

MUSUQ CHASKI - El Mensajero Nuevo



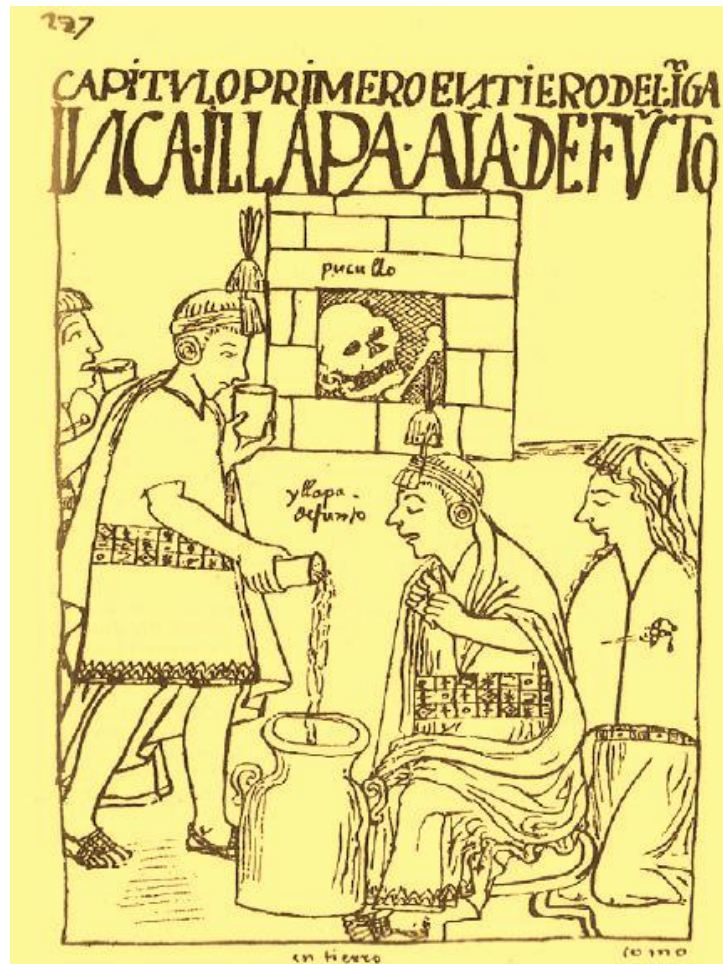
Projects  Abroad



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“DIA DE LOS MUERTOS”

Jorge Espinoza

When I was a child, I used to see my mother serving a dish consisting of Baked Pork and Tamales (the traditional Lechón con tamales) and be led in front of a catholic saint image next to some candles, some flowers and a glass of water - blessed water brought from the church – as an offering for relatives who had passed away. They used to say those relatives were coming to visit us that day, taking the food and leaving the house the next day. It's kind of a scary story but we were talking about “relatives” after all.



That day was and is the November 1st when we celebrate El día de los Muertos (Dead People's day) and we remember people who have passed away. We go to our local cemeteries to visit the tombs of relatives and friends, bring flowers and sometimes, depending on each family tradition, some drinks like chicha (corn beer), beer, and even some food as it is about visiting someone who is still alive. It's also usual to see people bringing special objects that their relatives loved or belonged to them when they were alive (toys for kids, music CDs, pictures, etc).

Apparently this custom has its origins in Inca and pre-Incan cultures when dead people were considered live spirits who came back to the Pachamama (mother earth) after dying and were waiting to be reborn at some point. Part of this idea was that those people mummified their deaths and put them together in their sepulchers with pottery, textiles, personal objects, coca leaves and even some food like corn, chuño (dehydrated potato), moraya, coca leaves, etc., for them to have everything while waiting to come back from the Uhu Pacha (the underworld for Inca's conception of the world) to the Kay Pacha (the actual world).

As happened with many other customs and traditions, Spanish and Inca cultures and religions got mixed and nowadays the way Peruvians celebrate important days and festivities which have different elements from both sides. In this specific celebration for example, people usually attend a mass, get blessed water and pray for their dead in the catholic way and then perform rituals, bring offerings to their dead and organize parties with food and drinks as it happened in the Inca culture, as being dead was going back to Pachamama (one of the most important deities), enjoying that life and getting ready to come back one day to join their families.



CHINCHA



The bustling town of Chíncha, just a few hours drive south of Lima, is the perfect embodiment of one of Peru's most attractive traits: a vibrant and (increasingly) harmonious multiculturalism that would challenge even the most diverse of European towns.

Centuries ago, this stretch of coastal desert was home to the small Chíncha Empire, which eventually gave way to the ascendant Incas, mixing the indigenous civilizations of the coast with those of the Andes. The next arrival into the gene pool was a large dose of Spanish blood, followed finally by the conquistadors' slaves: descendants of Africans brought to the New World to support the European conquest.

And it was in Chíncha that this black community became most established, creating a vibrant Afro-Peruvian community that remains strong to this day, with both Peruvians and foreigners eager to visit the town and experience its unique culture.

It is during the country's numerous national festivals that Chíncha really shines. Carnival, which is celebrated throughout the continent, receives its own Afro-Peruvian twist – El Verano Negro, as it is known is possibly the most flamboyant Carnival event outside of Rio, with a fortnight of drinking, eating and dancing much of which is filmed and broadcast live on national television.

Equally riotous are the town's Fiestas Patrias (Independence Day) celebrations and, especially important to the local people, the fiesta of the Virgin of Chíncha.

Locals and visitors during these festivals tend to split their time between the town itself and the nearby Carmen district, the country's beating Afro-Peruvian heart. Carmen is a short bus or taxi ride away from Chíncha, set around a large and attractive main plaza which sets the scene for the most enthusiastic partying.



Around the plaza's edge you'll find lines of people drinking and eating (the town is famous for carapulcra, a rich, thick stew of dried potatoes, chilies and pork), while in the centre and in front of a large temporary stage will be hundreds, maybe thousands, of people of all ages and colour, dancing with a speed and agility that is physically impossible for an inebriated foreigner.

Reaching Chíncha from Lima is an easy task. Visitors can either make their way to one of the city's bus terminals and pay around 20 soles for a comfortable bus ride, or head to the Pan American highway and flag down a bus heading south for a cheaper, but possibly less convenient or comfortable, journey.

www.yourperuguide.com/tag/chincha

Project Updates



Our volunteer's support keeps going along the sacred valley in the different towns and placements where we work. The day care centres, kindergartens, special needs centres and PRONOEIs have the support of our volunteers who are doing a good job!

This month we have continued with our regular activities: teaching workshops at the office and a network meeting with the teachers of our partner schools. For this meeting our Teaching volunteers prepared activities on group work strategies. Good job guys, keep working hard.



Thanks to agreements signed by Projects Abroad and local institutions and governments, the Inca Project has moved some volunteers to Yucay and Urco (provinces of Urubamba and Calca, respectively) to help out in new archaeological maintenance of terraces.

Our kids from Apu Pituiray are getting better and better. Recently we have taken part in a competition where different clubs and sports schools are participating. So far we have won two championships in the youngest kids' category, and the oldest ones apparently will get the cup too! Thanks to our volunteers who shared their time and effort together with Jaime and the other coaches.



The results we are getting are due to a long process of hard work and dedication. Arriba Apu Pituiray!!!

Volunteer Stories

Maja and Julia Eriksson
Care Volunteers, Sweden

Vi gor nu var attonde och sista vecka pa ett dagis i Calca. Det har varit en fantastisk tid med dessa harliga barn!

Jag och min syster jobbar pa ett daghem med 5 olika klasser. Vi har varsin klass dar vi ar pa morgnana hjälper till med de dagliga aktiviteterna och planerar egna aktiviteter.



Efter rasten har vi valt att cirkulera i klasserna. Vi har startat ett tandborstningsprojekt dar vi kopt tandborstar och muggar till alla barnen och dar vi lart dem hur man anvander dessa.

Vi har gjort en serie och en sang angaende vikten av att borsta tanderna. "Borstar man inte bra far man hal i tanderna och da gor det ont nar man ater."

Denna vecka ska vi bjuda in alla foraldrarna till daghemmet dar vi ska upptrada med var nya sang. Vi har gjort marackas med alla barnen sa alla kan sjunga och spela.

Vi har dessutom bjudit in en tandlakare som ska prata med foraldrarna om vikten av att hjalpa barnen med deras tander.

Vi hoppas verkligen att det manga foraldrar kommer for att delta!

Idag gjorde vi fruktsallad i vara klasser. Ah sa uppskattat!

Barnen fick svara vilken frukt vi holl upp och vilken farg den var innan vi skar ner den i salladen. Vi fragade aven om de vissta varfor det ar viktigt att ata frukt och om att vi behover vitaminer for att vaxa.



Vi fragade om deras favoritfrukter och hur manga som hade frukt med sig som mellanmal. Aven fast nagra barn till en borjan svarade att deras favoritfrukt var "kex" sa hade vi till slut alla barnen med oss nar vi fragade: "Vad ar bast for att vaxa bra, godis eller frukt? Vad ar bast for tanderna och vad ar bast for att fa energi?"

Till detta at vi yoghurt och pratade da aven om vad yoghurt, mjolk och ost ar bra for.

Till och med de barnen som pastod att de inte gillade nagon frukt tog for sig for andra

och tredje gangen. Nar vi fragade vilka barn som ville ta med frukt och yoghurt imorgon till mellanmal istallet for kakor och godis rakte alla upp handen. Det kanns som att vi faktiskt nade fram! Nu hoppas vi bara att aven foraldrarna forstar hur viktigt detta ar!

Karine Leblanc
Care Volunter, France



Je me nomme Karine Lelièvre Leblanc, je suis âgée de 22 ans et originaire de la province du Québec au Canada. J'ai pris part au projet d'aide humanitaire au Pérou de Project Abroad pour une durée de trois mois le 8 septembre dernier. Il ne reste aujourd'hui plus que deux semaines à cette expérience très enrichissante au cours de laquelle je fus volontaire dans un jardin d'enfants accueillant quotidiennement une douzaine d'adorables bébés.

Dès les premiers jours, j'ai pu constater que les professeurs avaient énormément d'amour à donner aux enfants, mais que malheureusement, le problème était davantage relié au fait qu'il leur manquait certaines ressources sur le plan matériel et éducatif. La petite enfance étant une période prédéterminant au niveau développemental, il m'a semblé essentiel d'apporter des changements dans ce milieu. J'ai alors instauré une routine quotidienne où l'on accorde une période de 30 minutes pour que les enfants puissent réaliser différents travaux d'art, soit de bricolage, de peinture, de pâte

à modeler et de dessin, tout en abordant différents thèmes, favorisant ainsi le développement de leur motricité fine et le développement de la dimension cognitive et langagière.

De plus, le fait que les enfants jouaient quotidiennement avec très peu de jouets et que ces derniers étaient usagés et souillés m'attristait énormément. Cela m'a donc rapidement incité à solliciter les membres de ma famille et de mon groupe d'amis dans le but de recueillir un montant d'argent pour pouvoir procurer de nouveaux jouets au jardin d'enfants. Mes proches se montrant très généreux, j'ai pu faire l'achat de nombreux jouets, ce qui a aussi permis d'apporter du changement au niveau de l'emplacement des lieux. Ainsi, les enfants ont maintenant quatre différents coins où ils peuvent s'amuser en toute sécurité dans lesquels on retrouve de nombreux jouets qui favorisent le développement de la motricité fine, de la motricité globale ainsi que le développement de la dimension cognitive. Les nombreuses interactions que permettent les jeux favorisent d'autant plus le développement de la dimension sociale. Ces généreux dons ont su faire le bonheur des professeurs, des parents et surtout des enfants. Ce fût d'ailleurs très émouvant de voir à quel point ces derniers appréciaient leurs nouveaux jouets.



Enfin, je tiens à remercier de tout cœur Yessika de Project Abroad pour son support et son aide indispensable ainsi que les membres de ma famille et mes amis pour leur don, sans qui je n'aurais pu réaliser ce projet. Leur admirable générosité a su mettre des étoiles dans les yeux de ces enfants et ces étoiles n'ont pas de prix.

Social Media

Join our Facebook group to keep up to date on the latest events, see our group photos and keep in touch with other volunteers!

Projects Abroad Peru – The Official Group

<http://www.facebook.com/groups/projectsabroad.peru/>

Read our Projects Abroad Peru Blog that is updated weekly with new stories from here in the Sacred Valley, Cusco and Huyro

My Trip Blog

<http://www.mytripblog.org/pg/groups/267/peru/>

You can find all past issues of our Peru newsletter online

Musuq Chaski

<http://www.projects-abroad.co.uk/volunteer-destinations/peru/newsletters-from-peru/>

You can also follow

Twitter

http://twitter.com/Proj_AbroadPEUR

"LECHÓN CON TAMAL"

Lechon with Tamales is definitely one of the most delicious Peruvian meals which is made on special days of the year but also sold in the Chicherias (typical restaurants) and Plazas (Squares) on Sundays. After attending mass many people get a portion of Lechon to share with their families, sitting around the squares, enjoying the beautiful day.

Ingredients

5 kg pork
Garlic (processed)
Juice from 5 lemons
Salt
Pepper
3 onions chopped in Juliana
Oil
2 kg moraya (dehydrated potato)
Tamales



Preparation

1. Clean the pork meat with water and dry it out.
2. Make some incisions in the skin of the pork and in the flesh inside. Then put the lemon juice all over the skin of the pork, do the same with the salt. Inside spread the mixture of garlic, pepper, salt and some lemon juice too. Put the onion in each hole you made with the knife.
3. Leave the pork meat to dry out outside in the sun.
4. After 45 minutes put the meat in the oven (about 100°C) for 2 ½ hrs.
5. Boil the moraya in water with salt and some pieces of onion.
6. After the pork is baked, cut it in pieces and serve together with moraya and tamales. If you can't find tamales, (which we usually can buy – I'll add the recipe of tamales in our next newsletter) you can serve slices of bread on the side.

What's happening in December?

Festival	Description	Place	Date
Santurantikuy	Traditional market where people sell different elements like pottery, small statues of figures of baby Jesus, Marie, Joseph, los pastores, reyes magos, etc that families buy to set up the Christmas scenery.	Cusco	December 24 th
Christmas	Festivity which reminds Jesus Christ birthday	Peru	December 25 th

