CORRECTIONS

Useful Plants of the Las Tuxlas Rain Forest (Veracruz, Mexico): Considerations on their Market Potential *Guillermo Ibarra-Manríquez, Martin Ricker, Guillermo Angeles, Santiago Sinaca Colín, and Miguel Angel Sinaca Colín* 51(4)362–376. 1997

p. 372 *Desmoncus orthacanos*, common name is “junco negro.”

p. 373 in Clusiaceae, correct names are: *Calophyllum brasiliense* Cambess. Triana & Planch.; and *Rheedia edulis* (Seem.).

Diospyros digyna Jacq./GIM3495/Zapote negro, Zapote prieto/M,C/Tree/Edible fruits (Sep–Jan) [correct sequence is L1,N,I. (2, 16, 17, 21, 22)]

Common name for *Sloanea medusula* Schum. & Pittier is “Erizo.”

p. 374 *Virola guatemalensis*, specimen number is GIM2450.

Erythrina falkersii specimen number is GIM3172.

Piper auritum, is a shrub or tree and leaves are used as a spice.

BOOK REVIEW

Promoting the Conservation and Use of Underutilized and Neglected Crops. 8. Chayote. *Sechium edule* (Jacq.) Sw. Rafael Lira Saade. 1996. International Plant Genetic Resources Institute (IPGRI), Via delle Sette Chiese 142, 00145 Rome, Italy. 58 pp. (paperback). Gratis. ISBN 92-9043-298-5.

Rafael Lira did his Ph.D. dissertation on this gourd and its relatives. He is uniquely qualified to write what amounts to a small monograph on this one species.

A major problem confronting the breeder who might want to work on improving any crop is determining what the other species are, and which ones it might cross with. It appears from the summary on page 10 that the species are fairly well agreed upon; the issue of whether to divide *Sechium* into as many as three genera is not resolved. (But see Lira, R., V. L. Villaseñor, and P. D. Davila, *Systematic Botany* 22 (2): 415–426. 1998, where the conclusion to treat *Sechium* as a single, inclusive genus is strongly supported.)

Chayote was cultivated long before the Spaniards came to the New World. From its origins in southern Mexico and Central America, the plant has been spread worldwide. It is reported, Lira tells us, that the plant has even become a weed in Java. In India, chayote finds use not only as a vegetable but also as cattle feed. The major exporter is Costa Rica, but it appears

the value of the crop is not that great, varying from U.S. \$5–8 million per year.

Clearly, there's a lot of work to be done before chayote will become a significant crop. One wonders whether a clever tradename, like “Kiwi Fruit” for *Actinidia chinensis*, would help to boost sales. The fruit already has a number of local names (p. 13), and perhaps one of those will, with clever advertising, become popular.

The plant has a surprising number of pests (pp. 46–48), which probably do little harm to the plant in nature. Under cultivation, however, the matter is very different, because fruits of export quality have to be unblemished and free of parasites. Lira suggests one way out of this is to promote the use of the fruit pulp in industrial processes: it can be used for giving a pleasing consistency to baby foods, juices, sauces, and pastes (p. 29), and then how pretty the ovary wall is becomes irrelevant.

Like all the books in this series, the English is perfect, the typography and photo reproduction are excellent, and the bibliography is extensive but there's no index.

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