Left: Kernels of maize cultivar *sacca sa* from Cusco, Peru. **Right:** The sweet, edible roots of yacón (*Polymnia sonchifolia*) contain inuline and inuline-related compounds, but not starch. Unlike the roots of other edible species, these are commonly eaten raw. The yellowish-fleshed variety shown here comes from the Cajamarca market.
**Left:** Kiwicha (*Amaranthus caudatus*). The typical variety of this pseudo-grain species has drooping, dark red cat-tail like inflorescences. The seeds are commonly popped or ground into flour. **Right:** Cut fruit of *Passiflora quadrangularis* showing the whitish mesoderm and the many small seeds. The fruits of this species are the largest of the genus.