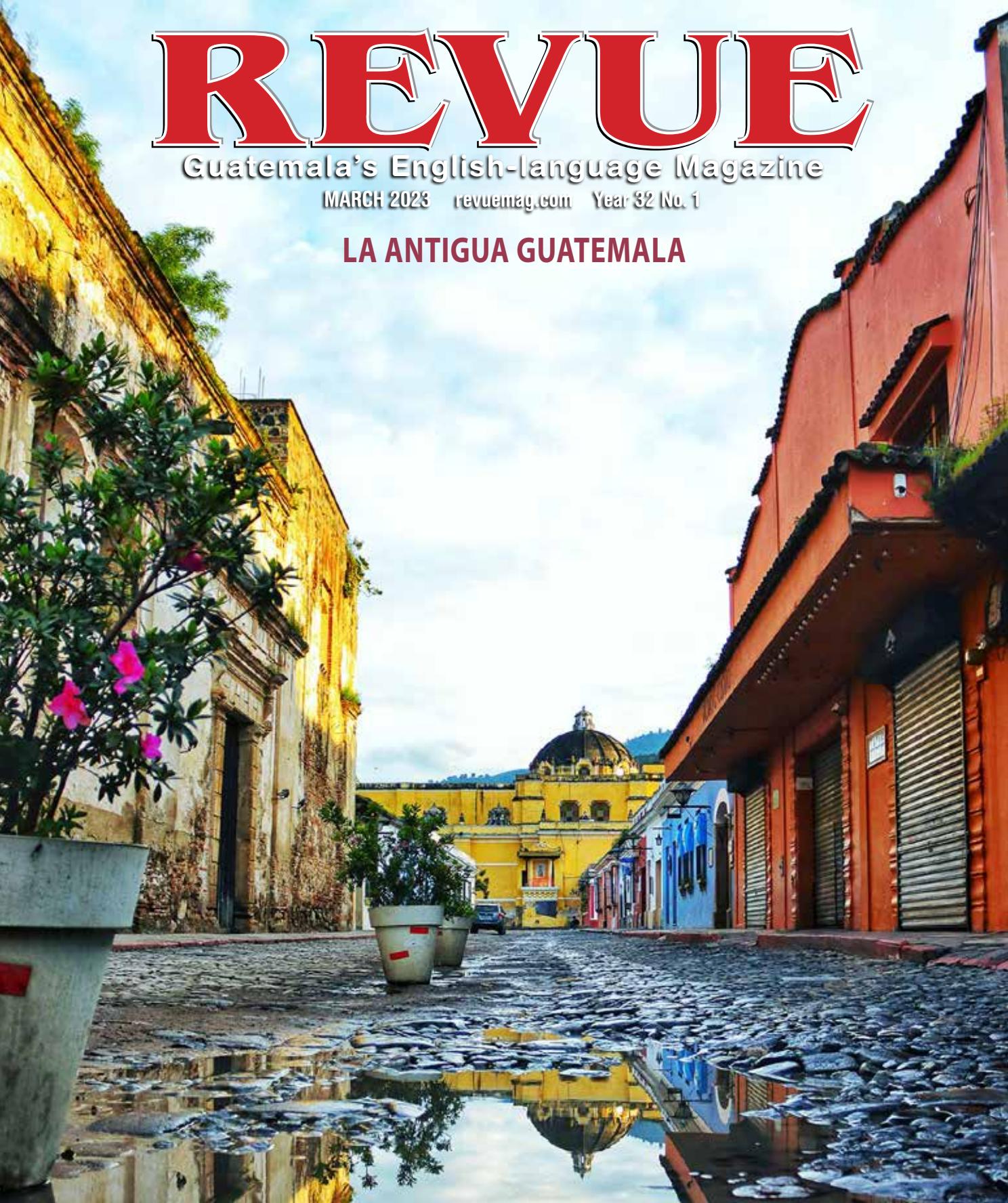


# REVUE

Guatemala's English-language Magazine

MARCH 2023 [revuemag.com](http://revuemag.com) Year 32 No. 1

**LA ANTIGUA GUATEMALA**



# THIS MONTH IN REVUE

## On the Cover

2nd Place Popular Vote  
“Reflejos de Antigua  
Guatemala!”  
by José Carrillo



**PHOTO CONTEST**  
Theme for April, 2023  
“Semana Santa  
in Guatemala”  
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## From the Publishers

### La Antigua Interactive Map



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## ADVERTISER INDEX

*places to go, things to do  
and fun to be had*

Restaurants - Hotels  
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Guatemala's English-language Ezine

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# **A Brief History of RESTORATION & CONSERVATION**

## ***in La Antigua Guatemala***

by Hadazul Cruz

Beginning in the 14th century through the 20th century, architectural style and design was ever changing. As a result, alterations and adaptations to city structures were affected, too. [...page 34](#)



## **ANDAS A LENTEN SEASON TRADITION**

by Ken Veronda photos by Willy Posadas

All five senses are assaulted by the many sights, sounds, smells, tastes and touch of the Lenten season, throughout Guatemala but especially in La Antigua. [...page 82](#)



## **AMALIA'S KITCHEN**

*by Chef Amalia Moreno-Damgaard*

## **LENT — SMØRREBROD**

*With recipes for some Open-faced  
Danish Sandwiches*

Cooking or eating out during season of Lent does not have to be difficult, it just takes a bit of awareness and creativity. [...page 56](#)

# Places to go, things to do and fun to be had...

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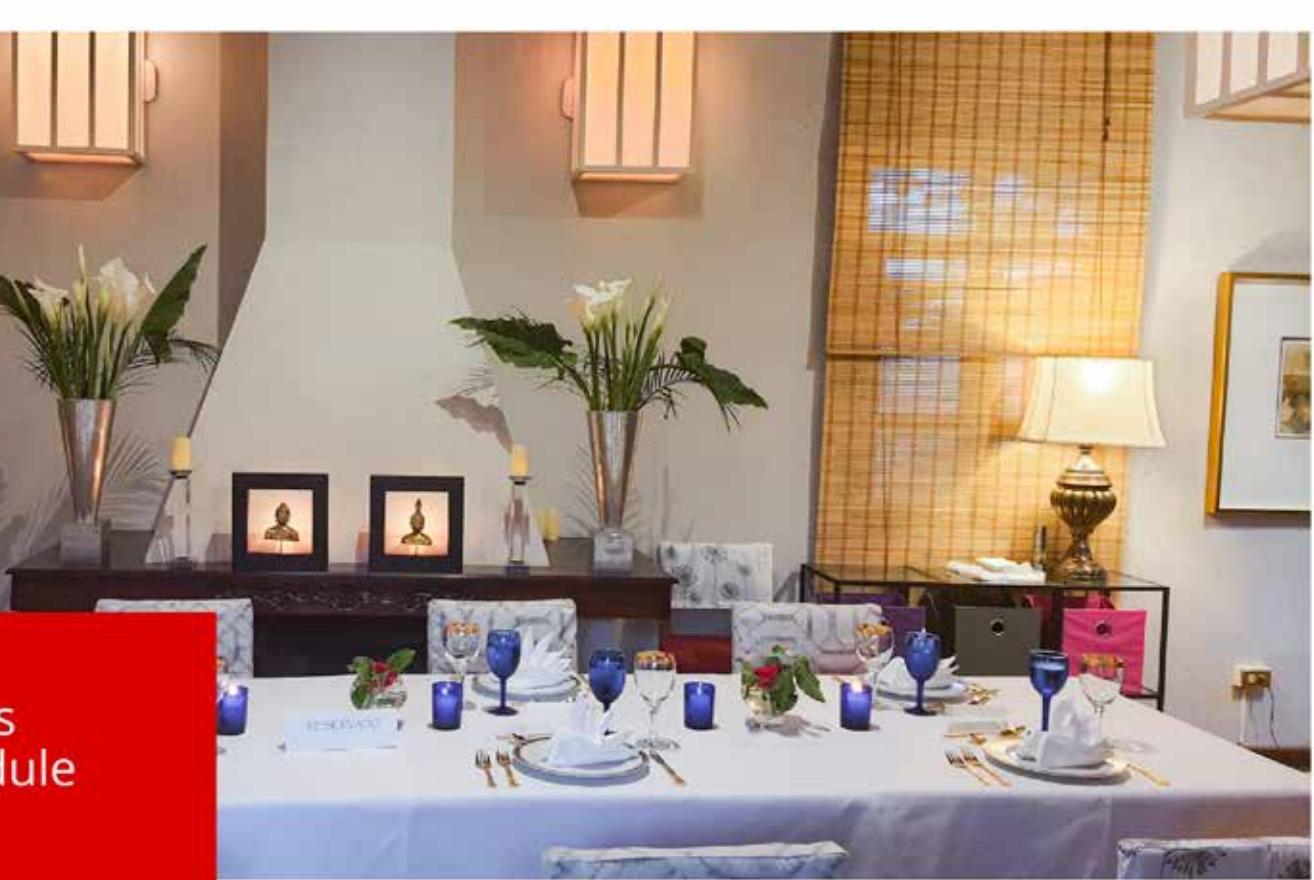
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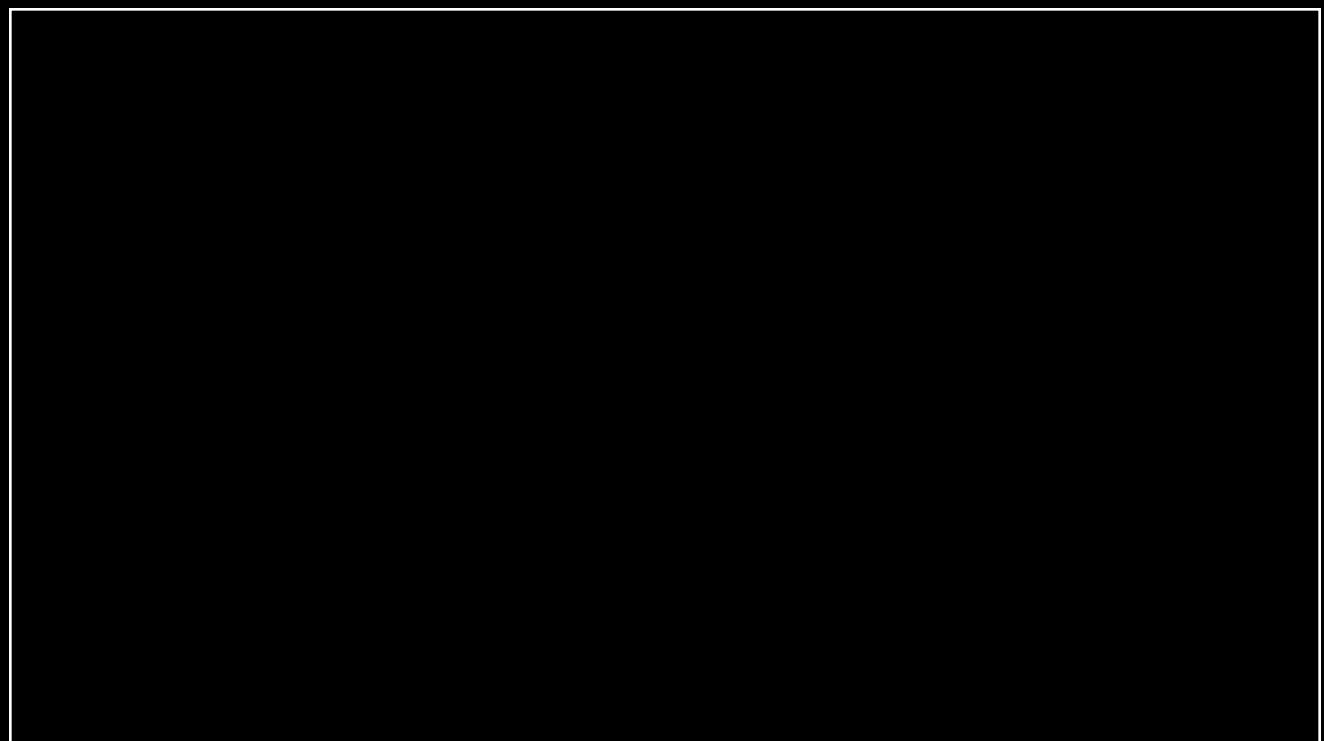
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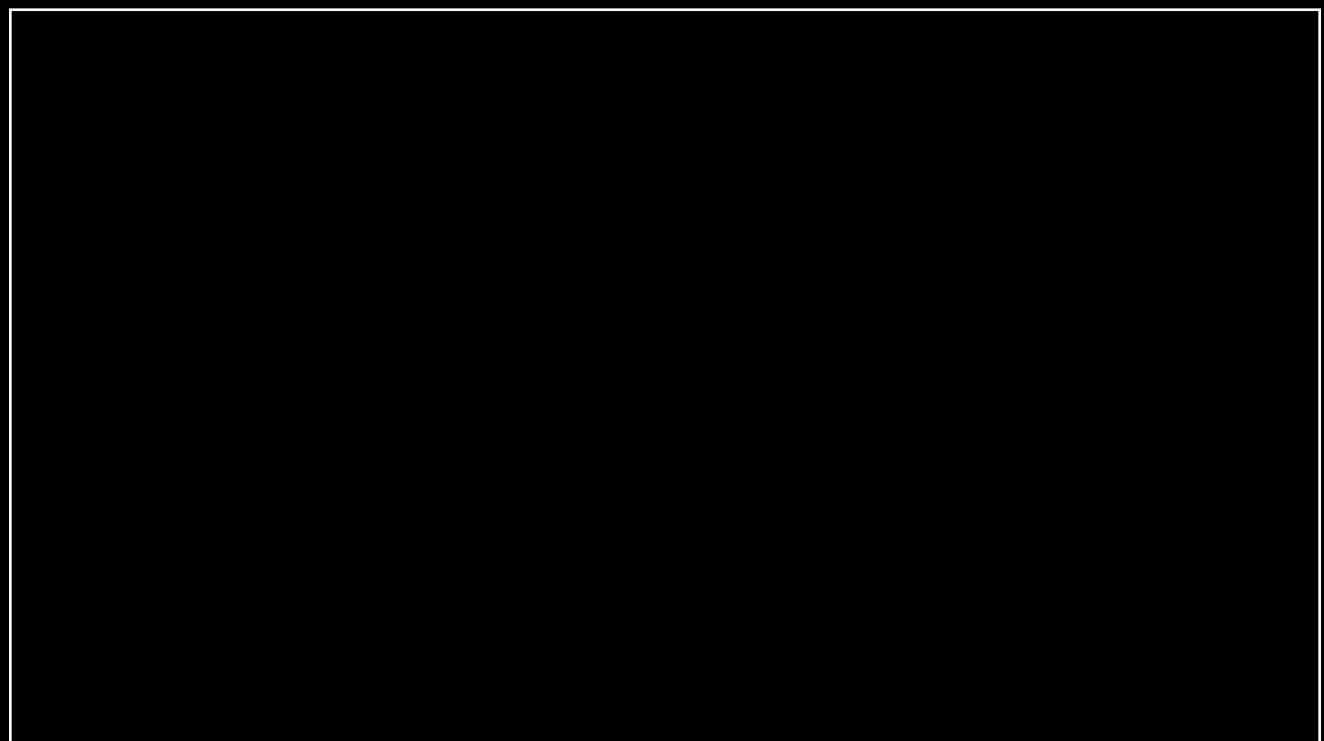


Restaurant Cerro San Cristobal, La Antigua



video courtesy of Mexcal-Rhet

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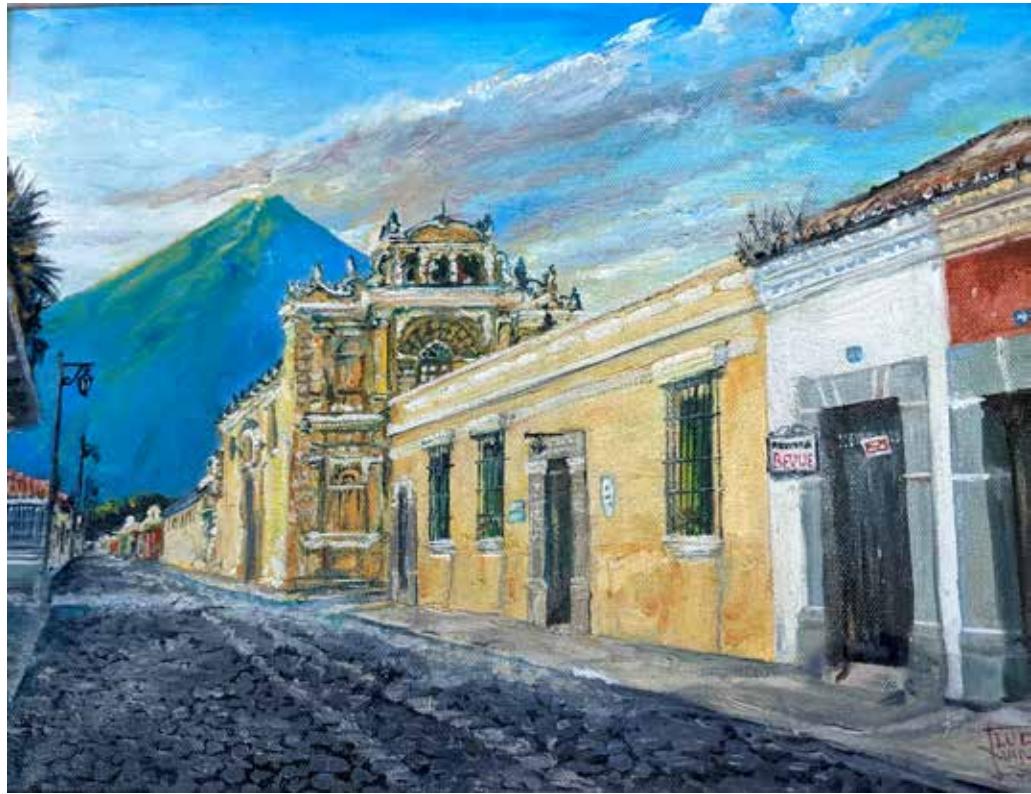


# FROM THE PUBLISHERS

**M**arch marks the 31st Anniversary Issue of Revue. La Antigua Guatemala has seen some major changes over the years, mostly in the amount of new business and more activities. This month we spotlight some excellent photography of this beautiful colonial town. Hadazul Cruz gives us a *Brief History of Restoration and Conservation of Antigua*. We bring back an article by the late, great Ken Veronda on the *Lenten Season Tradition of Andas* and the work behind creating these spectacular marvels of the processions.

All of us at Revue thank all of you for your support during lo these many years.

—Terry & John Kovick Biskovich



Revue office on 3a avenida sur - painting by Ludwing Paniagua

## REVUE TEAM

**Publishers/Editors** John & Terry Kovick Biskovich

**Photography** Luis Toribio, César Tián

**Graphic Designer** Hadazul Cruz

**Contributing Writer** Mark D. Walker

**Webmaster/Social Media** JB

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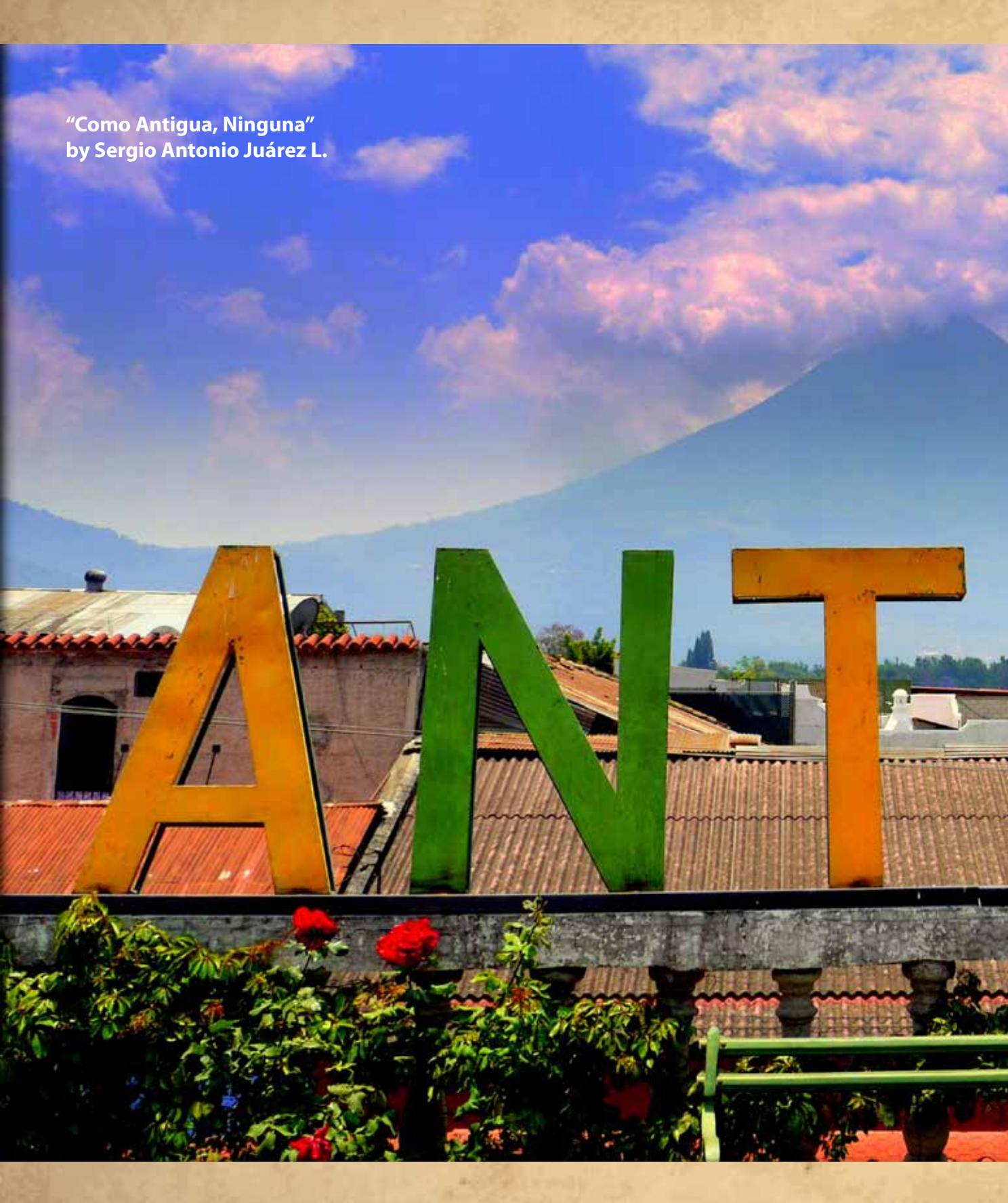
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Inicio Información Fotos Photo Contest Más Te gusta Mensaje

**"Como Antigua, Ninguna"**  
by Sergio Antonio Juárez L.



IGUA

A large, colorful sign spelling "IGUA" in bold letters. The letters are blue, gold, pink, and red. The "I" is blue, the "G" is gold, the "U" is pink, and the "A" is red. The sign is set against a backdrop of a town with orange buildings and a mountain range under a cloudy sky.

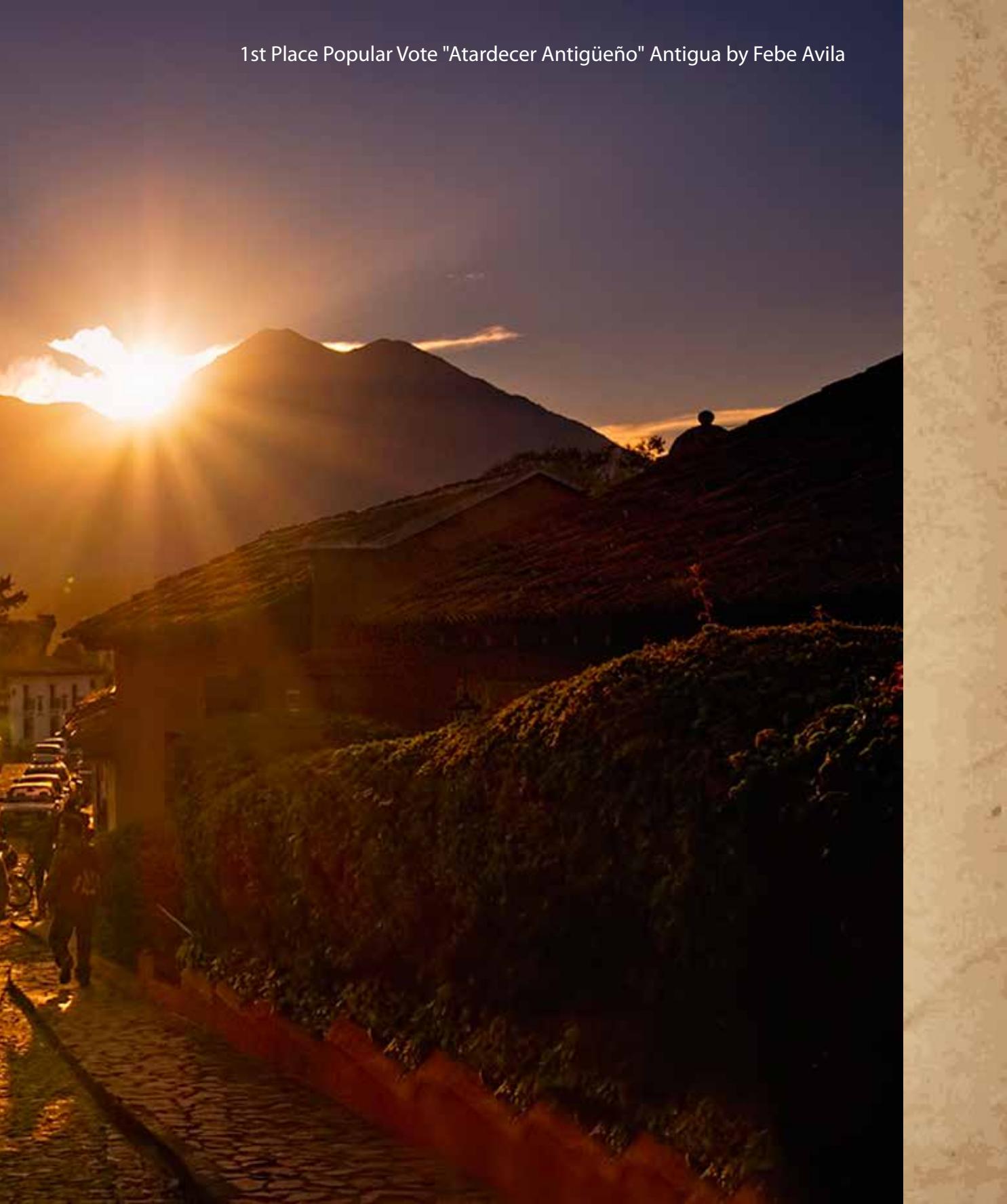


**2nd Place Judges Vote "Domingo Antigueño"  
Parque Central by Francisco Hernandez**





1st Place Popular Vote "Atardecer Antigüeño" Antigua by Febe Avila





1st Place Judges Vote  
“Datsun Fairlady 1965”  
Antigua by Roberto Paz



  
*Rob Earth*

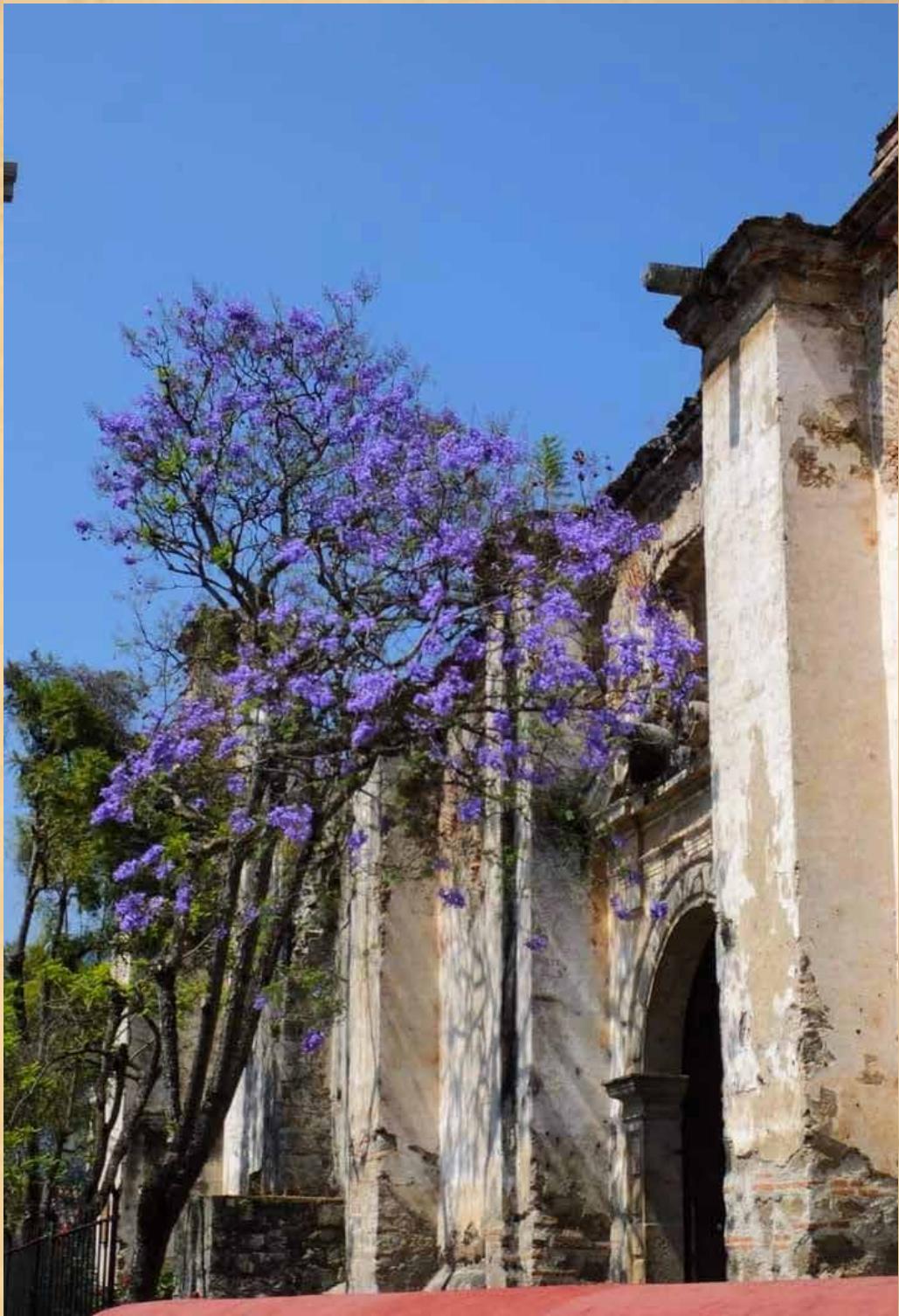


**"Celeste"** Antigua  
by Juan José Rodas González





**3rd Place Judges Vote  
“Tuc Tuc Tanque La Union”  
Antigua by  
Ronald Danilo Pérez**



**3rd Place Popular Vote “Jacaranda en flor”**  
**Antigua by Jaime Barrientos**





**"Frescura Colonial"** Antigua  
by Javier Alvarez Vassaux



**"Atardecer y Palacio de Los Capitanes"**  
Antigua by José Miguel Hosttas V.





**"Nostalgia"** Convento de la Recolección  
by Karem Apaza







# A Brief History of Restoration & Conservation in La Antigua Guatemala

by Hadazul Cruz

## RESTORATION

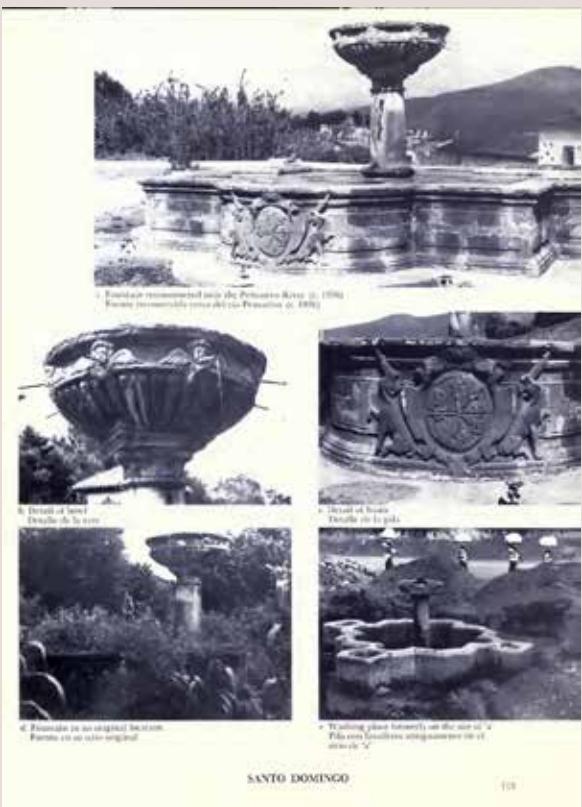
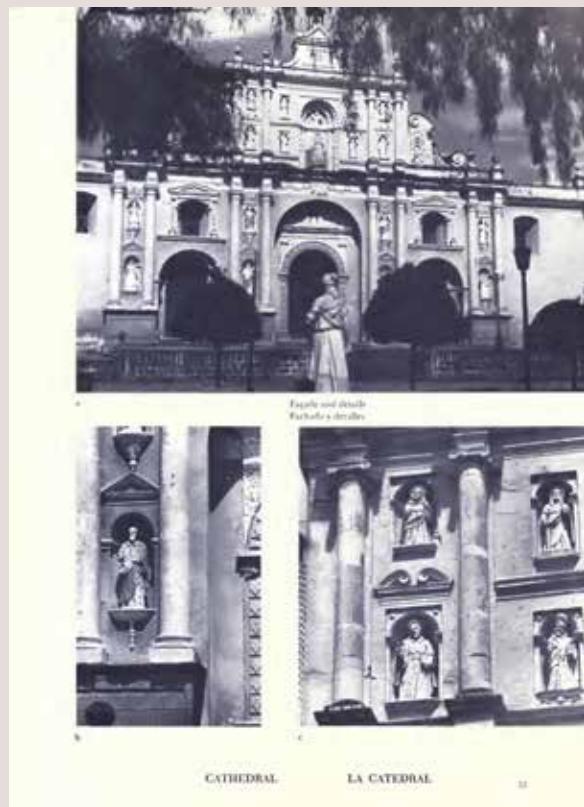
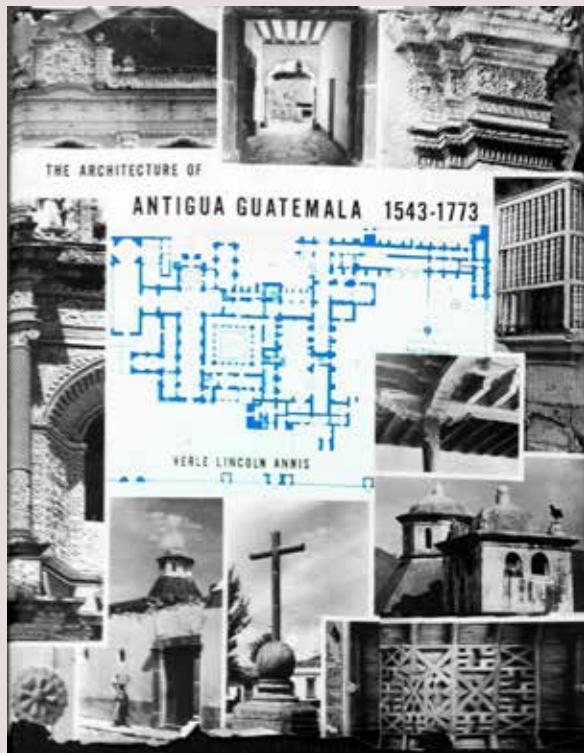
Restoration is the process of repairing or renovating a building, work of art, vehicle, etc., so as to restore it to its original condition.

**L**a Antigua Guatemala is steeped in architectural beauty despite earthquakes, fires, carelessness, damage by riots, abuses, etc. As well, beginning in the 14th century through the 20th century, architectural style and design was ever changing. As a result, alterations and adaptations to city structures were affected, too.

During the 19th century architectural “interventions” were carried out but point of fact, the work was cataloged as “restoration.”

During the presidency of Jorge Ubico, 1934, **Verle Lincoln Annis** arrived in

Photo by Tatiana Golovquina



## Some pages from Arq. Verle Annis' book.

Guatemala to study the architecture in La Antigua. **Ambassador Boaz Walton Long** requested Annis' opinion in order to support conservation and restoration of the city's monuments.

Annis was also invited by the University of San Carlos to give several talks which through time evolved into the publication of his book, "**The Architecture of Antigua, Guatemala 1543-1773**." For this he received an honorary doctorate from the University of San Carlos. His book has served as a guide for countless students and architects in Guatemala, most espe-

cially those interested in conservation and restoration.

Other influential architects and experts including **Federico Fahsen** and **Alfonso Yurrita** have also been an inspiration to their peers and to students.

Perhaps with the growing interest in the architecture of La Antigua and other sites, a number of institutions were created to protect Guatemalan Heritage. In 1946 President **Juan José Arévalo** created IDAEH "**Instituto de Antropología e Historia**" as custodian of the Guatemalan

Photo by David Rojas



Photo by Andrea Tórtola









heritage. **Sidney David Markman**, a noted art historian and expert on the colonial architecture of Central America, published a stunning photography book in 1966 titled “**Colonial Arquitecture of La Antigua Guatemala**,” These photographs provide a most interesting perspective on the architecture of La Antigua Guatemala.

On October 28, 1969 President **Julio César Méndez Montenegro**, created the “**Ley Protectora de la Antigua Guatemala**” (protective law for the city of La Antigua).

In 1997 the “**Ley para la Protección del Patrimonio Cultural de la Nación**” was established. Until that time protection had only been given to La Antigua. This law now included all of Guatemala’s heritage sites.

**More about Arq. Verle Annis:**  
[findagrave.com/memorial](http://findagrave.com/memorial)

---

**More about Sidney David Markman**  
[lal.tulane.edu](http://lal.tulane.edu)

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**"Portal al cielo"** Antigua  
by Diego Gordillo Quintana





**"Tanque La Unión"** Antigua  
by Henry Cukier





**"Mi Familia"** Iglesia La Merced by Daniel Iguardia

*"Architecture, of all the arts, is the one which acts  
the most slowly, but the most surely, on the soul."*  
—Ernest Dimnet



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A screenshot of a Facebook profile page for "Revue". The profile picture is a red circle containing a white letter "R". The page name is "Revue" and the bio is "@revuemagazine · Revista". The cover photo shows a magazine cover for "REVUE MAY 2022 DIGITAL INTERACTIVE MAGAZINE" with a man working in a pottery workshop. The page has navigation tabs for "Inicio", "Información", "Fotos", "Photo Contest", "Más", "Te gusta", "Mensaje", "Q", and "...". A blue button for "WhatsApp" is also visible. The background of the page features a red and white design with diagonal stripes.

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## Amalia's Kitchen

text & photos by  
chef and author  
Amalia Moreno-Damgaard



# Lent – Smørrebrod

## *Open-faced Danish Sandwiches*

Cooking or eating out during season of Lent does not have to be difficult, it just takes a bit of awareness and creativity.

Every year many Christians observe special diets during 40 days. As I listened to the priest's sermon one recent morning at church, I thought to myself that the Lenten season is also an opportunity to explore foods outside the normal realm of traditional choices.

When I married my husband, I also embraced his and his family's culture and food. For me this was an opportunity to learn new techniques, ingredients and dishes and to have fun with my new family and their friends. I grew fonder of Danish food the more I was exposed to it.

Guatemalan and Latin cuisine are at the core of my cooking, but I also enjoy eating and making a wide variety of foods, which I have been fortunate to try



during my worldwide travels. Like many other countries' gastronomy, Danish and Scandinavian cooking is similar in some respects, but it is unique country by country.

I particularly enjoy the art and craft of open-faced Danish sandwiches because they are not only a feast to the eyes but to the senses, too. Contrary to appearance, they are quite easy to make. With just a few easily accessible ingredients, one can create a variety of attractive scrumptious dishes.

Basically Danish sandwiches come in all shapes and sizes and can be a snack or a whole meal. This past Christmas Day, I created smørrebrod for dinner for my visiting Guatemalan and Danish family in my home in the United States. I have learned the ropes of the Danish kitchen with my husband's mother and sister-in-law and with uncles and friends who are good cooks.

As you explore what to eat during Lent, think outside the box and enjoy foods from other cultures which offer not only interesting presentations but an opportunity to learn something new. The Danish repertoire is big and there are seafood and non-meat sandwiches

that can satisfy any hungry palate during Lent and beyond.

Here are a couple of recipes to entice you to explore Scandinavian cooking, especially Danish cuisine.

## SMØRREBROD

Recipes by Chef Amalia Moreno-Damgaard

The base of all open-faced Danish sandwiches is smørrebrod (rye or French bread and butter), which can change depending on the toppings.





## 1 sandwich

1 slice rye bread

Spread with butter and layer the toppings and garnish as listed.

### SHRIMP AND EGG

**Toppings**

1 Bibb lettuce leaf

1 hard-boiled egg, sliced

1-2 tsp. light mayonnaise

1 heaping tablespoon

tiny cooked shrimp (salad shrimp)

**Garnish:** cocktail tomatoes, caviar and dill



### SILD (HERRING)

**Toppings**

3 pieces of sild (herring) in white wine

3 slices thinly sliced onion

**Garnish:** dill

### HAVARTI CHEESE

**Toppings**

2 thin slices of Havarti cheese

**Garnish:** bell pepper julienne, radish slices and parsley.

---

**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](http://AmaliaLLC.com)



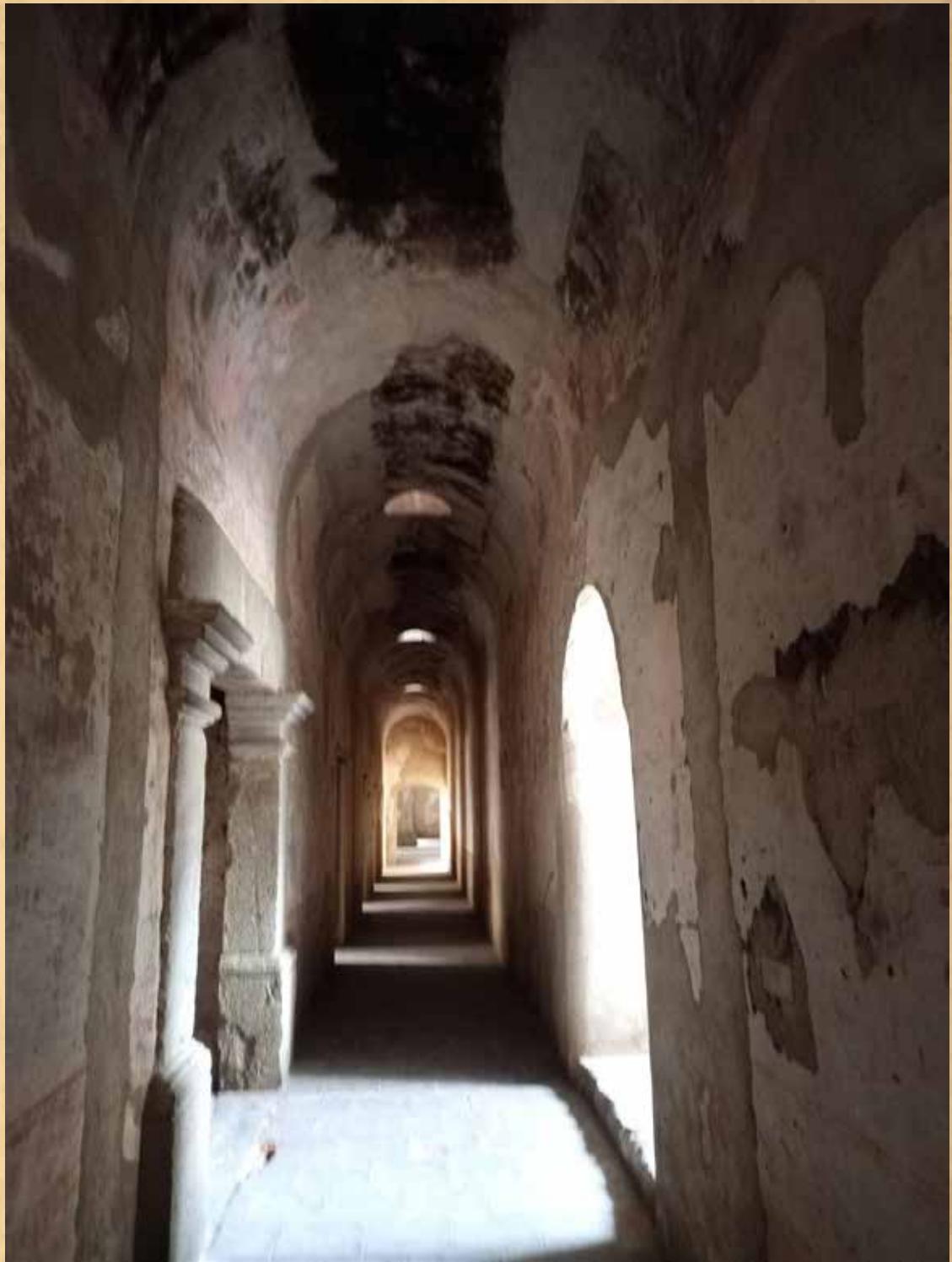
**"La fuente de flores" Parque Central de Antigua**  
by Luis A. Soto S.





M. Arguedas  
Fotografía

**"Reflejos"** Antigua  
by Mario Arguedas CR.



**"Puertas en el tiempo"** Ruinas Templo de  
Santa Clara by Mónica Delgado



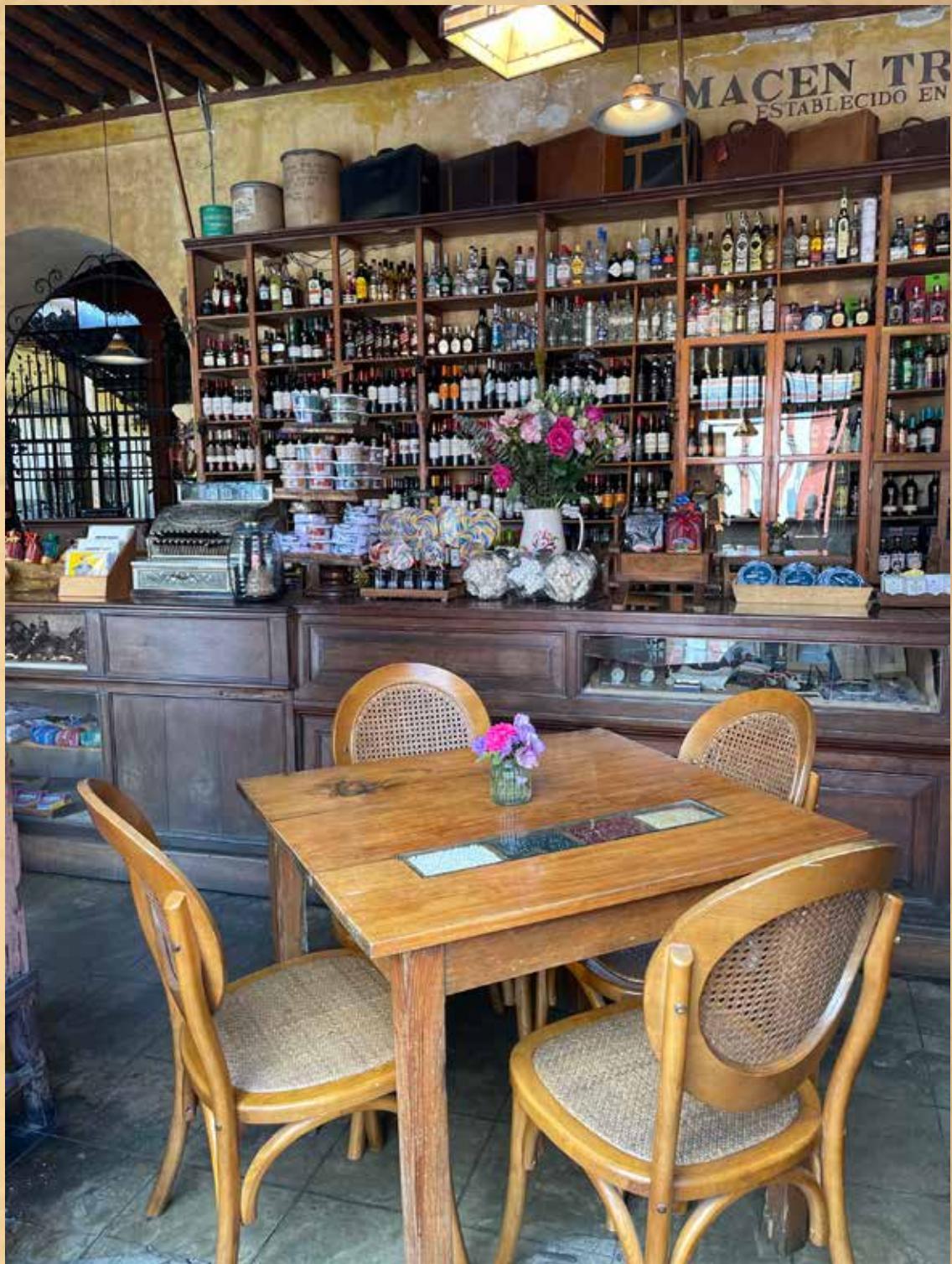
**"The Photobomb" Antigua**  
by Warren Capps





**"Jugando"** Parque La Antigua by Rosario Rodriguez

*"We travel, some of us forever, to seek other states,  
other lives, other souls." —Anais Nin*



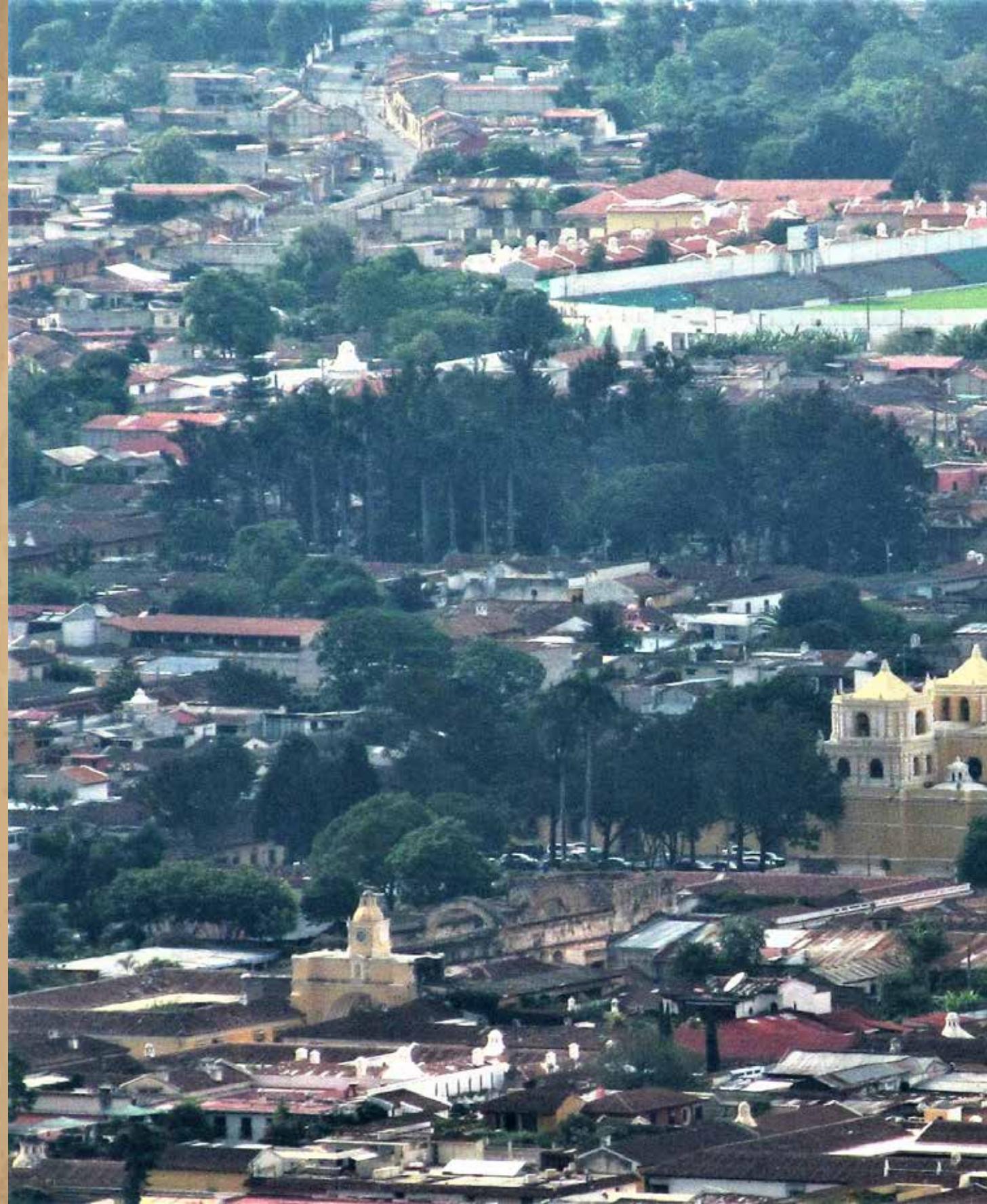
**"At the Almacen"** Antigua by Nancy Biskovich



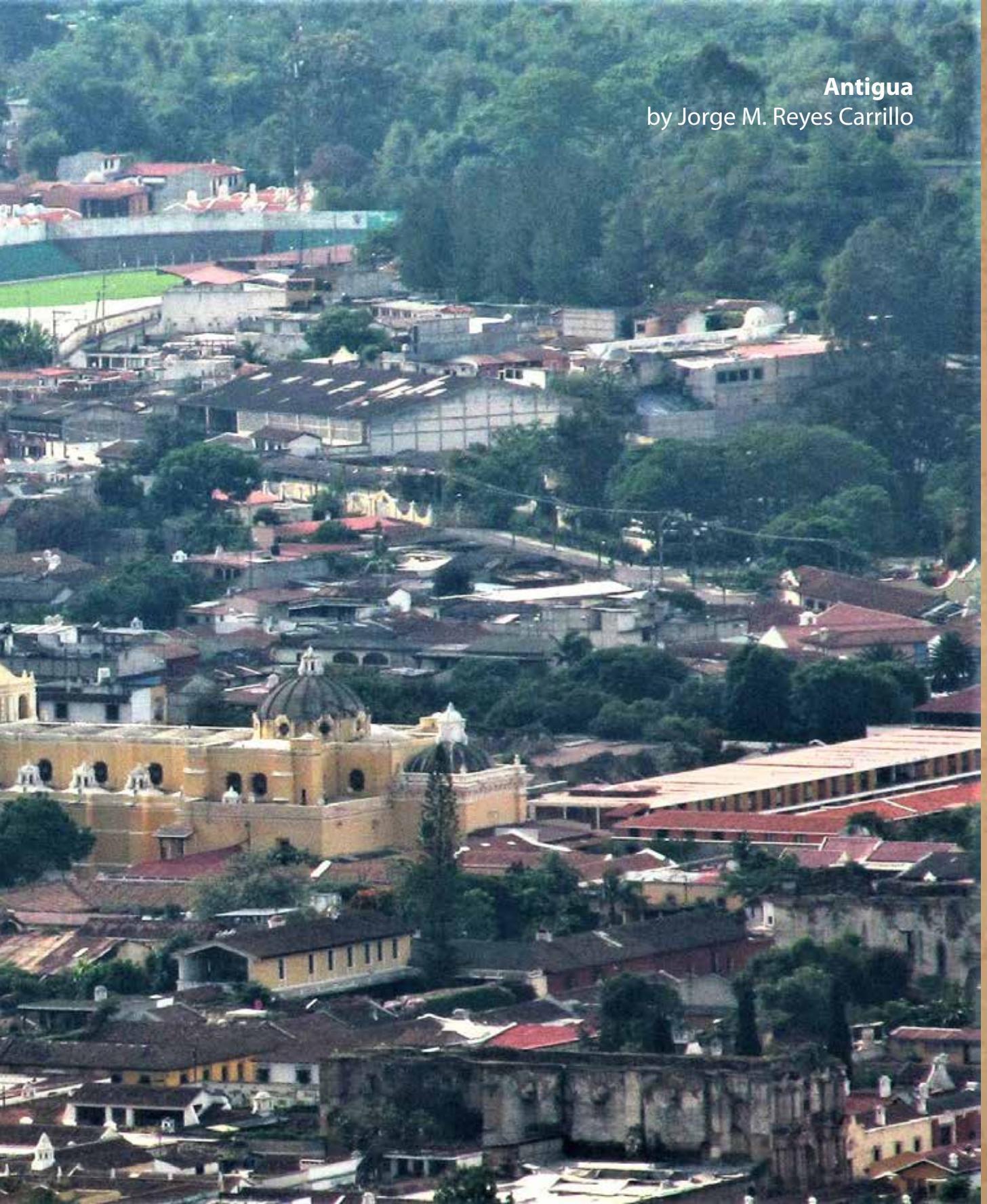
**“San Cristobal El Alto”** Antigua  
by Ana De León



**“Crystal Ball Cathedral”** Antigua  
by Devyn Pettersen



**Antigua**  
by Jorge M. Reyes Carrillo





Antigua  
by Jorge M. Reyes Carrillo



2nd Place Popular Vote  
**"Reflejos de Antigua Guatemala!"**  
by José Carrillo



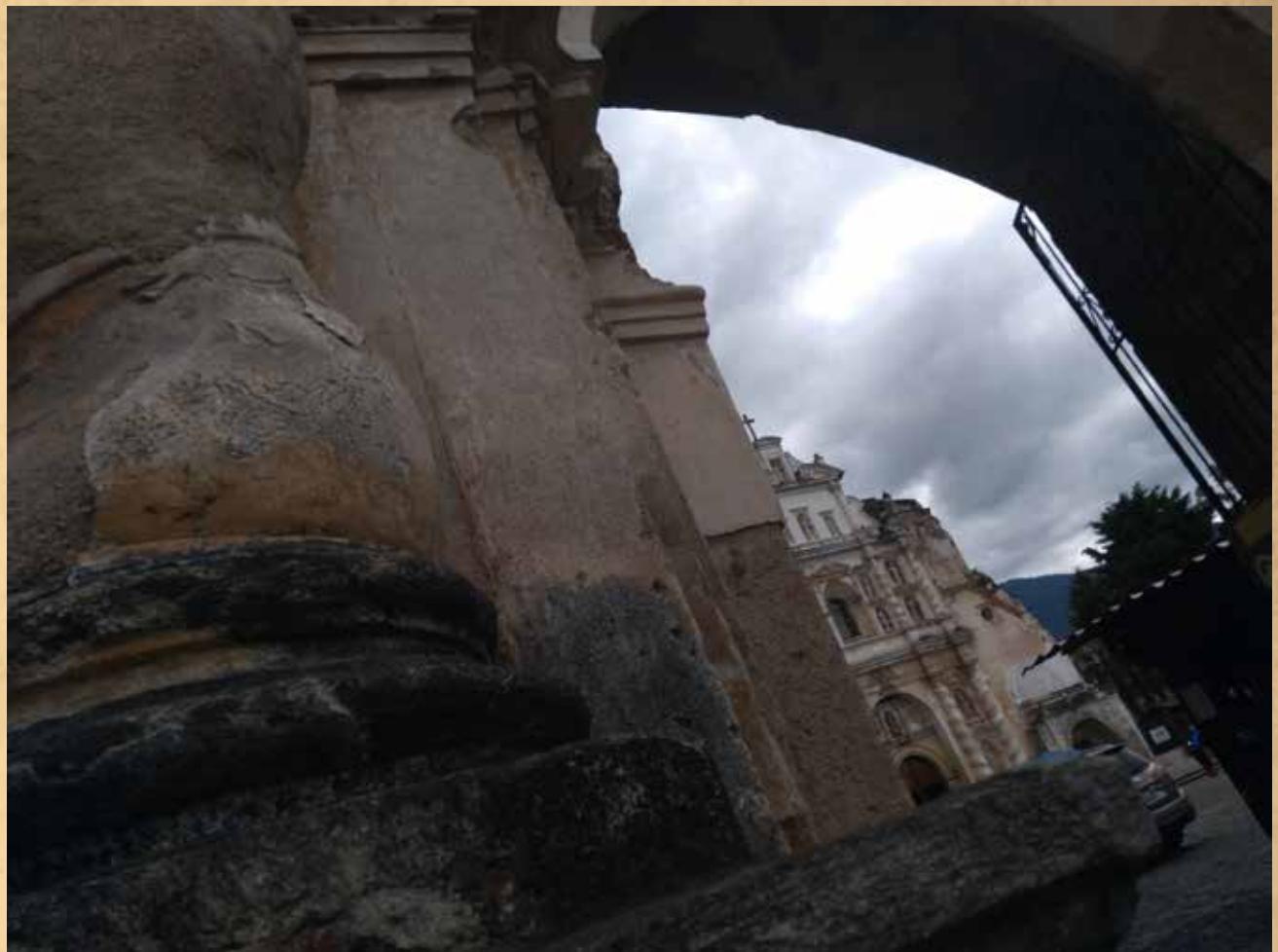
**"Tarde de recuerdos"** Antigua  
by Katherine Scott





**"Haciendo musica frente a los Barriletes"**

Antigua by Elisa Aguirre Mejía

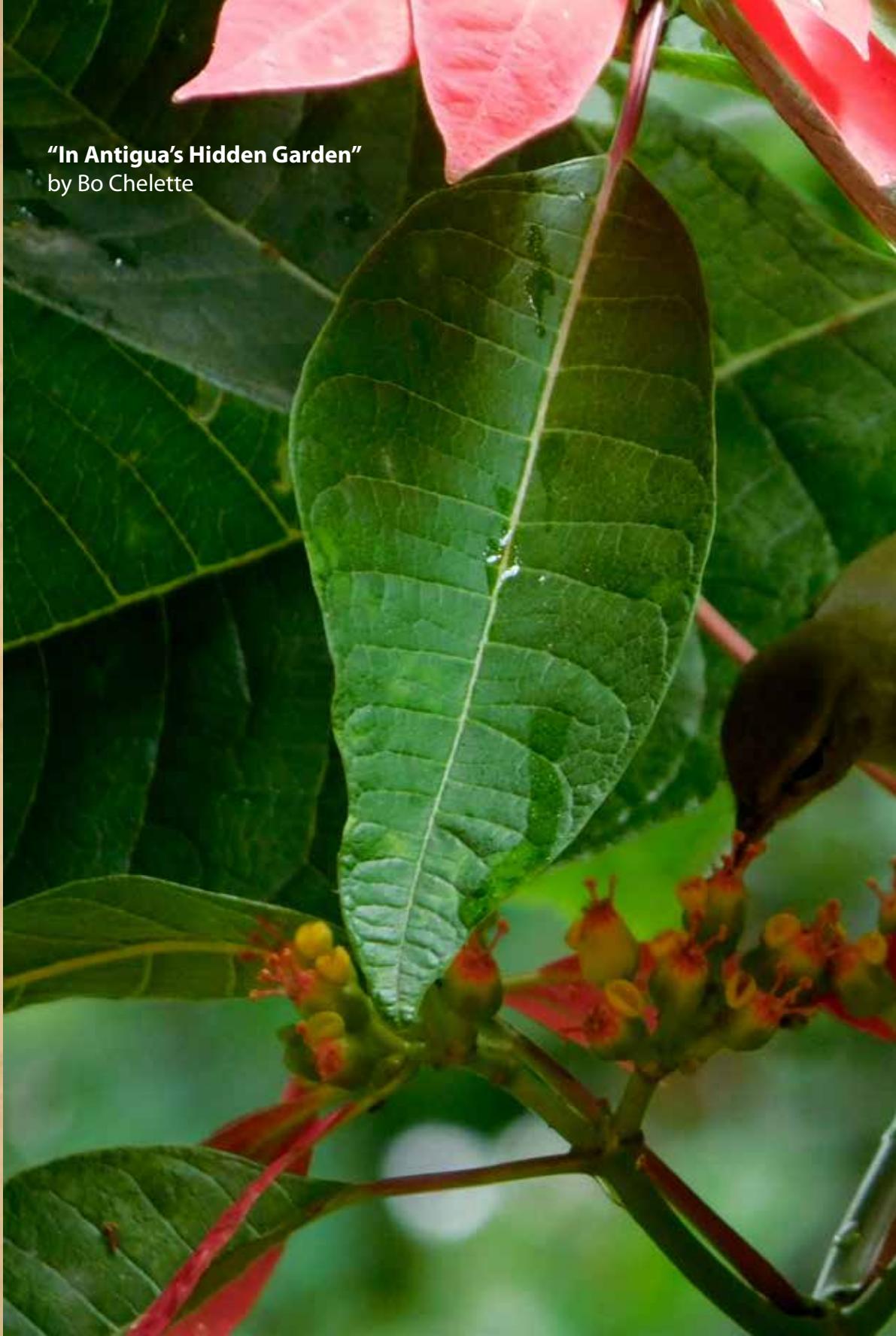


**“Huellas del alma”**  
Entrada a Iglesia San Francisco, Antigua  
by Erwin Pelaez

*“Architecture is a visual art, and the buildings speak for themselves.” —Julia Morgan*

**"In Antigua's Hidden Garden"**

by Bo Chelette





Ninety arms Anda from

photos by Willy Posadas

Ninety arms Anda from Escuela de Cristo Church





# Andas

## A LENTEN SEASON TRADITION

by Ken Veronda

photos by Willy Posadas

All five senses are assaulted by the many sights, sounds, smells, tastes and touch of the Lenten season, throughout Guatemala but especially in La Antigua. It is an intense period of sorrow, joy, regret, celebration that fills the days with sensual emotions.

The ornately colorful carpets, the funereal marches and drums, the pungent corozo and pine odors, the tostadas and churros to taste that are sold in atrios in fronts of all the churches, from Ash Wednesday through Easter Sunday, Lent is saturated with color, music, aroma, taste. And to touch the season, I urge you to touch, to sense, to feel the warm, worn woods of the andas that are in every Roman Catholic Church from the great cathedrals to simple back-country chapels.



Members of Hermandad de la Escuela de Cristo, working on last minute details the night before procession

Andas are the platforms, the floats, the carved cedar wood bases that carry the religious figures and that are in turn carried by male curuchos and female cargadoras through the streets. Most andas aren't very old. They must be replaced every few decades with new ones, often growing longer and heavier with each edition. Some of Antigua's largest andas are more than 7,000 pounds, heavier than a couple of large automobiles, requiring 90 or 100

carriers plus some more hidden inside to assist with the weight, as well as a leader in front and a few pushing the andas from the back as the procession sways through town.

Pre-Columbian Maya and other indigenous groups used small floats in processions long before the European Conquest, simple andas that four men could carry. The earliest Christian processions included andas carried



Members of Hermandad de la Escuela de Cristo, working on the Andas decorations.

by four to ten men, usually dressed in white and red, their faces masked and covered until well into the 20th century. Purple tunics or robes, white gloves and the peaked purple caps are now worn by men and boys until Good Friday after the time of the Crucifixion, when many wear black. The cargadora women wear simple black dresses, sometimes to-



Cargadora women, wearing the Good Friday traditional gown.



Members of Hermandad de la Escuela de Cristo, working on last minute details the night before procession

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Members of Hermandad de la Escuela de Cristo, working on the Andas decorations.

by four to ten men, usually dressed in white and red, their faces masked and covered until well into the 20th century. Purple tunics or robes, white gloves and the peaked purple caps are now worn by men and boys until Good Friday after the time of the Crucifixion, when many wear black. The cargadora women wear simple black dresses, sometimes to-



Cargadora women, wearing the Good Friday traditional gown.



Members of Hermandad de la Escuela de Cristo, working on the complex process of lighting the procession.

cession carrying a gonfalon, the banner of their group. These organizations were called cofradías until governments fearful of church groups having power that could be disruptive, and the brotherhoods changed names.

Cedar for new andas comes from carefully selected trees, full grown but not too old, ceremonially cut at times of certain moons, dried until ready for carving. The sides of andas are carved with intricate designs, and those you should feel to sense their powers.

Hermandades keep the cedar andas all year in corners of the churches. Until time for a procession, they rest and gather dust but hold their warmth and heritage. Seek them out in small and large Catholic churches, wherever you go around Guatemala. When you find an anda, feel it with your sense of touch. Reflect on the power and the emotion of the processions the float has experienced, and sense a special connection with their ceremonial heritage.



Anda in procession about to pass over the alfombra (traditional carpet)  
photo by  
Juan Carlos Menendez Flores

by Jordan Banks









**"La Merced Church"** by Holger Tobuschat

# REVUE PHOTO CONTEST

APRIL  
2023

We invite you to participate in our  
**MONTHLY PHOTO CONTEST** for  
April 2023 with the theme:  
**SEMANA SANTA IN GUATEMALA**

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

More information at: [revuemag.com](http://revuemag.com)  
Submissions entered by the 20th of  
March will be eligible.

**;Prizes are Back on both categories!**

**Q100** 1st Place Popular Vote

**Q100** 2nd Place Popular Vote

**Q100** 1st Place Judges Vote

**Q100** 2nd Place Judges Vote





Te invitamos a participar en nuestro  
**CONCURSO FOTOGRÁFICO**  
de April 2023 con el tema:  
**SEMANA SANTA 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**

Para más información: **revuemag.com**  
Serán elegibles las fotos recibidas  
hasta el 20 de Marzo 2023

**¡Los premios están de vuelta  
en ambas categorías!**

Photos in this ad are from previous contests  
by: Javier Baeza, Javier Álvarez Vassaux,  
Anderson Ramírez, Renato Guillermo, Gilda  
Lizeth Estrada, Diego A. Gordillo Quintana,  
and Javier Pineda Pinzón

- Q100** Primer lugar voto popular
- Q100** Segundo lugar voto popular
- Q100** Primer lugar voto del jurado
- Q100** Segundo lugar voto del jurado



by Roberto Paz



RobEarth

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