoft, and Blackberry all come equipped with varying quality cameras.

My Wife and I both have iPhones, so I will talk mostly about that platform; but the other platforms are similar. In photo mode the phone's camera shoots photos in either square (image size = 2448 × 2448 pixels) or rectangular format (image size = 2448 × 3264 pixels).

Going back through my camera photo albums, I found this photo, which I took last summer. It is a photo of one of our friendly neighbors trying to get at my nuts.



This photo has not been manipulated and is the original image.

Using a \$0.99 App called Camera+ I enhanced the second photo to highlight colors and cropped the image to provide a better composition.

In the third photo, I added a Vignette to focus attention on the squirrel.



The whole process took less than 3 minutes.

Taking photos with your phone's camera is easy. If you don't like the results, then delete the image. Depending on the memory size of the phone, you can keep thousands of photos in your pocket or purse. Who doesn't want to show photos of their kids and grandkids at a moments notice? You can even setup a quick

slideshow complete with transitions and music. And as you can see above, editing your photos on your phone is a snap.

The same is true of video. The phone has video capabilities that rival some hand held units, including some features like slow motion and time-lapse. There are also a number of video editing apps for both phone and tablets.

If you have a cloud account, you can set it to share the photos so they load to the devices you choose. The photo you take on your phone will load to your computer and tablets automatically.

The best camera is the one you have available. Since most of us always carry our smart phones, you will always be sure to catch the photo you want to remember; such as the one below.

Photos can be processed into hardcopy photographs at most retailers. The images can be downloaded to their processing equipment using Bluetooth (they will assist you if you are unsure how to do this).

There are literally thousands of photo Apps available that have filters to automatically give your photos that certain mood. Or, if you are more creative, there are Apps that let you control all aspects of image manipulation.

The images taken on your phone can be edited on either the phone, tablet or on a computer.

I would like to write more articles that appeal to your technical questions. If you have a technology problem or would like information on technology products such as: computers, cameras, TVs, software, or device apps, please send your questions to techguy@senortech.ca.

