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## What is the origin of a potato

**What is the origin of a couch potato. Where did the first potato come from. Where does a potato come from. Where did the potato originate. Where does the word potato originated from. What is the origin of the idiom a hot potato. piyojemu**



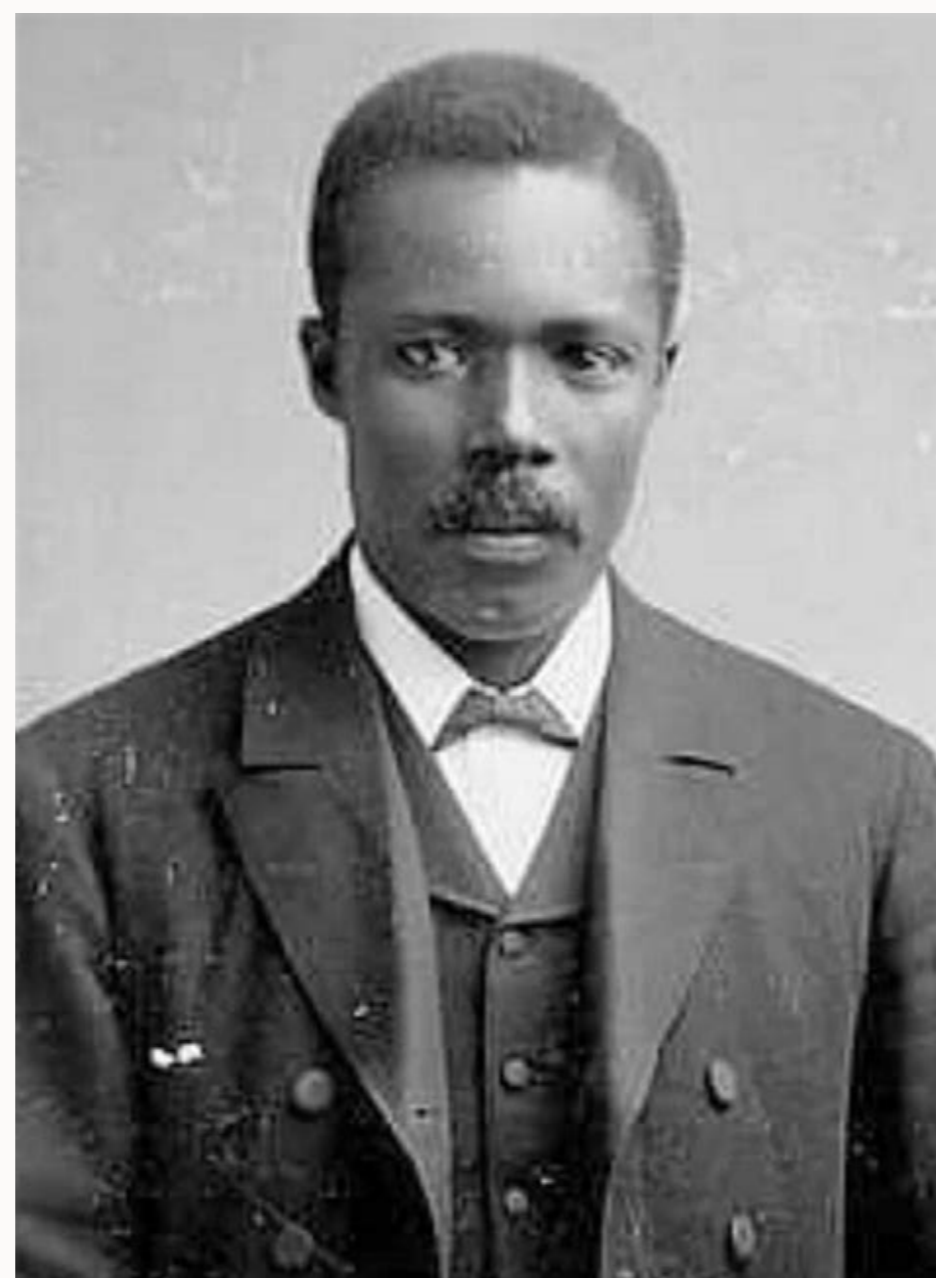
**Where does the word potato originated from. pokevado What is the origin of the idiom a hot potato.**

Staple food, root tuber, starchy For other uses, see Potato (disambiguation). Potato Potato cultivars appear in a variety of colors, shapes, and sizes. Scientific classification Kingdom: Plantae Clade: Tracheophytes Clade: Angiosperms Clade: Eudicots Clade: Asterids Order: Solanales Family: Solanaceae Genus: Solanum Species: S. tuberosum Binomial name Solanum tuberosumL. The potato/pəˈteɪtoʊ/ is a starchy food, a tuber of the plant Solanum tuberosum and is a root vegetable native to the Americas. The plant is a perennial in the nightshade family Solanaceae.[2] Wild potato species can be found from the southern United States to southern Chile.[3] The potato was originally believed to have been domesticated (History) by Native Americans independently in multiple locations,[4] but later genetic studies traced a single origin, in the area of present-day southern Peru and extreme northwestern Bolivia. ruzezoju Potatoes were domesticated there approximately 7,000-10,000 years ago, from a species in the S. brevicaulis complex.[5][6][7] In the Andes region of South America, where the species is indigenous, some close relatives of the potato are cultivated.



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time noticed this. Prussia's King Frederick the Great ordered his government to distribute instructions to how to plant potatoes, hoping peasants who had food if enemy armies invaded during the War of the Austrian Succession in 1740. Other nations followed suit and by the time of the Napoleonic wars in the early 1800s, the potato had become Europe's food reserve, according to a report by the Food and Agriculture Association of the United Nations (FAO).In fact, tubers were such a valued crop during wartime that "every military campaign on European soil after about 1560 resulted in an increase in potato acreage, down to and including World War Two," wrote historian William McNeill in his 1999 essay How the Potato Changed the World's History.Nutrition and powerIn a matter of centuries, potatoes entered the European and global economies as a staple crop. For decades, food historians (such as those noted in this FAO booklet from 2008) have explained this spread as the result of well-meaning Enlightened sages obsessed with the nutritional properties of the tubers that managed to persuade a reluctant and conservative populace to adopt the potato.But Earle has her doubts. It was peasants who adapted the potato to Europe, she argues, thus they needed no persuading. Elites did not discover a new crop, but rather, they had a novel idea of what healthy food was. Instead of placing a "superfood" in the middle of European diet, they realised that nutrition needed to take a more central role and looked around for those crops that might serve their purpose.

The humble tuber was already there.Enlightened discussions of "population", and what its health meant for the power of the state, changed political calculations during the 18th Century, and also the fortunes of the potato. If a strong, numerous population was crucial for economic production and military might, the state needed to understand and manage the nutritional components of what people were eating. Abundant, healthy food became central to Empire-building. Earle writes in her 2018 paper Promoting Potatoes in Eighteenth-Century Europe. Thus, she argues, the fascination with potatoes does not come from the emergence of a new crop, but from novel European ideas of the relationship between food and the state.The first evidence of potato cultivation in Canada is from 1623 (Credit: International Potato Center)In this regard, the potato was unrivalled. "The food produced by a field of potatoes is... much superior to what is produced by a field of wheat," wrote Adam Smith in The Wealth of Nations. "No food can afford a more decisive proof of its nourishing quality, or of its being peculiarly suitable to the health of the human constitution." But while Smith was right in highlighting the potato's virtues, it was peasants and not the elites that made potatoes a fixture of European gardens and farms.A question of measuring arises, Earle admits. How did scholars like Smith and his contemporaries compare nutritional value? In the 18th Century, scientists hadn't agreed on a language for vitamins, proteins and minerals, she said. Instead, "what they did is say: 'look at the people who eat potatoes. They are more robust, and they are stouter and more energetic than people who eat other things'," said the scholar, who heads the Department of History at the University of Warwick.But as she argues, potatoes served this state-building purpose not only because of their nutritional value, but because they were already planted in gardens and fields across the continent. Its fans praised its virtues.They were not wrong. A widely cited economics paper reviewed information from military records of French soldiers born after 1700 and showed that eating potatoes made people slightly taller. According to The Quarterly Journal of Economics: for villages that were fully suitable for potato cultivation, its introduction increased average adult heights by approximately one-half inch.That same paper provides a stronger claim: that population in Europe and Asia exploded after the spread of the potato. According to the researchers, the tuber introduction accounts for close to one-quarter of the growth in Old World population and urbanisation between 1700 and 1900."Potatoes, by feeding rapidly growing populations, permitted a handful of European nations to assert dominion over most of the world between 1750 and 1950," wrote McNeill.Back to the AndesThe potato frenzy continued unstopably until a blight paved the way for the Great Famine of 1845-1849 in Ireland. The failure of the crop, compounded by the utterly inadequate response by the British Government in London (which decided against relief and bet on market forces), led to the death of a million people, the emigration of one million people to the US and the steady departure of two more million elsewhere.

Ireland's population was halved in a matter of decades.A potato disease prompted a famine that halved Ireland's population in a few years (Credit: Hulton Archive/Getty Images)The Famine called attention to the fact that potato had supplied 80% of calorie intake in the country with only a handful of crop varieties available. Such a homogenous food block made the potato susceptible to diseases, as its genetic diversity had been washed away from domestication.To be fair, some mixing of varieties had already taken place in Europe around the 1750s. Burbano was part of a team that peered into the genes of European potatoes to study their ancestry and concluded that ancient Andean varieties mixed with tubers later brought from the lowlands of south-central Chile, such as Chiloé island, were naturally domesticated for the long days of the Southern Hemisphere.This first admixture only provides some handy traits, but not enough genetic depth, so breeding programmes over the years have been looking at ways to improve food security for potato farmers. "One of the ways breeders used to incorporate resistance was looking at wild potatoes," Burbano explained, talking about inedible potato cousins that still survive in the Andes and in the rest of their natural range. There are 151 known species, and they are the ancestors of today's potatoes, which have lost genetic diversity after centuries of serving humans.Peru's government is working with indigenous communities to protect the potato's genetic heritage (Credit: Jaime Razuri/Getty Images)In the early decades of the 20th Century, scientists began combining genes from mainstream potatoes, hoping to keep their domesticated traits, with wild potatoes, hoping to get their resistance to diseases. Most tubers grown today are a result of such tests.These wild species might also provide an answer to another pressing issue: changing temperature and rain conditions due to the climate crisis. A recent study concluded that rising emissions could cause a reduction of up to 26% of global tuber yield reductions by 2085. Genetic resources from these species could provide desirable traits, such as tolerance to frost, drought or temperature increase.Breeders in Europe and the United States, and more recently in Asia, have been developing these more resistant varieties for years, paving the way for potatoes to become a truly global crop in the 20th Century. Of the world's top 20 tuber producers, only three (the United States, Peru and Brazil) are part of its historical range, but every country is creating its own connection to it.In China, the government is aggressively promoting the potato among its population, hoping it can become a new national staple crop and staple food. Its leaders are following similar tactics to those of 18th-Century Europe, peddling it with state-owned media, popular figures and popular science books. And in India, potatoes are prepared in hundreds of different ways and you would struggle to convince farmers that they aren't local.Top chefs like Virgilio Martinez are featuring different varieties of potatoes in their creations (Credit: Everett Collection Inc/Alamy)Half the world around, the potato has reignited long-standing rivalries between Peru and Chile over who can claim the tuber as their own, while top chefs in Lima and the Andes - such as Virgilio Martinez who opened Mil in 2019 - are turning their gaze again to potatoes and featuring them in their creations.While Peruvians insist that potatoes were domesticated in what's now their territory (and bits of neighbouring Bolivia), a Chilean minister countered in 2008 that a vast majority of the world's tubers come from a variety introduced from Chile. But the debate is not necessarily about a history lesson, but also about national pride. "The silly part is that the story of the potato began millennia before the concept of nation-states existed," said Charles Crissman, a researcher at the International Potato Center, in a New York Times story published in 2008. "But, yes, the first potatoes came from what is today Peru."The claims rankled Peruvians because it came during the International Year of the Potato in 2008, a celebration that even FAO conceded "came from the Government of Peru". The country established the International Potato Center in 1971 and worked with indigenous communities in the mountain peaks to protect the potato's genetic heritage.At Virgilio Martinez's restaurants, diners can try a handful of Peru's almost 5,000 species of potatoes (Credit: Cris Bouroncle/Getty Images)A small agri-park high in the Peruvian Andes, the Potato Park in Cusco harbours a living museum of the humble tuber, in their natural environment, a reminder of where the potato comes from, but also a roadmap of where it could go: genetic material from less domesticated potatoes can trace a path forward for the crop, as it deals with new threats such as changing climates and pressures on the agricultural sector.A two-hour drive east of Cusco, a different view of the present and the future awaits: it's Mil, an ambitious take on Peruvian culinary tradition perched 12,000ft up in the clouds of the Andean mountains. Thanks to its celebrated chefs, here you can try a handful of Peru's almost 5,000 species of potatoes, and still have some space to wonder about what's beyond these mountains: is it an Indian curry? Fish and chips in an east London pub?

A baked potato fresh from an Idaho oven?With the global versatility of potatoes, the possibilities are endless.Culinary Roots is a series from BBC Travel connecting to the rare and local foods woven into a place's heritage.Join more than three million BBC Travel fans by liking us on Facebook, or follow us on Twitter and Instagram.If you liked this story, sign up for the weekly bbc.com features newsletter called "The Essential List". A handpicked selection of stories from BBC Future, Culture, Worklife and Travel, delivered to your inbox every Friday.: