

Fred Turner, 'New Commercial Crops', Australian Town and Country Journal, 30 June 1894.

Phenomenal Plant To Culinary Anachronism

Sechium Edule (Choko) in Australia

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C echium edule, known in Australia as the choko, is a perennial cucurbi-Utaceous plant, that is, of the same plant family as cucumbers, melons, pumpkins and squashes. It is a strong climber with ovoid fruit, shaped like an elongated pear, which contain a single seed. The surface of the pale green or greenish-yellow fruit is often deeply furrowed and may be covered in prickles (especially as the choko ages), while the flesh is firm, crisp and cream coloured. All parts of the plant are edible from the underground tuber to the leaves and young tendrils. Known by a variety of names, including chuen, christophine, chayote, mirliton, cho cho, and chow chow, Sechium edule is widely cultivated in warm climates from Mexico, where it is thought to have originated, through Latin America, the Caribbean, south-east Asia and China, India and Africa. Unknown in Australia before the late 1880s, the choko was once a common sight in suburban gardens, especially those along the eastern seaboard, and made a regular appearance at mealtimes. Today what was once hailed as a phenomenal plant is at best a culinary anachronism.

The *Brisbane Courier* of 14 June 1890 published a paper delivered by Mr Louis Bernays to the Royal Society of Queensland entitled *'The introduction of the "chocho" to Queensland'*. Bernays, a founding member of the Queensland Acclimatisation Society, told his audience that in June 1888