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“How did it get so late so soon?”
— Dr. Seuss

I can hardly believe we are getting ready to bid adieu to 2018 already! This year has passed by at such speed that I sometimes feel as if I am going to wake up tomorrow in 2050!

This month I am also celebrating the 10-year anniversary of my restaurant, Café Juanita. It has been an amazing journey for me, and the women who work with me, as we have watched our business and Huatulco grow. To celebrate I have been working on a cookbook of our favorite recipes. We will have the book available for purchase at the restaurant and our Chiles&Chocolate Cooking School.

As we skid into 2019, I am immensely grateful for this beautiful piece of paradise. If you are reading this, then chances are you already know what a magical place Huatulco and Oaxaca are. If you are first time visitor, I encourage you to wander off the beaten path and explore all the wonder that this state has to offer. Go beyond your deck chair and get to know locals.

A few gentle reminders on social norms while visiting Mexico:

1. Be patient. People are often late.

2. It is common to greet strangers when you walk into a restaurant by saying ‘provecho’ – the equivalent of ‘bon appetit’ or ‘enjoy’.

3. Be effusive with the courtesy basics – ‘por favor’ and ‘gracias’ go a long way in making transactions easy and pleasant.

4. Public space in Mexico tends to be un-confrontational. If you are getting mediocre service, getting mad will only make it worse.

5. Tipping in restaurants is 15%. Tip anyone in service; the bell hop, room service, the gas station attendant, the person bagging groceries, the tour guide.

6. Proper greetings are essential in Mexico, which involve an initial exchange of pleasantries. Anything less is considered rude and impolite. Learn your basic greetings such as ‘hola’ and ‘buenos dias’.

7. Shirt and shoes in public spaces please.

Happy Holidays!
See you in 2019!

Jane
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An Eye on Delightful Dinners

By Marcia Chaiken and Jan Chaiken

Restaurant reviews generally focus on the food, service and atmosphere. Two ingredients usually not considered are the company and conversation. The most delectable meal can be spoiled by a whiny, picky-eater companion. In our experience, some of the most memorable dining experiences we’ve had were with other contributors to The Eye in restaurants where the staff encouraged our always long and fascinating discussions.

One top-of-the-list get-together was with Alvin Starkman and his wife Arlene, in the not-to-be-missed Origen restaurant in Oaxaca City. The meal was a prix fixe Valentine’s Day dinner. Multiple courses, beginning with foie gras, were paired with mezcal. Readers who have read Alvin’s many articles on mezcal can imagine the education we received as Alvin rated each sample, punctuated by our raving about the food. The conversation ranged far beyond food and drink, and rather than interrupting us, the wait staff effortlessly matched the service to short breaks in our conversation and then described each incredible course. Lingering over the last bites of our desserts, we noticed that we were the last people still dining. But the gracious staff in no way made us feel rushed. Needless to say, we’ve returned to Origen each time we’ve visited Oaxaca.

Another memorable holiday meal with The Eye colleagues was a New Year’s Eve dinner at Café Juanita in Huatulco with Erin Vign and Kary Vannice. Juanita’s dinners are always delicious, but the New Year’s Eve prix fixe menu – from the cocktail to the incredible dessert – are something to text home about. The setting in Marina Chahue with balmy breezes and the view of sailboats and yachts was magical. Both Erin and Kary have led fascinating lives and both were in the process of deciding on future endeavors and adventures. The wine and conversation flowed, the courses kept appearing and almost four hours later, after planning our lives for the coming years, we were surprised by the proximity of midnight. We sipped champagne as we watched the fireworks lighting up the sky. What a wonderful way to start a new year!

The Eye editor and chef extraordinaire Jane Bauer barely has time to breathe much less to have long conversations at her own restaurant, so a lunch or dinner with Jane at another restaurant is always a pleasure. She joined us and another friend for a celebration of Jan’s birthday at Azul Profundo on Tangolunda Bay in Huatulco. This restaurant provides an opportunity to dine right on the beach without getting sand in your shoes. The waves lapping on the shoreline and the romantic lighting are very relaxing. Although in the past we’ve had mixed experiences with the quality of the food there, that evening it was tasty and the presentation creative enough for Jane to photograph several courses.

As mezcal is to Alvin, so is dish preparation to Jane, so we savored first bites until we could identify the individual ingredients. We share a passion for international travel and films and the hours flew by until we realized that one of us needed to arise early the next morning for work. A most satisfactory birthday celebration with food and friends.

The time we spend in Mexico City grows longer each year, in part so we can explore more restaurants with Carole Reedy, the incredibly prolific book reviewer for The Eye. We almost always allow three hours for dining, since Carole provides a fascinating review of books she’s read long before the descriptions are published. Our mutual love of opera deserves at least thirty minutes of rehashing the latest offerings the three of us have seen, streaming live in HD from the Metropolitan Opera in New York to Carole in the National Auditorium in Mexico City and to us wherever in the world we find ourselves.

Our restaurant venues with Carole are never the same twice, and have included three very popular Mexican restaurants, El Bajo in Polanco, Restaurante El Cardenal next to the National Museum of Art, and Azul Histórico located in a charming courtyard a few blocks from the Palacio de Bellas Artes. Since these restaurants don’t take reservations, we’ve learned to put our names on the waiting list and explore nearby museums or simply relax and watch the always interesting mix of tourists and locals passing by. Once seated, Carole and Marcia are likely to share exotic house specialties such as tongue tacos while Jan sticks to more dependable fare, such as dry noodle soup. And of course, the mole preparations are delicious.

Three restaurants in Polanco for which we were able to reserve tables included the cebichería Agua y Sal and Casa Portuguesa. The former, as the name suggests, has a long list of ceviches to share. And the latter specializes in bacalao, the salt cod stew that can be nytasty if ill-prepared but always delicious in this charming restaurant. For the third, we thought we had secured a reservation for the three of us and a friend at the Spanish Restaurante Asturiano nearby a performance at the National Auditorium; the production was longer than we expected and when we arrived we were told the deadline had passed and we had lost our table. Fortunately, our friend who was born and raised in Mexico City was very persuasive. After a thirty-minute wait we were seated and served a meal worthy of Madrid’s finest.

The internationally acclaimed Rosetta restaurant in the gentrified Mexico City neighborhood of Roma Norte was one of the longest of our many meals together. Dinner reservations must be made many weeks in advance, but Carole knew the secret – tables for afternoon comida are much more likely to be available. Housed in a charming townhouse, the three of us settled in for a meal that did not disappoint. We all ordered different dishes so we could create our own tasting menu. The bread and pasta were memorable and the fish dish, robalo, was heavenly.

One of the major perks of being a contributor to The Eye is getting to know the other contributors – and sharing wonderful meals with them. Our editor, Jane, is always interested in finding new writers. So, if you’d like to join us, let her know and if in addition to a passion for writing, you’re a ‘foodie’ who loves fascinating conversations in great restaurants, you’ll definitely fit in our inclusive group.
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Retribution

By Kary Vannice

Justice delayed is justice denied.

The wheels of justice turn slowly, but exceedingly fine.

Two very different takes on the judicial system. Many in Mexico feel the pain of the former yet hold out hope for the latter.

Watch any U.S. or Canadian news report about Mexico, and it’s no secret that Mexico can be a dangerous and violent place. The majority of that violence is relegated to specific areas and, at first blush, appears to involve a clash between organized crime and military might.

But dig a little deeper, and you’ll find that what appears to be a “clash” may indeed be collusion. At least that’s what international human rights groups are claiming, and have been for nearly a decade.

On November 25th, 2011, Human Rights activists appealed to the International Criminal Court (ICC) to investigate then-President Felipe Calderon and many of his top military officials for crimes against humanity.

The ICC, located in The Hague, tries war crimes, crimes against humanity, and genocide in states that are unable or unwilling to prosecute these crimes within their own borders.

The 2011 petition stated that more than 40,000 had died in drug-related violence in Mexico since Calderon took office in 2006 and declared a “war on drugs,” deploying military troops to fight Mexico’s powerful drug cartels. The report also stated that countless more Mexican civilians had been kidnapped, tortured, and suffered sexual violence.

After just five years in office, it seemed that Calderon was ruling over, and allegedly directing, what one reporter called “a bloodbath of historic proportions.”

The Mexican government responded by laying the blame firmly at the feet of the drug cartels, claiming that the military was providing security for the Mexican people, and the Interior Ministry issued this statement: “The established security policy in no way constitutes an international crime. On the contrary, all its actions are focused on stopping criminal organizations and protecting all citizens.” At that time, the ICC reviewed the report and determined that no formal investigation was justified.

On July 5th, 2017, human rights groups once again appealed to the ICC for justice. This time the International Federation for Human Rights (Fédération de international de ligue de droits de l’homme, or FIDH) was among them. More time and more funding had allowed for a broader investigation and more evidence to back their case.

The new petition moved the timeline from 2009 to 2016, which now included the term of yet another Mexican president, Enrique Peña Nieto and expanded its appeal to include Baja California.

This second report alleged that members of both military and law enforcement knew about crimes of violence, murder, and torture (often in advance) and did nothing to stop them and were often complicit, taking part alongside known gang members. It also states that a state-run prison, in the state of Coahuila, was converted into a center of operations for the Zeta cartel, where more than 150 people were murdered, and their bodies dissolved with acid or burned to cover up the crimes. The FIDH said such atrocities would not have been possible without the collusion of state-employed prison officials and authorities.

When no determination had yet been made by this last June, the FIDH submitted a third report to the ICC, this one specific to the years between 2008 and 2010 in the Chihuahua region.

The FIDH declared that in a high number of cases where innocent victims were involved, state officials were both the material and intellectual authors of the crimes, which is “indicative of a deliberate and systematic targeting of the civilian population as part of a strategy or policy devised from within the state.”

The FIDH and other participating organizations presented their report to the ICC with these words:

“The policy to militarize public security ... has exponentially increased breaches of human rights and atrocious crimes committed by the armed forces under the protection of the country’s judicial institutions. This means that there is neither the will nor the ability to bring those responsible to trial in Mexico. We ... appeal to the International Criminal Court to end the impunity surrounding these serious crimes, given the lack of independence and impartiality of the Procurator General’s Office of the Republic [Mexico’s Attorney General], as well as the non-existence of genuine national proceedings.”

Indeed, their statement is true. To date, out of 505 criminal investigations of military personnel in the civilian judicial system, there have been only 16 convictions — a prosecutorial success rate of a measly 3.2%.

While there may be disagreement as to who is legally responsible for the atrocities that have plagued parts of Mexico for over a decade, the number of victims make the need for justice shockingly clear. Over 200,000 people have died, and an additional 32,000 disappearances are still unsolved.

It is, once again, in the hands of the International Criminal Court to determine whether justice will be finally served on foreign soil, because it seems clear justice will not prevail here in Mexico.

However, at this point, after more than ten years since the campaign began in a land littered with the remains of more than 200,000 of its people, the families of the victims must be feeling that justice delayed is indeed justice denied.
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Second only to dark chocolaty mole negro, tlayudas are without a doubt the principal, uniquely Oaxacan, culinary seduction, renowned throughout Mexico. While eaten virtually any time of day or night, tlayudas are more typically consumed late evenings, and tradition suggests that they be purchased from street vendors.

Tlayudas México 68 is one such nighttime stand that has meteorically grown in popularity since its inception a dozen years ago. In 2006, Giezi was an 18-year-old adolescent living with his family in Colonia Loma Linda, a suburb of the city of Oaxaca. He had been working at a nearby taco stand when one day he began a discussing a business project with his mother, Alma. Within a few months the two of them opened Tlayudas México 68, in the Colonia Olímpica neighborhood of the city, close to their home. It was just Giezi and his mom.

Tlayudas come in different incarnations, the only constant being the main ingredient, which is an oversized, somewhat crispy all-corn tortilla, usually about a foot or more in diameter, with toppings and/or accompaniments. A single tlayuda constitutes a full meal, as distinct from tacos, tostadas and the like. It can be vegetarian, vegan, even kosher style just for the asking. But the most common formulation is a very thin layer of pork fat (asiento), followed by a patting of bean paste, then Oaxacan string cheese (quesillo), and meat either inside the tlayuda or alongside it.

Sometimes they are served open faced, and sometimes folded over in half. Often lettuce, tomato and avocado is included, but certainly not always. Typically condiments are served with it, consisting of salsa, guacamole, marinated onions and chiles, an aromatic herb (chepiche), and/or grilled onions. The meat is usually beef (tasajo or arrachera), pork (cecina), pork rib (costilla) or Mexican sausage (chorizo); less so shredded chicken. If ordered from a restaurant or roadside eatery (comedor), one can often substitute fried egg and/or mushrooms for the meat/cheese protein. Tlayudas are grilled over charcoal, either placed directly on the coals or on a grate above. For the asking, your tlayuda can be custom designed.

Tlayudas México 68 took off immediately. Until then there were very few nearby local haunts for getting tlayudas. There are many places downtown, as well as flecking different neighborhood streets in and near the city. But up that way, bordering the wealthy north suburb of San Felipe del Agua, and close to middle class Colonia Reforma and upstart Colonia Loma Linda, there really wasn’t much. And right around the time of the stand’s inauguration, Oaxaca was experiencing a great deal of civil unrest. Members of the working and upper classes were loath to venture downtown because of teacher protests and marches, road blockades, vandalism, and even nighttime tire fires in major city intersections, often outright precluding the ability of residents to venture to the city’s core even if they wanted to.

Giezi and Alma opened at the right place (on Calle México 68) at precisely the right time, and haven’t looked back. The complement of employees / business partners has grown substantially. Alma and two sisters stay at home in Loma Linda and daily prepare the salsas, guacamole and other accompaniments as well as fresh juices (aguas frescas; horchata and jamaica). Suppliers deliver all the other ingredients to the house which are needed for a late afternoon start-up, such as quesillo, raw meats (arrachera and costilla), tortillas and other corn products, fruit, vegetables, charcoal, etc.

The stand begins set-up around 4:30 pm, and is open for business from 7 pm to midnight, seven days a week. It is operated by ten people, including Giezi and his wife, his four brothers and the wife of one of the brothers, and three friends who have day jobs; an accountant, a key cutter, and an ironworker. For the seven family members, this is their sole source of income. But they prepare for more than just on the street where patrons can pull up a plastic bench to chat while awaiting what they have ordered. They also do take-out, home delivery, and events such as birthdays, anniversaries and school graduations.
Giezi and one of his brothers split two-week shifts. For one period Giezi works at México 68 while the brother does home deliveries and events, and then they switch jobs. They've done events where they've prepared as many as 1,200 tlayudas. While tlayudas are the mainstay, they also do a brisk business grilling tacos and tostadas.

For take-out, the condiments are packaged in small plastic bags. For events, team members set up a veritable mini México 68 at homes, schools and event halls, bringing along their grills, charcoal, tables, and whatever else the client needs.

It's common to see more than a dozen cars, trucks and motorcycles parked along both sides of México 68, well into the night, seven days a week, drivers and their passengers awaiting their orders. Smoke billows from the grill, the quesillo is being shredded, the meats are being barbequed and then chopped, and finally the tlayudas are being armed together based on the wishes of the patron, folded, placed on the grill, and finally heated to perfection before being either served on a plate or packed with condiments for take-out or home delivery.

The logistics of it all? A member of the team connects to a hydro (electrical) wire every night, with the permission of the neighborhood including the local church. For Giezi, it's crucial that their neighbors are treated with the utmost respect and deference. The city renews the on-street permit annually. All workers must obtain medical examinations twice yearly, and attend training on sanitary food preparation and service. So now you know, at least should you venture to México 68.

Giezi and family have considered opening a branch, but have so far resisted because of concerns about having non-family or friends as employees, and thus worrying about them not showing up for work, arriving late, or quitting without providing sufficient advance notice. And why even both, when, as in the case of Tlayudas México 68, patrons come from as far as the outer reaches of the Etla villages and further beyond, often more than 40 minutes away, just to sit and eat tlayudas, tacos and tostadas, all prepared to order by their favorite nighttime stand.

*Alvin Starkman owns and operates Mezcal Educational Excursions of Oaxaca ([www.mezcaleducationaltours.com](http://www.mezcaleducationaltours.com)).*
My Favorite Reads of 2018

By Carole Reedy

Many books on this list were not new in 2018, but rather those that caught my eye due to a recent event, a subject matter that intrigued me, or simply a recommendation from a friend. Some of my favorite authors are on this list. As you may know, I tend to read all the books an author has written if I feel the writer gives us food for thought in a daring style. Plus, the longer the book, the more satisfying! Here are my selections with a few comments on each.

A Gentleman in Moscow by Amor Towles
"A 468-page book about a man who lives in a Moscow hotel during Stalin's reign? No way!" That was the common reaction when I relayed the central theme of this novel to friends. A man and his post-revolution environment, culture, relationships, and desires mixed with a bit of Russian history makes for one of the most charming reads of our time. I, too, resisted at first but was glad in the end that I listened to the recommendation of an editor-friend. Don’t wait to read this one!

Four books by Lionel Shriver
Since I couldn’t choose just one from the four that I read this year. I’d been impressed by Shriver’s We Need to Talk About Kevin, published several years ago, so I decided to sample some of her other novels. Shriver is strong on developing a solid plot combined with animated characterization, as well as possessing a wicked sense of humor.

·Property. A collection of novellas and short stories about property: a look at its role in our lives and the control it exercises over us.

·So Much For That. Perhaps my favorite book of the year. The story of two couples and their ups and downs in the present day, with a delightful ending after the years of seemingly endless modern-day struggles that Shriver so astutely describes in spot-on detail.

·Big Brother. As the title implies, the novel centers around a woman’s relationship with her brother. Shriver, as always, surprises us with her literary twists in plot and action.

·A Perfectly Good Family. The story of three siblings after the death of their parents, the central plot dealing with decisions about what to do with the family home.

Here I Am by Jonathan Safran Foer
The writing is pristine in this saga of a Jewish family told from the perspective of the great grandfather, grandfather, parents, and children. Each voice is distinct, credible, and quite entertaining. I understood each character’s concerns and rationalizations.

The Professor and the Madman by Simon Winchester
I was probably one of the few members of my 22-person book club who had not read Winchester’s 1998 classic. What a delightful surprise I had in store! It’s a beautiful interweaving of the history of the creation of the Oxford English Dictionary and two of its main contributors—indeed, a professor and a madman.

Flaneuse: Women Walk the City in Paris, New York, Tokyo, Venice, and London by Lauren Elkin
Charles Baudelaire first presented a portrait of the flaneur to us in the 19th century, the term coming from the Old Norse flana, which means to wander with no purpose. Edmund White first introduced me to the concept of “flaneuring” with his descriptive long essay The Flaneur: A Stroll through the Paradoxes of Paris (2015). The realization that my love of walking and observing actually had a name attached to it sparked my interest in this new book by Elkin, who takes the idea a step further by shifting the gender to include women, thus the flaneuse. Elkin takes us to a variety of cities where she and other famous women explore their environments, both inward and outward.

The Monk of Mokha by Dave Eggers
Dave Eggers is one of the men I admire most in our world. In addition to being an entertaining writer, Eggers is the founder of McSweeney’s independent publishing house; publisher of a nonprofit organization, Voice of Witness, which puts out a book series that uses oral history to illuminate human rights crises around the world; and co-founder of 826 National, a network of youth writing and tutoring centers around the United States. Eggers’ books nearly always delve into present-day human nature, injustice, and challenges. This latest is the story of a Yemeni American whose desire is to introduce the coffee beans found in Yemen (the best in the world, he claims) to the US. As with many of Eggers’ books dealing with individual struggle, the profits from sales are donated to correspondingly related organizations.

The Surreal Life of Leonora Carrington by Johanna Morehead
Those of us who live in Mexico have great interest in famous ex-pats, and Leonora Carrington is among those at the top of the list. Her adventurous and rebellious life, from her rejection of a British aristocratic family and travels through World War II Europe with artist Max Ernst to her work as a surrealist painter in Mexico, makes fascinating reading. This version is especially significant and credible since it is written by a distant cousin who spent a considerable amount of time with Carrington in the years before her death in 2011 at age 94.
Lady Chatterley’s Lover by D. H. Lawrence
Who else hasn’t read this book? Inspired by a short book called The Trial of Lady Chatterley’s Lover by Sybille Bedford, I was compelled to read the novel itself, which I somehow missed in my youth. Lawrence’s usual descriptive prose, engaging plot and progressive point of view ensures this classic will continue to be to be read and reread for many years. The reasons for the refusal of editorial houses to publish the book seem insipid now. The book’s intrinsic beauty assures its status as a literary classic.

The Great American Novel by Philip Roth
The death of Philip Roth in May 2018 sent me to my bookshelves to find a book of his I hadn’t read. The reader definitely needs to be a baseball fan to appreciate the humor and sarcasm behind this 1973 novel, decidedly set in the US political climate of the time. As always, Roth doesn’t disappoint.

Less by Andrew Sean Greer
When I heard the announcement that a novel and author about whom I knew nothing had won the Pulitzer Prize for fiction, I immediately downloaded it onto my iPad, started reading, and didn’t stop. This is the story of a middle-aged writer and his travels, relationships, successes, and failures, as well as his struggle to understand his path and place in the world. Greer’s talent lies in the poignant description of the main character, accompanied by a well-paced plot that takes the reader to many cities across the globe.

Looking forward to many great reads in 2019. Happy new year!
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Lunch with...

Maria Beltranena Springmuhl

By Jane Bauer
Photos: Reine Mihtla

Location: Clios Huatulco, Sea Soul Beach Club

Menu:
White Wine: Pinot Grigio, Dragani, Italy
Mahi-Mahi Tiradito with Soy and Lime Infusion and Chipotle Aioli
Cacao Pork Sirloin with Mashed Potatoes
Chocolate Explosion
Name: maria Beltranena Springmuhl  
Position: Head Chef at Clio's Huatulco  
Originally from: Guatemala City, Guatemala

**What did you have for breakfast this morning?**  
Coffee with skim milk

**Why do you cook?**  
All my life I thought cooking was a hobby and I actually studied architecture. I was drawn to making pastry and finally went to studied at Ferrandi in Paris.

**Who has influenced you?**  
I’m intrigued by Nadine Redzedi, I would love to discuss the life work balance the challenge of being a woman in this industry.

**What are you reading?**  
*Host* by Abel Valverde

**What are you watching?**  
I don’t watch TV or Netflix. The last movie I saw was ‘The Proposal.’

**Favorite restaurant?**  
Relae in Copenhagen, they have an amazing tasting menu.

**Who is your hero?**  
My grandfather because he was such a gentleman despite having a hard life, he always fought for a better Guatemala.

**Travel goals?**  
Japan

**Describe your style?**  
Relaxed, I like the opposite of the strictness of my pastry training.

**Last day on earth ... what would your final meal be?**  
A medium-rare rib eye with Guatemalan tortillas and chirmol salsa.

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Main Square La Crucecita
Tel.: 958 688 1874
Wednesday- Monday:
8:00am- 4:00pm
Tel.: 958 587 1881
Credit Cards Accepted

Che Dieguito
Argentinian Grill
Bugambilía and Acacia
Tel.: 958 583 4996
Wednesday- Monday:
2:00pm- 11:00pm
Credit Cards Accepted

El Padrino
Tacos, Juices, Delivery
Sierra de Tamazulapan
Tel.: 958 587 0554
Daily: 8:00am- 4:00pm
Cash Only

Giordana’s
Italian, Deli, Pasta
Gardenia and Palma Real
Tel.: 958 583 4324
Tues.- Sat.: 12pm- 10pm
Cash only

El Grillo Marinero
Local, Fresh, Seafood
Carrizal and Macuhitle
Tel.: 958 587 0783
Wed.- Mon.: 1pm- 8pm
Cash only

El Porrón
Spanish Food
1303 Gardenia
Tel.: 958 688 1834
Daily: 1:00pm- 11:00pm
Credit Cards Accepted

Kabana
Sports Bar
Flamboyant 310
Tel.: 958 587 0484
Tues.-Sun.: 3pm-midnight
Cash Only

L’artillería
Tacos, Mezcal
Bugambilía and Ceiba
Tel.: 958 587 2006
Daily: 2:00pm- 11:00pm
Cash Only

La Crema
Pizza, Bar, Shop
Gardenia 311, 2nd floor
Tel.: 01 477 675 7233
Daily: 7:00pm- 2:00am
Credit Cards Accepted

Los Gallos
Mexican, Casual
Carrizal and Palmar Real
Tel.: 958 587 0139
Tues.- Sun.: 2pm- 10pm
Cash Only

Mamma Mia
Italian, delivery
Ceiba and Bugambilía
Tel.: 958 105 1548
Tues.- Sun.: 2pm- 12am
Credit Cards Accepted

Mare
Italian, Seafood
Gardenia 1303
Daily: 5:00pm-10:00pm
Cash Only

Pollos San Gerardo
Roast chicken, Delivery
1101 Macuil
Tel.: 958 587 1549
Daily: 8:00am- 6:00pm
Credit Cards Accepted

Los Portales
Tacos
Bugambilía 603
Tel.: 958 100 4551
Daily: 8:00am- midnight
Credit Cards Accepted

Onix
International Cuisine
Bugambilía 603
Tel.: 958 587 0070
Daily: 3:30pm- 11:30pm
Credit Cards Accepted

Ricky’s #Juan
Bar, International Cuisine
Main Square
Tel.: 958 585 0416
Daily: 11:00am- 2:00am

Sabor de Oaxaca
Upscale Oaxacan food
Guamuchil 206
Tel.: 958 587 0600
Daily: 7:30am -10:30pm
Credit Cards Accepted

Teresina
Italian, Pizza, Delivery
Colorín 509
Tel.: 958 587 1391
Thurs.-Tues.: 5pm-11pm
Cash Only

Terracotta
International Cuisine, AC
Gardenia 902
Tel.: 958 587 0165
Daily: 7:00-22:00
Credit Cards Accepted

West Park Café
Pastries, Breakfast,
Gardenia 1302
Tel.: 958 587 2551
Mon.-Sat.: 9am- 4pm
Cash only

Santa Cruz

Agua Bendita Gastropub
Craft beer, Tacos
Boulevard Santa Cruz
Tel.: 958 587 2028
Tues.- Sun.: 4pm- 11pm
Credit Cards Accepted

Bossanova
Crêpes, Salads
Hotel Mxico
Mon.- Sat.: 7am-11pm
Tel.: 958 122 7183
Cash Only

Café Huatulco
Coffee, Tamales,
Santa Cruz Kiosk
Tel.: 958 587 1228
Daily: 8:00am- 11:00pm
Cash only

Dona Celia
Beachfront, Seafood
Santa Cruz Beach
Tel.: 958 688 1834
Daily: 9:00am- 10:00pm
Credit Cards Accepted

Ve el Mar
Beach Front, Seafood
Santa Cruz Beach
Tel.: 958 587 0364
Daily: 9:00am- 10:00pm
Credit Cards Accepted

We have done our best to confirm information with each establishment.
To update listings please contact us:
theeye@huatulco.com
**Chahue**

**Besame Mucho**
*International, Pizza*
Marina Chahue 2nd floor
Tel.: 958 585 2090
Tuesday-Sunday: 5:00pm- midnight
Credit Cards Accepted

**Best Western**
*Mexican, International*
(Behind Chedraui)
Tel: 958 587 0945
Daily: 7:00am-10:00pm
Credit Cards Accepted

**Café Juanita**
*International, Oceanview*
Marina Chahue, Local #2
Tel.: 958 105 1671
Cel.:958 100 7339
Tues.: 8:30am-4:00pm
Wed.-Sun.:8:30am-10pm
Credit Cards Accepted

**Clio’s Huatulco**
*Fusion Gourmet*
Sea Soul Beach Club
Daily: 6:00pm-10:30pm
Tel.: 958 128 6116
Credit Cards Accepted

**El Argentino**
*Steak, Wine*
Marina Park Plaza
Daily: 3:00pm- 11:00pm
Tel.: 958 142 4986
Credit Cards Accepted

**Frida’s Street Food**
*Tacos, Grill, Clamato*
Between Hotel Galería del Ángel and Chedraui
Tel.: 958 122 5199
Daily: 12pm- 10pm
Cash Only

**Icacos**
*Coffee, salads, tapas*
Between Hotel Galería del Ángel and Chedraui
Tel.: 958 122 5199
Daily: 7:00am- 10pm
Cash Only

**La Mezcalá**
*Tlayudas, Mezcal, Bar*
Boulevard Benito Juárez
Tel.: 958 587 1011
Tues.- Sun.: 7pm-3am
Credit Cards Accepted

**Konnichiwa**
*Sushi, Japanese, Delivery*
Marina Park Plaza
Tel.: 958 105 1550
Daily: 2:00pm- 11:00pm
Credit Cards Accepted

**L’Echalote**
*French and Vietnamese*
Hotel Eden Costa
Tel.: 958 587 2480
Tues.- Sun.: 6pm-10:30pm
Credit Cards Accepted

**Mama Elsa's Hamburgers**
*Burgers, Carrot Cake*
Beside Hotel Villablanca
Tel.: 958 100 4032
Mon.- Sat.: 6pm- 11pm
Cash only

**McCarthy’s Irish Pub**
*Wings, Bar, Sports TV*
Chedraui parking lot
Tel. 958 103 9747
Daily: 2:00pm- 3:00am
Credit Cards Accepted

**Ocean**
*Mexican, Bar, Seafood*
Arrocito, at Cosmo
Tel.: 958 525 2241
Wednesday- Monday: 1:30pm -10:00pm
Credit Cards Accepted

**Rocoto**
*South American flavors*
Plaza Chahue Local 2
Tel.: 958 106 7502
Mon.- Sat.:1:30pm-10pm
Cash only

**Santa Clara**
*Mexican home cooking*
Calle Mazateco, Sect. R
Tel.: (958) 587 1047
Daily: 8:00am- 9:00pm
Credit Cards Accepted

**7 Tavoli**
*Italian, Mediterranean*
Marina Chahue Local 5
Tel.: 958 583 4499
Wed.- Mon.: 5pm- 11pm
Credit Cards Accepted

**Tangolunda**

**Azul Profundo**
*Romantic, Beachfront*
Hotel Camino Real
Tel.: 958 583 0300
Mon.-Wed.-Fri.: 7pm- 11pm
Credit Cards Accepted

**Don Porfirio**
*Steak, Seafood, Mexican*
Across from Dreams
Tel.: 958 581 0001
Daily: 11am- midnight
Credit Cards Accepted

**Las Cupulas**
*Romantic, Oceanview*
Hotel Quinta Real
Tel.: 958 583 0428
Daily: 7:00am- 12:00pm,
6:00pm-10:00pm
Credit Cards Accepted

**Las Parotas**
*Breakfast, AC, parking*
Las Parotas Golf Course
Tel.: 958 583 0400
Daily: 7:00am- 5:00pm
Credit Cards Accepted

**La Mezcala**
*Mexican Grill, Steak*
Calle Carrizal (Beside Goodyear)
Tel.: 958 587 0807
Open Daily: 1pm- 10pm
Credit Cards Accepted

**La Finca de Vaqueros**
*Mexican Grill, Steak*
Calle Carrizal (Beside Goodyear)
Tel.: 958 587 0807
Open Daily: 1pm- 10pm
Credit Cards Accepted
New Gallery of Contemporary / Modern Mexican Art

By Brooke Gazer

The owner of Europa Galería de Arte is a former Marine, originally from Texas. When he married a Canadian, he moved to Calgary and became a Canadian citizen. As a consultant on oil and gas processing facilities, he's traveled the world.

He says, "Vietnam, and more recently being taken hostage by Middle Eastern militants while working overseas, has taught me to keep life in perspective." So when a serious family crisis arose in 2014, he quit his job at Suncor to deal with more important issues.

A year later, Sam Cade was ready to make another change to his life. He'd been to Huatulco on vacation and decided to move here permanently. "I'm not one to sit around, I needed something to do. Opening an art gallery struck me as something that could be stimulating."

Sam was drawn to the modern art movements that occurred between the 1880s and the 1960s, and was especially interested in how Mexico and her artists responded. Most of the great Mexican artists fled the country during the revolution of 1910. Paris was a magnet for artists of that era, so it wasn't surprising that most were drawn to that city.

After the revolution, the Mexican government wanted to unify the country and since most peasants were illiterate, murals became a prime medium for propaganda. Many artists, the most notable being David Siqueiros, José Orozco and Diego Rivera, returned to find profitable commissions as the fighting wore down. Many lesser known artists returned as well, bringing a fresh new artistic influence to their homeland.

Early in 2017, Sam rented a space in Punto Tangolunda along Blvd. Benito Juárez, which he transformed into a classical white box gallery. He spent seven months traveling Mexico, developing relationships with a wide cross section of talented artists. Entering this clean brightly lit space, one is initially overcome with sensory stimulation. It's a riot of color and form that requires a few minutes for your eyes to adjust to. Paintings and prints are displayed from the floor all the way up to the vaulted ceiling, so leave yourself time if you want to stop by for a visit. There's a lot to take in, and be sure to include the upper level where you can properly view those pieces hung above eye level, as well as his collection of nudes.

Within this collection, you'll find a vast array of styles, including some excellent portraits with a Modigliani influence, some Cubism, and a few touches of Kandinsky, but all the works are decidedly Mexican. There are oils, pastels, sketches, and original prints. Part of one wall displays a collection of resin masks of different patinas; a few bronzes round out this exceptional collection. Most pieces range from $10,000 to $25,000 MXN; the most expensive painting sells for $55,000 MXN. For those on a tighter budget, some small digital prints go for $1,500 to $2,000 MXN.

Up to now, most of his clients have been nationals from Mexico City. These are people who appreciate modern/contemporary Mexican art and recognize the artists. Occasionally visitors from the northern climates find the colors of Mexico overbearing and they may be correct. Some hot, vivid Mexican colors don’t work in places like Canada. The reverse is also true. I brought upholstered furniture to Huatulco and the icy pastels looked insipid under the intense tropical light. A careful eye however, will spot several pieces that would fit into the cold light north of the border. These could become a lovely reminder of someone's time in Huatulco.

Don't worry if you're not in the market for a new piece of art. Sam says that everyone is welcome to come and look. In fact, he takes pleasure in educating people about the contemporary Mexican art movement. To this end, he invites classes from local schools to come for an educational tour lasting about 80 minutes. During this tour, he shows a ten-minute video and each student receives a small sketch book and a few colored pencils.

If you see something you like, Sam will bring it or a few pieces out to your home in Huatulco and hang them so that you can decide if they fit in your location. Europa Galería de Arte offers a welcome addition to the cultural aspect of Huatulco.


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Holy Escamole!

By Julie Etra

My good friend Barry, who lives in Pluma Hidalgo, said I was palate challenged, an unadventurous eater, a false epicurean. Guilty as charged when it comes to eating insects and animal organs, but insects and their larvae are widely eaten in Mexico.

Ants
A pre-Hispanic dish, escamoles are ant larvae and pupae, also known as ant “caviar.” Sounds appetizing? When we met in Oaxaca City last winter, Barry and his wife Leslie sat down to a plate of this traditional delicacy, which they shared with my husband Larry. “YUM!” they all exclaimed, while I politely declined.

Escamoles are the edible larvae and pupae of velvethy tree ants. The larvae are harvested from the roots of Agave tequilana and Agave americana, common species of maguey in Mexico used to produce tequila and mezcal, respectively. Liometopum apiculatum ants are mostly cariunores and don’t impact the roots of the plants under which they nest. They also obtain nectar from yucca and agave plants.

The word “caviar” is a good indicator of the high cost and gourmet status of escamoles. They have been described as resembling corn kernels or pine nuts, and are purportedly crunchy when fried and ostensibly more appealing than other worm-like larvae associated with maguey and mezcal (we’ll get to them later). Escamoles are frequently prepared by pan frying with butter and spices with chilis, cilantro etc. (By the way, cilantro is native to Iran, western Asia and northern Africa; it made its way to Mexico via the Spaniards, and is indicative of the Moorish influence on Spanish culture – the Moors, from Morocco, ruled most of Southern Spain for 800 +/- years).

Upon maturity, before they turn into moths, the red maguey worm can be as large as 2.6 inches (65 mm). A 100-gram serving (just under a quarter pound) contains over 650 calories, while they are sometimes eaten alive and raw – ACK! – they are also considered delicious deep fried (with a taste and feel like crisp bacon) or braised, seasoned with salt, lime, chilis, and of course served in the ubiquitous and essential corn tortilla.

You, too, can participate in the culinary tradition of bugs (bichos were an essential part of the Aztec diet, and the UN’s Food and Agriculture Organization sees insect protein as the answer to worldwide food insecurity). Up to 550 edible bugs have been counted on the city’s restaurant memos, whether as the bugs themselves (escamoles, flying ants, chapulines, and red maguey worms, not to mention deep-fried tarantulas and scorpions) or incorporated more subtly into sauces and seasonings.

Grasshoppers
Among the other insects commonly consumed in Mexico, most notably chapulines (grasshoppers) in the state of Oaxaca. They are usually roasted, often with lime and garlic. The following is another common preparation:

Ingredients:
1 pound chapulines
1/2 cup oil (for frying)
3 cloves garlic, peeled and chopped
1 serrano chile, seeded and diced
1 onion, chopped
Dash salt (or to taste)
1 lime, cut into wedges

Instructions:
Remove the wings and legs of each chapulin.
Heat the oil in a shallow pan and sauté the garlic, chile, and the onions until the onions are translucent.
With a slotted spoon, remove the garlic, chile and onions from the oil and discard, leaving the oil in the pan.
Sauté the chapulines in the oil until they are brown and crispy.
Remove the chapulines and drain.
Sprinkle salt over the top, and then squeeze some lime over them.

They can be eaten alone as a snack, or in tacos. I have had them served in guacamole. Another recipe is to layer a clay casserole with Oaxacan cheese (quesillo), place a layer of prepared chapulines over the cheese, cover with a layer of quesillo, place the lid on the casserole, and cook for 3-4 minutes until the cheese has melted. Serve in a tortilla with your favorite salsa.

Maguey “worms”
Red maguey worms are not worms, but the larvae of the Comadia redtenbacheri moth, which lays its eggs mostly at the base of the maguey leaves. The white eggs hatch into larvae, which go through several phases of development, turning pinker each time and boring into the maguey stems and roots to feed. In Spanish, the red maguey worms are known as chilocoules, chinicuiles or tecoles. We’re probably most familiar with them because it’s one of the most popular gusanos to drop into a bottle of Oaxacan mezcal.

The Eye 22
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Back to Huatulco

By Vair Clendenning

Calgary, it’s minus 4 and snowing and we don’t care because in the morning we’re leaving on a jet plane, won’t be back again (till next year) and we don’t hate to go. In Seattle, I had treated my Donna, my wife, to a $400 a night hotel and that paid off big time. In Calgary I treated Vair to a $76, tax included, night at the Ramada. Donna wasn’t impressed. When I’m on a losing streak I don’t quit, so I took Donna to the restaurant in the Ramada for dinner. Dinner at the Ramada was also not a good idea. I’m now batting zero for two but I’m not a quitter.

We’re up at 4 am, don’t want to miss the flight, and Donna wants out of the Ramada and she wants coffee! We booked the 5:30 am shuttle to the airport when we checked in, so we we’re down at the front desk by 5:15 only to find out that the shuttle doesn’t start running until 6:30. Things just keep getting better and by now I can tell that Donna is really impressed. The Desk Clerk calls us a taxi, the taxi came, the Desk Clerk gave him a voucher and he drove us to the airport. At the airport the meter read $24 and the driver showed me his voucher for $15. Feeling sorry for him I gave him a $2 tip. Donna gave me the finger. I saved the day when I found a Starbucks and bought Donna a triple-shot latte. She said thanks because caffeine improves her language.

West Jet direct from Calgary to Huatulco, and except for the 3-hour delay leaving Calgary everything was perfect until we landed in Huatulco. Wanting to get a jump on everyone else on the plane when it came to the Mexican Tourist Card I had gone online and this is what I found: “Mexico’s National Immigration Institute (INM) now allows travelers to apply for a tourist card online up to 7 days before entering Mexico.” I had found my advantage and I took it. Filled out the card online, printed it and when we got to Mexico we went to the front of the line.

Little did I know that Mexico forgot to tell the immigration officers about the online Tourist Card, so none of them knew what I was giving them and all they wanted was the card that was handed out on the plane. Now we are at the back of the line and going nowhere fast. After seeing 4 Immigration Officers we were led to the Supervisor who took one look at our online Tourist Card, tore it in half, gave us the departure portion and waved us through. My plan only took us an extra half hour, but I got to impress Donna with my ingenuity, not. Mexican Immigration one, Vair zero.

Last year Donna lost her phone on week two. This year she lost her phone on day two. I knew something was up when she came to me and asked me to phone her. We’ve done this before, and the last time she asked me to phone her the phone in her purse rang and that is what I expected this time. No such luck, her purse didn’t ring and neither did her pocket, her bra or anything else. As we hadn’t taken a taxi, I knew she hadn’t left it in the taxi like last year. I’m starting to think that Donna loses her phones on purpose so she can get a new one. The reason I think this is because she gets a new phone every year, but this year Donna had bad luck. She had left her phone in the office at Sea Soul and Monica returned it the next day. Donna wasn’t happy.

Two days later Donna lost her bra. As a good conscientious husband my first thought was, how the hell do you lose a bra? Bras don’t fall off, it’s not like your phone, you don’t leave it in a taxi or the office at Sea Soul, or do you? Now I’m suspicious. Donna, where’s your bra?

Crisis averted, Donna’s bra was in her grocery shopping bag, which still leaves an unanswered question. Donna, why do you take your bra off when you go grocery shopping???

On Monday, Donna and the girls went to Pochutla to buy bacon and other things. Maybe a new bra, maybe not. Anyway, the girls reminded me of their trip to Pochutla last year and Donna’s quest for tocino. Not wanting to forget the Mexican name for bacon, Donna drew a little map and wrote “tocino” on a napkin and squirreled it away in her purse. Squirrel is Donna’s nickname, but we’ll save that for another day.

Upon arrival in Pochutla, Donna marched off following her map and left the girls behind. Not wanting to get too lost, Donna showed her napkin, with the map and “tocino” written on it, to people on the street. She pointed to the napkin and said, “Tocino?” And, they would respond, no, servilleta. Not to be deterred, Donna kept walking, pointing to her napkin and saying, “Tocino?” The locals kept telling her that it wasn’t bacon, it was a napkin. After walking up and down the street in Pochutla for what seemed like an hour to Donna, her friend Anne came to the rescue and showed her the tocino store, the bacon store not the napkin store, where Donna bought a bag of napkins disguised as bacon. Her friends could have told her much sooner, but they were too busy laughing. I enjoyed the story, but I enjoyed the bacon more.

Week one is now in the history books and Donna and I have survived. Her phone is back, her bra is on, for now, and she bought bacon in Pochutla. I can hardly wait for next week.

Vair Clendenning, from Kelowna, B.C., is a retired electrician and union representative who traveled widely on the job. Now he’s a travel writer – his adventures with wife Donna are recorded in his blog Travels with Grumpy and Donna (http://www.travelingwithgrumpyanddonna.com/).
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On the Coast Recurring Events:

English AA, Huatulco
Wednesdays and Fridays 7:15pm- 8:15pm
Calle Flamboyant 310, 2nd floor, La Crucecita,
Info: Wiles b_wiles@yahoo.com

Weekly Markets
Pochutla Market- Every Monday

December

Huatulco’s Organic Market Santa Cruz 8am-2pm
Every Saturday

Encuentro de Cocineros - Local cooks gather with sample dishes to raise money for local charities.
Santa Cruz Park, 2pm - 150 pesos
Sunday, December 30th

Oaxaca City Recurring Events:

Open AA Meetings (English)
Members of all 12 Step Programs Welcome
Mondays and Thursdays 7 pm
Saturdays 9 am
303B Rayon near corner of Fiallo

Al-Anon (English)
Tuesdays 10:30 am
303B Rayon near corner of Fiallo

Religious Services
Holy Trinity Anglican Episcopal Church
Sundays 10:30 am
Crespo 211 (between Morelos and Matamoros)
Liturgy followed by coffee hour. Information 951-514-3799

Religious Society of Quaker Friends Meeting,
Saturdays 10 am Free. All are welcome. For more information and location, contact: janynelyons@hotmail.com

Weekly Markets
Zaachila Market, Every Thursday
Ocotlán Market, Every Friday
Etla Market, Every Wednesday
Tlacolula Market, Every Sunday

Biking
Oaxaca is More Beautiful on a Bicycle, Wednesday, Friday, Saturday & Sunday - 9 to 10:30 pm Free,
Meet in front of Santo Domingo Church. Rental bicycles available at Mundo Ceiba, Quintana Roo 201. You must bring a passport or Oaxacan credentials. They have tandems, too!

Ethnobotanical Garden Tours in English
Weekly - Tuesday, Thursday and Saturday - 11 am
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Bridge
Tuesday Bridge Game at Oaxaca Lending Library,
Pino Suarez 519, $20 pesos, no partner necessary,
starting at 1:00PM

Garden Club
Monthly - 1st Wednesday Free
The Oaxaca Garden Club is dedicated to: learning, sharing and education about gardening, agriculture and nature, primarily in Oaxaca. To receive the monthly notices of activities, send an email to oaxaca.garden.club@gmail.com

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