You are here, finally!
We wish you a warm Welcome

Puerto Vallarta
JALISCO • MEXICO

AREA: 1,300 sq. kilometers
POPULATION: 350,000 inhabitants
CLIMATE: Tropical, humid, with an average of 300 sunny days per year. The temperature averages 28°C (82°F) and the rainy season extends from late June to early October.
FAUNA: Nearby Sierra de Cartijillo and the Marieta Islands - where diving is allowed under certain circumstances but fishing of any kind is prohibited. Every year, the Bay receives the visit of the humpback whales, dolphins and manta rays in the winter. During the summer, sea turtles, a protected species, arrive to its shores to lay their eggs.
ECONOMY: Local economy is based mainly on tourism, construction and to a lesser degree, on agriculture, mainly tropical fruit such as mango, papaya, watermelon, pineapple, guanabana, cantaloupe and bananas.
CURRENCY: The Mexican Peso is the legal currency in Mexico although Canadian and American dollars are widely accepted.

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During last Friday’s visit to Puerto Vallarta, Jalisco Governor Enrique Alfaro inaugurated the newly reconstructed La Rivera Street, which was totally destroyed by Hurricane Nora and left several significant neighborhoods and towns inaccessible for quite some time.

As part of its work tour on the coast of the State, the Secretariat of Infrastructure and Public Works (SIOP) carried out the project to transform the road and reinforce the perimeter wall using hydraulic concrete, and to add public lighting powered by solar cells.

La Rivera Street is an important route, since it provides a direct connection to neighborhoods such as Buenos Aires, El Jorullo, as well as the town of Cuale and the municipality of Mascota. The work will benefit hundreds of motorists who travel daily along this road, which is now safer due to the type of work and the materials with which it was rebuilt.

“We have come to open traffic and deliver this road that was rebuilt after the impact that the hurricane had last year in this region of Jalisco, a difficult moment... to be able to face the challenges caused by climate change is without a doubt a difficult situation for all levels of government.

When I came to [Puerto Vallarta to] deliver the Cuale River work, next to the market, everyone said it should be easy to fix a street that was swept away by a hurricane, but this work alone cost $30 Million Pesos because they had to build a foundation and a very large retaining wall to guarantees safety,” he explained.

The head of the SIOP, David Zamora Bueno, said that a retaining wall of 5,500 cubic meters of concrete had to be built to give the road works greater resistance in complex climatic situations.

Subsequently, Enrique Alfaro supervised the progress of the road works on highway 514 in Conchas Chinas, where $29.5 Million Pesos is being invested for its reconstruction, contemplating surface patching, re-levelling, milling, and the placement of a new asphalt layer and horizontal and vertical signage.

This highway connects with the southern hotel zone of Puerto Vallarta, and with beaches such as Mismaloya. However, it was announced that there will be an additional $20 Million in funding to reach Boca de Tomatlán. This last section is under municipal jurisdiction, and the State will lend support with the objective of improving the most important roads of the municipality.

(Sources: banderasnews.com, Contra Linea)
If you are in the market for furniture for your home in Puerto Vallarta, prepare yourself! Gone are the days when the cost of furniture in Mexico was cheaper than what you would pay at a US or Canadian store. Whether you shop in Guadalajara, Tonala, or Puerto Vallarta, you can now expect to pay about the same as what you pay north of the border.

A recent study conducted by an independent research company determined that the prices for comparable quality and style of furniture are on average only 4 to 6% less than the same or equivalent items in stores in US and Canada. Thirty-seven furniture retailers and manufacturers in Guadalajara, Tonala and Puerto Vallarta were included in the study which was conducted in May 2022.

Having been in the furniture business in Puerto Vallarta now for over thirteen years, the results of this research did not surprise me. I believe why the prices are pretty much the same here as they are in the United States and Canada comes down to a few factors.

First, many furniture companies that used to manufacture their items in the US moved to Mexico to produce their products due to the lower labor costs. These manufacturers produce some of the big well-known brand names in North America. The wholesale price list they provide to retailers is the same regardless of whether your store is in Puerto Vallarta, Guadalajara, Topeka, Minneapolis, Toronto, or Calgary. So, all retailers are now buying their product at roughly the same price.

In addition, almost all manufacturers set manufacturers suggested retail prices and monitor to ensure market fairness. With online retail biting into the traditional brick and mortar furniture store’s revenue, manufacturers have clauses in their contracts to ensure the prices of their product is not cannibalized. They want to ensure that there continue to be enough retailers in the market selling their product, both online and through traditional retail channels.

Another reason I believe that the price of furniture in Mexico is about the same as up north is because the materials used to produce furniture here are sourced globally. With the old style of furniture (think traditional Mexican rustic pine tables, chairs, and beds), the materials were sourced locally. Today’s condo owner no longer wants an entire condo full of rough hewn, rustic style items. The preferred décor style now for the new, modern style condo is contemporary with a Mexican twist of color or mid-century modern. These styles require different materials that are generally sourced outside of Mexico. The cost of goods, import taxes and shipping are higher than for locally sourced raw goods.

Throughout North America, we are experiencing a significant cost increase for all consumer goods. The news last week is that inflation spiked to the highest level since 1983. So that we recall how long ago that was, “Dallas” was the number one show on TV and “Tootsie” was the big movie playing at the theatres! You have likely already noticed the increase in cost of goods for everything from bread and milk to bedding, small appliances and even at the hardware store. This same issue that is happening in the US and Canada is happening here – Mexico is not immune. As the saying here goes, when the US gets a cold, Mexico gets pneumonia!

The only real difference in price of furniture that you will see going forward is in whether you want to go basic in style and materials or invest a little more in furniture that lasts. The cheaply constructed, low cost, old style rustic furniture that has a life span of two years tops is still available at roadside vendors or in Tonala. Most condo buyers in Vallarta, however, want furniture that lasts longer because it is made properly so it does not fall apart in our climate and fits their décor preference. That means the days of driving to Guadalajara or Tonala to buy furniture that is cheaper is gone.

Want to know what is a reasonable budget for individual furniture items or how much the average American or Canadian spends today to furnish their new condo in Puerto Vallarta? Email furniture@solutionsmexico.com or send me a text by WhatsApp to +52 322 136 5156.

Our stores are open to serve you. We are online at www.solutionsmexico.com. Our brick and mortar stores are located in Zona Romantica: 363A Constitucion and in Bucerias at Heroes de Nacozari 126.
My kids want to go to Disneyland. Well, Disneyland and Universal Studios, with a quick trip to the Hollywood Walk of Fame. And they want an actual Homer-sized doughnut from the Simpsons attraction. And then I think they want to go home and play video games.

Taking this into consideration and listening carefully to their deepest desires, my husband and I planned our summer and took them directly to the Mexican state of Chiapas for ten days. You don’t have to say anything because we have already been informed with the deepest sincerity that we are monsters.

No, I don’t have anything against Disneyland. At least that’s not the reason we didn’t go. We understand our children’s dream to go to the Happiest Place on Earth, and we want this for them too. I went to Disney World and Universal Studios in Florida when I graduated from high school, and it was fantastic.

The reasons we didn’t go to California this year are complex but boil down to a few key things:

1) $97 USD for one child for one day in Disneyland. That’s what we spent on our entire family for one day of food, transportation, fun and twenty souvenirs in Chiapas.

2) Laziness – My husband needs a tourist visa to go to Disneyland. That looks like a lot of work. Sometimes you just want to enjoy life or get a root canal instead.

3) Selfishness – Gil and I have spent years dreaming of a trip to Chiapas. We also dreamed of sharing this with our children, who were initially, to our surprise and despair, not into it.

But above and beyond economy, lack of motivation, and sheer selfishness, there is something else that mattered more, and it’s the thing that motivates us as parents. Our children are growing up in this country with absolutely everything they could possibly need and several of the things that their wicked adolescent-y hearts desire. Their day-to-day world is quite small: friends, school, activities and a home within a stunningly beautiful town right on the beach.

While this is absolutely great, they also need to know the rest of their country and the tapestry of culture and people that live within it. We want them to know that their life is a wonderful life, but it isn’t the only way to live. They need to understand where they came from, where their indigenous roots began and where their Spanish ancestors came to settle.

So off we went to Chiapas, which is the state with the largest population of indigenous peoples and the highest rate of poverty. Chiapas is profoundly rich in natural resources, but this has not translated back into affluence for the local economy. And yet Chiapas is steeped in culture and history, with archeological wonders and natural marvels at every turn.

Now we’re back and people are asking us “How was your trip?” and we are all rudely interrupting one another to share our favorite anecdotes. Our kids are telling people that they had a “cool time, I guess,” which, roughly translated from the Ancient Language of Teen means “It was awesome!”

I think what changed it for them was climbing the pyramid in Palenque and finding the tomb of a mysterious visitor (special thanks goes to our tour guide who slipped in legends of the Mayan-visiting aliens). It was taking a boat along the Guatemala border to visit an ancient Mayan city hidden in the jungle. It was the sound of howler monkeys screaming in the trees. It was bartering in indigenous markets with people who still speak the dialects of the first peoples.

And, let’s face it, it was definitely the waterfall which was filmed in the last scene of the movie, The Predator.

On our last night, over dinner at a great little comedor in San Cristobal de las Casas, my daughter turned to us and said, “Thanks for this experience. I’m glad we came. Just, well, thanks.” What else is there to say?

We’ll get to Disneyland someday, and I am certain we’ll enjoy it. But I also know we’ll go back to Chiapas, a place of magic and wonder.
ka-BOOM

My ears are still ringing from the knock-down drag-out light-show-from-hell last night. On four separate occasions during the storm, I wondered what would break first - my eardrums or my roof, and I was certain one or the other, and perhaps both would be shredded by the end of it all.

Of course, all is well come morning. So, cheers! Here’s to that blessed calm before AND after storms!

I have discovered yet another restaurant within meters of my front door! Barrio Lindo is upstairs on Libertad, practically next door to Arte Viviente. The atmosphere is minimalist industrial with large, bright abstracts on the walls, big windows and a small balcony that was closed due to impending rain. High, high ceilings that echo like mad with exuberant diners.

Service was attentive and friendly. We were given a covered basket full of fresh totopos and a soup bowl full of an exquisite bean dip! (The exclamation point is because there is no such thing as exquisite bean dip!) We did not leave a morsel. My dear friend Brian had bacon-wrapped shrimp that he was happy NOT to share. My salad of pears and arugula with a tangy raspberry vinaigrette. The three of us squirmed in our seats watching this amazing rendition of the Gypsy Rose Lee story and ‘Rose,’ the mom, in particular.

She could be called the poster child for the ‘Ultimate Stage Mother’. One of those that push their children into the spotlight they covet but haven’t the talent to do it themselves. It was brilliantly acted and forcefully sung by all, but the three of us felt like we needed a therapist and a bath afterward. LOL. Parents can be brutal! Next week, a short review of Kinky Boots, also filmed in London.

Juan Alvarez, the owner of La Catrina Cantina, threw a birthday party for his mom last week. I ended up at the bar with painters Barb Stenz and Bobby O’Malley, both resident artists at Qulture. All C.C.’s regular artists and family friends, particularly those from Texas, rejoiced in abundance, enjoying the house popcorn (fabulous!) and nachos. Again, I have to comment on Juan and husband Bill Williams’s lovely staff at the Cantina. Their smiles never stop - all of them, all night long. Clearly, a great place to work. I will get back on another Wednesday soon to listen longer to the Argentines - Chris Lopez, Nacho Granados and Max Prado. So much talent.

Last Thursday, I had a second treatment with Doctor Irving over at Arte Viviente - acupuncture, magnet therapy and a couple of injections to boost my immune system.

I have been on Dr. Irving’s homeopathic drops for just under three months and am in almost complete remission from a life-long malady with absolutely zero side effects. I am cautiously hopeful going forward!

I enjoyed the pop-up wine bar by my across-the-street-neighbor Mau from Granvas at OPC’s Summer Nights that continue each Thursday until the end of August. An unusual but vibrant mix of cultures, ages and sensibilities toured the museum’s current retrospective of Vallarta’s cultural beginnings and, later, the stylings of ‘ROSAS’ next door in the William Holi Salon. OPC director Pilar Perez told me that Victor Rosas is famous as a singer and songwriter in his native Guadalajara. He had a huge happy following last week, that’s for sure.

Julie Ann and I hit Calle Juarez a little hungry, so I introduced her to Marco and Daniela at Veggitalia. I expounded the entire two blocks down to Corona Street on the virtues of Veggitalia’s signature Pasta Putanesca. Julie suggested dessert first (such wise friends!), so tiramisu it was and large enough to call it dinner. I have missed this lovely vegetarian / vegan resto, but mostly I have missed the glorious hugs of the owners. Grazie, Marco e Daniela.

I met up with Sandi McDonald at the recently reopened El Fuente del Puente Restaurante on the fabulous new bridge. She had lots of good news about Teatro Sin Borders - including a talented director and a permanent home! Both will be formally introduced and announced respectively in September. VERY exciting prospects, and that’s all I can say for now but stay tuned for great things to come from this new community theater.

El Fuente del Puente Restaurante shrunk in size thanks to Hurricane Nora almost a year ago, but they are open and waiting for you! This restaurant was the very first place I ate in Vallarta 36 years ago!

Julie Ann and I met up again at the inauguration of the new bar overlooking the city at La Cappella. While serious dining went on across the hallway to violins, we rocked with the very hot Colombian DJ in the bar. Louis Whitaker was the host, naturally; he will resume his duties for La Cappella brunch when season rolls around again in the fall.

Voice of Vallarta, week four:

Wow! Broadway, so we had Drama, costumes, and complicated songs - most of them done well. Two guys sang female-star songs, one as Ursula from The Little Mermaid. The judges handed out a unanimous ten - the first in this contest - to Bernie, who won tonight with a touching song from Chess.

Two of the contestants are only 16 years old and are already spectacular - Patriz and Renata each look like they were born on stage.

If you are in Vallarta, you need to be at Act2 Sundays at 8 p.m. This competition was rousing from the start and will get fierce over the next four weeks.

Coming up:

August 06, Saturday, from 6:30 to 9 p.m. at Arte Vallarta Museo: Celebrating the first Saturday of the month and this one showing the movie Night of the Iguana that began filming in Mismaloya 50 years ago. Come dressed as a character!

August 07, Sunday, 8 pm at the Main Stage at Act2PV: Voice of Vallarta week five: General Genre.

August 09, 5 p.m., Tuesday at Incanto’s Theatre: the musical The King and I, filmed in London.

This year is galloping by; be grateful for every single day and smile, From Here.
Over the past couple of centuries, pizza has developed an indelible reputation as the official food of parties and the proletariat, but most do not realize that pizza has something of a regal pedigree. In fact, the first meal ever delivered in the modern era is likely a pizza, made for and delivered to a person calling herself “Queen Margherita.”

True story.

Now, I generally don’t subscribe to meritless hierarchies - after all, nepotism is bad even if the words “royal family” are involved - however, the foods many of us get to enjoy today stand as hard proof of our species’ advancement. What was once the divine right of monarchs is now available to pretty much any of us today, and so after seeing a particularly appealing image online, I headed over to Pizza of the Plains to seek out a meal fit for a (pre-French Revolution) king.

The Vibes: Walking into the space on [location], the first thing that makes itself apparent is the attention to aesthetic. A carefully curated compendium of culture covers the walls: over here, a shrine to the colorful history of Lucha Libre and posters of the ‘68 Olympic Games in Mexico, on the opposite wall a collection of vintage travel ads beckon observers across the country from Acapulco to Zacatecas.

Of course, I had come to inquire about the works of art that came out of the kitchen, and head chef Brad was deservedly proud to offer some added background on how a lifetime spent making pizzas for fun evolved into the serious work of serving humankind. “One day I just get a call, ‘You wanna make a pizzeria? It’s already signed for.’” There’s nothing wrong with being an amateur, its roots in doing something for the pure love of it are easily elided, but the scent in the air made me increasingly grateful for Brad turning pro.

The Vices: One of the first things I noticed during the pizzamaking process - besides Brad taking the time to thoroughly wash his hands before starting - is the scratch-made dough flecked with herbs... this pizza had clearly been thought out at every step.

“We make everything we can in-house, the sauce is our own recipe, the dressings for the salads,” continued Brad, somehow juggling pizza dough and our conversation. “The cheeses we source, but we do blend it here... it’s a mix of mozzarella and ‘two others.’”

“Two others?”, I probed, hoping to gain some insider information to not share in this article. “Two others”, Brad repeated, keeping his recipe close to the vest. I can respect that... from chicken to cola, secrecy in the preparation of foodstuffs has become a time-honored tradition.

Before long the pizza had come out of the electric oven, looking every bit the part of royalty. A golden crown of cheese shimmered in the afternoon light, bedecked by pepperoni gems. High walls at the perimeter sealed in the flavor. The scents of a royal banquet permeated the air. It was all the best parts of an audience with nobility... including the fact that I got to eat the monarch at the end. Delightful.

And a memorable meal it made! A perfect balance of crisp and chew. A healthy adornment of mozzarella cheese (and the other two cheeses, which remain a delicious mystery). Ample sauce for a marinara addict such as myself. It was everything I’d been asking for from a pizza since the day I’d arrived in Vallarta over 5 years ago... the only less than ideal aspect of this pizza was that as I ate it, there was less of it.

Maybe it’s time for another today.

The Verdict: In a world where so much is inherently unequal, the humble pizza pie has become something of a unifying force, with myriad variations developing around our world. Pizza of the Plains turns out a pizza like no other in town - really like none I’ve ever had - and you should go out of your way to get it. Today. They’ve even started offering delivery in the area as of this writing, but if I keep showing up to the place in person, I might just get the names of those other two cheeses out of Brad... maybe I’ll catch you there.

[Editor’s note: PoP pizzeria is located at 282-S San Salvador downtown, open 7 days a week.]
So many memories have resurfaced these last few days, and I’m not just referring to those “memories” that Facebook so generously send us, from 1, 2, 3 or 5 years ago.

Last weekend, I was reminded of a thunderstorm we had about 15 years ago. The rain came down so hard and so fast that it overcame the capacity of the town’s drainage system to cope. I had waves, not big ones, just little ones, but they were coming into my hallway and my dining room, and out the front door to the street below.

Thankfully, I had a friend staying in my guest room at the time. He helped me as we quickly took all our beach towels out, rolled them up and set up barriers to stop the water from coming into my living room. It worked, but the large carved wooden feet of my dining room table still show the damage they suffered that night. I remember my dogs loving the whole thing as they frolicked through the waves. The cats… not so much. They took refuge on the back of my sofa, the highest point in the living room.

Afterwards, I had a cement step built between my patio and the hallway so that future mini-tsunamis would find access to the hallway nearly impossible.

When I bought the house I live in, sooo many years ago, when prices were low, we had an unobstructed 270° view of the bay, the town and the mountains. And then an unscrupulous mayor gave a permit for the 13-story Molino de Agua to be built, destroying all the beautiful old trees and the casitas there, in which so many visitors stayed. Half of my view of the north shore was stolen from me. BTW, there were nearly no lights to be seen there at night, back then.

There was a vacant lot behind our house which wildlife used to build their homes and have their babies. That was replaced by a ten-story condo building, also built illegally.

The photo is my view of the southern part of the bay nowadays.

Hacienda Alemana is gone, the garden, the indoor section, the luxurious little hotel… all gone, along with the Queen’s Wreath and all the other plants that always thrived there. Mike gave me a cutting, which grew to cover the entire front of our house with its lilac-like blooms. Mike Pohl, his wife and children are good friends of mine. I will miss them a lot. We go back to when they owned the Café Frankfurt on Basilio Badillo. Mike is an animal lover and he was a strong supporter of the first Animal Protection Association (APA) created by Lucy Muñoz and her husband Gil Gevins. The Café hosted many of its fundraising events. I remember when the police showed up once because they had received a call (from a truly nasty local instigator who later tried to have us all deported) that there were drugs and illegal games of chance going on there. They left after finding nothing. Vayan con Dios, dear friends!

Back to the here and now, I mentioned to my helper that my electricity bills appeared to be a little strange to me, so he checked my solar panels and found two of them were not connected properly. I went to “Puerto Vallarta Everyone Helping Everyone” on Facebook, and I got two recommendations for a technician. I called Señor M. What a find that man turned out to be! He spent three hours checking the panels (including one hour on gently moving a bee nest away from a connection box), found the damaged connections and fixed them. He also fixes all things electrical and electronic! We really are spoiled in this town… Every person who’s ever been recommended to me for repairs of any kind has been super. They always remind me of the people in what is now the Russian Federation. When I was there visiting my cousins some 30 years ago - right after Gorbachev opened the doors to tourists - they were the embodiment of the saying “necessity is the mother of invention”, always finding a way to repair or adapt that broken item for which there never were replacement parts. I also found out that the U.S. had gifted a cardiologist a bypass machine in recognition of his contribution to science. He turned it into a vodka still.

That’s all my memories for now. Until next time, please take good care of yourself, and of each other. Stay safe and healthy. sheis@ymail.com
Heartbreak Motel

Gil Gevins

In Mexico there is a significant difference between a “Hotel” and a “Motel”. Without putting too fine a point on it, this distinction can be summarized as follows: the “H” in Hotel stands for Hospitality. The “M” in Motel stands for Paid Sex.

If only I had known this eighteen years ago when, along with my wife and mother-in-law, I steered my truck through the entrance of what turned out to be a drive-in whorehouse. How did this happen? How did something as simple as a one-night sleepover in Guadalajara go so wrong?

My wife and I were on our way home to PV, at the end of a buying trip for our shop. To save money, Consuelo (Lucy’s mom) had flown into Guadalajara, instead of Vallarta. By the time we’d picked her up at the airport, it was too late to undertake the five-hour drive home, so we went in search of a place to spend the night.

The camper of our pick-up was crammed full of the merchandise we’d been collecting all summer, and we were a little leery of parking it anywhere but a highly secure location. After lunch in nearby Tlaquepaque, we’d asked around for a hotel with secure parking. A friendly man in a cowboy hat informed us that el Motel Melanie had the most secure parking in the area. And so, following his directions, off we went.

The Motel Melanie had a gated entrance, manned by a security guard. Once he let us in, we drove halfway around a small circle until we were stopped by a woman dressed like a waitress. I told her we needed a room for three people.

“Señor,” she informed me politely, “this is a hotel de paso, not a hotel familiar.”

“What’s the difference?” I asked.

The woman glanced uneasily at my elderly mother-in-law (a devout Catholic) who was sitting beside me finishing up her fifth rosary of the day. “Señor,” the woman said, “in a hotel familiar, you pay by the day. In a hotel de paso, you pay for twelve hours at a time.”

Blinded by my urgent need for secure parking, I missed her meaning entirely. “That’s okay,” I said. “We’ll just pay for two twelve-hour periods.”

“Are you sure?” she asked. “As long as the room is clean, we’ll be fine.”

“The rooms are very clean, señor. We change the sheets various times a day.” She gave me a severe look and pointed her chin at my mother-in-law. Clueless, I shrugged my shoulders.

The parking turned out to be unbelievably secure. You actually got to park your vehicle in its own garage, behind a steel accordion curtain! Once parked, you climbed up a short flight of stairs to your room. So enamored was I with the parking, that I’d made up my mind and paid in advance before actually seeing the room, which was probably a mistake.

The room had the weakest lights I’d ever seen. I turned them all on, and the room was still dark. The bed was heart-shaped and covered in bright red bed imitation velveteen. And attached to the ceiling above the bed was a king-sized mirror.

Consuelo excused herself to use the restroom.

Lucy and I looked at the bed, the mirror and then at each other. “Whoops,” I said.

“That woman,” Lucy recalled, “told us the TV only gets four stations.”

“Right,” I said, reaching for the remote, “we better check.”

Station number one appeared to be a “public affairs” channel and was showing a topless panel discussion. Station number two featured sports and currently displayed a nude mud wrestling match. Stations three and four appeared to be broadcasting non-stop XXX-rated smut.

“There’s something odd in the bathroom,” my mother-in-law said, rejoining us. “What’s that, Mom,” I asked, hurriedly turning off the TV.

“There’s a metal bar in the middle of the bathroom, hanging from the ceiling. I wonder what it could be for.”

I poked my head into the bathroom. The bar was suspended at the ideal height for hanging someone by their wrists - not high enough to dislocate a shoulder, and not so low, you’d have to slouch. “Well, Mom,” I said, “to me it looks like one of those all-purpose hanging bars. You find them in the best hotels.”

“Oh,” she said, “Can we turn on the television?”

“TV’s on the fritz, Mom.”

“Well, then, maybe I’ll just take a nap.”

“Good idea.”

“Honey,” my wife said, “could I speak to you a minute?”

After surreptitiously unplugging the TV, I followed Lucy into the bathroom.

“We can’t stay here,” she whispered urgently. “If my mom catches on, she’ll have a stroke!”

“You’re right,” I said. “But this place is perfect for the truck. Houdini couldn’t break in here.”

“My mother,” Lucy whispered forcefully, “is not going to spend the night in a whorehouse!”

“Okay, honey, I’ve got an idea. I’ll stay here with the truck, and you get a taxi and take your mom to someplace more respectable.”

“Are you joking?”

“We must protect the merchandise at all costs,” I said.

“If I were you,” she said grimly, “I’d be more concerned with protecting my testicles.”

Then we heard the sound of the television, and a moment later Consuelo saying, “It was just unplugged.”

Diving for the outlet, I reached out, upending a lamp, got my hand on the plug, and yanked.

“I can’t believe,” I proclaimed piously, “the kind of filth they show at a respectable hotel nowadays!”

From then on everything went fine and somehow, after dinner, we all managed to get to sleep without incident. Until four a.m., when a knock sounded on the door, followed by a voice yelling, “Time’s up!”

“No, no, no!” I shouted from my makeshift bed on the floor, “I paid for two entire twelve-hour shifts. Don’t do this to me! I’m here with my mother-in-law, for God’s sake!”

“Your mother-in-law?” the voice yelled. Shame on you!”

Gil Gevins, a forty-year resident of Vallarta is the author of six hilarious books, two novels and four collections of short stories. His best-known book, PUERTO VALLARTA ON 49 BRAIN CELLS A DAY, has delighted thousands of readers for more than twenty years. His latest: 101: GIL’S GREATEST HITS, contains a hundred (and one) of his funniest stories. All of Gil’s books are available on Amazon, as E-Books or in paperback. If you like to laugh, pick one up. You won’t regret it.
Mixtlán is a very small town located about halfway between Guadalajara and Puerto Vallarta in Jalisco. Its name means “the place of the clouds,” but in recent years it has become better known as the land of mushrooms.

This is thanks to Mixtlán’s Director of Tourism, José de Jesús Preciado de León, founder of the town’s popular Feria del Hongo: the Mixtlán Mushroom Festival, which was held this year over the weekend of July 15 to 17.

“I founded the Feria in 2016,” Preciado told me, “so this is the seventh edition of the event. This festival is educational, with emphasis on science and ecology. For example, we have activities that take place during guided tours in the woods. On Saturday and Sunday mornings, groups leave town at 8 a.m. and they head up into the highest parts of the hills surrounding us”.

“Each group is accompanied by an expert mycologist from the University of Guadalajara. The mycologists identify the varieties of mushrooms the group finds and explain how to distinguish them from other mushrooms and also how to pick them and how to transport them.”

I was surprised to learn that there is a proper way to pick and transport mushrooms. The correct way to collect a mushroom, Preciado says, is to cut it off at its base with a knife. Grabbing and pulling it is all wrong because that mushroom is just the “fruit” of the fungus, which is actually a network of mycelium fibers hidden from view under the ground and literally connecting together all the trees in the forest.

While we commonly think of mushrooms as plants, it seems they are really more closely related to the animal kingdom.

Once you cut the mushroom, comments Preciado, you should deposit it in a basket: the woven kind, made from wicker or reeds. The reason for this is that the mushroom is constantly liberating spores in order to reproduce itself. So, the construction of a traditional basket allows the spores to fall to the ground.

“Yes,” confirms Preciado. “As we walk about collecting mushrooms, we are also distributing its spores all over the woods.”

This ecological aspect of the festival takes place out in the hills, and when the mushroom gatherers get back to town, they find an extensive exhibition laid out on tables. Here the mushrooms have been cleaned, classified and tagged by the mycologists and then carefully placed on a decorative bed of moss and other wild plants.

At each table, there are experts to explain or clarify doubts the visitors might have about mushrooms. The public can admire them and photograph them, but they’re not allowed to touch them.

“In Mixtlán, we have over 160 kinds of wild mushrooms,” says Preciado. “With the first rains, they start popping up in the meadows and clearings. Here we call them porras or champiñones silvestres (wild mushrooms).

“As the rains continue and the temperature drops, all kinds of them begin to appear in the high forest, reaching their maximum in July and August. Of the 160 types that grow around here, 40 species are edible: that’s a lot!”

“The town of Mixtlán is full of mushroom eaters”, he says.
When the rains are upon us, families head for the woods to collect mushrooms: children, grandparents, everybody goes out together to pick mushrooms! So this festival of ours is a homage to these traditional hongueros (mushroomers) who are passing down from generation to generation the culture of mushroom-gathering.

Preciado says that Mixtlán is the most “mushroom crazy” of all the communities in Mexico’s Sierra Occidental. “We eat the most and have the greatest respect for them: so that’s why we have a mushroom festival, to commemorate the benefits that Mother Nature provides for us.”

Mushrooms are considered a “complete food,” containing a lot of protein — although not as much as meat or milk. They have all the essential amino acids required by human beings and even a little fat. It is said that if they had to choose between meat and mushrooms, many of Mixtlan’s citizens would opt for the latter. “This,” states Guzmán Ávalos of the University of Guadalajara Mycology Lab, “is definitely not the norm in Jalisco.”

The people of Mixtlán traditionally eat only four kinds of mushrooms. “But,” says Preciado, “in 2015, I began looking at some of the other species. I brought mycologists here, and based on what they told us, we begin to try some of the others … and now we are enjoying 10 edible species … and there are still 30 edible species more that we haven’t even tasted yet, out of an abundance of caution.”

“They are safe to eat, but we don’t know how to prepare them, and we’re afraid to eat them. But little by little, thanks to the Feria, we are slowly exploring this panorama of options — all those other edible mushrooms that are never taken out of the woods.”

Jesús Preciado became Director of Tourism in 2016. “At that time,” he says, “I got the idea for a festival, but I wanted something well-organized, not a pachanga (noisy party). No, we wanted our festival to be ecologically sound, educational, scientific, gastronomical, cultural, musical and a source of income for the townspeople.

“This year, we inaugurated the festival on Friday, July 15. We had walks to the woods on Saturday and Sunday mornings from 8 a.m. to 12 p.m., and in the afternoons, there were workshops and conferences conducted by experts from the University of Guadalajara. Then there was a Best Drawing Competition for kids, followed by the Biggest Mushroom Contest. We had 11 entries for that, and the largest measured 32 centimeters in diameter.”

“It was a brown Ganoderma, and the person who picked it received 1,000 pesos. We also had stands offering mushrooms to eat. Mixtlan has a population of 2,000 people, but over this three-day festival, our little town received around 6,000 visitors!”

To appreciate everything that little Mixtlan has to offer, mark your 2023 calendar right now. Next year, the Feria del Hongo will take place on Friday, Saturday and Sunday, July 14–16 — and don’t forget your wicker basket!

The writer has lived near Guadalajara, Jalisco, since 1985. His most recent book is Outdoors in Western Mexico, Volume Three. More of his writing can be found on his blog. (Source: mexiconewsdaily.com)
What? 5-Star Summer Entertainment in PV? You bet! Act2PV is the place to go!

**FAST LOVE**  
*A Celebration of the music of George Michaels*  
August 6, 20 & September 2 – 7:00 p.m.  
One of Vallarta’s most sensational performers, Luis Villanueva, stars in this celebration of the music of one of the biggest international stars of all time, George Michaels! Luis has always loved the music of George Michaels. He has the vocal range, dance moves, crowd interaction, and charisma of George Michaels and will definitely have you up on your feet, dancing and singing along to such blockbuster hits as “Wake Me Up Before You Go Go,” “Freedom,” “Faith,” “Careless Whisper,” “Kissing a Fool,” and many more. If you love George Michaels, you can’t miss this show!

**Voice of Vallarta Singing Competition (5th week)**  
Sundays – 8:00 p.m.  
Come and support your favorite contestant during this 8-week competition! Your vote counts! Each week, the contestants will try to sing their best so that they can stay in the competition. It’s always fun to watch the drama in every week’s show! Tickets are available at [www.act2pv.com/shows](http://www.act2pv.com/shows) and at the box office, open 4:00-10:00 p.m. on show days.

**IT’S RAINING MEN**  
Fridays – 9:30 p.m.  
Act2PV has the sexiest male dancers in Puerto Vallarta, and they are starring in this super sexy show, along with the sultry vocalist, Bigi, as “Mistress of Ceremonies.” SENSUAL choreography, SEXY striptease, and SEDUCTIVE music...the hardest bodies you’ve ever seen...bumping and grinding to your heart’s content! This unique burlesque show is a feast of flesh and fantasy, with plenty of chiseled bodies to grate your wildest dreams on. Leave your inhibitions at home and get your ticket now! IT’S RAINING MEN…. and the storm is coming to Act2PV!

**SO MUCH SOUL**  
Sundays - 7:30 p.m.  
Kevin-Anthony and his Roxsand Band put the capital “S” in SOUL with this incredible show! Incorporating rhythm and blues and gospel music with “punch-you-in-the-gut” emotions, Kevin delivers REALLY GOOD SOUL MUSIC, featuring the classics of our lifetimes… both old and new! With songs from Soul’s greatest artists, including Otis Redding, Al Green, Elton John, James Brown, Madonna, Shania Twain and so many more, SO MUCH SOUL will give YOUR soul the very boost you didn’t even know you needed!

**THE GREATEST SHOW ON EARTH**  
Wednesdays – 7:00 p.m.  
“The Greatest Show on Earth,” is back by popular demand! On Wednesday nights, you can see a FREE SHOW featuring performances by Act2PV’s incredible entertainers! Sometimes they sing songs from their own shows, but very often, they “go rogue” with new show ideas! Everyone loves this new show concept and this FREE show is definitely worth your time! Donations are much appreciated and are divided among the performers. Make your reservation today for this fun, fun event!!

For more information about these shows, please go to the website at [www.act2pv.com/shows](http://www.act2pv.com/shows). Also, check out the thousands of 5-star reviews for “Act2PV” on TripAdvisor, GoogleMyBusiness.com, Facebook and other social media! For more information, or to buy tickets, go to [www.act2pv.com](http://www.act2pv.com). You can also get your ticket at our box office, now open 4 to 10 p.m. on show days.
**Encore Live!**

**Wednesdays & Fridays, 5 to 10 p.m. (Happy Hour 5-7 p.m.)**

The Encore Bar – a new place to connect with friends, old and new! Enjoy incredible drink specials, including a Martini sampler, and listen to light music at the same time! **No cover!**

**Happy hour 5 to 7 p.m., with live music starting at 8:00 p.m.**

It’s an inviting space to meet for pre- or post-dinner drinks, wine tastings, karaoke and more… Encore Live is the place to be!

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**Showguide (August 5 - 12)**

*It is very important to always check the website at act2pv.com for last-minute changes to the show schedule!*

**FUN FRIDAY, AUGUST 5**

5:00 – 10:00 p.m. – **ENCORE LIVE!** – Live music, special drinks (Happy Hour 5-7p.m.)

9:30 – It’s Raining Men! featuring Act2PV’s super sexy male dancers along with incredible (and sexy) vocalist, BIGI!

**SUPER SATURDAY, AUGUST 6**

7:00 – George Michael Tribute, starring Vallarta sensation, Luis Villanueva

**SPECIAL SUNDAY, AUGUST 7**

7:30 – So Much Soul, featuring Soul-Singer Extraordinaire and Broadway star, Kevin-Anthony!

8:00 – Voice of Vallarta, 5th Season – a singing competition to choose the best voice in Vallarta!

**WONDERFUL WEDNESDAY, AUGUST 10**

5:00 - 10:00 p.m. – Encore Live! – Live music, special drinks (Happy Hour 5-7p.m.)

7:00 – (FREE SHOW!) Greatest Show on Earth, featuring many of Act2PV’s entertainers!

**FABULOUS FRIDAY, AUGUST 12**

5:00 – 10:00 p.m. – **ENCORE LIVE!** – Live music, special drinks (Happy Hour 5-7p.m.)

9:30 – It’s Raining Men! featuring Act2PV’s super sexy male dancers along with incredible (and sexy) vocalist, BIGI!

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**About Act2PV**

Act2PV was designated by TripAdvisor as the #1 Entertainment Venue in the Banderas Bay and #2 on the list of “Things to Do in Puerto Vallarta!” It features musical cabaret, dance shows and drag shows during the summer, as well as Broadway musicals during the winter season!

There is something for everyone’s tastes! Take a moment and visit the website at [www.act2pv.com/shows](http://www.act2pv.com/shows) to see the current shows. Also, check out the 2000+ 5-star reviews on TripAdvisor, Google and other social media! Tickets are available on the website or at the box office, open 4 to 10 p.m. on show days.

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**Act2PV ★★★★★ Reviews**

“...Any night of the week is the right night to visit Act2PV...!” (TripAdvisor)

“Such a fun place to go for shows—great shows, atmosphere, & drinks. We’ve been twice now & have plans to go to a few more...”. (Google)

“What a great venue for cabaret and other events. Very clean and an old Hollywood feeling...” (TripAdvisor)

“Love the energy of this place. The excitement, the great people and the anticipation of what’s coming next!...” (Google)

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For more information about these shows, please go to the website at [www.act2pv.com/shows](http://www.act2pv.com/shows). Also, check out the thousands of 5-star reviews for “Act2PV” on TripAdvisor, GoogleMyBusiness.com, Facebook and other social media! For more information, or to buy tickets, go to www.act2pv.com. You can also get your ticket at our box office, now open 4 to 10 p.m. on show days.
Soo... we started to hear about the benefits of medicinal mushroom for a bunch of stuff, including for pets. Here’s the buzz, and where you can find them locally. First of all, it’s nothing NEW or weird, Traditional Chinese medicine and Egyptians has been using them thousands of years.

“Mushrooms or fungi, balance and restore your immune system, increase oxygen flow to your cells, amp up your mental and creative acuity, regulate your blood sugar, lower your stress levels, ensure restful sleep, and cure myriad physical, emotional, and mental ailments.”

1. Here are 4 of the best.
- Reishi, THE QUEEN
- Sleep better
- Stress less
- Cure seasonal allergies

Reishi has been used in traditional Chinese medicine for at least 2,000 years, with the first known written records dating from the Han Dynasty (206 B.C. to A.D. 220). Reishi has the ability to boost the body’s immune system to protect it against pathogens such as viruses, bacteria, and parasites. Even when pathogens aren’t present, an optimally functioning immune system will exponentially increase your overall health and wellness to the point where you can witness the effects of aging being reversed - both physically and cognitively. The compounds in reishi work externally and internally to keep you looking young by reducing dermal oxidation (when proteins on the skin are damaged, causing wrinkles and other signs of aging) and protecting your cellular DNA and mitochondria from oxidant damage, allowing you to remain energized and alert.

Another major benefit of reishi is how it works to achieve hormonal balance. When you have an optimally functioning hormonal system (and surprisingly few of us do—for a slew of reasons, including the impact of environmental toxins and the overprescribing of prescription medications), your body can relax and recover during the night as it is meant to.

2. Chaga (Inonotus obliquus)
- Ward off the common cold
- Have shiny, thick hair and glowing skin
- Lower inflammation caused by a busy, stressful life

If reishi is the queen of mushrooms, then chaga is the big daddy, the implacable and respected father of the mushroom world. The first recorded usage of chaga dates to 17th-century Russia, where it was widely used in folk medicine to treat everything from cancers to gastrointestinal issues. Like reishi, chaga has astonishing immunomodulation powers. Chaga polysaccharides, specifically its beta-glucans, have the ability to boost the production of lymphocytes (white blood cell that regulates the immune response to infectious microorganisms and other foreign substances). Chaga is a rich source of antioxidants, one dose of dual-extracted chaga (the typical amount found in a single cup of strong chaga tea) packs the same number of antioxidants as 30 pounds of carrots.

For me, chaga has proven itself to be a health miracle. You know how toxic air travel is, so we pump up the immune system before travel by dosing a day or two before (which is 1,000–2,000 mg of strong immunity tincture). Chaga is a remarkably effective at protection against the common cold and flu. Maybe use some Chaga instead of the flu shot?

3. Lion’s Mane (Hericium erinaceus)
- Lion’s mane looks like a cluster of cascading white strands.
- Improve memory
- Boost concentration
- Protect your nervous system

Unlike the shape of most mushroom fruiting bodies (a smooth cap and stem), lion’s mane looks like a cluster of cascading white strands. “History suggests that lion’s mane was used in traditional Chinese medicine specifically for treating stomach and digestive problems, including cancers. It was also used as a general restorative due to its anti-inflammatory, antibacterial, and immunomodulation properties. Lion’s mane’s effects on the brain truly distinguish it from other medicinal mushrooms and make it an utterly fascinating subject.

Lion’s mane has no known side effects. Like reishi, chaga is the big daddy, the implacable and respected father of the mushroom world. The first recorded usage of chaga dates to 17th-century Russia, where it was widely used in folk medicine to treat everything from cancers to gastrointestinal issues.

Like reishi, chaga has astonishing immunomodulation powers. Chaga polysaccharides, specifically its beta-

4. Turkey Tail (Coriolus versicolor or Trametes versicolor)
- Use turkey tail to:
  - Treat the common cold and flu
  - Aid digestion
  - Help heal infections

Turkey tail is a rich source of antioxidants, one dose of dual-extracted chaga (the typical amount found in a single cup of strong chaga tea) packs the same number of antioxidants as 30 pounds of carrots.

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Lion’s mane has the ability to repair and regenerate neurons, resulting in improved cognitive function, and the mushroom has been known to mitigate and even reverse the effects of neurological diseases such as Parkinson’s, Alzheimer’s, and dementia, among others. So, check this out… Your body contains nerve growth factors (NGF), proteins that protect existing neurons and stimulate new neuron growth. These proteins play a crucial role in maintaining the viability of the neurons required for the nervous system to function properly. Lion’s mane stimulates the synthesis of NGF. It not only has the potential to help those suffering from neurological disorders, but through NGF stimulation, it can potentially reverse the cognitive deterioration that creeps up on many of us as we age. Lion’s mane has no known side effects.

**Organic Select** carries a Super immune booster tincture with a compound of Reishi, Chaga and Turkey tail. Also single extracts of Turkey Tail and Lion’s Mane, in the botanical section of the store.

My personal favorite is the compound, then I figure I get the best of all three. I started using Lion’s Mane for memory and actually have noticed improvement. There you have it.

**KRISTAL Frost**
For questions and comments - Cell: 322 116-9645
philosophical counseling
Practical Philosopher: Martha De la Rosa
Online and presencial sessions

If you're looking to make better sense of your life, philosophical consulting might be for you. In our dialogue I, a philosopher, will invite you to question your problems and concerns in a critical and rational way. Philosophical consulting could be therapeutic because it aims to detangle the mind's knots in order to think and choose with authentic freedom.
Learn to say “NO” and put yourself first!

GISELLE Belanger RN, LCSW | ggbelangerpv@gmail.com

A very dear friend of mine spent her life caring for others, always putting everyone else’s needs first. This beautiful attribute led to a long career in nursing. Over the years, it became such an engrained habit, that she forgot or never learned how to meet her needs and desires, or how to put herself first instead of last. Many years ago, a very wise woman taught me that if we expend all of our energy on everyone else, we don’t have enough left for ourselves. Once we are completely worn out, we certainly won’t have anything left for the ones we so dedicatedly devoted all of our time and energy. Therefore, everyone loses. What a concept!

Now, here I am, all of these years later, in similar conversations with this close friend who visits every year, repeating this same concept, listing one example after another from all my years of knowing her, desperately trying to help her realize no matter what the situation or how great the need of others (this time it’s her elderly parents), that she absolutely must put herself first. I insisted that she had to let go of the need to prove she can do anything and everything. I called it her “superwoman syndrome” and told her to take the cape off and burn it.

Let me tell you why I was so adamant about having these conversations now more than ever.

After all of these years of her struggling to let go of these ideas, realizing how destructive they were, wanting to change, but still haunted by all of her old beliefs, life finally decided it was going to take something really drastic to wake her up enough to change things. She was crossing the street with a crowd of other people about to attend the Red Sox baseball game, when she was struck by a car. She went flying up into the air over the car and landed near the rear of the car. People rushed over to her to find her apparently intact, but dazed and confused, not bleeding and no broken bones. Of course, she was rushed to the hospital and every test was run to rule out internal bleeding and any fractures. She did have a concussion, but was alert and partially oriented.

Besides her being a medical miracle to have survived such an impact, she suffered incredibly extensive soft tissue damage, making every movement extremely painful. She could hardly turn her neck to the right, or lift her arms out in front of her, let alone over her head, and her ankle was so damaged she couldn’t bear weight on it to go up and down the stairs. She couldn’t bend over. Her wrists were very weak and sore from catching her fall, so she couldn’t lift or carry things. Well, it’s been over a year now and she is progressing slowly despite physical therapy, very intense acupuncture, chiropractic, and massage.

Now, I ask you, does this sound like someone who could take care of anyone else or run around helping others? Certainly not! This terrible accident finally brought her to a screeching halt. She had to start asking for help and admit she couldn’t do things. She has had to allow extra time to do the most basic things like getting dressed. She learned the secret to the power of healing is in focusing on yourself, listening to what your body is telling you, feeling your emotions; crying when your heart says to cry, sleeping when your body says to sleep. She finally needed to surrender and let go of the way she thought things should be or needed to be. She realized that the belief that we are in control of our lives is a huge myth. All we are in control of is our response to what happens.

In order to heal, she not only had to ask for help, she had to learn to tell people “no”, and set limits. It had to be all about her. Over a year later, she still fights all of her old thoughts and beliefs and the guilt they cause when she chooses to meet her needs first. She was down here visiting and healing and we decided her new mantra had to be: “F--- all of you, it’s about me now! Don’t be offended, the “f” word is very necessary. Imagine if we said “forget” all of you, that doesn’t sound or feel the same at all because there is no emotion behind it. Anger is an essential emotion for someone to feel before they take action. If they are not angry enough, they will not do anything about it. Anger provokes action and is essential to set limits.

My friend went home feeling more empowered and more determined than ever. She finally gave herself permission to make it all about her and not feel guilty.

What is life trying to tell you?

Opportunities to learn a certain lesson are repeated with greater intensity until you finally learn it. Have you ever noticed that you repeat the same patterns or attract the same kind of people into your life over and over again? They are our teachers even though they may seem like the biggest pain. They are here to provoke us, to push our buttons, to test us…until we get it. One man attracts women who cheat, one woman attracts men who lie, yet another attracts addicts whom they enable. What relationships, bosses, or friends do you attract to teach you lessons?

What needs to happen before you wake up and get it?

Do you need to almost die of a heart attack before you change your lifestyle, or maybe have a really scary close-call accident, or maybe a crippling accident or a fatal one where someone else dies or is terribly injured? Do you need to lose your marriage and have your kids hate you, or lose your job or all of your money? What is it going to take to bring you to a screeching halt? What reality is going to be sobering enough to make you change whatever’s not working in your life? Don’t let it take a lifetime to learn one lesson.

Written by: Giselle Belanger
RN, LCSW (psychotherapist) is available for appointments in person, by phone, or by skype webcam. Contact info: Mex cell: (322) 138-9552 or US cell: (312) 914-5203
Ashwagandha is an evergreen bush that grows in dry subtropical regions such as India, the Middle East, China, and Africa.

Studies have shown that ashwagandha has anti-oxidizing, anti-inflammatory, anti-stress, and sleep-inducing properties. Ashwagandha can also improve your immune system, increase muscle strength, improve thyroid function, give you energy, help with fatigue, help control blood sugar, nourishes body tissues, growth of nerve cells, and improves memory.

Studies have also shown that ashwagandha may boost libido and sperm cell count. This is very helpful for men who are reproductively challenged. It can also reduce the stress hormone called cortisol.

Reducing the cortisol levels in your body will help those who suffer from anxiety and depression.

Ashwagandha tincture is sold at Arte Viviente on Libertad St. downtown. I hope you find this information helpful.

I am willing to help those who really need and want it, and I am now accepting new patients.

If you would like an appointment, please call or text Loren Hayes on WhatsApp at 322 167-7570.
RFC requirements for expats in Mexico

Part of the 2022 tax form includes a change in Article 27 of the federal fiscal code. A paragraph was added that all natural persons (Mexican citizen and or legal foreign residents over 18 years old) have an RFC. This tax number is required regardless whether you have a tourist visa, 4-year application for permanent visa, working visa, or permanent visa. In other words, if you are not here legally, you don’t register. Otherwise, if you are required to register, it does not mean you need to be working or file returns. You are registered as if this tax number is your legal fiscal ID to be in the country.

This is a totally acceptable requirement for Mexicans and foreigners. To eliminate fraud, now the RFC must be acquired in person with an appointment at SAT. It will be wise to use an accountant or attorney to help you unless you are very bilingual and tech savvy. Mexican citizens have tax numbers while Americans have social security numbers. We are not so different.

Our Mexican president, Andres Manuel Lopez Obrador has announced that the intention of registration is not to penalize persons, but to have a better and more complete database, and to protect against identity theft.

So, with the additional benefit of obtaining an RFC, you can start the process for investigating a strategy to analyze if you can reduce capital gains taxes if you plan to sell your property here. There are more steps to analyze if this is for you.

Some comments on recent issues coming up with offers or closings:

Confusion of what is a trust’s benefit: The 50-year, renewable trust for foreigners is the vehicle allowing us to buy residential property in the restricted zone. The benefit is you can buy on the ocean front, beach area. “Buy” means we have the rights of ownership, and the trust bank is the owner of record.

Secondly, the trust is your will so you will have beneficiaries to inherit when the primary beneficiaries are deceased. These secondary or eventual beneficiaries need to legally be named in the trust so there is no need for proving up the legal heir, as there will not be probate. But you cannot put in heirs informally.

What is Probate? Probate is the formal legal process that gives recognition to a will and appoints the executor or personal representative who will administer the estate and distribute assets to the intended beneficiaries. The fideicomiso does NOT require probate.

Because of this formal process and need for a trust to be formalized at the notary, any changes made must create legal documents.

And recently in new construction, the contracts of the developers really need to be reviewed by a qualified a real estate bilingual attorney to help the buyer understand what they are agreeing to in real terms and not just an English courtesy translation. A translation does not go into the overriding laws which will apply to how the transaction is handled.

And another point is if the seller, whether of resale or new construction, lists the property for a price and terms, the buyer who meets these conditions is considered the buyer and this is accepted offer.

So, when an offer is made in writing and buyer and seller do not renegotiate any conditions, the contract is binding on both parties. Notice there is no mention of payments or deposits.

This contract does not require money to be deposited to be a binding contract. The buyer and seller have signed, accepted terms and price.

This article is based upon legal opinions, current practices, and my personal experiences in the Puerto Vallarta-Bahia de Banderas areas. I recommend that each potential buyer or seller conduct his own due diligence and review.

Harriet Murray
Can be contacted at www.casasandvillas.com
Puerto Vallarta fishing slows, Sailfish and Dorado at Punta Mita

(Owner of Master Baiter’s Sportfishing & Tackle)

As I mentioned we’ve had weather the last few days and the seas have been rough. Not big swells, but serious wind chop. Especially at Corbeteña, located 35 miles out to sea. Those brave enough to face the rough seas had Sailfish, Blue Marlin to 350 lbs. running the area. Yellowfin Tuna are in the “football” size range of 30 to 50 lbs. right now and they’re mostly to the north of The Rock. Strangely enough Striped Marlin are still running the area. Dorado are also running the area, but they’re in and out. When in they are “in” they’re in the 20-lb range. If you’re near El Banco, a.k.a. The Bank, there have been larger numbers of Blue Marlin running around the high spots. There could be Yellowfin Tuna, but to be frank there have been very few reports from this area. Those heading to this area have been getting multiple strikes. Feeling lucky?

Once again as the Puerto Vallarta fishing slows, Sailfish and Dorado at Punta Mita are still taking baits and this is the most productive area for Sailfish and Dorado. Find a floating log or a mature trash line and you could have a day you’ll never forget. Now that we’re in the rainy season there is a ton of “trash” washing down the mountains and streaming into the bay. Perfect conditions for Rooster fish. Now that they’ve closed the reefs off the Marieta Islands for that stupid tour people get “rooked” on, the most reliable location for Rooster fish are the reefs north of Sayulita. Rooster fish come and go, there is no chart you can look at that will give you a confident feeling you’re in the right season. So it’s a roll of the dice, but with conditions like this, your chances increase greatly.

Inside the bay things are much the same. With so much rain lately the trash lines are plentiful and it comes down to mostly luck if there will be any action. Once you get south of Los Arcos the water gets cleaner and the Dorado are still running the area in sizes from 10 to 25 lbs. Sierra Mackerel are still in the bay, but they’re an early bite. Freak Sailfish are also possible near Los Arcos. There are even some Jack Crevalle around the river mouths with the abundant food coming down the rivers. Four-hour trips are good, six hours give you time to find where the fish moved from yesterday, ha ha.

The bite is still mid-morning, be where you want to be before 08:30. Running lures that mimic Dorado of green and yellow are working as well as live bait. Water temperatures are still at 85 degrees, remember it’s a La Niña year, it’s not hard to believe, but water temperatures should raise shortly. Bait isn’t an issue right now with plenty of Skip Jack Tuna a.k.a. Skippies, Flying fish, Goggle eyes and more, it’s good to remember that when there’s too much bait, dead bait may work.

Until next week, don’t forget to kiss your fish!

Stan Gabruk

Web page: www.MasterBaiters.com.mx, Local phone and international number: (+52) 322 209-1128. #MasterBaitersSportfishing on Instagram, Facebook: Master Baiter’s Sportfishing & Tackle. The trade mark Master Baiter’s® Sportfishing and Tackle is protected under trade mark law and is the sole property of Stan Gabruk.
Emergency Line: 911

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<td>Hospital Joya</td>
</tr>
<tr>
<td>SanMare</td>
</tr>
<tr>
<td>Medasist</td>
</tr>
<tr>
<td>C.M.Q.</td>
</tr>
<tr>
<td>I.M.S.S.</td>
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<tr>
<td>Regional</td>
</tr>
</tbody>
</table>

| Red Cross Ambulance | 322.222.1533 |

| Tourism Bureau | 322.222.0923 |

<table>
<thead>
<tr>
<th>Police Department</th>
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<tbody>
<tr>
<td>322.178.8999 / Emergency: 911</td>
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<table>
<thead>
<tr>
<th>Fire Department</th>
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<tbody>
<tr>
<td>322.178.8800 / Emergency: 322.222.1527</td>
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<thead>
<tr>
<th>Motor Vehicle Department</th>
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<tr>
<td>24 HOURS: 322.224.8484</td>
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<tr>
<th>Immigration Office</th>
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<tr>
<td>322.224.7643</td>
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<thead>
<tr>
<th>American Consulate</th>
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<tbody>
<tr>
<td>In Guadalajara: 01 333 268-2100</td>
</tr>
<tr>
<td>Emergency: 01 555 080-2000</td>
</tr>
<tr>
<td>Email: <a href="mailto:consagencypuertov@state.gov">consagencypuertov@state.gov</a></td>
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<thead>
<tr>
<th>Canadian Consulate</th>
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<tbody>
<tr>
<td>322.293.0098 / 322.293.0099</td>
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<tr>
<td>After Hours: 01.800.706.2900</td>
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<th>Consumer Protection (PROFECO)</th>
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<tr>
<td>322.225.0000 / 322.225.0018</td>
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<th>Global Ambulance</th>
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<th>Electricity Company</th>
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<thead>
<tr>
<th>Water/Sewer Company (SEAPAL)</th>
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<th>Municipal Services</th>
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<th>Tourism Protection</th>
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<tr>
<td>322.223.2500 EXT. 230 / 232</td>
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<th>Ministerio Publico #4</th>
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<tr>
<td>322.222.1762</td>
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<tr>
<td>418 Rafael Osuna corner of Luis Donaldo Colosio (Libramiento) Av. Palmira Real 221.24.23 / 221.1633/74</td>
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<tr>
<th>Solution to crossword page 21</th>
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<tr>
<th>Solution to sudoku page 21</th>
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</table>

The Historical Naval Museum (right next to Los Arcos Amphitheater) may be open. $45. Pesos.

Voladores de Papantla usually perform @ 6 p.m. on the Malecon in front of La Bodeguita del Medio.

- Monday to Friday -
  City Walking Tours 9 a.m. & 12 noon – Meet 15 minutes early at the Tourism office at City Hall by the main square. Social distancing, face masks, comfortable clothes & antibacterial gel required.

Saturdays & Sundays @ 9 a.m.

Wednesdays – 10 a.m. – Corazon de Niña – Humanitarian Tour + Brunch. $500. Pesos. RSVP: fundacion@corazondenina.mx

Saturdays, 5 p.m. –
English mass at Our Lady of Guadalupe Church

Sundays 10 a.m. bilingual mass

Sundays, 8:30 a.m. -
Grace Vineyard Vallarta Church
- in-person, at Porto Bello in Marina Vallarta.

Non-denominational Service led by Pastor Mario Santillan

SPCA - To find your perfect companion animal rescued by the SPCA, please contact: spcapv@gmail.com

PLEASE leaf through this issue for events that do not appear here ...and

JOIN US ON FACEBOOK!

For a comprehensive list of most -if not all- charity groups and non-profit organizations in and around PV, you may want to check out: www.puertovallarta.net/fast_facts/non-profit.php
The aim of the puzzle is to enter a numerical digit from 1 through 9 in each row, column and group of squares enclosed by the bold lines (also called a box). Each box must contain each number only once, starting with various digits given in some cells (the “givens”). Each row, column, and region must contain only one instance of each numeral. Completing the puzzle requires patience.

It is recommended as therapy because some studies have suggested they might improve memory, attention and problem solving while staving off mental decline and perhaps reducing the risk of Alzheimer’s disease.