

## **Mexican tradition right here in Wauneta**

Written by Wauneta Breeze

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**Guillermina Valdiviezo has started the long process of making homemade chacaes, a traditional Mexican soup, in her backyard here in Wauneta. Valdiviezo starts the process by boiling sweet corn for two hours in a large outdoor caldron. The corn is then hung out to dry for 15 days, drying corn can be seen in the photo above. After the corn is dried it is crushed and boiled again with salt, onion, tomato and garlic. Red chiles are boiled separately and added to the mixture, creating the ending product of this traditional Mexican soup. Valdiviezo said she will can the chacaes once the soup is completed. Share your family or ethnic tradition with the rest of the community by calling the Breeze at 394-5389.**