



Oaxaca Times

Oaxaca's English Tourist Newspaper

VOL. 1 No. 5

OAXACA, OAX.

MAY 1989

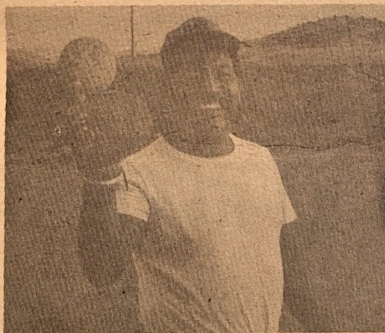
May 10 Mother's Day!



"Beauty is kind and gentle like a young mother half-shy of her own glory she walks among us"

The ancient mixtec game

On a Sunday afternoon, two years ago, we discovered an unusual game being played in the small town of Guadalupe. The game consisted of two teams hitting a hard rubber ball at each other. Each player wore a heavy leather mitt for batting the ball. The man serving would first bounce the ball off a heavy, flat stone and then hit it with his mitt. One of the players told us that this was Pelota Mixteca-Mixtec ball and that as far as he knew, it had always been played in these parts. When we visited Monte Alban and the ancient ball court, we were struck by how similar in size, and shape, that ancient court was to the playing field of Guadalupe.



Alberto Vásquez pelota mixteca Player from Teotitlán del Valle.

only five players to a team, but because there was only one court, three games were being played simultaneously.

Juan Pacheco Cruz, who lives in Indeco, makes the gloves. They are quite expensive and highly prized by their owners. They weigh from four to six kilos and are constructed with many layers of heavy leather. The

This year when we returned to Oaxaca for the winter, we learned a little more about the game. In the field beside the Academia Deportiva in Oaxaca, the Mixtec game is played every Sunday from 11:00AM to 6:00PM. We noticed there were twelve to fifteen players to a side. A player explained that there were

Ethnic Groups

PART IV

TRIQUES



They inhabit the villages of Copala, Martín Itunyoso, San Andrés Chicahuaxtla, San Miguel (Chicahuaxtla), and Santo Domingo (Chicahuaxtla) all in mountainous territory more or less wooded, in the western part of the State of Oaxaca. They belong to the jurisdictions of Tlaxiaco and Justlahuaca. One can get to Copala taking an aeroplane in Huajuapán and goes to Justlahuaca (a flight of forty minutes) and then on horseback or leaving the International Highway near Tamazulapa, by the track to Tlaxiaco.

This tribe, the origin of which is unknown, has some resemblance to the Mixtecs and Zapotecs.

At the present time they are among the most backward and needy, both in the spiritual and the material meaning of the word. They desire and ask for somebody to go and teach them industries and improvement of their houses. There is great sickness among them and great infantile mortality. They pretend to cure sickness with herbs the uselessness of which they recognize. Their food is, as amongst the other tribes, tortillas and chile. Their huts are miserable and have one single room where all the family sleeps.

To all these evils must be

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Oaxacan Food

CAMINOS DEL AIRE (MEXICANA)

Oaxaca is one of those regions where the integration of natives and Spaniards not only produced a new race but also a lot of new customs and, for the good fortune of the appetite and the palate, a long list of delicious dishes. With the meats and sausages from one side and the spices and seasoning from the other, enough recipes were gradually accumulated to fill almost as many pages as a telephone directory of today.

Oaxaca has the ideal pre-lunch aperitif: mezcal, with a long list of types to choose from. Angel's breast mezcal, herb-flavored mezcal, natural mezcal, mezcal with or without worms, aged mezcal and, for the height of sophistication, mezcal cured with fruits like oranges, which is popularly known as Grand Marnier.

With the mezcal go the hors d'oeuvres. Fried grasshoppers is the chief one. Savored in tacos with avocado, cottage-type cheese and a spicy sauce. Cactus grubs, or worse, are available in the rainy season, and "memelas, molotes" (tortillas topped with different delicacies) spare ribs, spicy sausage, cottage cheese (the best is from Etla and surrounding area) and little stuffed inter chiles all the year round. The list goes on, but remember, don't get carried away; so far we haven't got past the hors d'oeuvres.

After a good conversation, hors d'oeuvres and the mezcal, it is best to start at the beginning with the soup. One specialty is a soup prepared with pumpkin shoots; another is soup made with runner beans or toasted ground chickpeas and beans, and a delicious broth of prickly pear leaves (nopales). Small balls of cooked dough (chochollotes) are added to nearly all Oaxacan soups, giving them a very special flavor,

As a main dish, there is espinazo (backbone) prepared with tomato and green kidney beans, stew, menudo (giblets), pressed meat, tasajo (jerked beef and the best in the world), venison (when in season) roasted in an underground oven, tamales wrapped in avocado leaves stuffed chiles and rice and the king of them all; mole. As there are about two hundred varieties to choose from, start with the special one, the black mole. Then

every day try a different one; yellow, green, almond, chichilo or pitona, yerba santa (the holy herb), manchamantel (tablecloth stainer) or the coloradito (colored) kind so you will know what it's all about.

A meal in Oaxaca is always accompanied by tortillas; clayudas, large thick ones which can be kept a long time; blanditas, soft as their Spanish name implies and made with a whiter corn; totopos, of a course dough perforated all over; or chinantecas which are made by pressing a banana leaf

over the dough. They measure up to 20 inches in diameter.

The aguas de Casilda (in the market), make the best drink. Their almond taste in barley water is famous all over the state. For dessert, you have antojitos (which they say must be eaten in hiding so a person can freely suck his fingers afterwards), goyorias, special bunuelos, frijoles, milk, tasty candies called jericallas and jamoncillo (not to mention sherbets, "burnt milk" and even "roses" (the latter is one of this world)).



Tianguis (Village Markets)

There are several villages outside of the city of Oaxaca, which are famous for their markets. Even if you do not intend to buy anything, just going to any of these villages can be a fascinating experience, as each village is unique and has something different to offer. There are various ways to get to the villages. You can catch a bus at the second class bus station, which is located next to the Mercado de Abastos, or, you can take a colectivo taxi for 1,000 - 5,000 pesos. (Colectivos are also located at the Mercado de Abastos). Every day of the week, there's market in one or another of the nearby villages. The following is a partial list.

Mercado Juárez and Mercado 20 de noviembre A block south of the zócalo, between Calle las Casas and Calle Mina.

Mercado de Artesanías (Crafts Market) Corner of Calle José P. Garcia at Calle Ignacio Zaragoza. Mostly textiles; Indian women and children weave wall hangings while they tend their stands.

Central de Abastos (Central Market) On the Periférico (Periphery Blvd.) near the bus station. Special crafts market on sat.

Tlacolula de Matamoros	Sunday
Mitla	Monday
Atzompa	Tuesday
Etla	Wednesday
Zaachila	Thursday
Ocotlán de Morelos	Friday

The old zocalo

The old Zocalo or Constitution Garden as it is called officially and in spite of the transformation that it has suffered through the years, is still a record of romantic epoch that Oaxaca lived yesterday and stamped that particular and distinctive society saturated with French, strong gallantry, important in classes.

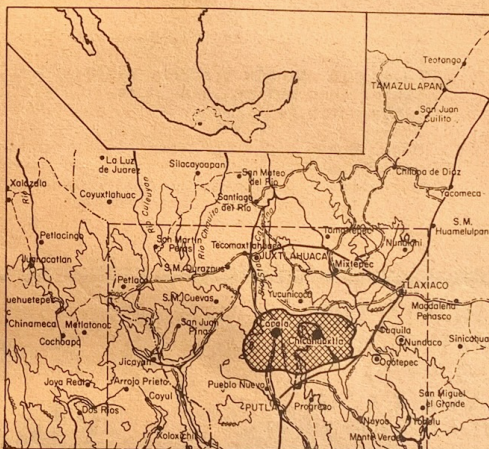
For this circumstance, the time for the strollers were regulated in the quadilateral of the Zocalo. Especially on Sundays and feast days, or when the people went at night to hear the audition of the musical band or while tasting the delicious ice-creams that the peddlers were selling in the park. For example, the pedestrian-transit by the Arcades was reserved for the wealthy people and the usage of the squares surrounding the kiosk likewise while the continuous benches in the platform of the kiosk and



the stairs leading to this were frequently occupied by the Indians or employees which came from the sierra or La Mixteca. Those people who came to the city to

study. The access to the quadilateral to the Zocalo was then with low and comforting squares and was almost exclusively for the high-class family society.

Location of the triques



Ethnics...
added alcoholism which degrades them and makes them useless for work. The trique woman is destined to be a beast of burden and to work unceasingly.



The ancient mixtec...
hitting surface is then studded with nail heads. Often the mitts are painted with colorful geometric designs.

While we still do not completely understand the subtleties of the game, we feel it is well worth watching a sport that may have been played over 2000 years ago.

Jack and Ali Clift

GENUINE FOLK ART.

SELECTED WITH CARE

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9-1:30
4-7:30

GARCIA VIGIL 212
GARCIA VIGIL 521
EMILIO CARRANZA 1403

Monday
Thru.
Saturday

Letters from our readers

April 4, 1989

Dear Ms. Garcia,
For the past three years my family and I have been frequent visitors to your beautiful Oaxaca. This last visit in December was highlighted with the two lovely visits in your office with you and your staff. It is so nice to come back to the U.S.A. and receive your paper. Keeping up with the news in Oaxaca has only made us want to return sooner. We are going to return to see different places we read about in your ads we did not see before. We will arrive June 1st. I have passed your paper on to all my friends who have never visited Oaxaca. Thank-you for giving me this pleasure.

Sincerely yours,
Jodi Bauman

4 de abril de 1989

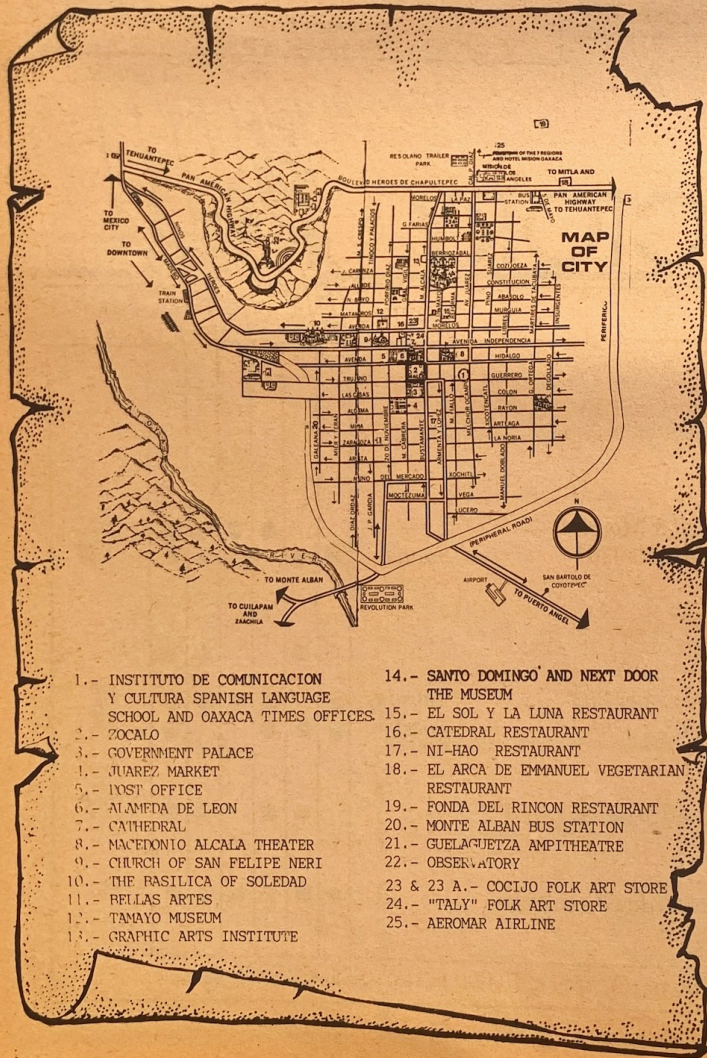
Querida Sra. Garcia
En los últimos tres años mi familia y yo hemos sido visitantes frecuentes de su hermosa ciudad, Oaxaca. Nuestra última visita que fué en diciembre fué sumamente placentera con las dos encantadoras visitas en su oficina que le hicimos a usted y a su Staff. Es muy agradable regresar a los Estados Unidos y recibir su periódico aquí. Estar en contacto con las noticias de Oaxaca ha hecho que queramos regresar lo más rápido que se pueda. Vamos a regresar para ver los diferentes lugares de los que hemos leído en su periódico y los lugares que se anuncian en el también y que antes no conocimos. Llegaremos el 1o. de junio. He prestado el periódico que usted publica a todos mis amigos que nunca han visitado Oaxaca. Gracias por darme esta satisfacción.

Sinceramente,
Jody Bauman

April 15, 1989
Dear Sir:

A few weeks ago I had the opportunity to visit Oaxaca and the nearby archaeological sites. Needless to say, the visit is one I enjoyed immensely and as a result wanted to find out more about the Indian site and their history. Unfortunately, I did not get any literature associated with that history at that time, but I did pick up a copy of the Oaxaca Times. I am therefore sending this letter to you hoping that you might know where I could purchase materials (books, pamphlets, etc.) about your local history and other related material. If you can, please let me know the addresses of establishments which have those materials for sale or perhaps someone who might know. I would appreciate your effort to send me that information. I enjoyed reading the Times and it gave me a better picture of the your area and the splendid museum in your city.

Thank you for help
Ronald Walter
34 Sunnybank
Shrewsbury, New Jersey
07702, U.S.A.



- | | |
|---|--|
| 1.- INSTITUTO DE COMUNICACION Y CULTURA SPANISH LANGUAGE SCHOOL AND OAXACA TIMES OFFICES. | 14.- SANTO DOMINGO' AND NEXT DOOR THE MUSEUM |
| 2.- ZOCALO | 15.- EL SOL Y LA LUNA RESTAURANT |
| 3.- GOVERNMENT PALACE | 16.- CATEDRAL RESTAURANT |
| 4.- JUAREZ MARKET | 17.- NI-HAO RESTAURANT |
| 5.- POST OFFICE | 18.- EL ARCA DE EMMANUEL VEGETARIAN RESTAURANT |
| 6.- ALAMEDA DE LEON | 19.- FONDA DEL RINCON RESTAURANT |
| 7.- CATHEDRAL | 20.- MONTE ALBAN BUS STATION |
| 8.- NACEDONIO ALCALA THEATER | 21.- GUELACUETZA AMPITHEATRE |
| 9.- CHURCH OF SAN FELIPE NERI | 22.- OBSERVATORY |
| 10.- THE BASILICA OF SOLEDAD | 23 & 23 A.- COCIJO FOLK ART STORE |
| 11.- BELLAS ARTES | 24.- "TALY" FOLK ART STORE |
| 12.- TAMAYO MUSEUM | 25.- AEROMAR AIRLINE |
| 13.- GRAPHIC ARTS INSTITUTE | |

15 de abril de 1989

Querida Sra.:
Hace unas semanas tuve la oportunidad de visitar Oaxaca los lugares arqueológicos que hay a su alrededor. No hay necesidad de decir que esta visita es una de las mejores que he hecho y que he disfrutado inmensamente y como resultado quiero saber mas acerca de los lugares indigenas y de su historia. Desafortunadamente no compré nada de la literatura referente a la historia de Oaxaca, entonces pero si obtuve una copia del Oaxaca Times. Es por esta razón que le estoy escribiendo esperando que usted me pueda informar en donde puedo comprar libros, folios, etc., que hablen acerca de la historia de Oaxaca. Si ud. puede por favor, mandarme las direcciones de los establecimientos que vendan o quiza ud. conoce a alguien mas que pueda hacerle. Agradeceré mucho el esfuerzo que tenga que hacer por mandarme esa información. He disfrutado mucho leyendo el Oaxaca Times porque me dió una mejor imagen de su ciudad y del esplendor museo que tiene. Sinceramente
Ronald Walter
34 Sunnybank
Shrewsbury, New Jersey
07702, U.S.A.