

**Manzanillo**

July 2010

# SUN

*Manzanillo's Lifestyle E-Magazine*

## **IN THIS ISSUE**

### **General Interest**

Calendar of Events July

A Blank Page

Annie Stirling

### **Humour**

Twisted Way of Speaking

A Look From the Future

Tommy Clarkson

Tommy Clarkson

### **Living in Manzanillo**

The Streets of Manzanillo – Benito Juarez Terry Sovil

Sea Scouts in Manzanillo

Casa Talk

Shopping in Manzanillo

Boca Pascuales

Double Trouble

The Port of Manzanillo

Terry Sovil

Patty Clarkson

Freda Rumford

Jim Evans

Manzanillo Sun Reporter

Terry Sovil

### **Living in Mexico**

In the News - The Mexican Census Robert Hill

Two Emperors and President - Past & Present David Fitzpatrick

### **Nature**

Planting Roots in Mexico - The Cuban Royal Palm Tommy Clarkson

The Palm Reader says - Tommy Clarkson

Yellow Crowned Night Herons Howard Platt

### **Recipe of the month**

Winning Cover Photograph  
"Catch du jour"  
by Sharon Chandler

Photo contest prize  
donated by Monkeys



# Yellow-crowned Night Herons by Howard Platt



Don't let the name fool you. **Yellow-crowned Night Herons** do not have a yellow crown for most of the year, and they do most of their hunting during the day. That is if you call standing around waiting for food to come within reach hunting!

The scene repeats itself all along the pacific coast of Mexico. Within a couple of hundred yards of water (lagoon, sea or large river) the sandy, silty soil is pockmarked with holes. Many of the holes are no wider than a little finger, but some are as wide as a fist. They go down sometimes more than six feet to reach the water table. The excavators and residents of these burrows are one of several species of crab that have adapted to living their lives on land. At breeding time the crabs will make a trip down to the water to release their eggs, and some times hundreds can be seen crossing roads or trails on their way to the sea. If you have built close to the sea they may even come through your house, their claws clacking on the tiles like tiny high heeled shoes. Once the young develop they must leave the sea to live on land, or they will drown.

These land burrowing land crabs, whether gecarcinidae, ocypodidae or grapsidae are the favorite food of the yellow-crowned night heron.

If you plan to hunt in very shaded areas, or at night you had better have good eyes, and this heron has large red/brown eyes. Most of the feathers are blue-gray but it has a black



black head and neck. There is a white stripe on its cheek and on top of the head. In the breeding season the cap becomes yellow, and the birds display long plumes.



This heron is on the golf course at Las Hades in Manzanillo, waiting near some crab burrows. Often you can see one under the shade trees in the low lying area behind the Comercial Mexicana parking lot. Crabs are poor at seeing very slow moving objects, and the heron takes full advantage of this as it creeps around.

Once it sees a crab it will grab it in its powerful beak, crush the body and swallow. It tears the legs off larger crabs to make them more manageable.

Although an endangered species on the east coast of North America it is common here on the west coast of Mexico and is likely to remain so where its habitat is preserved.

**Excelencia Unisex Salon**

- Haircuts-Children/Men/Women
- Colours
- Tinting
- Manicure
- Pedicure-normal/deep/reflexology
- Massages
- Hair removal
- Bikini wax
- Leg wax
- Perm
- Day Makeup
- Night Makeup

Very competitive rates  
 Closed mornings, 12-4pm by appointment only  
 Open 4-8pm for drop ins  
 For appointments call:

**314-333-3886** some English spoken

*Av Lazaro Cardenas 1214, local C  
 (in front of Best Western Brisas del Mar)*

**Tema NISSAN**

Teléfono 314-331-1900 Fax 314-331-1902

Come and visit us  
 Professional & courteous service

Sr. Guillermo Gomez  
 Gerentes/Manager

**NISSAN**

**Nissan NEW & USED AUTO SALES & SERVICE**  
**REPAIRS-ALL MAKES, BODY SHOP,**  
**CAR AND BOAT STORAGE**

Km. 2 Blvd. Costero Miguel De La Madrid Hurtado  
 Manzanillo, Colima



**MEXICAN BAY REALTY**

[gerry@mexicanbay.com](mailto:gerry@mexicanbay.com)

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

Now serving Manzanillo and Costa Allegre

Can. USA. prefix (011 52)

314-335-1343

314-120-2779



# Palm Reader

Tommy Clarkson



## The Palm Reader Says, Do Not

- . . . Cut palm fronds (leaves) off until there are fully yellowed, brown or clearly dead - in which state they can no longer provide a conduit for nutrients to the palm. Not dissimilar to our organs, along with the roots, they are an extremely important part of that which enables the palms "live long and prosper!" Think how you'd have felt during your gangling teen age stage to have someone capriciously hack off your limbs just because they got in the way when someone wanted to pass by!
- . . . Paint the trunk of your palms white. Doing so serves no meaningful purpose and embarrasses the dickens out of the palm! Just because someone did so on an unlit Bahamian street many years ago for purported traffic safety or for the falsity that white lime would thwart trunk borers in the early 1900's, is no reason to do so today. It does not thwart insects, disease or sunburn and, in fact, it clogs the trunk's pores. If ya' gotta' get giddy with your paint can, go paint your own trunk!
- . . . . Plant with a "stick and forget" attitude. Just like you and me, every palm species has different requirements, tastes, and needs. Some like humus, moisture retaining soil while others prefer that of well draining sand and then yet others want their roots in water most of the time. Bright sun is the order of the day for some while their cousins would like nothing better than partial or even full shade. One hole in the ground does not fit all!
- . . . . Think that dirt is dirt. It ain't the same! For us, is the air in Mexico City and Western Kansas in the U.S. the same? I think not. Accordingly, strive to create the best soil mix possible for each and every palm. Remember, generally, it's where they are going to spend their entire life! As a result I use several core ingredients including: One portion of the existing area soil (for me that is one which is volcanic rich and highly porous), river (not beach, with salt) sand, tierra negra (rich compost), coconut coir (finely shredded coconut husk and – from a plant's perspective, yum yum - Ascerco de vaca (dried cow manure).



- ... Ignore your palms thirst needs, nor – conversely - water them too much! Like any good, long-term, living, growing relationship, learn how much water is required and desired to make it enjoy growth to its optimum potential. It's going to provide you countless hours of enjoyment – so reciprocate a little. You'll both be better for it!



DO NOT. . . . cut palm fronds (leaves) off until there are fully yellowed, brown or clearly dead - in which state they can no longer provide a conduit for nutrients to the palm

- ... Assume your palm is immune to insects and diseases. Palms are living entities too! Just as we can get a rash, get gnawed on by critters or “catch a bug” so, too, can your palm. Know if it – for instance – is vulnerable to lethal yellowing and if your area has that problem. Research if trunk borers are a local problem. Remember that you don't speak palm and it doesn't speak your lingo either. So, take responsibility for your palm babies and assume nothing!

## La Casa del Pacífico

MANZANILLO



**Las Brisas 4 plex**  
3 bedrooms, 2 bathrms, AC,  
Satelite TV, Internet  
Washer/Dryer on premises  
(FROM 50.00 USD a day May - Oct)  
Small pets allowed, deposit required  
Weekly and Monthly rates available

**Your home in Sunny Mexico!**

Telephone: 044-314-103-1106 or 044-314-121-8713 or 314-333-7906  
lacasadelapacifico@hotmail.com

## Breakfast • Lunch • Dinner

### Specialties

Chilaquiles, Machaca, BBQ Ribs and Chicken,  
Burgers, Mexican Dishes, Espresso,  
Capuccinos, Milk Shakes, Cold Beer

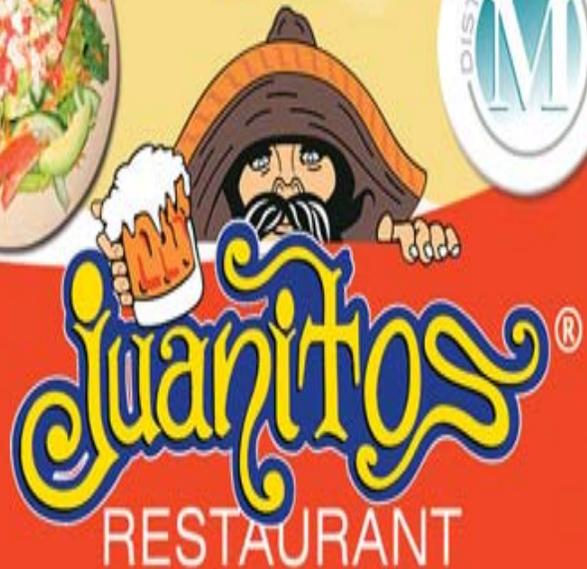
### Come visit with us

Km. 14 Blvd. M.M.H. Santiago Colima  
Tel. (314) 333-1388 & Fax. (314) 333-1797

OPEN DAILY: 8:00 AM - 11:00 PM

### We also have

Big Screen T.V.  
Copy & Fax machine  
Cybercafe/Long Distance  
Phone Service



RESTAURANT

juanitos@prodigy.net.mx  
www.mexicanpacific.com/get/juanitos/  
www.juanitos.com





# Boca Pasquales...

**“ waves so thick you can't see daylight...”**



Just 10 Kilometers west of Tecoman at the mouth of the Pasquales river lies one of Mexico's premier surfing spots, Boca Pasquales. Pasquales is also one of the most treacherous surfing spots in the world. Just the name, translated "Mouth of Pasqual's" strikes fear in all but the most accomplished surfers. It has been said that "surfing Pasquales unprepared may be "hazardous to your health" and certainly should not be attempted if you are a novice, or out of shape.

This treacherous surfing venue, referred to as either, a surfers dream, or "nightmare" by many accomplished surfers from all over the world, is a favorite spot of local professionals.

Not for the faint of heart nor the novice, "Pasquales" features some of the biggest and fastest tubes in all Mexico. These tubes are cylindrical walls of water which regularly exceed 20 feet in height with lips up to three feet thick. Surfers at Pasquales quietly and with reverently speak of "around the corner tubes" (waves so thick you can't see daylight).

Unlike most large waves in other parts of the world which usually break further off shore and either to the left or right, these behemoth walls of water break in both directions within 50-100 yards of the beach, creating a scenario for disaster. Consider if you will that the big breaks in the Hawaiian Islands, Waimea and Makaha, especially Makaha occur several hundred yards off shore, giving surfers a little more time to ride and recover.. Not Pasquales. Once you commit you are usually in for one of the shortest most violent rides on the planet. Imagine riding inside a huge cylinder surrounded on three sides by a wall of water, pushed by forces rivaling those generated by a runaway

freight train, as the wave starts to break down the pressure from the air trapped inside the tube and "spits" you out at one end. Sometimes the wave just collapses throwing the surfer and his board into the roiling white water with bone jarring force.

The day we visited Pasquales the surf was running 6-8 ft and tubing nicely. Certainly not the "killer surf" of local legends, but challenging never the less.

Our little party made up of less adventurous souls recently visited Pasquales, not to ride the wild surf, but to have lunch at one of my favorite restaurants in the Manzanillo area, "Las Hamacas".





## BOCA PASQUALES cont....

As you approach Pasquales from Tecoman you come to a fork in the road and you bear right past "Paco's Hotel" and the adjacent surfer hangout, "Restaurant Mary", you immediately notice a large orange building on the left, "Las Hamacas", a family owned seafood restaurant. There is covered parking on the right for at least fifty cars. This huge palapa restaurant has been in operation since the 1950's and is a favorite of visitors from all over Mexico, including the nearby city of Tecoman. It is spotless and features a complete seafood menu ranging from fresh oysters on the half shell to various styles of shrimp, fish, octopus, squid, clams, and langostina. The sea food.

soup is chocked full of "fruta del mar" and is excellent. The food is delicious. The beer is ice cold and the service... impeccable.

... the Kings beach

After lunch, a trip to the "Playa Real" is a real treat.. as you leave Pasquales you turn right at the first intersection onto a two lane road that leads off into a huge coconut plantation. As you follow the beach in an easterly direction there is, basically in the middle of nowhere, the "Malecon" ( Beach Walk), which has been under construction for several years and seems to be near completion.

The road bears left as you approach the beach passing houses great and small that line this Pacific side retreat. The waves are big, not Pasquales big, but big enough to be spectacular. The real treat here is the significant architectural feature common to the twenty or so modern palapa restaurants which dot this two mile shore. These restaurants are for the most part modern and clean. They serve the full range of delights from the Pacific Ocean which fronts them. Every restaurant, both large and small has a water slide with a swimming pool. It appears that each restaurant as they opened built a state of the art water slide, and as the years passed these mini water parks just became more grandiose as the proprietors vied to see who could build the biggest family attraction.

There are wild animals, (I swear I saw heffalumps and woozles lurking in the foliage), pirate ships, Disney characters and water features galore. They are plastic and cement of course, but one can always imagine....



## REALTY EXECUTIVES MEXICO

**MEXICAN BAY**  
where the experts are!  
CONTACT **GERRY**

Office: (011-52)-314-335-1343    Newtel: (011-52)-314-120-2779  
E-mail: [gerry@mexicanbay.com](mailto:gerry@mexicanbay.com)

**16 LOCATIONS**  
**XPERIENCED SALES EXECUTIVES**

**Wherever you go...  
Wherever you want to go...  
...throughout Mexico!**

Whenever you go... wherever you want to go in Mexico, there's a Realty Executives office to serve you. Whether you're buying or selling - residential or commercial property - or if you simply need expert advice about all the options available in today's real estate market, you'll find Realty Executives offices fully staffed with the top-producing professionals you associate with our company. Call or visit one of our many offices TODAY and Experience the Advantages of Working with an Executive!

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

[www.realtyexecutivesmexicanbay.com](http://www.realtyexecutivesmexicanbay.com) / [www.mexicanbay.com](http://www.mexicanbay.com)

## Aquatic Sports and Adventures

- An authorized PADI Resort Facility
- Located in Santiago
- 314-334-6394
- [info@aquaticsportsadventures.co](mailto:info@aquaticsportsadventures.co)
- [www.aquaticsportsadventures.co](http://www.aquaticsportsadventures.co)
- Open Daily
- Scuba, Snorkeling, Training, Certification, First Aid Training and Repairs



**MEXICAN BAY REALTY**  
[gerry@mexicanbay.com](mailto:gerry@mexicanbay.com)    [www.mexicanbay.com](http://www.mexicanbay.com)  
 Now serving Manzanillo and Costa Alegre

Can. USA. prefix (011 52)  
 314-335-1343  
 314-120-2779



# IN THE NEWS!!

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

## The Mexican Census?

Robert Hill



Every 5 years the National Institute of Statistics and Geography (INEGI) conducts a census of the entire Republic, with the last one being taken in 2005.

One of the census takers came to my house the other day with a form to be completed for the 2010 census. I was fascinated by some of the questions she asked, compared to what may be expected in the U.S. or Canada.

Besides the standard demographic stuff about name, age, marital status, sex, etc., she wanted to know if I had electricity, gas, piped water, sewer, a telephone, TV, refrigerator, computer, cell phone, etc. in my home. She also wanted to know what my floors were made of (dirt, concrete, ceramic tile), what my religion is and my occupation. One question had to do with whether or not there was a separate room in the house for sleeping.

Later, as I thought about it, I realized that there are numerous families living in and around Manzanillo where Mom and Dad plus a whole bunch of kids live in a small, 3 room house, with a kitchen, bath and living room. At night the mats are rolled out and everyone sleeps on the floor next to each other. For such a family, having a separate bedroom is a big improvement in their lifestyle. phones? All persons buying these phones will also have to have and give identification.

A nuisance for us but also for those engaged in criminal activities.

## 2005 CENSUS DATA

In 2005 the population of Manzanillo was about 138,000 and the largest of the 4 main Municipalities in the state of Colima. However, if you combine the population of Colima and Villa De Alvarez (which adjoin one another) you get a combined population of about 232,000 for that metropolitan area. I spoke with the manager of the Manzanillo Coca Cola distribution center not long ago, and he tells me that Manzanillo will show a dramatic increase in population this year, over 5 years ago when the last census was taken. He bases this on Coke sales which have risen sharply over the past 5 years. They have per capita consumption data going back many years, so with that they can forecast population rates based on their sales, with amazing accuracy. By the way, Mexico has the highest per capita consumption rate of Coca Cola in the entire world! (sorry to say.)

## IN 2005...

☀ Over 95% of the households in Colima had piped water, sewer, electricity and a TV. 89% had a refrigerator, but only 21% had a home computer (I guess this explains all the cyber cafes we see around Manzanillo).

☀ The entire population of Colima over age 15 had an average education level of the 8th grade. (probably much higher in the urban areas).

☀ 88% of the state of Colima is considered urban, with 12% rural. This has shifted dramatically since 1930 when only 44% was urban, and 56% rural.

☀ Six out of every 1,000 people in Colima over age 5 speak an indigenous language such as Nahuatl, Perespecha, or Zapotecas.

☀ Colima has a relatively young population,

with 55% under the age of 30.

☀ The population of Colima represents only 0.6% (less than 1%) of Mexico

**IT WAS INTERESTING** to note that no information was gathered in the census data which would indicate per capita or household income levels. I can only guess at the reason for this omission, but income data is pretty basic for any demographer trying to describe a given population. We hear a lot about (and see evidence of) a rising middle class in Mexico, but without any income data it is pretty hard to make any reliable assumptions. Anyway, it will be most interesting to get the results of the 2010 census and see what has changed over the past 5 years.

**Note:** *Everything in this article is based on printed data from INEGI (Instituto Nacional De Estadística y Geografía)*

## Hatties Helpful Hints

### **Sticky envelopes?**

Having a problem with envelopes sticking before they can be used due to the humidity? Put the envelope in the freezer for an hour or two. Voila! It unseals easily.

### **Goodbye Fruit Flies**

To get rid of pesky fruit flies, take a small glass fill it 1/2' with Apple Cider Vinegar and 2 drops of dish washing liquid, mix well. You will find those flies drawn to the cup and gone forever!

Inquire about advertising in Manzanillo Sun, website or E-Magazine. Reasonable rates. [ian@manzanillosun.com](mailto:ian@manzanillosun.com) 314-106-2255

We hope that everyone uses the website as a lot of people have worked hard to put as much general information as possible to be made available for your use.



# 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  
Time: 1.00 p.m.  
Contact: Candy King 044-314-103-0406  
[candyk@coldwellbankerbienesraices.com](mailto:candyk@coldwellbankerbienesraices.com)

## WEEKLY THROUGHOUT THE YEAR

### Thirsty Thursdays – Manzamigos

When: To be announced each week  
When: 6.00 p.m.  
Contact: Jack Akers [jack@manzamigos.com](mailto:jack@manzamigos.com)  
To join Manzamigos: Nathan Peach  
[manzmbr@gmail.com](mailto:manzmbr@gmail.com)

## JULY 2010

1st July Canada Day  
4th July U.S. Independence Day  
24th July IUBAM Ballet FolkLorico Ballet  
Manzanillo, Valle Las Garzas.  
Ticket 100 pesos available IUBAM in Las Garzas  
Monday-Friday, 10-2  
or call cell 314-118-8345  
or FRATTELLO PIZZA. TEL: 333 0770

June 7–July11 Breakfast Buffet at “La Catrina”  
Sports Bar on Av. Audencia, for Soccer World Cup  
Series early games 7am-11am



simplemente**deli**<sup>®</sup>  
manzanillo



paninis · bagels · ensaladas · wraps · vino · frappes · waffles · café

Tel. 335-6111  
Plaza Brizza Manzanillo  
Blvd. Miguel de la Madrid 8714 .



# bahiadeli

vinos • licores • quesos • latería • embutidos  
wine • liquor • cheese • canned goods • meats



200 yds south of OXXO in Santiago

cell/telephone  
**044-314-128-4441**

Bld Miguel de la Madrid No. 1780,  
Col. Colonias de Santiago



**MEXICAN BAY REALTY**

[gerry@mexicanbay.com](mailto:gerry@mexicanbay.com)

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

Now serving Manzanillo and Costa Allegre

Can. USA. prefix (011 52)

314-335-1343

314-120-2779



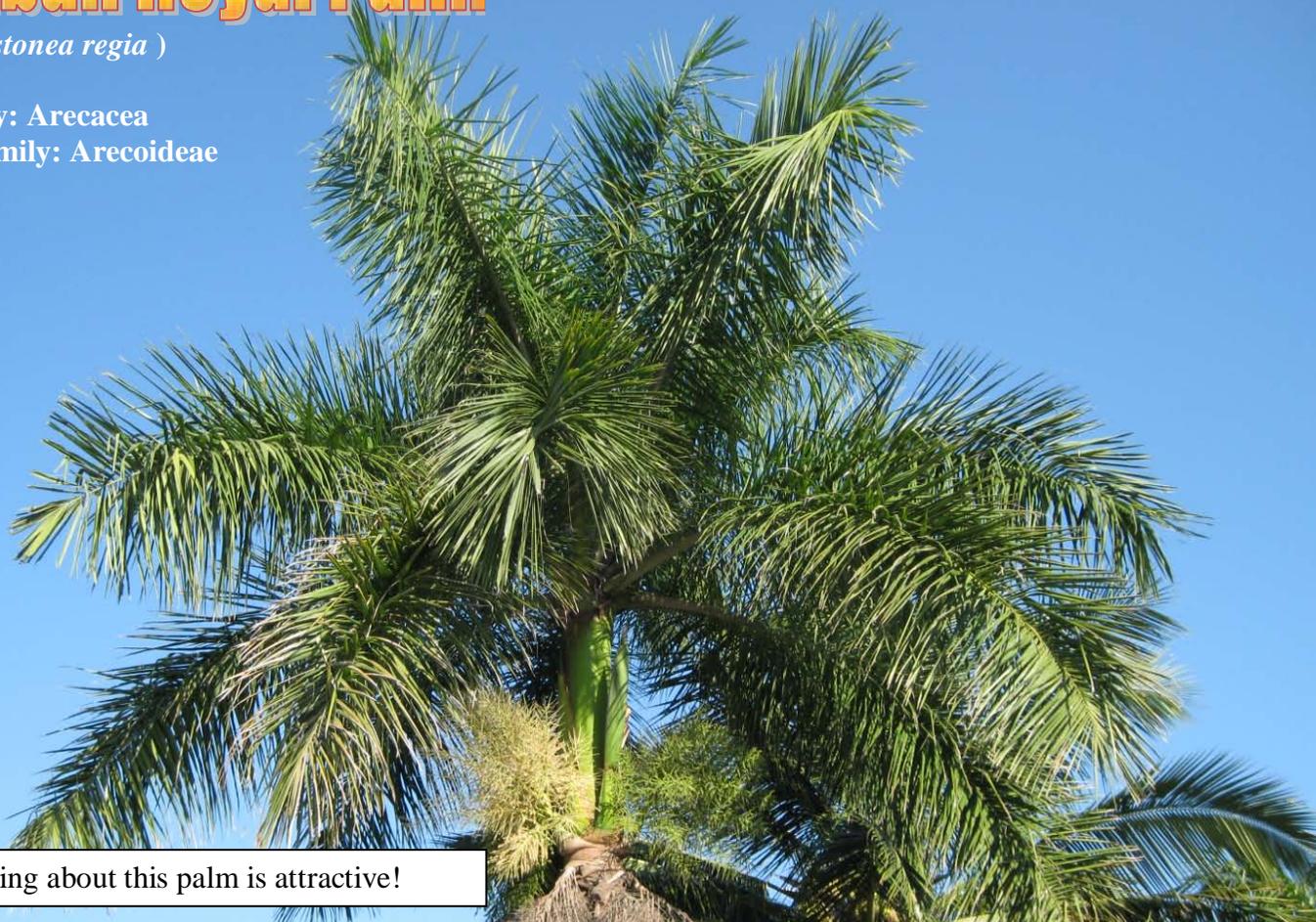
# Planting Roots in Mexico

## Cuban Royal Palm

( *Roystonea regia* )

Family: Arecaceae  
Subfamily: Arecoideae

Tommy Clarkson



Everything about this palm is attractive!

### The Cuban Royal Palm .

The genus was once referred to as *Oreodoxa* but was changed to honor an Army engineer – General Roy Stone – who served in the Caribbean around 1900. There are approximately 22 species in this *Roystoneas* genus. However, the following comments will deal, primarily, with the best known of them.

That second word, “Royal” says it all. No more apt word can describe this regal and impressive palm originating . . . well, you’ve already guessed that from the name! In fact, it is the national tree of Cuba. (Also, originally from Honduras, it is now also found in the Northern Caribbean, Mexico and several other Central American countries.)

These massive, self cleaning, beauties with their stately, symmetrical, smooth trunks were imported into Florida in the 1920’s and 30’s and now line many of its streets and boulevards providing the perfect tropical ambiance.

crown shaft. That is a smooth extension of the trunk comprised of the overlapping bases of the leaves - of up to 8-9 meters in diameter each over three meters long. It is comprised of 15 -20 bright green, pinnate leaves. Their trunks have the appearance of grand, cathedral pillars.

The Cuban Royal Palm Trunk is swollen at the base, constricts nearly halfway up and then bulges again just below the crownshaft. (This differs slightly from the Florida Royal Palm, *Roystonea elata* - native to the Southern Florida cypress swamps but fast disappearing in the wild – which has a straight column of a trunk rather than its more curvaceous Cuban cousin. However, both trunks are smooth and light gray – some say they almost appear to be cast of concrete! Each produces three to four inch white-cream to yellow-cream inflorescences up to about one meter long of both male and female flowers.)

The Cuban Royal Palm does best in a sunny location with warm, moist, well drained, nutrition laden soil that is slightly acidic. To achieve best results plant in enriched, organic infused soil, water well and often, fertilize regularly. They are fast growing and tolerant of salt drift growing near salt water and on the beach - if set back a ways.



Although known as an ornamental, in Cuba it is also used as a source of thatch, construction timber, and, even, as a medicinal plant.

One down side, ironically, it tied to its potential size. Once near or fully grown, the falling leaves can be a hazard to people and plants located beneath it. And, keep in mind that to proactively remove leaves ready to drop may be quite difficult, to say nothing of expensive. Though, if you've the space, this is a palm to have!



Along the entry to Tropical America, outside of Mexcales, these nearly twenty-year old Royals set the proper tropical feel



On the International Terrace, a 'baby' Cuban Royal of only about four years still dwarfs my Patty - but she's not exactly a giant at five foot tall!

## CLUB FIESTA MEXICANA BEACH

### 'Cocula Restaurant'

all tables are oceanview

314-333-1100

Buffet Style  
Breakfast, Lunch and Dinner,  
Mexican and International cuisine

15% discount upon presentation of a printout of this advertisement

Bldv Miguel de la Madrid km 8.5, Manzanillo



**MEXICAN BAY REALTY**

[gerry@mexicanbay.com](mailto:gerry@mexicanbay.com)

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

Now serving Manzanillo and Costa Allegre

Can. USA. prefix (011 52)

314-335-1343

314-120-2779

# The Port of Manzanillo

Part 1  
Terry Sovil

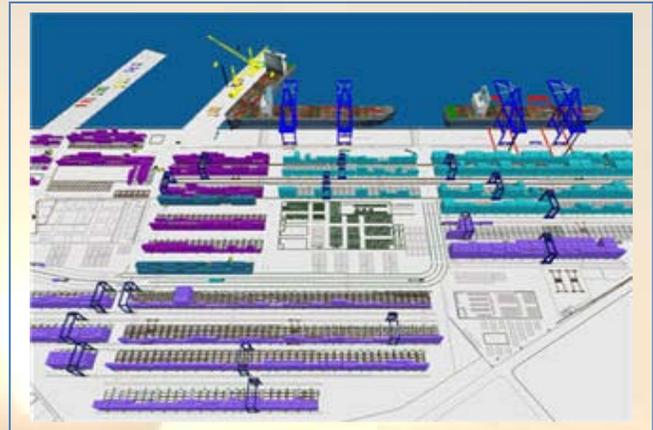
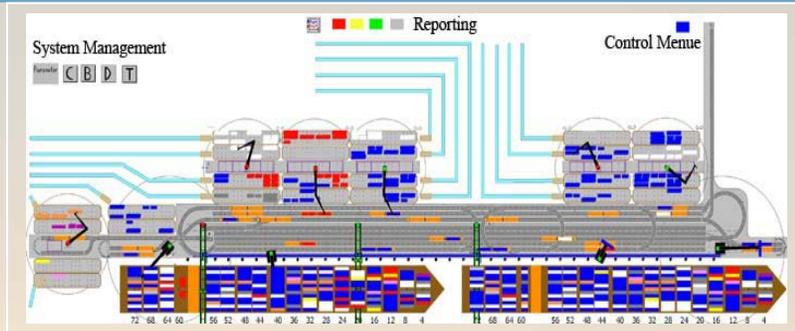
Ports fascinate me. I wondered if people really understood the immense complexity and technology that goes into a modern day port. I decided information on our port may be more interesting with a foundation to build on. Next issue we'll talk more about our own Port of Manzanillo.

Ports are the economic engines of a country and if accidentally shutdown the economic impact can reach billions of dollars per day. In 2007 over 80% of world trade was carried on the sea. A World Bank study showed that a country wanting to export but having inefficient ports essentially made it 60% farther away from target markets.

Everything is scheduled! That's easy to say but consider: a terminal in a port knows when their ship is scheduled to arrive. More importantly, they know when it has to depart because another ship is waiting for dock space. They know the contents of the ship, the crew, where a shipment came from, where it is going, who transported it to the ship, where it will go once unloaded etc. How is all this managed? There is high-level oversight of all of the entities that have to work together as a team. Here is a more detailed list to consider: private companies, government agencies, port and maritime authorities, law enforcement, fire departments, coast guards, customs, immigration, health inspection, agricultural inspection, shipping lines, terminals, depots, tug boats, weather (wind, waves, tide actions), lighthouses and navigation markers. Large ports work 365 days a year, are data driven and must address security, disaster, emergency, safety and operating incidents.

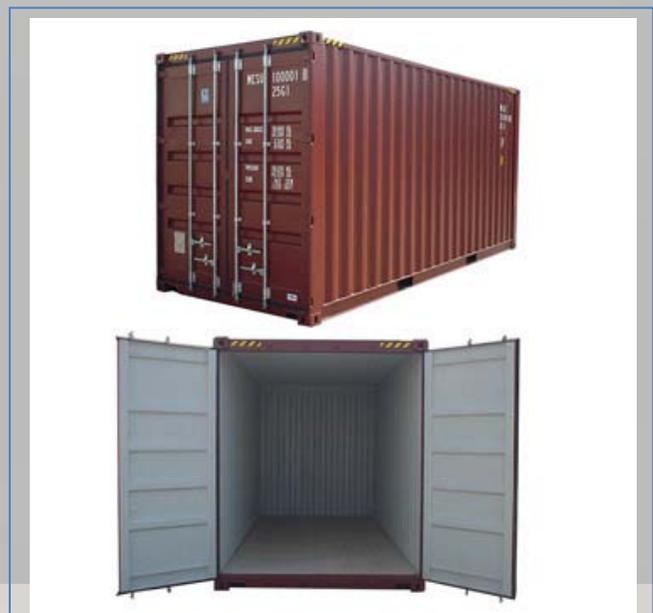
Add threats of terrorism, attack, crime, theft or drugs and you have to monitor suspicious people, weight inconsistencies, missing seals, hazardous materials, dangerous combinations, container stacks, leakage, ruptures, collisions, derailment, fires, floods and intrusions. The resources to regulate and respond to these are often separate enforcement groups such as the military, police, fire, regulatory agencies, first responders, gate management, access control, cargo identification, drivers, timing of ship arrivals and departures, berthing, crew and passenger access validation, public and contractor personnel, container loading/unloading, truck & train arrival and departure, empty containers, inspections, crane operations, carrier coordination and you can start to see where a port is a huge intersection of commerce and interests.

Bottom line: a port's reputation is based on efficiency at loading and unloading, "crane-moves" per hour, which impacts how long it takes



a ship to come into port, offload, and get back out. The diagrams (top right) are not the Port of Manzanillo but it offers an overview of all of

the activity at a single terminal inside a major port: A common thread is the ubiquitous "container". Invented in 1955, it evolved into an "intermodal container". It is not only a shipping container but processes and methods of loading and locking them onto ships, trailers, railcars etc. It is an 8 foot (2.4m) tall by 8 foot (2.4m) wide box in 10 foot (3m) units made from 25mm (0.98 inch) thick corrugated steel. The design incorporates a twist-lock mechanism located in all eight corners of the box. These mechanisms allow the container to be lifted, secured, stacked and transferred. The designers patented it and gave the containers.





Quayside Gantry Crane,  
Container Stacker, Reach Stacker



The container gave birth to the term “TEU” or Twenty-foot Equivalent Unit. The term is a measurement of the amount of cargo that is transferred within a port. The most common size today is the 40 foot (12m) container.

If you are in the vicinity of the port you can see the various types of cranes in operation. There are several that are used in Manzanillo and other large ports. The first is a gantry type crane at the quay or dock to load/unload a ship. These cranes are still commonly manually operated by highly skilled operators. Imagine a 40' (12m) container being slammed into the side of a ship or a truck.

Another form of the gantry crane is for container handling and stacking. These cranes can run on rail or on rubber tires. The rubber tire models can turn all 4 tires in any direction to allow this crane high mobility. The height of this crane determines how many containers you can stack in a given area.

Also used are the reach stacker types of cranes, as well as forklifts etc. Containers are moved about the terminal by small tractors and light trailers.

Each terminal determines how to layout its allocated area based on the type of cargo they will receive and select the cranes they need for their operation. These decisions impact the port in terms of the types of ships that can be serviced and the cargo that they carry.

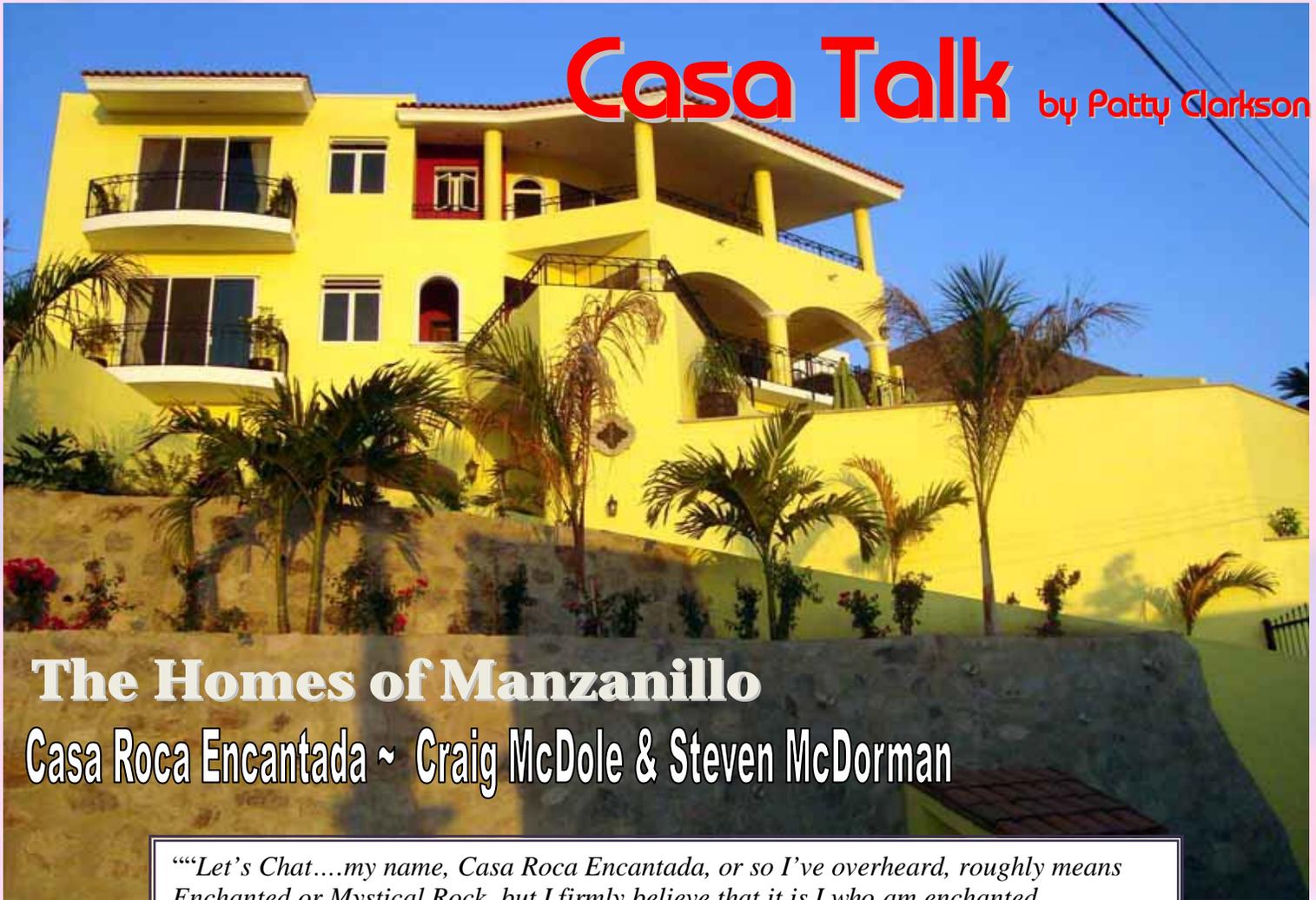
Container ships are designed to transport containers. Each area of the ship is marked and every container has a unique serial number. They can be bar-coded and scanned and the container ship and terminal know exactly where each container is located on the ship. Using a computer program they assign unloading by crane operator and know which truck must pick it up and where to take it (another truck, storage, customs, inspection, and rail). This allows an efficient port terminal to load and unload a ship at the same time.

There are other ship types that can handle non-containerized cargo including: ROLO, Roll On Roll Off, that carry cars that are driven on and off; reefers, refrigerated ships, for fresh produce or frozen fish; tankers, carry liquid, usually oil or gas; cruise ships, carry tourists, and bulkers that carry bulk cargo such as iron ore pellets.





# Casa Talk by Patty Clarkson



## The Homes of Manzanillo Casa Roca Encantada ~ Craig McDole & Steven McDorman

*“Let’s Chat....my name, Casa Roca Encantada, or so I’ve overheard, roughly means Enchanted or Mystical Rock, but I firmly believe that it is I who am enchanted.”*

*“I’m artfully filled with works of art, long shopped for one-of-a-kind pieces of furniture tastefully selected and displayed to maximize each and every facet of my classy openness.”*





"I sit high on a hill that both captures the beauty of a never ending display of wondrous beauty of the Pacific Ocean over which extraordinary sunsets can be seen all during the year but I also enjoy a bird's eye view of Playa Audiencia."

"My family retired here – as we say – bag and baggage five years ago. The quieter of the two, Steven was a Commercial Real Estate Attorney and the ever smiling, Craig was an Interior Designer and at one time owned a gift shop near Gate #4 of the U.S. Naval Academy in Annapolis, MD."



"They originally bought a condominium in Rivera Mar before beginning my construction about a year ago. I was designed by architect, Mario Garcia Ruiz and my builder was Eduardo Zamora and the master craftsman, our carpenter Sam Wasser."

With the guidance from Steven and Craig I was given all of the finite touches that make me the home that encompasses all of their dreams, including cooling breezes in the entire casa, a superb kitchen for Craig's passion for cooking to the laundry room with an awesome view that Steven insisted on having built in me."



"Steven and Craig topped me off with wonderful, warm colors of fuchsia and daffodil yellow, the ONLY yellow that Steven didn't have painted in patches all over my body. No kidding – there were scores samples of yellow paint decorating me for a time and yet when Eduardo **finally** said...."pick now" – Steven selected Daffodil Yellow that had never been near me." But it is perfect, especially when the late evening sun strikes."

I am very pleased with my final look and feel!"





# Shopping In Manzanillo

**Freda Rumford**



There is absolutely no pretension here as Manzanillo is far from being a “shopping Mecca” of the world. At times it is extremely difficult to get even basics so the foreign population are discovering skills for gathering stuffs for the pantry forgotten since the ice age. If something comes into the stores, there is plenty in the larder but it will be needed within a few months – buy it today. Tomorrow it will be unavailable momentarily or even forever.

There is a story going around town, that one local businessman found an item going off his shelf so quickly, he refused to order it again because it meant he had to keep restocking which was such a nuisance. This may be an exaggeration but it really isn't far from the truth. Even the supermarkets do not reorder until something runs right out. There is no FIFO used here either (First In First Out) so it pays to check the expiry date on everything. Fresh milk is on the shelf in front of well past due date milk. This style of provisioning can play absolute havoc with a household budget and storage does become a serious consideration.

Not only does the buyer have to have far more of some things than will be required for several weeks, nasty little black bugs are discovered in almost anything to do with flour. Flour itself (apart from self raising which they don't seem to like) pasta, cake or pancake mix, cereals and all similar items have to be kept in a frig. Spices, herbs, seasonings, soup and sauce mixes have to be kept either in the frig or in very well sealed plastic boxes. This is the first

time in my life that I realised that dry mustard powder can go mouldy and baking powder or powdered garlic turns into stone. Cans go rusty or blow, sugar can attract the little devils and yesterday, in desperation because everything else was sealed up tight, the little perishers discovered the salt!! Sugar is relatively safe as the hordes of ants seem to prefer fatty substances.

To avoid attracting the bugs, it is necessary to shop much more frequently and only buy what can be used in a relatively short time. BUT, if one does that, then there are large holes in the stock at the stores!! What to do? Buy an extra frig and use it as a cupboard wherever possible. Have a deep freeze purely for flour based products. Don't make everything from scratch then the flour won't be needed. Ah me!!

The selection now available in the stores is much, much better than just a couple of years ago. Initially there was only one small supermarket that had complete control in the area as their lease offered exclusivity for 5 years. With the advent of the second supermarket arriving into town, store number one was given an extra six months to increase its size and therefore be able to compete. That it did and a pricing and stock selection war took place, which was wonderful for the consumer.

The next big move was the opening of a Sam's Club and City Club in Colima, just an hour's drive away. How we all flocked to those wonderful box stores!!



Then came Wal-mart to Manzanillo!! Not only to town but on prime beach front property which was a total surprise to everyone. Why on earth would a great monstrosity of such a store sit on the Beach?

Well we have got used to it being there and frankly it isn't much of a store, but it has encouraged the other two supermarkets to look to their laurels and increase selections of dry goods and vegetables as well as the few foreign products which many of us were carting down to Manzanillo in our cars or luggage.

Yes! Now we can get Vegemite! Now we have New Zealand and Danish butter. We can also get yeast, horseradish and Canada Dry ginger ale, even though we cannot get large dog biscuits, Crisco or Bisto! But the stuffs we have had to tote ourselves in the past or cajole visiting friends to bring us is lessening.

Of course, in the heat it is hard on some days to think even of putting on an oven, but there are times when a turkey has to be cooked and now we can get cranberry sauce; when one gets the munchies for roast beef and Yorkshire pudding with horseradish and roast potatoes; or a real juicy leg of New Zealand lamb with mint sauce. The mint sauce is a problem still, but mint jelly (yuck) has been spotted and mint will grow rapidly on the patio or is available fresh.

The things we are now progressing to whining about are the lack of clothes for real people. The European shaped person rather than the nice neat little Latin American figure. But that is a whole other article to come later.

**Micheladas &  
Bar La Catrina**

**Breakfast Buffet**  
07 June-12 July

**World Cup Special!**  
8am-12:00 noon  
5' wide screen TV's

**Hours of Operation**  
8am-2am

**314-334-8222**

book now for  
parties, banquets, special occasions

**Avenida la Audencia #48**

**Crucero Las Brisas**

**El Vaquero**

reservaciones  
314-333-1654  
314-334-0129

Crucero Las Brisas, Col El Pacifico

**MANZANILLO'S**

**NOW TWO LOCATIONS  
TO SERVE YOU**

come and try us out..

**BEST STEAK HOUSE**

**Salahau**

**El Vaquero**  
RESTAURANT BAR  
STEAK HOUSE

reservaciones  
314-333-8005

Blvd de la Madrid 5014, Salagua



# Napoleon, Maximilian, and Benito Juarez

## Two Emperors and a President

David Fitzpatrick

### Part 1: The Invasion

One of the most unexpected and remarkable episodes in the History of Mexico occurred in the middle of the 19th century when a credit squeeze in the Mexican economy encouraged the ambitions of an upstart European « Emperor » and led to an invasion by foreign forces and the establishment of an “Empire” in this country. This is the story of the Emperor Maximilian of Mexico.

In July 1861, President Benito Juarez, in an attempt to solve a severe debt crisis, suspended interest payments on Mexico’s foreign liabilities to 17 governments, for the most part, in Europe. Three of those governments, Britain, France, and Spain, after consultation, resolved to enforce payment of the debts by military means.

In January 1862, a combined fleet of British, French, and Spanish forces appeared at Veracruz. Meeting relatively little resistance, they quickly compelled the surrender of Campeche and other ports along the Caribbean and Atlantic coasts. On the Pacific, the French fleet blockaded Mazatlan.

It quickly became clear that, for the French, the mission was much more than just a debt-collecting operation. The ambitious French Emperor, Napoleon III saw Mexico as a possible target for his imperial aspirations. When the British and the Spanish understood that Napoleon intended to conquer Mexico, they withdrew their fleets.

Louis-Napoleon Bonaparte, the nephew of the great Napoleon, had managed to install himself at the head of the French state, initially by democratic means: he was elected President of the Second French Republic which followed the dethronement of King Louis-Philippe in 1848. As soon as it became politically possible, however, he abolished the new republic and proclaimed himself Emperor as “Napoleon III”. (Napoleon II was presumably Napoleon I’s only son – who never actually reigned.)

Napoleon III was determined to repeat the exploits of his illustrious uncle, but his various attempts in that direction were almost comically inept. One operation after another ended in more or less complete and ignominious failure. The inadequacy of the Emperor to the task he had set for himself was the subject of constant humorous commentary (in secret) by French intellectuals Victor Hugo, one of the few who dared to speak out in public, wrote a pamphlet comparing *Napoléon le Grand et Napoléon le Petit*. This earned him twenty years of exile on the Island of Jersey.

Following the departure of the British and Spanish, Napoleon mounted an invasion in force of the East Coast and interior of

Mexico. His troops advanced steadily towards the capital over a period of several months. Their one great setback was the battle of Camaron where 62 members of the famous *Légion Étrangère* were set upon by three battalions of the Mexican



Army. The *Légionnaires* fought bravely to the last man and their heroic defeat occupies a major place in French military folklore. To this day, the anniversary of Camaron is the most important date on the calendar of the *Légion*. It is also a major historic date in Mexico (*Cinco de Mayo*). For Mexico, after all, Camaron was a *victory!*

After a year and a half of fighting, in July 1863, the French Army entered Mexico City. President Juarez and his government withdrew to Chihuahua where they founded a Government in Exile which continued to function throughout the entire period of the French occupation.

The French established a *Junta Superior* of Mexican notables who formed a provisional government. The new regime enjoyed the support of a large, conservative segment of the Mexican population who favored a strong authoritarian government.

On instructions from Napoleon, the Junta proclaimed the “Catholic Empire of Mexico” and offered the throne and the title of “Emperor” to the Archduke Maximilian, younger brother of the highly reactionary Emperor Franz-Joseph of Austria and Hungary. Maximilian, who had been



disappointed and humiliated for many years by his brother’s refusal to give him any significant role in the Austrian administration, accepted immediately. He saw this unexpected opportunity as compensation for a lifetime of frustration. Not to mention that, as an emperor in his own right, he could now meet his elder brother on an equal footing. Preparing enthusiastically to assume his new role, he disembarked at Veracruz in May 1864..



# The Streets of Manzanillo



**Benito Juárez**

Juárez first political post was as an alderman elected to the Oaxacan town council. In 1835 he won election to the federal legislature as deputy. He continued his legal career often representing Indian communities protecting their land. He was regarded as incorruptible and intelligent.

In 1841 he was elected as a federal court judge where he served with distinction. His local position was greatly enhanced when he married Margarita Mazza, one of Oaxaca's wealthiest Creole families. Benito Juárez is one of Mexico's most beloved leaders and heroes, notable since the rights of Indians are not always a priority. Mexico appeared ready for total collapse in 1850. Thirty years of violence had left the country almost bankrupt, with unreliable communications and demoralized people. Two factions, the Liberals and Conservatives, fought for control of power and shrinking revenues.

The Conservatives were large landowners, the Church, the professional army and citizens of large cities. They wanted to make Mexico highly centralized with institutions and ideas from the colonial period.

The Liberals represented small merchants, some intellectuals, rural areas and small ranchers mostly in the west and south. They sought a federal system, abolishment of colonial prerogatives, land distribution and a constitutional democracy based on Thomas Jefferson's ideas. Exiled by Santa Ana after a barracks coup by Conservatives in 1858 he lived in New Orleans. Returning to Mexico he was appointed to Mexico's Supreme Court under Ignacio Comonfort. When Comonfort departed it left Juárez as the Supreme Court president, the legal executive power in Mexico.

Eventually Juárez's clashes with conservatives led to a civil war. The Three Year War (1857-1860) was one of the bloodiest and wasteful in Mexico's history. After years of fighting between the Conservatives and Liberals the Liberals finally won and Juárez was elected President in 1860.

The work for Mexico was interrupted by French invaders under Napoleon III from 1864-1867. During the French occupation Maximilian of Austria was put in power in 1864. Juárez fought off the French and in 1867 had Maximilian executed. His post-war period had many uprisings, a loss of popular support and personal tragedy. He died of a heart attack while in office in 1872.

Juárez is remembered for establishing a constitutional democracy, equal rights for Indians, lessening the political and financial power of the Roman Catholic Church in Mexican politics, defense of national sovereignty and helping raise the living standard for the rural poor. His years in office are known as "*La Reforma*" (the reform); a Liberal political and social revolution with major institutional impact: expropriation of church lands, civilian control of the army, liquidation of peasant communal land holdings and adopting a federalist constitution. When liberals gained control of the Federal government in 1855 he was able to implement his ideas through a series of liberal reforms that became part of the Constitution of 1857.

## **Benito Juárez (1806-1872)** **Terry Sovil**

This is a name that is widely recognized even outside of Mexico. There are a great number of cities, towns, streets and institutions that are named after Benito Juárez. You will find monuments to him in most American nations.

Some examples:

- New York along Sixth Avenue in Bryant Park.
- Washington DC across from the Watergate Building.
- Chicago's North Michigan Avenue in the "Plaza de las Américas".
- New Orleans, LA on Basin Street.
- Elementary schools named after him in Anaheim and San Diego, CA.
- Guatemala in Quetzaltenango and Guatemala City.
- New Delhi named a major road lined with colleges in his memory.

Born March 21, 1806 in San Pablo Guelatao, Oaxaca of Zapoteco Indians, his parents died when he was 3 and he went to live with his uncle. He joined his sister in Oaxaca at age 12. He studied for the priesthood but switched to law and earned his degree in 1831. That same year he began his political career with the Liberals which included legislator, judge and cabinet minister.



# Tommy's Tummy.. finds its way to Bahia Deli

## Bahia Deli

Owners: Francisco and Barbara Guerena

314 128 4441

Reviewed By Tommy Clarkson



One need not travel to India to find a New Deli! (OK, OK, so they're not spelled the same. But it sounded good when I thought it!)

Before telling you about his great new deli, please allow me a moment of (germane) regression.

While discussing our life here, Patty and I have often commented on how similar Mexico is today to that of life and those who peopled the USA in the 1950's.

We well - and fondly - remember from our youth that, at that time, there was:

- a general feeling of emerging from "tougher times" with a pervasive sense of optimism and enthusiasm for the future;
- many families acquiring their first real homes;
- the nuclear unit of parents, siblings and grandparents was the most important of all relationships;
- individuals took great satisfaction in the correct completion of their work, craft or trade;
- there was still a widespread sense of pride in one's community and personal ownership of each individual's personal religiosity;

- virtually everywhere one went there was an air of friendly openness for visitors and those from "not around here";
- one's car was of great importance and the taking care of and keeping it clean were high priorities;
- and, many men and women were starting "Mom & Pop", family owned, businesses.

All are traits commonly and proudly exhibited by our many Mexican friends. It is the last, however, which may be the basis for the ensuing discussion regarding a wonderful new business called **Bahia Deli**. Filling a much needed market niche - to say nothing of the stomachs of no few hungry folks - this great new delicatessen is easy to find. Conveniently located in Santiago on Miguel del Madrid perhaps a block "northish" from Juanitos Restaraunt, on the opposite side of the street, it is also some 100 meters south of the OXXO on the corner.

While visiting this recently opened establishment, we sank our collective chompers into two wonderful Black Forest Ham sandwiches made with a Baguettes Franee - small "loaves" of freshly baked bread. This perfectly cut meat was nestled within a fine complement of habanera cheese (my wife had pepper cheese), sliced avocado, olives, tomatoes and jalapeños (Patty deferred here), on crisp lettuce with Dijon mustard and mayo. Washed down by a couple cans of "just at

the right temperature” chilled beer it was – in my middle class “culinarese” - Yummy!

Others we know have savored succulent repasts of freshly made roast beef, corned beef and turkey breast sandwiches.

Beyond such wonderful delights for consumption on the premises – tables and chairs out front – or for take-out, they have an array of gastronomic accoutrements including, but not limited to, a nice variety of olives (stuffed and otherwise), hard to find items such as smoked oysters, baby clams and corned beef, as well as oils, sauces, spices, coffees, teas, and an assortment of wines, spirits, beers and liqueurs – to include a “must sample” chocolate tequila! (A bottle of same found its way into our shopping bag!)

This eatery is operated by Francisco and Barbara Guerena – with efficient after school (and homework) help from 13 year old daughter Barbara and 10 year old son Diego.

A very young looking 42 years old, Francisco is known to many from his tenure of managing the Club Santiago golf course. Prior to that, he accrued nine years in the food service industry through which he honed the skills and knowledge which will ensure he and his family’s success in this endeavor.

He says of this new entrepreneurial operation, “Our goal is to provide a diverse and appetizing collection of good food and hard to find culinary items. We ask our customers to tell us what they need and we will do all we can to try to find such items for them.”

Inasmuch as the Latin adjective “delicates” – from whence comes the word delicatessen – means “giving pleasure, delightful (and) pleasing”, we’d say they are well on their way to realization of this goal!

Committed to maintain consistent hours for customer ease, **Bahia Deli** will be open between 9:00 am and 9:00 pm Monday through Saturday. And to have your order waiting, call 314 128 4441.

I encourage you to go by and check it out!

Tommy Clarkson



Chocolate Tequila



Now doesn't that look simply scrumptious?





## FISHING WITH “DOUBLE TROUBLE”

There was huge excitement recently when Philip Chandler, out for a days fishing on the good ship “Double Trouble”, caught the monster of the deep 14 miles out to sea, a large marlin weighing a mighty 306 lbs. The “mightyone” took an hour to land with the aid of a sterling crew.

Not a regular sports fisherman, Philip, had he been in one of the recent fishing tournaments where precious little of any size has been landed, would probably have won the car. As it was, he won a whopper which took a great photograph! Humble as ever, Philip says it's not just the person holding the rod that catches the fish, it's the crew and the boat. He has hooked a couple of marlins in the past which refused to cooperate but this time, there was no denying him his victory.

Full of praise for the boat and crew he says “Double Trouble” is the best charter boat in the Marina Las Hadas. If anyone is interested in chartering and having a good day out contact Fredy (siji) Godinez. at 044 314 1099091.





# Our Twisted Way Of Speaking - VI

**Tommy Clarkson**

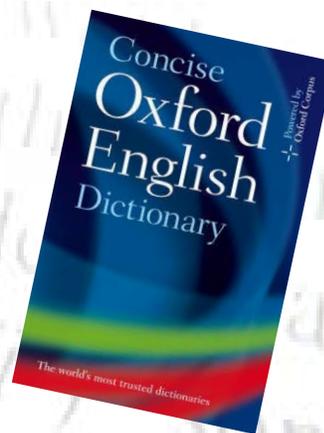
As many who read my column "Planting Roots in Mexico" know, nearly every day I can be found – along with my faithful friend and plant pal, Paco – working in our tropical gardens. But at some time this morning, mid-frond trim, the semantic question hit me. Prior to tending to these magnificent creations of nature, what had I been doing – pretending?

While I struggled with this new found language vagary, I became more and more wrought up culminating with abject disconcertment and in a somewhat tense state which in turn, begged the question as to whether all of my earlier calm and comfort was not in fact merely pretense!

What, I ask myself, is the nature and meaningful mission of this prefix - "pre?" In fact, the word itself is confusing for would it not logically follow that, by its very necessity, something would have to be broken before it was repaired - hence, in a state of "prefix?"

Before we amble off on a trek of evaluation and discovery we surely must commence with a preamble; and, prior to beginning to pare off superfluous, word extraneousness I suspect we must properly prepare. This may be a somewhat precarious path we tread. (By the way, "carius" means "having caries or decayed" but, interestingly, my dictionary makes no mention of rotten condition as regards the definition of "precarious!" Long aware of the twisted way of our speech, perhaps such is patently dictable . . . and if not that, at least, most assuredly predictable!

Now, I pose a bit of a philosophical question. If we accept the definition of "precept" as meaning "A rule or principle imposing a certain standard", might not the lack thereof -regarding the use of "pre" - mean that we are in a state of pre-precept? Hey, don't curse the observer! I'm only trying to clear things up here.



Let us give pause and curb an enthusiastic desire to be precipitant in jumping to conclusions – we've hardly had time to get comfortable with our condition of being cipitant . . . whatever that is, was or isn't. (And with that having been said, I don't think I'll even begin to get into the similar semantics conundrum of precipitation/cipitation!)

My head hurts. Let's strive to presently be precise and we can flounder with cise soon enough. Let's preclude consideration of confusing words cluding only those we know. Focus, we must, on predictable – rather than those (I suppose) – durned dictable words. If not already cariously close, we are precariously so to the perilous precipice – if not cipice itself – of outright confusion.

At this juncture, I sense we are substantially past predicament and well wallowing in an outright, full scale, dicament. I wish I would have predetermined not to be so blasted determined to address this in the first place. I guess the results were dictable if not predictable.

So, spurning preamble, please allow me to merely amble off, back to my plants. My dependable - much easier to understand than our words - plants!



Get your own group, make your own tour  
contact us for a competitive quote

Your vacation is very  
important to us!

Please ask about any further  
requirements you may need

We are a fully registered and  
insured Tour Operator



**Lujo**  
TOURS | EXCURSIONES

Book with us today!

Av. La Audiencia No. 1 | Lobby Hotel Tesoro  
Península de Santiago | Manzanillo | Mexico

Office: 314 334 2444

Cell: 044 314 353 0333

Cell: 044 314 101 4741

email: exlujo@prodigy.net.mx

email: bonitaandbob@hotmail.com

email: excursioneslujo@hotmail.com

web: www.lujotours.com

**Lujo**

TOURS | EXCURSIONES

Canadian & Mexican owned  
& operated company

Guadalajara



Experience your  
personalised luxury  
TOURS with LUJO

DMC  
Destination Management  
Company

LUJO TOURS EXCURSIONES  
has 35 years experience within the  
tour business. So with our extensive  
knowledge we are able to guarantee  
you quality, fun and memories to last  
a lifetime.

City Tours-Manzanillo, Colima, Guadalajara  
Barra de Navidad

Comala EcoVolcano Tour, Turtles & Mangroves  
Sunrise Cruise, Fishing, ATV, Horseback,  
Canopy Tour, Snorkeling, Crocodiles  
Caves of San Gabriel...and many more



## Sea Scouts in Manzanillo



The Sea Scouts have come to Manzanillo! The troop Poseidon, called a "ship", was formally approved and launched on 20/Mar/2010 at Las Hadas Marina, Manzanillo in a beautiful ceremony. Other Scout troops from Manzanillo and around Colima attended to welcome their newest troop. Poseidon is Boy Scouts Group 7 in the state of Colima but the only Sea Scouts troop. Poseidon becomes the 4<sup>th</sup> Sea Scouts group in Mexico joining Spirit of Okoboyi in Puerto Vallarta, Stella Maris in D.F. and Stella Maris in Veracruz. Captain Joel Fogel was present as were representatives from the Las Hadas Marina staff.



The Manzanillo Poseidon Troop is being led by Guillermo Gomez Espinoza and Manny Quiroz of Schooners Restaurant. There is also local support from other volunteers including Dennis Breun.

Sea Scouts is an adventure on sea and land and is a co-educational program for young adults between the ages of 14 and 21. They promote better citizenship; improve boating skills, water safety and knowledge of our maritime heritage. Social events and excursions are also part of the experience. These activities help

The group has access to a sailing vessel and everyone will get a chance to trim sails and learn to handle a boat safely. They will learn the meaning of buoys and lights, how to take advantage of the winds and tides, how to drop anchor and how to dock. In addition, other diverse skills will be taught including cruising, knots, splices, reading charts, "rules of the road" for boating, basic engine maintenance, electrical systems, food preparation in a galley, provisioning for a cruise, cardiopulmonary resuscitation, first aid, swimming, lifesaving and even SCUBA certification. They will participate in day, weekend and longer cruises on the boat.



Boat owners take pride in the condition of their boat. Every season there is sanding, caulking and painting that must be done. Part of the Sea Scouting program is to teach and learn methods of boat maintenance. The Poseidon group will center a portion of their training on their vessels maintenance.





Sea Scouting started in England when Lord Baden-Powell suggested that older Scouts might be interested in learning about seamanship to prepare for service on their country's ships. It was well received in England and found its way to the United States of America in 1912. The first Sea Scout manual was published in 1915 with base material coming from a pamphlet compiled by Charles Longstreth titled "Nautical Scouting".

Sea Scouting struggled with little guidance from 1912 to 1917 but still managed to grow. The program got a real boost in October, 1917 when James Austin Wilder (veteran sailor, global traveler, artist and Boy Scout volunteer) became Director of the Department of Sea Scouting of the Boy Scouts of America. He worked for several years as the Chief Sea Scout.

Under Wilder's direction he helped disparate Sea Scout units form a national organization that helped spread interest. He organized information, literature, people and knowledge to prepare the first Sea Scout Manual in 1919. By July 15, 1920 the 4<sup>th</sup> edition of the Sea Scout Manual, with illustrations, sold in large quantities. For the next 2-3 years the organization struggled but withstood.

It began to grow as more scouting councils gave it enthusiastic support.

By 1930 membership had reached 8,043 men in the USA. With cooperation of other national office departments in the USA new training courses for leaders, new registration procedures, better Sea Scout uniforms and equipment were developed. A National Sea Scouts flagship competition was developed in 1928 and is still used in varying forms today.

Sea Scouts in the thousands joined the USA Navy during World War II and made a big impression on Admiral Chester Nimitz who believed they were better trained and better equipped to help the Navy win the war. The program continued to expand, evolve and keep pace with new technologies and equipment. In 2000 a new edition of the Sea Scout Manual was published and in 2002 the Sea Scout sailing championships were re-initiated.

The Sea Scouts in Manzanillo have adapted a rich, multi-nation and multi-cultural program with which to launch their new Poseidon troop!



**Bldv Miguel de la Madrid #10050, Salahuá**  
(across from la Comercial)

**314-334-5977**

**El Centro**  
**314-334-7698**





## BLACKJACK MADNESS

By Jim Evans  
Pictures by Kris Hatherall

Amigos por un Refugio Animal en Manzanillo, A.C. (ARA), held their first ever Blackjack tourney on Monday June 21, 2010 at the Hotel Playa de Santiago. As advertized in their press release the hotel was truly a "magical location". The seventy plus attendees were treated to a magnificent view of the sunset from their tables facing the pristine almost isolated beach located in the southeast corner of Santiago Bay.

The festivities kicked off around six-thirty and it wasn't long before cries of "BLACKJACK" filled the air.. each contestant who got a blackjack was given a raffle ticket, and their choice of one item from many donated by Sol and Corona. Thirty five local merchants contributed a myriad of prizes and gift certificates which were raffled a few at a time every thirty minutes throughout the evening by the event emcee Alan Soberano. ARA's president Debi Teter, was kept hopping as she delivered baubles, bangles, plastic beer mugs and raffle prizes while overseeing the event.

The temperature that evening was approx 31 degrees with humidity topping 75 %, yet everyone stayed until the last card was dealt. Patty Talasy, who with her husband Eddie co-chaired the event, said later that she had asked for "no breeze so the cards wouldn't blow around.. boy did I get it!!! So Hot". The bartenders, Jerry Szakaes and Buzz Teter did an admirable job as they provided libations to slake the thirsts of the participants and dealers alike...

and Eddie Talasy, and Debi Teter, for planning and carrying out this event



Ed Preston won the Prize



Debi and Patty of ARA



The motley dealing crew

Thirteen dealers, including some who had never even played blackjack, were trained and retrained during the previous week by Eddie, who patiently explained the rules and techniques for dealing blackjack.

In the end the person with the most chips and selected an original painting donated by MC Anderson. Ed's total winnings for the four hour event were 308 chips, representing \$ 3080.00 pesos, not bad considering he started with 20 chips and never looked back, but then he had a great dealer. In fact, Ed spent most of the evening trying to lose his chips so he could go to dinner failing that he just crushed the field. He was last seen heading toward the exit with his entourage mumbling, "anybody know where we can get a pizza?" Evidently the tourney was a success because ARA has voted to continue on at least an annual basis. The Planning Committee for Ara consisting of: Ginny Ruiz, Dorothy Szakaes, Lora Bloss, David Ward and Glenna Palidor, is to be congratulated, along with Patty





# A Look from the Future

Tommy Clarkson

This morning, sometime between my second cup of coffee and my much anticipated breakfast of a big bowl of fresh tropical fruit and Patty's newly made granola, a time warp continuum influx seems to have taken place – right there in our very own home here in Santiago (Manzanillo), Colima, Mexico!

(Would I kid about something like this? Heavens to the proverbial Mergatroid, no!)

Now, a little later we have recovered sufficiently and I will attempt to document this . . . this . . .this, well, I guess that's the only word to describe it – this!

The personage, from the year 2115, manifesting herself in our presence, was lean, gaunt and tall - at a good six foot six inches. She, we learned, was a senior member of a somewhat militant, feminist group called - I kid you not - "Sentients Tangentially Understanding Fruits and Flora Intergalactically Today" (STUFFIT). It is a federally funded, program, of course.

I remember thinking that they might have spent some more time in that name choosing but then she said they were allied with the VFW. And I - as a life member of the Veterans of Foreign Wars – immediately almost came to attention and might even have even saluted except for a cleaver held tightly in my right hand. But then she explained that it stood for Vegetable Friends Worldwide!

The purpose of existence of these two "stellar" (her word, not mine) organizations, we were soon to learn, was "the welfare, well being, happiness, protection, care, safety, nurturement, general comfort, home adoption and happiness of all plant life."

Hearing this in a staccato, rapid fire diatribe, neither of us could - had we even been able to think of one - reply before she continued.

At one moment she, apparently, had been "stridently" (based on her ensuing conduct - my word, not hers) lecturing at a local College for People Betterment and Intellectual Expansion (more government funding) and the next found herself with us - more specifically, in our kitchen.

This person, Ms. Pricilla Pringlesworth, is (or should that be, will be?) the Senior Executive Managing Coordinator in Chief of STUFFIT and clearly took her tasks seriously. Now, she stood, bit two feet away from me facing Patty on the other side of the kitchen. She haughtily towered there on the other side of our chopping block from where I stood in the incongruous pose of eyes fixed on the back of her head with my sharp cleaver still frozen in mid downward strike.

Always the gracious hostess, Patty recovered first from this "flash from the future" and introduced herself. Like some old, fat statue, I remained in place, mouth open, cleaver poised in one hand, pineapple held on the chopping block with the other.

After Patty's attempt at civilities and the briefest of re-orientations I've ever seen in a time/space traveler, the hard, brutal reality of our early 21<sup>st</sup> Century cannibalistic nature began to become aware to us through our "guest's" observations.

It went something like this . . .

Gaining her bearings in mere nanoseconds, she began a perusal of her surroundings abruptly curtailed by a shriek and demand of, "Why are those poor papayas, bruised bananas and, obviously, melancholy mangos being held prisoners in the bowl? Release them immediately and give them solace in being ripped from their families," she demanded.

I followed her gaze to our fresh fruit bowl but was speechless at this sudden explosion of outright fruit militancy outrage.

She turned and seemed to see me and the upward held cleaver for the first time. Then she saw IT. The Pineapple which I had harvested and carefully ripened from our gardens – along with the earlier mentioned "prisoners".

Noting my cutlery accoutrements, it was obvious that I was preparing to peel, cut and slice selected members of them for our breakfast. She paled and gasped, "Fiend! Fruit disembowelment and vegetable evisceration were both prohibited by International Accord in 2102. How dare you butcher those poor things in such a heathenistic, brutish and brutal manner?"

Always the hostess, Patty had automatically poured her so fresh peach nectar thinking she might have been a bit parched from her 105 year time jump. Upon seeing it "PP" – as I fast came to think of her - lurched backward against another bowl of lychees and a coconut, muttering, disassociated words such as "Barbaric", "animals", "primitive" and "animals".

Then she saw the granola Patty had made the day before. "Oh Most Righteous Rutabaga," she cried, "Look at those poor leathery, raison carcasses lying amid the shredded masses of oat children and spent essences of nuts. Did you learn not a whit," (she talked funny too) "from our early brothers and sisters of PETA?" "How can you conduct yourselves in these primitive and barbaric acts?"

Patty, peach nectar pouring mid flow stood before the open refrigerator. PP peered past her and saw the pieces of succulent jackfruit and cut pieces of celery on which we had earlier filled with fresh made peanut butter for our mid morning Maj Jong game with friends.

"Oh Solicitous Soul of Sweet Potato," she moaned, "Though I know that they have a genetic bent to become "stalkers" how dare you so maliciously maim and torture them. Can you not get in touch with the essence of the plant's inner self and relate to its plight?"

Apparently not matured satisfactorily nor properly in "in touch" with my fruit feelings I finally terminated my pineapple top decapitation with the large cleaver which had been held over my head, mid swing, now for several minutes. The pineapple top flew off the chopping block and juicily landed on her foot. She staggered back against the buffet her hand falling squarely in the middle of a beautiful fresh garden salad of torn lettuce leaves, cucumber chunks, avocado and tomato slices, tiny scallions and small radish pieces . . . also for our game playing pals.

Her anguished shriek, I am told, was audible in Las Brisas way over on the other side of town from where we live. She bolted from our kitchen, somehow scaled our twelve foot wrought iron gate and was gone. If you see her tell her I said STUFFIT and go to back to the future, I'm brutalizing oranges in the juicer to go with my late breakfast!



## **From T's GALLEY at SCHOONERS RESTAURANT**

### **Pork Ribs in Salsa Verde**

This particular recipe is a Mexican favorite that is used either for breakfast as well as Comida and it is served in most well reputed Mexican restaurants, Fondas and greasy spoons around the Country, it is delicious as well as easy to make.

#### **Ingredients**

4 pounds country-style pork spareribs  
1/2 white onion, sliced  
2 cloves garlic, peeled  
8 peppercorns  
1 tablespoon salt  
Water

#### **For sauce**

1 1/2 lbs fresh tomatillos, outer husks removed and rinsed\*\*  
2-3 jalapeño chiles  
1/2 small onion (about 3 oz)  
2 large, fresh güero chiles (banana peppers)  
2 large garlic cloves  
3/4 cup firmly packed cilantro leaves  
1 tsp salt (or to taste)  
1 cup water  
Blend and cook.

#### **Directions**

Cut the meat into serving pieces. Put them into a pot with onion, garlic, peppercorns and salt. Cover with water, then bring to a boil. Lower the heat and simmer until the pork is tender, at least 25 minutes.

Serve with white rice, green salad and lots of hot tortillas.

Serves 6/8 people.



**DAILY FROM 12:00 TO 9:00 P.M.**  
**NEXT TO OXXO AT SANTIAGOS GAS STATION**  
**TEL: 314 333 8804**



# A Blank Page

By Annie Stirling



*Annie passed away peacefully in the early hours of Mothers Day on the thirteenth day of her fast. She was conscious with a large and small C throughout her process - if anything her capacity to reflect on and bear witness to her experience grew in acuity. Annie continued to embody grace, humour, curiosity, patience and most of all LOVE in her final days. Unsurprisingly she also managed to direct and mentor those of us blessed with her care right to the end.*

*Attached is Annie's final missive,*

*'A Blank Page'.*

*Please know that Annie did not for a moment waiver in her resolve, nor did she for a second regret her choice. And wonder of all, when she went, she was smiling. Jan*

## A BLANK PAGE

Recently, I've been staring at a blank page, wondering how to begin filling it with a soulful goodbye. As I delight in giving away all my worldly goods and with gratitude and relief, sell a few valuables for final expenses, I steal minutes from "love time". It's how I've spent my life...finding euphoria through busyness only to joyfully realize that all I truly have and wish for in each eternal moment is LOVE!

As I dismantle my home, my spiritual son, Rob, who is here now tells me that I am "en-lightening" myself. Upon reflection I perceive my "workaholicism" to be only a label for the sacrifice I thought I must make to accomplish my mission at each stage of my life.

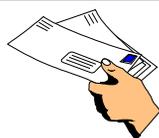
My beloved children are with me too. Jeh was here for my birthday and Jan is blessing me on the last leg of my journey. She will arrive with her beautiful husband Huel and my longtime buddy, Bill from PV this weekend. What a way to go! Before I choose to withdraw life support, I give thanks to my dear family and wonderful friends. You are the fulfillment of the earthly love I cherished in my book, "The Loves of my Life – OUT LOUD". I've long realized my life's purpose is to learn to see the divine beauty in everyone. Unconditional love allows me to see our shadow while the brilliant light takes over. How miraculous it has been to see myself in the mirror that is YOU.

At Spring Equinox, I committed to making a collage of what I wanted to manifest in my life right now before I leave my body. I set about cutting and pasting clippings from magazines. Each morning, my rationed energy has allowed it to come alive. It's been a deeply powerful process. Now my earthly artistry is finished.

It was Gandhi who said, "We must become the change we wish to see in the world." I realize that that is what I am doing now. I am legally choosing to end my physical suffering. I am letting go and letting God. Can you believe I have nothing else to say? Perhaps it's because I know you will continue to say it for me in your own way. I blissfully live on in the Love and Light within YOUR heart. I SEE YOU.

Love, Annie xxx ooo

P.S. . In my adopted land of Mexico, we say, "Hasta siempre, hasta cielo, adios." See you always. See you in the sky. Farewell (to God/Love).



## Letters to the editor

(All letters may be edited by Manzanillo Sun for brevity and content)

This month we have had many letters thanking us for continuing to provide news and information about Mexico and Manzanillo in particular. It is our pleasure to do so.

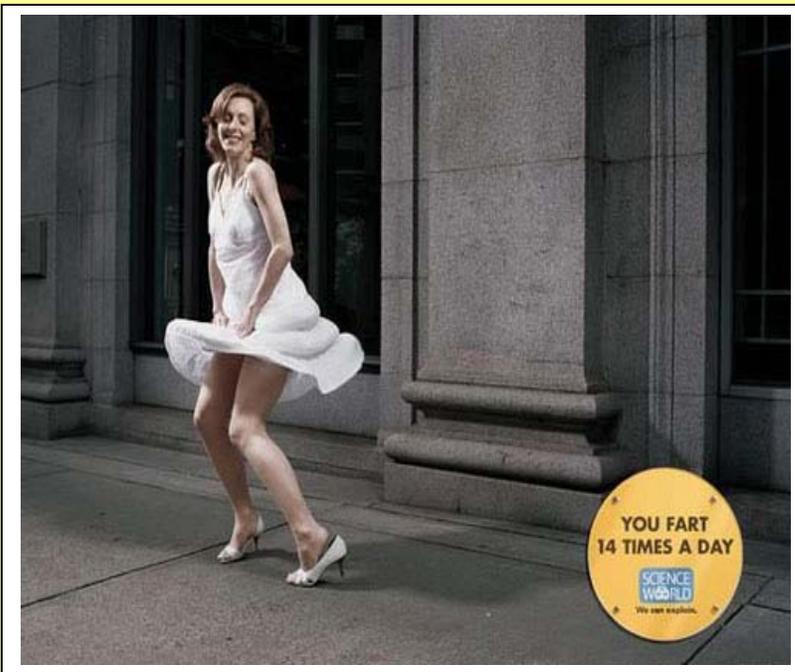
## And from the editor

There are many subjects about this wonderful part of the world as yet untouched. We have some gifted writers delving into many things that interest both them and others but we need more. If you are interested in writing for our E-Magazine, please contact our editor with a sample of your writing and/or a list of subjects that you feel would be of interest to our readers. We would be pleased to hear from you and maybe include you in a future edition of the Manzanillo Sun E-Magazine.

Maybe you are not comfortable in writing yourself but would like to hear more about something in particular, please ask us, you may well check someone else's box and encourage them to explore a new avenue or recover an old one which has been shelved away in a memory.

**Freda Rumford**  
Editor, Manzanillo Sun

Little Known World Facts, from Science World  
(we knew you wanted to know this)



**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, today 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.

**Colima Phone: 01 800 3018 235 Toll Free**

Be prepared for all calls to require Spanish.



**If you have problems with:**  
**Cockroaches,**  
**Scorpions,**  
**Spiders, Ants,**  
**Rodents, Etc.**

Tel: 314-336-4740 Y/O Nextel: 62\* 172159\*3

E-mail: [fumigacionesdecolima@hotmail.com](mailto:fumigacionesdecolima@hotmail.com)

**We offer FREE quotations**

Fumigation products used are odourless and safe for pets and humans.



# Classified Ads

VIDA PLAYERS is looking for some new talent. We are looking for men and women who might be interested in performing in VIDA PLAYERS.

Any one interested please contact Marge Tyler  
Mx home: 314-335-0889 Mx cell: 314-337-3175  
US: 708-357-4807 email: [maggiet19@earthlink.net](mailto:maggiet19@earthlink.net)

**Homes for sale, Homes or apartments for rent, See the realty section of ManzanilloSun. Com**

New to Manzanillo, want to hear quality radio we have in Manzanillo. Listen to Classic Rock, with all news from Mexico, in English. KMEX RADIO, your **online** Mexican News in English source for Manzanillo.

<http://kmextradio.wordpress.com>

live radio link:

<http://v4.player.abacast.com/player/player.php?pid=1147>

Needed, a person to make phone calls, more than 100 per day, to potential clients, to find out if they are interested in our construction and software related products and to book a demo. All calls are business to business. All contact lists are provided. As the work can be monotonous, it is important that you pay great attention to detail, do a very professional job and have a quiet work space. The majority of the calls are to Canada. An international calling system will be provided. A weekly report of calls and bookings is required. Training will take place by phone and internet on a Saturday or Sunday, though the position is Monday to Friday except on Canadian holidays.

#### REQUIRED

- native English speaker
- professional phone voice
- able to work 6 - 8 hours per day Monday to Friday though we will likely start with 4 hours (number of calls scaled accordingly) somewhat flexible but must be during target market business hours
- intermediate knowledge of Outlook, Excel, internet
- sign a non-disclosure and independent contractor agreement
- high-speed internet and up to date computer

#### DESIRED

- geographical knowledge of Canada, particularly Vancouver and area

#### NOT REQUIRED

- previous experience in phone work
- knowledge of our industries (will train)

Please send a cover letter and brief résumé in the body of an email and describe your home office situation and current equipment. If you are missing any tools or equipment required for the position, we will provide them. Send to [info@manzanillosun.com](mailto:info@manzanillosun.com)

## Carlos Mendoza

### Works On Your Behalf

### Confused? Annoyed? New to Manzanillo?

I can help with utilities, advocacy, finding the right person or services, from utilities to driving tips.

- \* Bi-lingual
- \* Connected within the community
- \* Knows the processes, rules and where to go to fix them



Phone 044 314 111 2103

[carlosjrmfuentes@hotmail.com](mailto:carlosjrmfuentes@hotmail.com)

## Sussy's Laundry – Lavanderia Sussy

- \* English Spoken
- \* Professional Quality Service
- \* Express Delivery



Phone 044 314 111 2103

Mon-Fri 8am to 8pm,  
Sat 9am to 5pm, Closed Sun

**Blvd, Miguel de la Madrid No. 8 Santiago – Near Juanitos**

*“Many have read Tommy Clarkson’s column “Planting Roots in Mexico”, either monthly in the Manzanillo Sun or weekly in the Puerto Vallarta Tribune. Yet others have had the delightful opportunity to be and Patty’s magnificent, multi-terraced tropical garden overlooking Santiago Bay. He recently shared that inasmuch as a number of his plants have attained maturity he has a few – in many cases very rare – **FOR SALE water loving papyrus, a few succulents and bromeliads and even some palms unique to Mexico, including a very few Medjool Date Palms which originated around Saddam Huessein’s palaces and a giant trunked - yet to be named by the International Palm Society – Washingtonia.** Those who might be interested in purchase of any of these plants or for contracting landscaping services, contact Tommy at **314-334-0856***

**For Rent-** 4 Commercial Spaces- 2 upper, 2 lower  
Large, brand new with from 2500 pesos per month  
**Roxana** 314-333-9121 or email [info@manzanillosun.com](mailto:info@manzanillosun.com)

**Learn English or French** (fluent in Spanish)  
Exciting new program, fun to learn, for kids or adults, one on one tutoring.

**Roxana** 314-333-9121