

THE PAULMAR PRENSA

APRIL 2012, VOLUME 1.1

NEWS IN BRIEF

IT'S OFFICIAL

On April 4, 2012 we took an oath and were sworn in as Peace Corps Volunteers. As representatives of the Natural Resources Conservation Program, we gave the commencement speech (in Spanish!) to host families, friends, staff, and representatives from the U.S. Embassy.



PAUL & MAR IN PALMAR

After an original placement in a cloud forest north of Quito, we have been re-assigned to the coastal fishing village of Palmar. This placement could not be more perfect if the town were named after us...wait, it is! Boasting nearly 10,000 residents, Palmar is located in the Santa Elena province on the Ruta de Spondylus. Our host family runs a boarding house so we have our own apartment right on the beach with a guest room (hint hint).

CELEBRATE GOOD TIMES

Our counterpart organization is a youth group called Neo Juventud. On April 11, 2012, Neo Juventud celebrated its Ninth Anniversary with an event that brought together teenagers and their families with community leaders (we sat next to the president) and showcased the many talents of its members. In addition to speeches, guests enjoyed a sketch comedy show, theatrical dance piece, live music, and food courtesy of the organization's own bakery, Neo Panedería.



WEATHER

85°F



2%

FEATURED PROJECTS



OYSTERS FROM PALMAR WITH PRIDE

Here in Palmar we are quite fortunate to be working with a new initiative, the first of its kind in Ecuador - raising and harvesting oysters. Last year the first harvest of 4,000 Palmar oysters sold for 25 cents a piece.

With 40,000 oysters currently suspended from floating buoys about a mile from shore, we are trying to get the price up to 50 cents a piece. Last week we went out to clean and sort the current batch, which must be done every two weeks.

Before you place your orders we still need an environmental study and certification from Ecuador's Ministry of Agriculture that the oysters are safe for eating!



MUJERES CAMBIA? SI SE PUEDE!

In the nearby town of San Pablo we are working with a group of women called *Mujeres Cambia* (Women Change). This group was founded by Former Peace Corps Volunteer Jessica, whom we met during her last few weeks of service. This exciting cooperative is making jewelry out of magazine paper and is ready to sell their necklaces, bracelets, and earrings to stores and individuals both in Ecuador and abroad. Contact us if you are interested in buying a one-of-a-kind piece of jewelry.

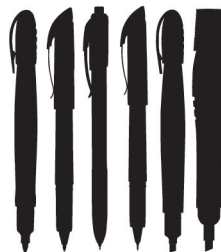


PAUL'S CORNER

You may ask yourself why you are spending a fortune on extension cords, no? Well, your local hardware store may have everything you need to build your own for less than half the cost.

At least this was the thinking before it took an hour to strip the wires with a child's pair of scissors. What made it worse was that the fan wouldn't reach my work area because, yes, the cord was too short. But don't let minor setbacks faze you. It's totally worth it in the end.

For this project you will need a length of wire, wire strippers (or scissors - preferably not a child's pair), a screwdriver, and the female and male parts of the plug. This is what it will look like in the end.



WRITE US!

**PAUL & MARISA WILSON
CORREO GENERAL/CDE
SALINAS, SANTA ELENA
ECUADOR**

(Or, you can write us at the address on our blog: <http://partnersforpeace.wordpress.com> but we don't check it that often)

LETTERS TO THE EDITOR

Dear Mari,

Can you tell me how you make such wonderful banana pancakes in the morning? What's your secret?

Sincerely,
Peckish Paul from Palmar



Dear Peckish Paul,

I'm so glad you asked. The secret is in adding the bananas after you have poured the batter into the frying pan. Then, when you flip the pancake you will hear the sizzle of the bananas carmelizing. It's important to get a nice carmelization of the bananas. In addition, some other changes I have made to your run-of-the-mill pancake recipe while here in Ecuador include using self-rising flour (that's all they had at the store), 1.5 Tablespoons of oil in the batter, and margarine in the frying pan. These flapjacks are so tasty they can be eaten without syrup.

Enjoy,
Mari