

Bulletin No. 30

On June 15, 2026, teacher Leonor gave a presentation titled "Guatemalan Mole and Prepositions of Place." The presentation covered the preparation of one of the most representative desserts in Guatemalan cuisine, which originated in the 16th century when religious brotherhoods began to form in Guatemala. Guatemalan mole was integrated into Mayan cuisine with ingredients brought by the Spanish, which over time became a cultural symbol of Guatemala.

In 2007, plantain mole was declared an Intangible Cultural Heritage of the Nation by the Ministry of Culture and Sports of Guatemala.

Objectives:

1. To introduce the origin of mole in Guatemala and its preparation.
2. To practice prepositions of place with students using both traditional and modern kitchen utensils.

Soak: To submerge in water for a certain time to soften.

Meanings of "recado":

1. A short message or notice given or sent to someone.
2. A sauce made with tomatoes, chilies, and other spices used in Guatemalan cuisine.

Ingredients of Guatemalan Mole:

Plantains

Chocolate

Tomatoes

Guaque chile

Pasa chile

Cinnamon

Pepitoria (pumpkin seeds)

Sesame seeds

Prepositions of place:

To the right of

To the left of

Near

Far from

In front of

Behind

On top of

Underneath

Inside

Outside