

CARIWAVE

Magazine



First Half 2024

A GLANCE BACK

Cariwave from 2002 onwards; A magazine started up by F. Ally bringing cultures, dishes, music

BUILDING SAND CASTLES

SHIPWRECK

LOST TREASURES

CARIWAVE HOT SPOTS

CARIWAVE TRAVEL TIPS

Carnival Tips: Do's and Don't's

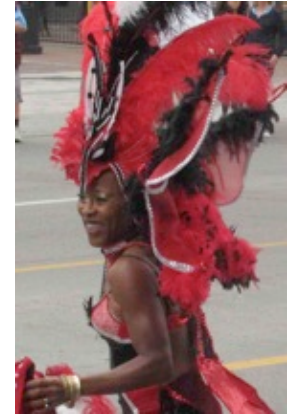
CARIWAVE SAFETY TIPS

FLAVORS OF THE CARIBBEAN

Chowmein brought to Guyana, South America by the Chinese indentured laborers starting back 1853



Cariwave Magazine



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Contact: ALLY Media

Website: www.allymedia.ca

Edition 1.0 published July 4, 2024

Disclaimer: The writer(s) of articles in the Diverse City Magazine has done his/her best to write on topics presented based on public available information, which may be inconsistent, incorrect or even change over time. If errors are pointed out, the writer(s) will investigate and provide updates. Fisal Ally has been video taping his reports as he types as proof of his research and work, and has multiple copies of his work as his work evolves.

Disclaimer: The opinions conveyed in this magazine are those of the writer(s) and do not reflect the opinions of the publisher, others posting information such as advertisements, pictures etc...

The views of the writers are his/her views and does not represent others in the magazine. The writer(s) of articles in the Diverse City Magazine has done his/her best to write on topics presented based on public available information, which may be inconsistent, incorrect or even change over time. If errors are pointed out, the writer(s) will investigate and provide updates. Faisal Ally has been video taping areas of his reports as he types as proof of his research and work, and has multiple copies of his work as his work evolves.

Information presented in this magazine are subject to changes. When embarking on a trip, vacation, a place of service such as a restaurant etc...you must verify and or confirm the information presented in this magazine, as information can change quickly, even immediately after this magazine is published. It's important that anything to do with health and meditation as presented in this magazine that the person seeks professional advice, for example from their doctors, researchers etc...

Ally Production and or Faisal Ally/ Brian Ally do not do videos, write articles, books, songs for anyone, nor edit books and articles for anyone. In the past I have done some weddings videos and around 2010 completed a half an hour comedy episode and a mock up movie.

There is another company by a similar name, Ally Production that does movies; I have no connection to them. If any body tells you that I will write songs, books articles for others or gives audition, those are all made up fabricated lies and have nothing to do with me.

Anyone can have a copy or copies of my songs and books, however, if anyone tells you that you can sample my songs, books etc... for commercial use and rewrite to make it better according to your taste thinking it's better, those are again fabricated lies as part of their scam, as I have never signed a contract with anyone to sample any of my songs and books or to use any of my songs/music and books commercially. In this industry scams and tricks can be played on you and you can easily be mislead pulling you into a scam and or situations you will regret. Beware of people pulling you into their scams and having you take the blame for them! They will set you up, frame you and make you take all the blame, while they're on their beach getaway enjoying their paradise on earth, and they are well protected by a system that protects them, but scam people like myself for their gains and benefits. People on our email lists have been getting spams with the subject 'Ally Production(s)'; I never use this name in the subject line - those emails are not from me...F. Ally

ENJOYING THE STREET PARADE



*“You’ll feel alright, you feel good man, baby it’s a good feeling”
Lyrics by F. Ally from his indie song Sweet Paradise*



Guyana



Guyana





Masquerader from the Guyana (South America)

Calgary association back in 2003

WAVES OF LAUGHS

How to know when you is no longer a Jamaican

Yuh cyan't take even "slight" pepper in yuh curry goat

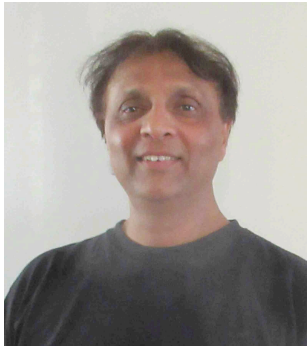
Guyanese Proverbs

Yuh can't suck cane and blow whistle (Do not try to carry out two tasks at the same time)

Monkey dress e pickney (child) till e spoil (Don't try to over do something, keep it simple)



Looking back: Colorful costumes during the street parade



*Editor / writer: Faisal Deen Ally
(Brian Ally)*

Back in 2002, I started up Cariwave, The Caribbean Magazine to bring the Culture of the Caribbean, Guyana in South America and the surroundings. It was a 40 page printed magazine that was distributed in Edmonton and surroundings, where copies also made its way across Canada and some places around the world. Back then, I attended events, street performances, carnival parades and had taken countless pictures. Time went on and around 2016 I started up a digital version of Cariwave, and a few years after, I started up the Diverse City Magazine, mainly to write on various topics on diverse cultures, societies, tastes and music, including my own original independent music. I had uploaded many of my independent songs and informed some who may appreciate original independent music with raw original singing, instead of singing that's voiced tuned in the studios etc... Not to forget the tastes. For example, in Guyana, the dishes and drinks are very diverse brought to South America during slavery, indentured workers during the 1800s, and also with the Native Americans known as Amerindians with their flavors, along with other European flavors, where everyone calls each other dishes their own.



Photo taken and copyright by F. Ally back in 2002

And today, especially with globalism and a changing demographics, we see tastes and music from all over the world.

In the past I had covered events such as Trinidad & Tobago, Cuba, and other cultures. I had covered the first Cubana Cultural Night, which was held on Saturday, February 1st, 2003 in Edmonton at the Bonnie Doon Community Hall, to commemorate the 150th anniversary of Cuban patriot and writer Jose Marti (1853 - 1895), and to promote Cuban culture.

Places like Rio de Janeiro in Brazil and Port of Spain In Trinidad and Tobago are internationally known for their tradition of carnivals which stemmed from European traditions. Today, carnival is an expression of cultures throughout the Americas with a diverse African transformation and influence.

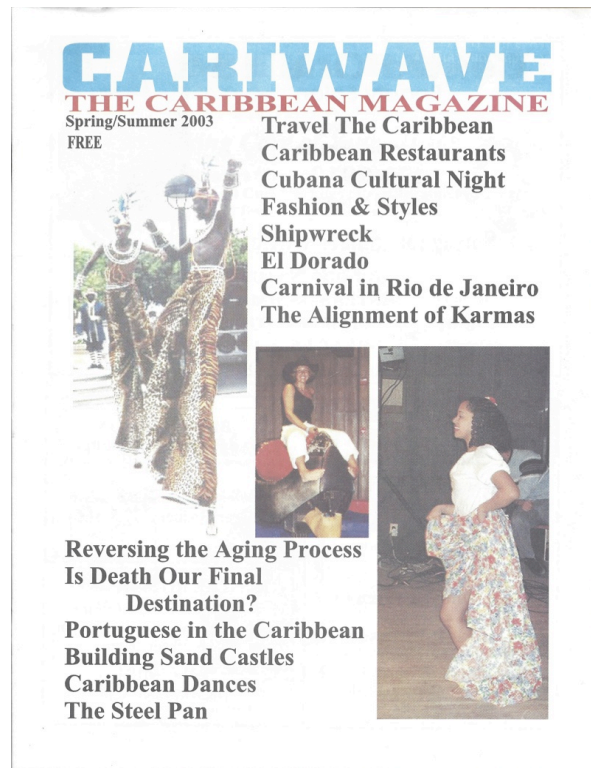
We're now into Summer, and soon we'll be seeing many colorful carnivals across Canada, America and the rest of the world, making waves with masquerading and parades through the streets as extravagant costumes and floats dazzled the crowds.

An article on slavery and reparations

In the past few years there has been a lot of talks of reparations and thus I included a research article which I had completed a few months back and uploaded to www.allymedia.ca.

Cariwave is a travel magazine

And thus provides some important travel information and tips.



Spring/Summer 2003
FREE

Travel The Caribbean
Caribbean Restaurants
Cubana Cultural Night
Fashion & Styles
Shipwreck
El Dorado
Carnival in Rio de Janeiro
The Alignment of Karmas

Reversing the Aging Process
Is Death Our Final
Destination?
Portuguese in the Caribbean
Building Sand Castles
Caribbean Dances
The Steel Pan



Edmonton



Spectators: Edmonton, Jasper Avenue



Looking back: Souljah Fyah, Edmonton



Toronto: Caribana



Toronto: Caribana

CARNIVAL EXTRAVAGANZA

Rio and the Trinidad and Tobago carnivals always send vibrant waves across the world, spreading carnival fever across the world, with upbeat samba music, calypso and many other flavors.

While this celebration is taking place and ends on Ash Wednesday or just before, Christians world wide are beginning to focus on a special practice for this time of the year, where Ash Wednesday is the beginning of lent, which is a period of fasting commemorating the forty days which Jesus had spent in the wilderness.



RIO CARNIVAL

The famous Rio carnival is the world's biggest carnival celebration which began on February 9 and continues until Ash Wednesday, February 17, where the streets were crowded with floats and people dressed in vibrant and exotic costumes as they move and dance to the beats of the intoxicating samba music.

TRINIDAD AND TOBAGO CARNIVAL

Trinidad and Tobago Carnival is also one of the most famous carnivals on Planet Earth that takes over the island with masqueraders dancing down the streets to its loud and vibrant music. Its street parade ending the day before Ash Wednesday.



The streets were jam-packed with colorful floats, dancers and masqueraders boasting its diversity. On the island you will find Africans, East Indians that began to arrive in 1845, Chinese, Portuguese, Syrians and others.

This carnival has its origin in calypso music, but in recent decades loud and vibrant soca music and its addictive dance beats have taken over the scene, although calypso and other genres are still famous during the celebration. The music competition is grand as bands compete for 'Band of the Year Title.'

Disclaimer: The pictures does not necessarily represent these particular events but were licensed from www.depositphotos.com for illustration purposes and for writing the article.



MASHRAMANI 2024, GUYANA (SOUTH AMERICA)

Add one of my pics and the short write up

‘A flamboyant carnival floods the streets of Georgetown on Guyana’s Republic Day (February 23)

<https://rove.me/to/Guyana/mashramani>

‘...vibrant parades, featuring masquerade bands, traditional calypso dancers, and steels drums. The festivities start before dawn and last until sunrise the next day’

References:

‘The Rio Carnival 2024 will take place from February 9th to February 17th. We anticipate drawing in over 1 million visitors and locals.

<https://www.carnivalbookers.com/rio-de-jeneiro/program/all-about-rio-carnival>

ORIGIN OF CARNIVAL

Source Cariwave: The Caribbean Magazine Spring/Summer 2003

The origin of Carnival are unclear, but most agree that it started as a pagan celebration in ancient Rome or Greece. It is believed that in ancient Greece, there was a spring festival in honor of Dionysus, the god of wine. It's also believed that the Romans adopted the celebration with Bacchanalia where the Dionysus and Saturnalia, where the slaves and their masters would exchange clothes in a day of drunken revelry. Later on, the Roman Catholic modified Saturnalia into a festival leading up to Ash Wednesday. It quickly evolved into a massive celebration of indulgences where there was one last gasp of music, food, alcohol, and sex before lent.



Looking back: Calgary Guyana Cultural Assoc.



Looking back: Toronto Caribana

In Today's world when we hear the word Carnival we think of Rio de Janeiro and Trinidad. However, carnivals are also making waves throughout Canada, with Caribana in Toronto, being the largest cultural festival in North America where one million people gather annually to the shores of Lake Ontario to Celebrate. Then there are other exciting carnivals in the summer such as Cariwest in Edmonton, Carifest in Calgary, Caripeg in Winnipeg, Carifesta in Montreal and the Vancouver Caribbean Festivals.

Carnival in Rio de Janeiro



Brazil has the wildest, the most dynamic and widespread carnival tradition in the world. Carnival in Rio is a four day festival which takes place every year.

Carnival is the most famous holiday in Brazil. It starts 40 days before Easter. It starts on Saturday and finishes on Thursday. People put on their costumes and go out into the streets or to clubs. **Every year the parade tells a different story.** Many choose to party day after day, night after night, during carnival, whereas some choose to rest.

FLAVORS OF THE CARIBBEAN & GUYANA

Dishes of the Caribbean

Flavors of the Caribbean stems from Amerindian, African, East Indian, chinese, Middle Eastern and European cuisines interlinked with each other creating a variety of the most exotic dishes in the Caribbean.

During the days of slavery and indentureship, the dishes of the Africans, East Indians and Chinese were combined, blending their spices to create the flavors of the Caribbean as we know today. Amongst these exotic dishes, you will find meals from Jerk Chicken, Akee and Salt Fish, Curry Chicken and Roti, Goat Curry, Pepper Pot, Ox Tail, Dhal purri and lits more.

During the days of slavery, the Africans brought the ackee fruit, breadfruit, yams and root vegetables while the East Indian labourers brought betel leaves, betel nut, coolie plum, mango, jackfruit and tamarind. When the Chinese arrived, they brought their dishes which left an everlasting contribution and popularity in the Caribbean. Later on, with the arrival of the Palestinians and other cultures, the flavours of the Caribbean grew and was enriched with the blending of more dishes and spices.

RECIPES

CHOWMEIN SWEET POTATO SNACK



CHOWMEIN



Chowmein served



Cook time: 20 minutes

Preparation time: 10 minutes

Ingredients: 1 pack chowmein (this often comes in a yellow color, however for this recipe white rice noodles were used), 1 pack frozen vegetables, 1/2 red bell pepper, 1 onion, 8 cloves of garlic, 1/4 Tbsp. turmeric for coloring and flavor, black pepper, garlic powder, virgin olive oil, no salt used (you may add salt to taste). You may use olive oil, canola oil or another oil.

Serves: 5

Preparation:

Wash vegetables, cut up onions and garlic

Cooking instructions

Boil vegetables in a pot for approx. 5 to 10 minutes and then strain

Boil chowmein or noodles for 5 to 8 minutes. Time will vary. Then strain to remove water. Add 1.4 tbsp. turmeric and mix in, and this will turn the chowmein into a yellow color.

Add approx. 4 TBLS (table spoon) oil to a frying pan or pot, and set stove on Hi, and let oil heat up and then place onions and garlic in pot and give it a good cook for a few minutes, so it darkens or burns a bit depending on how you prefer it, and then add the bell peppers and continue for a few minutes.

Add chowmein to the pan or pot with the garlic and onions and sprinkle on black pepper and you can also add any other seasoning of your choice, and let it cook for about 3 to 5 minutes and then add the vegetables and mix in and let it cook for a few more minutes.

SWEET POTATO SNACK



Cook time: Approx. 30 hour

Preparation time: 20 minutes

Ingredients

2 sweet long sweet potatoes, black pepper, garlic power, no salt used, but you may add salt to taste. Approx. 1/2 cup oil - Corona or other oil

Serves: 5

Cooking instructions

Peel sweet potatoes and slice in to slices. Wash and then dry with a cloth. Add spices.

Add about 1/2 cup oil to pan or pot, so when you add your sweet potatoes in small batches, it will be half covered cover in oil, so it cooks.

Set stove to Hi and let oil heat up and add a batch of sweet potatoes so it's spread out in the pan and not crowded. You will cook this in 3 batches. Let it brown a bit on one side and then turn over to cook the other side. You have to check each slice with a spoon and then flip it over as it's completed. Or you pot may just cook everything and you just have to flip it over once. Or if it the slices are submerged in oil then you may not even have to turn it over. Experiment a bit and see what works for you, as the kind of pot or frying pan you have is important.

As it completed then remove from pot or pan and place in a plate. Place a paper napkin on the plate to absorb the oil. As one batch is completed, then do the next batch until completed.

TRAVEL THE CARIBBEAN



When packing don't forget the following:

Passport and picture identifications, emergency numbers and contacts of where you are going, address, sun lotion, clothes for the each, sandals for the beach, evening clothes, a cap or small umbrella. Don't over pack.

CARIWAVE HOT SPOTS

St. Vincent

St. Vincent is a volcanic mountainous island located north of Trinidad and Tobago. This tropical island was the first to receive the breadfruit tree that was brought to the island by Captain Bligh.

This island had spectacular sceneries and beaches. You could even visit the oldest Botanic Gardens in the Western hemisphere, which was founded in 1875.

Antigua

MAKING SAND CASTLES

Original article posted in Cariwave 2002 Magazine

There are techniques to building sandcastles whether for fun or competition. There are three factors to take into consideration when building sandcastles. These factors are the sand, the process, and the builder.

SAND - The sand cannot be dry nor too wet. It must be moist so that it sticks together. This means you will most likely be building your sand castle in the area where the waves roll in and out. In other words, as the tide begins to move out would be the best time to start building. Some places the tide is too low in the morning and rises in the evening, which means by evening the waves rolling in will reclaim the sand, so you may want to take a picture of your art work to reminisce on. After all a picture tells thousand words.

THE BUILDER - Whether it's for fun, beginners or advance builders, it's art and with art comes the imagination of the builder.

PROCESS - Although most buildings are built from bottom up, building a sand castle is the opposite. In other words it's difficult to build a sand castle from bottom up.

Step 1: Get a bucket, fill it with sand and then create a pile of sand, depending on how high and wide you want to make your sand castle to be.

Step 2: Pack down the sand, starting from top, so it becomes easier for sculpting. Smooth off the top and give it a bit of a shape.

Step 3: Use tools such as your hand, ruler, shovel and card to start carving out the side from the top down.

SHIPWRECK, LOST TREASURES

Over the centuries, as the Spanish, British and Dutch conquered the Americas, there were countless shipwrecks resulting in billions of dollars in lost treasures.

REF P.16 same edition...

CARIWAVE TRAVEL TIPS

Carnival Tips: do's and Don't's

- Comfortable running shoes and sandals are great during this time, especially since there's lots of walking involved.
- On a bright, hot sunny day wear light colored clothes; it does not draw heat the way black colors do. Dress casual or comfortable. For example short pants, shorts, t-shirts, cut-offs etc... Check for dress codes. Some carnivals on certain days - almost anything goes.
- don't forget to on sunscreen to prevent sunburn. Even people with dark skin can get sunburn under the rays.
- Drinking fluids helps prevent dehydration. You may want to carry a bottle of water.
- A pouch to keep your wallet and personal's may come in handy, being aware of pickpockets. In your pouch carry a couple bandages, some spending money, identification with your address and contact numbers in case of emergency.
- During carnival, there are lots of events. Get a hold of a schedule or check the newspaper for events.
- Hats, sombreros, sunshades or even one of those colorful umbrellas can be used to protect you from the torturing sun.
- Don't walk alone in dark places, or isolated areas.
- Don't flash lots of money

CARIWAVE SAFETY TIPS

- While in the water pay attention to the colored flags. Normally the red flag signifies unsafe areas. The yellow and white flags signify safer areas.
- Get information on hurricanes, storms, water currents and the hours lifeguards are on duty.

Info came from the fall 2002 edn

Danger of High Current and off limits swimming

Some areas of the beach and ocean are safer for swimming than other areas, therefore you must heed to all warnings of high current and off limits swimming. Swimming in high current areas are extremely dangerous. Often enough, high currents can easily pull you out to sea where there's no return.

SLAVERY & REPARATIONS

Introduction

- i - Who is John Gladstone
 - ii - Arguments for reparations
 - iii - New York
 - iv - California
 - v - Britain on apologies and reparations
- ## Conclusion

Introduction

We've been hearing a lot about reparations over the past decades, along with damages brought about through slavery. This is a fictitious view with protagonists and antagonists, as in the days of slavery...Faisal Ally, starting JANUARY 24, 2024 AT 7:30PM Edmonton time. There will be updates and error fixes.

But are these to keep the masses distracted from the Great Reset and the plans for depopulation, with massive vaccine plants production?

GUYANESE PRESIDENT ON REPARATIONS

The sections below posted on Apr 25, 2024, starting at 8:30pm edm time.

GUYANA'S PRESIDENT ON REPARATIONS

Reference 3: President Dr. Mohamed Irfaan Ali discusses reparations on ITV's Good Morning Britain.

<https://www.youtube.com/watch?v=RZgFXM6AiUM>

excerpt from the transcript

At time :56 seconds into to the video, the host continued '.... on behalf of all of our viewers who will be covered by this why should somebody who maybe had an ancestor seven or eight Generations ago long before they were twinkle in their great great great grandparent's eye why should they have to pay now for what an ancient ancestor did or why should they apologize for what an ancestor did 2 centuries ago why do they still carry that burden

President Mohammed Irfaan Ali of Guyana response was: 'that burden oh it's not a burden at all you are one of the beneficiary of that uh slave trade so this is not a burden you should be concerned and you should pay because you today are still benefited from the greatest indignity to human being and that is a slave trade and not only did you benefit during the slave trade and your country developed but look at what it calls the developing world during slavery resources was used to build your country build up your capacity you were able to then become competitive you were able to invest in mechanization and developing countries like ours were left behind so you should be very concerned because you are prime beneficiary of the exploits of slavery so put a figure on it please...'

Reference 4: Statement by President Dr. Irfaan Ali on the Gladstone family slavery apology.

https://www.youtube.com/watch?v=AgIRQ4I8_1M

Reference: The Trilogy of Savitri's Garden --- spoke on John Gladstone who was a Scottish merchant....

I) John Gladstone & slavery

AN EXCERPT FROM THE TRANSCRIPT

An excerpt from the transcript of the video, President Irfaan Ali states: “the Glaston family has admitted that it benefited from African enslavement an indentureship on a Demerara and other plantations owned by patriarch John Glaston there's a grid to undertake certain actions I therefore propose that intended apology include issues of compensation reparative Justice and those involved to be posthumously charged for crimes against humanity John Glaston history as you know records that **John Gladstone was an absentee owner of plantations in Jamaican Guyana including on his wealth earned from Mercantile trade in India the United States and the West Indies after the British seizure of the colonies that became Guyana in 1803**

John Glaston began to invest in them

II) - Arguments for reparations

The article called The Fatal Conceit of the Caribbean Reparations Movement; 01/12/2023 by Rasheed J. Griffith; <https://historyreclaimed.co.uk/the-fatal-conceit-of-the-caribbean-reparations-movement/> discusses reparations due to slavery.

The article states: ‘In April, a group of descendants of former plantation owners in Britain formed Heirs of Slavery, a lobby organization to champion reparatory justice for the Caribbean. In August (2023), the President of Guyana (Mohammed Irfaan Ali) amidst a domestic oil-fueled economic boom called for descendants of former plantation owners to pay reparations.

Listed here are 3 points from the article on ‘Beckles’ overarching argument for reparations rests on three sub-theses across two books:

1. The profit made by the British during the Atlantic trade of enslaved people from Africa to the Caribbean was a necessary criterion for Britain’s growth during the Industrial Revolution.
2. The profit from slave-produced sugar on Caribbean plantations was a necessary criterion for the growth of Britain during the Industrial Revolution.
3. The primary cause for the current underdevelopment and persistent poverty in the Caribbean was the extractive nature of British imperialism.

III - New York

New York Gov. Kathy Hochul signs controversial legislation to create slavery reparations commission

By Natalie Duddridge; Updated on: December 19, 2023 / 10:46 PM EST / CBS New York
[Cbsnews.com/newyork/news/gov-kathy-hochul-signs-controversial-legislation-to-create-slavery-reparations-commission/](https://www.cbsnews.com/newyork/news/gov-kathy-hochul-signs-controversial-legislation-to-create-slavery-reparations-commission/)

“You can see the unreckoned-with impacts of slavery in things such as Black poverty, Black maternal mortality,” said Nicole Carty, executive director of the group Get Free.

Article states ‘Slavery was abolished in New York in 1827 and officially across the US in 1863, but it was followed by racial segregation practices like Jim Crow and redlining -- denying loans to people based on race and neighborhoods, impacting generations.’

“Look at today, where we still see Blacks making 70 cents to every dollar whites make,” the Rev. Al Sharpton said.

‘A 2021 Pew Research survey showed 77% of Black Americans support reparations, compared with only 18% of white Americans.

IV - California

EXCLUSIVE: 1st CA reparations bills announced by Black Caucus, making history

By Julian Glover; Thursday, February 1, 2024

[Abc7news.com/first-reparaton-bills-california-black-caucus-ca-reparations-task-force-update/14376792](https://abc7news.com/first-reparaton-bills-california-black-caucus-ca-reparations-task-force-update/14376792)

SACRAMENTO. Calif. (and KFO) -- On Wednesday, members of the California Legislative Black Caucus announced a package of reparations bills in a first effort to repair Black Californians harmed by the legacy of slavery and anti-Black policies in the century and a half since emancipation.

State Senator Steven Bradford of southern California said “Reparations is not charity, it’s not a handout. It’s not a gift. It is what was promised and what is owed. It’s something that is 160 years overdue to African Americans who built this country. We wouldn’t be the great nation that we are today if it wasn’t for 400 years of free labor,” said.

V - Britain on apologies and reparations

Caribbean countries to seek \$33 trillion in slavery reparations

By Daniel Keane; September 12, 2023.

[Ca.finance.yahoo.com/news/Caribbean-countries-seek-33-trillion-195937354.html](https://ca.finance.yahoo.com/news/Caribbean-countries-seek-33-trillion-195937354.html)

Verene Shepherd, a Jamaican professor of history and vice-chairwoman of the reparations commission for Caricom said, “The crime is huge. The responsibility for what happened is huge.”

The article states ‘The King of Netherlands has offered a formal apology for his nation’s links to slavery, but the British Government has not. In 2021, King Charles called Britain’s involvement in the slave trade the “darkest days of our past” while on a visit to Barbados.’

The article states ‘Speaking in the House of Commons in April (2023), Prime Minister Rishi Sunak denied that the UK would offer a formal apology or “commit to reparatory justice” through reparations.’

CARIWAVE MAGAZINE

ALLY MEDIA

Contact email: allyproduction@yahoo.com

Published on July 4, 2024

This magazine can be shared and downloaded from www.allymedia.ca.

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