

Ethnobotany. Lecture 8

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Outline

1 Centers of cultivated plants origin

2 Sugar plants

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- 2 Sugar plants

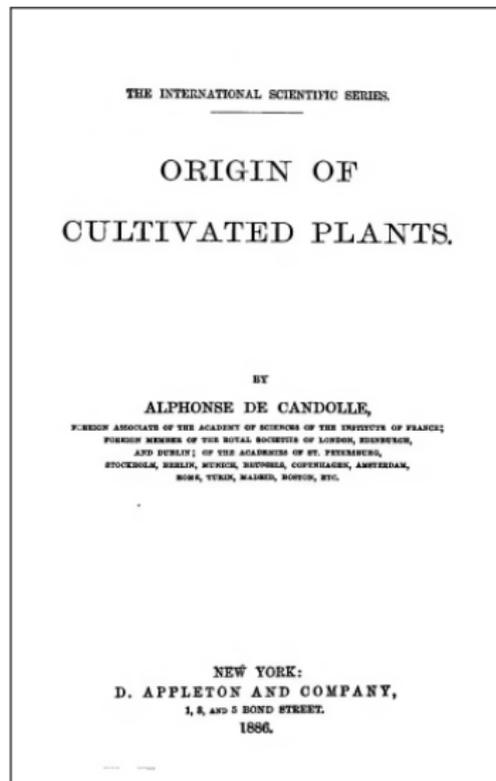
Why knowing centers of origin is important

- Tracing history of civilizations alongside with history of plant cultivation
- Historical discoveries
- New landraces and wild relatives useful for selection

Initial hypotheses: De Candolle (1882)

- Mentioned that distribution of ancient cultivated plants was very unequal
- Found three centers of plant origin: China, West Asia/Egypt and tropical Asia

De Candolle's "Origin"



Nikolai Vavilov work (1926)

- On the 5th International Genetics Congress, he presented his new classification of centers based on field and collection research
- Differential method: studying density of distribution on a level of varieties. Places where biggest densities were intersected become “centers candidates”
- In 1930s, he establishes “ecological passports” of territories which show ecologic, economic and geographic traits

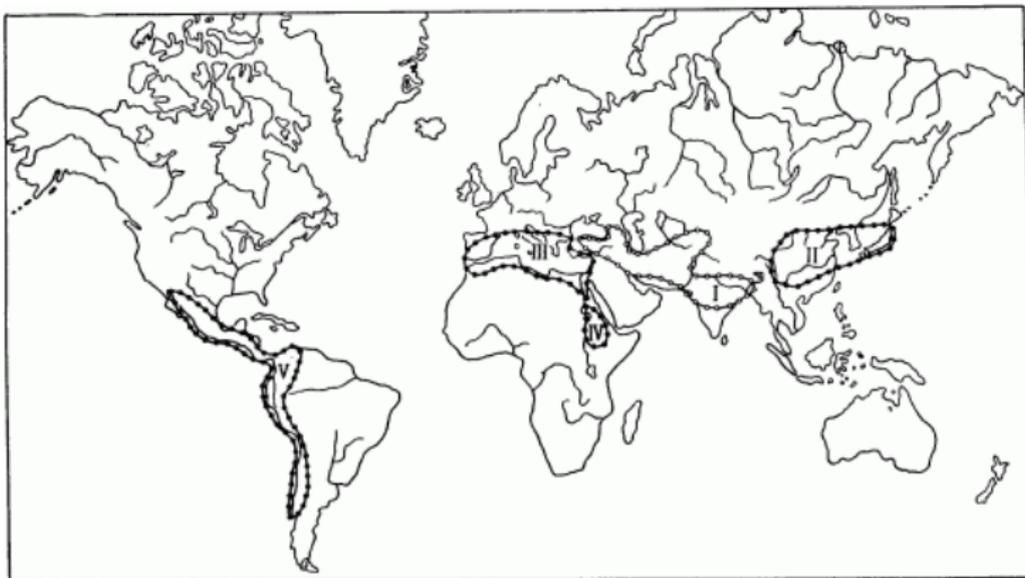
Vavilov's centers (1926)

In 1926, he designated five centers of origin:

- 1 India
- 2 China
- 3 Mediterranean region
- 4 Ethiopia
- 5 South and Central America

Later, he added some (Central Asia) and split some of them

Five Vavilov's centers



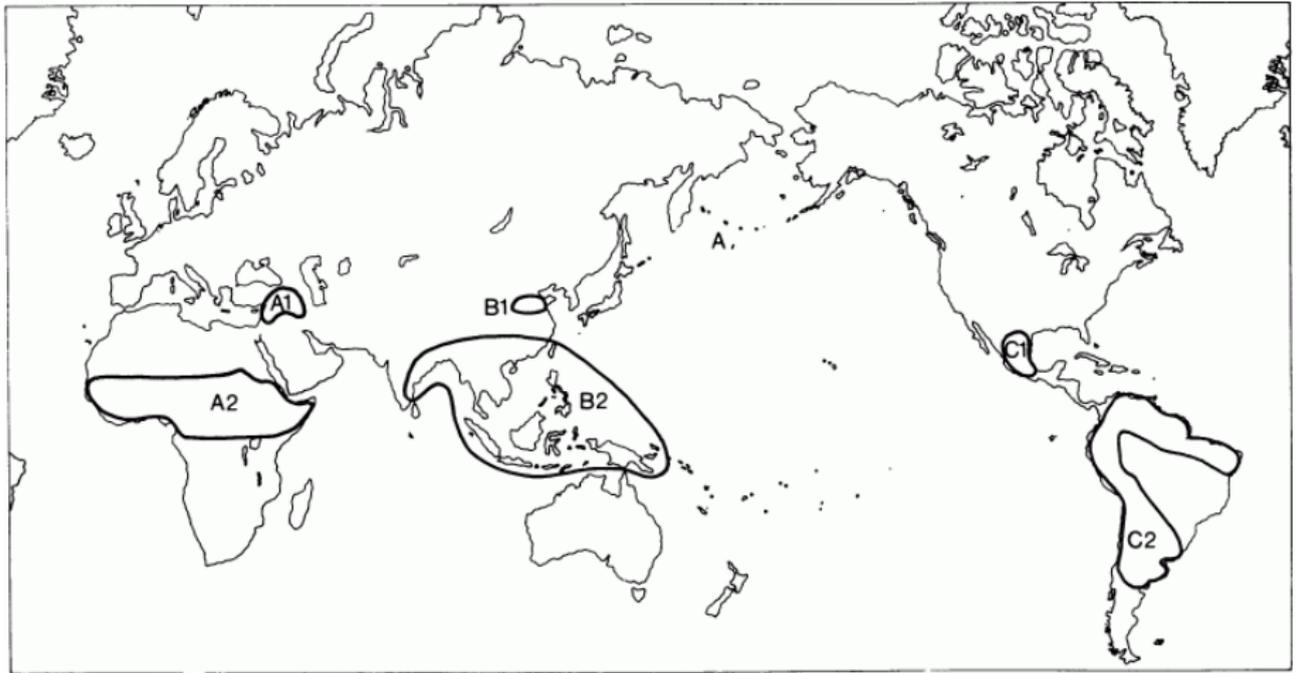
More recent hypotheses

- Darlington (1952): several American centers, twelve centers in total
- Harlan (1971): “centers of agricultural beginnings”: only six
- Zhukovskij (1965–1982): 12 “megacenters” (regions). All Vavilov’s centers listed, plus several which do not produce substantial amounts of cultivated plants but still separate

Darlington's centers



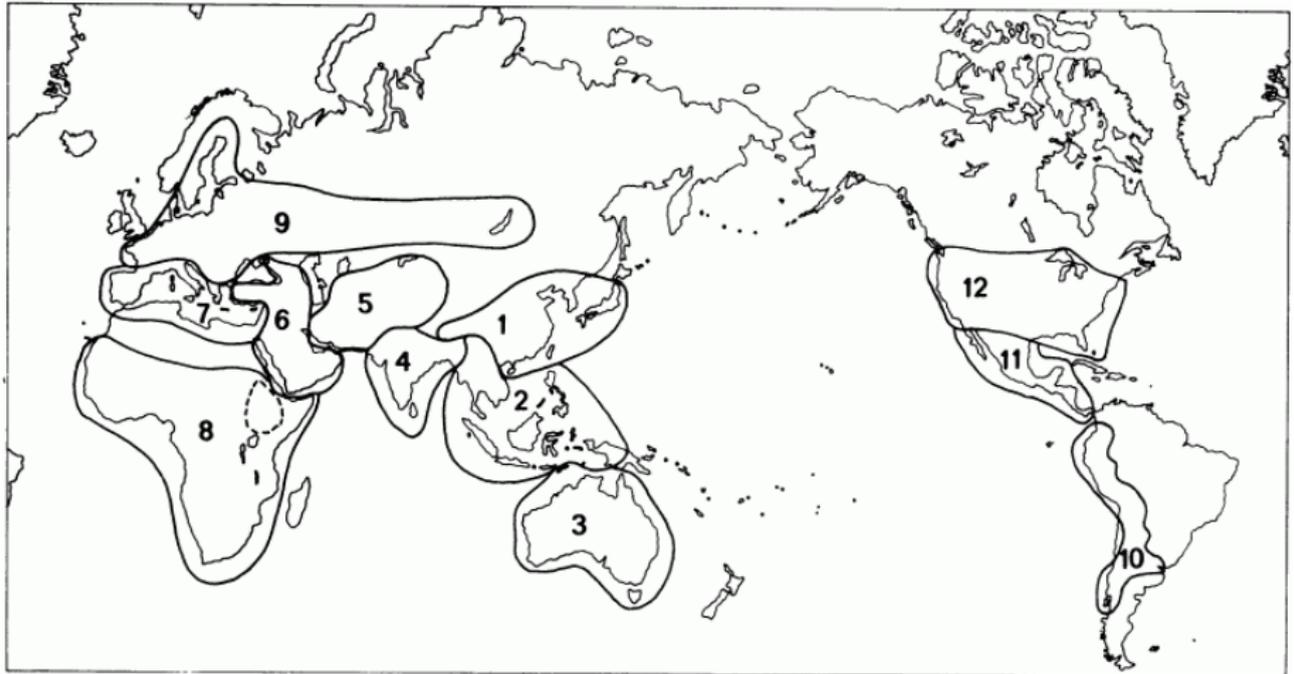
Harlan's centers of agricultural beginnings



Centers of origin from Zhukovskij

- China
- Indochina—Indonesia
- Australia—New Zealand
- India
- Central Asia
- West Asia
- Mediterranean
- Africa
- Europe—Siberia
- Central America
- Bolivia—Peru—Chile
- North America

Zhukovskij's regions (centers)



West Asian center (A1)

- Plants relatively small, stiff stems and leaves, drought-tolerant
- Some wheats, two-rowed barley, oats, lentils
- Ancient Egypt and Mesopotamia

Indian center (B2)

- Xerophytes*, small leaves, rapid development and filling-out of seeds, small seeds, extremely susceptible to European fungal and bacterial diseases
- Some wheats, six-rowed barley, finger millet, chickpea
- Ancient Indus Valley Civilization

African/Ethiopian center (A2)

- Adapted to poor soils, starting to grow in the beginning or in the end of rain season
- Fonio, tef, sorghum, pearl millet
- Ancient African civilizations: Aksum, Yoruba, Benin

China center (B1)

- Mesophytes and even hydrophytes, short development, small and medium-sized seeds, relatively big leaves
- Rice, soybeans
- Ancient Chinese kingdoms

Central American center (C1)

- Xerophytes and mesophytes, slow growing, big seeds, drought- and hot-tolerant
- Corn, common bean, sweet potatoes
- Ancient Aztec and Mayan empires

South American center (C2)

- Mesophytes, many are tolerant to low temperatures, big leaves, developed underground parts
- Cassava, potatoes, oca etc.
- Ancient Andean civilization

Sugars and their role

- Mono- and polysaccharides
- Glucose, fructose, sucrose, cellobiose
- Starch (amylose + amylopectin) and glycogen

Sugars and civilizations (speculative hypothesis!)

- High level of glucose uptake by nervous cells
- Increasing use of sugars in human history
- “Unsuccessful” civilizations which did not find a reliable source of sugars

Ethanol

- Immediate product of yeast fermentation of glucose
- Pre-adaptation to alcohol from frugivores
- Bind to GABA (gamma-aminobutyric acid) receptors
- Converted into acetaldehyde (toxic!) by alcohol dehydrogenase and then into acetic acid by acetaldehyde dehydrogenase*
- Asian flush and alcoholism are related to the genetic diversity of alcohol dehydrogenases

Downsides of sugars

- Obesity, because sugars are easily convert into fats
- Diabetes, because insulin cannot deal with large quantities of sugars
- Dental diseases, especially dental caries (caused by lactobacteria taking sugars for their growth)
- Multiple sweeteners have been developed to avoid side-effects of sugars: heterocyclic saccharine (in “Sweet’N Low”), amino acid derivative aspartame (in “Equal”), chlorine hexose sucralose (in “Splenda”, “Altern”). All are controversial.

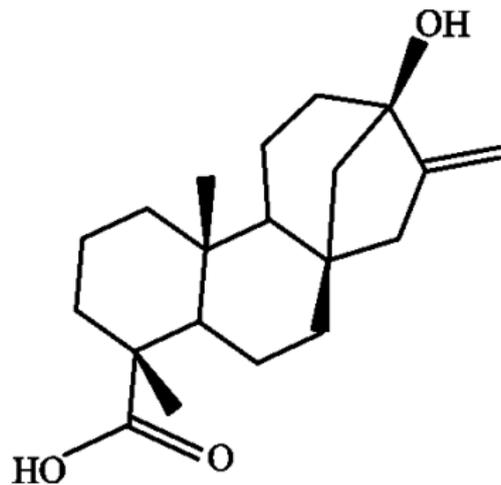
Stevia rebaudiana, the natural sweetener

- Belongs to aster family, Compositae
- Originated in South America
- Leaves contain the group of sweet glycosides, derivatives of steviol
- Despite of multiple controversies (not approved in EU, banned in Norway and Singapore) used by Coca-Cola and PepsiCo in their “zero calories” drinks

Stevia flowers



Steviol



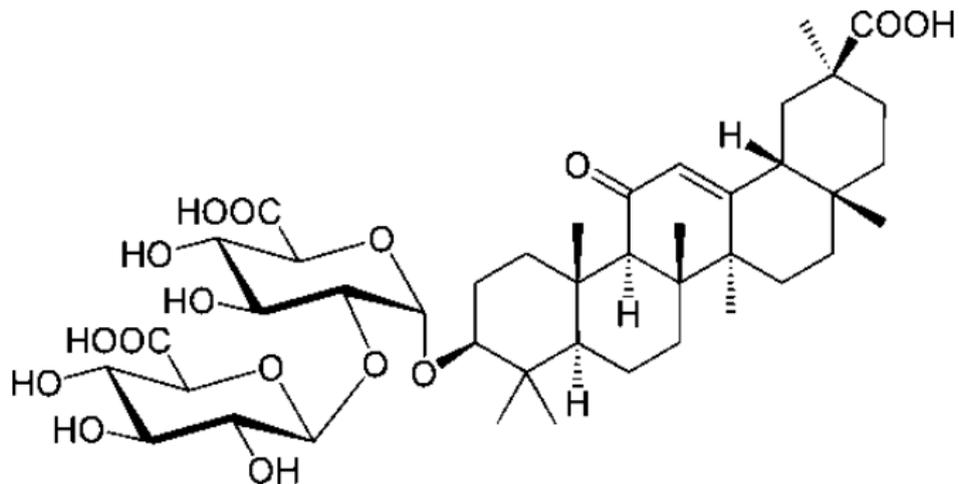
Our native natural sweeteners

- North Dakotan wild licorice (*Glycyrrhiza lepidota*) belongs to legume family, Leguminosae
- Contains natural sweetener glycyrrhizin
- Side-effects are hypertension and lowering of testosterone level in males

American licorice, *Glycyrrhiza lepidota*



Glycyrrhizin



Summary

- Twelve centers (region) of initial cultivation exist
- Sugar is highly used but controversial source of energy

For Further Reading



A. Shipunov.

Ethnobotany [Electronic resource]. 2011—onwards.

Mode of access: http://ashipunov.info/shipunov/school/biol_310



A. Candolle, de.

Origin of cultivated plants [Electronic resource]. D. Appleton and Co, 1886.

Mode of access: <http://www.archive.org/details/cu31924002051211>.



N. I. Vavilov.

Centers of origin of cultivated plants [Electronic resource]. Cambridge University Press, 1992.

Mode of access: [http://](http://ashipunov.info/shipunov/school/biol_310/vavilov1992_centers.djvu)

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