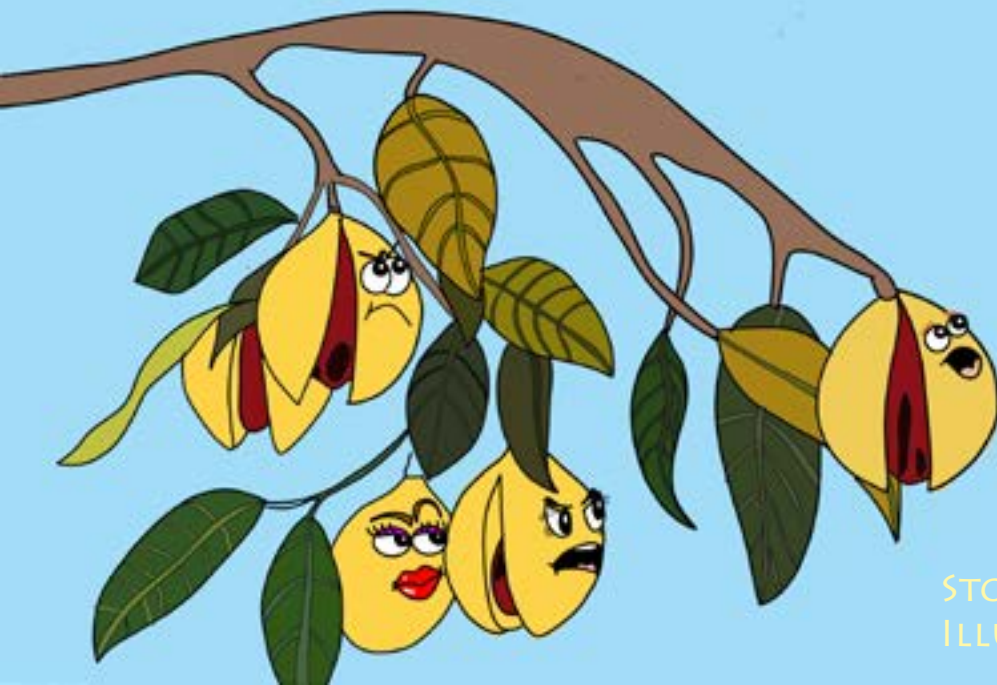




NUTMEG vs TRUE Virola

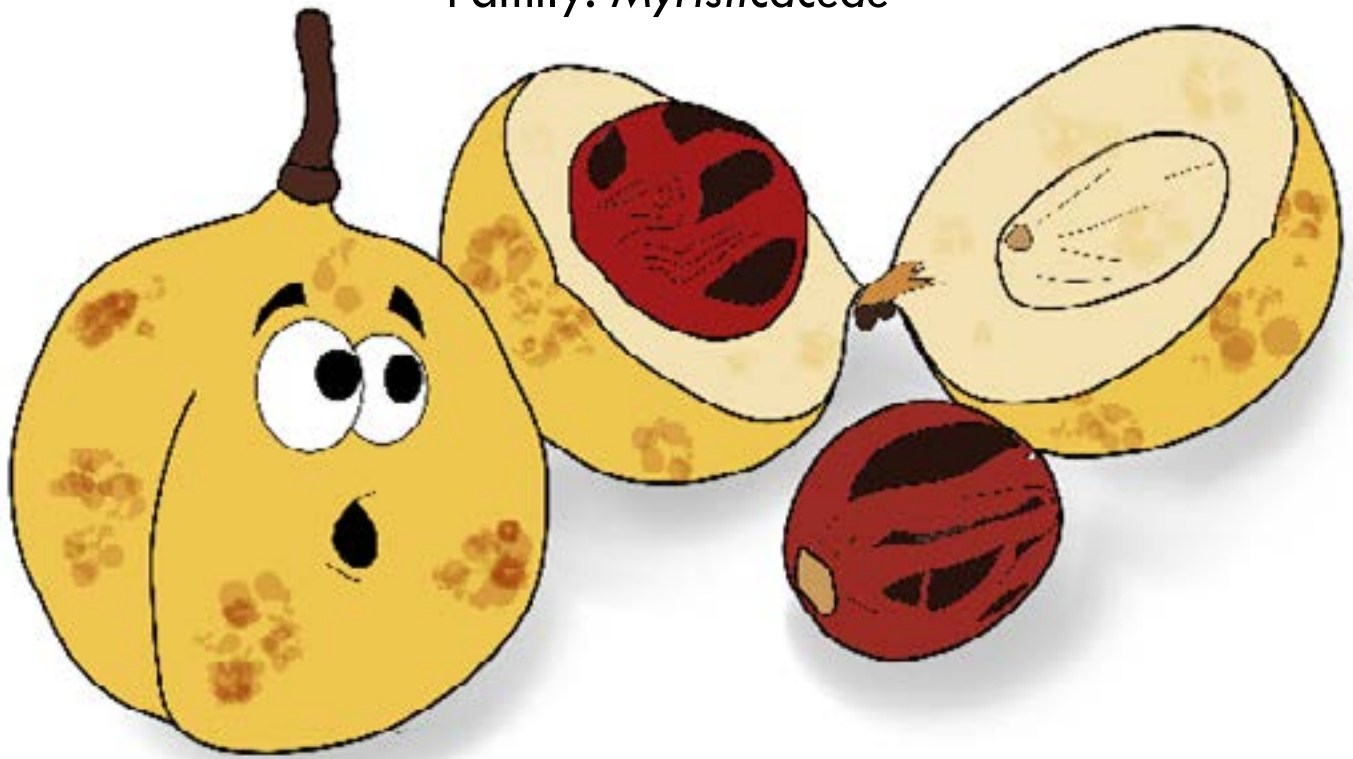
A MAYAN SPICE 1000 YEARS AGO OF GUATEMALA



STORYBOARD: NICHOLAS HELLMUTH
ILLUSTRATIONS: LUCÍA BROLO

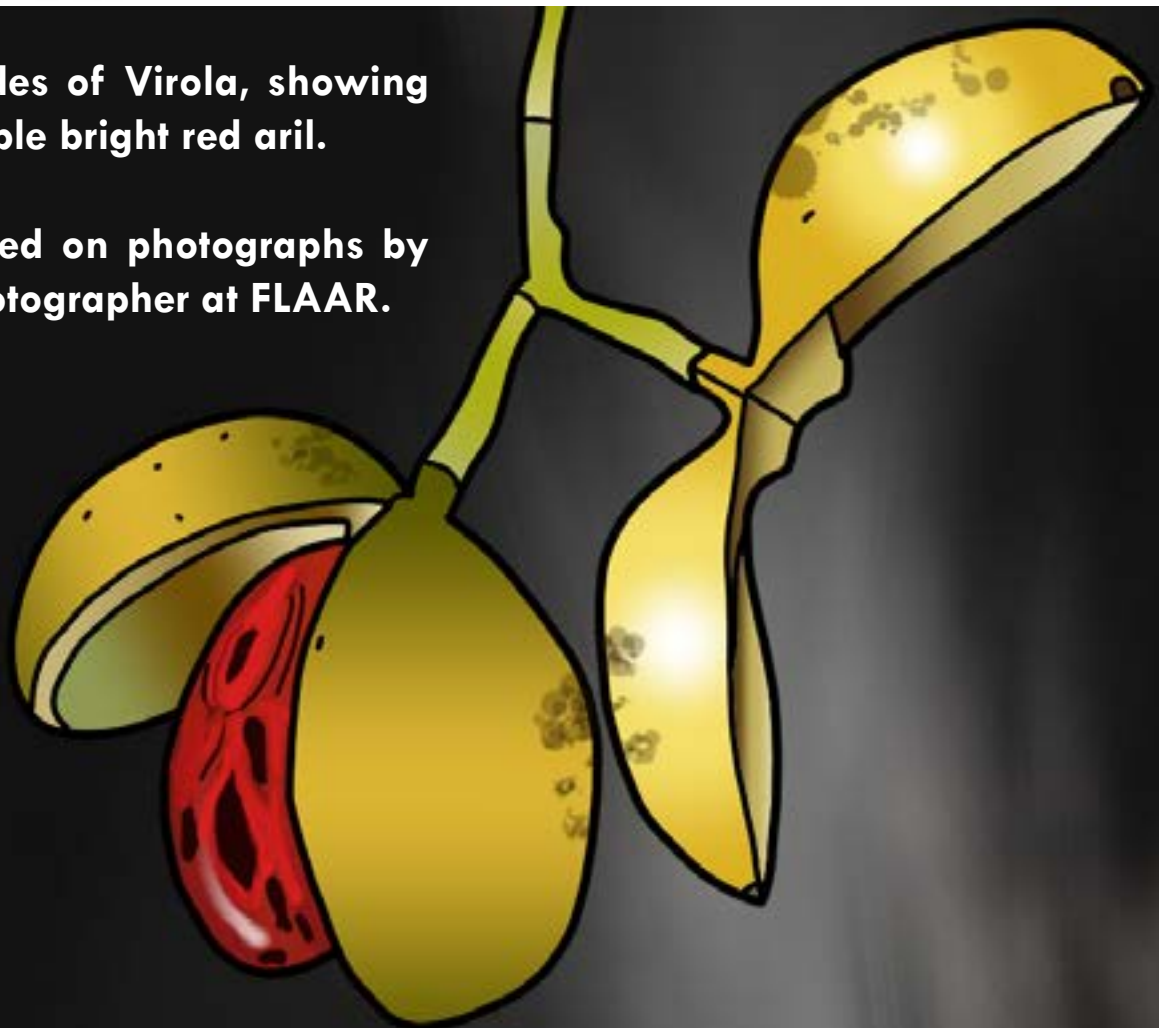
Nutmeg fruit is listed by botany professors as *Myristica fragrans*

Family: *Myristicaceae*

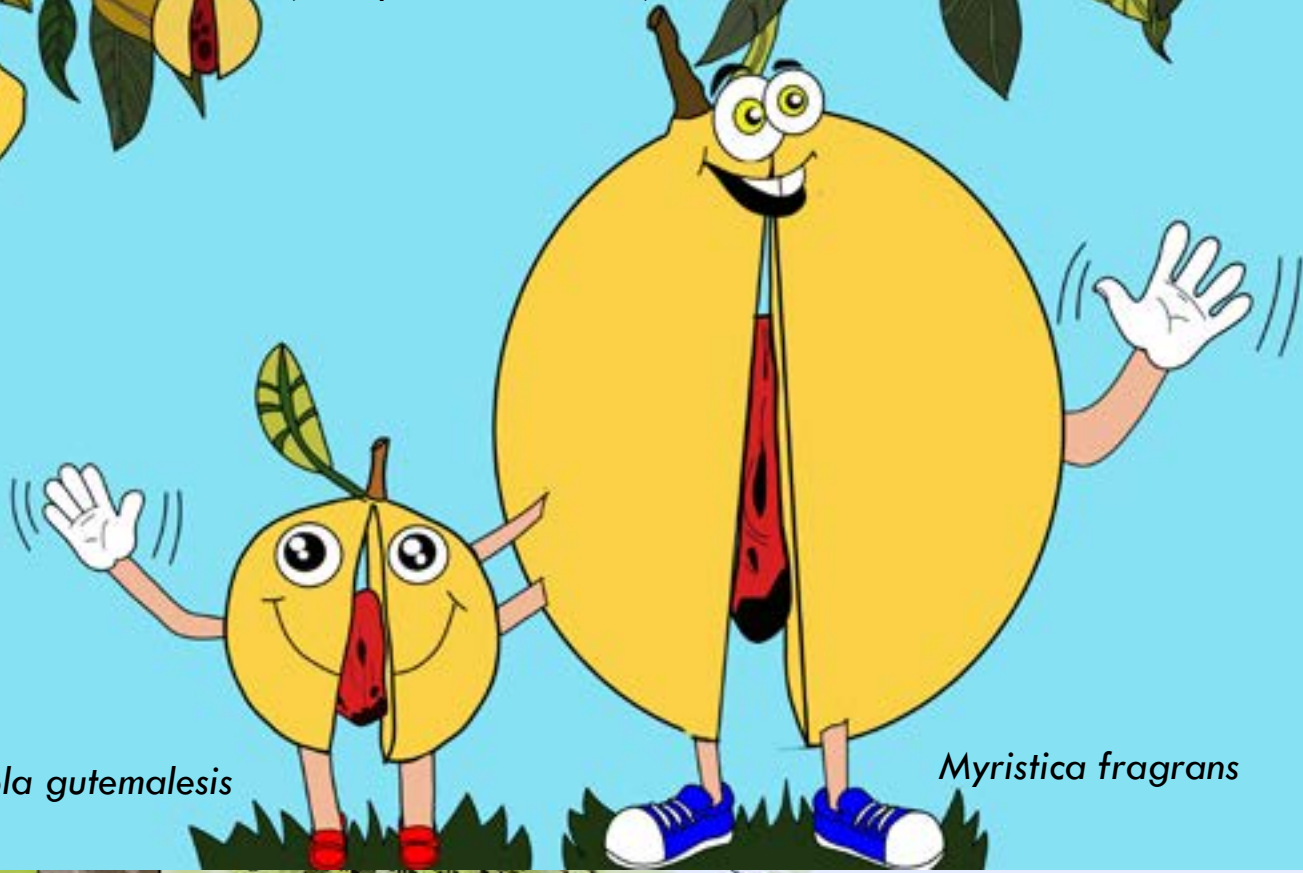


Here are the insides of *Virola*, showing the remarkable bright red aril.

These are all based on photographs by Erick Flores, photographer at FLAAR.

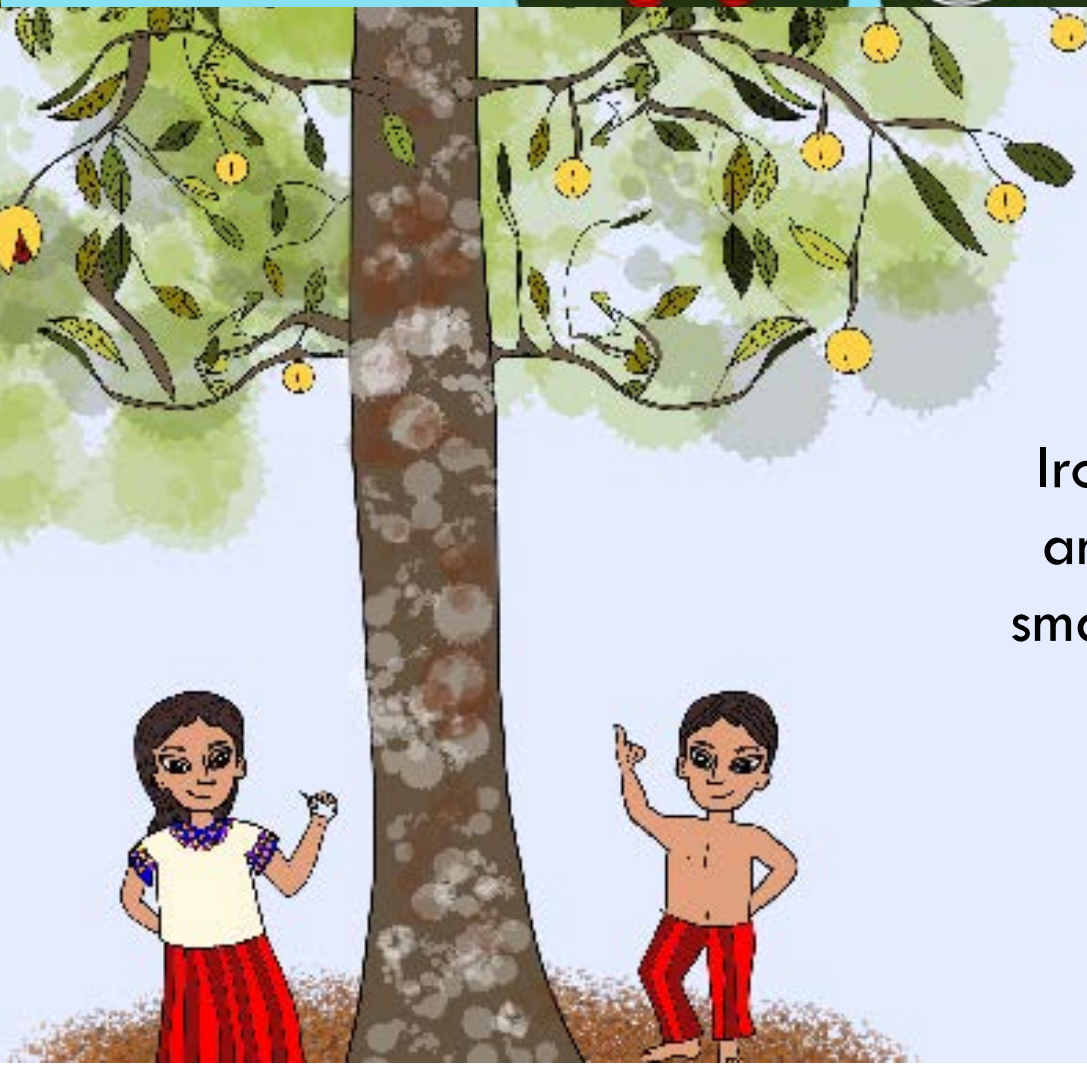


Virola guatemalensis fruit is IDENTICAL to nutmeg (except much smaller).



Virola gutemalensis

Myristica fragrans



Ironic that the seed and flowers are so small since the tree is gitantic.

Virola guatemalensis

For more information on flora: www.maya-ethnobotany.org
For more information on fauna: www.maya-ethnozoology.org

MayanToons are produced by the 100% Guatemalan team of FLAAR Mesoamerica, coordinated by FLAAR (USA). You can see previews on www.MayanToons.org

You can learn more about our comic book creation and illustrator teams on www.mayan-characters-value-based-education.org

We hope our illustrations and discussion here at FLAAR via MayanToons have shown you something totally unexpected:

How a 2000-year old Mayan spice (*Virola*, for cacao) is almost identical to a common spice sold at every modern supermarket world wide (nutmeg).

