



Manzanillo **SUN** December 2013
Manzanillo's Lifestyle E-Magazine

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Traveler’s Palm, *Ravenala madagascariensis*

Family: *Strelitziaceae*

(Also known as *Traveler’s* – sometimes spelled with two ‘l’s - *Tree*, *Palma de Viahero*, or *Nepal Laburnum*)

This highly recognizable and very unique ornamental “palm” is not a palm at all. Furthermore, from the outset, let’s dispel the myth that they orient themselves toward the sun as, simply stated, they don’t!

There remains a bit of contention among authorities as to familial links. Some still classify this plant as a member of the banana family; others contend that they are, in fact, part of the bird-of-paradise group. While *Ravenala* consists of a solitary species in the *Strelitziaceae* family, we do know for sure that it is rather closely related to the southern African *Strelitzia* and the South American genus *Phenakospermum*. All things considered, however, it all makes for a most interesting, internationally inclined, family “tree” (groan)!

Like so many highly unique plants, this treelike herb originated in Madagascar where they grow to nearly thirty meters high. However, by nature (who else?) they are slow growers.

It derives its name from its stem sheaths that hold rainwater – purportedly, a source of emergency drinking water for (you guessed it) parched throated travelers. Borne on its long petioles are very large leaves which look like the slats of a giant Chinese fan or monstrous, gray-green Peacock’s tail. Each may reach three meters long and up to fifty centimeters in width and together they grow in a distinctive single plane crown. These are paddle shaped, with imbricate (overlapping) bases at the top of their stems. Spreading wide, they present themselves best in a more expansive landscape.



A striking and expansive plant, some folks prefer them as young, shorter, specimens such as this.

Domesticated, this tree only reaches heights of around 18-20 meters. And, as it grows, the lower leaves, ultimately, fall off exposing a fibrous, palm-like trunk. Quite the eye-catcher, when planted these should be arranged in such a manner as to showcase their quite striking symmetry - past which I whistle when I walk! (Only the old with good memories and a bit of twisted sense of humor might get that awful pun!) However, their volunteer offshoots have no respect for the planters careful and precise efforts, requiring their removal and re-planting.

During early years, its trunk is underneath the ground. However, as the Traveler’s palm matures its, previously mentioned, brown rigid trunk emerges. The palm-like trunk can grow to .3 meters or more in diameter and displays distinctive trunk leaf scar rings. Above, the colors of its highly distinctive fan leaves vary from green tipped to stem ends which are yellow.

The Traveler's palm produces small, bisexual flowers in green stiff bracts. However, it takes nearly ten years before this exotic plant starts to flower but once it does it does so all year round. The large white and green flowers – borne in seven to twelve folded, greenish, boat-shaped bracts - are quite similar to those of its bird-of-paradise relatives, only larger. The fruits are brown and the seeds (which are edible) are blue

The plant requires a sunny spot, but not full sun until it is larger. Three times during the growing season of spring, summer and fall, it responds well to fertilizer, especially if it is high in nitrogen which will help produce better growth and foliage. Like us, for good health, they need water regularly.

It can tolerate sandy/clay soils with good drainage but much prefers rich, moist and loamy soils. But, keep in mind, when looking for the right location to plant your Traveler's Palm, it requires a somewhat protected area as – like its banana cousin - brisk winds can shred the leaves.

Like us, bees, butterflies and birds also find the Traveler's Palm to be alluring. Disorderly, new growth from self-sown seeds and suckers can form unsightly clumps. It is up to us – it caretakers - to maintain its attractiveness by removal of these new growths

This striking plant makes any area become a centerpiece of attention. To fully enjoy this, one of the more unique and larger of tropical plants - dead leaves should be cut off and not left hanging. But, remember, be careful where you plant it as its expansive fan is a real view blocker!

Lastly, one final bit of folk lore. Supposedly, "if a traveler stands directly in front of a traveler's palm and makes a wish in *good spirit* - that wish will definitely come true." Try it. What have you to lose?

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A dominant plant, these are not for small, confined places. . . and this one is not even remotely full grown!



If the flower looks like that of a Bird of Paradise it should - they're kin!



Ixora (*Ixora chenensis*)

Family: Rubiaceae

(Also known as Jungle Geranium, Mexican Geranium, Jungle Flame, West Indian Jasmine, Needle Flower, Chinese Ixora and Flame of the Woods.)

For a plant lover such as me, my initial comment, regarding the Ixora, may seem a bit fickle. But, we are all human and, accordingly, each of us has our own likes and dislikes, favorites and those not so. So with that said . . . I admit to being not altogether, wildly crazy about this tropical evergreen shrub! (Patty, however, loves their bright, happily massed, large clusters of four-lobed flowers!)

From my – perhaps, somewhat, jaded perspective - it's a nice, functional, reasonably practical, bush that well serves certain purposes. However, it lacks the “stun power” of a large, magnificent Bismarck Palm, strident brilliance of a Bird of Paradise or eye popping splendor of a healthy vining growth of Passion Flower blooms. It's simply your “average Joe” of the botanical world . . . but – lest I recognize it – there is a solid place for such!

With that preceding caveat, I must give it its proper due. As it sports nearly year around clustering, flower blooms (fullest during the rainy season) in a variety of colors – red and orange most common - it is used as a hedge, screen, garden border or specimen plant. Pink, yellow and white varieties are also available. One of the white colored - *Ixora finlaysonianana* - is small tree native to Thailand with large, fragrant flowers.

This family of around 500 species range from Africa, Asia, and Australia to the South Pacific Islands and is named after an Indian deity.



Yes, I have to admit that those small flowers are quite attractive!

In fact, the red species of this plant are commonly used in Hindu worship and, we understand, have long been employed in Indian folk medicines. (Speaking of such, in the “Oh, by the way” category – and helpful trivia in case you are ever on “Jeopardy” - the name Ixora appears to have been derived from the Sanskrit word “*Ikvana*”, the earlier mentioned Indian/Malaysian Deity.)

A healthy, multi-branched plant has oblong, dark green, glossy, leathery leaves. In the right environs, it is capable of reaching a height of 3.6 meters (12 feet), but “tamed” they generally grow in the range of one to two and a half meters (3 - 8 feet). There is also a dwarf variety popular as a potted plant and effectively employed in a linear manner on our Transition Terrace.

The Ixora appears to have some medicinal value with the roots being utilized by country folk, in its native terrain, to lesson stomach troubles and cure dysentery. Some claim that an extraction from the flowers or bark can relieve bloodshot eyes and potentially be capable of curing sores and ulcers.

Like Gardenias, Hibiscus, and Allamanda, the Ixora bush likes acidic soil. These plants require more fertilization management than plants grown in alkaline soils which leads to iron and manganese deficiencies and causes the leaves to become chlorotic (yellowish). So, don't



plant near concrete walls or foundation, among concrete fragments or where it will get runoff from concrete or stucco. Feed the plants - up to monthly-water soluble 10-10-6 or high nitrogen fertilizer and use organic mulch which will help lower the soils high pH.

It will tolerate light shade but prefers full sun and is moderately salt tolerant. Only slightly drought tolerant, water it regularly and evenly during warm weather in well drained soil. And, somewhat like a generally shaggy headed acquaintance of mine, an annual pruning is a good thing. Such will keep the plant flowering to an optimum. It is important to avoid the repeated shearing of branches tips, as this removes emerging flower buds. This plant shaping, yearly "haircut" should be done in early spring before new growth emerges.

Aphids, mealy bugs and scale insects are its most common pests. Without good control of these critters, sooty mold, the black fungus stemming from their excrement can follow these bugs. Carefully applied late in the day to reduce leaf sunburn damage and by judiciously following the application instructions, one of the better controls is a horticultural oil spray applied weekly for five weeks. Another problem for the Ixora can be Nematodes. To thwart these microscopic soil worms, mulch around the plant - just short of against the trunk.

Lastly, two solid reasons to like Ixora: (1) Related to wild coffee, its blossoms attract hummingbirds, butterflies, and bees. And, (2) the national flower of Republic of Suriname - another good bit of trivia - its colorful blooms can be incorporated in cut flower arrangements.

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And also, from back a bit, the contrast of colors against the leaves is, in fact, somewhat striking



Our row of the dwarf variety is on the bay side of the Transition Terrace.



Mexican Religious Tradition – Our Lady of Guadalupe

by Suzanne A. Marshall

Last year, my husband and I were invited with friends to enjoy an annual celebration in the town of Santiago. The Manzanillo area is like many cities with small towns forming part of the surrounding populations such as Salahua and Santiago. So we pass through these towns to eat and shop as part of the global Manzanillo area. It can make for interesting variations on the celebration of annual events, since there can be a number of them occurring at the same time in the different areas. On this occasion we are taking part in the festivities and traditions celebrating Our Lady of Guadalupe.

“Official Catholic accounts state that on the morning of December 9, 1531 Juan Diego saw an apparition of a young girl at the Hill of Tepeyac, near Mexico City. Speaking to him in Nahuatl, the girl asked that a church be built at the site in her honor; from her words, Juan Diego recognized the girl as the Virgin Mary. Diego told his story to the Spanish Archbishop of Mexico City, Fray Juan de Zumarraga, who instructed him to return to Tepeyac Hill, and ask the “lady” for a miraculous sign to prove her identity.

The first sign was the healing of Juan’s uncle. The Virgin told Juan Diego to gather flowers from the top of Tepeyac Hill. Although December was very late in the growing season for flowers to bloom, Juan Diego found Castilian roses, not native to Mexico, on the normally barren hilltop. The Virgin arranged these in his peasant *tllma* cloak. When Juan Diego opened his cloak before Bishop Zumarraga on December 12, the flowers fell to the floor, and in their place on the fabric was the image of the Virgin of Guadalupe, miraculously imprinted there.” (Source: Wikipedia)



The icon of Our Lady of Guadalupe is one of the most popular religious and cultural images. She is also commonly called The Virgin of Guadalupe

December 12th was declared a national holiday in 1859. Many celebrations take place in the two weeks leading up to this date. With our friends we found ourselves meandering through long streets filled with locals in various costumes, young girls in beautiful dresses, young boys in traditional garb and vendors selling souvenirs, gifts





and numerous types of food. Many of the dishes offered were traditional and the atmosphere was one of festivity and joy.

As we poked around the streets that evening there was a stirring of people gathering in front of and in the courtyard of the beautiful and ornate Catholic cathedral complete with wrought iron fencing and open gates inviting the throng. Soon a commotion we were somewhat puzzled about, gave way to a parade of local people dressed in various costumes coming down the street and entering the church grounds followed by a small truck carrying a large statue of Our Lady of Guadalupe. She was then carefully carried into the church. As people filled the courtyard and the church, a Catholic Mass began in her honor.



Having soaked up this wonderful event all evening, we all started to slowly wander back to our parking spots feeling yet more attached to local traditions and happy to have enjoyed such a beautiful event. As we walked, an elderly man approached me and in excellent English asked where I was from. I proudly responded "soy de Canada" with my best possible Spanish accent. The man said smiling in return "you are welcome here" and indeed that was exactly how we all felt. I am truly looking forward to this occasion again this year and invite anyone who has not had a chance, to come down and have a wonderful time with these lovely people. It all happens here in Manzanillo.



My Life in Manzanillo

by Joy Lett

At last I have time to do the important task of writing in my diary. While I am at this I might as well send "Hola!" to all friends back in Canada.

It is good to hear that our friends here in Mexico are feeling settled. It does take a while, for sure, to get all hi-tech stuff up and running as you will have no doubt experienced if you live here.

In days gone by, we used to be concerned about our phones working. But now it is more about getting the e-mail up and running, the computer and printer working, and the satellite dish connected just so that we are privileged to use Skype, to see our grandchildren or watch B.C.T.V in our living rooms here in another world. Would the world really fall apart if we were not connected wirelessly?

Three weeks after our arrival, we have certainly settled in and can have anyone over at the drop of a hat, as the place is always clean! I don't think I am going to function at all well without a maid when we return north. The maids make a bed like nurses do at home-- sheets so taut and white. We bought a floor steamer here and it and our maid "Dahlia" have restored the 30 yr. old marble floors to looking quite presentable.

Pat has been very preoccupied this past few days looking for a new car. He finally gave up on asking all his friends to bring car parts down to Mexico when they come. Now we have extra parts for the car and are about to dump the Mercedes. It turns out that the new laws about foreign vehicles are a lot more complicated and radical than we originally thought. With us having BC plates on our car in Mexico and with it being imported from Germany no less, it calls for some creative thinking. Lest I should impart the wrong information, I will let it go at that. Suffice to say the car belongs to me!

So, he has picked out the new Nissan Rogue. It is a marked improvement on the car we had previously. Since Nissan is made here, it should kill the repair problems. I think he is able to pick it up on Tuesday, although we won't hold our breath, of course. It will feel, safer and normal to be driving around Manzanillo and not in first gear! Our top speed has been 50 km per hour. (Slow driving here is just not acceptable.) I can't get my

husband to eat cilantro, but he drives like a Mexican. So he has really had his wings clipped.

It has been a very hot and humid season here so far. We had extreme rains last Saturday and the earth still hasn't dried out. We were so hot in the sidewalk cafe tonight I thought I would melt into the pavement and I am dressed in the lightest white cotton there is to be bought. It would NOT be nice if we were not living on the ocean and up high like this where we get a lovely breeze. I often forget how hot it is until I go to town--much like home in the summer, but twice as wet. But, come December, the more comfortable temperatures of 28 or 29 degrees with a lot less humidity will be the norm in our little bay.

We spent some of the afternoon today over at the Casa Hogar Los Angelitos orphanage watching the young people that live there rehearse for their upcoming trip to Canada where they are to perform during the summer. They perform Mexican Folk tap dancing and each



The children of Casa Hogar Los Angelitos

province has its own style of dance. With seemingly endless energy, they went nonstop for a couple of hours and then had a small break, a few sips of water, and then back on the hot concrete for another two hours of arduous practice. It was quite amazing to watch their discipline and to hear the success stories of the kids just brought tears to the eye. Some are as young as six yrs. old and even when they finish school at 16 or 17, the orphanage still plays an important part in their post-secondary needs and further education. They don't just turn them out to fend for themselves. The orphanage was started and fundamentally supported by a wonderful American woman, Nancy Niestrom, the Rotary Club, and several other generous people who play important roles here in Manzanillo.

By the time we left Pat and our friend Hugh promised to sell 10 tickets each in Canada. So be warned when you see Pat next time. But if you have a chance to visit Calgary or Edmonton next summer and perhaps are able catch a program you won't be disappointed. We were left to imagine their lavishly coloured costumes, though most had shoes which they diligently polish and repair, JUST like our kids??

The project next door to our condo continues to be an annoyance during times of drilling. They are building a huge cement wall to contain the property before any construction will begin on the condos. There doesn't seem to be any money around so we expect that once the separate wall contract is over it will sit for a while. Last Saturday when the rains came down it was really amazing to see hundreds of tons of silt washing out into the ocean. What appeared to me to be a major catastrophe was right back to normal by the next day and the workmen slogged around in their caked work boots in blistering heat and carried on.

My little deck is looking very pretty and each corner is crowded with everything from cactus to roses and everything in between. Geranium cuttings have full blooms in less than two weeks here. Pat put up a small string of little blue stars to twinkle at night and to get in the Christmas spirit I guess. Every three days or so I replace the flowers inside with bright bougainvilleas mixed with others I love, but whose names I am not familiar. The average person here knows nothing about the names of plant species, just red or orange or the like is all they need to know.

This condo complex has 30 suites and only five of them are occupied at the moment, so obviously we hang out a lot together either at the pool or enjoying some of the many fine restaurants here. Tonight I had lamb, the others shrimp and it was better than we have had anywhere. When you find a good cook here it is amazing how much more creative with food than they are at home.



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Our local beach at Dolphin Cove

There is one couple in particular that we like here from West Van and so we do a lot with them. We also have a wonderful social club in Manzanillo, called Manzamigos, which was founded years ago by the late Nigel Rumford and his wife and my dear friend, Freda. From its lowly beginnings of a few new friends meeting for drinks on a Thursday evening on the beach, it is now the main social club in the area and has promoted many life friendships and liaisons between the Mexican businesses and tourism in the bustling port city.

I don't know how to explain how time passes here, but the days seem to fly by. Pat golfs a lot, he had struck a great deal at the local course and can walk to it, from our home. For myself, I do enjoy reading and it is nice to not feel guilty about it. If I were at home I know Christmas would have me in the usual tizzy and I'd be tearing around like a mad woman.

I miss little Charlie our 2 ½ year old grandson, a lot. I try not to think of him too much but we will be home for a very short two weeks and then woosh! we are off again. So it is good that he is going to daycare a bit more now.

So for now I will bring this to a close and am very glad to hear that all is well in your world. Take care and I will see a lot of you over the upcoming holiday season. As soon as December falls here, English carols will be constantly drifting and sometimes blaring from all the stores, but rarely do you ever find anyone who speaks English other than another gringo. Here it is the last week in November and the lots outside the big stores are full of real live (?) Christmas trees with none sitting in water! Sometimes, "it's a strange, strange world we live in Master Jack." And by the way it is a good thing I did

not hold my breath on the car issue, but on the other hand, my dryer got fixed today. Two young, sweet and burly Mexican lads carried it off two days ago. The machine is twenty years old, but a Bosch and they assured me they could fix it up. As we speak it is heating and rotating just fine. "Ya just gotta love these people."

Fondest love to all and I look forward to spending time with " OLD " friends.

Joy



A light snack at a local restaurant

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At The Movies – Behind the Candelabra

Suzanne A. Marshall

Starring: Michael Douglas, Matt Damon, Dan Aykroyd, Scott Bakula, Rob Lowe, Debbie Reynolds

Director: Steven Soderbergh

Studio: HBO Films

It's not hard to love this movie.

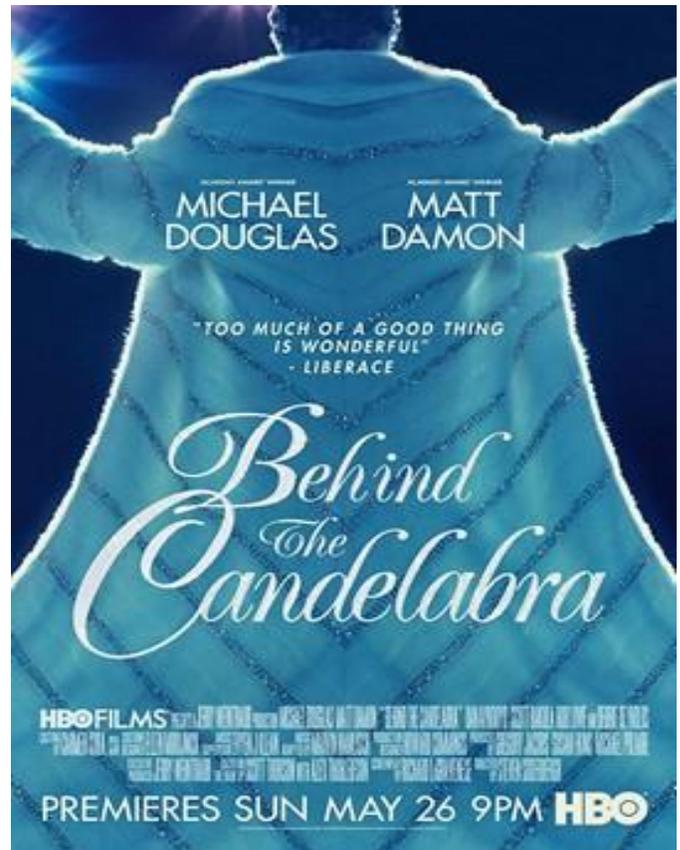
As a young girl I remember seeing appearances of Liberace on the Ed Sullivan show and other TV venues. He was a wonderful musician, entertainer and quite a sweet character.

I found it amazing how Michael Douglas embraced the character of Liberace very much as I remembered him; his voice, the cadence of his speech, his movements and his flamboyance. The entire cast was amazing as was the entire production which won 11 of 15 Emmy nominations including Best Actor for Michael Douglas. Matt Damon and Scott Bakula were also nominated for their supporting roles.

I personally felt that Matt Damon was also a real winner in this one as well.

The plot of the movie takes us through a 10 year period in Liberace's life when he has a gay relationship with Scott Thorson who was later to write the book: Behind the Candelabra: My Life with Liberace. The movie is quite sexually explicit so be prepared. But the story is very romantic, Liberace is played with humor and sensitivity and Matt Damon is really believable in his role as well.

The ratings on this movie are solidly between 8.2/10 and 9/10.





Moto trip

by Stan Wood

I'm Stan Wood. My wife, Marguerite and I are a pair fifty eight year old Canadians from Vancouver Island in Canada who love to tour on motorcycles and all terrain bikes. We have two children in their thirties. Both of whom have young families of their own. Marguerite is a retired teacher and I am retired contractor. We are adventure junkies and are currently on the longest motorcycle trip we've ever done.

We're at the Southern end of our trip and are just as excited about experiencing every day of it as we were when we started to plan it. In the past we've always taken large blocks of time off during our working years to experience these adventures even when our children were young. These trips included extended bike trips while camping along the way. Our motorcycle excursions parallel the bike trips except the distances are far greater and there's a lot more to see and do.

We took a trip from Vancouver Island to Jasper, Alberta and that whetted our appetites for even longer trips. Our last long trip took us down the American coast through Washington, Oregon, and California. We ended up on Highway 1 into the Los Angeles basin where we almost lost each other in that traffic but still made it out to Phoenix, Arizona. From there we turned homeward but still played tourist all the way up through Utah, Wyoming, Montana, and Idaho.

Right now, we are in the midst of the granddaddy of all our motorcycle trips and probably won't attempt another of this magnitude again. We're about two thirds through this trip and have enjoyed traveling most all of it. There is risk which we try to minimize as much as we can.

We've not had any breakdowns or accidents in spite of a handful of close calls with other vehicles with over 9,000 km traveled. While on the road, we have seen every description of animal, mode of transportation, people, potholes and rocks, some of which you could drop a house into or squash one depending. We had one incident with corrupt police. Driven up to some missing bridges and found ourselves in the midst of a 300 head herd of cows with goats sprinkled through them.

One of the big differences between traveling in a car versus riding on a motorcycle is that you get to experience more of what is around you. Our senses

have been assaulted by every site and smell imaginable. We've ridden by lots of road kill, which doesn't smell great. We have seen large tarantula spiders on the road and driven through areas where the grasshoppers were bouncing off of us and the bikes as we were riding through. Dogs chase us and try to bite us. One time a kid riding in the back of the truck threw a plastic bottle at Marguerite and bounced it off her windscreen.

We have had a glimpse of the best and the worst of humanity and nature from industrial devastation to spectacular natural beauty. You never know what is around the corner and I guess that is the allure of it. It can be anything from mundane to highly spectacular or tranquil to downright daunting. The people going about their everyday lives as we passed through usually have been more than happy to share some local knowledge with us if we inquire.

Our Spanish is fairly basic but improving all the time. It is been our goal to build on what we have is finally at a point where we can be understood and can ask about things other than just directions from point A to point B. This interaction with people of Mexico is probably the most rewarding part of our travels. Fantastic weather in this part of the world is also a big plus.



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MY TRIP OF A LIFETIME

My Story by Marguerite Wood

Riding motorcycles from Vancouver Island Canada to Puerto Escondido Mexico and then back up to Phoenix Arizona has been quite an adventure and will continue to be so until we return home I'm sure. My husband Stan and I have been told that we must write a book someday of our many adventurous trips. I think one of the reasons that they are adventures is because of the unknown.

We usually just wing-it. It is rare indeed that we have any plans as to our final destination, or where we will stay, or eat each day along the route. We each ride our own Kawasaki KLR 650. but don't ask me anything about the bike. I am just happy that it runs and gets me where we are going. I'm still a rookie.

On this, our third trip, we left Courtenay on Vancouver Island on October 9th 2013. Our first stop was Victoria where we took a ferry across to Port Angeles Washington. It was raining and cold. Not the most pleasant way to start a 10 week trip. Later, we found ourselves riding in the dark which is something we had promised ourselves we would not do. This was in order to find a hotel. The rest of the nights we camped while going through the states.

Our route was planned for the Interstate 101 down the coast of Washington and Oregon, then to switch over to the Interstate 1 along the coast of California. Riding through the redwoods was unforgettable, as was the rugged coast of Oregon and the very winding road down the coast of California. All beautiful though, with the weather getting warmer and warmer. We continued on to San Francisco, across the famous Golden Gate Bridge. Then a little further on we started to maneuver our way through the intense traffic of south Los Angeles before heading east towards Arizona.

We had been warned about possible trouble at border crossing areas and told that we should join up with a convoy of RV'ers to travel for the first 200 km into Mexico. Instead, we chose a small border crossing called Lukeville, west of Nogales.

After camping in a clean but desolate campground, we crossed the border early in the morning in order to ride to Hermosillo, Mexico that same day. Visas and motorcycle bonds had to be purchased at two different locations en route. Luckily, we had an early start as the paperwork took a long time at both places.

From Hermosillo, we headed east to the Copper Canyon. We were in the Sierra Madre mountains and would follow them through central Mexico. This meant crazy twisty roads but beautiful scenery. Luckily, it also meant very little traffic. We value our lives and so drive with caution which means not too fast, not passing uphill or around blind corners. It's amazing what others will do though. There were so many obstacles to avoid - not only huge potholes but also animals. Often though we found the roads very good. Riding a motorcycle is such a great way to travel as you see so much of the terrain and so often in one day.

Durango suits its name as it is cowboy country. We were mainly staying in hotels along the way but we did camp out in the open where there wasn't any accommodation. We would just hide ourselves and our bikes and hunker down.

Zacatecas was a very interesting city. There, we stayed in a very old and historic hotel depicting the mining in the area. We weren't quite sure how we would get from Zacatecas to south of Mexico City. It is a tangle of cities at that point and we had already discovered that we much preferred the smaller pueblos and countryside to the bigger chaotic and confusing cities. When riding in the countryside, I leave a bit of space between Stan and myself. Riding in the cities, I hug his back tire so as not to have anyone or anything coming between us. If we were to get separated, it would be a nightmare to find each other again. We don't have walkie-talkies. Stan uses our GPS which is usually dependable, except when it tries to make us go down one-way streets. I follow closely behind.

From Zacatecas, we made our way south to San Miguel de Allende, where my sister and her husband were staying for a couple of weeks. Now things really got confusing as we tried to avoid Mexico City on our way to Oaxaca City. We did avoid central Mexico City but it seems to just spiral out many many kilometers from the center. It seemed like one great big city to us - the whole day.

People we asked for directions tried to be helpful but we would get four different directions from four different people. Once past Cuernavaca, it was fairly clear riding to Oaxaca. From Oaxaca, we rode the very twisting road south to Puerto Escondido. The road was not only twisty and hilly but had many washouts due to heavy storms the



previous month. At several locations, we would come around the corner only to find a huge boulder or boulders on the road. I think we probably had an advantage being on motorcycles as the car and bus drivers had much more difficulty in skirting the huge potholes and boulders which would block the lane.

It was a welcome sight to finally see the outskirts of Puerto Escondido and know that we would be there for two weeks. It had taken 21 days of riding to get there. Now we are on our way back up north via the west coast of Mexico. The entire ride has been fantastic. Just to mention a couple of experiences so far - in Maruata, we saw turtles slowly coming to the beach to dig huge holes where they then laid their eggs. Another time was riding through 300 cows that were being herded down the road. We were told to go through the herd by the herders so I guess it was safe, but quite daunting all the same as they were big and many had huge horns. I felt they could easily just knock me off my bike.

More stories to eventually tell everyone!

We have time now to meander up the Mexican coast as we don't fly home from Phoenix until December 15. We don't want to ride in snow and ice so that is why we are flying home from there. Then we will fly back to Phoenix in the spring to ride our bikes home. It will be yet another adventure.



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The Fugitive Prince

by Kirby Vickery

What is fact is that the civilization of the Tecpanecs had a war and overcame the Acolhuans of Tezcuco. This happened around 108 CE and both civilizations became parts of a triad formed in the 1400's in the Mexico City valley which became home to the Aztec people. My story tells of the young son of the vanquished king of the Acolhuans. His story is, shall we say, semi-legendary.



Nezahualcoytl (Fasting Coyote) witnessed his father's death from the branches of a near-by tree and was able to escape from the invaders. In a few days he was captured and returned to his former father's capitol and jailed. While there, he cultivated the friendship of the local governor. The governor helped Nezahualcoytl to escape again but paid for it with his life. It was at this point that the royal family of Mexico gave him asylum and he was later allowed to return to his father's palace where he lived for eight years. This is interesting because he shared the grounds with the Tecpanec chief that did his father in.

At this point the story of Mexahualcoytl starts to read like a complicated Shakespearean comedy.

When the old Tecpanec chief died, his son, Maxtla, took over and decided that he really hated Fasting Coyote who was still living in the captured palace his father had won. Maxtla not only hated Nezahualcoytl, he had also become a lover of his own father's best (?) wife of whom

Nazahualcoytl was hoping to win over and wed himself. Semi-legendary is the best term I can come up with about this rogue prince. First of all this attack on the homeland was done in 108 CE and he was supposed to be saved by the "Aztec Royalty" the very next year. My problem with that is that the Aztec's didn't develop their civilization until the 14th century. For the sake of enjoying mythology for mythology, we should ignore that minor fact for awhile as we ponder another 'fact.'

This lad is reputed to have done all sorts of things while he was loose and being hunted. The number of things he's reported doing takes up a lot more time than he had to do them in. Sort of a Robin Hood, the Grey Fox (Remember him of American Civil War days), Roy Rogers, Batman, Sergeant Preston of the North West Mounted Police, and the Three Musketeers all rolled into one. Not to mention Guy Fawkes with a horrendous change of heart. Anyway, as he lived a long time (possibly in real life too) I'll continue with my myth.

As it happened Nezahualcoytl tried to win over Maxtla but was unaware of the relationship going on between the ruler and his step-mother. Maxtla not only refused to be friends he sent some assassins' to Nazahualcoytl's city to kill him. Nazahualcoytl found out about the plot and decided not to run away as he had done before. When the assassins arrived he was playing 'tlachtli.' That's the Aztec game played with a hard rubber ball and teams try to get it through a small hole in a stone high up on a wall only you can't touch it with your hands.

He treated them like honored guests and gave them food and drink with some adult entertainment while he slipped away into the next room to get cleaned up. He really prepared to escape through a hidden tunnel. The story says that these assassins could see him through some shadowed gauze and allowed him to, what they thought, change clothing. What was really going on was that he had put a youth who looked like him in his place while he went down the tube so to speak. Sadly they caught onto the trick, it cost the double his life while our hero was chased into the surrounding forest/jungle. He ran to a hut of a friend. He wasn't found there because the King's guard didn't look under a pile of maguey fiber where he was hidden.

The Golden Age of Tezcucu

Maxtla ordered a thorough search, and a regular battue of the country side. He posted a large reward for his capture dead or alive, along with a large estate and the hand of a noble lady. The unhappy prince was forced to seek safety in the mountainous country between Tezcucu and Tlascal. He became a wretched outcast, prowling about after nightfall in order to satisfy his hunger, and seldom having a whole night's rest. On one occasion he was hidden by some friendly soldiers inside a large drum, and on another he was concealed beneath some *chia* stalks by a girl who was engaged in reaping them.

The loyalty of the Tezcucan peasantry to their hunted prince was extraordinary, and rather than betray his whereabouts they suffered torture, and even death itself. However, Nezahualcoyotl experienced a change of fortune. Maxtla ruled the people with an oppressive hand especially in the territories his father had annexed. They were not a happy group of people and rose up in rebellion while offering Nezahualcoyotl command of the rebel's army. He accepted and they won the uprising to restore Nezahualcoyotl to his father's throne. With Mexico's help he completely wiped out Maxtla's forces, had him sacrificed and his city destroyed. Long Live King Hungry Wolf. I mean, Fasting Coyote.

The period embraced by the life of this monarch and his predecessor may be regarded as the Golden Age of Tezcucu, and as semi-mythical. The palace of Nezahualcoyotl, according to the account of Ixtlilxochitl, extended east and west for 1,234 yards and for 978 yards from north to south. Enclosed by a high wall, it contained two large courts, one used as the municipal market-place, whilst the other was surrounded by administrative offices.

A great hall was set apart for the special use of poets and men of talent, who held symposiums under its classic roof, or engaged in controversy in the surrounding corridors. The chronicles of the kingdom were also kept in this portion of the palace. The private apartments of the monarch adjoined this College of Bards. They were gorgeous to an extreme, and their description rivals that of the fabled Toltec city of Tollan. Rare stones and beautifully colored plaster moldings alternated with wonderful tapestries of splendid feather-work to make an enchanting display of florid decoration. The gardens which surrounded this marvelous edifice were delightful retreats, where the lofty cedar and cypress overhung sparkling fountains and luxurious baths. Fish darted hither and thither in the ponds, and the aviaries echoed to the songs of birds of wonderful plumage.

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No *mañana* in this *hombre*!

by Tommy Clarkson

That's right, when it comes to work effort and job performance, we have learned from a variety of firsthand experiences that, as relates to construction and maintenance activities, there is nothing but full and focused professionalism if addressed by Angel Briseño Rameres!

For more than eight years, his concentrated "here and now" emphasis and "on-time" completion of duties - at pre-project quoted budget - has earned him the highest



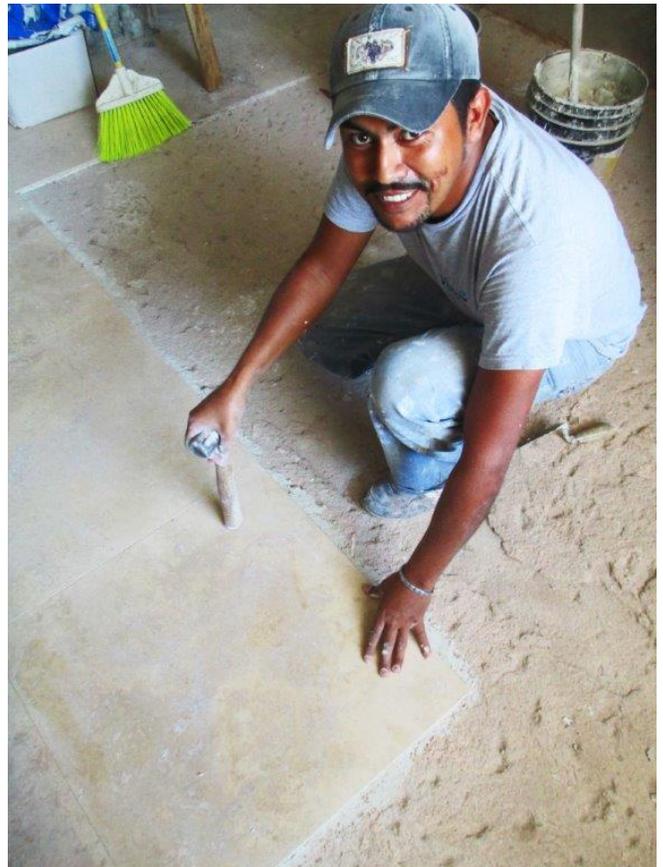
Hard worker and serious businessman that he is, Angel still takes time to smell life's flowers with his wife Angelica

of regard and respect from a wide array of U.S., Canadian and European ex-pats . . . as well as many local Mexican homeowners.

We first met him after battling what seemed to be a Herculean electrical problem wherein we were paying as much as ten times our neighbors and, by all indications, using significantly less actual power. Over the course of several months we had hired - and paid - no less than thirteen different (supposed) electricians, two of them, purportedly, Electrical Engineers. None - that is zero, zilch, nada - had even remotely found, let alone resolved out substantive problem. That is, until Angel came to our gate!

And - so important to the many of us whose Spanish is next to non-existent - he speaks great English!

Since then he and his cadre of professionals have undertaken a variety of jobs for us ranging from plumbing, through re-modeling, to brick path work. In every case the chores were completed beyond expectations and by the date he had promised.



From tile work . . .

His crews, comprised of multiple, conscientious "maestros", can build a home from the ground up, remodel existing houses, apartments or condos and/or effectively address any sort of electrical, plumbing or painting challenge. Their cabinetry, tile, marble and granite work is impeccable. If your needs are masonry,



. . . through marble and granite work . . .

bricks, blocks or cement in nature – he has the highly trained team for the job. They can handle all sorts of original interior or exterior door and window construction as well as kitchen and bathroom cabinetry – in a diversity of beautiful tropical hardwoods. And, if it is concerns screens, tempered glass for showers or sliding patio doors, he has the team of pros to effectively handle the chore.

Based on our experience with him, and by all reports we've heard, the long and the short of it should be simple: If you have need of help, there should be an Angel in your future!

(His cell phone number is 044-314-116-2976. His e-mail address is angel@angelbrisen.com. His web site is www.angelbrisen.com)



... entire kitchens ...



... and custom installation of appliances ...



... to beautiful hardwood doors of all types - Angel and his team do it all!



A somewhat bucolic way of life in a rambling manner

Freda Vickery

This month there are articles in the Manzanillo Sun from new writers who have discovered the joys of living in Mexico for at least part of the year. They have had quite different experiences through their approaches but each has ended up enjoying both their travels and the time spent in this delightful country.

The difficulties encountered this year with the transition of the change of the laws on immigration and importation of cars is almost a common occurrence. The biggest problem has been that every official and office has their own opinion of the law. Unfortunately, as the language written is expansive rather than concise, it is open to a multitude of interpretations. As people tackle the problem of changing their status a much clearer picture will eventually become obvious and then easier for everyone, but be prepared for them all.

It was suggested a long time ago that the next book I put together be an explanation of the legalities in Mexico as pertaining to the foreign population. That, as has been proven many times, is absolutely an impossibility due to frequent, sudden and unexpected changes. The principle thing we all have to remember is that Mexico is a foreign country to us and we are graciously allowed to live here but merely as guests. The strangeness to these laws is just a fragment of what makes Mexico such an interesting country in which to live.

In general, in Mexico, laws are written in the Napoleonic code. Not surprising perhaps as Napoleon, through Maximilian, did have his finger in Mexico's pie many years ago. The Napoleonic Code actually emanated from Emperor Justinian of Rome several centuries previously but as a new law was desperately needed in France following the revolution, Napoleon put this law into being on March 21st 1804. This is totally unlike the law from the Magna Carta that presumes innocence until proven guilty. In turn this led to the 5th Amendment and the rules of the U.N. Charter for all signing nations,

Colima, in particular, is a very safe state. The Colimenses have taken many stands against the underworld that makes life so dangerous in many other states. The people of this small state are warm, peace loving and very hospitable to strangers. They will not allow the many threats to their community to take place in their part of the world. It has been this way for centuries.

At the old Rancho de Alejandro Rangel Hidalgo in Noguera, near the quaint town of Comala, is a very small museum where many artifacts are displayed that were discovered in nearby volcano lava tubes. (These tubes were the safest hiding place centuries ago.) The artifacts are figurines depicting a rural way of life. Fishermen, farmers and very often, a deformed person. It was believed that persons with deformities were a treasure to be taken care of and who would, in turn, enrich their lives. Only very recently and surprisingly have figures of warriors been discovered in a lava tube in Colima..

monkey's

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In this state, farming and fishing, with the resulting side industries, have taken precedence over manufacturing. The large port of Manzanillo has been an incredible and very important boost to the state economy with the education of children becoming considered of prime importance. Here, in Colima, the tourist industry is way down in the list of value. This is not considered of prime importance as it is in Acapulco, Guerrero; Cancun, Quintana Roo (Yucatan); Puerto Vallarta, Jalisco and Nuevo Vallarta, Nayarit. The Mexican Government have devised a way of containing tourists into various reclusive spots and this has not yet happened to Manzanillo. Manzanillo at one time was almost cut off from the coastal road with the principal access being from Guadalajara. There was a road of sorts which wound up and down through mountains and gulches but for much of the year, it was completely cut off. John Corey of Juanito's Restaurant gave us an hilarious account of his travel down the coast to Manzanillo many years ago. It took him months to arrive at his destination and at least one of his companions on the journey gave up and went home. Now, with the new roads being built from Puerto Vallarta to Barra de Navidad, that could well change.

So now, having opened the route, Manzanillo is becoming the home of many snowbirds desiring to live in warmth

during the cold northern months. We have found our "almost Eden".

At the Mujeres Amigas lunch in a discussion a few years ago, I posed the question as to why people returned to Manzanillo each year. The response from every single person was "because of the people."

The surprising honesty of the traders has left many visitors stunned. Yes, there are the bad boys, but they always come from elsewhere. Many people tell of taxi drivers who go out of their way to deliver an item left in the cab, or of market vendors who point out that too much money has been given. Most of us who have daily or weekly maids, are quite comfortable in leaving them in the house alone to get on with their task uninterrupted. On the negative side, there is tell of housekeepers taking in friends and family while the home owner is away on holiday. My own lady, Luisa, was an absolute treasure, almost family and it was only with the advent of having a large dog to whom she had a severe allergy that she had to leave. But I did have her for 6 years.

All in all, it is a very pleasant life that we have carved out in Manzanillo. Of course there are difficulties and annoyances from time to time, but for the most part, I would return there in a heartbeat. Please leave a space for my towel to be lain on the sand. I will be back soon.

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New ACA Tax Makes Roth IRAs More Attractive

by Yann Kostic

Roth IRAs may soon assume a greater role in many people's retirement planning, as distributions from these accounts are not subject to the same taxes as other income.

Roth IRAs are individual retirement accounts that allow you to set aside after-tax income up to a specified amount each year. Because you pay taxes on the money now, earnings on the account are tax free, as are withdrawals (if taken after age 59½.)

They have long appealed to investors with lower incomes now than they expect to have in the future, as well as investors who think taxes will rise, not fall. However, now there's a new reason to consider a Roth IRA: the Affordable Care Act (ACA).

Under the ACA, a new 3.8 percent tax is imposed on unearned net investment income of taxpayers with modified adjustable gross income (MAGI) greater than \$200,000 for individuals, or \$250,000 for married couples filing jointly.

If you meet those income thresholds, you'll pay 3.8 percent more in federal income tax on whichever is less: your investment income or the amount of your MAGI that exceeds \$200,000 or \$250,000.

Although income received from a traditional IRA, 401(k) or pension isn't subject to the additional tax, it can push your other income above the threshold. Withdrawals from Roth IRAs don't count as income, so they won't help push you over the \$200,000 or \$250,000 threshold.

Your advisor will explain the tax implications of investing in a Roth IRA and help you choose what is right for you.

Yann Kostic is a Financial Advisor (RIA) and Money Manager with Atlantis Wealth Management specializing in retirees (or soon to be), self-reliant women and Expats in Mexico. Yann works with TD Ameritrade Institutional (the custodian of client's assets). He splits his time between Central Florida and the Central Pacific Coast of Mexico (and now the Lake Chapala area as well). Comments, questions or to request his Newsletter "News You Can Use" Contact him at Yannk@AtlantisWealth.com, or by phone in Mexico (314) 333-1295 or in the US (321) 574-1529.



Warning! Do not Respond!

by SenorTech

I recently received this email, so I am sure you may have received similar types of requests. If you have, do not, I repeat, do not respond. Paypal or your bank, or any other reputable institution will contact you this way. This type of message is commonly called "social engineering" designed to scare you into providing personal information, that will allow them access to you accounts. If you have concerns about your account, contact the company direct.

"Dear Valued Member,

You have added martin.k5@comcast.net as a new email address for your PayPal account.

If you did not authorize this change, check with family members and others who may have access to your account. If you still feel that an un-authorized person has changed your email, download the form attachment in this email and fill in your personal details in the form in order to keep your original email and to restore your PayPal account.

Please do understand that this is a security measure intended to help protect you and your account.

We apologize for any inconvenience.

Sincerely,"

Last Friday, I received two calls from someone claiming to be from the Microsoft company and the Windows company. Both callers wanted me to type in a link to non-Microsoft domains (I believe one was abbyy.com). They were very persistent, telling me that my Windows computer has many junk files. Even when I told them I was using an Apple OSX computer, they persisted. Be very careful, if you receive one of these calls, never go to the sites they give you. If you do, they will get access to your computer. My best advice **hangup!**

If you have a topic you would like covered, or require further information on this topic, please contact me at techguy@senortech.ca

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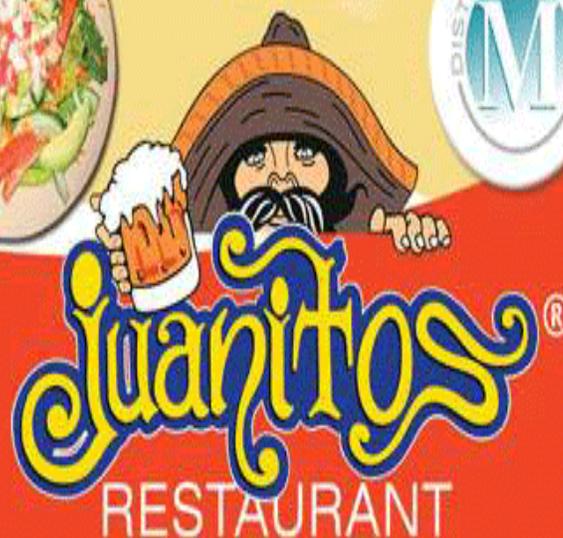
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How Do Mexico's Immigration Laws Affect Expats?

[Immigration and an Accurate Update for all Statuses and Car Importation Regulations](#)

reprinted from original text by Grace Ramirez of Tropicasa Realty, PVR (Nov.13.2013) www.tropicasa.com

This is probably one of the most asked about "situations" today in Vallarta by all of our Ex Pats and the immigrating community in our Bay: "How do I get a resident visa?" Or "How do I get my expired documents actualized?" Or "Now that I have my Permanente Residente, what do I do with my foreign plated vehicle?"

Inmigrante, Inmigrado, FM-2, FM-3, FMM, FMT, Residente, Turista; the immigration laws have changed in Mexico over the last few years and there are all KINDS of information circulating regarding what foreigners can and cannot do here in Mexico. Before we delve into this subject, please keep in mind the following:

- Lawmakers make the laws but are not the ones enforcing the laws in most cases. Enforcement can vary depending on location, criteria and interpretation.
- Laws are often modified without contemplating their effect on related laws or subjects. For this reason there are often modifications made after the fact for the purpose of clarifying certain scenarios and concepts.
- Laws are not made to offend any certain race, class or culture; remember, we are guests in another country and we must respect their laws as we expect that they respect ours.

Let's look at what we have:

In May of 2011 there was a big reform in the immigration law in Mexico. In many parts of this law, it referred to its corresponding Regulation or "Reglamento" regarding how to apply the new law.

This Regulation was not published until November 8, 2012 so there was a period of time where we were sort of in limbo. Those of us with **FM-3** and **FM-2** (the big green books) were converted to No-Inmigrante, Inmigrante or Inmigrado and given the small white cards. Those that used to come into Mexico with a Tourist Visa (FMT) were now given the generic FMM (which incidentally was also used by those of us with the small white cards).

Prior to the issuance of the November, 2012 Regulation, foreigners were able to apply for the No-Inmigrante, Inmigrante or Inmigrado (small white cards) here in Mexico, converting from Tourist right here at the local immigration office. As of November 9, 2012, the immigration office no longer renewed or issued No-Inmigrante, Inmigrante or Inmigrado (small white cards).

In the case of renewals, the local office DOES do renewals but the old No-Inmigrante, Inmigrante or Inmigrado are now being converted to either Residente Temporal or Residente Permanente. See the link or your local immigration office for information on requirements.

In the case of new applications or tourists wishing to change their status, the local office can NO LONGER begin this process and the process MUST begin at a Mexican Consulate abroad. Again, please see the link below or your local Mexican Consulate for information on requirements.

By November 8, 2013, the old No-Inmigrante, Inmigrante or Inmigrado (small white cards) will all expire and therefore we will all fall under the new Regulation.

Let's talk cars:

For those of you without cars or with Mexican-plated cars, you can stop reading now and go enjoy a margarita. For those who have temporarily imported (TIP) or plan on importing, temporarily or definitively, a foreign-plated vehicle, here is what you need to know.

The law that governs the importation of foreign vehicles is not the same law which governs immigration. For this reason (and many others!) the information on who can and cannot have a foreign-plated vehicle in Mexico is confusing. Although the immigration laws regarding the types of immigration status have changed, the mention or definition of those characteristics in the customs laws has not. The customs law, when discussing the requirements for temporarily importing a foreign-plated vehicle still refers to FM-3 and FM-2 which effectively makes the procedure now obsolete.

cont.

This news just in (thanks to Luis Melgoza)

The guidelines for vehicular temporary import permits (TIP) used by Banjercito (Mexico's Armed Forces Bank, the TIP's issuing authority), were just modified to allow everyone, except Mexican citizens residing in Mexico and Permanent Residents with authorization to engage in income generating activities (Lucrativa status), to temporarily import foreign-plated vehicles into Mexico exclusively through the expiration of the immigration document used to obtain the TIP.

In other words, Visitors for business or pleasure purposes (Tourists), Temporary Residents (Lucrativa, No Lucrativa or Students), No Lucrativa Permanent Residents (Rentista), Foreign Diplomats, people in transit through Mexico to a third country, and Mexican citizens legal residents in a foreign country may temporarily import a vehicle into Mexico.

However, prior to applying for a TIP, you must get an Immigration pre-authorization here (the form is in English)

http://www.inm.gob.mx/index.php/page/Pre_Autorizacion/en.html

The spouse of a TIP holder, regardless of nationality or immigration status –as long as s/he is legally in Mexico– may drive the spouse's vehicle covered by a valid and current TIP, whether the TIP holder is on board or not.

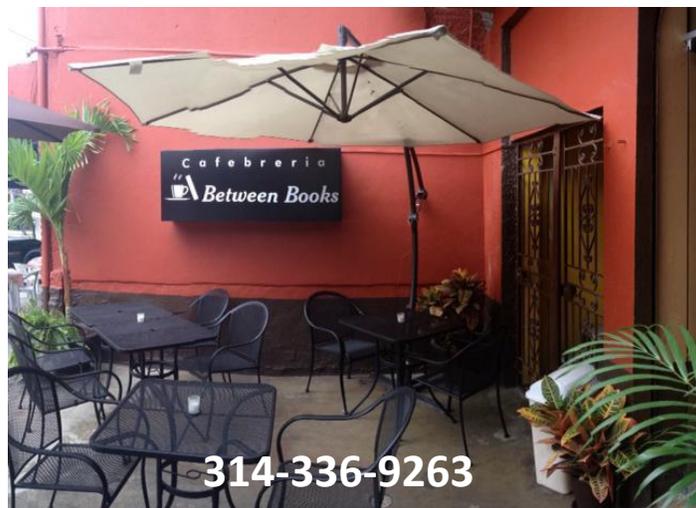
Regarding expired TIP. Only No Lucrativa (Rentista) Temporary Residents may apply for a TIP extension, which will be approved or denied on a case by case basis, within 15 days of the change in status from FM3 to Residente Temporal No Lucrativa.

Driving a foreign-plated vehicle in Mexico on an expired TIP or expired license plates and registration is illegal; the vehicle is subject to confiscation as contraband –not just of being impounded– and the driver may be subject to criminal charges.

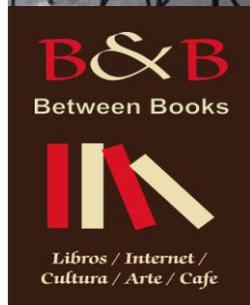
I want to thank Maria O'Connor, Tropicasa In-House Legal Council, for all of her input and her support on this very important and delicate issue. Grace Ramirez

"Many thanks to Grace Ramirez" The Editor M-Sun
"Link to Tropicasa Realty Blog "

[Immigration and an Accurate Update for all Statuses and Car Importation Regulations](#)



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Black Forest Trifle Dessert or How to Make Chocolate Pudding

By Terry Sovil

I was off to an event and I needed something to bring, something that was good and tasty, but not too hard to make or assemble. Frustrated I sat down and started to browse through the recipe folder on my laptop. I found something I hadn't made for quite awhile but recalled it was both easy to make and easy to assemble, "*Black Forest Trifle*". Originating in Britain, the trifle is a dessert for Christmas and is usually made with sponge cake soaked in sherry or fruit juice and layered with various combinations of fruit, cream or custard. Of course, through the years it has been modified somewhat. But it looks like a "parfait" with layers of the ingredients.

Making the Trifle is pretty easy but I was frustrated by the fact that I have looked before for any form of pudding. There is none to be found in my area of Mexico. Not in little plastic 6-packs, not in cans, not in little Jell-O boxes to be made "instant" or boiled. So how does one make this Black Forest Trifle without chocolate pudding?

Being a confessed computer GEEK, I started to search the internet. I was pretty crestfallen to see page after page of very complex lists of ingredients and many steps in the making. One article lamented the fact that her mother used to make it but said "some things just aren't worth it".

Then I found a corn starch based pudding that contained 6 ingredients and was super easy to make! I did a test run and it was really very good! I could not find the exact kind of chocolate they listed but settled for a small bag of Hershey's Chispas Chocolate – Semiamargo (Hershey's Chocolate Chips – Semisweet). After making it I quickly put some Glad, Press'n Seal *Self Stick Plastic Wrap* (brought back from a trip to the USA) on top of the pudding to avoid the "skin" it can form.

The final Black Forest Trifle, with the home made chocolate pudding, was really pretty good. A few compliments on it so I was happy. So if you are in need of a easy to make and sort of unique little dessert, here are the two recipes needed. Make one, or both. You can't lose!

Here are the recipes:



Black Forest Trifle

Use This:

- 3 cups chocolate cake chunks
- 1/4 cup brandy or rum
- 16-oz. can chocolate pudding
- 16-oz. can cherry pie filling
- 1 can Whipped topping

Do This: In four 10 ounce (295 ML) clear plastic glasses, or your finest clear coffee cups, wine glass, whisky or tumbler, layer in order:

Cake chunks, Sprinkle of brandy or rum, Pudding, Pie filling and repeat the order and then whipped cream or topping

You can adjust the order if you like. Use any kind of chocolate cake you can find. Setting cherries on top can be a nice touch. If time permits you could add chocolate curls atop the whipping topping.

Silky Chocolate Pudding

<http://smittenkitchen.com/blog/2008/02/best-chocolate-pudding/>

Serves 6 to 7

Use This:

- 1/4 cup (30 grams) cornstarch
- 1/2 cup (100 grams) sugar
- 1/8 teaspoon salt
- 3 cups (710 ml) whole milk
- 6 ounces (170 grams) semi- or bittersweet chocolate, coarsely chopped or 1 cup good chocolate chips. I used the Hershey's Chispas Chocolate Semiamargo.
- 1 teaspoon (5 ml) pure vanilla extract

Do This:

Combine the cornstarch, sugar and salt in a medium saucepan, slowly whisk in the milk, in a thin steam at first so that lumps don't form, then more quickly once the cornstarch mixture is smoothly incorporated.

Place over medium-low heat and stir occasionally, scraping the bottom and sides. Use a whisk as necessary should lumps begin to form.

After 10 minutes or so (slower over lower heat is better, to give the cornstarch time to cook), before it starts to simmer, the mixture should begin to thicken, enough that it will coat the back of a spoon.

Add the chocolate, and continue stirring for another 2 to 4 minutes, until the chocolate is fully incorporated and the mixture is quite thick.

Remove from heat and stir in the vanilla.

If you're concerned about lumps: Run mixture through a fine-mesh strainer.

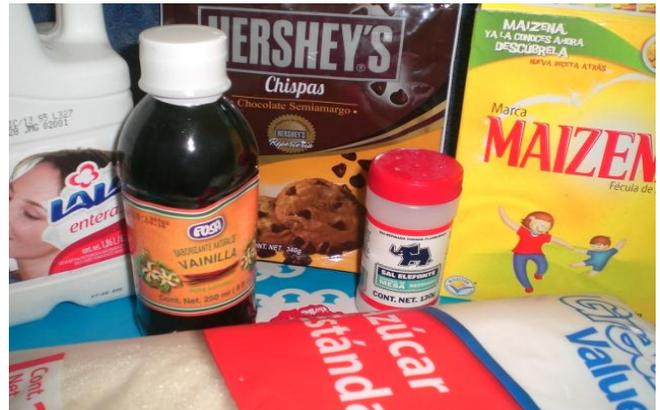
Distribute among individual pudding cups or one large serving bowl, and chill until it is cool and set, about 2 to 3 hours.

If you dislike pudding skin: Put plastic on top of the pudding and smooth it gently against the surface before refrigerating.

Do ahead: Pudding is good for 3 days in the fridge but nobody I know would allow it to last that long.



Silky Chocolate Pudding



Ingredients

