THIS MONTH IN REVUE

DATEBOOK
Cultural Events Calendar for NOVEMBER

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ADVERTISER INDEX
places to go, things to do, and fun to be had
Restaurants - Hotels
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Real Estate - Travel

Previous Revue articles and Photo Contests
RevueMag.com

PHOTO CONTEST DECEMBER
“Music in Guatemala”

On the Cover
1st Place Judges Vote “Las infaltables tortillas” by Javier Alvarez Vassaux

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FOR BUSINESS LISTINGS, INFORMATION, MAPS AND EVENTS CALENDAR TheAntiguaGuide.com
Guatemala has an extraordinary culinary tradition as it brings together a mixture of Spanish and Maya cultures. 

The Plight of the Immigrants from Central America
Migrant Caravans,” made up of large groups of children and adults from the Northern Triangle of Central America, heading to the U.S. border 

Festive Guatemalan Cuisine
Every year I look forward to the year-end festivities to celebrate them with family and dear friends.

The Church of Nuestra Señora de Los Remedios
In the mid 1600s the Franciscans completed the church of Nuestra Señora de Los Remedios, a Renaissance structure to house an image of the Virgin
food and drink

restaurants, bars, cafés and diners
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Pioneros en la gastronomía guatemalteca.

FILET MIÑON
PARRILADA PARA 4 PERSONAS
POSTRES
From the Publishers

The next best thing to eating great food in Guatemala is enjoying great photographs of food in Guatemala. It’s no coincidence that this month the Photo Contest theme is Food in Guatemala.

On the subject of food, we have a couple of edible articles on the menu as well. Chef Amalia discusses Festive Guatemala Cuisine with options for end-of-the-year holiday meals complete with a recipe for Empanadas de Polly y Queso. Hadazul Cruz includes even more of Amalia’s recipes in her pictorial article Traditional Guatemalan Foods.

On the historical front, we’re pleased to rerun a piece by Joy Houston who sheds some light on Lesser Know Ruins, specifically the Church of Nuestra Señora de Los Remedios.

Contributing writer Mark D. Walker takes on the serious topic of Justice & Responsibility: The Plight of the Immigrants from Central America and discusses “The Pull Factor” and “The Push Factor.”

Other clickable pages this month include a couple of job opportunities, a viewing of the documentary “The River & The Wall,” real estate listings, the DateBook cultural calendar, and lots of fine commercial establishments for you to check out.

We hope you enjoy the magazine as well as the month of November.

— John & Terry Kovick Biskovich

Using the interactive features

As you turn a page you’ll notice some of the text/images are briefly highlighted. All you have to do is click or tap on them to enter the world of interactivity, including virtual reality tours. Double-tap on a page to zoom in. Click on a page to view highlighted content.

In the contents and advertiser index pages just click or tap on whatever subject you’re interested in and that’s where you’ll go. Videos will play directly in the page.
TRAVEL SPECIALIST

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Guatemala has an extraordinary culinary tradition as it brings together a mixture of Spanish and Maya cultures. Dishes are elaborated with complex recipes and ingredients — some are prepared days in advance.

Guatemalan cuisine has also its own protocol, some dishes are served only once a year, some others can’t miss a Sunday or a family party, and some are seasonal.

The tortilla is included in almost every meal.
Breakfast or Dinner

Black beans are one of the most important Guatemalan meals. It is common to serve them during breakfast or dinner usually accompanied with eggs to your taste, fried plantains, homemade tomato sauce, cheese, tortillas or bread.

Black beans can be prepared, “Parados,” that is served preserving the whole grain or “Colados” blending the grain first and then frying them with onion and they can also be refried and reduced to your desired consistency, if that is the case now they are called “Frijoles Volteados.”
Refacciones

At 10:00 am and 4:00 pm, it is time for a coffee break in Guatemala. A good Guatemalan coffee is usually served along with traditional Guatemalan bread. There are two types of bread in Guatemala “pan desabrido” also called “pan francés” which is a variation of the baguette. It is made to be filled with ham, chicken, cheese, refried beans, etc., and the other is “pan dulce” a sweet type of bread made to be soaked in coffee.

During the weekend as coffee break Guatemalans enjoy “refacciones típicas” instead of coffee, you can have an “Atol” which is a traditional hot corn or masa based beverage, instead of bread, you can have some sweet “rellenitos,” (deep fried plantain puree, stuffed with sweet beans) or chuchitos (a small tamal steamed made). “Tostadas” (fried tortillas, with a refried beans or guacamole topping) are another great option to have as refacción.
Click here for recipes

TAPADO

CHURRASCO

GUATEMALAN ENCHILADAS
Lunch

It is the most important meal of the day in Guatemala. Even if you are working, you have an hour or even two at noon to enjoy lunch. On Sundays, when nobody works, more elaborate meals can be prepared.

Sunday is a family day in Guatemala, after Mass the family gathers to enjoy lunch. Traditional Sunday Lunch includes dishes like, Churrasco, (similar to a Barbecue) Chiles rellenos, Enchiladas, and some other typical dishes.

Seafood is another great choice to enjoy on weekends, try dishes like “Tapado” “Ceviche” or “Mojarra Frita.”
Parties and Special Occasions

Pepián, is an important Guatemalan dish, it is usually served in very special occasions, such as baptisms, first communions, anniversaries, etc. It is also the official dish served on Corpus Christi day.

Pepián has a very complex recipe, similar to Mexican Mole (both share many of the ingredients) but Pepián is not sweet. It is a kind of stew, which can be prepared with chicken, pork or beef, it can even take all three meats at once, and if it is the case it is called “Pepián de 3 carnes.” It is served with rice and accompanied with tortillas or “tayuyos” corn tamale filled with red refried beans.

Other traditional dishes on parties are: “Jocón” and Kaq Ik.”
Seasonal Dishes

**Fiambre**, recently declared as National Intangible Cultural Heritage by Guatemala’s government, is a complex dish, served only for Día de los Santos, November 1 and Día de Muertos on November 2. It is a cold dish that has a vegetables base with a sausages and meats topping. It also has cheeses and boiled eggs, all on a special vinaigrette prepared in advance.
Tamales and Ponche, are served on Christmas Eve and Holiday Season. However, tamales can also be served on special occasions.

Tamales are made of corn “masa” mixed with lard and “recado” (a sauce made of tomatoes peppers and onions) with a piece of protein in the center that can be from chicken, turkey or pork, they are steamed cooked wrapped in a banana leaf. They also have olives and capers.

Ponche is made with fruits such as pineapple, papaya, apples, coconut, and raisings, boiled with sugar, cinnamon and other spices. It is served as a hot beverage during the Holiday Season only.
2nd Place Judges Vote “Origin” Patzun, Chimaltenango
by Oscar Giovanni Orantes Ortiz
3rd Place Judges Vote “Dulce momento”
Basilica de Santo Domingo by Alejandro González
“A little taste of Guatemala”
Nacimiento Rio San Juan, Huehuetenango
by Cristobalina Reyes
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He was born in 1960 in Guatemala City, and has showing individually in Madrid, Paris, Venice, Washington, Japan, Mexico and Guatemala. His works can be found in private collections around the globe.

He attended the National School of Fine Arts in Guatemala, where he completed his studies in 1982, having exhibited in various galleries and important events in Guatemala, winning numerous awards. Not satisfied with his art and being extremely perfectionist, Juan Yoc “continues to create and improve” presenting art works of great intensity and high artistic quality. His many techniques include engraving, acrylic, painting, drawing and illustration. His works start from a blank space without any preconceived ideas, he goes by intuition, surprise and improvisation. The oniric symbolism of his paintings, influenced by the Renaissance design, convey us to a surreal world, making them unique. According to Juan Yoc “our reality is a mixture of painted dreams, like daydreaming.”
In 1991 he moved to Spain where he has made most of his works. For Juan Yoc his painting...is life.

We look forward to sharing with you his latest works. The artist will attend the opening.

The exhibit will continue through December 23rd, 2019.

VISITING HOURS: everyday from 9am to 7pm

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“Para una deliciosa ensalada” Plaza de Santiago, Atitlán
by Humberto Aguilar
Guatemalan, born in 1974. Since childhood he always had an interest for art; Although he had studies in graphic design and industrial design, it is considered self-taught. For several years he taught techniques in schools and academies, in 2004 he decided to explore abstract work in painting and sculpture. Since then he has had several exhibitions in Guatemala and abroad.

“This time I decided to work on several types of paper, several pieces of different texture and thickness form each” canvas “creating a feeling of fragility, the first movement is broken or damaged, hence the name, you have to be very still, in balance, even breathing softly in front of each piece.

In contrast to the delicacy of the paper, the painting itself and the figures are coarser in strong colors, imposing themselves on the paper while complementing each other. “

INAGURATION WEDNESDAY
November 13, 5pm-7pm
Wine bar and beautiful art.
20% discount on food at the Panza Verde restaurant for participants in the art gallery.
Embark on a breathtaking 1,200-mile journey along the Rio Grande Valley to the Gulf of Mexico in the moving and enlightening documentary *The River and the Wall*. This thought-provoking, inspiring look at the natural border that separates the United States of America from Mexico delves deeper into the possibility of a completed border wall — what harm would it bring to the people on both sides? To the diverse wildlife? And, how would a wall forever change our planet?

On bicycle, horseback, kayak, canoe and their own willpower, this story follows five passionate individuals as they navigate their way to the heart of the border debate. Speaking with politicians, border patrol agents, ranchers and the humble families living at this great divide, they listen to opinions and ideologies while coming face to face with the animals that call the vast, unspoiled areas of the Rio Grande home.

The group — composed of an ecologist, two wildlife filmmakers and member of the Texas Parks and Wildlife Foundation — are led down the river by Austin Alvarado, a young wildlife guide setting off on his own personal journey. At 25, he wades into the same waters that his family did more than 20 years ago as they sought asylum from the civil war in Guatemala.

“It will be the first time I’ll have been on that section of the Rio Grande, where my parents crossed, in my life. The first time ever. I think it’s going to connect everything really, really well for me.”
As told in the article *The River, the Wall, and the Borderlands* featured in the April 2018 Revue, Austin was a first-generation American born into a family of Guatemalan immigrants. He remained undocumented until he was four years old. Austin confessed that his childhood was a tale of two different lives — he was an American in social and academic settings, only embracing his Guatemalan heritage in his home life. It’s no surprise that he feels a strong connection to the Rio Grande; a connection that lead him to becoming a river guide in this geological gem of North America.

“I want people to know what’s out here. I want the love to be shared. This is wilderness, as wild as it gets.”

Nearly two hours in running time, *The River and the Wall* gives viewers an unparalleled glimpse at the natural wonders along the Rio Grande Valley — much of which is virtually untouched and would be completely inaccessible to both humans and wildlife from the United States should a wall be erected. This inspiring 62-day trek will take you through the snowy Texas borderlands, across the majestic Big Bend National Park, over challenging river rapids and straight into a precarious crossing-point for immigrants and cartel members alike. *The River and the Wall* is equal parts humor and heart, capturing remarkable moments that will fill your soul with awe, your eyes with tears and your mind with more questions than answers. Would a wall be beneficial or harmful to life on either side? The future only knows, but one fact is for certain — *The River and the Wall* documents a beautifully diverse part of our world that may be forever changed much sooner than we think.

Five friends’ journey from El Paso to the Gulf of Mexico on horses, mountain bikes, and canoes to document the borderlands and explore the potential impacts of a border wall on the natural environment.

**Click for film trailer**
Initial release: May 3, 2019 (USA)
Director: Ben Masters
Editor: John Aldrich
Cinematography: Phillip Baribeau, Brandon Widener, Korey Kaczmarek, Collin Baggett, John Aldrich
Producers: Jay Kleberg, Hillary Pierce

**Click for reviews: rottentomatoes.com**

**ABOUT THE AUTHOR:** Writer, rocker and traveler based in Orlando, FL, seeking out stories from every corner of the globe.
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Every year I look forward to the year-end festivities to celebrate with family and dear friends. For me it’s always fun to put a different spin on a traditional dish. This month marks Revue Magazine’s Annual Food issue and I can’t think of a better time to highlight some of my favorite festive foods for the holiday season.

Empanadas come in many shapes and sizes depending on the country of origin and maker. They can be savory or sweet and made with a variety of dough bases from potatoes, corn, wheat flour and rice flour, to vegetable, meat or fruit fillings. Filled with a variety of proteins or sweet preserves and cheese, they are the perfect ambassadors to express a culture or story.

Recently I was honored with two feature stories on Midwest Living Magazine and on the October issue of People en Español Magazine, an international New York-based publication and the most trusted voice in Hispanic culture in the U.S. with 15 million fans. The stories cover my take on how easy it is to create empanadas to suit anyone’s needs based on time and resources.

Fiambre is a unique dish in Latin America, native of Guatemala, which showcases an elaborate salad composed of pickled vegetables garnished with a myriad of toppings nearly encompassing all food groups. The one-meal dish symbolic of the Day of the Dead in Guatemala, can include anywhere between 30 and 60
ingredients depending on the maker. As a festive dish worthy of celebration, creativity and symbolism, it should join the list of Guatemala's national culinary patrimony.

Ayote en Dulce is the very fitting dessert after a hearty plateful of Fiambre. Braised in canela and cloves panela syrup, winter squash in the United States is the perfect squash for this dessert. The squash must have a hard peel and firm flesh to withstand the needed cooking time required to acquire a dark brown tinge, tender texture and deep flavor. Garnish it with mint and raspberries for a uniquely delicious dessert.

Thanksgiving is around the corner and with it there are the many traditional fixings and dishes in my book that pair the festive bird. I adapt my Guatemalan turkey recipe and favorite holiday sides and create a hybrid menu which is distinctively delicious every time. People come to my home to eat and learn about new foods and traditions. They love the simplicity and appreciate the exposure to new delicious foods.

With this I want to take the opportunity to wish you a blessed Day of the Dead and a Happy Thanksgiving. May all your gatherings be merry and very bright. I am sharing a recipe that can be an appetizer for your holiday fiesta, a snack with coffee, or a full meal if you eat enough of them. As Spokesperson for Crystal Farms' first line of Hispanic cheeses, a Michael Foods Company, I created this and many other recipes showcasing their scrumptious cheeses available in the United States and parts of Latin America, including Guatemala.
EMPAÑADAS DE POLLO Y QUESO
Recipe by Chef and Author Amalia Moreno-Damgaard
(AmaliaLLC.com)

2 tbsp canola oil
1/2 cup chopped yellow onion
1 tbsp minced garlic
1/4 cup finely chopped red bell pepper
1/4 cup canned tomato sauce
1/2 tsp marjoram
1/2 tsp oregano
1 tsp ancho chile powder
1 tsp Kosher salt
1/2 tsp freshly ground black pepper
1 tsp red wine vinegar
1 cup store-bought rotisserie chicken, chopped
1/2 cup Shredded Hash Browns, cooked

7 oz Crystal Farms Shredded Asadero
2 (12 count) packages frozen puff pastry dough for turnovers, thawed
1 Eggland’s Best® large egg, plus 1 tbsp cold water, beaten
Ganish with sesame or poppy seeds

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INSTRUCTIONS

Heat the oven to 350 degrees

Make the Stuffing

    Add canola oil to a large skillet over medium heat and sauté the onion, garlic and bell pepper for 1 minute. Gradually add remaining ingredients and cook for 2 minutes.
Turn heat off. Cool slightly. Add the potatoes, chicken, and cheese gradually and blend well with folding strokes using a rubber spatula.

**FORM THE EMPANADAS**

Make empanadas in batches of 4 to keep the dough from becoming too soft. Put 1-1/2 tablespoons of filling at the center of each dough circle. Carefully pick up the dough, place it on your palm, and working quickly fold gently and enclose the stuffing inside the dough by pressing the dough together around the edges. Repeat this procedure until all empanadas have been made.

Seal the stuffing further using the roping technique (overlapping folds), or use a fork to make ridges around half of the empanada. Place all empanadas on a baking sheet covered with parchment paper. Using a pastry brush, paint the top of the empanadas with egg wash, making sure all visible surfaces are well coated. Sprinkle sesame or poppy seeds on top of each empanada.

Bake for 25-30 minutes turning the baking sheet halfway through for even baking. When done, the dough changes from opaque to shiny and medium brown. Allow the empanadas to cool slightly before eating.

**AMALIA’S TIPS:**

If the dough will not stick together after pressing to form the empanada, use a little water as glue. Run a wet finger over the edge and press firmly to enclose the filling.

Latin frozen empanada dough is available at major grocery stores and Latin markets. They come in packages of 12 or more. This dough is light and flaky when baked. Puff pastry or pie dough may also be used. Baking time and texture may vary.

Empanadas can be made the previous day and saved in the refrigerator covered with plastic. To ensure freshness, varnish and add the seeds of choice right before baking.

Alternatively, make one or two batches, freezing the remaining filling for a later time. This will cut future time and effort!
Amalia Moreno-Damgaard is an award-winning bestselling chef author born and raised in Guatemala City currently living in the Twin Cities. She provides individuals and companies with a taste and understanding of Latin cultures through healthy gourmet cuisine education, consulting, bilingual speaking and writing and fun culinary experiences. Her cookbook “Amalia’s Guatemalan Kitchen—Gourmet Cuisine With A Cultural Flair” has won 9 international awards. AmaliaLLC.com
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“Migrant Caravans” made up of large groups of children and adults from the Northern Triangle of Central America heading to our border to seek safety and a better life is problematic, both for those coming and for those waiting for their arrival in the U.S. The influx of undocumented immigrants has reached a ten-year high, with 66,450 entering recently, according to the Customs and Border Patrol. The existing frenzied political debate and the false narratives it often generates make it difficult, if not impossible, to turn this crisis into an opportunity to better appreciate why so many continue to seek refuge here and to understand our own role, and that of our government, in sorting out the situation, responding in a humanitarian way to those coming and creating some viable solutions to our immigration policies going forward.

Although smaller caravans have headed towards our borders in the past, the growing influx of immigrants raised further challenges and complexities around the existing crisis. With eleven million undocumented workers in the country who contribute to society, but reap none of the benefits of full membership, it creates exploitation and a threat to our democracy. There are five factors worth scrutinizing to better understand the situation: who they are and what they want: what pushes people away from their homes; what pulls them towards the U.S.; what impact our government’s poli-
cies and those of their home country governments have on the process, and some of the lessons learned in dealing with the situation in a positive way.

So, Who Are They?

The ongoing cable television coverage of the most recent “Caravan” has provided a window into the world of these people, most coming from Honduras, but some from Guatemala and El Salvador – including entire families and many young children making this arduous journey into the unknown. These are definitely not the highly trained hi-tech experts that corporate Silicon Valley executives are seeking. Guatemalan filmmaker Luis Argueta has spent the last ten years telling the stories of immigrants, and recently completed the third of his documentary series. He’s become an expert on the complex issues of immigration into the U.S and has shown films at multiple college campuses and led discussions after the viewing. He has participated in various panels on the subject and been honored due to his expertise. He recently presented screenings of “The U-Turn” at the University of Arizona in Tucson, as well as Arizona State University in Tempe. In this movie Argueta tells the story of a group of immigrant women and children who broke the silence about the abuses committed against them at the Agriprocessors, Inc. in Postville, Iowa, and thanks to the solidarity of the community that accompanied them, and the U-Visa, their lives and the lives of those that walked along with them were transformed. Argueta shares some of his lessons learned on immigration during a radio interview on KGOU radio program, “World Views”:

"People know the risks of sending their kids but, when the families live lives that are full of risks every day, when the risk of a child becoming a member of a gang, or maybe not reaching age 15 because he or she is killed, they're ... sending them north - at least they have some hope. And they also see the results of others that have succeeded in this trip. It's a terrible situation on the issues that immigrants have to face on a daily basis and that's something that I wish on nobody. And they don't do it lightly. You know people don't leave their homes because they want to go to Disneyland. They really leave because there's no other choice.

This sense of desperation is best summed up in the last paragraph of Francisco Cantú’s, “The Line Becomes a River,” from an immigrant whose attempt to cross the border failed after he witnessed several of his group, including a small girl, left behind in the desert to die:

The judges in the Unites States, if they know the reality, they know they are sending people to their death. They are sending people to commit suicide. I will do anything to be on the other side. To be honest, I would rather be in a prison in the U.S. and see my boys once a week through the glass than to stay here and be separated from my family. At least I would be closer to them. So you see, there is nothing that can keep me from crossing. My boys are not dogs to be abandoned in the street. I will walk through the desert for five days, eight days, ten days, whatever it takes to be with them. I’ll eat grass, I’ll eat bushes, I’ll eat cactus, I’ll drink filthy cattle water, I’ll drink nothing at all. I’ll run and hide from “la migra.” I’ll pay the mafias whatever I have to. They can take my money, they can rob my family, they can lock me away, but I will keep coming back. I will keep crossing again and again until I make
it, until I am together again with my family. “No, no me quedo aquí. Voy a seguir intentando pasar.”

The Push Factor

When I first arrived in an isolated area of the highlands of Guatemala in 1971 as a Peace Corps Volunteer, I realized that something was seriously wrong when I noticed many small graves in a cemetery outside the village of Calapté. The graves were so tiny that I assumed that the villagers buried their dogs there. Then one weekend when the villagers were drinking and carrying on for some unknown reason, I asked the head teacher, Don Hector, what was being celebrated.

He explained that the villagers were celebrating the deaths of the “Angelitos,” babies who had died before their first birthday. He said that this was a happy time since they went directly to heaven because they hadn’t committed any sins. Happy time? Not in my book. Years later, Frank La Rue, a longtime human rights activist in Guatemala and former United National official, told the New York Times in 2010, “You can only explain that (50,000 unaccompanied children fleeing north to the U.S. in 2014) when you have a state that doesn’t work.”

Actually, the State does work, but for a very few - 2% of the population who owned 84% of the land after the armed conflict in 1995. Most Guatemalans, especially the Maya population, have small, unproductive plots of land that force them to the South Coast to harvest cash crops such as coffee or look for a job in the capital city. This exploitation goes back to Spanish Colonial rule when some Maya communities were forced to supply a “reparto,” which involved a third of their male residents laboring on Spanish-owned plantations in nine-month shifts. This form of forced labor was promoted by future Guatemalan regimes through the 19th century. And this situation has been exacerbated over the years due to an incredible population increase from three million Guatemalans in 1950 to an estimated seventeen million today.

Eventually these egregious inequities, combined with the population explosion, resulted in a period of violence lasting from 1960 to the Peace Accord in 1996, which cost the lives of over 200,000 people, mostly...
from the Maya population in the highlands. In 1995, when I was leading a donor tour to the Province of Quiche with Food for the Hungry, I came across some pictures drawn by the children, depicting planes dropping bombs (and sometimes napalm) on their homes.

Quiche would be the province suffering more assassinations and murders than any others in Latin America. In “The Art of Political Murder: Who Killed the Bishop?” respected Guatemalan/American author, Francisco Goldman, presents some of the testimony from the “REMHI” report put together by the Catholic church on government/army abuses in places like Santa Maria Tzeja, Quiche: The señora was pregnant. With a knife, they cut open her belly to pull out her little baby boy. And they killed them both. And the muchachitas (little girls) playing in the trees near the house, they cut off their little heads with machetes.

Those who were able to escape often wandered for years in the forests before they felt safe enough to return to their homes. Although the army and their para-military groups were responsible for most of the recorded massacres, some were attributed to the local guerilla groups, and in 1995 a truce was made - a “peace” declared. Of course, the children wouldn’t be the only target of this State-run violence; often those who reported it, like Bishop Juan Gerardi, would be assassinated by military thugs long after the “peace accord” had been signed.

I recently interviewed two Guatemalan immigrants while volunteering at a shelter in a local church in downtown Phoenix. Hector and Felix had brought their wives and several children from the Guatemala highlands. Both were small farmers forced to leave due to a protracted drought in which the annual dry season, or “canícula,” lasted much longer than usual, killing most of their crops, their basic source of food. Despite the risks, they believed it was worth it, compared to the seemingly hopeless situation they faced back home in Guatemala.

In one of three recent articles on Guatemalan immigrants in “The New Yorker” the authors confirmed that over 65% of the children suffer from malnutrition, one of the highest rates in the Western Hemisphere. The communities Hector and Felix come from are part of the expanding swath of Central America known as the “dry corridor.” It begins in Panama and snakes northwest through Costa Rica, Nicaragua, El Salvador, Honduras, Guatemala and parts of southern Mexico. As one Guatemalan climate scientist at the Universidad del Valle said, “Extreme poverty may be the primary reason people leave…but climate change is intensifying all the existing factors.” This phenomenon is underscored in a series of articles in the Guatemalan daily, La Prensa Libre, which report that farmers just don’t know when to even plant crops to avoid these dry periods, with possible total loss of their harvests.

At the Phoenix shelter, Felix also mentioned he had no other option but to leave his home, as he’d opted to mortgage the land where the family grew its food, “I’ll pay it off with the money I earn here.”

The Pull Factor

The magnet bringing families to the north would include something they lack at home, a “living wage.” The money, or “remittances,” sent by those who have successfully crossed the border are the first or second key income generator of most Central American countries, right up there with tourism. According to the International Organization for Immigration, remittances to Guatemala had exceeded $8.5 billion. Some U.S. based businesses take advantage of the “illegal” status of their workers, as was recently revealed by “Univision” TV, which reported on two illegal workers at one of President Donald Trump’s golf courses in New Jersey. After a New York Times report, two Trump properties, which included the Trump National Golf Club, fired two dozen undocumented workers. About eight million undocumented workers are part of the U.S. labor force and it’s an open secret that they use fake documents to get hired.
In his movie, “AbUSed: The Postville Raid,” filmmaker Luis Argueta depicted this phenomenon in the case of the largest immigration raid carried out in the history of the U.S. 900 Federal agents, supported by helicopters and State police, arrested almost 400 workers from Agriprocessors, Inc., the largest kosher meat packing plant in the country. Of the 389 arrested, 293 were Guatemalans.

Although the employees were charged with aggravated identity theft, several employers would be convicted on charges of conspiracy to harbor illegal immigrants, and child labor law violations, among other offenses. The film graphically depicted the appalling living conditions. Historically, a number of industries depend on cheap labor, especially in the agricultural sector, a reality reflected in one of the four U.S. Chamber of Commerce’s, “Common Sense Reforms” for immigration, Green Card reform and implementation of temporary worker programs for highly skilled and lesser skilled workers, including those in the agricultural industry.

**The Impact of Government Policies**

U.S. economic and foreign policies impact our ability to deal with this immigration crisis. So far, the Trump administration has referred to immigrants as freeloaders, criminals and terrorists or, conversely, always poor and vulnerable, which has led to an inaccurate narrative at best. Separating children from their parents without a plan to reunite them as part of a “deterrent” was a miscalculation, with no appreciation or respect for the families involved, not to mention the considerable trauma caused. Stirring up fear as a way to justify the construction of a larger wall is also less than productive. Most recently, the U.S. Border Patrol and ICE have been dropping large groups of families at local churches in Phoenix because they are unable to absorb all of them. The churches are left to care for and eventually place them with family members until their trial for asylum, which can take up to a year.

The hate, misunderstandings and trauma caused by these policies pale in comparison to the unstated strategy of using the Arizona desert to channel illegal immigrants to their demise. Francisco Cantu, the author of “The Line Becomes a River,” shared the Arizona Death Map, which uses dots to represent 3,244 migrant deaths in the desert between Nogales and Yuma between 1999 and 2018. Some of the dots represent multiple deaths. An organization called “Humane Borders” accumulated the data to help visualize the number of people whose deaths go unknown or unappreciated. Since the most effective border control tends to focus close to border towns, this large stretch of desert covers so much space that someone must walk up to 100 miles through the desolation and brutal heat before finding a road that can take them anywhere without being detected - a sad example of how violence is normalized in our society.

Unfortunately, U.S. foreign policy has been instrumental in creating many of the conditions that push those from some of the most isolated parts of their country to the north. The U.S. has consistently intervened throughout Latin America and has supported the most repressive regimes. In the early 1950s, the U.S. based United Fruit Company, or “La Frutera,” exacerbated the poor land distribution in Guatemala, as the company owned over half a million acres of the country’s richest land but left eighty-five percent of it uncultivated. La Frutera employed almost 50,000 workers in Central America (most were Central Americans, except for management by U.S. citizens), including 15,000 on just two of its many plantations in Guatemala. It owned the only railroad and controlled the key port of Puerto Barrios.
The interests of United Fruit were considered to be the same interests as those of the U.S. (what’s good for the Frutera is good for the U.S.). Their interests were considered the same as those of the U.S Secretary of State, John Foster Dulles, and his brother, Director of the CIA, Allen Dulles, both partners in the United Fruit law firm, Sullivan & Cromwell. The “secret” history of these two powerful siblings was brilliantly divulged in Stephen Kinzer’s The Brothers.

In 1950, Jacobo Arbenz was elected President of Guatemala and began promoting social reform policies and land reform, which was a problem for the country’s largest landowner, United Fruit, which carried out a propaganda campaign that turned the U.S. government against the new regime. American newspaper headlines included such inflammatory leads as, “Red Front Tightens Grip on Guatemala.” This led to a coup d’état in 1954, and a new president, Carlos Castillo Armas, took dictatorial powers, banning all political parties, torturing and imprisoning political opponents and reversing the social reforms of the Guatemala revolutions, in effect, dealt a death blow to Guatemalan democracy and reinforced the structural land tenure system that was keeping the majority of Guatemalans on the margin of the larger economy.

The U.S.’s inability, and lack of political will, to control the proliferation of drugs within its borders has also impacted the region by allowing the drug cartels to gain ever-growing financial and political influence. Some 70% of the U.S. cocaine supply has been channeled through Honduras, resulting in one of the highest murder rates in the world. According to David Grann’s article in the New Yorker magazine, “A Murder Foretold,”

“Overwhelmed by drug gangs, grinding poverty, social injustice, and an abundance of guns, it’s no wonder that violent crime rates have been sky-high. In 2009, fewer civilians were reported killed in the war zone of Iraq than were shot, stabbed, or beaten to death in Guatemala” and a staggering majority of homicides—97% -- go unsolved stated that “The incredible power and influence of the drug cartels is now being revealed by the trial of the “Chapo,” which demonstrates how his bribes went to the highest level of Mexican government officials.”

A recent proliferation of “maras,” or gangs, began with the mass deportation of Los Angeles criminals to Central America, particularly El Salvador, in the mid-1990s. The MS-13, for example, became an international gang that spread through the continental U.S. and Central America. Most members are Salvadorans and its history is closely tied to the U.S. – El Salvador relationship, especially in regard to U.S. interventions in the Salvadoran Civil War in the 1980s. In 2011, the United Nations Office on Drugs and Crime reported that El Salvador had the highest number of gang members in Central America, with 32,000.
So, one can see how centuries of political abuse, violence and a depleted infrastructure - schoolhouses with no books and hospitals and clinics with no medication and often a lack of doctors, has created despair, which is why families continue to leave their homes looking for a safe haven and an opportunity to educate their children. And why so many are seeking asylum, as opposed to simply looking for work.

So, what are the Northern Triangle Central American administrations doing to stem the flow of immigrants? Let’s look at Guatemala. To begin with, although the United States encouraged civilian rule and elections in Guatemala in 1985, the subsequent elections were deficient in terms of substantive democratic reforms. Historian Suzanne Jones wrote: “For the most part, from 1986 through 1995, civilian presidents allowed the army to rule from behind the scenes.” After an initial decline, death squad violence and other abuses by the army had actually increased significantly in the late 1980s. Subsequent regimes have been hampered by excessive influence from the military, human rights abuses and corruption.

One program that both the U.S. and Central American governmental agencies are developing is the “Alliance for Prosperity Northern Triangle.” The program is designed to promote local economic, health and infrastructural support to the poorest provinces, which export the majority of the refugees. According to the local newspaper, “Prensa Libre,” some $27 million from the U.S. will be focused on the most vulnerable towns and provinces. The program reflects a realization that, under existing conditions with limited employment opportunities, the outflow of rural indigenous groups will continue.

Although a step in the right direction, the impact of this initiative will be limited by corruption, as Guatemala has one of the highest rates of pilferage in the world. I experienced this first-hand in 2001. After a TV appearance with the MAP International (Medical Assistance Programs) CEO on local TV with Guatemala’s First Lady, Evelyn Morataya, our cabdriver told us he had seen us on TV with la primera dama de la corrupcion (the first Lady of Corruption). So even the humblest Guatemalan knew what was going on. Her husband, President Alfonso Portillo, would eventually be extradited to the U.S. and charged with laundering $70 million in Guatemalan funds through U.S. bank accounts.

More recently, both the President, Otto Perez Molina, and former Vice President, Roxana Baldetti, were imprisoned for corruption, thanks to the efforts of the UN anticorruption commission, CICIG (International Commission Against Impunity in Guatemala). Although the campaign slogan of the existing President, Jimmy Morales, was “Neither Corrupt, Nor A Thief,” in January of 2017, his older brother and close adviser
and the adviser’s son were arrested on corruption and money laundering charges. Eight months later, Morales ordered the expulsion of Colombian Ivan Velasquez, Commissioner of the CICIG, after it not only began investigating claims that his party took illegal donations, including from drug-traffickers, but also asked The Guatemalan Congress to strip him of immunity from prosecution, which the Congress would refuse to do, thus assuring that the impunity of Guatemala’s ruling class will continue unchecked.

The Guatemalan Congress is actually considering a law that offers total amnesty to those involved in the abuses and massacres during the civil conflict, effectively eliminating any level of accountability. Other abuses include death threats and killings of elected officials, witnesses, members of the judiciary, and others involved in investigations of government corruption and human rights crimes, as well as violent evictions, labor rights violations and other human rights violations in the context of agrarian disputes involving thousands of rural families, according to the Guatemalan Human Rights Commission.

Lessons Learned

At this point in our country’s history, we can choose to be part of the problem, or begin to work towards effective solutions to the immigration issues, challenging us as well as Mexico and the countries in Central America. As U.S. citizens, we must appreciate that we are connected culturally, economically, and politically to the people in Central America. According to a recent NPR report, remittances from Guatemalans working in the U.S is one of the most important income sources for the country.

Also, our country’s foreign policy, which favored a small oligarchy supported by a strong military, has created much of the injustice described above. And the U.S.’s inability to limit the use of illegal drugs has much to do with the poverty and violence pushing people out of Central America to the U.S. at this time. And I agree with filmmaker Luis Argueta’s comments at his presentation at Arizona State University (ASU), that those who ignore this reality and support the existing government’s policies are “complicit” in perpetuating the ongoing influx of undocumented family members.

Those escaping violence and abject poverty in Central America will continue to seek asylum and work in the United States, especially those with family ties here, and with eleven million undocumented people, that represents a lot of family members trying to reconnect with them. No wall, no matter how big, tall or wide will stop the ongoing influx of immigrants.

Instead of creating fear about “invading” insurgents, we must learn about and appreciate who these people are and treat them in a more humane manner when they arrive here, as well as support the development efforts in the sending provinces in Central America in order to motivate young people to stay and raise their families in their home countries.

ABOUT THE AUTHOR: Mark Walker was a Peace Corps Volunteer in Guatemala, 1971-1973, working on fertilizer experiments with small farmers in the Highlands. Over the next 40 years, he managed or raised funds for many international groups, including Food for the Hungry and Make A Wish International and wrote about those experiences in Different Latitudes: My Life in the Peace Corps and Beyond. He is also a contributing writer for the Revue magazine: Maya Gods & Monsters; The Making of the Kingdom of Mescal; Luis Argueta – Telling the stories of Guatemalan Immigrants; Luis Argueta: Guatemalan Filmmaker Recipient of a Global Citizen Award and Traveling in Tandem with a Chapina. His wife and three children were born in Guatemala.

Go to MillionMileWalker.com or write the author at Mark @MillionMileWalker.com

Note from the editor: This article first appeared in Quail Bell magazine, Sept. 26, 2019.
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Paved road 15 minutes from La Antigua
LESSER KNOWN RUINS:
The church of Nuestra Señora de Los Remedios

by Joy Houston

In the mid 1600s the Franciscans completed the church of Nuestra Señora de Los Remedios, a Renaissance structure to house an image of the Virgin that had been brought from Spain. The church is situated between the churches of El Calvario and Escuela de Cristo in the southeastern corner of La Antigua Guatemala.

The easiest way to find Los Remedios is to walk south on 1a Avenida to the north gate of San Francisco Church. Cross the plaza to the west gate (it’s the only other one) that exits on Calle de Los Pasos. Turn south (left) there to walk past some fascinating architecture of La Antigua—the yellow-washed, numbered Stations of the Cross built in the 1600s for processions that went from San Francisco Church to El Calvario.

Follow Calle de Los Pasos, past the hulking church of Escuela de Cristo, with station XVII within its wall. Continue on, past station XVIII, to a small bridge

The north wall is intact, extending back about 50 yards to the east wall, also intact. The north bell tower and skeletons of one-domed side chapels are impressive.
over the dry bed of the Pensativo River. The distance is about six blocks to that point.

Beyond the bridge the street widens, divides and becomes the Alameda del Calvario. The west side of the divide, bearing right, leads to El Calvario Church. Straight ahead, the east side of the divide, blocking further passage, a large fountain rises from below street level, having been excavated from several feet and centuries of accumulation. Just before the fountain, on the left, is station XIX.

But by then you’ve gone too far. Immediately over the bridge is Los Remedios on your left. A gate a few feet from the road opens to the dirt plaza in front, which today is used to store Semana Santa floats (andas). Several yards in front of the church the dirt has been dug out to reveal an octagonal base for what might have been a fountain or a cross. On the left side of the plaza are a few small, neat homes of the caretakers. Although the ruins are not kept open to the public, it’s worth asking the caretakers for a closer look.

The north wall is intact, extending back about 50 yards to the east wall, also intact. The north bell tower and skeletons of one-domed side chapels are impressive. Yards of dirt cover the altar area, huge chunks of fallen arches at least five feet thick and piles of rubble lie inside the church, especially on the south side. A photo in The Architecture of Antigua Guatemala 1543-1773 by Verle L. Annis (1968), probably taken in the 1930s, shows the church roofless but with the south wall still standing. Just beyond where it now lies, palm trees and bamboo grow wild in an untended coffee farm.

Often repaired and expanded over the centuries, Nuestra Señora de Los Remedios finally gave in to the powerful 1773 earthquake that triggered La Antigua’s near-abandonment. However, what remains of the church gives an indication of how majestic this structure must have been.

Taken from the book "La Arquitectura de La Antigua Guatemala 1543-1773" by Arquitect Verle L. Annis. Pag 280.
When Michelle Berkowitz, founder of La Botica Verde, came back to Guatemala from the United States she wondered if other people were finding it difficult to access conscious groceries in Guatemala City and La Antigua? She had gotten to know her farmers personally as a subscriber of several CSAs (community supported agriculture programs) in California & Colorado. She could pick up the freshest, best-tasting produce at her nearest farmer’s market with the confidence that her food was supporting local producers who cared about her health and the health of the planet.

Raised in Guatemala City, Michelle dedicated most of her life to working in international development and was well acquainted with the plights faced by small farmers living in rural communities around the country. After years of field work & research, she finally understood that the main barrier to small farmers being able to break out of the cycle of poverty was access to markets. And that by supporting small farmers they become land stewards, they would be able to tackle poverty, chronic child malnutrition, and migration all in one.

Michelle is a master gardener and a permaculturalist. Permies, as they are fondly known, are people who believe in a sustainable way of doing agriculture. The word is derived from the belief that if our agriculture is permanent, our culture will be permanent. There are 12 guiding permaculture principles including biomimicry and closed-loop systems. Holistic design is also an integral part of creating sustainable systems as is diversifying plots, rotating crops, practicing companion planting, minimizing energy use, and improving soil fertility.

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- And **our planet** continues to flourish. Forests and wildlife thrive. Our soils are alive and our waterways clean.

Sustainability is best understood as meeting the needs of the present without compromising the ability of future generations to meet their own needs. Permaculture is one of the best ways we can continue feeding a growing global population without compromising the ability of future generations to be able to feed themselves.

On Saturday October 19th, La Botica Verde celebrated their 2yr anniversary at Garden of Hope, an educational garden inside of La Azotea that teaches permaculture to kids around Antigua. Over 50 people enjoyed complimentary hors d’ouerves made with local, organic produce in celebration of the company’s 2yr anniversary. Drinks were provided by Antigua Brewing Company and music by El Ilegal Bar. It was a magical day, surrounded by beautiful and inspiring people who are looking to create a brighter future.

La Botica Verde started with one small producer, 20 organic products and 10 very adventurous clients. 2yrs later, La Botica Verde is now working with a network of hundreds of producers, clients, and products. The online conscious supermarket features several collections including beyond organic produce, natural cosmetics, plant medicine, and zero-waste products. Clients are able to order and pay online. Deliveries are weekly and shipping is free for orders above Q250 (approximately $32).

La Botica Verde is seeking to reinvent the traditional supermarket so that grocery shopping can finally be a liberating experience. Not only is it convenient - you can order and pay online, it’s affordable, it gets delivered to your home - it is a trustworthy, zero-waste, and impact-driven supermarket that connects conscious shoppers to inspiring products.

If you’d like to place an order, visit the online marketplace at [www.botica-verde.com](http://www.botica-verde.com).

Follow them on Facebook & Instagram using @laboticaverdegt to show them some love! Questions?

Email info@botica-verde.com or call +502 3214-3277.
A strong positive mental attitude will create more miracles than any wonder drug.
—Patricia Neal
I will keep smiling, be positive and never give up!
I will give 100 percent each time I play.
These are always my goals and my attitude. —Yani Tseng
“Comida de Todos Santos” Todos Santos Cuchumatán
by Santiago Charuc

“Las delicias trascendentales”
Santiago Atitlán by Joshua Aguilar
“Preparando el patín” Santiago Atitlán
by Jonathan Aguilar

“Happy Breakfast for Special Children”
by Bo Çhelette
@revuemagazine

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for current Calendar Events and more!
“Semana Santa” Ciudad de Guatemala
by Rocío Auyón
We invite you to participate in our MONTHLY PHOTO CONTEST for December 2019 with the theme: MUSIC IN GUATEMALA.

Please send ONE (1) HIGH RES photo with caption/location and your name & website for the credit line to: photos@revuemag.com

There will be prizes for winning photos. More information at: revuemag.com

Submissions entered by the 15th of November will be eligible.

Photos in this ad are from previous contests by: David Rojas, Rafael Rivera Neutze, María José de León, Jaime Barrientos Montalvo and José Manuel del Busto.
Te invitamos a participar en nuestro Concurso Fotográfico de diciembre 2019 con el tema: MÚSICA EN GUATEMALA.

Enviar (1) foto en ALTA RESOLUCIÓN con el título, lugar donde fue tomada, su nombre y el sitio web para el crédito a: photos@revuemag.com

Habrá premios para las fotos ganadoras. Para más información: revuemag.com

Serán elegibles las fotos recibidas hasta el 15 de noviembre de 2019.

Prizes for both Categories
(Popular & Judges’ vote)

The winner by Editorial Decision wins a FREE NIGHT for 2 at Camelia's Inn Hotel

*Restrictions Apply

The first 4 winners by Popular decision win Q100 each
2nd place, judges pick Q100
3rd place, judges pick Q50
“Los dulces de mi tierra” Feria de Jocotenango
by Mariela Guerrero Valenzuela
The Antigua Guide.com
with Interactive Map

Information & locations for local Restaurants, Hotels, Services, Shopping, Health Services & Real Estate

Monthly Calendar of Live Music & Cultural Events Promotions and Discount Offers

FUN - FREE - INFORMATIVE

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