



Little-known Mexican beverages



return from whence they came. Here they will remain living forever." And the fact is that the fields of **Tabasco** and **Chiapas** became the ideal place to make this deous drink. This drink, prepared only by women, was primarily a snack for travelers, who found in its sweet flavor various vitamins and properties to help resist heat. This beverage, fermented from **corn** and seasoned with **salt** and **chili**, is served in a container called "**jícara**".

Sotol or **Sereke** grows in the **Chihuahuan deserts**, from a plant of the Agavaceae family. It is with the heart of this plant that the **Tarahumara** and **Anasazi** people have made a distillate with a strong and sweet flavor for 800 years. Throughout history, sotol tradition has been used by indigenous people in religious ceremonies and as a medicine.

Tejuino has been produced in our country for about seven thousand years. This ancient drink, prepared from the fermentation of **corn** and **piloncillo**, is the most representative from **Coahuila** and **Sonora**. With some variations, it is also prepared in other states. With a bittersweet flavor and low alcohol content, this refreshing beverage has a thick consistency and a brown color that resembles a **cold atole** (a corn flour-based drink) and has received, since ancient times, the connotation of being "**the delicacy of the Huichol Gods**."

Distilled from the flower nectar with the same name, **Xtabentún** is the most famous drink from the **Yucatán** peninsula and its name, of Mayan origin, means "vine that grows on stone." It is made with **anise** or rum and the custom is to serve it alone, with **honey**, or even with **coffee**. Upon experiencing its strong flavor, a dizzying sensation is experienced, a reminder of the legend of **Xtabay**, who was a beautiful prostitute that made men fall in love and then left them feeling an intoxicating and sweet love. Don't miss out on trying these drinks. Enjoy their ancient flavor and tradition!

[Click here to learn more.](#) Text adapted and translated by **Con Acento Latino** from "Mexico Desconocido". CAL strives for the knowledge of the Spanish language and Latin culture among executives and students throughout the world.

Make the Most of Your Experience: Learn Spanish while your learn about Mexico

The **climate** in the state of **Michoacán** has produced, through the centuries, delicious **sugar cane**. It is from the fermentation and distillation of this tropical plant that makes **charanda** or "**Mexican rum**". Originating from the **Uruapan** region, this colorless liquor has a sweet taste like vanilla and is named in honor of the **Hill of Charanda**, which means "**red earth**" in the **Purépecha** language.

A popular proverb says: "Anyone who tries **pozol**, does not return from whence they came. Here they will remain living forever." And the fact is that the fields of **Tabasco** and **Chiapas** became the ideal place to make this deous drink. This drink, prepared only by women, was primarily a snack for travelers, who found in its sweet flavor various vitamins and properties to help resist heat. This beverage, fermented from **corn** and seasoned with **salt** and **chili**, is served in a container called "**jícara**".

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Did You Know?



Lost in Translation?

What is your favourite Mexican phrase?

¡Qué padre! / ¿Qué onda? / ¡Qué poca madre! / ¿Apoco? / ¡Qué oso! / ¡Que fresa eres! /
¡No manches! / ¡Qué Churro!

Facebook.com/ExpatsInMexico

Any effort on your part to speak Mexican Spanish will go a long way towards creating a rapport between you and the Mexicans you meet. Few Spanish courses will teach you how Mexicans really speak.

Share with us your most favorite Mexican Slang phrase and tell us a short funny story about using it. Upload your **written story** or **video** by **November 15, 2013** on our Facebook's wall and make sure to tag it "FavouriteMexicanPhrase".

The best tales will get one Ticket for our Cantinas Tour and a gift cart to the iTunes. We will announce two prizes on our **Facebook** page by the end of **November**. The first way to win is to garner the most number of cumulative social shares on Facebook. We'll also have **Con Acento Latino** picking their favorite stories.

It's really that easy! Be creative and emphasis on telling a good story using Mexican phrases.

OPPORTUNITIES

New Home Sweet Home

Furnished Apartment for Rent – Herschel, Anzures

70m2, 1 room, 1.5 bathrooms, furnished in modern style. Security 24/7. Extraordinary location, 1 parking spot. **Rent: \$23,000MXN**

Furnished Apartment for Rent – Campos Elíseos, Polanco

186m2, 2 rooms, 2.5 bathrooms, furnished in modern style. Security 24/7. Level 4, extraordinary location. 2 parking spots. **Rent: \$4,000USD**

Amazing Apartment for Rent – Newton, Polanco

Ground floor with terrace, 240m2, 3 rooms, 3 bathrooms, Jacuzzi, fireplace, tepanyaki grill. Unfurnished, 2 parking spots. Close to Lincoln Park. **Rent: \$36,000MXN**

Furnished Apartment for Rent – Hegel, Polanco

100m2, 2 rooms, 1 bathroom, level 9, 1 parking spot. Security 24/7. **Rent: \$17,000MXN**

Gorgeous PH for Sale – Platón, Polanco

200m2, 2 rooms, 2 bathrooms, 2 small terraces. Security 24/7. Duplex, fireplace, level 7, 2 parking spots. Excellent location, close to Antara. **Sale: \$4,700,000MXN.**

Excellent Office Spaces for Rent – Mérida, Roma Norte

360m2, 2 levels, 4 private spaces, lobby, 3 bathrooms, terrace. **Rent: \$45,000.00 MXN**

240m2, 2 levels, 4 private spaces, 4 bathrooms, co-working space, small kitchen and terrace.

Rent: \$35,000.00 MXN

New House for Sale – Fuentes del Salto del Agua, Tecamachalco

433m2, 482 m2 of construction, 134 m2 of garden, 3 rooms with walk-in closet, 3.5 bathrooms. Family room, laundry room. Excellent location very close to Palmas Avenue. **Sale: \$950,00USD.**

Beautiful Apartment for Rent – Jesus Del Monte, Interlomas

200 m2, 3 rooms, 3 bathrooms, 8° level. 24hrs security, amenities, pool, cinema, Jacuzzi, in and outdoor playground, bar and gym. **Rent: \$24,000MXN**

Furnished House for Rent or Sale – Tamoachan, Cuernavaca

3,600m2, 390m2 of construction, 4 rooms, 2 bathrooms. Pool and beautiful big garden.

Rent: \$20,000MXN; Sale: \$6,000,000MXN.

Furnished Apartment for Rent or Sale – Punta Diamante, Acapulco

1 room, 2 bathrooms. Level 7. Amenities, gym and pool. Exclusive area of Acapulco, close to Hotel Princess and Mayan Palace. **Rent: \$23,000MXN; Sale: \$3,350,000MXN.**

Furnished Apartment for Rent – Monterrey, NL

2 rooms, 2.5 bathrooms, TV room, 1 parking spot, level 2. **Rent: \$20,000MXN.**

[Click here](#) to find more information or contact newhome@meetpoint.com.mx



Event Calendar

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CHIGNAHUAPAN FESTIVAL LUZ Y VIDA

1 - 3 NOV FROM \$2,950MXN

MEXICO CITY & ANTHROPOLOGY MUSEUM

TUESDAY TO SUNDAY - \$500MXN

CHOLULA Y PUEBLA

TUES, THURS & SATUR - \$ 699MXN

CUERNAVACA Y TAXCO

DAILY DEPARTURES- \$699MXN

TEOTIHUACÁN

DAILY DEPARTURES- \$550MXN

XOCHIMILCO Y FRIDA KHALO

DAILY DEPARTURES- \$599MXN

TOUR DE CANTINAS

SATURDAYS - \$299MXN

TOUR DE LEYENDAS

SUNDAYS - \$349MXN



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