

Manzanillo

September 2010

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Manzanillo's Lifestyle E-Magazine

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Pretty in Pink – the Roseate Spoonbill

Article & Photos by Howard Platt



Roseate spoonbills bring a splash of colour to varied greens of the mangroves, so it is hard not to notice them. You will see them in the shallow waters of lagoons, moving slowly forward while they swing their heads from side to side in a wide arc. Their trademark spoon-shaped bill will be a little open and dipped deeply into the water. You may notice that the holes for their nose are set very high on the beak, allowing them to breathe while their beak is knee deep in the muddy water.

The spoonbill usually cannot see its food. No matter, the inside of the bill is very sensitive to touch – very like our fingertips. As they sweep from side to side currents are set up that draws small fish and crustaceans up from the bottom to be caught in the next sweep of the beak. As soon as they feel something, the bill snaps shut and they have trapped whatever it is – usually a tasty shrimp or other crustacean.

Young spoonbills are almost completely white, and their bills are very similar to those of young white ibis, to which they are related. As they age the spoonbills turn from white to pink with yellow trimming, and the ibis turn from brown to white with black wingtips. You will often see the two fishing together, along with the snowy



ibis, egret and cormorants – so often I regard them as the three amigos.

The spoonbill is a gregarious bird. They nest in colonies, and not only with lots of other spoonbills but also with that there is safety in numbers, though if did not serve them well when egrets, and spoonbills, were hunted for their feathers. Sadly for the hunters, the colour in the feathers fades quickly. Happily for the spoonbills, hunting has been outlawed in many countries, and attempts are being made to restrain the next great threat to them – loss of habitat.

The scientific papers tell me the same story my mother used to give me. You are what you eat. Spoonbills eat lots of shrimp, when they can, (rather like my wife who loves camarones) and the scientists say the pink colour comes from the algae that the shrimps have eaten. I have not noticed my wife glowing pink, but maybe it just takes more time, and the story does not explain to my satisfaction why the spoonbill tail goes bright orange instead of pink. So much more to learn!





Planting Roots In Mexico

Tommy Clarkson

Bottle Palm *Hvophorbe lagenicaulis*

Family: *Arecaceae*; Subfamily: *Ceroxyloideae*
Genus: *Hvophorbe*; Species: *lagenicaulis*

With a unique, bulge shaped, 360 degree pot-bellied, ring scarred, grey trunk, this smallish, slow growing, palm just seems to make most folks smile. And, if one is limited in yard space, this happy, little palm can still provide an attractive tropical look.

Enjoying full sun to partial shade, it is one of five species of similar palms originally found on tiny Round Island of the Mascarene Islands, east of Madagascar, but is now, virtually, at the point of extinction in its natural habitat.



Not a large palm, fully grown they are in the four to six meter range. While young, they look quite nice on the patio or even indoors (with lots of sunshine) in a pot.

Quite the opposite of my own torso, as the Bottle Palm matures its trunk begins to elongate and flatten. Family-wise, the striking Spindle Palm is its – non-swollen trunked – cousin.

Atop the Bottle Palm's unique trunk is its smooth, green to grey/blue-green and waxy crownshaft. Above that, proudly and rather perkily, sets a beautiful (one authority calls them "dramatically architectural") crown of four to eight stiff, rich green, pinnate, (featherlike) fronds.

Though few in number, these upwardly arching leaves are very eye-catching and can grow to be over three meters in length in the older specimens. The approximately 140, two feet long, upward pointing leaflets, are arranged at a 45 degree angle in a V shape of two upward pointing rows. For me, the way the old palm frond "stubs" wrap around the bottle part of the trunk is a great deal of the



attractiveness and charm of this delightful, gnome-like character.

The flowering part of the plant (inflorescences) may be found at the point where the crownshaft meets the trunk. These small, creamy white flowers – both male and female – can be found on the same stalk. The small, one inch, round, berry-like, fruits that, logically, come from the females, transform their color from green to black.

As long as it is well drained, the Bottle palm does well in many types of soil and is quite salt tolerant – hence a good choice for plating on the seashore. Having so said, they are no different than us, to stay good and healthy they prefer quarterly (fertilizer) meals and regular, deep, watering – particularly during the dry season.

Clearly a warm weather palm, the Bottle Palm does not like freezing temps, frost or any manner of cold. (Patty and I can well relate to that!) They can be presented as a stand alone, solitary specimen or, if space allows, perhaps as a multi-sized threesome. Either way they are a delightful addition to anyone's home.

CALENDAR OF EVENTS

Compiled by Darcy Reed

MONTHLY THROUGHOUT THE YEAR

Mujeres Amigas Luncheons

When: First Wednesday of each month
Where: El Caribe Restaurant, Las Brisas. 1.00 pm.
Contact: Candy King 044-314-103-0406
candyk@coldwellbankerbienesraices.com

WEEKLY THROUGHOUT THE YEAR

Thirsty Thursdays – Manzamigos

Where: To be announced each week. 6.00 pm.
Contact: Jack Akers manzamigos@gmail.com
To join Manzamigos: Linda Breun lbgringa@gmail.com

September 2010

September 25 – Saturday - INTERNATIONAL BEACH CLEANUP DAY
Contact Terry Sovil terry@terrydotcom.com

200th Anniversary of Mexico's Independence!!
Watch for lots of celebrations in your area
Mexico will commemorate the bicentennial of its Independence movement and the centennial of its Revolution with an extensive program of events. Mexicans and foreign citizens alike are invited to participate in these events to learn about and reflect on Mexico's past.

Breakfast • Lunch • Dinner

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I meet a Snookum Bear

by Tommy Clarkson



There I was, waiting to get my muffler fixed when the young son of my mechanic brought out a small and active pile of soft fur, boasting a cute, longish snout and four very busy legs that, though still those of an animal infant, were already tipped with sharp, lengthy claws. Admiring him, I was looking closely into his cute little face, enjoying his activity and listening to his high pitched, frequent, peeping-chirps. Then all of a sudden, somehow, I understood what he was saying as he quietly spoke to me, "I say again, Hi ya' mister! So how ya' doing?" So startled was I that I almost dropped him.

Now some who know me are aware that I recently become quite pleased to learn that I understood *hummingbirdese* and, not long thereafter, became aware that I'm relatively fluent in the lingo of Mexican *crocodilus*. But I had no idea I spoke any of the Coati dialects.

Covering my surprise rather well I think, I inquired of the small package of energy climbing all over me, "You're a baby *tejón* aren't you,"

As talkative as he was active, the little chatterbox squeaked, "Yep, that I am. In fact, my mother told me that we're the handsomest members of several species in the raccoon family. You knew, didn't you, that *tejón* means badger?" On he prattled, "But we're also called Brazilian aardvarks, hog-nosed coons, pizotes, and – what my grandmother calls me - snookum bears. Now if you wanta' get technical I'm a little White-nosed Coati."

Then with no little pride he added, "Our Latin name is *Nasua narica*, but we're also known as antoons or adult males of my species are sometimes called *coatimundi*. That's a term that I understand was derived from the Paraguayan Tupi language."

Without taking a breath he giggled, "Now normally, we don't live in muffler shops. We prefer "out in the world" where we're good tree climbers where our good looking tails come in handy helping us keep our balance. But generally my family and I forage on the ground."

He stopped long enough to look me in the eye before continuing, "Most of my kin live in wooded areas anywhere from sea level to 3,500 m (11,500 ft). I've got

cousins as far north as southeastern Arizona, New Mexico and Texas. Heading south I've a great aunt who lives with her family down in Ecuador."

He crawled across my shoulders and said, "My Dad says we're pretty much 'steak and potato sorts' as we're omnivores, you know, the family like to eat all that good stuff like lizards, snakes, earthworms, insects, snails, mice, fruit, nuts and leaves - we call it 'Trail Mix with an attitude!'"

With obvious pride he cocked his head and puffed up his tiny chest before he said, "And, as you may have already suspected, we're pretty easily domesticated and scientific research has confirmed that we're quite intelligent."

He stuck his nose in my ear and then continued, "We generally prefer to look for our meals and play during the day and, like you, sleep at night - often in our favorite tree in (I'm embarrassed to admit) a somewhat crudely-built sleeping nest, unless there are problems and then we can do our chores nocturnally."

"Dad, like all of his adult male acquaintances are solitary sorts. But females and sexually immature males," he seemed to blush, "(I don't know what this means but I heard my Mom say it) form social groups. We use quite a variety of vocal signals to communicate . . . but you need to know that not everyone speaks human like I do!"

"Let's see, what else might you like to know about us," he rhetorically ask but then went on without waiting for my answer, "We like to groom each other with our teeth and claws - that's why we look so neat and clean! Oh, and when the adults are out looking for food we cubs are left with a pair of babysitters."

He climbed down my arm before seriously describing "While the men of our species can be almost twice the size of the ladies, we average a length of 33 to 69 cm (13 to 27 in) from head to the base of our quite handsome tails - which can be as long as our bodies. We're about 30 cm (12 in) tall at the shoulder, and weigh between 3 and 8 kg (6.6 and 18 lb). That's about the size of a large housecat".

He scrunched up his face in concentration and then added, "As you can see we all have slender heads with an elongated - and might I say very fine looking - flexible, slightly upward-turned noses, small ears, and dark feet. We use our non-prehensile tail not only for balancing, as I mentioned earlier, but for signaling as when we hold them erect to keep troops of us together in tall vegetation."

Back in my lap, he went on, "Like raccoons and bears we

also like you - are non-retractable." Oh and I almost forget", he quickly added, "we're somewhat double-jointed and our ankles rotate beyond 180° so we can climb down a tree head-first. See if your dog can do that!"

Wiggling his snout he said, "See, my nose is extremely flexible and can be rotated up to 60° in any direction so we can push things around with it if we wish or rub parts of our bodies that might itch! Pretty handy, that!"

And with that he nodded adieu, and scampered off to explore other parts of the garage with three human cubs in hot pursuit!



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The Port of Manzanillo

Part 4
Terry Sovil

Star Wars and Port Cranes

Star Wars! Ports! Somehow connected? Perhaps. Urban legend in San Francisco says George Lucas inspiration for the Imperial Walker came from the cranes near Jack London Square in Oakland. The Imperial Walker is the huge All Terrain Armored Transports or AT-AT for short. The cranes are Gantry Cranes used to unload containers. The Imperial Walkers appeared in the second episode of Star Wars, The Empire Strikes Back. True? You decide....



How is 3-IN-ONE different from WD-40 ?

Terry Sovil

So, I read about 3-in-1 oil and it sounded almost like WD-40. So, differences?

PRODUCT	DISPLACES WATER	PENETRATES	LUBRICATES	PREVENTS CORROSION	CLEANS	PRECISE APPLICATION
WD-40.	✓	✓	✓	✓	✓	
3-IN-ONE.			✓	✓	✓	✓

How is 3-IN-ONE different from WD-40 ?

3-IN-ONE, with two unique spout options, enables you to lubricate items without any overspray or splatter.

3-IN-ONE is ideal to use on in-line skates, tools, rollers, hinges, moving parts, skateboards, and wheels....almost everything that moves. WD-40 cleans/degreases, penetrates to loosen up stuck parts, prevents corrosion and is a lighter lubricant.

What an odd company.

This is their product line up:

WD-40, Blue Works (another cleans,,lubes & penetrates for industrial use), 3-in-One (oil, "toolkit in a can"), Lava Soap, X-14 (deep cleaning bathroom product), 2000 Flushes, Carpet Fresh and Spot Shot (carpet spot cleaner)





IN THE NEWS!!

Article written by **Robert Hill**

HEALTH CARE SERVICES IN MEXICO

How Mexicans stay healthy and what does it cost them?

With all the Hoopla these days about Obama-care and the hundreds of billions of dollars it will cost, I thought it may be a good time to take a look at how Mexico delivers health care services to its citizens. Like Obama-care, it is impossible to determine exactly what the costs really are (or will be), so this will not be an attempt to make a comparative cost/benefit analysis. It is simply an overview of what services are available to Mexicans in Manzanillo, and some approximate ideas of what they cost.

Health care services are provided to Mexicans on 5 basic levels. These are described below in their descending order of cost, from the most expensive to the cheapest. However, it is not to be implied that the best is the most expensive, or vice versa. There may be other considerations such as convenience, waiting time, privacy, amenities, etc., which could effect the cost.

- PRIVATE DOCTORS/HOSPITALS**
- SEGURO SOCIAL (IMSS)**
- SEGURO POPULAR**
- CONSULTORIOS**
- CENTRO DE SALUD**

PRIVATE DOCTORS/HOSPITALS

Most upper income Mexicans in Manzanillo will opt for the health care services of a private doctor or hospital, such as the Echaury Clinic, Hospital Pacifico or Hospital Manzanillo. The Echaury Clinic has a reputation for being among the best available and offers a full range of medical services including trauma, X-Ray, Laboratory, surgery, plus a wide range of medical specialists. A consultation with one of their specialists will cost between \$300 and \$500 pesos. Likewise, there are many private specialists in Manzanillo charging similar rates, for every type of medical specialty.

SEGURO SOCIAL (IMSS)

The new IMSS Hospital in Manzanillo is located just off the Boulevard behind Kentucky Fried Chicken. In theory, every public and private employee and their family members are insured by IMSS. However, in reality, many small businesses do not pay for their employee's health insurance coverage with IMSS. Nevertheless, all "legitimate" businesses pay the monthly premiums for their employee

coverage. IMSS pays for 100% of medical costs including medicines, lab work, X-rays and transportation to a specialist in Colima or Guadalajara if none is available in Manzanillo. Many kinds of surgery can be performed in Manzanillo, but some types of cancer treatment and heart surgery must be done at the IMSS Hospital in Guadalajara. Individuals (including expats with an FM-3) can purchase IMSS coverage with the amounts depending on age. For a 40 year old female the cost is about \$2,000 pesos per year, and about \$3,000 pesos for a 70 year old male (the maximum).

SEGURO POPULAR

The new Seguro Popular Hospital is located in Valle De Las Garces, near the Coca Cola plant. It was one of many such hospitals built as a result of President Vicente Fox's initiative to provide quality health care facilities for all Mexicans. The majority of Mexican citizens do not qualify for employee coverage for IMSS insurance (above), so Seguro Popular was designed to provide these people with low cost health insurance similar to IMSS. The Seguro Popular Hospital provides quality services, comparable to IMSS, but at a much lower cost. Many believe that the Seguro Popular Hospital in Colima is one of the finest in the state of Colima. The cost for a 40year old woman to enroll in Seguro Popular is about \$400 pesos per year. Seguro Popular also conducts active programs in preventive medicine, free sterilization, etc.

CONSULTORIOS

Numerous Consultorios exist all over Manzanillo, usually connected to a small farmacia. They are private practices staffed by licensed medical doctors trained in Family Medicine. The doctors normally charge a consulting fee of about \$20 pesos per patient, and will see upwards of 50 patients per day. Because so many people suffer from common ailments, these Consultorios fill an important need within the small communities where they exist. They also sell generic medicines at a lower cost than in the larger farmacias, and waiting time is seldom more than 30 minutes. A new law went into effect in Mexico on August 25, 2010, requiring prescriptions for all antibiotic medicines. Until now, pharmacies were only required to have a doctor's prescription for certain painkillers and other dangerous drugs. However, pharmacies are now requiring a current and valid doctor's prescription for all antibiotics as well, including penicillin and other common medicines. The

new law was deemed necessary due to large numbers of people who were purchasing and taking over-the-counter antibiotics, which were neither warranted or medically correct. Because of this, researchers were finding many individuals whose bodies had built up a resistance to antibiotics, making them ineffective in combatting many types of infections. This new law will make it more expensive for individuals not covered by IMSS or Seguro Popular, as they will need to pay for a medical consultation to obtain a prescription. However, it is believed that it will have the overall effect of improving public health. One could assume that this law will place an additional demand on the Consultorios, where low cost doctor fees and generic medicines are available.

CENTRO DE SALUD

There are a few Centro De Salud (Health Centers) situated around the city, one of the principal being on the Blvd. at the intersection nearest to Juanitos, one in Las Garzas behind the auditorium and yet another in San Pedrito. They are places where truly indigent persons can go for help, as well as for preventive health programs and vital signs monitoring. Good places to go if you ever get bitten by a scorpion, as they are equipped for rapid treatment, having had lots of practice.

SUMMARY

The above is a brief overview of health care services in Mexico, and no attempt has been made to make any value judgments with respect to comparable services in other countries. However, Mexico has made great strides in the last 10 years and will undoubtedly continue to expand quality health care to more people, especially in rural areas. It is difficult, if not impossible, to come by reliable numbers as to the cost of health care to the Mexican government. However, it has been said by reliable sources that the Mexican government pays for about one half of the cost for IMSS, with employers and private participants paying the rest. If this is the case, it is certainly a model which other countries should take a close look at. Two of the reasons would have to be that IMSS buys drugs at a very low price, and that there are no tort* laws in Mexico, so hence no malpractice suits.

(*in civil law, a wrongful act for which damages can be sought by the injured party)

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Napoleon, Maximilian, and Benito Juarez

Two Emperors and a President

David Fitzpatrick

Part III: The Dénouement

(In the previous two issues: Napoléon III, Emperor of the French invaded Mexico and attempted to install a « puppet » Emperor in Mexico City. His selection for the throne, the Archduke Maximilian of Austria seemed an ideal choice, given the long common history of Spain, Latin America, and the House of Habsburg. But Maximilian proved to be his own man, not beholden to the French. His idealistic character, however, was ill-adapted to the chaotic political situation in which he found himself: his liberal reforms alienated the right, which was his natural constituency, while the left would never accept a monarchy under any circumstances. Moreover the French, the source of his military support, soon lost interest in Mexico when Maximilian refused to cede the state of Sonora to them. The new Emperor soon found himself politically isolated.)

The reign of the new Emperor began in an atmosphere of euphoria. An immense crowd met the boat arriving at Veracruz and the general rejoicing lasted long into the night. The downtrodden population, happy at the end of the former, abusive régime, placed all its hopes in the young, idealistic emperor.

With the cheers of the populace still ringing in their ears, the imperial couple moved into the Chapultepec Palace high on a hilltop near Mexico City. The palace was completely renovated and major public works were begun to improve the city. A wide boulevard was pierced through the densely populated center of the city to be named "Paseo de la Emperatriz" (now called "Paseo de la Reforma").

Maximilian set about immediately to put his social programme into action. Full of progressive ideas, he was appalled at the living condition of the peons and their near-starvation existence. He ended the practice whereby peons could be bought and sold for their debts and simply cancelled all debts above 10 pesos owed by peons. Corporal punishment in all its forms was outlawed. He also began a program of land reform with the intention of breaking up the great *haciendas* and giving small plots of land to the peasants, but this was never completely carried through and no comprehensive redistribution of land occurred until the twentieth century.

But Maximilian had walked into the middle of a civil war. The fighting begun by Napoléon III's invasion had never ended. Benito Juarez was still operating a rival "government in exile" principally in Chihuahua. He did not recognize the new régime, considering Maximilian to be merely a puppet of Napoléon. So the Emperor was attempting to enact a major social program and function as a war-time ruler at the same time. He hoped that his aggressive program for social justice would help to effect a reconciliation with Juarez and the liberals and even offered Juarez the post of Prime Minister in his government. But this was a vain hope. The left would never accept a monarchy under any conditions and, from a political point of view, the progressive policies served only to alienate the right.

In addition, the military situation was acute. The Régime had managed to keep at least some support from conservative elements among the ruling class and a portion of the armed forces was loyal to Maximilian. But his principal military force was the French army which had maintained a sizeable presence in Mexico.

In 1865, political events in Europe turned the attention of Napoléon and the general population of France to other matters and opposition to the Mexican war began to mount. Moreover, Maximilian's stubborn independence, particularly his refusal to cede Sonora to France had exasperated Napoléon, who had also believed he would have a "puppet régime" in Mexico.

When Napoléon withdrew his troops in late 1865, Maximilian's military position was no longer tenable. The few Mexican troops who remained loyal to him could never hope to prevail against Juarez and, in fact, the generals warned the Emperor that it would not be safe for him to set foot outside Mexico City.

At the same time, the Americans, who had kept their distance from events in Mexico while engaged in their own Civil War, now found themselves free to turn their attention southwards and, invoking the Monroe Doctrine, began to make plans to send troops into Mexico. In the end, no invasion ever materialized, but the American



military stationed in Texas adopted a practice of “forgetting” large quantities of arms, on a daily basis, right on the border between El Paso and Ciudad Juarez. These arms, of course, greatly strengthened the cause of the Republicans.

In February 1867, Maximilian marched to Queretaro with the small force of 8,000 Mexican soldiers who remained at his command. Here, he was prepared to make a last stand against the advancing Republicans. However, one of his generals, having secretly gone over to Juarez, opened the gates of the fortress and handed the Emperor over to the Republican forces.

Maximilian and the last two generals who had remained with him were tried for treason and sentenced to be executed by firing squad. Many governments around the world wrote to Juarez requesting that the execution not be carried out. But Juarez believed it was necessary to make the point that Mexico would not tolerate interventions on its territory by foreign forces.

On June 19, 1867, Maximilian was executed, shouting “Viva Mexico! Viva la Independencia!”

There are many who have seen this episode as a tragic loss for Mexico. If a comprehensive progressive social program and the establishment of democratic political institutions, relatively free of corruption had been put in place in the middle of the 19th century, Mexican history in the 20th century might have been very different indeed.



Mazimillian 1 of Mexico
The most lasting effect of his brief rule is Avenida Reforma, an important street in Mexico City that he had ordered built.



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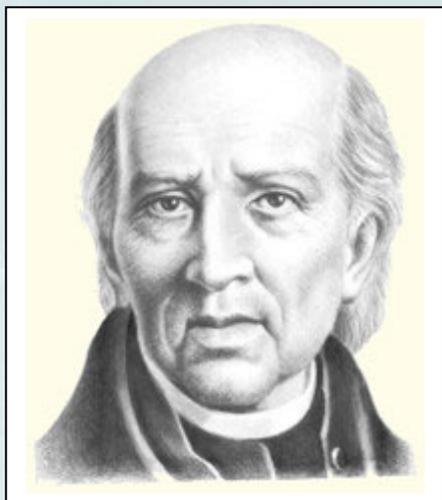
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“Mexicanos, Viva Mexico”

By Freda Rumford

Mexico's 200 year celebration of Independence Day is on September 16th 2010. This day heralds the anniversary of the start of the war for Mexico's final Independence from Spain.



For more than two centuries, Mexico had been dominated & oppressed by Spain and on September 16th 1810 Father Hidalgo (above), a highly respected and vocal priest from the inner city of Dolores, after summoning the parishioners to Mass by ringing the church bells, urged the local Indian community to arrest the Spaniards (Spaniards born in Spain) living in the city. This action sparked a flame which eventually led to a bloody revolution throughout Mexico.

There had been unrest for years but all previous protests had been quelled easily by the Spanish conquerors. The arrival of Joseph Bonaparte as a replacement for King Ferdinand was the crux to set off a movement towards revolution on a grand scale. Criollos (Creoles), or Mexican-born Spaniards had been plotting to overthrow the Spaniards who were of a higher social standing for some considerable time, now was the moment.

The Criollos plots had been reported to the Gachupines and Father Hidalgo ordered arrested a mere three days earlier. The Governor of Queretaro at the time was Ignacio Allende who alerted Hidalgo in Dolores of his potential arrest, thus the decision to call for the final step towards total Independence was declared.

Almost sixty years old at the time, Hidalgo, once Dean of the College of San Nicolas, had taught local Indians how husband the land, grow crops to feed their families and make earthenware pottery. This was totally against the regular regimen of the Spanish clergy of the time. In retaliation for his doing so, the Spaniards cut down the newly planted trees and burned crops.

Upon hearing that he had been targeted for arrest, Hidalgo, now in the company of Allende, urged the Indians into a force, which armed principally by intense hatred and primitive weapons, charged the local garrison and marched on towards Mexico City. Hidalgo did not know or understand the intense hatred towards the Spanish and was totally unaware of the dreadful machine he had started on the road to freedom. When he returned to his hometown of Delores, he was captured and executed just a year later.

Now known and revered as the “Father of the Revolution”, many years of war, unrest and cruel government by foreign despots were vanquished by his bidding. His well known war cry, known as “El Grito de Dolores” of “**Mexicanos, viva Mexico**” is traditionally called at midnight on September 15th by every successive President of Mexico.



The Streets of Manzanillo

Terry Sovil



Emiliano Zapata Salazar 1879-1919

Emiliano Zapata Salazar 1879-1919

- **Born:** 8 August 1879
- **Birthplace:** Anenecuilco, Morelos, Mexico
- **Died:** 10 April 1919, age 39 (assassination)
- **Place of Death:** Chinameca, Morelos, Mexico
- **Best Known As:** Peasant hero of the Mexican Revolution
- **Famous Quote:** "Better to die on one's feet than to live on one's knees."
- **Major Organizations:** Liberation Army of the South
- **Summary:** A farmer and horse trader who rallied indigenous locals to return land from rich landowners in south Mexico. Many towns, cities and streets are named after him.
- **Alias:** "El Tigre del Sur" – Tiger of the South

Emiliano Zapata was born into a large peasant family. They were landless tenant farmers, not poor, living in Anenecuilco, Morelos. His parents, Gabriel Zapata and Cleofas Salazar of Zacatepillo were Mestizos of mixed Nahuatl and Spanish ancestry and dealt in livestock. The ninth of ten children, he was orphaned at age 17 and took responsibility for his family. While he had little formal schooling, he could read and write having worked with his teacher, Emilio Vara, for a limited education. Anenecuilco was a Nahuatl speaking area and eyewitness accounts state that Zapata spoke fluent Nahuatl.

Zapata knew the severe difficulties of his countryside. He was of native descent, a tenant farmer and in a position socially between a peon and a ranchero. He was a born leader and felt injustices put upon his people. The social norm was a type of capitalist feudal system with large ranches (haciendas) controlling more and more land and squeezing out the independent communities. Residents were then forced into a type of debt slavery on the haciendas. Porfirio Diaz ran local elections to argue "self-rule" but his allies were given positions that became enforcers of land reforms that put more and more land in the hands of wealthy landowners. In 1910 as Francisco I. Madero, Mexican revolutionary and President from

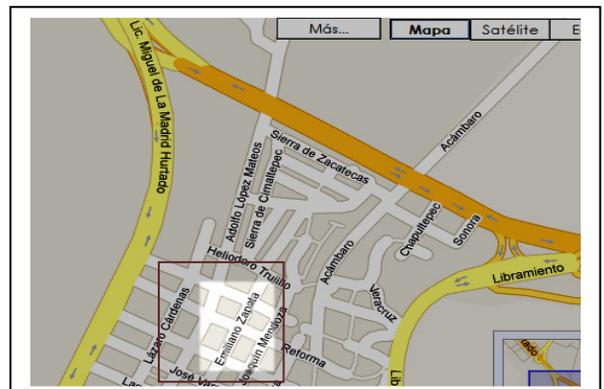
1911-1913, rose against the dictatorship of Porfirio Diaz, Zapata joined Madero with a cry of "land and liberty" (Tierra Y Libertad). Zapata was recognized as being a skilled leader and his fame grew. When Diaz was forced out and Madero assumed control their relationship soured. Zapata's desire was for land reform for peasants where Madero, a landowner, was more interested in creating a democratic political system. Zapata felt land reform had been abandoned and returned to the mountains of his home state and worked on his own plan. In November, 1911, he issued the Plan of Ayala calling for return of land to the indigenous people.

He was successful at repelling Madero, Victoriana Huerta and Venustiano Carranza with a large force of up to 25,000. The peasants rallied to his support.

Zapata controlled the forces in the south and he earned a nickname in the press of "Attila of the South". When Madero was overthrown, he joined with forces in the north commanded by Huerta and Pancho Villa. His control expanded and even included the Federal District at times. He was successful at repelling Madero, Victoriana Huerta and Venustiano Carranza. When Carranza seized power Zapata and Pancho Villa fought against him. Zapata's forces occupied Mexico City three times between 1914 and 1915, once with the followers of Pancho Villa. Zapata finally returned to his home land in Morelos. He continued to resist and was regarded as a hero of the revolution by the indigenous people. His movement, zapatismo, was an agricultural movement.

Government forces were never able to defeat Zapata but a secret plan finally silenced him. A general and his lieutenant who supported Mexican President Venustiano Carranza sent word to Zapata that they intended to defect. To make it look sincere they staged an ambush on a Federal column and killed 57 soldiers. Zapata agreed to a meeting and on April 10, 1919 Col. Jesús Guajardo's men shot him repeatedly. It is said they took his body to Cuautla to claim the bounty and were paid only half of what was promised.

Following his death the Army of the South slowly fell apart. Although not well educated and leading illiterate men, Zapata was one of the most significant figures in Mexico during the period 1910 to 1919. His influence is still felt today. A popular movie, *Viva Zapata!*, was released in 1952 starring Marlon Brando as Zapata. John Steinbeck won an Oscar for the screenplay and Anthony Quinn won an Oscar portraying Zapata's brother.





TATOOS 'n' NAILS

By Linda Breun

After having had my nails done for many years before moving to Manzanillo from Minnesota, I was not about to give up this luxury just because we had decided to move to Mexico. So I set off in search of the best 'nail lady' in Manzanillo. While picking up Chinese food at Fukui I was admiring the owner's nails and inquired where she had them done. Thus, I found Marisol Govea and have been loyal to her ever since. Besides doing a great job on my nails she is very artistic and can do almost any artwork you ask for, all free hand. I didn't know what kind of top coat she uses but the color never wears down on the edges of my nails.

It was one day while having my nails done that the subject turned to having eye liner tattooed on my eye lids. With her partner Roberto translating for me I said, "Oh, no! I could never do that. I'm too chicken." Marisol finished my nails, I scheduled my next appointment, and went on my way. But over the next several months, in the back of my mind I kept thinking about how nice it would be to always have my eyes looking 'finished'. I very seldom used eye liner because when I tried to put it on it either looked like ric-rac or I would poke myself in the eye. That little voice in the back of my head kept telling me if I had my eye liner tattooed it would always be there.

One day, before I could change my mind, I scheduled the appointment. Finally the day arrived and I was off to get my eye lids tattooed. After showing me that the needle was in a sterile and sealed package, Marisol put an antiseptic cream on my eye lids and waited 35 minutes. This was actually the worst part of the process because I could not open my eyes and I like to watch what is going on around me. The actual tattooing process only took about 20 minutes and hurt no more than a mosquito bite. After a second tattoo session the color is now guaranteed for 4 years. Now, when I look in the mirror, even if I have not applied eye shadow, I look 'ready to go'.

Marisol can be found at Cocoteros 12, B-1, Valle de las Garzas, 314-333 -3602 or cel 044 -314 -106 -1345.





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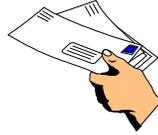
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Letters to the editor

Letters printed are not necessarily the opinion of Manzanillo Sun. Any responses are welcomed.

Dear Ed.,

In regard to the most recent land grab at Tenacatita I'm reminded of Gresham's law or perhaps a version of it (e.g. bad currency drives good out of circulation) at work, in which illegal tactics (violence and threats of violence) are driving legal, non-violent measures out of areas of social and business life that have nothing to do with drugs.

So, corporations start resorting to strong arm tactics instead of legal ones, as appears to be the case here. And businesses and individuals then start to lose confidence in the institutions of the society, spreading the malaise even wider.

In a way, this kind of breakdown in law and order is more ominous than the drug shootouts and other actions (e.g. the recent road stoppages in Monterrey). It means you really can't think yourself secure in your person and property, even if you are not involved in the drug wars and even if you are miles and miles away from the areas where the drug gangs are active.

A most cursory discussion on the incident at Tenacatita came up with an expat at Schooners. This particular lady is just not going to go into Jalisco. I asked her what she would do if something of this nature happened here in Colima, or she heard that it already had. That pretty much ended the conversation and she went out for another cigarette.

Thank you again for your untiring good work with news briefs, mini messengers etc. RC

Hi Ed.,

In spite of all the things I need to do this afternoon, I could not resist stopping and reading the August issue of Manzanillo Sun. As always, I found the magazine interesting and informative. The article about Skol will put them on the Manzanillo map. Those of us in Las Brisas are happy to have such a good, fun restaurant in the neighbourhood. With all your publicity I hope, if Skol finds it needs a bigger facility, it will stay in Las Brisas. We welcome any good restaurant we can walk to. I also enjoyed the article about one of my most favourite books. Fran Wallace gave me a copy of A Place Where The Sea Remembers many years ago. I keep it in my Manzanillo library so if anyone wants to borrow it, they can when I return the end of November. I have lent out the book frequently and always check to see if it is still in my "library" when I return.

I have both the Racine, Wisconsin temperature and the Manzanillo temperature on my computer. It looks like both places are having the same weather--hot, rainy and here very humid.

Looking forward to seeing you in a few months. EP

Ed: It is gratifying to receive so many congratulatory letter but are we giving you information and stories that you want? At Manzanillo Sun we have a great team of writers and room to welcome more. Several people have expressed an interest in writing various series that they feel would be of interest but what would you really like to see or read? Even if you feel that writing is beyond your capabilities, your ideas are more than welcome and collaboration can be the name of the game. Our writers also like to chat and drink coffee and would love to sit and discuss or just talk via email what could add to the great mix of subjects that can be covered her. Please remember that Politics and Religion (apart from in the History of Mexico) are taboo!

Army introduces new number for anonymous complaints
Agencia | Agencia AG | 31 de Mayo del 20010 | 18:31

Emergency Toll Free Number Announced for Colima

The Colima State Governor, Mario Anguiano, recently announced that there is a telephone service now in place 24 hours a day, seven days a week for anonymous reporting of any criminal or suspicious activity. He stated that it was vital for all citizens to realise that the army was totally trustworthy in "this effort to reduce all criminal activities within our midst." The Campaign for the Colima state is called, "Call, the Army is on your side."

The Governor was accompanied by the commander of Military Zone XX, Adolfo Domínguez Martínez, who also emphasized the close working relationship between the State Government and Army. Dominguez Martinez said that the main objective of this campaign is to give people the security they deserve, and said that it is thanks to the anonymous tips received so far that most of the raids have taken place. He emphasized that all calls will be treated with the utmost confidentiality.

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By Freda Rumford

Time Shares, Origins, Problems, Joys, other Options?

Part II: Fractional Ownerships

Last month we covered the "Time Share" form of ownership in which participants have the use of certain periods of time but that does not always suit everyone. Some people prefer to actually own a piece of where they are staying.

To make the leap into ownership in a foreign country is so huge and daunting that probably, although retirement may not be far off, a person is not completely sure that this lifestyle would suit completely. Yet a lovely holiday is just not a true test.

Why not then consider owning a piece of a property. Why not consider what is known as "Fractional Ownership". This is a form of ownership which is becoming hugely popular in many countries, particularly in Europe and not always limited to housing. Planes, boats and similar items of value are also owned by groups of people for just the period of time required, In Mexico, that is a very real idea already as family members and groups of friends have for years formed companies that is a very real idea already as family members and groups of friends have for years formed companies and bought a piece of property jointly within that company and often extending it to



purchasing boats, jet skis, vehicles etc so that availability is there when needed. Actual sections of ownership are divvied up proportionate to the amount of shares owned by any particular member according to a joint and previously agreed upon method, be it days, weeks or months each year. In this instance, unlike time-only-share, a freehold share in the property is owned by each partner. This can, in turn, be sold or bequeathed to heirs as in any other owned item or property and each individual owner has the value, equity and other benefits or

headaches associated with ownership.

Exactly how the division is to be is determined ahead of time either by perhaps having an odd number of owners, thus automatically rotating the good and lesser months or by agreeing to set times each year, perhaps each month being given a value. There is no reason that any individual cannot have more than one share but not necessarily all in subsequent weeks, thus allowing proper and fair time distribution. How it is done is completely up to the group concerned and according to the laws of the country in which the property is situated. It is advised that the latter are checked by potential owners. In Mexico, it is an advantage to purchase property within

60 miles of the border and 30 miles of the coast with a company rather than as an individual, to avoid having to have the Fideo Comiso (Bank Trust) which can sometimes be a bit of a nuisance to get, transfer or maintain. It must be stressed however, that the cost of the bank trust is still far less than assessed rates on houses in Canada or the USA. So it is not a huge cost factor.

It is advisable to have an amicable group of friends or family joining together for such a venture or at least people that can be trusted to honor the final system agreed upon.

There should be a board to run and to manage the asset on behalf of the owners, who then would pay monthly/annual fees for variable use. If the group purchases a condo versus a house, then besides the initial cost of the property and a fund for replacement of large items or repairs, the owners must also divide monthly fees and all running costs accordingly. Individuals are naturally to be responsible for replacing items broken or damaged during their occupancy, although repairs through wear and tear come from the side fund.

Each owner is free to use or rent out the property for their own time period but is responsible for both the conduct of any renter and for seeing that applicable fees as mentioned above are paid. Each owner also has a share in the not so desirable months and is responsible for covering those costs. Sometimes the owners arrange for set times each year or for offset times so that all, can have a share of the best months. Many things have to be considered as in all group ownerships but everything should be agreed upon according to the wishes of the entire group. This is a format which can be completely tailored to conform to each and all owners needs. It gives a chance to live in a holiday home whilst not having to be responsible for complete ownership and not having a valuable property sit idle and uncared for or a security risk, for any length of time.

Whether there is any saving in holiday costs through Fractional Share ownership versus renting holiday accommodation is debatable but there are occasionally tax benefits allowed in various countries and also there is the resale value at the conclusion of the ownership. Naturally whom one may resell to has to also be considered in the initial set up of the partnership. Quite possibly it should first be offered to original members of the group.

Should you be a part of a large group of friends with similar holiday requirements yet limited to time of

potential usage, this could be an excellent alternative to consider.



MANZANILLO'S



BEST STEAK HOUSE





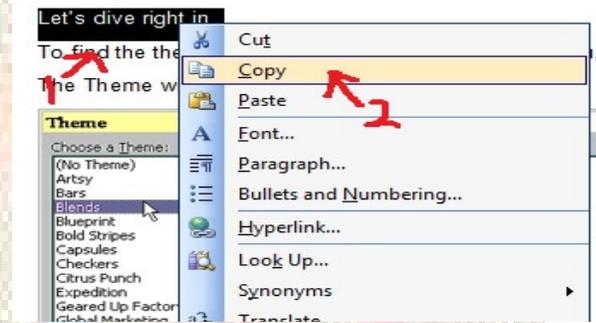
Office BYTES! by Vivian Molick

Are you familiar with the terms 'cut, copy and paste'? Even though I know there are a number of you that are very familiar with these words, in this age where almost everyone uses computers to some degree, there are still many who are not. Or, they may have heard the terms from some of their more computer-savvy friends, but they do not know how to achieve doing these processes. In this article I'm attempting (as simply as possible) to describe the procedures involved in accomplishing just that. Believe me, it is really easy! Even if the only thing you know about computers is how to turn it on and open your email, this in one thing you should learn how to do.

Cutting, copying and pasting can be done in just about every program and feature of Windows (as long as it's on the same computer), such as: a web site, email, a text document, an image, etc. It is usually possible to copy from any of these sources, but one source that cannot be cut or pasted into, is a web site (unless it is yours and you are able to edit it....another article). Basically, you just take (copy) information (text or graphic) from one source and deposit (paste) that same information into another source. Material can be moved within a document, between documents in the same application, and between applications.

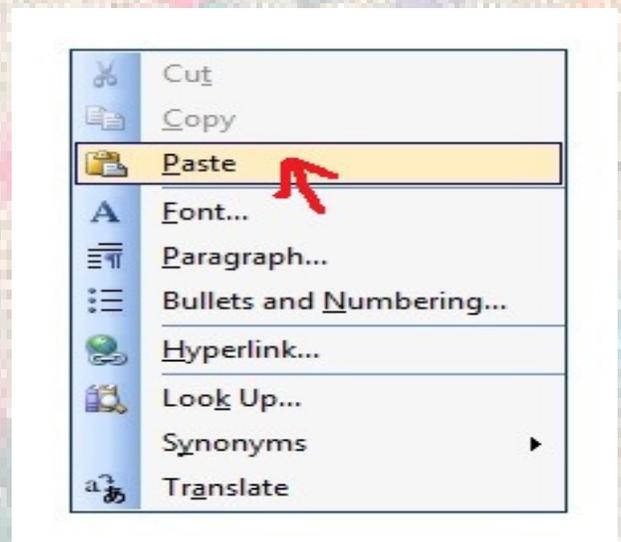
There are several different ways to cut, copy and paste, but I'm going to show you the method I prefer.

The first thing you will need to do is have something (text/graphic) you want to copy. If you are copying text, place your mouse cursor next to the beginning of the text (notice that your mouse pointer turns into a 'cursor' - looks like an I-beam), click and hold down your left mouse button, drag it across all the text you want to copy. You will notice that the text will get highlighted (selected) like this. Let go of the left mouse button and now click the right mouse button... a little window will pop up and will give you some choices to pick from. Now, with the left mouse button, click on the 'copy' choice. It will look like this



Information that is cut or copied is placed in a temporary storage area in Windows called the *Clipboard*. This information will remain there until something else is placed in there and replaces it. Or, if the system is turned off it will be removed. The item that is in the *Clipboard* can be pasted as many times as you desire.

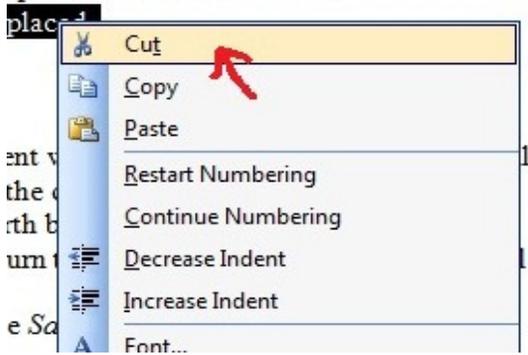
Now, you are ready to paste your information into whatever application it is that you want the info placed. Open the application (whether it's Word, your email, or some other project in another application). Place your mouse cursor at the point where you want to paste the item. Now, just like you did when you were going to copy, you click your right mouse button and a little window will pop up and will again give you a few choices to pick from, including the choice of 'paste'. Move your mouse pointer to the 'paste' choice and click on it with your left mouse button and your copied information will automatically appear at the point you placed your mouse cursor.



Manzanillo's Lifestyle E-Magazine

The only difference between 'copy' and 'cut' is that after you highlight (select) the information, is that when you click the right mouse button and the little window with the choices pops up, you will choose 'cut' from the menu. The information will actually be **removed** (instead of just copied) from the source application, but it will still be placed into the temporary storage area and you can 'paste' it just like you did when you copied information.

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Now, wasn't that just as easy as I told you it would be? That's all there is to 'cut, copy, and paste'!

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By Melissa Gordon and Stacey Liebe



Once upon a time two beautiful chicas set out on an adventure to the world of Manzanillo, Mexico. As women who like to frequently engorge in a tasty meal, we found ourselves quite delighted under the shelter of La Huerta, surrounded in a blend of battered chicken, salad, and rum and coke. Over our four weeks, we also dined at such delectable places as, Schooners, El Caribe, El Caballito, and Palma Real. We most frequently claimed quesadillas as our mouth and palm preference.

As two strong "18 year-olds" we like to shake things up by visiting Miramar Beach for drinks and hair braiding. Hair braiding is a bright idea for those who have tangled, frizzy, or perspire-filled hair. However, ladies, damage may be done to the ends of your hair, with an afro included. Braiding may be left in for two to three weeks then it's advised for them to be removed. At Miramar beach, the drinks we so frequently indulged in could be purchased from El Tablao. This friendly water-front restaurant is a nice choice if one would like a beach table and umbrella to sit under, for as little as a soda pop each.

As teenage time-bombs searching for a raving disco we were disappointed by the Colima Bay Cafe which lived up

to little more than its name. It's a nice little disco for those of an older crowd, as it's quiet and small. Down the same street, are more discos, each with their own uniqueness. One contained rock music, and another, male strippers.

Night of Drinking Tequila and Discoing, a Short Story:

We didn't spend that much time at the disco though, our new found friend, Fernando, picked us up last night at 10pm and he had his other friend waiting by the car. We don't remember his name but he was the one who spoke more English. So, Fernando, "Englishguy" and us went to a liquor store. They bought tequila and this 7-up type drink (SQUIRT). They then poured four open glasses in the vehicle as we drove up to a viewpoint. We drank a little, but then the police told everyone to leave, so we went to the hotel where "Englishguy works". We sat down and drank and then something about shots came up and everyone wanted to see what we were made of. So we took shots and of course we won. We got really drunk. End of part one.

Part two: So we were left wondering, how many calories are in tequila? We arrived at a disco. No English songs were playing. Everyone kept asking Stacey why she doesn't talk. She didn't want to talk and was way too drunk to form a sentence anyway. We danced for a while, and decided to try a different club. The neighboring disco was live rock music. It wasn't very good in our opinion, and no one else took a fancy to it so we decided to try the

proclaimed "FIREBOYS" disco. But it cost money to get in because there were male strippers; we didn't go in. Then we went to the beach. And then -oh wait- somewhere in there we stopped at a Kiosko which is a corner store and we went pee. The end

On one very scalding hot day in Mexico, Bonita and Bob of "Lujo Tours", were kind enough to allow us to take part of a hotel tour, free of charge. It started out as a very interesting trip as we boarded the wrong tour bus. We knew something was odd when the tour guide was explaining about snorkeling, kayaking and other mischievous activities. Taking off like a naughty fly, we hid in the crevices of the shadow to try and slow the sweat drops. Our Nana passed us by on her way to pick us up as we were hidden too well. We shot out after the car screaming "Nana!", and soon after a chorus rang after us with everyone shouting, "Nana!". The Mexicans had graciously decided to help us out in this loco situation. When we eventually found the right bus it took us to the Tiangis market, a viewpoint and the Iguanaria.

The Iguanaria, was full of intriguing creatures such as; baby raccoons, turtles, and (surprise!!) Iguanas. This is an extremely bad place to go if you have a phobia of reptiles as they are roaming like free spirits. Photograph opportunities can be had quite easily, as anyone is allowed to hold these monstrous docile Iguanas; if you dare.

One of the best things we experienced in Manzanillo, was snorkelling and SCUBA diving with Terry Sovil. This took place in Club de Yates, where many exotic fish could be seen. We even had the rare opportunity of observing a Spotted Eagle Ray in the depths of its habitat. Everyone was extremely nice, and there was never a moment we were nervous. After trying SCUBA, it's always possible to get your diving certification, which only involves a little bit more money, and some testing where after another three day course; you'll be ready to dive anywhere.

Barra de Navidad as well as the Tiangis market by El Tablao were both great spots to do some needed shopping. We enjoyed these places the most as they were extremely Mexican, containing some very interesting products that you wouldn't be able to find anywhere else. All the shop owners are always willing to lower their prices, if you bargain. There were also some other shopping adventures that took place at the Commercial mall in Manzanillo, as well as a mall in Colima. The Commercial was smaller but still had some interesting stores to look around in. Colima on the other hand is a larger city compared to Manzanillo, so obviously the mall was larger as well. This mall is very

good for clothes shopping. It's not very touristy as a lot of the stores contain the same type of styles and clothes as one could find in Canada or the USA.

If there's ever a day when you just feel like lazing around, then going to the movie theatres is a great option. Most of the movie titles are in English, or are fairly easy to figure out while in Spanish. Beware! Not all movies are in English with Spanish subtitles, under the movie you choose to watch, look for a sign that says "Hablo en Espanol". We had an interesting opportunity of watching "Karate Kid" in Spanish as we didn't notice the sign. It was still good and now, we now look forward to hear what everyone was laughing at when we see it in Canada!

YO! No matter what you call them, crocodiles, cocodrilos

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We all have met 'em. .

(Continued from the last issue, the following is the fourth installment of a slightly embellished and bit fictionalized account of an almost real event!)) **by Tommy Clarkson**

All but bowled over by the non-stop, seemingly ceaseless stream of “upmanship” with which my effusive seatmate had hence far barraged me, with a rather weak smile during the briefest of pauses, I managed to eke out, “Well, you’re certainly an adept conversationalist.”

Without a break he continued, “Well, speaking multiple languages as I do, I suppose it’s normal. I remember the sense of accomplishment I felt when I taught English to the Chubungi Wahaunihi – an aboriginal band I discovered while trekking the bowels of Borneo. They had no written language, of course, so I had to create and then teach it to them. Interesting project that as they had previously only communicated in whistles, belches and grunts . . . just finished my third novel in their native language, in fact.”

“Makes for interesting reading,” he went on. “For example I said in its preface” – hence commenced a ninety second veritable cacophony of sound (seemingly impossible from but one set of vocal chords) of the strangest eruption of burps, whines, whistles, snarls, shrieks and shrills I’d ever heard emitted.

Following this barrage of sound, without pause, he offhandedly explained, “That’s a brief encapsulation in Chubungi Wahaunihian of how the world was created.”

Wordless, as we began to taxi down the strip for take-off, I (and several score of other nearby fellow travelers) melted back into our seats and simply stared in slack jawed wordlessness at him. There plainly was no response to that to which we had just been audibly assaulted! Wide-eyed and more than a little daunted, our heads swiveled back and forth between us all with mutually shared looks ranging from outright trepidation through utter amazement to near abject terror!

As we picked up speed in pursuit of lift off and inescapably trapped between him and the window, the unfathomable oral torrent continued from my immediate right, “But that was mere child’s sport. It actually took me a bit longer to teach the Dali Lama the culturally correct, 276,819, visual, motion communication nuances of the entirety of Polynesian Hula dance story telling. If one were to be candid,

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the Dali simply has no sense of rhythm. Interestingly however, he seems virtually addicted to and listens endlessly to Mick Jagger on his ipod headset!”

It was all I could do to stammer a stuttered, “I . . . I . . . didn’t know that.”

Continuing without pause, he leaned toward me and conspiratorially whispered, “Mother Teresa, on the other hand, was actually a pretty groovy chick.” Whenever I was in Calcutta, I’d stop by her place in the evenings.” “She loved shots of pure Mexican Agave Riasella. From where and how she got it heaven only knows!” he chortled at his joke..

“And speaking of dancing,” he nudged my ribs with his elbow, “could she ever disco. She made Travolta look like an absolute disco.” Of course, I never told Pope John the 23rd any of that . . . you know, no “Need to know”! He chuckled and winked again.

At this point, he actually paused in seeming contemplation and remembrance. Thankfully, I had

no such time to form a mental picture of the bizarre scenes he'd just painted as this respite of quiet could have been measured in nanoseconds.

He then launched into yet another of his apparent limitless sojourns. "But we were talking about communications not partying weren't we?" (Now, in retrospect, I remember briefly wondering where the "we" might have possibly ever have been in this mountain of monologue but at the time found pondering of such impossible.)

"The week before last, I told 'The Big B' – the president ya' know – that we need to introduce interstellar communication techniques to all American youth in early elementary school. He thought that was a great idea and asked me to create a syllabus for such a program. That's what I'm working on here." He patted a laptop, appropriately though improperly, lying on his lap top despite instruction to remove it just before take off by our stewardess. Offhandedly and haughty, he said, "I'd show it to you but it's a complex system of multi-dimensional algorithms that you couldn't possibly understand."

Mid thought he seemed to change gears. "In fact, that all came down, up a Camp David, during a break while "The O-Meister" – as I call him when we're alone – Hillary and I were mulling over several of our next courses of action in Afghanistan, Iraq, Somalia, that whole damned Palestinian hub-bub, Indonesia, Venezuela and Kentucky."

Kentucky? Wisely, I didn't bite. In a bit of a pique and obviously miffed that I'd not ask for more details he, nonetheless, continued.

"Yes, "Hilly" has her challenges. Of course she always has had them being married to that skirt hound Bill. But ever since her law school days, she's called me regularly for advice." Like a machine pistol the words sprayed the air, "Why, if she'd listened to me she'd be the one sitting in the Oval Office. But I figure let bygones be bygones. "The O-Meister" heeded my counsel and see where he went from Illinois nowhere. She's apologized many times and, you can bet, won't make that mistake twice."

He then literally puffed up and finalized the thought with, "If only they'd all listen to me more we wouldn't be in the mess we are today around the world. Of course I could have had Hilly's job at State but I like this being the power behind the scenes. I can be like the Puppet Master as I am. I can do more this way." Numb to it all, I could not respond.

Finally, we became airborne. I glanced at my watch. It had been not quite fifteen minutes since my seatmate had joined me. It seemed weeks ago. A flight of seven hours and thirty-five minutes lay ahead . . . it would be a very, very long one!



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WD-40

by Terry Sovil

There are only two tools any man needs. One is DUCT TAPE and the other is WD-40. If it moves and should not, use the duct tape. If doesn't move, and should, use the WD-40. If neither of these works you have an electrical problem.

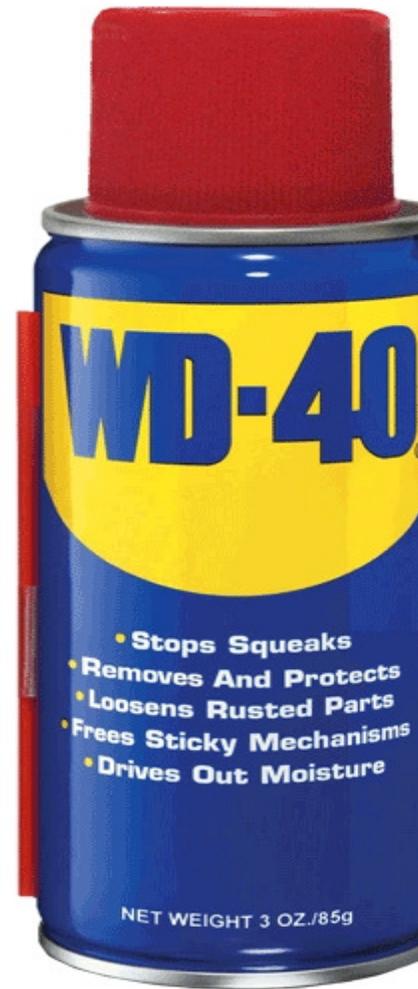
An email arrived listing 46 things that WD-40 could do and it all looked too fantastic to be true. Never trust an email. Searching, oddly enough, produced the WD-40 website at <http://www.wd40.com/uses-tips/>

Think a list of 46 items is staggering? Their site lists 2000! To me WD-40 has always been a lubricant but their web site lists uses in this order: "WD-40, everyone's favorite multi-purpose problem solver for over 50 years (1) cleans, (2) lubricates and (3) protects against corrosion."

What is the main ingredient of WD-40? The email claims FISH OIL but the WD-40 website says: "While the ingredients in WD-40 are secret, we can tell you what WD-40 does NOT contain." Fish Oil wasn't on the "does not contain" list but it still "probably ain't so".

SCUBA dive manufacturers never recommend WD-40 due to claimed petroleum ingredients which are not good for breathing or rubber products.

What does WD-40 stand for? 'Water Displacement #40'. The product began from a search for a rust preventative solvent and degreaser to protect missile parts. WD-40 was created in 1953 by three technicians at the San Diego Rocket Chemical Company. It first appeared on shelves in San Diego in 1958. They were successful with the fortieth formulation, thus WD-40.



WD-40 uses (narrowed from 46):

- | | | |
|---|--|---|
| 1. Protects silver from tarnishing. | 19. Lubricates gear shift and mower deck lever for ease of handling on riding mowers. | 33. Great for removing crayon from walls. Spray on the mark and wipe. |
| 2. Removes road tar and grime from cars. | 20. Rids kid's rocking chairs and swings of squeaky noises. | 34. Spray on the distributor cap, it will displace moisture and allow the car to start. |
| 3. Cleans and lubricates guitar strings. | 21. Lubricates tracks in sticking home windows and makes them easier to open. | 35. Kills mosquitoes and wasps instantly. |
| 4. Gives floors that 'just-waxed' sheen without making them slippery. | 22. Spraying an umbrella stem makes it easier to open and close. | 36. Sprayed over an open flame is a good blow torch. |
| 5. Keeps flies off cows. | 23. Restores and cleans padded leather dashboards in vehicles, as well as vinyl bumpers. | |
| 6. Removes lipstick stains. | 24. Restores and cleans roof racks on vehicles. | |
| 7. Loosens stubborn zippers. | 25. Lubricates and stops squeaks in electric fans. | |
| 8. Untangles jewelry chains. | 26. Lubricates fan belts on washers and dryers and keeps them running smoothly. | |
| 9. Removes stains from stainless steel sinks. | 27. Keeps rust from forming on saws and saw blades, and other tools. | |
| 10. Removes dirt and grime from the barbecue grill. | 28. Removes splattered grease on stove. | |
| 11. Keeps ceramic/terra cotta garden pots from oxidizing. | 29. Keeps bathroom mirror from fogging. | |
| 12. Removes tomato stains from clothing. | 30. Keeps pigeons off the balcony (they hate the smell). | |
| 13. Keeps glass shower doors free of water spots. | 31. Removes all traces of duct tape. | |
| 14. Camouflages scratches in ceramic and marble floors. | 32. Use it for fire ant bites. It takes the sting away immediately and stops the itch. | |
| 15. Keeps scissors working smoothly | | |
| 16. Lubricates noisy door hinges on vehicles and doors in homes. | | |
| 17. It removes black scuff marks from the kitchen floor! | | |
| 18. Gives a children's playground gym slide a shine for a super fast slide. | | |

The email included this warning: "Never incinerate a used can of WD-40 as it will explode and disperse huge balls of flame around the area!" The WD-40 can clearly says the stuff is highly flammable. So maybe #36 isn't such good advice AND does FISH OIL burn? Never trust those internet emails!





Manzanillo's Hidden Culinary Delights

Schooners Bar & Grill – Santiago Terry Sovil

It was our great fortune that proud and supportive parents decided to help their daughter get established in a restaurant. The former Rosalba's became the site. The name changed to "Schooners" and quickly evolved into a favorite eatery among locals of all descriptions. The daughter had second thoughts but the benefit to us is very much appreciated!

Jose "Manny" and Theresa "T" Quiroz have been open 1 ½ years as of August 2010. They have frequently hosted summer time Manzamigos dinners and always prepare something special with a complete meal, including dessert, at very reasonable cost! Did I say delicious? That's an understatement.

Manny and "T" have been big supporters of community efforts and have worked in camping opportunities for youth in the past. Currently Manny is involved in a branch of the Sea Scouts and assisting a new generation of water folk in the ways of the sailor. They were recently named a Latitudes and Attitudes (a well-known and respected sailing magazine published in Southern California) Harbor Hangout! You can see the plaque proudly on display between the register and the bar. Indeed, all things nautical from diving and sailing are spoken and displayed here.

The food is consistently high quality. A blend of favorites including fish & chips, a personal favorites, fish in a bag, Reuben sandwich, grilled chicken sandwich, BBQ chicken and ribs. The beef always seems to be tender whether in tacos or on a "meat plate". The menu includes starters, fish filets prepared a variety of ways, ceviche, shrimp, Mexican dishes, roast beef, crepes, pasta and salads. Schooners restaurant is "land and seafood fine cuisine with smooth wines and tall spirits". If you haven't been there yet it's easy to find. On the way to Santiago it will be on your right. On your way towards Las Brisas it will be on your left. At the top of the hill in Santiago by the Pemex and the continuous church building project right next to the OXXO.



Call them at 333-0488 with questions or for more detailed directions.





Tommy's Tummy.. finds its way to "La Birria de las 12"

La Birria de las 12

Cihuatlan

Owner: Adalberto Chaires Ramirez

Reviewed By Tommy Clarkson



Drive to Cihuatlan for a lunch of baked goat? Are you crazy?

Well, if you enjoy good food, then you're crazy like a fox!

In sticking with that theme, shortly after the four of us arrived at "**La Birria de las 12**" in that city just north of the airport turnoff and across the river, the song melodically melding with the wafting aroma of "great vittles" was Patsy Cline singing "crazy!" It all seemed quite apropos!

Opening their doors around midday and featuring "birria" - goat baked in clay ovens - in a daily process commencing at 5:00 each morning this is a meal well worth the short trek!

A delightful, traditional Mexican open air restaurant with superlative service under a wide coconut plant roof and comfortably seating approximately 80, by the time we arrived shortly after noon it was already abuzz with nearly 40 patrons.

Gracious and attentive, English speaking Alvaro helped his co-worker Martha as he heard us - in somewhat halting Spanish - endeavour to select our repast. And shortly after our receipt of soft drinks, a beer and a margarita we commenced our lunch with wonderfully creamy frijoles, some great, fresh, goat cheese, just chopped onions and almost too hot to handle tortillas. So savoury was this that pal Gil commented he could be perfectly content filling up on this - and his observation wasn't far from simple fact!

But then came the "*Birria Especial*" which - from first bites taken by all - was immediately described as "moist", "tender", "succulent" and "delicious." And the cost? Seventy pesos . . . and we had copious "*para llevar*" - in fact, enough to take home for an entire additional meal! Suffice it to say, owner Adalberto Chaires Ramirez, knows how to please his clientele.

To enjoy this experience drive north to Cihuatlan, on Alvaro Obregon, the one way street through the heart of the town go north, past the square in front of the cathedral to the first full right/left intersection

(approximately two city blocks). Then turn right and go past the bull fight ring - on the right after about three blocks - taking the middle road when confronted with a three street option. You're almost there! Then turn left the next time you have a chance on Guadalupe Victoria. "La Birria de las 12" will be on the left side (SW corner of the intersection) one short block north, inside an orange walled compound.

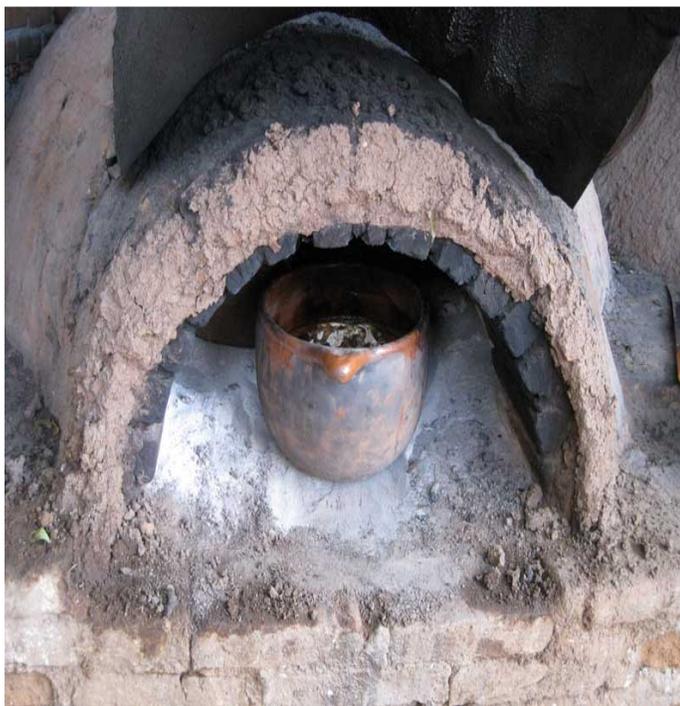
They are open Saturday and Sunday from 11:00 AM until 2:00 PM, Monday through Thursday from 11:30 AM until 3:00 PM and closed on Friday.

It is well worth the drive

Tommy Clarkson



Sign at Entrance to the Restaurant



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Loma Bonita 12
Col. Lomas de Santiago
Santiago, Manzanillo, Col.



Mango Pie by "T" from Schooners Restaurant



INGREDIENTS

3/4 cup sugar
4 large eggs
1 (14-ounce) can sweetened condensed milk
1 (12-ounce) can fat free evaporated milk
2 tablespoons coffee-flavored liqueur
(recommended: Kahlua)
Mexican chocolate shavings and cocoa powder, for
garnish

DIRECTIONS

1. In a blender, mix together Cool Whip, cream cheese, 1/2 of mango pieces and sugar. Blend well.
2. Boil 1/2 cup water. As it starts boiling, add 3 packets of gelatin powder to it. Mix thoroughly.

3. Add this hot liquid gelatin mixture to the blended mango pulp mix, and blend it well in the blender (about 1 min).
4. Add rest of diced mango and stir until evenly distributed.
5. Pour 1/2 mixture into each piecrust.
6. Refrigerate for minimum 6 hours or preferably overnight.
7. Garnish with slices of fresh mango.

1. TIP

- 2.
3. In step 1, I mix the cream cheese and mango pulp first.
4. Then I add the cool whip and sugar. It mixes better and more evenly this way.
- 5.