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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