

## 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 Sri 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 Sri 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 (*kaeng*), 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 Sri 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 khwaai*. *Phrik* means “pepper”, *khaa khwaai* means “leg of buffalo”. *Mud phrik* was said to have smaller fruit, and *mud khaa khwaai* to have bigger fruit, dividing most of *M. foetida* in Trang into the two mangoes. *M. odorata* had seven names. They can be divided into two groups: *mud muang* (and *muang mud*) and *kuainii* (*kuaimii*, *kluaimii*, *kluainii*, and *huailii*). The word *mud 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). *Kuainii* sounds quite similar to ‘kuwini’, 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 ‘kuwini’ covered not only *M. odorata* but also better form of *M. foetida* (Fig. 2B).

### References

- Chayamarit, K. 2010. Anacardiaceae. Flora of Thailand 10 (3): 265-329.  
Ueda, Y., H. Higuchi, and E. Nawata. 2013. Res. Trop. Agr. 6 (1): 73-74.

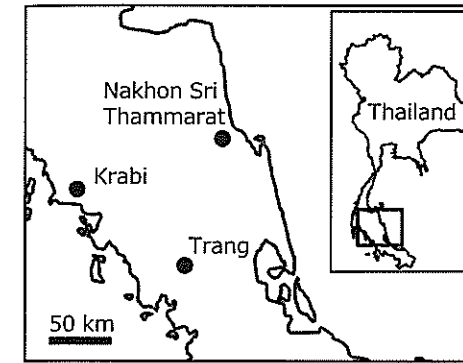


Fig. 1. Location of Krabi, Trang, and Nakhon Sri Thammarat provinces in South Thailand.

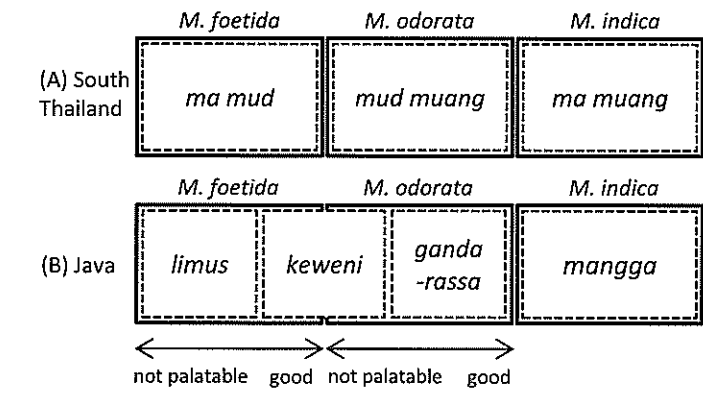


Fig. 2. Local taxonomy and plant taxonomy of *M. foetida*, *M. odorata*, and *M. indica* (A) in South Thailand, and (B) in Java.

Table 1. The number of trees which were identified as *M. foetida*, *M. odorata*, and unidentified in each province.

Province	<i>M. foetida</i>	<i>M. odorata</i>	Unidentified	Total
Krabi	5	3	4	12
Trang	6	0	0	6
Nakhon Sri Thammarat	24	9	0	33
Total	35	12	4	51

Table 3. Local names of non-indica mangoes in each province. The number in parentheses means the number of answers for each name.

Province	Local Name		
	<i>M. foetida</i>	<i>M. odorata</i>	Unidentified
Krabi	<i>ma mud</i> (6)	<i>mud muang</i> (3)	<i>mud muang</i> (2)
	<i>mud baan</i> (2)		<i>muang kaem</i>
	<i>mud phrik</i> (1)		<i>-daeng</i> (2)
Trang	<i>mud phrik</i> (3)		
	<i>mud khaa khwaai</i> (2)		
	<i>ma mud</i> (1)		
Nakhon Sri Thammarat	<i>som mud</i> (13)	<i>mud muang</i> (5)	
	<i>ma mud</i> (4)	<i>muang mud</i> (2)	
	<i>la mud</i> (4)	<i>huailii</i> (2)	
	<i>mud baan</i> (1)	<i>kuainii</i> (1)	
	<i>luuk mud</i> (1)	<i>kluaimii</i> (1)	
		<i>kluainii</i> (1)	
		<i>kluai muang</i> (1)	

*Ma mud*, *som mud*, and *luuk mud* are generic name for *M. foetida*. *Kuainii*, *kluaimii*, *kluainii*, *huailii* sound similar to “kuwini” in Malay. Meaning of each word is as follows: *ma*: prefix indicating fruit; *baan*: cultivated; *phrik*: pepper; *khaa khwaai*: leg of buffalo; *som*: sour; *la mud*: sapodilla; *luuk*: spherical object; *muang*: mango; *kaem daeng*: red cheek.

Table 2. How to eat fruit of *M. foetida* and *M. odorata* in South Thailand.

Fruit Used	How to Cook	Common Use to <i>M. indica</i> or Unique Use to <i>M. foetida</i> and <i>M. odorata</i>
Ripen fruit	Eat fresh as table fruit	Common use to <i>M. indica</i>
Unripen fruit	Eat fresh with sources such as <i>kapi waan</i> <sup>z</sup> or <i>nam plaa waan</i> <sup>y</sup>	Common use to <i>M. indica</i>
	As vegetable for Thai curry such as <i>kaeng som</i> <sup>x</sup> or <i>kaeng kati</i> <sup>w</sup>	Unique use to <i>M. foetida</i> and <i>M. odorata</i>
	As vegetable for Thai salad ( <i>yam</i> )	Common use to <i>M. indica</i>

<sup>z</sup>*Kapi* is Thai shrimp paste, which is fermented with ground shrimp and rice. *Kapi waan* is dip mixed with *kapi*, shrimp, palm sugar, shallot, and bird's eye chilli. <sup>y</sup>*Nam plaa* is fish source made from fermentation of salted anchovies. *Nam plaa waan* is dip mixed with *nam plaa*, shrimp, palm sugar, shallot, and bird's eye chilli. <sup>x</sup>Thai sour curry with tamarind. <sup>w</sup>Thai curry with coconut.

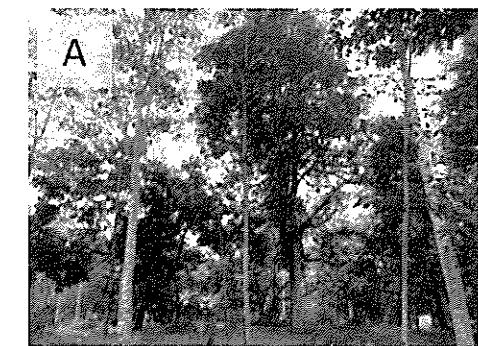


Plate 1. Growing environment of non-indica mangoes in South Thailand: (A) *M. foetida* tree in the homegarden in Nakhon Sri Thammarat; (B) *M. odorata* tree beside the house in Nakhon Sri Thammarat.