

Why does crop diversity matter?



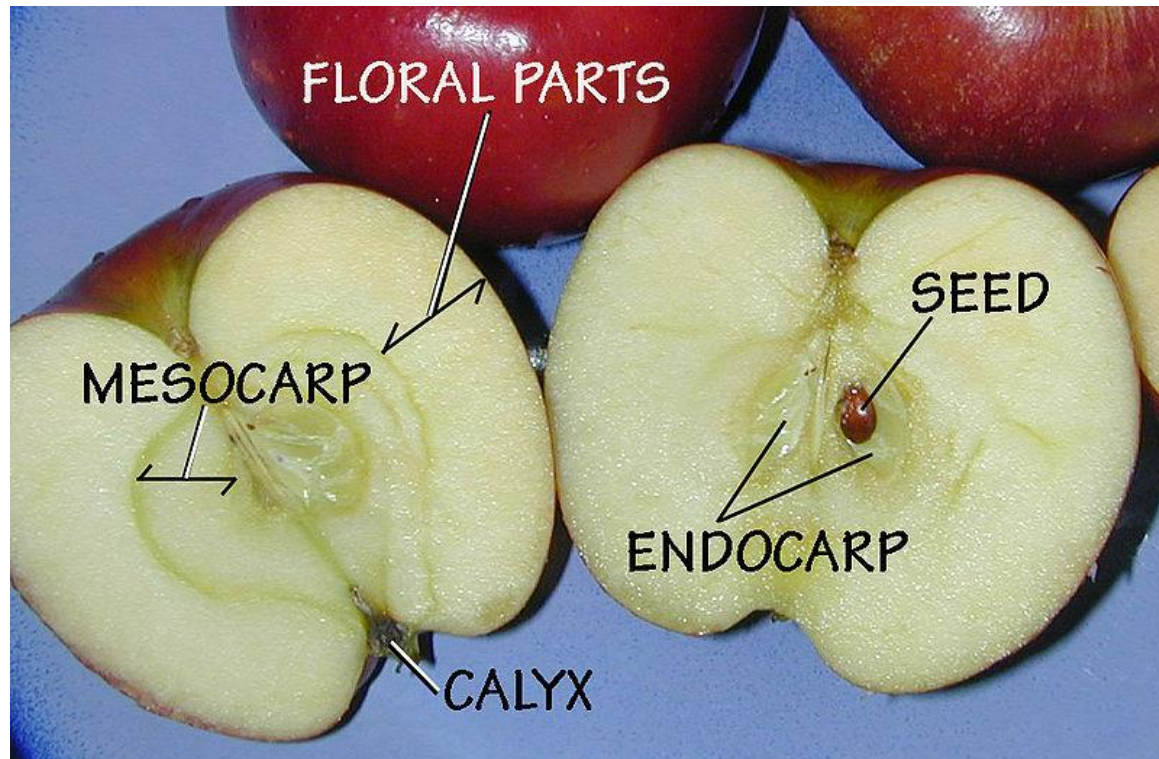
Rosaceae

Apple = *Malus domestica* - Kazakhstan

Pear = *Pyrus communis* - western China

Quince = *Cydonia oblonga* - Caucasus

Fruits = pome = 'accessory fruit' - the fleshy part formed from the flower parts which expand around the actual fruit which makes up the core



Pflanzenvielfalt im Botanischen Garten UZH Zürich

Obstsortenmarkt vom 27.10.2018 (in Klammern bestätigte Mengen zum Verkaufen zwischen 11 und 17 h)

<u>Herbstäpfel</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
1 Cox Orange (50 kg)	Tafel;	Nov.;	GB; um 1830
2 Erdbeerapfel (25 kg)	Tafel, Kochen;	Nov.;	unbekannt
3 Cherry Cox Orange (20 kg)	Tafel;	Nov.;	DK/GB; um 1942
4 Spartan (25 kg)	Tafel, Spezialmost;	bis Nov.;	CN; um 1936;
5 Goldparmäne (100 kg)	Tafel;	Nov. bis Dez.;	GB; um 1300
6 Gelber Bellefleur (10 kg)	Tafel;	Nov. bis Feb.;	USA; um 1797
7 Reinette de Cherbourg R. de France (3 kg) Tafel;		Dezember;	F; um 1795

<u>Lager-Äpfel</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
8 Freiherr von Berlepsch (20 kg) Tafel;		bis Jan.;	D; um 1880
9 Schöner von Fontanette (30 kg) Tafel und Dörren;		bis Jan.;	CH/FR; um 1924
10 Schweizer Orangen (20 kg) Tafel;	bis Jan.;	um 1955; CH/ZH (Kreuzung Ontario x Cox Orange)	
11 Glockenapfel (50 kg) Tafel;		bis Feb.;	D/CH; um 1865
12 Adamsparmäne (15 kg) Tafel;		Jan. bis März;	GB; um 1826
13 Boiken (15 kg) Tafel;		bis März;	D; um 1820
14 Eierlederapfel (15 kg) Tafel/Kochen;		bis März	CH/BL; um 1793
15 Königlicher Kurztitel (5 kg) Tafel;		bis März;	F; vor 1613
16 Weisser Wintercalville (10 kg) Tafel;		März;	F; um 1558
17 Frautrotcher (25 kg) Tafel;		Feb. bis April;	CH/SG und TG 1743
18 Ontario (20 kg) Tafel / Kochen;		bis April;	CDN; um 1874
19 Feldbacher Seepfel (25 kg) Tafel/Mosten/Dörren;		März bis Mai;	CH/ZH; um 1967
20 Champagner Reinette (30 kg) Tafel;		bis Mai;	F; um 1650
21 Bohnapfel (20 kg) Most/Tafel;		bis Juni;	D im 18. Jhdt

<u>Weihnachtsbaum – Äpfel</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
22 Jonathan (50 kg) Tafel;		Nov. bis Jan.;	USA; um 1800
23 Rote Sternreinette (20 kg) Tafel/Dekoration;		Dez. bis Jan.;	B; um 1830
24 Wildmuser (100 kg) Tafel (Dessertapfel Weihnachtsbaum);		Dörren; bis Feb.;	CH/SG; um 1800

<u>Äpfel: Spezieller Geschmack und Aussehen</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
25 Red Merylinn (30 kg) Most/Kompott/Backen;		Sept.;	NZ ?; um 1990 ?
26 Chestnut (10 kg) Tafel/Most/Dekoration;		bis Nov.;	USA; um 1830
27 Berner Rosen (60 kg) Tafel;		bis Nov.;	CH/BE; um 1880
28 Ananasreinette (95 kg) Tafel;		Nov. bis Dez.;	NL; um 1800
29 Graue Parmentier Rtte. (10 kg) Tafel;		Nov. bis Jan.;	B; um 1833
30 Kanada Reinette (40 kg) Tafel;		Nov. bis März;	F; um 1769
31 Damason Reinette (20 kg) Tafel;		Dez. bis März;	F; um 1628
32 Edelchrüser (70 kg) Tafel;		bis März;	CH/BL; um 1760

<u>Äpfel: Wähen, Kuchen</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
33 Reinette de Chevroix (Weitschweizer Zeienapfel) (30 kg) Kochen;		bis Jan.;	CH/VD; um 1820;
34 Graue Franz. Reinette (30 kg) Kochen, Tafel;		Okt. bis Dez.;	F; 16. Jhdt.
35 Bismarck-Apfel (10 kg) Kochen, Backen;		Okt. bis Dez.;	Australien um 1864
36 Schweizer Breitacher (10 kg) Tafel/Backen/Kochen;		Nov. bis Feb.;	CH; vor 1774
37 Wilerrot (30 kg) Kochen Spezialmost (Abkömmling Sauergrau);		bis Jan.;	CH/AG; um 1800
38 Schneiderapfel (20 kg) Dörren/Kuchen/Most;		bis Jan.;	CH/ZH; um 1760
39 Boskoop (50 kg) Kochen, Tafel, Spezialmost;		bis Feb.;	NL; um 1850

<u>Äpfel: Chüechli</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
40 Königsberger Reinette (50 kg) Tafel/Kochen;		Dez. bis Feb.;	unbekannt;
41 Pomme chasseur, Jägerapfel (10 kg) Kochen;		Dez.;	CH/FR; um 1890
42 Baarapfel, Schafnase (20 kg) Kochen/Mosten;		Dez. bis Jan.;	CH/ZG; um 1741
43 Munigrind, Tête de Veau (10 kg) Kochen/Mosten;		Okt. bis Nov.;	CH/FR; unbekannt

<u>Äpfel: Kompott, Apfelmus, Most</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
44 Sauergrau (50 kg) Spezialmost, heute auch Tafel;		bis Nov.;	CH/BE; um 1720
45 Calville de Galmiz (20 kg) Most/Tafel;		Dez. bis April;	CH/FR; um 1870
46 Gurrwölfer Reinette (10 kg) Tafel/Mosten;		bis März;	CH/FR; um 1836
47 Stäfer Rosen (= Baldwin) (20 kg) Most/Tafel;		bis März;	USA; um 1750, ab 1880 in CH/Stäfa

<u>Äpfel: Dörren</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
48 Seeländer Reinette (30 kg) Tafel/Dörren;		Okt. bis Feb.;	USA; um 1680
49 Süsser von Lustorf (20 kg) Dörren/Tafel/Kochen;		Nov. bis Feb.;	CH/FR; um 1855
50 Douce blanche de Romont (5 kg) Dörren/Tafel/Kochen;		bis Feb.;	CH/FR; um 1914
51 Winterzitron, Zitronen-A. (25 kg) Kochen/Dörren;		bis Feb.;	F; um 1628
52 Herbststrambour (9 kg) Tafel/Dörren;		bis März;	F; um ???
53 Cutoy (5 kg) Dörren/Tafel;		bis März;	CH/FR; um 1860
54 Thurgauer Borstorfer (40 kg) Tafel/Kompott/Dörren;		bis März;	D; um 1874

<u>Birnen</u>	<u>Verwendung</u>	<u>Essreife</u>	<u>Geschichte Herkunft</u>
55 Salzburger Butterbirnen (30 kg) Tafel/Sterilisieren;		Sept. bis Nov.;	A ?; um 1850
56 Gute Louise (28 kg) Tafel/Backen/Dörren;		Okt. bis Dez.;	F; 1778
57 Blumenbachs Butterbirne (5 kg) Tafel, Kochen;		Nov.;	B; um 1820
58 Bos Flaschenbirne, Kaiser Alexander (10 kg) Tafel;		bis Ende Nov.;	F; um 1793
59 Conference (30 kg) Tafel;		bis Nov.;	GB; um 1890
60 Pastorenbirne (20 kg) Tafel/Backen/Mosten/Dörren;		Nov. bis Jan.;	F; um 1760
61 Concorde (10 kg) Tafel;		Nov. bis Feb.;	GB; um 1969
62 Doyenne de Comice (40 kg) Tafel;		Nov. bis Dez.;	F; um 1850;
63 Schweizer Bratbirne (33 kg) Braten/Kochen/Liebhäber;		Nov. bis Feb.;	CH/ZH vor 1820
64 Zweigäugler Birne (10 kg) Tafel/Kochen;		bis Dez.;	F; um 1530, Bot. Seltenheit
65 Poire Sans Règle, Regelbirne (10 kg) Kochen		Jan. bis April;	CH/NE; um 1751

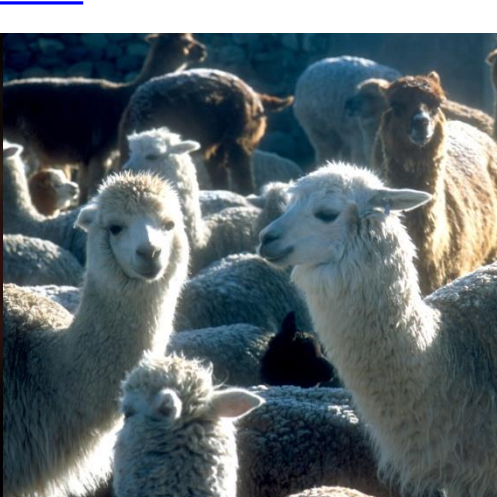
66 Quitten Vranja (25 kg)	Kochen;	Okt bis Nov.;	urspr. Kleinasien
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BIO 235 Plants & People - Evolution & Domestication of Crops

Lecture 7 Minor Crops - *Lost Crops of the Incas* - quinoa, tarwi, mashua, oca, yacon & ulluco (& llama, alpaca, guinea pig....)

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Minor Crops

Underutilized or non-commercial crop species that are important components of regional or national agricultural biodiversity, which were potentially more important in the past, but which are today mainly used locally.

These minor, displaced and underutilized crops nevertheless continue to play an important role in food security of rural communities in many parts of the world.

This lecture will examine what we know about such 'lost crops' in one region of the world, the Andes.



Mashua



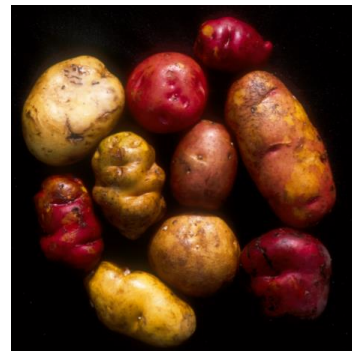
Yacon



Kiwicha



quinoa



Oca



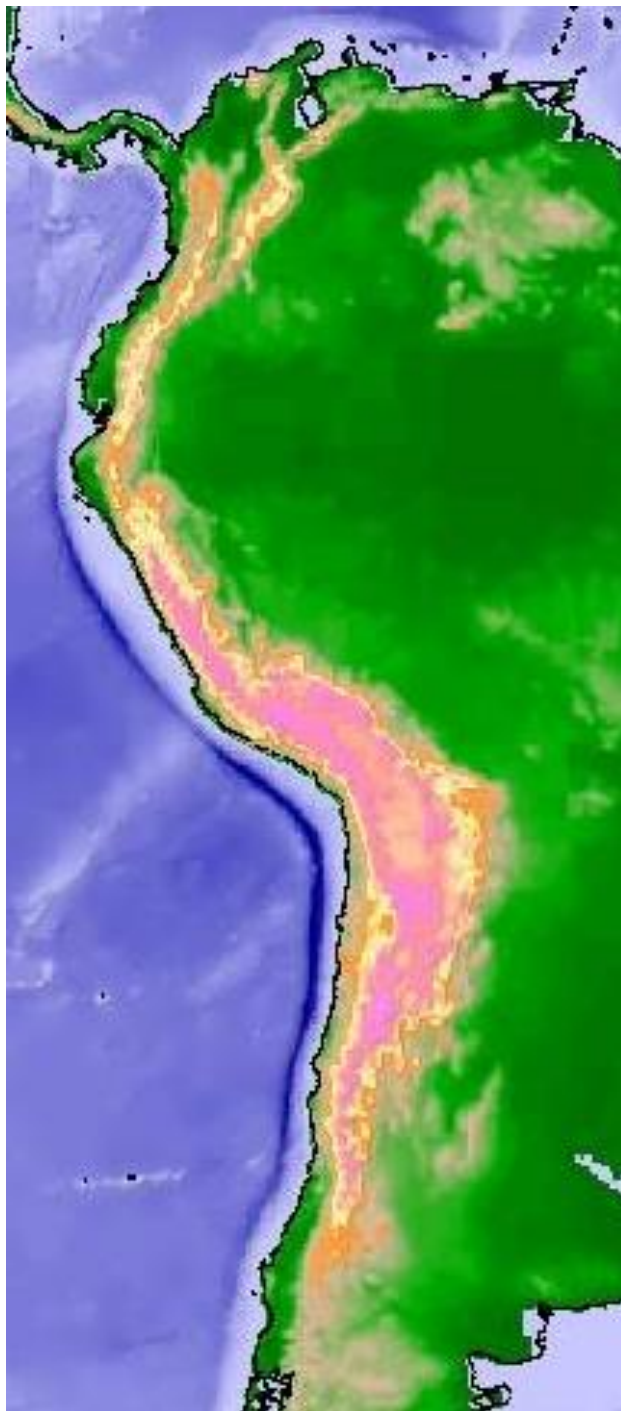
tarwi



ulluco



Lost Crops of the Incas



The Andes

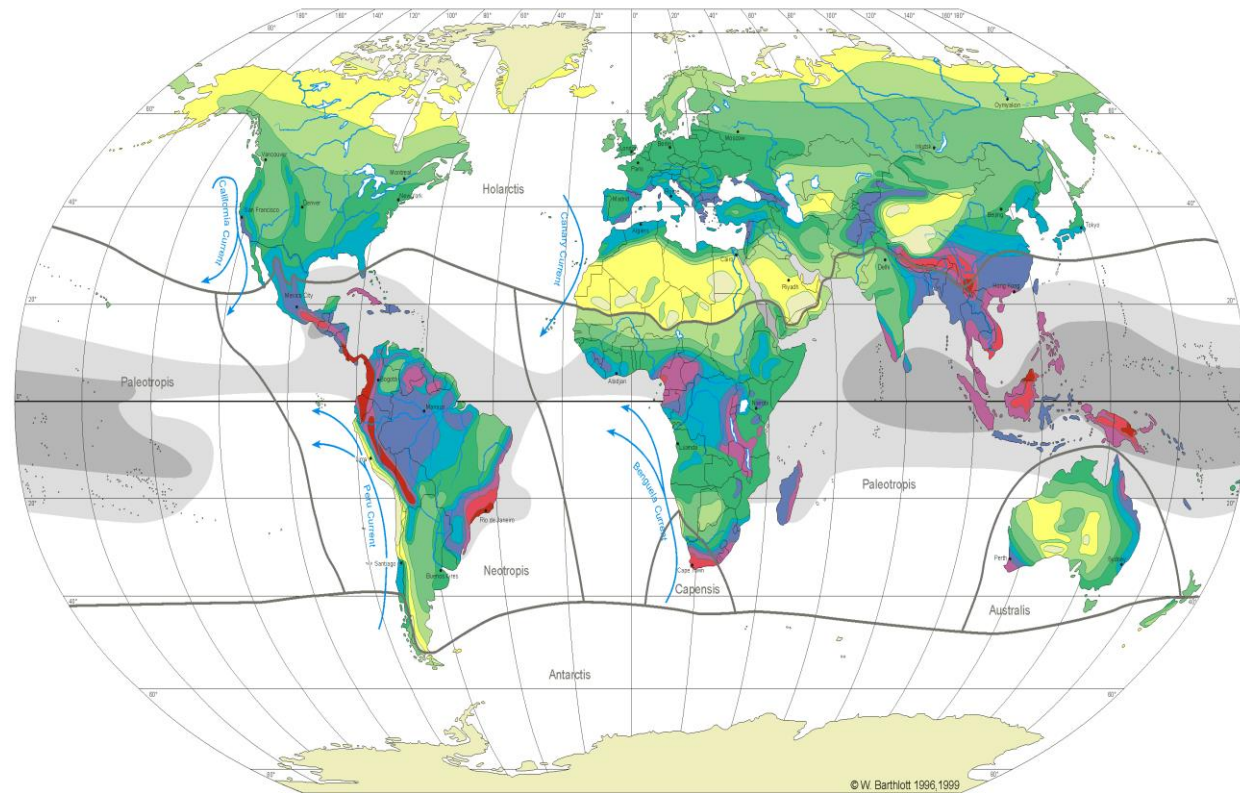
The hottest biodiversity hotspot

45,000 plant species

Geologically recent

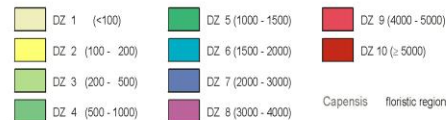
Steep, extended environmental gradients ; 0 - 5,000m

GLOBAL BIODIVERSITY: SPECIES NUMBERS OF VASCULAR PLANTS

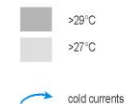


Robinson Projection
Standard Parallels 38°N und 38°S

Diversity Zones (DZ): Number of species per 10 000km²

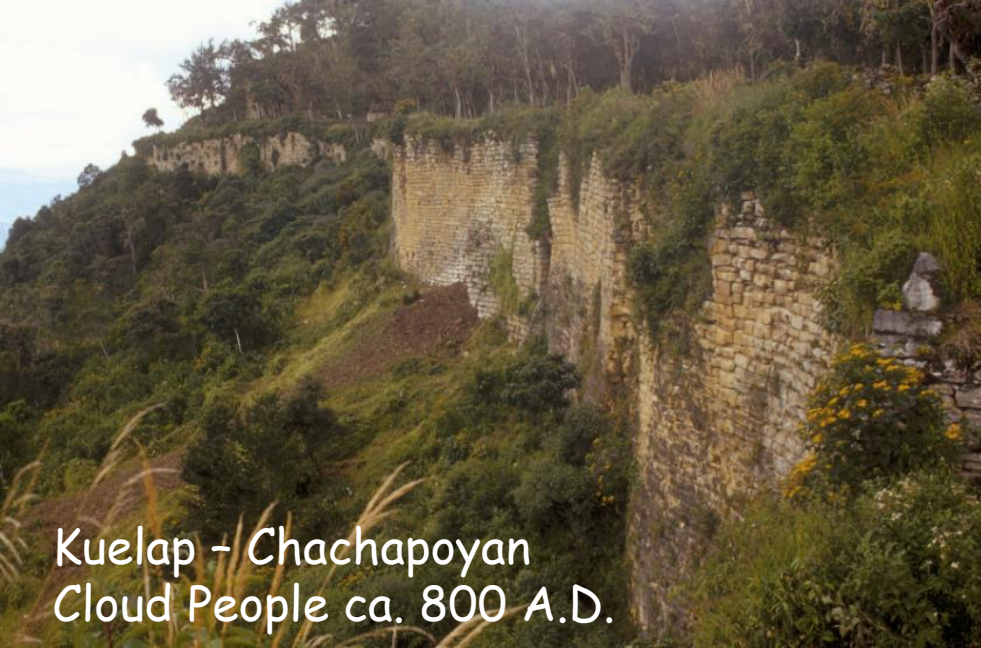


sea surface temperature



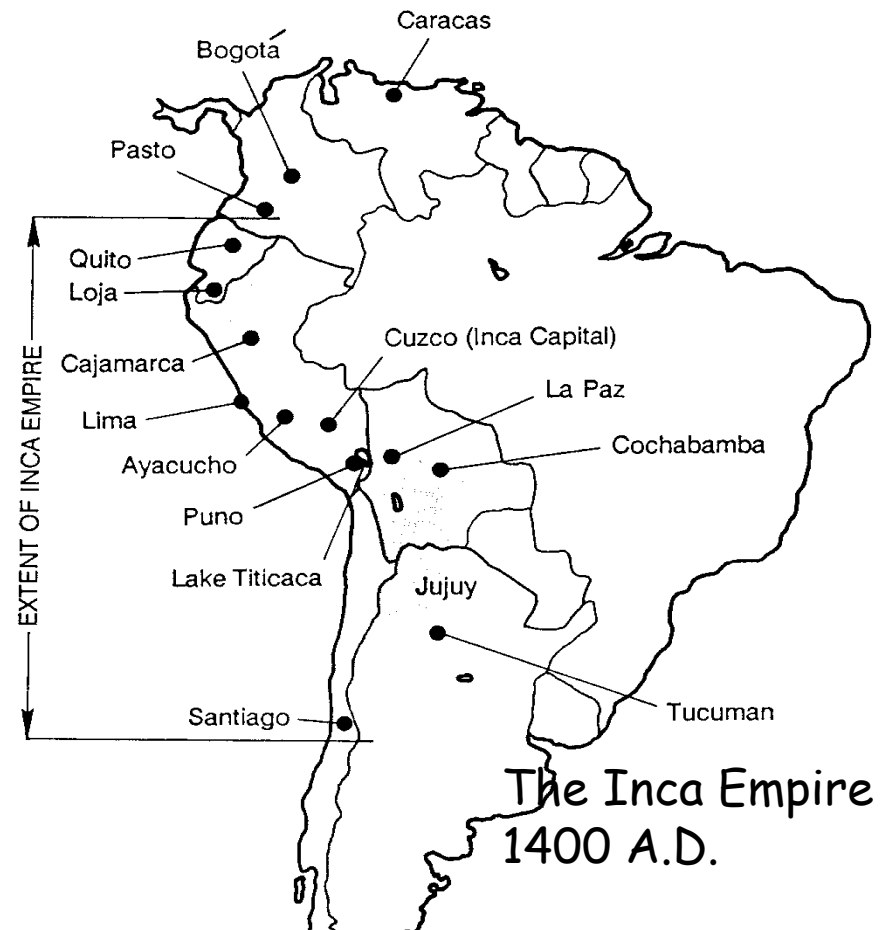
Capensis floristic regions

W. Barthlott, N. Biedinger, G. Braun, F. Feig, G. Kier,
W. Lauer & J. Mutke 1999
modified after
W. Barthlott, W. Lauer & A. Pläcke 1996
Department of Botany and Geography
University of Bonn
German Aerospace Research Establishment, Cologne
Cartography: M. Gref
Department of Geography University of Bonn



Kuelap - Chachapoyan
Cloud People ca. 800 A.D.

Marka Huamachuco
ca. 900 A.D.



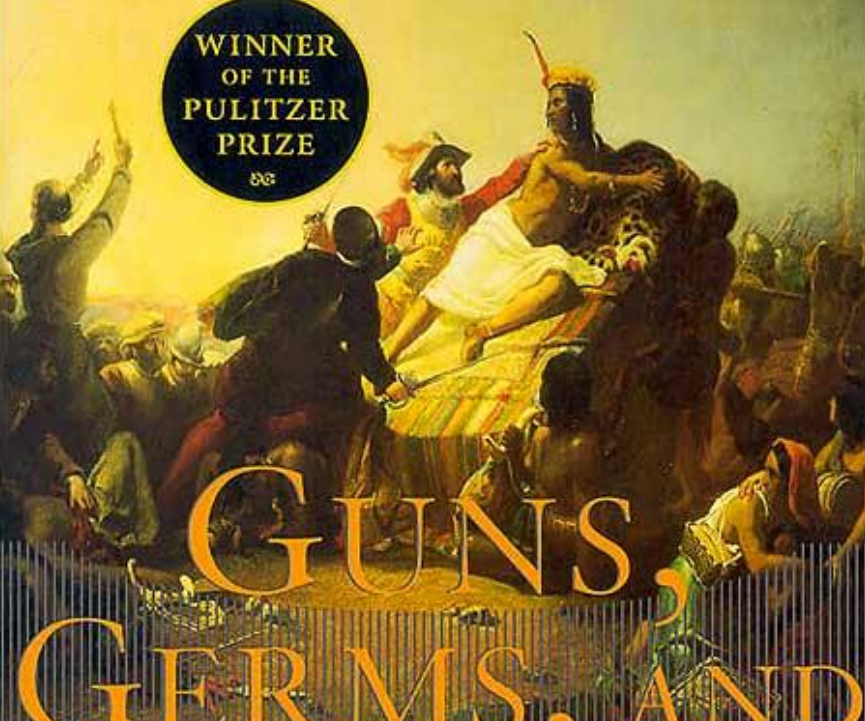
The Inca Empire
1400 A.D.



NEW YORK TIMES BESTSELLER

"The scope and the explanatory power of this book are astounding."—*The New Yorker*

WINNER
OF THE
PULITZER
PRIZE



GUNS, GERMS, AND STEEL

The FATES of HUMAN SOCIETIES

JARED DIAMOND

WITH A NEW AFTERWORD ABOUT THE MODERN WORLD























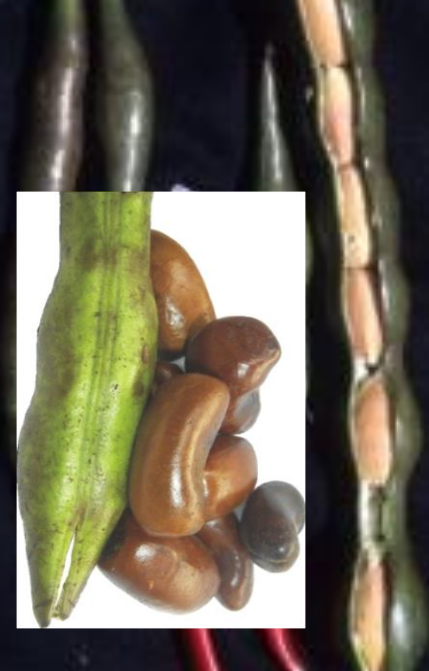








Inga edulis - Leguminosae
Ice Cream Bean



Erythrina edulis - Leguminosae
El pajuro





Kiwicha
Amaranthus caudatus



Quinoa
Chenopodium quinoa

Quinoa - *Chenopodium quinoa*

Highly nutritious pseudocereal - the 'mother grain' of the Incan empire

Gluten-free, low glycaemic index, excellent balance of essential amino acids, fibre, lipids, carbohydrates, vitamins & minerals.

Adapted to harsh abiotic conditions - aridity (highly drought tolerant), cold, high elevations (up to 4500m), salinity



Quinoa



Chenopodium quinoa = quinoa
Weedy counterpart quinoa negra
C. pallidicaule - kañawa

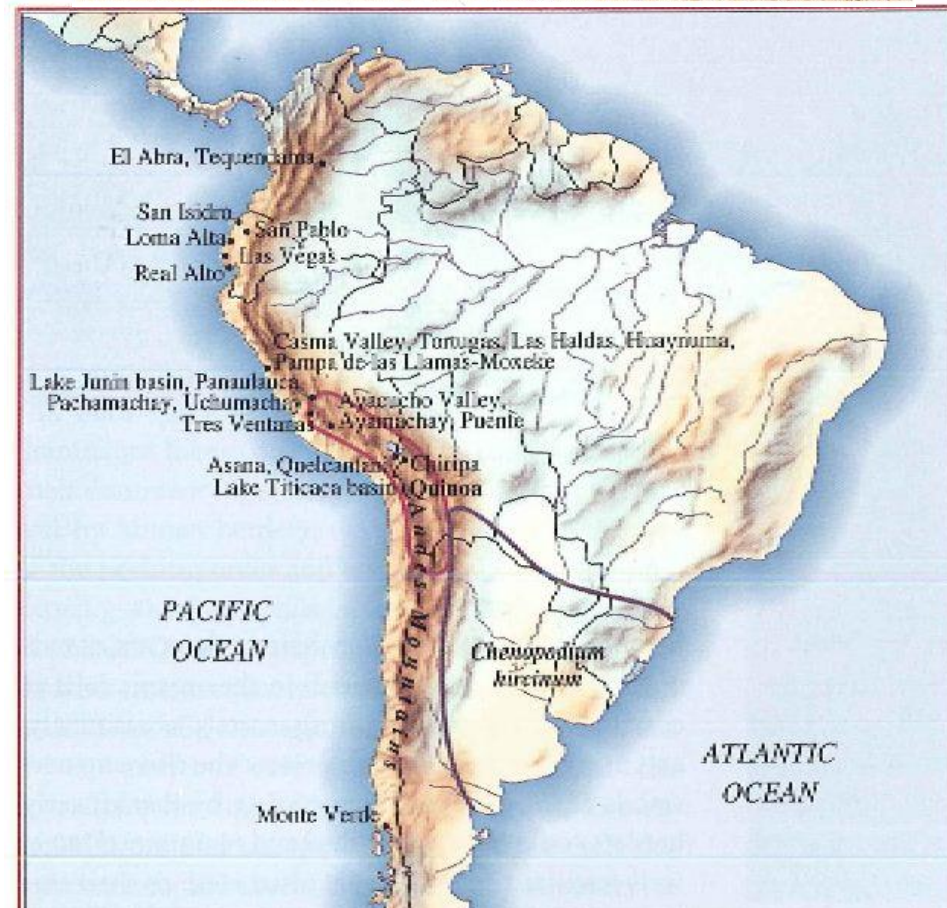
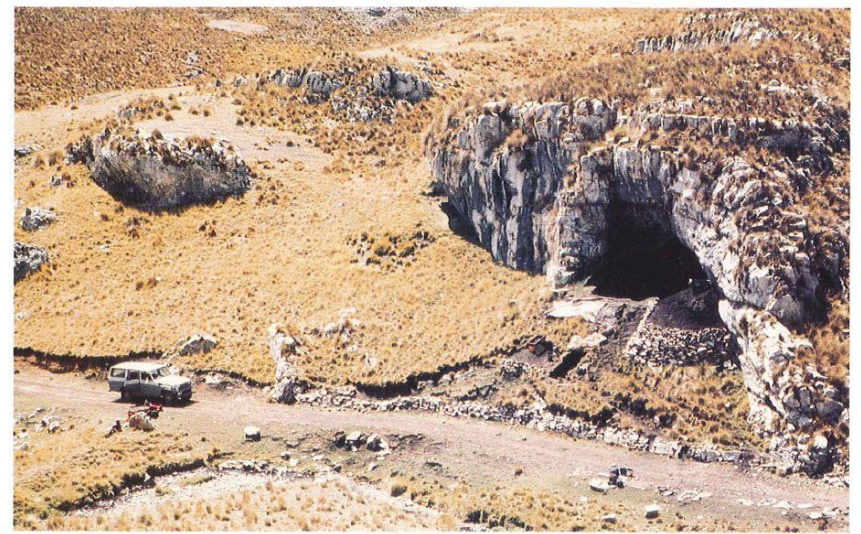


Quinoa archaeology

Dramatic reductions in testa thickness

Evidence of domesticated forms from 3600 BP from archaeological sites in the Lago Titicaca basin

3500-2800 BP mix of weedy quinoa negra and domesticated quinoa replaced by pure domesticated quinoa ca. 2800 BP.



Chenopodium domestication

Five separate domestications

C. pallidicaule - Peru/Bolivia

altiplano - diploid

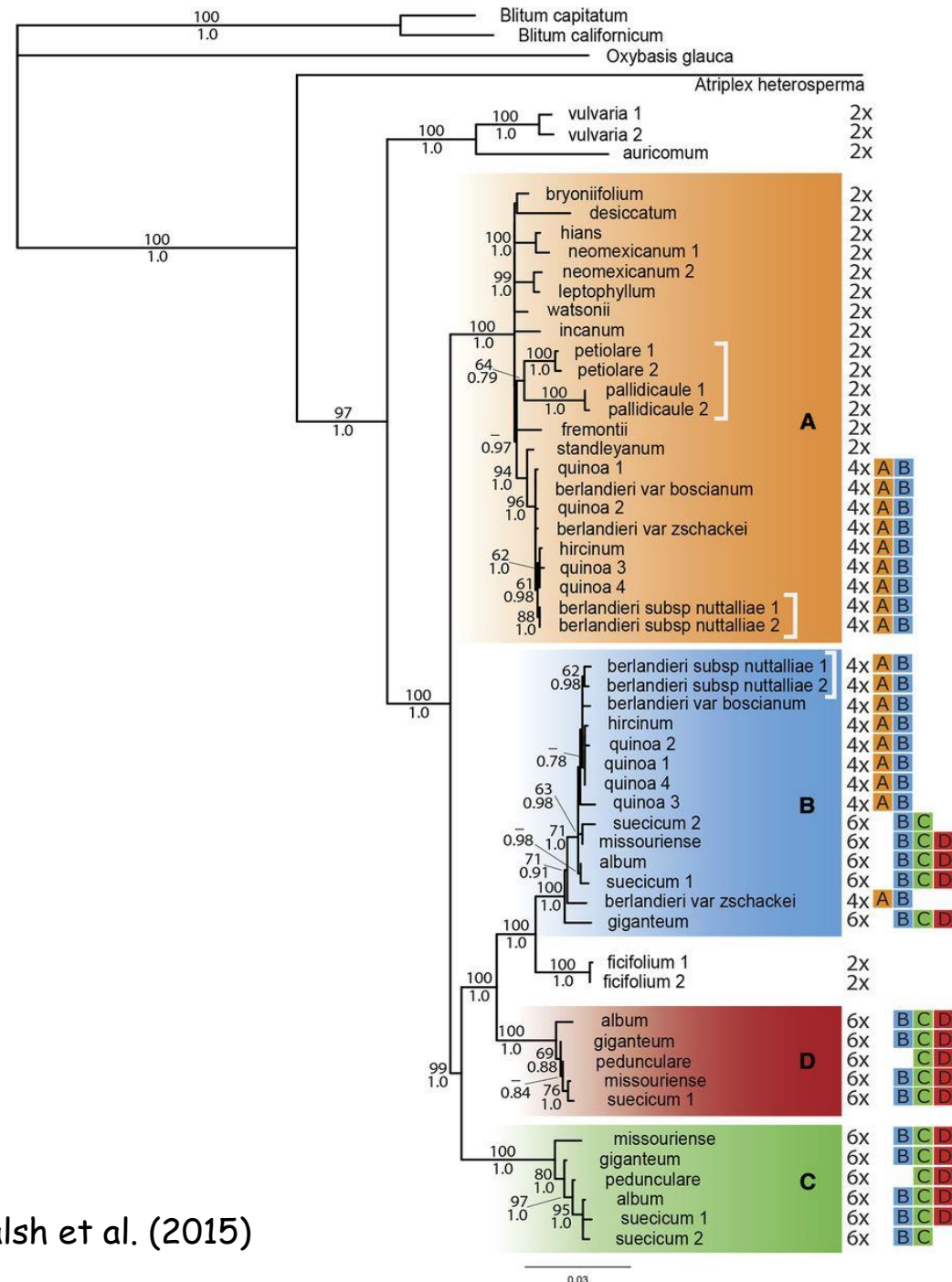
C. giganteum - Asia - hexaploid

C. quinoa - Andes - tetraploid

C. berlandieri subsp. *nuttalliae* - Mexico - tetraploid

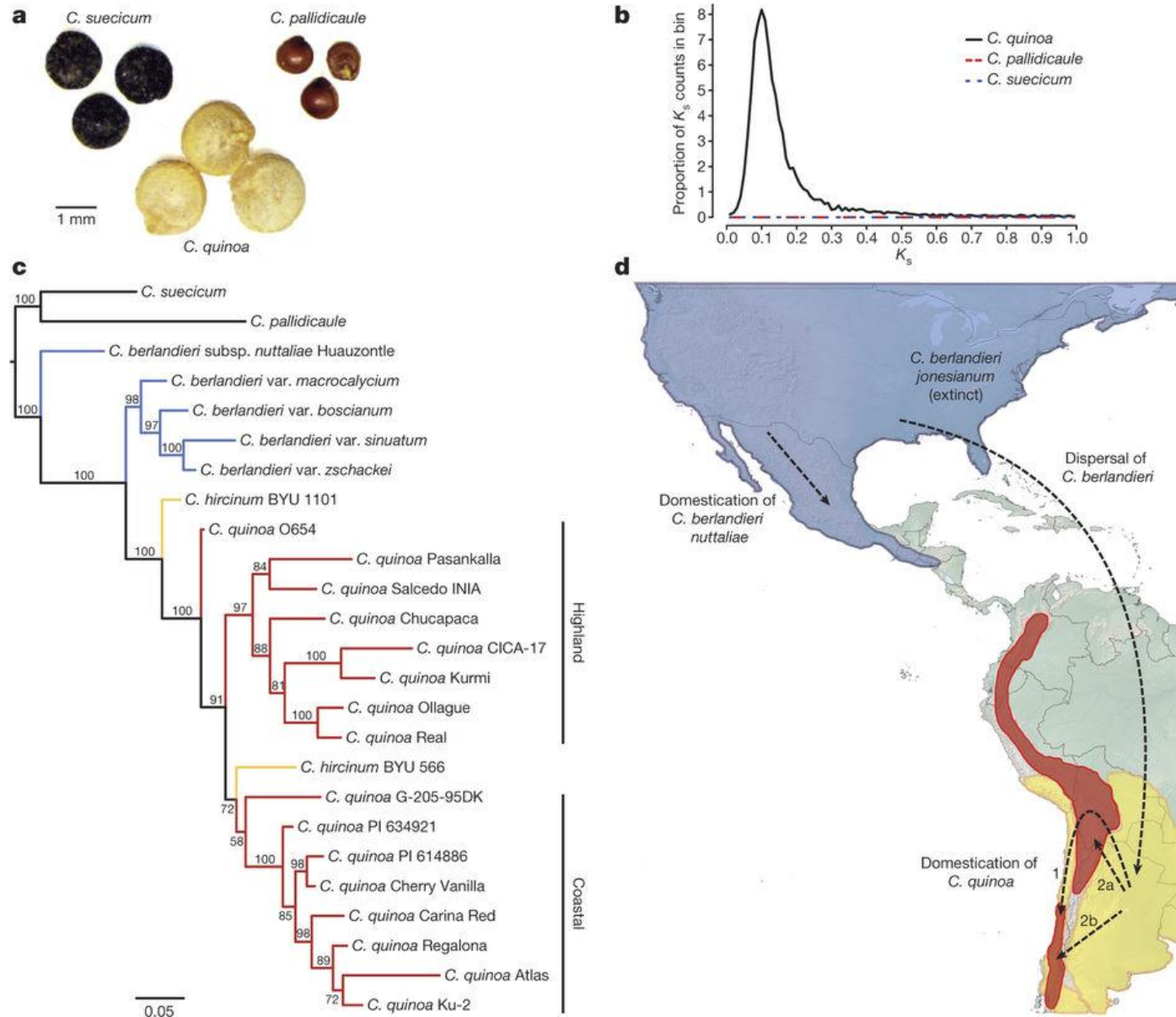
C. berlandieri subsp. *jonesianum* - S.E. U.S.A. - tetraploid

Single New World polyploidy event, but too poorly resolved to ascertain parentage beyond *C. standleyanum* as one putative diploid parent.



Walsh et al. (2015)

The Genome of *Chenopodium quinoa*



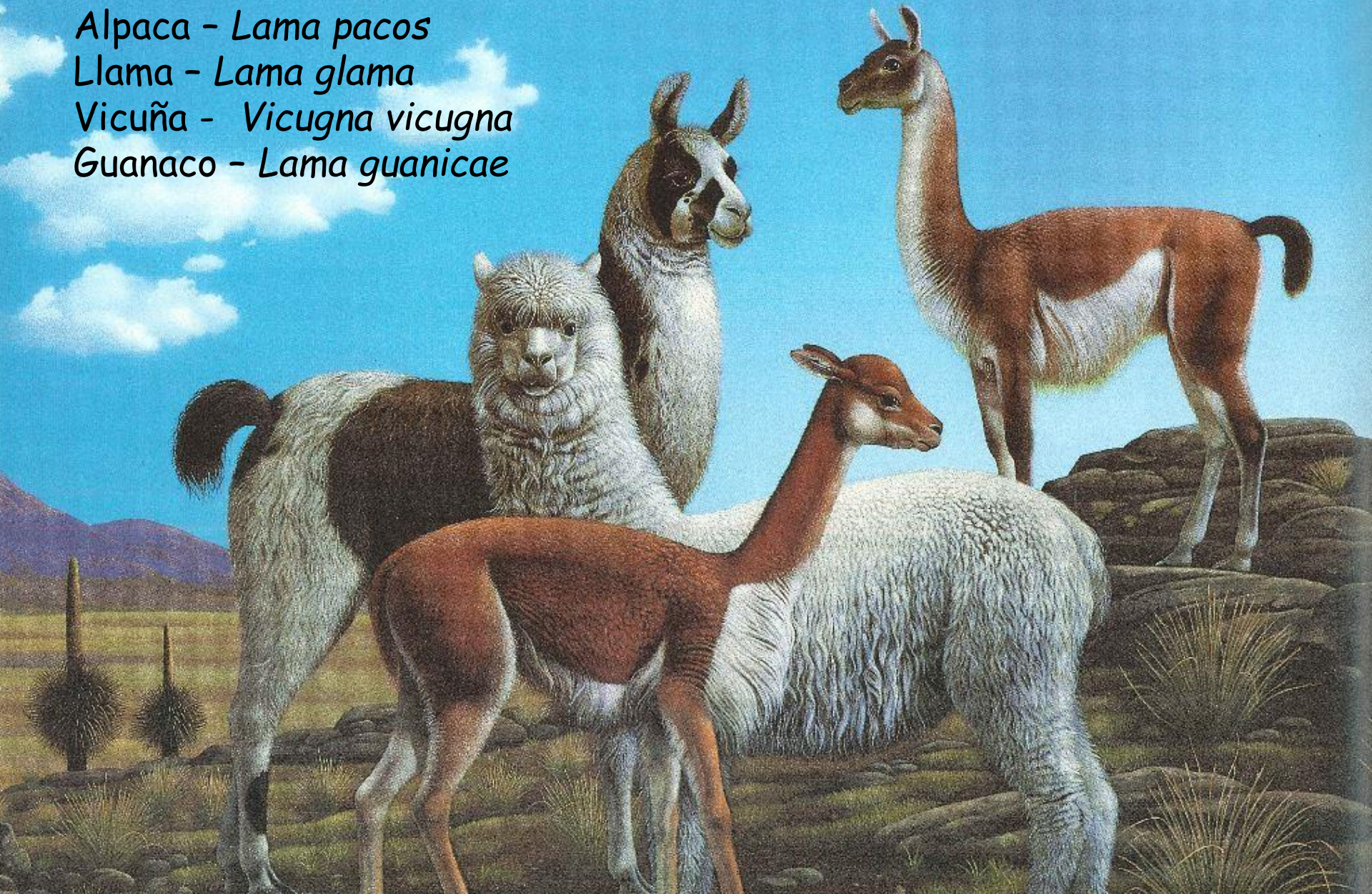
South American camelids

Alpaca - *Lama pacos*

Llama - *Lama glama*

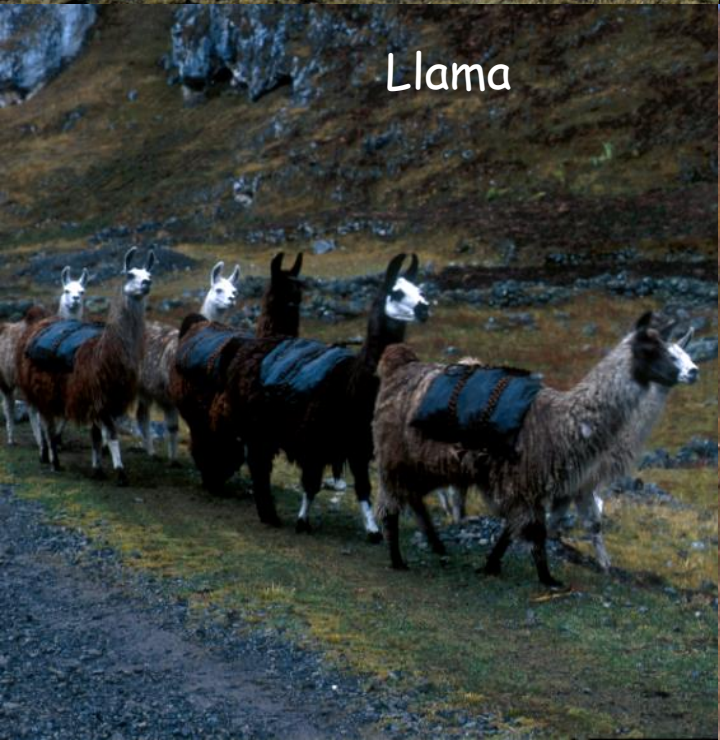
Vicuña - *Vicugna vicugna*

Guanaco - *Lama guanicae*





Alpaca



Llama



TELARMACHAY

Cazadores y pastores
prehistóricos de los Andes



Tomo I



Bajo la dirección de Danièle Lavallée

GUANACO

VICUÑA

LLAMA

ALPACA

WARI

GUANACO

VICUÑA

NOT DOMESTICATED

LLAMA

ALPACA

GUANACO

LLAMA

VICUÑA

ALPACA

TELARMACHAY

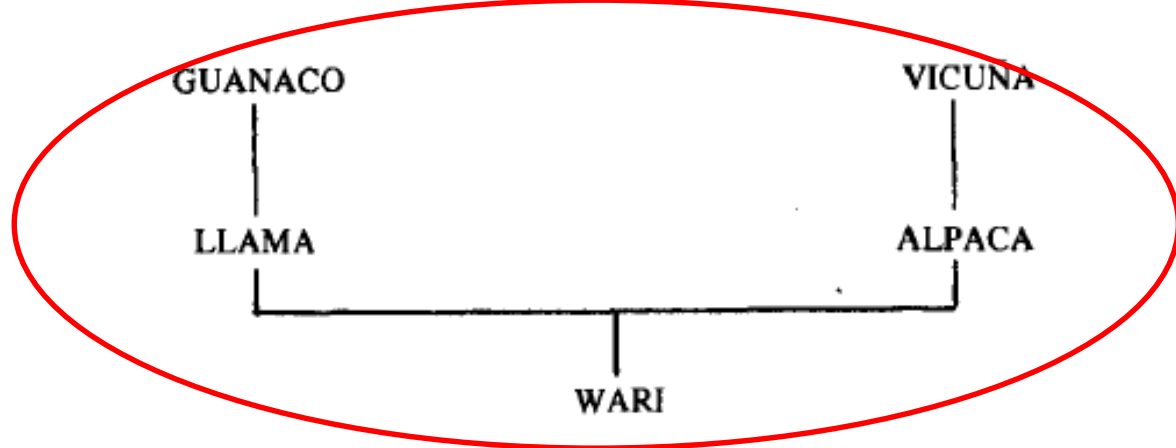
Cazadores y pastores
prehistóricos de los Andes



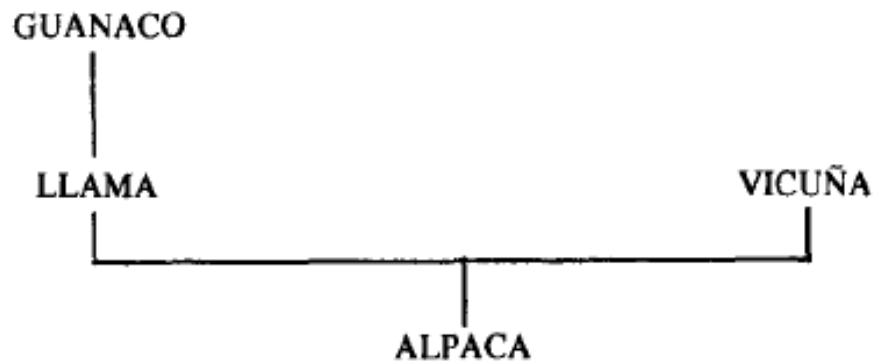
Tomo I

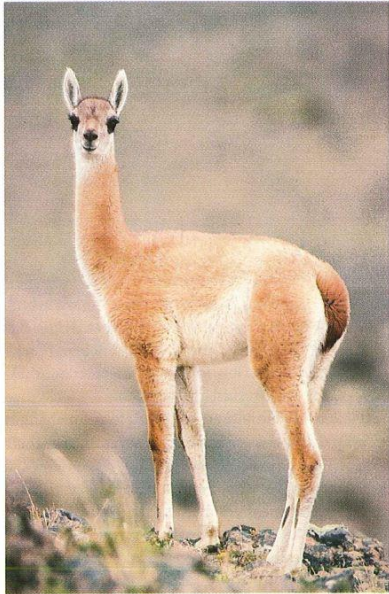


Bajo la dirección de Danièle Lavallée



VICUÑA
NOT DOMESTICATED





Guanaco



Vicuña

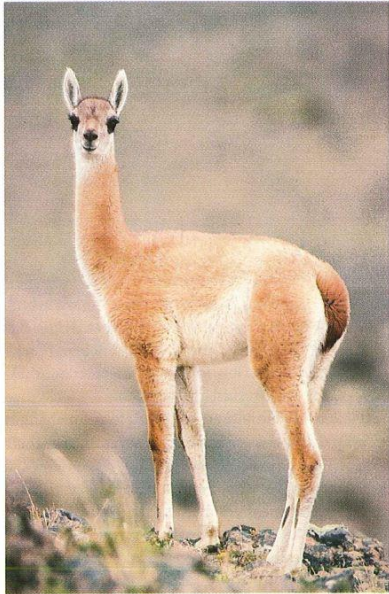


Llama



Alpaca





Guanaco



Vicuña

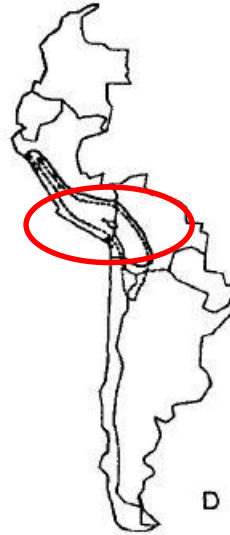


Lago Titicaca
Basin

7,000-6,000 BP



Llama



Alpaca



Guinea Pigs

Cavia porcellus and other species

Used by hunter-gatherers 12,000 - 7,500 B.P.

Domesticated by 4,500 B.P. in parallel to the emergence of llama & alpaca herding in the south-central Andes



Andean Tuber Crops



Oca
Oxalis tuberosus
Oxalidaceae



Ulluco
Ullucus tuberosus
Basselaceae

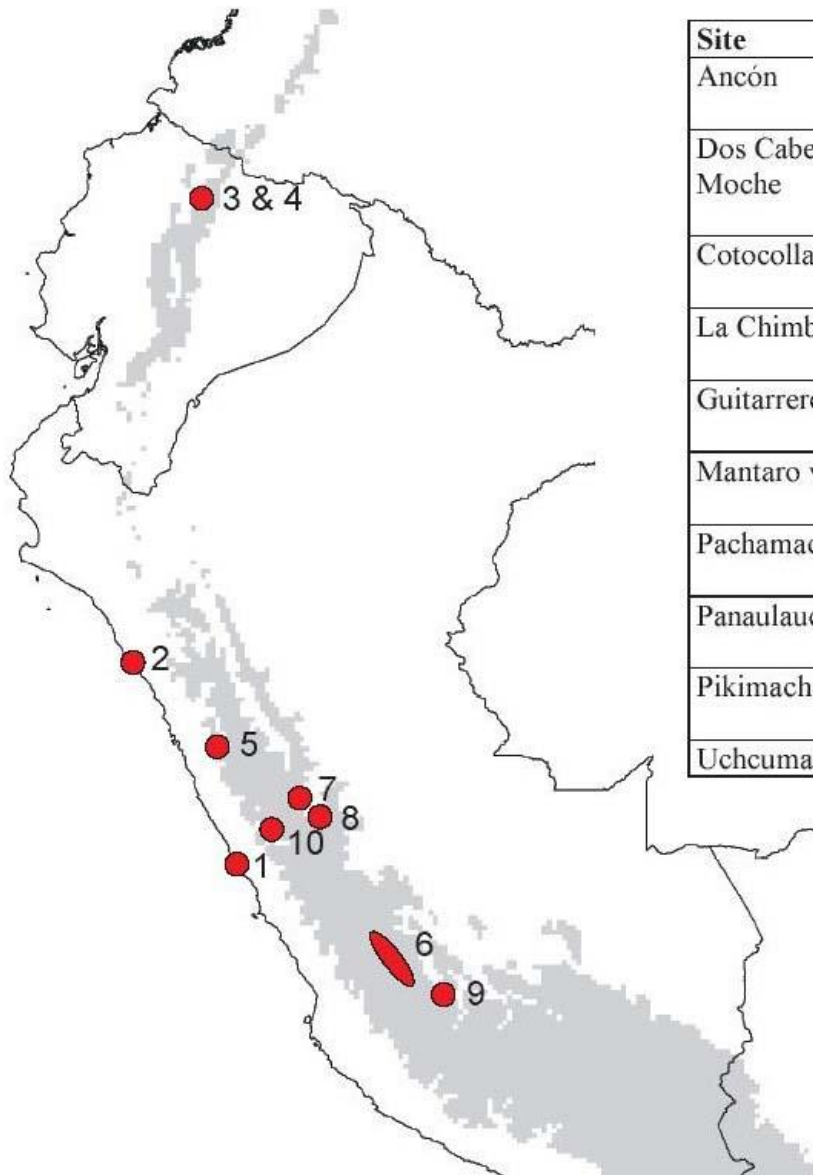


Mashua
Tuberous Nasturtium
Tropaeolum tuberosum
Tropaeoleaceae



Potato
Solanum tuberosum
Solanaceae

Archaeobotanical sites in the Andes

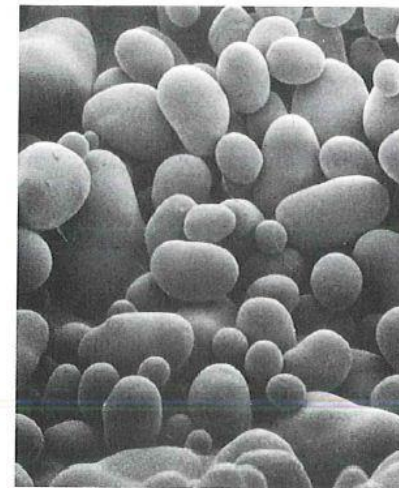
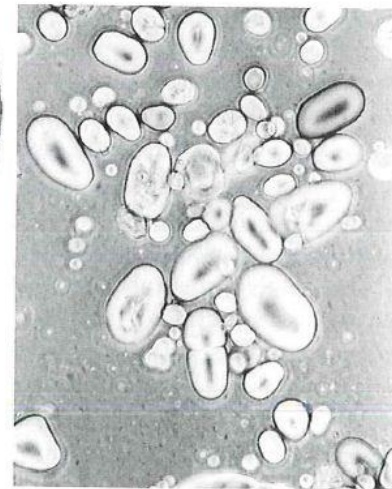
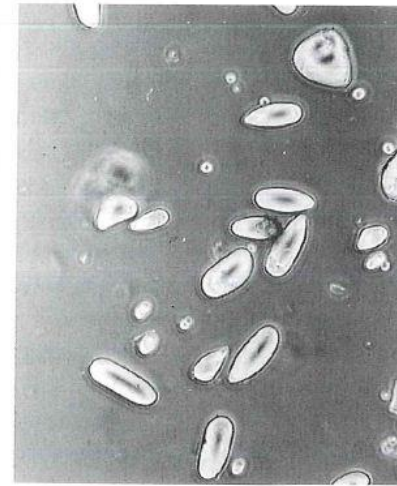
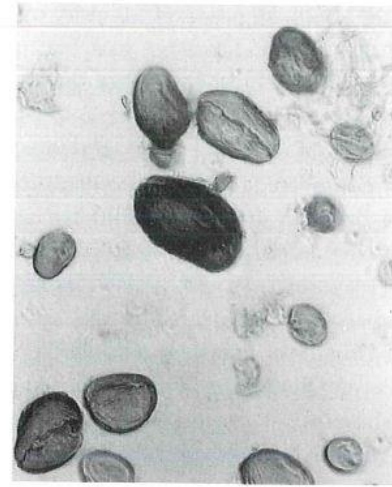
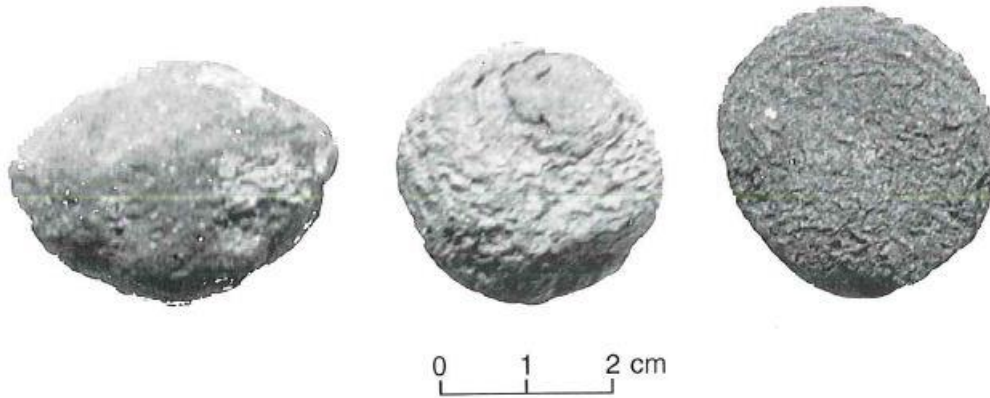


Site	No.	Location	Coast/Sierra	Date	Reference
Ancón	1	Lima, Central Peru	Coast	5,300 BC -	(Towle, 1961)
Dos Cabezas Moche	2	La Libertad, northern Peru	Coast	100-700AD	(Geyer, Larson, and Stroik, 2003)
Cotocollao	3	Pichincha, northern Ecuador	Sierra	1500-500 BC	(Pearsall, 2003)
La Chimba	4	Pichincha, northern Ecuador	Sierra	2440 BC to 1500 BC	(Pearsall, 2003)
Guitarrero Cave	5	Callejón de Huaylas, Peru	Sierra	8000-7500 BC	(Lynch, 1980)
Mantaro valley	6	Mantaro valley, Peru	Sierra	1350 AD onwards	(Hastorf, 1993)
Pachamachay	7	Junín, Peru	Sierra	9850 BC - 80 AD	(Pearsall, 1980)
Panaulauca	8	Junín, Peru	Sierra	2100-1400 BC	(Pearsall, 1988)
Pikimachay	9	Ayacucho, Peru	Sierra	5800-1750 BC	(Rick, 1988)
Uchcumachay	10	Junín, Peru	Sierra	N/A	(Rick, 1988)

Root crops (potatoes, oca, ulluco, and mashua) not generally preserved - very sparse archaeological evidence for these crops that dominate Andean crops



Potato
Solanum tuberosum
 Solanaceae



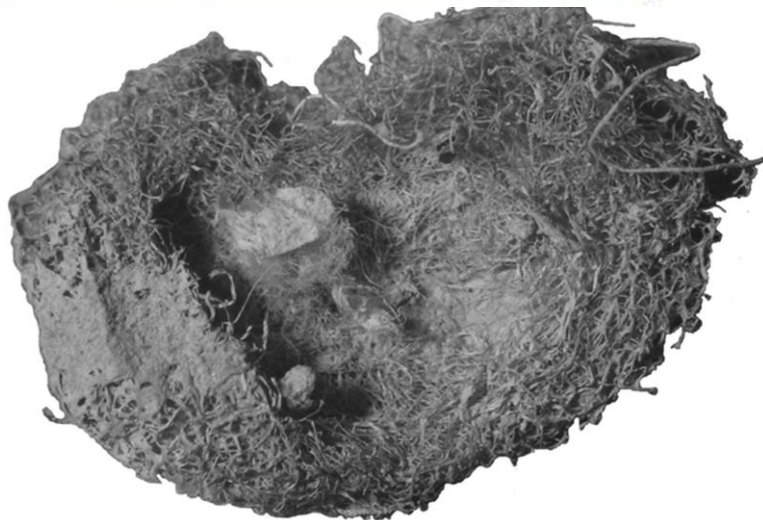
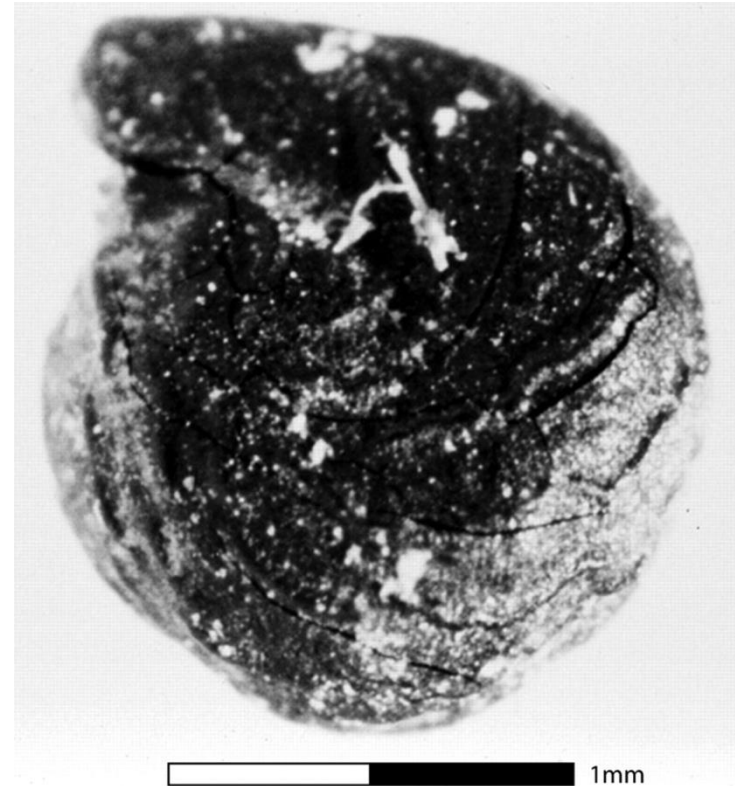
- 20 well-preserved potato tubers
- 4,000 - 3,200 BP
- Casma, Pacific coastal Peru
- Large starch grains characteristic of domesticated potato



Andean Crop domestication - the early consensus
S-C Andean core region; 4,500 BP - alpaca, llama, guinea pig, potato, quinoa



Nanchoc, Coastal Peru, seasonally dry forest alluvial zone



Peanut - 7,840 BP
Quinoa - 7,000-8,000 BP
Squash - 9,240-7660 BP
Cotton - 5,490 BP

Dillehay et al (2007)



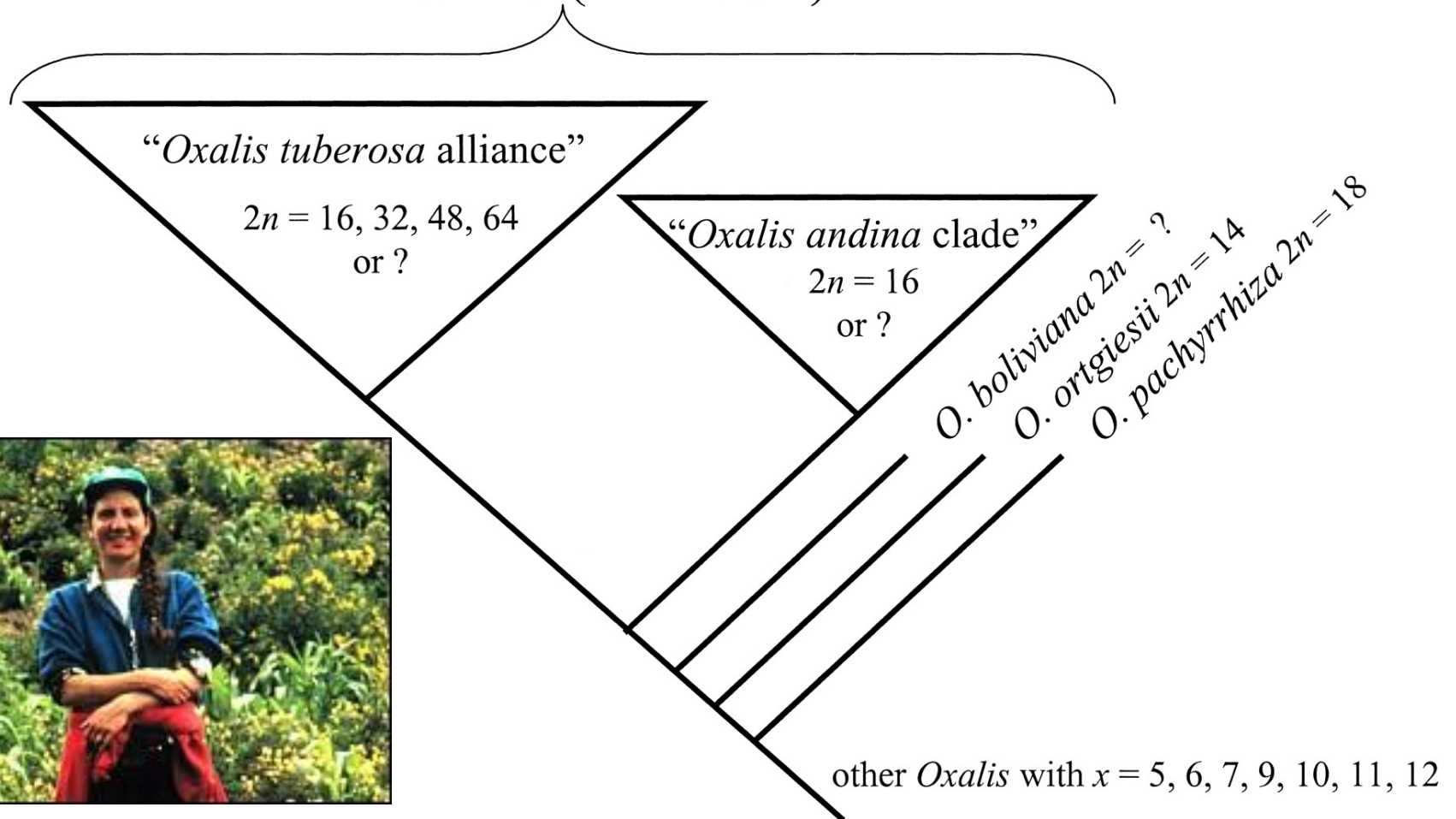
Oca

Oxalis tuberosa, Oxalidaceae

Polyploid - octaploid - i.e. eight sets of chromosomes. Likely complex hybrid origin, but still poorly understood due to lack of DNA sequence variation and confused taxonomy

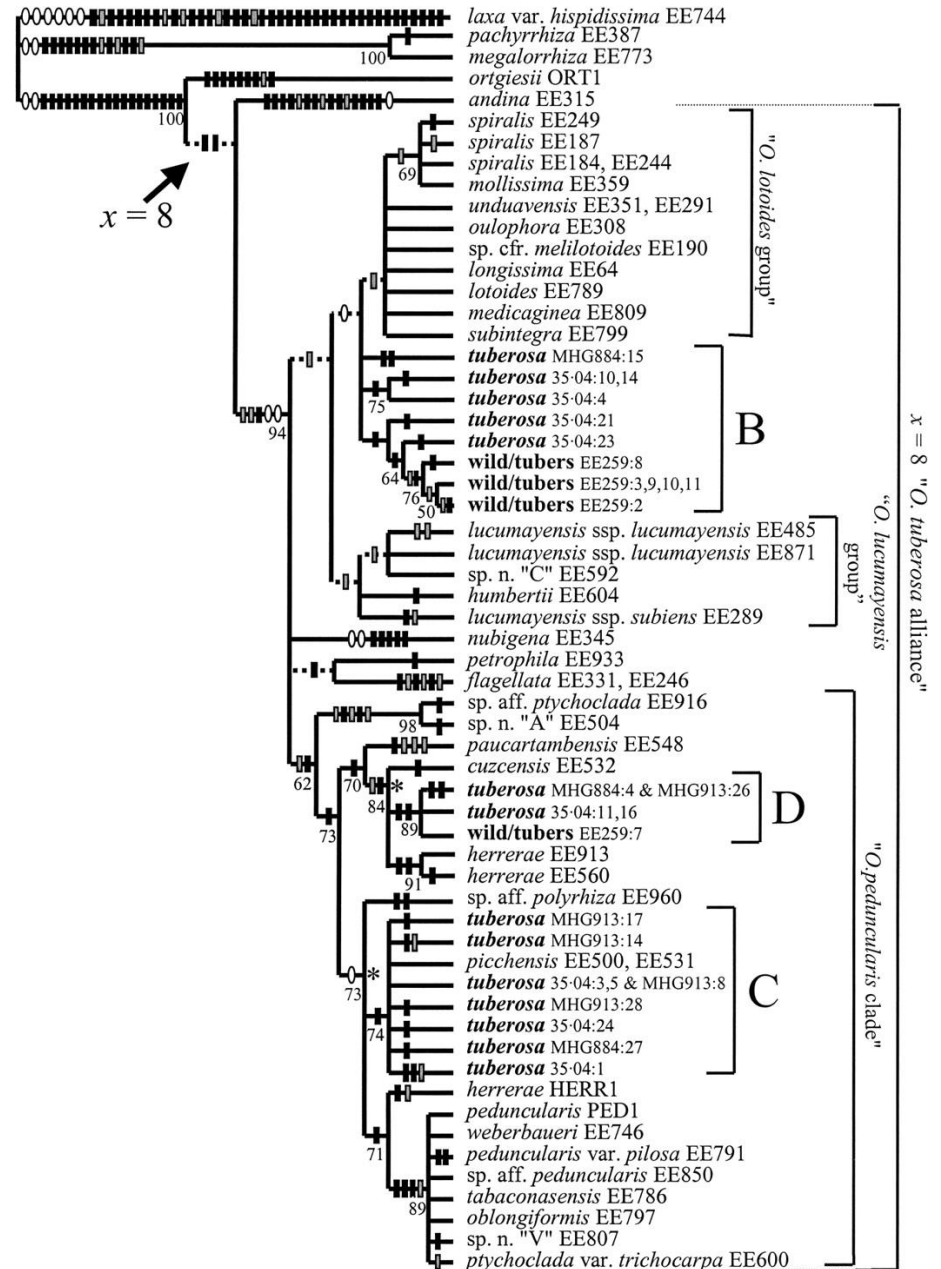
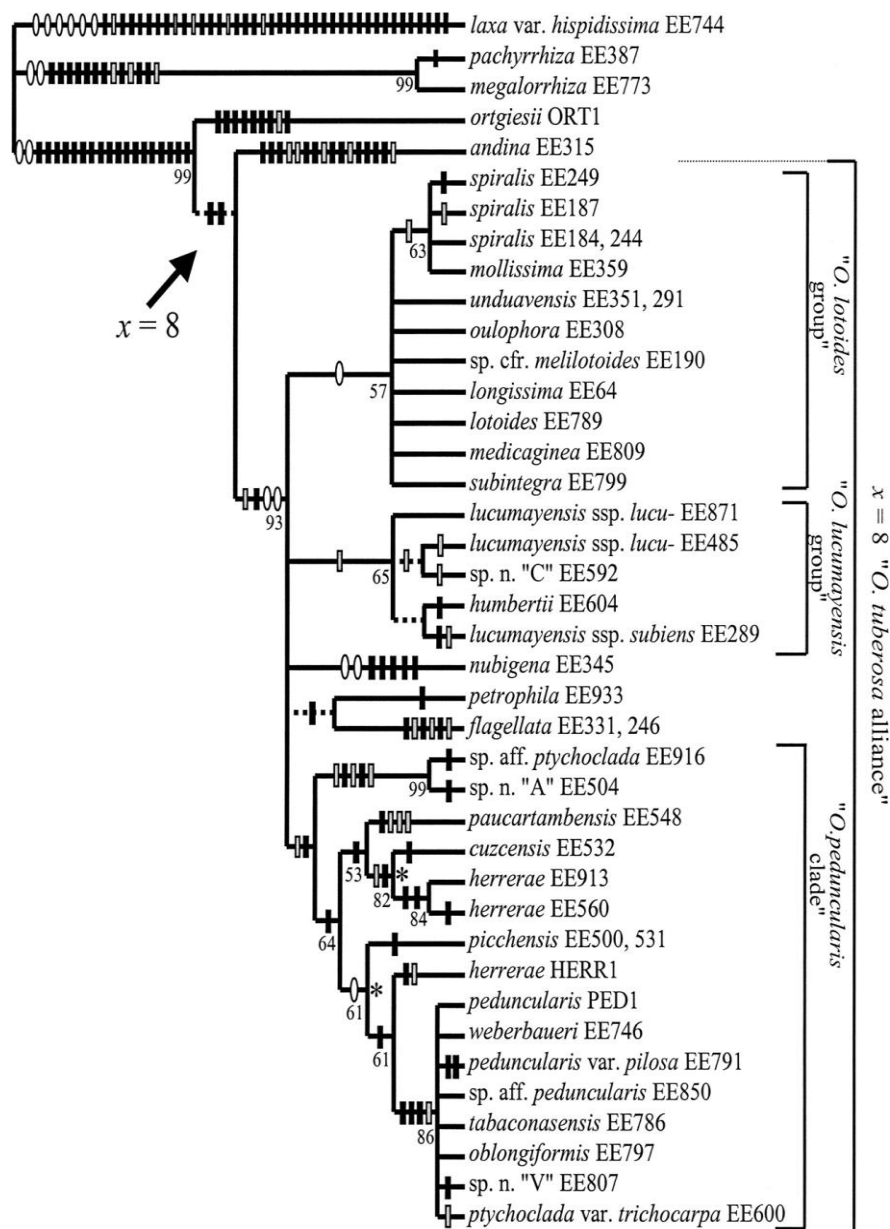
Summary ITS tree for *Oxalis tuberosa* & allies

$x = 8$ (if known)



Emshwiller & Doyle, 2002

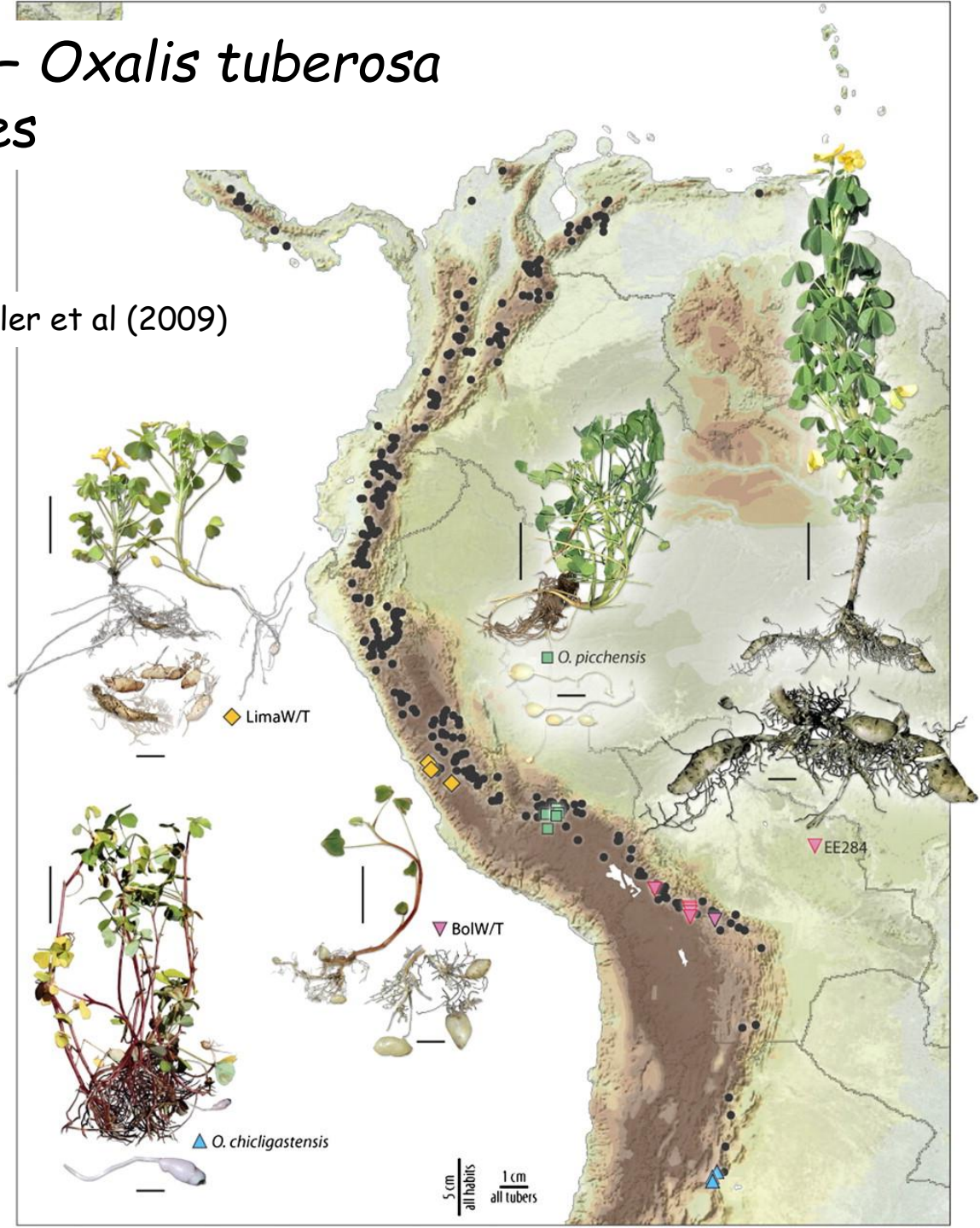
Gene trees for the *Oxalis tuberosa* alliance using nuclear-encoded ncpGS gene sequences





Oca - *Oxalis tuberosa* Andes

Emshwiller et al (2009)



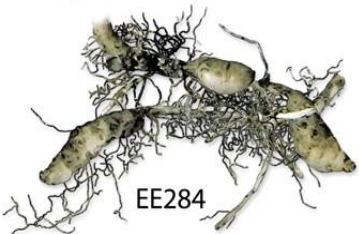
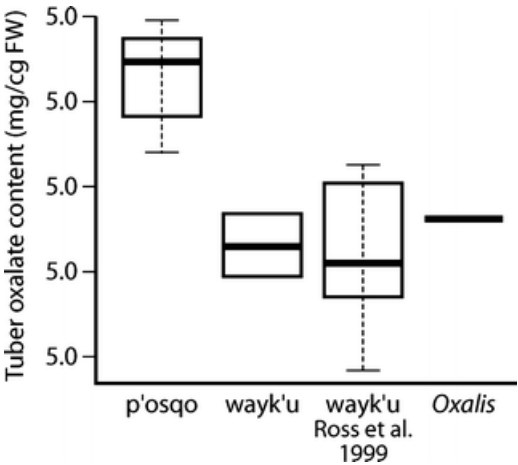
Cultivated oca -

2 types:

- Khaya (Posq'u) - sour - preserved

- Wayk'u - sweet, eaten fresh

- Opposing domesticated phenotypes



Unknown, probably polyploid



BolW/T



O. chichigastensis

tetraploid



LimaW/T

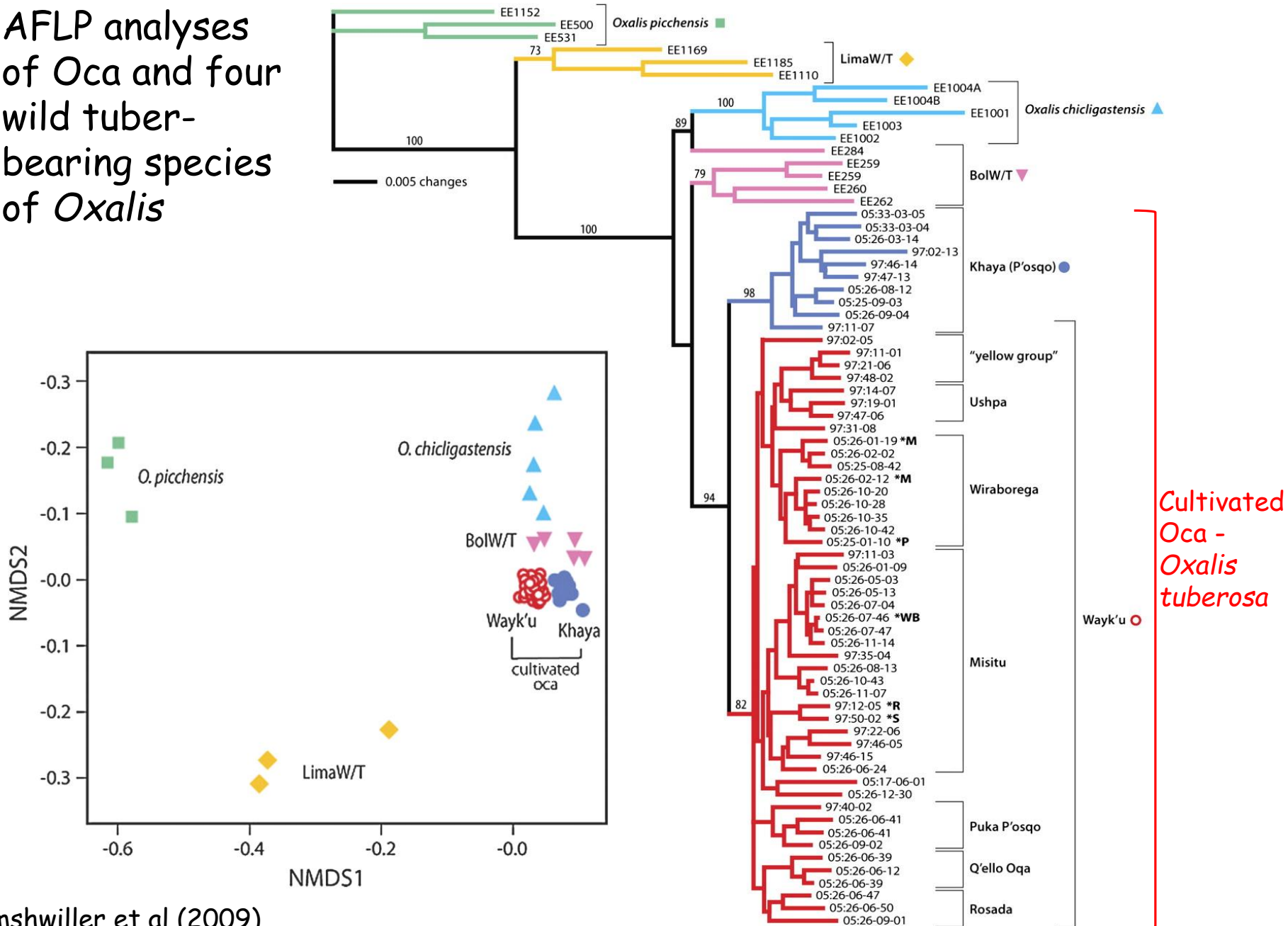
?hexaploid



O. picchensis

tetraploid

AFLP analyses of Oca and four wild tuber-bearing species of *Oxalis*



Domestication of Oca - Conclusions

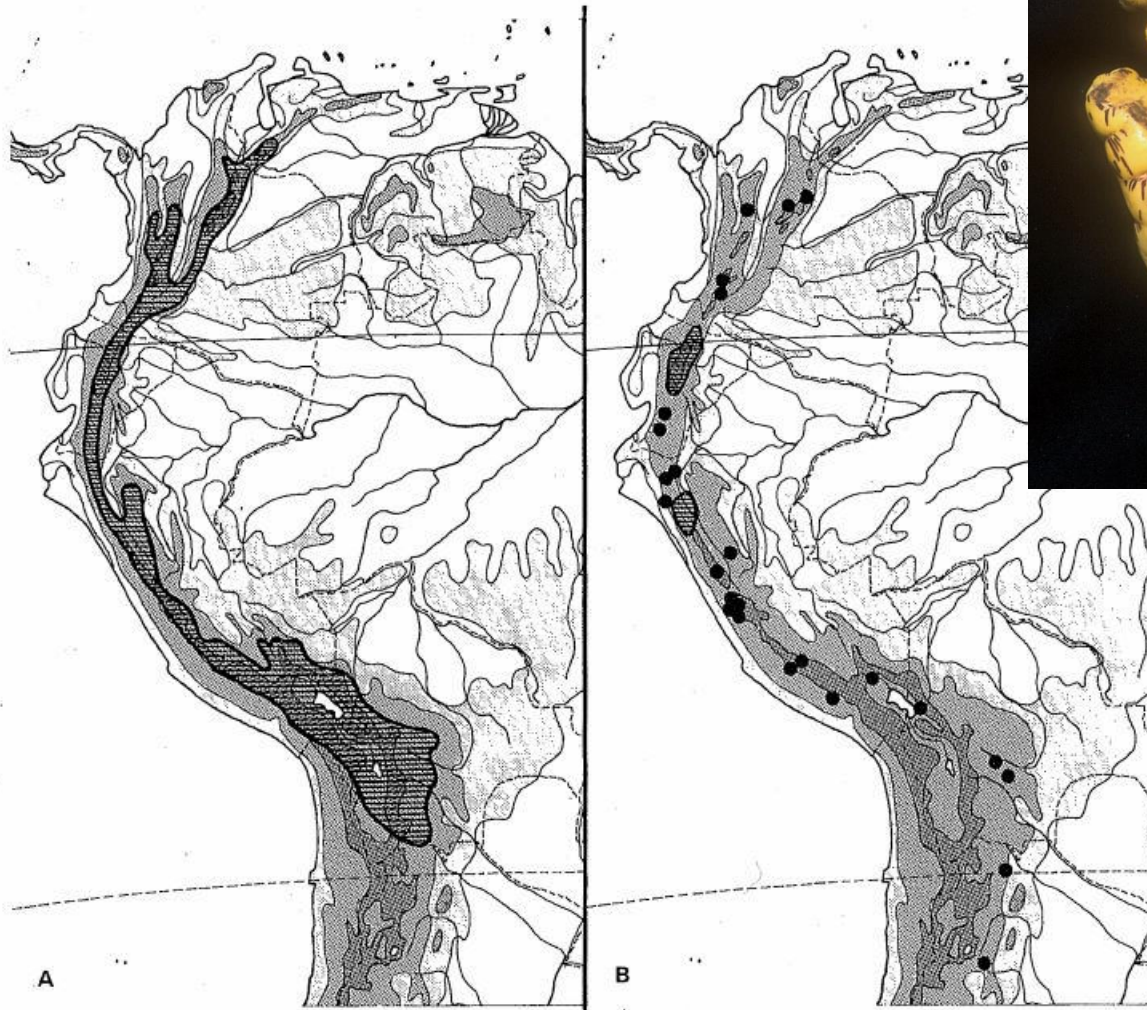
- Each of the wild tuber-bearing populations represent potentially distinct species.
- The two cultivated oca use categories are molecularly distinct, suggesting some as yet unknown difference in their evolutionary histories - possibly separate polyploidy events and/or separate origins of domestication. This provides a good example of how ethnobotanical information can reveal evolutionary differences that might otherwise have been overlooked.
- That the BolW/T and *O. chilensis* are possible genome donors of domesticated oca, but great uncertainty about the polyploid origins and domestication of this crop remain.
- Potentially complex origins of polyploids.
- Comparisons of closely related and recently diverged species where little variation in DNA sequences are challenging.
- Incomplete taxonomy poses considerable problems for these sorts of studies e.g. the unrecognized wild tuber-bearing populations of *Oxalis* may well represent distinct species.

Mashua

Tuberous Nasturtium

Tropaeolum tuberosum

Tropaeoleaceae



ssp silvestre - wild form
without tubers

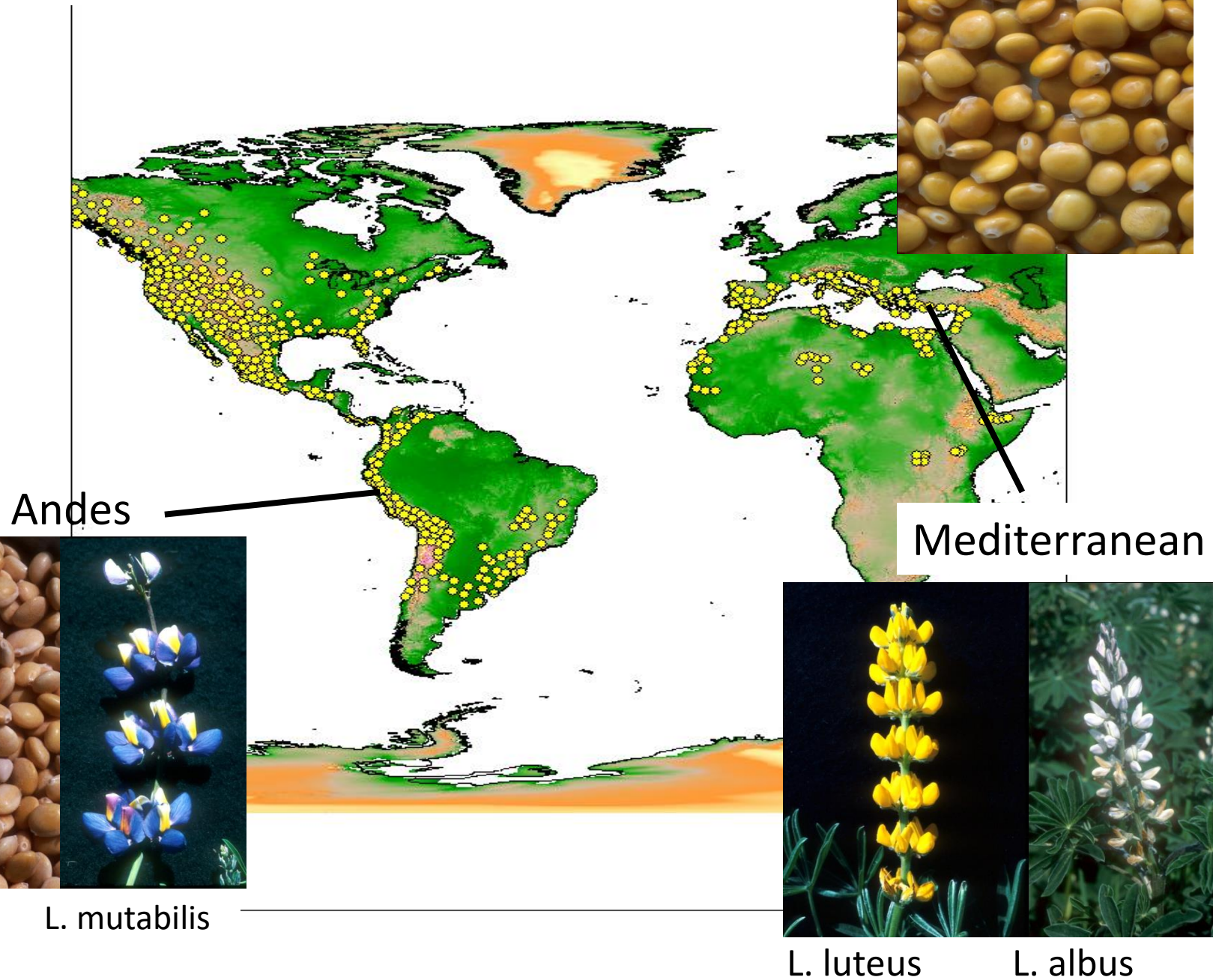
ssp tuberosum -
domesticated form with
subterranean tubers

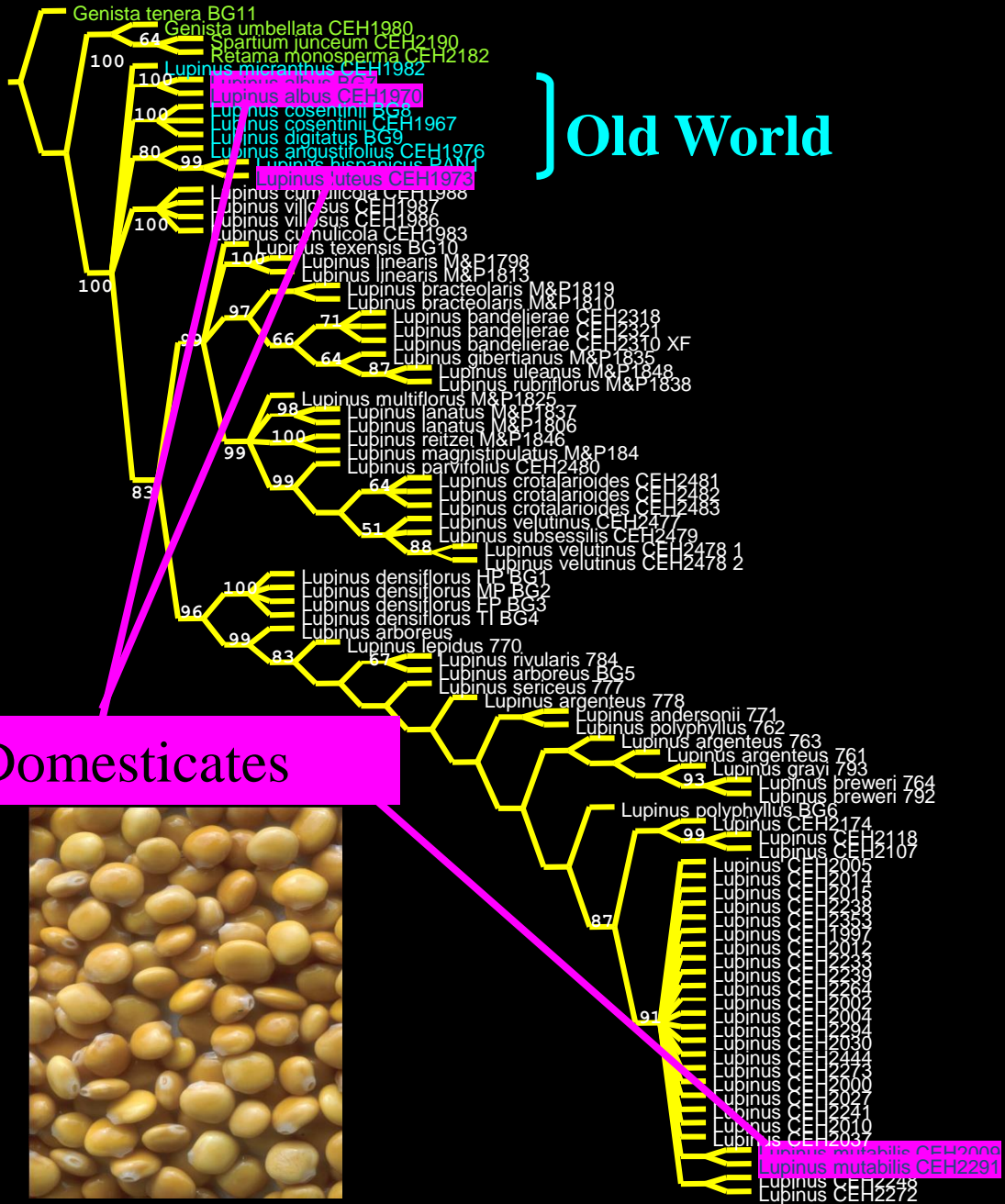
Fig. 35. Distribution of *Tropaeolum tuberosum*. A: ssp. *tuberosum*, area where cultivated. – B: ssp. *silvestre*.

Tarwi / Chocho
Lupinus mutabilis (Leguminosae)



Domestication of Lupinus





Old World

New World

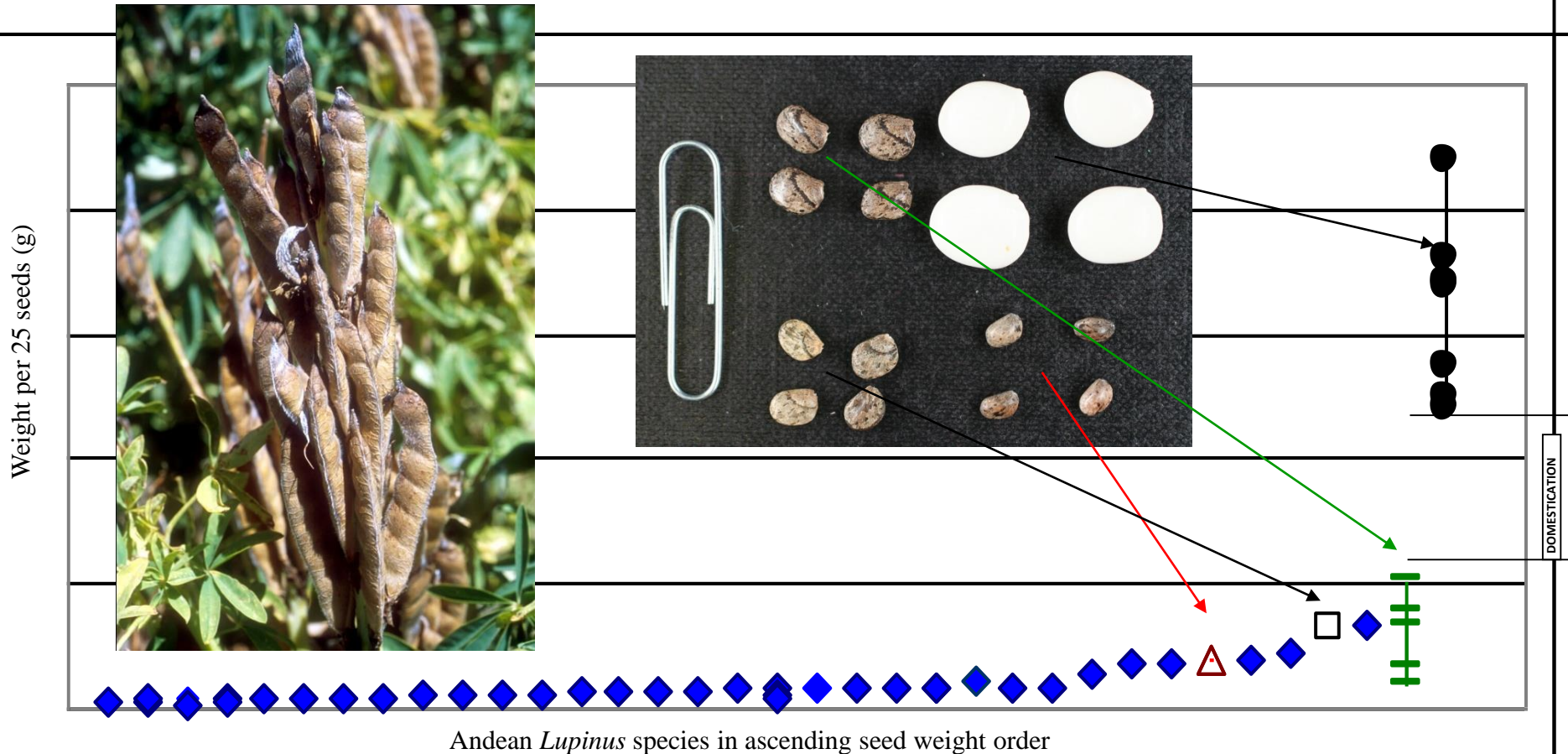
Domesticates

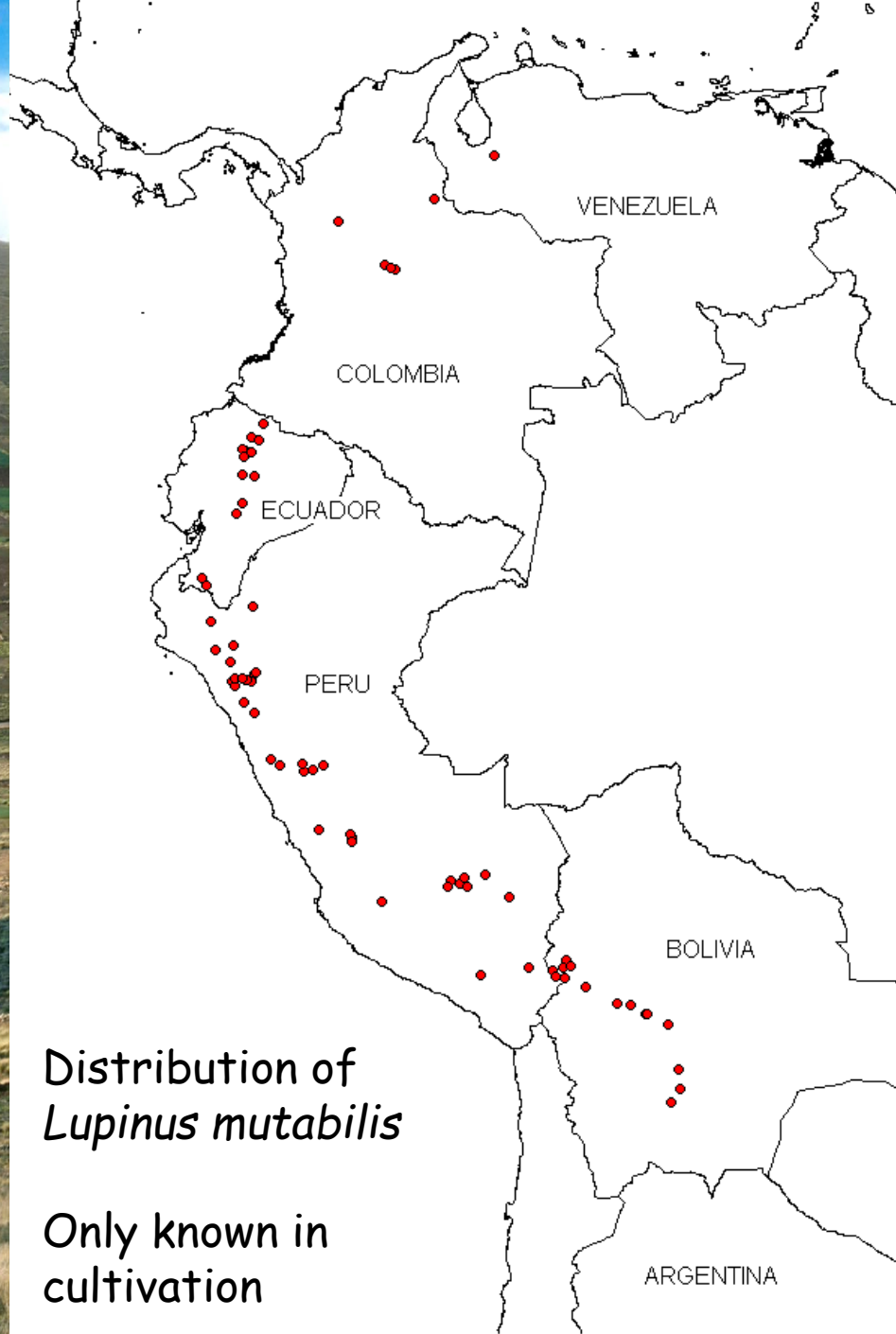


Tarwi - *Lupinus mutabilis* in the Andes

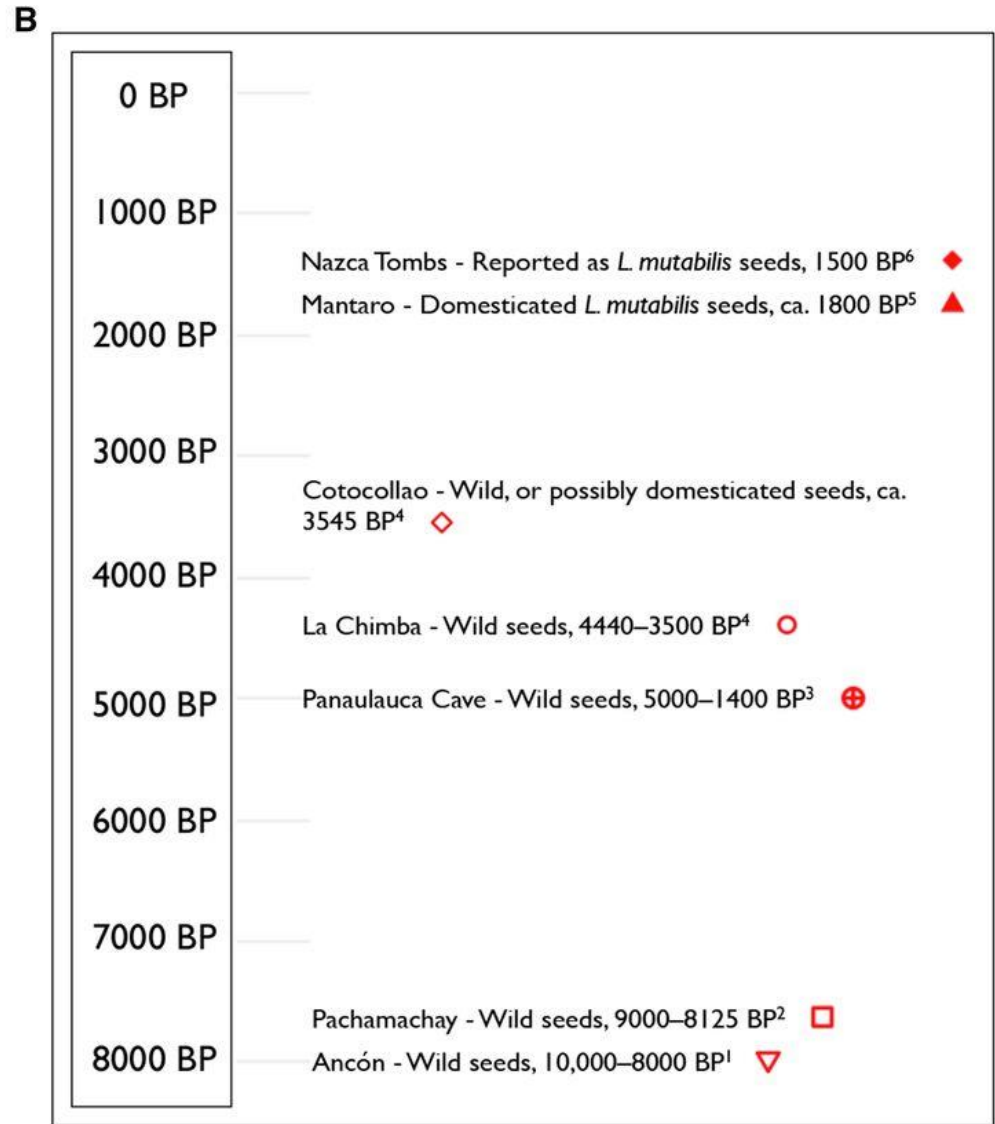
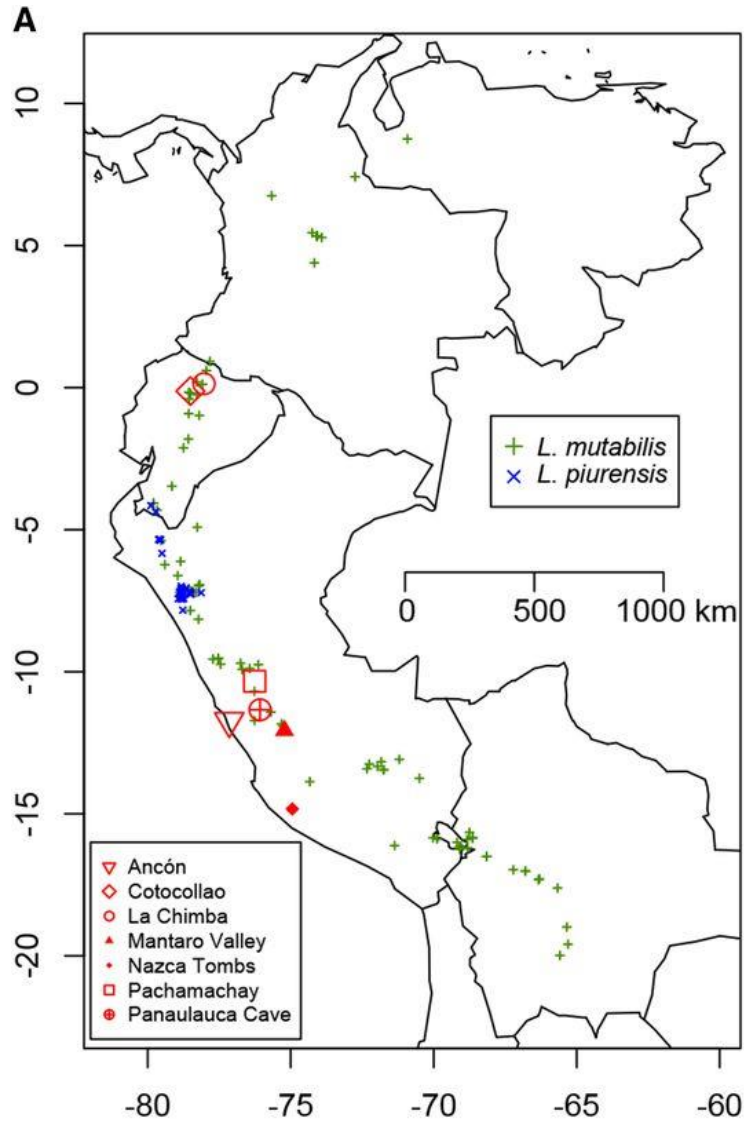
Exhibits typical **legume domestication syndrome** traits of indehiscent pods, large seeds, water permeable seed coats, reduced seed pigmentation, rapid and uniform germination and growth, and nearly annual life history, but retains higher seed alkaloid levels than other lupins.

● *L. mutabilis* ■ *L. semperflorens* □ *L. praestabilis* △ *L. piurensis* ◆ 31 Andean species

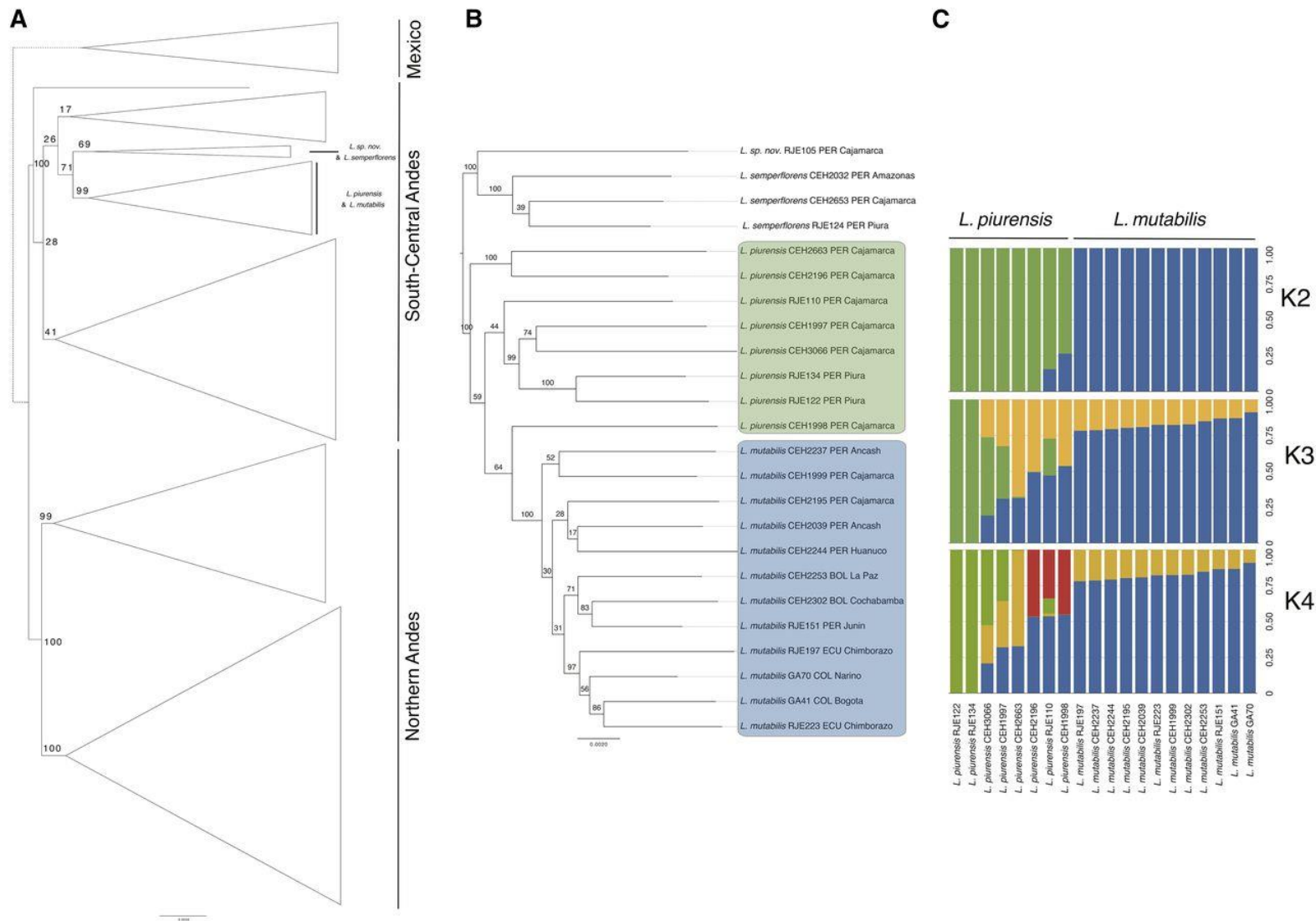




Tarwi archaeology

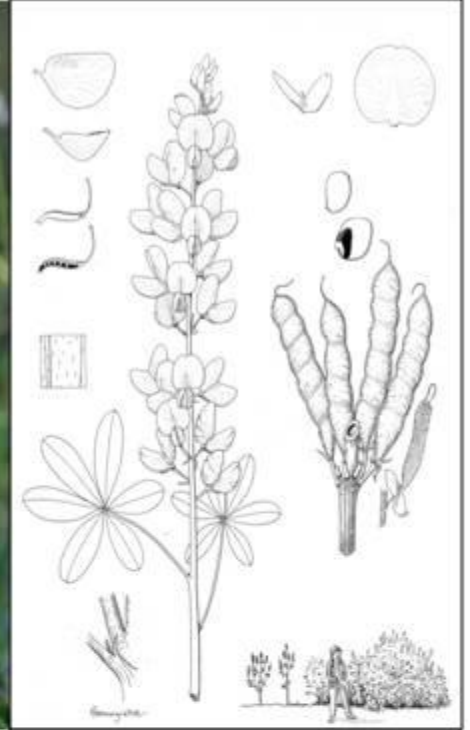


Origin of tarwi - *L. piurensis* as the putative progenitor, domestication in northern Peru





Lupinus mutabilis



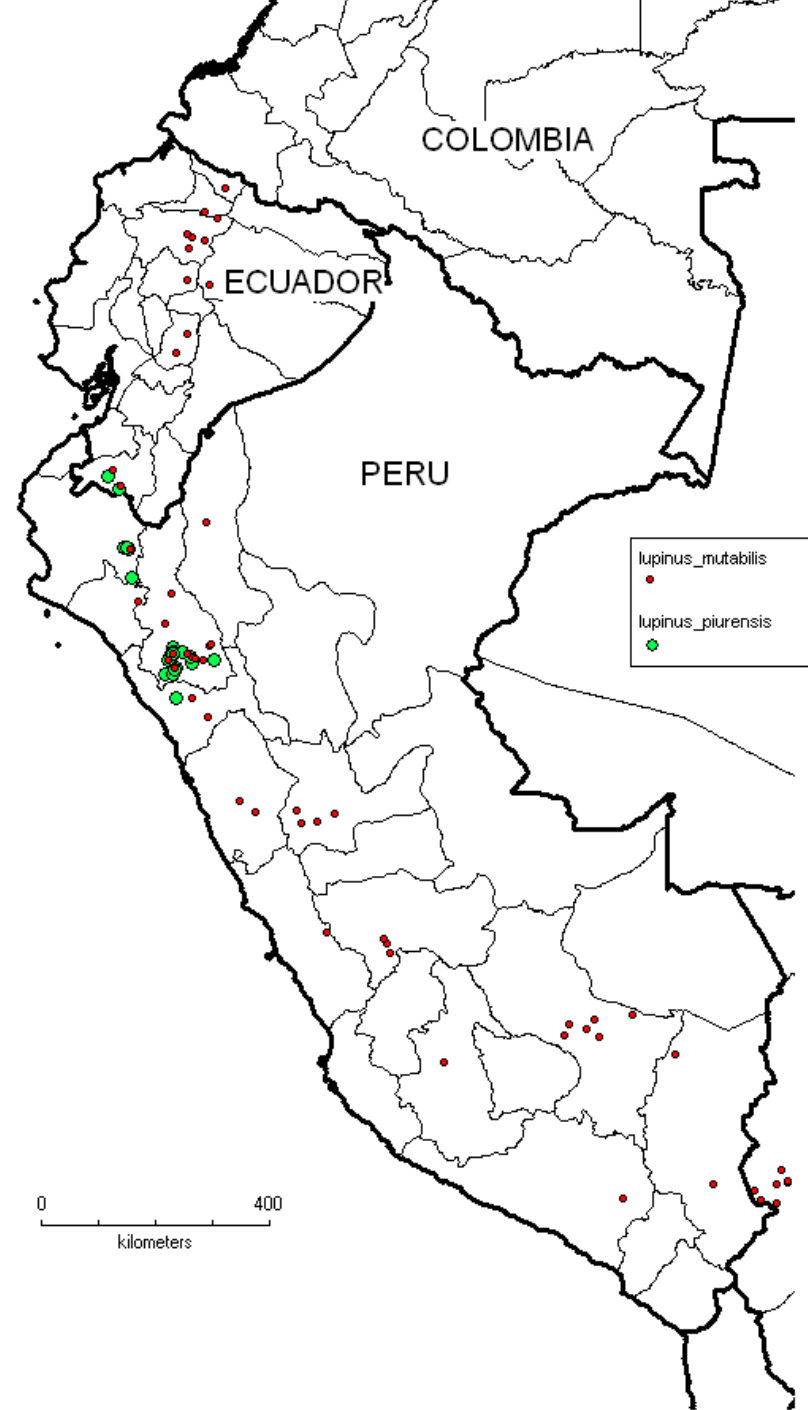
Lupinus piurensis





*Lupinus
piurensis*

Native in N
Peru & S
Ecuador



- Late stage domesticate, added to existing S-C Andean crop assemblage





Faba bean - *Vicia faba*

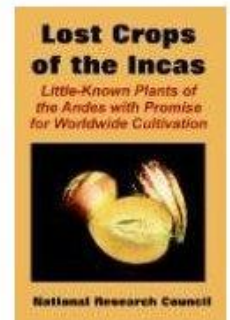


Wheat

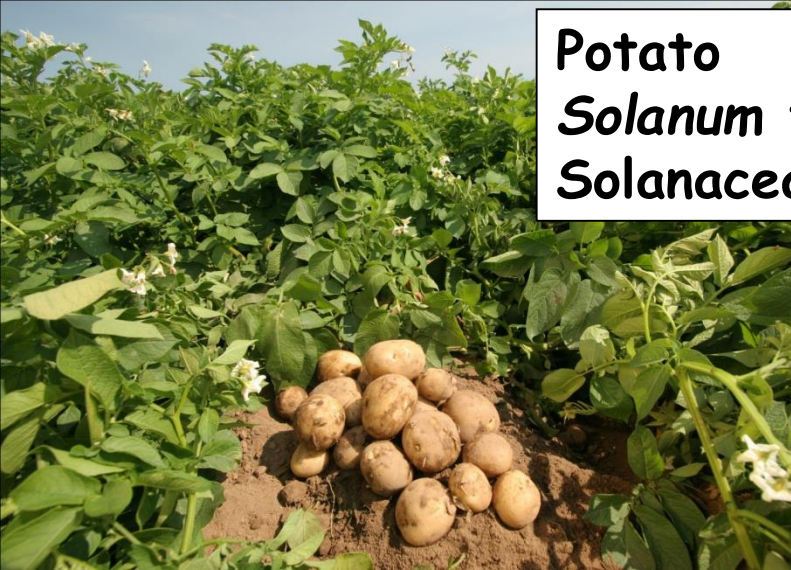


Lost Crops of the Incas - Little-Known Plants of the Andes with Promise for Worldwide Cultivation.

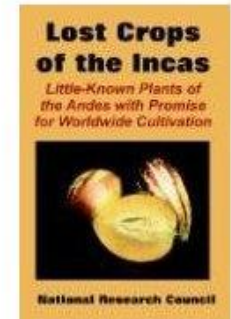
Displacement of indigenous Andean crops by Old World crops, such as wheat and broad beans introduced by the Spanish in the 17th Century. These now taking over from Quinoa and Tarwi.



Potato
Solanum tuberosum
Solanaceae



Lost crops of the Andes - Conclusions



There are many so called *minor crops*. These are under-utilized or non-commercial crop species that are important components of regional or national agricultural biodiversity, which were potentially more important in the past, but which are today mainly used locally. These minor, displaced and underutilized crops nevertheless continue to play an important role in food security of rural communities in many parts of the world.

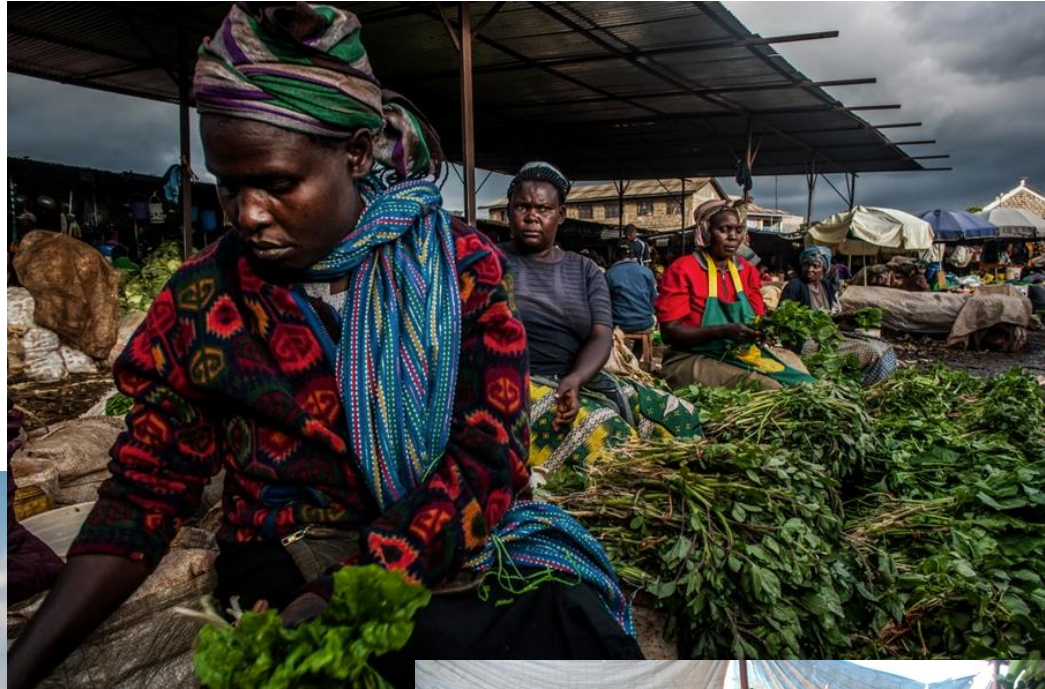
The origins of domestication of many of these minor crops remain poorly known - i.e. the detailed archaeological and genetic data that are needed to pinpoint where, when, how many times and from what progenitors these crops were domesticated are often lacking. This limits our understanding of regional geotemporal trajectories of agricultural development in each of the main areas of independent agriculture.

Many of these crops are considered *lost* because they are being displaced by other crops - e.g. Faba bean displacing tarwi, wheat displacing quinoa, uniform and highly bred potato varieties displacing indigenous potato cultivars, raising important issues about crop genetic resource conservation

The rise of Africa's super vegetables

Long overlooked in parts of Africa, indigenous greens are now capturing attention for their nutritional and environmental benefits

Nature June 2015



Growing the lost crops of eastern North America's original agricultural system

Natalie G. Mueller^{1*}, Gayle J. Fritz¹, Paul Patton², Stephen Carmody³ and Elizabeth T. Horton⁴



- a. Goosefoot - *Chenopodium berlandieri*
- b. Sumpweed / Marsh Elder - *Iva annua*
- c. Little Barley - *Hordeum pusillum*
- d. Erect Knotweed - *Polygonum erectum*
- e. Maygrass - *Phalaris carolinum*



Neglected & Under-utilized Crops to Improve Food Security

Indigenous ancient crops often still used locally & regionally - wider use offers scope to help poorer subsistence farmers

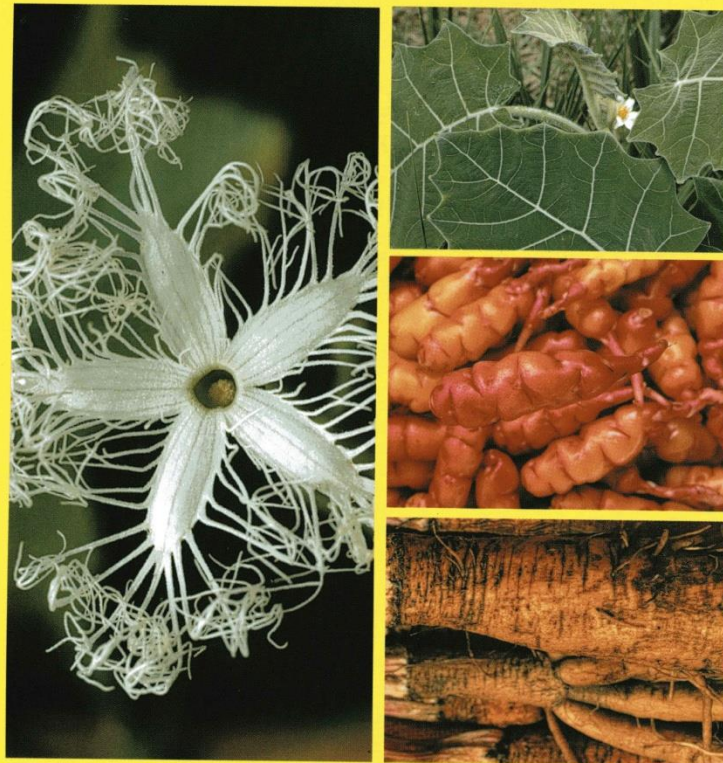
Reduce risks of over-reliance on a small number of major crops - strength in diversity

Environmental benefits: Increases sustainability of agriculture using crops with wider environmental tolerances requiring lower inputs of fertilizers, pesticides, water and energy

Nutritional benefits: Contribute to food quality and nutritional value

Preserve, promote and celebrate cultural and dietary diversity

Growing **Unusual Vegetables**



**Weird and Wonderful Vegetables
and How To Grow Them**

Simon Hickmott

BIO 235 – Plants & People – Evolution and Domestication of Crops

Course Assignment – What do we eat today?

Compile a complete list of all the plants and plant parts that you eat, drink or otherwise consume during the course of one week, i.e. over seven consecutive days. Include everything – breakfast, lunch, dinner, snacks, inhalations and ***all*** major and minor ingredients. Leave **nothing** out.

Annotate your list, as far as you can, in a table showing: common name / scientific name / plant family / part of the plant (seed, fruit, root, stem, leaves, etc) / region of origin (i.e. where does the plant grow naturally) / and place of production (i.e. where was the plant that supplied your food grown). For example: potato / *Solanum tuberosum* / Solanaceae / stem tuber / Andes / Switzerland. Only record each plant once on your list, even if you eat it several times.

Make an estimate of your ‘food kilometers’ for each plant product and for the week in total, i.e. how far in total did all the elements of your weekly food travel to reach you?

Analyse and summarize in **a few pages** any interesting features about the taxonomic diversity and geographic distribution of your food intake, and what it means in relation to how we use plants, and how that is changing through time. **Step back and think!**

Submit a **hard (paper) copy** of your assignment to me by **6th November**. The assignment is worth 50% of the overall BIO235 assessment.

Any questions: ask me, or email me!

Colin Hughes, Oct 2017, Email: colin.hughes@systbot.uzh.ch



HAPPY HALLOWEEN

