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Jenny Osterman and former Tres Cocos resident Elma Taylor read The San Pedro Sun on the island of Eleuthera in the Bahamas.

Photos taken in unique and unusual places are preferred. Be sure to identify who is in the photo and where the photo was taken. Don’t forget to include your names and what you were doing.

The San Pedro Sun is mailed everywhere.
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More foreign subscribers than any newspaper in Belize!

Words of the Week. This week, we will present a few phrases in English and give you their Creole and Spanish translations. Special thanks to Sylvana Woods for her help with the Creole translations. Enjoy!!!

Language can link us with other cultures, no matter how foreign the tongue may be. In an effort to share this form of communication with our audience, The San Pedro Sun proudly presents –

<table>
<thead>
<tr>
<th>English</th>
<th>Creole</th>
<th>Spanish</th>
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</thead>
<tbody>
<tr>
<td>I’d like to send this via regular mail.</td>
<td>Ah waahn sen dis chroo regla mayl.</td>
<td>Quisiera mandar esto por correo regular.</td>
</tr>
<tr>
<td>Would you give me six stamps, please?</td>
<td>Ah ku geh siks stamp, pleez?</td>
<td>¿Me pudiera dar seis estampillas por favor?</td>
</tr>
<tr>
<td>I want to go shopping.</td>
<td>Ah waahn goh bai.</td>
<td>Quisiera ir de compras.</td>
</tr>
</tbody>
</table>

Greetings to my visiting friends

On behalf of the people of San Pedro Town, I extend a warm welcome to all visitors arriving to our shores. I assure you that your trip to “La Isla Bonita” will be no ordinary vacation. Our island is famous for its rich cultural diversity, where Mestizos, Creole and Garinagu blend to form a unique encounter. While here, I encourage you to explore the Caribbean Sea and find Belize’s abundant treasures. Hol Chan Marine Reserve and Shark-Ray Alley are just two of the many spots where you can enjoy our coral reef formation and abundant and breathtaking sea life. San Pedro is also home to world-class fishing and scuba diving.

For the more adventurous, “La Isla Bonita” offers a wide array of water sports and for those looking to get a glimpse of the mystical world of the Maya, these historical ruins are just a short expedition away. You will also be able to discover Belize’s vast cave systems and many natural sanctuar-ies that are home to our country’s unique flora and fauna.

Whether you are spending your honeymoon at an exclusive resort or looking for an adventurous, yet romantic escape, San Pedro is surely the place to be. I invite you to explore our home and see the many wonders it has to offer.

We welcome you with open arms. Bienvenidos a San Pedro!

Elsa Paz, Mayor,
San Pedro Town

January 19, 2006
As part of Green Reef’s Nassau Grouper Research and Advocacy Campaign, this week’s Reef Brief highlights the morphology and life history of this important commercial species.

Nassau Groupers are generally identified by four to five irregular dark stripes on a pale tan or gray body, black dots around their eyes, a large black saddle patch on their tail and a wide “tuning-fork” pattern on their forehead. They grow to lengths of approximately three feet and weigh around 55 pounds. As adults, these top-level predators are usually found near shallow, high relief coral reefs and rocky bottoms to depths of 90 meters. They have the ability to change color to camouflage themselves with their surroundings. Nassau Groupers exhibit no sexual dimorphism in body shape or color, so it is impossible from a glance to determine if a particular fish is male or female.

Nassau Groupers, as are many other type of groupers and coral reef fishes, are solitary during most of the year and then come together to spawn in large aggregations. These aggregation banks are site specific, usually in 20-40 meters of water at specific locations at the outer reef shelf where temperatures are between 25-26º Celsius. In Belize, Nassau Groupers have historically aggregated around the full moons of December and January in groups that can contain upwards of several thousand individuals. During these aggregations, the female groupers produce planktonic eggs that are fertilized externally. The reproductive success of the eggs is thought to be affected by predators and currents.

Why do they need protection?
There are several factors which make the Nassau Grouper especially vulnerable to over fishing. Nassau Groupers come together in large groups, called spawning aggregations, during the full moons of December and January. Fishermen are familiar with these cycles and find that the best time to catch this species is when they are in these large aggregations.
spawning groups. The spawning aggregation sites are generally in the same location year after year which makes it easy for fishermen to return to the sites. The fish also take a long time to reach maturity, which means that if a large number of mature adults are fished from the population one year, it will take a long time before the population can return to normal. The size of the population can also be negatively affected if the fish are caught before they have had the chance to spawn. These characteristics combined with the relatively strong demand for grouper fillet and roe (eggs) suggest that some measures need to be taken to ensure that this fishery does not collapse.

This situation is not one that exists just in Belize. Populations of Nassau Groupers in the Caribbean are reported to be declining and some countries (Bermuda, U.S. Virgin Islands and Puerto Rico) have even gone as far as to close this fishery in order to protect them from extinction. Several countries, including the Dominican Republic, have specific closed seasons for the Nassau Grouper in an effort to protect the species when they are most susceptible to fishing pressures. Other countries, including Mexico and the Cayman Islands have instituted gear restrictions. Belize has made several efforts at conserving this species, including establishing marine reserves at some of the spawning aggregations, but due to the continued decline in annual catches, it is clear that additional measures may be needed to protect this species and the fishery that it supports.

Help being offered

Aside from developing a Nassau Grouper Research and Advocacy Campaign, Green Reef has hosted a full day workshop in Belize City entitled Working Towards Sustainable Management of Nassau Groupers in Belize.

During this workshop several presentations where made and following these sessions all those attending got briefed on the current status of the fishery, a panel-lead discussion provided a means by which all attendees were able to voice their opinions regarding the need for urgent management and also look into alternatives for fishermen who rely on the income that fishing the Nassau Grouper aggregation provides. In order to more fully review the possible options and develop consensus among all user groups, NGO’s and the Fisheries Department, the idea of a Spawning Aggregation Working Group was formed.

Members that were nominated to sit on this working group included Green Reef, The Nature Conservancy, Beverly Wade and Dwight Neal (Belize Fisheries Department), National Fisherman’s Co-op, Caribeta Co-op, Alfonso Nuñez, Placencia Co-op, Belize Tourism Board, Belize Tourism Industry Association, TIDE and a representative from the fishing community in Punta Gorda. Terms of Reference outlined the actions that the group would work toward and a time frame for action were established that allow consultations, public review and further discussion to occur before the December and January spawning moons.

Green Reef is confident that this working group will provide the means by which to assure full participation of all stakeholders so that whatever management measures that are suggested and implemented are those that are the most effective for protecting the Nassau groupers while keeping the interests of fishermen in high priority.

For more information on Green Reef please contact us at 226-3254 or email us at: greenreef@btl.net.

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Reef Brief
Continued from Page 4
As part of its continued efforts to promote responsible and sustainable use

Green Reef study shows Grouper numbers declining
by Joe Miller

Every year, during the full moons of December and January, thousands of Nassau Grouper come together to spawn. Fishing during this time is so popular in Belize that it has diminished both the size and numbers of these fish.

Green Reef has put a plan in motion to quantify the problem through observation of the aggregations, and measuring and weighing of fish actually caught. It was my pleasure to be selected to go along as a photographer and observer to aid in documenting this endeavor.

Seven different expeditions traveled to the best-known grouper spots in Belize to monitor fishing activity. Our expedition was led by Mito Paz, local director of Green Reef. A valuable volunteer was Dan Ellison, who also works for Green Reef. Dan Wagner, a well-known underwater videographer from Florida and I made up the photo crew. Our expedition left for Rendezvous Point on Turneffe Atoll on the morning of January 8th in the 25 foot skiff, “Ceci,” piloted by Captain Victor Lara. We set up our dive and scientific camp adjacent to the fishing camp at Rendezvous. This gave us convenient access to the dive site, as well as the ability to measure and weigh the daily grouper catch.

The stories I had heard over the years had piqued my interest in making this journey. Old-timers had told me of thousands of Nassau Groupers in giant columns, many feet deep, the females releasing their eggs into the water as the males converged to fertilize them. I was soon disappointed. The large numbers are not there. The Nassau Grouper population is not only diminished from all accounts; it’s only a tiny fraction of what it used to be. The cause is fishing during the spawning season. Commercial fishermen know that when these masses of fish flesh come together, there is no better time to snag them for resale. Our group saw small gatherings of fish, 4-8 at the most. There were a few exceptions where we saw maybe 10 or 12, but those sightings were rare.

Fishermen are especially rewarded with their catch this time of year. The fertile females contain sacks of roe, or eggs that sell for $6-8 per pound. The rest of the fish sell in the market in Belize City for $2 per pound. The average daily catch this year seemed to be about 300 pounds of fish with maybe 15-20 pounds of roe. In effect, fishermen are rewarded not only for depleting the resources during a vulnerable time, but for cashing in on the future, as well. No eggs to fertilize...no fish next year.

We Belizeans, both born and naturalized, fully understand the value of a season for conch and lobster to allow them to reproduce. Heavy fines are levied against those who take from our future. Raise up your voices to help Green Reef lobby to put in a season for Nassau Grouper. Surely we can work together to sustain this vital part of Belize’s marine resources. Green Reef coordinated video surveys at nine sites during the spawning period in January last year. Below is a recount by videographer Joe Miller of the video survey conducted by Green Reef.

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Phone 226-3709
Wild Mangos

She has only been here a little over three years, but already her name is synonymous with great food. With her stellar reputation following her, Chef Amy Knox, winner of the two gold Tastes of Belize competitions, she has now made the transition to restaurateur. The result: A fantastic eatery known as “Wild Mangos”. Previously known as the Cajun and Caribbean-themed Mango’s, Wild Mangos now represents a “wilder”, more hot and spicy, Latin infused restaurant that is truly unique to Amy.

Previously the chef at Palmilla at Victoria House, Amy Knox made a name for herself when she entered and won the Tastes of Belize gold, twice! (2004, 2005) With her creativity and passion for food, she has managed to cultivate a following for her great dishes, and now, at Wild Mango’s, everyone can have a taste of her fantastic food. With a great variety, including crispy and spicy Pulled Pork Taquitos, divine Coco Loco Shrimp, delicious Baja Fish Tacos, scrumptious Grouper a la Plancha, amongst many other items, it’s hard not to see why Wild Mango’s is such a great place to eat.

The San Pedro Sun had the opportunity to sit and chat with Amy on her move, as well as to find out from her customers their thoughts on Wild Mango’s food and ambience. The following are some of the reactions to her superb dishes.

Q&A with: Amy Knox

SPSun: So, how long have you been here?
Amy: It’s been a little over three years, going on three and a half actually.
SPSun: What brought you here?
Amy: I found out through a friend of a friend of a friend (laughs) that Victoria House was looking for a chef, and I applied, then came in for the interview, liked the place a lot and have been here since!
SPSun: When did you start cooking?
Amy: I started cooking at 15, when I was old enough to work. I worked while I was in school, and then I went off to college to study hotel and restaurant management, then I went to culinary school until I finally became an official chef.
SPSun: Why take over an existing restaurant?
Amy: A lot factored into the decision. Obviously, it would have been a lot more difficult setting up from scratch, and I knew that Mango’s was up for sale. It was an established place already, and people knew its location. I knew I would have such a variety of customers. It was simply a matter of making it my own.
SPSun: Why Wild Mango’s?
Amy: I knew I definitely wanted to keep Mango’s in the name, as everyone knew where it was, rather than “Amy’s Place”, where everyone might wonder, “hmmmm, where is that?” (Smiles) I chose “Wild” because it brings to mind hot and spicy and has that Latin flavor.

And Wild Mango’s certainly lives up to its name!
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Robles (S54) Lot #14a- Drive your boat up to your doorstep to this beautiful beachfront lot, lush with vegetation. Lot measures 80’ x 204’ & is priced to sell at $160,000 US.

Robles (D17) Lot 31A measuring 75’ of beach front x 300’ & 31B measuring 150’ x 300’. Terms available! Asking price for both lots only $149,000 US.

January 19, 2006
Tourist Information
Belize Tourism Board - 223-1910.
Belize Tourism Industry Association (BTIA) - 227-5717.

Church Services
San Pedro Roman Catholic Church
Sun. Mass: 9 a.m. English; 11 a.m. Children’s; 7:30 p.m. Spanish; Sat.: Confessions 5-7 p.m; Mass or Communion Service every night at 7:30 p.m.
Living Word Church Service Sun. 10:45 a.m. Bible study Mon. 7:30 p.m. We do Christian charity work. 226-2950.
Assembly of God Church on Angel Coral St. T-W-Sat.-Sun. at 7:30 p.m. Christian Radio FM 101.3.

IMPORTANT #s
Emergency 911
Crimestoppers 800 922-TIPS
Police 226-2022
Fire 226-2372
Wings of Hope - Medical emergency air ambulance. Phone: 223-3292.
Lions Health Clinic - 226-4052; emergencies 600-9071 or Hours: Mon.-Fri., 8am to 8pm, Sat., 8am - noon.
Los Pinos Clinic 602-6383 and 226-2686.
San Pedro Chiropractic Clinic 226-4695
Hyperbaric Chamber - 226-2851, Dr. Otto Rodriguez - 600-0287 or 226-2854.
Antonia Guerrero - 600-5475 or 206-2152. Eleazar Portillo - 610-4500 or 226-3195.
San Pedro Polyclinic II - 226-2536. 8-12 and 2-5, Mon. to Fri. Emergencies 226-2555/2018 or 606-3864.
Ambergris Hopes Clinic - 226-2660, Emergencies: 606-2316
US Embassy - 227-7161
Canadian Consulate - 223-1060
Mexican Embassy - 223-0193
Guatemalan Embassy - 223-3150
Honduran Embassy - 224-5889

Miscellaneous
The Lions Club of San Pedro relies on income from its Friday and Saturday Night BBQ to support the needy community. Help a great cause - have dinner with us!
Green Reef A non-profit organization dedicated to the promotion of sustainable use and conservation of Belize’s marine and coastal resources. greenreef@btl.net
San Pedro AA - 226-4464, 600 9061
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The San Pedro Sun Visitor’s Guide

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Every week we print a new edition covering the “good news” about San Pedro and Belize!

Contact the San Pedro Sun for more information. spsun@sanpedrosun.net (501) 226-2070 www.sanpedrosun.net
Belize, known for its rich tropical habitat and thick lush forests, is home to many treasured species of cats, including the endangered nocturnal Jaguar; the beautiful striped and spotted ocelot; the Jaguarundi; the puma; and the margay, the smallest of the Belizean cats. In this edition, The Sun takes a look at The Jaguarundi, one of Belize’s cat species that is distinctive and very peculiar in nature.

The Jaguarundi (Herpailurus Yaguarundi), are the strangest looking of all the small cats, with slender, elongated bodies, small flattened heads, and a long tail more reminiscent of an otter or weasel than a cat. The short, smooth, unmarked coat shows two distinct color phases: black, and a reddish brown phase known as the eyra. This change of colors caused the species to be originally classified as two separate species: “eyra” for the blackish coat and “jaguarundi” for the reddish coat. Local villagers sometimes refer to jaguarundis as “eyras.” Despite the differences in coat color, it has been determined that the two color morphs do mate, and litters are observed containing both. The coat is generally uniform in color, but may be slightly paler on the ventral side. Populations inhabiting tropical rainforests are generally darker and populations inhabiting dryer habitats are often paler than other populations. It has been hypothesized that the coats of Jaguarundis get darker during the winter. The ears are short and rounded, and this is one of the few cat species that do not have a contrasting color on the backs of the ears. Their eyes are small, set closely together, and are light amber or brownish in color. The legs are short and slender, and the tail is long and tapered. Jaguarundis are slightly larger than domesticated house cats with their head and body length ranging from 19.8 to 30.3 inches. The tail is long, ranging from 12.9 to 23.6 inches. Shoulder height is approximately 19.8 inches, and the weight ranges from 9.9 to 19.8 pounds. Males are slightly larger and heavier than females of the same population. A cat of the lowlands generally found above 2,000 meters, the jaguarundi otherwise occupies a broad range of both open and closed habitats from dry scrub, swamp and savanna woodland to primary forest. Jaguarundis are more rare and thinly distributed in moist forest types, especially deep rainforest; they have been reported to prefer forest edges and secondary brush communities, but this may be because it is in such areas that these primarily diurnal cats are most frequently seen. In Belize’s Cockscomb Basin Wildlife Sanctuary, the jaguarundis are most frequently associated with riparian (along river banks) and old field habitats. Access to dense ground vegetation appears to determine habitat suitability for the jaguarundi, but of all the small New World felids (cat families), it is most flexible in its ability to occupy diverse environments.

The Jaguarundi – One of Belize’s treasured cats

Belize is home to these strong and ferocious animals. Habitat destruction and human encroachment remain threats to their existence.

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The Jaguarundi
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It has been suggested that the jaguarundi prefers to hunt ground-dwelling birds rather than mammals, and analysis of 23 stomachs from Venezuela shows that birds are frequently caught. Rodents, rabbits and reptiles were also found in 40-51% of the stomachs. In Belize, scat analysis indicated that arthropods like centipedes and millipedes are frequently eaten; birds occurred in 22% of scats and rodents in 95%. Jaguarundis have also been observed to prey on fish stranded in a puddle. They are thought to hunt mainly on the ground and have a varied diet, including small rodents, rabbits, armadillos, opossums, quail, wild turkey, reptiles, frogs, fish and domestic poultry. They may occasionally eat leaves and fallen fruit as well, but this is probably only for the moisture content. The body shape would suggest terrestrial habits, but jaguarundis have been observed seeking refuge in trees, often moving from branch to branch.

Jaguarundi mating system is a bit perplexed as the breeding period varies from time to time. Female jaguarundis reach sexual maturity at about two to three years of age. In most of its tropical range, they have no definitive reproductive season, and breeding may occur year-round. In Mexico, the breeding season is reported to occur during November and December. Litters are often sighted during both March and August, but it is unknown whether a particular female produces more than one litter during the same year. The estrus cycle (sexual heat), lasts about 54 days, with the female showing signs of heat for approximately three days. When in estrus, female jaguarundis will urinate in several locations around their territory, and give out faint cries. A female then rolls on her back as a sign of receptiveness. Mating is accompanied by loud screaming and during copulation the male bites the female on the neck. Dens are typically constructed in hollow logs or dense thickets. Litters ranging in size from one to four kittens are born after a gestation period of 63 to 75 days. Approximately 21 days after birth, the mother starts bringing the kittens small amounts of food, and after 28 days the young are found venturing away from the den. Within 42 days, the kittens are able to eat by themselves. It is unknown how long jaguarundi kittens remain in their mother’s home range. However, in other small cat species, young may remain in the territory for up to one year, with females remaining longer than males. Like most Felids, young jaguarundis are born deaf and blind. However, they are well furred and may be spotted at birth. It is the mother that provides the kittens with food and protection. Until the young can eat solid food, she nurses them. She also provides protection and will move the den when disturbed. Little is known regarding whether the male provides any protection or care to the kittens, but in most other felids the male plays no role in raising young. These cats are reported to be quite easy to tame, and are said to have been kept as pets by early Central American natives (before the Spanish conquistadors came) to control the rodent populations around villages and crops. Habitat destruction and human encroachment are the main threats to their existence.
Dr. Herman Smith was the only PhD archeologist to reside in Belize. He was noted in his field as a foremost researcher and expert in the coastal trading of the Maya and headed the archeological development of Lamanai in Belize. Herman discovered and contributed much to the body of knowledge of the Maya once living on Ambergris Caye. If asked about this subject, he would gladly inform his listeners of the Maya past with detailed length and expansive arm waving. His humor accompanied these mini-lectures, eliminating any academic dryness and endearing him to the students and groups that he worked with on sites around the island.

He lived in Belize for over 12 years and eventually obtained Belizean citizenship. Dr. Herman Smith – U.S. Marine Corps pilot, decorated Vietnam veteran, archeologist, friend, and husband died on March 10th, 2000. Above all his many accomplishments from fighter piloting to practicing archeology – is that Herman was a friend to all in San Pedro. He contributed countless articles to The San Pedro Sun, articles that we are pleased to share with you once more.

I generally reply: It’s my job. But in response to a diminishing number of requests I will try to remove some of the mystery from the processes archeologists use to determine the age of objects recovered in excavations. Unless you have been a resident of the planet Zork for your entire life you have certainly heard of radiocarbon dating. Unfortunately the process is somewhat complicated, which tends to put people like me in a category of bystanders who don’t have a real good grasp of physics and chemistry. Nevertheless, if you want to understand how archeologists come up with dates for artifacts you will just have to grin and bear it.

It is hard to imagine what archeology must have been like before the invention of radiocarbon dating in the late 1950’s. Scholars had figured out the process of stratification early in the twentieth century, which provided them with a relative chronology of objects recovered from archeological sites throughout Mesoamerica. In other words, they concluded that materials found deep in the ground were, almost without exception, to be older than those objects nearer the surface. Sounds rather simplistic now, but for those of us who have routinely flown thousands of miles at speeds in excess of five hundred miles per hour at altitudes of eight miles above the earth, the Wright Brothers must seem a little simplistic as well.

So, having established the idea of stratification, archeologists could then assign things like distinctive kinds of pottery or special stone tools to periods in the past. Still a crude system of classification, but now at least pottery type “A” could be shown to be in all cases to be older than pottery type “B” because it was always found below type “B” in excavations. So archeologists, espe-

Scholars had figured out the process of stratification early in the twentieth century, which provided them with a relative chronology of objects recovered from archeological sites throughout Mesoamerica.

A Perfect Meal
for two...
Seafood Ceviche
Beef Tenderloin
Grilled Shrimp Kebab
Flourless Chocolate Cake
Serving breakfast, lunch & dinner
6:30 am until midnight at the Belize Yacht Club, on the second floor of the BYC Convention Center 226-2777

Dine in tropical, Mayan style while enjoying spectacular views of the Caribbean Sea.

Artifacts that were left by the Mayans about 1,000 years ago. This pottery was resting on a rectangular stone altar. Thanks to Radiocarbon Dating, this figure is relatively accurate.

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This outstretched skeleton is of a woman. With all the advances in science, researchers are able to derive so much information from remains such as this one!
Caribbean Chicken

"Chicken breast is coated in a delicately spiced and slightly sweet breading, and baked with grapefruit juice and nectarine."

Original recipe yield: 4 servings.  
Prep Time: 15 Minutes  
Cook Time: 30 Minutes  
Ready In: 45 Minutes  
Ingredients:  
*1 teaspoon paprika  
*1 teaspoon onion powder  
*1 teaspoon garlic powder  
*1 teaspoon dried parsley  
*1/2 teaspoon dried oregano  
*1 teaspoon salt  
*1 teaspoon pepper  
*4 boneless, skinless chicken breast halves  
*1/4 cup marinara sauce  
*1 teaspoon mango hot sauce  
*3/4 cup fresh pink grapefruit juice, divided  
*1 cup Italian seasoned bread crumbs  
*1 ripe nectarine, pitted and sliced

Directions:  
Preheat oven to 375 degrees F (190 degrees C). Line a baking dish with parchment paper.  
In a large bowl, mix together paprika, onion powder, garlic powder, parsley, oregano, salt and pepper. Toss with chicken breasts until evenly coated. In a bowl, mix marinara sauce, mango hot sauce and 1/4 cup grapefruit juice. Coat chicken evenly with sauce mixture. Place bread crumbs in a shallow dish, and dredge chicken until evenly breaded. Place chicken in baking dish and add nectarine slices around the edge of the baking dish. Bake in preheated oven for 15 minutes. Turn the chicken, pour 1/2 cup grapefruit juice over chicken, and continue cooking for another 15 minutes or until done.

Dig It

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food chain that contains Carbon-14, all plants and animals, as long as they are living, will maintain a level of radioactivity. When that plant or animal dies, it no longer takes in Carbon-14 and the decay process of the existing Carbon-14 begins. Since we can measure the level of radioactivity generated in modern samples of Carbon-14, we can take samples of ancient materials (as long as they are organic) and compare levels of radiation with the modern sample. If the piece of ancient bone or charcoal contains only half as much radioactivity as the modern sample, the ancient material should be around 3700 years old, right? (You might want to read the last paragraph again).

The key word is “organic”, because inorganic materials such as pottery or stone tools can’t be dated by radiocarbon means, since they never took in Carbon-14. However, if one finds organic substances at the same depth or level as the pottery, for example, then by inference the date of the organic material must be the same as the date for the pottery found at the same spot.

Many advances have been made in the Carbon-14 process over the years. The latest device that utilizes the same principal of dating through a count of radioactive particles is called a tandem-accelerated mass spectrometer, but I think we’ve had enough physics for one day.

The San Pedro Sun’s Virtual Taste Trip

Caribbean Chicken

At Journey’s End Resort
Reservations: 226-2173
Trivia Tidbits

*The first women flight attendants in 1930 were required to weigh no more than 115 pounds, be nurses, and unmarried.

*There are more different kinds of insects in existence today than the total of all types of other animals put together.

*Studies have confirmed that men who are exposed to a lot of toxic chemicals, high heat, and unusual pressures, such as jet pilots and deep-sea divers, are more prone to father girls than boys.

*The female salamander inseminates herself. At mating time, the male deposits a conical mass of jellylike substance containing the sperm. The female draws the jelly into herself, and in so doing, fertilizes her eggs.

*According to a survey, women prefer blue bedrooms more than other colors; men are happier with white bedrooms.

*Men who take steroids to build muscle are believed to have extremely low sperm counts. So reported a British Centre of Reproductive Medicine study, which revealed that it takes one to three years after giving up steroids for a man to recover enough to father a child.

*Cockroaches have quite a capacity for survival. If the head of one is removed carefully, so as to prevent it from bleeding to death, the cockroach can survive for several weeks. When it dies, it is from starvation.

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