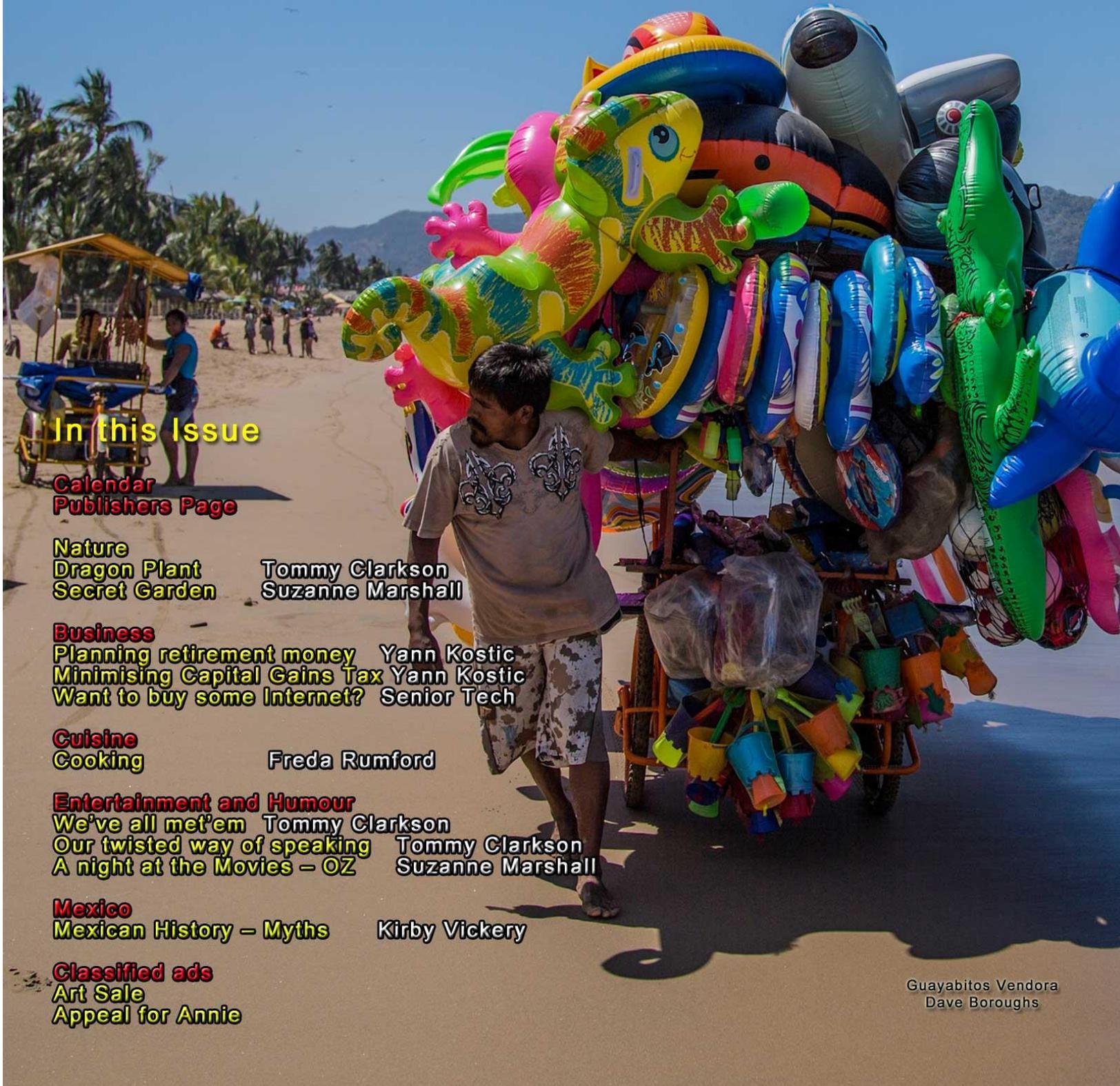


April 2013

# Manzanillo SUN

Manzanillo's Lifestyle E-Magazine



## In this Issue

**Calendar**  
**Publishers Page**

**Nature**  
**Dragon Plant** Tommy Clarkson  
**Secret Garden** Suzanne Marshall

**Business**  
**Planning retirement money** Yann Kostic  
**Minimising Capital Gains Tax** Yann Kostic  
**Want to buy some Internet?** Senior Tech

**Cuisine**  
**Cooking** Freda Rumford

**Entertainment and Humour**  
**We've all met'em** Tommy Clarkson  
**Our twisted way of speaking** Tommy Clarkson  
**A night at the Movies - OZ** Suzanne Marshall

**Mexico**  
**Mexican History - Myths** Kirby Vickery

**Classified ads**  
**Art Sale**  
**Appeal for Annie**

Guayabitos Vendora  
Dave Boroughs



## E-MAGAZINE

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

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

All articles should be 1000 words or  
less or may be serialised. 500-750  
words if accompanied by photos (.jpg)

Pictures appropriate for the article are  
welcome.



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## Whats on in April, Manzanillo

From the April Mujeres Amigas Newsletter by Elaine Parker

**Sunday, March 31st** - HAPPY EASTER to all our Mujeres Amigas Monday, April 1st - No fooling it is April Fools Day in the United States and Canada. In Mexico the day to play jokes on people is December 28th.

**Sunday, April 7th** - Daylight savings time starts in Mexico. Don't forget to set your clocks one hour ahead

**Sunday, April 14th** - The University of Colima Ballet Folklorico will perform on the Espanade Pez Vela (Centro Plaza) at 8:00 p.m. This group has received many nationwide honors.

**Tuesday, April 30th** - Children's Day - Dia del Nino honors all the children. This is a festive day for the children.

If you have not yet signed up to our site, you can do so at: <http://groups.yahoo.com/group/mujeresamigas/>.

Once you have set up your account, then you can click on "polls".

**Linda Smith** sent the following web page that may help you in licensing a foreign plated car in Mexico.

<http://www.tiocorpinsurance.com/index.cfm/importing-vehicles-into-mexico/other-vehicles-you-can-import-in-2013/>

Thank you Linda for doing this research.

**Congratulations** to all the PATA volunteers who participated in the March 2013 clinic and those who helped provide food and housing. During the 5 day clinic, there were 519 animals sterilized. PATA has a goal of sterilizing a total of 1100 animals in 2013. PATA held their first clinic in March of 2006 and since then have operated on over 5,300 animals at no-cost. The no-cost is kind of a misnomer as it costs PATA about \$180 pesos for each animal sterilized. This year, 5 veterinarians from Mexico City and 2 from the United States helped founders Dr. Gaby and Dr. Nadia with the surgeries. The next clinic will be held in November. For further information on the PATA clinics go to <http://www.patamanzanillo.com/clinics.php>

### FIREFIGHTERS GENEROSITY

A great thank you goes to the Firefighters from LA who so generously donated their time and effort to provide the Red Cross with much needed materials. Another thank you is sent to the many people who contributed so much time to this cause. The complete letter and list of costs is available attached to the Mujeres Amigas newsletter which can be found at the website above.

### Liborio Espinoza

Also attached to the Mujeres Amigas newsletter is information concerning the Liborio Espinoza plans for the forthcoming year along with contact addresses.

### Writers required for the Manzanillo Sun E-Magazine

This magazine is attracting a lot of attention and more people are showing an interest in learning about Manzanillo and what is available to do here besides sitting on the beach enjoying the wonderful weather and the margaritas.

There are many interest groups that need assistance in a multitude of ways and we need to have information available about them on a regular basis. If you are part of such an organisation, we welcome articles that would be of interest to our readers concerning the recent and future plans and where you need people to help. It is not only money that is needed by these organisations but training, speaking, teaching and helping in a multitude of other ways. This is an opportunity for you to get the word out.

If you have some time to spare to write just a short piece, that could be the very thing to spark an interest in someone looking for something meaningful to do whilst on holiday in Manzanillo.

### Dear Readers,

Again we bring you a magazine packed with information and stories about our way of life in Manzanillo. If you have ideas or suggestions for a topic that you would like to see covered, we welcome them.

Our writers love to write and every month as regular as clockwork they send their submissions for your enjoyment. Do you enjoy them? Is there something you would like to have added, or did you not like a particular topic.

Please tell us so that we can continue to grow towards the magazine we wish to become. Any brickbats or bouquets may be sent to me at the email address below.

If you are leaving Mexico for the summer, we wish you a safe travel and look forward to seeing you back home with us next Fall.

Sincerely yours,

Freda Rumford -**Editor/writer**

**Manzanillo Sun**

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[www.manzanillosun.com](http://www.manzanillosun.com)



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**Madagascar Dragon Tree, *Dracaena Marginata***

**Family:** *Agavaceae, Ruscaceae or Dracaenaceae*  
 (Opinions, obviously, vary!)  
 (Also known as Dragon Tree, Red Edged Dracaena, Money Tree or Rainbow Tree)

Now that's a name to conjure all sorts of intriguing images, is it not? But at least we needn't puzzle over from what region it originated! But about those dragons . . .

Well, those mythical beasts notwithstanding, this character - along with various new hybrids - is a popular interior home or office plant in addition to being great for your tropical garden. They are enjoyed, not for their flowers but for their foliage, inside or outdoors, and are ideal as an architectural plant.

But is it a shrub or a tree? Like its family identification, it depends upon who one asks as it's identified as either. However, with a snakelike or cane appearing trunk, its capable of growing quite tall - nearly eight meters (25').

These slender trunks can be grown straight to produce a tall plant or be trained to twist, bend and curve so as to have character. That being noted, as a result of their somewhat malleable presentation forms, they are generally employed in tropical gardens in lower versions - providing a splash of uniqueness and enjoyable color. One might call them the Elton John of the garden set!

The large genus, of which this is a member, includes plants that grow in a wide array of sizes and shapes sporting a diversity of leaf colorations. Those of the Madagascar Dragon Tree, however, are long, flat, arching



Nestled between three Miraguama Palms on our Grand Terrace, four *Dracaena* groupings thrive in the partial shade provided in the mornings by a large African Oil Palm to their east.

striped with red or purple and typically 30-90 cm long (1-3') and 2-7 cm (1-2 ¾") broad, tapering to a point. Beyond these, there are some fun variegated cultivars with pale yellow stripes.

Generally, several of these plants are placed at varying heights in close proximity - in the ground or pot - to present a total picture of a fuller specimen. In fact, at the entry to the Grand Terrace here in *Ola Brisa Gardens*, I have four different varieties grouped together - of varying sizes - and they look marvelous displaying this plant's primary pride and purpose in life . . . its luxurious, flowing fronds. But, solitarily planted, they sorta' look like an anorexic palm, so keep 'em massed!

While the fully green varieties of this genus flourish in shady locales these characters prefer partial to full sun -

and, but in home or office they often tolerate low sunlight. It is very accepting of dry soil and irregular watering. But - a note of warning - they are susceptible to root decay in permanently wet soil. (Now what does this tell us - (pause for response) - Correct answer!

Like so many plants, they require well draining soil. And, speaking of giving them drinks - when doing so, allow them to dry slightly between watering. After the soil surface is dry to the touch, then water them thoroughly.

Recently, Jose had to treat one of my plants for white Scale - something I heretofore not experienced with these plants. So keep an eye out for those little sucking buggers.

An interesting aspect of the Dragon Tree is that if the plant's stems become too long and bare, simply cut them off at the desired height and new leaves will soon appear. In fact, they are easy to propagate by air layering, tip or stem cuttings, or by the removal and rooting of basal shoots - any of which should be done in the spring or late summer.

Lastly, in the category of ancillary bits of minutia, the *Dracaena Marginata* is said to be very susceptible to fluoride toxicity - probably stemming from an overdose of insecticide. The Madagascar Dragon Tree is purported to be an effective air-cleaner but, I understand will not dust the furniture or wash the windows. And, lastly, one of my more scholarly botanical tomes states that it is among the best of plants for removing xylem and trichloroethylene.

*(Knowing that to you - like me, this is a major concern in our lives - I appreciate how we all hate it when they build up in tiny invisible, gaseous balls in the living room corners, don't you?)*

That all having been noted, these guys are nice to have a clump or two around your home or garden!



Its long, flat, arching striped with red or purple leaves taper to a point



This short, small set of hybrids is attractive as well



One of the attractive, variegated *Dracaena* cultivars

## Secret Gardens – *Suzanne A. Marshall*

Over the past winters here in Manzanillo and on trips to other interesting destinations in Mexico, I've often marveled and wondered at the unique (at least for me) long narrow streets of flat concrete walls, doorways and bricked or cobbled pathways. Sometimes they are broken by small narrow lanes barely wide enough for a small vehicle and some must only be for neighborhood pedestrians. Sometimes a woman may be sitting on a small stool by the doorway or children will be playing games where it is not too busy and ducking in and out of these doorways as we make our way down the street with a particular destination in mind. But I'm always wondering where, and how do these people live? What goes on behind those walls?



*A side street in Tonalá*

This type of street tends to be consistent even in the shopping zones, where once you get off the main avenues and boulevards, the narrow streets are lined with various businesses and shops but you only see the front areas where goods and services are offered. But now I've become aware that given the square block sized areas, there must be much more behind these store fronts. I presume there are some storage areas etcetera but possibly living quarters as well.

Last year, we were walking down the road that parallels our beach just behind our condo complex. As usual, with exception to a couple of vacant lots, we pass by closed



*Town of Ajijic near Guadalajara*

wooden gates of tenant parking areas and tall concrete walls closed to peering eyes. However on this day, a 'se vende' (for sale) sign has been stapled to a wall and the gate has been left wide open. My curiosity could not be contained as I talked my husband into taking a little peek inside. We weren't ten steps inside and I knew I had been struck by a latent curiosity that would need regular satisfying whenever possible.

For what lay inside these walls was a private paradise! I was absolutely stunned, as we walked into a central courtyard complete with pathways, gardens, palm trees and flowers surrounding a lovely aqua marine blue pool and areas for relaxing amidst the privacy. Around the garden and pool were three levels of condos or apartments with small terraces over-looking the gardens and the pool area. It was a secret secluded and very private place to escape to and enjoy when the working day was over or just to enjoy life. We had no concept from the many times we walked by that all of this was there.

In previous articles, I have written about the incredible sound barrage that hits most of us coming to Mexico from places where concrete neighborhoods are not typical and sound is dulled and absorbed by other building materials and open spaces. So my mind instantly jumps to the thought that this is where people escape to. For this garden was so peaceful and quiet within these walls holding back the noises of daily life.

On a recent trip to Guadalajara, Tonalá and Ajijic we experienced the same environment, interesting to say the least. In many streets, especially in areas of commerce and artisan work-shops, these walls and buildings become works of art both inside and outside. These can't help but captivate the amateur photographers and casual snoopers such as myself. It is so much fun to absorb the smells, colors, visual intricacies and feast of ingenuity.



*Tonalá, running shoes donated by anonymous*

We were invited to stay a few days of our trip with some friends in Ajijic. It was great fun and because they were familiar with much of the local area, we were treated to a couple of restaurant locations that confirmed my addiction to secret inside gardens behind typical concrete walls off the street. We entered through an ordinary doorway then through a bit of a hallway and suddenly the restaurant turns out to be an indoor garden with tables on patios under palm canopies (palapas) and on green lawns surrounded by flowers and pieces of art sculptures and would you believe free ranging peacocks and



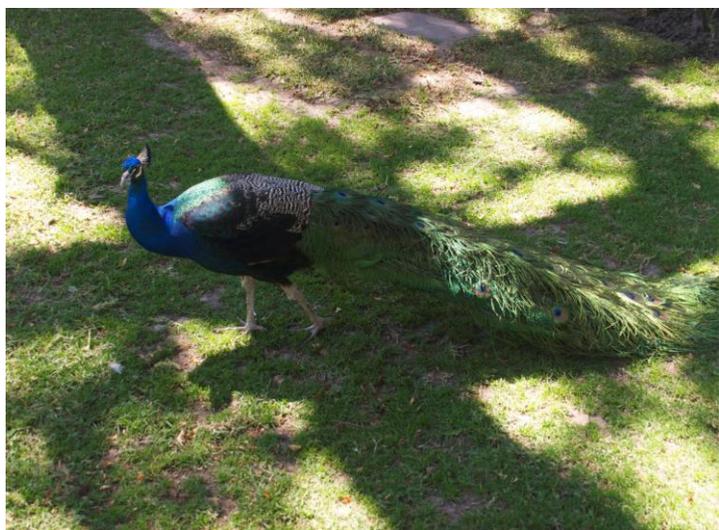
*Ajijic, well I guess not everyone appreciates the artwork and murals*



*Ajijic restaurant garden, with peacocks next page*

roosters with fabulous tails and fluffy feet! And I would be remiss if I didn't mention the food was great too.

And so I have come to understand so much more about the type of living one can enjoy in Mexico and relate to a different perspective on peace and privacy. In Canada and the U.S.A. our privacy is generally contained within the walls of our homes and our yards tend to be open for a display of lawns and shrubs and flower gardens. We live in typically expansive neighborhoods unless of course we are "downtowners" who love the hustle and bustle of the traffic and street sounds of that side of life.



But it really isn't typical to find quiet small gardens and private spaces that shelter you from the chaos nor is the climate conducive in many locations.

When we were looking for a hotel in Tonalá we turned to the internet for information. We read about some nice little places that had possibilities. When we turned to 'Google maps' so that we could get a sense of the street location of the hotel and a look at the facade, all we could find were street photos of walls and doorways!! What a chuckle! Now I understand! Even

'Google' and their fleet of high-tech photo-trucks and vehicles out there currently mapping the world and making street scapes available, cannot get past the walls of these Mexican streets and as far as I am concerned that is what we can all call PRIVACY!! Cool, they really are secret gardens.



*This lovely yard, garden and home complete with ponds and numerous out buildings was donated by the owner to The Lake Chapala Society, once a residence and a prime example of private gardens.*

\*\*\*(All photos in this article taken by Allan Yanitski)

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by Tommy Clarkson

## Our Twisted Way of Speaking - XIV To "be" all we can

Perhaps you've heard the old idiomatic phrase "betwixt and between" which means "an intermediate position; neither wholly one thing nor another?" Such often seems to be our English language. Simply stated - it, at best, is often downright confusing!

For example let's simply address those words with the "be" prefix on the first line above.

"Between" and "tween" - yep, got it and understand the relationship. But, "betwixt" and "twixt"? Is that a word and if so whose and how used?

The relationship between "below" and "low" I understand; "behind" and "hind" as well as "love" and "belove" - the same there. But "belong" and "long" are more confusing upon reflection while, on the other hand, "troth" and "betroth" are ironclad in their correlation. Obviously, "wail" and "bewail" are perfectly understandable. The association of "before" and "fore" is graspable, and "be witch" and "witch" is not a leap "nor even "neath" and "beneath."

Though a bit more of a stretch is "become" and "come". Beside" and "side"? OK, I can sorta' see that. But what of "beware" and "ware" or "bewildered" and, in fact, I ask, just what is it to be "wildered"? Or, in fact, to be "trayed" as possibly, in opposition to being "betrayed?"

Here's one that - at least initially - makes one's mind reel. To "betongue" - as described in my 2,300 plus pages of Webster's Twentieth Century Unabridged Dictionary - in to "attack with one's tongue." Now the mental image boggles the imaginative mind until one proceeds further into definition delving and sees that it may not be quite as physical as first perceived in that it is further explained as "to abuse" or "to scold." Unstable sort that I am, I still like my first impression best though!

Now comes three fun sounding "be" words: "bethumb", "bethump" and "betide." I encourage each of you to try to employ each of those in your normal conversation today before going to bed!

If to "betitle" is to supply with a title then why does "betise" mean a foolish act, remark or suggestion - or, in

candid retrospection, is, in fact, this entire piece simply betise? (You needn't have been so fast to affirm that (meant to be) rhetorical question, ya' know!")

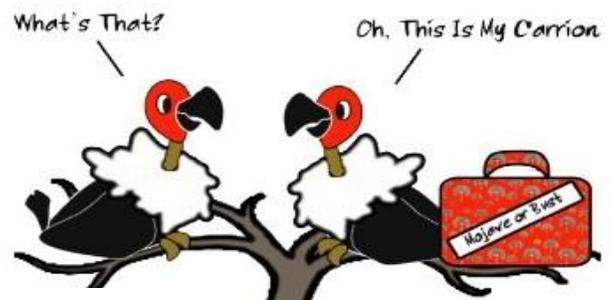
Now, "bestride" is a pretty cool word; as is "bestrew" but then, once again, I get a tad confused. Patty and I well knew how to stow our gear on our boat, "The Lighthouse Lady," when we lived aboard, but I also understand that in doing so I was not, in reality, "bestowing." Why not?

Of course we all know that the past tense and alternative past participle of bespeak is bespoke (Uh-huh) but what about "bespew," "bespirt" and "bespirt"? Are they from the past or here and now and more importantly, are they tense and if so, why? These may be burning questions for some. (I'd swear I just heard a united cry of "Tommy, who gives a rat's fanny!")

With that I acknowledge that I certainly comprehend being "beset" with problems. And I "beseech" help in resolution of same. But, I'm a bit "bemuddled" here. Was my reach for aid the act of "seeching?" I am simply bereft - as in deprived (I heard you think "depraved) - of a fully sound answer.

And, while I would "rate" you, my gracious readership, first class extraordinaire, I would certainly never "berate" you for who, but true friends, would still be with me this far into these somewhat meandering musings? So in terminus, I wish to "bequeath" to each of you the wish - of more stable minds than mine - that none of this might keep you from losing sleep with such imponderables as the preceding! Might, all of the afore merely have been "bemusing" musings, to wit, "confused or stupefying ruminations" of a "befuddled" mind? Quite possibly - if not probably - so.

(I "believe" I've said enough for now, but am not sure just exactly how it is that I must "lieve"!)





## How You Can Avoid Common Mistakes in Retirement Planning -by Yann Kostic

To make a comfortable retirement possible in Mexico (or anywhere for that matter), proper financial planning is crucial. You need to know your sources of income, the amount you can expect to receive from each source and whether those sources are likely to last throughout your retirement years.

Mistakes can prove disastrous to your financial future. So try to avoid the common ones noted below:

- Putting other financial goals first. You probably have several financial goals. You may, for example, be saving for a down payment on a second home south of the border. Don't let other goals supersede your goal of a financially secure retirement.
- Underestimating your life expectancy. As life expectancy increases, you may need to plan and invest for a longer retirement.
- Incorrectly calculating retirement expenses. You may believe you'll need a certain percentage of your preretirement income in your retirement. But should you plan based on a general percentage? It's easy to underestimate, even if the cost of living is sensibly lower in Mexico.

•Ignoring inflation. Investors who are uncomfortable with market volatility and therefore decide to invest only in Treasury bills, insured fixed-rate CDs and savings accounts must accept the fact that inflation could potentially eat away at their investment return. That's because inflation could be higher than the returns offered by these investment vehicles.

•Not taking full advantage of all available tax-deferred investing options. If you're no longer contributing to a 401(k) plan, consider investing in another option such as an IRA if you still have active income.

Your financial advisor can help you compare options to get the most from your retirement.

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

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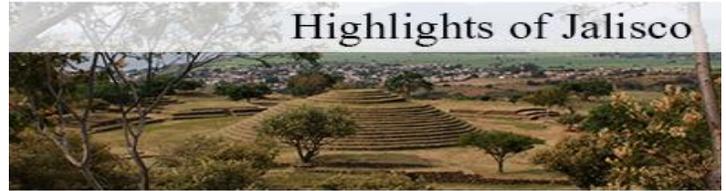
**Tips for Minimizing Your Capital Gains Tax -by Yann Kostic**

If you're unhappy with the amount of taxes you've been paying on your investments, you might want to start planning now so that next year you maximize the money going into your pockets and minimize that going into Uncle Sam's.

Here are some tips:

- Make all capital gains long-term gains; the tax treatment of a capital gain depends on how long you've owned the asset before you sell it. Gains on the sale of assets held for longer than a year are treated as long-term gains and are taxed at a maximum rate of 20 percent.
- On the other hand, gains on the sale of assets you've held for a year or less are treated as short-term gains and are taxed at the rate you're currently paying on regular income, which can be much higher.
- Select which lots to sell. You can reduce your capital gain by selling shares purchased at the highest price. To do this you must specify to your financial planner or investment company which shares are to be sold.
- Use capital losses to offset capital gains - both long-term and short-term capital losses can be used to offset capital gains on a dollar-for-dollar basis. The maximum capital loss you can deduct in a year is \$3,000, but any losses that exceed \$3,000 can be carried forward into future years until you have written them off completely.

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Note that if you take a taxable loss on an investment and feel it has the potential to rebound, you can buy it back - but only after 30 days, due to the so-called wash-sale rule. If you buy it back within 30 days, you won't be able to take the loss.

By minimizing your capital gains taxes, you can potentially save thousands of dollars - it's well worth the effort. This article is not intended to provide tax or legal advice and should not be relied upon as such. Any specific tax or legal questions concerning the matters described in this article should be discussed with your tax or legal advisor.

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## Ancient Mexican History and Misconceptions

By Kirby Vickery

To The Great Manzanillo Sun Readership,

*My initial goal for this series was to satisfy Ian Rumford's requirement (if it can be stated as such) to give to the readership stories and articles about Mexico. Goodness knows that no one wants to read about the Western Canadian bleak winters where the sun is a strange thing that appears every now and then just enough for people to gather hope for more. I kicked everything off last month with a blurb about the Aztec Priesthood. I really hadn't done that much background and was behind the power curve to get something out. But I did learn a great deal and figure that if I'm going to do this, I really need to do it properly and so I shall. After the history lesson this month I intend to go off into the realm of the indigenous folklore and mythology. So I will be playing with writing style and technique for the first time in a longtime. Toward this end if anyone has any suggestions or knows any stories or fables concerning the Nahua people, I certainly would like to know about them. I will give full credit where due when used.*

*I Remain,  
Kirby Vickery*

**O**ur understanding of the settlement of Mexico by the Nahua people and their culture rests mostly with a monk known as Father Bernardino Sahagun. This remarkable priest arrived in Mexico just eight years after Cortez had taken over virtually enslaving the Indian people and their culture. His interest in their culture was focused into his book, "A General History or the Affairs of New Spain." It was the actual putting together of this wonderful anthology that made it so accurate and such a boon to later anthropologists in putting the early history of Mexico back together.

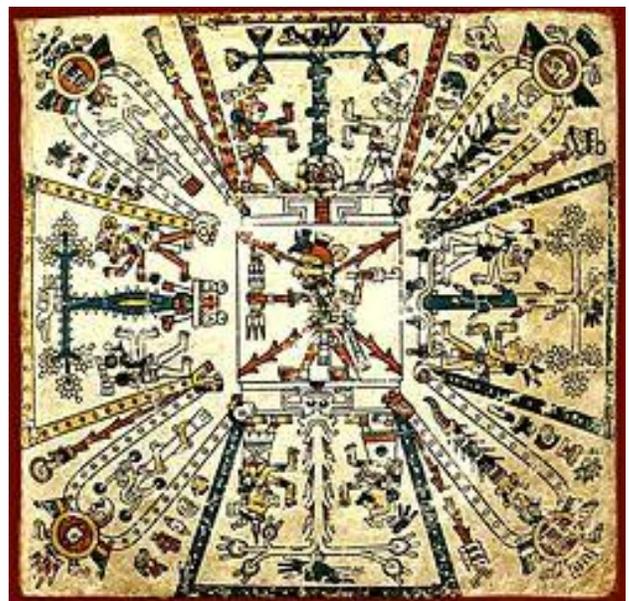
His method of forming this history started with his learning the Nahuatl language. He then set up meetings with the Indians who had reliable memories based within their servitude status for the Spanish conquerors. They were questioned and had to respond by painting detailed symbolical paintings. These in turn underwent criticism from a group appointed by the Father. Those criticisms and the original paintings were then handed off to a third group for their scrutiny. The whole thing was shipped off to Spain in 1530 and went hidden for about three hundred years for fear that they would be used to foster



Mayan calendar

paganism in Mexico should they be returned only after he translated the entire thing into Spanish. Some archeologists compare this document to that of the Rosetta stone for its translation into Greek and the Egyptian hieroglyphs. Father Torquemada in the early 1600's questioned many of the remaining Conquistadores and published his "Monarchia Indiana" in 1613. He also used a lot of the information contained in Father Sahagun's unpublished work.

The Abbé Clavigero published "Storia Antica del Messico" in 1780. This book did a lot to end the confusion in tradition and the controversy between actual history and mythology. Antonio Gama wrote his published Descripcion historical y Conologica de Las Dor Peiras in 1832.



Sahagun's pictorial drawing

His publication had been followed by a number of historical papers which tell of the Aztec life into the minutest detail. But, they also do something else. In their effort to document the religious side of Aztec daily life, they also expound anthologies of stories on the mythology of these indigenous people.

Within these stories there is a history which can be followed similar to that of modern day comic book super heroes. The more powerful the God then the more powerful the foe had to become for the inevitable battle and vice versa and as time progressed and the subsequent mythological history got deeper the larger and more fearsome these characters became. Some stories everybody in each Aztec community knew. Other stories, like the latest editions of the comic books, came to these people by traveling story tellers. It's noteworthy to mention the correlation between this society and Europe of the same periods of time (Early Awakening or Renaissance).



Mexican Eagle Symbol



A Jaguar Warrior

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## Psst!! Want to buy some Internet?

Senior Tech

In the previous issue I wrote about Internet Telephony. This issue I will talk about Internet Service Provider (ISP) choices available in Manzanillo. An ISP is a company that will contract services for access to the Internet.

The Internet is a worldwide network of computers that allows access and lets you communicate with your friends and family through email or video chat, look up recipes, watch TV, search for information, do your banking along with a myriad of other tasks, all from the comfort of your home.

Each ISP has a different method to deliver the Internet

and each offer packages to compliment their throughput. Throughput is measured in bits per second (bps) and a higher bps translates to faster service. (Mbps are a million bits per second). Think of water flowing from a garden hose versus that of fire hose, the bigger the pipe, the greater the throughput. Internet throughput is measured in two methods, upload speed and download speed, it is important to ensure the upload speed is also fast. Download speeds will be impacted if a large file is uploaded when an attempt to download (or view pages) at the same time. There are essentially three ISPs in Manzanillo; Telmex, Telecable, and cell phone companies like Telcel.

---

### Telmex Infinitem

Telmex Infinitem offers four Internet packages with their phone service. The Internet is delivered through DSL (Digital Subscribers Line) and throughput decreases the farther you are from the Company's wire station. Throughput is also negatively impacted by the condition of your telephone line. If you have Telmex service, you can get a wireless modem and filters from Telmex and connect. Otherwise they will install for a fee. Download speeds are posted as 3Mbps to 10Mbps. My experience on their 3Mbps package was (1.7Mbps download and .5Mbps upload). Based on [www.speedtest.net](http://www.speedtest.net).

3 Mbps	3 Mbps	5 Mbs	10 Mbs
100 cell phone minutes	100 cell phone minutes	100 cell phone minutes	100 cell phone minutes
30 local calls	125 local calls	200 local calls	unlimited local calls
75 minutes national Long Distance	150 minutes national Long Distance	200 minutes national Long Distance	Unlimited national Long Distance
		100 minutes US Long Distance	300 minutes US Long Distance
<b>399 pesos</b>	<b>549 pesos</b>	<b>799 pesos</b>	<b>1,499 pesos</b>

### Telecable

Telecable also offers four bundles. Their download speeds are posted as 5Mbps to 15Mbps. I have contracted for the 8 Mbps package and my [www.speedtest.net](http://www.speedtest.net) results are between 8-9 Mbps download and 1.7 - 2.5 Mbps upload. There is a 200 peso installation charge. The technician will install the cable and internet service (includes the cable modem).

5 Mbps	8 Mbps	10 Mbs	15 Mbs
84 TV Channels	84 TV Channels	84 TV Channels	84 TV Channels
<b>531.50 pesos</b>	<b>632.50 pesos</b>	<b>733 pesos</b>	<b>834 pesos</b>

**Telcel**

Telcel offers their Internet service differently. Rather than speed packages, they sell the amount of bits consumed measured in Gigabytes (GB). Their throughput is comparable with 3 Mbps download and .5 Mbps upload. I am reluctant to show the 1 GB package as this is a small threshold. If all you do is send and receive email then the 1 GB package will suffice. If you view videos and visit multi-media sites, do not settle for less than the 5 or 10 GB packages. Video consumes a lot of data. A movie streamed over the internet can use over 1 GB of data. You will also require a USB Modem Stick (300 pesos) or Mobile Wireless Modem (1,000 - 1,500 pesos). The Mobile Wireless Modem will allow sharing access with other computers or devices.

1 GB	3 GB	5 GB	10 GB
249 pesos	299 pesos	449 pesos	599 pesos

Of the three ISPs, Telecable offers the best price/performance options. Telecable, however, is not available in all areas.

Telmex is more widely available, but expensive. Throughput varies depending on location and line quality.

Only consider the Telcel option if you are unable to contract service with Telmex or Telecable. Or, if you are travelling and need internet, once you hit the plan threshold, you will have to buy another package in order to have internet service.

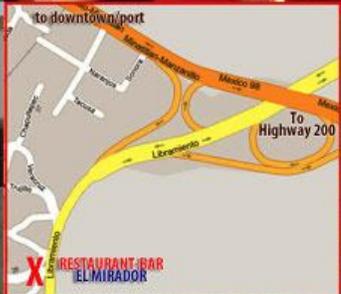
If you have topic you would like covered, please contact me at [techguy@senortech.ca](mailto:techguy@senortech.ca)

*Señor Tech resides in Manzanillo during the winter, and Canada in the summer and fall.*

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## COOKING AROUND THE WORLD

by Freda Rumford

I grew up in England during the Second World War when all foods were severely rationed and housewives cooking skills were challenged to the nth degree. There were no Kentucky Fried Chicken take-outs, Pizza Houses and nor any Chinese restaurants to alleviate what could have become a very boring culinary experience. There were no packaged foods in the freezer, no pre-packaged cake mixes or bread dough's available. Everything had to be made from scratch with whatever ingredients could be found on that day. My mother spent an inordinate amount of time each day planning, shopping, queuing, gardening, trading this for that and finally preparing a meal that was fit for her family to enjoy.

My paternal grandmother was an incredible cook and never, ever did we visit her without there being a fresh cake for tea or a lovely tasty dinner bubbling away on the hob. If extra people turned up, then just add a couple of potatoes, slice the meat a little thinner and add a suet or Yorkshire pudding. She taught my father and aunt to cook and then extended those lessons to include my mother.

Their skills in turn were passed on to me. Or rather my grandmother's and my father's skills were (my mother always said she could do it quicker herself than explain it to me). Even so I became a very good pastry cook. Not just desserts but savoury pies, tarts and puddings. Later I could also make almost anything in the dessert line due mainly to an old Good Housekeeping cookbook, that my husband-to-be, bought for my 20<sup>th</sup> birthday. I would study that book and try things I had never heard of or tasted previously while venturing into fascinating worlds of taste and delicacies. You name it, I would make it even though it took all day. I remember making some Eccles cakes from scratch. The puff pastry was started in the morning and all day I was folding, rolling and letting the precious pastry rest. The results were absolutely incredible. So much so that my entire day's offerings that had taken eight hours to make were gone in fifteen minutes. I never would make them again!

Eventually, we moved to Canada, settled in, got the house set up, then I began to make my specialties! What an absolute disappointment and fiasco. The pies and tarts that were always so light and airy were now



as tough as old sea or dog biscuits. I could not get the ingredients I was used to and the flour was entirely different. Nothing worked no matter how hard I tried. Sadly I tried pastry recipes calling for eggs and vinegar along with many others but nothing worked. My whole cooking repertoire was in a shamble. I could no longer cook any of my favourite and show-off things. I did learn lots of new things but the old ones just had to be shelved for the time being at least. I discovered the wonderful Canadian squares, that were so immensely popular such as the unbeatable Nanaimo bar, but I could not make a decent jam tart.

One lucky day for me, we were talking about this problem at work. I was sadly lamenting my lost skill when one of my work mates chipped in with "I can give you an incredible pastry recipe that will always work!" When I heard what it was I could hardly believe my ears! This would actually work? It was too simple to be true but well worth trying.

Luckily the next day was my day off. So off to the store I went to get my ingredients. Getting home as quickly as I could, I tried her famous "Always Works" recipe. Would you believe it? It really did. I had a pastry recipe that made sufficient dough for three nine inch pastry top and

bottom pies. I made pies and tarts happily all day, completely ignoring the rest of my usually scheduled tasks. My husband was thrilled. We had a keeper! I could cook all of my old favourites again.

A few years later this skill came into full force when I was talked into making pies for some bachelors and working people who did not have the time to bake. At one time I was making as many as 100 different pies a week, from steak and kidney, to pot pies and quiches. There were about 10 different choices and our freezer was always full of pies ready for the growing clientele.

Going forward to Mexico several years later. We had decided to make the move in retiring to the sun along with many other snowbirds from Canada. We enjoyed the move immensely and settled into a new routine and a new way and style of cooking that was quite different from the past. We did not need the heavy roasts and puddings that we were used to but really longed occasionally for a nice meat pie or Beef Wellington (the latter being a request for a special birthday meal for a friend). Again, I hit the proverbially brick wall with the lack of availability of my "new" recipe ingredients. My pastry was passable as the markets of Manzanillo only

sold lard or pork fat. There wasn't any shortening anywhere. It became an ongoing request to people travelling into Ajijic to go shopping for me at the SuperLake Supermarket. The prices were atrocious but at least I could continue to bake our beloved pies.

Now I can occasionally find what I need at the Bahia Deli in Las or La Vianda at Club Santiago who sell Cristal (a shortening) in a solid form. I have found that the two butchers in the Mercado in Las Garzas will occasionally have beef kidney. Soriana has it from time to time but it is extremely strong tasting and I am now discounted buying from there. The flour, again, is the biggest problem and I try to get anyone going Stateside to bring some back for me. This I will keep in the refrigerator to keep the bugs at bay.

I have now lived and cooked, English style, in three countries. Never in my wildest dream would I ever have expected that flour wasn't flour everywhere, or shortening and margarine wasn't the same the world around.

Oh! The recipe you ask? As it was given so freely to me, I have passed it on to many people and will gladly do so again. My entire family use it and all have the same success as I.

~~~~~

### Anna's Shortcrust Pastry

Sufficient for 3 x 9" pie top and bottoms  
Freezes well and will keep in the refrigerator for 2 or 3 days before use.

- 5 cups All purpose Flour
- 1 lb regular Crisco
- Pinch salt
- 8 -10 oz Seven up

Ingredients can be mixed by hand, pastry cutter, mixer or feet. No real care required.

It should be slightly tacky when mixed.

If too dry, the pastry will be crumbly and difficult to roll out.

Roll out to be about 1/8" or slightly thicker.

Cook at 400\* for about 30 minutes'

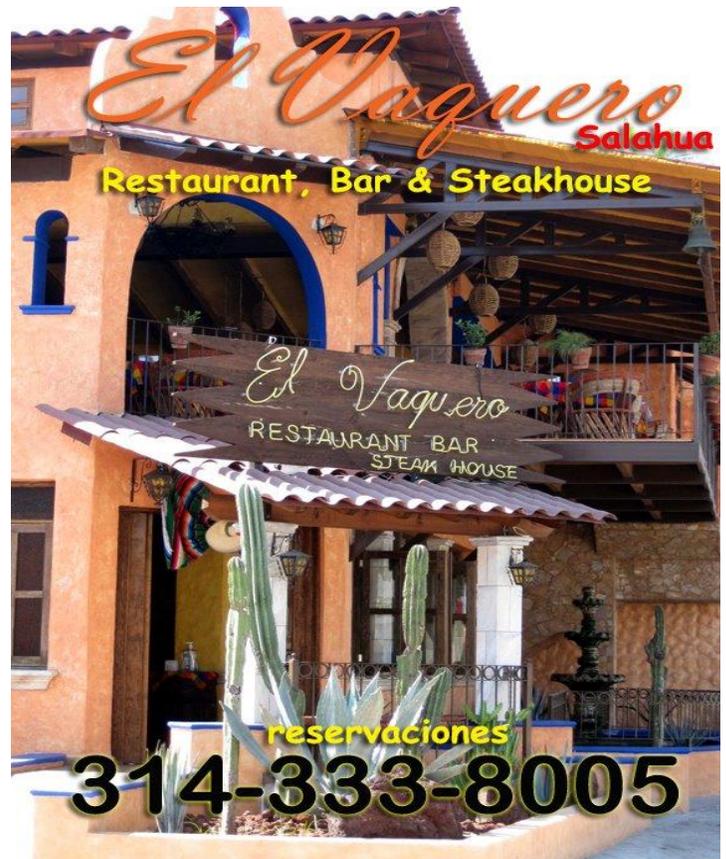
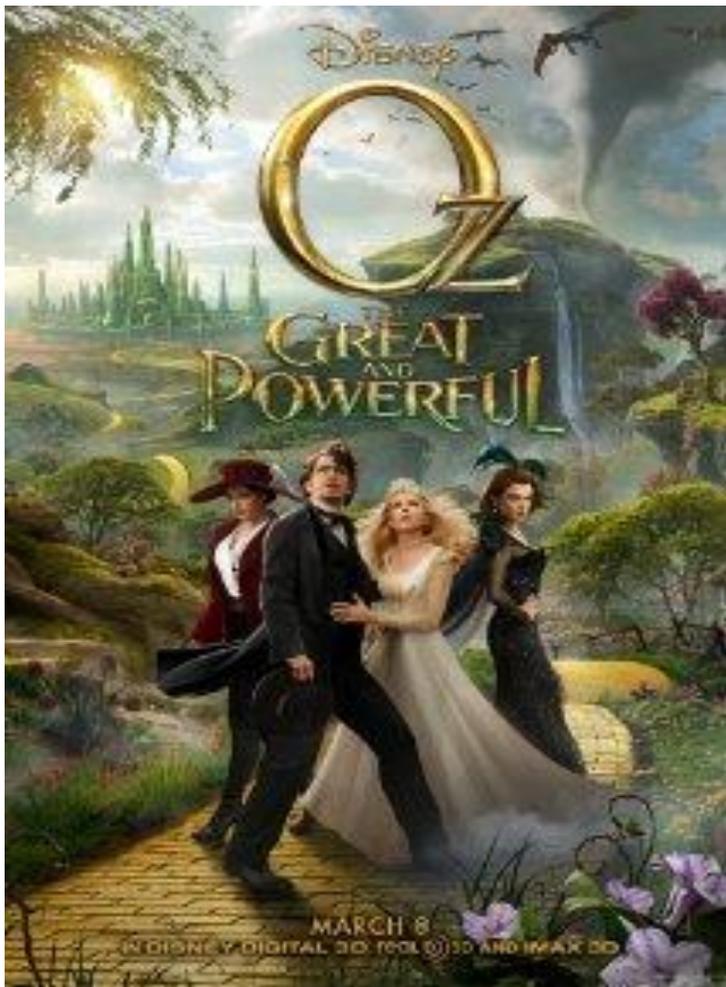
Enjoy, Freda

**AT THE MOVIES** – *Suzanne A. Marshall*

**OZ – The Great and Powerful 3D**

Actors: Rachel Weisz, James Franco, Mila Kunis, Michelle Williams

Want to feel like a kid again? It's not that difficult, at least just for a couple of hours. While I am somewhat selective about animated movies and fairy tales, I've learned that I can get a lot of enjoyment from some fantasies if I just look forward to the special effects, art direction, color, and creative story telling preferably with a happy ending. Who hasn't enjoyed the timeless Wizard of Oz and Dorothy's journey away from Kansas? Well now you can find out how the wizard himself arrived and the mystery unfolds. (I also love to catch glimpses of children's faces in the audience when I can. Complete rapture with this one!). The ratings from Imdb from 20,000 voters have given this a 7/10 rating and I would agree. Go and have some light-hearted fun and hurry before it's gone. 3D is the best viewing!



**HITCHCOCK-**

Actors: Anthony Hopkins, Helen Mirren

I was super keen to see this one. How many of us 'Goldie oldies' wouldn't remember the silhouette of the rotund, shiny pated Alfred Hitchcock from the movie cinemas of the fifties, re-runs on television and one of the scariest movies ever made 'Psycho', especially for that era. Add to that the phenomenal skills of Anthony Hopkins and Helen Mirren and I couldn't wait to get into the theatre when it arrived more or less unannounced here in Manzanillo. It didn't stay long and I'm sure the history of this film director and his accomplishments would have been lost on many young Mexicans who would not know nor relate to his persona. That being said, the movie was more about the making of Psycho and the relationship between Alfred and his wife Alma Reville. I had no idea about their collaborative efforts nor the extent of her contribution to Hitchcock's works.

So I found the movie quite enlightening, true to its era in lighting and continuity. Helen Mirren was for me the most believable character of the film. Though Anthony Hopkins portrayal of Hitchcock was admirable and probably very difficult, it just might be the actual stuffiness of Hitchcock's personality that was for me, a bit dampening. I still think it's well worth the price of admission or a video rental.






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(The following is the fourteenth installment of a slightly embellished and a bit fictionalized account of an almost real event!)

## We all have met 'em. . .

By Tommy Clarkson

. . . you know that sort of individual, the guy who knows and has done it all – everything you've experienced, he's done it better. Recently while flying home, trapped at an altitude of 39,000 feet, one such (large and loud) person sat next to me. The following is a continuation of this unending experience.

Had we really been airborne for such a short period? Could my ears – nah, the entirety of my sanity – take much more of this harangue? How could one person say so much, for so long, about so many things that ALL seemed so improbable - if not completely impossible? Yet on he prattled.

“. . . then there were those gene splicing projects I initiated for the International Arbor Association, Audubon Scientific Society and the World Health Organization. (I braced myself for yet more of the unceasing verbal assault.) Coconut Palms with Cottonwood Trees, seeds so that the large, edible nuts can now gently float earthward rather than plummet from high above; Pelicans with Woodpeckers so that they can carry off their chippings for recycling; and, that wonderful new plant the 'Ilac' – the melding of Aloe Vera with Lilac so that when one smears Aloe sap on a burn it has a most delightful smell.”

Then, without warning, he did an abrupt verbal about face.

“But something of which I am particularly proud was none of those dabblings but rather how I was able to interface the molecular structure of rain with that of dust. Just think of it,” he enthusiastically exclaimed, “Saharan Dust Storms could become a delightful deluge of precious H<sub>2</sub>O, returning that bleak vastness of nothingness to a veritable Garden of Eden!”

“But,” he grouched. “None of the countries of the Mideast appreciated my efforts. They claimed that not only didn't they have curbs or gutters to handle that much rainfall but they didn't want the 'Infidels' coming there to water ski and pursue other aquatic sports. . . narrow minded ingrates,” he mumbled, through a clouded fast of utter disgust.



“Ya' know,” I fleetingly thought, “he acts as if that's really true. I wonder . . .”

But before rational thought could prevail in that briefest of momentarily pauses – and it was but that – on he vocally charged. (But I must admit that even with the, somewhat soft yet incessant roar of the jet engines, that tiny cessation of his harangue seemed a quiet oasis in a vast wilderness of oratory chaos!)

Appearing to shake off his momentary aggravation, with a broad and bright smile, onward he plunged, inquiring, “Did I tell you about my telepathic endeavors?”

Without pause for my response he proceeded.

“As all know the normal human, of average intelligence, uses but 3.752% of our brain's capacity. . . though, of course, experiments and comprehensive tests have shown I use nearly 20% what with my IQ of 314 .”

Before I could even remotely process this claim he continued, “Well, once while on retreat for meditation atop the peak of Mount Kilimanjaro I decided to communicate – solely by thought – with my buddy, Ban Ki-moon, the Secretary General of the United Nations.”

With raised eyebrow, and what can only be described as a prideful smirk, he intoned, “Actually, it was rather easy. I merely focused on a mental image of him – from the last time we'd been together doing Hip Hop Street dancing on the Lower East Side in New York – and I mentally heard him respond, ‘Sexmeister’ (his longtime nickname for me because of how – as he says – I'm an international chick magnet) is that you?”

Well, we had quite a nice – though brief – chat. He was a bit occupied, at the time, addressing the General



Assembly. He was endeavoring to convince the world body of my idea to redistribute the wealth of the world's richest 5% to meaningful UN endeavors such as macramé sun bonnet construction by impoverished Aleut Eskimos, house training Himalayan Yaks as house pets for the mine injured masses of Palestine and hydroponic tulip growing in the Antarctic by unemployed ghetto youth of Chicago."

He actually paused long enough to take a breath then went on – though it took me a moment to recover from the preceding ideas of his and to, once again, follow his original thought, "I have since honed these telepathic skills and am now able to "call up," if you will, anyone at any time.

(One could but fail to notice it was not through this "mind communication" venue that he had long been barraging me. Furthermore, he certainly had made no effort to show this 'talent' off by telecommunication with me!)

I believe he realized this chink in his story as, quickly, he changed subject saying, "Might I have mentioned my work as an Egyptologist?"



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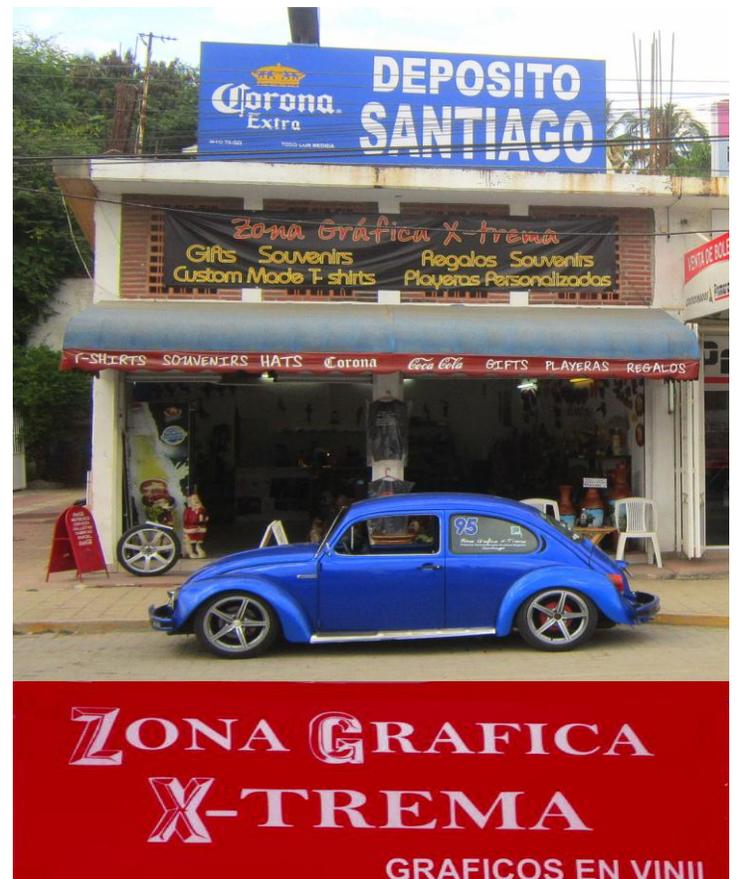
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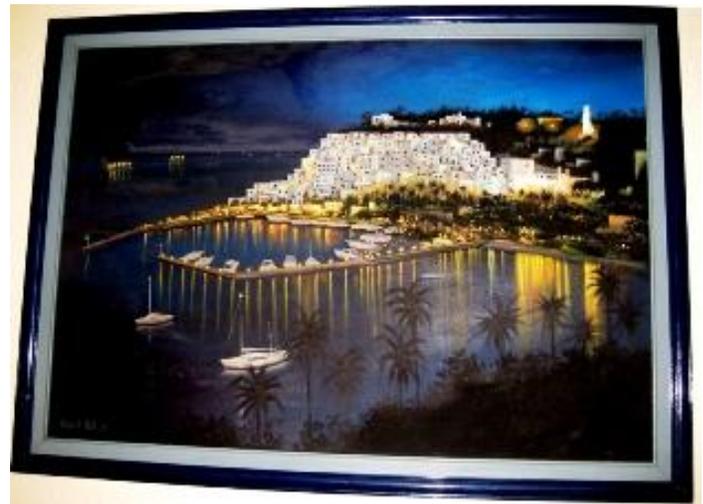
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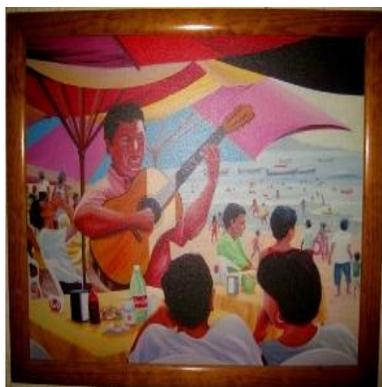
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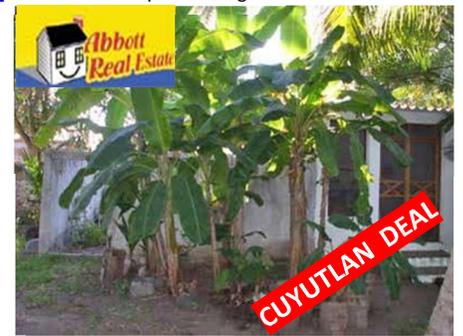
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