

and were steamed for 18 hours in the covered pit. This "barbacua" was for the family fiesta the next day. While this was being prepared, another group prepared beef tripe, cleaning it and cutting it into small pieces, then it was simmered in a huge pot in the courtyard in water with numerous spices. This was another dish served with the barbacua, called manuda. It all proved to be most tasty, and James was given the delicacy of one of the cow's eyes which he said tasted indistinctly different from the other muscles!

After the feasting a little street band of a grandfather who played the saxophone, and 2 grandsons, one with a tin can containing stones for a maraca, the other with a small set of drums. They played Mexican folk songs that the children danced to. Arturo and a few of the other adults joined in and taught some of the children the steps. Then Fernando and another of the adults strung a colorful pinata on a rope + swung it from the house roof to the opposite wall shaking it while the children tried to break it with a stick. The youngest and smallest tried first, but it was the older ones who were successful. As soon as the candy fell out there was a wild scramble to get as much as possible.