

# Genetics of plant domestication: the basket and the clay pot challenging the PCR



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## Food production by kinds and origins

	% of total
Cereals (wheat, maize, rice, barley, sorghum, . . .)	72.3
Roots & tubers (potato, cassava, sweet potato, . . .)	6.9
Pulses (soybean, bean, groundnut, . . .)	6.3
All meat, milk, eggs	6.0
Sugar (sugarcane, beet, . . .)	5.0
Oil (soybean, rapeseed, groundnut, sunflower, . . .)	2.6

from Mediterranean climate	36.7	}	82.8
from tropical savannahs	46.1		

from Fertile Crescent	40	}	96
from the Americas	30		
from East Asia	26		

# Crops currently under incipient domestication

*Macadamia integrifolia* Maiden & Betche

*Physalis peruviana* L.

Macadamia nut

Andean gooseberry

1 cm



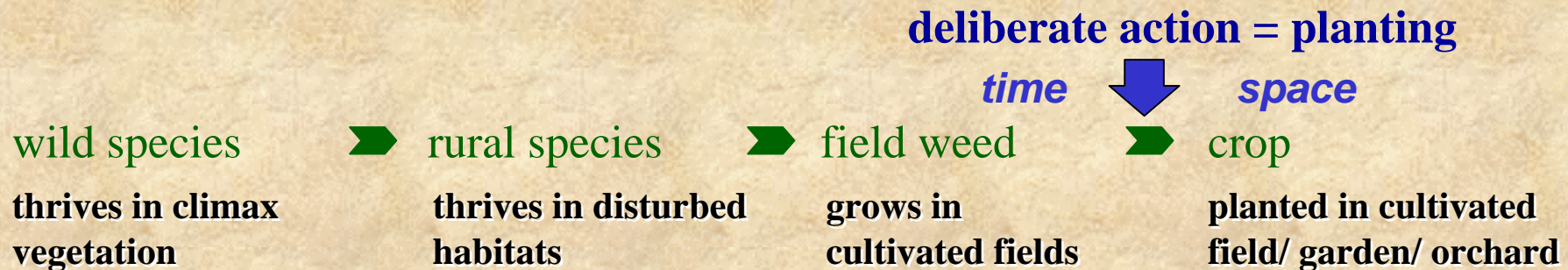


## Setting the scene: definitions

plant domestication = human creation of a new form of plant (B Smith 1995)

plant domestication = to bring plant into the human domain (J Harlan 1995)

plant domestication = inadvertent/ deliberate human selection (D Harris 2005)  
dependence on people for long-term survival



✓ *increasing ecological disturbance (intensity, frequency)*

✓ *domestication can be unconscious through taming the environment (e.g. fire), or through repetitive behaviour*

# When ?

Neolithic revolution (10,000 years B.P.)

curiously : independently, simultaneously

in at least 8 places on earth

climate change ? Man-made extinction of mammals?

not many records of a full transition from hunting,  
indicating a fast conversion ?

Important – independent - innovations

- better control of fire (e.g. light in Lascaux)
- basketry (7-6,000 years B.P.)
- ceramics (6-5,000 years B.P.)



Diego Rivera 1926



# Why domesticate crops if you don't have pots to cook them?

Oldest date: Taperinha, Brazil: 6,900 years B.P.

Ancient site: Puerto Hormiga, Colombia: 5,300 years B.P.

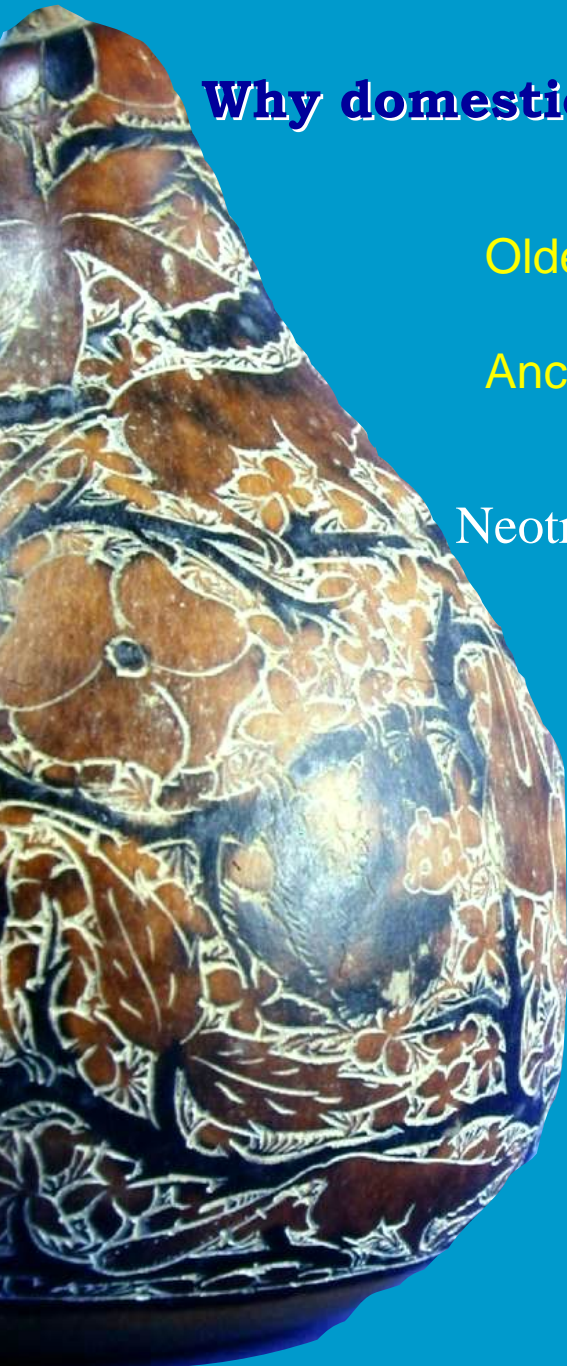
Neotropical crops that appeared in preceramic context (7700-5000):

maize, Lima bean, common bean, squash, arrowroot, cassava  
cotton, achira, guava, jack bean, bottle gourd, peanut, jicama

**source: Piperno & Pearsall 1998**

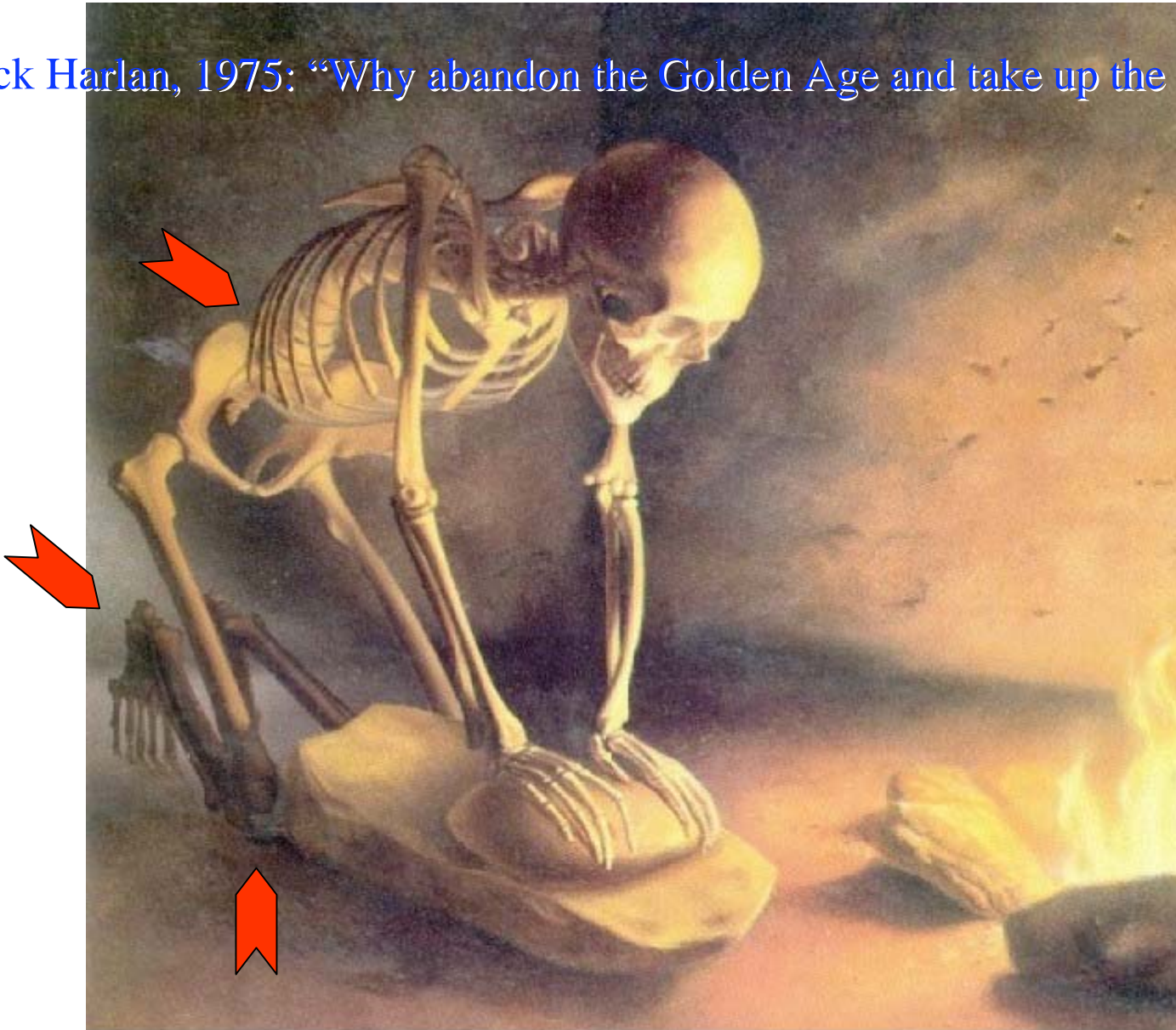
*Lagenaria siceraria* (Mol.) Standl. : one of the oldest ?!

- used as float for fishing nets, then as container, not as fire-pot
- initially harvested as a weed?
- most likely of African origin: Decker-Walters et al. 2004



The eloquent bones of Abu Hureyra, Syria. by Theya Molleson, 1994

Jack Harlan, 1975: “Why abandon the Golden Age and take up the burden?”



Cover of Scientific American, August 1994

*The daily grind of preparing flour  
left its mark on Neolithic bones.*



# Why ?

No model to copy !

more work, no knowledge in genetics (Mendel 1865!)

presence of antinutritional factors in many wild plants

unconscious ? inconspicuous ? autocatalytic !

No reverse !

increase of human populations, to six billions today

stratification of human societies, urbanization

flowering of arts, of diseases

mutual dependency, fragility

Hope and commitment !



Diego Rivera 1926



# Where ?

Geographic dimension

**In which place (s) did the domestication take place ?**

Biological dimension

**From which wild progenitor (s) did the crop arise ?**

**[material basis for many further studies]**

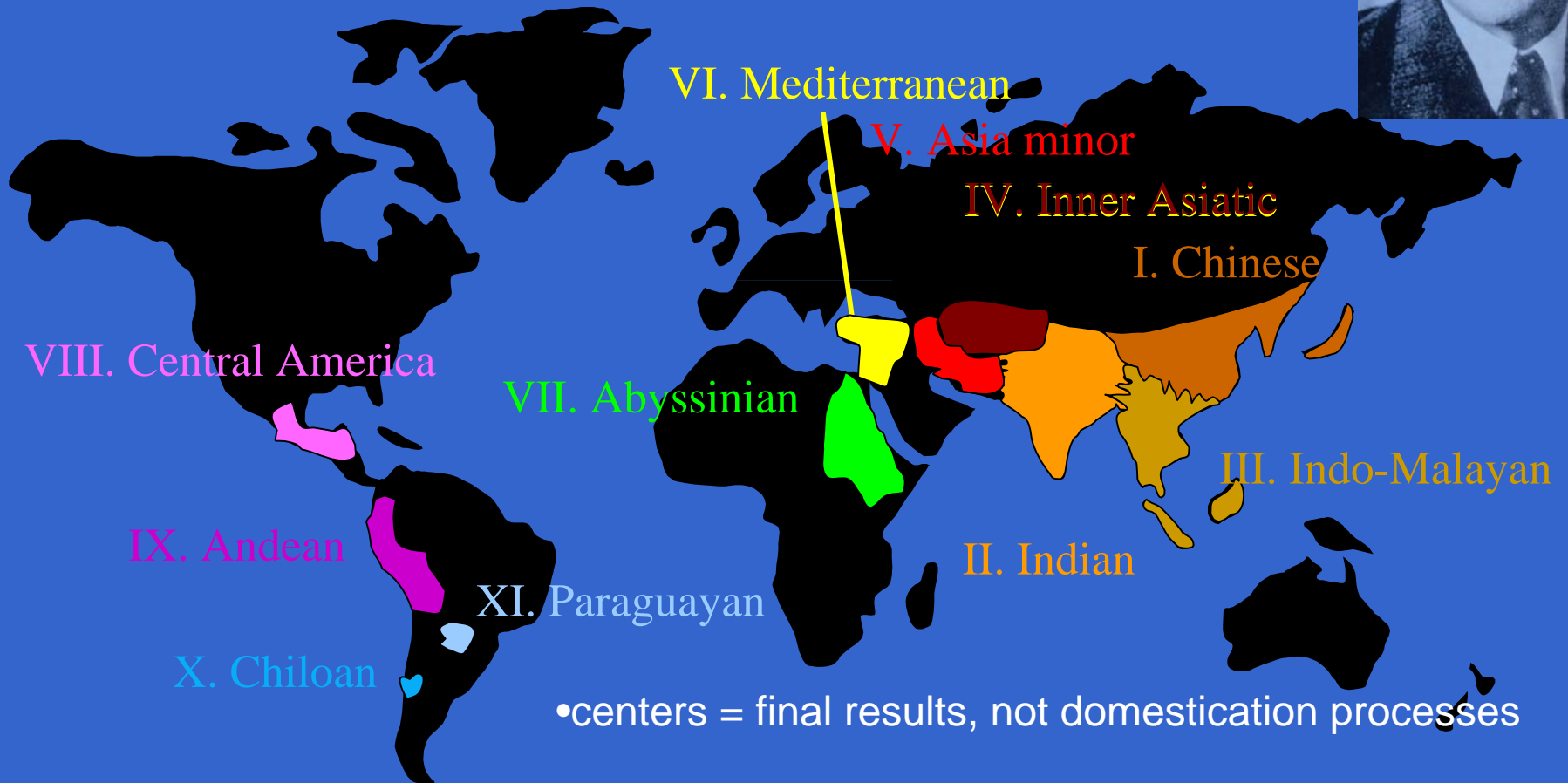
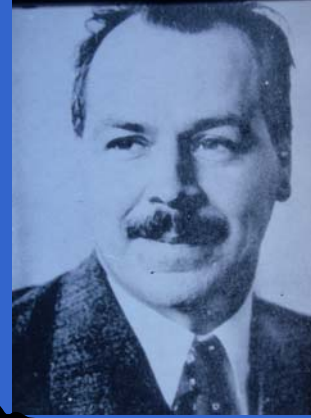
**[a close weed might not be the wild progenitor !]**

(remember the teosinte from Chalco !)



**Diego Rivera 1926**

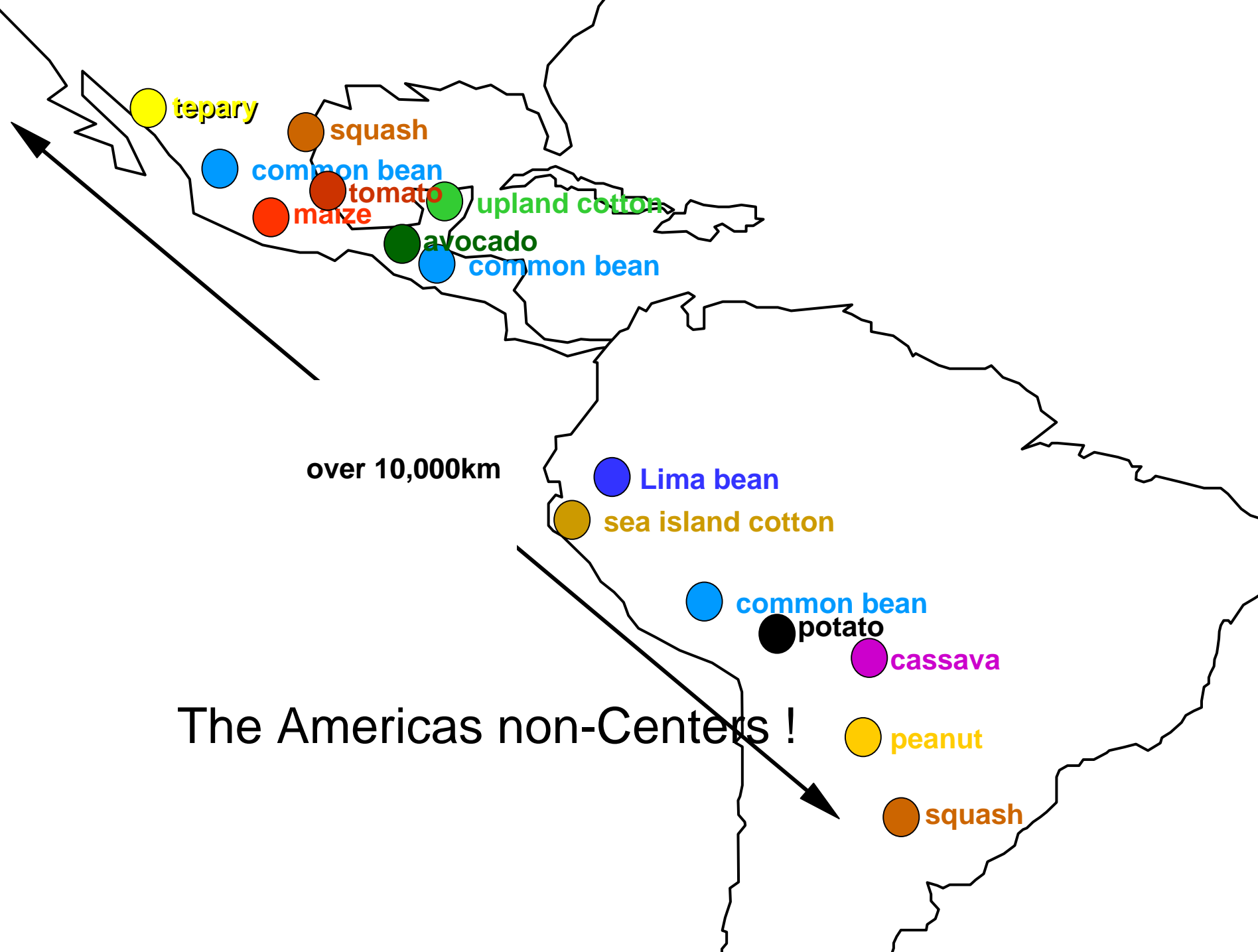
# World centers of origin of cultivated plants



- centers = final results, not domestication processes
- overall : not supported by molecular evidences

Works of N Vavilov et al. (1926, 1935)





The Americas non-Centers !

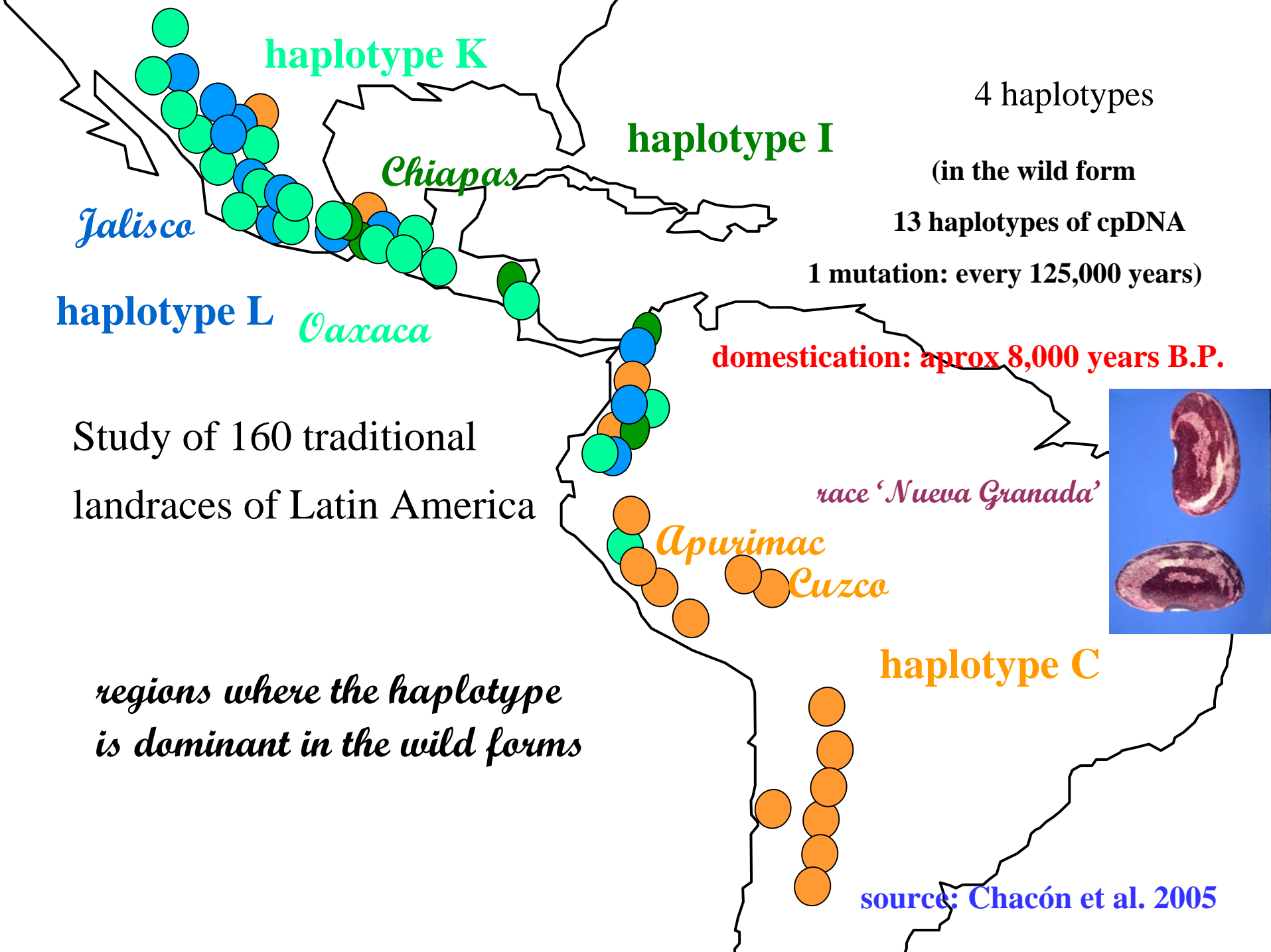
## Definition of the wild relative(s) from which the Neotropical crop derives

Crop	Works
maize, <i>Zea mays</i> L.	Doebley et al. 1987; Matsuoka et al. 2002
common bean, <i>Phaseolus vulgaris</i> L.	Gepts et al. 1986; Chacón et al. 2005
Lima bean, <i>Phaseolus lunatus</i> L.	Gutiérrez et al. 1995
pumpkin, <i>Cucurbita pepo</i> L.	Decker-Walters et al. 1993; Sanjur et al. 2002
cushaw, <i>Cucurbita argyrosperma</i> Huber	Sanjur et al. 2002
potato, <i>Solanum tuberosum</i> L.	Debener et al. 1990; Hosaka 1995; Spooner 2005
cassava, <i>Manihot esculenta</i> Crantz	Roa et al. 1997; Olsen & Schaal 1999, 2001

(recent dates; evidences brought by molecular markers)

Still unclear: sweet potato, fig-leaf gourd, sea island cotton





# How ?

Domestication Syndrome

Myth or reality ? Key traits and linkages

Unconscious *versus* Conscious selection

Mutation rates, progress in selection



Diego Rivera 1926



# *Genetic control of domestication syndrome in bean*

Phenotypical trait

Number of genes

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pod dehiscence

2-3

growth habit

5

seed color

9

seed pattern

9

reaction to photoperiod

3

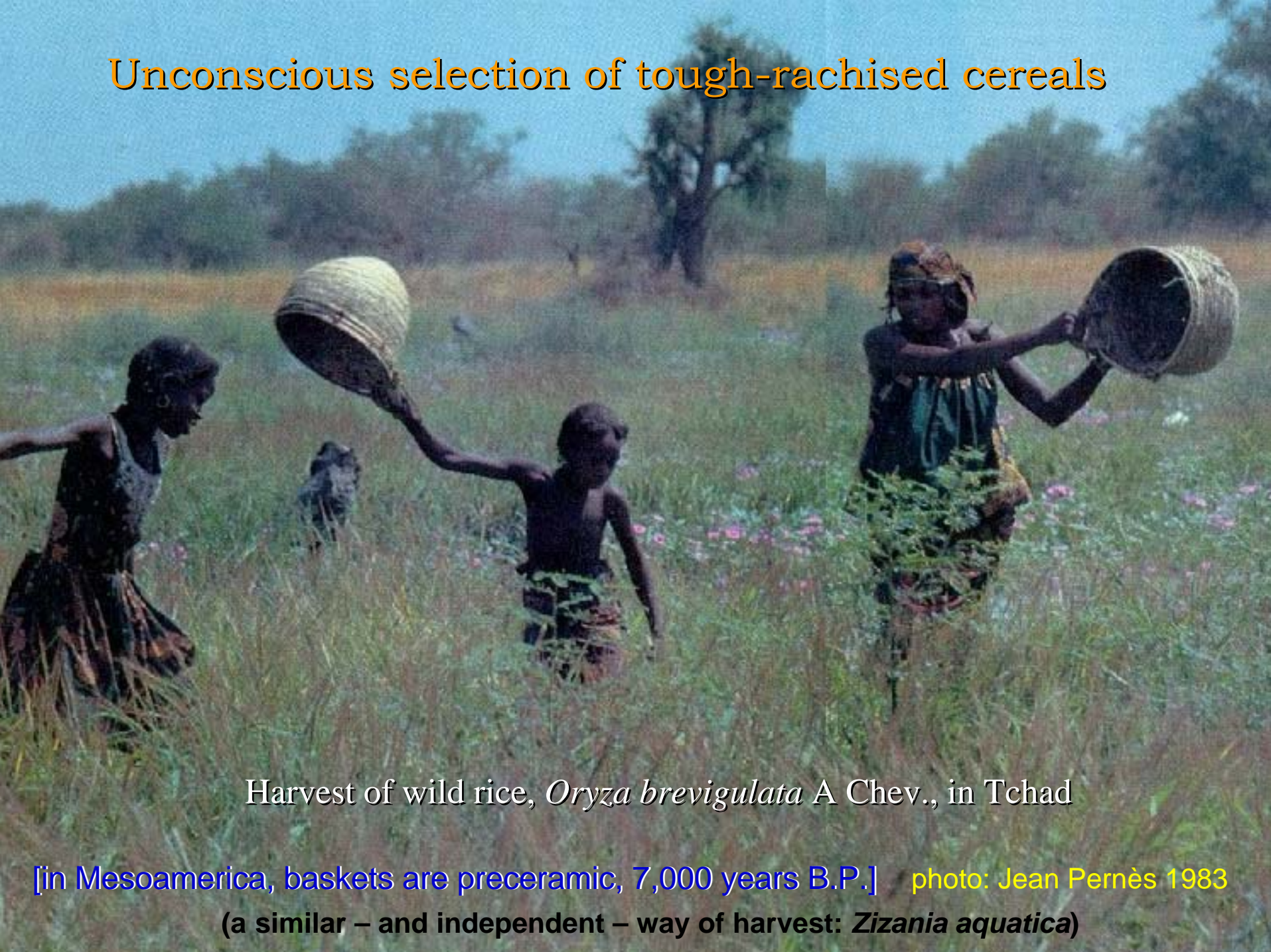
seed size

polygenic

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adapted from Gepts & Debouck 1991

# Unconscious selection of tough-rachised cereals



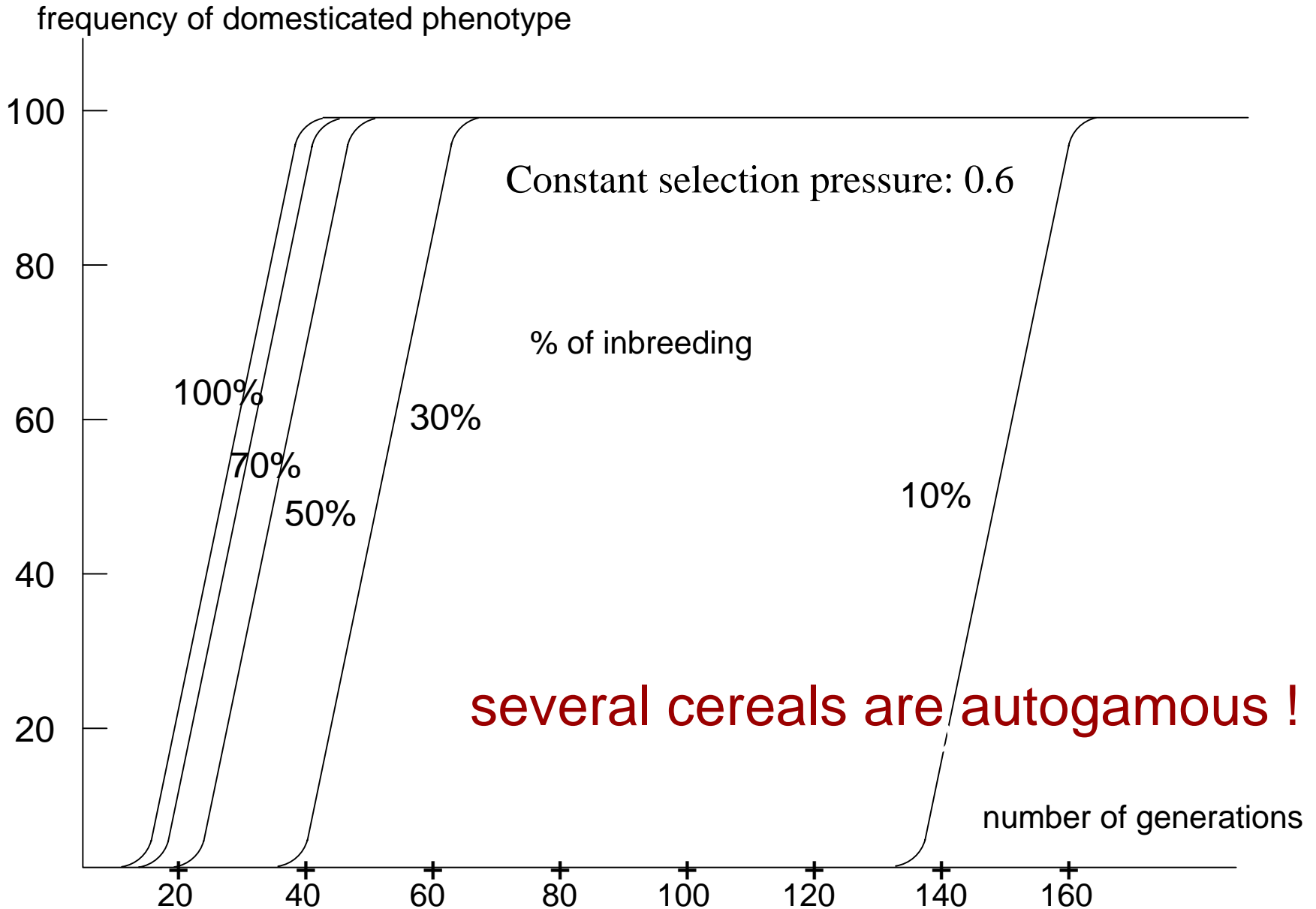
Harvest of wild rice, *Oryza brevigulata* A Chev., in Tchad

[in Mesoamerica, baskets are preceramic, 7,000 years B.P.] photo: Jean Pernès 1983

(a similar – and independent – way of harvest: *Zizania aquatica*)



# Relative abundance of tough-rachised einkorn in artificial planting of wild type



# Genetic differences between maize and its wild progenitor

maize

teosinte

*Zea mays* L.

Other cereals

## 1. brittle rachis

1L: 28%, 5S: 18%, 2S: 12%, 4C: 10%

all

## 2. 4-ranked and more

2S: 42%, 5S: 12%, 9: 10%, 3L: 8%

pearl millet

## 3. 2<sup>nd</sup> spikelet fertile

1L: 24%, 3: 12%, 4S: 6%, 2S: 6%

barley, sorghum

## 4. soft glumes

4S: 42%, 2S: 14%, 3L: 6%, 1L: 6%

barley, wheat

## 5. ears on short branches

1L: 32%, 3L: 8%, 6S: 8%, 4C: 7%

Correlations:

1/4: 0.30, 1/5: 0.30

adapted from Doebley et al. 1992, 1993; Harlan 1995



In pulses, two characters are key in the domestication process :

## 1. Lack of pod dehiscence

presence of pod suture fibers controlled by a single gene *St*

presence of pod wall fibers controlled by a single gene (*St* too?)

both on linkage group B2 and at 35 cM from 1<sup>st</sup> QTL for DO

## 2. Loss of seed dormancy

presence of seed dormancy controlled by four QTLs (on B2, B3)

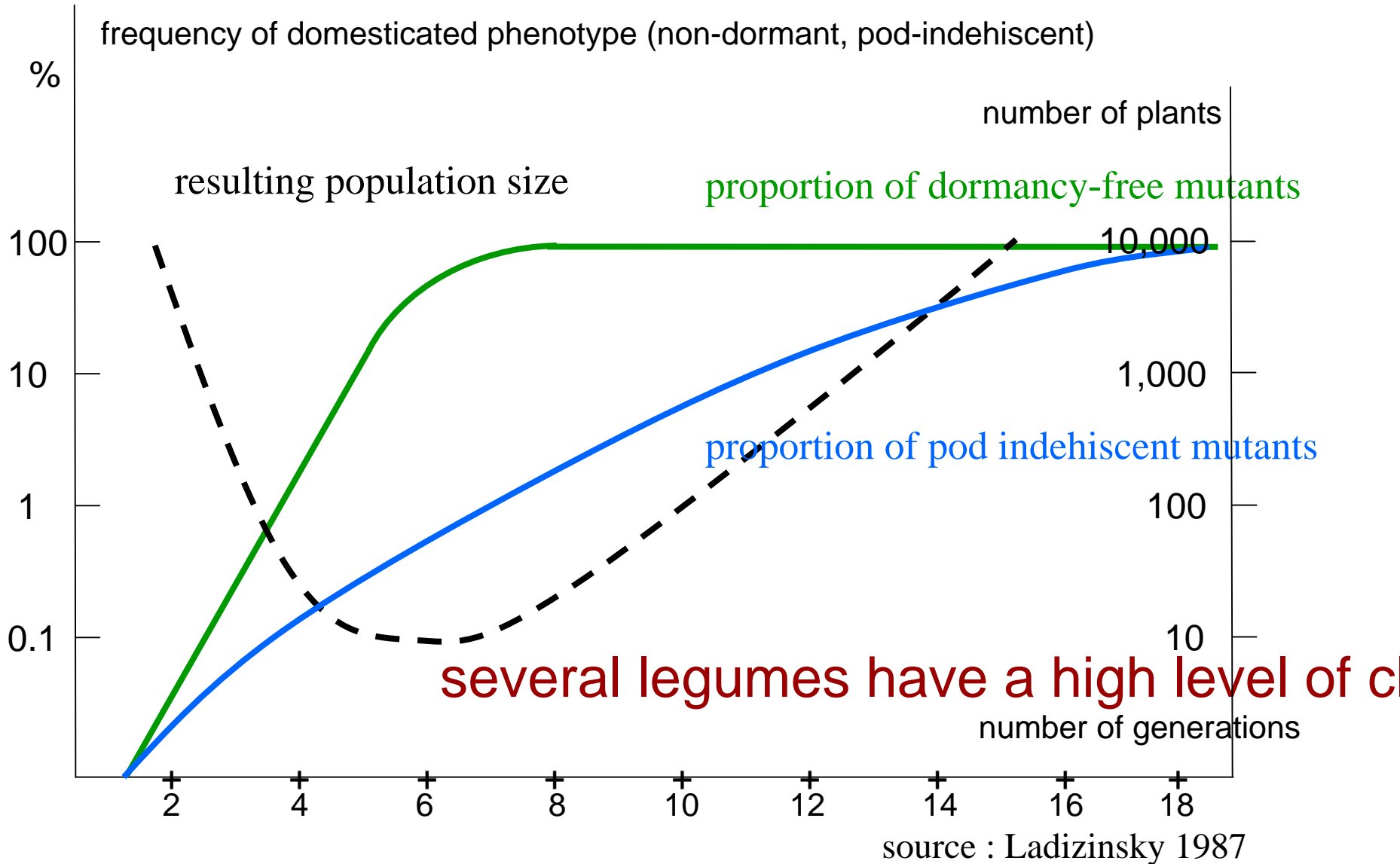
wild form

dry bean

snap bean

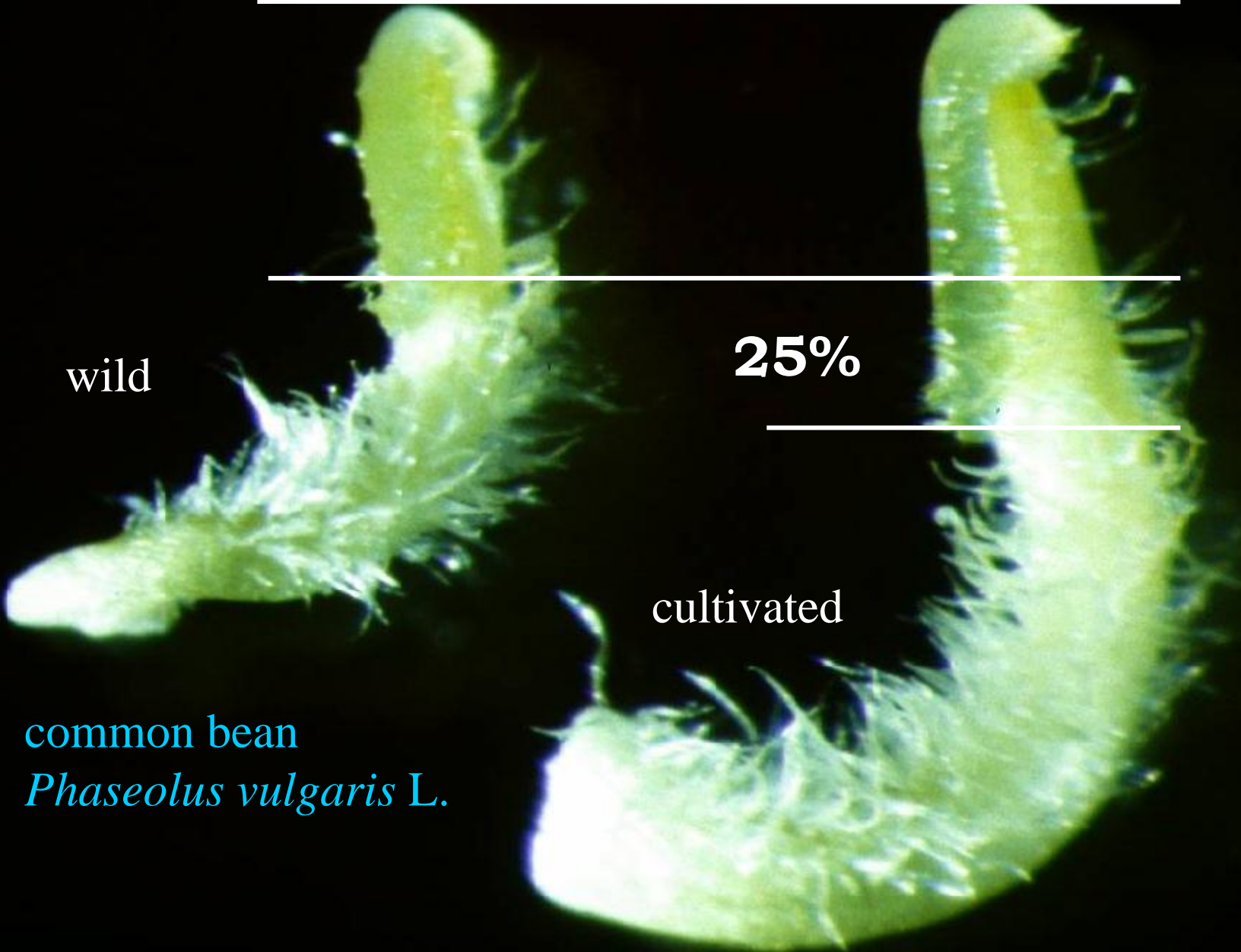


# Progress of domestication in lentil, for two traits: seed dormancy and pod fibers





**towards increased autogamy ?**



wild

25%

cultivated

common bean  
*Phaseolus vulgaris* L.



# Conscious selection

Periodical appearance of white-seeded mutants in populations of wild pulses

*Phaseolus lunatus* L., wild form

collected in February 1979 in Hopelchen, Campeche, Mexico



DGD-575



fixed in the genebank operations in 6-8 generations !

photo: Martínez 2006

# Dramatic effect of domestication

*Lycopersicon esculentum* Mill.

Milano tomato

248.6 g

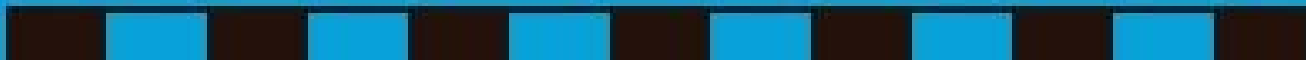
A single gene *ORFX* controls the QTL *fw2.2*, responsible for up 30% increase in weight  
*ORFX* controls the number of cells in developing carpels of the flower (Frary et al. 2000)

**Increase in weight: 41 x**

Cherry tomato

6.0 g

cm



# Dramatic effect of domestication

*Capsicum annuum* L.

Bell pepper

166.58 g

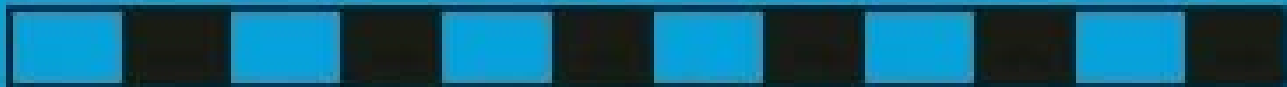
Increase in weight: 1,110 x

bird pepper



0.15 g

cm





## Conclusions



there were no model to copy, no ‘blue-print’ for plant domestication  
perhaps none was absolutely necessary, because it was unconscious  
some plants were genetically candidates for domestication  
traits of the syndrome are controlled by a few genes

few QTLs with major phenotypic expression, often correlated

conservation of same gene sequences would explain the ‘sister’ domestications

breeding system often autogamous, with enough gene flow, but not too much

selection practice(s) along traits of the syndrome, constant because of cultural identity

in 10-200 generations domestication was achieved; efficacy of ‘coa’ agriculture

most of the ‘wild’ genepool was simply untouched and is thus accessible

what would be the ‘ecological cost’ of major shifts among ‘domestic’ QTLs ?



A close-up photograph of a large pile of fresh peppers. The majority are bright red, with some yellow and one green pepper interspersed. The peppers vary in shape, including long, pointed ones and rounder, bell-like ones. The lighting is bright, highlighting the glossy texture of the pepper skins.

**Thank you !**