The Local Names and Uses of Mangifera foetida Lour. and M. odorata Griff. in South Thailand

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Introduction
Genus Mangifera has nearly 70 species. Other than common mango (M. indica L.), there are some species cultivated in tropical Asia; e.g. M. odorata Griff. and M. foetida Lour. including their interspecific variations are often cultivated in homegardens in Java, leading local people to distinguish it with several local names (Ueda et al., 2012). These mangoes are also found in South Thailand, where the local names to specify the species were recorded by Chayamarit (2010), and it is not clear whether people recognize them more specifically than the plant taxonomy. This study is to understand the folk taxonomy of non-indica mangoes in South Thailand, recording their local names and uses.

Materials and Methods
Field survey was conducted in March, the flower season, 2013, in Krabi, Trang, and Nakhon Si Thammarat provinces in South Thailand (Fig. 1). We explored the non-indica mangoes and then collected information through direct observation for species identification and interviews from the neighboring people for the local names and uses of the mangoes including fruit size, shape, and taste.

Results and Discussions
[Species Identification] Totally 51 trees were explored: 12 trees in Krabi, 6 in Trang, and 33 in Nakhon Si Thammarat. Eleven trees were identified to be 3 of M. foetida, and 8 of M. odorata from floral observation. The others were estimated to be 32 of M. foetida and 4 of M. odorata, remaining 4 unclassified (Table 1). [Environment] Every tree was planted by people. Some were brought from other provinces, and others from local market. They tended to be found in oil palm or rubber plantation, orchard, homegarden (Plate 1A), or beside the house (Plate 1B). [Uses] Eating fruit is the only way of use (Table 2). Ripen fruit were eaten fresh. Unripen fruit is also eaten fresh but with source, and as vegetable for Thai curry (kang), which is not common way with M. indica, but unique to M. foetida and M. odorata. [Local Names] The local names were totally 15 (Table 3). M. foetida had seven names: ma mud was generic name, common throughout the three provinces. Som mud in Nakhon Si Thammarat was also generic to be said, “ma mud is standard name, while som mud is local name in South Thailand”, though som means “sour”. Specific names for M. foetida were mud phrik and mud khaa kwai. Phrik means “pepper”, khaa kwai means “leg of buffalo”. Mud phrik was said to have smaller fruit, and mud khaa kwai to have bigger fruit, dividing most of M. foetida in Trang into the two mangos. M. odorata had seven names. They can be divided into two groups: mud muang (and muang mud) and kwati (khaa, khawiiti, khawiini, and hositi). The word muang consists of ma mud (M. foetida) and ma muang (M. indica), implying that M. odorata may be locally classified between M. foetida and M. indica (Fig. 2A). Kwaati sounds quite similar to ‘kwami’ which is local name in Malay mainly for M. odorata. The local taxonomy of mangoes in South Thailand exactly reflected plant taxonomy, although that of Java did not correspond to botanical taxonomy: a local name ‘kwami’ covered not only M. odorata but also better form of M. foetida (Fig. 2B).

References

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