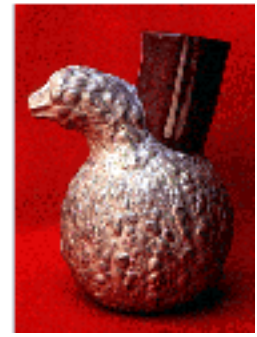


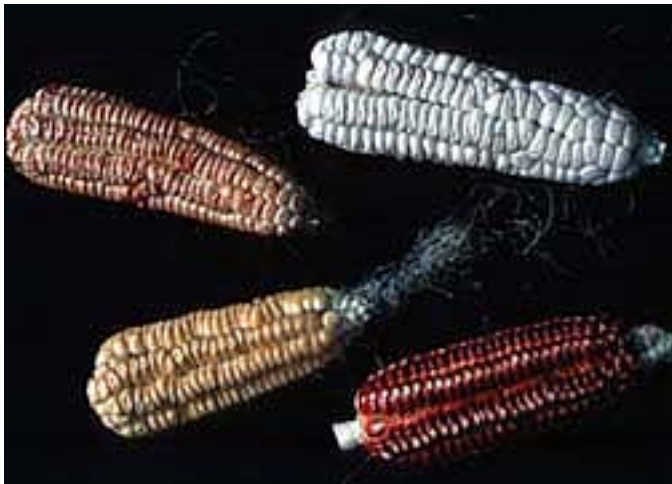


Ethnobotanical Leaflets



Picture Gallery

Featuring the Photos of Carlos Ochoa, Lima, Peru



Left: *Zea mays* var. *amilacea* from Cusco, Peru. **Right:** Samples of two kinds of chile peppers from Trujillo, Peru --Right, *Rocoto* (*Capsicum pubescens*) and Left, *Aji* (*C. annuum*).



Left: The edible fruits of the zapote (*Manilkara zapota*) may be eaten raw or turned into preserves and syrup. Chewing gum is made from the chicle or latex of the tree. **Right:** The seeds of the common bean or frijol (*Phaseolus vulgaris*) vary tremendously in coloring and ornamentation.



Left: The edible fruits of the *capuli* (*Physalis peruviana*) may be eaten raw or cooked. **Right:** A white variety of *mashua* (*Tropaeolum tuberosum*) called *cuyo cuyo* is sold in the marketplace of Puno, Peru.

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