



# Manzanillo SUN

coastal Mexico's lifestyle magazine

Palm at Ola Brisa Gardens,  
Manzanillo  
photo by John Chalmers

- Around Manzanillo
- Colours of Mexico
- RV Travel
- Technology
- Nature's Wonders
- History and Mythology
- Recipe
- Learn Spanish
- Path to Citizenship

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Article submissions:

- Preferred subjects are Manzanillo and Mexico
- All articles should be 1000 words or less or may be serialized or 500-750 words if accompanied by photos
- Pictures are welcome
- Comments, letters to the editor, articles, photos and advertisements are always welcome

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## Manzanillo's Civilized Jungle

story and photos by John Chalmers

On a hillside in the Santiago area of Manzanillo, overlooking Santiago Bay, is a botanical garden named Ola Brisa Gardens – a wonder to behold! Below the lovely home of Tommy Clarkson is the multi-terraced hillside “civilized jungle” developed by Tommy and his late wife, Patty. Hundreds of varieties of palms, trees, vines, succulents and flowers from México and around the world comprise an impressive collection of plants.



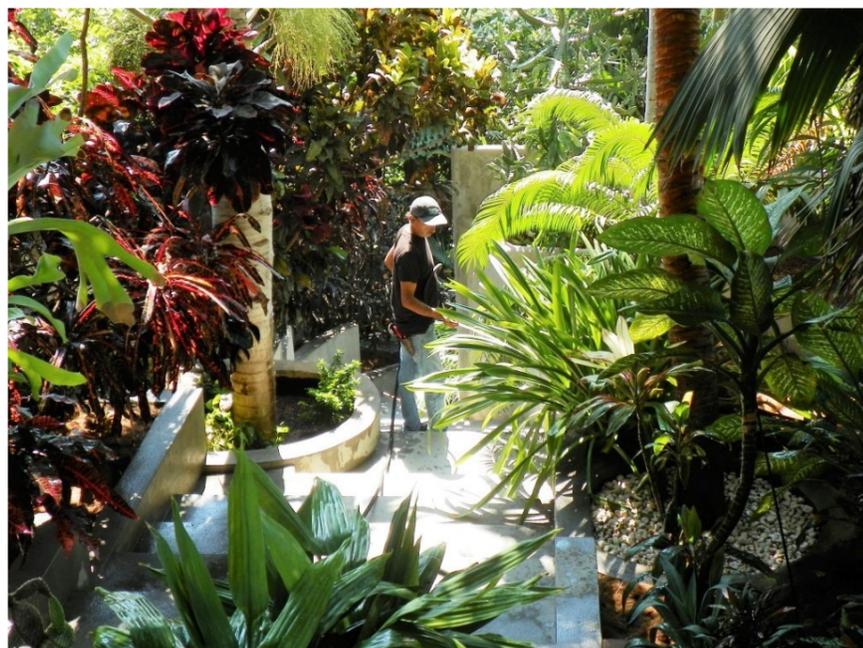
Under a palapa at his hilltop home above Ola Brisa Gardens, Tommy Clarkson welcomes visitors and prepares them for a tour



Plants in the gardens are described in two volumes of *The Civilized Jungle*. In the works is a third book, *The Medicinal Jungle*, dealing with the medicinal and healing properties of semi-tropical and tropical plants.

Abundant in this area of Mexico are palm trees but, in just one location, Ola Brisa Gardens has over 170 species of them! “Palm trees,” as they are often called, are not actually trees, just “palms,” as Tommy explains. They come from places as far away as Pakistan and Syria. Other plants have come from the Arabian Peninsula, Micronesia, Polynesia, the Amazon river basin, the Mekong Delta, China, Brazil, India and many points in between!

A “Tommy tour” of the gardens begins with a good-humoured talk about development of the gardens and what visitors will see. Although plants have been carefully selected from around the globe, Tommy states emphatically, “It should go without saying that I would never import an invasive plant.”



Constant maintenance of all the plants in the gardens ensures that they are well cared for and always looking their best.

Of interest to any gardener is that coconut fiber, also called coir, is superior to peat for retaining water, to use instead of peat moss. It is recommended by Tommy and abundantly available in Mexico. Another tidbit of advice for any gardener is that dried cow manure is the best natural fertilizer.

For gardeners in tropical areas where palms grow, he states, “Never cut a green palm frond!” as it will markedly disturb the palm’s growth pattern or if too many are cut, potentially kill it. Visitors learn the differences between self-cleaning and not self cleaning palms, armed or unarmed palms, whether they have dried frond skirts or not, and whether they are clustering or solitary palms!



Blossoms abound throughout the gardens. One of the largest and most spectacular examples is the appropriately named Golden Chalice.

...Manzanillo's Civilized Jungle



Native to Madagascar is the Bismarck Palm, regarded by many as the most beautiful of all palmate palms, with leaves from four to six feet across.



In case you didn't know, the Carnuba Palm, with its umbrella-like canopy, is the source of wax you may have used to polish your car!

Also explained in Tommy's tour are the various soil types and watering regimens required of different plants. Everything is well explained, from coconuts to caladium cultivars, and visitors will learn terms like palms, palmates and palmettos!

Tommy's encyclopedic knowledge of everything in the gardens is impressive, but even more so when one realizes that he is not a botanist or a scientist, but a former US Army Lieutenant Colonel who spent 21 years total in the regular force and the reserves, and has served in Germany, Viet Nam, Thailand, Marshall Islands and Iraq, as well as on various US stateside assignments. He is entirely self-taught when it comes to plants. "I've never taken one minute of college botany or biology!" Tommy readily acknowledges.

Yet he is called upon for landscaping and gardening consulting and speaking to others who maintain botanical gardens. His interest in plants was spurred by his grandmother, Rose, when he was spending time on his grandparents' farm while growing up in Kansas.

His grandfather, Leo, inspired an interest in politics. After his military service, Tommy's pursuit in that area materialized when he served as the youngest mayor in Kansas history, for the city of Hutchinson, in the mid 1970s.

Besides his tours, Tommy shares his knowledge of the gardens' collection in two volumes entitled [The Civilized Jungle](#), subtitled *Tropical Plants: Facts & Fun From Ola Brisa Gardens*. Those books, created by Tommy and Patty, are each over 200 pages, illustrated with beautiful color photos of every plant described in the books. But they are more than that to me. I use them for reference about the wonderful growth we see here in this marvelous climate.

For Tommy Clarkson, Ola Brisa Gardens is a passion, not a business, and was established as a Mexican registered not-for-profit foundation. After moving to Mexico in 2006 and building the gardens, Tommy and Patty began giving tours in 2010. Funds derived from tours go towards staff salaries, garden maintenance and as Tommy says, "a water bill from hell!"

Your visit to Ola Brisa Gardens will be full of horticultural highlights. My latest tour had barely begun when a woman standing nearby, and likewise taking pictures, turned to me and said, "This is all so wonderful!" To learn more, visit the web site at <https://olabrisagardens.com>.

Call 314-334-0856 or write to [olabrisa@gmail.com](mailto:olabrisa@gmail.com) to arrange your group tour. Groups of 6-14 visitors are preferred.

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... more pics follow

...Manzanillo's Civilized Jungle



As one visitor pointed out, this small and beautiful Bleeding Heart has the colors of Mexico – green, white and red!



The Powder Puff cactus, with its tiny pink flowers, is among the many cacti and other succulents to be found in the gardens.



While leading a group tour through the jungle, Tommy indicates points of interest among the many things to be seen, with plant-specific details.



On another tour, visitors along one of the pathways in the gardens admire a magnificent palm as Tommy provides information.



These tiny Currant Tomatoes are among the edible plants and herbs to be found in the gardens. It is believed by some that tomatoes were started in Mexico with this very plant!



The Natal Plum, a transplant from Africa, rewards the care it is given with an edible fruit and a distinctive sweet/sour taste.

...Manzanillo's Civilized Jungle



Nearly hidden in the jungle, Tommy points out a specimen that is a solitary, armed and non-self-cleaning costapalmate.



This Foxtail Palm from Australia, one of many types of palms in the gardens, shows off its beautiful and ripe, but non-edible fruits.



Ola Brisa Gardens is rated as number 1 of 32 outdoor activities in the Manzanillo area by the TripAdvisor web site and called a Garden of Eden!



Whether a small hanging plant, a potted herb, a little cactus or a giant palm, each plant is containerized to direct root growth for watering and the plant's health.



Located on the hillside below Tommy's home, Ola Brisa Gardens affords a panoramic view of the town below, Santiago Bay and ships heading for port.



Easily located with signs and identified with a wrought iron palm on the side of the house, the gardens offer adequate parking by visitors who arrive by car, van or taxi.

...Manzanillo's Civilized Jungle



The Red Cloak Bush is a favorite in the gardens, rewarding its visitors with its large size and abundant blossoms in big clusters.



Nestled amid its inflorescence are the pods of this Coral Plant that explode upon maturity, casting its seeds up to 25 feet!



Palms, palmates and palmettos are located throughout the gardens, integrated with flowers, cacti, colorful and unusual plants.



This 130-year old Elephant's Foot, also known as a Ponytail Palm, is a succulent, not a palm, successfully transplanted from Veracruz, Mexico.



The Crown of Thorns, or "Corona de Cristo," as it is known in Mexican nurseries, bristles with sharp thorns, topped by abundant blossoms.



Tommy makes his own compost and adds that, "Plants here are matched to their appropriate soil and each plant has its own ecosystem schedule for watering."

...Manzanillo's Civilized Jungle



Located on a terraced hillside below his home in the Santiago area, the gardens provide a view of the town and Santiago Bay.



Tommy's name is well-known to readers of the *Manzanillo Sun*, as he has written columns about plants for 14 years under the title of, "I Planted Roots in Mexico."



From its hilltop location, Ola Brisa Gardens provides a view of the town below, Santiago Bay, and ships entering and leaving the port of Manzanillo.

**The 4th Annual Bocce Ball Tournament and  
Silent Auction Raised **over \$25,000**  
to benefit Friends of Mexican Animal Welfare!**



**We wish to recognize so many people  
that participated, supported, volunteered and attended  
to make this event successful!**

---

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***and everyone who came out to just have fun!***

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## The Mexican Adventure Continues

### Puebla, Teotihuacán, Mexico City

story by Suzanne A. Marshall, photos by Allan Yanitski

Having visited Mexico City last year, we found that ten days simply didn't do it justice. This city of eight million people in the metropolitan core is resplendent with architecture, memorials, museums, parks and pretty much any adventure you might be looking for. So, we wanted to go back and do more! But, this time, to ensure we met some priorities missed the last time; we flew from Manzanillo to Mexico City and immediately boarded a bus to Puebla which took about two and a half additional hours. It was convenient to do so as the bus left directly from the airport.

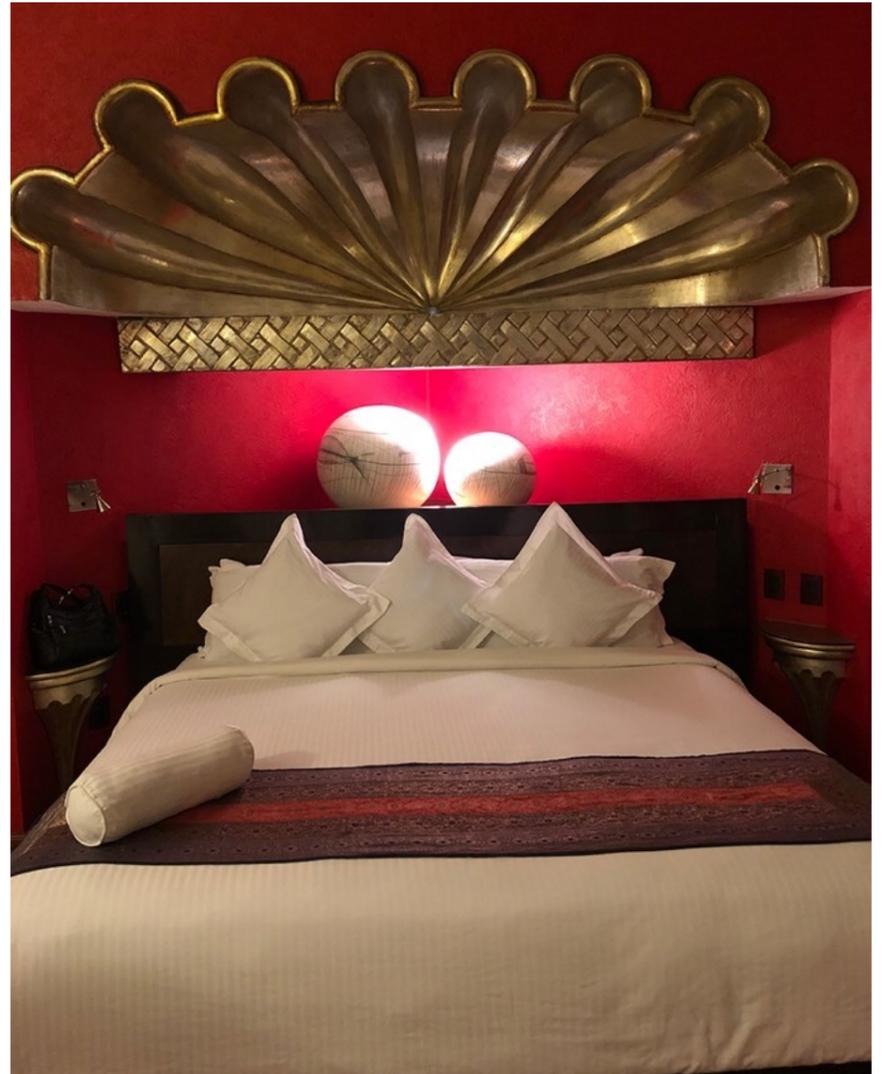
After our stay for 3 days in Puebla, we would return to Mexico City, see more sites on our list, and arrange for a tour of the ancient pyramids: The Pyramid of the Sun, the Pyramid of the Moon and the Avenue of the Dead. All these plans culminated in a fantastic adventure and a tremendously hectic schedule since we would depart Mexico City in another five days. We could easily return again as this stimulating place offers over 150 world-class museums.

In Puebla, we stayed in a beautiful spot called La Casona de la China Poblana, a 17th century building which, at some time, was the original house of the China Poblana. It is now converted into a gorgeous 10-suite, boutique hotel, right on the older historic central square.

These suites are all unique and filled with pieces of antique furniture complete with hardwood tongue-and-groove floors, open-air courtyard for dining and large lounging areas outside the rooms, complete with sofas and bookcases to relax with and enjoy.

In this original house, prior to renovation and restoration; lived and died Doña Catarina de San Juan, who was known as La China Poblana. In its broadest and most common sense, it is the name of what is considered to be the typical costume of the women of the state of Puebla.

It was easy to enjoy the neighbourhood complete with shops and various restaurants which offered international cuisine and, of course, entertainment, scattered about the various locations.



Our room in Casona de China Poblana.

Once we'd done our 'walk-about', and enjoyed the local flavours, we boarded our favourite choice for touring, the 'Turibus', and found our seats on the open-air upper level of the bus. What a wonderful way to see a city and all the most stunning sites. Puebla is known for its beauty and culture. I wouldn't deny them that. Our Turibus was also staffed with an English-speaking guide who knew her subjects well. These buses made regular stops for pick-up right on the square, usually every thirty minutes.

This tour took us through Puebla and on to Cholula and other destinations further afield. We saw and explored some magnificent ancient cathedrals and a couple that displayed the most resplendent interiors we have ever seen thus far. Puebla is very near two volcanoes, Popocatepetl and Iztaccihuatl which loomed in the distance while touring Cholula. Of course, the area is filled with various 'tiendas' (stores) selling gorgeous obsidian carvings, jewelry and ornaments. Naturally, we had to pick up a couple of souvenirs.

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



Original antique furnishings at the Casona de China Poblana.

Over and above the central square 'walkabouts' and our tour to Cholula and areas, we also hopped a couple more Turibus destinations to 'La Estrella', a giant wheel with gondola cars that slowly make a circuit up and around where one can view the city from a height that broadens the vista considerably. We went at night to see the city lights and the Estrella wheel was also completely lit like a giant Ferris wheel. So much fun!

Our next Puebla adventure was the Teleférico (cable cars). The location is high on a hill in Puebla where a short gondola ride is offered with more stunning vistas. As interesting for us were the other amenities offered such as a planetarium-type museum, where a well-versed young science student shared his knowledge about a few interesting items. We also enjoyed the planetary theatre which ran a movie on the ceiling depicting the stars, moons and planets that are part of our universe. This was a very enjoyable afternoon as we boarded the Turibus that had returned to take us back to central Puebla.

As our few days in Puebla came to a close, it was time to head to Mexico City. We were really looking forward to more adventures there and, particularly, a day tour to the ancient pyramids. We decided to avoid the bus trip back to the Mexico City airport to save time. Also, when planning our excursion, we forgot to factor in the celebrations that month of Our Lady of Guadalupe, where millions of people gather at the basilica which honours her annually. The location is within the Mexico City area. The highways were very busy with decorated trucks and semi-trailers full of worshipers and individuals who were making the pilgrimage to the shrine by walking the shoulders of the highway.

It is said that several million people attend this annual celebration on Dec. 12th. So, for a nominal number of pesos, we hired an Uber taxi who drove us directly to our next hotel, Grand Fiesta Americana Chapultepec. That way we avoided the airport stop and then another taxi to the hotel, which ultimately saved us several hours of time. The hotel is in an area in Mexico City very near Chapultepec Park. We have become familiar with this area and feel safe enough to walk around and enjoy the local cuisine that we had visited on our last trip.



Dining in the courtyard of the hotel.

Once settled in, we headed to our favourite Szechuan restaurant down the street and made plans for our tour of the pyramids. Later, we were able to hire a very reasonable and reputable driver, Antonio, who was recommended by the hotel concierge. He turned out to be a knowledgeable and efficient guide and, the next day, we arrived at the site of the pyramids at Teotihuacán in less than an hour.

We were most impressed by the entire glorious setting and the spectacular visage of these pyramids which date back to before A.D.300. This was before the arrival of the Nahuatl speaking Aztecs who descended upon the abandoned site and gave it its name, Teotihuacán. No one has been able to determine exactly who were the original architects and builders. The site covers a total surface area of 32 square miles and was supported by a population of one hundred to two-hundred thousand, according to archaeologist George Cowgill of the Arizona State University, a National Geographic Society grantee (and our guide Antonio).

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



LEFT The Pyramid of the Sun which can be climbed to the top  
RIGHT The Pyramid of the Moon

Teotihuacán is thought to mean “birthplace of the gods”. It is a UNESCO World Heritage Site. Much more about this ancient site can be read via the internet and Wikipedia. There is a wealth of information about Teotihuacán there.

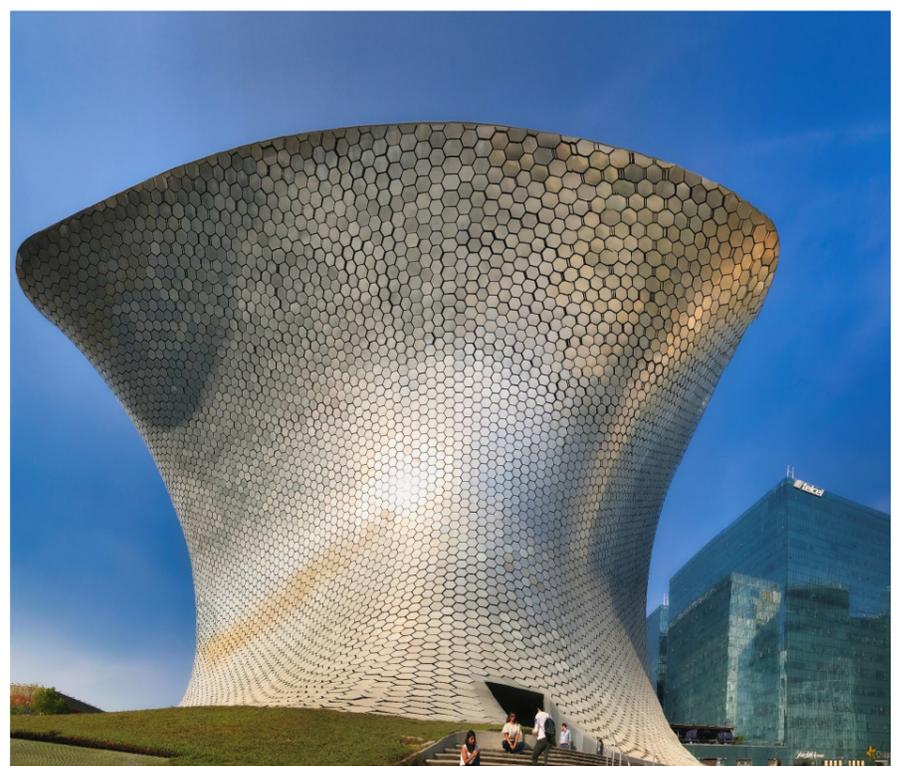
The Pyramid of the Sun and the Pyramid of the Moon rise to the skies along the Avenue of the Dead, which is about two and a half miles long. Our guide informed us that originally it was thought that the smaller structures along the Avenue of the Dead were burial crypts, but eventual exploration revealed them to be housing units which had additional wooden structures atop the buildings that now no longer exist. That would make sense to me when one considers the number of past residents. Inside the rooms within these structures are ancient wall paintings and artifacts.

Teotihuacán was the largest city anywhere in the Western Hemisphere before the 1400s and had thousands of residential compounds and scores of pyramid temples, comparable to the largest pyramids of Egypt. Teotihuacán is thought to have been deserted and the wooden structures burned, due to a famine which interrupted the supply of food and water and forced its’ residents to seek other locations for their survival.

On our way back to the parking areas, we stopped to see a very unique restaurant located in an underground cave. Tables and chairs could be seen below with staff busy serving patrons. Unfortunately, we had run out of time to give it a try! It is the most visited archaeological site in Mexico receiving more than four million visitors in 2017.

The term Teotihuacán is thought to mean “birthplace of the gods”. It is a UNESCO World Heritage Site. Much more about this ancient site can be read via the internet and Wikipedia. There is a wealth of information about Teotihuacán there.

It was time to return to Mexico City after a wonderfully satisfying day at the pyramids. Our next adventures were mostly unplanned, but it was for certain that we would visit the Soumaya Museum and finish riding our Turibus tours in all directions of this amazing city in order to say that we had been or seen most parts of it. It would also help us decide where we might want to “jump off” and go touring as this is one of the conveniences of the Turibus service.



The fabulous Soumaya Museum, built by Carlos Slim in honour of his wife.

Following a Viet Nameese dinner and some interesting conversation with some locals who shared their table with us, we had a restful night at the hotel. The next morning, we boarded a Turibus taking us to the central zone where we would get off and explore the Soumaya Museum.

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City

This is a most unusual piece of architecture, built in an almost funnel shape, and completely finished outside in hexagonal mirrored tiles that present an instantly stunning appearance as they glimmer in the sunlight.



Sculptures by Rodin and an array of other art sculptures fill the uppermost floor of the Soumaya Museum.

The building rises about six to seven stories with elevators for use or a long winding hallway ascending the building from floor to floor on the periphery of the interior. We were stunned by the artifacts and museum pieces we would behold throughout the museum. The building was constructed by Carlos Slim, owner of Telmex and Telcel fame (and once the richest man in the world), in memory of his wife. What an amazing tribute.



An ornate and complex sculpture by Rodin called the "Gates of Hell". I'm hoping they'll never open for me!



A painting by Van Gogh seen in the Soumaya Museum.

Inside we found ourselves staring at the famous statue, "The Thinker", by Rodin. At one point, my husband said "I really like this particular painting up on the wall". A closer look showed us it was an art piece painted by VanGogh!! Beside it, a closer look revealed another painting by Renoir. If you love art, history and ancient artifacts, you may want to put this on your bucket list. Be prepared and allow yourself enough time to really enjoy the amazing contents of this unique museum. It is well worth it.

The next day we boarded the Turibus and continued our bus-top touring through the various areas of the city and out as far as the University. The Mexico University is one of the largest in Latin America, with 324,000 students. Its curriculum focus is in Mineral and Mining Engineering, Arts and Design and Modern Languages. It is the institute of choice by none other than Carlos Slim, seven past presidents and three Nobel prize winners. The campus of UNAM in Mexico City is famous for its architecture. The buildings on the campus are designed by famous architects of the 1950s. the main campus has even been declared a UNESCO World Heritage Site.

And so, as our touring ended and twilight was upon us, we headed back to our hotel with one important stop at the Pho King Restaurant we saw along the way. Am I giving the impression that we are fans of Asian food? You bet! But Mexican food is also a favourite. The next day, we packed up and headed to the airport with our heads filled with cultural saturation and wondering when we might continue exploring the endless delights of Mexico City. There is always more and more!

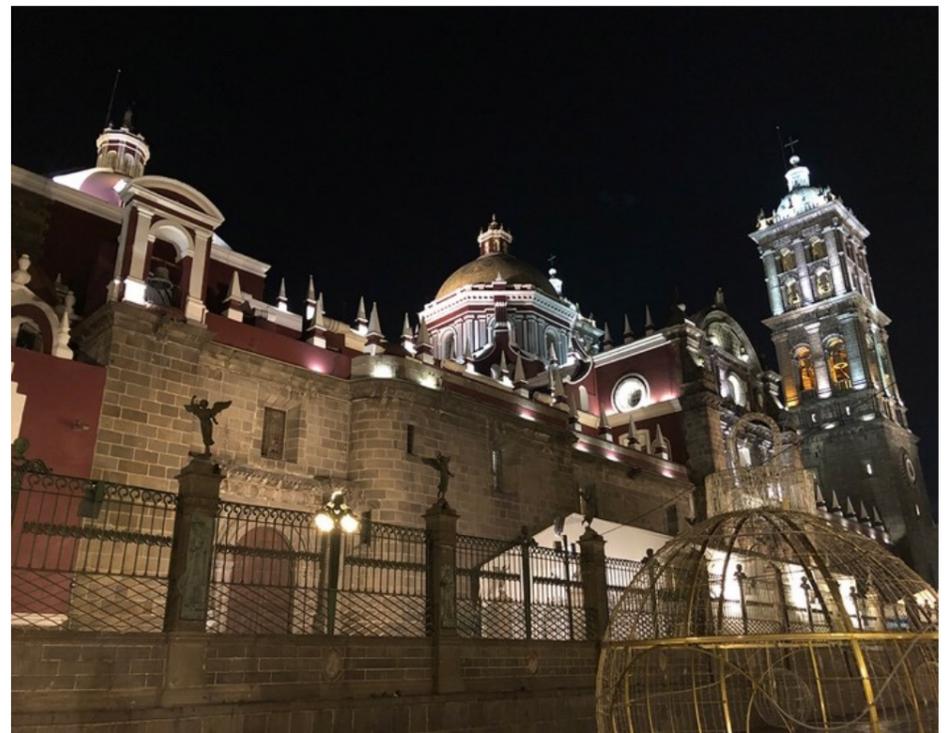
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... more pics follow

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



Lounging areas outside the hotel suites overlooking the courtyard at the Casona de China Poblana.



Cathedral on the square at night in Puebla.



Unique metal sculpture in the Puebla old square (zócalo).

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



Restaurants line the square in Puebla and the Turibus stops here.



The Basilica at night in Puebla central square.



The trees alight and ready for the Christmas season.



The central square fountain.

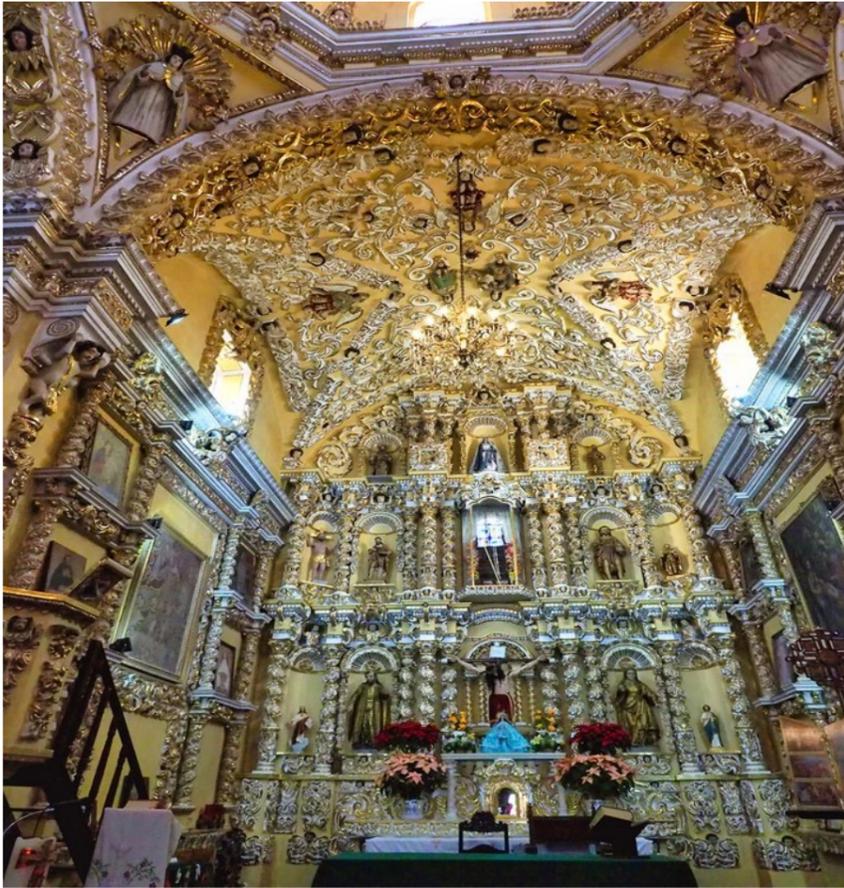


The Teleférico gondola ride is part of a series of buildings, including a planetarium type theatre, museum and gift shop filled with quartz carvings.



A distant view of Popocatepetl, an ancient volcano, seen in the distance from Cholula, Puebla

...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



Temple of San Francisco Acatepec (a Cholula cathedral) was spectacular with a richness of gold leaf ornamentation and complex rotund features.



...The Mexican Adventure Continues - Puebla, Teotihuacán, Mexico City



La Estrella (the star), complete with gondolas, is an exciting way to enjoy the night vistas in Puebla.



A carved Aztec woman made entirely of quartz on display outside a souvenir shop near Teotihuacán and the pyramids.

The shop is large and filled with tempting items for purchase.

RIGHT AND BELOW  
Avenue of the Dead. Two- and one-half miles long.  
At one time thought to be crypts of the dead, they were found to be family dwellings that once had wooden structures built on top for added space.



## Loreto

by Dan and Lisa Goy



Kayaking near Loreto

**One of our most favourite stops on Baja is Loreto, BCS.**

The town of Loreto is the birthplace of California as it was the first permanent settlement anywhere in the Californias, including the US state to the north. Loreto was the capital of both California's for 132 years. It was a sleepy village where summer's heat made for a laid-back pace for locals and visitors. It had changed very little until the 1960s when fishermen began to learn about the dorado, yellowtail, marlin, sailfish, grouper, rock sea bass, roosterfish and the other species being caught there. This prompted the Hotel Oasis to be opened in 1963 and it is the oldest of the old Loreto resort hotels still around. Loreto is very outdoorsy with the center of town having great shopping for tourists in a kind of market atmosphere. There are many great restaurants, a beautiful Malecón (beachfront walk), international airport and friendly people.

Our groups stay at the Rivera Del Mar RV Park, a full-service park operated by Yolanda and her American husband, Rick, which is walking distance to the center of town and to the beach. We often eat at a wonderful restaurant down the street and within easy walking distance, Orlando's. Laundry is very convenient across the street or you can use the park's self-serve laundry for about the same price. Loreto Shores is another option for a full-service RV Park, much smaller than in the past but it does have a pool that many enjoy. Many Canadians and Americans winter in Loreto each season.

**"Nuestra Senora de Loreto" (Our Lady of Loreto) mission was the first 17th-century development, which began the entire California mission system.**

**The 2nd of these missions is just outside of Loreto, called San Javier.** For those interested, it is worth the 1-hour drive that is now completely paved. There are seven buildings in Loreto, from the 18th to the 20th century, that are considered "historical monuments" by the federal government and is the start of "the royal road" ("el camino real"), an historic corridor that ends in Sonoma, USA and follows the ancient route of the Spanish missions. The Jesuit Missions Museum ("Museo de las Misiones Jesuíticas") is located beside the Mission of Our Lady of Loreto. It has a collection of religious art, weapons and tools from the XVII and XVIII centuries that were used in the Spanish missions in Baja California.

In the La Giganta mountain range, there are cave paintings in canyons and rock shelters. The nearest sites to Loreto are "Cuevas Pintas" (15 km to the west) and "La Pingüica" (60 km to the north). The cave paintings from the indigenous groups of Baja California are world famous and some of them have been added to UNESCO's list of world heritage sites. Good hiking and sightseeing are also available. Check out the tours available in town if you are interested.

### MISIÓN SAN FRANCISCO JAVIER

As we mentioned before, the 2nd oldest Spanish mission in Baja, San Francisco Javier, was initially founded by the Jesuit missionary Francisco María Piccolo on May 11, 1699 at a spring called Viggé Biaundó by the native Cochimí, about 8 kilometers north of the mission's subsequent location. He started the construction of a chapel in October of the same year and Father

...Loreto



Good fishing in Loreto Marine Reserve

Juan María de Salvatierra dedicated it to All Saints, the 1st of November. Juan María Salvatierra was the lone missionary in establishing Loreto among its Monqui inhabitants in 1697. Piccolo crossed the Gulf of California to be Salvatierra's assistant about a month later. The site was abandoned in 1701 because of a threatened Indian revolt, but was re-established by Juan de Ugarte in 1702.

Several years later, it was moved to the better-watered present location of the community of San Javier. The energetic Ugarte constructed dams, aqueducts and stone buildings. He also introduced cattle breeding, big and small species, developed agriculture and taught the locals to thread and knit wool, not only for themselves, but also for the missionary project in general. The construction of the Church of San Francisco Javier was begun in 1744 by Father Miguel del Barco and was finished in 1759 which is often referred to as "the jewel of the Baja California mission churches."



Juncalito Campground

The church, considered one of the most beautiful and well preserved of the Californias, was built with stone taken from a quarry near Santo Domingo, 20 km southeast of San Javier. Its original baroque appearance has been well preserved. Its interior has: a golden altarpiece with five oleos, brought from Mexico City in thirty two boxes, two statues: one of San Francisco Javier and another one of Our Lady of Guadalupe and a crucifix. All of these are from the 18th century. It has three bells, two of them are dated 1761 and the other one 1803. There is a monument of that time at the end of the street that leads to the church. It is known as "the Cross of Calvary". From there, hundreds of pilgrims who visit the patron saint walk sometimes on their knees.



Del Borracho Cantina in Loreto

Old World diseases ravaged the native population which declined steadily through the Jesuit period (1699-1768) and then more steeply after the missionaries of that order were expelled from Baja California. By 1817, the mission was deserted. The church has been restored and is now maintained by Mexico's National Institute of Anthropology and History.

Francisco María Piccolo (1654-1729) was one of the first Jesuit missionaries in Baja California Sur, Mexico. His letters and reports are important sources for the ethnography and early history of the peninsula. He conducted several exploratory trips seeking neophytes and future mission sites, including journeys to what would later be Mulegé, La Purísima and San Ignacio. He was assigned to duties as visitador for the Jesuit missions in Sonora in 1705-1709, but he returned to Baja California and served at Mulegé and Loreto until his death in 1729.

...Loreto



Puerto Escondido near Loreto at Sunrise

Misión San Francisco Javier de Viggé-Biaundó is located in the village of San Javier part of Loreto municipality in the Mexican state of Baja California Sur. It is approximately 36 km southwest of Loreto on an unfinished road. It has a population of approximately 150 inhabitants.

**BAY OF LORETO MARINE PARK**

Born from the diligent efforts of the Loreto community, The Bay of Loreto National Park was created by a Presidential Decree and approved by the Mexican Federal Congress on July 19, 1996. The Marine Park covers 2,065 square kilometers in the Sea of Cortez, ranging from Isla Coronado in the north to Isla Catalina in the south. On July 14, 2005, the Park was inscribed to the United Nation's list of protected World Heritage Sites. With over 800 species of marine life inhabiting the Sea of Cortez, and many of them currently endangered, the need for protection of these delicate ecosystems is great.



Loreto harbour pelicans

Shortly after the Marine Park was created, the US - based Nature Conservancy took notice and offered to help with the conservation of the Park. Funds raised through the Nature Conservancy, other non-profits and concerned individuals helped to create Grupo Ecologista Antares (GEA), Loreto's first non-profit, environmental association whose programs and efforts over the past thirteen years have contributed to addressing the urgent environmental issues that affect the Loreto region. The Loreto National Marine Park is a feast for the senses and the sciences. Here you will find blue whales, humpbacks, dolphins, sea turtles, plankton, magnificent frigate birds, blue footed boobies, brown pelicans, angel fish, parrot fish, sierra, dorado, rainbow wrasses, puffer fish.

Upwellings and wind-driven currents pull up the rich nutrients of the sea, and the sun inspires rapid growth, but it doesn't stop there. The desert has its own show with flowering plants, cacti, marine fossils, volcanic layers of ash and breccia, faults, uplifts and intrusions.

Since the formation of the Loreto National Marine Park, UNESCO has recognized these islands, and all the islands in the Gulf of California (Sea of Cortez), as a World Heritage Site. Put it on your bucket list to visit this amazing place! You'll be coming back for refills.

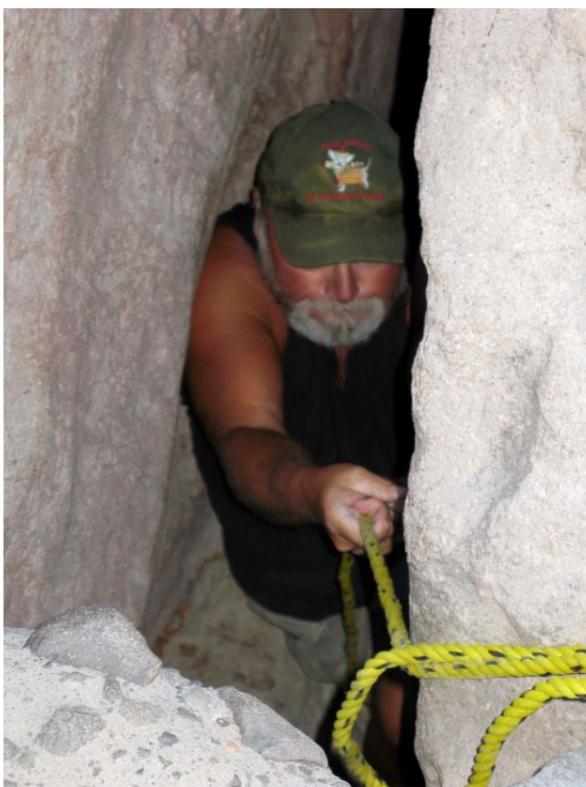
*Dan and Lisa Goy own and operate Baja Amigos RV Caravan Tours and have been camping and touring in Mexico since 1985. <http://www.bajaamigos.net>*

... more pics follow

...Loreto



ABOVE Juncalito with mountains in the background  
LEFT Entrance to Rivera del Mar, Loreto



ABOVE Loreto parade  
LEFT Dan extreme hiking near Loreto



ABOVE Loreto Marine Reserve  
RIGHT Dan and Yolanda at Rivera del Mar



...Loreto



Rivera del Mar bathrooms and showers



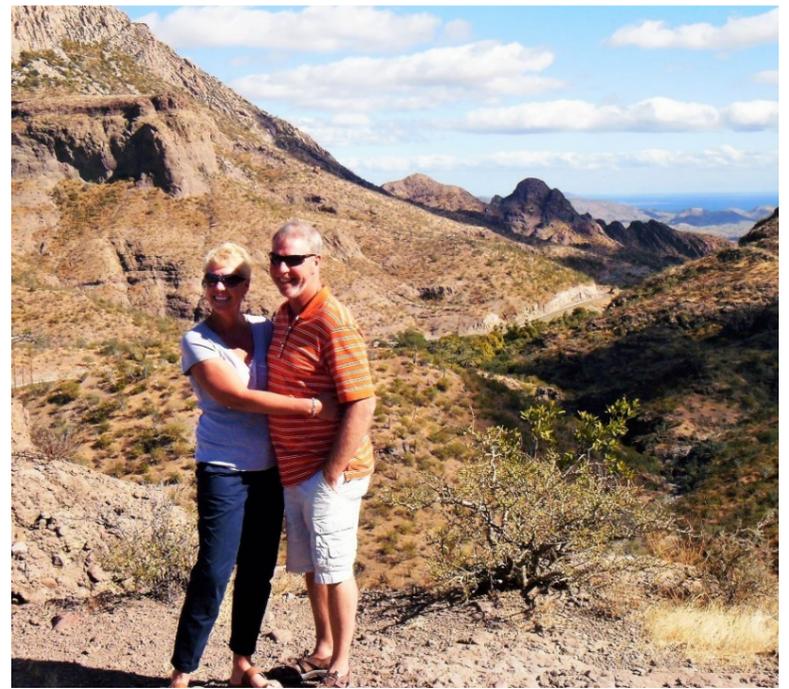
Misión San Javier



300 year old fig tree at San Javier



Hwy 1 heading from Loreto to Mulegé



Mike and Kelly at the Loreto overlook

...Loreto



ABOVE Rivera del Mar, Loreto  
RIGHT San Javier



ABOVE Sunrise in Puerto Escondido  
LEFT Street market in Loreto



Camping on the beach at Juncalito near Loreto

...Loreto



ABOVE Super Ley Express, Loreto  
RIGHT Rivera del Mar RV Park



Submitted by  
Dan and Lisa Goy  
Baja Amigos RV Caravan Tours  
[www.BajaAmigos.net](http://www.BajaAmigos.net)

## If I need some music, I get by “With a little help from my friends”

by Señor Tech

**“If I were not a physicist, I would probably be a musician. I often think in music. I live my daydreams in music. I see my life in terms of music.” - Albert Einstein**

In the late 1900s, the Edison Company started producing a medium to record and then play back audio sound. The early phonograph cylinders were replaced by phonograph disc records around 1912. Prior to this, the only way to listen to music was live. These records were made from shellac. A fine wooden or metal needle was used to produce vibrations as it rotated through the grooves of the record. These vibrations were then amplified so the listener could hear the recorded audio. In the 1940s, polyvinyl chloride (PVC) replaced the shellac and became known as vinyl records, or simply vinyl. These records typically had one song per side and spun on the turntable (record player) at 78 revolutions per minute and hence were called 78s.

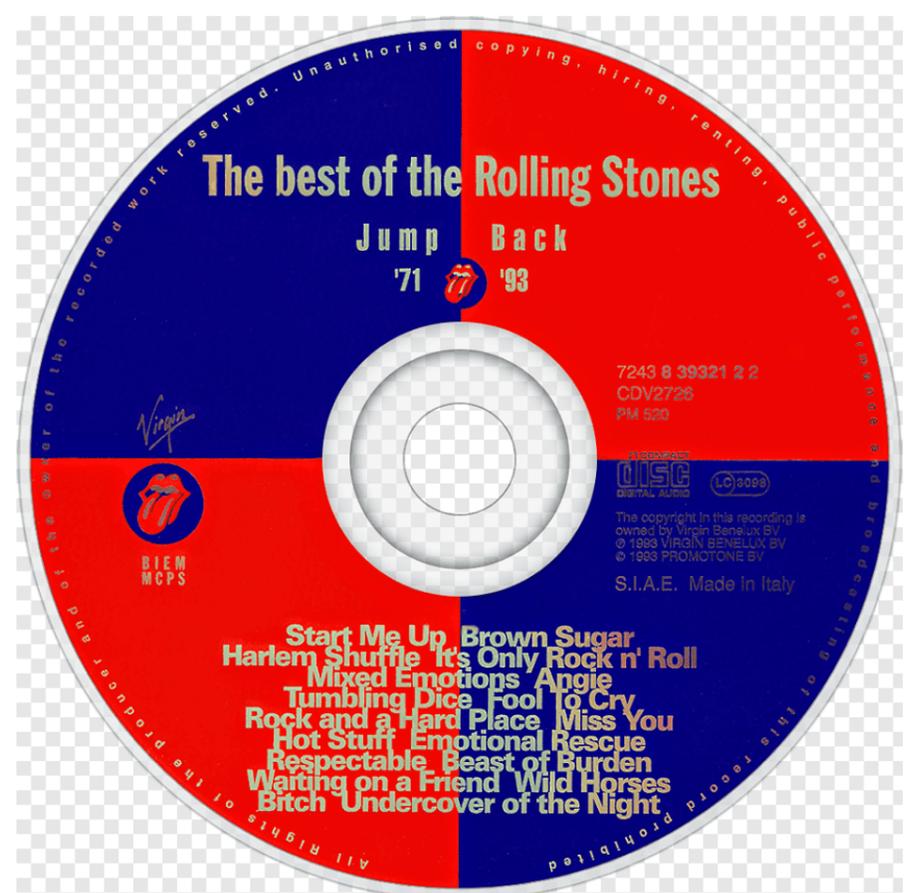


In 1948, Columbia introduced the “LP” which played at 33 revolutions per minute and allowed for multiple tracks on each side of the record. This format was the standard for commercial music distribution until Phillips and Sony released the Compact Disc in 1982. (Note: 45 RPM records, 8 Track Tapes, Cassette Tapes, and Reel-to-Reel Tapes were available in the time period. But they were small markets compared to Vinyl

LPs). The compact disk was a digital format vs. the other formats which were analogue. In the 1970s and 1980s, Sony marketed their Walkman, which was a popular ‘mobile device’ to play cassettes as people exercised.



The Compact Disk had the advantage that all songs were on one side and multi-disc players made it possible to play five to ten CDs without having to physically touch the players. CDs also allowed people to “rip” (copy the music) from the CD to



...If I need some music, I get by "With a little help from my friends"

their computers without any loss of fidelity. This was an enormous cause for concern by the Record Companies as sites like Napster were giving away their product away for free on the internet.

In October 2001, Apple introduced the first iPod and, in partnership with the recording industry, made it possible to buy music legally on the internet. It was the first device that allowed consumers to have 1000 songs in their pocket.



Fast forward to 2020, every smart phone has capability to now store thousands of songs on the device. The issue now is "how to get all those songs on the phone?"

I had a record collection of over 1200 LPs and just under 1000 CDs which I collected over 50 years. The cost to purchase all that music in digital format would be a small fortune at \$.99 per song.

So, a new business model has emerged. It is a monthly subscription model that (for under \$10.00 per month for an individual or under \$15.00 per month for a family of 6) allows unlimited music play with a selection of over 40-60 million songs.

There are six major music subscription services: Spotify, Apple Music, Amazon Music, Google Play Music, Deezer, and Tidal.

They all have similar subscription plans, with one notable exception. Deezer and Tidal offer a Hi-Fi option that plays uncompressed flac files (The other services stream at 320 kbps while Deezer and Tidal deliver 1411 kbps.). A flac file is uncompressed and therefore offers the same fidelity as a CD. Amazon claims to have a Hi-Fi option but the music streams at 850 kbps.

The Hi-Fi option is a premium service and therefore is offered at a premium price. If you want CD quality sound, you will have to check out the pricing at the company's website. Please note that if you use a cellphone data plan to listen to the Hi-Fi music tracks, these files use significantly more data than the compressed music tracks.

Once subscribed to one of the services, playlists can be made. A playlist is essentially a number of songs assembled in any order. The playlist can then be played on a computer, smartphone, iPod or tablet. A user can make numerous playlists, for example: a party mix, an exercise mix, or a mix for any special occasion. To play a particular playlist, just select one and the songs listed will populate the media player. I currently have a playlist with over 1100 songs, which is over 75 hours of continuous music without repetition.

These music subscription services work with numerous smart speakers. Amazon, Apple, Google and Bose are some of the notable speaker companies. I personally like the Sonos speakers. I can select a playlist from my smartphone, tablet or computer and the music starts when I select the play button on the speaker or on my device. Once the playlist is loaded, I can turn off the originating device and the music is controlled by any of the individual speakers. This is handy as I have a Spanish playlist which I load for our maid (she can start the music if we are not at home and turn off the music when she leaves). These speakers are self-contained, the amplifier is integrated into each speaker and all that is required is an electrical outlet and a wi-fi connection.

...If I need some music, I get by "With a little help from my friends"



Technology has made numerous strides in how we listen to music. It is amazing that a device in your pocket or purse can contain over 50 million individually selected songs at your command, anywhere an internet connection is available. Or 2000+ songs stored on your device if you are without internet. All the services allow the user to download the music to be played on their devices without the need for internet (as long as you keep your subscription current).

Just a footnote, since 2007, vinyl records have been making a comeback. In March 2018, Sony started producing vinyl records in-house for the first time since ceasing its production in 1989.

According to vinyl-pressing-plants.com, there are currently 295 companies worldwide that press and package vinyl records.

One reason, I feel, for this resurgence is that the CD audio standard is 16-bit and has a sampling rate of 44.1 Kilohertz. When comparing the sound between LPs and CDs, CDs are limited in tonal range. 24-bit DVD audio has a sampling rate of 96 Kilohertz for Surround 5.1 and 192 Kilohertz in Stereo 2.0.

All the technical jargon aside, if you ever have an opportunity to listen to The Eagles "Hell Freezes Over" in DTS 5.1 in a 5.1 Sound Room, your ears will understand. It is an immersive sound, like you are at the concert.

If the recording industry had held-out for DVD audio as a standard, vinyl record sales would have died. By the time DVD audio technology was available, consumers had spent billions of dollars on CDs and the market was not ready to spend more on the new superior technology.

If you have the ears to detect the subtle nuances of vinyl pressings versus the digital tunes offered by the music subscription model, be prepared to spend some serious cash. In order to enjoy vinyl records a turntable (\$500-\$1,000), discreet amplifier (\$1,000-\$5,000) and audiophile-quality loudspeakers (\$500-\$10,000) are recommended. This is what will be spent before you buy each vinyl record for \$15.00 and up (Amazon Music). Been there, done that! I have the tee-shirt.

At this stage in my life, I love the music subscription model! And you will as well. I will make no recommendations on which service is best. Each service offers a 3-month free trial, so you could effectively get free music for 18 months while you determine which service is best suited for you.

"With A Little Help From My Friends"  
The Beatles, Sgt. Pepper's Lonely Hearts Club Band.

If you have questions or suggestions about technology topics or issues, email me at [senortech@manzanillosun.com](mailto:senortech@manzanillosun.com)

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by Tommy Clarkson

**Aaron's Beard Prickly Pear** *Opuntia leucotricha*  
**Family** *Cactaceae*

**Also known as** Arborescent Prickly Pear or Semaphore Cactus

*(From the very outset, I acknowledge that far be I from any manner of a sage of succulents or cacti fact guy. Thus, it should surprise no one that, for me, striving to correctly identify this has been interesting and somewhat challenging.)*

*My initial search was probably no different than might have been yours - a rather careful perusal of Simon & Schuster's "Guide to Cacti and Succulents." Of their thirty-two featured Opuntia species, I carefully winnowed my options to those from the general Central Mexico area whose coloration, pad shape and natural/composition of spines seemed similar to my specimen.*

*Then, I moved on to more scholarly tomes and some eye-glazing, sleep-inducing scientific, scholarly articles - ranging from chemical composition to anti-fungal properties, through tissue cultures and mineral content to forage production - for specifics.*

*So, what's the present bottom line? I'm quite confident that this is some manner of Prickly Pear species. As to saying absolutely, irrefutably, without any manner of question or doubt as to which specific species, well . . . . .)*



With maturity, the pads of mine have taken on a purplish tint.

My first identification consideration was that it was the *Opuntia ficus indica* which are indigenous throughout Tropical America. One reason that this seemed a good candidate was that the pads of one of its several varieties take on a more reddish hue, as have mine. However, while its large flowers (mine are more mid-sized) are yellow in color, generally their stamens are as well - while the centers of mine are green.

Next I looked at what - with consideration of its flowers - has been described as "one of the most beautiful members of the genus" the, also yellow-flowered, *Opuntia gosseliniana*. But, during the course of careful perusal, I noted that its pads are more disc-shaped. *Opuntia tomentosa* became my next candidate, but then I realized it sports flowers of orange-red with red perianth (the outer part of a flower) segments. Then, upon first seeing the flowers of the *Opuntia humifusa*, my initial inclination was "Eureka, I've found it!" But, no, I realized that its flower petal tips were markedly different. Next, I pondered the *Opuntia azurea*, along with several of its sub-species: *Opuntia azurea aureispina*, *a. discolor*, *a. azurea*, *a. diplopurpurea*, *a. parva* or *a. arueispina*.

At that juncture, I stumbled upon two exceedingly seductive possibilities with (like mine) purple-tinted pads - *Opuntia violacea* and the *Opuntia macrocentra*, and, in all honesty, am not sure that, in the final analysis by botanists far smarter than me, mine might not, actually, be one of these species! However, ultimately, through no little time spent with an array of cactus-

...Aaron's Beard Prickly Pear

collection books with all plant aspects scrupulously scrutinized and compared, the *Opuntia leucotricha* seems most viable as my blooming - a word selected for both its vernacular and literary connotations - cactus!

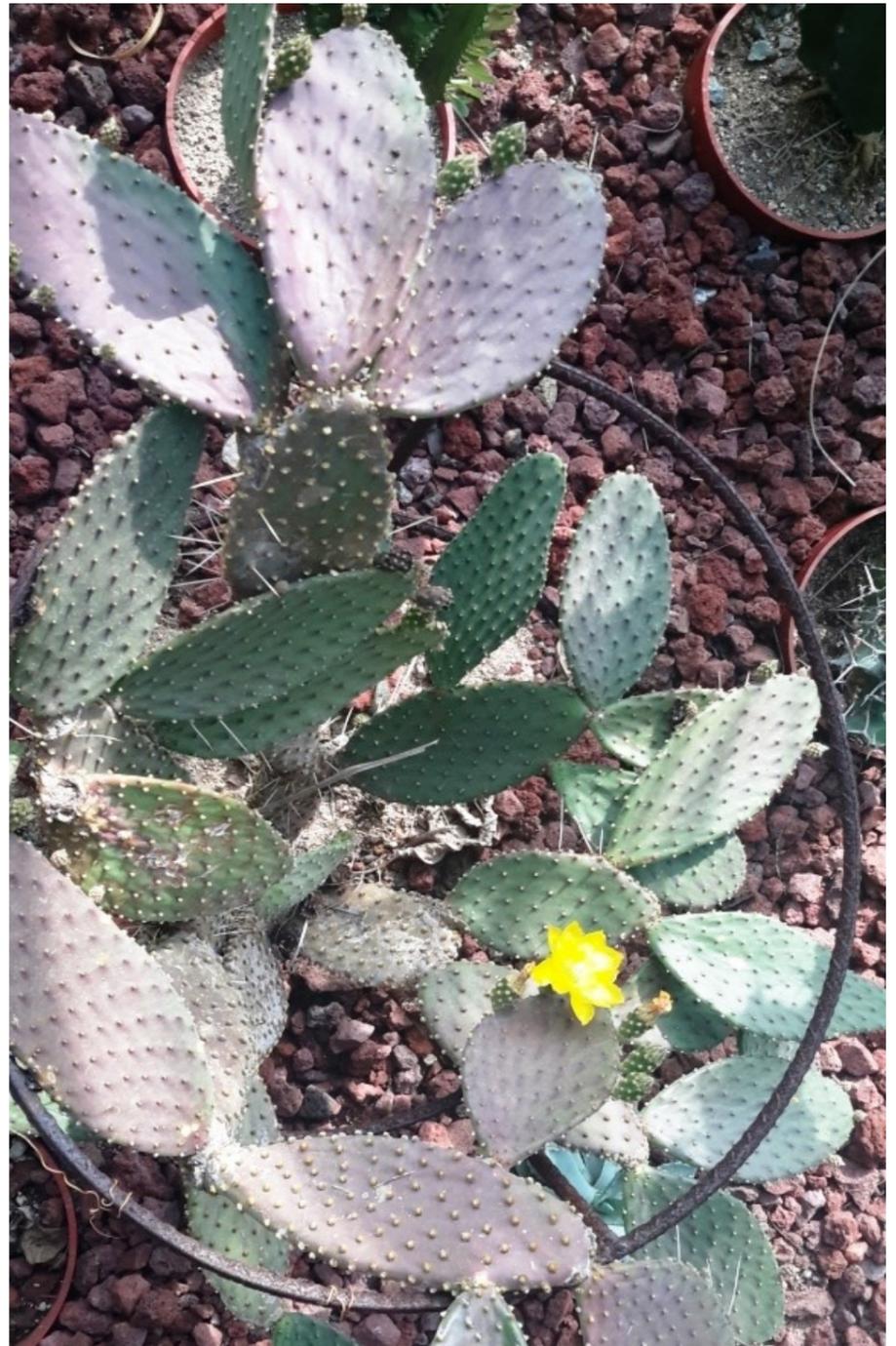


Well, one thing I discerned in my lengthy search to properly identify this cactus was that virtually all of the *Opuntia* cacti have beautiful flowers – as does mine!

Generally speaking, the Aaron's Beard Prickly Pear is native to my earlier identified search area - central Mexico – where they naturally occur in the states of Aguascalientes, Guanajuato, Hidalgo, Jalisco, Nuevo León, Querétaro, San Luis Potosí, Tamaulipas and Zacatecas. As a rule, they are cultivated, at an altitude of 1500 to 2500 meters above sea level, both in Mexico and in the Mediterranean area, as forage for animals and food for humans. But, as is all too often the case, no one can be loved and appreciated by everyone – in Florida it's considered an invasive species! (Such gives one pause to wonder who is really the prickly one there - the people or the plants?)

So what of this *Opuntia* cactus genus? Prickly pears – that which virtually all in this genus can be called - are also known as Tuna (fruit not fish), Sabra or Nopal. There are somewhere between 150-180 species of these cacti growing from western Canada almost to the very tip of South America. They range from small low-growing shrubs to treelike specimens reaching sixteen feet (4.57 meters) or more in height.

According to the Encyclopedia Britannica, "*Opuntia* are composed of flat joints, with paddlelike cladodes (photosynthetic stem segments) . . . They readily reproduce asexually and the paddles can be easily rooted for cultivation. . . . (these) cladodes bear characteristic glochidia - small bristles with backward



This bird's eye perspective provides a good visual overview of this species several unique characteristics.

-facing barbs in the areoles. (These barbs are difficult to remove from human skin.) Their showy flowers are commonly yellow, pink, or orange in color, and many feature stamens that move in response to touch, a trait believed to increase the pollen load of insect pollinators."

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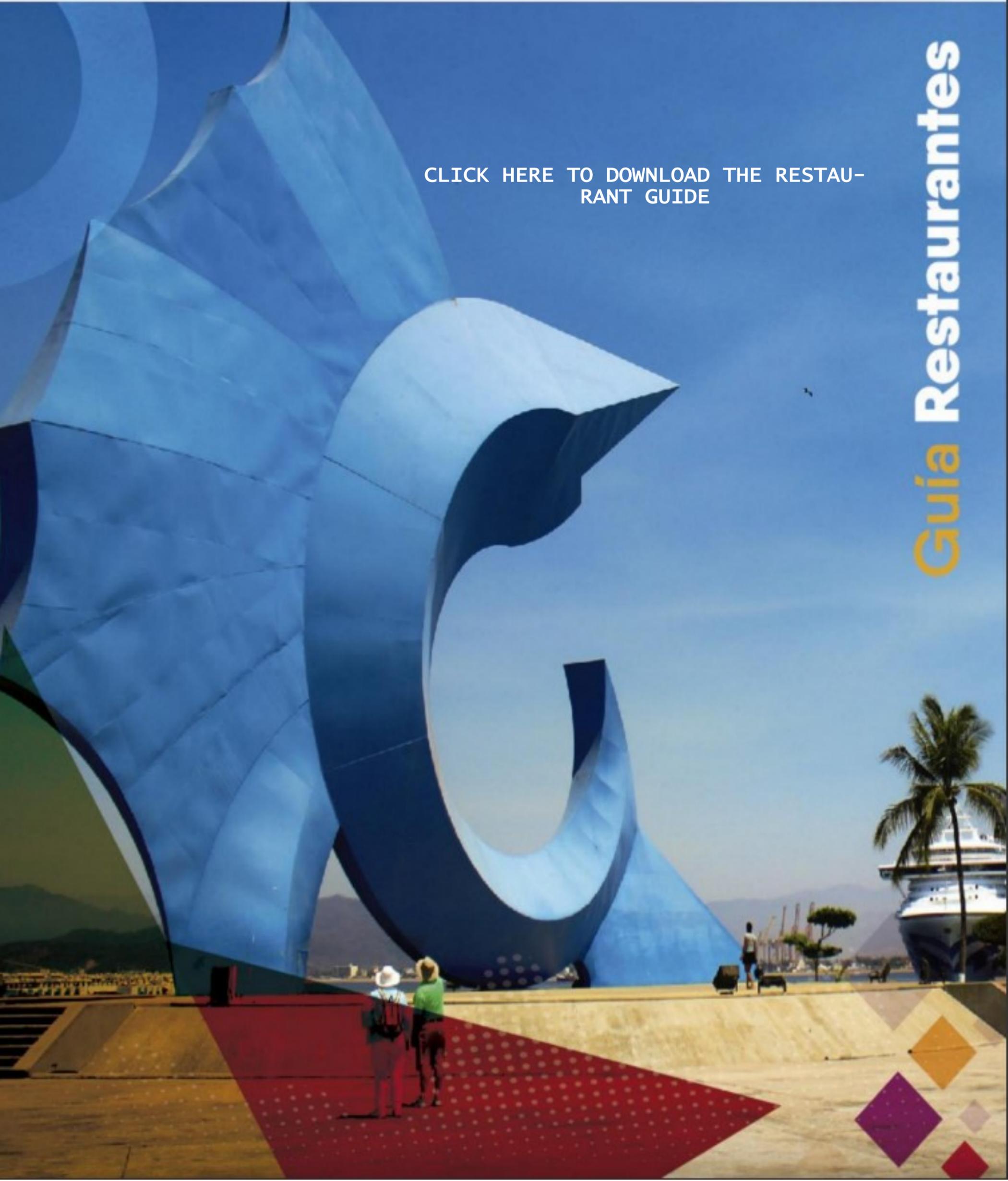
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*Primera Edición Diciembre 2019*



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**Guía Restaurantes**



# Red Cross Safety Guides

## Be Red Cross Ready

### Earthquake Safety Checklist

An earthquake is a sudden, rapid shaking of the earth caused by the breaking and shifting of rock beneath the earth's surface. Earthquakes strike suddenly, without warning, and they can occur at any time of the year, day or night. Forty-five states and territories in the United States are at moderate to very high risk of earthquakes, and they are located in every region of the country.

#### Are you at increased risk from earthquakes?

- Contact your local emergency management office, local American Red Cross chapter, state geological survey or department of natural resources.
- Mobile homes and homes not attached to their foundations are at particular risk during an earthquake.
- Buildings with foundations resting on landfill and other unstable soils are at increased risk of damage.

#### Did you know?

Doorways are no stronger than any other part of the structure. During an earthquake, get under a sturdy piece of furniture and hold on. This will provide some protection from falling objects that can injure you during an earthquake.

#### How can I prepare?



- Become aware of fire evacuation and earthquake plans for all of the buildings you occupy regularly.
- Pick safe places in each room of your home, workplace and/or school. A safe place could be under a piece of furniture or against an interior wall away from windows, bookcases or tall furniture that could fall on you.
- Practice drop, cover and hold on in each safe place. If you do not have sturdy furniture to hold on to, sit on the floor next to an interior wall and cover your head and neck with your arms.
- Keep a flashlight and sturdy shoes by each person's bed.
- Make sure your home is earthquake

#### What should I do during an earthquake?



- If you are inside when the shaking starts ...**
- Drop, cover and hold on. Move as little as possible.
  - If you are in bed, stay there, curl up and hold on. Protect your head with a pillow.
  - Stay away from windows to avoid being injured by shattered glass.
  - Stay indoors until the shaking stops and you are sure it is safe to exit. If you must leave the building after the shaking stops, use stairs rather than an elevator in case there are aftershocks, power outages or other damage.
  - Be aware that fire alarms and sprinkler systems frequently go off in buildings

#### What do I do after an earthquake?



- After an earthquake, the disaster may continue. Expect and prepare for potential aftershocks, landslides or even a tsunami. Tsunamis are often generated by earthquakes.
- Each time you feel an aftershock, drop, cover and hold on. Aftershocks frequently occur minutes, days, weeks and even months following an earthquake.
- Check yourself for injuries and get first aid, if necessary, before helping injured or trapped persons.
- Put on long pants, a long-sleeved shirt, sturdy shoes and work gloves to protect against injury from broken objects.
- Look quickly for damage in and around your home and get everyone out if your

Download the  
earthquake safety  
checklist [at this link](#)

## Be Red Cross Ready

### Hurricane Safety Checklist

Hurricanes are strong storms that cause life- and property-threatening hazards such as flooding, storm surge, high winds and tornadoes.

Preparation is the best protection against the dangers of a hurricane.

#### Know the Difference

**Hurricane Watch**—Hurricane conditions are a threat within 48 hours. Review your hurricane plans, keep informed and be ready to act if a warning is issued.

**Hurricane Warning**—Hurricane conditions are expected within 36 hours. Complete your storm preparations and leave the area if directed to do so by authorities.

Download the  
hurricane safety  
checklist [at this link](#)

#### What should I do?



- Listen to a NOAA Weather Radio for critical information from the National Weather Service (NWS).
- Check your disaster supplies and replace or restock as needed.
- Bring in anything that can be picked up by the wind (bicycles, lawn furniture).
- Close windows, doors and hurricane shutters. If you do not have hurricane shutters, close and board up all windows and doors with plywood.
- Turn the refrigerator and freezer to the coldest setting and keep them closed as much as possible so that food will last longer if the power goes out.
- Turn off propane tanks and unplug

#### What supplies do I need?



- Water—at least a 3-day supply; one gallon per person per day
- Food—at least a 3-day supply of non-perishable, easy-to-prepare food
- Flashlight
- Battery-powered or hand-crank radio (NOAA Weather Radio, if possible)
- Extra batteries
- First aid kit
- Medications (7-day supply) and medical items (hearing aids with extra batteries, glasses, contact lenses, syringes, cane)
- Multi-purpose tool
- Sanitation and personal hygiene items

#### What do I do after a hurricane?



- Continue listening to a NOAA Weather Radio or the local news for the latest updates.
- Stay alert for extended rainfall and subsequent flooding even after the hurricane or tropical storm has ended.
- If you evacuated, return home only when officials say it is safe.
- Drive only if necessary and avoid flooded roads and washed-out bridges.
- Keep away from loose or dangling power lines and report them immediately to the power company.
- Stay out of any building that has water around it.



by Tommy Clarkson



Easy to grow, virtually all mint varieties like the same growing conditions.

**Mint** *Mentha*

**Family** *Labiatae*

**Also known as** (Read on!)

So, you wish to grow some mint? Great idea! But, what kind do you wish to enjoy?

As one might expect, Spearmint and Peppermint are generally accepted as the most popular choices. According to Richard Marshall and Charles J. Ziga, in "A Handbook of Herbs," "These two mints are widely grown for their digestive benefits and for the cooling flavor they lend to summer drinks. (A personal *"Tommy aside": I well remember savoringly swilling several of such at the Kentucky Derby way back in 1965 - but expanding on the aftermath would be most inappropriate at this juncture in my life!*) Peppermint is a natural hybrid between Water Mint (*M. aquatica*) and Spearmint." (Both are) *carminatives and anti-spasmodics, and help alleviate feelings of nausea and vomiting.*

Perhaps your mint preference lies elsewhere. How about Apple Mint, Cat Mint, Chocolate Mint, Corn Mint, Curly Mint, Ginger Mint, Grapefruit Mint, Horse Mint, Jamaican Mint, Lavender Mint, Licorice Mint, Lime Mint, Orange Mint, Pennyroyal Mint, Pineapple Mint, Red Raripila Mint, Water Mint or even Chewing Gun Mint? And, as an aside, were you aware that numerous others of our culinary herbs, such as Anise Hyssop, Basil, Thyme, Lavender, Lemon Balm, Oregano, Rosemary, Sage, Savory and Sweet Marjoram, are also in the Mint family?

But, it certainly doesn't stop there. In the *Mentha* Genus, there are over 600 different varieties and, just one step beyond that, *Lamiaceae* is the seventh largest group among flowering plant families and includes somewhere around 7,000 species.

*(From a wholly individual standpoint, if given carte blanche in the personal application and use of any aspects from all available mints, my top four would be the Philadelphia, Denver, San Francisco, and West Point. Whoops, there I go again, allowing myself, semantic, daydream digression!)*

Mint varieties – of the plant sort - can cross-pollinate with other types, hence never grow different species in close proximity, as they will lose their distinctive flavors. Like long distance traveling in a car with children in the back seat, it's best to keep them well separated. We've done so (*with the former not the latter*) by keeping them in their own, individual pots. I'd also encourage not planting them directly in your garden proper without good borders, as Mints are quite invasive.

Some worry about Mint's loss of taste after the plant flowers. Actually, their leaves can be used at any time - pre or post flowering. However, the flavor may be slightly diminished after those blooms appear, so simply add more leaves to realize the same effect. But cut the flowering stems back after you've harvested the leaves.

...Mint



OK, OK, I confess, some of my plant labels went missing and I'm a bit unsure which this is for sure, but believe it to be *Mentha spicata*.

They're not just another pretty face or delightful smelling fellow. These yummy herbs complement an array of culinary applications. Here, again, I quote Marshall and Ziga, "Mint sauce, made by adding finely chopped mint to sweetened malt vinegar is used for lamb dishes because it makes the immature meat more digestible and stimulates the digestive system. Fresh Mint is used to improve the flavor of peas and new potatoes. Potato salad can be lightly garnished with fresh mint and dried mint leaves can be used in pea soup and in seasonings, gravies and (sparingly) in pea and bean purees. Mint is also used in cooling, refreshing yogurt dips."

Some varieties of Mint are appreciated for their aromatic properties or simple, aesthetic appearances. Yet others are used by some as herbal remedies for the easing of queasy stomachs, calming anxiety and stress and anxiety, and promoting a more restful sleep. Peppermint tea, for example, has long been taken to calm the digestive tract and alleviate indigestion, gas, and cramps.

Yet more expansively employed, according to the "Old Farmer's Almanac," there are at least a dozen uses for Mint, including as food, in drinks, or for tea, hair rinse, facial astringent, mint bath, sunburn relief, breath sweetener, to freshen an area's scent, used in a scented sachet in one's chest of drawers or employed as a bug repellent.

In the *Mentha* Genus, there are over 600 different varieties.



Regarding what plant difficulties to which Mint is susceptible, these include diseases such as mint anthracnose, mint rust, verticillium wilt, as well as insects like aphids, cutworms, flea beetles, both root borers and root weevils, and spider mites.

Easy to grow, virtually all mint varieties like the same growing conditions. You all know the drill - full sun to partial shade and most of them prefer moist, but well-draining, soil.

For what are you waiting? Grow some mint!

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you can reach Tommy Clarkson at [tommy@manzanillosun.com](mailto:tommy@manzanillosun.com)

## Tacos al Pastor

recipe by Makinze Gore

The process of making these tacos may seem a little daunting, but trust me when I say they are 100 percent worth it. And the pork for these tacos would normally be slowly cooked for hours so, actually, you're welcome. If you don't want to make your own achiote paste, you can always buy a premade paste to streamline the recipe. Serve it up with some queso and call it a fiesta.

### Ingredients

#### *For achiote paste*

- ✓ 1/4 c. extra-virgin olive oil
- ✓ 1/4 c. annatto seeds
- ✓ 1 tbsp. coriander seeds
- ✓ 1 tbsp. cumin seeds
- ✓ 2 tsp. dried oregano
- ✓ 1 tsp. black peppercorns
- ✓ 1 tsp. mustard seeds
- ✓ 5 allspice berries
- ✓ 4 cloves garlic
- ✓ 1/3 c. orange juice
- ✓ 2 tbsp. apple cider vinegar
- ✓ 1 tsp. kosher salt

#### *For the pork*

- ✓ 1 tbsp. extra-virgin olive oil, plus more for grill
- ✓ 3 dried guajillo chilis, seeds removed
- ✓ 3 dried chiles de arbol, seeds removed
- ✓ 1/3 c. pineapple juice
- ✓ 1/4 c. achiote paste
- ✓ 2 tbsp. apple cider vinegar
- ✓ 3 cloves garlic
- ✓ 2 tbsp. packed brown sugar
- ✓ 2 tsp. kosher salt
- ✓ 1 tsp. ground cinnamon
- ✓ 1/2 tsp. freshly ground black pepper
- ✓ 2 lb. boneless pork shoulder, sliced 1/2" thick

#### *For serving*

- ✓ 1 pineapple, cored and cut into rings
- ✓ 1 red onion, cut into rings
- ✓ 12 corn tortillas
- ✓ Freshly chopped cilantro
- ✓ Lime wedges



### Directions

#### *Make achiote paste*

In a small skillet over medium heat, heat oil. Add annatto seeds, coriander, cumin, oregano, peppercorns, mustard seeds, and allspice berries and toast until fragrant, 1 minute. In a food processor or blender, add toasted seeds, garlic, orange juice, vinegar, and salt. Blend until it turns into a mostly smooth paste, scraping down sides as needed.

#### *Make tacos*

1. In a small skillet over medium heat, heat oil. Add chilis and toast until slightly charred and fragrant, 1 minute.
2. In a food processor or blender, add toasted chilis, pineapple juice, achiote paste, vinegar, garlic, brown sugar, salt, cinnamon, and pepper. Blend until fully combined.
3. Place pork in a large bowl and pour marinade over. Cover and refrigerate for 4 hours and up to overnight.
4. Preheat grill to medium-high and brush with oil. Grill pork until slightly charred and cooked through, 6 minutes per side. Let rest on a cutting board for 5 minutes then cut into 1" pieces.
5. Add pineapple and onions to grill and cook until slightly charred and onion is softened, 3 minutes per side. Break pineapple rings into large pieces.
6. Add tortillas to grill and cook until warmed, 1 minute per side.
7. On warmed tortillas, add pork, pineapple, onions, and cilantro. Serve with lime wedges.

Source [Delish.com](https://www.delish.com)

## House for Rent

### Golfers, take note!

**Beautiful furnished home for rent, well situated in Real del Country next to the golf course.**



The home has 3 bedrooms (each with air conditioning), 2 full, large bathrooms. One of the bedrooms is on the main (lower) floor and adjoins the downstairs bathroom. It comes with a fully equipped kitchen, a washer and dryer.



In addition to 2 patios, and an amazing view of hole 3 of the golf course, a third terraced deck overlooks the social area of the complex that offers a pool, tennis court and a palapa for your enjoyment.

This home comes with 24-hour security, wifi, cable TV and includes water, maintenance fee and covered, off-street parking for 1 car.

Rates:

\$2,100 USD monthly (3-6 months)

\$1,800 USD per month (7-12 months)

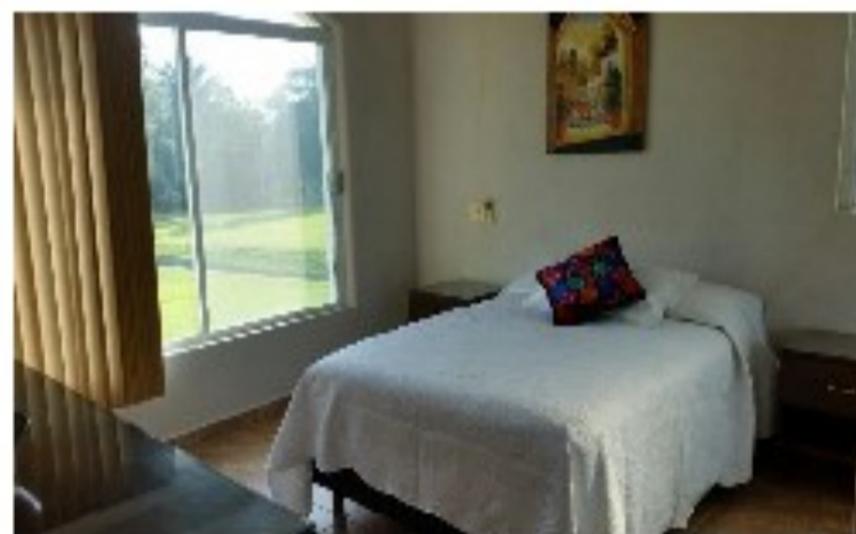
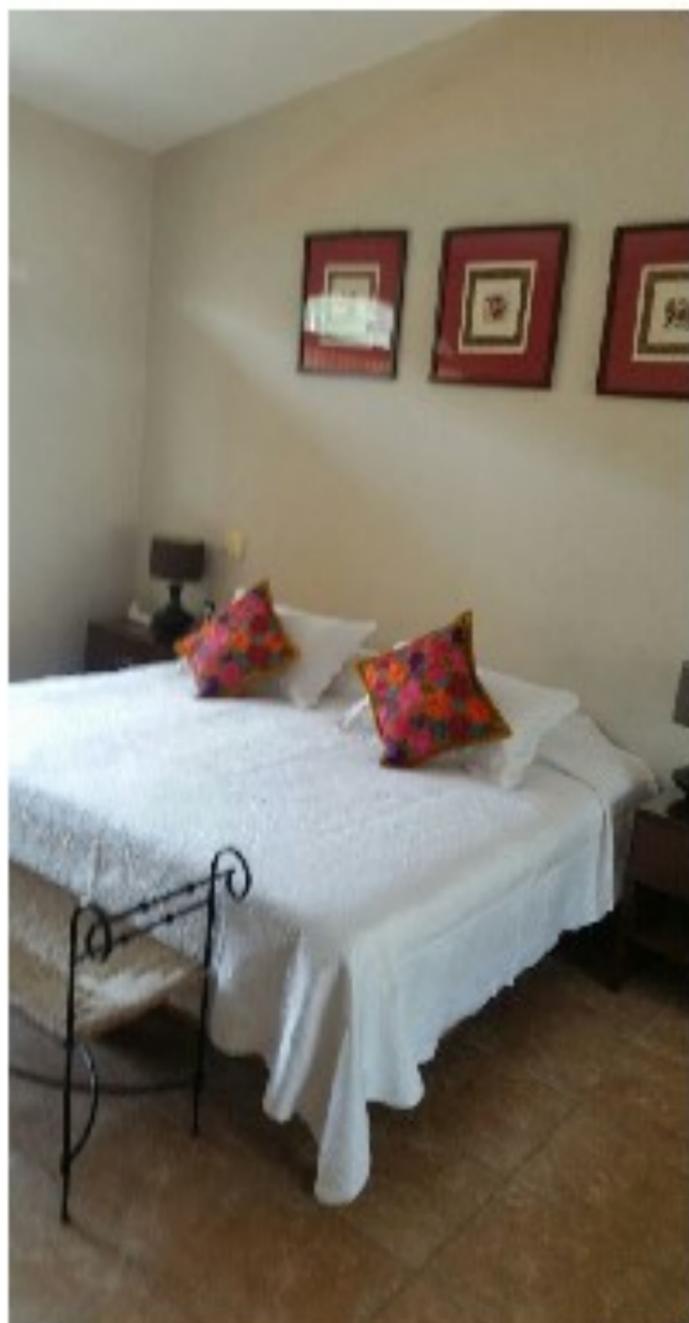
Ask about our rates for other lengths of stay.

Contact Yamil Achcar

yamil.achcar@gmail.com

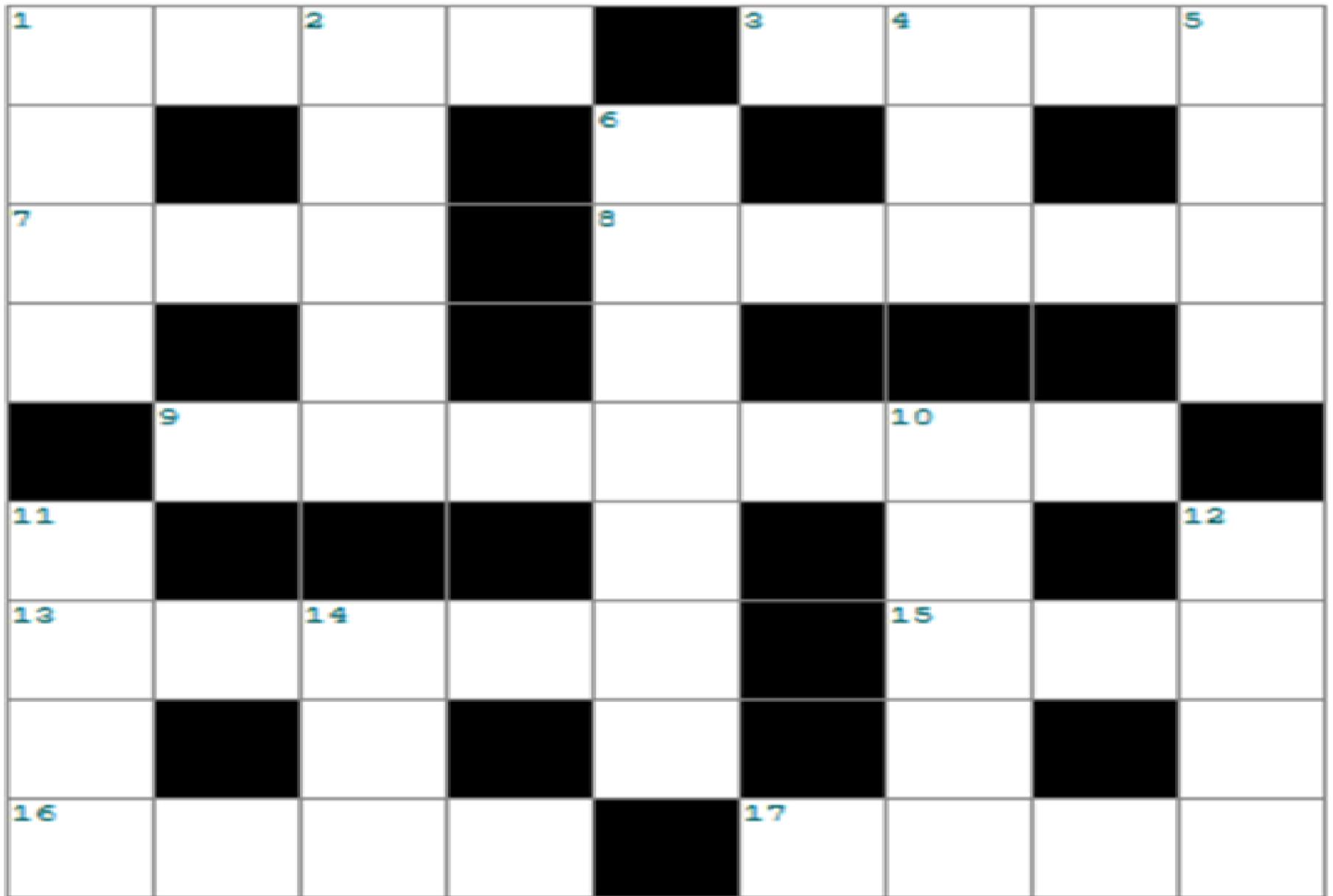
Phone or Whatsapp (+521) 314 102 4355, (+521) 314 106 0392

Landline (+52) 314 138 2725



Crossword

solution posted in next month's edition



Across

- 1 (I) burnt
- 3 (they) use
- 7 month
- 8 (he) runs
- 9 (you/vosotros) empty
- 13 meat
- 15 one
- 16 wave, undulation
- 17 she

Down

- 1 weapon
- 2 (she) wishes
- 4 to be
- 5 nut, hard-shelled fruit
- 6 oils
- 10 equal, the same in all respects
- 11 eight
- 12 hour
- 14 net, mesh of string, cord or rope

Last month's crossword solution:



lexisrex.com

## Benito Juárez

from the Path to Citizenship series

Benito Juárez Day is celebrated as a national holiday in Mexico on every third Monday of March. It is a public holiday that marks the birthday of former 19th-century president of Mexico, Benito Juárez.

Juárez was famous for his resistance against the intervention of the French in Mexico during his time in office. To commemorate his efforts for the Mexican people, he is remembered on or near his birthday every year.

Benito Juárez was born on 21 March 1806. He was a Mexican lawyer and a politician who was from the Zapotec part of Oaxaca.

On 15 January, 1858 he was elected as president of Mexico where he was most famous for his reforms. Juárez was dedicated to the establishment of democracy.



He worked to reduce the Catholic Church's influence on politics in Mexico and fought hard to campaign on behalf of the rights of indigenous peoples. Juárez defended the importance of national sovereignty. He served five terms as Mexico's 26th president until 18 July 1872, over 14 years in total of serving.

The era in which Juárez lived was perhaps one of the most chaotic eras of Mexican history. With this chaos, however, came great significance.

This era resulted in what a multitude of historians would consider the nation's consolidation as a republic. The role Juárez had in this result was significant and his rule is referred to as the "La Reforma" period of Mexican history, or the Reform.

Both a political and a social revolution had occurred during this time, resulting in significant reforms that translated into the Mexican constitution.

Juárez, through his resistance of French occupation in Mexico, also managed to overthrow the Second Mexican Empire in order to restore the Mexican Republic.

His efforts were incredibly liberal for the time and resulted in a modernization of the entire country.

This year, in 2020, the holiday will be celebrated on March 16.

Story by [Public Holidays](#) and image from [Chapala.com](#)