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About the Institute

The Hunt Institute for Botanical Documentation, a research division of Carnegie Mellon University, specializes in the history of botany and all aspects of plant science and serves the international scientific community through research and documentation. To this end, the Institute acquires and maintains authoritative collections of books, plant images, manuscripts, portraits and data files, and provides publications and other modes of information service. The Institute meets the reference needs of botanists, biologists, historians, conservationists, librarians, bibliographers and the public at large, especially those concerned with any aspect of the North American flora.

Hunt Institute was dedicated in 1961 as the Rachel McMasters Miller Hunt Botanical Library, an international center for bibliographical research and service in the interests of botany and horticulture, as well as a center for the study of all aspects of the history of the plant sciences. By 1971 the Library's activities had so diversified that the name was changed to Hunt Institute for Botanical Documentation. Growth in collections and research projects led to the establishment of four programmatic departments: Archives, Art, Bibliography and the Library.

National Digest

"A Background for Modern Living"

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September, 1946

25 Cents

A DOLLAR AND A HALF A YEAR • Vol. 10, No. 5

JUNE, 1946

Frontiers

A MAGAZINE OF NATURAL HISTORY



IN THIS NUMBER:

BENNIE BENGTSON

PHILLIPS B. STREET

IDA K. LANGMAN

WELDON D. WOODSON

SOPHIA PRIOR

ISABELLE HUFF DANIEL

PEYTON MONCURE

CHARLES E. MOHR

*Approved
Authentic*

[Handwritten]
IN THE
OF S. C. 1918

A DICTIONARY OF GOOD EATING IN MEXICO

This is dedicated to all those who found eating in Mexico fun, and to those who still have that pleasure to look forward to. My own experience was a year spent there, during which time I ate in hotels, boarding houses, restaurants, tourist courts, and even at roadside stands. In spite of all warnings to the contrary, I came back healthy, with my alimentary system completely intact, and with a positive enthusiasm for Mexican food.

Appropriate new under Salads

AMERICAN FOOD

All the way from the border down to Mexico City, and in most towns that cater to tourists, those who find it difficult to change habits can get food that is very close to American standards and American tastes. I found it more fun to make the year an experience in new foods, as well as new scenes and new faces.

ARROZ

Rice, one of Mexico's staples, along with corn and beans. It is usually served as an intermediate course between soup and the main dish at dinner. Especially good as "arroz con pollo", rice with chicken.

Arroz - see under candy

ATOLE

A kind of gruel made by mixing coarsely ground corn meal with flavoring and added a hot liquid like milk or chocolate.

AVOCADO

see under salads

BREAD

Wherever there are tourists, you will get bread, but you should learn early to eat tortillas instead. The "bolillos", or rolls, are also very good.

BREAKFAST

For most Mexicans, consists usually of coffee and tortillas. However, tourists can always get fruit, cereal and eggs in addition. One breakfast custom I noticed seemed strange: that of following the morning coffee with a large glass of milk.

BUNUELOS

Large, crisp, crinkled sheets of sugared pastry; a specialty of Urusapan and Oaxaca. X

BUTTER

Here you may have a justifiable complaint. Mexican butter is often strong and rancid. I don't think it will hurt you, but don't say I didn't warn you.

CANDY

Mexican chocolates are very good. But the sweet that is more typical of the country is sugar cane. The big stalks are sold on the street, and are eaten by young and old, who walk along cutting, or biting off, big chunks of the cane and chewing out its sugary juice.

There are regional candies too, like the "ates", or fruit pastes, of Morelia, and the cactus candy of San Luis Potosi.

CASHEW

Did you ever hear of quenching your thirst with a cashew? No, and you probably won't, if you're thinking of the nuts you get in the states. But the nut grows on a fleshy structure, which is juicy and delicious when ripe. (A green one will pucker your mouth like a persimmon.) X

CENA

The Mexican evening meal, usually eaten about eight o'clock. Generally very light, only one course or two, followed by beans and a beverage, which is very likely to be hot chocolate. Many restaurants have adapted their evening meal for tourists, and have a full course meal ready to be served as early as six o'clock.

CHILI SAUCE

Mexicans use this lavishly, but Americans who are sensitive to hot seasonings had better go easy with the "salsa piquante" - a little bit goes an awfully long way.

CHURROS

Made of a sugared, doughnut-like dough, baked into fluted sticks or pretzel forms. Often sold on the streets of Mexico City. Reminded me of the giant mustard pretzels sold in Philadelphia. X

COFFEE

Discard for a while your insistence on coffee with cream. Try it instead with "leche", milk, and hot leche at that. You will often find it served cold at the table in bottles, as a strong, bitter essence or extract. Use just enough so that when mixed with the hot milk it will be the color of your coffee and cream served at home. In the Puebla district, waiters circulate with two large kettles, one filled with coffee, the other with hot milk, and they are mixed to your taste at the table. You may, after you have given this coffee a fair tryout, find yourself, like the Mexicans, referring a little slightly to American coffee as weak dish water. (With your breakfast coffee, I suggest you order "pan dulce".)

COMIDA

Dinner, and usually the mid-day meal. When we were there, almost everyone took at least two hours for this meal, and even Americans, after a while, learned to eat a big dinner about two o'clock, and take their time doing it. This custom may be on the way out, as witness the recent decree putting Mexico City on a 9 to 5 work day, with a short lunch period. But even if this radical change should take hold in the capital, it will be some time before the provinces follow suit.

DESSERTS

Usually very simple. My favorite was "flan de vainilla", a vanilla custard with a thin caramel sauce, everywhere dependably good. Occasionally we had cake or pie, sometimes quince jelly and cheese, or, often in the evening, just pan dulce. "Chongós" is a milk dessert, curdled by the use of rennet, then cooked with sugar and flavored with cinnamon. The most common dessert, however, is fruit, fresh or stewed.

DRINKS

Hard

Quite a variety, including the fiery aguardiente, made of sugar cane, the equally scorching tequila, and the milder mescal and pulque. The last three are made of the juice of various types of century plants. I liked "pulque curado", flavored with the

juice of the rosy cactus fruit, the "tuna". It tasted like cherry soda, and was agreeable and refreshing.

There are few native wines, but the "cerveza", or beer, is rated by all the connoisseurs as easily the equal, if not the superior, of most American beers.

Soft

Bottled drinks include mineral water, like the Garci Crespo from the famous springs of Tehuacan, and familiar carbonated beverages like "Coca Cola" and "7 Up". Distinctively Mexican, and very good, is "sidral", an apple beverage. All these drinks are a life saver for the tourist who is not vaccinated against typhoid, for in many of the smaller towns, as in some of our own rural sections, one should be careful to drink only boiled or bottled water. X

More interesting, however, are the home made beverages, sold usually from big jugs or tubs. Plain water is evidently not to the liking of the Mexican, for he flavors his "agua" with a wide variety of substances. There are the usual fruit ades, orange, lime and pineapple, and the rarer tamarind. There are others flavored with the pulp of small seeds, crushed like corn on the stone metate. The seeds used are watermelon, pumpkin, canteloupe, and most curious, the tiny seeds of the salvias. From the latter, they make the popular beverage called "chia". My favorite was "jamaica", (ha-my-ca). It is made by steeping the dried scarlet sepals of a plant related to the mallows. After the liquid has become bright red, it is strained and chilled to make a tangy, refreshing drink, one of the best I have ever tasted.

EGGS

At breakfast, try Mexican scrambled eggs, (huevos revueltos con cibollas y jitomate.) They're prepared with tomatoes and onions, and if you find a cook who does not use too much fat in the frying, you will be forever spoiled for eggs scrambled any other way. At lunch, the eggs are X

often used as a minor course before the main dish. They may be poached or baked, and served in a rich sauce of cream or tomato.

ENCHILADAS

A kind of open faced sandwich, on a tortilla base. On it are heaped chopped meat, beans, shredded lettuce, chopped onions, grated cheese, and heaven knows what else. "Muy sabroso!" Sometimes the enchilada is folded over the filling and fried in deep fat, and then it's even more tempting.

FISH

Another of the minor dinner courses. Served usually broiled or fried. A favorite is "huachinango", or red snapper. Also popular locally are the delicate white fish of Lake Patzcuaro, and the "charales" of Lake Chapala.

aguayo

FRIJOLE

Beans! The traditional last course of a Mexican meal. Dark red, dark brown, sometimes almost purple, they are cooked to a pulp, mashed, seasoned, sometimes refried. Very good with "tostadas", little squares of tortillas toasted to a crisp.

FRUITS

They have practically all our fruits, and lots we don't have. Apples, pears and peaches are likely to be rather small and hard, better cooked than raw. But the pineapple and bananas far surpass ours. Limes are used to season almost everything from the breakfast papaya to a breaded veal cutlet. Stewed guavas are popular for dessert, and so is the "zapote prieto". This is the fruit of a tree in the chicle family. It cooks down to a thick, black jelly which is then flavored with sugar, lime juice, and sometimes brandy, to make a delightful concoction. Besides this black zapote, there are others, white and yellow, which I have yet to try. Strawberries, small and fragrant, are available the whole year round.

The summer favorite is the mango, oval in shape, pumpkin yellow in color, with a thin but tough skin which encloses a delicious, juicy pulp. Similar in form, but larger, is the mamey with a fibrous brown skin that gives no hint of the sweet, rose-colored pulp within. In the center, a

large, flat, shiny, black stone adds a final exotic touch. Add further, chirimoyas - large, roundish, dark green, with a skin of overlapping scales; pomegranates; "tejocotes", (hawthorn fruit), supposed to make good jelly; and "ciruelas", a name sometimes applied to plums, and sometimes to a small edible fruit in the poison ivy family. *See also Cashew*

HOT CHOCOLATE

Favorite beverage at supper time, but served also at breakfast. You may have it American style, plain, or French style, with whipped cream, or Mexican style, flavored with cinnamon and beaten to a froth with those beautifully carved, wooden "molinillos".

ICE CREAM

Ice cream, and good ice cream at that, is not a rarity in Mexico. In the capital, of course, it can be taken more or less for granted, but we found good "helados" in other towns, too. For example, there was "Wimpy's" in Puebla, which specialized in ice cream and American style sandwiches. We even had good ice cream way down in Oaxaca, although once we couldn't quite figure out the identity of some tough, chewy particles that appeared in it. It turned out to be "helado de elote", corn kernel ice cream!

One of our favorite haunts in Mexico City was "Kiko's", a neighborhood "pasteurized ice cream" parlor. It was good ~~mixxmix~~ for breakfast, but even better at night for hot fudge sundaes and "wafflace" (waffles). Here the younger set used to congregate for sandwiches and ice cream, served to the tune of "Beer Barrel Polka" or "Perfidia", on the juke box.

MEATS

Generally quite satisfactory in quality in the larger towns.

The assortment offered is fairly large and includes beef, veal, pork, chicken duck and turkey. Rabbit is not uncommon, and roast kid is very popular. In Guadalajara we were served little birds called "guillots", that looked like squabs.

The nearest to a steak is the cut they call a "filete"; "hamburguesas" are recognizable even in Latinized ^{form} ~~name~~; but you may not ^{know} ~~the~~ "milanesas" as breaded veal cutlets. The turkey is wonderful, especially when served with a spiced chocolate sauce that takes days to make. It is

called "mole" (mo-lay), or mole "poblana", for Puebla where the dish was invented. All the other meats, with the exception of this "mole", were not highly seasoned, but a hot sauce was always available.

MEXICO CITY

A really cosmopolitan city serving really cosmopolitan food. Here you can get any kind of food from a drug-store sandwich to a full course American, European, or Mexican meal.

PAPAYA

You can of course get orange juice, but the true Mexican breakfast fruit is the papaya, liberally sprinkled with lime juice. The flavor is excellent, although some find that the taste must be acquired. Doctors say that it is tops in both nutritional and health-protecting qualities.

PAN DULCE

Coffee cake, light and sweet, almost like Danish pastry.

RAILROAD STATIONS

Eating at railroad stations is a sport all in itself. No matter how short the stop is, there is always an opportunity to buy food. As the train comes pulling in, native women and children are already running alongside, displaying trays of food and pitchers of coffee. Tortillas, enchiladas, great big tacos called "gordas", fruits of all kinds, cheeses, soft drinks, all are for sale and soon disappear into the hands of avid buyers. Many were the times when I hesitated to buy at these stations, questioning the cleanliness of the food, and then spent the rest of my journey sitting by enviously watching the Mexican passengers consume their purchases with obvious relish.

RUMORS

"Don't drink any milk unless you're sure it's been boiled!" "Stay away from raw fruits and vegetables! They're poison!" About the only safe foods are eggs and chicken, and the chicken is so tough and stringy that you can hardly chew it!" "You'd better not eat in any real Mexican restaurant! Their food is so hot that it will burn the lining right out of your stomach!"

Such were the warnings that deluged me when I announced that I was planning a trip to Mexico. The consensus of opinion seemed to be that I would be lucky if I came back without contracting some serious digestive ail-

ment. My answer is that while I was there, I did have a few attacks of indigestion, but they were no more serious nor frequent than I might experience in a year at home. I would go farther and say that if you have cosmopolitan taste in food and a fairly good digestive system, if you don't over eat (and over drink), and if you take it easy in the higher altitudes, you can look forward to eating in Mexico with pleasure, ^{not truly with fear but with} ~~not with fear.~~

SALADS

Lettuce, tomatoes and cucumbers are quite common, but the avocado, or "aguacate", is the real Mexican salad. Peeled, mashed, mixed with chopped onion, salt, lime juice and a little chili sauce, it is the famous, healthful and delicious "guacamole".

SANDWICHES

Quite easy to get in the larger cities. Always called "sanweeches", instead of the more proper, but awkward, "emparedados". The variety includes the standard chicken, cheese, and ham, the newer "hamburguesas" and "perros calientes" (hot dogs), and even my favorite "mantequilla de cacahuete con tocino en pan negro tostado", (peanut butter and bacon on toasted rye.)

SIDEWALK CAFES

Common in Vera Cruz and Oaxaca. In other towns, replaced by torch-lighted tables set out at night in the market place.

SNACKS

Mainly tacos, tamales and enchiladas. These are sold where cooked - on the street corners, at the market stalls, at roadside stands and at the railroad stations - an easy procedure, thanks to the ubiquitous portable charcoal stoves. Among the Mexican snacks there are two that I could never quite muster up the courage to try: the "gusanos de maguey", caterpillars that feed on the century plant, fried crisp and brown, and with a truly delicious aroma. The other is "chicharrones", cracklings, not just the residue of tiny bits of fat after rendering, but pieces half the size of a pig, also crisp and brown, and with the same tantalizing fragrance.

SOUP (Soup)

Always the start of the mid-day meal. Mexicans are experts at

producing many varieties of delicious soup. My favorite was consommé "con limon", hot, golden brown, and tangy with the ever present, fragrant lime juice. The term "sopa" is also used for a dish where a doughy substance is served with gravy or a sauce. So there is "sopa de tortilla" and "sopa de fideo", a dish of long, fine, different-tasting noodles, something like the spaghetti course in an Italian dinner.

TACOS

Start like enchiladas, which are then rolled up and fried crisp. They may be filled with a variety of meats, or meats and vegetables, and served plain or with a sauce. X

TAMALES

Made from the same dough as tortillas, but the "masa" is not patted out into a flat cake. Instead it is formed into a large, sausage-like mass, stuffed with meat, chicken, or jelly, then wrapped, cooked and served in corn husks. X

TORTILLAS

The Mexican staff of life. Flat, rather glutinous pancakes of corn meal. At first they tasted too much like plaster to me, but by the end of my stay, a meal without them seemed somehow incomplete.

The first step in their production is to put the corn to soak in water, with lime added to soften the covering, (hence the plaster taste, and hence, I suppose also, the whiteness of Mexican teeth.) Then the kernels are crushed on a stone "metate" with a stone rolling pin, until the result is a coarse grained meal which is mixed with salt and water to make a dough called "masa". This, when ready to be baked, is separated into small lumps, each of which is patted out into a thin cake. The slapping sound of the dough being thrown from hand to hand is the prelude to every meal in a real Mexican home. The tortillas are baked on a flat iron griddle over a charcoal stove, then stacked on a plate and served under a napkin so that they will keep warm. X

VEGETABLES

Potatoes are generally served with the meat course at dinner. After that another vegetable is usually offered as a separate course. The common ones are peas, string beans, beets, carrots, artichokes, squashes and stuffed peppers (chiles rellenos). The latter are delicious when dipped in batter and fried

In addition there are many distinctively Mexican vegetables, like the "chayote", a squash-like fruit with a prickly green skin. After this ^{is} removed, the vegetable is sliced and steamed. The "chinchayote", root of the "chayote", could almost pass for potatoes, served sliced or mashed, except that it is a bit more fibrous. The "jicama" is a crisp, juicy, white, radish-like root, which is sliced and eaten raw with (yes, you guessed it) lime juice and paprika. "Garbanzas", chick peas, are very popular, cooked with tomatoes and onions. I was always disappointed that corn on the cob was such a rarity. Probably the varieties grown lend themselves better to the making of corn meal than to serving whole. But to make up for that familiar delicacy, what would you say to something a little more novel-like fried pumpkin flowers, 8 to 10 inches across, or cactus leaves, despined and stewed to a soft, limp green?

TYPICAL DINNER MENUS

Sopa Juliana	Vegetable Soup
or	or
Crema de Chicharo	Cream of Pea Soup
Arroz con Higaditos de Pollo	Rice with Chicken Livers
or	or
Macarrones al Gratin	Macaroni au Gratin
or	or
Chiles Rellenos con Queso	Green Peppers Stuffed with Cheese
Albondigas	Hamburgers
or	or
Costillas de Res	Chops
Zanahorias en Salsa Blanca	Creamed Carrots
or	or
Pure de Papas	Mashed Potatoes
Ensalada de Ejote	String Bean Salad
or	or
Ensalada de Pepino	Cucumber Salad

Frijoles
Jalea con Queso
or
Flan de Vainilla
Cafe o The

Beans
Cheese and Jelly
or
Vanilla Custard
Coffee or Tea

Sopa de Pescado or
Consomme con Limon

Fish Chowder or
Consomme with Lime

Arroz con Huevo a la Turca or
Huachinango a la Veracruzana or
Omelet con Camarones

Eggs and Rice Turkish style or
Red Snapper, Vera Cruz style or
Shrimp Omelet

Follo a la Parmesana or
Filete a la Parilla

Chicken Parmesane or
Broiled Steak

Papas Julianas

Julienne Potatoes

Pastel de Limon

Lemon Pie

Cafe o The

Coffee or Tea

Menus are, of course, often printed in both English and Spanish.

In some of the more purely tourist places the Spanish often disappears completely. When there is an English side to the menu, the translations, combined with typographical errors, often produce startling dishes. Here are a few samples:

1. From a breakfast menu

Inflamed rice (misprint for Inflated Rice - the equivalent
for Puffed Rice)

2. From a restaurant specializing in Viennese cooking

Vermecille Soup

Kalf Goulash

Milanese Viennese (Breaded Veal Cutlet
Viennese style)

Braided Breyns

Hungarian fried

Salchichon

(Sausage - and very
good

Kidneys a la Jerry (Kidneys in Sherry Wine - Jerez is Spanish for Sherry)

3. From a restaurant run by two young Chinese in San Luis Potosi

Garlic of Onion (meaning Garlic or Onion Soup - both very popular)

Chaincken Spup

Egged Fillet of Sole (Breaded?)

Brioled Spring Chicken

Chicken a la Queen

Winer Splitzel (Here they evidently tried to discard the Milanese
for the German Weiner Schnitzel)

Filete whit Moshrooms

Cream of Tomates

Chicken Gibelettes

Chicken Cacerole

Chick-en with Mushrroms

Saratoga Ships

The *Pan American*

March 1945

• MAGAZINE OF THE AMERICAS •

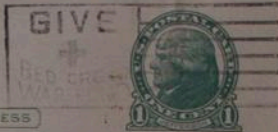
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Joseph C. Rovinsky

"Good inter-American relations require . . . understanding . . ."

THE PAN AMERICAN
1150 Sixth Ave.
New York 19, N.Y.



THIS SIDE OF CARD IS FOR ADDRESS

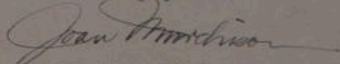
Ida K. Langman
2316 Delancey Place
Philadelphia 3
Pennsylvania

March 7, 1945

Dear Miss Langman:

Just a line to tell you that your article, "Eating Is Fun In Mexico," is being used in the March issue of THE PAN AMERICAN. You will receive copies shortly. Let us hear from you again when you have other material for THE PAN AMERICAN.

Sincerely yours,



Joan Murchison
Associate Editor

The Pan American

MAGAZINE OF THE AMERICAS

PAN AMERICAN MAGAZINE BUILDING
Eleven Fifty Sixth Avenue, New York 19, N. Y.

January 15, 1945

Miss Ida K. Langman
2316 Delancey Place
Philadelphia 3, Penn.

Dear Miss Langman:

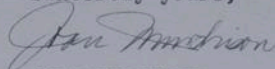
Thank you very much for your story, "Eating is Fun in Mexico." We hope to use it very soon, and will notify you when we have decided on the month of its publication.

As you may know, our policy is to make payment at the time we use the article, so you will receive a check at that time. And we would like very much to have you remember us with any other articles suitable for THE PAN AMERICAN, in the meantime.

To obtain the original Spanish version of "The Locket," you may want to write to Mrs. M.H. Harrison, who did the translation for us. Her address is 2800 Scott Street, San Francisco 23, California.

Thanks very much for your article, and let us hear from you again soon.

Sincerely yours,



Joan Murchison
Associate Editor

The Pan American

MAGAZINE OF THE AMERICAS

frustration ice cream
frufface
W. Simpson
sandwich
amperado
milk after coffee
Celia
W. Simpson

PAN AMERICAN MAGAZINE BUILDING
Eleven Fifty Sixth Avenue, New York 19, N. Y.
30 November 1944

Dear Miss Langman:-

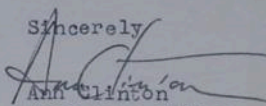
We have waited this long before replying to you about your Dictionary of Good Eating in Mexico because we like it very much and would like to use it.

However, in its present form, it seems a little cumbersome and it is too long for our needs. In our July-September issue we had a story on Cuban foods, and we are wondering if you would have the time and inclination to write this material of yours into a story - in the same light vein you have employed in the Dictionary - of about 1500 to 1800 words. I am sending you the July-September number so you can get an idea of how that story ran.

I do hope you find you can do this for us, because I think it would make a good story, and we'd like to have it in THE PAN AMERICAN. Please don't feel rushed, since we wouldn't use it for two months or so yet.

Thank you again for sending this in, and I'll keep my fingers crossed that your answer will be yes.

Sincerely



Ann Clinton
Associate Editor

Miss Ida K. Langman
2316 Delancey Place
Philadelphia 3, Pennsylvania

Peruvian Journalist Covers One Story For 30 Years

◀ A travelogue, written and illustrated by Peruvian Indian of 16th century, throws new light on primitive American life.

A pioneer American journalist covered one assignment for 30 years: the Spanish Conquest of South America. The rare 180,000-word manuscript "Primer Nueva Corónico y Buen Gobierno" written partly in Indian and partly in ancient Spanish by the native Peruvian Indian, recently has been published in a limited edition. The 1200-page volume and 500 illustrations are all the works of Phelipe Guaman Poma de Ayala, and they depict the suffering of conquered peoples during the 30 years he travelled through South America.

The manuscript was printed through the efforts of Dr. Arthur Posnansky, Bolivian scientist and President of the Geographic Society of Bolivia, who deciphered it after four years of studying medieval languages of Keshua (Ketchua?), Aymara, and other Andean dialects. Dr. Posnansky regards it as a very significant document concerning details of South American natives' existence during the Spanish conquest of Greater Peru.

Guaman Poma's sketches reveal his first-hand observations when the Spaniards' "hunger for gold" drove them to excesses against the natives. Both illustrations and text reveal the woe and melancholy which fell upon the once-happy Incas after the Conquest.



The *Pan American*

March 1946

• MAGAZINE OF THE AMERICAS •

25 Cents



Col. Juan D. Perón

Special Survey and Digest

Argentina and Uruguay

VOGUE

The Condé Nast Publications Inc.
420 Lexington Avenue, New York

August 24, 1943

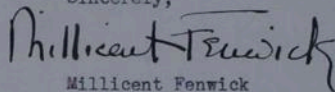
Mrs. Ida Langman
2316 Delancy Street
Philadelphia, Pa.

Dear Mrs. Langman:

Thank you very much for sending us these photographs and this article on Uruapan. I thought both of them were most interesting, and the reason I have delayed in returning them to you is that I hoped to find a place for them in VOGUE. I am afraid, however, that they do not quite fit into our editorial schedule, so I am returning them to you.

With many thanks for your kindness in thinking about us, I am

Sincerely,



Millicent Fenwick
Hostell Editor

MF:JM

The Pan American

MAGAZINE OF THE AMERICAS

HAL F. LEE
Editor

PAN AMERICAN MAGAZINE BUILDING

1150 Avenue of the Americas

NEW YORK 19, N. Y.

Murray Hill 2-8066

March 27, 1946

Miss Ida K. Langman
2516 Delancey Place
Philadelphia 3, Pa.

Dear Miss Langman:

I have your note concerning your article. Unfortunately there was no room to use the cute picture of the native boys diving. We pay approximately one cent a word and you should receive a check for \$18.00* by the end of this month.

The placing of Peron's picture on the cover of the March Pan American was no effort to glorify him - simply an expression of opinion as to the probable winner in the presidential contest.

Sincerely yours,



Hal F. Lee

* \$15 for the story
\$3 for the picture.

HFL/ml

The Pan American

MAGAZINE OF THE AMERICAS

PAN AMERICAN MAGAZINE BUILDING
1150 Sixth Avenue • New York 19, N. Y.
November 13, 1945

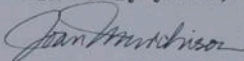
Mrs. Ida K. Langman
2316 Delancey Place
October 9, 1945

Dear Mrs. Langman:

Our apologies for not sending you the correspondence you deserve. Your article on Uruapan was scheduled for the October PAN AMERICAN ; in galley form in fact, but a last minute squeeze forced us to postpone it. So you see, it's coming up as soon as can be arranged.

We plan to use a picture, which will be added to the price of the article this time. Beginning with the October issue, we have planned special emphasis on a certain Latin American country or group each month. The outline appears in October and November PAN AMERICANS. We hope to hear from you again whenever you have material you think we might like to use.

Sincerely yours,



Joan Murchison
Associate Editor


THE
INTER-AMERICAN

EDITORIAL OFFICES
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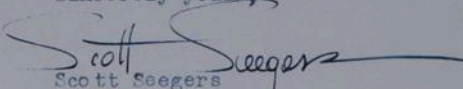
July 27, 1945

Miss Ida K. Langman
2316 Delancey Place
Philadelphia, 3, Pa.

Dear Miss Langman:

I am afraid that your piece on Uruapan
attempts to cover too much ground to make it
suitable for our purposes. Thank you very much
for letting us see it.

Sincerely yours,


Scott Seegers
Editor

ss;ret
encs.

National Geographic Society

WASHINGTON 6, D. C.

GILBERT GROSVENOR, PRESIDENT
ROBERT V. FLEMING, TREASURER

JOHN OLIVER LA GORCE, VICE PRESIDENT
GEORGE W. HUTCHISON, SECRETARY

July 6
1945

Mrs. Ida K. Langman
2316 Delancey Street
Philadelphia
Pennsylvania

Dear Mrs. Langman:

Your offer of the manuscript "The Uruapan
We Knew" is appreciated.

However, since we published an article on
Paricutín by James Green in the February, 1944
issue of the Magazine, we feel it hardly advisable
to devote more space to this region at present.

A staff writer and photographer has been
in Mexico recently, collecting material, so we have
little need for anything additional.

For these reasons, I am returning your
manuscript and photographs, thanking you for the
privilege of examining them.

Sincerely yours,

Leo A. Borah
Leo A. Borah
Editorial Staff

LAB:jb
Enc Ms

11 photographd
9 Kodachromes

PANAMERICANISMO



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VOL. VI, No. 12

JUNE, 1947

Panamericanismo-Platitude Or Reality

Several years ago there was a story going the rounds about a Mexican who visited Texas. He found his trip quite pleasant, except for the signs he saw on several restaurants, which said, "No Mexicans Admitted." Hurt, but not embittered by this display of North American "democracy," he returned to his own country and opened a restaurant of his own. Over this he hung a sign which read, "Open to All—Including Texans."

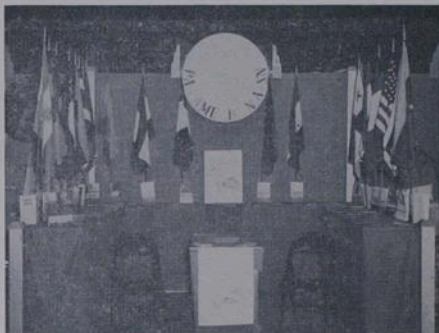
Perhaps there is more legend than truth in this story, but it does highlight one of the most serious obstacles we face in the development of a real feeling of brotherhood between Latin American republics and ourselves. When visitors to this country encounter discrimination in securing meals or lodgings, all our protestations about democracy will not remove the bitter taste from their memories of the visit. And it would seem that we, as believers in Panamericanism, should do something about it.

Unfortunately, some of us still believe in handling the problem by closing our eyes to it and pretending it does not exist. Others discourage action by labeling the problem as controversial, "a hot potato," as if well-bred people just don't handle "hot potatoes." Still others point to the fact that some discrimination exists in Latin America itself. (This, of course, is true, although the basis of the discrimination is generally not racial, but economic.) Even so, recognition of faults in others can hardly be used as an excuse for the toleration of those faults in ourselves.

Finally, there are those who, while decrying the situation, comment philosophically, "We'll just have to be patient, won't we? Problems like this take a long time to solve, don't they? We must begin with the education of our youth. Don't you agree?" One wonders how patient these same individuals would be if they had to face discrimination themselves. And, one asks, do they really expect the schools to eradicate the prejudices which children bring with them from the adults at home, and from friends in the community?

Granted that changes cannot be brought about overnight, what can we do? May I suggest that, at the very least, we can express our disapproval as clearly and as openly as possible, whenever cases of discrimination come to our attention. For example, during the recent visit of the Latin American teachers to this city an invitation was extended to them to attend a social function (ironically enough a Pan American Fiesta), at a private club. Shortly thereafter the suggestion was received that certain of

(Continued on page 3, column 1)



ASSOCIATION'S BOOTH AT TRAVEL SHOW

Men Wanted

These men must have vision, ability and intestinal stamina. The purpose—saving a great nation from communism and at the same time making closer relations between that country and our own. The country of which we speak is Brazil and our direct reference is to north-eastern Brazil. This particular part of the world is what is known as a paradox—a place which now has everything and yet needs everything. It has everything in the way of resources and possibilities but needs everything in the way of development. The development should be carried on by North Americans lest it be carried on by influences and persons opposed to our form of government. It is for this development that the men mentioned in our subject are necessary.

During the recent war it was necessary for our government to spend millions of dollars to secure various minerals as well as rubber to assist in carrying on our war production. Much of this work was carried on by foreigners, many of whom represented themselves as Swiss and Scandinavians but were actually from the

(Continued on page 4, column 1)

PANAMERICANISM

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Chiapas: Where Orchids Are Epiphytes

By IDA K. LANGMAN

Recently I accompanied a group of botanists on a collecting trip to the State of Chiapas. We took the overnight train from Mexico City down to Vera Cruz then changed to the Inter-oceanic-Isthmus Line, staying on as far as Arriaga, in the Tehuantepec area.

The entire train ride was a magnificent lesson in plant geography. We traveled from the *Mesa Central* down to the east coast through plantations of sugar cane and pineapple. We were entering a dense rain forest as night fell but awoke the next morning among the dry, rocky, cactus-dotted hills of the west coast.

At Arriaga we changed to a bus that took us up into the highlands to Tuxtla Gutiérrez, capital of Chiapas and one of the most pleasant cities I know in Mexico.

By bus again we went to San Cristóbal de Las Casas, high in the mountains and quite cold by comparison with Tuxtla. The road climbs through forests of pine and oak almost constantly drenched in moisture, and as a result the trees are covered with all kinds of epiphytes—orchids, Spanish moss, tillandsias, etc.

We did some collecting around San Cristóbal, hiking to one of the neighboring villages, Tenejapa, which is the center of an Indian tribe whose men I think wear the most picturesque costume of all Mexicans. It consists of short, thigh-high trousers and a white, woven, sleeveless jumper tied at the waist and decorated front and back with huge tassels of magenta wool. To complete the outfit, they wear high-backed sandals and a broad, flat sailor hat of straw, from the back of which hang half a dozen brightly colored ribbons.

Surrounding San Cristóbal are many other Indian villages whose people use different kinds of costumes. I could spend hours just standing on a corner of the market watching the different types come and go.

From San Cristóbal we went to Comitán, very close to the Guatemalan border. (Geographically Chiapas is really part of its southern neighbor.) Our objective was a lake district, Montebello, which is supposed to remind visitors of Switzerland, with the addition of an exuberant vegetation of tree ferns, orchid-covered trees, etc. Unfortunately our efforts to reach this place fell through, as transportation is very poor except at the height of the dry season. So we had to return to Tuxtla with Montebello on our list for a future visit.

The climate of Tuxtla is delightful. I am writing this beneath a brilliant blue sky and a warm sun in the patio of the Hotel Jardín. Yesterday a norther hit the town and the temperature dropped to the point where I had to put on a sweater over my cotton dress!

On our previous stop in Tuxtla, I found that the public library is very well organized under a most intelligent librarian. So I have continued my research here, securing some interesting material both from the library and from individuals.

There is an interesting group of wide-awake, active people in Tuxtla, and the spirit of progress and ambition here is very gratifying to find in an area which has been isolated until recently. The Pan American Highway comes through here now, although it is not all paved, and under the direction of Dr. Panacio Gamboa (formerly Governor

(Continued on page 4, column 1)

What Goes On

CARNIVAL PRIZE TO PRESIDENT CLOTHIER

Merry-makers at the P. A. A. Carnival, held on Tuesday night, March first, at the Adelpia Roof Garden, were in such a variety of colorful costumes that the judges, Mrs. Robert Baily and Mr. John Kevorkian, report a difficult time in making decision.

Setting authenticity as their criterion, however, they gave first prize to Mr. William J. Clothier, II, in the flat basket hat, poncho and sandals of an Indian of Cuzco. Second prize went to Miss Gertrude Hanauer, in black Spanish attire.

Miss Margarette Trabaino received the nonmember award for her wedding dress from El Salvador, while the door prize fell to Miss Pachita Tennant, as a barefooted *salvadorenita*.

Guests, numbering about 160, stepped from the elevator into the atmosphere of a Spanish American patio, decorated under the direction of Miss Hanauer and Mr. Hans Weltin.

Entertainment, planned by Miss Carmelita Manning, included dancing to the music of Charles Gresh and his orchestra and a floor show for which Sr. Eduardo Gafas served as m. c. The supper was under the supervision of Miss Carola Collings.

Guests of honor were: Sr. José Trabaino, Consul of El Salvador; Sr. Javier Novoa, Acting Consul of Uruguay; M. Raoul Blondeau, Consul of France, and Sr. Luis Villalba Olaizoli, Consul of Spain.

Mrs. Virginia Ahlin served as Chairman of the Carnival Committee after circumstances prevented Miss Alice McGarvey from carrying on the responsibilities.

THE LUNCHEONS

EL PRESIDENTE JOHNSON, TURISTA

The "First Impressions of South America" of Dr. Robert L. Johnson, President of Temple University, were highly favorable, he told his audience at the luncheon on Thursday, February 17.

Dr. Johnson had praise for the clean modernity of cities founded centuries ago and for the charm of their people. Montevideo impressed him as being better cared-for than any city of the United States, with the possible exception of Washington, D. C. He also commended the work of the Y. M. C. A. in the Uruguayan capital.

Dr. Chevalier L. Jackson, February Chairman, introduced Drs. Raúl Vacarezza and Alberto Soubrie, of Argentina, and their wives. Dr. Vacarezza, Professor at the University of Buenos Aires, declared that in all Latin America he had not found a spirit of Pan Americanism to match that of the most powerful nation of the Western Hemisphere, the United States!

(Continued on page 4, column 1)

PAN AMERICANISMO

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Vol. VIII, No. 11 May, 1949

What Goes On

CIRCULO CASTELLANO

AMIGOS DE GUATEMALA

The *Círculo Castellano* dinner at the Franklin Inn on Tuesday, March 15, honored Guatemala, that day being the fourth anniversary of the inauguration of President Juan José Arévalo.

Dr. Nora B. Thompson arranged and conducted the program, and her *Sociedad de los Amigos de Guatemala* was represented by five members: Mrs. Anna E. Schaeffer, Misses Ruth Stoll, Elizabeth Stauffer, Betty Geffin and H. Newell Wardle.

These, as well as P. A. A. members who had visited Guatemala, were seated at a separate table and given special badges. They had been asked to wear or bring for display their favorite Guatemalan purchases.

After the playing of the Guatemalan national anthem by Mr. R. W. Baily and a quiz on Guatemala, Dr. Thompson spoke on pre-Columbian, colonial and modern aspects of Guatemalan history. Winners of door prizes received native objects such as carved gourds.

Additional guests introduced by Sr. Alejandro C. Reyes were: Sr. G. Tinoco Rodil, the new Consul of Venezuela in Philadelphia; Brig. Gen. William E. Morrison, former Professor of Romance Languages at West Point; and Mr. W. Atlee Burpee, Jr.

New P. A. A. members who took a bow were: Mrs. W. T. Stroud, Misses Kathryn MacWatters and Julia S. Woll, and Mr. Adolph Marfaing.

UNITED FRUIT, TAKE IT AWAY!

Círculo Castellano diners have seen pictures of many Latin American countries. But it remained for Miss Pachita Tennant to bring us, on Tuesday, March 29, our first comprehensive views of El Salvador.

Discussing her *patria* in Spanish, Miss Tennant said that El Salvador produces the second best coffee in the world. Bananas are grown—but not in sufficient quantities to induce the United Fruit Company to “run” the country, although United does maintain a small office there.

Miss Tennant showed slides of many volcanoes, including the closest photograph ever made of *El Volcán San Salvador* . . . of sisal hemp plantations and the largest coffee mill in Latin America . . . of Lake Coteapeque, or Antojos . . . of the ruins of Copán, in Honduras.

She advised prospective visitors to El Salvador to have a friend or two there, as there is little disposition made for tourists and guests are entertained only in homes and country clubs. However, her colorful pictures proved El Salvador to be the equal of any Latin American country for scenic beauty and grandeur.

Several Latin American guests were introduced by Chairman Alejandro C. Reyes, including Srta. Anita Ortega, of Colombia; Dr. A. Ramerí, studying at the Methodist Hospital, and Sr. H. Méndez Cárdenas, of Venezuela.

THE LUNCHEONS

LUNA DE MIEL EN CUBA

Lunches in the East Room of the Sylvania on Saturday, March 26, fell in gladly with the suggestion of Mrs. Robin C. Buerki, Chairman for March, that Spanish be spoken during the hour. The result was *una reunión muy animada*.

(Continued on page 4, column 1)



Profile

BUSY LADY

“My country is the world, my countrymen, mankind.” The words of William Lloyd Garrison might well apply to Mrs. Elizabeth Chaniel.

From the time she joined the PAN AMERICAN ASSOCIATION in 1942, Mrs. Chaniel has been one of our most active members, participating in and directing many different types of events. Older members will remember how she organized the first *Círculo Castellano*, arranged a series of delightful *fiestas*, managed our Latin American movie series.

But Pan American activities are only one of the many interests that fill her life. China, India, Greece, South Africa—the problems of all these claim her attention, and she keeps herself remarkably well informed on them. A true liberal in her philosophy, she contributes generously, both morally and financially, to many groups striving for the betterment of the world.

Mrs. Chaniel has traveled widely, but travel with her is more than rest and vacation. Through her many friends, she is able to reach varied groups of people in the countries which she visits, and so she combines sightseeing with a study of social, political and economic conditions.

On a recent trip to Mexico, through connections with the American Friends Service Committee, she was able to visit the work camp established by them at Yauatepec. Through another friend, she was taken on an extensive tour of *El Instituto de Cardiología*, one of the leading institutions of its kind in the world. In Guatemala, she investigated the work of *El Instituto Indigenista*, visited trade union headquarters and made observations in the hospitals, day nurseries and lunchrooms organized by Señora de Arévalo, the wife of the President.

At present, Mrs. Chaniel is spending most of her time with her daughter and son-in-law, Mr. and Mrs. Foster Lott, at Bryn Gweled, the cooperative community in Southampton, Pennsylvania. The new Lott baby and the new Lott home are temporarily occupying her attention, but we may soon look for Mrs. Chaniel back at her old activities. I. K. L.

DR. WHITAKER GUGGENHEIM FELLOW

Dr. Arthur P. Whitaker is one of the nine Pennsylvanians who have been awarded John Simon Guggenheim Memorial Fellowships, it was announced recently by the Guggenheim Memorial Foundation, New York.

Dr. Whitaker's award is for the study of the spread of the 18th Century enlightenment from England and France to Spain and Spanish America.

This summer Dr. Whitaker will be visiting Professor of History at Stanford University, conducting a class in “Latin America in World Affairs, 1800-1947” and an “Introductory Seminar in Latin-American History.”

was well equipped to give a comprehensive picture of the results, having been the first Minister of Economy in the liberation government.

Before the luncheon a delegation, including PAA President, Mr. Ramon Fina; Mr. Clothier, Mr. Leonard Matt, Consul of Guatemala; Mr. Pedrosa, Mr. John La Cerda, Mr. Harry Ferleger, Executive Director, Board of Trade and Conventions; Mr. Edward Hunter, and Miss Laws met Señor Arenales and Mr. Scott Wilson and proceeded to Independence Hall where a Marine color guard had been provided. Señor Arenales placed a wreath at the Liberty Bell.

Guests who attended for the first time were Lt. Amaury Nevarez of Ecuador; Lt. Ramón Pérez Filgueira, Lt. (j.g.) Francisco J. López de Arenosa, and Lt. (j.g.) Ignacio García de Paredes, of Spain; Sr. Salvador R. Corrada of Guatemala; Mr. and Mrs. David Maxwell, President of the American Bar Association; Mrs. Bertha Dockton, Miss Ann Marie Rockborn, Dr. J. A. Nelson, and Mr. Henry R. Abrams.

UN HOGAR EN LA HABANA

Fuimos por aeroplano a la Habana, Cuba, el trece de Octubre la Señorita Elizabeth Webster, yo, y mi tío, el Señor Herbert S. Mauck. ¡Parece que llegamos en menos tiempo que tomo un nacho en persignarse! Como nos divertimos.

Visitamos El Palacio de Bellas Artes. El Palacio se encuentra dividido en varias secciones: el Museo Histórico, la sala de Etnología Afro-Cubana y la Galería de pintura y escultura, la sala permanente de artes plásticas, y la colección de Arte Antigua "Conde de Loganillas", y también una sala de Arqueología Pre-Colombina. El Palacio ocupa una manzana de terreno en el centro de la ciudad. Tiene un patio central con escenario al aire libre y en el jardín tropical se encuentran lindas esculturas. Una maravillosa escultura de mármol blanquísimo del famoso indio, Hatuey, y un busto de Abraham Lincoln. Todas las pinturas están bien presentadas. Tienen un magnífico Greco, "Santiago Apóstol." Llevaron a mi tío a ver la parte histórica. El conoció a Máximo Gómez. Entonces le enseñaron una sección toda dedicada a él hasta los huesos de su caballo.

Fuimos al Frontón Jai-Alai. ¡Un Palacio de Gritos! La fuerza que necesita uno para tomar parte en ese juego es tremenda. Vimos al famoso Vasco, Salsamendi, jugando.

Todo los amigos de mi tío nos llevaron a los famosos restaurantes de la Habana. Bebimos Daiquiris en la cuna del Daiquiri, La Florida, comimos paella española en la Zaragozaana, el cangrejo moro en la Bahía, y en el Templete. Bailamos en la Tropicana que le parece a uno estar viviendo un cuento de hadas maravilloso. Todo era un deleite del paladar desde el jugo de piña fresca en la mañana hasta el delicioso licor "Besito Doncella" que dan como obsequio de la casa en la noche.

Por las mañanas almorzamos en la azotea tan llena de flores y plantas tropicales frente al bello horizonte de la bahía bajo el sol ardiente de Cuba. Los vapores entrando y

saliendo por el Morro, oyendo las trompetas de la fortaleza la Habana en la madrugada y a la caída de la tarde. Las campanas de la Catedral repicando las horas y anunciando las misas. Es sumamente interesante darse cuenta que la Habana era una ciudad llena de vida y cultura cien años antes de llegar nosotros a la roca de Plymouth.

Que maravilla sentarse en la azotea durante la noche a la luz de la luna llena tan brillante que nos parece que las nubes pasaran por atrás. Sus rayos claros cayendo en el relicario azulejado de la patrona de Cuba, "Nuestra Señora de la Caridad del Cobre." Nos sentamos allí charlando con amigos. ¡Que chistosos son los cubanos! Para mí era muy lindo pensar que en nuestro mundo moderno todavía existe el espíritu de gracia de la vida antigua. Es decir que podemos compartir por igual el gozo de la vida aunque procedemos de diferentes partes del mundo.

Una brisa suave trajo la melodía de un Cha-Cha-Cha sabroso y calientico de una cantina a lo lejos, "Tome chocolate, pague lo que debe." Y en la quietud y silencio de ermita del amanecer oímos el rítmico vaiven de una carreta llegando al bohío.

CAROLA S. COLLINGS

FROM IDA LANGMAN

Ida Langman sends greetings from Mexico City and wishes to be remembered to friends in PAA. Her address is c/o American Express, Mexico, D.F., Mexico. She and her husband spent a month en route from Philadelphia by automobile, and their itinerary included Chihuahua, Durango, and Zacatecas. She writes in part as follows:

"The ride through northern Mexico was interesting but completely different from most of the Mexico that I knew. This was semi-desert or, at the most, low scrub and grass, terribly dry, and although we did go through some fine irrigated land (producing mostly cotton) it wasn't until we left Zacatecas that we began to see corn fields and green fields of other plants, and I felt I was back in familiar territory. Zacatecas, being high (8,000 feet), has more rain than surrounding regions, and there we had our first sprinkle since leaving Cleveland, and it was very welcome.

"When we first came, we stayed with Bob and Inge Jones. She used to be active in the Pan-American Association, and he used to be with the Pan-American Union.

"I've been on one hike—to visit a hill where one of the Aztec kings used to have gardens, baths and similar luxuries. The day was warm and sunny, and I got a fresh burn on top of my summer tan. The ruins of the baths, stairs, aqueducts, etc., were in remarkably good condition after 500 years, though many objects, of course, have disappeared. Afterward we visited a grove of bald cypress trees planted by the same king and, although many are now dying because of lack of water (there used to be a kind of reservoir where they grew), they are still very imposing in size and impressive in their formation. Originally they were in a huge square more than one half mile on each side."

PANAMERICANISM

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Vol. XVI, No. 9-10

March-April, 1957



CUBA

This talk necessarily has to be informal because the people I am going to talk about are informal. The Cubans are as informal as they are friendly, hospitable and jovial, the possessors of a keen sense of humor. No doubt this sense of humor was inherited from the Andalusians, as well as their love of music, poetry, dance, and the definite allergy to work.

A good knowledge of the Spanish language helps tremendously to understand and appreciate these gay people. And a knowledge of a few colloquialisms and idioms will add a good deal to the enjoyment of our vacation. The heart of the country lies within the popular music, dances and poetry. And for me, these people who can sing, laugh and be merry will live forever because they do not know how to cry. The Cubans take the serious things of life in a humorous way, a fact which is misunderstood by many visitors. The people on the streets appear to be happy no matter how poor or worried they might be.

There are no Indians left to show the tourists in Cuba, and for that reason you do not notice the extreme poverty you see in other Spanish-speaking countries, and because they are very clean they appear to be better off than they really are.

Since we have touched on the subject of the Indians, it might be appropriate to state here than the Spaniards tried to "civilize" and convert them to Christianity, but by doing so they took away from them that which they loved more than life itself—freedom! Many Indians died from overwork, punishment, massacres and suicide. The first Cuban heroes were Hatuey and his wife, Guarina; they started the first revolution in Spanish America. Hatuey came from Santo Domingo to help the Cuban Indians, and four hundred years later Major General Maximo Gómez came from the same country to help the Cuban people.

Father Bartolomé de las Casas, the defender of the Indians, failed to convert them to Christianity, not because of his methods of teaching nor for lack of understanding and kindness, but because the Spaniards who came with Columbus were extracted from the jails and prisons of the Peninsula and were extremely cruel.

Hatuey failed against the overwhelming number of the enemy and his two hundred Indians were massacred in the province of Matanzas (massacre), and the Spaniards made an example of him by burning him at the stake. Father de las Casas came to comfort him and to explain that very soon his troubles

(Continued on page 4, column 1)

ALEJANDRO CABRERA REYES

Meetings, fiestas and other affairs of the Association won't seem natural and normal for some time; Alex Reyes won't be there and his genial smile and wit will be sadly missed. He left us March 27, in the Methodist Hospital.

Alex was one of the few founder members who still retained an active interest. He had been Treasurer for the past fifteen years and for twelve years was Chairman of the *Círculo Castellano*. He was never too busy to lend his time and experience to many other aspects of the Association's work.

Born in Tegucigalpa, Honduras, in 1899, he graduated from the National Institute in 1918. He came to Philadelphia in 1919 and, after a year at the University of Pennsylvania, entered Peirce School of Business Administration in 1921 and graduated in 1924. Since that time he was associated with the Central-Penn National Bank. He was a member of the World Affairs Council, the Yachtsmen's Club, the International House, and other organizations. He had been appointed Consul of Honduras in this city on the day of his death.

A lover of Spanish-American poetry and literature, he composed Spanish poetry frequently himself, and often made contributions to *Panamericanismo* and to some other periodicals. He had many friends in Latin-American circles, including the former Ambassador of Honduras, Hon. Rafael Heliodoro Valle, with whom he had most close and cordial relations. A brother in Honduras, José Cabrera Reyes, survives him.

Quedate con Dios, Alex.

CORNELL PAN AMERICAN ASSN.

A new Pan American Association with an active program has been formed at Cornell University. They plan to hold a Northeastern Pan American Conference there the week-end of April 14th (Pan American Day). Furthermore, they plan a summer project which they hope to start in June. About twenty-five carefully selected students will visit various Latin American nations as cultural exchange students. Seminars, panel discussions, and informal meetings will be held with faculties, staffs, and students of Latin American universities. "All the activities of the group will be oriented toward promoting and gaining a mutual increase in the knowledge and understanding of the American and Latin American ways of life."

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Vol. XVII, No. 3-4 September-October, 1957



CONSUL ESCUTI LEAVES

Our good friend Señor Juan Escuti, Consul for Chile, has been recalled to his country and will leave early in October. He and his charming Señora have been among the most regular attendants at our functions. To say that they will be sadly missed by their many friends is putting it too mildly. For their part, Señor Escuti says that they are leaving part of their hearts with us, and wish to extend heartfelt thanks and sad adioses to all their friends in the Association. He further says that he has been so much impressed with the work of the Association, and has so enjoyed its companionship, that he plans to found a similar association in his country for Norteamericanos resident or visiting there.

REYES MEMORIAL FUND

So far, members have contributed very little to add to the \$100 contributed by the personnel of the Central Penn National Bank to establish a Fund as a memorial to their colleague and our late Treasurer, Alex Reyes. (See the May-June number of *Panamericismo*.) This amount should at least be matched. Members are urged to send contributions to the present Treasurer, Miss Janice E. Bond, at Smith, Kline and French, 1011 W. Butler St., Phila. 1. Suggestions for the use of the Fund are also urgently solicited by the Chairman of the Fund Committee, J. Alden Mason, 725 Conestoga Road, Berwyn, Pa.

NOMINATIONS

The Nominating Committee, chaired by Dr. O. Spurgeon English, has presented the following slate of officers to be voted on at the Annual Meeting, October 12.

President..... Ramón Fina
First Vice President... G. Richard Eberle
Second Vice President... J. Alden Mason
Third Vice President... Carmelita Manning
Fourth Vice President... Donald R. Murray
Corresponding Secretary... Eleanor Uhlhorn
Recording Secretary... Irene Hrametz
Treasurer..... Janice E. Bond

Board of Directors

For Four Years: Aurora A. Malfitano,
Elena Nicola, Robert D. Miller, Francisco Serrano V., Thomas Boylan, Jr.,
Howard C. Perkins

For Three Years, replacing G. Richard Eberle: Evelyn B. Bernstine

CALLING ALL MEMBERS

If we read our new Constitution formulated last year, we see that in its wide cultural aims it implicitly recognizes changing times. The new Philadelphia that is rapidly becoming one of the world's great trade centers offers a challenge and opportunity to any Pan American association. We should rise to it.

If in our present activities we are falling short of our expressed aims, why is this so? Chiefly, I think, because our active members are too few. We have a devoted, disinterested, and able group who double and redouble their efforts, but we need more workers if we want to expand.

This, then, is a call for full membership participation. We can maintain interest in an idea or an effort only if we make it part of ourselves. The Pan American Association must make use of its enthusiastic members, or we lose them. Tell us, or write us, of your ideas for possible new activities, and for the improvement and expansion of those already established. And, more important still, help us to carry them out by giving us your time.

During the year of my Presidency, few have come to me with suggestions or constructive criticism. It is for any President to coordinate the general feeling, and to bring questions before the Board, who will act on them. At present, the general membership is not making itself felt in the governing body. Perhaps an occasional meeting of members, admission free, could be called at some civic or business center—the Commercial Museum or the I. B. M. Building—for more lengthy discussions than are possible at the luncheon or dinner meetings.

Though our budget is very limited, it need not always remain so. If our cultural activities increase, the money can always be found to support them. There is the possibility of Spanish plays—magnificent instruments for language practice, of motion pictures, Latin-American dancing lessons and demonstrations, art exhibitions, etc.

A group of our younger members, especially the Latin-American element, have made clear to me what they expect of us, and we have been able, through our Student Committee, to initiate meetings at the Commercial Museum, which has graciously lent us its facilities and its fullest support. We hope this is only the beginning of an expanded programme, already outlined for the immediate future.

(Continued on page 3, column 1)

Honorary President
EDWARD C. DOUGHERTY

President
RAMON FINA

Corresponding Secretary
JUNE SCHWARTZ

Recording Secretary
AURORA MALFITANO

Treasurer
ALEJANDRO C. REYES



Vice-Presidents
THOMAS BOYLAN, JR.
CARMELITA A. MANNING
EVELYN B. BERNSTEIN
FRANCISCO SERRANO V.

PAN AMERICAN ASSOCIATION

P.O. BOX 942

PHILADELPHIA 5, PENNSYLVANIA

EV. 6-9802

September 25, 1957

Dr. Ida Langman
3509 Baring Street
Philadelphia 4

Dear Ida:

I should have written you before--or telephoned you--to thank you for the article that you sent, in reply to my request, for Panamericanismo. It must have taken a long time, and I appreciate it.

Of course it was most interesting to me but, as you say, it is very long for as small a periodical as Panamericanismo, and very detailed for the average reader. I am afraid I overestimated the amount of space that I could give you, but, even at that, it is a good deal longer than I suggested as the maximum. I figure that it would take about 24 inches, or three columns. When I wrote you, as I think I said, I had almost nothing for the current issue but, as usual, a number of things came in in reply to my request for more copy.

Yesterday I took to the printer all the copy that I and my assistant editors thought we would certainly print, and I figure there is about one column, 8", yet to be filled, though when I get the proof, promised Friday, I will of course find there is a little more or less available, more likely less.

So last night I made a short digest of your article and enclose you a copy of it. Almost all of it is in your exact words and gives, I think, all the important data. I may have to cut it a little bit yet. If it is not entirely satisfactory to you, phone me at the Museum Friday, or send me the copy with your corrections.

I hate to have to cut down an article that you took so long to write; I appreciate it. Would you like me to return the original to you? Best wishes.

Sincerely yours,

J. Alden Mason

Original to Dr. Mason 2-27-57
Pan American ~~Assn~~ Assn
Phen

Ma and Oscar Langman expect to be at Lafayette 27-303, Mexico 5, D. F., Mexico, until June. A letter from her dated January 29 reads in part as follows:

Although Mexico City is our headquarters, we've been away twice on trips to libraries outside Mexico City. First to Morelia and nearby cities. And the other was a trip that took almost three weeks. We started in Puebla, then on to Jalapa, Orizaba, Cordova, and Vera Cruz. This was familiar country, but I hadn't worked in the libraries, except the one in Vera Cruz.

The next section was new--from Vera Cruz to Coatzacoalcos, where we were to take the train for the Mayan ruins at Palenque. Botanically this was extremely interesting country, very varied, savannahs dotted with a strange mixture of palm and cactus forested volcanic region, surrounding one of Mexico's prettiest lakes, an intriguing archeological zone where one of the ancient Mexican groups left huge carvings of Negroid heads in black stone. Then back to flat country, fields and fields of sugar cane in flower. A lovely sight!

Our next library stop was to be Villahermosa, but I was persuaded to take a day and a half to visit the Maya ruins at Palenque. As far as I'm concerned, they top anything else in Mexico. They are set right on the edge of the jungle. One of the buildings is still right in the jungle. This has, of course, resulted in the destruction of many of the carvings and paintings because of the heat and the humidity. But this is the only place in Mexico where a tomb has been discovered in a pyramid (all the others are temples), and to go down into the tomb is a thrilling experience! The steps go away down at a terrifically steep angle, and are very slippery on the trip down and back is really

an adventure. The fact that the tomb was discovered only a couple of years ago makes it even more exciting.

From Palenque back to Villahermosa, then by plane to Minatitlan. Just made it before a "norther" grounded all planes along the coast. By the time we got to Coatzacoalcos from Minatitlan, we had a chance to see what a Mexican "norte" is like-- something like one of our northeasters except with much stronger winds. The next day we started out to cross the Isthmus to Tehuantepec. As we turned south, we left the rain, thank goodness, but not the wind. This was a rather interesting ride, botanically, watching the vegetation change from the lush Gulf side to the dry Pacific side.

Our next stop was San Cristobal las Casas to work in the library of one of Mexico's famous explorers. We happened to be there for a weekend when there was a brilliantly picturesque fiesta at one of the Indian villages in the hills, Zinacantan. I took Sunday morning off to see it, but unfortunately ran out of color film, so I will have no pictures to show of the wonderful costumes the men in the area wear.

On the way home we stopped at Tuxtla Gutierrez, where we have many friends and where, surprisingly, they have a wonderful botanical garden and museum as well as a fine zoological garden and museum. With stops at Oaxaca and Puebla, we were home Saturday night, and yesterday back at work again on the Mexico City libraries.

Have used Sundays and Saturdays to get out and visit archeological sites and collect plants at the same time. One

trip took us to what is left of Montezuma's favorite gardens at Huaxtepec near ^{Cuante} Cuantli, the other to a ravine about an hour's ride, then an hour's walk to where the Indians carved a huge figure out of a tremendous piece of stone lying on the river bed--and then, for some reason, left it there. Too heavy to move, maybe.

JOHN ALDEN MASON
725 CONESTOGA ROAD
BERWYN, PA.

September 28

Dear Ida:

Here's your report that you asked me to return. It was sweet of you to take so kindly my great reduction in it.

I received today galley proof of current Panamericanismo, and found that it was a little shorter than I had calculated. So I am able to give you a full column of $8\frac{1}{2}$ inches, and have added about 9 lines to the digest that I sent you. I added your list of good libraries in Mexico.

Thanks!

Cordially yours



Bibliographic Research on Mexican Plants

I suppose that, to most people, the compilation of a bibliography would seem like a rather dull job. (Usually, bibliographies are prepared following some research or investigation when a summary ^{is made} of all the literature to which one has referred. This is almost an automatic procedure and not generally an end in itself.) In my case, the preparation of a bibliography on the flora of Mexico has had a very different history.

Back in 1939, '40 and '41, when I brought back my first plant collections from Mexico, I encountered considerable difficulty in identifying the various plants, mainly because there was no guide or easy reference help to descriptions of Mexican plants. There was not, and there is not now, any single manual for the identification of all Mexican plants. (It was this situation which led my botany professor at the University of Pennsylvania, Dr. John M. Fogg, to suggest that I compile a bibliography that would list as completely as possible all the works referring to Mexican plants, which would be useful to botanists and those working in related fields.)

So, over ten years ago, work on the bibliography was begun. (At first I limited my research to material available in Philadelphia libraries, where it is our good fortune to have some of the best scientific libraries in the country. But it soon became obvious that the amount of material written on Mexican plants was more voluminous than either Dr. Fogg or I had anticipated. So, at first, the job was limited to material from books and pamphlets, leaving magazines and serial publications for later.)

(The next stage in the project came with the realization that, although Philadelphia libraries were rich in material related to Mexican plants, we did not have everything. And so I began to visit libraries in New York, Washington and Boston. Up to this point, all the work had been done on my own time and the trips were always at my own expense, on holidays, weekends and vacations, sometimes combining library work with visits to friends, ^{and} family, or with attendance at scientific meetings.) Slowly it became clear that a large part of the material published in Mexico had never reached libraries here, and it began to look as if a trip to Mexican libraries would be necessary. In 1948, that trip became a possibility with a grant from the U.S. Office of Education. (The grant provided transportation to and from Mexico, and minimum subsistence in Mexico for a year (and in case any of you have visions of luxury living on a grant, I do mean minimum.)

(What was accomplished in that year can best be indicated by figures. When I left for Mexico in September 1948, the bibliography totaled about 1000 items; when I returned a year later it contained over 6000 titles, all annotated with information to make the material helpful to the prospective user.) But the job was far from finished. In the first place, it was found that material on Mexi-

can plants was scattered through numerous Mexican libraries, many of which like the library of the Secretaría de Hacienda (corresponding to our Department of the Treasury?) would hardly be considered in the United States likely repositories of botanical information.) In addition, the number of libraries in Mexico turned out to be much larger than I had expected. Furthermore, for various reasons, understandable in the light of Mexican history, many libraries were often poorly arranged and inadequately catalogued (if they were catalogued at all.) Work, therefore, in Mexico proceeded much more slowly than it did here in the United States. When I left Mexico in September 1949, I had examined ^{only} about half (though the most important half) of the libraries in Mexico City and a small number of libraries outside Mexico City.

It took seven years for me to secure another grant to be able to return to Mexico City to complete the work that needed doing. (In the meantime, research continued in the United States, with visits to important collections of Mexican material in Chicago, St. Louis, New Orleans and Austin.) The second grant came from the National Science Foundation and made it possible to return to Mexico in September 1956 for another stay of nine months. In that time, almost all the public libraries in Mexico were visited and a number of private collections were examined as well.) The bibliography at present consists of close to 13,000 titles.

This last visit also made it possible to note improvements in Mexican libraries. Although there are still many that are inadequately housed and poorly staffed, there are encouraging signs for the future. Almost every town of any size in Mexico now has its own library, sometimes more than one. Many of the collections are carefully arranged, well catalogued, and in the charge of competent well trained personnel - some of whom have studied in Europe or the United States. Most important of all, Mexican librarians themselves are now working together to bring about better professional training and, as a corollary, higher professional ~~status~~ status for the librarian which, of course will result in better libraries for all. There are now many excellent libraries in Mexico; for example, in Mexico City - in the Museo Nacional, the Universidad Nacional, the Secretaría de Hacienda, Biblioteca México, the Colegio de México, etc. I have not included the Biblioteca Nacional, the Sociedad de Geografía, or the Academia Nacional de Ciencias because they are at present in the process of reorganization and their collections are for the most part not available to the general public. Outside the capital city, excellent libraries are to be found, for example, in the Instituto Tecnológico de Monterrey, the Universidad de San Luis Potosí, the state libraries in Hermosillo, Tuxtla Gutiérrez and Villahermosa.

Material in California libraries which have large Mexican collections, (like those in San Francisco, Berkeley, Los Angeles and San Diego) ^{was} ~~was~~ examined this summer and now I am back home to spend the second year of the grant completing the bibliography. The last phase of the work will consist in reviewing scientific 41

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periodicals other than Mexican - from Europe and from America, outside Mexico. The final task, of course, will be preparation of the manuscript for the printer and, in the not too distant future, I hope the bibliography will appear in print.

- ✓ Those most interested in the bibliography at present are, of course, botanists.
- ✓ But it is hoped that it will prove useful also to scholars in other fields: agriculture, horticulture, geography, anthropology, medicine, pharmacology, etc.

For me the job has been intensely rewarding. First, I have enjoyed searching the literature and ~~organizing~~ ^{the} organizing material to make it useful to those interested. Second, I have experienced the great satisfaction ~~occasionally~~ ^{occasionally} of turning up some rare or little known item. Third, I have come to know many interesting people, working in many different fields, all of whom shared my interest in Mexico or Mexican plants. Finally, I have had the opportunity to return to Mexico, to live and work in the country which, since my first visit there in 1939, I have come to think of almost as my second home.

Of course, there have been frustrations in my work. There are many books and articles listed in the literature which I should like to see, but which I have not been able to locate. Sometimes, items which were once reported in the collection of a certain institution seem now to have disappeared or, for various other reasons, are not now available. But I don't suppose any bibliography that has been published, has ever been complete. And I imagine that one has to be satisfied with doing the best possible job under the existing circumstances. In any case, the pleasures I have enjoyed have far outweighed the problems and difficulties I have encountered. And if the bibliography proves of service to those interested in the study of Mexican plants, it will have helped to repay in part the many kindnesses of my Mexican friends in the happy years I spent south of the border. 25

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