

The Utilization of *Ficus obpyramidata* King in Local Knowledge

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ABSTRACT. The *Ficus obpyramidata* King usually scatters on the stream banks in the peninsular Thailand. The receptacles born on stems or main branches, are used by Thai rural people as food and medicinal herb.

KEY WORDS : Utilize, *Ficus obpyramidata* King, Local knowledge.

Fig survey for species diversity was done in 2003 at Bala forest, Hala-Bala Wildlife Sanctuary, Narathiwat, Peninsular Thailand. In addition, we collected the folk wisdom from local people who live surrounding the sanctuary. Three villages were concentrated 1) Ban Bala, Buketa sub district, Waeng district, Narathiwat province, 2) Ban Sawor, Buketa sub district, Waeng district, Narathiwat province and 3) Ban Phukhaothong, Phukhaothong sub district, Sukhirin district, Narathiwat province.

The results showed that many figs were use by local people. The focus on *Ficus obpyramidata* King because it is well known for utilizing by local people.

Ficus obpyramidata King, the description as presented in Flora Malesiana (see Berg & Corner, 2005). The characteristic of young figs can separate in to two groups by color, green color and brown color. The people can eat both colors, but green color is very tasty. However during lack season of figs but when lack season, the people do not worry in the taste. In addition,

the figs of *Ficus obpyramidata* King can be used in local medicine. Thus the utilize of the *Ficus obpyramidata* King can divide into two group as;

1) Foods; the people used the young figs as fresh vegetable which they ate its together with about chili shrimp paste sauces, or chili soups. The older figs can be mixed in the beef chili soups, in which before mixing must be boiled and cut into pieces. The proportions of old figs is about 2/3 of beef content. The taste of fig after cook, it look like the sweet potato. Besides, the figs of *Ficus obpyramidata* King can be used to dessert, which made its by boiled until softness. Then mixed the sliced figs with coconut and sugar, and the final product can call as ifigs mixed coconut. However, we have not seen the people eat the ripe figs due to tasteless.

2) Medicinal herb; the people used by eat 2 or 3 very young flesh figs to heal the diarrhea disease.

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LITERATURE CITED

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APPENDIX



Figure 1. Showing the fig, *Ficus obpyramidata* King; A. = green color, B. = brown color



Figure 2. Showing the fig, *Ficus obpyramidata* King, prepared to cook in the beef chili soup

