

# manzamigos messenger

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EDITION 2 - 2

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**HAPPY  
CANADA DAY  
July 1st  
&**

**HAPPY  
INDEPENDENCE  
DAY  
July 4th**

**To our many  
friends in the  
Manzanillo  
Foreign  
Community**



Manzanillo's "Big Shrimp"  
viewed from the Ocean

## Coincidence or Fate?

We have been astounded by the many people we have met in Manzanillo that we should have been friends with years ago but for split seconds in timing. In conversations on our past lives, it was amazing to find out that one such person had actually been a neighbor of ours in Calgary many years ago, our children even having gone to the same school at the same time. We met and became firm friends just three years ago.

Another couple worked with the British Heritage Club of Calgary at Spruce Meadows in the year following our departure for Mexico. Nigel had been President and both of us were very active in that organization for many years prior to our leaving and although we had many mutual friends we had never had occasion to meet prior to the July 5<sup>th</sup> 2002 dinner at El Caribe. Why did we not know each other previously?

## Coincidences cont'd.

This past year, we met a fellow Englishman from B.C. in Melaque and were astonished to find that he and Nigel have been shadowing each other's footsteps throughout their lives. Both had been in the RAF at about the same time in their teens, even at the same stations a few months apart. What interesting conversations they had about that coincidence.

Yet other people and ourselves had mutual friends for many years in Canada but we did not become friends before meeting in Manzanillo a few short years ago. And the amount of Geminis, Taureans and Sagittarians living in Manzanillo is astonishing. Why did we all collect here? Is this where we were destined to congregate, is it yet another coincidence or divine intervention?

I find it amazing that so many neat and interesting people "just happened" to retire to Manzanillo. What have other people discovered along similar lines, I would be most interested to know?

*Freda Rumford*



*Beautiful Puerto Las Hadas*

## Annual Ceramic Awards

The 30th Nacional Ceramico Awards in Tlaquepaque from June 15<sup>th</sup> –18<sup>th</sup> this year, was a great event! Held at the Centro Cultural "El Refugio" there was about \$50K (US) of award money given...in 8 categories. The presentation night was filled with entertainment as well and the Folklorico dance troupe of Guadalajara was excellent.

More than 12 or so rooms in the Refugio were filled with different ceramics ...each room representing a specific type of work. Artisans from many small villages represented all of the states in Mexico. Everything was for sale (needless to say.... contributed to the sales!). This was a wonderful chance to see both the artisans and the huge variety of workmanship without having to travel across the country.

It was very touching to see the artists go on stage to get their awards.... many older female potters wearing their traditional rebozos and aprons. There were 1st, 2nd, and 3rd place awards in each category, and for the very young artists...a couple of special awards.

Well worth attending, it is usually the last weekend in June (earlier this year as the government wanted to be sure the artisans could get home in time for the elections). I stayed at Casa Flores in Tlaquepaque, where the owners, Stan and Jose, had invited several of the artists and their families to visit so we got a chance to meet and talk with them as well.

Should you plan to attend next year take note that the B&B's in the area seem to fill up for the event, so book early. Next year it will be held on the last weekend of June, usually

from Thursday to Sunday (28<sup>th</sup>-30<sup>th</sup>). This is yet another touching opportunity in this marvelous culture we are lucky enough to share!

*Cynthia Chilton Hauck*

## El Buen Sazon

After hearing numerous positive comments about a new restaurant (just around the corner from our house) that has just opened, your intrepid reporter along with her sidekicks Craig, Steven and Brenda decided to check it out! The new restaurant is called "**El Buen Sazon**" (**The Good Season**) and specializes in "**Antojitos**" (Appetizers or Whimsies).

The restaurant is part of the house our hosts live in and there is seating inside and on the terrace with a partial view of Santiago Bay. This evening we enjoyed our meal on the terrace with a breeze blowing in off the bay. Talking to Edgard (husband of Ava & co-owner), he informed us he was going to have a bar and more tables added around the swimming pool as their business grows. Ava, our hostess and cook and was busy running back and forth from the kitchen preparing and serving us that evening.

Now I know you've been asking yourself what are the "appetizers or whimsies" that I spoke of? Well....the number one item on the menu that 3 of us ordered and found to be a complete meal in itself was their medium sized bowl of Pozole Rojo (red pozole). The bowl was filled with pork, hominy, lettuce, radishes, onion and a delicious red broth. I also ordered a "Tarta Espanola" (a sort of grilled ham and cheese sandwich grilled on flat tortilla's filled with ham, cheese, onion and some ingredients yet unidentified by this consumer) and very much enjoyed. Steven being a

Vegetarian (yes they have vegetarian items on the menu) enjoyed a "Quesadilla" filled with cheese & pumpkin and we believe a "Sincronizada" (an omelette filled with potato, green onion and mushrooms). Craig tried finishing off his meal with 2 "Sopas" (heaping with pork on one and beef on the other) but was unable to. (Told you the medium pozole was filling) So had them wrapped up, taking them home for lunch the next day. The menu is small with no large items like steaks or full course meal, but then they specialize in small meals or "whimsies". If memory serves me right the most expensive item on the menu was the large Pozole at \$ 30.00 pesos. Our bill for the evening included 4 beer, 2 cokes, 3 pozoles, 2 sopes, a Tarta Espanola, a Quesadilla and Sincronizada was approximately \$211.00 peso's. ( A great deal for 4 people who walked away stuffed).

The only sign of the restaurant is their name painted on the side of the white wall going up their driveway. They are approximately just past the Remax Realty Office, opposite side of the road (on the right side of the road) leaving Santiago as you head to Miramar. Their hours are 6:00 pm to midnight, Monday to Saturday. If you are looking for a fun, casual, small meal restaurant this is an excellent location to try.

*Lori Muirhead*

(Intrepid Reporter with 3 sidekicks)



Lori Muirhead in disguise.

## Tenors, Opera & Manzanillo

Tonight (May 25), on our regular thirsty Thursday night, some of us attended "Noche Lirica Concierto" at the IUBAM (Instituto Universitario de Bellas Artes Manzanillo) after finishing dinner at Perlita's. This is the second concert (the first being a Violinist and Pianist) in as many weeks of having this concert here instead of performing in Colima as scheduled. Last week's concert had the largest audience they have ever played to in the state of Colima.

The featured performer was the tenor, Felipe Castellanos Mendoza, along with guest cellist Vyachelav Dobrushkin and pianist Gleb Dobrushkin. Mr. Mendoza has performed in Spain, Panama, the United States, Germany, the Ukraine and numerous diversified recitals in Mexico. The auditorium was full, with approximately 175 people attending. Mr. Mendoza has a beautiful tenor voice that when called upon has incredible projection and depth. He performed numerous different pieces with "Ave Maria", "Te Quiero" and "Dijiste" being just a few. The cellist, Mr. Dobrushkin, performed two pieces, which were equally well received. After the final song "Romanza de Leandra", Mr. Mendoza was treated to a long-standing ovation from the full house. Of course, with a little coaxing, he returned for an encore when, after singing one more beautiful song, he introduced his protégé who was in the audience. With some applause the protégé was encouraged on stage with his Maestro and asked to accompany him in 2 duets. (Dressed casually in jeans and shirt he was somewhat embarrassed by his appearance but agreed.) For the next 10 minutes the audience was treated with two very gifted singers combining their talents to produce a beautiful harmony.

Upon the completion of the two songs the two performers were rewarded by loud and enthusiastic standing ovations, the final one lasting several minutes.

All of us who attended and paid the \$60.00 pesos admission fee, walked away totally entertained and looking forward to whatever the next concert will be. For those of you, who missed this evening, please set aside time for the next concert as it is well worth attending. If we can produce large and enthusiastic audiences who know what performers the concerts may attract.

*Lori Muirhead*

### LETTERS TO THE EDITOR

Hopefully these dates will make the Newsletter. Thursday, June 22 Musica Clasica at 7:30 pm at the IUMBAM (same building as the last 2 concerts.) This is a concert performed by students of the School of Music of Colima. One young lady has performed at Carnegie Hall in the U.S. Ticket prices are \$50.00 pesos per person at the door. For all those interested Toscana is providing a pasta dinner with salad and a glass of wine for \$100.00 peso's. Reservations are required so Toscana's know how much food to prepare. The next concert is "The Five Tenors" June 29 at 8:30 pm at the same location. So far no plans for dinner have been mentioned though Manzanigo's has their regular Thursday night get together earlier. Prices for this are believed to be \$60.00 pesos. For all of us who attended the last Tenor concert had a fabulous evening. The better the attendance the more possibilities of more concerts in our area, so think about attending. The last 2 shows were very well attended.

*Brenda Muirhead*

*Ed: We understand that the first concert mentioned was cancelled but put the latter event in your diary.*

**Thought maybe some of us would want to know that La Vienda has tarter sauce, tomato paste, applesauce and Jello instant chocolate and vanilla pudding. Beats bringing it from home.**

*Diana Stout*

Recently, I wrote to the Manzanigos Messenger about my visit to the Old Folk's Homes in Valle Las Garzas. With so many people back home in Canada or the United States right now, might I suggest that upon their return to Manzanillo in the fall, they bring some vitamins back for these poor old folks. These supplements are desperately needed but too costly for the home to supply regularly. In many cases, there is a sample vitamin bottle attached to a regular item, so it need not be a great expense and would be so appreciated.

*David Mahler*

*Ed: It is wonderful to see the letters and articles coming in so regularly. I am sure that there are many other people with a point of view or great pictures. Submissions for the next newsletter should be emailed and received by 20<sup>th</sup> July.*

Look out for the magazine "Discover Mexico" Spring/Summer 2006 Edition