

Served in the Zone

March 3, 2018 – February 1, 2019

Albert H. Nahmad Panama Canal Gallery, Smathers Library

George A. Smathers Libraries, University of Florida

Curated by Elizabeth A. Bouton

As a gateway to world trade, cultures and cuisines collide in the Panama Canal. For most of the 20th century, Zonians enjoyed the blending of Panamanian, Caribbean, and American staples at the dinner table. One would visit the commissary for imported American goods and Panamanian markets for spices and produce not found in the States. Panama and Canal Zone restaurants still surface in conversations, sparking memories of favorite dishes and places. The foods and flavors of the Canal Zone influenced palates for generations.

“In our family, you have six generations that lived in a country overseas, and it was a different culture, in a way. There’s a slogan, the land divided, the world united, when they built the Canal. We had every culture because of all the people that came to build the Canal. Every culture in almost the entire world lived there and the stronger countries...their food and their ways were strong influences on our lives. We were introduced to so many wonderful people by living there, and you do feel different in that way. We’re not different than anybody in the U.S. because we all have stories to tell, whether you were from the Canal Zone or not.”

– Bonnie Davis Dolan

All items are from the Panama Canal Museum Collection, Special & Area Studies Collections, George A. Smathers Libraries, University of Florida

School Lunch

“Elks Club, Number 1542. They had the best food there. The Knights of Columbus had the best hamburgers. We could get two hamburgers and all for twenty-five cents. When they gave us lunch money, we usually had to walk home for lunch, because they didn’t have lunch programs at the school back then. We had to either walk home but, when they gave us money for lunch, we mostly went to Knights of Columbus because you got the better deal than going to clubhouse.”

Gail Tully

Lunch Menu from Elks Lodge No. 1542

n.d.

2004.026.002

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI009921/00001>

Panama Canal Clubhouse Fountain Service Menu

n.d.

2005.078.004

Gift of Jo Ann (Standefer) DeLoof

<http://ufdc.ufl.edu/PCMI001104/00001>

Commission Club House, Cristobal, C.Z.

c. 1904-1914

Gift of Sam Beckley

<http://ufdc.ufl.edu/PCMI006288/00001>

Panama Canal Clubhouses Placemat

1949

2003.124.001

Gift of John Hayes

<http://ufdc.ufl.edu/PCMI009181/00001>

Holiday Traditions

“I watched Louise cook and learned how to cook her food. One year, she made fruitcake. If you don’t like fruitcake, you would have fell in love with hers, because she had a big jar and she’d keep adding rum to it, letting it ferment. By the time that cake was ready, we were eating the cake, and Mom’s going, why are the kids getting funny? She’d taste it and she goes, you can’t put that much rum in it. We were like oh, oh. That’s the same with the eggnog. They made their own eggnog, and my mom made her own eggnog and I drank it and I went, ooh, I like this stuff. We weren’t allowed to have too much of that, though.” *Sharon Dennis Tully and Gail Tully*

Governor’s Christmas Reception

n.d.

2002.001.002.002

Gift of David Speir

<http://ufdc.ufl.edu/PCMI006403/00001>

Tivoli Guest House July 4th Menu Cover

n.d.

2015.124.1

Gift of Jennifer Marquardt

<http://ufdc.ufl.edu/AA00028529/00001>

Tivoli Guest House New Year Menu Cover

n.d.

2005.027.230.003

Gift of Patricia Bjorneby

<http://ufdc.ufl.edu/PCMI000676/00001>

Grand Thanksgiving Dance at “Colon Cotton Club”

November 20, 1940

2007.072.020

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI004144/00001>

Eggnog Milk Carton

n.d.

2000.051.004.002

Gift of Ed and Gloria Malin

<http://ufdc.ufl.edu/PCMI003817/00001>

Favorite Restaurants

“Panama had wonderful, wonderful restaurants, and I mean, not like chains. They were privately-owned restaurants and just reasonable and so delicious, lots of seafood, and then the typical food of Panama. I would say restaurants was one of the biggest things that we missed, and still do. When we go back, we look forward to going back to some of the same restaurants and that kind of thing. For the most part most of our friends have gone, but we do have a dozen or more friends who still live in Panama who chose to stay there. So we still are able to go back and visit with them and that kind of thing. But the people of Panama are dear. They’re just real sweet people. I kinda miss that cultural mix that we don’t necessarily have up here with the Panamanian people, and the Panamanian dancing, and like I say the Panamanian food, and that kind of thing.” *Cheryl Russell*

Bilgray’s Beer Garden and Tropic Restaurant Colon Menu, Republic de Panama

n.d.

2007.067.022

Gift of Sharon A. Hollenbeck Akridge

<http://ufdc.ufl.edu/PCMI004020/00001>

Canal Zone Restaurant Float

n.d.

2009.039.009.008

Gift of Ruth Catherine (Taylor) Walker

<http://ufdc.ufl.edu/PCMI011761/00001>

Cascade Restaurant Menu

n.d.

2006.053.001

Gift of Tom McNaughton

<http://ufdc.ufl.edu/PCMI001878/00001>

Napoli Restaurante y Pizzeria

n.d.

2011.999.213

<http://ufdc.ufl.edu/PCMI012182/00001>

Two Oceans Bar & Grill at the Tivoli Guest House in Panama City Dinner Menu

n.d.

2004.054.001

Gift of George Richmond Fryer

<http://ufdc.ufl.edu/PCMI010311/00001>

El Rancho Restaurant, Panama City

n.d.

2002.144.056.002

Gift of Ray and Pat Gill

<http://ufdc.ufl.edu/PCMI007772/00001>

Formal Dinners

“One of the things that happened not only did representatives from the Panama Canal Zone go and appear before Congress, we continually had a group of congressmen, as they like to do, used to come down and to visit the Canal Zone apparently on a fact-finding mission. One of the social gatherings that was el rigueur during any senatorial or congressional meeting was to go on a midnight cruise from Balboa on a ship that would go through the locks out on the lake—And then turn around and come back. It was a cruise ship primarily for visiting dignitaries, although people in the Canal Zone could rent it and use it. But during some of those midnight visits, that when we were invited to have dinner and socialize, particularly with Congressman Spellman. I think everybody on those ships that night had something to tell a congressman that they wanted in the treaty.” *Lila and Richard Cheville*

Invitation from Governor Harold Parfitt for a Cocktail-Buffer

n.d.

2002.001.002.005

Gift of David Speir

<http://ufdc.ufl.edu/PCMI006406/00001>

Society for Personnel Administration - Anniversary Dinner Program

May 6, 1960

2007.072.037.001

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI004166/00001>

Junior Senior Banquet Program

May 27, 1938

2004.026.013

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI009932/00001>

Balboa High School Junior Senior Prom Commemorative Glass

1992

II.2018.10.1

<http://ufdc.ufl.edu/AA00062025/00001>*Program: Annual Dinner of the Panama Canal Society, Washington D.C.*

May 3, 1947

2000.029.123.001

Gift of Ted and Patsy Norris

<http://ufdc.ufl.edu/PCMI003304/00001>*Fort Amador Officers Wives Club Tea Time*

1958

2012.026.001

<http://ufdc.ufl.edu/PCMI013197/00001>**Community Gatherings**

“You were always to remember that you were an American, American holidays, big events.

Fourth of July was always a town barbecue in our town and I’m assuming the other towns did the same . . . we would barbeque a complete steer. And that was our community party . . . As the sun was going down you started this fire, get the coals, get the rock stuff and the beef was all being prepared with the secret recipes of the barbeque sauce . . . They had beer. I do not remember keg beer as much as bottled beer. But the keg beers were around. And so by nine o’ clock in the morning when the meat was ready, the cooks had to be escorted home. Then there was all the families brought food. Like the men who were chosen to cook the meat, all of the families had their family specialty, whether it was potato salad or coleslaw, or baked beans. And set it in long tables and the whole town had a picnic.” *Dorn Thomas*

Independence Day Celebration Program

1939

2002.152.017.002

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI007875/00001>*Fourth of July Activity Program*

1940

2002.152.017.001

Gift of Alice McGann

<http://ufdc.ufl.edu/PCMI007874/00001>*Group of Men and Women after a Fish Fry*

n.d.

2001.074.001.048

Gift of Doris and Ken Tuley

<http://ufdc.ufl.edu/PCMI006169/00001>

Atlas Cerveza Lager Bottle

n.d.

2007.077.003

Gift of Bob Rosania

<http://ufdc.ufl.edu/PCMI004208/00001>

Panama Cerveza Lager, Alemana Bottle

n.d.

2007.077.003

Gift of Bob Rosania

<http://ufdc.ufl.edu/PCMI004208/00001>

Imports from the States

“Well, I don’t know where this came from, but in our mind everything back in the United States was really better. Most of the food was imported into the Canal Zone. At one time, the canal had its own dairy; it had everything. The canal was self-sustaining, but for some reason there was an attitude that the meat tastes better in the United States and the butter tasted better and the milk tasted better. You’d want to go get a milkshake and things like that. We’re back in America, you know? That was exciting. We’re back in America. It was a perception more than the truth. Like I say, most of us just—that was America and we lived in the Canal Zone, and we knew that we were Americans and that we were living in another country, so to speak. It was interesting.” *Jim DesLondes*

Identification Tag, Cattle Industry for Gatun Commissary, Panama Canal Commission, Cristobal, C.Z.

n.d.

2005.097.018.003

Gift of Robin Harrison Baker

<http://ufdc.ufl.edu/PCMI001267/00001>

Steer Identification Tag, Young Regular, Panama Canal Commission

n.d.

2005.097.025.002

Gift of Robin Harrison Baker

<http://ufdc.ufl.edu/PCMI001285/00001>

Photo of a Cow Being Airlifted from a Ship

n.d.

2014.22.285

<http://ufdc.ufl.edu/AA00053635/00001>

Photograph of Men Unloading Agricultural goods from Truck onto a Loading Dock
n.d.

2013.1.354

<http://ufdc.ufl.edu/PCMI013914/00001>

U.S.A.T. "Grant" Carrying Troops, Passengers, and Supplies
n.d.

2013.1.151

<http://ufdc.ufl.edu/PCMI013710/00001>

Photograph Showing Men Loading Pallets of Boxes onto the Cargo Hold of a Ship
n.d.

2013.1.355

<http://ufdc.ufl.edu/PCMI013915/00001>

Canal Zone Staples

Popular dishes come with multiple variations. They are similar enough, but differences among recipes are based on preference.

“First it was a Johnny Marzetti recipe and now a whole cookbook! Now, if can just track down the arroz con pollo recipe that Carman made for dinner– no olives in it.” *Bob Dryja*

Johnny Marzetti

“There’s also a dish called Johnny Marzetti that originally came from somewhere in the U.S., and there’s several families that say, that was my grandmother’s recipe. No, that was my grandmother’s recipe. So everyone claims that this originated from their family . . . So it’s in all of our cookbooks, Johnny Marzetti. It’s not a Latin dish, but it’s in the Zonian culture. As a kid growing up, you would be involved in different sporting and scouting activities. . . Well, the dinners would either be fried fish or be Johnny Marzetti, ‘cause you’d make up a batch, and everyone could sit down and do it. Everybody knows Johnny Marzetti, and it’s a favorite dish.”
Bonnie Davis Dolan and Edward Dolan

Arroz con Pollo

“Not only did we learn how to cook Jamaican style foods, Latin foods, we still to this day our favorite foods are arroz con pollo, sancocho, empanadas, we make empanadas, ceviche we brought here. When we get together as a family, that’s the type of food we cook. Even at home, like my husband, he’s not from there, he has been there many times with his career in the military. He makes some of the best arroz con pollo in our family. We cook it as a meal in our house all the time; our kids love it. It’s just like chili or tacos, I mean it’s arroz con pollo. It’s another staple in our house.” *Bonnie Davis Dolan and Karen Dolan-Back*

Ways to Wonderful Food

1974

II.2018.13.1

<http://ufdc.ufl.edu/AA00061902/00001>

What's Cooking at the Army Community Service

1980

II.2018.16.1

<http://ufdc.ufl.edu/AA00061905/00001>

Orchid Eastern Stars Recipes

1959

II.2018.11.1

<http://ufdc.ufl.edu/AA00061900/00001>

Hot Stuff in the Kitchen

1983

II.2018.21.1

<http://ufdc.ufl.edu/AA00061911/00001>

Caribbean Cooking

1985

II.2018.12.1

<http://ufdc.ufl.edu/AA00061901/00001>

Sauce Arturo

This sauce is the key ingredient to make Zonian Johnny Marzetti. Difficult to acquire in the States, one could easily find this tomato based sauce in the government supplied commissaries of the Canal Zone.

The Commissary

“Grocery shopping was primarily done at the Panama Canal Commissary unless you had military privileges and could also shop at the Army. Some items were in higher demand than others and so there was a tendency to hoard and a mindset that said, “if you see it get it...because the ship will not be in for two weeks.” The manager of the commissary was usually very accommodating when people who had just returned from state-side vacations asked him to order a new product they had seen or eaten while on vacation.” *Cheryl Russell*

“We, my mom and dad, could buy either gold or silver commissary books. So what they would do is, of course on the silver roll, they had some foods a lot cheaper in the first than it was in the second floor. The meats were different kinds of meats and all. In a really upscale butcher shop you wouldn't find tripe. But in the silver roll commissary they had the lower cost meats and all and tripe was one of them with things like that. My mom would buy whatever she thought was better and cheaper in either commissary.” *Pete Foster*

Balboa Commissary Interior

n.d.

2013.1.293

<http://ufdc.ufl.edu/PCMI013852/00001>

New Gold Commissary, Gatun, C.Z.

April 1943

2014.52.1

<http://ufdc.ufl.edu/AA00023918/00001>

Commissary Employees

c. 1925

2004.007.092

Gift of Pat Beall

<http://ufdc.ufl.edu/PCMI009412/00001>

Panama Canal Commissary Division Supply Department Price List

September 1, 1935

2002.029.026.001

Gift of Evelyn Brunswick

<http://ufdc.ufl.edu/PCMI006560/00001>

Panama Railroad Company - Commissary Division Price List

May 1, 1941

2002.029.026.002

Gift of Evelyn Brunswick

<http://ufdc.ufl.edu/PCMI006561/00001>

Butter Brickle Ice Cream Carton

n.d.

2000.051.002.003

Gift of Ed and Gloria Malin

<http://ufdc.ufl.edu/PCMI003802/00001>

Isthmian Canal Commission Commissary Coupon Book

November 27, 1907

2000.029.067

Gift of Ted and Patsy Norris

<http://ufdc.ufl.edu/PCMI003248/00001>

Panama Canal Supply Department Commissary Coupon Book

n.d.

2015.147.2

Gift of Gwendolyn Stegmeier

<http://ufdc.ufl.edu/AA00029664/00001>

Identification Tag, Hog Farm, Margarita Road, Panama Canal Commissary Division

n.d.

2005.097.016.002

Gift of Robin Harrison Baker

<http://ufdc.ufl.edu/PCMI001258/00001>

Cottage Cheese Container Lid Processed by Panama Canal Company

n.d.

2004.025.016

Gift of Eugene Bondurant

<http://ufdc.ufl.edu/PCMI009894/00001>

Ernest Hallen (American, 1875-1947)

Panama Railroad Commissary, Ancon, C.Z. China and Glassware Department

1914

2004.008.002.002

Gift of Richard Williams

<http://ufdc.ufl.edu/PCMI009417/00002>

Ernest Hallen (American, 1875-1947)

Panama Railroad Commissary, Ancon, C.Z. Dry Goods Department

1914

2004.008.002.002

Gift of Richard Williams

<http://ufdc.ufl.edu/PCMI009417/00002>

Ernest Hallen (American, 1875-1947)

Balboa Commissary, East Wing of Meat Counter Facing Entrance

January 30, 1936

2004.008.002.002

Gift of Richard Williams

<http://ufdc.ufl.edu/PCMI009417/00002>

Ernest Hallen (American, 1875-1947)

Balboa Commissary, East End of Bakery Counter and East Wing of Vegetable Section

January 30, 1936

2004.008.002.002

Gift of Richard Williams

<http://ufdc.ufl.edu/PCMI009417/00002>

Ernest Hallen (American, 1875-1947)

Balboa Commissary, West Wing of Vegetable Section and Center View of Bakery Counter

January 30, 1936

2004.008.002.002

Gift of Richard Williams

<http://ufdc.ufl.edu/PCMI009417/00002>

Reconstituted Milk Carton

n.d.

2001.119.001.001

Gift of Cleve Soper

<http://ufdc.ufl.edu/AA00062329/00001>

*Commissary Mindi Farms Pint Milk
Bottle*

n.d.

2002.048.004.002

Gift of Margery Meyer

<http://ufdc.ufl.edu/PCMI007034/00001>

*Commissary Mindi Farms Quart Milk
Bottle*

n.d.

2002.048.004.001

Gift of Margery Meyer

<http://ufdc.ufl.edu/PCMI007033/00001>

Quart Orange Drink Carton

n.d.

2001.119.001.002

Gift of Cleve Soper

<http://ufdc.ufl.edu/PCMI006385/00001>

Quart Fruit Punch Carton

n.d.

2001.119.001.003

Gift of Cleve Soper

<http://ufdc.ufl.edu/PCMI006385/00001>

Distasteful Meals during Construction

“After confronting strikes over food, officials resolved to improve food preparation and delivery . . . Officials also built a silver section of the commissary where West Indians could buy supplies

and cook them on their own. The ICC began importing large quantities of sweet potatoes, yams, and codfish from Barbados . . . Spaniards repeatedly rioted over food and conditions in the mess halls. They assaulted cooks who failed to prepare meals to their liking . . . Officials made an effort to hire Spanish cooks for the Spanish mess halls, and they imported special foods for them as well—garbanzos, tomato puree, chorizos . . . Complaints by U.S. citizens . . . found the food monotonous and poorly prepared and the service horrible . . . Nurses at Ancon Hospital in particular received such poor food they felt compelled to supplement it with commissary purchases.” Julie Greene, *The Canal Builders*, 2009

Ernest Hallen (American, 1875-1947)

Interior Mess Hall for European laborers - Gold Hill

c. 1904 - 1914

2003.017.013.001

Gift of Patricia Hall

<http://ufdc.ufl.edu/PCMI008043/00001>

Ernest Hallen (American, 1875-1947)

Common Laborers' Kitchen #2, Camp Bierd, Cristobal - Front View

c. 1904 - 1914

2003.017.012.003

Gift of Patricia Hall

<http://ufdc.ufl.edu/PCMI008042/00001>

Annual report of the Isthmian Canal Commission and the Panama Canal for the Fiscal Year

1910

United States Government Printing Office

Latin American & Caribbean Collection

918.6P21

<http://ufdc.ufl.edu/UF00097363/00002/490?search=food>

Julie Greene (American, 1956 -)

The Canal Builders: Making America's Empire at the Panama Canal

2010

Penguin Press

Latin American & Caribbean Collection

F1569.C2 G74 2010

Canned Salmon Cookbook

1915

II.2018.23.1

<http://ufdc.ufl.edu/AA00062238/00001>

Times of Trouble

“We went down in 1946, shortly after the war ended. Of course, I was two, so I don’t really remember much, but I can remember my mother complaining a lot about not being able to get fresh food. At one point, my dad bought a bunch of live chickens, because I guess the meat was so bad. So, they got chickens and kept them in the coop behind the house. He was a farm boy, so when they wanted chicken he went out and killed a chicken just to have good meat. It was hard to get fresh milk. I remember they kept trying to give me powdered milk and I wouldn’t drink it. Klim . . . All of us who were kids would remember it. It was nasty.” *Carol Hellums*

“Klim” Powdered Milk Can

c.1940

2001.022.006

Gift of Janet Cunningham

<http://ufdc.ufl.edu/PCMI005556/00001>

Patsy C. Detamore (American)

“War Changes Canal Zone” *Special to the Tampa Tribune*

n.d.

2003.004.011

<http://ufdc.ufl.edu/PCMI010655/00001>

John Haines (American, 1941 -)

“Crisis in Panama” *Just Cause Board Room Drawing*

c. 1987 - 1989

II.2018.20.1

Gift of John Haines

<http://ufdc.ufl.edu/AA00061910/00001>

“In the immediate aftermath of the invasion, for the next few weeks, snipers and other residual military activity persisted in and around the Canal Area. Residents needing to go to the stores, hospitals, or even to their jobs, were on occasion escorted by US Military tanks and armored vehicles for protection. The drawing picturing a tank dragging a cart full of groceries traveling along Friendship Highway from the El REY Supermarket is a humorous, but fairly accurate, representation of the extreme measures that needed to be taken to provide access to the basic staples of life during those critical times.” *Joe Wood*

Fort Amador Officers Wives Club Fashion Spoofing

1958

2012.026.001

Sack dresses, fashioned from the real thing, were in high style at the “Hard Times” luncheon. In the 1920s, thrifty women would create dresses from used feed bags. Manufacturers would print vibrant designs to attract sales.

<http://ufdc.ufl.edu/PCMI013197/00001>

Meals on the Go

“Memories of the Panama Railroad, the Panama Line steamship, charter flights . . . the Panama Line, there was a reward if the employees of the canal once every two years could take a vacation to the States on the Panama Line ships and they didn’t pay anything . . . My experience as a teenager was they were great fun for romance. That’s what we did, we met girls, and went to the parties, and tried to sneak into the bars even though we were minors. They were just a great experience . . . They go from New York to Haiti, Port-au-Prince, and then to New York. And that was kind of fun because we would get to get off at Port-au-Prince. They would stop there for half a day and we could get off the ship and walk around the island a little bit and see a little bit of a slightly different culture in Haiti, and then get back on and go to New York. . . But it was a very kind of luxurious vacation.” *Bob Zumbado*

Ice Bucket, “Panama Line, New York - Haiti - Panama”

n.d.

2012.111.001

<http://ufdc.ufl.edu/PCMI013443/00001>

Menu from Captain’s Dinner on SS Ancon

May 18, 1952

2004.029.036

Gift of Lucille Abernathy

<http://ufdc.ufl.edu/PCMI010093/00001>

Braniff International Menu

n.d.

II.2017.4.1

Gift of L. Dote

<http://ufdc.ufl.edu/AA00059086/00001>

Thermos Carafe from a Stateroom on a Panama Line Ship

n.d.

2003.020.003

Gift of William E. LeBrun

<http://ufdc.ufl.edu/PCMI008178/00001>

Influence of Neighboring Cultures

“Zonians are an amalgamation of three distinct cultures; American, Panamanian (Latin), and West-Indian. Consequently, it is only natural that Zonian cuisine is a blend of these cultures . . . Possibly the best known Panamanian meal was “arroz con pollo” (rice and chicken), which had many variations; saffron rice or white rice, olives or no olives, peas or no peas. Empanadas often comprised my lunch when I was stationed at Ft Gulick. The Caramiñolas (meat stuffed yucca) from the Ft Amador Officer’s Club were one of my favorites . . . We were fortunate as the Townsend’s had Amy as our Jamaican help. Amy introduced us to Gungo Peas (Pigeon Peas)

and rice. She added coconut milk to the rice for special flavor. Also, we'd have chayote (squash) with cheese or baked with breadcrumbs." *Frank Townsend*

The Gorgas Gourmet

Cookbook Publishers, INC.

1992

II.2018.17.1

<http://ufdc.ufl.edu/AA00061906/00001>

Caribbean Cooking

1985

II.2018.12.1

<http://ufdc.ufl.edu/AA00061901/00001>

Favorites of Redeemer Lutheran Church

1979

II.2018.15.1

<http://ufdc.ufl.edu/AA00061904/00001>

Food from Panama

"The Indians up along the Chagres River, I remember there was one whose name was Tony . . . It was this kind of intrigue, as you went up the river looking at them living along the banks of the river in their bohíos. But we never really stopped and talked to them . . . when we were camping out, we would either walk or hitchhike to this town of San Carlos. There was a little place where they had a little bakery in this hut, and we would go in there and chat with the guy who made these sticky buns and you would go in there and talk with him. There was another restaurant, and that's when we started to learn how to speak Spanish. Even though we were taking it in high school, but that's when we really started using it." *Russell Bowen*

Edible, Poisonous, and Medicinal Fruits of Central America

1930

2004.038.016

Gift of Kathryn Taylor

<http://ufdc.ufl.edu/PCMI011544/00001>

Piraguas Loaded for Market

n.d.

2001.107.2r

Gift of Carl Berg

<http://ufdc.ufl.edu/PCMI006341/00020>

Military Survey of Panama and Edible Plants and Fruits of Panama

1940

2014.201.1

<http://ufdc.ufl.edu/AA00027060/00001>

Kuna (Guna) Kitchen

n.d.

2001.107.2j

Gift of Carl Berg

<http://ufdc.ufl.edu/PCMI006341/00011>

Unique Eats

“On rare occasions, my dad brought home huevos de iguana. There would be about 40, one-half ping-pong ball sized eggs, which were boiled until hard in salt water. After cooling, we’d hang them from a string to dry. They had a leathery shell, were a dark cheddar cheese color and tasted like very dry cheddar cheese. They were so crumbly and dry in texture, we’d often mix with Durkee or mayonnaise salad dressing.” *Frank Townsend*

Chinese Gardens in Gatun

c. 1930s – 1940s

2006.057.002.002

Gift of Carolyn Cunningham

<http://ufdc.ufl.edu/PCMI001909/00001>

Chinese Gardens in Gatun

c. 1930s – 1940s

2006.057.002.001

Gift of Carolyn Cunningham

<http://ufdc.ufl.edu/PCMI001908/00001>

Iguana

n.d.

2001.107.2k

Gift of Carl Berg

<http://ufdc.ufl.edu/PCMI006341/00028>

Panama Tropical Cook Book

n.d.

2002.029.015

<http://ufdc.ufl.edu/AA00061909/00001>

Identification Tag, Shipping from Chinese Gardens Summit #1 Panama Canal Commission

n.d.

2005.097.016.004

Gift of Robin Harrison Baker

<http://ufdc.ufl.edu/PCMI001260/00001>

MagicBox Interactive Display

The Albert H. Nahmad Panama Canal Gallery features innovative technology that enables visitors to digitally interact with rare and unique items. The MagicBox exhibit case includes a transparent and touch-sensitive display that presents digital content superimposed over physical objects displayed inside of the illuminated case.

Objects featured in the MagicBox in 2018:

Serving Pieces from Hotel Tivoli

“The Tivoli Hotel in the Canal Zone. The place to go for New Year’s Eve. The dancing, the music was so exuberant. You could feel the floor inundate. We were teenagers, and we were celebrating as though we were twenty-three.” *Malena, Didi, and Fred Bremer*