

The Return of the Rosarito Theatre Guild

BY REN DRAKE HILL

Little by little, life is returning to normal post- COVID. Adding to the growing list of things to do is to attend a production of the Rosarito Theatre Guild, starting with their holiday performances of "World War II Radio Christmas," by Pat Kruis Tellinghusen. The production is a compendium of 1940's songs, Christmas tunes, with a "war time Christmas theme... and a little singing, a little dancing."

In the days of radio, many

shows were recorded before a live studio audience. Watching WWIIRC is like being in the audience of one of these radio performances, complete with a studio soundman, and behind the scenes actions.

WWIIRC is brought to life by the talents of George Burdette, Arlene Belardi, Robert Lincoln, Pam Shurrager, Randy Kennedy-Eto, Gordon Miniely, Kristina Ann Knapsic, Ted Ewing, Karla Olarto Henderson, and Roberta Guidry. This cast

is working hard three mornings a week, singing and dancing while trying to memorize their lines. Let's show them some love! The production is directed by Clair Sinnett of the Rosarito Theatre Guild, with Musical Direction provided by David Cattanio of the La Mision Performing Arts Center. The cast is a blend of performers from the Rosarito Theatre Guild and the La Mision Performing Arts Center, who have formed a partnership to promote theatre arts at both ends of Rosarito.

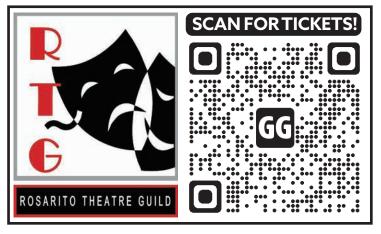
The RTG is in a new, but temporary home; the Salon Palacio Event Center, which is on the Boulevard (Yes, THAT boulevard), two buildings south of what used to be McDonald's. The hall is well-known for hosting social gatherings and community meetings and easy to find. In an interview with Producer Ted Ewing, he ex-

plained to me that the current lack of a permanent venue is not stopping the RTG from its valiant return, describing the troupe as "nomadic."

I know many of us have wondered, with the loss of theatre venue and the never-seeming-to-end pandemic, if the RTG would ever make a comeback. It appears that question has been answered with a resounding YES. As Milo Ger-

ing, past president of the RTG stated in a letter to the RTG members, "...we are finding strength through adversity."

New productions are already being considered for next year, including a murder mystery (count me in); a summer musical revue; a Neil Simon (always a good time); an "Absurdist Classic" (some might say that about me); an **CONTINUED ON PAGE 6**



Mexican Actor Picked Up by Disney Marvel Studios

BY FERNANDO RODRIGUEZ

Last week Disney's Marvel Studios premiered in several cinemas, "Wakanda Forever", the sequel to the 2018 first Black Panther film.

Per Wikipedia, as the Black Panther, Boseman led a predominantly black cast in a major blockbuster for the first website7magazine. "Through his acting, Boseman rewrote, and reclaimed black history."

Academy award-winning actress, Viola Davis, added "he is going to be remembered as a hero", both as the Black Panther and for the authentic man he was, and that "his legacy, his

and heroic figure, not just because of his iconic turn as Marvel's Black Panther but for how he raised the bar for racial equality and representation on screen." The BBC also noted his impact of infusing African authenticity into his work, as how T'Challa is presented, saying that he "connects African-American audiences with their African heritage."

This brings us full circle to the spectacular changes Marvel Studios producer Kevin Feige, and co-screenplay writer/director Ryan Coogler and their team made to the Wakada Forever film. Specifically, the complete overhaul to one of the first and oldest super-



with their MesoAmerican heritage, in which they made Namor, an Aztec Mayan Prince Namor, ruler of his underwater country known as Talokan.

In Mexico, Tlālocān is described in several Aztec codices as a paradise, ruled over by the rain god, Tlaloc and his queen Chalchiuhtlicue. Actor Tenoch Huerta, who was born in Ecatepec, Mexico City has been cast as the epic new Namor. Huerta has appeared in a number of movies in Latin America and Spain. His father enrolled him in an acting course with María Elena Saldaña where he started appearing on film in 2006 at age 25. The dark-skinned Huerta family is of indigenous descent from a Nahua maternal great-grandmother and a Purépecha paternal great-greatgrandmother.

Weeks and months before the November 11 release of Wakanda Forever, Tenoch Huerta likeness action figures have been flying off the shelves



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Oliver Ouintero. oliver@ggnorth.com

Managing Editor

luisa@ggnorth.com

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"While our Golden Age elders may have believed Bill Everett's 1940's Sub-Mariner was the most unique superhero ever created and while others can argue that Stan Lee's Silver

CONTINUED ON PAGE 5

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time. "His performance as T'Challa has become a piece of history, because a Black epic, even a period piece, is forever expected to be important, representative of the past, present, and future," said Robert Daniels of the British BBC Culture

body of work, his integrity, is going to influence generations upon generations to come."

BBC Culture called Boseman "a film icon who changed Hollywood"; "a symbol of black excellence and of cinematic excellence"; and "a virtuoso

heroes from the Marvel and comic books universe. Prince Namor, The Sub-Mariner is Lord, King and Monarch of Atlantis, the city beneath the sea. This creative and welcome change may very well connect Mexican-American audiences

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What Mexico Has Taught Me

Over the years, the citizens of Mexico have treated me very well. I am sure my bumbling attempts to communicate in Spanish with a vocabulary of maybe 60-80 words and NO ability to put together a sentence more complicated than "Donde esta el bano?" have tried their patience thousands of times. And trying to mime with hand gestures and facial expressions is not one of my strengths. Here are random examples of their legendary generosity to this American tourist.

I wanted to find out where in downtown Ensenada the municipal bus to Maneadero starts from. It's the first of two buses I take on my way south to the blowhole called La Bufadora. I went to the station I knew of and saw the written schedule on the wall didn't have any buses

going there. There are apparently multiple bus stations downtown. I started asking around. A citizen overheard me asking another person and took me aside. Maneadero? Si! He motioned for me to follow him. He knew no English but guessed my need. He was carrying a large plastic bucket full of new windshield wipers and tried selling them to anybody in a moving or parked car. I followed him for two full city blocks to a bus station I didn't know about. There, on that schedule board, was the word "Maneadero". I said "Muchas gracias, senor. Gracias." and watched him continue on his way as an self-employed, on-foot, windshield wiper salesman.

I was eating a campechana from the El Guero stand at the corner of Alvarado and Costero. Those are the mixed seafood cocktails that can have shrimp, octopus, clams, scallops, or oysters in them. They have a tomato sauce base and come in different sizes and combinations. The place is always busy, which is a good sign of quality food. Mine was particularly tasty so I got the attention of the guy who made it and gave him a thumbs up and said "Muy bueno". He motioned for me to come back to the stand and put another scoop of seafood into my cup for free. Wow!

Then there's the street vendor who parks his cart in front of my hotel and sells trinkets, jewelry, t-shirts, and toys. We had gotten to the point where we recognized each other over the years and always said "Buenos dias" to one another. One day I decided I needed a baseball cap that says "Ensenada" on it and bought one from him. Got it



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home and liked it so much I bought another one just like it the next time. It also has a shark and a fish on it. Then bought a third, exact, same cap later on. One for the car, one for the garage, and one shoved in my closet just in

case one of the first two..... uh.....gets eaten by wolves. So, I'm back in Ensenada at some point and I'm exiting my hotel, see the guy, and say "Buenos dias" to him. He stops me....and hands me a **CONTINUED ON PAGE 5**

What To Do If You're Stopped **By The Police**

Ed Note. We have received comments from the local community asking us what do we have against the local police force. The answer is nothing, there are several great elements among the force, but unfortunately it is also common to find cases like the one we report below, specially with tourists or expats, which we feel is part of our duty to educate and protect. This is why we print this note on every edition of the Gringo Gazette.

We recently got a report from a local Gringo who was walking back home and a police cruiser stopped him and took money from him to let him go. That's extortion anywhere, and there are bad hombres anywhere. If you are stopped for an alleged traffic violation, ask for a ticket and go down to the police station later on or the next day, and pay it. They will take your driver's license to ensure that you show up, that's OK. They do not want your license, and there's nothing they can do with it. You

will get it back. And no, do not give them money if they ask you to pay the ticket to them right there. Just keep asking for a ticket, "Dar may un teeket por favor." Be polite and firm.

If they get nasty, write down their last name from their name badge, or pull out your cell phone and take a photo of him, her, or them. No, it's not illegal to photograph or record a police officer doing it's job. That's like holding a mirror up to a vampire, and they will jump in their vehicle and scurry away like cockroaches when you turn on the light.

It's extremely rare for them to write a ticket, and for sure they will not cite you when you haven't done anything wrong. And, if you have broken a law, the ticket is ridiculously small. Man up and fo down and pay it.

This police extortion would stop in a week if everyone would grow a back bone and stand up to them.

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Cooking Like a Mexican

BY ALEJANDRA BORBOLLA



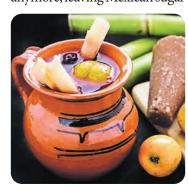
Christmas is right around the corner and I think you should all jump on the wagon. The star Mexican Navidad drink is ponche; it's delicious, warm, spicy, festive AAAAND it can be boozed up for the grownups. Bonus: your house will smell like Christmas for sure. My favorite thing about ponche is it has a bunch of ingredients that are pretty unusual for foreigners It's always a great way to show our heritage, traditions and how incredible it is that ingredients from so far away are local staples in our recipes.

One of the most interesting ingredients in ponche is tejocote (Mexican hawthorne), and you either love it or hate it. There's really no in between. We're talking about a small fruit that comes from a tree. The name is from Nahuatl originally: Texocotl,

Tejocote season starts in October and ends in January, which is probably why it is so often used in Mexican Christmas punch. I think it should be named a superfruit since it lowers blood sugar levels and can also be made into a tea which helps with respiratory problems like cough, pneumonia, bronchitis, flu and the common cold.

Another interesting ingredient is sugarcane, which made its way from Guinea to Asia and then to Spain, and then in 1522 Cortez brought it to the Americas. Sugar cane expanded through (now Mexican) territory three years after the fall of Tenochtitlan; the weather and high demand for sugar were great excuses for this crop to be found countrywide. It was often referred to as honey with no bees, and it soon overtook even

days, sugar is too expensive and less sweet than fructose syrup, so more and more industries are replacing this ingredient, and it is not profitable to export anymore, leaving Mexican sugar



in a tight spot. In that same idea, most sugar cane plantations and sugar refineries are owned by a very tight group of people and it is a very hard business to get into.

Consuming sugarcane is not as hard as it looks, but you have to be a little cautious, as there is a risk of hurting your fingers with the use of a sharp knife. To peel the sugarcane, the only equipment you will require is a sharp knife, a steady hand and a little common sense. Make sure that the knife is sharp enough. Otherwise, you will end up wasting your valuable energy without getting a single piece of chewable sugarcane. Yes, there's a wrong



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way to do it.

The sugarcanes are usually sold short enough to manage. When these are sold in the stores, they are usually cut into smaller pieces, many times without the "knee" part. But, if you get to buy the long sticks of sugarcane, you have to cut them first into smaller pieces. Discard the knees before you start peeling.

These smaller pieces are now ready for peeling. Use the sharp knife to start peeling at the smooth end. Cut the peel along the outer layer of the sugarcane as long as you can, lengthwise. It will be a little bit like doing some hardcore gardening.

When the peeling is done, cut the sugarcane into smaller pieces so that they can be chewed easily. Think about a half-inch thick and three inches long. Sugar cane is not meant to be swallowed, but chewed on while sucking the juice and punch out!

Last but not least, Tamarind (Tam-uh-rind). It is also very commonly found in Mexican candy and used in a sourer-spicier context. A tamarind tree is very large (up to 100 feet tall) and grows very slowly. It is native to Africa but grows well in any tropical climate. It also

made its way in our country with Spaniards who had previously been around the other side of the world. It bears fruits that are around 6 inches in length and look like a large, curved bean pod. Young tamarind fruit has a pliable brown skin and the inside greenish with whitish seeds. As the fruit matures the greenish insides turn brown and the pod becomes more bulbous. As the fruit dries out, the pod becomes stiff and brittle, the insides become pasty and the seeds turn brown.

Jalisco, Guerrero, Colima, Chiapas, and Veracruz are the top tamarind producers in Mexico. Most trees are planted for the fruit, but some are planted as shade trees because they are so wide. Tamarind fruit flavor is very popular and is used to flavor many foods and candies and even water. The quickest way to get to the pulp is to break the shell by hand and remove the sticky pulp with your fingers. For commercial usage, the entire pod is boiled to soften the outer shell, then it is ground up with water and strained so that the pulp is removed from the bits of shell and seed. The pulp is then **CONTINUED ON PAGE 7**

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tetl-stone, xocotls -- bittersweet fruit. It looks like a tiny apple and is very tart. The tree is wild, full of thorns and can grow on diverse soils and weathers, but it is more comfortable around the volcanic areas in central Mexico. Tejocote is very rich in vitamin A and C, calcium and iron. This particular fruit is mostly consumed cooked, and to eat it raw, it must be very, very ripe.

cotton plantations. Interestingly enough, it was sugar cane plantations and sugar refineries that were some of the most affected during the Independence movement; most of the sugar business was owned and operated by Spaniards but labored by indigenous people. This huge hit made sugar a lot more expensive during the following years and even considered a luxury item. Nowa-



MEXICAN ACTOR PICKED...

continued from page 2

Age 1960's version was the best of all time, the 2022 Marvel Studios "Wakanda Forever" MesoAmerican Mayan Aztec Prince Namor is by far the greatest the world will ever know," said Luis Rodriguez of San Jose, CA, who publishes "Aztec of the City". One of the first Mexican-American comic book superheroes ever created, it made its debut on Cinco de Mayo, 1993 and has been featured in the Washington Post, Lowrider and Hispanic Magazines, as well as New York City's Remezcla news.

(1917-1973) created Namor the Sub-Mariner and co-created Daredevil with writer Stan Lee for Marvel Comics, Bill Everett was raised in Watertown, Massachusetts, near the city named after his great-grandfather, Everett, Massachusetts.

Everett's father ran a successful trucking business, and when Everett was young the family bought a large summer home in Kennebunkport, Maine. Both his parents supported the artistic talents of their son. At the age of 12, Everett contracted tuberculosis, and was pulled from sixth grade to go with his mother and his sister to Arizona, to recuperate for four months. Taking his first drink at 16, Everett began his path to teenage alcoholism. In 1934 Everett studied at Boston's Vesper George School of Art, where his inability to focus led him to drop out in 1935.

Everett knew his father "always wanted me to be a cartoonist, and he died, unfortunately, before he saw that come true," he said.

"Everett was a man who William Blake Everett lived comics throughout his entire life and loved it with a passion. It's important not only to remember the characters, but the men behind them,' said Chris Marshall, of the Collected Comics Library.

> Only Batman and Superman are as old as The Sub-Mariner. Another interesting note is that when Stan Lee asked Everett to help create and design Daredevil, The Man Without Fear comic book in

1963, Bill made Matt Murdock/ Daredevil a blind superhero, which was inspired by his blind daughter Wendy Everett.

And now Disney and Marvel Studios are including Mexican-American, Latino, and Chicano superheroes in their galaxy of world-famous characters. There is little doubt, Namor of Tlālocān will become as famous, popular and loved as his first African-American Marvel superhero predecessor, the 1.34 billion dollar Black Panther.

WHAT MEXICO HAS...

continued from page 3

free baseball cap.

There's a very well known bakery in Tecate called El Mejor Pan de Tecate that has empanadas that I take home by the dozen and freeze. They are basically turnovers with a filling. I love the tuna, the cheese with jalapeno, the cheese with mushroom, and the cheese with spinach. But they had one I couldn't understand. The albaricoque empanada. I asked one of the guys there "Que es?" He didn't know the word in English so he picked one up, broke it in half, and motioned for me to scoop out the insides with my finger. Apricot. He got a "Gracias" from me.

Finally, the gentleman whose house I was visiting in Guadalajara. I was with a friend who was sifting through boxes and boxes of stuff that he was selling. She was buying for her store in Los Angeles and I was bored stiff. Since Guadalajara is the capital of Jalisco, which is the state that produces between 75-80% of all tequila, I asked him could he drive me to a good liquor store to buy some quality local product. He obliged and I bought a very good bottle at a great price. We got back to his house and I offered to open it. He produced two shot glasses and a bowl of chapulines. Those are grasshoppers fried in oil on a



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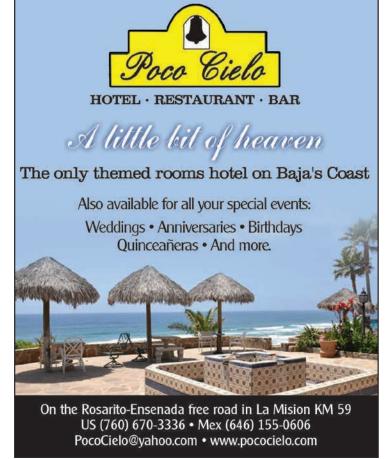
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pan to kill all bacteria then seasoned with dried red chile powder and other flavors like dried onions, garlic, and salt. High in protein. The dried red chile powder gives them their red appearance. They are crisp and usually eaten like potato chips as a snack. Some people say they taste like shrimp but mine were quickly chased with tequila. When in Rome.... Yet another Magical Mexico Moment for this gringo.

The lesson? Learn from the locals. And be grateful for what is shared. And always say "Gracias".

Ed note: While "chapulines" do translate as crickets in English, it refers to a specifical kind of cricket that is smaller than your average grasshopper, the big ones are also eaten as a snack but are called "grillos"; and altough they are now found all over Mexico they are originally from the southern state of Oaxaca where you will be able to find them almost anywhere being sold by street vendors.



Sleeping with Strangers

A funny, honest look at being an Airbnb host

BY DAVID FLORES

Sleeping with Strangers: An Airbnb Host's Life in Lake Tahoe and Mexico reveals what it's like to be in charge of a short-term rental in two distinctly different locations—South Lake Tahoe, California, and Todos Santos, Baja California Sur, Mexico.

This book will have readers laughing, scratching their heads, and possibly changing their behavior as a guest and/or host of a short-term rental.

Sleeping with Strangers is Kathryn Reed's fourth book. She is also the author of Lake Tahoe Trails For All Seasons:



Must-Do Hiking and Snowshoe Treks, Snowshoeing Around Lake Tahoe: Must-Do Scenic Treks, and The Dirt Around Lake Tahoe: Must-Do Scenic Hikes. She is an award-winning journalist who has had a permanent address somewhere in Northern California most of her life.

Reed spent three winters in Todos Santos, with two of them as an Airbnb host. She has been a contributor to the *Gringo Gazette* since 2019.

In the book Reed doesn't hold back on what it was like to be a host, lauding the good guests, making a strong case for those she'd rather not see again—after all, one chapter is titled Don't Come Back. She also delves into what her experience was like dealing with Airbnb.

Challenges went beyond the clientele. A furnace died in the middle of a snowstorm in the mountains and a refrigerator was running hotter than the desert air. All normal homeowner issues. But they became even bigger stressors when paying guests were about to arrive

thinking there was central heat and refrigeration.

The homes themselves were completely different. In Tahoe, it was a room in a single-family residence that was available to rent, with Reed staying down the hall. In Todos Santos it was the bottom floor of a house, with Reed living upstairs with a separate entrance.

Besides pulling back the covers on what life is like as an Airbnb host, Reed also shares what it is like to live in these two diverse locations, making the book a bit of a travelogue.

Sleeping with Strangers may be ordered through local bookstores or purchased online. It's available as a paperback and ebook.

Contact: Kathryn Reed, KR@Kathryn Reed.com, 530.318.4806. ISBN: 978-1-952003-06-6 ▲

THE RETURN OF THE RTG...

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American Masterpiece (no one would say that about me); and a guest performance. So keep an eye open for future casting calls.

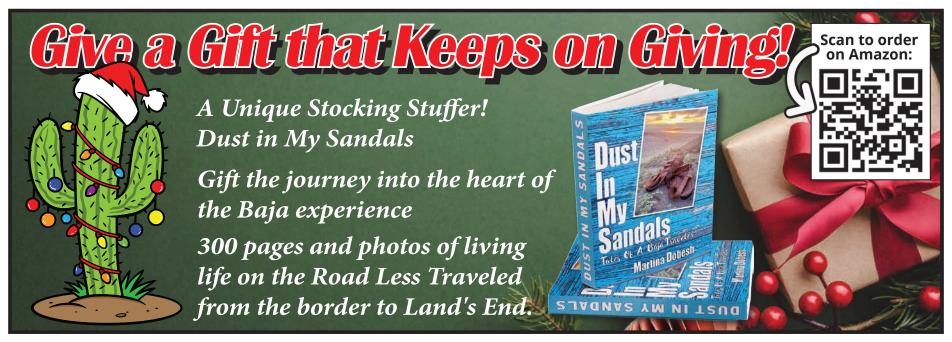
WWII Radio Christmas has matinee performances on December 7, 8, and 9, at 2:00 pm. There are no evening performances for this show. Tickets are \$20 for RTG Members and \$25 for non-Members, payable through PayPal or with a major credit card at www.Rosarito-



Theatre.org (click on the "Up Next" tab at the top of the page). There is ample, secure parking in the Hall's interior courtyard.

To purchase tickets, and for more information, visit www. Rosaritotheatre.org or scan the QR code in the front page. Information is also available at Facebook/Rosarito Theatre Guild. For information on LM-PAC, visit Facebook/LaMision Performing Arts Center.

Let's start the Christmas season right! Support the arts of Rosarito!



Aska Mexica

A few days ago, a minister in the supreme court of justice (SCJN) was to present a proposal that prohibited the installation and public display of religious Christmas figures, more specifically nativity scenes, funded by tax money (so government and public instances). One of his arguments is that nativity scenes are a direct violation of religious freedom and Mexico is a laic country with the principles of equality and no discrimination. He pointed out this proposal has been in the works for the last two years after an event in Yucatan where the citizens denounced the state for spending important tax money to fund a big nativity scene around Christmas.

What do you think? Do you agree with the proposal?



guess. After all, nativity scenes are woven into our culture and they probably will not go away.

I personally think it's a bunch of BS. Nativity scenes are the core of Christmas and in these times, we need something to remind us what we are celebrating, for who and why; its not only about presents and dinner and Santa Claus. And if the government funds it, I think it's fine, it's a small point of interest; I used to take my kids when they were little to see it and walk through and remember all of its meaning, there's always people around selling food and balloons and stuff.

Michelle Sanchez, 35, receptionist.

I don't think they should ban them, we should think about all the factors nativity scenes affect; the people who are hired externally to fabricate them, in some places in the rest of the country the nativity scenes are huge and made by hand local artisans. Some of those are even famous and could be counted as seasonal landmarks, something the people are looking forward to. Maybe we could all take into account that even when we are a laic country, we

have a very high percentage of

Flor Rios, 20, student.

too outdated but I can't deny

Nativity scenes are a little

catholic families still.

Dora Campos, 53, kitchen

lawver.

I think public nativity

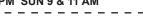
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I think we could lower the budget and be more transparent about it, sometimes the nativity scenes are reported to have cost a lot of money but in reality, they are really deteriorated and old. We should not make them disappear, it's nice to have a stroll around the town square and see it, start getting in the Christmas spirit, see the kids look up and the figures and make wishes to the baby Jesus and the three wise men.

Christian Damian, 47,

scenes should not be publicly funded, and that money should go to public schools and hospitals. Instead, we could have a small competition for all of those families who collect miniature items and have them put on the scene, it would raise citizen participation and could become a new tradition without affecting anyone. The laic

pulp to be removed from the pod first, and others allow soaking in the cooking liquid and breaking the pod open in the liquid to release the pulp, then straining the mixture to remove the pieces of the outer shell. Tamarind can be added to soups, marinades, or sweets.

This is a BIG recipe, written for when you host a posada, but can be sized down! You will need a BIG pot, like the ones used for tamales!

Ingredients:

2 lb. of sugar cane

5 apples (whatever kind you

5 pears

5 guavas

1 gallon of water

7 oz of tamarind

7 oz of prune

1 oz of Jamaica flower (dried hibiscus)

2 cloves

2 lbs. of piloncillo (unrefined brown sugar)

½ a cup of regular sugar

2 cinnamon sticks

Procedure:

Peel the sugar cane and cut into one-inch sticks.

Remove the hearts of the apples and pears and slice thinly.

Quarter the guavas and tejocotes.

Bring the water to a soft boil, add all the fruit, let it come to a roaring boil and cook for 20 minutes.

Add the tamarind, prunes, Jamaica flowers, cloves, piloncillo, sugar and cinnamon sticks and simmer until all the fruit is thoroughly cooked.

Have a cup of cheer! For the "piquete" as we call it, I recommend rum, tequila, mezcal and even whiskey. I wouldn't add it to the whole batch, but over anyone's cup if preferred.

You can find me at ale. borbolla@gringogazette.com for questions, suggestions or anything you need!

Juditeo WOOD FIRED KITCHEN Km. 34¹/₂ Free Road Tij-Ens, Rosarito, Baja. Ph. (661) 614 6251 / E-mail: trentaquattro34@yahoo.com

Tomas del Bosque, 27, personal trainer.

I think it's not a bad idea but it needs a little work. Sure, we could use that money in better ways and instead have

the public donate if they want a nativity scene in their town

square, at the end of the day the rich catholic families are have a feeling of altruism I

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LINE MYSIS

the ones who could do it and TASTE OUR NEW MENU IN

they're cute and full of tradition. There's a big percentage of the population that really does see it as the core of the OUR NEWLY RENOVATED festivities and maybe the ones in the town square might take up too much of the budget or maybe a silly expense, but we can't just rip out something that has been a part of our culture for so many years.

Matías Barrios, 39, car-

country argument sucks, we all know what churches do and how protected they are by the government.

COOKING LIKE A MEXICAN...

continued from page 4

canned for later sale.

The flavor of the greenish unripened tamarind is very watery, acidic and very sour. The ripened sticky pulp has a musky flavor and is sweet and sour due to the sugars and the acid content. The ripe tamarind pulp has many uses. Some recipes call for the

U.S. Tax Facts For Americans Living in Mexico

BY DON. D. NELSON

Many residents of Baja who are also U.S. citizens are unaware of various aspects of U.S. tax laws which might affect them. Some of those items are as follows:

The U.S. State department may refuse to issue you a renewed passport if the IRS has reported to them you are delinquent on your U.S. tax obligations. U.S. Customs can seize your passport if the IRS has informed them you owe \$50,000 or more in U.S. taxes and penalties. You can get your IRS tax transcript to determine if you owe the

IRS money by phone, mail or

Even if you have dual citizenship (both Mexican and U.S.) you still must file a U.S. tax return on your worldwide income if you earn above a certain amount.

Even though you live in Mexico, you still must file a U.S. tax return each year assuming you have earned in excess of a minimum amount from wages or investments if you are a U.S. citizen or permanent resident. You are obligated to keep the IRS updated on any change of address to Mexico. Failure to do so is no excuse should the IRS pursue you for taxes, penalties and interest

There is no statute of limitations for the IRS to audit your return if you haven't filed one. In most cases, the agency doesn't go back further than six years. However, it has the right to look back for an unlimited amount of time. There is no IRS statute of limitations on unfiled tax

Failure to report foreign Mexico and offshore bank accounts with combined highest balances exceeding \$10,000 U.S. to the U.S. Treasury can result is a \$10,000 penalty per year or more if the IRS should discover your error prior to you filing the required form 114. Mexico and other foreign banks are reporting your bank balances to the IRS.

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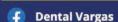
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be reported in Mexico for tax purposes and also must be reported on your U.S. income tax return. The good news is if you pay Mexican income taxes on your net rental income you can claim it as a credit directly offsetting your U.S. income tax on the same rental income shown on your U.S. tax return. You do not pay double tax.

Don D. Nelson Attorney at Law and partner in Kauffman Nelson, LLP CPAs has been assisting U.S. Citizens in Los Cabos with their U.S. tax returns and IRS problems for over 20 years. His email address is ddnelson@gmail.com and his website is at www. taxmeless.com

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