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Hunt Institute was dedicated in 1961 as the Rachel McMasters Miller Hunt Botanical Library, an international center for bibliographical research and service in the interests of botany and horticulture, as well as a center for the study of all aspects of the history of the plant sciences. By 1971 the Library's activities had so diversified that the name was changed to Hunt Institute for Botanical Documentation. Growth in collections and research projects led to the establishment of four programmatic departments: Archives, Art, Bibliography and the Library.

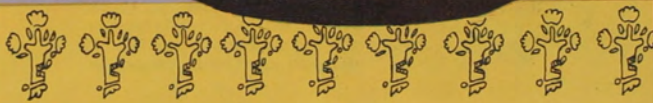
RANCHO CALIFORNIA

Almuñécar (Granada)

AGUACATE



*Mantequilla vegetal,
Alimento ideal*



RECETARIO

Principles of Tzeltal Plant Classification

By

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CONTENTS:

Part I — THE SETTING, PRINCIPLES AND METHODS

The Setting. General Principles of Tzeltal Plant Classification and Nomenclature. Methods of Collecting Data. Ethnolinguistic Considerations of Plant Morphology and Plant Development. Cultural Significance of Plants.

Part II — THE FLORA

Introduction. The Trees: *te?*. The Herbs: *wamal*. The Vines: *?ak'*. The Grasses: *?ak*. The Unaffiliated Plants. The Ambiguously Affiliated Plants.

APPENDIXES:

Appendix 1.1-Alphabetical Inventory of Tzeltal Plant Taxa and Their Botanical Ranges by Folk Generic Name. Appendix 1.2-Alphabetical Inventory of Botanical Names (by Genus) and their Associated Tzeltal Plant Referents. Appendix 2-Alphabetical Listing of Plants by Tzeltal Name in Terms of their Relative Cultural Significance. Appendix 3-Potentially Valid Generic Names. Appendix 4-Systematic List of Plants.

REFERENCES.

Index to Non-Tzeltal Plant Names. Index to Tzeltal Plant Names. General Subject Index.

A Volume in the
LANGUAGE, THOUGHT AND CULTURE Series

April 1974, 744 pp., \$39.50 / £18.95

ISBN: 0-12-785047-3

This book represents a significant contribution to the understanding of preliterate man's classification of his environment. Its purpose is twofold: to point out cognitive principles underlying the botanical knowledge of a given preliterate society, and to develop general principles of folk botanical classification in structural and cognitive anthropology.

The book is divided into two sections. Part I, General Principles, begins with a detailed treatment of Tzeltal plant classification and nomenclature, demonstrating basic principles which can be applied to all ethnobiological systems. The authors describe their ethnobotanical field methods for gathering data, provide an illustrated discussion of the rich ethnolinguistic terminology used by the Tzeltal to describe plant structure, and describe the cultural significance of plant life for the Tzeltal — including the use of plants and plant products in agriculture, food types, house building, and other areas of material culture.

Part II, The Flora, presents individual descriptions of all known Tzeltal plant classes in terms of Tzeltal folk botanical taxonomy — listing the cultural usefulness of each plant, providing historical notes on its origin, and — in most cases — including pertinent photographs and/or drawings. Whenever possible, the authors also point out folk botanical characters used by the Tzeltal which can be used to develop general principles of recognizing and distinguishing related groups of organisms. The volume ends with a series of appendices which will guide the reader to those subjects in the book which may be of special interest to him, followed by Latin plant name, Tzeltal plant name, and subject indexes.

This volume will be of value to formal and cognitive anthropologists, plant taxonomists, ethnobotanists, and ethnolinguists. It will also be of interest to geographers, tropical biologists, and students and research workers dealing with Middle America.



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KIWI BERRY OR CHINESE GOOSEBERRY

The Kiwi Berry is named for the famous Kiwi bird, which does not fly. It is called Kiwi, presumably, because its outside skin is brown, just like the birds'. In New Zealand, the Kiwi is popularly referred to as the Chinese Gooseberry. But it really doesn't make any difference what you call it. This fruit by any other name will taste as sweet. It is a fine source of Vitamin C, and works beautifully as a meat tenderizer. It is in prime eating condition when it is at least as soft as a ripe avocado. It keeps well in the refrigerator and can be removed for ripening a few days before required. However, return it to the refrigerator after ripening, to chill well before serving. Incidentally, the skin is not meant to be eaten.

GENERAL USES OF THE KIWI

For dessert, the Kiwi is an ideal table fruit at all times. You can cut it in half and scoop out the flesh with a teaspoon or peel and slice it, serving it with sugar and cream.

You can substitute Kiwi for your favorite apple pie recipe, and it's superb on breakfast cereal. If you wish to make Kiwi jelly, cook it first, because the raw fruit keeps the jelly from setting.

Because of its vivid green color, Kiwi is particularly attractive as sundae topping or in a fruit salad. As a very special New Zealand sundae, put a spoonful of thick cooked pulp in a small glass custard cup or other sweet dish, cover it with a serving of ice cream, and sprinkle the top with small pieces of preserved ginger.

Recipes

BREAKFAST

Peel and slice, sprinkle with sugar and serve with cream. Add to breakfast cereals.

SALAD

Peel and slice, add to fruit salad for distinctive flavor and decoration.

TOPPING

Peel and slice. Top your favorite Ice Cream with slices of Kiwi Fruit.

Sundaes

Peel and cook until thick, allow to cool. Place a spoonful in glass custard cup, cover with scoop of ice cream and sprinkle with small pieces of preserved ginger.

Icing

Peel and slice. Cream 1 oz. to 2 oz. of butter and add 1 cup of powdered sugar, beating the mixture well. Add just sufficient coloring to tint the icing pale green and a little milk if necessary to obtain a spreading consistency. Smooth icing on top layer of cake. Decorate with slices of Kiwi Fruit.

PIES

Peel and slice, top your favorite custard pie for an unusually delightful tangy flavor. Sliced Kiwi Fruit makes a pleasant change from other fruit fillings.

CHUTNEY

12 Kiwi Fruit	1 small cup raisins
3 medium-sized onions	1 des. spoon of salt
1 lemon	¼ tsp cayenne pepper
2 oz. preserved ginger	1 large cup brown sugar
1 tsp of ground ginger	1½ large cup of vinegar

Peel Kiwi Fruit and cut into quarters. Cut onions into fine pieces, slice lemon very thinly and discard the seeds. Cut the raisins coarsely, and chop the ginger into small pieces. Put all ingredients into a large saucepan and simmer gently for about 1½ hours, stirring frequently to break down to a pulp. Cool slightly and put into small jars. Cover well. Store in a cool place.

[Removed from Collection 204, Popenoe Family Papers; letter to
Wilson Popenoe from Gary MacEoin (editor of "La Hacienda")
April 3, 1959]

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