

# Indigenous fruit in Papua New Guinea

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## Abstract

This paper describes some of the indigenous fruit species of Papua New Guinea (PNG), that is, species which were grown and eaten prior to settlement by other Pacific islanders, Europeans and Asians from about 1870 AD onwards. A list of 40 species that are eaten as fruit in PNG is presented, but the list is by no means complete. Information is given on ten of the most commonly eaten indigenous fruits grown by the rural population, and six other indigenous fruit species. The following attributes are covered for each species: how the fruit is consumed; global distribution; distribution within PNG; altitudinal range in PNG; the number of rural people who live in locations where the species is common; production pattern (crop seasonality); marketing; and potential for further development.

The species discussed are *bukabuk* (*Burckella obovata*), coastal pandanus (*Pandanus tectorius*), golden apple (*Spondias cytherea*), *kumu musong* (*Ficus copiosa*), *Ficus dammaropsis*, *Ficus tinctoria*, *Ficus wassa*, Malay apple (*Syzygium malaccense*), *marita* (*Pandanus conoideus*), *mon* (*Dracontomelon dao*), parartocarpus (*Parartocarpus venenosa*), pouteria (*Pouteria maclayana*), rukam (*Flacourtia rukam*), *ton* (*Pometia pinnata*), watery rose apple (*Syzygium aqueum*) and traditional mango (*Mangifera minor*).

## Introduction

Indigenous fruits are defined here as species that were grown and eaten by Papua New Guineans prior to settlement by other Pacific islanders, Europeans and Asians from about 1870 AD onwards. The species include fruits that are endemic, native or introductions from other locations prior to 1870. Villagers eat a significant number of indigenous fruit species that are local to the area in which they live, but are poorly known elsewhere. For example, in the Cape Vogel area of Milne Bay Province, villagers eat fruit of more than ten self-sown species, including *Antidesma platyphyllum* and *A. ghaesembilla* (J. Mogina, UPNG, pers. comm. 2005).

There is no single complete list of the indigenous fruit species grown and eaten in PNG. The most complete sources are Table 3.1 ('Plants used as food') in Powell (1976); the listings of fruit species in French's (1986) book, *Food Plants of Papua New Guinea*; and the table 'Fruits and nuts eaten from New Guinea to the Cook Islands' in *Fruits of Oceania* (Walter and Sam 2002:277–82). A list of 40 species that are eaten as fruit in PNG is given in Table 1. This is drawn from my fieldwork (with identifications by staff from the former Division of Botany, Department of Forests in Lae), supplemented by the three sources named above. The list is by no means complete and the sources cited above list other species. The botanical names can be confusing for a non-specialist as there are many synonyms and many species are obscure and poorly described.

The purpose of this paper is to give some information about the most commonly grown species. It is not clear what potential there is for commercialisation of the indigenous fruit species. The flavour of some species suggests that the fruit is unlikely to be widely accepted outside PNG or even by people in PNG who are not familiar with the fruit. *Ton* (*Pometia pinnata*) is seen by many as having significant potential for further commercialisation in PNG. There may well be non-food products which could be developed. For example, participants at the Fruit and Nut Workshop identified *marita* pandanus fruit (*Pandanus conoideus*) as being worth testing for the properties of its oil.

Information is given here on ten of the most commonly eaten indigenous fruit in PNG, and six other indigenous fruit species. Those ten species were selected as they are grown by 2% or more of the rural population (Table 6).<sup>1</sup> Banana is an indigenous fruit, but it is included in my paper on introduced fruit in this volume rather than here, as the cultivars with the greatest potential for further sales are introduced cultivars. Breadfruit (*Artocarpus altilis*) is an indigenous species with both the flesh and seed eaten. It is considered in my paper on indigenous nuts in this volume.

Where available, information is given on the following attributes for each species: how the fruit is consumed; global distribution; distribution within PNG; altitudinal range in PNG; the number of rural people who live in locations where the species is common;<sup>2</sup> production pattern (crop seasonality); marketing; and potential for further development. The distribution data is from the Mapping Agricultural Systems of PNG (MASP) database (Bourke et al. 1998) and the author's field observations; data on altitudinal range is from Bourke (1989) (see Table 4); and data on production patterns is from Bourke et al. (2004). The figures for the number of people who grow each species are

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<sup>1</sup> With the exception of Table 1, references to tables and figures in this paper are to those in the paper 'An overview of edible fruit and nuts in Papua New Guinea' in this volume.

<sup>2</sup> Population figures are derived from the 2000 census data, with a total rural village population of 4.2 million people.

from the MASP database (see Table 6). I use the term New Guinea to refer to the island and Papua New Guinea (PNG) to the state. Similarly, New Britain is an island, while East or West New Britain are provinces on that island.

## **Some commonly grown indigenous fruit species**

### ***Bukabuk (Burckella obovata)***

*Bukabuk* is consumed as uncooked ripe fruit. It is distributed from the Moluccas Islands (west of New Guinea) through the island chains as far east as Vanuatu (Walter and Sam 2002:125). In PNG, it is mainly grown on small to medium sized islands, although it does occur on larger islands. It is most common in the islands of Milne Bay Province. It is also grown on New Ireland, the island groups north and east of New Ireland, on Buka and nearby small islands in Bougainville Province, on the Duke of York Islands in East New Britain and on the islands west of Manus. It grows from sea level to about 300 m. The highest bearing plant that I recorded was at 390 m on the Gazelle Peninsula of East New Britain Province.

*Bukabuk* is commonly grown by about 230,000 people or 6% of the rural PNG population. There is no recorded longitudinal data on the production pattern, but reports by villagers in Milne Bay, East New Britain and West New Britain provinces indicate that the harvesting season occurs between December and March each year. This seems to be fairly consistent from year to year.

Small quantities are sold in local markets in the island provinces of Milne Bay, New Ireland, Bougainville and New Britain. It is a pleasant fruit, although the aroma may not suit everybody. It may have some potential for sales on the New Guinea mainland, including the highlands. The fruit is moderately resistant to bruising when unripe, but it would still require careful handling to move fruit from small islands to the highlands or urban centres.

### **Coastal pandanus (*Pandanus tectorius*)**

The globular fruit of coastal pandanus is sucked when fully ripe to obtain a sweet juice, perhaps more by children than by adults. The use of this fruit seems to be less common than in past decades as villagers now have access to sweet drinks, either carbonated (soft drinks, cola, etc.) or non-carbonated (cordial). In recent years, I have only seen it being used on remote islands where people do not have access to purchased drinks. The species (actually a complex of species) is distributed from the Philippines in the north-west to eastern Polynesia and from the Caroline Islands in the north to the tropical coast of northern Australia (Walter and Sam 2002:217). Within PNG, it is used on Manus, the south coast of New Britain, on Bougainville, New Ireland and in a few locations on the New Guinea mainland, for example, near Daru Island off Western Province and near Tufi in Oro Province. It commonly grows as self-sown plants on the shoreline, but I have seen trees up to an altitude of 240 m on Umboi Island, Morobe Province.

The MASP database indicates that some 66,000 people (1.6% of rural villagers) use it as a minor snack food. However, this figure probably overestimates its use. There is no data on the production pattern, but it is probably non-seasonal. The fruit is not sold in food markets as far as I know. There is probably little further potential for use of coastal pandanus as it is currently consumed, but there may be other uses for the fruit.

### **Golden apple (*Spondias cytherea*)**

The flesh of golden apple is eaten raw. It is widely distributed in the region from Malaysia and the Philippines through New Guinea and the islands as far east as Tahiti (Walter and Sam 2002:245). Within PNG it is mostly confined to the islands, although it does occur on the New Guinea mainland. It is commonly grown in the islands of Milne Bay Province, Manus Province and New Ireland. It is also grown on Bougainville and New Britain. Golden apple grows from sea level up to a mean of 950 m, and occasionally as high as 1070 m.

It is commonly grown by about 177,000 people or 4% of the rural PNG population. Information from Milne Bay, Pomio on New Britain and Musau Island north of New Ireland indicate that fruit ripens in about December to February each year. Small quantities of golden apple are sold in food markets in Milne Bay and in the Islands Region. It has potential for processing into jams and chutneys. It is not known whether it could be sold in the highlands, but some fruit could probably be sold in Port Moresby and other urban centres on the New Guinea mainland.

### ***Kumu musong* (*Ficus copiosa*) and other *Ficus* species**

The main economic product of the indigenous figs in PNG is the young leaves which are used as a green vegetable, but the fruit of a number of species is also eaten, particularly fruit of *Ficus copiosa*. (This species is known as *kumu musong* in Tok Pisin, literally, hairy vegetable). Other *Ficus* species with edible fruit include *F. dammaropsis*, *F. tinctoria* and *F. wassa* (Table 1). *F. dammaropsis* is a highland species, and the others grow in the lowlands and highlands. All species are self-sown and I am not aware of villagers planting trees, but they may protect self-sown seedlings. Fruit of *F. copiosa* is eaten raw. Fruit of *F. wassa* is either cooked or eaten raw in the Nipa area of Southern Highlands Province (Sillitoe 1983:75). Fruit of *F. dammaropsis* is rarely eaten, but can be used as an emergency food.

*F. copiosa* grows widely within PNG, in the Islands Region, in the New Guinea lowlands and in the highlands. *Ficus wassa* has a distribution that extends from east Indonesia through New Guinea, the Bismarck Archipelago and the Solomon Islands to Vanuatu (Walter and Sam 2002:168). *F. dammaropsis* is restricted to the highlands and highlands fringe of New Guinea. The altitudinal range of *F. copiosa* is sea level to 2200 m (and occasionally up to 2450 m); the usual range for *F. dammaropsis* is 800–2750 m (and the extreme range is from sea level up to 2820 m). *F. wassa* grows from sea level to 2520 m, under extreme conditions. The usual upper altitudinal limit of *F. wassa* is not known, but is probably about 2200 m (Bourke 1989).

Leaves of *F. copiosa* in particular are widely used as a green vegetable. There are no estimates of the number of people who consume the fruit. It is likely that many people consume small quantities of fruit occasionally. For example, in Upa village in the Nipa area, one survey recorded eight *F. copiosa* trees per household (Table 7). In Milne Bay Province, fruit of *F. copiosa* are available in about January–February. Fruit of the various *Ficus* species are not sold in markets. I do not see any potential for commercial development of the fruit of any of the PNG *Ficus* species, but there may be novel non-food uses such as for medicinal purposes.

### **Malay apple (*Syzygium malaccense*)**

The fruit of Malay apple is eaten fresh, generally soon after being harvested. The species is widely distributed from South-East Asia to the eastern Pacific (Whistler and Elevitch 2005). The pre-European distribution was from Malaysia, the Philippines and Indonesia in the west through New Guinea and the Pacific Islands as far east as Samoa and north to Hawaii (Walter and Sam 2002:251). It is widely grown in the lowlands of PNG, especially in the Islands Region and Milne Bay Province, but it is also grown in some locations on the New Guinea mainland. It is common in the following provinces: East New Britain, Bougainville, Milne Bay, Central, West New Britain, Morobe, New Ireland and Manus. On the island of New Britain, villagers ranked it as the fourth-most important fruit or nut tree in one survey (Table 2). It grows from sea level to a mean of 850 m, and occasionally as high as 1580 m (Table 4).

An estimated 909,000 people grow the crop, which represents 22% of the rural population (Table 6). The fruit ripens sometime between September and February, particularly in December–January. However, the available information is somewhat diverse, suggesting that the seasonal production pattern is not well defined (Bourke et al. 2004:26–7). Malay apple is widely consumed in the lowlands, especially in the Islands Region and fruit is commonly sold in fresh food markets. There is probably some potential for further sales, particularly if clones with sweeter fruit were available.

### ***Marita* (*Pandanus conoideus*)**

*Marita* fruit is cylindrical in shape, up to a metre long, usually red in colour, but sometimes yellow. The pericarp (outer layer) of the fruit is rich in oil. The fruit is cut into pieces then boiled, roasted or cooked in a stone oven. The pulp and seeds are removed from the core, mashed with water and strained to produce a thick, rich red sauce. This is used to flavour other foods such as sweet potato, banana and green vegetables. *Marita* grows best in moist locations, often under shade, and tolerates waterlogged soils (Tarepe and Bourke 1982:92–3). Villagers maintain a number of named cultivars. For example, in a community west of Nipa in Southern Highlands Province, people have four cultivars, with people living at lower altitudes growing more cultivars (Sillitoe 1983:112–13).

Distribution of *P. conoideus* is limited to New Guinea and some of the islands to the west (Ceram, Buru and Ternate) (Walter and Sam 2002:211). It is present on Manus Island, but it is not clear whether this is a recent or an ancient introduction from New Guinea (Kennedy and Clarke 2004:20–21). In recent decades it has been introduced to West New Britain from the New Guinea mainland by settlers on oil palm blocks. A number of related species are grown on New Guinea and the islands to the east and west (Kennedy and Clarke 2004:19–21).

Within PNG, *marita* is grown in all mainland provinces, particularly in the highlands and in the Momase Region, and sometimes on Manus and West New Britain. It is most common in the following provinces: Eastern Highlands, Morobe, Western Highlands, Southern Highlands, East Sepik, Simbu, Madang and Sandaun (Table 6 and Figure 2). It is not usually grown near the ocean, but grows from low altitudes in inland situations (10–50 m altitude) up to 1700 m.<sup>3</sup> It occasionally is grown as high as 1980 m (Table 4).

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<sup>3</sup> As with all crops, there is some variation in the altitudinal range between locations, as indicated by the standard variation figures in Table 4. The altitudinal ranges of *P. conoideus* (*marita*) and *P. julianettii*

*Marita* is most common over the altitudinal range of 500 m to 1400 m. It is an important dietary item as coconut is uncommon or does not grow in that zone and there are few other sources of oil or fat in villagers' diets.

*Marita* is grown by 1.5 million people, which is 59% of the rural population. This makes it the third-most commonly grown fruit in PNG, behind banana and pawpaw (Table 6). There is a clear relationship between the length of the fruiting season and altitude in PNG. Near sea level, production is continuous and non-seasonal. With increasing altitude, the producing period becomes increasingly shorter. Near the top of its altitudinal range at 1500–1700 m, fruit ripens over a four-month period, usually January to April (Bourke et al. 2004:29–30).

The number of *marita* trees per household is often high, especially in the 500–1400 m zone. For example, in one area near Simbai in Madang Province at 700–1100 m, Clarke (1971:81, 157) recorded that there were about 400 m<sup>2</sup> of *marita* per person. Even at 1600–1700 m near the crop's upper altitudinal limit, there were 19–29 trees per person in two highland villages (Table 7). The importance of *marita* in villagers' diets in the intermediate altitude zone is highlighted by one consumption survey in a community on the Great Papuan Plateau. *Marita* pandanus contributed 44% of fat in the diet, 15% of food energy and 11% of protein (Odani 2002). (See the section on consumption in my overview paper in this volume for more detail on this and other consumption studies). *Marita* fruit is commonly sold in food markets on the New Guinea mainland, especially in the highlands.

There may be some limited potential for further sales in urban locations, especially to people who are familiar with the food and live in Port Moresby. It is unlikely to be adopted by people who have not grown up with the taste. There may be non-food uses for the oil or other extracts from the fruit.

### ***Mon (Dracontomelon dao)***

The fruit is consumed fresh. Globally, the species is distributed from India, through South-East Asia to New Guinea and Solomon Islands (Walter and Sam 2002:158). In PNG it is widely distributed, but not widely consumed, except in Madang Province where it is commonly eaten. It is also eaten in some of the small islands of Manus Province, some of the islands in the south-east of Milne Bay Province, on Nissan Island in Bougainville Province, on the Duke of York Islands in East New Britain and on the Schouten Islands off the mouth of the Sepik River. It is a lowland species and its upper altitudinal limit is not known.

The MASP database indicates that some 230,000 people live in locations where the species is moderately common, and most of those live in Madang Province (83%). The very limited available information on the production pattern suggests that fruit is available in October–December. The fruit is commonly eaten in the lowland part of Madang Province and appears in Madang town market. The limited geographic consumption suggests that it does not have much potential for expansion, but that might depend on the availability of clones with superior flavour.

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(*karuka* nut pandanus) rarely overlap, with the lower limit for *karuka* typically about 100 m higher than the upper limit for *marita*.

### **Parartocarpus (*Parartocarpus venenosa*)**

This self-sown species produces a fruit with an irregular shape. The fruit is eaten ripe. It is grown on New Guinea, the Bismarck Archipelago and Solomon Islands. I do not know if it is grown on islands to the west of New Guinea. In PNG it is most common on New Britain, except on the north-east lowlands of the Gazelle Peninsula. Fruit is eaten on a number of small islands off the north and south coast of Manus and some islands off the New Guinea north coast, including Kairiru Island (Borrell 1989:109) and those in the Schouten group in East Sepik Province. It is a lowland species, but the upper altitudinal limit is not known.

The MASP database indicates that 145,000 people live in locations where the fruit is eaten, mostly on the island of New Britain (4% of all rural villagers in PNG). There is only scattered information on the production pattern, but the species appears to fruit in a discontinuous and non-seasonal manner. *Parartocarpus* is a minor food source on New Britain, where villagers rank it as a moderately important fruit species (Table 2). It is not sold in food markets and probably has very limited potential for commercial development.

### **Pouteria (*Pouteria maclayana*)**

The yellow-fleshed fruit of this self-sown species is occasionally eaten raw. The species grows on several small islands off Sumatra in Indonesia, as well as on New Guinea, on small islands north of New Guinea and in the southern Solomon Islands (Walter and Sam 2002:233). Within PNG it is eaten on Karkar Island, along the Rai Coast and in the Schrader Range of Madang Province; and on Kairiru Island and in the Schouten Islands in East Sepik Province. The species grows near sea level and in foothills. Its upper altitudinal limit is not known, but the distribution of where it is eaten indicates that this is over 500 m. There is no data on the production pattern apart from a single report from Karkar Island that fruit is available seasonally in August–October.

Around 62,000 people live in locations where the fruit is eaten. Most of these are in Madang Province, with some on the off-shore islands in East Sepik Province and adjacent coastal locations in Morobe Province. That figure is 1.5% of the PNG rural population. However, this exaggerates the importance of the fruit as it is only eaten occasionally by some people. Villagers on Karkar Island say that *pouteria* was a more important fruit in the past (Allen et al. 2002:50). Fruit is not sold in markets as far as I know. It probably has very limited potential for subsistence consumption or as a commercial crop.

### **Rukam (*Flacourtia rukam*)**

The fruit of this self-sown tree is eaten raw occasionally. The species is native from Malaysia, the Philippines through New Guinea to the Solomon Islands (Walter and Sam 2002:174). In PNG it is a minor fruit and is consumed mainly in the islands and on the mainland of Milne Bay Province. It grows near sea level and its upper altitudinal limit in PNG is unknown. The MASP database indicates that a little over 100,000 people live in locations where it is eaten. This is 2% of the rural population (Table 6). However, *rukam* is eaten only by some people, so the MASP figure exaggerates the number who consume it. Information gathered on four islands in Milne Bay Province suggests that fruiting is discontinuous, but not seasonal. It is not sold in local markets as far as I know. It probably has limited potential for commercial production, but it may be possible to sell fruit in some urban markets.

### ***Ton (Pometia pinnata)***

This fruit belongs to the same botanical family (Sapindaceae) as the litchi, rambutan and pulasan. *Taun* is an alternative spelling for its common name, but *ton* is adopted here as this better reflects the pronunciation in Tok Pisin. The fruit is eaten raw. The species is distributed from Sri Lanka, Thailand, southern Yunnan (China), Indonesia and Taiwan through Indonesia, New Guinea and the Pacific Islands as far as Tonga (Walter and Sam 2002:229). Within PNG, *ton* is common along the New Guinea north coast and in the Islands Region. In Momase Region, it is frequently grown in East Sepik, Madang and Sandaun Provinces, and to a lesser extent in coastal or inland locations in Morobe and Oro Provinces. In the Islands Region, it is most common in East New Britain, New Ireland and Manus and less common in West New Britain and in Bougainville provinces. Unlike some other indigenous fruit, it is commonly grown on the larger islands (New Guinea, New Britain, New Ireland) as well as the smaller islands.

The tree grows from sea level up to about 1700 m, but the usual upper altitudinal limit where the fruit is eaten in PNG is 800 m. The highest that I recorded the fruit being grown and eaten was at 1120 m on the Karimui Plateau in Simbu Province. Above about 800 m, villagers say that the tree bears fruit, but the fruit is 'not sweet' and hence they do not eat it. Superior large fruit is reported from the Tanga Island group off New Ireland, as well as other locations in the South Pacific (Thomson and Thaman 2005).

Almost a million people live in locations where *ton* fruit is commonly eaten (955,000 people according to the MASP database). This represented 23% of the rural population in 2000. Fruit is available seasonally for about two or three months at some time between August and April each year, most commonly in the period November to February. *Ton* is widely eaten along the north coast of New Guinea, the inland areas of the north coast (up to 800 m altitude) and throughout the Islands Region. It is sold in markets in those locations. Many observers consider that *ton* has excellent potential for commercialisation for sale within PNG and possibly overseas. *Ton* has been bottled in sugar syrup in Fiji experimentally, but there was no follow-up and no commercial interest, so this did not advance to a commercial product (Bill Aalbersberg, University of South Pacific, Suva, pers. comm. 2005).

### ***Watery rose apple (Syzygium aqueum)***

The species produces a white, pink or red bell-shaped fruit which is eaten raw. The species is distributed from Thailand to Solomon Islands (Walter and Sam 2002:251). Within PNG it is grown and eaten occasionally in the lowlands and the intermediate altitude zone, for example, in New Ireland, New Britain and Milne Bay Province. It bears up to 1600 m altitude. Overall, it is a minor fruit species in PNG and is not eaten by many people. The limited available information on the production pattern indicates that the supply is discontinuous and non-seasonal in both the lowlands and the highlands. The fruit is sold in some lowland markets. It may have some potential for further sales in urban locations as the appearance is attractive, although most fruit in PNG have a rather insipid taste. As with other fruit species, the potential for further sales would be greater if clones with superior fruit were available.

## Traditional mango (*Mangifera minor*)

This minor fruit is widespread in PNG.<sup>4</sup> The introduced mango (*Mangifera indica*) is preferred to the traditional one, but the traditional species is still consumed. The introduced species needs a drier period each year to bear, whereas the traditional species does not. Hence *M. minor* is mainly eaten in locations where *M. indica* does not bear regularly. *Mangifera minor* is found in the Celebes, Moluccas, Lesser Sunda Islands, Luzon, New Guinea, Solomon Islands and Carolines (Kostermans and Bompard 1993:132–5). Within PNG, traditional mango is widely dispersed in the lowlands and highlands on the New Guinea mainland, on New Britain and on the islands in Milne Bay Province. It grows from sea level to 1750 m, and occasionally up to 1900 m. Fruit ripens at about the same time as for the introduced species, that is, in about September to December.

The number of people who consume traditional mango is not known, but more people eat the introduced species. It is not sold in markets. It is unlikely that the fruit could be developed for commercial production.

## Discussion

Sixteen indigenous fruits have been discussed here, out of more than 40 that are consumed in PNG. Some are consumed in a limited number of locations, while others, including *marita* pandanus, *ton* and Malay apple are widely consumed in PNG. There is probably limited potential for a significant expansion in production and sale for most species. It is possible that more fruit of *bukabuk*, golden apple, Malay apple, *mon*, *ton* and watery rose apple could be sold in urban lowland and highland markets, especially if the fruit came from selected, sweeter clones.

The species that perhaps has the greatest potential for expanded production and sales, including for an export market, is *ton* (*taun*). The flavour is comparable with some of the better-known fruit from South-East Asia. The oily extract from *marita* pandanus may have uses other than for consumption (Roger Leakey, pers. comm. 2005). The oily extract needs to be evaluated so that this possibility can be explored. It is important that the use of the lesser-known species is documented. Particular note should be made of any clones selected by villagers that may have potential for production and sale in other parts of PNG, including the highlands and urban areas and, in the longer term, for the export market.

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<sup>4</sup> There are two species of traditional mango in PNG, *Mangifera minor* and *M. foetida*. The former seems to be more common and our observations are presumed to be on the former, but it is possible that some relate to the latter species as trees were not identified by a botanist from botanical specimens.

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Table 1. Some of the indigenous fruit species grown in Papua New Guinea

Family	Scientific name	Common name
Elaeocarpaceae	<i>Aceratium oppositifolium</i>	–
Euphorbiaceae	<i>Antidesma ghaesembilla</i>	–
Euphorbiaceae	<i>Antidesma platyphyllum</i>	–
Moraceae	<i>Artocarpus altilis</i>	Breadfruit
Euphorbiaceae	<i>Baccaurea papuana</i>	–
Euphorbiaceae	<i>Bridelia tomentosa</i>	–
Rhizophoraceae	<i>Bruguiera gymnorhiza</i>	–
Sapotaceae	<i>Burckella obovata</i>	<i>Bukabuk</i>
Rutaceae	<i>Clymenia polyandra</i>	–
Corynocarpaceae	<i>Corynocarpus cribbianus</i>	–
Anacardiaceae	<i>Dracontomelon dao</i>	<i>Mon</i>
Moraceae	<i>Ficus copiosa</i>	<i>Kumu musong</i>
Moraceae	<i>Ficus dammaropsis</i>	<i>Kapiak</i> (Highlands Tok Pisin)
Moraceae	<i>Ficus tinctoria</i>	–
Moraceae	<i>Ficus wassa</i>	–
Flacourtiaceae	<i>Flacourtia inermis</i>	–
Flacourtiaceae	<i>Flacourtia rukam</i>	Rukam
Clusiaceae	<i>Garcinia hollrungii</i>	–
Myristicaceae	<i>Horsfieldia sylvestris</i>	–
Anacardiaceae	<i>Mangifera foetida</i>	Traditional mango
Anacardiaceae	<i>Mangifera minor</i>	Traditional mango
Melastomataceae	<i>Melastoma</i> sp.	–
Rubiaceae	<i>Morinda citrifolia</i>	–
Musaceae	<i>Musa cvs</i>	Banana
Pandanaceae	<i>Pandanus conoideus</i>	<i>Marita</i>
Pandanaceae	<i>Pandanus tectorius</i>	Coastal pandanus
Moraceae	<i>Parartocarpus venenosa</i>	Parartocarpus
Chrysobalanaceae	<i>Parinari nonda</i>	–
Urticaceae	<i>Pipturus argenteus</i>	–
Sapotaceae	<i>Planchonella</i> sp.	–
Sapindaceae	<i>Pometia pinnata</i>	<i>Ton</i> or <i>taun</i>
Sapotaceae	<i>Pouteria maclayana</i>	Pouteria
Rosaceae	<i>Rubus fraxinifolius</i>	Red raspberry
Rosaceae	<i>Rubus moluccanus</i>	Red raspberry
Rosaceae	<i>Rubus rosifolius</i>	Red raspberry
Anacardiaceae	<i>Spondias cytharea</i>	Golden apple
Myrtaceae	<i>Syzygium aqueum</i>	Watery rose apple
Myrtaceae	<i>Syzygium malaccense</i>	Malay apple
Myrtaceae	<i>Syzygium samarangense</i>	–
Combretaceae	<i>Terminalia megalocarpa</i>	<i>Dausia</i> (Kiriwina name)