

May 2012

Manzanillo **SUN**

Manzanillo's Lifestyle E-Magazine

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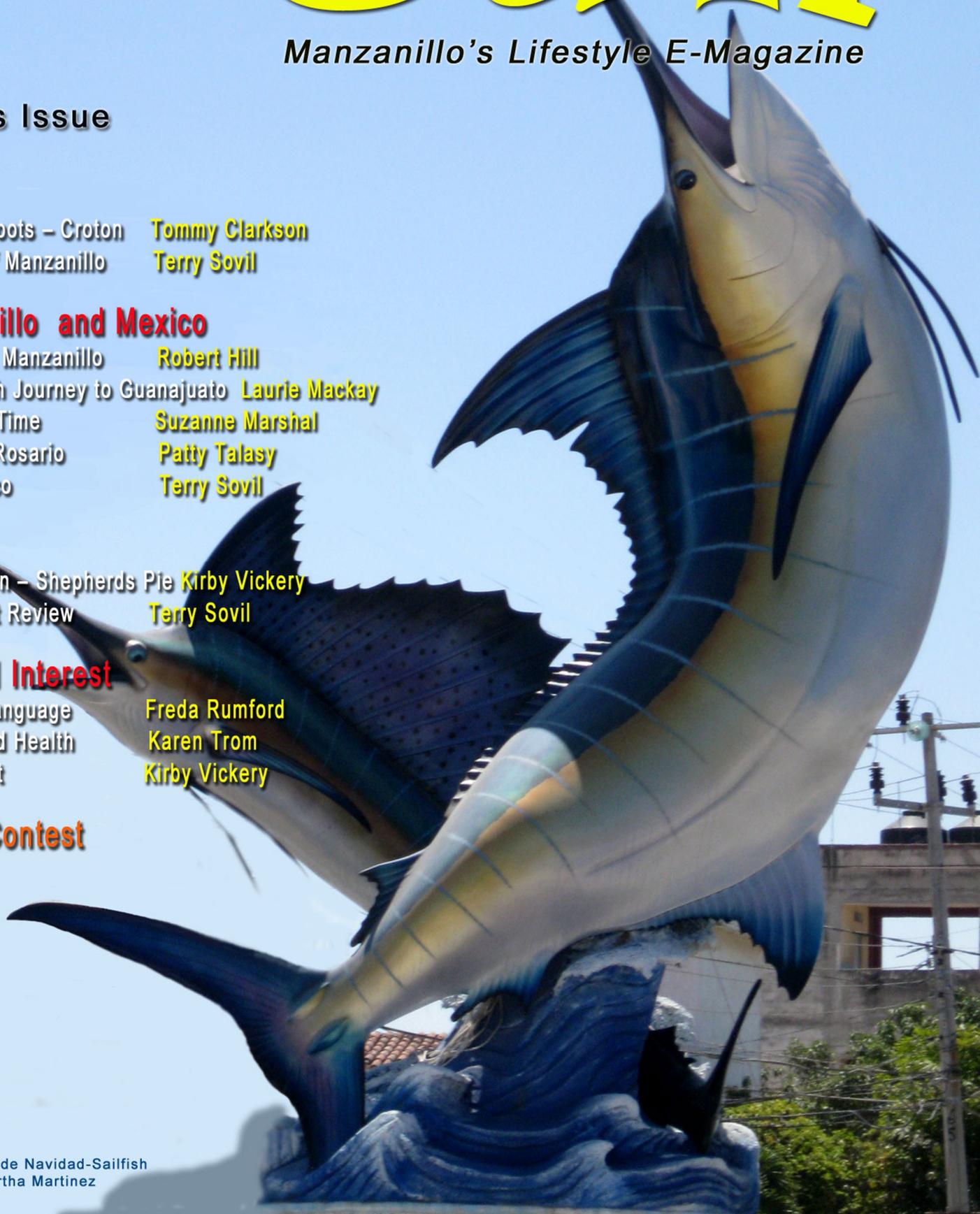
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Photo: Barra de Navidad-Sailfish
by Martha Martinez





Planting Roots in Mexico

By Tommy Clarkson



Croton, *Codiaeum variegatum*
Family: Euphorbiaceae
(Also known as: Joseph's Coat)

The Croton's wide array of speckled, striped and splotched colors, splashed on a diversity of uniquely shaped leaves, is a pure and simple plant delight. They can be used in pots on terraces, by pools and in entryways or used as a single striking statement in one's yard. But wherever they are planted, remember that these striking plants love rich, well drained, soil that incorporates compost, frequent watering and moderate to intense sun.

At a figure of around 750 species, there may be more varieties of this plant than any other tropical ornamental. Just the variety of leaf shapes is somewhat mind boggling. The diversity includes: Broad, Oak, Semi-Oak, Spiral, Narrow, Very Narrow, Small, Interrupted, and - the scarcest - Recurved leaves. Leaves generally are stiff, point upward and have a wax-like feel. New leaves on the Croton plant are green and change color as they grow and mature... as has my hair.



Originating in Malaysia, Southern Asia and the Pacific Islands, Crotons, generally, can achieve a height of nearly three meters. Our several varieties, planted against a long, tall white wall make a rather dramatic and colorful statement.

Root watering and humidity are very important factors for Crotons. Its soil needs to stay moist. But, in turn, do not over-water as they don't like to stand in water. During their non-growing season (read "the winter months") less water will be required. In areas of low humidity misting of the leaves once or twice a week is encouraged. Leaf browning is an indication that the plant is too dry.





I know this sounds wishy-washy (no pun intended), but wilting or the falling off of leaves is a sign that the plant is either being over-watered or the soil has been allowed to dry out.

When watering during the growing season, light usage of a general purpose fertilizer, every three weeks, should keep them happy. For the absolute optimal plant feeding, up until September, use of high nitrogen is preferred and after that only use a fertilizer that has more phosphorous and potash. (I put dried cow manure around them year around!)

If you have the inclination, Crotons can be propagated through air layering, leaf bud cuttings or greenwood cuttings. The good news is that the Croton plant roots quickly.



Temperatures of about 60-80 degrees (Fahrenheit) are what these colorful cultivars prefer. So, if the temperature is too hot or too cold or fluctuates too fast, the leaves may fall off - thankfully, unlike my hair.

Should you wish, prune Crotons during the milder time of the year. The heaviest foliage is at the top of the plant. And as to plant pests and diseases, it is susceptible to root rot, scale, mites, and thrips. Toxic, the punctured or torn leaves release a white sap that can stain clothes and can irritate the skin or worse. So don't you, the kids or the cat eat 'em!



Fish Life of Manzanillo

By Terry Sovil

Panamic Sergeant Major

The Panamic Sergeant Major ranges from 5-100' (1.5-30M). They have an elongated, disk shaped body, usually black and silver to white head and belly. They often have bluish and blue-green tints. Breeding males generally display a blue wash when courting or guarding eggs. This fish is common from the Sea of Cortez to Panama. They generally form loose aggregations above boulder-strewn reefs and slopes with good water movement. They are most common in the 10-25' (3-7.5M range). Breeding males will aggressively guard their egg patches and will charge and nip intruders. They tend to ignore divers

The Panamic Sergeant Major is from the family of Damsel-fishes. They feature yellowish wash on back with five to six dark bars on their body and at the base of their tail. They grow from 3-5" (7.5cm-12.5cm).



Panamic Soldierfish

The Panamic Soldierfish is red with no distinctive markings. They are uniform in color on body and fins. They have large, obvious scales. They are from the family of Squirrelfishes noted for their large eyes. They range in depths from 10 to 80 feet (3-24M).

They are common from the Gulf of California and the southern coast of Baja to Panama. They tend to be solitary or form small groups. During the day they drift inside cracks, crevices, small caves and under ledge overhangs. They may mix with Bigscale Soldierfish and Tinsel Squirrelfish. They forage in the open at night in the 15' to 40' (4.5 to 12M) range. They are wary when approached and will retreat deep into their hiding places but will return after a short time to peer out. They grow from 4.5"-6" (11 to 15 CM) with a maximum of 7" (17cm).



Peacock Razorfish

This is a personal favorite that I've seen often at Club de Yates – the finest, and one of the only shore dives in Manzanillo. They prefer warmer water and inhabit sandy areas near rocky reefs. They have a spike and can point it forward to ward off predators. If frightened or startled they escape by diving beneath and moving under sand. They are generally wary of divers but can usually be observed with a slow approach.

The Peacock Razorfish is from the family of Wrasses. They feature include their first two dorsal spines which form a sharp spike. Their head profile is blunt. They grow from 5-10" (12-25 cm) with a maximum of 14" (35 cm).



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Player Scorpionfish

The Player Scorpionfish ranges from depths of 15 to 480' (4.5 to 145 M). They have a heavy stout head and body often with numerous skin flaps. They can pale, darken and change color to blend with the background. They are common from the Gulf of California and Pacific Coast of Baja to Panama. They are a solitary fish and inhabit rocky, boulder-strewn/gravel-strewn slopes and wall ledges camouflaging with their surroundings. They are ambush predators that lie motionless waiting for unsuspecting prey to pass near their large mouths. Even when divers approach they remain still, relying on camouflage. They move only when closely approached or if molested. The spines of the dorsal fin are venomous and can cause a painful wound. Many divers can have one pointed out and they still can't see it as their camouflage is very good. They are from the family of Scorpionfish and have heavy, often reddish, circular blotches on their fore body. They range in size from 5" to 9" (12-22cm) with a maximum of 11" (24cm). Their spines are venomous.




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EMERGENCY AMBULANCE SERVICE in MANZANILLO
By Robert Hill

A few months ago Reyna Garcia was appointed by the Governor and Mayor as the new Director of Cruz Roja (Red Cross) for Manzanillo. We all know her as the friendly waitress at Juanito's restaurant where she has worked for the past 30 years for her sister and brother-in-law, Esperanza and John Corey. Reyna is hoping that everyone in the foreign community will be aware of some important changes she is making to improve the services of Cruz Roja.

In the U.S. or in Canada we take ambulance service for granted, as it is provided for with taxes paid for local police and fire department services. This is not the case in Mexico, where ambulance service is the exclusive responsibility of Cruz Roja, through independent organizations in each city. A common misconception is that because the Red Cross has a lot of money at its disposal in the U.S. and Canada, the same must be true in Mexico. This is definitely not the case. In fact, the Manzanillo Cruz Roja receives only about 40% of its operating budget from federal, state and local governments, including proceeds from the national fundraising program held each April. The remaining 60% must be obtained from individual and business donations.

Since taking over, one of Reyna's initiatives has been to improve ambulance services for the foreign population in Manzanillo, most of whom speak little Spanish. For example, if an "expat" is experiencing a heart attack at home, their spouse will usually dial one of the published emergency numbers, some of which are monitored 24 hours a day. With one exception, the person answering works for some law enforcement agency, and will normally relay the information to Cruz Roja, if they determine that an ambulance is needed. The single exception is the number for a direct line to Cruz Roja, 336-5770. The main problem with all of this of course, is language. If her husband is experiencing a heart attack, his wife will likely be frantic, not thinking clearly, and unable to remember what little Spanish she knew. The person on the other end of the line will be speaking rapid-fire Spanish, so she has no idea at all if they understand what she is saying.

ALL OF THIS IS ABOUT TO CHANGE.... Reyna has made it mandatory for all 30 of the Cruz Roja paramedics to attend English language classes so they can communicate with the foreign community in Manzanillo. These are the people who man the 24 hour telephone line, and who work as drivers and Emergency

Medical Technicians in the ambulances. This group of dedicated men and women, who work for token wages, are also donating their time to attend English language classes every Saturday from 9 – 11 AM. The classes are held at the non-denominational Church Of Hope, located next door to Juanito's. Pastor Lee Gonzales and his wife Patty are donating their time to teach the classes, along with some of the church members. They are starting with an emphasis on learning the words and phrases typical of an emergency medical situation. This means that very soon, an "expat" will be able to call the direct number to Cruz Roja and communicate in English, 7 days a week, 24 hours a day. The Cruz Roja paramedic will have the telephone in one hand and a 2-way radio in the other hand, dispatching an ambulance. Before the caller hangs up, an ambulance will be on the way with flashing red lights and siren.

THE FLIP SIDE OF THE COIN....is that Cruz Roja needs help from the foreign community. There is no shortage of opportunities for charitable giving in Manzanillo including the elderly, poor families, orphans, and spay/neuter programs for dogs and cats. However, Cruz Roja has a specific need that can and will save human lives, and Reyna is making an appeal to the foreign community to help meet that need. Every fire/rescue truck in the U.S. and Canada carries a piece of equipment called "The Jaws Of Life", but not one of these tools exists in Manzanillo. When the paramedics respond to a traffic accident, a frequent problem is encountered by their not being able to open the doors of the vehicle, in order to provide emergency medical treatment and remove the victims. Many times the doors are jammed shut and the paramedics must resort to breaking out windows of the vehicle. Removing an injured person from a wrecked car in this manner can cause further injuries, and delay getting them to the hospital. There have been times when people have bled to death inside a wrecked car, simply because of the time lost in getting them out of the vehicle. The Jaws Of Life is a portable, hydraulic tool that can be used by paramedics to quickly pry open jammed doors, or to cut away and remove car body panels. Many times it is used to peel the roof off of a wrecked car, just like opening a can of sardines. In addition to vehicle accidents, The Jaws of Life would be an invaluable tool for rescue personnel after a strong earthquake, when buildings have collapsed, trapping people in the rubble.

In round numbers, one of these pieces of equipment has a cost of about US \$20,000, or 200 people each contributing \$100. Additionally, qualified personnel must be found who can instruct Manzanillo paramedics and firemen in how to use it.

Manzamigos A.C. is a private, non-profit association in



Manzanillo comprised of members of the foreign community. They have agreed to establish a special fund specifically for the purpose of receiving donations to buy a Jaws of Life for Cruz Roja. Everyone wishing to make a donation to the Jaws of Life fund is encouraged to contact Manzamigos, either through their website ; www.manzamigos.com or by e-mail to their President, Freda Rumford, at: fredarumford@yahoo.com or manzamigos@gmail.com. They will be able to provide specific information as to how your tax deductible donation can be received.

Additionally, everyone is encouraged to forward this article to friends or relatives you may have in the U.S. or Canada, who have contacts with a fire department or association of fire/rescue personnel. It is possible that some group of active or retired fire/rescue units may wish to join forces with their counterparts here in Manzanillo, in order to make this project possible.





My Spanish Journey to Guanajuato

by Laurie Mackay

Alone, in a foreign city, living with strangers who speak a different language... last year I spent two weeks in a Spanish immersion home-stay program in Guanajuato that was intimidating, mentally exhausting, and absolutely wonderful...

My Spanish journey began in my 20s when a cousin brought his Spanish wife home to Canada and I offered to exchange English lessons for Spanish. It was fun, but I didn't have any use for my new words so the lessons soon dwindled off. Fast-forward 10 years and I married a man whose family has made Manzanillo their second home for decades. Those old Spanish lessons came back, but a random collection of nouns doesn't get one very far so I signed up for a beginner Spanish class.

Within a few short months, a new world had opened... instead of smiling bashfully when greeted by store clerks I could now say, "Thank you but I'm just looking," or I could ask the fruit vendor, "Do you have any fresh strawberries today?" instead



Guanajuato_PlazaBaratillo

of simply saying "¿Fresas?" The problem now, was understanding the blur of words I got in reply. I moved up to the intermediate class and got a Rosetta Stone program.



Guanajuato –Teatro Juarez

During my visits to Manzanillo, I took classes with local teachers, made inane conversation with shopkeepers to test out new phrases, and mangled the language with anyone willing to wait while I figured out the correct verb conjugation. I was by no means a dedicated student but after 3 years I could have very pleasant, if grammatically tortured, conversations with all sorts of people. However, while I knew what I was saying to them, I only understood half of what was said to me in return—some people used slang, some had a different accent, and everyone spoke faster than my overtaxed brain could process. I needed more practice listening to “real” Spanish-speakers rather than the perfect enunciation of my teachers.



Escuela Mexicana

An acquaintance suggested Escuela Mexicana, a total-immersion language school in the town of Guanajuato in central México. Their website looked like just what I wanted, including the option of a home-stay with a Mexican family. I was already a little nervous about going by myself to an immersion school in a strange city; I figured I might as well round out the fear factor by staying with strangers I might not be able to talk to!

I flew from Manzanillo to Mexico City and then to Leon, where a school rep met me and drove me the 40 minutes to my home-stay in Guanajuato. My host family turned out to be a very welcoming middle-class couple, their adorable 8-year-old daughter, and two teenage sons. They absorbed me seamlessly into their very comfortable home and included me in all the activities of their daily life. That first night, they took me into the town center to watch a festival and I was overwhelmed by the magic of this beautiful town. I also realized that I had no hope in hell of ever finding my way to school in the morning.

The school is located in the heart of the historic centre, which is a crazy maze of winding, narrow streets and tunnels. Thankfully, my new “mom” took me to school on the bus in the morning, while I frantically noted landmarks to help me find my way home again. (Maybe she’d lost students before because she was waiting for me outside the school that afternoon to show me the way home!)

The school accepts new students every Monday, and the first thing we did was a placement test. I was placed in the intermediate group and offered a choice of classes: conversation classes, “Practical Spanish,” and a couple grammar classes to round out the fun. I took four hours of classes every day, Monday-Friday, plus spent the evenings chatting with my host family (who spoke no English). We had some very lively conversations (complete with drawings and charades when words failed) comparing the politics, government, social customs, etc in our two countries. My brain was exhausted at the end of each day, and after a week I began dreaming in Spanglish.

I soon learned that the town wasn’t nearly as confusing to navigate as it had seemed at first, and I felt perfectly comfortable exploring on my own and with new friends. The school was a great mix of people, from a family with

teenagers, to a young couple heading to South America on a motorbike, to a teacher from a Spanish-speaking American neighbourhood, to a retired couple. We all had something in common in our desire to learn this new language.

The teachers were fantastic, the classes were well-structured, and the entire experience was challenging and a lot of fun. In case you were wondering, "Practical Spanish" is a class where you learn stuff like *moto* means 'motorcycle' and *mota* means 'marijuana' and not to ask a traffic cop where you can leave your *mota*!

I was utterly exhausted at the end of my two weeks and glad to return home to the ease of effortless communication, but it was an experience that I would repeat in a heartbeat—and plan to!



Graduation Day

For more info on Escuela Mexicana, visit www.escuelamexicana.com

Laurie Mackay is a writer and yoga teacher from British Columbia, Canada with a second home in Las Brisas. She spends a little more time in Manzanillo every year, torturing people with her enthusiast but wildly ungrammatical Spanish conversation. She welcomes comments or questions at laurie@lunayoga.ca.

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As Old as Time

Suzanne A. Marshall

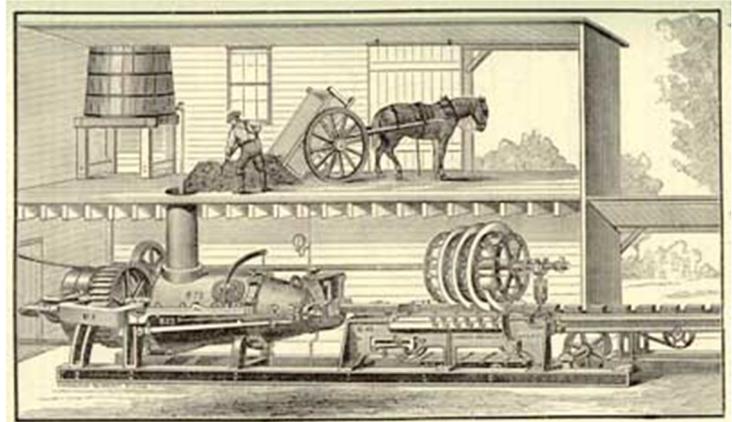
A few weeks ago a couple of our friends offered to take us on a jaunt down the highway to see the countryside and go exploring. We jumped at the chance since we do not have the luxury of a vehicle here in Manzanillo as yet. So the four of us jumped in the car and headed south toward Cuyutlan with no plan whatsoever. It was suggested that we might want to see a place where they produce handmade bricks. Sure, why not?

Near a small town called Armeria we turn into a dry dusty driveway and there on the land I see long flat rows and stacks of thousands of bricks. But where is the facility or factory where these are produced and formed? There isn't one, just a small wooden structure, mounds of soil, a few wheel barrows, shovels, a couple of trucks and hardworking men. The production takes place on the wide open land. Unbelievable! My interest as a story hound is immediately peaked. We ask if we can tour around and my husband Allan grabs his trusty camera.

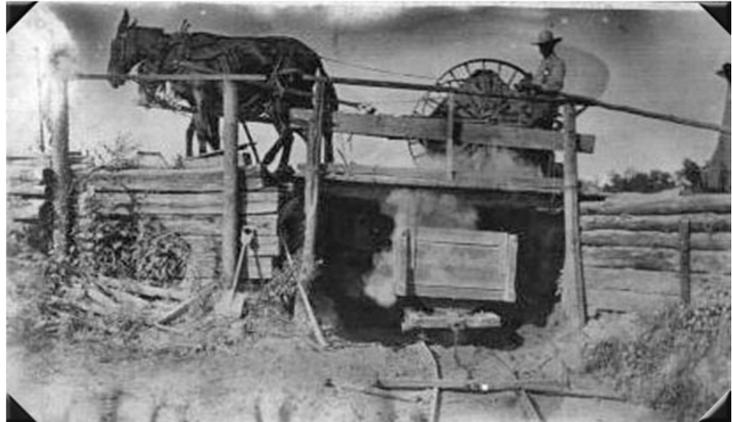
A few days later, always a researcher, I discover that the production and process of making bricks dates back to ancient Egyptian times when bricks were used extensively. The bible contains the earliest written record of brick production. They were used in building the Tower of Babel and the Egyptians, the ancient Assyrians, Chinese and Romans used brick as well. Parts of the Great Wall of China used brick which dates back to the 3rd century B.C.

So What (?) you may say. I had no idea the process seen near Armeria still encompasses the same methods as old as time. I find this astonishing and incredibly resourceful when compared to the evolution of mass production techniques throughout the world. Hats off to the ingenuity of our forefathers, they had it right from the very beginning and the tradition still goes on.

Almost all construction in Manzanillo is made with these local handmade bricks! An average worker can make between 400-500 bricks per day and works six days per week. This is seriously back-breaking work and I continue to be impressed with the incredible resourcefulness of the local people I have observed throughout Manzanillo and the Colima area over the past few years.



The Chambers Brick Machine 1892



Dumping Clay, late 1800's

Before describing the man-made processes here in Colima, I'd like to offer some insights into the industrialized production of brick products so that the 'ancient art' of the local Colima production can be appreciated.

One of Canada's largest modern manufacturers of brick produces 300 million bricks per year. This is accomplished utilizing massive facilities which receive truckloads of clay mix and use extrusion, moulds, presses, conveyor belts, robotic loaders, dryers and ovens and modern distribution systems.

I found a very interesting history of brickmaking in the USA. Brick was the most prevalent material used for construction until the turn of the 20th century when demand began to dwindle due to a shift of focus on lighter building materials such as glass, aluminum and steel. Veneers were used over poured concrete foundations instead of brick." In 1835 there



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was a terrible fire in New York City: 674 buildings in the Wall Street area were burned, and 13 acres of the financial district devastated. This along with the growing population of America due to immigration, created a tremendous need for building materials.” Business boomed as stronger, fire-proof buildings were in great demand.

The evolution of the process since the early 1600’s saw a much more industrialized approach in the 1800s as demand grew. From mule and horse teams and crude rail boxes; to horse-driven ‘Pug Mills’ which simultaneously ground clay and water; from hand moulding to moulding machines and conveyor belts; various drying sheds and tunnels with steam-driven fans at each end and stacking techniques that took about 2 weeks for proper drying; then, from kilns made of the stacked dry bricks with fires built inside for baking and finishing(8 to 12 days); and on to modern day ovens and machinery.

I never thought I’d be saying the word ‘wow’ about a little ol’ brick but honestly the process involved is pretty amazing. Now back to present day Armeria, Colima and my fascination with the still ancient craft of brickmaking by hand, with exception for wheel barrows and handmade wooden moulds. In comparison to the foregoing information, what I saw in Armeria was a ‘mind blower’ to use a modern colloquial term. I honestly didn’t realize it until I had done the research.

The Colima location is ideal. There is an abundance of the right clays (they vary in color) and inland from the Pacific it is hot and dry. Mounds of clay are shovelled by hand and mixed with well-water to a consistency learned by experience. The one young fellow we watched that day was using a plastic bucket and his feet for mixing. Whatever gets the job done! Next, the mixture is scooped into wooden moulds and scraped off to a smooth flat surface. “Often, the brick-maker will finish off each mould with a flourish—his ‘signature’ or a handprint.” Once set, the mould is removed and sun drying begins.

Sun drying involves laying out row upon row of bricks on to the ground which has been groomed to a smooth flat bed. As the bricks dry, they are repeatedly turned (by hand) edge by edge to prevent warping or misshaping. When they become more stable, the bricks are then stacked into rows 7 or 8 bricks high allowing for ‘breathing’ holes for continued drying. I did not ask how long this process takes but from my research I would presume up to two weeks or more. The curing process now begins. The air dried bricks are



Armeria- Bricks drying out in the sun



Bricks on the ground are repeatedly turned on edge

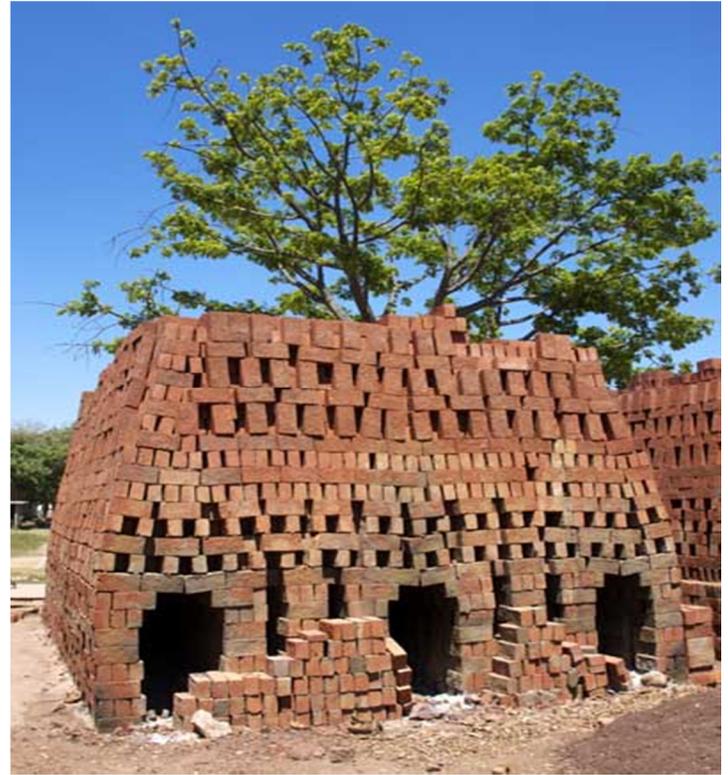
stacked into mountainous ovens in such a way that an opening and some hollow shafts remain to enable stuffing the firing materials into these self-made ovens to complete the curing process. Can you imagine stacking bricks at all let alone in such a way that a cooking oven is left on the inside and the whole enterprise doesn’t collapse?? Next, these temporary ovens are loaded with burning materials and sealed on all sides with mud. Fires are lit inside then the openings are closed off.

In Armeria we saw large mounds of dry coconut shells which are used for the fires in the ovens. What a brilliant recycling program. The shells burn extremely hot and fast, speeding up the firing process. When the fires burn out and the bricks have cooled they are dismantled and are ready for the various markets.

My last thought about this fascinating ancient process is that it is a really "green" product. In a world of plastic, chemicals and a myriad of pollutants, here we have a product produced in every aspect 'from the land' that will last for centuries. It doesn't get much better than that.



Brick ovens – the ancient system



Stacked Brick Ovens



Mixing clay with well-water



Coconut shells fuel the ovens



Modern way of making bricks

Sources:

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Tómalo con leche de soya! Av. Lázaro Cárdenas 1517A, LAS BRISAS!



Vengan a jugar "Black Jack" ("21")
 Diviertense y apoyen a comprar una cama hospital por Rosario!

UNA CAMA POR ROSARIO

Una jovencita de 18 años de edad paralizada por golpe de coche

23 de Mayo 2012

Hotel Playa Santiago

7:00 p.m. - 11:00 p.m.

\$200 pesos donation
 (20 Fichas, 1 boleto bebida y 1 boleto rifa)
 (el noches de evento 20 fichas)

Fichas adicional, pizza y bebidas
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Miembros En Situación Extraordinaria
Casa MESE

A Bed for Rosario

Black Jack Night Fund Raiser

By Patty Talasy

Do you like to play Black Jack? Or, would you like to learn to play Black Jack?

Casa MESE (Menores En Situación Extraordinaria) is sponsoring a fun-filled night on Wednesday, May 23 from 7:00 PM to 11:00 PM at the Hotel Playa de Santiago. The ticket donation is \$200. Pesos.

There will be English and Spanish speaking dealers. If you have always wanted to play Black Jack, but didn't want to lose money learning, this is the place to learn. We will have beginner's tables.

If you are hungry or thirsty, we will sell pizza and drinks (alcoholic and non-alcoholic). Before and during Black Jack play, raffle tickets will be sold. After Black Jack play, these raffle tickets will be drawn for such prizes as a Scuba Max Navigator 2 dive mask, lunches and dinners at Manzanillo restaurants, hair cuts, manicures, pedicures, art work, and much, much more.

The funds raised will benefit Rosario, a young woman (19 years old) who was hit by a car while walking last year. She is paralyzed from her armpits down, lives with her parents and siblings in a shack made of wood pallets. Rosario desperately needs an electric hospital bed with a rotating mattress to alleviate and help prevent bedsores. If there are funds remaining after the purchase of the bed/mattress, they will be dedicated toward Rosario's rehabilitation.

Please come join us for a night of fun, knowing that your donation will be giving Rosario a chance for a better life. For tickets to Black Jack Night, please call Patty at 333-8085 or Ginny at 335-1955.

TOURISM NEWS

FREE ONLINE MAPS

Visitors to the DF, or even locals, can take advantage of the 'intelligent maps,' similar to GPS solutions, for getting to know what's where and how to get there in the Mexican capital, Free! as a result of an alliance between Mexico City's Tourism Ministry and Nokia.

In a bid to save time and money for anyone travelling around Mexico City, Nokia cell phone users can access, via voice, Nokia's Ovi Maps (excellent for local taxi drivers) and, according to Alejandro Rojas Díaz Duran, Tourism Minister for Mexico City, "this alliance is of benefit, a valuable tool" for people in the Mexican capital.

NUDITY

In a bid to increase the range of tourism options available on Isla Mujeres, in Mexico's Caribbean Sea, the local government, headed by Alicia Ricalde Magaña, of Mexico's National Action Party (PAN) has declared the island a haven for nudist tourism.

Meanwhile, for her part, Viviana Chan Ihuit, the local Tourism Minister for Isla Mujeres, commented that 'the people interested in this type of vacation are generally aged between 30 and 50 and belong to the 'high-income' bracket,' coming mainly from the following states: Coahuila, Jalisco, Mexico City, Nuevo Leon, the State of Mexico and Veracruz.

The Island can be reached by (car) ferries from Punta Sam, Puerto Juarez and Playa Linda (Cancun), as well as by local air-taxi companies flying out of Cancun International Airport.

HUATULCO

Huatulco, on Mexico's Pacific Coast, recently became the world's first 'certified sustainable tourism destination' after having received the EarthCheck Gold 2010 Certification, the EarthCheck Program being the largest environmental management system used by the travel and tourism industry for benchmarking and certification.

The presentation was carried out by Mexico's Tourism Minister, Gloria Guevara Manzo, and receiving the Certification, on behalf of Huatulco, was the local State Governor, Gabino Cué Monteagudo, in the presence of Gustavo Ramos Fumagalli, EarthCheck's ambassador to latin America, as well as other local officials.

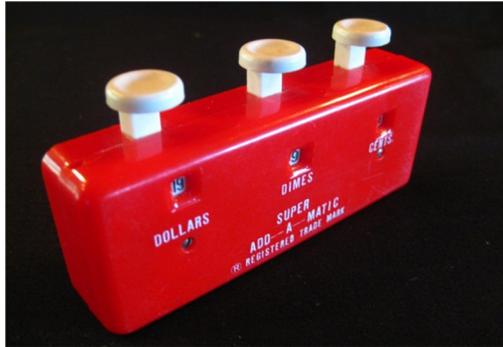
Basically, the locality of Huatulco, created -literally- by the





Mexican Tourism Fund (Fonatur) almost 30 years ago, was judged to be the first totally carbon-nuetral tourism destination on the planet, an impressive feat which is certainly worth some kind of recognition, but with the regognition coming from the EarthCheck program, there should be no doubt as to the reliability of the achievement.

WHAT IS IT? Or... Do you remember when...



It's a vintage **Add-A-Matic** hand held adding machine. This was high tech in the 1950's - you used it at the grocery store to tally up your purchases.



Remington Rand Calculator model 73P, c.1951

This mechanical calculator was made in USA with a Bakelite case sprayed with a texturized finish. The push buttons are made of Urea Formaldehyde plastic (Plaskon).



The former RCA Corporation introduced a snap-in plastic insert known as a **spider** to make 45 rpm records compatible with the smaller spindle size of a 33 1/3 rpm LP record player. Commissioned by RCA president David Sarnoff and invented by Thomas Hutchison, spiders were prevalent in the 1960s and sold tens of millions per year.



Darning Eggs, 1950s

Made of Bakelite (green and red) and Plaskon (blue) plastics, these eggs were used to help stitching holes in socks, in a time people used to do these things. They could be unscrewed open to keep needles and thread. Made in Brazil in the 1950s and 60s.



Craig Corporation was known primarily for its involvement in eight-track stereos and for developing an early version of what Sony Corporation unveiled as the Sony Walkman



Stereo 8, commonly known as the eight-track cartridge, eight-track tape, or simply eight-track, is a magnetic tape sound recording technology. It was popular in the United States from the mid-1960s through the early 1980s.

REAL MEXICO

By Terry Sovil

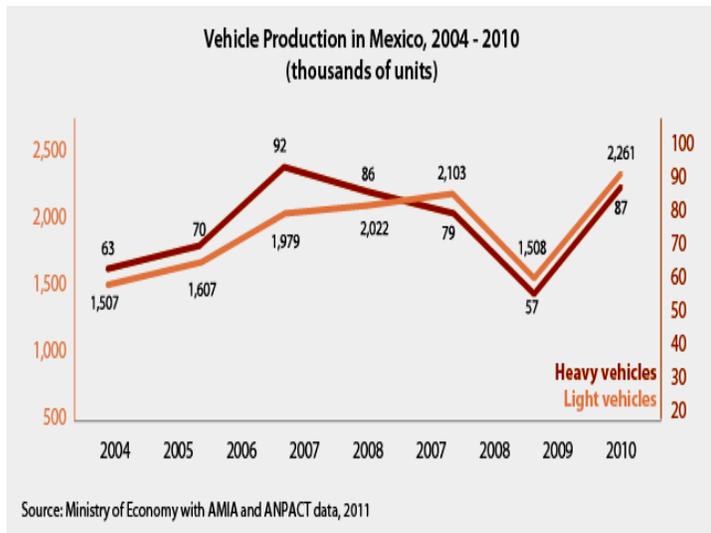
This article looks at the automotive industry and Information Technologies in Mexico. The United States is the main market for Mexican automotive exports. Mexico provides 11 of every 100 vehicles sold in the U.S.A. Automotive exports reached 1.85 million cars sold abroad in 2010 which represent a 52% increase over 2009. This puts Mexico in 4th place globally for auto exports. Mexico has everything required to become a key player in the world's Information Technology (IT) markets.

The Automotive Industry

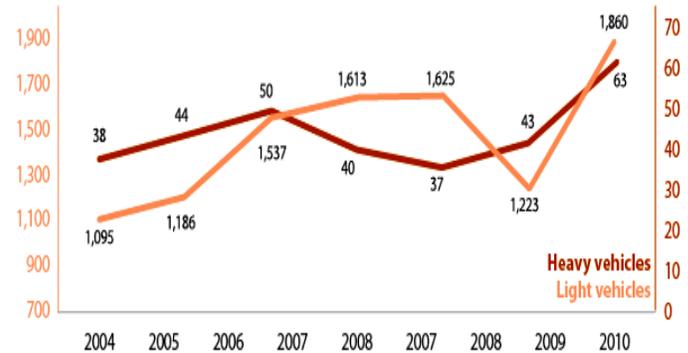
This industry is mature but growing per the Mexican Automotive Industry Association (AMIA) and Business Monitor International. In 2010 the auto industry provided 3% of the gross domestic product and 14% of manufacturing production.

The French group, Organization of International Automotive Vehicle Producers, puts Mexico among the top ten global producers of autos, trucks, parts and components. Mexico is the tenth largest automobile producer and the sixth largest commercial vehicle producer in the world. In addition, the organization ranks Mexico as the leading vehicle producer in Latin America. 2010 saw a 45% increase over 2009 for auto parts; providing 60 billion dollars in income. The auto parts industry saw over 400 million dollars in investments making Mexico the leading auto parts supplier to the U.S.A.

According to KPMG (international consulting and auditing), Mexico is the best positioned nation for auto parts manufacturing because of its favorable cost index.



Vehicle Exports from Mexico, 2004 - 2010 (thousands of units)



Source: Ministry of Economy with AMIA and ANPACT data, 2011

Companies Established in Mexico

The top ten leading vehicle assembly companies in the world have assembly plants in Mexico. Mexico has 8 light vehicle producers, 13 heavy vehicle producers and almost 3,000 auto parts manufacturers. 345 of the auto parts producers are first level suppliers. The Automotive Aftermarket Suppliers Association notes that 90 of the 100 leading auto parts companies in the world have production capabilities in Mexico.

Foreign Investment

The automotive industry generated 30 billion dollars in income and has contributed over 23% of Mexico's exports which accounted for 6% of foreign investment. 2010 saw such multi-national companies as VW, Fiat, Jatco, Daimler, Pirelli and GM announcing investments of more than 4 billion dollars to manufacture complete vehicles, engines and transmissions in Mexico.

Auto Industry Recap

Mexico has almost a century of automotive experience starting in 1921. That year marked the first plant established in Mexico. Products manufactured here have positioned Mexico to be a base for the development and manufacture of vehicles and having parts made to the highest international standards. The quality of manufacturing here has brought in several assembly companies to locate plants here. Several models of cars are produced exclusively in Mexican plants

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including the Ford Fusion, the Lincoln Zephyr MKZ and the Volkswagen Beetle.
In December 2010, 480,266 workers made up the Mexican automotive industry workforce.
Labor costs in Mexico are much lower than in other places in the world.

**Auto Parts Manufacturing
International Results, 2010 (EUA=100.0)**



Source: Competitive Alternatives, KPMG's guide to international business location 2010 Edition

**Labor Cost as Percentage of the Total Cost
in Auto Parts Manufacturing, 2010**



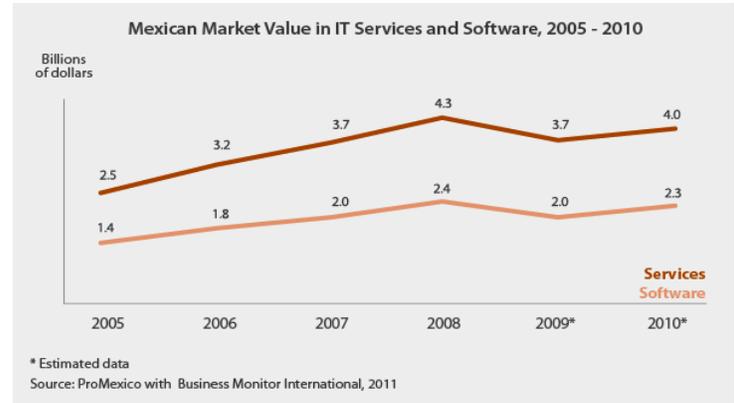
Based on the annual operation of a Tier 2/3 supplier of manufactured auto parts
Source: Competitive Alternatives, KPMG's guide to international business location 2010 Edition

The IT and Software Services Industry

Mexico has increasingly seen vigorous growth rates in IT services. 2010 saw over 4 billion dollars estimated for IT services. The estimated market value for software was 2.259 billion dollars. IT services exported rose 18% to 3.75 billion dollars in 2009 with an estimated growth of 12% in 2010 to 4.1 billion dollars. The noted Gartner Group gave Mexico a very favorable rating in key areas such as government support, affordable costs and human capita.

Companies in Mexico

Mexico is home to over 2000 companies including some large multi-national groups such as IBM, Hewlett Packard and Fuji. There are also major consulting groups from India here including Tata, Wipro, Infosys, SAP and Patni.



Strengths of IT and Software Services

Mexico has created over 30 "IT clusters" in various states that group over 700 companies. The IT infrastructure is strongest in the large cities where residents enjoy high quality digital services while residents in more remote villages may not be able to make a phone call. The government recognizes the gap and has mandated expansion of telecom services. In addition the universities, private companies and the government have coordinated in developing 24 technology parks around the country. Mexican IT estimates there are close to 600,000 professional workers and 400 thousand software specialists working in the industry. In addition, over 65,000 new professionals graduate from the universities every year.



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A Living Language

Freda Rumford

I often used to wonder why teachers in school would refer to English as a “living” language. Latin and ancient Greek are “dead” languages as are those of many older North American Indians and other ancient cultures. Where the language was extinct or the tribe now vanished, their history also often disappeared leaving a puzzle for modern day historians to mull over and fill in the blanks.

Many times the historical clues were left in the form of pictures in caves or strange encryptions on scrolls. In the case of most of the North American Indians, both language and history was lost apart from the “talking stones” as the story tellers didn’t have the words to use. In Europe, stories told by the wandering poet or troubadour were most often embellished to create a story worthy and interesting to listen to by the court or around the commoner’s fire of the village attached to the Dukedom. Then, as they were eventually written down by monkish scribes reflecting the church doctrines, and became mostly quite untrustworthy as a true history but really more of a fable.

Many stories now accepted as correct simply could not have happened in the manner that has been passed down for generations. Sir Lancelot could not have run off with Guinevere, it was against all of his and her principles and that of Courtly Love and Chivalry as practiced during that time. But it makes for a good story. This is exactly what is happening today in the form of tabloid “news”, in order to sell something it has to be sensationalised.

However, English words are spelt and pronounced a certain way and everyone speaking the language uses the same format don’t they? Of course, over decades the language constantly changed and grew. Words infiltrated the English language from various parts of the world according to popularity, technology and medicinal updates. Words passed from one nationality to another, sometimes to nowadays elders exasperation after hearing “okay” or “like” included in every other sentence or words used in a completely new connotation.

The same effect is felt in most other languages as the computer is more widely used and the often seemingly strange becomes universal and normal. But why are there so many different pronunciations? In the England of olden days for example, traveling was difficult for all but nobles,



their courtiers and troops. Farmers and villagers stayed in their own environment and the sounding of the word was gradually changed to become a local dialect. Merchants going from town to town in markets or from castle to castle gradually introduced other inflections that started to become regional.

In England, the Lancashire accent is different to Northumberland and both different to that of Shropshire or Cornwall. Within those counties the various town pronunciations remained the same but generally the overall dialect became similar. In most countries, it seems North & South are quite different as are East and West. Canada is unique in that there isn’t a North versus South only an East versus West and it isn’t that different really.

When the Pilgrim Fathers landed in the New World, they brought with them their own accents from the eastern midlands of England, which over time joined with those from different lands and thus developed a different form of English. Not only that but different words are used for the same thing, such as; “lift” and “elevator”, “trunk” and “boot” or “tonic water” for “coke” as used by New Englanders. Same words were applied in a different manner such as a ‘City’ in England has to have a cathedral, in Canada and the United States a ‘Town’ of any reasonable size is a “City”. As a matter of fact some towns are named ‘city’.

The real difference, however, comes now in the pronunciation and this is where life can become hilarious



and sometimes quite misleading. This is something with which I here confess I am currently having a great deal of fun. The different pronunciation of ordinary words by either English or American person becomes quite hilarious and leads to much further amusement and discussion about the correct way to say something. Going to the dictionary to find the true method of sounding our various and differing phonetics is not always the answer as it then depends on the origin of said dictionary.

The Englishman says "Staht" the American "Start". In the former country of the Puritan they lose the final 'r' and replace it with an 'ah'. So the word 'sure' becomes 'suah' but not pronounced as a diphthong but as two separate syllables. And the mid-westerner always places an 'r' in the word 'wash': He actually warshes his blue jeans instead of washing them and getting them really clean. The Englishman says "Bahth" the American "Bath". The Englishman says "Rashun" (ration) and some Americans "Raishun". In the latter case the dictionary vows that both are correct. Huh?

Then of course in comes the regional accents to really queer up the pitch!! The sayings of regions that mean absolutely nothing if translated and leave the uninformed listener totally clueless as to what has been said or meant.

How interesting this has become to me. I am sure that I will be having fun with it for years to come. To really have a good time all anyone has to do is to remember where the word "quiz" came from.

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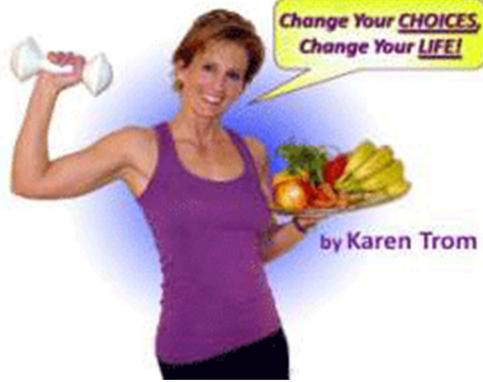
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The topic this month might shock a few people but paying attention to what comes out of your body is possibly more important as what goes in. In fact, you can learn a lot about your health by taking a look in the toilet. You don't have to study each and every BM, but take a glance once in a while. Think of it as an emissions test for your body. Stop reading now if you are easily offended.

The Scoop on Poop!

A healthy poop should be golden brown. You want to make sure the color is normal because it tells you a lot about what is going on in your body. Your poop should be in one long torpedo. It should resemble the shape and consistency of an unripe banana (although not that color!) It should not be in pieces but should be 1-2 inches in diameter and 18 inches long!! (Really?? Wow!!) It should also be almost odorless. (More on this coming up).

What about color?

Black: Feces can be black if dried blood is present in it from internal bleeding in the upper digestive tract. See your doctor.

Very dark brown: Drinking red wine the night (or day!) before can do this. It could also be the result of too much salt or not enough vegetables.

Yellow: There are several infections that can cause yellow poop. See your doctor if it is consistently yellow.

Green: Babies have green poop when they are given a food for the first time. Adults have green poop if we eat large amounts of green leafy vegetables or lots of food with green food coloring. Light green poop might indicate excessive sugar in the diet. Green can also occur with diarrhea from bile passing through the system. Again, see a doctor if you are concerned.

White/pale: A white or pale stool can be an indication of problems in the gallbladder or liver.

Red: Bright red in the feces may be indicative of active bleeding, possibly the results of hemorrhoids. A magenta color may result from intense red food coloring or red foods such as beets or red wine.

How often should I poop?

It really depends on you. Some people poop three times per week, others three times per day. As long as you are on a regular schedule, you are ok. If this schedule changes and you become uncomfortable, see your doctor.

Floaters and Sinkers

Experts do not all agree, but the general consensus is that a healthy poop will sink. When a digestive tract is operating properly and the diet is well-balanced, stools will sink in the bowl. That is because the body has eliminated the waste in your system properly and your stools do not contain any gases and the fats from your diet have been processed properly. Now, without raising any alarm bells, your diet will change from day to day and *your stools may occasionally float and that is not a problem.* It happens to everyone.

When your poop floats all of the time and never sinks, then there could in fact be a medical problem.

You might be thinking that you have no symptoms other than floating poop so there is no need for concern. WRONG! Many diseases in the early stages have little or no symptom association. The only way to be absolutely certain that nothing is wrong is to seek a medical consultation.

Few people associate floating stools with one of the worst cancers-cancer of the pancreas.

The pancreas is responsible for processing waste materials and fat in an efficient manner. When the pancreas cannot do its job properly, more and more fat is allowed into the waste causing the stool to be lighter and thereby causing it to float. When caught very early, for instance as soon as your stools have been floating for more than 10 or 14 days, the cancer treatment is much more effective and your cure probability is much higher.

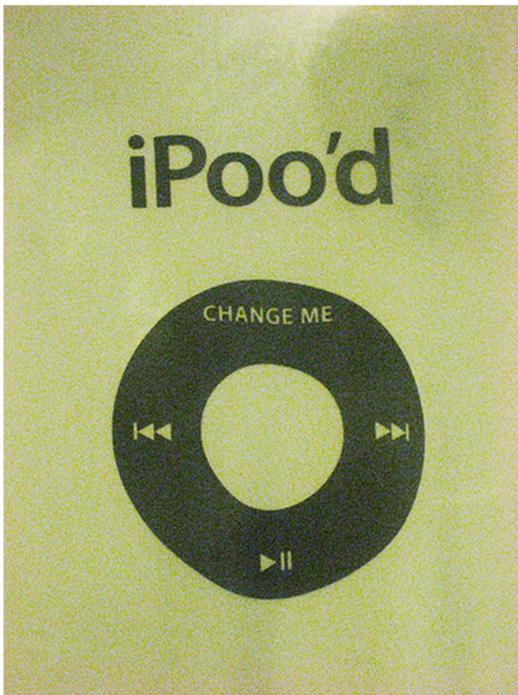
Of course, if you ignore it due to embarrassment of having to tell a doctor that your poop is floating, then your survival rate begins to diminish until there is no chance of beating this horrible disease.

Hey Stinky!

It really is true that you are what you eat, much like you are what you poop!

If you eat junk food, then junk is what will come out the other end and your poop will be stinky! It takes about 15 hours for food to completely pass through system. So, if you think about that and the temperature at which our internal organs are kept (a toasty 98 F, 37 C for most people), then





some foods will definitely start to stink after so long. If we eat foods that stink in a short time, then what comes out will surely stink as well!

How to Make It Smell Better...

Changing your diet to fresh foods, eliminating processed foods that are loaded with chemicals and reducing sugar intake will prevent those bathroom bombs. If you eat healthy, your poop will smell healthy- not rotten!

What about my dog/cat? Can I do something about that smell?

Much like humans, the quality of food you feed your pet will be reflected in the litter box or in the yard. If your pet has a serious stink problem, you might want to consider changing the brand of food. Check with your vet for recommendations.

This is not the most appetizing topic, but I know it will be a real conversation starter!

You can find more interesting stuff on my blog:
<http://changeyourchoices.wordpress.com>



Carnes and Mariscos Galvan

By Terry Sovil

I paid a visit to a local Santiago restaurant that was new to me, but has actually been here for two years. It is unfortunate for me that it took so long to find **Carnes y Mariscos Galvan**. The spot they are in, used to be a little place called La Suerte.

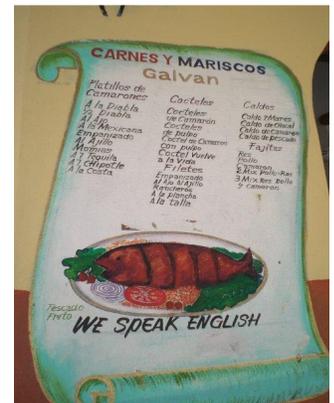
First let me tell you how to find this place. If you were sitting at *Marthita's* in Santiago, facing the Boulevard, and stood up and walked to your left, and go to the end of the block (directly across from the street that runs alongside the Saturday open air market) you will then take a left and at the end of the block you will standing be in front of the restaurant.

The owners have spent time in Long Beach and San Francisco, California and do speak English. Their food is excellent. Out of two trips there we have tried a variety of their offerings including the: Chicken Asado plate, Asado Burrito, Shrimp Burrito and the Shrimp

Chimichanga. Prices for these dishes range from 35 to 60 pesos per plate. Full dinners are 90 pesos and include shrimp and fish filets served in a variety of ways (spicy, butter, garlic, tequila, chipotle etc.). They also have a good selection of cold beer and their meals include chips and salsa. They also make seafood cocktails, fajitas and soups.

Open from Friday through Wednesday, closed on Thursdays, from 10:30am to 7:00pm. You can reach them by phone at 314-703-6263. I've seen a lot of ex-pats at this location so if you haven't tried it yet you should. You are in for a real treat! You can see photos of their place on FaceBook at:

<https://www.facebook.com/carnesmariscos.galvan>



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Schooners II - New Location

Manny and T have relocated! They were in their location atop the hill by the Pemex station for one month short of three years. They begin their fourth year of operation in Santiago close to Juanito's. As you pass Juanito's heading towards their old location you will find them on the corner of Madrid Blvd and Privada Los Naranjos, the first right turn you can make after Juanito's and just past the stoplights. Their menu is streamlined but still sports all of the favorites. They are open Monday through Saturday from noon until 9:00pm. Stop by and visit them in their new location.



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KIRBY'S SHEPHERD'S PIE

Kirby Vickery

For the new cook, the weary or the "just don't feel like cooking" days.

The days of old are not that far from the days of now. In the old times Shepherd's would watch their flocks. While out there for days on end they could eat anything their hearts desired except the sheep. I remember one year before I had any money to do anything, I was talked into taking my vacation month in the Air Force on a shrimp boat off the coast of Florida. I was told that the food was poor and the hours were long but you made a lot of money. I thought I was going to be able to score some big time shrimp. I really enjoy sea food. Anyway I got out there on the boat and discovered that, like the Sheppard, you don't eat the profits. Steak seven times a week is okay but you can't eat the profits. So I learned. Actually I did have a good time. Lost some weight and gained some shape. Here is a recipe which is fairly easy to make and reminds me of my month long odyssey: (It is also good after a day on the beach or can be prepared ahead.)

Tools required

Fork – potato masher – large cooking spoon – small skillet – medium sauce pan – good sized casserole bowl (safe for ovens) - colander (*Ya gotta 'member. Dis is fur a supper nota snak.*)

Ingredients

- 4 Medium russet potatoes
- 1 Cup and Half of frozen peas
- 1 Cup and Half of frozen corn
- 1 Cup and Half frozen carrots (or freshly cooked and diced)
- One heaping tablespoon of corn starch*
- One medium rib eye steak
- One bunch of broccoli
- Grated sharp cheddar cheese
- Philly Cream Cheese
- Sour cream
- Butter or margarine
- Lemon Pepper.
- Flavored Salt (the kind without MSG)
- Ground Garlic"
- Olive oil

4 Steps:

1. Take the steak and rub in a little pepper and garlic.
1a. Heat a little of the oil to just before the oil starts popping by itself.
1b. Put the flavored steak in the hot oil and cook until both sides are turning brown on both sides. Put it aside for a bit.
2. Take a good sized sauce pan and half fill with water. Set on medium heat to boil.
2a. While it doing its heating thing, peel potatoes, rinse them in cold water, and cut into slices anywhere from 1/2 to 3/4 of an inch thick. Add to the water
2b. When done, use the colander to drain them and put them back into the hot pan.
2c. (This is the decadent part) A good dollop of something is about 2.50 table spoons in my book so add a dollop of butter/margarine, another dollop of cream cheese (we'll make dip from the rest for a snack while this concoction bakes), three or four shakes from the garlic jar and the salt and pepper then mash till no lumps remain.
3. Take one or two (if they're small) crowns of broccoli and chop them with enthusiasm until the poor little things are no larger than an inch (approx one knuckle from the end of your thumb).



3a. In a cup of tap hot water, mix in 1 heaping table spoon of the corn starch. A whisk is a whole bunch faster than a fork.

3b. Dice the cooked steak to ¼ to ½ inch squares and put in large casserole dish. Add the carrots, peas, and your broccoli into the hot casserole dish. Add spices to taste.

3c Put into the microwave and cook for about a minute to thaw the veggies. Stir. Repeat this step until the entire mixture is warm or hot. Hot is better to the point of steaming.

4. Pull it out of the microwave. Use a large spoon and a dinner knife and add the potato mixture to the top of the casserole and spread out with the knife. Cover the entire mixture. Sprinkle grated cheese over top of potato.

4a. Place the dish into your regular oven with the rack just below mid point. Set the oven to BROIL at 400°. Leave the oven door slightly open. This makes sure the broiler doesn't hit temp and go out. Watch it carefully because all we want to do is to brown the top of the potatoes and you want to brown them just a little.

This also works well with cut up chicken (breast and thigh) cooked with the oil and spices in a very hot skillet (cook fully through). A layer of tomato Mexican salsa added before the potato layer would give it a real Mexican flare. A mild resin or robust red wine is the favored drink

The dip is my world's best tasting dip and is really quite simple. Mix in equal amounts of sour cream and Philly cheese, then add regular table salt and pepper to taste. Add slowly while mixing then taste after every ever so often. Your chip needs to be fairly substantial.

It reads complicated but can be on the table in 45 minutes from walking through the door. K



single

(noun)

A man who makes jokes about women in the kitchen.

DATINGFAILS.ORG





CEO, Alaska Airlines
P.O. Box 68900
Seattle, WA 98168

Dear Sir,

I should enlighten you on my mind changing experience of the other day while I was attempting to get from Manzanillo, Mexico, to Seattle, Washington, on the back side of a round trip ticket purchased and confirmed during the first week of January.

We arrived in what could be considered good time to discover a mad house of activity surrounding your ticket counter in Manzanillo. We found that my flight had been sold out. This included my paid reservation. This fact was not made known to us until I was standing in front of your ticket agent.

She told me over the person she had been helping for the past 15 minutes, that I was supposed to be in the other line. The problem with that was there really wasn't any other line. There was just this gaggle of customers whom were starting to sound vaguely like sheep having gotten past Mexican customs. And she said it loud enough that they all heard her and were starting to merge into a solid front to protect the other ticket counter from my invasion of their private ticket agent slot. Also what she didn't know was they all were also supposed to be on that L.A. flight which was not only full from yesterday but was rolling down the runway as we spoke.

She then relieved the atmosphere around her by stating that I was to be manifested on the other Alaska 737 which they had flown in to handle the overload. I was promptly told to walk over to my left to get boarded and she gave me a thru boarding pass and tagged my bag for Sea Tac in Seattle.

The remaining gaggle of regular passengers, Canadian passengers, and UW, Seattle, Oceanography Department, students and staff, some of whom had been there since yesterday, and still had no idea what was going on, all gave me a forlorn look of envy as I walked over to the boarding line. I thought briefly (very briefly) about updating them . . . but didn't (It's not my job, man.). The folks at the boarding gate told me that I had 20 minutes before they would start boarding. I had to trust what I was being told because my boarding pass flight numbers didn't match what was on the board for departures and I knew then that I was going to miss my connection in Los Angeles for my Seattle aircraft.

Anyway, thirty minutes after the airplane was supposed to have taken off and after we had all loaded, I noticed one of the flight officers ambling back into the sardine section. He was playing BMOG (Big Man on Campus) with us gulpers and made the comment that this aircraft had been flown down just to handle the overload from yesterday. I think we were all supposed to feel grateful about that. The officer's comment was one to the many ears that had no idea what he was saying and shouldn't have. He made the comment that we weren't on anyone's manifest. I didn't hear the whole thing but remember the words: "No one knows we exist." I'm a little familiar with FAA and ICAO (International Civil Aviation Organization) and knew that what he meant to say was that we were not part of Alaska's 'scheduled' flights. But "The Group" had no clue and was talking about the television series "Lost" even before that man hit the control deck. There was more than one worried look among up passengers.

One would ask why we were still on the

ground. The crew apparently lost a couple of folks and couldn't or didn't want to believe their own passenger count so they kept us out of the air while they continually recounted everybody. So we landed in Los Angeles five minutes after I was supposed to have taken off for Seattle.

I got one of the main course gourmet cheeseburgers and mine was cold even though I was sitting in the 19th row. I had choked down almost all of it when another stewardess shoved a packet containing all the condiments on my tray. This was not what I considered a quality \$6.00 meal.

I was wondering about this crew because they didn't run through the normal show and tell of the escape exits, the drop down air masks, and the flotation devices when we took off. Then she gave me my two scotches at the same time but denied another passenger the same service because she wasn't allowed to give two out at once. I guess I smiled just right.

I was still concerned about my connection flight and that my bag was tagged for Seattle when we were told that everyone had to get off the airplane for Customs. So we all clamoured off the bird carrying all that we brought on with most of us carrying our little Custom's Declarations Forms. They apparently ran out on the airplane leaving people wondering what was going to happen to them without the forms. Off the aircraft we started to walk. And walk we did. It seemed forever as we wound around one section and over another to finally settle in with the fact that we had to go underneath everything. I came to the conclusion that customs was an afterthought to the designers of LAX and people could die of thirst or just for



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running out of steam and wouldn't be found for days or maybe weeks if they were supposed to get back onto an Alaska Airlines plane.

Finally we came to the first of three stops. It could have been baggage claim or ID processing. I'm really not sure as I was working on a pulled hamstring and was slowly working my way to the back of our Group. I wasn't carrying anything that needed to be looked at so my bag wasn't even looked at and then we started up again.

I was beginning to feel secure in our little 'Group' and others were voicing all my fears and questions. So, all I had to do was to follow along. At one point we came to a three passenger check-in station. There was one lady behind them and she was being backed up by a middle aged man whose job it was to take all the baggage off the stations and place them on the baggage belt right behind him. All she was doing was telling the folks to place their baggage in the station and turn around and go up the stairs. With the number of people in our group, she was quickly overwhelmed when she was called out by another of three ladies in Alaska uniform and all carrying little Motorola radios. They all ended up walking away and the man just stood there with his bare face hanging out as our group crawled to a stop. This guy had no idea what we were supposed to do and told us to leave our luggage there before he turned and disappeared through a doorway behind those three check-in desks.

A few minutes later I found myself trying to get my through-checked-to-Seattle bag up a flight of stairs because both escalators were turned off. I found a 'Departure Status' board at the head of the stairs and walked to my right while others were walking to the left.

Someone might be wrong but by then I don't think anyone cared. The first gate I came to was loading for Portland Or. So I kept swinging through until I saw some of our group forming up at another terminal which also listed Portland but a different flight number. Neither of these terminals had my flight number on their board's so I stopped and asked. I was told to stand in the line that was forming just to my left and that it was my flight. They never looked at my ticket.

When my turn came at the gate I only asked about my bag as the rest of my questions had been asked by other people from our group standing in front of me. I was told to take it down to the aircraft and leave it by the door. That didn't sit well with me so I prepared myself to argue it into one of the overhead compartments. The stewardess also told me to leave it by the door and that a person would take it down to the baggage compartment. The door to the outside opened and a hand stuck itself through the door way. There was a young face behind the hand asking me for my bag and the face was telling me that he would make sure it got on board. Thank you, sir.

I was again asked if I would change seats by a lady whom wanted to sit with her two small children. We were just about all settled in when the UW Oceanography department arrived and started filling in the holes. The airplane filled up and I noticed that Mr. Ugly American was not on board and it was 8PM when they shut the doors. Then we sat there for two hours while they continually made head and name counts.

The overage from Manzanillo was still being felt. We were an extra flight and it was as full as it could get and the crew still couldn't figure out who was there and who wasn't. I'll never know if

they resolved their passenger issue because before it was over we even had the UW Oceanography Department trip mentors assisting in that count and recount. The crew finally called out for two passengers to ring their call buttons. One of the students grabbed his cell phone and was talking into it for a minute. Then he stood up while another passenger made the statement that these folks were looking for the same two passengers that the crew from the Manzanillo flight were looking for. The student made a brief report. He either told the stewardess the same thing or said that his friends were the ones they were looking for and they were already on another flight or that they had made it through the day before and were in Seattle while we were down in Los Angeles counting heads over and over again.

The aircraft was pushed from its berth at 10PM which was a half hour before I was supposed to have landed in Seattle which for some reason I thought we were going. The crew did their pre-takeoff routine and then told us we were due into Portland at whatever time they said. Actually I stopped listening at that point and gave into just going with the flow.

As we were approaching Portland the Stewardess told all the through passengers for Seattle just to stay put as they were going to try for a 15 to 20 minute turn around there for Seattle. That sounded really good for me and when we landed there was a bunch of us trying to meld into the decorations just to stay out of the way of those getting off.

We were down to the final inner core of 'The Group.' I was thinking of giving it a name but realized that a whole bunch of people aren't quite as light hearted as I was so I kept my mouth shut. Well, they closed the doors and went for their



head count. Then the doors were opened because . . . Well, you guessed it. The head count was off again. Only this time it was because of one of our group had been one of those persons whom had left his bag with the disappearing baggage handler in L.A. and had to sell a wolf ticket (Wolf Ticket - An old Air Force slang phrase for making a threat.) in order to get the airline to deliver his bag the next day to his door step. I'm not sure but I think he was the one that required a private air plane to deliver him close to home in Canada when he got there. Anyway, we finally pulled away from that terminal after only 45 minutes delay at a location that we weren't supposed to stop at to begin with. You may wonder if I'm being just a little sarcastic here.

As we pulled away the flight attendants assumed their positions and the plane wasn't even half way full. The lady doing the verbal to the other's pantomime really knew her stuff. She started to speed up and got faster and faster. She

eventually out distanced the ladies performing a speeded up version the where and how during the emergency thing. I've been on many flights in my years and can tell you that every ear was tuned into that woman and her dissertation. With rapt attention we gave the ladies in the aisle our full visual concentration. The way they were flinging their props around, someone could have been injured. When they finished in what could be considered record time, they got a rousing round of cheering and applause from 'The Group.'

They darkened the airplane, didn't serve anything, and we finally landed in Seattle in short order. It should be noted that although the stewardess told us that there would be agents on the ground to give aid and directions. Not a soul could be seen except a poor cleaning man in the third men's room down the line with a sign up saying it was closed for cleaning. He had the look of fear in his eyes as I too couldn't go another step without relief found him glued to one of

the walls of his bathroom. Apparently one of the early members of 'The Group' sold him a wolf ticket too.

I'm not going to go into all the problems and ill feeling all of this generated on your passengers. I'm fully aware of Murphy's Law and all that it can do. But, what I experienced was just the opposite of what your web site reflects in the last paragraph of your stated legacy:

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The least you could do is clean up your statement to make grammatically correct.

I Remain,
Kirby L. Vickery



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How Should You Diversify Your Investments? *By Yann Kostic*

Whether you go back "home" six months out of the year or you made Mexico your new home and stay full time SOB, as an investor, you face greater challenges today than at any other time in history, given the uncertain economy and volatile markets.

So where can they turn?

Traditional investing wisdom holds that the solution is diversification, a concept based on the idea that by holding investments from different asset classes, the investor may increase his or her chances of obtaining a compelling total return. Still, not all diversifications are created equal.

Asset Managers, however, diversify in different ways.

Some diversification strategies are passive, buying and holding securities for the long term regardless of market fluctuations. A mutual fund, for example, may have a prescribed hypothetical allocation mix of 50% equity, 45% fixed income and 5% alternatives that would not change, even as the equity market rallies and the fixed income market comes to a standstill.

Other diversification strategies are active, adapting to evolving market conditions by shifting assets in response to market fluctuations. Portfolio managers using such active strategies may have the flexibility to adapt to evolving market conditions by shifting entire asset classes in response to market fluctuations.

Advocates of active diversification strategies - also referred to as tactical-allocation strategies - believe these strategies can potentially be beneficial in volatile markets. When market risk is low, for example, the portfolio manager can increase exposure to growth by allocating assets toward the market's top-performing sectors and countries: for instance, the IPC index (Mexico's Dow Jones if you will) has done better than the Dow Jones Industrial Average over the past five and ten years and even much better over the past twenty years.

When market risk is high, the portfolio manager can preserve capital by shifting to a blend of high-quality, fixed income products and perhaps even cash. However, in today's environment of artificially low 0% interest rates, as far as the eyes can see (you can thank the Feds

for that), fixed income might become actually carry quite a lot of risks.

Of course, no investing strategy is appropriate for every investor.

Your financial advisor can provide you with more information about what might be suitable for your given your individual financial circumstances, goals and risk tolerance.

Yann Kostic is a Money Manager with Atlantis Wealth Management specializing in both retirees (or soon to be) and self-reliant women. His practice custodies client's assets with TD Ameritrade. He splits his time between Central Florida and the Central Pacific Coast of Mexico. Comments Yannk@AtlantisWealth.com



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PHOTO COMPETITION

Theme for June "OUR AMIGOS"
a face, a person, a task
that personifies the uniqueness
of our Mexico



YO QUIERO MANZANILLO



Mexico
has become the country
we have grown to love.
The people, the quirkiness
its lack of authority, the countryside,
the natural beauty. We like to make fun of
items that...well tickle our funnybone, or
make us go WOW, or awww how sweet!

TAKE YOUR BEST SHOT!! Send it in, and WIN!

**BONUS PRIZE
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You can win a free YO QUIERO T-shirt, courtesy
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free chicken dinner for two courtesy of
Monkey's FRIED CHICKEN

**ZONA GRAFICA
X-TREMA**

send all entries to: info@manzanillosun.com

All photos submitted will become the property of Manzanillo Sun, solely for its use on its website, magazine.
Photos of an adult nature or a degrading nature, will not be eligible. Judging will be done by Zona Grafica,
Manzanillo Sun SA de CV, at Monkey's Chicken. We will endeavor to post all photos on April 6 Magazine.

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LAST MONTHS WINNER!!



Privacy, By Karen Trom

THIS MONTHS SUBMISSIONS!



Sleeping on the job (note hammock)
By Greg Bates



Chicharrones
By Greg Bates



La Catrina Figurines (Day of the Dead Figurines)
By Greg Bates



By Kris Hatherall

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By Lance Reid



By Wayne



Photo by Wayne

WINNER OF THIS MONTHS
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DOS AMIGOS

BY
DAVE BOROUGHS

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Dinner for two at Simplemente Deli, includes soft drinks or coffee

JUNE'S THEME

OUR WONDERFUL MEXICAN HOSTS
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