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Food Plants in the Americas:

A Survey of the Domesticated, Cultivated and Wild Plants Used for Human Food in North, Central and South America and the Caribbean

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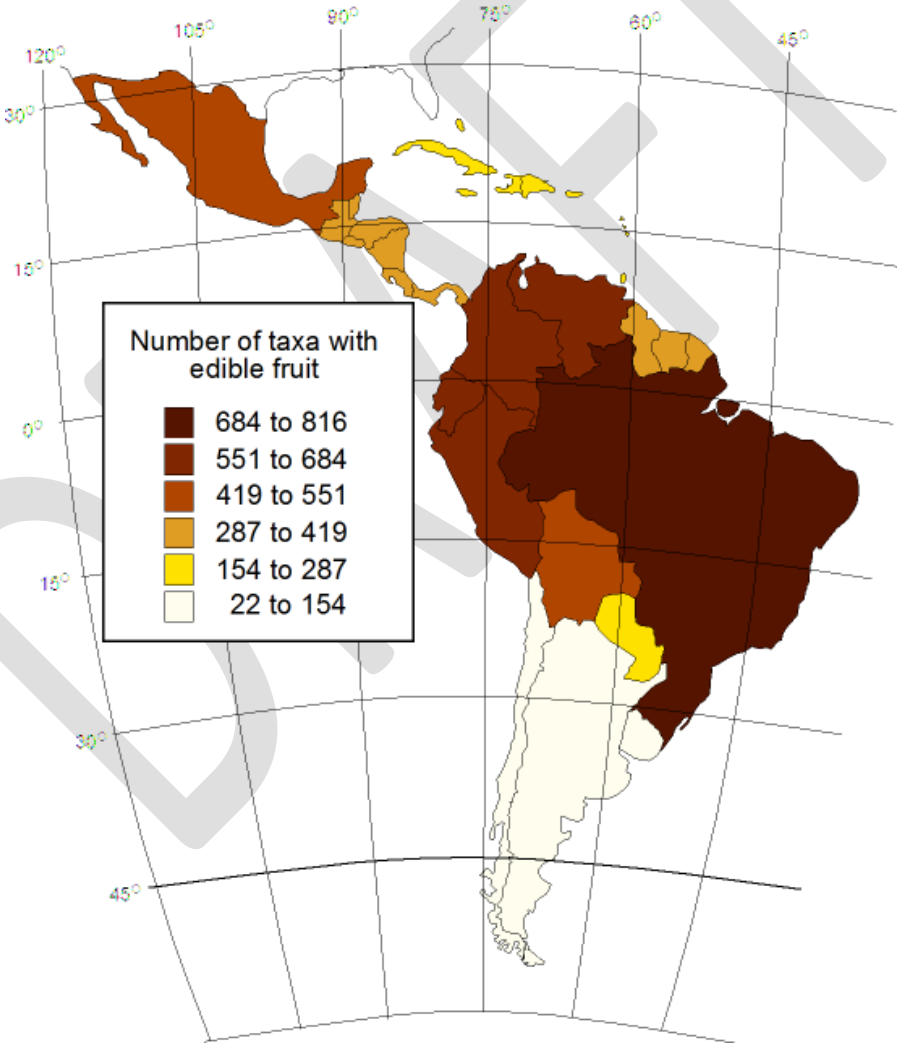

Sample map: *Taxa of edible fruit in Latin America*. This map is one of 50 maps that have been generated to illustrate food plant distributions in Latin America by country/region based on a range of variables including plant families, edible plant parts and numbers of endemic species of food plants.

Introduction

It has been estimated that 369,000 species of flowering plants are known to science (RBG Kew 2016) and that the planet harbors somewhere between 400,000 (Gaston 2010) and perhaps 450,000 (Pimm and Joppa 2015) species of flowering plants total. Between 30,000 and 50,000 plants may be edible in some form to people (SEB n.d.; FAO 1985). Of these edible species, estimates of the numbers that have been used as food by people somewhere at some time range from 7,000 (FAO n.d.) to 12,000 (Kunkel 1984). Perhaps 3,000 (Shand 2005) to 6,000 (Chweya and Mnzava 1997) taxa of plants are still harvested with some regularity for use as food or in food products worldwide.

Yet despite this vast endowment of edible plants, relatively few species have come to dominate human diets. For example, Myers (1984) reported that 7 crops provide 75% of human nutrition, Robert and Christine Prescott-Allen (1990) found that 103 species account for 90% of the global food supply, and Padulosi and Pignone (1997) documented only 150 commercialized species of edible plants around the world. Elusive though the *exact* number of how many edible plants exist and how many dominate in providing human nutrition, it is easy to identify a list of the principle crops including: sugarcane, maize, rice, wheat, potatoes, soybeans, beets, cassava (manioc), tomatoes, bananas/plantains, citrus, barley, watermelons, sweet potatoes, onions, apples, grapes, cabbage and other leafy brassicas, cucumbers and gherkins, rapeseed (for oil), yams, sorghum, coconuts, eggplant, beans, cottonseed (for oil), mangoes, peanuts, sunflower seed, peppers (*Capsicum*), melons, peas, millet, pears, lettuce, squash, garlic, spinach and oats.[1]

Although it might be nice to have precise numbers relating to specific questions with well-defined criteria in addressing the question of "how many plants feed the world," the real value in this discussion is the knowledge that the diets of most contemporary people are not as diverse as they could be and not as diverse as perhaps they should be for optimal nutrition, culinary interest, gastronomic enjoyment, food security and the overall sustainability of food systems. Despite recent food movements (*e.g.*, "slow food" and "local food"), as a society, we ask few probing questions about the foods we eat, we know little about

[1] In order of annual production by weight, from the Food and Agriculture Organization of the United Nations (faostat3.fao.org). Note that production totals include non-food values. Sugarcane totals are especially affected by the non-food production totals for making ethanol.

where and how they are grown and processed, we are largely incapable of identifying food plant origins, we are disconnected from the importance of the wild relatives of our favorite foods that help maintain healthy crops, and we wonder little about how many desirable edible plants we might be missing. In general, we demand only that our food satisfies our palates (which is easily done with fat, sugar and salt),[1] curbs hunger and provides basic nutrients and calories.

The hope for this dictionary is to help draw attention to the potential of the tremendous diversity of food plants in the Americas by documenting their origins, uses and common names. We do not contend that all of the plants presented have commercial potential, but merely that nature's food pantry is wide, deep and scarcely appreciated.

Contained in 3,990 entries the compendium includes:

- More than 4,100 taxa, mostly at the species level, with some subspecies, hybrids and varieties;
- 6,854 Latin names including synonyms;
- More than 31,000 common names primarily in English, Portuguese and Spanish, with some from French-speaking areas and Suriname, as well as many from indigenous languages.

Common names in indigenous languages generally are listed under the dominant language of the region with the native language in parentheses. Many of the native names are spelled phonetically.

Information has been derived from extensive fieldwork by the authors along with consulting 2,325 secondary references. The entries are organized by genus and species. The status of the Latin names follows *The Plant List* and *Tropicos* from the Missouri Botanical Garden (MBG-Tropicos).

[1] See Michael Moss (2013), Salt Sugar Fat: How the Food Giants Hooked Us.

Food Plants in the Americas, A-Z

Abelmoschus esculentus (L.) Moench [syn. *Hibiscus esculentus* L.]
FAMILY: Malvaceae (mallow)
ENGLISH: bamia, bandakai, common okra, gobbo, gombo, gumbo, lady's-fingers, ochro, ocoro, ocra, ocro, okra, okro
PORTUGUESE: gombó, gombô, quiabo, quiabo-estrela, quiabo-estrelado, quibombó, quibombô, quigombó, quigombô, quimbombó, quimbombô, quingobó, quingombó, quingombô
SPANISH: abelmosco, ají turco, algalia, angeloma, angú, bombey, café gringo, café mareño, candia, candiá, chaucha turca, chicombó, chimbinvoy, chimbombo, chimbombó, cocoa, gombo, guicombo, guingambó, gumbo, kimbombó, lagarto, molondrón, najú, ñajú, ñangú, ñanjú, quiabo, quimbombo, quimbombó, quimgombó, quingombó, ruibarbo, yerba de culebra
USES/NOTES: Young, long, generally ribbed green pods with mucilaginous seeds are eaten as a cooked vegetable, added to soups and stews, or pickled. Mature seeds are eaten cooked, contain an edible oil used for cooking, and when dried and ground are used as a coffee substitute called *café de pobre* in some Spanish-speaking areas. Young leaves, flowers, and calyces are eaten cooked. The plant, introduced to Brazil in 1658 with the slave trade, is also medicinal. Much-ribbed cultivars are known as *quiabo-estrela* or *quiabo-estrelado* in Portuguese.
NATURAL RANGE: Northeastern Africa, perhaps Ethiopia, widely cultivated in the Americas and naturalized in places
REFERENCES: Alcorn 1984, CONABIO, Duke 1986, Guia Rural n.d., IBGE 1980, Kermath (notes), León 1987, Mabberley 1987, Malaret 1961, Martin 1982, Martin and Ruberté 1978a, Omawale 1973, OAS 1973, Terra 1966, von Reis Altschul 1973

Abelmoschus manihot (L.) Medik. [syn. *Hibiscus manihot* L.]
FAMILY: Malvaceae (mallow)
ENGLISH: aibika, bele, bush cabbage, bush spinach, edible hibiscus, flowering okra, hibiscus manihot, hibiscus spinach, island cabbage, palmate-leaved hibiscus, peli, silk flower, slippery cabbage, sunset hibiscus, sunset musk-mallow, sweet hibiscus, sweet mallow, yellow abelmoschus, yellow hibiscus
PORTUGUESE: quiabo, quiabeiro
SPANISH: abelmosco, santa elena, semilla de víbora, viudas, yuca
USES/NOTES: High-yielding and nutritious leaves are eaten cooked and flower buds are edible. Although an important vegetable in Melanesia and elsewhere in the Old World tropics, *A. manihot* is not extensively cultivated in the Americas.
NATURAL RANGE: Tropical Asia, the South Pacific and northeastern Australia

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REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, GIPI 2006, Wiersema and León 1999

Abelmoschus moschatus (L.) Medik. [syn. *Hibiscus abelmoschus* L.]
FAMILY: Malvaceae (mallow)
ENGLISH: abelmosk, annual hibiscus, musk, musk mallow, musk okra, musk-mallow okra, ornamental okra, tropical jewel hibiscus
PORTUGUESE: ambreta, falso-algodão, quiabeiro, quiabo, rosa-almiscarada
SPANISH: abelmosco, ahoga, algalia, almizcle, almizcle vegetal, almizclillo, ambarina, amiklío, antiviperina, borraja, hibisco, hierba de la culebra, malva almizclera, mishuisma, pishquisma, tsere kata, tserékat, tserékata, viborina
USES/NOTES: Leaves, young shoots, roots, and young fruit pods are eaten, and seeds are used to flavor beverages. Also a source of an essential oil used as a flavoring agent.
NATURAL RANGE: South Asia or Southeast Asia, widely cultivated and naturalized in the Neotropics
REFERENCES: Adams 1972, Bailey Hortorium 1976, Brako and Zarucchi 1993, CONABIO, Duke and Vásquez 1994, Facciola 1990, Fryxell 1992, GIPI 2006, MBG-Tropicos, OAS 1973, Renner *et al.* 1990, UFA/NYBG

Abies amabilis Douglas ex J.Forbes
FAMILY: Pinaceae (pine)
ENGLISH: amabilis fir, beautiful fir, Cascade's fir, Pacific silver fir, silver fir
PORTUGUESE: abeto
SPANISH: abeto plateado del Pacífico
USES/NOTES: Young branch tips have been used like tea.
NATURAL RANGE: Western North America from Alaska to northern California
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Munz 1968, Turner and Szczawinski 1978

Abies balsamea (L.) Mill.
FAMILY: Pinaceae (pine)
ENGLISH: balsam fir
PORTUGUESE: abeto, pinheiro-do-Canadá
SPANISH: abeto, abeto balsámico, abeto canadiense, pinabete
USES/NOTES: Young twig tips are made into tea, trunk's resin has been used like chewing gum or to flavor sweets, and cambium (inner bark) has been used as an emergency flour source, though described as having a disagreeable flavor.
NATURAL RANGE: North America from West Virginia to Alberta, Canada
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Morton 1976a, Peterson 1977, Turner and Szczawinski 1978

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Abies grandis (Douglas ex D.Don) Lindl. [syn. *A. excelsior* Franco]
FAMILY: Pinaceae (pine)
ENGLISH: giant fir, grand fir, great silver fir, lowland white fir, white fir
PORTUGUESE: abeto
SPANISH: abeto, abeto blanco americano, abeto de Vancouver
USES/NOTES: Young branch tips have been made into tea, cambium has been used as an emergency food source, and gum may be chewed.
NATURAL RANGE: British Columbia and the northwestern U.S.
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Mabberley 1987, Munz and Keck 1959, Turner and Szczawinski 1978, Yanovsky 1936

Abies lasiocarpa (Hook.) Nutt.
FAMILY: Pinaceae (pine)
ENGLISH: alpine fir, Rocky Mountain fir, sub-alpine fir
PORTUGUESE: abeto
SPANISH: abeto, abeto alpino, abeto blanco americano, abeto subalpino, pinabete
USES/NOTES: Young branch tips are used for tea.
NATURAL RANGE: Alaska through California and higher elevations in Arizona
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Turner and Szczawinski 1978

Abronia fragrans Nutt. ex Hook.
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: fragrant verbena, fragrant white abronia, heart's-delight, prairie snowball, sand verbena, snowball, snowball sand verbena, snowbell, sweet sand-verbena, wild lantana
SPANISH: abronia
USES/NOTES: Indigenous people of New Mexico added ground roots to corn preparations.
NATURAL RANGE: Northern Chihuahua, Mexico and Texas to Arizona in the South and North Dakota to Washington in the north
REFERENCES: Bailey Hortorium 1976, CONABIO, LBJWC, Uphof 1968, USDA-NRCS, Yanovsky 1936

Abronia latifolia Eschsch.
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: coastal sand-verbena, seacoast abronia, yellow sand-verbena
USES/NOTES: Roots were eaten by the Chinook Indians primarily as an emergency food.
NATURAL RANGE: West coast of North America from southern California to southern British Columbia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hickman 1993, Kunkel 1984, Munz 1974, Uphof 1968, Yanovsky 1936

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Abrus precatorius L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: coral pea, crab's-eye, Indian licorice, jequirity bean, jequirity seeds, jumbie beads, lucky beans, paternoster beans, precatory-bean, rosary pea, wild licorice, wild liquorice
PORTUGUESE: tento-pequeno
SPANISH: chubaroki, huailulo, jequerite, ojo de cangrejo, peonía, peronilla
USES/NOTES: Roots have been used like common licorice (*Glycyrrhiza glabra*) as a flavoring agent. Deeply colored black and red, poisonous seeds, known as *jequirity beans*, are used as beads for necklaces and similar ornaments. *Abrin*, a deadly phytotoxin extracted from the seed, is used in medicines in India.
NATURAL RANGE: East Indies, widely naturalized elsewhere
REFERENCES: Cid 1978, Duke 1986, FLEPPC 2003, Mabberley 1987, Uphof 1968, Usher 1974, Wiersema *et al.* 1990

Abuta obovata Diels
FAMILY: Menispermaceae (moonseed)
PORTUGUESE: abuta
SPANISH: hutacurán, jampar (Jívaro)
USES/NOTES: Fruit pulp of this climbing woody liana is edible and medicinal.
NATURAL RANGE: Tropical forests of northeastern Amazonian Peru, Amazonian Colombia, Amazonian Brazil, southern Venezuela, and the Guianas
REFERENCES: Forzza 2010, Johnston and Colquhoun 1996, Krukoff 1982, MBG-Tropicos, Sousa *et al.* 2014a, Sousa *et al.* 2014b, Vásquez 1997, von Reis Altschul and Lipp 1982

Abutilon megapotamicum (A.Spreng.) A.St.-Hil. & Naudin [syn. *A. vexillarium* E.Morren]
FAMILY: Malvaceae (mallow)
ENGLISH: abutilon, Brazilian bell flower, candy-corn plant, Chinese lantern, trailing abutilon
PORTUGUESE: abutilão-pendente, bênção-de-deus, brinco-de-princesa, campainha, chapéu-de-cardeal, lanterna-chinesa, lanterninha-chinesa, lanterninha-japonesa, malva, sininho
SPANISH: abutilón, abutilón trepador, farolito chino
USES/NOTES: Yellow flowers are eaten raw or cooked, though the plant is grown principally as an ornamental for it showy flowers and deep red calyxes.
NATURAL RANGE: Southern Brazil through Uruguay, northern Argentina and likely to Bolivia and perhaps elsewhere in South America, introduced and escaped in places

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REFERENCES: Bailey Hortorium 1976, Facciola 1990, Mabberley 1987, Zuloaga *et al.* 2008

Acacia acatlensis Benth. [syn. *A. pueblensis* Brandegee][perhaps best treated as *Mariosousa acatlensis* (Benth.) Seigler & Ebinger]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: acacia, árbol del borrego, borrequitos, guayalote, guayote, quebrajache, yepaquihle, yepaquilitl
USES/NOTES: Flower buds are eaten in bean tamales or mashed into a meal and consumed variously in Puebla and Guerrero, Mexico.
NATURAL RANGE: Nuevo León and Sinaloa, Mexico to El Salvador
REFERENCES: Berendsohn and Araniva de González 1989a, CONABIO, Hersch-Martínez 1999, MBG-Tropicos

Acacia angustissima (Mill.) Kuntze
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: fern acacia, prairie acacia, prairie guajillo, prairie wattle, texas acacia, texas prairie acacia, whiteball acacia
SPANISH: ángel, carboncillo, cabello de ángel, gavia (Huastec), guache, guaje, guaje blanco, guaje de bajillo, guajillo, guanacaste blanco, huaje, huajillo, ixtlaxóchitl, jicarillo, k'antemo (Maya), mezquite, palo de pulque, quebracho rojo, siraku k'amataraku (Maya), tepachillo, tepeguaje, tepehuaje, tepemezquite, timbe, timben, timbre, tuni (Mixtec), tzutzun (Totonac), xixit (Huastec), yaga-ñupi (Zapotec)
USES/NOTES: Bark and roots are fermented into an alcoholic beverage called *pulque* (a term generaly applied to alcoholic beverages made from *Agave* species) in Mexico. Young fruit pods are eaten as a vegetable. The fruit is also used to "induce" fermentation in pulque made from *Agave* species. Also cultivated as an ornamental.
NATURAL RANGE: Southern U.S. to Colombia
REFERENCES: Alcorn 1984, CONABIO, Gutiérrez and Dorantes 2003-2004, MBG-Tropicos, Torres n.d., Uphof 1968

Acacia aroma Gillies ex Hook. & Arn. [syn. *Vachellia aroma* (Gillies ex Hook. & Arn.) Seigler & Ebinger]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: aromita, aromito, aromo negro, cupechico, espinillo, iguopere, ixijátak, khiñe, kijútumuk, kiñi, kí ti ximpé, quiña, siriado-siriao, tusca
USES/NOTES: Fruit pods are edible. The Wichí in the Chaco of northern Argentina prepare a beverage from the fruit called

añapa and also save dried fruit for times of scarcity. Small yellow flowers are a food source for honey bees. Leaves and fruit are fed to livestock. Wood is used for fence posts.
NATURAL RANGE: Southern Peru, Bolivia, Paraguay, and northern Argentina
REFERENCES: Grandtner and Chevrette 2014, MBG-Tropicos, Molares and Ladio 2012b, Suárez 2014

Acacia cornigera (L.) Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: bull-horn acacia
SPANISH: carne suelo, cornezuelo, cornizuelo, cucharilla, cuerno de toro, huitzmamaxali (Nahuatl), ixcanal (Huastec), subinché (Maya), tsujpin (Totonac)
USES/NOTES: Fruit pods are eaten in Mexico.
NATURAL RANGE: Mexico and Central America, naturalized elsewhere
REFERENCES: Alcorn 1984, Breedlove 1986, CONABIO, Poveda and Sánchez 1999

Acacia farnesiana (L.) Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: cassie flower, needle bush, popinac, sponge tree, sweet acacia
PORTUGUESE: espinheiro, esponjinha
SPANISH: aromo, aroma francesa, arúmbari (Purépecha), behi (Zapotec), coo-ca (Guarijío), cucca (Mayo), espino, espino blanco, gavia (Huastec), guizache, huisache, huisache dulce, huizache, iai-do-no (Cuicatec), k'ank'ilis-ché (Maya), minza (Otomí), pela, uña de cabra, vinorama, xiri-xi (Huichol)
USES/NOTES: Young, green fruit pods (which become reddish-brown when mature) may be eaten cooked, leaves are used as a seasoning like tamarind (*Tamarindus indica*), and gum has been used as a famine food and candy. The small, thorny tree, cultivated by the early 1600s in Italy, is grown as an ornamental for its flowers, delicate feathery leaves, and interesting form, and its fragrant, yellow, round flowers are used in cassie perfume.
NATURAL RANGE: Neotropics perhaps to the southern U.S. (Texas, New Mexico, Arizona, California, and Florida), though now widely naturalized and invasive in places; previously considered to be of tropical African origin
REFERENCES: Adams 1972, Alcorn 1984, CONABIO, Díaz *et al*. 2006, Duke n.d., Facciola 1990, Godfrey 1988, Kermath (notes), Nelson 1994, Pereira and Aparecida n.d., Pío-León *et al*. 2017, Poveda and Sánchez 1999, Sturtevant 1972, Taylor 1998, Watkins and Sheehan 1975

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Acacia greggii A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: catclaw, catclaw acacia, cat's claw, cat's paw, devil's claw, Gregg's catclaw, paradise flower, Texas mimosa, wait-a-bit tree, wait-a-minute tree
SPANISH: gatuño, tesota, uña de gato
USES/NOTES: Protein-rich pods and seeds are eaten raw or boiled. Dried pods have been used as a flour source by Amerindians of southwestern North America. Plant parts also contain prunasin a poisonous cyanogenic glycoside.
NATURAL RANGE: Mexico and adjacent southwestern U.S. from Texas to Utah, Nevada, and southern California
REFERENCES: Castetter and Underhill 1935, Chihuahuan Desert Museum, Clarke 1977, Ebeling 1985, Kirk 1970, Knight and Walter 2002, Uphof 1968, Yanovsky 1936

Acacia senegal (L.) Willd. [syn. *A. verek* Guill. & Perr., *Mimosa senegal* L.] and *A. nilotica* (L.) Willd. ex Delile [syn. *A. arabica* (Lam.) Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: acacia, babul, babul acacia, babul gum, Egyptian acacia (*A. nilotica*), Egyptian mimosa (*A. nilotica*), Egyptian thorn (*A. nilotica*), gum acacia, gum arabic, gum-arabic tree, kher, Senegal-gum (*A. senegal*), Sudan gum-arabic
PORTUGUESE: acácia
SPANISH: acacia, goma arábica
USES/NOTES: *Gum arabic*, *gum acacia*, or *babul gum*, derived from the sap of these drought-tolerant arborescent, woody legumes, is used in confections, processed foods, adhesives, and pharmaceuticals. Flowers and young fruit pods are edible.
NATURAL RANGE: *A. senegal* from North Africa, possibly to India and *A. nilotica* from tropical Africa to tropical Asia
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Mabberley 1987, Prasad 1964, Rhem and Espig 1991, Uphof 1968, Wiersema *et al.* 1990

Acanthocereus occidentalis Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: western wing cactus
SPANISH: bajinco, cruceta, órgano-alado de occidente, tasajillo, tasajo
USES/NOTES: Young stems are eaten as a vegetable.
NATURAL RANGE: Western Mexico from southern coastal Sonora to Guerrero

REFERENCES: Bailey Hortorium 1976, CONABIO, Cornejo and Arreola 2008

Acanthocereus tetragonus (L.) Hummelinck [syn. *A. pentagonus* (L.) Britton & Rose, *A. pitajaya* (DC.) Dugand ex Croizat]
FAMILY: Cactaceae (cactus)
ENGLISH: barbed-wire cactus, dildo cactus, night-blooming cereus, sword pear, triangle cactus
SPANISH: chacha, chaco, cardón, cruceta, cruzeta, dildo espinoso, manzano de playa, nopal de cruz, nuum tsutsuy, ocomtzatza, órgano, órgano-alado de pitaya, pitahaya, pitahaya anaranjada, pitahaya morada, pitajaya, pitaya, tsakam (Huastec), xacub
USES/NOTES: Shiny, scarlet fruits and cooked stems are eaten. Plants are cultivated as a living fence.
NATURAL RANGE: Colombia and Venezuela, Central America, eastern Mexico, southern coastal Texas, the Florida Keys, and Dominica and Guadeloupe in the Lesser Antilles
REFERENCES: Alcorn 1984, Britton and Rose 1963, CONABIO, Duke n.d., Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos, Morton 1977, Starr Virtual Herbarium, Uphof 1968

Acanthosyris annonagustata C.Ulloa & P.Jørg.
FAMILY: Santalaceae (sandalwood)
SPANISH: oreclamohue (Huaorani)
USES/NOTES: Potentially large tree (to 30m) produces roundish, obovoid to ellipsoid yellow drupes that have a sweet aril with the flavor of *Annona* spp.
NATURAL RANGE: Previously considered endemic to Amazonian Ecuador, though now known from westernmost Amazonian Brazil (Acre), northern Amazonian Peru, Amazonian Ecuador, and Costa Rica
REFERENCES: Forzza 2010, MBG-Tropicos, Morales Quirós 2015, Ulloa Ulloa and Jørgensen 1998

Acanthosyris falcata Griseb.
FAMILY: Santalaceae (sandalwood)
ENGLISH: nara cherry
SPANISH: ibá-je-é (Guarani), iwá he'e (Guarani), jwate'en (Chorote), sacha-pera, saucillo, sombra de toro, sombra de toro hembra, witeenuk (Weenhayek), yvá hehé (Guarani), yva he'e (Guarani)
USES/NOTES: Juicy, though often fibrous yellowish drupes (~1.5cm) are sweet and sought after in rural communities of the region.
NATURAL RANGE: Northern Argentina, Bolivia, and Paraguay
REFERENCES: Foster 1958, López *et al.* 1987, Martin *et al*. 1987, Suárez and Arenas 2012, Uphof 1968

Acanthosyris glabrata (Stapf) Stauffer ex Govaerts
FAMILY: Santalaceae (sandalwood)

SPANISH: amolillo, espantabravo, limoncillo
USES/NOTES: Fresh fruit pulp is eaten locally. Historically, mariners carried dried fruits for food on long trade journeys from Ecuador to western Mexico.
NATURAL RANGE: Northwestern Peru, western Ecuador, and western Colombia, naturalized in western Mesico
REFERENCES: Cuevas Guzmán *et al*. 2016, MBG-Tropicos, Jørgensen and León-Yánez 1999

Acanthosyris spinescens Griseb.
FAMILY: Santalaceae (sandalwood)
PORTUGUESE: sombra-de-touro
SPANISH: quebrachillo, quebracho flojo, sombra de toro
USES/NOTES: Aril of the small roundish fruit (to 2cm) is sweet.
NATURAL RANGE: Southern Brazil (Rio Grande do Sul), Uruguay, and northern Argentina
REFERENCES: Chifa *et al.* 2000, Forzza 2010, Martin *et al*. MBG-Tropicos, Ulibarri 1987, Zuloaga and Morrone 1997

Acer circinatum Pursh
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: mountain maple, vine maple
SPANISH: arce vid
USES/NOTES: Sap is a minor source of sugar and syrup.
NATURAL RANGE: Pacific coast of North America from California to Alaska
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Gibbons and Tucker 1979, Koelling and Heiligmann 1996, USFS-FPL

Acer glabrum Torr. [syn. *A. neo-mexicanum* Greene]
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: bark maple, California mountain maple, Douglas maple, dwarf maple, mountain maple, New Mexico maple, Rocky Mountain maple, shrubby maple, sierra maple, soft maple
USES/NOTES: Young shoots of this deciduous shrub to small tree have been eaten like asparagus (*Asparagus officinalis*) and sap may be used for syrup, though with a lower sugar content than some other *Acer* species.
NATURAL RANGE: Western North America from New Mexico to Nebraska, North Dakota, Montana, and Alberta west to southern Alaska and California
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Koelling and Heiligmann 1996, USFS-FPL

Acer macrophyllum Pursh

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FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: big-leaf maple, big-leaved maple, broadleaf maple, broad-leaved maple, California maple, Oregon maple, Pacific maple, white maple
USES/NOTES: Sap is a source of maple syrup of some commercial consequence and may be boiled down further to sugar. Seed sprouts and inner bark are also edible. Leaves may be wrapped around food like grape leaves.
NATURAL RANGE: Pacific coast of North America from California to British Columbia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Gibbons and Tucker 1979, Gunther 1981, Koelling and Heiligmann 1996, Kunkel 1984, Moerman 1998, Munz 1974, USFS-FPL

Acer negundo L. [syn. *Negundo aceroides* (L.) Moench, *N. mexicanum* DC., *N. negundo* (L.) H.Karst. *nom. illeg.*] and including *A. negundo* var. *arizonicum* Sarg., var. *californicum* (Torr. & A.Gray) Sarg., var. *interius* (Britton) Sarg. [syn. *A. interius* Britt.], var. *mexicanum* (DC.) Standl. & Steyerm. [syn. *A. mexicanum* (DC.) Pax, *Negundo mexicanum* DC.], var. *negundo*, var. *orizabense* (Rydb.) Standl. & Steyerm., var. *texanum* Pax, var. *violaceum* (Kirchn.) Jaeger
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: Arizona boxelder (var. *arizonicum*), ash maple, ash-leaved maple, ashleaf maple, black ash, box elder, box-elder maple, California boxelder (var. *californicum*), cut-leaved maple, inland boxelder, Manitoba maple, negundo maple, red river maple, stinking ash, sugar ash, three-leaved maple, western boxelder
PORTUGUESE: acer-negundo, bôrdo-negundo
SPANISH: abundio, acer, acezintle, arce, arce maple, arce mexicano, arce negundo, negundo, negundo mexicano, palo blanco, sácere, zapoxihul, zarcillo
USES/NOTES: Trunk is a minor source of syrup and sugar and the cambium (inner bark) has been eaten as an emergency food. Historically leaves were used to pack around apples, roots and other foods to help preserve freshness. The varieties *californicum*, *mexicanum*, and *orizabense* are uncertain and may be considered under *A. negundo* var. *negundo*.
NATURAL RANGE: At the level of species, *Acer negundo* occurs naturally from southern Canada through the 48 contiguous American states, Mexico, and portions of northern Central America (perhaps Guatemala only). The included varieties have the following natural ranges: *arizonicum* – Arizona and New Mexico; *californicum* – California; *interius* – the Great Plains, Rockies, and Great Basin of North America; *mexicanum* – Mexico;

negundo – widespread in eastern and central North America with disjunct populations in the Pacific Northwest; *orizabense* – southern Mexico to Guatemala; *texanum* – south-central U.S. extending into the mid-Atlantic states and Ohio; *violaceum* – central U.S. to Maine and Washington and adjacent southern Canada from coast to coast
REFERENCES: Avendaño Reyes and Acosta Rosado 2000, CONABIO, CONAFOR, Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Harrington 1967, Kermath (notes), Koelling and Heiligmann 1996, Mabberley 1987, Nelson 1994, Uphof 1968, USFS-FPL

Acer nigrum Michx.
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: black maple, black sugar-maple, hard maple, rock maple, sugar maple, white maple
SPANISH: arce duro
USES/NOTES: Abundant sap is used to make a quality maple syrup and is second to the true sugar maple (*A. saccharum*) as a source of commercial maple syrup. Seeds are eaten boiled then roasted and cambium is eaten cooked then ground, generally used as a thickener.
NATURAL RANGE: Eastern U.S., excluding Maine and Florida, and southeastern Canada, west to Arkansas and southern Minnesota and South Dakota
REFERENCES: Elias and Dykeman 1982, Facciola 1990, Fernald 1950, Koelling and Heiligmann 1996, McPherson and McPherson 1977, Medsger 1939, USFS-FPL

Acer pensylvanicum L. [syn. *A. canadense* Duhamel]
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: buckwood, goosefoot maple, moosewood, mountain alder, northern maple, Pennsylvanian maple, striped dogwood, striped maple, whistlewood
PORTUGUESE: ácer, bôrdo
SPANISH: arce jaspeado
USES/NOTES: Abundant sap is used to make a quality maple syrup.
NATURAL RANGE: Eastern Canada and northeastern U.S., west to Minnesota, and south through the highlands to Georgia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Koelling and Heiligmann 1996, Radford *et al.* 1968, USFS-FPL

Acer rubrum L.
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)

ENGLISH: Carolina red maple, drummond maple, drummond red maple, red maple, scarlet maple, shoe-peg maple, soft maple, southern red maple, southern soft maple, swamp maple, three-pointed-leaf maple, three-toothed red maple, water maple
PORTUGUESE: ácer-vermelho, bôrdo-vermelho
SPANISH: arce rojo
USES/NOTES: Sap, though not as abundant as in *A. nigrum* and *A. saccharum*, is sweet and can be consumed as a beverage, a sweetener, or a quality maple syrup after boiling. The tree is probably the third leading source of commercial maple syrup after *A. saccharum* and *A. nigrum*. Seeds may be eaten cooked, sprouted seeds are eaten raw, and cambium is edible cooked. The deciduous tree is an attractive shade specimen for its red displays of spring flowers and samaras (fruits) and fall foliage.
NATURAL RANGE: Eastern and central North America from Canada (east to Manitoba) to Florida and eastern Texas
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Kermath (notes), Koelling and Heiligmann 1996, McPherson and McPherson 1977, Nelson 1994, Sturtevant 1972, Tanaka 1976, Weiner 1980, USFS-FPL

Acer saccharinum L.
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: creek maple, papascowood, river maple, silver maple, silverleaf maple, soft maple, swamp maple, water maple, white maple
PORTUGUESE: ácer-prata, ácer-prateado, bordo, bôrdo, bôrdo-prateado
SPANISH: ácere, arce blanco americano, arce plateado, maple
USES/NOTES: Sap is used occasionally for sugar and syrup, and cambium is edible. Fast growing hardy trees tolerate a range of environments including degraded habitats in urban places.
NATURAL RANGE: Eastern North America from Labrador to Florida west to Manitoba and New Mexico, cultivated elsewhere in North America and rarely in higher elevations in Latin America
REFERENCES: Brako *et al.* 1995, CONABIO, Facciola 1990, Godfrey 1988, Koelling and Heiligmann 1996, Nelson 1994, Uphof 1968, USFS-FPL

Acer saccharum Marshall
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: bird’s-eye maple, black maple, curly maple, hard maple, rock maple, rough maple, striped maple, sugar maple, sugar-tree, sweet maple, thumb-nail maple
PORTUGUESE: bôrdo-açucareiro

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SPANISH: ácere, arce, arce azucarero, arce de azúcar, arce sacarino, azcarrio, maple
USES/NOTES: Sweet sap is the principal source of commercial maple syrup. Sap is also made into sugar. The cambium (inner bark) is also edible, having been consumed cooked and ground into flour in times of food scarcity.
NATURAL RANGE: Eastern North America to Louisiana and the Dakotas in the lower U.S. states and Manitoba in Canada
REFERENCES: Bourke *et al.* 1987, CONABIO, Duke 1992, Koelling and Heiligmann 1996, Uphof 1968, USFS-FPL, Usher 1974

Acer saccharum subsp. *floridanum* (Chapm.) Desmarais [syn. *A. barbatum* Michx., *A. floridanum* (Chapm.) Pax]
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: Florida maple, hammock maple, southern sugar maple
SPANISH: arce de Florida
USES/NOTES: Sap is a syrup source.
NATURAL RANGE: Southeastern North America from Virginia and southern Illinois to Florida and eastern Texas
REFERENCES: Koelling and Heiligmann 1996, Radford *et al.* 1968, Wunderlin *et al.* 2016

Acer saccharum subsp. *grandidentatum* (Torr. & A.Gray) Desmarais [syn. *A. grandidentatum* Nutt.]
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: big-tooth maple, canyon maple, hard maple, large-toothed maple, limerock maple, plateau big tooth maple, Rocky Mountain sugar maple, sabinal maple, southwestern big tooth maple, sugar maple, Uvalde big-tooth maple, Wasatch maple, western sugar maple
SPANISH: palo de azúcar
USES/NOTES: Sap is used for syrup typically by hobbyists and not for commercial production.
NATURAL RANGE: Northern Mexico (Chihuahua, Coahuila, Nuevo León, and Sonora) through western Texas and the Rockies to Idaho and Montana, perhaps to Washington and adjacent Canada
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Kirk 1970, Koelling and Heiligmann 1996, USDA-NRCS

Acer spicatum Lam.
FAMILY: Sapindaceae (soapberry or soapwort), previously Aceraceae (maple)
ENGLISH: goosefoot maple, low maple, moose maple, mountain maple, mountain maple-bush, spiked maple, water maple
USES/NOTES: Sap, though not abundant, makes a quality syrup.

NATURAL RANGE: Eastern U.S. from Georgia and Alabama north into eastern Canada and west to Minnesota in the north
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Gibbons and Tucker 1979, Koelling and Heiligmann 1996, Radford *et al.* 1968, USFS-FPL

Achatocarpus nigricans Triana
FAMILY: Achatocarpaceae (achatocarpus)
SPANISH: árbol del peine, calulte, canfuncia, cuenta de agua, espino blanco, espino negro, espuela de gallo, guirakupeti, huasicuco, k'alul' te' (Huastec), limonché, limoncillo, naranjillo, palo dulce, palo verde, pico de paloma, pimientillo, totocal, zamurito
USES/NOTES: Drupes, whitish- to greenish-white-translucent when ripe, are edible (as reported in Mexico), but can be unpleasant tasting, and leaves are eaten in Bolívar, Colombia.
NATURAL RANGE: Neotropical mainland including central and southern Mexico, Central America, northern and western Colombia, western Ecuador, northern Bolivia, western Venezuela, and perhaps northern Argentina
REFERENCES: Avendaño Reyes and Acosta Rosado 2000, CONABIO, Eliasson 1993, FUDENA, MBG-Tropicos, Martínez-García 1985, Todzia 2001

Achillea millefolium L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: fern-leaf yarrow, milfoil, yarrow
PORTUGUESE: alevante, anador, aquilea, aquiléia, cibalene, erva-de-carreteiros, erva-de-cortaduras, erva-do-carpinteiro, mil-em-rama, mil-folhada, mil-folhas, milefólio, novalgina, pronto-alívio, surcil-de-vênus
SPANISH: altarreina, aquilea, artemisa bastarda, colchón de pobre, mil-hojas, milefolio, milenrama, millenrama, milrama, plumajillo
USES/NOTES: Leaves are used in salads and soups or for tea. Leaves and flowers are made into a medicinal tea used for coughs, for stomach and urinary tract complaints, and a menstruation aid. Leaves also have been used as a tobacco substitute and a mosquito repellant.
NATURAL RANGE: Southern Europe or subtropical Asia, widely naturalized
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, de Gámez 1973, Duke 1986, Guia Rural n.d., Jardim Botânico de Brasília 1990, Oliveira *et al.* 2010, Peterson 1977, Tucker 1994, Uphof 1968, Usher 1974, Van Feu n.d.

**Achlys triphylla* DC. {edibility in doubt}
FAMILY: Berberidaceae (barberry)

ENGLISH: deerfoot, deer-foot, deer's foot, sweet after, sweet-after-death, vanilla leaf, vanilla-leaf
USES/NOTES: Leaves have an aroma similar to vanilla (*Vanilla planifolia*) and reportedly have been used as a flavoring agent. Also has been used as a medicinal, an insect repellent, and an air freshener.
NATURAL RANGE: Pacific coast range of North America from northwestern California to western British Columbia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Moerman n.d.

Achyranthes aspera L. [syn. *A. indica* (L.) Mill.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: burweed, chaff-bur, chaff-flower, devil's horsewhip, man-better-man, prickly chaff-flower, worry vine
PORTUGUESE: prega-prega, rabo-de-coati
SPANISH: abrojo, chile de perro, cola de armado, epacina de altura, falsa epacina, lengua de vaca, mazotillo, mosote, mozote, mozotillo, pega-pega, penegato, picha de gato, pija de gato, rabo de chanco, rabo de gato, telbu, zacpaiche, zorrillo blanco
USES/NOTES: Leaves are edible and medicinal. Ashes are used as a salt source.
NATURAL RANGE: Old World tropics and subtropics, widely naturalized and invasive
REFERENCES: Bhat 1994, Duke n.d., Forzza 2010, MBG-Tropicos, Rojer 1997, Uphof 1968, USDA-ARS

Acmella alba (L'Hér.) R.K.Jansen [syn. *Spilanthes alba* L'Hér., *Spilanthes ocymifolia* (Lam.) A.H.Moore]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Brazil cress, spilanthes, toothache plant
PORTUGUESE: jambu
SPANISH: botoncillo, guiÊe-xtíl (Zapotec), sirvulaca
USES/NOTES: Weedy herb is used medicinally in Cajamarca, Peru and likely beyond and is also edible, though it does not appear to be eaten much in the Americas. It is used culinarily in Madagascar where it is cultivated and naturalized.
NATURAL RANGE: Probably from Bolivia, Ecuador, and Peru, naturalized from west-central Mexico to Brazil and Africa
REFERENCES: CONABIO, Forzza 2010, Jansen 1981, MBG-Tropicos, STRI n.d.

Acmella brachyglossa Cass. [syn. *Spilanthes arrayana* Gardner]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
PORTUGUESE: jambu, shia-pa, shia-pa-kaxinawá
USES/NOTES: Plant is used as a spice in Acre, Brazil.
NATURAL RANGE: Neotropics from southern Mexico (Chiapas) and perhaps the Antilles to Paraguay

REFERENCES: CONABIO, Forzza 2010, Hokche *et al.* 2008, Jansen 1985, MBG-Tropicos, Strother 1999, UFA/NYBG

Acmella ciliata (Kunth) Cass.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: guasca
PORTUGUESE: agrião, guasca, jambó, jambu
SPANISH: botoncillo, botoncito, guasca, sesa, ufla
USES/NOTES: Plant is used as a spice in Acre, Brazil and leaves are added to salads in the Manaus area of Brazil.
NATURAL RANGE: Tropical South America to Darién, Panama, widely naturalized elsewhere
REFERENCES: Bussmann and Glenn 2010, Forzza 2010, Funk *et al.* 2007, Kays 2011, Jansen 1985, MBG-Tropicos, UFA/NYBG

Acmella oleracea (L.) R.K.Jansen [syn. *Spilanthes acmella* var. *oleracea* (L.) C.B.Clarke ex Hook.f., *Spilanthes oleracea beta. fusca* (Lam.) DC., *Spilanthus oleracea* L. *nom. illeg.*]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: alphabet plant, Brazil cress, Brazilian cress, Para cress, Pará cress, perennial Pará cress, Szechuan buttons, spilanthes, toothache plant
FRENCH: cresson du Pará
PORTUGUESE: abecedária, acmela, agrião, agrião-bravo, agrião-da-ilha-de-França, agrião-da-mata, agrião-do-brasil, agrião-do-mato, agrião-do-norte, agrião-do-pará, agrião-silvestre, agriaozinho, berro-do-prato, botão-de-ouro, cardamina-do-prato, erva-das-crianças, erva-de-malaca, erva-medicinal, jambu, jambu-açu, jambu-assu, jambu-do-rio, jambu-no-rio, jambu-rana, malaca, mastruço, mastruço-do-pará, nhambu, pimenta-da-costa, pimenta-do-pará, rainunculo-brasileiro
SPANISH: berro de Pará, botón de oro, botoncillo, botondero, cabrito, chimaya, chisaca, cobiriqui, contrayerba, cres de Pará, desflemadera, jambú, mata gusanos, somam, yambo, yanuco, yerba del espanto, yuyo chisaca
USES/NOTES: Leaves, stems, and flower heads are added to salads and as an herb to popular Amazonian dishes that contain *tucupi* (the juice of *Manihot esculenta*) such as *tacacá* (shrimp/gum soup) or *pato-no-tucupi* (duck soup). The phytochemical *spilanthol* (or *affinin*), which causes the tongue to tingle and heightens its sensitivity to other flavors, is lost upon cooking; thus, in cooked foods, *A. oleracea* must be added at the end of the cooking process, if spilanthol's effects are to be appreciated. Flower heads are especially rich in spilanthol. Flower heads and leaves are steeped in hot water for tea used to aid in digestion or treat lung ailments including tuberculosis. Some cultivars are less pleasing to the palate than others. Leaves and flower

heads are chewed to relieve toothache pain and the plant is now being investigated as an insecticide. This cultivated species was probably derived from *Acmella alba* (L'Hér.) R.K.Jansen.
NATURAL RANGE: Amazonia, perhaps upland forests of Amazonian Brazil (eastern Amazonia?), or eastern Peru, now widespread in Amazonia and widely naturalized elsewhere, considered naturalized in Brazil by Forzza
REFERENCES: Accorsi *et al.* n.d., Brako and Zarucchi 1993, Carneiro Martins 1989, Cid 1978, Duke and Vásquez 1994, Forzza 2010, Gottlieb 1985, Guia Rural 1990, IBGE 1980, Jansen 1985, Jardim Botânico de Brasília 1990, Kermath (notes), Pérez-Arbeláez 1956, Rehm and Espig 1991, Rios *et al*. 2011, Silva *et al*. 1977, UFA/NYBG, Wiersema and León 1999

Acmella oppositifolia (Lam.) R.K.Jansen [syn. *Spilanthes americana* Hieron., *Spilanthes oppositifolia* (Lam.) D'Arcy] and *A. repens* (Walter) Rich. [syn. *A. oppositifolia* var. *repens* (Walter) R.K.Jansen, *Spilanthes americana* var. *repens* (Walter) A.H.Moore]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: button of gold, creeping spotflower (var. *repens*), opposite-leaf spotflower, opposite-leaved Para cress
PORTUGUESE: jambu
SPANISH: botón de oro, botoncillo, chisaca, chisaca calentano, chisaca de cafetal, lagunera, rizaca, rosita amarilla, santa maría, tripa de pollo, yuyo quemado
USES/NOTES: Leaves are edible and used medicinally to treat the liver by the Tupisa Choco. The Chorote people of the region where Argentina, Bolivia and Paraguay come together prepare the leaves by cutting and/or chewing them then placing them in water with wild *Capsicum* peppers, salt, and other plants as a salad.
NATURAL RANGE: *A. oppositifolia* perhaps from the Carolinas to Florida, Missouri and Texas to Bolivia, Paraguay, Peru and northern Argentina, though considered naturalized in Brazil by Forzza; *A. repens* from the southeastern and south-central U.S. from the Carolinas to Florida, Missouri and Texas to northern Mexico (Coahuila) and widely naturalized beyond
REFERENCES: Arenas and Scarpa 2007, Arenas *et al.* 1986, CONABIO, Duke n.d., Duke 2008, Forzza 2010, Jansen 1985, Strother 1999, USDA-ARS, Wunderlin *et al*. 2016

Acnistus arborescens (L.) Schltdl.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: bastard sirio, hollowheart, wild tobacco
PORTUGUESE: baga-de-sabiá, fruta-de-pombo, fruta-de-sabiá, fruta-do-sabiá, fruto-do-sabiá, grão-de-galo, mariana, marianeira
SPANISH: gallinero, guitite, güitite, hüitete, mata gallina, mullaca, nigüito, palo de gallina, pico-pico, tabaco de monte

USES/NOTES: Tiny bright green becoming orange fruits are eaten out of hand or preserved, though rarely collected due to their small size and attractiveness to birds. Leaves are medicinal with potential anti-cancer properties.
NATURAL RANGE: Neotropics from southern Mexico through tropical South America and the West Indies, in Brazil along the coast
REFERENCES: Adams 1972, CONABIO, DeLuycker 2007, Forzza 2010, Martin *et al*. 1987, Rojas-Rodríguez and Torres-Córdoba 2012, Uphof 1968, USDA-NRCS, Van den Eynden 2004

Acorus calamus L.
FAMILY: Araceae (arum or aroid)
ENGLISH: calamus, calamus root, flag root, myrtle sedge, sweet flag, sweet root
PORTUGUESE: acoro, cálamo-aromático
SPANISH: acore, ácoro, ácoro indio, ácoro verdadero, cálam, calamís, calamo, cálamo acuático, cálamo aromático, cálamo verdadero, lasturrin
USES/NOTES: Spicy rootstocks of this aquatic herb are eaten candied and contain *calamus oil*, an essential oil used to flavor cordials, beer, gin, liqueurs, vinegar, and mouthwash, and to scent perfumes. Young unfurling leaves are added to salads. Also medicinal and an attractive ornamental for wet gardens.
NATURAL RANGE: Eastern North America and temperate Eurasia, introduced elsewhere
REFERENCES: Accorsi *et al.* n.d., Harris 1972, Kermath (notes), Kindscher 1987, Marshall 1993, Peterson 1977, Plowman 1969, Tomikel 1986, Uphof 1968

Acrocomia aculeata (Jacq.) Lodd. ex Mart. [syn. *A. antioquensis* Posada-Arango, *A. erioacantha* Barb.Rodr., *A. intumescens* Drude, *A. lasiospatha* Mart., *A. media* O.F.Cook, *A. mexicana* Karw. ex Mart., *A. panamensis* Bailey, *A. sclerocarpa* Mart., *A. totai* Mart., A. vinifera Oerst., *Cocos aculeata* Jacq.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: babosa, butter tree, corojo palm, corozo, coyol, coyoli palm, gri-gri, groo-groo, gru-gru nut, gru-gru palm, macaw palm, macaya oil palm, maccafat, Mexican gru-gru palm, mocaya palm, Paraguay palm, prickly palm, totai, wine palm
FRENCH: corosse
PORTUGUESE: bacaiuva, bacaiuvera, barriguda, bocaiúva, coco-babão, coco-baboso, coco-de-catarro, coco-de-espinho, coco-xodó, grou-grou, macacaúba, macahiba, macahuba, macaíba, macaíba-mirim, macaibera, macaiuvera, macajá, macajuba, macauba, macaúba, macaúba-mirim, macoya, mocajá, mocajuba, mucaiá, mucujá (fruit), mucujazeiro (tree), palmeira-mucajá, parenta, xodó

SPANISH: amankayo, bocaiá, bocaiuva, catay, catey, cayara, cayiete, chunta, coco, coco baboso, coco de catarro, cocoyol, coquito, corojo, corojo grande, corozo, corozo amolado, corozo caucano, corozo criollo, corozo grande, coyai, coyol, coyol espinoso, coyul, grugru, gru-gru, huicoyol, macaja, macamba, macauba, macaúba, mbocayá, micauba, mocarya, mocaya, mocayá, mucajá, ocori, pacora, palma de vino, palma redonda, palmito de coyol, tamaco, totaí, tucumo, tuk'
USES/NOTES: Fruits are eaten and are an edible oil source, fruit juice and stem sap are made into wine (*vino de coyol* in Spanish), and young terminal tender leaf and heart are eaten as vegetables. Roots are used for a medicinal tea. Henderson *et al*. (1995) have lumped many previously recognized species of *Acrocomia* as synonyms of *A. aculeata*.
NATURAL RANGE: Southern Mexico, Central America, the West Indies, northern South America (Colombia, Venezuela, and the Guianas), Brazil (except central and western Amazonia and the coastal zone from Bahia south), through Paraguay and eastern Bolivia, perhaps into northern Argentina
REFERENCES: Adams 1972, Balick 1990, Balslev and Moraes 1989, Cavalcante 1991, Corrêa 1984, Duno and Moya 2013, Duke n.d., Forzza 2010, Grayum 2003b, Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Kermath (notes), Lentz 1990, León 1987, Leung 1961, Martínez *et al*. 2001, Martins *et al*. 2014, McCurrach 1960, Mutchnick and McCarthy 1997, OAS 1973, Plotkin and Balick 1984, Quero 1994, Rehm and Espig 1991, Smith et al. 1992, Villachica 1996, Williams 1981

Acrostichum aureum L.
FAMILY: Pteridaceae (maidenhair fern) or Adiantaceae (fern)
ENGLISH: golden leather-fern, leather fern, mangrove fern, marsh fern, monkey bush, swamp fern
PORTUGUESE: avencão, samambaia, samambaia-do-brejo, samambaia-do-mangue
SPANISH: carbón, esnar (Kuna), esnargan (Kuna), helecho de manglar, hoja de tigre
USES/NOTES: Fiddleheads reportedly are eaten raw or cooked. MBG-Tropicos lists the species as *Tectaria fernandensis* C.Chr.
NATURAL RANGE: Humid and coastal tropics and subtropics including a wide range in the Neotropics from northern Argentina to southern Florida
REFERENCES: Cowan 1983, Duke n.d., Farias Castro *et al*. 2012, FNAEC 1993, MBG-Tropicos, Uphof 1968, Zarucchi 1998

Acrostichum danaeifolium Langsd. & Fisch.
FAMILY: Pteridaceae (maidenhair fern) or Adiantaceae (fern)

ENGLISH: giant fern, giant leather-fern, inland leather-fern, leather fern, swamp fern
PORTUGUESE: avencão-do-mangue, feto, samambaia-açu, samambaia-gigante-do-brejo
SPANISH: helecho, helecho de playa
USES/NOTES: Native Americans of South Florida ate young buds as a vegetable.
NATURAL RANGE: Florida, central and southern Mexico, Central America, portions of the West Indies, and tropical South America from Colombia to the Guianas, south to Bolivia, Brazil and Paraguay
REFERENCES: Bennett 1997, CONABIO, FNAEC 1993, Klein *et al*. 2007, Stolze 1981

Actinidia arguta (Siebold & Zucc.) Planch. ex Miq.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: arguta, baby kiwi, bower actinida, bower berry, grape kiwi, hardy kiwi, hardy kiwifruit, tara vine, wee-ki
SPANISH: kiwí de piel lisa, kiwiño
USES/NOTES: Small, green, smooth-skinned, sweet fruits have an agreeable flavor, and sap is potable. Though still rare in the Americas, cultivation is on the rise, notably in the Pacific Northwest of the U.S.
NATURAL RANGE: Temperate China and North Korea, perhaps to Japan
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Ferguson 1999, Salinero Corral n.d., Tanaka 1976

Actinidia callosa Lindl.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: hardy kiwifruit, kiwi, kiwi vine, red-spotted kiwifruit
PORTUGUESE: kiwi
SPANISH: kiwí
USES/NOTES: Small, sweetish/tart ovoid, large, brown berry is eaten out of hand. The plant is rarely cultivated in the Americas, but is gaining in popularity.
NATURAL RANGE: Bhutan, China, India, Indonesia, Myanmar, Nepal, Taiwan, Thailand, and Vietnam
REFERENCES: Facciola 1990, Huxley 1992, Kunkel 1984, Sturtevant 1972

Actinidia chinensis Planch.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: Chinese gooseberry, kiwi, kiwifruit
PORTUGUESE: groselha-chinesa, kiwi, quiuí, quivi
SPANISH: actinidia, kiwí
USES/NOTES: Green, sweetish/tart pulp of the ovoid, brown berry, rich in vitamin C and other nutrients, is eaten out of hand or in fruit salads and is used in fruit juice blends or made into a

quality wine. Leaves have been eaten as an emergency food. Though from China's Yangtze Valley, the common name in English, kiwifruit (or kiwi for short), came from New Zealand producers in the 1950s, who were looking for a more marketable name. Once considered synonymous with *A. delisiosa, A. chinensis* is botanically very similar to its more widely marketed relative, but has less hairy and generally smaller fruits.
NATURAL RANGE: Temperate China
REFERENCES: Bailey Hortorium 1976, Fálder Rivero 2003, Ferguson 1999, Morton 1987a, Nihoul 1976

Actinidia deliciosa (A.Chev.) C.F.Liang & A.R.Ferguson [syn. *A. chinensis* var. *deliciosa* (A.Chev.) A.Chev.] [horticultural species derived from *A. chinensis*]
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: Chinese gooseberry, fuzzy kiwifruit, kiwi, kiwifruit, kiwi vine
PORTUGUESE: groselha-chinesa, kiwi, quiuí, quivi, quivizeiro (tree)
SPANISH: kiwí común
USES/NOTES: Green, sweetish/tart pulp of the ovoid, brown, fuzzy fruit (botanically a berry), rich in vitamin C and other nutrients, is eaten out of hand or in fruit salads and is used in fruit juice blends or made into a quality wine. Though from China's Yangtze Valley, the common name in English, kiwifruit (or kiwi for short), came from New Zealand producers in the 1950s, who were looking for a more marketable name. One of the few plants domesticated in the 20th century, *A. delisiosa* is the principle kiwifruit cultivated and marketed outside of China.
NATURAL RANGE: Yangtze Valley of northern China and the Zhejiang Province of eastern coastal China
REFERENCES: Bailey Hortorium 1976, Ferguson 1999, Guia Rural n.d., Morton 1987a, Nihoul 1976, Rehm and Espig 1991, Uphof 1968, Vietmeyer 1987

Actinidia kolomikta (Maxim. & Rupr.) Maxim.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: Arctic beauty kiwi, Arctic kiwifruit, hardy kiwi, kolomikta, Manchurian gooseberry, super-hardy kiwi
USES/NOTES: Small fruits and leaves of this cold-hardy vine are edible. Rarely cultivated in the Americas.
NATURAL RANGE: Far eastern Russia, China, Korea, and Japan
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Ferguson 1999, Tanaka 1976

Actinidia polygama (Siebold & Zucc.) Maxim.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
ENGLISH: cat-powder, silver vine

SPANISH: enredadera plateada
USES/NOTES: Vine's vitamin C rich, ovoid orange fruits are eaten raw or cooked. Leaves also are eaten raw or cooked and are used as a tea substitute. Cultivated primarily as a landscape plant in the U.S., though with growing interest in the fruit.
NATURAL RANGE: Mountains of Japan and far eastern mainland China and Russia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Tanaka 1976, USDA-ARS

Adansonia digitata L.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: African baobab, baobab, baoba, baobab, bottle tree, cream-of-tartar tree, dead-rat tree, Ethiopian sour gourd, monkey-bread tree
FRENCH: baobá, baobab
PORTUGUESE: baobá, baobá-africano, baobab
SPANISH: árbol del pan del mono, baoba, baobab
USES/NOTES: In Africa the fruit pulp is used to flavor foods, protein-rich seeds are eaten roasted or fermented, and leaves are used as a leafy green and a potherb. Bark and leaves may be eaten in times of food shortages or like pepper. Young seed shoots are edible. Roasted seeds may also be ground to make flour. Inner bark is a fiber source. Rare in the Americas, the tree is cultivated in botanical gardens in some places with much African influence such as Brazil where it grown primarily for ceremonial purposes. In the Candonblé religion of Brazil, the tree is considered sacred.
NATURAL RANGE: Tropical Africa, rarely cultivated in the Americas
REFERENCES: Duke n.d., Facciola 1990, Martin *et al*. 1987, NRC 2006, NRC 2008, Uphof 1968, USDD 1970

Adelia barbinervis Cham. & Schltdl.
FAMILY: Euphorbiaceae (spurge)
SPANISH: acalocochoc (Totonac), ata (Huastec), barejo, carbón negro, chichihua, espino blanco, hueso blanco, itztacuizli (Nahuatl), limoncillo bastardo, ojo de venado, popac, tinterillo
USES/NOTES: A common weed of maize milpas, young leaves and shoots are occasionally eaten as cooked greens in the Huasteca region of Mexico.
NATURAL RANGE: Mexico from just north of Mexico City south into Guatemala, El Salvador and Honduras
REFERENCES: Alcorn 1984, Breedlove 1986, CONABIO, Linares 2003, MBG-Tropicos, Molina 1975

Adenanthera pavonina L.

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: beadtree, Circassian-tree, coralwood, curley bean, false jequirity, false red-sandalwood, red beadtree, red beantree, red sandalwood, redhead, sandal beadtree, sandalwood-tree
PORTUGUESE: carolina, falso-pau-brasil, olho-de-pavão
SPANISH: árbol del coral, coralito, coralitos, perenila
USES/NOTES: Leaves and seeds are edible cooked, though raw seeds are toxic. Small hard red seeds also are used for adornment like jequirity beans (*Abrus precatorius*).
NATURAL RANGE: Oldworld tropics, widely cultivated and naturalized in warm regions
REFERENCES: Adams 1972, Bailey Hortorium 1976, Facciola 1990, Long and Lakela 1971, MBG-Tropicos, Molina 1975, USDA-ARS

Adenostoma sparsifolium Torr.
FAMILY: Rosaceae (rose)
ENGLISH: red shanks, redshank, ribbonwood
SPANISH: caña roja, chamizo colorado, chamizo de vara colorada, palo amarillo
USES/NOTES: Seeds reportedly are edible.
NATURAL RANGE: 500km long range from southern California into northern Baja California
REFERENCES: Calderón Hinojosa *et al.* n.d., CONABIO, Howard 1993, Moerman 1998, Sweet 1962

Aechmea bracteata (Sw.) Griseb.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: aechmea, bromeliad, water orchid, wild pine
SPANISH: acs'cai' (Totonac), chacana (Maya), chom, cócom-huey (Huastec), gallito, piña de playón, piñuela, tecolometl (Nahuatl), xchu (Maya)
USES/NOTES: Fruits are eaten or made into juice.
NATURAL RANGE: Eastern to southern Mexico, Central America, Colombia, and Venezuela
REFERENCES: Bennett 2000, CONABIO, MBG-Tropicos, Zeven and de Wet 1982

Aechmea distichantha Lem.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: Brazilian vaseplant, giant aechmea, vase plant
PORTUGUESE: aequimea, bromélia, bromélia-gravatá, cardo-chuza, caraguatá, gravatá, planta-vaso
SPANISH: caraguatá, caraguatá chuza, caraguatá-í, caraguatá-y, cardo, cardo amarillo, cardo chuza, payo, planta vaso
USES/NOTES: Large epiphytic bromeliad's red fruit is edible.

NATURAL RANGE: Northern Argentina, Paraguay, Uruguay, southern Bolivia, and southern and southeastern and south-central Brazil
REFERENCES: Forzza 2010, Hornung-Leoni 2011, MBG-Tropicos, Peña 1997, Smith and Downs 1979

Aechmea hoppii (Harms) L.B.Sm.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: aechmea
SPANISH: gagata, gon-ata
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Centered on Amazonian Ecuador into southern Amazonian Colombia and northern Amazonian Peru, perhaps into northwestern Ecuador
REFERENCES: Luther 1989, Martin *et al*. 1987, MBG-Tropicos, Smith and Downs 1979

Aechmea longifolia (Rudge) L.B.Sm. & M.A.Spencer [syn. *Bromelia longifolia* Rudge, *Streptocalyx longifolius* (Rudge) Baker]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: aechmea
PORTUGUESE: ananás-bravo
SPANISH: gan ata
USES/NOTES: Sweet pulp surrounding the seeds of the variously colored fruit of this epiphyte is edible and used in beverages.
NATURAL RANGE: Colombia, Ecuador, Amazonian Bolivia, northern Amazonian Peru, western Amazonian Brazil, southern Venezuela, and the Guianas
REFERENCES: Bennett 1995, Bennett 2000, Forzza 2010, Krömer *et al.* 1999, Luther 1989, MBG-Tropicos

Aechmea magdalenae (André) André ex Baker
FAMILY: Bromeliaceae (pineapple)
ENGLISH: aechmea, pingwing
SPANISH: bromelia, gueeche-hui (Zapotec), guh-to-oh (Chinantec), ishté (Tojolabal), isté, ixtle, laga-gue-chi (Zapotec), piñuela, pita, pita floja, queeche-hui (Zapotec), toba-gueeche-hui (Zapotec), toba-gueechi-hui (Zapotec), vitaya, ye-tsi-ro-tee (Zapotec), ye-tsi-rotee (Zapotec)
USES/NOTES: Fruit pulp is eaten raw or cooked, made into juice, or fermented into an alcoholic beverage. Also grown as an ornamental epiphyte and as a rope fiber source that is resistant to salt water.
NATURAL RANGE: Southern Mexico to Venezuela and Amazonian Ecuador
REFERENCES: Bennett 2000, CONABIO, Martin *et al*. 1987, OAS 1973, Ticktin 2002

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Aechmea rubiginosa Mez [syn. *Chevaliera rubiginosa* (Mez) L.B.Sm. & W.J.Kress]
FAMILY: Bromeliaceae (pineapple)
SPANISH: hiri yuwe (Piaroa), piña de monte, pita
USES/NOTES: Ripe orange-red fruit's pulp is sweet and eaten locally by the Piaroa of Amazonas, Venezuela.
NATURAL RANGE: Humid lowlands (<1500m) of northwestern Amazonian Brazil, northern Amazonian Peru, Amazonian Ecuador and Colombia, and southern Venezuela
REFERENCES: Forzza 2010, Hornung-Leoni 2011, MBG-Tropicos, Zent 1992

Aegle marmelos (L.) Corrêa
FAMILY: Rutaceae (citrus or rue)
ENGLISH: bael, bael fruit, bael tree, bel, bel fruit, Bengal quince, bhel, bilva, golden apple, golden orange, holy fruit, Indian bael, Japanese bitter orange, siriphal, stone apple, wood apple
PORTUGUESE: fruta-de-bael, maçã-dourada, marmeleiro-da-India, marmeleiro-de-Bengala, marmelo
SPANISH: bael, bela, membrillo de Bengala
USES/NOTES: Hard, greenish-yellow fruits are consumed usually as juice and to treat dysentery, unripe fruit rind is the source of a yellow dye and *marmelle* (an essential oil), ripe fruits can be sweet and eaten fresh, flowers are used to scent water, and roots and bark are used in tonics and medicines.
NATURAL RANGE: Himalayas of northern India and Pakistan, possibly to Myanmar and beyond, now widely cultivated and naturalized in places
REFERENCES: Bourke *et al.* 1987, León 1987, Mabberley 1987, Rehm and Espig 1991, Roy and Singh 1979, Uphof 1968, Usher 1974, Williams and Williams 1969

Aegopodium podagraria L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: bishop's gout-weed, bishop's weed, goutweed, ground-elder, herb gerard, snow-in-the-mountain
SPANISH: pie de cabra, podagraria, yerba de San Gerardo
USES/NOTES: Young leaves are eaten raw or cooked as a vegetable green.
NATURAL RANGE: Eurasia, widely naturalized in the northern U.S. and Canada, invasive in places
REFERENCES: CONABIO, Kermath (notes), Sturtevant 1972

Aesculus californica (Spach) Nutt.
FAMILY: Sapindaceae (soapberry or soapwort), previously Hippocastanaceae (buckeye or horse-chestnut)

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ENGLISH: California buckeye, California horse-chestnut, horsechestnut, horse-chestnut, shrub california buckeye
USES/NOTES: Seeds were a food source for Amerindians in California, but must be prepared properly with boiling, often with several changes of water, to remove toxins. All plant parts are poisonous.
NATURAL RANGE: California, widespread from north to south exclusive of the high mountains and deserts and into southern Oregon
REFERENCES: Bailey Hortorium 1976, Calflora, Howard 1992, Peterson 1977, Sapir and Spier 1943, Uphof 1968, USDA-NRCS

**Aesculus hippocastanum* L. {food value in doubdt}
FAMILY: Sapindaceae (soapberry or soapwort), previously Hippocastanaceae (buckeye or horse-chestnut)
ENGLISH: European horse-chestnut, horsechestnut, horse-chestnut
PORTUGUESE: castanha-da-índia, castanheiro-da-índia
SPANISH: castaño de India, castaño de indias
USES/NOTES: Well-leached seeds reportedly have been used as a flour source, though untreated seeds and other plant parts contain poisonous alkaloids. Peterson states that even treated seeds should not be ingested. Extracts are used in pharmaceuticals and cosmetics and may have a future in health supplements for their flavonoids and a source of quercetin. Dried fruit is used for conkers.
NATURAL RANGE: Balkan Peninsula, widely introduced in temperate regions of the Americas including the Pacific Norhtwest and in eastern North America from Newfoundland to Georgia to Minnesota
REFERENCES: Bailey Hortorium 1976, Harris 1972, Kapusta *et al*. 2007, Peterson 1977, Uphof 1968, USDA-NRCS

Afrocarpus gracilior (Pilg.) C.N.Page [syn. *Podocarpus gracilior* Pilg.]
FAMILY: Podocarpaceae (podocarpus), previously Taxaceae (yew)
ENGLISH: African fern pine, East African yellowwood, fern pine, fern podocarpus, weeping podocarpus
PORTUGUESE: árvore-de-samambaia, pinheiro-de-fernando, pinho-de-samambaia-africano, podocarpus-chorando
SPANISH: cobola, pino
USES/NOTES: Red arils are edible. Also a landscape shrub and a living fence in warm regions, and a potential source of taxol used in medicines.
NATURAL RANGE: Eastern Africa including Ethiopia, Kenya, Lybia, Mozambique, Tanzania, and Uganda, cultivated in parts of the Neotropics to Florida
REFERENCES: Berendsohn *et al*. 2016, de Laubenfels 1985, Watkins and Sheehan 1975

Agastache cana (Hook.) Wooton & Standl. [syn. *Cedronella mexicana* var. *cana* (Hook.) A.Gray]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: double-bubble mint, hoary balm of Gilead, hummingbird mint, hyssop, mosquito plant, Texas hummingbird mint, wild hyssop
SPANISH: planta de mosquito, Rosita, toronjil
USES/NOTES: Greens can be used as a fragrant herb.
NATURAL RANGE: Westernmost Texas, southwestern New Mexico, northern Chihuahua and northeastern Sonora
REFERENCES: Bailey Hortorium 1976, MBG-Tropicos, Sturtevant 1972, USDA-NRCS, Villaseñor Ríos 2016

Agastache foeniculum (Pursh) Kuntze
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: anis, anise hyssop, blue giant hyssop, fennel giant hyssop, fragrant giant hyssop, giant hyssop, lavender giant hyssop, licorice mint
USES/NOTES: Leaves and flowers are used in teas and as a flavoring agent.
NATURAL RANGE: Central Canada and north-central U.S.
REFERENCES: Crowhurst 1972, Facciola 1990, Kindscher 1987, Mabberley 1987, Morton 1976a

Agastache mexicana (Kunth) Linton & Epling [syn. *Cedronella mexicana* (Kunth) Benth.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: giant hyssop, lemon hyssop, Mexican giant hyssop, Mexican hyssop, Mexican lemon hyssop
SPANISH: melisa mexícana, noritén, pinkil (Tepehua), toroji (Otomí), toronjil, toronjil blanco, toronjil de casa, toronjil de monte, toronjil mexicano, toronjil morado, toronjil rojo, tzompilihuitz-patli (Nahuatl), tzompilihuiz-xihuitl (Nahuatl)
USES/NOTES: Aromatic greens are used as a potherb, for tea and medicinally.
NATURAL RANGE: Chihuahua to Puebla, and perhaps Oaxaca, Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, MBG-Tropicos, Morton 1976a

Agastache urticifolia (Benth.) Kuntze
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: giant hyssop, nettle-leaf giant hyssop, nettle-leaf horse-mint, nettle-leaved giant hyssop, nettle-leaved horsemint, sawtooth mountain-mint
USES/NOTES: Aromatic greens and flowers are used for tea, and seeds are edible.

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NATURAL RANGE: Western North America from southern British Columbia to California
REFERENCES: Bailey Hortorium 1976, Facciola 1990, MBG-Tropicos, Munz 1974

Agave americana L. [syn. *A. complicata* Trel. ex Ochot., *A. gracilispina* Engelm. ex Trel., *A. melliflua* Trel. ex L.H.Bailey]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave, American aloe, century plant, common century plant, New World aloe
PORTUGUESE: agave, coroatá-açu, gravatá-açu, pita, piteira, sisal
SPANISH: agave, cabuya, cabuyá, cabuya negra, cabuya ornamental, cabuyo, cabuyo negro, cabuyo verde, chuchao, kellupancarita, magué, maguey, magüey, maguey amarillo, maguey americano, maguey chino, maguey meco, maguey mexicano, maguey México, mara, metl, motua, pacpa, pappa, paqpa, penca, pinca, pita, pita común, pitaca, pitaco, pitacón, pitera, pitón, sabía dulce, siglo, teometl (Nahuatl)
USES/NOTES: Grown mainly as an ornamental and a durable fiber source, though juice is drunk as *aguamiel*, fermented into *pulque* and *comiteco*, and used medicinally. Young flower stalks are eaten as a cooked vegetable and large leaf bases are eaten roasted. The name *century plant* is derived from the popular belief that a century must pass before flowers emerge, though fewer than ten years may be enough.
NATURAL RANGE: Eastern Mexico, widely cultivated and naturalized
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, CONABIO, Duke and Vásquez 1994, Facciola 1990, Franquemont *et al.* 1990, Gentry (H.) 1982, Grayum 2003a, Kermath (notes), MBG-Tropicos, Naranjo 1991, OAS 1973, Purseglove 1972, Soukup 1970, Towle 1961, Williams and Williams 1969

Agave asperrima Jacobi [syn. *A. caeciliana* A.Berger, *A. scabra* Salm-Dyck *nom. illeg.*]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: rough-leaved century plant, rough century plant
SPANISH: maguey áspero, maguey bruto, maguey de cerro, maguey cenizo
USES/NOTES: The plant is a source of *aguamiel* (unfermented juice) and *pulque* (the fermented form of the juice). Stem and leaf juices are used as sweeteners. Young stems are sweet. The plant is currently one of officially recognized agaves for the production of the distilled alcoholic beverage *mezcal* for export. The accepted Latin binomial is in question and "*A.*

asperrima" is seen incorrectly in the literature as "*A. esperrima*."
NATURAL RANGE: Texas to south-central Mexico
REFERENCES: Bailey Hortorium 1976, Chadwick 2003, Correll and Johnston 1970, Facciola 1990, Faucon 1998, Gentry (H.) 1982, ITIS, Kunkel 1984, Ullrich 1992, USDA-NRCS

Agave atrovirens Karw. ex Salm-Dyck [syn. *A. latissima* Jacobi]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave, American aloe, pulque agave
PORTUGUESE: agave
SPANISH: agave pulquero, al-mal-fau-ua (Chontal), bayusa, cacalla (flowers), cacaya (flowers), cacayas (flowers), chahuar, comiteco, flor de jiote, flor de maguey, flor de mezcal, flor de pitol, flor de quiote, flor de sotol, golumbo, gualumbo, guapilla, hualumbo, huexote, ixtle, machete, maguey, maguey blanco, maguey de montaña, maguey de pulque, maguey manso, maguey meco, maguey pulquero, maravilla, mescal, mezcal, patas de gallina de cerro, teometl, tlacámetl (Nahuatl), tobalá, xhivery, zapalote
USES/NOTES: Thick stems are cooked down to a gelatinous substance, rich in vitamins B and C, which is consumed as food or fermented and distilled into an alcoholic beverage called *mezcal* or ocassionally *aguardiente* in places. Uncooked sap can be consumed fresh as *aguamiel* or fermented into *pulque*. Fruits and flowers are eaten in Mexico, and leaf cuticles are used to wrap foods, especially tortillas. *A. atrovirens* is one of the chief *pulque* sources and is also a fiber source.
NATURAL RANGE: Chiapas in the south to southern Nuevo León in east-central Mexico
REFERENCES: CONABIO, Espejo Serna *et al.* n.d., Gentry (H.) 1982, León 1987, Leung 1961, Loyola 1956, Nobel 1994, OAS 1973, Purseglove 1972, Sauer 1993, Uphof 1968, von Reis Altschul 1973, Williams and Williams 1969

Agave aurea Brandegee
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Baja California Sur century agave, Baja California Sur century plant
SPANISH: lechuguilla, lechuguilla mezcal, maguey, quiote
USES/NOTES: Stem is a sugar source for candy.
NATURAL RANGE: Baja California Sur, Mexico, perhaps to Baja California
REFERENCES: CONABIO, Gentry (H.) 1982, Pío-León *et al.* 2017

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Agave cantala (Haw.) Roxb. ex Salm-Dyck
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Bombay aloe, cantala, maguey, Manila maguey
PORTUGUESE: agave
SPANISH: cantala, maguey, maguey cincoañero, maguey de Manila, maguey del cinco
USES/NOTES: Used like other agaves as a *pulque* source, though grown mainly for its leaf fiber used for making twine, hammocks, and mats. An important fiber source in the Philippines and Indonesia.
NATURAL RANGE: Chiapas, Mexico
REFERENCES: Bourke *et al.* 1987, CONABIO, Gentry (H.) 1982, León 1987, Mabberley 1987, Purseglove 1972, Rehm and Espig 1991

Agave cupreata Trel. & A.Berger
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
SPANISH: agave, agave mezcalero, maguey ancho, maguey bravo, maguey chino, maguey cimarrón, maguey de mezcal, maguey mezcalero, maguey papalote, maguey tobalá, mezcal, papalómetl, papalote
USES/NOTES: Leaf base is a source for the alcoholic beverage *mezcal*. Flower stalk is eaten roasted.
NATURAL RANGE: Southern Mexico from the Río Balsas Basin of Guerrero and Michoacán, and central Oaxaca
REFERENCES: CONABIO, García-Mendoza 2012, Gentry (H.) 1982, MBG-Tropicos

Agave deserti Engelm.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: century plant, desert agave, mezcal
SPANISH: maguey, maguey del desierto, mescal, mezcal
USES/NOTES: Leaf bases and young flower stalks are boiled down to a sweet *mezcal*, sap is used for *aguamiel* and *pulque*, flowers and young buds are eaten as vegetables, and nectar can be consumed directly from flowers. Seeds are said to be a flour source. Leaf fiber is used for fabrics and rooe.
NATURAL RANGE: Southern California, Arizona, and adjacent northwestern Mexico (Sonora and Baja California)
REFERENCES: Bailey Hortorium 1976, CONABIO, Munz 1974, Nobel 1994, Uphof 1968

Agave durangensis Gentry
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Zacatecas agave

SPANISH: agave cenizo, cenizo, maguey cenizo
USES/NOTES: Wild plants, growing to elevations approaching 3,000m in the high plains and cliffs, are used locally for quality artisanal *mezcal*. Also cultivated on a small scale.
NATURAL RANGE: Durango and Zacatecas, Mexico
REFERENCES: CONABIO, Gentry (H.) 1982, McEvoy 2014

Agave fourcroydes Lem.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: century plant, Cuban sisal, henequen, henequen agave, Mexican sisal, sisal, sisal-hemp, white henequen, Yucatan sisal
SPANISH: henequén, henequén blanco (sac-ki cvr.), henequén de Cuba, henequén de México, henequén jabalí (kitam-ki cvr.), henequén verde (yaax-ki cvr.), jenequén, ki (Maya), kitam-ki (Maya), maguey, sac-ci (Maya), sac-ki (Maya), sak-ki (Maya), sak-kij (Maya), saqui (Maya), sisal, sisal blanco, yaax-ki (Maya), zak-ki (Maya)
USES/NOTES: Domesticated in pre-Columbian times and now cultivated on a large scale around Mexico's Gulf coast from the northern Yucatán to Tamaulipas, and other warm regions including Cuba, for its durable fiber. Of less importance, the plant is the source of a type of *mezcal* called *licor de henequén, licor de Izamal, or licor de sisal* in Mexico. Roots are used as soap and plants are grown in rows as a living fence. Perhaps domesticated from A.
NATURAL RANGE: Yucatán, perhaps to Guatemala, widely cultivated beyond
REFERENCES: Baña 1999, Colunga-GarcíaMarín and May-Pat 1993, CONABIO, Gentry (H.) 1982, Rehm 1994

Agave karwinskii Zucc. [syn. *A. bakeri* Ross, *A. corderoyi* Baker]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
SPANISH: agave, al-mal-bi-cuish (Chontal), cachutum, candelilla, candelillo, canelillo corazón, cirial, espadilla, maguey, maguey bicuixe, maguey cachutum, maguey cirial, maguey largo, maguey quixe, mezcal, tobasiche (Zapotec), tobaxiche (Zapotec), tobaziche (Zapotec)
USES/NOTES: Cultivated on a small and diminishing scale in Oaxaca as a *mezcal* source.
NATURAL RANGE: Mountains between 1500 and 2000m in Oaxaca, Puebla, and perhaps Veracruz, Mexico
REFERENCES: CONABIO, Gómez Arriola 2005, Kermath (notes), Martínez y Ojeda 2004

Agave kerchovei Lem. [syn *A. convallis* Trel.]

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FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
SPANISH: maguey cacalla, maguey escobeta, maguey ixtle, maguey jabalí, maguey pasmo, maguey rabo de león
USES/NOTES: Bases from wild plants are a *mezcal* source.
NATURAL RANGE: Hidalgo, Oaxaca, and Puebla, Mexico
REFERENCES: CONABIO, Gentry (H.) 1982, MBG-Tropicos, McEvoy 2014

Agave lechuguilla Torr.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: istle fiber agave, lechuguilla, tula istle fiber agave
PORTUGUESE: fibra-de-Tampico
SPANISH: istle, lecheguilla, lechuguilla, maguey lechuguilla, metontli (Nahuatl), tula istle, tzuta (Otomí)
USES/NOTES: Young shoots are edible and the base is a source for *pulque* and *bacanora,* a similar acaholic beverage. Leaves are the source of *tula istle* fiber in Mexico.
NATURAL RANGE: Mexico/New Mexico/Texas border region to central Mexico
REFERENCES: Bailey Hortorium 1976, Brücher 1989, Bye *et al.* 1975, Castetter and Underhill 1935, CONABIO, CONAFOR, Gentry (H.) 1982, Kunkel 1984, Nobel 1994, OAS 1973, Sheldon 1980

Agave mapisaga Trel.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave
SPANISH: lecheguilla, lechuguilla, maguey
USES/NOTES: Transparent cuticle and underlying epidermal cell layer of leaves are used to wrap and add flavor to foods such as *mixiote*, which contains chicken or meat mixed with vegetables and chopped *nopalitos* (cactus pads), made especially during Christmas and Easter. The plant is also a source of quality *aguamiel* and *pulque*, although used less often than some less desirable species because of its slower growth.
NATURAL RANGE: Mexico
REFERENCES: Hernández Xolocotzi 1993, Kermath (notes), Nobel 1994

Agave marmorata Roezl [syn. *A. todaroi* Baker]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave
SPANISH: huiscole, maguey curandero, maguey tepeztate, papalómetl, pichomel, pichu, pitchomel, pitsometl (Nahuatl), pitzomel, pitzometl (Nahuatl), quiote, tepeztate

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USES/NOTES: Bases (*cabezas* or *piñas*), typically harvested from the wild, are used to make *aguamiel*, *pulque*, and *mezcal* in Oaxaca, Mexico.
NATURAL RANGE: Primarily found in Oaxaca and Puebla, though with occurances in Durango and Jalisco, which may be introductions
REFERENCES: CONABIO, Gentry (H.) 1982, MBG-Tropicos

Agave missionum Trel. [syn. *A. portoricensis* Trel.]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: century plant, karata, Puerto Rican century plant, Puerto Rico century plant
SPANISH: cocuiza, corita, maguey
USES/NOTES: Flower stalks of this huge agave are a juice source, flowers and central buds are edible, and flowers are a honey source. *A. missionum* and *A. portoricensis* have been treated as distinct species with the former having a wider range and the latter restricted to Puerto Rico and a few nearby islands. Though common, in Puerto Rico, the species is under threat from the agave snout weevil (*Scyphophorus acupunctatus*)
NATURAL RANGE: Puerto Rico, the Virgin Islands, and nearby islands of the Puerto Rican Bank
REFERENCES: Bailey Hortorium 1976, Bárrios and Hamilton 2018, Liogier and Martorell 1999, Nellis 1994

Agave palmeri Engelm.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Palmer’s agave, Palmer’s century plant
SPANISH: chelem (Maya), doba-yey (Zapotec), hamoc (Seri), juya cuu (Mayo), lechuguilla, maguey
USES/NOTES: Central buds may be eaten as a fresh or dried vegetable or candied. Plant bases were eaten as a cooked vegetable. Plant bases and perhaps leaves are a wild *pulque* and *mezcal* source. Seeds have been used as a flour source. Indigenous people baked and chewed the flower stalks for juice. The Apache (and perhaps the Hopi, Navajo, and other indigenous groups of the region) once mixed the strained juice with fermented maize into “tiswin” (tizwin) or “tiswin water.”
NATURAL RANGE: Northwestern Mexico and adjacent Arizona and New Mexico
REFERENCES: Bailey Hortorium 1976, Buskirk 1986, Castetter and Bell 1942, CONABIO, Kunkel 1984, Nobel 1994

Agave parryi Engelm. [syn. *A. parryi* subsp. *parryi* Engelm.] and *A. parrasana* A.Berger [syn. *A. wislizeni* Engelm., *A. wislizeni* subsp. *parrasana* (A.Berger) Gentry]

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FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: century plant, huachuca agave, mescal, mescal agave, mezcal, mezcal agave, Parry's agave, Parry's century plant, rough agave
SPANISH: huachuca, maguey, maguey mescal, maguey mezcal, mescal yapavai
USES/NOTES: Leaf bases and young flower stalks of this small agave are boiled down to a sweet thick porrage known as *mezcal* (though more similar to non-alcoholic *aguamiel* as opposed to the alcoholic *mezcal* of commerce), sap is used for *aguamiel* and fermented *pulque*, flowers and young buds are eaten as vegetables. Young flowers are eaten cooked, nectar is made into syrup or consumed directly, and flower stalks are eaten raw or cooked and store well. Base is a *mezcal* and *pulque* source. Young leaves have been eaten roasted and dried. The Apache baked the crowns in pits, then pounded the fleshy centers and ate them. The Apache also ate roasted roots. Dried leaf base cakes and flower stalks store well. Seeds can be cooked, ground and added to bread. The species name *"wislizenii"* has been advocated.
NATURAL RANGE: Texas and northern Mexico to Zacatecas
REFERENCES: Bailey Hortorium 1976, Balls 1975, Basehart 1974, Buskirk 1986, Castetter 1935, Castetter and Opler 1936, CONABIO, Facciola 1990, Gentry (H.) 1982, ITIS, Kunkel 1984, Nobel 1994, Ullrich 1992, Villarreal *et al.* 2005, Yanovsky 1936

Agave parryi subsp. *neomexicana* (Wooton & Standl.) B.Ullrich [syn. *A. neomexicana* Wooton & Standl.]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: New Mexico agave, mescal, mezcal, Parry's agave
SPANISH: maguey de Nuevo México
USES/NOTES: Young flowers are eaten cooked and nectar is made into syrup. Base is a *mezcal* and *pulque* source. Flower stalks may reach over five meters.
NATURAL RANGE: Southeastern New Mexico and adjacent Texas and northern Mexico to Durango and southern Nuevo León
REFERENCES: Bailey Hortorium 1976, CONABIO, Correll and Johnston 1970, FNAEC 1993, Gentry (H.) 1982, ITIS, Ullrich 1992

Agave potatorum Zucc. [syn. *A. verschaffeltii* Lem.]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: butterfly agave
SPANISH: maguey de mescal, maguey de mezcal, maguey de monte, maguey de tobalá, maguey mariposa, maguey mescalero, maguey

mezcalero, maguey tobalá, mescalmetl, papalómetl (Nahuatl), tobalá
USES/NOTES: Wild and cultivated varieties of the powdery blue-gray, stout, succulent agave is one of the officially recognized sources of *mezcal* for export and is also a source of *aguamiel* and *pulque*.
NATURAL RANGE: Southern Mexico (Oaxaca, Chiapas, and Puebla)
REFERENCES: Bailey Hortorium 1976, Chadwick 2003, CONABIO, Gentry (H.) 1982, Kermath (notes)

Agave rhodacantha Trel.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
SPANISH: agave mexicano, barril, maguey mexicano, maguey quixe, mezcal amarillo
USES/NOTES: Leaf base is a source for the beverages *bacanora* and *mezcal*.
NATURAL RANGE: Southern Sonora to Oaxaca, Mexico
REFERENCES: CONABIO, García-Mendoza 2012, Gentry (H.) 1982, MBG-Tropicos

Agave salmiana Otto ex Salm-Dyck [syn. *A. cochlearis* Jacobi, *A. lehmannii* Jacobi, *A. mitriformis* Jacobi, *A. quiotifera* Trel., *A. salmiana* var. *salmiana*]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave, pulque agave
PORTUGUESE: agave
SPANISH: agave, ixtle, maguey aguamielero, maguey bronco, maguey ceniso, maguey cenizo, maguey cimarrón, maguey de aguamiel, maguey de pulque, maguey manso, maguey mezcalero, maguey palmilla, maguey pinto, maguey pulquero, maguey verde
USES/NOTES: Sap of the principal *pulque* agave is consumed as a fresh beverage (*aguamiel*) or fermented into the highly perishable alcoholic drink *pulque*. Transparent cuticle and underlying epidermal cell layer are used to wrap and add flavor to foods such as *mixiote*, which contains meat mixed with vegetables including *nopalitos* (cactus pads), popular during celebrations. Sweet flower stalks are chewed like those of sugar cane (*Saccharum officinarum*). The plant is currently one of the officially recognized agaves for use in the production of the distilled alcoholic beverage *mezcal* for export. Also used as animal feed.
NATURAL RANGE: Mexico, widespread
REFERENCES: Bailey Hortorium 1976, CONABIO, Gentry (H.) 1982, Hernández Xolocotzi 1993, Nobel 1988, Nobel 1994, Sauer 1993, Uphof 1968, USDA-ARS

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Agave salmiana subsp. *crassispina* (Trel. ex L.H.Bailey) Gentry [syn. *A. crassispina* (Trel. ex L.H.Bailey) Gentry]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: giant agave, pulque agave
SPANISH: maguey bronco, maguey chino, maguey cimarrón, maguey liso, maguey manso, maguey mescalero, maguey mezcalero, maguey pulquero, maguey silvestre, maguey verde
USES/NOTES: Cultivated in Mexico as an export grade *mezcal* source and for *pulque*.
NATURAL RANGE: Central and north-central Mexico
REFERENCES: CONABIO, Gentry (H.) 1982, Lim 2014a, Uphof 1968

Agave salmiana var. *ferox* (K.Koch) Gentry [syn. *A. ferox* K.Koch]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: giant agave, ornamental pulque agave
SPANISH: maguey de pulque, maguey gigante, maguey pulquero
USES/NOTES: Central base is a *pulque* source in the cenrtal portion of Mexico's Eastern Sierra Madre and likely elsewhere, though it is less desired than *A. mapisaga*, which is less abundant and slower growing. The plant is a horticultural variety.
NATURAL RANGE: Central and southern Mexico, Guanajuato to Puebla and Oaxaca
REFERENCES: Bailey Hortorium 1976, CONABIO, Gentry (H.) 1982, Kermath (notes)

Agave shawii Engelm.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: coastal agave, coastal century plant, Shaw's agave
SPANISH: agave de la costa, mescal, mezcal, maguey primavera
USES/NOTES: Nectar, from this endangered species, is consumed directly from flowers and stem pith is eaten roasted. Flowering panicles are fed to animals.
NATURAL RANGE: Southern coastal California (San Diego region) to Baja California Sur
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Gentry (H.) 1982, Kunkel 1984, USDA-ARS

Agave sisalana Perrine
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: green agave, hemp plant, sisal, sisal agave, sisal-hemp
FRENCH: agave, sisal
PORTUGUESE: agave, linho-sisal, sisal

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SPANISH: agave, bab kij (Maya), fique, henequén de sisal, henequén verde, ki (Maya), maguey, maguey de sisal, maguey tuxtleco, sisal, sisal tuxtleco, yacci, ya'ax-hi (Maya), yaxcí
USES/NOTES: Cultivated primarily for its durable, course fiber, though new shoots are eaten as a vegetable and sap from the flower stalks is fermented into *pulque* and *mexcal*. The plant also has medicinal applications and is grown as a living fence.
NATURAL RANGE: Yucatán Peninsula of Mexico or southern Mexico, perhaps Oaxaca or Chiapas, widely cultivated in warm dry regions, naturalized in places including northeastern Brazil
REFERENCES: Accorsi *et al.* n.d., CONABIO, Bailey Hortorium 1976, Brücher 1989, Facciola 1990, Forzza 2010, Kermath (notes), Lim 2014a, OAS 1973, Rehm 1994, USDA-ARS

Agave tecta Trel.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave, century plant, pulque agave
SPANISH: maguey
USES/NOTES: Leaf base of this large spiny agave cooked down is a *pulque* source in Mexico where it is cultivated on a small scale. Though the plant is not known in the wild, it probably originated in Guatemala where it is widely cultivated today as a living fence and perhaps historically for pulque.
NATURAL RANGE: Probably Guatemala (see uses/notes above)
REFERENCES: García-Mendoza and Lott 1994, Gentry (H.) 1982, Hanelt and IPGCPR 2001, MBG-Tropicos, Standley and Steyermark 1952a

Agave tequilana Weber [includes *A. tequilana* var. *azul nom. illeg.*]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: blue agave, tequila agave
PORTUGUESE: agave-da-tequila
SPANISH: cabuya, chino azul, maguey de tequila, maguey tequilero, mescal, mexic, mezcal, mexcalmetl, pita, teometl
USES/NOTES: Leaf bases, "heads" in English and *cabezas* or *piñas* in Spanish, from this agave are the only heads that can be used legally to make *tequila*, a doubly distilled and aged, highly desirable *mezcal*. An extract from the plant has been popularized in recent years to flavor beer and other beverages. Tequila production is legally restricted to the Mexican states of Jalisco, Michohacán, Tamaulipas, Nayarít, and Guanajuato. Commercial tequila production depends legally on the cultivated variety *A. tequilana* var. *azul*, though other varieties are used to make other mezcals.
NATURAL RANGE: Mexico

REFERENCES: Chadwick 2003, Dalton 2005, Gentry (H.) 1982, Guia Rural n.d., Gómez Arriola 2005, Gómez Arriola and López Morales 2006, Kermath (notes), León 1987, Luna 1991, Nobel 1994, Sánchez and Orellana 2004, Sánchez *et al.* 1998, Sauer 1993, Stewart 2013, Valanzuela-Zapata and Nabhan 2004, Vega *et al.* 2001

Agave utahensis Engelm.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: agave, century plant, mezcal agave, Utah agave, Utah aloe
USES/NOTES: Plant centers, buds, short inflorescence stalks, and leaf bases, are removed and roasted in pits to produce a thick liquid consumed directly or fermented to make an alcoholic beverage similar to *mezcal*. Seeds are edible ground and cooked, inflorescence stalks is used like syrup, roots are sadi to be eaten cooked, and subterranean stem is sweet. Very cold hardy.
NATURAL RANGE: Cool, dry highlands of southwestern Utah, northwestern Arizona, southeastern California, and southern Nevada
REFERENCES: Facciola 1990, Harrington 1967, Nobel 1988, Uphof 1968

Agave vivipara L. [syn. *A. angustifolia* Haw. *nom. illeg.*]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Caribbean agave, century plant, pulque agave, variegated Caribbean agave (*marginata* cultivar from the Caribbean)
SPANISH: amole, babsi, bacanora, espadín, ixtle, lechuguilla, maguey de ixtle, maguey de monte, maguey delgado, maguey espadilla, maguey espadín, maguey lechuguilla, mexcalmetl, quiote
USES/NOTES: Historically the agave of choice and currently one of the five officially recognized agaves for the production of the distilled alcoholic beverage *mezcal* for export. The plant is also a favored source of *aguamiel* (unfermented juice) and *pulque* (the fermented form of the juice).
NATURAL RANGE: uncertain, probably Mexico, perhaps to Costa Rica and the Caribbean
REFERENCES: Avendaño Reyes and Acosta Rosado 2000, Bahre and Bradbury 1980, Brücher 1989, Chadwick 2003, CONABIO, Kermath (notes), Nobel 1994, Rehm and Espig 1991, Torres n.d.

Agave weberi J.F.Cels ex J.Poiss.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Weber’s agave, Weber’s century plant
SPANISH: maguey de mescal, maguey de mezcal, maguey liso, maguey mezcalero

USES/NOTES: One of the officially recognized sources for export grade *mezcal* and an *aguamiel* and *pulque* source. The plant is also cultivated as a living fence.
NATURAL RANGE: Southern Texas and adjacent northern Mexico
REFERENCES: Chadwick 2003, CONABIO, Uphof 1968

Agave wocomahi Gentry
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: wocomahi agave
SPANISH: ojcome, uocamahi (Guarijío), wocomahi
USES/NOTES: Flowers and stem tops or piñas are eaten and the juice of the stems is added to *tesgüino* (or *teswino*), an alcoholic beverage, of the Rarámuri people, based on a mash derived mainly of maize (*Zea mays*), or to make *mezcal*, an agave-based alcoholic beverage.
NATURAL RANGE: Southwestern Chihuahua, adjacent Sonora, and into Durango, Mexico
REFERENCES: Chihuahuan Desert Museum, Gentry (H.) 1982, MBG-Tropicos

Agoseris aurantiaca (Hook.) Greene [syn. *Macrorhynchus troximoides* Torr. & A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: agoseris, false dandelion, mountain agoseris, mountain dandelion, orange agoseris, orange flowered agoseris, orange mountain dandelion, orange-flower goat-chicory, orange-flowered false-dandelion
USES/NOTES: Indigenous people in what is now Nevada and Utah ate the leaves, which may be eaten raw or cooked. Flowers may be used in beers and wines.
NATURAL RANGE: Western North America from Alaska to New Mexico and perhaps northern Chihuahua
REFERENCES: Bailey Hortorium 1976, Calflora, LBJWC, Uphof 1968, Yanovsky 1936

Agoseris glauca (Pursh) Raf.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: agoseris, false dandelion, goat chicory, mountain dandelion, pale agoseris, pale dandelion, pale goat-chicory, pale mountain dandelion, prairie agoseris, short-beaked agoseris, tall false-dandelion, yellow agoseris, yellow mountain dandelion
USES/NOTES: Latex was a chewing gum source for the Thompson Indians of British Columbia.
NATURAL RANGE: North-central and western North America
REFERENCES: Calflora, ITIS, Moerman 1998, USDA-NRCS, Yanovsky 1936

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Agouticarpa curviflora (Dwyer) C.H.Perss. [syn. *Genipa curviflora* Dwyer]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuri, apuruí
SPANISH: acha caspi, tutumillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics from Amazonian Bolivia and western and southwestern Amazonian Brazil north to Panama
REFERENCES: Lorence 1999, Lorence and Taylor 2012, MBG-Tropicos, UFA/NYBG

Aiphanes aculeata Willd. [syn. *A. caryotifolia* (Kunth) H.Wendl., *A. orinocensis* Burret, *Bactris praemorsa* Poepp. ex Mart., *Martinezia caryotifolia* Kunth, *Martinezia ernesti* Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: ruffle palm, spine palm
PORTUGUESE: chica-chica, pupunha-brava, pupunha-da-mata, pupunha-de-metro
SPANISH: chascacay, chascara, cocos rura, corozo de chascara, macagüita, majerona, marará, mararay, palma de chascara, quindio
USES/NOTES: Oily fruits, eaten out of hand or candied, are a good source of vitamin A and protein.
NATURAL RANGE: Highland Colombia and Venezuela and southwestern Amazonian Brazil (state of Acre) to adjacent Peru and Bolivia
REFERENCES: Balick and Gershoff 1990, Bernal 1992, Duke 1986, Duke and Vásquez 1994, Facciola 1990, Graf 1974, Henderson *et al.* 1995, Hoyas 1989, Martin *et al.* 1987, Patiño 2002, UFA/NYBG

Aiphanes eggersii Burret
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Eggers palm
SPANISH: chontaruro, corozo
USES/NOTES: Mesocarp and endosperm of this cespitose palm are eaten locally.
NATURAL RANGE: Dry forests of coastal Ecuador possibly just into northwestern Peru
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

Aiphanes linearis Burret
FAMILY: Arecaceae or Palmae (palm)
SPANISH: chascaray, chirca, chonta, cirquí, corocito de agua, corozo de agüita
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Western Colombian highlands from Antioquia in the north to Valle del Cauca in the south
REFERENCES: Bernal *et al.* 2016, Borchsenius and Bernal 1996, Henderson *et al.* 1995

Aiphanes macroloba Burret [syn. *A. chocoensis* A.H.Gentry]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: chascaraza, palmito
USES/NOTES: Heart is eaten locally.
NATURAL RANGE: West-central to southwestern Colombian and northwestern Ecuadorian highlands from 600-1400 meters
REFERENCES: Borchsenius and Bernal 1996, Henderson *et al.* 1995, MBG-Tropicos

Aiphanes minima (Gaertn.) Burret [syn. *A. acanthophylla* (Mart.) Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: coyure palm, grigri palm, macaw palm
FRENCH: chou piquant, glou-glou, gri-gri
SPANISH: coyore
USES/NOTES: Fruit pulp and seeds are edible. Also grown as an ornamental.
NATURAL RANGE: Eastern Hispaniola, Puerto Rico, and the Lesser Antilles
REFERENCES: Henderson *et al.* 1995, Martin *et al.* 1987, Uhl and Dransfield 1987, Uphof 1968

Aiphanes ulei (Dammer) Burret
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: paxiubinha-de-espinho
SPANISH: chontillo, jimena tfué (Witoto), kãmãyã (Jívaro), pa m si mo ha (Cofán), titekiwe (Huaorani), túntuamar (Achuar), urpi yuyu
USES/NOTES: Shuar in Amazonian Ecuador eat the fruit and the heart. Base of leaves are the source of a toothache treatment. The mostly solitary, occasionally cespitose, subterranean to short-stemmed palm is also collected from the wild for its foliage.
NATURAL RANGE: Western Amazonian Brazil (Acre and western Amazonas), southern Amazonian Colombia, Amazonian Ecuador, and northern Amazonian Peru
REFERENCES: Báez and Backevall 1998, Balslev *et al.* 1998, Borchsenius and Bernal 1996, De la Torre *et al.* 2009, Forzza 2010, Henderson *et al.* 1995, MBG-Tropicos, Palmweb, UFA/NYBG

Akebia quinata (Houtt.) Decne.
FAMILY: Lardizabalaceae (akebias and holboellias)
ENGLISH: akebi fruit, akebia, akebia fruit, chocolate vine, five-leaf akebia, five-leaf chocolate vine, purple akebi fruit, white akebi fruit
PORTUGUESE: akebia, trepadeira-chocolate, trepadeira-chocolate-akebia

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SPANISH: akebia, madre de familia, trepador de chocolate
USES/NOTES: Twining climbing vine produces generally purple to occasionally white, 10cm long, oblong fruits that contain an edible white pulp that is said to be bland to sweet with a hint of coconut.
NATURAL RANGE: Eastern China, the Korean Peninsula, and Japan, cultivated occasionally in the Americas, widely naturalized and invasive in places including the eastern U.S.
REFERENCES: Bailey Hortorium 1976, FNAEC 2007, Peña 1997

Albizia saman (Jacq.) Merr. [syn. *Calliandra saman* (Jacq.) Griseb., *Enterolobium saman* (Jacq.) Prain, *Inga saman* (Jacq.) Willd., *Mimosa saman* Jacq., *Pithecellobium saman* (Jacq.) Benth., *Samanea saman* (Jacq.) Merr., *Zygia saman* (Jacq.) A.Lyons]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: cow tamarind, French tamarind, monkey pod, rain tree, samaan, saman
SPANISH: algarrabo, algarrobo, algarrobo del país, árbol de lluvia, árbol de la lluvia, campano, campaño, carreto, cenízaro, cenícero, cinícero, dormilón, genízaro, genízero, genízoro, guango, huacamayo chico, laro, samán, samanguare, urero, zorra
USES/NOTES: Widely cultivated for various non-food values including shading coffee, cacao, and other shade-adapted crops, as a lumber source for furniture, for fuel wood, and as a street tree for its shade producing broad crown and pink flowers. Protein-rich fruit pods contain a sticky sweet pulp and are occasionally eaten out of hand or made into a sweet beverage. Flowers are a honey source and trunk is a gum source.
NATURAL RANGE: Tropical South America, perhaps to Central America, naturalized in some favorable locations
REFERENCES: Adams 1972, Brako and Zarucchi 1993, FUDENA, Mabberley 1987, OAS 1973, Omawale 1973, Soukup 1970, Uphof 1968, Wiersema *et al.* 1990

Alcea rosea L. [syn. *Althaea mexicana* Kunze, *Althaea rosea* (L.) Cav.]
FAMILY: Malvaceae (mallow)
ENGLISH: garden hollyhock, hollyhock, stock rose
PORTUGUESE: malva-da-índia, malva-rosa, malvaísco, malvarisco
SPANISH: alcea, malva arbórea, malva blanca, malva loca, malva real, malvarrosa, miramelindo
USES/NOTES: Leaves are used as a potherb and flowers and cooked buds are eaten in salads. Flowers also are made into tea and taken as a demulcent, diuretic, and for chest ailments.
NATURAL RANGE: China, widely cultivated and naturalized in the Americas

REFERENCES: Bourke *et al.* 1987, Bussmann *et al.* 2009b, Carneiro Martins 1989, CONABIO, Facciola 1990, Soukup 1970, Usher 1974

Alchornea triplinervia (Spreng.) Müll.Arg.
FAMILY: Euphorbiaceae (spurge)
PORTUGUESE: alcórnea, algodoeiro, ará-de-espinho, aricurana, boleira, boleiro, caixeta, caixeta-branca, canela, canela-raposa, canela-samambaia, casca-doce, cebolão, chico-rupa, chipa-rupa, corticeira, folha-de-bolo, folhão, irucurana, jangada, lavapratos, malacaxeta, oeirana, pau-de-bolo, paude-de-tamanco, pau-de-tanho, pau-jangada, sangria, sangue-de-dragão, sarã, sete-cascas, supiarana-igapó, tamanqueira, tamanqueiro, tanaeiro, taneiro, tanheiro, tapiá, tapiá-açu, tapiaeiro, tapiá-da-restinga, tapiá-guaçu, tapiá-guaçu-branco, tapiá-mirim, tapiá-vermelho, tapiazeiro, tinteiro, tira-teima
SPANISH: ajumma (Ye'kuana), cáscara de yuca, chipe repá, cocopano, guampito, kansá (Jívaro), kantsá (Jívaro), mojarra, mojarra caspi, mora blanca, muniaete (Piaroa), palo macho, paloma micuna, pará paray guazú, sancudo caspi, tapi'a guasu'y, tapiá guazú, tapiá guazu-i, tiburi, urucú yvyrá, zancudo caspi
USES/NOTES: Reddish-orange fruits reportedly are eaten in southern Venezuela.
NATURAL RANGE: Neotropical mainland from Nicaragua to eastern Paraguay and northern Argentina
REFERENCES: Forzza 2010, Grandtner 2005, MBG-Tropicos, Ramalho 2004, Zent 1992

Aleurites moluccanus (L.) Willd. [syn. *A. moluccana* (L.) Willd. (spelling variant), *A. trilobus* J.R.Forst. & G.Forst., *Croton moluccanus* L., *Jatropha moluccana* L.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bakoly seed, Belgian walnut, candleberry, candleberry tree, candlenut, candlenut oil tree, candlenut tree, China wood-oil, Chinese tung-oil, country walnut, Indian walnut, kukui, kukui nut, kukui nut tree, otaheite walnut, tung-oil tree, varnish tree
FRENCH: noyer de bancoul, noyer des Moluques
PORTUGUESE: bancoulier-dos-franceses, nogueira-brasileira, nogueira-da-índia, nogueira-da-praia, nogueira-de-óleo, nogueira-de-santa-catarina, nogueira-do-iguape, noz-da-índia, noz-das-molucas, tungue
SPANISH: árbol candil, calumbán, camirio, lumbán, nuez de India, nuez de la India, tung, tung comestible
USES/NOTES: Seeds may be eaten roasted, though they are mildly toxic when raw. The tree is better known for the inedible, drying seed oil, sometimes known as bakoly seed oil, which is used for

illumination and finishing wood as well as for other industrial applications and medicines.
NATURAL RANGE: Asia, widely naturalized in tropical and frost-free subtropical regions including Florida
REFERENCES: Bertocchi 2011, MBG-Tropicos, Molina 1975, Stuppy *et al.* 1999, USDA-ARS, Wunderlin 1998

Alibertia claviflora K.Schum. [syn. *Borojoa claviflora* (K.Schum.) Cuatrec.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuruí
SPANISH: bisillo, borjó, borojó, owekawe (Huaorani), tutumillo
USES/NOTES: Ripe fruits, harvested from wild and occasionally cultivated small trees, are used to make fresh juice and sweets.
NATURAL RANGE: Amazonian Ecuador, Peru and Bolivia, and central and western Amazonian Brazil
REFERENCES: Delgado Súmar 2004a, Estupiñán-González and Jiménez-Escobar 2010, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Alibertia edulis (Rich.) A.Rich. ex DC. [syn. *A. edulis* var. *edulis*, *A. hexagyna* H.Karst., *A. panamensis* L.Riley, *A. tutumilla* Rusby, *Genipa edulis* Rich.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: wide guaba, wild guava
FRENCH GUIANA: goyave noire
PORTUGUESE: ajuriú, ajuruí, amaina, apuruhi, apuruí, apuruizinho, arapuruí, cuna, goiaba-preta, marirana-branca, marmelada, marmelada-bola, marmelada-de-bezerro, marmelada-de-cavalo, marmelada-lisa, marmelada-nativa, marmeleira, marmeleiro, motu, puruí, puruí-grande, puruí-pequeno, puruizinho, puruzinho
SPANISH: barrilillo, bicito, bisillo, cafecillo, cafetillo, canilla de venado, cascarita, catarita, cero, costarrica, crucetillo, granada de monte, guaiabo, guayaba del monte, guayaba de venado, guayabilla, guayabillo, guayabita, guayabito, guayabito de monte, guayabo montero, huitillo, huito, lagartillo, limoncillo, lírio, malaquito, ma-me-tzó (Chinantec), madroño de comer, naranjillo, palo de jarro, pera, perija, perita, pitajoní hembra, puruí, susul, torolillo, trompillo, trompito, trompo, tutumillo, vi chico, yadaki, yejömö, zumbo
USES/NOTES: Small fruit’s pulp is edible. Leaves and bark are medicinal.
NATURAL RANGE: Tropical South America (excluding northern Argentina and Paraguay) to southern Mexico, Belize, Cuba, and Trinidad
REFERENCES: Brako and Zarucchi 1993, Cárdenas 1969, Cavalcante 1991, CONABIO, Condit and Pérez n.d., Duke and Vásquez 1994, Forzza 2010, Jardim *et al.* 2003, Martin *et al.* 1987, MBG-Tropicos,

Molina 1975, OAS 1973, Posey 1984, Posey 1985, Poveda and Sánchez 1999, Renner *et al.* 1990, Rios *et al.* 2011, Silva *et al.* 1977, UFA/NYBG

Alibertia sorbilis Ducke [syn. *Borojoa sorbilis* (Huber ex Ducke) Cuatrec., *Thieleodoxa sorbilis* (Huber ex Ducke) Ducke]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuruí, arapuruí, puruhy-grande, puruí-grande
SPANISH: borjó, borojó
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western and central Amazonian Brazil
REFERENCES: Cavalcante 1991, Delgado Súmar 2004a, Forzza 2010, Martin *et al.* 1987, Rankin de Mérona *et al.* 1992

Alibertia stipularis (Ducke) W.Schultze-Motel [syn. *Borojoa stipularis* (Ducke) Cuatrec., *Thieleodoxa stipularis* Ducke]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuruí, puruí-grande
SPANISH: borjó, borojó
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil (Amazonas), Ecuador and Peru
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos

Alisma plantago-aquatica L.
FAMILY: Alismataceae (water plantain)
ENGLISH: European water plantain, large-flowered water-plantain, mad-dog weed, water plantain
PORTUGUESE: alface-dos-arrozais, alisma, colhereira, colhereiro, coresia, erva-alface, erva-couveira, orelha-de-mula, pão-de-rã, tanchagem-acuática, tanchagem-da-água
SPANISH: alisma, hierba de serpiente, lengua de agua, llantén acuático, llantén de agua, plantago de agua, pan de rana
USES/NOTES: Tubers reportedly have been eaten dried and cooked, and are medicinal.
NATURAL RANGE: Old World, now widespread in cool temperate regions including Washing state to Alaska and southern South America
REFERENCES: Fernald *et al.* 1958, Gibbons and Tucker 1979, Marticorena and Quezada 1985, USDA-NRCS

Allagoptera arenaria (Gomes) Kuntze [syn. *Diplothenium maritimum* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: sand palm, seashore palm
PORTUGUESE: buri-da-praia, caxandó, coco-da-praia, coco-guriri, guri, guriri
SPANISH: palma costera

USES/NOTES: Fruits are eaten or made into beverages. Solitary to multiple stems generally remain underground with only the leaves appearing above ground.
NATURAL RANGE: Central to southern coastal Brazil from Sergipe to Parana
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Hoyas 1989, IBGE 1980, Martin *et al*. 1987, Moraes 1996, Starr Virtual Herbarium

Allagoptera campestris (Mart.) Kuntze [syn. *Diplothenium campestre* Mart.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: ariri, buri, buri-do-campo, coquinho-de-licuri, coquinho-rasteiro, emburi, guriri-do-campo, imburi, licuri-rasteiro-do-campo, licurizinho, licurizinho-do-cerrado, pissandó
USES/NOTES: Unripe fruits and hearts of this small palm (to 1m tall) are eaten.
NATURAL RANGE: Cerrado vegetation of central to south-central and northeastern interior Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, Martin *et al*. 1987, Martins *et al*. 2014

Allagoptera caudescens (Mart.) Kuntze [syn. *Polyandrococos caudescens* (Mart.) Barb.Rodr.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: bori, buri, palha-branca
USES/NOTES: Fruits and seeds are eaten infrequently.
NATURAL RANGE: Coastal Brazil from Bahia to Rio de Janeiro
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Voeks 1996

Allagoptera leucocalyx (Drude) Kuntze
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: coco-da-chapada, coco-licuri, coquinho-painha, guriri, licuri-rasteiro, licuri-rasteiro-da-mata, licurizinho-rasteiro, licurizinho
SPANISH: masúnukutúsh (Chiquitano), motacuchí
USES/NOTES: Fruit and heart are eaten locally.
NATURAL RANGE: Northeastern and central Brazil to eastern Bolivia
REFERENCES: BOLFOR 1996, Forzza 2010, Henderson *et al.* 1995, Martins *et al*. 2014

Allantoma lineata (Mart. ex O.Berg) Miers
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: skittle nut
PORTUGUESE: ceru, cerú, cheru, churu, seru, tauari, xuru
SPANISH: tabarí

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USES/NOTES: Large (to 4.5cm long) elongated nuts occasionally are eaten locally. Thin, paper-like outer bark is used to wrap tobacco for cigarettes.
NATURAL RANGE: Southern Venezuela (Amazonas) and northern Amazonian Brazil (Amazonas, Pará, and Roraima)
REFERENCES: Cavalcante 1991, Lorenzi 2009, Prance and Mori 1979, Procópio and Secco 2008, von Reis Altschul and Lipp 1982

Alliaria petiolata (M.Bieb.) Cavara & Grande [syn. *A. alliaria* (L.) Huth *nom. illeg.*, *A. officinalis* Andrz. ex DC., *Arabis alliaria* Bernh.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: garlic mustard, garlic root, garlicwort, mustard root
USES/NOTES: Finely chopped leaves can be added to salads, young leaves can be eaten raw or cooked, and flowers and young seedpods are said to be eaten raw. All plant parts have a mild mustard and garlic flavor and aroma.
NATURAL RANGE: Europe, widely naturalized and invasive in temperate North America, and southern South America
REFERENCES: Elias and Dykeman 1982, Facciola 1990, Kermath (notes), Zuloaga *et al*. 2008

Allium ampeloprasum L. [many cultivar groups including: Ampeloprasum or Elephant Garlic Group- *A. ampeloprasum* var. *ampeloprasum*; Porrum or Leek Group- *A. ampeloprasum* var. *porrum* (L.) J.Gay, *A. porrum* L.; and Pearl Onion Group- *A. ampeloprasum* var. *sectivum*, *A. porrum* var. *sectivum* Lueder]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: broadleaf wild leek, English leek, European leek, great round-headed leek, wild leek; Elephant Garlic Group- elephant garlic, giant garlic, great-headed garlic, Levant garlic, Russian garlic, Yorktown onion; Porrum Group- garden leek, leek, purret; Pearl Onion Group- pearl onion, true pearl onion
PORTUGUESE: alho-bravo, alho-de-verão, alho-francês, alho-inglês, alho-ordinário, alho-poró-bravo, alho-porro, alho-porro-bravo, chalotes, porreta, porro-hortense, porro-pratense, porros-bravos; Elephant Garlic Group- alho-elefante, alho-gigante; Porrum Group- alho-macho, alho-por, alho-poró, alho-porro, alho-porrum; Pearl Onion Group- cebola-bebé, cebola-botão, cebola-pérola
SPANISH: ajo chilote, cebolla cimarrona, cebolla silvestre; Elephant Garlic Group- ajo de cabeza grande, ajo elefante; Porrum Group- ajito tierno, ajo porro, ajo porro silvestre, ajo puerro, cebolla puerro, cebollino, cebollita, porrino, porro, porro silvestre, puerro, puerro agreste, puerro salvage, puerro silvestre; Pearl Onion Group- cebolla perla

USES/NOTES: Potentially large, elongated leaf bases or false stems (*e.g.*, leeks), bulbs (*e.g.*, elephant garlic & pearl onions), and leaves are edible. The potentially large and often aggregate bulbs of elephant garlic are used like common garlic (*A. sativum*). Large, elongated leaf bases or false stems of the Porrum Group (leeks) are milder than other cultivars. Small bulbs of pearl onions are sweet and firm. The taxonomy is unsettled. Hirschegger *et al.* suggest that A. porrum L. Should be restored as a distinct species.
NATURAL RANGE: Meditteranian Europe and western Asia, widely cultivated and naturalized in places
REFERENCES: Bourke *et al.* 1987, Brako *et al.* 1995, Brewster 1994, Guia Rural n.d., Guia Rural 1990, Hirschegger *et al.* 2010, Kermath (notes), Leung 1961, Lim 2015, MBG-Tropicos, Morton 1976a, Purseglove 1972, Rehm and Espig 1991, Rodríguez Martínez 1990, Schneider 1987, USDA-ARS

Allium bisceptrum S.Watson
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: aspen onion, twincrest onion, two-stemmed onion
USES/NOTES: Leaves and stems of this high elevation, cold-hardy onion are used like common chives (*A. schoenoprasum*). Bulbous roots are eaten like onions, raw flowers are eaten in salads, and seeds are said to be edible.
NATURAL RANGE: Southwestern U.S. from Oregon and Idaho to southwestern New Mxico and southern California into Chihuahua, Mexico
REFERENCES: CONABIO, Kelly 1932, Moerman n.d., Reagan 1929, USDA-NRCS, Yanovsky 1936

Allium canadense L.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Canada garlic, Canada onion, meadow garlic, meadow leek, prairie onion, rose leek, wild garlic, wild onion
PORTUGUESE: cebola-canadense
SPANISH: ajo silvestre
USES/NOTES: Small bulbs are eaten raw, cooked, or pickled, and leaves and flowers are eaten raw or cooked.
NATURAL RANGE: South-central and eastern Canada to Florida and west to Texas and Montana
REFERENCES: Gibbons 1962, Harrington 1967, Harris 1972, Kindscher 1987, LBJWC, Peterson 1977, Wunderlin 1998

Allium cepa L. (Aggregatum Group) [syn. *A. cepa* var. *aggregatum* G.Don, *A. cepa* var. *solaninum* Alef.] [likely includes *A. ascalonicum* L.]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)

ENGLISH: eschallot, ever-ready onion, multiplier onion, potato onion, shallot, wild onion
PORTUGUESE: cebola-batata, cebola-branca, cebolinha, cebolinha-branca, cebolinho, chalota, escalota
SPANISH: cebolla escalonia, chalota, chalote, escalonia, escaluña
USES/NOTES: Bulbs and leaves are used as spices, in salads, and cooked. Bulbs are also eaten cooked or pickled.
NATURAL RANGE: Western Asia
REFERENCES: Bourke *et al.* 1987, Leung 1961, Omawale 1973, Purseglove 1972, USDA-ARS, Usher 1974

Allium cepa L. (Common Onion Group) [syn. *A. cepa* var. *cepa*]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Bombay onion, brown onion, bulb onion, common onion, garden onion, onion [includes green onion (young pre-bulb forming onions), pearl onion, red onion, salad onion (young pre-bulb forming onions), scallions (young pre-bulb forming onions), spring onion (young pre-bulb forming onions), summer onion (medium-sized bulb), sweet onion, vidalia onion, white onion, yellow onion]
PORTUGUESE: cebola, cebola-amarela, cebola-branca, cebola-cabeça-branca, cebola-do-reino, cebola-doce, cebola-gigante, cebola-globosa-comum, cebola-globosa, cebola-pêra, cebola-roxa, cebola-vermelha, cebolinha, cebolinho
SPANISH: cebolla, cebolla amarilla, cebolla blanca, cebolla dulce, cebolla marrón, cebolla morada, cebolla roja, cebolleta (young pre-bulb forming onions), cebollina, cebollitas (young pre-bulb forming onions), cebollitas de chambray (young pre-bulb forming onions), cebollo, cucut (Maya), denchi (Otomí), kukut (Maya), mini cebolla, surupsi (Tarasco), tsurúpsi (Purépecha), tumos, uyuri (Huichol), xonácat (Nahuatl), xonácatl (Nahuatl)
USES/NOTES: Bulbs are the principal commercial onion, used as a spice and a vegetable, raw, cooked, ground, or pickled. Also medicinal.
NATURAL RANGE: Iran and Pakistan, now the most cultivated *Allium* species around the world
REFERENCES: Bourke *et al.* 1987, CONABIO, Guia Rural n.d., IBGE 1980, Jones and Mann 1963, Kermath (notes), Purseglove 1972

Allium cernuum Roth
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: lady's leek, Mexican nodding onion, New Mexico nodding onion, nodding onion, nodding pink onion, nodding wild onion, wild onion
SPANISH: ajo-cebolla
USES/NOTES: Strong-flavored bulbs, leaves, and flowers may be eaten raw or generally cooked to flavor soups, stews, and meats.

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NATURAL RANGE: Northern Mexico and south-central U.S. from Texas to Colorado and Arizona, perhaps to Georgia, New York, Minnessota, and Ontario
REFERENCES: CONABIO, Gibbons 1962, Harrington 1967, Peterson 1977

Allium chinense G.Don [syn. *A. bakeri* Regel]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Chinese chives, Chinese onion, Chinese scallion, Chinese shallot, glittering chive, kiangsi scallion, kiangsi shallot, Japanese scallion, Oriental onion, rakkyo, rakkyo onion, small angled chives
PORTUGUESE: cebola-chinesa, rakkyo
SPANISH: cebolla silvestre, cebolleta, cebollino de la China, rakkyo
USES/NOTES: Entire plant is edible. Bulbs are often pickled. Cultivated in the Americas on a small scale including California and Cuba.
NATURAL RANGE: China and Korea
REFERENCES: Bailey Hortorium 1976, Porcher 1995, Uphof 1968, USDA-ARS

Allium drummondii Regel
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Drummond's onion, wild onion
SPANISH: cebolla del monte
USES/NOTES: Bulbs are eaten as a vegetable or a seasoning.
NATURAL RANGE: North-central to south-central U.S. from South Dakota to Arkansas, New Mexico, and Texas with a few observations near the border in northern Chihuahua and Nuevo León, Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, Fernald 1950, Kindscher 1987, Latorre and Latorre 1977

Allium fistulosum L.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: bunching onion, scallion, scallions, green onion, Japanese bunching onion, Peruvian onion, spring onion, Welsh onion
PORTUGUESE: cebola-de-todo-ano, cebolinha, cebolinha-comum, cebolinha-verde
SPANISH: cebolla cambray, cebolla china, cebolla de hoja, cebolla de invierno, cebolla de rama, cebolla de verdeo, cebolla junca, cebolla larga, cebolla peruana, cebolla verde, cebollaja, cebolleta, cebollín, cebollina galesa, cebollino inglés, cebollita de verdeo, puerro japonés
USES/NOTES: Widely cultivated as an edible and medicinal herb, often added to salads.
NATURAL RANGE: Northern China to Siberia

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REFERENCES: Bourke *et al.* 1987, Duke and Vásquez 1994, Guia Rural 1990, Harrington 1967, IBGE 1980, Leung 1961, Purseglove 1972, Rehm and Espig 1991, Ruberté 1984, Usher 1974

Allium geyeri S.Watson [syn. *A. dictyotum* Greene]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: bulbil onion, Geyer onion, Geyer's onion, wild onion
USES/NOTES: Bulbs and leaves are used to flavor soups, stews, and meats.
NATURAL RANGE: Western Great Plains and Mountain states of the western U.S. and Canada
REFERENCES: Harrington 1967, LBJWC, USDA-ARS

Allium glandulosum Link & Otto [syn. *A. kunthii* G.Don]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: gland onion
SPANISH: a'katzasna (Totonac), ajo cimarrón, cebolla del monte, cebolleja, cebollín, cebollina, cebollita, cebollita silvestre, chunacate, xonacatl (Nahuatl), xonákatl (Nahuatl), xonacate
USES/NOTES: Bulbs are added to sauces by the Huastec Maya. Also medicinal.
NATURAL RANGE: Southern Texas to Arizona and Mexico, perhaps to Honduras and Guatemala where it is present
REFERENCES: Alcorn 1984, CONABIO, Hernández González *et al.* 1990, MBG-Tropicos

Allium neapolitanum Cirillo [syn. *Nothoscordum inodorum* (Aiton) G.Nicholson]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: false garlic, flowering onion, Guernsey star-of-Bethlehem, Naples garlic, Naples onion, Neapolitan garlic, star garlic, white garlic, wood garlic
SPANISH: ajo porro
USES/NOTES: Bulbs, flowers and leaves are used to flavor soups, stews, and meats. The species is confused in the literature with *Nothoscordum gracile* (Aiton) Stearn, which has the synonym *Nothoscordum inodorum* (Aiton) Asch. & Graebner.
NATURAL RANGE: Mediterranean Europe to Turkey, naturalized in the Americas including the southeastern U.S. and California, also cultivated
REFERENCES: MBG-Tropicos, PFAF, USDA-ARS

Allium sativum L. [syn. *Porrum sativum* (L.) Rchb. *nom. illeg.*]
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: common garlic, cultivated garlic, garlic
PORTUGUESE: alho, alho-comum, alho-hortense, alho-manso

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SPANISH: aaxux (Huastec), ajete, ajo, ajo blanco, ajo común, ajo cultivado, ajo doméstico, ajo hortense, ajo morado
USES/NOTES: Bulbs are the garlic of commerce, used widely as a flavoring agent cooked, raw, and as powder. Also an edible oil source and a medicinal. Young leaves and flower stalks (or scapes) are also added to cooked foods or eaten raw in salads and pesto. Domesticated some 7,000 years ago.
NATURAL RANGE: Central Asia
REFERENCES: Carneiro Martins 1989, Kermath (notes), Leung 1961, Morton 1976a, Purseglove 1972, Usher 1974

Allium schoenoprasum L.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: chives, common chives
FRENCH: ciboulette
PORTUGUESE: cebolinha, cebolinha-francesa, cebolinho, galega
SPANISH: ajo moruno, ceboliño, cebolla, cebolla de hoja, cebolla de rama, cebolleta, cebollino, cebollino común, cebollino francés
USES/NOTES: Bulbs, hollow leaves, and flowers are added to salads, soups, and other prepared dishes. Dried, chopped leaves are used as a spice generally referred to as chives.
NATURAL RANGE: North temperate regions of Eurasia and North America
REFERENCES: Bourke *et al.* 1987, Creasy 1990, Duke 1986, Guia Rural 1990, Kunkel 1984, Leung 1961, Morton 1976a, Omawale 1973, Purseglove 1972, Rehm and Espig 1991, USDA-ARS

Allium stellatum Nutt. ex Ker Gawl.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: autumn onion, prairie onion, wild onion
USES/NOTES: Leaves and roots are used to season other foods.
NATURAL RANGE: Saskatchewan to Ontario through the Great Lakes and the Plain states to eastern Texas
REFERENCES: Peterson 1977, USDA-NRCS, Yanovsky 1936

Allium textile A.Nelson & J.F.Macbr.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: textile onion, prairie onion, wild onion
USES/NOTES: Leaves, roots, and bulbs are used to season other foods raw or cooked, and flowers are edible raw. Bulbs have been used in soups by indigenous people in the southwestern U.S.
NATURAL RANGE: Western Canada and U.S.
REFERENCES: Bailey Hortorium 1976, MBG-Tropicos, Moerman 1998

Allium tricoccum Aiton
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: ramp, ramps, ramson, small white leek, spring onion, wild garlic, wild leek, wood leek

SPANISH: puerros salvajes, rampas
USES/NOTES: Leaves are eaten cooked and bulbs are used like common leeks (*A. ampeloprasum* Porrum Group) added to salads or cooked.
NATURAL RANGE: South-central and southeastern Canada to Oklahoma and Georgia
REFERENCES: CONABIO, Fernald *et al.* 1958, Gibbons 1962, Peterson 1977, Uphof 1968

Allium tuberosum Rottler ex Spreng.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Asian chives, Chinese chives, Chinese leek, garlic chives, kow choi, Oriental garlic, wild garlic, wild onion
PORTUGUESE: alho-chinês, cebolinho-da-china, nirá
SPANISH: ajo chino, ajo de China, ajo oriental, cebollino chino, cebollino de la China, cive chino
USES/NOTES: Leaves, immature flower stems, and flowers are eaten.
NATURAL RANGE: Central Asia, though uncertain, widely cultivated and naturalized in places
REFERENCES: Bailey Hortorium 1976, Kays 2011, USDA-ARS, von Reis Altschul 1973, Wiersema and León 1999

Allium unifolium Kellogg
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: flowering onion, native onion, one-leaf onion, pink meadow onion
USES/NOTES: Bulbs and shoots are eaten cooked.
NATURAL RANGE: Coastal ranges of California and Oregon
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hickman 1993, USDA-NRCS

Allium ursinum L.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: bear garlic, ramsoms, wild garlic, wood garlic
PORTUGUESE: alho-de-urso
SPANISH: ajo de oso, ajo silvestre
USES/NOTES: Leaves and roots are used to flavor foods.
NATURAL RANGE: Temperate Eurasia, naturalized elsewhere
REFERENCES: Duke 1992, Mabberley 1987, Peterson 1977, Schneider 1987

Allium validum S.Watson
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Pacific mountain onion, Pacific onion, swamp onion
USES/NOTES: Fibrous bulbs are used to flavor cooked foods.
NATURAL RANGE: Eastern slopes of the Sierra Nevada Mountains of California and Nevada to the coastal ranges of northern California to British Columbia

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REFERENCES: Bailey Hortorium 1976, Calflora, Clarke 1977, Facciola 1990, Hickman 1993

Allium vineale L.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: crow garlic, false garlic, field garlic, stag's garlic, vineyard onion, wild garlic
PORTUGUESE: alho-das-vinhas, alho-silvestre
SPANISH: ajo silvestre
USES/NOTES: Hollow leaves and roots are used as condiments.
NATURAL RANGE: Temperate Eurasia, naturalized elsewhere
REFERENCES: Bailey Hortorium 1976, Fernald 1950, Mabberley 1987, Peterson 1977, Yanovsky 1936

Allophylus edulis (A.St.-Hil., A.Juss. & Cambess.) Hieron. ex Niederl. [syn. *Schmidelia edulis* A.St.-Hil., A.Juss. & Cambess.]
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: baga-de-morcego, canhou, chal-chal, chala-chala, chale-chale, fruta-de-paraó, fruta-de-parão, fruta-de-passarinho, fruta-de-pomba, fruta-de-pombo, fruto-do-rei, murici-brava, murta-branca, murta-vermelha, olho-de-pomba, ovo-de-pomba, pau-pombo, perta-cu, três-folhas-do-mato, vacum, vacunzeiro, vacunzinho, vaqui
SPANISH: chal-chal, cocó, cocu, cocú, koku
USES/NOTES: Red fruits are edible.
NATURAL RANGE: Northern Argentina, Bolivia, southern to northeastern and eastern Amazonian Brazil, the Guianas, Paraguay, Peru, and Uruguay
REFERENCES: Forzza 2010, López *et al.* 1987, Lorenzi 2000, Martin *et al.* 1987, MBG-Tropicos, Starr Virtual Herbarium

Allophylus mollis (Kunth) Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: shiringo
USES/NOTES: The tree is cultivated in southern Ecuador for its edible fruit and as a fuel and timber source.
NATURAL RANGE: Andean Bolivia to Colombia and Venezuela from low elevations to 2,700 meters
REFERENCES: MBG-Tropicos, Van den Eynden 2004

Alnus rubra Bong.
FAMILY: Betulaceae (birch)
ENGLISH: Oregon alder, red alder
USES/NOTES: Sweet sap is edible. Catkins are edible. Inner bark is dried and ground and used like flour.
NATURAL RANGE: Alaska to California

REFERENCES: Gunther 1981, MBG-Tropicos, Moerman n.d., Theodoratus 1989, Turner and Bell 1971

Alocasia macrorrhizos (L.) G.Don
FAMILY: Araceae (arum or aroid)
ENGLISH: elephant ear, elephant-ear, giant taro
PORTUGUESE: inhame-gigante, toyoea
SPANISH: oreja de elefante, taro
USES/NOTES: Tubers, although rarely eaten, must be properly prepared as they may be cyanogenic. Grown more frequently as an ornamental for its large, decorative leaf and as a medicinal.
NATURAL RANGE: Sri Lanka, possibly to Malaya
REFERENCES: Mabberley 1987, Plowman 1969, Sauer 1993, Uphof 1968

Aloe vera (L.) Burm.f. [syn. *A. barbadensis* Mill.]
FAMILY: Asphodelaceae (aloe), previously Aloeaceae (aloe) or Xanthorrhoeaceae (aloe or grasstree)
ENGLISH: aloe, aloe vera, Barbados aloe, bitter aloe, burm, burn plant, Curaçao aloe, lily of the desert, medicinal aloe, Old World aloe, sempervivum, senteebyebee, sinkle bible, true aloe, unguentine cactus
PORTUGUESE: aloés, babosa, babosa-ananás, caraguatá-de-jardim, erva-babosa, erva-de-azebre
SPANISH: acíbar, alóe, alóe de Barbados, aloe vera, atzavara vera, azabara, dób-xtíl (Zapotec), linálo e, sabila, sábila, sávila, zábila, zábira
USES/NOTES: Leaves contain a thick, gelatinous substance used widely in topical medicines (as an oil, gel, or dried powder) and less frequently in foods such as jelly. Leaves are edible and their pulp is used to flavor alcoholic and non-alcoholic beverages, frozen desserts, baked goods, and confections. Seeds reportedly are edible.
NATURAL RANGE: Mediterranean region or perhaps southern Africa, widely cultivated, infrequently naturalized
REFERENCES: Adams 1972, Brako *et al*. 1995, Branch and Silva 1983, Duke and Vásquez 1994, IBGE 1980, Jardim Botânico de Brasília 1990, Kermath (notes), MBG-Tropicos, Nellis 1994, Price 1990, Rehm and Espig 1991, Rodríguez Martínez 1987, Soukup 1970

Aloysia barbata (Brandegee) Moldenke
FAMILY: Verbenaceae (verbena)
SPANISH: santimia
USES/NOTES: Aromatic leaves are used as tea in Baja California Sur.
NATURAL RANGE: Baja California Sur and Nayarít, Mexico
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al*. 2017

Aloysia citriodora Paláu [syn. *A. triphylla* (L'Hér.) Britton, *A. triphylla* Royle]
FAMILY: Verbenaceae (verbena)
ENGLISH: lemon verbena
PORTUGUESE: cidrão, cidrilha, cidrilho, cedrina, cidró, erva-luísa, falsa-erva-cidreira, limonete, lúcia-lima, salva-limão
SPANISH: cedrón, hierba de la princesa, hierba luisa, té cedrón, toronjil
USES/NOTES: Aromatic leaves are used in teas and liqueurs.
NATURAL RANGE: Northern Argentina, Bolivia, Ecuador, northern Chile, Peru, Paraguay, and perhaps Uruguay
REFERENCES: CONABIO, Kunkel 1984, Mabberley 1987, MBG-Tropicos, Morton 1976a, PlantaMed, Zuloaga and Morrone 1997, Zuloaga *et al.* 2008

Aloysia gratissima (Gillies & Hook.) Tronc. [syn. *A. lycioides* Cham., *Verbena gratissima* Gillies & Hook.]
FAMILY: Verbenaceae (verbena)
ENGLISH: bee brush, common bee brush, Mexican oregano, Texas white-brush, white-brush
PORTUGUESE: alfazema-do-brasil, erva-da-graça, erva-de-nossa-senhora, erva-santa
SPANISH: ángel, arrayan, azahar de campo, cedrón, cedrón de campo, cedrón de monte, cidrón, kutu kutu, lamuña, muña, niño rupa, niño-urupá, palo amarillo, quebradora, resedá de campo, romerillo, usillo, vara dulce
USES/NOTES: Aromatic leaves and flowers are used for tea.
NATURAL RANGE: Disjunct populations in New Mexico, southern Texas, Mexico; northern Argentina, Bolivia, southeastern and southern Brazil, and Paraguay; and perhaps Ecuador
REFERENCES: CONABIO, MBG-Tropicos, PlantaMed, Quiroga *et al.* 2008, Troncoso 1979, Tull 1978, Zuloaga and Morrone 1997

Alpinia zerumbet (Pers.) B.L.Burtt & R.M.Sm. [syn. *A. speciosa* (Wendl.) K.Schum.]
FAMILY: Zingiberaceae (ginger)
ENGLISH: butterfly ginger, flowering ginger, shell flower, shell ginger
PORTUGUESE: colônia, gengibre-concha
SPANISH: alpinia, azucena de porcelana, colonia, jengibre cascarón, lágrimas de san juan
USES/NOTES: Primarily an ornamental in the Americas, though stems, leaves, and flowers may be eaten cooked. Infusions of flowers are used medicinally.
NATURAL RANGE: Tropical East Asia
REFERENCES: BOLFOR 1996, Facciola 1990, Mabberley 1987, MBG-Tropicos, PlantaMed, Tanaka 1976, von Reis Altschul 1973

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Alstroemeria aurea Graham [syn. *A. aurantiaca* D.Don] [also *A. haemantha* Ruiz & Pav., *A. revoluta* Ruiz & Pav., and *A. versicolor* Ruiz & Pav.]
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
ENGLISH: herb lily (*A. haemantha*), Peruvian lily, purple-spot parrot-lily (*A. haemantha*)
SPANISH: astromelia
USES/NOTES: Rhizomes, though bland are nutritious and a good starch source. The plant is ornamental.
NATURAL RANGE: *A. aurantiaca* and *A. haemantha* from Chile and Argentina to Peru, *A. revoluta* from Chile and Argentina to Bolivia, *A. versicolor* possibly restricted to Chile
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Marticorena and Quezada 1985, Parodi 1934, Ravenna 1969, Uphof 1968

Alstroemeria ligtu L.
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
ENGLISH: lily of the Incas, Peruvian lily, St. Martin's flower
SPANISH: chuño de concepción, chuño de liuto, lietu, ligtu, lirio del campo, nil, rayen-cachu (Mapuche)
USES/NOTES: Roots are a starch source sold in Chilean markets. Also grown as an ornamental for its showy variously colored flowers.
NATURAL RANGE: Coastal cloud forests of Chile and Peru
REFERENCES: Brako and Zarucchi 1993, Marticorena and Quezada 1985, MBG-Tropicos, Mösbach 2000, Uphof 1968

Alternanthera brasiliana (L.) Kuntze
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: Brazil chaff-flower, Brazilian amaranth, Brazilian joyweed, purple alternanthera, ruby leaf
FRENCH: bouton blanc
PORTUGUESE: acônito, acônito-do-mato, caaponga, corrente-roxa, cuia-mansa, ervanço, perpétua, perpétua-do-brasil, perpétua-do-mato, quebra-panela, terramicina, tetrex
SPANISH: hierba del oso, moradilla de cerro, perpetua, verónica
USES/NOTES: Green to lavender, purple or ruby-colored leaves are used as a cooking herb. Plant including flowers are medicinal.
NATURAL RANGE: Uncertain, perhaps Brazil and beyond in South America, now widespread from Mexico and The Bahamas to Argentina
REFERENCES: Agra *et al.* 2008, Bussmann and Sharon 2015, CONABIO, IBGE 1980, Kawa *et al.* 2015, Mears 1977, Mentz *et al.* 1997

Althaea officinalis L.
FAMILY: Malvaceae (mallow)

ENGLISH: altea, marsh mallow, marshmallow, white mallow
PORTUGUESE: alteia, altéia, althaea, malva-branca, malva-do-pântano, malvarisco
SPANISH: malva blanca, malva de pantano, malvavisco, melcocha
USES/NOTES: Starchy roots were prepared to make a mucilaginous paste used like egg whites and to make the base of the original marshmallow — a gummy confection made with a sweetened root decoction variously mixed with egg whites and thickeners like gum arabic (*Acacia* spp.). Today, marshmallows (*bombón de merengue blanco* in Spanish) are made with gelatin or gum thickeners, corn syrup, sugar, and flavorings. Roots and leaves have been used for tea, roots can be eaten in salads, and flower buds have been used like capers (*Capparis spinosa*). Also medicinal.
NATURAL RANGE: Europe, widely naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Carneiro Martins 1989, Facciola 1990, Gibbons 1966, Mabberley 1987, Peterson 1977, Soukup 1970, Usher 1974

Amaioua guianensis Aubl.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: amaina, canela-de-veado, cedro-bravo
USES/NOTES: Fruit is edible.
NATURAL RANGE: upland forests of the Guianas, southern Venezuela, and Amazonian Brazil and Peru
REFERENCES: Brako and Zarucchi 1993, Martin *et al.* 1987, Steyermark *et al.* 1995, UFA/NYBG

Amaranthus acanthochiton J.D.Sauer [syn. *Acanthochiton wrightii* Torr.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: greenstripe, greenstrip amaranth
SPANISH: quelite
USES/NOTES: Rich in minerals and other micro-nutrients, the shoots and young leaves are eaten fresh or dried, often as a famine food.
NATURAL RANGE: Utah, Arizona, New Mexico, Texas, and Chihuahua, Mexico
REFERENCES: Castetter 1935, Correll and Johnston 1970, Hough 1897, Jiménez-Aguilar and Grusak 2017, Uphof 1968, Whiting 1939

Amaranthus albus L. [syn. *A. graecizens* L.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: common tumbleweed, prostrate amaranth, prostrate pigweed, redroot pigweed, spreading pigweed, stiff tumbleweed, tumble pigweed, tumbleweed, tumbleweed amaranth, white amaranth, white pigweed

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PORTUGUESE: bredo-verdadeiro, caruru-de-porco
SPANISH: bledo, cochino, quelite manchado
USES/NOTES: Young plant is eaten cooked, and seeds are eaten raw, cooked, as cereal or mush, and as ground flour.
NATURAL RANGE: uncertain, widely naturalized, perhaps originally from the Americas
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hodgson 2001, IBGE 1980, Kindscher 1987, USDA-ARS

Amaranthus arenicola I.M.Johnst. [syn. *A. torreyi auct. non* (A.Gray) Benth. ex S.Watson]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: pigweed, sand amaranth, sandhill amaranth, sandhills amaranth, sandhills pigweed, Torrey amaranth
PORTUGUESE: amaranto
SPANISH: amaranto
USES/NOTES: Leaves may be eaten as a leafy green vegetable and seeds reportedly are eaten as a cooked grain.
NATURAL RANGE: U.S. from Texas throughout the Great Plains to South Dakota, present in parts of northern Mexico though it is not clear whether or not it is naturalized or native, introduced elsewhere and perhaps naturalized in places
REFERENCES: Calflora, CONABIO, Harrington 1967, USDA-NRCS, Vestal 1940

Amaranthus blitoides S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: amaranth, creeping amaranth, mat amaranth, matweed, procumbent pigweed, prostrate amaranth, prostrate pigweed, spreading amaranth
PORTUGUESE: bredu, erva-aranha
SPANISH: amaranto, baleo, bledo, bledo rojo, bledos, bletos, breo, ceñiglo, cenizo, hebreo, huee'e (Maya), quelite de agua, quelite manchado, sabía
USES/NOTES: Amerindians in the western U.S. ate young plants, leaves, and seeds in various ways. Small nutritious seeds were eaten raw or ground and prepared in *pinole*. Young plants were added to cooked meals dried or fresh and leaves have been used as a potherb.
NATURAL RANGE: North America from Alaska and Quebec to Mexico
REFERENCES: Castetter 1935, CONABIO, Elmore 1944, Everitt *et al.* 2007, Moerman n.d., Reagan 1929, Saunders 1976, Vestal 1940, Yanovsky 1936

Amaranthus caudatus L. [syn. *A. edulis* Speg., *A. leucocarpus* S.Watson, *A. mantegazzianus* Passer.]
FAMILY: Amaranthaceae (amaranth or pigweed)

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ENGLISH: amaranth, bush green, cat-tail, foxtail amaranth, Inca wheat, love-lies-bleeding, pendant amaranth, red-hot cattail, tassel flower, tumbleweed
PORTUGUESE: amaranto, amaranto-de-cauda, bredu, caruru
SPANISH: abanico, achis, achita, alegría, amaranto, ataco, ataco morado, blero, bledo, bledos, borlas, chaquilla, chaquillon, chenille, coime, coimi, coyo, cresta de gallo, cuimi, flor de seda, jataco, kiwicha, millmi, moco de pavo, qamaya, quelite, quichuicha, quichuicha, quihuicha, quinchincha, quinchuicha, quinoa, quínoa, quínoa de castilla, quínoa del valle, rabo de gato, rabo de mono, sangoracha, sangorache, sankurachi (Kichwa), trigo del Inca, trigo Inca
USES/NOTES: Tiny lysine-rich seeds are eaten like quinua (*Chenopodium quinoa*) as flour, boiled, popped, or parched. Flavor is mild and a bit more "earthy" than quinua. Leaves are used as an herb or a vegetable like spinach (*Spinacia oleracea*). Attempts to revitalize this once important Andean staple crop have been underway in recent decades and have made progress to increase production.
NATURAL RANGE: Domesticated in the Andes from Ecuador to northwestern Argentina, though it was also cultivated early in Mexico, now widespread
REFERENCES: Bonuccelli 1989, Bourke *et al.* 1987, Cárdenas 1969, CONABIO, Downton 1973, Early 1992, Estrella 1991, Guia Rural 1990, Hodgson 2001, Kauffman and Weber 1990, Kermath (notes), León 1987, Leung 1961, Lobb 1993, Martin and Telek 1979, Marx 1977, Myers 1983, Naranjo 1991, NRC 1989, OAS 1973, Rehm and Espig 1991, Ruberté 1984, Sauer 1993

Amaranthus crassipes Schltdl.
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: clubfoot amaranth, spreading amaranth, tropical spreading amaranth
SPANISH: bledo de clavo, bledo manso, quelite, tsakam chith (Huastec)
USES/NOTES: Leaves and stems are eaten as cooked greens in the Huasteca region of Mexico.
NATURAL RANGE: Southern Arizona and Texas, and perhaps New Mexico, and northern, central and eastern Mexico, naturalized in the Florida Keys, the Antilles, Venezuela, and beyond
REFERENCES: Adams 1972, Alcorn 1984, CONABIO, FNAEC 2004, USDA-ARS, Wunderlin *et al.* 2016

Amaranthus cruentus L. [syn. *A. paniculatus* L.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: achita, amaranth, amaranthus, blood amaranth, careless weed, grain amaranth, Mexican grain amaranth, pigweed, prince's

feather, princess feather, purple amaranth, red amaranth, reuzen amaranth, scarlet amaranth
PORTUGUESE: bredo, caruru-de-porco
SPANISH: achita, alegría, bledo, calalú, hisquilite, huauhtli (Nahuatl), huautle, huautli, iztaquilitl (Nahuatl), quelite, quiltonil blanco
USES/NOTES: Once an important food of pre-Columbian Mesoamerica, nutritious white seeds are made into baking flour, and nutritious leaves are used like spinach (*Spinacia oleracea*). Also medicinal. Possibly derived from *A. hybridus.*
NATURAL RANGE: Mexican and/or Guatemalan highlands, diffused into Central America and the southwestern U.S.
REFERENCES: Alcorn 1984, Brouk 1975, Cárdenas 1969, CONABIO, Ford 1984, Guia Rural n.d., Hernández Xolocotzi 1993, Kauffman and Weber 1990, Martin and Ruberté 1979, Martin and Telek 1979, Martínez *et al*. 2007, OAS 1973, Rehm and Espig 1991, Sauer 1993, Tucker 1986, Weatherford 1988

Amaranthus dubius Mart. ex Thell. [syn. *A. tristis* Willd.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: amaranth, bhaji, calalu, caterpillar calalu, Chinese spinach, pigweed, red spinach, spinach, spleen amaranth, telcox, wild spinach
FRENCH: brède de Malabar
PORTUGUESE: caruru
SPANISH: bledo, bledo colorado, bledos malezas, bleo, blero, bodo (Kiganda), calalú, chaktez (Maya), mchicha (Kiswahili), omulili (Kihaya), pira, quelite, rabo de gallo, tees (Maya), tees ma'ax (Maya), xtees k'aax (Maya), x-tes (Maya), xtes (Maya), xtez (Maya), yuyo hembra, zac-tez (Maya)
USES/NOTES: Stems and leaves are eaten as greens and are esteemed in parts of Asia where the plant is cultivated and is now naturalized.
NATURAL RANGE: Neotropics from southern Mexico and the Greater Antilles to Bolivia and northern Argentina, naturalized in Florida
REFERENCES: Brako and Zarucchi 1993, CONABIO, Honychurch 1980, Martin and Telek 1979, MBG-Tropicos, Omawale 1973, Pérez-Arbeláez 1956, USDA-ARS

Amaranthus hybridus L. [syn. *A. chlorostachys* Willd., *A. quitensis* Kunth]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: achita, amaranth, green amaranth, green pigweed, pigweed, prince's feather, princess feather, rough pigweed, slim amaranth, smooth amaranth, smooth pigweed, spleen amaranth, wild beet, wild cabbage

PORTUGUESE: beldro, bredo, bredos, bredo-vermelho, caruru, caruru-de-porco, caruru-roxo
SPANISH: achita, aguas, airampo, amaranto, ataco, ba-llaa (Zapotec), bledo, ca'ara'i (Cora), ca'ca (Totonac), cacalosúchil (Mixe), cal'unit, cani (Otomí), calalú, carricillo, chacua (Purépecha), chan, chú'yaca (Rarámuri), cuiritze, hisquilite, huauquilitl, huautle, huisquilete, huisquilite, je'pal (Huastec), ka (Maya), moco de pavo, quelite, quelite blanco, quelite bueno, quelite de cochino, quelite de marrano, quelite de puerco, quelite espinoso, quelite morado, quelite quintanil, quílitl (Nahuatl), quiltonil, quintonil, quintonil blanco, quintonil grande, quintonil verde, quiribá, quirimaca, quiye'uxa (Huichol), sangorache, saua-sacaca (Totonac), saua-shalsoco (Totonac), saua-shasoco (Totonac), shacua (Tarasco), shitjá (Otomí), tsaua (Totonac), ueiui (Guarijío), ueymi (Guarijío), wasorí (Rarámuri), xidha (Otomí), xtez (Maya), yuyo
USES/NOTES: Nutritious seeds and leaves are eaten, seeds are roasted or ground into flour and baked, leaves are eaten cooked like purslane (*Portulaca oleracea*).
NATURAL RANGE: Highland Mexico and Central America, and probably the high tropical Andes and perhaps the plains of temperate South America and the northern Caribbean (The Bahamas and Cuba), naturalized in central and southern Brazil and the eastern and southern U.S.
REFERENCES: Bussmann and Sharon 2015, CONABIO, Early 1992, Espejo Serna *et al.* n.d., Forzza 2010, Guia Rural n.d., Harrington 1967, Kauffman and Weber 1990, OAS 1973, Martin and Telek 1979, Martínez *et al*. 2007, Sauer 1993, Tucker 1986, USDA-ARS, USDA-NRCS, Wyndham 2004, Yanovsky 1936

Amaranthus hypochondriacus L. [perhaps conspecific with *A. hybridus* L.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: burgundy amaranth, grain amaranth, mercado grain amaranth, prince's feather, prince's feather amaranth
SPANISH: alegría, amaranto, bledo, cacalósuchil (Mixe), cani (Otomí), carricillo, chacua (Purépecha), chía de chapata, chiquita, chith (Huastec), chú'yaca (Rarámuri), guaute, guegui bledo, huauhtli (Nahuatl), huaute, ka (Maya), kiwicha, moco de pavo, quelite blanco, quelite de cochino, quelite de puerco, quelite de semilla, quelite de semilla chiquita, quelite espinoso, quelite morado, quelite quintanil, quelite rojo, quiltonil, quintanil, quintonil, quintonil rojo, quintonil morado, quiribá, quirimaca, saua-sacaca (Totonac), shitjá (Otomí), sith, tsaua, tzahua (Totonac), weywi

USES/NOTES: Once an important food source in Mesoamerica especially among the Aztecs, the leaves are cooked as greens and seeds are toasted and ground for *atole* or eaten popped. Possibly a hybrid of *A. cruentus* and *A. powellii*.
NATURAL RANGE: Probably Mesoamerica, northwestern and northeastern Mexico to Panama, naturalized in the U.S.
REFERENCES: Alcorn 1984, CONABIO, Early 1992, Facciola 1990, Mabberley 1987, Martínez *et al*. 2007, MBG-Tropicos, Sauer 1993, Uphof 1968, Weatherford 1988

Amaranthus palmeri S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: amaranth, careless weed, dioecious amaranth, Palmer amaranth, Palmer pigweed, Palmer's amaranth, Palmer's pigweed, pigweed
FRENCH: amarante de Palmer
SPANISH: amaranto, basorí, bledo, quelite, quelite de agua, quelite de las aguas, quintonil, quintonil tropical
USES/NOTES: Tiny seeds, leaves, and tender young plants are edible and were once important in the diets of Indigenous people in the arid southwestern U.S. and northern Mexico. Like other amaranth species, the tiny nutritious seeds can be difficult to eat whole, therefore the preferred way to eat the seeds is to grind them into flour and eat in breads or porrage, though they may be consumed raw or popped as well.
NATURAL RANGE: Southwestern U.S. from southern California to Texas and Oklahoma and northern Mexico to Oaxaca and Veracruz, now naturalized in the contiguous U.S. south of the northernmost tier of states to northern Florida and Yucatán and perhaps the Dominican Republic, invasive in many areas
REFERENCES: CONABIO, Harrington 1967, Hodgson 2001, MBG-Tropicos, NRC 1984, USDA-ARS, Yanovsky 1936, Yetman and Van Devender 2002

Amaranthus powellii S.Watson [syn. *A. retroflexus* var. *powellii* (S.Watson) Boivin]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: amaranth pigweed, careless weed, green amaranth, green pigweed, pigweed, Powell's amaranth, Powell's pigweed, Powell's smooth amaranth
USES/NOTES: Toasted seeds are eaten whole or ground into meal. Young shoots and leaves are eaten as greens. Once cultivated or encouraged by Indigenous people of the Rocky Mountains.
NATURAL RANGE: Southwestern U.S. and northern Mexico to Puebla, now a widely naturalized annual weed of disturbed sites in temperate areas of the Americas from Canada and the U.S. to the Southern Cone, excluding Florida and Brazil
REFERENCES: CONABIO, Harrington 1967, Tomikel 1986, USDA-ARS

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Amaranthus retroflexus L. [syn. *A. retroflexus* var. *salicifolius* I.M.Johnst.] [may include *A. tricolor* L.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: American pigweed, careless weed, common amaranth, green amaranth, pigweed, pigweed redroot, redroot, redwood amaranth, redroot pigweed, rough pigweed, wild beet, wild beet amaranth
PORTUGUESE: caruru-áspero
SPANISH: amaranto, amaranto común, basorí (Rarámuri), quelite del agua, quintonil, wasorí (Rarámuri)
USES/NOTES: Seeds are eaten parched, and young shoots and leaves are eaten as greens.
NATURAL RANGE: Temperate North America to Mexico, now a cosmopolitan weed
REFERENCES: Bailey Hortorium 1976, Bye 1981, CONABIO, Foster and Cordell 1992, Facciola 1990, Harrington 1967, Kindsher 1987, Tomikel 1986, USDA-ARS

Amaranthus spinosus L. [syn. *A. caracasanus* Kunth]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: prickly amaranth, prickly calalu, red-root amaranth, spiny pigweed
PORTUGUESE: bredo-de-espinhas, bredo-de-espinho, caruru-bravo, caruru-de-espinho
SPANISH: amaranto, amaranto espinoso, ataco, bledo, bledo blanco, bledo cimarrón, bledo espinoso, bledo macho, bledo rojo, cenizo, epazote de mula, guie lachi (Zapoteco), guie-lachi (Zapoteco), guilache, hisquilite, itukumizahua, kantsudi (Otomí), k'ii-k-xtes (Maya), k'iix tees (Maya), kinsawakak, kix-xtez (Maya), pira brava, quelite, quelite blanco, quelite de puerco, quelite espinoso, quiltonil espinoso, recio, stokonosau (Tepehua), tees (Maya), tsaualhtukun, tzahual-tukun, uisquilete, uisquilite, viakani), x'ltucua cal'tunit, xtes (Maya
USES/NOTES: Young leaves are eaten as a vegetable. The fruit is edible. Also used to treat fevers.
NATURAL RANGE: Pan-tropical
REFERENCES: Adams 1972, Blake 1922, Brako and Zarucchi 1993, Bourke *et al.* 1987, CONABIO, Duke and Vásquez 1994, IBGE 1980, Martínez *et al.* 2007, Naranjo 1991, Uphof 1968, Usher 1974, Yanovsky 1936

Amaranthus tricolor L. [syn. *A. gangeticus* L.] [perhaps best treated as a synonym of *A. retroflexus* L.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: amaranth greens, Chinese amaranth, Chinese spinach, edible amaranth, elephant-head amaranth, Ganges amaranth, Joseph's coat, summer poinsettia, tampala

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PORTUGUESE: amaranto, bredo-roxo, bredo-vermelho, caruru-da-mata, caruru-grande, caruru-vermelho, crista-de-galo
SPANISH: ala de oro, amaranto, bledo, pira, tampala
USES/NOTES: Leaf is edible and medicinal. Also grown as an ornamental.
NATURAL RANGE: uncertain, probably tropical Asia, widely naturalized
REFERENCES: Bailey Hortorium 1976, Bhat 1994, Bourke *et al.* 1987, IBGE 1980, León 1987, Mabberley 1987, Martin and Ruberté 1979, USDA-ARS

Amaranthus viridis L. [syn. *A. gracilis* Desf., *Euxolus caudatus* (Jacq.) Moq.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: bhaaji, bhajee, bhaji, calalu, callaloo, chow roi bhajee, garden calalu, green amaranth, green calalu, pigweed, Prince-of-Wales-feather, slender amaranth, tropical green amaranth
PORTUGUESE: bredo, bredo-de-porco, caruru, caruru-comum, caruru-de-mancha, caruru-de-porco, caruru-de-soldado, caruru-miúdo, caruru-verde
SPANISH: bledo
USES/NOTES: New shoots are eaten as cooked greens.
NATURAL RANGE: uncertain, perhaps South America (though considered naturalized in Brazil by Forzza), now widely cultivated and naturalized including Brazil, the Antilles, and the eastern and south-central U.S.
REFERENCES: Adams 1972, Agra *et al*. 2008, Brako and Zarucchi 1993, Forzza 2010, Omawale 1973, Uphof 1968, USDA-ARS, USDA-NRCS, Wunderlin *et al*. 2016

Amaranthus watsonii Standl.
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: Watson’s amaranth
SPANISH: quelite, quelite verde
USES/NOTES: Leaves are eaten cooked as leafy greens. Tiny seeds may be eaten cooked, but are difficult to chew due to their small size.
NATURAL RANGE: Southwestern Arizona, southeastern California, the Baja California Peninsula including islands of the Gulf of California, Sonora, and Sinaloa, perhaps also San Luis Potosí
REFERENCES: CONABIO, Harrington 1967, MBG-Tropicos, Pío-León *et al*. 2017, USDA-NRCS, Yanovsky 1936

Ambelania acida Aubl. [syn. *A. tenuiflora* Müll.Arg.]
FAMILY: Apocynaceae (dogbane)
FRENCH: inuua (Palikur), mapa, papaye biche, paraveris, quienbiendent

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PORTUGUESE: pau-de-colher, pepino-bravo, pepino-do-mato, pepino-verde
SURINAME: bat-bati, mapa
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, northern Amazonian Peru (Iquitos area), and southeastern Venezuela (Bolívar)
REFERENCES: Balée and Gély 1989, Cavalcante 1991, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Steyermark *et al*. 1995, Zarucchi 1987

Ambelania occidentalis Zarucchi
FAMILY: Apocynaceae (dogbane)
SPANISH: awíshru papáajiri, cuchara caspi, cucharilla, tawíshru papájiri
USES/NOTES: Ripe yellow fruit is edible, though with abundant sticky white latex.
NATURAL RANGE: Amazonian Colombia, northwestern Amazonian Brazil (Amazonas), and northeastern Amazonian Peru
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Vásquez 1997

Ambrosia artemisifolia L. [syn. *A. maritima* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: hogbrake, ragweed
PORTUGUESE: artemesia
SPANISH: ambrosia
USES/NOTES: Achenes contain an edible oil (oil of ragweed) similar to that of soybeans (*Glicene max*).
NATURAL RANGE: North America, naturalized elsewhere
REFERENCES: Brako and Zarucchi 1993, Correll and Johnston 1970, Cronquist 1980, Facciola 1990, Uphof 1968, Voeks 1997

Ambrosia trifida L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bitter weed, buffalo weed, crown weed, giant ragweed, great ragweed, horse weed, king’s head, ragweed, tall ambrosia, wild hemp
SPANISH: ambrosía
USES/NOTES: Seeds are edible and medicinal, though better known as a hay fever source.
NATURAL RANGE: Most of Canada and the U.S. and northern Mexico
REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, CONABIO, Kindscher 1987

Amelanchier alnifolia (Nutt.) Nutt. ex M.Roem. [syn. *A. florida* Lindl., including *A. pumila* (Nutt. ex Torr. & A.Gray) M. Roem.]
FAMILY: Rosaceae (rose)

ENGLISH: alder-leaf shadbush, dwarf shadbush (*A. pumila*), juneberry, northwestern serviceberry, Pacific serviceberry, saskatoon, saskatoon serviceberry, saskatoon-berry, western juneberry, western serviceberry, western shadbush
SPANISH: cornijuelo, cornillo, madronillo, membrillo, tlaxisqui
USES/NOTES: Berry-like pomes are consumed out of hand and in pies, puddings, juice, preserves, and desserts. Leaves are used for tea. Wood is dense and used for small tools and canes. Also grown as an ornamental.
NATURAL RANGE: Western and north-central U.S. and much of Canada
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Facciola 1990, Johns and Stevenson 1985, USDA-ARS, Usher 1974, Yanovsky 1936

Amelanchier arborea (F.Michx.) Fernald
FAMILY: Rosaceae (rose)
ENGLISH: common serviceberry, downy serviceberry, downy shadbush, serviceberry, shadblow, shadbush
USES/NOTES: Tiny, dark red to deep purple berries are edible.
NATURAL RANGE: Northwestern Florida to the Maritime Provinces, west to Ontario and Minnesota in the north and Texas in the South
REFERENCES: Facciola 1990, Godfrey 1988, Nelson 1996, USDA-NRCS, Wunderlin *et al.* 2016

Amelanchier bartramiana (Tausch) M.Roem.
FAMILY: Rosaceae (rose)
ENGLISH: Bartrum shadblow, mountain juneberry, mountain serviceberry, oblong-fruit serviceberry
USES/NOTES: Oval- to pear-shaped berry was a food source of the Blackfoot.
NATURAL RANGE: Appalachia from West Virginia to Maine, northern Michigan, Wisconsin and Minnesota, and Canada from Ontario to the Maritime Provinces
REFERENCES: Brako *et al.* 1995, Facciola 1990, Fernald 1950, USDA-NRCS, Voss 1985, Yanovsky 1936

Amelanchier canadensis (L.) Medik. [includes *A. fernaldii* Wiegand, *A. intermedia* Spach]
FAMILY: Rosaceae (rose)
ENGLISH: Canadian serviceberry, chuckleberry, downy serviceberry, downy shadblow, june berry, lancewood, serviceberry, shadblow serviceberry, shadbush, thicket serviceberry, wild pear
FRENCH: petite poire
SPANISH: guillomo de Canadá, madronillo, membrillo, níspero del Canadá, tlaxisqui
USES/NOTES: Small berry-like pomes, once important to indigenous groups, are used in pies, puddings, juice, preserves, and

desserts. Also grown as an ornamental and for its hard wood, used for small tools and canes. *Amelanchier intermedia* may be a hybrid of *A. canadensis* and *A. laevis*.
NATURAL RANGE: Eastern Canada and the eastern U.S. from Maine through the easternmost states to Mississippi and Tennessee
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Johns and Stevenson 1985, Mabberley 1987, USDA-NRCS, Usher 1974

Amelanchier cusickii Fernald [syn. *A. alnifolia* var. *cusickii* (Fernald) C.L.Hitchc.]
FAMILY: Rosaceae (rose)
ENGLISH: Cusick's serviceberry, serviceberry
USES/NOTES: Small berry-like pomes, scarlet then black when ripe, are sweet and may be eaten out of hand or variously cooked, or dried or made into juice.
NATURAL RANGE: Northern Nevada and Utah, Idaho, Oregon, Washington, western Wyoming and Montana in the U.S. and British Columbia, Canada
REFERENCES: Facciola 1990, USDA-NRCS

Amelanchier humilis Wiegand
FAMILY: Rosaceae (rose)
ENGLISH: low serviceberry, low shadbush
USES/NOTES: Small berry-like pomes are eaten cooked in sauces, baked goods and preserves.
NATURAL RANGE: Upper central and eastern U.S. and central and eastern Canada
REFERENCES: Fernald 1950, USDA-NRCS

Amelanchier interior E.L.Nielsen
FAMILY: Rosaceae (rose)
ENGLISH: inland juneberry, inland serviceberry, Wiegand's shadbush
USES/NOTES: Small pomes are eaten cooked as sauce or in baked goods and preserved.
NATURAL RANGE: Upper Midwest and New England of the U.S. and eastern Canada
REFERENCES: USDA-NRCS

Amelanchier laevis Wiegand [including *A. x grandiflora* Rehder, *A. lamarckii* F.G.Schroed., *A. x neglecta* Eggl. ex G.N.Jones]
FAMILY: Rosaceae (rose)
ENGLISH: Allegheny shadblow, apple serviceberry, smooth serviceberry, smooth shadbush
USES/NOTES: Small berry-like pomes are eaten cooked often preserved and used for wine. *Amelanchier x grandiflora* is a cultivated hybrid of *A. arborea x laevis*. *Amelanchier lamarckii* has been considered a hybrid of *A. arborea x A. laevis* or *A. canadensis*

x A. laevis. *Amelanchier x neglecta* is a hybrid of *A. bartramiana x A. laevis*.
NATURAL RANGE: Eastern North America mostly east of the Mississippi River though including Minnesota and Iowa in the U.S. and east of the Great Lakes in Canada
REFERENCES: Facciola 1990, Hendrickson 1981, USDA-NRCS

Amelanchier nantucketensis E.P.Bicknell
FAMILY: Rosaceae (rose)
ENGLISH: Nantucket serviceberry, Nantucket shadbush
USES/NOTES: Small berry-like pomes are edible.
NATURAL RANGE: Isolated populations in coastal New England including Nantucket Island, Long Island small populations in coast New Jersey, Maryland, and southernmost Maine with a few small populations inland as well in Massachusetts.
REFERENCES: Fernald 1950, USDA-NRCS

Amelanchier obovalis (Michx.) Ashe
FAMILY: Rosaceae (rose)
ENGLISH: coastal serviceberry, eastern shadbush, southern juneberry
USES/NOTES: Small berry-like pomes are edible.
NATURAL RANGE: Eastern United States from Massachusetts to Alabama
REFERENCES: Facciola 1990, Radford *et al*. 1968, USDA-ARS, USDA-NRCS

Amelanchier ovalis Medik. and *A. asiatica* Schröder
FAMILY: Rosaceae (rose)
ENGLISH: European june berry, snowy mespilus, swamp pear, swamp sugar pear
SPANISH: bullonera, cornijuelo, cornillo, curruñé, madronillo, membrillo, tlaxisqui
USES/NOTES: Small berry-like pomes are made into preserves and wine.
NATURAL RANGE: *A. ovalis from* Europe, *A. asiatica* from temperate Asia
REFERENCES: Bourke *et al*. 1987, Facciola 1990, Johns and Stevenson 1985, Simmons 1972, Usher 1974

Amelanchier sanguinea (Pursh.) DC.
FAMILY: Rosaceae (rose)
ENGLISH: juneberry, New England serviceberry, red-twig shadbush, red-twigged shadbush, roundleaf serviceberry, roundleaf shadbush, round-leaved serviceberry
FRENCH: amélanchier
USES/NOTES: Berries are edible raw or better cooked for sauces or preserved.
NATURAL RANGE: Eastern North America from New Brunswick south to Georgia and Alabama and west to Ontario and North Dakota
REFERENCES: USDA-ARS, USDA-NRCS

Amelanchier spicata (Lam.) K.Koch
FAMILY: Rosaceae (rose)
ENGLISH: creeping juneberry, dwarf serviceberry, dwarf shadbush, garden shadblow, low juneberry, running serviceberry, serviceberry, thicket shadbush
FRENCH: amélanchier
USES/NOTES: Berry-like pomes are eaten raw or cooked often preserved.
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, ITIS, Kermath (notes), USDA-ARS

Amelanchier stolonifera Wiegand [syn. *A. spicata auct. non* (Lam.) K.Koch]
FAMILY: Rosaceae (rose)
ENGLISH: dwarf juneberry, Quebec berry, running serviceberry
FRENCH: amélanchier
USES/NOTES: Berry-like pomes are eaten cooked and preserved and made into wine.
NATURAL RANGE: Eastern North America and northern central U.S.
REFERENCES: Facciola 1990, Hendrickson 1981, Simmons 1972, USDA-NRCS

Amelanchier utahensis Koehne (includes *A. australis* Standl., *A. bakeri* Greene, *A. covillei* Standl., *A. pallida* Greene)
FAMILY: Rosaceae (rose)
ENGLISH: Coville's serviceberry (*A. covillei*), pale serviceberry, pallid serviceberry, sarvis, Utah serviceberry, western serviceberry
USES/NOTES: Dark red berry-like pomes are edible.
NATURAL RANGE: Western U.S. from Washington and Montana to western Texas to California and into northern Baja California and Sonora and Chihuahua, Mexico; treated as distinct species *A. australis* from northern Mexico and New Mexico, *A. bakeri* from Arizona, *A. covillei* restricted to the southwestern U.S., and *A. pallida* endemic to much of California
REFERENCES: Calflora, CONABIO, Facciola 1990, Kirk 1970, ITIS, Standley 1913, USDA-ARS, USDA-NRCS

Ammandra dasyneura (Burret) Barfod [syn. *Phytelephas dasyneura* Burret] [perhaps best treated as a synonym of *A. decasperma* O.F.Cook]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: chili muyo (Quichua), ñume'mba, patisak'o, tobewe (Huaorani), tubeta (Huaorani), tubeta cabo (Huaorani), tú-te-se-wa, yarina blanca, yume
USES/NOTES: Liquid endosperm is drunk and leaves are used for thatch.

NATURAL RANGE: Amazonian Ecuador and southern Amazonian Colombia
REFERENCES: De la Torre *et al.* 2009, Henderson 1995, Henderson *et al.* 1995, MBG-Tropicos

Ammandra decasperma O.F.Cook [syn. *Phytelephas decasperma* (O.F.Cook) Dahlgren] [may include *A. dasyneura* (Burret) Barfod]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: cabecillo, cabecita
USES/NOTES: Soft immature endosperm from this stemless palm is eaten.
NATURAL RANGE: Pacific coast of Colombia
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

Amomyrtus luma (Molina) D.Legrand & Kausel [syn. *Myrtus luma* Molina]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Chilean guava, Chilean myrtle
PORTUGUESE: temo
SPANISH: cauchao , chauchau, luma, palo madrona, palo madroña
USES/NOTES: Small dark purple fruits are eaten locally fresh or preserved. Wood from the smooth barked tree is hard and durable.
NATURAL RANGE: Central low Andes of Chile and Argentina, cultivated in places and rarely naturalized
REFERENCES: Bailey Hortorium 1976, Chilebosque, Kausel 1966, Landrum 1988, Legrand 1962, Marticorena and Quezada 1985, Martin *et al.* 1987

Amoreuxia palmatifida Moc. & Sessé ex DC.
FAMILY: Bixaceae (box or boxwood) or Cochlospermaceae (cochlospermum)
ENGLISH: Mexican yellowshow
SPANISH: pochotilla, saiya, saya, taraquí, temaquí, temasquí, yuquilla, zaya
USES/NOTES: Fresh raw fruits, seeds, and roasted roots are eaten locally in Mexico and likely beyond.
NATURAL RANGE: Southern Arizona and New Mexico, northwestern (Baja California Sur, Sinaloa and Sonora) to southern Mexico, Central America (Guatemala to Costa Rica), and northwestern Colombia
REFERENCES: CONABIO, LBJWC, MBG-Tropicos, Poppendieck 1981

Amorpha canescens Pursh
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: leadplant, prairie shoestrings, tea plant, wild tea
USES/NOTES: Leaves have been used for tea. The name "leadplant" derives from the grayish appearance of the fine hairs that cover the leaves, stems, and flower buds.

NATURAL RANGE: North America from Michigan west to Manitoba and Montana, south to New Mexico and Texas
REFERENCES: Bailey Hortorium 1976, Correll and Johnston 1970, Facciola 1990, Kindscher 1987, PFAF, Yanovsky 1936

Amorpha fruticosa L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bastard indigo, desert false indigo, desert indigo-bush, false indigo, false indigo bush, indigo bush, western false indigo
PORTUGUESE: índigo-bastardo
SPANISH: falso índigo
USES/NOTES: Small, one-seeded, curved fruit pods may be used as a spice. Showy purple to pink with yellow flowers attract butterflies.
NATURAL RANGE: Widespread in the contiguous 48 states of the U.S., central and eastern Canada, and northwestern Mexico (northern Baja California, Chihuahua, and Sonora), naturalized in Argentina
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, LBJWC, Nelson 1996, USDA-ARS, Wilbur 1975

Ampelocera hottlei (Standl.) Standl.
FAMILY: Ulmaceae (elm)
SPANISH: cautivo, frijolillo, guaya de monte
USES/NOTES: Small edible fruits are sold in local markets in Veracruz, Mexico. Sap is medicinal.
NATURAL RANGE: Southern Mexico to Panama
REFERENCES: CONABIO, Ibarra-Manríquez *et al.* 1997

Ampelocissus acapulcensis (Kunth) Planch.
FAMILY: Vitaceae (grape)
SPANISH: huragüe, parra, uva cimarrona, uva silvestre
USES/NOTES: Leaves and small red to purple fruits were eaten in pre-colonial Mexico. Fruits are described as bitter, sweet, and with potential for breeding with other grapes. Fruits also are used to make vinegar.
NATURAL RANGE: Southern Mexico to Honduras and El Salvador
REFERENCES: Lombardi 2000, Lombardi 2010, MBG-Tropicos, Reyes-García and Sousa 1997

Ampelopsis brevipedunculata (Maxim.) Trautv. [syn. *A. brevipedunculata* var. *maximowiczii* (Regel) Rehder, *A. heterophylla* (Thunb.) Siebold & Zucc.]
FAMILY: Vitaceae (grape)

ENGLISH: amur peppe-rvine, creeper, porcelain-berry, turquoise-berry, wild grape
SPANISH: vaya de porcelana
USES/NOTES: Small multi-colored, shiny berries may be eaten raw or cooked and young leaves and stems are edible cooked, though all with little appreciation.
NATURAL RANGE: Far eastern Asia from Siberia, China, Korea, and Japan; naturalized and invasive in the eastern U.S.
REFERENCES: Gleason and Cronquist 1991, Kunkel 1984, Tanaka 1976

Amphicarpaea bracteata (L.) Fernald [syn. *A. monoica* (L.) Nutt.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Dakota pea, ground peanut, hog peanut, pea vine, talet bean, wild peanut
USES/NOTES: Subterranean seeds are eaten like boiled and though similar to a peanut in life form, the seeds are sweet and more pea-like in flavor. Generic name seen as *Amphicarpa.*
NATURAL RANGE: Eastern North America from New Brusnwick to central Florida to eastern Mexico and Manitoba
REFERENCES: Basurto Peña *et al.* 1999, Correll and Johnston 1970, Crowhurst 1972, Fernald *et al.* 1958, Gibbons and Tucker 1979, Kindscher 1987, Mabberley 1987, Peterson 1977, Tull 1978, Uphof 1968

Amphipterygium adstringens (Schltdl.) Standl. [syn. *Hypopterygium adstringens* Schltdl., *Juliania adstringens* (Schltdl.) Schltdl.]
FAMILY: Anacardiaceae (cashew or poison ivy) or Julianaceae (juliania)
SPANSIH: carano, chalalate, coachalalate, copal caraño, cuacha, cuachalalá, cuachalalate, cuachalalatl, cuachinalá, cuauchalalá, huachinango, macerán, matixerán, muaxalaxlitli, palo de rosa, pacueco, volador, yalaguitu
USES/NOTES: Peduncle is edible. "*Juliania*" appears incorrectly as "*Juliana*" in some sources.
NATURAL RANGE: Southern Mexico, Guatemala, Honduras, Nicaragua, and Costa Rica
REFERENCES: Espejo Serna *et al.* n.d., MBG-Tropicos, Molina 1975, Stevens *et al.* 2001

Amphiscirpus nevadensis (S.Watson) Oteng-Yeb. [syn. *Scirpus nevadensis* S.Watson]
FAMILY: Cyperaceae (sedge)
ENGLISH: Great Basin bulrush, Nevada bulrush
USES/NOTES: Cheyenne people ate the roots raw.

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NATURAL RANGE: Southwestern Canada, the western United States, an isolated population in central Mexico, and southern South America including Bolivia, Chile, and Argentina
REFERENCES: CONABIO, González Elizondo *et al*. 2008, Grinnell 1972, Uphof 1968, Yanovsky 1936

Amyris elemifera L.
FAMILY: Rutaceae (citrus or rue)
ENGLISH: sea amyris, torchwood
SPANSIH: cuaba amarilla de costa, incienso
USES/NOTES: Small, dark, ovoid drupe is edible. Fragrant resinous wood is flammable and has been used for torches.
NATURAL RANGE: Coastal peninsular Florida through the Keys, The Bahamas, the northern Antilles, coastal southeastern Mexico, and Central America
REFERENCES: Breedlove 1986, Díaz *et al*. 2006, Molina 1975, Nelson 1994, Taylor 1998

Anacardium amapaense J.D.Mitch.
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: akaju-pindariy (Ka'apor), akazu'yw-ete (Tembé), akazu'yw-ran (Tembé)
USES/NOTES: The pseudo-fruit, an enlarged peduncle or hypocarp, is eaten locally and the wood is used for firewood.
NATURAL RANGE: French Guiana and Eastern Amazonian Brazil from northeastern Pará, Amapá, and northwestern Maranhão
REFERENCES: Grandtner and Chevrette 2014, Mitchell 1992

Anacardium corymbosum Barb.Rodr
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: caju-rasteiro, cajuzinho
USES/NOTES: Nut is edible.
NATURAL RANGE: West-central Brazil
REFERENCES: MBG-Tropicos, Mitchell and Mori 1987

Anacardium excelsum (Kunth) Skeels [syn. *A. rhinocarpus* (Kunth) DC., *Rhinocarpus excelsa* Kunth]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: wild cashew
PORTUGUESE: caracoli
SPANISH: caracolí, espavé, espavé acajú, espavel, espavel amarillo, espavel rosado, marañón, mija, mijagua, mijao, sacha casho
USES/NOTES: Seeds are edible.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, Venezuela, Colombia, and Ecuador to the Pacific coast of Guatemala
REFERENCES: Barfod 1987, CTFS n.d., Fournier 2002, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Soplin *et al*. 1996

Anacardium fruticosum J.D.Mitch. & S.A.Mori
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: shrubby cashew
USES/NOTES: Shrub to small tree produces an edible nut.
NATURAL RANGE: Guyana
REFERENCES: Mitchell 1992, Smith *et al*. 1992

Anacardium giganteum Hancock ex Engl.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: wild cashew
PORTUGUESE: caju-açu, caju-da-mata, cajuí, cajuí-da-mata, oloi
SPANISH: sacha casho, sacha cashú
USES/NOTES: Fleshy red peduncles, or pseudo-fruits, similar to the common cashew (*A. occidentale*), are eaten in northern Amazonia and the Guianas. Ka'apor use the plant for ceremonial beverages.
NATURAL RANGE: Northern Amazonia through northern South America
REFERENCES: Balée 1994, Cavalcante 1991, Duke and Vásquez 1994, Silva *et al.* 1977, Soplin *et al*. 1996, Uphof 1968

Anacardium humile A.St.-Hil.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: monkey nut
PORTUGUESE: caju-anão, caju-do-campo, caju-do-cerrado, caju-mirim, caju-rasteiro, cajueiro-do-campo, cajueiro-do-cerrado, cajuhy, cajuí, cajuzinho, cajuzinho-do-campo, cajuzinho-do-cerrado
SPANISH: cayú, cayú de la meseta
USES/NOTES: Edible, oily seeds are similar to the common cashew (*A. occidentale*), though smaller. Like the cashew apple, the fleshy peduncle or pseudo-fruit is also edible and rather showy in brilliant red.
NATURAL RANGE: Brazilian Cerrado from Piauí to Rondônia in the north to northwestern Paraná in the south into regions of northeastern Bolivia and Paraguay
REFERENCES: Forzza 2010, Inglez de Souza *et al*. 1995, Killeen and Schulenberg 1998, Lorenzi *et al*. 2000, Martin *et al*. 1987, MBG-Tropicos, Mostacedo and Uslar 1999, Muñoz 1990

Anacardium nanum A.St.-Hil. [includes *A. pumilum* Walp.]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: cajueiro-rasteiro
USES/NOTES: Seeds are edible. Perhaps best treated as *A. occidentale* var. *nanum* or possibly conspecific with *A. corymbosum* Barb.Rodr.
NATURAL RANGE: Brazil to Paraguay
REFERENCES: Bicalho and Rezende 2001, Garruti *et al*. 2003, Martin *et al*. 1987, MBG-Tropicos

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Anacardium negrense Pires & Fróes [perhaps a synonym of *A. microsepalum* Loes.]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: cajutim, caiú-tim
USES/NOTES: Seeds are eaten roasted. Forzza indicates that this name is a synonym of *A. microsepalum* Loes.
NATURAL RANGE: Amazonian Brazil (Amazonas, Pará, and Rondônia)
REFERENCES: Cavalcante 1991, Forzza 2010, Inglez de Souza *et al*. 1995, Martin *et al*. 1987, Mitchell and Mori 1987, Silva *et al*. 1977

Anacardium occidentale L. [syn. *A. macrocarpum* Engl. *nom. illeg.*, *A. microcarpum* Ducke, *A. othonianum* Rizzini, *Acajuba occidentalis* (L.) Gaertn.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: cashew, cashew apple, cashew nut
PORTUGUESE: acaiju, acaju, acajaíba, acajaúba, acajuíba, caju, caju-açu, caju-assu, caju-do-campo, caju-manso, caju-vermelho-de-Goiás (*A. othonianum*), cajueiro, casca-antidiabética, oacaju
SPANISH: acajú, acayoba, acayocha, anacardo, cacho, cajú, cajuil, casha, cashú, casú, cayo, cayú, cayutero, jocote marañón, marañón, merei, merey, nucñú baras, nucñu bares, nuez de la India, nuez del Brasil, pajuí, pajuil, uaipinu
USES/NOTES: Kidney-shaped nut is the cashew of international commerce, typically eaten roasted, in confections, or as cashew butter, which is an important culinary ingredient in such popular dishes as *vatapá* from northeastern Brazil. Red to yellow fruit (actually a thick, fleshy peduncle or pseudo-fruit), called *cashew apple*, is consumed fresh, as juice or wine (*cajuado* in Brazil), in sweets, in ice cream, or preserved. Sap is the source of a gum similar to *gum arabic*. Nut shells, leaves, and roots are medicinal. *Phenol* is extracted from the shell. Pericarp contains *cardol*, a poisonous oil used in dyes, varnishes, and lubricants. The plant was introduced to the Old World by the Portuguese in the mid-1500s and is today widely cultivated in favorable tropical locations.
NATURAL RANGE: Northeastern coastal Brazil, from where it spread in pre-Columbian times to eastern Amazonia, the Guianas, eastern Venezuela, and the West Indies
REFERENCES: Bonuccelli 1989, Boom 1987, Carneiro Martins 1989, Cavalcante 1991, Cid 1978, Cundall 1995, Duke 1986, Duke and Vásquez 1994, Garruti *et al*. 2003, Guia Rural n.d., IBGE 1980, Inglez de Souza *et al*. 1995, Johnson 1972, Johnson 1974, Kermath (notes), León 1987, Markley 1957, Mitchell and Mori 1987, OAS 1973, Omawale 1973, Prance and Balick 1990, Rehm and Espig 1991, Samson 1980, Sauer 1993, Silva *et al*. 1977, Soukup 1970

Anacardium parvifolium Ducke
FAMILY: Anacardiaceae (cashew or poison ivy)

ENGLISH: wild cashew
PORTUGUESE: caju-da-mata-ocidental, cajuí
USES/NOTES: Seeds are prepared variously and eaten by the Ka'apor of eastern Amazonian Brazil.
NATURAL RANGE: Central and northern Amazonian Peru to eastern Amazonian Brazil
REFERENCES: Balée 1994, Forzza 2010, Silva *et al.* 1977, Vásquez 1997

Anacardium spruceanum Benth. ex Engl.
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: caju-açu, caju-assu, cajueiro-do-mato, cajuhy, cajuí, cajuí-da-mata
USES/NOTES: Seeds are edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, Ecuador and peru, southern Venezuela and the Guianas
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Silva *et al.* 1977, Steyermark *et al.* 1995

Ananas ananassoides (Baker) L.B.Sm. [syn. *A. comosus* var. *ananassoides* (Baker) Coppens & F.Leal] [perhaps a synonym of *A. comosus* var. *ananassoides* (Baker) Coppens & F.Leal]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: wild pineapple
PORTUGUESE: ananaí, ananás-bravo, ananás-do-mato, ananaí, ananás-de-ramosa, ananás-do-índio, curibijul, nanaí
SPANISH: maya-piñon, piña silvestre, piñuela
USES/NOTES: Acid fruits are edible and medicinal.
NATURAL RANGE: Northern Argentina, Paraguay, and Brazil
REFERENCES: Bennett 2000, Berg 1984, Martin *et al.* 1987, Silva *et al.* 1977, USDA-ARS

Ananas bracteatus (Lindl.) Schult. & Schult.f. [syn. *A. comosus* var. *bracteatus* (Lindl.) Coppens & F.Leal]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: red pineapple, wild pineapple
PORTUGUESE: abacaxi-do-pará, abacaxi-ornamental, abacaxi-vermelho, ananás, ananás-bravo, ananás-de-cerca, ananás-de-rede, ananás-do-mato, ananás-ornamental, ananás-vermelho, caraguatá, carauatá, croatá, gravatá, gravatá-da-praia, gravatá-de-raposa, gravatá-do-mato
SPANISH: chiviya (Cofán), karaguatá ruhá, piña caaguy, piña caraguatá, piña de playón
USES/NOTES: Edible red fruits are more acidic than common pineapples (*Ananas comosus*). Leaf fiber is used for hammocks (hence the Portuguese name *ananás-de-rede*) and other household items.
NATURAL RANGE: Eastern and central Brazil into eastern Bolivia, eastern Ecuador, Paraguay, probably Peru, and northern Argentina

(Misiones), and perhaps beyond, now widely cultivated from Colombia to Suriname, Brazil, Ecuador, Peru, Paraguay, and northern Argentina
REFERENCES: Bennett 2000, Brücher 1989, Forzza 2010, GIPI 2006, Hoyas 1989, Janick and Moore 1996, Martin *et al*. 1987, MBG-Tropicos, PlantaMed, Smith *et al.* 1992, USDA-ARS

Ananas comosus (L.) Merr. [syn. *A. parguazensis* Camargo & L.B.Sm., *A. sativus* Schult.f., *Ananassa sativa* Lindl., *Bromelia comosa* L.]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: pineapple, wild pineapple (*A. parguazensis*)
PORTUGUESE: abacaxi, abacaxi-do-campo, ananaí (*A. parguazensis*), ananás, gravatá, nana, nanás
SPANISH: abacachí, abacaxí, aberas, achupalla, ananá, ananás, ananáz, cacama, chulu, chiju, garrafón piña, gebero piña, huacamayo piña, jambo piña, lagarto piña, matzalt, osi, piña, piña blanca, piña de América, piña de azúcar, piña de Indias, piña montañera (*A. parguazensis*), piña negra, piña silvestre (*A. parguazensis*), piña tropical
USES/NOTES: Highly esteemed edible fruits of this domesticated species are the pineapples of world commerce. *Bromelain*, from the fruit and leaf are used medicinally and as a meat tenderizer. Juice from the leaf is made into sweet syrup and alcoholic beverages. Stems are burned by the Witoto of Colombian Amazonia for ash salt. Introduced to the Old World in 1548 by the Portuguese, the plant also is grown for its leaf fibers and as an ornamental. Wild growing escapees exhibit smaller, seedy fruits compared to their cultivated counterparts and have been recognized as *A. parguazensis.*
NATURAL RANGE: probably domesticated in southwestern to south-central Brazil from wild progenitors that ranged from southwestern Brazil through northern Paraguay, or perhaps in northeastern Amazonian Brazil (Clement *et al*. 2015); *A. parguazensis* is described as ranging from Colombia to Suriname through Brazil to northern Paraguay
REFERENCES: Anochili and Tindall 1986, Bennett 2000, Brücher 1989, Boom 1987, Cárdenas 1969, Cavalcante 1991, Clement *et al*. 2015, Duke 1986, Duke and Vásquez 1994, Echeverri and Román-Jitdutjaaño 2011, Estrella 1991, Guia Rural n.d., Hoyas 1989, IBGE 1980, Kermath (notes), León 1987, Purseglove 1972, Rehm and Espig 1991, Smith *et al.* 1992, Zeven and Zhukovsky 1975

Ananas lucidus Mill. [syn. *A. erectifolius* L.B.Sm.]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: wild ananas
PORTUGUESE: abacaxi-de-jardim, ananás
SPANISH: caragua, curagua, curaná, curauá, guragua, piña montañera, puca chihuilla

USES/NOTES: The plant is cultivated for its edible fruit, which is similar to the common pineapple (*Ananas comosus*), though smaller at around 6cm in diameter. Thought to have potential for production expansion. The plant also is cultivated for its fibers.
NATURAL RANGE: Pacific coast of Colombia (Antioquia) to coastal Ecuador, Amazonian Brazil, Ecuador and Peru, French Guiana, and southern Venezuela, and the Atlantic Rainforest of Brazil
REFERENCES: Bennett 2000, Brücher 1989, Forzza 2010, GIPI 2006, Holst 1994, Leal and Amaya 1991, MBG-Tropicos, Smith and Downs 1979, USDA-ARS

Ananas nanus (L.B.Sm.) L.B.Sm. [syn. *A. ananassoides* var. *nanus* L.B.Sm., *A. microstachys* var. *nanus* (L.B.Sm.) Camargo] [perhaps a synonym of *A. comosus* var. *ananassoides* (Baker) Coppens & F.Leal]
FAMILY: Bromeliaceae (pineapple)
PORTUGUESE: abacaxi-bravo
USES/NOTES: Small, pineapple-like fruit is eaten by the Ka'apor.
NATURAL RANGE: Eastern Amazonia to southern Venezuela
REFERENCES: Bailey Hortorium 1976, Balée 1994, Forzza 2010, Smith 1971, Smith and Downs 1979, USDA-ARS

Anaueria brasiliensis Kosterm. [syn. *Beilschmiedia brasiliensis* (Kosterm.) Kosterm. (unresolved)]
FAMILY: Lauraceae (laurel)
PORTUGUESE: anauerá, louro, louro-abacate
SPANISH: añuje muena, añushe rumo, añushi morena, muena
USES/NOTES: Seeds are eaten roasted.
NATURAL RANGE: Amazonian Brazil and Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Vásquez 1997

Andromeda polifolia var. *glaucophylla* (Link) DC. [syn. *A. glaucophylla* Link]
FAMILY: Ericaceae (heath)
ENGLISH: bog rosemary
USES/NOTES: Amerindians reportedly made a tea from the leaves. Also reported as toxic.
NATURAL RANGE: North temperate regions
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Uphof 1968, Yanovsky 1936

Androstephium coeruleum (Scheele) Greene
FAMILY: Liliaceae (lily)
ENGLISH: blue funnel lily, funnel lily
USES/NOTES: Bulbs are edible.
NATURAL RANGE: South-central U.S.
REFERENCES: Bailey Hortorium 1976, Kindscher 1987

Anethum graveolens L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: anethum, aniseed, baby dill (leaves), dill, dillweed (leaves)
PORTUGUESE: aneto, dill, endro
SPANISH: abesón, abezón doméstico, anego, aneldo, aneto, eneldo, hinojo hediondo
USES/NOTES: Leaves, of the dill of commerce, are used as an herb, and seeds, oil, and flowers are used as a spices, especially in pickling. Also medicinal.
NATURAL RANGE: Mediterranean Europe or southeastern Russia, naturalized in the Americas
REFERENCES: Guia Rural 1990, Morton 1976a, Rodríguez Martínez 1990, Schneider 1987, Yamaguchi 1983

Angelica archangelica L. [syn. *A. officinalis* Moench]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: angelica, garden angelica, Norwegian angelica, wild celery
PORTUGUESE: angélica, mendonha
SPANISH: angélica, archangélica, gélica
USES/NOTES: Leaves are eaten candied or in salads, and are added to wines and *benedictine* for flavoring. Roots reported to be eaten boiled. Also medicinal.
NATURAL RANGE: Temperate Europe
REFERENCES: Mabberley 1987, Rodríguez Martínez 1990, Uphof 1968, Yanovsky 1936

Angelica atropurpurea L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Alexander's angelica, angelica, masterwort, purple angelica
USES/NOTES: Young shoots are eaten in salads, boiled as a vegetable, or added to stews. Roots and stems are eaten candied.
NATURAL RANGE: Eastern North America
REFERENCES: Crowhurst 1972, Harris 1972, Morton 1976a, Peterson 1977, Radford *et al.* 1968, Uphof 1968

Angelica lucida L. [syn. *Coelopleurum actaeifolium* (Michx.) J.M.Coult. & Rose]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: seacoast angelica, sea-watch, wild celery
USES/NOTES: Young stems are eaten like celery (*Apium graveolens*). Rare in portions of its natural range.
NATURAL RANGE: North America, Atlantic coast of from Virginia north and Pacific coast from northern California north
REFERENCES: Gleason and Cronquist 1991, Hickman 1993, ITIS, Uphof 1968

Angelica sylvestris L.

FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: wild angelica, woodland angelica
USES/NOTES: Young stems are eaten like celery (*Apium graveolens*), leaves are eaten cooked. The plant is said to help protect against scurvy.
NATURAL RANGE: Temperate Asia and Europe, naturalized in eastern Canada
REFERENCES: Bailey Hortorium 1976, Fernald 1950, USDA-ARS

Angostura trifoliata (Willd.) T.S.Elias [syn. *Cusparia trifoliata* (Willd.) Engl., *Galipea febrifuga* Baill., *G. officinalis* J.Hancock]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: angostura, angostura bark, quina
SPANISH: ajamata, angostura, angostura febrífuga, cuspa, cuspare, quiina blanca, quina, wesochai ejichü
USES/NOTES: Bark is a source of a bitter extract used in medicinal tonics and to flavor cocktails.
NATURAL RANGE: Eastern Venezuela from Sucre in the north to Amazonas in the south and east to Delta Amacuro
REFERENCES: Gentian Research Network 2011, Kallunki and Pirani 1998, Mabberley 1987, MBG-Tropicos, Steyermark *et al.* 1995

Aniba canelilla (Kunth) Mez [syn. *Cryptocarya canelilla* Kunth]
FAMILY: Lauraceae (laurel)
PORTUGUESE: canela-do-maranhão, canelão, canelão-preciosa, casca-cheirosa, casca-preciosa, casca-do-maranhão, folha-preciosa, pau-precioso, preciosa
SPANISH: canela buena, peumo
USES/NOTES: Aromatic bark and wood shavings are used in teas.
NATURAL RANGE: Neotropics
REFERENCES: Carneiro Martins 1989, IBGE 1980, Kainer and Duryea 1992, Kermath (notes), Silva *et al.* 1977, Uphof 1968

Aniba firmula (Nees & Mart.) Mez [syn. *Aydendron firmulum* Nees & Mart.]
FAMILY: Luaraceae (laurel)
PORTUGUESE: canela, canela-de-cheiro, canela-rosa, canela-sassafrás, louro-rosa, pau-rosa, pau-rosa-de-folha-cheirosa, sassafrás
USES/NOTES: Aromatic seeds have been used as a condiment in Brazil.
NATURAL RANGE: Brazil's Atlantic Coastal Forest from Bahia to Rio Grande do Sul, perhaps beyond and into neighboring countries
REFERENCES: Forzza 2010, Kubitzki and Renner 1982, Macbride 1938, Marmontel *et al.* 2013, Marques 2001, Marques and Azevedo 2011, Mouzinho Barbosa *et al.* 2012, Uphof 1968

Annona acutiflora Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum, guiné, guiné-caboclo, pau-de-guiné

USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southeastern Brazil including southern Bahia, Espírito Santo, and Rio de Janeiro
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Annona ambotay Aubl.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: embirataia, envira-iodo, enviratai
SPANISH: cuajo, palo peredo, sinini del monte
USES/NOTES: Fruit is eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonian Bolivia to central Amazonian Brazil
REFERENCES: Boom 1989, Grandtner and Chevrette 2014, Silva *et al*. 1977, UFA/NYBG

Annona aurantiaca Barb.Rodr.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum-amarelo-do-campo, araticum-do-campo, araticum-laranja
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tocantins through Goiás to Paraná, Brazil
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Peixoto 1996, Uphof 1968

Annona cacans Warm. [syn. *A. amambayensis* Hassler ex R.E.Fr.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum, araticum-cagão, araticum-de-paca, araticum-pacarí, araticum-quaresma, cortição, quaresma
USES/NOTES: Smooth green fruit's white pulp is used for juice, ice cream, and sweets.
NATURAL RANGE: Northeastern to south-central and southern Brazil (Pernambuco to Rio Grande do Sul and Mato Grosso do Sul) and neighboring central-eastern Paraguay (Amamabay)
REFERENCES: Forzza 2010, López *et al*. 1987, Lorenzi *et al*. 2000, MBG-Tropicos, Muniz n.d.

Annona cherimola Mill.
FAMILY: Annonaceae (custard-apple)
ENGLISH: annona, cherimoya, cherimoyer, custard apple, tukib
PORTUGUESE: anona-do-Chile, cabeça-de-negro, cherimólia, chirimolia, fruta-do-conde, grabiola, graveola, graviola
SPANISH: anón, anona, anona blanca, anona de tierra fría, anona del Perú, anona poshté, bichichinejo, cachimán de la China, catuche, cherimalla, cherimola, cherimolia, cherimoya, cherimoyales, chirimolla, chirimorriñón, chirimoya, chirimoyo, chirimoyo del Perú, girimoya, keach' (Shuar), masa, momona, poox, poshté, pox, usisuiti

USES/NOTES: Considered one of the best Annon fruits, the sweet to tart fruit pulp is eaten fresh or used in drinks, ice cream, and sherbet. Seeds contain an oil used in paints and insecticides. Leaves and seeds are used in folk remedies. Widely cultivated and more cold-hardy than most *Annona* species. The *atemoya*, a hybrid of *A. cherimola* and *A. squamosa*, developed in Florida, combines the hardiness of the cherimoya (*A. cherimola*) with the sweetness of the sugar apple (*A. squamosa*).
NATURAL RANGE: Cool Andean highlands of Peru
REFERENCES: Bailey Hortorium 1976, Bennett 1990, Bonavia *et al.* 2004, Bourke *et al.* 1987, Campbell 1984, Duke 1986, Johns and Stevenson 1985, Kermath (notes), Martin *et al.* 1987, Morton 1987a, NRC 1989, OAS 1973, Smith *et al.* 1992

Annona coriacea Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum, araticum-bruto-do-campo, araticum-catí, araticum-das-caatingas, araticum-de-tabuleiro, araticum-liso, cabeça-de-negro, fruta-de-conde, fruta-do-conde, jaca-de-pobre, jaca-do-campo, marolinho
SPANISH: fruta del conde
USES/NOTES: Fruit pulp is tart. Seed oil is used in cooking and medicinally. Bark is a fiber source.
NATURAL RANGE: Much of Brazil (excluding northern and western Amazonia) and just into far eastern Bolivia and Paraguay
REFERENCES: Farias Castro *et al.* 2012, Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Muniz n.d., Peckolt and Peckolt 1914, Spichiger and Mascherpa 1983

Annona cornifolia A.St.-Hil.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticó-mirim
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil and Bolivia
REFERENCES: Forzza 2010, Martin *et al.* 1987, Zuloaga *et al.* 2008

Annona crassiflora Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum, araticum-do-cerrado, coração-de-boi, marolo, ongrê
USES/NOTES: Fruit is edible. Seeds and leaves are used for medicnal tea, though seeds themselves are toxic.
NATURAL RANGE: Brazil
REFERENCES: Alves Rodrigues *et al.* 2002, Jardim Botânico de Brasília 1989, Martin *et al.* 1987, Posey 1984, Spichiger and Mascherpa 1983

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Annona cuspidata (Mart.) H.Rainer [syn. *Rollinia cardiantha* Diels, *Rollinia cuspidata* Mart.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ata
SPANISH: anona, anonilla, anonillita, anonillo, cacahuillo, yanchama
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: The Guianas and Amazonia including Amazonian Brazil, Peru, Ecuador, Colombia, Venezuela and perhaps Bolivia
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Maas *et al.* 1987, MBG-Tropicos, UFA/NYBG

Annona densicoma Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum-do-mato
USES/NOTES: Sweet pulp of the large, aromatic, oval fruit is edible.
NATURAL RANGE: Amazonian Brazil
REFERENCES: Anderson and Posey 1989, Cavalcante 1991, Frechione *et al.* 1989, Martin *et al*. 1987, Silva *et al.* 1977

Annona dioica A.St.-Hil.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ata-rasteira, cabeça-de-negro, marolo
SPANISH: sinini de la pampa
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Pre-Amazonian to southern Brazil, tropical Bolivia, and Paraguay
REFERENCES: BOLFOR 1996, Forzza 2010

Annona diversifolia Saff.
FAMILY: Annonaceae (custard-apple)
ENGLISH: cherimoya, cherimoya-of-the-lowlands, ilama, papauce
SPANISH: anona blanca, anona roja, ilama, izlama, mono blanco, papauce, papaunce, papusa, posta
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Lowlands from southern Mexico through Guatemala and El Salvador
REFERENCES: Bourke *et al.* 1987, Campbell 1984, León 1987, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, Mowry *et al.* 1967, OAS 1973, Popenoe 1974, Smith *et al.* 1992

Annona dolabripetala Raddi [syn. *Rollinia longifolia* A.St.-Hil.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: alticum, araticum, araticum-amarelo-da-mata-atlântica, araticum-de-Guaratinguetá, aticom
USES/NOTES: Fruit pulp is edible. Taxonomy is unresolved.
NATURAL RANGE: Atlantic coastal forest of eastern Brazil from Bahia to Paraná

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REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Muniz n.d., Uphof 1968

Annona echinata Dunal
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ata-de-rama
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern Amazonian Brazil and the Guianas
REFERENCES: MBG-Tropicos, Silva *et al*. 1977

Annona edulis (Triana & Planch.) H.Rainer [syn. *Rollinia edulis* Triana & Planch.]
FAMILY: Annonaceae (custard-apple)
SPANISH: anón, anona, anona pequeña, anonilla, biribá, cargadero, obahue (Huaorani), sacha anona, ucucha anona (Kichwa)
USES/NOTES: Fruit green becoming yellowish has a sweet white pulp that is eaten locally.
NATURAL RANGE: Amazonian Bolivia, Brazil (Amazonas state), Peru, Colombia and Venezuela
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Annona excellens R.E.Fr.
FAMILY: Annonaceae (custard-apple)
SPANISH: anona, cinini, parature blanco
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western Amazonian Brazil through Amazonian Peru, Colombia, Bolivia and Venezuela
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Spichiger *et al*. 1989

Annona foetida Mart. [syn. *A. trunciflora* R.E.Fr.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: graviola-da-mata, graviola-do-mato
SPANISH: mereku wenewasa (Piaroa), riñón silvestre
USES/NOTES: White pulp of the green fruit is eaten raw locally in Amazonas, Venezuela.
NATURAL RANGE: Amazonian Bolivia, Peru, Colombia and Brazil, southern Venezuela, and the Guianas
REFERENCES: Funk *et al*. 2007, Gutiérrez 2008, MBG-Tropicos, Starr Virtual Herbarium

Annona glabra L. [syn. *A. palustris* L.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: alligator-apple, monkey apple, pond-apple
PORTUGUESE: anona, araticum-do-brejo, araticum-paná
SPANISH: anón de puerco, anón liso, anonillo, bagá, boga, corcha, corazón cimarrón, coyur, waal (Huave)

USES/NOTES: Yellowish fruit's pinkish pulp, though not the best of the annonas, is used in preserves or occasionally eaten out of hand. Leaves and twigs are medicinal.
NATURAL RANGE: Neotropical coastal zones from southern Florida south
REFERENCES: Austin and Bourne 1992, Blake 1922, Bourke *et al.* 1987, Díaz *et al*. 2006, Duke 1986, FNAEC 1997, Maxwell and Maxwell 1991, Nelson 1994, Omawale 1973, Peixoto 1996, Popenoe 1974, Smith *et al.* 1992, Zizumbo and Colunga 1982

Annona globiflora Schltdl. [syn. *A. fruticosa* Sessé & Moc.]
FAMILY: Annonaceae (custard-apple)
SPANISH: anona de mono, anonilla, anonita de papagayos
USES/NOTES: Fruits are snacked on by the Huastec Maya.
NATURAL RANGE: Mexico
REFERENCES: Alcorn 1984, CONABIO, Martin *et al*. 1987, Sousa and Cabrera 1983

Annona herzogii (R.E.Fr.) H.Rainer [syn. *Rollinia herzogii* R.E.Fr.]
FAMILY: Annonaceae (custard-apple)
SPANISH: araticó, cherimoya, chirimoya de gato, chirimoya del monte, chirimoyar, cherimoyita, cuguchi, cuhuchi falso
USES/NOTES: Sweet fruits are eaten locally.
NATURAL RANGE: Amazonian Bolivia and Peru
REFERENCES: BOLFOR 1996, Grandtner and Chevrette 2014, MBG-Tropicos

Annona holosericea Saff.
FAMILY: Annonaceae (custard-apple)
SPANISH: anona chirimuya, chirimuya, chirimuyo, chulumuyo, cincuyo, morisca, sincoya, sincuyito, soncoya
USES/NOTES: Small (to 6m) understory tree's green to yellow fruits are said to be of fine quality and sweet when ripe.
NATURAL RANGE: Costa Rica, El Salvador, Honduras, and Nicaragua
REFERENCES: Janzen and Martin 1982, MBG-Tropicos

Annona hypoglauca Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: graviola
SPANISH: guanábana sacha
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Boom 1989, Duke and Vásquez 1994, UFA/NYBG

Annona impressivenia Saff. ex R.E.Fr.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: graviola-brava
USES/NOTES: Edible fruit is similar to the sour sop (*A. muricata*), though smaller, not as good, and not eaten often.

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NATURAL RANGE: Amazonian Brazil and southern Venezuela
REFERENCES: Silva *et al.* 1977, Steyermark *et al.* 1995

Annona jahnii Saff. [syn. *A. guaricensis* Pittier]
FAMILY: Annonaceae (custard-apple)
SPANISH: manirito, manrito
USES/NOTES: Fruits, though of lesser quality than many other *Annona* species, are occasionally eaten.
NATURAL RANGE: Northern South America
REFERENCES: Hoyas 1989, Martin *et al.* 1987, Steyermark *et al.* 1985

Annona leptopetala (R.E.Fr.) H.Rainer [syn. *Rollinia discreta* L., *Rolliniopsis discreta* Saff.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: fructa-de-macaco
USES/NOTES: Occasionally cultivated for its edible fruit.
NATURAL RANGE: Guianas to northern Brazil
REFERENCES: Martin *et al.* 1987, Uphof 1968

Annona longiflora S.Watson
FAMILY: Annonaceae (custard-apple)
ENGLISH: wild cherimoya
SPANISH: chirimoya cimarrona
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: West-central Mexico
REFERENCES: Martin *et al.* 1987, MBG-Tropicos, Uphof 1968

Annona lutescens Saff.
FAMILY: Annonaceae (custard-apple)
SPANISH: anona amarilla
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Mexico and Central America
REFERENCES: Breedlove 1986, Facciola 1990, Martin *et al.* 1987, Williams 1981
Annona

Annona montana Macfad. [syn. *A. marcgravii* Mart., *A. pisonis* Mart., *A. sphaerocarpa* Splitg.] and *A. nitida* Mart. and *A. monticola* Mart.
FAMILY: Annonaceae (custard-apple)
ENGLISH: araticum, cimarrona, custard apple, mountain soursop, prickly apple, wild soursop
FRENCH: corossolier bâtard, corossolier maron
PORTUGUESE: araticu, araticum, araticum-açu, araticum-apé, araticum-cagão, araticum-cagão-marolo, araticum-ponhe, araticum-ponhê, araticurana, atinha, pasmada
SPANISH: anona silvestre, anonilla, araticú, araticú grande, catuche cimarrón, cimarrona, guanábana cimarrón, guanábana cimarrona,

guanábana de loma, guanábana de perro, guanabanana, guanábano, guanábano cimarrón, guanábano de monte, huanábana, masasambra, pohne, turagua, turaguo
SURINAME: bosch-zuurzak
USES/NOTES: Fruits are rich in sugar and fat, but inferior to the soursop (*A. muricata*) in flavor. Fruit, seeds, and leaves are medicinal.
NATURAL RANGE: Amazonian Brazil and Peru, the Guianas, Venezuela, and the West Indies
REFERENCES: Adams 1972, Brako and Zarucchi 1993, Branch and Silva 1983, Buroz n.d., Cárdenas 1969, Cavalcante 1991, Estrella 1991, IBGE 1980, Jardim Botânico de Brasília 1990, Kermath (notes), Morton 1987a, Peixoto 1996, Safford 1914, Silva *et al.* 1977, Smith 1977, Smith and Schultes 1990, Soukup 1970, Vásquez and Gentry 1989

Annona muricata L. [syn. *A. bonplandiana* Kunth, *A. cearensis* Barb.Rodr., *A. macrocarpa* Werkl.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: corossol, guanabana, jacama, prickly custard apple, soursop
PORTUGUESE: araticum-de-comer, araticum-grande, araticum-manso, coração-de-rainha, curassol, graviola, jaca-de-pobre, jaca-do-pará
SPANISH: anona, catoche, catuche, chirimoya, chirimoya brasileña, graviola, guanaba, guanábana, guañábana, guanábano, huanábano, masasamba, nejo, sinini, sinini del monte, suiti, zapote agrio
USES/NOTES: Large (to 20cm long), somewhat heart-shaped, highly esteemed fruits have a white, somewhat fibrous, sweetish-tart pulp that is consumed fresh, as juice, as ice cream, in desserts, or as wine. Leaves may be made into a tea that induces sleep, crushed fresh leaves are said to have the effects of smelling salts to treat fainting, and extracts are being tested as a cancer treatment. The soursop is the most commercially important *Annona*.
NATURAL RANGE: Neotropics most likely the Caribbean coast of southern Central America, perhaps to adjacent areas of South America, and most likely areas of the West Indies
REFERENCES: Austin and Bourne 1992, Bonavia *et al.* 2004, Campbell 1984, Cárdenas 1969, Cavalcante 1991, de Candolle 1902, Duke 1986, Duke and Vásquez 1994, Guia Rural n.d., IBGE 1980, Joyal 1987, Kermath (notes), León 1987, Martin *et al.* 1987, Morton 1966, OAS 1973, Omawale 1973, Popenoe 1974, Rodríguez Martínez 1987, Smith *et al.* 1992, Soukup 1970

Annona neolaurifolia H.Rainer [syn. *Rollinia laurifolia* Schltdl.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum-açu, araticum-mirim
SPANISH: anonilla
USES/NOTES: Large fruit's mucilaginous white pulp is sweet.
NATURAL RANGE: Eastern Brazil from Bahia to Paraná

REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Peixoto 1996, Uphof 1968

Annona nutans (R.E.Fr.) R.E.Fr.
FAMILY: Annonaceae (custard-apple)
SPANISH: araticum, aratikú, chirimoya del monte, chirimoya pantanera, sinini de la pampa
USES/NOTES: Fruit pulp is sweet.
NATURAL RANGE: Gran Chaco region of northern Argentina, eastern Bolivia and western Paraguay into central-western Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Mostacedo and Uslar 1999, Spichiger and Mascherpa 1983

Annona paludosa Aubl.
FAMILY: Annonaceae (custard-apple)
ENGLISH: custard apple
PORTUGUESE: araticum, envira-cheirosa, graviola
USES/NOTES: Fruit pulp is edible, though less flavorful than many of the cultivated *Annonas*.
NATURAL RANGE: South-central and north-central Amazonian Brazil to Ceará and the Guianas
REFERENCES: Balée 1994, Balée and Gély 1989, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Annona purpurea Moc. & Sessé ex Dunal
FAMILY: Annonaceae (custard-apple)
ENGLISH: soncoya
PORTUGUESE: cabeça-de-negro
SPANISH: cabeza de negro, cinchoyo, guanabana torete, guanacona, manire, manirote, sincolla, sincuya, soncoya, soncoyo, toreta
USES/NOTES: Fruit pulp is eaten locally, but has limited appeal compared to many other *Annona* species.
NATURAL RANGE: Lowlands of southern Mexico and Central America
REFERENCES: Condit and Pérez n.d., Duke 1986, Editorial Panapo 1988, Hartshorn and Poveda 1983, León 1987, Leung 1961, Martin *et al*. 1987, MBG-Tropicos, Patiño 2002, Popenoe 1974, Smith *et al*. 1992, Williams 1981

Annona reticulata L.
FAMILY: Annonaceae (custard-apple)
ENGLISH: bullock's heart, custard apple, Jamaica-apple, sugar apple
PORTUGUESE: condessa, coração-de-boi, pinha
SPANISH: anon, anón, anon injerto, anón pelón, anona, anona colorada, anona corazón, anonillo, chirimoya, chirimoya roja, corazón, corazón de buey, mamón, guanábano, sacha anona

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USES/NOTES: Tasty, somewhat grainy, yellowish fruit pulp is consumed fresh, as juice, or as ice cream. Leaf is medicinal. Introduced to Europe in 1690.
NATURAL RANGE: Mexico and the West Indies to Peru and Brazil
REFERENCES: Bourke *et al.* 1987, Cárdenas 1969, Duke 1986, Hartshorn and Poveda 1983, IBGE 1980, Mabberley 1987, Martin *et al.* 1987, Mowry *et al.* 1967, OAS 1973, Popenoe 1974, Samson 1980, Vásquez and Gentry 1989

Annona sanctae-crucis S.Moore
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ata—de-mato-grosso
USES/NOTES: Fruit pulp is said to be edible.
NATURAL RANGE: Cerrado vegetaton complex of Mato Grosso in the center-west of Brazil
REFERENCES: Forzza 2010, Inglez de Souza *et al.* 1995, Martin *et al.* 1987, Safford 1914

Annona scleroderma Saff. [syn. *A. testudinea* Saff.]
FAMILY: Annonaceae (custard-apple)
SPANISH: anona del monte, nona, poshté
USES/NOTES: Fruit pulp is eaten fresh or in desserts.
NATURAL RANGE: Southern Mexico and Belize to Panama
REFERENCES: Breedlove 1986, Martin *et al.* 1987, MBG-Tropicos, Molina 1975, Smith *et al.* 1992, Uphof 1968

Annona sericea Dunal
FAMILY: Annonaceae (custard-apple)
ENGLISH: wild soursop
PORTUGUESE: araticum-do-mato, ata-brava
USES/NOTES: Fruit pulp is eaten in Guyana and by the Ka'apor of Brazil.
NATURAL RANGE: Southern Venezuela and the Guianas to eastern Amazonian Brazil
REFERENCES: Balée 1994, FloraSBS, Johnston and Colquhoun 1996, Steyermark *et al.* 1995

Annona spraguei Saff.
FAMILY: Annonaceae (custard-apple)
ENGLISH: custard apple
SPANISH: chikiqwa, chirimoya, negrito, nonita de mono, toreta, tub galet
USES/NOTES: Small fruit contains desirable, sweet pulp.
NATURAL RANGE: Panama
REFERENCES: Condit and Pérez n.d., MBG-Tropicos

Annona squamosa L. [syn. *A. cinera* Dunal]

FAMILY: Annonaceae (custard-apple)
ENGLISH: annona, custard apple, sugar apple, sweetsop
FRENCH: kachimán
PORTUGUESE: anona, araticum, araticutitaia, ata, cabeça-de-nego, condessa, coração-de-boi, fruta-de-conde, fruta-do-conde, fruta-do-conde-anon, fruta-pinha, pinha
SPANISH: anón, anón morado, anona, anona blanca, anona Guatemala, atá, até, cachimán, chirimoya, manzana canella, riñón, saramullo, saramuyo
USES/NOTES: Highly esteemed, sweet fruits are consumed fresh, as juice, in ice cream, or in desserts. Roots and leaves are medicinal and are burned to repel insects. The *atemoya*, a hybrid of *A. cherimola* and *A. squamosa*, developed in Florida, combines the cold hardiness of the cherimoya (*A. cherimola*) with the flavor of the sugar apple (*A. squamosa*).
NATURAL RANGE: Antilles, now widespread in the Neotropics
REFERENCES: Campbell 1984, Cavalcante 1991, Duke 1986, FNAEC 1997, Guia Rural n.d., IBGE 1980, Kermath (notes), León 1987, OAS 1973, Omawale 1973, Popenoe 1974, Vásquez and Gentry 1989

Anoda cristata (L.) Schltdl.
FAMILY: Malvaceae (mallow)
ENGLISH: crested anoda, spurred anoda, violettas
PORTUGUESE: guanxuma, malva-de-crista
SPANISH: alache, alachi, altea, amapola, amapolita morada, flor de campanita, huinarillo, itsucua tsipata, malva, malva chica, malva de castilla, malvavisco, pie de gallo, quesito, quesitos, requesón, rewé, pax'tamac (Totonac), violeta, violeta de campo, violeta del país, yaxal (Huastec)
USES/NOTES: Leaves are used for tea or a green leafy vegetable, known as a "quelite" in Mexico.
NATURAL RANGE: Neotropics, though specifics are unclear, probably Mexico and Central America, naturalized and invasive elsewhere including throughout North and South America
REFERENCES: Brako *et al.* 1995, Bye 1981, Bye 1993, CONABIO, Correll and Johnston 1970, Espejo Serna *et al.* n.d., Fryxell 1987, USDA-ARS

Anredera baselloides (Kunth) Baill., *Boussingaultia baselloides* Kunth]
FAMILY: Basellaceae (basella)
ENGLISH: madeira vine, mignonette vine
SPANISH: arroz con coco
USES/NOTES: Leaves are eaten like spinach (*Spinacia oleracea*) and tubers are edible. Perhaps conspecific with *A. cordifolia.*
NATURAL RANGE: South America from Peru to Mexico and possibly Texas
REFERENCES: Brako and Zarucchi 1993, Correll and Johnston 1970, Duke n.d., Jørgensen and Ulloa Ulloa 1994, Uphof 1968

Anredera cordifolia (Ten.) Steenis
FAMILY: Basellaceae (basella)
ENGLISH: Gulf madeiravine, heartleaf madeiravine, lamb's tails, Madeira vine, mignonette vine
PORTUGUESE: bertalha-coração, caruru-do-reino
SPANISH: 'uala hupe, anredera, brotal, enredadera del mosquito, enredadera papa, papilla, parra de Madeira, tapau, zarza
USES/NOTES: Cultivated for its succulent, edible greens and tubers.
NATURAL RANGE: Southern and southeastern Brazil, to northern Argentina and Uruguay and Paraguay, west to Bolivia and perhaps to the eastern slopes of the Andes of Ecuador and Peru, naturalized in California
REFERENCES: Brako and Zarucchi 1993, Hickman 1993, ISSG n.d., Jørgensen and León-Yánez 1999, Mabberley 1987, Ranieri 2014-2016, Uphof 1968

Anredera diffusa (Moq.) Sperling
FAMILY: Basellaceae (basella)
SPANISH: enredadera
USES/NOTES: Tubers are eaten in Peru. Also used to heal wounds in Peru.
NATURAL RANGE: Andean Peru to southern Andean Ecuador
REFERENCES: Cáceres *et al*. 2003, Moura-Letts *et al*. 2006, Phillips 1991

Anredera vesicaria (Lam.) C.F.Gaertn. [syn. *A. leptostachys* (Moq.) Steenis]
FAMILY: Basellaceae (basella)
ENGLISH: sacacile, Texas madeiravine
SPANISH: consuelda, sacacil
USES/NOTES: Leaves are eaten as greens in Mexico.
NATURAL RANGE: Texas through Mexico, the West Indies and northern South America, perhaps Peru and excluding Brazil, naturalized in Florida
REFERENCES: Adams 1972, Alcorn 1984, CONABIO, Forzza 2010, Martínez-García and Avendaño Reyes 1996, Wunderlin *et al*. 2016

Antennaria microphylla Rydb.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: littleleaf pussytoes, pussy-toes, pussytoes, small-leaf pussytoes
PORTUGUESE: antenária, pé-de-gato
USES/NOTES: Leaves are edible.
NATURAL RANGE: Central and western North America from Ontario to New Mexico, California, and Alaska
REFERENCES: Bailey Hortorium 1976, Kindscher 1987, USDA-NRCS

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Antennaria neglecta Greene
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cat's-foot, cat's paw, field pussy-toes, pussy-toes
USES/NOTES: Leaves are chewed like gum.
NATURAL RANGE: Much of the U.S. excluding the southeast, south-central, and western states and most of southern Canada from east to west
REFERENCES: Bailey Hortorium 1976, Kindscher 1987, USDA-NRCS

Anthriscus cerefolium (L.) Hoffm.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: cerefolio, chervil, garden chervil
PORTUGUESE: cerefolho, cerefólio, salsa-frisada
SPANISH: cerafolio, cerafollo, perifollo
USES/NOTES: Young greens are used as a spice. Leaves are medicinal.
NATURAL RANGE: Central Asia to Iran, perhaps domesticated in Russia, cultivated in the Americas
REFERENCES: Bourke *et al.* 1987, Guia Rural 1990, Guia Rural n.d., Sturtevant 1972, USDA-ARS

Anthriscus sylvestris (L.) Hoffm.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: chervil, cow parsley, keck, wild chervil
FRENCH: cerfeuil sauvage
PORTUGUESE: cerefolho-do-campo, cerefólio-do-campo
SPANISH: cerafolio, cerafollo
USES/NOTES: Young greens are edible raw or cooked. Roots are eaten cooked. Both leaves and roots are considered inferior as food products.
NATURAL RANGE: Old World, widely naturalized in the Americas
REFERENCES: Facciola 1990, ITIS, USDA-ARS

Anthurium breviscapum Kunth [syn. *A. acrobates* Sodiro]
FAMILY: Araceae (arum or aroid)
ENGLISH: anthurium
PORTUGUESE: antúrio
SPANISH: anturio, cuchusipse, eep' (Shuar), rascadera
USES/NOTES: Leaves are eaten as a spice by the Shuar of Ecuador and also may be used like cabbage.
NATURAL RANGE: North-central to western Amazonia from western Brazil (Acre), Bolivia, Colombia, Ecuador, Peru, and southwestern Venezuela
REFERENCES: Bennett 1990, Bennett *et al.* 2001, Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos

Anthurium fosteri Croat {questionable identification, perhaps *A. loretense* Croat}
FAMILY: Araceae (arum or aroid)

PORTUGUESE: antúrio
SPANISH: anturio, jergón quiro (*A. fosteri*), kirumwila (*A. loretense*)
USES/NOTES: Leaves of this epiphyte reportedly are burned as a source of vegetable salt. Duke and Vásquez state that the Bora burn the leaves for salt, yet the Bora are not present in Ecuador where *A. fosteri* is endemic. Labriola, working in northeastern Peru associates the common name *jergón quiro* with *A. fosteri* or *A. loretense*. *A. loretense* is also used to treat snakebites.
NATURAL RANGE: *A. fosteri* from south-central Ecuador at 600-1100m, and *A. loretense* from central Amazonian Ecuador to central Amazonian Peru and western Amazonas state in Brazil, and perhaps southeastern Amazonian Colombia
REFERENCES: Croat *et al.* 2008, Duke and Vásquez 1994, Forzza 2010, Labriola 2009, MBG-Tropicos, Neill and Ulloa Ulloa 2011

Anthurium sagittatum (Sims) G.Don [syn. *A. alienatum* Schott, *A. rubrinervium* (Link) G.Don]
FAMILY: Araceae (arum or aroid)
SPANISH: anturio, eep' (Shuar)
USES/NOTES: Leaves are eaten like cabbage or used as a condiment by the Shuar of Ecuador.
NATURAL RANGE: Amazonian Bolivia, western Amazonian Brazil (Acre), Colombia, Amazonian Ecuador, the Guianas, Amazonian Peru, and southern Venezuela
REFERENCES: Bennett *et al.* 2001, Jørgensen and León-Yánez 1999, MBG-Tropicos

Anthurium scandens (Aubl.) Engl. [syn. *A. rigidulum* Schott] [perhaps conspecific with *A. obtusum* (Engl.) Grayum]
FAMILY: Araceae (arum or aroid)
ENGLISH: pearl lace-leaf
PORTUGUESE: antúrio-pérola, antúrio-vagabundo
SPANISH: anturio, bejuco real, corazón de Jesús, elotillo, maicillo, piragua
USES/NOTES: Purple fruits reportedly are edible. Stems are used as cordage and juice is medicinal.
NATURAL RANGE: Neotropics from central Mexico and the Greater Antilles to western Amazonian and Atlantic Coastal forests of Brazil and Amazonian Bolivia and Peru, excluding Argentina, Chile, Paraguay, and Uruguay
REFERENCES: Adams 1972, Breedlove 1986, Coelho and Temponi 2011, CONABIO, Forzza 2010, Plowman 1969, USDA-NRCS

Anthurium triphyllum Brongn. ex Schott
FAMILY: Araceae (arum or aroid)
SPANISH: anturio, tsenke eep' (Shuar)

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USES/NOTES: The Shuar of Amazonian Ecuador eat young leaves cooked in soup.
NATURAL RANGE: Western Amazonia to the lower elevations of the eastern Andes from Ecuador to Bolivia and southern Venezuela, perhaps most abundant in Amazonian Ecuador
REFERENCES: Bennett *et al.* 2001, Carlsen and Croat 2007, Jørgensen and León-Yánez 1999, Renner *et al.* 1990

Antidesma bunius (L.) Spreng.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bignai, bignay, Chinese bignay laurel, China laurel, laurel, salamander tree
PORTUGUESE: louro
SPANISH: antidesma, árbol salamandra, bignai
USES/NOTES: Pectin-rich berries are made into jelly, syrup, or brandy, and rarely eaten out of hand. Young leaves are eaten as a vegetable. Raw fruit can be laxative if eaten in large quantities.
NATURAL RANGE: Southeast Asia, probably Malaysia
REFERENCES: Gregory 1960, León 1987, Leung 1961, Rehm and Espig 1991, Uphof 1968, Usher 1974, USDD 1970

Antidesma ghaesembilla Gaertn. [syn. *A. paniculatum* Roxb.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: antidesma
SPANISH: antidesma, bignai
USES/NOTES: Slightly tart, ripe fruits are eaten out of hand or made into a non-alcoholic beverage and wine. Leaves are used to flavor food.
NATURAL RANGE: Malaysia
REFERENCES: León 1987, Omawale 1973, Uphof 1968, USDA-ARS, Usher 1974

Antidesma platyphyllum H.Mann
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bignay, haa
SPANISH: antidesma
USES/NOTES: Fruit is made into jelly, wine, or syrup. Aslo a lumber source.
NATURAL RANGE: Hawaii, cultivated on a small scale in Latin America
REFERENCES: Leung 1961, Uphof 1968, USDA-ARS, Usher 1974

Antigonon leptopus Hook. & Arn.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: coral bells, coral vine, love chain, Mexican creeper, mountain rose, queen’s jewels, queen’s wreath
SPANISH: angelina, bejuco, bellísima, cadena de amor, chak lool, chak-lol-makal, chaclomakal, coamecate, coámecatl, colación, confite, coralilla, coralita, corona, corona de la reina, coronela,

coronilla, cuamecate, enredadera, enredadera de San Diego, flor de San Diego, flor de San Miguel, fulmina, guié-bakushu (Zapotec), hierba de santa rosa, jololito, makal (Maya), mecate rojo, ramo de María, rosa de mayo, rosa de montaña, rosa morada
USES/NOTES: Tubers and flowers are eaten, the former reportedly having a "nutty" flavor, the latter typically as a cooked vegetable and only rarely. Climbing vine is also planted for its showy pink to white, papery flowers.
NATURAL RANGE: Mexico, widely naturalized in warm regions
REFERENCES: Adams 1972, Alcorn 1984, CONABIO, Duke 1986, Duke n.d., FLEPPC 2003, Kermath (notes), Mabberley 1987, Nelson 1996, Williams 1981, Uphof 1968

Antrocaryon amazonicum (Ducke) B.L.Burtt and A.W.Hill [syn. *Poupartia amazonica* Ducke]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: almeixa, cedro-branco, cedro-taperebá, cedrorana, fruta-de-cedro, jacaicá, taperebá-açu, taperebá-cedro, yacá-yacá
USES/NOTES: Juicy mesocarp of this huge tree's yellow-skinned fruit is edible, typically used in refreshing beverages.
NATURAL RANGE: Amazonian states of Acre, Amazonas, and Pará, Brazil
REFERENCES: Cavalcante 1991, Forzza 2010, Kermath (notes), Martin *et al*. 1987, Silva *et al*. 1977, Uphof 1968

Aphandra natalia (Balslev & A.J.Hend.) Barfod [syn. *Ammandra natalia* Balslev & A.J.Hend.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: piaçaba, piaçava, piassaba, piassava
SPANISH: chili, chili-puncho (Quichua), chilimoyo, fibra, piasaba, tagua, tindiuqui (Shuar), tubeta (Huaorani), wamowe
USES/NOTES: Immature liquid endosperm is drunk, fleshy yellow mesocarp and heart are eaten locally. Leaves are harvested from the wild for their fiber, which is used for making brooms and weaving for baskets and such. Hard seed is a *vegetable ivory* source. Although common names frequently are used for different species, the misidentification of this taxon as *Ammandra dasyneura* (Burret) Barfod may have resulted in the misuse of the common name *tubeta*.
NATURAL RANGE: Western Amazonia, from Brazil (Acre and Amazonas), Ecuador, and northern Peru
REFERENCES: Bennett *et al.* 2001, Forzza 2010, Henderson 1995, Henderson *et al.* 1995, Kermath (notes), MBG-Tropicos, Pedersen and Skov 2001, UFA/NYBG

Apios americana Medik. [syn. *A. tuberosa* Moench, *Glycine apios* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae

ENGLISH: American potato bean, apios, Dakota peas, ground bean, groundnut, hopniss, Indian potato, pea vine, potato bean, sea vines, wild-bean, wild potato, wild sweet potato
SPANISH: apio tuberoso
USES/NOTES: Small, sweet tubers, appearing chain-like in form, are eaten boiled, roasted, or fried, and were an important pre-Columbian food for Natives and early European colonists of eastern North America. The tubers, which taste somewhat like turnips (*Brassica rapa* subsp. *rapa*), were harvested primarily from the wild, though the plant was cultivated on a small scale in the southeastern U.S. Fruits, flowers, and seeds are said to be edible as well, the latter eaten like dried peas. Introduced to Europe as early as 1597.
NATURAL RANGE: Widespread in North America from eastern Canada to Florida and west to eastern Texas, central Colorado and southeastern North Dakota
REFERENCES: Bennett 1997, Duke 1992, Harris 1972, Kermath (notes), Peterson 1977, Reynolds *et al*. 1990, Seabrook 1973, Sturtevant 1972, USDA-ARS, USDA-NRCS, Wiersema *et al*. 1990, Yanovsky 1936

Apium graveolens var. *dulce* (Mill.) DC.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: celery, common celery
PORTUGUESE: aipo, aipo-bravo, aipo-hortense, aipo-silvestre (wild-growing plants), rabaça, salsão, salsão-selvagem (wild-growing plants)
SPANISH: apio, apio cimarrón, apio de laguna, apio de monte, apio hortense, apio palustre, apio silvestre
USES/NOTES: Leaves and petioles (leaf stalks) are used as a vegetable and for seasoning. Seeds are used as a spice. The principal celery of commerce.
NATURAL RANGE: Europe and West Asia, widely cultivated
REFERENCES: Bussmann and Sharon 2015, Kermath (notes), Leung 1961, Mentz *et al*. 1997, Morton 1976a, Omawale 1973, Purseglove 1968, Rodríguez Martínez 1990, Schneider 1987, Yamaguchi 1983

Apium graveolens var. *rapaceum* (Mill.) Poir.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: celeriac, celery root, knob celery, root celery, turnip-rooted celery
PORTUGUESE: aipo, aipo-d'água, aipo-dos-pântanos, salsão
SPANISH: apio, apio nabo, apio rábano, apirrábano, panul
USES/NOTES: Stems are eaten raw, roots are eaten cooked, and seeds and leaves are used to season foods. Used primarily as a spice in the lowland tropics.
NATURAL RANGE: Southeastern European and Asian marshlands, widely cultivated

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REFERENCES: Bourke *et al*. 1987, Brako *et al*. 1995, Facciola 1990, Kermath (notes), Morton 1976a, Purseglove 1968, Rehm and Espig 1991, USDA-ARS

Apocynum cannabinum L.
FAMILY: Apocynaceae (dogbane)
ENGLISH: American-hemp, amy root, bowman's-root, Canadian hemp, Choctaw-root, clasping dogbane, common dogbane, dogbane, hemp-dogbane, Indian hemp, Indian-physic, prairie dogbane, rheumatism-root, rheumatism-weed
SPANISH: apocino, cáñamo americano, cáñamo indio, cáñamo indio americano
USES/NOTES: Native Americans used the latex for chewing gum.
NATURAL RANGE: Southern Canada, much of the U.S., and Mexico from Baja California to Nuevo León and south to Tlaxcala
REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, Brunello 1973, CONABIO, MBG-Tropicos, Quattrocchi 2012, Uphof 1968, USDA-ARS, Vestal and Schultes 1939

Apodanthera undulata A.Gray
FAMILY: Cucurbitaceae (gourd)
ENGLISH: melon loco
SPANISH: arco negro, cacanacuaste, calabaza amarga, calabaza hedeonda, calabaza loca, canaguasle, chulub (Maya), chulul, ebano, gubaguinashi, guye-biche (Zapotec), lan-uo-shé (Chontal), mata gallina, melón de coyote, melón loco, palo de arco, palo de arco negro, palo mata gallina
USES/NOTES: Fruit pulp and seeds are eaten in Guanajuato, Jalisco, and Zacatecas, Mexico.
NATURAL RANGE: U.S./Mexico border region of Chihuahua and Sonora to south-central Mexico (Puebla) and north into southern Arizona and New Mexico and southwestern Texas
REFERENCES: CONABIO, Lira and Caballero 2002, LBJWC, MBG-Tropicos, USDA-NRCS

Apodanthera undulata var. *australis* McVaugh [syn. *A. aspera* Cogn.]
FAMILY: Cucurbitaceae (gourd)
SPANISH: calabaza amarga, chichicamole, melón de coyote, meloncillo
USES/NOTES: Seeds are eaten in the Tehuacán-Cuicatlán Valley, Mexico.
NATURAL RANGE: Chihuahua to Oaxaca, Mexico
REFERENCES: CONABIO, Lira and Caballero 2002, MBG-Tropicos

Aponogeton distachyus L.f.
FAMILY: Aponogetonaceae (pondweed)
ENGLISH: cape asparagus, cape pondweed, water hawthorne, water onion

USES/NOTES: Tender tips of this aquatic plant are used like common asparagus (*Asparagus officinalis*).
NATURAL RANGE: South Africa, cultivated on a small scale, naturalized in California and Chile
REFERENCES: Brouk 1975, Facciola 1990, Mabberley 1987, MBG-Tropicos, Uphof 1968

Apuleia leiocarpa (Vogel) J.F.Macbr. [may include *A. ferrea* (Mart.) Baill.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: amarelão, cumaru-citim, garapó, grapia, mitaroá, pau-ferro
SPANISH: almendrillo, almendrillo de hoja chica, ana caspi, árbol de lluvia, creta, grapia, khara-khara, ybirá-pere
USES/NOTES: Martin *et al*. Described the fruit pulp as edible for *A. ferrea* in Brazil. Forzza does not recognize *A. ferrea* as present in Brazil. MBG-Tropicos lists *A. ferrea* and *A. leiocarpa* as synonyms, whereas The Plant List treats them as distinct species. "Pau-ferro" is the only common name listed for *A. ferrea* in Brazil.
NATURAL RANGE: Tropical South America from northern Argentina to Venezuela and Colombia
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, The Plant List

Aquilegia formosa Fisch. ex DC.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: crimson columbine, northwest crimson columbine, red columbine, Sitka columbine, western columbine, western crimson columbine
SPANISH: aguileña, amor escondido, amor perfecto, aquileña, aquilina, colombina, copa de rey, corneta, flor de los celos, manto real
USES/NOTES: Native Americans reportedly sucked sweet nectar from the flowers and ate boiled young leaves as a vegetable.
NATURAL RANGE: Western North America from southern Alaska and British Columbia through Washington and western Montana to California and perhaps just into northern Baja California
REFERENCES: Compton 1993, Hickman 1993, LBJWC, MBG-Tropicos

Arachis hypogaea L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: early almond, earth nut, goober, groundnut, monkey nut, peanut
PORTUGUESE: amendoim, mani, mendoim, mendubi, mendubim, mudubim
SPANISH: aráquida, cacahuate, cacahuete, cacao de la tierra, cacao maní, cachuate, inchic, inchik, maní, manía, mandubí, manduví, manoví, maui

USES/NOTES: Seeds are the peanuts of commerce, eaten raw, boiled, roasted, in soups, in baked goods, in beverages, or in ice cream. Roasted seeds are ground into peanut butter. Peanut oil is used in cooking, food processing, soaps, lubricants, and pharmaceuticals.
NATURAL RANGE: Andean lowlands of Bolivia through the Paraguayan Chaco, northern Argentina, and southwestern Brazil, perhaps first domesticated in Bolivia
REFERENCES: Bourke *et al.* 1987, Brücher 1989, Cavalcante 1991, Coe 1994, Duke 1981, Estrella 1991, Ferwerda 1984, Ford 1984, Guia Rural n.d., IBGE 1980, Kermath (notes), Krapovickas 1969, Krapovickas and Gregory 1994, Naranjo 1991, OAS 1973, Omawale 1973, Peret 1985, Singh and Singh 1992

Aralia cordata Thunb.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: herbal aralia, golden spikenard, Japanese asparagus, Japanese spikenard, mountain asparagus, oudo, spikenard, udo
FRENCH: aralia
PORTUGUESE: arália, udo
SPANISH: aralia, udo
USES/NOTES: Leaves and young shoots of this small, shade-tolerant shrub are eaten cooked. Roots are used medicinally in Korea.
NATURAL RANGE: Japan, Korea, and eastern China, rarely cultivated for food in the Americas
REFERENCES: Bailey Hortorium 1976, Davidson 2006, Fernald *et al.* 1958, Mabberley 1987, Rehm 1994, Uphof 1968

Aralia hispida Vent.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: bristle-stemmed sarsaparilla, bristly sarsaparilla, bristly spikenard, dwarf elder, wild elder
USES/NOTES: Roots have been used to flavor beverages, such as root beer and tea.
NATURAL RANGE: Northeastern U.S. and southeastern and south-central Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Peterson 1977, Porcher 1995, USDA-NRCS

Aralia nudicaulis L.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: false sarsaparilla, rabbit root, shot bush, small spikenard, wild liquorice, wild sarsaparilla
SPANISH: aralia pequeña
USES/NOTES: Roots have been used to flavor beverages, such as root beer and tea. Fruit reportedly is edible.
NATURAL RANGE: Widespread across Canada and much of the U.S. excluding Florida and the Southwest

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REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, Porcher 1995, USDA-NRCS, Yanovsky 1936

Aralia racemosa L.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: American spikenard, life-of-man, petty-morel, pettymorel, pettymorrel, petty-morrel, pety-morrel, spignet, spikenard
SPANISH: aralia
USES/NOTES: Roots are used to flavor beverages, such as root beer, berries are eaten preserved, and young shoots are added to soups and stews.
NATURAL RANGE: Great Lakes area of the U.S. and Canada to New Hampshire and northern Georgia with disjunct populations in northern Mexico from northwestern Coahuila to southwestern Chihuahua and northern Sonora
REFERENCES: Bailey Hortorium 1976, CONABIO, Correll and Johnston 1970, Facciola 1990, Fernald *et al.* 1958, Nowick 2015, Yanovsky 1936

Aralia spinosa L.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: angelica tree, devil's walkingstick, Hercules' club, pigeon tree, prickly ash, prickly elder, shotbush, toothache bush, toothache tree
USES/NOTES: Young leaves, before spines form, are used as a potherb. Small berries may be eaten cooked, though generally as a medicinal. Berries are bitter, cause numbness in the mouth and make the tounge tingle when eaten raw.
NATURAL RANGE: Eastern U.S. from New Jersey to Iowa and central Florida to eastern Texas
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Godfrey 1988, LBJWC, Long and Lakela 1971, Nelson 1994, Porcher 1995

Araucaria angustifolia (Bertol.) Kuntze [syn. *A. brasiliensis* A.Rich.]
FAMILY: Araucariaceae (Chile pine)
ENGLISH: araucaria, Brazilian monkey-puzzle tree, Brazilian pine, monkey-puzzle tree, Parana pine, pine nut
PORTUGUESE: araucária, curi, pinhão, pinheiro-brasileiro, pinheiro-do-Paraná, pinho-do-Paraná
SPANISH: araucaria, huén, pino, pino del Brasil, pino Paraná, piñón
USES/NOTES: Sweet, mealy seeds and gum are edible. Related and similar to the ornamental Norfolk Island pine (*A. columnaris*).
NATURAL RANGE: Southern and southeastern Brazil, Uruguay, and northern Argentina

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REFERENCES: Forzza 2010, IBGE 1980, OAS 1973, López *et al.* 1987, Mabberley 1987, Martin *et al.* 1987, Menninger 1977, Molina 1975, Soukup 1970, Uphof 1968

Araucaria araucana (Molina) K.Koch [syn. *A. imbricata* Pav.] [*A. imbricata* possibly not conspecific with *A. araucana*]
FAMILY: Araucariaceae (Chile pine)
ENGLISH: araucaria, Chile nut, Chile pine, Chilean pine, monkey puzzle, monkey-puzzle tree
PORTUGUESE: araucária-do-Chile, desespero-dos-macacos, pinhão
SPANISH: araucaria, araucaria de Chile, araucaria flácida, arauco, huén, pehuén (Mapuche), piñón
USES/NOTES: Seeds are eaten and made into an alcoholic beverage. Related and similar to the ornamental Norfolk Island pine (*A. columnaris*).
NATURAL RANGE: Central Chile to west-central Argentina
REFERENCES: Aagesen 1998, Bourke *et al.* 1987, CONAFOR, Kermath (notes), Mabberley 1987, Mösbach 2000, OAS 1973, Uphof 1968

Araucaria columnaris (J.R.Forst.) Hook. [syn. *A. excelsa* (Lamb.) R.Br.]
FAMILY: Araucariaceae (Chile pine)
ENGLISH: araucaria, Norfolk Island pine, star pine
PORTUGUESE: araucária
SPANISH: araucaria, pino
USES/NOTES: Seeds are eaten and made into an alcoholic beverage. Related and similar to the ornamental Norfolk Island pine (*A. excelsa*).
NATURAL RANGE: New Caledonia, cultivated in the Americas
REFERENCES: Kermath (notes), MBG-Tropicos

Araujia odorata (Hook. & Arn.) Fontella & Goyder [syn. *Morrenia odorata* (Hook. & Arn.) Lindl.] and *Araujia variegata* (Griseb.) Fontella & Goyder [syn. *Morrenia variegata* (Griseb.) T.Mey.]
FAMILY: Apocynaceae (dogbane), previously Asclepiadaceae (milkweed)
ENGLISH: latex plant, strangler vine
SPANISH: doca, guaikuru rembi'u, jupuaroke, jwaalók (Chorote), jwáalok (Chorote), mbi'u, paraguayita, pongoapita, sipua, supua, tasi, uruma, xálowok
USES/NOTES: Young fruit of this typically herbaceous vine is eaten raw, young seeds are sometimes eaten mashed and salted, young leaves, shoots, and flowers are eaten fresh or boiled, and older stems are chewed. The Chorote eat the inner stems with fish fat. Parts are collected from the wild. The fruit of *A. brachystephana* (Griseb.) Fontella & Goyder, *A. grandiflora* (Mart.) Morong, *A. herzogii* (Schltr.) Fontella & Goyder, *A. stromiana* Morong are said to be edible though not eaten.

NATURAL RANGE: Gran Chaco of Eastern Bolivia, Paraguay, and northern Argentina to Uruguay and southwestern Brazil, *A. odorata* is naturalized in Florida
REFERENCES: Arenas 1999, Arenas and Scarpa 2007, Foster 1958, MBG-Tropicos, Meyer and Bacigalupo 1979, von Reis Altschul 1973, Wunderlin 1998

Arbutus arizonica (A.Gray) Sarg. [syn. *A. xalapensis* var. *arizonica* A.Gray]
FAMILY: Ericaceae (health)
ENGLISH: Arizona madrone
SPANISH: madroña, madroño, madroño norteño, nancite macho
USES/NOTES: Fruits are edible.
NATURAL RANGE: Southeastern Arizona and southwestern New Mexico to Jalisco in central Mexico
REFERENCES: CONABIO, Luteyn 1995, MBG-Tropicos, Sargent 1965

Arbutus menziesii Pursh
FAMILY: Ericaceae (health)
ENGLISH: Pacific madrone
SPANISH: madroña, madroño del Pacífico
USES/NOTES: Soft fruits, high in tanins, are eaten raw or cooked and made into an alcoholic beverage. Trees are distinctive with their peeling bark and smooth red truncks and branches.
NATURAL RANGE: Western North America from southern British Columbia to southern California
REFERENCES: CONABIO, Gleason and Cronquist 1968, Kirk 1970, Munz 1974

Arbutus unedo L.
FAMILY: Ericaceae (health)
ENGLISH: arbutus, cane apple, Irish strawberry tree, strawberry tree
PORTUGUESE: ervedeiro, medronheiro
SPANISH: borrachín, madroño, madroño europeo
USES/NOTES: Red strawberry-like fruits are used for preserves and to make a type of brandy. Flowers are a honey source. Tree is a common ornamental along the west coast of the United States and is cultivated in many parts of Latin America.
NATURAL RANGE: Mediterranean region to Ireland, cultivated and escaped along the west coast of the U.S.
REFERENCES: MBG-Tropicos, USDA-ARS

Arbutus xalapensis Kunth [syn. *A. glandulosa* M.Martens & Galeotti, *A. texana* Buckley]
FAMILY: Ericaceae (health)
ENGLISH: lady legs, lady's leg, madrone, manzanita, Mexican madrone, naked Indian, Texas madrone, Texas madroño

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SPANISH: aile, auako-uri wirárika, banutzin, canelón, chulube, curibitso, encino, encino roble, flor de pulca, guayabillo, guayabo, indio desnudo, jucay (Zoque), kurúvasi (Rarámuri), madrón, madroña, madroño, madroño colorado, manzanita, nuzundu (Zapotec), nuzu-ndu (Zapotec), panagsi, panán-gsuni, pulca, ro'coló, tunto, tuntu, ucá, ulúbasi, ulúbsi, urúbishi (Rarámuri), urúbisi (Rarámuri)
USES/NOTES: Soft, fleshy, red/orange fruit is edible. The species is threatened and is distinctive due its bright smooth red trunks and peeling bark.
NATURAL RANGE: New Mexico and Texas to Nicaragua
REFERENCES: Breedlove 1986, CONABIO, González Villarreal 1990, Grandtner 2005, Hazlett 1979, Kermath (notes), Luteyn 1995, Torres n.d., Tull 1978, Wyndham 2004, Yanovsky 1936

Arctium lappa L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: beggar's buttons, big burdock, burdock, burrs, cockle button, cuckold, edible burdock, gobo, great bur, great burdock, harlock, Japanese burdock root
PORTUGUESE: bardana, bardana-maior, bardana-ordinária, gob
SPANISH: bardana mayor
USES/NOTES: Tender fresh roots and young leaves and stems of young plants are eaten in salads. Inner stems from plants in the spring are fried in a bread and egg batter. Older roots are eaten cooked.
NATURAL RANGE: Temperate regions, perhaps first domesticated in Eurasia, widely naturalized
REFERENCES: Cronquist 1980, Duke 1992, Harris 1972, IBGE 1980, Jardim Botânico de Brasília 1990, Kermath (notes), Mabberley 1987, MBG-Tropicos, Munz 1974, Uphof 1968

Arctium minus Bernh.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bardana, burdock, common burdock
PORTUGUESE: bardana, carrapicho, pega-pega
SPANISH: bardana
USES/NOTES: Young leaf of young plants is edible. Inner stems from plants in the spring are fried in a bread and egg batter. Older roots are eaten cooked. Dried roots are a diuretic and appetite enhancer.
NATURAL RANGE: Temperate Eurasia, widely naturalized
REFERENCES: Duke 1992, IBGE 1980, Kermath (notes), Usher 1974

Arctostaphylos columbiana Piper
FAMILY: Ericaceae (heath)
ENGLISH: Columbia manzanita, hairy manzanita, redwood manzanita

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USES/NOTES: Shrub's fruit is consumed raw or cooked or made into a cider-like beverage.
NATURAL RANGE: Temperate rainforests of the coastal ranges of northern California (from Marin County north), Oregon, Washington, and Vancouver Island and the Vancouver area of mainland British Columbia
REFERENCES: Bailey Hortorium 1976, Brako *et al.* 1995, Calflora, Facciola 1990, Hickman 1993

Arctostaphylos glauca Lindl.
FAMILY: Ericaceae (heath)
ENGLISH: big cherry manzanita, big berry manzanita, bigberry manzanita, great-berried manzanita, great manzanita, manzanita
SPANISH: madroño, manzanita
USES/NOTES: Red berries were an important food source for indigenous people of California and are a source of vinegar, cider, brandy, and jelly. Raw fruit must be consumed in moderation, however, as over consumption may have ill side affects. Attractive large shrub to small tree is used in native landscape designs for its red bark and interesting form.
NATURAL RANGE: California from just north of San Francisco to southern Baja California
REFERENCES: Bornstein *et al.* 2005, Clarke 1977, CONABIO, Luteyn 1995, Yanovsky 1936

Arctostaphylos manzanita Parry
FAMILY: Ericaceae (heath)
ENGLISH: common manzanita, manzanita, Parry's manzanita, whiteleaf manzanita
SPANISH: madroño, manzanita
USES/NOTES: Berries are made into jelly and cider.
NATURAL RANGE: Oregon to northern Baja California
REFERENCES: Bailey Hortorium 1976, Brako *et al.* 1995, Hickman 1993, MBG-Tropicos, Uphof 1968

Arctostaphylos patula Greene
FAMILY: Ericaceae (heath)
ENGLISH: greenleaf manzanita
SPANISH: madroño
USES/NOTES: Tart fruit of this evergreen shrub is used in jellies and leaves are used for tea.
NATURAL RANGE: Western North America from Colorado to Washington and California to Baja California
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Hickman 1993, Medsger 1939, USDA-ARS, Weatherford 1988

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Arctostaphylos pungens Kunth [syn. *A. cratericola* (Donn.Sm.) Donn.Sm., *A. pungens* var. *cratericola* Donn.Sm., *A. uva-ursi* subsp. *cratericola* (Donn.Sm.) P.V.Wells]
FAMILY: Ericaceae (heath)
ENGLISH: bear-berry, bear's grape, Guatemala bearberry, kinnikinnick, manzanita, Mexican manzanita, mealberry, mountain cranberry, pointleaf manzanita
SPANISH: abril, guayuba del país, leño colorado, madreselva, madroño, madroño colorado, mansanilla, manzana, manzanilla, manzanillo, manzanita, manzanita mexicana, palo de pingüica, pigüicua, pingua, pingüica, pingüita, pinqüica, pinqüiqua, tepesquis-uchil (Aztec), tepesquite, tepezquite, tepezquitl (Nahuatl), tomazquitl, uhi, uhih, uitzara, uji, uví, wíchare (Rarámuri), wichari
USES/NOTES: Marketed in places, the small dark yellowish- to orange-brown-bronze berries are used to make jelly and wine and are occasionally eaten out of hand, though they can be dry, mealy, and astringent. Fresh flowers are eaten out of hand and leaves are made into beverage and medicinal teas, the later to treat coughs by the Rarámuri. The plant is also grown ornamentally. *A. uva-ursi* subsp. *cratericola* (Donn.Sm.) P.V.Wells from Guatemala now treated as a synonym of *A. pungens* according to The Plant List.
NATURAL RANGE: *A. pungens* previously considered from California to southern Utah and western Texas, south to the highlands of southern Mexico
REFERENCES: Chihuahuan Desert Museum, Grandtner 2005, Kermath (notes), Leung 1961, Luteyn 1995, MBG-Tropicos, Munz 1974, The Plant List, Torres n.d., Uphof 1968, von Reis Altschul 1973, Weatherford 1988, Wyndham 2004

Arctostaphylos stanfordiana Parry
FAMILY: Ericaceae (heath)
ENGLISH: mayacoma manzanita, Stanford's manzanita
SPANISH: mayacoma
USES/NOTES: Yellowish fruit is eaten dried.
NATURAL RANGE: Northern California from the San Francisco Bay area north to Mendocino County
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hickman 1993, USDA-NRCS

Arctostaphylos tomentosa (Pursh) Lindl.
FAMILY: Ericaceae (heath)
ENGLISH: woolly-berry manzanita, woolly manzanita, woollyleaf manzanita
SPANISH: madroño, manzanita
USES/NOTES: Fruit was an important food source for Amerindians in California and is a source of vinegar, brandy, cider, and jelly. Too much of the raw fruit may be dangerous.

NATURAL RANGE: Coastal southern California and northern Baja California
REFERENCES: CONABIO, Luteyn 1995, Uphof 1968, Yanovsky 1936

Arctostaphylos uva-ursi (L.) Spreng.
FAMILY: Ericaceae (health)
ENGLISH: bearberry, bear-berry, bear-grape, creashak, kinnikinnick, kinnikinnik, manzanita, pinemat manzanita, mealberry, mountain-box, red bearberry, sandberry, upland cranberry, uva ursi
PORTUGUESE: uva-ursina
SPANISH: aguavilla, gayuba, manzanita, manzanera, uva de oso, uva rastrera, uva ursi
USES/NOTES: The most widespread manzanita, raw berries and seeds of this evergreen shrub are edible and leaves are used for tea. The flowers are a honey source. The plant is reported to have properties effective at treating urinary tract infections. The reference to its presence in Guatemala may refer to *A. uva-ursi* subsp. *cratericola* (Donn.Sm.) P.V.Wells, which is considered a synonym of *A. pungens* Kunth by The Plant List, although also as a distinct taxon by MBG-Tropicos.
NATURAL RANGE: Northern high latitutes of Eurasia, Canada and the northern tier of states in the U.S., south through the Rockies and the Sierra Nevada ranges to mountain summits of Guatemala, though apparently absent in Mexico
REFERENCES: Bornstein *et al.* 2005, Duke 1997, Facciola 1990, Fernald *et al.* 1958, Gibbons 1966, Harrington 1967, LBJWC, MBG-Tropicos, The Plant List, Uphof 1968, USDA-ARS, USDA-NRCS, USDD 1970

Ardisia compressa Kunth
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: capulín agarroso, cerecillo, cerezo, chukil, cinco negritos, hualpuchun, kamaku, pulik ja' te', uva, wal puchun
USES/NOTES: Fruit is used as a snack food in Mexico. Leaves are high in antioxidants and have been used medicinally.
NATURAL RANGE: Mexico, Central America, Colombia, and Venezuela
REFERENCES: Alcorn 1984, Lundell 1966, MBG-Tropicos, Molina 1975, Sommeijer *et al.* n.d.

Ardisia coriacea Sw.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
ENGLISH: beefwood
USES/NOTES: Dark fruit is edible.
NATURAL RANGE: Jamaica and Puerto Rico
REFERENCES: Adams 1972, Martin *et al.* 1987, USDA-ARS

Ardisia crenata Sims [also *A. elliptica* Thunb.]
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)

ENGLISH: ardisia, coral ardisia, coral berry, hen's eyes, scratchthroat
PORTUGUESE: ardísia
SPANISH: manzanita piracanta, piracanto, sarsil
USES/NOTES: Red berries have little flavor, but reportedly have been used as food. Widely planted as an ornamental for its abundant and persistent berries and leathery, crenate, evergreen leaves.
NATURAL RANGE: Japan and southeastern China to perhaps India, naturalized in Florida, Hawaii, Louisiana, and other warm regions of the Americas
REFERENCES: Kermath (notes), Leung 1961, Usher 1974, USDA-NRCS, Watkins and Sheehan 1975, Wunderlin *et al.* 2016

Ardisia escallonioides Schltdl. & Cham.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
ENGLISH: marlberry
SPANISH: capulín agrio, ch'it, hualpuchun, pelat puchum, pejte, uva, wal puchun
USES/NOTES: Small, black, juicy, drupe (to one cm in diameter), though with little pulp, is pleasantly tart and eaten as a snack out of hand, or used in *atole* in Mexico.
NATURAL RANGE: Central America, Mexico, the West Indies, and peninsular Florida
REFERENCES: Alcorn 1984, Kermath (notes), Morton 1977, Nelson 1994, Taylor 1998, Williams 1981

Ardisia esculenta Pav. ex A.DC.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Mid and low elevations of Andean Peru
REFERENCES: Macbride 1959b, Martin *et al*. 1987, Sturtevant 1972

Ardisia guadalupensis Duchass. ex Griseb.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
ENGLISH: Guadeloupe marlberry
USES/NOTES: Fruit is edible. The little taxanomic information suggests that this combination may include *A. obovata* Desv. ex Ham. [syn. *Icacorea guadalupensis* (Duchass. ex Griseb.) Britton] and perhaps should be listed as *A. obovata* Desv. ex Ham.
NATURAL RANGE: Guadeloupe, St. Lucia, and likely other West Inidian islands and French Guiana
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Ardisia guianensis (Aubl.) Mez [syn. *A. semicrenata* Mez, *Icacorea guianensis* Aubl.]
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
PORTUGUESE: ardisia, icacoré-caatinga

USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil, the Guianas, the West Indies, possibly to Ecuador and southern Florida
REFERENCES: Jørgensen and León-Yánez 1999, Martin *et al*. 1987, MBG-Tropicos, Renner *et al.* 1990

Ardisia manglillo Cuatrec.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: manglillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Valle del Cauca of the Pacific coast of Colombia, perhaps into coastal Ecuador
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Ardisia panurensis Mez
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
PORTUGUESE: cururureçá
USES/NOTES: Small dark, juicy berries are edible. The common name *cururureçá* means "frogs eyes" in reference to the berries.
NATURAL RANGE: Upper Rio Negro of northern Amazonia west to Amazonian Peru
REFERENCES: Cavalcante 1991, Lundell 1981

Ardisia revoluta Kunth [syn. *Icacorea revoluta* (Kunth) Standl.]
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: arrayán, cereto, cuauitl-tomatl (Nahuatl), gua-tomate, guastomate, oreja de coyote, tecuico
USES/NOTES: Fruit is edible.
NATURAL RANGE: Mexico, Honduras, Nicaragua, Costa Rica, Panama, and Colombia
REFERENCES: CONABIO, Lundell 1966, Martin *et al*. 1987, Sommeijer *et al.* n.d., Torres n.d.

Ardisia sapida Cuatrec.
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: hayuelo
USES/NOTES: Small tree's red becoming purplish-black, shiny drupes are said to be sweet.
NATURAL RANGE: Western Colombia
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Areca catechu L.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: areca nut, areca palm, betel nut
PORTUGUESE: palmeira-betel
SPANISH: areca, betel, catechu, palmera de betel

USES/NOTES: Immature leaves are eaten as a vegetable, fruit skin is edible, and kernel (betel nut) slices are chewed as a stimulant in Southeast Asia.
NATURAL RANGE: Southeast Asia
REFERENCES: Facciola 1990, Hoyas 1989, León 1987, Menninger 1987, Raghavan and Baruah 1958, Uphof 1968, von Reis Altschul 1973

Arenga pinnata (Wurmb) Merr. [syn. *A. saccharifera* Labill.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: black sugar-palm, sugar palm
SPANISH: barú, palma de azúcar, palmera azucarera
USES/NOTES: Peduncle contains a sweet liquid, used as a sugar or vinegar source.
NATURAL RANGE: Malaysia, infrequently cultivated in the Americas
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, León 1987

Argania spinosa (L.) Skeels [syn. *A. sideroxylon* Roem. & Schult.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: argan tree, ironwood
PORTUGUESE: pau-ferro
SPANISH: argán, erguén
USES/NOTES: Seeds contain oil used like olive oil, gum is edible, and fruits are fed to animals. Rare in the Americas.
NATURAL RANGE: Morocco
REFERENCES: Bourke *et al.* 1987, Houaiss 1982, Mabberley 1987, Morton and Voss 1987

Ariocarpus fissuratus (Engelm.) K.Schum.
FAMILY: Cactaceae (cactus)
ENGLISH: living rock
USES/NOTES: Juice of this dull gray, cactus, which looks like a rock, is used in the preparation of *tesgüino* (or *teswino*), an alcoholic beverage that is generally made from maize (*Zea mays*). A feeling of intoxication reportedly may also be achieved by chewing the plant.
NATURAL RANGE: Coahuila and Zacatecas, Mexico and Texas
REFERENCES: Britton and Rose 1963, Facciola 1990, Steinkraus 1983, Yanovsky 1936

Arisaema dracontium (L.) Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: green dragon
USES/NOTES: Dried roots can be eaten after cooking to remove calcium oxalate crystals.
NATURAL RANGE: Eastern North America
REFERENCES: Taylor 1998

Arisaema triphyllum (L.) Schott in Schott & Endl.

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FAMILY: Araceae (arum or aroid)
ENGLISH: cuckoo plant, Indian turnip, Iroquois breadroot, Jack-in-the-pulpit, wild turnip
USES/NOTES: Corms are prepared by boiling, peeling, mashing, thoroughly washing then cooking to remove poisonous calcium oxalate crystals, or they can be eaten sliced and roasted until crisp.
NATURAL RANGE: Eastern North America
REFERENCES: Gibbons 1966, Plowman 1969, Uphof 1968, Taylor 1998, Yanovsky 1936

Aristolochia maxima Jacq.
FAMILY: Aristolochiaceae (birthwort or Dutchman's-pipe)
ENGLISH: Dutchman's-pipe, Florida Dutchman's-pipe
PORTUGUESE: aristolóquia
SPANISH: batatillo, bejuco canasta, bejuco carare, bejuco de guasaguil, canastilla, capitana, carraquito cuajilote, contracapitana, contracapitano, contraprieta, cuajilote, flor de pipa, gallito, gallo, guaco, guaco de sur, guasca, tecolotillo, vako (Tzotzil), wako aak' (Maya), wako tsiimin (Maya), xaak aak' (Maya)
USES/NOTES: Fruit reportedly is eaten in parts of Costa Rica.
NATURAL RANGE: Southern Mexico, Central America, and northern South America, naturalized in southern Florida
REFERENCES: Breedlove 1986, CONABIO, Davidse *et al*. 2015, Duke n.d., FNAEC 1997, Herbario CICY 2010, Laughlin 1963-1986, Riveros Seña n.d., Uphof 1968

Aristotelia chilensis (Molina) Stuntz
FAMILY: Elaeocarpaceae (elaeocarpus), previously Tiliaceae (linden)
ENGLISH: Chilean wineberry
SPANISH: clon, koelon, macqui, maqui, maquei, maquie, queldron
USES/NOTES: Small dark purple to black fruit is consumed out of hand, preserved or as juice, and is used to color wine. It also has become known as a super food in international markets for its high antioxidant properties.
NATURAL RANGE: Humid Patagonian forests of west-central Argentina and south-central Chile
REFERENCES: Belov 2005-2012, Fredes and Robert 2014, Mabberley 1987, Martin *et al*. 1987, Muñoz *et al*. 1999

Armatocereus laetus (Kunth) Backeb. ex A.W.Hill [syn. *A. jungo* Backeb., *Cactus laetus* Kunth, *Cereus laetus* (Kunth) DC., *Lemaireocereus laetus* (Kunth) Britton & Rose]
FAMILY: Cactaceae (cactus)
SPANISH: cardón, cardón de valles interandinos
USES/NOTES: Large arborescent columnar cactus has a 10cm long ovoid green fruit with a white pulp that is occasionally eaten locally.

NATURAL RANGE: Abundant between 500m and 2100m in its small range from Azuay, El Oro and Loja provinces in southern Ecuador to northwestern Peru from Piura to Cajamarca
REFERENCES: Loaiza n.d., Loaiza and Ostalaza 2013, Martin *et al*. 1987, Ostalaza 2006, Ostalaza 2014, Uphof 1968

Armoracia rusticana P.Gaertn., B.Mey. & Scherb. [syn. *A. lapathifolia* Gilib., *Cochlearia armoracia* L., *Nasturtium armoracia* (L.) Fr., *Radicula armoracia* (L.) B.L.Rob., *Rorippa armoracia* (L.) Hitchc.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: common horseradish, horseradish, red-cole
PORTUGUESE: rábano-bastardo, rábano picante, rábano silvestre
SPANISH: rábano de caballo, rábano picante, rábano rusticano, rábano rústico, rábano salvaje, rábano silvestre, vagisco, vagueo
USES/NOTES: Roots are eaten pickled or ground as a condiment, tender young leaf sprouts are eaten in salads or as cooked greens, and flowers may be added to salads or to pickles. Roots also are medicinal.
NATURAL RANGE: Southeastern Europe, perhaps into Asia and now widely cultivated and naturalized
REFERENCES: Brako *et al*. 1995, Kermath (notes), Leung 1961, Purseglove 1968, Schneider 1987

Arnoglossum atriplicifolium (L.) H.Rob. [syn. *Cacalia atriplicifolia* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: pale Indian-plantain
USES/NOTES: Edible young leaves were used as a spice by the Cherokee.
NATURAL RANGE: Central and Eastern United States from estern Nebraska to eastern Oklahoma in the west, to southern Minnesota in the northwest of its range and eastern Texas in the southwest of its range, to Massachusetts in the northeast and Florida in the southeast
REFERENCES: Facciola 1990, Hamel and Chiltoskey 1975, LBJWC, USDA-NRCS

Aronia arbutifolia (L.) Pers. [syn. *Aronia arbutifolia* var. *brilliantissima hort.*, *Crataegus pyrifolia* Lam., *Mespilus arbutifolia* L., *Photinia pyrifolia* (Lam.) K.R.Robertson & J.B.Phipps, *Pyrus arbutifolia* (L.) L.f., *Sorbus arbutifolia* (L.) Heynh.]
FAMILY: Rosaceae (rose)
ENGLISH: chokeberry, Florida chokeberry, red chokeberry
USES/NOTES: Small, bright red, astringent fruits, a berry-like pome, were used in pemmican and may be consumed cooked, preserved, or in juice blends. Also popular as an arnamental for its showy flowers and to attract birds. Much taxonomic confusion exists.

NATURAL RANGE: Eastern North America from eastern Canada to Florida and Texas
REFERENCES: Facciola 1990, Godfrey 1988, Sturtevant 1972, USDA-NRCS

Aronia melanocarpa (Michx.) Elliott [syn. *A. melanocarpa* Spach *nom. illeg.*, *A. mitshurinii* Skvortsov & Maitulina, *A. nigra* (Willd.) Koehne *nom. illeg.*, *Hahnia arbutifolia* var. *nigra* Medik., *Mespilus arbutifolia* var. *melanocarpa* Michx., *Photinia melanocarpa* (Michx.) K.R.Robertson & J.B.Phipps, *Pyrus arbutifolia* var. *nigra* Willd., *Pyrus melanocarpa* (Michx.) Willd., *Pyrus nigra* (Willd.) Sarg., *Sorbus melanocarpa* (Michx.) Heynh.]
FAMILY: Rosaceae (rose)
ENGLISH: aronia, black chokeberry
USES/NOTES: Pectin- and sugar-rich dark purple to nearly black berry-like pome are astringent when raw, but may be eaten cooked, preserved, or in juice blends and teas. Commercially the fruits are processed mostly for juice blends. Fruits also contain antioxidants in some of the highest concentrations of any food plant. The plant also is becoming increasingly popular as an ornamental for its showy flowers. The taxonomy is rather confusing.
NATURAL RANGE: Eastern North America from Canada to Arkansas and Georgia, cultivated elsewhere
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Kermath (notes), Wu *et al.* 2004

Aronia x prunifolia (Marshall) Rehder (pro sp.) [syn. *Photinia floribunda* (Lindl.) K.R.Robertson & J.B.Phipps][natural hybrid of *A. arbutifolia* x *A. melanocarpa*]
FAMILY: Rosaceae (rose)
ENGLISH: black chokeberry, hybrid chokeberry, purple chokeberry, purple-fruited chokeberry
USES/NOTES: Pectin- and sugar-rich small purple berry-like pomes are astringent when raw, but may be eaten cooked or preserved or used in juices. The plant also is becoming increasingly popular as an ornamental for its showy flowers. Previously recognized as *Aronia prunifolia* (Marshall) Rehder. The taxonomy is rather confusing.
NATURAL RANGE: Eastern North America from Mississippi to Wisconsin to the east coast, excluding Florida, north to Labrador, cultivated and escaped elsewhere
REFERENCES: ITIS, MBG-Tropicos, USDA-ARS

Arracacia xanthorrhiza Bancr. [syn. *A. esculenta* DC.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: arracacha, arracacia, Peruvian carrot, Peruvian parsnip, white carrot

PORTUGUESE: arracachá, baroa, batata-baroa, batata-cenoura, batata-salsa, batata-suíça, cenoura-amarela, mandioquinha, mandioquinha-salsa
SPANISH: apio, apio criollo, apio peruviano, arracha, arracacha, arracachá, arracache, arrakacha, arrecate, arroz racacha, birracas, ikianchim maya (Shuar), huaysapilla, lacachu, morada, racacha, racacha cimarrona, rackhacha, raqacha, rumu-racacha, sacarracacha, virraca, virraqa, zanahoria blanca
USES/NOTES: Young leaves and firm, whitish, carrot-sized roots are eaten cooked. Mature leaves and stalks are fed to animals.
NATURAL RANGE: North-central to northern Andean highlands
REFERENCES: Bennett 1990, Brücher 1989, Bussmann and Sharon 2015, Cárdenas 1969, Coe 1994, Cueva and Erreis 2008, Duke 1986, Franquemont *et al.* 1990, Guia Rural 1990, Guia Rural n.d., Kermath (notes), León 1987, Mabberley 1987, NRC 1989, OAS 1973, Price 1990, Soukup 1970, Terra 1966, Yamaguchi 1983

Artemisia absinthium L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: absinth, absinthe, absinthium, wormwood
PORTUGUESE: absíntio-comum, absinto, aluína, alvina, erva-santa, erva-dos-vermes, losna, losna-maior
SPANISH: ahenhus, ahinhus, ajenco, ajenco blanco, ajenjo, ajenjo común, maestra, prodigiosa, santa lucía
USES/NOTES: Flowers and leaves contain a bitter, green aromatic oil called *absinthol*, used in *absinthe* liqueur and *vermouth* wine. Oil is said to cause delirium.
NATURAL RANGE: Mediterranean region, perhaps southern Europe, widely cultivated and naturalized
REFERENCES: Bussmann *et al.* 2009b, Carneiro Martins 1989, Franquemont *et al.* 1990, Guia Rural n.d., Hilgert and Gil 2006, IBGE 1980, MBG-Tropicos, Rehm and Espig 1991, Uphof 1968, Usher 1974

Artemisia dracunculus L. [syn. *A. dracunculoides* Pursh, *A. dracunculus* subsp. *dracunculina* (S.Watson) H.M.Hall & Clem.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: dragon herb, dragon's-wort, estragon, false tarragon, French tarragon, Russian tarragon, tarragon, wild tarragon
PORTUGUESE: estragão
SPANISH: dracúnculo, dragoncillo, estragón, tarragón
USES/NOTES: Aromatic leaf is used as a spice or a condiment in cooked foods and to flavor vinegar. Oil-rich seeds are edible. Also medicinal.
NATURAL RANGE: Eurasia to the Himalayas and Siberia, possibly to far northwestern North America

REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 2006, Garrett 1996, Guia Rural 1990, Mabberley 1987, Rodríguez Martínez 1990, Uphof 1968, Usher 1974, Yanovsky 1936

Artemisia frigida Willd.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: fringed wormwood, fringed sage
SPANISH: estafiate
USES/NOTES: Leaves are used as a spice, often to flavor corn.
NATURAL RANGE: Temperate North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harris 1998, Kirk 1970, Uphof 1968

Artemisia ludoviciana Nutt. [syn. *A. ludoviciana* var. *ludoviciana*] and *A. ludoviciana* subsp. *mexicana* (Willd. ex Spreng.) D.D.Keck [syn. *A. mexicana* Willd. ex Spreng.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cudweed, Louisiana wormwood, Mexican oregano, white prairie-sage
SPANISH: estafiate, teposano
USES/NOTES: Plants are primarily medicinal, though seeds are edible and the leaves are used to flavor *aguardiente*, which is then called *yolixpa* in Mexico's Sierra Madre Oriental.
NATURAL RANGE: Alaska to southern Mexico, Guatemala, and Belize
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, Balick *et al.* 2000, Crowhurst 1972, Facciola 1990, Fernald 1950, Kermath (notes), Kindscher 1987

Artemisia tridentata Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: basin big sagebrush, basin sagebrush, big sagebrush, common sagebrush, Great Basin sage, sagebrush, wormwood
SPANISH: artemisa, chamizo blanco
USES/NOTES: Seeds have been eaten raw, dried or as meal by indigenous groups in the plant's range.
NATURAL RANGE: Cool arid environments of western Canada, west-central U.S., and northern Mexico, especially in the Great Basin of the western U.S.
REFERENCES: Kindscher 1987, MBG-Tropicos, Uphof 1968, Yanovsky 1936

Artemisia tripartita Rydb.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: artemisia, threetip sagebrush, three-tip sagebrush
USES/NOTES: Seeds are edible.
NATURAL RANGE: Great Basin and northern Rocky Mountains of western U.S. into British Columbia
REFERENCES: Bailey Hortorium 1976, Uphof 1968, USDA-NRCS

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Artemisia vulgaris L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: artemisia, Indian wormwood, mugwort
PORTUGUESE: artemísia, losna, losna-brava
SPANISH: ajenjo, artemisa, artemisia
USES/NOTES: Young shoots and leaves are eaten boiled or used as a seasoning. Leaves and roots contain an oil used in tonics, medicines, and mosquito repellents.
NATURAL RANGE: North temperate regions
REFERENCES: Guia Rural n.d., Guia Rural 1990, IBGE 1980, Jardim Botânico de Brasília 1990, Price 1990, Tucker 1994, Usher 1974

Arthrocnemum subterminale (Parish) Standl. [syn. *Salicornia subterminalis* Parish]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: glasswort, Parish's glasswort
USES/NOTES: Coahuilla Indians of California used the seeds as an edible meal. Leaves may be eaten as a raw or cooked leafy green vegetable.
NATURAL RANGE: Baja California and California
REFERENCES: CONABIO, Uphof 1968, Yanovsky 1936

Artocarpus altilis (Parkinson) Fosberg [syn. *A. incisus* (Thunb.) L.f., *A. communis* J.R.Forst. & G.Forst.]
FAMILY: Moraceae (mulberry)
ENGLISH: breadfruit, breadfruit tree, breadnut (seeded variety), Fosberg breadfruit, katahar (seeded variety)
PORTUGUESE: fruta-de-pão, fruta-pão, pão-de-massa
SPANISH: albopán, árbol de pan, árbol del pan, arbopén, buen pan, castaña, castaño de malabar, fruta de pan, guampán, madupuru, mapén, marure, mazapán, pan, pan de año, pan de fruta, pan de masa, pan de ñame, pan de palo, pan de pepita, pan de pobre, pan de todo el año, pan del norte, pan del árbol, pana, pana cimarrona, pana de pepitas, panapén, pandicho, pandilla, pandisho, pantriba, pepa de pan, topán, túpan
USES/NOTES: Fruits are eaten boiled, baked, roasted, fried, or curried, made into flour, and used medicinally. Seeds, of seeded varieties, are eaten roasted, boiled, or curried. Leaves are used in folk medicine in some regions. Also a popular ornamental for its large, dark green, shiny leaves.
NATURAL RANGE: Possibly the Sunda Archipelago of Indonesia, or elsewhere in Southeast Asia, or perhaps the South Pacific islands
REFERENCES: Bourke *et al.* 1987, Cavalcante 1991, Duke 1986, Guia Rural n.d., Horst 1992a, Johns and Stevenson 1985, Kermath (notes), Laguerre 1987, Morton 1987a, OAS 1973, Omawale 1973, Padoch and de

Jong 1991, Quijano and Arango 1979, Rodríguez Martínez 1987, Vásquez and Gentry 1989, Yamaguchi 1983

Artocarpus camansi Blanco
FAMILY: Moraceae (mulberry)
ENGLISH: breadnut, kamansi
FRENCH: chataigne
PORTUGUESE: fruta-pão
SPANISH: castaña, fruta pan, frute pan, pana de pepitas, paparahua, pitiu (Jívaro)
USES/NOTES: Large (to 12cm in diameter), oval-shaped, immature green fruit, covered with soft spines, is sliced and cooked in soups and stews. Seeds are eaten roasted or processed into flour or paste. Edible seed oil is rich in unsaturated fat. The plant is underutilized in the Americas.
NATURAL RANGE: Papua New Guinea, possibly the Moluccas and the Philippines, cultivated in the humid lowlands of the Neotropics
REFERENCES: Adeleke and Abiodun 2010, MBG-Tropicos, Roberts-Nkrumah 2005, USDA-ARS

Artocarpus heterophyllus Lam. [syn. *A. integrifolia* L.]
FAMILY: Moraceae (mulberry)
ENGLISH: jaca, jackfruit, jak, jakfruit, kowa
PORTUGUESE: jaca, jaca-da-baía, jaca-mel
SPANISH: castaño, jac, jaca, jaquero, pana cimarrona, pandicho, rima, yaca
USES/NOTES: Fruits, among the largest tree fruits, are eaten fresh or cooked as a vegetable when green, added to liqueurs, or fed to animals. Seeds are eaten boiled, roasted or ground into flour. Each fruit can yeild up to a pound of flour from the seeds. Jackfruit made its way to Jamaica in 1782.
NATURAL RANGE: Humid west coast of Indian and/or Malaysian lowlands
REFERENCES: Campbell 1984, Duke 1986, Felippe 2004, Gregory 1960, Guia Rural n.d., Kermath (notes), León 1987, Morton 1987a, OAS 1973, Omawale 1973, Peret 1985, Usher 1974, Vásquez and Gentry 1989

Artocarpus integer (Thunb.) Merr. [syn. *A. champeden* (Lour.) Stokes, *A. polyphemus* Pers.]
FAMILY: Moraceae (mulberry)
ENGLISH: cempedak, champedak, chempedak
PORTUGUESE: cempedak, champedaque, jaca
SPANISH: champedak, fruta de pan
USES/NOTES: Slimy yellowish-orange fruit pulp is eaten cooked, often with with rice, immature fruits are used in soups, and roasted seeds are edible. Similar to *A. heterophyllus*. The plant also contains an antimalarial compound with medicinal potential.
NATURAL RANGE: Malaya, rarely cultivated in the Americas

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REFERENCES: Boonlaksiri *et al*. 2000, Facciola 1990, Hoyas 1989, Morton 1987ª

Artocarpus lacucha Buch.-Ham. [syn. *A. lacoocha* Roxb.)
FAMILY: Moraceae (mulberry)
ENGLISH: barahar, barhar, lakoocha, monkey-fruit, monkey-jack
USES/NOTES: Pleasant tasting, tart fruits are edible, though rare in the Americas. Tart male inflorescence is may be pickled or used as a spice. Bark is chewed like betel nuts (*Areca* spp.). Seeds are also are edible.
NATURAL RANGE: North Indian lowlands, cultivated in Guyana and rarely elsewhere in the Americas
REFERENCES: Hanelt and IPGCPR 2001, Mabberley 1987, Morton 1987a, Omawale 1973, Uphof 1968

Artocarpus nitidus subsp. *lingnanensis* (Merr.) F.M.Jarrett [syn. *A. lingnanenis* Merr.]
FAMILY: Moraceae (mulberry)
ENGLISH: butong, kwai muk, kwai muk breadfuit
USES/NOTES: Seen infrequently in the Americas, the reddish-orange, 2-5cm, sweetish-tart fruit is eaten fresh, dried, or preserved.
NATURAL RANGE: China
REFERENCES: Morton 1987a

Artocarpus odoratissimus Blanco
FAMILY: Moraceae (mulberry)
ENGLISH: marang
PORTUGUESE: marangue, terap
SPANISH: marang
USES/NOTES: Similar to the jackfruit (*A. heterophyllus*), the pulp is edible. Cultivated in Florida and Venezuela.
NATURAL RANGE: Philippines to Indonesia
REFERENCES: Facciola 1990, Hoyas 1989, Mabberley 1987, Uphof 1968

Arundinaria gigantea (Walter) Muhl. [syn. *A. macrosperma* Michx.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: bamboo, cane, cane reed, giant cane, large cane, river cane, southern cane, switch cane
USES/NOTES: Amerindians and early European settlers used seeds like wheat (*Triticum aestivum*). Young shoots are prepared as bamboo shoots (like those from the Bambusaceae) or asparagus (*Asparagus officinalis*).
NATURAL RANGE: Eastern North America from New York to Florida and Texas
REFERENCES: Bailey Hortorium 1976, Correll and Johnston 1970, Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Medsger 1939, Peterson 1977, USDA-NRCS, Yanovsky 1936

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Arundo donax L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: arundo, carrizo, giant cane, giant reed, Spanish cane, wild cane
PORTUGUESE: cana, cana-brava
SPANISH: cañahueco, carrizo, carrizo grande
USES/NOTES: Bamboo-like grass' young shoots may be eaten as a cooked vegetable or potherb and rhizomes are eaten cooked as a vegetable or ground and mixed with grain flour. Now being considered as a biofuel crop.
NATURAL RANGE: probably fresh water margins of India, though once considered of Mediterranean origin, now widely naturalized in tropical and subtropical regions and regionally invasive
REFERENCES: Bell 1997, Coyle and Roberts 1975, Kunkel 1984, Nee n.d.

Asarum canadense L.
FAMILY: Aristolochiaceae (birthwort or Dutchman's-pipe)
ENGLISH: American wild ginger, Canadian wild ginger, wild ginger
USES/NOTES: Roots and flowers of this perennial forb are used as a ginger substitute, mixed with brown sugar to make candy, or used for tea. Leaves can irritate the skin.
NATURAL RANGE: Eastern North America from southeastern Manitoba to Nova Scotia south to eastern Oklahoma through Louisiana to the Carolinas
REFERENCES: Bailey Hortorium 1976, Fernald 1950, FNAEC 1997, Gibbons 1962, Harris 1972, Mabberley 1987, Peterson 1977, Tomikel 1986

Asarum caudatum Lindl.
FAMILY: Aristolochiaceae (birthwort or Dutchman's-pipe)
ENGLISH: long-tailed wild ginger
USES/NOTES: Roots are used as a ginger substitute, and leaves are used for tea.
NATURAL RANGE: Pacific Northwestern U.S. and adjacent Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Kirk 1970, Uphof 1968

Asclepias asperula subsp. *capricornu* (Woodson) Woodson [syn. *A. asperula* var. *decumbens* (Nutt.) Shinners, *Asclepiodora decumbens* (Nutt.) A.Gray]
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: antelope horns, antelope horns milkweed, green-flowered milkweed, milkweed, spider antelope horns, spider milkweed
SPANISH: algodoncillo, hierba lechosa, talayote
USES/NOTES: Latex has been used for chewing gum.
NATURAL RANGE: Southwestern United States from Nebraska to Texas and California into northern Mexico from Nuevo León northern Sonora
REFERENCES: CONABIO, ITIS, Kaul *et al.* 1991, Uphof 1968, Yanovsky 1936

Asclepias brachystephana Engelm. ex Torr.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: bract milkweed
SPANISH: lechosilla
USES/NOTES: Leaves are eaten as vegetable greens, or *quelites* in Spanish.
NATURAL RANGE: Southern Colorado, Texas, New Mexico, and Arizona in the United Sates and Chihuahua, Coahuila, Durango, Guanajuato, Sonora, and Zacatecas in Mexico
REFERENCES: CONABIO, Fernández Brewer *et al*. 2008, MBG-Tropicos

Asclepias eriocarpa Benth.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: Indian milkweed, kotolo, woollypod milkweed
SPANISH: algodoncillo
USES/NOTES: Latex has been used as a source of chewing gum.
NATURAL RANGE: California, Nevada, and Baja California
REFERENCES: Bailey Hortorium 1976, CONABIO, Moerman 1998, Uphof 1968, Yanovsky 1936

Asclepias glaucescens Kunth [syn. *A. glaberrima* Sessé & Moc.]
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: nodding milkweed
SPANISH: borreguito, calderona, calderota, cori, guie-vada (Zapotec), hoja de liebre, hojita de liebre, kaxorosi (Rarámuri), lecherilla, lechistrema, oreja de conejo, oreja de liebre, palouisi (Guarijío), polín, pipitzomeh (Nahuatl), tyuuxi (Popoluca)
USES/NOTES: Leaves are eaten as vegetable greens, or *quelites* in Spanish.
NATURAL RANGE: Mexico, Central America, and southern Texas, New Mexico and Arizona
REFERENCES: Breedlove 1986, CONABIO, Fernández Brewer *et al*. 2008, MBG-Tropicos, USDA-NRCS

Asclepias incarnata L.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: purple milkweed, rose milkweed, swamp milkweed
SPANISH: algodoncillo
USES/NOTES: Menominee used heads for soup. Fruits may be eaten boiled.
NATURAL RANGE: Nova Scotia to Florida and Utah
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Moerman 1998, Uphof 1968, Yanovsky 1936

Asclepias involucrata Engelm. ex Torr.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: dwarf milkweed
SPANISH: algodoncillo, asclepias

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USES/NOTES: Hopi used the latex as chewing gum.
NATURAL RANGE: Southwestern U.S. including Kansas, Colorado, Utah Oklahoma, Texas, New Mexico, and Arizona to northern Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Sundell 1990, Uphof 1968, USDA-ARS

Asclepias speciosa Torr.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: Greek milkweed, milkweed, showy milkweed, silkweed, woolly milkweed
USES/NOTES: Very young shoots may be cooked and eaten like asparagus (*Asparagus officinalis*), and latex can be used as chewing gum. Uncooked plants are poisonous.
NATURAL RANGE: Central and western North America from Michigan to Washington, California, and Texas in the U.S. and Manitoba to British Columbia in Canada
REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, Clarke 1977, Correll and Johnston 1970, Facciola 1990, Harrington 1967, Uphof 1968, USDA-NRCS

Asclepias syriaca L.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: broadleaf milkweed, butterfly flower, common milkweed, milkweed, silkweed, silky swallow-wort, Virginia silk, Virginia silkweed
SPANISH: algodoncillo, algodoncillo común, asclepias
USES/NOTES: Young shoots are cooked like asparagus (*Asparagus officinalis*), young flowers, buds, and immature fruits are eaten cooked, and flowers are a sugar source.
NATURAL RANGE: Central and eastern North America
REFERENCES: Bailey Hortorium 1976, CONABIO, Gibbons 1962, Harrington 1967, Kindscher 1987, Mabberley 1987, Peterson 1977, Tomikel 1986, Uphof 1968, Wiersema and León 1999

Asclepias tuberosa L.
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: butterfly milkweed, butterfly weed, chigger flower, Indian paintbrush, pleurisy root, tuberroot
SPANISH: inmortal
USES/NOTES: Boiled fruit pods reportedly are edible, traditionally prepared with buffalo meat, flowers are said to have been used for sugar, and young shoots, young leaves, and young inflorescences are said to be eaten as cooked vegetables. Boiled roots are said to be edible. Perkins and Payne and Peterson warn that the entire plant is poisonous. Tubers are medicinal.
NATURAL RANGE: Eastern North America from Maine and Ontario to Florida, Texas, and Nuevo León in northeastern Mexico

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REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Harrington 1967, Medsger 1939, Perkins and Payne 1978, Peterson 1977, Uphof 1968

Asimina reticulata Shuttlew. ex Chapm. [syn. *A. cuneata* Shuttlew. ex A.Gray, *Pityothamnus reticulatus* (Shuttlew. ex Chapm.) Small]
FAMILY: Annonaceae (custard-apple)
ENGLISH: dog banana, flatwoods pawpaw, netted pawpaw, reticulate pawpaw
USES/NOTES: Pulp of the oblong, yellow-green berry is edible.
NATURAL RANGE: Peninsular Florida extending just into southern Georgia
REFERENCES: Taylor 1998, USDA-NRCS

Asimina triloba (L.) Dunal [syn. *Annona triloba* L.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: American pawpaw, Canada banana, common pawpaw, dog banana, false banana, Indian banana, Michigan banana, ornamental pawpaw, papaw, pawpaw
SPANISH: papayo
USES/NOTES: Sweet creamy pulp of the oblong berries, yellow-green to brownish when ripe, tastes vaguely like a banana. Once more important as a food item, efforts to revive the rather large (to 15 cm long), pulpy fruit are underway. Fruits of the related *Asimina obovata* (flag or Florida pawpaw) and *Asimina parviflora* (dwarf, small-flowered, or small-fruited pawpaw) are said to be edible though undesirable.
NATURAL RANGE: Eastern North America from southern Ontario to northern Florida and northeastern Texas, related species *A. obovata* restricted to Florida and *A. parviflora* to the southeastern U.S.
REFERENCES: Bourke *et al.* 1987, Duke 1992, Elias and Dykeman 1982, Facciola 1990, FNAEC 1997, Gibbons 1962, Harrington 1967, Kermath (notes), Kral 1960, Mabberley 1987, Nelson 1994, Peterson 1977, Uphof 1968, USDA-NRCS

Asparagus officinalis L.
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: asparagus, garden asparagus
PORTUGUESE: aspargo, espargo, melindre
SPANISH: coralillo, espárrago(s), esparraguera, montecillo, saucecillo
USES/NOTES: Young, tender to fiberous stems and flowers are eaten as a cooked vegetable. Seeds may be used like coffee (*Coffea* spp.). The asparagus of commerce is also medicinal.
NATURAL RANGE: Eastern Mediterranean or temperate eastern Europe
REFERENCES: IBGE 1980, OAS 1973, Ruberté 1984, Schneider 1987, Soukup 1970, Sturtevant 1972, Uphof 1968, Yamaguchi 1983

Asplundia sarmentosa Galeano & R.Bernal

FAMILY: Cyclanthaceae (cyclanthus)
SPANISH: cestillo, turao (Witoto)
USES/NOTES: Stems are burned for ash salts by the Witoto of Colombian Amazonia.
NATURAL RANGE: Mid elevations (~1800-2400m) of Antioquia Colombia to Amazonian Colombia
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, MBG-Tropicos

Aster macrophyllus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: big-leaf aster, rough tongues
USES/NOTES: Newly opened leaves have been used as a potherb or like common spinach (*Spinacia oleracea*).
NATURAL RANGE: Eastern Canada to the mountains of North Carolina
REFERENCES: Cronquist 1980, Peterson 1977, Uphof 1968, Yanovsky 1936

Astragalus canadensis L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Canadian milkvetch, locoweed
USES/NOTES: Roots have been eaten by the Blackfoot, however, ingestion is not recommended unless positive identification is made.
NATURAL RANGE: North America, southern Canada and the U.S.
REFERENCES: Correll and Johnston 1970, Kindscher 1987, Mabberley 1987, Radford *et al.* 1968

Astragalus crassicarpus Nutt. [syn. *A. caryocarpus* Ker Gawl., *A. succulentus* Richardson, *A. mexicanus* A.DC., *Geoprumnon succulentum* (Richardson) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: buffalo bean, buffalo pea, Indian pea, ground plum, milkvetch
USES/NOTES: Immature pods are eaten raw, boiled or pickled.
NATURAL RANGE: Eastern Rocky Mountains to Texas
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harrington 1967, Isely 1990, Kindscher 1987, Uphof 1968

Astragalus plattensis Torr. & A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Platte milkvetch, Platte River milkvetch
USES/NOTES: Immature fruit pods are edible.
NATURAL RANGE: Texas to western Minnesota and eastern Montana in the north and to western Tennessee in the east. Present in Nuevo León, Mexico, but not determined if native or naturalized
REFERENCES: Barneby 1964, Fernald 1950, Harrington 1967, ITIS, Turner 1959, Vargas López 1991

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Astrocaryum acaule Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: unabai
PORTUGUESE: palmeira-lú, tucuma-í, tucumã-í, tucumãí
SPANISH: corocito, corozo, espina, ma-tav-icú-li, quidíja
USES/NOTES: Edible fruit pulp is similar to the more common *A. aculeatum.*
NATURAL RANGE: Amazonian Colombia and Brazil and southern Venezuela and the Guianas, especially abundant in the upper Rio Negro basin
REFERENCES: Henderson 1995, Henderson *et al.* 1995, Martin *et al.* 1987, Silva *et al.* 1977

Astrocaryum aculeatissimum (Schott) Burret [syn. *A. ayri* Mart.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: brajaúva, brejaúva
USES/NOTES: Seeds are an edible oil source.
NATURAL RANGE: Coastal Brazil from Bahia to Santa Catarina
REFERENCES: Henderson *et al.* 1995, Martin *et al.* 1987

Astrocaryum aculeatum G.Mey. [syn. *A. macrocarpum* Huber, *A. princeps* Barb.Rodr., *A. manaoense* Barb.Rodr., *A. tucuma* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: acqueero, akuyuru, kuru, star-nut palm, tucuma, tucuma palm, tucumou
PORTUGUESE: coco-de-tucumã, palmeira-tucumá-assi, tucum, tucum-assu, tucum-da-serra, tucum-do-mato, tucum-purupuru, tucumã, tucumã-açu, tucumã-arara, tucumã-do-amazonas, tucumã-piririca, tucumã-uassu-rana, tucumã-verdadeiro, uri
SPANISH: chambira, chambirá, chonta, chontilla, cumare, hericungo, macanilla, panima, tucum, tucumá, tucuman, yavaide
USES/NOTES: Thin, mealy, typically orange mesocarp contains three times or more vitamin A than carrots and is eaten out or hand, mashed into a thick beverage called *vinho de tucumã* (tucumã wine) in Brazil, or made into a nutty tasting ice cream seen frequently in Manaus, Brazil. Pulp is less fibrous than that of *A. vulgare.* Pulp oil (*tucuma oil*), similar in quality to coconut oil, is used in cooking or to make soap. Kernel fat is used to make margarine. Hearts, of this single-stemmed, spiny palm, are appreciated by rural inhabitants of Barcelos on the middle Rio Negro in Amazonian Brazil. Burnt leaves are a source of vegetable salt. Hard, straight stem tissue is used to make bows and arrow heads. Leaves contain strong fibers useful especially for hammocks and nets. Encouraged around dwellings, though rarely cultivated. Has been considered conspecific with *A. vulgare* Mart.
NATURAL RANGE: Trinidad, the Guianas, and Amazonian Brazil just into adjacent Colombia and Bolivia

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REFERENCES: Anderson 1977, Balick 1984, Boom 1987, Boom 1989, Cavalcante 1991, Dugand 1961, Duke and Vásquez 1994, Henderson 1995, Henderson *et al.* 1995, IBGE 1980, Kahn and de Granville 1992, Kermath (notes), Peret 1985, Plotkin 1993, Posey 1984, Rehm and Espig 1991, Schultes 1988, Silva *et al.* 1977, Wessels Boer 1965

Astrocaryum campestre Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: jarivá, tucum, tucuma
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central Brazil just into eastern Bolivia
REFERENCES: Henderson *et al.* 1995

Astrocaryum chambira Burret [syn. *A. vulgare* Wallace]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: fiber palm, tucum
PORTUGUESE: tucum, tucuma, tucumã
SPANISH: bataí, chambirá, chambira, chonta, coco, coco de mono, corombolo, cumare, güere, hericungo, kumari, macanilla, mataa, palma de cumare, palma coco, panima, takone, tucum, tucumá, tucuman, tuinfa
USES/NOTES: Vitamin A-rich fruit pulp, from this spiny solitary and largely subterranean-stemmed palm, is eaten and made into wine, liquid endosperm is drunk, and kernel fat is used to make margarine. The Witoto of Colombian Amazonia burn the shoots for ash salts. Leaves contain strong fibers used for hammocks and nets, pulp oil is used to make soap, and wood is used to make bows and arrow heads.
NATURAL RANGE: Western Amazonian Brazil, Amazonian Colombia, Ecuador, and Peru, just into southwestern Venezuela
REFERENCES: Anderson 1977, Bennett *et al.* 2001, Balick 1984, Boom 1987, Boom 1989, Dugand 1961, Duke and Vásquez 1994, Echeverri and Román-Jitdutjaaño 2011, Henderson 1995, Kahn and de Granville, León 1987, Pedersen and Balslev 1992, Plotkin 1993, Rehm and Espig 1991, Schultes 1988, Smith *et al.* 1992

Astrocaryum gynacanthum Mart. [syn. *A. munbaca* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: urishi, wulo
PORTUGUESE: espinho-preto, ju, jupihu, marajá, maraju, mumbaca, munbaca, munbaca-de-preta, yu, yu-’y
SPANISH: amaint-nak, caburra, coco de puerco, cubarro, devéke, rui-re’gö, ruiriɨyɨ (Witoto)
USES/NOTES: Mesocarp, of this spiny-stemmed palm, is edible and its heart is burned for vegetable ash salt.
NATURAL RANGE: Southern Venezuela, the Guianas, Amazonian Brazil and Colombia, and just into Amazonian Bolivia

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REFERENCES: Balée 1992, Echeverri and Román-Jitdutjaaño 2011, Henderson 1995, Henderson *et al.* 1995, Martin *et al.* 1987

Astrocaryum jauari Mart. [syn. *A. guara* Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: jauari palm, sauarai
PORTUGUESE: coqueiro-javari, jauari, joari
SPANISH: albarico, alvarico, chambirilla, guara, güiridima, huirima, huiririma, huirririma, jauari, korɨna (Witoto), ko-rü-ne, oco-be-totupí, tupí, yauari, yavarí
USES/NOTES: Hearts, harvested from the wild, are of especially good flavor and texture and support a small commercial industry in Barcelos, Brazil on the middle Rio Negro — though now being phased out for plantation-grown peach palms (*Bactris gasipaes*). Because of the tree's cespitose (or multiple stems) form, hearts can be harvested without killing individual plants. Fruits have been used to make flour and as an oil source, and their liquid endosperm is occasionally drunk and has a pleasing flavor similar to coconut water. The Witoto of Colombian Amazonia burn the shoots for ash salts. Fruits also are eaten by commercially important food fish including the pirapitinga (*Piaractus brachypomus*) and the tambaqui (*Colossoma macropomum*) and is used as fish bait.
NATURAL RANGE: Amazonian Brazil, Ecuador, Colombia, and Peru, southern Venezuela, and the Guianas
REFERENCES: Anderson 1987, Balick 1988, Coradin and Lleras 1988, Echeverri and Román-Jitdutjaaño 2011, Henderson 1995, Henderson *et al.* 1995, Kahn and de Granville 1992, Kermath (notes), Mejía C. 1988, Pedersen and Balslev 1990, Piedade *et al.* 2003, Santos Oliveira *et al.* 2014, Silva *et al.* 1977, Soukup 1970, UFA/NYBG

Astrocaryum mexicanum Liebm. ex Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: chapaya (Maya), chocho palm, choco palm, warree cohune
SPANISH: acté (Lacandon), capean (Zoque), chaparrera, chapay, chapaya (Maya), chapaye (Tzeltal), chichón, chocho, choco, chocón, corcho, lancetilla, pichi (Maya), tzitzún (Zoque)
USES/NOTES: Endosperm and emerging inflorescences are eaten locally. The small (occasionally to 8m) understory solitary palm is also cultivated for its attractive qualities, though it is very spiny. Both narrow and wide leaved forms exist.
NATURAL RANGE: South-central Mexico (from Veracruz) to northeastern Nicaragua
REFERENCES: Balick *et al.* 2000, CONABIO, Espejo Serna *et al.* n.d., Henderson *et al.* 1995, MBG-Tropicos, Meléndez Guadarrama *et al.* 2013, Standley and Steyermark 1958

Astrocaryum murumuru var. *huicungo* (Dammer ex Burret) A.J.Hend. [syn. *A. huicungo* Dammer ex Burret]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: huicungo, uicungu
USES/NOTES: Heart and fruits are edible.
NATURAL RANGE: Andean foothills of Amazonian Peru and Ecuador and likely Bolivia
REFERENCES: Bennett *et al.* 2001, DeWalt *et al.* 1999, Duke and Vásquez 1994, Henderson *et al.* 1995

Astrocaryum murumuru var. *murumuru*
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: murumura, murumuru palm
PORTUGUESE: murumuru
SPANISH: chonta, chuchana, kɨkɨy, mocora, murumur, murumurá, palma murumuru
USES/NOTES: Fruits are used to make flour, endosperms are eaten fresh or used as fish bait, and edible hearts are of high quality. The Witoto of Colombian Amazonia burn the shoots for ash salts.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Anderson 1977, Echeverri and Román-Jitdutjaaño 2011, Fearnside 1985, Henderson 1995, Henderson *et al.* 1995, Kahn and de Granville 1992, León 1987, Pedersen and Balslev 1992, Purseglove 1972, Soukup 1970

Astrocaryum sciophilum (Miq.) Pull. [syn. *A. plicatum* (Mart.) Drude]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bulishi, mumu
PORTUGUESE: murumuru
SPANISH: júúikuruy (Witoto)
USES/NOTES: Fruits are edible. The Witoto of Colombian Amazonia burn the shoots for ash salts.
NATURAL RANGE: Amazonian Colombia and Brazil into the Guianas
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Henderson 1995, Henderson *et al.* 1995

Astrocaryum standleyanum Bailey
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: black palm
SPANISH: chonta, chunga, güerre, guerregue, güérregue, mocora, pejibaye
USES/NOTES: Fruit pulp is eaten infrequently and hearts are of good quality.
NATURAL RANGE: Central America, Colombia's Pacific lowlands, and northwestern Ecuador

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REFERENCES: Bernal 1992, Duke 1986, Estupiñán-González and Jiménez-Escobar 2010, Henderson *et al*. 1995, Leung 1961, Martin *et al*. 1987, Pedersen 1994, Tabora *et al*. 1993

Astrocaryum urostachys Burret
FAMILY: Arecaceae or Palmae (palm)
SPANISH: awan (Shuar), awant' (Shuar), chuchana, ettso (Cofán), iva (Huaorani), ramos, ramus, usagua (Kichwa), ushawa (Kichwa), yka (Huaorani)
USES/NOTES: Heart is eaten by several native groups including the Shuar. Soft endosperm of fruit is eaten by the Huaorani and Quichua.
NATURAL RANGE: Amazonian Ecuador to 1,000 meters
REFERENCES: De la Torre *et al*. 2009, MBG-Tropicos, Van den Eynden *et al*. 2004

Astrocaryum vulgare Mart. [syn. *A. awarra* de Vriesse, *A. tucuma* Wallace, *A. segregatum* (Mart.) Drude, *A. tucumoides* (Mart.) Drude]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: aouará, aoura, awara, awarra palm, ocherie, tucuma palm
PORTUGUESE: awara, brejaúba, coco-tucum, cumari, takamã, tucum-bravo, tucum-piranga, tucumã-do-pará, tucumãí, tucum-verdadeiro
SPANISH: awarra, chontilla, cumare, hambirá, hericungo, tucumá
USES/NOTES: Orange fruit's pulp is consumed out of hand, prepared as a beverage (*vinho de tucumã*), or in ice cream, and contains an edible oil, which also is used to make soap.
NATURAL RANGE: Northeastern Amazonian Brazil, French Guiana, and Suriname
REFERENCES: Balée 1992, Balick 1988, Cavalcante 1991, Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Kahn and de Granville 1992, León 1987, Mabberley 1987, Martin *et al*. 1987, OAS 1973, Omawale 1973, Pereira and Aparecida n.d., Wessels Boer 1965

Atriplex argentea Nutt.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: silverscale, silverscale saltbush, silvery atriplex, silvery orach
USES/NOTES: Seeds and shoots are edible.
NATURAL RANGE: Western half of the U.S. and portions of adjacent Canada, and south into northern Chihuahua, Mexico
REFERENCES: Harrington 1967, MBG-Tropicos

Atriplex atacamensis Phil. and *A. lampa* (Moq.) Gillies ex D.Dietr.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: South American saltbush

SPANISH: cachiyuyo, lampa (*A. lampa*), zampa (*A. lampa*)
USES/NOTES: Unidentified plant part, probably the seed, is said to be used for food in Chile.
NATURAL RANGE: *A. atacamensis* from the Atacama Desert of Chile into southern Peru, *A. lampa* from central and southern Chile, Paraguay, southern Bolivia, and western Argentina
REFERENCES: Díaz 2007, MBG-Tropicos, Mösbach 2000

Atriplex canescens (Pursh) Nutt.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: cenizo, chamiza, four-wing saltbush, shadescale
SPANISH: cenizo, chamiso, chamizo, costilla de vaca, saladillo
USES/NOTES: Ground seeds and leaf ashes are used as a substitute for baking powder. Seeds are edible.
NATURAL RANGE: Northern Mexico, Alberta, western U.S. from North Dakota to Texas, Washington, and California, Eurasia, and North Africa
REFERENCES: CONAFOR, Tull 1978, USDA-NRCS

Atriplex confertifolia (Torr. & Frém.) S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: shadescale, shade-scale, sheep's fat, spiny saltbush
USES/NOTES: Seeds are eaten as bread or mush. Leaves are boiled and the water is used to flavor corn pudding.
NATURAL RANGE: Southwestern North America
REFERENCES: Brako *et al.* 1995, Facciola 1990, Yanovsky 1936

Atriplex dioica Raf. [syn. *A. patula* var. *subspicata* (Nutt.) S.Watson, *A. subspicata* (Nutt.) Rydb.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: orache, saline saltbush, saltbush, spearscale, thickleaf orach
USES/NOTES: Greens and shoots are eaten cooked, seeds are eaten raw, cooked or used for tea, and salty ashes are used for leavening.
NATURAL RANGE: Western U.S.
REFERENCES: FNAEC 2004, Kindscher 1987, MBG-Tropicos

Atriplex hortensis L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: aracah, butter leaves, garden atriplex, garden orache, mountain spinach, orach
SPANISH: armuelle de huerta, quenopodio de los jardines, rache
USES/NOTES: Seeds and shoots are edible.
NATURAL RANGE: Eurasia, cultivated in North America

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REFERENCES: Bourke *et al.* 1987, Brako *et al.* 1995, Facciola 1990, Harrington 1967, Mabberley 1987

Atriplex lentiformis (Torr.) S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: big saltbush, quail bush
SPANISH: chamizo
USES/NOTES: The Pima of Arizona ate the seeds.
NATURAL RANGE: Southwestern U.S. and northern Mexico
REFERENCES: Bailey Hortorium 1974, CONABIO, Curtin 1949, Shreve and Wiggins 1964

Atriplex patula L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: common orach, common orache, halberd-leaf orache, halberd-leaved saltbush, orache, saltbush, spear orache, spear oracle, spear saltbush, spear saltweed, spearscale, spreading atriplex, spreading orache
SPANISH: armuelle, armuelle angosto, armuelle silvestre, armuelles angostos, armuelles silvestres
USES/NOTES: Young leaves and tender tips are added to salads or eaten cooked.
NATURAL RANGE: Temperate Eurasia, widely naturalized in temperate areas including much of the U.S. and southern South America
REFERENCES: Brako *et al.* 1995, CONABIO, Facciola 1990, Harrington 1967, Hultén 1968, ITIS, Marticorena and Quezada 1985, Tull 1978

Atriplex polycarpa (Torr.) S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: all-scale, allscale, allscale saltbush, cattle saltbush, cattle spinach, desert saltbush
SPANISH: cenizo, chamizo
USES/NOTES: The Pima of Arizona ate the seeds.
NATURAL RANGE: Arizona and southern California and adjacent areas of Baja California and Sonora, Mexico
REFERENCES: Brako *et al.* 1995, CONABIO, Curtin 1949, Hickman 1993, Shreve and Wiggins 1964

Atriplex prostrata subsp. *calotheca* (Rafn) M.A.Gust. [syn. *A. calotheca* (Rafn) Fr.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: hastate orache, spear oracle, triangle orache

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USES/NOTES: Seeds are edible and leaves are used as a cooked vegetable.
NATURAL RANGE: Uncertain, Old World and perhaps U.S. and Canada, naturalized in North America, Argentina, Chile, and highland Bolivia
REFERENCES: Clarke 1977, Facciola 1990, MBG-Tropicos, USDA-ARS

Atriplex rotundifolia Dombey ex Moq.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
SPANISH: cachisco
USES/NOTES: Herbacious plant's leaves are used as a spice in the Ica region of Peru.
NATURAL RANGE: Low elevations from sea level to below 1200m along the arid western slopes of the Peruvian Andes from Arequipa in the Southwest to Lambayeque and Cajamarca in the northwest
REFERENCES: León and Monsalve 2006, Whaley *et al*. 2006

Atriplex semibaccata R.Br.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Australian saltbush
SPANISH: arbusto salado australiano
USES/NOTES: Red berries are edible.
NATURAL RANGE: Australia, naturalized in temperate North (California to Utah and texas) and southern South America
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Marticorena and Quezada 1985, USDA-NRCS

Atriplex wrightii S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Wright's saltbush
USES/NOTES: Greens and shoots are eaten cooked, young shoots are eaten raw, and seeds are parched and made into a nutritious meal.
NATURAL RANGE: Texas, New Mexico, Arizona, and northern Mexico
REFERENCES: Castetter and Bell 1942, Ebeling 1986, Flores Olvera 1992, Shreve and Wiggins 1964

Attalea allenii H.E.Moore
FAMILY: Arecaceae or Palmae (palm)
SPANISH: igua, mangué, taparín, táparo
USES/NOTES: Seeds are eaten and liquid endosperm is drunk.
NATURAL RANGE: Northwestern Colombia and the Atlantic coast of Panama
REFERENCES: De Nevers 1987, Henderson *et al*. 1995

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Attalea amygdalina Kunth [syn. *A. uberrima* Dugand, *A. victoriana* Dugand]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: curuá-açu
SPANISH: almendrón, almendrón del Río Cauca, cuesco, cuescu, mangué, milpesos, palma almendrón, palma real, táparo
USES/NOTES: Oily seeds, of this endangered palm, are edible and fruits are made into a beverage.
NATURAL RANGE: Cauca Valley, Colombia
REFERENCES: Bernal 1989, Duke n.d., Henderson *et al.* 1995, Martin *et al*. 1987, OAS 1973, Rios *et al*. 2011, Ruiz 1984

Attalea butyracea (Mutis ex L.f.) Wess.Boer [syn. *Scheelea bassleriana* Burret, *S. cephalotes* (Poepp. ex Mart.) H.Karst., *S. costaricensis* Burret, *S. excelsa* H.Karst., *S. liebmannii* Becc., *S. lundellii* Bartlett, *S. macrocarpa* H.Karst., *S. preussii* Burret, *S. tessmannii* Burret, *S. zonensis* L.H.Bailey]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: American oil palm, wine palm, yagua palm
PORTUGUESE: cocão, jaci
SPANISH: canambo, cocoyol, coquito, coroba, corozo, coyol real, coyole, coyole largo, huilote (rachis only), lon-ual (Chontal), manaca (leaves only), mop (Maya), palla, palma curuba, palma de agua, palma de corozo, palma de vino, palma real, palmera de coyol, shapaja, shebón, yagua, zonza
USES/NOTES: Seeds are an edible oil source and sap is made into wine in Colombia.
NATURAL RANGE: Southern Mexico, Central America, Colombia, Venezuela, Trinidad and Tobago, and Amazonian Ecuador, Peru, and Brazil
REFERENCES: Bernal 1992, Berlingeri G. *et al*. 2012, CONABIO, Duke and Vásquez 1994, Henderson 1995, Henderson *et al*. 1995, Martin *et al*. 1987, Ochoa-Gaona *et al*. 2011, Pinedo-Vásquez *et al.* 1992, Uphof 1968, UFA/NYBG, Uhl and Dransfield 1987

Attalea cohune Mart. [syn. *Orbignya cohune* (Mart.) R. Dahlgren ex Standl., *Orbignya guacuyule* (Liebm. ex Mart.) E. Hernández]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: cohune, cohune nut, cohune palm
SPANISH: cohume, cohune, coquito de aceite, coquito de colima, coroz, corozo, coyol, manaca, palma de corozo, tutz, yagua
USES/NOTES: Seeds are the source of *cohune oil*, used in foods, cooking, soaps, and oil lamps. Young buds and heart are eaten as a vegetable, fruit's flesh is candied, and sap is made into wine. Leaves are used for thatch, stems are used for construction, and nuts are fed to livestock. Previously described as *Orbignya cohune* on the Atlantic side and *O. guacuyule* on the Pacific side.

NATURAL RANGE: Atlantic coastal plain from northern Nicaragua, through coastal Honduras, Belize, and southern Quintana Roo, Mexico, west through Guatemala's Petén, into Chiapas, and along the Pacific coastal plain from El Salvador through Mexico's central coast.
REFERENCES: Henderson *et al.* 1995, Martin *et al.* 1987, McCurrach 1960, McSweeney 1995, OAS 1973, Rehm and Espig 1991, von Reis Altschul 1973

Attalea colenda (Cook) Balslev & A.J.Hend.
FAMILY: Arecaceae or Palmae (palm)
SPANISH: palma real
USES/NOTES: Seed contains an edible oil similar in quantaty and quality to that of the African oil palm (*Elaeis guineensis*).
NATURAL RANGE: Ecuador's western lowlands
REFERENCES: Balslev and Blicher-Mathiesen 1991, Blicher-Mathiesen and Balslev 1990, Henderson *et al.* 1995

Attalea compta Mart. [conspecific with *A. oleifera* Barb.Rodr. according to Henderson *et al.* 1995]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: babaçu, babassu, catolé, daiá, indaiá
USES/NOTES: Seed is an edible oil source and heart is eaten in Brazil.
NATURAL RANGE: Southeastern Brazil from Minas Gerais and São Paulo
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Martins *et al.* 2014

Attalea crassispatha (Mart.) Burret [syn. *Bornoa crassispatha* Cook, *Cocos crassispath* Mart., *Maximiliana crassispatha* Mart.]
FAMILY: Arecaceae or Palmae (palm)
FRENCH: carossier
USES/NOTES: Seeds are edible. The species is very rare with only some 25 individuals remaining in the wild (in the 1990s).
NATURAL RANGE: Southwestern Haiti
REFERENCES: Henderson and Balick 1991, Henderson *et al.* 1995

Attalea cuatrecasana (Dugand) A.J.Hend., Galeano & R.Bernal [syn. *Orbignya cuatrecasana* Dugand]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: corozo, taparo, táparo, táparos
USES/NOTES: Stemless palm's large fruit is edible and used to make coconut sweets.
NATURAL RANGE: Pacific coast of Colombia, perhaps to northwestern Ecuador
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

Attalea dubia (Mart.) Burret [syn. *Pindarea fastuosa* Barb.Rodr.]
FAMILY: Arecaceae or Palmae (palm)

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PORTUGUESE: babassu, bacuaçu, camarinha, coco-indaiá, indaiá, indaiá-açu, indaiaçu, palmeira-indaiá, palmito-do-chão
USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil's southeastern coast from Espírito Santo to Santa Catarina
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, Mabberley 1987

Attalea eichleri (Drude) A.J.Hend.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: babaçu, candoba, coco-painha, painha, palhinha, piaçaba, piassava, pindoba, rõn-ne (Kayapó)
USES/NOTES: Seeds are eaten by Kayapó people while working outdoors.
NATURAL RANGE: Southern and southeastern Amazonia through the Cerrado of central Brazil into eastern Bolivia
REFERENCES: Forzza 2010, González-Pérez *et al.* 2012, Henderson *et al.* 1995, Martins *et al.* 2014, Pintaud *et al.* 2008

Attalea exigua Drude
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: catolé, indaiá-rasteiro
USES/NOTES: Endosperm is edible.
NATURAL RANGE: East-central Brazilian *cerrado*
REFERENCES: Henderson *et al.* 1995

Attalea funifera Mart. ex Spreng.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Bahia piassava, coquilla nut, piassava palm
PORTUGUESE: curuá, piaçaba, piaçava, piassava, piassava-da-Bahia
SPANISH: coquilla, piasava de Bahia
USES/NOTES: Fruit is edible and seeds contain an edible oil. More economically important, however, for the abundant fibers near the leaf bases, used for brooms and handicrafts.
NATURAL RANGE: Central coast of Brazil
REFERENCES: Facciola 1990, Henderson *et al.* 1995, Guia Rural n.d., León 1987, Martin *et al.* 1987, McCurrach 1960, Purseglove 1972, Voeks 1987, Voeks and Vinha 1988

Attalea geraensis Barb.Rodr. [syn. *A. guaranitica* Barb.Rodr., *A. monogyna* Burret]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: andaiá, indaiá-do-campo, indaiá-rasteiro, insiá
SPANISH: urucurí
USES/NOTES: Seeds are rarely eaten.
NATURAL RANGE: South-central Brazil to southeastern Paraguay
REFERENCES: Henderson *et al.* 1995

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Attalea humilis Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: catolé, indaya, pindoba
SPANISH: yagua
USES/NOTES: Martin *et al.* report the seed to be an edible oil source.
NATURAL RANGE: Brazil's central coast
REFERENCES: Henderson *et al.* 1995, Martin *et al.* 1987

Attalea insignis (Mart. ex H.Wendl.) Drude
FAMILY: Arecaceae or Palmae (palm)
SPANISH: barɨkaɨ (Witoto), urcuri (Kichwa)
USES/NOTES: Witoto burn the shoots for ash salts in Colombia and Kichwa people eat the fruits in Ecuador.
NATURAL RANGE: Amazonia from Colombia, Brazil, Ecuador, and Peru
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Henderson *et al.* 1995, MBG-Tropicos

Attalea maripa (Aubl.) Mart. [syn. *Maximiliana maripa* (Aubl.) Drude, *M. martiana* H.Karst., *M. regia* Mart., *M. stenocarpa* Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: cocorite palm, curcurita palm, inaja, inajá palm, jaguá palm, kokerit palm, kokerite, kokerite palm
FRENCH GUIANA: mareepa, maripa
PORTUGUESE: anajá, anajás, anajax, anajaz, butua-do-corvo, butua-do-curvo, coco-anaiá, coco-anajá, coco-inajá, coco-najá, coqueiro-anauyá, coqueiro-enayá, inajá, inajaí, inajazeiro, inayí, mapia (Waimiri-Atroari), najá, najá-coqueiro, nayá, okolaxi (Xiriana-teri), rikre (Kayapó)
SPANISH: anajá, anajú, anajúinchami, aritá, aritaire, canis, coucurito, cucurita, cucurito, cusi, cusu, guinchire, huacava, huancava, inajá, inayo, inayuca, inayuga, incham, inija, insham, jarɨna (Witoto), kokeri palm, konigspalme, maripa, motacusillo, nayuga, shapajilla, yagua, ynayuga
USES/NOTES: Fruit pulp is edible, medicinal, and burned to smoke *Hevea* rubber, terminal buds and hearts are eaten as a vegetable, and seeds contain abundant edible oil similar to the principal babassu (*Attalea speciosa*). The Witoto of Colombian Amazonia burn the bark, fruit, and shoots for ash salts. Petioles are used to make darts. Villagers of Brazil's middle Rio Negro in the state of Amazonas seek out wild trees for their quality hearts.
NATURAL RANGE: Amazonia through central and eastern Venezuela and the Guianas
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Echeverri and Román-Jitdutjaaño 2011, Henderson *et al.* 1995, IBGE 1980, Johnston and Colquhoun 1996, Kermath (notes), Mabberley 1987, Omawale 1973, Rehm and Espig 1991, Rios *et al.* 2011, Silva *et al.* 1977, Tabora *et al.* 1993

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Attalea microcarpa Burret [syn. *Orbignya polysticha* Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: mountain maripa
PORTUGUESE: coco-curuá
SPANISH: catarina, catirina, mavaco, shapaja
USES/NOTES: Seeds and terminal buds are edible and sap is made into a fermented beverage.
NATURAL RANGE: Northern Amazonia from northeastern Peru, southeastern Colombia, southern Venezuela, the Guianas, and northern Amazonian Brazil
REFERENCES: Balick 1985, Duke and Vásquez 1994, Henderson *et al.* 1995

Attalea oleifera Barb.Rodr. [may include *A. compta* Mart.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: andaiá, catolé, palmeira, palmeira-pindoba, pindoba
USES/NOTES: Seeds are an edible oil source, and leaves are used for thatch.
NATURAL RANGE: Coastal Brazil from Paraíba to São Paulo
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Martin *et al*. 1987

Attalea phalerata Mart. ex Spreng. [syn. *A. excelsa* Mart., *A. princeps* (Mart.) H.Karst., *Scheelia martiana* Burret, *Scheelia phalerata* (Mart. ex Spreng.) Burret]
FAMILY: Arecaceae or Palmae (palm)
FRENCH GUIANA: maripa
PORTUGUESE: acuri, anacuri, aricuri, auacuri, bacuri, cabeçudo, coqueiro-acuri, ganguri, guacuri, motacu, naiá, naya, ouricuri, uacuri, uricuri, uricuri-vermelho, urcure, urucuri, urucurizeiro, yoi (Xiriana-teri)
SPANISH: chopaja, motacú, shapaja, shapajilla
USES/NOTES: Fruit's sweet mesocarp, seed oil and the stem's inner heart are edible. The fruit is used to make flour, preserves, alcoholic bevereages, ice cream, and fruit juices. Ashes from the burned peduncular bract are added to coca chew in the tree's western range. Oil is also used in shampoos and medicines. Roots were made into a kind of "bread" called *bró* in eastern Brazil that was fed to cattle. Other plant parts are used variously for tools, utencils, and baskets.
NATURAL RANGE: Amazonian Peru and Bolivia to eastern Amazonian Brazil, through the Brazilian Planalto and northern Paraguay
REFERENCES: Anderson 1978, Cunha 1944, Duke and Vásquez 1994, Henderson *et al.* 1995, IBGE 1980, Martin *et al*. 1987, MBG-Tropicos, Moraes *et al.* 1996, Rios *et al*. 2011, UFA/NYBG

Attalea racemosa Spruce
FAMILY: Arecaceae or Palmae (palm)

PORTUGUESE: catolé-de-terra-firme
SPANISH: uiyoyɨ
USES/NOTES: Seeds are eaten and liquid endosperm is drunk. The Witoto of Colombian Amazonia burn shoots for ash salts.
NATURAL RANGE: Western Amazonian Brazil and adjacent Peru through Colombian Amazonia and Venezuelan Guiana
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Henderson *et al.* 1995, Steyermark *et al.* 1995, UFA/NYBG

Attalea speciosa Mart. ex Spreng. [syn. *Orbignya barbosiana* Burret, *O. martiana* Barb.Rodr., *O. phalerata* Mart., *O. speciosa* (Mart.) Barb.Rodr.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: babassu palm
PORTUGUESE: aguaçu, auaçu, babaçu, babassu, baguaçu, baguaçuí, bauaçu, coco-de-babaçu, coco-de-macaco, coco-palmeira, coco-pindoba, kunuana, palha, palha-vermelha, rõn-tire (Kayapó), uauaçu
SPANISH: babasú, coruba, cusi, palma real, shapaja
USES/NOTES: Edible seed kernel is used in infant formulas, to make flour, as an edible oil source, as animal feed, and for fertilizer. Abundant and nearly colorless kernel oil is the source of some 60 percent of all non-industrial farmed edible oils consumed in Brazil. Trees produce up to 3,300 pounds of fruit per year, more than any other known vegetable oil source. Yet most production comes from wild and semi-wild trees that have not been improved. Endocarp is used for charcoal, leaves for thatch, woven articles, and the like, and stems for construction. Oil is used in insect repellent.
NATURAL RANGE: Amazonian Bolivia through southern Amazonian Brazil and a disjunct population in Guyana and Suriname
REFERENCES: Anderson 1977, Anderson and May 1985, Anderson *et al.* 1991, Balée 1989, Balick 1979a, Balick 1984, Cárdenas 1969, González-Pérez *et al.* 2012, Henderson *et al.* 1995, Guia Rural n.d., IBGE 1980, Kahn and de Granville 1992, Martins *et al.* 2014, May *et al.* 1985, May 1992, OAS 1973, Prance 1990, Rhem and Espig 1991, Schultes 1979b, Silva *et al.* 1977, Vásquez and Gentry 1989

Attalea spectabilis Mart. [syn. *Orbignya spectabilis* (Mart.) Burret]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: curuá, curuá-branco, curuá-piranga, curuá-pixuna, curuá-tinga, guruá, palha-preta, palha-vermelha, palheira, uauassu
USES/NOTES: Reddish fruit's pulp and seed oil are edible.
NATURAL RANGE: Eastern interior Amazonian Brazil
REFERENCES: Henderson *et al.* 1995, Mabberley 1987, Martin *et al.* 1987, Rios *et al.* 2011, Silva *et al.* 1977

Attalea tessmannii Burret

FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: cocão
SPANISH: chonta, conta
USES/NOTES: Seed is edible. Endocarps are burned to smoke raw latex in the processing of rubber.
NATURAL RANGE: Western Amazonian Brazil and adjacent Peru
REFERENCES: Duke and Vásquez 1994, Henderson *et al.* 1995, Shanley *et al.* 2011

Auxemma oncocalyx Taub.
FAMILY: Boraginaceae (borage)
PORTUGUESE: pau-branco
USES/NOTES: Fruit pulp is edible and the plant contains oncocalyxone, a potential anti-cancer chemical.
NATURAL RANGE: Endemic to Ceará, Brazil
REFERENCES: Ducke 1959, Martin *et al.* 1987, Pessoa *et al.* 2004

Avena byzantina K.Koch
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Indian oat, red oat
PORTUGUESE: aveia
SPANISH: avena
USES/NOTES: Cultivated for its edible seeds.
NATURAL RANGE: Mediterranean region
REFERENCES: Brouk 1975, Burkart 1969, Facciola 1990

Avena fatua L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: wild oat
PORTUGUESE: aveia
SPANISH: avena
USES/NOTES: Seeds have been used as a flour source in California.
NATURAL RANGE: Eurasia, naturalized and pestiferous in North America
REFERENCES: Graber 1995, Harrington 1967, Uphof 1968, Yanovsky 1936

Avena nuda L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: hulless oat, naked oat
PORTUGUESE: aveia
SPANISH: avena
USES/NOTES: Seeds are ground into flour.
NATURAL RANGE: Eurasia
REFERENCES: Facciola 1990, Uphof 1968, Zeven and de Wet 1982

Avena sativa L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: oat, oats

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PORTUGUESE: aveia
SPANISH: avena, avena cultivada
USES/NOTES: Seed is the oat of commerce, used as a quality grain, fermented into alcoholic beverages, and made into a refreshing juice when blended with with water and sugar and a variety of *atole* preparations. Also medicinal.
NATURAL RANGE: Probably east-central Europe
REFERENCES: Duke 1986, Kermath (notes), Leung 1961, Purseglove 1972, Soukup 1970, Usher 1974, Zohary and Hopf 1993

Averrhoa bilimbi L.
FAMILY: Oxalidaceae (wood sorrel)
ENGLISH: bilimbi, bilimbing, bimbling plum, birambi, citronell, cucumber tree, sourie, tree sorrel
PORTUGUESE: azedinha, bilimbi, bilimbino, biri-biri, carambola-amarela, groselha-china, limão-caiena, limão-de-caiena
SPANISH: bilimbi, bilimbín, calamias, camias, grosella carambola, grosella china, limón chino, mimbro, pepino de las Indias, tiriguro, vinagrillo
USES/NOTES: Elongated, ribbed tart fruit is consumed pickled, preserved in syrup, salted, in sauces, or as a tart juice often mixed with juice from other fruits. Flowers are eaten preserved. Fruit juice contains oxalic acid, which makes it useful to remove tarnish from fine metal surfaces.
NATURAL RANGE: Malaya, cultivated widely in the Neotropics
REFERENCES: Berg 1984, Bourke *et al.* 1987, Duke 1986, IBGE 1980, Kermath (notes), Leung 1961, Morton 1987a, Omawale 1973, Popenoe 1974, Rehm and Espig 1991, Samson 1980, Silva and Tassara 1996, Vásquez and Gentry 1989, Will 1991, Williams and Williams 1969

Averrhoa carambola L.
FAMILY: Oxalidaceae (wood sorrel)
ENGLISH: caramba, carambola, carambola tree, coolie tamarind, five-finger, star fruit
PORTUGUESE: camerunga, carambola, caramboleiro, limão-de-caiena
SPANISH: árbol de pepino, caramba, carambola, caramboler, carambolera, carambolero, carambolo, grosella carambola, melocotón, pepino de la India, tamarindo chino, tamarindo dulce, tiriguro, vinagrillo
USES/NOTES: Yellowish, elongated, star-shaped, translucent fruit has a mild, though tart, pear-like flavor and is consumed out of hand, in fruit salads, in sauces, or juiced. Flowers are also edible. Fruit juice contains oxalic acid, which makes it useful to remove tarnish from fine metal surfaces. Leaf, root, and fruit are used in folk medicine. Arrived in Brazil in 1817.
NATURAL RANGE: Sri Lanka, the Moluccas, or Indonesia, or possibly China or Malaysia, widely cultivated in the tropics

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REFERENCES: Bird and Heinlein n.d., Bourke *et al.* 1987, Cavalcante 1991, Duke 1986, Gregory 1960, Johns and Stevenson 1985, Kermath (notes), Maxwell and Maxwell 1991, Morton 1987a, Omawale 1973, Paguaga and Soto 2010, Peret 1985, Schneider 1987, Vietmeyer 1985, Williams and Williams 1969

Avicennia germinans (L.) L.
FAMILY: Avicenniaceae (black mangrove) or Verbenaceae (verbena)
ENGLISH: black mangrove, mangrove
PORTUGUESE: mangue-preto
SPANISH: aili, calumate, madre de sal, mangle blanco, mangle negro, mangle prieto, mangle salado, palo de sal, puyeque
USES/NOTES: Sprouts and sprouting seeds are eaten cooked. Uncooked seeds, however, are poisonous. Salt covered leaves are used as a salt source. Though called "black mangrove," this species is lightest in color of the mangroves and does not grow on stilt roots.
NATURAL RANGE: Neotropical coasts to southeastern coastal North America and tropical western Africa
REFERENCES: CONAFOR, Duke n.d., Godfrey 1988, Mabberley 1987, Nellis 1994, Romero-Jiménez *et al.* 2015

Azorella monantha Clos
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
SPANISH: leña piedra, kallfüko (Mapuche), kuramamüll (Mapuche)
USES/NOTES: Roots are said to be sweet when eaten raw by the Mapuche of Patagonian Argentina.
NATURAL RANGE: Chile, Argentina, Bolivia and southern Peru
REFERENCES: Brako *et al.* 1995, Fernald 1950, Molares and Ladio 2012a, Zuloaga *et al.* 2008

Baccharis gaudichaudiana DC. [syn. *B. articulata* var. *gaudichaudiana* (DC.) Baker]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
PORTUGUESE: carqueja-branca, carqueja-doce, carquejinha
SPANISH: carquesia
USES/NOTES: Leaves are made into tea, typically to treat stomach ailments, but also as a soothing beverage tea.
NATURAL RANGE: Southern Brazil São Paulo to Rio Grande do Sul), east-central Paraguay, northern Argentina and perhaps into southeastern Bolivia
REFERENCES: Forzza 2010, Guia Rural 1990, Mentz *et al.* 1997, MBG-Tropicos

Baccharis salicina Torr. & A.Gray [syn. *B. emoryi* A.Gray, *B. viminea* DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)

ENGLISH: Emory's baccharis, Great Plains false willow, groundsel tree, mule's fat, seep willow, willow baccharis
SPANISH: chilca, chilco
USES/NOTES: Leaf shoots historically were eaten in times of scarcity.
NATURAL RANGE: Western Arkansas, southwestern Kansas, Oklahoma, western and northern Texas, New Mexico, central and western Colorado, southern Utah, northern Arizona, southern Nevada, and southern California in the U.S. and Baja California across northern Mexico to Tamaulipas south to Puebla
REFERENCES: Calflora, CONABIO, LBJWC, MBG-Tropicos, Moerman 1998, USDA-NRCS

Baccharis trimera (Less.) DC. [identified as *B. triptera* Mart. by Carneiro Martins]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
PORTUGUESE: bacanta, cacalia-amara, cacalia-amarga, carque, carqueja, carqueja-amarga, carqueja-amargosa, tiririca-de-babado, vassoura, vassorinha
SPANISH: carqueja crespa, carquesia, hu-kuchu, quimsa-kuchu, yaguareté-ka'á
USES/NOTES: Leaves are made into tea, typically to treat stomach and other ailments, but also as a soothing beverage tea.
NATURAL RANGE: Southern Brazil, Paraguay, and Bolivia to Ecuador, or perhaps restricted originally to Andean Peru
REFERENCES: Cabrera 1978, Carneiro Martins 1989, Guia Rural 1990, Kermath (notes), Mentz *et al.* 1997, Peña 1997

Bactris acanthocarpa Mart. [syn. *B. acanthocarpa* var. *exscapa* Barb.Rodr., *B. humilis* (Wallace) Burret]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: iñorɨ (Witoto)
USES/NOTES: Shoots are burned for ash salts by the Witoto in Colombian Amazonia.
NATURAL RANGE: Greater Amazonia to the Gianas and Sergipe and Espírito Santo, Brazil
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Forzza 2010, MBG-Tropicos

Bactris acanthocarpoides Barb.Rodr. [syn. *B. acanthocarpa* var. *crispata* Drude]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: jawi, ulukpana
PORTUGUESE: marajá, pupunha-de-macaco
SPANISH: ñeja
USES/NOTES: Yellow to red fruit is reported edible by Duke and Vásquez who use *ñeja* as the common Spanish name, yet Henderson *et al.* describe the species as occurring in Brazil and the Guianas only,

which are not Spanish speaking areas and do not cite it as having an edible fruit. Moreover, Henderson *et al.* use *ñeja* as a common Spanish name for *B. maraja*. It could be that Duke and Vásquez incorrectly used ñeja and that *B. acanthocarpoides* does not have an edible fruit.
NATURAL RANGE: Northern Amazonian Brazil and the Guianas
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Henderson *et al.* 1995, Silva *et al*. 1977, UFA/NYBG

Bactris brongniartii Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bango palm
PORTUGUESE: marajá, marajá-de-cacho, marajá-pupunha, maraja'i, maraj'y, maria-ci, maria-wa, murumuru, tucum-bravo
SPANISH: cachepai montañero, caña negra, chacarrá, cubarro, komora, maradai, ñejilla
USES/NOTES: Marketed fleshy mesocarps are edible or used to flavor beverages.
NATURAL RANGE: Amazonia to southern Venezuela and the Guianas with a disjunct population in western Colombia
REFERENCES: Duke and Vásquez 1994, Henderson 1995, Henderson *et al*. 1995, UFA/NYBG

Bactris coloniata L.H.Bailey
FAMILY: Arecaceae or Palmae (palm)
SPANISH: kamancá, natul, shigki, signugar, tujujinak, uvita, uvito
USES/NOTES: De la Torre *et al*. indicate that this cespitose palm produces parts that are eaten in Amazonian Ecuador, though without identifying which parts. It is likely that the reference involves the fruit (to 3cm) and perhaps the heart.
NATURAL RANGE: Disjunct populations one from eastern Panama, through western Colombia (Chocó) to western Ecuador, and the second from Southern Amazonian Ecuador to northern Amazonian Peru
REFERENCES: De la Torre *et al*. 2009, Grandtner and Chevrette 2014, Henderson 2000, Henderson *et al.* 1995, MBG-Tropicos

Bactris concinna Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá, marajazinho
SPANISH: ansepara, chontilla, kamancha, marajaú, ñejilla, ñiejilla, palmera, nu-que, paipigu, síi
USES/NOTES: Edible, fleshy, yellow-brown fruits are sold in local markets and are eaten raw.
NATURAL RANGE: Western Amazonian Brazil, southern-most Amazonian Colombia, Amazonian Ecuador and Peru, and most of Amazonian Bolivia
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Fraser *et al*. 2011, Henderson 1995, Henderson *et al.* 1995, Moraes 2014

Bactris corossilla H.Karst.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá
SPANISH: chonchilla, dageipemo (Huaorani), dageipewe (Huaorani), dageypemue (Huaorani), doboyue (Huaorani), hurpi chunda (Kichwa), kamancha (Shuar), naweno (Huaorani), ñeja, omokabo (Huaorani), shipu (Kichwa), urpi chunda (Kichwa)
USES/NOTES: Cespitose understory palm's 2cm yellowish fruits are eaten raw in Amazonian Bolivia and Ecuador. Hearts are eaten by the Shuar in the Napo region of Ecuador.
NATURAL RANGE: Amazonia
REFERENCES: Forzza 2010, Henderson *et al.* 1995, MBG-Tropicos, Moraes 2014

Bactris fissifrons Mart.
FAMILY: Arecaceae or Palmae (palm)
SPANISH: zitorɨ (Witoto)
USES/NOTES: The Witoto of Amazonian Colombia burn the stems for ash salts.
NATURAL RANGE: Western Amazonian Brazil, Amazonian Colombia, Amazonian Ecuador and Amazonian Peru
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Henderson *et al.* 1995

Bactris gasipaes Kunth [syn. *B. insignis* (Mart.) Baill., *B. speciosa* (Mart.) H.Karst., *Guilielma chontaduro* Triana, *G. gasipaes* (L.) Bailey, *G. gasipaes* (Kunth) Bailey, *G. insignis* Mart., *G. speciosa* Mart., *G. utilis* Oerst.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: paripi, peach palm, peachnut, pewa, pewa nut, poupounha, spiny-club palm, tembe
PORTUGUESE: babunha, casipaes, ceriba, palmeira-chonta, pejibaye, pirajá-pupunha, pirijão, popunha, pupunha, pupunha-marajá, pupunha-verde-amarela
SPANISH: bobi, cachipay, chenga, chichaguai, chichagui, chima, chonta, chonta de castilla, chonta de comer, chonta pala, chonta ruru, chontadura, chontaduro, chontaduro colombiano, chontaruro, contaruro, gachipaes, gea, huanima, ico, jijirre, jimena (Witoto), macanilla, macasnilla, mantiene-moza, masato, melocotón, nalu, palma de durazno, palma melocotonera, palma real, pechevaye, pegibay, pejibay, pejibaya, pejibaye, pejijuayo, pejivalle, pichigüao, pifayo, pifuayo, pihiguao, pihuayo, pijiguao, pijuanyo, pijuayo, pipire, piriguao, pisba, pisbae, piva, pixabay, pixbá, pixbae, posho-guayo, puca pijuaio, pisho-guayo, sara-pifuayo, sara pijuaio, tembé, tempé, tenga, uvito, uwí, woy

USES/NOTES: Starchy mesocarp, rich in protein, carbohydrates, vitamin A, and fat, of the variably colored (orange/red/yellow) fruit is eaten boiled, sometimes mashed or added to other cooked foods, and is an important food source in parts of the Neotropics. Fruit also contains an edible oil and juice that is made into an alcoholic drink (*chicha* in Spanish-speaking countries, *caxixi* in Brazil). Calcium-rich heart (or *palmito*) is of good quality and has become an item of international commerce. Plants with cespitose forms (with multiple stems), as opposed to those with solitary stems, are preferred as their hearts can be harvested without killing the plant. Young shoots are eaten locally like palm hearts. Some indigenous groups add boiled inflorescences with herbs to sauces. Inner bark is burned for ash salts by the Witoto of the Colombian Amazon. Cultivated widely in Central America and tropical South America, the domesticated peach palm is thought to have potential for expansion.
NATURAL RANGE: Probably the Andean foothills of southwestern Amazonia in Bolivia and Peru, possibly Amazonian Bolivia to Panama, western Ecuador or inter-Andean valleys of Colombia, perhaps to Costa Rica and Nicaragua
REFERENCES: Anderson 1977, Balick 1984, Balick 1988, Boom 1987, Bourke *et al*. 1987, Camacho 1969, Cárdenas 1969, Cavalcante 1991, Clement 1988, Clement 1989, Clement 1992, Clement and Mora Urpí 1987, Duke 1986, Echeverri and Román-Jitdutjaaño 2011, Ferreira 1999, Ferreira *et al*. 1993, Ferreira *et al*. 1980, Graefe 2013, Guia Rural n.d., Henderson *et al*. 1995, Hunter 1969, IBGE 1980, Johannessen 1967, Kermath (notes), Metzler *et al*. 1992, Morton 1987a, OAS 1973, Pedersen and Balslev 1990, Prance 1984, Rehm and Espig 1991, Schultes 1977b, Seibert 1950a, Silva *et al*. 1977, Smith *et al*. 1992, Soria 1991, USDA-ARS, Vásquez and Gentry 1989

Bactris gasipaes var. *chichagui* (H.Karst.) A.J.Hend.
FAMILY: Arecaceae or Palmae (palm)
SPANISH: chonta, chontilla, macanilla
PORTUGUESE: pupunha, pupunha-brava, pupunha-do-mato
USES/NOTES: Fruit and heart, harvested from wild trees in western Venezuela (Trujillo), are eaten like those of *Bactris gasipaes* Kunth. Fruits are used to make *chicha* in south-central Ecuador (Los Ríos).
NATURAL RANGE: Amazonia of Bolivia, Brazil (southwestern), Colombia, Equador, Peru, and Venezuela to frost-free areas of the Andes in Ecuador and perhaps elsewhere
REFERENCES: Berlingeri G. *et al*. 2012, Forzza 2010, Henderson *et al*. 1995, MBG-Tropicos, Starr Virtual Herbarium

Bactris guineensis (L.) H.E.Moore [syn. *B. minor* Jacq.]
FAMILY: Arecaceae or Palmae (palm)

ENGLISH: black palm, spiny-club palm
SPANISH: biscoyol, cana brava, corozo, coyolito, lata, lata de playón, lata hembra, piritu, uvero de lata, uvita, uvita de monte
USES/NOTES: Dark purplish-black fruit's pulp is eaten or mashed for its juice.
NATURAL RANGE: Northern Venezuela and Colombia to southwestern Nicaragua
REFERENCES: Bernal 1992, Dugand 1961, Duke 1986, Henderson 1995, Henderson *et al.* 1995, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Usher 1974

Bactris macana (Mart.) Pittier
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: pupunha-brava, pupunha-da-mata, pupunha-do-mato
SPANISH: chinamato, chonta, chontilla, macanilla, pijuayo del monte
USES/NOTES: Round yellow fruit and heart from this small, spiny, single-stemmed palm are edible.
NATURAL RANGE: Southwestern Amazonian Brazil (Acre), southern Amazonian Peru, Amazonian Bolivia, and a disjunct population in northern Colombia and western Ecuador
REFERENCES: Ferreira 1999, Henderson *et al.* 1995, Pedersen and Skov 2001, UFA/NYBG

Bactris macroacantha Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá
SPANISH: kamancha, marajá, ñeeinó
USES/NOTES: Round yellow fruit from this small palm is edible.
NATURAL RANGE: Rio Solimões margins of Amazonian Brazil and Amazonian Peru just into southern Amazonian Ecuador
REFERENCES: Balick 1984, Forzza 2010, Henderson 1995, Henderson *et al.* 1995

Bactris major Jacq. [syn. *B. balanoidea* (Oerst.) H.Wendl., *B. major* var. *major*, *B. subglobosa* H.Wendl. ex Kurch.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: black roseau, hones, lata palm, peach palm, pokenoboy
SPANISH: bayil, caña brava, caña chiquiyul, chiquiyul, coyolillo, coyolito, cubarro, huiscoyol, jaguacté (*B. balanoidea*), jahuacté (*B. balanoidea*), jawacté (Maya), lata, palma brava morada, wis coyol (Maya)
USES/NOTES: Juicy fruits are edible.
NATURAL RANGE: Southern Mexico, Central America, northern Colombia and Venezuela, the Guianas, and Trinidad
REFERENCES: CONABIO, Duno and Moya 2013, Henderson *et al.* 1995, Martin *et al.* 1987, MBG-Tropicos, Pérez and Rebollar 2008, Porcher 1995, Quero 1992, Rios *et al.* 2011

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Bactris major var. *infesta* (Mart.) Drude [syn. *B. infesta* Mart.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: coco-de-vinagre, kiripirihu (Guaja), marajá, marajá-açu, marajá-grande, tucum-mirim
SPANISH: cubarro, marayáu, marayaú
USES/NOTES: Juicy fruits are edible.
NATURAL RANGE: Southern Venezuela and the Guianas through Amazonian Colombia, Brazil, Bolivia and Peru
REFERENCES: Henderson *et al.* 1995, Mostacedo and Uslar 1999, Rios *et al.* 2011

Bactris major var. *megalocarpa* (Trail ex Thurn) A.J.Hend. [syn. *B. megalocarpa* Trail ex Thurn]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá
SPANISH: cubarro
USES/NOTES: Juicy fruits are edible.
NATURAL RANGE: Trinidad, eastern Venezuela, the Guianas, and northeastern Amazonian Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, MBG-Tropicos

Bactris major var. *socialis* [syn. *B. socialis* Mart.]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: marayáu
USES/NOTES: Juicy fruits are edible.
NATURAL RANGE: Amazonian Bolivia
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

Bactris maraja var. *chaetospatha* (Mart.) A.J.Hend. [syn. *B. chaetospatha* Mart.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá
SPANISH: ñeja
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Amazonian Peru and Amazonas, Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995

Bactris maraja var. *juruensis* (Trail) A.J.Hend. [syn. *B. penicillata* Barb.Rodr., *B. piranga* Trail]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá-piranga, palmeira-marajá-piranga, ubim-com-espinho
SPANISH: ñeja
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to French Guiana
REFERENCES: Henderson 1995, Henderson *et al.* 1995, Martin *et al.* 1987, Silva *et al.* 1977, UFA/NYBG

Bactris maraja var. *maraja* [syn. *B. actinoneura* Drude & Tril, *B. monticola* Barb.Rodr., *Pyrenoglyphis maraja* (Mart.) Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: maraja
PORTUGUESE: marajá, marajá-açu, marajá-do-igapó, mombaca, palmeirinha, paxiubinha, tucum-bravo
SPANISH: chontilla, ñejilla, niejilla
USES/NOTES: Fruits are sold in local markets for their edible pulp.
NATURAL RANGE: Amazonia, the Guianas, northwestern Colombia, Panama, and southern Costa Rica
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Henderson 1995, Henderson *et al*. 1995, Kermath (notes), Martin *et al*. 1987, Silva *et al*. 1977, UFA/NYBG

Bactris mexicana Mart.
FAMILY: Arecaceae or Palmae (palm)
SPANISH: chichi, chiquiyul, jahuacté
USES/NOTES: Pulp of the orange to red ripe fruits is eaten locally.
NATURAL RANGE: Central Mexico to northeastern Nicaragua
REFERENCES: CANABIO, Henderson *et al*. 1995, MBG-Tropicos, Quero 1992

Bactris riparia Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá
SPANISH: chonta, marayaú
USES/NOTES: Fruit's succulent mesocarp is eaten in Amazonian Ecuador and Acre, Brazil. Base of emerging leaves may be eaten cooked, and the heart is eaten fresh or preserved.
NATURAL RANGE: Amazonian Bolivia, western Amazonian Brazil (Acre and Amazonas), southern Amazonian Colombia, Amazonian Ecuador, and northern Amazonian Peru
REFERENCES: De la Torre *et al*. 2009, Forzza 2010, Henderson *et al*. 1995, Linhares Ferreira n.d., Marcía 2004, MBG-Tropicos, Zona 2007

Bactris schultesii (L.H.Bailey) Glassman [perhaps subordinate to *B. simplicifrons* Mart.]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: boyego teguago (Huaorani), chontaduro de watín, hua-so-e-ne (Siona), su-te-ëne (Siona), uvínim, wa-tso-uné (Siona)
USES/NOTES: Understory palm, that may be cespitose or solitary and stemless or short-stemmed, produces edible orange fruits.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: De la Torre *et al*. 2008, De la Torre *et al*. 2009, Henderson *et al*. 1995, MBG-Tropicos

Bactris setosa Mart.

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FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: coco-de-natal, coco-de-ticum, coco-de-tucum, jucum, marajá, tucum
USES/NOTES: Purple to black, juicy fruit and its oil are edible.
NATURAL RANGE: Eastern Brazil's Atlantic Rainforest from Sergipe in the north to Rio Grande do Sul in the south and inland to the Central Savanna in Minas Gerais and Goiás
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, Martin *et al.* 1987

Bactris simplicifrons Mart. [syn. *B. amoena* Burret, *B. arenaria* Barb.Rodr.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: parapi-balli
PORTUGUESE: marajá, marajazinha
SPANISH: chontaduro de rana de rastrojo, chontaduro de tintín, cubarillo, cúwarahííba, ñejilla
SURINAME: hikuri paripia (Arawak)
USES/NOTES: Red fruits are edible fresh or mashed and made into flour.
NATURAL RANGE: Amazonia, the Guianas, and one isolated population in northwestern Colombia
REFERENCES: Duke and Vásquez 1994, Gertsch *et al.* 2002, Henderson *et al.* 1995, Silva *et al.* 1977, Van 't Klooster *et al.* 2003

Bactris tomentosa var. *shaerocarpa* (Mart.) Henderson [syn. *B. shaerocarpa* Trail]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá-fino
SPANISH: ñejilla
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western Amazonian Brazil and adjacent Amazonian Peru and Colombia
REFERENCES: Henderson *et al.* 1995, UFA/NYBG

Bactris tomentosa var. *tomentosa* Trail [syn. *B. arundinacea* (Trail) Drude]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: marajá, palmeira-lú, palmeira-lú-i
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern and central Amazonian Brazil
REFERENCES: Henderson 1995, Henderson *et al.* 1995, Martin *et al.* 1987

Bagassa guianensis Aubl.
FAMILY: Moraceae (mulberry)
ENGLISH: bagasse
PORTUGUESE: tatajuba
USES/NOTES: Fruit is edible.

NATURAL RANGE: Northeastern South America to Amazonian Ecuador
REFERENCES: Bennett *et al.* 2001, Cavalcante 1991, Martin *et al.* 1987

Bakeridesia esculenta (A.St.-Hil.) Monteiro [syn. *Abutilon esculentum* A.St.-Hil., *A. purpurascens* (Link) K.Schum.]
FAMILY: Malvaceae (mallow)
ENGLISH: abutilon, Brazilian mallow, night-flowering maple, purple-flowered Indian mallow
PORTUGUESE: bênção-de-deus, malva
USES/NOTES: Flowers are edible.
NATURAL RANGE: Brazil
REFERENCES: Bailey Hortorium 1976, Forzza 2010, Kunkel 1984, Tanaka 1976, Sturtevant 1972

Balsamorhiza deltoidea Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Puget balsamroot
USES/NOTES: Roots are eaten cooked, young sprouts are eaten raw, and seeds are made into bread.
NATURAL RANGE: California to British Columbia
REFERENCES: Hickman 1993, Uphof 1968

Balsamorhiza hookeri Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Hooker's balsam root
USES/NOTES: Roots are eaten cooked and seeds are edible.
NATURAL RANGE: Western U.S.
REFERENCES: Munz and Keck 1959, Uphof 1968, USDA-NRCS, Yanovsky 1936

Balsamorhiza sagittata (Pursh) Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: arrowleaf balsamroot, balsamroot, Oregon sunflower
USES/NOTES: Fleshy roots are eaten cooked, seeds are a flour source, and young stems and leaves are eaten as vegetables.
NATURAL RANGE: Northwestern U.S. and adjacent Canada
REFERENCES: Bailey Hortorium 1976, Uphof 1968, Yanovsky 1936

Bambusa vulgaris Schrad. ex J.C.Wendl. [syn. *B. arundinaceae* (Retz.) Willd.] and *Bambusa tuldoides* Munro
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo, bamboo shoots, common bamboo (*B. vulgaris*), golden bamboo (*B. vulgaris*), puntingpole bamboo (*B. tuldoides*), spiny bamboo, thorny bamboo, verdant bamboo (*B. tuldoides*)
PORTUGUESE: bambu, bambu-açu, bambu-caipara (*B. tuldoides*), bambu-comum (*B. vulgaris*), bambu-crioulo (*B. tuldoides*), bambu-imperial (*B. vulgaris*), bambu-pintado (*B. vulgaris*), bambu-verde (*B.*

vulgaris), bambu-verde-e-amarelo (*B. vulgaris*), taboca, takenoko (shoots), taquara
SPANISH: bambú, bambú común (*B. vulgaris*), bambuc, cañaza, chogro, nala, otate, patamba
USES/NOTES: Young, vitamin A-rich shoots, seeds, and sweet sap are edible. Over 1,200 bamboo species throughout the tropics and subtropics. Most economically-important species are from Asia.
NATURAL RANGE: *B. vulgaris* from Tropical Asia, now naturalized in tropical and subtropical parts of the Americas; *B. tuldoides* from Guangdong, China, cultivated in favorable warm areas of the Americas
REFERENCES: Bourke *et al.* 1987, Brücher 1989, Caetano *et al.* 2012, Duke n.d., Guia Rural 1990, OAS 1973, Omawale 1973, Purseglove 1972, Mabberley 1987, McClure 1955, Molina 1975, Rehm and Espig 1991, Ruberté 1984, Smith *et al.* 1992, UFSC-CCA, USDA-ARS, USDA-NRCS

Banisteriopsis malifolia (Nees & Mart.) B.Gates [syn. *Banisteria crotonifolia* A.Juss.]
FAMILY: Malpighiaceae (malpighia)
USES/NOTES: Vine's fruit pulp is edible.
NATURAL RANGE: Endemic to Brazil according to Forzza, though perhaps to Bolivia as suggested by MBG-Tropicos
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos

Barbarea verna (Mill.) Asch. [syn. *B. praecox* (Sm.) R.Br., *Campe verna* (Mill.) A.Heller]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: American cress, Belle Isle cress, early water cress, early wintercress, early yellow-rocket, land cress, Normandy cress, scurvy grass, spring cress, upland cress, winter cress
PORTUGUESE: agrião-da-terra, agrião-dos-jardins
SPANISH: berro de jardín
USES/NOTES: Vitamin A rich leaves are added to salads.
NATURAL RANGE: Europe, widely naturalized in favorable environments
REFERENCES: Bailey Hortorium 1976, Gibbons 1971, Hickman 1993, IBGE 1980, Mabberley 1987, Marticorena and Quezada 1985, Yanovsky 1936

Barbarea vulgaris R.Br.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: garden yellow rocket, rocket, winter cress, yellow rocket
SPANISH: berro terrestre, hierba de santa bárbara
USES/NOTES: Vitamin A rich greens are eaten cooked as a vegetable, in salads, or in soups, and unopened flowers are eaten like broccoli (*Brassica oleracea* var. *botrytis*).
NATURAL RANGE: Europe, naturalized in North America

REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Gibbons 1962, Harris 1972, Hickman 1993, Tomikel 1986

Barnadesia macrocephala Kuntze
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
USES/NOTES: Unidentified plant part is used for food in Andean Bolivia.
NATURAL RANGE: High Andes (~3,000m) of western Bolivia and perhaps southern Peru
REFERENCES: MBG-Tropicos, Thomas *et al.* 2009

Basella alba L. [syn. *B. crodifolia* Lam., *B. rubra* L.]
FAMILY: Basellaceae (basella)
ENGLISH: Ceylon spinach, country spinach, Indian spinach, Malabar nightshade, Malabar spinach, poi, vine spinach
FRENCH: baselle
PORTUGUESE: bacela, baiano, bertalha, bertalha-branca, bertalha-rubra (*B. rubra*), bretalha, couve-de-cerca, couve-manteiga, espinafre, joão-gomes
SPANISH: bretana, bretaña, espinaca blanca, espinaca de Ceilán, espinaca de Malabar
USES/NOTES: Leaves and shoots are edible, sap and berries (dried and ground) are used to color foods, and roots are medicinal.
NATURAL RANGE: Paleotropics, perhaps Southeast Asia, India, or South Africa
REFERENCES: Brako *et al.* 1995, Bourke *et al.* 1987, Duke 1986, Guia Rural n.d., Guia Rural 1990, IBGE 1980, León 1987, Noda *et al.* 1984, Omawale 1973, Ranieri 2014-2016, Ruberté 1984, Terra 1966, USDA-ARS, Usher 1974

Batis maritima L.
FAMILY: Batidaceae (saltwort)
ENGLISH: American saltwort, beachwort, glasswort, Jamaica samphire, saltwort, wild banana
PORTUGUESE: barriheira, barrilheira-gramata, salicórnia, soda, soda-maior
SPANISH: almajo, almarjo, barrilla, perjil de costa, salado, salicor, sapina, sosa
USES/NOTES: Salty leaves are eaten pickled or in salads. Succulent coastal dune herb also has been burned to produce ash used to make soap and glass.
NATURAL RANGE: Neotropical and subtropical American coasts
REFERENCES: Duke 1986, Houaiss 1982, Mabberley 1987, Morton 1977, Nellis 1994, Rojer 1997, Romero-Jiménez *et al.* 2015, Taylor 1998, Uphof 1968, Usher 1974

Batocarpus amazonicus (Ducke) Fosberg

FAMILY: Moraceae (mulberry)
PORTUGUESE: guariúba-branca, mururé
SPANISH: guariúba, mashonaste, mashunasti, mururé, najahe, najake, nupirgi tupa (Kuna), sacha ishpingo, tulpay
USES/NOTES: Fruit is edible. Also a good lumber source.
NATURAL RANGE: Greater Amazonia including much of Amazonian Bolivia, Brazil, Ecuador, Peru and Venezuela, French Guiana, and eastern Panama
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Mostacedo and Uslar 1999, UFA/NYBG

Batocarpus orinocensis H.Karst.
FAMILY: Moraceae (mulberry)
SPANISH: anoni, chinchia, frutipan de monte, huito, mallamem, moral chinche, pan de árbol, pitiu, pitiuk, pitu, pituca, sacha paparahua (Quichua), sacha paparan, sacha paparogua (Huaorani)
USES/NOTES: Shuar of Ecuador eat the fruit. Native Amazonians near Oxapampa in Peruvian Amazonia eat the fruit and boiled seeds.
NATURAL RANGE: Panama, Humid tropics of Colombia and Ecuador, Amazonian Peru and westernmost Amazonian Brazil (Acre)
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, Grandtner and Chevrette 2014, MBG-Tropicos

Bauhinia dipetala Hemsl.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
SPANISH: bauhinia, uña de vaca, xobots' (Huastec)
USES/NOTES: Fruit is eaten as a snack and flowers are eaten cooked.
NATURAL RANGE: Mexican and Guatemalan highlands
REFERENCES: Alcorn 1984, Standley and Steyermark 1946

Bauhinia purpurea L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: butterfly tree, camel's foot
PORTUGUESE: pata-de-vaca
SPANISH: orquidillo
USES/NOTES: Flower buds, young flowers, and young leaves are eaten cooked. Also planted as a flowering ornamental.
NATURAL RANGE: India to Malaysia, naturalized in Florida and Texas and other warm regions of the Americas
REFERENCES: Alcorn 1984, Facciola 1990, Mabberley 1987, USDA-NRCS, Watkins and Sheehan 1975

Bauhinia variegata L.

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: bauhinia, mountain ebony, orchid tree
PORTUGUESE: mororó, pata-de-boi, pata-de-vaca, unha-de-boi, unha-de-vaca
SPANISH: pata de vaca
USES/NOTES: Young leaves, flowers, fruit pods, and seeds are edible. Also a popular ornamental in warm regions for its showy orchid-like, white to purplish flowers.
NATURAL RANGE: Tropical Asia
REFERENCES: Kermath (notes), Mabberley 1987, Tanaka 1976, Watkins and Sheehan 1975

Beautempsia avicenniifolia (Kunth) Gaudich [syn. *Capparis avicennifolia* Kunth]
FAMILY: Capparaceae (caper)
SPANISH: bichaya, bichayo, guayabito de gentil, guayabo de los gentiles, guayajo
USES/NOTES: Shrub of 3m yields aromatic yellowish-orange fruits that are eaten preserved.
NATURAL RANGE: Arid coastal regions of Peru and southern Ecuador
REFERENCES: MBG-Tropicos, Whaley *et al.* 2006

Begonia barkeri Knowles & Wescott
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
SPANISH: begonia, tepexocoyolli, xocoyoli, xocoyoli criollo, xocoyolli, xocoyolli criollo
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: East-central Mexico
REFERENCES: Basurto Peña *et al.* 2003

Begonia franconis Liebm.
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
SPANISH: begoña, begonia, hiliy ts'ohool
USES/NOTES: Leaves and petioles are cooked as greens and added to soups. Petioles of many other *Begonia* species are edible, though of limited appeal.
NATURAL RANGE: Central Sierra Madre Occidental and Oriental through the Isthmus to Guatemala
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, CONABIO

Begonia fusca Liebm.
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia

SPANISH: ala de ángel, alas de ángel, begoña, begonia, mazatxocoyoli, mazatxocoyolli, tujuncoyó, xocoyolli cimarrón
USES/NOTES: Cultivated for its edible petioles, which are sold in markets of northern Puebla, Mexico, and often eaten with beans.
NATURAL RANGE: East-central and southern Mexico to western Honduras
REFERENCES: Basurto Peña *et al.* 2003, Burt-Utley 1985, CONABIO

Begonia gracilis Kunth
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
SPANISH: ala de ángel, alas de ángel, alita de ángel, begoña, begonia, caña agria, caña aigre, carne de doncella, chipile, coyoles, flor de agosto, hierba de la doncella, orejita de guajolote, quelite, sangre de doncella, sangre de toro, toruri iurhiri, totoncaxoxocoyolín (Nahuatl), tsitsiki agosturi
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: Sierras of Chihuahua and Nuevo León to Oaxaca, Mexico
REFERENCES: CONABIO, Shreve and Wiggins 1964, Torres n.d.

Begonia heracleifolia Cham. & Schltdl.
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
PORTUGUESE: begonia
SPANISH: agrios, ala de ángel, amate (Nahuatl), begoña, begonia, brazo de mico de noche, cachimba, doncella, laktsu-shcutni, mano de león, pesoxocoyolli, shcutni, spililixcutni, stalangaxcutni (Totonac), tazu, verdura de tlacuache, xocoyol, xocoyole, xocoyoli, xocoyolli, xoxococ
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: East-central Mexico through Central America, perhaps to Peru
REFERENCES: Basurto Peña *et al.* 2003, Burt-Utley 1985, CONABIO, Molina 1975

Begonia incarnata Link and Otto
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
SPANISH: begonia, begonia blanca, coral de la costa, quiquiriqui
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: East-central Mexico from northern Puebla and Hidalgo to Chiapas, and possibly into Guatemala
REFERENCES: Bailey Hortorium 1976, Basurto Peña *et al.* 2003, CONABIO

Begonia manicata Brongn. ex J.F.Cels

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FAMILY: Begoniaceae (begonia)
ENGLISH: begonia
SPANISH: agrios, begonia, comida de danto, mantecaxocoyolli, parona, pavana, sakil poshil majben, stalangaxcutni, tecosxocoyolli
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: East-central Mexico to Nicaragua
REFERENCES: Bailey Hortorium 1976, Basurto Peña *et al.* 2003, Burt-Utley 1985, CONABIO

Begonia nelumbiifolia Cham. & Schltdl. [includes *B. nelumbonifolia* Schltdl. & Cham.]
FAMILY: Begoniaceae (begonia)
ENGLISH: begonia, lilypad begonia, lily-pad begonia, lotus-leaf begonia, lotus-leaved begonia, water lily begonia
SPANISH: begonia, begonia del monte, meón de montaña, pajte, pajte', shtulon'kot (Totonac), shyash poshil, skutnilapanet (Totonac), toyotasu (Otomí), xocoyole, xocoyoli (Nahuatl), xocoyolillo, xocoyolin, xocoyolito, xocoyolli, xocoyul blanco de mata, xocoyul del ancho, xocoyule
USES/NOTES: Edible petioles are sold in markets of northern Puebla, Mexico.
NATURAL RANGE: East-central Mexico to Colombia, naturalized in Puerto Rico
REFERENCES: CONABIO, Basurto Peña *et al.* 2003, Burt-Utley 1985, Hernández González *et al.* 1990, USDA-NRCS

Begonia sp.
FAMILY: Begoniaceae (begonia)
SPANISH: omencai
USES/NOTES: Succulent stems are chewed as a spice and taste like rhubarb.
NATURAL RANGE: Amazonian Ecuador
REFERENCES: Davis and Yost 1983

Beilschmiedia anay (S.F.Blake) Kosterm. [syn. *Hufelandia anay* S.F.Blake]
FAMILY: Lauraceae (laurel)
ENGLISH: anay, anaya
SPANISH: aguacatón, anay, anaya, escalán, excalán, payta
USES/NOTES: Ellipsoidal, thin-skinned, purplish-black, oily fruit, rich in fats and protein (8%), is used like the common avocado (*Persea americana*), eaten out of hand, mashed, or in ice cream.
NATURAL RANGE: Humid lowland tropics of southern Mexico through Central America and parts of Colombia
REFERENCES: Bailey Hortorium 1976, Borys *et al.* 1993, Duke n.d., Facciola 1990, Martin *et al.* 1987, Morton 1987a, Nishida 1999

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Bellucia aequiloba Pilg.
FAMILY: Melastomataceae (dissotis or melastome)
USES/NOTES: Fruit is eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonian Bolivia and Peru
REFERENCES: Boom 1989, Killeen *et al.* 1993, MBG-Tropicos

Bellucia costaricensis Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: coronillo, manzano de montaña, papaturro agrio
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Costa Rica
REFERENCES: Duke n.d., Martin *et al*. 1987, OAS 1973, Standley and Williams 1963

Bellucia egensis (Mart. ex DC.) Penneys, Michelang., Judd & Almeda [syn. *Myriaspora decipiens* Naudin, *Myriaspora egensis* Mart. ex DC.]
FAMILY: Melastomataceae (dissotis or melastome)
FRENCH GUIANA: pikin moussoupou (Boni)
SPANISH: tuno
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern South America from Roraima, Brazil the Guianas, Venezuela, Colombia, and northeastern Peru
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Bellucia grossularioides (L.) Triana [syn. *B. brasiliensis* Naudin, *Melastoma grossularioides* L.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: bell apple, chiganet
PORTUGUESE: araçá-de-anta, goiaba-de-anta, goiaba-de-anta-branca, muuba, papa-terra-branca, níspero
SPANISH: guayabo de danta, huicama, manzana de corona, níspero, pomarrosa, sachi
USES/NOTES: Fruit pulp of this species, similar to *B. imperialis*, is edible.
NATURAL RANGE: Tropical South America, Panama, and Costa Rica
REFERENCES: Boom 1987, Boom 1989, Cavalcante 1991, Johnston and Colquhoun 1996, FUDENA, Martin *et al*. 1987, Omawale 1973, Renner 1989, Silva *et al.* 1977, Sturtevant 1972, Vásquez and Gentry 1989

Bellucia imperialis Saldanha & Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: chiganet
PORTUGUESE: araçá-de-anta, araçá-de-anta-vermelha, goiaba-de-anta, goiaba-de-anta-vermelha, muuba, papa-terra-vermelha
SPANISH: manzana de corona

USES/NOTES: Edible fruit pulp is similar to that of *B. grossularioides*.
NATURAL RANGE: Amazonian Brazil, perhaps beyond
REFERENCES: Cavalcante 1991, Martin *et al*. 1987, Silva *et al*. 1977

Bellucia pentamera Naudin [syn. *B. axinanthera* Triana]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: manzana de corona, manzanito, níspero, sacha níspero, tunguia
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern South America to Amazonian Ecuador
REFERENCES: Bennett *et al*. 2001, Duke and Vásquez 1994, Mabberley 1987, Martin *et al*. 1987, Renner 1989

Benincasa hispida (Thunb.) Cogn. [syn. *B. cerifera* Savi]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: ash pumpkin, batwa, Chinese preserving melon, Chinese winter melon, hairy melon, petha, wax gourd, white gourd, white pumpkin, winter melon
SPANISH: calabaza china, melón blanco, melón de cera, tonka
USES/NOTES: Unripe fruits are boiled and eaten as a vegetable, mature fruits are eaten candied, seeds are eaten fried, and young leaves and buds are cooked as greens. Very fast growing.
NATURAL RANGE: Java
REFERENCES: Heiser 1979b, Leung 1961, Mabberley 1987, Omawale 1973, Price 1990, Purseglove 1968, Walters and Decker-Walters 1989

Berberis aquifolium Pursh [syn. *Mahonia aquifolium* (Pursh) Nutt.]
FAMILY: Berberidaceae (barberry)
ENGLISH: blue barberry, holly barberry, holly mahonia, mountain grape, Oregon grape, Oregon holly-grape
SPANISH: mahonia, uva de Oregón
USES/NOTES: Small, blue berries are eaten raw or made into juice.
NATURAL RANGE: Northwestern U.S. and British Columbia
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Mabberley 1987, Medsger 1939

Berberis canadensis Mill.
FAMILY: Berberidaceae (barberry)
ENGLISH: Allegheny barberry, American barberry, eastern barberry
USES/NOTES: Juicy, roundish, red berries, about a cm across, are consumed preserved, in baked goods, as a refreshing beverage, or rarely out of hand.
NATURAL RANGE: Eastern U.S. from Pennsylvania to northern Alabama and Georgia west to Missouri
REFERENCES: FNAEC 1997, Mabberley 1987, Peterson 1977, Tomikel 1986, Uphof 1968

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Berberis darwinii Hook.
FAMILY: Berberidaceae (barberry)
ENGLISH: Darwin barberry
SPANISH: calafate, mechay, michai, michay, quelung
USES/NOTES: Small, dark, juicy berries are eaten out of hand or preserved.
NATURAL RANGE: Chile and Patagonian Argentina, naturalized in coastal California and Oregon
REFERENCES: Bailey Hortorium 1976, FNAEC 1997, Hendrickson 1981, Landrum 1999

Berberis haematocarpa Wooton [syn. *Mahonia haematocarpa* (Wooton) Fedde]
FAMILY: Berberidaceae (barberry)
ENGLISH: barberry, Mexican barberry, red barberry, red hollygrape
SPANISH: algerita
USES/NOTES: Bright, dark red to purple, tart, juicy berries are made into jelly.
NATURAL RANGE: Southwestern U.S. and adjacent Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, FNAEC 1997, Harrington 1967, Medsger 1939, Munz 1974, Uphof 1968

Berberis microphylla G.Forst. [syn. *B. buxifolia* Lam.]
FAMILY: Berberidaceae (barberry)
ENGLISH: box-leaved barberry, Magellan barberry
SPANISH: calafate, calefate, mata negra, michai, michay, palo amarillo
USES/NOTES: Abundant dark purple berries are eaten out of hand or in baked foods. Wood is a red dye source and the 2m throny shrub is used in landscaping.
NATURAL RANGE: South-central and southern Chile and adjacent Patagonian Argentina
REFERENCES: Landrum 1999, MBG-Tropicos, Uphof 1968

Berberis nervosa Pursh [syn. *Mahonia nervosa* (Pursh) Nutt.]
FAMILY: Berberidaceae (barberry)
ENGLISH: longleaf hollygrape, Oregon grape
USES/NOTES: Tart, blue berries are eaten cooked with sugar or preserved and leaves are edible cooked.
NATURAL RANGE: Northwestern California through southern British Columbia
REFERENCES: Facciola 1990, FNAEC 1997, Hickman 1993, Simmons 1972

Berberis pinnata Lag. [syn. *Mahonia pinnata* (Lag.) Fedde]
FAMILY: Berberidaceae (barberry)
ENGLISH: California barberry, cluster hollygrape
SPANISH: leña amarilla
USES/NOTES: Juicy, blue berries are edible.

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NATURAL RANGE: Oregon and California to Baja California, Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Martin *et al.* 1987, Yanovsky 1936

Berberis repens Lindl. [syn. *B. aquifolium* var. *repens* (Lindl.) Scoggan, *Mahonia repens* (Lindl.) G.Don]
FAMILY: Berberidaceae (barberry)
ENGLISH: creeping barberry, creeping holly grape, creeping mahonia, creeping Oregon grape, holly grape, Oregon grape
USES/NOTES: Fruits of this low-growing ground cover were eaten by Amerindians and early settlers and are now made into jellies and drinks.
NATURAL RANGE: Alberta and British Columbia to California and New Mexico
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Harrington 1967, Mabberley 1987, Uphof 1968, Yanovsky 1936

Berberis swaseyi Buckley ex M.J.Young [syn. *Mahonia swaseyi* (Buckley ex M.J.Young) Fedde]
FAMILY: Berberidaceae (barberry)
ENGLISH: chaparral, chaparral berry, holly bush, holly grape, Texas mahonia, wild currant
SPANISH: agarita, agrito
USES/NOTES: Yellow to orange tart fruits of this rare and geographically restricted species are edible. The plant may have economic potential.
NATURAL RANGE: Edwards Plateau, south-central Texas
REFERENCES: Durand 1972, Facciola 1990, FNAEC 1997, Mabberley 1987

Berberis trifoliolata Moric. [syn. *Mahonia trifoliolata* (Moric.) Fedde]
FAMILY: Berberidaceae (barberry)
ENGLISH: agarita, currant-of-Texas, Laredo mahonia, Mexican barberry
SPANISH: agarita, agarito, agrito, algerita, chaparral berry, palo amarillo, wild currant
USES/NOTES: Succulent red berries ripen in early summer and are eaten fresh or made into jellies, preserves, desserts, juices, or wine.
NATURAL RANGE: Northern Mexico from Durango, western Texas, southern New Mexico, and southeastern Arizona
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, FNAEC 1997, Martin *et al.* 1987, Tull 1978

Berberis vulgaris L.
FAMILY: Berberidaceae (barberry)
ENGLISH: barberry, common barberry, European barberry, sourberry
PORTUGUESE: uva-espim
SPANISH: agracejo

USES/NOTES: Red to purple, oblong, tart berries are consumed out of hand, preserved, in baked goods, or as a refreshing beverage. Leaves have been used for tea. The wood is a yellow dye source and the plant a common thorny landscape shrub.
NATURAL RANGE: Eurasia, widely naturalized and pestiferous in the northeastern U.S. and adjacent Canada and the Great Lakes region
REFERENCES: Bailey Hortorium 1976, Fernald *et al.* 1958, FNAEC 1997, Harris 1972, Peterson 1977

Berlandiera lyrata Benth.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: chocolate daisy, chocolate flower, lyreleaf greeneyes, green-eyed lyre leaf
SPANISH: margarita chocolate
USES/NOTES: Flowers are used as a seasoning.
NATURAL RANGE: South-central to southwestern U.S.
REFERENCES: Bailey Hortorium 1976, Facciola 1990, LBJWC, Yanovsky 1936

Bertholletia excelsa Bonpl. [syn. *B. nobilis* Miers]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: Brazil nut, brazilnut, cream nut, Pará nut
PORTUGUESE: amêndoa-da-américa, amendoeira-da-américa, castanha, castanha-do-brasil, castanha-do-pará, castanha-mansa, castanha-maranhense, castanha-verdadeira, castanheira, castanheiro, tocari
SPANISH: almendra, almendro, almendra del Beni, castaña, castaña de monte, castaña de Pará, castaña del Brasil, castaño de Pará, coquito brasileño, coquito del Brasil, jubia, juvia, lubia, nuez amazónica, nuez boliviana, nuez del Brasil, nuez de Pará, nuez del Pará, tocari, turury
USES/NOTES: Protein- and selenium-rich seed is the Brazil nut of world commerce. Large, round, dark brown woody fruit pods (to over 2 kilograms) contain between 10 and 20 or more nuts and are harvested after they fall from the huge (to 50 meters), wild growing trees. Efforts to raise Brazil nut trees on plantations have met with limited success, hence brazil nuts are harvested from the wild. Due to habitat loss, the tree is now considered threatened. Fibrous bark of young specimens is used as a crude rope for lashing. A medicinal tea is made from the fruit husks.
NATURAL RANGE: Probably originated in Amazonian Brazil and then spread to Amazonian Colombia, Peru, Bolivia, and Venezuela, and the Guianas
REFERENCES: Balick 1985, Bourke *et al.* 1987, Branch and Silva 1983, Cárdenas 1969, Cavalcante 1991, Duke and Vásquez 1994, Facciola 1990, IBGE 1980, IUCN 2002, Kermath (notes), La Rotta 1992, Mabberley 1987, Mori and Prance 1990a, Oyama 2014, Prance and Mori 1979, Samson 1980, Silva *et al.* 1977, Smith *et al.* 1992, Soukup

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1970, Taylor 1998, Uphof 1968, Roosmalen 1985, von Reis Altschul 1973, Will 1991

Beta vulgaris subsp. *cicla* (L.) W.D.J.Koch
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: chard, Indian spinach, rainbow chard, seakale, seakale beet, spinach beet, Swiss chard
PORTUGUESE: acelga, beterraba-branca, beterraba-campestre, roleso, selga
SPANISH: acelga, armuelle
USES/NOTES: Leaves and stalks are eaten as cooked vegetables. Stalks and leaf veins may be variably and intensly colored.
NATURAL RANGE: Southern Europe
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Guia Rural n.d., IBGE 1980, Kermath (notes), Rehm and Espig 1991, Yamaguchi 1983

Beta vulgaris subsp. *maritima* (L.) Arcang.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: sea spinach, wild sea beet
USES/NOTES: Leaf and stalk are eaten uncooked in salads when young and as a cooked vegetable when mature.
NATURAL RANGE: Coastal Europe from the Mediterranean to the Atlantic
REFERENCES: Facciola 1990

Beta vulgaris subsp. *vulgaris*
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: beet, common beet, mangel wurzel, sugar beet
PORTUGUESE: beterraba
SPANISH: betabel, betabel azucarera, betarraga azucarera, betarrata azucarera, beteraba, remolacha, remolacha azucarera
USES/NOTES: Hypocotyl, leaf, and root are edible. Sugar and molasses are produced from the root of some varieties. Also grown as forage. The sugar beet has been treated by some authors as *B. vulgaris* var. *conditiva* and the common beet as *B. vulgaris* var. *esculenta* Salisb.
NATURAL RANGE: Southern Europe
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Guia Rural 1990, Guia Rural n.d., Leung 1961, Mabberley 1987, Usher 1974, Yamaguchi 1983

Betonica officinalis L. [syn. *Stachys officinalis* (L.) Trev.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: betony, bishop’s wort
SPANISH: betónica
USES/NOTES: White tubers and shoots are eaten cooked in the western U.S. and Eurasia. Also medicinal.

NATURAL RANGE: Eurasia
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Fernald *et al.* 1958, Kirk 1970, Mabberley 1987, Zarucchi 1998

Betula lenta L.
FAMILY: Betulaceae (birch)
ENGLISH: American birch, black birch, cherry birch, sweet birch
SPANISH: abedul
USES/NOTES: Sap is made into syrup and various brews including *birch beer.* Young twigs and root bark are used for tea. Inner bark can be made into flour as an emergency food. Leaves and twigs are ground up, then added to vinegar. Birch barrels are used to age beverages.
NATURAL RANGE: Eastern North America from Ontario to Alabama
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Harris 1972, Mabberley 1987, Tomikel 1986

Betula papyrifera Marshall
FAMILY: Betulaceae (birch)
ENGLISH: American white birch, canoe birch, paper birch, white birch
FRENCH: bouleau à papier, bouleau blanc
USES/NOTES: Inner bark can be made into flour, leaves may be used as tea or eaten raw or cooked, and sweet sap may be consumed fresh, cooked or made into beer.
NATURAL RANGE: Canada and Alaska to the northern tier of states in the contiguous 48 states of the U.S. into the mountains of Colorado and central Appalachia
REFERENCES: PFAF, USDA-ARS

Betula pendula Roth
FAMILY: Betulaceae (birch)
ENGLISH: common birch, European silver birch, European white birch, silver birch, warty birch, weeping birch
PORTUGUESE: bétula-branca, vidoeiro, vidoeiro-branco
SPANISH: abedul
USES/NOTES: Inner bark can be made into flour, leaves may be used as tea or eaten raw or cooked, and sweet sap may be consumed fresh, cooked or made into beer.
NATURAL RANGE: Europe, Morocco, and western Asia, cultivated in the Americas and naturalized in portions of Canada, the U.S., and Argentina
REFERENCES: CISEH and NPS, PFAF, USDA-ARS, Zuloaga *et al*. 2008

Betula pubescens Ehrh. [syn. *B. alba* L.]
FAMILY: Betulaceae (birch)
ENGLISH: downy birch, European white birch, mountain birch, paper birch, pubescent birch, white birch
PORTUGUESE: bétula

SPANISH: abedul, abedul pubescente
USES/NOTES: Inner bark can be made into flour, leaves may be used for tea, and sap has been used for wine, vinegar, and as a sweetener. Also medicinal.
NATURAL RANGE: Europe, cultivated and naturalized in North America
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Mabberley 1987, Tomikel 1986, Uphof 1968, USDA-ARS, Yanovsky 1936

Bidens bigelovii A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: beggar's ticks, Bigelow's beggar-ticks
SPANISH: acetilla, sepé (Rarámuri)
USES/NOTES: Native Americans in Texas made a beverage from the flowers.
NATURAL RANGE: Southwestern U.S. and Mexico
REFERENCES: Brako *et al*. 1995, CONABIO, Uphof 1968, Yanovsky 1936

Bidens pilosa L. [syn. *B. odorata* Cav.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: beggar's lice, beggartick, blackjack, hairy beggarticks, needle grass, railway beggar-ticks, Spanish needle, sticktight
PORTUGUESE: carrapicho, carrapicho-agulha, carrapicho-de-duas-pontas, coambi, cuambri, cuambu, erva-picão, fura-capa, goambu, herbes malingres, macela-do-campo, marcela-do-campo, paconca, picão, picão-das-hortas, picão-do-campo, picão-preto, pico-pico, piolho-de-padre, sirvulaca
SPANISH: acahual, acahual blanco, aceitilla, acetilla, amor seco, arponcito, asta de cabra, caá pii uná, cacho de cabra, cadillo, cadillo de huerta, cadillo de perro, cadillo rocera, capioná, chipaca, duarte, espina de erizo, flamenquilla, kapii uná, kelem, kiku, maravilla, masiquia, mazote, ñuati uná, pacunga, pacunja, papunga, pega-pega, pegarropa, picón, pirca, romerillo, rosilla, saetilla, sanana, satuchi, seitilla, sepé, sipé (Rarámuri), sirvulaca, té de milpa
USES/NOTES: Young leaves and shoots are eaten steamed or otherwise cooked, or rarely raw or dried, or used for tea. Shoots are mixed with rice to make wine in the Philippines. Plant derivatives are used to treat eye inflammation and skin lacerations.
NATURAL RANGE: unknown, widespread weed throughout the tropics and subtropics
REFERENCES: Accorsi *et al.* n.d., Alcorn 1984, Bourke *et al*. 1987, Bye 1981, Díaz *et al*. 2006, Duke 1986, Duke and Vásquez 1994, Editorial Panapo 1988, Espejo Serna *et al*. n.d., Facciola 1990, Franquemont *et al.* 1990, Guia Rural 1990, Honychurch 1986, IBGE 1980, Mabberley 1987, Soukup 1970, Van Feu n.d., von Reis Altschul 1973, von Reis Altschul and Lipp 1982, Wyndham 2004

Bidens squarrosa Kunth
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: beggarticks
SPANISH: kelem ts'aah (Huastec)
USES/NOTES: Stems are used for tea by the Huastec Maya of Mexico.
NATURAL RANGE: Neotropics
REFERENCES: Alcorn 1984, Brako and Zarucchi 1993, Breedlove 1986, Molina 1975, Nelson 1976

Bidens tripartita L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: water agrimony
SPANISH: cáñamo acuático
USES/NOTES: Young leaves are eaten cooked.
NATURAL RANGE: Eurasia, naturalized in warm regions
REFERENCES: Bailey Hortorium 1976, Facciola 1990

Bignonia capreolata L. [syn. *Tecoma crucigera* (L.) Bureau *nom. illeg.*]
FAMILY: Bignoniaceae (bignonia or trumpet vine)
ENGLISH: coral vine, cross vine, quarter vine, trumpet creeper, trumpet flower, trumpet vine
USES/NOTES: Roots are a source of the flavoring agent *sarsaparilla*. Also grown as an ornamental vine.
NATURAL RANGE: Eastern U.S.
REFERENCES: Bailey Hortorium 1976, Uphof 1968

Bignonia hyacinthina (Standl.) L.G.Lohmann [syn. *Mussatia hyacinthina* (Standl.) Sandwith]
FAMILY: Bignoniaceae (trumpet creeper)
SPANISH: chamairo
USES/NOTES: Stem bark is added to coca (*Erythroxylum* spp.) to sweeten the flavor.
NATURAL RANGE: Amazonia, to southern Mexico
REFERENCES: Balick *et al.* 2000, Campos Villanueva *et al.* 2004, Davis 1983, Duke and Vásquez 1994, Gentry (A.) 1982

Bistorta bistortoides (Pursh) Small [syn. *Polygonum bistortoides* Pursh]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: American bistort, bistort, dirty socks, English serpentary, mountain meadow knotweed, smokeweed, snakeroot, snakeweed, western bistort
PORTUGUESE: bistorta
USES/NOTES: Leaves are used as a potherb or a green vegetable, starchy roots are eaten raw or cooked, and seeds are eaten roasted whole or ground.

NATURAL RANGE: Western U.S. and Canada and northern highlands of Chihuahua, Mexico
REFERENCES: Brako *et al.* 1995, CONABIO, Facciola 1990, Harrington 1967, MBG-Tropicos, Uphof 1968, USDA-NRCS, Yanovsky 1936

Bixa orellana L.
FAMILY: Bixaceae (box or boxwood)
ENGLISH: achiote, anatto, annatto, arnatto, lipstick tree, parwah, roucou
PORTUGUESE: açafroa, açafroa-da-serra, annato, colorau, ocucu, uru-uva, urucu, urucum
SPANISH: acanguaricua (Purépecha), achihiuti, achi-ol (Chontal), achiolillo, achiote, achiote amarillo, achiote colorado, achiotillo, achote, acua'u (Totonac), bia (Zapotec), bija, bijo, bijo de monte, bosh (Tzotzil), cacicuto, caituco, changuarica, cuajachote, esacacuya, haru, joosh (Tojolabal), k'u-zub, kiui (Maya), ku'xub, mandur, maxë, misar, onato, onotillo, onotillo rebalsero, onoto, onoto montañero, oronoto, piatu, pumacua, rocú, rouco, rucú, sacha achote, shambre, shambu, shambu huayo, shambu quiro, shambu-shambu, urucú, urucúm, urukú
USES/NOTES: Seeds, rich in vitamin A, are used as a spice and are covered by a red to red/orange or yellow aril that is made into a paste for use as a body paint, insect repellent, textile dye, or commercial food colorant, and is now widely used in the food industry. Fruits, when still tender, reportedly can be eaten cooked, leaves can be brewed into a stimulating beverage, and bark is the source of a gum that can be used like gum arabic (*Acacia* spp.). Also grown as a medicinal, a living fence, and an ornamental. One of the first domesticated plants in the Neotropics, now widely cultivated in the Neotropics and parts of the Paleotropics. This domesticated species was likely derived from *B. urucurana* Willd.
NATURAL RANGE: Amazonia, perhaps southwestern Amazonian Brazil, widely naturalized
REFERENCES: Adams 1972, Antúnez de Mayolo 1989, Boom 1987, Bourke *et al.* 1987, Carneiro Martins 1989, CONABIO, Duke 1986, Duke and Vásquez 1994, Estrella 1991, FUDENA, Guia Rural n.d., IBGE 1980, Kermath (notes), Moreira *et al.* 2015, Mors and Rizzini 1966, Omawale 1973, OAS 1973, Rehm and Espig 1991, Rodríguez Martínez 1990, Roosmalen 1985, Schultes 1984, Silva *et al.* 1977, Smith *et al.* 1992, Soukup 1970, Williams and Williams 1969

Blakea spp.
FAMILY: Melastomataceae (dissotis or melastome)
USES/NOTES: Fruit of some species are edible. The genus has many rare and endemic species.

NATURAL RANGE: Neotropics from southern Mexico to Bolivia and portions of the Antilles
REFERENCES: Mabberley 1987, Martin *et al*. 1987

Blephilia ciliata (L.) Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: downy pagoda-plant, downy wood-mint
USES/NOTES: Aromatic leaves are used for tea.
NATURAL RANGE: Eastern and central U.S. to Ontario, Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Peterson 1977, Radford *et al.* 1968

Blephilia hirsuta (Pursh) Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Cherokee mint, hairy pagoda-plant, hairy wood-mint
USES/NOTES: Aromatic leaves are used for tea.
NATURAL RANGE: Eastern and central U.S. to Ontario and Quebec, Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Peterson 1977, Radford *et al.* 1968

Blighia sapida Koenig
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: ackee, akee, red poison fruit
PORTUGUESE: aki
SPANISH: akee, akí, aqui, bien-me-sabe, huevo vegetal, manzana akee, pan y quesito, seso vegetal
USES/NOTES: Ripe fruit's cream-colored aril is typically eaten cooked as a vegetable, primarily with fish, but also fried, boiled, in soups, cooked with rice or breadfruit (*Artocarpus altilis*), or roasted. Ripe arils are occasionally eaten raw. The aril must be prepared soon after ripening on the tree, as it is highly poisonous until it is ripe and quickly becomes rancid after ripening. The ackee is a main ingredient in Jamaican cuisine, especially the national dish ackee and saltfish. Introduced to the New World probably during the slave trade of the 1700s, the ackee is now cultivated in many parts of the neotropics, but more so in the Antilles, and especially in Jamaica.
NATURAL RANGE: Tropical West Africa, probably coastal Guinea, now naturalized in the neotropics
REFERENCES: Duke 1986, Gregory 1960, León 1987, Leung 1961, Omawale 1973, Rashford 2001, Uphof 1968, Williams and Williams 1969

Blomia prisca (Standl.) Lundell [syn. *Cupania prisca* Standl.]
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: sól (Maya), tzol (Maya)
USES/NOTES: Plant is eaten in the Petén.

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NATURAL RANGE: Southern Yucatan peninsula of Mexico, the Petén region of northern Guatemala, Belize, and perhaps northwestern Honduras
REFERENCES: Breedlove 1986, MBG-Tropicos, Mutchnick and McCarthy 1997

Blutaporon vermiculare (L.) Mears [syn. *Philoxerus vermicularis* (L.) R.Br. ex Sm.]
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: saltweed, samphire
USES/NOTES: Succulent stems and leaves are eaten cooked.
NATURAL RANGE: Neotropics to subtropical America from Florida to Ecuador
REFERENCES: Nellis 1994, Steyermark *et al.* 1995, Taylor 1998

Boerhavia diffusa L. [*B. diffusa* and *B. erecta* are considered distinct species by The Plant List, and as synonyms by MBG-Tropicos]
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: red spiderling, spreading hogweed, tar vine, tarvine
PORTUGUESE: agarra-pinto, amarra-pinto, batata-de-porco, bredo-de-porco, celidônia, erva-de-porco, erva-tostão, pega-pinto, tangaracá
SPANISH: hierba de cabro, yerba tostada, yerba tutón
USES/NOTES: Leaves are eaten as cooked greens. Whole plant is medicinal.
NATURAL RANGE: Cosmopolitan
REFERENCES: Albuquerque *et al.* 2007, USDA-ARS

Boerhavia erecta L. [*B. diffusa* and *B. erecta* are considered distinct species by The Plant List, and as synonyms by MBG-Tropicos]
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: erect spiderling, fowl's lice, hog weed, pig weed
PORTUGUESE: erva-tostão, erva-tostão-de-Minas, falso-pega-pinto, pega-pinto
SPANISH: anisillo, apats' akw'aal (Huastec), escorián, golondrina, hierba blanca, hierba del arlomo, maravillita, sanguinaria, tostón, xaakil (Maya), zanca de gallo
USES/NOTES: Leaves are eaten as cooked greens. Whole plant is medicinal.
NATURAL RANGE: Americas from southern states in the U.S. to Argentina and Chile
REFERENCES: Albuquerque *et al.* 2007, Alcorn 1984, CONABIO, IBGE 1980, Martínez 1979, MBG-Tropicos, USDA-ARS, USDA-NRCS

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Bolboschoenus maritimus (L.) Palla [syn. *Scirpus maritimus* L.] and including *B. maritimus* subsp. *paludosus* (A.Nelson) T.Koyama [syn. *Scirpus paludosus* A.Nelson]
FAMILY: Cyperaceae (sedge)
ENGLISH: alkali bulrush, bayonet grass, cosmopolitan bulrush, nutgrass, purua-grass, saltmarsh bulrush, sea club-rush
PORTUGUESE: junco-da-praia
SPANISH: bayunco, castañuela, cirpo maritimo
USES/NOTES: Rhizomes are eaten raw or as flour. The taxonomy of this taxon is unclear in the literature.
NATURAL RANGE: Widespread in the Americas, perhaps cosmopolitan
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Harris 1972, Mabberley 1987, MBG-Tropicos, The Plant List, Uphof 1968, USDA-ARS, USDA-NRCS

Bomarea acutifolia (Link & Otto) Herb.
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
SPANISH: papa de venado
USES/NOTES: Starchy tubers of this climbing vine with attractive flowers are eaten in Mexico
NATURAL RANGE: Mexico to Bolivia
REFERENCES: Bailey Hortorium 1976, Kunkel 1984, MBG-Tropicos, Morales 2003, Nelson 1976, Phillips 1991, Uphof 1968

Bomarea edulis (Tussac) Herb. [syn. *B. ovata* (Cav.) Mirb.]
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
ENGLISH: pink bomarea, white Jerusalem artichoke
PORTUGUESE: bico-de-nambo, bico-de-nambu, cará-de-caboclo, cará-do-mato, jaranganha
SPANISH: chechele, coyolxóchitl, espuela de gallo, huevos de gato, jícama del monte, lluria
USES/NOTES: Starchy tubers of this climbing vine are edible.
NATURAL RANGE: Neotropics, perhaps domesticated in the Dominican Republic and/or Mexico
REFERENCES: Bailey Hortorium 1976, Brako and Zarucchi 1993, Bussmann and Sharon 2015, CONABIO, FloraSBS, Forzza 2010, Hernández Xolocotzi 1993, Kunkel 1984, Mabberley 1987, MBG-Tropicos, Phillips 1991, Uphof 1968

Bomarea glaucescens (Kunth) Baker
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
USES/NOTES: Twining vine's starchy tubers are eaten in Ecuador.
NATURAL RANGE: Mid to high elevations in the Andes of Bolivia, Ecuador, and Peru

REFERENCES: Kunkel 1984, Phillips 1991, Uphof 1968

Bomarea salsilla (L.) Herb.
FAMILY: Alstroemeriaceae (alstroemeria), formerly Liliaceae (lily) or Amaryllidaceae (amaryllis)
SPANISH: copihuito, salcilla, zarcilla
USES/NOTES: Tubers are edible.
NATURAL RANGE: Central Chile
REFERENCES: Marticorena and Quezada 1985, MBG-Tropicos, Uphof 1968

Bonellia frutescens (Mill.) B.Ståhl & Källersjö [syn. *Jacquinia caracasana* Kunth, *J. frutescens* (Mill.) B.Ståhl]
FAMILY: Primulaceae (primrose), previously Theophrastaceae (theophrasta)
SPANISH: ruutkuu (Wayuunaiki)
USES/NOTES: Fruit pulp is sweet.
NATURAL RANGE: Colombia and Venezuela
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Bontia daphnoides L.
FAMILY: Scrophulariaceae (figwort or snapdragon), previously Myoporaceae (emu bush or myoporum)
ENGLISH: bontia, white alling, wild olive
FRENCH: olive bâtard
SPANISH: aceituna americana, aceituno, cativo mangle, manzanilla, olivo bastardo
USES/NOTES: Leaves are used for tea, though principally medicinally.
NATURAL RANGE: Greater and Lesser Antilles to the Bay Islands of Honduras and northern South America, naturalized in southern Florida
REFERENCES: Nellis 1994, Nelson 1996, Nelson and Proctor 1994

Borago officinalis L.
FAMILY: Boraginaceae (borage)
ENGLISH: borage
PORTUGUESE: borragem
SPANISH: becoquino, borraja
USES/NOTES: Leaves and flowers are edible. Also medicinal.
NATURAL RANGE: Mediterranean Europe
REFERENCES: Bourke *et al.* 1987, Creasy 1990, Guia Rural n.d., Pérez-Arbeláez 1956, Schneider 1987, Uphof 1968

Borassus aethiopum Mart. [perhaps conspecific with *B. flabellifer*]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: African fan palm, black rhum palm, palmyra palm
PORTUGUESE: palmira
SPANISH: boraso, palma de palmira, palma palmira, palmira

USES/NOTES: Large (to >10cm), nearly round, yellow to brown fruits and their seeds, which contain a whitish liquid endosperm, are edible, sap is used for toddy, sugar, and vinegar, heart is eaten as a vegetable, and leaves are a salt source.
NATURAL RANGE: Tropical Africa from Ethiopia to Ghana
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Facciola 1990, Hoyas 1989, Mabberley 1987, Menninger 1987, Molina 1975, Morton 1988

Borassus flabellifer L. [perhaps conspecific with *B. aethiopum*]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: palmyra palm
PORTUGUESE: palmeira-da-índia, palmira
SPANISH: boraso, palma de palmira, palma palmira, palmira
USES/NOTES: Fruits and seeds are edible, sap is used for toddy, sugar, and vinegar, heart is eaten as a vegatable, and leaves are a salt source.
NATURAL RANGE: Tropical Asia, perhaps Malaya
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Hoyas 1989, Mabberley 1987, Menninger 1987, Morton 1988

Borojoa patinoi Cuatrec.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: borojo
SPANISH: borojó
USES/NOTES: Marketed locally for its esteemed fruit, often eaten preserved or in desserts. Also medicinal.
NATURAL RANGE: Chocó region of northwestern Colombia, now spread to Ecuador, Panama, Costa Rica, and Brazil
REFERENCES: Bourke *et al.* 1987, Kermath (notes), Martin *et al.* 1987, Pérez-Arbeláez 1956, Ricker *et al.* 1997

Borrichia arborescens (L.) DC.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bushy sea-oxeye, bushy seaside tansy, sea oxeye, seaside oxeye, seaside tansy, silver sea oxeye, tall sea oxeye, tree seaside tansy
SPANISH: romero de playa
USES/NOTES: Succulent seashore shrub with yellow flowers has salty tasting silvery green leaves that are eaten in salads.
NATURAL RANGE: Coastal zones of eastern Yucatán, Mexico, Belize, and Honduras, the West Indies, and southernmost Florida
REFERENCES: Adams 1972, CONABIO, Nellis 1994, Romero-Jiménez *et al.* 2015

Bouea macrophylla Griff. [syn. *B. gandaria* Blume]
FAMILY: Anacardiaceae (cashew or poison ivy)

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ENGLISH: bandaria, gandaria, maprang
SPANISH: bandaria, gandaria
USES/NOTES: Fruit is edible fresh or in jams.
NATURAL RANGE: probably lowland Malaysia
REFERENCES: Campbell 1984, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Samson 1980, Usher 1974

Bourreria huanita (La Llave & Lex.) Hemsl. [syn. *B. formosa* (DC.) Hemsl.]
FAMILY: Boraginaceae (borage)
ENGLISH: popped maize-flower, ter-ech-mach (Maya, Belize)
SPANISH: bakal-ché (Maya), esquinsucha, esquinsuchil, esquixóchitl (Nahuatl), esquizuchitl (Nahuatl), flor de paloma, flor guía xoba, flor guie xoba, guia-lee (Zapotec), guié xhuba (Zapotec), guie xoba, istalsuchitl (Nahuatl), ita-yucu-cuañe (Mextec), lipa-dzi-qui (Chontal), oreja de león, palo de rosa, rosa blanca, sombra de ternero
USES/NOTES: Flower was used by the Aztecs to flavor chocolate.
NATURAL RANGE: Southern Mexico, Belize, portions of Guatemala, El Salvador, and Nicaragua, to Guanacaste, Costa Rica
REFERENCES: Balick and Arvigo 2015, Coe 1994, CONABIO, Gibson 1970, Grandtner 2005, MBG-Tropicos, Starr Virtual Herbarium

Bourreria ovata Miers
FAMILY: Boraginaceae (borage)
ENGLISH: Bahama strongbark, oval-leaf strongbark, strongbark
USES/NOTES: Small, round, red drupes are edible, though not especially pleasing to the palate. Leaves are made into tea.
NATURAL RANGE: South Florida to The Bahamas
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Morton 1976a, Nelson 1994, von Reis Altschul 1973

Bourreria succulenta Jacq. [syn. *B. baccata* Raf., *Ehretia bourreria* (L.) L.]
FAMILY: Boraginaceae (borage)
ENGLISH: Bahama strongbark, bodywood, cherry, chink, currant tree, poisonberry, pigeon berry, smooth strongback, white-chank
SPANISH: ateje de costa, bambora, café marrón, fruta de catey, muñeco, palo bobo, palo de vaca, roble guayo
USES/NOTES: Fruit is edible. Taxonomy is unsettled. *B. baccata* Raf. may be the correct name, or may be a distinct species.
NATURAL RANGE: Florida, the Antilles, Mexico, Central America, Colombia, and Venezuela all have been included in the native range of the taxón, though occurances in Mexico are in doubt.
REFERENCES: Adams 1972, Campos-Ríos 2005, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos, Nellis 1994, Romero-Jiménez *et al.* 2015, USDA-ARS

Bouteloua gracilis (Kunth) Lag. ex Griffiths [syn. *Chondrosium gracile* Kunth]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: blue grama
SPANISH: navajita, pasto navajita
USES/NOTES: Though primarily a pasture grass today, seeds were a food source for Indigenous people in portions of the plant's range.
NATURAL RANGE: Canada, much of the U.S. and Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, Kindscher 1987, USDA-NRCS

Brahea armata S.Watson [syn. *Erythea armata* (S.Watson) S.Watson]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: blue fan palm, blue hesper palm, hesper palm, Mexican blue palm, rock palm
SPANISH: palma azul, palma blanca, palma de abanico azul
USES/NOTES: Fruit pulp reportedly is edible. Plant is similar to *Washingtonia* palms.
NATURAL RANGE: Baja California and a small population on the eastern shore of the Sea of Cortez in Sonora, Mexico
REFERENCES: Bornstein *et al.* 2005, CONABIO, Henderson *et al.* 1995, Hyam and Pankhurst 1995, Mabberley 1987, Martin *et al.* 1987, Shreve and Wiggins 1964

Brahea brandeegei (Purpus) H.E.Moore
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: fan palm, San Jose hesper palm
SPANISH: palma, palma de taco, palma de tlaco, palma negra, palma palmía, palmilla, palmillo
USES/NOTES: Heart is edible.
NATURAL RANGE: Southern Baja California and a small population on the eastern shore of the Sea of Cortez in Sonora, Mexico
REFERENCES: Blombery and Rodd 1982, CONABIO, Henderson *et al.* 1995, Pío-León *et al.* 2017, Tabora *et al.* 1993

Brahea dulcis (Kunth) Mart. [syn. *B. salvadorensis* H.Wendl. ex Becc., *Erythea salvadorensis* (H.Wendl. ex Becc.) H.E.Moore]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: rock palm
SPANISH: bamel, capulín, capulines, cacaiste, cacaíste, cocaíste, cociste, coquito de palma, guano de sombrero, isuate, ixhuhutl, izhuate, miche, michire, palma, palma abanico, palma apache, palma de matón, palma de sombrero, palma dulce, palma popotla, palma soyal, palma sombrero, palmito, pima (Tarasco), soyal, soyal, soyal-capulín, soyale, soyate, soyatl (Nahuatl), suyate, taaciña, yaga-xiña (Zapotec), yucu-teyepe (Mixtec), yutnu-ñum (Mixtec)

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USES/NOTES: Fruit pulp is sweet and seeds contain an edible oil. Most all other plant parts are used in various ways. Considered to have great potential for expansion in Mexico because of its wide distribution, utility, and established presence in markets.
NATURAL RANGE: Mexico through Guatemala, northern El Salvador, Belize, and Honduras into northern Nicaragua
REFERENCES: CONABIO, Espejo Serna *et al.* n.d., Guzmán-Rivas 1984, Henderson *et al.* 1995, Hyam and Pankhurst 1995, Illsley *et al.* 2001, Martin *et al.* 1987, McCurrach 1960, Pulido and Coronel-Ortega 2015, Quero 1992

Brahea edulis H.Wendl. ex S.Watson [syn. *Erythea edulis* (H.Wendl.) S.Watson]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Guadalupe fan palm, Guadalupe Island fan palm, Guadalupe palm
SPANISH: palma, palma de Guadalupe, palmera de guadalupe
USES/NOTES: Pulp of the fleshy, round (2.5 cm) fruit and young shoots are edible. The ten meter tall tree is threatened in the wild due probably to introduced goats. Although a fairly large number of old trees remail, few young trees are present.
NATURAL RANGE: Guadalupe Island off the Pacific coast of Baja California, introduced to northern coastal Baja California
REFERENCES: Bornstein *et al.* 2005, CONABIO, Henderson *et al.* 1995, Hyam and Pankhurst 1995, León de la Luz *et al.* 2003, Mabberley 1987, Martin *et al.* 1987, Uphof 1968

Brasenia schreberi J.F.Gmel.
FAMILY: Cabombaceae (water-shield), previously Nymphaeaceae (water-lily)
ENGLISH: purple wen-dock, water-shield
USES/NOTES: Young, opening leaves are eaten seasoned with vinegar in Japan, and roots are edible cooked.
NATURAL RANGE: Eastern and western Canada and U.S., Mexico, Central America, Cuba, Jamaica, Hispaniola, southeastern Venezuela, East Asia, eastern Australia, and Africa
REFERENCES: Burger 1977, Facciola 1990, FNAEC 1997, Gibbons and Tucker 1979, Mabberley 1987, Uphof 1968

Brasiliopuntia brasiliensis (Willd.) A.Berger [syn. *Opuntia brasiliensis* (Willd.) Haw.]
FAMILY: Cactaceae (cactus)
ENGLISH: Brazilian pricklypear (perhaps misidentified)
PORTUGUESE: ambeba, arumbeva, cacto-pé-de-mamão, cumbeba, facho-de-renda, gerumbeba, jurubeba, mumbebo, mumbeca, palmadora, palmatória, palmatória-do-diabo, palmatória-grande, rumbeba, urumbeba, xiquexique-do-sertão
SPANISH: caracoré, maglillo, tuna, tunar

USES/NOTES: Red or yellow fruit's white pulp is sweet, tart, and juicy. Pads, called *raquetes* in Brazil, are eaten as a vegetable. The cactus is arborescent in form, reaching 12m.
NATURAL RANGE: Northern Argentina, eastern Bolivia, northeastern to southern and central-western Brazil, eastern Paraguay, Amazonian Peru, and Uruguay, naturalized elsewhere including El Salvador, Honduras, Guatemala, southern Mexico, and portions of the Caribbean including Puerto Rico
REFERENCES: Anderson 2001, Forzza 2010, MBG-Tropicos, Ranieri 2014-2016, USDA-NRCS

Brassica chinensis L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: cabbage, celery cabbage, Chinese cabbage, choi sum, mustard, pak choi, shantung cabbage
PORTUGUESE: couve-chinesa, couve-da-China, repolho-chinês
SPANISH: col China, col de China
USES/NOTES: Leaves and stalks are eaten as vegetables.
NATURAL RANGE: East Asia, perhaps China
REFERENCES: Bourke *et al.* 1987, CFNI 1974, Guia Rural n.d., IBGE 1980, Leung 1961, Mabberley 1987, Purseglove 1968

Brassica juncea (L.) Czerniak.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: brown mustard, Indian mustard, leaf mustard, mustard greens
PORTUGUESE: mostarda, mostarda-da-China, mostarda-da-India, mostarda-de-folha, mostarda-vermelha
SPANISH: mostaza
USES/NOTES: Stems and leaves are eaten cooked or uncooked. Seeds are used to make mustard spreads. Probably derived from *B. campestris* and *B. nigra*.
NATURAL RANGE: Southwest Asia to India
REFERENCES: Allchin 1969, Facciola 1990, Guia Rural 1990, Harrington 1967, Omawale 1973, Purseglove 1968, Sauer 1993, Usher 1974

Brassica napus L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: canola (a widely adopted trade name), colza, rape, rapeseed
PORTUGUESE: colza, nabiça (leaves), nabo-silvestre (root)
SPANISH: nabo de invierno (root)
USES/NOTES: Seed oil, marketed as Canola or Puritan oil, is used in cooking, medicines, and industry. Seeds and inflorescence are edible. Tubers are edible. Plant is used as fodder. Well-suited to cool climates.
NATURAL RANGE: Mediterranean region
REFERENCES: Clayton 1994, Downey 1990, Howard 1994, Leung 1961, Purseglove 1968, Rehm and Espig 1991, Sauer 1993

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Brassica napus var. *napobrassica* (L.) Rchb. [syn. *B. napobrassica* (L.) Mill., *B. oleracea* var. *napobrassica* L.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: neep, rutabaga, swede, Swedish turnip, yellow turnip
PORTUGUESE: couve-nabo, nabo-sueco, rutabaga
SPANISH: rutabaga
USES/NOTES: Tubers are edible. Also fed to livestock. The Plant List lumps this taxon with *B. napus*.
NATURAL RANGE: Europe
REFERENCES: Kartesz 1994, Leung 1961, Purseglove 1968

Brassica nigra (L.) K.Koch
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: black mustard, mustard, wild mustard
PORTUGUESE: mostarda-preta
SPANISH: mostaza, mostaza negra
USES/NOTES: Seeds are the source of the common mustard paste, used as a condiment and the source of an emetic oil. Leaves are eaten as cooked greens.
NATURAL RANGE: Mediterannean region, now widely naturalized
REFERENCES: Duke 1992, Rehm and Espig 1991, Sauer 1993, Schneider 1987, Usher 1974

Brassica oleracea var. *botrytis* L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: broccoli, cauliflower
PORTUGUESE: brocolis, brócolo, couve-brócolo, couve-flor
SPANISH: brecól, coliflor
USES/NOTES: Floret (or head) is eaten as a vegetable. Green cultivars are known in English as broccoli and white cultivars as cauliflower. Seeds, rarely allowed to develop, can be used like those of mustard (*B. nigra*).
NATURAL RANGE: Europe and the Mediterranean region
REFERENCES: Guia Rural 1990, Guia Rural n.d., Howard 1994, Leung 1961, Mabberley 1987, Purseglove 1968, Usher 1974

Brassica oleracea var. *capitata* L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: cabbage, common cabbage, European cabbage
PORTUGUESE: couve, repolho
SPANISH: berza, col común, repollo
USES/NOTES: Leafy, green head is used as a vegetable, cooked or uncooked. Cultivated in the West Indies about 1500.
NATURAL RANGE: Mediterranean Europe
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., Omawale 1973, Rehm and Espig 1991, Sauer 1993, Schwanitz 1966

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Brassica oleracea var. *gemmifera* (DC.) Lenke
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Brussels sprouts (seen also as Brussel's sprouts or Brussel sprouts)
PORTUGUESE: couve-de-Bruxelas, repolho-de-Bruxelas
SPANISH: bretón, bretón de Bruselas, col de Bruselas
USES/NOTES: Round, golf ball-sized, green axillary buds are eaten as a vegetable.
NATURAL RANGE: Europe to the Mediterranean region
REFERENCES: Bourke *et al.* 1987, Guia Rural 1990, Guia Rural n.d., Leung 1961, Purseglove 1968

Brassica oleracea var. *gongylodes* L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Hungarian turnip, knol-khol, kohlrabi
PORTUGUESE: couve-rábano
SPANISH: berza perruna, colinabo, naba
USES/NOTES: Stem is eaten as a vegetable and the plant is fed to animals.
NATURAL RANGE: Mediterranean region, probably southern Europe
REFERENCES: Bourke *et al.* 1987, IBGE 1980, Leung 1961, Mabberley 1987, Rehm and Espig 1991, Usher 1974

Brassica oleracea var. *viridis* L. [syn. *B. oleracea* var. *acephala* DC.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: borecole, collard, collard greens, common kale, kale, Scotch kale
PORTUGUESE: couve, couve-crespa, couve-de-folhas, couve-manteiga, couve-palmito, couve-repolhuda
SPANISH: berza común
USES/NOTES: Dark green leaves are eaten as a vegetable and fed to livestock.
NATURAL RANGE: Mediterranean Europe
REFERENCES: IBGE 1980, Leung 1961, Mabberley 1987, Purseglove 1968, Usher 1974, Yamaguchi 1983

Brassica rapa var. *amplexicaulis* Tanaka & Ono [syn. *B. pekinensis* (Lour.) Rupr.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: bok choi, celery cabbage, chihli, Chinese cabbage, field mustard, pak choi, Peking cabbage, Shantung cabbage, wong-bok
PORTUGUESE: couve-China, couve-chinesa, repolho-chinês
SPANISH: col China
USES/NOTES: Leaves and stalks are eaten as vegetables. Seed is an oil source.

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NATURAL RANGE: China
REFERENCES: CFNI 1974, IBGE 1980, Kartesz 1994, Leung 1961, Rehm and Espig 1991, Sauer 1993, Usher 1974

Brassica rapa subsp. *rapa* [syn. *B. rapa* var. *rapa*, *B. campestris* L., *B. campestris* var. *rapa* (L.) C.Hartm.] {need to resolve species and synonyms}
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: bird rape (seed), broccoli raab (green tops), broccoli rabe (green tops), common turnip (root), Italian kale, rape, rapini (green tops), seven-top turnip, turnip (root), white turnip (root)
PORTUGUESE: colza (seed), grelos (greens), nabiça (leaves), nabo (root), rábano (root)
SPANISH: coles (greens), grelos (greens), jitka (seed), llullu (seed), mekuásare (leaf, Rarámuri), mostacilla (seed), mostaza (seed), naba (root), nabicol (root), nabo (root), nabo colza (root), nabo gallego (root), nabo gordo (root), nabo redondo (root), nabos (root), rapush sangra sangra (seed), urqun (seed), yuyo (seed)
USES/NOTES: The root of some cultivars and the seed of others are edible. Seed oil is used as a lubricant, luminant, for cooking, and in soap. Bran is used in bird seed mixes. The plant is fed to animals. Leaves are eaten as greens. *B. campestris* has been used for the seed cultivar and *B. campestris* var. *rapa* has been used for the root cultivar. Broccoli raab, broccoli rabe, and grelos refer to the green tops of cultivars that are distinct from the common turnip.
NATURAL RANGE: Eurasia, seed cultivar from southern European highlands, root cultivar from eastern or central Asia
REFERENCES: Bourke *et al.* 1987, Bye 1981, Franquemont *et al.* 1990, Guia Rural n.d., Leung 1961, Soukup 1970, Tsunoda *et al.* 1980, USDA-ARS, Usher 1974, Yanovsky 1936

Bromelia alsodes H.St.John [syn. *B. slyvestris* Willd. ex Link *nom. illeg.*]
FAMILY: Bromeliaceae (pineapple)
SPANISH: agu mara, aguama, aguava, ahuama, bathuch (Huastec), cardoncillo, chak salbay, guapilla, jalbay, piña silvestre, piñuela
USES/NOTES: Fruits are eaten as a snack and their juice is fermented to make a kind of *pulque* (an alcoholic beverage often associated with *Agave* species) in the Huasteca region of Mexico.
NATURAL RANGE: Mexico, El Salvador, Honduras, and Nicaragua
REFERENCES: Alcorn 1984, Bennett 2000, CONABIO, MBG-Tropicos

Bromelia chrysantha Jacq.
FAMILY: Bromeliaceae (pineapple)
SPANISH: maya, piña silvestre, piñuela

USES/NOTES: Fruit pulp is eaten fresh or in jams and drinks.
NATURAL RANGE: Colombia, Venezuela, and Trinidad
REFERENCES: Bennett 2000, Hoyas 1989, Martin *et al*. 1987

Bromelia hemisphaerica Lam.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: pinuela
SPANISH: chom, piñuela
USES/NOTES: Fruits are eaten fresh or made into fermented and unfermented beverages.
NATURAL RANGE: Mexico to Costa Rica
REFERENCES: Bennett 2000, CONABIO

Bromelia hieronymi Mez
FAMILY: Bromeliaceae (pineapple)
SPANISH: caraguatá, cardo vid, chaguar, chitsaj (Wichí), dajuá, garabatá, karaguatá nana
USES/NOTES: Inner portion of the basal rosettes and young stolon tips are eaten as vegetables by the Wichí of the Gran Chaco. Also a fiber source.
NATURAL RANGE: Gran Chaco region of Argentina, Bolivia, and Paraguay
REFERENCES: Díaz 2007, MBG-Tropicos, Mosquin 2011, Smith and Downs 1979, Suárez and Montani 2010

Bromelia nidus-puellae (André) André ex Mez
FAMILY: Bromeliaceae (pineapple)
SPANISH: croata, piñuela, piraju, piro
USES/NOTES: Fruits are eaten or made into fermented and unfermented beverages. Also grown as a living fence and used medicinally.
NATURAL RANGE: Colombia, perhaps beyond
REFERENCES: Bennett 2000, Duke n.d.

Bromelia pinguin L. [syn. *B. fastuosa* Lindl., *Agallostachys fastuosa* (Lindl.) Beer, *A. ignea* Beer, *A. pinguin* (L.) Beer, *Karatas pinguin* (L.) Mill.]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: bromelia, pinguin
PORTUGUESE: banana-do-mato, bromélia, caraguatá, caroá, caroatá, coroá, coroatá, croá, curauá, gravatá, oa, pinguin, pita, Caraguatá,
SPANISH: aguama, carata, casuca, chaguar, chaguarí, chibchibe, chibe-chibe, chibichibe, chigüichigüe, chilemotate, curujujul, guamara, huipilla, karaguatá, maya, motate, muta, oa, penca, piña de ratón, piña ratón, piña silvestre, pinguin, piñuela, piñuelo, piro
USES/NOTES: Pleasant tasting, though somewhat fibrous, variously colored fruits (green, yellow, orange, red, or maroon) are hin vitamin-C and may be eaten or made into fermented or unfermented

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beverages. Inflorescence and flowers are eaten fried. A fiber, known in Brazil as *caraguatá*, *gravatá*, or *pita*, is obtained from the leaves. With its sharply spined leaves, the herbaceous, perennial, pineapple-like plant forms dense colonies and makes an effective living fence.
NATURAL RANGE: Mexico, the West Indies, the Guianas, Venezuela, Colombia, and Ecuador, perhaps into Peru, naturalized in some warm regions including Florida
REFERENCES: Bennett 2000, Duke 1986, Duke n.d., Editorial Panapo 1988, Facciola 1990, Holst 1994, IBGE 1980, IICA 1995, Kermath (notes), Leung 1961, Luther 1989, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Pérez-Arbeláez 1956, Pío-León *et al*. 2009, Silva and Tassara 1996, Smith and Downs 1979, Uphof 1968, Usher 1974, Utley and Burt-Utley 1994, Will 1991

Bromelia plumieri (E.Morren) L.B.Sm. [syn. *B. karatas* L., *Karatas plumieri* E.Morren]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: bromelia, pinuela
SPANISH: chaguar, chaguarí, chigüichigüe, curuenjurro-casuca, dodake-piñuela, karaguatá, maya, maya de puerco, muta, piñuela, ts'uxuum (Huastec)
USES/NOTES: Young inflorescence is eaten as a vegetable or made into marmalade, ripe, slightly acid, pleasant-tasting fruits are made into a beverage called *atol de piñuela* or *atol de piña* in Spanish, and young leaf bases are eaten cooked. Also grown as a living fence and a medicinal.
NATURAL RANGE: Neotropics from Mexico to Ecuador
REFERENCES: Alcorn 1984, Bennett 2000, Horst 1992a, Hoyas 1989, IICA 1995, Kermath (notes), Leung 1961, OAS 1973, Uphof 1968, Usher 1974, Williams 1981

Bromelia serra Griseb.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: bayonet bromeliad
SPANISH: caraguatá, cardo gancho, chaguar, doidíe (Ayoreo), garabatá, karaguatá, khayara, wiye (Wichí)
USES/NOTES: Fruits are eaten raw or boiled or crushed and combined with water for use as a beverage. Emerging tips of stolons and dried popped seeds are also eaten by the Wichí. Seeds may also be eaten crushed in juice. Basal leaf sheaths are also eaten by the Wichí. Inner stalks with leaves removed are eaten cooked by the Ayoreo in Paraguay. Fruits reportadly have been fermented into an alcoholic beverage.
NATURAL RANGE: Gran Chaco region of Argentina, Bolivia, and Paraguay into southwestern, Brazil

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REFERENCES: Díaz 2007, Forzza 2010, MBG-Tropicos, Suárez and Montani 2010

Bromelia trianae Mez
FAMILY: Bromeliaceae (pineapple)
SPANISH: piñuela
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Colombia
REFERENCES: IICA 1995, Martin *et al*. 1987, Smith and Downs 1979

Bromus carinatus Hook. & Arn. [synonym of *B. catharticus* Vahl according to MBG-Tropicos]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: California brome, mountain brome, sweet brome, western bromegrass
SPANISH: masiyagüe (Rarámuri)
USES/NOTES: Seeds of this drought tolerant perennial are edible.
NATURAL RANGE: Western North America from southern Alaska south through Mexico, Guatemala, El Salvador, and Costa Rica
REFERENCES: Breedlove 1986, CONABIO, Yanovsky 1936

Bromus catharticus Vahl [syn. *B. angustatus* Pilg., *B. unioloides* Kunth] [includes *B. carinatus* Hook. & Arn. according to MBG-Tropicos]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: grazing brome, prairie grass, rescue brome, rescue grass, Schrader's brome, Schrader's brome-grass
PORTUGUESE: aveia-louca, bromo, bromo-de-Schrader, cevadilha, cevadinha, falsa-cevada
SPANISH: alcu micuna (Quichua), ashco micuna (Quichua), ashcu uicuna (Quichua), bromo, cebada de perro, cebadilla, cebadilla australiana, cebadilla criolla, cebadillo pampeana, guilmo, hierba de perro, milan, milín, millín, pasto, pipil, trigillo, tselet, tsilig, uchcu micuna (Quichua), zacapipil
USES/NOTES: Seeds are eaten by indigenous people of Chile, though the plant is used most often for forage and as a medicinal for treating sick animals.
NATURAL RANGE: Likely widespread in temperate and high tropical South America, although Forzza suggests that it is endemic to Brazil, now widely naturalized in the Americas (and elsewhere) from southern Alaska and Canada to Argentina and Chile, occuring in the highlands in the tropics
REFERENCES: CONABIO, FloraSBS, Forzza 2010, MBG-Tropicos, Peterson and Planchuelo 1998, Schmeda-Hirschmann *et al.* 1999, USDA-ARS

Bromus mango É.Desv.
FAMILY: Poaceae or Gramineae (grass)

SPANISH: mango brome
SPANISH: mango
USES/NOTES: Seeds are edible, once an important food of indigenous people of the southern Andes.
NATURAL RANGE: Southern Argentina and Chile
REFERENCES: Marticorena and Quezada 1985, Zeven and de Wet 1982, Zuloaga *et al.* 1994

Bromus porteri (J.M.Coult.) Nash [may include *B. anomalus* Rupr. ex Fourn.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: brome, Porter brome, Porter's chess
SPANISH: bromo cebadillo, bromo frondoso
USES/NOTES: Plant is used as a yeast source in the production of *tesgüino* (or *teswino*), an alcoholic beverage of northern Mexico important in Rarámuri (Tarahumara) culture. Some resources suggest that *B. porteri* may be synonymous with *B. anomalus*.
NATURAL RANGE: *B. porteri* is more restricted from southern Mexico to portions of New Mexico, Arizona, and Colorado, whereas *B. anomalus* ranges from Panama through Mexico into the southwestern U.S. to Colorado
REFERENCES: Beetle *et al.* 1987, Bye 2004, MBG-Tropicos, Torres n.d.

Brosimum acutifolium Huber
FAMILY: Moraceae (mulberry)
PORTUGUESE: muira-piranga, mururé, mururé-da-terra-firme
USES/NOTES: Seed is edible. Bark and roots are antirheumatic and used to treat malaria.
NATURAL RANGE: Brazil
REFERENCES: Berg 1984, Kermath (notes), Martin *et al.* 1987, Silva *et al.* 1977

Brosimum alicastrum Sw. [syn. *B. terrabanum* Pittier]
FAMILY: Moraceae (mulberry)
ENGLISH: breadnut, breadnut tree, Mayan breadnut, moussara, ramon, ramón, ramon breadnut tree, snakewood
PORTUGUESE: inharé, mururé, muiratinga
SPANISH: a-agl, ajusté, apomo, apompo, árbol de leche, barimiso, berba, capomo, charo, charo amarillo, congoña, freguo, guaimaro, guáimaro, hairi, hairi-te, hichoso, huje, huji, juan diego, k án oox, lan-fe-la, lechero, lechoso, machinga, manta, mare, masicarán, masicarón, masico, masiquilla, mastate, mesica, mondongo, mosaico, mojú, nazareno samaritano, nuez de pan, ojite, ojoche, ojoche blanco, ojochillo, ojote, ojushte, ojuste, ox, oox, pasita, pisba wainka (Moskitia), ramón, ramón blanco, ramón colorado, sande, tillo, tunumi-taján, ujushte, ujuxte, urpay manchinga, vaco

USES/NOTES: Primarily a famine food, the seed may be consumed raw, cooked, mashed, dried, ground and made into tortillas, or prepared in beverages. White latex is potable. Fruits are eaten boiled. Leaves are used for fodder. Drought tolerant species often is associated with Mayan ruin sites. Introduced as an ornamental outside its natural range. Considered as incipient in the domestication process.
NATURAL RANGE: Mexico, Central America, western Amazonian Brazil, Bolivia, Colombia, Ecuador, the Greater Antilles (Cuba and Jamaica), Guyana, Peru, and Venezuela
REFERENCES: Adams 1972, Bourke *et al.* 1987, Duke 1986, Duke n.d., Espejo Serna *et al.* n.d., Forzza 2010, Kermath (notes), Lambert and Arnason 1982, Levis *et al.* 2017, Mabberley 1987, Niembro Rocas 1992, OAS 1973, Pohl and Miksicek 1985, Schlesinger 2002, Turner and Miksicek 1984, USDA-ARS, Usher 1974, Will 1991

Brosimum costaricanum Liebm.
FAMILY: Moraceae (mulberry)
SPANISH: masicarán, ojoche
USES/NOTES: Seeds are eaten boiled.
NATURAL RANGE: Costa Rica and Panama
REFERENCES: CTFS n.d., Martin *et al.* 1987, OAS 1973

Brosimum gaudichaudii Trécul
FAMILY: Moraceae (mulberry)
PORTUGUESE: conduru, fruta-de-cera, inharé, mama-cadela, mamica-de-cadela, maminha-de-cadela
SPANISH: beludiño, mururé, poch-ó
USES/NOTES: Small tree produces orange fruit's with sweet pulp and edible sap. Also medicinal.
NATURAL RANGE: Tropical Bolivia, most of Brazil, and Paraguay
REFERENCES: Bernardi 1985, Forzza 2010, Jardim Botânico de Brasília 1989, Martin *et al.* 1987, MBG-Tropicos, Mostacedo and Uslar 1999, Pereira and Aparecida n.d.

Brosimum guianense (Aubl.) Huber [syn. *B. aubletii* Poepp. & Endl., *B. discolor* Schott.]
FAMILY: Moraceae (mulberry)
ENGLISH: leopard-wood, snakewood
PORTUGUESE: inharé-mole, muira-pinima
SPANISH: coquillo, machinga, tamamuri
USES/NOTES: Seeds and fruits are edible.
NATURAL RANGE: Tropical South America
REFERENCES: Berg 1972, Brako and Zarucchi 1993, Duke and Vásquez 1994, Johnston and Colquhoun 1996, Martin *et al.* 1987, UFA/NYBG

Brosimum lactescens (S.Moore) C.C.Berg

FAMILY: Moraceae (mulberry)
PORTUGUESE: caucho, inharé, manitê, manixi, mururé
SPANISH: cajimán, charo, charo colorado, charo macho, guaímero, machinga, matapalo, misionero negro, tamamuri, yuquito
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia into the Colombian Chocó and perhaps into the Venezuelan Llanos
REFERENCES: Boom 1989, Duke and Vásquez 1994, FUDENA, Ramírez-Orjuela and Sánchez-Dueñas 2005, Renner *et al.* 1990, UFA/NYBG

Brosimum potabile Ducke
FAMILY: Moraceae (mulberry)
PORTUGUESE: amapá, amapá-de-várzea, amapá-doce, leiteira, mururé
SPANISH: amapá, machinga, majagua, sacha tupay
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central Amazonian Brazil to Amazonian Venezuela, Colombia, Ecuador, and Peru, perhaps beyond
REFERENCES: Duke and Vásquez 1994, Grandtner and Chevrette 2014, Martin *et al*. 1987, MBG-Tropicos

Brosimum utile (Kunth) Pittier [syn. *B. galactodendron* D.Don]
FAMILY: Moraceae (mulberry)
ENGLISH: cow tree
SPANISH: árbol de leche, avichurí, guaimaro, leche vegetal (sap), lechero, mastate, palo de leche, palo de vaca, sande, vaco
USES/NOTES: Latex, known as *leche vegetal* in Spanish, is potable and may be made into a cheese-like food. Fruit is edible raw or cooked. Latex is also used for torches.
NATURAL RANGE: Central America
REFERENCES: Berg 1972, Duke n.d., Martin *et al*. 1987, OAS 1973

Brosimum utile subsp. *longifolium* (Ducke) C.C.Berg [syn. *B. longifolium* Ducke]
FAMILY: Moraceae (mulberry)
ENGLISH: cow tree
PORTUGUESE: amapá-murué
SPANISH: árbol de la leche, árbol vaca, avichurí, chingonga, leche vegetal (sap), machinga, palo de leche, palo de vaca, sande, vacuno
USES/NOTES: Mainly medicinal, though the latex reportedly is edible and used as a chewing gum base.
NATURAL RANGE: Amazonia
REFERENCES: Berg 1972, Duke and Vásquez 1994, Mabberley 1987, OAS 1973, Silva *et al.* 1977, Uphof 1968

Brosimum utile subsp. *ovatifolium* (Ducke) C.C.Berg [syn. *B. ovatifolium* Ducke]
FAMILY: Moraceae (mulberry)

ENGLISH: cow tree
PORTUGUESE: garrote
SPANISH: árbol de la leche, árbol vaca, avichurí, leche vegetal (sap), palo de leche, palo de vaca, sande, vacuno
USES/NOTES: Mainly medicinal, though the latex reportedly is edible and used as a chewing gum base.
NATURAL RANGE: Amazonia
REFERENCES: Berg 1972, Mabberley 1987, OAS 1973, Silva *et al.* 1977, Uphof 1968

Browningia candelaris (Meyen) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: candelabra cactus
SPANISH: cardón, chask'a (Aymara), chastudo, maksa (fruit), makso (fruit, Aymara), mokhsa (fruit, Aymara), sabaya, sahuaya (Aymara), tunilla (fruit), ure
USES/NOTES: Green fruits with white translucent pulp with black many seeds are eaten locally with sugar. The arborescent cactus is distinctive on the landscape reaching five meters tall with a thick solitary stem that is much branched at its crown.
NATURAL RANGE: Central Chilean to central Peruvian Andes from 1,500-3,300m
REFERENCES: Manzur and Alanoca 2012, MBG-Tropicos

Buddleja cordata Kunth [syn. *B. humboldtiana* Roem. & Schult., *Buddleia cordata* Kunth (spelling variant)]
FAMILY: Scrophulariaceae (figwort or snapdragon), Loganiaceae or Buddlejaceae (butterfly-bush)
ENGLISH: butterfly bush
PORTUGUESE: verbasco
SPANISH: axocopa, batowí, cayolozán, mahtó (Rarámuri), matowí, salvia silvestre, tepoza, tepozán, tepozán blanco, zompán
USES/NOTES: Leaves of this shrub to small tree are used as a spice in eastern/central Mexico. The genus has been spelled "*Buddleia*" with an "i" instead of a "j."
NATURAL RANGE: Chihuahua and Durango, Mexico to Panama
REFERENCES: Kermath (notes), Norman 2000, Torres n.d., Wyndham 2004

Bunchosia argentea (Jacq.) DC.
FAMILY: Malpighiaceae (malpighia)
ENGLISH: peanut-butter fruit, peanut-butter plant
SPANISH: cirigüelo, ciruelo de fraile, ciruela de monte, ciruelo de monte
USES/NOTES: Small brownish to red fruits have a sweet rich flavor and a texture similar to peanut butter, though are not much appreciated.

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NATURAL RANGE: Tropical Andean South America from Peru to Venezuela, with occurances in Amazonian Brazil that may or may not be introductions
REFERENCES: Brako and Zarucchi 1993, Forzza 2010, Hoyas 1989, MBG-Tropicos, Renner *et al.* 1990

Bunchosia armeniaca (Cav.) DC. [syn. *B. pilocarpa* Rusby, *Byrsonima nitida* Ruiz & Pav. ex G.Don, *Malpighia armeniaca* Cav.]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: ameixa-do-pará, ameixa-do-peru, caferana, cafezinho, caramela, ciruela, marmelo
SPANISH: chico mamey, ciruela, ciruela de fraile, ciruela verde, guaimaro, indano, naranjuelo, palo de colmena
USES/NOTES: Cultivated in parts of Ecuador and Colombia for its fruit, eaten fresh or preserved. Common names are used for several related species and may or may not be correctly identified in several publications.
NATURAL RANGE: Central Andes, perhaps restricted to Ecuador, but likely from Colombia to Peru, cultivated in Brazil
REFERENCES: Anderson 2007, Duke and Vásquez 1994, Martin *et al.* 1987, Popenoe 1924, Uphof 1968

Bunchosia glandulifera (Jacq.) Kunth [syn. *Malpighia glandulifera* Jacq.]
FAMILY: Malpighiaceae (malpighia)
FRENCH: café bois, café moka
PORTUGUESE: almeixa, ameixa-braba, ameixa-do-pará, café-do-amazonas, caferana, caramela, cereja, ciruela
SPANISH: café falso, café forastero, cerezo, cerezo de fraile, ciruela, ciruela de chena, ciruela de China, ciruela de fraile, ciruelo colorado, hobo fraile
USES/NOTES: Shrub to small tree is widely cultivated for its edible red fruit. Common names are used for several related species and may or may not be correctly identified in several publications.
NATURAL RANGE: Venezuela and Colombia, naturalized elsewhere in tropical south America and the Caribbean, cultivated in Acre, Brazil, naturalized in Amazonas, Brazil according to USDA-ARS
REFERENCES: Anderson 2007, Forzza 2010, FUDENA, MBG-Tropicos, UFA/NYBG, USDA-ARS

Bunchosia glandulosa (Cav.) DC. [syn. *Malpighia glandulosa* Cav.]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: almeixa, ameixa-braba, ameixa-do-pará, café-do-amazonas, caferana, caramela, ciruela
SPANISH: cabra, cabrita, café forastero, cereja, ciruela, ciruela verde, yeso

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USES/NOTES: Orange to red drupes are edible. Common names are used for several related species and may or may not be correctly identified in several publications.
NATURAL RANGE: Northern Antilles from The Bahamas to Antigua and Barbuda perhaps south to Venezuela and Colombia and perhaps the Guianas, naturalized in Peru, rarely cultivated in Brazilian Amazonia according to Cavalcante 1991
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Ducke 1946, MBG-Tropicos

Bunchosia lindeniana A.Juss. [syn. *B. lanceolata* Turcz.]
FAMILY: Malpighiaceae (malpighia)
SPANISH: ciruela, miinte' (Huastec), nanche de perro
USES/NOTES: Seeds are eaten toasted or fried and fruits are eaten out of hand, mainly by children.
NATURAL RANGE: Mexico and Central America to El Salvador
REFERENCES: Alcorn 1984, Anderson 2003, CONABIO, Hazlett 1979

Bunchosia odorata (Jacq.) Juss. [syn. *B. costaricensis* Rose ex Donn.Sm.]
FAMILY: Malpighiaceae (malpighia)
SPANISH: cereza, ciruela
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Costa Rica to Colombia and Venezuela
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Bursera hindsiana (Benth.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: copal
SPANISH: copal, copal blanco, torote, torote prieto
USES/NOTES: Seeds are eaten in times of food scarcity. Tree is used a living fence.
NATURAL RANGE: Coastal Sonora and Baja California and Baja California Sur, Mexico
REFERENCES: CONABIO, Lauri 2000, Shreve and Wiggins 1964

Bursera simaruba (L.) Sarg.
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: gringo tree, gumbo limbo, naked Indian, red birch, tourist tree, turpentine tree, West Indian birch
SPANISH: almácigo, árbol del gringo, árbol del turista, caoba, caraña, carate, caratero, chacá, chacá rojo, chacah, chacajiota, chaco, chakaj, chibu, chico huiste, chicohuiste, chocogüite, chocohuite, chogüite, chohuite, cohuite, copalillo, cucheme, ginicuiste, gumbolimbo, huk'up, incienso, indio desnudo, isicaguo, jicuite, jiñocuabe, jiñocuabo, jiñocuavo, jiñote, jiote, jiote colorado, jobillo, jobo liso, mara, marare, mararo, mulato, palo chino, palo

colorado, palo de incienso, palo jiote, palo jito, palo mulato, palo retinto, papelillo, pellejo de indio, picagua, piocha, quiote, resbalamono, sasafrás, songolica, suchicopal, tasun, tasuni, taxun, tusum, tzaca (Huastec), yaga-guito (Zapotec), yala-guito (Zapotec), zongolica
USES/NOTES: Grown as a living fence, the leaves are made into tea (primarily medicinal), resin has been used to flavor confections, and young shoots are said to be eaten as a cooked vegetable. Also the source of *chibou, cachibou*, or *gomart* resin, used in varnishes, incense, and medicines. The thin, peeling red bark has given way to the common names of *gringo tree* amd *tourist tree* in English and their Spanish equivalents of *árbol del gringo* and *árbol del turista.*
NATURAL RANGE: South Florida, the Antilles, Mexico, Central America, Venezuela, and the Guianas
REFERENCES: Adams 1972, CONABIO, Duke n.d., Facciola 1990, FUDENA, Kermath (notes), Nellis 1994, Nelson 1994, Niembro Rocas 1992, Niembro Rocas 1993, OAS 1973, Schlesinger 2002

Butia capitata (Mart.) Becc. [syn. *Cocos capitata* Mart., *C. odorata* Barb.Rodr., *C. pulposa* Barb.Rodr., *Cocos australis nom. illeg.*]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: butia palm, jelly palm, pindo palm, wine palm
PORTUGUESE: butiá, butiá-açu, butiá-azedo, butiá-da-praia, butiazeiro, cabeçudo, coco-azedinho, coqueiro-cabeçudo
SPANISH: butiá
USES/NOTES: Fruit pulp is eaten fresh or jellied, juice is used for vinegar, and the seed is an edible oil source. The tree is also grown as an ornamental throughout the tropics and subtropics for its blue/green feather-like, pinnate leaves, small size (to five meters), and cold hardiness.
NATURAL RANGE: Eastern Brazil from Bahia and Goiás south into Uruguay
REFERENCES: Henderson *et al.* 1995, IBGE 1980, Kermath (notes), Maixner 1977/78, Martin *et al.* 1987, Mentz *et al.* 1997, Pereira and Aparecida n.d., Watkins and Sheehan 1975

Butia eriospatha (Mart. ex Drude) Becc. [syn. *Cocos eriospatha* Mart. ex Drude]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: butiá, butiá-da-serra, butiá-verdadeiro, iataí
USES/NOTES: Fruit pulp is edible and used to make an alcoholic beverage.
NATURAL RANGE: Southern Brazil
REFERENCES: Henderson *et al.* 1995, IBGE 1980, Martin *et al.* 1987, Mentz *et al.* 1997

Butia purpurascens Glassman

FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: cabeçudo, palmeira-jataí
USES/NOTES: Fruit is edible.
NATURAL RANGE: Goiás and Minas Gerais, Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Martins *et al*. 2014

Butia yatay (Mart.) Becc. [syn. *B. capitata* subsp. *yatay* (Mart.) Herter *nom. illeg.*, *Cocos yatay* Mart., *Syagrus yatay* (Mart.) Glassman]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: jelly palm, yatay palm
PORTUGUESE: butiá-jataí, coqueiro-yatay
SPANISH: arir, butía, palma yatay, yataí, yatay
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Border region of Brazil (Rio Grande do Sul), Uruguay, and Argentina
REFERENCES: Facciola 1990, Forzza 2010, Henderson *et al.* 1995, Jozamí and Muñoz 1983, Martin *et al*. 1987, OAS 1973, Uhl and Dransfield 1987

Byrsonima aerugo Sagot
FAMILY: Malpighiaceae (malpighia)
ENGLISH: kamuadak-peirikuirai (Pemon), sour pear
PORTUGUESE: muruci-da-mata
SPANISH: manteco de agua
USES/NOTES: Round 1cm fruit, brilliant green to yellow or reddish when ripe, is eaten in Guyana.
NATURAL RANGE: Seasonally inundated forests of the southern Guianas, southern Venezuela, southeastern Colombia, and northern Amazonian Brazil
REFERENCES: Johnston and Colquhoun 1996, MBG-Tropicos, Nunes 1998

Byrsonima chrysophylla Kunth [syn. *B. peruviana* A.Juss., *B. peruviana* var. *eglandulosa* A.Juss.] [may be subordinate to *B. spicata* (Cav.) DC.]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: murici-pinima
SPANISH: indano
USES/NOTES: Fruit pulp is edible. Bark is medicinal in Brazil.
NATURAL RANGE: Amazonian and pre-Amazonian Brazil to lowland Peru and Venezuela
REFERENCES: Brako and Zarucchi 1993, Forzza 2010, Duke and Vásquez 1994, Martin *et al*. 1987

Byrsonima crassifolia (L.) Kunth [syn. *B. cinerea* DC., *B. coriacea* (Sw.) DC., *B. cotinifolia* Kunth, *B. ferruginea*, *Malpighia*

crassifolia L.] [*B. cinerea* possibly not a synonym of *B. crassifolia*]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: byrsonima, craboo, crapoo, golden spoon, huria, nance, wild cherry
PORTUGUESE: mirixi, murici, murici-do-campo, murici-pitanga, muruchi, muruci, muruci-da-praia, muruci-do-campo
SPANISH: agrio, changunga, chaparro changogo, chaparro de chinche, chaparro manteca, chaparro manteco, chengua, chi, cimarrón, huizaa, mami-hña, manteco, maricas, maricao cimarrón, maricao verde, nananche, nance, nancé, nancé manteca, nanche, nancite, nancito, noro, palo de gallina, paralejo, peraleja, peralejo, peralejo de sabana, sabanero, tapal, tax, tsiki, u-e, u-eo, yaga-huizaa, yoco, yuco
USES/NOTES: Vitamin C rich, small yellow fruit (2cm) is consumed out of hand or as juice, in sweets and ice cream, as an ingredient in *chicha*, and as a flavoring agent in liqueurs. Fruit also yields an edible butter-like substance and is used as green dye. Wood is a charcoal source and the plant is medicinal.
NATURAL RANGE: Neotropics, perhaps Mexico or Amazonia
REFERENCES: Anderson and Posey 1989, Bourke *et al.* 1987, Bye and Linares 1990, Campbell 1984, Cavalcante 1991, Clement *et al.* 1982, Duke 1986, Duke n.d., Gordon and Pardo 2012, IBGE 1980, Kermath (notes), Leung 1961, Monge and Fernández 2005, Morton 1987a, Niembro Rocas 1992, OAS 1973, Silva *et al.* 1977, Usher 1974, Will 1991, Williams 1981

Byrsonima crispa A.Juss.
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: murici, murici-da-mata, muruci-da-mata
SPANISH: nance de montaña
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil and Peru
REFERENCES: Brako and Zarucchi 1993, IBGE 1980, Martin *et al.* 1987, Monge and Fernández 2005, Silva *et al.* 1977

Byrsonima densa (Poir.) DC. [syn. *B. amazonica* Griseb., *B. lucidula* Huber, *Malpighia densa* Poir.]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: abiurana, murici-branco, murici-vermelho, muruci-vermelho
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian upland forests from northern Amazonian Brazil, northern Amazonian Peru, and the Guianas
REFERENCES: Balée and Gély 1989, Brako and Zarucchi 1993, Cavalcante 1991, Forzza 2010, Martin *et al.* 1987, MBG-Tropicos

Byrsonima intermedia A.Juss.

FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: cajuzinho, canjiquina, gangica, murici-mirim, muricizinho-do-campo
USES/NOTES: Shrub from <1m to 2.5m with yellow flowers produces yellow to orange edible fruit (~1cm in diameter) with a flavor similar to the cashew apple (*Anacardium occidentale*) that is consumed raw, as juice, and in ice cream.
NATURAL RANGE: Savannas of Brazil, Bolivia, and Paraguay, extending into transitional rainforests of southern Amazonian Brazil. Forzza (2010) indicates that it is endemic to Brazil
REFERENCES: Forzza 2010, Killeen and Schulenberg 1998, Martin *et al*. 1987, MBG-Tropicos, Muniz n.d.

Byrsonima japurensis A.Juss. [includes *B. laevigata* (Poir.) DC. according to Forzza]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: moreciba, muruci-da-mata, muruci-pitanga-da-mata, muruci-vermelho
SPANISH: indano, indiano, yacu caspi
USES/NOTES: Fruit is eaten out of hand and in a variety of prepared foods including ice cream, preserves, sauces, juice, and sweets.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, Brazil, and Venezuela into Guyana
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Muniz n.d.

Byrsonima laevigata (Poir.) DC. [synonym of *B. japurensis* A.Juss. according to Forzza]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: muruci-do-mato
USES/NOTES: Fruit is eaten by the Ka'apor.
NATURAL RANGE: French Guiana to eastern Amazonian Brazil
REFERENCES: Balée 1994, Forzza 2010

Byrsonima lancifolia A.Juss.
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: murici-da-capoeira, murici-de-capoeira, murici-miúdo, muruci-miúdo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central Brazil from Rondônia to Bahia and Minas Gerais
REFERENCES: Cavalcante 1991, Forzza 2010, IBGE 1980, Martin *et al*. 1987, Silva *et al*. 1977

Byrsonima lucida (Mill.) DC.
FAMILY: Malpighiaceae (malpighia)
ENGLISH: key byrsonima, locustberry
USES/NOTES: Reddish-brown, juicy fruit is edible.
NATURAL RANGE: South Florida and the Florida Keys

REFERENCES: Nelson 1994, Taylor 1998, Wunderlin 1998

Byrsonima sericea DC. [syn. *B. brasiliensis* Griseb., *B. chrysophylla* Mart., *Malpighia rutilans* Salzm.]
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: amescla-de-cheiro, barbatimão, burici, cupiúba, fruta-de-perdiz, fuguitião, gangica, louro-malhado, mantimento-de-pobre, murici, murici-acari, murici-amarelo, murici-branco, murici-da-fruta-miuda, murici-da-mata, murici-da-praia, murici-das-capoeiras, murici-do-brejo, murici-miúdo, murici-penima, murici-pinima, muricy, muriti, muriúba, murixi, muruci, pau-de-curtir, pau-de-semana
SPANISH: totaichí
USES/NOTES: Fruit pulp is edible. Also medicinal.
NATURAL RANGE: Brazil into French Guiana and Bolivia
REFERENCES: Díaz Robledo 2004, IBGE 1980, León 1968, Lorenzi 2000, Martin *et al*. 1987, MBG-Tropicos, Rios *et al*. 2011, Silva and Tassara 1996, Voeks 1996

Byrsonima spicata (Cav.) Kunth [syn. *B. coriacea* var. *spicata* (Cav.) Nied., *Malpighia spicata* Cav.] [may include *B. chrysophylla* Kunth]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: hicha, hogberry, locust berry, maricao, rosewood, serrette, shoemaker's-bark
FRENCH: bois charbon, bois chardon, bois corne, bois tan
PORTUGUESE: maricao, murici, murici-da-capoeira, muruci-do-mato-da-folha-estreita, murici-vermelho, mirixi, pau-de-curtume
SPANISH: almendrillo, candelo, changugo, chaparro, chaparro de chinche, chupicara, coloradillo del monte, doncella, hicha, indano, indano colorado, madroño, manteco, manteco sabanero, mantego de agua, maricao, maricao cimarrón, nance, nancillo, paralejo, paralejo de pinares, paralejo del pinar, pepenance, peralejo, piginio, piragua, sangre de doncella, serrete, totumo
USES/NOTES: Tart fruits are eaten prepared. Astringent bark is medicinal.
NATURAL RANGE: The Greater Antilles, Panama, Colombia, Amazonian Bolivia, Amazonian Brazil, the Guianas, Amazonian Peru, and Venezuela
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Grandtner 2005, Kennard and Winters 1960, León 1968, Martin *et al*. 1987, MBG-Tropicos, Rios *et al*. 2011, Silva *et al*. 1977, USDA-NRCS

Byrsonima stipulacea A.Juss.
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: muruci-do-mato
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.

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NATURAL RANGE: Southern Venezuela, eastern and central Amazonian Brazil, Amazonian Bolivia, and eastern Brazil
REFERENCES: Balée 1994, Forzza 2010

Byrsonima verbascifolia (L.) Rich. ex A.Juss.
FAMILY: Malpighiaceae (malpighia)
PORTUGUESE: douradinha-falsa, murici-cascudo, murici-de-tabuleiro, murici-rasteiro, orelha-de-burro, orelha-de-veado
SPANISH: chaparro, chaparro orejón, manteco orejón
USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil, Bolivia, Colombia, and Venezuela
REFERENCES: Buroz n.d., Cavalcante 1991, IBGE 1980, Jardim Botânico de Brasília 1989, Martin *et al*. 1987, Silva *et al*. 1977

Byttneria aculeata (Jacq.) Jacq. [syn. *B. carthagenensis* Jacq.]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cipó-malva
SPANISH: bebe chicha, bebechicha, bolool othow (Huastec), cola de iguana, éek k'iix (Maya), espino hueco, garabato, gatuño, k'iil ix (Maya), mora pacha, rabo de iguana, tezac, uña de gato, xtes-ak' (Maya), xtex-ak (Maya), xtokak (Maya), yax-kix (Maya), zarza hueca
USES/NOTES: Considered a famine food, shoots are eaten as greens. Thorny vine's roots are a substitute for sarsaparilla.
NATURAL RANGE: Mexico, Central America, Bolivia, Brazil (Amazonia), Colombia, Ecuador, Peru, and Venezuela
REFERENCES: Alcorn 1984, CONABIO, Cristóbal 1976, Forzza 2010, MBG-Tropicos, UFA/NYBG, Uphof 1968

Cabralea canjerana (Vell.) Mart. [syn. *C. oblongifoliola* C.DC.]
FAMILY: Meliaceae (mahogany)
PORTUGUESE: cangerana, canjerana, canarana, cajarana, canharana, caiarana, cedrahy, cedro-bravo, cedro-canjerana, jitó
SPANISH: badea caspi, batea, cancharana, canjerana, cedrillo, cedro, cedro de altura, cedro macho, cedro rá, coguani guameneahue (Huaorani), mashía (Shuar)
USES/NOTES: Fruit pulp is edible. Wood is valued for construction, canoes, and other implements.
NATURAL RANGE: Tropical South Americ
REFERENCES: Brako and Zarucchi 1993, IBGE 1980, INTI n.d., Martin *et al*. 1987, MBG-Tropicos, UFA/NYBG

Caesalpinia bonduc (L.) Roxb. [syn. *C. crista* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: bonduc, bonduc nut, fever nut, gray nickel, gray nicker, gray nicker bean, guilandina seed, hold-back, Molucca nut, nicker bean,

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nickernut, pet rocks (seeds), sea bean, sea pearls (seeds), wait-a-while tree, warry stones (seeds), yellow nicker
SPANISH: noz-de-bonduque
SPANISH: calentura, mato
USES/NOTES: Seeds, called "warry stones" or "pet rocks" in the West Indies and "sea pearls" elsewhere, are used as beeds and in maracas and are said to be used as a coffee substitute when roasted, though Taylor notes that the seeds are poisonous.
NATURAL RANGE: West Indies to perhaps other warm regions of the Americas and possibly beyond, now widespread
REFERENCES: Adams 1972, Duke n.d., Isely 1975, Lewis 1987, Mabberley 1987, Nellis 1994, Nelson 1996, Porcher 1995, Taylor 1998

Caesalpinia gilliesii (Hook.) D.Dietr. [syn. *Erythrostemon gilliesii* (Wall. ex Hook.) Klotzsch]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: bird-of-paradise bush, bird-of-paradise shrub, bird-of-paradise tree, desert bird-of-paradise, paradise poinciana, yellow bird-of-paradise
SPANISH: algarrobilla, ave del paraíso, barba de chivo, chorno, espiga de amor, lagaña de perro, maldiojo, mal de ojo, mal de ojos, mal de perro, piscala, ponciano, tabachín
USES/NOTES: Cultivated primarily as an ornamental for its showy yellow and scarlet flowers. Stamens are dried, ground, and added to saffron (*Crocus sativus*). Seeds reportedly contain anti-tumor compounds.
NATURAL RANGE: Northern Argentina, northern Chile, Uruguay, and perhaps Peru and Bolivia, widely cultivated and naturalized in warm regions
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Mabberley 1987, MBG-Tropicos, Porcher 1995

Caesalpinia pulcherrima (L.) Sw.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: Barbados flower fence, Barbados pride, bird-of-paradise flower, flower fence, paradise flower, peacock flower, pride of Barbados
PORTUGUESE: árvore-da-ave-do-paraíso, ave-vermelha-do-paraíso, baio-de-estudante, barba-de-barata, brio-de-estudante, chagas-de-jesus, chagueira, flamboianzinho, flamboyam-de-jardim, flamboyam-mirim, flamboyanzinho, flamboyãzinho, flor-da-ave-do-paraíso, flor-de-índio, flor-de-pavão, flor-do-paraíso, maravilha, orgulho-de-barbados, poinciana-anã, renda-de-ouro, vaio-de-estudante
SPANISH: angelite, clavellina, flor de pavo, gallito, ponciana, tabachín

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USES/NOTES: Young seeds and yellow flowers are said to be edible, though the plant is also a purgative and has been used to treat epilepsy.
NATURAL RANGE: Tropical Asia, now pantropical
REFERENCES: Adams 1972, Accorsi *et al.* n.d., Bourke *et al.* 1987, Bailey Hortorium 1976, Duke n.d., Facciola 1990, Mabberley 1987, Porcher 1995, Voeks 1997

Caesalpinia spinosa (Feuillée ex Molina) Kuntze
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: spiny holdback
SPANISH: algarroba tanino, tara, taya
USES/NOTES: Endosperm is the source of *tara gum*, which has properties similar to *guar gum* (*Cyamopsis tetragonolobus*) and is used as a thickening agent in processed foods. Pods are a commercially important tannin source used to tan leather.
NATURAL RANGE: Andes of Peru and Bolivia perhaps to Colombia and northern Chile
REFERENCES: Borzelleca *et al.* 1993, Duke 1981, Kermath (notes)

Cajanus cajan (L.) Millsp. [syn. *C. bicolor* DC., *C. cajan* (L.) Huth, *C. cajan* var. *bicolor* (DC.) Purseglove, *C. flavus* DC., *C. indicus* (L.) Millsp., *C. indicus* Spreng.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Angola pea, arhar dahl (dwarf variety, *C. cajan* var. *bicolor* DC.), bush bean, Congo bean, Congo pea, dahl, gandul, green pea, gungo pea, no-eye pea, pigeon pea, red gram, tropical green pea, yellow dahl
PORTUGUESE: andu, andu-feijão, feijão-andu, feijão-crista, feijão-cuandu, feijão-guando, feijão-guiné, feijão-quandu, feijão-sete-camadas, guando, guandu-de-fava-larga
SPANISH: alberja, alverja, arbeja, arveja, cachito, cascabelillo, cerudo, chícaro de árbol, chícaro de cumaná, chicaros, chícharo, chícharo de árbol, chícharo de paloma, chícharo de vaca, chimbolito, cumandá, cumandá-ibiraí, frejol cerudo, fréjol de palo, frijol chino, frijol de palo, frijol de gandul, frijol gandul, frijol quinchoncho, frijoles del monte, frijolillo, gandal, gandul, gandules, garbanzo falso, guand (dwarf variety), guando, guandó, guandu, guandú, guandul, guardarraya, guisante de Angola, guisante de paloma, guisante enano, ibiraí, kumandá ibiraí, lenteja, poroto gandul, puspo-poroto, puspu-poroto, quimbolillo, quinchoncillo, quinchoncho, quinconcho, timbolillo
USES/NOTES: Young pods are eaten as a vegetable, and dried seeds are eaten boiled and mashed or ground into flour. Important in many

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tropical countries for forage, ground cover, hedges, windbreaks, and medicine.
NATURAL RANGE: Probably eastern-central Africa to Egypt, previously thought to have come from India
REFERENCES: Austin and Bourne 1992, Borget 1992, Bourke *et al.* 1987, Brako and Zarucchi 1993, Duke 1981, Duke 1986, Duke and Vásquez 1994, IBGE 1980, Kay 1979, Kermath (notes), Mabberley 1987, Martin 1984a, Omawale 1973, OAS 1973, Singh and Singh 1992, Soukup 1970, Vásquez and Gentry 1989, von Reis Altschul and Lipp 1982

Cakile edentula (Bigelow) Hook.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: American searocket, sea rocket
SPANISH: cohete de mar, cohete playero
USES/NOTES: Leaves are eaten in salads and as a potherb. Rootstocks are ground and added to flour as an emergency food.
NATURAL RANGE: Coastal northeastern United Sates into eastern Canada, now widely naturalized along the Pacific coast, in the Great Lakes region, and in the Yucatán of Mexico
REFERENCES: Facciola 1990, MBG-Tropicos, Uphof 1968, USDA-ARS, Yanovsky 1936

Cakile lanceolata (Willd.) O.E.Schulz
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: coastal searocket, sea rocket
SPANISH: cohete playero, mostacilla del mar
USES/NOTES: Fresh or cooked leaves and cooked stems, buds, and fleshy fruit pods are eaten.
NATURAL RANGE: Locally common on beaches and dunes from the Atlantic and Gulf coasts of Florida to coastal Texas, the Gulf and Caribbean coasts of Mexico, Caribbean coasts of Central America (Belize, Honduras, Nicaragua, and Panama), The Bahamas, Cuba, Haiti and Puerto Rico in the Greater Antilles, portions of the Lesser Antilles, and the Caribbean coasts of Colombia and Venezuela
REFERENCES: CONABIO, Gann *et al.* 2015-2017, Mabberley 1987, MBG-Tropicos, Nellis 1994, Sousa and Cabrera 1983, Taylor 1998, USDA-ARS, USDA-NRCS, Wunderlin *et al.* 2016

Cakile maritima Scop.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: European sea rocket, sea rocket, two-headed sea rocket
PORTUGUESE: carqueja-mansa, eruca-marinha, eruca-marítima
SPANISH: berro de costa, cohete marino, cohete playero, oruga de mar, oruga marítima, rábano marino
USES/NOTES: Young leaves, stems, buds, and pods are edible and ground roots are used in breads.

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NATURAL RANGE: North African and European coasts, naturalized along temperate sea coasts in the Americas, Canada, Greenland, California, Baja California, Argentina, and Uruguay
REFERENCES: CONABIO, Facciola 1990, Mabberley 1987, USDA-ARS, USDA-NRCS, Zuloaga *et al*. 2008

Caladium bicolor (Aiton) Vent. [syn. *C. sororium* Schott, *Arum bicolor* Aiton]
FAMILY: Araceae (arum or aroid)
ENGLISH: angel-wings, caladium, dog's ear, elephant ear, elephant-ear, elephant's-ear, fancy-leaf caladium, heart-of-Jesus
PORTUGUESE: aninga-d'agua, mangara, tajá, tinhorão, vence-tudo
SPANISH: capa de rey, corazón de Jesús, corazón de maripa, corazón sangrienta, hoja de leche, oreja de perro, paleta del pintor, quequeshque manchade, toyoba brava
USES/NOTES: Fruits, seeds, leaves, and rhizomes are eaten cooked. Also medicinal and ornamental.
NATURAL RANGE: Brazil to the lower elevations of the eastern Andes, Venezuela, and the Guianas
REFERENCES: Bailey Hortorium 1976, Bennett *et al.* 2001, Berg 1984, Croat and Lambert 1986, Duke and Vásquez 1994, Kawa *et al*. 2015, Madison 1981, Plowman 1969, Uphof 1968, USDA-ARS

Caladium lindenii (André) Madison [syn. *Phyllotaenium lindenii* André, *Xanthosoma lindenii* (André) Engl.]
FAMILY: Araceae (arum or aroid)
ENGLISH: angel's wing, elephant ear, Indian kale
SPANISH: picha de gato, yautía
USES/NOTES: Tuber is eaten cooked, though cultivated primarily as an ornamental *elephant ear*.
NATURAL RANGE: Colombia into Panama's Darién and San Blas regions
REFERENCES: Mabberley 1987, Madison 1981, MBG-Tropicos

Caladium schomburgkii Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: caladium
SPANISH: napiniu wanchup, tsánku
USES/NOTES: The rhizome is eaten in eastern Ecuador.
NATURAL RANGE: Guianas, Venezuela, and adjacent Amazonian Brazil, perhaps to eastern Ecuador where it is cultivated
REFERENCES: Bailey Hortorium 1976, Bennett *et al.* 2001, Madison 1981, MBG-Tropicos, Steyermark *et al.* 1995

Calandrinia ciliata (Ruiz & Pav.) DC. [syn. *C. menziesii* (Hook.) Torr. & A.Gray, *C. micrantha* Schltdl.]
FAMILY: Portulacaceae (purslane)
ENGLISH: redmaids, rock purslane

PORTUGUESE: beldroega
SPANISH: hierba san nicolás
USES/NOTES: Twigs and leaves are used as a potherb or garnish and black seeds are edible.
NATURAL RANGE: Western North America to Bolivia
REFERENCES: Bailey Hortorium 1976, Hickman 1993, Leung 1961, Uphof 1968

Calathea allouia (Aubl.) Lindl. [syn. *C. macrosepala* K.Schum., *C. violacea* (Roscoe) Lindl., *Allouya americana* Lam.]
FAMILY: Marantaceae (arrowroot)
ENGLISH: allouya, calathea, dale-dale, dali-dali, leren, Guinea arrowroot, sweet corm root, sweet corn root, tambu, tampo, topee-tambo, topee-tambu, topi-tambo, topi-tamboo, topinambour, topeetampo
FRENCH: alléluia, touple nambours
PORTUGUESE: ariá, batata-ariá, cauaçu, cauassu, láirem
SPANISH: agua bendita, ariá, bijao, casupo, chufle, cocurito, dale, dale-dale, faldita morada, irwa, kakiska, láiren, lairén, leren, lerén, lerenes, llerén, llerenes, macús, maxán, motelilla enana, sal, tambu, topitambo, tumpinambou, uariá, yeren, yerén
USES/NOTES: Starchy rhizomes store well and are eaten like potatoes, young flower clusters are eaten cooked, young shoots are eaten cooked, and mature leaves are used to wrap food, make blankets, mattresses, pillows, umbrellas, and baskets. Leaves also are medicinal in parts of South America. Cultivated or collected from the wild.
NATURAL RANGE: Northern South America and the West Indies, possibly to western Amazonia, introduced elsewhere
REFERENCES: Adams 1972, Bailey Hortorium 1976, Bennett *et al.* 2001, Bueno and Weigel 1981, Denevan 1985, Duke 1986, Duke and Vásquez 1994, Facciola 1990, Gragson 1997, IBGE 1980, Kay 1973, León 1987, Leung 1961, Mabberley 1987, Martin and Cabanillas 1976, Noda *et al.* 1984, Noda *et al.* 1994, OAS 1973, Padoch and de Jong 1991, Posey 1985, Rehm and Espig 1991, Soukup 1970, Yamaguchi 1983

Calathea lutea (Aubl.) E.Mey. ex Schult. [syn. *Maranta lutea* Aubl.]
FAMILY: Marantaceae (arrowroot)
ENGLISH: cachibou, calathea, cashibou, cigar calathea, Cuban cigar, Havana cigar, Mexican cigar plant
FRENCH: cachibou
PORTUGUESE: cachibou, cauassu
SPANISH: biao, bihao, bijagüa, bijao, cauasú, hoja blanca, hoja de cuero, hoja de sal, hoja de piedra, hoja de to, hoja de verijado, pampano, platanillo, maxán, tirita, urwa gassib
USES/NOTES: Young leaves are used as a spice. Mature leaves are used to wrap foods such as tamales or jellies including guava (*Psidium*

spp.), which may impart a mild flavor into the wraped food. Cooked roots are medicinal. Leaf undersides produce *cauassu wax*, similar to carnaúba wax from *Copernica prunifera*, used to coat baskets to render them waterproof. Leaves also are used in handicrafts, to line baskets, and as food plates.
NATURAL RANGE: Neotropics likely including Peru and Brazil north to Colombia and the Antilles and perhaps Central America and southern Mexico
REFERENCES: Adams 1972, Brücher 1989, Duke and Vásquez 1994, Ibarra-Manríquez *et al.* 1997, Kennedy *et al.* 1988, Leoni and Capelotto 2013, Mabberley 1987, MBG-Tropicos, Schultes 1979b, USDA-NRCS, Winer 2009

Calendula officinalis L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: calendula, common marigold, pot marigold, ruddles, scotch marigold
PORTUGUESE: calêndula, malmequer
SPANISH: caléndula, caléndula oficinal, caldo, chuncho, maravilla, maravillosa, mercadela, uchu k'aspa, virreina
USES/NOTES: Flowers are edible and are consumed dried to aid in digestion or as a stimulant. Also used to color butter and thicken soups.
NATURAL RANGE: Southern Europe to the Middle East
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Creasy 1990, Duke n.d., Franquemont *et al.* 1990, Mabberley 1987, Sanecki 1974, Usher 1974

Calla palustris L.
FAMILY: Araceae (arum or aroid)
ENGLISH: bog arum, calla, calla lily, water arum, water dragon, wild calla, wild dragon
USES/NOTES: Starchy rhizomes are mashed and dried for a long period of time, then used for bread. Dried seeds may also be used for bread, young leaves can be eaten boiled, and berries are said to be edible. The plant contains calcium oxalate crystals, which irritate the skin and can cause death if ingested in large quantities. Thus, care must be taken in handling the plant and proper preparation must precede eating.
NATURAL RANGE: Bogs, swamps, and water body margins of north temperate regions – from eastern Canada and northeastern U.S. to Alaska in the Americas
REFERENCES: Cody 2000, Coffey 1993, Fernald 1950, Fernald *et al.* 1958, Mabberley 1987, Plowman 1969, Schofield 1989, Tomikel 1986

Callicarpa americana L.

FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
ENGLISH: American beauty-berry, beauty berry, beautyberry, beautybush, Bermuda mulberry, French mulberry, sour berry, sow berry, Spanish mulberry
USES/NOTES: Tiny, magenta (rarely white) drupes, which cluster around petioles, may be eaten out of hand or preserved. Out of hand, the fruits are often flavorless to astringent at times and often mealy. Leaves of the Japanese species (*Callicarpa japonica*) are used for tea. Recently placed in the mint family (Labiatae or Lamiaceae).
NATURAL RANGE: Eastern U.S. from Maryland, to Florida, to Texas, northeastern Mexico, Bermuda, The Bahamas, and parts of Cuba
REFERENCES: Godfrey 1988, Kermath (notes), Martin *et al*. 1987, Nelson 1994, Taylor 1998, Watkins and Sheehan 1975

Callicarpa japonica Thunb.
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
ENGLISH: Japanese beautyberry, Japanese callicarpa
USES/NOTES: Although cultivated as an ornamental in the Americas, the leaves are used for tea in Japan. The cultivated variety "*leucocarpa*" produces white fruit instead of magenta. Recently placed in the mint family (Labiatae or Lamiaceae).
NATURAL RANGE: Japan and China perhaps to Korea, cultivated in the Americas, naturalized in North Carolina
REFERENCES: Facciola 1990, PFAF

Callirhoe digitata Nutt.
FAMILY: Malvaceae (mallow)
ENGLISH: fringed poppy-mallow, poppy mallow, standing winecup, winecups
USES/NOTES: Amerindians ate the roots.
NATURAL RANGE: Southern United States and perhaps northern Mexico
REFERENCES: CONABIO, Hyam and Pankhurst 1995, LBJWC, Mabberley 1987, Uphof 1968, Yanovsky 1936

Callirhoe involucrata (Nutt. ex Torr. & A.Gray) A.Gray
FAMILY: Malvaceae (mallow)
ENGLISH: buffalo rose, finger poppy-mallow, low poppy-mallow, purple poppy-mallow, winecups
USES/NOTES: Roots are eaten like sweet potatoes and leaves are used to thicken soups.
NATURAL RANGE: Central North America from south-central Canada and North Dakota through Texas into Mexico and west to Utah, naturalized in Florida and elsewhere
REFERENCES: Facciola 1990, Fernald 1950, Hyam and Pankhurst 1995, Kindscher 1987, Yanovsky 1936

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Calochortus aureus S.Watson [once considered conspecific with *C. nuttallii* (Bailey Hortorium)]
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: golden mariposa, sego lily
USES/NOTES: The Navajo and Hopi of the American West ate the Bulds.
NATURAL RANGE: Utah, Colorado, New Mexico, and Arizona
REFERENCES: Bailey Hortorium 1976, Cronquist *et al.* 1977, Uphof 1968, Yanovsky 1936

Calochortus barbatus (Kunth) J.H.Painter
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: mariposa lily
SPANISH: ayatito
USES/NOTES: Bulbs are edible.
NATURAL RANGE: Central and northwestern Mexico
REFERENCES: Balls 1975, CONABIO, PFAF, Yanovsky 1936

Calochortus clavatus S.Watson
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: Arroyo de la Cruz mariposa lily, club-hair mariposa lily, slender mariposa lily
USES/NOTES: Bulbs are edible.
NATURAL RANGE: California to Baja California Sur
REFERENCES: Balls 1975, CONABIO, Hickman 1993, Munz 1974, PFAF, Yanovsky 1936

Calochortus elegans Pursh
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: elegant mariposa lily, northwestern mariposa lily, star tulip
USES/NOTES: Amerindians of the American Northwest have been known to eat the bulbs.
NATURAL RANGE: California to Washington and Montana and adjacent Canada
REFERENCES: Bailey Hortorium 1976, Hickman 1993, Uphof 1968, Yanovsky 1936

Calochortus flexuosus S.Watson
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: bent-stem mariposa, mariposa lily, sego lily, segolily mariposa, straggling mariposa lily, twining mariposa, weak-stem mariposa lily, winding mariposa lily, winding mariposa tulip
USES/NOTES: Plant is used as a potherb, seeds are made into an edible paste, and flowers are added to salads. Once an important food for Amerindians and early European settlers in the American West.
NATURAL RANGE: Southwestern U.S. from southwestern Colorado and northwestern New Mexico to southeastern California

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REFERENCES: Calflora, CONABIO, Harrington 1967, Hickman 1993, USDA-NRCS

Calochortus gunnisonii S.Watson
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: Gunnison mariposa, mariposa lily, sego lily, segolily mariposa
USES/NOTES: Plant is used as a potherb, seeds are made into an edible paste, flowers are eaten in salads, bulbs are eaten raw or cooked, and dried bulbs are a flour source. Cheyenne dried the sweet bulbs for winter use. Once an important food of Amerindians and early European settlers.
NATURAL RANGE: Western and central U.S. and adjacent Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harrington 1967, Kindscher 1987

Calochortus luteus Douglas ex Lindl.
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: cat's ear, gold nuggets, golden mariposa, yellow mariposa, yellow mariposa lily
USES/NOTES: Bulbs are eaten raw or cooked.
NATURAL RANGE: California
REFERENCES: Balls 1975, Munz 1974, Yanovsky 1936

Calochortus macrocarpus Douglas
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: green-banded mariposa, mariposa lily, sagebrush mariposa, sego lily
USES/NOTES: Flowers are added to salads, and bulbs are eaten cooked.
NATURAL RANGE: Western U.S. including at least California to Washington and Montana and probably beyond
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Moerman 1998, Uphof 1968, Yanovsky 1936

Calochortus nuttallii Torr. & A.Gray
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: mariposa lily, Nuttall's mariposa lily, sego lily, segolily mariposa, yellow mariposa, yellow mariposa lily
USES/NOTES: Greens of Utah's state flower are used as a potherb, seeds are made into an edible paste, flowers are used in salads, and bulbs are eaten raw, boiled, or fried. Once an important food of Amerindians and early European settlers, *C. nuttallii* saved the lives of many Mormon's in 1848 when pests damaged crops. Cheyenne dried the sweet bulbs for winter use.
NATURAL RANGE: Western North America
REFERENCES: Craighead *et al.* 1963, Facciola 1990, Harrington 1967, Hickman 1993, Kindscher 1987, Uphof 1968

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Calochortus pulchellus (Benth.) Alph.Wood [syn. *Cyclobothra pulchella* Benth.][seen also as *Calochortus pulchellus* Douglas ex Benth.]
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: canary globe-tulip, Mount Diablo fairy-lantern, Mount Diablo globe-lily, Mount Diablo globe-tulip, Mount Diablo mariposa-lily, Mt. Diablo fairy-lantern, Mt. Diablo globe-lily, Mt. Diablo globe-tulip, Mt. Diablo mariposa-lily, Oakland star-tulip
USES/NOTES: Small bulbs may be eaten raw or roasted.
NATURAL RANGE: Rare and threatened plant is endemic to California primarily around Mount Diablo east of Oakland in the San Francisco Bay area, though with few occurances extending to southern Humboldt County
REFERENCES: Calflora, Hickman 1993, Moerman 1998, Uphof 1968, Yanovsky 1936

Calochortus tolmiei Hook. & Arn.
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: cat's ears, beavertail grass, pussy ears, Tolmie star-tulip
USES/NOTES: Small bulbs, which may be sweet, are eaten raw, boiled, or roasted.
NATURAL RANGE: California, Oregon, and Washington, perhaps beyond
REFERENCES: Brako *et al*. 1995, Hickman 1993, Moerman 1998, Yanovsky 1936, USDA-ARS

Calochortus uniflorus Hook. & Arn.
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: globe tulip, Monterey mariposa lily
USES/NOTES: Bulbs are eaten raw or roasted.
NATURAL RANGE: California and Oregon
REFERENCES: Balls 1975, Hickman 1993, Yanovsky 1936

Calochortus venustus Douglas ex Benth.
FAMILY: Liliaceae (lily), previously Calochortaceae (mariposa lily)
ENGLISH: beautiful mariposa, butterfly mariposa lily, square mariposa lily, white mariposa, white mariposa lily
USES/NOTES: Bulbs are eaten cooked.
NATURAL RANGE: California
REFERENCES: Balls 1975, Calflora, LBJWC, Moerman 1998, Sweet 1962, Yanovsky 1936

Calophyllum brasiliense Cambess. [syn. *C. antillanum* Britton, *C. brasiliense* var. *antilliense* (Britton) Standl., *C. calaba* Jacq. *nom. illeg.*]
FAMILY: Calophyllaceae (calophyllum), previously Clusiaceae (mangosteen) or Guttiferae (garcinia)

ENGLISH: Antilles calophyllum, beauty-leaf, Brazil beauty-leaf, crabwood, edaballi, false marney, galba, Indian laurel, ka-bo-yek (Patamona in Guyana), korakrie, kurahara, kurahura, laurelwood, Maria, mast wood, river marble, santa maria, west Indian laurel, wild cabash, wild mamee, wild mammee
PORTUGUESE: cedro-de-pântano, galandim, galba, guanandi, guanandi-carvalho, guanandi-cedro, guandi-carvalho, guarandi-de-leite, jaca, jacará-uva, jacareíba, jacareúba, jacareúva, landi, landim, lantim, mangue, maria, olandi, olandim, santa-maria
SPANISH: aca, aceite, aceite cachicamo, aceite mario, aceito, aceito de maría, acuje, alfaro, arary, árbol de santa maría, árbol maría, balsamaría, barcino, baré, barí, baría, barillo, bario, barzino, bella maría, calaba, cachicamo, cachicamo de altura, calambuca, calba, caraña, cascarillo, cedro cimarrón, cedro maría, chaqualo, cojón, cupia, dalemarie, damage, dame marie, galopa, guaya, jacareúba, kakaiwee, lagarto caspi, lagarto caspi-blanco, lagarto-crespi, laurelillo, leche, leche amarilla, leche maría, lechoso, limoncillo de Córdoba, lorahara, machare, mangue, mani kwaha, mantequilla amarillo, manzano, mara, maría, maría blanco, maría colorado, marillo, marío, nagcha caspi, ocoró, ocu, ocú, ócu, ocuje, ocuje macho, ocure, olandi, palo de cachicamo, palo maría, palo rey rosado, penoga, santa maría, saranda, sun-sun, varilla
USES/NOTES: Spherical green to yellow fruit can be of good quality for eating out of hand or for juice, wood is a valuable lumber and fuel source, and bark contains a medicinal resin called *bálsamo de landim* in Brazil.
NATURAL RANGE: Neotropics, naturilzed and invasive in South Florida according to FLEPPC
REFERENCES: Barajas *et al.* 1979, Carneiro Martins 1989, Duke and Vásquez 1994, FLEPPC 2003, Flores 1994, Flores 2002a, Forzza 2010, FUDENA, Grandtner 2005, Holdridge 1940, MBG-Tropicos, Pennington and Sarukhán 1998, Salas Estrada 1993, Silva *et al.* 1977, Smith *et al.* 1992, USDA-ARS, Wunderlin 1998

Calophyllum inophyllum L.
FAMILY: Calophyllaceae (calophyllum), previously Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: Alexandrian laurel, beach calophyllum, Indian laurel, laurelwood, mast wood, tamanu, tamono
SPANISH: maría, palo de santa maría, palo maría, undi
USES/NOTES: Fruit and seeds are edible and seeds are an edible oil source. Also ornamental.
NATURAL RANGE: Old World tropics, naturalized in the Neotropics
REFERENCES: Bailey Hortorium 1976, Brako *et al.* 1995, Facciola 1990, FLEPPC 2003, Mabberley 1987, Stevens *et al.* 2001, USDA-ARS

Calopogonium caeruleum (Benth.) Sauvalle

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: wild jícama
SPANISH: catzot cimarrón, cuacazot (Nahuatl), cudzú criollo, falso pica-pica, jícama cimarrona, jícama de monte, jíquima dulce, xacacu'yim (Totonac)
USES/NOTES: Mayan people ate the vine's root primarily in times of food shortages.
NATURAL RANGE: Neotropics from Mexico and the Greater Antilles to northern Argentina, excluding Chile and Uruguay
REFERENCES: Carvalho-Okano and Leitão Filho 1985, Coe 1994, CONABIO, Díaz *et al*. 2006, MBG-Tropicos

Caltha leptosepala DC.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: marsh marigold, western marsh marigold, white marsh marigold
USES/NOTES: Young leaves make an excellent potherb, and buds are eaten pickled like capers (*Capparis spinosa*).
NATURAL RANGE: Western North America from Alaska to northern New Mexico
REFERENCES: Harrington 1967, Hyam and Pankhurst 1995

Caltha palustris L.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: buttercup, cowflock, cowslip, kingcup, marsh marigold, mayblob, meadow bright
USES/NOTES: Leaves, roots, and stems are eaten cooked and flower buds are eaten pickled. Also reported as poisonous.
NATURAL RANGE: North temperate regions
REFERENCES: Bailey Hortorium 1976, FNAEC 1997, Gibbons 1966, Hyam and Pankhurst 1995, Mabberley 1987, Tomikel 1986, Uphof 1968, USDD 1970

Calycanthus floridus L.
FAMILY: Calycanthaceae (calycanthus)
ENGLISH: Carolina allspice, pineapple shrub, spicebush, strawberry shrub, sweet scrub, sweet shrub
USES/NOTES: Aromatic bark is used as a spice like cinnamon.
NATURAL RANGE: Eastern U.S. from southern Pennsylvania to northern Florida and Mississippi
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Godfrey 1988, Mabberley 1987, Taylor 1998, Uphof 1968

Calycanthus occidentalis Hook. & Arn.
FAMILY: Calycanthaceae (calycanthus)
ENGLISH: California allspice, California sweetshrub, spicebush, sweet-shrub, western spicebush
USES/NOTES: Bark can be used as a spice.
NATURAL RANGE: Southwestern U.S. and adjacent northern Mexico

REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Mabberley 1987

Calycolpus moritzianus (O.Berg) Burret [syn. *Psidium caudatum* McVaugh]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán, cínaro, guayabilla
USES/NOTES: Sweet yellow fruits are said to be good to eat.
NATURAL RANGE: Tropical South America including Venezuela Colombia, Ecuador, and Peru, and perhaps Brazil
REFERENCES: Hoyas 1989, Landrum 1989, MBG-Tropicos

Calypso bulbosa (L.) Oakes [syn. *C. borealis* (Sw.) Salisb.]
FAMILY: Orchidaceae (orchid)
ENGLISH: calypso, calypso orchid, cytherea, fairy slipper, pink slipper orchid, venus slipper
USES/NOTES: Amerindians ate the tubers.
NATURAL RANGE: Circumboreal including the Canadian boreal forests to the northern tier of U.S. states in the East and widespread in the northern and central Rockies south to northern New Mexico and along the coastal mountains from northern California north
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Uphof 1968, USDA-NRCS

Calyptranthes aromatica A.St.-Hil.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: craveiro-da-terra
USES/NOTES: Small fruits are used like allspice (*Pimenta dioica*) and flowers like cloves (*Syzygium aromaticum*) in Brazil.
NATURAL RANGE: South America
REFERENCES: Figueiredo Filho 2005, Legrand 1962, Uphof 1968

Calyptranthes grandifolia O.Berg
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: brasa-viva, brasaviva, guamirim, guamirim-araçá
USES/NOTES: Yellow to red ripe fruits are edible.
NATURAL RANGE: Southern and southeastern Brazil from southern Minas Gerais and Espírito Santo to Rio Grande do Sul
REFERENCES: Angely 1970, Forzza 2010, Lorenzi 2009, Martin *et al*. 1987

Calyptranthes pallens Griseb. [syn. *Eugenia pallens* Poir.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: pale lidflower, spicewood
SPANISH: tapón blanco
USES/NOTES: Small, juicy, red to dark purple berries are edible. Extracts from leaves and twigs are being tested for anti-cancer qualities.

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NATURAL RANGE: South Florida through the Caribbean to northern Venezuela and southeastern Mexico to northern Colombia
REFERENCES: Adams 1972, Lobo-Echeverri *et al*. 2005, Martin *et al*. 1987, Nelson 1994

Calyptranthes plicata McVaugh
FAMILY: Myrtaceae (myrtle)
SPANISH: cowadewe, saka, venado panga yura
USES/NOTES: The Huaorani of Ecuador eat the ripe fruits and the Shuar use the leaves medicinally.
NATURAL RANGE: Amazonia
REFERENCES: Davis and Yost 1983, MBG-Tropicos, Vásquez 1997

Calyptranthes schiedeana O.Berg. [syn. *Myrcia aromatica* Schltdl.]
FAMILY: Myrtaceae (myrtle)
SPANISH: cinco negritos, mi-tsinin-qui-hui (Totonac)
USES/NOTES: Leaves are used as a spice in Mexico.
NATURAL RANGE: Southern Mexico perhaps to Nicaragua
REFERENCES: CONABIO, MBG-Tropicos, Sánchez-Vindas 1990, Uphof 1968

Calyptranthes zuzygium (L.) Sw. [syn. *Myrtus zuzygium* L.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: myrtle-of-the-river
SPANISH: arrayán del río
USES/NOTES: Small tree's, small black berries are edible.
NATURAL RANGE: South Florida (where endangered), The Bahamas, Cuba, Hispaniola, Jamaica, Puerto Rico, Bay Islands of Honduras, and perhaps elsewhere in the Caribbean
REFERENCES: Adams 1972, Alain 1953, MBG-Tropicos, Long and Lakela 1971, Nelson 1994

Calyptronoma plumeriana (Mart.) Lourteig [syn. *C. dulcis* (C.H.Wright ex Griseb.) L.H.Bailey
FAMILY: Arecaceae or Palmae (palm)
SPANISH: confite, manaca
USES/NOTES: Sweet flower petals are collected and eaten, sometimes candied.
NATURAL RANGE: Cuba and Hispaniola
REFERENCES: Henderson *et al.* 1995, Kunkel 1984

Calystegia sepium (L.) R.Br. [syn. *Convolvulus sepium* L.]
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: bearbind, bellbind, belle of the ball, bracted bindweed, bride's gown, bugle vine, devil's vine, granny-pop-out-of-bed, great bindweed, heavenly trumpets, hedge bindweed, hedge convolvulus, hedge false bindweed, hooded bindweed, larger

bindweed, old man's nightcap, Rutland beauty, wedlock, white witches hat, wild morning-glory
PORTUGUESE: bons-dias, corriola, corriola-das-sebes, corriola-maior, trepadeira, trepadeira-das-sebes
SPANISH: corregula mayor, correhuela mayor
USES/NOTES: Young shoots and boiled roots of this prolific vine are edible.
NATURAL RANGE: Widespread in the northern mid-latitudes, naturalized in temperate and subtropical regions of South America
REFERENCES: Brako *et al.* 1995, Forzza 2010, Uphof 1968, USDA-ARS

Camassia leichtlinii (Baker) S.Watson [seen as *Quamasia*]
FAMILY: Liliaceae (lily)
ENGLISH: Atlantic camass, eastern camass, Leichtlin's camass, wild hyacinth
SPANISH: camasia
USES/NOTES: Bulbs, once an important food source in North America, are eaten raw, boiled, baked, fried, cooked in pies, or dried.
NATURAL RANGE: North America
REFERENCES: Clarke 1977, Facciola 1990, Harrington 1967, Kindscher 1987, Yanovski 1936

Camassia quamash (Pursh) Greene [syn. *C. esculenta* (Nutt) Lindl., *Quamasia quamash* (Pursh) Coville]
FAMILY: Liliaceae (lily)
ENGLISH: blue camass, camas, camash, camass, camass lily, camosh, meadow hyacinth, meadow quill, quamash, wild camass
SPANISH: camasia
USES/NOTES: Bulbs, once an important food source for Amerindians and early European settlers, were eaten raw, fried, baked, steamed, in camass pie, or ground and made into bread.
NATURAL RANGE: Western U.S. from California, Idaho, Oregon, Utah, and Washington
REFERENCES: Bourke *et al.* 1987, Brako *et al.* 1995, Facciola 1990, Gibbons and Tucker 1979, Harrington 1967, Heiser 1993, Mabberley 1987

Camassia scilloides (Raf.) Cory [syn. *C. hyacinthina* (Raf.) E.J.Palmer & Steyerm.]
FAMILY: Liliaceae (lily)
ENGLISH: camass
SPANISH: camasia
USES/NOTES: Bulbs are edible, though primarily cultivated as an ornamental.
NATURAL RANGE: Eastern U.S.
REFERENCES: Kartesz 1994, Kindscher 1987, Mabberley 1987, Uphof 1968

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Camellia japonica L.
FAMILY: Theaceae (tea) or Camelliaceae (camellia)
ENGLISH: camellia, camillia, garden camellia
PORTUGUESE: camélia
SPANISH: camelia, camelio
USES/NOTES: Dried flowers can be eaten as a vegetable, seeds are an edible oil source, and leaves can be brewed into tea, though primarily a popular flowering ornamental in warm regions of the Americas.
NATURAL RANGE: East Asia
REFERENCES: Brouk 1975, Facciola 1990, Watkins and Sheehan 1975, Zeven and de Wet 1982

Camellia sinensis (L.) Kuntze [syn. *C. thea* Link, *Thea sinensis* L.]
FAMILY: Theaceae (tea) or Camelliaceae (camellia)
ENGLISH: Chinese tea, common tea, Japanese tea, tea
PORTUGUESE: chá, chá-da-índia, chá-japonês, chá-preto
SPANISH: té, té negro
USES/NOTES: Leaves, buds, and internodes are the principal tea of commerce. Fruits and seed oil are edible.
NATURAL RANGE: Southeast Asia
REFERENCES: Guia Rural n.d., Hobhouse 1986, IBGE 1980, Steinkraus 1983, Uphof 1968, von Reis Altschul 1973, von Reis Altschul and Lipp 1982

Campanula rapunculoides L.
FAMILY: Campanulaceae (bellflower)
ENGLISH: creeping bellflower, harebell, rover bellflower
USES/NOTES: Young leaves and shoots are eaten as a potherb or in salads. Roots are eaten boiled, roasted, or fried.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: Facciola 1990, Harrington 1967

Campnosperma panamense Standl.
FAMILY: Anacardiaceae (cashew or poison ivy)
SPANISH: sajo
USES/NOTES: Fruit pulp is edible. Economically important in the Chocó.
NATURAL RANGE: Moist lowlands of eastern Honduras, Nicaragua, Costa Rica, and Panama, and western Colombia, and northwestern Ecuador
REFERENCES: Barfod 1987, Duke n.d., Martin *et al*. 1987, Nelson 1979

Campomanesia adamantium (Cambess.) O.Berg [syn. *C. cerulea* O.Berg, *C. obscura* O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: gabiroba-do-campo, gabiroba, guabiroba, guaviramí
USES/NOTES: Sweet fruits are eaten out of hand, made into juice, or made into an alcoholic beverage similar to *aguardiente* in Paraguay.

NATURAL RANGE: Brazil and Paraguay
REFERENCES: Landrum 1986, Martin *et al*. 1987, Reed 1995

Campomanesia aromatica (Aubl.) Griseb. [syn. *Psidium aromaticum* Aubl.] and *C. guaviroba* (DC.) Kiaersk. [syn. *Abbevillea fenzliana* O.Berg *nom. illeg.*, *Psidium guaviroba* DC.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: guabiroba, guava strawberry, guavaberry
PORTUGUESE: gabiraba, gabiroba, gabirova, guabiroba, guaviroba, palilho
SPANISH: michinche, palillo
USES/NOTES: Fruits are edible and leaves are medicinal.
NATURAL RANGE: South America and the West Indies
REFERENCES: Angely 1970, Bernardi 1985, Bonuccelli 1989, Cavalcante 1991, Guia Rural n.d., IBGE 1980, Landrum 1986, Martin *et al*. 1987, Sturtevant 1972, Usher 1974

Campomanesia laurifolia Gardner
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: gabiroba-miúda
USES/NOTES: Pulp, mostly from wild-harvested fruits, is consumed out of hand and in juices, ice creams, and preserves, and is considered of high quality.
NATURAL RANGE: Bahia, Espírito Santo, Minas Gerais, and Rio de Janeiro, Brazil
REFERENCES: Forzza 2010, Lorenzi 2009

Campomanesia lineatifolia Ruiz & Pav. [syn. *C. cornifolia* Kunth, *Psidium rivulare* DC.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçá-lima, gabiroba-açu, gabiroba-da-amazônia, guabiraba
SPANISH: guayaba de leche, guayaba de mono, guayabo anselmo, michinche, palillo
USES/NOTES: Sweet, succulent fruit pulp is consumed primarily in juices, ice creams, and preserves.
NATURAL RANGE: Western Amazonian Brazil and Amazonian Peru
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Duke n.d., Landrum 1986, Martin *et al*. 1987, Smith *et al*. 1992

Campomanesia phaea (O.Berg) Landrum [syn. *Paivaea phaea* (O.Berg) Mattos, *Paivaea langsdorffi* O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambuci, cambucizeiro
USES/NOTES: Somewhat flattened, green fruit to 7cm is tart and locally appreciated fresh and in ice cream, juices, and preserves. The medium sized, attractive tree to 10m is rare and threatened in the wild and is grown in orchards and gardens. The fruit and tree have

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become a symbol of conservation in the highly threatened Mata Atlântica rainforest of central Brazil. Wood was once used to make tool handles. The common name derives from a similarly shaped ceramic container made by the tupi people and called *kamu'si*.
NATURAL RANGE: Mountains of the Mata Atlântica in the Brazilian states of Minas gerais, Rio de Janeiro, and São Paulo
REFERENCES: Forzza 2010, Guia Rural n.d., Kermath (notes), Martin *et al*. 1987, MBG-Tropicos

Campomanesia xanthocarpa (Mart.) O.Berg
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: gabiroba-arbórea, guabiroba,
SPANISH: guabirá, guavirá, guavirá pytá
USES/NOTES: Orange fruits, collected from the wild, are eaten out of hand.
NATURAL RANGE: Northern Argentina, southern Brazil from southern Bahia and Goiás to Mato Grosso do Sul and Rio Grande do Sul, and eastern Paraguay
REFERENCES: Angely 1970, Forzza 2010, MBG-Tropicos, Mentz *et al.* 1997, Reed 1995

Campomanesia xanthocarpa var. *xanthocarpa* [syn. *C. crenata* O.Berg]
FAMILY: Myrtaceae (myrtle)
SPANISH: guaviramí
USES/NOTES: Sweet fruits are eaten out of hand or made into an alcoholic beverage similar to *aguardiente*.
NATURAL RANGE: Brazil and Paraguay
REFERENCES: Landrum 1986, Legrand and Klein 1977, Reed 1995

Campsiandra angustifolia Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
SPANISH: huacapurana
USES/NOTES: Seeds are eaten cooked. Bark is taken medicinally as tea (called cumandá), which is also drunk before taking ayahuasca.
NATURAL RANGE: Amazonia
REFERENCES: Cowan 1961, Duke and Vásquez 1994

Campsiandra comosa Benth. and *C. comosa* var. *laurifolia* (Benth.) Cowan [syn. *C. laurifolia* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: apikara
PORTUGUESE: acapurana, cupurana
SPANISH: chiga, chiga orillera, chigo, guamo chigo, huacapurana (var. *laurifolia*), paariyó ipeñ

USES/NOTES: Seeds are edible and can be soaked in water to form a paste used to make a beverage. Seed also contains an antibiotic sometimes used to treat dysentery.
NATURAL RANGE: Northern Amazonian Brazil and Peru, Amazonian Colombia, southern Venezuela, and Guyana
REFERENCES: Accorsi *et al.* n.d., Cowan 1953, Duke and Vásquez 1994, Hoyas 1989, Johnston and Colquhoun 1996, MBG-Tropicos, Silva *et al.* 1977

Campsiandra implexicaulis Stergios
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: acapurana
SPANISH: chiga
USES/NOTES: Seeds are eaten locally in southern Venezuela and likely elsewhere.
NATURAL RANGE: Northern Amazonian Brazil and southern Venezuela
REFERENCES: Forzza 2010, MBG-Tropicos, Stergios 1993

Canarium indicum L. [syn. *C. commune* L.]
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: canarium-nut, galip nut, Java almond, Java olive, nangai, ngali nut
SPANISH: almendro de Java, canari
USES/NOTES: Edible seeds, rich in edible oil, may be eaten fresh, dried, or variously cooked.
NATURAL RANGE: Malaysia, Java, and the South Pacific, rarely cultivated in the Neotropics including Venezuela
REFERENCES: Hoyas 1989, Uphof 1968, USDA-ARS

Canarium ovatum Engl.
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: pili nut
PORTUGUESE: pili
SPANISH: nuez de Filipinas, nuez pili
USES/NOTES: Medium to large tree (to 50m) produces an elongated shiny dark drupe (to 7cm long) that contains an edible kernel commonly eaten raw, roasted or coated in sugar. Its edible oil is much appreciated, especially in pastries.
NATURAL RANGE: Luzon Island and likely nearby islands of the Philippines, rarely cultivated in the Americas
REFERENCES: Bourke *et al.* 1987, Campbell 1984, Coronel 1997, Leung 1961, Molina 1975, Rehm and Espig 1991, Usher 1974

Canavalia ensiformis (L.) DC. [syn. *C. ladiata* DC., *Dolichos ensiformis* L., *Malocchia ensiformis* (L.) Savi]

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: chickasaw lima, giant stockbean, grudge pea, horse bean, jack bean, Jamaican horse bean, overlook bean, overlooker plant, sabre bean, sama, sword bean, wonderbean
PORTUGUESE: feijão-de-porco
SPANISH: abono negro, café soga, canavalia, chilipuca montés, coca, fréjol gigante, fréjol machete, frijol de abono, frijol de caballo, haba blanca, haba común, haba criolla, haba de burro, haba de caballo, habilla, judía de caballo, kumandá as, kumandá usú, nescafé, pallar de los gentiles, quemasusu, sia, yatiguá
USES/NOTES: Ripe pods and seeds are eaten well cooked. Dried seeds have been used as a coffee substitute, though unripe seeds have been described as toxic. Also grown for forage, as green manure, and for erosion control.
NATURAL RANGE: Neotropics, introduced widely
REFERENCES: Bonuccelli 1989, Bourke *et al.* 1987, Brako and Zarucchi 1993, Duke 1981, Duke 1986, Estrella 1991, Facciola 1990, Kay 1979, Kitajima *et al.* 1979, Leung 1961, Mabberley 1987, Naranjo 1991, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Vásquez and Gentry 1989, Wiersema *et al.* 1990

Canavalia gladiata (Jacq.) DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: swordbean
SPANISH: canavalia, pallar de los gentiles, habilla
USES/NOTES: Seeds may be eaten as a vegetable if carefully prepared. Also medicinal and grown for cover and forage.
NATURAL RANGE: Tropical Asia or Africa
REFERENCES: Duke 1981, Estrella 1991, León 1987

Canavalia rosea (Sw.) DC. [syn. *C. maritima* Thouars]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bay bean, beach bean, beach pea, coastal canavalia, coastal jack-bean, fire bean, hope bean, horse bean, Mackenzie bean, sea bean, seaside bean, seaside jack-bean
PORTUGUESE: feijão-brava
SPANISH: choncho de playa, demar gug (Kuna), frijol ayeco, frijol de costa, frijol de playa, haba de bahía, haba poroto de MacKenzie, haba poroto de playa
USES/NOTES: Young fruit pods of this spreading vine are eaten cooked. Flowers are said to be sweet. Seeds are roasted and brewed like coffee (*Coffea* spp.). Mature seeds may be toxic according to Taylor.
NATURAL RANGE: Tropical and subtropical dunes and shores

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REFERENCES: Adams 1972, Amaral *et al*. 2008, CONABIO, Facciolla 1990, Forzza 2010, Mabberley 1987, MBG-Tropicos, Nellis 1994, Taylor 1998, USDA-ARS

Canavalia villosa Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: choncho, gallinitas, gallojoyó (Zoque), koxol wits (Huastec), siquinsut (Totonac)
USES/NOTES: Flowers are edible.
NATURAL RANGE: Mexico and Central America, perhaps to South America
REFERENCES: Alcorn 1984, CONABIO

Canella winterana (L.) Gaertn. [syn. *C. alba* Murray, *Laurus winterana* L.]
FAMILY: Canellaceae (wild cinnamon)
ENGLISH: canella, cinnamon bark, pepper cinnamon, white cinnamon, wild cinnamon
SPANISH: barbasco, canela blanca, cúrbana, palo malambo
USES/NOTES: Grey bark is used like cinnamon in spice blends and as a tobacco additive. Dried, immature, green berries (red when mature) are used as a spice. Also planted sparingly as a landscape plant.
NATURAL RANGE: South Florida and the West Indies to northeastern South America (Venezuela and the Guianas) and Mexico's Yucatán Peninsula
REFERENCES: CONABIO, FNAEC 1997, Mabberley 1987, Nellis 1994, Nelson 1994, OAS 1973, Uphof 1968, Wunderlin *et al.* 2016

Canna flaccida Salisb.
FAMILY: Cannaceae (canna)
ENGLISH: bandanna of the Everglades, golden canna
SPANISH: platanilla
USES/NOTES: Rhizome is an edible starch source.
NATURAL RANGE: Southeastern U.S. from South Carolina to Texas, naturalized elsewhere in the Americas and in India
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Fernald *et al.* 1958, Wunderlin *et al.* 2016

Canna glauca L.
FAMILY: Cannaceae (canna)
ENGLISH: canna
PORTUGUESE: cana-do-brejo, cana-do-brejo-amarela
SPANISH: coyol, patujú, patujú de bajio, patujú de pampa, platanillo, tarope
USES/NOTES: Roots are eaten in Brazil and the Antilles. Occuring generally below 1,000m.
NATURAL RANGE: Wider Neotropics from southern Texas to northern Argentina

REFERENCES: Adams 1972, Correll and Johnston 1970, Forzza 2010, MBG-Tropicos, Uphof 1968

Canna indica L. [syn. *C. coccinea* Mill., *C. edulis* Ker Gawl., *C. lutea* Mill.] [also *C. paniculata* Ruiz & Pav.]
FAMILY: Cannaceae (canna)
ENGLISH: achira, Australian arrowroot, canna lily, edible canna, Indian shot, purple arrowroot, Queensland arrowroot, Spanish arrowroot, tous les mois (refers to the starch), wild tapioca
PORTUGUESE: araruta-bastarda, ararutão, bananeirinha, bandua-de-uribe, berg, bery, biri, biru-manso, imbrig, imbiry, merú
SPANISH: acher, achera, achinachinata, achira, achira cimarrona (*C. paniculata*), adeira, adura, anchera, araruta bastarda, atsera, bandera, bandera de uribe, cañaacoros, capacho, chancle, chisgua, chisqua, coyol, gruya, imocona, k'uuwaap, kaska, luano, maraca, piriquitoya, platanillo, punyapong, sugú, tabil, tikas, tolumán
USES/NOTES: Edible rhizomes are rich in starch, called *tous les mois*. The plant is medicinal, grown as a forage plant, and ornamental. Rhizomes are eaten as an emergency food and leaves are used to wrap tamales in the Huasteca region of Mexico. *C. paniculata*, with similar common names, also is edible, medicinal, and ornamental. *C. indica* pre-dates maize (*Zea mays*) and cassava (*Manihot esculenta*) as a cultivated plant in coastal Peru.
NATURAL RANGE: Mid-elevations of the tropical Andes
REFERENCES: Adams 1972, Alcorn 1984, Duke and Vásquez 1994, Estrella 1991, Facciola 1990, Kay 1973, León 1987, Mabberley 1987, Naranjo 1991, Purseglove 1972, Ranieri 2014-2016, Sauer 1952, Sturtevant 1969, Ugent *et al*. 1984, Yamaguchi 1983

Cannabis sativa L. [syn. *C. sativa* subsp. *indica* (Lam.) E.Small & Cronquist, *C. indica* Lam.]
FAMILY: Cannabaceae (cannabis or hemp)
ENGLISH: cannabis, cannabis sativa, dope, ganja, grass, hash, hashish, hemp, marihuana, marijuana, maryjane, pot, weed
PORTUGUESE: atchi, birra, cânhamo, cânhamo-da-índia, diamba, diambo, fumo-d'Angola, haxixe, liamba, liambo, maconha, moconha
SPANISH: canac, cáñamo, churras, hachich, hachís, haschich, henequén europeo, mariguana, marihuana, marijuana, zacate inglés
USES/NOTES: The illegal marijuana of commerce. Stem fiber of some varieties is the *hemp* of commerce. Though rarely eaten, nutritious seeds are high in protein and omega alpha-linolenic acids; they may be added to baked goods and cereals, and have appeared as a healthy powdered condiment. Seed oil has industrial uses and can be used in foods. Though rarely eaten, leaves and flower buds are prepared as tea or smoked for their psychoactive properties, and are used as a medicinal and ceremonial psychoactive drug by traditional peoples.

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Flower resin is smoked as a psychoactive drug. Though illegal in most places, the plant also has medicinal uses for treating glaucoma, multiple sclerosis, and the nausea of chemotherapy. *Cannabis sativa* subsp. *indica* (Lam.) E.Small & Cronquist (syn. *C. indica* Lam.) has been applied to plants with higher levels of the intoxicant delta-9-tetrahydrocannabinol.
NATURAL RANGE: Asia, widely cultivated and naturalized in the Americas
REFERENCES: Carneiro Martins 1989, Comitos 1975, de Gámez 1973, Duke 1986, Duke 1992, Fernald *et al.* 1958, FNAEC 1997, Harrington 1967, Kermath (notes), Kirk 1970, León 1987, Mabberley 1987, OAS 1973, Purseglove 1968, Rubin 1975, Sturtevant 1972, Usher 1974

Capparidastrum petiolare (Kunth) Hutch. [syn. *Capparis petiolaris* Kunth, *Capparis prisca* J.F.Macbr.]
FAMILY: Capparaceae (caper)
SPANISH: figua, pacobillo, shora
USES/NOTES: Tree is cultivated in home gardens of southern Andean Ecuador for its edible fruit and as a living fence.
NATURAL RANGE: Andean Ecuador, Peru, and Bolivia
REFERENCES: BOLFOR 1996, MBG-Tropicos, Van den Eynden 2004

Capparis spinosa L.
FAMILY: Capparaceae (caper)
ENGLISH: caper, capers, common caperbush
PORTUGUESE: alcaparra
SPANISH: alcaparra, alcaparrera, alcaparro, alcaparrón
USES/NOTES: Flower buds are the capers of commerce, typically pickled or used as a condiment. Berries can be eaten pickled, and young sprouts are eaten cooked. Infrequently cultivated in the Americas.
NATURAL RANGE: Mediterranean Africa, perhaps to Mediterranean Europe
REFERENCES: Bianchini and Corbetta 1976, Bourke *et al.* 1987, Creasy 1982, Guia Rural n.d., IBGE 1980, Mabberley 1987, Rehm and Espig 1991, Uphof 1968

Capirona decordicans Spruce [syn. *Loretoa peruviana* Standl.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: escorrega-macaco, mamalu, mamaluco, mamaluco-escorrega-macaco, mulateiro-escorrega-macaco, pau-mulato-da-terra-firme
SPANISH: meto huayo
USES/NOTES: Nut is edible.
NATURAL RANGE: Amazonian Peru, Ecuador, and Brazil
REFERENCES: Brako and Zarucchi 1993, Macbride 1936a, Pinedo-Vásquez *et al.* 1992, Rankin de Mérona *et al.* 1992, Renner *et al.* 1990, UFA/NYBG

Capraria biflora L.
FAMILY: Scrophulariaceae (figwort or snapdragon)

ENGLISH: goatweed, Jamaica tea, West Indian tea, wild tea
PORTUGUESE: balsaminha, chá-bravo, chá-da-américa, chá-da-terra, chá-das-antilhas, chá-de-lima, chá-de-marajó, chá-de-martinica, chá-do-maranhão, chá-do-méxico, chá-preto, mate
SPANISH: savadilla, té de santa maría, té del país
USES/NOTES: Leaves are used for tea.
NATURAL RANGE: Neotropics and subtropics from southern Florida and southern Texas, The Bahamas, the West Indies, Central America, and South America excluding Chile, southern Brazil, Uruguay and temperate Argentina
REFERENCES: Adams 1972, Facciola 1990, Forzza 2010, Grupo de Comunicação Três 1998, Souza and Giulietti 2009, UFA/NYBG, von Reis Altschul 1973

Capsella bursa-pastoris (L.) Medik.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Chinese cress, lady's purse, salt-and-pepper, shepherd's purse, water chestnut vegetable
PORTUGUESE: bolsa-de-pastor
SPANISH: paniquesilla
USES/NOTES: Cultivated for its green pod, rich in vitamins A and C, used as a peppery spice or a salad green. Leaves are used like spinach (*Spinacia oleracea*), seeds are eaten ground into meal, and roots are edible.
NATURAL RANGE: Eurasia, naturalized elsewhere
REFERENCES: Facciola 1990, Harrington 1967, Harris 1972, Peterson 1977, Tomikel 1986, Tull 1978

Capsicum annuum var. *annuum* [syn. *C. annuum* var. *grossum* (L.) Sendtn., *C. grossum* L.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: hot varieties- capsicum pepper, cayenne, chili pepper, chilli pepper, ginnie pepper, Hungarian wax pepper, jalapeño, little monkey dick pepper, monkey dick pepper, pepper, red pepper; sweet varieties- banana pepper, bell pepper, cherry pepper, cubanelle, green bell pepper, green pepper, Italian pepper, mango pepper, orange bell pepper, padron pepper (occasionally hot), paprika, pepperoncini, pimento, purple bell pepper, red bell pepper, squash pepper, sweet bell pepper, sweet pepper, sweet red pepper, tomato pepper, yellow bell pepper
PORTUGUESE: hot varieties- malagueta, malaguetão, pimenta, pimenta-de-caiena, pimenta-de-cheiro, pimenta-malagueta, pimenta-vermelha; sweet varieties- páprica, pimenta-americana, pimenta-doce, pimenta-gorda, pimentão, pimentão-doce, pimentão-quadrado
SPANISH: hot varieties- ají, ají boniato, ají largo, ají jalapeño, ají pingüita de mono, ancho (when dry), bombalón, cacho de cabra (cayenne cvr.), caloro, caribe, chamborote, chile caiena (cayenne

cvr.), chile chocolate, chile de agua, chile de relleno, chile joto, chile max, chile para rellenar, chile piquín grande, chile poblano, chile verde (when unripe), chilhuacqui, chiltomo, chorro (when dry), guajillo, güero (yellow cultivars), jalapeño, pasilla, miahuateco (when dry), mirasol, mulato (when dry), pimienta, pimienta roja, pimiento, pimiento de perro, pingüita de mono, poblano, quitonquillón (cayenne cultivar), Santa Fe Grande, serranito, serrano, uchu, uchú; sweet varieties- ají dulce, campana, cerecilla, chile campana, chile de relleno, chile dulce, chile morrón, chile pimiento, chile verde dulce, morrón, pimiento, pimiento de padrón (occasionally hot), pimiento dulce, pimiento rojo, pimiento verde, pimientón, pimentón, pucunucho

USES/NOTES: Fruits of the many cultivars come in different sizes, colors, shapes, and degrees of hotness. Chili cultivars are made into chili powder, added to sauces such as *mole*, or added with skins removed to cooked dishes such as *chiles rellenos*. Sweet varieties are eaten raw, pickled, or cooked, and (red varieties) are used for paprika to stuff olives, or as salad vegetables. Capsaicin, a complex of vanillyl amides from *Capsicum* peppers, is used in attack/defense sprays. Capsaicin, is said to produce euphoria when taken in large concentrations and may be mildly addictive. Fruit also contains *oleoresin*, an edible coloring agent. Taxonomy and nomenclature of the capsicums are extremely confusing, as common names frequently cross over taxa lines.

NATURAL RANGE: *Capsicums* probably originated in southeastern Bolivia into the Brazilian *cerrado*, *C. annuum* var. *annuum* probably was domesticated in Mesoamerica, though varieties have emerged throughout tropical and subtropical America and beyond — ancho/poblano from near Pueblo, Mexico; serrano from central Mexico, perhaps in the mountains north of Pueblo; jalapeño from Mexico; paprika from Mesoamerica; cayenne possibly from French Guiana

REFERENCES: Alcorn 1984, Andrews 1992, Andrews 1995, Andrews 1998, D'Arcy 1987b, Dille and Belsinger 1994, Duke and Vásquez 1994, Eshbaugh 1980, Eshbaugh 1993, Eshbaugh *et al.* 1983, Guia Rural n.d., IBGE 1980, Kermath (notes), Loaiza-Figueroa *et al.* 1989, Nee 1986, Niembro Rocas 1992, OAS 1973, Pickersgill 1969, Pickersgill 1984, Pickersgill 1988, Purseglove 1972, Robbins 1992, von Reis Altschul and Lipp 1982

Capsicum annuum var. *aviculare* (Dierb.) D'Arcy & Eshbaugh [syn. *C. annuum* var. *glabriusculum* (Dunal) Heiser & Pickersgill, *C. annuum* var. *minimum* (Mill.) Heiser, *C. frutescens* var. *frutescens, C. hispidum* var. *glabriusculum* Dunal, *C. indicum* var. *aviculare* Dierb., *C. minimum* Mill.]

FAMILY: Solanaceae (nightshade or potato)

ENGLISH: arbol chili (long cv.), bird chili, bird pepper, bird's-eye pepper, Brazil pepper (long cv.), chilpiquin, chiltepin (short cv.), fish-eye pepper, long bird-pepper, pinhead pepper, piquin, red bird-pepper, short bird-pepper, tepin (small round), tree chili (long cv.), tree pepper (long cv.)
PORTUGUESE: malagueta (generally refers to *C. annuum* var. *frutescens*), murupi (generally applied to long yellow cultivars of *C. chinense*), pimenta-de-mesa, quau-chile
SPANISH: ají guaguao, ají pajarito, amash, amomo, chicniqui, chile amomo, chile bravo, chile Chiapas, chile chiltepe, chile congo, chile de iguana, chile de árbol, chile de pájaro, chile de perro, chile del monte, chile enano, chile max, chile montero, chile mosquito, chile parado, chile pepe, chile piquín (short cv.), chile pulga, chile silvestre, chile tepín, chili piquín (short cv.), chililllo pequeño, chilipiquín (short cv.), chillipiliento, chilpaya, chilpiquín, chilpitín, chilpitines, chiltecpín, chiltepec, chiltepillo, chiltepín, chiltepiquín, chiltipiquín, có'cori (Mayo), cola de rata, diente de tlacuache, estiércol de pájaro, guindilla, huarahuao, imiá, kabur, korí sivre, max, max-ic, pájaro pequeño, parado, pico de pájaro, pico de paloma, piquén, piquín, sibili, sivuli, skapín, tecpintle, tempenchile, tepín, tlilchilli, totocuitlatl de pájaro, ululte
USES/NOTES: Highly variable in size from small, ovoid or conical to long and thin, very hot red fruits are used as a piquant condiment. Leaves may be used as a potherb. Cultivation began before 3,500 B.C. Today, although some landraces are considered semi-domesticated and others are cultivated, fruit from wild populations are harvested in the Sonoran Desert region and likely in other places as well. Two basic cultivars are recognized: the short bird-pepper and the long bird-pepper. Taxanomic uncertainty persists with some recent authors listing the *aviculare* variety as a synonym of *glabrisculum* (ITIS), while others place *aviculare* under *glabrisculum*.
NATURAL RANGE: Southern Arizona, southern Texas, and southern Florida through Mexico, Guatemala, Nicaragua, Panama and into Colombia and The Bahamas, cultivated and naturalized elsewhere
REFERENCES: Alcorn 1984, Andrews 1995, Andrews 1998, Bye 1985, CONANP 2003, D'Arcy 1987b, D'Arcy and Eshbaugh 1974, Díaz *et al.* 2006, Eshbaugh 1980, Eshbaugh 1993, Eshbaugh *et al.* 1983, Gentry and Standley 1974, Heiser 1969, ITIS, Kermath (notes), Kraft *et al.* 2012, Long-Solís 1986, Martínez *et al.* 2001, MBG-Tropicos, Nabhan *et al.* 1989, Nee 1986, Perramond 2005, Reyes-García and Sousa 1997, Sauer 1993, Sousa and Cabrera 1983, Stevens *et al.* 2001, Tewksbury *et al.* 1999, Torres n.d., Yetman and Van Devender 2002

Capsicum annuum var. *conicum* Voss [includes *C. conicum* G.Mey. and perhaps includes *C. annuum* var. *conoide* (Mill.) Irish, *C. conicum*

Lam. all of which are probably best treated as *C. annuum* var. *annuum* Conoid Group]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cone pepper
SPANISH: coralito, carolito
USES/NOTES: Edible fruits are among the hottest cultivated capsicums.
NATURAL RANGE: Tropical South America
REFERENCES: Duke and Vásquez 1994

Capsicum annuum var. *frutescens* (L.) Kuntze [syn. *C. frutescens* L.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: bird pepper, goat pepper, red pepper, tabasco, wiri-wiri
PORTUGUESE: comarim, cumarim, malagueta, malaguetinha, pimenta-branca, pimenta-cumari, pimenta-cumaru, pimenta-de-comari, pimenta-de-salão, pimenta-lambari, pimenta-madeira, pimenta-malagueta, pimenta-tabasco, pimentinha, tabasco
SPANISH: ají agujeta, ají arnaucho, ají bravo, ají caballero, ají caribe, ají chirel, ají coralillo, ají guaguao, ají limo, ají pajarito, ají picante, ají tabasco, ajicito montecino, ajillo, arnacucho, arnaucho, arnauchox, charapilla, chile chiltepín, chile de zope, chile juipín, chilepete, chilpepe, chiltepe, chiltepín, chirel, chivato, conguito, coralito, kapur, tabasco
USES/NOTES: Small, often elongated though also round, red to yellow peppers are used primarily in hot sauces. Also grown as an ornamental and for its medicinal leaf. Taxanomically perhaps the least certain of the *Capsicum* spp.
NATURAL RANGE: Western Amazonia or perhaps Peru
REFERENCES: Andrews 1992, Andrews 1995, Austin and Bourne 1992, Berg 1984, Duke 1986, Eshbaugh 1980, Eshbaugh 1993, Eshbaugh *et al.* 1983, Estrella 1991, Guia Rural n.d., Guia Rural 1990, IBGE 1980, León 1987, OAS 1973, Omawale 1973, Pickersgill 1969, Rehm and Espig 1991, Soukup 1970

Capsicum baccatum L. and *C. baccatum* var. *pendulum* (Willd.) Eshbaugh [syn. *C. pendulum* Willd.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: aji lemon drop pepper, Andean ají, Brown's pepper, golden horn pepper, golden pepper, kellu-uchu, lemon drop pepper, lemon-drop pepper, orchid pepper, Penn's golden pepper, Peruvian pepper, yellow chili, yellow Peruvian chili
PORTUGUESE: cambuci, chapéu-de-frade, chifre-de-veado, cumari (var. *praetermissum*), dedo-de-moça, pimentinha, quau-chile, sertãozinho
SPANISH: ají amarillo, ají chirel, ají colorado (red cultivar), ají escabeche (red cultivar), ají flor, ají limo, ají limón, ají oro, ají puca-uchu, ají verde (unripe), cuerno de oro (puca uchu cultivar), cusqueño (dried), cuzqueño (dried), escabeche, kellu-uchu, munición uchu, nupu uchu, piris, puca-uchu, uchu

USES/NOTES: Extremely hot fruits are added to a variety of dishes throughout the central Andes and beyond. The long thin yellow variety known as lemon drop or *ají limón* is similar in appearance to the *murupi* (*C. chinense*) of Amazonian Brazil.
NATURAL RANGE: *C. baccatum* from northern Argentina, central and southern Brazil, Bolivia, Paraguay, Peru, and perhaps Colombia; var. *pendulum* from the Bolivian Andes or central coastal Peru
REFERENCES: Andrews 1995, Andrews 1998, Brako and Zarucchi 1993, Ebert *et al*. 2007, Editorial Panapo 1988, Eshbaugh 1968, Eshbaugh 1980, Eshbaugh *et al.* 1983, Forzza 2010, Guia Rural n.d., Guia Rural 1990, Kermath (notes), León 1987, Macbride 1962, MBG-Tropicos, Moraes *et al*. 2009, NRC 1989, USDA-ARS

Capsicum baccatum var. *praetermissum* (Heiser & P.G.Sm.) Hunz. [syn. *C. praetermissum* Heiser & P.G.Sm.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Brazilian tree pepper, yellow chili
PORTUGUESE: cambuci, cumari, cumari-verdadeira, dedo-de-moça, pimenta-cumari, pimenta-cumari-verdadeira, pimenta-de-bem-te-vi, pimenta-de-passarinho, pimentinha, sertãozinho
SPANISH: ají amarillo
USES/NOTES: Extremely hot fruits are added to a variety of dishes throughout the central Andes and beyond.
NATURAL RANGE: Southeastern and southern Brazil (FloraSBS, Forzza), perhaps into eastern Paraguay (USDA-ARS)
REFERENCES: Editorial Panapo 1988, FloraSBS, Forzza 2010, Guia Rural n.d., Guia Rural 1990, Kermath (notes), MBG-Tropicos, USDA-ARS

Capsicum cardenasii Heiser & P.G.Sm.
FAMILY: Solanaceae (nightshade or potato)
SPANISH: ulupica
USES/NOTES: Small pungent round red fruits are edible. When crossed with the *rocoto* (*C. pubescens*) the result is referred to as a *rocopica*. Of the purple flowered group, closely related to *C. eximium* and *C. pubescens.*
NATURAL RANGE: Central Andean South America
REFERENCES: Andrews 1995, Facciola 1990, Heiser 1969, Onus and Pickersgill 2000

Capsicum chacoense Hunz.
FAMILY: Solanaceae (nightshade or potato)
SPANISH: ‘pahana, a’teshiuk, a’tesiuk, ají del campo, ají del monte, ají guiador, ají puta-madre, ají puta-parió, ají quitucho, ají tucho, ajitucho, aribibi, cambari, covincho, puta-parió, tova
USES/NOTES: Small, generally red pungent fruits are used raw as a very hot spice. Harvested from home gardens or small farms or from the

wild, the fruits are consumed domestically, and are sometimes marketed locally.
NATURAL RANGE: Northern Argentina and nearby Bolivia and Paraguay
REFERENCES: Arenas and Scarpa 2007, Del Vitto *et al.* 1997, MBG-Tropicos, Serrano and Terán 2000

Capsicum chinense Jacq.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: aribibi gusano pepper, bhut jolokia (India), biquinho pepper, bonnet pepper, bonnie pepper, caterpillar pepper, datel pepper, datil, datil pepper, fatalii habanero, fatalii pepper, ghost pepper, habanero, mindoran, minorcan, moruga scorpion pepper, murupi pepper, red savina habanero, red savina pepper, scorpion pepper, scot's bonnet, scotch bonnet, squash pepper, West Indian hot pepper, yellow date pepper
PORTUGUESE: biquinho, bode, cumari-do-pará, murici, murupi, murupi-amarela, pimenta-biquinho, pimenta-bode, pimenta-chumbinho, pimento-de-bico, pimenta-de-biquinho, pimenta-de-cheiro, pimenta-fatalii, pimenta-habaneiro, pimenta-murupi, pimenta-murupi-amarela
SPANISH: ají dátil, ají limón, chaki-uchú (dried), charapillo (habanero), chile dátil, chile picante, chinchi-uchú, común-uchú, habanero, habañero, rocotillo, uvilla grande
USES/NOTES: Hot, generally squat (though the datil and murupi are long and thin) fruits, among the hottest widely distributed peppers, are used primarily in sauces and cooked foods. The "red savina" habanero cultivar was once considered to be the hottest pepper at 577,000 Scoville units, or 50 times hotter than most jalapeños. More recent breeding has produced the ghost pepper in India, which reaches over 1 million Scoville units and a "moruga scorpion" variety of the habanero, which has topped 2 million on the Scoville scale. Capsaicin, a complex of vanillyl amides from capsicum peppers is used in attack/defense sprays. Capsaicin is said to produce euphoria when ingested in high concentrations and may be mildly addictive. Popular among home gardeners in the U.S. Perhaps conspecific with *C. annuum*. The ghost cultivar may be a hybrid between *C. chinense* and *C. annuum* var. *frutescens* (of *C. frutescens*). Milder varieties such as the *biquinho* pepper of Brazil are excellent for sauces and pickling.
NATURAL RANGE: probably northern South America, or perhaps Peru, cultivars from diverse locations: datil from the West Indies (to St. Augustine, Florida some 200 years ago); habanero from Cuba or the Yucatán Peninsula; murupi from northern Amazonian Brazil; scotch bonnet and West Indian hot from the West Indies; the ghost pepper cultivar was developed in India; the scorpion pepper varieties came from Trinidad
REFERENCES: Andrews 1995, Andrews 1998, Bosland and Baral 2007, Clement *et al*. 2015, D'Arcy 1987b, Dille and Belsinger 1994,

Eshbaugh 1980, Eshbaugh 1993, Eshbaugh *et al.* 1983, Guia Rural n.d., Kawa *et al.* 2015, Kermath (notes), León 1987, Nee 1986, Pickersgill 1966, Pickersgill 1984, Pickersgill 1988, Renner *et al.* 1990, Robbins 1992

Capsicum eximium Hunz.
FAMILY: Solanaceae (nightshade or potato)
SPANISH: ulapuca, ulupica
PORTUGUESE: pimenta
USES/NOTES: Small, fruits of this wild, though incipient domesticate are marketed in Bolivia. Of the purple flowered group, closely related to *C. cardenasii* and *C. pubescens*.
NATURAL RANGE: Northern Argentina and adjacent Bolivia
REFERENCES: Eshbaugh 1993, MBG-Tropicos, Onus and Pickersgill 2000, USDA-ARS

Capsicum galapagoense Hunz.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Galapagos Islands pepper
SPANISH: ají, chile
USES/NOTES: Small round red berries of this rare understory shrub are hot. Genetically similar to C. annuum
NATURAL RANGE: Isabela and Santa Cruz Islands of the Galápagos Archipelago, Ecuador
REFERENCES: Eshbaugh 1993, Wiggins and Porter 1971

Capsicum pubescens Ruiz & Pav.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: apple chili, rocoto pepper
PORTUGUESE: pimento
SPANISH: aguyi, ají picante, ají-rocoto, chile amarillo (yellow cv.), chile caballo, chile canario (yellow cv.), chile jutiapa, chile llata, chile manzano (red cv.), chile perón, chinchi-huaika, escabeche, gatlo uchu, locoto, lokoto, luqutu (Aymara), marati, misti uchu, panameño, pimienta, piris, piscu uchu, pluana uchu, puma quiru, rocot uchu (antiquated), rocoto, rokkoto, ruqutu (Quichua), sempiri, siete caldos, tomate uchu, uchu, yucute
USES/NOTES: Domesticated some 5,000 years ago, fruits may be nearly as hot as *C. chinense*, though vary widely in hotness, and are used widely in cooking and as a tasty pepper sauce, which is highly esteemed in Bolivia and Peru. Distinguished from other *Capsicum* spp. by having purple instead of white flowers, black rather than white seeds, and hairy (or pubescent) leaves. The plant is grown widely in home gardens for domestic consumption and on small farms for sale in local markets. When crossed with the *ulupica* (*C. cardenasii*) the result is referred to as a *rocopica*.

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NATURAL RANGE: Bolivian and perhaps Peruvian Andes, from 1,500 and 2,900 meters, widely cultivated elsewhere
REFERENCES: Andrews 1992, Andrews 1995, Andrews 1998, Heiser 1969, Joyal 1987, Kermath (notes), León 1987, Manzur and Alanoca 2012, NRC 1989, Rick 1950, Sauer 1993, Soukup 1970

Cardamine bonariensis Pers. [syn. *C. nasturtioides* Cambess.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
PORTUGUESE: agrião-amargo, agrião-bravo, agriãozinho, erva-holandesa, mostardinha
SPANISH: berro, berro amargo, berro blanco, berros, mastuerzo amargo
USES/NOTES: Fresh leaves are added to salads.
NATURAL RANGE: Neotropical mainland including southern Mexico, Central America, northern Argentina, Bolivia, Colombia, Ecuador, northern Chile, Uruguay, and Venezuela, naturalized in northeastern to southern Brazil
REFERENCES: Brako and Zarucchi 1993, CONABIO, FloraSBS, Jørgensen and León-Yánez 1999, MBG-Tropicos, Uphof 1968, USDA-ARS, Zuloaga and Morrone 1997

Cardamine diphylla (Michx.) Wood [syn. *Dentaria diphylla* Michx.] and *C. concatenata* (Michx.) O.Schwarz [syn. *Dentaria lacinata* Muhl. ex Willd.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: crinkleroot, cut toothwort (*C. concatenata*), pepper-root, two-leaved toothwort, toothwort
USES/NOTES: Iroquois ate the crisp, white roots raw or boiled.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Radford *et al.* 1968, Uphof 1968, Yanovsky 1936

Cardamine hirsuta L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: bittercress, common bittercress, hairy bittercress, lady's smock, lamb's cress, land cress, sand bittercress
SPANISH: berro amargo, berro de los prados, berro de tierra, mastuerzo cimarrón, mastuerzo menor
USES/NOTES: Bitter greens are added to salads.
NATURAL RANGE: Eurasia and highland Africa, now widespread in the Americas
REFERENCES: Adams 1972, Brako and Zarucchi 1993, CONABIO, Correll and Johnston 1970, Fernald 1950, Hickman 1993, Sturtevant 1972, Uphof 1968, Vibrans n.d.

Cardamine oligosperma Nutt.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)

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ENGLISH: bittercress, few-seeded bittercress, Idaho bittercress, little bittercress, little western bittercress, spring cress
SPANISH: berro
USES/NOTES: Leaves can be eaten as a vegetable.
NATURAL RANGE: Western North America from British Columbia to northern Baja California, Mexico and east to Colorado
REFERENCES: Calflora, Facciola 1990, FNAEC 2010, MBG-Tropicos, Munz 1974

Cardamine pensylvanica Muhl.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Pennsylvania bittercress
USES/NOTES: Leaves may be used like water-cress (*Rorippa nasturtium-aquaticum*) in salads and soups.
NATURAL RANGE: Eastern North America
REFERENCES: Hickman 1993, Kunkel 1984, Uphof 1968

Cardamine pratensis L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: cuckoo flower, lady's smock, meadow cress, spinks
USES/NOTES: Leaves used like water cress (*Rorippa nasturtium-aquaticum*) and an emergency food.
NATURAL RANGE: North temperate regions
REFERENCES: Crowhurst 1972, Facciola 1990, Mabberley 1987, Uphof 1968

Carduus nutans L. [syn. *C. thoermeri* Weinm.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: musk thistle, nodding plumeless thistle, nodding thistle, plumeless thistle, Scotch thistle
FRENCH: chardon penché
PORTUGUESE: cardo, cardo-pendente
SPANISH: cardo, cardo pendiente
USES/NOTES: Dired flowers have been used to curdle milk, and the pith may be eaten cooked like asparagus (*Asparagus officinalis*).
NATURAL RANGE: Europe through Siberia, widely naturalized and invasive in North America and naturalized in southern South America
REFERENCES: Brako *et al.* 1995, Cabrera 1978, Mabberley 1987, Uphof 1968, USDA-ARS

Carica papaya L. [syn. *C. peltata* Hook. & Arn., *Papaya carica* Gaertn.]
FAMILY: Caricaceae (papaya)
ENGLISH: melon tree, papaw, papaya, pawpaw
PORTUGUESE: mamão, papaieira, pinoguaçu
SPANISH: ababaya, árbol de melón, fruta bomba, kwarkwatta, lechosa, lechoso, mamón, mamón macho, mamona, mapayo, melón zapote,

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papanajo, papaya, papaya de mico (*C. peltata*), papaya macho, papayo, sacha papaya, utsun
USES/NOTES: Nutritious fruits, highly variable in size, color, and flavor, are eaten fresh when ripe or cooked as a vegetable when unripe. Roots are eaten boiled with sugar, seeds are used as a peppery spice, and leaves, inflorescences, young stems, and flowers are eaten as cooked vegetables. Leaves, roots, and seeds are also medicinal. Latex contains *papain*, an enzyme used in meat tenderizers, to make beer, cheese, chewing gum, medicines, and in tanning. *C. peltata* has been treated as a distinct species of either Central or South American origin. *C. papaya* is now considered to be the only *Carica* species based on geographic isolation in Central America and its hollow, as opposed to pithy stems; all others were recently placed in the closely related *Vasconcellea* genus.
NATURAL RANGE: Uncertain, previously thought to be of northern Andean origin, but recent research suggests Central America (where it was also domesticated), perhaps naturally spreading north to southern Mexico and south to Andean Ecuador, now widely cultivated in humid, frost-free regions and naturalized in many of these places
REFERENCES: Alcorn 1984, Aradhya *et al.* 1999, Boom 1987, Bourke *et al.* 1987, Brücher 1989, Carvalho and Renner 2012, Duke 1986, Facciola 1990, Guia Rural n.d., IBGE 1980, Kermath (notes), León 1987, Lewis and Woodward 1950, Martin *et al.* 1987, Morshidi 1997, Morton 1987a, Omawale 1973, OAS 1973, Prance 1984, Purseglove 1968, Smith *et al.* 1992, Stevens *et al.* 2001, Storey 1976, Van Feu n.d., von Reis Altschul and Lipp 1982, Zamudio and Hilgert 2011

Cariniana pyriformis Miers
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: Colombian mahogany
PORTUGUESE: ceru, cerú, jequitibá-amarella, jequitibá-rosa, tauari, tauary
SPANISH: abarco, albarco, bacu, bacú, chibogá, chibugá, chibuguá, chibuya, coco abarco, jequicibá, jequitibá
USES/NOTES: Threatened tree's fruit aril is edible. Also a fine lumber source.
NATURAL RANGE: Colombia, Venezuela, Panama, and Costa Rica, and perhaps Peru, Bolivia, and Brazil
REFERENCES: Calderón *et al.* 2002, Grandtner 2005, La Rotta 1992, Prance and Mori 1979, Procópio and Secco 2008

Cariniana rubra Gardner ex Miers
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: cachimbeira, cachimbo-de-macaco, jequitibá, jequitibtá, tauari, tauari-cachimbo
USES/NOTES: Fruit aril and seeds are edible.

NATURAL RANGE: Southern Amazonian Brazil, central Cerrado of Brazil, and perhaps into Bolivia
REFERENCES: Carrero *et al*. 2014, Forzza 2010, Lorenzi 2002a, Procópio and Secco 2008

Carissa carandas L.
FAMILY: Apocynaceae (dogbane)
ENGLISH: Christ's thorn, karanda
PORTUGUESE: karanda
SPANISH: caranda, karanda
USES/NOTES: Fruits are eaten typically preserved. Also grown as an ornamental or a hedge.
NATURAL RANGE: India
REFERENCES: Bourke *et al.* 1987, Martin *et al*. 1987, Watkins and Sheehan 1975

Carissa macrocarpa (Eckl.) A.DC. [syn. *C. grandiflora* (E.Mey.) A.DC.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: amatungula, amatungulu, big num-num, carissa, natal plum
SPANISH: cerezo de natal, ciruela de natal
USES/NOTES: Egg shaped, reddish berry is eaten fresh, as jelly or jam, canned, or in sherbets. Also a valued ornamental.
NATURAL RANGE: Eastern to Southern Africa
REFERENCES: Bourke *et al*. 1987, Brako *et al*. 1995, Johns and Stevenson 1985, León 1987, Martin *et al*. 1987, Mowry *et al.* 1967, Nelson 1996, Uphof 1968, Watkins and Sheehan 1975

Carludovica palmata Ruiz & Pav.
FAMILY: Cyclanthaceae (cyclanthus)
ENGLISH: hat palm, jipijapa, jipijapa palm, jippi jappa, jippy jappa, ka-láah (Maya, Belize), Panama hat palm, Panama hat plant, screw pine, toquilla palm
FRENCH: carludovique palmée
PORTUGUESE: bombonassa, bume, bumə (Kaxinawá), chila, jipijapá, lucativa, xila
SPANISH: alagua, api-ttara, atadero, bombonaje, canagría, cestillo, chidra, guachibán, guachiván, hiraca, iraca, isán (Quichua), jipi, jipi-japa, jipijapa, junco, kuskin, limihisbaika (Misquito), lisán, lisán panga (Quichua), lizán, lizlán (Quichua), lucaica, lucatero, lucua, murrapo, nacumas, naguala, ne'e|-jajeja'o (Secoya), ne'ejajeja'o (Secoya), ne'ë-joro (Siona), nee joro (Siona), nuspa panga (Quichua), oasirana, oropo, paja toquilla, palma de guano, palma de jipijapa, pagumán (Huaorani), palma de Panamá, palma de sombrero, palma jipijapa, palmero, palmiche, palmilla, palmita, palmito, papito, porto rico, portorrico, pumpuna, púmpuná (Shuar),

rampira, sabalet, soso, sombonaza, toquilla, toquillo, turu panga (Kichwa), uttuvo (Cofán)
USES/NOTES: Young leaf shoots (*nacumas* in Spanish), young inflorescence, and rhizomes are eaten locally in parts of the plant's range. Red fruit aril is said to be edible, though also contains calcium oxalate. Leaf fiber is used to make Panama hats, brooms, mats, baskets, and roof thatch. Also medicinal. Cultivated from southern Mexico and Belize to Bolivia, though Ecuador is the world's leading producer for commercial fiber and exports over a million hats annually. Crafters in parts of the Yucatán work the plant's fibers in caves – often dug near dwellings – to maintain optimal temperature and humidity. Probably first cultivated in Panama. Although the plant resembles a plam, it is of the Cyclanthaceae, and not the Arecaceae (the palm family).
NATURAL RANGE: Central America, Colombia, Ecuador, northern Bolivia, Peru, western Venezuela, and possibly southern Mexico, introduced and naturalized in some warm regions including southern Mexico, the West Indies, and far western Amazonian Brazil (Acre)
REFERENCES: Adams 1972, Bennett 1992, Bennett *et al*. 1992, Berlingeri G. *et al*. 2012, Bristol 1961, Brummitt 2013, Cid 1978, CONABIO, Croat 1978, Duke 1986, Duke and Vásquez 1994, Forzza 2010, Kermath (notes), Lorenzi *et al*. 2000, MBG-Tropicos, Naranjo 1991, OAS 1973, Rehm and Espig 1991, Soukup 1970, Starr Virtual Herbarium, UFA/NYBG, USDA-ARS

Carnegiea gigantea (Engelm.) Britton & Rose [syn. *Cereus giganteus* Engelm., *Pilocereus engelmannii* Lem. *nom. nov.*, *P. giganteus* Rumpler]
FAMILY: Cactaceae (cactus)
ENGLISH: Arizona giant cactus, giant cactus, giant saguaro, saguaro cactus, sahuaro cactus
PORTUGUESE: mandacaru
SPANISH: mojepe, saguaro, sahuaro, sahuro, sauguo (Mayo), suaharo, suguaro, suwarro, suwarrow
USES/NOTES: Large, red to purple fruits are consumed raw, cooked, dried, preserved, or juiced. Seeds are ground into flour or made into a buttery paste used on tortillas, and are an edible oil source. Juice is made into a fermented beverage. Also, the largest of all cacti, to over 20 meters.
NATURAL RANGE: Baja California, Sinaloa and Sonora, Mexico and the southwestern U.S. primarily southern California and Arizona
REFERENCES: Accorsi *et al.* n.d., Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, MBG-Tropicos, Yanovsky 1936

Carpinus caroliniana Walter [syn. *C. americana* Michx.]
FAMILY: Betulaceae (birch) or Carpinaceae (carpinus)

ENGLISH: American hornbeam, blue beech, blue hornbeam, ironwood, musclewood, water beech
SPANISH: carpe, palo de barranco
USES/NOTES: Small ribbed nutlet may be eaten parched. Also an attractive understory tree with fine, deciduous foliage and an interesting *muscled* trunk. Hard wood has been used for tool handles.
NATURAL RANGE: Eastern U.S., wet woods
REFERENCES: Bourke *et al.* 1987, FNAEC 1997, Kermath (notes), Mabberley 1987, Martin *et al.* 1987

Carpobrotus chilensis (Molina) N.E.Br., [syn. *C. aequilateralis* (Willd.) J.Black, *C. aequilaterus* (Haw.) N.E.Br., *Mesembryanthemum aequilateralum* Haw., *Mesembryanthemum chilense* Molina]
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: angled pigface, Chilean ice plant, ice plant, pigface (*C. aequilaterus*), pig's face (*C. aequilaterus*), sea fig
PORTUGUESE: bálsamo
SPANISH: deditos (*C. aequilaterus*), doca, hielitos, higo del cabo, higo marino, planta de hielo
USES/NOTES: Leaves are eaten cooked, and fruits are edible. Mat-forming succulent beach and dune plant. *C. aequilaterus* may be a distinct species.
NATURAL RANGE: probably coastal Chile, though some suggest southern Africa, now naturalized in coastal regions of the Americas including Oregon and California in the north and Uruguay, Argentina, Chile, and Ecuador in the south
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Mösbach 2000, Uphof 1968, USDA-ARS, Yanovsky 1936

Carpobrotus deliciosus (L.Bolus) L.Bolus
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: sweet hottentot fig
USES/NOTES: Large fruits are edible.
NATURAL RANGE: South Africa, rarely seen in the Americas
REFERENCES: Facciola 1990, Mabberley 1987

Carpobrotus edulis (L.) N.E.Br. [syn. *C. dulcis* L.Bolus] and *C. muirii* (L.Bolus) L.Bolus]
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: cape fig, fig marigold, highway iceplant, hottentot fig, iceplant, pigface, pig's face, sea fig
PORTUGUESE: chorão, chorão-da-praia, chorão-das-praias
SPANISH: deditos
USES/NOTES: Succulent leaves and large, yellow to purple fruits are edible.

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NATURAL RANGE: both from South Africa, *C. edulis* naturalized in California and southern Brazil, status of *C. muirii* in the Americas is uncertain
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Forzza 2010, Mabberley 1987

Carpotroche brasiliensis (Raddi) A.Gray
FAMILY: Achariaceae (acharia), previously Flacourtiaceae (flacourtia)
PORTUGUESE: canudeiro, canudo-de-pito, cumaná-sapucaínha, fruta-de-babado, fruta-de-cotia, fruta-de-macaco, fruta-de-lepra, mata-piolho, papo-de-anjo, pau-de-cachimbo, pau-de-cotia, pau-de-lepra, sapucaínha, ruchuchu
SPANISH: achiotillo crespo
USES/NOTES: Tart to sweet, whitish aril is said to be edible. Seed oil is used to treat skin ailments.
NATURAL RANGE: Brazil, perhaps to southern Venezuela, Colombia, and Ecuador
REFERENCES: Facciola 1990, Forzza 2010, Gallia 2000-2003, MBG-Tropicos, Pérez-Arbeláez 1956

Carpotroche longifolia Poepp. & Benth.
FAMILY: Achariaceae (acharia), previously Flacourtiaceae (flacourtia)
SPANISH: cacahuillo, champa huayo
USES/NOTES: Aril is edible.
NATURAL RANGE: Tropical South America into Panama
REFERENCES: Duke and Vásquez 1994, Renner *et al.* 1990, Sleumer 1980

Carthamus tinctorius L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: American saffron, bastard saffron, Dyer's saffron, false saffron, kurdee, Mexican safflower, Mexican saffron, safflower
FRENCH: safran bâtard
PORTUGUESE: açafrão-bastardo, açafroa
SPANISH: alazor, azafrán, azafrán bastardo, azafrancillo, azafrancillo flor, azafrancillo mexicano, cártama, cártamo, cártamo azteca, cártamo folan, cártamo gila, cártamo kino, cártamo macarena, cártamo mante, cártamo saffola
USES/NOTES: Flower heads contain edible red and yellow dyes used to color butter, liqueurs, breads, candles, and cosmetics, especially *rouge*. An edible and drying oil, known as safflower oil or *kurdee oil*, is extracted from the seed. Edible fruits are used in chutney and as poultry feed. Seeds are fed to cattle.
NATURAL RANGE: Mediterranean region, perhaps Egypt, widely naturalized including Canada, the U.S., Mexico, and southern South America
REFERENCES: Bourke *et al.* 1987, CONABIO, Houaiss 1982, León 1987, Mabberley 1987, Rehm and Espig 1991, Smith 1996, Uphof 1968, USDA-ARS, Usher 1974, Weiss 1971, Weiss 1983, Yanovsky 1936

Carum carvi L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: caraway, kummel, wild caraway
PORTUGUESE: alcarávia, alcavária, cariz, carvi, cominho, cominho-armênio, cominho-do-prado
SPANISH: alcarahueya, alcarava, alcaravea, alcaravia, alcosoria, carvi, carvia, comino del prado, hinojo de prado, hinojo del prado
USES/NOTES: Seeds are used as a condiment and in medicines, leaves are eaten as a vegetable, and roots are eaten cooked.
NATURAL RANGE: Asia Minor, widely cultivated
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Guia Rural n.d., Harris 1972, Rehm and Espig 1991, Rodríguez Martínez 1990, Schneider 1987, Yamaguchi 1983

Carya aquatica (F.Michx.) Nutt.
FAMILY: Juglandaceae (walnut)
ENGLISH: bitter pecan, water hickory
USES/NOTES: Kunkel says that the kernels, otherwise described as bitter, are edible.
NATURAL RANGE: Southeastern U.S. from Virginia to Florida to eastern Texas
REFERENCES: FNAEC 1997, Godfrey 1988, Kunkel 1984

Carya cordiformis (Wagenh.) K.Koch [syn. *Hicoria cordiformis* (Wang.) Britton]
FAMILY: Juglandaceae (walnut)
ENGLISH: bitternut, bitternut hickory, pignut
USES/NOTES: Thin shelled nuts contain edible, though bitter kernels. The large deciduous tree is similar in appearance to the pecan (*C. illinoinensis*).
NATURAL RANGE: Eastern North America from southeastern Canada to Minnesota, to northern Florida, and eastern Texas
REFERENCES: FNAEC 1997, Graves 1956, Kunkel 1984, Yanovsky 1936

Carya floridana Sarg.
FAMILY: Juglandaceae (walnut)
ENGLISH: Florida hickory, Florida scrub hickory, scrub hickory
USES/NOTES: Small kernels of this small to medium sized, somewhat rare tree are sweet.
NATURAL RANGE: Peninsular Florida
REFERENCES: FNAEC 1997, Godfrey 1988, Kermath (notes)

Carya glabra (Mill.) Sweet [syn. *C. ovalis* (Wangenh.) Sarg., *Hicoria glabra* (Mill.) Britton, *Hicoria microcarpa* (Nutt.) Britton]
FAMILY: Juglandaceae (walnut)

ENGLISH: hognut, littlenut hickory, pignut, pignut hickory, small pignut, sweet pignut
USES/NOTES: Thick shelled kernels of this large, deciduous, attractive tree can be sweet or bitter. The small-fruited variety (littlenut hickory or small pignut) has been treated as a distinct species (*C. ovalis*).
NATURAL RANGE: Eastern North America from Vermont, Ontario, southern Michigan, and Illinois, to central Florida and eastern Texas
REFERENCES: Brouk 1975, FNAEC 1997, Gibbons and Tucker 1979, Godfrey 1988, Graves 1956, Kermath (notes), Manning 1950, Nelson 1994, Yanovsky 1936

Carya illinoinensis (Wangenh.) K.Koch [syn. *C. oliviformis* (F.Michx.) Nutt., *Hickoria pecan* (Marshall) Britton]
FAMILY: Juglandaceae (walnut)
ENGLISH: pecan, pecan nut
PORTUGUESE: noz-pecã, pecã
SPANISH: nogal de nuez lisa, nogal morado, nogal pecanero, nuez encarcelada, nuez pecan, pacana, pecana
USES/NOTES: Giant (to over 50m), shaggy-barked deciduous tree is commercially cultivated for its sweet nut, which comes in a hard-shelled, oblong, green fruit. Nut oil is used in cosmetics. The Texas state tree has some 500 named varieties. The Latin binomial is also seen spelled as *C. illinoensis*.
NATURAL RANGE: Mississippi floodplain including some tributaries of the U.S. from southern Ohio to the Gulf of Mexico, eastern Oklahoma and Texas, and small isolated populations in northeastern Mexico, sparsely naturalized in favorable locations
REFERENCES: Bourke *et al*. 1987, FNAEC 1997, Godfrey 1988, Guia Rural n.d., Hall 2000, Kermath (notes), Leung 1961, Mabberley 1987, Nelson 1994, Rehm and Espig 1991, Usher 1974, Woodroof 1979

Carya laciniosa (F.Michx.) Loudon [syn. *Hicoria laciniosa* (F.Michx.) Sarg.]
FAMILY: Juglandaceae (walnut)
ENGLISH: big shellbark hickory, king nut, shellbark hickory
USES/NOTES: Sweet kernels are edible and an edible oil source, and sap can be made into syrup.
NATURAL RANGE: Eastern North America from southern Ontario and New York to northeastern Texas
REFERENCES: Brouk 1975, Facciola 1990, Fernald *et al.* 1958, FNAEC 1997, Mabberley 1987, Medsger 1939

Carya myristiciformis (F.Michx.) Nutt.
FAMILY: Juglandaceae (walnut)
ENGLISH: nutmeg hickory
SPANISH: nogal, nuez australiana

USES/NOTES: Sweet kernels of this rare species are edible and an edible oil source.
NATURAL RANGE: Northeastern Mexico (Nuevo León and Tamaulipas) to Texas and Arkansas in the south-central U.S.
REFERENCES: CONABIO, FNAEC 1997, Manning 1949, Martin *et al*. 1987

Carya ovata (Mill.) K.Koch [syn. *C. borealis* (Ashe) C.K.Schneid., *Hicoria ovata* (Mill.) Britton], *C. ovata* var. *mexicana* (Engelm.) W.E.Manning [syn. *C. mexicana* Engelm. ex Hemsl.], *C. ovata* var. *australis* (Ashe) Little [syn. *C. carolinae-septentrionalis* (Ashe) Engl. & Graebn.]
FAMILY: Juglandaceae (walnut)
ENGLISH: Carolina hickory (var. *australis*), little shellbark hickory (*C. ovata*), Mexican hickory (var. *mexicana*), Mexican shagbark hickory (var. *mexicana*), scalybark hickory (*C. ovata*), shagbark hickory (*C. ovata*), shellbark hickory (*C. ovata*), Southern shagbark hickory (var. *australis*), upland hickory (*C. ovata*)
SPANISH: nogal, nogal americano (*C. ovata*), nogal cimarrón (var. *mexicana*), nogal motudo (*C. ovata*), nogal rayado (*C. ovata*), nogalillo, michpa (Nahuatl)
USES/NOTES: Kernels are sweet and an edible oil source. The two varieties considered here have variously been considered as synonyms of *C. ovata* and as distinct varieties.
NATURAL RANGE: *C. ovata* from southeastern Canada, through the eastern U.S. to North Dakota, Geaorgia and Texas and into eastern Mexico to central Veracruz; var. *australis* ranges from Virginia and Kentucky to Geaorgia and Mississippi; var. *mexicana* from Nuevo León to Veracruz
REFERENCES: Brouk 1975, CONABIO, FNAEC 1997, Godfrey 1988, Grandtner 2005, Kermath (notes), Mabberley 1987, Martin *et al*. 1987, MBG-Tropicos, Yanovsky 1936

Carya pallida (Ashe) Engl. & Graebn.
FAMILY: Juglandaceae (walnut)
ENGLISH: pale hickory, sand hickory
USES/NOTES: Small kernel is sweet.
NATURAL RANGE: Eastern U.S. from Maryland to northern Florida
REFERENCES: Fernald 1950, FNAEC 1997, Godfrey 1988

Carya texana Buckley [syn. *C. buckleyi* Durand]
FAMILY: Juglandaceae (walnut)
ENGLISH: black hickory, Buckley's hickory, Ozark hickory
USES/NOTES: Small nut kernel is sweet.
NATURAL RANGE: Central U.S. from southern Illinois and Indiana to central Texas and western Georgia
REFERENCES: Bracko *et al*. 1995, FNAEC 1997

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Carya tomentosa (Poir.) Nutt. [syn. *C. alba* (L.) K.Koch, *Hicorius alba* Britton]
FAMILY: Juglandaceae (walnut)
ENGLISH: mockernut, mockernut hickory, white-heart hickory, white hickory
USES/NOTES: Sweet kernels are eaten as nuts or used as an edible oil source.
NATURAL RANGE: Eastern U.S.
REFERENCES: Brouk 1975, Facciola 1990, FNAEC 1997, Mabberley 1987

Caryocar amygdaliferum Mutis
FAMILY: Caryocaraceae (souari)
ENGLISH: cariocar, sawarri nut, suari nut
PORTUGUESE: piquiá
SPANISH: achiotillo, almendrón, cajuy, caqui, chachapoyas, mani, nogal de Barquisimeto, nuez souari
USES/NOTES: Nuts are edible roasted and are much appreciated. Edible kernel oil is called *sawarri fat* or *souari fat* in some English-speaking areas and *aceite de piquia* in Colombia. Wood is used in general carpentry. Potential for expansion.
NATURAL RANGE: Colombia and just into Panama, and perhaps into adjacent Ecuador and Peru
REFERENCES: Estupiñán-González and Jiménez-Escobar 2010, Martin *et al*. 1987, OAS 1973, Prance and Silva 1973, Schultes 1979a, Vásquez and Gentry 1989

Caryocar coriaceum Wittm.
FAMILY: Caryocaraceae (souari)
PORTUGUESE: pequi, pequí, pequi-branco, pequiá, piquiá, piquiarana
USES/NOTES: Fruits are much appreciated eaten out of hand, and are an edible oil source. Also medicinal.
NATURAL RANGE: Eastern Planalto of central to northeastern Brazil and the state of Amazonas
REFERENCES: Forzza 2010, IBGE 1980, Prance and Silva 1973

Caryocar cuneatum Wittm.
FAMILY: Caryocaraceae (souari)
PORTUGUESE: piqui, piquizeiro
USES/NOTES: Fruits are edible.
NATURAL RANGE: Northeastern Brazil
REFERENCES: Forzza 2010, Prance and Silva 1973

Caryocar glabrum (Aubl.) Pers.
FAMILY: Caryocaraceae (souari)
ENGLISH: almendra, soapwood
PORTUGUESE: cabeleira, jiqui, piquiá-da-areia, piquiá-arana, piquiá-rana, piquiarana, piquiarana-vermelha

SPANISH: almendra colorada, almendro colorado
USES/NOTES: Seeds are edible.
NATURAL RANGE: Amazonia to the Guianas
REFERENCES: Balée 1994, Bennett *et al.* 2001, Duke and Vásquez 1994, Forzza 2010, IBGE 1980, Martin *et al*. 1987, Prance and Silva 1973, Salick 1992, Silva *et al.* 1977

Caryocar microcarpum Ducke
FAMILY: Caryocaraceae (souari)
ENGLISH: bat sawari
PORTUGUESE: pequia-rana, pequiarana-do-igapó
SPANISH: almendra, almendra de bajo, almendro blanco, almendro colorado, barbasco, cojón de verraco, jigua
USES/NOTES: Kernel is edible, though fruit pulp reportedly is poisonous.
NATURAL RANGE: Lesser Antilles to northern Amazonian Brazil
REFERENCES: Duke and Vásquez 1994, Johnston and Colquhoun 1996, Prance and Silva 1973, Silva *et al*. 1977

Caryocar nuciferum L. [syn. *C. tomentosusm* Willd. *nom. illeg.*, *Pekea tuberculosa* Aubl.]
FAMILY: Caryocaraceae (souari)
ENGLISH: alokomali, butternut, butternut of Guiana, Guiana butternut, Guiana nut, kola, mabari tarkari (Arekuna), paradise nut, pekea-nut, sawari, sawari nut, souari, souari nut, suari nut, swarri nut, suari tree
FRENCH: arbre de beurre, caryocar à noix, noisette indienne, pékéa tata-youba, pekeya, porte-noix
PORTUGUESE: ameixa-do-peru, pequiá, piqui, piquia-branco, piquiá-verdadeiro, piquiarana, tata-yuba
SPANISH: aceite de piquia, achiotillo, ajo, almendra, almendro, almendrón cagüí, almendrón maní, imbe (Arekuna), impí-yek (Arekuna), nuez mantequilla, nuez souari, piquia
SURINAME: hórea, inginotto, mabari tarkari (Arekuna), sawarienoot
USES/NOTES: Nuts are edible roasted and are much appreciated. Edible kernel oil is called *sawarri fat* or *souari fat* in some English-speaking areas and *aceite de piquia* in Colombia. Wood is used in general carpentry. Potential for expansion.
NATURAL RANGE: Northern Amazonian Brazil (Roraima), the Guianas, the southern Lesser Antilles, southern and eastern Venezuela, southeastern Colombia, eastern Panama, and perhaps Honduras
REFERENCES: Bourke *et al.* 1987, Clay and Clement 1993, Coe 1994, DeFilipps *et al*. 2004, Duke 1986, Grandtner 2005, Guia Rural n.d., IBGE 1980, Johnston and Colquhoun 1996, Kermath (notes), Mabberley 1987, Martin *et al*. 1987, MBG-Tropicos, Menninger 1987, NRC 1975, OAS 1973, Peret 1985, Rehm and Espig 1991, Steyermark *et al.* 1995, USDA-NRCS, Vásquez and Gentry 1989, von Reis Altschul 1973

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Caryocar pallidum A.C.Sm.
FAMILY: Caryocaraceae (souari)
PORTUGUESE: luamas (Sanama), piquiarana, piquirana, yeheedede (Mayongong)
SPANISH: wadakus (Ye'kuana)
USES/NOTES: Kernal is edible.
NATURAL RANGE: Amazonian Bolivia Peru, Brazil and Venezuela
REFERENCES: MBG-Tropicos, UFA/NYBG

Caryocar villosum (Aubl.) Pers. [syn. *C. butyrosum* (Aubl.) Willd.] and *C. brasiliense* Cambess.
FAMILY: Caryocaraceae (souari)
ENGLISH: bats sauari, butternut, pequi, piquia-oil plant, souari nut, souri, suari nut
PORTUGUESE: amêndoa-de-espinho, amêndoa-do-brasil, amêndoa-do-peru, pequi, pequí, pequi-de-janeiro (*C. brasiliense*), pequi-do-cerrado (*C. brasiliense*), pequi-do-xingu (*C. brasiliense*), pequiá-brava, pequiá (*C. villosum*), pequiá-pedra, pequizeiro, piqui, piquiá, piquiá-verdadeiro (*C. villosum*), ruamahi, suari
SPANISH: macararú, pequí, piquí
USES/NOTES: Highly esteemed yellow fruit pulp is eaten fresh or made into a liqueur popular in Brazil, kernels are eaten raw or roasted and used as a condiment, oil extracted from the kernel and the pericarp is edible and used in paint, cotyledons are eaten, and leaves are medicinal. Endocarp is used for fuel, dried or as charcoal. Wood is used for furniture and is a yellow dye source.
NATURAL RANGE: *C. brasiliense* from central Brazil to adjacent Paraguay and Bolivia; *C. villosum* from the central Brazilian Cerrado, north through central Amazonia, possibly to French Guiana
REFERENCES: BOLFOR 1996, Brücher 1989, Cavalcante 1991, Forzza 2010, Guia Rural n.d., IBGE 1980, Kermath (notes), Mostacedo and Uslar 1999, NRC 1975, Prance and Balick 1990, Prance and Silva 1973, Silva *et al*. 1977

Caryodendron amazonicum Ducke
FAMILY: Euphorbiaceae (spurge)
PORTUGUESE: castanha-de-porco, castanhola, castaninha, mamaluco
USES/NOTES: Medium to large tree's seeds are eaten raw or cooked by local populations.
NATURAL RANGE: Upland primary forests of western Amazonian Brazil and adjacent Amazonian Colombia to Amazonian Ecuador
REFERENCES: Brücher 1989, Cavalcante 1991, Shanley *et al*. 2011, UFA/NYBG

Caryodendron grandifolium (Müll.Arg.) Pax
FAMILY: Euphorbiaceae (spurge)

PORTUGUESE: castanhola
USES/NOTES: Seed is edible.
NATURAL RANGE: Western Amazonian Brazil and Amazonian Peru and Ecuador
REFERENCES: Brako and Zarucchi 1993, UFA/NYBG

Caryodendron orinocense H.Karst.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: tacay nut
SPANISH: achansu (Quichua), cacay, caquetá, castaño, inche, inchi, maní de árbol, meta, meto huayo, nogal de Barquisimeto, palo de nuez, putumayo, tacay, taque
USES/NOTES: Seeds are eaten toasted and are the source of a quality edible cooking oil.
NATURAL RANGE: Upper Orinoco of Venezuela and Colombia and adjacent Amazonas, Brazil to Amazonian Ecuador
REFERENCES: Bennett *et al.* 2001, Brücher 1989, Duke n.d., Duke and Vásquez 1994, Friedman *et al*. 1993, Hoyas 1989, Martin *et al*. 1987, Nieto and Rodríguez 2002a, Schultes 1979b

Caryota urens L.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: fish-tail palm, jaggary palm, toddy palm
PORTUGUESE: palmeira-rabo-de-peixe
SPANISH: palma cola de pez, palma de sagú de malabar, palmera de sagú de malabar
USES/NOTES: Terminal bud and heart are eaten as a cooked vegetable, stem juice is made into alcoholic beverages and is a sugar source, and stem is a starch source. Also ornamental.
NATURAL RANGE: Southern Asia
REFERENCES: Blombery and Rodd 1982, Bourke *et al.* 1987, Standley and Steyermark 1958, Tabora *et al.* 1993, USDD 1970

Casasia clusiifolia (Jacq.) Urb. [syn. *Genipa clusiifolia* (Jacq.) Grisb.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: seven-year apple
USES/NOTES: After the pear-shaped, green fruit ripens and becomes prune-like in appearance, its seedy, dark pulp is eaten. Some say it tastes like licorice, others like a dried apple.
NATURAL RANGE: West Indies to South Florida
REFERENCES: Bush and Morton n.d., Long and Lakela 1971, Morton 1977, Nellis 1994, Nelson 1994, Taylor 1998

Casearia combaymensis Tul.
FAMILY: Flacourtiaceae (flacourtia)
PORTUGUESE: piabinha
SPANISH: shulla muyo

USES/NOTES: Shrub to small tree has a yellow fruit with an aril that is eaten in Amazonian Brazil.
NATURAL RANGE: Tropical South America
REFERENCES: Boom 1989, MBG-Tropicos, Silva *et al.* 1977, Vásquez 1997

Casearia corymbosa Kunth [syn. *C. pringlei* Briq.]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: casearia
SPANISH: cafecito de costa, canjura, cerillo, cerito, chilamate, comida de culebra, coralillo, frutilla, pata de cotuza, plomillo blanco, raspa lengua, raspa guacal, tica, vara blanca
USES/NOTES: Yellow to red fruit's red aril is edible, but the plant is poisonous. *Casearia nitida* (L.) Jacq. May be conspecific.
NATURAL RANGE: Central Mexico and the Caribbean to Colombia and Venezuela
REFERENCES: Fouqué 1972, MBG-Tropicos, Pool and Smith 2001

Casearia decandra Jacq. [syn. *C. parviflora* Willd. *nom. illeg.*, *C. nitida* Sieber ex Grisebach *nom. illeg.*]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: biscuitwood, pipewood, wild honey-tree
FRENCH: bois jaune, caca ravet, caséaria á petites, feuilles, jaune d'oeut
SPANISH: cerezo, cerito, cotorrelillo, fortuga capsi, gia mausa, limón capsi, machacomo, tapaculo, tostado.
USES/NOTES: Red fruit's aril is edible.
NATURAL RANGE: Neotropics from southern Mexico to northern Argentina
REFERENCES: d'Eeckenbrugge and Ferla 2000, Fouqué 1972, Martin *et al.* 1987, Martínez *et al.* 2001, Sleumer 1980

Casearia fasciculata (Ruiz & Pav.) Sleumer
FAMILY: Flacourtiaceae (flacourtia)
SPANISH: guaco, naranjilla, ney'api (Shuar), tamarillo, yepenemoncawe
USES/NOTES: Sweet arils are eaten in Amazonian Peru.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Sleumer 1980

Casearia prunifolia Kunth
FAMILY: Flacourtiaceae (flacourtia)
SPANISH: iwiapik (Shuar), siccha muyo, yamakainim, yekidemonkawe (Huaorani), yepenemoncawe
USES/NOTES: Sweet arils of the yellow fruit are eaten in Amazonian Ecuador and Peru.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Forzza 2010, Funk *et al.* 2007, MBG-Tropicos, Sleumer 1980

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Casimirella ampla (Miers) R.A.Howard [syn. *Humirianthera ampla* (Miers) Baehni, *Humirianthera duckei* Huber]
FAMILY: Icacinaceae (icacina)
PORTUGUESE: manga-brava, surucuína
USES/NOTES: Potentially large tubers are eaten after treatment.
NATURAL RANGE: Amazonian Brazil, Colombia, Peru, and southern Venezuela
REFERENCES: Brako and Zarucchi 1993, Jørgensen and León-Yánez 1999, Kunkel 1984, Phillips 1991, Steyermark *et al.* 1995, UFA/NYBG

Casimirella rupestris (Ducke) R.A.Howard [syn. *Humirianthera rupestris* Ducke]
FAMILY: Icacinaceae (icacina)
PORTUGUESE: batata-mairá, mairá, mauirá
USES/NOTES: Potentially large tubers are eaten after treatment.
NATURAL RANGE: Amazonian Brazil (Amazonas and Pará)
REFERENCES: Forzza 2010, Kunkel 1984, Phillips 1991, Silva *et al.* 1977

Casimiroa edulis Llave & Lex.
FAMILY: Rutaceae (citrus or rue)
ENGLISH: casimiroa, matasano, Mexican apple, white sapote
FRENCH: sapote blanche
PORTUGUESE: sapoti
SPANISH: abché, ahache, chapote, cochitzápotl, cochizapotl, guia (Zapotec), hoja de zapote blanco, istöc, istöctzapotl, izapot (Nahuatl), iztactzapotl, iztaczápotl, ma-yon-jih (Chinantec), mango tarango, matasano, pera criolla, sapote blanco, scu'cu'lu-jaca (Totonac), scuculu'jac (Totonac), se-ney (Chinantec), tzápotl, uauata, urata, uruata-urapite (Tarasco), uruata-urápiti, xizetua (Popoloca), yaga-guia (Zapotec), zapote, zapote amarillo, zapote blanco, zapote borracho, zapote dormilón
USES/NOTES: Tart, aromatic, apple-sized, firm fruit is consumed raw or in drinks. Also used in folk remedies.
NATURAL RANGE: Central and southern Mexican highlands to Costa Rica, now widespread in the Neotropics
REFERENCES: Campbell 1984, CONABIO, Kermath (notes), Leung 1961, Mabberley 1987, Morton 1987a, Mowry *et al.* 1967, OAS 1973, Popenoe 1974, Rodríguez Martínez 1987, Usher 1974, Will 1991

Casimiroa sapota Oerst.
FAMILY: Rutaceae (citrus or rue)
SPANISH: aajaté (Tojolabal), ajté, matasanillo, matasano, matazano, tzocui, zapote blanco
USES/NOTES: large green fruit is edible.
NATURAL RANGE: Central Mexico to Costa Rica
REFERENCES: CONABIO, Cowan 1983, MBG-Tropicos, Morton 1987a, Smith *et al.* 1992, Sousa and Cabrera 1983

Casimiroa tetrameria Millsp.
FAMILY: Rutaceae (citrus or rue)
ENGLISH: woolly leaf sapote
SPANISH: mata abejas, matasano, matasano de mico, ya'ax yuuy (Maya), yuy, yu'uy (Maya), yuuy (Maya), zapote blanco
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Mexico from Colima to Chiapas and the Yucatán and Costa Rica
REFERENCES: Breedlove 1986, CONABIO, Morton 1987a, OAS 1973, Sousa and Cabrera 1983

Cassia fistula L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: golden shower
SPANISH: *c*aña fistola, cañafístola, cañafítula, guayaba cimarrona, lluvia de oro
USES/NOTES: Yellow flowers are edible, though leaves and pods are laxative. Shrub is grown in the Americas as an ornamental.
NATURAL RANGE: Lower valleys of the southern Himalyas to Sri Lanka, widely cultivated and naturalized in warm regions
REFERENCES: Facciola 1990, MBG-Tropicos, Molina 1975

Cassia grandis L.f.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: horse cassia, licorice tree, stinking toe
SPANISH: bucte, cañadonga, cañafístola cimarrona, cañafístula cimarrona, cañafístula cimarrona, cañafístula de castilla, cañafístula, canaflote, cañaflote, cañandonga de masa, cañandonga, capote, carago, caragua, caragüe, carámbano, carao, carmano, chácara, marimari, marimarí, sandal, sandalo, saragundín
USES/NOTES: Unpleasant smelling fruit is edible, though laxative.
NATURAL RANGE: Colombia, Venezuela, and the Guianas
REFERENCES: Adams 1972, Duke n.d., Irwin 1966b, Irwin and Barneby 1982, Mutchnick and McCarthy 1997, OAS 1973, Smith *et al*. 1992, Uphof 1968

Cassia leiandra Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: ingá-mari, marimari, marimari-da-várzea, seruaia
USES/NOTES: Long, cylindrical fruit pod is edible.
NATURAL RANGE: Amazonas and Pará, Brazil
REFERENCES: Cavalcante 1991, Martin *et al*. 1987, Smith *et al*. 1992

Castanea dentata (Marshall) Borkh.

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FAMILY: Fagaceae (beech or oak)
ENGLISH: American chestnut, chestnut
PORTUGUESE: castanha
SPANISH: castaña
USES/NOTES: Edible kernels are highly esteemed as nuts eaten out of hand or cooked in various foods. Oil is also edible. Trees have suffered greatly, especially since 1930, from chestnut blight imported from Asia. Efforts are underway to revive the once commercially important American tree.
NATURAL RANGE: Eastern North America from southern Canada to northern Florida
REFERENCES: Fernald *et al.* 1958, FNAEC 1997, Leung 1961, Mabberley 1987, Woodroof 1979

Castanea mollissima Blume
FAMILY: Fagaceae (beech or oak)
ENGLISH: Chinese chestnut
PORTUGUESE: castanha
SPANISH: castaña
USES/NOTES: Edible nuts are rich in carbohydrates and low in fats and oil. The tree is resistant to chestnut blight.
NATURAL RANGE: Eastern China and Korea
REFERENCES: Bailey Hortorium 1976, FNAEC 1997, Menninger 1987, Uphof 1968

Castanea pumila (L.) Mill. [syn. *C. alnifolia* Nutt., *C. pumila* var. *pumila*]
FAMILY: Fagaceae (beech or oak)
ENGLISH: Allegheny chinkapin, ashe chinkapin, chinkapin, chinquapin, downy chinquapin, dwarf chestnut, trailing chinquapin
PORTUGUESE: castanha
SPANISH: castaña, chinquapín
USES/NOTES: Small, sweet nuts are eaten roasted or raw.
NATURAL RANGE: East-central and southeastern U.S. to from Pennsylvania to Texas
REFERENCES: Facciola 1990, FNAEC 1997, Godfrey 1988, Mabberley 1987, Medsger 1939, Smith 1976, Uphof 1968

Castanea sativa Mill. [syn. *Fagus castanea* L.]
FAMILY: Fagaceae (beech or oak)
ENGLISH: European chestnut, Portuguese chestnut, Spanish chestnut, sweet chestnut
PORTUGUESE: castanha, castanha-comum
SPANISH: castaña, castaña común, regoldo
USES/NOTES: Edible nuts are rich in carbohydrates and low in fats and oil.

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NATURAL RANGE: Southeastern Europe, West Asia, and northern Africa, cultivated though uncommon in the Americas
REFERENCES: Breedlove 1986, Duke 1989, USDA-ARS

Castilla ulei Warb.
FAMILY: Moraceae (mulberry)
PORTUGUESE: caucho, caucho-amarelo, caucho-banha, uli
SPANISH: caucho, hebe, hule, ule
USES/NOTES: Fruits are edible. Latex is used to make a rubber inferior to Pará rubber (*Hevea brasiliensis*).
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Kainer and Duryea 1992, Mabberley 1987, Martin *et al*. 1987, Renner *et al*. 1990

Castilleja linariifolia Benth. [syn. *C. linariaefolia* Benth. spelling variant]
FAMILY: Orobanchaceae (broom-rape), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: Indian paintbrush, Wyoming Indian paintbrush, Wyoming paintbrush
SPANISH: hierba de conejo
USES/NOTES: Flowers have been eaten raw in moderation. Other species of *Castilleja* also produce edible flowers.
NATURAL RANGE: Western U.S.
REFERENCES: Facciola 1990, LBJWC

Catesbaea spinosa L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: lilythorn, prickly apple, Spanish guava
SPANISH: huevo de aura
USES/NOTES: Yellow to orange fruit is edible. Cultivated for its large, bell-shaped hanging yellow flowers.
NATURAL RANGE: The Bahamas and Cuba, cultivated elsewhere
REFERENCES: Fouqué 1972, MBG-Tropicos, Molina 1975, Romero-Jiménez *et al*. 2015

Catharanthus roseus (L.) G.Don [syn. *Lochnera rosea* (L.) Rchb. ex Endl., *Vinca rosea* L.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: churchyard blossum, goat rose, Madagascar periwinkle, old maid, old maid's oleander, periwinkle, ram rose, rosy periwinkle, vinca periwinkle
PORTUGUESE: boa-noite, boa-noite-branca, bom-dia, maria-sem-vergonha
SPANISH: isabelita, ojo de nocia, vinca
USES/NOTES: Though very young leaves of this otherwise toxic plant are edible, the rosy periwinkle is best known for the alkaloids *vincristine* and *vinblastine* used to treat cancer including

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Hodgkin's disease and childhood leukemia. Also widely cultivated, along with related species, as an ornamental ground cover for its showy flowers, evergreen foliage, and hardy nature.
NATURAL RANGE: Southeastern Madagascar, widely naturalized in warm regions
REFERENCES: Adams 1972, Berg 1984, Brako and Zarucchi 1993, Duke and Vásquez 1994, FUDENA, Kermath (notes), Mabberley 1987, Nellis 1994, Niembro Rocas 1993, Plotkin 1990, Rojer 1997, Voeks 1997, Wilson 1992

Caulanthus glaucus S.Watson [syn. *Streptanthus glaucus* Jeps.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: wild cabbage
USES/NOTES: Amerindians ate the plant as a vegetable.
NATURAL RANGE: Nevada, Utah, and California
REFERENCES: Hickman 1993, Uphof 1968

Cavanillesia hylogeiton Ulbr.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: atamba (Quichua), corazón de antera, embirana, moroño, palo fósforo, pretino, puca lupuna, pucca lupuna, tan tan ruya (Quichua), tantan'ruya (Quichua)
USES/NOTES: Seeds are edible and an edible oil source.
NATURAL RANGE: Amazonia from Acre and southwestern Amazonas, Brazil (although Forzza excludes it from the Brazilian flora) into northwestern Bolivia, central and northern Amazonian Peru, and Amazonian Ecuador
REFERENCES: Delgado Súmar 2004a, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Cavanillesia platanifolia (Humb. & Bonpl.) Kunth
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
PORTUGUESE: cuzpo, macondo
SPANISH: bonga, bongo, bruya, ceiba, ceiba guipa, cuipo, hamat, hamate, hameli, hamelí, lupuna colorada, macondo, malambo, palo borracho, petrino, pigio, pijio, pretino, quipo
USES/NOTES: Large seeds of this fast growing, huge tree are edible and an edible oil source. Roots are a potable water source.
NATURAL RANGE: Colombia, Ecuador, northern Amazonian Peru, southwestern Venezuela, Panama, and perhaps Costa Rica and Nicaragua, introduced into Amazonas, Brazil
REFERENCES: Delgado Súmar 2004a, Duke n.d., Forzza 2010, Fouqué 1972, Grandtner and Chevrette 2014, Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Cavanillesia umbellata Ruiz & Pav.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)

PORTUGUESE: árvore-de-lã, barriguda, barriguda-branca, barriguda-lisa, castanha-do-ceará, embaré, imbaré, pau-de-navalha
SPANISH: árbol barrigón, árbol del tambor, huancara sacha, lupuna bruja, lupuna colorada, palo de lluvia, pretino, puca lupuna, quipo, xunu (Cashibo)
USES/NOTES: Seeds are edible and an edible cooking oil source.
NATURAL RANGE: Eastern Brazil to Amazonian Bolivia, Colombia, and Peru
REFERENCES: Brako and Zarucchi 1993, Delgado Súmar 2004a, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Cavendishia adenophora Mansf.
FAMILY: Ericaceae (heath)
SPANISH: quereme, quereme de la rosa, quereme rosa, rosa, uvito
USES/NOTES: Woody vine to small shrub produces edible fruits that have been observed in markets of Cali, Colombia.
NATURAL RANGE: Colombia's Cordillera Occidental
REFERENCES: Luteyn 1983, MBG-Tropicos

Cavendishia bracteata (Ruiz & Pav. ex J.St.-Hil.) Hoerold [syn. *C. cordifolia* (Kunth) Hoerold]
FAMILY: Ericaceae (health)
SPANISH: arrayán, clavel georgino, colmillo, coral, flor de montaña, flor de niño, gualicón, limoncillo, sash, shash, uvito, uva, uvo, uvo de anís
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Mexico through Central America to Bolivia and Peru in the south and Venezuela in the east
REFERENCES: CONABIO, Luteyn 1983, Martin *et al*. 1987, MBG-Tropicos

Cavendishia divaricata A.C.Sm.
FAMILY: Ericaceae (heath)
SPANISH: uva, zanca de mula
USES/NOTES: Abundant large, dark blue to dark purple fruits are eaten fresh with appreciation for their sweet to tart flavor and considered to have much commercial potential.
NATURAL RANGE: Mid elevations (2000-2500m) of Colombia's central mountains
REFERENCES: Luteyn 1983, MBG-Tropicos

Cavendishia dulcis Luteyn
FAMILY: Ericaceae (heath)
USES/NOTES: Dark, blue to black SWEET fruits, of this small shrub (to 4m) are of good quality with commercial potential.
NATURAL RANGE: Colombia's Valle de Cauca of the Cordillera Occidental, below 2000m
REFERENCES: Luteyn 1983, MBG-Tropicos

Cavendishia pubescens (Kunth) Hemsl.
FAMILY: Ericaceae (heath)
SPANISH: camarón, camarona, manzana, manzanito, quemadera, quereme, uva, uva de monte, uvito, uvito noble
USES/NOTES: Fruits are edible.
NATURAL RANGE: Andes from 800-3800m in Bolivia, Colombia, Ecuador, Peru, Venezuela and into Panamá
REFERENCES: Brako and Zarucchi 1993, Grandtner 1985, Luteyn 1983, Luteyn 1996, MBG-Tropicos, Steyermark *et al.* 1995

Cavendishia tarapotana var. *gilgiana* (Hoerold) Luteyn [syn. *C. gilgiana* Hoerold]
FAMILY: Ericaceae (heath)
SPANISH: espelma, uva
USES/NOTES: Pinkish fruits are eaten, though considered inferior to some related species.
NATURAL RANGE: Border region of Andean Ecuador and Colombia
REFERENCES: Jørgensen and Ulloa Ulloa 1994, Luteyn 1983, Luteyn 1996, MBG-Tropicos

Ceanothus americanus L.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: buckbrush, ceanothus, Indian tea, inland ceanothus, Jersey tea, New Jersey tea, mountain sweet, redroot, snowbrush, soapbloom, wild lilac, wild snowball
USES/NOTES: Leaves are used to make a beverage or medicinal tea.
NATURAL RANGE: Eastern North America from Texas to Quebec
REFERENCES: Gibbons 1962, Godfrey 1988, Harrington 1967, Kindscher 1987, Tull 1978, Uphof 1968, Yanovsky 1936

Ceanothus cuneatus (Hook.) Nutt. in Torr. & A.Gray
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: buckbrush, snowbrush, wild lilac
SPANISH: bracillo, ceanoto
USES/NOTES: Leaves and flowers are used for tea.
NATURAL RANGE: Western Oregon to northern Baja California
REFERENCES: CONABIO, Facciola 1990, Kirk 1970, Munz 1974

Ceanothus fendleri A.Gray
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: ceanothus, Fendler buckbrush, Fendler ceanothus, Fendler’s buckbrush, Fendler’s ceanothus
SPANISH: ceanoto
USES/NOTES: Leaves are used for tea and fruits are edible.
NATURAL RANGE: Southwestern U.S. from Colorado, Arizona and New Mexico and northern to Central Mexico

REFERENCES: Correll and Johnston 1970, CONABIO, Facciola 1990, Harrington 1967

Ceanothus herbaceous Raf. [syn. *C. ovatus auct. non* Desf.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: New Jersey tea, smaller red-root
USES/NOTES: Leaves are used for tea.
NATURAL RANGE: Temperate North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Kartesz 1994

Ceanothus sanguineus Pursh
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Oregon tea tree
USES/NOTES: Leaves are used for tea.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Fernald 1950, Munz and Keck 1959

Ceanothus velutinus Douglas ex Hook.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: sticky laurel, tobacco brush
USES/NOTES: Leaves may be used for tea.
NATURAL RANGE: North American plains
REFERENCES: Facciola 1990, Harrington 1967

Cecropia obtusifolia Bertol.
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: trumpet tree
SPANISH: chancarro, guaruma, guarumbo, guarumo, yarumo
USES/NOTES: Fruits are eaten infrequently and are medicinal.
NATURAL RANGE: Neotropics
REFERENCES: Berg and Franco Rosselli 1993, Duke n.d., Ibarra-Manríquez *et al.* 1997, OAS 1973, Niembro Rocas 1993, Sousa and Cabrera 1983

Cecropia palmata Willd.
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: snakewood tree, trumpet tree, yarumo
PORTUGUESE: imbaúba
USES/NOTES: Fruits, similar to common figs (*Ficus carica*), are eaten fresh or in baked goods. Young buds also are edible.
NATURAL RANGE: Neotropics
REFERENCES: Brako and Zarucchi 1993, Kunkel 1984, Mowery *et al.* 1967, OAS 1973

Cecropia peltata L.

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FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: congo pump, Indian snakewood, snakewood, trumpet tree, trumpetwood, wild pawpaw
PORTUGUESE: ambaí, ambaíba, ambaitinga, ambati, ambau, árvore-da-preguiça, ibaíba, ibaituga, imbaúba, pau-de-lixa, umbaúba
SPANISH: eporro, guarumba, guarumo, nilauala, yagruma, yagruma hembra, yarumo
USES/NOTES: Buds occasionally are eaten as a potherb or cooked vegetable, fruits can be eaten in moderation, pith is edible, and leaves are medicinal. Leaves of an unidentified *Cecropia* species, called *congo pump*, reportedly are used for tea in Guyana.
NATURAL RANGE: Neotropics, now widely naturalized
REFERENCES: Díaz *et al*. 2006, Duke n.d., Facciola 1990, IBGE 1980, Johnston and Colquhoun 1996, OAS 1973, Uphof 1968

Cecropia sciadophylla Mart.
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: cecropia
PORTUGUESE: imbaúba-da-mata, imbaúba-gigante, imbaúba-roxa, imbaúba-vermelha
SPANISH: ambaibo, ambaibo blanco, baquimeho (Huaorani), cetico, cetico colorado, guarumba, guarumo, maguimehue (Huaorani), purma cetico, sakaka (Ye'kuana), suu (Jívaro), tacona ojo de venado, yarumo
USES/NOTES: Fruits are appreciated in Amazonian Ecuador, seeds are eaten in Amazonian Peru, roots are a potable water source, and leaf ashes are added to coca chew.
NATURAL RANGE: Tropical South America excluding northern Argentina, northern Chile, and Paraguay
REFERENCES: Bennett *et al.* 2001, Davis and Yost 1983, Duke and Vásquez 1994, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Silva *et al.* 1977, UFA/NYBG

Ceiba aesculifolia (Kunth) Britton & Baker [syn. *Eriodendron aesculifolium* (Kunth) DC.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: ceibillo, píin (Maya), pochote, pochotl, yaxche
USES/NOTES: Seeds and fruit pulp are eaten roasted or boiled. Also a source of commercial kapok fiber.
NATURAL RANGE: Mexico's Yucatán through Central America
REFERENCES: Breedlove 1986, Dewey 1943, Facciola 1990, Gibbs and Semir 2003, Herbario CICY 2010, Martin *et al*. 1987, Niembro Rocas 1993, Uphof 1968, Williams 1981

Ceiba pentandra (L.) Gaertn. [syn. *C. occidentalis* (Spreng.) Burkill, *Bombax pentandrum* L., *Eriodendron anfractuosum* DC.]

FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: ceiba, kapok, kapok tree, silk cotton tree, silk cottonwood
PORTUGUESE: kapok, paina, sumaúma, sumaúma-branca, sumaúma-verdadeira, sumaumeira
SPANISH: árbol capoc, bonga, capoc, capoca, capoquero, ceiba, ceiba de lana, ceiba yuca, ceibo, ceibón, cumaca, figurajo, habillo, huimba, idu, igarwala, jabillo, kapoc, kapok, lupona, lupona blanca, lupuna, lupuna blanca, miraguano, murules, palo santo, parana, pasayo, pochote, pochotl, puto, saquisaqui, toborochi, ya'ax che' (Maya)
USES/NOTES: Young leaves of this massive rainforest canopy emergent species are edible, young fruits are eaten cooked and mashed, and seeds from the ripe fruit pods contain an edible oil, which is also used in soaps and burned for illumination. Large fruit pods contain kapok, a silky fiber used for insulation, to stuff mattresses and life preservers, and to tie blowguns together. Trunks occasionally are used for dugout canoes. In some regions, a wrap made from the tree is placed around trunks of fruit trees to guard against leaf-eating ants. *Ceiba pentandra* is the source of the kapok of commerce, the national tree of Guatemala, and is an icon in the humid tropics for its tremendous vertical reach (50m to 65m occasionally), huge spreading crown (to 45m in diameter), and massive buttresses. Considered sacred and of the spirit world by some cultures, kapok trees are called "God trees" and "devil trees" in parts of the Caribbean and "jumbie trees" in parts of Guyana – a "jumbie" is a ghost-like spirit rooted in African traditions.
NATURAL RANGE: Although nearly pan-tropical under favorable conditions today, exact diffusion mechanisms (natural and human) from probable Neotropical (perhaps Central American), though less likely African origin remain unclear
REFERENCES: Brako and Zarucchi 1993, Duke 1986, Duke and Vásquez 1994, FUDENA, Gibbs and Semir 2003, Gómez-Beloz 2002, Herbario CICY 2010, Kermath (notes), León 1987, Mabberley 1987, Martin and Rubarté 1979, MBG-Tropicos, OAS 1973, Silva *et al*. 1977

Ceiba schottii Britten & Baker f.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: kapok tree
SPANISH: algodón, chuum (Itza Maya), hpíim (Maya), piim (Maya), píim (Maya), piin (Maya), píin (Maya), pochote, pochotl, sak iitsa (Maya)
USES/NOTES: Parts (perhaps seeds, fruit, and/or leaves) reportedly are edible. Attractive tree produces showy whitish-yellow to reddish flowers and commercial quality kapok fiber.
NATURAL RANGE: Yucatán Peninsula, Mexico and the Petén region of northern Guatemala
REFERENCES: Gibbs and Semir 2003, Herbario CICY 2010, MBG-Tropicos

Celastrus scandens L.
FAMILY: Celastraceae (bittersweet or spindle tree)
ENGLISH: American bittersweet, bittersweet, climbing bittersweet, false bittersweet, shrubby bittersweet, staff-vine, waxwork
SPANISH: falsa dulcamara
USES/NOTES: Bark, twigs, and cambium of this spreading deciduous woody vine were eaten in times of food scarcity. Today leafless bittersweet stems bearing brightly colored, persistent yellowish-red to reddish-orange fruit are harvested in the fall for use in home decorations. Root and bark are medicinal. The fruit and uncooked plant parts are poisonous.
NATURAL RANGE: All U.S. states east of the Rockies except Florida and perhaps New Mexico and in southern Canada from Quebec to Saskatchewan and perhaps Alberta
REFERENCES: Dillingham 1907, Fernald 1950, Kermath (notes), MBG-Tropicos, Moerman 1998, Yanovsky 1936

Celosia argentea L.
FAMILY: Amaranthaceae (amaranth or pigweed)
ENGLISH: celosia, plumed cockscomb, silver cock's comb, wool flower
PORTUGUESE: amaranto-africano, celósia, crista-de-galo, crista-de-galo-plumosa, crista-plumosa, espinafre-africano, rabo-de-gato, suspiro, veludo-branco
SPANISH: cordón de obispo, cresta de gallo, gallo cresta, ganir tutu (Kuna), moca de pavo, ongaybo (Huaorani)
USES/NOTES: Leaves, new shoots, and flowers are eaten as cooked vegetables, and the leaves are an important green vegetable in parts of Africa, though are generally cultivated in the Americas for their showy flowers, and only occasionally for food
NATURAL RANGE: Uncertain, probably India and/or Africa, now cultivated and naturalized widely from the U.S. to Bolivia, Brazil, Paraguay, and the Antilles
REFERENCES: Agra *et al*. 2008, Forzza 2010, Kinupp and Lorenzi 2014, Martin and Telek 1979, MBG-Tropicos, NRC 2006, USDA-NRCS, Ranieri 2014-2016

Celtis iguanaea (Jacq.) Sarg. [syn. *C. boliviensis* Planch., *C. brasiliensis* (Gardner) Planch., *C. ehrenbergiana* (Klotzsch) Liebm., *C. glycycarpa* Mart. ex Miq., *C. morifolia* Planch., *C. pubescens* Spreng., *C. sellowiana* Miq., *C. spinosa* Spreng., *C. triflora* (Klotzsch) Miq.]
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: hackberry, iguana hackberry, snaky
PORTUGUESE: cipó-farinha-seca, grão-de-galho, grapia

SPANISH: azufaifo, barimiso, bejuco cagalero, bejuco espino del diablo, berraco, cagalera, cagalero, cali cali, cali cali casha, casha huasca, chichapí, chincherro, chinchorro, gallito, gavilán, granjeiro, guacharaguero, guarabato blanco, madroño, marimiso, maíz tostado, meloncito blanco, mogroño, palo blanco, raspador, rina de gato, rompecaite, satajchi, satasche, surrumbo, tala, talera, uña de gato, urcu quiru, zarza blanca
USES/NOTES: Mature fruits are edible, medicinal, and used in *curare* preparations.
NATURAL RANGE: Neotropics, possibly to southern Florida, though unconfirmed
REFERENCES: Bennett *et al.* 2001, Berg and Dahlberg 2001, Boom 1989, Carauta 1974, d'Eeckenbrugge and Ferla 2000, Díaz *et al*. 2006, Duke n.d., Duke and Vásquez 1994, FNAEC 1997, Martin *et al*. 1987, MBG-Tropicos, Nee n.d., UFA/NYBG, Zamudio and Hilgert 2011

Celtis laevigata Willd. [syn. *C. berlandieri* Klotzsch]
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: hackberry, Mississippi hackberry, southern hackberry, sugarberry
SPANISH: latón, palo blanco
USES/NOTES: Small, orange to reddish-brown drupes are sweet, though with little pulp. Also, a potentially large, attractive, deciduous shade tree.
NATURAL RANGE: Southeastern U.S. to Texas and northeastern Mexico
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Kermath (notes), Medsger 1939, Peterson 1977

Celtis laevigata var. *reticulata* (Torr.) Benson [syn. *C. douglasii* Planch., *C. reticulata* Torr.]
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: hackberry, netleaf hackberry, sugarberry
SPANISH: acebuche, aceituna, acibuche, acibuchi, cumaro, cumbro, garabato blanco, gumbro, membrillo, palo blanco, palo cumbro, palo mulato, uchicá (Guarijío), vainoro
USES/NOTES: Small fruits are edible.
NATURAL RANGE: Southwestern U.S. and northern Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Kindscher 1987, Pío-León *et al*. 2017, Uphof 1968, Weatherford 1988

Celtis occidentalis L.
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: American hackberry, beaver wood, common hackberry, hackberry, nettle tree, sugarberry

SPANISH: almez americano
USES/NOTES: Yellow or dark red to purple drupes are nibbled for their sweet, though scant pulp or are pounded, seeds and all, and used to flavor prepared foods.
NATURAL RANGE: South-central and eastern Canada and much of the eastern and central U.S.
REFERENCES: Bailey Hortorium 1976, FNAEC 1997, Graves 1956, Harris 1972, Mabberley 1987, Peterson 1977, Tomikel 1986, Uphof 1968, Yanovsky 1936

Celtis pallida Torr. [syn. *C. spinosa* var. *pallida* (Torr.) M.C.Johnst., *C. tala* var. *pallida* (Torr.) Planch.]
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: desert hackberry, spiny desert hackberry, spiny hackberry
SPANISH: acébuche, garabato, granjeno, latón, satajche, tala
USES/NOTES: Flowers are used in honey production and fruits are edible. Wood is used for fence posts.
NATURAL RANGE: Southern Arizona, New Mexico, southern Florida, and Texas through Mexico, Central America, and South America to northern Argentina
REFERENCES: Berg and Dahlberg 2001, FNAEC 1997, Leung 1961, Martin *et al*. 1987, Nee n.d., Romanczuk 1987, Usher 1974, von Reis Altschul and Lipp 1982, Weatherford 1988, Zuloaga and Morrone 1997

Centella asiatica (L.) Urb.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: American coinwort, Asiatic coinwort, Asiatic pennywort, centella, coinwort, gotu kola, Indian pennywort, marsh pennywort, pennyweed, sheeprot, spadeleaf
SPANISH: gotu cola, hierba de clavo, naab, sombrerito
USES/NOTES: Low, creeping herb, roots are eaten in Quintana Roo, Mexico and small round leaves are widely eaten in salads.
NATURAL RANGE: Tropical Asia, cultivated elsewhere, and occasionally naturalized
REFERENCES: Arellano Rodríguez *et al*. 2003, CONABIO, Floridata, USDA-ARS

Centropogon cornutus (L.) Druce
FAMILY: Campanulaceae (bellflower)
PORTUGUESE: aninga, bico-de-papagaio, crista-de-peru
SPANISH: gallito, gallo-cresta-rango
USES/NOTES: Leaves and fruits are eaten boiled. Plant is also used as a fish poison.
NATURAL RANGE: South America
REFERENCES: Duke and Vásquez 1994, Jeppesen 1981, UFA/NYBG, Voeks 1997

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Cerastium semidecandrum L.
FAMILY: Caryophyllaceae (pink)
ENGLISH: mouse-ear chickweed
USES/NOTES: Plant is eaten as a potherb.
NATURAL RANGE: Europe, introduced in North America
REFERENCES: Fernald 1950, Radford *et al.* 1968, Uphof 1968

Ceratonia siliqua L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: algarroba bean, carob, carob tree, locust bean, Saint John's bread
PORTUGUESE: alfarroba, alfarrobeira, figueira-de-pitágorase, figueira-do-egipto, pão-de-joão, pão-de-são-joão
SPANISH: algarroba, algarrobo, algarrobo europeo, arveja, arvejera, caroba, ervilla
USES/NOTES: Young fruit pod is eaten raw or cooked, though used more frequently as animal feed, pod's gum is used as a food thickener, seeds are used as a coffee and chocolate substitute, and bean pulp is made into molasses and porrage. Also grown as an ornamental, medicinal, and for industrial applications. From the Bible, these are John the Baptist's "husks that the swine did eat."
NATURAL RANGE: Eastern Mediterranean (perhaps Syria), introduced to the U.S. and Mexico by Spanish missionaries by the mid-1800s
REFERENCES: Bourke *et al.* 1987, Duke 1981, Mabberley 1987, Morton 1987a, Rehm and Espig 1991, Soukup 1970, Sturtevant 1972, Uphof 1968, Usher 1974

Ceratopteris thalictroides (L.) Brongn.
FAMILY: Parkeriaceae (water-fern)
ENGLISH: Indian fern, Oriental waterfern, water fern, water hornfern, water sprite
SPANISH: helecho acuático, helecho de agua
USES/NOTES: Young stem, leaf, and friut of this small aquatic fern are eaten in portions of its range, though as with some other ferns, it may be slightly carcinogenic. Also used widely as an aquarium plant.
NATURAL RANGE: Tropical Asia to Japan, now pantropical
REFERENCES: Duke 1986, Mabberley 1987, Omawale 1973, Uphof 1968, USDA-NRCS, Usher 1973

Cercidium floridum subsp. *floridum* A.Gray [syn. *C. floridum* Benth ex A.Gray, *C. torreyanum* (S.Watson) Sarg., *Parkinsonia florida* (A.Gray) S.Watson, *Parkinsonia torreyana* S.Watson]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: blue paloverde, Mexican paloverde, paloverde

SPANISH: brea, palo verde azul, palo verde
USES/NOTES: Natives of California and Arizona have made beverages from the seeds and cakes from the ground seeds, which were also mixed with mesquite (*Prosopis* spp.) pod meal. Young seeds and pods are edible and young leaves are eaten as a vegetable. May include *C. microphylla.* The fruit aril is made into candy in Baja Sur.
NATURAL RANGE: Southern California, Arizona, and adjacent Mexico
REFERENCES: Bailey Hortorium 1976, Carter 1974, Clarke 1977, Kirk 1970, MBG-Tropicos, Pío-León *et al.* 2017, Sousa *et al.* 2003, Uphof 1968, Yanovsky 1936

Cercidium microphyllum (Torr.) Rose & I.M.Johnst. [syn. *Parkinsonia microphylla* Torr.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: foothill paloverde, littleleaf paloverde, paloverde, small-leaved paloverde, yellow paloverde
SPANISH: palo brea, palo verde, palo verde amarillo, palo verde de hoja pequeña
USES/NOTES: Amerindians in California and Arizona have made beverages from the seeds and cakes from the ground seeds, which were also mixed with mesquite (*Prosopis* spp.) pod meal. Young seeds and pods are edible and young leaves are eaten as a vegetable. Possibly conspecific with *C. florida*.
NATURAL RANGE: California, Arizona, Baja California, Baja California Sur, and Sonora, perhaps to Sinaloa
REFERENCES: Bailey Hortorium 1976, Carter 1974, Clarke 1977, CONABIO, Hodgson 2001, Kirk 1970, MBG-Tropicos, Uphof 1968, Yanovsky 1936

Cercis canadensis L. [syn. *C. occidentalis* Torr. & A.Gray] and several varieties including *C. canadensis* var. *mexicana* (Britton & Rose) M.Hopkins [syn. *C. mexicana* Rose]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: California redbud (*C. occidentalis*), eastern redbud, Judas tree, Mexican redbud (var. *mexicana*), redbud, western redbud (*C. occidentalis*)
SPANISH: algarrobo loco, árbol de Judea, árbol del amor canadiense, ciclamor, duraznillo, durazno de madera
USES/NOTES: Flat, knife-shaped fruit pods are eaten raw (best when immature), boiled, or sautéed; flowers are added to salads in Mexico or may be eaten out of hand as a snack; and flower buds may be eaten pickled. Flowers and pods taste somewhat like bean (*Phaseolus vulgaris*) and pea (*Pisum sativum*) cultivars and were eaten by Amerindians throughout the plant's range and by early

European settlers in the eastern U.S. Small trees also are widely cultivated for their abundant, magenta to pink, spring flowers. The California redbud (*C. occidentalis*) has been treated both as a distinct species and a synonym of *C. canadensis*. The name "Judas tree" refers more appropriately to a western Asian *Cercis* species, probably *C. siliquastrum* L. (*árbol del amor* in Spanish), from witch Judas is said to have hung himself.
NATURAL RANGE: North America; var. *mexicana* from Texas and northern Mexico
REFERENCES: Correll and Johnston 1970, Fernald *et al.* 1958, Gibbons and Tucker 1979, Kermath (notes), Mabberley 1987, Munz 1974, Nelson 1994, Peterson 1977, Sternberg and Wilson 1995, Tull 1978, Uphof 1968

Cereus columna-trajani Karw.
FAMILY: Cactaceae (cactus)
SPANISH: higos de tetezo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Mexico
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987

Cereus hexagonus (L.) Mill.
FAMILY: Cactaceae (cactus)
SPANISH: cacto columnar, ciergé pascal, pitajón, yaurero
USES/NOTES: White to pinkish fruit pulp is eaten fresh. Widely cultivated for its showy flowers.
NATURAL RANGE: Northern South America and the southern West Indies
REFERENCES: Britton and Rose 1963, Facciola 1990, Hoyas 1989, Martin *et al*. 1987

Cereus jamacaru DC.
FAMILY: Cactaceae (cactus)
PORTUGUESE: jamacaru, mandacaru, mandacaru-de-boi
USES/NOTES: White pulp from the large, red fruit is eaten fresh, cooked and candied. Stems are eaten as a vegetable. Large plants also are planted for their showy, night-blooming white flowers.
NATURAL RANGE: Brazil, naturalized in the West Indies
REFERENCES: Abreu Matos n.d., Britton and Rose 1963, Corrêa 1984, Lucena *et al*. 2013

Cereus pernambucensis Lem. [syn. *C. variabilis* Pfeiff.]
FAMILY: Cactaceae (cactus)
PORTUGUESE: jumbeba, mandacaru
USES/NOTES: Reddish fruit's white pulp is edible.
NATURAL RANGE: Coastal Brazil from north of Bahia south to Uruguay, inland perhaps to Paraguay
REFERENCES: Britton and Rose 1963, Facciola 1990, Martin *et al*. 1987

Cereus phatnospermus K.Schum. [syn. *Monvillea kroenleinii* R.Kiesling]
FAMILY: Cactaceae (cactus)
SPANISH: mazlillo, pitajaya
USES/NOTES: Fruit is edible.
NATURAL RANGE: Bolivia and Paraguay
REFERENCES: BOLFOR 1996, MBG-Tropicos

Cereus repandus (L.) Mill. [syn. *C. margaritensis* J.R.Johnst., *C. peruvianus* Mill., *Pilocereus repandus* (L.) K.Schum., *Subpilocereus margaritensis* (J.R.Johnst.) Backeb., *Subpilocereus repandus* (L.) Backeb., *Stenocereus peruvianus* R.Kiesling] [perhaps best treated as *Subpilocereus repandus* (L.) Backeb. And may include the unresolved taxon *C. repandus* Haw.]
FAMILY: Cactaceae (cactus)
ENGLISH: apple cactus, giant club cactus, hedge cactus, Peruvian apple cactus, torch thistle
PORTUGUESE: cacto, mandacaru, tuna, urumbeva
SPANISH: cadushi (Wayuu), cardón blanco, cardón higo, dato blanco, higo, kayush (Wayúu), pitahaya, yarero de Margarita, yaurero
USES/NOTES: Deep pink fruit is tasty. Also grown as an ornamental for medicinal uses.
NATURAL RANGE: Venezuela, the Guianas, and the southern Antilles (the Dutch ABC Islands), now widely cultivated
REFERENCES: Britton and Rose 1963, Hoyas 1989, IBGE 1980, IICA 1995, Martin *et al*. 1987, MBG-Tropicos, Mentz *et al*. 1997, Morton 1987a, Villalobos *et al*. 2007, Watkins and Sheehan 1975

Ceroxylon amazonicum Galeano
FAMILY: Arecaceae or Palmae (palm)
SPANISH: paik’ (Shuar), ramo (Shuar)
USES/NOTES: Heart is eaten by the Shuar. Rare and threatened due to habitat loss.
NATURAL RANGE: Ecuador
REFERENCES: Henderson *et al*. 1995, MBG-Tropicos, Montúfar and Pitman 2003, Van den Eynden *et al*. 2004

Ceroxylon echinulatum Galeano
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Andean wax palm
SPANISH: palma real, pumbo
USES/NOTES: Boiled peduncles are added to salads.
NATURAL RANGE: Eastern and rarely western Andean slopes of Ecuador
REFERENCES: Henderson *et al*. 1995, Uhl and Dransfield 1987

Cestrum nocturnum L.

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: jasmine, lady-of-the-night, night jessamine
USES/NOTES: Leaves are eaten cooked with tortillas. Widely cultivated for its fragrant flowers.
NATURAL RANGE: West Indies, widely naturalized in the tropics and subtropics
REFERENCES: Adams 1972, Correll and Johnston 1970, Facciola 1990, Kunkel 1984, Mabberley 1987, Steyermark *et al.* 1995

Chaenomeles speciosa (Sweet) Nakai
FAMILY: Rosaceae (rose)
ENGLISH: flowering quince, Japanese quince, japonica
PORTUGUESE: camélia, japoneira
SPANISH: camelia japonesa, membrillero del Japón, membrillero japonés, membrillo japonés
USES/NOTES: Hard, acid fruits are eaten preserved.
NATURAL RANGE: China
REFERENCES: Bourke *et al.* 1987, de Gámez 1973, Houaiss 1982, Johns and Stevenson 1985, Pearce and Thieret 1991

Chaerophyllum bulbosum L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: parsnip chervil, tuberous chervil, turnip-rooted chervil
PORTUGUESE: batata-baroa, batata-baronesa, cerefólio-de-raiz, cerefólio-tuberoso, mandiquinha-salsa
USES/NOTES: Tuber is edible.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, IBGE 1980

Chalybea ecuadorensis (Wurdack) Penneys & M.E.Morales [syn. *Huilaea ecuadorensis* Wurdack]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: tuno
USES/NOTES: Rare, small tree's fruit is edible.
NATURAL RANGE: South-central Amazonian Ecuador to 2400m
REFERENCES: Jørgensen and León-Yánez 1999, Martin *et al.* 1987, Valencia *et al.* 2000

Chamaedorea costaricana Oerst.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: pacaya palm
PORTUGUESE: camedórea-da-Costa-Rica
SPANISH: pacaya, pacayita, tenera
USES/NOTES: Young inflorescence is eaten.
NATURAL RANGE: Southeastern Mexico and Central America
REFERENCES: Henderson *et al.* 1995, Hodel *et al.* 1995, Williams 1981

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Chamaedorea elegans Mart. [syn. *Collinia elegans* (Mart.) Liebm. ex Oerst.] and *C. graminifolia* H.Wendl., *C. pinnatifrons* (Jacq.) Oerst. [syn. *C. pacaya* Oerst.], *C. sartorii* Liebm., and *C. seifrizii* Burret [syn. *C. erumpens* H.E.Moore]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bamboo palm (*C. seifrizii*), chapai (*C. graminifolia*), good-luck palm, monkey-tail pacaya, pacaya (*C. pinnatifrons*), parlor palm
PORTUGUESE: bimi (*C. pinnatifrons*), camedórea-elegante (*C. elegans*), murumuru (*C. pinnatifrons*), palmeirinha (*C. pinnatifrons*), ubim (*C. pinnatifrons*)
SPANISH: cashipana (*C. pinnatifrons*), chaté, chontilla (*C. pinnatifrons*), corozillo, hembra, jatatilla (*C. pinnatifrons*), marayaú (*C. pinnatifrons*), molinillo (*C. pinnatifrons*), neanthe bella (*C. elegans*), pacaya, palmilla, san pablo (*C. pinnatifrons*), tepejilote (*C. sartorii*), tepejilotillo (*C. pinnatifrons*), xate, xaté, xiat, xiaat
USES/NOTES: Unopened, slightly bitter inflorescence is eaten as a vegetable, raw, boiled, or fried. Astringent terminal bud and heart (or *garrote* in parts of Guatemala) are eaten fresh, boiled, or roasted. Flowers are edible. Leaves are used in the cut foliage trade for floral arrangements and holiday decorations, and are now included in sustainable development strategies in parts of their ranges. Small, shade-tolerant palms are widely grown as houseplants, especially *C. elegans* (generally solitary stem or colony-forming), *C. seifrizii* (multi-stemmed and colony-forming), and *C. pinnatifrons* (solitary stem) to a lesser degree.
NATURAL RANGE: *C. elegans* from southern Mexico, Belize, and Guatemala, perhaps beyond; *C. graminifolia* from Atlantic side of southern Mexico, Belize, Guatemala, and northern Costa Rica; *C. pinnatifrons* from southern Mexico to Bolivia and Brazil; *C. sartorii* has disjunct populations, one in south-central Mexico, the other on the north coast of Honduras; *C. seifrizii* from southern Mexico, northern Guatemala, Belize, and northwestern Honduras
REFERENCES: Alcorn 1984, Balick *et al.* 2000, Graf 1974, Henderson *et al.* 1995, Hodel 1992, Kermath (notes), Leung 1961, Mabberley 1987, Martin 1992, Nee n.d., Nelson 1976, Niembro Rocas 1992, Perera 1993, Quero 1994, Reining and Heinzman 1992, Tabora *et al.* 1993, UFA/NYBG, Williams 1981

Chamaedorea tepejilote Liebm. [syn. *C. wendlandiana* (Oerst.) Hemsl.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: pacaya palm
PORTUGUESE: camedórea-pacaia
SPANISH: boda, bojón, bola, č'i (Maya), č'ib' (Maya), caña verde, capuca, chaté, chem chem, chicuilote, chimp, guarrazú, gueecho

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guiaroo, hembra, ix quib, juyuk, koo boo, nuru, pacay, pacaya, palmilla, palmito dulce, tepejilote, xate, xiat, xiaat, yetzo-yaa
USES/NOTES: Unopened, slightly bitter inflorescence (called *pacaya*) is eaten as a vegetable, raw, boiled, or fried, protein-rich terminal bud and heart (*garrote* in Guatemala) are eaten fresh, boiled, or roasted, and flowers are edible. Cut leaves are included in floral arrangements and holiday decorations. Small, shade-tolerant palms also are widely grown as houseplants, and are important in sustainable harvest strategies in parts of southern Mexico and Central America.
NATURAL RANGE: Southern Mexico to northwestern Colombia
REFERENCES: Breedlove 1986, Castillo Mont *et al.* 1994, Duke 1986, Henderson *et al.* 1995, Hodel *et al.* 1995, Kermath (notes), Leung 1961, Mabberley 1987, Martin 1992, Meléndez Guadarrama *et al.* 2013, Niembro Rocas 1992, Perera 1993, Quero 1992, Reining and Heinzman 1992, Standley and Steyermark 1958, Williams 1981

Chamaemelum nobile (L.) All. [syn. *Anthemis nobilis* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: camomile, camomille, chamomile, English chamomile, romaine, Roman chamomile
PORTUGUESE: camomila, camomila-dos-alemães, camomila-nobre, camomila-romana, camomila-verdadeira, macela-dourada
SPANISH: camamile, camomila, camomila de jardín, manzanilla, manzanilla común, manzanilla de castilla, manzanilla dulce, manzanilla romana
USES/NOTES: Flowers are used for tea, in tonics, or as a flavoring agent, and contain oil used in cosmetics and liqueurs. Sprigs are used as a cooking herb. The plant is also used to flavor beer.
NATURAL RANGE: Europe, naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Duke 1986, Facciola 1990, Guia Rural 1990, Guia Rural n.d., Hickman 1993, IBGE 1980, Jardim Botânico de Brasília 1990, Mabberley 1987, Morton 1976a, Rehm and Espig 1991

Chamaerops humilis L.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: dwarf fan palm, European fan palm, hair palm, palmetto
PORTUGUESE: palmeira-leque-da-Europa
SPANISH: palmera enano, palmito europeo
USES/NOTES: Though rarely eaten in the Americas, the fruit and heart of Europe’s only native palm are edible, the latter reportedly of good quality. Popular in the Americas as a cold-hardy, small landscape palm.
NATURAL RANGE: Mediterranean Europe and North Africa
REFERENCES: Bourke *et al.* 1987, Graf 1974, Hyam and Pankhurst 1995, Kermath (notes), Mabberley 1987, Tabora *et al.* 1993, Uphof 1968

Chamaesarcha coronopus (Dunal) A.Gray
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: false nightshade
USES/NOTES: Berries have been eaten by Hopi and Navajo people in the western U.S.
NATURAL RANGE: Southwestern U.S.
REFERENCES: Correll and Johnston 1970, Munz 1974, Uphof 1968, Yanovsky 1936

Chamissoa altissima (Jacq.) Kunth
FAMILY: Amaranthaceae (amaranth or pigweed)
SPANISH: akw'aalil palats, bejuco pedorro, guaniquique
USES/NOTES: Leaves are cooked as greens.
NATURAL RANGE: Neotropics extending into the subtropics from southern Mexico and the Greater Antilles to northern Argentina
REFERENCES: Acevedo-Rodríguez 2005, Alcorn 1984, Brako and Zarucchi 1993, Breedlove 1986, Díaz *et al*. 2006, Duke n.d.

Chamomilla recutita (L.) Rauschert [syn. *Matricaria chamomilla* L., *Matricaria recutita* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: camomile, wild chamomile
PORTUGUESE: camomila, matricária
SPANISH: camomila, manzanilla
USES/NOTES: Flowers are used for tea.
NATURAL RANGE: Asia, widely naturalized in the Americas
REFERENCES: Breedlove 1986, Dillon 1981, Duke 1986, Facciola 1990, Guia Rural 1990, Guia Rural n.d., IBGE 1980, Jardim Botânico de Brasília 1990, Ladio *et al*. 2013, Mabberley 1987, Peterson 1977

Chaunochiton loranthoides Benth.
FAMILY: Olacaceae (American hog plum)
SPANISH: viirigi (Witoto)
USES/NOTES: The Witoto burn the bark for ash salts.
NATURAL RANGE: Amazonian Colombia, north-central and northwestern Amazonian Brazil, and southern Venezuela
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Forzza 2010

Cheiloclinium cognatum (Miers) A.C.Sm. [syn. *Salacia cognata* (Miers) Peyr.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bacupari, pitombinha, uarutama
SPANISH: cocora, fruta de mono
USES/NOTES: Succulent, sweet pulp is edible.
NATURAL RANGE: Amazonia to most of tropical Brazil, the Guianas, Costa Rica, and Panama

REFERENCES: Balée 1994, Boom 1989, Brako and Zarucchi 1993, Cavalcante 1991, Forzza 2010, MBG-Tropicos, Renner *et al.* 1990

Cheilocostus speciosus (J.Koenig) C.D.Specht [syn. *Costus speciosus* (J.Koenig) Sm.]
FAMILY: Costaceae (spiral flag) or Zingiberaceae (ginger)
ENGLISH: spiral ginger, spiral-flag, wild ginger
USES/NOTES: Primarily an ornamental, though shoots may be eaten as a cooked vegetable and fruits and rhizomes are said to be edible.
NATURAL RANGE: Tropical Asia
REFERENCES: Specht 2006, Sturtevant 1972, Tanaka 1976

Chelyocarpus chuco (Mart.) H.E.Moore
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: caranaí, carnaubinha, chuço, palha-redonda
SPANISH: cawanaro, hoja redonda
USES/NOTES: Fruit is fermented into an alcoholic beverage.
NATURAL RANGE: Southwestern Amazonian Brazil (Acre and Rondonia), Amazonian Bolivia, and nearby Amazonian Peru
REFERENCES: MBG-Tropicos, Rios *et al.* 2011

Chelyocarpus ulei Dammer
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: chila, xila
SPANISH: gaban (Huaorani), gabana (Huaorani), gabawe (Huaorani), gabumo (Huaorani), ne'e (Secoya), sacha aguajillo, sacha bombanaje, ushpa aguaje
USES/NOTES: Fruit is made into juice. Stems are burned for ash salts.
NATURAL RANGE: Amazonian Peru just into adjacent Brazil, Colombia, and Ecuador
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Henderson *et al.* 1995, UFA/NYBG

Chenopodium album L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: common lambsquarters, fat-hen, goosefoot, lamb's quarters, lambsquarters, pigweed, white goosefoot
PORTUGUESE: anserina-branca, quenopódio
SPANISH: anserina, armuelle, cenizo, cenizo blanco, ceñiglo, chaguaquelite, quelite, quelite cenizo, quelite cimarrón, quelite verde, quenopodio, quingua, quinguilla, quinhuilla, quinoa blanca, tleconesh quilitl, yuva yaa stila
USES/NOTES: Young leaves are used as a potherb and seeds are used as flour. Fruits are fed to chickens. Seeds were possibly an important food for early inhabitants of the North America.
NATURAL RANGE: Temperate North and South America

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REFERENCES: Bourke *et al.* 1987, Duke 1992, Ford 1984, Hernández González *et al*. 1990, Mösbach 2000, Ladio *et al*. 2013, Leung 1961, Mabberley 1987, Miller 1960, Rehm and Espig 1991, Smith 1984

Chenopodium berlandieri Moq.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: bacon weed, chou grass, fat-hen, frostblite, goosefoot, Indian spinach, lamb's quarters, lambsquarters, netseed lambsquarters, pigseed goosefoot, pigweed, pitseed goosefoot, poulette, southern huauzontle, wild spinach
SPANISH: apazote, bledo extranjero, chía roja, chu'á, epazote, huautzontli (Nahuatl), huauzontle, quelite cenizo, quelite de cenizo, quelite salado
USES/NOTES: Young leaves are eaten raw or cooked, and seeds are eaten dried and cooked or ground into meal. Seeds were possibly an important food for early inhabitants of the North America.
NATURAL RANGE: Northern Mexico to southern Alaska
REFERENCES: Bye 1981, Bye 1993, CONABIO, Harrington 1967, Heiser 1993, Hodgson 2001, Kindscher 1987, León 1987, Miller 1960, Native Seeds/SEARCH 1991, Sauer 1993, Smith 1984

Chenopodium berlandieri subsp. *nuttalliae* (Saff.) H.D.Wilson & Heiser [syn. *C. nuttalliae* Saff.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Nuttall's goosefoot, southern huauzontle
SPANISH: bledo extranjero, cuatztli (Nahuatl), docú (Otomí), guanzontle, guasontle, huaunzontle, huauthli, huautzontli (Nahuatl), huazontle, michi-huautli (Nahuatl), quelite, quelite cenizo
USES/NOTES: Seeds are a minor cereal grain and leaves are eaten as greens.
NATURAL RANGE: Central Mexico
REFERENCES: CONABIO, Facciola 1990, Heiser and Nelson 1974, Hodgson 2001, Wiersema and León 1999, Wilson and Heiser 1979

Chenopodium bonus-henricus L. [syn. *Blitum bonus-henricus* (L.) C.A.Mey.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: allgood, all-good, English mercury, fat-hen, good King Henry, goosefoot, mercury, mercury goosefoot, perennial goosefoot, poor-man's asparagus, smearwort, wild spinach
FRENCH: bon Henri
SPANISH: buen Enrique, huauzontle, pie de gusano

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USES/NOTES: Young leaves are eaten raw or cooked as leafy green vegetables, young shoots are eaten cooked like green beans, emerging flower buds are eaten cooked, and ground seeds may be added to flour.
NATURAL RANGE: Eurasia, naturalized in temperate North America
REFERENCES: Brako *et al.* 1995, Facciola 1990, Grieve 1931, PFAF, USDA-ARS

Chenopodium botrys L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: ambrosia, feather geranium, Jerusalem oak, Jerusalem oak goosefoot
PORTUGUESE: ambrósia-dos-boticas
SPANISH: bien granada
USES/NOTES: An aromatic tea reportedly is made from the leaves. Also reported to be poisonous to animals.
NATURAL RANGE: Southern Europe to western Asia, naturalized elsewhere
REFERENCES: Facciola 1990, Harrington 1967, Hyam and Pankhurst 1995, Kunkel 1984, Wiersema and León 1999

Chenopodium capitatum (L.) Asch. [syn. *Blitum capitatum* L.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: beetberry, blite goosefoot, Indian paint, Indian-paint, strawberry blite, strawberry spinach
SPANISH: bledo
USES/NOTES: Leaves and young shoots are used together as a potherb, fleshy fruits are eaten cooked or raw, and seeds are edible.
NATURAL RANGE: North temperate regions
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harrington 1967, Yanovsky 1936

Chenopodium carnosulum Moq.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: ridged goosefoot
USES/NOTES: Seeds and leaves are edible.
NATURAL RANGE: Andes of Argentina, Bolivia, and Chile, naturalized in the U.S. and elsewhere
REFERENCES: Correll and Johnston 1970, Marticorena and Quezada 1985, MBG-Tropicos, Mujica *et al.* 2001, USDA-NRCS

Chenopodium fremontii S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: chenopodium, desert lambsquarters, Fremont’s goosefoot

SPANISH: chuale blanco
USES/NOTES: Seeds are ground into meal and the plant is used as a potherb or salad green.
NATURAL RANGE: Western Canada, western and central U.S., most of Mexico
REFERENCES: CONABIO, Harrington 1967, Hickman 1993, Munz 1974, Moerman 1998, USDA-NRCS, Wiggins 1980, Yanovsky 1936

Chenopodium hircinum Schrad.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: avian goosefoot
SPANISH: sacha quinoa blanca
USES/NOTES: Seeds and leaves of this wild progenitor of common quioa (*C. quinoa*) are edible and also fed to birds.
NATURAL RANGE: South America from Ecuador to northern Andean Argentina, where it may have evolved, naturalized in Brazil
REFERENCES: Forzza 2010, Mujica *et al.* 2001, Wiersema and León 1999, von Reis Altschul and Lipp 1982, Wilson and Heiser 1979

Chenopodium incanum (S.Watson) A.Heller
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: chenopodium, mealy goosefoot
USES/NOTES: Seeds are ground into meal and the plant is used as a potherb or salad green.
NATURAL RANGE: Mexico from San Luis Potosí north to the southwestern U.S. to South Dakota
REFERENCES: CONABIO, Correll and Johnston 1970, Harrington 1967, Munz 1974

Chenopodium leptophyllum (Moq.) Nutt. ex S.Watson
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: chenopodium, narrow-leaf goosefoot, narrow-leaf lambsquarters
SPANISH: quelite, quenopodia
USES/NOTES: Seeds are ground into meal and the plant is used as a potherb or salad green.
NATURAL RANGE: Western North America from Mexico to British Columbia
REFERENCES: Dorn 1984, Harrington 1967, Hodgson 2001, Moerman 1998, Uphof 1968, Yanovsky 1936

Chenopodium murale L. [perhaps best treated as *Chenopodiastrum murale* (L.) S.Fuentes, Uotila & Borsch]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Australian spinach, green fat-hen, lamb's quarters, netleaf goosefoot, nettle-leaf fat-hen, nettle-leaf goosefoot, nettle-

leaved goosefoot, salt greens, saltgreen, sowbane, swine-bane, wall goosefoot
PORTUGUESE: pé-de-ganso
SPANISH: achiyu, bledo español, catzú (Otomí), chahuaquelite, chual, chuale, dahuepillán (Mapuche), epazote blanco, gedeondilla, hediondilla, malva, nechquelite, paico, paico de muerto, pie de ganso, quelite, quelite de perro, quelite de puerco, quinoa de la zorra, quinoa negra, quinua del diablo, quinua negra, tan tz'uil itaj, tlanechquelite, yerba del gallinazo, yuyo negro
USES/NOTES: Seeds are edible parched and ground, and leaves and stems are used as a potherb for seasoning in cooking. In folk medicine in Peru, the plant is rubbed on the body to cure bewitching, and leaves are steeped in water to make a tea taken to calm nerves and treat gastrointestinal irregularities, and a concoction is used topically to treat skin blemishes and infections.
NATURAL RANGE: Old World, now a cosmopolitan weed
REFERENCES: Bourke *et al.* 1987, Brako *et al.* 1995, CONABIO, CONANP 2003, Facciola 1990, Fuentes-Bazan *et al.* 2012, Hodgson 2001, MBG-Tropicos, Mösbach 2000, USDA-ARS, Wiersema and León 1999, Yanovsky 1936

Chenopodium pallidicaule Aellen [syn. *C. canihua* Cook]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: canihua, kaniwa
SPANISH: aara, ahara hupa, ajara, ayara, cañagua, canahua, cañahua, cañigua, cañihua, cañiwa, cuchi-quinoa, iswalla hupa, kañagua, kañahua, kañawa, kañiwa, qañawi, quinua silvestre, quitacañigua
USES/NOTES: Tiny protein-rich seeds are similar to, though somewhat smaller than quinua (*Chenopodium quinoa*), and are eaten similarly, boiled or toasted then mixed with a variety of solid and liquid foodstuffs. Plant is tolerant of cold, drought, saline soils, and pests.
NATURAL RANGE: Andean Bolivia and Peru
REFERENCES: Bonuccelli 1989, Cárdenas 1969, Gade 1970, Heiser 1979a, Heiser and Nelson 1974, Hunziker 1943, Kermath (notes), Macbride 1937, Mujica *et al.* 2001, NRC 1989, Risi and Galwey 1984, Sauer 1993

Chenopodium petiolare Kunth
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
SPANISH: llipocha
USES/NOTES: Young leaves are eaten boiled in the Vilconaota Valey of Peru.
NATURAL RANGE: Highlands of Bolivia, Ecuador, Peru, and northern Chile and Argentina

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REFERENCES: Gade 1975, López 2000, Marticorena and Quezada 1985

Chenopodium quinoa Willd.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Inca rice, kinoa, Peruvian rice, petty rice, quinoa, quinua, sweet quinoa, white quinoa
PORTUGUESE: arroz-miúdo-do-Peru, espinafre-do-Peru, quinoa
SPANISH: arrocillo, arroz del Perú, cañahua, candonga, dahué (white-seeded variety), guanache (white-seeded variety), guañaschi (white-seeded variety), huazontle, hupa (Aymara), jopa (Aymara), jupha (Aymara), juyra (Aymara), kinoa (Quichua), kinua (Quichua), kiuna (Quichua), parca (Quichua), quínia, quinoa, quínoa, quinua, quinua amarga (wild form), quinua dulce, quinqua, suba, supha (Aymara), trigo Inca, trigrillo
USES/NOTES: Seeds, rich in lysine and other amino acids, have been an important grain in the Andes for up to 5,000 years. They are often prepared with potatoes and capsicum peppers in soup called *quinoa uchu,* or consumed toasted, brewed into beer, or mixed with milk or cheese. Leaves are eaten like common spinach (*Spinacia oleracea*) or used as a potherb. Stems are burned to a lime-rich ash for use in coca chew. Attempts to revitalize this traditional crop have been under way for some time.
NATURAL RANGE: *C. quinoa's* likely progenitor, *C. hircinum* Schrad. (avian goosefoot), may be from northern Andean Argentina, but domestication must have occurred in the Peruvian and/or Bolivian Andes, probably near Lake Titicaca, but had diffused to southern Ecuador and northern Chile by the time of the Spanish encounter
REFERENCES: Bruno and Whitehead 2003, Bussmann and Sharon 2015, Heiser 1979a, Heiser and Nelson 1974, Joyal 1987, Kermath (notes), Lobb 1993, Manzur and Alanoca 2012, McCamant 1992, Mujica *et al.* 2001, NRC 1975, NRC 1989, OAS 1973, Risi and Galwey 1984, Sauer 1993, Smith 1994, Soukup 1970, Wilson 1988, Zimmerer 1992

Chenopodium quinoa var. *melanospermum* Hunz. [considered a synonym of *C. quinoa* Willd. by some authorities]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: black quinoa, wild quinoa
SPANISH: ashpa quinoa, ayaras, quinoa ayara, quinoa negra
USES/NOTES: This weedy relative of the domesticated quinoa (*C. quinoa*) was grown along side its emerging domesticate in antiquity. The seeds, though smaller and dark, and leaves presumably were eaten along with the culinarily superior quinoa.
NATURAL RANGE: Bolivian Andes
REFERENCES: Bruno and Whitehead 2003, Foster 1958, Heiser and Nelson 1974, Mujica *et al.* 2001

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Chenopodium simplex (Torr.) Raf. [syn. *C. gigantospermum* Aellen]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: giant-seed goosefoot, large-seed goosefoot, mapleleaf goosefoot, tree spinach
USES/NOTES: Plant is used as a potherb or in salads and large seeds may be ground into an edible meal.
NATURAL RANGE: U.S. and Canada
REFERENCES: Facciola 1990, Harrington 1967, Martin and Hutchins 1980, Uphof 1968

Chenopodium urbicum L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: city goosefoot, upright goosefoot
USES/NOTES: Young leaves are used like spinach (*Spinacia oleracea*).
NATURAL RANGE: north temperate regions, perhaps Europe, naturalized elsewhere
REFERENCES: Facciola 1990, Fernald 1950, Marticorena and Quezada 1985

Chimaphila maculata (L.) Pursh
FAMILY: Ericaceae (heath)
ENGLISH: spotted wintergreen
SPANISH: encinilla, hierba de madroño, hierba del hígado
USES/NOTES: Plant contains a fermenting agent used to make the alcoholic beverage *tesgüino* (or *teswino*) in Mexico. Leaves are edible.
NATURAL RANGE: Southeastern U.S., Mexico, and Central America
REFERENCES: Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Luteyn 1995, Molina 1975, Steinkraus 1983

Chimaphila umbellata (L.) Nutt.
FAMILY: Ericaceae (heath)
ENGLISH: pipsissewa, prince’s pine
SPANISH: encinilla, hierba de madroño, hierba del hígado, pipissewa
USES/NOTES: Leaves are used for tea or as a flavoring agent. Plant is used medicinally.
NATURAL RANGE: North temperate regions including much of Canada and the U.S. (except for the south-central portion of the country) to the highlands of Mexico and just into Guatemala
REFERENCES: Breedlove 1986, CONABIO, Crowhurst 1972, Facciola 1990, Gibbons and Tucker 1979, Kirk 1970, Morton 1976a, Steinkraus 1983, USDA-ARS

Chiococca alba (L.) Hitchc. [syn. *C. racemosa* L.]
FAMILY: Rubiaceae (coffee or madder)

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ENGLISH: David's root, skunk-root, snowberry, zorrillo
PORTUGUESE: cainca, caninana, cipó-cruzeiro, cruzeirinha, dambrê, purga-preta, quina-preta, raiz-de-frade, raiz-preta
SPANISH: acetillo, arito, arito frío de tierra fría, bejuco de verraco, cainca, canchache, canchak-ché (Maya), comida de culebra, cruceta de la reina, cruceto, dama de la noche, granizo, kanchak-ché (Maya), lágrimas de guadalupe, lágrimas de maría, lágrimas de san pedro, payche, perlilla, puut' ts'aah, quimaque, timacle, timaque, un-bach (Maya), zan-te (Maya), zorrillo
USES/NOTES: Small, white drupes are eaten as a snack, or used to treat snake bites. Also, the small tree is grown as an ornamental for its unusual display of white fruit clusters.
NATURAL RANGE: Neotropics from southern Florida to northern Argentina
REFERENCES: Adams 1972, Alcorn 1984, Bailey Hortorium 1976, CONABIO, Díaz *et al*. 2006, Duke 1986, Grandtner and Chevrette 2014, Mabberley 1987, MBG-Tropicos, Taylor 1998

Chionanthus virginicus L.
FAMILY: Oleaceae (lilac or olive)
ENGLISH: flowering ash, fringe flower, fringe tree, grandsie-gray-beard, greybeard, old man's beard, snowdrop tree, white fringe tree
USES/NOTES: Egg-shaped, one to two cm long, dark blue/purple fruits can be eaten like common olives (*Olea europaea*) pickled in vinegar or apple cider. They are, however quite astringent. Grown today for its showy, hanging, fragrant flowers and dark green deciduous foliage. Also medicinal.
NATURAL RANGE: Eastern U.S. from central Florida to New Jersey, eastern Texas, and Ohio
REFERENCES: Facciola 1990, Godfrey 1988, Harris 1972, Kermath (notes), Kunkel 1984, Moerman 1998, Nelson 1994, PFAF, Watkins and Sheehan 1975

Chlorogalum pomeridianum (DC.) Kunth
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily) or Agavaceae (agave)
ENGLISH: amole, amole lily, California soaproot, soap plant, soaproot, wavyleaf soap plant, wavy-leaved soap plant, wild potato
USES/NOTES: Tubers and young shoots are eaten cooked to remove the toxic saponins. Young leaves are eaten raw.
NATURAL RANGE: Western U.S., California and southwestern Oregon
REFERENCES: Anderson 2013, Brako *et al*. 1995, Facciola 1990, Munz 1974, USDA-NRCS

Chlorogalum purpureum Brandegee
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily) or Agavaceae (agave)
ENGLISH: purple amole

USES/NOTES: Corms of this rare and threatened species were eaten cooked by the Salinan people in California.
NATURAL RANGE: Coastal mountains of central California
REFERENCES: Anderson 2013, Kofron *et al*. 2013, USDA-NRCS

Chondrodendron platyphyllum Miers
FAMILY: Menispermaceae (moonseed)
PORTUGUESE: abutua, abutua-legítima, abutua-preta, abutua-verdadeira, baga-da-praia, buta, butua, jaboticaba-de-cipó, jabuticaba-de-cipó, jabutocabeira-de-cipó, orelha-de-onça, parreira-brava, uva-do-mato
USES/NOTES: Vine's red fruit pulp, similar to a grape (*Vitis* spp.) or a jaboticaba (*Myrciaria* spp.), is said to be edible.
NATURAL RANGE: Brazil
REFERENCES: Carneiro Martins 1989, Gomes 1972, Martin *et al*. 1987

Chondrodendron tomentosum Ruiz & Pav.
FAMILY: Menispermaceae (moonseed)
ENGLISH: curare, pareira root
PORTUGUESE: curare, pareira-brava
SPANISH: ampihuasca, ampihuasca blanco, curaré
USES/NOTES: Martin *et al*. claim that the fruit pulp of this liana is edible. The roots, however, are the source of D-tubocurarine, a muscle relaxant that is used in surgery and *curare*, a poison concoction generally including ingredients from several species, for arrows and darts. Wild *C. tomentosum* remains the sole source of D-tubocurarine.
NATURAL RANGE: Amazonian Brazil, Colombia, Ecuador, and Peru
REFERENCES: Davis 1996, Duke and Vásquez 1994, Hyam and Pankhurst 1995, Mabberley 1987, Martin *et al*. 1987, Morton 1977, Myers 1992, Phillips 1991

Chromolaena collina (DC.) R.M.King & H.Rob. [syn. *Eupatorium collinum* DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: hierba del ángel, yerba de ángel
USES/NOTES: Used as a hops (*Humulus lupulus*) substitute in beer.
NATURAL RANGE: Mexico and Central America
REFERENCES: Berendsohn and Araniva de González 1989b, CONABIO, Uphof 1968

Chrysobalanus icaco L.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: cocoplum, fatpork, icaque, kulimiro, Spanish nectarine, zicaque
PORTUGUESE: abajeru, agiru, ajiru, ajuru, ariu, guajiru, guajuru, uajuru

SPANISH: ciruela de América, hicaco, hicaco de costa, icacillo, icaco, icaco dulce, icaco negro, icaco rosado, icaquero, jicaco, tüech (Huave), uichup, xicaco
USES/NOTES: Dark purple drupes, one to four cm long, are eaten out of hand, preserved, or stewed, and their seeds are eaten roasted.
NATURAL RANGE: Humid Neotropics from Mexico and South Florida through Brazil
REFERENCES: Adams 1972, Bourke *et al.* 1987, Cavalcante 1991, Duke 1986, IBGE 1980, Leung 1961, Martin *et al*. 1987, Nelson 1994, Omawale 1973, Prance 1972a, Silva *et al*. 1977, Will 1991, Zizumbo and Colunga 1982

Chrysolepis chrysophylla (Douglas ex Hook.) Hjelmquist [syn. *Castanopsis chrysophylla* (Douglas ex Hook.) A.DC.]
FAMILY: Fagaceae (beech or oak)
ENGLISH: giant chinkapin, giant chinquapin, golden chinkapin, golden chinquapin, giant golden chinkapin, giant golden chinquapin
USES/NOTES: Small, hard-shelled, sweet nuts were esteemed by Amerindians from northern California to Washington.
NATURAL RANGE: Central California through Oregon, and Washington west of the Sierras
REFERENCES: Facciola 1990, FNAEC 1997, Medsger 1939, Smith 1976

Chrysolepis sempervirens (Kellogg) Hjelmquist
FAMILY: Fagaceae (beech or oak)
ENGLISH: bush chinquapin, bush golden chinquapin, sierra chinkapin, sierra chinquapin
USES/NOTES: Nuts are eaten raw or cooked.
NATURAL RANGE: California through southwestern Oregon
REFERENCES: Clarke 1977, Facciola 1990, FNAEC 1997, Medsger 1939, Smith 1976

Chrysophyllum argenteum subsp. *argenteum* [syn. *C. glabrum* Jacq., *C. microcarpum* Sw.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: milky iron, smooth star apple, wild kaimit, wild star apple
FRENCH: boui, caimitier bois, peti bouis, petit caimitier bois, petite caïmite
SPANISH: caimitillo, caimito, caimito cocuyo, caimito dulce, caimito largo, caimito lechero, caimito morado, caimito negro, caimito verde, guajirote de agua, lechecillo, macanabo, macauabo, veru caimito
USES/NOTES: Fruit is edible.
NATURAL RANGE: Antilles and northern Venezuela
REFERENCES: Adams 1972, Fouqué 1972, Martin *et al*. 1987, Pennington 1990, Uphof 1968

Chrysophyllum argenteum subsp. *auratum* (Miq.) T.D.Penn. [syn. *C. auratum* Miq. in Mart., *C. sericeum* A.DC.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: small bullet wood, sururuburuen (Arawak), wild star apple
PORTUGUESE: maçaranduba, maparajuba, rozada braba
SPANISH: caimitillo, caimito, caimito dulce, caimito largo, caimito lechero, caimito morado, caimito negro, guajotire de agua, guanavanillo, majagua negra, níspero caimito, pauhui montañero, verraco
USES/NOTES: Sweet fruits are edible.
NATURAL RANGE: Guianas and Amazonian Colombia, Ecuador, Peru, Brazil, and Venezuela
REFERENCES: Balée 1994, Martin *et al*. 1987, Pennington 1990

Chrysophyllum argenteum subsp. *ferrugineum* (Ruiz & Pav.) T.D.Penn. [syn. *C. ferrugineum* (Ruiz & Pav.) Steud., *C. pavonii* Cronquist, *Cynodendron ferrugineum* (Ruiz & Pav.) Bernardi, *Nycterisition ferrugineum* Ruiz & Pav.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: barbasco caspi, caimitillo, caimito, chacalema, chirinumi, masaranduvilla, palo barbasco, quinilla, yaso
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian slopes of Andean Ecuador, Colombia, and Peru
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Chrysophyllum argenteum subsp. *panamense* (Pittier) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: wild star apple
SPANISH: caimito, caimito morado, caimo de monte, caimo liso de monte
USES/NOTES: Fruits are sweet, though rich in latex.
NATURAL RANGE: Costa Rica, Panama, western Colombia, and western Ecuador
REFERENCES: Pennington 1990

Chrysophyllum bombycinum T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-da-folha-grande, coquirana
SPANISH: balatillo, caimitillo-hoja-grande
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northeastern Amazonian Peru and western Amazonian Brazil with a disjunct population in Tocantins in eastern Amazonia
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington 1990, UFA/NYBG

Chrysophyllum cainito L. [syn. *C. bicolor* (Poir.) Baehni, *C. monopyrenum* Sw.]
FAMILY: Sapotaceae (sapodilla)

ENGLISH: caimit, caimite, caimito, cainit, cainito, damsel, golden leaf, green-skinned star apple, kaimit, purple star apple, star apple, star-plum, white-skinned star apple
FRENCH: abiaba, buis, caimite, caimitier a feuilles d'or, caïnite, macoucou, pied caimite, pomme étoilée, pomme de lait, pomme surette
PORTUGUESE: ajara, camiquié, caimitier, caimiteiro, cainito, camitié
SPANISH: ablaca, aguay, caimillo, caimitero, caimito, caimito maduraverde, caimo, caimo morado, cauje, estrella, guayabillo, maduraverde, murucuja, olivoa, sapotillo
SURINAME: apra, goudblad boom, sterappel
USES/NOTES: Widely cultivated fruits are sweet and much appreciated, but produce a sticky, glue-like latex when very ripe. Horizontally cut fruit exposes a star pattern on the cut surface. Wood is good for lumber.
NATURAL RANGE: Greater Antilles, widely introduced and cultivated elsewhere
REFERENCES: Adams 1972, CFNI 1974, Cavalcante 1991, Foster and Cordell 1992, Fouqué 1972, Morton 1987a, Omawale 1973, OAS 1973, Pennington 1990, Popenoe 1974

Chrysophyllum cuneifolium (Rudge) A.DC. [syn. *Ecclinusa cuneifolia* (Rudge) Aubrév. *nom. illeg.*]
FAMILY: Sapotaceae (sapodilla)
FRENCH: balata poire, couata beauly, kwata bobi, oulapele, quilapele, wilapele, zolive
SPANISH: meyiguenca (Huaorani), paigonca tmahue (Huaorani), quata bobe
USES/NOTES: Darkish yellow to orange fruit is eaten locally.
NATURAL RANGE: Northern Amazonian Brazil and Peru, Amazonian Ecuador, and the Guianas
REFERENCES: Fouqué 1972, MBG-Tropicos, Pennington 1990

Chrysophyllum eximium Ducke [syn. *C. rufocupreum* Ducke]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: coquirana-brava, cuquirana, massaranduba-rana
USES/NOTES: Small tree produces edible fruit.
NATURAL RANGE: Central Amazonian Brazil to Suriname and French Guiana
REFERENCES: Forzza 2010, Fouqué 1972, Pennington 1990, Starr Virtual Herbarium

Chrysophyllum gonocarpum (Mart. & Eichler ex Miq.) Engl. [syn. *C. lucumifolium* Griseb.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: aguaí, aguaí-da-serra, aguaí-guazu, bapeba, baulia-de-onça, cutite-branco, guatambu, japu'i'ywa (Kayapo), junita'ywa (Kayapo)
SPANISH: agua'i, aguaí, aguaí blanco, aguaja, aguay, aguay blanco, bvoi'i, guatambú

USES/NOTES: Small tree's fruits are sold in local markets and are used in making sweets.
NATURAL RANGE: Northeast Brazil (Ceará) and eastern Amazonia (Pará) to Paraguay, northern Argentina, Uruguay, and Bolivia
REFERENCES: MBG-Tropicos, Pennington 1990, Starr Virtual Herbarium

Chrysophyllum lucentifolium subsp. *pachycarpum* Pires & T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu, abiu-branco, cariuba, guajara
SPANISH: aguai, aguaí, almendra, cajure, caimito, canoche, capure, capurillo, chaparo manteco, chupón, palo manteco
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northernmost Bolivia, Amazonian Brazil, northwestern Colombia, Amazonian Ecuador, northern Peru, southern Venezuela (Bolívar), Costa Rica, and Panama
REFERENCES: Balée 1994, Forzza 2010, Pennington 1990, MBG-Tropicos, UFA/NYBG

**Chrysophyllum macoucou* Aubl. [syn. *Aubletella macoucou* (Aubl.) Pierre] {questionable entry}
FAMILY: Sapotaceae (sapodilla)
FRENCH: acouma, akouma, caïmitier, caimitier macoucou, macoucou, z'olivo
PORTUGUESE: caimito-macucu
USES/NOTES: Fruit reportedly is edible. There is little information on this taxon; it may have been misidentified. The binomial *Chrysophyllum macoucou* is unresolved in The Plant List.
NATURAL RANGE: French Guiana perhaps to southeastern Venezuela and northernmost Amapá of Amazonian Brazil
REFERENCES: Fouqué 1972, Funk *et al*. 2007, MBG-Tropicos, Pennington 1990

Chrysophyllum manaosense (Aubrév.) T.D.Penn. [syn. *Prieurella manaosense* Aubrév.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana
SPANISH: balata, caimitillo, caymitillo, meyebe (Huaorani), nasotoa (Secoya), quinilla, luma, sacha caimito, suir yaas (Shuar)
USES/NOTES: Sweet yellow fruit is eaten locally.
NATURAL RANGE: Central to western Amazonian Brazil (western Pará and Amazonas), Amazonian Colombia (Vaupés) and Ecuador, northern Amazonian Peru, Guyana, and Suriname
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington 1990

Chrysophyllum mexicanum Brandegee
FAMILY: Sapotaceae (sapodilla)

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ENGLISH: chike, damsel, siciya, wild cocoplum, wild star apple
SPANISH: caimitillo, caimito, caimito cimarrón, caimito de monte, camitillo, canela, capulín, caymito, cayumito, cayumito silvestre, cenizo, chi'kéej (Maya), chiceh (Maya), chi-ceh (Maya), chicle de monte, chijilté (Tseltal), chike (Maya), chikehil (Maya), chirimoya, cimarrón, isi, nite' (Maya), ocatlán, palo de canela, palo de muerto, pascuschumi, piscuábite, pisouabite, quebracoyol, quiebra coyol, siguiya, sikiya, siquilla, thiiw, thíjul, thituy (Huastec), zapote caimito, zapotillo
USES/NOTES: Ripe fruit is eaten mostly by children.
NATURAL RANGE: Eastern Mexico and the Yucatán to northern Nicaragua
REFERENCES: Alcorn 1984, CONABIO, Martin *et al*. 1987, Mutchnick and McCarthy 1997, Pennington 1990

Chrysophyllum oliviforme L. [syn. *C. oliviforme* subsp. *oliviforme*, *C. cainito* var. *microphyllum* Jacq., *C. monopyrenum* var. *microphyllum* (Jacq.) Miq.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: damson-plum, olive plum, satin leaf, satinleaf, star apple, tuko, wild star apple
FRENCH: petite caïmite
SPANISH: caimitillo, caimito, eslo, pipa, teta de burra
USES/NOTES: Small (to 2.5cm), oblong, dark purple fruits, similar in appearance to olives (*Olea europaea*), are sweet and make good preserves.
NATURAL RANGE: The Bahamas, South Florida, the Greater Antilles, and parts of the northern Lesser Antilles
REFERENCES: CFNI 1974, Facciola 1990, Fouqué 1972, Mabberley 1987, Martin *et al*. 1987, Morton 1977, Nelson 1994, OAS 1973, Pennington 1990

Chrysophyllum peruvianum T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: caimitillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern and central Amazonian Peru
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos

Chrysophyllum pomiferum (Eyma) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: haimara-kushi, limonabali, paripiballi
FRENCH: balata jaune d'oeuf
PORTUGUESE: abiurana
SPANISH: capurillo, felipe pena, punte, purguillo
USES/NOTES: Sweet fruit is similar to *C. cainito*, and latex is added to chicle in places.

NATURAL RANGE: Colombia, Venezuela, the Guianas, Amazonian Brazil, and Amazonian Peru
REFERENCES: Balée 1994, Pennington 1990

Chrysophyllum prieurii A.DC. [syn. *Ecclinusa prieurii* (A.DC.) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
FRENCH: balata jaune d'oeuf, balata poirier, jaune d'oeuf a grandes feuilles, malobi, pepe boiti, pepe poirer, talakama, zolive
PORTUGUESE: abiu, abiurana, abiurana-maçaranduba, abiurana-vermelha, castanha-vermelha, maçarandubarana, massaranduba
SPANISH: bolaquiro, caimitillo negro, carana, coto quinilla, cuyuri, nuoma, palo de cuyure, quinilla colorada, renaco
USES/NOTES: Sweet fruit is edible.
NATURAL RANGE: Amazonian Brazil, the Guianas, Venezuela, Amazonian Peru, Colombia, and Panama
REFERENCES: Duke and Vásquez 1994, Fouqué 1972, Pennington 1990, Silva *et al.* 1977

Chrysophyllum revolutum Mart. & Eichler ex Miq. [syn. *Cynodendron revolutum* (Mart. & Eichler ex Miq.) Bernardi]
FAMILY: Sapotaceae (sapodilla)
SPANISH: ahuashi yacu, shaina
USES/NOTES: Fruit pulp is edible, though may be insipid.
NATURAL RANGE: Cusco and San Martín, Peru
REFERENCES: MBG-Tropicos, Pennington 1990

Chrysophyllum sanguinolentum subsp. *balata* (Ducke) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, balata, balata-braba, balata-branca, balata-ucuquirana, coquirana, coquirana-braba, coquirana-da-caatinga, coquirana-dorada, coquirana-folha-grande, coquirana-mollenita, coquirana-visguenta, irana
SPANISH: bafákona (Witoto), balata blanca, marat, ocuquirana, saunan-yek, ucuquirana, ucuquirana brava, ucuquirana de altura, ucuquirana de selva baja, ucuquirana de tierra firme
USES/NOTES: Fruits are edible. The Witoto of Amazonian Colombia burn the bark for salt. Latex is a balata source, used to make figurines and industrial compounds.
NATURAL RANGE: Amazonian Colombia and Peru, central Amazonian Brazil, southern Venezuela, and Guyana
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Pennington 1990

Chrysophyllum sanguinolentum subsp. *sanguinolentum* [syn. *Ecclinusa sanguinolenta* Engl.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: balata-balli, balata pomme, barataballi, bartaballi

FRENCH: balata singe rouge, mama doosou, suitiamini
SPANISH: balata sapotina, moyeja
USES/NOTES: Sweet fruit pulp is edible.
NATURAL RANGE: Southern Venezuela and the Guianas to Amapá, Brazil, and Amazonian Peru
REFERENCES: Pennington 1990

Chrysophyllum sanguinolentum subsp. *spurium* (Ducke) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu, balata-braba, balata-rana, balata-ucuquirana, cajurana-coquirana, coquirana-braba, coquirana-brava, coquirana-verde, ucuquirana, ucuquirana-brava
SPANISH: balata, balata sapotina, ka-he-pa, moyeja, moyera, paloyancha, temare, temare montañero
USES/NOTES: Fruits are edible. Latex is a balata source.
NATURAL RANGE: Amazonian Brazil, Colombia, Ecuador, Peru, and Venezuela
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Chrysophyllum scalare T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: quinilla
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern Venezuela and northern Peru
REFERENCES: Grandtner and Chevrette 2014, MBG-Tropicos, Pennington 1990

Chrysophyllum sparsiflorum Klotzsch ex Miq.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu-grosalia, abiu-groselia, abiu-ucuba, abiu-ucuuba, arakaxi-ara, mangabarana
SPANISH: pascualito, quispi (Chácobo)
USES/NOTES: Fruit is edible. The Chácobo of Bolivia use the wood to smoke rubber.
NATURAL RANGE: Amazonian Bolivia and Brazil into the Brazilian Cerrado, Guyana and Venezuela
REFERENCES: Balée 1994, Balée and Gély 1989, Forzza 2010, MBG-Tropicos, Pennington 1990, Steyermark *et al.* 1995

Chrysophyllum venezuelanense (Pierre) T.D.Penn. [syn. *C. excelsum* Huber, *Cornuella venezuelanensis* Pierre]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: sebul, wild zapote
FRENCH: zolive
PORTUGUESE: abiu-bravo, guajara, guajará, sorva-do-Peru
SPANISH: caimitillo, canistel de montaña, chicozapote del monte, chupón negro, chupón risa, jaguilla, magaranduva, matasano, nupi, palo de sobo, plátano, sapote apestoso, sapote de monte, sapotilla,

shato, taco, tapaón, trompillo de montana, zapote de chango, zapote de mico
USES/NOTES: Ripe fruit pulp is edible, though can be insipid.
NATURAL RANGE: Southern Mexico through Central America, Colombia, Ecuador, Peru, Bolivia, Venezuela, and French Guiana
REFERENCES: Cavalcante 1983, Duke and Vásquez 1994, Ibarra-Manríquez *et al.* 1997, Martin *et al*. 1987, Pennington 1990

Chrysothamnus nauseosus (Pall. ex Pursh) Britton
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: rabbit brush, rubber rabbit-brush
USES/NOTES: Latex was chewed by Amerindians. Also a possible rubber source.
NATURAL RANGE: Eastern California and Nevada to New Mexico
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Uphof 1968

Chrysothamnus viscidiflorus (Hook.) Nutt. [may include *C. confinis* Greene]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Douglas rabbit-brush, green rabbit-brush, rabbit brush, yellow rabbit-brush
USES/NOTES: Latex from the root has been used as chewing gum and salted flower buds have been eaten by Amerindians in New Mexico.
NATURAL RANGE: Western North America from southern British Columbia through California, Montana and New Mexico to Mexico
REFERENCES: Moerman 1998, Uphof 1968, Yanovsky 1936

Chuquiraga parviflora (Griseb.) Hieron.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
USES/NOTES: Unidentified plant part is consumed in Andean Bolivia.
NATURAL RANGE: High Andes of Bolivia, northern Argentina, and northern Chile
REFERENCES: MBG-Tropicos, Thomas *et al.* 2009

Cicer arietinum L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Bengal gram, chickpea, dove’s dung, garbanzo bean, Indian pea, sparrow’s dung, yellow-gram
PORTUGUESE: chicaro, ervanço, grão-de-bico, homos
SPANISH: garbanza, garbanzo, gravancos
USES/NOTES: Protein-rich, yellowish seeds, young sprouts, leaves, and pods are widely eaten. Seeds are eaten whole, made into flour, and mashed. Roasted roots are used as a coffee substitute. The plant is also medicinal.
NATURAL RANGE: Eastern Mediterranean, the Caucasus, or the Himalayas

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REFERENCES: Albala 2007, Duke 1981, Duke 1986, Guia Rural n.d., IBGE 1980, Kay 1979, Leung 1961, Mabberley 1987, Singh and Singh 1992, Smartt 1976, Wiersema *et al.* 1990

Cichorium endivia L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: endive, escarole
PORTUGUESE: almeirão, chicória, escarola
SPANISH: achicoria, achicoria de rizada, endibia, endivia, escarola
USES/NOTES: Young leaves are added to salads or used as a vegetable.
NATURAL RANGE: uncertain, possibly southern Europe, India, Egypt, or China
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., IBGE 1980, Leung 1961, Mabberley 1987, Ruberté 1984, Schneider 1987, Usher 1974, Van Feu n.d.

Cichorium intybus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Belgian endive, blue sailors, chiccory, chicory, radicchio (red-leaf variety), succory, wild chicory, wild endive, wild succory, witloof
PORTUGUESE: almeirão, almeirão-de-árvore, almeirão-selvagem, almeirão-silvestre, catalônha, catalônia, chicória-amarga, chicória-selvagem, escarola, radite
SPANISH: achicoria, achicoria amarga, achicoria de bruselas, achicoria silvestre, almirón, amargón, ambubeya, barbaja, camaroja, camarroya, chicoria, endivia, hierba de café, xicoria
USES/NOTES: Roots are eaten roasted or ground and used like coffee, often blended with coffee (*Coffea* spp.), and leaves are eaten uncooked in salads or cooked as a vegetable.
NATURAL RANGE: Southern Europe or the Middle East, widely cultivated and naturalized
REFERENCES: Bourke *et al.* 1987, Duke 1992, Guia Rural 1990, Harris 1972, IBGE 1980, Kermath (notes), Leung 1961, Mabberley 1987, MAPA-Brasil 2010, Prance and Balick 1990, Schneider 1987, Sokolov 1991, Usher 1974

Cinchona calisaya Wedd. [also *C. ledgeriana* Bern. Moens, *C. officinalis* L., and *C. pubescens* Vahl (syn. *C. cordifolia* Mutis, *C. succirubra* Pav. ex Klotzsch)]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cinchona, crown bark (*C. officinalis*), fever tree (*C. officinalis*), loxa bark (*C. officinalis*), quinine, red cinchona (*C. pubescens*), yellow bark
PORTUGUESE: cinchona, quina, quina-morada (*C. pubescens*), quinina, quinino

SPANISH: azajarito (*C. pubescens*), calisaya, capirona del bajo, cascarilla, cascarilla amarilla, cinchona, costrona fina, loja, quina, quina roja (*C. pubescens*), quinquina
USES/NOTES: Bark (called *cinchona bark*) contains the alkaloid *quinine* used medicinally to treat malaria, or to flavor beverages like tonic water, bitters, ice cream, and baked goods. *C. calisaya* is the principal commercial quinine and quinidine source today, while *C. pubescens* was the first source for quinine.
NATURAL RANGE: *C. calisaya* and *C. officinalis* from montane forests of the eastern tropical Andes (Colombia to Peru), *C. pubescens* has a similar range, but reaches into western Venezuela and Central America, other species range into Central America
REFERENCES: Berlingeri G. *et al*. 2012, Brako and Zarucchi 1993, Brücher 1989, Cárdenas 1969, Facciola 1990, Hobhouse 1986, Houaiss 1982, Joyal 1987, Mabberley 1987, OAS 1973, Purseglove 1968

Cinnamomum verum J.Presl [syn. *C. zeylanicum* Nees, *Laurus cinnamomum* L.]
FAMILY: Lauraceae (laurel)
ENGLISH: Ceylon cinnamon, cinnamon, spice
PORTUGUESE: canela, canela-da-índia, canela-de-cheiro, canela-do-ceilão, canela-verdadeira, cinamomo
SPANISH: alcanfor, canela, canelo, canelo de Ceilán
USES/NOTES: Bark is the source of the commercial cinnamon spice, aromatic oil is used as a flavoring agent and in incense and perfumes, and leaves are used as a spice.
NATURAL RANGE: Humid lowlands of southwestern India or Sri Lanka
REFERENCES: Bourke *et al.* 1987, Carneiro Martins 1989, Duke 1986, Facciola 1990, Guia Rural n.d., IBGE 1980, Ilyas 1978, Oldfield 1981, Omawale 1973

Cirsium drummondii Torr. & A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Drummond's thistle, dwarf thistle
SPANSIH: thistle enano
USES/NOTES: Young leaves are used in salads, mature leaves are used for tea, and cooked roots, cooked stalks, fruits, and prickly flowers (thistles) are edible. Once a food source of Amerindians and early American settlers.
NATURAL RANGE: Western U.S.
REFERENCES: Harrington 1967, Uphof 1968, USDA-NRCS, Yanovsky 1936

Cirsium edule Nutt. [syn. *Carduus edulis* (Nutt.) Greene]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: edible thistle, Indian thistle, Macoun's thistle

SPANSIH: thistle comestible
USES/NOTES: The Cheyenne and other Indigenous groups peeled and ate the soft, sweet stems. Roots and young shoots are also edibe.
NATURAL RANGE: Northwestern U.S., western Canada, and southern Alaska
REFERENCES: Saunders 1976, Uphof 1968, Yanovsky 1936

Cirsium horridulum Michx.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bristle thistle, bull thistle, purple thistle, spiny thistle, yellow thistle
SPANISH: cardo, cardosanto, oomil (Maya), thistle amarillo
USES/NOTES: Leaves are eaten as salad greens or cooked vegetables.
NATURAL RANGE: Eastern and southeastern U.S. from Maine to Texas and into Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Cronquist 1980, Tull 1978

Cirsium ochrocentrum A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Beaumont thistle, yellowspine thistle, yellow-spined thistle
SPANISH: cardo
USES/NOTES: Stems and roots are edible.
NATURAL RANGE: Central and southwestern U.S. to northern Mexico from Tamaulipas to Sonora, naturalized in California
REFERENCES: Calflora, CONABIO, FNAEC 2006, LBJWC, Munz 1974, Uphof 1968, Villaseñor Ríos 2016

Cirsium parryi (A.Gray) Petr. [syn. *C. pallidum* Wooton & Standl.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: pale thistle, Parry's thistle
USES/NOTES: Indigenous people historically ate the seeds cooked or made into flour.
NATURAL RANGE: New Mexico and Colorado
REFERENCES: Uphof 1968, USDA-NRCS

Cirsium texanum Buckley
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Texas thistle
SPANSIH: cardo, cardo de Texas
USES/NOTES: Greens are eaten in salads or as a cooked vegetable.
NATURAL RANGE: Missouri, Oklahoma, Texas, and northeastern Mexico to San Luis Potosí
REFERENCES: CONABIO, Correll and Johnston 1970, Tull 1978, USDA-NRCS

Cirsium undulatum (Nutt.) Spreng.

FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: thistle, wavyleaf thistle, wavy-leaved thistle
USES/NOTES: Leaves are edible cooked, raw stalks can be eaten peeled, flowers, roots, and seeds are eaten raw or cooked, and seeds are made into an edible meal.
NATURAL RANGE: North America west of the Mississippi and the Great Lakes region into northern and central Mexico
REFERENCES: CONABIO, Kindscher 1987, Uphof 1968, USDA-NRCS

Cirsium vulgare (Savi) Ten.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bull thistle, bur thistle, common thistle, johnny green
SPANISH: cardo común, thistle común, thistle de la lanza, thistle escocés
USES/NOTES: Leaves and peeled stalks are eaten raw or cooked after thorns have been removed. Roots are eaten raw as a survival food.
NATURAL RANGE: Eurasia, widely naturalized and invasive in North America
REFERENCES: CONABIO, Facciola 1990, Peterson 1977, Tomikel 1986

Cissampelos pareira L. [syn. *Abuta grandifolia* (Mart.) Sandwith]
FAMILY: Menispermaceae (moonseed)
ENGLISH: false pareira root
PORTUGUESE: abuta, abútua, catuaba, cipó-abuta, cipó-de-cobra, erva-de-nossa-senhora, parreira-brava, parreirinha-do-mato, pitomba-da-mata, uva-do-rio, xexuá
SPANISH: abuta, abutua, ancabesux, barbasco, bejuco de ratón, bejuco fafa, bejuco terciopelo, butua, caimitillo, imchich masha, k'on k'ach, motelo sanango, palo de motelo, pancha muca, pareira, pareira brava, quaymitu, sanango, soga, trompetero sacha
SURINAME: bofrusiri
USES/NOTES: Brown to yellowish fruits of this liana are edible, though the plant is known primarily for its medicinal qualities.
NATURAL RANGE: Amazonian Ecuador to Maranhão, Brazil
REFERENCES: Alcorn 1984, Balée 1994, Bennett *et al.* 2001, Berlingeri G. *et al*. 2012, Blanco 2002, Díaz *et al*. 2006, Duke and Vásquez 1994, FUDENA, Mentz *et al.* 1997, Silva *et al.* 1977, UFA/NYBG, Van Feu n.d.

Cissus biformifolia Standl. [syn. *C. erosa* L.]
FAMILY: Vitaceae (grape)
PORTUGUESE: cipó-pucá
SPANISH: come mano, come-mano, navarria
USES/NOTES: Fruit is eaten in Guyana. Elsewhere used to treat arthritis.

NATURAL RANGE: Neotropics
REFERENCES: Amaral *et al*. 2008, Duke and Väsquez 1994, Johnston and Colquhoun 1996, Sommeijer *et al*. n.d.

Cissus gongylodes (Baker) Burch. ex Planch.
FAMILY: Vitaceae (grape)
ENGLISH: curtain vine, winged-stemmed grape ivy
PORTUGUESE: cipó-de-aquecer-leite
SPANISH: suelda, terés
USES/NOTES: Cultivaed by the Kayapó for its edible fruit.
NATURAL RANGE: Tropical South America from Amazonian Brazil, Bolivia and Peru to Paraguay
REFERENCES: Lombardi 2000, Luziatelli *et al*. 2010, MBG-Tropicos, Múlgura 1978, Phillips 1991

Cissus verticillata (L.) Nicolson & C.E.Jarvis [syn. *C. sicyoides* L., *Vitis sicyoides* (L.) Miq.]
FAMILY: Vitaceae (grape)
ENGLISH: blister bush, coronilla, possum grape, princess vine, pudding withe, season vine, snake withe, tie-tie, toad vine
FRENCH: herbe a ulcères, liane molle
PORTUGUESE: achite, anil-trepador, caavurana-de-cunhan, cipó-da-china, cipó-puca, cipó-pucá, cipó-puci, insulina-vegetal, mãe-boa, cortina-de-oxalá, cortina-de-pobre, cortina-japonesa, diabetil, proeza-japonesa, tinta-dos-gentios, uva-branca, uva-brava, uva-do-mato
SPANISH: ampato huasca, bejuco de comemano, bejuco chirriador, bejuco de agua, bejuco de caro, bejuco de gallina, bejuco flexible, bejuco iasú, bejuco lasú, bejuco loco, bejuco ubí, bejuco uvito, caro, chirriador, comemano, come-mano, coronilla, hierba de buey, iasú, isipore, molonqui, paja de culebra, pica-pica, picamano, prenada segunda, puca ampato huasca, ruipato huasca, sánalo todo, sapo huasca, shiene, ta kan (Maya), tabkanil (Maya), taj-ka'en la (Maya), táskala (Miskito), temecate, temecatl (Nahuatl), tie-tie, tripa de vaca, tripa de zopilote, tripas de Judas, tumba vaqueros, ubí, uva cimarrona, uva de culebra, uva silvestre, uvilla, uvita, vid silvestre, yedra, zapo huasca
USES/NOTES: Small, dark fruits reportedly are edible. Generally medicinal, especially for diabetes.
NATURAL RANGE: Neotropics from southern Mexico to northern Argentina, the West Indies, and southern and east-central Florida
REFERENCES: Accorsi *et al*. n.d., Adams 1972, Berlingeri G. *et al*. 2012, Davidse *et al*. 2015, Díaz *et al*. 2006, Duke 2008, Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Standley 1923, Taylor 1998, Wunderlin *et al*. 2016

Citharexylum fruticosum L.
FAMILY: Verbenaceae (verbena)
ENGLISH: fiddlewood
SPANISH: palo de guitarra, pendula
USES/NOTES: Small (to 1cm in diameter), reddish-brown drupe is edible.
NATURAL RANGE: West Indies to central Florida
REFERENCES: Martin *et al*. 1987, Nelson 1994, OAS 1973

Citrullus lanatus (Thunb.) Matsumura & Nakai [syn. *C. lanatus* var. *lanatus*, *C. vulgaris* Schrad., *Cucurbita citrullus* L.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: watermelon
PORTUGUESE: melancia, melão-d'água
SPANISH: cuchuña, melón de agua, paitilla, patilla, sandía, sandía rayada, sanía, xandí rich (Huave)
USES/NOTES: Large fruits (the watermellons of commerce) and seeds of this vine are edible and medicinal. Seeds contain an edible oil. Rind can be eaten preserved in vinegar or sugar.
NATURAL RANGE: Kalahari Desert region of Africa, widely cultivated
REFERENCES: Boom 1987, Duke 1986, Guia Rural n.d., León 1987, Leung 1961, Munz 1974, Omawale 1973, Purseglove 1968, Rehm and Espig 1991, Schneider 1987, Soukup 1970, Zizumbo and Colunga 1982

Citrus aurantiifolia (Christm.) Swingle [syn. *Limonia aurantiifolia* Christm.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: key lime, lime, Mexican lime, sour lime, West Indian lime
PORTUGUESE: lima, lima-comum, lima-da-Pérsia, lima-de-bico, limão, limãozinho
SPANISH: lima, lima boba, limasa, limón, limón agrio, limón mexicano, limón sutil, limonero, limonero mexicano, naranjo cajero, rimo, sutí
USES/NOTES: Small fruit of this small, thorny tree is consumed as juice, in desserts, pickled, or as a seasoning. Essential oil is used in perfumes. Key lime cultivars are popular for use in key lime pies, popular in Florida. Also medicinal.
NATURAL RANGE: Eastern India and the East Indies, possibly to southern China, naturalized in many tropical and nearly frost-free subtropical regions
REFERENCES: Alcorn 1984, Berg 1984, Boom 1987, Bourke *et al.* 1987, IBGE 1980, Johns and Stevenson 1985, Leung 1961, Morton 1987a, Nelson 1994, Omawale 1973, OAS 1973, Peret 1985, Samson 1980, Sokolov 1991, Vásquez and Gentry 1989

Citrus aurantium L. [hybrid of *C. maxima x C. reticulata*]

FAMILY: Rutaceae (citrus or rue)
ENGLISH: bigarade, bitter orange, Seville orange, sour orange
PORTUGUESE: laranja-amarga, laranja-azeda, laranja-bigarade, laranja-branca, laranja-da-terra, laranja-de-Sevilha
SPANISH: apepú, cajel, naranja, naranja agria, naranja cajero, naranjo, naranjo agrio, naranjo amargo, naranjo cajero, zamboa
USES/NOTES: Sour to bitter fruits are used in marmalades and occasionally in pie similar to Key lime pie. Rind is used in distilled orange-flavored liqueurs, is a flavoring oil source, and is medicinal. Flowers are used in perfumes. Also used as a rootstock for other citrus cultivars.
NATURAL RANGE: Southeast Asia, naturalized in warm regions
REFERENCES: Bourke *et al*. 1987, IBGE 1980, Kermath (notes), Leung 1961, Morton 1987a, Nelson 1994, Omawale 1973, OAS 1973, Samson 1980, Sauer 1993, Usher 1974

Citrus aurantium L. [syn. *C. x sinensis* var. *brasiliensis* Tanaka, (unresolved)]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: Riverside navel orange, Washington navel orange
PORTUGUESE: laranja-Bahia, laranja-baianinha, laranja-banana, laranja-catarina, laranja-sem-caroços, laranja-tacuari, laranja-umbigo
SPANISH: apepú, cajel, naranja, naranja agria, naranjo, nébula
USES/NOTES: Fruit of this New World variety of an Asian fruit is edible. Leaf is medicinal. May have been developed in the early 1800s in Bahia, Brazil, with many refinements developed in Riverside, California. There exists much confusion on the origin of this taxon and its scientific nomenclature remains unresolved
NATURAL RANGE: New World variety of Asian *Citrus*
REFERENCES: IBGE 1980, Kermath (notes), OAS 1973, Usher 1974

Citrus aurantium subsp. *bergamia* (Risso & Poit.) Wight & Arn. [syn. *C. bergamia* Risso & Poit.] [perhaps a synonym of the hybrid *Citrus aurantium x Citrus medica* (*Citrus limetta*)]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: bergamot citron, bergamot orange
PORTUGUESE: bergamota, lima
SPANISH: apepú, bergamota, bergamote, bergamoto, cajel
USES/NOTES: Cultivated primarily for the essential oil *bergamot* extracted from the fruit rind and used in perfumes and other scented products, though the fruit occasionally is eaten. Plant also has medicinal qualities. There exists much confusion on the origin of this taxon and its scientific nomenclature remains unresolved.
NATURAL RANGE: Tropical Asia
REFERENCES: Bourke *et al.* 1987, OAS 1973, Taylor 1970, Usher 1974

Citrus x floridana (J.W.Ingram & H.E.Moore) Mabb. [syn. *Citrofortunella floridana* J.W.Ingram & H.E.Moore, *Citrofortunella swinglei* J.W.Ingram & H.E.Moore] [hybrid of *C. aurantiifolia* (Christm.) Swingle x *C. japonica* Thunb.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: limequat
USES/NOTES: Fruit is used like the key lime, *C. aurantiifolia* (Christm.) Swingle.
NATURAL RANGE: Hybrid of Asian *Citrus* spp. grown on a small scale in the Americas
REFERENCES: Koskinen 2011

Citrus japonica Thunb. [syn. *Fortunella crassifolia* Swingle, *F. hindsii* Swingle, *F. japonica* (Thunb.) Swingle, and *F. margarita* (Lour.) Swingle]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: comquat, cumquat, fortunella, kumquat, Hong Kong wild kumquat (*F. hindsii*), large round kumquat (*F. crassifolia*), marumi kumquat (*F. japonica*), nagami (*F. margarita*), nagami kumquat (*F. margarita*), oval kumquat (*F. margarita*), round kumquat (*F. japonica*)
PORTUGUESE: cunquate (*F. margarita*), kinkan, kunquat, laranja-jabuticaba (*F. margarita*), laranja-kunquat, laranjinha-japonesa
SPANISH: marumi (*F. japonica*), nagami (*F. margarita*), naranja china, naranjita japonesa, quinoto
USES/NOTES: Acid fruit, similar to an orange, is used in preserves or may be eaten raw.
NATURAL RANGE: Southeastern China, *perhaps some* cultivars from Japan
REFERENCES: Bourke *et al.* 1987, IBGE 1980, Mabberley 1987, Morton 1987a, Purseglove 1968, Rehm and Espig 1991, Usher 1974, Will 1991

Citrus limon (L.) Burm.f. [hybrid of *C. aurantiifolia x C. medica*]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: lemon, sour lemon
PORTUGUESE: limão, limão-amargo, limão-azedo, limão-china, limão-comum, limão-de-molho, limão-mirim, limão-rosa, limão-silvestre, limão-taiti
SPANISH: limón, limón ácido, limón agrio, limón amargo, limón canario, limón criollo, limón de cabro, limón francés, limón real, limón sutil, limonero, limonia
USES/NOTES: Fruit is used for flavoring or a diluted juice, and rinds are eaten candied. Also medicinal.
NATURAL RANGE: uncertain, perhaps Southeast Asia to the subtropical zone

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REFERENCES: IBGE 1980, Leung 1961, Morton 1987a, Omawale 1973, OAS 1973, Peret 1985, Rodríguez Martínez 1990, Samson 1980, Sauer 1993, Usher 1974, Vásquez and Gentry 1989

Citrus maxima (Burm.) Osbeck [syn. *C. decumana* L. *nom. illeg.*, *C. grandis* (L.) Osbeck] [syn *C. limetta* Risso]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: forbidden fruit, pamplemousse, pamplemusa, pomelo, pumelo, pummelo, pompelmous, shaddock
PORTUGUESE: pomelo, toranja
SPANISH: cidra, pomela, toranja
USES/NOTES: Fruits, variable in color, shape, and size (though generally large), are edible fresh, juiced, or fermented into alcoholic beverages. The largest citrus fruit, larger than the grapefruit (*C. paradisi*). Also an essential oil source.
NATURAL RANGE: Southeast Asia, perhaps Malaya
REFERENCES: Bourke *et al*. 1987, IBGE 1980, Mabberley 1997, Morton 1987a, OAS 1973, Sauer 1993, Samson 1980, Usher 1974

Citrus medica L.
FAMILY: Rutaceae (citrus or rue)
ENGLISH: citron, citron
PORTUGUESE: cidra, cidrat, limão-galego
SPANISH: azambo, azamboero, cidra, cidratero, cidrato, cidrera, cidrero, cidro, cedro limón, citrón, lima, limón cidra, poncidre, poncil, toronja
USES/NOTES: Thick skinned fruits are consumed as juice or candied, though are more important medicinally and ceremonially.
NATURAL RANGE: India or perhaps Southwest Asia
REFERENCES: Bourke *et al*.1987, Carneiro Martins 1989, Leung 1961, Mabberley 1997, Omawale 1973, OAS 1973, Peret 1985, Purseglove 1968, Sauer 1993, Vásquez and Gentry 1989

Citrus paradisi Macfad. [perhaps a hybrid of *C. maxima* x *C. sinensis*]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: grapefruit
PORTUGUESE: grêpe, grapefruit, pomelo, toranja, toronja
SPANISH: pamplemusa, pomelo, toranja, toronja
USES/NOTES: Widely cultivated for its large, generally tart fruits. Wood is used for fuel.
NATURAL RANGE: Hybrid most likely developed in the West Indies, probably Barbados, in the mid 18th century from *C. maxima* and *C. sinensis.*
REFERENCES: Bourke *et al*. 1987, IBGE 1980, Morton 1987a, Omawale 1973, Renner *et al*. 1990, Samson 1980, Sauer 1993, Soukup 1970, Sturtevant 1972

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Citrus reticulata Blanco [also hybrids *C. reticulata* x *C. japonica* (reported as *Citrofortunella* spp.) and *C. reticulata* x *C. sinensis*]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: calamondin (*C. reticulata x C. japonica*), king orange (*C. reticulata x C. sinensis*), lemonquat (*C. reticulata x C. japonica*), mandarin orange, orangequat (*C. reticulata x C. japonica*), satsuma, satsuma orange, sunquat (*C. reticulata x C. japonica*), tangerine
PORTUGUESE: bergamoto, michirica, tangerina
SPANISH: calamondín (*C. reticulata x C. japonica*), fruto cítrico de Filipinas (*C. reticulata x C. japonica*), mandarina, mandarino, naranja de China (*C. reticulata x C. sinensis*), satsuma, tangerina
USES/NOTES: Edible fruits are highly esteemed. Oil from the fruit skin is used to flavor foods and liqueurs.
NATURAL RANGE: *C. reticulata* from Cochin, China, *C. reticulata* x *C. japonica* from the Philippines, and *C. reticulata* x *C. sinensis* from China or Japan
REFERENCES: Bird and Heinlein n.d., Bourke *et al.* 1987, IBGE 1980, Koskinen 2011, Leung 1961, León 1987, Mabberley 1997, Morton 1987a, OAS 1973, Samson 1980, Usher 1974, Vásquez and Gentry 1989

Citrus sinensis (L.) Osbeck [hybrid of *C. maxima x C. reticulata*]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: common orange, orange, sweet orange
PORTUGUESE: laranja-caipira, laranja-comum, laranja-da-China, laranja-doce, laranja-sina
SPANISH: china, chino, naranja, naranja de China, naranja dulce, naranjo dulce
USES/NOTES: Fruit is the principal orange of commerce, consumed out hand, as juice, or as a dessert fruit. Rind is a flavoring agent, pectin, and oil source. Flowers are used in honey production. The hybrid *C. sinensis x C. paradisi*, known as *chironja*, is popular in places.
NATURAL RANGE: Southern China, possibly to Malaysia, the hybrid *C. sinensis x C. paradisi* is from Puerto Rico
REFERENCES: Bourke *et al.* 1987, Bueso 1980, IBGE 1980, León 1987, Leung 1961, Morton 1987a, Nicolosi *et al.* 2000, Omawale 1973, OAS 1973, Samson 1980, Usher 1974

Citrus trifoliata L. [syn. *Poncirus trifoliata* (L.) Raf.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: hardy orange, mock orange, trifoliate orange
SPANISH: lima, naranja lima

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USES/NOTES: Yellow fruit's bitter pulp is rarely used as a flavoring agent, and rinds are eaten candied.
NATURAL RANGE: China, cultivated and occasionally naturalized in warm regions of the Americas including Argentina and El Salvador
REFERENCES: Facciola 1990, Godfrey 1988, MBG-Tropicos, Nelson 1994, Simmons 1972, Tanaka 1976

Cladium jamaicense Crantz [syn. *C. mariscus* (L.) Pohl, *C. mariscus* subsp. *jamaicense* (Crantz) Kükenth., *Mariscus jamaicensis* (Crantz) Britton]
FAMILY: Cyperaceae (sedge)
ENGLISH: cutting grass, Jamaica swamp sawgrass, saw grass, swamp sawgrass
PORTUGUESE: capim-navalha
SPANISH: cortadera, holché, jasam (Tojolabal), jol che' (Maya), navajuela, pasto, puj (Maya), puuch (Maya), saiba, siba, sibal, su'uk (Maya), yashal shpuj (Tzeltal), zacate
USES/NOTES: Young shoots from cespitose grass are edible. *C. jamaicense* and *C. mariscus* are considered distinc species by The Plant List, but as synonyms by MBG-Tropicos.
NATURAL RANGE: Southeastern U.S. (North Carolina to Texas), eastern and southeastern Mexico, Central America, the West Indies, and South America including northern Argentina, Bolivia, eastern and southern Brazil, Colombia, Peru and Venezuela
REFERENCES: Adams 1972, Bennett (unpublished), Breedlove 1986, Correll and Johnston 1970, Forzza 2010, MBG-Tropicos, Pott and Pott 2000, USDA-NRCS, Wunderlin *et al.* 2016

Clarisia ilicifolia (Spreng.) Lanj. & Rossberg [syn. *C. strepitans* (Allemão) Lanj., *Sahagunia racemifera* Huber, *Sahagunia strepitans* (Allemão) Benth. & Hook.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: fura-fura, janitá, muiratinga-fura-fura
USES/NOTES: Fruit pulp is reportedly edible and the latex potable.
NATURAL RANGE: Lowland tropical South America from Venezuela and Suriname to Bolivia
REFERENCES: Foster 1958, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968, Yanomami *et al*. 2014

Clausena lansium (Lour.) Skeels
FAMILY: Rutaceae (citrus or rue)
ENGLISH: wampee, wampi
PORTUGUESE: vampi
SPANISH: lansio, uampi, wampi
USES/NOTES: Yellowish, grape-like, sweet to sour fruit is edible. Also an ornamental.
NATURAL RANGE: South China

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REFERENCES: Bird and Heinlein n.d., Houaiss 1982, León 1987, Mabberley 1987, Uphof 1968, Usher 1974, Will 1991

Clavija euerganea J.F.Macbr.
FAMILY: Theophrastaceae (theophrasta)
SPANISH: naranjilla del monte, naranjilla silvestre
USES/NOTES: Trees tolerated in home gardens in southern Ecuador for edible fruit.
NATURAL RANGE: Southern Ecuador and northern Peru
REFERENCES: Van den Eynden 2004

Clavija harlingii B.Ståhl
FAMILY: Theophrastaceae (theophrasta)
SPANISH: cau muyo (Quichua), chapúras (Jívaro), pilehicaspi (Quichua), pupu-caspi (Quichua)
USES/NOTES: Shrub to small tree's mature yellow, oval fruit (to 2cm long) is eaten in Amazonian Ecuador.
NATURAL RANGE: Amazonian Ecuador, southern Amazonian Colombia, and northern Amazonian Peru
REFERENCES: Friedman *et al.* 1993, MBG-Tropicos, Ståhl 1990

Clavija lancifolia Desf. [perhaps best treated as *C. imatacae* B.Ståhl]
FAMILY: Theophrastaceae (theophrasta)
SPANISH: huevitos de perdiz, huevo de gato, huevo de perro, yumoko (Yanomami)
USES/NOTES: Round yellow drupes (to 2cm) are eaten by the Ka'apor of eastern Amazonian Brazil.
NATURAL RANGE: Eastern Amazonian Bolivia, Amazonian Brazil, southern Venezuela, the Guianas, and perhaps Darién, Panama
REFERENCES: Balée 1994, Balée and Gély 1989, MBG-Tropicos

Clavija tarapotana Mez
FAMILY: Theophrastaceae (theophrasta)
PORTUGUESE: maspã
SPANISH: yampak
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Ecuador and Peru and western Amazonian Brazil
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, UFA/NYBG

Clavija weberbaueri Mez
FAMILY: Theophrastaceae (theophrasta)
PORTUGUESE: maspã
SPANISH: yampak
USES/NOTES: Fruit is edible.

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NATURAL RANGE: Amazonian Ecuador and Peru and western and central Amazonian Brazil
REFERENCES: Bennett *et al.* 2001, Forzza 2010, Ståhl 1990, UFA/NYBG

Claytonia acutifolia Pall. ex Willd.
FAMILY: Portulacaceae (purslane)
ENGLISH: Bering Sea springbeauty, springbeauty
USES/NOTES: Native Alaskans eat the fleshy taproots, leaves are eaten raw or cooked, and raw flowers are added to salads or may be nibbled on.
NATURAL RANGE: North temperate and Arctic zones
REFERENCES: Moerman 1998, PFAF, Schofield 1989, Uphof 1968

Claytonia caroliniana Michx.
FAMILY: Portulacaceae (purslane)
ENGLISH: broad-leaved springbeauty, Carolina springbeauty, springbeauty
USES/NOTES: Small, starchy corms are good, though tedious to gather and prepare.
NATURAL RANGE: Southeastern Canada to northern Georgia
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Peterson 1977, Tomikel 1986, Uphof 1968

Claytonia lanceolata Pursh
FAMILY: Portulacaceae (purslane)
ENGLISH: lance-leaf springbeauty, western springbeauty
USES/NOTES: Starchy corms and leaves are eaten raw or cooked.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Mabberley 1987, Moerman 1998, Yanovsky 1936

Claytonia megarhiza (A.Gray) Parry ex S.Watson
FAMILY: Portulacaceae (purslane)
ENGLISH: alpine springbeauty, fell-fields claytonia, springbeauty
USES/NOTES: Leaves and roots are eaten cooked. Flowers are also edible.
NATURAL RANGE: Western U.S. highlands from New Mexico and California to the Northwest and Yukon Territories
REFERENCES: Elias and Dykeman 1982, Facciola 1990, Gibbons 1973, Harrington 1967

Claytonia perfoliata Donn ex Willd. [syn. *C. perfoliata* var. *perfoliata*, *Limnia perfoliata* (Donn ex Willd.) Haw., *Montia mexicana* (Rydb.) Pax & K.Hoffm., *Montia perfoliata* (Donn ex Willd.) Howell]
FAMILY: Portulacaceae (purslane)

ENGLISH: Cuban spinach, Indian lettuce, miner's lettuce, springbeauty, winter purslane
SPANISH: lechuga del minero
USES/NOTES: An important food source for Amerindians and early American settlers in the Rockies, now cultivated and eaten as a fresh green in many regions. Roots and flowers are also edible.
NATURAL RANGE: Southern British Columbia, western U.S., through western and southwestern Mexico to El Salvador and Guatemala, cultivated in Argentina and likely elsewhere
REFERENCES: Clarke 1977, Harrington 1967, Kirk 1970, Ladio *et al.* 2013, MBG-Tropicos, Shaw 2011, Uphof 1968, USDA-ARS, Yanovsky 1936

Claytonia sibirica L. [syn. *Montia sibirica* (L.) Howell]
FAMILY: Portulacaceae (purslane)
ENGLISH: pink purslane, Siberian purslane
USES/NOTES: Leaves are edible raw or cooked.
NATURAL RANGE: Western Canada and U.S.
REFERENCES: Elias and Dykeman 1982, Facciola 1990, Hickman 1993

Claytonia tuberosa Pall. ex Schult.
FAMILY: Portulacaceae (purslane)
ENGLISH: Eskimo potato, Indian potato, tuberous springbeauty
USES/NOTES: Native Alaskans ate the tuberous corms, leaves are eaten raw or cooked and are a good source of vitamins A and C, and raw flowers are edible.
NATURAL RANGE: Alaska and northeastern Russia
REFERENCES: Harrington 1967, Moerman 1998, PFAF, Schofield 1989, USDA-NRCS, USDD 1970

Claytonia umbellata S.Watson
FAMILY: Portulacaceae (purslane)
ENGLISH: Great Basin springbeauty
USES/NOTES: Corms, leaves, and flowers are edible.
NATURAL RANGE: Great Basin of Oregon, Nevada, and California
REFERENCES: Moerman 1998, PFAF, Schofield 1989, USDA-NRCS

Claytonia virginica L.
FAMILY: Portulacaceae (purslane)
ENGLISH: fairy spuds, springbeauty, Virginia springbeauty
USES/NOTES: Young leaves, stems, and starchy roots are eaten raw or cooked.
NATURAL RANGE: Southern Canada to Georgia and Texas
REFERENCES: Crowhurst 1972, Facciola 1990, Fernald 1950, Harrington 1967, Harris 1972, Kindscher 1987, Peterson 1977, Uphof 1968

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Cleistocactus acanthurus (Vaupel) D.R.Hunt [syn. *Borzicactus acanthurus* (Vaupel) Britton & Rose, *B. eriotrichus* (Werderm. & Backeb.) Backeb.]
FAMILY: Cactaceae (cactus)
USES/NOTES: Globular fruit is edible.
NATURAL RANGE: Central coastal Peru
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987

Cleistocactus baumannii (Lem.) Lem.
FAMILY: Cactaceae (cactus)
ENGLISH: firecracker cactus, scarlet bugler
SPANISH: candelilla, pitahayacita
USES/NOTES: Red fruit's white pulp is edible.
NATURAL RANGE: Southeastern Bolivia, Paraguay, northern Argentina, and Uruguay
REFERENCES: Britton and Rose 1963, MBG-Tropicos, von Reis Altschul 1973

Cleistocactus sepium (Kunth) F.A.C.Weber [syn. *Borzicactus sepium* (Kunth) Britton & Rose]
FAMILY: Cactaceae (cactus)
SPANISH: muyusa
USES/NOTES: Fruit is eaten in Ambato, Ecuador.
NATURAL RANGE: Andean Ecuador and Peru
REFERENCES: Brako and Zarucchi 1993, Britton and Rose 1963, Mabberley 1987, Martin *et al*. 1987, Uphof 1968

Cleistocactus smaragdiflorus (F.A.C.Weber) Britton and Rose
FAMILY: Cactaceae (cactus)
SPANISH: cogote de suri, sitiquira
USES/NOTES: Globose fruit's pulp is edible.
NATURAL RANGE: Northern Argentina into Bolivia
REFERENCES: Britton and Rose 1963, MBG-Tropicos, von Reis Altschul 1973

Cleome gynandra L. [syn. *Gynandropsis gynandra* (L.) Briq.]
FAMILY: Cleomaceae (cleome), previously Capparaceae (caper)
ENGLISH: African cabbage, African spider-flower, bastard-mustard, cat whiskers, cat's whiskers, cat's-whiskers, spider-plant, spiderflower, spiderwisp, stinkweed, wild spider-flower
PORTUGUESE: mostarda-selvagem, musambe, mussambé, mussambê
SPANISH: acaya, barbana xiiw, caballero, hierba del zorrillo, mouzambi, tu' xiiw (Maya), volatín
USES/NOTES: Nutritious and piquant leaves are cooked as a potherb or a leafy green vegetable. Considered to have much potential for expansion.

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NATURAL RANGE: Tropical Africa, widley cultivated, naturalized, weedy in the Americas from the southern U.S. (Texas to Nort Carolina), Mexico and The Bahamas to eastern and northeastern Brazil and northern Argentina
REFERENCES: Chweya and Mnzava 1997, CONABIO, Forzza 2010, Mabberley 1987, MBG-Tropicos, USDA-ARS, USDA-NRCS

Cleome lutea Hook.
FAMILY: Cleomaceae (cleome), previously Capparaceae (caper)
ENGLISH: golden cleome, yellow bee plant, yellow cleome, yellow spider-flower
USES/NOTES: Greens are used as a potherb and seeds are ground into meal.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico including the Baja Peninsula and Sonora
REFERENCES: Bailey Hortorium 1976, CONABIO, Harrington 1967

Cleome serrulata Pursh [syn. *C. integrifolia* (Nutt.) Torr. & A.Gray]
FAMILY: Cleomaceae (cleome), previously Capparaceae (caper)
ENGLISH: clammy weed, Rocky Mountain bee plant, spiderflower, stinking clover
USES/NOTES: Shoots, leaves, and flowers are used as potherbs after boiling with several changes of water. Blackish residue from the water is used as a dye. Seeds are ground into an edible meal. Amerindians in New Mexico ate the plant with cornmeal porridge, after removing its alkaline taste. Once cultivated or encouraged around dwellings by Amerindians of the American West.
NATURAL RANGE: Western U.S.
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Harrington 1967, Kindscher 1987, Uphof 1968, Yanovsky 1936

Cleome viscosa L. [syn. *Arivela viscosa* (L.) Raf., *Polanisia viscosa* (L.) DC.]
FAMILY: Cleomaceae (cleome), previously Capparaceae (caper)
ENGLISH: Asian spiderflower, spiderflower, tickweed, wild mustard, yellow cleome
USES/NOTES: Young shoots and leaves are eaten cooked, seeds and juice are used as spices, and pods are eaten pickled.
NATURAL RANGE: Tropics
REFERENCES: Facciola 1990, Lawesson *et al.* 1987, USDA-ARS

Cleoserrata speciosa (Raf.) Iltis [syn. *Cleome speciosa* Raf., *Gynandropsis speciosa* DC.]
FAMILY: Capparaceae or Capparidaceae (caper)
ENGLISH: garden spider-flower, spider plant, showy spider-flower, volantines preciosos

SPANISH: alelí, alelia, alhelí, alhelí blanco, barba del rey, cachofila, china silita, flor de mayo, volantines, volantines preciosos
USES/NOTES: Leaves are edible.
NATURAL RANGE: Central and southern Mexico, Central America, Venezuela, the Guianas, and Ecuador, and perhaps Colombia, naturalized in Florida
REFERENCES: CONABIO, MBG-Tropicos, Uphof 1968, USDA-NRCS

Clethra occidentalis (L.) Kuntze [syn. *C. tinifolia* Sw.]
FAMILY: Clethraceae (white-alder)
ENGLISH: soapwood, sweet pepper, wild pear
SPANISH: asajarillo, zapote
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Tropical mainland America from central Mexico to Bolivia
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Molina 1975, Stevens *et al.* 2001

Cleyera theaeoides (Sw.) Choisy [syn. *C. panamensis* (Standl.) Kobuski, *C. theoides* (Sw.) Choisy (spelling variant), *Eurya theaeoides* (Sw.) Blume]
FAMILY: Theaceae (tea)
ENGLISH: wild damson
SPANISH: aceituna
USES/NOTES: Leaves are used in parts of Cuba as a tea substitute and fruit are edible.
NATURAL RANGE: Greater Antilles (Cuba and Jamaica), central and southern Mexico, and Central America
REFERENCES: Adams 1972, CONABIO, Hazlett 1979, MBG-Tropicos, Standley and Williams 1961, Torres n.d., Uphof 1968

Clidemia heterophylla (Desr.) Gleason [syn. *Maieta heterophylla* DC.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: bush currant
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Peru
REFERENCES: Brako and Zarucchi 1993, Martin *et al*. 1987

Clidemia hirta (L.) D.Don
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: bush currant, camasey, curse, Koster's-curse, soap-bush
PORTUGUESE: buxixu, caiuia, folha-do-fogo, meleca-de-cachorro, pixirica
SPANISH: camasey, camasey peludo, mullaca, mullaca morada

USES/NOTES: Small dark purple fruit is eaten out of hand or is used for juice, preserves, ice cream, and liquers. The plant also is medicinal and believed to have magical properties.
NATURAL RANGE: East-central Mexico and the Antilles through South America to northern Argentina, Bolivia, all of Brazil, and Peru, excluding Chile and Uruguay, perhaps naturalized in the Caribbean
REFERENCES: CONABIO, Duke and Vásquez 1994, Forzza 2010, Kinupp 2007, Martin *et al*. 1987, MBG-Tropicos, Molina 1975, Uphof 1968, USDA-ARS, Voeks 1996

Clidemia petiolaris (Schltdl. & Cham.) Schltdl. ex Triana [syn. *C. deppeana* Steud., *C. naudiniana* Cogn.]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: capulín cenizo, capulín de zopilote, ch'ujch'ul tzotzzit tzazmuttez (Tzeltal), tsakam chikab ts'ohool (Huastec)
USES/NOTES: Dark purplish/black fruits and leaves are edible.
NATURAL RANGE: Mexico through Central America
REFERENCES: Alcorn 1984, Breedlove 1986, Cowan 1983, MBG-Tropicos, Molina 1975, Uphof 1968

Clinopodium bolivianum (Benth.) Kuntze [syn. *Satureja boliviana* (Benth) Briq.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Inca muña, Inca oregano
SPANISH: cjuñuca, Inca muña, khoa, orégano de los Incas, orégano del Inca
USES/NOTES: Aromatic leaves are used as a spice, though more importantly the plant is used medicinally and has demonstrated antibiotic properties against *E. coli*.
NATURAL RANGE: Andean highlands from 1000-4300m in northwestern Argentina, Bolivia and southern Peru
REFERENCES: Chirinos *et al*. 2011, Hatami *et al*. 2011, MBG-Tropicos, Mohanty *et al*. 2017, Ulloa Ulloa 2006, USDA-ARS, Viturro *et al*. 2000

Clinopodium gilliesii (Benth.) Kuntze [syn. *Micromeria gilliesii* Benth., *Oreosphacus parvifolia* Phil., *Satureja gilliesii* (Benth.) Briq., *Satureja parvifolia* (Phil.) Epling]
FAMILY: Lamiaceae or Labiatae (mint)
SPANISH: hierba del amor, muña, muña-muña, orégano
USES/NOTES: Dried, ground leaves are used as a spice, though more importantly the plant is used as a medicinal for bronchial ailments and as a tea to aid in digestion. It is also thought to be an aphrodisiac in places.
NATURAL RANGE: Andean Ecuador, Peru, northern Chile, Bolivia and northwestern Argentina

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REFERENCES: Harley and Granda Paucar 2000, Kermath (notes), Muschietti *et al.* 1996, Vignale and Gurni 2003, Viturro *et al.* 2000, Zygadlo *et al.* 1993

Clinopodium macrostemum (Moc. & Sessé ex Benth.) Kuntze [syn. *C. laevigatum* Standl., *Calamintha macrostema* (Moc. & Sessé ex Benth.) Benth., *Melissa macrostema* Moc. & Sessé ex Benth., *Satureja laevigata* (Standl.) Standl., *Satureja macrostema* (Moc. & Sessé ex Benth.) Briq., *Satureja macrostema* var. *laevigata* (Standl.) McVaugh]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: pennyroyal
SPANISH: atochietl (Nahuatl), borracho, garañona, hierba de borracho, menta, nurhitini té, nurite, poleo, tabaquillo, té de poleo, té del monte, té nurite, tochitl, toronjil, tragorigano quauhnahuacense, tunché, yucxaa'c (Mixe)
USES/NOTES: Shrub with reddish/orange flowers. Leaves are made into a pleasant beverage and medicinal tea, marketed as *poleo* in Oaxaca and elsewhere in Mexico. Leaves also are placed briefly in nostrils for aromatherapy and used in folk medicine as a hangover remedy.
NATURAL RANGE: Central and southern Mexico
REFERENCES: Kermath (notes), MBG-Tropicos, Schoenhals and Schoenhals 1965, Torres n.d., Uphof 1968

Clinopodium vimineum (L.) Kuntze [syn. *Satureja viminea* L.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: all-heal, Costa Rican mint bush, Jamaican mint bush, savory, serpentine savory, wild mint
SPANISH: menta de palo
USES/NOTES: Small green leaves are used as an herb or to make tea.
NATURAL RANGE: Cuba and Hispaniola
REFERENCES: Adams 1972, Facciola 1990, ITIS, Sturtevant 1972

Clinopodium vulgare L. [syn. *Satureja vulgaris* Fritsch. *nom. illeg.*]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: field basil, wild basil
PORTUGUESE: clinopódio
USES/NOTES: Leaves are used as a spice or as tea.
NATURAL RANGE: Europe and eastern North America
REFERENCES: Crowhurst 1972, Fernald 1950, Peterson 1977, Voss 1996

Clintonia borealis (Aiton) Raf. [also *C. umbellata* (Michx.) Morong]
FAMILY: Liliaceae (lily)

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ENGLISH: bluebead, corn lily, cow tongue, speckled wood-lily, straw lily
USES/NOTES: Very young leaves are used in salads and as a potherb.
NATURAL RANGE: Eastern North America
REFERENCES: Gibbons and Tucker 1979, Radford *et al.* 1968, Uphof 1968

Clitoria ternatea L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: blue pea, blue vine, butterfly pea, kordofan pea
SPANISH: yuca de ratón
USES/NOTES: Pods are eaten like common green beans, flowers produce an edible blue dye, and leaves are edible and the source of a food colorant.
NATURAL RANGE: probably Neotropics, perhaps Mexico and Central America, now pantropical
REFERENCES: Berendsohn and Araniva de González 1989a, Bourke *et al.* 1987, Facciola 1990, Janzen and Liesner 1980, Mabberley 1987, Sousa and Cabrera 1983

Clusia sp.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
SPANISH: mora, palo de tinta amarilla
USES/NOTES: An unidentified *Clusia* sp. reportedly is eaten in the Guatemalan Petén.
NATURAL RANGE: Neotropics, perhaps the Petén of Guatemala
REFERENCES: Mutchnick and McCarthy 1997

Cnidoscolus aconitifolius (Mill.) I.M.Johnst. [syn. *C. chaya* Lundell, *C. chayamansa* McVaugh, *Jatropha aconitifolia* Mill.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: chaya, Mayan spinach, stinging nettle, tree spinach
PORTUGUESE: cansanção, chaya, couve, favela
SPANISH: chaaya, chay, chaya, chaya col, chayaken, chayamansa, chicasquil, copapayo, kekenchay, kikilchay, mala mujer, ortiga, ortiguilla, quelite
USES/NOTES: Large, palmate, dark green, sometimes bitter leaves and young shoots, rich in protein, carotene, calcium, and iron, are eaten boiled like spinach (*Spinacia oleracea*), sometimes flavored with citrus juice in the Yucatán. Leaves have fine, somewhat irritating hairs that become imperceptible when boiled. Fast growing herbaceous plant adapts to a wide range of habitats, but is not cold hardy. Also used as an animal feed and a medicinal. Also medicinal. Previously an important *quelite* (green leafy vegetable) for the Maya. *C. chayamansa* previously was treated as a distinct species restricted to northern Central America and the Mexical Yucatán.

NATURAL RANGE: Central America and Mexico, possibly into Texas
REFERENCES: Brush Ayauca 2005, Coe 1994, Kermath (notes), León 1987, Leung 1961, Martin and Ruberté 1978b, Martin and Ruberté 1979, Niembro Rocas 1992, NRC 1975, Price 1990, Price 1991, Ross-Ibarra and Molina-Cruz 2002, Ruberté 1984

Cnidoscolus maculatus (Brandegee) Pax & K.Hoffm. [syn. *Jatropha maculata* Brandegee]
FAMILY: Euphorbiaceae (spurge)
SPANISH: caribe, mala mujer, ortiguilla, tedegua (Seri)
USES/NOTES: Seeds are dried and ground to make a beverage similar to chocolate or coffee, called *chocolate de caribe* or *café de caribe*, by locals in the region of the Sierra la Laguna Biosphere Reserve in Baja California Sur. Seeds also are eaten roasted.
NATURAL RANGE: Baja California Sur, Mexico
REFERENCES: Hodgson 2001, MBG-Tropicos, Pío-León and Ortega-Rubio 2016, Steinmann 2002

Cnidoscolus multilobus (Pax) I.M.Johnst.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: spurge nettle, tread-softly
SPANISH: ʻak, ay uätiktäua, chaya, chaya silvestre, chichicastle, hortiga, mala mujer, popo
USES/NOTES: Flowers are eaten fried with eggs and young shoots are cooked as greens.
NATURAL RANGE: Central America and Mexico
REFERENCES: Alcorn 1984, Breedlove 1986, MBG-Tropicos

Cnidoscolus palmeri (S.Watson) Rose [syn. *Jatropha palmeri* S.Watson]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: stinging spurge
SPANISH: mala mujer, ortiguilla
USES/NOTES: Starchy tubers are eaten raw or cooked.
NATURAL RANGE: Baja California Sur, Mexico, to coastal Sonora
REFERENCES: CONABIO, Hodgson 2001, MBG-Tropicos

Cnidoscolus quercifolius Pohl [syn. *C. phyllacanthus* (Müll.Arg.) Pax & K.Hoffm., *Jatropha phyllacantha* Müll.Arg.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: faveleira nut
PORTUGUESE: favela, faveleira, faveleiro
USES/NOTES: Seeds are an edible oil source.
NATURAL RANGE: Eastern Brazil from Piauí to Minas Gerais
REFERENCES: Daun *et al.* 1987, Forzza 2010, IBGE 1980, Lima 1996

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Cnidoscolus texanus (Müll.Arg.) Small
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bull nettle, Texas bull-nettle, spurge nettle, tread-softly
SPANISH: mala mujer
USES/NOTES: Seeds are edible.
NATURAL RANGE: South-central U.S. and Nuevo León and Tamaulipas, Mexico
REFERENCES: LBJWC, MBG-Tropicos, Tull 1978, Villaseñor Ríos 2016

Cnidoscolus urens (L.) Arthur [syn. *C. marcgravii* Pohl, *Jatropha urens* L.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: pendo tree, spurge nettle, tread-softly, tropical bull-nettle
PORTUGUESE: cansanção-de-leite, cansanção, jojofá, pinha-quemadeira, urtiga-branca, urtiga-cansanção
SPANISH: chichicaste, chichicastle, chichicaxtle, lan-cua-yu-ca-cat-no (Chontal), mala mujer, ortiga, piñon, tetzonquilitl, tezonquílitl, x-tsah (Maya), yaga-xveya (Zapotec), yori-natare (Cahita)
USES/NOTES: Seeds are edible and a source of cooking oil. Roots are medicinal and the plant is cultivated as a living fence.
NATURAL RANGE: Lesser Antilles and southern Mexico to southern Argentina
REFERENCES: CONABIO, IBGE 1980, Uphof 1968, Villaseñor Ríos 2016, Voeks 1997

Coccinia grandis (L.) Voigt [syn. *C. indica* Wight & Arn., *C. cordifolia* (L.) Cogn.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: baby cucumber, baby pumpkin, ivy gourd
SPANISH: papasan
USES/NOTES: Fruits are eaten out of hand, typically by children, or prepared in sweets. Young shoots are edible.
NATURAL RANGE: Southeast Asia
REFERENCES: León 1987, Mabberley 1987, Omawale 1973, Rhem and Espig 1991

Coccocypselum aureum (Spreng.) Cham. & Schltdl.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: anil, baga-de-capitão, brinco-de-viúva, mata-pau, quiriri
SPANISH: yutwinaek (Shuar)
USES/NOTES: Fruit is eaten by the Shuar in Ecuador.
NATURAL RANGE: Tropical South America to Costa Rica
REFERENCES: Bennett *et al.* 2001, FloraSBS, Forzza 2010

Coccoloba caracasana Meisn.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Caracas seagrape
SPANISH: chuparrito, palo bolero, papalón, papaturra, papaturro, papaturro blanco, papaturro de hoja ancha, papaturro de hoja grande, uva de playa, uvero
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Mexico from Oaxaca to the Yucatán through Colombia and Venezuela
REFERENCES: CONABIO, Grandtner 2005, Martin *et al*. 1987

Coccoloba densifrons Mart. ex Meisn. [syn. *C. barbeyana* Lindau, *C. pichuna* Huber ("*pichuna*" also seen as "*pichuana*" and "*pichuma*")]
FAMILY: Polygonaceae (buckwheat)
PORTUGUESE: olho-de-passarinho, pixuna
SPANISH: vino huayo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Brandbyge 1989, Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987

Coccoloba diversifolia Jacq. [syn. *C. floridana* Meisn.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: dove plum, mountain grape, pigeon plum, plum bush, snailseed, tie-tongue
SPANISH: cucubano, guaya caneja, guayabón, uva cimarrona, uva de paloma, uva de sierra, uverillo, uvilla, uvilla de sierra
USES/NOTES: Small, dark red to nearly black, egg-shaped fruit is edible.
NATURAL RANGE: Coastal areas including southern Florida, The Bahamas, the West Indies, Southern Mexico, Central America, Colombia, and Venezuela
REFERENCES: Adams 1972, Bailey Hortorium 1976, Facciola 1990, Grandtner 2005, Kermath (notes), Martin *et al*. 1987, Nelson 1994

Coccoloba marginata Benth.
FAMILY: Polygonaceae (buckwheat)
PORTUGUESE: cipó-pau, ocaiman, pipoca
SPANISH: arehuequito (Maquiritari), baquerito (Maquiritari), dukuadi-jodü (Ye'kuana), ede-maduwa (Ye'kuana), etuburrucuaja (Warao), guayapapón, kamají (Ye'kuana), macollo blanco, uña de gato, vino huayo
SURINAME: bradilifi
USES/NOTES: Liana's fruit is edible and medicianl.
NATURAL RANGE: Most of tropical Brazil, Amazonian Bolivia, Colombia, and Peru, the Guianas, Venezuela, and Trinidad

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REFERENCES: Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, Howard 1960, MBG-Tropicos

Coccoloba obovata Kunth
FAMILY: Polygonaceae (buckwheat)
SPANISH: alicuanco, añalque, quiebra nacha, palo tortuga, uvillo
USES/NOTES: Shrub to medium-sized tree (rarely to 25m) pruduces edible fruit and hard wood.
NATURAL RANGE: Pantropical, Costa Rica to Peru and northwestern Bolivia in the Americas
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Starr Virtual Herbarium

Coccoloba plumieri Griseb.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: mountain grape, wild grape
USES/NOTES: Dark fruit is edible, though often astringent. Synonymy is uncertain.
NATURAL RANGE: Jamaica, perhaps to Cuba
REFERENCES: Adams 1972, Grandtner 2005, MBG-Tropicos

Coccoloba uvifera (L.) L.
FAMILY: Polygonaceae (Buckwheat)
ENGLISH: hopwood, horsewood, Jamaican kino, sea grape, seaside grape
PORTUGUESE: uva-de-praia
SPANISH: cocolobo, guiabara, iril, micongo, niche, nii-che, nula, sargazo, uva caleta, uva de la playa, uva de mar, uvera, uvero, uvero de playa, uvero macho
USES/NOTES: Nearly round to egg-shaped, one to two cm long, reddish/purple fruit is consumed fresh, as juice, preserved, or as wine. Bark and roots are medicinal. Sap is used as a dye and for tanning leather.
NATURAL RANGE: Atlantic coast of the Neotropics and subtropics from central peninsular Florida and The Bahamas through the West Indies, southern Mexico, Central America, and northern South America to the Guianas, now widespread in warm coastal zones
REFERENCES: Adams 1972, Bourke *et al.* 1987, Brücher 1989, Creasy 1982, Duke 1986, Kermath (notes), Leung 1961, Martin *et al.* 1987, Nelson 1994, Niembro Rocas 1992, Omawale 1973, Paguaga and Soto 2010, Samson 1980, Usher 1974

Coccoloba venosa L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: chiggery grape, mosquito wood, trible grape
SPANISH: calambrena, uva

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USES/NOTES: Shrub to small tree produces edible fruit that vary in color from white, to yellow, pink, or red.
NATURAL RANGE: Caribbean Islands and the Caribbean coast of southern Mexico to Costa Rica
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Coccothrinax argentata (Jacq.) L.H.Bailey
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Biscayne palm, Florida silver palm, seamberry palm, silver palm, silver thatch palm, silvertop, thatch palm
SPANISH: knacás, palma de guano, palmicha, yaraguana de costa
USES/NOTES: Purple to black fruit is eaten or made into wine, and heart is eaten as a vegetable. Also planted as an ornamental and used for thatch.
NATURAL RANGE: Southeastern coastal Florida through the Florida Keys, The Bahamas, parts of Cuba, the Cayman Islands, Jamaica, coastal Yucatán, and the Bay Islands of Honduras
REFERENCES: Henderson *et al*. 1995, Nellis 1994, Nelson 1994, OAS 1973, Taylor 1998

Cocculus spp.
FAMILY: Menispermaceae (moonseed)
ENGLISH: moonseed
PORTUGUESE: abutua
USES/NOTES: Fruits of some species are edible.
NATURAL RANGE: warm regions
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Phillips 1991

Cocos nucifera L. [syn. *Palma cocos* Mill.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: coconut, coconut palm
FRENCH: coco, cocotier, noix de coco
PORTUGUESE: coco, coco-da-bahia, coco-da-praia, coco-de-índia, coco-de-bahia, coqueiro
SPANISH: coco, coco fruto, cocotero, ogop, palma de coco, palma indiana
USES/NOTES: Fruit's pulp (or meat) is edible, liquid endosperm is drunk, and oil is used in cooking, industry, and medicine. Terminal bud and heart are edible. Leaves, stems, husks, shells, and bracts are used in various ways. The coconut of international commerce was introduced to Hispaniola early in the 1500s, and Philippine cultivars were introduced to the Pacific coast of Mexico likely between 1565 and 1815.
NATURAL RANGE: Uncertain, perhaps East Indies to Melanisia or Polynesia, though now widely naturalized and cultivated throughout tropical coastal zones

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REFERENCES: Bourke *et al*. 1987, Clement 1992, Clement *et al*. 2013, Duke 1986, Ferreira *et al*. 1998, Ferwerda 1984, Henderson *et al*. 1995, Horst 1997, IBGE 1980, Kermath (notes), Naranjo 1991, Omawale 1973, Purseglove 1972, Rehm and Espig 1991, Schneider 1987

Coffea arabica L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: Arabian coffee, arabica coffee, common coffee, coffee
FRENCH: caféier d'Arabie
PORTUGUESE: café
SPANISH: barbona, cabi, café, café arábica, café pergamino garnica, cafeto, cafie, caje (Rarámuri), cape (Totonac), capé (Huastec), capij
USES/NOTES: Seeds are the principal coffee beans of commerce, used to make the morning beverage *coffee*, liqueurs, and confections. Roasted whole seeds are eaten as a snack, and red fruit pulp is eaten locally. Also medicinal and a caffeine source. In economic terms, coffee beans are second to petroleum as an internationally traded commodity.
NATURAL RANGE: uplands of southwestern Ethiopia, southeastern Sudan, and northern Kenya
REFERENCES: Anthony *et al*. 1987, Bourke *et al*. 1987, Cid 1978, CONABIO, Duke 1986, Ferwerda 1976, Guia Rural n.d., Kermath (notes), Kushalappa 1989, Oldfield 1981, Smith *et al*. 1992, Wrigley 1988

Coffea canephora Pierre ex A.Froehner [syn. *C. robusta* L.Linden]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: Congo coffee, Río Nuñez coffee, robust coffee, robusta coffee, wild robusta coffee
PORTUGUESE: café
SPANISH: café, café robusta, huekahuemo (Huaorani), yaji (Secoya)
USES/NOTES: Roasted seeds are used to make *coffee*, especially *instant coffee* and cheap blends. The plant resists coffee leaf rust, is more tolerant of direct sun, is more productive, and is better suited to the lowland tropics than other *Coffea* species. Also a caffeine source.
NATURAL RANGE: Guinea coast and Congo Basin to Uganda, and perhaps Madagascar
REFERENCES: Bourke *et al*. 1987, Mabberley 1987, MBG-Tropicos, Oldfield 1981, Omawale 1973, Sauer 1993, Smith *et al*. 1992, Usher 1974

Coffea liberica W.Bull ex Hiern
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: abeokuta coffee, liberica coffee, Liberian coffee

PORTUGUESE: café
SPANISH: café, café Liberia, café de Liberia, café pergamino liberia, café robusta, cafeto
USES/NOTES: Seeds are blended as a filler with other coffee sources, though becoming less important than *C. canephora* and *C. arabica*. Also a caffeine source.
NATURAL RANGE: West Africa, probably Liberia
REFERENCES: Bourke *et al.* 1987, CONABIO, Mabberley 1987, Oldfield 1981, Omawale 1973, Smith *et al*. 1992

Coix lacryma-jobi L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: adlai, adlay, adlay millet, Chinese pearl barley, coix, coix barley, coix seed, coixseed, Job's tears, jumbie beads, pearl barley, tear grass, virgin's tear, wheat
FRENCH: larmes de Job
PORTUGUESE: adlai, adlay, biurá, capim-de-contas, capim-de-lágrima, capim-missanga, capim-de-nossa-senhora, capim-de-contas, capim-rosário, conta-de-lágrima, lágrima-de-nossa-senhora, lágrimas-de-davíd, lágrimas-de-job, lágrimas-de-nossa-senhora, trigo-de-israel, trigo-de-verão, tsiku
SPANISH: acayacotl, acayacoyoth, acayocoyoth, acayocoyotl, adlai, adlay, arrocillo, batagá (Rarámuri), camándula, collarcillo, ishlacashtajad, ishlacashtajat, lágrima de san pedro, lágrimas de davíd, lágrimas de job, lágrimas de la virgen, lágrimas de san pedro, lagrimilla, larmes de job, mulla de la virgen, mullo de la virgen, mullo huayo, oi, ovina, pasto, ruema, soguilla, sonajilla, suuk-paen (Maya), ta, trigo adlai, trigo adlay, trigo tropical, tzacat tapisno (Totonac), uchpa mullo, ullpa mullo, zacate de cuentas, zacate de perla
USES/NOTES: Young teardrop shaped seeds (generally of the softer adlay varieties) are used as cereal grains, often mixed with common wheat (*Triticum aestivum*), for tea, to make flour, and medicinally. Dried seeds (generally of the harder varieties) are used for religious purposes as *rosary beads*. Roasted seeds have been used as a coffee substitute. The plant is also grown for fodder. Recent discoveries suggest that coix seeds were used in making beer 5,000 years ago in China.
NATURAL RANGE: China through southeast Asia to India, widely cultivated and naturalized in the tropics including much of Latin America from Mexico and the Greater Antilles to Argentina and Chile and portions of the U.S.
REFERENCES: Accorsi *et al.* n.d., Arora 1977, Bourke *et al.* 1987, CONABIO, Dharmananda 2007, Duke 1986, Duke and Vásquez 1994, Forzza 2010, Guia Rural n.d., IBGE 1980, Joyal 1987, Leung 1961, Omawale 1973, OAS 1973, Rehm and Espig 1991, Salick 1989,

UFA/NYBG, USDA-ARS, USDA-NRCS, Usher 1974, Wang *et al.* 2016, Williams and Williams 1969

Cola acuminata (Pal.) Schott & Endl.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: abata cola, bizzy, cola nut, kola nut
PORTUGUESE: cola, noz-de-cola, obi
SPANISH: abata kola, cola, colatero (the tree), kola, nuez de cola
USES/NOTES: Nuts are a source of caffeine and a principal flavoring agent for *cola* soft drinks, also used to flavor ice cream, liqueurs, and other beverages, and as a masticant. Red kernels are used to color foods. Also a stimulant and diuretic.
NATURAL RANGE: Tropical western and central Africa, cultivated in portions of the Neotropics
REFERENCES: Bourke *et al.* 1987, Leung 1961, Mabberley 1987, Menninger 1987, Mitchell and Ahmad 2006, Morton 1976a, Rehm and Espig 1991, Smith *et al.* 1992, Usher 1974, Voeks 1997

Cola nitida (Vent.) Schott & Endl.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: cola nut, kola nut
PORTUGUESE: abaja, café-de-Sudão, cola, cola-africana, cola-de-balayi, cola-medicinal, cola-vera, colaeira, colateira, coleira, goucou, guru, mangone, nangone, noz-de-cola, noz-de-gondja, noz-de-guran, noz-de-Sudão, obi, orobo, oubi, riquezu
SPANISH: cola, colatero (the tree), kola, nuez de cola
USES/NOTES: Nuts are a source of caffeine and a flavoring agent for *cola* soft drinks, ice cream, liqueurs, and other beverages. Also medicinal.
NATURAL RANGE: Tropical West Africa
REFERENCES: Accorsi *et al.* n.d., Mabberley 1987, Smith *et al.* 1992

Colocasia esculenta (L.) Schott [syn. *C. esculenta* var. *antiquorum* (Schott) Hubb. & Rehder, *C. antiquorum* Schott, *C. esculenta* var. *esculenta* (L.) Schott, *Arum colocasia* L., *Caladium colocasia* L., *Caladium esculentum* L.]
FAMILY: Araceae (arum or aroid)
ENGLISH: Barbados eddo, bush callaloo, callaloo bush, Chinese eddo, Chinese taro, Chinese tayer, coco, cocoa-fingers, cocoyam, curcas, dasheen, eddo, eddoe, elephant ear, old cocoyam, malanga, tannia, tanier, tannier, tanyah, taro, white eddo, wild taro
PORTUGUESE: coió-rosa, inhame, inhame quiçaré, inhame-água, inhame-chinês, inhame-d'água, inhame-são-tomé, inhame-taiá, quiçaré, taiá-japonês, taioba, taioba-são-tomé
SPANISH: bore, chonque, choque, cocoyán, colocasia, danchi, guagui, impanti, impati, mafafa, malagay, malanga isleña, malanga

tayoba, malangay, malangu, maranga, mesusu, moena, ñame, ocumo culin, otoe, papa china, pelma, pituca, quiquisque, tarkwa, tayoba, tuyo, uncú, uncucha, usami, yautía, yautía malanga
USES/NOTES: Small central corm, of some cultivars, its many large cormels, and leaves are edible, though the leaves of the *dasheen* (*C. esculenta* var. *esculenta*) are more highly esteemed. The dasheen cultivar is the source of *Portland arrowroot*. The large corm and its smaller cormels of the *eddo* variety are eaten roasted, baked, or boiled. Young leaves of some cultivars are eaten as a vegetable, though they must be cooked properly to remove the calcium oxalate. Young shoots are eaten like asparagus (*Asparagus officinalis*). The Hawaiian dish, *poi*, is made by pounding boiled corms and fermenting the paste. The lamina is chopped and boiled with other ingredients to make *calaloo soup* in Trinidad. The plant is among the most shade-tolerant food plants.
NATURAL RANGE: Southeast Asia, or perhaps Polynesia, arrived in the West Indies via Africa with the early slave trade, naturalized in warm regions
REFERENCES: Bourke *et al.* 1987, CFNI 1974, Coe 1994, Duke and Vásquez 1994, FLEPPC 2003, Guia Rural n.d., IBGE 1980, Kay 1973, Kermath (notes), NRC 1975, O'Hair 1990, Omawale 1973, Purseglove 1972, Salick 1989, Sauer 1993, Usher 1974, Yamaguchi 1983

Colubrina arborescens (Mill.) Sarg. [syn. *C. ferruginosa* Brongn.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: black velvet, coffee colubrine, greenheart, mabie, soap tree, snake wood, wild coffee
SPANISH: achiotillo, cascalota, cascalote, chakté ch'ujum (Maya), chaquira, chaquiro, lum-che (Maya), mabi, mabí, pimienta de monte, pimientillo, pimiento
USES/NOTES: Small tree's bark is made into a refreshing beverage, *mabi* or *mabí* in Puerto Rico and *mabie* in Antigua.
NATURAL RANGE: Florida, West Indies, the Yucatán Peninsula and southern Mexico, Central America, Colombia, and Ecuador
REFERENCES: Adams 1972, Brako *et al.* 1995, CONABIO, MBG-Tropicos, Standley and Steyermark 1949b, USDA-NRCS

Colubrina asiatica (L.) Brongn.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Asian naked-wood, Asian snakeroot, Asian snakedwood, Asiatic colubrina, common colubrina, hoop withe, leather-leaf, wild coffee
USES/NOTES: Leaves are edible.
NATURAL RANGE: East Indies, naturalized in warm regions and invasive in Florida, Hawaii, and the West Indies
REFERENCES: Adams 1972, FLEPPC 2003, Mabberely 1987

Colubrina elliptica (Sw.) Briz. & Stern [syn. *C. reclinata* (L'Hér.) Brongn., *Ceanothus reclinatus* L'Hér.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: mabee, mabi, maubi, mauby, mawbie, nakedwood, smooth snakebark, snakewood, soldierwood
SPANISH: amole, bijáguara, mabí, maví, quitarán, tzecui (Zoque), yayajabico
USES/NOTES: Dried bark and twigs are used to make a beverage called *mabí* or *maví champán* in Puerto Rico, and *mabee, mabie, mawbie,* or *bitter mauby* elsewhere in the Caribbean. Beverages may be fermented to contain alcohol or not. "Mauby Fizzz" is a carbonated soft drink commercially bottled and distributed in the Caribbean. The tree is considered endangered in Florida where it occurs only in the Keys and Miami-Dade County. Ripe fruit pods explode to disperse seeds.
NATURAL RANGE: West Indies, northern Venezuela, south-central and southern Mexico (Yucatán Peninsula and mainland), Costa Rica, Guatemala, Honduras, Nicaragua, southern Florida (the Keys and Miami-Dade County), and Colombia and likely Amazonian Ecuador
REFERENCES: Adams 1972, CONABIO, Jørgensen and León-Yánez 1999, Mabberely 1987, Morton 1977, OAS 1973, Uphof 1968

Colubrina texensis (Torr. & A.Gray) A.Gray
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: hog plum
SPANISH: coma
USES/NOTES: Fruits are used to make a tart beverage.
NATURAL RANGE: Southwestern U.S. and adjacent Mexico
REFERENCES: Correll and Johnston 1970, Facciola 1990, Latorre and Latorre 1977

Comandra umbellata (L.) Nutt.
FAMILY: Santalaceae (santal)
ENGLISH: bastard toadflax, comandra, false toadflax
USES/NOTES: Sweet fruit is edible.
NATURAL RANGE: Europe
REFERENCES: Kindscher 1987, Mabberely 1987, Uphof 1968

Comarostaphylis arbutoides (Lindl.) Hemsl. [syn. *C. arbutoides* subsp. *arbutoides*, *Arctostaphylos arbutoides* (Lindl.) Hemsl.]
FAMILY: Ericaceae (heath)
SPANISH: arrayán, chilú, madroño prieto, nariz de chucho, nariz de perro
USES/NOTES: Fruits of this shruby tree are eaten in Honduras. References to the fruit being eaten identified the subspecies *arbutoides*. *C. arbutoides* subsp. *costaricensis* is restricted to

Costa Rica and likely has an edible fruit, though it has not been verified.
NATURAL RANGE: Central Mexico (Chiapas perhaps north to the south-central part of the country), Guatemala, Honduras, Nicaragua, Costa Rica, and Panama
REFERENCES: González Elizondo *et al*. 2015, Luteyn 1995

Comarostaphylis discolor (Hook.) Diggs [syn. *C. discolor* subsp. *discolor*]
FAMILY: Ericaceae (heath)
SPANISH: flor de mayo, garambullo, madroño, madroño borracho
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central and southern Mexico (from Hidalgo and Veracruz) to western Guatemala from 2,000-3,000 meters
REFERENCES: Luteyn 1995

Comarostaphylis longifolia (Benth.) Klotzsch
FAMILY: Ericaceae (heath)
SPANISH: madroñillo, madroño, tepemesquite, tepemezquite
USES/NOTES: Sweet fruits are eaten locally in Michoacán.
NATURAL RANGE: South-central Mexico
REFERENCES: CONABIO, Luteyn 1995, MBG-Tropicos

Comarum palustre L. [syn. *Potentilla palustris* (L.) Scop.]
FAMILY: Rosaceae (rose)
ENGLISH: marsh cinquefoil, purple marshlocks, swamp cinquefoil
USES/NOTES: Leaves have been used for tea.
NATURAL RANGE: North temperate regions
REFERENCES: Facciola 1990, Fernald 1950, Kunkel 1984, LBJWC

Commelina communis L.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: Asiatic dayflower, common dayflower, dayflower, spreading dayflower
USES/NOTES: The young plant is edible cooked as a green or chopped fresh and added to salads.
NATURAL RANGE: East Asia, naturalized in North America
REFERENCES: Facciola 1990, Tomikel 1986

Commelina diffusa Burm.f.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: climbing dayflower, creeping dayflower, spreading dayflower
PORTUGUESE: anda ka'a (Guarani), andarca, ondas-do-mar, trapoeraba
SPANISH: conchita
USES/NOTES: Young leaves, stems, and roots are edible.

NATURAL RANGE: Pantropical and subtropical to warm and moist regions in the mid-latitudes
REFERENCES: Forzza 2010, Kinupp 2007, MBG-Tropicos, USDA-NRCS

Commelina erecta L.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: erect dayflower, narrow-leaved dayflower, scrub dayflower, slender dayflower, whitemouth dayflower
PORTUGUESE: anda ka'a (Guarani), andaca, andacá, erva-de-santa-luzia, erva-santa-luzia, santa-luzia, trapoeraba, trapoeraba-azul, tapoerava
SPANISH: choclliyo, hierba de pollo, yerba de santa lucía
USES/NOTES: Young leaves, stems, and roots are edible.
NATURAL RANGE: Cosmopolital, in the Americas from southeastern Canada, the eastern two-thirds of the U.S., all mainland countries of Latin America (although perhaps naturalized in Peru), all the Greater Antilles, and many of the Lesser Antilles
REFERENCES: Fernald *et al*. 1958, Kinupp 2007, MBG-Tropicos, USDA-NRCS

Commicarpus tuberosus (Lam.) Standl. [syn. *Boerhavia tuberosa* Lam.]
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: wartclub
SPANISH: pega-pega de monte, yerba de purgación
USES/NOTES: Roots are edible.
NATURAL RANGE: Arid lowlands of mainland Bolivia, Peru, and Ecuador, and the Galapagos Islands
REFERENCES: CDF, Harriman 1999, MBG-Tropicos, McMullen 1999, Uphof 1968

Commiphora leptophloeos (Mart.) J.B.Gillett [syn. *Bursera leptophloeos* Mart.]
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: bursera
PORTUGUESE: amburana-de-cambão, cambão, emburana, falsa-amburana, falsa-imburana, imburana, imburana-brava, imburana-de-abelha, imburana-de-cambão, imburana-de-cheiro, imburana-de-espinho, imburana-vermelha, umburana
SPANISH: piñón bravo, piñón del monte
USES/NOTES: Fruit pulp is edible, and is chewed in Bolivia for hydration.
NATURAL RANGE: Primarily the Caatinga of northeastern, central, and southwestern Brazil into northeastern Bolivia and perhaps southern Venezuela, Paraguay, and the Guianas
REFERENCES: IBGE 1980, Martin *et al*. 1987, MBG-Tropicos, Ramalho 2009, Steyermark *et al*. 1995

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Compsoneura atopa (A.C.Sm.) A.C.Sm.
FAMILY: Myristicaceae (nutmeg)
SPANISH: jabosé, josebé, omasaino, pone huevo
USES/NOTES: Swollen seed, just emergence of cotyledon, within the egg-shaped yellow/brown fruit with a bright red aril, is eaten cooked.
NATURAL RANGE: Endemic to western Colombia according to Janovec and Neill, though extending to northwestern Ecuador according to specimen records in MBG-Tropicos
REFERENCES: Gentry 1992, Grandtner and Chevrette 2014, Janovec and Neill 2002, La Rotta 1992, Martin *et al.* 1987, MBG-Tropicos

Comptonia peregrina (L.) J.M.Coult.
FAMILY: Myricaceae (wax-myrtle)
ENGLISH: sweetfern
USES/NOTES: Aromatic leaves may be used for tea or as a spice and fruits may be eaten as a snack.
NATURAL RANGE: Eastern North America from southern Manitoba to southern Nova Scotia in the north to the mountains of northern Georgia
REFERENCES: Fernald 1950, Fernald *et al.* 1958, FNAEC 1997, Gibbons and Tucker 1979, Harris 1972, Mabberley 1987, Medsger 1939, Peterson 1977, Uphof 1968

Conanthera bifolia Ruiz & Pav.
FAMILY: Tecophilaeaceae (ladyhands), previously Amaryllidaceae (amaryllis)
SPANISH: flor de la viuda, pajarito del campo
USES/NOTES: Bulbs are edible.
NATURAL RANGE: Central Chile
REFERENCES: Belov 2005-2012, Marticorena and Quezada 1985, Uphof 1968

Conanthera campanulata Lindl. [syn. *C. simsii* Sweet]
FAMILY: Tecophilaeaceae (ladyhands), previously Amaryllidaceae (amaryllis)
SPANISH: gadu (Mapuche), gnao (Mapuche), ngadu (Mapuche), ngao (Mapuche), pajarito del campo, papita del campo, violeta del campo
USES/NOTES: Bulbs are edible.
NATURAL RANGE: Central Chile
REFERENCES: Marticorena and Quezada 1985, MMA-Chile, Uphof 1968

Condalia mexicana Schltdl.
FAMILY: Rhamnaceae (buckthorn)
SPANISH: bindó, bizcolote, capul, espino de capulín

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USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Mexico from Oaxaca and Veracruz to Sinaloa and Coahuila
REFERENCES: CONABIO, Martin *et al*. 1987

Condalia spp. [either or both *C. obovata* Hook. or *C. hookeri* M.C.Johnst.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: bluewood, brasil, condalia, purple haw, graythorn
SPANISH: brasil, capul negro, espino de capulín, guetzat
USES/NOTES: Purple to black fruit is eaten raw or preserved.
NATURAL RANGE: Texas and adjacent Mexico
REFERENCES: Facciola 1990, Medsger 1939, Tull 1978, Uphof 1968, Yanovsky 1936

Conostegia arborea Steud. and *C. icosandra* (Sw. ex Wikstr.) Urb. [syn. *C. mexicana* Cogn., *C. subhirsuta* DC.]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: axhui li'huat (*C. icosandra* - Totonac), capulín, capulincillo, dos caras, ishlacastapu-mashtansics (Totonac), ixtololotototolin (*C. arbore* – Nahuatl), manteca, nigua, ombligo de vieja (*C. icosandra*), raspa lengua, serín, tatul kat (*C. arborea* - Totonac), teshuat de ome (*C. icosandra*), teshuat del corriente (*C. icosandra* - Nahuatl), teshuate, totolixtololo (*C. arborea*)
USES/NOTES: Small round fruit capsules, generally dark when ripe, green and pubescent when immature, are eaten as a snack food in the Huasteca region of Mexico.
NATURAL RANGE: *C. arborea* restricted to Mexico from Hidalgo to Chiapas; *C. icosandra* from central Mexico to northern Colombia and western Venezuela with a disjunct population in the Atlantic rainforest of Bahia, Brazil and poulations in the Greater Antilles (Cuba and Dominican Republic) and many of the Lesser Antilles
REFERENCES: CONABIO, Espejo Serna *et al.* n.d., Forzza 2010, Martin *et al.* 1987, Molina 1975, Uphof 1968, USDA-ARS

Conostegia xalapensis (Bonpl.) D.Don ex DC.
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: capirote, capulín, capulín agarroso, capulín de cotorro, capulín de monte, capulín de potrero, capulín de sabana, capulincillo, chi-cab, chikab té (Huastec), cinco negritos, dos caras, hoja ceniza, frutilla, frutillo, granadillo, hojalatillo, hojalatillo blanco, ishlacastapu-mashtansics (Totonac), ixtololotototolin (Nahuatl), lolito, mora, morita, mujut, nigua, nigua capolín, nigua grande, papelillo, pasita, peonía, popu, pupu, quita manteca, raspa lengua, sedita, serín, serita,

tecapulín, tesgua, tesguate, teshua, teshua capolín (Nahuatl), teshuate, tesuate, tesuate colorado, texhua, tezhuatillo, xococ-cuáhuitl (Nahuatl), zarzaparrilla
USES/NOTES: Small round fruit capsules, generally dark when ripe, green and pubescent when immature, are eaten as a snack food in the Huasteca region of Mexico.
NATURAL RANGE: Central Mexico to Panama and western Cuba, perhaps to northwestern Colombia
REFERENCES: Alcorn 1984, CONABIO, CTFS n.d., Espejo Serna *et al.* n.d., Martin *et al.* 1987, Molina 1975, Sommeijer *et al.* n.d., Uphof 1968, USDA-ARS, Williams 1981

Conradina verticillata Jennison
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Cumberland false rosemary, Cumberland rosemary, Cumberland snow, Cumberland snow conradina, mountain rosemary, upland rabbitbane
USES/NOTES: Aromatic needle-like leaves of this endangered low growing evergreen shrub with purple flowers can be used as a cooking herb like common rosemary (*Rosmarinus officinalis*). "Snow" in the common names refers to a white-flowered variety.
NATURAL RANGE: Southeastern U.S. and restricted to north-central Tennessee and adjacent Kentucky, with a possible disjunct population South Carolina
REFERENCES: Facciola 1990, Fernald 1950, USFWS 1996

Copaifera sp.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Brazilian copaiba, copaiba, copaíba, Jesuit's balsam, maran
PORTUGUESE: bálsamo-de-copaíba, copaíba, copaíba-branca, copaíba-jutaí, copaíba-verdadeira, copaibeira-de-Minas, mal-dos-sete-dias, mari-mari, pau-de-oleo
SPANISH: aceite de palo, bálsamo de copayba, cabima, calimbo, cobeni, copaíba, copal, palo de aceite
USES/NOTES: Seed of an unidentified *Copaifera* species is an edible oil source in Guyana and called *maran*. The Spanish names above refer to *C. officinalis* (Jacq.) L., which may or may not be the species identified by Johnston and Colquhoun as containing edible oil. *C. officinalis* and other species of the same genus are the source of balsam of copaíba, an oleoresin used widely in traditional medicine, non-prescription popular herbal medicine, and in commercial medicinal preparations, especially as a topical treatment for skin ailments.
NATURAL RANGE: Neotropics
REFERENCES: FUDENA, Johnston and Colquhoun 1996, Roosmalen 1985

Copernicia prunifera (Mill.) H.E.Moore [syn. *C. cerifera* (Arruda) Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Brazilian wax palm, carnauba palm, carnauba wax palm, wax palm
FRENCH: caranda
PORTUGUESE: carnaúba
SPANISH: caranday, carnauba, cera carnaúba, cera de carnaúba, palma de cera
USES/NOTES: Roots are used as a flavoring agent, fruits and inflorescences are edible, seeds may be used like coffee, and stems are an edible starch source. Waxy coating of the leaf is the *carnauba wax* of commerce, used for candles and automobile polishes.
NATURAL RANGE: Arid northeastern Brazil, now cultivated beyond
REFERENCES: Bourke *et al.* 1987, Dahlgren and Glassman 1961, Forzza 2010, Genders 1994, Guia Rural n.d., Johnson 1970, OAS 1973, Purseglove 1972, Rehm and Espig 1991, USDA-ARS

Corchorus capsularis L.
FAMILY: Malvaceae (mallow), previously Tiliaceae (linden)
ENGLISH: jute, white jute
PORTUGUESE: juta
SPANISH: cáñamo de las Indias, yute
USES/NOTES: Plant's long fiber is the principal jute of commerce, made into sacks, such as those used for dried foodstuffs like coffee beans, and other durable woven items. Young shoots and young leaves are eaten like spinach (*Spinacia oleracea*), though consumed infrequently in the Americas, and leaves are used like tea. Grows well in inundated areas.
NATURAL RANGE: Southern China, diffused to India and beyond, or perhaps India, now naturalized in many areas of the tropics
REFERENCES: Anochili and Tindall 1986, Bailey Hortorium 1976, Denton 1993, Facciola 1990, Fearnside 1985, Guia Rural n.d., Kermath (notes), Mabberley 1987, Martin and Ruberté 1979

Corchorus olitorius L.
FAMILY: Malvaceae (mallow), previously Tiliaceae (linden)
ENGLISH: bush okra, Jew's mallow, jute, tossa jute
PORTUGUESE: juta
SPANISH: cáñamo de las Indias, yute
USES/NOTES: Plant's long fiber is made into sacks, such as those used to contain dried foodstuffs like coffee beans, and other durable woven items. Young shoots can be eaten like spinach (*Spinacia oleracea*), though consumed infrequently in the Americas, leaves are a tea substitute, and fruits are edible. Grows well in upland sites. Uncommon in the Americas.

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NATURAL RANGE: Tropical Asia, perhaps India or elsewhere in South Asia, or possibly Africa
REFERENCES: Anochili and Tindall 1986, Bailey Hortorium 1976, Denton 1993, Facciola 1990, Mabberley 1987, Martin and Ruberté 1979

Corchorus siliquosus L.
FAMILY: Malvaceae (mallow), previously Tiliaceae (linden)
ENGLISH: American jute, slippery bur
SPANISH: chi'chi' bej (Maya), chichibe, claudiosa, malva, malva cubierta, malva de castilla, malva de platanillo, malvavisco, malvavisco grande, mostacilla, platanillo, thipon (Huastec)
USES/NOTES: Leaves are used for tea.
NATURAL RANGE: West Indies, Central America, Mexico, Florida, and Texas
REFERENCES: Adams 1972, Breedlove 1986, CONABIO, Long and Lakela 1971, Uphof 1968

Cordia alba (Jacq.) Roem. & Schult. [syn. *C. dentata* Poir.]
FAMILY: Boraginaceae (borage)
ENGLISH: black sage, cordia
SPANISH: chachalaca, chirimo, uvito
USES/NOTES: Fruit pulp is edible, stems are used to clean teeth, and leaves are medicinal.
NATURAL RANGE: Neotropics, perhaps Colombia
REFERENCES: Austin and Bourne 1992, Leung 1961, Martin *et al*. 1987, Omawale 1973

Cordia alliodora (Ruiz & Pav.) Oken [syn. *Cerdana alliodora* Ruiz & Pav.]
FAMILY: Boraginaceae (borage)
ENGLISH: clammy cherry
PORTUGUESE: freijó
SPANISH: ajo sacha, ajos giro, ajos quiro, alatrique, amapá hasta, añallo caspi, árbol de ajo, baría, bojón, bojón prieto, canalete, canjelón, capá, capá prieta, capá roja, caujaro, copá prieta, hormiguero, hormigillo, laurel, laurel blanco, laurel macho, laurel negro, palo de rosa, palo maría, pardillo, pardillo blanco, peterebí, picana, solera, suchicahue, tambor, varía, varía negra, varía prieta
USES/NOTES: Fruit is edible and bark is used as a condiment. Also an important timber source in the Neotropics.
NATURAL RANGE: Neotropics
REFERENCES: Berlingeri G. *et al*. 2012, BOLFOR 1996, Bussmann and Glenn 2010, Duke and Vásquez 1994, Kunkel 1984, Mabberley 1987, Martin *et al*. 1987, OAS 1973, UFA/NYBG, Uphof 1968

Cordia boissieri A.DC.

FAMILY: Boraginaceae (borage)
ENGLISH: wild olive
SPANISH: anacahuite, anacuahuitl, nacahuita, nacahuite, rascaviejo, siricote, trompillo
USES/NOTES: Fruit is eaten and used for molasses. The plant also has medicinal properties, is a dye source, and an ornamental.
NATURAL RANGE: Southwestern U.S. and Mexico
REFERENCES: Correll and Johnston 1970, Espejo Serna *et al.* n.d., von Reis Altschul 1973

Cordia calocephala Cham. [syn. *Varronia calocephala* (Cham.) Friesen]
FAMILY: Boraginaceae (borage)
PORTUGUESE: caraíba, claraíba, grão-de-galo, louro
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Cerrado vegetation regions of central-western and southeastern Brazil
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Cordia collococca L.
FAMILY: Boraginaceae (borage)
ENGLISH: clammy cherry, manjack, red manjack
SPANISH: ateje, calatrique rojo, muñeco, tutumbe
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Neotropics from Bolivia and Peru north through Mexico, Amazonian Brazil, Venezuela, and the Antilles
REFERENCES: Díaz *et al*. 2006, Martin *et al*. 1987, MBG-Tropicos, Miller 1988

Cordia dodecandra A.DC. [syn. *C. angiocarpa* A.Rich., *Plethostephia angiocarpa* (A.Rich.) Miers]
FAMILY: Boraginaceae (borage)
ENGLISH: laurel
SPANISH: anacahuite, canalete, cericote, chacopte, chak k’ kopté, chak’opté, ciricote, cópite, cópite trampillo, cópte, cupape, cupapé, freijo, koop-té, k’oopté, k´opte´, kopté, kópte, laurel, peterebi, siricote, trompillo, zericote, ziricote
USES/NOTES: Fruit pulp is edible, though unfortunately the tree is less common in the wild due to over-harvest for its attractive high quality, dark, hard wood used in cabinetry, flooring, and for carvings.
NATURAL RANGE: Southern Mexico from the Yucatán and Veracruz through Tabasco and Chiapas into Belize, Guatemala, El Salvador, Honduras, and possibly to Cuba
REFERENCES: Kermath (notes), Mabberley 1987, Martin *et al*. 1987, Molina 1975, Mutchnick and McCarthy 1997, Niembro Rocas 1992, Niembro Rocas 2002a, Uphof 1968

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Cordia grandiflora (Desv.) Kunth [syn. *Varronia grandiflora* Desv.]
FAMILY: Boraginaceae (borage)
PORTUGUESE: jaguara-muru
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Amazonian Brazil, Guyana, southern Venezuela, and eastern Amazonian Peru
REFERENCES: Forzza 2010, Martin *et al.* 1987, Steyermark *et al.* 1995

Cordia lomatoloba I.M.Johnst.
FAMILY: Boraginaceae (borage)
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Eastern Amazonian Brazil to the Guianas, southern Venezuela, and Amazonian Ecuador
REFERENCES: Balée 1994, Renner *et al.* 1990, Steyermark *et al.* 1995

Cordia nodosa Lam.
FAMILY: Boraginaceae (borage)
ENGLISH: maho
PORTUGUESE: caramurizinho, grão-de-galho, ovo-de-mucura, pau-de-formiga, saco-de-mucura
SPANISH: añallo caspi, chinkias, ovo-de-galo, uvilla blanca
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Bennett *et al.* 2001, Johnston and Colquhoun 1996, Salick 1992, Silva *et al.* 1977, Soler Alarcón 2005, UFA/NYBG

Cordia panamensis Aubl. [syn. *C. toqueve* Aubl.]
FAMILY: Boraginaceae (borage)
SPANISH: caujaro, muñeco, muñeco blanco
USES/NOTES: Fruit is eaten western Venezuela (Trujillo).
NATURAL RANGE: Neotropical mainland humid lowlands from central Mexico (Hidalgo), through Central America to Colombia, Ecuador, and Venezuela
REFERENCES: Berlingeri G. *et al.* 2012, CONABIO, MBG-Tropicos

Cordia scabrifolia A.DC.
FAMILY: Boraginaceae (borage)
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Eastern Amazonian Brazil to the Guianas, southern Venezuela, and Amazonian Peru
REFERENCES: Balée 1994, Steyermark *et al.* 1995

Cordia sebestena L.
FAMILY: Boraginaceae (borage)
ENGLISH: geiger tree

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SPANISH: anaconda, avellano criollo, vomitel colorado
USES/NOTES: Egg-shaped, 3-5 cm fruit is edible.
NATURAL RANGE: South Florida, the West Indies, southern Mexico, Central America, Colombia, and Venezuela
REFERENCES: Bailey Hortorium 1976, Breedlove 1986, Martin *et al.* 1987, Nellis 1994, Nelson 1994, OAS 1973, Romero-Jiménez *et al.* 2015, Uphof 1968

Cordia sellowiana Cham.
FAMILY: Boraginaceae (borage)
PORTUGUESE: chá-de-bugre, freijó, louro-mole, mata-fome
USES/NOTES: Fruit pulp may be eaten raw or cooked.
NATURAL RANGE: Amazonian Brazil, perhaps beyond
REFERENCES: Martin *et al.* 1987, Rankin de Mérona *et al.* 1992, UFA/NYBG

Cordia superba Cham.
FAMILY: Boraginaceae (borage)
PORTUGUESE: babosa-branca, grão-de-galo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Catinga and Cerrado vegetation zones in eastern Brazil from Maranhão in the northeast to Paraná in the south, inland to Goiás and Tocantins
REFERENCES: Bailey Hortorium 1976, Forzza 2010, Martin *et al.* 1987, MBG-Tropicos

Cordia tetranda Aubl.
FAMILY: Boraginaceae (borage)
ENGLISH: clammy cherry, glue berry, turkey berry
PORTUGUESE: feijo
SPANISH: juparedycasmu, laurel prieto, mechero, picana blanca, picana negra, tutumbe
SURINAME: tafelboom
USES/NOTES: Fruit is eaten by children. Also sticky fruit pulp is used as a glue and a coagulant, leaf extract is used to treat stomach ailments, and wood from the medium sized tree (to 20m) is a local lumber source.
NATURAL RANGE: Neotropics including greater Amazonia
REFERENCES: Forzza 2010, MBG-Tropicos, Omawale 1973, Usher 1974

Cordiera concolor (Cham.) Kuntze [syn. *Alibertia concolor* (Cham.) K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada, marmeladinha
SPANISH: café bravo
USES/NOTES: Small fruit’s pulp is edible.

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NATURAL RANGE: Tropical South America from much of Brazil, and adjacent Bolivia, Argentina, and Paraguay
REFERENCES: EMBRAPA 2006, Forzza 2010, MBG-Tropicos

Cordiera elliptica (Cham.) Kuntze [syn. *Alibertia elliptica* (Cham.) K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada-de-pinto, marmeladinha
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southeastern, southwestern, and eastern Amazonian Brazil
REFERENCES: Forzza 2010, MBG-Tropicos

Cordiera hadrantha (Standl.) C.H.Perss. & Delprete [syn. *Alibertia hadrantha* Standl.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuruí
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southwestern Amazonian Brazil, perhaps restricted to the state of Acre, and adjacent Peru into Amazonian Ecuador
REFERENCES: MBG-Tropicos, UFA/NYBG

Cordiera humilis (K.Schum.) Kuntze [syn. *Alibertia humilis* K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada-rasteira
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southwestern Brazil (Goiás, Mato Grosso do Sul, and Mato Grosso) and adjacent Bolivia
REFERENCES: Forzza 2010, Lorenzi *et al*. 2000

Cordiera macrophylla (K.Schum.) Kuntze [syn. *Alibertia macrophylla* K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada, marmelada-de-cachorro
SPANISH: concibilla, conservilla, conservillo, motoyoé
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Amazonian and the central-western Brazil, Ecuador, Peru, and Bolivia
REFERENCES: EMBRAPA 2006, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Cordiera myrciifolia (K.Schum.) C.H.Perss. & Delprete [syn. *Alibertia myrciifolia* Spruce ex K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada-de-cachorro, marmelada-do-mato, marmelinho-de-cachorro, marmelinho-do-mato, puruana, roi-kra-ti (Kayapó)

USES/NOTES: Small fruit's pulp is edible. Leaves and bark are medicinal.
NATURAL RANGE: Greater Amazonia (including nearly all of Brazil) to Panama
REFERENCES: Anderson and Posey 1989, Forzza 2010, Muniz n.d., Posey and Balée 1989

Cordiera sessilis (Vell.) Kuntze [syn. *Alibertia melloana* Hook.f. *nom. illeg.*, *Alibertia sessilis* (Vell.) K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: marmelada-de-cachorro, marmelinho-do-campo
SPANISH: madroño
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern Amazonian Brazil through the Southwest into adjacent Paraguay
REFERENCES: Bernardi 1985, EMBRAPA 2006, Forzza 2010, Lorenzi *et al*. 2000, Martin *et al*. 1987

Coreopsis tinctoria Nutt. [syn. *C. cardaminefolia* (DC.) Torr. & A.Gray, *C. tinctoria* var. *tinctoria*]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: annual coreopsis, calliopsis, common tickseed, Dyer's coreopsis, Dyer's tickseed, garden tickseed, golden tickseed, goldenwave, painted tickseed, plains coreopsis, tickseed
SPANISH: estrella del norte
USES/NOTES: Decoction of the plant has been used as a beverage by the Zuni people of western New Mexico. *C. tinctoria* var. *tinctoria* was once considered a valid variety from the central and southwestern U.S.
NATURAL RANGE: North America from Eastern Canada to northeastern Mexico, now widespread
REFERENCES: CONABIO, MBG-Tropicos, Uphof 1968, USDA-ARS, Yanovsky 1936

Coriandrum sativum L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: cilantro, Chinese parsley, coriander (seed only in U.S.)
PORTUGUESE: cheiro-verde, coentro
SPANISH: cilandro, cilantrico, cilantro, colentro, coriandro, culandro, culantro, culantro del país, culantro europeo, verdecito
USES/NOTES: Sweetish, mildly lemon flavored seeds are ground and used as a spice used in cooking and to flavor liqueurs. Aromatic fresh greens are used as an herb (*cilantro*). Seeds also are used in medicines and perfumes, and are thought to be an aphrodisiac.
NATURAL RANGE: Eastern Mediterranean

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REFERENCES: CONABIO, Duke and Vásquez 1994, Franquemont *et al.* 1990, Guia Rural n.d., Joyal 1987, Kawa *et al*. 2015, Leung 1961, Purseglove *et al*. 1981, Rodríguez Martínez 1990, Schneider 1987

Coriaria ruscifolia L.
FAMILY: Coriariaceae (coriarias)
SPANISH: dew
USES/NOTES: Fruit reportedly is made into wine, though also reported as ppisonous.
NATURAL RANGE: Mexico to Chile
REFERENCES: Breedlove 1986, Marticorena and Quezada 1985, Martin *et al*. 1987, Zuloaga and Morrone 1997

Cornus canadensis L.
FAMILY: Cornaceae (dogwood)
ENGLISH: bunchberry, dwarf cornel
USES/NOTES: Bright red, somewhat dry fruits may be eaten preserved or cooked.
NATURAL RANGE: Northern North America from Alaska to West Virginia
REFERENCES: Crowhurst 1972, Fernald *et al.* 1958, Gibbons and Tucker 1979, Harris 1972, Peterson 1977

Corryocactus brevistylus (K.Schum. ex Vaupel) Britton & Rose
FAMILY: Cactaceae (cactus)
SPANISH: cardón, cardón verde, chona, guacalla, kontumela, kontumila, kontoksa, kontuksa, kuntui (Quichua), maksa (fruit), makso (fruit, Aymara), mokhsa (fruit, Aymara), moxa (fruit), quisco de flores amarillas, rombo, rumba, sancayo, sanky, tacaysiña, thaqhasiña (Aymara)
USES/NOTES: Light green ripe fruits are juicy and eaten fresh, in beverages and preserved.
NATURAL RANGE: Central Chilean to south-central Peruvian Andes from 2,500-3,300m
REFERENCES: Manzur and Alanoca 2012, MBG-Tropicos

Corylus americana Walter [syn. *C. americana* var. *indehiscens* Palmer & Steyerm.]
FAMILY: Betulaceae (birch) or Corylaceae (hazelnut)
ENGLISH: American hazel, American hazelnut, filbert, hazel, havel brush, hazelnut
PORTUGUESE: avelã
SPANISH: avellana, avellano
USES/NOTES: Small nut is of good quality and is eaten raw, cooked, or ground as flour. The large shrub is considered a pest for its thicket-forming habit and rough texture, which makes it nearly impenetrable.
NATURAL RANGE: Eastern to north-central North America

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REFERENCES: FNAEC 1997, Kermath (notes), Mabberley 1987, Usher 1974

Corylus avellana L. [also *C. maxima* Mill.]
FAMILY: Betulaceae (birch) or Corylaceae (hazelnut)
ENGLISH: European hazel (*C. avellana*), European hazelnut (*C. avellana*), filbert, giant filbert, hazelnut
PORTUGUESE: avelã
SPANISH: avellana, avellana común, avellana grande, avellano, avellano turco (*C. maxima*)
USES/NOTES: Nut is eaten raw, in pastries, or made into butter. Nut oil is used in food preparations, and the leaf is medicinal.
NATURAL RANGE: *C. avellana* from eastern Europe to Iran, naturalized in British Columbia, *C. maxima* from the Balkan Peninsula through Turkey to the Caucuses
REFERENCES: Bourke *et al.* 1987, FNAEC 1997, IBGE 1980, Leung 1961, Rehm and Espig 1991, Schneider 1987, Usher 1974, Zohary and Hopf 1993

Corylus cornuta subsp. *californica* (A.DC.) A.E.Murray [syn. *C. californica* (A.DC.) Rose]
FAMILY: Betulaceae (birch) or Corylaceae (hazelnut)
ENGLISH: California filbert, California hazel, California hazelnut
PORTUGUESE: avelã
SPANISH: avellana, avellano
USES/NOTES: Nut is edible.
NATURAL RANGE: Western North America from southern British Columbia to central California
REFERENCES: Facciola 1990, FNAEC 1997, Usher 1974, Yanovsky 1936

Corylus cornuta Marshall subsp. *cornuta* [syn. *C. rostrata* Aiton]
FAMILY: Betulaceae (birch) or Corylaceae (hazelnut)
ENGLISH: beaked hazel, beaked hazelnut, hazelnut
PORTUGUESE: avelã
SPANISH: avellana, avellano
USES/NOTES: Nut is eaten raw, in baked goods, or ground into meal, and is used in liqueurs.
NATURAL RANGE: Eastern North America to western Canada
REFERENCES: Facciola 1990, FNAEC 1997, Usher 1974, Yanovsky 1936

Corynabutilon ochsenii (Phil.) Kearney [syn. *Abutilon ochsenii* (Phil.) Phil.]
FAMILY: Malvaceae (mallow)
SPANISH: abutilón, abutilón de Valdivia, huella chica
USES/NOTES: Flower of this rare and threatened species is edible.
NATURAL RANGE: Central Chile
REFERENCES: Marticorena and Quezada 1985, PFAF

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Coryphantha vivipara var. *arizonica* (Engelm.) W.T. Marshall [syn. *C. arizonica* Engelm.]
FAMILY: Cactaceae (cactus)
ENGLISH: sour cactus
USES/NOTES: Sour green fruits are eaten dried.
NATURAL RANGE: Arizona perhaps into Utah and northern Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990

Cosmos bipinnatus (Jacq.) Pers. [syn. *Bidens formosa* (Bonato) Sch.Bip.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cosmos, garden cosmos, Mexican aster
SPANISH: girasol, girasol morado, huaabe (Cora), kihúbare (Rarámuri), mirasol, sharacamata (Purépecha)
USES/NOTES: Leaves and stems are used as a pot herb.
NATURAL RANGE: Southwestern U.S and Mexico, widely naturalized in the Americas and beyond
REFERENCES: CONABIO, USDA-ARS, Wyndham 2004

Cosmos caudatus Kunth
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cosmos, wild cosmos
PORTUGUESE: flor-de-branco
SPANISH: cambray, chambray rojo, chactsul, chak tsul, chak-xul (Maya), copa de oro, estrella de mar, flor de muerto, margarita, mozote doradilla
USES/NOTES: Leaves and young tops are eaten raw or cooked.
NATURAL RANGE: Uncertain, probably central and southern Mexico, Central America, Colombia and Venezuela, and naturalized elsewhere including Florida, the Antilles, Bolivia, Brazil (eastern), Ecuador, the Guianas, and Peru
REFERENCES: Cronquist 1980, Facciola 1990, Forzza 2010, MBG-Tropicos, Molina 1975, UFA/NYBG, USDA-ARS

Cosmos parviflorus (Jacq.) Pers.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cosmos
SPANISH: aceitilla blanca, hu've (Rarámuri)
USES/NOTES: Leaves are eaten as a green (or *quelite* in Spanish).
NATURAL RANGE: Mexico into western Texas and Arizona
REFERENCES: Bye 1981, CONABIO

Costus amazonicus subsp. *krukovii* Maas
FAMILY: Costaceae (spiral flag)
PORTUGUESE: boita, orelha-de-onça
SPANISH: cansï (Siona), iwajyu, undundu (Shuar)

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USES/NOTES: Stem is a potable water source. The plant is used to treat anemia in Acre, Brazil.
NATURAL RANGE: Amazonian, Colombia, Ecuador, Peru, and Brazil and Guyana
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, UFA/NYBG

Costus erythrocoryne K.Schum.
FAMILY: Costaceae (spiral flag)
SPANISH: gone-quemo
USES/NOTES: Fruits are sucked for their spicy juice and to alleviate hunger while traveling in the forest.
NATURAL RANGE: Amazonian Ecuador and Colombia
REFERENCES: Davis and Yost 1983

Costus pulverulentus C.Presl [syn. *C. ruber* C.Wright ex Griseb.]
FAMILY: Costaceae (spiral flag)
SPANISH: caña de indio, pakab olom (Huastec)
USES/NOTES: Stems are chewed to relieve thirst and the plant is the source of numerous medicinal concoctions.
NATURAL RANGE: Mexico to the West Indies
REFERENCES: Alcorn 1984, CONABIO

Costus scaber Ruiz & Pav.
FAMILY: Costaceae (spiral flag)
PORTUGUESE: orelha-da-onça, pobre-velho
SPANISH: cañagre
USES/NOTES: Huaorani suck the stems as a spicy refreshment and use the herb as a condiment.
NATURAL RANGE: Amazonia
REFERENCES: Davis and Yost 1983, Duke and Vásquez 1994, Kainer and Duryea 1992, Santos *et al*. 2012

Couepia bracteosa Benth.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: aruadan, pajura
PORTUGUESE: coró, mariana, oiti, pajurá, pajurá-de-racha, pajurá-verdadeiro, papuá-do-mato, uiti-curube
SPANISH: olosapo, payura
USES/NOTES: Widely cultivated on a small scale for the oval, brown fruit's fleshy, cream-colored mesocarp, considered among the best in Amazonia. Also medicinal.
NATURAL RANGE: Amazonian Brazil, southern Venezuela, and the southern Guianas
REFERENCES: Bourke *et al*. 1987, Cavalcante 1991, Mabberley 1987, Peret 1985, Prance 1972a, Silva *et al*. 1977, von Reis Altschul and Lipp 1982

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Couepia chrysocalyx (Poepp. & Endl.) Benth. ex Hook.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: parinari, parinary
SPANISH: parinari, sapay ocote
USES/NOTES: Widely cultivated for its edible fruit.
NATURAL RANGE: Brazil, Colombia, and Peru
REFERENCES: Duke and Vásquez 1994, Martin *et al*. 1987, Prance 1972a

Couepia dolicopoda Prance
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: parinari
SPANISH: hamaca huayo, parinari
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Duke and Vásquez 1994, Prance 1989a

Couepia edulis (Prance) Prance [syn. *Acioa edulis* Prance]
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: castanha-de-cutia
USES/NOTES: Fruit is eaten locally, and seeds contain 73 % of an edible oil with commercial potential.
NATURAL RANGE: Central Amazonian Brazil
REFERENCES: Cavalcante 1991, Mabberley 1987, Silva *et al*. 1977

Couepia guianensis Aubl.
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: merecure
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, and Brazil
REFERENCES: Balée 1994, Martin *et al*. 1987, Prance 1972a, Prance 1989a

Couepia longipendula Pilg.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: castanha-de-galinha, castanha-pêndula
USES/NOTES: Seeds are eaten and are an edible oil source.
NATURAL RANGE: Central Amazonian Brazil
REFERENCES: Cavalcante 1991, Martin *et al*. 1987, Prance 1972a, Silva *et al*. 1977, Smith *et al*. 1992

Couepia paraensis (Mart. & Zucc.) Benth.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé, oiti, pirauxi, tucuriba, umiririana, uxirana-do-igapó
SPANISH: parinari

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USES/NOTES: Edible fruit pulp is of good quality and is similar to the *uxi* (*Endopleura uchi*), though little known beyond its native range.
NATURAL RANGE: Central Amazonian Brazil
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Prance 1972a, Silva *et al.* 1977, UFA/NYBG

Couepia polyandra (Kunth) Rose
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: olosapo, olozapote, zapote amarillo, zapote bolo, zapotillo amarillo
USES/NOTES: Sweet, fibrous fruits are found in local markets of Veracruz, Mexico.
NATURAL RANGE: Southern Mexico through Central America, perhaps to Venezuela
REFERENCES: Hoyas 1989, Ibarra-Manríquez *et al.* 1997, Martin *et al.* 1987, Uphof 1968

Couepia rufa Ducke
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: coró-de-Pernambuco, oiti-coró
USES/NOTES: Cultivated for its edible fruits, sold in markets of Recife, Brazil.
NATURAL RANGE: Pernambuco, Brazil
REFERENCES: Prance 1972a

Couepia subcordata Benth. [syn. *C. amazonica* R.E.Fr.]
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: marirana, umarirana
SPANISH: parinari, supay ocote
USES/NOTES: Fruits are rarely eaten.
NATURAL RANGE: Central Amazonian Brazil to Amazonian Ecuador and Peru
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Duke and Vásquez 1994, Jørgensen and León-Yánez 1999, Martin *et al.* 1987, Silva *et al.* 1977, Smith *et al.* 1992

Couma guianensis Aubl.
FAMILY: Apocynaceae (dogbane)
ENGLISH: star apple
PORTUGUESE: sorva
SPANISH: poirier de la Guiana, sorva
USES/NOTES: Fruits are edible and latex is used locally.
NATURAL RANGE: Guiana and northern Brazil
REFERENCES: Cavalcante 1991, Johnston and Colquhoun 1996, Mabberley 1987, Martin *et al.* 1987, Uphof 1987

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Couma macrocarpa Barb.Rodr. [syn. *C. guatemalensis* Standl.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: cow tree, milk tree, sorb, sorva, sorva gum, sowa
PORTUGUESE: cumã, cumã-açu, omnamshifi, sorva, sorva-da-mata, sorva-grande
SPANISH: árbol de leche, aso, avichuri, capirona, chicle, fransoca, juansoco, leche caspi, leche huayo, osurba, palo de vaca, perillo, pero, popa
USES/NOTES: Latex is used as a chewing gum base and sweet fruits are occasionally sold in local markets. Sorva latex is economically important in portions of South America, especially Amazonia, and has captured a small, though not insignificant, percentage of the international chewing gum market from *Manilkara zapota.* Was once considered a promising future source for chewing gum.
NATURAL RANGE: Neotropical mainland from Belize and Guatemala to Amazonia
REFERENCES: Arkoll 1986, Bourke *et al*. 1987, Cavalcante 1991, Duke and Vásquez 1994, Karling 1935, Kermath (notes), Nations 1992, Padoch and de Jong 1991, Rehm and Espig 1991, Silva *et al*. 1977, Soukup 1970, Uphof 1968, Usher 1974, Vásquez and Gentry 1989, von Reis Altschul and Lipp 1982

Couma rigida Müll.Arg.
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: itapeuá, mucugê
SPANISH: carimán, yumadek
USES/NOTES: Fruit is edible and latex is collected for local use.
NATURAL RANGE: Northern Amazonian Brazil, Venezuela, and Guyana
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Couma utilis (Mart.) Müll.Arg. [syn. *C. dulcis* Spruce]
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: couma, cumã, huansoco, sorva, sorva-miuda, sorva-pequena, sorva, sorvarana, sorvinha
SPANISH: beyaári (Baniwa), couma, juansoco, kumaí (Yeral), leche caspi, pendare, pendare pequeño, piimiyure, pimiiwiyure (Curripaco)
USES/NOTES: Small, sweet, green fruits are sold in western and central Amazonian markets, frequently tied in bunches to small sticks. Latex is used as a chewing gum base, sold as *leche caspi* in Peru, *juansoco* in Colombia, and *sorva* in Brazil. Also planted in urban environments for its attractive flowers.
NATURAL RANGE: Central and northern Amazonian Brazil, Venezuela, and the Guianas
REFERENCES: Cavalcante 1991, Funk *et al*. 2007, Kermath (notes), León 1987, Martin *et al*. 1987, MBG-Tropicos, Silva *et al*. 1977, UFA/NYBG

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Couratari guianensis Aubl.
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: tauari
SPANISH: bitumbo, cachimbo, cachimbo caspi, capa de tabaco, chimicua colorado, chuwát (Jívaro), coco blanco, coco cabuyo, coco manteco, copo hediondo, coquito, guascopeo, jafena (Witoto), jafegɨ (Witoto), sabaleto, saeana (Ye'kuana), shuwát (Jívaro)
USES/NOTES: Witoto burn the trunk of this potentially large emergent tree for ash salts. Bark fiber is used for rope in Bolivia. Inner bark is used for cigarette paper by rural workers in southern Venezuela.
NATURAL RANGE: Tropical South America from Maranhão, Brazil in the east to Amazonian Bolivia, north through the Guianas to southern and west-central Costa Rica
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, Forzza 2010, INBio, MBG-Tropicos, Pires O'Brien 1998, Prance and Silva 1981, Procópio and Secco 2008

Couroupita guianensis Aubl. [syn. *C. guianensis* subsp. *surinamensis* (Mart.) Eyma, *C. surinamensis* Mart.]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: cannonball tree
FRENCH: abricot sauvage, arbre à bombres, arbre à boulet de canon
FRENCH GUIANA: kouroupitoumou
PORTUGUESE: abricó-de-macaco, abricoteiro-de-macaco, amêndoa-dos-andes, árvore-de-bola-de-canhão, castanha-de-macaco, coité-de-macaco, cuia-de-macaco, curupita, macacarecuia
SPANISH: árbol santo, ayahuma, ayahúman, bala de cañón, bola de cañón, coco de mono, coco hediondo, coco sachapura, granadillo de las huacas, mamey hediondo, maraco, muco, mucurutú, palo de paraiso, palo santo, taparo de chuco, taparo de monte, taparón
USES/NOTES: Seeds and the unpleasant-smelling pulp of the large round fruits (to 20cm) reportedly are edible.
NATURAL RANGE: Northern Brazil, the Guianas, and Venezuela
REFERENCES: Duke and Vásquez 1994, FUDENA, Lim 2012a, Martin *et al.* 1987, Mitré 1998b, Mori and Prance 1990, Porcher 1995, Silva *et al.* 1977, UFA/NYBG

Couroupita subsessilis Pilg.
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: cannonball tree, subsessile cannonball-tree
PORTUGUESE: castanha-de-macaco, coité-de-macaco, cuia-de-macaco
SPANISH: ayahuma, aya-huma, aya-uma, castaño de zona inundable
USES/NOTES: Fruit reportedly is edible.
NATURAL RANGE: Western Amazonian Brazil and Amazonian Peru

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REFERENCES: Duke and Vásquez 1994, Grandtner and Chevrette 2014, Martin *et al*. 1987, Mori and Prance 1990

Coursetia glandulosa A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: rosary babybonnets
SPANISH: alfalfa de los agostaderos, caraguillo, cau samo (Yaqui), causamo (Mayo), chino, chipilillo, cmapjöquij (Siri), cojusamo (Guarijío), frijolillo, hehe ctoozi (Seri), kowusamo, nahuapate, palo dulce, samó (Guarijío), samo prieta (Guarijío), samota, sámota (Guarijío), zamo' ot (Pima), zamota, zuzupe (Purépecha)
USES/NOTES: The yellowish-brown gum, which is the product of a scale insect that inhabits the stems, is used to prepare sauces and beverages and marketed by the Rarámuri of Chihuahua. Historically the resin (*goma* or *gomilla de Sonora*) was used in adhesives and folk remedies.
NATURAL RANGE: Northwestern Mexico including Baja Sur, Chihuahua, Sinaloa, Sonora, and Zacatecas and into southern Arizona, Southern Mexico from Colima, Guerrero, Jalisco, Michoacan, Morelos, Nayarít, Oaxaca, and Puebla, and perhaps Honduras
REFERENCES: Bye and Linares 2012, CONABIO, Felger and Moser 1985, Felger *et al*. 2001, López *et al*. 2011, MBG-Tropicos, Moser and Marlett 1999, USDA-ARS

Coussarea brevicaulis K.Krause
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: bacuri, casca-doce, joão-mole
SPANISH: omancomo, supinin
USES/NOTES: Yellow fruits are eaten by the Huaorani and Shuar of eastern Ecuador and reported as edible in Acre, Brazil.
NATURAL RANGE: Tropical South America
REFERENCES: Bennett *et al*. 2001, Davis and Yost 1983, UFA/NYBG

Craniolaria annua L.
FAMILY: Martyniaceae (unicorn-plant) or Pedaliaceae (pedalium)
SPANISH: escorzonera, yuca escorzonera
USES/NOTES: Fleshy roots are eaten preserved in sugar.
NATURAL RANGE: Antilles to Venezuela and Colombia
REFERENCES: ITIS, Mabberley 1987, Steyermark *et al.* 1995, Uphof 1968, USDA-ARS

Crataegus aestivalis (Walter) Torr. & A.Gray
FAMILY: Rosaceae (rose)
ENGLISH: apple haw, may haw, may hawthorn
USES/NOTES: Small, red, slightly acidic, juicy, round fruits make a fine jelly.

NATURAL RANGE: Southeastern North America
REFERENCES: Godfrey 1988, Medsger 1939, Nelson 1994, Yanovsky 1936

Crataegus anomala Sarg. [may include *C. arnoldiana* Sarg.] [possible hybrid of *C. intricata x C. mollis*, and perhaps best treated under *C. mollis* or as *C.* x *anomala* Sarg. (pro sp.). *C. arnoldiana* Sarg. Has been identified as a synonym of *C. submollis* Sarg.]
FAMILY: Rosaceae (rose)
ENGLISH: anomalous hawthorn, Arnold hawthorn
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northeastern U.S. and adjacent Canada
REFERENCES: Fernald 1950, Gleason 1968, Sargent 1965

Crataegus douglasii Lindl. syn. [syn. *C. brockwayae* Sarg.]
FAMILY: Rosaceae (rose)
ENGLISH: black haw, black hawthorn, Douglas hawthorn, Douglas thornapple, river hawthorn, western thornapple
USES/NOTES: Sweet and juicy fruit pulp is eaten preserved or occasionally out of hand.
NATURAL RANGE: Western North America from northern California to southern Alaska east northern Michigan, Minnesota, and Wisconsin
REFERENCES: Mabberley 1987, Turner and Szczawinski 1979, USDA-NRCS

Crataegus flava Aiton
FAMILY: Rosaceae (rose)
ENGLISH: hawthorn, summer haw, yellow haw
SPANISH: espino amarillo
USES/NOTES: Small, pectin-rich fruits, typically red-orange, though variously yellow to greenish-yellow, to red or purple, are used in jellies or to make tea. Also attractive spring flowers.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Godfrey 1988, Kermath (notes), Nelson 1994, Peterson 1977, Uphof 1968, Yanovsky 1936

Crataegus greggiana Egglest.
FAMILY: Rosaceae (rose)
ENGLISH: Gregg's hawthorn
SPANISH: tejocote rojo
USES/NOTES: Red fruits are edible. Shrub to small tree is rare.
NATURAL RANGE: Edward's Plateau of Texas through portions of Coahuila and Nuevo León in northern Mexico
REFERENCES: USDA-NRCS

Crataegus marshallii Egglest.
FAMILY: Rosaceae (rose)
ENGLISH: parsley haw, parsley-leaved haw

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USES/NOTES: Bright red fruits are edible or may be used for tea.
NATURAL RANGE: Eastern to central U.S.
REFERENCES: Facciola 1990, Godfrey 1988

Crataegus mexicana Moc. & Sessé ex DC. [includes *C. pubescens* (Kunth) Steud., *C. stipulosa* Steud.]
FAMILY: Rosaceae (rose)
ENGLISH: manzanita, Mexican hawthorn
PORTUGUESE: estrepeiro, pilriteiro
SPANISH: chiste, chisteé (Tsotsil), cojote, crategus, fruto de piedra, huagra manzana, karhashi, manzanilla, manzanillo, manzanita, manzanita tejocotera, tejocote, tejocote agrio, tejocote cimarrón, texócotl (Nahuatl)
USES/NOTES: Cold hardy, medium sized (to 8cm), yellow to red round fruit is used locally and regionally, being consumed fresh, preserved, or in syrups and punches (*ponches* in Mexico). Also a pectin source.
NATURAL RANGE: Highlands of central and southern Mexico and western Guatemala, cultivated on small scales elsewhere
REFERENCES: Bourke *et al.* 1987, Bye and Linares 1990, CONABIO, Duke 1992, Houaiss 1982, León 1987, Leung 1961, Mabberely 1987, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Popenoe 1974, Torres n.d.

Crataegus mollis Scheele
FAMILY: Rosaceae (rose)
ENGLISH: downy haw, downy hawthorn, red haw, summer haw, turkey apple
SPANISH: acerola roja
USES/NOTES: Fruits are used for jellies or may be eaten out of hand. Fruit and twigs have been used for tea.
NATURAL RANGE: Central and eastern U.S.
REFERENCES: Bailey Hortorium 1976, Gilmore 1913, Medsger 1939, Uphof 1968, Yanovsky 1936

Crataegus succulenta Schrad. ex Link
FAMILY: Rosaceae (rose)
ENGLISH: fleshy hawthorn, round-fruited cockspurthorn, succulent hawthorn
USES/NOTES: Bright, scarlet juicy fruits are made into jelly.
NATURAL RANGE: Most of the contiguous states of the U.S. excluding portions of the South and Southwest and most of southern Canada
REFERENCES: Facciola 1990, Turner and Szczawinski 1979, USDA-NRCS

Crataegus uniflora Münchh.
FAMILY: Rosaceae (rose)

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ENGLISH: dwarf haw, dwarf hawthorn, one-flowered haw, one-flowered hawthorn
USES/NOTES: Reddish-brown, 1cm long fruit is edible.
NATURAL RANGE: Eastern and south-central U.S. from southernmost New York to northern Florida and easternmost Texas
REFERENCES: Godfrey 1988, MBG-Tropicos, Nelson 1994, USDA-NRCS, Yanovsky 1936

Crataeva tapia L. [syn. *C. gynandra* L.]
FAMILY: Capparaceae (caper), previously Brassicaceae (brassica)
ENGLISH: bat-and-ball, garlic pear, garlic pear tree
PORTUGUESE: capança, pau-d'alho, tapiá, trapiá
SPANISH: cachimbo, cachimbo amarillo, cahuara micuna, cascarón, cascarrón, colocmaax, coscorrón, estrella, granado macho, kolo, kolokmaax, kolomaax, manzana de playa, naranjillo, palo de guaco, poporo, tamara blanca, tapia, tejoruco, trompo, xkolocmaax, yuy, zapotilla amarillo
USES/NOTES: Ripe fruits are edible, bark is used to treat dysentery, as a tonic, and to reduce fevers, and roots are applied to blistered skin.
NATURAL RANGE: Neotropics
REFERENCES: Adams 1972, Bolles 1997, Duke and Vásquez 1994, Espejo Serna *et al.* n.d., IBGE 1980, Martin *et al*. 1987, Ochoa-Gaona *et al*. 2011, Omawale 1973, Pérez-Arbeláez 1956, Silva *et al.* 1977, UFA/NYBG, Usher 1974

Crepidospermum goudotianum (Tul.) Triana & Planch.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: bawã-piei-muka, breu-de-campina
USES/NOTES: Aril is edible. Amerindians in Acre, Brazil also use the plant to treat dizziness.
NATURAL RANGE: Tropical South America
REFERENCES: Anderson and Posey 1989, UFA/NYBG

Crepidospermum prancei Daly
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu-branco
SPANISH: copal blanco
USES/NOTES: Whitish aril of the red fruit is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Daly 1987a, Duke and Vásquez 1994, MBG-Tropicos

Crescentia alata L. [syn. *Parmentiera alata* (Kunth) Miers]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: Mexican calabash, winged calabash
PORTUGUESE: cabaça, cuia-pequenha-do-igapó

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SPANISH: cuchara, cutuco, guaje cirial, morrito, morro, tapara, tapara montañera, totumo
USES/NOTES: Ground seeds are eaten mixed with rice and other grains and are used to make the beverage *horacha* or *semilla de jícaro*. Fruit pulp is edible and medicinal, empty, dry shells are used as containers, and wood is used for lumber. Fruits are significantly smaller than those of *C. cujete*.
NATURAL RANGE: Baja California and Sonora, Mexico and Guatemalato Costa Rica
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Heiser 1979b, Mabberley 1987, OAS 1973, Uphof 1968, Usher 1974

Crescentia cujete L.
FAMILY: Bignoniaceae (trumpet creeper)
CREOLE CARIBBEAN: calbas, calbas rondo, calebassier, callebasse boite, callebasse coricon, callebasse longue, kalabash, kalbas
ENGLISH: calabash, calabash gourd (fruit), calabash tree, common calabash tree, tree gourd (fruit), tree-calabash, wild calabash
PORTUGUESE: árvore-de-cuia, cabaça, cabaceira, cabaço, coite, coité, coitê, cueira, cuia (fruit), cuiera, cuieira, cuiete, cuieté, cuio, cuite, cuité, cuitê, cuitereira, cuiteseira
SPANISH: árbol de las calabazas, ayale, buhango, bule (fruit), calabacero, calabaza, calabazo, camasa, cayeira, cerial, cirian mazo, cochopi, crescencia, cucharo, cujete, cuyabra, guacal, guaje (fruit), guaromo, guarumo, güira del monte, güira, güiro, higuera, higüera, higuero, higüero, hoco (Maya), huacal (fruit), huaz (Maya), huinga, huingo, jícara (fruit), jícaro (tree), joma, júcaro, kabami, luch (Maya), mase, mate, morro (fruit), paguacha, pamuco, pate, pati, pilche, pilchimate, poporo, porobamba, pumuko, quire, sacha huingo, tapara, taparito, taparo, taparo de caño, tecomate (fruit), totuma, totumillo, totumo, totumo cimarrón, toturno, tsapa, tutuma, tutumo
USES/NOTES: Large, durable fruit shell has many uses: cut in half, it becomes a bowl or a cup for eating and drinking or a scoop used frequently by Amazonian peasants to bail water from canoes. Cut closer to one end and keeping the end as a cap, *taparas* (in Venezuela) are used to carry and store liquids. Large gourds may hold up to 4 liters. Seeds and sweetish though often bland fruit pulp are rarely eaten, and leaves are made into *bush tea* in places. Leaf and fruit pulp and juice are medicinal. In parts of Mexico, the gourd has been used to carry mezcal referred to locally as *vino tecomate* or "wine of the gourd."
NATURAL RANGE: Neotropics, perhaps western Amazonia or southern Mexico and Central America, widely cultivated and naturalized, including the Florida Keys
REFERENCES: Accorsi *et al.* n.d., Agra *et al.* 2008, Berg 1984, BOLFOR 1996, Boom 1987, Bourke *et al.* 1987, Cárdenas 1969, Clement

1989, Coe 1994, Ducke and Black 1954, Duke and Vásquez 1994, Forzza 2010, FUDENA, Estrella 1991, Gentry 1993, Heiser 1979b, Kermath (notes), Mors and Rizzini 1966, Niembro-Rojas 1992, OAS 1973, Padoch and de Jong 1991, Soukup 1970, Sturtevant 1972

Crocus sativus L.
FAMILY: Iridaceae (iris)
ENGLISH: autumn crocus, crocus, saffron, saffron crocus, Spanish saffron
PORTUGUESE: açafrão
SPANISH: azafrán
USES/NOTES: Dried and ground scarlet stigmas and styles of the flower are used to flavor and color foods, as a dye, and in incense. Some 50,000 stigmas are needed for a half pound of spice, making saffron among the most expensive spices. Demand has been diminishing due to cost and competition from alternatives. Roots are eaten cooked. Also used to aid in menstruation.
NATURAL RANGE: Only cultivated, may have derived in south-central Europe (possibly Greece) perhaps to Iran
REFERENCES: Grilli Caiola 2003, Kunkel 1984, Morton 1976a, Schneider 1987, Uphof 1968, USDA-ARS, Usher 1974, Zohary and Hopf 1993

Crotalaria longirostrata Hook. & Arn.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: castanet-plant, crotalaria, longbeak rattlebox, long-beaked rattlepod
PORTUGUESE: crotalária
SPANISH: chapile, chepil, chepilín, chipil, chipilín, chipilín de comer, crotalaria, cumandá-guirá, quinchonchillo
USES/NOTES: Leaves, shoots, and flowers are eaten cooked or uncooked, especially appreciated when added to tamales and soups. One of many important *quelites*—an edible leafy green in Mexico.
NATURAL RANGE: Mexico and Central America, naturalized elsewhere and considered invasive in Hawaii
REFERENCES: Berendsohn and Araniva de González 1989a, CONABIO, Facciola 1990, Kermath (notes), Leung 1961, Morton 1994, OAS 1973, Rehm 1994, Uphof 1987, USDA-NRCS

Crotalaria vitellina Ker Gawl. [syn. *C. carmioli* Polakows, *C. guatemalensis* Oerst.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: rattlebox
PORTUGUESE: guiso-de-cascavel

SPANISH: cascabelito, chepil, chepilín, chinchín de zope, chipil, chipilín, chipilín cimarrón, chipilín de caballo, chipilín de venado, chipilín de zope, chipilín montés, cohetillo, quiebra plato, tronador, uña del diablo, zapatito del obispo
USES/NOTES: Leaves are among the many *quelites* (an edible leafy green) eaten as a potherb or as a cooked vegetable like spinach (*Spinacia oleracea*).
NATURAL RANGE: Mexico through Central America, eastern and southern Brazil and eastern Paraguay, widely naturalized
REFERENCES: Berendsohn and Araniva de González 1989a, Coe 1994, Ducke 1953, Duke n.d., Lewis 1987, Standley 1922, Standley and Steyermark 1946, Uphof 1968, Wiersema and León 1999

Croton eluteria Sw.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: cascarilla, cascarilla bark, croton
PORTUGUESE: cascarija, cascarilha
SPANISH: cascarilla, cascarillo, crotón, sasafrás
USES/NOTES: Aromatic bark is used as incense and in tonics. Bark, root, sap, and leaf decoctions are used to treat skin, eye, and intestinal complaints. Seeds of this and other *Croton* species are used as a purgative, fish stupifier, and insecticide.
NATURAL RANGE: West Indies including The Bahamas, possisbly to Mexico, Colombia, and Ecuador
REFERENCES: Adams 1972, IBGE 1980, Mabberley 1987, Usher 1974, von Reis Altschul 1973

Croton niveus Jacq.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: copalchi bark
SPANISH: algodoncillo, capalchi, carpachi, cascarillo, chul (Maya), chulché, colpachi, colpachíl, copalchí, huilote, huilotl, juilocuahuitl (Aztec), oli, olith, palo blanco, plateado, platiado, quina blanca, solimán, uvitas, vara blanca, vidrioso
USES/NOTES: Bark is used in tonics and bitters, mostly medicinally.
NATURAL RANGE: Mexico and Belize to northern Colombia and Venezuela, and portions of the Greater and Lesser Antilles, threatened in St. Lucia
REFERENCES: Breedlove 1986, CONABIO, Quattrocchi 2012, Mabberley 1987, MBG-Tropicos

Croton reflexifolius Kunth
FAMILY: Euphorbiaceae (spurge)
SPANISH: copalchí, hoja amarga, oliy, p'eles-k'uch (Maya), palo santo, sasafrás, tapasikiui (Totonac)
USES/NOTES: Leaves are used as a famine food and along with aromatic fruits and bark are used to flavor rum.

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NATURAL RANGE: Mexico and Central America
REFERENCES: Alcorn 1984, CONABIO, Facciola 1990

Croton texensis (Klotzsch) Müll.Arg.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: barbasco, doveweed, goatweed, skunkweed, skunk-weed, Texas croton
SPANISH: barbasco, enchiladora, picosa, solimán
USES/NOTES: Leaves reportedly used for tea. Also poisonous and an insecticide source.
NATURAL RANGE: South-central to southwestern U.S. and adjacent northwestern Mexico in Sonora and Chihuahua
REFERENCES: Mabberley 1987, Martin and Hutchins 1980, USDA-NRCS

Cryosophila nana (Kunth) Blume ex Salomon [syn. *Acanthorrhiza aculeata* (Liebm.) H.Wendl.]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: escoba, palma, palma abanico, palma de abanico, palma de coateco, palma de escoba, palmilla, palmillo, palo de escoba, soyamiche, soyaviche, tepejilote, zoyamiche, zoyaviche
USES/NOTES: Juice of the white fruit is feremented into wine.
NATURAL RANGE: Pacific coast of Mexico
REFERENCES: CONABIO, Evans 1995, Henderson *et al.* 1995, Martin *et al.* 1987

Cryosophila stauracantha (Heynh.) R.J.Evans [syn. *C. argentea* Bartlett]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: give-and-take palm, root spine palm
SPANISH: acum, akuum, escoba, escobo, guano, guano de escoba, guano kum, huano k'uum (Maya), k'uum (Maya), palma, palmillo, palo de escoba, kum, k'uum (Maya), lon-sha-po (Chontal)
USES/NOTES: Heart and fruits are eaten in Belize and the Petén of Guatemala.
NATURAL RANGE: Southernmost Mexico, northern Guatemala, and Belize
REFERENCES: Bridgewater *et al.* 2007, CONABIO, Duno and Moya 2013, Evans 1995, Henderson *et al.* 1995, Mutchnick and McCarthy 1997

Cryptocarya alba (Molina) Looser
FAMILY: Lauraceae (laurel)
ENGLISH: red laurel
SPANISH: pegu, peugu, peumo, puemo
USES/NOTES: Small red berry is edible. Cultivated on a small scale in Argentina, California, and Spain. Mispelled name seen in specimen voucher in MBG-Tropicos as *puemo*.
NATURAL RANGE: Central Chile

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REFERENCES: Chilebosque, Martin *et al*. 1987, MBG-Tropicos, Muñoz *et al*. 1999, Schmeda-Hirschmann *et al*. 1999

Cryptocarya moschata Nees & Mart.
FAMILY: Lauraceae (laurel)
ENGLISH: Brazilian nutmeg
PORTUGUESE: aniba, canela-batalha, louro-precioso, noz-moscada-do-brasil
USES/NOTES: Fruit is used as a spice.
NATURAL RANGE: Eastern Brazil from Pernambuco to Rio Grande do Sul to central-western (Mato Grosso and Goiás) and southeastern Amazonian (Tocantins)
REFERENCES: Forzza 2010, Mabberley 1987, MBG-Tropicos

Cryptotaenia canadensis (L.) DC.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Canadian honewort, Canadian honeywort, honewort, honeywort, wild chervil
USES/NOTES: Stems and leaves are used as greens or dried and used as herbs, roots are eaten fried, and flowers are eaten cooked. Cultivated in Japan.
NATURAL RANGE: Temperate North America to temperate East Asia
REFERENCES: Facciola 1990, Mabberley 1987, Tomikel 1986

Cucumis anguria L. [syn. *C. anguria* var. *longipes* (Hook.f.) A.Meeuse]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: bur gherkin, gherkin, West Indian gherkin, wild cucumber
PORTUGUESE: cornichão-antilhano, maxixe, maxixe-bravo, maxixe-do-mato, maxixeiro, maxixo, maxixola, pepininho, pepino-castanha, pepino-de-burro, pepino-de-espinho
SPANISH: chayotillo, cocombro, halú, mashishe, mashishi, melón de coyote, meloncillo, pepinillo, pepinito, pepino, sandía chom, sandía de zopilote
USES/NOTES: Widely cultivated, the small, green, cucumber-like fruits, covered with pliable barbs, are eaten as a fresh vegetable, pickled, cooked, or sometimes curried. Above ground green parts and flowers are eaten as vegetables.
NATURAL RANGE: Africa, though long established in the Neotropics, especially the southern Caribbean
REFERENCES: Adams 1972, Bourke *et al.* 1987, Correll and Johnston 1970, Duke and Vásquez 1994, Guia Rural n.d., IBGE 1980, Kitajima *et al*. 1979, León 1987, Lira and Caballero 2002, Mabberley 1987, Martin 1984b, Molina 1975, Purseglove 1968, Soukup 1970, Sturtevant 1972, Terra 1966, Vásquez and Gentry 1989, von Reis Altschul 1973

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Cucumis melo var. *canteloupensis* Naudin [syn. *C. melo* var. *chate* (Hasselq.) Sageret] [considered a synonym of *C. melo* L.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: canteloupe, melon, ogen melon, rock melon
PORTUGUESE: melão, cantalupe
SPANISH: melón
USES/NOTES: Sweet, succulent fruit pulp is edible.
NATURAL RANGE: *C. melo* probably from West Africa or Asia, possibly first domesticated in the Nile Valley, *C. melo* var. *canteloupensis* may be from Europe
REFERENCES: Johns and Stevenson 1985, Leung 1961, Mabberley 1987, Purseglove 1968, Usher 1974

Cucumis melo var. *inodorus* H.Jacq. [considered a synonym of *C. melo* L.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: cassaba melon, honeydew melon, winter melon
PORTUGUESE: melão
SPANISH: melón tuna
USES/NOTES: Pale green fruit pulp is edible.
NATURAL RANGE: North Africa or Asia
REFERENCES: Leung 1961, Purseglove 1968, Usher 1974

Cucumis melo var. *reticulatus* Ser. [considered a synonym of *C. melo* L.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: musk melon, netted melon, nutmeg melon
PORTUGUESE: melão
SPANISH: melón
USES/NOTES: Orange fruit pulp is edible.
NATURAL RANGE: North Africa or Asia
REFERENCES: Leung 1961, Omawale 1973, Purseglove 1968, Usher 1974

Cucumis metuliferus E.Mey. ex Naudin
FAMILY: Cucurbitaceae (gourd)
ENGLISH: African horned melon, horned cucumber, jelly-melon, kiwano
USES/NOTES: Fruit is edible.
NATURAL RANGE: Africa
REFERENCES: Morton 1987b, Uphof 1987

Cucumis sativus L.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: cucumber, gherkin (when immature)
PORTUGUESE: pepino
SPANISH: bi-toni-castilla (Zapotec), cohombro, cohombros, machicho, pepinillo, pepino, pepino chino, pepino de castilla, pi-toni (Zapotec), sac-pepino, sak pepino, ya'ax pepino

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USES/NOTES: Fruits are eaten as a vegetable or pickled and contain an edible oil. Seeds are edible roasted or raw. Immature fruits are called *gherkins* in English.
NATURAL RANGE: Himalayas of India, widely cultivated and escaped in places
REFERENCES: Arellano Rodríguez *et al*. 2003, Bourke *et al.* 1987, CONABIO, Duke 1986, Guia Rural n.d., León 1987, Leung 1961, OAS 1973, Omawale 1973, Soukup 1970, Usher 1974, Yamaguchi 1983

Cucurbita argyrosperma C.Huber [syn. *C. argyrosperma* var. *callicarpa* Merrick & D.M.Bates, *C. argyrosperma* subsp. *sororia* (L.H.Bailey) Merrick & D.M.Bates, *C. mixta* Pangalo, *C. moschata* var. *argyrosperma* (C.Huber) Naudin]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: cushaw, greenstripe cushaw, mixta squash, pipian, pumpkin, winter squash
PORTUGUESE: abóbora-moranga, jerimum
SPANISH: aguachichi, agualaxtle, aguichichi, ayote, calabacilla (subsp. *sororia*), calabaza, calabaza amarga, calabaza de burro, calabaza de caballo, calabaza de castilla, calabaza de coyote, calabaza de pepita gruesa, calabaza pinta, calabaza pipiana, calabaza samalayote, calabaza támala, calabaza tamalayota, chamaco, chicayota, chihua, coyote, ka, pipián, pipitoria, sakil, saquil, tamalayote, tolenche, tololonche, tolonchi, xka, xta
USES/NOTES: Fruit pulp is eaten as a vegetable, seeds are eaten roasted, flowers are eaten fried, and leaves, growing shoots (*guía de calabaza* in Spanish), and younger tendrils are eaten cooked in *chileatole* a variably prepared spicy beverage. The plant was domesticated by at least 7,000 years ago in the highlands of southern Mexico.
NATURAL RANGE: Highlands of Mexico and Guatemala
REFERENCES: Alcorn 1984, Berg 1984, Bourke *et al.* 1987, CONANP 2006, Kermath (notes), León 1987, Mabberley 1987, Naranjo 1991, NRC 1989, Purseglove 1968, Rehm and Espig 1991, Usher 1974, Wiersema and León 1999

Cucurbita digitata A.Gray
FAMILY: Cucurbitaceae (gourd)
ENGLISH: coyote gourd, fingerleaf gourd, finger-leaved gourd
SPANISH: calabacilla, calabaza amarga, chichicayote, meloncillo, melón de coyote
USES/NOTES: Protein-rich seed is edible, but fruit pulp is poisonous. The name coyote is often used with wild relatives of domesticated plants in southwestern North America.

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NATURAL RANGE: Southern California, Arizona, New Mexico and the adjacent Mexican states of Baja California, Chihuahua, and Sonora
REFERENCES: Couplan 1998, Dimmitt 2000, Munz 1974

Cucurbita ficifolia Bouché [syn. *Pepo ficifolia* Britton, *P. malabaricus* Sagaret]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: black-seed squash, cidra, figleaf gourd, malabar gourd, sidra, victoria squash
PORTUGUESE: abóbora-chila, cafuzo, gila-caiota, mestiço, mulato, vitória-régia, zambo
SPANISH: alcayata, alcayota, alcayota común, alcayote, cabello de ángel, cayote, chilacayote, chilacayotl, chiberre, chiverre, cidra, cidra cayote, cidracayote, cucurbita, lacahuiti, lacayote, pepian, sidra, tzilacayote, tzilacayotli, victoria, vitoria, zambo
USES/NOTES: Young fruits are eaten like zucchini squash (*C. pepo*), large mature fruits (often looking like large watermelons) are sweet and used for desserts, and seeds are eaten roasted prepared with honey and eaten as a desert in Chiapas, Mexico known as *palanquetas*. Fruits keep exceptionally well. Also reported to cause nausea.
NATURAL RANGE: Domesticated species probably originated in the northern Andean highlands, or perhaps highland Mexico or Central America
REFERENCES: Alcorn 1984, Bourke *et al.* 1987, Brücher 1989, Cárdenas 1969, Coe 1994, Heiser 1979b, Hernández Bermejo and León 1994, Houaiss 1982, Kermath (notes), León 1987, Mabberley 1987, Martin 1984b, Naranjo 1991, Nee 1990, NRC 1989, OAS 1973, Sauer 1993

Cucurbita foetidissima Kunth
FAMILY: Cucurbitaceae (gourd)
ENGLISH: buffalo gourd, calabazilla, chili coyote, chilicote, coyote gourd, fetid gourd, fetid wild pumpkin, Missouri gourd, mock orange, prairie gourd, stink gourd, stinking gourd, wild gourd, wild pumpkin, wild pumpkin gourd
SPANISH: aala, aisiki arisi, alidimai, ara chiki, arishi (Rarámuri), calabacilla, calabacilla amarga, calabacilla de burro, calabacilla loca, calabaza amargosa, calabaza del diablo, calabaza silvestre, calabazilla, chichic-amole, chichicamole, chilacayote, cohombro, cua-aua (Chontal), gueeto-lana (Zapotec), hierba de la víbora, meloncillo, warisí (Rarámuri)
USES/NOTES: Seeds are ground for porridge and beverages or are eaten whole dried and salted. Roots are processed for their starch and protein and are used like laundry soap. Ripe smelly fruits are poisonous.

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NATURAL RANGE: Southern Kansas to California through Texas to south-central Mexico, naturalized and /or adventive in favorable locations in the U.S. including Florida and Wisconsin
REFERENCES: Brako *et al.* 1995, Calflora, CONABIO, Kindscher 1987, LBJWC, Lira and Caballero 2002, Tull 1978, Wunderlin *et al.* 2016, Wyndham 2004

Cucurbita fraterna L.H.Bailey [syn. *C. pepo* subsp. *fraterna* (L.H.Bailey) Andres]
FAMILY: Cucurbitaceae (gourd)
SPANISH: calabacilla, calabacilla loca, calabaza amarga, calabaza amargosa
USES/NOTES: Immature fruits and seeds are edible. *C. fraterna* is a likely progenitor of *C. pepo*.
NATURAL RANGE: Northeastern Mexico, perhaps beyond
REFERENCES: Lira and Caballero 2002, Sanjur *et al.* 2002, Sauer 1993

Cucurbita lundelliana L.H.Bailey
FAMILY: Cucurbitaceae (gourd)
ENGLISH: bitter pumpkin, Petén gourd, wild pumpkin
SPANISH: ayote silvestre, burut, calabacilla de monte, calabacita, calabacita de monte, calabaza de coyote, calabaza del Petén, calabaza silvestre, calabazillo, ixbulut, madre de calabaza, tuleew, xbon dzek (Maya), xburut (Maya)
USES/NOTES: Green and yellow, tennis ball sized round fruit is eaten locally in the Yucatán and beyond.
NATURAL RANGE: Southern Mexico from Veracruz, Tabasco, and the Yucatán, Guatemala, Belize, and Nicaragua
REFERENCES: Arellano Rodríguez *et al.* 2003, CONABIO, Davidse *et al.* 1995, MBG-Tropicos

Cucurbita maxima Duchesne
FAMILY: Cucurbitaceae (gourd)
ENGLISH: acorn squash, autumn squash, gourd, hubbard squash, mammoth squash, melon pumpkin, pumpkin, squash gourd, winter squash
PORTUGUESE: abóbora, abóbora-menina, jerimum, girimu, moranga
SPANISH: ahuyama, auyama, ayote, calabaza, calabaza amarilla, calabaza grande, calabazona, casposo, hoyito, liso, moranga, sapayo, tamacayota, tamalayota, zapallitos de árbol, zapallo, zapallu
USES/NOTES: Fruit pulp is eaten as a vegetable, raw, cooked, or roasted. Seeds are eaten roasted and contain an oil used for cooking and lighting.
NATURAL RANGE: Coastal and/or perhaps Andean Peru
REFERENCES: Berg 1984, Bourke *et al.* 1987, Cárdenas 1969, Cid 1978, Coe 1994, Foster and Cordell 1992, Guia Rural 1990, Houaiss

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1982, IBGE 1980, León 1987, Leung 1961, NRC 1989, Omawale 1973, OAS 1973, Pérez-Arbeláez 1956, Purseglove 1968, Rehm and Espig 1991, West and Whitaker 1979, Whitaker and Davis 1962

Cucurbita moschata (Duchesne ex Lam.) Duchesne ex Poir. [syn. *C. pepo* var. *moschata* Duchesne ex Lam.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: butternut squash, buttersquash, crookneck, crookneck squash, Cuban pumpkin, cushaw, golden cushaw, Japanese pumpkin, melon squash, muskmelon, musky pumpkin, musky squash, musky winter squash, squash, pumpkin, Seminole pumpkin, summer squash, winter crookneck, winter squash, winter straightneck squash
PORTUGUESE: abóbora-almíscar, abóbora-catinga, abóbora-cheirosa, abóbora-melão, abóbora-rasteira, aboboreira-almiscarada, aboboreira-da-guiné, aboboreira-preta, aboboreira-rasteira, jerimum
SPANISH: ahuyamae, anco, andaí, aullama, auyama, ayote, calabacín, calabaza, calabaza de pepita menuda, calabaza moscada, chaay k'uum, chaay pach, ch'um, joko, kalamasa, kum, lacahuite, lacayote, lakawiti, mocure, sapayo, seiyou, semheeya, xnuk kuum, zapallo, zapayo, zapotilla
USES/NOTES: Fruit pulp is cooked as a vegetable or dried and used for flour, seed is edible after roasting, and leaves of some varieties are eaten. *Cucurbita moschata* cultivars are a common source of canned pumpkin pie filling in North America.
NATURAL RANGE: Highlands of Mexico and Guatemala
REFERENCES: Bonuccelli 1989, Bourke *et al.* 1987, Cárdenas 1969, CONANP 2006, Duke 1986, Guia Rural 1990, IBGE 1980, León 1987, Leung 1961, Madsen 1991, MBG-Tropicos, Naranjo 1991, Niembro Rocas 1992, NRC 1989, OAS 1973, Purseglove 1968, Rehm and Espig 1991, Soukup 1970, Yamaguchi 1983

Cucurbita pepo L. [syn. *C. pepo* var. *melopepo* (L.) Alef.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: American pumpkin, autumn pumpkin, autumn squash, Brazilian pumpkin, bush scallop, bush squash, common pumpkin, courgette, courgettes, field pumpkin, gem squash, gourd, kamokamo, kumikumi, marrow, pumpkin, ribbed pumpkin, scallopini, summer pumpkin, summer squash, vegetable marrow, winter squash, zucchini
PORTUGUESE: abóbora-árvore (var. *melopepo*), abóbora-carneira, abóbora-cheirosa, abóbora-de-moita (var. *melopepo*), abóbora-de-porco, abóbora-mocanga, abóbora-moranga, abóbora-porqueira, abóbora-rasteira, abobrinha, abobrinha-italiana (var. *melopepo*), cambuquira, jerimu, jurumum
SPANISH: arishi (Rarámuri), auyama (var. *melopepo*), ayojti (Nahuatl), ayote, ayotli (Nahuatl), bachí (Rarámuri), bachiquí (Rarámuri), bonetera, cabeza de turco, calabacera, calabacín,

calabacita, calabacita criolla, calabacita yucateca, calabaza, calabaza biche, calabaza chompa, calabaza común, calabaza corriente, calabaza costillona, calabaza cumpata, calabaza de castilla, calabaza de india, calabaza de semilla, calabaza güichi, calabaza india, calabaza mensejo, calabaza mayera, calabaza pipiana, calabaza sihuina, calabazo, calam (Huastec), cayixam (Seri), chamol, chicayota (Nahuatl), chicsh (Popoloca), cus (Purépecha), escariote, gueto-bichi (Zapotec), hüicoy, k'um (Maya), ka (Maya), kan tsol, lacayote, loche, ma-she (Chinantec), mehen-k'um (Maya), mensejo, mu (Otomí), ñinc (Mixtec), pipián, purhú (Tarasco), purú, queeto-hueeche (Zapotec), quelite, queto-hueche (Zapotec), sapaelis, sapallu, sapuyo, suschi (Tepehuano), sutzí (Cora), ts'ol (Maya), tsi'i (Mixe), tsol, tsolitas, tzambumb (Huave), wolis tsol, xusi (Huichol), xusi-te (Huichol), zambo, zapallito italiano, zapallo, zapallo del tiempo

USES/NOTES: Fruit pulp, seeds, and flowers are eaten. Young shoots are used commonly to make soup in Oaxaca known as *sopa de guías*. Domesticated some 8,000 years ago possibly from *C. pepo* subsp. *fraterna* (L.H.Bailey) Andres and *C. pepo* subsp. *ovifera* var. *texana* (Scheele) Decker [syn. *C. texana* Scheele].

NATURAL RANGE: Mexico, perhaps to the central U.S., *pepo* var. *melopepo* from central Mexico

REFERENCES: Bates *et al*. 1989, Bonuccelli 1989, Bourke *et al*. 1987, Cárdenas 1969, Carneiro Martins 1989, Cocina Larousse, CONANP 2006, Decker 1988, Foster and Cordell 1992, Guia Rural 1990, Heiser 1979a, Heiser 1993, IBGE 1980, Kermath (notes), León 1987, Leung 1961, Mabberley 1987, MBG-Tropicos, NRC 1989, Price 1990, Purseglove 1968, Rodríguez Martínez 1987, Sauer 1993, Soukup 1970, Whitaker and Davis 1962, Zizumbo and Colunga 1982

Cuminum cyminum L.

FAMILY: Apiaceae or Umbelliferae (carrot or parsley)

ENGLISH: cumin

FRENCH: cumin, cumin de Malte

PORTUGUESE: cominho, cominhos, falso-aneto, falso-anis

SPANISH: alcamonia, anís comino, comino, comiño, comino común, comino fino, cominos, cumín, cumino, falso anís

USES/NOTES: Aromatic seed is an important spice, used in a wide variety of foods including stews, soups, cheeses, liqueurs, and lots of Mexican, Middle Eastern, and Indian dishes, among many others. The seed is also the source of an aromatic edible oil used as a flavorant. Seeds are used medicinally for a variety of ailments including to alleviate upset stomach and intestinal gas.

NATURAL RANGE: Eastern Mediterranean region, probably Egypt or Turkey, widely cultivated throughout the world

REFERENCES: Guia Rural n.d., Kermath (notes), Morton 1976a, Rodríguez Martínez 1990, Uphof 1968, Yamaguchi 1983

Cunila origanoides (L.) Britton
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: common dittany, dittany, Maryland dittany, stone mint
USES/NOTES: Aromatic leaves have been used for tea.
NATURAL RANGE: Illinois and New York to Texas and Georgia, and perhaps Florida
REFERENCES: Crowhurst 1972, Facciola 1990, Fernald 1950, Morton 1976a, Peterson 1977, Wunderlin *et al*. 2016

Curcuma longa L. [syn. *C. domestica* Lour.]
FAMILY: Zingiberaceae (ginger)
ENGLISH: curcuma, turmeric
PORTUGUESE: açafroa, açafrão-da-índia, açafrão-da-terra, batatinha-amarelo, cúrcuma, gengibre-amarelo, mangarataia, mangarataiá
SPANISH: achirilla, azafrán, azafrán de la India, batatilla, camotillo, cúrcuma, guisador, jengibrillo, palillo, raíz americana, tumérico, turmero, yuquilla
USES/NOTES: Dried and ground, yellow to orange rhizome is used as a condiment, a spice, an edible yellow dye, and a stimulant. Widely used as a colorant and flavoring agent in yellow mustards and curry powder. Also hailed by the herbal supplements industry due to the compound curcumin as an anti-inflammatory effective against arhtritic and other pain and an antioxidant with possible anti-cancer applications. An extract, marketed as *curcuma longa*, in combination with sweet flag (*Acorus calamus*) is said to repel mosquitoes that transmit yellow fever.
NATURAL RANGE: South Asia to the East Indies, probably domesticated in India
REFERENCES: Bourke *et al*. 1987, Cobley 1956, Duke 1986, Duke 1997, Duke and Vásquez 1994, Guia Rural n.d., IBGE 1980, Jardim Botânico de Brasília 1990, León 1987, Leung 1961, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Plotkin 1993, Terra 1966, Tucker 1994, Usher 1974

Curupira tefeensis G.A.Black
FAMILY: Olacaceae (American hog plum)
PORTUGUESE: castanha-curupira, curupira
USES/NOTES: Fruit pulp is edible and seed is rich in fatty acids.
NATURAL RANGE: Northwestern Amazonian Brazil to Amazonian Colombia and northern Amazonian Peru
REFERENCES: Forzza 2010, Silva *et al*. 1977, Spitzer *et al*. 1990

Cyamopsis tetragonolobus (L.) Taub. [syn. *C. psoraloides* DC.]

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: cluster bean, guar, gwar
PORTUGUESE: guar
SPANISH: guar
USES/NOTES: Pods and protein-rich seeds are edible and the seed is the source of *guar gum*, used as a thickening agent in cooked and processed foods, especially sauces, dressings, and ice cream. Also grown as a cover and forage crop.
NATURAL RANGE: India and Pakistan, or perhaps Africa
REFERENCES: Duke 1981, Kay 1979, Martin 1984a, NRC 1975, Usher 1974, Whistler and Hymowitz 1979

Cyathea microdonta (Desv.) Domin [syn. *Alsophila rufa* Fée, *Trichipteris microdonta* (Desv.) R.M.Tryon]
FAMILY: Cyathaceae (tree-fern)
ENGLISH: spiny tree fern, tree fern
PORTUGUESE: palma-boba, samambaia-açu
SPANISH: aguaco, ahuaco, helecho arbóreo, helecho arborescente, palma boba, sano-sano, sarro, shapunbilla, tasi
USES/NOTES: Although it is slimy, the pith has been used like a potato, primarily as an emergency food in the Colombian Choco.
NATURAL RANGE: Southern Mexico, Central America, South America from the Guianas and Venezuela through the Andes to Bolivia, and Trinidad
REFERENCES: Cowan 1983, Duke n.d., Foster 1958, Grandtner and Chevrette 2014, MBG-Tropicos, Stolze 1976, Uphof 1968

Cycas circinalis L.
FAMILY: Cycadaceae (cycad)
ENGLISH: crozier queen sago, false sago, queen sago, sago palm
SPANISH: palma brashic, pelo ponte
USES/NOTES: Seeds are leached to remove toxins then ground into an edible starchy meal. Also grown widely as a landscape plant for the tropical look of its elegant palm-like leaves.
NATURAL RANGE: Tropical Asia
REFERENCES: Dehgan 1983, Duke and Vásquez 1994, Hyam and Pankhurst 1995, Mabberley 1987, Martin *et al*. 1987, Watkins and Sheehan 1975

Cycas revoluta Thunb.
FAMILY: Cycadaceae (cycad)
ENGLISH: Japanese sago-palm, sago palm
PORTUGUESE: cico, palmeira-sagu, sagu
SPANISH: palmera de sagú, sagú
USES/NOTES: Seeds and heart are edible, the former after removing toxins. More cold hardy than *C. circinalis.*

NATURAL RANGE: Japan
REFERENCES: Dehgan 1983, Facciola 1990, Mabberley 1987, Watkins and Sheehan 1975

Cyclanthera brachystachya (DC.) Cogn. [syn. *C. explodens* Naudin]
FAMILY: Cucurbitaceae (gourd)
SPANISH: chanchitos, cochinito
USES/NOTES: Fruit pulp is edible. Ripe fruits explode to disperse seeds.
NATURAL RANGE: Andes from Bolivia to El Salvador and Guatemala
REFERENCES: Jørgensen and Ulloa Ulloa 1994, León 1987, MBG-Tropicos

Cyclanthera dissecta (Torr. & A.Gray) Arn.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: cutleaf cyclanthera, cyclanthera
SPANISH: aca'hua, chayotillo, huisquilete, macuilquilitl, raíz de fregar
USES/NOTES: Young greens are eaten as a *quelite* vegetable in Puebla, Mexico. Fruit also is eaten as a cooked vegetable in Puebla.
NATURAL RANGE: Arizona to Kansas to Louisiana south through Texas to Panama
REFERENCES: CONABIO, Lira and Caballero 2002, Lira and Casas 1998, Nee 1993, Stevens *et al.* 2001

Cyclanthera langaei Cogn.
FAMILY: Cucurbitaceae (gourd)
SPANISH: aca'hua, macuilquilitl, polot'z ch'opak (Maya), yao-mbo hubo, yao-mbo maratsi, yuva xindi kava
USES/NOTES: Young leaves are eaten as a *quelite* vegetable in Mexico. Vine is found at mid elevations from 1400-2500m.
NATURAL RANGE: Tamaulipas and Sinola, Mexico south to Panama
REFERENCES: CONABIO, Krings and Braham 2010, Lira and Caballero 2002, MBG-Tropicos

Cyclanthera pedata (L.) Schrad. [syn. *C. edulis* Naudin]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: cyclanthera, slipper gourd, stuffing cucumber, wild cucumber
PORTUGUESE: chuchu-de-vento, taimiá-de-cipó, taimiá-de-comer
SPANISH: achoca, achocha, achoccha, achogcha, achojcha, achokkcha, achoncha, achoscha, archucha, caigua, caihua, caygua, cayhua, cayua, chayotero, korila, maxixi peruano, pepino andino, pepino de comer, pepino de rellenar, pepino de relleno, pepino hueco
USES/NOTES: Small fruit is eaten as a vegetable like cucumbers, fresh or pickled. Seeds are made into a medicinal tea.
NATURAL RANGE: Tropical Andean highlands of South America

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REFERENCES: Cárdenas 1969, Coe 1994, Duke 1986, Duke and Vásquez 1994, Estrella 1991, Leung 1961, MAPA-Brasil 2010, Martin 1984b, Moraes *et al*. 2009, Naranjo 1991, NRC 1989, Padoch and de Jong 1991, Rehm and Espig 1991, Soukup 1970, Vásquez and Gentry 1989, Williams 1981

Cyclanthera ribiflora (Schltdl.) Cogn.
FAMILY: Cucurbitaceae (gourd)
SPANISH: nexcolo, nexcolom
USES/NOTES: Young leaves and fruit are eaten as vegetables in Mexico.
NATURAL RANGE: Mexico from central Baja California Sur, southern Chihuahua and southern Nuevo León south to Guatemala, El Salvador and Nicaragua
REFERENCES: CONABIO, Lira and Caballero 2002, MBG-Tropicos

Cyclanthera tenuisepala Cogn. [syn. *C. tonduzii* Cogn. ex T.Durand & Pittier]
FAMILY: Cucurbitaceae (gourd)
PORTUGUESE: maxixe-do-mato
SPANISH: achochilla, achucha, caíba, caífa
USES/NOTES: Young fruits and tender shoots of this vine are eaten in places.
NATURAL RANGE: Neotropical mainland from Guatemala to northern Argentina
REFERENCES: Forzza 2010, Hokche *et al.* 2008, Pittier 1910, Williams 1981

Cyclanthus bipartitus Poit. ex A.Rich.
FAMILY: Cyclanthaceae (cyclanthus)
PORTUGUESE: ciclanto, mapuá
SPANISH: calzón panga, chita papancu (Quichua), cola de pato, cola e' pato, oreja de burro
USES/NOTES: Fruit is edible raw or cooked, the plant is burned for ash salts, and large leaves are used to wrap fish for cooking. Plant also is medicinal.
NATURAL RANGE: Amazonian and lower Andean forests of Bolivia, Colombia, Ecuador, and Peru, western Amazonian Brazil, French Guiana, Guyana, southern Venezuela, Central America, southern Mexico, and the southern Lesser Antilles
REFERENCES: Brako and Zarucchi 1993, Bennett *et al.* 2001, Berlingeri G. *et al*. 2012, CONABIO, Duke and Vásquez 1994, Forzza 2010, Macbride 1936b, MBG-Tropicos

Cycloloma atriplicifolium (Spreng.) J.M.Coult. [syn. *Salsola atriplicifolia* Spreng.]

FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: tumble ringwing, tumbleweed, tumbling ringwing, winged pigweed
USES/NOTES: Ground seeds are eaten in cakes, typically with cornmeal
NATURAL RANGE: Much of the U.S. and Canada excluding the Pacific Northwest and Arctic regions perhaps into Chihuahua, Mexico
REFERENCES: Correll and Johnston 1970, Fernald 1950, ITIS, MBG-Tropicos, Munz 1974, Uphof 1968, Yanovsky 1936

Cyclospermum leptophyllum (Pers.) Sprague [*Ciclospermum* spelling variant]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: fir-leafed parsley, marsh parsley, slender celery
PORTUGUESE: aipo-bravo, aipo-do-mato, aipo-selvage, aipo-silvestre, gertrudes, mastruçu
SPANISH: apio silvestre, anis de ampo, apiecillo, culandrillo, culantrillo, eneldo, eneldo culantrillo, kuratú rá, yawané ca-á
USES/NOTES: Leaves may be used like parsely.
NATURAL RANGE: Uncertain, though likely Costa Rica to South America excluding Amazonia and the Guianas, now widely naturalized in warm regions around the world
REFERENCES: Forzza 2010, Ranieri 2014-2016, Rapoport *et al.* 2009

Cydonia oblonga Mill. [syn. *C. vulgaris* Pers., *Pyrus cydonia* L.]
FAMILY: Rosaceae (rose)
ENGLISH: quince
PORTUGUESE: marmelo, marmelo-da-Europa
SPANISH: marumero, membrillo, zamboa
USES/NOTES: Widely cultivated in temperate regions of the Americas for its tart to astringent pectin-rich fruit, which is used primarily in preserves, sweet meats, and wines, though also eaten out of hand and variously cooked. Mucilage from the seed is used as a topical skin treatment.
NATURAL RANGE: Caspian Sea to the Black Sea, probably Iran
REFERENCES: Andrada 2000, Bourke *et al.* 1987, Guia Rural n.d., IBGE 1980, Johns and Stevenson 1985, Kermath (notes), Martin *et al.* 1987, Schneider 1987

Cylindropuntia cholla (F.A.C.Weber) F.M.Knuth [syn. *Opuntia cholla* F.A.C.Weber]
FAMILY: Cactaceae (cactus)
ENGLISH: bald cholla, chain-fruit cholla, jumping cactus
SPANISH: cholla, cholla pelona, choya, choya pelona
USES/NOTES: Fruit is edible.
NATURAL RANGE: Baja California and Baja California Sur, Mexico, introduced into southern California

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REFERENCES: CONABIO, Pío-León *et al*. 2017

Cylindropuntia fulgida (Engelm.) F.M.Knuth [syn. *Opuntia fulgida* Engelm.]
FAMILY: Cactaceae (cactus)
ENGLISH: chain-fruit cholla, jumping cactus, jumping cholla, tubercled cholla
SPANISH: cholla, choya, nopal de mamilas, tootoco (Seri), velas de coyote
USES/NOTES: Juicy fruit of this tree-like cactus is consumed raw or made into beverages.
NATURAL RANGE: Sonora and Sinaloa, Mexico and southern Arizona, southern New Mexico, and southern California
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, Nobel 1994, USDA-NRCS

Cylindropuntia leptocaulis (DC.) F.M.Knuth [syn. *Opuntia leptocaulis* DC.]
FAMILY: Cactaceae (cactus)
ENGLISH: Christmas cactus, Christmas cholla, desert Christmas cactus, jumping cactus, pencil cactus, pencil cholla, sheathed cholla, turkey pear
SPANISH: aguijilla, catalina, catalinia, cholla alfilerillo, duraznillo, nopal con vaina, tasajillo, tasajo
USES/NOTES: Red to yellow fruits are tasty, though possibly hallucinogenic.
NATURAL RANGE: South-central and southwestern U.S. and much of Mexico excluding the Yucatán, Tabasco and Chiapas
REFERENCES: Britton and Rose 1963, CONABIO, Nobel 1994, Tull 1978, Vigueras and Portillo 2001

Cylindropuntia versicolor (Engelm. ex Toumey) F.M.Knuth [syn. *Opuntia versicolor* Engelm. ex J.M.Coult.]
FAMILY: Cactaceae (cactus)
ENGLISH: pencil cholla, staghorn cholla
SPANISH: cholla, choya, choya cuerno de venado, flor de nopal
USES/NOTES: Fruit of this sprawling shrub or small tree is edible.
NATURAL RANGE: Northwestern Mexico and adjacent Arizona
REFERENCES: Britton and Rose 1963, CONABIO, Martin *et al*. 1987, Nobel 1994, Uphof 1968, Yanovsky 1936

Cylindropuntia whipplei (Engelm. & J.M.Bigelow) F.M.Knuth [syn. *Opuntia whipplei* Engelm. & J.M.Bigelow]
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear

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USES/NOTES: Pads are eaten as a vegetable fresh or dried, spineless fruits are eaten raw, stewed, or dried, and seeds are eaten dried and parched.
NATURAL RANGE: Southern Utah, southwestern Colorado, Arizona, and New Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, FNAEC 2004, Harrington 1967, Yanovsky 1936

Cymbopetalum costaricense (Donn.Sm.) Saff.
FAMILY: Annonaceae (custard-apple)
ENGLISH: ear flower
USES/NOTES: Flower petals have been used to flavor chocolate.
NATURAL RANGE: Costa Rica and Panama and likely Nicaragua
REFERENCES: MBG-Tropicos, Nelson 1977, Uphof 1968

Cymbopetalum penduliflorum (Dunal) Baill. [syn. *Porcelia cinnamomea* G.Don]
FAMILY: Annonaceae (custard-apple)
ENGLISH: ear flower, guanabano, mata boni, mataboni
SPANISH: orejuelo, teunacaztli, uei nacaztli, xochinacaztli
USES/NOTES: Aztecs and other Mesoamericans used the dried, ear-shaped, spicey flowers of this large tree to flavor chocolate. "Guanabano" and "mataboni" are both listed as being used in Belize; what is not mentioned, however, is whether the terms are used by Spanish or English speakers. It may that "guanabano" is derived from the Spanish term "guanábano" and used by English and/or other non-English speakers. It is also possible that Spanish speaking Belizians use the term.
NATURAL RANGE: Southern Mexico, Belize, Guatemala, and Honduras
REFERENCES: Bailey Hortorium 1976, Coe 1994, MBG-Tropicos, Murray 1993, Wagner 1964

Cymbopetalum sp.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: aku-cabiá
USES/NOTES: Unsepcified parts of an undetermined species are said to be eaten in the state of Acre of western Amazonian Brazil.
NATURAL RANGE: Western Amazonian Brazil (Acre)
REFERENCES: UFA/NYBG

Cymbopogon citratus (DC. ex Nees) Stapf
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: citronella, lemongrass, oil grass, West Indian lemongrass
PORTUGUESE: capim-barata, capim-cheiroso, capim-cidrão, capim-cidreira, capim-cidró, capim-de-cheiro, capim-limão, capim-marinho, capim-santo, chá-de-estrada, citronela, erva-cidreira, erva-príncipe, jacapé, vervena

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SPANISH: caña de limón, citronella, hierba de limón, hierba luisa, limoncillo, malojillo, maría luisa, paja cedrón, paja limón, pasto limón, té limón, yerba limón, yerba luisa, zacate limón, zorra de limón
USES/NOTES: Leaf is made into a beverage tea and a medicinal tea used to sooth the stomach and is the source of *lemongrass oil*, an essential oil used in perfumes, cosmetics, and flavorings. Also grown for soil conservation and mulch. More common in the Americas than *C. nardus*.
NATURAL RANGE: India
REFERENCES: Accorsi *et al.* n.d., BOLFOR 1996, Bourke *et al.* 1987, Carneiro Martins 1989, Duke and Vásquez 1994, Editorial Panapo 1988, Guia Rural n.d., Kermath (notes), Nee n.d., Padoch and de Jong 1991, Price 1990, Purseglove 1972, Rehm and Espig 1991, Salick 1989, Uphof 1968

Cymbopogon nardus (L.) Rendle [syn. *Andropogon nardus* L.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Ceylon citronella, citronella, citronella grass, lemongrass, mana grass
PORTUGUESE: citronela, citronela-de-Java
SPANISH: citronela, citronella, hierba de limón, limoncillo, limoncillo de té, sontol, té limón, yerba de limón, yerba limón
USES/NOTES: Plant contains *citronella oil*, an essential oil used in perfumes, cosmetics, insect repellents (sold commercially in candles, as mosquito repellent), and disinfectants. Leaf is used to flavor foods and to make tea.
NATURAL RANGE: Sri Lanka or India
REFERENCES: Barber and Hall 1950, Duke 1986, Guia Rural n.d., Mabberley 1987, OAS 1973, Rehm and Espig 1991, Rodríguez Martínez 1990, Tucker 1994, Uphof 1968

Cymopterus acaulis var. *fendleri* (A.Gray) Goodrich [syn. *C. fendleri* A.Gray]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, corkwing, wafer parsnip, wild celerey
USES/NOTES: Roots, young stems, and leaves are eaten raw or cooked and roots are added to meat for flavor.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Mabberley 1987, Uphof 1968, Yanovsky 1936

Cymopterus bulbosus A.Nelson [syn. *Phellopterus bulbosus* (A.Nelson) J.M.Coult. & Rose]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, bulbous springparsley, corkwing, onion springparsley, wafer parsnip, wild celerey

USES/NOTES: Roots, young stems, and leaves are eaten raw or cooked.
NATURAL RANGE: West-central United States from Wyoming to Texas and New Mexico
REFERENCES: Harrington 1967, Mabberley 1987, Moerman 1998, Uphof 1968, Yanovsky 1936

Cymopterus globosus (S.Watson) S.Watson
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: cympoterus, globe springparsley, globose springparsley
USES/NOTES: Roots and leaves are edible.
NATURAL RANGE: East-central California, Nevada, and Utah
REFERENCES: ITIS, Uphof 1968, Yanovsky 1936

Cymopterus longipes S.Watson [syn. *Aulospermum longipes* (S.Watson) J.M.Coult. & Rose]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, corkwing, longstalk springparsley, springparsley, wafer parsnip, wild celerey
USES/NOTES: Roots, young stems, and leaves are eaten raw or cooked.
NATURAL RANGE: West-central United States
REFERENCES: Harrington 1967, ITIS, Mabberley 1987, Uphof 1968

Cymopterus montanus Nutt. ex Torr. & A.Gray [syn. *Phellopterus montanus* Nutt. ex Torr. & A.Gray]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, corkwing, wafer parsnip, wild celerey
USES/NOTES: Young stems and leaves are eaten raw or cooked. Roots are made into flour.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Mabberley 1987, Uphof 1968, Yanovsky 1936

Cymopterus newberryi (S.Watson) M.E.Jones
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, corkwing, wafer parsnip, wild celerey
USES/NOTES: Roots, young stems, and leaves are eaten raw or cooked.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Mabberley 1987, Uphof 1968

Cymopterus purpurascens (A.Gray) M.E.Jones
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: biscuit root, corkwing, purple springparsley, wafer parsnip, wild celerey
USES/NOTES: Roots, young stems, and leaves are eaten cooked or raw.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Mabberley 1987, Munz 1974

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Cymopterus purpureus S.Watson [syn. *Aulospermum purpureum* (S.Watson) J.M.Coult. & Rose]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: purple springparsley
USES/NOTES: Navajo used the plant as a potherb to flavor soups.
NATURAL RANGE: North America
REFERENCES: Uphof 1968, Yanovsky 1936

Cynara cardunculus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: artichoke thistle, cardon, cardoni, cardoon, wild cardoon
FRENCH: cardon
PORTUGUESE: alcachofra-brava, cardo, cardo-do-coalho, cardo-santo, cardona
SPANISH: alcachofa, cardo, cardón
USES/NOTES: Leaf stalks and roots are eaten as a vegetable, and dried flowers are used in flower arrangements. Some consider the artichoke of commerce (*Cynara scolymus*) as a variety of *C. cardunculus.*
NATURAL RANGE: Mediterranean region, widely naturalized and invasive in the Americas from California to Texas, south to Argentina and Chile
REFERENCES: CONABIO, IBGE 1980, Leung 1961, Mabberley 1987, MBG-Tropicos, Usher 1974, Yamaguchi 1983

Cynara scolymus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: artichoke, French Artichoke, globe artichoke
PORTUGUESE: alcachofra, alcachofra-de-globo, alcachofra-verde-globo
SPANISH: alcachofa, alcachofa globo, alcachofa globo redondo, alcachofa globo verde, alcachofa verde globo, alcachofas, alcachofera, alcaucil, arcacil, cardo alcochofa, cardo de comer
USES/NOTES: Immature flower head is the artichoke of commerce. The scale-like bracts, known botanically as phyllaries, are steamed and dipped in butter as a delicacy, and the flower head base and heart are much appreciated, often pickled. Some consider *C. scolymus* to be a variety of artichoke thistle (*Cynara cardunculus*).
NATURAL RANGE: Mediterranean Africa, widely cultivated
REFERENCES: Bourke *et al.* 1987, IBGE 1980, Jardim Botânico de Brasília 1990, Leung 1961, Rehm and Espig 1991, Yamaguchi 1983

Cyperus articulatus L.
FAMILY: Cyperaceae (sedge)
ENGLISH: chintul, Guinea rush, jointed flat sedge
PORTUGUESE: priprioca

SPANISH: apoyamatli, carocillo, chintul, chintul grande, chintule, cola de caballo, junco, junquillo, molinillo, pasto, peonía, piripiri (Quichua), piripri (Jívaro), shapandú (Zapotec), ta'uuk' (Maya), toop'tuux (Maya), tu' (Maya), tuk ux (Maya), tule, tule chico, tulillo, tupux su'uk (Maya), xtupuxxu uk
USES/NOTES: Aromatic extracts from the rhizome are used in cosmetics, medicines, perfumes, and recently as a novel food as a flavoring agent in Amazonian cuisine in Brazil.
NATURAL RANGE: Pantropical and subtropical, widely naturalized
REFERENCES: Atala 2012, CONABIO, Forzza 2010, Kermath (notes), MBG-Tropicos, USDA-ARS

Cyperus esculentus L. [syn. *C. esculentus* var. *sativus* Boeckeler]
FAMILY: Cyperaceae (sedge)
ENGLISH: chufa, chufa flatsedge, coco, coco sedge, earth almond, edible galingale, ground almond, northern nut-grass, nut-grass, nutsedge, rush-nut, tiger nut, water-grass, yellow nut-grass, yellow nutsedge, zulu nut
PORTUGUESE: chufa, juncinha-mansa, junça, junquinho, tiririca, tiririca-amarela, tiririca-mansa
SPANISH: cebollín, chufa, coquito, corocillo, juncia avellanada
USES/NOTES: Sucrose- and starch-rich tubers are eaten as a vegetable raw, boiled, baked, squeezed to produce a beverage, dried to make flour, and used as an additive for cocoa (*Theobroma* spp.) and coffee (*Coffea* spp.). Tubers also are the source of *chufa oil*, a non-drying cooking oil. Young plant bases are used in salads.
NATURAL RANGE: Widespread globally, widely naturalized where not native and considered a noxious weed in the U.S.
REFERENCES: Duke 1992, Facciola 1990, Gibbons 1966, Harrington 1967, Harris 1972, Leung 1961, Mabberley 1987, MBG-Tropicos, Mentz *et al.* 1997, Pascual *et al.* 2000, Peterson 1977, Schneider 1987, USDA-ARS, Wunderlin *et al.* 2016, Zeven and Zhukovsky 1975, Zohary and Hopf 1993

Cyperus rotundus L.
FAMILY: Cyperaceae (sedge)
ENGLISH: coco grass, Java-grass, nut-grass, nutsedge, purple nut-grass, purple nutsedge, red nutsedge, tulillo
PORTUGUESE: alho-bravo, capim-alho, capim-dandá, dandá, dandá-da-costa, tiririca, tiririca-vermelha
SPANISH: castañuela, cebolleta, cebollín, cipero, cola de caballo, coquí, coquillo, coquito, coquitos, corocillo, coyolillo, coyolito, juncia real, junquillo, pata de gallo, sak mu' (Maya), su'uk (Maya), totorilla, totorillo, tuk'uch (Maya), tulillo, tup'uch (Maya), zacate

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USES/NOTES: Air-dried stems and tubers are eaten raw, baked, boiled, or ground into flour. Grounds also are used to brew a coffee-like beverage.
NATURAL RANGE: widespread in the Old World, widely naturalized in the Americas
REFERENCES: Bhat 1994, CONABIO, Fernald *et al.* 1958, Mabberley 1987, Medsger 1939, Morton 1977, OAS 1973, Tull 1978, USDA-ARS, Voeks 1997

Cyperus squarrosus L. [syn. *C. aristatus* Rottb. *nom. illeg.*, *C. inflexus* Muhl.]
FAMILY: Cyperaceae (sedge)
ENGLISH: awned cyperus, bearded flatsedge, sedge
PORTUGUESE: barba-de-bode
USES/NOTES: Tuberous roots have been eaten by Amerindians of New Mexico. Plant's aroma is similar to curry powder.
NATURAL RANGE: Tropical and warm temperate regions of the Americas
REFERENCES: Brako *et al.* 1995, Correll and Johnston 1970, MBG-Tropicos, Tucker 1994b, Uphof 1968, Wunderlin *et al.* 2016

Cytisus scoparius (L.) Link [syn. *Sarothamnus scoparius* (L.) W.D.J.Koch, *Spartium scoparium* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: broom, broomtops, common broom, English broom, European broom, Irish broom, scotch broom, Scottish broom
PORTUGUESE: giesta, giesteira-das-vassouras
SPANISH: escobón, hiniesta, retama, retama de escoba, retama negra, xesta
USES/NOTES: Flower buds and fruit pods can be pickled, flowers are used like hops (*Humulus lupulus*), and seeds can be used as a coffee substitute. Introduced as an ornamental garden plant in the Pacific Northwest of the U.S.
NATURAL RANGE: Eurasia, naturalized in the Americas and regionally invasive in the western U.S. and portions of southern South America
REFERENCES: Costas 2012, Fernald 1950, Ladio *et al.* 2013, Marticorena and Quezada 1985, Molares and Ladio 2012b, Parker *et al.* 1994, Peterson 1977, PlantaMed, USDA-ARS

Dacryodes belemensis Cuatrec.
FAMILY: Burseraceae (frankincense or torchwood)
SPANISH: copal, copal caraña, lacre, tencanencahue (Huaorani)
USES/NOTES: Amerindians of Colombia make a drink from the creamy yellow, round fruit.
NATURAL RANGE: Colombia, Ecuador, and Peru, and possibly present in Suriname and Bolivia and perhaps beyond

REFERENCES: Grandtner and Chevrette 2014, Jørgensen and León-Yánez 1999, Mabberley 1987, MBG-Tropicos

Dacryodes chimantensis Steyerm. & Maguire
FAMILY: Burseraceae (frankincense or torchwood)
SPANISH: copal, guada, sari hicunte (Piaroa), uradek (Pemon), wauda, wöda (Ye'kuana)
USES/NOTES: Piaroa of southern Venezuela eat the yellow fruit.
NATURAL RANGE: Northern and western Amazonia from Peru, Brazil, Ecuador and Colombia through southern Venezuela to Guyana
REFERENCES: Grandtner and Chevrette 2014, MBG-Tropicos, Zent 1992

Dacryodes peruviana (Loes.) Lam.
FAMILY: Burseraceae (frankincense or torchwood)
SPANISH: azucarito blanco, copal, cunchaya, cunchei (Shuar), guda (Ye'kuana), guiimencahue, guiimonca (Huaorani), huaqueneeo, huina, huyimonca, ichilia copal (Kichwa), juapiscuna, kamawa (Ye'kuana), kunchái (Shuar), kunché, macacao, macaco, numi kunchai, pampadek (Pemon), pene, qunché (Shuar), shasha, shirikip, tumbado, witageño (Huaorani), yaguarmuyu (Shuar)
USES/NOTES: Seeds are eaten after removing husks and ripe fruits are sweet. Latex is used for caulking and to ward off bad spirits in parts of Amazonian Ecuador.
NATURAL RANGE: Central and western Amazonian Brazil to Peru, Ecuador, and Colombia, and perhaps beyond
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Grandtner and Chevrette 2014, MBG-Tropicos, Rankin de Mérona *et al.* 1992

Dahlia coccinea Cav.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: dahlia, red dahlia, scarlet-flowered dahlia
SPANISH: chalahuesca, chalihuesca, charagüisca, charahuesca, charahuesca, charahueso, dalia amarilla, dalia del monte, dalia montés, dalia roja, dalia silvestre, girasol, jicamite (Nahuatl), mirasol, mirasol silvestre, saluen-tzitzuec, shicamacuete, tokxihuaxa'nat (Totonac), xicamoxóchitl (Nahuatl)
USES/NOTES: Tuberous roots were eaten in pre-Columbian Mexico. Now cultivated for its red, orange, or yellow flowers.
NATURAL RANGE: Southern Mexico to Guatemala
REFERENCES: Coe 1994, Mabberley 1987, Martínez 1979, MBG-Tropicos, Nash 1976, Vibrans n.d.

Dahlia imperialis Roezl ex Ortgies [syn. *D. lehmannii* Hieron.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bell tree dahlia, tree dahlia
SPANISH: catalina, ch'olip (Tzotzil), dalia, tzoloj (Q'eqchi')

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USES/NOTES: Tuberous roots were eaten in pre-Columbian Mexico. Leaves are eaten by the Q'eqchi' of Guatemala today. Also cultivated as an ornamental for its attractive lavender flowers and tree-like form.
NATURAL RANGE: Southern Mexico to Colombia, generally above 1,500m
REFERENCES: Booth *et al*. 1993, Coe 1994, MBG-Tropicos

Dahlia pinnata Cav. [syn. *D. rosea* Cav.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: dahlia, garden dahlia, pinnate dahlia
PORTUGUESE: adália, dália, dália-de-jardim
SPANISH: dalia, ita-xini-xitojo (Mixtec), xicamaxóchitl
USES/NOTES: Tuberous roots are edible and an inuline source. Also grown as a flowering ornamental.
NATURAL RANGE: Southern Mexico, Guatemala, and Honduras, now widely cultivated and common in many places including the Andes from Colombia to Bolivia
REFERENCES: Breedlove 1986, Molina 1975, Rzedowski and Rzedowski 2001, Uphof 1968, Usher 1974, Vibrans n.d., West 1989a

Dahlia sherffii P.D.Sørensen
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: amári (Rarámuri), camote, dalia
USES/NOTES: Long thin tuberous roots are eaten fresh or cooked.
NATURAL RANGE: Northwestern Mexico from Chihuahua and Durango and perhaps northwestern Sinaloa and western Coahuila
REFERENCES: CONABIO, Sørensen 1969, Wyndham 2004

Dalea candida Willd. [syn. *Petalostemon candidum* Michx.] and *Dalea candida* var. *oligophylla* (Torr.) Shinners [syn. *Petalostemon oligophyllum* (Torr.) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: prairie clover, slender white prairie clover, white prairie clover
USES/NOTES: Sweet roots were eaten raw by Indigenous people in New Mexico. Dried leaves have been used as tea.
NATURAL RANGE: South-central U.S. and Mexico from Sonora to southern Guerrero
REFERENCES: CONABIO, Facciola 1990, Kindscher 1987, Uphof 1968, Yanovsky 1936

Dalea lanata Spreng. [syn. *D. lanata* var. *lanata*, *Parosela lanata* (Spreng.) Britton]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: indigo bush, woolly prairie clover

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USES/NOTES: Sweet roots were eaten fresh by the Hopi.
NATURAL RANGE: Central and southwestern U.S. from Nebraska to Nevada, Arizona Texas and Mexico from the U.S. border to Oaxaca
REFERENCES: CONABIO, Isely 1990, Uphof 1968, USDA-NRCS, Yanovsky 1936

Dalea purpurea Vent. [syn. *Petalostemon purpureus* (Vent.) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: indigo bush, purple prairie clover, violet prairie clover
USES/NOTES: Leaves are used for tea and Native Americas of the Missouri River region chewed the roots. Also planted for its showy purple flowers, to attract butterflies, and to fix nitrogen in prairie plantings.
NATURAL RANGE: Southern Canada and the U.S., perhaps into northwestern Mexico
REFERENCES: Isely 1990, Uphof 1968, USDA-NRCS, Yanovsky 1936

Dasylirion cedrosanum Trel.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave), Amaryllidaceae (amaryllis), or Nolinaceae (nolina), previously Liliaceae (lily)
SPANISH: cortadilla, sereque, soto, sotol, sotol cenizo
USES/NOTES: Sap is used to prepare *sotol*, an alcoholic beverage somewhat like *mexcal*, which is derived from *Agave* spp.
NATURAL RANGE: North-central Mexico from Coahuila to Guanajuato
REFERENCES: CONABIO, Espejo Serna *et al.* n.d.

Dasylirion leiophyllum Engelm. ex Trel.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave), Amaryllidaceae (amaryllis), or Nolinaceae (nolina), previously Liliaceae (lily)
ENGLISH: desert candle, green sotol, smooth-leaved sotol, smooth sotol
SPANISH: sereque, sotol brillante
USES/NOTES: A *sotol* source and leaves have been used to make mats, baskets, and paper.
NATURAL RANGE: Western Texas, southeastern New Mexico, and adjacent Coahuila and Chihuahua, Mexico
REFERENCES: Bogler 1994, Correll and Johnston 1970

Dasylirion texanum Scheele
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave), Amaryllidaceae (amaryllis), or Nolinaceae (nolina), previously Liliaceae (lily)
ENGLISH: green sotol, sotol, Texas sotol
SPANISH: sereque, sotol

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USES/NOTES: Sweet central bud is eaten and sap is used to prepare the alcoholic beverage *sotol*. Also a fiber source.
NATURAL RANGE: Central and southern Texas to the northern Mexican states of Coahuila and Chihuahua
REFERENCES: Correll and Johnston 1970, Mabberley 1987, Uphof 1968, Yanovsky 1936

Dasylirion wheeleri S.Watson ex Rothr.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave), Amaryllidaceae (amaryllis), or Nolinaceae (nolina), previously Liliaceae (lily)
ENGLISH: blue sotol, common sotol, desert candle, desert spoon, grey sotol, sotol, spoon plant, Wheeler's sotol
SPANISH: sereque, sotol de desierto
USES/NOTES: Sweet central bud is eaten after cooking in pits, flowers are eaten cooked, sap is used to prepare *sotol*, seeds may be made into flour, and the plant is an alcohol and fiber source. Flower stalks may reach five meters.
NATURAL RANGE: Arizona, New Mexico, and Texas, and adjacent northern Mexico
REFERENCES: Chihuahuan Desert Museum, Correll and Johnston 1970, Facciola 1990, Mabberley 1987, Uphof 1968, Yanovsky 1936

Daucus carota subsp. *carota*
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: bird's nest, bishop's lace, Queen Anne's lace, queen's lace, salosi, wild carrot
PORTUGUESE: cenoura-selvagem
SPANISH: zanahoria silvestre
USES/NOTES: Seeds are used as a seasoning, and white roots are occasionally eaten. Tops are eaten as greens.
NATURAL RANGE: temperate Eurasia, widely naturalized
REFERENCES: Adams 1972, Facciola 1990, Harris 1972, Mabberley 1987

Daucus carota subsp. *sativus* (Hoffm.) Arcang.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: black carrot, carrot, common carrot, eastern carrot, purple carrot
PORTUGUESE: cenoira, cenoura, cenourinha
SPANISH: acenoria, azanoria, azenoria, carota, dauco, maya (Shuar), nabo amarillo, pastinaca selvaje, safranoria, zanahoria, zanoria
USES/NOTES: Edible, variously colored roots are high in vitamin A and beta carotene, and are the carrots of commerce. Carrot tops are eaten as greens.
NATURAL RANGE: Afghanistan or Mediterranean Europe

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REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., IBGE 1980, Mabberley 1987, Omawale 1973, Rodríguez Martínez 1990, Schneider 1987, Yamaguchi 1983

Daucus pussilus Michx.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: American carrot, American wild carrot, rattlesnake carrot, rattlesnake weed, seedticks, southwest wild carrot, southwestern carrot
PORTUGUESE: cenoura-selvagem
SPANISH: zanahoria de monte
USES/NOTES: Roots, once more important than today, are eaten raw or cooked.
NATURAL RANGE: Southern U.S. from Florida to California, north to southern British Columbia, southern Brazil, Uruguay, Argentina, and Chile
REFERENCES: ITIS, Kirk 1970, LBJWC, Moerman 1998, Uphof 1968, USDA-ARS, Wunderlin 1998, Yanovsky 1936

Davilla kunthii A.St.-Hil.
FAMILY: Dilleniaceae (dillenias)
PORTUGUESE: cipó-caboclo
SPANISH: bejuco de tachitón, chaparro, paujil chaqui
USES/NOTES: Roots are eaten raw or cooked, and stem is a potable water source. Also medicinal.
NATURAL RANGE: Neotropics
REFERENCES: Balée 1994, Brako and Zarucchi 1993, Breedlove 1986, Ochoa-Gaona *et al*. 2011, Uphof 1968, Voeks 1996

Davilla nitida (Vahl) Kubitzki
FAMILY: Dilleniaceae (dillenias)
PORTUGUESE: cipó-de-fogo
SPANISH: bejuco Colorado, bejuco de agua, chaparrito, chaparro
USES/NOTES: Stem is a potable water source.
NATURAL RANGE: Southern Mexico and Cuba through Ecuador and all but southern Brazil
REFERENCES: Balée 1994, Breedlove 1986, Díaz *et al*. 2006, Forzza 2010, MBG-Tropicos

Deeringothamnus rugelii (B.L.Rob.) Small [syn. *Asimina rugelii* B.L.Rob.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: pretty false pawpaw, royal false pawpaw, Rugel’s false pawpaw, Rugel’s pawpaw, yellow squirrel-banana
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Rare and endemic to east-central Florida, now restricted to portions of Volusia County

REFERENCES: FNAEC 1997, Helkowski and Norman 1997, Kermath (notes), Kral 1960, Small 1930, Taylor 1998, Wunderlin 1998

Deeringothamnus rugelii var. *pulchellus* (Small) D.B.Ward [syn. *D. pulchellus* Small, *Asimina pulchella* (Small) Rehder & Dayton]
FAMILY: Annonaceae (custard-apple)
ENGLISH: beautiful pawpaw, pretty false pawpaw, royal false pawpaw, squirrel-banana, white squirrel-banana
USES/NOTES: Pulp of the yellowish fruit, to 7 cm long, is edible.
NATURAL RANGE: Endemic to central and southwestern Florida, perhaps restricted to Orange, Charlotte, and Lee counties
REFERENCES: FNAEC 1997, Kral 1960, Rehder and Dayton 1944, Taylor 1998, Wunderlin 1998

Dendrobangia boliviana Rusby
FAMILY: Icacinaceae (icacina)
SPANISH: iporuro de altura
USES/NOTES: Fruit pulp is made into an alcoholic beverage.
NATURAL RANGE: Amazonia, southern Venezuela, humid coastal lowlands of Colombia and Ecuador, the Guianas, Costa Rica, and Panama
REFERENCES: Forzza 2010, MBG-Tropicos, Pinedo-Vásquez *et al.* 1992, Rankin de Mérona *et al.* 1992

Dendrocalamus asper (Schult.) Backer [syn. *Bambusa aspera* Schult.f.]
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: giant bamboo, ro bamboo, rough giant bamboo
PORTUGUESE: bambu-balde, bambu-gigante, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Seeds and young, vitamin A-rich shoots are edible. There are over 1,200 bamboo species throughout the tropics and subtropics, many of which have edible parts. Most economically important species are from Asia.
NATURAL RANGE: Malaya
REFERENCES: Facciola 1990, Guia Rural 1990, Mabberley 1987, Molina 1975, USDA-ARS

Dendrocalamus giganteus Munro [syn. *Bambusa gigantea* Wall. ex Munro]
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: dragon bamboo, giant bamboo
PORTUGUESE: bambu-balde, bambu-gigante, bambu-imperial, taboca, takenoko (shoots), taquara
SPANISH: bambú gigante

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USES/NOTES: Young, vitamin A-rich shoots of the tallest bamboo in the world are edible. Cultivated in the Americas.
NATURAL RANGE: Southeast Asia though exact origin is uncertain, but included Myanmar and Thailand, and possibly southern China and Bhutan, and perhaps beyond
REFERENCES: Brink 2008, Guia Rural 1990, Mabberley 1987, Muñoz-Fonseca *et al*. 1998, USDA-ARS

Dendrocalamus strictus (Roxb.) Nees
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: Calcutta bamboo, male bamboo
PORTUGUESE: bambu-balde, bambu-cheio-chinês, bambu-de-caniço, bambu-gigante, bambu-macho, bambu-maciço, taboca, taquara
SPANISH: bambú
USES/NOTES: Seeds and young, vitamin A-rich shoots are edible.
NATURAL RANGE: India
REFERENCES: Caetano *et al*. 2012, Guia Rural 1990, Purseglove 1972, Mabberley 1987, Molina 1975

Descurainia incana subsp. *incisa* (Englem.) Kartesz & Ghandi [syn. *Sophia incisa* (Engelm. ex A.Gray) Greene]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: mountain tansy mustard, tansy mustard
USES/NOTES: Seeds are edible parched and ground.
NATURAL RANGE: Western North America from Texas to California to the Yukon and just into Baja California and perhaps Nuevo León, Mexico
REFERENCES: CONABIO, Hickman 1993, ITIS, Uphof 1968, USDA-NRCS

Descurainia pinnata subsp. *halictorum* (Cockerell) Detling [syn. *Sophia halictorum* Cockerell]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: tansy mustard
USES/NOTES: Pueblo Indians ate the tender greens. Seed is a minor oil source.
NATURAL RANGE: Western U.S.
REFERENCES: Mabberley 1987, Uphof 1968, Yanovsky 1936

Descurainia pinnata subsp. *pinnata* (Walter) Britton [syn. *Sisymbrium canescens* Nutt., *Sophia pinnata* (Walter) Howell]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: tansy mustard, western tansy mustard
USES/NOTES: Seeds are eaten, contain an edible oil, and are made into a refreshing drink.
NATURAL RANGE: North America including most of Canada and the U.S. into northern Chihuahua, Mexico

REFERENCES: CONABIO, Mabberley 1987, Uphof 1968, USDA-NRCS, Yanovsky 1936

Descurainia sophia (L.) Webb ex Prantl
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: flixweed, herb-Sophia, tansy mustard
USES/NOTES: Seeds are parched and ground into an edible meal, used like common mustard (*Brassica nigra*), made into *pinole* or a refreshing beverage. Young shoots are used as a potherb. Reportedly poisonous to cattle.
NATURAL RANGE: Eurasia, naturalized in the Americas including Canada, the U.S., Mexico, Argentina, and Chile, and likely beyond
REFERENCES: Facciola 1990, Harrington 1967, Mabberley 1987, MBG-Tropicos, Uphof 1968

Desmanthus illinoensis (Michx.) MacMill. [syn. *D. brachylobus* (Willd.) DC.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: bundleflower, false sensitive plant, Illinois bundleflower, Illinois desmanthus, prairie bundleflower, prairie mimosa, prickleweed
USES/NOTES: Protein-rich seeds may be mixed with other grains. Research is underway to develop a viable perennial commercial grain crop for human consumption. Also a forage crop.
NATURAL RANGE: North America
REFERENCES: Brako *et al*. 1995, Correll and Johnston 1970, Cox *et al*. 2006, DeHaan *et al*. 2003, ITIS, Kulakow 1999, Kulakow *et al*. 1990, MBG-Tropicos, Radford *et al*. 1968, Rangel 2005, Schwegman 1991

Desmodium cinereum (Kunth) DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: tickclover
SPANISH: hierba del ángel
USES/NOTES: Leaf is edible. Also used as a green manure.
NATURAL RANGE: Central and southern Mexico and Honduras
REFERENCES: CONABIO, Leung 1961, Molina 1975, Terra 1966, Zeven and Zhukovsky 1975

Desmodium incanum DC. [syn. *D. canum* Schinz & Thell., *D. frutescens* Schindl.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae

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ENGLISH: creeping beggarweed, ironweed, kaimi, kaimi-clover, Spanish clover, Spanish tick trefoil, sweetheart, tick trefoil, watchman
PORTUGUESE: amor-de-campo, carapixu, carrapicho, carrapicho-beiço-de-boi, pega-pega, vernônia
SPANISH: ambrosía, amor seco, chausiyá (Totonac), hoja de pega, mariposa, mozote plano, pak'umpak, pega-pega, pega-ropa, rompezaragüelles, talamat (Nahuatl), xhail (Maya), zarzabacoa común
USES/NOTES: Leaf and stem are made into tea. Plant is grown in places as a forage crop for livestock. The is highly variable in form, is generally found in secondary vegetation associations, and is often weedy. Fruit and other plant parts stick to clothing, hence common names like *pega-pega*.
NATURAL RANGE: Uncertain, Mexico, Central America, the Antilles and South America, though widely naturalized in the Neotropics including Brazil, Florida, and southeastern Texas
REFERENCES: CONABIO, Forzza 2010, MBG-Tropicos, Omawale 1973, UFA/NYBG, USDA-ARS, USDA-NRCS, Usher 1974, Wiersema *et al.* 1990

Desmoncus cirrhifer A.H.Gentry & Zardini
FAMILY: Arecaceae or Palmae (palm)
SPANISH: bi-ta-choa (Cayapa), bora negra, chilan ded teiug (Awá), chilandé, matamba
USES/NOTES: Fruits are eaten locally. Fibers from the liana's spiny stems are used to make baskets, fishing nets, rope, and shrimp traps.
NATURAL RANGE: Coastal Ecuador and Colombia to Panama
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

Desmoncus giganteus A.J.Hend.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: jacitara, jacitara-gigante
SPANISH: bakayá, bara casha (Quichua), cutrava, makaña (Shuar), makayái (Achuar), supai chunda (Quichua), yeyerocayme (Huaorani)
USES/NOTES: De la Torre *et al*. report that an unidentified plant part is used for food. Leaf stems are made into ceremonial arrows.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador, and Colombia
REFERENCES: De la Torre *et al*. 2009, Forzza 2010, Henderson *et al.* 1995, MBG-Tropicos

Desmoncus orthacanthos Mart. [syn. *D. longifolius* Mart., *D. prostratus* Lindm.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: basket tie-tie, bayal, grigri palm, karwari

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PORTUGUESE: atitara, coco-de-cigano, iatitara, jacitara, ratitara, titara
SPANISH: alambre casha, balaire, ballí, bayal, bara huasca, camuari, matamba, matambilla, urubamba, vara casha, volador
SURINAME: bambamaka
USES/NOTES: Fruits are edible.
NATURAL RANGE: Southeastern Mexico through South America East of the Andes to southeastern Brazil and Trinidad and Tobago
REFERENCES: Henderson *et al.* 1995, Pérez and Rebollar 2008, Phillips 1991, Rios *et al.* 2011

Desmoncus polyacanthos Mart. [syn. *D. macroanthus* Mart., *D. polyacanthos* var. *polyacanthos*]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: kamawarri
PORTUGUESE: coco-titara, espera-aí, jacitara, jassitara, jequitá, jipiti, titara
SPANISH: bejuco alcalde, ca-mu-vé, enredadera, pishuallo rojo, vara casha, voladora, yasitara
USES/NOTES: Fruits, larger than those of *D. polyacanthos* var. *prunifer*, contain edible pulp.
NATURAL RANGE: Amazonia through most of Brazil, the Guianas, Venezuela, and Trinidad
REFERENCES: Duke and Vásquez 1994, Henderson *et al.* 1995, 1995, IBGE 1980, Martin *et al.* 1987

Desmoncus polyacanthos var. *prunifer* (Poepp. ex Mart.) A.J.Hend. [syn. *D. prunifer* Poepp. ex Mart.]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: jacitara, tipiti, vara casha
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Colombia, Ecuador, and Peru
REFERENCES: Duke and Vásquez 1994, Henderson 1995, Martin *et al.* 1987

Dialium guianense (Aubl.) Sandwith
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpiniodeae
PORTUGUESE: jataipeba, jitaí-amarelo, jitaí-preto, jutaí, jutaí-pororoca, jutaicica, pau-ferro, pororoca, roxinho, roxinho-rana, sacupembinha, tamarina, tamarindo
SPANISH: dicademo, guach (Tzeltal), guapaque, huapaque, palo de lacandón, palo sangre, paque, paquí, tamarindo silvestre
USES/NOTES: Powdery, yellowish, tart aril is eaten dried or soaked in water.
NATURAL RANGE: Southern Mexico through tropical South America

REFERENCES: Balée 1994, Balée and Gély 1989, CONABIO, Davis and Yost 1983, Duke and Vásquez 1994, Forzza 2010, Ibarra-Manríquez *et al.* 1997, Silva *et al.* 1977, UFA/NYBG

Dichelostemma congestum (Sm.) Kunth [syn. *Brodiaea pulchella* (Salisb.) Greene]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: blue dicks, fork-toothed ookow, ookow
USES/NOTES: Corms and flowers are edible.
NATURAL RANGE: Western North America, Washington to California
REFERENCES: Calflora, Clarke 1977, Facciola 1990, FNAEC 1993

Dichrostachys cinerea (L.) Wight & Arn.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: aroma, bell mimosa, Chinese lantern tree, marabú, marabu bush, sicklebush
PORTUGUESE: marabu
SPANISH: aroma, aroma blanca, aroma francesa, espina del diablo, marabú, marabú africano
USES/NOTES: Young seed pod is eaten as a vegetable and seeds are dried and eaten cooked like beans. Flowers are a honey source. Wood from the large spiny shrub is excellent for burning as firewood or charcoal. Marabú charcoal has been promoted for export from Cuba to the U.S.
NATURAL RANGE: Sub-Saharan Africa, naturalized and invasive in parts of the Americas including Cuba, southern Florida, Hispaniola, and the Lesser Antilles
REFERENCES: Howard 1988, MBG-Tropicos, Ravsberg 2010, World Agroforestry Centre, USDA-NRCS

Diclidanthera laurifolia Mart.
FAMILY: Polygalaceae (milkwort)
PORTUGUESE: jabuticaba-de-cipó, jabutocabeira-de-cipó, parreira-brava
USES/NOTES: Rare tree’s small dark fruit is edible.
NATURAL RANGE: Atlantic rainforest of eastern Brazil from southern Bahia to São Paulo
REFERENCES: Forzza 2010, Gomes 1972, Muniz n.d.

Diclidanthera penduliflora Mart.
FAMILY: Polygalaceae (milkwort)
PORTUGUESE: jabuticaba-de-cipó, jabuticaba-de-cipó-de-folha-peludinha, jabutocabeira-de-cipó
SPANISH: aceitunilla, coto huayo
USES/NOTES: Powdery aril is edible.
NATURAL RANGE: Amazonian Brazil, Colombia, and Peru

REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, Gomes 1972, MBG-Tropicos, Muniz n.d., Smith *et al*. 2010

Diclinanona tessmannii Diels
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: manga-de-anta
SPANISH: tortuga blanca
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Peru
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Spichiger *et al.* 1989, UFA/NYBG

Dictyocaryum lamarckianum (Mart.) H.Wendl. [syn. *D. schultzei* Burret]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: barrigona, barrigona blanca, basanco, palma barrigona, palma bombona, palma real, pona
USES/NOTES: Fruit, heart, and immature inflorescence are edible.
NATURAL RANGE: patchy from eastern Panama through Bolivia
REFERENCES: Henderson 1990, Henderson *et al.* 1995, Van den Eynden *et al*. 2004

Dicypellium caryophyllaceum (Mart.) Nees [syn. *Dicypellium caryophyllatum* (Mart.) Nees (spelling variant)]
FAMILY: Lauraceae (laurel)
PORTUGUESE: caneleiro-cravo, craveiro-do-Maranhão, craveiro-do-mato, cravinho, cravo-de-maranhão, louro-cheiroso, louro-cravo, pau-cravo
USES/NOTES: Clove-scented bark is sold in markets as a spice.
NATURAL RANGE: Amazonian Pará and Maranhão, Brazil
REFERENCES: Forzza 2010, IBGE 1980, Mabberley 1987, MBG-Tropicos

Dilkea retusa Mast. [syn. *D. acuminata* Mast., *D. wallisii* Mart.]
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: grão-de-bode
SPANISH: granadilla caspi
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics
REFERENCES: Duke and Vásquez 1994, Holm-Nielsen *et al.* 1988, Silva *et al.* 1977

Dillenia indica L.
FAMILY: Dilleniaceae (dillenias)
ENGLISH: chalta, dillenia, elephant apple, Indian dillenia
PORTUGUESE: árvore-da-pataca, árvore-do-dinheiro, bolsa-de-pastor, dilênia, flor-de-abril, fruta-estrela, maçã-de-elefante
SPANISH: coca, dilenia, hondapara, manzana de elefante, manzanote

USES/NOTES: Grown primarily as an ornamnetal and for shade in the Americas, though the large apple-scented bitter fruit is used in curries, sauces, and preserves.
NATURAL RANGE: India and probably Malaysia, perhaps beyond
REFERENCES: Duke 1986, León 1987, Mabberley 1987, MBG-Tropicos, Omawale 1973, von Reis Altschul and Lipp 1982, Stevens *et al.* 2001, USDA-ARS

Dimerocostus strobilaceus subsp. *strobilaceus* Maas
FAMILY: Zingiberaceae (ginger) or Costaceae (spiral flag)
PORTUGUESE: cana-de-macaco
SPANISH: caña agria, caña-caña, nenenquemo, untuntu
USES/NOTES: Fruits are eaten as a refreshing snack in Amazonian Ecuador. Also medicinal.
NATURAL RANGE: Tropical South America
REFERENCES: Alexiades 1999, Bennett *et al.* 2001, Davis and Yost 1983, UFA/NYBG

Dimocarpus longan Lour. [syn. *Euphoria nephelium* L., *Nephelium longana* Cambess.]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: longan, longyen, lungan
PORTUGUESE: longan, longana, olho-de-boi, olho-de-dragão
SPANISH: longán, mamoncillo chino
USES/NOTES: Fruit's bitter-sweet, though pleasant, juicy aril, similar to the litchi (*Litchi chinensis*), is eaten fresh, dried, canned, and in jellies.
NATURAL RANGE: India, southern China, or Thailand
REFERENCES: Facciola 1990, Hoyas 1989, IBGE 1980, Johns and Stevenson 1985, Mabberley 1987, Martin *et al*. 1987, Mowry *et al.* 1967, Will 1991

Dimorphandra gardneriana Tul.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: barba-timão, barbatimão, barbatimão-de-folha-miúda, fava-d'anta, fava-de-arara, favanta, faveira, faveiro, favela, favela-barbatimão, sucupira
SPANISH: favela, pluma de pio
USES/NOTES: Green pods are soaked in water and liquid is said to be tasty and nutritious. Pods also contain the flavonoids quercetin and rutin, which are being extracted and used commercially in health supplemnts. Seeds contain an edible gum similar to guar gum that may be used in prepared foods to flavor, thicken, and stabilize.
NATURAL RANGE: Semi-arid regions of Brazil and eastern Bolivia

REFERENCES: BOLFOR 1996, Filizola 2013, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Starr Virtual Herbarium

Dimorphandra mollis Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: acácia, angiquinho, barbatimão, barbatimão-de-folha-miúda, barbatimão-falso, cañafístula, cinceiro, falso-barbatimão, farinha-seca, fava-d'anta, fava-do-campo, faveira, faveiro, faveiro-do-campo, faveiro-do-cerrado, jacarandá, sucupira-branca
SPANISH: ataná, pluma de pio, pluma de piyo
USES/NOTES: Seeds contain an edible gum similar to guar gum that may be used in prepared foods as a flavorant, thickener, or stabilizer. Pods also contain the flavonoids quercetin and rutin, which are being extracted and used commercially in health supplemnts.
NATURAL RANGE: Brazil, eastern Bolivia, and Paraguay
REFERENCES: Filizola 2013, Forzza 2010, Grandtner and Chevrette 2014, Panegassi *et al*. 2000, MBG-Tropicos

Dioon edule Lindl.
FAMILY: Zamiaceae (zamia) or Cycadaceae (cycad)
ENGLISH: chestnut dioon, dion, dioon, Mexican fern palm, sago palm
SPANISH: chamal, palma de la virgen, palma de macetas
USES/NOTES: Seeds are eaten boiled or roasted then ground and used as a starchy flour for tortillas. Cultivated as an ornamental.
NATURAL RANGE: Eastern Mexico from sea level to about 1,500m in the Sierra Madre Oriental
REFERENCES: Dehgan 1983, Jones 1993, Kermath (notes), Mabberley 1987, Stevenson *et al*. 1990, Sturtevant 1972, Uphof 1968

Dioscorea alata L.
FAMILY: Dioscoreaceae (yam)
ENGLISH: Chinese yam, greater Asiatic yam, greater yam, Guyana arrowroot, Lisbon yam, ten months yam, water yam, white yam, winged yam
PORTUGUESE: cará-branco, cará-chinês, cará-cultivado, cará-da-guiné, cará-de-água, cará-de-Angola, cará-inhame, inhame-da-China, inhame-da-índia, inhame-liso, sachapapa
SPANISH: ak-il-makal (Maya), bejuco de culebra, cabeza de negro, camote real, cará, chami papa, igname, iñame, maakmakal (Maya), maax-cal (Maya), malli, mallica, ñame asiático, ñame blanco, ñame chino, ñame de agua, ñame de mina, ñame grande, ñame mayor de Asia, ñame morado, ñame peludo, ñampi, nangate, ñangate, papa de montaña, tabena, tepatli (Nahuatl), tus, yame blanco
USES/NOTES: The most widely cultivated *Dioscorea* species is grown for its edible bulbils and large starchy tubers, which may weigh

50 kilograms. Large heart-shaped leaves and winged stems characterize this fast growing vine.
NATURAL RANGE: South or Southeast Asia, perhaps near the Bay of Bengal, naturalized and invasive in warm regions
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Duke and Vásquez 1994, Editorial Panapo 1988, FLEPPC 2003, Guia Rural 1990, IBGE 1980, Kay 1973, Kermath (notes), Leung 1961, Martin 1976, O'Hair 1984, Omawale 1973, OAS 1973, Purseglove 1972, Rodríguez Martínez 1987, Sauer 1969, Waizel-Bucay 2009, Yamaguchi 1983

Dioscorea bridgesii Griseb ex Kunth [taxonomic uncertainty, perhaps best treated as *D. bridgesii* Griseb ex R.Knuth]
FAMILY: Dioscoreaceae (yam)
SPANISH: ñame, papa cimarrona
USES/NOTES: Tubers are edible.
NATURAL RANGE: Chile
REFERENCES: Chilebosque, Marticorena and Quezada 1985, Schmeda-Hirschmann *et al.* 1999

Dioscorea bulbifera L.
FAMILY: Dioscoreaceae (yam)
ENGLISH: acom, acom yam, aerial yam, air potato, air yam, bulbil bearing yam, bitter yam, otaheite potato, otaheite yam, potato yam, turkey-liver yam, wild yam, yam
PORTUGUESE: batata-de-rama, batata-do-ar, cará-de-espinho, cará-de-são-tomé, cará-de-sapateiro, cará-do-ar, cará-do-céu, cará-moela, cará-sapateiro, cará-voador, inhame-casco, inhame-de-angola
SPANISH: batata del aire, bondá, huayra papa, ñame, ñame congo, ñame criollo, ñame de gunda, ñame de mata, ñame del aire, ñame papa, ñati papa, papa caribe, papa cimarrona, papa del aire, papa voladora, volador
USES/NOTES: Young axillary bulbils, or aerial tubers, at the leaf bases of this aggressive climber are eaten cooked, though are often bitter. Tubers also are edible, though typically as a famine food and only after detoxification. Bulbils and tubers also are starch sources, and inflorescences reportedly are edible.
NATURAL RANGE: Tropical Africa and Asia, naturalized and invasive in warm regions including the southeastern U.S.
REFERENCES: Adams 1972, Alcorn 1984, Chu and Figueiredo-Ribeiro 1991, Duke and Vásquez 1994, Facciola 1990, IBGE 1980, Kay 1973, Kermath (notes), Mabberley 1987, Martin 1974, O'Hair 1984, OAS 1973, Ranieri 2014-2016, Schneider 1987, Silva *et al*. 1977, Waizel-Bucay 2009

Dioscorea cayennensis Lam.

FAMILY: Dioscoreaceae (yam)
ENGLISH: affoo, afou, cut-and-come-again yam, dye yam, Guinea yam, hard yam, Lagos yam, negro yam, neroo yam, twelve months yam, yellow yam
PORTUGUESE: cará-amarelo, cará-de-pará
SPANISH: congo amarillo, mapuey morado, ñame amarillo, ñame amarillo de Guinea, ñame chomo, ñame de Guinea, ñame negro, niame, yame amarillo
USES/NOTES: Widely cultivated, especially in the Antilles, for its sweetish tuber, which is eaten cooked.
NATURAL RANGE: West Africa
REFERENCES: Guia Rural n.d., Kay 1973, Kermath (notes), Leung 1961, O'Hair 1984, OAS 1973, Omawale 1973, Purseglove 1972, Rodríguez Martínez 1987, Waizel-Bucay 2009, Yamaguchi 1983

Dioscorea cinnamonifolia Hook. [syn. *D. teretiuscula* Klotzsch, *D. tuberosa* Vell.]
FAMILY: Dioscoreaceae (yam)
ENGLISH: yam
PORTUGUESE: cará-açu, cará-mimoso
USES/NOTES: Large, starchy, tubers are harvested from wild and spontaneous plants.
NATURAL RANGE: Southeastern and central Brazil
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Uphof 1968

Dioscorea dodecaneura Vell. [syn. *D. hebantha* Mart.?]
FAMILY: Dioscoreaceae (yam)
PORTUGUESE: cará-barbado, cará-do-mato, caratinga-roxa, inhame-branco
SPANISH: ñame
USES/NOTES: Cultivated, mucilaginous, almond-tasting tubers are eaten cooked or uncooked in Brazil. Also medicinal.
NATURAL RANGE: Tropical South and Central America
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Uphof 1968

Dioscorea dumetorum (Kunth) Pax [syn. *D. triphylla* var. *dumetorum* (Kunth) R.Knuth]
FAMILY: Dioscoreaceae (yam)
ENGLISH: African bitter yam, bitter yam, cluster yam, poisonous wild cluster yam, three-leaved yam, trifoliate yam
PORTUGUESE: cará-trifoliado, inhame-bravo
SPANISH: ñame amargo, ñame amargo africano, ñame de tres hojas
USES/NOTES: Tubers, highly variable in form, quality, and color, are edible, though highly toxic until thoroughly and appropriately cooked.
NATURAL RANGE: Tropical West Africa

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REFERENCES: Chu and Figueiredo-Ribeiro 1991, Kay 1973, Rehm and Espig 1991, Waizel-Bucay 2009

Dioscorea esculenta (Lour.) Burkill [syn. *D. aculeata* L.]
FAMILY: Dioscoreaceae (yam)
ENGLISH: Asiatic yam, Chinese yam, lesser Asiatic yam, lesser yam, potato yam
PORTUGUESE: bracanaã, cará-guiné, cará-pé-de-anta, igname-de-são-tomé, inhame-branco, inhame-da-costa, inhame-de-são-tomé, tuia
SPANISH: batata de China, diente de perro, ñame asiático, ñame azúcar, ñame boniato, ñame chino, ñame de China, ñame menor de Asia, ñame papa, ñame pequeño, tongo, yame papa, yampí
USES/NOTES: Tuber is edible.
NATURAL RANGE: Indochina, perhaps Thailand
REFERENCES: Alexander and Coursey 1969, Chu and Figueiredo-Ribeiro 1991, Kay 1973, O'Hair 1984, Omawale 1973, OAS 1973, Rehm and Espig 1991, Rodríguez Martínez 1987, Waizel-Bucay 2009

Dioscorea gracilis Hook. ex Poepp. [syn. *D. humifusa* var. *gracilis* (Hook. ex Poepp.) L.E.Navas]
FAMILY: Dioscoreaceae (yam)
SPANISH: ñame
USES/NOTES: Tubers are edible.
NATURAL RANGE: Central Chile
REFERENCES: Marticorena and Quezada 1985, Schmeda-Hirschmann *et al.* 1999

Dioscorea hasslerana Chodat [syn. *D. hassleriana* Chodat (spelling variant), *D. hastata* Vell. *nom. illeg.*]
FAMILY: Dioscoreaceae (yam)
ENGLISH: yam
PORTUGUESE: cará, cará-branco, cará-coco
USES/NOTES: Cultivated on a limited scale in eastern Brazil for its edible tubers.
NATURAL RANGE: Eastern Brazil from Ceará in the north to northern Rio Grande do Sul in the south and west to Goiás, Mato Grosso and Mato Grosso do Sul, Paraguay, northeastern Bolivia, northern Argentina, and perhaps beyond
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Forzza 2010, MBG-Tropicos, Uphof 1968

Dioscorea heptaneura Vell.
FAMILY: Dioscoreaceae (yam)
ENGLISH: yam
PORTUGUESE: cará-preto, inhame-roxo

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USES/NOTES: Mucilaginous tubers are eaten as a vegetable, or are used as a coffee substitute after being roasted and ground. Also medicinal.
NATURAL RANGE: Neotropics, perhaps south-central Brazil
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Uphof 1968

Dioscorea humifusa Poepp. [syn. *D. humifusa* var. *humifusa*]
FAMILY: Dioscoreaceae (yam)
SPANISH: huanqui, ñame
USES/NOTES: Tubers are edible.
NATURAL RANGE: Central Chile
REFERENCES: Belov 2005-2012, Chilebosque, Marticorena and Quezada 1985, Schmeda-Hirschmann *et al.* 1999

Dioscorea macrostachya Benth.
FAMILY: Dioscoreaceae (yam)
SPANISH: camote amarillo, cuculmeca, panil book
USES/NOTES: Tubers, leaves, and shoots are eaten cooked. Also used to stun fish.
NATURAL RANGE: Mexico
REFERENCES: Alcorn 1984, Facciola 1990, OAS 1973

Dioscorea matagalpensis Uline [syn. *D. yucatanensis* Uline]
FAMILY: Dioscoreaceae (yam)
SPANISH: caballera, panil book (Huastec)
USES/NOTES: Tubers are eaten cooked.
NATURAL RANGE: Humid tropical mainland from south-central Mexico and Belize to Panama
REFERENCES: Alcorn 1984 , MBG-Tropicos

Dioscorea oppositifolia L. [syn. *D. batatas* Decne. (unresolved)]
FAMILY: Dioscoreaceae (yam)
ENGLISH: Chinese potato, Chinese yam, cinnamon vine, cinnamon yam, glutinous yam, Japanese yam, wild yam
PORTUGUESE: cará-amarela, inhame-da-China
SPANISH: cham-ma, ñame de canela, ñame de China, yampi
USES/NOTES: Cold-hardy, mucilaginous tuber is eaten in a variety of cooked dishes and is the source of *Guiana arrowroot* starch.
NATURAL RANGE: Tropical Asia, perhaps southern China or Malaysia
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Kay 1973, Facciola 1990, Kitajima *et al*. 1979, Mabberley 1987, Rehm and Espig 1991, Waizel-Bucay 2009

Dioscorea rotundata Poir.
FAMILY: Dioscoreaceae (yam)
ENGLISH: eight-months yam, Guinea yam, negro yam, Portuguese yam, proper yam, white Guinea yam, white yam

PORTUGUESE: cará-branco, inhame-de-guiné
SPANISH: ñame blanco, ñame blanco de Guinea
USES/NOTES: Widely cultivated in the Antilles and West Africa for its edible tuber. Similar to *D. cayennensis.*
NATURAL RANGE: West Africa
REFERENCES: Adams 1972, Chu and Figueiredo-Ribeiro 1991, Kay 1973, O'Hair 1984, OAS 1973, Rodríguez Martínez 1987

Dioscorea trifida L.f. [syn. *D. brasiliensis* Willd.]
FAMILY: Dioscoreaceae (yam)
ENGLISH: bell yam, cush-cush yam, igname, Indian yam, mapuey yam, sweet yam, wild potato, yampee, yampi, yampie
PORTUGUESE: batata-nambu, caqui, cará, cará-branco, cará-doce, cará-mimoso, cará-roxo, caraquento, inambu, inhame, inhame-caraquento, inhame-da-china, inhame-da-terra
SPANISH: aja, ajé, mallica, mapuey, ñame, ñame cush-cush, ñame de la India, ñame mapuey, ñame morado, ñame papa, ñame vino, ñame ycampi, ñampí, papa de montaña, pëa, sacha papa, sacha papa morada, yampé, yampí
USES/NOTES: Early domesticate of Amerindians, the tubers are easily digested. Also harvested from wild populations. Uncooked rhizome is medicinal. *D. brasiliensis* previously was treated as a distinct species from Amazonian Brazil.
NATURAL RANGE: Northern South America, perhaps Guyana from where it may have spread naturally north through the Caribbean to the southeastern U.S. and south through Amazonia
REFERENCES: Balée 1994, Bennett *et al.* 2001, Boom 1987, Chu and Figueiredo-Ribeiro 1991, Duke and Vásquez 1994, Forzza 2010, Gragson 1997, IBGE 1980, Kay 1973, León 1987, Martin and Degras 1978, O'Hair 1984, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Rodríguez Martínez 1987, Silva *et al.* 1977, Soukup 1970, Waizel-Bucay 2009

Dioscorea trifoliata Kunth
FAMILY: Dioscoreaceae (yam)
ENGLISH: yam
PORTUGUESE: cará-pé-de-anta, caranambu, inhame-nambu
SPANISH: ñame
USES/NOTES: Sweetish tubers are eaten in Brazil.
NATURAL RANGE: uncertain, perhaps southern Brazil, now widespread in the Neotropics
REFERENCES: Chu and Figueiredo-Ribeiro 1991, Kermath (notes), Steyermark *et al.* 1995, Uphof 1968

Diospyros artanthaefolia Mart. ex Miq. [also *D. praetermissa* Sandwith]
FAMILY: Ebenaceae (ebony)

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PORTUGUESE: cuquí
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia
REFERENCES: Anderson and Posey 1989, UFA/NYBG

Diospyros blancoi A.DC. [syn. *D. discolor* Willd., *D. philippensis* (Desr.) Guerke]
FAMILY: Ebenaceae (ebony)
ENGLISH: butter fruit, mabola, mabolo, peach bloom, Philippine persimmon, velvet apple
PORTUGUESE: mabolo
SPANISH: camagón, mabolo
USES/NOTES: Sweet, apple-sized, pubescent fruit, with a cheese-like odor, is eaten fresh after peeling or preserved. Although of minor importance in the Americas, its potential for expansion is likely high.
NATURAL RANGE: Philippines, cultivated in the Americas
REFERENCES: Gregory 1960, Johns and Stevenson 1985, Kermath (notes), León 1987, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, Omawale 1973, Popenoe 1974, Usher 1974

Diospyros californica (Brandegee) I.M.Johnst.
FAMILY: Ebenaceae (ebony)
ENGLISH: wild persimmon
SPANISH: guayparín
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Baja California Sur and central Sinaloa, Mexico
REFERENCES: CONABIO, Pío-León *et al.* 2017

Diospyros conzattii Standl.
FAMILY: Ebenaceae (ebony)
SPANISH: uzxaca, zapote negro montés, zapote negro silvestre
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central Mexico to Costa Rica
REFERENCES: CONABIO, Martin *et al.* 1987, Provance and Sanders 2006, Uphof 1968

Diospyros inconstans Jacq. [syn. *Maba inconstans* Griseb.]
FAMILY: Ebenaceae (ebony)
ENGLISH: butterwood, butterwood persimmon, velvet apple
PORTUGUESE: angelca-preta, caqui-bravo, cinceiro, fruta-de-jacu, fruta-de-jacu-do-mato, fruta-de-jacu-macho, granadilho, jacuíba, maría-preta, marmelinho, marmelinho-do-mato
SPANISH: caimitillo, granadilla, mabolo, negra lora, sama, shimbillo, zapote peludo, zapotillo
USES/NOTES: Fruit pulp is edible.

NATURAL RANGE: The Antilles, northern Argentina, Bolivia, Brazil, Colombia, Ecuador, Panama, Paraguay, Peru, Uruguay, and Venezuela
REFERENCES: Brücher 1989, Forzza 2010, Grandtner and Chevrette 2014, Lorenzi *et al*. 2000, Martin *et al*. 1987, MBG-Tropicos, Quattrocchi 2012,

Diospyros kaki L.f. [syn. *D. chinensis* Blume]
FAMILY: Ebenaceae (ebony)
ENGLISH: caqui, Chinese date plum, Chinese persimmon, fuyu persimmon (non-astringent variety), hachiya persimmon (astringent variety), Japanese persimmon, kakee, kaki, kaki plum
PORTUGUESE: caqui, caqui-chocolate
SPANISH: caqui, fruta del Asia, gallina ciega, hachiya (astringent variety), locuá, kaki, kaki del Japón, níspero del Japón, palo santo, palosanto
USES/NOTES: Orange-red fruit, with the general appearance of a tomato, is eaten raw or dried. Some varieties are juicy, some gelatinous. The *hachiya* variety is astringent until very ripe and soft and should not be eaten while still firm. The *fuyu* variety is squatter in form and can be eaten while still firm, as it is not astringent. The fruit is also a sugar source. The Chinese plant was taken to Japan where it was discovered by Americans and brought to the US in 1870.
NATURAL RANGE: China
REFERENCES: Bourke *et al*. 1987, Guia Rural n.d., Leung 1961, Mabberley 1987, OAS 1973, Popenoe 1974, Rehm and Espig 1991, Schneider 1987, Usher 1974

Diospyros lotus L.
FAMILY: Ebenaceae (ebony)
ENGLISH: date plum
PORTUGUESE: caqui
SPANISH: ébano
USES/NOTES: Ripe, dark, two cm long fruits taste like dates (*Phoenix dactylifera*) and are eaten out of hand, dried, or fresh. Also used as a rootstock for *D. kaki*.
NATURAL RANGE: Warm regions of western Asia to China
REFERENCES: Houaiss 1982, Hyam and Pankhurst 1995, Johns and Stevenson 1985, Mabberley 1987, Rehm and Espig 1991, Uphof 1968

Diospyros malabarica (Desr.) Kostel.
FAMILY: Ebenaceae (ebony)
SPANISH: ébano malabárico
USES/NOTES: Sweet, though astringent ripe fruits are eaten fresh or in marmalades.
NATURAL RANGE: Indo-Malaysia

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REFERENCES: Hoyas 1989, Mabberley 1987

Diospyros oaxacana Standl.
FAMILY: Ebenaceae (ebony)
SPANISH: xiec (Huave), zapote negro, zapote silvestre, zapotillo
USES/NOTES: Wild tree's ripe fruit is eaten locally in coastal Oaxaca.
NATURAL RANGE: Southern Mexico from Oaxaca to Guerrero, Michoacán, the Yucatán Peninsula, and Veracruz
REFERENCES: CONABIO, MBG-Tropicos, Zizumbo and Colunga 1982

Diospyros revoluta Poir. [syn. *D. ebenaster auct. non* Retz.] and *D. digyna* Jacq. [syn. *D. obtusifolia* Willd., *D. ebenaster* (according to Mabberley)]
FAMILY: Ebenaceae (ebony)
ENGLISH: black persimmon, black sapote, chocolate pudding fruit
PORTUGUESE: caqui, ebano
SPANISH: barbacoa, caimitillo, ébano, ébano agrio, guayabota, matasano de mico, matazano de mico, sapote, sapote negro, sapuche, sapuchi, zapote de mico, zapote negro
USES/NOTES: Soft, chocolate-colored ripe fruit pulp is eaten as a snack. Unripe fruits are poisonous and used as a fish poison.
NATURAL RANGE: Coastal lowlands of Mexico to Costa Rica, *D. digyna* also to the West Indies
REFERENCES: Alcorn 1984, Brücher 1989, Bourke *et al.* 1987, Campbell 1984, Duke and Vásquez 1994, Facciola 1990, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, OAS 1973, Popenoe 1974, Usher 1974

Diospyros texana Scheele
FAMILY: Ebenaceae (ebony)
ENGLISH: chapote, black persimmon, Mexican persimmon, Texas persimmon
SPANISH: chapote, chapote manzano, chapote negro, chapote prieto, chipote prieto, sapote prieto, zapote, zapote negro, zapote prieto
USES/NOTES: Round, black, ripe fruit tastes somewhat like a prune (*Prunus domestica*), though unripe fruit is astringent. Flowers are a good honey source.
NATURAL RANGE: South-central and western Texas and northeastern Mexico
REFERENCES: CONABIO, Facciola 1990, Martin *et al.* 1987, MBG-Tropicos, Tull 1978

Diospyros virginiana L.
FAMILY: Ebenaceae (ebony)

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ENGLISH: American persimmon, common persimmon, North American ebony, persimmon, possumwood
PORTUGUESE: caqui
SPANISH: caqui, caqui americano, guayacán de Virginia, placaminero
USES/NOTES: Yellow to dark orange fruits, once relished as a foodstuff in the eastern U.S., remain astringent until very ripe when they become soft and sweet and can be eaten out hand or in various cooked desserts. Leaves can be steeped into a quality tea, and seeds may be used as a coffee substitute. Potentially large, deciduous, hardwood tree has attractive fall foliage.
NATURAL RANGE: Eastern U.S. from New Jersey to southern Florida in the east to southeastern Kansas and eastern Texas in the west
REFERENCES: Bourke *et al.* 1987, Duke 1992, Godfrey 1988, Hyam and Pankhurst 1995, Johns and Stevenson 1985, Kermath (notes), Peterson 1977, Popenoe 1974, Sokolov 1991, Stamps and Satterthwaite 1995

Diphysa americana (Mill.) M.Sousa [syn. *D. robinioides* Benth. ex Benth. & Oerst.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: cuachipil, gauchipilín
USES/NOTES: Yellow flowers are eaten cooked.
NATURAL RANGE: Central America
REFERENCES: Facciola 1990, Sousa 1990

Diplotaxis muralis (L.) DC.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: annual wall-rocket, sand rocket, stinking wall-rocket, wall rocket
PORTUGUESE: rúcula
SPANISH: jaramago, rúcula, rúgula
USES/NOTES: Piquant leaves are eaten fresh in salads or cooked as a condiment.
NATURAL RANGE: Central and Southern Europe, widely naturalized
REFERENCES: Bianchini *et al.* 1988, Holmgren *et al.* 2005, Padulosi and Pignone 1997, Zuloaga and Morrone 1997

Diplotaxis tenuifolia (L.) DC.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Lincoln weed, perennial wall-rocket, sand mustard, sand rocket, slimleaf wall-rocket, wall rocket, wild arugola, wild rocket
PORTUGUESE: pinchão, rúcula
SPANISH: jamargo, jaramago, jaramargo, rúcula, rúgula
USES/NOTES: Piquant leaves of this underutilized herb are eaten fresh in salads.

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NATURAL RANGE: Central and Southern Europe, widely naturalized
REFERENCES: Padulosi and Pignone 1997, Pensiero and Gutiérrez 2005, PFAF, Fernald 1950, Zuloaga and Morrone 1997

Diplotropis martiusii Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: sapupira, sapupira-do-igapó, sucupira, sucupira-da-várzea, sucupira-do-igapó
SPANISH: chonta quiro
USES/NOTES: Salty leaf ash is mixed with coca leaf chew. Also a lumber source and a medicinal.
NATURAL RANGE: Amazonian Brazil, Colombia, Peru, and Venezuela and the Guianas
REFERENCES: Brako and Zarucchi 1993, Ducke 1949, Duke and Vásquez 1994, Fonseca *et al*. 2005, Lima 1985, MBG-Tropicos

Dipteryx alata Vogel [syn. *Coumarouna alata* (Vogel) Taub.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: baru nut, baru tree
PORTUGUESE: amêndoa-do-baru, bareiru, baru, barujo, bugueiro, cambará, cambaru, castanha-baru, castanha-de-baru, castanha-de-bugre, castanha-do-cerrado, chuva-de-oro, coco-feijão, combaru, cumar, cumari, cumaru, cumarurana, cumbaru, emburana-brava, feijão-baru, feijão-coco, imburana-brava, kreme (Kisêdjê), pau-cumaru, purumu (Ikpeng)
SPANISH: almendra, almendrillo, almendro, árbol de barú, barú, nocümonirr (Chiquitano), shihuahuaco
USES/NOTES: Protein-rich (~30%) seeds are eaten toasted or cooked and prepared in candies. Edible aromatic oil, rich in antioxidants and omega-9 fatty acids, is of good quality and is also used in medicines. Brownish sticky sweet pulp is eaten preserved or processed in other ways or may be made into an alcoholic beverage. Currently underutilized, the baru is considered to have much potential for food, food supplements, and medicines. Fruits and seeds are marketed and much appreciated locally in the Cerrado region of central Brazil, but have not been widely commercialized. Dense wood is used for charcoal and lumber. The tree is common with little genetic variation across its range
NATURAL RANGE: Brazilian Cerrado (savannah region) to southwestern Amazonia (Rondônia) and portions of nearby Bolivia, Paraguay, and Peru
REFERENCES: Campos Filho 2012, Forzza 2010, MBG-Tropicos, Pott *et al*. 2004, Rizzini 1976, Siqueira *et al*. 1993, Siqueira *et al*. 2012, Soares *et al*. 2008, Sueli *et al*. 2004

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Dipteryx micrantha Harms [syn. *Coumarouna micrantha* (Harms) Ducke]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: cumaru-ferro
SPANISH: almendrillo, charapilla, maví, shihuahuaco
USES/NOTES: Seeds are eaten boiled and yield an edible oil.
NATURAL RANGE: Western Amazonia from Bolivia, Brazil, Colombia, Ecuador and Peru
REFERENCES: Ducke 1949, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, UFA/NYBG

Dipteryx odorata (Aubl.) Willd. [syn. *Coumarouna odorata* (Willd.) Aubl.] and *D. punctata* (S.F.Blake) Amshoff [syn. *Coumarouna punctata* S.F.Blake]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Dutch tonka, English tonka, rumara, tonka, tonka bean, tonka bean tree, tonka tree, tonquin bean
PORTUGUESE: coumarou (refers to the fruit), cumaru, cumaru-amarelo (*D. punctata*), cumaru-de-cheiro (*D. punctata*), cumaru-de-ferro (*D. odorata*), cumaru-ferro (*D. odorata*), cumaru-roxa, cumaru-verdadeiro (*D. odorata*), feijão (*D. odorata*)
SPANISH: charapillo, charapilla del murciélago, choiba, choibá, choidá, coumarona punctata (refers to fruit), cumarín, cumarú, haba tonca, haba tonka, sarrapia, sarrapia real, sarrapio, shihuahuaco, shirihuaco, tonka, yape
USES/NOTES: *Coumarin*, an aromatic oil extracted from the seed, is used as a vanilla flavoring substitute and to scent tobacco, snuff, soap, and perfumes, among other products. Seeds are eaten boiled and are cured in rum in Trinidad. Sweet fruit pulp is eaten fresh in some places. Also medicinal and a construction lumber source. Tree is among the tallest in the forest. Cultivated in parts of its native range (most notably Venezuela), and the West Indies and Nigeria where it has been introduced.
NATURAL RANGE: *D. odorata* from Amazonia (Bolivia, Brazil, Peru), southern and eastern Venezuela, and the Guianas, *D. punctate* from Amazonian Brazil, southern and eastern Venezuela, and the Guianas
REFERENCES: Bourke *et al.* 1987, Duke and Vásquez 1994, Forzza 2010, Gentry 1993, Johnston and Colquhoun 1996, Kainer and Dureya 1992, Kermath (notes), León 1987, Mabberley 1987, Martin *et al.* 1987, OAS 1973, Plotkin 1993, Purseglove 1968, Rehm and Espig 1991, Silva *et al.* 1977, UFA/NYBG

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Dipteryx oleifera Benth. [syn. *D. panamensis* (Pittier) Record & Mell, *Coumarouna oleifera* (Benth.) Taub., *Oleiocarpon panamense* (Pittier) Dwyer]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: eboe, ebor, mountain almond, tonka bean tree
SPANISH: almendro, almendro amarillo, almendro corozo, almendro de montaña, almendrón, choibá, choiva, ibo, igua, igua sapi
USES/NOTES: Seeds of this large tree are used like those of *D. odorata*, edible after boiling or roasting, cured in rum for their flavor, or to scent tobacco and other items. The large, attractive tree is used to shade cacao (*Theobroma cacao*) and the fruit is consumed by the increasingly endangered, great green macaw (*Ara ambigua*).
NATURAL RANGE: Lowlands of northern Ecuador through Colombia to Honduras
REFERENCES: Mabberley 1987, Martin *et al.* 1987, MBG-Tropicos, Uphof 1968

Dipteryx rosea Benth. [syn. *D. charapilla* (J.F.Macbr.) Ducke, *Coumarouna rosea* (Spruce ex Benth.) Taub.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: cumaru
SPANISH: sarapilla
USES/NOTES: Seed extract is used like vanilla extract.
NATURAL RANGE: Western Amazonian Brazil (Acre, Amazonas, Rondônia), northern Amazonian Peru, and southernmost Venezuela
REFERENCES: Forzza 2010, MBG-Tropicos

Disocactus ackermannii (Haw.) Ralf Bauer [syn. *Nopalxochia ackermanii* (Haw.) F.M.Knuth]
FAMILY: Cactaceae (cactus)
ENGLISH: Ackermann orchid cactus
SPANISH: beni-kujaku, nopal xochiquetzáltic, nopalillo orquídea real, nopalxochiquetzáltic (Nahuatl)
USES/NOTES: Whitish-pink fruit pulp of this epiphytic cactus is edible.
NATURAL RANGE: Endemic to Chiapas, Oaxaca and Veracruz, Mexico according to Arias *et al.* and CONABIO, and extending to western Guatemala according to MBG-Tropicos and Véliz Pérez
REFERENCES: Arias *et al.* 2012, CONABIO, Martin *et al.* 1987, MBG-Tropicos, Véliz Pérez 2008

Disocactus biformis (Lindl.) Lindl. [syn. *Epiphyllum biforme* (Lindl.) Don, *Phyllocactus biformis* (Lindl.) Labour.]
FAMILY: Cactaceae (cactus)

SPANISH: paxte de palo
USES/NOTES: Ovoid, red-burgundy colored fruit is edible.
NATURAL RANGE: Guatemala and El Salvador according to Véliz Pérez, Guatemala and southern Mexico according to CONABIO, and including Belize, Honduras and Costa Rica according to MBG-Tropicos
REFERENCES: Britton and Rose 1963, CONABIO, Martin *et al*. 1987, MBG-Tropicos, Standley and Williams 1962, Véliz Pérez 2008, Véliz Pérez 2013

Disterigma acuminatum (Kunth) Nied.
FAMILY: Ericaceae (health)
SPANISH: mortiño blanco, pipisiki
USES/NOTES: Terrestrial or epiphytic shrub produces greenish to white fruits with a whitish translucent pulp of agreeable flavor.
NATURAL RANGE: Montane forests, between 2000 and 3700m, of Colombia, Ecuador, Peru, and southern Andean Venezuela
REFERENCES: Luteyn 1987, Luteyn 1996, Luteyn 2002, MBG-Tropicos

Disterigma alaternoides (Kunth) Nied. [syn. *D. popenoei* Blake]
FAMILY: Ericaceae (health)
SPANISH: chirimote, fiapilla, mortiño, perlillo, tirá, zchirpe
USES/NOTES: Translucent whitish to pink, or reddish-wine colored fruit is eaten.
NATURAL RANGE: Panama, Venezuela, Colombia, Ecuador, Peru, and Bolivia
REFERENCES: Luteyn 1987, Luteyn 1996, Luteyn 2002, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968, Wilbur 1992

Distichlis palmeri (Vasey) Fassett ex I.M.Johnst. [syn. *Uniola palmeri* Vasey]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: nipa, nipa grass, nipa saltgrass, Palmer grass, Palmer's grass, Palmer saltgrass, Palmer's saltgrass, saltgrass, wild wheat
SPANISH: pasto salado, trigo gentil, trigo salado, zacate salado
USES/NOTES: Protein-rich seeds are eaten like other cereal grains, and perhaps like small nuts, and were a staple of the Cocopah people in the Colorado River delta region. Once thought extinct, the grass holds promise as a salt-tolerant, perennial grain for arid environments that can be irrigated with saltwater.
NATURAL RANGE: Tidal marshes of northwestern Mexico including Baja California and Sonora and perhaps also tidal marshes further south into Baja California Sur

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REFERENCES: CONABIO, Glenn *et al.* 1998, Facciola 1990, Foster and Cordell 1992, Gould and Moran 1981, Pearlstein *et al.* 2012, Quattrocchi 2012, Yensen 1987

Ditaxis heterantha Zucc. [syn. *Argythamnia heterantha* (Zucc.) Müll.Arg.]
FAMILY: Euphorbiaceae (spurge)
SPANISH: azafrán de bolita, azafrancillo
USES/NOTES: Extract from the protein- and oil-rich seed has properties similar to safflower (*Carthamus tinctorius*) and is used to color and flavor other foods.
NATURAL RANGE: Semi-arid regions of central Mexico and southern Baja California Sur
REFERENCES: CONABIO, Méndez-Robles *et al.* 2004, Webster 1994

Dodonaea viscosa (L.) Jacq.
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: Florida hopbush, hopbush, hopseed bush, hopwood, native hops, native hopseed, purple hopseed bush (*purpurea* cultivar), sticky hopbush, varnish-leaf
PORTUGUESE: erva-de-veado, faxina-vermelha, vassoura-vermelha
SPANISH: cachoveano, candelas, canelillo, chacatca, chacatía, chamalo, chamana, chanchillo, chapulixctli, chapulixtle, chirca, chirca de monte, chivo, crestona, hayhuelo, jarilla, jarilla de día, matagusano, ocotillo, pirumu
USES/NOTES: Although little used as food plant, the three-winged fruit capsules have been used as a substitute for hops (*Humulus lupulus*), though perhaps not in the Americas, and the seeds reportedly may be used as a spice, though they are also described as astringent and bitter. The shrub to medium-sized tree is cultivated primarily as a specimen tree or hedge. The *purpurea* cultivar, with its purplish fruits, is especially popular as a landscape plant. Most plant parts also have medicinal applications and poisonous leaves are high in tannin.
NATURAL RANGE: Tropical and warm temperate regions of all continents and most archipelagos with disjunct populations in the U.S. including peninsular Florida, southern California and southern Arizona, and perhaps southern Louisiana and along the Texas coast, and from The Bahamas through the Antilles and from Mexico through Central America to Uruguay and Bolivia
REFERENCES: Espejo Serna *et al.* n.d., Facciola 1991, Foster 1958, MBG-Tropicos, Mentz *et al.* 1997, Niembro Rocas 1986, Pesman 1962, Torres n.d.

Doliocarpus dentatus (Aubl.) Standl., *D. macrocarpus* Mart. ex Eichler, and *D. major* J.F.Gmel.
FAMILY: Dilleniaceae (dillenias)

ENGLISH: watervine
PORTUGUESE: cipó-de-água
SPANISH: bejuco guajamón (*D. dentatus*), puca huasca
USES/NOTES: Stems contain potable water.
NATURAL RANGE: *D. dentatus* from the Greater Antilles and southern Mexico to Brazil, Bolivia, and Paraguay; *D. macrocarpus* from Amazonian Brazil and Peru, southern Venezuela, and the Guianas; *D. major* from Belize to Peru and Brazil
REFERENCES: Brako and Zarucchi 1993, Díaz *et al*. 2006, Duke and Vásquez 1994

Dovyalis abyssinica (Eichler) Warb. [syn. *D. engleri* Gilg, *Aberia abyssinica* Clos] [also the hybrid *D. abyssinica* x *hebecarpa* (Gardner) Warb.]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: Abyssinian gooseberry, African dove plum, African gooseberry, apricot velvet berry (hybrid), Florida gooseberry (hybrid), hybrid dovyalis, kitembilla (hybrid), tropical apricot (hybrid)
SPANISH: aberia, kei (hybrid), ketembilla (hybrid), mukambura (hybrid)
USES/NOTES: Juicy, apricot-colored fruits are eaten fresh, stewed, or preserved. Fuzzy, dark purple to brown hybrid fruits are eaten out of hand or preserved. *Dovyalis* has appeared incorrectly spelled as *Doryalis*.
NATURAL RANGE: Ethiopia, Kenya, and Uganda, hybrid from South Asia or Florida
REFERENCES: Bird and Heinlein n.d., Campbell 1984, Facciola 1990, León 1987, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, Uphof 1968, Usher 1974

Dovyalis caffra (Hook.f. & Harvey) Warb. [syn. *Aberia caffra* Harvey & Sonder]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: kei-apple, umkokolo, umkolo
SPANISH: aberia, kei, manzana de kei
USES/NOTES: Ripe fruits are made into jams, tarts, and desserts, unripe fruits are made into jelly. Also grown as an ornamental hedge.
NATURAL RANGE: Southwestern Africa
REFERENCES: Bird and Heinlein n.d., León 1987, Mabberley 1987, Uphof 1968, Usher 1974, Will 1991

Dovyalis hebecarpa (Gardner) Warb. [syn. *Aberia gardneri* Clos, *Roumea hebecarpa* Gardner]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: Ceylon gooseberry, ketambilla, kitambilla, kitembilla

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SPANISH: aberia, cereza de Ceilán, ketambila, ketembilla, kitembilla
USES/NOTES: Reddish-purple, two and a half cm long fruits are eaten in jellies and preserves.
NATURAL RANGE: Tropical Asia, probably Sri Lanka, perhaps India
REFERENCES: Bourke *et al.* 1987, Gregory 1960, León 1987, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, Mowry *et al.* 1967, Uphof 1968, Usher 1974, Will 1991

Dracontium asperum K.Koch
FAMILY: Araceae (arum or aroid)
ENGLISH: dracontium
PORTUGUESE: erva-jararaca, herva-de-santa-maria, jararaca, jararaca-tajá, milho-de-cobra, tajá-de-cobra, tája-de-cobra, tarumã
USES/NOTES: Tubers are eaten cooked.
NATURAL RANGE: Amazonian Brazil (Amazonas and Pará), southeastern Venezuela (Bolívar), the Guianas, Trinidad, the Dominican Republic, and Puerto Rico
REFERENCES: Forzza 2010, MBG-Tropicos, Plowman 1969, UFA/NYBG, USDA-ARS

Dracontium loretense K.Krause
FAMILY: Araceae (arum or aroid)
ENGLISH: fer-de-lance
PORTUGUESE: milho-de-cobra
SPANISH: hierba del jergón, jergón sacha
USES/NOTES: Tubers reportadly are eaten cooked.
NATURAL RANGE: Tropical South America
REFERENCES: Duke and Vásquez 1994, UFA/NYBG

Dracontium margaretae Bogner
FAMILY: Araceae (arum or aroid)
SPANISH: changuange sabanero, changuango, gipaè
USES/NOTES: Tubers and corms are eaten boiled, or boiled then roasted over an open fire.
NATURAL RANGE: Northeastern Bolivia, central Brazil, eastern Paraguay, and southern and central Venezuela
REFERENCES: Gragson 1997, MBG-Tropicos

Dracontium pittieri Engl.
FAMILY: Araceae (arum or aroid)
skunk-cabbage, skunk-weed, meadow-cabbage, polecat-weed, foetid hellebore
SPANISH: hombrón
USES/NOTES: Large tubers are eaten boiled.
NATURAL RANGE: Eastern Costa Rica
REFERENCES: Plowman 1969

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Dracontium polyphyllum L.
FAMILY: Araceae (arum or aroid)
PORTUGUESE: jararaca-mirim, jiracaca, kao-aj, mai'eri
SPANISH: jararaca merim, jergón sacha, jiraca, serpentaria
USES/NOTES: Tubers are eaten cooked, although calcium oxalate may irritate the mouth and esophagus, if the tuber is not thoroughly cooked. Leaves are used to treat snakebites.
NATURAL RANGE: Southern Venezuela, French Guiana, Surinam, and Amazonian Brazil and Peru
REFERENCES: Berlingeri G. *et al*. 2012, Mabberley 1987, MBG-Tropicos, Plowman 1969, Quattrocchi 2012, Uphof 1968

Drymocallis glandulosa (Lindl.) Rydb.[syn. *Potentilla glandulosa* Lindl.]
FAMILY: Rosaceae (rose)
ENGLISH: cinquefoil, sticky cinquefoil
USES/NOTES: Leaves were boiled to make a drink by Amerindians on the west coast of North America.
NATURAL RANGE: Western North America from northern Baja California, Mexico through Arizona and California, east to western South Dakota and north to British Columbia and Alberta, Canada
REFERENCES: LBJWC, Uphof 1968, Yanovsky 1936

Drimys winteri J.R.Forst. & G.Forst. [syn. *D. chilensis* DC., *D. punctata* Lam.]
FAMILY: Winteraceae (winteria)
ENGLISH: winter's bark
SPANISH: boighe, canelo, chachaca, chililllo, cupís, palo de ají, palo de chile, palo de mambo, quinón
USES/NOTES: Aromatic bark is used as a spice.
NATURAL RANGE: Central to southern Chile and Argentina
REFERENCES: Chilebosque, OAS 1973, Sturtevant 1972, Uphof 1968, Zuloaga and Morrone 1997

Duchesnea indica (Andrews) Teschem. [syn. *Fragaria indica* Andrews, *Potentilla indica* (Andrews) Th.Wolf]
FAMILY: Rosaceae (rose)
ENGLISH: duchesnea, false strawberry, Indian mock-strawberry, Indian strawberry, mock-straberry, wild strawberry, yellow-flowered strawberry
PORTUGUESE: morango-de-sapo, morango-silvestre, moranguinho
SPANISH: frutilla silvestre
USES/NOTES: Red fruit is edible.
NATURAL RANGE: South Asia, widely naturalized in warm subtropical to temperate regions of the Americas
REFERENCES: FloraSBS, Forzza 2010, MBG-Tropicos, USDA-ARS, USDD 1970

Duckesia verrucosa (Ducke) Cuatrec. [syn. *Sacoglottis verrucosa* Ducke]
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: uchi-cora, uchi-coroa, uchi-curúa, uxi, uxi-coroa, uxi-corôa, uxicuruá, uxizeiro
SPANISH: loro shungo, manchari caspi
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern and central Amazonian Brazil (Pará and Amazonas) to northeastern Amazonian Peru (Iquitos area), although Forzza claims that the taxon is endemic to Brazil
REFERENCES: Cavalcante 1991, Carrero *et al*. 2014, Cuatrecasas 1961, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al*. 1987, Silva *et al*. 1977

Dudleya edulis (Nutt.) Moran [syn. *Cotyledon edulis* (Nutt.) Brewer, *Stylophyllum edule* (Nutt.) Britton & Rose] and *D. lanceolata* (Nutt.) Britton & Rose [syn. *Cotyledon lanceolata* (Nutt.) Benth. & Hook.f. ex S.Watson]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: fingertips (*D. edulis*), lanceleaf liveforever (*D. lanceolata*), mission lettuce (*D. edulis*)
USES/NOTES: Tender leaves and sweetish, though somewhat chalky stems are edible.
NATURAL RANGE: *D. edulis* from extreme southwestern California and just into northern Baja California, *D. lanceolata* form southwestern to coastal central California and throughout Baja California
REFERENCES: Calflora, Clarke 1977, CONABIO, Hickman 1993, Munz 1974, Uphof 1968, USDA-NRCS, Yanovsky 1936

Dudleya pulverulenta (Nutt.) Britton & Rose [syn. *Cotyledon pulverulenta* (Nutt.) Baker]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: chalk dudleya, chalk lettuce, chalk liveforever
SPANISH: conchita
USES/NOTES: Tender leaves and sweetish, though chalky stems are edible.
NATURAL RANGE: Chaparral vegetation regions of southern California, Baja California, and northwestern Sonora
REFERENCES: CONABIO, MBG-Tropicos, Moran 1943, Uphof 1968, Yanovsky 1936

Duguetia bahiensis Maas [syn. *D. bracteosa* Mart.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: pindaíba, pinhão
USES/NOTES: Fruit pulp is edible.

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NATURAL RANGE: Coastal forests of Bahia and Espírito Santo, Brazil
REFERENCES: Forzza 2010, Maas *et al.* 1993, Martin *et al.* 1987

Duguetia flagellaris Huber
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ameju-preto, caniceiro-preto, pina'y, pinaí
SPANISH: cherimoya del monte
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Peru and Brazil
REFERENCES: Forzza 2010, Rankin de Mérona *et al.* 1992, Salick 1992

Duguetia lanceolata A.St.-Hil.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: beribá, beribazeiro, biribá-perovana, biribá-roxo, capreúva-vermelho, cortiça, perovana, pindabuna, pindahíba, pindaíba, pindaíba-branca, pindaibuna, pindaíva, pindaúba, pindaúva
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southeastern and southern Brazil
REFERENCES: d'Eeckenbrugge and Ferla 2000, Forzza 2010, Martin *et al.* 1987, Silva and Tassara 1996

Duguetia lepidota (Miq.) Pulle
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ameiju, ata-braba, envira-amarela
SPANISH: anoncillo, barba de rayao, japoumi (Yanomami), palo pina, yara-yara (Piaroa), yara-yara amarilla, yara-yara negra, yaya
USES/NOTES: Pulp of the rough-textured round red fruit is said to be very desirable.
NATURAL RANGE: Northern South America including the Guianas, southern Venezuela, southeastern Colombia and northern Brazil from Rondônia to Pará
REFERENCES: d'Eeckenbrugge and Ferla 2000, Forzza 2010, Grandtner and Chevrette 2014

Duguetia macrophylla R.E.Fr.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: envira-conduru
SPANISH: júúmyba, tortuga caspi
USES/NOTES: Fruits are edible and bark is used in a medicinal balm.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Duguetia marcgraviana Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ameiju, beribá, biribá-de-pernambuco, biribá-verdadeiro, biribá-verde, envireira, jaca-de-pobre, meiju, pindaeua

SPANISH: tortuga caspi
USES/NOTES: Fruit pulp is eaten fresh or made into a beverage.
NATURAL RANGE: Amazonian Brazil
REFERENCES: Balée 1994, Cavalcante 1991, d'Eeckenbrugge and Ferla 2000, IBGE 1980, Martin *et al*. 1987

Duguetia riparia Huber [syn. *D. insculpta* R.E.Fr.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: enviratají, imbirataia, inviratají
SPANISH: tortuga caspi
USES/NOTES: Fruit pulp is eaten by the Ka'apor of Brazil.
NATURAL RANGE: French Guiana, Suriname, Amazonian Brazil to Amazonian Bolivia, Colombia and Peru
REFERENCES: Balée 1994, Boggan *et al.* 1997, GIPI 2006, Hashimoto 2002, Maas *et al.* 2003

Duguetia spixiana Mart.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: biribarana, envira-conduru
SPANISH: amero, chirimoillo, chirimoya del monte, dupurari, huabu midha, huevo de tortuga, pancho de chancho, tortuga caspi
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western Amazonia from western Amazonian Brazil and Amazonian Bolivia, Peru, and Ecuador
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, UFA/NYBG

Duguetia stenantha R.E.Fr.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: jaboti, mão-de-cabra, pé-de-jaboti
SPANISH: tortuga caspi
USES/NOTES: Yellowish, sometimes fibrous sweet pulp of the irregularly shaped fruit, with numerous globular sections (similar to *Annona* spp.), is edible.
NATURAL RANGE: Western Amazonian Brazil to Amazonian Peru and Colombia
REFERENCES: Cavalcante 1991, d'Eeckenbrugge and Ferla 2000, Duke and Vásquez 1994, MBG-Tropicos, Smith *et al*. 1992

Duranta erecta L. [syn. *D. macrophylla* Bose, *D. plumieri* Jacq., *D. repens* L.]
FAMILY: Verbenaceae (verbena)
ENGLISH: duranta, golden dewdrop(s), pigeon-berry, skyflower
PORTUGUESE: puruí-grande
SPANISH: espino chivo, maría luisa, once de abril
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics, widely naturalized and invasive in warm, humid regions

REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Paguaga and Soto 2010, Soto and Vega 2011

Durio zibethinus L.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: civet fruit, durian
PORTUGUESE: durião
SPANISH: durián, durio, durión, erizo de árbol
USES/NOTES: Large, spiny fruit (to 30 cm in length and 8 kg) has an unpleasant odor when ripe, yet is highly esteemed in Asia for its abundant, creamy, sweet aril, eaten out of hand, in desserts, dried, as a paste, or cooked as a vegetable before ripening. Seeds are eaten boiled, roasted, or fried. Widely cultivated in tropical Asia, though uncommon in the Americas. Thailand is the leading producer today.
NATURAL RANGE: Western Malaysia, probably domesticated in Borneo
REFERENCES: Bourke *et al.* 1987, Johns and Stevenson 1985, Leung 1961, Morton 1987a, Myers 1992, OAS 1973, Popenoe 1974, Rehm and Espig 1991, Smith *et al*. 1992, Steinkraus 1983, Subhadrabandhu and Ketsa 2001, Usher 1974, Will 1991

Duroia eriopila L.f.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: komaramara, monkey jam
PORTUGUESE: jenipapo-das-Guianas
SPANISH: koteko (Yanomami)
SURINAME: marmadusa
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, and southern Venezuela
REFERENCES: Fouqué 1972, Forzza 2010, Johnston and Colquhoun 1996, MBG-Tropicos, Peixoto 2002

Duroia genipoides Hook.f. ex K.Schum. [syn. *Amaioua genipoides* Spruce ex Benth. & Hook.f.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: komaramara
PORTUGUESE: apuruí, jenipapinho, puruí, puruí-do-igapó
USES/NOTES: Fruit is similar to, though smaller than *jenipapo* (*Genipa americana*).
NATURAL RANGE: Amazonia to the Guianas and southern Venezuela
REFERENCES: Johnston and Colquhoun 1996, Silva *et al.* 1977, Steyermark *et al.* 1995

Duroia hirsuta (Poepp.) K.Schum.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: sapequeiro

SPANISH: caimitillo, caimito, gonhuekangue (Huaorani), huitillo, imiáink (Jívaro), supay chacra, supay huayo, supay huitillo, supay wayo, tentequehueboo (Huaorani), toba abillo (Quichua), wewe (Huaorani), yaíng (Jívaro), yáinkiái (Jívaro)
USES/NOTES: Fruit is edible. The tree hosts lemon ants that supress the growth of other plant species, thereby creating monotypic stands of *D. hirsuta* that are known locally as a "devil's garden" or *supay chakra* (or *supai chakra*).
NATURAL RANGE: Western Amazonian Brazil, Amazonian Colombia, Ecuador, and Peru, southern Venezuela, and the humid Pacific lowlands of Colombia and northwestern Ecuador
REFERENCES: Forzza 2010, Frederickson and Gordon 2007, Lorence 1999, MBG-Tropicos, UFA/NYBG

Duroia macrophylla Huber
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: apuruí, cabeça-de-urubu, puruí-grande-da-mata
USES/NOTES: Tart fruit is similar in flavor to tamarind (*Tamarindus indica*).
NATURAL RANGE: Central Amazonian Brazil
REFERENCES: Cavalcante 1991, Rankin de Mérona *et al.* 1992, Silva *et al.* 1977

Duroia saccifera (Mart. ex Schult. & Schult.f.) K.Schum.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: cabeça-de-urubu, puruí, puruí-da-mata, puruí-grande
SPANISH: hormiga caspi
USES/NOTES: Fruits are eaten cooked.
NATURAL RANGE: Amazonian Peru and Brazil to southern Venezuela
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Martin *et al.* 1987, Silva *et al.* 1977, Steyermak *et al.* 1995

Dyckia ferox Mez
FAMILY: Bromeliaceae (pineapple)
SPANISH: chitseni (Wichí), garabatá, sayíne' (Manxuj)
USES/NOTES: Inner portion of the basal rosettes are eaten as a vegetable by the Wichí of the Gran Chaco.
NATURAL RANGE: Gran Chaco region of Argentina, Bolivia, and Paraguay and neighboring Brazil
REFERENCES: Forzza 2010, MBG-Tropicos, Smith and Downs 1979, Suárez and Montani 2010

Dysphania ambrosioides (L.) Mosyakin & Clemants [syn. *Chenopodium ambrosioides* L., *C. ambrosioides* var. *anthelmiticus* (L.) A.Gray, *C. anthelminticum* L., *Teloxys ambrosioides* (L.) Weber]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)

ENGLISH: American goosefoot, American wormseed, bean herb, bitter weed, epazote, goosefoot, hedge mustard, Jerusalem parsley, Jerusalem tea, Jesuit tea, Mexican tea, pigweed, skunkweed, Spanish tea, sweet pigweed, West Indian goosefoot, wormseed, wormweed
PORTUGUESE: ambrósia, anserina-vermifuga, caacica, chá-do-méxico, cravinho-do-mato, erva-de-santa-maria, erva-formigueira, erva-santa, formigueira, herva-das-cobras, herva-das-lombrigas, herva-de-santa-maria, herva-santa, herva-vomiqueira, lombrigueira, mastruço, mastruz, menstruço, menstrusco, mentrusco, mentrusto, mentruz
SPANISH: alskini (Tepehuano), amush, apasote, apazote, baíco, bitiáa (Zapotec), bitía (Zapotec), camatai, caré, cashiva, cashua, chu'á' (Rarámuri), cuatsitinisa (Purépecha), epasote, epasote de comer, epasotle, epazote, epazote morado, epazote verde, epazotl, hierba fatua, hierba hormiguera, hormiguera, huacatay, ipazote, karé, lipasote, lukum, lukum-xiu (Maya), minu (Mixtec), ñodi (Otomí), o-gi-mo (Chinantec), paicco, paico, páico, paico mocho, paiko, pasóchi (Rarámuri), pasote, payco, payqu, pazoli, pazote, pazotl, piid (Huave), pyco, qhishwa pimpinilla, quelite, sa'ka-hka'jna (Totonac), stani' (Totonac), té de España, té de México, té español, tij-tzán, titchán (Huastec), vi-tia (Zapotec), yepazotl (Nahuatl), yepazotli, yerba de santa maría, yerba sagrada, yerba santa
USES/NOTES: Young plant is used to add its unique pungent flavor to cooked foods from Mexico to Bolivia and Peru. Leaves are added to tamales, quesadillas, soups, and many other cooked foods in Mexico and to make the popular sauces called *ají huacatay*, *chilche*, *crema de huacatay*, or *salsa huacatay* in Peru. Seeds also are edible. Leaves, stems, and roots are used to combat intestinal worms and other ailments.
NATURAL RANGE: Tropical and subtropical America, perhaps originating in Mesoamerica, now widely naturalized
REFERENCES: Bailey Hortorium 1976, BOLFOR 1996, Bourke *et al.* 1987, Bye 1981, Cárdenas 1969, CONABIO, Duke 1992, Duke and Vásquez 1994, Foster and Cordell 1992, Franquemont *et al.* 1990, FUDENA, Joyal 1987, Kermath (notes), Leung 1961, Mujica *et al.* 2001, Padoch and de Jong 1991, Price 1990, Rehm and Espig 1991, Rodríguez Martínez 1987, Soukup 1970, Usher 1974, von Reis Altschul 1973, von Reis Altschul and Lipp 1982, Wiersema and León 1999, Wyndham 2004, Zizumbo and Colunga 1982

Ebenopsis caesalpinioides (Standl.) Britton & Rose
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guaypinole, tempisque
USES/NOTES: Young pods and seeds are edible and highly nutritious.

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NATURAL RANGE: Sinaloa Mexico
REFERENCES: Barneby and Grimes 1997, Pío-León *et al*. 2012b, Sousa 2003

Ebenopsis ebano (Berland.) Barneby & Grimes [syn. *Acacia flexicaulus* Benth., *Chloroleucon ebano* (Berland.) L.Rico, *Mimosa ebano* Berland., *Pithecellobium ebano* (Berland.) C.H.Muller, *Pithecellobium flexicaule* (Benth.) J.M.Coult.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: Texas ebony
SPANISH: ébano
USES/NOTES: Young pods and toasted or boiled seeds are eaten and seed coats are used as a coffee substitute. Wood is used for charcoal.
NATURAL RANGE: South Texas and Mexico from Nuevo León to Veracruz and the Yucatán
REFERENCES: Barneby and Grimes 1997, Facciola 1990, Rico-Arce 1991, Yanovsky 1936

Ecclinusa bullata T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: balata, coquirana-de-pelo
SPANISH: caimo popo, cuquirana, irana, pendare, pendare de sapo
USES/NOTES: Latex is added to chicle preparations.
NATURAL RANGE: Southern Venezuela and northern/northwestern Amazonian Brazil, perhaps to Colombia
REFERENCES: MBG-Tropicos, Pennington 1990

Ecclinusa guianensis Eyma [syn. *Chrysophyllum guianensis* (Eyma) Baehni]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bartabali, parai, purah
PORTUGUESE: abiurana-abiu, abiurana-bacuri, abiurana-caju, abiurana-guiina, bacuri, caramuri, cauchorana, guajaraí
SPANISH: balatilla, chicle, chicle de capure, chupón chicle, patillo, pulguillo
USES/NOTES: Fruits are edible. Latex is mixed with superior balata.
NATURAL RANGE: Venezuela, the Guianas, and Amazonian Brazil, possibly to Peru
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Fouqué 1972, Pennington 1990, Silva *et al.* 1977

Ecclinusa lanceolata (Mart. & Eichler) Pierre
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: coquirana, coquirana-braba, coquirana-do-igapó
SPANISH: balata, lucumilla

USES/NOTES: Fruit is edible and latex is used for chewing gum.
NATURAL RANGE: Panama, French Guiana, and Amazonian Peru, Brazil, Bolivia, Colombia, Peru and venezuela
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Pennington 1990

Ecclinusa ramiflora Mart.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu-fofo, aca-preto, barpeba-preta, coquirana-braba-grande, coquirana-brava
SPANISH: balata barbacona, balatilla, moregum negro
USES/NOTES: Mature fruits are edible.
NATURAL RANGE: Colombia, Venezuela, French Guiana, Suriname, Amazonian and coastal Brazil, and Bolivia
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Echinocactus horizonthalonius Lem.
FAMILY: Cactaceae (cactus)
SPANISH: manca caballo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western Texas, southern New Mexico and Arizona, and adjacent Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, Mabberley 1987, Martin *et al*. 1987, Uphof 1968

Echinocactus platyacanthus Link & Otto [syn. *E. platyacanthus* f. *grandis* (Rose) Bravo, *E. grandis* Rose, *E. ingens* Zucc. ex Pfeiff.]
FAMILY: Cactaceae (cactus)
ENGLISH: great barrel cactus
SPANISH: biznaga, biznaga burra, biznaga de acitrón, biznaga de dulce, biznaga de lana, biznaga gigante, biznaga tonel grande, viznaga
USES/NOTES: Pulp from the huge stem is used to make candy called "*acitrón*" or "*dulce de viznaga*" in southern Mexico, and is added fresh to salads or eaten as a cooked vegetable.
NATURAL RANGE: Northeastern and southern Mexico from Nuevo León to Oacxaca
REFERENCES: Bravo-Hollis 1978, Bravo-Hollis and Sánchez-Mejorada 1991, Britton and Rose 1963, CONABIO, Espejo Serna *et al.* n.d., Kermath (notes), Kunkel 1984

Echinocereus engelmannii (Parry ex Engelm.) Lem.
FAMILY: Cactaceae (cactus)
ENGLISH: calico cactus, Engelmann hedgehog, Engelmann's hedgehog cactus, hedgehog cactus, Indian strawberry, strawberry cactus, strawberry hedgehog cactus
SPANISH: alicoche fresa, órgano-pequeño fresa

USES/NOTES: Spiny, ovoid fruits are eaten fresh or preserved and taste somewhat like strawberries.
NATURAL RANGE: Southwestern U.S. in Utah, Nevada, southern California and Arizona and adjacent northwestern Mexico in Sonora, Baja California and Baja California Sur
REFERENCES: Britton and Rose 1963, Hickman 1993, Meza-Nivón 2007

Echinocereus enneacanthus Engelm.
FAMILY: Cactaceae (cactus)
ENGLISH: hedgehog cactus, pitaya, smallspine pitaya, strawberry cactus
SPANISH: órgano-pequeño alicoche real
USES/NOTES: Globular, juicy fruits are eaten fresh or preserved and taste like strawberries.
NATURAL RANGE: Southern New Mexico and Texas and adjacent Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, ITIS, Mabberley 1987, Tull 1978, Uphof 1968

Echinocereus pectinatus (Scheidw.) Engelm. and *E. pectinatus* var. *dasycanthus* (Engelm.) W.H.Earle ex N.P.Taylor [syn. *E. dasyacanthus* Engelm.]
FAMILY: Cactaceae (cactus)
ENGLISH: hedgehog cactus (*E. pectinatus* var. *dasycanthus*), rainbow cactus
SPANISH: chihuahua, órgano-pequeño peine
USES/NOTES: Small, greenish-purple fruits are sweet.
NATURAL RANGE: *E. pectinatus* from central Mexico, *E. pectinatus* var. *dasycanthus* from southwestern U.S. and adjacent Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, ITIS, Mabberley 1987, Uphof 1968, Yanovsky 1936

Echinocereus stramineus (Engelm.) F.Seitz
FAMILY: Cactaceae (cactus)
ENGLISH: Mexican strawberry, strawberry cactus, strawberry hedgehog cactus
SPANISH: alicoche sanjuanero, órgano-pequeño sanjuanero
USES/NOTES: Red spiny fruits, eaten fresh or preserved, taste like strawberries.
NATURAL RANGE: Western Texas, southern New Mexico, and adjacent Mexico from Chuhuahua, Coahuila, eastern Durango, Nuevo León, and Tamaulipas
REFERENCES: Britton and Rose 1963, CONABIO, ITIS, MBG-Tropicos, Tull 1978, Uphof 1968, Yanovsky 1936

Echinocereus stramineus subsp. *stramineus* [syn. *E. conglomeratus* C.F.Först.]
FAMILY: Cactaceae (cactus)

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SPANISH: alicoche, pitahaya de agosto, pitahya de agosto
USES/NOTES: Globular fruit's pulp is edible, though somewhat acidic and seedy.
NATURAL RANGE: Northern Mexico from northernmost Zacatecas and easternmost Durango, western Nuevo León, Chihuahua and Coahuila just into the Big Bend region of southern Texas
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, Uphof 1968

Echinocereus triglochidiatus Engelm. [includes or may be subordinate to *E. mojavensis* (Engelm. & J.M.Bigelow) Rumpler]
FAMILY: Cactaceae (cactus)
ENGLISH: claretcup cactus, hedgehog cactus, kingcup cactus, Mohave mound cactus, Mojave mound cactus, red-flowered hedgehog cactus, red hedgehog cactus, strawberry cactus
SPANISH: alicoche copa de vino, huevo de toro, órgano-pequeño copa de vino, pitaya
USES/NOTES: Bright red fruit's pulp is eaten fresh, cooked, or pickled.
NATURAL RANGE: Most of Mexico north of Chiapas including the Baja Peninsula and the southwestern U.S. including western Texas, New Mexico, Arizona, Colorado, Utah, Nevada, and southern California
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Hickman 1993, Martin *et al*. 1987, Uphof 1968

Echinochloa frumentacea Link [syn. *E. crusgalli* var. *frumentacea* (Link) W.Wight]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: barnyard grass, barnyard millet, billion dollar grass, Japanese millet, jungle rice, sanwa millet, white millet
USES/NOTES: Seeds are ground into flour. Also grown as a food source in Japan and Korea and cultivated as a forage crop in the U.S.
NATURAL RANGE: Old World, naturalized in the U.S.
REFERENCES: Brako *et al*. 1995, Brouk 1975, Harrington 1967, Mabberley 1987, Yanovsky 1936

Echinodorus paniculatus Micheli [syn. *E. macrocarpus* Rataj]
FAMILY: Alismataceae (water-plantain)
ENGLISH: Amazon sword, arrowroot
PORTUGUESE: chapéu-de-couro, chapéu-de-couro-folha-fina, língua-de-vaca
SPANISH: chucharero, espada amazónica, lirio aquático
USES/NOTES: Edible, starchy root is used like common arrowroot (*Maranta arundinacea*) by the Guaraní people of South America. Also used as an aquarium plant.
NATURAL RANGE: Mainland Neotropics in wetlands from southern Mexico to northern Argentina

REFERENCES: CONABIO, Forzza 2010, MBG-Tropicos, Reed 1995

Echinopsis chiloensis (Colla) Friedrich & G.D.Rowley [includes *Cactus chiloensis* Colla, *Cereus chiloensis* (Colla) DC., *Cereus quisco* Remy, *Trichocereus chiloensis* (Colla) Britton & Rose]
FAMILY: Cactaceae (cactus)
SPANISH: cactus, cardón de candelabro, quisco, quiscos
USES/NOTES: Globular fruits are eaten or made into beverages.
NATURAL RANGE: Central Chile
REFERENCES: Britton and Rose 1963, Facciola 1990, Faucon 1998, Mabberley 1987, Uphof 1968

Echinopsis schickendantzii F.A.C.Weber [syn. *Trichocereus schickendantzii* (F.A.C.Weber) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: torch cactus
USES/NOTES: Edible fruit is said to be "agreeable" by Britton and Rose.
NATURAL RANGE: Tucumán region of northwestern Argentina, naturalized and invasive in South Africa
REFERENCES: Britton and Rose 1963, Cheek and Crouch 2015, Martin *et al*. 1987, Zuloaga *et al*. 2008

Echinopsis spachiana (Lem.) Friedrich & G.D.Rowley [syn. *Trichocereus spachianus* (Lem.) Riccob.]
FAMILY: Cactaceae (cactus)
ENGLISH: golden-column, golden-torch, golden-torch cactus, golden-torch cereus, torch cactus, white torch cactus
USES/NOTES: Fruit pulp and young stem sprouts are edible. Also cultivated widely as an ornamental.
NATURAL RANGE: Northwestern Argentina and Bolivia
REFERENCES: Brako *et al*. 1995, Britton and Rose 1963, Facciola 1990, MBG-Tropicos

Ehretia anacua (Terán & Berland.) I.M.Johnst. [syn. *E. elliptica* DC.]
FAMILY: Boraginaceae (borage)
ENGLISH: anacua, anacua tree, anaqua, knackaway, knock away, knockaway, sandpaper tree, sugarberry, sugarberry anacua
SPANISH: anacahuita, anacua, manzanillo, manzanita, manzanita del monte, raspa sombrero, thathub (Huastec), tlalahuacate
USES/NOTES: Reddish-yellow to orange fruits are edible.
NATURAL RANGE: Arizona, central and southern Texas, and Mexico from the Texas border through Veracruz to Oaxaca
REFERENCES: Alcorn 1984, CONABIO, Latorre and Latorre 1977, Martin *et al*. 1987, LBJWC, Tull 1978, Uphof 1968, Yanovsky 1936

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Ehretia tinifolia L.
FAMILY: Boraginaceae (borage)
ENGLISH: bastard cherry
SPANISH: pingüica, roble prieto
USES/NOTES: Fruit pulp is edible and high in vitamin-C and antioxidants.
NATURAL RANGE: West Indies, Southeastern Mexico, and Central America, widely naturalized beyond
REFERENCES: Breedlove 1986, Díaz *et al.* 2006, Martin *et al.* 1987, Molina 1975, Pío-León *et al.* 2012a

Eichhornia crassipes (Mart.) Solms-Laub. [syn. *E. speciosa* Kunth, *Piaropus crassipes* (Mart.) Britton, *Pontederia crassipes* Mart.]
FAMILY: Pontederiaceae (pickerel-weed or water-hyacinth)
ENGLISH: water hyacinth
PORTUGUESE: aguapé
SPANISH: buchón de agua, camalote, clara agua, icina de agua, jacinto acuático, jacinto de agua, lechuga de agua, lechuguilla, no-me-olvide, putu-putu, santa clara, taruya
USES/NOTES: Young leaves, petioles, and flower spikes are edible cooked, but have little flavor. Because of its nutritional value and productive nature, NASA has considered it as a possible food source for astronauts. While growing, the aquatic plant serves as a natural water filter, and it has been used as an animal feed.
NATURAL RANGE: Amazonian Brazil and Peru (and perhaps Colombia) to Venezuela and the Guianas, naturalized and pestiferous in waterways of many warm regions
REFERENCES: Bourke *et al.* 1987, Duke 1986, Duke and Vásquez 1994, Guia Rural n.d., Kunkel 1984, Usher 1974

Elaeagnus commutata Bernh. ex Rydb. [also *E. argentea* Pursh]
FAMILY: Elaeagnaceae (oleaster)
ENGLISH: silverberry
USES/NOTES: Fruits are eaten dried, cooked, or made into jelly.
NATURAL RANGE: Northern North America
REFERENCES: Facciola 1990, Uphof 1968, Yanovsky 1936

Elaeagnus multiflora Thunb. and *E. pungens* Thunb.
FAMILY: Elaeagnaceae (oleaster)
ENGLISH: cherry elaeagnus, goumi, longipe bush, silverthorn (*E. pungens*)
USES/NOTES: Small, acid fruits are made into preserves and fermented into alcoholic beverages.
NATURAL RANGE: *E. multiflora* from Japan, *E. pungens* from Japan and China, infrequently naturalized in the southeastern U.S.

REFERENCES: Facciola 1990, Godfrey 1988, Johns and Stevenson 1985, Usher 1974, Watkins and Sheehan 1975

Elaeagnus philippensis Perr.
FAMILY: Elaeagnaceae (oleaster)
ENGLISH: lingaro
USES/NOTES: Small, pinkish tart fruits are eaten out of hand.
NATURAL RANGE: Philippines
REFERENCES: Facciola 1990, Watkins and Sheehan 1975

Elaeis guineensis Jacq. [syn. *E. melanococca* Gaertn.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: abbey palm, African oil palm, oil palm, red palm
PORTUGUESE: caiaué, coco-dendê, coco-de-dendê, dendê, dendê-africana, dendezeiro, mariuô (young leaves)
SPANISH: corojo, palma aceitera, palma africana, palma africana de aceite, palmera aceitera africana, palmera de aceite, uruta
USES/NOTES: Fruit pulp and kernel are the source of commercial palm oil, an edible cooking and industrial oil rich in vitamins A and E. Pressed endosperm cakes are fed to cattle and chickens, endocarp is used as fuel, and ash from burned infructescence is used as a fertilizer. Widespread in the Americas, especially Brazil. Dendê oil is a popular ingredient in Brazilian quisine, especially in northeastern Brazil where it is used in well-known dishes including *moqueca* and *vatapá.*
NATURAL RANGE: Tropical West Africa
REFERENCES: Duke 1986, Ferwerda 1984, Frechione *et al.* 1989, Guia Rural n.d., Henderson 1995, IBGE 1980, Kahn and de Granville 1992, Kermath (notes), León 1987, Mors and Rizzini 1966, OAS 1973, Omawale 1973, Pedersen and Balslev 1990, Schultes 1990, Simpson and Conner-Ogorzaly 1986, Vásquez and Gentry 1989, Voeks 1997

Elaeis oleifera (Kunth) Cortés [syn. *E. melanococca* Mart., *Alfonsia oleifera* Kunth, *Corozo oleifera* (Kunth) L.H.Bailey]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: American oil palm, noli palm
FRENCH: palmier à huile américain
PORTUGUESE: caiaué, caiauê, dendê, dendê-do-pará
SPANISH: anolí, coquito palmiche, corojo, corozo, nolé, nolí, peloponte, puma yarina
USES/NOTES: Fruit is an edible oil and wine source, thought to have much potential for economic expansion.
NATURAL RANGE: Honduras to northern Colombia, French Guiana and Suriname, and Amazonian Brazil, Ecuador and Peru
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Estupiñán-González and Jiménez-Escobar 2010, Henderson 1995, Henderson *et al.* 1995,

Martin *et al*. 1987, OAS 1973, Rehm 1994, Schultes 1990, Silva *et al*. 1977, Uphof 1968

Elaeocarpus serratus L.
FAMILY: Elaeocarpaceae (elaeocarpus), previously Tiliaceae (linden)
ENGLISH: Ceylon elaeocarpus, Ceylon olive
SPANISH: olivo de Ceilán
USES/NOTES: Fruits are used like the common olive (*Olea europaea*).
NATURAL RANGE: North India to Malaysia
REFERENCES: Leung 1961, Mabberley 1987, Sturtevant 1972, Usher 1974

Elaeoluma glabrescens (Mart. & Eichler ex Miq.) Aubrév. [syn. *Gymnoluma glabrescens* (Mart. & Eichler ex Miq.) Baill., *Lucuma glabrescens* Mart. ex Miq.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, jaraí-do-igapó, lombrigueira, mangue, pau-de-rato
SPANISH: boya de mono, yuquito banero
USES/NOTES: Fruit of this typically wetland, small tree is sweet.
NATURAL RANGE: Panama, Amazonian Colombia, Brazil, and Peru, and southern Venezuela
REFERENCES: Pennington 1990, Silva *et al*. 1977, Steyermark *et al.* 1995

Elaeoluma schomburgkiana (Miq.) Baill.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, lombrigueira, mangue, pau-de-rato
SPANISH: boya de mono, yuquito banero
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Venezuela, Guyana, and Amazonian Brazil
REFERENCES: Pennington 1990, Steyermark *et al.* 1995

Eleocharis dulcis (Burm.f.) Trin. ex Hensch. [syn. *E. plantaginea* R.Br., *E. tuberosa* Schult., *Scripus tuberosus* Roxb.]
FAMILY: Cyperaceae (sedge)
ENGLISH: Chinese water chestnut, water chestnut, waternut
SPANISH: cabezas de negrito
USES/NOTES: White, crisp corms are eaten as a fresh or cooked vegetable, typically sold canned in the U.S. Cultivated varieties also are grown for starch or poultry feed. Leaves are used to make baskets.
NATURAL RANGE: Tropical Asia
REFERENCES: Creasy 1982, Kay 1973, Mabberley 1987, Rehm and Espig 1991

Elettaria cardamomum (L.) Maton
FAMILY: Zingiberaceae (ginger)

ENGLISH: cardamom, green cardamom, true cardamom
PORTUGUESE: cardamomo
SPANISH: cardamomo
USES/NOTES: Seed is used as a spice, and its oil is used to flavor liqueurs, syrups and medicines, and is used for its aroma in perfumes. Europe has imported cardamom since Roman times. Guatemala is among the world's leading exporters.
NATURAL RANGE: India and Sri Lanka
REFERENCES: Elbow 1989, Guia Rural 199ba, León 1987, Mabberley 1987

Eleusine coracana (L.) Gaertn.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: African millet, coracan, finger millet, ragi
USES/NOTES: Seeds are eaten or fermented into alcoholic beverages. Among the first domesticated plants in Africa.
NATURAL RANGE: East Africa
REFERENCES: Facciola 1990, Hyam and Pankhurst 1995, Mabberley 1987

Eleusine indica (L.) Gaertn.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: crab grass, goose grass, wiregrass, yard grass
PORTUGUESE: capim-de-burro, capim-de-cidade, capim-de-galhina, capim-pé-de-galhina, grama-sapo, pé-de-papagaio
SPANISH: grama, pasto estrada, pata de gallina
USES/NOTES: Grown primarily as a forage grass in the Americas, though seeds can be added to soup and young blades may be eaten as a vegetable. Also medicinal.
NATURAL RANGE: Old World tropics, naturalized in warm regions
REFERENCES: Duke and Vásquez 1994, Facciola 1990, Harris 1972, IBGE 1980, Mabberley 1987

Eleutherine bulbosa (Mill.) Urb. [syn. *E. plicata* Herb. ex Klatt, *E. plicata* (Sw.) Herb., *Bermudiana bulbosa* (Mill.) Molina, *Galatea bulbosa* (Mill.) Britton]
FAMILY: Iridaceae (iris)
ENGLISH: calenda, dragon blood, dragon's blood, kalenda, mari-va (Patamona), red garlic, tural, turial
FRENCH CREOLE: envers, envers rouge, l'envers, oignon rouge
PORTUGUESE: alho-vermelho, cebola-berrante, coquinho, jabutitana, marupá, marupá-piranga, marupai, marupar, marupari, marupau, marupazinho, nhambutitana, palmeirinha, tiriricão
SPANISH: ajillo, cebolla brava, cebollina, cebollita de monte, eshihii iñaja (Ese Ejja), hua-dó (Siona), illmu, kampanak (Aguaruna), lágrimas de la virgen, lumu lisan (Quichua), lumumama (Quichua), mamá piripri (Jívaro), piripiri (Quichua), piripri (Jívaro), seboto wo'o (Ese Ejja), tsakam apats' (Huastec), yahuar piri-pin (Ese Ejja), yahuar piri-piri (Ese

Ejja), yawar periperi (Quichua), yawar piripiri (Quichua), yu-ya (Mosetén)
USES/NOTES: Bitter, red bulbs are eaten boiled by the Huastec Maya, though perhaps only as a medicinal. Medicinally, the plant is used in various places as an antibacterial, an antifungal, to regulate menstruation, and to treat cancer, dysentery (including aomebic), and malaria. As a home remedy, roots may be consumed as follows: cooked and eaten whole or mashed, cooked and mashed and used as a poultice, add juice to water and drink, steeped in hot water as a tea, or boiled and drinking the liquid. Historical accounts from Chile using the name *Bermudiana bulbosa* suggest that the bulbs were eaten cooked in soups by the Mapuche. It is possible that these accounts referred erroneously to the observed plant. Popular accounts state that it is indeed edible (Rigo). In Trinidad and Tobago, the plant is thought to have magical properties that protect people from evil spirits (Winer).
NATURAL RANGE: Uncertain, widely cultivated and naturalized, possibly east-central to southern Mexico (San Luis Potosí to Chiapas), El Salvador, Guatemala, Honduras, the portions of the Greater Antilles (Cuba and Puerto Rico), Trinidad, and portions of tropical South America including northern Argentina, Amazonian Bolivia, possibly northern Chile, Amazonian Ecuador, the Guianas, Amazonian Peru, and southern Venezuela, but excluding Brazil (where it is naturalized according to Forzza), Colombia, and Paraguay
REFERENCES: Alcorn 1984, Alexiades 1999, CONABIO, DeFilipps *et al*. 2004, Forzza 2010, Lorenzi and Matos 2002, Malheiros *et al*. 2015, MBG-Tropicos, Molina 1809, Padhi and Panda 2015, Quattrocchi 2012, Rigo n.d., USDA-ARS, Vickers and Plowman 1984, Winer 2009, Zuloaga *et al*. 2008

Elymus canadensis L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Canada wild rye, Canada wildrye, nodding wildrye
FRENCH: élyme du Canada
SPANISH: zacate silvestre de Canadá
USES/NOTES: Seeds harvested from wild plants were eaten by Native people of what is now Nevada and Utah. Now grown as a pasture and forage grass.
NATURAL RANGE: Widespread in the U.S. and Canada excluding the deep Southeast, into northern Mexico including Chihuahua, Coahuila, and Nuevo León
REFERENCES: Bailey Hortorium 1976, CONABIO, Doebley 1984, Hatch *et al*. 1999, Kindscher 1987, Mejía-Saulés and Dávila 1992, USDA-NRCS, Valdés-Reyna *et al*. 2015

Elymus repens (L.) Gould [syn. *Agropyron repens* (L.) P.Beauv.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: common couch, common couch grass, couch grass, quackgrass, twitch grass, wheatgrass, witch grass
SPANISH: hierba estañera
USES/NOTES: Tough rhizomes are dried and ground into flour, and seeds are edible.
NATURAL RANGE: Eurasia, widely naturalized
REFERENCES: Bourke *et al.* 1987, Harrington 1967, Mabberley 1987, Tomikel 1986, Uphof 1968, Yanovsky 1936

Emmotum fagifolium Desv. ex Ham. [also *E. nitens* (Benth.) Miers]
FAMILY: Icacinaceae (icacina)
ENGLISH: manobodin
PORTUGUESE: faia (*E. nitens*), mariana-da-mata, muiraximbé, sôbro (*E. nitens*), solbro (*E. nitens*), urixitme-bé
USES/NOTES: Fruit pulp is edible. Also medicinal. Wood is used for firewood.
NATURAL RANGE: *E. fagifolium* from Amazonian Brazil, southern Venezuela, and the Guianas, *E. nitens* from Amazonia and the central Planalto of Brazil and nearby Bolivia, Colombia, and Venezuela
REFERENCES: Anderson and Posey 1989, Forzza 2010, Johnston and Colquhoun 1996, MBG-Tropicos, Silva *et al.* 1977

Empetrum nigrum L.
FAMILY: Empetraceae (crowberry)
ENGLISH: crowberry, curlew berry
USES/NOTES: Berries are consumed out of hand, dried, or added to sour milk.
NATURAL RANGE: Temperate North America, perhaps to other north temperate regions
REFERENCES: Gleason 1968, Hickman 1993, Uphof 1968, Yanovsky 1936

Encelia farinosa A.Gray ex Torr.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: brittlebush, white brittlebush
SPANISH: cotz (Seri), flor de rocío, hierba ceniza, hierba de las ánimas, incienso, palo blanco, rama blanca
USES/NOTES: Resin is used as chewing gum or incense.
NATURAL RANGE: Southwestern U.S. to northwestern Mexico from Sinaloa, Sonora, and the Baja California Peninsula
REFERENCES: Bailey Hortorium 1976, CONABIO, Mabberley 1987, Uphof 1968, Yanovsky 1936

Endopleura uchi (Huber) Cuatrec. [syn. *Sacoglottis uchi* Huber]
FAMILY: Humiriaceae (bastard bullet tree)

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PORTUGUESE: uchi, uchi-liso, uixi, uxi, uxi-amarelo, uxi-liso, uxi-pucu, uxipuca
SPANISH: aceitillo, uchi
USES/NOTES: Pleasant tasting, variably colored (green, yellow, to red-purple or dark purple), oily fruits, somewhat egg-shaped and 3cm long, are consumed fresh, as juice, in ice cream and desserts, and as a folk medicine. Seeds are an edible oil source. Also an ornamnetal fruit tree. Much appreciated fruits are harvested from the wild or from cultivated trees.
NATURAL RANGE: Northern Amazonian Bolivia, Amazonian Brazil, the Guianas, and southern Venezuela
REFERENCES: Cavalcante 1991, Forzza 2010, Frechione *et al.* 1989, Kermath (notes), Leung 1961, Martin *et al*. 1987, Peret 1985, Shanley *et al*. 2011, Silva *et al*. 1977

Entada gigas (L.) Fawcett & Rendle [syn. *Entada scandens* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: cacoon, climbing entada, Mackay bean, nicker bean, sea bean, St. Thomas bean, sword bean
USES/NOTES: Young leaves of this liana are eaten as a vegetable and flat, brown seeds are eaten roasted. Also a saponin and fiber source.
NATURAL RANGE: Central America, tropical South America, the West Indies, and tropical Africa
REFERENCES: Adams 1972, Bailey Hortorium 1976, Bennett 1995, Mabberley 1987, Uphof 1968

Enterolobium cyclocarpum (Jacq.) Griseb. [syn. *Inga cyclocarpa* (Jacq.) Willd., *Mimosa cyclocarpa* Jacq.]
FAMILY: Fabaceae, or Leguminosae subfam. Mimosoideae (bean or pea)
ENGLISH: ear-tree, earpodtree, elephant-ear, elephant’s-ear, guanacaste, monkey soap
SPANISH: anjera, árbol de orejas, carito, caro, conacaste, corotu, curutú, dormilón, guanacaste, juan de acaste, oreja, orejero, oviero, palo de orejas, parota, piche, piñón, piñón de oreja, tsac (Huave), tusipono
USES/NOTES: Young pods and seeds are eaten cooked, toasted seeds are ground after removing the testa and used like coffee, fruit and bark are used as soap, and sap is medicinal. Durable wood is used for canoes, water troughs, and cabinets. The fast-growing, decorative, huge tree is the source of *goma de caro* gum, and is grown as a landscape plant, though it is highly susceptible to breakage.
NATURAL RANGE: Mexico, Central America, and tropical South America, naturalized in many warm regions

REFERENCES: Adams 1972, Alcorn 1984, Brako and Zarucchi 1993, Duke 1986, Kermath (notes), Leung 1961, OAS 1973, Watkins and Sheehan 1975, Wiersema *et al.* 1990, Zizumbo and Colunga 1982

Ephedra americana Humb. & Bonpl. ex Willd. [also *E. antisyphilitica* Berland. ex C.A.Mey. and *E. ochreata* Miers]
FAMILY: Ephedraceae (ephedra or joint-fir)
ENGLISH: American ephedra, Californica desert tea (*E. antisyphilitica*), clapweed (*E. antisyphilitica*), ephedra, erect ephedra (*E. antisyphilitica*), Indian tea, joint-fir, Mexican tea, Mormon tea, squaw tea
PORTUGUESE: pinku-pinku
SPANISH: belcho, cañadillo, cañatilla, cola de caballo, condorsana, Diego López, efedra, likchanya, naranja-naranja, pachatara, pfiuco, pfirco, pinco-pinco, pingo-pingo, pinku-pinku, pitorreal (*E. antisyphilitica*), popote (*E. antisyphilitica*), popotillo, q'ero-q'ero, refresco, suelda con suelda, suelda consuelda, suelda-suelda, té Mormón, tepopote (*E. antisyphilitica*), wacua, uva de mar
USES/NOTES: Seeds were ground into flour and made into bread by several Amerindian groups. An infusion of the stems and roots is used locally as a diuretic and to "purify" the body. Many other speicies in Eurasia have similar uses. Fruit of *E. ochreata* is said to be edible.
NATURAL RANGE: *E. americana* from North and South America, *E. antisyphilitica* from Mexico and the southwestern U.S., and *E. ochreata* from Argentina and Chile
REFERENCES: Bonilla Rivera 1999, Bussmann *et al.* 2009a, Clarke 1977, CONABIO, Facciola 1990, Franquemont *et al.* 1990, Gibbons and Tucker 1979, Soukup 1970, Usher 1974

Ephedra nevadensis S.Watson
FAMILY: Ephedraceae (ephedra or joint-fir)
ENGLISH: boundary ephedra, desert tea, ephedra, grey ephedra, Indian tea, Mexican tea, Mormon tea, Nevada ephedra, Nevada joint-fir, Nevada Mormon tea, squaw tea
SPANISH: cañutillo, efedra, efedra de Nevada, popotillo, té Mormón, tutut
USES/NOTES: Seeds were ground into flour and made into bread by Native tribes in the region. Stems were made into tea.
NATURAL RANGE: Oregon and California through Utah and western Texas into Baja California, Mexico, generally between 500-2000m
REFERENCES: Calflora, Castetter and Underhill 1935, Chihuahuan Desert Museum, Eberling 1986, Jaeger 1969, Mielke 1993

Ephedra torreyana S.Watson
FAMILY: Ephedraceae (ephedra or joint-fir)

ENGLISH: Brigham tea, Brigham Young tea, joint-fir, Mexican tea, Mormon tea, Torrey ephedra, Torrey's joint fir
SPANISH: cañutilla, cañutillo, popotillo, té Mormón, tepopote
USES/NOTES: Stems are used to make tea.
NATURAL RANGE: Arizona, Colorado, New Mexico, Nevada, Texas, and Chihuahua
REFERENCES: Chihuahuan Desert Museum, Correll and Johnston 1970, Gibbons 1973, Harrington 1967

Ephedra trifurca Torr. ex S.Watson
FAMILY: Ephedraceae (ephedra or joint-fir)
ENGLISH: desert tea, joint fir, joint pine, longleaf ephedra, Mexican tea, Mormon tea
SPANISH: hierba de las coyunturas, té Mormón
USES/NOTES: Stems are used to make *desert* or *teamster tea*.
NATURAL RANGE: Texas to California and northern Mexico from Baja California, Sonora and Chihuahua
REFERENCES: Bourke *et al.* 1987, Harrington 1967, Mabberley 1987, Mielke 1993, Shreve and Wiggins 1964, Uphof 1968

Ephedra viridis Coville
FAMILY: Ephedraceae (ephedra or joint-fir)
ENGLISH: green ephedra, Mormon tea
SPANISH: té Mormón
USES/NOTES: Stems are used to make a medicinal tea and seeds are edible.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico
REFERENCES: Facciola 1990, Harrington 1967, Kirk 1970, Mielke 1993, Munz 1974

Epilobium angustifolium L. [syn. *E. angustifolium* subsp. *angustifolium*, *Chamaenerion angustifolium* (L.) Scop.]
FAMILY: Onagraceae (evening primrose)
ENGLISH: blooming Sally, fireweed, willow herb
USES/NOTES: Young shoots are eaten like asparagus (*Asparagus officinalis*). Tender young leaves are used as a potherb, in salads, and tea. Older leaves are bitter. Gelatinous pith is used to thicken soups.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: Facciola 1990, Harrington 1967, Mabberley 1987, Tomikel 1986, Uphof 1968, USDD 1970, Yanovsky 1936

Epilobium latifolium L. [syn. *Chemerion latifolium* (L.) Holub, *Chamaenerion latifolium* (L.) Sweet]
FAMILY: Onagraceae (evening primrose)
ENGLISH: dwarf fireweed, river beauty

USES/NOTES: Young leaves and shoots are eaten cooked and mature leaves are used as tea.
NATURAL RANGE: North temperate regions
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Peterson 1977

Epiphyllum phyllanthus (L.) Haw. [syn. *Phyllocactus phyllanthus* (L.) Link]
FAMILY: Cactaceae (cactus)
ENGLISH: climbing cactus
PORTUGUESE: acutirém-biú, comandá, pitainha, pitainha-de-forquilha
SPANISH: dama de noche, flor de baile, pitahaya montera
USES/NOTES: Red fruit's white pulp is eaten locally.
NATURAL RANGE: Uncertain due to widespread cultivation and naturalization, perhaps tropical South America to southern Mexico, perhaps including Cuba and other areas of the Antilles
REFERENCES: Bennett *et al.* 2001, Britton and Rose 1963, Forzza 2010, Hoyas 1989, Martin *et al.* 1987, MBG-Tropicos, Muniz n.d.

Equisetum arvense L.
FAMILY: Equisetaceae (horsetail)
ENGLISH: horsetail
PORTUGUESE: cavalinha, cavalinha-dos-campos, cola-de-cavalo, rabo-de-cavalo
USES/NOTES: Young plants are cooked as greens and peeled shoots are eaten as a vegetable. Dried shoots were used as tea. Older plants and those which have been cut for more than two days should not be eaten. Romans ate the cooked shoots like asparagus (*Asparagus officinalis*) and made tea from the dried leaves.
NATURAL RANGE: cosmopolitan
REFERENCES: Accorsi *et al.* n.d., Mabberley 1987, PlantaMed, Tomikel 1986, Uphof 1968, Van Feu n.d.

Equisetum laevigatum A.Braun
FAMILY: Equisetaceae (horsetail)
ENGLISH: horsetail, smooth horsetail, smooth scouring-rush
SPANISH: caña carricillo, cañuela, cola de caballo
USES/NOTES: Amerindians made an edible mush from the plant.
NATURAL RANGE: North America from Canada, much of the U.S. and northwestern Mexico
REFERENCES: Brako *et al.* 1995, CONABIO, Uphof 1968, Yanovsky 1936

Equisetum pratense Ehrh.
FAMILY: Equisetaceae (horsetail)
ENGLISH: horsetail
USES/NOTES: Rhizomes have been eaten by Amerindians in Minnesota.
NATURAL RANGE: North temperate North America

REFERENCES: Uphof 1968, Yanovsky 1936

Erechtites valerianifolius (Link ex Spreng.) DC.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Brazilian fireweed, Ceylon thistle, tropical burnweed
PORTUGUESE: capiçoba, capiçoba-vermelha, capiçova-vermelha, caruru-amargoso
SPANISH: falso epasote de altura, tzajal chi'ub
USES/NOTES: Leaves and flower heads are edible.
NATURAL RANGE: Neotropics, though largely absent from the lowland tropics, widely naturalized and invasive
REFERENCES: CONABIO, Facciola 1990, IBGE 1980, MAPA-Brasil 2010, MBG-Tropicos, USDA-ARS, Williams 1976b

Erigeron bonariensis L. [syn. *Conyza bonariensis* (L.) Cronquist]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Argentine fleabane, flax-leaf fleabane, flax-leaved horseweed, hairy fleabane, wavy-leaf fleabane
PORTUGUESE: buva, rabo-de-foguete, vassourão, voadeira
USES/NOTES: Leaves and seedlings are eaten as a cooked vegetable, and are the source of an edible essential oil used to flavor food.
NATURAL RANGE: South America including Brazil, though uncertain beyond, now nearly cosmopolitan
REFERENCES: Forzza 2010, MBG-Tropicos, Runieri 2014-2016, USDA-ARS

Erigeron canadensis L. [syn. *Conyza canadensis* (L.) Cronquist]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bitterweed, butterweed, Canada fleabane, hogweed, horseweed, mare's tail, smooth fleabane
PORTUGUESE: conizina-do-Canadá, erva-das-ovelhas
SPANISH: apazote xiiw, arrocillo, calzadilla, espinosilla, farilla cimarrona, hierba del burro, lechuga, pascueta, tzitziquilitl
USES/NOTES: Leaves and seedlings are eaten as a cooked vegetable, and are the source of an edible essential oil used to flavor food.
NATURAL RANGE: Uncertain, native to North America and Brazil, widely naturalized
REFERENCES: Brako and Zarucchi 1993, CONABIO, Cronquist 1980, Facciola 1990, Forzza 2010, MBG-Tropicos, PlantaMed

Eriobotrya japonica (Thunb.) Lindl. [syn. *Photinia japonica* Thunb.]
FAMILY: Rosaceae (rose)
ENGLISH: Japanese medlar, Japanese plum, loquat, nispero
PORTUGUESE: ameixa-amarela, ameixa-do-japão, nêspera, nêspera-do-Japão

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SPANISH: ciruela japónica, locuá, manzanilla, níspero, níspero de España, níspero del Japón, níspero japonés, víspero
USES/NOTES: Acidic, yellow to orange, 3 cm long, ovoid fruits, are eaten fresh or preserved. Cultivated widely in warm regions as an ornamental fruit tree. Has become a food source for exotic birds and a host for the Caribbean fruit fly in South Florida.
NATURAL RANGE: Central China to Japan, widely naturalized in humid tropical and subtropical America from Florida to Peru and Brazil
REFERENCES: Bourke *et al.* 1987, Breedlove 1986, IBGE 1980, Johns and Stevenson 1985, Kermath (notes), Mabberley 1987, Martin *et al.* 1987, OAS 1973, Omawale 1973, Popenoe 1974, Works 1990, Wunderlin 1998

Eriodictyon californicum (Hook. & Arn.) Torr.
FAMILY: Hydrophyllaceae (waterleaf)
SPANISH: yerba santa
USES/NOTES: Leaves are chewed for refreshment and are used for tea. Leaf extract is used as a flavoring agent.
NATURAL RANGE: California to Mexico
REFERENCES: Clarke 1977, Gibbons and Tucker 1979, Morton 1976a, Munz and Keck 1959

Eriogonum corymbosum Benth.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: corymbed buckwheat, crispleaf buckwheat, Fremont's buckwheat, umbrella plant, wild buckwheat
USES/NOTES: Amerindians in Arizona ate boiled leaves with cornmeal.
NATURAL RANGE: Southwestern U.S.
REFERENCES: Bailey Hortorium 1976, Uphof 1968, USDA-NRCS, Yanovsky 1936

Eriogonum inflatum Torr.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: desert trumpet, umbrella plant, wild buckwheat
SPANISH: flor de borrego
USES/NOTES: Young stems are eaten raw before flowers appear.
NATURAL RANGE: Western U.S. from southern Calironia to southwestern Colorado through Arizona and New Mexico into adjecnt northwestern Mexico
REFERENCES: Bailey Hortorium 1976, Hickman 1993, MBG-Tropicos, Uphof 1968, Yanovsky 1936

Eriogonum longifolium Nutt.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Indian turnip, longleaf buckwheat, longleaf wild buckwheat
USES/NOTES: Amerindians ate the roots.
NATURAL RANGE: Southeastern to south-central U.S.

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REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, Mabberley 1987, Uphof 1968

Eriotheca gracilipes (K.Schum.) A.Robyns [syn. *Bombax gracilipes* K.Schum.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
PORTUGUESE: paineira-do-cerrado, paineirinha
USES/NOTES: Shrub to small tree produces edible seeds that are covered with cotton-like fibers.
NATURAL RANGE: Dry tropical forests, seasonally inundated forests, and drier rainforests of central and central-western Brazil, Bolivia, and Paraguay
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Erisma calcaratum (Link) Warm.
FAMILY: Vochysiaceae (vochysia)
PORTUGUESE: aburana, jaboti
SPANISH: cacahuillo, jabuti, quillo sisa
USES/NOTES: Fruit is edible and medicinal.
NATURAL RANGE: Northern and western Amazonian Brazil and Amazonian Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Kawasaki 1998, Martin *et al*. 1987

Erisma japura Spruce ex Warm.
FAMILY: Vochysiaceae (vochysia)
PORTUGUESE: japurá
USES/NOTES: Seeds are ground into an oily butter that is mixed and eaten with other foods in Amazonia.
NATURAL RANGE: Northern Amazonia (Amazonas state in Brazil) to Colombia and Venezuela
REFERENCES: Cavalcante 1991, Dufour 1990, Kawasaki 1998, Mabberley 1987, Martin *et al*. 1987, Uphof 1968

Erodium cicutarium (L.) L'Hér. ex Aiton
FAMILY: Geraniaceae (African violet or geranium)
ENGLISH: alfilerea, filaree, heronbill, red-stemmed filaree, stork's-bill
PORTUGUESE: bico-de-cravo, bico-de-grou, pé-de-pomba
SPANISH: aguja del pastor
USES/NOTES: Greens are eaten raw in salads or cooked.
NATURAL RANGE: Europe, naturalized in the Americas
REFERENCES: Calderón Hinojosa *et al*. n.d., Facciola 1990, Harrington 1967, Mabberley 1987, Yanovsky 1936

Erodium moschatum (L.) L'Hér.
FAMILY: Geraniaceae (African violet or geranium)

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ENGLISH: common heronbill, musk-clover, musky stork's bill, white-stem filaree
PORTUGUESE: agulha-moscada, bico-de-cegonha, bico-de-cegonha-moscada, erva-alfinete, erva-relógio
SPANISH: aguja de Nuestra Señora, agujas, agujas de Nuestra Señora, agujilla, alfileles, alfiler, alfileres, alfileres almizcleños, alfilerico, alfilerilla, alfilerillo blanco, alfilerillos, alfileritos, alfileros, alfileteros, almizcleña, almizclera, almizeleña, aujilla, aujillo, barbadejos, ceriñuelo, cigüeñuela, geranio almisclado, geranio almizclado, geranio almizcleño, geranio de almizcle, geranio primero, hierba almizclada, hierba del almizcle, hierba del moro, hierba mezclera, pico de cigüeña con olor a almizcle, pico de cigüeña primero, relojes, relojicos, relojitos, tintones, tuercegallegos, tuercegallos, yerba almizclada, yerba almizclera, yerba de almizcle, yerba del almizcle, yerba del moro, yerba mezclera
USES/NOTES: Highly aromatic leaves are added to salads or used as a potherb in cooked dishes.
NATURAL RANGE: Europe, widely naturalized in the Americas excluding Brazil and also widely cultivated
REFERENCES: Bailey Hortorium 1976, Calflora, CONABIO, Facciola 1990, Forzza 2010, MBG-Tropicos

Eruca vesicaria (L.) Cav. [syn. *E. sativa* Mill.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: arugula, garden rocket, rocket, rocket salad, roquete, roquette, rucola, rugola, rugula, salad rocket
PORTUGUESE: pinchão, roquete, rúcola, rúcula, taramira
SPANISH: arugula, jaramago, rúcula, rúgula
USES/NOTES: Piquant leaves and flowers are eaten fresh in salads, and seeds are the source of a pungent edible oil.
NATURAL RANGE: Central and southern Europe, now widespread
REFERENCES: Ferwerda 1984, Guia Rural n.d., IBGE 1980, Kermath (notes), Mabberley 1987, Padulosi and Pignone 1997, Rehm and Espig 1991

Eryngium foetidum L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: bhandhania, chardon bene, culantro, duck-tongue herb, false coriander, fitweed, goat chaser, long coriander, Mexican cilantro, New World coriander, prickly herb, Puerto Rican coriander, saw-leaf herb, sawtooth herb, sawtooth coriander, shadow beni, shandon beni, spiritweed, spirit-weed, stinkweed, voodoo devil, wild coriander
FRENCH: azier la fièvre, chardon béni, chardon bénie, chardon étoilé, chardon étoilé puant, chardron, shado beni

PORTUGUESE: chicória, chicória-do-pará, coentro-bravo, coentro-da-colonia, coentro-de-caboclo, coentro-largo, recão-de-monte
SPANISH: alcapate, antiguo, ashe (Shipibo), chicoria, chillangua, chilungua (Coaiquer), cilanta, cilantro, cilantro ancho, cilantro coyote, cilantro de monte, cilantro de poso, cilantro de pozo, cilantro habanero, cilantro mexicano, cilantro sabanero, cilantrón, culantre, culantrillo, culantrillo de monte, culantro, culantro cimarrón, culantro coyante, culantro coyote, culantro de pata, culantro ediondo, culantro de monte, culantro de tripa, culantro del monte, culantro silvestre, cuxla culantro (Totonac), hierba de monte, kawawat, kisauri (Rama), kurántru (Jívaro), lechimba tape (Cayapa), nunurkwa (Bayano Cuna), pochisqui (Colorado), racao, recao, sacha culantro, samat, sampák (Shuar), sampáp (Shuar), shinccapa (Cofán), silandro sabanero, silantro, silentero, sinca cardo, sinca culantro, siuea culantro, siuca, siuca culantro, siyuca-culantro, suico culantro, tè-chinga-tapé (Cayapa), yerba santa maría, yuhtz'ner via'r (Ch'orti')
SURINAME: sneki wiwiri
USES/NOTES: Leaves have a strong flavor of cilantro leaves (*Coriandrum sativum*) and are used similarly as a fresh herb, cooked and for tea. Fruits are used as a spice. The plant's strong odor may be unpleasant to some, however. Leaf and root are medicinal used to treat upset stomach among other ailments.
NATURAL RANGE: Neotropics from Belize, Mexico and portions of the Caribbean to northern Argentina, Paraguay, and Bolivia, naturalized in Florida and Puerto Rico and elsewhere
REFERENCES: Adams 1972, Alcorn 1984, Bennett 1990, Cardozo *et al.* 2004, Cid 1978, Coe 1994, CONABIO, Duke 1986, Duke 2008, Duke and Vásquez 1994, Forzza 2010, Kermath (notes), MAPA-Brasil 2010, MBG-Tropicos, Omawale 1973, Padoch and de Jong 1991, Price 1990, Ríos 1991, Soukup 1970, UFA/NYBG, USDA-ARS, von Reis Altschul 1973, von Reis Altschul and Lipp 1982

Eryngium maritimum L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: sea eryngo, sea holly
PORTUGUESE: cardo-marítimo
SPANISH: cardo de mar, cardo marino
USES/NOTES: Roots are candied and used in tonics. Young sprouts are eaten like asparagus (*Asparagus officinalis*).
NATURAL RANGE: Europe, naturalized in North America
REFERENCES: CONABIO, Facciola 1990, Mabberley 1987, Uphof 1968

Eryngium paniculatum Cav. & Dombey ex F.Delaroche [treated as *E. humboldtii* F.Delaroche in MBG-Tropicos]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)

ENGLISH: sea holly
PORTUGUESE: gravatá
SPANISH: cadillo, caraguatá, cardancillo, cardoncillo, chupalla, cortadera, cuparra, karaguatá, ñocha pequeña
USES/NOTES: The Mapuche of Patagonian Argentina eat the roots raw or cooked in embers. Aggresively escapes cultivation.
NATURAL RANGE: Argentina, Bolivia, southeastern and southern Brazil, Chile, Paraguay, and Uruguay
REFERENCES: Belov 2005-2012, Forzza 2010, Giehl 2012, MBG-Tropicos, Chilebosque, Molares and Ladio 2012a

Erythranthe glabrata (Kunth) G.L.Nesom [syn. *Mimulus glabratus* Kunth]
FAMILY: Phrymaceae (lopseed), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: monkeyflower, roundleaf monkeyflower
SPANISH: berro, chichicaquilitl, hierba del golpe, ucu ruru
USES/NOTES: Young leaves of this wetland herb with yellow flowers were eaten in pre-Columbian Mexico. Medicinal in Ecuador to treat colds and intestinal ailments.
NATURAL RANGE: Southwestern U.S. to Argentina
REFERENCES: MBG-Tropicos, Nesom 2012, Picó and Nuez 2000

Erythranthe guttata (Fisch. ex DC.) G.L.Nesom [syn. *Mimulus guttatus* Fisch. ex DC.]
FAMILY: Phrymaceae (lopseed), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: common large monkeyflower, common monkeyflower, common yellow monkeyflower, monkeyflower, seep monkeyflower, yellow monkeyflower
USES/NOTES: Young, somewhat bitter leaves are added to salads.
NATURAL RANGE: Western North America to the central Andes
REFERENCES: Facciola 1990, Jørgensen and León-Yánez 1999, Jørgensen and Ulloa Ulloa 1994, Kirk 1970, Nesom 2012, Yanovsky 1936

Erythrina americana (Dryand.) Mill.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: American coral tree, coral bean, coral tree, coralbean, naked coral-tree
SPANISH: cáscara de chomplantle, chak-mol-che (Maya), chilicote, chocolín, chompantle, chotzá, colorín, colorín grande, cosquelite, equimite, flor de colorín, gasparito, gásparo, guachichil, iquimite, laktnga (Nahuatl), li-pa-shcua (Chontal), ma-ja-ñu (Chinanteco), moté, parencsuni (Purépecha), patol, pemoch (Totonac), pemoche, pemuche, pichoco, pichojo, pito, pitillo, quachuchil, quimite, sompantle, te'batai (Otomí), tzen-

tze, tzompantle (Nahuatl), tzompantli (Nahuatl), xoyo (Maya), zompantle, zompantli, zumpantle (Nahuatl)
USES/NOTES: Beautiful red flowers are soaked in water or boiled then dried and cooked with eggs, or cooked and added to salads and soups, or steeped as tea. Tender, young leaves are eaten as greens. Flowers are also medicinal and the tree is grown as an ornamental, to shade and support coffee, cacao, and other crops, as a living fence, and for animal feed. Poisonous red seeds are used as beads for jewelry.
NATURAL RANGE: Central Mexico through northern Central America
REFERENCES: Alcorn 1984, CONABIO, Facciola 1990, García-Mateos *et al.* 2001, Mabberley 1987, Mapes and Basurto 2016, MBG-Tropicos, Mutchnick and McCarthy 1997

Erythrina berteroana Urb.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: coral bean, coralbean, machete, pito coral tree
PORTUGUESE: mulungu
SPANISH: aposhi, árbol de pito, búcaro, bucayo, cañaro, chilicote, colorín, coralillo, coralito, cresta de gallo, elequeme, gallito, gualiqueme, gualiquene, helequeme, k'ante (Lacandon), machetillo, machetitos, palo de pito, palo madre cacao, palo madre de cacao, palo santo, parsu, peonía, pernilla de casa, pito, pito de peronilla, poro, poró, porotón, quilite, sacha poroto, tz'ajtel (Tz'utujil), tz'ite or tz'ite' (K'iche), tzompantli (Nahuatl), zinacancuahuitl (Aztec)
USES/NOTES: Young leaves, shoots, and flower buds are eaten as vegetables in El Salvador and Guatemala. When eaten in sufficient quantities, they may induce sleep. Seeds and mature leaves and twigs are poisonous. The tree is grown commonly as a living fence and for shade in coffee, cacao, and vanilla plantations.
NATURAL RANGE: Southern Mexico, Central America, Colombia, and Venezuela, perhaps beyond and widely introduced elsewhere in the Neotropics
REFERENCES: CONABIO, Duke 1986, Estrella 1991, Leung 1961, Martin and Ruberté 1979, MBG-Tropicos, Morton 1994, Naranjo 1991, OAS 1973, Sitler 2010, Stanzione 2003, USDA-NRCS, von Reis Altschul and Lipp 1982

Erythrina corallodendron L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: coral bean, coral erythrina, coralbean, cutlass bush, duppy machete, Spanish machete, whistle tree
SPANISH: amapola, bucare peonía, chocho, colorín, coral, yaca

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USES/NOTES: Young flowers and leaves have been eaten cooked. Seeds are used in traditional ceremonies involving the Mayan calendar in Mesoamerica.
NATURAL RANGE: Hispaniola, Puerto Rico, Jamaica, and the Virgin Islands and likely elsewhere in the Antilles, perhaps beyond, now widespread in the Neotropics, though not present in Brazil according to Forzza
REFERENCES: Adams 1972, Forzza 2010, Nellis 1994, OAS 1973, USDA-ARS, USDA-NRCS

Erythrina edulis Triana [syn. *E. esculenta* Sprague]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: basul
PORTUGUESE: chachafruto, mulungu
SPANISH: amasisa, anteporoto, antipurutu, balsui, balsuy, balú, baluy, basul, boleú, bucare mompás, cáñaro, chachafruto, chafruto, calú, frisol calú, nopás, fréjol de árbol, frijol de árbol, frijol de Inca, frijol mompás, guato, mompás, pachullo, pajuro, pajurro, pisonay, poroto, poroto pashigua, sacha poroto, sacha puruto, sachafruto, sachaporoto, sachaporoto del basul, sachapuruto, shapurutu
USES/NOTES: Eaten as a side dish and a famine food, the seed must be cooked first to remove toxins, typically boiled with salt. Tree is grown as a living fence and to shade coffee and other crops.
NATURAL RANGE: Andes of South America from Bolivia to Venezuela, cultivated beyond
REFERENCES: Barrera Marín 1991, Brako and Zarucchi 1993, Cárdenas 1969, Gentry 1992, Naranjo 1991, NRC 1989, OAS 1973, Soukup 1970

Erythrina fusca Lour. [syn. *E. glauca* Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bucare, coral bean, purple coral tree, swamp immortelle
PORTUGUESE: alecrim, mulungu, sananduva, suinã
SPANISH: ahuejote, ahuijote, amasisa, anauco, assacu, assasu rana, bucago, bucare, cámbulo, gallito de pantano, moté manso, palo prieto, palo santo, pito
USES/NOTES: Flowers are eaten cooked or used as a condiment by native Amazonians. Also medicinal.
NATURAL RANGE: Southern Mexico through tropical South America and the West Indies, widely cultivated
REFERENCES: Adams 1972, Duke and Vásquez 1994, Forzza 2010, García-Mateos *et al.* 2001, Kermath (notes), OAS 1973, Silva *et al.* 1977, USDA-ARS, Williams 1981

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Erythrina herbacea L. [syn. *E. arborea* Small, *E. rubrinervia* Jacq.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: cardinal-spear, Cherokee bean, coral bean, coralbean, eastern coral bean, eastern coralbean, red cardinal
SPANISH: búcaro, bucayo, colorín, gallito, jutucu, pito
USES/NOTES: Five cm long scarlet flowers are eaten boiled. Poisonous, hard, red seeds are used as beads and contain an extract used in rat poison. A decoction of the roots is used to reduce fevers. Shrub to small tree is also planted occasionally in urban landscapes in the southeastern U.S. for its attractive flowers.
NATURAL RANGE: Southeastern North America, Mexico, and the West Indies
REFERENCES: Alcorn 1984, CONABIO, Mabberley 1987, Nelson 1994, Niembro Rocas 1992, OAS 1973, von Reis Altschul 1973, Watkins and Sheehan 1975, Wiersema *et al.* 1990

Erythrina poeppigiana (Walp.) O.F.Cook
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: erythrina-do-alto
SPANISH: amasisa, poró, poró gigante
USES/NOTES: Flowers taste like green beans and are used similarly.
NATURAL RANGE: Neotropics including Bolivia, Brazil (Amazonia), Central America, Colombia, Ecuador, Peru, the Antilles, and Venezuela
REFERENCES: Forzza 2010, Lewis 1987, Neill and Palacios 1989

Erythrina standleyana Krukoff
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: chack che’ (Maya), chak mo’olche’ (Maya), colorín, hutucu, jutucu, piñón espinoso
USES/NOTES: Flowers are eaten boiled, dried then fried, often in tamales. Immature fruits also are eaten.
NATURAL RANGE: Mexico, Belize, and Cuba
REFERENCES: Alcorn 1984, CONABIO, Sousa and Cabrera 1983

Erythronium albidum Nutt.
FAMILY: Liliaceae (lily)
ENGLISH: white fawnlily, white trout-lily
USES/NOTES: Bulbous roots are eaten raw or cooked, leaves are eaten raw in salads or cooked, and flowers are edible.
NATURAL RANGE: Eastern and central North America from eastern Texas to Georgia to New York, Minnesota, and Ontario

REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Gleason and Cronquist 1991, USDA-NRCS

Erythronium americanum Ker Gawl.
FAMILY: Liliaceae (lily)
ENGLISH: amber bell, dogtooth violet, trout lily, trout-lily, troutlily, yellow adder's tongue, yellow trout-lily
USES/NOTES: Bulbous roots are eaten as a cooked vegetable, leaves are added to salads or eaten as cooked greens, yellow flowers are edible and sweet, young plants are used as a potherb, and corms are eaten in salads. Corms also may have emetic properties.
NATURAL RANGE: Widespread in Eastern North America from Louisiana and Georgia to Minnesota and Ontario to Maine and Nova Scotia
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Harrington 1967, Kermath (notes), Tomikel 1986, USDA-NRCS

Erythronium grandiflorum Pursh [syn. *E. parviflorum* (S.Watson) Goodd.]
FAMILY: Liliaceae (lily)
ENGLISH: adder's tongue, dogtooth fawn lily, dogtooth violet, fawnlily, glacier lily, glacierlily, trout-lily, yellow avalanche lily, yellow avalanche-lily, yellow dogtooth violet, yellow fawnlily, yellow glacierlily
USES/NOTES: Flowers, leaves, and corms are eaten raw in salads, but may have emetic properties. Young plants are used as a potherb.
NATURAL RANGE: Western North America
REFERENCES: Harrington 1967, Kermath (notes), LBJWC, Uphof 1968, Yanovsky 1936

Erythronium oregonum Applegate
FAMILY: Liliaceae (lily)
ENGLISH: giant white fawnlily, Oregon fawn-lily, trout-lily
USES/NOTES: Bulbous roots are eaten raw, dried, or cooked.
NATURAL RANGE: Coastal mountains of northern California, Oregon, Washington, and southern British Columbia
REFERENCES: Calflora, Hickman 1993, Turner and Bell 1971

Erythroxylum coca var. *coca*
FAMILY: Erythroxylaceae (coca)
ENGLISH: Bolivian coca, coca, coca shrub, Huanuco coca
PORTUGUESE: coca, epadu, hayo, ipadu
SPANISH: coca, coca huánuco, cuca, hayo, hayuelo, huánuco, jaya, spadic
USES/NOTES: Cocaine-containing leaf, widely chewed in the Andean highlands as a stimulant and to relieve hunger pangs and altitude sickness, is a minor source of vitamins A, C, and D.

Leaf also is the source of a commonly consumed tea called *mate de coca* in Spanish, and an extract (with the cocaine removed) used to flavor Coca Cola®, and wine. Cultivated for at least 5,000 years, *E. coca* var. *coca* is the most commercially important source of the alkaloid cocaine, widely used as an illicit drug and historically in medicines.
NATURAL RANGE: Eastern Andes of Ecuador, Peru, and/or Bolivia
REFERENCES: Balick 1985, Boucher 1991, Burchard 1975, Cooper 1949, Duke *et al*. 1975, Duke and Vásquez 1994, Kermath (notes), Plowman 1979, Plowman 1984, Schultes 1984, Weatherford 1988

Erythroxylum coca var. *ipadu* Plowman
FAMILY: Erythroxylaceae (coca)
ENGLISH: Amazonian coca
PORTUGUESE: epadu, ipadu
SPANISH: coca, hayo, jaya, yapadú
USES/NOTES: Leaves are used medicinally, as a cocaine source, in *mate de coca* tea, and as a chew for their stimulative effects and infrequently to relieve hunger pangs and altitude sickness. Though lower in cocaine content than other *Erythroxylum* spp., *E. coca* var. *ipadu* is the most important coca in lowland Amazonia. Some commercial production has moved to the Colombian Llanos. Also grown as a medicinal in home gardens in rural Amazonia.
NATURAL RANGE: Central to western Amazonia
REFERENCES: Balick 1985, Clement 1989, Duke and Vásquez 1994, Kermath (notes), Plowman 1979, Plowman 1984, Schultes 1984

Erythroxylum cuneifolium (Mart.) O.E.Schulz
FAMILY: Erythroxylaceae (coca)
PORTUGUESE: baga-de-pomba, cocão, concon, fruta-de-pomba
SPANISH: coca coquilla, coca de chaparral, coca del monte
USES/NOTES: Unidentified plant part is consumed as a non-medicinal by the Chiquitano of Bolivia. The plant is also medicinal.
NATURAL RANGE: Paraguay into northern Argentina, southern and southwestern Brazil, and Bolivia below 2000m
REFERENCES: BOLFOR 1996, Carretero *et al*. 2011, Forzza 2010

Erythroxylum havanense Jacq. [syn. *E. chiapense* Lundell, *E. mexicanum* Kunth]
FAMILY: Erythroxylaceae (coca)
ENGLISH: bracelet, cherry, wild cherry
SPANISH: acusa, agusá, cabeza de negro, chililllo, colorín, escoba jayo, escobillo, fruto de paloma, jibá, mamoa, mamosa, palo chino, pata de pájaro, pie de pájaro, quiebra hacha, quiebrahacha, tetilla
USES/NOTES: Purple to bright red succulent fruit reportedly is edible.

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NATURAL RANGE: Northwestern (southern Sonora) and east-central (Veracruz) Mexico and Belize to Colombia, Ecuador, Venezuela, Guyana, and the Antilles
REFERENCES: CONABIO, Díaz *et al*. 2006, Espejo Serna *et al*. n.d., Grandtner and Chevrette 2014, MBG-Tropicos, Plowman 1991, Plowman and Hensold 2004

Erythroxylum novogranatense (D.Morris) Hieron. [syn. *E. coca* var. *novogranatense* D.Morris, E. *novogranatense* var. *novogranatense*]
FAMILY: Erythroxylaceae (coca)
ENGLISH: Colombian coca
PORTUGUESE: coca, ipadu
SPANISH: coca
USES/NOTES: Leaf occasionally is chewed for its stimulating effects or used for *mate de coca* tea and is a minor cocaine source. Plant has the greatest environmental range.
NATURAL RANGE: Northern Andes of Colombia and Venezuela
REFERENCES: Plowman 1979, Plowman 1984

Erythroxylum novogranatense var. *truxillense* (Rusby) Plowman [syn. *E. truxillense* Rusby]
FAMILY: Erythroxylaceae (coca)
ENGLISH: Trujillo coca
PORTUGUESE: coca
SPANISH: coca
USES/NOTES: Leaf is a cocaine source, though less commercially important than *E. coca* var. *coca*, used as a masticant by Andean peasants to relieve altitude sickness and hunger pangs, and for *mate de coca* tea.
NATURAL RANGE: Drier Andean valleys of northern Peru and/or Ecuador
REFERENCES: Plowman 1979, Plowman 1984

Eschscholzia californica Cham.
FAMILY: Papaveraceae (poppy)
ENGLISH: California goldpoppy, California poppy, desert goldpoppy
SPANISH: amapola de California, amapola del campo, copa de oro
USES/NOTES: Leaves, of California's state flower, are eaten boiled or roasted. Also widely cultivated for its variable, showy flowers, which are famous for blanketing the landscape with a golden glow.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico, widely naturalized
REFERENCES: Breedlove 1986, FNAEC 1997, Marticorena and Quezada 1985, Munz 1974, Uphof 1968

Eschweilera compressa (Vell.) Miers [syn. *Lecythis angustifolia* (Mart.) Endl. ex O.Berg]

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FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: sapucaia-mirim
USES/NOTES: Seed is an edible oil source.
NATURAL RANGE: Brazil
REFERENCES: Martin *et al*. 1987, Mori and Prance 1990b

Eschweilera grandiflora (Aubl.) Sandwith [syn. *Lecythis grandiflora* Aubl.]
FAMILY: Lecythidaceae (Brazil nut)
SPANISH: machimango
USES/NOTES: Seeds are edible.
NATURAL RANGE: Guianas through Amazonian Brazil to Amazonian Peru
REFERENCES: Duke and Vásquez 1994, Martin *et al*. 1987, Mori and Prance 1990b, Uphof 1968

Eschweilera ovata (Cambess.) Miers [syn. *Lecythis ovata* Cambess.]
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: biriba, biriba-branca, biriba-preta, ibiraba, imbiriba, sapucaia, sapucaínha, tauarisinho
USES/NOTES: Though primarily exploited for lumber, seeds are an edible oil source and wood is used to make the bow of the *berimbau*, a single-stringed instrument used especially for *capoeira* music in northeastern Brazil.
NATURAL RANGE: Eastern Brazilian forests from Amapá to Espírito Santo to the interior of Mato Grosso and Mato Grosso do Sul
REFERENCES: Graham and Robinson 2003, Gusson 2003, Kermath (notes), Martin *et al*. 1987, Mori 2001, Mori and Prance 1990b

Escobaria vivipara (Nutt.) Buxb.
FAMILY: Cactaceae (cactus)
ENGLISH: ball cactus, bunch cactus, cushion cactus, golfball cactus, mammillaria, nipple cactus, pincushion cactus, purple mammillaria, spinystar, sprouting pincushion cactus
USES/NOTES: Fruits and flowers are eaten raw or cooked, and stems are eaten cooked.
NATURAL RANGE: Central and western North America from southern Canada
REFERENCES: Hickman 1993, Kindscher 1987

Escontria chiotilla (K.Schum.) Rose
FAMILY: Cactaceae (cactus)
SPANISH: chiotilla, geotilla, jiotilla, tuna
USES/NOTES: Sold in local markets, purple, scaly fruits are eaten fresh or dried and are said to taste like gooseberries.
NATURAL RANGE: Southern Mexico from Guerrero, Michoacán, Oaxaca, and southern Puebla

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REFERENCES: Britton and Rose 1963, Facciola 1990, Mabberley 1987, Martin *et al*. 1987, Uphof 1968

Espostoa lanata (Kunth) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: cottonball, Peruvian old-man cactus
SPANISH: soroco
USES/NOTES: Whitish fruit pulp is eaten fresh.
NATURAL RANGE: Ecuador and northern Peru
REFERENCES: Britton and Rose 1963, Facciola 1990, Gómez 1966, Madsen 1989, Martin *et al*. 1987, Uphof 1968

Etlingera elatior (Jack) R.M.Sm. [syn. *Nicolaia elatior* (Jack) Horan, *Phaeomeria speciosa nom. illeg.*]
FAMILY: Zingiberaceae (ginger)
ENGLISH: Philippine waxflower, torch ginger
SPANISH: bastón del emperador
USES/NOTES: Widely cultivated as an ornamental. Inflorescence, stem centers, and fruits are edible.
NATURAL RANGE: Malaya
REFERENCES: Duke and Vásquez 1994, Facciola 1990

Eucalyptus globulus Labill. [also other *Eucalyptus* spp.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: blue gum, eucalyptus, fever tree
PORTUGUESE: eucalipto
SPANISH: eucalipto
USES/NOTES: Leaves can be used to make a dilute tea, and leaf's essential oil is used as a flavoring agent and in medicines. Wood is used for fuel.
NATURAL RANGE: Victoria and Tasmania, Australia, naturalized and invasive in the New World, especially in the Andes and parts of Central America and California
REFERENCES: Mabberley 1987, Morton 1976a, Schneider 1987, Tanaka 1976, Usher 1974

Eugenia acapulcensis Steud. [syn. *E. maritima* DC.]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán, barazón, capulín, chilonche, guayabillo, muñeco, palo agrio
USES/NOTES: Edible fruits are eaten off the tree and sold occasionally in local markets.
NATURAL RANGE: Southern Mexico and Belize to Colombia
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Molina 1975, Sánchez-Vindas 1990, Stevens *et al.* 2001

Eugenia axillaris (Sw.) Willd.

FAMILY: Myrtaceae (myrtle)
ENGLISH: black cherry, white stopper
SPANISH: chamiso, escobo, grajo, guairaje
USES/NOTES: Red to blue/black, sweet berries are eaten out of hand. The name "stopper" comes from the use of its leaves to treat, or "stop" diarrhea. The plant emits an odor similar to the odor of skunks.
NATURAL RANGE: Coastal central Florida through the Keys, the West Indies, southern Mexico, and northern Central America
REFERENCES: Adams 1972, Kermath (notes), Morton 1977, Nelson 1994, Taylor 1998

Eugenia biflora (L.) DC.
FAMILY: Myrtaceae (myrtle)
ENGLISH: black-rodwood, rodwood, rodwood eugenia
PORTUGUESE: murta, murtinha, vassourinha
SPANISH: arichai (Pemon), arrayán, chichirina, cipresillo, coca, escobón, horno pichana, guayabillón rebalsero, hoja menuda, macagüete, murta, pichirina, pitanga, pitanguera, chuspi muyu (Kichwa)
USES/NOTES: Shrub to small tree of up to 7m has small, pinkish/red to dark purplish- or bluish-black sweet fruits that are eaten locally throughout its range.
NATURAL RANGE: Amazonian Bolivia, Brazil, Peru and Ecuador, Colombia, Venezuela, the Guianas, Central America, Southern Mexico, the Antilles, and southern Florida
REFERENCES: Adams 1972, Forzza 2010, Grandtner 2005, Grandtner and Chevrette 2014, Martin *et al*. 1987, MBG-Tropicos, Nelson 1994, Silva *et al*. 1977

Eugenia brasiliensis Lam. [syn. *E. dombeyi* (Spreng.) Skeels, *E. dombeyana* DC.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazil cherry, Brazilian cherry
PORTUGUESE: cagateira, cereja-brasileira, grumichama, grumixama, gruixameira, pitomba
SPANISH: cumbixaba, grumichama, grumixaba, grumixama, pomarosa forastera, pomarrosa forastera,
USES/NOTES: Small, yellow, red, or dark red, globose fruits are consumed fresh, jellied, in pies, or fermented into wine. Leaf and bark are medicinal. Bark is used to tan leather and wood is used in carpentry. Slender, erect tree, to about 8 m, is grown as an ornamental.
NATURAL RANGE: Southern coastal Brazil perhaps to Peru
REFERENCES: Bourke *et al.* 1987, Brücher 1989, Guia Rural n.d., Hoyas 1989, Kunkel 1984, Mabberley 1987, Martin *et al*. 1987, Morton

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1987a, Mowry *et al*. 1967, Popenoe 1974, Rehm and Espig 1991, Sturtevant 1972, Uphof 1968, Usher 1974

Eugenia calycina Cambess.
FAMILY: Myrtaceae (myrtle)
ENGLISH: savannah pitanga
USES/NOTES: Small, red, oval berries taste like Suriname cherries (*Eugenia pitanga*) and are of good quality for eating out of hand or in preserves, juices, and sweets.
NATURAL RANGE: Goiás, São Paulo, and Paraná, Brazil
REFERENCES: Forzza 2010, Lorenzi *et al*. 2000, MBG-Tropicos

Eugenia capuli (Schltdl. & Cham.) Hook. & Arn.
FAMILY: Myrtaceae (myrtle)
SPANISH: aca-lasni (Totonac), árbol de arrayán, arrayán, calarni, capulín, capulín agarroso, capulín corona, capulín de mayo, capulín de zorrillo, capulín pixtlillo, capulincillo, chepecuy, clavero, clavo, escobilla, escobillo, frutilla, guacoquito, guayabilla, guayabillo, guayabillo cimarrón, ishlacastápu tamacni, kalaxni, katsasni, li'xkit, lilh'palh'na (Totonac), mapicil (Nahuatl), mujuti, palo de temazate, pejte (Huastec), pimientilla, piste (Huastec), quinda, raigán, rayanillo, vainilla, wirich, yaga, yagalán (Zapotec), zinakiwi
USES/NOTES: Fruit is eaten the Huasteca region of Mexico.
NATURAL RANGE: Mexico from Tamaulipas and Nayarít to southern Mexico and the Yucatán the Isthmus and Central America including belize, Guatemala, Honduras, and Costa Rica
REFERENCES: Alcorn 1984, CONABIO, Martin *et al*. 1987

Eugenia cerasiflora Miq. [syn. *E. itacolumensis* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: cherry-of-the-Rio-Grande
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Coastal rainforests of eastern and southern Brazil from Sergipe to Santa Catarina
REFERENCES: Angely 1970, Forzza 2010, Martin *et al*. 1987

Eugenia confusa DC. [syn. *E. garberi* Sarg., *E. krugii* Kiaersk.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: ironwood, red stopper, redberry eugenia, redberry stopper
SPANISH: arrayán de baya roja, cieneguillo, comecará
USES/NOTES: Small, round, bright red berry is juicy and edible. Also an attractive understory shrub for landscaping
NATURAL RANGE: South Florida (where it is endangered), Cuba, Puerto Rico, the Virgin Islands, and elsewhere in the Antilles
REFERENCES: Adams 1972, Alain 1953, Díaz *et al*. 2006, Long and Lakela 1971, Nelson 1994

Eugenia crenata Vell. [syn. *E. velloziana* O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambuhy, cambuí, cambuí-da-praia, cambuí-da-restinga, cambuí-de-cachorro, cambuim, cambuim-de-cachorro, cambuí-pitanga, cambuí-verdadeiro, cambuizeiro-de-cachorro, goiabeira-do-mato
USES/NOTES: Fruit is edible.
NATURAL RANGE: Atlantic coastal forest of Rio de Janeiro, Brazil
REFERENCES: Forzza 2010, Gomes 1972, Inglez de Souza *et al*. 1998, Martin *et al*. 1987

Eugenia discolorans C.Wright & Sauvalle [syn. *Marlierea glomerata* Griseb.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: yellow jaboticaba
PORTUGUESE: cambucá
USES/NOTES: Fruit is edible.
NATURAL RANGE: Cuba
REFERENCES: Alain 1953, Facciola 1990, López Almirall 2016, Martin *et al*. 1987, MBG-Tropicos

Eugenia disticha (Sw.) DC.
FAMILY: Myrtaceae (myrtle)
ENGLISH: wild coffee (seeds)
USES/NOTES: Dark purple, ripe fruits are eaten.
NATURAL RANGE: Jamaica
REFERENCES: Adams 1972, Kraemer 1916, Martin *et al*. 1987, Sturtevant 1972

Eugenia domingensis O.Berg [syn. *E. aeruginea* DC.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: serrette guave
FRENCH: serrette guave
SPANISH: guasábara, guásara, guasávara
USES/NOTES: Fruit is edible. *E. aeruginea* is recognized as a distinc species by The Plant List and CONABIO
NATURAL RANGE: *E. domingensis* from the Greater Antilles; *E. aeruginea* from the Greater Antilles, southern Mexico and northern Central America
REFERENCES: CONABIO, ITIS, Little and Wadsworth 1964, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Sánchez-Vindas 1990, USDA-NRCS

Eugenia dulcis O.Berg
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit is said to be edible.
NATURAL RANGE: State of São Paulo in southeastern Brazil

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REFERENCES: Angely 1970, d'Eeckenbrugge and Ferla 2000, Forzza 2010, Govaerts *et al*. 2008, Martin *et al*. 1987

Eugenia dysenterica DC. [syn. *Stenocalyx dysentericus* (DC.) O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cagaitá-do-campo, cagaiteira
SPANISH: mochochí, mochochó
USES/NOTES: Sweet, yellow fruits are consumed fresh, in jellies, or as wine, but should be consumed in moderation, as they may be laxative.
NATURAL RANGE: Brazilian Cerrado and Pantanal and Amazonian Bolivia, although Forzza indicates that the taxon is endemic to Brazil
REFERENCES: Forzza 2010, Fouqué 1972, IBGE 1980, Jardim Botânico de Brasília 1989, Martin *et al*. 1987, MBG-Tropicos

Eugenia eggersii Kiaersk.
FAMILY: Myrtaceae (myrtle)
ENGLISH: guasabara
SPANISH: guasábara
USES/NOTES: Fruit is edible.
NATURAL RANGE: Puerto Rico
REFERENCES: Liogier and Martorell 1999, Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Eugenia eurycheila O.Berg
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: ginja
USES/NOTES: Fruit is edible.
NATURAL RANGE: Eastern Roraima, Brazil and adjacent west-central Guyana
REFERENCES: Anderson and Posey 1989, Balée 1994, Fonseca *et al*. 2005, MBG-Tropicos

Eugenia florida DC.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: guamirim, jambo, jamelão-do-campo, pitanga
SPANISH: arrayán, emi yuemo (Huaorani), fichal blanco, ipiya, mulchi (Quichua), naimonkamo (Huaorani), piitirijrida (Curripaco), quima, uva, uva de Jamaica
USES/NOTES: Fruit is used for preserves, juices, and wine. Raw fruit is astringent.
NATURAL RANGE: Mainland Neotropics from Nicaragua to Bolivia and Paraguay
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

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Eugenia foetida Pers. [syn. *E. buxifolia* (Sw.) Willd., *E. mayana* Standl., *E. myrtoides* Poir.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: boxleaf eugenia, boxleaf stopper, Spanish stopper
SPANISH: anguila, chilonche, guayabillo, sak-loob (Maya), yagalán
USES/NOTES: Fruit is edible.
NATURAL RANGE: South Florida, northern Antilles, Belize, Mexico's Yucatán Peninsula, and the Petén of Guatemala
REFERENCES: CONABIO, Correll and Correll 1982, Liogier and Martorell 1999, MBG-Tropicos, Wunderlin 1992

Eugenia haematocarpa Alain
FAMILY: Myrtaceae (myrtle)
ENGLISH: luquillo mountain stopper
SPANISH: uvillo
USES/NOTES: Endangered tree's fruit is edible.
NATURAL RANGE: Puerto Rico
REFERENCES: Liogier and Martorell 1999, Martin *et al*. 1987, Pascarella 2000

Eugenia inundata DC.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: gorabarana
SPANISH: guabilla, guayabilla, fuanacho, juanacha, juanache, mishquina, sacha cereso
USES/NOTES: Shrub's red fruits are eaten out of hand or made into juice.
NATURAL RANGE: Amazonian Bolivia, Brazil and Peru
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, McVaugh 1969

Eugenia involucrata DC. [syn. *E. aggregata* (Vell.) Kiaersk. *nom. illeg.*, *Phyllocalyx involucratus* (DC.) O.Berg, *Stenocalyx involucratus* (DC.) Kausel]
FAMILY: Myrtaceae (myrtle)
ENGLISH: cherry-of-the-Rio-Grande
PORTUGUESE: araçá, araçázinho, cereja, cereja-do-mato, cereja-do-rio-grande, cereja-gaúcha, cerejeira-do-mato
SPANISH: arrayán, cerezo de Río Grande, saguinto, yvá namichai
USES/NOTES: Small reddish-purple, tart fruits collected from the wild are eaten fresh out of hand, juiced, preserved, or in liquers.
NATURAL RANGE: Brazil, Bolivia, Paraguay and northern Argentina
REFERENCES: Angely 1970, Arantes and Monteiro 2002, FloraSBS, Martin *et al*. 1987, MBG-Tropicos, Mowry *et al*. 1967

Eugenia jambos L. [syn. *Jambosa jambos* (L.) Millsp., *Jambosa vulgaris* DC., *Syzygium jambos* (L.) Alston]

FAMILY: Myrtaceae (myrtle)
ENGLISH: jamrosade, plum rose, rose apple
PORTUGUESE: jambo-amarelho, jambo-branco, jambo-cheirosa, jambo-comum, jambo-da-índia, jambo-moreno, jambo-rosa, jambo-verdadeiro, jambre, maçã-rosa
SPANISH: arazá, fruta rosa, manzana, manzana de agua, manzana de rosa, manazana rosa, manzanita de rosa, poma-rosa, pomarosa, pomarrosa, pomarroso, pomo, pomos, puma rosa, yambo
USES/NOTES: Fruits are eaten often preserved and are medicinal, flowers are edible, and the tree is ornamental.
NATURAL RANGE: East Indies, perhaps to the South Pacific, naturalized in humid, frost-free regions
REFERENCES: Adams 1972, Bourke *et al.* 1987, Brako and Zarucchi 1993, Duke 1986, FLEPPC 2003, Guia Rural n.d., IBGE 1980, Mabberley 1987, Morton 1987a, Omawale 1973, Popenoe 1974, Rehm and Espig 1991, Ríos 1991, Usher 1974, Will 1991

Eugenia klotzschiana O.Berg
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: calabacinha-do-campo, pêra-do-campo, pereira-do-campo
USES/NOTES: Occasionally cultivated for its aromatic, pear-shaped yellow fruits used in jellies.
NATURAL RANGE: Central and eastern Brazil to eastern Bolivia
REFERENCES: Forzza 2010, León 1987, Popenoe 1974, Uphof 1968

Eugenia lambertiana DC. [syn. *E. schomburkii* Benth.]
FAMILY: Myrtaceae (myrtle)
SPANISH: guayabilla
USES/NOTES: Orange fruits are eaten by the Ka'apor.
NATURAL RANGE: Greater Amazonia, central and northeastern Brazil the Guianas, and the southern Lesser Antilles
REFERENCES: Amshoff 1951, Balée 1994, Forzza 2010, MBG-Tropicos

Eugenia ligustrina (Sw.) Willd.
FAMILY: Myrtaceae (myrtle)
ENGLISH: black cherry, privet stopper
PORTUGUESE: grumixama-da-índia, pitanga-miúda, pitangueira-do-mato
SPANISH: arraiján, arrayán, birigí, escobón de aguja, granadillo, ibarubá, palo de muleta
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: West Indies and possibly Brazil
REFERENCES: Adams 1972, Bailey Hortorium 1976, IBGE 1980, Martin *et al.* 1987, TAMU-BWG n.d.

Eugenia luschnathiana Klotzsch ex O.Berg [syn. *E. lucescens* Nied., *Phyllocalyx luschnathianus* O.Berg]
FAMILY: Myrtaceae (myrtle)

PORTUGUESE: pitomba, ubaia-do-campo, uvalha-do-campo, uvalheira
USES/NOTES: Juicy, acid fruit pulp is eaten raw or preserved, and seed is eaten roasted. Seed also is used to treat dysentery.
NATURAL RANGE: Bahia, Brazil
REFERENCES: León 1987, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, Mowry *et al*. 1967, Uphof 1968, Usher 1974

Eugenia mcvaughii Steyerm. & Lasser
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Endangered and endemic to the coastal mountains of Venezuela
REFERENCES: Hokche *et al.* 2008, Hoyas 1989, Huérfano *et al.* n.d.

Eugenia monticola (Sw.) DC. [syn. *E. maleolens* Pers.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: bird cherry
SPANISH: birijí, guairaje, hija menuda
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics from South Florida to Ecuador
REFERENCES: Díaz *et al*. 2006, MBG-Tropicos, Stevens *et al.* 2001

Eugenia moschata (Aubl.) Nied. ex T.Durand & B.D.Jacks. [syn. *E. catinga* Baill. *nom. illeg*.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçá
SPANISH: chilca
USES/NOTES: Fruit is edible.
NATURAL RANGE: Guianas and Brazil including Amazonia, Bahia, and Espírito Santo, and Mato grosso do Sul
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Martin *et al*. 1987

Eugenia myrcianthes Nied. [syn. *E. edulis* (O.Berg) Benth. & Hook.f. ex Griseb. *nom. illeg.*, *Hexachlamys edulis* (O.Berg) Kausel & D.Legrand, *Myrciaria edulis* (Vell.) Skeels *nom. illeg.*]
FAMILY: Myrtaceae (myrtle)
ENGLISH: cherry-of-the-Rio-Grande
PORTUGUESE: cagaiteira, cereja-do-rio-grande, ibajaí, ivaí, pêssego-do-mato, ubajaí
SPANISH: águara y va'y (Guarani), iba-jayi (Guarani), igua-jay, mochochó, ocorocillo, ubajaí, ubajay (Guarani), ubajay-guazu, uvajay (Guarani)
USES/NOTES: Tennis ball-sized, yellow fruits are edible and made into vinegar in Argentina.

NATURAL RANGE: Northern Argentina, Uruguay, eastern Paraguay, and southern and eastern Brazil from Rio Grande do Sul to Mato Grosso do Sul in the west to Bahia in the north
REFERENCES: Brücher 1989, Forzza 2010, Grandtner and Chevrette 2014, Mattos 1983, MBG-Tropicos, Mostacedo and Uslar 1999, Romagnolo *et al.* 2004

Eugenia myrobalana DC.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: guabiraba, guabiroba-do-pará, guabirobeira
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonas, Brazil to Amazonian Peru
REFERENCES: Brako and Zarucchi 1993, IBGE 1980, Martin *et al.* 1987, MBG-Tropicos, McVaugh 1958

Eugenia nhanica Cambess.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: nanica, nhanica
SPANISH: ñanica
USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil
REFERENCES: Angely 1970, Martin *et al.* 1987

Eugenia oerstedeana O.Berg [syn. *E. conzattii* Standl.]
FAMILY: Myrtaceae (myrtle)
SPANISH: turú, yaga
USES/NOTES: Fruits are eaten as a snack.
NATURAL RANGE: Mexico and Central America
REFERENCES: Alcorn 1984, OAS 1973, Uphof 1968

Eugenia origanoides O.Berg
FAMILY: Myrtaceae (myrtle)
SPANISH: capulín
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Neotropics, perhaps Mexico
REFERENCES: Kunkel 1984, Martin *et al.* 1987, McVaugh 1963

Eugenia patens Poir. [syn. *E. muricata* DC., *E. riparia* DC.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçá-branco
USES/NOTES: Fruit pulp is eaten by the Ka'apor.
NATURAL RANGE: Amazonian Peru to eastern Amazonian Brazil and the Guianas
REFERENCES: Balée 1994, Brako and Zarucchi 1993, Fraser *et al.* 2011

Eugenia patrisii Vahl [syn. *E. inocarpa* DC.]
FAMILY: Myrtaceae (myrtle)

ENGLISH: fox cherry, hitchu, wild cherry
PORTUGUESE: fruta-de-jaboti, ubaia
SPANISH: sacha guayaba
USES/NOTES: Fruits are eaten fresh or preserved.
NATURAL RANGE: Amazonian Brazil to Peru
REFERENCES: Balée 1994, Cavalcante 1991, Duke and Vásquez 1994, Johnston and Colquhoun 1996, Martin *et al*. 1987, McVaugh 1969, Omawale 1973

Eugenia pisiformis Cambess.
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil
REFERENCES: Martin *et al*. 1987

Eugenia pitanga (O.Berg) Kiaersk. [syn. *Stenocalyx pitanga* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Suriname cherry
PORTUGUESE: pitanga, pitanga-comum
SPANISH: pitanga
USES/NOTES: Fruits are eaten as jelly or occasionally out of hand.
NATURAL RANGE: Brazil to northern Argentina
REFERENCES: Angely 1970, Bailey Hortorium 1976, Facciola 1990, IBGE 1980, Kermath (notes)

Eugenia procera (Sw.) Poir.
FAMILY: Myrtaceae (myrtle)
ENGLISH: ironwood, rock myrtle, rockmyrtle
SPANISH: hoja menuda
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Greater Antilles and northern Lesser Antilles
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Eugenia pseudopsidium Jacq.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçazinho, coração-de-negro, goiabinha
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Lesser Antilles (Martinique) to central Amazonian Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987, Rankin de Mérona *et al*. 1992

Eugenia punicifolia (Kunth) DC.
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit pulp is edible.
SPANISH: fichal blanco, ñangapiry

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NATURAL RANGE: Tropical South America, including northern Argentina, Brazil (excluding the two southernmost states), Bolivia, Colombia, the Guianas, Paraguay, Peru, Venezuela, and Trinidad and Cuba in the Antilles
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Eugenia pyriformis Cambess. [syn. *E. uvalha* Cambess., *Pseudomyrcianthes pyriformis* (Cambess.) Kausel]
FAMILY: Myrtaceae (myrtle)
ENGLISH: kirschmyrte, uvaia
FRENCH: jamboisier rouge
PORTUGUESE: mapari, ubacaba, ubaia, ubaia-do-campo, ubalha, ubalha-do-mato, uvaia, uvaia-do-mato, uvaia-do-pêra, uvalha, uvalha-do-campo
SPANISH: perita costeña, uvayema
USES/NOTES: Tart to astringent fruit is consumed in soft drinks, candies, and as syrup. Also used in folk medicine.
NATURAL RANGE: Northern Argentina, eastern Bolivia, southeastern and southern Brazil, and Paraguay
REFERENCES: Forzza 2010, Guia Rural n.d., IBGE 1980, León 1987, Mabberley 1987, Martin *et al*. 1987, MBG-Tropicos, Peret 1985, Pérez-Arbeláez 1978

Eugenia rhombea (O.Berg) Krug & Urb.
FAMILY: Myrtaceae (myrtle)
ENGLISH: red stopper, spiceberry eugenia
SPANISH: arrayán, chilonche, guayabillo, hoja menuda, hoja menuda blanca, murta, pimienta
USES/NOTES: Small tree to 6m has dark red edible fruits.
NATURAL RANGE: Southern peninsular Florida, Florida Keys, The Bahamas, Antilles, Central America, southern Mexico, and northern Colombia and Venezuela
REFERENCES: Adams 1972, Kunkel 1984, MBG-Tropicos, Nelson 1994, Starr Virtual Herbarium, Taylor 1998

Eugenia selloi O.Berg [syn. *Phyllocalyx edulis* O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: pitangão, pitanga-preta, pitanga-tuba
USES/NOTES: Aromatic pulp of the ribbed fruit is used in preserves.
NATURAL RANGE: Brazil
REFERENCES: Angely 1970, Facciola 1990, Martin *et al*. 1987, Uphof 1968

Eugenia stictopetala Mart. ex DC. [syn. *E. tapacumensis* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: wild guava

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PORTUGUESE: cambica, cambucá, cambucá-do-campo, língua-de-cachorro, pitanga-amarela-do-campo
SURINAME: kromoko
USES/NOTES: Fruit is eaten by the Ka'apor.
NATURAL RANGE: Neotropics from Bolivia, Brazil and Paraguay in the south to the Windward islands of the Lesser Antilles and Costa Rica in Central America excluding Colombia and Ecuador
REFERENCES: Amshoff 1951, Balée 1994, Grandtner and Chevrette 2014, MBG-Tropicos, Muniz n.d.

Eugenia stipitata McVaugh and *E. stipitata* subsp. *sororia* McVaugh
FAMILY: Myrtaceae (myrtle)
ENGLISH: araza
PORTUGUESE: araçá-boi, araçá-comum-de-pará, araçá-piranga, araçandiva, araçanduba, goiabarana, pichi
SPANISH: akúku (Jívaro), ararí (Siona), arasa, arazá, arazá boi, arazá buey, arazá grande, arazá shutzibari, guaba brasiliensis, guayaba brasilera, guayabilla, guayabillo, guayabo de monte, kamush (Shuar), kukú (Jívaro), kukún (Jívaro), pichi, rupina caspi
USES/NOTES: Vitamin C-rich, tennis ball-sized, yellow fruit is consumed fresh, as juice, or in ice cream.
NATURAL RANGE: *E. stipitata* from Amazonia, subspecies *sororia* from western Amazonia, probably Peru
REFERENCES: Cavalcante 1991, Clement 1989, Coomes and Ban 2004, Duke and Vásquez 1994, Forzza 2010, Gentil and Clement 1997, Guia Rural n.d., Kermath (notes), León 1987, MBG-Tropicos, McVaugh 1956, Morton 1987a, Silva *et al*. 1977, Vásquez and Gentry 1989

Eugenia sulcata Spring ex Mart. [syn. *Stenocalyx sulcatus* (Spring ex Mart.) O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: pitanga
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern and southeastern Brazil
REFERENCES: Angely 1970, Forzza 2010, Legrand and Klein 1969, Martin *et al*. 1987

Eugenia supraaxillaris Spreng.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambucá-branco, cambucarana, fruta-de-tatu, guaiarajea, tala, uvaião-rugoso
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Coastal Brazil from Santa Catarina to Bahia
REFERENCES: Bailey Hortorium 1976, Forzza 2010, Martin *et al*. 1987, Muniz n.d.

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Eugenia uniflora L. [syn. *E. michelii* Lam., *E. oblongifolia* Sagot, *Plinia rubra* Vell., *Stenocalyx michelii* O.Berg, *Stenocalyx uniflorus* (L.) Kausel]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazil cherry, Cayenne cherry, Florida cherry, fruiting myrtle, pitanga, pitanga cherry, Suriname cherry
PORTUGUESE: caaginja, ginja, groselha, ibipitanga, ioioca, jabotí pitanga, jambo, jamboeiro-de-Malaca, murta, pitanga, pitanga-de-jardim, pitanga-do-norte, pitanga-do-campo, pitanga-vermelha, pitangauba, pitangatuba, pitangueira-do-campo, pitangueira-vermelha, umiririana
SPANISH: arrayán, cajuilito de Surinam, cereza cuadrada, cereza de Surinam, cereza del Brasil, cerezo de Caiena, cerezo de Guayana, grosella de México, guinda, mangapiri, manzana de agua, manzana malaya, marañón de Curazao, marañón japonés, ñangapirá, ñanga-piré, nangapiri, ñangapirú, pendanga, pitanga, pomagás, pomarrosa americana, pomarrosa de Malaca, pomarrosa del Brasil, puca quiro, puca rupiña, vara real
USES/NOTES: Small, red, delicate-skinned, ribbed fruits are consumed out of hand or as juice. Leaves are used in folk medicine and as an insect repellent. Small tree also is grown as an ornamental.
NATURAL RANGE: The Guianas to southeastern Brazil, northern Argentina, eastern Paraguay and Uruguay, now widely naturalized in the Neotropics, and cultivated beyond
REFERENCES: Bourke *et al*. 1987, Cavalcante 1991, Duke 1986, FLEPPC 2003, Gregory 1960, Guia Rural n.d., IBGE 1980, Kausel 1966, Kermath (notes), Leung 1961, López *et al.* 1987, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, OAS 1973, Omawale 1973, Popenoe 1974, Rutter 1990, Samson 1980, Silva *et al*. 1977, Smith *et al.* 1995, Will 1991, Works 1990

Eugenia uruguayensis Cambess. [syn. *E. guabiju* O.Berg, *E. opaca* O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: guabiju, guabira-açu, guavira-açu, ibadiu
SPANISH: guabijú
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Brazil, Uruguay, northern Argentina, and eastern Paraguay
REFERENCES: Forzza 2010, IBGE 1980, Kunkel 1984, Martin *et al*. 1987, MBG-Tropicos

Eulychnia acida (K.Schum.) Phil.
FAMILY: Cactaceae (cactus)
SPANISH: copao, tuna de cobado
USES/NOTES: Fleshy fruit pulp is acid, but eaten.
NATURAL RANGE: Western Chile

REFERENCES: Britton and Rose 1963, Facciola 1990, Marticorena and Quezada 1985, Martin *et al*. 1987

Eulychnia spinibarbis (Pfeiff.) Britton & Rose
FAMILY: Cactaceae (cactus)
SPANISH: guillave
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Coastal Chile
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987

Eupatorium dalea L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cigar bush
PORTUGUESE: eupatório
USES/NOTES: Strong-scented leaves have been used as a vanilla substitute.
NATURAL RANGE: Cuba, perhaps beyond
REFERENCES: Adams 1972, PlantaMed, Uphof 1968

Euphorbia helioscopia L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: todai-gusa
USES/NOTES: Young leaves are used for tea and young stems are eaten cooked.
NATURAL RANGE: north temperate regions, perhaps temperate regions, now widespread
REFERENCES: Correll and Johnston 1970, Facciola 1990, Marticorena and Quezada 1985, Munz 1974, Tanaka 1976

Euphorbia marginata Pursh
FAMILY: Euphorbiaceae (spurge)
ENGLISH: snow-on-the-mountains
USES/NOTES: Latex has been used for chewing gum.
NATURAL RANGE: North America
REFERENCES: Correll and Johnston 1970, Radford *et al.* 1968, Uphof 1968

Euphorbia tithymaloides L. [syn. *Pedilanthus tithymaloides* (L.) Poit.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bird cactus, Christmas candle, devil’s backbone, Japanese poinsettia, milkbush, monkey fiddle, redbird cactus, redbird flower, ribbon cactus, slipper flower, slipper plant, sweetie
PORTUGUESE: sapatinho-do-diabo, sapatinho-dos-jardins
SPANISH: acan-tele (Huastec), candelilla, comalpatli (Nahuatl), diablo, grosella, cimora misha, ipecacuana, ipecacuana de monte, itamo real, majk tokot zoom (Mixe), pie de niño, pies de niño,

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pinipino, pitamorreal, pitamorrial, planta mágica, timora misha, vitamo, zapatilla del diablo, zapatito
USES/NOTES: Nectar from the flower is sweet. Leaves are used medicinally. Though it has no psychoactive properties, the plant is added to beverages containing hallucinogenic drugs. Widely cultivated for centuries as an ornamental. The subspecies *E. tithymaloides* subsp. *smallii* (Millsp.) V.W.Steinm. is present and native to southern Florida, though there no references to its use as an edible nectar source.
NATURAL RANGE: Neotropics including Mexico, Central America, the Antilles, and portions of northen tropical South America and Amazonia, now widely cultivated and naturalized
REFERENCES: Brako *et al*. 1995, CONABIO, Díaz *et al*. 2006, Duke 1986, Mabberley 1987, MBG-Tropicos, Omawale 1973, von Reis Altschul 1973, Wunderlin *et al.* 2016

Euterpe broadwayi Becc. ex Broadway
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: manac, manicol
USES/NOTES: Hearts are consumed locally.
NATURAL RANGE: Lesser Antilles from Trinidad to Dominica
REFERENCES: Henderson *et al*. 1995

Euterpe catinga Wallace var. *catinga* [syn. *E. controversa* Barb.Rodr.] and *E. catinga* var. *roraimae* (Dammer) A.J.Hend. & Galeano
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: euterpe palm
PORTUGUESE: açaizinho, açaí-caatinga, açaí-chumbo, açaí-da-catinga, açaí-mirim, assaí-chumbinho, assaí-cubinha, uaçaí-chumbo, uaçaí-mirim
SPANISH: asaí de sabana, asaí paso, huasaí de varillal, manaca
USES/NOTES: Fruit pulp is made into beverages.
NATURAL RANGE: Contiguous range in northwestern Amazonian Brazil (Amazonas) and adjacent Peru, Colombia, Venezuela, and western Guyana, with disjunct populations in western Amazonian Ecuador and Peru
REFERENCES: Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Martin *et al*. 1987, Silva *et al.* 1977

Euterpe edulis Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: euterpe palm
PORTUGUESE: açaí, jiçara, joçara, juçara, palmito, palmito-açaí, palmito-do-brejo, palmito-doce, palmito-juçara
SPANISH: yayih

USES/NOTES: Commercially important heart is of excellent quality, but becoming scarce in places due to over harvesting. Berries are edible used like those of the açaí of international commerce (*E. oleracea*).
NATURAL RANGE: Brazil's Atlantic coastal rainforest from Rio Grande do Norte in the north to Rio Grande do Sul in the south extending to eastern water courses in the adjacent Cerrado
REFERENCES: Forzza 2010, Henderson *et al*. 1995, Henderson and Galeano 1996, IBGE 1980, Martins *et al*. 2014, Trevisan *et al*. 2015, Voeks 1996

Euterpe oleracea Mart. [syn. *E. badiocarpa* Barb.Rodr., *E. cuatrecasana* Dugand, *Catis martiana* Cook]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: euterpe palm, heart palm, manicola palm, manicole, Pará palm
PORTUGUESE: açaí, açaí-do-pará, açaí-de-planta, açaí-de-touceira, açaí-pardo, assaí, assaí-do-pará, jiçara, joçara, juçara, palmiteiro, palmito, palmito-açaí, palmito-doce, palmito-juçara, piná
SPANISH: anare, asahí, asaí, azaí, huasaí, manaca, morroque, naidí, palmito, panabi, uasaí
USES/NOTES: Edible dark purple/maroon fruits are the principle source of açaí on the world market. Deep maroon (sometimes yellow) fruit juice is used in ice creams and soups, or to make beverages generally referred to as *vinho* (wine) in Portuguese, often sweetened with sugar, sometimes fermented (known in Brazil as *açaituira*). Kernel oil is used for cooking and in medicines. Terminal leaf buds and hearts are of good flavor and texture and are highly sought after for the commercial palm heart industry. With its cespitose (multi-stemmed) growth form, which allows the plant to survive harvest, the tree is considered to be a more sustainable palm heart source than species with solitary stems. *E. oleracea* is the more commonly cultivated *Euterpe* palm for commercial production in eastern Amazonia. Extracts from the berries are said to have potential in dentistry for detecting plaque on teeth. The tree makes a graceful ornamental.
NATURAL RANGE: Northeastern Venezuela through the Guianas and eastern and central Amazonian Brazil to northern Goiás
REFERENCES: Anderson 1988, Bennett *et al.* 2001, Bernal 1992, Boom 1987, Cavalcante 1991, Duke and Vásquez 1994, Elias de Paula 1975, Forzza 2010, Gómez-Beloz 2002, Guia Rural n.d., Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Johnston and Colquhoun 1996, Kahn and de Granville 1992, Kermath (notes), León 1987, Mabberley 1987, Rankin de Mérona *et al.* 1992, Silva *et al*. 1977, Strudwick and Sobel 1988, Sturtevant 1972

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Euterpe precatoria Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: euterpe palm, heart palm, manicola palm, mountain cabbage
PORTUGUESE: açaí-da-mata, açaí-do-Amazonas, açaí-do-mato, açaí-mirim, açaí-solteiro, assaí, assaí-da-mata, assaí-mirim, guaçaí, juçara, palmito, palmito-mole
SPANISH: asaí, chonta, huasaí, palma de rosario, palmiche de Río Negro, palmicho, palmito, panabi, panabí, pananë, tuca, winamoru
USES/NOTES: Fruits are edible, deep maroon (sometimes yellow) fruit juice is used in ice creams and soups, or to make beverages generally referred to as *vinho* (wine) in Portuguese, sometimes sweetened with sugar, sometimes fermented (known in Brazil as *açaituira*); kernel oil is medicinal and used for cooking, and terminal leaf buds and hearts are of good flavor and texture, highly sought after for the commercial palm heart industry. Numbers of wild plants are diminishing because of over-harvest. *E. oleracea* is thought to be more sustainable due to its cespitose (multi-stemmed) form. Leaf is used for thatch, to make brooms, and in the floral industry. Plant wastes are used to raise edible grubs known as *suri* in Spanish-speaking Amazonia. Also a graceful ornamental.
NATURAL RANGE: Amazonia through Venezuela and Colombia, north into southern Belize, possibly south to Paraguay
REFERENCES: Anderson 1988, Berlingeri G. *et al*. 2012, Bernal 1992, Boom 1987, Boom 1989, Cavalcante 1991, Duke and Vásquez 1994, Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Gómez-Beloz 2002, Kahn and de Granville 1992, Kawa *et al*. 2015, Kermath (notes), León 1987, Moraes 2014, Silva *et al*. 1977, Strudwick and Sobel 1988

Euterpe precatoria var. *longevaginata* (Mart.) A.J.Hend.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: euterpe palm
PORTUGUESE: açaí-anão
SPANISH: asaí
USES/NOTES: Edible purple fruits (to 5cm long) are made into beverages. Terminal leaf buds and hearts are eaten raw or cooked. Leaves are used for thatch. The plant varies from a clump-forming (cespitose) understory dwarf palm to a solitary (single-stemmed) tree of 15m.
NATURAL RANGE: The state of Acre in southwestern Amazonian Brazil into Amazonian Bolivia north through Colombia and Venezuela to Belize
REFERENCES: Forzza 2010, Henderson 1995, Henderson *et al*. 1995, Moraes 2014, Trusty *et al*. 2006

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Euthamia graminifolia (L.) Nutt. [syn. *Solidago graminifolia* (L.) Salisb.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: flat-top goldenrod, fragrant goldenrod
USES/NOTES: Leaves are used for tea.
NATURAL RANGE: Widespread in North America except for the U.S, Southwest, deep Southeast, and Texas
REFERENCES: Cronquist 1980, Facciola 1990, USDA-NRCS

Eutrema japonicum (Miq.) Koidz. [syn. *E. wasabi* Maxim., *Alliaria wasabi* (Maxim.) Prantl, *Cochlearia wasabi* Siebold *nom. illeg.*, *Lunaria japonica* Miq., *Wasabia japonica* (Miq.) Matsum.] [seen incorrectly as *Eutrema japonica* (Miq.) Koidz.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Japanese horseradish, wasabi
PORTUGUESE: wasabi
SPANISH: wasabi
USES/NOTES: Roots are the source of the piquant green paste used widely as a condiment for sushi and other Japanese quisines. Leaves, stems, and flowers are also edible. Uncommon in the Americas.
NATURAL RANGE: Eastern Asia
REFERENCES: Chadwick *et al*. 1993, Facciola 1990, Kermath (notes), Tanaka 1976, Terrell *et al*. 1986

Exellodendron barbatum (Ducke) Prance [syn. *Parinari barbatum* Ducke]
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: inambumira
SURINAME: kleinbladige rode kwepi, rode kwepi
USES/NOTES: Drupes are eaten by the Ka'apor people of Brazil. Wood is used for arrow tips.
NATURAL RANGE: Southern Venezuela, the Guianas, Amazonian Brazil, and eastern Brazil
REFERENCES: Balée 1994, Forzza 2010, Funk *et al.* 2007, MBG-Tropicos, Prance 1972a, Prance and Sothers 2003, Steyermark *et al.* 1995

Eysenhardtia polystachya (Ortega) Sarg. [syn. *Viborquia polystachya* Ortega]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Arizona kidneywood, eysenhardtia, kidneywood, Mexican kidneywood
SPANISH: árbol de palo dulce, chiquiliche, coatillo, coatl, coatli, cohuatli, cualadulce, cuate, cuate blanco, cuatle, lanaé (Chontal), cuate macho, palo azul, palo cuate, palo dulce, palo

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santo, rosilla, sipariqui, taray, tlapahuaxpatli (Nahuatl), ursa (Otomí), vara dulce, varaduz, yitu bishi
USES/NOTES: Cooked inflorescence reportedly is edible and sold in local markets. Wood chips are soaked in water and the concoction is drunk to treat kidney ailments.
NATURAL RANGE: Disjunct distribution from southern Arizona, New Mexico, and Texas in the U.S. to Chiapas, Mexico
REFERENCES: CONABIO, CMCDG n.d., Hersch-Martínez 1995, McVaugh 1987, Sousa *et al.* 2003, Torres n.d.

Fagopyrum esculentum Moench [syn. *F. sagittatum* L.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: buckwheat, kangra buckwheat
PORTUGUESE: sarraceno, trigo-mourisco, trigo-preto, trigo-sarraceno
SPANISH: alforfón, alforjón, trigo sarraceno
USES/NOTES: Kernals are edible as a cereal grain, or used for flour or to make beer, seedlings are added to salads, and leaves are eaten cooked. Also used as a ground-cover, a green manure, and an animal feed.
NATURAL RANGE: Nepal to Siberia
REFERENCES: Bianchini and Corbetta 1976, Duke 1986, Guia Rural n.d., IBGE 1980, Mabberley 1987, Rehm and Espig 1991, Sturtevant 1972, Uphof 1968

Fagopyrum tataricum (L.) Gaertn.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: duck wheat, Siberian buckwheat, tatarian buckwheat, tartary buckwheat
PORTUGUESE: trigo-mourisco, trigo-preto, trigo-sarraceno
SPANISH: alforfón, alforjón, trigo-sarraceno
USES/NOTES: Seeds are made into flour.
NATURAL RANGE: Nepal to Siberia
REFERENCES: Duke 1986, Fernald 1950, Fernald *et al.* 1958, Guia Rural n.d., Mabberley 1987, Rehm and Espig 1991, Sturtevant 1972, Uphof 1968

Fagus grandifolia Ehrh.
FAMILY: Fagaceae (beech or oak)
ENGLISH: American beech, beech, beechnut
PORTUGUESE: faia-americana
SPANISH: haya americana
USES/NOTES: Edible buds and nuts occasionally are sold in markets. Nuts are eaten roasted whole or as flour, are a quality oil source, and may be used like coffee (*Coffea* spp.).
NATURAL RANGE: Eastern North America from southern Ontario to northern Florida and Texas

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REFERENCES: FNAEC 1993, Harris 1972, Nelson 1994, Peterson 1977, Tomikel 1986, Uphof 1968

Fagus sylvatica L.
FAMILY: Fagaceae (beech or oak)
ENGLISH: beech, European beech, faia
PORTUGUESE: landes-de-faia
SPANISH: faia, haya, landes de faia
USES/NOTES: Nuts are eaten roasted, oil is used for cooking, in soaps, or for illumination, and wood is used as charcoal. Wood also has been used for *Windsor* chairs in Chiltens, England. Occasionally cultivated in North America.
NATURAL RANGE: Europe to Central Asia
REFERENCES: Bourke *et al.* 1987, Duke 1989, FNAEC 1993, Harris 1972, Mabberley 1987, Schneider 1987, Usher 1974, Uphof 1968

Faramea capillipes Müll.Arg.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: vick
SPANISH: cafetillo, guiademo (Huaorani)
USES/NOTES: The Chácobo of Bolivia occasionally eat the small dark fruit (<1cm) and extract a blue dye from the mature fruit.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador and Peru, the Guianas, and much of Venezuela
REFERENCES: Boom 1989, Estupiñán-González and Jiménez-Escobar 2010, Forzza 2010, MBG-Tropicos, Taylor *et al.* 2007

Faramea corymbosa Aubl.
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: aquariquara-branca
USES/NOTES: Shrub's small (5-7mm) dark fruits are eaten occasionally by the Chácobo of Bolivia.
NATURAL RANGE: Tropical South America from Amazonian Bolivia and Brazil, the Guianas, and southern Venezuela
REFERENCES: Boom 1989, Forzza 2010, MBG-Tropicos, Taylor *et al.* 2007

Faramea miconioides Standl.
FAMILY: Rubiaceae (coffee or madder)
SPANISH: supinim yutai (Shuar)
USES/NOTES: Fruit is eaten by the Shuar of Amazonian Ecuador.
NATURAL RANGE: Amazonian Bolivia, Ecuador and Peru
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos, Taylor *et al.* 2007

Faramea torquata Müll.Arg. [syn. *F. rectinervia* Standl.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: coração-de-negra, coração-de-negro, taboquinha-da-folha-grande

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SPANISH: colmillo de danta, guiñabemo (Huaorani), yowekawe (Huaorani)
USES/NOTES: Dark purple to black ripe fruit is eaten locally.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador and Peru, the Guianas (French Guiana and Guyana), and southern Venezuela
REFERENCES: Estupiñán-González and Jiménez-Escobar 2010, Forzza 2010, Jiménez-Escobar and Estupiñán-González 2011, MBG-Tropicos, Taylor *et al*. 2007, UFA/NYBG

Feijoa sellowiana O.Berg [syn. *Acca sellowiana* (O.Berg) Burret]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazilian guava, feijoa, fig guava, guavasteen, pineapple guava
PORTUGUESE: araçazeiro-do-campo, feijoa, goiaba, goiaba-da-serra, gioaba-do-campo, goiabeira-do-campo
SPANISH: feijoa, guayabo, guayabo del país, guavastín
USES/NOTES: Cream colored, aromatic pulp of the golf ball sized fruit, covered with a wrinkly green skin, is eaten fresh or preserved. Flower pedals are edible. Also planted widely in warm regions for its attractive flowers.
NATURAL RANGE: Southern Brazil, Uruguay, northern Argentina, and eastern Paraguay, naturalized in warm regions
REFERENCES: Brücher 1989, Gentry 1993, Kermath (notes), León 1987, Mabberley 1987, Martin *et al*. 1987, Mattos 1983, Morton 1987a, Popenoe 1974

Fernaldia pandurata (A.DC.) Woodson [syn. *Echites panduratus* A.DC., *Echites pinguifolius* Standl., *Mandevilla velutina* K.Schum., *Mandevilla potosina* T.S. Brandeg., *Urechites karwinskii* Müll.Arg.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: fernaldia
SPANISH: bajo de wey, floroco, lengua de vaca, loroco, quilite
USES/NOTES: Unopened buds and flowers are eaten cooked and tender leaves and vine tips are eaten as vegetables. Flowers are said to taste like corn.
NATURAL RANGE: Southern Mexico to Honduras
REFERENCES: Alcorn 1984, Coe 1994, Leung 1961, Morton *et al*. 1990, Uphof 1968

Ferocactus cylindraceus (Engelm.) Orcutt [syn. *F. acanthodes* (Lem.) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: California barrel cactus, barrel cactus, compass cactus
SPANISH: biznaga barril cilíndrica, biznaga barril de Baja California

USES/NOTES: Small oblong fruits are eaten raw, cooked, or dried and their juice is fermented into an alcoholic beverage. Liquid from the globular to columnar stem is drunk, stem pulp is candied, ground seeds are eaten mashed and made into a cake, and flower buds are eaten cooked.
NATURAL RANGE: Southern California, southernmost Nevada, southwestern Arizona, Baja California, and Sonora
REFERENCES: Britton and Rose 1963, Clarke 1977, CONABIO, Facciola 1990

Ferocactus hamatacanthus (Muehlenpfordt) Britton & Rose [syn. *Hamatocactus hamatacanthus* (Houghton) W.T. Marshall]
FAMILY: Cactaceae (cactus)
ENGLISH: lemon cactus, Turk head barrel cactus, Turk's head, Turk's head barrel cactus
SPANISH: biznaga barril costillona, biznaga costillona, biznaga de limilla, biznaga de tuna, biznaga ganchuda, limilla
USES/NOTES: Dark, brownish, oblong, juicy fruits, to 5cm, are edible and used as a lemon substitute in cooking. Flower buds are eaten cooked.
NATURAL RANGE: Southern and southwestern Texas and southern New Mexico through Coahuila to San Luis Potosí, Mexico
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Uphof 1968

Ferocactus pilosus (Galeotti ex Salm-Dyck) Werderm. [syn. *F. piliferus* (Lem. ex Labouret) G.Unger, *F. pringlei* (J.M.Coult.) Britton & Rose, *F. stainesii* (Salm-Dyck) Britton & Rose, *F. stainesii* var. *pilosus* (Galeotti) Backeb., *F. stainesii* var. *pringlei* (J.M.Coult.) Backeb., *Echinocactus piliferus* Lem. ex Labouret, *Echinocactus pilosus* var. *pringlei* J.M.Coult., *Echinocactus pilosus* var. *stainesii* Salm-Dyck, *Echinocactus pringlei* Rose, *Echinocactus stanesii* Hook.]
FAMILY: Cactaceae (cactus)
ENGLISH: fire barrel cactus, lima barrel cactus, Mexican fire barrel cactus, Mexican lime cactus, red barrel cactus
SPANISH: biznaga barril de lima, biznaga colorada, cabuches (flower buttons), limón de viznaga, pochas, viznaga de lima, viznaga roja
USES/NOTES: Flower buttons of this large barrel cactus with red spines are edible. Sour fruits are used like lemons.
NATURAL RANGE: Coahuila, Durango, Nuevo León, San Luis Potosí, Tamaulipas, and Zacatecas, Mexico
REFERENCES: Bravo 1978, CONABIO, Espejo Serna *et al.* n.d., Meza-Nivón 2007

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Ferocactus townsendianus var. *townsendianus* (Britton & Rose) G.E.Linds.
FAMILY: Cactaceae (cactus)
ENGLISH: barrel cactus, San Jose barrel, Santa Maria barrel
SPANISH: biznaga, biznaga barril de San José, biznaga barril de Santa María, viznaga
USES/NOTES: Stem parts are candied. Although the entry appears valid, the scientific name applied may not be correct.
NATURAL RANGE: Baja California Sur
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al*. 2017

Ferocactus viridescens (Torr. & A.Gray) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: coast barrel cactus, greenish barrel cactus, San Diego barrel cactus
SPANISH: biznaga barril verdosa
USES/NOTES: Reddish, somewhat acidic fruits are eaten fresh and flower buds are eaten cooked.
NATURAL RANGE: Disjunct populations in southern coastal California and northern coastal Baja California and Baja California Sur
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Munz 1974

Ferocactus wislizeni (Engelm.) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: Arizona barrel cactus, fish-hook cactus, southwestern barrel cactus
SPANISH: bisnaga, biznaga, viznaga
USES/NOTES: Stem pulp is a source of candy, stem juice is refreshing, and seeds are ground for flour or mush.
NATURAL RANGE: Northwestern Mexico and southwestern U.S. from western Texas to southern California
REFERENCES: Britton and Rose 1963, Correll and Johnston 1970, Facciola 1990, Uphof 1968, Yanovsky 1936

Ferula assa-foetida L. [syn. *F. foetida* (Bunge) Regel]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: asafetida, asafoetida, devil’s dung, food-of-the-gods
PORTUGUESE: férula, funcho-gigante
SPANISH: asafétida
USES/NOTES: Roots and leaves may be eaten as vegetables, and roots are a resin source used as a flavoring agent.
NATURAL RANGE: Asia, widely introduced
REFERENCES: Facciola 1990, Morton 1976a, PlantaMed, Sturtevant 1972, Uphof 1968, USDA-NRCS

Festuca paradoxa Desv.
FAMILY: Poaceae or Gramineae (grass)

ENGLISH: cluster fescue, clustered fescue, fescue
USES/NOTES: Seed is edible.
NATURAL RANGE: Eastern and central United States
REFERENCES: Kindscher 1987, USDA-ARS

Festuca subverticillata (Pers.) E.B.Alexeev [syn. *F. obtusa* Biehler]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: nodding fescue, fescue
SPANISH: festuca, pasto
USES/NOTES: Small seed is edible.
NATURAL RANGE: Eastern and central Canada and the United States into Nuevo León and Tamaulipas in northeastern Mexico
REFERENCES: Kindscher 1987, USDA-ARS

Fevillea cordifolia L.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: antidote cacoon, antidote vine, fevillea, segra seed
PORTUGUESE: nhandiroba
SPANISH: secua, sequa
USES/NOTES: Edible seeds are rich in oil, similar to peanut oil. Commercial potential as an edible oil source may be great. Unprocessed seeds are also used as a purgative.
NATURAL RANGE: Amazonian Brazil and Peru possibly to Honduras and the West Indies
REFERENCES: Adams 1972, Brako and Zarucchi 1993, Gentry and Wettach 1986, Hanelt and IPGCPR 2001, Hoyas 1989, Molina 1975, Renner *et al.* 1990

Ficus amazonica (Miq.) Miq., [syn. *F. surinamensis* Miq.] [perhaps conspecific with *F. citrifolia* Mill.]
FAMILY: Moraceae (mulberry)
ENGLISH: bird fig
PORTUGUESE: figo
SPANISH: higo, mutumutu
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Brazil, Venezuela, and the Guianas
REFERENCES: Forzza 2010, MBG-Tropicos, Omawale 1973

Ficus americana Aubl.
FAMILY: Moraceae (mulberry)
ENGLISH: stangler fig, West Indian laurel fig
PORTUGUESE: figo
SPANISH: matapalo, renaco
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics from central Mexico and the Greater Antilles to Bolivia, Brazil, and Peru

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REFERENCES: Berg *et al.* 1984, Duke and Vásquez 1994, FNAEC 1997, USDA-ARS

Ficus aurea Nutt.
FAMILY: Moraceae (mulberry)
ENGLISH: golden fig, strangler fig
SPANISH: jagüey hembra
USES/NOTES: Small, paired, red fruits are edible.
NATURAL RANGE: Northern West Indies to southern Florida
REFERENCES: Bennett 1995, Bennett 1997, Díaz *et al.* 2006, FNAEC 1997, Taylor 1998

Ficus benghalensis L. [syn. *F. indica* L.]
FAMILY: Moraceae (mulberry)
ENGLISH: banyan, banyan tree, Indian fig, Krishna's cup
PORTUGUESE: árvore-do-banyan, figo
SPANISH: árbol del banyan, higo
USES/NOTES: Young shoots and tender leaves are sometimes eaten. Fruit is an aphrodisiac, bark and roots are medicinal, and leaves are a silk worm food source. The tree begins as an epiphyte, but aerial roots become large trunks allowing the tree to spread to about 200 meters.
NATURAL RANGE: Pakistan and India, perhaps to the Philippines, widely introduced in the humid tropics and naturalized in favorable locations
REFERENCES: FNAEC 1997, Leung 1961, Mabberley 1987, Uphof 1968, Usher 1974

Ficus carica L.
FAMILY: Moraceae (mulberry)
ENGLISH: common fig, edible fig, fig
PORTUGUESE: figo
SPANISH: breva, brevera, brevo, cabrahigo (wild), higo, higuera, higuera breval
USES/NOTES: The fig of commerce is eaten out of hand, candied, or in pastries.
NATURAL RANGE: Eastern Mediterranean, introduced and escaped elsewhere
REFERENCES: Bourke *et al.* 1987, FNAEC 1997, Guia Rural n.d., Morton 1987a, Schneider 1987

Ficus citrifolia Mill. [syn. *F. laevigata* Vahl]
FAMILY: Moraceae (mulberry)
ENGLISH: bird fig, giant bearded fig, shortleaf fig, wild banyan tree
PORTUGUESE: figo, figueira
SPANISH: amatillo, higo, jagüey blanco, majagua, matapalo, renaco

USES/NOTES: Sweet, dark, round fruits are edible.
NATURAL RANGE: Neotropics from Paraguay to Mexico and South Florida
REFERENCES: Berg and Villavicencio 2003, Burger 1977, Bush and Morton n.d., Duke and Vásquez 1994, FNAEC 1997, MBG-Tropicos, Nellis 1994, Omawale 1973, Taylor 1998

Ficus dulciaria Dugand
FAMILY: Moraceae (mulberry)
SPANISH: caucho para dulces, higuerón, higuerón guayabo, logma
USES/NOTES: Round fruit's pulp is edible.
NATURAL RANGE: Colombia and Ecuador
REFERENCES: Carvajal 2004, Grandtner and Chevrette 2014, Jørgensen and León-Yánez 1999, Martin *et al*. 1987, MBG-Tropicos

Ficus gigantosyce Dugand
FAMILY: Moraceae (mulberry)
SPANISH: higo, higuerón, higuillo, logma, matapalo blanco
USES/NOTES: Fruit pulp is edible. Wood is a heavy lumber source.
NATURAL RANGE: Colombia, Ecuador, and Peru
REFERENCES: Brako and Zarucchi 1993, Martin *et al*. 1987, MBG-Tropicos

Ficus insipida Willd. [syn. *F. anthelminthica* Rich. ex DC., *F. glabrata* Kunth, *F. insipida* subsp. *insipida*, *Pharmacosycea anthelmintica* (Schott ex Spreng.) Miq.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: cachimguba, cachinguba, caxinguba, coajinguva, cuaxinguba, figueira, gameleira, gameleira-branca, gameleira-brava, gameleira-mansa, gameleira-roxa, guaxinduba-brava, lombrigueira, ogé, renaco, subi-irã, uapuim-açu
SPANISH: chuare, doctor ojé, higo, leche de ojé, ojé
USES/NOTES: Fruit is edible. The taxonomy seems to be unsettled. *F. anthelminthica* Rich. ex DC. has been considered a Brazilian endemic.
NATURAL RANGE: Neotropical mainland from Mexico to Bolivia, Brazil, and Peru
REFERENCES: Berg *et al*. 1984, Carneiro Martins 1989, Duke and Vásquez 1994, Malaret 1961, Martin *et al*. 1987, MBG-Tropicos, Pott and Pott 2000, Silva *et al*. 1977, UFA/NYBG, USDA-ARS

Ficus mathewsii (Miq.) Miq. [syn. *F. erratica* Standl.]
FAMILY: Moraceae (mulberry)
ENGLISH: kumakaballi
SPANISH: shaa yapit
USES/NOTES: Fruit is eaten by the Shuar of Ecuador. Latex is used in plaster in Guyana.
NATURAL RANGE: Neotropics

REFERENCES: Bennett *et al.* 2001, Berg *et al.* 1984, Johnston and Colquhoun 1996

Ficus obtusifolia Kunth [syn. *F. involuta* (Liebm.) Miq.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: apuí, figueira, mahu ivine (Palikur)
SPANISH: aguacatillo, amata verde, amate, amato blanco, arepero, bibosi, capulamate, caucha, caucho, caucho blanco, chilamate, chilamate de la sierra, higo, higuera, higuerilla, higuerón, jagüey, mata, matapalo, matapalo de hoja gruesa, matapalo higuerola, mato palo, moro, palo de higo, salate, tecomasuchiamatl, tecomasúchil, yomeno
USES/NOTES: Roundish to slightly elongated dark fruit to 2cm long is eaten as a snack food by the Huastec Maya.
NATURAL RANGE: Mainland humid tropics from Mexico to Bolivia and Brazil excluding the Guianas
REFERENCES: Alcorn 1984, Berg *et al.* 1984, CONABIO, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos, UFA/NYBG, Uphof 1968

Ficus pallida Vahl
FAMILY: Moraceae (mulberry)
SPANISH: higuito, matapalo
USES/NOTES: Fruit pulp is edible and leaves are added to salads or cooked as a potherb.
NATURAL RANGE: Colombia, Ecuador, Amazonian Peru, and western Venezuela
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Martin *et al.* 1987

Ficus pertusa L.f. [syn. *F. padifolia* Kunth, *F. sapida* (Liebm.) Miq.]
FAMILY: Moraceae (mulberry)
ENGLISH: strangler fig
PORTUGUESE: apuí, caxinguba, figueira-da-folha-miúda, figueirinha
SPANISH: amatcauitl (Nahuatl), amatillo, bibosi palomo, camichón, chuna (Rarámuri), guapoemi, higo, higuillo, higuito, igo, injerto, jitzicui (Zoque), kisíni, mata palo, matapalo, mishiconi (Otomí), mutumutu, ñauti gui, palo de amate, palo de coco, renaco, suja (Totonac), tsakam ts'uh (Huastec)
USES/NOTES: Sweet fruits are sold in local Mexican markets and eaten as a snack. FNAEC states that this is an illegitimate name for *F. americana.*
NATURAL RANGE: Neotropics from Mexico to Bolivia and Paraguay, Jamaica, and perhaps Hispaniola

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REFERENCES: Adams 1972, Alcorn 1984, Berg *et al.* 1984, Bernardi 1985, CONABIO, Forzza 2010, FNAEC 1997, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos, Uphof 1968

Ficus petiolaris Kunth
FAMILY: Moraceae (mulberry)
ENGLISH: rock fig, wild fig
SPANISH: amacóstic, amacoztic, amakostli (Nahuatl), amate amarillo, amato amarillo, chichic-texcal-amatl (Nahuatl), higuera, higuerón, limis-cui (Chontal), palo chilamate, palo amarillo, palo maría, saiba amarilla, salate, taxcalama lechosa, tecomaxochiamatl, tepeamate, tepeamatl, tepecamichín, tescalama, tescalamate, teshcalamate, texcalama, texcalama lechosa, texcalamate, texcal-ama-coztli, texcanátl (Nahuatl), wohtoli, zalate
USES/NOTES: Fruit is eaten semi-dried by locals in Baja California Sur.
NATURAL RANGE: Mexico from the Baja Peninsula and Sonora to Chiapas
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al.* 2017

Ficus pseudopalma Blanco
FAMILY: Moraceae (mulberry)
ENGLISH: Philippine fig
SPANISH: higuera dracena, palmiforme
USES/NOTES: Juicy fruits are edible.
NATURAL RANGE: Philippines, cultivated on a small scale in Venezuela and perhaps elsewhere in the Americas
REFERENCES: Facciola 1990, Hoyas 1989

Ficus velutina Humb. & Bonpl. ex Willd.
FAMILY: Moraceae (mulberry)
PORTUGUESE: caucho, figo-veludo
SPANISH: amate peludo, chile amate, higo, higuera, mata palo, matapalo, oticón, tzotz'niz mutut (Tzeltal), zalate
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Neotropics from southern Mexico to Amazonian Ecuador, Northern Amazonian Brazil, and Suriname and perhaps Hispaniola, where it is present
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Peixoto 1926

Flacourtia indica (Burm.f.) Merr. and. *F. ramontchi* L'Hér.
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: governor's plum, Madagascar plum, Indian plum, psidium, ramontchi
PORTUGUESE: ameixa-de-madagascar

SPANISH: ciruela del gobernador, ciruela de Madagascar, ciruela gobernadora
USES/NOTES: Small, dark fruits are eaten preserved, in pies, or out of hand occasionally, and are medicinal. Wood is used in construction.
NATURAL RANGE: Madagascar or tropical Asia
REFERENCES: Campbell 1984, Cavalcante 1991, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, Omawale 1973, Popenoe 1974, Usher 1974, Uphof 1968

Flacourtia inermis Roxb.
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: louvi, lovi-lovi, plum of Martinique, thornless rukam
USES/NOTES: Acid fruits are eaten cooked. Widely cultivated in tropical Asia, but rare in the Americas.
NATURAL RANGE: South to Southeast Asia
REFERENCES: Facciola 1990, Morton 1987a

Flacourtia jangomas (Lour.) Räuschel [syn. *F. cataphracta* Roxb.]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: Chinese plum, Indian plum, paniala, runeala plum
PORTUGUESE: ameixa-de-madagascar
SPANISH: ciruela gobernadora
USES/NOTES: Slightly acidic fruits are eaten raw or preserved. Cultivated widely in Madagascar and Southeast Asia, but rare in the Americas.
NATURAL RANGE: India
REFERENCES: Cavalcante 1991, Leung 1961, Martin *et al*. 1987, Morton 1987a, Uphof 1968, Usher 1974

Flacourtia rukam Zoll. & Morton
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: Indian prune, rukam
USES/NOTES: Rarely seen in the Americas, fruits are eaten cooked. Also medicinal.
NATURAL RANGE: India, Southeast Asia, and Oceania
REFERENCES: Morton 1987a

Foeniculum vulgare Mill. [syn. *F. officinale* All.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: anise, bitter fennel, common fennel, fennel, Florence fennel, sweet anise, sweet fennel, wild fennel
PORTUGUESE: anis-doce, endro, erva-doce, funcho, funcho-de-Florença, funcho-doce, maratro, runchu
SPANISH: anís, anís criollo, hinojo, semilla de anís

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USES/NOTES: Seed oil is used in liqueurs and perfume, seeds and leaves are used as seasonings, young sprouts are edible, and seeds, leaves, and roots are medicinal.
NATURAL RANGE: Mediterranean region, widely introduced and naturalized in places
REFERENCES: Adams 1972, Guia Rural n.d., IBGE 1980, Morton 1976a, Rodríguez Martínez 1990, Schneider 1987, Uphof 1968, Van Feu n.d., Yamaguchi 1983

Forestiera pubescens var. *parvifolia* (A.Gray) G.L.Nesom [syn. *F. neomexicana* A.Gray]
FAMILY: Oleaceae (lilac or olive)
ENGLISH: desert olive, downy forestiera, elbowbush, New Mexican olive, New Mexican privet, stretchberry, wild olive
USES/NOTES: Tiny fruits can be used like common olives (*Olea europaea*), though they are often very bitter.
NATURAL RANGE: Colorado to Texas and northen Mexico to California
REFERENCES: Facciola 1990, LBJWC, Munz 1974

Fouquieria splendens Engelm. [includes *F. splendens* subsp. *breviflora* Henrickson]
FAMILY: Fouquieriaceae (ocotillo)
ENGLISH: candlewood, coach-whip, Jacob's staff, ocotillo, vine-cactus
SPANISH: albarda, chiquiña (subsp. *breviflora*), ocotillo, rotilla
USES/NOTES: Flowers are eaten fresh or dipped in batter and fried, or soaked in water to make a beverage. Nectar is sweet.
NATURAL RANGE: Southwestern U.S. (southern California and southernmost Nevada to western Texas) to Michoacan, Mexico; subspecies *breviflora* (treated as a distinct taxon) is restricted to central Mexico
REFERENCES: CONABIO, Espejo Serna *et al.* n.d., Facciola 1990, Mabberley 1987, Martínez 1990, MBG-Tropicos, Tull 1978, USDA-NRCS

Fragaria x *ananassa* (Duchesne ex Weston) Duchesne ex Rozier [syn. *F.* x *grandiflora* Ehrh.]
FAMILY: Rosaceae (rose)
ENGLISH: common strawberry, garden strawberry, pineapple strawberry, strawberry
PORTUGUESE: morango
SPANISH: fresa, fresa piña
USES/NOTES: Large, hybrid fruit of *F. chiloensis* and *F. virginiana* is the principal strawberry of commerce. Some cultivars taste somewhat like a pineapple.
NATURAL RANGE: probably developed in Europe, now nearly cosmopolitan

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REFERENCES: Estrella 1991, Hancock and Luby 1993, NRC 1989, Pérez-Arbeláez 1956, Samson 1980, Sauer 1993, Schneider 1987, Uphof 1968, Usher 1974

Fragaria x *ananassa* subsp. *cuneifolia* (Nutt. ex Howell) Staudt (*pro nm.*) [syn. *F. cuneifolia* Nutt. ex Howell]
FAMILY: Rosaceae (rose)
ENGLISH: wild strawberry
USES/NOTES: Fruits are eaten fresh or preserved.
NATURAL RANGE: North American escapee of the domesticated hybrid
REFERENCES: Harrington 1967, Kartesz 1994

Fragaria chiloensis (L.) Mill.
FAMILY: Rosaceae (rose)
ENGLISH: Chilean strawberry, chiloe strawberry
SPANISH: fresa, frutilla, quellén (Mapuche), quellghen (Mapuche)
USES/NOTES: Fruits are eaten out of hand or in preserves, jellies, and jams. Crossed with *F. virginiana* to produce the common strawberry (*F. ananassa*).
NATURAL RANGE: Pacific coast of North America from northern California to Alaska, spread to the central Chilean coast, and Hawaii perhaps by birds, probably first cultivated in Chile
REFERENCES: Hancock and Luby 1993, Patiño 2002, Sauer 1993, Uphof 1968, Yanovsky 1936

Fragaria vesca L. [syn. *F. mexicana* Schltdl.]
FAMILY: Rosaceae (rose)
ENGLISH: alpine strawberry, European strawberry, sow-teat strawberry, strawberry, wood-strawberry, woodland strawberry
PORTUGUESE: morango, morangueiro
SPANISH: fresa, fresa silvestre, frutilla, mora, rosa
USES/NOTES: Fruits are edible.
NATURAL RANGE: Uncertain, occurs from western Canada to Argentina, Bolivia, Brazil (eastern and southern), and Venezuela, but is considered introduced in many areas including Brazil
REFERENCES: CONABIO, Forzza 2010, MBG-Tropicos

Fragaria vesca subsp. *americana* (Porter) Staudt [syn. *F. americana* (Porter) Britton]
FAMILY: Rosaceae (rose)
ENGLISH: alpine strawberry, American strawberry, American wood strawberry, wood strawberry, wild strawberry
PORTUGUESE: morango, morango-silvestre
SPANISH: fresa, fresca
USES/NOTES: Fruits are eaten fresh or in preserves, jams, and jellies, and leaves are dried and used for tea.
NATURAL RANGE: North America

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REFERENCES: Facciola 1990, Harrington 1967, MBG-Tropicos, Peterson 1977, PlantaMed, Sauer 1993, Yanovsky 1936

Fragaria vesca subsp. *bracteata* (A.Heller) Staudt [syn. *F. bracteata* A.Heller]
FAMILY: Rosaceae (rose)
ENGLISH: strawberry, wild strawberry, woodland strawberry
PORTUGUESE: morango
SPANISH: fresa, fresa silvestre, fresca
USES/NOTES: Fruits, a good source of vitamin C, are cultivated, especially for jam, in the tropical highlands and temperate regions of the New World.
NATURAL RANGE: Western Canada, the U.S., Mexico, and Guatemala
REFERENCES: Harrington 1967, IBGE 1980, Martin *et al*. 1987, MBG-Tropicos, Sauer 1993, Tull 1978, Uphof 1968, USDA-ARS

Fragaria virginiana subsp. *glauca* (S.Watson) Staudt [syn. *F. glauca* (S.Watson) Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: Rocky Mountain strawberry, wild strawberry
USES/NOTES: Ripe fruit is eaten raw, cooked, or dried, and young leaves are dried and steeped for tea.
NATURAL RANGE: Rocky Mountains of western Canada and the U.S.
REFERENCES: Facciola 1990, Hancock and Luby 1993, Harrington 1967

Fragaria virginiana subsp. *virginiana* [syn. *F. australis* (Rydb.) Rydb., *F. ovalis* (Lehm.) Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: scarlet strawberry, Virginia strawberry, Virginian strawberry, wild strawberry
PORTUGUESE: morango
SPANISH: fresa, fresa anual, fresca, fresón
USES/NOTES: Ripe fruit, eaten raw, cooked, or dried, is of excellent quality. Young leaves are dried and steeped for tea.
NATURAL RANGE: Eastern and central North America from Winnipeg and Nova Scotia to Louisiana and central Florida
REFERENCES: Facciola 1990, Kermath (notes), Hancock and Luby 1993, Kartesz 1994, Kindscher 1987, Tull 1978, USDA-ARS

Fraxinus pennsylvanica Marshall
FAMILY: Oleaceae (lilac or olive)
ENGLISH: American ash, Canadian ash, green ash, red ash
PORTUGUESE: freixo
SPANISH: ceniza, crucecilla (applied to other *Fraxinus* sp. in Baja California, not necessarily to *F. pennsylvanica*), fresno
USES/NOTES: Ojibwa Indians ate the cooked cambium of this potentially large, attractive, deciduus tree, which has been

over-planted in the eastern U.S. as a shade tree, making it vulnerable to the spread of disease.
NATURAL RANGE: Eastern North America from Quebec and Manitoba to Florida and Texas, perhaps to portions of Arizona
REFERENCES: Hunter 1997, Yanovsky 1936

Fritillaria camschatcensis (L.) Ker Gawl.
FAMILY: Liliaceae (lily)
ENGLISH: black sarana, kamchatka lily, rice-of-the-earth
USES/NOTES: Small bulbs have been eaten raw, dried, or cooked in Alaska and British Columbia and are said to be similar to rice.
NATURAL RANGE: Eastern Asia to coastal northwestern North America
REFERENCES: Facciola 1990, Heller 1981, Lovelock 1973, Mabberley 1987, Turner and Szczawinski 1979, Uphof 1968, Yanovsky 1936

Fritillaria pudica (Pursh) Spreng.
FAMILY: Liliaceae (lily)
ENGLISH: yellow fritillaria, yellow fritillary
USES/NOTES: Bulbs are eaten raw or boiled.
NATURAL RANGE: British Columbia and Montana to California and Utah
REFERENCES: Hickman 1993, Munz 1974, Uphof 1968, Yanovsky 1936

Fuchsia arborescens Sims
FAMILY: Onagraceae (evening primrose)
SPANISH: flor de verano, pipilito
USES/NOTES: Sweet fruits are edible.
NATURAL RANGE: Central America
REFERENCES: Facciola 1990, Hazlett 1979, Molina 1975, von Reis Altschul and Lipp 1982, Williams 1981

Fuchsia boliviana Carrière [perhaps best treated as a synonym of *F. corymbiflora*]
FAMILY: Onagraceae (evening primrose)
SPANISH: coralina, fuchsia
USES/NOTES: Sweet, oblong (2 cm long) fruits are eaten out of hand or preserved.
NATURAL RANGE: Guatemala to Venezuela and Bolivia, naturalized elsewhere
REFERENCES: Adams 1972, Hoyas 1989, von Reis Altschul 1973

Fuchsia corymbiflora Ruiz & Pav.
FAMILY: Onagraceae (evening primrose)
ENGLISH: corymbose fuchsia, fuchsia
PORTUGUESE: brinco-de-princesa, fúchsia, fúcsia
SPANISH: fuchsia, sarcillos, zarcillo, zarcillos
USES/NOTES: Fruit is edible.
NATURAL RANGE: Ecuador and Peru

REFERENCES: Joyal 1987, Lorenzi and Moreira 2001, Martin *et al*. 1987, Miller 1884

Fuchsia denticulata Ruiz & Pav.
FAMILY: Onagraceae (evening primrose)
ENGLISH: fanfare fuchsia
SPANISH: mollocantú del Perú
USES/NOTES: Fruit is edible. Also ornamental.
NATURAL RANGE: 1200-3800m cloud forests of Andean Bolivia and Peru
REFERENCES: Foster 1958, Martin *et al*. 1987, MBG-Tropicos

Fuchsia fulgens DC. [syn. *F. racemosa* Sessé & Moc. *nom. illeg.*]
FAMILY: Onagraceae (evening primrose)
ENGLISH: brilliant fuchsia, edible-fruited fuchsia
SPANISH: arete, meloncitos
USES/NOTES: Reddish elongated 3cm fruit is edible. Also cultivated for its brilliant long red flowers.
NATURAL RANGE: Cloud forests of Mexico
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Miller 1884

Fuchsia magellanica Lam.
FAMILY: Onagraceae (evening primrose)
ENGLISH: fuegian fuchsia, hardy fuchsia
SPANISH: chilco
USES/NOTES: Fruit is edible.
NATURAL RANGE: Chile, though perhaps beyond, now widely cultivated and naturalized
REFERENCES: Adams 1972, Estomba *et al*. 2006, Martin *et al*. 1987, Miller 1884

Fuchsia splendens Zucc. [syn. *F. cordifolia* Benth.]
FAMILY: Onagraceae (evening primrose)
SPANISH: melocotón
USES/NOTES: Large fruits are eaten out of hand to quench thirst.
NATURAL RANGE: Mexico and Guatemala
REFERENCES: Facciola 1990, Hazlett 1979, Martin *et al*. 1987, Molina 1975, Williams 1981

Fusaea longifolia (Aubl.) Saff.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: envira-ata, envira-surucucu, fusáia, karatu'a'a (Kayapo)
SPANISH: anonilla, cargadero amargo, chirimoillo, chirimoya, chirimuya, moncapatahue (Huaorani), nanaguehue (Huaorani), nanguehue (Huaorani)
SURINAME: kurija uru
USES/NOTES: Fruit is edible. Strips of bark are used to make straps for carrying items on one's back.

NATURAL RANGE: Tropical South America from western Colombia east to French Guiana and south to Amazonian Bolivia in the west and pre-Amazonian Maranhão, Brazil in the east
REFERENCES: Balée 1994, Cavalcante 1991, Forzza 2010, MBG-Tropicos, Oliveira 2008, Steyermark *et al.* 1995, Tavares Rodrigues *et al.* 2002

Gaillardia pinnatifida Torr.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: adobe blanket-flower, blanket flower, Hopi blanket-flower, red dome blanket-flower, yellow gaillardia
SPANISH: coronilla
USES/NOTES: Ground seeds may be made into a butter-like spread.
NATURAL RANGE: Southwestern U.S. from Oklahoma to Nevada and south to Durango, Mexico
REFERENCES: Correll and Johnston 1970, LBJWC, MBG-Tropicos, Moerman 1998, USDA-NRCS, Whiting 1939

Galinsoga parviflora Cav.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: galinsoga, gallant soldier, guasca, Kew weed, quickweed, smallflower galinsoga, soldiers of the queen
PORTUGUESE: botão-de-ouro, brinco-de-princesa, erva-da-moda, fazendeiro, fazendeiro-de-folha-dentada, fazendeiro-de-folha-denteada, fazendeiro-peludo, galinsoga, guasca, picão-branco, picão-bravo
SPANISH: albahaca silvestre, estrellita, galinsoga de flores pequeñas, guasca, guascas, mercurial, pacoyuyu fino, pajarito, saetilla, soldado galante
USES/NOTES: Young plants may be consumed as a potherb, a vegetable, or prepared as juice.
NATURAL RANGE: Subtropical South America, now nearly cosmopolitan, *G. parviflora* naturalized in much of Brazil south and east of the Cerrado and Sertão
REFERENCES: Adams 1972, Forzza 2010, Gibbons and Tucker 1979, Harrington 1967, Harris 1972, Kinupp 2007, Leung 1961, Simmons 1979, Uphof 1968, Usher 1974

Galinsoga quadriradiata Ruiz & Pav. [syn. *G. aristulata* Bicknell, *G. ciliata* (Raf.) S.F.Blake]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common quickweed, French weed, fringed quickweed, hairy galinsoga, Peruvian daisy, shaggy soldier
PORTUGUESE: botão-de-ouro, brinco-de-princesa, fazendeiro, fazendeiro-de-folha-dentada, fazendeiro-de-folha-denteada, fazendeiro-peludo, picão-branco

SPANISH: cominillo, cominillo rosado, hoja nueva, mielilla, paconquilla, pacoyuyo, san nicolás, shiran
USES/NOTES: Young plants may be consumed as a potherb, a vegetable, or prepared as juice.
NATURAL RANGE: Central Mexico, perhaps beyond, naturalized in much of North America north of mexico, southern and southeastern Brazil south and east of the Cerrado and Sertão, and elsewhere
REFERENCES: Forzza 2010, Kinupp 2007, MBG-Tropicos, USDA-ARS

Galium aparine L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: bedstraw, cleavers, goose grass
SPANISH: amor de hortelano
USES/NOTES: Young leaves and stems are used as a potherb, dried seeds are used as a coffee substitute, and dried leaves are used for tea. Prickly hairs make uncooked greens difficult to eat.
NATURAL RANGE: probably Eurasia, naturalized in North America
REFERENCES: Harris 1972, Mabberley 1987, Peterson 1977, Tomikel 1986, Tull 1978, Uphof 1968

Galium odoratum (L.) Scop.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: sweet woodruff
PORTUGUESE: aspérula-odorífera
USES/NOTES: Leaves are used to flavor beverages and snuff or as tea. Flowers are edible.
NATURAL RANGE: Mediterranean Eurasia
REFERENCES: Mabberley 1987, Morton 1976a, PlantaMed

Galium verum L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cheese rennet, lady’s bedstraw, yellow bedstraw
PORTUGUESE: erva-coalheira
USES/NOTES: Leaves and flowers are used to curdle milk, stems and leaves contain an edible yellow dye, and young flowers are used to flavor beverages.
NATURAL RANGE: Eurasia, naturalized in the Americas
REFERENCES: Facciola 1990, Harris 1972, Morton 1976a, PlantaMed, Radford *et al.* 1968

Garcinia benthamiana (Planch. & Triana) Pipoly [syn. *Rheedia benthamiana* Planch. & Triana]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: garcinia
PORTUGUESE: bacuri-de-espinho, bacuri-selvagem
SPANISH: asashi, charichuelo

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USES/NOTES: Occasionally cultivated for the small fruit's whitish, tart pulp.
NATURAL RANGE: Northern Amazonian Peru and Brazil into the Guianas
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Funk *et al*. 2007, Martin *et al*. 1987, MBG-Tropicos, Silva *et al*. 1977, Smith *et al*. 1992, UFA/NYBG

Garcinia brasiliensis Mart. [syn. *Rheedia brasiliensis* (Mart.) Planch. & Triana]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: bacupary, rheedia
PORTUGUESE: alandi-branco, bacoropary, bacu, bacopari, bacupari, bacupary, bacuri, bacuri-liso, bacuripari, bacuripari-liso, bulandir, camboriú, guanandi-de-areia, pakurisoso'y, porocó
SPANISH: achachairú, achachairú mediano, aratín, bacupari, bakupari, charichuelo, guapomó, ocoró, pacura, pacurí, pakuri
USES/NOTES: Yellow-orange fruits of this small riparian tree are sold in local markets for their transluscent pulp, sub-acid/sweet in flavor similar to the mangosteen (*Garcinia mangostana*).
NATURAL RANGE: Uncertain, Forzza indicates that it is endemic to Rio de Janeiro, MBG-Tropicos indicates specimens from Amazonian Brazil, Bolivia, Colombia and Peru, Paraguay, and northern Argentina, and USDA-ARS suggests Bolivia, Brazil, Peru, and French Guiana, cultivated elsewhere
REFERENCES: Balée 1994, Brako and Zarucchi 1993, Cavalcante 1991, Forzza 2010, Gontijo *et al*. 2011, MBG-Tropicos, Morton 1987a, Mostacedo and Uslar 1999, Reed 1995, Smith *et al*. 1992, Starr Virtual Herbarium, Uphof 1968, USDA-ARS

Garcinia cochinchinensis (Lour.) Choisy
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: garcinia
PORTUGUESE: mangostão-amarelo
USES/NOTES: Fruits are eaten fresh, leaves are added to cooked dishes, and plant resin is an edible gum added to food.
NATURAL RANGE: Indochina, cultivated in Brazil
REFERENCES: Facciola 1990, Martin *et al*. 1987, Sturtevant 1972, Uphof 1968

Garcinia dulcis (Roxb.) Kurz
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: baniti, eggtree, sweet garcinia
SPANISH: garcinia, gourka, mandu, manzana de oro, mundu
USES/NOTES: Sour fruits are eaten, usually cooked. Green dye is extracted from the bark.
NATURAL RANGE: Molucca Islands, introduced sparingly in the Neotropics including Honduras and Puerto Rico

REFERENCES: Bourke *et al*. 1987, Facciola 1990, Johns and Stevenson 1985, Leung 1961, Molina 1975, OAS 1073, Sturtevant 1972, USDA-ARS, USDA-NRCS, Usher 1974

Garcinia gardneriana (Planch. & Triana) Zappi [syn. *Rheedia gardneriana* Planch. & Triana, *Rheedia spruceana* Engl.] [The Plant List identifies *G. gardneriana* as a synonym of *G. brasiliensis* Mart.]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
PORTUGUESE: bacuri-mirim, bacupari, bacupari-miúdo, bucuporé
SPANISH: achachairú, achachairú grande, achachairucillo, charichuelo de hoja menuda, contaca, cozoiba rebalsera, jarao, naranjita
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia, *Rheedia spruceana* was considered native to the eastern slopes of the Andes from 500-1000 meters in Bolivia, Ecuador, and Peru
REFERENCES: Cavalcante 1991, Davis and Yost 1983, Duke and Vásquez 1994, Forzza 2010, Hoyas 1989, IBGE 1980, MBG-Tropicos, Mostacedo and Uslar 1999

Garcinia intermedia (Pittier) Hammel [syn. *Calophyllum edule* Seem., *Rheedia edulis* (Seem.) Planch. & Triana]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: waika plum, waiki plum, wild cherry
SPANISH: arrayán, bakakan, barillo, berba, caimito, caimito de montaña, chaparrón, cocomico, corajel, jocomico, fruta de mico, jaway che’ (Maya), jocote de mico, jorco, ka-re-ché (Kekchi), limoncillo, mameyillo, mameyito, manguito, nikte’ (Maya), pacuri, palo de frutilla, pungara muyo (Kichwa), sakipa (Mayagna), sakipah, sastra
USES/NOTES: Occasionally cultivated for the edible juicy aril of the yellow to orange, 2cm round fruit.
NATURAL RANGE: Southern Mexico, Central America, Colombia, and Ecuador
REFERENCES: CONABIO, Grandtner and Chevrette 2014, Linares 2003, Martin *et al*. 1987, MBG-Tropicos, Morton 1987a, Uphof 1968

Garcinia livingstonei T.Anderson
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: African mangosteen, imbe
PORTUGUESE: imbé
SPANISH: imbé
USES/NOTES: Plum-sized, reddish-orange to reddish-purple fruits are consumed out of hand, preserved, or made into wine.
NATURAL RANGE: Tropical Africa, cultivated in the Americas on a limited scale
REFERENCES: Facciola 1990, Johns and Stevenson 1985, León 1987, Uphof 1968

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Garcinia macrophylla Mart. [syn. *Rheedia macrophylla* (Mart.) Planch. & Triana]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: bacury-pary, rheedia
PORTUGUESE: bacupari, bacuri, bacuri-caraquento, bacuri-da-varzea, bacuri-liso, bacuri-maxixi, bacuripari, bacuripari-selvagem, bacuripari-verdadeiro, jambo-boliviano
SPANISH: achachairú grande, achuni-caspi, bacupari, bacuri, bacuripari, bao, baro ehuhi, brea caspi charichuela, charichuela, charichuelo, cotoiba, cozoiba, cozoiba picuda, fruta de mono, guapomó, machari, madroño, manaju, pacurí guazu, penka, renaquilla, wadanidi-ishadu
USES/NOTES: Yellow fruit's slightly acidic, whitish aril is eaten out of hand or preserved. Wood is used for cabinets.
NATURAL RANGE: Tropical South America to southern Mexico
REFERENCES: Bennett *et al.* 2001, Bourke *et al.* 1987, Brako and Zarucchi 1993, Cárdenas 1969, Cavalcante 1991, CONABIO, Forzza 2010, Hoyas 1989, Kearns 1998, Martin *et al*. 1987, Morton 1987a, OAS 1973, Padoch and de Jong 1991, Popenoe 1974, Silva *et al*. 1977, Smith *et al*. 1992, Soukup 1970, UFA/NYBG, Will 1991

Garcinia madruno (Kunth) Hemmel. [syn. *Rheedia acuminata* (Ruiz & Pav.) Planch. & Triana, *R. floribunda* (Miq.) Planch. & Triana, *R. madruno* (Kunth) Planch. & Triana]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
PORTUGUESE: bacupari, bacuri, bacuri-azedo, bacuri-bexiga, bacuri-de-espinho, bacuri-espinho, bacuri-pau, bacurizinho, charichuelo
SPANISH: achachairú, brea huayo, cero, charichuelo, cozoiba, cozoiba negra, cozoiba rebalsera, fruta de mono, fruto mono, jorco, kamururu, machari, madroño, madruno, manaju, morón, naranjita, naranjito, ocoró, ocoró crespo, peramán de agua, platanillo, shiquishi
USES/NOTES: Whitish, translucent, tart aril is highly esteemed, eaten out of hand or preserved. Wood is used for cabinets and sap is used for treating sores and ulcers. Much taxonomic uncertainty.
NATURAL RANGE: Amazonia to Bahia, Brazil
REFERENCES: Boom 1987, Brako and Zarucchi 1993, Cárdenas 1969, Cavalcante 1991, Duke 1986, Forzza 2010, FUDENA, Hammel 1989, Hoyas 1989, Kearns 1998, León 1987, Morton 1987a, OAS 1973, Padoch and de Jong 1991, Popenoe 1974, Rehm and Espig 1991, Silva *et al*. 1977, Soukup 1970, Steyermark *et al.* 1995, UFA/NYBG, von Reis Altschul and Lipp 1982, Will 1991

Garcinia mangostana L.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: dodol, mangosteen

PORTUGUESE: mangosta, mangusta, mangustão
SPANISH: jobo de la India, mangostán, mangostín, mangostino, manzana de oro
USES/NOTES: Baseball-sized purple fruit's aril is very flavorful, but does not keep well.
NATURAL RANGE: Malayan Peninsula, Sunda Islands, and/or Molucca Islands
REFERENCES: Bourke *et al*. 1987, Campbell 1984, Gregory 1960, Mabberley 1987, OAS 1973, Usher 1974

Garcinia pictorius (Roxb.) D'Arcy [syn. *G. tinctoria* Dunn, *G. xanthochymus* Hook.f. ex T.Anderson]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: gamboge, kandis
PORTUGUESE: guta
SPANISH: kandis, rata-gorake
USES/NOTES: Acid fruit is edible when fresh, preserved, in sherbets, and as a flavoring. The coloring agent *gamboge* used in watercolors and dyes is extracted from the trunk.
NATURAL RANGE: Northern India to western Southeast Asia
REFERENCES: Facciola 1990, León 1987, Mabberley 1987, Martin *et al*. 1987, Will 1991

Garcinia spicata Hook.f.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
SPANISH: garcinia amarga
USES/NOTES: Slightly bitter fruits are used in marmalades.
NATURAL RANGE: Sri Lanka, cultivated in Venezuela and Florida
REFERENCES: Hoyas 1989

Gardenia jasminoides J.Ellis [syn. *G. augusta* Merr. *nom. illeg.*]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cape jasmine, cape jessamine, common gardenia, gardenia
PORTUGUESE: gardênia, jasmim-do-cabo
SPANISH: gardenia, jazmín de cabo
USES/NOTES: Nearly exclusively an ornamental in the Americas for its fragrant showy flowers and broadleaf evergreen foliage, though flowers may be used to scent and flavor teas and a yellow colorant may be extracted from the fruit and used to color food or dye fabrics. Fruit and flower are also used in medicinal teas.
NATURAL RANGE: Eastern and southern Asia from India to Japan, widely cultivated tropical and subtropical regions
REFERENCES: CONABIO, Faucon 1998, Kermath (notes)

Gaultheria acuminata Schltdl. & Cham.
FAMILY: Ericaceae (heath)
SPANISH: achocapa, arrayán, axocopaque (Nahuatl), colomakibi (Totonac), ya-to-scua-ree (Mazatec)

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USES/NOTES: Fruits of this shrub are edible.
NATURAL RANGE: Mexico to Honduras
REFERENCES: CONABIO, Luteyn 1995

Gaultheria bracteata (Cav.) D.Don
FAMILY: Ericaceae (heath)
SPANISH: pachyla-pachyla
USES/NOTES: Shrub's fruit is edible.
NATURAL RANGE: Peru to Bolivia
REFERENCES: Luteyn 1995

Gaultheria bradeana Sleumer
FAMILY: Ericaceae (heath)
PORTUGUESE: urze-de-brade
USES/NOTES: Fruits are edible.
NATURAL RANGE: High grasslands of southeastern Brazil
REFERENCES: Forzza 2010, Luteyn 1995

Gaultheria domingensis Urb.
FAMILY: Ericaceae (heath)
FRENCH: myrtilles des hautes
SPANISH: niquivá
USES/NOTES: Fruits are eaten locally.
NATURAL RANGE: Antilles including Hispaniola, Guadelupe, and Martinique
REFERENCES: Luteyn 1995

Gaultheria erecta Vent.
FAMILY: Ericaceae (heath)
SPANISH: ajaté, arrayán, axocarpa, axocopa, macha-macha, mortiño, mullaca, mullaca mistura, mullaca real, pachín, pasas, tzobet, uva
USES/NOTES: Fruits are edible.
NATURAL RANGE: Mexico from southern Chihuahua and Sonora to southeastern and southern Brazil and northern Argentina
REFERENCES: Bussmann and Glenn 2010, Forzza 2010, Luteyn 1995 Patiño 2002

Gaultheria glomerata (Cav.) Sleumer
FAMILY: Ericaceae (heath)
SPANISH: borrachera, cachuito, mullaca, pata de gallo
USES/NOTES: Sweet fruits are made into juice.
NATURAL RANGE: Andes from western Venezuela to northern Bolivia
REFERENCES: Luteyn 1995

Gaultheria hapolotricha A.C.Sm.
FAMILY: Ericaceae (heath)
SPANISH: cacahuito, mistela
USES/NOTES: Fruits are edible.

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NATURAL RANGE: Andes from western Venezuela to Bolivia
REFERENCES: Luteyn 1995

Gaultheria hispidula (L.) Muhl. ex Bigelow [syn. *Chiogenes hispidula* (L.) Torr. & A.Gray]
FAMILY: Ericaceae (health)
ENGLISH: birchberry, creeping snowberry, moxie-plum
USES/NOTES: Berries, sold in markets, are eaten raw or preserved. Berries and leaves are made into tea.
NATURAL RANGE: Eastern North America to British Columbia
REFERENCES: Facciola 1990, Peterson 1977, Tomikel 1986, Uphof 1968

Gaultheria humifusa (Graham) Rydb. [syn. *G. myrsinites* Hook.]
FAMILY: Ericaceae (health)
ENGLISH: alpine wintergreen, checkberry, creeping wintergreen, teaberry, western wintergreen
USES/NOTES: Fresh leaves are made into tea, young tender leaves are eaten as cooked greens, and small dark fruits are made into jam.
NATURAL RANGE: Western North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harrington 1967, Yanovsky 1936

Gaultheria insipida Benth.
FAMILY: Ericaceae (heath)
SPANISH: misijallo
USES/NOTES: Shrub's fruit is edible.
NATURAL RANGE: Colombia to Ecuador
REFERENCES: Luteyn 1995

Gaultheria mucronata (L.f.) Hook. & Arn. [syn. *Pernettya mucronata* (L.f.) Gaudich. ex A.Spreng.]
FAMILY: Ericaceae (health)
SPANISH: chaura
USES/NOTES: Shrub's small red fruit is edible.
NATURAL RANGE: Central Chile and Argentina
REFERENCES: Belov 2005-2012, MBG-Tropicos

Gaultheria myrsinoides [syn. *Pernettya prostrata* (Cav.) DC.]
FAMILY: Ericaceae (heath)
SPANISH: arrayán, borrachero, capulincillo, fruta de perro, garambullo, macha-macha, mortillo, mortiño
USES/NOTES: Fruits reportedly are edible, though also said to poison livestock and intoxicate humans.
NATURAL RANGE: Disjunct populations from south-central Mexico through the Andes to northwestern Argentina
REFERENCES: Luteyn 1995

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Gaultheria ovatifolia A.Gray
FAMILY: Ericaceae (health)
ENGLISH: mountain checkerberry, Oregon wintergreen
USES/NOTES: Spicey, red berries are eaten raw or cooked.
NATURAL RANGE: Western North America
REFERENCES: Hickman 1993, Facciola 1990, Kirk 1970

Gaultheria phillyreifolia (Pers.) Sleumer [includes *G. phillyreifolia* var. *alba*]
FAMILY: Ericaceae (health)
SPANISH: chaura común
USES/NOTES: Red to nearly black or rarely white (var. *alba*) juicy berries are eaten raw or cooked.
NATURAL RANGE: Central to southern Chile and Andean Argentina
REFERENCES: Belov 2005-2012, Zuloaga and Morrone 1997

Gaultheria procumbens L.
FAMILY: Ericaceae (health)
ENGLISH: checkerberry, mountain tea, partridge berry, teaberry, waxberry, winterberry, wintergreen
PORTUGUESE: chá-montês, gualtéria, oleo-de-gualtéria
SPANISH: gaulteria, pirola
USES/NOTES: Spicy berries are used in pies and tarts, or may be nibbled fresh, leaves are made into *mountain tea*, and may be added to salads when young, and the plant's essential oil is used as a flavoring agent.
NATURAL RANGE: Eastern North America
REFERENCES: Duke 1992, Gibbons 1966, Harris 1972, Houaiss 1982, Morton 1976a, Peterson 1977, Uphof 1968, Yanovsky 1936

Gaultheria reticulata Kunth
FAMILY: Ericaceae (heath)
SPANISH: gavilán maique amarillo, gavilán maique verde, maique, maque candela, mote pelado, toro maique, toro maique amarillo, toro maique verde, toromaike, toromaique
USES/NOTES: Dark plump berries are eaten locally.
NATURAL RANGE: Andean Bolivia, Ecuador and Peru
REFERENCES: Bussmann and Glenn 2010, MBG-Tropicos, Van den Eynden *et al.* 2003

Gaultheria schultesii Camp [syn. *Gaulthettya oaxacana* Camp *nom. illeg.*]
FAMILY: Ericaceae (heath)
SPANISH: capulincillo del diablo
USES/NOTES: Dark plump berries are eaten locally.
NATURAL RANGE: Cloud forests of Oaxaca, Mexico
REFERENCES: CONABIO, Luteyn 1995

Gaultheria shallon Pursh
FAMILY: Ericaceae (health)
ENGLISH: salal, shallon
USES/NOTES: Dark purple fruits from this evergreen shade tolerant shrub are eaten raw, in baked goods, and preserved, or used for syrups, drinks, and wine. Once an important food source for indigenous people of the Pacific Northwest and still widely harvested from the wild and cultivated.
NATURAL RANGE: Western North America from Alaska to northern California
REFERENCES: Clarke 1977, Creasy 1982, Harrington 1967, Turner and Szczawinski 1979, Uphof 1968

Gaultheria tomentosa Kunth
FAMILY: Ericaceae (heath)
SPANISH: duraznillo, laurel
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central Ecuador to southern Peru
REFERENCES: Jørgensen and Ulloa Ulloa 1994, Luteyn 1995, Luteyn 1996

Gaultheria vaccinoides Wedd.
FAMILY: Ericaceae (heath)
SPANISH: macha-macha
USES/NOTES: Sweet fruits reportedly are edible, though also reported to poison livestock and intoxicate humans if ingested in large quantities.
NATURAL RANGE: Peru to northern Bolivia
REFERENCES: Luteyn 1995

Gaussia maya (O.F.Cook) H.J.Quero & Read [syn. *Opsiandra maya* O.F.Cook]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: palmasito
SPANISH: cambo, pacaya, palma cimarrona, palmasito
USES/NOTES: Reportedly eaten in the Petén, Guatemala.
NATURAL RANGE: Quintana Roo, Mexico, Belize, and Petén, Guatemala
REFERENCES: Henderson *et al.* 1995, Mutchnick and McCarthy 1997, Sousa and Cabrera 1983, Standley and Steyermark 1958

Gaylussacia baccata (Wangenh.) K.Koch
FAMILY: Ericaceae (health)
ENGLISH: black huckleberry, huckleberry
USES/NOTES: Multi-seeded shiny black drupes are sweet and used like blueberries (*Vaccinium* spp.).
NATURAL RANGE: Eastern North America
REFERENCES: Brouk 1975, Facciola 1990, Uphof 1968, Yanovsky 1936

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Gaylussacia brachycera (Michx.) A.Gray
FAMILY: Ericaceae (health)
ENGLISH: box huckleberry
USES/NOTES: Multi-seeded, light blue drupes are sweet and may be used like blueberries (*Vaccinium* spp.).
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Uphof 1968

Gaylussacia buxifolia Kunth
FAMILY: Ericaceae (health)
SPANISH: mosquito, uva de páramo, uvilla rosada, uvo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Andean highlands of Colombia, Ecuador, and Venezuela and the Guiana Highlands of Venezuela
REFERENCES: Correa and Bernal 1992, Funk *et al*. 2007, Marín and Parra 2015, Martin *et al*. 1987, MBG-Tropicos, Wiersema and León 2013

Gaylussacia dumosa (Andr.) Torr. & A.Gray
FAMILY: Ericaceae (health)
ENGLISH: dwarf huckleberry
USES/NOTES: Multi-seeded, juicy, shiny black drupes, though not as good as some *Gaylussacia* spp., are used like blueberries (*Vaccinium* spp.).
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Long and Lakela 1971, Radford *et al.* 1968, Taylor 1998, Uphof 1968, Yanovsky 1936

Gaylussacia frondosa var. *nana* A.Gray and *G. frondosa* var. *tomentosa* A.Gray
FAMILY: Ericaceae (health)
ENGLISH: blue huckleberry, blue tangle, dangleberry, dwarf huckleberry (var. *nana*), tall huckleberry
USES/NOTES: Juicy and sweet, small light blue drupes, though seedy, are used like blueberries (*Vaccinium* spp.). Nelson (1996) places these varieties as distinct species: *G. nana* (A.Gray) Small and *G. tomentosa* (A.Gray) Small. The Institute for Systematic Botany at the University of South Florida lists the taxon as *G. frondosa* var. *tomentosa* with var. *nana* as a synonym.
NATURAL RANGE: Eastern U.S.
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Godfrey 1988, Nelson 1996, Uphof 1968

Gaylussacia resinosa (Aiton) Torr. & A.Gray
FAMILY: Ericaceae (health)
ENGLISH: black huckleberry, high-bush huckleberry, whortleberry
USES/NOTES: Drupe is said to be of good quality, eaten fresh, cooked, or preserved.

NATURAL RANGE: North America
REFERENCES: Harris 1972, Tomikel 1986

Gaylussacia ursina (M.A.Curtis) Torr. & A.Gray ex A.Gray
FAMILY: Ericaceae (health)
ENGLISH: bear huckleberry
USES/NOTES: Seedy drupes are used like blueberries (*Vaccinium* spp.).
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Uphof 1968

Geissanthus longistamineus (A.C.Sm.) Pipoly [syn. *Ardisia longistaminea* A.C.Sm.]
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: capulí, fósforo blanco
USES/NOTES: Round black fruit's tart pulp is edible.
NATURAL RANGE: Lowlands of coastal Colombia, coastal and Amazonian Ecuador, and Amazonian Peru
REFERENCES: Dodson and Gentry 1978, MBG-Tropicos, Renner *et al.* 1990

Genipa americana L. [syn. *G. americana* var. *caruto* Kunth, *G. caruto* Kunth, *G. spruceana* Steyerm., *Gardenia brasiliensis* Spreng.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: genip, genipap, lana, marmalade-box
PORTUGUESE: jenipá, jenipaba, jenipapo, jenipapo-branco, jenipapo-manso, jenipapinho, yaco-huito
SPANISH: abugui, bi, caporán, caruto, chipara, gapindá, genipap, genipapo, gigulaté, gigualtí, guaitil, guayatil blanco, guayatil colorado, huito, iguatíl, irayol, jagua, jagua dulce, jaguito, jagüito, jenipapo, maluco, nandipá, nanë, ñapindá, nuncito, quipara, saptur, tambor, tapaculo, tiñedientes, vito, yaco huito, yacuruna huito (*G. spruceana*), yayu huito
USES/NOTES: Sweet, aromatic, wrinkled, brown, highly perishable, ripe fruits are in high demand as an excellent fruit juice, liqueur, or wine. Unripe fruits are the source of a dark blue dye used traditionally by indigenous peoples as body paint. Bark, fruit, and roots are medicinal. Wood is used for cabinets. *G. spruceana* previously was considered a distinct species with inferior fruit compared with the *G. Americana.*
NATURAL RANGE: Neotropics, perhaps Amazonia
REFERENCES: Boom 1987, Bourke *et al*. 1987, Brücher 1989, Chízmar Fernández 2009, Duke 1986, Guia Rural n.d., IBGE 1980, Johnston and Colquhoun 1996, Kermath (notes), MBG-Tropicos, Naranjo 1991, OAS 1973, Silva *et al*. 1977, Steyermark 1974, Will 1991

Gentiana douglasiana Bong. [and other related genera and species]
FAMILY: Gentianaceae (gentian)
ENGLISH: gentian, swamp gentian

PORTUGUESE: genciana
SPANISH: flor de hielo, genciana
USES/NOTES: Hanaksiala children sucked sweet nectar from the flowers. Roots of other gentian species, especially of the *Gentiana* genus are the source of bitter extracts used in medicinals, alcoholic beverages, and soft drinks including "Moxie" soda. "Moxie" has been made in New England since 1876 with extracts from gentian roots. Angostura Bitters from Trinidad contain extracts of unspecified gentians. Most of the gentian species used in beverage bitters are from Europe. It would seem that American *Gentiana* species would also be conducive to yielding edible extracts.
NATURAL RANGE: G. *douglasiana* is from southern Alaska and coastal British Columbia and Washington. Most *Gentiana* species are from Europe, the several are from the Americas from Alaska to the Andes.
REFERENCES: Baumer 2010, Compton 1993, CONABIO, Gentian Research Network 2011, Orchant 2013, USDA-ARS

Geoffroea decorticans (Gillies ex Hook. & Arn.) Burkart [syn. *Gourliea decorticans* Gillies ex Hook. & Arn.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: cambaru, chanal, chañar, chañarilla, chical, chucal, kambaru
USES/NOTES: Regionally important, tart to sweet ripe fruits are eaten out of hand or made into alcoholic (*aloja de chañar*) and non-alcoholic beverages (*arrope* and *chicha*). Leaves are eaten as cooked greens.
NATURAL RANGE: North-central Chile and Argentina into the southern Chaco region of Paragauay and Bolivia
REFERENCES: Brako and Zarucchi 1993, Mabberley 1987, Marticorena and Quezada 1985, MBG-Tropicos, Molares and Ladio 2012b, Toledo and Molina 2012, Valenzuela *et al.* 1984

Geoffroea spinosa Jacq. [syn. *G. superba* Humb. & Bonpl.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: almendoa, almendro, umari
SPANISH: chauchachi, chauchapi, jebió, jigua, manduvirá, palo seco, seca, silvadero, taque
USES/NOTES: Fruit, a drupe, and its single seed are eaten, similarly to *Dipteryx odorata*, though generally in the forest and not marketed.
NATURAL RANGE: Disjunct populations in seasonally inundated areas including northeastern Argentina, Bolivia, Paraguay, *cerrado* vegetation regions of central and northeastern Brazil, northwestern Peru, Ecuador including the Galápagos Islands (where the plant's

introduction may have been by humans), Colombia, Venezuela, and the Netherlands Antilles
REFERENCES: Caetano *et al*. 2012, Forzza 2010, Ireland and Pennington 1999, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Sánchez *et al*. 2006, Uphof 1968

Geonoma camana Trail
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: açaí-rana, assaí-rana, juriti-ubim, ubim
SPANISH: allpa-puma-tsatsa (Quichua), hoja de guacamayo, palmicha
USES/NOTES: Small, generally stemless palm is burned as a salt source.
NATURAL RANGE: Amazonian Colombia, Ecuador, and Peru to western Amazonian Brazil (Amazonas and Acre)
REFERENCES: Forzza 2010, Henderson *et al*. 1995, MBG-Tropicos, UFA/NYBG

Geonoma deversa (Poit.) Kunth [syn. *G. macropoda* Burret]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: baru-baru, ubim, ubim-bravo, ubim-juriti
SPANISH: chontillo, jatata, palma de san pablo, palmiche
USES/NOTES: Small, understory, clump-forming palm is a salt and thatch source.
NATURAL RANGE: Belize through Colombia, Venezuela, the Guianas, and Amazonian Ecuador, Peru, and Brazil
REFERENCES: Flores and Ashton 2000, Henderson *et al.* 1995, Silva *et al.* 1977

Geonoma interrupta (Ruiz & Pav.) Mart. [syn. *G. binervia* Oerst.]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: ubim
SPANISH: caña brava, chocho blanco, chontilla, coco macaque, cortadera, plama, palmiche, san pablo, súrtuba
USES/NOTES: Uphof reported the inflorescence as being eaten cooked.
NATURAL RANGE: Southern Mexico, Central America, Lesser Antilles, Haiti, Colombia, Venezuela, the Guianas, northeastern Amazonian Brazil, northern Amazonian Bolivia, and Amazonian Peru and Ecuador
REFERENCES: CONABIO, De la Torre *et al*. 2009, Henderson *et al.* 1995, Uphof 1968

Geonoma macrostachys Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: dalibana
PORTUGUESE: ubim
SPANISH: baru-baru, calsón panga, calzón panga, chipire cofaje (Cofán), chontilla, daru (Siona), emetemen (Huaorani), enwenemomo (Huaorani), guayuri (Quichua), jatata, kampanak, macana grande, macana panga (Quichua), manëche (Mayoruna), mapui (Siona), mo (Huaorani), monkabo (Huaorani), nini ñi (Maijuna), oco buin

(Siona), palmicha, palmiche, palmichi, pantalón panga, puma sisa panga (Quichua), sacha palmiche, sapáp (Shuar), sápap (Jívaro), súpap (Jívaro), takanak, tinkunak, tujúji duka (Aguarana), ucsha, ucsha panga (Quichua), ucshi (Quichua), ugsha (Quichua), ugsha panga (Quichua), yana macana panga, zíínuikor̈ (Witoto)
USES/NOTES: Heart from this small stemless palm is used for food according to De la Torre *et al.* Leaves are used to wrap fish for cooking over open fires. Leaves also are used for thatch.
NATURAL RANGE: Amazonian Brazil, Bolivia, Colombia, Ecuador, and Peru, southern Venezuela (Bolívar), and the Guianas
REFERENCES: De la Torre *et al.* 2009, Henderson *et al.* 1995, MBG-Tropicos, Smith 2015

Geonoma maxima (Poit.) Kunth
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: palmeirinha, ubim
SPANISH: baru-baru, jatata grande, palmicha, pui paso
USES/NOTES: Burned leaves are a vegetable salt source.
NATURAL RANGE: Amazonia, the Guianas, and the Magdalena Valley of Colombia
REFERENCES: De la Torre *et al.* 2009, Duke and Vásquez 1994, Henderson *et al.* 1995, Moraes 2014, UFA/NYBG

Geonoma pohliana subsp. *weddelliana* (H.Wendl. ex Drude) A.J.Hend. [syn. *Geonoma weddelliana* H.Wendl. ex Drude]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: palmita, palmito-mirim
USES/NOTES: Unidentified part is used for food according to Martins *et al.*
NATURAL RANGE: Northeastern Bolivia, eastern Paraguay, and southwestern Brazil
REFERENCES: Henderson *et al.* 1995, Martins *et al.* 2014, MBG-Tropicos

Geophila cordifolia Miq.
FAMILY: Rubiaceae (coffee or madder)
USES/NOTES: Fruit is eaten by the Chácobo of Bolivia.
NATURAL RANGE: Variety *cordifolia* from northern Amazonia, southern Venezuela, and the Guianas, and var. *peruviana* in southern Peru
REFERENCES: Boom 1989, Lorence and Taylor 2012, Renner *et al.* 1991, Steyermark *et al.* 1995

Geum rivale L.
FAMILY: Rosaceae (rose)
ENGLISH: avens, chocolate root, Indian chocolate, purple avens, water avens
USES/NOTES: Rootstocks are used to make a beverage similar to chocolate.

NATURAL RANGE: North temperate regions
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Harrington 1967, Yanovsky 1936

Geum triflorum Pursh
FAMILY: Rosaceae (rose)
ENGLISH: avens, ciliated old-man's whiskers, hair flower, long-plumed purple avens, old man's whiskers, prairie smoke, purple avens, shaggy head, tassel flower, three-flowered avens
USES/NOTES: Roots are boiled and the liquid drunk as a beverage.
NATURAL RANGE: Western North America from New Mexico west to California and north to the Yukon, east to New York
REFERENCES: Fernald 1950, Hickman 1993, LBJWC, Meehan 1879-80, Steedman 1928, USDA-NRCS

Geum urbanum L.
FAMILY: Rosaceae (rose)
ENGLISH: avens root, clove root, herb bennet, wood avens
PORTUGUESE: erva-benta, geum, sanamunda
USES/NOTES: Aromatic rhizome has the scent of cloves or cinnamon and is used as a spice or to flavor beer and liqueurs.
NATURAL RANGE: Europe, introduced in the Americas
REFERENCES: Facciola 1990, Gleason and Cronquist 1991, PlantaMed, Sturtevant 1972, Uphof 1968

Gevuina avellana Molina
FAMILY: Proteaceae (protea)
ENGLISH: Chilean hazel, Chilean hazelnut
SPANISH: avellano, gevuín
USES/NOTES: Seeds, similar to hazelnuts (*Corylus* spp.), are eaten in Chile.
NATURAL RANGE: Central Chile
REFERENCES: Belov 2005-2012, Marticorena and Quezada 1985, Menninger 1977, Uphof 1968

Ginkgo biloba L.
FAMILY: Ginkgoaceae (ginkgo or maidenhair tree)
ENGLISH: ginkgo, maidenhair tree
PORTUGUESE: ginco, ginkgo, ginkgo biloba, ginkgoácea, ginko, nogueira-do-Japão
SPANISH: árbol sagrado, gingo, ginkgo, ginko
USES/NOTES: Extremely rare in the wild, this botanically ancient species dating back some 200 million years, sometimes known as a "living fossil," is grown in the Americas principally as either a medicinal or a highly adaptable and tolerant ornamental. Seeds, however, are eaten roasted, boiled, or ground as a spice in Japan, and are an edible oil source. The leaves and seeds are said to

contain compounds that enhance human longevity and brain function, and are marketed as botanical health supplements. The largest ginkgo plantation in the world today is in South Carolina. Rotting fruit has a strong, foul odor.
NATURAL RANGE: Eastern China, possibly to Japan in historic times, and perhaps worldwide in antiquity, now weakly naturalized in North America and elsewhere
REFERENCES: Facciola 1990, Foster 1996, Huxley 1992, Kermath (notes), Menninger 1987, Oken 1999, PlantaMed, Tyler 1998, Young 2001

Glandulicactus uncinatus subsp. *wrightii* (Engelm.) U.Guzmán [syn. *Ferocactus uncinatus* var. *wrightii* (Engelm.) N.P.Taylor, *Hamatocactus wrightii* (Engelm.) Orcutt, *Sclerocactus uncinatus* var. *wrightii* (Engelm.) N.P.Taylor]
FAMILY: Cactaceae (cactus)
ENGLISH: Chihuahuan fishhook cactus
SPANISH: biznaga, biznaga bola uncinada
USES/NOTES: Small oblong, brownish red to crimsen fruit is edible.
NATURAL RANGE: Western Texas and southern New Mexico to central Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Martin *et al*. 1987, USDA-NRCS

Glebionis coronaria (L.) Cass. ex Spach [syn. *Chrysanthemum coronarium* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: chop suey greens, chrysanthemum greens, crown daisy, garland chrysanthemum, Japanese-green
SPANISH: antimonio, conchita, crisantema, margarita, mirabeles, moya
USES/NOTES: Young stems and leaves are eaten as a cooked vegetable.
NATURAL RANGE: Eurasia, widely cultivated and naturalized in places
REFERENCES: Facciola 1990, MBG-Tropicos, USDA-ARS

Glebionis segetum (L.) Fourr. [syn. *Chrysanthemum segetum* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: corn chrysanthemum, corn daisy, corn marigold
PORTUGUESE: crisântemo, malmequer
SPANISH: corona de rey, espinaca China
USES/NOTES: Young shoots are eaten as a vegetable.
NATURAL RANGE: Eastern Mediterranean from Euurope through the Midle east, to northern Africa, widely cultivated and naturalized in places including North America and southern South America
REFERENCES: Duke 1992, FNAEC 2006, Leung 1961, USDA-ARS, Zeven and Zhukovsky 1975

Glechoma hederacea L.
FAMILY: Lamiaceae or Labiatae (mint)

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ENGLISH: alehoof, cat's-foot, catsfoot, creeping Charlie, field balm, gill-over-the-ground, ground ivy, run-away robin
FRENCH: rondette, terrette
PORTUGUESE: bálsamo-do-campo, erva-de-canteiro, erva-de-são-joão, glecoma, hera-à-terra, hera-de-canteiro, hera-terrestre, lera-terrestre, lotilã-do-mato, malvela, sanguine
SPANISH: hiedra terrestre, rompepiedras, zapatitos de la virgen
USES/NOTES: Leaves have been used for tea (primarily medicinal), and young shoots have been eaten as a cooked or fresh herb, though the raw plant may cause vomiting. Historically, leaves were used in ale and beer brewing as a preservative before the use of common hops (*Humulus lupulus*).
NATURAL RANGE: Eurasia, widely naturalized and invasive in North America and to a lesser degree in temperate climate regions of mainland Latin America
REFERENCES: Bare 1979, Brako *et al*. 1995, Crowhurst 1972, Gibbons 1966, Kermath (notes), Morton 1976a, Marticorena and Quezada 1985, PlantaMed, USDA-ARS, Zuloaga *et al*. 2008

Gleditsia triacanthos L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: common honey-locust, honey locust, honey-shucks locust, sweet-bean locust, sweet locust, thorny locust
SPANISH: acacia, acacia de tres púas, acacia negra
USES/NOTES: Sweet young pods are eaten like string beans (*Phaseolus vulgaris*), raw or boiled, or made into beverages including a beer-like fermented beverage. Thornless forms (*G. triacanthos* f. *inermis*) have been selected for ornamental horticultural applications.
NATURAL RANGE: Western slopes of the Appalachian Mountains from central Pennsylvania almost to New Orleans west to eastern Texas and north to eastern South Dakota including southern Wisconsin and Michigan, and outlier populations in northwestern Florida; now widely introduced and naturalized in places
REFERENCES: Correll and Johnston 1970, Godfrey 1988, Kermath (notes), Peterson 1977, Tull 1978, Yanovsky 1936

Gliricidia sepium (Jacq.) Kunth ex Walp. [syn. *Robinia sepium* Jacq.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Aaron's rod, gliricidia, growstick, grow-stick, Mexican lilac, mother of cacao, mother of cocoa, Nicaraguan cacao shade, Nicaraguan cocoa shade, Nicaraguan coffee shade, pea-tree, piyon, quickstick, quick-stick, St. Vincent plum, tree of iron
FRENCH: gliceridia, gliricidia, lilas étranger, ratónera, yerba di tonka

DRAFT

PORTUGUESE: mãe-do-cacau, mata-ratos, planta-mãe-do-cacau
SPANISH: almácigo extranjero, baba, bala, balche'ke' (Maya), balo, bien vestido, cacaguanance, cacahuanal, cacahuananche, cacahuanano, cacahuanitzin, cacahuiananche, cacao de nance, canahuán, cansím, chanté, cocohuite, cocoite, cocoíte, cocomuite, cocouite, cocuite, cocuitle, couicuite, cuacuite, cuacuitle, cuahuiyautli, cuchunuc (Zoque), flor de cocohuite, flor de san josé, floresco, frijolillo, gagallito, jelelte (Huastec), kakawanance, kan-te, madera negra, madero negro, madre cacao, madre de cacao, madre negra, madrecacao, madreado, madregao, madriado, madrial, madricacao, madura, mata rata, matarata, mata-ratón, matarrata, matarratón, ma-tau-mó (Chinantec), muite, muiti (Otomí), oreja de ratón, palo cubano, palo de corral, palo de hierro, palo de parque, palo de sol, piñón amoroso, piñón de Cuba, piñón cubano, piñón florido, piñón violenta, primavera, sacyab, sak-yab, sangre de drago, sayab, taxnikiwi (Totonac), tunduti (Mixteco), varita de San José, ujcum (Tseltal), xabyaab, yaga-le (Zapoteco), yaité
USES/NOTES: Flowers occasionally are eaten fried in Central America and leaves are used for *bush tea* in parts of the Caribbean, though grown primarily to shade crops (especially cacao and coffee), to add nitrogen to the soil, as a living fence, as a fuel wood source, in reforestation efforts, and for forage. Bark and seed extracts are used in rat poisons.
NATURAL RANGE: Central and southern Mexico and Central America from Belize and Guatemala to Costa Rica, now widely cultivated in the tropics and naturalized in places including Brazil, southern Florida, Puerto Rico and other tropical regions
REFERENCES: Adams 1972, Alcorn 1984, Budowski 1987, CONABIO, Díaz *et al.* 2006, Duke 1986, Estupiñán-González and Jiménez-Escobar 2010, Forzza 2010, Horst 1992a, Kermath (notes), Leung 1961, Mabberley 1987, OAS 1973, Price 1990, USDA-ARS, Usher 1974, Williams and Williams 1969

Gloeospermum sphaerocarpum Planch. & Triana
FAMILY: Violaceae (violet)
SPANISH: cumalillo negro, hague (Huaorani), kunkuim nujiut (Achuar), pepito, perdiz puñuna (Quichua), tahuampa tamara, tamarillo, ujúkma yutáin (Achuar), wáyu (Jívaro), yekyremo (Huaorani)
USES/NOTES: Small understory tree (<15m) of the humid lowlands (<1800m) produces a round yellow fruit with a sweet aril that is eaten locally in Amazonian Ecuador and beyond. Leaves are said to have hallucinogenic properties.
NATURAL RANGE: Amazonia to the Guianas and Panama
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos

Glycine max (L.) Merr. [syn. *G. soja* Siebold & Zucc., *G. hispida* (Moench) Maxim., *Soja max* (L.) Piper]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Cindarella bean, edamame, miracle bean, soy, soya, soya bean, soybean
PORTUGUESE: semente-de-soja, soja
SPANISH: semilla de soja, soja, soya
USES/NOTES: Protein-rich seeds are eaten cooked, often as *tofu*, or made into flour, juice is used in infant formula and dairy substitutes, seed oil is edible and used in pharmaceuticals, and young sprouts are eaten as a vegetable. Also may contain anti-cancer compounds.
NATURAL RANGE: Northern to central China
REFERENCES: Albala 2007, Borget 1992, de Candolle 1902, Duke and Vásquez 1994, Guia Rural n.d., Omawale 1973, Purseglove 1968, Rehm and Espig 1991, Singh and Singh 1992

Glycydendron amazonicum Ducke
FAMILY: Euphorbiaceae (spurge)
PORTUGUESE: birindiba-doce, castanha-de-porco, miridimba-doce, mirindiba-doce, muirapixy, pau-doce
SPANISH: itauva negra, marañón de monte
USES/NOTES: Large, deciduous canopy tree of moist, seasonally inundated tropical forests produces sweet milky white latex and small, somewhat wrinkly edible yellow fruits.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Ducke 1922, Forzza 2010, MBG-Tropicos, Silva *et al*. 1977, Starr Virtual Herbarium

Glycyrrhiza glabra L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: common licorice, Italian licorice, licorice root, liquorice, Spanish licorice
PORTUGUESE: alcaçuz, alcaçuz-da-europa, alcaçuz-glabro, madeira-doce, raiz-doce
SPANISH: agarradera, alcazuz, licórice, melosa, orozuz, palo dulce, paloduz, regaliz, raíz de orozuz
USES/NOTES: Sweet rhizomes are the source of common licorice used to flavor and/or scent candy, foods, beer and other alcoholic beverages, medicines, and tobacco. Glycyrrhizin, contained in the roots, is many times sweeter than sucrose. Also, highly touted as a medicinal.
NATURAL RANGE: Mediterranean region

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REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Carneiro Martins 1989, Duke 1981, Duke 1997, Mabberley 1987, Morton 1976a, Usher 1974

Glycyrrhiza lepidota Pursh
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: American licorice, dessert root, licorice, wild licorice
SPANISH: regaliz de América
USES/NOTES: Sweet roots are eaten cooked or uncooked, or dried and used for tea. Young shoots are edible.
NATURAL RANGE: Western North America
REFERENCES: Fernald *et al.* 1958, Kindscher 1987, Kirk 1970, Uphof 1968

Gnetum gnemon L.
FAMILY: Gnetaceae (gnetum)
ENGLISH: buko, joint fir, melindjo
PORTUGUESE: ituá
SPANISH: manindio, uva marina, uvas de mar
USES/NOTES: Shoots, young leaves, and roasted fruits and seed kernels are edible. Bark is a durable fiber source.
NATURAL RANGE: Tropical Asia from India, Indonesia, Myanmar, Papua New Guinea, Philippines, Thailand, southern China, Vietnam, Malaysia, rarely cultivated in the Americas
REFERENCES: Mabberley 1987, Molina 1975, Popenoe 1967, Rehm and Espig 1991, Terra 1966

Gnetum leyboldii Tul.
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: ituá
SPANISH: bala huayo, hambre huayo, paujíl ruro, washik (Shuar)
USES/NOTES: Roasted seeds taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun.
NATURAL RANGE: Amazonian Brazil and southern Venezuela, perhaps beyond
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Silva *et al.* 1977, Steyermark *et al.* 1995

Gnetum nodiflorum Brongn.
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: hava, ituá
SPANISH: bala huayo, hambre huayo, paujíl ruro
USES/NOTES: Roasted seeds taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun. Also, bark is the source of a gummy medicinal.
NATURAL RANGE: Amazonia, the Guianas, and southern Venezuela

REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Martin *et al.* 1987, Renner *et al.* 1990, Steyermark *et al.* 1995

Gnetum paniculatum Spruce ex Benth.
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: ituá
USES/NOTES: Roasted seeds taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun.
NATURAL RANGE: Rio Negro basin of North-central Amazonian Brazil and southern Venezuela
REFERENCES: Cavalcante 1991, Steyermark *et al.* 1995

Gnetum schwackeanum Taub. ex Markgr.
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: ituá, ituaí, ituá-preto
SPANISH: hambre huayo, misho micuña, uci muyu (Quichua)
USES/NOTES: Liana's roasted seeds are much appreciated and taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun.
NATURAL RANGE: Rio Negro basin of North-central Amazonian Brazil and southern Venezuela and Guyana to southern Amazonian Colombia, Amazonian Ecuador, and northern Amazonian Bolivia and Peru
REFERENCES: Cavalcante 1991, MBG-Tropicos, Silva *et al.* 1977, Steyermark *et al.* 1995

Gnetum urens (Aubl.) Blume
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: blume-huá-açu, cipó-do-caçador, cipó-grande, gneto-toá, itoá, ituá, toá
USES/NOTES: Roasted seeds taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun.
NATURAL RANGE: Northeastern Amazonian Brazil, the Guianas and southern Venezuela
REFERENCES: Carneiro Martins 1989, Cavalcante 1991, Martin *et al.* 1987, Steyermark *et al.* 1995

Gnetum venosum Spruce ex Benth.
FAMILY: Gnetaceae (gnetum)
PORTUGUESE: ituá-açu
USES/NOTES: Roasted seeds taste like chestnuts and are eaten as a nut, ground into flour (called *farinha de ituá* in Brazil), or fried as a cracker after the flour has dried in the sun.
NATURAL RANGE: Eastern Amazonian Brazil to Manaus
REFERENCES: Cavalcante 1991, Silva *et al.* 1977

Gonolobus barbatus Kunth
FAMILY: Asclepiadaceae (milkweed)
SPANISH: bub-saak, cuajayote, cuchamper, nyeed (Huave), x-tuchkahoy (Maya)
USES/NOTES: Fruit of this climbing vine is eaten when tender, generally cooked.
NATURAL RANGE: Costa Rica to Jalisco, Veracruz, and Yucatán, Mexico, perhaps to southern Chihuahua
REFERENCES: CONABIO, Maya Ethnobotany, MBG-Tropicos, Zizumbo and Colunga 1982

Gonolobus cteniophorus (S.F.Blake) Woodson
FAMILY: Asclepiadaceae (milkweed)
SPANISH: k'uum aak'(Maya), orejón
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Mexico from Veracruz through Chiapas to the Yucatán, Belize, northern Guatemala, and northern Honduras
REFERENCES: Arellano Rodríguez *et al.* 2003, CONABIO, MBG-Tropicos

Gonolobus edulis Hemsl.
FAMILY: Asclepiadaceae (milkweed)
SPANISH: cuajayote, cuayote, cuchamper, guayato, guayote
USES/NOTES: Fruit of this climbing vine is eaten when tender, generally cooked.
NATURAL RANGE: Central America from Panama to Nicaragua and perhaps Guatemala
REFERENCES: Mabberely 1987, Maya Ethnobotany, MBG-Tropicos

Gonolobus lanugifloris Woodson
FAMILY: Asclepiadaceae (milkweed)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Yucatán of Mexico and Guatemala
REFERENCES: Arellano Rodríguez *et al.* 2003, MBG-Tropicos, Standley and Williams 1969

Gonolobus leianthus Donn.Sm.
FAMILY: Asclepiadaceae (milkweed)
SPANISH: cuchamper
USES/NOTES: Fruit of this climbing vine is eaten when tender, generally cooked.
NATURAL RANGE: Southern Mexico to Nicaragua
REFERENCES: CONABIO, Maya Ethnobotany, MBG-Tropicos

Gonolobus niger (Cav.) Schult.
FAMILY: Asclepiadaceae (milkweed)
SPANISH: ooy (Huastec), talayote

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USES/NOTES: Immature fruits are eaten fried with maize dough and spices in the Huasteca region of Mexico.
NATURAL RANGE: Eastern Mexico from Tamaulipas to southern Chiapas and into western Guatemala (Huehuetenango)
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos

Gonolobus salvinii Hemsl. [syn. *Vincetoxicum salvinii* (Hemsl.) Standl. & S.Calderón]
FAMILY: Asclepiadaceae (milkweed)
SPANISH: cuchamper, güisamper (Pipil), huichamper, huisamper, siguamper
USES/NOTES: Climbing liana's fruit is edible, though seedy.
NATURAL RANGE: Belize, El Salvador, Guatemala, and Honduras
REFERENCES: Campbell 1985, Martin *et al*. 1987, Maya Ethnobotany, MBG-Tropicos, Molina 1975

Gonolobus stenanthus (Standl.) Woodson [syn. *G. yucatanensis* (Woodson) W.D.Stevens]
FAMILY: Asclepiadaceae (milkweed)
SPANISH: boochin, cuchamper, ensul aak' (Maya), ja'as ak'(Maya), k'aax (Maya), k'an eek (Maya), tok naajil (Maya)
USES/NOTES: Fruit of this climbing vine is eaten when tender, generally cooked.
NATURAL RANGE: Belize and the Yucatán Peninsula
REFERENCES: Arellano Rodríguez *et al.* 2003, CONABIO, Maya Ethnobotany, MBG-Tropicos

Gonolobus taylorianus W.D.Stevens & Montiel
FAMILY: Asclepiadaceae (milkweed)
SPANISH: chinchayote, cuchamper
USES/NOTES: Fruit of this climbing vine is eaten when tender, generally cooked.
NATURAL RANGE: Guatemala to Costa Rica
REFERENCES: CONABIO, Maya Ethnobotany, MBG-Tropicos

Gossypium arboreum L.
FAMILY: Malvaceae (mallow)
ENGLISH: cotton tree, tree cotton
PORTUGUESE: algodão-moro
USES/NOTES: Leaves are edible and seeds contain an edible oil similar to olive oil (*Olea europaea*). Boll contains a minor textile fiber.
NATURAL RANGE: warm regions of Asia
REFERENCES: Accorsi *et al.* n.d., Bailey Hortorium 1976, Facciola 1990, León 1987

Gossypium barbadense L. [syn. *G. peruvianum* Cav.]
FAMILY: Malvaceae (mallow)

ENGLISH: buck cotton, cotton, Sea Island cotton, South American cotton, tree cotton
PORTUGUESE: algodão, amandiú, brum, mandiú
SPANISH: algodón, algodón blanco, algodón de monte, algodón silvestre, huaxmënë, riñón
USES/NOTES: Seed is an edible oil source. Also, boll contains a long silky fiber used for cotton fabrics.
NATURAL RANGE: probably first domesticated in its native southwestern Ecuador between 3500 and 3000 B.C., possibly independantly domesticated later in the Atlantic Sea Islands of North America and/or the West Indies
REFERENCES: Anochili and Tindall 1986, Ayala Flores 1984, Bailey Hortorium 1976, Boom 1987, Boswell 1989, Damp and Pearsall 1994, Facciola 1990, Guia Rural n.d., IBGE 1980, Madsen 1991, Omawale 1973

Gossypium herbaceum L.
FAMILY: Malvaceae (mallow)
ENGLISH: Levant cotton, short-staple American cotton
USES/NOTES: Seed is a source of cottonseed oil used in cooking, to make margarine, and as a lard substitute, pressed into an edible cake, roasted, or as a coffee substitute. Leaf is edible and boll contains a minor textile fiber.
NATURAL RANGE: Africa, Asia Minor, and India
REFERENCES: Bailey Hortorium 1976, Facciola 1990, León 1987, Uphof 1968

Gossypium hirsutum L.
FAMILY: Malvaceae (mallow)
ENGLISH: buck cotton, cotton, upland cotton
PORTUGUESE: algodão, algodão-branco
SPANISH: algodón
USES/NOTES: Boll is the principal commercial cotton source. Fruit and seed are edible after removing the toxic *gossypol*, and seeds are the source of the commercially important and edible cottonseed oil. Boiled leaves are used to make medicinal baths.
NATURAL RANGE: Middle America from Mexico to the Caribbean coast of South America, the West Indies, and South Florida, perhaps first domesticated in Mexico's Yucatán
REFERENCES: Bailey Hortorium 1976, Branch and Silva 1983, Facciola 1990, Ford 1984, Guia Rural n.d., León 1987, Omawale 1973, Purseglove 1968, Sauer 1993

Gouania lupuloides (L.) Urb. [syn. *Banisteria lupuloides* L.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: chew stick

SPANISH: ahorca buey, bejuco candlillo rojo, bejuco huevo de tepemechin, bejuco remo, canelillo negro, chevez-ac (Maya), huevo de tepemechin de bajio, jaboncillo, jabonera, limpia dientes, ohn-ak', palo de jabón, pega-pega, pie de pava, xiapuntsay, xom-ak (Maya), xpajuyic (Maya)
USES/NOTES: Bitter stems have been used like hops (*Humulus lupulus*) to flavor beer. Also chewed to clean teeth.
NATURAL RANGE: Central America, West Indies, and Florida
REFERENCES: Adams 1972, Berlingeri G. *et al*. 2012, Díaz *et al*. 2006, Mabberley 1987, MBG-Tropicos, Morton 1977

Gouania polygama (Jacq.) Urb.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: chewstick, soap vine
SPANISH: bejuco de jiote, bejuco indio, bejuco leñatero, canillo, jaboncillo, liane savon, limpia dientes, ojitos, palo jabón
USES/NOTES: Leaves have been used like hops (*Humulus lupulus*) to flavor beer, though the plant is used more as a cleansing agent.
NATURAL RANGE: Central and southern Mexico, Florida, and the West Indies from Puerto Rico to northern South America
REFERENCES: Alcorn 1984, CONABIO, Díaz *et al*. 2006, Facciola 1990, MBG-Tropicos, USDA-NRCS, Williams 1981

Goupia glabra Aubl.
FAMILY: Celastraceae (bittersweet or spindle tree) or Goupiaceae (goupia)
PORTUGUESE: cupiuba, cupiúba, cupiúva, cupúba, cutiúba
USES/NOTES: Red to nearly black fruits are eaten by the Ka'apor of Brazil.
NATURAL RANGE: Amazonian Bolivia, Brazil and Peru, lowland Colombia (Amazonia and the northwest), the Guianas, Venezuela and eastern Panama
REFERENCES: Balée 1994, Forzza 2010, Mabberley 1987, MBG-Tropicos, Silva *et al*. 1977

Greigia sodiroana Mez
FAMILY: Bromeliaceae (pineapple)
SPANISH: guicondo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Ecuador
REFERENCES: Bennett 2000, Luther 1989, Smith and Downs 1979

Greigia sphacelata (Ruiz & Pav.) Regel
FAMILY: Bromeliaceae (pineapple)
PORTUGUESE: chapéu
SPANISH: chupón, chupones, guicondo
USES/NOTES: Fruit is edible.

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NATURAL RANGE: Chile
REFERENCES: Bennett 2000, Mabberley 1987, Martin *et al*. 1987, Usher 1974

Grias cauliflora L.
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: anchovy pear, river pear, wild mammy
SPANISH: jaguay, jaguillo, madre de cocoa, membrillo, paco, pera de ancho, sacha mangua
USES/NOTES: Pear-shaped, unripe fruit is eaten raw or pickled.
NATURAL RANGE: The West Indies, Central America, and Colombia
REFERENCES: Adams 1972, Facciola 1990, Mabberley 1987, Martin *et al*. 1987, MBG-Tropicos, Patiño 2002, Prance and Mori 1979

Grias haughtii R.Knuth
FAMILY: Lecythidaceae (Brazil nut)
SPANISH: chupo, membrillo, totumo de monte
USES/NOTES: Fruit pulp is consumed raw or cooked in syrup.
NATURAL RANGE: North-central and western Colombia (Antioquia, Caldas, Narino, and Santander)
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Patiño 2002, Prance and Mori 1979, Romero-Castañeda 1961

Grias neuberthii J.F.Macbr. [syn. *G. loretensis* R.Knuth]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: anchovy pear
SPANISH: cocora, cocorro, mangua, pepe guare, sacha mango, sacha mangua, sacha mangue, wingaca
USES/NOTES: Fruits and seeds are edible, the former typically as an emergency food by the Huaorani.
NATURAL RANGE: Amazonian Peru and Ecuador
REFERENCES: Brako and Zarucchi 1993, Davis and Yost 1983, Duke and Vásquez 1994, Macbride 1941, Martin *et al*. 1987, Patiño 2002, Prance and Mori 1979

Grias peruviana Miers
FAMILY: Lecythidaceae (Brazil nut)
SPANISH: aguacate de monte, aguacatillo, apaí, apay, cocora, llanero, mancoa, pito, sacha mango, sacha mangua, sacha monge, sapote de perro, wa ga la puchi (Cayapa)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Lowlands of Colombia, Ecuador and Amazonian Peru
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, MBG-Tropicos, Patiño 2002, Prance and Mori 1979, Uphof 1968

Grindelia squarrosa (Pursh) Dunal
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)

ENGLISH: curly cup gum-weed, gum plant, gum weed, resinweed, rosinweed, tarweed
PORTUGUESE: mal-me-quer
USES/NOTES: Leaves are used for tea and resinous covering of leaves and flower heads have been used as a chewing gum substitute. Also medicinal.
NATURAL RANGE: North America
REFERENCES: CONABIO, Cronquist 1980, Facciola 1990, Kindscher 1987, Kirk 1970, Mabberley 1987, Munz 1974, Yanovsky 1936

Guadua angustifolia Kunth and *G. latifolia* (Kunth) Kunth
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
PORTUGUESE: bamboo, guadua, taquaruçu (*G. angustifolia*)
SPANISH: guadúa
USES/NOTES: Young shoots are edible.
NATURAL RANGE: Neotropics
REFERENCES: Berendson and Araniva de González 1991, Brako and Zarucchi 1993, Forzza 2010, Londoño and Davidse 1991, Morán Ubidia 1991, OAS 1973

Guaiacum officinale L.
FAMILY: Zygophyllaceae (caltrop or lignum-vitae)
ENGLISH: lignum-vitae, guaiac wood, guayacán, roughbark lignum-vitae
PORTUGUESE: pau-santo
SPANISH: guajacán negro, guayacán negro, lignum-vitae, palo santo
USES/NOTES: Cooked fruits are edible and the vanillin-containing wood resin (*guaicum*) is used to flavor beverages, candy, ice cream, gum, baked goods, and other confections. Also medicinal and a hard wood source.
NATURAL RANGE: The West Indies, Colombia, Guyana, Suriname, and Venezuela, and perhaps the Yucatán of Mexico, Guatemala, Honduras, and Panama where it is present, but may be naturalized as it is in south Florida
REFERENCES: Bailey Hortorium 1976, CONABIO, CONAP 2006, Facciola 1990, MBG-Tropicos, Nellis 1994, PlantaMed, USDA-ARS, Wunderlin *et al.* 2016

Guaiacum sanctum L. [syn. *G. guatemalense* Planch.]
FAMILY: Zygophyllaceae (caltrop or lignum-vitae)
ENGLISH: holywood, holywood lignum-vitae, lignum-sanctum, lignum-vitae, tree of life
FRENCH: bois sant, gaïac blanc, gaïac femelle
SPANISH: guayacán, guayacán blanco, guayacán de vera, guayacán real, guayacancillo, lignum sanctum, palo santo
USES/NOTES: Resin is used to flavor beverages, candy, ice cream, gum, baked goods, and other foods. Also medicinal, a hard wood source,

and a regionally popular landscape specimen for its showy blue flowers.
NATURAL RANGE: Greater Antilles and northern Lesser Antilles, the Yucatán, eastern Guatemala and Honduras, to the Florida Keys, cultivated elsewhere
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Little and Wadsworth 1964, Nelson 1994

Guarea grandifolia DC. [syn. *G. borisii* Harms][perhaps best treated as a synonym of *G. guidonia* (L.) Sleumer]
FAMILY: Meliaceae (mahogany)
ENGLISH: carapa
SPANISH: apae, awanka weinka (Moskitia), bola requia, calaguaste, cangura, caobilla, carbón, cedrillo, cedro macho, chaschom de montaña, chichón, chichón blanco, chichón de montaña, chuchupate, cola de pava, cuquindu, guamo, guamokaonga (Huaorani), hoja blanca, javín, mancharro, manzanillo, marapolán, masaranduva blanca, pitón, pronto-alivio, quitacalzón, requia de altura, sabino, trompillo
SURINAME: soort doifisiri
USES/NOTES: Small drops of sap, though toxic, are added to *chicha* (a fermented beverage made from the juice of *Manihot esculenta*) to increase alcohol content.
NATURAL RANGE: Central and western Amazonia and adjacent Andean lowlands, the Guianas, Central America, and southern Mexico
REFERENCES: CONABIO, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington *et al.* 1981, Roosmalen 1985, USDA-ARS

Guarea guidonia (L.) Sleumer [syn. *G. guara* (Jacq.) Wilson, *G. trichilioides* L.][perhaps should include *G. grandifolia* DC.]
FAMILY: Meliaceae (mahogany)
ENGLISH: alligator wood, American muskwood, guaraguao, muskwood, West Indian redwood
FRENCH: bois balé, bois balle
PORTUGUESE: acajou, carrapeta, gitó, itaubarana, jatuauba, jitó, marinheiro
SPANISH: cabima, cabirma, cabirma santa, cedrillo, cedro macho, cocillana, cola de pava, guaba, guanquero, guaraguao, latapi, lataqui, pronto alivio, requia, tocota (Quichua), trompillo, yamao, yamagua
USES/NOTES: Valued mainly as a medicinal and for wood, the red pulp of the tree's brown fruit is eaten occasionally, though the plant is also recognized as poisonous.
NATURAL RANGE: Neotropics from Nicaragua to northernmost Argentina and Paraguay, the Greater Antilles, and Trinidad and Tobago
REFERENCES: Duke and Vásquez 1994, Mabberley 1987, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Pennington *et al.* 1981, Silva *et al.* 1977, USDA-ARS

Guatteria buchtienii R.E.Fr.
FAMILY: Annonaceae (custard-apple)
SPANISH: chocolatillo negro, piraguina negra
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Bolivia
REFERENCES: Boom 1989, MBG-Tropicos

Guatteria elongata Benth.
FAMILY: Annonaceae (custard-apple)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Guianas to eastern Amazonian Brazil
REFERENCES: Balée 1994, Funk *et al*. 2007

Guatteria gracilipes R.E.Fr.
FAMILY: Annonaceae (custard-apple)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Anderson and Posey 1989

Guatteria punctata (Aubl.) R.A.Howard [syn. *Annona punctata* Aubl.]
FAMILY: Annonaceae (custard-apple)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Guianas, Southern Venezuela, and Northern Brazil
REFERENCES: Forzza 2010, Funk *et al*. 2007, Martin *et al*. 1987

Guazuma ulmifolia Lam. [syn. *G. guazuma* (L.) Cockerell, *G. tomentosa* Kunth]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: bastard cedar, mutamba, West Indian elm
FRENCH: bois d'orme
PORTUGUESE: araticum-bravo, cabeça-de-negro, embira, embiru, guazima-macho, guaxina, ibixuna, mutamba, mutamba-preta, mutamba-verdadeira, mutambo, nutamba, pau-de-bicho, periquiteira, pojó
SPANISH: acashti (Totonac), ajiya (Guarijío), ajya (Mayo), akeichta (Tepehua), aquich (Huastec), aquiche, atadijo, bellota de cuaulote, bolaina, bolaina negra, bulin, bulín, cabeza de negrito, cabeza de negro, cablote, capulincillo, cashet, caulote, caulotl (Nahuatl), chicharrón, coahulote, coco, coquillo, cuahlote, cuahuilote, cuahulote, cuajilote, cuaulote, cuaulote blanco, cuázima, guácima, guácima prieta, guácimo, guácimo de ternero, guácimo ternero, guásima, guásimo, guázimo, guázimo cuaulote, guazuma, guazumo, guázumo, hierba del tapón, jacocalalu, kabal-pishoy (Maya), kabal-pixoy (Maya), majagua de toro, nocuana-yana (Zapotec), palote negro, parandesiqua, pishoy, pixoy, poxoy (Maya), sac-pixoy (Maya), tablote, tapa culo, tepescohuite,

tzuyui (Tseltal), uiguic (Popoloca), vácima, xuyuy, yaco, yaco de venado, zam-mí (Chontal)
USES/NOTES: Seeds and sweet, mucilangenous fruits are eaten raw or cooked. Fruits are eaten green or ripe.
NATURAL RANGE: Neotropics from central Mexico and the northern Antilles to northern Argentina (excludes Chile and Uruguay)
REFERENCES: Alcorn 1984, BOLFOR 1996, Brako and Zarucchi 1993, CONABIO, Duke and Vásquez 1994, Forzza 2010, Hoyas 1989, IBGE 1980, Kainer and Duryea 1992, Kermath (notes), Little and Wadsworth 1964, Martin *et al*. 1987, MBG-Tropicos, Mutchnick and McCarthy 1997, OAS 1973, Paguaga and Soto 2010, Silva *et al*. 1977, USDA-ARS

Guettarda argentea Lam.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: black guava, silver velvetseed
USES/NOTES: Small (~1cm), dark purple, soft fruit, is edible.
NATURAL RANGE: Northern Brazil (northern Pará and Roraima), French Guiana, Guyana, Jamaica, and Hispaniola
REFERENCES: Adams 1972, Forzza 2010, Funk *et al*. 2007, Grandtner and Chevrette 2014, Mabberley 1987, MBG-Tropicos

Guettarda elliptica Sw.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: common velvetseed, Everglades velvetseed, hammock velvetseed, pickle-wood (or prickle-wood?), smooth velvetseed, smooth-leaf velvetseed, spoonwood, velvetseed
SPANISH: boshtastaab (Itzmal), cabrito, cascarillo, cigüilla, cigüillo, crucecilla, cruceto negro, crucillo, cruzecilla, cucubano, cucubano liso, cuero de sabana, guayabilla, guayabillo prieto, kibche’ (Maya), kiikche’ (Maya), k’uk’ch’el (Maya), lu’ um’ che’ (Maya), nanche de perro, negrito, negritos, pichi’che’ (Maya), punteral, subin t’eel (Maya), tzib-che’ (Maya), x-kiché (Maya)
USES/NOTES: Small dark purple to black fruits are said to be a bit sweet, a bit sour, and a bit astringent, though rarely, if ever eaten. Plant also is used to make a medicinal tonic.
NATURAL RANGE: Colombia, Venezuela, the West Indies, southern Florida, central and southern Mexico, and much of Central America
REFERENCES: Austin 2004, CONABIO, Francis n.d., Grandtner and Chevrette 2014, MBG-Tropicos, Quattrocchi 2012, Wunderlin *et al*. 2016

Guettarda scabra (L.) Vent.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cardboard tree, rough velvetseed, rough-leaf velvetseed, wild guave, velvetseed
SPANISH: carapacho

USES/NOTES: Red, velvety fruit, 1cm in diameter, is said to be edible, though rarely eaten.
NATURAL RANGE: South Florida and the Caribbean from The Bahamas to the Venezuelan island state of Nueva Esparta
REFERENCES: Adams 1972, Brako *et al*. 1995, Díaz *et al*. 2006, MBG-Tropicos, Nelson 1994, Taylor 1998, USDA-NRCS, Wunderlin *et al*. 2016

**Guettarda speciosa* L. {questionable identification}
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: beach gardenia, sea randa, zebra wood
PORTUGUESE: angélica (generally refers to *G. angelica* Mart. ex Müll.Arg.)
USES/NOTES: Fruit of *G. speciosa* is edible, but it is an Old World species (eastern Africa and temperate Asia) that is rarely cultivated in the Americas. Moreover, the common name "angélica" identified by Martin *et al*. in Brazil often refers to *Guettarda angelica* and other *Guettarda* species native to Brazil. The roots and bark of *G. angelica*, and other Brazilian *Guettarda* species, are used to make popular herbal medicines. We cannot find any references, however, that identify *G. angelica* as edible. Thus, this entry may be in doubt.
NATURAL RANGE: *G. speciosa* from tropical eastern Africa to tropical Asia, *G. angelica* from northeastern Brazil south to Espírito Santo
REFERENCES: Facciola 1990, Forzza 2010, Martin *et al*. 1987, USDA-ARS

Guettarda uruguensis Cham. & Schltdl. [may include *G. viburnoides* Cham. & Schltdl.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: velvet seed
SPANISH: palo cruz
USES/NOTES: Shrub to small tree produces purple-black fruit with sweet pulp that is eaten locally in Paraguay and likely elsewhere.
NATURAL RANGE: Northern Argentina, northern and eastern Bolivia, southeastern and southern and southeastern Brazil, eastern Paraguay, and Uruguay
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Guettarda viburnoides Cham. & Schltdl. [perhaps conspecific with *G. uruguensis* Cham. & Schltdl.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: veludo
SPANISH: mote, motecillo, nigua, nihua
USES/NOTES: Shrub to medium-sized tree (to 15m) with aromatic flowers produces edible light yellow fruit.
NATURAL RANGE: Tropical Bolivia, Brazil excluding central and western Amazonia, and Paraguay

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REFERENCES: BOLFOR 1996, Forzza 2010, Lorenzi 2002a, MBG-Tropicos

Gunnera tinctoria (Molina) Mirb. [syn. *G. chilensis* Lam.]
FAMILY: Gunneraceae (gunnera), previously Haloragaceae (watermilfoil)
ENGLISH: Chilean rhubarb, dinosaur food, giant rhubarb, gunnera
SPANISH: nalca, nalcas, pangue, panke, ruibarbo chileno
USES/NOTES: Young, somewhat acidic leaf stalks are eaten peeled.
NATURAL RANGE: Cloud forests of Chile to Patagonian Argentina
REFERENCES: Bailey Hortorium 1976, Marticorena and Quezada 1985, OAS 1973, Soukup 1970, Sturtevant 1972, Uphof 1968

Gustavia augusta L. [syn. *G. mexiana* R.Knuth, *Grias mexiana* R.Knuth]
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: castanha-fedorenta, envira-fedorenta, general, geniparana, jenipaparana, jeniparana, mata-matá-branco, mucurão
SPANISH: chopé, sacha chopé, sacha mango
USES/NOTES: Fruit is edible. Wood emits a disagreeable odor for some days after cutting.
NATURAL RANGE: Amazonia to northeastern Brazil
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Macbride 1941, Prance and Mori 1979, Silva *et al.* 1977, Soplin *et al.* 1996, UFA/NYBG

Gustavia longifolia Poepp. ex O.Berg
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: chopé, sacha-vaya
SPANISH: allian pasu (Quichua), ayampaso (Quichua), ayan paso (Quichua), apaí (Jívaro), apái (Jívaro), chopé, chopé ceu, chopé masha, cocora, doquinca (Huaorani), hallanpasu (Quichua), kuap (Jívaro), kuáp (Jívaro), machimango, mangua, moinka (Huaorani), nogikawe (Huaorani), noginca (Huaorani), noguincahue (Huaorani), noguiwe (Huaorani), noinga (Huaorani), nonginca, nugicauhe (Huaorani), pacora, pamau suki (Jívaro), pamáusuki (Jívaro), sacha chopé, sacha manga, sacha mango, sacha papa, sacha paso muyo, tripa de pollo
USES/NOTES: Yellow becoming purplish-red fruits are eaten by the Huaorani of Amazonian Peru and the Shuar of Amazonian Ecuador and others. Plant is used medicinally in Amazonian Ecuador. Infusion from crushed bark is drunk to treat malarial fevers in Amazonian Peru and infusion from boiled stems are emetic.
NATURAL RANGE: Western Amazonia including Brazil (western Amazonas), Colombia, Ecuador Peru, and the Chocó region of western Colombia
REFERENCES: Bennett *et al.* 2001, Davis and Yost 1983, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Prance and Mori 1979

Gustavia macarenensis Philipson [syn. *G. macarenensis* subsp. *macarenensis*]
FAMILY: Lecythidaceae (Brazil nut)

SPANISH: aguacate de monte, chopé, chopé masha, inak, iniak (Shuar), iniaku (Shuar), paso, sacha pasu (Quichua)
USES/NOTES: Red fruits are eaten locally.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, and perhaps southwestern Venezuela
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos, Prance and Mori 1979

Gustavia nana Pittier
FAMILY: Lecythidaceae (Brazil nut)
SPANISH: achucalo, membrillo, pacó
USES/NOTES: Small tree (to 10m) produces fruits with edible cream-colored seeds.
NATURAL RANGE: Northwestern Colombia and Panama to the Canal Zone
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Prance and Mori 1979

Gustavia speciosa (Kunth) A.DC. [syn. *G. speciosa* subsp. *speciosa*]
FAMILY: Lecythidaceae (Brazil nut)
SPANISH: chopé, chupa, chupo
USES/NOTES: Cultivated for its edible nut and yellow fruit pulp, which may cause the skin to turn yellow if consumed in excess.
NATURAL RANGE: Amazonian Colombia, Ecuador, and Peru
REFERENCES: Facciola 1990, La Rotta 1992, Martin *et al*. 1987, MBG-Tropicos, Prance and Mori 1979

Gustavia superba (Kunth) O.Berg
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: wild mango
SPANISH: chupo, chupo membrillo, pacó
USES/NOTES: Orange-yellow fruit pulp is eaten raw or cooked and the mashed oily pulp is used like cooking greese.
NATURAL RANGE: Northwestern Ecuador, western Colombia, and Panama to the Canal Zone
REFERENCES: Facciola 1990, Martin *et al*. 1987, MBG-Tropicos

Gymnocladus dioicus (L.) K.Koch [syn. *G. dioica* (L.) K.Koch (spelling variant), *Guilandina dioica* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: American coffee bean, American coffee-berry, American mahogany, bean tree, chicot, chicot tree, chiot, chiot tree, coffeebean-tree, coffeenut, coffeetree, dead tree, Kentucky coffee-tree, Kentucky mahogany, mahogany-bean, nettle-tree, nicker tree, nickers-tree, stump tree
FRENCH: chico du Canada
SPANISH: cafetero de Kentucky, raigón del Canadá

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USES/NOTES: Roasted seeds may be eaten like nuts or ground and used as a coffee substitute. Fresh seeds and fruit pulp, however, are poisonous. Wood is a hard lumber source.
NATURAL RANGE: Eastern U.S. from western New York to southern Minnesota and Ontario, Canada in the north and Tennessee to eastern Oklahoma in the South, principally west of the Appalachian Mountains, cultivated in Argentina and China and likely elsewhere
REFERENCES: Brako *et al*. 1995, ITIS, Peterson 1977, Mabberley 1987, MBG-Tropicos, Uphof 1968, USDA-ARS, USDA-NRCS, Yanovsky 1936

Haageocereus decumbens (Vaupel) Backeb.
FAMILY: Cactaceae (cactus)
USES/NOTES: Red fruits' pulp is said to be edible, though the prostrate plant's use is regulated to protect the rare species.
NATURAL RANGE: South-coastal Peru to adjacent northern Chile
REFERENCES: Arakaki *et al*. 2013, Brako and Zarucchi 1993, Martin *et al*. 1987, MBG-Tropicos

Haageocereus multangularis (Haw.) F.Ritter [syn. *H. pseudomelanostele* (Werderm. & Backeb.) Backeb., *Echinocereus multangularis* (Haw.) Rumpler]
FAMILY: Cactaceae (cactus)
USES/NOTES: Fruit pulp from this prostrate cactus is said to be edible, though the plant's use is regulated to protect the rare species.
NATURAL RANGE: South-central coastal Peru near sea level
REFERENCES: Arakaki *et al*. 2013, Brako and Zarucchi 1993, Martin *et al*. 1987, Stuva *et al*. 2006

Haematoxylum brasiletto H.Karst.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: brazilwood, Mexican logwwod, peachwood
SPANISH: azulillo, brasil, brasilette, campeche, churuqua (Purépecha & Tarasco), espinita, huachachago (Guarijío), huitzcuahuitl (Nahuatl), jattá, palo brasil, palo de Brasil, palo de Campeche, palo de tinta, palo tinto, saktinto, sitagapi (Rarámuri), tinto de sabana
USES/NOTES: Heartwood is used for tea.
NATURAL RANGE: Mexico to northwestern Venezuela
REFERENCES: CONABIO, Hokche *et al*. 2008, MBG-Tropicos, Pío-León *et al*. 2017, USDA-ARS, Villalobos *et al*. 2007

Halesia carolina L.
FAMILY: Styracaceae (storax)
ENGLISH: Carolina silverbell, little silverbell, silverbell tree, wild olive

USES/NOTES: Ripe, four-winged, tart fruits may be nibbled, whereas unripe fruits may be eaten pickled. Attractive, white-flowered, small trees make a nice landscape addition as well.
NATURAL RANGE: Eastern U.S. from Michigan, to Florida, Texas, and California
REFERENCES: Correll and Johnston 1970, Facciola 1990, Fernald *et al.* 1958, Munz and Keck 1959, Nelson 1994

Hamamelis virginiana L.
FAMILY: Hamamelidaceae (witch hazel or sweet gum)
ENGLISH: witch hazel
PORTUGUESE: hamamelis
SPANISH: café de diablo
SPANISH: nogal de la brujería
USES/NOTES: Leaves of this yellow-flowered, attractive small tree are made into tea and oily seeds are edible.
NATURAL RANGE: Eastern North America from southern Canada to central Florida and Texas and the highlands of northeastern Mexico
REFERENCES: CONABIO, Godfrey 1988, Kermath (notes), MBG-Tropicos, Nelson 1994, Tomikel 1986, Yanovsky 1936

Hamelia patens Jacq.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: firebush, Mexican firebush, red berry, scarlet bush
PORTUGUESE: valmoura
SPANISH: anileto, azulillo, bálsamo, benzen yuca, cachimbilla, cascarilla, chacloc, chichipince, coralillo, chupa sangre, cuatro esquinas, palo camarón, pata de pájaro, pico de pájaro, pissi, ponasí, tisicu panga, unkumutsuwake, usia-ey, uvero, yoshin coshqui rao, yuto blanco, zapote maduro, zorrillo, zorrillo real
USES/NOTES: Small, dark red to purplish-black, ovoid, juicy, ripe fruits, with a bland to pleasant flavor, are eaten out of hand or made into juice or alcoholic beverages. Fruit and other plant parts are also medicinal. Attractive, fast growing shrub is also used in urban landscaping in tropical to nearly frost-free regions for its abundant scarlet flowers and green to red foliage and because it attracts butterflies and hummingbirds.
NATURAL RANGE: Humid Neotropics from Paraguay and Bolivia to Mexico, the Antilles, central and southern peninsular Florida, and Bermuda
REFERENCES: Adams 1972, Alcorn 1984, Bernardi 1985, Bush and Morton n.d., Díaz *et al.* 2006, Duke n.d., Duke and Vásquez 1994, Kermath (notes), Lorence 1999, Luziatelli *et al.* 2010, Martin *et al.* 1987, Nelson 1994, Sommeijer *et al.* n.d., UFA/NYBG

Hanburia mexicana Seem.
FAMILY: Cucurbitaceae (gourd)

SPANISH: chayote de mono, chayote silvestre, chayotillo, erizo de monte
USES/NOTES: Fruit is eaten in Veracruz.
NATURAL RANGE: Veracruz, Puebla, and Oaxaca, Mexico
REFERENCES: CONABIO, Lira and Caballero 2002, MBG-Tropicos

Hancornia speciosa Gomes
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: fruta-de-doente, mangaba, mangabeira, mangabinha-do-norte
SPANISH: mangaba, mangabera, mango jsú
USES/NOTES: Fruits, poisonous until fully ripe, are consumed fresh, in sherbets, preserved, or made into wine. Latex is the source of *mangabeira* rubber. Also medicinal.
NATURAL RANGE: Northern to northeastern Brazil
REFERENCES: Bourke *et al.* 1987, Cavalcante 1991, Guia Rural n.d., IBGE 1980, Mabberley 1987, Martin *et al.* 1987, Schneider 1987, Silva *et al.* 1977

Handroanthus chrysotrichus (Mart. ex DC.) Mattos [syn. *Tabebuia chrysotricha* (Mart. ex DC.) Standl., *Tecoma chrysotricha* Mart. ex DC.]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: golden tabebuia, golden trumpet tree, yellow may flower
PORTUGUESE: ipê, ipê-aipé, ipê-amarelo, ipê-amarelo-cascudo, ipê-do-morro, pau-d'arco-amarelo, pau-mulato
SPANISH: araguaney, árbol siempreverde de Brasil, árbol trompeta dorada, cortes, guayacán, ipé tabebuia, lapacho, maculís, tajibo
USES/NOTES: Trumpet-shaped yellow flowers are eaten raw in salads and cooked in various ways such as fried in egg batter. The small to medium sized tree (rarely to 20m) is widely cultivated in tropical and subtropical areas as an ornamental for its showy flowers.
NATURAL RANGE: Eastern Brazil from Sergipe in the north to Rio Grande do Sul in the south, northern Argentina and perhaps eastern Paraguay, naturalized in places elsewhere including eastern Australia
REFERENCES: Kinupp and Lorenzi 2014, Starr Virtual Herbarium, USDA-ARS, Zuloaga *et al.* 2008

Harpephyllum caffrum Bernh.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: cape ash, kaffir plum, wild plum
PORTUGUESE: ameixa-kafir
SPANISH: ciruelo de kafir
USES/NOTES: Cultivated for its fruit pulp, generally eaten preserved due to its tartness when fresh, but also eaten out of hand and made into a pink wine. Bark and roots are used medicinally in its native

range and flowers are a nature pink dye source. Also grown as a landscape specimen in frost-free areas.
NATURAL RANGE: Eastern South Africa, Mozambique and Zimbabwe
REFERENCES: Facciola 1990, Hoyas 1989, Martin *et al*. 1987

Harrisia aboriginum Small
FAMILY: Cactaceae (cactus)
ENGLISH: prickly apple-cactus, shellmound apple-cactus, west coast apple-cactus
USES/NOTES: Globose yellow fruit is edible.
NATURAL RANGE: Southwestern coastal Florida
REFERENCES: Britton and Rose 1963, Facciola 1990, Morton 1977

Harrisia balansae (K.Schum.) N.P.Taylor & Zappi [syn. *H. guelichii* Britton & Rose, *Cereus guelichii* Speg.]
FAMILY: Cactaceae (cactus)
USES/NOTES: Potentially spinless red fruit's white pulp is said to be very sweet.
NATURAL RANGE: Northern Argentina to adjacent Bolivia, Brazil, and Paraguay
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Kessler *et al.* 2000, Martin *et al*. 1987, MBG-Tropicos

Harrisia eriophora (Pfeiff.) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: fragrant apple-cactus
USES/NOTES: Yellow fruits, to 6 cm, are edible.
NATURAL RANGE: Cuba and southern Florida
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963

Harrisia fragrans Small [syn. *H. eriophora* var. *fragrans* (Small ex Britton & Rose) D.B.Ward, *Cereus eriophorus* var. *fragrans* (Small) L.D.Benson]
FAMILY: Cactaceae (cactus)
ENGLISH: Caribbean apple-cactus, fragrant apple-cactus, Indian River prickly-apple
USES/NOTES: Globose, 4-6 cm red prickly fruits are edible.
NATURAL RANGE: Indian River region of Florida's central-east coast
REFERENCES: Britton and Rose 1963, Facciola 1990, Morton 1977

Harrisia pomanensis (F.A.C.Weber ex K.Schum.) Britton & Rose [syn. *H. bonplandii* (Parm. ex Pfeiff.) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: apple cactus, applecactus, harrisia cactus, midnight-lady, moonlight cactus, snake cactus
SPANISH: ciaha'tuk, cola de gato, sa'ta, ulúa

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USES/NOTES: Globular red fruit's white pulp is edible, flowers are eaten boiled.
NATURAL RANGE: Northwestern Argentina, Gran Chaco region of Paraguay, and southeastern Bolivia
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Díaz 2007, Kiesling 1996, Martin *et al*. 1987, Mostacedo and Uslar 1999, Oakley *et al*. 2013, USDA-ARS

Harrisia portoricensis Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: Puerto Rico apple-cactus
SPANISH: higo chumbo
USES/NOTES: Yellow fruit's pulp is edible.
NATURAL RANGE: Puerto Rico
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987

Harrisia simpsonii Small in Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: apple cactus, Simpson's apple-cactus
USES/NOTES: Red to yellow fruit is edible.
NATURAL RANGE: Central east coast and southern coastal Florida
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Facciola 1990, Morton 1977

Hasseltia dioica (Benth.) Sleumer
FAMILY: Salicaceae (willow), previously Tiliaceae (linden) or Flacourtiaceae (flacourtia)
SPANISH: canelo
USES/NOTES: Fruits are eaten in the Petén.
NATURAL RANGE: Petén, Guatemala
REFERENCES: Mutchnick and McCarthy 1997

Hechtia montana Brandegee
FAMILY: Bromeliaceae (pineapple)
SPANISH: chikana, haamxooíi, hichiconi, huidbori, magueysito
USES/NOTES: Rosette bases, called *guasipari*, of this wild species are eaten roasted in portions of its range.
NATURAL RANGE: Arid to semiarid regions of Chihuahua, Sonora, Sinaloa, and Baja California Sur
REFERENCES: CONABIO, Felger 2000, Hornung-Leoni 2011, Rios and Khan 1998, Shreve and Wiggins 1964, Smith and Downs 1974, Yetman and Van Devender 2002

Hedeoma drummondii Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: New Mexican pennyroyal
SPANISH: polello, poleo, toronjil

USES/NOTES: Leaves and flowering tops are brewed with teas and leaves are added to soups.
NATURAL RANGE: East central and northwestern Mexico into Texas, New Mexico, and Arizona
REFERENCES: Alcorn 1984, CONABIO, Facciola 1990, Moerman 1998, von Reis Altschul 1973, Yanovsky 1936

Hedeoma pulegioides (L.) Pers.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: American pennyroyal, squaw mint
PORTUGUESE: hedeoma
USES/NOTES: Dried leaves are used as a peppermint-like condiment, made into tea, and the source of a commercial essential oil used as a flavoring agent. Leaves are also medicinal.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Fernald 1950, Gibbons and Tucker 1979, Mabberley 1987, Morton 1976a, Peterson 1977

Hedychium coronarium J.Koenig [syn. *H. spicatum* Lodd.]
FAMILY: Zingiberaceae (ginger)
ENGLISH: butterfly ginger, butterfly lily, garland flower, ginger-lily
PORTUGUESE: borboleta, lágrima-de-moça, lírio-branco, lírio-brejo, lírio-do-brejo, napoleão
SPANISH: amapola, caña de indio, lirio, mariposa
USES/NOTES: Primarily an ornamental in the Americas, though buds and showy, white, fragrant flowers may be eaten or used for flavoring. Fruits of some varieties reportedly are eaten cooked. Roots and leaf tea are used medicinally in parts of the neotropics.
NATURAL RANGE: Tropical Asia, widely naturalized in the Neotropics
REFERENCES: Accorsi *et al.* n.d., Duke and Vásquez 1994, Mabberley 1987, Kunkel 1984, Sommeijer *et al.* n.d., Silva *et al.* 1977, Tanaka 1976, Torres n.d., Vázquez-García *et al.* 1995

Hedyosmum angustifolium (Ruiz & Pav.) Solms-Laub.
FAMILY: Chloranthaceae (chloranthus)
SPANISH: anís de monte, guayasa, guayusa, hierba de la vieja, supinuni
USES/NOTES: Leaves are used as a tea substitute.
NATURAL RANGE: Eastern Andes from Bolivia, Ecuador, and Peru
REFERENCES: Grandtner and Chevrette 2014, Todzia 1988

Hedyosmum maximum (Kuntze) K.Schum.
FAMILY: Chloranthaceae (chloranthus)
SPANISH: chavarquero, chisco de monte, granicillo, granizo, guayusa, guayusa hembra
USES/NOTES: Leaves are used to flavor alcoholic beverages.
NATURAL RANGE: Colombia to Peru
REFERENCES: Todzia 1988

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Hedyosmum mexicanum C.Cordem.
FAMILY: Chloranthaceae (chloranthus)
SPANISH: almizcle, anillo, colchón de pobre, gallinazo, granizo, macetero, mazorco, oczé, one (Maya), onj (Maya), palo de agua, planta del soldado, plantanillo, sandío, silva-silva, taba de ojolote, té azteco, té de monte, té maya, vara blanca, vara de agua
USES/NOTES: Sweet, succulent, white fruits are edible and leaves are used for tea.
NATURAL RANGE: Neotropics, from central Mexico to western Colombia (Antioquia)
REFERENCES: CONABIO, Duke n.d., Facciola 1990, Grandtner and Chevrette 2014, MBG-Tropicos, Molina 1975

Hedyosmum nutans Sw.
FAMILY: Chloranthaceae (chloranthus)
ENGLISH: headache bush
USES/NOTES: Leaves are steeped in hot water as tea, though perhaps only as medicine.
NATURAL RANGE: Cuba, Jamaica, and Hispaniola
REFERENCES: Todzia 1988

Hedyosmum racemosum (Ruiz & Pav.) G.Don [may be conspecific with *H. tepuiense* Todzia]
FAMILY: Chloranthaceae (chloranthus)
SPANISH: aitacopi, anagariqui, asancito, asar-quiro, asarquiro, asarcito, borracho, cañutillo, chaguarquero, choleta, espejuelo, granizo, guayasa de monte, guayusa de monte, itacopa, masamoche, pito, silva-silva, silvo-silvo, supiquero, tarqui
USES/NOTES: Leaves are used like tea.
NATURAL RANGE: Bolivia, Brazil (Amazonas), Colombia, Ecuador, the Guianas, Venezuela, and perhaps Costa Rica
REFERENCES: Bussmann and Glenn 2010, Grandtner and Chevrette 2014, Forzza 2010, MBG-Tropicos, Todzia 1988

Hedysarum alpinum L. [syn. *H. alpinum* var. *americanum* Michx. ex Pursh]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: hedysarum
USES/NOTES: Roots, eaten raw, boiled, or roasted, were an important food source for Native Alaskans.
NATURAL RANGE: Northern U.S. and Canada
REFERENCES: Fernald 1950, Gleason 1968, Rollins 1940, Uphof 1968

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Hedysarum boreale subsp. *mackenzii* (Richardson) S.L.Welsh [syn. *H. americanum* var. *mackenzii* (Richardson) Britton, *H. mackenzii* Richardson *nom. illeg.*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: licorice root, northern sweetvetch, sweet broom, sweet root
USES/NOTES: Sweet roots are edible.
NATURAL RANGE: Pacific Northwestern U.S., throughout much of Canada to Alaska
REFERENCES: Fernald *et al.* 1958, Gibbons and Tucker 1979, Kirk 1970, Northstrom and Welsh 1970, Uphof 1968, USDA-NRCS

Hedysarum occidentale Greene
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: licorice root, sweetvetch, western sweetvetch
USES/NOTES: Early season sweet roots taste somewhat like locorice and are eaten raw or roasted.
NATURAL RANGE: Western North America from southern Alaska, British Columbia, Alberta, through parts of Washington to Montana, Idaho, Wyoming, Utah, and Colorado
REFERENCES: Facciola 1990, Kirk 1970, Rollins 1940, USDA-NRCS

Helianthus annuus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common sunflower, sunflower, wild sunflower
PORTUGUESE: girassol
SPANISH: acahual, chimal-acatl (Nahuatl), chimalatl (Nahuatl), chimalitl (Nahuatl), chimalte, flor del sol, gigantón, girasol, gordolobo, lampote, maíz de Texas, maíz meco, maravilla, mirabel, mirasol, papa de caña, polocote, quisnaniquitonale, sunchín (Pame), tornasol, xaricamata, yendri (Otomí)
USES/NOTES: Seed is an edible and medicinal oil source, among the most commercially important vegetable oils. Seeds are eaten raw or cooked, young seed sprouts are eaten in salads, and flowers are fed to animals, grown for honey production, and are a dye source.
NATURAL RANGE: Southern U.S. into northern Mexico, possibly first domesticated in the Gulf Coast region of Tabasco, Mexico, or the southern U.S., perhaps Arizona
REFERENCES: Bianchini and Corbetta 1976, Bourke *et al.* 1987, CONABIO, Espejo Serna *et al.* n.d., Guia Rural n.d., Heiser 1976, Lentz *et al.* 2001, Leung 1961, Mabberley 1987, Omawale 1973, OAS 1973, Rehm and Espig 1991, Sauer 1993, Usher 1974, Vibrans n.d., Weiss 1971, Weiss 1983

Helianthus doronicoides Lam.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)

ENGLISH: oblong-leaf sunflower
USES/NOTES: Tubers were eaten by Amerindians of the central U.S.
NATURAL RANGE: Central and western U.S.
REFERENCES: Fernald 1950, Uphof 1968, Yanovsky 1936

Helianthus giganteus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: giant sunflower
USES/NOTES: Choctaw people made bread from the ground seeds mixed with cornmeal.
NATURAL RANGE: Eastern North America to the Mississippi
REFERENCES: Bailey Hortorium 1976, Fernald 1950, Yanovsky 1936

Helianthus maximilianii Schrad.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Maximilian sunflower
USES/NOTES: Roots have been eaten by Amerindians.
NATURAL RANGE: Southern Canada to the southeastern U.S., Texas, and California
REFERENCES: Bailey Hortorium 1976, Kirk 1970, Tull 1978, Yanovsky 1936

Helianthus tuberosus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: earth-apple, French sunchoke, girasole, Jerusalem artichoke, sunchoke, sunroot, topinambur, woodland sunflower
FRENCH: artichaut de Jérusalem, topinambour
PORTUGUESE: alcachofra-de-Jerusalém, batata-tupinambá, girassol-batateiro, girassol-de-batata, topinambour, tupinambá, tupinambo, tupinambor, tupinambur
SPANISH: aguaturma, alcachofa de Jerusalén, batata tupinamba, castaña de tierra, cotufa, námara, papa de caña, pataca, patata de caña, topinámbur, tupinambá, tupinambo, tupinambur
USES/NOTES: Tubers are eaten raw or cooked and are the source of *levulose* sugar, tubers and leaves are medicinal, and seeds are an oil source. Also used for fodder. Widely cultivated in France as a forage plant and as an alcohol source.
NATURAL RANGE: U.S. and central and eastern Canada, widely cultivated and naturalized, notably in Argentina, Chile and Uruguay in the Americas
REFERENCES: Bourke 1987, Brücher 1989, Duke 1992, Foster and Cordell 1992, Guia Rural 1990, Leung 1961, MBG-Tropicos, Rehm and Espig 1991, Schneider 1987, USDA-ARS, Usher 1974, Wiersema and León 1999

Heliconia bihai (L.) L. [syn. *H. humilis* Jacq.]
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
ENGLISH: balisier, false plantain, firebird, heliconia, lobster-claw, macaw flower, wild banana, wild plantain

PORTUGUESE: bico-de-tucano
SPANISH: heliconia, ñaca, platanillo, riqui-riqui
USES/NOTES: Young shoots are edible. Flowering bract is a brilliant red and yellow.
NATURAL RANGE: Lesser Antilles through northern South America and northern Amazonia
REFERENCES: Andersson 1981, Bailey Hortorium 1976, Brako and Zarucchi 1993, Dodson and Gentry 1978, Mabberley 1987, Silva *et al.* 1977, Steyermark *et al.* 1995, Uphof 1968

Heliconia caribaea Lam.
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
ENGLISH: balisier, false plantain, heliconia, wild plantain
SPANISH: heliconia, platanillo, riqui-riqui
USES/NOTES: Young shoots and dark blue fruit's black seeds are eaten and roots are an edible starch source.
NATURAL RANGE: West Indies to Panama
REFERENCES: Adams 1972, Bailey Hortorium 1976, Facciola 1990, Kunkel 1984, Sturtevant 1972

Heliconia hirsuta L.f.
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
PORTUGUESE: bananeira-do-mato, bananeirinha, bananinha, bananinha-brava (perhaps)
SPANISH: heliconia, millua situlli, patujú, platanillo, riqui-riqui
USES/NOTES: Roots are edible and fermented into an alcoholic beverage.
NATURAL RANGE: Tropical South America
REFERENCES: Andersson 1985, Duke and Vásquez 1994, Schultes and Raffauf 1990, Silva *et al.* 1977, UFA/NYBG

Heliconia latispatha Benth.
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
ENGLISH: expanded lobster-claw, heliconia, lobster-claw
SPANISH: heliconia, platanillo, riqui-riqui
USES/NOTES: Fruit is edible and used for cooking in the Yucatán.
NATURAL RANGE: moist lowlands of central Mexico, the Yucatán, and Central America
REFERENCES: Andersson 1992, Bailey Hortorium 1976, Niembro Rocas 1992

Heliconia psittacorum L.f.
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
ENGLISH: parakeet flower, parrot's beak
PORTUGUESE: bico-de-arara
SPANISH: heliconia, platanillo, riqui-riqui
USES/NOTES: Rhizome is crushed and eaten.
NATURAL RANGE: Southern Venezuelan dry forests, perhaps beyond
REFERENCES: Amaral *et al*. 2008, Gragson 1997, Kress 1997

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Heliconia rostrata Ruiz and Pav.
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
ENGLISH: false bird-of-paradise, lobster-claw
PORTUGUESE: caeté, helicônia
SPANISH: heliconia, patujú, patujú bandera, platanillo, situlli
USES/NOTES: Roots are edible and fermented into an alcoholic beverage. The national flower of Bolivia.
NATURAL RANGE: Amazonia, tropical central Andes, to northern Argentina
REFERENCES: Bailey Hortorium 1976, Berry and Kress 1991, Duke and Vásquez 1994

Heliconia velutina L.Andersson [perhaps conspecific with *H. julianii* Barreiros]
FAMILY: Heliconiaceae (heliconia) or Musaceae (banana)
SPANISH: heliconia, platanillo del monte
USES/NOTES: Leaves are used to wrap food.
NATURAL RANGE: Amazonian Brazil, Colombia, Ecuador, Peru, and Venezuela, and probably Amazonian Bolivia
REFERENCES: Andersson 1985, Bailey Hortorium 1976, MBG-Tropicos, Salick 1992

Helicostylis elegans (J.F.Macbr.) C.C.Berg [syn. *Perebea elegans* J.F.Macbr.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: inharé
SPANISH: misho chaqui
USES/NOTES: Seeds are eaten cooked.
NATURAL RANGE: Amazonia
REFERENCES: Berg 1972, Duke and Vásquez 1994

Helicostylis scabra (J.F.Macbr.) C.C.Berg
FAMILY: Moraceae (mulberry)
PORTUGUESE: inharé
SPANISH: misho chaqui
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia
REFERENCES: Berg 1972, Duke and Vásquez 1994

Helicostylis tomentosa (Poepp. & Endl.) J.F.Macbr.
FAMILY: Moraceae (mulberry)
PORTUGUESE: atinha, inaré, inharé, inharé-da-folha-peluda, inharé-folha-peluda, inharé-paina, mão-de-gato, pama, pama-branca, pama-caucho, xubaco
SPANISH: anonilla, aschomen, cajimán, capinurí amarillo, charo, charo macho, charo peludo, chopa (Yanomami), cuajo, makedek (Pemon), misho chaqui, pata de Morrocoy, shopa (Yanomami), yawá sankant

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USES/NOTES: Seeds are eaten cooked, and fruit are eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonia through Venezuela, the Guianas, and Panama
REFERENCES: Balée 1994, Berg 1972, Boom 1989, Cavalcante 1991, Duke and Vásquez 1994, Forzza 2010, FUDENA, MBG-Tropicos, UFA/NYBG

Heliopsis buphthalmoides (Jacq.) Dunal [syn. *H. oppositifolia* (Lam.) S.Díaz]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: botoncillo grande, duermemuele, flor de muela, mabal
USES/NOTES: Dried, ground leaves are used as a condiment and fresh leaves are added to salads.
NATURAL RANGE: Mexico from Baja California Sur, Chihuahua, and Guanjuato through Central America to Venezuela in the east and Bolivia in the south from 700m to 3200m
REFERENCES: Bennett *et al.* 2001, Blake 1940, CONABIO, MBG-Tropicos

Hologyne straminea (DC.) B.L.Rob.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
USES/NOTES: Unidentified plant part is consumed in Andean Bolivia.
NATURAL RANGE: High Andes of Bolivia, northern Argentina, and northern Chile
REFERENCES: MBG-Tropicos, Thomas *et al.* 2009

Hemerocallis fulva (L.) L. [syn. *H. lilioasphodelus* var. *fulvus* L.]
FAMILY: Asphodelaceae (aloe), previously Xanthorrhoeaceae (aloe or grasstree), Liliaceae (lily) or Hemerocallidaceae (daylily)
ENGLISH: common daylily, common orange daylily, day lily, daylily, ditch lily, double tawny daylily, fulvous daylily, orange daylily, railroad daylily, roadside daylily, tawny daylily, tiger daylily
PORTUGUESE: formosa-de-um-dia, hemerocale, hemerocalis, lírio-alaranjado, lírio-alaranjado-da-china, lírio-de-dia-alaranjado, lírio-de-un-dia, lírio-laranja
SPANISH: azucena, azucena tabacal, azucena turca, flor de un día, hemerocalis, lirio de día, lirio de la manaña, lirio de san juan, lirio de un día, lirio dorado
USES/NOTES: Flowers may be eaten raw in salads. Roots, flowers, young shoots, young flower buds and young leaves are eaten cooked. Thicker tubers are a starch source.
NATURAL RANGE: Asia, perhaps to Europe, now widely naturalized in North America and portions of Latin America from Mexico to Ecuador
REFERENCES: Brako *et al.* 1995, Breedlove 1986, CONABIO, Gibbons 1962, Harrington 1967, Kermath (notes), MBG-Tropicos, Schwegman 1991, USDD 1970

Hemerocallis lilioasphodelus L. [syn. *H. flava* (L.) L., *H. lilioasphodelus* var. *flavus* L.]

FAMILY: Asphodelaceae (aloe), previously Xanthorrhoeaceae (aloe or grasstree), Liliaceae (lily) or Hemerocallidaceae (daylily)
ENGLISH: day lily, daylily, lemon daylily, lemon lily, yellow daylily
PORTUGUESE: hemerocale, hemerocalis, lírio, lírio-amarelo, lírio-de-são-josé, lírio-de-un-dia
SPANISH: azucena azucena amarilla, azucena azafranada, lirio, lirio amarillo
USES/NOTES: Flowers may be eaten raw in salads. Roots, flowers, young shoots, young flower buds and young leaves are eaten cooked. Thicker tubers are a starch source.
NATURAL RANGE: Asia, widely cultivated, naturalized in the U.S., Eastern Canada, and portions of Mexico
REFERENCES: CONABIO, Facciola 1990, Fernald *et al.* 1959, Kermath (notes), MBG-Tropicos

Henriettea succosa (Aubl.) DC. [syn. *Melastoma succosa* Aubl.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: sirin
PORTUGUESE: mundururu-ferro
SPANISH: oluka (Kuna), sirín, tarrito
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Trinidad, the Guianas, Venezuela, Amazonian and eastern Brazil, Colombia, Central America, and southern Mexico (Chiapas, Tabasco, and the southern Yucatán)
REFERENCES: CONABIO, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Standley and Williams 1963

Heracleum maximum W.Bartram [syn. *H. lanatum* Michx.] [perhaps conspecific with *H. sphondylium* subsp. *montanum* (Schleich. ex Gaudin) Briq.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: American cow-parsnip, cow parsnip, heltrot, hogweed, Indian celery, Indian rhubarb, masterwort
USES/NOTES: Amerindians ate the roots, young shoots and flowers are used as a potherb and in salads, older stems are peeled and eaten raw or cooked, and the plant base can be used as a salt substitute. The plant is also said to be poisonous, if improperly prepared.
NATURAL RANGE: Temperate North America from Wisconsin to northern California and Alaska to northeast Asia
REFERENCES: Crowhurst 1972, Gibbons and Tucker 1979, Facciola 1990, Harrington 1967, Yanovsky 1936

Heracleum sphondylium L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: common cow parsnip, common hogweed, cow parsnip, eltrot, European cow parsnip, hogweed, meadow parsnip
PORTUGUESE: heracleum

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USES/NOTES: Boiled leaves and fruits are made into an alcoholic beverage.
NATURAL RANGE: Old World, naturalized in the Americas
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Mabberley 1987, PlantaMed, Uphof 1968, USDA-ARS, USDA-NRCS

Herrania albiflora Goudot [syn. *Theobroma albiflora* (Goudot) De Wild.]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
SPANISH: cacaito, cacao cimarrón, cacao de monte, cacao monteras
USES/NOTES: Edible seeds sometimes are mixed with those of *T. cacao*.
NATURAL RANGE: Northeastern Colombia and western Venezuela
REFERENCES: Berlingeri G. *et al*. 2012, Martin *et al*. 1987, MBG-Tropicos, Schultes 1958

Herrania camargoana R.E.Schult. [syn. *Theobroma camargoanum* (R.E.Schult.) Ducke]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacau-jacaré, ce-só-pẽ-kẽ (Tukano)
USES/NOTES: Ground bitter seeds are used as a spice to flavor meat and as a stimulating tonic. Pulp likely is edible also. Fruit is nearly round with a pointed apex and ribs like *Theobroma* species.
NATURAL RANGE: Amazonas Venezuela, Amazonas Brazil and Vaupés Colombia perhaps to the Colombian Chocó
REFERENCES: Campos Martins *et al*. 2017, Funk *et al*. 2007, Mabberley 1987, MBG-Tropicos, Quattrocchi 2012, Schultes 1958

Herrania mariae (Mart.) Decne. ex Goudot [syn. *Abroma mariae* Mart., *Theobroma mariae* (Mart.) K.Schum.][may be replaced by *Abroma augusta* (L.) L.f.][includes *H. cuatrecasana* García-Barr. according to Forzza]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: wild cacao
PORTUGUESE: cacaoti, cacau-quadrado, cacau-jacaré, cacaurana, cacauú, nəsã paubĩ (Kaxinawá)
SPANISH: bugicawe (*H. cuatrecasana*, Huaorani), cacahuillo, cacao canaludo (*H. cuatrecasana*), cacao de la selva, cacao de monte, cacao pequño, cambiac (*H. cuatrecasana*, Quichua), chocolate, kambi (*H. cuatrecasana*, Quichua), ko-kee-ot-chu, kuaíkam, kuaikám~kuaiwakám, kuaíwakam-kusíkam, kushi bakau, kushiikam (Jívaro), kushikami (Shuar), kushíkiam (Jívaro, Shuar), sacha cacao, sacha cacayllo, sënori (*H. cuatrecasana*, Siona), tserenda (Kichwa), tsie (Siona)
USES/NOTES: Seed and fruit pulp are edible.
NATURAL RANGE: Western Amazonian Brazil to Amazonian Colombia, Ecuador and Peru, and Guyana

REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Shanley *et al*. 2011, Schultes 1958, Silva *et al*. 1977, von Reis Altschul 1973

Herrania nitida (Poepp.) R.E.Schult. [syn. *Abroma nitida* Poepp., *Theobroma nitidum* (Poepp.) K.Schum. *nom. illeg.*]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacau-jacaré
SPANISH: boginca, cacahuillo
USES/NOTES: Fruits are edible and seeds are medicinal.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: Cerón 1995, Davis and Yost 1983, Duke and Vásquez 1994, Macbride 1956, Schultes 1958, UFA/NYBG, Vásquez 1997

Herrania purpurea (Pittier) R.E.Schult. [syn. *Theobroma purpureum* Pittier]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
SPANISH: cacahuilla, cacaillo, cacao, cacao de ardilla, cacao de mico, cacao de montaña, cacao de monte, cacao montero, cacao puk, cacao silvestre, cacaohuillo
USES/NOTES: Translucent, whitish edible aril is sweet and fragrant. Seeds are edible and the source of a bitter-tasting beverage. Fruit pods are similar to those of criollo cultivars of *T. cacao*, variously colored from yellow to reddish-purple, though smaller. Trunks are used for posts.
NATURAL RANGE: Central America and Colombia
REFERENCES: Idárraga-Piedrahita *et al*. 2011, Martin *et al*. 1987, MBG-Tropicos, Schultes 1958, Uphof 1968

Hesperis matronalis L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: dame’s rocket, dame’s violet, garden rocket, mother-of-the-evening, purple rocket, rocket, scented rocket, sweet rocket, vesper-flower, white rocket
USES/NOTES: Piquant leaves are eaten fresh in salads, seeds are an edible oil source, and seed sprouts are eaten in salads.
NATURAL RANGE: Central Europe, widely naturalized
REFERENCES: Facciola 1990, Fernald 1950, Grieve 1931, PFAF, Uphof 1968, Zuloaga and Morrone 1997

Hesperomeles ferruginea (Pers.) Benth. (unresolved) [syn. *H. lanuginosa* Ruiz & Pav. ex Hook., *Eriobotrya cordata* Lindl.]
FAMILY: Rosaceae (rose)
SPANISH: cerote, coca coca, norito, yanaquero
USES/NOTES: Fruit pulp is sweet and tart.
NATURAL RANGE: Amazonia from Colombia and Venezuela to Bolivia

REFERENCES: Foster 1958, Hokche *et al*. 2008, Martin *et al*. 1987, MBG-Tropicos

Hesperoyucca whipplei (Torr.) Trel. [syn. *Yucca whipplei* Torr.]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis) or Liliaceae (lily)
ENGLISH: chaparral yucca, our Lord's candle, Whipple's yucca
USES/NOTES: Flowers and flower stalks are edible and ground seeds have been used in porridge.
NATURAL RANGE: Mexico and the southwestern U.S.
REFERENCES: Faucon 1998, Uphof 1968, Yanovsky 1936

Heteranthera reniformis Ruiz & Pav.
FAMILY: Pontederiaceae (pickerel-weed or water-hyacinth)
ENGLISH: kidneyleaf mud-plantain, mud plantain, round-leaf plantain
PORTUGUESE: agrião-do-brejo, aguapé, aguapé-do-arroz, aguapé-mirim, hortelã-do-brejo, pavoa
SPANISH: berdolaga de agua, berro, berro de ciervo, ka-lechuka-tapé (Cayapa), lechuca (Cayapa), ninfa de altura, popo, tortuguilla de charco, tortuguita
USES/NOTES: Cooked leaves and petioles are said to have an agreeable flavor. Though the plant is not used for food today, it may have considerable food potential on par with the water hiacynth (*Eichhornia crassipes*). Amerindians in northern Ecuador apply a concoction of heated leaves around the navels of newborn babies to promote healing.
NATURAL RANGE: Eastern and Central United States and throughout Latin America and the Caribbean, widely naturalized and invasive
REFERENCES: Kinupp 2007, MBG-Tropicos, USDA-NRCS

Heteromeles arbutifolia (Lindl.) M.Roem. [syn. *H. arbutifolia* var. *macrocarpa* (Munz) Munz, *H. salicifolia* (C.Presl) Abrams, *Photinia arbutifolia* (Dryand.) Lindl.]
FAMILY: Rosaceae (rose)
ENGLISH: California holly, Christmas berry, tollon, toyon
SPANISH: tollón, toyón
USES/NOTES: Fruits are eaten raw or cooked. Broadleaf evergreen shrub is cultivated as an ornamental. Taxonomy is unsettled.
NATURAL RANGE: Northern California to northern Baja California with disjunct populations to southern Baja California Sur and including islands off the coasts of southern California and the Baja Peninsula
REFERENCES: Calflora, CONABIO, Hickman 1993, ITIS, Martin *et al*. 1987, MBG-Tropicos, Phipps 1992, Uphof 1968

Heteropsis flexuosa (Kunth) G.S.Bunting
FAMILY: Araceae (arum or aroid)

ENGLISH: mibi, nibbi, titica vine
PORTUGUESE: cipó-titica
SPANISH: bejuco de la mujer, otome (Huaorani), tamshi, tamshi hembra, tanshi (Huaorani)
USES/NOTES: Huaorani of Ecuador eat the yellow berries and collect strong fiberous aerial roots of this climbing liana. Durable aerial roots are used to make baskets. Several species in the genus in South America are used similarly for fiber and several are described as having sweet mucilaginous fruit pulp, though no other references of humans eating the fruit exist other than that of Davis and Yost.
NATURAL RANGE: Amazonia to the Guianas and Venezuela
REFERENCES: Bentes Gama *et al*. 2013, Davis and Yost 1983, Forzza 2010, MBG-Tropicos, Soares *et al*. 2013

Hevea brasiliensis (Willd. ex A.Juss.) Müll.Arg.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: caoutchouc, hevea rubber, rubber, rubber tree, Pará rubber
PORTUGUESE: borracha, seringa, seringa-real, seringa-verdadeira, seringueira
SPANISH: árbol del caucho, árbol del cielo, carama jihui, caucho, caucho de Pará, goma de Pará, hule, jebe, jebe débil fino, sernambi, shiringa
USES/NOTES: Protein-rich seeds are infrequently eaten after cooking to remove toxins. *H. brasiliensis* accounts for most of the world's quality natural rubber, worth over $3 billion in exports annually. Malaysia is the most economically important producer followed closely by Indonesia. Brazil, the source of most natural rubber up untill World War I, is a net importer of rubber today.
NATURAL RANGE: Southern half of Amazonia
REFERENCES: Balick 1985, Boom 1987, Bourke *et al.* 1987, Duke and Vásquez 1994, Fearnside 1989, Hunter 1997, Imle 1978, León 1987, Oldfield 1981, OAS 1973, Schultes 1977a, Silva *et al*. 1977, Smith *et al.* 1992, UFA/NYBG, Vásquez and Gentry 1989

Hevea guianensis Aubl.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: caoutchouc, hevea rubber, rubber, rubber tree
PORTUGUESE: seringa, seringa-itaúba, seringa-taúba, seringa-vermelha
SPANISH: shiringa amarilla
USES/NOTES: Seeds are infrequently eaten after cooking to remove toxins. Latex is drunk by some indigenous groups, and is mixed with that of *H. brasiliensis* to make rubber.
NATURAL RANGE: Northern half of Amazonia
REFERENCES: Duke and Vásquez 1994, Schultes 1977a, Silva *et al*. 1977, UFA/NYBG

Hevea pauciflora var. *coriacea* Ducke
FAMILY: Euphorbiaceae (spurge)
PORTUGUESE: seringa, seringa-itaúba
SPANISH: shiringa, shiringa maposa
USES/NOTES: Seed has been eaten cooked. Latex is mixed with that of *H. brasiliensis* to make rubber.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, MBG-Tropicos

Hibiscus bifurcatus Cav. [syn. *H. uncinellus* DC.]
FAMILY: Malvaceae (mallow)
PORTUGUESE: algodão-do-brejo, algodoeiro-bravo, algodoeiro-do-brejo, amanduerana, amanduerana-bravo, amaniu-rana, campanha-de-canudo, faja, fajan, fanja-maioranta, fanjan, majorona, malva-vinagreira, mamorana, mata-cobras, mata-pinto, quiaborana, uaicima-do-brejo, vacina-do-brejo, vinagreira-do-campo
SPANISH: alalatz (Tsotsi), flor de paisto, hibisco de laguna, hibisco de pinar, mala mujer, vara de san josé
USES/NOTES: Acidic leaves are cooked as a vegetable and sap can be used to clarify syrups. Medicinal in Brazil.
NATURAL RANGE: Neotropics
REFERENCES: Accorsi *et al.* n.d., CONABIO, Facciola 1990, Forzza 2010, Uphof 1968, USDA-ARS

Hibiscus cannabinus L.
FAMILY: Malvaceae (mallow)
ENGLISH: ambari hemp, bimplipatum tree, Deccan hemp, hemp-leaved hibiscus, kenaf, kenaf hibiscus
PORTUGUESE: cânhamo-brasileiro, papoula, papoula-são-francisco, umbaru
SPANISH: amapola de San Francisco, cáñamo de gambó, cáñamo de la India, cáñamo falso, kenaf, linda mañana, mañanera, pavona encendida
USES/NOTES: Though rarely used as food in the Americas, seeds are edible and the source of an edible cooking oil. Flowers and young leaves also are edible. Grown chiefly for its fiber, similar to, though coarser than jute (*Corchorus olitorius*), and abundant paper pulp, which requirs less bleaching than tree pulp. Yields three to five times more paper pulp than southern pine trees and reaches harvest age in half a year.
NATURAL RANGE: probably East Africa, long naturalized in India
REFERENCES: Anochili and Tindall 1986, Bourke *et al.* 1987, Facciola 1990, IBGE 1980, Mabberley 1987, OAS 1973, Uphof 1968, Usher 1974, Wilson 1992

Hibiscus rosa-sinensis L.
FAMILY: Malvaceae (mallow)

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ENGLISH: China rose, Chinese hibiscus, hibiscus, shoe black, shoe flower
PORTUGUESE: brincos, brinco-de-princesa, flor-de-graxa, goela-de-leão, graxa, graxa-de-estudante, graxa-de-soldado, hibisco, mimo-de-vênus, pampola, papola, papoula, papoula-dobrada, rosa-da-China
SPANISH: bis, bonche, cayena, clavel, cucarda, escandalosa roja, gallardete, hibisco, mar pacífico, marimoña, papo, pavona, resucitado, resucitado rojo, rosa china, rosa sínica, tapo, tilipán, tulipa, tulipán
USES/NOTES: Flowers are eaten raw, boiled, or fried, and are used as a natural food colorant. Young leaves are edible. Flowers are also medicinal. Also the principal ornamental hibiscus in tropical and frost-free subtropical regions.
NATURAL RANGE: Tropical East Asia
REFERENCES: Adams 1972, Berg 1984, Bhat 1994, Facciola 1990, Kawa *et al*. 2015, Kermath (notes), Mabberley 1987, OAS 1973, Van Feu n.d., Watkins and Sheehan 1975

Hibiscus sabdariffa L.
FAMILY: Malvaceae (mallow)
ENGLISH: African mallow, China rose, Florida cranberry, hibiscus tea flower, Indian sorrel, Jamaican sorrel, Jamaican tea flower, Java jute, pink lemonade flower, red sorrel, red tea, rosella, roselle, roselle hemp, rozelle, sorrel, Sudanese tea
PORTUGUESE: agrilla, azeda, azedinha, caruru-da-guiné, caruru-azedo, cuxá, graxa-de-estudante, groselheira, quiabo-azedo, quiabo-da-angola, quiabo-róseo, quiabo-roxo, rosela, vinagreira
SPANISH: acedera de Guinea, acedera rojo de Guinea, agrio de Guinea, agrilla, aleluya, cabitutu, cañamo de Guinea, chiriguata, flor de Jamaica, jamaica, jamica, maravilla, rosa de Jamaica, rosa Jamaica, rosella, serení, viña, vinagrillo, viñuela
USES/NOTES: Enlarged, vitamin C- and pectin-rich, dark red, immature, acidic calyces and bracts have an acidic, sorrel- or cranberry-like flavor and are eaten fresh or made into teas and other tart beverages known as *jamaica* in Mexico, wines, sauces, pies and jellies and other preserves including Jamaica's famous rosella jam. Leaves, young stems, and large yellow flowers are used as herbs, and leaves have been used as cooked greens with a somewhat tart flavor. Ground seeds are edible. Stems are the source of *roselle* fiber and the plant is medicinal. Roselle tea is used to treat hangovers in Guatemala.
NATURAL RANGE: probably West Africa, though once considered part of the Indian flora and now widely cultivated and naturalized in the tropics
REFERENCES: Accorsi *et al.* n.d., Balick *et al.* 2000, Bourke *et al.* 1987, Bown 1995, Crane 1949, Duke 1986, Duke and Vásquez 1994, FUDENA, Guia Rural 1990, IBGE 1980, Johns and Stevenson 1985,

Kermath (notes), Mabberley 1987, Manandhar 2002, Morton 1987a, Omawale 1973, OAS 1973, Usher 1974, von Reis Altschul 1973, Wilson 1999

Hibiscus syriacus L.
FAMILY: Malvaceae (mallow)
ENGLISH: hibiscus, rose-of-Sharon, shrub althea
PORTUGUESE: hibisco-da-síria, mimo, rosa-de-sarom
SPANISH: rosa de Siria, tulipán, tulipán chino
USES/NOTES: Young leaves and flowers are eaten and used for tea. Fibrous roots can be used as a famine food. Though containing edible parts, *H. syriacus* is cultivated primarily as a flowering ornamental that is more cold hardy than many other *Hibiscus* species.
NATURAL RANGE: China, though widely cultivated and naturalized in places
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Mabberley 1987, MBG-Tropicos, Watkins and Sheehan 1975

Hibiscus tiliaceus L.
FAMILY: Malvaceae (mallow)
ENGLISH: cotton tree, cottonwood, hau, mahoe, sea hibiscus
PORTUGUESE: algodão-da-praia, algodoeiro-da-índia, algodoeiro-da-praia
SPANISH: emajagua, majagua
USES/NOTES: Tender inner bark and young leaves are edible, flowers are eaten raw, boiled or fried, and roots were an aboriginal food source. Also medicinal and a fiber source.
NATURAL RANGE: Probably tropical Pacific shores, now pantropical along seashores
REFERENCES: Abreu Matos n.d., Accorsi *et al.* n.d., Corrêa 1984, Facciola 1990, FLEPPC 2003, Mabberley 1987, Nellis 1994, OAS 1973, Watkins and Sheehan 1975

Hieronyma macrocarpa Müll.Arg. [syn. *H. colombiana* Cuatrec.]
FAMILY: Euphorbiaceae (spurge)
SPANISH: etilón, mote, motilón, motilón blanco, motilón colorado, palo blanco
USES/NOTES: Tree to 30m produces small 1-1.5cm fruits that are green, yellowish-green or reddish-green when immature and becoming black when ripe. Ripe fruits are eaten locally. Tree is a quality lumber source.
NATURAL RANGE: Colombia, Ecuador, Peru, and Venezuela
REFERENCES: Brako and Zarucchi 1993, Hokche *et al*. 2008, Jørgensen and Ulloa Ulloa 1994, Martin *et al*. 1987, MBG-Tropicos

Hippocratea volubilis L.

FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
ENGLISH: barracuda tie-tie, hogsbill, medicine vine
FRENCH: bois z'amande, liane z'amande
PORTUGUESE: arroz-de-periquito, cipó-confuso, cipó-preto, fava-de-arara, fava-de-arara-da-amazônia, fava-de-papagaio, fava-de-periquito
SPANISH: aguatcuí (Zoque), atzulté (Tseltal), bejuco camarón rojo, bejuco colorado, bejuco corral negro, bejuco de camarón, cancerina, chak-ak, chum-loop (Maya), ixcate rojo, palo de piojo, roble, salbeets (Maya), wayan 'ak
USES/NOTES: Bitter seeds of this high-climbing vine reportedly are edible.
NATURAL RANGE: Neotropics from Florida and Mexico through tropical South America to Santa Catarina in Brazil, apparently absent from Barbados, Jamaica and The Bahamas
REFERENCES: Austin 2004, CONABIO, Duke n.d., Forzza 2010, Hayden 2006, Martin *et al*. 1987, MBG-Tropicos, Muniz n.d., Wunderlin *et al*. 2016

Hippuris vulgaris L.
FAMILY: Hippuridaceae (mare's tail)
ENGLISH: female horsetail, mare's tail, marsh-barren horsetail
SPANISH: corregüela hembra
USES/NOTES: Plant is used as a potherb.
NATURAL RANGE: North temperate regions, across Canada and the northern U.S. to Maine in the east and to New Mexico in the south
REFERENCES: Harrington 1967, Mabberley 1987, Uphof 1968, USDA-NRCS

Hiraea reclinata Jacq. [syn. *H. obovata* (Kunth) Nied. *nom. illeg.*, *Malpighia ovobata* Kunth, *Malpighia reclinata* (Jacq.) Colla]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: coffee vine
USES/NOTES: Fruit pulp of this climbing vine is edible. Specimens listed for Brazil may be misidentified.
NATURAL RANGE: Neotropical mainland from southwestern and southeastern Mexico to northern Colombia, perhaps to northwestern Venezuela and Brazil
REFERENCES: Anderson 2016, Breedlove 1986, CONABIO, Croat 1978, Forzza 2010, Linares 2003, Martin *et al*. 1987, MBG-Tropicos, Vásquez 1997

Hirtella americana L.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: pigeon plum, wild coco plum
SPANISH: carita de negro, guauiluna, icaco de aura, icaco paludo, icatillo, pasa, pasito, yaya
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Mexico to Amazonian Brazil

REFERENCES: Martin *et al*. 1987, Prance 1972a

Hirtella bicornis Mart. ex Zucc.
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: coloradillo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia and southern Venezuela
REFERENCES: Balée 1994, Renner *et al.* 1990, Steyermark *et al.* 1995

Hirtella bullata Benth.
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: ururau
USES/NOTES: Fruits are edible.
NATURAL RANGE: The Guianas, western Amazonian Brazil, and Amazonian Bolivia, Colombia, Peru and Venezuela
REFERENCES: MBG-Tropicos, Prance 1972a

Hirtella lightioides Rusby, *H. pilosissima* Mart. & Zucc., and *H. racemosa* Lam.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé (*H. racemosa*), macucu-peludo (*H. racemosa*)
SPANISH: macucu (*H. racemosa*)
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Bolivia, *H. racemosa* from Central America, tropical South America, and the West Indies
REFERENCES: Adams 1972, Boom 1989, MBG-Tropicos, UFA/NYBG

Hirtella paniculata Sw.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: fat pork
SPANISH: cenizo, peludito, wayabare
USES/NOTES: Red fruit is eaten in southern Venezuela.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, Venezuela, Colombia, and Trinidad
REFERENCES: MBG-Tropicos, Zent 1992

Hirtella triandra Sw.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé-branco
SPANISH: barazón, camaroncillo, carapate, chicharrón, icacillo, jicaco, pasito
USES/NOTES: Shrub to small tree produces edible fruit pulp and seeds.
NATURAL RANGE: Mexico to Amazonian Brazil with disjunct populations in southeastern Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987, Prance 1972a, UFA/NYBG

Hoffmannseggia erecta Phil.

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
SPANISH: palo aceite
USES/NOTES: Unrecorded plant part of this herb reportedly is eaten after being gathered from the wild in Patagonian Argentina.
NATURAL RANGE: Patagonian Argentina and adjacent Chile
REFERENCES: Zuloaga and Morrone 1997, Molares and Ladio 2012b

Hoffmannseggia glauca (Ortega) Eifert [syn. *H. densiflora* Benth., *H. falcaria* Cav.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: cow potato, Indian rush pea, pig-nut, rush pea
SPANISH: tlamízquitl (Nahuatl)
USES/NOTES: Tubers were eaten roasted.
NATURAL RANGE: Southwestern U.S., western Mexico, Peru, Chile, and Argentina
REFERENCES: CONABIO, Mabberley 1987, Uphof 1968

Holodiscus discolor (Pursh) Maxim.
FAMILY: Rosaceae (rose)
ENGLISH: cream bush, hillside ocean-spray, ironwood, mountain spray, ocean spray, oceanspray
SPANISH: llovizna
USES/NOTES: Spreading shrub's fruits are eaten raw or cooked, though cultivated mainly as an ornamental.
NATURAL RANGE: Western North America from British Columbia through Washington, Oregon, Idaho, western Montana, Nevada, Utah, western Colorado, California, and Arizona and northern Mexico including Coahuila, Nuevo León, and Durango and perhaps to Chiapas in the south
REFERENCES: Facciola 1990, Kirk 1970, LBJWC, MBG-Tropicos, USDA-NRCS

Honckenya peploides (L.) Ehrh. [syn. *Arenaria peploides* L.]
FAMILY: Caryophyllaceae (pink)
ENGLISH: sea chickweed, sea purslane, sea sandwort, seabeach sandwort, seaside sandplant
USES/NOTES: Inuits have eaten the leaves fresh or preserved in oil.
NATURAL RANGE: North temperate regions
REFERENCES: Brako *et al.* 1995, Uphof 1968, USDA-ARS

Hordeum jubatum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: foxtail barley, skunk-tail grass, squirrel-tail barley, squirrel-tail grass, wild barley
SPANISH: avena cimarrona, cebada cimarrona, cebadilla, cola de ardilla, cola de zorrillo, jaboncillo, zorrillo

USES/NOTES: Seed is edible and used as a coffee substitute. Also ornamental.
NATURAL RANGE: Southern Canada from British Columbia to New Brunswick, the northern U.S. North America from Oregon and Washington to Massachesettes, the southwestern U.S. from California to Texas, and central Mexico
REFERENCES: Brako *et al.* 1995, CONABIO, Facciola 1990, Mabberley 1987, Vibrans n.d., Yanovsky 1936

Hordeum pusillum Nutt.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: little barley
USES/NOTES: Small seeds are edible and were once important in local nutrition in the eastern U.S.
NATURAL RANGE: North America including southwestern Canada, much of the U.S., and north-central and northwestern Mexico
REFERENCES: CONABIO

Hordeum vulgare L. [syn. *H. distichon* L.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: barley, common barley, four-rowed barley, six-rowed barley, two-rowed barley
PORTUGUESE: cervejeira, cevada, cevada-forrageira
SPANISH: cebada, cebeda
USES/NOTES: Domesticated some 10,000 years ago, seeds are eaten cooked, used in beer and whisky malts, and occasionally brewed lie coffee (*Coffea* spp.).
NATURAL RANGE: Fertile Crescent of the Middle East, widely cultivated
REFERENCES: Duke 1986, Guia Rural n.d., Leung 1961, Mabberley 1987, Purseglove 1972, Smith 1994

Hosta spp. [including *H. lancifolia* (Thunb.) Engl., *H. plantaginea* (Lam.) Asch., *H. sieboldiana* (Hook.) Engl., *H. sieboldii* (Paxton) J.W.Ingram, *H. ventricosa* (Salisb.) Stearn]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: August lily (*H. plantaginea*), blue plantain-lily (*H. ventricosa*), fragrant plantain-lily (*H. plantaginea*), hosta, narrowleaf plantain-lily (*H. lancifolia*), plantain-lily
PORTUGUESE: funquia, hosta, lírio-de-agosto (*H. plantaginea*), lírio-hosta
SPANISH: funkia, funkie, hermosa, hermosa de día, hosta, lirio de la hoja del corazón, lirio de llantén, lirio de llantén fragante (*H. plantaginea*), lirio de plátano, lirio del funkia, lirio llantén, planta de lidia
USES/NOTES: Young shoots emerging from the ground in the spring may be eaten fresh, cooked or pickled. Young leaves also are eaten as cooked vegtables. Flowers (especially of *H. plantaginea*) eaten raw.

Most hostas cultivated in the Americas are hybrids derived from many species and varieties, the species listed above among them.
NATURAL RANGE: East Asia, widely cultivated
REFERENCES: Kermath (notes), PFAF

Hovenia dulcis Thunb.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: honey tree, Japanese raisin tree, Oriental raisin tree, raisin tree
PORTUGUESE: amora-do-mato, banana-do-japão, bananinha-do-japão, caju-do-japão, caju-japonês, chico-magro, gomari, macaquinho, mata-fome, passa-do-japão, passa-japonesa, pau-doce, pé-de-galinha, tripa-de-galinha, uva-da-china, uva-de-macaco, uva-do-japão, uva-japonesa, uva-paraguaia
SPANISH: árbol de las pasas, hovenia, sarmiento japonés
USES/NOTES: Odd looking sweet fruit with multiple lobes is edible fresh, dried, or cooked. Dried it tastes like a raisin. Extracts of the seeds, stems, and leaves can be used like honey and is made into wine and candies.
NATURAL RANGE: Eastern China, Korea, and Japan, naturalized in warm, temperate regions of North and South America including Virginia and Texas, and northern Argentina through adjacent Brazil and Paraguay
REFERENCES: CONABIO, Facciola 1990, MBG-Tropicos, USDA-ARS, USDA-NRCS

Huilaea macrocarpa (L.) Uribe
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: tuno
USES/NOTES: Fruit is edible.
NATURAL RANGE: Mountains of Boyacá and Santander departments of north-central Colombia
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Hulteniella integrifolia (Richardson) Tzvelev [syn. *Chrysanthemum integrifolium* Richardson, *Leucanthemum integrifolium* (Richardson) DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: chop suey greens, entireleaf daisy, garland chrysanthemum
USES/NOTES: Young stems and leaves are eaten as a cooked vegetable. The common names “chop suey greens” and “garland chrysanthemum” also apply to *Glebionis coronaria*.
NATURAL RANGE: Eurasia
REFERENCES: Berendsohn and Araniva de González 1989b, Facciola 1990, FNAEC 2006

Humiria balsamifera Aubl.
FAMILY: Humiriaceae (bastard bullet tree)
ENGLISH: bastard bulletwood, meri, tauranru, taurniro

FRENCH: bois rouge, houmiri
PORTUGUESE: couranira, muréua, turamira, umiri, umiri-de-cheiro
SPANISH: apacharama, chanul, couranira, emaire, loro shungo, niño, oloroso, payama, quinilla colorada
SURINAME: basra bolletrie, blakaberi, tawanonero
USES/NOTES: Small fruits of this small tree are edible and medicinal.
NATURAL RANGE: Tropical South America including lowlands of Bolivia, Brazil (except southern and far northeastern), the Guianas, Amazonian Peru, and southern Venezuela
REFERENCES: Cavalcante 1991, Forzza 2010, Johnston and Colquhoun 1996, Martin *et al*. 1987, MBG-Tropicos, Silva *et al.* 1977, Uphof 1968

Humiriastrum cuspidatum (Benth.) Cuatrec. [syn. *Sacoglottis cuspidata* (Benth.) Urb.]
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: achua, uchi
SPANISH: uchu mullaca
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Brazil (Amazonas and Pará), western Amazonian Peru, southern Venezuela (Amazonas and Bolívar), and Guyana
REFERENCES: Anderson and Posey 1989, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Humulus lupulus L.
FAMILY: Cannabaceae (cannabis or hemp)
ENGLISH: common hop, common hops, hop, hops
PORTUGUESE: lúpulo, lúpulo-trepador
SPANISH: betiguera, cañamiza, cerveza, cuerpo de hombre, espárrago de ortiga, espárrago de río, espárrago de soguilla, espárragos de culebra, espárragos de ortiga, espárragos de sortijilla, espárragos de zarza, flor de hombre, hombrecillo, hombrecillos, lupiera, lupina, lupio, lupios, lupo, lúpulo, lúpulo bravo, ombrecillo, parra silvestre, pimienta blanquizca, piña fofa, retigueras, vidarria, zaramancón, zaramangón
USES/NOTES: Flowers are the hops of commerce, used as a seasoning herb or more importantly added to beer and ale malts. Historically the hops were used in brewing as a preservative for beers and ales, but ale drinkers quickly found the bitter flavor enjoyable. Young shoots are edible, and leaves and fruit are used for tea. Also the source of an edible aromatic oil and a medicinal. In botanical terms, the word “hops” refers to the plant’s pistillate strobiles.
NATURAL RANGE: The plant was domesticated in Europe and the wild forms present in the Americas were either native or have naturalized from escapees of introduced plants
REFERENCES: Creasy 1982, DeLyser and Kasper 1994, Edwardson 1952, FNAEC 1997, IBGE 1980, Kermath (notes), Neve 1976, Parsons 1940, Rehm and Espig 1991, Small 1980

Hydrocotyle bonariensis Comm. ex Lam.
FAMILY: Araliaceae (aralia or ginseng), previously Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: dollarweed, giant pennywort, largeleaf pennywort
PORTUGUESE: acaricaba, acariçoba, acariroba, ariçoba-de-buenos-aires, barbarosa, capitão, cairuçu-do-brejo, chapéu-de-sapo, cicuta-falsa, erva-capitão, erva-capitão-do-brejo, erva-de-capitão, erva-do-capitão, lodagem, para-sol, poncaga, salsa-da-praia
SPANISH: corona de santa, naab de tierra adentro
USES/NOTES: Leaves have a strong and distint flavor similar to parsley (*Petroselinum crispum*) and may be used as an herb or a spice or juiced as a nutritious beverage.
NATURAL RANGE: Pan-tropical and subtropical from the southeastern U.S. (Virginia to Texas) and most of Latin America and the Caribbean, possibly excluding Ecuador and Suriname
REFERENCES: CONABIO, FloraSBS, MBG-Tropicos, USDA-ARS, USDA-NRCS

Hydrophyllum appendiculatum Michx. [syn. *Decemium appendiculatum* (Michx.) Brand (unresolved)]
FAMILY: Hydrophyllaceae (waterleaf)
ENGLISH: appendaged waterleaf, great waterleaf, waterleaf
USES/NOTES: Young shoots are edible.
NATURAL RANGE: Eastern to central U.S.
REFERENCES: Fernald 1950, Runkel and Bull 2009, Uphof 1968

Hydrophyllum canadense L.
FAMILY: Hydrophyllaceae (waterleaf)
ENGLISH: broad-leaved waterleaf, John’s salad, Shawnee salad
USES/NOTES: Shoots and young leaves are eaten boiled with one or more water changes. Roots are eaten as a famine food.
NATURAL RANGE: Eastern North America
REFERENCES: Fernald *et al.* 1958, Fernald 1950, Peterson 1977, Yanovsky 1936

Hydrophyllum occidentale (S.Watson) A.Gray
FAMILY: Hydrophyllaceae (waterleaf)
ENGLISH: squaw lettuce, waterleaf, western squaw lettuce, western waterleaf
SPANISH: hoja de agua
USES/NOTES: Young leaves are eaten in salads. Roots may be eaten cooked.
NATURAL RANGE: Mountains in the western U.S. from California, Oregon, Idaho, Utah, and Arizona
REFERENCES: LBJWC, Munz and Keck 1959, Uphof 1968

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Hydrophyllum virginianum L.
FAMILY: Hydrophyllaceae (waterleaf)
ENGLISH: brook flower, eastern waterleaf, Indian salad, John's cabbage, Shawnee salad, Virginia waterleaf
SPANISH: hoja de agua
USES/NOTES: Shoots and young leaves are eaten boiled with one or more water changes.
NATURAL RANGE: Eastern to central North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Hyam and Pankhurst 1995, Medsger 1939, Peterson 1977, Runkel and Bull 2009, Sturtevant 1972, Uphof 1968

Hylenaea comosa (Sw.) Miers [syn. *Hippocratea comosa* Sw.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: amêndoa-do-mato, fava-de-arara, fava-de-arara-das-guianas
USES/NOTES: Sweet, oily seeds are edible.
NATURAL RANGE: Tropical South America and the West Indies
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Jørgensen and León-Yánez 1999, Phillips 1991, Steyermark *et al.* 1995

Hylocereus costaricensis (F.A.C.Weber) Britton & Rose [syn. *Cereus costaricensis* (Britton & Rose) A.Berger]
FAMILY: Cactaceae (cactus)
ENGLISH: Costa Rica nightblooming cactus, Costa Rica red dragon fruit, Costa Rican pitahaya, dragon fruit, red dragon fruit
SPANISH: pitahaya, pitaya, pitaya de Costa Rica
USES/NOTES: Epiphytic cactus is cultivated from Guatemala to Colombia for its large (to 10cm) oblong, brilliantly colored scarlet or magenta fruit that is of good food quality. The fruit is especially rich in antioxidants. Numerous and tiny nutritious black seeds generally are eaten with the fruit, but may be removed, crushed and eaten separately.
NATURAL RANGE: Costa Rica, perhaps to Nicaragua, though the native range is obscured due to its widespread cultivation and naturalization
REFERENCES: Britton and Rose 1963, CONABIO, Hunt *et al*. 2006, Kermath (notes), Martin *et al*. 1987, MBG-Tropicos, Morales Quirós and Aragón-Quesada 2000, Nobel 1988, Rivas 1995

Hylocereus lemairei (Hook.) Britton & Rose [syn. *H. polyrhizus* Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: red pitaya
PORTUGUESE: pitaia-vermelha
SPANISH: pitahaya

USES/NOTES: Oblong, scarlet to purple fruit is eaten or made into refreshing beverages.
NATURAL RANGE: Trinidad and Tobago, Suriname, Venezuela, Colombia, and Panama
REFERENCES: Britton and Rose 1963, Facciola 1990, Martin *et al*. 1987, Nogueira Nunes *et al*. 2014, Steyermark *et al*. 1995

Hylocereus megalanthus (K. Schum. ex Vaupel) Ralf Bauer [syn. *Cereus megalanthus* K.Schum. ex Vaupel, *Mediocactus megalanthus* (K.Schum. ex Vaupel) Britton & Rose, *Selenicereus megalanthus* (K.Schum. ex Vaupel) Moran]
FAMILY: Cactaceae (cactus)
ENGLISH: yellow dragon fruit, yellow pitahaya, yellow pitaya
PORTUGUESE: pitaia-amarela
SPANISH: ikámanchi, pitahaya amarilla, pitaya amarilla
USES/NOTES: Commonly encountered in portions of Colombia and Peru, the white pulp of this yellow-fruited epiphytic cactus is appreciated.
NATURAL RANGE: Amazonian Bolivia, Ecuador, Colombia, and Peru to southern Venezuela
REFERENCES: Foster 1958, Kondo *et al*. 2013, Madsen 1989, MBG-Tropicos, Nogueira Nunes *et al*. 2014, Vásquez 1997

Hylocereus ocamponis (Salm-Dyck) Britton & Rose [syn. *H. purpusii* (Weing.) Britton & Rose, *Cereus ocamponis* Salm-Dyck]
FAMILY: Cactaceae (cactus)
ENGLISH: cereus cactus, dragon fruit, night-blooming cactus, night-blooming cereus, pitahaya, pitaya, red dragon fruit, strawberry pear
SPANISH: pitahaya, pitahaya de ocampo, pitahaya roja, pitajaya, pitaya roja, pitaya roja orejona, reina de la noche
USES/NOTES: Juicy, wine-red fruit is eaten fresh or made into juice. Night-blooming flowers make for an interesting and showy ornamnetal.
NATURAL RANGE: Eastern and western Sierras from San Luis Potosí and Sinaloa to southern Mexico and perhaps Guatemala according to Standley and Williams, cultivated elsewhere
REFERENCES: Britton and Rose 1963, CONABIO, Cornejo and Arreola 2008, Martin *et al*. 1987, MBG-Tropicos, Morton 1987a, Rehm 1994, Standley and Williams 1962

Hylocereus setaceus (Salm-Dyck ex DC.) Ralf Bauer [syn. *Selenicereus setaceus* (Salm-Dyck) A.Berger ex Werderm.]
FAMILY: Cactaceae (cactus)
ENGLISH: cereus cactus
PORTUGUESE: espada-de-jacaré, mandacaru-de-três-quinas, pitainha, rainha-da-noite

SPANISH: pitahaya
USES/NOTES: Fruit is edible, though not commercialized.
NATURAL RANGE: Northern Argentina, Bolivia, Brazil, and Paraguay
REFERENCES: Forzza 2010, Lorenzi *et al*. 2000, Machado *et al*. 2013, Zuloaga *et al*. 2008

Hylocereus triangularis (L.) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: cereus cactus, God okra, prickle withe, queen of the night, strawberry pear
USES/NOTES: Large crimson fruit is edible.
NATURAL RANGE: The Greater Antilles and the northern Lesser Antilles, with a potentially erroneous report for Mexico
REFERENCES: Adams 1972, Britton and Rose 1963, Goettsch 2013, MBG-Tropicos

Hylocereus trigonus (Haw.) Saff.
FAMILY: Cactaceae (cactus)
ENGLISH: strawberry pear
SPANISH: pitahaya
USES/NOTES: Large oblong fruit is edible. Also grown for its large, night-blooming white flower.
NATURAL RANGE: Puerto Rico, the Virgin Islands, and possibly the Yucatán and Panama
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Hylocereus undatus (Haw.) Britton & Rose [syn. *H. guatemalensis* (Eichlam) Britton & Rose, *Cereus trigonus* var. *guatemalensis* Eichlam, *Cereus undatus* Haw.]
FAMILY: Cactaceae (cactus)
ENGLISH: belle of the night, cereus cactus, Cindarella plant, dragon fruit, Jesus in the cradle, night-blooming cactus, night-blooming cereus, noble woman, pitahaya, pitaya, queen of the night, strawberry pear, white dragon fruit, white-fleshed pitahaya
FRENCH: ciergé lézard, fruit du dragon, pitaya, poire de chardon
PORTUGUESE: cardo-ananás, cato-barse, céreo, pitaia, pitaia-branca, rainha-da-noite
SPANISH: chacam, chacoub (red fruited variety), flor de caliz, junco, junco tapatío, la-po-lei-fa (Chontal), penexacub (Huastec), pitahaya, pitahaya blanca, pitahaya cardón, pitahaya de cardón, pitahaya orejona, pitahaya roja, pitajava, pitajaya, pitaya, pitaya dulce, reina de la noche, sak-wob (Maya), tasajo, zacoub (white fruited variety)
USES/NOTES: Large, reddish/purple, green, yellow, or creamy-white fruit's red or white juicy pulp with many tiny black seeds is consumed fresh, as juice, or made into syrup. Fruits are sold in

markets increasingly around the world. Tender stems and unopened flowers are eaten cooked. Large, beautiful, night-blooming flowers have made this sprawling, terrestrial or epyphitic cactus a popular ornamental often marketed as "noble woman" or "queen of the night."
NATURAL RANGE: Uncertain, perhaps Mexico to Costa Rica and maybe the Antilles, now widely cultivated and naturalized throughout the tropics and favorable locations in the subtropics the world over
REFERENCES: Alcorn 1984, Breedlove 1986, Britton and Rose 1963, Cárdenas 1969, CONABIO, FLEPPC 2003, Kermath (notes), León 1987, Leung 1961, Morton 1987a, Mowry *et al.* 1967, Niembro Rocas 1992, Nogueira Nunes *et al.* 2014, Omawale 1973, Wunderlin 1998

Hymenaea courbaril L. [syn. *H. courbaril* var. *stilbocarpa* (Hayne) Y.T.Lee & Langenh., *H. stilbocarpa* Hayne]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: ALIKUYA, anami gum, Brazilian cherry, Brazilian copal, copal, coubari, courbaril, dry courbaril, kanawari, kerosene tree, kaúrabali, locust, simiri locust, South American locust, stinking toe, West Indian locust
FRENCH: caca chien, copal, copal du Bresil, simigl (Palikur), simir (Palikur)
PORTUGUESE: burandã, jassaí, jataí, jataíba, jatobá, jetaí, jutaí, jutaí-açu, jutaí-grande, jutaicita
SPANISH: abatí, abatí tembary, algarroba, algarrobo, anime, avatí, azúcar huayo, copalhuallo, copalillo, copinol, corobore, coroboré, corama, courbaril, cuahupinoli, cuapile, cuapinol, cuapinoli, curbaril, guapinal, guapinol, guapinoli, gui-se, jaku huayaka, jatayvá, lai-tus, limpia dientes, nazareno, nere, pacay, pacuy, pakay, paquió, paquío, tsa'pushan, tundityú
SURINAME: lokus, rode lokus, zwarte lokus
USES/NOTES: Powdery, odoriferous pulp from hard-shelled, dark brown fruit pod is eaten fresh or cooked or used to make an alcoholic beverage. Sap is medicinal and burned as an illuminate. Fruits are collected from the wild, from cultivated trees, and from trees that arise spontaneously around dwellings and villages. Wood is used in construction for canoes and furniture.
NATURAL RANGE: Neotropics
REFERENCES: Balée 1994, Boom 1987, Bourke *et al.* 1987, Branch and Silva 1983, Cárdenas 1969, Carneiro Martins 1989, Cavalcante 1991, Denevan 1985, Denevan *et al.* 1984, Duke 1986, Guia Rural n.d., Kermath (notes), Mabberley 1987, Omawale 1973, OAS 1973, Reed 1995, Rehm and Espig 1991, Silva *et al.* 1977, Wiersema *et al.* 1990, Williams and Williams 1969, Uphof 1968

Hymenaea courbaril var. *altissima* (Ducke) Y.T.Lee & Langenh. [syn. *H. altissima* Ducke]

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: courbaril
PORTUGUESE: jataí, jatobá, jutaí
SPANISH: copalillo, curbaril
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: São Paulo, Rio de Janeiro, and Espírito Santo, Brazil
REFERENCES: Forzza 2010, IBGE 1980, Lee and Langenheim 1975, MBG-Tropicos

Hymenaea intermedia Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: locust
PORTUGUESE: jatobá, jatobá-curuba
USES/NOTES: Powdery fruit aril is edible.
NATURAL RANGE: Widespread in Amazonian Brazil to Amazonian Colombia, Peru and Venezuela
REFERENCES: Balée and Gély 1989, Cruz *et al.* 2001, Forzza 2010

Hymenaea martiana Hayne
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: courbaril
PORTUGUESE: jataí, jatobá, jutaí
SPANISH: copalillo, curbaril
USES/NOTES: Fruit aril is edible. Potentially large tree is also a source of construction lumber.
NATURAL RANGE: Central-western and eastern Brazil, Paraguay, northern Argentina, Bolivia, and Amazonian Peru
REFERENCES: Forzza 2010, IBGE 1980, Lee and Langenheim 1975, MBG-Tropicos,

Hymenaea oblongifolia Huber [syn. *H. oblongifolia* var. *oblongifolia*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: huacapu, jatobá, jutaí, jutaí-da-folha-grande
SPANISH: algarroba, algarrobillo, amahuaca, azúcar huayo, guiramonca (Huaorani), guiramoncahue (Huaorani), minamocawe (Huaorani), minamogawe (Huaorani), widamonkawe (Huaorani), witamoncahue (Huaorani), yúru (Jívaro)
USES/NOTES: Odoriferous powdery fruit aril is eaten locally and seeds are eaten as nuts in Loreto, Peru.
NATURAL RANGE: Greater Amazonia
REFERENCES: Duke and Vásquez 1994, Lee and Langenheim 1975, MBG-Tropicos, OAS 1973, UFA/NYBG

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Hymenaea oblongifolia var. *palustris* (Ducke) Y.T.Lee & Langenh. [syn. *H. palustris* (Ducke) Y.T.Lee & Langenh.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: jatobá, jutaí
SPANISH: chonta caspi (Quichua), tocte (Quichua), wiramunga (Huaorani), yúru (Jívaro)
USES/NOTES: Odoriferous powdery fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil, Ecuador and Peru, tropical Colombia, and Guyana
REFERENCES: Duke and Vásquez 1994, Lee and Langenheim 1975, MBG-Tropicos

Hymenaea parvifolia Huber
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: copal
PORTUGUESE: jatobá, jetaí, jeta-y (Tupi), jutaí, jutaí-curuba, jutaí-mirim, jutahy
SPANISH: azúcar huayo, paquió
USES/NOTES: Powdery fruit pulp is edible. Fruit is smaller than *H. courbaril*.
NATURAL RANGE: Greater Amazonia, Brazil, Bolivia, Colombia, Peru, Venezuela
REFERENCES: Balée 1994, Kermath (notes), MBG-Tropicos, Silva *et al.* 1977

Hymenaea reticulata Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: jatobá, jutahy
SPANISH: azúcar huayo
USES/NOTES: Odoriferous powdery fruit pulp is edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Peru, and Venezuela
REFERENCES: Balée 1994, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Vásquez 1997

Hymenaea stigonocarpa Mart. ex Hayne
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: courbaril
PORTUGUESE: jataí, jatobá-capão, jatobá-de-casca-fina, jatobá-do-campo, jatobá-do-cerrado, jitaí, jutaí, jutaicica
SPANISH: algarrobo, copalillo, curbaril, jatayvá, paquío
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Tropical Brazil, Paraguay, Bolivia and Amazonian Venezuela

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REFERENCES: Ducke 1953, IBGE 1980, Jardim Botânico de Brasília 1989, Rizzini 1976

Hymenocallis pimana Laferr.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: Pima spider-lily
SPANISH: cebollín, lirio araña
USES/NOTES: Properly and well cooked bulbs reportedly were used as an emergency food by the Pima in Chihuahua.
NATURAL RANGE: Sierra Madre Occidental of Chihuahua and Sonora in Northwestern Mexico
REFERENCES: CONABIO, Laferrière 1990, Laferrière 1998, Laferrière *et al*. 1991

Hymenocallis sp.
FAMILY: Amaryllidaceae (amaryllis), previously Liliaceae (lily)
ENGLISH: spider lily
SPANISH: lirio
USES/NOTES: Properly and well cooked bulbs of a species reportedly are, or have been eaten by the Huastec Maya.
NATURAL RANGE: East Central Mexico
REFERENCES: Alcorn 1984

Hymenopappus filifolius Hook.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Columbia cutleaf, fineleaf hymenopappus, fineleaf woolly-white, woolly-white
USES/NOTES: Amerindians of New Mexico chewed the roots like gum.
NATURAL RANGE: Western North America from Alberta and Saskatchewan in Canada, the contiguous U.S. states from North Dakota to Washington south to Texas and California, and northern Baja California
REFERENCES: CONABIO, Hickman 1993, LBJWC, Uphof 1968, Yanovsky 1936

Hymenoxys odorata DC. [syn. *Actinella odorata* (DC.) A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bitter hymenoxys, bitter rubberweed, bitterweed, fragrant bitterweed, poison rubberweed, western bitterweed
SPANISH: manzanilla del campo
USES/NOTES: Flowers are steeped in hot water for a tea-like beverage.
NATURAL RANGE: Southwestern U.S. and Mexico
REFERENCES: Calflora, CONABIO, Correll and Johnston 1970, Hickman 1993, MBG-Tropicos, Uphof 1968

Hypericum perforatum L.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia), previously Hypericaceae (St. John’s-wort)
ENGLISH: goatweed, Klamath weed, St. John’s wort

PORTUGUESE: erva-de-são-joão, hiperição, hipérico, milfurada
SPANISH: corazoncillo, cori, hierba de san juan, hipérico, hipericón
USES/NOTES: Flowers are said to be edible, though the plant has been considered to be mildly toxic to animals. Leaves and fruits have been used for tea and now are added to commercially bottled herbal, health teas. Long used as an anti-depressant in Europe, now popular as an herbal dietary supplement used to treat mild depression. Also noted, due to the phytochemical hypericin, as an anti-viral.
NATURAL RANGE: Eurasia, widely naturalized in temperate zones and pestiferous in places
REFERENCES: Bourke *et al*. 1987, Crowhurst 1972, Duke 1997, Facciola 1990, Krohne 1998, Marticorena and Quezada 1985, PlantaMed, Sirvent *et al.* 2002, Uphof 1968

Hypochaeris radicata L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cat's ear, coast dandelion, false dandelion, flatweed, gosmore, hairy cat's ear, rooted cat's ear, rough cat's ear, spotted cat's ear, wild dandelion
PORTUGUESE: almeirão-de-roseta, almeirão-do-campo, radite-peludo
SPANISH: hierba de halcón, hierba del chancho, margarita amarilla
USES/NOTES: Young leaves are eaten raw as a salad green or cooked like spinach. Roots are raosted, ground and used like coffee.
NATURAL RANGE: Eurasia perhaps to northern Africa, now cosmopolitan
REFERENCES: Brako *et al*. 1995, Kinupp and Lorenzi 2014, USDA-ARS

Hyptis albida Kunth
FAMILY: Lamiaceae or Labiatae (mint)
SPANISH: amargocilla, dosábali, oregano, rosáwori, salvia, salvia real
USES/NOTES: Leaves are used to flavor food.
NATURAL RANGE: Mexico
REFERENCES: Breedlove 1986, Bye 1985, CONABIO, Torres n.d., Uphof 1968

Hyptis emoryi Torr. [syn. *H. lanata* Torr.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: desert lavender
SPANISH: chía, salvia
USES/NOTES: Seeds are edible.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico south to Michoacan
REFERENCES: Bailey Hortorium 1976, CONABIO, Mabberley 1987, Uphof 1968

Hyptis multiflora Pohl ex Benth. [syn. *Medusantha multiflora* (Pohl ex Benth.) Harley & J.F.B.Pastore]
FAMILY: Lamiaceae or Labiatae (mint)
PORTUGUESE: betônia, betônica, betônica-brava
SPANISH: betónica

USES/NOTES: Leaf is edible and medicinal. Perhaps best treated as *Medusantha multiflora.*
NATURAL RANGE: East-central Brazil
REFERENCES: Forzza 2010, IBGE 1980, MBG-Tropicos

Hyptis pectinata (L.) Poit.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: comb hyptis, piaba
PORTUGUESE: canudinho, neves
SPANISH: alhucema
USES/NOTES: Leaf is edible.
NATURAL RANGE: Neotropics
REFERENCES: Accorsi *et al.* n.d., Adams 1972, Díaz *et al.* 2006, Epling 1949, Facciola 1990, Molina 1975

Hyptis suaveolens (L.) Poit. [syn. *Mesosphaerum suaveolens* (L.) Kuntze] [Forzza treats *Hyptis suaveolens* as the synonym]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: bush tea plant, konivari, pignut, spikenard, wild spikenard
PORTUGUESE: capitão, mentrasto-do-grande, neve-cheiroso
SPANISH: ajonjolí cimarrón, botón morado, cañutillo, chán, chana, chía, chía cimarrona, chía de colima, chía gorda, chía grande, chichinguaste, clavito, confitura, confiturilla, conibare, conivari, conivaria, goyohuali, guarijío conivari, herva cidreira, hierba de la reuma, hierba de las muelas, hierba del burro, jujure, la-pil (Chontal), lavaplatos, mamajuana, marubio, mastrantillo, mastranto, mastranto de perro, mastranto de sabana, mastronto, menta, mentrasto-do-grande, orégano, orégano cimarrón, salvia cimarrona, salvia purgaperro, sangura, xolté-xnuk (Maya), xóolte' xnuuk (Maya), yerba de la mula, yerba de las muelas, yerba de reuma
USES/NOTES: Leaves are used like tea, mucilaginous seeds are made into a beverage, and shoot tips are used to flavor other foods. Plant contains potential anti-cancer compounds.
NATURAL RANGE: Neotropics, now pantropical
REFERENCES: Adams 1972, CONABIO, Epling 1949, Facciola 1990, Forzza 2010, FUDENA, Lobb 1997, Mabberley 1987, Morton 1976a, Native Seeds/SEARCH 1991, Torres n.d., Voeks 1997, von Reis Altschul 1973, Williams 1981

Ibicella lutea (Lindl.) Van Eselt.
FAMILY: Martyniaceae (unicorn-plant) or Pedaliaceae (pedalium)
ENGLISH: devil's claw, golden devil's claw, ram's horn, unicorn plant, yellow unicorn plant
PORTUGUESE: chifre-de-carneiro, garra-do-diabo, martínea
SPANISH: cuernitos, cuerno de carnero, cuerno del diablo, cuernos del diablo, flor probóscide, martynia, planta unicornio, torito, uña del diablo

USES/NOTES: Abundant fruits are eaten pickled or as a sweetened thick paste.
NATURAL RANGE: Northern Argentina, Uruguay, Paraguay, and southern Brazil, perhaps to Bolivia, ocassionally naturalized in the southern U.S. and elsewhere in warm regions of the Americas
REFERENCES: Bretting 1984, Facciola 1990, Hanelt 2001, MBG-Tropicos, Soraru 1979

Ilex cassine L.
FAMILY: Aquifoliaceae (holly)
ENGLISH: cassena, cassina, cassine, Christmas berry, dahoon, dahoon holly
SPANISH: acebo
USES/NOTES: Dried and generally roasted leaves were crushed and made into a caffeine-free tea by the Creek people. Caution is advised, however, as ill side effects may result. Berries can cause nausea and diarrhea and should not be consumed.
NATURAL RANGE: Southeastern U.S., coastal plain from possibly Virginia, to southern Florida, to southeastern Texas, portions of The Bahamas, and Cuba
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Kermath (notes), Kunkel 1984, Mabberley 1987, Medsger 1939, Morton 1977, Peterson 1977, Uphof 1968, Wunderlin and Poppleton 1977, Yanovsky 1936

Ilex conocarpa Reissek
FAMILY: Aquifoliaceae (holly)
PORTUGUESE: catuaba (bark), erva-mate, mate
USES/NOTES: Leaves, often mixed with those of *I. paraguariensis*, are used to brew *mate*, a pleasant, mild tea-like hot beverage especially popular in southern Brazil, Uruguay and Argentina. Bark may be used to make a medicinal tea infusion called *catuaba* (from Guarani) used as an aphrodisiac and strength enhancer.
NATURAL RANGE: East-central Brazil (Distrito Federal, Goiás and Minas Gerais)
REFERENCES: Felippe 2004, Forzza 2010, Uphof 1968

Ilex dumosa Reissek [syn. *I. amara* (Vell.) Loes.]
FAMILY: Aquifoliaceae (holly)
PORTUGUESE: caúna, erva-mate, mate
SPANISH: mate
USES/NOTES: Leaves sometimes are mixed with those of *I. paraguariensis* to make *mate*, a pleasant, mild tea-like hot beverage especially popular in southern Brazil, Uruguay and Argentina.
NATURAL RANGE: Argentina, southern and southeastern Brazil, and Paraguay
REFERENCES: Forzza 2010, Uphof 1968

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Ilex glabra (L.) A.Gray
FAMILY: Aquifoliaceae (holly)
ENGLISH: Appalachian tea, bitter gallberry, gallberry, inkberry, winterberry
USES/NOTES: Leaves can be used to make tea that is weak in caffeine. Flowers are a honey source.
NATURAL RANGE: Wet areas of North America's coastal plain from Nova Scotia, to Florida, to eastern Texas
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Watkins & Sheehan 1975, Wunderlin and Poppleton 1977, Yanovsky 1936

Ilex guayusa Loes.
FAMILY: Aquifoliaceae (holly)
PORTUGUESE: congonha, mate-falso
SPANISH: guayusa, wais (Shuar)
USES/NOTES: Caffeine-rich leaves are brewed into a stimulating tea, consumed alone or blended with alcoholic and other beverages. Also used to "cleanse" the body and to relieve hangovers and the ill side effects of the hallucinogen ayahuasca (*Banisteriopsis caapi*).
NATURAL RANGE: Eastern slopes of the central Andes
REFERENCES: Bennett 1990, Bennett *et al.* 2001, Cooper 1949, Duke and Vásquez 1994, IBGE 1980, Kermath (notes), Naranjo 1991, Patiño 1968, Schultes and Raffauf 1990

Ilex opaca Aiton [includes *I. opaca* var. *arenicola* (Ashe) Ashe, *I. opaca* var. *opaca*]
FAMILY: Aquifoliaceae (holly)
ENGLISH: American holly (var. *opaca*), hammock holly (var. *arenicola*), scrub holly (var. *arenicola*)
SPANISH: acebo
USES/NOTES: Leaves with relatively low concentrations of caffeine have been used to make a tea that was popular during the American Civil War. Berries, however, can cause nausea and diarrhea. Also various medicinal uses.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Fernald *et al.* 1958, Gibbons 1966, Kermath (notes), Kunkel 1984, Moerman 1998, Nelson 1994, Peterson 1977, Wunderlin and Poppleton 1977, Yanovsky 1936

Ilex paraguariensis J.St.-Hil. [seen also as *I. paraguayensis*]
FAMILY: Aquifoliaceae (holly)
ENGLISH: Brazilian tea, Jesuit tea, maté, Paraguay tea, South American holly, South American tea
PORTUGUESE: chá-de-mate, chá-do-brasil, chimarrão (the tea), congonha, congonhinha, erva-mate, herva-mate, herva-maté, mate, maté

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SPANISH: caá, caá guazú, hierba del Paraguay, hierba mate, maté, té argentino, té brasileño, té del Paraguay, yerba de mate, yerba de maté, yerba mate, yerba maté
USES/NOTES: Caffeine-rich leaves and shoots are the principal *mate* of commerce, used to make a stimulating hot beverage more widely consumed than coffee and true tea (*Camellia sinensis*) in portions of Argentina, southern Brazil, Paraguay, and Uruguay.
NATURAL RANGE: Border region of Argentina, Brazil, Paraguay, and Uruguay
REFERENCES: Bourke *et al.* 1987, Cooper 1949, Guia Rural n.d., IBGE 1980, Facciola 1990, López *et al.* 1987, Mabberley 1987, Porter 1950, Rehm and Espig 1991, von Reis Altschul 1973

Ilex verticillata (L.) A.Gray
FAMILY: Aquifoliaceae (holly)
ENGLISH: black alder, common winterberry, feverbush, winterberry
SPANISH: acebo
USES/NOTES: Caffeine-free leaves are made into tea.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Harris 1972, Nelson 1994, Uphof 1968, Wunderlin and Poppleton 1977

Ilex vomitoria Aiton
FAMILY: Aquifoliaceae (holly)
ENGLISH: Carolina tea, cassina, emetic holly, winterberry, yaupon, yaupon holly
PORTUGUESE: apalachina, chá-dos-apalaches
SPANISH: apalachina
USES/NOTES: Dried, caffeine-rich, young leaves and twig tips have long been used by Amerindians to make a ceremonial or medicinal tea known as *black drink*, *dark drink*, or *Carolina tea*. Early pioneers used the brew as a beverage tea, though it must be consumed in moderation due to its emetic effects. Leaves also have been used to flavor ice cream and soft drinks. Berries are an emetic medicinal. Also planted as a landscape specimen, including a dwarf, fruitless variety, known as *Schillings*, used especially for hedges.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Alston and Schultes 1951, Bailey Hortorium 1976, de Gámez 1973, Facciola 1990, Houaiss 1982, Jeffords 1949, Kermath (notes), Nelson 1994, Peterson 1977, Taylor 1998, Usher 1974, Wunderlin and Poppleton 1977, Yanovsky 1936

Illicium floridanum Ellis [syn. *I. mexicanum* A.C.Sm.]
FAMILY: Illiciaceae (star-anise) or Magnoliaceae (magnolia)

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ENGLISH: Florida anise, Mexican anise tree, pole-cat-tree, purple anise, red-flowered anise, star anise, starbush, stink-bush, stinking laurel, tree anise
SPANISH: anís
USES/NOTES: Small dark seeds of the star-shaped, fluted fruit pod reportedly have been used as a spice. Fruit pods eventually explode after drying, which can send seeds flying up to several meters. The small, evergreen, understory shrub is also used in moist, shady landscapes for its showy, dark red to purple or rarely white, highly aromatic flowers. White-flowered cultivars are being sold in the horticultural trade.
NATURAL RANGE: Flood plain forests of southern Georgia and adjacent Florida to Louisiana and an isolated population in Veracruz Mexico, which has been treated as a distinct species (*I. mexicanum*)
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Godfrey 1988, Hopkins 1972, Kermath (notes), Mabberley 1987, Nelson 1994, Thien *et al.* 1983

Illicium verum Hook.f.
FAMILY: Illiciaceae (star-anise) or Magnoliaceae (magnolia)
ENGLISH: China star anise, Chinese anise, star anise
PORTUGUESE: anis, anis-estrelado, badiana-de-China
SPANISH: anís estrella, anís estrellado
USES/NOTES: Cultivated for nearly two thousand years as a flavoring agent, the seeds are used in cooking, beverages, liqueurs, and confections. Both *I. verum* and the unrelated *Pimpinella anisum* L. (aniseseed) contain the compound "anethole," which is used to make the essential oil "oil of anise." Historically *I. verum* was the most important source of anise oil in the U.S., but today, most anise oil in the U.S. comes from the ripe seeds of *Pimpinella anisum*. Unripe fruits are chewed to freshen breath. *Illicium verum* should not be confused with *I. anisatum* L. (syn. *I. religiosum* Siebold & Zucc.), as *I. anisatum* is poisonous, yet is known by some of the same common names as *I. verum* and is listed as a spice in some references. The poisonous *I. anisatum*, of Japan and Korea also is a popular landscape plant in warm regions and is somewhat similir to other *Illicium* spp., especially *I. parviflorum* Michx. ex Vent. of central Florida, which also is considered inedible.
NATURAL RANGE: Southeastern China to northeastern Vietnam
REFERENCES: Bailey Hortorium 1976, Hopkins 1972, IBGE 1980, Kermath (notes), Mabberley 1987, Morton 1976a, Small 1996

Impatiens capensis Meerb. [syn. *I. biflora* Walter]
FAMILY: Balsaminaceae (balsam)
ENGLISH: jewelweed, orange balsam, snapweed, spotted touch-me-not
USES/NOTES: Shoots and young stems can be eaten cooked, but only in moderation and generally with other vegetables, as they may be

purgative like the rest of the plant. Also, contains the compound lawsone, reported to effectively treat poison ivy, nettles, and other poisonous plants.
NATURAL RANGE: Eastern and central North America from southern Canada to Florida and Oklahoma
REFERENCES: Duke 1997, Gibbons 1966, Harris 1972, Mabberley 1987, Peterson 1977, Tomikel 1986

Impatiens pallida Nutt.
FAMILY: Balsaminaceae (balsam)
ENGLISH: jewelweed, pale jewelweed, pale touch-me-not
USES/NOTES: Young shoots can be eaten cooked after a couple water changes. Also, contains the compound lawsone, reported to effectively treat poison ivy, nettles, and other poisonous plants.
NATURAL RANGE: Southern Canada to Georgia and Kansas
REFERENCES: Crowhurst 1972, Fernald 1950, Gibbons and Tucker 1979, Peterson 1977

Inga adenophylla Pittier
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: pacae, pacae amarillo, pacae blanco, pacae colorado, pacay, pacay mono, xënanë (Chácobo)
USES/NOTES: Cultivated to shade coffee, the fruit pulp is sweet and much appreciated.
NATURAL RANGE: Amazonian Bolivia and Peru
REFERENCES: Boom 1989, Hanelt and IPGCPR 2001, Macbride 1943, MBG-Tropicos

Inga affinis DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Argentina, Brazil, Bolivia, and Peru
REFERENCES: Bailey Hortorium 1976, Sousa 1993

Inga alba (Sw.) Willd. [syn. *Mimosa alba* Sw.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-chichica, ingá-ferro, ingá-titica, ingá-turi, ingá-xixica, ingá-vermelha, ingaxixica, ingaxixi
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil and Peru
REFERENCES: Balée and Gély 1989, Cavalcante 1991, Duke and Vásquez 1994, Martin *et al*. 1987, Silva *et al*. 1977, Sousa 1993, UFA/NYBG

Inga auristellae Harms
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: estralador, ingá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia through southern Venezuela and the Guianas
REFERENCES: Balée 1994, Ducke 1949, Irwin 1966a, Roosmalen 1985, UFA/NYBG

Inga bourgonii (Aubl.) DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to the Andean lowlands.
REFERENCES: Duke and Vásquez 1994, Sousa 1993

Inga brevialata Ducke [syn. *I. suturalis* Ducke]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil
REFERENCES: Balée 1994, Ducke 1949

Inga calantha Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-vermelho
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia, southern Venezuela, and the Guianas
REFERENCES: Ducke 1949, Irwin 1966a, UFA/NYBG

Inga canaminensis Rusby
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: poroto shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Bolivia and Peru
REFERENCES: Killeen *et al.* 1993, Pinedo-Vásquez *et al.* 1992

Inga capitata Desv. [syn. *I. falcistipula* Ducke]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

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PORTUGUESE: ingá-açu, ingá-chichica, ingá-costela, ingá-ferradura, ingá-xixica, ingaí-ferro, ingapé
SPANISH: guamo negro, shimbillo, verano shimbillo
USES/NOTES: Pulp of the elongated, plump fruit pod is edible.
NATURAL RANGE: Amazonia to the eastern slopes of the Andes
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Duke and Vásquez 1994, Martin *et al*. 1987, Silva *et al.* 1977

Inga cayennensis Sagot ex Benth. [syn. *I. aria* J.F.Macbr.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-verdadeiro, ingá-vermelho
SPANISH: guabo, echepeñ, pacay, sampii (Shuar), shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Roosmalen 1985, Silva *et al.* 1977, UFA/NYBG

Inga chartacea Poepp. & Endl.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-seca
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Greater Amazonia
REFERENCES: Foster 1958, Macbride 1943, UFA/NYBG

Inga ciliata C.Presl [syn. *I. coerulescens* Walp. possibly according to Lewis]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: pairajo de altura
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Lewis 1987, Sousa 1993

Inga cinnamomea Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: inga, padoo, whykee, whytee
PORTUGUESE: ingá, ingá-açu, ingá-chinela, ingá-chinelo, ingá-grossa
SPANISH: huaba, pacay, paterna, shimbillo, vaca paleta
USES/NOTES: Pulp from the long, plump green to yellow fruit is edible and medicinal.
NATURAL RANGE: Eastern Amazonian Brazil and the Guianas, perhaps beyond

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REFERENCES: Cavalcante 1991, Ducke 1946, Duke and Vásquez 1994, Estrella 1991, Kermath (notes), Omawale 1973, Peret 1985, Roosmalen 1985, Shanley *et al*. 2011, Silva *et al*. 1977

Inga coruscans Humb. & Bonpl. ex Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: churimito, churimo, guamo churimito, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to the Colombian Chocó, Panama, and Costa Rica
REFERENCES: Duke and Vásquez 1994, León 1966, MBG-Tropicos, Ramírez-Orjuela and Sánchez-Dueñas 2005, Sousa 1993

Inga densiflora Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: guaba
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: Bennett *et al.* 2001, León 1966, Sousa 1993

Inga edulis Mart.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: ice-cream bean, food inga, ingapadoo, whykee, whytee
PORTUGUESE: ingá-cipó, ingá-de-metro, ingá-verdadeiro
SPANISH: cajetaho, guaba, guaba chilillo, guaba de la costa, guaba forastera, guabo, guaje, guama/o, guamo bejuco, guamo liso, guamo rabo de mico, guamo santafereño, guava, guavo bejuco, guavo machek, inga espada, inga sipó, inga guazu, maría, pacae, pacai, pacay, paterna, pepetón, rabo de mico, rabo de mono, shimbile, shimbillo, xënanë (Chácobo)
USES/NOTES: Sweet white pulp surrounding the seeds of the long pod is edible a favorite snack food in many regions. The tree is also medicinal and widely cultivated to add nitrogen to the soil and to shade other crops.
NATURAL RANGE: Neotropics
REFERENCES: Boom 1989, Bourke *et al.* 1987, Cavalcante 1991, Duke 1986, FUDENA, Irvine 1989, Kermath (notes), Leung 1961, Omawale 1973, OAS 1973 1985, Rehm and Espig 1991, Silva *et al*. 1977, Sousa 1993, Vásquez and Gentry 1989, Works 1990

Inga feuillei DC. [syn. *I. feuilleei* DC. (spelling variant), *I. pacai* Oken, *I. reticulata* Spruce, *Feuilleea feuilleei* (DC.) Kuntze]

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: ice-cream bean
SPANISH: guamá, guava, pacae, pacai, pacay, pacay del Perú
USES/NOTES: Cultivated by the Inca for its sweet white aril. Also planted as a nitrogen-fixing shade tree for other crops including Trujillo coca (*Erythroxylum novogranatense* var. *truxillense*) and coffee (*Coffea* spp.).
NATURAL RANGE: Central Andes of South America
REFERENCES: Bonuccelli 1989, Brako and Zarucchi 1993, Duke and Vásquez 1994, Martin *et al*. 1987, NRC 1989, Pennington 1997, Plowman 1984, Uphof 1968

Inga gracilifolia Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Sweet aril is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Lewis 1987

Inga heterophylla Willd. [syn. *I. stenocarpa* Benth., *I. umbellata* G.Don]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-chichica, ingá-de-macaco, ingá-xixica, ingaí, ingaxixi
SPANISH: guamo cajeto, guamo copero, pacai, shimbillo, xënanë (Chácobo)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Greater Amazonia to Trinidad and Panama
REFERENCES: Boom 1989, Cavalcante 1991, DeLuycker 2007, Duke and Vásquez 1994, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Silva *et al*. 1977, Sousa 1993

Inga ilta T.D.Penn.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guamo
USES/NOTES: Fruit pulp and embryo are edible.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: Jørgensen and León-Yánez 1999, Pennington 1997

Inga ingoides (Rich.) Willd. [syn. *Mimosa ingoides* Rich.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

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SPANISH: guabilla, guamo cafetero
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Colombia to Peru
REFERENCES: Duke and Vásquez 1994, Kartesz 1994, León 1966, Martin *et al*. 1987

Inga insignis Kunth
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guaba, guamá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Ecuador, perhaps to Colombia and Peru
REFERENCES: MBG-Tropicos, Martin *et al*. 1987, USDA-ARS

Inga jinicuil Schltdl. [synonymous with *I. paterno* Harms according to Groom and USDA-ARS]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: aguatope de montaña, chalahuite (Nahuatl), chalahuite de monte, coctzán, cuajinicuil, guava negra, huehuexot (Nahuatl), jinicuil, paterno, ta'chki (Mixe), tz'elel (Tzeltal)
USES/NOTES: Embryo and aril are edible. Commonly planted to shade coffee and citrus crops.
NATURAL RANGE: Southern Mexico, Central America, perhaps to coastal Ecuador
REFERENCES: CONABIO, Grandtner 2005, Groom 2012, Niembro Rocas 2002b, Pennington 1997, USDA-ARS

Inga killipiana J.F.Macbr.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga klugii Standl. ex J.F.Macbr.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga lallensis Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

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SPANISH: guaba, guava, patunga fino, peidra de guaba, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Peru, Ecuador, and the humid lowlands of Colombia and Ecuador
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Grandtner and Chevrette 2014

Inga lateriflora Miq.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá, shirada (Arawak), yaragua (Baniwa)
SPANISH: guama yaragua, guamillo, guamo, guamo cinto, karayek, pilón, shimbillo, wiirritâ, yaragua (Baniwa)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia (excluding Ecuador) and the Guianas
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Grandtner and Chevrette 2014, MBG-Tropicos

Inga laurina (Sw.) Willd. [syn. *I. fagifolia* (L.) Willd. ex Benth., *non* G.Don *nom. illeg.*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: sackysac inga, sweet pea
PORTUGUESE: ingá-branco, ingá-chichi, ingá-chichica, ingá-curumim, ingá-cururu, ingá-da-praia, ingá-de-macaco, ingá-feijão, ingá-lagarta, ingá-mirim, ingá-pequeno, ingaí
SPANISH: cansamuelas, chapernillo, churimito, churimo, cuajinicuil, cuajiniquil, cushín, gina, guaba, guamá, guamá de Puerto Rico, guame churimo, guamo camburito, guamo cansamuelas, guamo churimo, guamo liso, guamo negro, guamo pata de Morrocoy, guamo rebalsero, guamo rosario, guana de Puerto Rico, guatope, guava, guavo, inga, ingua, jina, kamadak (Pemon), mari, pacay, pata de Morrocoy, paternilla, paternillo, paternita, pepetillo verde, pepeto negro, tamarindo, tuetajo
USES/NOTES: Seed and sweet whitish aril are edible. Tree is planted for shade and nitrogen fixation in coffee plantations in Puerto Rico.
NATURAL RANGE: Neotropics from central Mexico and the northern Antilles to northern Argentina
REFERENCES: Bennett *et al.* 2001, Cavalcante 1991, CONABIO, Ducke 1946, Duke n.d., Forzza 2010, Grandtner and Chevrette 2014, León 1966, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Ochoa-Gaona *et al.* 2011, Silva *et al.* 1977, Sousa 1993, von Reis Altschul 1973

Inga leiocalycina Benth. [syn. *I. dumosa* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

PORTUGUESE: ingá, ingá-leite, ingaí
SPANISH: aahua (Huaorani), ananawen (Huaorani), guaba, guabo, guamo, guamo cagaruta de chivo, liutipa (Quichua), moshima, pacai colorado, rosario shimbillo, shimbillo, shimbillo del rosario, tosha (Yanomami), tuihuish pacai (Quichua)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Greater Amazonia from Bolivia and Brazil, Peru, Ecuador, Colombia, Venevuela, the Guianas to Honduras
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Duke and Vásquez 1994, MBG-Tropicos, Pennington 1997, Sousa 1993, UFA/NYBG

Inga lineata Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: rosario shimbillo, rufindi
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to the Andes
REFERENCES: Brako and Zarucchi 1993, DeLuycker 2007, Duke and Vásquez 1994

Inga longipes Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: rosca pacae
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Sousa 1993

Inga lopadadenia Harms
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga macrophylla Humbl. & Bonpl. ex Willd. [syn. *I. calocephala* Poepp., *I. quadrangularis* Ducke]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-peba
SPANISH: guamo, pacal amarillo, pacae, pacay, panaecillo colorado
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia and adjacent Andes
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Ducke 1946, Martin *et al*. 1987, Salick 1992, Smith *et al*. 1992

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Inga micheliana Harms
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: cushín
USES/NOTES: Leaves are used to wrap tamales giving them a purple color.
NATURAL RANGE: Central America
REFERENCES: Breedlove 1986, Facciola 1990, Williams 1981

Inga mucuna Walp. & Duchass.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: churimo, guaba
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Panama and the Colombian Chocó
REFERENCES: Ramírez-Orjuela and Sánchez-Dueñas 2005, Uphof 1968

Inga multijuga Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guavitos, tabla shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern South America
REFERENCES: León 1966, Martin *et al*. 1987, Sousa 1993

Inga nobilis Willd. [syn. *I. mathewsiana* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-canela
SPANISH: guaba, shimbillo, yacu shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Ecuador, Peru, Brazil, and the Guianas
REFERENCES: Bennett *et al*. 2001, Brako and Zarucchi 1993, Duke and Vásquez 1994, Roosmalen 1985, Shanley *et al*. 2011, UFA/NYBG

Inga obidensis Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga obtusata Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

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PORTUGUESE: ingá-peludo, ingaí
USES/NOTES: Fruit aril is sweet.
NATURAL RANGE: Amazonas, Brazil
REFERENCES: Forzza 2010, Silva *et al.* 1977

Inga oerstediana Benth. ex Seem. [syn. *I. minutula* (Schery) T.S.Elias]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: guabilla, pepetillo, pepeto, pepeto de río
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Mexico, Central America, Colombia, Ecuador, Peru, Bolivia, and Venevuela
REFERENCES: Duke and Vásquez 1994, León 1966, Sommeijer *et al.* n.d., Sousa 1993

Inga paraensis Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern Amazonian Brazil possibly to Amazonian Peru and Ecuador
REFERENCES: Balée 1994, Ducke 1949

Inga paterno Harms [syn. *I. radians* Pittier] [synonymous with *I. jinicuil* Schltdl. according to Groom and USDA-ARS]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: ice-cream bean, paterna
SPANISH: chalahuite, cuil machetón (Tzeltal), guaba, guama, guava extranjera, guava real, iquij (Zoque), jinicuil, paterna, paterno, talachca (Totonac), tz'elel (Tzeltal)
USES/NOTES: Edible pulp and immature seeds are sold in markets.
NATURAL RANGE: Tropical Mexico and Central America, possibly to northern South America
REFERENCES: Campbell 1984, CONABIO, Facciola 1990, Grandtner 2005, Groom 2012, Ibarra-Manríquez *et al.* 1997, León 1966, OAS 1973, Uphof 1968, USDA-ARS, Usher 1974, von Reis Altschul 1973, Williams 1981

Inga pilosula (Rich.) J.F.Macbr. [syn. *I. affinis* Steud.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: purma shimbillo

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USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, León 1966, Roosmalen 1985

Inga plumifera Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: coto shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga poeppigiana Benth. [*I. ciliata* Poepp. *nom. illeg.*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga pruriens Poepp.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: huapo shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga punctata Willd. [syn. *I. leptoloba* Schltdl.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-canela, ingá-chata, ingá-de-leite, ingá-leite
SPANISH: chalahuite silvestre (*I. leptoloba*), guamilla, guamo, pacai, pacai negro, pacay, pacay negro, pepeto de río (*I. punctate*), pepeto negro (*I. leptoloba*), pepito, shimbillo, vaina (*I. punctate*)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Neotropics from southern Mexico to Brazil and Bolivia, Cuba, Puerto Rico, and Trinidad
REFERENCES: Duke and Vásquez 1994, Ibarra-Manríquez *et al.* 1997, León 1966, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Sommeijer *et al.* n.d., Sousa 1993, UFA/NYBG, Uphof 1968

Inga quaternata Poepp. & Endl.

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá, ingá-azeda
SPANISH: churimo, pairajo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to the Colombian Chocó
REFERENCES: Duke and Vásquez 1994, Ramírez-Orjuela and Sánchez-Dueñas 2005, Sousa 1993, UFA/NYBG

Inga rubiginosa (Rich.) DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern Amazonia, southern Venezuela, and the Guianas
REFERENCES: Balée 1994, Ducke 1949, Roosmalen 1985, Steyermark *et al.* 1995

Inga ruiziana G.Don [syn. *I. fagifolia* G.Don, *I. foliosa* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-costela-de-vaca, ingá-curumin, ingá-cururu, ingá-de-macaco
SPANISH: ingá peua, rufindi, toparejo, xënanë (Chácobo)
USES/NOTES: Squat fruit's pulp is edible.
NATURAL RANGE: Tropical Central and South America
REFERENCES: Boom 1989, Cavalcante 1991, Duke and Vásquez 1994, Hartshorn and Poveda 1983, León 1966, Sousa 1993, UFA/NYBG

Inga santaremnensis Ducke
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil (Pará)
REFERENCES: Duke and Vásquez 1994, Pennington 1997

Inga sapindoides Willd. [syn. *I. preussii* Harms, *I. rensonii* Pittier]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: caspirol, cujín, cujinicuil, guaba cajetilla, guaba cuadrada, guaba de río, guabo, guamo bejuco, guajiniquil, nacaspilo, nasha turu (Tacana), pacay, quijiniquil

USES/NOTES: Immature green pod is occasionally boiled and eaten as a vegetable and ripe aril is sweet and eaten fresh like other *Inga* species.
NATURAL RANGE: Southern Mexico and Belize to western and central Amazonian Brazil, Amazonian Bolivia, and Amazonian Peru, cultivated beyond
REFERENCES: Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos, OAS 1973, Starr Virtual Herbarium, Van den Eynden 2004

Inga semialata (Vell.) Mart. [syn. *I. marginata* Willd. *nom. illeg.*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-de-mata, ingá-facão, ingá-mirim
SPANISH: guaba, guamo chirimo, guamo negrito, negrito, pacai de los ríos, poroto shimbillo
USES/NOTES: Whitish aril is edible.
NATURAL RANGE: Neotropics
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, Duke and Vásquez 1994, Kainer and Duryea 1992, OAS 1973, Sousa 1993, von Reis Altschul 1973

Inga spectabilis (Vahl) Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá, ingá-ferro
SPANISH: guaba, guaba macheto, guaba machetona, guamo, guamo macheto, guava de castilla, guava real, guavo de castilla, guavo real, macheto, pacae colombiano
USES/NOTES: Fruit aril is sweet and eaten locally.
NATURAL RANGE: Neotropics
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Facciola 1990, OAS 1973, Sousa 1993, UFA/NYBG

Inga splendens Willd.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá, ingá-facão
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Roosmalen 1985, UFA/NYBG

Inga striata Benth. [syn. *I. salzmanniana* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-banana, ingá-branco, ingá-caixão, ingá-de-quatro-quina, ingá-facão, ingá-rabo-de-macaco

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SPANISH: guaba, guabo amarillo, guava, ingá banana, pacay, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia to the Guianas and Venezuela
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington 1997

Inga strigillosa Spruce ex Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Roosmalen 1985

Inga thibaudiana DC. [syn. *I. peltadenia* Harms]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-chichica, ingá-vermelha
SPANISH: guaba, rufinde, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Balée and Gély 1989, Bennett *et al.* 2001, Brako and Zarucchi 1993, Sousa 1993

Inga tocacheana D.R.Simpson
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: bushico shimbillo, migsambi, ñuto cachi, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Simpson 1975, Vásquez 1997

Inga tomentosa Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia and the Andes
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Inga umbellifera (Vahl) Steud. [syn. *I. myriantha* Poepp.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

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PORTUGUESE: ingá, ingá-de-baixo
SPANISH: shimbillo menuda
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia and the adjacent Andean foothills, the Guianas, to Nicaragua
REFERENCES: Balée 1994, Ducke 1949, Duke and Vásquez 1994, Irwin 1966a, León 1966, Sousa 1993, UFA/NYBG

Inga velutina Willd. [syn. *I. expansa* Rusby, *Mimosa velutina* (Willd.) Poir.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá-de-fogo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern Amazonia to the Andes
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Silva *et al*. 1977

Inga vera Willd. [syn. *I. inga* (L.) Britton, *I. spuria* Humb. & Bonpl. ex Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: chalahuite, churimo, cuhuniquil, cuje, cujín, guaba, guamo arroyero, guamo bejuco, guatope, nacaspilo, pepeto
USES/NOTES: Fruit pulp is edible. Tree is planted for shade and nitrogen fixation in coffee plantations in Puerto Rico.
NATURAL RANGE: Neotropics
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, Sommeijer *et al*. n.d., Smith *et al*. 1992

Inga villosissima Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guamo, guava, shimbillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Lowalnd humid tropics (to 2400m) of Bolivia, Colombia, Ecuador, Peru, and Venezuela
REFERENCES: Cárdenas 1974, Duke and Vásquez 1994, MBG-Tropicos, Pennington 1997

Inga virescens Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: ingá, ingá-do-rio-uruguai, ingá-rana, ingá-torcido, ingá-torto, ingá-verde
SPANISH: shimbillo
USES/NOTES: Fruit pulp is edible.

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NATURAL RANGE: Endemic to southern Brazil according Forzza 2010, but specimans from northern Argentina and northern and western Amazonian Brazil, and references to Amazonian Peru are found
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Muniz n.d

Iochroma fuchsioides (Bonpl.) Miers
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: red iochroma
SPANISH: ajicillo rojo, árbol de campanilla, fosforito (flower), pepino, pico-pico
USES/NOTES: Small red fruits reportedly are considered edible in Ecuador (Collection #16085, Cerón in MBG-Tropicos), though the plant also is considered toxic and hallucinogenic. The plant also is grown for its showy trumpet-shaped hanging red flowers.
NATURAL RANGE: Mid Andean elevations (600-3500m) of Colombia, Ecuador and perhaps northern Peru
REFERENCES: Estupiñán 2007, Kvist and Moraes 2006, MBG-Tropicos, Schultes 1977c

Ipomoea alba L. [syn. *I. bona-nox* L., *Calonyction aculeatum* (L.) House, *Calonyction album* (L.) House]
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: moonflower, morning-glory, night ipomoea
PORTUGUESE: abre-noite-fecha-dia, batatarana
SPANISH: batatillo, bejuco batatillo, bejuco de vaca, botuca/o, buenas noches, flor de noche, galan de noche, nicua, nigua, nícula
USES/NOTES: Young leaves are used occasionally as a potherb and seeds are edible, though the plant is cultivated mainly for its showy, fragrant night-blooming flowers.
NATURAL RANGE: Neotropics, naturalized in many warm areas
REFERENCES: Adams 1972, Bailey Hortorium 1976, Brako and Zarucchi 1993, Duke n.d., Facciola 1990, FUDENA, Jørgensen and León-Yánez 1999, Mabberley 1987, Pott and Pott 2000, UFA/NYBG, Zarucchi 1998

Ipomoea aquatica Forssk. [syn. *I. reptans* (L.) Poir., *Convolvulus reptans* L.]
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: Chinese cabbage, Chinese spinach, Chinese watercress, ipomoea, kangkong, kangkung, river spinach, swamp cabbage, swamp morning-glory, water calalu, water callaloo, water morning glory, water spinach
PORTUGUESE: ipoméia
SPANISH: espinaca de agua, kangkong, kangkung
USES/NOTES: Young stem and leaf are eaten as cooked green vegetables and the stem may also be eaten pickled. Also grown for fodder.

NATURAL RANGE: Tropical Asia, naturalized and pestiferous in warm regions
REFERENCES: CFNI 1974, CONABIO, Duke 1986, FLEPPC 2003, Houaiss 1982, León 1987, Omawale 1973, Rehm and Espig 1991, Ruberté 1984, Uphof 1968

Ipomoea batatas (L.) Lam.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: Brazilian arrowroot, kumara, Louisiana yam, mabi, maby, Spanish potato, sweet potato, yam
PORTUGUESE: batata-da-terra, batata-doce, getica, jatica, jetica
SPANISH: age, aje, apichu, apichú, batata, batata dulce, becua (Otomí), bonetero, boniato, buniato, camajtli, camoj, camote (often refers to leaf only), camote blanco, camote morado, camotli (refers to the root), cari hosho, chaco, cumar, cumara, gu (Zapotec), guh (Zapotec), is (Maya), ith (Huastec), iz (Maya), jety (Guarani), kualu, madam sentá, manta, ma'ntaj (Totonac), moniato, moriato, muniato, nyami-cue (Mixtec), papas, sacaca manta, sheyrón (Chinantec), tácnút (Totonac), tapacholcamot (Nahuatl), tsesëcari, tuctuca, uarasu (Tarasco), uaisa (Purépecha)
USES/NOTES: Tubers, variable in size, shape and color, are eaten cooked or rarely raw and are a major staple food in many tropical regions. Young tender leaves, though edible and eaten locally in some areas, are more often fed to animals. Called *yam* in some places, *I. batatas* is not a true yam of the *Dioscorea* genus.
NATURAL RANGE: Neotropics, possibly coastal Peru to northern Chile, now widely cultivated
REFERENCES: BOLFOR 1996, Boom 1987, Bourke *et al.* 1987, Brücher 1989, Cárdenas 1969, CONABIO, Contreras *et al.* 1995, Duke 1986, Estrella 1991, Heiser 1979a, Kay 1973, León 1984, León 1987, Munsell *et al.* 1949, Naranjo 1991, Omawale 1973, Onwueme 1978, OAS 1973, Reed 1995, Sauer 1993, Schneider 1987

Ipomoea bracteata Cav.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
SPANISH: azalea de barranca, bejuco blanco, bejuco de la candelaria, carnestolendas, cazahuatemegatl, cozcanantzin, empanada, empanadilla, empanadita, flor de la candelaria, flor de la empanada, gallinitas de cerro, jícama, jícama del monte, panalillo, papada de gallo, rosa de castilla cimarrona, trompetilla, vitulia
USES/NOTES: Large roots of this vine are eaten raw or cooked in Mexico.
NATURAL RANGE: Northwestern Mexico from southern Sonora and southern Baja California Sur to Guerrero, Oaxaca, and southern Veracruz
REFERENCES: Austin and Huáman 1996, CONABIO, Uphof 1968

Ipomoea dumosa (Benth.) L.O.Williams

FAMILY: Convolvulaceae (morning-glory or sweet-potato)
SPANISH: campanilla, campanula, mechoacán, quelite, quiebra cajete, suyu
USES/NOTES: Leaves are eaten as a cooked green or raw as a snack.
NATURAL RANGE: Mexico to Costa Rica and western-most Panama
REFERENCES: Alcorn 1984, CONABIO, Williams 1970

Ipomoea leptophylla Torr.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: big-root morning glory, bush moonflower, bush morning glory, man root, man-of-the-earth, wild potato vine
USES/NOTES: Large roots have been eaten cooked.
NATURAL RANGE: North America
REFERENCES: Correll and Johnston 1970, Kindscher 1987, Yanovsky 1936

Ipomoea pandurata (L.) G.Mey.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: big-root morning glory, Indian potato, man-of-the-earth, potato vine
USES/NOTES: Amerindians ate the roots.
NATURAL RANGE: North America
REFERENCES: Harrington 1967, Mabberley 1987, Yanovsky 1936

Ipomoea pes-caprae (L.) R.Br.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: beach morning-glory, railroad vine, seaside morning-glory
PORTUGUESE: aboro-aibá, salsa-de-praia
USES/NOTES: Leaves, roots, and stems reportedly are edible, though also reported to cause dizziness. Leaves are made into a medicinal tea.
NATURAL RANGE: Tropical to warm subtropical beaches
REFERENCES: Adams 1972, Duke n.d., Jørgensen and León-Yánez 1999, Lawesson *et al.* 1987, Nellis 1994, Uphof 1968, Voeks 1997

Ipomoea violacea L. [syn. *I. macrantha* Roem. & Schult., *I. tuba* (Schltdl.) G.Don]
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: moon vine
USES/NOTES: Young leaves are eaten cooked.
NATURAL RANGE: Mexico and the West Indies to the Guianas
REFERENCES: Adams 1972, Nellis 1994

Iriartea deltoidea Ruiz & Pav. [syn. *I. ventricosa* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: barrigona palm, copa palm, stilt palm
PORTUGUESE: paxiúba-barriguda, paxiubão, paxiubinha

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SPANISH: ampakai, bambil, barrigón, barrigona, barriguda, bomba, camona, copa, cosho, huacrapona, maquenque, pachiuba, pambil
USES/NOTES: Heart is edible and fruits are used as emergency food.
NATURAL RANGE: Nicaragua to Bolivia and perhaps the Guianas
REFERENCES: Anderson 2004, Arrazola *et al.* 2000, Balslev and Moraes 1989, Bennett *et al.* 2001, De la Torre *et al.* 2009, Henderson 1995, Henderson *et al.* 1995, Nee n.d., UFA/NYBG, Van den Eynden *et al.* 2004

Iris setosa Pall. ex Link
FAMILY: Iridaceae (iris)
ENGLISH: beachhead iris
USES/NOTES: Ground, roasted seeds have been used like coffee by native Alaskans.
NATURAL RANGE: Alaska to eastern Canada and Siberia to Japan
REFERENCES: Marshall 1993, Uphof 1968

Iryanthera elliptica Ducke [also *I. juruensis* Warb., *I. lancifolia* Ducke, *I. paraensis* Huber, and *I. ulei* Warb.]
FAMILY: Myristicaceae (nutmeg)
PORTUGUESE: envira-sangue-de-boi, sangue-de-boi, ucuúba-da-terra-firme (*I. juruensis*), ucuúba-punã, ucuúba-puna, ucuúba-rana, ucuúba-sangue
SPANISH: cumala, cumala colorada, requia
USES/NOTES: Red aril is eaten cooked.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, UFA/NYBG

Iryanthera laevis Markgr.
FAMILY: Myristicaceae (nutmeg)
PORTUGUESE: ucuúba-punã, ucuúba-rana
SPANISH: cumala colorada
USES/NOTES: Red aril is eaten cooked.
NATURAL RANGE: Colombia to Amazonian Brazil
REFERENCES: Duke and Vásquez 1994, Forzza 2010, La Rotta 1992, Rankin de Mérona *et al.* 1992

Ischnosiphon arouma (Aubl.) Körn. [syn. *Maranta arouma* Aubl.]
FAMILY: Marantaceae (arrowroot)
PORTUGUESE: guarumã
USES/NOTES: Shoots are eaten by the Ka'apor.
NATURAL RANGE: Panama through Ecuador, the Guianas, and Amazonian Brazil
REFERENCES: Andersson 1977, Balée 1994

Itaya amicorum H.E.Moore
FAMILY: Arecaceae or Palmae (palm)

PORTUGUESE: xila
SPANISH: bonbon, marimiipa
USES/NOTES: Stems are burned for vegetable salt by indigenous people of the region. The attractive solitary stemmed palm grows to five meters and is threatened in portions of its range in Peru.
NATURAL RANGE: Northeastern Amazonian Peru just into adjacent Brazil (western Amazonas) and southeastern Colombia, perhaps to easternmost Amazonian Ecuador
REFERENCES: Henderson *et al.* 1995

Iva annua L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: annual marsh-elder, marsh elder, marshelder, pelocote, rough marsh-elder, rough sump-weed, samp, seacoast sumpweed, sharp-bracted sumpweed, sump, sumpweed
SPANISH: artemisa, paico, paico hembra
USES/NOTES: Cooked seed kernals were an important food for indigenous people of North America, but gave way for more palatable options.
NATURAL RANGE: Eastern and central U.S. into northeastern Mexico (Nuevo León, Tamaulipas, and Veracruz)
REFERENCES: Brako *et al*. 1995, Kindscher 1987, Mabberley 1987, MBG-Tropicos, Piperno 2011, USDA-NRCS

Ixora sp.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: baby ice apple, ixora
PORTUGUESE: ixora
SPANISH: genciana, jazmín
USES/NOTES: Fruit is edible. Also, twigs are chewed to relieve toothache pain and the plant is grown as an ornamental.
NATURAL RANGE: Africa
REFERENCES: Omawale 1973, Usher 1974

Jacaratia digitata (Poepp. & Endl.) Solms-Laub. [syn. *Carica boliviana* Rusby, *C. digitata* Poepp. & Endl.]
FAMILY: Caricaceae (papaya)
ENGLISH: tree papaya
PORTUGUESE: jaracatiá, jaracatiara, mamão, mamão-brabo, mamuí
SPANISH: chamburo, jacaratia, papaya caspi, papaya de monte, papaya de monte espinuda, papaya del venado, shamburi, toronchi
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western and southwestern Amazonia from Colombia, Ecuador, Brazil, Peru, and Bolivia
REFERENCES: Badillo 1971, Badillo 1993, Duke and Vásquez 1994, Kermath (notes), Martin *et al*. 1987, Smith *et al*. 1992, UFA/NYBG, Van den Eynden *et al.* 1999

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Jacaratia mexicana A.DC. [syn. *Carica mexicana* (A.DC.) L.O.Williams]
FAMILY: Caricaceae (papaya)
SPANISH: bonete, coahuayote, coalsuayote, cuayote, guayote, julepe, kunché, orejona, papaya orejona
USES/NOTES: Fruit is eaten as a vegetable cooked or raw, or prepared with sugar as sweet meat.
NATURAL RANGE: Mexico to El Salvador and Nicaragua
REFERENCES: Badillo 1971, Breedlove 1986, Facciola 1990, Martin *et al.* 1987, Moreno 1980, OAS 1973, Uphof 1968, Williams 1981

Jacaratia spinosa (Aubl.) A.DC. [syn. *J. dodecaphylla* (Vell.) A.DC., *Carica spinosa* Aubl.]
FAMILY: Cariacaceae (papaya)
PORTUGUESE: chamburu, jacaratia, jacaratiá, jaracatia, jaracatiá, mamão, mamão-bravo, mamão-de-veado, mamão-da-mata, mamão-do-mato, mamãorana, mamãozinho
SPANISH: gargates-capaloi (Guarani), higo, jacaratiá, ñacaratiá, ororona, papayillo de venado, papayón, yacaratiá
USES/NOTES: Pulp and roasted seeds of the elongated orange fruit are edible.
NATURAL RANGE: Tropical to subtropical South America to Nicaragua
REFERENCES: Badillo 1971, Badillo 1983, Balée 1992, Balée and Gély 1989, Cavalcante 1991, Dodson and Gentry 1977, Facciola 1990, Jørgensen and León-Yánez 1999, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Reed 1995, Zuloaga and Morrone 1997

Jaltomata bicolor (Ruiz & Pav.) Mione
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: sand tomato
SPANISH: antayroma, apocali, lantairuma capuí, shulpac
USES/NOTES: Round orange fruit is edible.
NATURAL RANGE: Central Andean Peru
REFERENCES: Brako and Zarucchi 1993, Mione *et al.* 1993

Jaltomata biflora (Ruiz & Pav.) Benítez
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: sand tomato
SPANISH: capulí de campo, capulí silvestre, tomate cimarrón, tomatillo cimarrón
USES/NOTES: Mature orange to red fruits are eaten locally, often when encountered in the wild.
NATURAL RANGE: High Andes of Ecuador to central Peru
REFERENCES: MBG-Tropicos, Mione *et al.* 2001

Jaltomata chiuahuensis (Bitter) Mione & Bye [syn. *Saracha chiuahuensis* Bitter]

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: sand tomato
SPANISH: jaltomata, me'taresi, metárusi, metrusi, me'tresi
USES/NOTES: Two races with edible fruit, one purple fruit, one green fruit. Rootstock of the purple race is eaten by the Rarámuri. Green race is semi-domesticated.
NATURAL RANGE: Durango, Chiuahua, and Jalisco, Mexico
REFERENCES: Mione and Bye 1996, Pennington 1963

Jaltomata procumbens (Cav.) J.L.Gentry - also *J. confinis* (C.V.Morton) J.L.Gentry and *Chamaesaracha viscosa* (Schrad.) Hunz. [syn. *Jaltomata viscosa* (Schrad.) D'Arcy & Til.Davis]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: creeping false holly, sand tomato
SPANISH: acahualera, apepisco negro, belladona cimarrona, bixate, cachumba, capulincillo, carrizo, chicaltón, chichawac, chichol ch'o, chuftanguemesha, cinco negritos, cinco negros, citlali, comida de culebra, cuatomate, dulce, hierba ixbolul, hierba mora, huahuachocho, huevo de sapo, il brilloso semilla verde, ixpulul, jaltomata, jaltomate, jaltomatl, jitomate, madre jilete, manirusi, metárusi, moench'o, moench'u, monench'o, mora hueca, morilla, mullaquita, ojo de minado, ojo de shara, ojo de venado, pacheca, pasagí (Guarijío), paypay zoal, pepisco negro, pepizco, pichecua, pisekua, pucheca, quelite, quelite cojudo, quelite tomate, rarusi, rurus, rurusí, rusí, saltatonchi, seresa, ta-ru-sí, tinguara, tinguaraque, titiliates, tomate arenoso, tomate de arena, tomate de la arena, tomatillo, tomatillo cimarrón del Perú, tomatillo del monte, tomatillo negro, tomatillo silvestre, tomatl arenoso, tomatl xalli, tulosis, tunguaraque, turusí, turus, tu-tintázuu, uchuba negra, uva de monte, xaltómatl (Nahuatl), xaltotomatl, xpulul, yerba mora, yerba de mora, yerbasto mora hueca
USES/NOTES: Small marble-sized, dark fruits are eaten raw or cooked. Leaves and roots also are eaten. Root tea is used to treat stomach conditions. Spanish names refer to several *Jaltomata* species including those listed above. *J. procumbens* and *J. confinis* are perennials, while *J. viscosa* is an annual.
NATURAL RANGE: *J. procumbens* from Mexico and Central America, genus ranges from the southeastern U.S. to Bolivia and the Caribbean, domestication process taking place in Mexico and Central America
REFERENCES: Bye 1993, CONABIO, Davis 1986, Davis and Bye 1982, Espejo Serna *et al.* n.d., MBG-Tropicos, Mione 2012, Mione and Bye 1996, Rehm 1994, Torres n.d., von Reis Altschul 1973, Williams 1981

Jaltomata ventricosa (Baker) Mione
FAMILY: Solanaceae (nightshade or potato)

ENGLISH: sand tomato
SPANISH: sogorome, sorogome, tomatillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Otuzco Province, Peru
REFERENCES: Brako and Zarucchi 1993, MBG-Tropicos, Mione *et al.* 1993

Jarilla heterophylla (Cerv. ex La Llave) Rusby [syn. *J. caudata* (Brandegee) Standl.]
FAMILY: Cariacaceae (papaya)
SPANISH: granadilla, jarilla, machicuqa
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Western Mexico, Chihuahua, Michoacán, and Jalisco
REFERENCES: Badillo 1971, Martin *et al*. 1987, McVaugh 2001, Torres n.d.

Jatropha cinerea (Ortega) Müll.Arg.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: Arizona nettlespurge, ashy limberbush, limberbush, lomboy
SPANISH: lamboy, lomboi, lomboy, lomboy blanco, sangregado, sangregrado, sangrengado, torito, torotillo, torotito
USES/NOTES: Peeled, boiled and toasted oily seeds are used like almonds.
NATURAL RANGE: Baja California, Baja California Sur, western Chihuahua, Michoacán, Nayarít, Sinaloa, Sonora, and perhaps Oaxaca, Mexico and southern Arizona near the border in Organ Pipe Cactus National Monument
REFERENCES: CONABIO, Fresnedo-Ramíre and Orozco-Ramírez 2013, Johnson 1998, MBG-Tropicos, Pío-León *et al.* 2017, USDA-NRCS

Jatropha curcas L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: Barbados nut, physic nut, pulza, purge nut, purging nut, vomit nut
FRENCH: fevilles medecinier
PORTUGUESE: fogo-do-inferno, pião-branco, pinhão-branco, pinhão-de-purga, pinhão-manso, pinha'y (Ka'apor), pinhoncinho, purgueira
SPANISH: chacsis, coquillo, coquillos, coquito, frailejón, higuerilla, jeno, jenon, numpéje (Mayna Jívaro), palo de piñón, pica-pica, piñol, piñón, piñón blanco, piñón botija, piñón castellano, piñón colorado, piñón de leche, piñón manso, piñón medicinal, piñón purgante, piñón verde, piñoncillo, pisik, quelite de fraile, sakil té (Tzeltal), sangregado, sánku (Mayna Jívaro), siklite, tártago, template, timón (Mayna Jívaro), xuta, yunchit (Mayna Jívaro)
USES/NOTES: Peeled, boiled and toasted seeds of some ecotype varieties (*piñón manso*) are edible and reportedly are added to cooked dishes in Mexico and Nicaragua. The seeds, however, of

most varieties are poisonous and even the piñón manso varieties must be cooked before eating. The plant is also ornamental and medicinal, and the seed is a biodiesel source with much promise. In Mexico, the non-toxic varieties are found primarily in the southern states and primarily in home gardens. The edible variety is known primarily in Mexico, though may be found in Nicaragua as well.
NATURAL RANGE: Neotropics, now naturalized in many tropical areas
REFERENCES: Alcorn 1984, Berg 1984, BOLFOR 1996, Bourke *et al.* 1987, Duke and Vásquez 1994, Fairless 2007, González Méndez *et al.* 2017, Makkar *et al.* 1998, Mapes and Basurto 2016, MBG-Tropicos, Mutchnick and McCarthy 1997, Silva *et al.* 1977, Valdés-Rodríguez *et al.* 2013a, Valdés-Rodríguez *et al.* 2013b, Valdés-Rodríguez *et al.* 2014

Jubaea chilensis (Molina) Baill. [syn. *J. spectabilis* Kunth, *Cocos chilensis* (Molina) Kunth]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Chilean wine palm, coquito palm, jubaea palm, honey palm, palm honey, palm of honey, syrup palm, wine palm
SPANISH: coco chileno, coco de Chile, coquito, palma chilena, palma de coquitos, palmera de coquitos
USES/NOTES: Sap from the thick (~1 meter in diameter) stem is used to make wine, other beverages, and a honey-like substance called *miel de palma* in Chile. Endocarps and seeds, sold internationally as a snack food, are eaten, sometimes candied, and are an edible oil source. Leaves are used to make baskets. Over-harvest for wine production led to a population decline of this endangered and geographically restricted palm. Efforts are under way to improve harvest techniques. Occuring at 36° S. latitude, *J. chilensis* ranges about as far south as any American palm (the other being *Syagrus romanzoffiana*), but will not tolerate either extremes of hot or cold temperatures.
NATURAL RANGE: West-central Chile
REFERENCES: Bourke *et al.* 1987, Graf 1974, Grandtner and Chevrette 2014, Henderson *et al.* 1995, Johnson 1988, Leung 1961, Mabberley 1987, OAS 1973, Pedersen and Balslev 1990, Uphof 1968, Usher 1974

Juglans australis Griseb. [syn. *J. brasiliensis* Dode]
FAMILY: Juglandaceae (walnut)
ENGLISH: Argentine walnut, Brazilian walnut, Peruvian walnut, tropical walnut
SPANISH: cayuri, nogal, nogal blanco, nogal cimarrón, nogal criollo, nogal de monte, nogal de salta, nogal silvestre, nogal tucumano

USES/NOTES: Small nuts have thick, tough shells, but harvested from the wild for domestic consumption and sold in local markets. The fine kernel is often mixed with milk and sugar to make a soft sweet beverage called *nogada de Ibarra*. Wood is valued for construction and to make musical instruments. May include *Juglans boliviana.*
NATURAL RANGE: Southern Bolivia and northern Argentina, perhaps to adjacent Paraguay and southwestern Brazil, although Forzza does not list any *Juglans* species in Brazil
REFERENCES: Facciola 1990, Grandtner and Chevrette 2014, Killeen *et al.* 1993, Manning 1960, Manning 1978, Martin *et al*. 1987, NRC 1989, OAS 1973

Juglans boliviana (C.DC.) Dode [syn. *J. nigra* var. *boliviana* C.DC., *J. peruviana* Dode]
FAMILY: Juglandaceae (walnut)
ENGLISH: Bolivian black walnut, Bolivian walnut, tropical walnut
SPANISH: nogal negro
USES/NOTES: Edible nuts are appreciated much like the similar *J. neotropica*.
NATURAL RANGE: Bolivia
REFERENCES: Foster 1958, Killeen *et al.* 1993, Manning 1960, Manning 1978, Martin *et al*. 1987, NRC 1989, Uphof 1968

Juglans californica S.Watson
FAMILY: Juglandaceae (walnut)
ENGLISH: California black walnut, California walnut, southern California black walnut, southern California walnut
SPANISH: nogal de California, nogal negro, nuez, nuez de California
USES/NOTES: Small nuts are difficult to extract from their thick shells, but potentially of good quality.
NATURAL RANGE: California
REFERENCES: Facciola 1990, FNAEC 1997, Hickman 1993, Kirk 1970, Munz 1974

Juglans cinerea L.
FAMILY: Juglandaceae (walnut)
ENGLISH: butternut, oilnut, white butternut, white walnut
SPANISH: nogal ceniciento, nogal de Cuba
USES/NOTES: Nuts are eaten fresh or cooked and the trunk is a syrup source.
NATURAL RANGE: Eastern Canada to northern Georgia and the south-central U.S. to eastern Minnesota
REFERENCES: Angier 1972, Bourke *et al.* 1987, Fernald 1950, Peterson 1977, Tomikel 1986, Uphof 1968, Yanovsky 1936

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Juglans hindsii Jeps. ex R.E.Sm. [syn. *J. californica* var. *hindsii* Jeps.]
FAMILY: Juglandaceae (walnut)
ENGLISH: Hind's black walnut, Hind's walnut, northern California walnut
SPANISH: nogal
USES/NOTES: Small, hard-shelled nut is of good quality. Also widely planted as a rootstock for growing commercial black walnuts from *J. regia.*
NATURAL RANGE: North-central California
REFERENCES: Facciola 1990, FNAEC 1997, Kirk 1970, Munz and Keck 1959

Juglans hirsuta W.E.Manning
FAMILY: Juglandaceae (walnut)
ENGLISH: Nuevo León walnut
SPANISH: nogal de Nuevo León, nuez de caballo
USES/NOTES: Nut is eaten as a snack.
NATURAL RANGE: Central and northeastern Mexico
REFERENCES: Alcorn 1984, CONABIO

Juglans jamaicensis C.DC. [syn. *J. insularis* Griseb.]
FAMILY: Juglandaceae (walnut)
ENGLISH: Cuban walnut, Jamaican walnut, West Indian walnut, West Indies Walnut
FRENCH: nogal
SPANISH: nogal, nogal del país, nuez, palo de nuez
USES/NOTES: Nut is edible.
NATURAL RANGE: Cuba, Hispaniola, and Puerto Rico, perhaps naturally to Jamaica and other northern Caribbean islands
REFERENCES: Adams 1972, Betancourt-Barroso 1987, Britton 1926, Grandtner 2005, Manning 1960, Martin *et al*. 1987, OAS 1973

Juglans major (Torr.) A.Heller [syn. *J. arizonica* Dode, *J. elaeopyron* Dode, *J. torreyi* Dode]
FAMILY: Juglandaceae (walnut)
ENGLISH: Arizona black walnut, Arizona walnut
SPANISH: nogal, nogal cimarrón, nogal silvestre
USES/NOTES: Small nut is occasionally eaten.
NATURAL RANGE: Southwestern U.S. and much of Mexico from Sonora to Nuevo León south to Guanajuato and Guerrero
REFERENCES: CONABIO, Facciola 1990, FNAEC 1997, Kirk 1970

Juglans microcarpa Berland. [syn. *J. rupestris* Engelm. ex Torr.]
FAMILY: Juglandaceae (walnut)
ENGLISH: little black walnut, little walnut, river walnut, Texas black walnut, Texas walnut
SPANISH: namboca, nogal, nogalillo, nogalito, nuez

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USES/NOTES: Small nuts are edible, though not consumed often.
NATURAL RANGE: Southwestern U.S. and adjacent northern Mexico from Chihuahua and Coahuila to Tamaulipas
REFERENCES: CONABIO, Facciola 1990, FNAEC 1997, Latorre and Latorre 1977, Yanovsky 1936

Juglans microcarpa var. *stewartii* (I.M.Johnst.) W.E.Manning
FAMILY: Juglandaceae (walnut)
ENGLISH: little walnut
SPANISH: namboca, nogalillo, nogalito
USES/NOTES: Small nuts are edible.
NATURAL RANGE: Central to northern Mexico
REFERENCES: CONABIO, FNAEC 1997, Manning 1978

Juglans mollis Engelm. [syn. *J. mexicana* S.Watson]
FAMILY: Juglandaceae (walnut)
ENGLISH: Guatemalan walnut, Mexican walnut
SPANISH: cuartololote, nogal, nogal cimarrón, nogal encarcelado, nogal nuez meca, nuez corriente, nuez meca, tih ti, tutiki
USES/NOTES: Nut is edible.
NATURAL RANGE: Mexico, Nuevo León, San Luis Potosí, Tamaulipas, Guanajuato, Hidalgo, and Puebla
REFERENCES: Cabrera *et al.* 1998, Casas *et al.* 1994, CONABIO, Torres n.d.

Juglans neotropica Diels [syn. *J. andina* Triana & Cortés, *J. colombiensis* Dode *nom. illeg.*, *J. honorei* Dode, *J. venezuelensis* W.E.Manning *nom. illeg.*]
FAMILY: Juglandaceae (walnut)
ENGLISH: Andean walnut, Colombian walnut, Ecuadorian black walnut, Ecuadorian walnut, neotropical walnut, nogal, tropical black walnut, tropical walnut, Venezuelan walnut
PORTUGUESE: nogueira, noz
SPANISH: cayuri, cedro grande, cedro negro, cedro nogal, laurel, nogal, nogal blanco, nogal bogotano, nogal cayure, nogal cimarrón, nogal criollo, nogal de Caracas, nogal de la tierra, nogal de monte, nogal plance, nogal silvestre, nuez, nuez del nogal, tocte
USES/NOTES: Nuts are sold in markets and are often mixed with milk and sugar to make a soft sweet bar called *nogada de ibarra*. Wood is valued for construction and to make musical instruments. *J. venezuelensis* has been applied to specimens restricted to the country's northern mountains and now considered threatened with extinction.
NATURAL RANGE: Andean highlands of Venezuela, Colombia, Ecuador, and Peru

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REFERENCES: Bourke *et al*. 1987, Brako and Zarucchi 1993, Facciola 1990, Grandtner and Chevrette 2014, Mabberley 1987, Martin *et al*. 1987, Nieto and Rodríguez 2002a, OAS 1973, NRC 1989, Rhem and Espig 1991, Seibert 1950b, Uphof 1968

Juglans nigra L.
FAMILY: Juglandaceae (walnut)
ENGLISH: black walnut, eastern black walnut
PORTUGUESE: noz, nogueira-negra, nogueira-preta
SPANISH: nogal, nogal americano, nogal negro, nuez de nogal, nocedal, tocte
USES/NOTES: Edible nut is of good quality and its aromatic oil is used to flavor other foods. Nuts are eaten fresh, in baked goods, or in soup. Sap is made into sugar and syrup. Dark, hard wood is a valued lumber source for cabinetry.
NATURAL RANGE: Eastern North America from western New England through Ontario and southeastern South Dakota, to eastern Texas and northwestern Florida
REFERENCES: Bourke *et al*. 1987, CONABIO, Godfrey 1988, Uphof 1968, Usher 1974, Woodroof 1979

Juglans olanchana Standl. & L.O.Williams [syn. *J. guatemalensis* W.E.Manning]
FAMILY: Juglandaceae (walnut)
ENGLISH: Central American walnut, Guatemalan walnut
SPANISH: cedro blanco, cedro nogal, cedro nuez
USES/NOTES: Nut is edible.
NATURAL RANGE: Southern Mexico to Costa Rica
REFERENCES: CONABIO, Ibarra-Manríquez and Sinaca Colín 1995, Ibarra-Manríquez *et al*. 1997, Martin *et al*. 1987

Juglans regia L.
FAMILY: Juglandaceae (walnut)
ENGLISH: English walnut, Persian walnut, walnut
PORTUGUESE: nogueira, nogueira-de-iguapé, nogueira-do-litoral, noz
SPANISH: mixpa (Nahuatl), nocedal, nogal, nogal castaña, nogal cimarrón, nogal común, nogal de castilla, nogal de Europa, nogal europeo, nuez, nuez de castilla, nuez de nogal
USES/NOTES: Nut is highly esteemed for its culinary uses and contains an edible oil. Ground shells are edible and leaves are used for tea. Wood is prized for furniture.
NATURAL RANGE: Southeastern Europe to western Asia
REFERENCES: Accorsi *et al*. n.d., Bourke *et al*. 1987, CONABIO, Leung 1961, Mabberley 1987, Menninger 1977, Rehm and Espig 1991, Sturtevant 1972, Uphof 1968, Usher 1974, Woodroof 1979

Juniperus californica Carrière

FAMILY: Cupressaceae (cypress)
ENGLISH: California juniper, Cedar Island juniper, Cedros Island juniper, desert white cedar, sweet-berried juniper, white cedar
SPANISH: cedro, cedro de Baja California, enebro, enebro de Baja California, enebro de California, guata, huata, huato
USES/NOTES: Fleshy cones are eaten fresh, dried, or ground into flour and historically made into sweet cakes.
NATURAL RANGE: disjunct populations in southern California, west-central Arizona, southwestern Utah, southernmost Nevada and Baja California
REFERENCES: CONABIO, FNAEC 1993, Uphof 1968, Yanovsky 1936, Zanoni and Adams 1973

Juniperus communis L.
FAMILY: Cupressaceae (cypress)
ENGLISH: common juniper, dwarf juniper, juniper
FRENCH: genévrier
PORTUGUESE: zimbro, zimbro-comum
SPANISH: buto, ciprés, enebrina, enebro, enebro común, enebro real, ginebro real, junípero, nebrina, nebro, sabina, yunípero
USES/NOTES: Sweet to bitter aromatic fruit contains an essential oil used as the distinctive flavoring agent for gin, liqueurs, and other beverages, and has been used as a seasoning for meat and baked dishes. As a folk remedy, the essential oil also has been used to repel mosquitoes and as a urogenital stimulant. Stems and leaves have been used for tea. The tree also is grown widely as a landscape specimen.
NATURAL RANGE: North temperate zones and alpine regions further south; in North America widespread across Canada and the northern U.S. and to higher elevations in Alabama, Georgia, Arizona, California and New Mexico
REFERENCES: Bourke *et al.* 1987, FNAEC 1993, Grandtner 2005, Kermath (notes), Schneider 1987, Tucker 1994, USDA-ARS, Yanovsky 1936

Juniperus deppeana Steud. [syn. *J. pachyphlaea* Torr.]
FAMILY: Cupressaceae (cypress)
ENGLISH: alligator juniper, checker-bark juniper, checker-barked cedar, sweet-fruited juniper
SPANISH: aborí, aorí (Rarámuri), awarf, awarí, cedro chino, ciprés, enebro, enebro aligator, enebro chino, kawarí, koarí, oyorique, sabino, táscate, táscate blanco, tláscal, tláxcal, xäza (Otomí), yunípero arboreo
USES/NOTES: Fleshy cones are eaten raw, roasted, dried, ground into meal, baked in cakes, or prepared as mush.
NATURAL RANGE: Southwestern U.S. (much of Arizona, central and southern New Mexico and far western Texas) and most of Mexico excluding the Yucatán

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REFERENCES: CONABIO, Facciola 1990, FNAEC 1993, Grandtner 2005, Harrington 1967, Kermath (notes), Kirk 1970, Torres n.d., Uphof 1968, USDA-NRCS

Juniperus horizontalis Moench
FAMILY: Cupressaceae (cypress)
ENGLISH: blue carpet, creeping juniper
PORTUGUESE: cedro-jacaré, pinheiro-rasteiro, thuya-jacaré, tuia-jacaré
SPANISH: ciprés rastrero, junípero rastrero, sabina horizontal, yunípero rastrero
USES/NOTES: Aromatic fruits are edible and twigs are used for tea, though both may be bitter.
NATURAL RANGE: Northern North America, predominantly Canada
REFERENCES: Facciola 1990, Fernald 1950, FNAEC 1993, Turner and Szczawinski 1978

Juniperus monosperma (Engelm.) Sarg.
FAMILY: Cupressaceae (cypress)
ENGLISH: cherrystone juniper, desert juniper, New Mexico cedar, one-seed juniper, Utah juniper
SPANISH: cedro, enebro, enebro de sombra, sabina
USES/NOTES: Fleshy cones have been used as a flavoring agent and the tree's resin has been used as chewing gum.
NATURAL RANGE: South-central U.S. to Arizona and northern Mexico with a possible population in northern Oaxaca
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1993, Harrington 1967, Yanovsky 1936

Juniperus occidentalis Hook.
FAMILY: Cupressaceae (cypress)
ENGLISH: sierra juniper, western juniper
SPANISH: cedro, enebro, sabina americana
USES/NOTES: Fleshy cones may be eaten fresh or more desirably in baked goods or as a flavoring agent for cooked foods and beverages.
NATURAL RANGE: Western U.S. including south-central to northern California, portions of southern and central Idaho, much of Nevada and Oregon and south-central and southeastern Washington
REFERENCES: FNAEC 1993, Mabberley 1987, Uphof 1968, USDA-NRCS, Yanovsky 1936

Juniperus osteosperma (Torr.) Little [syn. *J. utahensis* (Engelm.) Lemmon]
FAMILY: Cupressaceae (cypress)
ENGLISH: bigberry juniper, desert juniper, little Utah juniper, Utah juniper

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SPANISH: sabina morena
USES/NOTES: Fleshy cones are sometimes added to cakes.
NATURAL RANGE: Western U.S. excluding the Pacific Northwest
REFERENCES: FNAEC 1993, Grandtner 2005, Harrington 1967, Uphof 1968, Yanovsky 1936

Juniperus scopulorum Sarg.
FAMILY: Cupressaceae (cypress)
ENGLISH: Colorado juniper, Colorado red cedar, red cedar, Rocky Mountain juniper, Rocky Mountain red cedar
SPANISH: cedro colorado, enebro, enebro de las montañas rocosas, enebro ripario
USES/NOTES: Fleshy cones have been eaten raw or cooked by Amerindians. Dried seeds may be ground into meal or roasted and used like coffee (*Coffea* spp.).
NATURAL RANGE: Western North America from Alberta to northern Mexico (Coahuila, Chihuahua and Sonora)
REFERENCES: CONABIO, Facciola 1990, FNAEC 1993, Harrington 1967, Turner and Szczawinski 1978, Yanovsky 1936

Juniperus virginiana L. [syn. *J. virginiana* var. *virginiana*] and *J. virginiana* var. *silicicola* (Small) A.E.Murray [syn. *J. silicicola* (Small) Bailey]
FAMILY: Cupressaceae (cypress)
ENGLISH: Carolina cedar (var. *silicicola*), cedar, cedar apple, coast juniper, coastal red cedar (var. *silicicola*), eastern red cedar, eastern red juniper, juniper, pencil cedar, pencil juniper, red cedar, red cedar juniper, red juniper, sand cedar, savin red cedar, southern juniper (var. *silicicola*), southern red cedar (var. *silicicola*), southern red juniper (var. *silicicola*), Tennessee red cedar (var. *silicicola*), Virginian cedar, Virginian pencil cedar
PORTUGUESE: cedro-vermelho
SPANISH: cedro, cedro colorado, cedro de Virginia, cedro rojo de Virginia, enebro americano, enebro criollo, enebro de Virginia, enebro rojo americano, enebro virginiano, sabina de la costa, sabina de Virginia
USES/NOTES: Extract of the berry-like, bluish cone and young twigs is used to flavor gin and other beverages. Cones, eaten by many birds, also are edible in small quantities, but may be rather bitter. *J. virginiana* var. *virginiana* is the larger variety; both are fast growing under favorable conditions.
NATURAL RANGE: *J. virginiana* from southern Ontario and Quebec to northern Florida; var. *silicicola* from the Carolinas through Florida on the southeastern coastal plain
REFERENCES: Adams 1986, Facciola 1990, FNAEC 1993, Godfrey 1988, Kermath (notes), Kunkel 1984, Nelson 1994, Tomikel 1986

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Justicia californica (Benth.) D.N.Gibson [syn. *Beloperone californica* Benth.]
FAMILY: Acanthaceae (acanthus)
ENGLISH: beloperone, chiparosa, chuparosa, hummingbird bush
SPANISH: chiparrosa, chuparrosa, coomeme (Guarijío)
USES/NOTES: Slender, bright red, tubular flowers are edible raw or cooked and taste a bit like cucumbers. The sweet nectar may be sucked as well. The plant is used increasingly in native landscaping for its drought resistance and abundant showy flowers that attract hummingbirds.
NATURAL RANGE: Baja California, Baja California Sur, Sinaloa, and Sonora, Mexico to south-central Arizona and southern California
REFERENCES: CONABIO, Lowry 2014, MBG-Tropicos, Toensmeier 2011

Justicia pectoralis Jacq.
FAMILY: Acanthaceae (acanthus)
ENGLISH: carpenter's grass, garden balsam, justicia
PORTUGUESE: chambá, mash farhenak, paxararok, takurushni
SPANISH: hojas de tilo, lluichu lancetilla, pinipsa, tsemantsma (Shuar), wirink (Shuar), yerba del carpintero, yoman rao
USES/NOTES: Leaves are used as an herb, a leafy green vegetable, and a medicinal.
NATURAL RANGE: India and East Asia, widely introduced in the Neotropics
REFERENCES: Agra *et al*. 2008, Bennett 1990, Duke and Vásquez 1994, Editorial Panapo 1988, Leung 1961, Terra 1966, UFA/NYBG, Usher 1974, von Reis Altschul and Lipp 1982, Williams and Williams 1969

Justicia polygonoides Kunth
FAMILY: Acanthaceae (acanthus)
USES/NOTES: Leaves are eaten with fish by the Shuar.
SPANISH: tsemantsma (Shuar)
NATURAL RANGE: Western Amazonian Brazil, northern Amazonian Peru, Amazonian Ecuador, and tropical Colombia
REFERENCES: Bennett 1990, MBG-Tropicos

Kallstroemia maxima (L.) Hook. & Arn. [syn. *Tribulus maximus* L.]
FAMILY: Zygophyllaceae (caltrop)
ENGLISH: big caltrop, caltrop
SPANISH: abrojo terrestre, hierba de pollo, monte tarralla, verdolaga de playa
USES/NOTES: Green leaves are used as a potherb in Central America.
NATURAL RANGE: Neotropics to the southeatern U.S.
REFERENCES: MBG-Tropicos, Molina 1975, Uphof 1968

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Karwinskia humboldtiana (Schult.) Zucc. [syn. *Rhamnus humboldtiana* Schult.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: buckthorn, coyotillo, Humboldt coyotillo
SPANISH: buayabito, cacachila, cacachila china, cacachilla china, cachila, capulín, capulín cimarrón, capulín de zorra, capulincillo, capulincillo cimarrón, carabullo, cerezo, chanchanote, coyotillo, diente de molino, frutillo, guayabillo, itzil (Huastec), himoli, jimolí (Guarijío), kusí júkame (Rarámuri), limoncillo, lu'um chakte' (Maya), lu'umche' (Maya), margarita, montón de indio, negrito, pajarito, palo apestoso, palo negrito, pimientilla, pimientillo, piojillo, tullidor, tullidora, yagalán
USES/NOTES: Fruit pulp reportedly is edible, although other plant parts, perhaps including the fruit, are toxic. The lutler has been used to treat tetanus in Mexico.
NATURAL RANGE: Southern Texas and most of Mexico from Baja California to the Yucatán
REFERENCES: Bourke 1895, CONABIO, Mabberley 1987, Martínez *et al.* 1998, MBG-Tropicos, Tull 1999

Koeleria macrantha (Ledeb.) Schult. [includes *K. cristata* Pers., *K. pyramidata auct. non* (Lam.) P.Beauv.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: crested cat's-tail, crested hair-grass, junegrass, koeleria, mountain junegrass, prairie junegrass, prairie Koeler's grass
USES/NOTES: Seeds were made into bread or mush before the introduction of wheat (*Triticum aestivum*) to the Americas. Now rarely eaten.
NATURAL RANGE: North America, Alaska to Mexico
REFERENCES: Arnow 1994, Kindscher 1987, Mejía-Saulés and Dávila 1992, McVaugh 1983, Moerman 1998, Soreng 1993, Yanovsky 1936

Krameria erecta Willd. ex Schult.
FAMILY: Krameriaceae (krameria)
ENGLISH: heart nut, littleleaf, littleleaf ratany, Pima ratany, Pima rhatany, purple heather, range ratany, ratany, rhatany
PORTUGUESE: ratanhia
SPANISH: cowasi, haxz iztim, tamichil
USES/NOTES: Plant is used to make a refreshing tea.
NATURAL RANGE: Southwestern U.S. from southern California to western Texas and northwestern Mexico from Durango to Baja California
REFERENCES: Hickman 1993, Simpson 1989

Krugiodendron ferreum (Vahl) Urb.
FAMILY: Rhamnaceae (buckthorn)

ENGLISH: black ironwood, ironwood, leadwood
SPANISH: bariaco, carey, carey de costa, ciguamo, espejuelo, palo de hierro, quebrahacha
USES/NOTES: Small black drupes are said to be juicy and sweet.
NATURAL RANGE: Mexico to Honduras, West Indies, and southern Florida
REFERENCES: Adams 1972, Morton 1977, OAS 1973

Kutchubaea sericantha Standl. [incorrectly as *Kotchubaea sericantha* Standl.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: cabeça-de-urubu, puruí, puruí-da-mata, puruí-grande
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Peru, Brazil, Ecuador and perhaps Colombia through sothern Venezuela
REFERENCES: de Oliveira and Mori 1999, Maguire and Wurdack 1964, MBG-Tropicos, Silva *et al.* 1977, Vásquez 1997

Lablab purpureus (L.) Sweet [syn. *L. niger* Medik., *L. vulgaris*, *Dolichos lablab* L., *Dolichos purpureus* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: banner bean, banny bean, butter bean, bonavis, bonavis pea, bonavist, bonavist bean, bonavista, bonavista bean, bunabis, dolichos, dolichos bean, Egyptian bean, Egyptian kidney bean, field bean, hyacinth bean, hyacinth pea, Indian bean, Indian butter bean, lablab, lablab bean, lubia, saeme
FRENCH: pois antaque, pois gervais, pois gerville, pois nourrice
PORTUGUESE: cumandatiá, cumandiata, dolicho, dolicho-lablab, dolichos, fava-cumandatiá, feijão-da-índia, feijão-lablab, feijão-mangalô, feijão-orelha-de-padre, labe-labe, lablab, mangalô
SPANISH: alberjón, alverjones, cacha, caperuza, caraota chivata, carmelita, cencapuspu, chaucha, chícaro, chicaros, chícharo, chicharros, chichaso, chimbolo verde, chivata, chonete, cumandá-tupí, cumani tupi, dolicos, engorda muchacho, frejol de arriba, frijol bocón, frijol bocón chileno, frijol caballero, frijol calentano, frijol chileno, frijol de antibo, frijol de la tierra, frijol dólico, frijol jacinto, frijol peruano, frijol tropical, frisoles, gallinazo blanco, gallinita, garbanzo, guaracaro, guisante, hayuelo, iguira cumandá, judía de Egipto, lablab, mulato, paspás, piparero, plantigras, poroto bombero, poroto japonés, quiguagua, senccapuscu, senga phusphu, taconcillos, tapiricuso, tapirucuso, tapiruza, weet' thakní, zarandeja
USES/NOTES: Dried seeds are eaten after boiling to destroy a poisonous glucoside. Young pods are eaten as snap beans and leaves are eaten as a leafy green vegetable like spinach

(*Spinacia oleracea*). Flowers are eaten raw or cooked and starchy roots are eaten cooked. Woody stems ignite easily. Plant is also grown for forage and green manure and as an ornamental for its purple flowers and pods.
NATURAL RANGE: Tropical Africa, widely cultivated throughout the tropics and naturalized in portions of the Americas
REFERENCES: Alcorn 1984, Bourke *et al.* 1987, Brako and Zarucchi 1993, Brouk 1975, CFNI 1974, Duke 1986, IBGE 1980, Kay 1979, Kermath (notes), Leung 1961, Mabberley 1987, Morros *et al.* 2004, Omawale 1973, OAS 1973, Rehm and Espig 1991, Soukup 1970, Thomasson 1992, USDA-ARS, Usher 1974

Lacistema aggregatum (P.J.Bergius) Rusby
FAMILY: Lacistemataceae (lacistema)
PORTUGUESE: apuizinho, sardineira-branca, bàri djwa (Kayapó), me krê ka kô (Kayapó)
SPANISH: cafecillo, garrotillo, huesito, palito nebuloso
USES/NOTES: Eaten by the Kayapó of Brazil.
NATURAL RANGE: Neotropics
REFERENCES: Anderson and Posey 1989, Fonseca *et al.* 2005, STRI n.d.

Lacmellea aculeata (Ducke) Monach.
FAMILY: Apocynaceae (dogbane)
SPANISH: chicle huayo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Peru, Colombia and Brazil and the Guianas
REFERENCES: Balée 1994, MBG-Tropicos, Pinedo-Vásquez *et al.* 1992

Lacmellea arborescens (Müll.Arg.) Markgr. [syn. *Zschokkea arborescens* Müll.Arg.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: chicle
PORTUGUESE: caramuri, cumaí, molongó, pau-de-colher, sorvinha, tucujá
SPANISH: bellaquilla caspi, chicle huayo, chirique, palo chicle
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Brazil, Bolivia, and Peru
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Martin *et al.* 1987, MBG-Tropicos

Lacmellea edulis H.Karst.
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: chico-preto
SPANISH: ankí táuch (Jívaro), bimbichu (Kichwa), binbicho (Kichwa), chicle, chicle con espinas, chicle espinoso, chicle huayo, chicle muyu (Kichwa), chiclet (latex), ho-ho-haru-ki, huepamongamo (Huaorani), huepenmonka (Huaorani), juansoco con

espinas, lechemiel, lechero negro, limoncillo, palo espino, popa, sande, tachuelo, tauch (Shuar), wipemankawe (Huaorani)
USES/NOTES: Fruit pulp and abundant white latex are consumed in portions of the plant's range.
NATURAL RANGE: Tropical rainforests of Colombia, Ecuador, Peru, and Venezuela into the state of Acre in Brazil, and perhaps to Panama and elsewhere in Central America
REFERENCES: FUDENA, Martin *et al*. 1987, MBG-Tropicos

Lacmellea floribunda (Poepp.) Benth. & Hook.f.
FAMILY: Apocynaceae (dogbane)
SPANISH: chicle, chicle caspi, chicle huayo, sacha chichimuyu, tauch (Shuar), tachuelo, taush (Shuar)
USES/NOTES: Orange-red round fruit to 4cm is sweet.
NATURAL RANGE: Amazonian Brazil (Amapá, Amazonas, Pará, and Roraima), Colombia, Ecuador, and Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Pennington *et al*. 2004

Lacmellea gracilis (Müll.Arg.) Markgr.
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: caramurizinho, sorvinha
SPANISH: taush
USES/NOTES: Yellow fruits are edible.
NATURAL RANGE: Amazonian Brazil, Colombia, and Peru, though described as a Brazilian endemic by Forzza
REFERENCES: Forzza 2010, MBG-Tropicos, Silva *et al*. 1977

Lacmellea lactescens (Kuhlm.) Markgr.
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: chicle-de-espinho, chico-preto
SPANISH: bacurí, chicle, chicle caspi, chicle huayo, chipiri cijica (Cofán), chipiri sijica (Cofán), ciruela, tauch (Shuar)
USES/NOTES: Sweet fruits, from yellow to orange when ripe, are harvested from the wild for local consumption. Sweet white latex, sometimes with the aroma of anis or vanilla, has been used for chewing gum. Toasted, powdered leaves are mixed with *Cecropia* ashes and chewed like coca (*Erythroxylum* spp.).
NATURAL RANGE: Amazonia from Colombia, Ecuador, Peru, and Brazil
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Lacmellea peruviana (Van Huerck & Müll.Arg.) Markgr. [syn. *L. arborescens* var. *peruviana* (Van Huerck & Müll.Arg.) Monach., *Zschokkea peruviana* Van Huerck & Müll.Arg.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: chicle

SPANISH: caimitillo, charichuelo, chicle, chicle huayo
USES/NOTES: Fruit, green becoming yellow when ripe, is eaten locally. Tree produces abundant sweet white latex.
NATURAL RANGE: Central and northern Amazonian Peru
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Vásquez 1997

Lacmellea ramosissima (Müll.Arg.) Markgr.
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: amapá-doce
SPANISH: chicle, chicle huayo, palo lechero, pendarito, toda (Witoto)
USES/NOTES: Small round yellow to orange fruits are said to be edible. Leaves combined with those of *Couma macrocarpa* are tosted and pulverized then mixed with ashes from *Cecropia* leaves and used as a masticant substitute for coca. Tree's abundant white latex has many uses including being mixed with the latex of other trees for chewing gum. The latex is said to be less sweet than other chewing gum sources.
NATURAL RANGE: Northwestern Amazonian Brazil, Amazonian Colombia, northern Amazonian Peru, southern Venezuela, and perhaps French Guiana
REFERENCES: Forzza 2010, MBG-Tropicos, Steyermark *et al*. 1995

Lacmellea speciosa Woodson
FAMILY: Apocynaceae (dogbane)
SPANISH: chic caspi (Quichua), copal, perillo, sande chical, sande cupa, sande negro, wepemonkamo (Huaorani)
USES/NOTES: Yellowish-brown to orange, round fruit to 6cm is sweet, though with much latex and is gathered from wild trees for local consumption. Tree produces abundant sweet white latex used like chewing gum.
NATURAL RANGE: Costa Rica, Panama, Colombia, Amazonian Ecuador, and northern Amazonian Peru
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Lactuca canadensis L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: prickly lettuce, wild lettuce
PORTUGUESE: almeirão-de-árvore, almeirão-roxo, almeirão-serralha, orelha-de-coelho, radite, radite-cote
USES/NOTES: Young leaves are eaten in salads or boiled as greens.
NATURAL RANGE: North America to the West Indies, widely naturalized including southeastern and southern Brazil
REFERENCES: Correll and Johnston 1970, Forzza 2010, Harrington 1967, Kinupp and Lorenzi 2014, Uphof 1968

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Lactuca ludoviciana (Nutt.) Riddell [syn. *L. campestris* Greene, *Sonchus ludovicianus* Nuttall]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: biannual lettuce, Louisiana lettuce, Louisiana wild lettuce, prairie lettuce, prairie wild lettuce, prickly lettuce, western lettuce, western wild lettuce, wild lettuce
USES/NOTES: Young leaves are eaten in salads or boiled as greens.
NATURAL RANGE: North America from Mississippi to Indiana in the East to Texas and Washington in the West to British Columbia and Manitoba in the north, and Nuevo León and Tamaulipas in northeastern Mexico in the south, naturalized in California
REFERENCES: Calflora, Harrington 1967, LBJWC, MBG-Tropicos, USDA-NRCS

Lactuca sativa L. [syn. *L. longifolia* (Michx.) Farw., *L. romana* Garsault]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: curled lettuce, garden lettuce, head lettuce, iceberg lettuce, lettuce, romaine lettuce, salad lettuce
PORTUGUESE: alface, alface-de-mesa, leituga
SPANISH: lechuga
USES/NOTES: Highly variable leaf is the lettuce of commerce, used widely in salads.
NATURAL RANGE: Asia Minor, Transcaucasia, Iran, or Turkmenistan
REFERENCES: Leung 1961, Omawale 1973, Schneider 1987, Yamaguchi 1983

Lactuca serriola L. [syn. *L. scariola* L., *L. virosa* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: compass plant, milk thistle, prickly lettuce, scarole, wild lettuce
PORTUGUESE: alface-brava, alface-brava-áspera, alface-brava-menor, alface-brava-pequena, alface-da-serra, alface-do-campo, alface-do-mato, alface-selvagem, leituga
SPANISH: cardo, cardo lechero, cardo montes, escarola, escarola silvestre, lechuga escarola, lechuga espinosa, lechuga montés, lechuga silvestre, lechugo, lechugueta, lechuguilla, lechuguilla pinchosa, nilhue, ñilhue, ñilwe (Mapuche)
USES/NOTES: Small, young leaves are eaten fresh in salads or as cooked greens. Older leaves are generally bitter. Previously used as a sedative by Amerindians.
NATURAL RANGE: Eurasia, widely naturalized and occasionally cultivated in temperate and subtropical regions of the Americas
REFERENCES: CONABIO, Facciola 1990, Harrington 1967, Kinupp and Lorenzi 2014, Ladio *et al*. 2013, Marticorena and Quezada 1985, Nuemann n.d., Tomikel 1986

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Lactuca tatarica var. *pulchella* (Pursh) Breitung [syn. *L. pulchella* (Pursh) DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: larkspur lettuce, prickly lettuce, wild lettuce
USES/NOTES: Young leaves are eaten in salads or as boiled greens.
NATURAL RANGE: Northern North America
REFERENCES: Harrington 1967, Yanovsky 1936

Lacunaria jenmanii (Oliv.) Ducke [syn. *L. grandiflora* Ducke]
FAMILY: Quiinaceae (quiina)
PORTUGUESE: moela-de-mutum, papo-de-mutum
SPANISH: sacha guayaba
USES/NOTES: Ellipsoidal fruit's succulent pulp is edible.
NATURAL RANGE: Amazonia excluding Bolivia and perhaps Colombia and the Guianas
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Martin *et al.* 1987, MBG-Tropicos, Silva *et al.* 1977

Lagenaria siceraria (Molina) Standl. [syn. *L. leucantha* (Duchesne ex Lam.) Rusby, *L. vulgaris* Ser.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: bottle gourd, calabash gourd, calabash marrow, calabash squash, gourd, spaghetti squash, squash, vine calabash, white-flowered gourd, white pumpkin
PORTUGUESE: abóboro-de-carneiro, cabaça, cabaça-purunga, cabaça-verde, cabaceira, cabaceiro-amargoso, cabaço-amargoso, cocombro, cuia, cuiteseira, porongo, porongueiro, taquera
SPANISH: ancara, botella, cadungo amargo, calabacera, calabaza, calabaza de san roque, calabazo, camasa, carracho, cogorda, cohombro, cojombro, cuyabra, güícharo, mambiro, mate, mati, nambiro, poto-pate, pulo, puru, totumo, tsatano, xatamo, xatano, zaranda
USES/NOTES: Young fruit's pulp is edible and medicinal. Tough, variously shaped pericarp, or shell, has many uses especially to contain liquids, but also for ornaments, musical instruments, handicrafts, protective nests for caged birds, and the like. One of the earliest domesticated plants of the Americas, dating to at least 7,200 B.C.
NATURAL RANGE: Africa, perhaps Egypt, with dispersion to the Americas likely occurring naturally by floating, or perhaps by pre-Columbian African sailors
REFERENCES: Bonuccelli 1989, Boom 1987, Bourke *et al.* 1987, Brako and Zarucchi 1993, Cárdenas 1969, Duke and Vásquez 1993, FUDENA, Heiser 1989, Heiser 1993, IBGE 1980, Kermath (notes), Leung 1961, Martin 1979, Martin 1984a, Martin *et al.* 1987, Mentz *et al.* 1997, Munsell *et al.* 1949, OAS 1973, Omawale 1973, Pérez-Arbeláez 1956, Rehm and Espig 1991, Sauer 1993, Usher 1974

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Lagerstroemia parviflora Roxb.
FAMILY: Lythraceae (loosestrife)
ENGLISH: crape myrtle
SPANISH: locura
USES/NOTES: Gum from this large tree is said to be edible, though grown mainly for its showy flowers, similar to its smaller, immensely popular relative, the common crape myrtle (*L. indica* L.)
NATURAL RANGE: India
REFERENCES: Bailey Hortorium 1976, Facciola 1990

Lamium amplexicaule L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: dead nettle, henbit
PORTUGUESE: urtiga
SPANISH: gallina
USES/NOTES: Leaves, stems, and flowers are eaten in soups and salads.
NATURAL RANGE: Europe, naturalized elsewhere
REFERENCES: Tull 1978

Lamium purpureum L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: green leaf dead-nettle, hybrid dead-nettle, purple archangel, purple dead-nettle, red dead-nettle
PORTUGUESE: urtiga
SPANISH: ortiga muerta
USES/NOTES: Leaves, stems, and flowers may be eaten raw.
NATURAL RANGE: Eurasia, naturalized in the Americas
REFERENCES: Facciola 1990, MBG-Tropicos, USDA-NRCS

Lansium parasiticum (Osbeck) K.C.Sahni & Bennet [syn. *L. domesticum* Corrêa]
FAMILY: Meliaceae (mahogany)
ENGLISH: duku, langsat, lanson, lanzones, longkong
SPANISH: dookoo, langsat, lansón, lanzón
USES/NOTES: Aril is eaten fresh or made into syrup.
NATURAL RANGE: Lowlands of Malayasia and Thailand, rare in the Neotropics
REFERENCES: Bourke *et al.* 1987, Campbell 1984, Gregory 1960

Lantana camara L.
FAMILY: Verbenaceae (verbena)
ENGLISH: common lantana, largeleaf lantana, lantana, red sage, sweet sage, white sage, wild mint, wild sage, yellow sage

PORTUGUESE: camara, camará, camará-de-cheiro, camará-de-chumbo, camará-de-espinho, camará-juba, camará-miúdo, camará-verdadeiro, cambara, cambará, cambara-amarelha, cambara-branca, cambará-de-chumbo, cambará-de-cheiro, cambará-de-espinho, chumbinho, cidreirinha, erva-chumbinho, lantana
SPANISH: alantana, albahaca de caballo, alfombrilla hedionda, alfombrillo, aya albaca, balsamillo, carrasposa, cariaquito colorado, chancanquilla, chichiquelite, cinco negritos, confite, confite negro, confitura, confituria, confiturilla, confiturio, corona, filigrana, flor de caballero, flor de nauchi, flor de san cayetano, frutilla, frutillo, gobernadora, hierba amarga, hierba de Cristo, hierba de Pedro Antonio, hierba de San Pedro, hierba de la maestranza, hierba de zorro, hierba del pinolillo, hierba del viento, hierba mora, hierba negra, hierba sagrada, lampana, lantana, laurel, matizadilla, mocototol, morita, mozoquite, negritos, ojo de pescado, ororuz, orosus, orozuz, orozuz del país, palo del diablo, pasarín, peonía negra, poteo, salvia real, san rafelito, santo negrito, sapotillo, siete colores, siete negritos, sonoba, sonora roja, tres colores, tsak patelax, tunchi albaca, uña de gato, venturosa, verbena, yerba del aire, zapotillo
USES/NOTES: Stems, leaves, and young flowers of non-toxic varieties are said to be brewed as a beverage tea. Stems, leaves, and flowers of toxic varieties are used for medicinal tonics and stimulant teas. Tiny black drupes reportedly are eaten as a snack food by the Huastec Maya, though caution must be used as some varieties are toxic. Also grown for showy, colorful flowers.
NATURAL RANGE: Humid Neotropics, naturalized and pestiferous in warm regions
REFERENCES: Accorsi *et al.* n.d., Adams 1972, Alcorn 1984, Austin and Bourne 1992, Berg 1984, Bourke *et al*. 1987, CONABIO, Díaz *et al*. 2006, Duke 1986, Duke and Vásquez 1994, Facciola 1990, FLEPPC 2003, IBGE 1980, Omawale 1973, Ruddle and Chesterfield 1977, Silva *et al*. 1977, Simberloff 1997, Uphof 1968, Usher 1974, von Reis Altschul 1973, Watkins and Sheehan 1975, Voeks 1997

Lantana involucrata L.
FAMILY: Verbenaceae (verbena)
ENGLISH: lantana, wild mint, wild sage
SPANISH: orégano, tarepe, tarete
USES/NOTES: Leaves are used as a condiment and tiny, dark reddish drupes are said to be edible.
NATURAL RANGE: Mexico, the West Indies, and southern Florida
REFERENCES: Adams 1972, Facciola 1990, Molina 1975, Nellis 1994, Sousa and Cabrera 1983

Lantana trifolia L.

FAMILY: Verbenaceae (verbena)
ENGLISH: lantana, wild sage
SPANISH: aya machana, lauraimena, siete colores, tunchi albaca, verbena morada, yona rao
USES/NOTES: Fruits are edible. Plant also is medicinal.
NATURAL RANGE: Neotropics
REFERENCES: Boom 1989, Duke and Vásquez 1994, Martin *et al*. 1987, Soto and Vega 2011

Lantana velutina M.Martens & Galeotti
FAMILY: Verbenaceae (verbena)
ENGLISH: lantana, velvet shrubverbena
SPANISH: chicura, confiturilla, duraznillo, lechuguilla, tarete, verbena blanca
USES/NOTES: Fruits are eaten and leaves are used for tea in Baja California Sur.
NATURAL RANGE: Mexico, Central America, Bolivia, Ecuador, Paraguay, and southern Texas
REFERENCES: CONABIO, Pío-León *et al*. 2017, Soto and Vega 2011, USDA-ARS

Lapageria rosea Ruiz & Pav.
FAMILY: Smilacaceae (smilax or catbrier) or Philesiaceae
ENGLISH: Chilean bellflower
SPANISH: copihue
USES/NOTES: Large yellow berry of Chile's national flower reportedly has sweet pulp.
NATURAL RANGE: Chile
REFERENCES: Mabberley 1987, Marticorena and Quezada 1985, Valenzuela *et al.* 1984

Laportea canadensis (L.) Weddell
FAMILY: Urticaceae (nettle)
ENGLISH: wood-nettle
USES/NOTES: Shoots and young leaves may be eaten cooked.
NATURAL RANGE: Eastern Canada to Oklahoma and Florida
REFERENCES: Fernald 1950, Peterson 1977, USDD 1970

Lardizabala biternata Ruiz & Pav.
FAMILY: Lardizabalaceae (akebias and holboellias)
ENGLISH: zabala fruit
SPANISH: aquibuquil, zabala
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Chile and Peru
REFERENCES: Mabberley 1987, Marticorena and Quezada 1985, Martin *et al*. 1987, Uphof 1968

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Larix occidentalis Nutt.
FAMILY: Pinaceae (pine)
ENGLISH: western larch
USES/NOTES: Sweet sap may be chewed or made into syrup and has been used as a substitute for gum arabic (*Acacia* spp.) for processed foods. Also an important lumber tree.
NATURAL RANGE: Northwestern North America from British Columbia to Idaho
REFERENCES: Brouk 1975, Facciola 1990, FNAEC 1993, Yanovsky 1936

Larrea tridentata (Sessé & Moc. ex DC.) Coville [syn. *L. mexicana* Moric.]
FAMILY: Zygophyllaceae (caltrop or creosote-bush)
ENGLISH: chaparral, chapparel, creosote, Coville creosote bush, creosote bush, creosotebush, false alcaparra, greasewood
SPANISH: cabonadera, chaparral, gobernadora, guamis, háaxat (Seri), huamis (Seri), hedionda, hediondilla, jarilla, jediondilla
USES/NOTES: Flower buds are pickled and used like capers (*Capparis spinosa*), resin was used to preserve foods and to make cresote, and twigs are chewed for their juice. Stems and leaves are chopped and brewed into medicinal tea to cleanse the lymphatic system, and to treat kidney stones and stomach aches. Hardy, clumping shrub (to 3m) is also used in arid landscaping. *L. mexicana* may not be a synonym and if not, is restricted to north-central to northwestern Mexico.
NATURAL RANGE: Southwestern U.S. and northern and central Mexico, especially prominent in the Mojave, Sonoran, and Chihuahuan Deserts
REFERENCES: Aggie Horticulture, Clarke 1977, CONABIO, ITIS, Kunkel 1984, MBG-Tropicos, Nabhan 1987, Tilford 1997, Uphof 1968, USDA-ARS

Lathyrus brachycalyx Rydb. [syn. *L. brachycalyx* subsp. *brachycalyx* and possibly including *L. ornatus* Nutt.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bonneville pea, bush pea, pea vine, wild pea
USES/NOTES: Pods are eaten cooked.
NATURAL RANGE: Southern Rocky Mountain of the western U.S.
REFERENCES: CONABIO, Uphof 1968, USDA-NRCS, Yanovsky 1936

Lathyrus japonicus var. *maritimus* (L.) P.W.Ball [syn. *L. maritimus* Bigelow]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: beach pea, sea pea

USES/NOTES: Roasted seeds are used like coffee and stalks and sprouts are eaten as vegetables.
NATURAL RANGE: circumboreal
REFERENCES: Bourke *et al.* 1987, Duke 1986, Mabberley 1987, Uphof 1968, Yanovsky 1936

Lathyrus magellanicus Lam.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Lord Anson's pea, wild pea
SPANISH: alvergilla
USES/NOTES: Molares and Ladio report that an unidentified part from this climbing herbaceous plant is harvested from the wild and eaten in Patagonian Argentina. Sturtevant identified the seed as edible, though it should be noted that this genus contains species that contain toxic compounds in their seeds. The plant is also cultivated for its showy flowers.
NATURAL RANGE: Mid to high elevations (2500-3800m) in the Andes from Colombia to Chile and Argentina, perhaps to lower elevations Uruguay
REFERENCES: Belov 2005-2012, MBG-Tropicos, Molares and Ladio 2012b, Sturtevant 1972

Lathyrus ochroleucus Hook.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: cream-colored vetchling, cream pea, pea vine, white pea, wild pea, yellow vetchling
USES/NOTES: Seeds were eaten by indigenous peoples in the western U.S.
NATURAL RANGE: Much of the northern half of the U.S., except for New England, and coast to coast in Canada
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Lathyrus odoratus L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: sweet pea
SPANISH: chureca, clarín, chícaro, choreque, chorreque, doncenon, guisante de olor, guisante oloroso, haba de las Indias
USES/NOTES: Fruit is edible and flowers were formerly used to scent soaps.
NATURAL RANGE: Southern Italy
REFERENCES: Bourke *et al.* 1987, Duke 1986, Mabberley 1987

Lathyrus polymorphus Nutt. [syn. *L. decaphyllus* Pursh] [possibly best treated as *L. decaphyllus* Pursh]

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: hoary pea, hoary pea vine, manystem pea, manystem peavine
USES/NOTES: Seeds were a minor food source of the Omaha and Ponca. Leaves may be eaten, however, some *Lathyrus* species are poisonous.
NATURAL RANGE: High arid plains of the central U.S. from South Dakota and Wyoming to Texas and New Mexico, and perhaps into Mexico
REFERENCES: CONABIO, ITIS, Kindscher 1987, Uphof 1968, USDA-NRCS

Lathyrus sativus L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: chickpea, chickling pea, chickling vetch, chickling vetchling, chickpea, dogtooth pea, giant lentil, grass pea, grass peavine, grass vine, Indian pea, kasari, khesari, riga pea, Spanish lentil, vetchling, wedge pea vine, white pea
PORTUGUESE: chícharo, chícharo-comum
SPANISH: almorta, alverja, alverjas, chícharo, frijol gallinazo, garbanzo, guija, jaramago, muela, tito
USES/NOTES: Seeds are edible and fed to livestock. Among the first plants cultivated in Europe.
NATURAL RANGE: probably the Balkan Peninsula
REFERENCES: Guia Rural n.d., Kay 1979, Kislev 1989, Mabberley 1987, OAS 1973, Porcher 1995, Rehm and Espig 1991, Wiersema *et al.* 1990

Lathyrus tuberosus L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: earth chestnut, earth-nut vetchling, groundnut, pea vine, tuberous pea, tuberous sweetpea
SPANISH: guija tuberosa
USES/NOTES: Tubers are edible.
NATURAL RANGE: Europe, naturalized in temperate regions of the Americas
REFERENCES: Fernald 1950, Mabberley 1987, PFAF

Launaea intybacea (Jacq.) Beauverd [syn. *Lactuca intybacea* Jacq.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: wild lettuce
USES/NOTES: Young plant is eaten cooked.
NATURAL RANGE: North America
REFERENCES: Nellis 1994

Laurelia sempervirens (Ruiz & Pav.) Tul. [syn *L. serrata* Bertero]

FAMILY: Monimiaceae (monimia)
ENGLISH: Chilean laurel, Peruvian nutmeg
USES/NOTES: Leaf and bark are used as spices.
NATURAL RANGE: Chile and Argentina
REFERENCES: Facciola 1990, Marticorena and Quezada 1985, Uphof 1968, Zuloaga and Morrone 1997

Laurus nobilis L.
FAMILY: Lauraceae (laurel)
ENGLISH: bay, bay laurel, bay leaf, bay tree, European laurel, Grecian laurel, laurel, sweet bay tree, sweetbay, true laurel
PORTUGUESE: loureiro-comum, loureiro-de-apolo, loureiro-de-presunto, loureiro-dos-poetas, loureiro-ordinário, louro, louro-de-cozinha
SPANISH: lore, laurel, laurel de España, laurel de los poetas, laurel noble, laureo
USES/NOTES: Leaves are used as an herb (called *bay leaf*) in meat dishes and sauces. Also used to treat intestinal ailments and an ingredient in veterinary medicines. Leaves may be used as a cockroach repellent. Seeds contain an oil used in soaps, skin lotions, and medicines.
NATURAL RANGE: Mediterranean Europe or the Middle East
REFERENCES: Carneiro Martins 1989, Guia Rural n.d., IBGE 1980, Leung 1961, Mabberley 1987, Pérez-Arbeláez 1956, Rehm and Espig 1991, Rodríguez Martínez 1990, Schneider 1987, Tucker 1994, Usher 1974

Leandra australis (Cham.) Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: pixirica, tinge-língua
USES/NOTES: Small dark blue to black to purple fruit is very sweet, but leaves the tongue darkly colored. The fruit is eaten out of hand or is used for juice, preserves, ice cream, and liquers.
NATURAL RANGE: Central and northern Argentina, coastal Uruguay, southeastern to southern Brazil Atlantic Rainforest (Minas Gerais and Espírito Santo to Rio Grande do Sul), and eastern Paraguay
REFERENCES: FloraSBS, Forzza 2010, MBG-Tropicos, USDA-ARS

Lecythis ampla Miers [syn. *L. costaricensis* Pittier]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: monkey pot
SPANISH: coco de mono, coco salero, cocoboloa, jícaro, olla de mono, pansuba, sapucaia
USES/NOTES: Seeds are edible.
NATURAL RANGE: Atlantic coast of Central America from Nicaragua to Panama's Darién through the Magdalena Valley in Colombia to northwestern Ecuador
REFERENCES: Flores 2002b, Martin *et al*. 1987, Mori and Prance 1990b

Lecythis lanceolata Poir.
FAMILY: Lecythidaceae (Brazil nut)
PORTUGUESE: sapucaia-branca
USES/NOTES: Seed is an edible oil source.
NATURAL RANGE: Guianas and Brazil
REFERENCES: Martin *et al*. 1987, Mori and Prance 1990b

Lecythis minor Jacq. [syn. *L. elliptica* Kunth]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: monkey pot
PORTUGUESE: sapucaia
SPANISH: cazuela de mono, coco de mono, hoyamono, nuez del Brasil, olla de mono, palo de toro, sapucayo
USES/NOTES: Oily nuts are used in chocolates and other confections.
NATURAL RANGE: Humid lowlands of northern South America
REFERENCES: Bailey Hortorium 1976, Campbell 1984, Gregory 1960, La Rotta 1992, Martin *et al*. 1987, Mori *et al*. 1990, OAS 1973, Prance and Mori 1979, von Reis Altschul 1973

Lecythis ollaria L.
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: monkey pot
PORTUGUESE: sapucaia
SPANISH: cazuela de mono, coco de mono, hoyamono, nuez del Brasil, olla de mono, palo de toro, sapucayo
USES/NOTES: Edible nut is used in chocolates and other confections. When grown under certain conditions seeds may contain a toxic substance that can result in hair and fingernail loss when eaten in large quantities.
NATURAL RANGE: Humid lowlands of northern South America
REFERENCES: Campbell 1984, Gregory 1960, La Rotta 1992, Mori *et al.* 1990, OAS 1973, Prance and Mori 1979, Uphof 1968, von Reis Altschul 1973

Lecythis pisonis Cambess. [syn. *L. amapaensis* Ledoux, *L. amazonum* Mart. ex O.Berg, *L. paraensis* Huber, *L. pisonis* subsp. *usitata* (Miers) S.A.Mori & Prance, *L. usitata* Miers, *L. usitata* var. *paraensis* (Huber ex Ducke) R.Knuth, *Pachylecythis egleri* Ledoux]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: cream nut, monkey nut, Pará nut, paradise nut, sapucaia
PORTUGUESE: castanha-sapucaia, sapokaia, sapucaia, sapucaia-do-Amapá, sapucaia-grande, sapucaínha
SPANISH: castaña de monte, kakeralli
USES/NOTES: Protien-rich, edible nut and its oil are similar in quality to the Brazil nut (*Bertholletia excelsa*), but are less commercially attractive because the nut is more difficult to

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harvest and store. A medicinal tea is made from the bark. Wood, used in construction, is especially durable in water.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Branch and Silva 1983, Cavalcante 1991, Duke and Vásquez 1994, La Rotta 1992, Martin *et al*. 1987, Mori *et al*. 1990, Mors and Rizzini 1966, Pérez-Arbeláez 1956, Posey 1985, Prance and Mori 1979, Silva *et al*. 1977, Smith *et al*. 1992, Uphof 1968, von Reis Altschul 1973

Lecythis zabucajo Aubl. [syn. *L. hians* A.C.Sm.]
FAMILY: Lecythidaceae (Brazil nut)
ENGLISH: monkey pot, paradise nut
PORTUGUESE: sapucaia
SPANISH: cazuela de mono, nuez del Brasil, nuez del paraíso, olla de mono, palo de toro, zabucajo
USES/NOTES: Nut is used in confections, especially chocolates. Also an essential oil source.
NATURAL RANGE: Moist lowlands of tropical South America
REFERENCES: Bourke *et al*. 1987, Campbell 1984, Gregory 1960, Johnston and Colquhoun 1996, Mori *et al*. 1990, Rankin de Mérona *et al*. 1992, Uphof 1968

Ledum glandulosum Nutt.
FAMILY: Ericaceae (health)
ENGLISH: glandular Labrador tea, Labrador tea, trapper's-tea, western Labrador tea
USES/NOTES: Leaves are used for tea, and fresh leaves can be chewed.
NATURAL RANGE: Western U.S. and Canada
REFERENCES: Brako *et al*. 1995, Gibbons and Tucker 1979, Hickman 1993, Quattrocchi 2012

Ledum palustre subsp. *decumbens* (Aiton) Hultén [syn. *L. decumbens* (Aiton) Lodd. ex Steud.]
FAMILY: Ericaceae (heath)
ENGLISH: bog tea, crystal tea, crystal tea ledum, Hudson's Bay tea, Labrador tea, marsh Labrador tea, wild rosemary
USES/NOTES: Leaves must be dried before using as a tea, which may be only medicinal.
NATURAL RANGE: Tundra of northern North America and Greenland
REFERENCES: Fernald *et al*. 1958, Hultén 1968, Quattrocchi 2012, Uphof 1968, USDA-NRCS

Ledum palustre subsp. *groenlandicum* (Oeder) Hultén [syn. *L. groenlandicum* Oeder]
FAMILY: Ericaceae (health)
ENGLISH: bog Labrador tea, bog tea, Hudson's Bay tea, Labrador tea, marsh Labrador tea

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USES/NOTES: Leaves must be dried before using as a tea, which may be only medicinal.
NATURAL RANGE: Northern states of the U.S. and most of Canada
REFERENCES: Hultén 1968, Medsger 1939, Quattrocchi 2012, Tomikel 1986, Uphof 1968, USDA-NRCS

Lemna minor L.
FAMILY: Lemnaceae (duckweed)
ENGLISH: duckmeat, duckweed, lesser duckweed
PORTUGUESE: lentilha-d'água, nadabau
SPANISH: lenteja de agua
USES/NOTES: Aquatic plant, generally fed to ducks and geese, has been used as a vegetable.
NATURAL RANGE: cosmopolitan
REFERENCES: Facciola 1990, Leung 1961, Mabberley 1987, Martin and Ruberté 1975, Usher 1974

Lens culinaris Medik. [syn. *L. esculenta* Moench, *Ervum lens* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: lentil, masur, red dhal
PORTUGUESE: lentilha
SPANISH: lenteja, lenteja turca, lentejón
USES/NOTES: Seeds, rich in protein and nutrients, are eaten cooked or as flour, Young pods are eaten as a vegetable. Seeds also are medicinal and stalks are used for fodder. The lentil of commerce was domesticated over 10,000 years ago and is well adapted to dry conditions.
NATURAL RANGE: Fertile Crescent, perhaps Turkey
REFERENCES: Albala 2007, Duke 1981, Guia Rural n.d., Howard 1994, Leung 1961, Mabberley 1987, Molares and Ladio 2012b, Rehm and Espig 1991, Singh and Singh 1992

Leonia glycycarpa Ruiz & Pav.
FAMILY: Violaceae (violet)
PORTUGUESE: coração-de-negro, fruto-de-macaco, gogó-de-guariba
SPANISH: kunkuim nujint (Achuar), nina caspi, tamara, yemenca
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, Davis and Yost 1983, Duke and Vásquez 1994, UFA/NYBG

Leonia triandra Cautrec. ex L.B.Sm. & A.Fernández
FAMILY: Violaceae (violet)
SPANISH: jecnaj cuñachi, yema de huevo
USES/NOTES: Fruit is eaten in Colombia.

NATURAL RANGE: Western Colombia just into far western Venezuela and northwestern Ecuador, and likely into Panama
REFERENCES: Fouqué 1972, Martin *et al*. 1987, MBG-Tropicos

Leopoldia comosa (L.) Parl. [syn. *Muscari comosum* (L.) Mill.]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: grape hyacinth, tassel grape hyacinth, tassel hyacinth, tufted grape-hyacinth
PORTUGUESE: alhetas, jacinto
SPANISH: camasia
USES/NOTES: Bulbs are eaten raw, boiled, baked, fried, cooked in pies, pickeled, or dried. Widely cultivated, though rarely eaten in the Americas
NATURAL RANGE: Mediterranean region, naturalized in the eastern and Pacific Northwestern U.S.
REFERENCES: Facciola 1990, Uphof 1968, USDA-NRCS, Wiersema and León 1999

Leopoldinia piassaba Wallace
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: monkey bass, Pará piassava, piassaba palm, piassava palm
PORTUGUESE: piaçaba, piaçava, piassaba, piassaba-do-Pará, piassava
SPANISH: chiquechique, chíquechíque, chiquichique, chiquichiqui, chiqui-chiqui, fibra, malama, málama, manamazu, maramapé, piasaba, piasava, piasavá, titiá
USES/NOTES: Fiber, used for rope, brooms, baskets, hammocks, hats, and the like, is obtained from a fibrous mass around the stem just below the tree's lowest living leaves. Fruits are made into an enjoyable creamy beverage by adding water to the pulp mash. Fruits also are the source of an industrial oil.
NATURAL RANGE: Upper Rio Negro and Orinoco river watersheds in the border region of northern Brazil, southern Venezuela, and southeastern Colombia
REFERENCES: Bernal 1992, Dugand 1961, Guia Rural n.d., Henderson *et al.* 1995, Kermath (notes), Lescure *et al.* 1992, OAS 1973, Putz 1979, Silva *et al*. 1977, Schultes 1988

Leopoldinia pulchra Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: jará
SPANISH: cucurito, yará
USES/NOTES: Liquid endosperm of the small, flattened, 2.5 cm fruit tastes like coconut (*Cocos nucifera*) and is sipped from open fruits as a snack by inhabitants of the middle Rio Negro near Barcelos, Brazil.

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NATURAL RANGE: Rio Negro margins of Amazonas, Brazil, Colombia, and Venezuela extending to the upper Orinoco, and rarely along white-water streams elsewhere in Brazil's Amazonas state
REFERENCES: Henderson *et al.* 1995, Kermath (notes), Listabarth 1999, Silva *et al.* 1977

Lepidium campestre (L.) Br.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: bastard cress, cow cress, field pepergrass, pepperwort
USES/NOTES: Peppery greens and seed pods are added to salads.
NATURAL RANGE: North temperate regions
REFERENCES: Calflora, Facciola 1990, Fernald 1950, Peterson 1977

Lepidium fremontii S.Watson
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: desert allysum, desert peppergrass, desert pepperweed, Fremont's peppergrass, Fremont's pepperwort, pepperweed
USES/NOTES: Seeds are eaten as flour or used as a flavoring agent.
NATURAL RANGE: Southwestern U.S. including southeastern California, western and southern Nevada, extreme southwestern Utah, and north-central and western Arizona, and northwestern Mexico from Chihuahua and Coahuila to Durango
REFERENCES: MBG-Tropicos, LBJWC, Uphof 1968, USDA-NRCS, Villaseñor Ríos 2016, Yanovsky 1936

Lepidium latifolium L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: broadleaf peppergrass, broad-leaved pepperweed, dittander, peppergrass mustard, perennial pepperweed, tall pepperweed, tall whitetop
SPANISH: berro perene, rompepiedras
USES/NOTES: Ancient Greeks added the peppery greens to salads, and roots and seeds may be used as spicy condiments.
NATURAL RANGE: Mediterranean region, Europe and North Africa
REFERENCES: CONABIO, Facciola 1990, Mabberley 1987, Uphof 1968

Lepidium meyenii Walp.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: maca, Peruvian ginseng
SPANISH: ayak, ayak willku, chichira, chijura, maca, maca-maca, maíno, maka
USES/NOTES: Sweet, brown, turnip-like roots of this rare, highland species are eaten baked and roasted (sometimes in earthen pits), made into porridge (called *mazamorra*) after being dried and soaked or boiled, and fermented into *maca chicha*, a beverage sometimes mixed with other alcoholic beverages to make *coctel de maca*. Roots also are used to flavor *aguardiente*, an alcohol

derived from sugarcane. Small leaves are used as salad greens and are fed to guinea pigs, an Andean delicacy.
NATURAL RANGE: Central Andean highlands from southern Peru through Bolivia into northwesterm Argentina, now nearly restricted to the Lake Junín region of Peru
REFERENCES: Cárdenas 1969, King 1987, King 1988, León 1964, Mabberley 1987, Ochoa and Ugent 2001, NRC 1989, Rehm and Espig 1991, Vietmeyer 1992, Wilson 1992

Lepidium sativum L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: common garden cress, cress, garden cress, garden pepper cress, pepper grass
PORTUGUESE: agrião-da-terra, agrião-da-terra-enxuta, agrião-do-seco, agrião-dos-jardins, mastruço, mastruço-do-sol, mastruço-hortense
SPANISH: cresón, lepidio, mastuerzo
USES/NOTES: Leaves are used as a salad green, roots occasionally are used as a condiment, and seeds are an edible oil source.
NATURAL RANGE: Egypt to western Asia, now nearly cosmopolitan
REFERENCES: Adams 1972, Bianchini and Corbeta 1976, Bourke *et al.* 1987, Duke 1986, Guia Rural 1990, IBGE 1980, Schneider 1987, Uphof 1968, Van Feu n.d.

Lepidium virginicum L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: least pepperwort, peppergrass, pepperweed, poor-man's pepper, Virginia cress, Virginia peppercress, Virginia pepperweed, wild pepper-grass
SPANISH: ajonjolinsillo, chilacaquilitl (Nahuatl), chilillo, comida de pajaritos, comida de pájaro, cuisique, lentejilla, lentejilla de campo, lipajna shla San José (Totonac), mastuerzo, meshishi, mexixi, mexix-quilitl (Nahuatl), mishishi, mitchichi, mixixe, mixixi, mixixquilitl (Nahuatl), neshishi, papayita, put-ka (Maya), putxiu (Maya), quelite pata de cuervo, rochíwari, so'chili (Rarámuri), xixinda, x-put kan (Maya)
USES/NOTES: Greens and seed pods may be added to salads or used as a garnish.
NATURAL RANGE: North America, now nearly cosmopolitan
REFERENCES: Adams 1972, Alcorn 1984, Bye 1981, Bye 1993, CONABIO, Facciola 1990, Gibbons and Tucker 1979, Jonsell 1982, Morton 1976a, Peterson 1977, Tomikel 1986

Leptochloopsis virgata (Poir.) Yates [syn. *Uniola virgata* (Poir.) Griseb.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: limestone grass, wiregrass
SPANISH: espartillo, yerba de alambre

USES/NOTES: Seeds are edible cooked.
NATURAL RANGE: All the Greater Antilles and the northern Lesser Antilles, perhaps elsewhere in the Caribbean
REFERENCES: Liogier and Martorell 1999, Nellis 1994, Peterson 2001, Webster and Peterson 1996

Leptospron adenanthum (G.Mey.) A.Delgado [syn. *Phaseolus adenanthus* G.Mey., *Vigna adenantha* (G.Mey.) Maréchal, Mascherpa & Stainier]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
USES/NOTES: Seeds are eaten.
NATURAL RANGE: Neotropics excluding the Guianas and Chile
REFERENCES: Balée 1994, Delgado-Salinas *et al*. 2011, Forzza 2010, MBG-Tropicos

Leptotes bicolor Lindl. [syn. *Tetramicra bicolor* (Lindl.) Rolfe]
FAMILY: Orchidaceae (orchid)
ENGLISH: bicolored leptotes
PORTUGUESE: leptotes
SPANISH: leptotes, manto púrpura
USES/NOTES: Seedpods and flowers are used as a flavoring agent like vanilla, especially used in ice creams. The small epiphytic orchid produces delicate, beautiful white and purple flowers.
NATURAL RANGE: Humid Atlantic Rainforests from Bahia to Rio Grande do Sul, Brazil into southeastern Paraguay and perhaps northeastern Argentina (Misiones)
REFERENCES: Bicalho 1977, Forzza 2010, Uphof 1968

Lespedeza capitata Michx.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: round-head lespedeza
USES/NOTES: Comanche made a tea from the plant.
NATURAL RANGE: Eastern North America, from Ontario to Florida
REFERENCES: Bailey Hortorium 1976, Kindscher 1987

Leucaena esculenta (DC.) Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: leucaena
PORTUGUESE: leucena
SPANISH: flor de guaje, guachín (Maya), guaje, guaje blanco, guaje colorado, guaje rojo, guajillo, hoaxin, huaje, huaje colorado, huaje rojo, huaxi (Nahuatl), huaxin, pa-la (Chontal), uaxin, yaga-laa (Zapotec)

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USES/NOTES: Seeds, sold in local markets, are eaten salted when still green or cooked when mature. Young leaves also are edible.
NATURAL RANGE: Mexico
REFERENCES: CONABIO, Mabberley 1987, Martin and Ruberté 1975, Smith *et al*. 1992, Uphof 1968, Zárate 1997

Leucaena leucocephala (Lam.) de Wit [syn. *L. glauca* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: coffee bush, cowbush, giant leucaena, hedge acacia, horse tamarind, jumbie bean, jumby bean, jumpy bean, leadtree, leucaena, miracle tree, shack-shack, West Indies mimosa, white leadtree, white popinac, wild mimosa, wild taman, wild tamarind
FRENCH/FRENCH CREOLE: delen, faux mimosa, lisina, tamarin bâtard, tchia-tchia marron
PORTUGUESE: faux-acácia, leucena
SPANISH: acacia, acacia pálida, almendra de guaje, arabisca, aroma blanca, aroma boba, aroma mansa, barba de león, calguaje, calloaxin, campeche, chajal, chajlib, chalip, chamba, chashi, cola de zorro, cuaje, cuajes, dormilín, dormilón, efe, frijol guaje, granadillo bobo, granadino, guache, guache de tierra caliente, guachín, guaje, guaje blanco, guaje de casa, guaje de casero, guaje de castilla, guaje verde, guajes, guas, guash, guash criollo, guash de castilla, guashe, guaslim, hediondilla, huachi, huaje, hueje blanco, huajes, huashi, huatsin (Maya), huaxe (Maya), huaxi (Nahuatl), huaxim, huaxin, huaxquelite, ipilipil, ipil-ipil, lakak (Totonac), lalax (Tepehua), leleques, leucena, liliak, lino, lino criollo, macata, macata blanca, mimosa, monval, pacapaca (Zoque), panelo, pashaquilla, peladera, soplillo, tamarindillo, tamarindo silvestre, tantan, tumbapelo, tumbarabu, uaxi, uaxim, uaxin, vaxi, waaxiim (Maya), waxim, xaxim (Maya), yage, yail ba' ade, zarcilla
USES/NOTES: Protein-rich seeds, pods, leaves, and flower buds are edible, though infrequently eaten. Young leaves are a *quelite* source in parts of Mexico – *quelite* being a generic term for certain kinds of green leafy vegetables often used like common spinach (*Spinacia oleracea*). Young seeds and pods are eaten cooked or fresh when very young, dried young seeds are eaten popped, and mature seeds are eaten boiled or are ground and used like coffee (*Coffea* spp.). Fresh seeds are added to cooked dishes as a substitute for garlic and may be cooked, mashed and added to guacamole. Gum can be used to thicken foods. Planted widely in Middle America, and increasingly elsewhere, as a source of fuel wood, fodder, green manure, to shade other crops (such as coffee), as a living fence, and for its ability to naturally fix nitrogen in the soil. Because of its rapid growth and multiple uses, it is being grown as a plantation cultivar to

reduce pressure on natural forests. Referred to as the *miracle tree* for its versatility and rapid growth (to 6 meters/year). Planting outside its native range, although widely practiced, is potentially probelmatic as this tree escapes easily from cultivation to become invasive under favorable conditions.
NATURAL RANGE: Southern Mexico and Guatemala, naturalized and pestiferous in many warm regions from Brazil to Florida to parts of the Old World
REFERENCES: Bourke *et al.* 1987, CONABIO, Duke and Vásquez 1994, FLEPPC 2003, Guia Rural n.d., Kermath (notes), Morton 1976a, Myers 1992, NAS 1977, Nelson 1994, Oakes 1968, Parrotta 2002, Ranieri 2014-2016, Smith *et al.* 1992, Vietmeyer 1986, Zárate 1997

Leucaena pulverulenta (Schltdl.) Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: great leadtree, leadtree, leucaena
PORTUGUESE: leucena
SPANISH: palo haux, tepehuaje
USES/NOTES: Fruit pod is cooked with chili or fermented to make *pulque* and young shoots are eaten as a vegetable. The hybrid, *L. pulverulenta* x *L. leucocephala* grows rapidly and is cold hardy but susceptible to pests.
NATURAL RANGE: South Texas through Mexico
REFERENCES: Alcorn 1984, Brewbaker and Sorensson 1990, Smith *et al.* 1992

Leucanthemum vulgare (Vaill.) Lam. [syn. *L. leucanthemum* (L.) Rydb. *nom. illeg.*, *Chrysanthemum leucanthemum* L.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: daisy, dog daisy, marguerite, moon daisy, ox-eye daisy
SPANISH: hierba amarilla, margarita, marguerite
USES/NOTES: Young, aromatic leaves are added to salads or cooked as greens.
NATURAL RANGE: Eurasia, widely naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Brako and Zarucchi 1993, Ladio *et al.* 2013, Mabberley 1987, Peterson 1977, Tomikel 1986

Levisticum officinale W.D.J.Koch
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: bladderseed, lovage
PORTUGUESE: levístico
USES/NOTES: Leaves are eaten as a potherb, rhizomes are used as a spice, and fruits are added to flavor foods and liqueurs.
NATURAL RANGE: Southern Europe
REFERENCES: Brouk 1975, Mabberley 1987, Nuemann n.d., Uphof 1968

Lewisia rediviva Pursh
FAMILY: Portulacaceae (purslane)
ENGLISH: bitterroot, bitterroot lewisia
USES/NOTES: Edible roots have been appreciated by Amerindians. Nuts must be eaten cooked to remove bitterness.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Harrington 1967, Kirk 1970, Mabberley 1987, Uphof 1968, Yanovsky 1936

Leymus arenarius (L.) Hochst.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: blue European beach grass, blue lyme-grass, blue wild rye, lyme-grass, sand rye grass, sea lyme-grass, strand wheat
SPANISH: pasto malvinero
USES/NOTES: Seeds are eaten like rice and other cereal grains, generally cooked whole or ground and cooked like wheat flour.
NATURAL RANGE: North temperate regions, introduced in temperate South America including Argentina and perhaps beyond
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Holmes 1997, Marticorena and Quezada 1985, Peña 1997

Leymus condensatus (J.Presl) Á.Löve [syn. *Elymus condensatus* J.Presl]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: giant rye, giant wild rye, giant wildrye
SPANISH: centeno gigante, centeno silvestre gigante
USES/NOTES: Native Americans made flour from the seeds.
NATURAL RANGE: California and northern Baja California, with a possible disjunct population in southern Alberta
REFERENCES: CONABIO, MBG-Tropicos, Uphof 1968, Yanovsky 1936

Leymus racemosus (Lam.) Tzvelev [syn. *Elymus racemosus* Lam.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: mammoth lyme-grass, mammoth wild rye, Siberian lyme-grass, Volga wild rye, wild rye
USES/NOTES: Seeds and tender young roots are edible, though rarely eaten by people. The grass is grown for erosion control and occasionally as forage for livestock.
NATURAL RANGE: Temperate Asia and eastern and southeastern Europe, naturalized in several parts of the U.S.
REFERENCES: Facciola 1990, Quattrocchi 2006, USDA-ARS, USDA-NRCS

Leymus triticoides (Buckley) Pilg. [syn. *Elymus triticoides* Buckley]
FAMILY: Poaceae or Gramineae (grass)

ENGLISH: alkali rye, alkali rye grass, beardless wild rye, creeping wild rye, squaw grass, wild beardless rye, wild rye, wild wheat
SPANISH: centeno silvestre
USES/NOTES: Native Americans ate the ground seeds in pinole or porridge and bread.
NATURAL RANGE: Western U.S., northern Baja California, and Tamaulipas in northeastern Mexico
REFERENCES: CONABIO, Hickman 1993, Kirk 1970, Medsger 1939, Quattrocchi 2006, Uphof 1968

Liatris punctata Hook.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: blazing star, dotted blazing star, dotted button-snake-root, dotted gayfeather, gayfeather, Kansas gayfeather, starwort
SPANISH: estrella ardiente, estrella ardiente punteada
USES/NOTES: Roots have been eaten cooked.
NATURAL RANGE: Southern plains of west-central Canada, plains of the central U.S., and north-central Mexico (northeastern Chihuahua and northern Coahuila) to northeastern Mexico (Nuevo León, Tamaulipas, and San Luis Potosí)
REFERENCES: CONABIO, Kindscher 1987, Mabberley 1987, MBG-Tropicos, Uphof 1968

Licania apetala (E.Mey.) Fritsch [syn. *L. pendula* Benth.]
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: ajuru, caraipé, caripé, caripé-da-várzea, caripé-torrado, caripé-vermelho, cariperana, macucu-chiador, oiticica-da-folha-miúda, uchirana, uxi-do-igapó
SPANISH: apacharama
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Peru and Brazil and the Guianas
REFERENCES: Duke and Vásquez 1994, Fonseca *et al*. 2005, Martin *et al*. 1987, Prance 1972a, Silva *et al*. 1977, UFA/NYBG

Licania canescens Benoist
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé-branco, macucu, macucu-chiador, pajurazinho, pintadinho
USES/NOTES: Fruit pulp is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Amazonian Brazil, Peru, Colombia, and Bolivia to southern Venezuela and French Guiana
REFERENCES: Balée 1994, Brako and Zarucchi 1993, Carneiro 2004, Fonseca *et al*. 2005, Steyermark *et al*. 1995, UFA/NYBG

Licania glabriflora Prance
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: macucu, mucucu

USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Eastern Amazonian Brazil (Amapá and Pará), the Guianas, Amazonian Colombia, southern Venezuela, Costa Rica (Osa Peninsula), and perhaps Amazonian Ecuador and Peru
REFERENCES: Balée 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Steyermark *et al*. 1995, Zamora 2013, Zamora *et al*. 2004

Licania heteromorpha Benth.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: kairiaballi
PORTUGUESE: ajuru, caripé, macucu, macucu-chiador, macucu-de-sangue, macucu-folha-peluda, macucu-xiador, macacuí
SPANISH: apacharama, casharana
USES/NOTES: Fruit pulp is edible. Also used to treat diarrhea.
NATURAL RANGE: Atlantic Rainforest of Brazil (Espríto Santo and Rio de Janeiro), Amazonia from Brazil, Bolivia, Colombia, Ecuador, Peru and Venezuela, and eastern Venezuela (Delta Amacuro) and the Guianas
REFERENCES: Balée 1994, Carneiro 2004, Condé 2011, Duke and Vásquez 1994, Fonseca *et al*. 2005, Johnston and Colquhoun 1996, Martin *et al*. 1987, MBG-Tropicos, Prance 1972a, UFA/NYBG

Licania hypoleuca Benth. [syn. *L. hypoleuca* var. *hypoleuca*]
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: pigeon plum
PORTUGUESE: caraipé, caripé, pajurazinho, uchirana
SPANISH: apacharama, bolanilla de altura, camaroncillo, corocillo, cunshiran, garrapata, garrapato, guabiluno, guarray, guarrey macho, hierrillo, hierrillo blanco, huesillo, jocote de fraile, licania, mezcla, pala de cagalera, palo gavilán, papiyoj (Zoque), pejibaye colorado, raska, tras-tras, we yo' ipeñ (Panare), we yo' picha tyan mën (Panare)
USES/NOTES: Small, squat pear- or fig-shaped reddish or sometimes white fruits are edible. Astringent bark has been used as medicine.
NATURAL RANGE: Neotropical humid lowlands from Belize and southern Mexico to the Guianas, Brazil and Bolivia
REFERENCES: Carneiro 2004, Fonseca *et al*. 2005, FUDENA, MBG-Tropicos, Prance 1972a, STRI n.d., Uphof 1968

Licania incana Aubl. [synonym of *L. leptostachya* Benth. according to MBG-Tropicos]
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: marishiballi (Arawak, Guyana)
FRENCH: caligni
PORTUGUESE: ajurá, ajuru, caripé

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SURINAME: kwepilan, marishiballi (Arawak)
USES/NOTES: Fruits of this shrub to small tree are collected from the wild and are eaten fresh. Sometimes cultivated.
NATURAL RANGE: Northern Brazil, the Guianas, and southern Venezuela
REFERENCES: Fonseca *et al*. 2005, Hanelt and IPGCPR 2001, Martin *et al*. 1987, MBG-Tropicos, Prance 1972a

Licania kunthiana Hook.f.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé, cariperana, oiti, pajurazinho
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Amazonian Brazil, the Guianas, and southern Venezuela, although Forzza describes the species as endemic to Brazil
REFERENCES: Balée 1994, Forzza 2010, UFA/NYBG

Licania latifolia Benth. ex Hook.f.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caripé, macucu-chiador, macucu-de-sangue, macucu-sangue, uxi-de-cotia
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Amazonian Ecuador to eastern Amazonian Brazil and southern Venezuela
REFERENCES: Balée 1994, Carneiro 2004, Higuchi *et al*. 1985, Jørgensen and León-Yánez 1999, Silva *et al*. 1977, Steyermark *et al*. 1995

Licania licaniiflora (Sagot) S.F.Blake [syn. *L. parinarioides* Hub.]
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: marishiballi (Arawak, Guyana)
FRENCH: gris-gris
PORTUGUESE: caripé, copuda, pajurá-rana, pianchi-rana
SPANISH: apacharama, parinari
SURINAME: anaura, zwarte foengoe
USES/NOTES: Seeds are edible.
NATURAL RANGE: Amazonian Brazil, Colombia and Peru, the Guianas, and southern Venezuela (Amazonas state)
REFERENCES: Grandtner and Chevrette 2014, Martin *et al*. 1987, MBG-Tropicos, Prance 1972a, Vásquez 1997

Licania macrocarpa Cuatrec.
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: parinari
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Peru, Ecuador, and Colombia into northwestern Ecuador, western Colombia, and central Panama

REFERENCES: Duke and Vásquez 1994, Prance 1972a, Prance 1989a, Renner *et al.* 1990

Licania macrophylla Benth.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: anauerá, anoerá, macucu-chiador, macucu-terra
SPANISH: anaura
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil, French Guiana, northern Amazonian Peru, Suriname, and southern Venezuela
REFERENCES: Carneiro 2004, Martin *et al.* 1987, MBG-Tropicos, Silva *et al.* 1977

Licania michauxii Prance
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: gopher apple, ground oak
USES/NOTES: Drupe (2-3cm long) is edible, though generally bland to undesirable in flavor. Growing generally no more than 25 cm tall and spreading by stolons and seeds, the gopher apple makes for an excellent ground cover for dry, sunny sites. Fruit is a food source for the gopher tortoise.
NATURAL RANGE: Dunes and sand hills of the southeastern coastal plain from South Carolina to southern Florida and Louisiana
REFERENCES: Bennett (unpublished), Godfrey 1988, Kermath (notes), Prance 1972a, Taylor 1998

Licania oblongifolia Standl.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: caraipé, macucu-chiador, macucu-farinha, macucu-fofo, uxi-de-cotia
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Carneiro 2004, Fonseca *et al.* 2005, Higuchi *et al.* 1985, Prance 1972a, Silva *et al.* 1977

Licania octandra subsp. *pallida* (Hook.f.) Prance
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: cagua, caraipé, caripé, caripé-vermelho, farinha-seca, pajurazinho, pintadinho, uchirana, uxi-do-igapó
SPANISH: apacharama, mracanaji (Yanomami), parinari
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia to Guyana
REFERENCES: Boom 1989, Fonseca *et al.* 2005, MBG-Tropicos, Silva *et al.* 1977, UFA/NYBG

Licania parviflora Benth.
FAMILY: Chrysobalanaceae (coco plum)

PORTUGUESE: ajuru, macucu
SPANISH: dakõnachu (Ye'kuana), hierro, pasita
USES/NOTES: Yellowish-brown to reddish-brown fruit is edible.
NATURAL RANGE: The Guianas, southern Venezuela, and Amazonian Bolivia, Brazil, Colombia and Peru
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Prance 1972a

Licania platypus (Hemsl.) Fritsch.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: monkey apple, sansapote, sunsapote
PORTUGUESE: cariperana
SPANISH: chupa, mesonzapote, sangre, sansapote, sonzapote, sapote, sumn, súngano, sunza, sunzapote, uraca, urraca, urraco, zapote, zapote cabello, zinzapote, zunza
USES/NOTES: Large round yellow berries contain an edible pulp.
NATURAL RANGE: Mexico, Central America, and tropical South America
REFERENCES: Duke 1986, Facciola 1990, Fonseca *et al*. 2005, Hoyas 1989, León 1987, Leung 1961, Martin *et al*. 1987, Mutchnick and McCarthy 1997, OAS 1973, Usher 1974

Licania pyrifolia Griseb.
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: merecure
USES/NOTES: Cultivated for its edible fruits.
NATURAL RANGE: Colombia, Venezuela, Trinidad, and Martinique
REFERENCES: FUDENA, Hoyas 1989, Martin *et al*. 1987, Prance 1972a

Licania tomentosa (Benth.) Fritsch
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: bragança, goiti, oiti, oiti-cagão, oiti-da-praia, oiti-mirim, oiticica
USES/NOTES: Widely cultivated for its edible fruit.
NATURAL RANGE: Northeastern Brazil to the Guianas
REFERENCES: Cavalcante 1991, IBGE 1980, Martin *et al*. 1987, Prance 1972a, Smith *et al*. 1995

Licaria puchury-major (Mart.) Kosterm. [syn. *Nectandra puchury-major* (Mart.) Nees & Mart., *Nectandra puxiri* Nees ex Kosterm. *nom. illeg.*]
FAMILY: Lauraceae (laurel)
ENGLISH: Brazilian nutmeg, pichurim bean, pichury bean
PORTUGUESE: canela-puxuri, louro-puxuri, pichuri, pixuri, pixurim, pixurín (Tupi), puchuri, puxiri, puxuri, puxurim
USES/NOTES: Aromatic elongated, rounded dark nut (to >3cm long) is used variously as a finely chopped addition to other dishes for its anise/cinnamon/laurel aroma and flavoring or mashed into a butter-like paste used variously for those similar properties.

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Aromatic leaves and seeds are used for tea. Leaves and seeds also are medicinal having historical and contemporary uses in folk remedies and potential applications in modern medicine.
NATURAL RANGE: Amazonian Brazil from Pará and Amazonas, likely to Amazonian Colombia and Peru
REFERENCES: Forzza 2010, Kermath (notes), Kinupp and Lorenzi 2014, MBG-Tropicos

Ligusticum hultenii Fernald [syn. *L. scoticum* subsp. *hultenii* (Fernald) Calder & R.L.Taylor]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Hulten's licorice-root, Scotch lovage
USES/NOTES: The plant is eaten as an herb typically with fish.
NATURAL RANGE: Alaska and British Columbia
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Ligusticum scoticum L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Scotch lovage
USES/NOTES: Green sprouts are used as a potherb, leafstalks are used like celery (*Apium graveolens*), and young shoots and roots are eaten candied like angelica (*Angelica archangelica*).
NATURAL RANGE: Eastern North America and northern Europe
REFERENCES: Fernald *et al.* 1958, Uphof 1968, Yanovsky 1936

Lilium brownii F.E.Br. ex Miellez
FAMILY: Liliaceae (lily)
ENGLISH: Hong Kong lily
USES/NOTES: Bulbs and fruit are edible.
NATURAL RANGE: China
REFERENCES: Porterfield 1951, Tanaka 1976, Uphof 1968, von Reis Altschul 1973

Lilium columbianum Leichtlin [syn. *L. canadense* var. *parviflorum* Hook., *L. parviflorum* (Hook.) W.G.Sm.]
FAMILY: Liliaceae (lily)
ENGLISH: Columbia lily, Columbia tiger lily, Oregon lily
USES/NOTES: Bulbs have been eaten by Amerindians in British Columbia.
NATURAL RANGE: Northern California to British Columbia and Idaho
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Pojar and MacKinnon 1994, Uphof 1968, Yanovsky 1936

Lilium lancifolium Thunb. [syn. *L. tigrinum* Ker Gawl.]
FAMILY: Liliaceae (lily)
ENGLISH: devil lily, Easter lily, tiger lily
PORTUGUESE: lírio-de-tigre

SPANISH: lirio de tigre
USES/NOTES: Bulbs, fruit, and flowers are edible.
NATURAL RANGE: China, cultivated in the Americas, naturalized in North America
REFERENCES: Fernald 1950, Porterfield 1951, USDA-ARS

Lilium pardalinum Kellogg
FAMILY: Liliaceae (lily)
ENGLISH: California leopard lily, leopard lily, marsh lily, panther lily
USES/NOTES: The Atsugewi, Karok, and Yana of California ate the cooked bulbs.
NATURAL RANGE: California and Oregon
REFERENCES: Garth 1953, Moerman n.d., Munz 1974, Schenck and Gifford 1952, USDA-ARS, USDA-NRCS

Lilium philadelphicum L. [syn. *L. philadelphicum* var. *andinum* Ker Gawl. [syn. *L. montanum* A.Nelson, *L. umbellatum* Pursh]
FAMILY: Liliaceae (lily)
ENGLISH: orange-cup lily, western orange-cup lily, wood lily
USES/NOTES: Bulbs of this rare and protected plant have a nutty, earthy flavor and are used like potatoes or to thicken soup.
NATURAL RANGE: Central and western North America,
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Marshall 1993, Yanovsky 1936

Lilium superbum L.
FAMILY: Liliaceae (lily)
ENGLISH: American Turk's-cap lily, lily-royal, swamp lily, Turk's cap, Turk's-cap lily, Turkscap lily
USES/NOTES: Bulbs harvested from the wild are eaten cooked or used to thicken soups. Large orange-red flowers are attractive.
NATURAL RANGE: Eastern Canada to northern Florida, west to Missouri and Arkansas
REFERENCES: Bailey Hortorium 1976, Brako *et al.* 1995, Facciola 1990, Harrington 1967, Mabberley 1987, Marshall 1993, Peterson 1977, Uphof 1968, USDA-NRCS, Wunderlin *et al.* 2016

Limnophila aromatica (Lam.) Merr.
FAMILY: Plantaginaceae (plantain), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: finger grass, limnophila, rice paddy herb, swampleaf
SPANISH: hierba de los arrozales, hierba del arrozal
USES/NOTES: Having the aroma of spicey lemon, the herbaceous plant's stems are eaten raw or generally cooked, often in soups. The plant can grow in moist soils or inundated, and thus has been

cultivated for use as an aquarium plant. The plant is cultivated in the U.S. by many immigrants from Southeast Asia.
NATURAL RANGE: Southern Asia and Australia, rare in the Americas, though now present in the flora of Hillsborough County, Florida
REFERENCES: Facciola 1990, Tanaka 1976, USDA-NRCS, Zarucchi 1998

Lindera benzoin (L.) Blume [syn. *L. aestivale* var. *pubescens* (Palmer & Steyerm.) Rehder, *Benzoin aestivale* (L.) Nees]
FAMILY: Lauraceae (laurel)
ENGLISH: Benjamin bush, common spicebush, fever bush, spicebush, wild allspice
USES/NOTES: Red drupes, to about a cm long, may be eaten raw or more typically dried and ground as a spice in cooked foods, aromatic young leaves, twigs, bark, and fruits are used for tea or as a spice like allspice (*Pimenta dioica*), and young bark may be chewed. Deciduous shrub to small tree adds interest to the landscape for its aroma and edibility.
NATURAL RANGE: Eastern North America from Ontario to central Florida and eastern Texas
REFERENCES: Duke 1997, FNAEC 1997, Gibbons and Tucker 1979, Harris 1972, Kermath (notes), Mabberley 1987, Nelson 1994, Peterson 1977, Tomikel 1986, Uphof 1968

Linum bienne Mill.
FAMILY: Linaceae (flax)
ENGLISH: blue flax
PORTUGUESE: linhaça, linho-bravo
SPANISH: lino bienal, lino bravo, lino pálido, lino silvestre
USES/NOTES: Seeds contain *linseed oil*, a drying oil used in processed foods and paints, varnishs, and other industrial products.
NATURAL RANGE: Western Europe, naturalized in Argentina, Chile, and the West Coast of the U.S. and Canada
REFERENCES: Mabberley 1987, Munz 1968, USDA-NRCS, Zuloaga *et al.* 2008

Linum lewisii Pursh [syn. *L. perenne* var. *lewisii* (Pursh) Eaton & Wright]
FAMILY: Linaceae (flax)
ENGLISH: blue flax, Lewis flax, prairie flax, Rocky Mountain flax, western blue flax, wild blue flax
SPANISH: lino de las Montañas Rocosas, lino de las praderas, lino de Lewis
USES/NOTES: Pleasant tasting seeds are eaten cooked with other foods. Due to cyanide content, seeds must not be eaten raw.

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NATURAL RANGE: North America from Alaska, across Canada into Michigan and Minnesota, to Louisiana, California and northern Mexico from Baja California to Tamaulipas
REFERENCES: CONABIO, Fernald 1950, Facciola 1990, Kindscher 1987, Munz 1974, Pamplona-Roger 1995, USDA-ARS, USDA-NRCS

Linum perenne L.
FAMILY: Linaceae (flax)
ENGLISH: blue flax, lint, perennial flax, wild flax
FRENCH: lin des Alpes
PORTUGUESE: linho
SPANISH: linaza, lino
USES/NOTES: Seeds are eaten cooked with other foods. Uncooked seeds, however, contain cyanide and must not be eaten raw.
NATURAL RANGE: Europe, naturalized in North America
REFERENCES: Facciola 1990, Kirk 1970, Mabberley 1987, Munz 1968

Linum usitatissimum L.
FAMILY: Linaceae (flax)
ENGLISH: common flax, flax, flax seed, flaxseed, lin, linen flax, linseed
PORTUGUESE: linão, linhaça, linho
SPANISH: gueeche becueza xtilla (Zapotec), linasa, linaza, lino, queeche-pe-cueze-castilla (Zapotec), queeche-pecueza (Zapotec)
USES/NOTES: The principal flax of commerce, the seeds are eaten cooked or used as tea, seed oil is used in cooking, medicines, and industry, and the sprouts are edible. Also a livestock feedsource, an energy source, and a fiber source for linen fabrics.
NATURAL RANGE: Mediterranean and temperate Eurasia, widely cultivated and naturalized in the Americas
REFERENCES: Allchin 1969, Bourke *et al.* 1987, CONABIO, Guia Rural n.d., Mabberley 1987, Marcin 1983, MBG-Tropicos, Rehm and Espig 1991, Usher 1974

Lippia alba (Mill.) N.E.Br. ex Britton & P.Wilson [syn. *L. geminata* Kunth]
FAMILY: Verbenaceae (verbena)
ENGLISH: anise verbena, bushy lippia, bushy matgrass, colic mint, cullen mint, false melissa, green tea, Guinea mint, licorice verbena, oregano, white-flowered lippia
PORTUGUESE: alecrim-do-campo, alecrim-do-mato, carmelitana, cidreira, erva-cidreira, erva-cidreira-do-campo, melissa, salsa-brava, salsa-limão, salva-do-brasil
SPANISH: alfombrilla, atoch-yetl (Nahuatl), candó, candor, cidrilla, guanislama, hierba de negro, hierba del burro, hierba maestra, hierba negra, hierbabuena, mastranto, menta americana,

mirto, orégano de burro, orozuz, pampa orégano, pitiona, pronto-alivio, salve real, salvia real, salvia sija, té de castilla, té de maceta, té de país, té del pan, valeriana,
USES/NOTES: Leaf is made into a beverage or medicinal tea. Occasionally cultivated.
NATURAL RANGE: Americas from Texas to northern Argentina and the West Indies, naturalized in the Florida Keys
REFERENCES: Adams 1972, Brako and Zarucchi 1993, CONABIO, Davidse *et al*. 2012, Díaz *et al*. 2006, Duke and Vásquez 1994, Forzza 2010, Guia Rural n.d., MBG-Tropicos, Morton 1976a, Pascual *et al*. 2011, UFA/NYBG, Uphof 1968, Usher 1974, Voeks 1997, Wunderlin *et al*. 2016

Lippia graveolens Kunth [syn. *L. berlandieri* Schauer *nom. illeg.*]
FAMILY: Verbenaceae (verbena)
ENGLISH: Mexican oregano, Mexican sage, mintweed, redbrush lippia
SPANISH: bura mariola (Mayo), epazote, hierba dulce, mariola, oreganillo, orégano, orégano cimmarrón, orégano de burro, orégano de la sierra, orégano de monte, orégano del país, orégano mexicano, salvia real, té de país
USES/NOTES: Greens are used as a spice like oregano (*Origanum vulgare*), or for tea. This taxon is considered conspecific with *Lippia origanoides* Kunth according to MBG-Tropicos and USDA-ARS. Forzza and The Plant List, however, indicate that the two are distinct species. *L. origanoides* has a much greater range than *L. graveolens*.
NATURAL RANGE: Southern New Mexico and southern Texas through Mexico to Nicaragua, and perhaps further south into Central America, cultivated and naturalized beyond
REFERENCES: Breedlove 1986, Brouk 1975, Espejo Serna *et al.* n.d., Forzza 2010, Harris 1998, LBJWC, Mabberley 1987, MBG-Tropicos, The Plant List, Tull 1978, USDA-ARS, Yetman and Van Devender 2002

Lippia mexicana G.L.Nesom [perhaps conspecific with *Phyla scaberrima* (Juss. ex Pers.) Moldenke]
FAMILY: Verbenaceae (verbena)
ENGLISH: Mexican oregano
SPANISH: orégano, orégano mexicano
USES/NOTES: Leaves reportedly were used to season tortillas in pre-Columbian Mexico. The reference from Coe may have referred to *Lippia mexicana* Grieve, which is now considered synonymous with *Phyla scaberrima.*
NATURAL RANGE: South-central Mexico
REFERENCES: Coe 1994, Nesom 1994

Lippia micromera Schauer [syn. *L. helleri* Britton, *L. micromera* var. *helleri* (Britton) Moldenke]
FAMILY: Verbenaceae (verbena)
ENGLISH: Dominican oregano, false oregano, false thyme, fine-leaf thyme, Jamaican oregano, oregano, Puerto Rican oregano (*L. micromera* var. *helleri*), Spanish thyme
SPANISH: oreganillo, oreganito, orégano chiquito, orégano del país, tomillo español
USES/NOTES: Thyme-scented leaves and young stems are used as potherbs and their essential oil is used to flavor liqueurs. Leaves and stems are also used to make bush tea that may or may not be used as a beverage tea, as well as a medicinal.
NATURAL RANGE: Colombia, Venezuela, the Guianas, the Antilles, and Central America from Honduras to Panama
REFERENCES: Facciola 1990, Mabberley 1987, MBG-Tropicos, Omawale 1973, Pascual *et al*. 2011, USDA-NRCS

Lippia palmeri S.Watson
FAMILY: Verbenaceae (verbena)
ENGLISH: Mexican oregano
SPANISH: orégano, orégano mexicano, quelite, xomcahiift (Seri)
USES/NOTES: Leaves historically were used by Seri and Comcaac people as a culinary herb. Today people of Baja California Sur use the leave as an seasoning herb. The plant is now being promoted for its anti-aging and anti-inflammatory qualities.
NATURAL RANGE: Western Mexico from Baja California Sur, Durango and Sinaloa to Guerrero
REFERENCES: CONABIO, MBG-Tropicos, Nabhan 2007, Pascual *et al*. 2011, Pío-León *et al*. 2017

Liquidambar styraciflua L. [syn. *L. styraciflua* var. *mexicana* Oerst.]
FAMILY: Hamamelidaceae (witch hazel)
ENGLISH: American sweetgum, bilsted, gum, redgum, sweetgum
PORTUGUESE: árvore-do-âmbar
SPANISH: árbol del ámbar, caraña, copalme, estoraque, goma dulce, liquidámbar, maripenda, nogal satinado, ocozocote, ocozote, ocozotl (Nahuatl), quirambaro, techco, xochiocotzocuahuitl (Nahuatl)
USES/NOTES: Sticky bitter resin of this large, deciduous tree has been used like chewing gum. Also medicinal.
NATURAL RANGE: Eastern U.S., eastern Mexico, and parts of Central America to northern Costa Rica
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, Gutiérrez and Dorantes 2003-2004, Kermath (notes), Nelson 1994, OAS 1973, Peterson 1977

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Litchi chinensis Sonn. [syn. *Dimocarpus litchi* Lour., *Nephelium litchi* Cambess., *Scytalia chinensis* Gaertn.]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: litchi, lychee, lychee nut
PORTUGUESE: lechia, lichia, litchi, litchia
SPANISH: lechia, lichi, lichí, litchi, mamoncillo chino, quenepa china
USES/NOTES: Hard shelled 2-3cm oblong red drupe's juicy, whitish pink to reddish aril, with the consistency of a grape, is eaten fresh, canned, or dried. Seen under cultivation on a modest scale in warm, moist subtropical regions of the Americas
NATURAL RANGE: Warm, moist lowlands of southern China
REFERENCES: Campbell 1984, Gregory 1960, Kermath (notes), Leung 1961, Popenoe 1974, Usher 1974

Lithospermum officinale L.
FAMILY: Boraginaceae (borage)
ENGLISH: common gromwell, European stoneseed, gray-mile, gromwell, little wale, pearl gromwell, pearl-plant
PORTUGUESE: aljôfar, erva-pérola, milho-do-sol
SPANISH: mijo de sol
USES/NOTES: Leaves are used to make *Bohemian* or *Croatian tea*.
NATURAL RANGE: Eurasia, naturalized in the eastern U.S.
REFERENCES: Bailey Hortorium 1976, MBG-Tropicos, Uphof 1968, USDA-ARS

Lithraea molleoides (Vell.) Engl. [syn. *Lithrea molleoides* (Vell.) Engl. (spelling variant), *Schinus brasiliensis* March. ex Cabrera, *Schinus molleoides* Vell.]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: aroeira, aroeira-branca, aroeira-brava, aroeira-do-brejo, aeroeirinha
SPANSIH: arueira, chicha, chichita, lloke, llokhe, lloque, molle, molle Córdoba, molle de beber, molle gris
USES/NOTES: Whitish seeds alone or whole dried reddish-pink fruits are ground and used like pepper (*Piper nigrum*). Sweet arils are used to make an unfermented *chicha* or *leche de molle*, which is said to be used as a weight-loss remedy. Arils also are "dissolved" in water to make a refreshing drink, which when fermented is called *chicha de molle*, or it may be cooked down to a honey consistency called *miel de molle*. This honey may be fermented to make honey vinegar. Essential oil has limited medicinal qualities against microbes, but is used in lotions, soaps, and gels in Brazil. People are said to great the tree in Uruguay upon encountering one. Various plant parts contain poisonous compounds that may irritate the eyes and cause a skin rash called *flechazo del molle* in Argentina, though

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some reports suggest that it is primarily new growth that is most irritating.
NATURAL RANGE: Eastern, central, and southern Brazil, Uruguay, northern Argentina, northern Chile, Paraguay, and eastern Bolivia
REFERENCES: MBG-Tropicos, Toledo and Molina 2012, Shimizu *et al.* 2006

Litsea glaucescens Kunth [syn. *L. guatemalensis* Mez, *L. neesiana* (S.Schauer) Hemsl., *L. schaffneri* Bartlett]
FAMILY: Lauraceae (laurel)
ENGLISH: laurel, litsea, Mexican bay, Mexican bay leaf
SPANISH: aguarel, arrayán, aureli, canelillo, chico, ccpatli de chietla, cu-jue-e (Chontal), cuauhxihuitl (Nahuatl), ecapatli (Nahuatl), guiÊe-blág-bdiÉx (Zapotec), guìzh-bdiÉx (Zapotec), izitzuch (Tzeltal), laurel, laurel de castilla, laurel chico, laurel de la sierra, laurel de monte, laurel de olor, laurel del campo, laurel delgado, laurel silvestre, laurelillo, lipa-cujue-e (Chontal), sakil tzil tzil uch' (Tzeltal), sakil tzilzil uch'(Tzeltal), sakil tziltzil zuch (Tzeltal), sanshiño (Mazahua), sis-uch, spac-tzé, sufracago, sufracalla, sufricalla, tu káa (Mixtec), tutikua xanu (Tzeltal), tzaja tziltzil zujch (Tzeltal), tzajal tziltzil zujch (Tzeltal), tzi'uch, tzij uch (Tzeltal), tzij uch te' (Tzeltal), tzil tzil ujch' (Tzeltal), tziltzil (Tzeltal), tziltzil zujch (Tzeltal), tziltzilzujch' (Tzeltal), tzis uch (Tzeltal), wixi tika'a (Mixtec), yashal tziltzilzujch (Tzeltal), yucú ñesachoetiaá (Mixtec), zit-zuch (Tzeltal), ziz-uch (Tzeltal)
USES/NOTES: Aromatic leaf is used as a spice like bay laurel (*Laurus nobilis*), or bay leaf, used in cooked foods including squash, used to flavor coffee, and prepared as a beverage and medicinal tea, especially to soothe the stomach. May have been used to flavor tobacco in the past.
NATURAL RANGE: Mexico to Costa Rica
REFERENCES: Ávila 2010, CONABIO, Cruz Velásquez 2012, Davidse *et al.* 2013, Jiménez-Pérez *et al.* 2011, Leung 1961, Linares 2003, MBG-Tropicos, Torres n.d., Uphof 1968, Usher 1974

Litsea parvifolia (Hemsl.) Mez
FAMILY: Lauraceae (laurel)
SPANISH: laurel
USES/NOTES: Large aromatic leaf is used like bay laurel (*Laurus nobilis*) and Mexican bay (*Litsea glaucescens*) as a spice in cooked foods and in a medicinal preparation. *Litsea muelleri* Rehder and *L. pringlei* Bartlett are not reported as having culinary uses, but likey could be used similarly to *L. parvifolia*.

NATURAL RANGE: Northeastern Mexico including southeastern Coahuila, western and southern Nuevo León, eastern Zacatecas, and northwestern Tamaulipas
REFERENCES: CONABIO, Jiménez-Pérez *et al*. 2011

Lobelia berlandieri A.DC.
FAMILY: Campanulaceae (bellflower)
ENGLISH: Berlandier's lobelia
SPANISH: diente de víbora, ithim palats (Huastec), moradilla, ojo de víbora, tabaco indio
USES/NOTES: Leaves are cooked and eaten as greens by the Huastec Maya in Mexico. Nicotine alkaloids make the uncooked plants toxic.
NATURAL RANGE: Southern Texas to eastern and southern Mexico
REFERENCES: Alcorn 1984, Breedlove 1986, Burrows and Tyrl 2013, USDA-NRCS, Villar and Ortiz 2006

Lomatium ambiguum (Nutt.) J.M.Coult. & Rose [syn. *Cogswellia ambigua* M.E.Jones], also *L. canbyi* (J.M.Coult. & Rose) J.M.Coult. & Rose [syn. *Cogswellia canbyi* M.E.Jones], *L. cous* (S.Watson) J.M.Coult. & Rose [syn. *Cogswellia cous* M.E.Jones], and *L. farinosum* (Geyer ex Hook.) J.M.Coult. & Rose [syn. *Cogswellia farinosa* M.E.Jones]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Canby's buscuitroot (*L. canbyi*), cous root (*L. cous*), cous biscuitroot (*L. cous*), northern biscuitroot (*L. farinosum*), wild parsnip, Wyeth buscuitroot (*L. ambiguum*)
USES/NOTES: Roots are eaten raw or pounded and made into cakes or biscuits.
NATURAL RANGE: Western North America from northern Utah to British Columbia, *L. canbyi* from Claifornia to Washington, *L. cous* from the Dakotas to Oregon and Washington, Nevada, Alberta and Saskatchewan, *L. farinosum* from U.S. Pacific Northwest
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Lomatium californicum (Nutt.) Mathias & Constance
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: California lomatium, wild celery-parsley
USES/NOTES: Roots, stems, young leaves and tops are said to be edible.
NATURAL RANGE: California and Oregon
REFERENCES: Facciola 1990, Munz 1974, Schenck and Gifford 1952, USDA-ARS, Zigmond 1981

Lomatium dissectum var. *multifidum* (Nutt.) Mathias & Constance [syn. *Leptotaenia multifida* Nutt.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)

ENGLISH: carrotleaf biscuitroot, cough root, Indian balsam, fern-leaved biscuitroot
USES/NOTES: Roots are edible and made into a medicinal tea. Seeds and spouts have been used for food, though also to be poisonous.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Mabberley 1987, Uphof 1968, Yanovsky 1936

Lomatium foeniculaceum (Nutt.) J.M.Coult. & Rose [syn. *Cogswellia foeniculacea* (Nutt.) J.M.Coult. and Rose]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: carrotleaf desert-parsley, carrot-leaved lomatium, desert buscuitroot, fennel-leaved lomatium, prairie parsley
USES/NOTES: Leaves are added to salads and dried roots are made into flour.
NATURAL RANGE: Western and central Canada and the U.S.
REFERENCES: Calflora, Kindscher 1987, USDA-NRCS, Yanovsky 1936

Lomatium hallii (S.Watson) J.M.Coult. & Rose [syn. *L. macrocarpum* (Hook. & Arn.) J.M.Coult. & Rose, *Cogswellia macrocarpa* M.E.Jones]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Hall's buscuitroot, large fruited buscuitroot
USES/NOTES: Roots and seeds are edible, and leaves are used for tea.
NATURAL RANGE: Oregon and Washington
REFERENCES: Facciola 1990, Hickman 1993, Kirk 1970, USDA-NRCS, Yanovsky 1936

Lomatium nudicaule (Pursh) J.M.Coult. & Rose [syn. *Cogswellia nudicaulis* M.E.Jones]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: cow parsley, smyrnium
USES/NOTES: Vitamin C rich greens are eaten as a vegatable, and roots are occasionally eaten.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Hickman 1993, Munz and Keck 1959, Sturtevant 1972, Yanovsky 1936

Lomatium utriculatum (Nutt. ex Torr. & A.Gray) J.M.Coult. & Rose [syn. *Cogswellia utriculata* M.E.Jones, *Peucedanum utriculatum* Nutt. ex Torr. & A.Gray]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: bladder-parsnip, common lomatium, desert gold, hog fennel, pomo celery, spring-gold
USES/NOTES: Greens and occasionally flowers are eaten as a vegatable.
NATURAL RANGE: Western North America from California to British Columbia

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REFERENCES: Brako *et al*. 1995, Facciola 1990, Hickman 1993, Munz 1974, USDA-ARS, USDA-NRCS, Yanovsky 1936

Lonchocarpus punctatus Kunth [syn. *L. longistylus* Pittier, *L. violaceus* (Jacq.) Kunth ex DC.] [*L. punctatus* and *L. longistylus* treated as distinct species by some authorities, but as conspecific by MBG-Tropicos]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: lancepod, dotted lancepod, violet lancepod
FRENCH: savonnette petite feuille (*L. punctatus*)
SPANISH: ba'al che' (Maya), bá'alche' (Maya), baal che' (Maya), ba'che' (Maya), balché, balche'baum, bal-ché (Maya), cancho, chocho, choco, chocuabo, frijolillo, jebe, jebe blanco, majomo (*L. punctatus*), mukuyche', palo de plataches, palo gusano, patachcuahuitl (Nahuatl), pipin, pipini, pitarilla, rosa morada, sa'ayab (Maya), saayab (Maya), sakiab (Lacandón), samea, sayab, vara blanca, x-balché (Maya), xbal-che' (Maya)
USES/NOTES: The Maya added strips of bark from this and other *Lonchocarpus* spp. to a water and honey or sugar concoction that was allowed to ferment into an alcoholic, ceremonial beverage, called *balché* in the Yucatán and *hach balché* in the Lacandón region. The bark has psychoactive properties. Taxonomy is far from settled.
NATURAL RANGE: *L. punctatus* from southern Mexico (Oaxaca, Chiapas, and the Yucatán), Belize, Guatemala, Panama, the southern Lesser Antilles, northern Colombia, and northern Venezuela, introduced in Florida; *L. longistylus* from southern Mexico (Oaxaca, Chiapas, and the Yucatán), Belize, and Petén, Guatemala
REFERENCES: Coe 1994, CONABIO, Cook 2016, Furst 2001, Grandtner and Chevrette 2014, MBG-Tropicos, Niembro Rocas 2002c, Rätsch 2005, Uphof 1968

Lonicera caerulea L.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: blue honeysuckle, blue-berried honeysuckle, blueberry honeysuckle, edible blue honeysuckle, edible honeysuckle, fly honeysuckle, honeysuckle, honeyberry, swamp fly honeysuckle, sweetberry honeysuckle, water berry
USES/NOTES: Cultivated as a landscape plant, and for its blueberry-like edible, elongated, blue fruit.
NATURAL RANGE: Uncertain, north temperate areas from eastern Europe, Russia, China, and perhaps northwestern North America, naturalized elsewhere
REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, Calflora, Janick and Paull 2008, USDA-ARS, Zarucchi 1998

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Lonicera ciliosa DC.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: honeysuckle, orange honeysuckle, orange trumpet honeysuckle, trumpet honeysuckle, western trumpet honeysuckle
USES/NOTES: Berries are eaten raw or cooked.
NATURAL RANGE: Northern California to southern British Columbia, perhaps to southernmost Alaska
REFERENCES: Hickman 1993, USDA-ARS, Yanovsky 1936

Lonicera involucrata (Richardson) Banks ex Spreng.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: bearberry, bearberry honeysuckle, twinberry honeysuckle, twinberry
USES/NOTES: Black berries are said to be of good quality, eaten fresh or dried.
NATURAL RANGE: Northwestern North America through the high Rockies of New Mexico
REFERENCES: Bailey Hortorium 1976, Uphof 1968, Yanovsky 1936

Lonicera japonica Thunb.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: gold-and-silver flower, Japanese honeysuckle
PORTUGUESE: madressilva
SPANISH: madre selva, madreselva
USES/NOTES: Dried leaves, young buds, and flowers of this vigorous twining vine are made into tea. Flowers and young leaves are eaten as a vegetable and the sweet nectar is sucked from flowers.
NATURAL RANGE: Japan, naturalized and invasive in the Americas
REFERENCES: Bailey Hortorium 1976, Crowhurst 1972, Duke and Vásquez 1994, Facciola 1990, FLEPPC 2003, Watkins and Sheehan 1975

Lophocereus schottii (Engelm.) Britton & Rose [syn. *Pachycereus schottii* (Engelm.) D.R.Hunt]
FAMILY: Cactaceae (cactus)
ENGLISH: old-man cactus, senita, senita cactus
SPANISH: cabeza de viejo, carambullo, cina, cinita delatilla, senita, sinita
USES/NOTES: Generally spineless, small fruits are edible.
NATURAL RANGE: Northwestern Mexico to southern Arizona
REFERENCES: Britton and Rose 1963, Facciola 1990, Martin *et al.* 1987, Pío-León *et al.* 2017, Uphof 1968, USDA-NRCS

Loreya arborescens (Aubl.) DC. (syn. *Bellucia arborescens* (Aubl.) Baill.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: itana (Arawak in Guyana).

SPANISH: sacha nisperillo, trompo de lomorado
USES/NOTES: Fruit pulp is edible from this forest tree to 30m. Sap from the bark is used as a varnish by the Arawak.
NATURAL RANGE: The Guianas and Amazonian Brazil (Amazonas and Pará), Colombia (Vaupés), Peru (Loreto) and Venezuela (Amazonas and Bolívar)
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Renner 1989, WFO

Loreya spruceana Benth. ex Triana [syn. *L. collatata* Wurdack, *Bellucia spruceana* (Benth. ex Triana) J.F.Macbr.]
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: goiaba-de-anta
SPANISH: chanchák (Jívaro), memeneca (Huaorani), mispero blanco, payas (Kichwa), shurarta (Yuracare), titemeneca (Huaorani)
USES/NOTES: Yellow fruit is eaten locally by the Huaorani and others.
NATURAL RANGE: Amazonia from central Amazonian Brazil to Venezuela, Colombia, Ecuador, Peru and Bolivia and Guyana
REFERENCES: Davis and Yost 1983, MBG-Tropicos, Rankin de Mérona *et al.* 1992

Luffa acutangula (L.) Roxb.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: angled loofah, Chinese okra, ghingie, loofah, luffa, ridged gourd, sponge gourd, vegetable gourd
PORTUGUESE: bucha, bucha-de-purga, bucha-dos-campistas, bucha-verde, esponja-vegetal
SPANISH: calabazo, coladera, esponja, esponja vegetal, esponjilla, estopa, estropajo, estropajole, jaboncillo, lufa, loufa, melocotón, mochilita, muñeco, musu, musú, paiste, paste, paxte, payste, pazte, servilleta del pobre
USES/NOTES: Young fruits are eaten cooked and dried fruits are medicinal. The mature fruit fiber is used as a filter, a sponge, and for stuffing or padding, as in packaging.
NATURAL RANGE: India (probably Northwestern India)
REFERENCES: CFNI 1974, Duke 1986, Guia Rural n.d., IBGE 1980, Mabberley 1987, Martin 1979, Martin 1984b, Oldfield 1981, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Rehm and Espig 1991, Rodríguez Martínez 1987, von Reis Altschul and Lipp 1982

Luffa aegyptiaca Mill. [syn. *L. cylindrica* (L.) M.Roem.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: bath sponge, Chinese okra, dishcloth gourd, ghingie, loofah, luffa, smooth loofah, sponge gourd, vegetable gourd
PORTUGUESE: bucha, bucha-de-coco, bucha-de-pescador, bucha-de-purga, bucha-dos-paulistas, buchinha, esfregão, esponja-vegetal, fruta-

dos-paulistas, gonçalinho, lava-pratos, maxixe-do-pará, pepino-bravo, quingombô-grande
SPANISH: bejuco esponjilla, calabazo, coladera, esponja, esponja vegetal, estopa, estopón, esponjilla, estropajo, estropajole, jaboncillo, lufa, loufa, melocotón, mochilita, muñeco, musu, musú, paiste, paste, paxte, payste, pazte, servilleta del pobre, tzonayotli
USES/NOTES: Young fruits are eaten cooked, dried fruits are medicinal, and mature fruit's fiber is used as a filter, a sponge, or for stuffing and padding, as in packaging.
NATURAL RANGE: India (probably Northwestern India)
REFERENCES: Duke 1986, Guia Rural n.d., IBGE 1980, Martin 1979, Martin 1984b, Oldfield 1981, Omawale 1973, OAS 1973, Price 1990, Rodríguez Martínez 1987

Luffa operculata (L.) Cogn.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: loofah, luffa
PORTUGUESE: buchinha, buchinha-do-nordeste, buchinha-do-norte, cabacinha, esponja-vegetal
SPANISH: esponja vegetal
USES/NOTES: Young fruits of non-bitter varieties are eaten cooked. Fiberous mature fruit is used as a sponge.
NATURAL RANGE: Neotropics
REFERENCES: Accorsi *et al.* n.d., Brücher 1989

Lupinus albus L. [syn. *L. termis* Forssk.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Egyptian lupine, field lupine, tremoco, white lupine, wolfbean
PORTUGUESE: tremoço-branco
SPANISH: altramuz blanco, lupino, lupino blanco, tremoco
USES/NOTES: Seed is edible macerated, roasted seeds are used as a coffee substitute, and the plant is grown for forage, soil improvement, and as a green manure.
NATURAL RANGE: Europe's Balkan Peninsula
REFERENCES: Albala 2007, Cárdenas 1969, Duke 1981, Guia Rural n.d., Haq 1993, Mabberley 1987, Rehm and Espig 1991, Usher 1974, Wiersema *et al.* 1990

Lupinus littoralis Douglas
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Chinook-licorice, comnuchtan, seashore lupine, shore lupine
USES/NOTES: Long, starchy roots are eaten cooked and can be sweet.

NATURAL RANGE: Pacific coast from northern California to Canada, coastal dunes
REFERENCES: Bailey Hortorium 1976, Dunn and Gillett 1966, Gunther 1981, Moerman 1998, Turner 1995, Uphof 1968, Yanovsky 1936

Lupinus luteus L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: European yellow lupine, yellow lupin, yellow lupine
PORTUGUESE: tremoço-amarelo, tremoço-amarelo-doce
SPANISH: altramuz, lupino
USES/NOTES: Roasted seeds are used as a coffee substitute and green tops are eaten as vegetable. Also grown as a green manure.
NATURAL RANGE: Southern Europe
REFERENCES: Albala 2007, Guia Rural n.d., Haq 1993, IBGE 1980, Mabberley 1987, Rehm and Espig 1991, Usher 1974, Wiersema *et al.* 1990, Yanovsky 1936

Lupinus mutabilis Sweet
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Andean lupin, bush lupine, lupin, lupine, pearl lupin, pearl lupine, South American lupine, tarwi
PORTUGUESE: lupino-mutável, tremoço
SPANISH: altramuz, atramuz, chochito, chocho, chochos, chuchus, chuchus muti, lupino, tahuri, tarhui, tarui, tarwi, taura, tauri, taurí, ullus
USES/NOTES: Nutritious, protein-rich, oily seeds are eaten after drying and processing to remove poisonous, bitter alkaloids. Dried seeds often are ground into flour. In Cusco, it is also eaten with the cyanobacterium *Nostoc commune*, which is known as *yuyucha*, llullucha, or *cushuro*. (Note: *Nostoc commune* has been identified as producing a neurotoxin that may result in neurological degeneration.) Leaves also are edible. Once an important food plant in the Andes compared to today. Also grown for fodder and as an ornamental.
NATURAL RANGE: Andean Bolivia and Peru, perhaps to Ecuador and Colombia, now cultivated beyond its natural range
REFERENCES: Albala 2007, Cárdenas 1969, Coe 1994, Cueva and Erreis 2008, Duke 1981, Gade 1969, Haq 1993, Heiser 1979a, Johnson *et al.* 2008, Leung 1961, NRC 1989, Rehm and Espig 1991, USDA-ARS, Zimmerer 1996

Lupinus perennis L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: sundial lupine, wild lupine

USES/NOTES: Facciola reports that the seeds are eaten cooked after proper preparation, but Taylor describes them as poisonous.
NATURAL RANGE: North America from Alaska to Florida
REFERENCES: Dunn and Gillett 1966, Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Medsger 1939, Taylor 1998

Lycianthes asarifolia (Kunth & Bouché) Bitter [syn. *Solanum asarifolium* Kunth & Bouché]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: alien weed, bitter gingerleaf, gingerleaf
SPANISH: bo'bosh, botobobo, botovovo, childa, matojobobo, motojo-bobo, motojobobo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America from northern Argentina through Bolivia, Paraguay, Peru, and perhaps beyond, naturalized and invasive in places including Texas and Louisiana
REFERENCES: Arenas and Scarpa 2007, Brako and Zarucchi 1993, Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Lycianthes mociniana (Dunal) Bitter [syn. *Solanum mozinianum* Dunal]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: coyote tomato
SPANISH: tomate coyote
USES/NOTES: Edible fruits are encouraged to grow in maize fields and are collected and sale in local markets. Production in parts of Mexico can be very high.
NATURAL RANGE: West-central Mexico
REFERENCES: Altieri and Trujillo 1987, Bye 1993, Nee 1986

Lycianthes pilifera (Benth.) Bitter [syn. *Solanum piliferum* Benth.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Mexican apple
USES/NOTES: Dark lustrous fruits, generally eaten cooked, are appreciated and sold in local markets.
NATURAL RANGE: Central to southern Mexico from Michoacán to Veracruz south to Oaxaca and perhaps Chiapas
REFERENCES: CONABIO, Dean and Reyes 2018, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968, Villaseñor Ríos 2016

Lycium americanum Jacq. [may include *L. nodosum* Miers]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: espinoso de Nasca
USES/NOTES: Orange-red to red fruit is edible and the source of a violet colored dye. The plant also is grown as a living fence.

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NATURAL RANGE: Tropical South America including northern Argentina, Paraguay, Bolivia, Peru, Ecuador, Colombia and Venezuela, and the Antilles including Hispaniola, Puerto Rico, the Windward Islands, and The Bahamas
REFERENCES: MBG-Tropicos, Whaley *et al*. 2009

Lycium andersonii A.Gray
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Anderson boxthorn, Anderson desert thorn, Anderson lycium, Anderson thornbush, Anderson wolfberry, desert tomato, water jacket, wolfberry
SPANISH: baya del desierto, frutilla, sigropo (Mayo), tomate del desierto, tomatillo
USES/NOTES: Red fruit is eaten fresh or dried. Flexible branch tips are woven into necklaces.
NATURAL RANGE: Arid regions of northwestern Mexico (Baja California, Baja California Sur, Sinaloa, and Sonora), Arizona, southern California, Nevada, Utah, and likely western New Mexico
REFERENCES: Calflora, CONABIO, CONANP 2003, Munz 1974, Uphof 1968, USDA-ARS, USDA-NRCS, Yanovsky 1936, Yetman and Van Devender 2002

Lycium berlandieri Dunal
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Berlandier's wolfberry, garambullo, wolfberry
SPANISH: barchata, cilindrillo, frutilla, garambullo, jejiri (Mayo), joso, jotónari (Mayo)
USES/NOTES: Berries are eaten fresh or dried.
NATURAL RANGE: Southern-most Texas to southern Arizona and Mexico from Tamaulipas to Baja California south throughout the Baja Peninsula to Sinaloa and Guanajuato
REFERENCES: CONABIO, CONANP 2003, Correll and Johnston 1970, Uphof 1968, Yetman and Van Devender 2002

Lycium brevipes Benth.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Baja desert thorn, box thorn, desert thorn, wolfberry
SPANISH: bahue mo'oco (Mayo), chamisa del mar, frutilla
USES/NOTES: Small red berries are desirable, though laborious to harvest due to their small size.
NATURAL RANGE: Southern California and Arizona and throughout the Baja Peninsula and western Sinaloa and Sonora, Mexico
REFERENCES: CONABIO, Morhardt and Morhardt 2006, Roberts 1989, Shreve and Wiggins 1964, USDA-NRCS, Wiggins 1980, Yetman and Van Devender 2002

Lycium carolinianum Walter
FAMILY: Solanaceae (nightshade or potato)

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ENGLISH: boxthorn, Carolina desert-thorn, Carolina wolfberry, Christmas berry, creeping wolfberry
SPANISH: frutilla, saladilla
USES/NOTES: Ovoid, red berries of this small (to less than 2M) attractive, evergreen shub are edible.
NATURAL RANGE: Southern U.S. coasts from South Carolina to Florida, west to Texas and much of Mexico
REFERENCES: CONABIO, CONANP 2003, LBJWC, Medsger 1939, USDA-NRCS

Lycium fremontii A.Gray
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: boxthorn, Fremont's box-thorn, Fremont's desert-thorn, Fremont's thornbush, Fremont's wolfberry, thornbush
SPANISH: barchata, bashata, to'oro bichu
USES/NOTES: Brilliant orange to red slightly oblong berries, to nearly 1cm long, are eaten boiled.
NATURAL RANGE: Deserts of southern California, southern Arizona, and adjacent northwestern Mexico including western Sinaloa and Sonora, the Baja Peninsula, and Guadalupe Island
REFERENCES: CONABIO, CONANP 2003, Harrington 1967, Uphof 1968, Yanovsky 1936, Yetman and Van Devender 2002

Lycium halimifolium Mill. [syn. *L. barbarum* L.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: matrimony vine
USES/NOTES: Reportedly eaten as a potherb, though also listed as poisonous to animals. *L. barbarum* is treated as a distinct species by some authorities.
NATURAL RANGE: China, naturalized in the eastern U.S.
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Kartesz 1994, Munz 1974

Lycium pallidum Miers
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: box thorn, desert thorn, pale wolfberry, rabbit thorn, wolfberry
SPANISH: huizcolote, tomatilla
USES/NOTES: Natives of the southwestern U.S. have eaten the fruit fresh, boiled, or dried and mixed with clay to remove bitterness.
NATURAL RANGE: Southwestern U.S. from New Mexico to southern California and Mexico from San Luis Potosí in the east and Sonora in the west
REFERENCES: CONABIO, Correll and Johnston 1970, Harrington 1967, Mabberley 1987, Uphof 1968, Yanovsky 1936

Lycium torreyi A.Gray

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: box thorn, desert thorn, garambullo, squawthorn, Torrey wolfberry
SPANISH: baya lobo, caja de espinas, garambullo, tomatillo
USES/NOTES: Berries are edible.
NATURAL RANGE: The El Paso area of the U.S. and Mexico to southern California, Baja California Sur, and Sinaloa
REFERENCES: CONABIO, Correll and Johnston 1970, CONABIO, Harrington 1967, Munz 1974

Lycopersicon esculentum Mill. [syn. *L. lycopersicum* (L.) H.Karst., *Solanum lycopersicum* L.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: common tomato, garden tomato, tomato
PORTUGUESE: tomate
SPANISH: jiltomate, jitomate, tomate, tomate riñón, tomatl (Nahuatl), xitomatl (Nahuatl)
USES/NOTES: Fruit is the tomato of commerce, consumed as a vegetable (fresh, cooked, or preserved), in sauces, or as juice.
NATURAL RANGE: uncertain, possible ancestors range from coastal Ecuador to coastal Chile, and from northwestern South America and Panama, yet domestication probably took place first in the Mexican highlands, where its progenitors may have arrived via bird droppings. The latin nomenclature is uncertain and may be assigned to *Solanum lycopersicum* L.
REFERENCES: Bourke *et al.* 1987, Brücher 1989, Heiser 1984, Jenkins 1948, Kermath (notes), Leung 1961, Lim 2013, Mabberley 1987, Naranjo 1991, Omawale 1973, Purseglove 1968, Sauer 1993, Simmons 1979

Lycopersicon esculentum var. *cerasiforme* (Dunal) A.Gray
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cherry tomato
PORTUGUESE: tomate-silvestre
SPANISH: miltomate
USES/NOTES: Small, typically red fruits, though also orange or yellow, of this ancestor of the common tomato (*L. esculentum*) are edible and widely cultivated both commercially and in home gardens for their use in salads and sauces.
NATURAL RANGE: perhaps Mexico or possibly Peru
REFERENCES: IBGE 1980, León 1987, Leung 1961, Purseglove 1968, Sauer 1993

Lycopersicon humboldtii (Willd.) Dunal [perhaps a form of *L. esculentum*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: choco tomato, orange grape tomato, wild tomato

SPANISH: tomate
USES/NOTES: Small fruits of this possible ancestor of the common tomato are edible. The taxonomy is unsettled--perhaps conspecific with *L. esculentum* Mill.
NATURAL RANGE: Panama, Colombia, and Venezuela, and perhaps elsewhere in the Neotropical mainland
REFERENCES: Brücher 1989, Facciola 1990, Kunkel 1984

Lycopus asper Greene
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: rough bugleweed, rough water-horehound, western water-horehound
USES/NOTES: Roots are eaten boiled.
NATURAL RANGE: widespread in North America exclusive of the southeastern U.S., northern New England, and the Maritime Provinces of Canada
REFERENCES: USDA-ARS, USDA-NRDC, Yanovsky 1936

Lycopus uniflorus Michx.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: bugleweed
USES/NOTES: White tubers are eaten cooked.
NATURAL RANGE: North America
REFERENCES: Crowhurst 1972, Fernald *et al.* 1958, Harris 1972, Hickman 1993, Peterson 1977, Radford *et al.* 1968

Lycopus virginicus L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Virginia bugleweed, Virginia water horehound
USES/NOTES: Roots are eaten cooked.
NATURAL RANGE: Eastern and Central North America
REFERENCES: Uphof 1968, USDA-NRCS

Lygodesmia grandiflora (Nutt.) Torr. & A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: large-flower skeletonplant, skeleton plant
USES/NOTES: Leaves are eaten cooked with meat.
NATURAL RANGE: Western North America
REFERENCES: Uphof 1968, Yanovsky 1936

Lysiloma candidum Brandegee
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: palo blanco
USES/NOTES: Sweet sap from the stem is used in Baja Sur to make candy.

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NATURAL RANGE: Baja California Sur with a few populations in Baja California and Sonora, Mexico
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al*. 2017

Lysiloma divaricatum (Jacq.) J.F.Macbr. [may include *L. microphyllum* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: guaje, guajillo, japalte, jepalcalante (Huastec), mauto, mauuta (Guarijío), mezquite, mowuta, palo blanco, palo de arco, quebracho, quiebrahacha, sahi (Guarijío), sají (Guarijío), tepeguaje
USES/NOTES: Young green pods (known as *péchitas* by the Guarijío of northwestern Mexico) may be eaten fresh or ground for *atole*, though generally considered an emergency food (Yetman).
NATURAL RANGE: Mexico to northwestern Costa Rica
REFERENCES: CONABIO, ITIS, MBG-Tropicos, The Plant List, USDA-ARS, Yetman 2002

Lysiloma microphylla Benth. [syn. *L. microphyllum* Benth. (spelling variant)] [may be a synonym of *L. divaricatum* (Jacq.) J.F.Macbr.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: mauto
USES/NOTES: Sweet sap from the stem is used in Baja Sur to make candy. The Plant List and CONABIO treat *L. microphylla* Benth. as a distinct species, whereas ITIS, MBG-Tropicos, and USDA-ARS treat it as a synonym of *L. divaricatum* (Jacq.) J.F.Macbr.
NATURAL RANGE: Mexico to Nicaragua
REFERENCES: CONABIO, ITIS, MBG-Tropicos, Pío-León *et al*. 2017, The Plant List, USDA-ARS

Lysiloma watsonii Rose
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: desert fern, feather bush, feather fern, feather tree, fern of the desert, littleleaf false tamarind
SPANISH: machauí, tepeguaje
USES/NOTES: Seeds from young green pods may be eaten fresh or ground for *atole*.
NATURAL RANGE: Southern Arizona and northwestern Mexico from Chihuahua and Sonora to Sinaloa, with a disjunct population in Oaxaca
REFERENCES: CONABIO, Irish 2008, MBG-Tropicos, USDA-NRCS, Yetman 2002

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Lysimachia clethroides Duby
FAMILY: Primulaceae (primrose)
ENGLISH: gooseneck loosestrife
USES/NOTES: Leaves, fruits, and flowers are edible.
NATURAL RANGE: China, perhaps elsewhere in Asia, naturalized in the U.S.
REFERENCES: Facciola 1990, Kunkel 1984, Uphof 1968

Lysimachia maritima (L.) Galasso, Banfi & Soldano [syn. *Glaux maritima* L.]
FAMILY: Primulaceae (primrose)
ENGLISH: sea milkwort
USES/NOTES: Young shoots are eaten in salads.
NATURAL RANGE: Eurasia, naturalized in a places in northern and western North America
REFERENCES: Holmgren *et al.* 2005, Munz and Keck 1959, Uphof 1968, USDA-NRCS

Lythrum salicaria L.
FAMILY: Lythraceae (loosestrife)
ENGLISH: purple loosestrife, rainbow weed, salicaire, spiked loosestrife
USES/NOTES: Young leaf shoots are edible. Also widely cultivated as an ornamental for its purple flowering spikes, but now considered to be one of the most invasive exotic plants in North America.
NATURAL RANGE: Europe, widely naturalized and invasive in North America and beyond
REFERENCES: Bailey Hortorium 1976, Thompson *et al.* 1987, Uphof 1968

Mabea longifolia (Britton) Pax & K.Hoffm.
FAMILY: Euphorbiaceae (spurge)
USES/NOTES: Fruit is eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonian and sub-Andean Bolivia
REFERENCES: Boom 1989

Macadamia integrifolia Maiden & Betche
FAMILY: Proteaceae (protea)
ENGLISH: Australian nut, macadamia, macadamia nut, Queensland nut, smooth-shelled macadamia nut, smooth-shelled Queensland nut
PORTUGUESE: macadâmia, nogueira-do-Havaí
SPANISH: macadamia, nuez australiana, nuez de Queensland, nogal de Australia, nuez de Australia
USES/NOTES: Smooth-shelled nuts are eaten raw, roasted, or in pastries and candies. Cultivated commercially in a number of American countries including the U.S. (Hawaii and California),

Brazil, Costa Rica, Guatemala, Jamaica, and Paraguay. U.S. is the world's leading exporter and Hawaii leads production there.
NATURAL RANGE: Moist forests of the Great Dividing Range, Queensland to New South Wales, Australia
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Guia Rural n.d., Samson 1980, Smith *et al.* 1992, Usher 1974, Will 1991

Macadamia tetraphylla L. Johnson
FAMILY: Proteaceae (protea)
ENGLISH: Australian nut, macadamia, macadamia nut, rough-shelled macadamia nut, rough-shelled Queensland nut
SPANISH: macadamia rugosa
USES/NOTES: Rough-shelled nuts are eaten raw, roasted, or in pastries and candies, and contain an edible oil. Often crossed with the smooth-shelled species, *M. integrifolia*.
NATURAL RANGE: Moist forests of the Great Dividing Range, Queensland to New South Wales, Australia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hoyas 1989, Smith *et al.* 1992

Macleania benthamiana Walp. [syn. *M. popenoei* S.F.Blake]
FAMILY: Ericaceae (health)
SPANISH: joyapa
USES/NOTES: Fruit is edible.
NATURAL RANGE: Ecuador
REFERENCES: Luteyn 1996, Martin *et al.* 1987, OAS 1973, Uphof 1968

Macleania rupestris (Kunth) A.C.Sm. [syn. *M. ecuadoriensis* Hoerold, *Cavendishia nitida* (Kunth) A.C.Sm.]
FAMILY: Ericaceae (health)
SPANISH: uva camarrona
USES/NOTES: Edible berries are sold in Bogotá markets.
NATURAL RANGE: Panama to Venezuela and Peru
REFERENCES: Brako and Zarucchi 1993, Luteyn 1983, Luteyn 1996, Luteyn 1997, Martin *et al.* 1987

Maclura pomifera (Raf.) C.K.Schneid.
FAMILY: Moraceae (mulberry)
ENGLISH: bow wood, hedge apple, osage orange
USES/NOTES: Although no part of the plant is edible, extracts can be used as food preservatives. Roots are the source of a yellow dye and leaves are fed to silkworms. *M. pomifera* is the only *Maclura* species according to Bailey Hortorium, FNAEC, and Mabberley.
NATURAL RANGE: Southern Arkansas, eastern Oklahoma, and northeastern Texas, naturalized sporadically in warm, humid regions, especially the southeastern U.S., but as far north as southern Michigan

REFERENCES: Bailey Hortorium 1976, Chopra *et al.* 1986, FNAEC 1997, Godfrey 1988, Kermath (notes), Mabberley 1987, Nelson 1994, Usher 1974

Maclura tinctoria (L.) D.Don ex Steud. [syn. *Broussonetia xanthoxylon* (L.) Mart., *Chlorophora tinctoria* (L.) Gaudich., *Maclura mora* Griseb., *Maclura xanthoxylon* (L.) Endl., *Morus tinctoria* L.]
FAMILY: Moraceae (mulberry)
ENGLISH: fustic, fustic tree, old fustic, osage orange
PORTUGUESE: amarelinho, amarello, amoeira-de-espinho, amora, amora-branca, amora-de-espinho, amora-do-mato, amoreira, amoreira-amarela, amoreira-branca, amoreira-brava, amoreira-de-espinho, amoreira-do-campo, amoreira-do-mato, espinheiro-branco, espinheiro-bravo, itajuba, jataíba, jatauba, limão-rama, limão-rama-amarelo, limorama, mora-de-espinho, moratama, moreira, moreira-branca, pau-amarelo, pau-brasil, pau-de-cores, pau-de-fogo, runa, taiuva, taiúva, taiuva-vermelha, tajauba, tajiba, tajuba, tajuba-de-espinho, tajuva, tajuvao, tataiba, tataiuva, tatajiba, tatajuba, tatajuba-de-espinho, tatajuca, tatajuva, tatane, tatarema, tauba
SPANISH: amarillo, árbol de fuego, brasil, chak oox (Maya), chak ox (Maya), charo, chichictli (Totonac), chichiti (Totonac), chijchijtli, cordoncillo, dinde, fustete, incira, insira, insira amarilla, išúk, iwšúk, k’ aank’ ilis che (Maya), kanklisché (Maya), limulana, lóxuk, lun-da-e-quec (Chontal), lunda-e quec (Chontal), mono, mora, mora amarilla, mora de clavo, mora del país, moradilla, moral, moral amarillo, moral de clavo, moral fino, moral fustete, moral liso, moras, morilla, morita, moro, palo amarillo, palo de Cuba, palo de mora, palo mora, palo moral, tataguiba, tataybá, tatayibá, tatayieva, tatayiva, tatayvá, tsachik, tsitsil (Huastec), tzitzi (Huastec), tzitzig, tzitzil (Huastec), yaga-hui, yaga-huil (Zapotec), ya-hui (Zapotec)
USES/NOTES: Spiny shrub to medium sized tree’s rough skinned, juicy fruits (~1cm) are eaten out of hand locally in some areas, though also reported as “caustic.” Missionaries in Paraguay use the fruit to make pie. Heartwood is the source of *fustic*, a yellow to orange/red dye. Several plant parts are also used medicinally and the tree is cultivated as a living fence. Sticky latex is abundant upon cutting and is medicinal. The taxonomic nomenclature is not clear.
NATURAL RANGE: Neotropics from central Mexico and the West Indies to northern Argentina, introduced elsewhere
REFERENCES: Adams 1972, Alcorn 1984, Bernardi 1985, Bourke *et al.* 1987, Brako and Zarucchi 1993, Burger 1977, Carvalho 1994, CONABIO, Días *et al*. 2006, Duke and Vásquez 1994, Espejo Serna *et al.* n.d., Foster 1958, Mabberley 1987, Martin *et al*. 1987, Martínez *et al.*

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2001, MBG-Tropicos, Molina 1975, OAS 1973, Schulenberg and Awbrey 1997, Silva *et al.* 1977, UFA/NYBG

Macoubea guianensis Aubl. [syn. *M. wititorum* R.E.Schult.]
FAMILY: Apocynaceae (dogbane)
ENGLISH: pequia nut
PORTUGUESE: pequiá, pitiá
SPANISH: amapá, comida de loro, cucuy, cumá, jarabe huayo, loro micuna, molongó, ucuye
USES/NOTES: Fruit and nut are edible, the fruit eaten fresh, juiced, or fermented into an alcoholic beverage. The wood is used for lumber.
NATURAL RANGE: Tropical Brazil (Amazon and Atlantic rainforests), the Guianas, Amazonian Colombia, Amazonian Peru, Amazonian Bolivia, and southern Venezuela
REFERENCES: Brako & Zarucchi 1993, Cárdenas López *et al.* 2002, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos, Smith *et al.* 1992, Voeks 1996

Macroptilium lathyroides (L.) Urb. [syn. *Phaseolus lathyroides* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: one-leaf clover, phasey bean, phasemy bean, wild bushbean
PORTUGUESE: feijão-de-pomba, feijão-de-pombinha, feijão-de-rola, feijão-de-rôla, feijão-de-rolinha, feijão-dos-arrozais, figo-de-pombo
SPANISH: bu'ul ch'o' (Maya), frijolillo de monte, frijolito de los arrozales, pico de aura
USES/NOTES: Seeds are edible, though the vining herbaceous plant is more widely cultivated as a green manure and forage plant. Now, also a potentially aggressive agricultural weed in many regions including Brazil.
NATURAL RANGE: Neotropics and subtropics from northern Argentina, Paraguay, and Bolivia to the Antilles and Mexico, naturalized in the south-central and southeastern U.S. from Texas to Florida and the Carolinas
REFERENCES: Barroso 1965, CONABIO, Concenço *et al.* 2012, Facciola 1990, Forzza 2010, Howard 1988, USDA-ARS, USDA-NRCS

Magnolia grandiflora L.
FAMILY: Magnoliaceae (magnolia)
ENGLISH: bullbay, loblolly magnolia, magnolia, southern magnolia
SPANISH: magnolio, yolosuchil
USES/NOTES: Flowers reportedly have been eaten pickled or dried and ground as a spice.
NATURAL RANGE: Southeastern U.S. from North Carolina and Tennessee south through Florida and west to eastern Texas

REFERENCES: Facciola 1990, Godfrey 1988, Leggatt 1987, Nelson 1994

Magnolia ovata (A.St.-Hil.) Spreng. [syn. *Talauma ovata* A.St.-Hil.]
FAMILY: Magnoliaceae (magnolia)
PORTUGUESE: talauma
USES/NOTES: Leaves can be used for tea.
NATURAL RANGE: Central and southern Brazil
REFERENCES: Facciola 1990, Forzza 2010, Martin and Ruberté 1979, Renner *et al.* 1990

Magnolia virginiana L.
FAMILY: Magnoliaceae (magnolia)
ENGLISH: laurel magnolia, magnolia, swampbay, sweetbay, sweetbay magnolia, whitebay
USES/NOTES: Leaves are said to be used as a spice or for tea.
NATURAL RANGE: Southeastern U.S. west to Missouri
REFERENCES: Facciola 1990, Godfrey 1988, Medsger 1939, Nelson 1994, Tull 1978

Maianthemum racemosum (L.) Link [syn. *M. racemosum* var. *racemosum*, *Smilacina racemosa* (L.) Desf.]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: American spikenard, false Solomon's seal, false spikenard, feathery false lily of the valley, large false Solomon's-seal, plumed Solomon's seal, plumed spikenard, smilacina, Solomon's plume, treacle berry, wild spikenard
SPANISH: falso lirio de los valles, falso nardo, penacho de Salomón, pluma de Salomón
USES/NOTES: Berries are eaten raw or cooked, but may become laxative in large quantities. Young shoots and roots are eaten cooked.
NATURAL RANGE: Southern Alaska, Canada, the 48 contiguous states of U.S. and northern Chihuahua and Coahuila to northern Veracruz, Mexico
REFERENCES: CONABIO, Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Harris 1972, LBJWC, Mabberley 1987, MBG-Tropicos, Peterson 1977, Sturtevant 1972, USDA-ARS, USDA-NRCS

Maianthemum stellatum (L.) Link [syn. *Smilacina stellata* (L.) Desf.]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: false Solomon's seal, Solomon's plume, star-flowered lily of the valley, star-flowered false Solomon's seal, starry false lily of the valley, starry false Solomon's seal, starry Solomon's seal
SPANISH: falso lirio de los valles, falso nardo, penacho de Salomón, pluma de Salomón

USES/NOTES: Berries are eaten raw or cooked, but can be laxative if taken in excess. Young shoots are eaten as a potherb. Threatened in portions of its range.
NATURAL RANGE: Western North America from Western Canada to northwestern Mexico
REFERENCES: CONABIO, Harrington 1967, MBG-Tropicos

Maieta guianensis Aubl.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: Amazon ant-plant, Amazon melastome ant-plant, melastome ant-plant
FRENCH GUIANA: arawateu (Palikur)
PORTUGUESE: buxixu-de-formiga
SPANISH: ademutu (Ye'kuana), boyuyo, chanchák chichi, dikaromohue (Huaorani), egueyi (Huaorani), emeguimo (Huaorani), eweñi (Huaorani), ewueico (Huaorani), guiya enegui (Huaorani), obeguimo (Huaorani), payas, pishcu-micuna-muyu-yura (Quichua), puca muyo (Quichua), shallipu (Quichua), shigshi panga (Quichua)
USES/NOTES: Small, highly pubescent shrub produces small orange to red fruits in pairs at leaf nodes that become dark purple or black when ripe and are eaten locally in Amazonian Ecuador and perhaps beyond. The small shrub is of interest due the mutualistic relationship between the plant and small ants that colonize foliar pouches at the base of the leaves.
NATURAL RANGE: Lowland tropical South America from Amazonian Brazil and Bolivia north to the Guianas, Venezuela, and Colombia
REFERENCES: Brako and Zarucchi 1993, Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Rodrigues 2013, Vasconcelos 1993

Maieta poeppigii Mart. ex Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: Amazon ant-plant, Amazon melastome ant-plant, melastome ant-plant
PORTUGUESE: buxixu-de-formiga
SPANISH: boyuyo morado, mullaquilla
USES/NOTES: Dark purple fruit is edible.
NATURAL RANGE: Lowland tropical South America from Amazonian Brazil and Bolivia north to the Guianas, Venezuela, and Colombia
REFERENCES: Christianini and Machado 2004, Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Wurdack 1980

Malacomeles denticulata (Kunth) Decne. [syn. *Amelanchier denticulata* (Kunth) K.Koch]
FAMILY: Rosaceae (rose)
ENGLISH: Big Bend serviceberry, juneberry, southern false serviceberry, toothed serviceberry

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SPANISH: cimarrón, duraznillo, madronillo, manzanita, membrillito, membrillo, membrillo cimarrón, tlaxisqui, tlaxistle, tlaxitle, tlaxiztle, tomistlacatli
USES/NOTES: Red to dark purple-black berry-like pome is eaten in Mexico.
NATURAL RANGE: Southwestern U.S. through Mexico and Guatemala to Costa Rica
REFERENCES: Aggie Horticulture, Breedlove 1986, CONABIO, González Elizondo *et al.* 1993, MBG-Tropicos, Jones 1945, Molina 1975, Williams 1981

Malpighia cnide Spreng.
FAMILY: Malpighiaceae (malpighia)
SPANISH: cereza, palo bronco
USES/NOTES: Red fruit is edible.
NATURAL RANGE: Cuba, Hispaniola and the U.S. Virgin Islands
REFERENCES: Martin *et al.* 1987, Meyer 2000, Moser *et al.* 2010, Roig 1928, Sturtevant 1972

Malpighia coccigera L.
FAMILY: Malpighiaceae (malpighia)
ENGLISH: dwarf holly, holly malpighia, miniature holly, Singapore holly
USES/NOTES: Cultivated for its round, red drupes, eaten out of hand or preserved. Also a landscape specimen.
NATURAL RANGE: West Indies
REFERENCES: Brako and Zarucchi 1993, Martin *et al.* 1987, Watkins and Sheehan 1975

Malpighia diversifolia Brandegee
FAMILY: Malpighiaceae (malpighia)
SPANISH: manzana, manzanita, margarita
USES/NOTES: Fruit is eaten locally.
NATURAL RANGE: Baja California Sur
REFERENCES: CONABIO, Pío-León *et al.* 2017, Shreve and Wiggins 1964

Malpighia emarginata Sessé & Moc. ex DC. [syn. *M. glabra auct. non* L., *M. punicifolia auct. non* L.]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: acerola cherry, cherry, West Indian cherry
PORTUGUESE: acerola, cereja-das-Antilhas, cereja-do-pará
SPANISH: acerola, cemerea, cereza, cereza colorada, cerezo, guayabito, guayacté, semeruco
USES/NOTES: Small, red, tart fruits are eaten fresh or in jellies and desserts. Also used as a vitamin C source in vitamin supplements. Taxonomic confusion among *M. emarginata*, *M. glabra*, and *M. punicifolia* exists.

NATURAL RANGE: Mexico, Costa Rica, Panama, Lesser Antilles, Puerto Rico, and Ecuador, tropical lowlands
REFERENCES: Brako and Zarucchi 1993, Hoyas 1989, Kartesz 1994, Martin *et al*. 1987, Smith *et al*. 1992, Vivaldi 1981

Malpighia fucata Ker Gawl.
FAMILY: Malpighiaceae (malpighia)
SPANISH: olaga, palo bronco
USES/NOTES: Fruit pulp is edible. Leaves are poisonous and can irritate the skin.
NATURAL RANGE: Greater Antilles
REFERENCES: Martin *et al*. 1987, Wadsworth and Little 1974

Malpighia glabra L. [syn. *M. nitida* Mill., *M. peruviana* Moric., *M. punicifolia* L.]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: acerola, acerola cherry, Barbados cherry, chereese, cherry, Indian cherry tree, Jamaican cherry, Puerto Rican cherry, West Indian cherry, West Indies cherry
PORTUGUESE: acerola, cereja-das-Antilhas, cereja-do-pará
SPANISH: acerola, cemeruco, cereza, cereza de Barbados, cereza del país, cerecilla, cerezo, cerezo tropical, grosella, guinda de las Indias, nance, nanche, semeruco, uste
USES/NOTES: Vitamin C-rich fruit is eaten fresh and in syrups or jams and is used as a vitamin C source for vitamin tablets. Taxonomic confusion among *M. emarginata*, *M. glabra*, and *M. punicifolia* exists.
NATURAL RANGE: Lowland, humid tropics from Central America, the Antilles, and non-Amazonian northern South America
REFERENCES: Asenjo 1980, Bourke *et al*. 1987, Brako and Zarucchi 1993, Campbell 1984, Cavalcante 1991, Duke 1986, Editorial Panapo 1988, Facciola 1990, Guia Rural n.d., Hoyas 1989, Kartesz 1994, Kermath (notes), Leung 1961, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, Naranjo 1991, Omawale 1973, Samson 1980, Smith *et al*. 1995, Vásquez and Gentry 1989, Vivaldi 1981, Will 1991

Malpighia linearis Jacq. [syn. *M. angustifolia* L.]
FAMILY: Malpighiaceae (malpighia)
ENGLISH: bastard cherry, cow-itch bush, stinging bush, stinging cherry, touch-me-not
FRENCH: bois royal, cerise capitaine
USES/NOTES: Shrub (to 3m) produces an edible fruit.
NATURAL RANGE: Lesser Antilles from The Bahamas to Tobago
REFERENCES: Grandtner 2005, Martin *et al*. 1987, MBG-Tropicos, Rojer 1997

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Malpighia mexicana A.Juss. [syn. *M. edulis* Donn.Sm.] and including *M. mexicana* subsp. *guadalajarensis* (S.Watson) F.K.Mey. [syn. *M. guadalajarensis* (S.Watson) Rose, *M. oaxacana* Nied., *Bunchosia guadalajarensis* S.Watson]
FAMILY: Malpighiaceae (malpighia)
SPANISH: acerola, ajuaxocotl, guachocote, guajocote, hanche, huachacote, huaxocote, huaxocotl, manzanita, manzanita de cerro, manzanito, nancerol, nancerol medicinal, nanche, nanche colorado, nanche de cerro, nanche de monte, nanche rojo, palo de nanche
USES/NOTES: Shrub to small tree's (to 7m) small red to black fruit is sweet. Taxanomic uncertainty exists concerning *Malpighia mexicana* A.Juss. and its subspecies *guadalajarensis*.
NATURAL RANGE: West-central Mexico from Durango through Chiapas and perhaps to Nicaragua and Costa Rica, and also present in Peru, though not likely native, *M. mexicana* subsp. *guadalajarensis*, if taken as a distinct taxon, has a similar range
REFERENCES: Brako and Zarucchi 1993, CONABIO, Espejo Serna *et al.* n.d., MBG-Tropicos, Standley 1923, Stevens *et al.* 2001

Malpighia setosa Spreng.
FAMILY: Malpighiaceae (malpighia)
ENGLISH: bristly stingingbush, touch-me-not
FRENCH: bois capitaine, bonbon capitaine, bonbon kapitenn, kapitenn, moureiller piquant
SPANISH: cerezo
USES/NOTES: Shrub's red fruit is edible.
NATURAL RANGE: The Bahamas, Cuba, Hispaniola, and Puerto Rico
REFERENCES: Grandtner 2005, Martin *et al*. 1987, MBG-Tropicos

Malpighia urens L.
FAMILY: Malpighiaceae (malpighia)
ENGLISH: Barbados cherry, cow-itch cherry, stinging cherry
FRENCH: bonbon capitaine, moureiller piquant
SPANISH: cereza cimarrona
USES/NOTES: Fruit is edible.
NATURAL RANGE: Greater Antilles
REFERENCES: Grandtner 2005, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968, USDA-ARS

Malus angustifolia (Aiton) Michx. [syn. *Pyrus angustifolia* Aiton]
FAMILY: Rosaceae (rose)
ENGLISH: crab apple, southern crabapple
USES/NOTES: Yellowish-green sour fruits make good cider and jelly and are eaten pickled with other fruits. Also appreciated and cultivated for its attractive spring flowers.

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NATURAL RANGE: Southeastern North America from Virginia to northern Florida and Missouri
REFERENCES: Facciola 1990, Godfrey 1988, Nelson 1994, Tomikel 1986, Tull 1978

Malus baccata (L.) Borkh.
FAMILY: Rosaceae (rose)
ENGLISH: crab apple, Siberian crab, Siberian crab apple, southern crab
USES/NOTES: Small, green fruits are eaten dried or preserved.
NATURAL RANGE: East Asia
REFERENCES: Facciola 1990, Mabberley 1987, Tanaka 1976

Malus coronaria (L.) Mill. [syn. *M. coronaria* var. *coronaria*, *Pyrus coronaria* L.]
FAMILY: Rosaceae (rose)
ENGLISH: crab apple, fragrant crab apple, garland crab, wild sweet crab
USES/NOTES: Sour fruits are best used in preserves or pickled with other fruits.
NATURAL RANGE: Eastern North America
REFERENCES: Fernald *et al.* 1958, Peterson 1977, Tomikel 1986, Uphof 1968, Yanovsky 1936

Malus fusca (Raf.) C.K.Schneid. [syn. *Pyrus fusca* Raf., *P. rivularis* Douglas ex Hook.]
FAMILY: Rosaceae (rose)
ENGLISH: Oregon crab, Oregon crab apple, western crab
USES/NOTES: Fruits are eaten fresh or jellied.
NATURAL RANGE: Western North America
REFERENCES: Bailey Hortorium 1976, Turner and Szczawinski 1979, Uphof 1968

Malus ioensis (Wood) Britton var. *ioensis* [syn. *Pyrus ioensis* (Wood) Bailey]
FAMILY: Rosaceae (rose)
ENGLISH: crab apple, Iowa crab, prairie crab
USES/NOTES: Sour green fruit is too sour to eat out of hand, but is used to make cider and jelly. Sour ripe fruits may be eaten out of hand or preserved. Leaves and seeds are toxic.
NATURAL RANGE: Texas
REFERENCES: Facciola 1990, Kartesz 1994, Tull 1978, Yanovsky 1936

Malus prunifolia (Willd.) Borkh.
FAMILY: Rosaceae (rose)
ENGLISH: Chinese apple, plum-leaf crab, plum-leaf crab apple

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USES/NOTES: Fruits are edible. Possible ancestor of the common apple (*M. pumila*).
NATURAL RANGE: East Asia
REFERENCES: Mabberley 1987, Uphof 1968

Malus pumila Mill. [syn. *M. communis* Poir., *M. domestica* (Borkh.) Borkh.]
FAMILY: Rosaceae (rose)
ENGLISH: apple, common apple
PORTUGUESE: maçã, maçã-branca, maçã-doce
SPANISH: maguillo, manzana, manzano, perote
USES/NOTES: Pectin-rich fruit, the apple of commerce, is consumed fresh, cooked, preserved, or juiced.
NATURAL RANGE: Central to southeastern Europe and/or west-central Asia, perhaps between the Black Sea and the Caspian Sea
REFERENCES: Kartesz 1994, Radford *et al.* 1968, Rhem and Espig 1991, Sauer 1993

Malus sylvestris Mill. [syn. *M. malus* (Mill.) Britton, *Pyrus malus* L.]
FAMILY: Rosaceae (rose)
ENGLISH: crab apple, European crab apple, French crab apple
PORTUGUESE: maçã-ácida
SPANISH: maguillo, maíllo, manzana, manzana silvestre, manzano, manzano silvestre, perote
USES/NOTES: Sour fruits are consumed fresh, cooked, as jelly, or juiced, and are a pectin source.
NATURAL RANGE: Europe and/or central Asia
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Guia Rural n.d., IBGE 1980, Kartesz 1994, Munsell *et al.* 1949, Schwanitz 1966, Uphof 1968

Malva neglecta Wallr. [syn. *M. rotundifolia auct. non* L.]
FAMILY: Malvaceae (mallow)
ENGLISH: buttonweed, cheese weed, cheeses, cheeseplant, common mallow, dwarf mallow, mallow, round-leaf mallow, running mallow
SPANISH: malva loca
USES/NOTES: Plant is used as a potherb, soup thickner, and a salad green, immature fruits are eaten fresh or pickled, and leaves are a commercial source of *malva tea*. May include *M. pusilla*.
NATURAL RANGE: Old World, widely naturalized in the Americas
REFERENCES: Correll and Johnston 1970, Estomba *et al.* 2006, Facciola 1990, Fernald 1950, Harrington 1967, IBGE 1980, Munz 1974, Tomikel 1986, Zuloaga *et al.* 2008

Malva nicaeensis All. [syn. *M. setosa* Moench (unresolved)]
FAMILY: Malvaceae (mallow)

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ENGLISH: bull mallow
SPANISH: malva
USES/NOTES: Leaves are eaten a raw salad or cooked green. Tiny seeds may be eaten raw.
NATURAL RANGE: Eurasia, naturalized in temperate and the high tropics of the Americas
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, MBG-Tropicos

Malva parviflora L.
FAMILY: Malvaceae (mallow)
ENGLISH: cheese weed, Egyptian mallow, mallow
PORTUGUESE: malva, malva-comum, malva-crespa
USES/NOTES: Young fruits are eaten and the plant is used as potherb.
NATURAL RANGE: Eastern Mediterranean to Afghanistan, naturalized in the Americas
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Harrington 1967

Malva pusilla Sm. [syn. *M. rotundifolia* L.]
FAMILY: Malvaceae (mallow)
ENGLISH: common mallow, dwarf mallow, low mallow, round-leaved mallow, running mallow
PORTUGUESE: malva
SPANISH: malva
USES/NOTES: Leaves are used as a tea substitute and fruits are edible. Leaves and flowers are medicinal. Seeds may remain viable for over a century under the right conditions.
NATURAL RANGE: Eurasia, widely naturalized in the Americas
REFERENCES: Correll and Johnston 1970, Fernald 1950, IBGE 1980, Mabberley 1987, MBG-Tropicos

Malva sylvestris L.
FAMILY: Malvaceae (mallow)
ENGLISH: blue mallow, high mallow, medicinal mallow
PORTUGUESE: malva, malva-das-boticas, malva-das-hortas, malva-de-casa, malva-grande, malva-maior, malva-medicinal, malva-selvagem, malva-silvestre
SPANISH: malva, malva blanca, malva extranjera
USES/NOTES: Although this plant's principal use is for its medicinal leaves and flowers, leaves also are eaten like common spinach or made into tea, flowers are eaten as a vegetable, and unripe fruits are edible.
NATURAL RANGE: Temperate Europe, naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Dalby 1968, Facciola 1990, Guia Rural n.d., IBGE 1980, Leung 1961, Mabberley 1987, Usher 1974

Malva verticillata L. [syn. *M. verticillata* var. *crispa* L.]
FAMILY: Malvaceae (mallow)

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ENGLISH: curled mallow, mallow, whorled mallow
SPANISH: malva crespa
USES/NOTES: Plant is used as a potherb and young fruits are edible. *M. verticillata* var. *crispa* has been considerd the cultivated variety. Also medicinal.
NATURAL RANGE: China, naturalized in North America and Peru and likely beyond
REFERENCES: Brako *et al*. 1995, Facciola 1990, Harrington 1967, Mabberley 1987, MBG-Tropicos

Malvaviscus arboreus Cav. [syn. *M. arboreus* var. *mexicanus* Schltdl.], *M. drummondii* Torr. & A.Gray [syn. *M. arboreus* var. *drummondii* (Torr. & A.Gray) Schery], and *M. penduliflorus* Moc. & Sessé ex DC. [syn. *M. arboreus* var. *penduliflorus* (DC.) Schery]
FAMILY: Malvaceae (mallow)
ENGLISH: Chinese hat, Drummond's wax-mallow (var. *drummondii*), fire dart, firecracker hibiscus, Mexican Turk's cap, pepper hibiscus (*M. penduliflorus*), sleeping hibiscus, Texas mallow (var. *drummondii*), Turk's cap, wild apple, wild manzanilla, wax mallow, yori
PORTUGUESE: hibisco-colibri, malvavisco, malvavisco-rosa, malvavisco-vermelho, malvisco
SPANISH: alalatz (Tsotsil), altea, amapala, amapola, amapola de monte, aretera, aretillo, ata, atlatzompilili, avispa, bejuquillo, bequem-tzójol (Huastec), bisil, bizil, cadillo, chanita, chitzu, chocho, chupamirto, civil, cucarda caspi (*M. penduliflorus*), farolito, flor de arito, flor de molinillo, flor de santos, gapache, ishlicatapachat (Totonac), ix bek'em, ixhuaquelt, majagüilla, majahuilla, malvavisco, manzanilla, manzanillo, manzanita del pollo, manzanita silvestre, mar pacífico, mazapán, media noche, moco de guajolote, moco de molinillo (*M. penduliflorus*), monacillo, monacillo colorado, monacillo rojo, monaguillo, mozote, piñón cequeati (*M. penduliflorus*), obelisco, obelisco de la sierra, quesillo, quesito, simonillo (*M. penduliflorus*), sísip, taman che' (Maya), taman-che'ich (Maya), teresita, tlalsompilt (Tepehua), tripa de buey, tlalxonpili, trompetilla, tulipán, tulipán de monte, tulipán silvestre, tulipán xiw, tulipancillo, tzopelchichilxóchitl (Nahuatl), xbisil
USES/NOTES: Small green fruit, becoming white then red when ripe, is edible. The sometimes vining or spreading shrub is cultivated primarily for its showy red nodding flowers. Taxanomic uncertainty persists; *M. penduliflorus* may or may not be a distinc taxon.
NATURAL RANGE: *M. arboreus* from Louisiana and Texas to South America (abscent from Brazil), *M. drummondii* from southeastern U.S. and

Mexico from Tamaulipas to Yucatán, and *M. penduliflorus* unknown and only in cultivation
REFERENCES: Alcorn 1984, Duke and Vásquez 1994, Forzza 2010, Fryxell 1988, Martin *et al*. 1987, MBG-Tropicos, McVaugh 2001, Sommeijer *et al.* n.d.

Mammea americana L.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: apricot, mamey, mamey apple, mamey sapote, mami, mammee apple, man support, South American apricot
PORTUGUESE: abricó, abricó-das-antilhas, abricó-de-pará, abricó-de-são-domingo, abricó-do-pará, abricó-selvagem, abricote, abricoteiro, mamey-Cartagena, pêcoyo-de-são-domingo, zapote-mamey
SPANISH: mamei, mamey, mamey amarillo, mamey de Cartagena, mamey de santo domingo, mameyo, mami, mata serrano, ruri, zapote, zapote de cartagena, zapote de santo domingo, zapote mamey
USES/NOTES: Large round fruit's orange flesh is edible and medicinal, resin is used as an insecticide, flowers are used in a beverage to aid in digestion, mesocarps are eaten or made into a liqueur, young shoots are used in brandy, and sap is made into wine. Fruit is highly esteemed especially in Cuba.
NATURAL RANGE: Moist lowlands of the West Indies, northern South America, or Central America, naturalized in Brazil
REFERENCES: Campbell 1984, Cavalcante 1991, Duke 1986, Editorial Panapo 1988, Forzza 2010, Kermath (notes), Leung 1961, Martin *et al*. 1987, Naranjo 1991, Omawale 1973, Peret 1985, Popenoe 1974, Rehm and Espig 1991, Schneider 1987

Mammillaria heyderi subsp. *meiacantha* (Engelm.) D.R.Hunt [syn. *M. gummifera* var. *meiacantha* (Engelm.) L.D.Benson, *M. heyderi* var. *meiacantha* (Engelm.) L.D.Benson, *M. meiacantha* Engelm.]
FAMILY: Cactaceae (cactus)
ENGLISH: little nipple cactus, small-spined cream pincushion
SPANISH: biznaga, biznaga de pocas espinas, viejito, viznaga
USES/NOTES: Scarlet fruits are edible.
NATURAL RANGE: Southern Texas and New Mexico and northern Mexico to northern Zacatecas and San Luis Potosí
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, MBG-Tropicos, Sturtevant 1972

Mammillaria mammillaris (L.) H.Karst. [syn. *M. simplex* Haw.]
FAMILY: Cactaceae (cactus)
ENGLISH: woolly nipple cactus
SPANISH: buchito
USES/NOTES: Fresh red fruits are edible and stems contain a palatable milky juice.

NATURAL RANGE: Sea level to 1500m in the Lesser Antilles from Saint Kitts and Nevis south to Trinidad and Tobago in the east through Venezuela's Caribbean islands to the Netherlands Antilles (Aruba, Bonaire, Curaçao), and the northwestern Venezuelan mainland
REFERENCES: Britton and Rose 1963, Facciola 1990, Hoyas 1989

Mammillaria mazatlanensis K.Schum.
FAMILY: Cactaceae (cactus)
SPANISH: biznaga, biznaga de Mazatlán
USES/NOTES: Brownish-red fruits of some cultivated forms are eaten.
NATURAL RANGE: Locally abundant in its restricted in western coastal Mexico from southern Sonora to Colima
REFERENCES: Bravo and Sánchez 1991, CONABIO, Espejo Serna *et al.* n.d., Shreve and Wiggins 1964

Mammillaria nivosa Link ex Pfeiff.
FAMILY: Cactaceae (cactus)
ENGLISH: snowy cactus, woolly nipple cactus
USES/NOTES: Red fruits are edible.
NATURAL RANGE: Northern Lesser Antilles from Antigua through the Virgin Islands, Puerto Rico, and The Bahamas
REFERENCES: Britton and Rose 1963, Nellis 1994

Mammillaria verhaertiana Boed. [syn. *M. phitauiana* (E.M.Baxter) Werderm.]
FAMILY: Cactaceae (cactus)
ENGLISH: little old woman cactus, pincushion cactus
SPANISH: biznaga viejona, viejitos
USES/NOTES: Fruit is eaten locally.
NATURAL RANGE: Baja California and Baja California Sur
REFERENCES: CONABIO, Pío-León *et al*. 2017

Mangifera indica L.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: mango
PORTUGUESE: manga, manga-espada, mangueira
SPANISH: maca, manga, mango, mango mamey
USES/NOTES: Heavy, fibrous, oval fruits are eaten out of hand when ripe or in salads, pickled, or salted when green. The mango of commerce is immensely popular throughout the tropics. Seeds may be ground into flour. Fruit also is a dye and medicine source. Leaves are medicinal. Wood is used in fine carpentry such as for cabinets.
NATURAL RANGE: Probably northeastern India perhaps to Bangladesh, introduced to the New World around 1700 via northeastern Brazil

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REFERENCES: Boom 1987, Cid 1978, IBGE 1980, León 1987, Omawale 1973, Peret 1985, Prance and Balick 1990, Purseglove 1968, Sauer 1993, Smith *et al.* 1992, Wilkins 1942

Mangifera odorata Griff.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: fragrant mango, kuini, kurwini, kuwini, ma-mut, mango, saipan mango
PORTUGUESE: manga, mangueira
SPANISH: bogimoncamo (Huaorani), juani, kuwini, mango
USES/NOTES: Fibrous, aromatic fruits are edible, though rarely cultivated in the Americas.
NATURAL RANGE: Malaysian lowlands
REFERENCES: Campbell 1984, Davis and Yost 1983, Popenoe 1974, Usher 1974

Manicaria saccifera Gaertn.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bussu palm, monkey-cap palm, skyduster, temiche palm, troolie
FRENCH: palmier toulouri
PORTUGUESE: baçu, bassu, bussu, gerua, ubuçu, ubussu
SPANISH: cabeza de negro, escomfra, guágara, jíquera, mavaco, mekuá-bak, palma de jícara, palma temiche, temiche, turury, ubí, ubussu, wa-heé, washí, yaha, yajuji, yarinilla, yolillo
SURINAME: truli
USES/NOTES: Fruits are edible, used to cure fevers, cough, and asthma, and are fed to animals. Liquid endosperm is drunk and after germination, the endosperm is eaten. Oil is extracted from the seeds and stems are a source of palm starch (*sago*) in the Orinoco delta.
NATURAL RANGE: Atlantic coast of Central America to Ecuador, Colombia, northern Brazil, Venezuela, the Guianas, and Trinidad
REFERENCES: Berg 1984, Duke and Vásquez 1994, Gómez-Beloz 2002, Henderson 1995, Henderson *et al.* 1995, Hoyas 1989, Jones 1995, Martin *et al.* 1987, Uphof 1968

Manihot carthaginensis subsp. *glaziovii* (Müll.Arg.) Allem [syn. *M. glaziovii* Müll.Arg.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: Ceará rubber
PORTUGUESE: mandioca-brava, maniçoba
SPANISH: caucho blanco, caucho de Ceará, manisoba
USES/NOTES: Tubers and seeds are edible, though infrequently eaten.
NATURAL RANGE: Northeastern Brazil
REFERENCES: Burger and Huft 1995, Facciola 1990, Forzza 2010, OAS 1973

Manihot esculenta Crantz [syn. *M. dulcis* (J.F.Gmel.) Pax, *M. utilissima* Pohl]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bitter cassava, bitter manioc, cassava, gari, manioc, sweet cassava, sweet manioc, tapioca plant, yuca
PORTUGUESE: bitter varieties- mandioca, mandioca-braba, mandioca-branca, mandioca-brava, mandioca-cacau, mandioca-vassourinha, maniva (leaves and stems), tapioca (starch); sweet varieties- aipi, aipim, macaxeira, mandioca-doce, mandioca-mansa, maniva (leaves and stems), tapioca (starch)
SPANISH: bitter varieties- atsa raoxo, cabeza de mono, canaqui, casabe, casava, caxcamote, guacamote, lengua de venado, mandioca, nasisi, palca, pata de paloma, poiquinihua, raoxo, ruma, runcha (dried), xëbi atsa, xoya atsa, yuca, yuca agria, yuca amarga, yuca brava, yuca morada; sweet varieties- aypi, cuacamote, huacamote, machetazo, mama, runcha (dried), sacharuma, sacharuna, yuca, yuca blanca, yuca dulce, yuca guariche, zopa
USES/NOTES: Tubers, an important staple in the tropics, are eaten sliced and fried; sliced and pounded then fried; boiled; roasted; boiled in soups; grated and roasted to a grainy flour known locally as *farine* in Guyana, *farinha, farinha de mandioca,* or *farofa* (when more finely ground) in Brazil; *chivé* in Bolivia; and *mañoco* in Venezuela, and made into bread-like cakes called *cassava*. Tubers of bitter varieties must be cooked adequately to remove poisonous cyanogenic compounds before eating, however, sweet varieties may be eaten with less cook time and may even be eaten raw, as they are in parts of Africa. Tubers also are a starch (tapioca) and alcohol source. Tapioca (or *mañoco* in Venezuela, *polvilho* in Brasil) consists of small white pellets eaten as a breakfast food in Amazonia or made into tapioca pancakes called *beiju* or *tapioquinha* in Brazil. Juice extracted from all plant parts is boiled to remove toxins then made into the popular *tucupi* sauce of Amazonian Brazil (*cassarip* in the Guianas) that is used in a variety of regional dishes such as duck soup (*pato no tucupi* in Brazil) and shrimp soup (*tacacá* in Brazil). *Tucupi* may be reduced suffiently to a dark, thick sauce called *tucupi preto* in Amazonian Brazil and is used like soy sauce. The sauce is mixed with cheese in Bolivia to make *kuñapé.* An alcoholic beverage (*chicha* in Spanish) is made by fermenting a mash often in containers with other plant ingredients. Previously, and still in some indigenous communities *chicha* is made by chewing the leaves and spitting them into the container to ferment. Although made differently, similar alcoholic beverages, known as *sarawau* and *parakari,* are made in Guyana. Leaves contain 5-10 percent protein and are eaten cooked in

places and known in Brazil as *maniva*. Leaves of bitter varieties must be cooked for a long time period—up to a week—to remove toxins. The well-cooked leaves are added to various dishes including *pato no tucupi* and are used for the indigenous dish *maniçoba*, which incudes smoked and/or salted meats and is made in large quantities for festivals. Discarded stems of sweet varieties are fed to animals.

The poison content of the morphologically variable cultivars derives from the presence of cyanogenic glucosides and ranges from very low in sweet varieties to very high in bitter varieties. In sweet varieties, the poisons are found mainly in the brown outer casing of the root. Sweet varieties, previously recognized as *M. dulcis*, typically produce smaller tubers and are more susceptible to pests than bitter varieties. Domestication occurred perhaps 10,000 years ago probably in south-central Brazil.

NATURAL RANGE: Tropical South America, possibly first cultivated by the Guarani in South-central Brazil (probably in what is now the state of Goiás); southern Mexico has been postulated as a possible second center of independent domestication.

REFERENCES: Allem 2002, Balagopalan 2002, Berg 1984, Bhat 1994, Boom 1987, Bourke *et al.* 1987, Bradbury *et al.* 2013, Cárdenas 1969, Davis 1996, Duke 1986, Duke n.d., Duke and Vásquez 1994, FUDENA, Guia Rural n.d., Henkel 2004, Hillocks *et al.* 2002, IBGE 1980, Kermath (notes), León 1984, Mabberley 1987, Moran 1976, Mowat 1989, Nassar 1978, Niembro Rocas 1992, Omawale 1973, OAS 1973, Piperno *et al.* 2000, Sauer 1993, Schultes 1979a, Schultes 1984, Silva *et al.* 1977, Stone 1984, Wilson and Dufour 2002, Yamaguchi 1983

Manilkara bidentata (A.DC.) A.Chev. [syn. *M. balata* Dubard, *M. bidentata* subsp. *bidentata*, *M. darienensis* (Pittier) Standl., *Mimusops balata* (Aubl.) C.F.Gaertn., *Mimusops bidentata* A.DC.]

FAMILY: Sapotaceae (sapodilla)

ENGLISH: balata, balata bullet tree, bullet tree, bully tree

PORTUGUESE: balata, maçaranduba

SPANISH: acana-acana, acano, balata, balatá, balatá de Panamá, caimetillo, cuberu, isper (Kuna), leche de plátano, mechino, muchino, mupero, níspero, níspero montañero, purgo, purguo, purguo blanco, purguo morado, purguillo, purvio, quinilla, quinilla colorada, trapichero

USES/NOTES: Latex is used for non-elastic, industrial rubber and occasionally as chicle (*M. zapota*) for chewing gum, and the fruit is edible and medicinal. The tree is also an important lumber source.

NATURAL RANGE: Panama, western Colombia, Venezuela, Guyana, French Guiana, Suriname, Amazonian Peru and Brazil, Trinidad, Guadeloupe, and Martinique
REFERENCES: Duke and Vásquez 1994, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Pennington 1990, Smith *et al*. 1992, Williams and Williams 1969

Manilkara bidentata subsp. *surinamensis* (Miq.) T.D.Penn. [syn. *M. amazonica* (Huber) A.Chev., *M. balata* var. *domingensis* (Pierre) Dubard, *M. nitida* (Sessé & Mociño) Dubard, *M. surinamensis* (Miq.) Dubard]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: black balata, bullet wood, bully tree
PORTUGUESE: balata, caramuxi, maçaranduba, maçaranduba-balata, maçaranduba-braba, maçaranduba-casca-lisa, maçaranduba-chicle, maçaranduba-da-caatinga, maçaranduba-da-terra-firme, maçaranduba-de-folha-miúda, maçaranduba-da-restinga, maçaranduba-do-igapó, maçaranduba-folha-verde, maçaranduba-irana, maçaranduba-mansa, maçaranduba-pendaria, maçaranduba-vermelha, maparajuba, massaranduba, pendaria, pendaria-da-serra
SPANISH: ausubo, chicle, mechino, michino, oopow, pendare, pendare purue, quinilla colorada
USES/NOTES: Dark, reddish aromatic fruit of this potentially huge forest tree is edible, though of no commercial value. Latex has been used in large quantities, for chewing gum. Also a quality lumber source.
NATURAL RANGE: Greater Amazonia, the Guianas, Dominican Republic, Puerto Rico, and the northern Lesser Antilles
REFERENCES: Balée 1994, OAS 1973, Martin *et al*. 1987, MBG-Tropicos, Pennington 1990, Silva *et al*. 1977

Manilkara chicle (Pittier) Gilly [syn. *Achras chicle* Pittier]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: male sapodilla
PORTUGUESE: maçaranduba, massaranduba
SPANISH: chicle, chicle macho, chico zapote, chicozapote, chicozapote de montaña, chicozapote hoja ancha, chiquibul, muy, níspero, níspero de montaña, níspero de monte, oreja de burro, palo chicle látex, sapodilla macho, temala, zapotillo
USES/NOTES: Rough-skinned, brown fruit is edible, but of limited appeal, and exudes sticky white latex. Tree is a minor chicle and balata source.
NATURAL RANGE: Southern Mexico from Puebla to the Yucatán, Central America, and northwestern Colombia
REFERENCES: Blake 1922, CONABIO, Pennington 1990

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Manilkara elata (Allemão ex Miq.) Monach. [syn. *Mimusops elata* Allemão ex Miq.] [probably includes *Manilkara huberi* (Ducke) A.Chev.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: maçaranduba, maçaranduba-vermelha, paraju
USES/NOTES: Martin *et al*. describe the fruit as edible. Also a valuable and scarce lumber source.
NATURAL RANGE: Brazil's south-central coastal forest (Rio de Janeiro and Espírito Santo)
REFERENCES: Martin *et al*. 1987, Pennington 1990

Manilkara excelsa (Duke) Standl. [syn. *Mimusops excelsa* Ducke]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: maçaranduba, maparajuba
USES/NOTES: Fruit and latex reportedly are edible.
NATURAL RANGE: Amazonian Brazil primarily along the Tapajos River
REFERENCES: IBGE 1980, Martin *et al*. 1987, Pennington 1990

Manilkara huberi (Ducke) A.Chev. [syn. *Mimusops huberi* Ducke] [probably best treated as a synonym of *Manilkara elata* (Allemão ex Miq.) Monach.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: black balata, bulletwood, cow tree, milk tree
PORTUGUESE: maçaranduba, maçaranduba-balata, maçaranduba-bois-vache, maçaranduba-da-terra-firme, maçaranduba-mansa, maçaranduba-verdadeira, maparajuba, massaranduba
SPANISH: chupón, pulgo negro, purgo, purguo
USES/NOTES: Yellow to dark, ripe fruits are edible and sold in local markets. Latex has the consistency and color of cream and an agreeable flavor. Too much latex, however, is said to cause constipation. Large tree also is a valuable lumber source.
NATURAL RANGE: Amazonian Brazil, the Guianas, and southern Venezuela
REFERENCES: Balée 1994, Cavalcante 1991, IBGE 1980, Martin *et al*. 1987, Pennington 1990, Silva *et al*. 1977

Manilkara jaimiqui subsp. *emarginata* (L.) Cronquist [syn. *M. bahamensis* (Baker) H.J.Lam & B.Meeuse, *Mimusops sieberi auct. non.* A.DC. *nom. illeg.*]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: wild dilly, wild sapodilla
USES/NOTES: Roundish, golf-ball sized, brown fruits of this endangered species are edible.
NATURAL RANGE: South Florida, the Florida Keys, and The Bahamas
REFERENCES: Pennington 1990, Nelson 1994, Wunderlin *et al.* 2016

Manilkara salzmannii (A.DC.) Lam.
FAMILY: Sapotaceae (sapodilla)

PORTUGUESE: maçaranduba, maçaranduba-de-fruta-vermelha, maçaranduba-mirim, maçaranduba-preta, maçaranduba-verdadeira, massaranduba-mirim
USES/NOTES: Dark, purple to black ruits are edible.
NATURAL RANGE: Coastal Brazil from Paraíba to Rio de Janeiro
REFERENCES: Pennington 1990

Manilkara staminodella Gilly
FAMILY: Sapotaceae (sapodilla)
ENGLISH: sapodilla
PORTUGUESE: maçaranduba, massaranduba
SPANISH: chicle de segunda, chiquibul, sapodilla, tijerillo
USES/NOTES: Tree is a chicle source.
NATURAL RANGE: Guatemala and Belize to Costa Rica
REFERENCES: Lundell 1976, Pennington 1990

Manilkara subsericea (Mart.) Dubard [syn. *Manilkara bella* Monach.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu-da-restinga, guracica, maçaranduba, massaranduba, paraju
USES/NOTES: Fruit is edible. Also a good lumber source that is being over exploited.
NATURAL RANGE: Southeastern and southern Brazil from Espírito Santo to Santa Catarina
REFERENCES: Grandtner and Chevrette 2014, Fernandes *et al*. 2013, Forzza 2010

Manilkara triflora (Allemão) Monach. [syn. *Mimusops triflora* Allemão]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: maçaranduba, maçaranduba-da-praia, maçarandubarana
USES/NOTES: Yellowish-orange to reddish-orange ripe fruits are edible.
NATURAL RANGE: Eastern and northeastern Brazil
REFERENCES: Forzza 2010, MBG-Tropicos, Pennington 1990

Manilkara valenzuelana (A.Rich.) T.D.Penn. [syn. *Labourdonnaisia albescens* (Grisebach) Benth.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: acana, acana blanca, almique, nisperilla, nisperillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Cuba and Hispaniola, possibly to Puerto Rico
REFERENCES: ITIS, Martin *et al*. 1987, Pennington 1990

Manilkara zapota (L.) P.Royen [syn. *M. achras* (Mill.) Fosberg, *M. zapotilla* (Jacq.) Gilly, *Achras mammosa* L. *nom. illeg.*, *Achras sapota* L., *Achras zapota* L., *Sapota achras* Mill.]

FAMILY: Sapotaceae (sapodilla)
ENGLISH: beef apple, chicle, chicle sapote, chicle tree, chiku, mespel sapodilla, naseberry, red sapodilla, sapodilla, sapodilla plum, wild sapote
PORTUGUESE: sapota, sapoti, sapotilha
SPANISH: caimito brasilero, canistel, chicle, chico, chico sapote, chico zapote, chiko, chupa-chupa, isperhuala, mamey colorado, níspero, peruétano, sapote, sapodillo, sapotilla, ya, yaa, zapote, zapote blanco, zapote chico, zapote colorado, zapote chupachupa, zapote morado, zapotillo
USES/NOTES: Yellowish-brown, rough-skinned fruits have a sweet rich flavor, and white latex (called *chicle*) from the trunk is a principal commercial chewing gum source. Powdered seeds are medicinal, and wood is used in general carpentry. Cultivated for millenniums by the Aztecs and Maya, now widespread.
NATURAL RANGE: Southern Mexico and Central America to Nicaragua
REFERENCES: Alcorn 1984, Balick 1985, Campbell 1984, Duke 1986, Duke and Vásquez 1994, Guia Rural n.d., León 1987, Moran 1982, Morton 1987a, Nations 1992, Omawale 1973, OAS 1973, Pennington 1990, Popenoe 1974, Rehm and Espig 1991, Reining and Heinzman 1992, Samson 1980, Schneider 1987, Smith *et al*. 1992, Will 1991

Mansoa alliacea (Lam.) A.H.Gentry [syn. *Pachyptera alliacea* (Lam.) A.H.Gentry, *Pseudocalymma alliaceum* (Lam.) Sandwith]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: garlic vine, wild garlic
PORTUGUESE: cipó-alho, cipó-d'alho, cipó-de-alho
SPANISH: aaxux ts'aah (Huastec), ajo de perro, ajo sacha, boens, kaép (Jívaro), nia boens, sacha ajo, sacha de ajos, se|-se beqüe (Siona)
USES/NOTES: Garlic-flavored leaves and stems (or just bark) are used like garlic to season foods. Possibly misidentified by Alcorn, since *M. alliacea* does not naturally occur in Mexico, whereas *M. hymenaea* does. Of course the identified plant may have been cultivated.
NATURAL RANGE: Neotropical humid forests from Amazonian Brazil, the Guianas, Venezuela, Bolivia, Colombia, Ecuador, Peru, Panama, Nicaragua, and Costa Rica
REFERENCES: Alcorn 1984, Duke and Vásquez 1994, Forzza 2010, Gentry 1979a, MBG-Tropicos, Omawale 1973

Mansoa hymenaea (DC.) A.H.Gentry [syn. *Bignonia hymenaea* DC.]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: garlic vine
SPANISH: ajillo, ajo sacha macho, bejuco ajo, bejuco de ajillo, bejuco de ajo, loobabeete, tapani

USES/NOTES: Garlic-flavored leaves and stems are used like garlic to season foods.
NATURAL RANGE: Neotropics including tropical Mexico, Central America (perhaps excluding El Salvador), Puerto Rico, Grenada and St. Lucia in the Lesser Antilles, Colombia, Ecuador, Brazil (southern Bahia, Espírito Santo, and Rio de Janeiro), northern Amazonian Peru, southern Venezuela, and French Guiana
REFERENCES: Campos Villanueva *et al.* 2004, CONABIO, Duke and Vásquez 1994, Forzza 2010, Gentry (A.) 1982, MBG-Tropicos

Mansoa standleyi (Steyerm.) A.H.Gentry [syn. *Pseudocalymma standleyi* Steyerm.]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: garlic vine
SPANISH: abuta macho, ajo sacha, ajo sacha hembra, ajus huasca (Quichua), bejuco de ajo, káipi (Jívaro), sacha ajos, sacha aju
USES/NOTES: Garlic-flavored leaves and stems are used like garlic to season foods.
NATURAL RANGE: Tropical South America from Amazonian Brazil (Amazonas and Pará), Amazonian Bolivia and Peru, tropical Ecuador and Colombia, southern Venezuela, and the Guianas to Costa Rica
REFERENCES: Duke and Vásquez 1994, Gentry (A.) 1982, MBG-Tropicos

Maranta arundinacea L.
FAMILY: Marantaceae (arrowroot)
ENGLISH: arrowroot, bermuda arrowroot, maranta, Saint Vincent arrowroot, wild arrowroot
PORTUGUESE: agutiguepe, agutigue-pé, araia, araruta, araruta-caixulta, embiri, vai-vem
SPANISH: amaranta, ara-ruta, arará, araruta, arroruz, arrurruz, aru-aru, bribri, camotillo, caualla, chaac (Maya), chuchute, guapo, guate, jamachipeke, juajua, maranta, sagú, shimi pampana, tsmo, xe'tz'in (Q'eqchi'), yuquilla, zulú
USES/NOTES: Tubers, from cultivars or collected from the wild, are made into flour, starch (edible and industrial), baby food, and pudding. Finely ground powder is used in glue, body powders, and paperless carbon copying. Considered the most digestible starch. The arrowroot of commerce was once more widely consumed than today, though renewed interest is emerging.
NATURAL RANGE: Venezuela and Brazil perhaps to the Lesser Antilles
REFERENCES: Balick and Arvigo 2015, Bhat 1994, Bourke *et al.* 1987, Brücher 1989, Cárdenas 1969, Duke 1986, Duke and Vásquez 1994, Gragson 1997, Guia Rural n.d., Howard 1994, Kermath (notes), León 1987, Leung 1961, Mabberley 1987, Omawale 1973, OAS 1973, Purseglove 1972, Yamaguchi 1983

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Maranta gibba Sm. [syn. *M. divaricata* Roscoe]
FAMILY: Marantaceae (arrowroot)
ENGLISH: maranta, mountain arrowroot, tie-tie, wild arrowroot
SPANISH: chaac (Maya), hoja de piedra, hojilla, papatilla, platanillo, sagú, t'aau'ok (Huastec)
USES/NOTES: Root is an emergency food in Paraguay. Stems are used to weave baskets.
NATURAL RANGE: Neotropics from Eastern and southern Mexico, the Lesser Antilles, Central America, and South America including Colombia, Ecuador, Bolivia, Paraguay, northern Argentina, Brazil, Venezuela, and the Guianas. Forzza considers *M. divaricata* as a Brazilian endemic species that occurs from Pernambuco to Rio Grande do Sul
REFERENCES: Balick and Arvigo 2015, Breedlove 1986, Brücher 1989, Lascurain Rangel 1995, Starr Virtual Herbarium, Vibrans n.d.

Maranta ruiziana Körn.
FAMILY: Marantaceae (arrowroot)
SPANISH: chíki (Jívaro), maaihiiba
USES/NOTES: Cultivated for its white, juicy root, which is eaten raw or cooked in various ways. Jívaro drink boiled juice to treat kidneys.
NATURAL RANGE: Tropical South America
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Kennedy *et al.* 1988, MBG-Tropicos

Marcgravia sp.
FAMILY: Marcgraviaceae (marcgravia)
SPANISH: namontaque (Huaorani)
USES/NOTES: Reddish-orange fruits of a climing *Marcgravia* species are eaten by Huaorani children of Amazonian Ecuador.
NATURAL RANGE: Amazonia
REFERENCES: Davis and Yost 1983

Margaritaria nobilis L.f. [syn. *Phyllanthus nobilis* (L.f.) Müll.Arg.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: bastard hog-berry
SPANISH: barudo
USES/NOTES: Immature, green fruits are tart and said to be edible.
NATURAL RANGE: Mexico and the West Indies to tropical South America
REFERENCES: Adams 1972, Brako and Zarucchi 1993, Burger and Huft 1995, Facciola 1990, Renner *et al.* 1990, Webster 1979

Marginatocereus marginatus (DC.) Backeb. [syn. *Cereus marginatus* DC., *Lemaireocereus marginatus* (DC.) Backeb.]
FAMILY: Cactaceae (cactus)

ENGLISH: Mexican fence-post cactus
SPANISH: cardón órgano parado, chilayo, malinche, órgano
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Mabberley 1987

Maripa panamensis Hemsl.
FAMILY: Convolvulaceae (morning-glory or sweet-potato)
SPANISH: miel quemada
USES/NOTES: Fruit is edible.
NATURAL RANGE: Panama, Colombia, northeastern Ecuador, northern Amazonian Peru, and western Venezuela
REFERENCES: Duke n.d., Fouqué 1972, Martin *et al*. 1987, MBG-Tropicos

Marlierea edulis Nied.
FAMILY: Myrtaceae (myrtle)
ENGLISH: cambuca, yellow jaboticaba
PORTUGUESE: cambucá, cambucá-verdadeiro, cambucazeiro
SPANISH: guayaba pilosa
USES/NOTES: Fruit is edible and the wood is used for tool handles.
NATURAL RANGE: Brazil
REFERENCES: Facciola 1990, Guia Rural n.d., Hoyas 1989, IBGE 1980, Martin *et al*. 1987

Marlierea guildingiana (Griseb.) Krug. & Urb.
FAMILY: Myrtaceae (myrtle)
SPANISH: guallabito zaba, guayabito, guayabito rebalsera
USES/NOTES: Red to black fruit is edible.
NATURAL RANGE: Southern Antilles, southern Central America, Guyana, and Venezuela
REFERENCES: Johnston and Colquhoun 1996, MBG-Tropicos

Marlierea montana (Aubl.) Amshoff [syn. *M. obtusa* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: carraboo, quackoo jamoon, packoo jamoon
USES/NOTES: Fruit pulp is eaten or made into wine locally.
NATURAL RANGE: Eastern Venezuela (Delta Amacuro and Bolívar), Guyana, Suriname, and French Guiana
REFERENCES: Amshoff 1951, Mabberley 1987, MBG-Tropicos, Omawale 1973

Marrubium vulgare L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: horehound, white horehound
PORTUGUESE: marroio-branco
SPANISH: marrubio

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USES/NOTES: Leaves are candied, used as a flavoring agent, or made into tea.
NATURAL RANGE: Mediterranean Europe, widely naturalized
REFERENCES: Clarke 1977, Facciola 1990, Fernald 1950, Gibbons 1966, Morton 1976a, PlantaMed, Tull 1978

Marsilea minuta L. [includes *M. brasiliensis* Mart., *M. polycarpa* Hook. & Grev.]
FAMILY: Pteridophyta (ferns)
ENGLISH: dwarf waterclover, Guayanan waterclover (*M. polycarpa*), pepperwort, small water-clover
SPANISH: helecho trébol de agua, lepido, mastuerzo
USES/NOTES: Stem and leaf of this aquatic herb are edible. Taxonomy is very unsettled.
NATURAL RANGE: Uncertain, probably tropical Africa, now Pan-tropical, naturalized in Florida and Georgia, absent from Brazil
REFERENCES: CONABIO, Davidse *et al.* 1995, Forzza 2010, Omawale 1973, USDA-NRCS

Matelea cordifolia (A.Gray) Woodson
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: Sonoran milk vine
SPANISH: talayote
USES/NOTES: Fruit is eaten as a vegetable.
NATURAL RANGE: Baja California Sur, Chihuahua, Sonora, and Arizona
REFERENCES: CONABIO, Pío-León *et al.* 2017, MBG-Tropicos, USDA-NRCS

Matelea pringlei (A.Gray) Woodson
FAMILY: Asclepiadaceae (milkweed)
ENGLISH: Sonoran milk vine
SPANISH: talayote chino
USES/NOTES: Fruit is eaten as a vegetable.
NATURAL RANGE: Baja California, Baja California Sur, and Sonora
REFERENCES: CONABIO, Pío-León *et al.* 2017, MBG-Tropicos, USDA-NRCS

Matelea rivularis Woodson
FAMILY: Asclepiadaceae (milkweed)
SPANISH: tsemtsem (Shuar)
USES/NOTES: Leaves are eaten by the Shuar of Ecuador.
NATURAL RANGE: Western Amazonia to the eastern Andes of Bolivia, Ecuador, and Peru
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos, Woodson 1960

Matelea velutina (Schltdl.) Woodson [syn. *Gonolobus velutinus* Schltdl.]
FAMILY: Asclepiadaceae (milkweed)
SPANISH: orejón

USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Mexico from Tamaulipas to the Yucatán, Belize and Guatemala
REFERENCES: Arellano Rodríguez *et al.* 2003, MBG-Tropicos, Standley and Williams 1969

Matisia bicolor Ducke [syn. *Quararibea bicolor* (Ducke) Cuatrec.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
PORTUGUESE: sapota-macho
USES/NOTES: Rarely cultivated, the succulent fruit's flavor is similar to the mango (*Mangifera indica*).
NATURAL RANGE: Western Amazonian Brazil to Amazonian Peru and Bolivia
REFERENCES: Brako and Zarucchi 1993, MBG-Tropicos, Shanley *et al.* 2011

Matteuccia struthiopteris (L.) Todaro [syn. *M. pensylvanica* (Willd.) Raymond, *Osmunda struthiopteris* L.]
FAMILY: Pteridophyta (ferns)
ENGLISH: fiddleheads, ostrich fern
USES/NOTES: Young, tightly curled fiddleheads are eaten generally well cooked as a vegetable or pickled. Considered a delicacy in Maine, they are harvested from the wild in early spring before unfurling.
NATURAL RANGE: Northeastern U.S. and adjacent Canada to portions of temperate regions of the Old World.
REFERENCES: Harris 1972, Kermath (notes), Mabberley 1987, Tomikel 1986

Mauritia carana Wallace [syn. *Orophoma carana* (Wallace) Spruce]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: caraná, caranã-grande, caranãzinho
SPANISH: aguaje, aguaje del varillal, canangucha de sabana, caraná
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northwestern Amazonian lowlands from Colombia and Peru through western Amazonian Brazil, and extreme southern Venezuela
REFERENCES: Duke and Vásquez 1994, Henderson *et al.* 1995, Silva *et al.* 1977

Mauritia flexuosa L.f. [syn. *M. vinifera* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: aeta, alta palm, buriti palm, eta, ita palm, ite, ite palm, mauritia, mauritia wine, miriti palm, moriche palm, wine palm

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PORTUGUESE: bâche, boriti, buriti, buriti-do-brejo, buritizeiro, caranda-guaçu, liokoho, meriti, miriti, moriti, muriti, palmeira-dos-brejos, patoá
SPANISH: acho, achual, aguaje, aguaschi, bache, canangucha, cananguche, iñéjhe, kekyura, moriche, moréte, marití, miritί, muritί, ohidu, palma mauritia, nain, ne, non, palma real
USES/NOTES: Mesocarps of the round 5-7cm long, scaly, dark, reddish fruits, rich in carbohydrates and vitamins B-1 and C, are eaten out of hand, dried and used for a starchy flour, or mashed for juice (*vinho de buriti* in Brazil), which may be fermented into an alcoholic beverage (*chiche de moriche* in Colombia, *chicha* in Ecuador), or for ice cream. Fruits also are an edible oil source. Sweet sap (to 50% sugar) tapped from the inflorescence is boiled down and directly consumed, or used for palm wine. A fiber used for weaving is obtained from the petiole. Spongy material from the petiole is sometimes used for bottle corks and the petiole itself can be made into paper. Spiny or smooth stems are fashioned into canoes and weapons. Seeds are used to make buttons. Important in local markets and for subsistence consumption.
NATURAL RANGE: Greater Amazonia through the Guianas and Venezuela to Trinidad
REFERENCES: Bourke *et al*. 1987, Cid 1978, Duke and Vásquez 1994, Fearnside 1985, Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Gómez-Beloz 2002, Kahn and de Granville 1992, Kermath (notes), Leung 1961, Mabberley 1987, Omawale 1973, OAS 1973, Padoch 1988, Pedersen and Balslev 1990, Rehm and Espig 1991, Schultes 1988, Silva *et al*. 1977, Soukup 1970, UFA/NYBG, Vásquez and Gentry 1989

Mauritiella aculeata (Kunth) Burret [syn. *Mauritia aculiata* Kunth]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: buritirana, caranã-de-espinhos, caraná, caranaí
SPANISH: aguajillo, cadanarite, moriche, morichito
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Margins of the Rio Negro of northern Amazonian Brazil into Colombia, and Venezuela
REFERENCES: Anderson 1978, Duke and Vásquez 1994, Henderson 1995, Henderson *et al*. 1995, Listabarth 1999, Martin *et al*. 1987, Silva *et al*. 1977

Mauritiella armata (Mart.) Burret [syn. *Mauritia armata* Mart., *Mauritia huebneri* Burret, *Mauritia martiana* Spruce]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: baby ité
PORTUGUESE: buriti-caranã, buriti-mirim, buritirana, caraná, caranã, caraná-grande, caranaí, caranatinga, jussara, pati

SPANISH: aguajillo, buriticilli, canaguchillo, caraña, caranaí, kantine-é, kauwaya, moretillo, morichito, morichito de tierra firme, palmilla
USES/NOTES: Fruit pulp is made into juice and liquid mesocarp is drunk.
NATURAL RANGE: Amazonia into eastern Venezuela, Guyana, and Suriname
REFERENCES: Cavalconte 1991, De la Torre *et al*. 2009, Henderson 1995, Henderson *et al*. 1995, Martin *et al*. 1987, Martins *et al*. 2014, Silva *et al*. 1977

Mayna grandifolia H.Karst.
FAMILY: Flacourtiaceae (flacourtia)
PORTUGUESE: carrapicho-bravo
SPANISH: achiote de venado
USES/NOTES: Aril is edible.
NATURAL RANGE: Colombia
REFERENCES: Martin *et al*. 1987, Sleumer 1980, UFA/NYBG

Mayna odorata Aubl.
FAMILY: Flacourtiaceae (flacourtia)
PORTUGUESE: anilina, escova-de-macaco, grão-de-macaco, mata-calado
SPANISH: bogimoncamo, uchich tumashnum
USES/NOTES: Fruit is eaten by Amazonian Amerindians. Also used as a tonic.
NATURAL RANGE: Western Amazonian Brazil (Acre and probably Amazonas) to the lowland eastern Andes of Peru and Ecuador
REFERENCES: Bennett *et al*. 2001, Davis and Yost 1983, Sleumer 1980, UFA/NYBG

Maytenus boaria Molina
FAMILY: Celastraceae (bittersweet or spindle tree)
ENGLISH: Chilean mayten tree, mayten tree
PORTUGUESE: boaria
SPANISH: maitén
USES/NOTES: Seeds produce an edible cooking oil.
NATURAL RANGE: Argentina and Chile
REFERENCES: Facciola 1990, Marticorena and Quezada 1985

Medeola virginiana L.
FAMILY: Liliaceae (lily)
ENGLISH: cucumber-root, Indian cucumber, Indian cucumber-root
USES/NOTES: Small tuberous rhizomes are eaten raw, cooked, or pickled, though may be diuretic or purgative in sufficient volumes.
NATURAL RANGE: Southeastern Canada to Louisiana and northern Florida (endangered in Florida)

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REFERENCES: Fernald 1950, Fernald *et al.* 1958, Gibbons 1966, Harris 1972, Mabberley 1987, Peterson 1977, Radford *et al.* 1968, Tomikel 1986, Uphof 1968

Medicago lupulina L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: black medic, black medick, hop clover, shamrock, yellow trefoil
SPANISH: lupulina, trébol amarillo
USES/NOTES: Seeds are edible, often made into a cracker spread. Said to be the original shamrock.
NATURAL RANGE: Eurasia
REFERENCES: Mabberley 1987, Molares and Ladio 2012b, Peterson 1977, Tomikel 1986

Medicago sativa L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: alfalfa, buffalo herb, hay, lucern, lucerne, sweet lucerne
PORTUGUESE: alfafa, alfafa-de-flor-roxa, alfafa-de-provença, alfafa-verdadeira
SPANISH: alfa, alfa alfa, alfalfa, alfar, guaranda, lucerne, mielga, omas
USES/NOTES: Grown primarily for livestock feed, hay, fodder, and silage, though leaves and stems are a chlorophyll source and seed produce a dying oil or are used as a condiment. Also grown by beekeepers as a honey source.
NATURAL RANGE: Middle East, western Persia, or perhaps Europe or North Africa, now naturalized and weedy in favorable environments
REFERENCES: Ducke and Black 1954, Franquemont *et al.* 1990, Harris 1972, IBGE 1980, Leung 1961, OAS 1973, Schwanitz 1966, Soukup 1970, Uphof 1968, Usher 1974

Melicoccus bijugatus Jacq. [syn. *Melicocca bijuga* L. *nom. illeg.*]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: chenet, genip, genip tree, guinep, honeyberry, kenip, mamocillo, mamoncillo, pitomba, Spanish lime
PORTUGUESE: olho-de-boi, pitomba
SPANISH: escanjocote, grosella de miel, guaco, guaya, guayo, huaya, limoncillo, macao, maco, mamón, mamoncillo, motoyoé, muco, papamundi, papamundo, pitomba, quenepa
USES/NOTES: Thin tart aril from the small, green fruit is eaten fresh and seeds may be eaten roasted. Seeds also are used to treat dysentery. Fruits are similar to the pitomba (*Talisia esculenta*), though somewhat larger and green rather than brown

when ripe. Sold in markets frequently in bunches tied at the stems.
NATURAL RANGE: Amazonia, northern South America, or the Antilles, now widespread
REFERENCES: Campbell 1984, CFNI 1974, Cavalcante 1991, Duke and Vásquez 1994, Kermath (notes), Leung 1961, Mabberley 1987, Omawale 1973, OAS 1973, Peret 1985, Popenoe 1974, Rodríguez Martínez 1987, Silva *et al*. 1977, Usher 1974

Melicoccus lepidopetalus Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: coquito de san juan, ivapovo, motoyoé, yvapovó
USES/NOTES: Scant fruit aril is edible.
NATURAL RANGE: Northern Argentina, Bolivia, central-western Brazil, and Paraguay
REFERENCES: MBG-Tropicos, Mostacedo and Uslar 1999

Melicoccus pedicellaris (Radlk.) Acev.Rodr. [syn. *Talisia pedicellaris* Radlk.]
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: mamotakon
USES/NOTES: Tart fruit is eaten locally.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, northeastern Amazonian Peru, and southern Venezuela
REFERENCES: Acevedo-Rodríguez 2003, Forzza 2010, Guarim Neto *et al.* 2000, MBG-Tropicos

Melilotus albus Medik. [syn. *M. alba* Medik. (spelling variant), *M. albus* Desr. *nom. illeg.*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: melilot, white melilot, white sweet clover
PORTUGUESE: flor-do-mel, meliloto, meliloto-branco, trevo-branco
SPANISH: meliloto, trébol de bokhara
USES/NOTES: Protein-rich seeds and young leaves are edible. Leaves and flowers are used to make a medicinal/beverage tea.
NATURAL RANGE: Eurasia
REFERENCES: Crowhurst 1972, Mabberley 1987, Molares and Ladio 2012b, Peterson 1977, Uphof 1968

Melilotus officinalis (L.) Pall.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: yellow melilot, yellow sweet clover
PORTUGUESE: anajá-cheiroso, meliloto, meliloto-amarelo, trevo-amarelo, trevo-cheiroso, trevo-de-cheiro, coroa-de-rei
SPANISH: meliloto

USES/NOTES: Protein-rich seeds and young leaves are edible. Leaves and flowers are used to make a medicinal/beverage tea.
NATURAL RANGE: Eurasia
REFERENCES: Crowhurst 1972, Mabberley 1987, Peterson 1977, Uphof 1968

Melissa officinalis L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: balm, balm mint, common balm, English balm, garden balm, heart's-delight, lemon balm, melissa, sweet balm, tea balm
PORTUGUESE: capim-da-lapa, carmelita, carmelitana, chá-de-França, cidrilha, citronela maior, erva-cidreira, limonete, melissa, melissa-romana, meliteria
SPANISH: balsamita maior, cedrón limonera, cidrón, cidronella, citronella, hoja de limón, melisa, torongil, toronjil, toronjina
USES/NOTES: Leaves are used as a condiment in salads and cooked dishes, a flavoring in liqueurs, and a medicinal tea. Also the source of an oil used in medicines, perfumes, and salves.
NATURAL RANGE: Eastern Mediterranean or southern Europe
REFERENCES: Bourke *et al.* 1987, Carneiro Martins 1989, CONABIO, Guia Rural n.d., Mabberley 1987, Morton 1976a, Rodríguez Martínez 1990, Schneider 1987, Uphof 1968

Melocactus curvispinus Pfieffer [syn. *M. ruestii* K.Schum.]
FAMILY: Cactaceae (cactus)
SPANISH: barba de viejo, biznaga de dulce, buche, chile, gorro turco
USES/NOTES: Fresh fruits are tasty.
NATURAL RANGE: Central America and southern and west-central Mexico
REFERENCES: Breedlove 1986, Britton and Rose 1963, CONABIO, Facciola 1990, MBG-Tropicos, Taylor 1991

Melocactus curvispinus subsp. *caesius* (H.L.Wendl.) N.P.Taylor [syn. *M. caesius* H.L.Wendl.]
FAMILY: Cactaceae (cactus)
SPANISH: buche, melón de monte, pichigüey, pitigüey
USES/NOTES: Fresh fruits are said to be tasty.
NATURAL RANGE: Coastal Venezuela to nearby coastal Colombia, Trinidad, and perhaps to coastal Suriname
REFERENCES: Britton and Rose 1963, Hoyas 1989, MBG-Tropicos

Melocactus intortus (Mill.) Urb. [syn. *M. communis* (Aiton) Link & Otto]
FAMILY: Cactaceae (cactus)
ENGLISH: melon cactus, Turk's cap cactus, Turk's head
USES/NOTES: Fruits are edible.

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NATURAL RANGE: Northern West Indies, The Bahamas, and the Turks and Caicos Islands
REFERENCES: Adams 1972, Britton and Rose 1963, Facciola 1990, Nellis 1994, Taylor 1991

Melothria dulcis Wunderlin
FAMILY: Cucurbitaceae (gourd)
SPANISH: kimúntsu, nu-sulá (Guaymi), puro-puro, sandiyita
USES/NOTES: Climbing vine's fruit, to 7cm long, whitish-green with dark green longitudinal stripes to yellow-orange with yellow to orange pulp, is eaten locally and much appreciated in places.
NATURAL RANGE: Nicaragua to Panama in Central America, humid lowlands of Colombia and Ecuador, Amazonian Peru, and western Amazonian Brazil (Acre)
REFERENCES: Krings and Braham 2010, MBG-Tropicos, Starr Virtual Herbarium

Melothria pendula L. [perhaps subordinate to *M. scabra* Naudin]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: creeping cucumber, drooping melonnettle, Guadeloupe cucumber, melothria, squirting cucumber, wild cucumber
PORTUGUESE: abóbora-do-mato, abobrinha-do-mato, guardião, melão-de-beija-flor, melão-de-morcego, pepinículo, pepininho-pintado, pepino-bravo, pepino-de-sapo, pepino-do-mato, pepino-silvestre, taiuiá-miúdo
SPANISH: baleeyail an t'eel (Huastec), baleeyail rata (Huastec), bejuco de culebra, calabacita, chinchinkias, chilacayotillo de pajarito, chilacayotillo de ratón, chilacayotillo silvestre, chilacayotito, esponjuela, granadilla, k'um-tulub (Maya), k'uum tulub (Maya), meloncito, miná na (Mixtec), pentocz (Zoque), pepinillo silvestre, pepinito, raka maje, sandía chiquita, sandía de la lagartija, sandía de lagartija, sandía de monte, sandía de pájaro, sandía de ratón, sandía kaan, sandía kann, sandía silvestre, sandía stulub, sandía tuul, sandía tzitzi, sandía xiiw, sandía xiw, sandía xtulub, sandiíta, sandíita, sandillita, sandita, sandiyita, siña spuun (Totonac), tintuyu vali (Mixtec), tomatito, tomatito chilacayotito, tulub (Maya), xtulub (Maya)
USES/NOTES: The 1cm long, slightly elongated sweet and tart fruit, which resembles a tiny watermelon is eaten locally in many areas throughout its range. The fruit also is reported as laxative.
NATURAL RANGE: widespread in the Americas where sufficient moisture is available from the tropics to the warmer midlatitudes
REFERENCES: Accorsi *et al.* n.d., Bennett *et al.* 2001, Campos Villanueva *et al.* 2004, CONABIO, FloraSBS, Forzza 2010, ITIS, Kermath (notes), Lira and Caballero 2002, Lira and Casas 1998,

Krings and Braham 2010, MBG-Tropicos, Porcher 1995, Russell *et al.* n.d., USDA-ARS, Wunderlin *et al.* 2016

Melothria pringlei (S.Watson) Mart.Crov. [perhaps subordinate to *M. scabra* Naudin]
FAMILY: Cucurbitaceae (gourd)
SPANISH: sandía cimarrona, sandiíta, tiná-na (Mixtec), tomatito
USES/NOTES: Climbing vine's fruit, whitish-green with dark green longitudinal stripes with delicate pulp, is eaten locally and appreciated in places. Young leaves, shoots, and tendrils are eaten as cooked greens, or *quelites*.
NATURAL RANGE: West-central Mexico
REFERENCES: CONABIO, MBG-Tropicos

Melothria scabra Naudin [may include *M. pendula* L. and *M. pringlei* (S.Watson) Mart.Crov.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: creeping cucumber, cucamelon, Guadeloupe cucumber, Mexican gherkin, Mexican miniature watermelon, Mexican sour cucumber, Mexican sour gherkin, mouse melon
SPANISH: cochinito, granadillita, melón ratón, pepinillo, sandita, sandía de culebra, sandía de monte, sandía de ratón, sandía silvestre, sandillita, sandillita de culebra, xtulub
USES/NOTES: The 1.5cm long fruit of this climbing vine is edible with a taste resembling a sweet though slightly tangy cucumber.
NATURAL RANGE: Mexico to northern Colombia and northwestern Venezuela
REFERENCES: CONABIO, Krings and Braham 2010, MBG-Tropicos, Porcher 1995, Quattrocchi 2012

Mentha aquatica L. [syn. *M. dumetorum* var. *natalensis* Briq.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: lemon mint, water mint
PORTUGUESE: citrate, hortelã-da-água, hortelã-da-ribeira, hortelã-de-água, hortelã-dos-ribeiros, hortelã-mourisca, hortelã-pimenta, hortelã-pimenta-bastarda, menta
SPANISH: hierbabuena, menta, menta silvestre, poleo, polleo, yerbabuena
USES/NOTES: Cultivated and used as a flavorful herb.
NATURAL RANGE: Mediterranean Eurasia, naturalized in the Americas
REFERENCES: Mabberley 1987, Voss 1996, Zuloaga *et al.* 2008

Mentha arvensis L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: cornmint, field mint, mint, wild mint
PORTUGUESE: hortelã-pimenta, menta, vick

SPANISH: hierbabuena, menta, menta silvestre, poleo, polleo, yerbabuena
USES/NOTES: Leaves are used as a condiment. The oil is used as a medicine, to flavor candy, foods, and beverages, and to scent cigarettes. The principal menthol source for cigarettes.
NATURAL RANGE: Eastern Mediterranean, or possibly China
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., Hylton 1974, Mabberley 1987, Oliveira *et al*. 2010, Rehm and Espig 1991, Sanecki 1974, von Reis Altschul 1973

Mentha x piperita L. (pro sp.) [possible hybrid of *M. aquatica* (water mint) and *M. x spicata* (spearmint)]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: mint, peppermint
PORTUGUESE: hortelã, hortelã-das-cozinhas, hortelã-das-panelas, hortelã-do-campo, hortelã-pimenta, hortelã-preta, menta
SPANISH: hierbabuena, menta inglesa, menta piperita, yerbabuena
USES/NOTES: The source of peppermint oil, an essential, aromatic oil used to flavor chewing gum, candies, and liqueurs. Also medicinal.
NATURAL RANGE: Eurasia to North Africa, or England
REFERENCES: Carneiro Martins 1989, Ellis and Stevenson 1950, IBGE 1980, Guia Rural n.d., Ladio *et al*. 2013, Mabberley 1987, Soukup 1970, Uphof 1968

Mentha pulegium L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: English pennyroyal, European pennyroyal, pennyroyal
PORTUGUESE: erva-de-são-lourenço, poejo, poejo-das-hortas, poejo-real
SPANISH: hierba buena de menta, menta, menta poleo, peperina, polea, poleio, poleo, póleo, poleo blanco, poleo del campo, poleo manchado, poleomenta, poleo menta, poleo-menta, poleo real, poleos, poleo silvestre, poleu, poliol, tanagel, té del campo, té poleo
USES/NOTES: Highly aromatic leaf is used as a seasoning and for tea, though it has been used more extensively in folk medicine.
NATURAL RANGE: Europe, widely cultivated and naturalized in the Americas
REFERENCES: CONABIO, Guia Rural n.d., IBGE 1980, MBG-Tropicos

Mentha spicata L. [syn. *M. viridis* L.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: bush mint, common mint, garden mint, lamb mint, mackerel mint, mint, spearmint
FRENCH: menthe verte

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PORTUGUESE: hortelã, hortelã-comum, hortelã-verde, levante, menta, vik
SPANISH: alfabieso (Nahuatl), hierbabuena, hierbabuena arodi, hierbabuena lisa, khoa, menta, menta crespa, menta romana, menta verde, té de yerbabuena
USES/NOTES: Aromatic essential oil is used to flavor candy and chewing gum and dried leaves are used as a spice. Carvone containing tops and leaves are medicinal.
NATURAL RANGE: Europe, Asia and North Africa, widely cultivated
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Branch and Silva 1983, Guia Rural n.d., Jardim Botânico de Brasília 1990, Mabberley 1987, Omawale 1973, Soukup 1970, Uphof 1968, von Reis Altschul 1973

Mentha suaveolens Ehrh.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: apple mint, big-leaf mint, pineapple mint, round-leaved mint, woolly mint
PORTUGUESE: hortelã-brava, mentastro
SPANISH: berdonia, betónica, cándalo, hierba áspera, hierba brava, hierba buena, hierba buena de burro, hierbabuena, hierbabuena bastarda, hierbabuena de borrico, hierbabuena de burro, hierbabuena silvestre, hierba sapera, hortelana, hortelana de perro, hortelana romana, hortolana, hortolana de burro, madrastra, maestranza, maestranzo, mandrasto, manrubios, marrubio, mastrancho, mastranto, mastranza, mastranzo, mastranzo colorado, mastranzo común, mastranzo oloroso, mastranzo remendado, mastranzos, mastranzo salsero, mastranzo silvestre, mastroncho, mastronzo, matapulgas, matranto, matranzo, matroncho, maztrancho, menstránzano, menta, menta borde, menta brava, menta de agua, menta de burro, menta de caballo, mentastro, menta tequina, mentrasto, mestranto, mestranzo, mostranzo, padrasto, padrastro, padrastros, poleo, yerba buena de burro, yerba santa, yerba sapera, yerba zapera
USES/NOTES: Leaves are used in mint sauces, jellies, as a flavorful herb in cooking, and for tea.
NATURAL RANGE: Southern and western Europe, widely cultivated and naturalized in the Americas
REFERENCES: CONABIO, Mabberley 1987

Mentha x verticillata L. [hybrid of *M. aquatica* L. *x M. arvensis* L.] [syn. *M. x sativa* L.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: common mint, mint, scotch spearmint, whorled mint
PORTUGUESE: hortelã, hortelã-comum, hortelã-das-hortas, hortelã-romana
SPANISH: hierba buena, hierbabuena, menta romana, poleo

USES/NOTES: Natural hybrid is cultivated for its leaf, which is used as a flavorful herb and for tea.
NATURAL RANGE: Europe, cultivated elsewhere
REFERENCES: IBGE 1980, USDA-ARS

Mentzelia aspera L. [syn. *M. albicaulis* (Douglas ex Hook.) Douglas ex Torr. & A.Gray]
FAMILY: Loasaceae (blazing-star)
ENGLISH: mentzelia, tropical blazingstar (*M. aspera*), whitestem blazingstar (*M. albicaulis*)
USES/NOTES: Seeds have been parched and ground into a fine meal in North America. *M. albicaulis* was considered the North American species, while *M. aspera* was treated as the Neotropical taxon. They are now combined.
NATURAL RANGE: Americas from western Canada to northern Argentina including the Greater Antilles
REFERENCES: Kindscher 1987, MBG-Tropicos, Uphof 1968, USDA-NRCS, Yanovsky 1936

Menyanthes trifoliata L.
FAMILY: Menyanthaceae (buckbean), previously Gentianaceae (gentian)
ENGLISH: bean trefoil, bitter trefoil, bitterworm, bog bean, bog hop, bog myrtle, bog nut, bogbean, brook bean, buck bean, buck-bean, buckbean, common bogbean, marsh clover, marsh trefoil, moonflower, water shamrock, water trefoil
USES/NOTES: Dried and powdered rhizome is used in bread by Alaskan natives and leaves are made into tea or used as a substitute for hops (*Humulus lupulus*), though used primarily as a medicine.
NATURAL RANGE: Wetlands and bogs of north temperate regions including much of Canada and Alaska, the northern tier of states in the U.S. and higher elevations of some southern states in the Southwest and as far south as North Carolina in the East
REFERENCES: Harris 1972, ITIS, Mabberely 1987, Sievers 1930, Uphof 1968, USDA-NRCS

Menziesia ferruginea Sm.
FAMILY: Ericaceae (heath)
ENGLISH: false azalea, false huckleberry, mock azalea, rusty menziesia, rustyleaf
USES/NOTES: Fruits are edible.
NATURAL RANGE: Northwestern California through western Oregon and much of Washington to south-coastal Alaska, British Columbia, Alberta, western Montana, northwestern Wyoming, and Idaho
REFERENCES: Bailey Hortorium 1976, Uphof 1968

Merremia quinquefolia (L.) Hallier f. [syn. *Ipomoea quinquefolia* L.]

FAMILY: Convolvulaceae (morning-glory or sweet-potato)
ENGLISH: rock rosemary, white cowslip
SPANISH: akan k'athaw (Huastec), bejuco de mano, bejuco peludo, camotillo, campanita blanca, manecilla blanca, quiebra cántaro
USES/NOTES: Leaves are cooked as greens or *quelites* in the Huasteca region of Mexico.
NATURAL RANGE: Mexico to Panama, naturalized in Florida
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos, RSPM 2003, Wunderlin *et al.* 2016

Mertensia maritima (L.) Gray
FAMILY: Boraginaceae (borage)
ENGLISH: gromwell, oysterleaf, sea lungwort
USES/NOTES: Rhizome is edible.
NATURAL RANGE: Northern hemisphere, much of Canada and into New England including Maine, New Hampshire and Massachusetts
REFERENCES: Mabberley 1987, Uphof 1968, USDA-NRCS

Mespilus punctata (Jacq.) Dum. Cours. [syn. *Crataegus punctata* Jacq.]
FAMILY: Rosaceae (rose)
ENGLISH: dotted hawthorn, hillside hawthorn
USES/NOTES: Fruits are made into jelly.
NATURAL RANGE: North America, eastern and central U.S. and Canada
REFERENCES: Facciola 1990, Turner and Szczawinski 1979, USDA-NRCS

Metteniusa edulis H.Karst.
FAMILY: Icacinaceae (icacina) or Metteniusaceae (metteniusa)
SPANISH: cantyí, kandjí (Kogi), kandyí (Kogi), kanji (Kogi)
USES/NOTES: Fruit is eaten in the highlands of the Sierra Nevada de Santa Marta, Colombia.
NATURAL RANGE: Northern Colombia and the upper Napo of Amazonian Ecuador
REFERENCES: Cuadros 1990, Martin *et al*. 1987, MBG-Tropicos, Patiño 2002

Metteniusa nucifera (Pittier) Sleumer [syn. *Aveledoa nucifera* Pittier]
FAMILY: Icacinaceae (icacina) or Metteniusaceae (metteniusa)
SPANISH: macagua, urupagua, urúpagua
USES/NOTES: Seeds and bitter fruits are eaten cooked.
NATURAL RANGE: Western Venezuela and Amazonian Ecuador, and perhaps Amazonian Colombia
REFERENCES: Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos, Patiño 2002

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Miconia affinis DC. [also *M. klugii* Gleason, *M. longispicata* Triana, *M. poeppigii* Triana, *M. splendens* (Sw.) Griseb., *M. tomentosa* (Rich.) Don ex DC.]
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: buxixu, catuaba (*M. poeppigii*)
SPANISH: camasey, saquiyac
USES/NOTES: Fruits are eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonia and the Guianas, *M. splendens* ranges to the West Indies
REFERENCES: Adams 1972, Boom 1989, UFA/NYBG

Miconia albicans (Sw.) Triana
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: Georgia whiteman, whiteback
PORTUGUESE: branda-fogo, buxixu, café-do-mato, canela-de-velho, carrasco, folha-branca, jacatirão-folha-branca, mexerica, quaresma-branca, vence-demanda
SPANISH: lengua de vaca, negrito, serín de culebra, serín de niguey
USES/NOTES: Small, blueish-green berries, of the shrub to small tree, are edible.
NATURAL RANGE: Mexico and the West Indies to tropical South America
REFERENCES: Adams 1972, Jardim Botânico de Brasília 1989, Leitão *et al*. 2014, Martin *et al*. 1987, MBG-Tropicos, Ochoa-Gaona *et al*. 2011, Sommeijer *et al*. n.d.

Miconia boomii Wurdack
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: bimichëxë (Chácobo)
USES/NOTES: Fruit are eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonian Bolivia
REFERENCES: MBG-Tropicos, Killeen *et al.* 1993

Miconia calvescens DC.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: bush currant, miconia, purple plague, velvet tree
PORTUGUESE: abranda-fogo, árvore-de-veludo, capa-de-xangô, erva-de-xangô, erva-do-fogo
SPANISH: barbecho, chiriya tetacho, colca, coloradillo blanco, eshaona aqui, sierrilla
USES/NOTES: Dark purple fruits, about 1cm in diameter, are sweet
NATURAL RANGE: Neotropics, widely naturalized and highly invasive
REFERENCES: Leitão *et al*. 2014, MBG-Tropicos, USDA-ARS

Miconia chinantlana (Naudin) Almeda [syn. *Clidemia chinantlana* (Naudin) Triana]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: miconia

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USES/NOTES: Fruits are edible.
NATURAL RANGE: Southern Mexico (Chiapas and Oaxaca) and northwestern Guatemala (Huehuetenango)
REFERENCES: Breedlove 1986, CONABIO, Cowan 1983, MBG-Tropicos, Uphof 1968

Miconia ciliata (Rich.) DC.
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: caiuia-branca
USES/NOTES: Small dark purple fruit is edible.
NATURAL RANGE: Neotropics including southern Mexico, the Greater Antilles (Hispaniola and Jamaica), Trinidad, northern Bolivia, tropical Brazil, western Colombia, Ecuador, the Guianas, Paraguay, northern Amazonian Peru, and Venezuela
REFERENCES: CONABIO, d'Eeckenbrugge and Ferla 2000, dos Santos Costa *et al.* 2007, Forzza 2010, MBG-Tropicos

Miconia desmantha Benth.
FAMILY: Melastomataceae (dissotis or melastome)
USES/NOTES: Small, dark purplish fruit is edible.
NATURAL RANGE: Southern Mexico, Central America, Colombia, and Venezuela
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Miconia holosericea (L.) DC.
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: jacatirão-holoserícea
USES/NOTES: Small fruits, yellow when unripe and dark when ripe, are edible.
NATURAL RANGE: Neotropical mainland from southern Mexico and Belize through tropical South America to Bahia, Brazil, the Guianas, and Amazonian Bolivia
REFERENCES: Boom 1989, Martin *et al*. 1987, MBG-Tropicos

Miconia liebmannii Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
USES/NOTES: Dark purple fruit is edible.
NATURAL RANGE: Oaxaca, Mexico
REFERENCES: CONABIO, Uphof 1968

Miconia ligustrina (Sm.) Triana
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: esmeraldo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Colombia
REFERENCES: Jørgensen and León-Yánez 1999, Martin *et al*. 1987

Miconia macrothyrsa Benth.
FAMILY: Melastomataceae (dissotis or melastome)
USES/NOTES: Small shrub's red fruit is edible.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Anderson and Posey 1989, MBG-Tropicos

Miconia prasina (Sw.) DC.
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: apaga-brasa, brasa-apagada, fruto-de-jacu, sabiazeira
SPANISH: camasey, camasey blanco
USES/NOTES: Tiny, dark berries are edible.
NATURAL RANGE: Neotropics from Mexico to Paraguay and the West Indies
REFERENCES: Adams 1972, Brako and Zarucchi 1993, CEPAN, CONABIO, Jørgensen and León-Yánez 1999, Martin *et al.* 1987, Molina 1975, Renner *et al.* 1990, Silva *et al.* 1977

Miconia punctata (Desr.) D.Don ex DC.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: red maya, sirín
FRENCH: macrio
PORTUGUESE: maramará-vermelho, papa-terra, rifari-colorado
SPANISH: auguey, auguey bobo, auquey, auquey bobo, caci-ah-tzir (Mayan), camasey, canelón, canilla de mula, caperote, cola de gavilán, ehuagimo (Huaorani), jua-jua, rajador, ramillo colorado, rifari colorado, sirín, tres filos
USES/NOTES: Fruit is eaten locally.
NATURAL RANGE: Neotropics from southern Mexico and the Antilles from Puerto Rico to Amazonian Bolivia and Brazil
REFERENCES: CONABIO, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos

Miconia serrulata (DC.) Naudin [syn. *M. macrophylla* (Pav. ex D.Don) Triana]
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: buxixu, canela-de-velho
SPANISH: camasey, chanchák, jau-jau, palo estrella blanco, paya, tesuate manzana
USES/NOTES: Small, dark red berries are edible.
NATURAL RANGE: Neotropics from the West Indies and southern Mexico to Bolivia, Brazil, and the Guianas
REFERENCES: Adams 1972, Almeda 2001, CONABIO, Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos, Renner *et al.* 1990, Salick 1992, Wurdack 1980

Micrandra glabra (R.E.Schult.) R.E.Schult. [syn. *Cunuria glabra* R.E.Schult.]

FAMILY: Euphorbiaceae (spurge)
SPANISH: suruba, suru-wai-yek (Pemon)
USES/NOTES: Indigenous people throughout the plant's range eat the seeds after boiling and washing them several times to remove toxins, after which they may be eaten broken into pieces, mashed, or mashed then toasted and ground and used as flour. Latex is sometimes mixed with that from *Hevea brasiliensis*. Seed oil that separates during boiling is used in lamps.
NATURAL RANGE: Northern Amazonian Brazil (Amazonas), Amazonian Venezuela, Guyana, and Suriname
REFERENCES: Forzza 2010, Funk *et al*. 2007, Grandtner and Chevrette 2014, MBG-Tropicos, Roosmalen 1985, Schultes 1956

Micrandra rossiana R.E.Schult.
FAMILY: Euphorbiaceae (spurge)
SPANISH: aramasa (Curripaco), cunurí, cunurí blanco, héllo, katajai (Maquiritari), wa-soo (Tukano), tomorourayek (Pemon)
USES/NOTES: Indigenous people throughout the plant's range eat the seeds after boiling and washing them several times to remove toxins, after which they may be eaten broken into pieces, mashed, or mashed then toasted and ground and used as flour. Latex is inelastic though sometimes mixed with that from *Hevea brasiliensis*. Seed oil that separates during boiling is used in lamps.
NATURAL RANGE: North-central to northwestern Amazonian Brazil, Amazonian Colombia, Ecuador and Venezuela in southern French Guiana, Guyana, and Venezuela
REFERENCES: Forzza 2010, Funk *et al*. 2007, Grandtner and Chevrette 2014, MBG-Tropicos, Schultes 1956, Schultes 1979b

Micrandra spruceana (Baill.) R.E.Schult.
FAMILY: Euphorbiaceae (spurge)
PORTUGUESE: cunuri, cunury, seringarana
SPANISH: carapacho, conoco, conurí de tierra firme, conurí propio, cunurí, cunurí comestible, guajigue (Macuna), guaspuicke (Guanano), higuerilla, higuerilla negra, konoko (Bora), momo (Yanomami), packia (Tanimuca), reventillo, sacha shiringa, shiringa masha, uicuai (Bora), wak-puh (Tukano), yetcha
USES/NOTES: Indigenous people throughout the plant's range eat the large white seeds after boiling and washing them several times to remove cyanic poisons, after which they may be eaten broken into pieces, mashed, or mashed then toasted and ground and used as flour, sometimes mixed with other flours. Large tree (to 35m) produces a white latex that is mixed with that of *Hevea brasiliensis* for an inferior rubber. Seed oil that separates during boiling is used in lamps.

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NATURAL RANGE: Amazonian Brazil, Colombia, Ecuador, Peru and Venezuela, into Guyana and Suriname
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Schultes 1956, Schultes 1979b

Micrandra sprucei (Müell.Arg.) R.E.Schult.
FAMILY: Euphorbiaceae (spurge)
SPANISH: conory hojas fina, conorí, conurí banero, cunarí banero, cunurí, cunurí banero, temare montaña, temare montañero, wa-só-ne-ne (Tukano), wa-soó (Tukano), wak-só-ne-ne (Tukano)
USES/NOTES: Indigenous people throughout the plant's range eat the seeds after boiling and washing them several times to remove cyanic poisons, after which they may be eaten broken into pieces, mashed, or mashed then toasted and ground and used as flour. Latex is inelastic though sometimes mixed with that from *Hevea brasiliensis*. Seed oil that separates during boiling is used in lamps.
NATURAL RANGE: Northwestern Amazonian Brazil (Amazonas) into Amazonian Colombia, southern Venezuela, and southwestern Guyana
REFERENCES: Forzza 2010, Funk *et al*. 2007, MBG-Tropicos, Schultes 1955, Schultes 1956

Micranthes pensylvanica (L.) Haw. [syn. *Saxifraga pensylvanica* L.]
FAMILY: Saxifragaceae (saxifrage)
ENGLISH: branch-lettuce, eastern swamp saxifrage, marsh saxifrage, Pennsylvania saxifrage, swamp saxifrage
USES/NOTES: Young, tender leaves are eaten fresh or cooked.
NATURAL RANGE: North-central and eastern North America from Saskatchewan to Maine and south to North Carolina, Tennessee, and Missouri
REFERENCES: Gibbons and Tucker 1979, USDA-ARS, USDA-NRCS

Micromeria douglasii Benth. [syn. *M. chamissonis* (Benth.) Greene, *Satureja douglasii* (Benth.) Briq.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Oregon tea
SPANISH: yerba buena
USES/NOTES: Dried leaves are made into tea.
NATURAL RANGE: Western North America
REFERENCES: Morton 1976a, Uphof 1968, Yanovsky 1936

Micropholis acutangula (Ducke) Eyma
FAMILY: Sapotaceae (spapodilla)
PORTUGUESE: abiu-carambola

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USES/NOTES: Sweet, elongated, ribbed fruit, similar in shape to the carambola (*Averrhoa carambola*), though with more rounded ribs, is edible.
NATURAL RANGE: Northeastern and central Amazonian Brazil and French Guiana
REFERENCES: Cavalcante 1991, Pennington 1990

Micropholis crotonoides (Pierre) Pierre
FAMILY: Sapotaceae (sapodilla)
FRENCH: balata chien
SPANISH: caimitillo, vara de maría
USES/NOTES: Fruits taste like grapes (*Vitis* spp.)
NATURAL RANGE: Atlantic side of Costa Rica and Panama, western Colombia, northwestern Ecuador, northern Venezuela, and portions of the Lesser Antilles (St Lucia)
REFERENCES: Pennington 1990

Micropholis egensis (A.DC.) Pierre
FAMILY: Sapotaceae (sapodilla)
SPANISH: caimitillo, caimito, cajou, lagarto moona, quinilla, quinilla negra, sapote yacu, shakashak, yaas
USES/NOTES: Two-three cm long fruit is edible.
NATURAL RANGE: Panama, Colombia, and Amazonian Ecuador, Peru, Brazil, Venezuela, Suriname, and French Guiana, below 500 meters
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Micropholis guyanensis (A.DC.) Pierre [syn. *M. guyanensis* subsp. *guyanensis*]
FAMILY: Sapotaceae (spapodilla)
ENGLISH: wild balata, wild caimite, wild star apple
PORTUGUESE: abiu, abiu mangabarana, abiurana, aca-cipó, babepa preta, balata brava, balata rosadinha, caramori, chicle bravo, maçaranduba, mangabarana, maparajuba, maparajuba de mata, massaranduba, rosada-brava, rosada-mansa, rosadinha, rosadinha-mansa
SPANISH: abiu (Quichua), balata, balata gomosaa, balata rosada, bolaqueiro, bolaqueiro caspi colorado, caimite, caimitillo, caimitillo amarillo, caspi colorado, chequeña, chicle, coquino, massarandubilla, nonogue (Huaorani), olivo, purvio colorado, purvio negro, quina-quina, quinilla blanca, sacha apio, sacha macairo, tariconana, tiorocoriba, torocoriba, tushmo, tushmo blanco
SURINAME: lohoedoe, wit riemhout
USES/NOTES: Often small to medium sized tree (to 20m) produces abundant fruit with a sweet mesocarp that is appreciated locally. White latex may be bitter, but has been mixed with

better quality balatas for chewing gum. Leaf infusion is used to treat rheumatism. Hard wood is light in color.
NATURAL RANGE: Below 200m from Costa Rica, Panama, Puerto Rico, Lesser Antilles, and northern South America through tropical Brazil to Amazonian Bolivia
REFERENCES: Bennett *et al.* 2001, Grandtner and Chevrette 2014, MBG-Tropicos, Pennington 1990, Silva *et al.* 1977

Micropholis melinoniana Pierre
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiufi
SPANISH: baricoco, cajón, lagarto moena, lechoso, manatin, silión blanco
USES/NOTES: Roundish 7cm yellow fruit is edible. Latex (*balata*) is used to seal mechanical devices, for chewing gum, and as a source of gutta-percha, a moldable natural plastic-like material that is quite durable when hard.
NATURAL RANGE: Southern Mexico (Chiapas and Oaxaca), Central America (Belize and Guatemala and southern Nicaragua to Panama), and Amazonian Brazil, Ecuador, Peru, and Venezuela
REFERENCES: CONABIO, Pennington 1990, Uphof 1968

Micropholis obscura T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: ufu
PORTUGUGESE: abiurana-de-massa
SPANISH: quinilla
USES/NOTES: Sweet fruits reportedly taste like apples or prunes.
NATURAL RANGE: Amazonian Peru, Brazil, and Venezuela, French Guiana, and Guyana
REFERENCES: Pennington 1990

Micropholis rugosa (Sw.) Pierre [syn. *Sideroxylon rugosum* (Sw.) Roem. & Schult.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: beef apple, bull apple, bully apple
USES/NOTES: Small tree's yellow to orange-yellow ripe fruit is edible.
NATURAL RANGE: Central to western Jamaica
REFERENCES: Adams 1972, Martin *et al.* 1987, MBG-Tropicos, Pennington 1990

Micropholis venulosa (Mart. & Eichler ex Miq.) Pierre [syn. *Pouteria venulosa* (Mart. & Eichler ex Miq.) Baehni]
FAMILY: Sapotaceae (spapodilla)
ENGLISH: fogel kop, kiudibushi, kudibushi, vogel kop

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PORTUGUESE: abiu, abiurana-branca, mulungu, piramiri, rosadinha, rosadinho, rosada-verde, uvinha
SPANISH: akayas, balatilla, caimitillo negro, caimito, cupurillo, manigowae, mimisa yek, moraballi, palo de chamanare, palo peruano, palo sangre, purguillo félix, purquillo, rosada, sachapua, shaska-shakyas, timuri, yuquito
USES/NOTES: Sweet fruit is eaten locally in places.
NATURAL RANGE: Eastern Panama through lowland South America to coastal Brazil in the east and Bolivia and Peru in the south and west
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington 1990, Silva *et al.* 1977

Mimusops coriacea (A.DC.) Miq.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: monkey's apple
FRENCH: pomme jacquot, pomme zako
PORTUGUESE: abricó-da-praia
USES/NOTES: Golf-ball size hard yellow fruit's pulp is sticky, mealy and sweet, and is eaten fresh or blended in smoothies. Seeds are hard, dark red to black, and shiny.
NATURAL RANGE: Madagascar, naturalized in the Neotropics to South Florida and invasive in places
REFERENCES: Lazarini 1998, Pennington 1990, Wunderlin *et al.* 2016

Mimusops elengi L.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bakul, bakula, bulletwood, Indian medlar, medlar, Spanish cherry
PORTUGUESE: abricó-amarelo, abricó-brasileiro, abricó-do-mato, abricoteiro
SPANISH: cereza española, chicle, mimusops
USES/NOTES: Pulp of the brightly colored orange fruit, though scant, is eaten fresh and in beverages. Becomes insipid quickly, however.
NATURAL RANGE: Paeleotropics perhaps including India, Sri Lanka, Pakistan, and Myanmar, perhaps to Madagascar and other parts of eastern Africa, naturalized in the Neotropics to South Florida
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hoyas 1989, Martin *et al.* 1987, Molina 1975, Pereira and Putzke 2010, Wunderlin *et al.* 2016

Minquartia guianensis Aubl.
FAMILY: Olacaceae (American hog plum)
ENGLISH: ironwood
PORTUGUESE: acariquara, acariquara-roxa, acariúba, aquariquara, aquariquara-roxa, quariquara, quariquara-roxa

SPANISH: acariquara, fierro caspi, huacapú
USES/NOTES: Fruits of this large tree are edible. Durable, rot-resistant, dense wood is used in construction and for telephone poles.
NATURAL RANGE: Tropical South America
REFERENCES: Duke and Vásquez 1994, Kermath (notes), Silva *et al.* 1977, UFA/NYBG

Minthostachys mollis (Kunth) Griseb.
FAMILY: Lamiaceae or Labiatae (mint)
SPANISH: chancua (Kichwa), coa, gentil muña, huayco, muña, poleo, pumín, tipo, tipo blanco, yurac tipo (Kichwa)
USES/NOTES: Aromatic leaves are used as a spice, often added to soups, stews, and other cooked dishes. Also used medicinally, especially for coughs and respiratory illnesses.
NATURAL RANGE: Andean highlands (to 4500m) from Argentina to Venezuela
REFERENCES: Luteyn 1999, MBG-Tropicos

Mirabilis expansa (Ruiz & Pav.) Standl.
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: marvel of Peru, mauka
SPANISH: arracacha de toro, arricón, camotillo, chaco, chago, chagos, cushipe, cushpe, mauca, mauka, miso, pega-pega, shallca yuca, shallja, taso, tazo, yuca, yuca de la jalca, yuca inca
USES/NOTES: Variously colored, from white to yellow to orange, tubers are eaten cooked.
NATURAL RANGE: Central Andes, today especially in the Cajamarca region of Peru and isolated pockets in Ecuador and western Bolivia, though it is cultivated from the Venezuelan Andes to northern Chile
REFERENCES: Brako and Zarucchi 1993, Cárdenas 1969, NRC 1989, Rehm and Espig 1991

Mirabilis jalapa L.
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: beauty-of-the-night, false jalap, four o'clock, marvel of Peru, miracle flower, miracle flower of Peru
FRENCH: belle de nuit
PORTUGUESE: beijos-de-frade, belas-noites, boas-noites, bonina, jalapa-falsa, maravilha, munuminha
SPANISH: aretillo, aretito, aretitos, arrebolera, bella de noche, buenas tardes, centella, clavelilla, clavelina, Don Diego de noche, dondiego de noche, flor del sol, hoja de xalapa, isabelita, jalapa, jalapa falsa, jazmín de México, linda tarde, maravilla, tlalquilín (Nahuatl),

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tlaquilín (Nahuatl), trompetilla, ts'uts'uy xiiw (Maya), tsutsuy-xiu (Maya), tutsuixiu (Maya), tzujoyó (Zoque)
USES/NOTES: Cultivated primarily as an ornamental for its showy flowers, though also for the edible red dye obtained from flowers. Leaves also are eaten and seeds are mixed with black pepper (*Piper nigrum*) as a spice. Cultivated by the Aztecs in Mexico in pre-Columbian times. Also medicinal.
NATURAL RANGE: Uncertain, perhaps Mexico or Andean Peru, now cosmopolitan, including being widely naturalized in Brazil and the United States
REFERENCES: Bailey Hortorium 1976, Brako and Zarucchi 1993, CONABIO, Facciola 1990, Forzza 2010, Mabberley 1987, Quiroga *et al*. 2008, USDA-ARS, USDA-NRCS, Van Feu n.d.

Mirabilis multiflora (Torr.) A.Gray
FAMILY: Nyctaginaceae (four o'clock)
ENGLISH: Colorado four o'clock, desert four o'clock, four o'clock, wild four o'clock, wild perennial four o'clock
SPANISH: maravilla
USES/NOTES: Root has been used for food since pre-Columbian times.
NATURAL RANGE: Southwestern U.S. from southern California to Colorado to western Texas and northern Mexico including northern Chihuahua to Guanajuato
REFERENCES: CONABIO, Mabberley 1987, MBG-Tropicos

Mitchella repens L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: Christmas berry, partridge berry, squaw vine, twinberry, twinflower, two-eye-berry
USES/NOTES: Bright red drupe, to about a cm, is edible.
NATURAL RANGE: Southeastern U.S. to Guatemala
REFERENCES: Breedlove 1986, Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Gibbons and Tucker 1979, Medsger 1939, Nelson 1996, Standley and Williams 1975, Taylor 1998

Modiola caroliniana (L.) G.Don
FAMILY: Malvaceae (mallow)
ENGLISH: bristly-fruit-mallow, bristly-mallow, Carolina bristle-mallow, Carolina mallow, Carolina modiola, cheeses, creeping mallow, mauve, modiola, red-flower creeping-mallow, red-flowered mallow
SPANISH: babosilla, escobillo, hiedra, hierba de la hinchazón, kaxlan makum (Tzeltal), malva extendida, malva silvestre, sana todo, sánalo todo, zuyixitecuani (Nahuatl)
USES/NOTES: Leaves are used to make tea, though primarily for medicinal purposes.

NATURAL RANGE: Massachusetts to Florida across the southern tier of states to California and up the coast to Oregon, and in Mexico, the northern Antilles, Argentina, Bolivia, southern Brazil, Chile, Ecuador, Paraguay, and Uruguay, though nativity is uncertain, now widely naturalized and weedy, although considered native in southern Brazil by Forzza and native to Florida according to Wunderlin *et al.*
REFERENCES: CONABIO, Facciola 1990, Forzza 2010, MBG-Tropicos, USDA-ARS, USDA-NRCS, Vibrans n.d., Wunderlin *et al.* 2016

Momordica charantia L. and *M. balsamina* L.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: baan caryla, balsam apple (*M. balsamina*), balsam pear, bitter cucumber, bitter gourd, bitter melon, caryla, cerasee (*M. balsamina*), coraila, leprosy gourd, wild cerasee (*M. charantia*)
PORTUGUESE: ejinrin, erva-de-lavadeira, erva-de-são-caetano, erva-de-são-vicente, fruta-de-cobra, fruta-de-negro, melão-de-são-caetano, são-caetano, são-caitano
SPANISH: anacahuita, avellana, balsamina (*M. balsamina*), balsamino (*M. balsamina*), bejuco pepino (*M. charantia*), chiquita, chorizo, cochinito, cundeamor, cundiamor, cochinito, flor de amor, granadilla, guadalupana, kum de amor, manzanilla, melón, melón de ratón, momórdiga, papailla, papayito, pepín, pepinillo de monte (*M. charantia*), pepino, pepino cimarrón, sorosi, yakunax aj, yakunax ak
USES/NOTES: Young fruits, especially of *M. charantia*, are eaten cooked. Young shoots are used as a vegetable in Asia. Sap, leaves, fruit, and stems are medicinal, fruit to regulate blood sugar.
NATURAL RANGE: Old World tropics, perhaps India, widely cultivated and naturalized in warm regions
REFERENCES: Adams 1972, Austin and Bourne 1992, Ayala Flores 1984, Bourke *et al.* 1987, Branch and Silva 1983, Coe 1994, Duke 1997, Duke and Vásquez 1994, FUDENA, IBGE 1980, León 1987, Leung 1961, Lira and Caballero 2002, Morton 1967, Niembro Rocas 1992, Omawale 1973, Price 1990, Purseglove 1968, Rehm and Espig 1991, Usher 1974, Voeks 1997, von Reis Altschul and Lipp 1982

Monarda citriodora Cerv. ex Lagerh.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: lemon beebalm, lemon mint, monarda, purple horsemint
SPANISH: citriodora, menta limón, monarda, orégano
USES/NOTES: The Hopi used the leaves to season meat. Flowers, stems, and leaves are edible.
NATURAL RANGE: Southern and south-central U.S. into northern Mexico, introduced and naturalized in other portions of Latin America

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REFERENCES: Bailey Hortorium 1976, CONABIO, Slattery 2016, Uphof 1968, Yanovsky 1936

Monarda didyma L. [syn. *M. menthaefolia* Graham]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: beebalm, bee plant, bergamot, bergamot tea, horse mint, monarda, Oswego beebalm, Oswego-tea, red bergamot, scarlet beebalm, wild bergamot
PORTUGUESE: bergamota, hortelã-silvestre
SPANISH: bergamota silvestre, hierbabuena, menta, monarda
USES/NOTES: Leaves and flower heads are used as a vegetable, a condiment, a beverage tea, and a medicinal tea to treat stomach complaints and to aid in menstruation. Leaves are also used for chewing or as a cooking spice like oregano. Leaf oil is used medicinally and in perfumes. The tea was one of the teas used as a substitute following the Boston Tea Party.
NATURAL RANGE: North America
REFERENCES: Harris 1972, Mabberley 1987, Peterson 1977, Taylor 1970, Toupal 2006, Usher 1974, Yanovsky 1936

Monarda fistulosa L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: American horsemint, beebalm, bergamot, fern mint, horsemint, mintleaf beebalm, monarda, Oswego-tea, plains beebalm, plains lemon monarda, wild bergamot, wild bergamot beebalm, wild bergamot horsemint
SPANISH: bálsamo de abeja, monarda
USES/NOTES: Flowers, stems, and leaves are used for tea or as a flavoring agent. Reportadly, the leaves were once chewed fresh or dried to freshen breath. The leaves also have a history of use as an antiseptic in Native American medicine.
NATURAL RANGE: Widespread in North America from Canada to Mexico and Georgia to California and northern Mexico
REFERENCES: Duke 1997, Facciola 1990, Kermath (notes), Kindscher 1987, Peterson 1977, Slattery 2016

Monarda pectinata Nutt.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: beebalm, horse mint, horsemint, miner’s lettuce, monarda, plains beebalm, pony beebalm, spotted beebalm, wild oregano
SPANISH: orégano de la sierra, orégano del campo
USES/NOTES: Flowers, stems, and leaves are eaten as a spice, historically with boiled meat.
NATURAL RANGE: Central to southwestern U.S. and north-central Mexico
REFERENCES: Bailey Hortorium 1976, Calflora, MBG-Tropicos, Slattery 2016, Uphof 1968, USDA-NRCS, Yanovsky 1936

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Monarda punctata L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: dotted horsemint, dotted mint, horse mint, spotted beebalm, spotted horsemint
SPANISH: monarda
USES/NOTES: Aromatic flowers, stems, and leaves may be eaten raw or cooked as a spice or prepared like tea.
NATURAL RANGE: Eastern Canada to Florida and Texas and northern Mexico
REFERENCES: CONABIO, Elmore 1944, Facciola 1990, MBG-Tropicos, Moerman 1998, USDA-ARS, USDA-NRCS

Monolepis nuttalliana (Schult.) Greene
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (gooseffot)
ENGLISH: Nuttall's poverty weed, poverty weed, spear-leaved goosefoot
SPANISH: maleza pobreza, patata, patota
USES/NOTES: Roots are cooked in fat and seeds are have been used for *pinole*.
NATURAL RANGE: Western North America from Alaska to Northwestern Mexico, introduced in Argentina
REFERENCES: ITIS, MBG-Tropicos, Prina *et al.* 2003, Shreve and Wiggins 1964, Uphof 1968, Yanovsky 1936

Monstera adansonii Schott [syn. *M. pertusa* (L.) de Vriese *nom. illeg.*]
FAMILY: Araceae (arum or aroid)
ENGLISH: Adanson's monstera, five-holes plant, monstera, Swiss-cheese plant, tarovine
PORTUGUESE: chaga-de-são-sebastião, costela-de-adão, dragão-fedorento, folha-furada, imbé-de-são-pedro, imbé-furado, imbé-manso, mimbi, são-pedro, timbo-manso
SPANISH: cala, costilla de Adán, harpón, hoja de serene, madre de harpón, piña anona
USES/NOTES: Climbing epiphytic or terrestrial vine's ripe fruit spadix is sweet, though unripe fruit contains calcium oxalate, which may irritate the mouth, throat and stomach.
NATURAL RANGE: Humid Neotropical lowlands from central and southern Mexico and the southern Antilles to tropical Bolivia and most of Brazil
REFERENCES: CONABIO, Forzza 2010, Grupo de Comunicação Três 1998, MBG-Tropicos, Plowman 1969, USDA-ARS

Monstera deliciosa Liebm.
FAMILY: Araceae (arum or aroid)

ENGLISH: breadfruit vine, ceriman, cheese plant, cut-leaf philodendron, delicious monstera, false breadfruit, fruit-salad plant, hurricane plant, Mexican breadfruit, monstera, Swiss-cheese plant
FRENCH: cériman
PORTUGUESE: ananás-japonês, banana-de-brejo, banana-de-macaco, banana-do-mato, costela-de-adão, fruta-de-México, monstera
SPANISH: anona piña, árbol del pan mexicano, arpón común, balazo, cerimán, cerimán de México, chirrivaca, costilla de Adán, filodendro, guembé, güembé, harpón, hoja de piedra, hojadillo, huracán, mano de tigre, mimbre, monsteria, motusai, ojal, piña anona, piñanona, piñanona monstera
USES/NOTES: Ripe fruit spadix is consumed fresh, as juice, in desserts, or in jelly and jam. Unripe spadix contains calcium oxalate, which may upset the stomach. Aerial roots are used to make baskets. Also grown as a popular ornamental in the humid tropics and frost-free areas of the subtropics and as a medicinal.
NATURAL RANGE: South-central and southern Mexico and Central America, perhaps originally restricted to Guatemala, or perhaps to Panama, now widely cultivated and escaped in places
REFERENCES: Bennett 1995, Bourke *et al.* 1987, Duke 1986, Kennard and Winters 1960, Mabberley 1987, Magaña Alejandro 2006, Martin *et al.* 1987, Morton 1987a, OAS 1973, Plowman 1969, USDA-ARS, Usher 1974

Monstera dilacerata (K.Koch & Sello) K.Koch] [syn. *M. peruviana* Engl. (according to MBG-Tropicos)] [The Plant List treats *M. dilacerata* as a synomym of the Asian species *Epipremnum pinnatum* (L.) Engl. and *M. peruviana* as a synonym of *M. dissecta* (Schott) Croat & Grayum. Forzza also lists *M. peruviana* as a synonym of *M. dissecta.*]
FAMILY: Araceae (arum or aroid)
SPANISH: bejuco de murciélago, campanilla, chirrivaca, costilla de Adán, mata palo
USES/NOTES: Ripe, whitish fruit spadix is sweet and juicy, and is consumed fresh, as juice, in desserts, or as preserves. Unripe fruit contains calcium oxalate, which may irritate the mouth, throat and stomach. It is difficult to determine which taxon was originally referenced with an edible spadix. It is possible that this entry may refer to *M. dissecta* or *M. pinnatipartita* Schott.
NATURAL RANGE: Neotropical mainland from Belize to Amazonian Bolivia, Brazil and Venezuela
REFERENCES: Brako and Zarucchi 1993, Croat 1978, Croat 2015, Duke and Vásquez 1994, Forzza 2010, Grayum 1997, Madison 1977, MBG-Tropicos, Plowman 1969

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Montia fontana L.
FAMILY: Portulacaceae (purslane)
ENGLISH: annual water minerslettuce, blinks, blinkswater chickweed, dwarf montia, fountain miner's lettuce, miner's lettuce, water blinks, water chickweed, water montia,
PORTUGUESE: marujihna, merujas, merujes, merujinha
SPANISH: boruja, borujas, coruja, corujas, corujo, corujos, hierba de manantial, pamplina, pamplinas, perifollo, mariquita, maruja, marusa, merujas, moruja, regajos
USES/NOTES: Young leaves early in the season are eaten in salads.
NATURAL RANGE: Globally widespread along cold water bodies (high in the tropics, above 4,000m) from Southeast Asia, to the northeastern U.S., much of Canada, Alaska, the western U.S., to Tierra del Fuego in southern South America including the western highlands of Mexico, several locations in Central America from Guatemala, Costa Rica, and Panama, all Andean countries, though perhaps naturalized in the Southern Cone and Venezuela, and excluding the Antilles, Brazil and the Guianas
REFERENCES: Brako and Zarucchi 1993, CONABIO, Facciola 1990, Mabberley 1987, MBG-Tropicos, USDA-ARS, Villaseñor 2016

Montrichardia arborescens (L.) Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: arum lily, fruit of the devil, water chestnut
FRENCH: Malanga gratter, moucou-moucou
PORTUGUESE: aninga, aninga-uba, imbé-da-praia
SPANISH: aninga, arracacho, boroboro, castaña, chupaya, fruta del diablo, guacamay, guembé taya, hemuru, mocomoco, moco-moco, monomoco, mucumucu, mucu-mucu, raya balsa, yautía madera
SURINAME: mocou-mocou
USES/NOTES: Cooked or toasted seeds and fresh, fruiting yellow spadix are eaten.
NATURAL RANGE: Neotropics from Mexico and the Dominican Republic to Bolivia, Brazil and Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Fouqué 1972, Gómez-Beloz 2002, Martin *et al*. 1987, MBG-Tropicos, Plowman 1969

Mora excelsa Benth. [syn. *Dimorphandra excelsa* (Benth.) Baill.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: mora, morabukea
PORTUGUESE: pracuúba
SPANISH: mora, mora de Guayana, nato, nato rojo
SURINAME: moraboekea
USES/NOTES: Seeds reportedly are eaten boiled, grated and mixed with manioc flour. Tree is an important source of lumber.
NATURAL RANGE: Eastern Venezuela, Guyana, Suriname, and Trinidad

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REFERENCES: Funk *et al.* 2007, MBG-Tropicos, Sturtevant 1972

Morinda citrifolia L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cheese fruit, hog apple, Indian mulberry, morinda, noni
PORTUGUESE: noni
SPANISH: fruta del diablo, guanábana cimarrona, mora de la India, morinda, noni, yema de huevo
USES/NOTES: Odorous fruits are used in tonics or eaten cooked when immature. Juice is marketed as a nutritious health supplement. Seeds are eaten roasted and young leaves may be eaten as a vegetable green.
NATURAL RANGE: India to Southeast Asia and Oceania, widely naturalized in the hot, humid tropics
REFERENCES: Adams 1972, CONABIO, Duke 1986, Hoyas 1989, Kermath (notes), Morton 1992, Nellis 1994

Morinda panamensis Seem.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: can-y-che (Maya, Belize), dogwood, Indian mulberry, k'ani-chi' (Maya, Belize), turkey victuals, yellow-wood
SPANISH: calabaza, canche, concha de huevo, falso noni, nanche de mazate, palo calabaza, palo de peine, puchimua ananche (Zoque), puchimuananchen, puchimuananchi, yema de huevo
USES/NOTES: Green to yellowish-green small drupe with yellowish pulp is eaten fresh.
NATURAL RANGE: Central and southeastern Mexico, Central America, Colombia and the Antilles, perhaps to southern Florida
REFERENCES: Chízmar Fernández 2009, Grandtner 2005, MBG-Tropicos

Morinda royoc L. [syn. *M. yucatanensis* Greenm.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: cheese shrub, Indian mulberry, red gal, redgal, strongbark
SPANISH: dub inagolosa, garañón, piña aak', jooyok' (Maya), k'an xikin aak' (Maya), piña ch'en, piña ch'oom, piña de monte, piña kaan crus iik', piñí-piñí, piñuela, xoyen aak'
USES/NOTES: Yellowish drupe is edible. The plant's phytochemicals show promise in medicine. Used to treat warts in Belize.
NATURAL RANGE: Northeastern Ecuador, Colombia, and Venezuela through the West Indies to Florida and Central America to southeastern Mexico (Oaxaca through the Yucatán)
REFERENCES: Adams 1972, CONABIO, Díaz *et al.* 2006, Lorence 1999, MBG-Tropicos, Taylor 1998

Moringa oleifera Lam. [syn. *M. moringa* (L.) Small, *M. pterygosperma* Gaertn., *Guilandina moringa* L.]
FAMILY: Moringaceae (moringa)

ENGLISH: ben nuts, ben-oil tree, ben tree, benzolive tree, drumstick tree, horseradish tree, moringa, moringa pea tree, oil of ben (oil), oil-of-ben tree, sijan, West Indian ben, wild rhuda, water purifying tree
FRENCH: ben ailée, moringa ailée, néverdié, néverdier
PORTUGUESE: acácia-branca, árvore-da-eterna-juventude, árvore-da-liberdade, árvore-da-vida, moringa, moringueiro, muringueiro, quiabo-da-quina
SPANISH: agusia, angela, árbol de las perlas, árbol de los espárragos, ben, jacinto, jazmín francés, maranga, maranga calalu, marango, moringa, palo blanco, palo de abejas, palo de aceite, paraíso, paraíso blanco, paraíso francés, perlas, picante blanco, resedá, teberinto, terebinto
USES/NOTES: Although widely cultivated as a landscape tree and for its medicinal properties, roots may be dried and ground and used as a condiment like horseradish (*Armoracia lapathifolia*), young shoots, leaves, and flowers are used as spices, leaves make a nutritious vegetable, leaves are high in protein and vitamins A, B, C and K. Young inner fruit pods are eaten boiled. Although the use of the roots as a horseradish substitute in India during the British colonial period was widespread, it should be noted that roots contain small amounts of the toxic alkaloid *moringinine* that can have negative health consequences, when ingested in sufficient quantities. Seeds, or "ben nuts" contain *oil of ben*, used as a lubricant and cooking oil. Leaf, pod, and bud are fed to animals and seeds have been used to render water potable. Presently considered to have much potential in modern medicine. The fast growing and drought tolerant tree also is desired by some folks in the small sustainable farming movement for its multiple uses.
NATURAL RANGE: Sub-Himalayan regions of northwestern India, though widely cultivated in the tropics and subtropics and naturalized in many (especially dry) parts of Africa and to a lesser extent the Neotropics, including Nicaragua, Guatemala, Costa Rica, Mexico, Panama, and northern South America
REFERENCES: Bourke *et al.* 1987, Cáceres *et al.* 1991, CONABIO, Kermath (notes), Morton 1991, OAS 1973, Olson and Fahey 2011, Omawale 1973, Purseglove 1968, Ruberté 1984, Schabel 2002a, Stevens *et al.* 2001, Verma *et al.* 1976, von Reis Altschul and Lipp 1982

Morisonia americana L.
FAMILY: Capparaceae (caper)
ENGLISH: rat apple, ratapple, wild misple
SPANISH: árbol del diablo, cebo de mico, chico, chico mabolo, chico silvestre, chico zapote, chocolatillo, higicho, mabolo,

mucurutú, naranjuelo, níspero de saino, palo de peo, tháthub (Huastec), yoal, zapote blanco, zorrocloco
USES/NOTES: Pulp of the variously colored dark red to light or dark brown fruit is sweet, though often very seedy.
NATURAL RANGE: Neotropics from western Mexico to Ecuador and Venezuela including the northern and southern Lesser Antilles, Hispaniola and Puerto Rico
REFERENCES: Breedlove 1986, CONABIO, Hoyas 1989, Liogier and Martorell 1999, Martin *et al*. 1987, MBG-Tropicos, USDA-NRCS

Morus alba L. [syn. *M. alba* var. *multicaulis* (Perr.) Laud., *M. multicaulis* Perr.]
FAMILY: Moraceae (mulberry)
ENGLISH: Asian white mulberry, chaparral weeping mulberry, mulberry, Russian mulberry, silkworm mulberry, weeping mulberry, weeping white mulberry, white mulberry, white weeping mulberry
PORTUGUESE: amora-branca
SPANISH: mora, mora blanca, mora encarnada, moral blanco, moreda blanca, moreda colorada, morera, morera blanca, morera clara, morera común, morera roja (var. *multicaulis*), moreras, parra
USES/NOTES: Typically white to pinkish, though sometimes reddish fruits are insipid to sweet and are consumed out of hand or in jams, sweets, and juices. Unripe fruits and young leaf shoots are cooked as vegetables. Leaves have been fed to silkworms for centuries.
NATURAL RANGE: China, widely naturalized in temperate regions
REFERENCES: CONABIO, FNAEC 1997, Gibbons 1962, Hoyas 1989, IBGE 1980, Johns and Stevenson 1985, Kermath (notes), Martin *et al*. 1987, Nelson 1994, Peterson 1977, Sokolov 1991

Morus celtidifolia Kunth [syn. *M. mexicana* Benth., *M. microphylla* Buckley]
FAMILY: Moraceae (mulberry)
ENGLISH: mulberry, Texas mulberry
SPANISH: amacapulín, mora, zasocua (Otomí)
USES/NOTES: Red fruit of the shrub to small tree is edible.
NATURAL RANGE: South-central and southwestern U.S. (southern Arizona to southern Texas) through Mexico to Bolivia, though possibly introduced to Ecuador
REFERENCES: Berg 1998, Breedlove 1986, CONABIO, Martin *et al*. 1987, MBG-Tropicos, Shreve and Wiggins 1964

Morus nigra L.
FAMILY: Moraceae (mulberry)
ENGLISH: black mulberry, common mulberry, Persian mulberry, weeping black mulberry
PORTUGUESE: amora-preta

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SPANISH: mora, mora negra, moral, moral negro, moreda, morera, morera negra, moro
USES/NOTES: Fruit is edible and the source of a syrup used to sooth sore throats.
NATURAL RANGE: West Asia, naturalized elsewhere
REFERENCES: Bourke *et al.* 1987, IBGE 1980, Johns and Stevenson 1985, Mabberley 1987, Rehm and Espig 1991, Usher 1974

Morus rubra L.
FAMILY: Moraceae (mulberry)
ENGLISH: mulberry, red mulberry
PORTUGUESE: amora-vermelha
SPANISH: mora, moral rojo
USES/NOTES: Delicate skinned fruits, orange-red to dark when ripe and somewhat longer than those of the Asian white mulberry (*M. alba*), are consumed out of hand, in pies and jellies, or as juice and wine. Young, unfolding leaves may be eaten as a cooked vegetable. Peterson warns that unripe fruits and uncooked greens are hallucinogenic. Milky sap causes skin irritation. Small to medium sized trees with generally downy leaves are messy due to their abundant juicy fruits, but excel at attracting wildlife.
NATURAL RANGE: Eastern North America from Ontario to Florida and Texas, naturalized elsewhere
REFERENCES: Bourke *et al.* 1987, Breedlove 1986, Gibbons 1962, Godfrey 1988, Harris 1972, Kermath (notes), Nelson 1994, Perkins and Payne 1978, Peterson 1977, Sokolov 1991, Tomikel 1986, Turner and Szczawinski 1979, Uphof 1968

Mosiera longipes (O.Berg) Small [syn. *Eugenia longipes* O.Berg, *Psidium longipes* (O.Berg) McVaugh]
FAMILY: Myrtaceae (myrtle)
ENGLISH: long-stalked stopper, mangrove berry, trailing eugenia, wild guava
USES/NOTES: Small red fruit is edible. Threatened in south Florida.
NATURAL RANGE: South Florida, The Bahamas, the northern Lesser Antilles, and Puerto Rico
REFERENCES: Bailey Hortorium 1976, Martin *et al.* 1987, Wunderlin *et al.* 2016, Yanovsky 1936

Mouriri acutiflora Naudin [syn. *M. pendulifolia* Cogn.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: mamuriballi (Arawak)
FRENCH: bois de fléche, bois de méche, topi
PORTUGUESE: cruili, muriti, murta-de-parida
SPANISH: guayavilla, lanza caspi, momo
USES/NOTES: Fruits are eaten.

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NATURAL RANGE: Amazonian Bolivia, Peru, Ecuador, and Brazil to southern Venezuela, and the Guianas, and probably beyond
REFERENCES: d'Eeckenbrugge and Ferla 2000, Duke and Vásquez 1994, Jørgensen and León-Yánez 1999, Killeen *et al.* 1993, MBG-Tropicos, Morley 1976, Steyermark *et al.* 1995, UFA/NYBG

Mouriri apiranga Spruce ex Triana
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: apiranga, gurguí, moriri-apiranga, piranga
SPANISH: apiranga, chachirucillo
USES/NOTES: Fruits are eaten.
NATURAL RANGE: Tropical South America
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, UFA/NYBG

Mouriri crassifolia Sagot
FAMILY: Melastomataceae (dissotis or melastome)
FRENCH: bois-fer, bois-flèche, prunier, topi
SPANISH: yocoro
USES/NOTES: Yellow fruit is edible.
NATURAL RANGE: Guianas and adjacent northern Amazonian Brazil (Amapá and northern Pará)
REFERENCES: d'Eeckenbrugge and Ferla 2000, Forzza 2010, MBG-Tropicos, Morley 1976

Mouriri domingensis (Tussac) Spach
FAMILY: Melastomataceae (dissotis or melastome)
FRENCH: bois mele, mele
SPANISH: murta
USES/NOTES: Fruits are edible and used in liqueurs.
NATURAL RANGE: Northern Lesser Antilles, Puerto Rico, and Hispaniola
REFERENCES: Broome *et al*. 2007, Martin *et al*. 1987, Morley 1976, Uphof 1968, USDA-ARS

Mouriri eugeniifolia Spruce ex Triana [syn. *M. eugeniaefolia* Spruce ex Triana (spelling variant)]
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: cucui, dauicu, murta
SPANISH: murta
USES/NOTES: Yellow fruits are collected from the wild and eaten locally.
NATURAL RANGE: Upper Rio Negro and Rio Branco of Amazonian Brazil (Amazonas and possibly Roraima) perhaps to Amazonian Peru
REFERENCES: Cavalcante 1991, Forzza 2010, MBG-Tropicos, Morley 1976, Patiño 2002

Mouriri ficoides Morley

FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: muriri
SPANISH: dereillo yokoro, tinajuito
USES/NOTES: Round, two cm, typically yellow fruit is eaten locally out of hand or made into a refreshing juice.
NATURAL RANGE: Central Amazonia to southern Venezuela
REFERENCES: Cavalcante 1991, Kermath (notes), Morley 1976, Steyermark *et al.* 1995

Mouriri grandiflora DC. [syn. *M. macrophylla* Cham.]
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: maniballi
PORTUGUESE: camutim, camutin, guajaraí, gurguí, mirauba, tucunaré-mereçá
SPANISH: charachuela, lanza caspi
FRENCH: bois-flèche
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Guianas and Amazonia
REFERENCES: Cavalcante 1991, d'Eeckenbrugge and Ferla 2000, Duke and Vásquez 1994, Martin *et al*. 1987, Morley 1976, UFA/NYBG

Mouriri guianensis Aubl.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: pomikie, wild-kers
PORTUGUESE: creoli, criuri, criviri, gurguri, moriri-creoula, socoró, ururi
SPANISH: cascarito, cometure, sacha pilansi (Quichua)
USES/NOTES: Yellowish-orange to reddish-orange ripe round fruit (to 2.5cm) is sweet, delicate and eaten locally. Wood is hard and may be fine-grained, but is mostly used for fuel. Astringent bark is used in baths.
NATURAL RANGE: Humid tropical South America from northernmost Bolivia, much of tropical Brazil, northern Amazonian Peru, Amazonian Ecuador, southern and eastern Venezuela (from eastern Apure in the Llanos), the Guianas, and Trinidad
REFERENCES: Cavalcante 1991, Forzza 2010, Hoyas 1989, Lorenzi 2009, MBG-Tropicos

Mouriri huberi Cogn.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: mamuriballi (Arawak)
FRENCH: foupi, topi
PORTUGUESE: mamãozinho
SPANISH: guaratara, guarataro, guayaba paujicera, sacha apiu
USES/NOTES: Fruits are eaten locally by the Ka'apor people of Amazonian Brazil and by people in the Delta Amacuro region of Venezuela.

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NATURAL RANGE: Amazonian Ecuador to eastern Amazonian Brazil and southern Venezuela and the Guianas
REFERENCES: Balée 1994, Grandtner and Chevrette 2014, Jørgensen and León-Yánez 1999, MBG-Tropicos, Starr Virtual Herbarium, Steyermark *et al.* 1995

Mouriri oligantha Pilg.
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: chonta caspi, lanza caspi, malera de pambil
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Lowland forests of Amazonian Brazil, Peru, Ecuador and Colombia and Suriname and French Guiana
REFERENCES: Duke and Vásquez 1994, MBG-Tropicos, Starr Virtual Herbarium

Mouriri pseudogeminata Pittier [seen also as *M. pseudo-geminata*]
FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: pata de paují, paují
USES/NOTES: Fruit is edible.
NATURAL RANGE: Humid lowlands of western Venezuela (Portuguesa to Falcón) and perhaps Trinidad
REFERENCES: Hokche *et al*. 2008, Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos

Mouriri pusa Gardner
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: silverwood
PORTUGUESE: jaboticaba-do-campo, manapuçá, mandapuçá, moriri-puçá, munduru, puçá, puçá-preta
USES/NOTES: Red to black, 2.5-4cm diameter round fruits are edible.
NATURAL RANGE: Cerrado vegetation from southern and eastern Amazonian Brazil to northeastern and eastern Brazil
REFERENCES: Cavalcante 1991, Forzza 2010, Martin *et al*. 1987, Uphof 1968

Mouriri sagotiana Triana
FAMILY: Melastomataceae (dissotis or melastome)
FRENCH GUIANA: talakwa'i, talakwa'i-teko, une bois-flèche
PORTUGUESE: ka'i-na'a
SPANISH: guayabo blanco
USES/NOTES: Fruits are eaten locally by the Ka'apor in Amazonian Brazil.
NATURAL RANGE: The Guianas, southern Venezuela, and Amazonian Brazil
REFERENCES: Balée 1994, MBG-Tropicos, Starr Virtual Herbarium, Steyermark *et al.* 1995

Mouriri trunciflora Ducke

FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: mamão-bravo, mamãozinho, mirauba
USES/NOTES: Large (to 25cm), succulent sweet fruits are edible, though viscous.
NATURAL RANGE: Amazonian Brazil
REFERENCES: Cavalcante 1991, d'Eeckenbrugge and Ferla 2000, Silva *et al*. 1977

Moutabea aculeata (Ruiz & Pav.) Poepp. & Endl.
FAMILY: Polygalaceae (milkwort)
PORTUGUESE: gogozinho
SPANISH: achaicharucillo, caimito de monte, coto huayo, cotohuayo, guapomocillo, guapomosillo, guapurucillo, jazmín, kerúnch (Jívaro), megowe (Huaorani), meñemo (Huaorani), metahuayo, ojo de venado, omentaca (Huaorani)
USES/NOTES: Liana's fruit is eaten locally.
NATURAL RANGE: Western Amazonia from Bolivia and Acre, Brazil to Colombia and Venezuela and the Guianas
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Moutabea angustifolia Huber
FAMILY: Polygalaceae (milkwort)
PORTUGUESE: fruta-de-guariba, gogó-de-guariba
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Pará, Amazonian Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987

Moutabea chodatiana Huber
FAMILY: Polygalaceae (milkwort)
PORTUGUESE: fruta-de-guariba, gogó-de-guariba, suassureçá
USES/NOTES: Liana's fruit pulp is edible.
NATURAL RANGE: Northern Amazonian Brazil (Pará and Roraima), southern Venezuela (Bolívar and Amazonas), and perhaps French Guiana, although Forzza treats it as a Brazilian endemic
REFERENCES: Aymard *et al*. 2004, Cavalcante 1991, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Mucoa duckei (Markgr.) Zarucchi
FAMILY: Apocynaceae (milkwort)
PORTUGUESE: amaparana, jacquitaque, parva-papo, sorva-de-cutia, sorvarana
SPANISH: juansoco, palo de leche, pendare banero, yahuar caspi, yahuar huayo, yahuar huayo blanco, yahuarayo blanco, yahuar huayo blanco
USES/NOTES: Fruit is edible.

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NATURAL RANGE: Western Amazonia including Brazil, Peru, Colombia and Venezuela, although Forzza indicates that it is endemic to Brazil
REFERENCES: Brako and Zarucchi 1983, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Mucuna pruriens (L.) DC. [syn. *Stizolobium pruriens* (L.) Medik.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Bengal bean, Bengal velvetbean, buffalo beans, cow itch, cowitch, cowage, cowhage, donkey eye, Florida velvetbean, lyon-bean, Mauritius velvetbean, monkey tamarind, pica, velvet bean, Yokohoma velvetbean
PORTUGUESE: feijão-cabeludo-da-índia, feijão-da-flórida, feijão-de-gado, feijão-mucuna, feijão-veludo, mucunã, mucunã-de-caroço, mucuna-vilosa, olho-de-boi, pó-de-mico
SPANISH: fogareté, frijol terciopelo, haba de terciopelo, nescafé, nescao, picapica, pica-pica
USES/NOTES: Young pods and seeds are edible. Mature seeds are edible, used as a coffee substitute, and are fed to animals. Plant parts must be thoroughly cooked with weveral changes of water to remove toxins. Known as *cow itch* because of the irritating hairs.
NATURAL RANGE: Tropical Asia, perhaps to Africa, widely naturalized
REFERENCES: Adans 1972, Duke and Vásquez 1994, Kay 1979, Mabberley 1987, Martin 1984a, Rehm and Espig 1991, USDA-ARS, Wiersema *et al.* 1990

Mucuna pruriens var. *utilis* (Wall. ex Wight) L.H.Bailey [syn. *Stizolobium deeringianum* Bort]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: mucuna-anã
SPANISH: frijol de terciopelo, habichuela terciopelo, mucuna, mucuna rayada, terciopelo
USES/NOTES: Dried seeds are used to make a coffee-like beverage and the plant is intercropped with perennials to enrich the soil with nitrogen. This variety is free of irritating hairs.
NATURAL RANGE: Tropical Asia
REFERENCES: Alcorn 1984, Guia Rural n.d., OAS 1973

Muehlenbeckia hastulata (Sm.) I.M.Johnst. [syn. *M. chilensis* Meisn.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: wirevine
SPANISH: molaca (Quichua), molleca, quilo, quilo-quilo, voqui negro

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USES/NOTES: The Mapuche made a fermented *chicha* (beverage) from the small edible fruits. The liana has significant medicinal potential.
NATURAL RANGE: Central Chile and adjacent Argentina (Mendoza region), cultivated elsewhere including Bolivia and Peru, reportedly naturalized in California
REFERENCES: Belov 2005-2012, Foster 1958, d'Eeckenbrugge and Ferla 2000, Mösbach 2000, Standley 1937b, USDA-ARS

Muehlenbeckia sagittifolia (Ortega) Meisn.
FAMILY: Polygonaceae (buckwheat)
PORTUGUESE: salsa, salsaparrilha
SPANISH: salsa parilla, salsaparilla
USES/NOTES: Vine's fleshy, pink to red fruit is said to be edible. Also medicinal to treat syphilis.
NATURAL RANGE: North-central and northern Argentina, Uruguay, southern Brazil (Rio Grande do Sul, Santa Catarina, and southern Mato Grosso do Sul), eastern Paraguay, eastern Bolivia, and Amazonian Peru
REFERENCES: Cialdella and Brandbyge 2001, d'Eeckenbrugge and Ferla 2000, MBG-Tropicos, Mentz *et al*. 1997, Troncoso 1987

Muhlenbergia spp.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: hair grass
USES/NOTES: Apache used the seeds as a flour source.
NATURAL RANGE: Warm regions of North America
REFERENCES: Kindscher 1987, Mabberley 1987

Muntingia calabura L.
FAMILY: Muntingiaceae (muntingia), previously Elaeocarpaceae (elaeocarpus), Flacourtiaceae (flacourtia), or Tiliaceae (linden)
ENGLISH: calabur, capulin, guasem, Jamaican cherry, Panama berry, strawberry tree
PORTUGUESE: calabura, curumi, pau-de-seda
SPANISH: acurucó, bolina, bolaina, calabura, capuli, capulín, capulín blanco, capulín de comer, capulín de montaña, capulina, capulinas, cedrillo, cedrillo majagua, cerezo caspi, chapulí, chirriador, chitató, chitoto, crespo caspi, guácimo hembra, guinda yumanasa, iumanasa, jonate, mahaujo, majagua, majaguillo, majagüillo, majagüito, majangua, majanjo, memiso, memizo, mullacahuayo, pasito, periquito, puán, nigua, nigüito, niguo, tapabotija, yumanasa, yumanaza
USES/NOTES: Small, sweet, reddish berry is a good vitamin C source, leaves are made into tea, bark is a rope fiber source, and flowers are used as an antispasmodic.

NATURAL RANGE: Neotropics, naturalized in southern Florida
REFERENCES: Benn and Lemke 1991, Bourke *et al.* 1987, Duke 1986, Duke and Vásquez 1994, León 1987, Leung 1961, Mabberley 1987, Martínez *et al.* 2001, Morton 1987a, Nelson 1996, Niembro Rocas 1992, OAS 1973, Soukup 1970, Sturtevant 1972, Uphof 1968, Usher 1974, Will 1991

Murdannia nudiflora (L.) Brenan [syn. *Commelina nudiflora* L.]
FAMILY: Commelinaceae (spiderwort)
ENGLISH: commelina, doveweed, nakedstem dewflower, waterweed
PORTUGUESE: capim-gomoso, grama-da-terra, maria-mole, maria-ninha, trapoeraba, trapoeraba-azul
SPANISH: anagalide azul
USES/NOTES: Leaf is edible and the root is medicinal.
NATURAL RANGE: Asia and the Pacific islands, naturalized in Mexico, Central America, South America (including Colombia, Venezuela, the Gianas, northern Peru, northern Bolivia, most of Brazil), southeastern U.S., and Puerto Rico
REFERENCES: Breedlove 1986, IBGE 1980, MBG-Tropicos, USDA-NRCS

Murraya koenigii (L.) Spreng. [syn. *Bergera koenigii* L.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: curry, curry leaf, curryleaf tree, curry-leaf tree, curry tree, karpoolay, sweet neem leaf
PORTUGUESE: caril, curry
SPANISH: cari, curry
USES/NOTES: Leaf, both fresh and dried, and its essential oil are used as a spice in many cooked dishes, including curries, and in tonics. Fruits are edible. Despite the common name "curry," the plant should not be confused with true "curry powder," which is a blend of spices widely used in curries.
NATURAL RANGE: Sri Lanka or India, cultivated in the Americas
REFERENCES: Bird and Heinlein n.d., Facciola 1990, ITIS, Jain *et al.* 2012, Mabberley 1987, Morton 1976a, Omawale 1973, Rehm and Espig 1991

Murraya paniculata (L.) Jacq. [syn. *M. exotica* L.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: Chinese box, cosmetic-bark-tree, jasmine orange, orange jasmine, orange jessamine, satinwood
PORTUGUESE: murta-da-praia
SPANISH: azahar de la India, azahar de naranjo, jazmín, jazmín camba, jazmín de Arabia, jazmín del monte, limonar, limonaria, limonario, limoncillo, lírio, mirto, naranjilla
USES/NOTES: Leaves are used in curries and tonics, flowers are used in teas, and fruits reportedly are edible. Large shrub to small

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tree is culticated in the Americas for its attractive glossy foliage and showy, fragrant flowers.
NATURAL RANGE: Southeast Asia, widely cultivated and naturalized in warm regions
REFERENCES: Brako and Zarucchi 1993, Caballero 1992, Duke and Vásquez 1994, Facciola 1990, FLEPPC 2003, Long and Lakela 1971, Mabberley 1987, MBG-Tropicos, Paguaga and Soto 2010, Tanaka 1976, Voeks 1997

Musa acuminata Colla, including *M. nana* Lour. [syn. *M. cavendishii* Lamb. ex Paxton, *M. chinensis* Lamb. ex Paxton]
FAMILY: Musaceae (banana)
ENGLISH: cavendish banana, Chinese banana, dwarf banana
PORTUGUESE: banana, banana-açucarina, banana-baiê, banana-cambota, banana-catarina, banana-casca-verde, banana-chorona, banana-da-china, banana-de-italiano, banana-d'água, banana-inglesa, banana-mangalô, banana-nanica, banana-peroá, banana-petiça, banana-tatu
SPANISH: banana china, banano enano, cachaco, calicero, cambur enano, cambur pigmeo, carapé, chino, colicero, congo, cuatrofilos, curro, dame-más (a tiny variety from the Dominican Rupublic), guineo, guineo enano, majoncho, mocho, orito, pacová carapé, pigmeo, plátano tabasco, popocho, verdín
USES/NOTES: Six to twelve cm long sweet fruit is eaten out of hand or prepared variously for desserts. The *dáme-más* ("give me more" in Spanish) variety is so named because it is so good and so small that one is left always wanting more.
NATURAL RANGE: Malaya to New Guinea
REFERENCES: Cavalcante 1991, Chapman 2008, IBGE 1980, Jenkins 2000, Johannessen 1970, Kermath (notes), Koeppel 2007, Leung 1961, Morton 1987a, OAS 1973, Sauer 1993, Simmonds 1966, Smith *et al.* 1992, Usher 1974

Musa x paradisiaca L. (pro sp.) [hybrid of *Musa acuminata* Colla *x M. balbisiana* Colla]
FAMILY: Musaceae (banana)
ENGLISH: Adam's banana, Adam's fig, horse banana, plantain, totoyam plantain
PORTUGUESE: banana, banana-caiena, banana-caturra-galega, banana-chorona, banana-comprida, banana-da-terra, banana-pacobeira, banana-pacobuçu, banana-pacova, banana-samburá, banana-são-tomé, chifre-de-boi, pacoveira-grande
SPANISH: banana, banano indio, banano macho, bárbaro, bellaco, burro, butuco, chato, chumbe (dried leaf only), chumbo, coto, cuadrado, cuerno de toro, curraré, cuyaco, guineo patriota, hartón, isleño, majoncho, mataburros, pacobusú, patriota, plátano, plátano bárbaro, plátano blanco, plátano burro, plátano

de cocinar, plátano de la isla, plátano dominico, plátano hembra, plátano guineo, plátano macho, plátano maqueño, plátano rulo, plátano tabasco, plátano viando, preto, resplandor, rulo, salvaje, sapucha, topocho, zapalote
USES/NOTES: Long, narrow fruit, firmer and less sweet than the smaller banana, typically is eaten boiled or fried as either a fruit or a vegetable, though sweet cultivars, sometimes eaten out of hand, exist. Root has been used as a famine food in parts of Mexico. Leaves are used to wrap food.
NATURAL RANGE: Indomalaya
REFERENCES: Alcorn 1984, Berg 1984, Cavalcante 1991, Chapman 2008, Duke and Vásquez 1994, IBGE 1980, Jenkins 2000, Johannessen 1970, Kermath (notes), Koeppel 2007, Morton 1987, Omawale 1973, OAS 1973, Purseglove 1972, Sauer 1993, Simmonds 1966, Smith *et al.* 1992, Yamaguchi 1983

Musa x sapientum L. [syn. *M. paradisiaca* var. *sapientum* (L.) Kuntze] [hybrid of *Musa acuminata* Colla *x M. balbisiana* Colla]
FAMILY: Musaceae (banana)
ENGLISH: banana, cayenne banana, common banana
PORTUGUESE: banana, banana-figo, banana-maçã, banana-marmelo, banana-ouro, banana-prata, banana-roxa, banana-são-domingos, banana-são-tomé-legítima, caturra
SPANISH: banana, banano, bocadillo, cambur, camburí, capirona, chamaluco, cuatrofilos, curraré, guarán, guineo, guineo chamaluco, guineo colorado (var. *rubra* Baker), guineo dátil (dwarf var. *champa* Baker), guineo de oro, guineo de rosa (dwarf var. *champa* Baker), guineo de seda, guineo enano, guineo gigante, guineo guarán, guineo indio, guineo injerto, guineo lacatán (var. *lacatan* Blanco), guineo martinico, guineo mínimo, guineo Monte Cristo (var. *suaveolens* Blanco), guineo Monte Cristo enano (var. *lacatan* Blanco), guineo manzana/o (dwarf var. *champa* Baker in places), guineo morado (var. *rubra* Baker), guineo niño (dwarf var. *champa* Baker), guineo pacífico, guineo rulo, lacatán (var. *lacatan* Blanco), mafafo, majoncho, malango, mampurro, muquichi, murrapo, otaita, plátano de seda, plátano enano, plátano fruta, plátano roatán, pacová, pacová de oro, piche, pumerillo, polines, roatán, seda, viejillo, zambo
USES/NOTES: Ripe fruits are the bananas of world commerce, generally eaten out out of hand or in desserts when ripe. Green fruits are cooked and eaten as a vegetable or a dessert. Fruit is also sliced and deep fried like potato chips. Leaves are used locally as a fiber source.
NATURAL RANGE: Southeast Asia, perhaps Malaya
REFERENCES: Campbell 1984, Cavalcante 1991, Chapman 2008, Denevan 1985, Duke and Vásquez 1994, IBGE 1980, Jenkins 2000, Johannessen 1970, Koeppel 2007, Niembro Rocas 1992, Omawale

1973, OAS 1973, Samson 1980, Sauer 1993, Smith *et al.* 1992, Simmonds 1966, van Sertima 1994

Myrceugenia fernandeziana (Hook. & Arn.) Johow
FAMILY: Myrtaceae (myrtle)
SPANISH: luma, luma de masatierra
USES/NOTES: Fruit reportedly is used like allspice (*Pimenta dioica*). Endemic tree is threatened from the grazing of livestock and feral animals.
NATURAL RANGE: Robinson Crusoe Island of the Juan Fernández Archipelago in the Pacific Ocean off the coast of central Chile
REFERENCES: Chester 2008, Landrum 1981, World Conservation Monitoring Centre 1998

Myrcia fenestrata DC.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: murta
SPANISH: saka
USES/NOTES: Fruit is eaten by the Shuar of eastern Ecuador.
NATURAL RANGE: Amazonian Bolivia, Brazil, Peru and Ecuador and French Guiana
REFERENCES: Bennett *et al.* 2001, Forzza 2010, MBG-Tropicos

Myrcia guianensis (Aubl.) DC. [syn. *Aulomyrcia lauriflora* (DC.) O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: camboí, camboí-brabo, camboim, cambuí-bravo, cambuim, guamirim, pedra-ume-caá, uvá
SPANISH: saka, yaas silvestre
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Ecuador and Peru to central Amazonian Brazil
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, FloraSBS, Rankin de Mérona *et al.* 1992, SIDOL

Myrcia multiflora (Lam.) DC. [syn. *M. sphaerocarpa* DC., *Aulomyrcia sphaerocarpa* (DC.) O.Berg]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambuizeiro, pedra-ume-caá
USES/NOTES: Fruit is edible. Plant is used to treat diabetes.
NATURAL RANGE: Brazil
REFERENCES: Brako and Zarucchi 1993, Carneiro Martins 1989, Martin *et al.* 1987

Myrcia paivae O.Berg
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán, café de monte, curame, piri

USES/NOTES: Fruit has good flavor and is eaten locally in portions of the plant's range including by the Ka'apor of eastern Amazonian Brazil.
NATURAL RANGE: Amazonian Colombia, Ecuador, Brazil, Peru and Venezuela and the Guianas
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos

Myrcia splendens (Sw.) DC. [syn. *M. acuminata* (Kunth) DC., *M. fallax* (Rich.) DC., *M. macrophylla* DC., *M. negrensis* O.Berg, *M. spruceana* O.Berg, *Eugenia fallax* Rich.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: birchberry, curame, punchberry
PORTUGUESE: araçá, coração-tinto, cumatê, frutinheira, murta-grande, murta-parida
SPANISH: ahashi, arrayán, capulincillo, curame, escobillo blanco, guayabilla, hoja menuda, puca caspi, rosadillo morado, rupiña, saco, yagalán, yispi
USES/NOTES: Small, dark berries are eaten locally in places. May include *M. fallax* (Rich.) DC.
NATURAL RANGE: Neotropics from central Mexico and the northern Antilles (possibly excluding Jamaica) to northern and eastern Bolivia and southern Brazil
REFERENCES: Adams 1972, Amaral *et al*. 2008, Balée 1994, Brako and Zarucchi 1993, Cavalcante 1991, CONABIO, Duke and Vásquez 1994, Forzza 2010, Frechione *et al*. 1989, ITIS, Martin *et al*. 1987, MBG-Tropicos, Silva *et al*. 1977

Myrcia tomentosa (Aubl.) DC. [syn. *Eugenia tomentosa* Cambess.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cabeludinha, cabeluda, cabeludeira
SPANISH: cabelluda
USES/NOTES: Vitamin C-rich fruit is consumed out of hand, as jelly, or in liqueurs. Improvement is called for to increase success.
NATURAL RANGE: Tropical Brazil, the Guianas, Ecuador, and Trinidad
REFERENCES: Brücher 1989, Donadio 1997, Guia Rural n.d., IBGE 1980, Kawasaki 1989, Jørgensen and León-Yánez 1999. Mabberley 1987, Martin *et al*. 1987

Myrcianthes foliosa (Kunth) McVaugh [syn. *Amyrsia foliosa* (Kunth) Kausel, *Eugenia foliosa* Kunth, *Myrtus foliosa* Kunth]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán
USES/NOTES: Fruit is edible.
NATURAL RANGE: Neotropics
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Martin *et al*. 1987, McVaugh 1958, Popenoe 1924, Uphof 1968

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Myrcianthes fragrans (Sw.) McVaugh [syn. *Anamomis dichotoma* (Poir.) Sarg., *Eugenia dichotoma* (Poir.) DC., *Eugenia fragrans* Willd., *Myrtus fragrans* Sw.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Simpson's stopper, twinberry, twinberry stopper, zebra wool
SPANISH: arrayán, guayabillo, pimientilla
USES/NOTES: Small, round, orange to red berries are highly variable in flavor, ranging from bitter to pleasantly tart with an unusual turpentine-like aftertaste, to sweet with little aftertaste when fully ripe. Also attractive for its displays of white, snowflake-like aromatic flowers, red fruit, flaking reddish bark, and aromatic, lustrous, evergreen leaves.
NATURAL RANGE: Eastern Mexico, Central America, the West Indies, coastal peninsular Florida, Colombia, Venezuela, Ecuador, and Peru
REFERENCES: Adams 1972, Brako and Zarucchi 1993, Kermath (notes), Kunkel 1984, Martin *et al*. 1987, Molina 1975, Nelson 1994, Taylor 1998, Yanovsky 1936

Myrcianthes pungens (O.Berg) D.Legrand [syn. *Acreugenia pungens* (O.Berg) Kausel, *Eugenia pungens* O.Berg]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán, guabijú, guabirá, guabiyú, guavijú, guaviyú, guayabo, ibaviyú, mato, yvavi'ju
USES/NOTES: Pungent dark, pulpy fruits are eaten fresh or preserved.
NATURAL RANGE: South America's greater Gran Chaco region from Bolivia, Paraguay, Argentina, into nearby Brazil and Uruguay
REFERENCES: Bailey Hortorium 1976, Brücher 1989, MBG-Tropicos, Reed 1995, Serrano and Terán 2000

Myrciaria delicatula (DC.) O.Berg [syn. *M. linearifolia* O.Berg, *Eugenia delicatula* DC., *Paramyrciaria delicatula* (DC.) Kausel]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambuí-amarelo, cambuí-branco, cambuí-uvaia, cambuim, cambuizeiro
SPANISH: arrayán
USES/NOTES: Red fruit is edible.
NATURAL RANGE: Southeastern and southern Brazil, northern Argentina, southern and southeastern Paraguay, and southeastern Bolivia
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Muniz n.d., Sobral 1991

Myrciaria dubia (Kunth) McVaugh [syn. *M. caurensis* Steyerm., *M. paraensis* O.Berg, *M. spruceana* O.Berg, *Psidium dubium* Kunth]
FAMILY: Myrtaceae (myrtle)
ENGLISH: camu-camu

PORTUGUESE: araçá, caçari, camu-camu
SPANISH: camo-camo, camu-camu, guayabillo blanco, guayabito, guayabo
USES/NOTES: Small, bright red to deep purple when fully mature, acid to sweet fruits are consumed fresh, as juice, or in ice cream. Vitamin C content is the highest of all known cultivated plants, perhaps 30 times greater than *Citrus* species and twice that of Barbados (or acerola) cherries (*Malpighia* spp.). Much potential for use in vitamin C supplements.
NATURAL RANGE: River margins of Amazonian Ecuador and northern Amazonian Peru to eastern Amazonian Brazil (Maranhão), the southern Guianas, and southern Venezuela, perhaps to Amazonian Colombia
REFERENCES: Bourke *et al*. 1987, Brako and Zarucchi 1993, Cavalcante 1991, Duke 1997, Duke and Vásquez 1994, Hoyas 1989, Kermath (notes), León 1987, Morton 1987a, Peters and Hammond 1990, Plotkin 1993, Prance 1989b, Renner *et al.* 1990, Smith *et al*. 1992, Steyermark *et al.* 1995, Vásquez and Gentry 1989

Myrciaria floribunda (West ex Willd.) O.Berg [syn. *M. protracta* O.Berg, *Eugenia floribunda* West ex Willd.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: guavaberry, rumberry
PORTUGUESE: cambuí, camu-camu, goiaba-do-mato, goiabinha
SPANISH: arrayán, cabo de chivo, camu-camu árbol, camu-camu negro, escobillo, guásara, jabotocoba amarilla, mije, mije colorado, mijo, mirto, multa, murta
USES/NOTES: Bitter-sweet, vitamin C-rich fruits are eaten fresh or prepared as preserves and drinks including a liqueur that has been exported to Europe.
NATURAL RANGE: Neotropics
REFERENCES: Hoyas 1989, Martin *et al.* 1987, Morton 1987a, Silva *et al*. 1977, Smith *et al*. 1992, Uphof 1968

Myrciaria glomerata O.Berg [syn. *Eugenia cabelludo* Kiaersk., *Paramyrciaria glomerata* (O.Berg) Sobral, *Plinia glomerata* (O.Berg) Amshoff]
FAMILY: Myrtaceae (myrtle)
ENGLISH: yellow jaboticaba
PORTUGUESE: cabeluda, cabeludo
SPANISH: cabelluda, cabelludo, guayaba pilosa
USES/NOTES: Small yellow fruits are eaten fresh.
NATURAL RANGE: Disjunct occurances in Pará and Minas Gerais, Brazil
REFERENCES: Facciola 1990, Hoyas 1989, Martin *et al*. 1987, Popenoe 1974, Sobral 1991

Myrciaria pumila (Gardner) O.Berg [syn. *Eugenia pumila* Gardner]

FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Atlantic rainforest of Rio de Janeiro, Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987

Myrciaria tenella (DC.) O.Berg [syn. *Eugenia tenella* DC.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambuí-preto, camboinzinho, cambuizeiro-preto, goiabinha, guayabo-colorado, jaboticaba-macia, murta-do-campo
SPANISH: guayabo colorado
USES/NOTES: Fruit is edible.
NATURAL RANGE: Eastern Amazonian Brazil through central coastal Brazil and Uruguay
REFERENCES: Balée 1994, Balée and Gély 1989, Brako and Zarucchi 1993, Martin *et al*. 1987, Morton 1987a, Uphof 1968

Myrciaria vexator McVaugh [syn. *M. pittieri* Burret ex V.M.Badillo *nom. illeg*., *Eugenia palmarum* Standl. & L.O.Williams ex P.H.Allen]
FAMILY: Myrtaceae (myrtle)
ENGLISH: blue grape, false jaboticaba
SPANISH: guayabo negro, jaboticaba, pésjua morada
USES/NOTES: Dark blue to purple fruits are eaten fresh or preserved, and are said to be sweet and delicious.
NATURAL RANGE: Costa Rica, Panama, and Venezuela, and perhaps Colombia
REFERENCES: Hoyas 1989, Lim 2012a, MBG-Tropicos

Myrciaria vismeifolia (Benth.) O.Berg [*M. vismiifolia* (spelling variant)]
FAMILY: Myrtaceae (myrtle)
ENGLISH: taparau, taparow
USES/NOTES: Fruit is edible.
NATURAL RANGE: Bolivia, Peru, Ecuador, Colombia, Venezuela, the Guianas, western Amazonian Brazil, and Panama
REFERENCES: Forzza 2010, Johnston and Colquhoun 1996, MBG-Tropicos

Myrica cerifera L. [syn. *M. cerifera* var. *pumila* Michx., *M. pumila* (Michx.) Small]
FAMILY: Myricaceae (wax-myrtle)
ENGLISH: bayberry, candleberry, candletree, common wax myrtle, dwarf wax myrtle (var. *pumila*), southern bayberry, southern wax myrtle, tallow shrub, wax myrtle, wax wood, waxberry
PORTUGUESE: árvore-da-cera
SPANISH: árbol de cera, arbolito de cera, arraigán, arrayán, arrayán brabántico, cera vegetal, cerero, escobillo, palo de velas, mirica cerífera

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USES/NOTES: Leaves and tiny, nut-like drupes may be used as a substitute for bay leaves (*Laurus nobilis*) to season meats, sauces, soups, and stews, or as tea. Drupes are coated with the fragrant myrtle wax (or bayberry tallow) used for candles. A tonic is made from the root bark. Also popular in urban landscapes, especially as a clipped hedge.
NATURAL RANGE: Southeastern U.S., Mexico, Belize, Guatemala, Greater Antilles, Guadeloupe, The Bahamas, and Bermuda
REFERENCES: Adams 1972, Bourke *et al.* 1987, de Gámez 1973, FNAEC 1997, Godfrey 1988, Kermath (notes), OAS 1973, Ochoa-Gaona *et al*. 2011, Peterson 1977, Rehm and Espig 1991, Tull 1978, Usher 1974

Myrica pennsylvanica Mirb. [may include *Morella pensylvanica* (Mirb.) Kartesz]
FAMILY: Myricaceae (wax-myrtle)
ENGLISH: bayberry, candleberry, candletree, candlewood, northern bayberry, small waxberry, swamp candleberry, tallow bayberry, tallow shrub, tallowtree, waxberry
SPANISH: árbol de la cera
USES/NOTES: Aromatic leaves and grayish-white and waxy nutlets may be used as a spice. Waxy coating on the nutlets has been used as a candle wax. USDA-ARS considers *Morella pensylvanica* (Mirb.) Kartesz to be the accepted name.
NATURAL RANGE: Northeastern U.S. and adjacent Canada
REFERENCES: FNAEC 1997, Peterson 1977, USDA-ARS

Myrica gale L.
FAMILY: Myricaceae (wax-myrtle)
ENGLISH: bog myrtle, meadow fern, sweet gale
USES/NOTES: Leaves of this typically wetland shrub have been used to flavor beer. Leaves and nutlets have been used as a spice.
NATURAL RANGE: Northeastern and northwestern U.S., much of Canada and Alaska, northwestern Europe, and northeastern Siberia
REFERENCES: Bailey Hortorium 1976, Fernald *et al.* 1958, FNAEC 1997, Graves 1956, Mabberley 1987, Morton 1976a, Peterson 1977

Myriophyllum aquaticum (Vell.) Verdc. [syn. *M. brasiliense* Cambess.]
FAMILY: Haloragaceae (watermilfoil)
ENGLISH: Brazilian water-milfoil, parrot feather, parrot’s feather, thread-of-life, water-feather, watermilfoil
PORTUGUESE: cavalinho-d’agua, milefólio-aquático, pinheirinho-d’água
SPANISH: ciprés de agua, cola de zorro acuática, hierba de sapo
USES/NOTES: Young shoots are eaten in parts of Brazil.
NATURAL RANGE: Southern Amazon Basin and northern subtropical to temperate South America, widely naturalized and invasive

REFERENCES: Brako and Zarucchi 1993, Davidse *et al.* 1995, Facciola 1990, Marticorena and Quezada 1985, MBG-Tropicos, Pott and Pott 2000, USDA-ARS

Myristica fragrans Houtt. [syn. *M. aromatica* Lam., *M. moschata* Thunb., *M. officinalis* L.f.]
FAMILY: Myristicaceae (nutmeg)
ENGLISH: mace, nutmeg
PORTUGUESE: macis, moscadeira, muscadeira, noz-moscada
SPANISH: macia, macias, mirística, nuez de especia, nuez moscada
USES/NOTES: Introduced into South America through French Guiana in 1809, seeds and red arils are the spices of international commerce known respectively as nutmeg and mace. Fruits may be made into an oily butter and their husks can be made into jelly. Fruit oil is used in perfumes, medicines and toothpaste. *Myristicine* contained in the seed is hallucinogenic. The West Indian island of Grenada is the world's leading producer.
NATURAL RANGE: Moluccas Islands of the East Indies
REFERENCES: Boswell 1989, Bourke *et al*. 1987, Duke 1986, Duke n.d., Guia Rural n.d., Howard 1994, IBGE 1980, León 1987, Myers 1974, Purseglove *et al*. 1981, Usher 1974

Myrosma cannifolia L.f.
FAMILY: Marantaceae (arrowroot)
SPANISH: guapo
USES/NOTES: Tuber is eaten roasted under the sand with hot embers, boiled, or occasionally raw.
NATURAL RANGE: Venezuela to Peru
REFERENCES: Brako and Zarucchi 1993, Gragson 1997, Steyermark *et al.* 1995

Myroxylon balsamum (L.) Harms [syn. *M. toluifera* Kunth]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: balsam of tolu, tolu balsam
PORTUGUESE: bálsamo, bálsamo-caboriba, bálsamo-de-tolu, cabreúva, oleo-bálsamo, oleo-vermelho, pau-de-bálsamo, pau-de-incenso, sangue-de-gato
SPANISH: bálsamo, bálsamo de tolú, bálsamo del valle, chirraca (resin only), estoraque, kina-kina, palo de bálsamo, quina-quina, quino-quino
USES/NOTES: Aromatic resin, *balsam of tolu*, is used in perfumes and for flavoring cough syrups and sweets. Green leaves are eaten as a vegetable.
NATURAL RANGE: Venezuela to Peru
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, IBGE 1980, Mabberley 1987, Morton 1976a, OAS 1973, Soukup 1970

Myroxylon balsamum var. *pereirae* (Royle) Harms [syn. *M. pereirae* Klotzsch, *Toluifera pereirae* Mill.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: balsam of Peru, El Salvador balsam, Peru-balsam, na-ba (Maya, Belize)
PORTUGUESE: bálsamo, bálsamo-do-Peru
SPANISH: árbol del bálsamo, balsamito, bálsamo, bálsamo blanco, bálsamo de El Salvador, bálsamo de maría, bálsamo de San Salvador, bálsamo de Perú, bálsamo negro, cedro chino, chichipale, chuchupate, chuete, nabá, hoitzilóxitl (Nahuatl), paila, palo de bálsamo, palo de trapiche, pidoquera, quie-nite (Zapotec), semilla del Perú, tache, yaga-gueguiei (Zapotec), yaga-quie-nite (Zapotec), yapoteco
USES/NOTES: Aromatic resin, *balsam of Peru*, is used in perfumes, medicines, chewing gum, candies, beverages and other foods. Seeds are used to flavor *aguardiente.*
NATURAL RANGE: Probably south-central Mexico to Ecuador, now widespread in the Neotropics
REFERENCES: Breedlove 1986, CONABIO, Duke 1986, MBG-Tropicos, Morton 1976a, OAS 1973, Rehm and Espig 1991, USDA-ARS, Usher 1974, Wiersema *et al.* 1990, Williams and Williams 1969

Myrsine monticola (Aubl.) Kuntze [identified as *Rapanea ovalifolia* (Miq.) Mez]
FAMILY: Primulaceae (primrose)
PORTUGUESE: azeitona-do-mato, jó-mirim
USES/NOTES: Fruit is edible preserved in vinegar. *Rapanea ovalifolia* is listed as a synonym of *Myrsine guianensis* (Aubl.) Kuntze by MBG-Tropicos. *R. ovalifolia* has a wide distribution in the Neotropics, whereas Forzza identifies *R. ovalifolia* as a synonym of *M. monticola*, which is restricted to Brazil. It is not known if Edwall and Löfgren incorrectly identified *R. ovalifolia.* It is possible that this entry should be under *Myrsine guianensis*, which otherwise appears to have no recorded edible uses.
NATURAL RANGE: West-central and eastern Brazil
REFERENCES: Edwall and Löfgren 1905, Forzza 2010, Martin *et al*. 1987

Myrtillocactus cochal (Orcutt) Britton & Rose [syn. *Cereus cochal* Orcutt]
FAMILY: Cactaceae (cactus)
ENGLISH: candelabra cactus, cochal cactus
SPANISH: cochal, frutilla, garambullo, garambullo cochal
USES/NOTES: Reddish-purple globular fruit of this large sprawling cactus (to over 3m tall and wide) has been eaten locally by

Indigenous people of the region. The plant is appreciated for its large white to light pale green showy flowers.
NATURAL RANGE: Baja California and Baja California Sur, common throughout range
REFERENCES: Britton and Rose 1963, CONABIO, Shreve and Wiggins 1964

Myrtillocactus geometrizans (Mart.) Console [syn. *Cereus geometrizans* Mart.]
FAMILY: Cactaceae (cactus)
ENGLISH: blue myrtle-cactus, garambullo cactus
SPANISH: basto, bastó (Otomí), baxta (Otomí), bazto (Otomí), biti-xoba (Otomí), garambullo, garambuyo, garbancillo, garrambulla, grambula
USES/NOTES: Small, purplish-blue fruits of this large cactus are eaten fresh or dried like raisons.
NATURAL RANGE: Central and southern Mexico perhaps to northwestern Guatemala
REFERENCES: Britton and Rose 1963, CONABIO, Leung 1961, Mabberley 1987, Uphof 1968, Usher 1974

Nagei nagi (Thunb.) Kuntze [syn. *Podocarpus nagi* (Thunb.) Pilg.]
FAMILY: Podocarpaceae (podocarpus), previously Taxaceae (yew)
ENGLISH: Asian bayberry, broadleaf podocarpus, nagi
SPANISH: cobola, pino
USES/NOTES: Young leaves can be eaten boiled. Also an attractive landscape specimen in warm regions.
NATURAL RANGE: Japan, occasionally naturalized in other warm regions
REFERENCES: de Laubenfels 1985, de Laubenfels 1987, Facciola 1990, Watkins and Sheehan 1975

Narcissus jonquilla L.
FAMILY: Amaryllidaceae (amaryllis)
ENGLISH: jonquil, narcissus
PORTUGUESE: narciso
SPANISH: narciso
USES/NOTES: Flowers reportedly are edible.
NATURAL RANGE: cosmopolitan
REFERENCES: Crowhurst 1972, Facciola 1990, Radford *et al.* 1968

Nasturtium officinale R.Br. [syn. *Rorippa nasturtium-aquaticum* (L.) Hayek, *Sisymbrium nasturtium-aguaticum* L.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: common water cress, Chilean water cress, European watercress, green watercress, summer watercress, water cress, watercress
PORTUGUESE: agrião, agrião-comum, agrião-d'água, agrião-da-fonte, agrião-da-ponte, agrião-das-hortas, agrião-de-água, agrião-de-rio, agrião-ordinário, saúde-do-corpo

SPANISH: agrión, berro, berro de agua, blero, chijchi, mastuerzo, mastuerzo de agua, mayu mostazilla, michi michi, mostazilla, occoruro
USES/NOTES: Nutritious leaves and stems of this aquatic herb are used as a salad vegetable, a condiment, and a medicinal. The water cress of commerce.
NATURAL RANGE: Europe and West Asia
REFERENCES: Bourke *et al.* 1987, Carneiro Martins 1989, Duke 1986, Franquemont *et al.* 1990, Guia Rural 1990, IBGE 1980, Kermath (notes), Leung 1961, Mabberley 1987, Omawale 1973, Purseglove 1968, Ruberté 1984, Schneider 1987, Soukup 1970, Tull 1978, Zamudio and Hilgert 2011

Naucleopsis concinna (Standl.) C.C.Berg [syn. *Perebea concinna* Standl.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: nanã
SPANISH: capinurí, duraznillo blanco, llanchama de altura, misho chaqui
USES/NOTES: Fruit is edible.
NATURAL RANGE: Central to western Amazonian Brazil into Amazonian Bolivia, Colombia, Ecuador and Peru
REFERENCES: Berg 1972, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Silva *et al.* 1977

Naucleopsis oblongifolia (Kuhlm.) Carauta [syn. *N. mello-berretoi* (Standl.) C.C.Berg, *Brosimum mello-berretoi* Standl.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: muiratinga
SPANISH: llanchamillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil's eastern Atlantic Rainforest and western Amazonian Brazil into Amazonian Colombia, Ecuador and Peru
REFERENCES: Berg 1972, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Naucleopsis pseudonaga (Mildbr.) C.C.Berg [syn. *Ogcodeia pseudonega* Mildbr.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: jaca-brava, muiratinga, pama-amarela, pama-mão-de-onça
SPANISH: puma chaqui
USES/NOTES: Orange to brownish-orange, segmented fruit is edible.
NATURAL RANGE: Amazonian Bolivia, Brazil (Acre), Colombia and Peru
REFERENCES: Berg 1972, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, UFA/NYBG

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Naucleopsis ternstroemiiflora (Mildbr.) C.C.Berg [syn. *Ogcodeia ternstroemiiflora* Mildbr.]
FAMILY: Moraceae (mulberry)
PORTUGUESE: muiratinga
SPANISH: motelo chaqui
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, Ecuador and Peru
REFERENCES: Berg 1972, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Neea theifera Oerst.
FAMILY: Nyctaginaceae (four o'clock)
PORTUGUESE: caparosa, caparrosa, caparrosa-do-campo, farinha-seca, joão-mole
USES/NOTES: Leaves are used as a beverage tea and as a medicinal tea especially for digestion and intestinal relief.
NATURAL RANGE: Eastern Bolivia and much of central and eastern, pre-Amazonian Brazil
REFERENCES: Bailey Hortorium 1976, Forzza 2010, Jardim Botânico de Brasília 1989, Peckolt 1896, Starr Virtual Herbarium

Nelumbo lutea Willd.
FAMILY: Nelumbonaceae (lotus-lily)
ENGLISH: American lotus, American water-lotus, duck acorn, lotus, nelumbo, pancake rose, pond nuts, water bean, water chinquapin, water lotus, water nut, wonkapin, yanquapin, yellow lotus, yellow nelumbo
SPANISH: loto americano, lotus, nelumbio, pan de manteca, pulul
USES/NOTES: Starchy rhizomes are eaten like sweet potatoes (*Ipomoea batatas*) or dried and ground for making bread, seeds are eaten whole or ground into flour, and young shoots are eaten as a vegetable.
NATURAL RANGE: Eastern North America from Ontario to Texas and Florida, Cuba, Jamaica, Hispaniola, and Honduras
REFERENCES: Bailey Hortorium 1976, CONABIO, Fernald *et al.* 1958, FNAEC 1997, Harris 1972, Kindscher 1987, Mabberley 1987, Peterson 1977, Tomikel 1986, Uphof 1968, USDD 1970

Nelumbo nucifera Gaertn. [syn. *Nelumbium nelumbo* (L.) Druce]
FAMILY: Nelumbonaceae (lotus-lily)
ENGLISH: Chinese lotus, East Indian lotus, Egyptian bean, Indian lotus, lotus, Oriental lotus, pink lotus, sacred lotus
SPANISH: nelumbio, raíz de loto
USES/NOTES: Rhizomes of this aquatic herb are used as a starch source, stems are eaten cooked or pickled, and fruit receptacles are occasionally eaten.

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NATURAL RANGE: Tropical Asia and Australia, naturalized in southeastern North America
REFERENCES: Bailey Hortorium 1976, Creasy 1982, FNAEC 1997, Kermath (notes), Mabberley 1987, Uphof 1968, USDD 1970

Neomitranthes obscura (DC.) N.Silveira [syn. *Calyptranthes obscura* DC., *Mitranthes obscura* (DC.) D.Legrand]
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Edible yellow pulp of the red to black 1.5cm roundish fruit is said to be sweet.
NATURAL RANGE: Atlantic forests of northeastern to southern Brazil
REFERENCES: Angely 1970, Forzza 2010, Legrand 1958, Lorenzi 2009, Martin *et al*. 1987

Neoraimondia arequipensis Backeb. [syn. *N. macrostibas* (K.Schum.) Britton & Rose, *N. peruviana* (L.) F.Ritter]
FAMILY: Cactaceae (cactus)
SPANISH: gigante, sapayhuarmi, ulluquite
USES/NOTES: Tall columnar cactus of the Andes has a purple fruit with an edible red pulp. The plant reportedly has psychoactive properties, as well.
NATURAL RANGE: Southwestern Andean Peru
REFERENCES: Britton and Rose 1963, Cáceras and Poma 2006, Kvist and Moraes 2006, Whaley *et al*. 2009

Neoraimondia herzogiana (Backeb.) Buxb. [syn. *Neocardenasia herzogiana* Backeb.]
FAMILY: Cactaceae (cactus)
ENGLISH: baseball-bat cactus
SPANISH: caraparí, cariparí, palo caraparí
USES/NOTES: Arborescent columnar cactus to 15m produces yellowish fruit with an esteemed edible pulp. The plant reportedly also has psychoactive properties.
NATURAL RANGE: Bolivia
REFERENCES: Mostacedo and Uslar 1999, Facciola 1990, MBG-Tropicos

Nepeta cataria L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: catmint, catnip
SPANISH: albahaca de gatos, gataria, gatera, hierba de gatos, hierba de los gatos, hierba gatera, menta gatuna, nébeda, népeta, yerba gatera
USES/NOTES: Grown especially for the way it attracts cats, though used sparingly as a mint-like tea high in vitamins A and C.
NATURAL RANGE: Eurasia, widely naturalized, though not present in Brazil

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REFERENCES: Bailey Hortorium 1976, Forzza 2010, Tull 1978, Yanovsky 1936

Nephelium lappaceum L.
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: rambutan
PORTUGUESE: rambutã, rambuteira
SPANISH: mamón chino, rambutan, rambután
USES/NOTES: Cultivated for the sweet and tart, succulent whitish-translucent aril, which are eaten fresh after easily breaking away the firm red to yellow spiny skin of the 2-3.5cm fruit.
NATURAL RANGE: Lowland tropical Southeast Asia
REFERENCES: Campbell 1984, Kermath (notes), León 1987, Mabberley 1987, Martin *et al*. 1987, Morton 1987a

Nephelium ramboutan-ake (Labill.) Leenh. [syn. *N. mutabile* Blume]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: pulasan
SPANISH: bulela, pulasán
USES/NOTES: Fruit is considred among the best Asian fruits. Seeds are eaten roasted and contain an edible oil.
NATURAL RANGE: Eastern Malayasia to the Philippines
REFERENCES: Facciola 1990, Hoyas 1989, Idris and Lin 2002, Mabberley 1987, Morton 1987a, OAS 1973

Nicotiana tabacum L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: tobacco
PORTUGUESE: fumo, tabaco
SPANISH: tabaco, tabaco blanco, uar
USES/NOTES: The tobacco of commerce — widely cultivated for its leaves, which are smoked in cigarettes and the like, taken as snuff or chew, or used as a nicotine source for insecticides — is also the source of an edible powdered protein, which may be consumed like other powdered proteins. Unidentified plant part reportedly is a food source among residents of the Extractive Reserve *Cachoiera* in Acre, Brazil.
NATURAL RANGE: Lowland Andes of Bolivia and Peru into Paraguay
REFERENCES: Duke 1986, Facciola 1990, Feinhandler *et al*. 1979, Guia Rural n.d., Kainer and Duryea 1992, Oyuela-Caycedo and Kawa 2015, Purseglove 1968, Sheen and Sheen 1985, Usher 1974

Nopalea cochenillifera (L.) Salm-Dyck [syn. *Opuntia cochenillifera* (L.) Mill.]
FAMILY: Cactaceae (cactus)

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ENGLISH: cochineal, cochineal cactus, cochineal nopal cactus, cochineal plant, nopal cactus, prickly-pear cactus, roast pork, smooth pear
FRENCH: cochenillier
PORTUGUESE: cacto-de-cochinilha, palma, palma-doce, palma-miuda, palmatória-doce
SPANISH: higo chumbo, nopal, nopal chamacuero, nopal de cochinilla, nopal de la cochinilla, pak'am, palera, tuna blanca, tunita, tuno, tuno de castilla
USES/NOTES: Red fruit is edible. Plant also is eaten by the *cochineal*, a tiny insect, from which a deep red dye, or carmine of carminic acid, is derived, used primarily for coloring fabrics, such as *British redcoats*, but also to color foods and beverages. Stems are medicinal.
NATURAL RANGE: Likely Mexico, now widespread
REFERENCES: Adams 1972, Bourke *et al*. 1987, Britton and Rose 1963, CONAP 2006, IBGE 1980, Kermath (notes), Lee 1947-48, Martin *et al*. 1987, Niembro Rocas 1992, Nobel 1994, OAS 1973, Usher 1974, West 1989b

Nopalea dejecta (Salm-Dyck) Salm-Dyck [syn. *Opuntia dejecta* Salm-Dyck]
FAMILY: Cactaceae (cactus)
ENGLISH: Panama nopal cactus, spiny nopal
SPANISH: chumbero, nopal chamacuero, tuna, tuna chamacuero
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Uncertain, perhaps Panama and elsewhere in Central America, perhaps to Mexico and Cuba, now widely cultivated and naturalized throughout Latin America and the Mediterranean and invasive in places
REFERENCES: Britton and Rose 1963, CONABIO, CONAP 2006, Griffith and Gann 2013, ITIS, Martin *et al*. 1987, Uphof 1968, USDA-ARS

Notholithocarpus densiflorus (Hook. & Arn.) Manos, Cannon & S.H.Oh [syn. *Lithocarpus densiflorus* (Hook. & Arn.) Rehder, *Quercus densiflora* Hook. & Arn.]
FAMILY: Fagaceae (beech or oak)
ENGLISH: dwarf tanoak, mutant tanoak, tanbark oak, tanoak, tan-oak
USES/NOTES: Acorns can be eaten ground as a flour source after leaching to remove bitter tannins. Indigenous people of California preferred this species over other oaks as a food source. Tannins were once used for tanning leather.
NATURAL RANGE: California from just north of Los Angeles to southwestern Oregon
REFERENCES: Chesnut 1902, Hickman 1993, Miller 1997, Munz 1974, USDA-NRCS, Yanovsky 1936

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Nothoscordum gracile (Aiton) Stearn [syn. *N. inodorum* (Aiton) Asch. & Graebner]
FAMILY: Liliaceae (lily)
ENGLISH: false garlic, fragrant false garlic, slender false garlic, onion weed
PORTUGUESE: alho-silvestre
SPANISH: cebolla de monte, goy ak (Tzeltal), lágrima de la virgin
USES/NOTES: Greens and bulbs are used like common garlic (*Allium sativum*). The species is confused in the literature with *Allium neapolitanum* Cirillo, which has the synonym *Nothoscordum inodorum* (Aiton) G.Nicholson.
NATURAL RANGE: Neotropics and subtropics from southern Mexico to Chile, Paraguay, Uruguay and northern Argentina, abscent from lowland Amazonia, now naturalized in favorable warm locations including the West Indies, California and the southeastern U.S.
REFERENCES: Adams 1972, CONABIO, Facciola 1990, Forzza 2010, Mabberley 1987, MBG-Tropicos, Sturtevant 1972, USDA-ARS, USDA-NRCS

Nuphar advena (Aiton) W.T.Aiton [syn. *N. lutea* subsp. *advena* (Aiton) Kartesz & Gandhi]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: common spatterdock, cow lily, spatterdock, yellow pond lily
SPANISH: hojas de carambuco, nenúfar, nenúfar amarillo, nenúfar de flor amarilla, ninfa, ninfa amarilla, ninfea amarilla, ninfea de flor amarilla
USES/NOTES: Seeds may be ground into flour. Roots of some plants are edible.
NATURAL RANGE: Eastern North America from Ontario through southern Wisconsin to Florida and Texas to northeastern Mexico (Coahuila, Nuevo León, Tamaulipas, and northern Veracruz) and Cuba
REFERENCES: CONABIO, Facciola 1990, FNAEC 1997, Harrington 1967, Pardo 2003, Villarreal *et al*. 2006

Nuphar polysepala Engelm. [syn. *N. lutea* subsp. *polysepala* (Engelm.) E.O.Beal, *Nymphaea polysepala* (Engelm.) Greene]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: American yellow pond-lily, cow lily, pond lily, Rocky Mountain pond-lily, spatterdock, yellow water lily,
USES/NOTES: Rootstocks are eaten boiled or baked. Meal made from the roots is used to thicken soups. Parched seeds are eaten or made into meal.
NATURAL RANGE: Western North America from California to Alaska
REFERENCES: CONABIO, Harrington 1967, FNAEC 1997, Mabberley 1987

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Nuphar variegata Durand [syn. *N. lutea* subsp. *variegata* (Durand) E.O.Beal]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: bull-head pond lily, spatterdock
USES/NOTES: Large rootstocks are eaten as a starchy vegetable, seeds are used in breads, soups, or popped like corn, and roots have a strong, unappealing flavor that can be removed by boiling twice.
NATURAL RANGE: Canada through the northeastern U.S.
REFERENCES: FNAEC 1997, Tomikel 1986

Nymphaea ampla (Salisb.) DC. [syn. *Castalia ampla* (DC.) Small]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: dotleaf waterlily, large water-lily, white lotus, white water-lily
SPANISH: balona, flor de agua, flor de agua blanca, flor de azucena, flor de laguna, flor de loto, flor de mondongo, flor de sol, hibin-ha, hierba del río, hoja de laguna, hoja de mondongo, hoja de panza de vaca, hoja de sol, lampazo, lab, lé ja' (Maya), lirio acuático, lirio de agua, lol-há (Maya), loto, nab, nenúfar, nikte'ha (Maya), ninfa, ninfa venuda, nuchuch nab, pan caliente, pan de manteca, panza de vaca, pata de sapo, pulul (Huastec), reina del río, reina grande, sak-chab, sak-naab (Maya), sol de agua, tokal, torilla de agua, tortilla dura, tumtum, x-leja, xna'ab, zasamol
USES/NOTES: Seeds and tuberous roots are edible.
NATURAL RANGE: Neotropics (excluding Brazil) to southern Texas and Florida
REFERENCES: Adams 1972, Bailey Hortorium 1976, CONABIO, Duke and Vásquez 1994, FNAEC 1997, Forzza 2010, MBG-Tropicos, Molina 1975, Novelo and Bonilla-Barbosa 1999, Tomikel 1986, Yanovsky 1936

Nymphaea elegans Hook.
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: blue water lily, lotus lily
PORTUGUESE: nenufar
SPANISH: cabeza de negro, cabeza de negro tubérculo, capomo, flor de laguna, lampazo, lirio, loto azul
USES/NOTES: Young greens and seeds are edible.
NATURAL RANGE: Southeastern U.S., northern Mexico, and the West Indies
REFERENCES: CONABIO, FNAEC 1997, Leung 1961, Omawale 1973, Terra 1966

Nymphaea odorata subsp. *odorata* [syn. *Castalia odorata* (Aiton) Wood]
FAMILY: Nymphaeaceae (water-lily)

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ENGLISH: American waterlily, American white water-lily, fragrant water-lily, pond lily, water-lily, water-nymph, white water-lily
SPANISH: ninfa aquática
USES/NOTES: Bitter roots are baked, peeled, and eaten like sweet potatoes (*Ipomoea batatas*), seeds are edible raw, boiled, roasted, or ground into flour, young flower buds and leaves (purplish below) are eaten as cooked vegetables, and flower buds may be eaten pickled.
NATURAL RANGE: Eastern North America to central Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Harris 1972, Peterson 1977, Tull 1978, Yanovsky 1936

Nymphaea odorata subsp. *tuberosa* (Paine) Wiersema & Hellq. [syn. *N. tuberosa* Paine]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: tuberous water-lily, white water-lily
USES/NOTES: Seeds are edible cooked or popped. Brown, bitter tubers are eaten occasionally.
NATURAL RANGE: Southeastern Canada and northeastern U.S.
REFERENCES: Fernald *et al.* 1958, FNAEC 1997, Gibbons and Tucker 1979, Peterson 1977

Nyssa aquatica L.
FAMILY: Nyssaceae (nyssa, sour-gum, or tupelo)
ENGLISH: swamp tupelo, water gum, water tupelo
USES/NOTES: Dark, golf-ball sized, fleshy drupes are occasionally eaten, typically preserved.
NATURAL RANGE: Southeastern U.S., Virginia to Texas
REFERENCES: Fernald *et al.* 1958, Godfrey 1988

Nyssa ogeche W.Bartram ex Marshall
FAMILY: Nyssaceae (nyssa, sour-gum, or tupelo)
ENGLISH: ogeechee lime, ogeechee lime tupelo, ogeechee plum, ogeechee tupelo, sour tupelo, tupelo gum
USES/NOTES: Golf ball-sized, fleshy, reddish drupes occasionally are eaten preserved and were previously marketed locally.
NATURAL RANGE: Southeastern U.S., South Carolina to Florida
REFERENCES: Couplan 1998, Fernald *et al.* 1958, Mabberley 1987, Nelson 1994, Uphof 1968

Nyssa sylvatica Marshall [syn. *N. sylvatica* var. *dilatata* Fernald, *N. sylvatica* var. *sylvatica*]
FAMILY: Nyssaceae (nyssa, sour-gum, or tupelo)
ENGLISH: black gum, black tupelo, pepperidge, sour gum, tupelo, upland tupelo
SPANISH: cabo de luc, chisteé (Tsotsil), manzanillo, palo de agua, palo de papaxi, petcui (Zoque), tetzicóhuitl, tezticóhuitl

USES/NOTES: Small, dark, sour drupes have little pulp, but can be chewed or made into preserves. This upland variety also makes an attractive landscape tree under the right edaphic conditions.
NATURAL RANGE: Eastern North America, upland forests with disjunt populations in eastern and southern Mexican highlands in Hidalgo, Veracruz, and Chiapas
REFERENCES: CONABIO, Fernald *et al.* 1958, Godfrey 1988, Kermath (notes), Lakela and Wunderlin 1980, Nelson 1994

Nyssa sylvatica var. *biflora* (Walter) Sarg.
FAMILY: Nyssaceae (nyssa, sour-gum, or tupelo)
ENGLISH: black gum, pepperidge, tupelo, swamp black gum
USES/NOTES: Small, dark, sour drupes of this wetland tree can be chewed or made into preserves.
NATURAL RANGE: Eastern North America, wetland forests
REFERENCES: Fernald *et al.* 1958, Godfrey 1988, Kermath (notes), Lakela and Wunderlin 1980, Nelson 1994

Oberna behen (L.) Ikon. [syn. *Silene inflata* Sm. *nom. illeg.*, *S. vulgaris* (Moench) Garcke]
FAMILY: Caryophyllaceae (pink)
ENGLISH: bladder campion, bladder silene, cowbell, maiden's tears, rattleweed
PORTUGUESE: bermim, erva-cucubalus, erva-traqueira, erva-tranqueira, orelha-de-boi, rilha-de-boi
SPANISH: colleja, coneles, escafidos, silene
USES/NOTES: Young shoots and leaves occasionally are used as a potherb, added to soups, or used like spinach (*Spinacia oleracea*). Also a potential immunostimulant, antiviral, and antibacterial.
NATURAL RANGE: Eurasia, naturalized in temperate North and South America
REFERENCES: Crowhurst 1972, Gibbons and Tucker 1979, Harris 1972, Hickman 1993, Marticorena and Quezada 1985, Uphof 1968

Ocimum americanum L. [syn. *O. canum* Sims]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: American basil, hairy basil, hoary basil, jumbie balsam, lemon basil, spice basil, tulsie
PORTUGUESE: catinga-de-criola, manjericão-limão
USES/NOTES: Used as a potherb to flavor food, especially in East Indian dishes. Also medicinal.
NATURAL RANGE: Old World tropics, perhaps India or northeastern Africa, culticated and naturalized in the Americas
REFERENCES: Forzza 2010, Herb Society of America 2003, Mabberley 1987, Omawale 1973, Ranieri 2014-2016, Uphof 1968, USDA-ARS, Voeks 1997

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Ocimum basilicum L. [syn. *O. basilicum* var. *thyrsiflorum* (L.) Benth., *O. pilosum* Willd.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: annual weed, basil, bush basil, common basil, duppy basil, garden basil, sweet basil, Thai basil (var. *thyrsiflorum*)
PORTUGUESE: alfavaca, alfavaca-cheiroso, alfavaca-de-América, alfavaca-de-cheiro, basilicum-grande, erva-real, manjericão, manjericão-de-folha-larga, manjericão-de-molho, manjericão-doce, manjericão-dos-cozinheiros, manjericão-grande, manjericão-tailandês (var. *thyrsiflorum*), quiôiô, remédio-de-vaqueiro
SPANISH: albaca, albahaca, albahaca de gallina, albahaca fina, albahaca moruna, albahaga, alfábaga, alfábega, basílico, fábrega, hierba del vaquero, hierba real, orégano falso, pisep, vaca monte
USES/NOTES: Leaves of the principal commercial basil are used as a spice, flowers are edible, and leaves and oil repel mosquitoes. Aslo medicinal.
NATURAL RANGE: Egypt, the Greek Isles, Iran, or India
REFERENCES: Bourke *et al*. 1987, Carneiro Martins 1989, Duke 1986, Guia Rural n.d., Guia Rural 1990, Honychurch 1980, IBGE 1980, Rodríguez Martínez 1990, Schneider 1987, Tucker 1994, Van Feu n.d.

Ocimum campechianum Willd. [syn. *O. micranthum* Willd.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Amazonian basil, balm, barsley, duppy basil, least basil, married-man-pork, mosquito bush, Peruvian basil, spice basil, wild barsley, wild basil, wild mosquito plant, wild sweet basil
PORTUGUESE: alfabaca, alfavaca, alfavaca-da-amazônia, alfavaca-de-galinha, alfavaca-do-campo, alfavacão-do-campo, estoraque, mangericão-grande
SPANISH: albaca, albácar, albahaca, albahaca blanca, albahaca de calvo, albahaca del monte, albahaca morada, albahaca siete esencias, albaque simarron, amhág, albahaca montés, albahaca cimarrona, alva-aka, albahaca blanca, abaca, albaca silvestre, cacaltum, guie'stía (Zapotec), iroro, kakalatum (Maya), kakaltum (Maya), pichana albaca, pichana alvaca, pichana blanca, quie-nacuana (Zapotec), xkakaltum (Maya)
USES/NOTES: Stem and leaf are used to season foods. Leaf infusion also is used to relieve earaches and taken as tea for other ailments.
NATURAL RANGE: Central-western and northeastern Mexico, the West Indies, and northern South America through Amazonian Brazil and Peru
REFERENCES: Adams 1972, Asprey and Thornton 1953-4, CONABIO, Duke and Vásquez 1994, FUDENA, Herb Society of America 2003,

Iremonger 2002, Kainer and Duryea 1992, Khosla *et al*. 1980, Omawale 1973, Padoch and de Jong 1991, Ranieri 2014-2016, Soukup 1970, UFA/NYBG, Voeks 1997, von Reis Altschul 1973

Ocimum carnosum (Spreng.) Link & Otto ex Benth. [syn. *Ocimum selloi* Benth.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: green pepper basil
PORTUGUESE: alfavaca, alfavaca-de-cobra, alfavaca-de-vaqueiro, alfavaca-do-campo, alfavaca-do-mato, alfavacão, alfavaquinha, anis, atroveran, azulão, elixir-paregórico, erva-das-mulheres, gervão, mangericão-anis, mangericão-graúdo
SPANISH: albaca
USES/NOTES: Greens are used as a potherb. Also medicinal.
NATURAL RANGE: Northern Argentina, eastern Bolivia, southeastern and southern Brazil, eastern Paraguay, northern Uruguay, southern Mexico, and far western Guatemala
REFERENCES: CONABIO, FSC, Ranieri 2014-2016, USDA-ARS

Ocimum gratissimum L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: African basil, clove basil, East Indian basil, Russian basil, shrubby basil, tree basil, wild basil
PORTUGUESE: alfavaca-cravo, alfavaca-de-caboclo, alfavacão, mangericão-cheiroso
SPANISH: albaca, albahaca, albahaca de limón
USES/NOTES: Greens are used as a potherb. Also medicinal.
NATURAL RANGE: Old World Tropics, cultivated and naturalized in the Americas
REFERENCES: Duke and Vásquez 1994, Facciola 1990, Herb Society of America 2003, IBGE 1980, Prabhu *et al*. 2009, USDA-ARS

Ocimum ovatum Benth. [syn. *O. tweedianum* Benth.]
FAMILY: Lamiaceae or Labiatae (mint)
PORTUGUESE: alfavaca, segurelha
SPANISH: satureja
USES/NOTES: Plant is used as a potherb.
NATURAL RANGE: Tropics and subtropics of northern Argentina, southeastern Bolivia, southern Brazil, and eastern Paraguay, perhaps to Uruguay
REFERENCES: Forzza 2010, IBGE 1980, Mentz *et al.* 1997

Ocimum tenuiflorum L. [syn. *O. sanctum* L.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: holy basil, sacred basil, tulsi
PORTUGUESE: mangericão-santo, mangericão-tulsi

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SPANISH: albahaca morada, albahaca sagrada, albahaca santa, toronjil, tulsi
USES/NOTES: Purple or purple/green variegated leaves, with a strong basil flavor and aroma, are used considerably in Thai cuisine, but sparingly in Cuba and perhaps elsewhere in the Americas. Also has medicinal value, perhaps anti-cancer, and is taken as a medicinal tea (*té de albahaca santa* or *té de tulsi* in Spanish). Plant has ceremonial uses in India.
NATURAL RANGE: India and perhaps beyond in Asia, naturalized in Colombia, Cuba, the Dominican Republic, Panama, and Venezuela, perhaps beyond
REFERENCES: Correa *et al*. 2004, EcuRed n.d., Herb Society of America 2003, Hokche *et al.* 2008, Ranieri 2014-2016, Torres Atencio 2008

Ocotea brenesii Standl. [syn. *O. cymbarum* Kunth, *Nectandra brenesii* (Standl.) C.K.Allen]
FAMILY: Lauraceae (laurel)
ENGLISH: sassafras
PORTUGUESE: louro-inamuí, pau-sassafrás, sassafrás
SPANISH: cascarillo, salsafrás, sasafrás
USES/NOTES: Brazilian sassafras oil, a safrole containing essential oil, is extracted from the root and bark and is used to flavor beverages and in disinfectants and perfumes. Safrole is now considered carcinogenic. *O. cymbarum* was previously described as a species restricted to Brazil, whereas *O. brenesii* was considered a Central American species.
NATURAL RANGE: Costa Rica to Colombia, Venezuela, the Guianas, and Amazonian Brazil
REFERENCES: Burger and van der Werff 1990, FUDENA, Guia Rural n.d., Rohwer 1993, Silva *et al.* 1977, Uphof 1968, van der Werff 2002

Ocotea odorifera (Vell.) Rohwer [syn. *O. pretiosa* (Nees & Mart.) Mez]
FAMILY: Lauraceae (laurel)
ENGLISH: Brazilian sassafras
PORTUGUESE: canela-cheirosa, canela-sassafrás, canelinha, casca-cheirosa, casca-preciosa, louro-cheiroso
USES/NOTES: Bark is used as a spice like cinnamon (*Cinnamomum verum*) and a medicinal. Brazilian sassafras oil, a safrole containing essential oil, is extracted from the root, bark, and trunk wood and is used to flavor beverages and in disinfectants and perfumes. Safrole is now considered carcinogenic, however. Extracts are used in insecticides. Taxanomic confusion exists; *O. pretiosa* has been described as a synonym of *O. cymbarum.*
NATURAL RANGE: Southern and southeastern Brazil
REFERENCES: Forzza 2010, IBGE 1980, MBG-Tropicos, Sturtevant 1972

Ocotea quixos (Lam.) Kosterm. [syn. *Nectandra cinnamomoides* (Kunth) Nees] [seen incorrectly as *Ocotea quijos*]
FAMILY: Lauraceae (laurel)
ENGLISH: American cinnamon
PORTUGUESE: louro
SPANISH: canela, canella, canelo, iishping (Jívaro), ishingu, ishpingo (Quichua), ishpink (Jívaro), ispingo, laurel, lomomama, moena, ocatuhue viqui (Huaorani), tanku (Jívaro)
USES/NOTES: Bark, flower calyx, twigs, fruit rind (seed case), and oil of this large tree (to 40m) are used locally like cinnamon (*Cinnamomum verum*) to flavor a seasonal beverage called *colada morada*, as well as other beverages including coffee and soft drinks, more recently chocolate, as well as other foods. Liquid from steeped leaves is ingested as a tonic. Also an important medicinal in indigenous communities in Ecuador.
NATURAL RANGE: Amazonian Ecuador into southern Colombia and northern Peru
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos, Naranjo *et al.* 1981, Rohwer 1993, Uphof 1968

Ocotea sassafras (Meisn.) Mez [syn. *Mespilodaphne sassafras* Meisn.]
FAMILY: Lauraceae (laurel)
ENGLISH: Brazilian sassafras, canella sassafras, sassafras canella, sassafras nut, South American ocotea, South American sassafras
PORTUGUESE: canela-funcho, canela-sassafrás, louro-sassafrás, pau-funcho, sassafrás, sassafrás-amarelo
SPANISH: sasafrás
USES/NOTES: Bark of this large tree contains safrol and has been used as a spice.
NATURAL RANGE: Neotropics
REFERENCES: Forzza 2010, IBGE 1980

Odontadenia nitida (Vahl) Müll.Arg.
FAMILY: Apocynaceae (dogbane)
SPANISH: unhay uaponima (Huaorani)
USES/NOTES: An unidentified part of this tropical vine with yellow flowers and white sap is used to flavor foods in Guyana
NATURAL RANGE: Tropical South America
REFERENCES: Forzza 2010, Johnston and Colquhoun 1996, MBG-Tropicos

Oecopetalum mexicanum Greenm. & C.H.Thomps.
FAMILY: Icacinaceae (icacina) or Metteniusaceae (metteniusa)
SPANISH: cacaté, cachichín, jamacuquiaca (Zoque)
USES/NOTES: Somewhat bitter seeds are gathered from wild trees and trees cultivated with coffee, and are then eaten roasted. The

seed may have potential in the food supplements industry and as an edible oil source.
NATURAL RANGE: Veracruz, Mexico south into Guatemala
REFERENCES: CONABIO, Hernández *et al*. 2013, Mapes and Basurto 2016, MBG-Tropicos

Oemleria cerasiformis (Torr. & A.Gray ex Hook. & Arn.) J.W.Landon [syn. *Osmaronia cerasiformis* (Torr. & A.Gray ex Hook. & Arn.) Greene]
FAMILY: Rosaceae (rose)
ENGLISH: bird cherry, Indian plum, June plum, oso berry, osoberry, skunk bush
USES/NOTES: Indigenous people of British Columbia ate the small (to 1cm long) plum-like, mild-tasting, juicy fruit. Today the fruits are eaten out of hand, dried, or cooked.
NATURAL RANGE: Temperate rainforests of the coastal ranges from southern British Columbia to central California
REFERENCES: Bailey Hortorium 1976, Kuhnlein and Turner 1991, Uphof 1968, USDA-NRS, Yanovsky 1936

Oenanthe sarmentosa C.Presl ex DC.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Pacific water dropwort, water parsley
USES/NOTES: Black tuber's sweet, white flesh becomes creamy when boiled and tastes somewhat like parsley (*Petroselinum crispum*).
NATURAL RANGE: Coastal marshes from British Columbia to central California
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hickman 1993, Medsger 1939, Munz 1974, Uphof 1968, Yanovsky 1936

Oenocarpus bacaba Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bacaba oil palm, kumu, lu, mapure
FRENCH: camon
PORTUGUESE: bacaba, bacaba-açu, bacaba-verdadeira, bacabeira
SPANISH: bacaba, cudidi, macaba, manoco, mapora, milpesillo, patabá, punáma, puperri, seje pequeño, sejito, unguraui
SURINAME: koemboe
USES/NOTES: Fruits are mashed to extract an edible oil and to make a creamy beverage similar, though inferior to that of *O. bataua*, Heart is of good quality.
NATURAL RANGE: Northern Amazonian Brazil, the Guianas, southern Venezuela, and eastern Colombia
REFERENCES: Cavalcante 1991, Facciola 1990, Henderson 1995, Henderson *et al*. 1995, IBGE 1980, Johnston and Colquhoun 1996, Kermath (notes), Patiño 2002, Silva *et al*. 1977

Oenocarpus balickii Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: bacaba, bacaba-de-caranaí, bacabão
SPANISH: sinamillo
USES/NOTES: Fruits are mashed and used to make a rich beverage.
NATURAL RANGE: Amazonian Brazil, Venezuela, Colombia, and Peru
REFERENCES: Henderson *et al.* 1995, UFA/NYBG

Oenocarpus bataua Mart. [syn. *O. bataua* var. *bataua*, *Jessenia bataua* (Mart.) Burret, *J. polycarpa* H.Karst., *J. weberbaueri* Burret]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: batawa, jagua, jessenia palm, pataua, turu palm, yagua
FRENCH: palma patavona
PORTUGUESE: bacabão (this species and the hybrid *O. bataua* x *O. mapora* in Acre, Brazil), batauá, numuñu (Tukano), patauá, patauá-branca, patauá-roxa, patoá
SPANISH: aricaguá, batauá, batú, chapil, chiwa, comé, consá, cosá (Siona), coreo, coroba, cuncu-ki (Shuar), he-bu-ca-nu, huangurahui, hungurahui, itsama, jagua, kunkúkmajo, majo, margarita, mayo, mil peso, milpesos, palma bataua, palma blanca, palma de leche, palma de seje, palma lechera, palma milpé, palma seje, patabá, patauá, petomo, petowe (Huaorani), sacumana, sege, seje, seje grande, seje hembre, shiwamuyo, siname, trupa, unama, unamo, unghuaray, ungurabe, ungurabe morado, unguragua, ungurahua, ungurahui, unguraui, ungurauy, unguravi, ungurawi
SURINAME: patauá
USES/NOTES: Dark, oily fruits are soaked in water then mashed to produce a popular, muddy reddish beverage called *vinho de patauá* (*patauá* wine) in Brazil, mesocarp oil is much like olive oil (*Olea europaea*) used for cooking, and hearts are eaten as a vegetable. Oil also is used to preserve meat, for illumination, and medicinally. Young inflorescences are sometimes burned for salt. Petioles are tied together to make house doors, leaves are used for thatch, and petiole spines are used for blowgun darts. Woody stems are used for construction and for weapons. Roots are medicinal. Considered to have much potential as a commercial source of edible oil and palm fruit juice like açaí (*Euterpe* spp.)
NATURAL RANGE: Lowland humid forests of greater Amazonia including Amazonian Bolivia, Peru, Ecuador, Colombia and Venezuela, western Amazonian Brazil, Guyana, and eastern-most Panama, more abundant in seasonally inundated forests
REFERENCES: Balick 1979a, Balick 1984, Balick 1993, Balick and Gershoff 1981, Boom 1987, Cavalcante 1991, De la Torre *et al.* 2009, DeWalt *et al.* 1999, Berlingeri G. *et al.* 2012, Henderson 1995, Henderson *et al.* 1995, Kermath (notes), MBG-Tropicos,

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Miller 2002, NRC 1975, OAS 1973, Pedersen 1991, Pedersen and Balslev 1990, Schultes 1979a, Silva *et al*. 1977, Smith *et al.* 1992, Starr Virtual Herbarium, UFA/NYBG

Oenocarpus bataua var. *oligocarpa* (Griseb. & H.Wendl.) A.J.Hend. [syn. *O. oligocarpa* (Griseb. & H.Wendl.) Wess.Boer, *Jessenia bataua* subsp. *oligocarpa* (Griseb & H.Wendl.) Balick, *J. oligocarpa* Griseb. & H.Wendl.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: turu palm, yagua palm
SPANISH: aricaguá, palma de leche
USES/NOTES: Much like *O. bataua* var. *bataua*, hearts are edible and friuts are a nutriticious beverage and edible oil source.
NATURAL RANGE: Eastern Venezuela, the Guianas, and Trinidad
REFERENCES: Henderson *et al.* 1995, OAS 1973

Oenocarpus distichus Mart. [syn. *O. discolor* Barb.Rodr., *O. tarampabo* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bacaba palm
PORTUGUESE: bacaba, bacaba-açu, bacaba-de-azeite, bacaba-de-leite, bacaba-de-leque, bacaba-do-pará, bacaba-verdadeira, bacabaí, bacabinha, hokoma, palmeira-bacaba-y, pindiwa'y, pinduwa'ywa, pinuwa-'y, pinuwa'yw
SPANISH: bacaba, caimba, ciama, cinamillo, corunto, cusi, manaco, manoco, mapora, posuy, punáma, quëboitsama, seja, seje pequeño, sejito, siama, siamba, sinami, sinamillo, ungurauy, vacavilla
USES/NOTES: Terminal bud and heart are edible, and fruits are eaten, made into a creamy beverage, and are an edible oil source. Leaves are used for thatch and their stems for native weapons.
NATURAL RANGE: Southeastern margin of Amazonian Brazil through southern Amazonia just into Bolivia
REFERENCES: Anderson 1977, Balick 1979b, Balick 1986, Boom 1987, Cavalcante 1991, Henderson 1995, IBGE 1980, Kahn and de Granville 1992, OAS 1973, Padoch and de Jong 1991, Ruberté 1984, Silva *et al.* 1977, Vásquez and Gentry 1989

Oenocarpus makeru R.Bernal, Galeano, & A.J.Hend. [possible hybrid of *O. bataua* x *O. mapora*]
FAMILY: Arecaceae or Palmae (palm)
SPANISH: makeru
USES/NOTES: Fruit is an edible oil source.
NATURAL RANGE: Amazonian Colombia
REFERENCES: Henderson 1995, Henderson *et al.* 1995

Oenocarpus mapora H.Karst. [syn. *O. macrocalyx* Burret, *O. multicaulis* Spruce]

FAMILY: Arecaceae or Palmae (palm)
ENGLISH: turu palm
PORTUGUESE: abacaba, bacaba, bacabaí, bacabão (refers to hybrid of *O. bataua* x *O. mapora* in Acre, Brazil), bacabinha, bacabi, coco-bacaba
SPANISH: bacaba, bacabi, bacabiña, caimba, chicyorah, chimbi (Quichua), chimbo, ciamba, cinamo, cinamillo, corunto, don pedrito, huicosa, kumunk, mapora, maquenque, milpesillo, patsatsa nijon'cho (Cofán), posuí, pusuy, quëboitsama, shimbu, shímpi (Jívaro), sinamillo, sinami, ungurahua pequeña, vacavilla
USES/NOTES: Fruit pulp is edible, sometimes ripened and softened in heated water, and also sucked to extract juices. Fruit is an edible oil source. Fruit juice is fermented to make *chicha*. Stem heart is eaten locally and considered of good quality in the Ecuadorian Amazon. The cespitose to single-stemmed species is similar to, and possibly conspecific with *O. minor*.
NATURAL RANGE: Northern Amazonian Bolivia, Amazonian Peru, western Amazonian Brazil (Acre and Amazonas), western Venezuela (Táchira and Zulia), Ecuador, Colombia, Panama, and Costa Rica
REFERENCES: Bennett *et al.* 2001, Cavalcante 1991, De la Torre *et al.* 2009, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, Henderson 1995, Henderson *et al.* 1995, IBGE 1980, Martin *et al.* 1987, MBG-Tropicos, UFA/NYBG

Oenocarpus minor Mart. [syn. *O. huebneri* Burret, *O. intermedius* Burret, *O. microspadix* Burret]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: bacaba-mirim, bacabaí, bacabi, bacabinha
SPANISH: bacaba, cinamillo, milpesillo
USES/NOTES: Dark fruit's pulp is made into a beverage.
NATURAL RANGE: Seasonally inundated forests (Igapó) Central and western Amazonian Brazil just into southeastern Colombia
REFERENCES: Cavalacante 1991, Duke and Vásquez 1994, Forzza 2010, Henderson 1995, Henderson *et al.* 1995, IBGE 1980, Martin *et al.* 1987, Silva *et al.* 1977

Oenothera albicaulis Pursh
FAMILY: Onagraceae (evening-primrose)
ENGLISH: evening primrose, pale evening-primrose, prairie evening-primrose, white-stem evening-primrose, whitest evening-primrose
USES/NOTES: Fruit were eaten cooked by the Apache. Roots and young leaves are also edible.
NATURAL RANGE: Rocky Mountains and the western Great Plains
REFERENCES: Bailey Hortorium 1976, Brako *et al.* 1995, Harrington 1967, USDA-NRCS, Weiner 1980, Yanovsky 1936

Oenothera biennis L.

FAMILY: Onagraceae (evening-primrose)
ENGLISH: evening primrose, German rampion, weedy evening-primrose
PORTUGUESE: minuana
USES/NOTES: Young basal leaves, once a popular vegetable, are somewhat piquant, and roots, also piquant, may be eaten cooked with several changes of water.
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Gibbons and Tucker 1979, Kindscher 1987, Peterson 1977, Taylor 1998, Tomikel 1986, Uphof 1968

Oenothera elata Kunth [syn. *O. hookeri* Torr. & A.Gray]
FAMILY: Onagraceae (evening-primrose)
ENGLISH: Hooker's evening primrose, western evening-primrose
PORTUGUESE: boa-tarde, minuana
SPANISH: flor de una tarde
USES/NOTES: Young leaves and shoots are eaten raw or cooked, and young fruits and roots are eaten cooked.
NATURAL RANGE: Western U.S. to Panama
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Harrington 1967, Kirk 1970, MBG-Tropicos

Oenothera speciosa Nutt.
FAMILY: Onagraceae (evening-primrose)
ENGLISH: evening primrose, pink evening-primrose, pink ladies, showy evening-primrose, showy primrose, white evening-primrose
PORTUGUESE: minuana
SPANISH: amapola del campo
USES/NOTES: Fruits of this invasive ground cover may be eaten raw or cooked.
NATURAL RANGE: South-central U.S. to northeastern Mexico
REFERENCES: Bailey Hortorium 1976, Mentz *et al.* 1997, Neary 1998, Tull 1978

Oenothera villosa subsp. *strigosa* (Rydb.) W.Dietr. & P.H.Raven [syn. *O. strigosa* (Rydb.) Mack. & Bush]
FAMILY: Onagraceae (evening-primrose)
ENGLISH: evening primrose, hairy evening primrose, sundrops
USES/NOTES: Young leaves and shoots are added to salads or used as potherbs. Cooked roots are eaten like parsnips (*Pastinaca sativa*).
NATURAL RANGE: Great Lakes region of Canada and the U.S. west to Southern California and British Columbia, naturalized in Argentina
REFERENCES: Harrington 1967, USDA-ARS, USDA-NRCS

Olea europaea L.

FAMILY: Oleaceae (lilac or olive)
ENGLISH: common olive, olive, olive tree
PORTUGUESE: azeitona
SPANISH: acebuche (tree), acebuchina (fruit), aceituna, aceituno, oliva, olivo, zambujo
USES/NOTES: Fruits are the olives of commerce, eaten canned or pickled, ripe or fresh, and are the source of one of the most widely consumed edible oils. Sap, called *lucca gum*, is used in perfumes.
NATURAL RANGE: Greece, Iran, Syria, Palestine, or Egypt
REFERENCES: Bianchini and Corbetta 1976, Bourke *et al.* 1987, Rehm and Espig 1991, Schneider 1987, Usher 1974

Olneya tesota A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: desert ironwood, tesota
SPANISH: tesota
USES/NOTES: Seeds can be eaten raw or roasted and may be stored for winter use.
NATURAL RANGE: California to New Mexico and adjacent Mexico
REFERENCES: Uphof 1968, Yanovsky 1936

Ombrophytum subterraneum (Aspl.) B.Hansen
FAMILY: Balanophoraceae (balanophora)
SPANISH: amalloque (Quichua), amañoco, amañoka (Aymara), amañoke (Aymara), amañoko (Aymara), amañote (Aymara), ank'añoka (Aymara), ankañoka (Aymara), maíz del monte, ñoke (Aymara), piña, poro, rocke, sicha (Quichua)
USES/NOTES: Parasitic plant's inflorescence is eaten fresh like a fruit that ranges in flavor from bitter to sweet and is often fibrous. It may also be boiled and red liquid is sweetened with sugar or honey and consumed as a refreshing beverage. Potato-like tuber is used medicinally.
NATURAL RANGE: Northern Argentina and Chile through Bolivia, northern Peru and the Galapagos Islands of Ecuador
REFERENCES: Manzur and Alanoca 2012, MBG-Tropicos

Omphalea diandra L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: toad vine
PORTUGUESE: cipó-castanha
SPANISH: cabeza de mono, comrade de vaquero, sapo huasca, wayãpi
USES/NOTES: Fruit pulp and cooked seeds of this liana are edible. Also medicinal.
NATURAL RANGE: Panama and the West Indies to Brazil and Peru

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REFERENCES: Adams 1972, BOLFOR 1996, Brako and Zarucchi 1993, Duke and Vásquez 1994, Martin *et al*. 1987, UFA/NYBG, Uphof 1968

Omphalea megacarpa Hemsl.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: hunter's nut
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: West Indies
REFERENCES: Martin *et al*. 1987, Uphof 1968

Omphalea triandra L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: Jamaica cobseed, Jamaican cabnut, pop nut
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Neotropics, perhaps Jamaica
REFERENCES: Adams 1972, Mabberley 1987, Martin *et al*. 1987, Uphof 1968

Onoclea sensibilis L.
FAMILY: Pteridophyta (ferns)
ENGLISH: sensitive fern
USES/NOTES: Young fiddleheads and roots are edible.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Yanovsky 1936

Onychopetalum krukoffii R.E. Fr.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: envira-caju
SPANISH: schisohsiom
USES/NOTES: Round red fruit, to 4cm, is eaten locally.
NATURAL RANGE: Acre in western Amazonian Brazil and adjacent Bolivia and Madre de Dios, Peru
REFERENCES: Maas *et al*. 1987, MBG-Tropicos, Shanley *et al*. 2011, UFA/NYBG

Oplopanax horridus (Sm.) Miq. [Syn. *Echinopanax horridus* (Sm.) Decne. & Planch. ex Harms, *Fatsia horrida* (Sm.) Benth. & Hook.f.]
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: devil's club
USES/NOTES: Succulent young stems have been eaten in Alaska.
NATURAL RANGE: Michigan to Oregon and southern Alaska
REFERENCES: Bailey Hortorium 1976, Uphof 1968

Opuntia amyclaea Ten. [syn. *O. ficus-indica* var. *amyclaea* (Ten.) A.Berger]
FAMILY: Cactaceae (cactus)

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ENGLISH: prickly pear
SPANISH: tuna blanca, tuna mansa
USES/NOTES: Ripe, light greenish-yellow fruits are plump, juicy, and edible. The plant is also a host plant for cochineal dye production.
NATURAL RANGE: Mexico
REFERENCES: Bravo 1978, Espejo Serna *et al.* n.d., Flores and Gallegos 1993, Vigueras and Portillo 2001

Opuntia atropes Rose
FAMILY: Cactaceae (cactus)
SPANISH: nopal blanco
USES/NOTES: This threatened species is highly sought after in Jalisco for its desirable *nopalitos* (cactus pads).
NATURAL RANGE: South-central Mexico including Guerrero, Jalisco, México, Michoacan, and Morelos
REFERENCES: Sierra 1999, Vigueras and Portillo 2001

Opuntia azurea Rose
FAMILY: Cactaceae (cactus)
SPANISH: nopal cyotillo, nopalillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Zacatecas to Durango, Mexico
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987, Uphof 1968

Opuntia basilaris Engelm. & J.M.Bigelow
FAMILY: Cactaceae (cactus)
ENGLISH: bakersfield cactus, beavertail cactus, beavertail pricklypear, Grand Canyon beavertail cactus, Heil's beavertail pricklypear, rose tuna, Trelease's beavertail pricklypear
SPANISH: nopal, nopal costero, nopal del desierto
USES/NOTES: Amerindians ate stem joints, buds, and flowers after steaming them in pits.
NATURAL RANGE: Arizonia, California, Nevada, Utah, and northern Baja California and northern Sonora, Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Clarke *et al.* 2006, Uphof 1968, Yanovsky 1936

Opuntia bonplandii (Kunth) F.A.C.Weber [syn. *Cactus bonplandii* Kunth]
FAMILY: Cactaceae (cactus)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Ecuador
REFERENCES: Britton and Rose 1963, Jørgensen and León-Yánez 1999, Martin *et al*. 1987, Valencia *et al.* 2000

Opuntia chlorotica Engelm. & J.M.Bigelow

FAMILY: Cactaceae (cactus)
ENGLISH: pancake pricklypear
USES/NOTES: Purple fruit's green pulp is edible.
NATURAL RANGE: Mexico and the southwestern U.S.
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987

Opuntia clavata Engelm.
FAMILY: Cactaceae (cactus)
ENGLISH: cholla cactus
USES/NOTES: Fresh fruits and roasted stems have been eaten in times of food scarcity.
NATURAL RANGE: Central New Mexico possibly to northwestern Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Uphof 1968, Yanovsky 1936

Opuntia dillenii (Ker Gawl.) Haw. [syn. *O. stricta* var. *dillenii* (Ker Gawl.) L.D.Benson]
FAMILY: Cactaceae (cactus)
ENGLISH: Dillen prickly pear, Dillen's prickly pear, erect prickly pear, prickly pear, seaside tuna
SPANISH: tuna brava
USES/NOTES: Juicy, red to purple, pear-shaped fruits (to 8 cm long), though not as good as the common prickly-pear (*O. ficus-indica*) are consumed raw, in jams and jellies, or fermented into wine. Green pads (*nopalitos* in Spanish) are eaten like vegetables or fed to cattle.
NATURAL RANGE: Southeastern coast of the U.S., east coast of Mexico, Central America, north coast of South America, the West Indies, and Bermuba, naturalized and pestiferous in some regions
REFERENCES: Adams 1972, Britton and Rose 1963, Bush and Morton n.d., Díaz *et al*. 2006, Facciola 1990, Kermath (notes), Martin *et al*. 1987, Nellis 1994, Nobel 1994

Opuntia engelmannii Salm-Dyck
FAMILY: Cactaceae (cactus)
ENGLISH: nopal, prickly pear cactus
SPANISH: cacanapo, tuna
USES/NOTES: Succulent fruits, stems, flowers, pads, and seeds are edible, fruits often as jelly, stems fried, and seeds dried and parched.
NATURAL RANGE: Mexico and adjacent southern U.S.
REFERENCES: Britton and Rose 1963, Harrington 1967, Tull 1978

Opuntia engelmannii var. *linguiformis* (Griffiths) B.D.Parfitt & Pinkava [includes *O. lindheimeri* var. *linguiformis* (Griffiths) L.D.Benson, *O. linguiformis* Griffiths]
FAMILY: Cactaceae (cactus)

ENGLISH: cactus apple, cow's tongue, tongue pricklypear
SPANISH: lengua de vaca
USES/NOTES: Fruit pulp has been made into jelly. The plant is considered extinct in the wild by the IUCN.
NATURAL RANGE: South-central Texas probably into northern Mexico
REFERENCES: Britton and Rose 1963, Correll and Johnston 1970, Facciola 1990, ITIS, Tate 1976

Opuntia ficus-indica (L.) Mill. [syn. *O. megacantha* Salm-Dyck, *Cactus ficus-indica* L.]
FAMILY: Cactaceae (cactus)
ENGLISH: barbary, barbary fig, cactus fruit, cactus pear, common prickly-pear, Indian fig, Indian fig opuntia, mission cactus, mission prickly-pear, mission tuna, nopal, opuntia, prickly pear, spineless cactus, tuna
FRENCH: figuier de barbarie
PORTUGUESE: figueira-da-índia, opuntia-maxima, palma-santa, palmatoria, palmeira
SPANISH: cacto, chumbera, chumbo, hebreo, higo chumbo, higuera chumba, higuera de tuna, higuera de las Indias, higuera de pala, humbera, jarrito, nochtli (Nahuatl), nopal, nopal cegador, nopal chaveño, nopal de castilla, nopal de huerta, nopal diamante, nopal de lengua, nopal manso, nopal manso de castilla, nopal mantequilla, nopal milpa alta, nopal rojo pelón, nopal sin espinas, nopal tapón, nopal verdura, nopalitos, nopalli, opuntia, palera, penca, pescuezón, tasajillo, tenochtli, tuna, tuna español, tuna de castilla, tuna de castilla español, tuna de España, tuna fina, tuna mansa, tunal, túnash (Chiquitano)
USES/NOTES: Sweet, typically reddish-purple to purple fruits are eaten raw, stewed, or preserved. Young cladodes or pads (*nopales* or *nopalitos* in Spanish) are chopped and cooked as a vegetable. A slimy mash from the pads is used in cooking, in medicines, and to clean hair. The plant is also grown as a host for the cochineal insect (*Dactylopius coccus* Costa), the source of the red cochineal dye. Plant constituents are believed to reduce cholesterol and are now sold powdered as a medicinal health food supplement.
NATURAL RANGE: Probably domesticated in central Mexico, though considered native in many areas of the Neotropics (excluding Ecuador); now pan-tropical and subtropical
REFERENCES: BOLFOR 1996, Bourke *et al.* 1987, Britton and Rose 1963, Colclough and MacDonald 1991, CONABIO, Donkin 1977, Duke and Vásquez 1994, Espejo Serna *et al.* n.d., Flores and Gallegos 1993, Griffith 2004, IBGE 1980, Kermath (notes), Kiesling 1999, López 2000, Mabberley 1987, Macía *et al*. 2005, MBG-Tropicos, OAS 1973, Pimienta-Barrios 1993, Portillo and Arreola 1994, Popenoe

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1974, Rehm and Espig 1991, Russell and Felker 1987, Solomon 2001, Vigueras and Portillo 2001, Yanovsky 1936

Opuntia humifusa (Raf.) Raf. [syn. *O. compressa* (Salisb.) J.F.Macbr., *O. opuntia* (L.) H.Karst. *nom. illeg.*] and *O. tortispina* Engelm.
FAMILY: Cactaceae (cactus)
ENGLISH: devil's tongue, prickly pear, western prickly pear (*O. tortispina*)
USES/NOTES: Ripe purplish fruits are eaten fresh, cooked, or preserved, green pads are eaten cooked, and seeds may be eaten parched.
NATURAL RANGE: *O. humifusa* from Ontario to Missouri and Florida, naturalized in Europe, *O. tortispina* from Wisconsin to New Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, Fernald 1950, Harrington 1967, Taylor 1998, Wunderlin 1998, Yanovsky 1936

Opuntia hyptiacantha F.A.C.Weber [syn. *O. chavena* Griffiths, *O. matudae* Scheinvar]
FAMILY: Cactaceae (cactus)
ENGLISH: chaveño prickly pear, sour prickly pear
SPANISH: cascarón, chaveño, nopal cadillo, nopal cascarón, nopal chaveño, tuna chaveña, tuna memela, velas de coyote, xoconostle
USES/NOTES: Pads and joints are eaten as vegetables (*nopales*) and fruits are eaten fresh.
NATURAL RANGE: Central Mexico from southern Durango to San Luis Potosí to Jalisco and Oaxaca
REFERENCES: CONABIO, Vigueras and Portillo 2001, Zavaleta-Beckler *et al.* 2001

Opuntia imbricata (Haw.) DC. [syn. *Cylindropuntia imbricata* (Haw.) F.M.Knuth]
FAMILY: Cactaceae (cactus)
ENGLISH: cane cholla, cardenche, chain-link cactus, cholla, cholla tree, prickly pear, tree cholla, walking-stick cactus
SPANISH: abrojo, cardón, cholla, cholla coyonoxtle, cojonostle, coyonoistle, coyonostle, coyonostli, coyonoxtle, huevos de coyote, joconostle, joconoxtle, nopal, tasajo, tuna, tuna joconoxtli, velas de coyote, xoconochtli (Nahuatl), xoconostle, xoconostli
USES/NOTES: Flower buds and young stem joints are eaten, sometimes fried. Sour yellow fruits are eaten fresh, cooked, and added to sauces such as *mole*.
NATURAL RANGE: Mexico and adjacent southwestern U.S. to Kansas

REFERENCES: Britton and Rose 1963, CONABIO, Leung 1961, Martin *et al.* 1987, Meza-Nivón 2007, Tull 1978, Vigueras and Portillo 2001, Yanovsky 1936

Opuntia jaliscana Bravo
FAMILY: Cactaceae (cactus)
SPANISH: azúcar, sangre de toro, tuna
USES/NOTES: Stem joints and fruits are edible.
NATURAL RANGE: Guanajuato, Jalisco, and Michoacán, Mexico
REFERENCES: Bravo 1978, CITES-PC 2002, Cornejo and Arreola 2008, Espejo Serna *et al.* n.d., Vigueras and Portillo 2001

Opuntia joconostle F.A.C.Weber
FAMILY: Cactaceae (cactus)
ENGLISH: sour prickly pear
SPANISH: joconoxtle, nopal hediondo, tempranilla, tuna blanca, xoconostle
USES/NOTES: Stem joints are eaten as *nopales* and sour fruits are edible as jelly, a vegetable, or as a flavoring agent.
NATURAL RANGE: Mexican states of Hidalgo, Jalisco, México, Querétaro, San Luis Potosí, and Zacatecas
REFERENCES: Bravo 1978, Espejo Serna *et al.* n.d., Vigueras and Portillo 2001, Zavaleta-Beckler *et al.* 2001

Opuntia leucotricha DC.
FAMILY: Cactaceae (cactus)
ENGLISH: arborescent prickly pear
SPANISH: duraznillo blanco, nopal blanco, nopal duraznillo, xoconostle
USES/NOTES: Aromatic, sour pulp of the white to red fruit is edible, but difficult to remove from the rind. As the English name suggests, the plant is a tree-like cactus, growing to 5 meters.
NATURAL RANGE: Central Mexico
REFERENCES: Britton and Rose 1963, Faucon 1998, Flores and Gallegos 1993, Martin *et al.* 1987, Vigueras and Portillo 2001

Opuntia littoralis (Engelm.) Cockerell
FAMILY: Cactaceae (cactus)
ENGLISH: coast pricklypear, coastal pricklypear, western prickly pear
SPANISH: nopal del litoral
USES/NOTES: Juicy, deeply pigmented dark reddish fruit is edible, though with abundant flattened hard seeds.
NATURAL RANGE: Southern coastal California and northern Baja California
REFERENCES: Clarke *et al.* 2006, Elias and Dykeman 1982, Harrington 1967, ITIS, Saunders 1976

Opuntia macrorhiza Engelm.
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear
SPANISH: tuna
USES/NOTES: Fruits, pads, buds, and dried seeds of this clump-forming cactus are said to be eaten, though Britton and Rose claim otherwise for the fruit.
NATURAL RANGE: Missouri and Kansas to Texas, Arizona, and northern Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Kindscher 1987

Opuntia macrorhiza subsp. *pottsii* (Salm-Dyck) U.Guzmán & Mandujano [syn. *O. pottsii* Salm-Dyck, *O. tenuispina* Engelm. & J.M.Bigelow]
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear
USES/NOTES: Small fruits (to 4 cm) are eaten or made into wine. Stem pulp is used like egg whites.
NATURAL RANGE: Southern Texas to Arizona and central Chihuahua, Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, Tate 1976

Opuntia monacantha (Willd.) Haw. [syn. *O. vulgaris* Mill., *Cactus indicus* Roxb., *Cactus monacanthos* Willd.]
FAMILY: Cactaceae (cactus)
ENGLISH: cochineal prickly pear, common prickly-pear, drooping prickly pear, drooping tree pear, Joseph's coat
PORTUGUESE: arumbeva, monducuru, palma-santa, palmatória, palmatória-espinhosa, urumbeba
USES/NOTES: Sweet, typically purple fruits are eaten raw, stewed, or preserved. Young pads are chopped and cooked as a vegetable in the West Indies. A slimy mash from the pads is used in cooking, in medicines, and to clean hair.
NATURAL RANGE: coastal Brazil, Uruguay, and Argentina into eastern Paraguay, now widespread and invasive in many warm regions
REFERENCES: IBGE 1980, Mabberley 1987, Martin *et al.* 1987, Mentz *et al.* 1997

Opuntia phaeacantha Engelm.
FAMILY: Cactaceae (cactus)
ENGLISH: Englishman prickly pear
USES/NOTES: Fruits and pads are edible, seeds are dried then parched and ground into meal for use in gruel and cakes, and young stems are eaten roasted or boiled, used somewhat like green beans, or added to scrambled eggs.
NATURAL RANGE: Texas to Arizona and adjacent Mexico

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REFERENCES: Britton and Rose 1963, Facciola 1990, Harrington 1967, Martin *et al*. 1987, Nobel 1994

Opuntia phaeacantha var. *camanchica* (Engelm. & J.M.Bigelow) L.D.Benson [syn. *O. camanchica* Engelm. & J.M.Bigelow]
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear
SPANISH: tuna
USES/NOTES: Fruits are edible.
NATURAL RANGE: Texas to southern California and adjacent Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Uphof 1968, Yanovsky 1936

Opuntia polyacantha Haw.
FAMILY: Cactaceae (cactus)
ENGLISH: many-spined opuntia
USES/NOTES: Fruit pulp, though dry, is said to be eaten raw or cooked. Stem joints are also edible.
NATURAL RANGE: Central and western North America from Texas to Alberta, Canada
REFERENCES: Britton and Rose 1963, Facciola 1990, Yanovsky 1936

Opuntia quimilo K.Schum.
FAMILY: Cactaceae (cactus)
SPANISH: kajuták, quimil, quimiles, quimilo, tunilla
USES/NOTES: Yellowish-green fruit's pulp and seed mass are edible after removing the skin. Some describe the fruit as bitter and otherwise unpleasant to eat, while others describe the ripe fruit as pleasant to eat. The plant is arboresent in form and may reach a height of 5m. The plant also hosts the cochineal insect from which a red dye is extracted.
NATURAL RANGE: Northern Argentina and adjacent Paraguay and Bolivia
REFERENCES: FAO 1995, Kileen *et al.* 1993, MBG-Tropicos, Montenegro 2005, Suárez 2014

Opuntia robusta J.C.Wendl.
FAMILY: Cactaceae (cactus)
ENGLISH: dinner-plate
SPANISH: nopal camueso
USES/NOTES: Cultivated for its edible fruits and pads.
NATURAL RANGE: Central Mexico
REFERENCES: Britton and Rose 1963, Flores and Gallegos 1993, Steinkraus 1983, Tate 1976, Vigueras and Portillo 2001

Opuntia soederstromiana Britton & Rose [syn. *O. dobbieana* Britton & Rose]
FAMILY: Cactaceae (cactus)

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SPANISH: pishco tuna
USES/NOTES: Small, juicy, red fruits are edible, though infrequently eaten. Plant is threatened.
NATURAL RANGE: Central Andean Ecuador
REFERENCES: Britton and Rose 1963, Estupiñán 2007, Martin *et al.* 1987

Opuntia streptacantha Lem.
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear
SPANISH: cardón, nopal cardón, tuna cardona
USES/NOTES: Edible dull red to yellow fruits are important in Mexican markets, pads are eaten as a vegetable (*nopalitos*), and the plant is a cochineal dye source.
NATURAL RANGE: Central Mexico
REFERENCES: Bravo-Hollis 1978, Britton and Rose 1963, De la Rosa and Santamaría 1998, Flores and Gallegos 1993, Steinkraus 1983, Tate 1976, Uphof 1968, Vigueras and Portillo 2001

Opuntia stricta (Haw.) Haw.
FAMILY: Cactaceae (cactus)
ENGLISH: prickly pear
SPANISH: tuna
USES/NOTES: Juicy, red to purple, pear-shaped fruits (to 6 cm long) are edible. Green pads (*nopalitos* in Spanish) are eaten like vegetables.
NATURAL RANGE: Florida to Southern Texas and western Cuba
REFERENCES: Britton and Rose 1963, Correll and Johnston 1970, Taylor 1998, Wunderlin 1998

Opuntia sulphurea Gillies ex Salm-Dyck
FAMILY: Cactaceae (cactus)
SPANISH: fwitúnak, kiskaloro, latsaj (Kichí)
USES/NOTES: Fruits were eaten in the past by the Wichí people of northern Argentina, though not so much today. The pulp and seeds are eaten after removing prickly skin.
NATURAL RANGE: The Gran Chaco of northern Argentina, Bolivia and Paraguay
REFERENCES: MBG-Tropicos, Suárez 2014

Opuntia tomentosa Salm-Dyck
FAMILY: Cactaceae (cactus)
ENGLISH: tree pear, woollyjoint prickly pear
SPANISH: nopal chamacuerito, san gabriel
USES/NOTES: Ovoid fruits are sweet. The plant is also a cochineal dye source.

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NATURAL RANGE: Central Mexico, widely cultivated and naturalized elsewhere including Australia
REFERENCES: Britton and Rose 1963, Munz 1974, Tate 1976, Vigueras and Portillo 2001

Oreocereus leucotrichus (Phil.) Wagenkn. [syn. *O. hendriksenianus* Backeb.]
FAMILY: Cactaceae (cactus)
SPANISH: abuelo (*O. hendriksenianus*), chica-chica
USES/NOTES: Fruit pulp is edible. The Plant List indicates that *O. leucotrichus* and *O. hendriksenianus* are distinct species.
NATURAL RANGE: High Andes of northern Chile, southern Peru, and western Bolivia
REFERENCES: Aldunate *et al.* 1983, Brako and Zarucchi 1993, Cáceras and Poma 2006, Facciola 1990

Origanum majorana L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: marjoram, sweet marjoram
PORTUGUESE: manjerona, manjerona-inglesa, manjerona-verdadeira, oregão-vulgar
SPANISH: majorana, mejorana, orégano, sarilla
USES/NOTES: Leaf is used as a condiment, a medicinal, and for its essential oil.
NATURAL RANGE: Northeastern Africa, Middle East, or India
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., IBGE 1980, Schneider 1987

Origanum vulgare L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: European oregano, oregano, origanum, pot marjoram, wild marjoram
PORTUGUESE: manjerana-selvagem, orégano, orégão, ouregão
SPANISH: orégano
USES/NOTES: Leaf is the principal oregano of commerce, used as a fresh seasoning or cooked as a spice and for its aromatic oil. Leaves and young stem tips may be used as tea.
NATURAL RANGE: Europe to central Asia, naturalized in the eastern U.S.
REFERENCES: Guia Rural n.d., Guia Rural 1990, IBGE 1980, Mabberley 1987, Rehm and Espig 1991

Orobanche bulbosa (A.Gray) G.Beck [syn. *O. tuberosa* (A.Gray) A.Heller]
FAMILY: Orobanchaceae (broom-rape)
ENGLISH: broomrape, chaparral broomrape
SPANISH: jopo, orobanche, orobanque

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USES/NOTES: Amerindians ate the underground root-like stems.
NATURAL RANGE: California to northern Baja California
REFERENCES: González Barrera 2014, LBJWC, Uphof 1968

Orobanche californica Cham. & Schltdl.
FAMILY: Orobanchaceae (broom-rape)
ENGLISH: broomrape, California broomrape
USES/NOTES: Underground stems are eaten and chewed to quench thirst.
NATURAL RANGE: California and Nevada to southern British Columbia
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Orobanche fasciculata Nutt.
FAMILY: Orobanchaceae (broom-rape)
ENGLISH: cluster broomrape
SPANISH: jopo, orobanche, orobanque
USES/NOTES: Plant was once a food item for Amerindians of Utah and Nevada.
NATURAL RANGE: Western U.S. and northern Baja California
REFERENCES: González Barrera 2014, Uphof 1968, USDA-ARS, Yanovsky 1936

Orobanche ludoviciana Nutt.
FAMILY: Orobanchaceae (broom-rape)
ENGLISH: broomrape, Louisiana broomrape, prairie broomrape
SPANISH: jopo, orobanche, orobanque
USES/NOTES: Yellow to white roots are eaten roasted.
NATURAL RANGE: Western U.S. and Canada to northern Mexico
REFERENCES: MBG-Tropicos, Uphof 1968, Yanovsky 1936

Orogenia linearifolia S.Watson
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: Indian potato, Great Basin Indian potato, Great Basin orogenia
USES/NOTES: Roots, similar to parsnips (*Pastinaca sativa*), are eaten boiled or fried.
NATURAL RANGE: Western U.S., Great Basin
REFERENCES: Harrington 1967, USDA-NRCS

Orontium aquaticum L.
FAMILY: Araceae (arum or aroid)
ENGLISH: goldenclub, neverwet
USES/NOTES: Seeds and roots have been eaten by Amerindians. Roots must be thoroughly washed to remove the acrid flavor.
NATURAL RANGE: Eastern North America to eastern Texas
REFERENCES: Correll and Johnston 1970, LBJWC, Mabberley 1987, Plowman 1969, Uphof 1968, Yanovsky 1936

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Oryza glaberrima Steud.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: African rice, red rice
FRENCH: riz africain, riz de Casamance
PORTUGUESE: arroz-africano
SPANISH: arroz africano
USES/NOTES: Small grains are pear-shaped with a red seed and a dark green or black seedcoat and are eaten like common rice (*O. sativa*). African rice was once widely cultivated along the atlantic coast of South America from the Guianas to northeastern Brazil, but was replaced by Asian rice. Today a few communities in the Guianas still cultivate the species, which was domesticated between 2,000 and 3,000 years ago in Niger River Delta region.
NATURAL RANGE: Niger River Valley of West Africa, rarely cultivated in the Americas
REFERENCES: Carney 2001, Carney 2004, Linares 2002, van Andel 2010

Oryza sativa L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: common rice, rice
PORTUGUESE: arroz
SPANISH: arosa, arroz, arroz cruzeño, oroz
USES/NOTES: Edible seed is the rice of commerce, and one of the most important grains in the world.
NATURAL RANGE: Southeast Asia
REFERENCES: Boom 1987, Duke 1986, Omawale 1973, Purseglove 1972

Oryzopsis asperifolia Michx.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Indian millet, Indian mountain rice, Indian rice grass, rice grass
USES/NOTES: Parched grains are ground into an edible meal.
NATURAL RANGE: North America
REFERENCES: Harrington 1967, Kartesz 1994, Mabberley 1987

Oryzopsis hymenoides (Roem. & Schult.) Ricker ex Piper [syn. *Eriocoma cuspidata* Nutt.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Indian millet, Indian mountain rice, Indian rice grass, rice grass
USES/NOTES: Parched grains are ground into an edible meal. Probably the most valuable wild native grass historically used by southwestern Amerindians.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Harrington 1967, Kindscher 1987, Uphof 1968

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Osmanthus americanus (L.) A.Gray
FAMILY: Oleaceae (lilac or olive)
ENGLISH: American olive, devilwood, wild olive
USES/NOTES: Medium sized (1-2cm), dark drupe may be crushed in a salt brine and eaten and small, fragrant flowers are used in teas.
NATURAL RANGE: Southeastern U.S. from southern coastal Virginia to eastern Texas and Mexico from Nuevo León to Oaxaca
REFERENCES: Facciola 1990, Fernald 1950, Godfrey 1988, Tanaka 1976

Osmanthus americanus var. *megacarpus* (Small) P.S.Green [syn. *O. megacarpus* (Small) Small ex Little
FAMILY: Oleaceae (lilac or olive)
ENGLISH: devilwood, scrub wild olive, wild olive
USES/NOTES: Medium sized (2-3cm), dark drupe may be crushed and eaten and small, fragrant flowers can be used in teas. Shrub (to 3 meters) makes a good landscape plant.
NATURAL RANGE: Central Florida
REFERENCES: Taylor 1998, USDA-NRCS

Osmanthus fragrans Lour.
FAMILY: Oleaceae (lilac or olive)
ENGLISH: fragrant olive, osmanthus, sweet olive, tea olive
USES/NOTES: Unripe drupes are eaten pickled like common olives (*Olea europaea*) and flowers are used to scent beverages. Also used in landscaping.
NATURAL RANGE: East Asia
REFERENCES: Facciola 1990, Watkins and Sheehan 1975, Zarucchi 1998

Osmorhiza berteroi DC. [syn. *O. chilensis* Hook. & Arn.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: mountain sweet-cicely, spreading sweet-root, sweet cicely, tapering sweet-root, western sweet-cicely
SPANISH: anís campo, cacho cabra, ñukin
USES/NOTES: Roots taste like anis (*Pimpinella anisum*) and are eaten raw by the Mapuche of Patagonian Argentina. Leaves have been eaten cooked and raw by native North Americans.
NATURAL RANGE: Western North America from California and Arizona to Alaska and western Canada and the southern Andes of Chile and Argentina
REFERENCES: Brako *et al*. 1995, Fernald 1950, Moerman n.d., Molares and Ladio 2012a, Zuloaga *et al*. 2008

Osmorhiza claytonii (Michx.) C.B.Clarke [perhaps conspecific with *O. aristata* var. *aristata*]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)

ENGLISH: bland sweet cicely, hairy sweet cicely, sweet javril, woolly sweet cicely
USES/NOTES: Amerindians of Wisconsin ate the roots and branches to gain weight.
NATURAL RANGE: North America
REFERENCES: Uphof 1968, Yanovsky 1936

Osmorhiza depauperata Phil. [syn. *O. obtusa* (J.M.Coult. & Rose) Fernald]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: sweet cicely, sweetroot
USES/NOTES: Roots give an anise or sweet licorice taste to foods.
NATURAL RANGE: North America
REFERENCES: Harrington 1967, Kartesz 1994

Osmorhiza occidentalis (Nutt. ex Torr. & A.Gray) Torr.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: sweet cicely, sweetroot, western sweet cicely
USES/NOTES: Roots give an anise or sweet licorice taste to foods.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Harrington 1967

Osmunda cinnamomea L.
FAMILY: Osmundaceae (royal fern)
ENGLISH: cinnamon fern
USES/NOTES: Fiddleheads or buckhorns may be eaten raw or cooked.
NATURAL RANGE: Eastern North America and Asia
REFERENCES: Brouk 1975, Facciola 1990, Fernald *et al.* 1958, Mabberley 1987, Uphof 1968, Yanovsky 1936

Osmunda regalis L.
FAMILY: Osmundaceae (royal fern)
ENGLISH: flowering fern, gray fern, royal fern
PORTUGUESE: afentos, fento-de-flor, fento-real, feto-real
SPANISH: ajo antosil, ajo de anjetil, ajo del antojil, antojil, antojillo, grano antojil, helecho, helecho acuático, helecho florido, helecho macho, helecho palustre, helecho real, jelecho macho, lantochil, lentejil, osmunda, osmunda española, osmunda real
USES/NOTES: Fiddleheads are eaten cooked.
NATURAL RANGE: nearly cosmopolitan, in the Americas from Argentina to Mexico, the Caribbean, the eastern half of the U.S., eastern Canada
REFERENCES: CONABIO, Forzza 2010, Mabberley 1987, MBG-Tropicos, USDA-ARS

Ossaea capillaris (D.Don) Cogn.

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FAMILY: Melastomataceae (dissotis or melastome)
SPANISH: mullaquilla
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Ecuador, Peru, and Bolivia
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, MBG-Tropicos, Wurdack 1980

Otholobium glandulosum (L.) J.W.Grimes [syn. *Psoralea glandulosa* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: culén, külen, trafilawen
USES/NOTES: Leaves are used for tea and a carbonated beverage in Chile.
NATURAL RANGE: Andean Bolivia, Chile, and Peru to coastal Chile and Peru
REFERENCES: Bussmann *et al*. 2009b, Grimes 1990, Marticorena and Quezada 1991, MBG-Tropicos, Molares and Ladio 2012b, Uphof 1968

Otoba acuminata (Standl.) A.H. Gentry [syn. *Dialyanthera acuminata* Standl.]
FAMILY: Myristicaceae (nutmeg)
SPANISH: cuángare
USES/NOTES: Aril is edible.
NATURAL RANGE: Colombia to Costa Rica
REFERENCES: Martin *et al*. 1987, MBG-Tropicos

Otoba parvifolia (Markgr.) A.H.Gentry [syn. *Dialyanthera parvifolia* Markgr.]
FAMILY: Myristicaceae (nutmeg)
PORTUGUESE: macis, moscadeira, noz-moscada, tauá, ucuúba, ucuúba-branca, ucuúba-da-terra-firme, ucuúba-vermelha
SPANISH: aguanillo, cumala colorada, mamilla
USES/NOTES: Aril is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Gentry 1979b, La Rotta 1992, Renner *et al.* 1990, UFA/NYBG

Ouratea macrobotrys Gilg [includes *O. macrobotrys* Rusby] and *O. nitida* Engl.
FAMILY: Ochnaceae (ochna)
USES/NOTES: Eaten by the Chácobo of Bolivia (*O. macrobotrys*) and the Kayapó of Brazil (*O. nitida*). *O. macrobotrys* may be conspecific with *O. iquitosensis* J.F.Macbr. according to MBG-Tropicos; if so, its distribution includes much of Amazonia.
NATURAL RANGE: *Ouratea macrobotrys* from southern and eastern Amazonian Brazil, *O. nitida* from Amazonia

REFERENCES: Anderson and Posey 1989, Boom 1989, Forzza 2010, MBG-Tropicos

Oxalis acetosella L.
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: common woodsorrel, cuckoo's-meat, European wood-sorrel, Irish shamrock, shamrock, trefoil, wood-sorrel
PORTUGUESE: azedinha, oxálida-azeda, oxális-azeda
SPANISH: ecederilla
USES/NOTES: Tart leaves and stems of the true Irish shamrock are eaten fresh or cooked, sometimes with sugar as a dessert food. The flavor is similar to sorrel (*Rumex acetosa*).
NATURAL RANGE: North temperate regions, perhaps originally restricted to north temperate Eurasia and possibly Japan, now widely naturalized in temperate regions
REFERENCES: Bailey Hortorium 1976, CONABIO, Fernald *et al.* 1958, Harris 1972, Uphof 1968, Wiersema and León 1999, Yanovsky 1936

Oxalis corniculata L. [syn. *O. repens* Thunb.]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: clover sorrel, creeping lady's sorrel, creeping oxalis, creeping wood-sorrel, creeping woods, edge teeth, horned oxalis, lady's wood-sorrel, oxalis, procumbent yellow-sorrel, procumbent yellow wood-sorrel, sheep sorrel, wild sorrel, wood-sorrel, Wright's creeping woodsorrel, yellow oxalis, yellow sorrel, yellow wood-sorrel
PORTUGUESE: azeda-rasteira, azedinha, trevo, trevo-azedo, pé-de-pombo, três-corações
SPANISH: acedera, acederilla, agrio, agrios, agrito, agritos, agritos de maceta, jocoyol, jocoyoli, socoyol, socoyoli, trébol, xocoyol, xi potei (Otomí)
USES/NOTES: Tart leaves are eaten like sorrel (*Rumex acetosa*) or as a snack.
NATURAL RANGE: uncertain, perhaps pan-tropical, now nearly cosmopolitan – considered native in Florida
REFERENCES: Adams 1972, Accorsi *et al.* n.d., Brako and Zarucchi 1993, CONABIO, Conard 1969, Correll and Johnston 1970, Facciola 1990, Fernald 1950, IBGE 1980, Mabberley 1987, Marticorena and Quezada 1985, Uphof 1968, Wunderlin 1998, Yanovsky 1936

Oxalis cytisoides C. Mart. & Zucc. [syn. *O. barrelieri* L.]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: Barrelier's woodsorrel
PORTUGUESE: azedinha, trevo-de-água
SPANISH: acederilla
USES/NOTES: Leaves are eaten as a vegetable.

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NATURAL RANGE: Neotropics from Costa Rica to Bolivia, the Guianas, Brazil, and perhaps Paraguay and northern Argentina
REFERENCES: Burger 1991, Foster 1958, IBGE 1980

Oxalis debilis var. *corymbosa* (DC.) Lourteig [syn. *O. corymbosa* DC., *O. martiana* Zucc.]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: lilac oxalis, pink wood-sorrel, shamrock, wood-sorrel
PORTUGUESE: azedinha-de-sapo, macaxim, trevo-azedo
SPANISH: alazán de madera
USES/NOTES: Tart leaves are used as a seasoning with a flavor similar to tamarind (*Tamarindus indica*).
NATURAL RANGE: Northern South America to northern Argentina, naturalized elsewhere
REFERENCES: Adams 1972, Jørgensen and León-Yánez 1999, Mabberley 1987, Zuloaga and Morrone 1997

Oxalis drummondii A.Gray
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: Drummond's woodsorrel
SPANISH: agritos
USES/NOTES: Roots are eaten in Baja California Sur.
NATURAL RANGE: Baja California Sur, Chihuahua, Coahuila, Nuevo León, Sonora, and Tamaulipas into southern Arizona, southern New Mexico, and southern and central Texas
REFERENCES: Denton 1973, Pío-León *et al*. 2017, USDA-NRCS

Oxalis latifolia Kunth [syn. *O. intermedia* A.Rich.]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: broadleaf woodsorrel, Cuban purple woodsorrel (*O. intermedia*), fishtail oxalis (*O. latifolia*), pink shamrock (*O. latifolia*), West Indian woodsorrel (*O. intermedia*), wood-sorrel
PORTUGUESE: azedinha-de-folhas-roxas
SPANISH: hilil ts'ohool
USES/NOTES: Leaves and stems are eaten as a vegetable or made into tea in Mexico. *Oxalis latifolia* and *O. intermedia* are considered distinct by some recent authorities.
NATURAL RANGE: South-central U.S. through Mexico and Central America to tropical South America – considered naturalized in southern Brazil, Florida and elsewhere
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, Denton 1973, Hickman 1993, Wiersema and León 1999, Wunderlin 1998

Oxalis oregana Nutt.
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: evergreen Oregon oxalis, Oregon oxalis, red wood-sorrel, redwood sorrel

USES/NOTES: Leaves and stalks are eaten in salads, and stalks are used in pies.
NATURAL RANGE: Pacific coast from British Columbia to central California, especially in shaded redwood forests
REFERENCES: Brako *et al.* 1995, Facciola 1990, Kirk 1970, Munz and Keck 1959

Oxalis pes-caprae L.
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: Bermuda buttercup, buttercup oxalis, cape sorrel, English-weed, sourgrass, soursob
PORTUGUESE: azeda
SPANISH: choquita amarilla
USES/NOTES: Bulbs reportedly are edible.
NATURAL RANGE: South Africa, widely naturalized in warm regions
REFERENCES: Bailey Hortorium 1976, CONABIO, Mabberley 1987, Munz and Keck 1959, Wiersema and León 1999, Zuloaga and Morrone 1997

Oxalis stricta L.
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: common yellow oxalis, erect woodsorrel, sheep sorrel, sourgrass, tall wood-sorrel, toad sorrel, upright yellow-sorrel, upright yellow wood-sorrel, yellow oxalis, yellow wood-sorrel
USES/NOTES: Leaves and stems are eaten raw or cooked. The Kiowa Indians chewed the leaves to relieve thirst. Seedpods (called little bananas), flowers, and bulbs also are edible. The plant was a food item in pre-European North America.
NATURAL RANGE: Temperate North America and Asia, naturalized elsewhere
REFERENCES: Bonzani *et al.* 2002, Correll and Johnston 1970, Fernald 1950, Kindscher 1987, Long and Lakela 1971, Peterson 1977, Uphof 1968, Yanovsky 1936

Oxalis tetraphylla Cav. [syn. *O. deppei* Lodd. ex Sweet]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: Deppe's wood-sorrel, false shamrock, four-leaved clover, four-leaved pink-sorrel, good-luck leaf, good-luck plant, iron cross oxalis, iron cross plant, lucky clover, Mexican wood-sorrel
SPANISH: chirlos, xoxocoyolín, xocolín
USES/NOTES: Leaves and flowers are eaten in salads and roots are eaten boiled.
NATURAL RANGE: Central and southern Mexico, portions of Central America, and perhaps beyond, now cosmopolitan
REFERENCES: Bailey Hortorium 1976, Burger 1991, CONABIO, Facciola 1990, Mabberley 1987, Uphof 1968

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Oxalis tuberosa Molina [syn. *O. crenata* Jacq.]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: kao, oca, oka, oxalis, Peruvian oca, Peruvian oka, New Zealand yam, sorrel
PORTUGUESE: azedinha-tuberosa
SPANISH: agrillo, aipilla, apilja, apilla, apio blanco, bueno grillo, chulco (green vegetable only), ciuva, cuiba, cuíba, huisisai, ibia, ibias, macachin, miquichi, oca, occa-occa, papa extranjera, papa roja, quiba, vinagrilo
USES/NOTES: This Andean endemic plant has been cultivated for perhaps 4,000 years for its medium-sized, variously colored tubers, which are eaten raw, boiled, steamed, or roasted. Numerous varieties exist, some of which are rather sweet. Dehydrated tubers are called *chuña* in parts of the plant's native range. Leaves are also edible.
NATURAL RANGE: Peruvian and Bolivian Andes, possibly to Colombia
REFERENCES: Brücher 1989, Cueva and Erreis 2008, Estrella 1991, IBGE 1980, Kay 1973, King 1987, King 1988, King and Gershoff 1987, León 1987, Martins 1976, Naranjo 1991, NRC 1989, Soukup 1970, Sperling and King 1990, Terra 1966, Yamaguchi 1983

Oxalis violacea L. [syn. *Acetosella violacea* (L.) Kuntze]
FAMILY: Oxalidaceae (wood-sorrel)
ENGLISH: purple wood-sorrel, sheep sorrel, violet wood-sorrel
USES/NOTES: Tart leaves, roots, and attractive pinkish-purple flowers are eaten raw or cooked. Three-lobed, shamrock-like leaves also may be steeped to make a tea-like beverage. The plant's sourness derives from small amounts of oxalic acid, the same compound that renders some plants, like rhubarb, deadly, if not properly prepared.
NATURAL RANGE: Much of North America, exclusive of Florida, perhaps beyond North America, now widely naturalized
REFERENCES: Bailey Hortorium 1976, Denton 1973, Fernald 1950, Foster 1958, Kermath (notes), Kindscher 1987, Morton 1976a, Peterson 1977, Yanovsky 1936

Oxydendrum arboreum (L.) DC.
FAMILY: Ericaceae (heath)
ENGLISH: sorrel tree, sourwood, tree sorrel, titi
USES/NOTES: Sour leaves can be added to salads or chewed to quench thirst. Flowers are the source of sourwood honey of Appalachia.
NATURAL RANGE: Eastern U.S. to northern Florida
REFERENCES: Bailey Hortorium 1976, Nelson 1996, Uphof 1968, Yanovsky 1936

Oxyrhynchus volubilis Brandegee

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: twining bluehood
SPANISH: frijol monilla, frijolillo de capucha, ip-cho (Maya), ojo de venado, wal pooy (Huastec)
USES/NOTES: Seeds are eaten cooked.
NATURAL RANGE: Southern Texas, Mexico from Nuevo León to Oaxaca and the Yucatán, Cuba, and The Bahamas
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos, USDA-NRCS

Oxyria digyna (L.) Hill
FAMILY: Polygonaceae (buckwheat)
ENGLISH: alpine sorrel, mountain sorrel, round-leaf sorrel
USES/NOTES: Leaves are used as a potherb.
NATURAL RANGE: North America and the Eurasian Arctic
REFERENCES: Facciola 1990, Harrington 1967, Mabberley 1987, Yanovsky 1936

Pachira aquatica Aubl. [syn. *P. grandiflora* Tussac, *P. longifolia* Hook., *P. macrocarpa* (Schltdl. & Cham.) Walp., *Bombax aquaticum* (Aubl.) K.Schum.] [perhaps subordinate to *P. glabra* Pasq.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: American chestnut, Cayenne nut, Guinea chestnut, kwaheri, Malabar chestnut, provision tree, saba nut, wild chataigne, wild cocoa
PORTUGUESE: cacau-selvagem, castanheira-das-guianas, castanha-do-maranhão, embiratanha, imbiruçu, paina-de-cuba, paneira-de-cuba, sapote-grande, mamorana, monguba, munguba, mungubarana, samaúma
SPANISH: acamoyote, amapola, amida, apombo, apomo, apompo, bellaco caspi, cabellos de ángel, cacagüillo, cacaquillo, cacao cimarrón, cacao de agua, cacau de monte, carolina, castaño, castaño de mono, ceibillo, ceibo de agua, chanacol blanco, chila blanca, clavellina blanca, guacta, homoarao, huimba, jícara, k' uuy che' (Maya), k'uy che', ka' pa, kuy-ché, kuyché, litsokni, ma-toz-mán, mo-li-taú (Chinantec), ojite, or ka' pa', or kan pa' (Totonac), palo de agua, palo de boya, pitón, pumpo, pumpunjunche, punga, quyche, sacha pandicho, sacha pandisho, sapotón, shila blanca, sospó, soyate, sunzapote, tetón, tura, ture, wimba, xcui-ché, xiloxóchitl grande (Nahuatl), xiloxóchitl blanco (Nahuatl), xk' uy che', zapote bobo, zapote de agua, zapote de bobo, zapote de Santo Domingo, zapote reventador, zapote reventón, zapotón, zumzapote
USES/NOTES: Roasted seeds, similar in flavor to peanuts (*Arachis hypogaea*), and fruit pulp are eaten in times of food shortages. Also medicinal. cyclopropenoid fatty acids in the nuts are considered carcinogenic.

NATURAL RANGE: Neotropics, probably Central America and Mexico, greater Amazonian South America from the Caribbean to northern Argentina, and the southern Lesser Antilles
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, CONABIO, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, FUDENA, Gómez-Beloz 2002, Graf 1974, Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Ochoa-Gaona *et al*. 2011, Omawale 1973, Silva *et al*. 1977, Soukup 1970, UFA/NYBG, Uphof 1968, USDA-NRCS

Pachira glabra Pasq. [syn. *Bombacopsis glabra* (Pasq.) A.Robyns, *Bombax glabrum* Robyns] [may include *P. aquatica* Aubl.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: French peanut, Guinea peanut, lucky tree, money tree
PORTUGUESE: amendoim-de-árvore, cacau-do-maranhão, castanha-da-praia, castanha-do-maranhão, cacau-selvagem, mamorana
SPANISH: árbol de dinero, árbol de la suerte, maní francés
USES/NOTES: Seeds are eaten raw or roasted.
NATURAL RANGE: Unclear, southern to northeastern Brazil and/or perhaps West Africa, though Forzza describes the taxon as naturalized in Brazil
REFERENCES: Forzza 2010, MBG-Tropicos, Rigo n.d.

Pachira insignis (Sw.) Sw. ex Savigny [syn. *P. spruceana* Decne., *Bombax spruceanum* (Decne.) Ducke]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
PORTUGUESE: mamomana-grande, munguba, nuni
SPANISH: castaño, castañón, punga de altura
USES/NOTES: Seeds are eaten roasted.
NATURAL RANGE: Antilles to Brazil
REFERENCES: Duke and Vásquez 1994, Facciola 1990, Hoyas 1989, Martin *et al*. 1987, UFA/NYBG

Pachycereus pecten-aboriginum (Engelm.) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: brush cactus, hairbrush cactus, hecho cactus, Indian's comb
SPANISH: bigi-tope (Zapotec), cardón, cardón barbón, cardón hecho, cardón espino, cardón espinoso, hecho, ox (Huave), tutus
USES/NOTES: Juicy red pulp of the spiny fruit is eaten cooked principally as jelly, though also fresh. Fruit rind is cooked into jelly, historically know as *miel de hecho*. Seeds are cooked into an oily spread or cooked, dried and ground into flour.
NATURAL RANGE: Northwestern Mexico with isolated populations in Oaxaca and the Isthmus of Tehuantepec
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Faucon 1998, Gentry 1942, Hodgson 2001, Mabberley 1987, Martin *et al*. 1987, Shreve and Wiggins 1964, Turner *et al*. 2005, Uphof 1968

Pachycereus pringlei (S.Watson) Britton & Rose [syn. *Cereus pringlei* S.Watson, *Pilocereus pringlei* (S.Watson) F.A.C.Weber]
FAMILY: Cactaceae (cactus)
ENGLISH: cardon cactus, elephant cactus, Mexican giant cactus
SPANISH: cardón, cardón pelón, órgano, saguesa, saguera, sahueso
USES/NOTES: Fruit pulp, though dry, and flowers are eaten fresh, seeds are an edible flour source, and fruits are pounded in water to make juice. The huge plant is similar to the giant saguaro cactus (*Carnegiea gigantea*).
NATURAL RANGE: Sonora, Nayarít, and Baja California, Mexico
REFERENCES: Britton and Rose 1963, Facciola 1990, Hodgson 2001, Lauri 2000, Mabberley 1987, Martin *et al.* 1987, Shreve and Wiggins 1964

Pachycereus weberi (J.M.Coult.) Backeb. [syn. *Lemaireocereus weberi* (J.M.Coult.) Britton & Rose, *Stenocereus weberi* (J.M.Coult.) Buxb.]
FAMILY: Cactaceae (cactus)
SPANISH: bi-tzuri (Zapotec), candebobe, candelabro, cardón, cardón espinoso, chico, noxtli (Nahuatl)
USES/NOTES: Fruits and seeds of this tree-like cactus are edible.
NATURAL RANGE: Southern and south-central Mexico
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al.* 1987

Pachyrhizus ahipa (Wedd.) Parodi [syn. *Dolichos ahipa* Wedd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: ahipa, potato bean
PORTUGUESE: ahipa, feijão-macucu
SPANISH: achipa, ahipa, ajima, ajipa, asipa (Quichua), chícama, dabau, dolichos ajipa, fríjol chuncho, jícama, jíquima, judía batata, poroto batata, xiquima
USES/NOTES: Crunchy tubers are eaten raw (typically in salads), steamed, or boiled. Raw tubers may be squeezed for juice. Tubers remain crunchy even when cooked. Containing rotenone, the seeds (or beans) are poisonous.
NATURAL RANGE: Peru and Bolivia, perhaps to northern Argentina
REFERENCES: Cárdenas 1969, Foster and Cordell 1992, Naranjo 1991, Noda *et al.* 1984, NRC 1989, Rehm and Espig 1991, Sørensen 1988, Usher 1974, Yamaguchi 1983

Pachyrhizus erosus (L.) Urb. [syn. *P. angulatus* DC., *P. palmatilobus* (Moc. & Sessé ex DC.) Benth. & Hook.f., *Cacara erosa* (L.) Kuntze, *Dolichos erosus* L.]

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FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: jicama, jicana, Mexican turnip, Mexican yam-bean, potato bean, yam bean
PORTUGUESE: feijão-acutupé, feijão-batata, feijão-macuçu, jacatupé, jacutupé
SPANISH: achipa, ahipa, ajipa, ashipa, carota de caballo, chicam (Maya), frijol chuncho, frijol de jícama, guavita cansa-boca, habilla, jacatupé, jícama, jícama de agua, jícama de leche, jícama dulce, jícana, jiquima, nupe, nupera, poroto batata, yuca de bejuco
USES/NOTES: Immature tubers are eaten fresh or cooked, mature tubers are a starch source and an animal feed, and pods occasionally are eaten as a green vegetable. Seeds and roots contain rotenone, a compound toxic to cold-blooded animals, used to kill fish and insects. More widely cultivated and marketed than *P. tuberosus* and other species that include similar common names such as *jícama*.
NATURAL RANGE: Mexico and Central America
REFERENCES: Davis and Yost 1983, Duke 1986, IBGE 1980, Kay 1973, Kermath (notes), León 1987, Noda *et al*. 1984, OAS 1973, Rehm and Espig 1991, Yamaguchi 1983

Pachyrhizus tuberosus (Lam.) Spreng. [syn. *Cacara tuberosa* (Lam.) Britton, *Dolichos tuberosus* Lam.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: ahipa, jicama, Mexican yam-bean, potato bean, yam bean
PORTUGUESE: feijão-macuçu, feijão-yacatupé, jacatupé, yacatupé
SPANISH: ahipa, ajima, ajipa, ashipa, chícama, choreque blanco, coén, cohén, haba de tocón, jícama, jícama de agua, macucú, nupe, sincamas, xiquima
USES/NOTES: Fruit pods and starchy tubers are edible. Seeds are medicinal.
NATURAL RANGE: Amazonian headwaters of the eastern Andes of Ecuador, Peru, and Bolivia
REFERENCES: Cárdenas 1969, Duke and Vásquez 1994, Foster 1958, Naranjo 1991, Noda *et al*. 1984, OAS 1973, Rehm and Espig 1991, Sørensen 1988, Sørensen *et al*. 1993, Usher 1974, Wiersema *et al*. 1990, Yamaguchi 1983

Panax quinquefolium L.
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: American ginseng, five-leaved ginseng, ginseng
FRENCH: ginseng à cinq folioles, ginseng américain
USES/NOTES: Aromatic roots are chewed fresh or eaten candied and leaves and roots are made into tea. Now used in the herbal

supplements industry, like Asian ginseng (*P. ginseng* C.A.Mey.) and Siberian ginseng (*Eleutherococcus senticosus* (Rupr. & Maxim.) Maxim., Araliaceae) as an energy booster, an aphrodisiac, and for its reported anti-aging properties. The U.S. exports over $100 million worth of American ginseng annually mostly to Asia. *P. ginseng* is grown sparingly beyond China and is now rare in its native Asia due to over-harvesting.
NATURAL RANGE: Southeastern Canada and eastern to central U.S. to Louisiana and South Dakota to Oklahoma, excluding Florida
REFERENCES: Duke 1997, Facciola 1990, Gibbons 1966, Peterson 1977, Rolfsmeier *et al.* 1988, Suits *et al.* 2003, USDA-NRCS

Panax trifolius L. [syn. *P. trifolium* (spelling variant)]
FAMILY: Araliaceae (aralia or ginseng)
ENGLISH: dwarf ginseng, ginseng, groundnut
FRENCH: ginseng à trois folioles
USES/NOTES: Small, swollen roots are eaten cooked.
NATURAL RANGE: Southeastern Canada and northern U.S. to high elevations of North Carolina, Tennessee, and northern Georgia
REFERENCES: Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Peterson 1977, USDA-NRCS

Pandanus tectorius Parkinson
FAMILY: Pandanaceae (screw pine)
ENGLISH: nicobar breadfruit, pandanus, screw pine
SPANISH: palma de cinta, palma de tornillo, pandano
USES/NOTES: Large composite drupes are eaten raw, boiled, or made into paste or flour. Youngest leaf base is eaten as palm heart. Also an attractive landscape plant in frost-free areas.
NATURAL RANGE: Malayasia to Polynesia
REFERENCES: Duke n.d., Facciola 1990, Hoyas 1989, Molina 1975

Pandanus utilis Bory
FAMILY: Pandanaceae (screw pine)
ENGLISH: common screw pine, pandanus, screw pine
PORTUGUESE: pândano, pandanus, vacuá
SPANISH: palma de cinta, palma de tornillo, pandano
USES/NOTES: Large fruits, actually composite drupes, are eaten raw, boiled, or made into paste or flour. Youngest leaf base is eaten as palm heart. Also an attractive landscape plant in frost-free areas.
NATURAL RANGE: Madagascar
REFERENCES: Duke n.d., Figueiredo Filho 2005, Hoyas 1989, Kermath (notes), Mabberley 1987

Panicum hirticaule J.Presl [syn. *P. sonorum* Beal]
FAMILY: Poaceae or Gramineae (grass)

ENGLISH: panic grass, Mexican panic-grass, roughstalked witchgrass, Sonoran panic-grass, sagui, sauwi
SPANISH: escobilla, panizo capuchin, zacate ajuatudo, zacate morado
USES/NOTES: Cultivated for its edible, lysine-rich seeds.
NATURAL RANGE: Southwestern U.S. and Mexico, now widely cultivated throughout Latin America
REFERENCES: CONABIO, Facciola 1990, Kindscher 1987, MBG-Tropicos, Native Seeds/SEARCH 1991, Nesbitt 2005

Panicum miliaceum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: blackseeded proso millet, broom corn, brown-corn millet, common millet, hog millet, millet, proso millet, Russian millet, white millet, wild proso millet
PORTUGUESE: milhete, milheto, painço-amarelo, painço-branco, painço-preto, painço-verde, painço-vermelho
SPANISH: mijo, proso
USES/NOTES: Seeds, of this ancient cultivar, are eaten like rice, ground into flour, fermented into *tempeh* or *miso*, and fed to animals. Young sprouts are added to salads.
NATURAL RANGE: Tropical Africa or southern Asia
REFERENCES: Anderson and Martin 1949, Bourke *et al.* 1987, Brunken *et al*. 1977, Facciola 1990, Guia Rural n.d., Purseglove 1972, Mabberley 1987, Uphof 1968

Panicum obtusum Kunth
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: panic grass, vine mesquite, wiregrass
USES/NOTES: Hopi added ground seeds to cornmeal.
NATURAL RANGE: South-central U.S. and adjacent Mexico
REFERENCES: Facciola 1990, Kindscher 1987, Uphof 1968, Yanovsky 1936

Papaver somniferum L.
FAMILY: Papaveraceae (poppy)
ENGLISH: common poppy, opium, opium poppy, poppy, poppy seed
PORTUGUESE: dormideira, papoula
SPANISH: adormidera, amapola, amapola azul (*P. somniferum* var. *nigrum*), amapola blanca, amapola real
USES/NOTES: Cultivated for seeds, used widely in baking as *poppy seeds* and a source of poppy seed oil used in foods, pharmaceuticals, and paints. Extract is a pain-reliever and sedative and the source of medicinal opiates and heroin.
NATURAL RANGE: probably southeastern Europe to southeastern Asia, widely cultivated and naturalized
REFERENCES: Bourke *et al.* 1987, FNAEC 1997, PlantaMed, Rehm and Espig 1991, Usher 1974

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Parahancornia fasciculata (Poir.) Benoist [syn. *P. amapa* Ducke]
FAMILY: Apocynaceae (dogbane)
FRENCH: amapa, pakih etni (Palikur)
PORTUGUESE: amapá, amapá-amargoso, amapá-doce, amapazeiro, árbol de vaca, sorva-maparajuba
SPANISH: árbol de la vaca, árbol de vaca, árbol latecífero, leche de burra, naranja podrida, naranjo podrido
SURINAME: amaapa, dukali (Arawak), mampa, mapa (Aukan), mappa
USES/NOTES: Latex and large red fruit's pulp are eaten by the Ka'apor people.
NATURAL RANGE: Southern and eastern Venezuela, the Guianas, and Amazonian Brazil
REFERENCES: Balée 1994, Cavalcante 1991, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al*. 1987, Silva *et al*. 1977, Steyermark *et al.* 1995, Zarucchi 1991

Parahancornia peruviana Monach.
FAMILY: Apocynaceae (dogbane)
SPANISH: caucho mashan, naranjo podrido
USES/NOTES: Yellowish sweet fruit pulp smells like oranges and were once sold in markets of eastern Amazonian Peru.
NATURAL RANGE: Amazonian Peru and Colombia to western Amazonas state in Brazil, perhaps to Amazonian Ecuador
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Pennington *et al*. 2004, Zarucchi 1991

Parajubaea cocoides Burret
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Quito coconut palm, Quito palm
SPANISH: coco, coco cumbé, coco negro
USES/NOTES: Grown primarily as an ornamental, though the coconut-like, round fruit to 5cm is eaten raw, often by children, or cooked, and is a source of edible oil.
NATURAL RANGE: Andean Ecuador, mostly cultivated in Ecuador into Colombia to a lesser degree in Peru
REFERENCES: De La Torre *et al*. 2008, Henderson *et al.* 1995, Kermath (notes), NRC 1989, USDA-ARS

Parathesis serrulata (Sw.) Mez
FAMILY: Primulaceae (primrose), previously Myrsinaceae (myrsine)
SPANISH: acacho, acachul, actalán, actalauat (Totonac), capulín, helhsmantáj (Totonac), jalapa, jalapago, jalapón, man-tong (Chinantec), naranjillo, tililjá (Tsotsil)
USES/NOTES: Red to nearly black berries are eaten as a snack and in *atole* in the Huasteca region of Mexico.
NATURAL RANGE: Mexico, Central America, and the Greater Antilles excluding Jamaica

REFERENCES: Acevedo-Rodríguez and Strong n.d., Alcorn 1984, Beck and Paradi n.d., CONABIO, Liogier 1994, MBG-Tropicos, Molina 1975

Parietaria debilis G.Forst.
FAMILY: Urticaceae (nettle)
ENGLISH: New Zealand pellitory, pellitory
PORTUGUESE: erva-de-ganso, erva-pepino
SPANISH: eaajiky, golondrina, kaa pily, quelitillo, romal, tabardillo, tumali
USES/NOTES: Leaves with a flavor similar to basil may be eaten raw or cooked.
NATURAL RANGE: Australia and New Zealand, now a widely naturalized weed in moist forest understories from Mexico to Argentina, Brazil (southeastern and southern), and Chile (central)
REFERENCES: CONABIO, MBG-Tropicos, Ranieri 2014-2016

Parinari campestris Aubl.
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: bohorada
PORTUGUESE: pajurá
SPANISH: guaray, mercurilla
SURINAME: paripo
USES/NOTES: Fruit pulp is edible and used as a flavoring agent.
NATURAL RANGE: Northern Amazonian Brazil, Amazonian Colombia and Ecuador, the Guianas, southern Venezuela, and Trinidad
REFERENCES: Amaral *et al*. 2008, Forzza 2010, Funk *et al.* 2007, Johnston and Colquhoun 1996, Martin *et al*. 1987, MBG-Tropicos, Prance 1972a, Uphof 1968

Parinari excelsa Sabine
FAMILY: Chrysobalanaceae (coco plum)
ENGLISH: bohorada
PORTUGUESE: uchi-de-tambaqui, uchirana
SPANISH: guari, merecurillo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia to east-central Brazil, the Guianas, and eastern and southern Venezuela
REFERENCES: Forzza 2010, Funk *et al.* 2007, Prance 1972a

Parinari montana Aubl.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: castanheira-de-pedra, pajurá, pajurá-da-mata, pajurá-grande, pajurá-pedra, parinari
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern and western Amazonian Brazil and French Guiana

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REFERENCES: Cavalcante 1991, Forzza 2010, Funk *et al.* 2007, Martin *et al.* 1987, Silva *et al.* 1977

Parinari pachyphylla Rusby
FAMILY: Chrysobalanaceae (coco plum)
SPANISH: guari, merecure de montaña, parinari, pasa, perehuétano, perguetana
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern Colombia to southern Venezuela
REFERENCES: MBG-Tropicos, Prance 1972a

Parinari sprucei Hook.f.
FAMILY: Chrysobalanaceae (coco plum)
PORTUGUESE: castanha-do-Rio-Negro, castanha-uará, pajurá, parinari, uará, uimáru (Baniwa), wará
SPANISH: pasa, pasa comestible, pasa orilla, uimáru (Baniwa), varete, vimarú, wáashe (Curripaco), wara, wará
USES/NOTES: Fruit pulp is edible, seed is eaten raw, toasted, or ground into flour and mixed with manioc flour. Seed is similar to, though smaller, sweeter and oilier than the Brazil nut (*Bertholletia excelsa*). Like *B. excelsa*, the nuts are produced in a hard, round shell that contains fewer nuts and is much harder to open. Leaves contain phytochemicals with medicinal potential. Plant distributions reflect human impacts that have encouraged the growth of trees in natural/anthropic forest communities over millennia. Commercialization of wild-harvested nuts is beginning in Brazil.
NATURAL RANGE: Northern Amazonia in the Colombian, Venezuelan, and northern Brazilian (Amazonas and Roraima) border region
REFERENCES: Braca *et al.* 2004, Cavalcante 1991, Forzza 2010, Kermath (notes), MBG-Tropicos, Morales Rojas and Castillo Suárez 2005, Prance 1972a

Parkia balslevii H.C.Hopkins
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: cera, cira
USES/NOTES: Seeds are covered with a sweet, honey-like substance. Tree is threatened.
NATURAL RANGE: Ecuador, perhaps to Amazonian peru
REFERENCES: Hopkins 1986, Neill and Pitman 2004

Parkia multijuga Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
POTUGUESE: faveira, faveira-benguê, paricá-grande-da-terra-firme, tambury

SPANISH: cutana pashaco, cutanga, gatota (Huaorani), goma pashaco, guarango, guinintahueto (Huaorani), kan-hé-tó (Secoya), pashaco, pashaco colorado, pashaco curtidor, talan (Quichua), talar (Quichua), talarta (Quichua), tangam, tangama, tankám (Shuar)
USES/NOTES: Ground seeds are mixed with flour in Amazonian Colombia. Fruit is eaten in Amazonian Ecuador. Wood of the large tree (to 50m), with tall buttresses, is used in construction, for plywood, and to make canoes.
NATURAL RANGE: Amazonia
REFERENCES: Hopkins 1986, MBG-Tropicos, Ramalho n.d.

Parkia nitida Miq.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: black manariballi
FRENCH: bois balle, bois macaque
POTUGUESE: angico, arapary-branco, arara-tucupi, fava-arara-tucupi, fava-bolota, fava-esponja, fava-pé-de-arara, faveira, faveira-benguê, faveira-branca, faveira-grande, faveira-pé-de-arara, jacapacanim, paricá, tucupi-de-arara, visgueiro
SPANISH: ajo, bellaco caspi, brea huayo, caro blanco, caro montañero, cascarón, coré, fava esponja, goma pashaca, goma pasheca, guarango, huarango, hueso de pescado, pashaco, toco colorado
USES/NOTES: Unripe ribbon-like, flat pods are edible.
NATURAL RANGE: Northern South America
REFERENCES: Bisby 1994, Duke and Vásquez 1994, Fonseca *et al*. 2005, Hopkins 1986, UFA/NYBG

Parkia panurensis H.C.Hopkins
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
POTUGUESE: arora-tucupi, faveria, visgueiro
SPANISH: brea huayo, casaba murciélago, goma pashaco, guama de perro, pashaco
USES/NOTES: Resinous seed coat is edible. Seeds are used in handicrafts.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Funk *et al.* 2007, Hopkins 1986, MBG-Tropicos, Renner *et al.* 1990

Parkia platycephala Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: fava bean tree
POTUGUESE: arara-tucupi, badoqueiro, beloca, fava-bolota, fava-de-bolota, fava-de-boi, faveira, visgueiro

USES/NOTES: Pods are fermented to produce alcohol. Also an important forage food. Leaves contain gastroprotective compounds.
NATURAL RANGE: Northeast Brazil
REFERENCES: Fernandes *et al*. 2010, Fonseca *et al*. 2005, Hopkins 1986, MBG-Tropicos

Parkinsonia aculeata L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: horse bean, Jerusalem thorn, Mexican paloverde
PORTUGUESE: cina-cina, espinheiro-de-Jerusalém, espinho-de-judeu
SPANISH: agüijote, cina-cina, espino blanco, espino de Jerusalén, lluvia de oro, retama
USES/NOTES: Seeds are eaten whole or ground into flour and flowers are a good honey source.
NATURAL RANGE: Tropical South America to northern Uruguay, perhaps through Central America to Texas, naturalized in Florida and perhaps elsewhere across the southern U.S. and the Pacific coast to Washington
REFERENCES: Adams 1972, Forzza 2010, Funk *et al*. 2007, Giehl 2012, Long and Lakela 1971, MBG-Tropicos, Tull 1978

Parkinsonia praecox (Ruiz & Pav.) Hawkins
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: Sonoran paloverde
SPANISH: árbol del manteco, baboso, brea, cagüinga, cahuinga, cajinga, espino verde, manteco, mantecoso, palo brea, palo de berria, palo mantecoso, palo verde, retama
USES/NOTES: Stem sap is used to make candy in Baja California Sur.
NATURAL RANGE: Disjunct populations in Mexico (excluding the Yucatán) and southern Guatemala, northern Argentina and Paraguay, Bolivia, Ecuador and Amazonian Peru, and Venezuela
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al*. 2017, USDA-ARS

Parmentiera aculetea (Kunth) Seem. [syn. *P. edulis* DC.]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: candalero, candletree, food candletree, parmentiera
PORTUGUESE: árvore-de-velas, cerieira
SPANISH: ain ché, chote, cuachilote, cuajes hauxya, cuajilote, guajes hauxya, guajilote, gueroxiga, pepino de árbol
USES/NOTES: Fruit is eaten fresh like a cucumber, cooked, roasted in ashes, or preserved, and is used for animal feed. Roots are medicinal and the tree is grown for shade.
NATURAL RANGE: Mexico and/or Central America
REFERENCES: Alcorn 1984, Coe 1994, Leung 1961, Mabberley 1987, Martin *et al*. 1987, Niembro Rocas 1992, OAS 1973, Rehm and Espig

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1991, Rutter 1990, Uphof 1968, Usher 1974, von Reis Altschul 1973

Parmentiera cerifera Seem.
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: candlestick tree, candletree
PORTUGUESE: árvore-de-velas
SPANISH: árbol de cera, palo de velas, velario
USES/NOTES: Cultivated for its long, thin, edible yellow fruits. Uncommon in the wild in Panama and widely cultivated in the tropics.
NATURAL RANGE: Panama
REFERENCES: Gentry 1980, Mabberley 1987, Mitré 1998b

Parmentiera stenocarpa Dugand & L.B.Sm.
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: candletree
SPANISH: árbol de la jujias, palo vela, platanilla
USES/NOTES: Pulp of the elongated yellow fruit is sweet. Seeds also are edible.
NATURAL RANGE: Colombia, restricted to Antioquia and Chocó
REFERENCES: Calderón 1998, Duke n.d., Idárraga-Piedrahita 2011, Martin *et al*. 1987, MBG-Tropicos

Parthenocissus quinquefolia (L.) Planch. [syn. *Hedera quinquefolia* L.]
FAMILY: Vitaceae (grape)
ENGLISH: American ivy, confederate vine, five-fingered ivy, five-leaf vine, five-leaved ivy, Mexican creeper, redtwig creeper, Virginia creeper, woodbine
SPANISH: guaco, guau, hiedra, parra, parra virgin
USES/NOTES: Yanovsky stated that fruits were eaten raw and peeled stalks were eaten boiled by Amerindians of the northern U.S. Peterson, however, warns that the fruit should not be eaten. The deciduous plant, grown as an ornamental beyond its native range, makes an effective, though aggressive ground cover with attractive, red foliage in the fall. The plant is sometimes mistaken for poison ivy (*Rhus radicans* – Anacardiaceae), although it is unrelated and will not irritate the skin.
NATURAL RANGE: widespread from Canada throughout the eastern and central U.S. to Mexico and Guatemala, widely naturalized
REFERENCES: Brako and Zarucchi 1993, CONABIO, Fernald 1950, Kermath (notes), Moerman 1998, Peterson 1977, Standley and Steyermark 1949d, Tanaka 1976, Yanovsky 1936

Passiflora actinia Hook.
FAMILY: Passifloraceae (passionflower)

PORTUGUESE: maracujá-do-mato
USES/NOTES: Yellowish fruit's pulp of this vulnerable species is sweet.
NATURAL RANGE: Southern Brazil (Paraná, perhaps beyond)
REFERENCES: Forzza 2010, Giehl 2012, MBG-Tropicos, Ulmer 2004, Vanderplank 1996

Passiflora adenopoda DC.
FAMILY: Passifloraceae (passionflower)
SPANISH: granadilla de monte
USES/NOTES: Orange fruit pulp is edible.
NATURAL RANGE: Mainland Neotropics from southern Mexico tp Peru
REFERENCES: Brako and Zarucchi 1993, Breedlove 1986, Facciola 1990, von Reis Altschul and Lipp 1982

Passiflora alata Curtis [syn. *P. alata* Dryand. *nom. illeg.*]
FAMILY: Passifloraceae (passionflower)
ENGLISH: passionfruit
PORTUGUESE: maracuchá, maracujá, maracujá-açu, maracujá-amarelo, maracujá-comprido, maracujá-comum, maracujá-de-comer, maracujá-de-refresco, maracujá-doce, maracujá-grande, maracujá-mamão, maracujá-melão, maracutango, maracutão
SPANISH: granadilla, mburucuyá, mburukuyá, pasionaria
USES/NOTES: Cultivated for its large yellow fruits, eaten fresh or used in drinks.
NATURAL RANGE: Mato Grosso and Minas Gerais of central Brazil, now widely cultivated and naturalized in northern Amazonian Peru and Amazonian Ecuador
REFERENCES: Davidse *et al.* 1994, Deginani 2001, Duke and Vásquez 1994, Feuillet and MacDougal 1996, Forzza 2010, IBGE 1980, Mabberley 1987, Martin *et al*. 1987, Silva *et al*. 1977, Voeks 1996

Passiflora ambigua Hemsl.
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-doce
SPANISH: cagapachi, chulupa, chulupo, gagapache, gapache, granadilla de monte, granadilla monte, granadilla silvestre, igo, ingo, jujito, jujo, sacha granadilla, washi munchi (Shuar)
USES/NOTES: Large, elongated (4-5cm wide by 10-12cm long) fruit contains sweet to tart pulp that is of good flavor and are marketed locally.
NATURAL RANGE: Uncertain, widespread, though uncommon in the low humid tropics from southern Mexico (southern Veracruz, Oaxaca, Tabasco and Chiapas) through Central America (perhaps excluding El Salvador), Colombia, Ecuador, Amazonian Brazil and Amazonian Peru, although considered endemic to Brazil by Forzza

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REFERENCES: CONABIO, Forzza 2010, Lorenzi *et al*. 2000, MBG-Tropicos, Starr Virtual Herbarium, USDA-ARS, Vanderplank 1996, von Reis Altschul and Lipp 1982

Passiflora amethystina J.C.Mikan
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-azul, maracujá-da-serra, maracujá-de-cobra, maracujá-do-campo, maracujá-verde, passionária
SPANISH: lokhoste, mburucuyá, pachío
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: South-central and southeastern Brazil, northern Argentina, Paraguay, and eastrn Bolivia
REFERENCES: Deginani 2001, Forzza 2010, Kunkel 1984, Martin *et al*. 1987, MBG-Tropicos, Mostacedo and Uslar 1999

Passiflora ampullacea (Mast.) Harms
FAMILY: Passifloraceae (passionflower)
ENGLISH: white-flowered tacso
SPANISH: guillán, gulán, gulián
USES/NOTES: Yellow fruit from this wild climbing vine is consumed fresh and sold in local markets near Joyagshi in southern Andean Ecuador. Flowers reportedly are eaten "prepared" (perhaps cooked?).
NATURAL RANGE: Andean Ecuador
REFERENCES: d'Eeckenbrugge and Ferla 2000, MBG-Tropicos

Passiflora antioquiensis H.Karst.
FAMILY: Passifloraceae (passionflower)
ENGLISH: banana passionfruit, red banana passionfruit
SPANISH: curuba antioqueana
USES/NOTES: Elongated fruits are consumed fresh, in beverages, or in desserts. Wild and cultivated in Colombia, cultivated elsewhere.
NATURAL RANGE: Andean Colombia, perhaps to Ecuador
REFERENCES: Escobar 1988, Kunkel 1984, Martin *et al*. 1987

Passiflora arida (Mast. & Rose) Killip
FAMILY: Passifloraceae (passionflower)
ENGLISH: desert passionflower, Sonoran passionflower
SPANISH: sandinita
USES/NOTES: Fruits are consumed in Baja California Sur.
NATURAL RANGE: Baja Peninsula, Sinaloa and Sonora, Mexico, naturalized in southern Arizona
REFERENCES: CONABIO, Pío-León *et al*. 2017, USDA-NRCS

Passiflora caerulea L.
FAMILY: Passifloraceae (passionflower)

ENGLISH: blue crown passionflower, blue granadilla, blue passionflower
PORTUGUESE: maracujá, maracujá-azul, maracujá-de-cobra, passionária
SPANISH: burucuyá, flor de cristo, flor de la pasión, flor de pasión, granadilla, mburucuyá, mburucuyá común, ocara, pasionaria, pasionaria azul, piogola, umburucuya
USES/NOTES: Red pulp of the ripe yellow fruits are consumed fresh, in beverages, or in desserts, and unripe fruits may be eaten cooked.
NATURAL RANGE: Northeastern to southern Brazil, Uruguay, northern Argentina, Paraguay, Bolivia, Chile, and Peru, perhaps beyond, now widespread on the Neotropical mainland from southern Mexico to northern Argentina (apparently introduced in Ecuador, perhaps elsewhere including tropical China)
REFERENCES: Breedlove 1986, Brako and Zarucchi 1993, CONABIO, Deginani 2001, Forzza 2010, IBGE 1980, Jørgensen and Ulloa Ulloa 1994, MBG-Tropicos, Simmons 1972

Passiflora capsularis L. [syn. *P. paraguayensis* Chodat]
FAMILY: Passifloraceae (passionflower)
ENGLISH: red granadilla
PORTUGUESE: maracujá-branco, maracujá-branco-miúdo, maracujazinho, maracujá-branco-miúdo, murujá-branco-miúdo
SPANISH: mburucuyá, mburucuyá morotí
USES/NOTES: Fruits are consumed fresh, in beverages, or in desserts.
NATURAL RANGE: Neotropics
REFERENCES: Deginani 2001, Holm-Nielsen *et al.* 1988, IBGE 1980, Sousa and Cabrera 1983

Passiflora cincinnata Mast.
FAMILY: Passifloraceae (passionflower)
ENGLISH: cincinnata passionflower, crato passion fruit
PORTUGUESE: maracujá-bravo, maracujá-caatinga, maracujá-cincinnata, maracujá-da-caatinga, maracujá-de-casca-verde, maracujá-de-serra, maracujá-do-mato, maracujá-mi, maracujá-mochila, maracujá-tubarão
SPANISH: burucuyá, granadilla, mburucuyá (Guarani), mburukuyá (Guarani), moro-coya, murucuyá, pachío, parcha andina
USES/NOTES: Drought-tolerant climbing vine produces green fruit with a quality whitish pulp that is consumed fresh, in beverages, or in desserts.
NATURAL RANGE: Brazil (exluding northern and western Amazonia and the South), northern Argentina, Paraguay, and Bolivia, perhaps beyond and cultivated elsewhere
REFERENCES: Deginani 2001, Faucon 1998, Forzza 2010, Hoyas 1989, Martin *et al.* 1987, MBG-Tropicos, Oliveira *et al.* 2005, Oliveira Júnior *et al.* 2010

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Passiflora coccinea Aubl.
FAMILY: Passifloraceae (passionflower)
ENGLISH: red granadilla, scarlet passionfruit
PORTUGUESE: guacu, maracujá-bravo, maracujá-poranga
SPANISH: costada sacha, granadilla agria, granadilla sachavaca, granadilla venenosa
USES/NOTES: Tart fruits are consumed in beverages and ice cream, and flowers are eaten. Also cultivated as an ornamental and medicinal.
NATURAL RANGE: Amazonian Brazil and Peru
REFERENCES: Balée 1994, Duke and Vásquez 1994, Facciola 1990, Martin *et al*. 1987, Salick 1992, Silva *et al*. 1977, Smith *et al*. 1992

Passiflora edulis Sims [includes the purple variety *P. edulis* var. *edulis* and the yellow variety *P. edulis* var. *flavicarpa*]
FAMILY: Passifloraceae (passionflower)
ENGLISH: golden passion fruit, Hawaiian passion fruit, mountain sweet cup, passion fruit, passion flower, passionflower, purple granadilla, purple passion fruit, yellow granadilla, yellow passion fruit
PORTUGUESE: maracujá, maracujá-comum, maracujá-da-garapa, maracujá-de-comer, maracujá-de-ponche, maracujá-doce, maracujá-do-mato, maracujá-escuro, maracujá-mirim, maracujá-peroba, maracujá-preto, maracujá-redondo, maracujá-roxo, maracujá-suspiro, maracujazinho
SPANISH: burucuya, ceibey, chinola, chisqui, curuba, fruta de la pasión, granadilla, granadilla de quijos, granadilla morada, gulupa, gulupa-curuba, maracujá, maracuya, maracuyá, maracuyá amarilla, mburucuya, mburucuyá, murucuyá, parcha, parche, parchita morada, pasiflora, pasionaria, tacso, tacsonia, tasco, taxo
USES/NOTES: Fruit's tart aril is consumed fresh, in ice cream and desserts, as juice, as an alcohol mixer, made into liqueur, as a flavoring agent, and in salad dressings. An edible oil is extracted from the seeds. Juice also is medicinal. Climbing vines also are grown for their beautiful flowers and to attract butterflies. The passion fruit of commerce is widely cultivated in the tropics.
NATURAL RANGE: Tropical Brazil possibly to eastern Amazonian Peru, Paraguay, and northern Argentina
REFERENCES: Adams 1972, Bonuccelli 1989, Bourke *et al.* 1987, Branch and Silva 1983, Campbell 1984, Carneiro Martins 1989, Cervi 1997, Deginani 2001, Estrella 1991, Guia Rural n.d., IBGE 1980, Johns and Stevenson 1985, Kermath (notes), Naranjo 1991, Omawale 1973, Peret 1985, Popenoe 1974, Rodríguez Martínez 1987, Schneider 1987, Silva *et al*. 1977, Smith *et al*. 1992, Will 1991

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Passiflora foetida L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: fetid passionflower, love-in-a-mist, love-in-a-mist passionflower, mossy passionflower, red-fruit passionflower, running pop, semito, simatoo, stinking granadilla, stinking passionflower, stinking passionfruit, tagua passionflower, wild passionflower, wild passionfruit, wild semitoo, wild water-lemon
PORTUGUESE: maracujá-caatinga, maracujá-de-cheiro, maracujá-de-cobra, maracujá-de-estalo, maracujá-de-lagartinho, maracujá-de-raposa, maracujá-de-sapo, maracujá-fedorento, maracujá-hirsuto-do-sul
SPANISH: amapola, ataco, bedoca, bedosa, bejuco canastilla, bombillo, caguajasa, caguaza, caguazo, canizo, catapanza, chachahuilá, cinco-llagas, clavellín blanco, corona de cristo, flor de granadita, flor de pasión silvestre, granada, granada de ratón, granadilla cimarrona, granadilla colorada, granadilla de culebra, granadilla montés, granadilla silvestre, granadita, granadita china, hóntayek, injito colorado, ishipishpac (Totonac), ixpolón, ké-pá, lokhoste, maracuyá silvestre, mburucuyá, mburucuyá aceitoso, mburucuyá campero, mburucuyá menor, mburucuyá peludo, mburucuyá rastrero, melón de coyote, murucuyá miní, ñorbo cimarrón, ñorbo hediondo, pangola, parcha de culebra, parcha de monte, parchita de montaña, parchita de sabana, pasionaria de la candelaria, pasionaria, pasionaria hedionda, pedón, poch (Maya), pocoto, puro-puro, puru-puru, sandía de culebra, tagua-tagua, talayote, tomasita, tomatillo de guajolote, tu'bok (Maya)
USES/NOTES: Fruit pulp of this now widespread, weedy climber is snacked on, though is inferior to many other *Passiflora* species. Young leaves may be eaten cooked. Also used to treat nematodes and flatworms.
NATURAL RANGE: Warm regions of the Americas including Mexico, Central America, tropical and sub-tropical regions of South America, and perhaps southern Texas, naturalized elsewhere including Florida and Texas
REFERENCES: Alcorn 1984, Austin and Bourne 1992, CONABIO, d'Eeckenbrugge and Ferla 2000, Deginani 2001, Duke and Vásquez 1994, FLEPPC 2003, Forzza 2010, Honychurch 1980, Kermath (notes), Mabberley 1987, Marcano 2003, Martin and Nakasone 1970, Martin *et al*. 1987, MBG-Tropicos, Omawale 1973, Rehm and Espig 1991, Soukup 1970, USDA-ARS, von Reis Altschul and Lipp 1982

Passiflora incarnata L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: apricot vine, may apple, maypop(s), passion flower, purple passion-flower, wild passionflower

PORTUGUESE: maracujá-encarnado, maracujá-mirim, maracujá-vermelho, maracujazeiro-vermelho
SPANISH: pasiflora, pasionaria
USES/NOTES: Though used infrequently as food today, *P. incarnata* has been cultivated since pre-Columbian times for its orange-yellow, nutritious (niacin and vitamin A), tart fruit, which may be used for jellies, beverages, wine, and sherbet. Pulp can be spooned out of the rind and blended with water and sugar to make a refreshing beverage. Young leaves reportedly are eaten as cooked greens or in salads and flowers may be eaten as a vegetable or made into syrup. Today, the climbing vines are grown more often in gardens for their showy purple and white flowers.
NATURAL RANGE: Eastern U.S. from southern Pennsylvania to southern Illinois, Florida, Texas, and Kansas, scarcely introduced elsewhere
REFERENCES: Fernald *et al.* 1958, Gibbons and Tucker 1979, IBGE 1980, Kermath (notes), Mabberley 1987, Martin *et al*. 1987, McGuire 1999, Medsger 1939, Peterson 1977, Simmons 1972, Tull 1978, Uphof 1968, USDA-NRCS

Passiflora laurifolia L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: bell apple, golden apple, Jamaican honeysuckle, simito, semitoo, sweet cup, vinagar pear, water lemon, yellow granadilla
PORTUGUESE: maracujá-comum, maracujá-doce, maracujá-laranja
SPANISH: granadilla amarilla, maracuyá, parcha, parcha de culebra, pasionaria con hojas de laurel
USES/NOTES: Yellow to orange fruits of this vigorous climber are edible. Cultivated in the West Indies.
NATURAL RANGE: Tropical South America and the West Indies
REFERENCES: Adams 1972, IBGE 1980, León 1987, Martin and Nakasone 1970, Morton 1987a, Omawale 1973, Salick 1992, Soukup 1970, Sturtevant 1972, Uphof 1968

Passiflora ligularis Juss.
FAMILY: Passifloraceae (passionflower)
ENGLISH: bell-apple, granaditta, Jamaican huneysuckle, sweet granadilla, water lemon
PORTUGUESE: granadilha, maracujá-colombiano, maracujá-doce
SPANISH: apincoya, burucuya, granada, granada china, granadilla, granadilla criolla, granadilla común, granadilla de China, granadilla dulce, granadillo, mburucuyá, parchita amarilla, poka, tumbo
USES/NOTES: The aromatic and sweet aril of the generally round fruit, which is consumed out of hand, as juice, or in ice cream and desserts. Widely cultivated in its native range and

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increasingly so in the Neotropics and less so outside of the Americas.
NATURAL RANGE: Low to mid elevations (generally below 1500m) in Andean South America from Venezuela to Peru and Bolivia
REFERENCES: Adams 1972, Bonuccelli 1989, Duke and Vásquez 1994, Foster 1958, Hokche *et al*. 2008, Kermath (notes), Leung 1961, Martin and Nakasone 1970, Martin *et al*. 1987, Morton 1987a, NRC 1989, OAS 1973, Popenoe 1974, Smith *et al*. 1992

Passiflora longifilamentosa A.K.Koch, A.Cardoso & Ilk.-Borg.
FAMILY: Passifloraceae (passionflower)
ENGLISH: passionflower
PORTUGUESE: maracujá
USES/NOTES: Large ovoid fruit's aril of this recently described woody liana species is sweet.
NATURAL RANGE: State of Pará in eastern Amazonian Brazil
REFERENCES: Koch *et al*. 2013

Passiflora maliformis L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: bell-apple, conch apple, conch nut, hard-shelled passion flower, sweet calabash, sweetcup, water lemon
PORTUGUESE: maracujá
SPANISH: calabacita de indio, ceibey cimarrón, chulupa, culupa, curuba, granadilla, granadilla de hueso, granadilla de mono, granadilla de piedra, guerito, kuruba, parcha cimarrona
USES/NOTES: Orange-yellow pulp of the tough-skinned fruit is used for juice or is mixed with wine in Jamaica.
NATURAL RANGE: West Indies, possibly to northern South America (Venezuela, Colombia, and northern Ecuador)
REFERENCES: Adams 1972, Martin *et al*. 1987, Martin and Nakasone 1970, Morton 1987a, Naranjo 1991, NRC 1989, Omawale 1973, Smith *et al*. 1992, Uphof 1968

Passiflora manicata (Juss.) Pers.
FAMILY: Passifloraceae (passionflower)
SPANISH: parcho
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Andes
REFERENCES: Holm-Nielsen *et al*. 1988, Martin *et al*. 1987, Uphof 1968

Passiflora membranacea Benth.
FAMILY: Passifloraceae (passionflower)
SPANISH: granadilla bellísima
USES/NOTES: Elongated, large (to 10 cm) fruit's pulp is edible.
NATURAL RANGE: Southern Mexico (Chiapas) to Darién, Panama, generally above 2,000 meters in elevation

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REFERENCES: Breedlove 1986, Martin *et al*. 1987, Molina 1975, Standley and Williams 1961b

Passiflora menispermifolia Kunth [syn. *P. villosa* Dombey ex Triana & Planch.]
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: nuxilha
SPANISH: chulupe, nalgui tud, pachio
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Mainland Neotropics from Costa Rica to Bolivia and Brazil, excluding the Guianas
REFERENCES: Holm-Nielsen *et al.* 1988, Martin *et al*. 1987, MBG-Tropicos

Passiflora miniata Vanderpl. [previously identified incorrectly as *P. coccinea* Aubl.]
FAMILY: Passifloraceae (passionflower)
ENGLISH: monkey-guzzle, red granadilla, red passion vine, red passionflower, scarlet passionflower
FRENCH: grenadille à fleurs rouges, liane serpent, liane trèfle, passiflore écarlate, pomme rose
PORTUGUESE: maracujá-de-flor-vermelha, maracujá-poranga, maracujá-tomé-açú, maridi-oúra, tomé-açú
SPANISH: granadilla roja, pachío de flor roja, pachío-tutmillo, pasionaria roja
SURINAME: snekie marcoesa
USES/NOTES: Fruit's pulp is edible.
NATURAL RANGE: Amazonia to Venezuela and the Guianas
REFERENCES: Lim 2012b, Vanderplank 1996, Vanderplank 2006

Passiflora mixta L.f. [syn. *P. mixta* var. *mixta*, *P. tomentosa* Lam.]
FAMILY: Passifloraceae (passionflower)
SPANISH: am-pah-huay, curuba, curuba de indio, curuba de monte, curubita, guayán, mocurá, monte tumbo, parcha, puru-puru, tacso, tumbo
USES/NOTES: Fruit pulp is consumed as juice, marmalade, ice cream, or in alcoholic beverages.
NATURAL RANGE: Central America to Venezuela and Bolivia
REFERENCES: d'Eeckenbrugge and Ferla 2000, Facciola 1990, Hanelt and IPGCPR 2001, Holm-Nielsen *et al.* 1988, Hoyas 1989, MBG-Tropicos

Passiflora mollissima (Kunth) L.H.Bailey [syn. *P. tomentosa* var. *mollissima* (Kunth) Triana and Planch., *P. tripartita* var. *mollissima* (Kunth) Holm-Niels. & P.M.Jørg., *Tacsonia mollissima* Kunth]
FAMILY: Passifloraceae (passionflower)

ENGLISH: banana passionfruit, banana poka, passionflower, pink banana passionfruit, softleaf passionflower
PORTUGUESE: maracujá
SPANISH: curuba, curuba de castilla, curuba sabanera blanca, granadilla cimarrona, parcha, purpur, tacso, tagso, tasco, tauso, taveso, taxo, tin tin, tin-tin, tintin, trompos, tumbo, tumbo del norte, tumbo serrano
USES/NOTES: Cultivated for its juicy fruit pulp used in drinks, marmalades, and ice cream. Also cultivated for its large showy, lavender flowers.
NATURAL RANGE: Andes from Venezuela to Bolivia, now naturalized and invasive in places
REFERENCES: Bonuccelli 1989, Facciola 1990, Holm-Nielsen *et al.* 1988, Hoyas 1989, Kermath (notes), Martin *et al*. 1987, Morton 1987a, NRC 1989, Smith *et al*. 1992

Passiflora morifolia Mast. [syn. *P. warmingii* Mast.]
FAMILY: Passifloraceae (passionflower)
ENGLISH: woodland passionflower
PORTUGUESE: maracujá-da-capoeira, maracujá-mirim, maracujá-peludo
SPANISH: comida de víboras, granadilla, pachío azulito, pachito, pasionaria de hoja de moral, tayiyá rojo, wan'tox tih' may
USES/NOTES: Fruit's whitish pulp is edible, sometimes preserved.
NATURAL RANGE: perhaps Brazil to Paraguay and Colombia, though widespread in the mainland Neotropics
REFERENCES: Brako and Zarucchi 1993, Breedlove 1986, Davidse *et al.* 1994, Deginani 2001, Díaz 2007, Radford *et al.* 1968, Uphof 1968

Passiflora mucronata Lam.
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-de-restinga, maracujá-pintado, sururu,
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil
REFERENCES: Forzza 2010, IBGE 1980, Martin *et al*. 1987, Santos *et al*. 2012

Passiflora nitida Kunth
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-bravo, maracujá-de-rato, maracujá-do-mato, maracujá-suspiro
SPANISH: granadilla, parchita de monte
USES/NOTES: Sweet pulp, of this tenis-ball sized, orange-yellow, fruit, is eaten fresh or in drinks. Similar to *P. edulis* var. *flavicarpa*.
NATURAL RANGE: uncertain, perhaps central Amazonian Brazil into southern Venezuela

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REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Cavalcante 1991, Hoyas 1989, Martin *et al*. 1987, Silva *et al*. 1977, Smith *et al*. 1992

Passiflora organensis Gardner
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-pintado, maracujazinho, nensi
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southeastern and southern Brazil from eastern Minas Gerais to northeastern Rio Grande do Sul
REFERENCES: CNCFlora n.d., Martin *et al*. 1987, USDA-ARS

Passiflora pinnatistipula Cav. [syn. *Tacsonia pinnatistipula* (Cav.) Juss.]
FAMILY: Passifloraceae (passionflower)
SPANISH: cholupa, galupa, granadilla, gulupa, plomo, purotacso, puru-puro, tacso, taxo, tin tin, tintin
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Andes of Colombia, Ecuador, Peru, Bolivia, and northern Chile from 2500-4100m
REFERENCES: Holm-Nielsen *et al*. 1988, Martin *et al*. 1987, OAS 1973, Pérez-Arbeláez 1978

Passiflora platyloba Killip
FAMILY: Passifloraceae (passionflower)
SPANISH: granadilla ácida, monesa granadilla
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central America
REFERENCES: Kunkel 1984, Martin *et al*. 1987, Sousa and Cabrera 1983

Passiflora popenovii Killip
FAMILY: Passifloraceae (passionflower)
SPANISH: chisiqui, granadilla de quijos
USES/NOTES: Fruits are sold in markets for their edible pulp.
NATURAL RANGE: Ecuador and Peru
REFERENCES: Holm-Nielsen *et al*. 1988, Martin *et al*. 1987, Uphof 1968

Passiflora quadrangularis L. [syn. *P. macrocarpa* Mast., *P. tetragona* M.Roem.]
FAMILY: Passifloraceae (passionflower)
ENGLISH: barbodine, giant granadilla, granadilla, passionfruit banana
PORTUGUESE: flor-de-paixão, maracujá-açu, maracujá-amarelo, maracujá-comprido, maracujá-de-caiena, maracujá-grande, maracujá-mamão, maracujá-melão, maracujá-silvestre
SPANISH: badea, burucuya, curuba, granadilla, granadilla badea, granadilla cimarrona, granadilla gigante, granadilla pasionaria,

granadilla real, guate-guate, maracuyá cascuda, mburucuyá, nutsulet, parcha granadina, quijón, sandía de la pasión, sirsirsijo, tintin, trombos, tumbo, tumbo costeño
USES/NOTES: Large fruits are eaten in desserts, made into juice, or eaten as a vegetable while still green. Tubers also are edible.
NATURAL RANGE: probably Central America, perhaps Nicaragua, and/or possibly Venezuela
REFERENCES: Adams 1972, Bonuccelli 1989, Bourke *et al.* 1987, Cárdenas 1969, Carneiro Martins 1989, Cavalcante 1991, Duke 1986, Holm-Nielsen *et al.* 1988, Kermath (notes), Martin *et al.* 1987, Omawale 1973, OAS 1973, Popenoe 1974, Purseglove 1968, Smith *et al.* 1992, Vásquez and Gentry 1989, Williams and Williams 1969, Uphof 1968

Passiflora riparia Mart. ex Mast.
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-de-cheiro, maracujá-suspiro, maracujazinho
SPANISH: granadilla, granadilla amarilla, granadilla blanca, guijo, munchi, pachío grande, puru-puru, washi munchi (Shuar), yeychotsocop
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia and the Guianas
REFERENCES: Cervi 1997, Holm-Nielsen *et al.* 1988, Martin *et al.* 1987, MBG-Tropicos, Silva *et al.* 1977

Passiflora rubra L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: bat-wing, Dutchman's laudanum, passionflower
PORTUGUESE: maracujá-suspiro, maracujazeiro-suspiro
SPANISH: pasionaria de cerca
USES/NOTES: Whitish fruit pulp from the red fruits is eaten or added to *chicha*.
NATURAL RANGE: Neotropics from The Bahamas through the Caribbean and much of tropical Central and South America from Costa Rica to Northern Argentina
REFERENCES: Adams 1972, Chan 1980, Díaz *et al.* 2006, Facciola 1990, Holm-Nielsen *et al.* 1988, Martin *et al.* 1987, MBG-Tropicos, von Reis Altschul and Lipp 1982

Passiflora schlimiana Regel [treated as *P. schlimiana* Triana & Planch. in Martin *et al.* 1987 and USDA-ARS]
FAMILY: Passifloraceae (passionflower)
SPANISH: curuba
USES/NOTES: Oblong, yellow fruit's pulp is said to be of good flavor.
NATURAL RANGE: Mid and high elevations of the Colombian Andes perhaps into Venezuela

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REFERENCES: Escobar 1988, Martin *et al*. 1987, MBG-Tropicos

Passiflora seemannii Griseb.
FAMILY: Passifloraceae (passionflower)
SPANISH: guate-guate
USES/NOTES: Fruits are eaten fresh or in drinks.
NATURAL RANGE: Panama and possibly beyond to southern Mexico and northern South America, naturalized elsewhere
REFERENCES: Adams 1972, Breedlove 1986, Davidse *et al.* 1994, Duke 1972, Facciola 1990, Hoyas 1989

Passiflora serratodigitata L.
FAMILY: Passifloraceae (passionflower)
ENGLISH: passionfruit, tagua
PORTUGUESE: maracujá-de-urubu, maracujá-do-mato, maracujá-pedra
SPANISH: tagua-tagua
USES/NOTES: Fruit pulp is consumed in desserts and beverages.
NATURAL RANGE: West Indies to Amazonia
REFERENCES: Facciola 1990, Holm-Nielsen *et al.* 1988, Martin and Nakasone 1970, Martin *et al*. 1987, Silva *et al*. 1977

Passiflora suberosa L. [syn. *P. pallida* L.]
FAMILY: Passifloraceae (passionflower)
ENGLISH: corky-stemmed passionflower
PORTUGUESE: maracujazinho, maracujá-mirim, maracujá-de-cortiça
SPANISH: granadilla, huevo de gallo, manazana de mono, mburucuyá, mburucuyá chico, mburucuya-í, ñorbito
USES/NOTES: Pulp of the small (~1 cm) purple/black berry is edible.
NATURAL RANGE: uncertain, perhaps Florida and the West Indies, and/or Mexico to Northern Argentina, naturalized elsewhere
REFERENCES: Adams 1972, Deginani 2001, Díaz *et al*. 2006, Facciola 1990, Nelson 1996, Taylor 1998

Passiflora tarminiana Coppens & V.E.Barney
FAMILY: Passifloraceae (passionflower)
ENGLISH: banana passionfruit, banana poka
SPANISH: curuba, curuba ecuatoriana, curuba india, curuba quiteña, granadilla, gulián, sacha granadilla, tacso amarillo, taxo, tumbo
USES/NOTES: Elongated fruit contains a quality sweet and tart edible pulp. Large pink flowers are attractive.
NATURAL RANGE: Highland Andes, though precisely uncertain, likely Colombia and Ecuador, perhaps to Peru, Bolivia, and Venezuela, cultivated and/or naturalized elsewhere including Hawaii and New Zealand
REFERENCES: CONABIO, d'Eeckenbrugge *et al*. 2001, MBG-Tropicos, Porcher 1995, USDA-ARS

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Passiflora tenuifila Killip
FAMILY: Passifloraceae (passionflower)
PORTUGUESE: maracujá-alho, maracujá-de-cobra
SPANISH: comida de víboras, granadilla, lockhoste, lokoste, mburuguia, mburucuyá, mburucuyá montés, moro-coyo, pachío
USES/NOTES: Whitish fruit pulp is edible.
NATURAL RANGE: Northern Argentina and nearby portions of Bolivia, southwestern Brazil, and Paraguay
REFERENCES: Braga *et al.* 2005, Deginani 2001, MBG-Tropicos

Passiflora tripartita (Juss.) Poir. [syn. *P. psilantha* (Sodiro) Killip, *P. tripartita* var. *tripartita*]
FAMILY: Passifloraceae (passionflower)
SPANISH: granadilla, gulián, tacso, tumbo
USES/NOTES: Occasionally cultivated for its tart fruit pulp used in beverages and ice cream.
NATURAL RANGE: Andean Ecuador, Peru, and Bolivia, perhaps to Colombia above 2600m
REFERENCES: Holm-Nielsen *et al.* 1988, Jørgensen and Ulloa Ulloa 1994, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Popenoe 1924, Uphof 1968

Passiflora umbilicata (Griseb.) Harms
FAMILY: Passifloraceae (passionflower)
SPANISH: enredadera del cerro, flor de la pasión, granadillo, granado, lockosti
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Andean Argentina to Cochabamba, Bolivia
REFERENCES: Deginani 2001, Foster 1958, Vanderplank 1996

Passiflora vespertilio L.
FAMILY: Passifloraceae (passionflower)
SPANISH: cheshteya, granadilla, yacu granadillo
USES/NOTES: Fruit pulp is edible and medicinal.
NATURAL RANGE: Amazonian Ecuador, perhaps elsewhere in Amazonia
REFERENCES: Duke and Vásquez 1994, Holm-Nielsen *et al.* 1988

Passiflora vitifolia Kunth
FAMILY: Passifloraceae (passionflower)
ENGLISH: grape-leaved passionfruit
SPANISH: chulupo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central America to Peru
REFERENCES: Holm-Nielsen *et al.* 1988, Martin and Nakasone 1970, Martin *et al.* 1987

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Pastinaca sativa L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: parsnip
PORTUGUESE: cenoura-branca, cherivia, pastinaga
SPANISH: cañota, chirivía, pastinaca
USES/NOTES: Cold-hardy, white roots, similiar in appearance to common carrotts (*Daucus carota* var. *sativus*), are eaten cooked.
NATURAL RANGE: Eurasia
REFERENCES: Bourke *et al.* 1987, Uphof 1968, Usher 1974, Yamaguchi 1983

Patinoa almirajo Cuatrec.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: almirajó, chishpudyuchi (Chachi), mirajó
USES/NOTES: Abundant creamy yellow aril of the large ovoid fruit (to 25cm long) is edible and much appreciated in Colombia. Cultivated also in Panama, Brazil, and Ecuador. Seeds also are eaten.
NATURAL RANGE: Colombian Chocó, perhaps to nearby areas of Panama where it is cultivated
REFERENCES: Grandtner and Chevrette 2014, Hanelt and IPGCPR 2001, Martin *et al.* 1987, MBG-Tropicos

Paullinia alata (Ruiz & Pav.) G.Don
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: mata-fome
SPANISH: atsa dheve, barbasco negro, bejuco prieto, chanchák, cinsacucho, pangki naek
USES/NOTES: Reddish fruit's white aril is edible, though the vine has wider medicinal applications and is the source of a fish poison.
NATURAL RANGE: Amazonian Bolivia through western Amazonian Brazil, Peru, Ecuador, and Colombia to southeastern Nicaragua
REFERENCES: MBG-Tropicos, UFA/NYBG

Paullinia cupana Kunth [syn. *P. sorbilis* Mart.]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: Brazilian cocoa, cupana, guarana
PORTUGUESE: cupana, gisipó, guaraná, guaraná-iiva, guaraná-ripó, guaraná-sipo, guaraná-uva, naraná, naranajeiro, naranazeiro, quarana, uarana, uaraná, uraná
SPANISH: cupana, cupania, guaraná, palo cuadrado, paulinia, uabano, yoco
USES/NOTES: Seeds (containing guaranine and up to 5 % caffeine), of the yellow to red/orange fruits, are processed into syrup for use in juice, soft drinks, and liqueurs, or roasted and ground into powder to make tea or various medicinal stimulants — said

to improve strength and energy, aid digestion, improve sexual performance, and act as a laxative. Guaraná products are readily available in Brazil and increasingly so in health food stores of developed countries. Guaraná is now an ingredient in soft drinks and bottled teas in North America and is marketed as a health supplement in powdered gel capsules. Guaraná soft drink sales rival those of colas in Brazil.
NATURAL RANGE: probably centered near Mundurucina between the Tapajós and Madeira rivers of central Amazonian Brazil, perhaps into the Brazil-Colombia-Venezuela border region, now widespread in all Amazonian countries
REFERENCES: Balick 1985, Bourke *et al.* 1987, Carneiro Martins 1989, Cavalcante 1991, Clement 1989, Corrêa *et al.* 1979, Duke and Vásquez 1994, Erickson *et al.* 1984, Guia Rural n.d., Henman 1982, León 1987, Kermath (notes), Meurer-Grimes *et al.* 1998, Mors and Rizzini 1966, Morton 1976a, NRC 1989, OAS 1973, Prance and Balick 1990, Renner *et al.* 1990, Silva *et al.* 1977

Paullinia macrophylla Kunth [or perhaps *P. macrophylla* Cambess. (unresolved)]
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: barbasco, bejuco costillo, bejuco prieto, ojito de nené, ojo de nené
USES/NOTES: Aril is edible.
NATURAL RANGE: Non-Amazonian Colombia and perhaps to non-Amazonian Venezuela and the Guianas
REFERENCES: Idárraga-Piedrahita *et al.* 2011, Martin *et al.* 1987

Paullinia obovata (Ruiz & Pav.) Pers. [syn. *P. obovata* var. *subrotunda* (Ruiz & Pav.) D.R.Simpson, *P. subrotunda* (Ruiz & Pav.) Pers.]
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: guaraná-bravo
SPANISH: ojmero alimenticio
USES/NOTES: Aril and seeds are edible.
NATURAL RANGE: Portions of Amazonian Colombia, Ecuador, Peru, and Bolivia, and southwestern Amazonian Brazil
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Simpson 1976, UFA/NYBG

Paullinia pinnata L.
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: bread-and-cheese, cheese-and-bread, supple jack
PORTUGUESE: cipó, cipó-cruapé, cipó-cruapé-vermelho, cipó-cururu, cipó-timbó, cipó-tingui, cruape-vermelho, cumaru-ape, cumaru-apé, curuapé, cururu, cururu-apé, guaratimbo, mafome, mata-fome,

mata-porco, sipo-timbo, timbo, timbó, timbó-cipó, timbó-de-peixe, timbó-liane, timbó-sipo, tingui, tipi, tururu-ape
SPANISH: apgi, azucarito, barbasco, bejuco costilla, bejuco de barbasco, bejuco de costilla, bejuco de paloma, bejuco de tres filos, bejuco de vieja, bejuco de zarcillo, bejuco prieto, bejuco vaquero, bejuco zarcillo, bejuquillo, chilmecate, cuamecate, cuaumecate, guarana, liane carrée, luruche, macalte-id, morolico, nistamal, nistamalillo, pate, pietie, pozolillo, sachahuasca, salatxiw, sapo huasca, tie-tie, timbó, trefilo, tres filos
USES/NOTES: Aril and flowers are occasionally eaten, plant contains a fish poison, and roots and crushed leaves are medicinal.
NATURAL RANGE: Neotropics from Mexico and the West Indies to northern Argentina, and perhaps Africa
REFERENCES: Brücher 1989, Carneiro Martins 1989, Croat 1977, Duke 1986, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, OAS 1973, Omawale 1973, Prance and Balick 1990

Paullinia yoco R.E.Schult. & Killip
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: canaguche yoco, canangicho yoco, guaraná, huarmi yoco, planta de la vida, po-yoko, taruco yoco, tigre yoco, totoa-yoco, yagé-yoco, yoco, yoco blanco, yoco colorado, yoco-cu, yoco de brujo, yoco negro, yoco verde, yoco-yajé
USES/NOTES: Caffeine-rich stems are used to make a highly stimulating beverage that is reported to have hallucinogenic properties. Though widely used in shamanistic ceremonies, treatment as a foodstuff may be questionable, although caffeine surely could be extracted. Becoming more scarce in the wild due to over-harvest.
NATURAL RANGE: Northwestern South America, probably confined to the border region of Colombia and Peru
REFERENCES: Belaunde and Echeverri 2008, Duke and Vásquez 1994, Martin *et al*. 1987, MBG-Tropicos, Schultes 1986, Schultes and Raffauf 1990, Uphof 1968

Pectis papposa Harv. & A.Gray [syn. *P. papposa* var. *papposa*]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cinchweed, chinchweed, fetid marigold, many-bristle chinchweed
SPANISH: limoncillo
USES/NOTES: Flowers, leaves, and seeds have been used as a spice, and leaves are eaten as a vegetable.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico from Baja California Sur and western Nuevo León to the U.S. border
REFERENCES: CONABIO, Correll and Johnston 1970, Kirk 1970, Uphof 1968, Yanovsky 1936

Pedicularis langsdorfii Fisch. ex Steven
FAMILY: Scrophulariaceae (figwort or snapdragon)
ENGLISH: Arctic lousewort, Langsdorf's lousewort, lousewort
USES/NOTES: Leaves and roots are edible.
NATURAL RANGE: Canadian arctic
REFERENCES: Hultén 1968, Kunkel 1984, Mabberley 1987, Uphof 1968

Pediomelum mephiticum (S.Watson) Rydb. [syn. *Psoralea mephitica* S.Watson]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: ill-scented Indian breadroot, scurfpea, skunktop
USES/NOTES: Starchy roots were once an important food source, eaten raw, cooked, or as flour.
NATURAL RANGE: Southwestern Utah, southeastern Nevada, and northwestern and south-central Arizona
REFERENCES: Grimes 1990, Harrington 1967, USDA-NRCS

Pelargonium graveolens L'Hér. ex Aiton
FAMILY: Geraniaceae (African violet or geranium)
ENGLISH: attar rose, geranium, minty-rose-scented geranium, rose geranium, rose-scented geranium, scented geranium, storkbill
PORUGUESE: gerânio
SPANISH: geranio, geranios, janaricos, jaranios
USES/NOTES: Flower petals are used for their volatile essential oils to flavor and scent foods, such as jellies, and water, liqueurs, and other beverages.
NATURAL RANGE: South Africa, widely cultivated and escaped in places
REFERENCES: Herb Society of America 2006, Molina 1975, Munz and Keck 1959

Pelargonium odoratissimum (L.) L'Hér.
FAMILY: Geraniaceae (African violet or geranium)
ENGLISH: apple geranium, nutmeg geranium
PORUGUESE: gerânio
SPANISH: geranio, geranios, janaricos, jaranios, malva olorosa
USES/NOTES: Flower petals are used for their volatile essential oils to flavor and scent foods, such as jellies, and water, liqueurs, and other beverages.
NATURAL RANGE: South Africa, widely cultivated and escaped in places
REFERENCES: Bailey Hortorium 1976, Herb Society of America 2006, Jørgensen and León-Yánez 1999, MBG-Tropicos

Pellaea mucronata (D.C.Eaton) D.C.Eaton
FAMILY: Pteridophyta (fern)

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ENGLISH: bird's foot fern, bird's-foot cliff-brake, birdfoot cliffbrake, tea fern
SPANISH: helecho
USES/NOTES: Fronds of this xerophytic fern are used to make tea.
NATURAL RANGE: California to Baja California Sur
REFERENCES: Facciola 1990, Kirk 1970, Mickel and Smith 2004

Peltandra sagittifolia (Michx.) Morong
FAMILY: Araceae (arum or aroid)
ENGLISH: arrow arum, red-fruited arrow arum, spoonflower
USES/NOTES: Corms, dried and roasted and generally made into flour, were an important food for Amerindians in the American Southeast. Cooked, dried fruits have been eaten as a vegetable.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Peterson 1977, Plowman 1969, Yanovsky 1936

Peltandra virginica (L.) Schott & Endl.
FAMILY: Araceae (arum or aroid)
ENGLISH: arrow arum, green arrow arum, green arum, tuckahoe, Virginia arrow-arum
USES/NOTES: Seeds, berries, boiled spadix, roasted, and potato-flavored, starchy rhizomes and corms were important Amerindian foods.
NATURAL RANGE: Eastern North America from Florida to Louisiana through Missouri, Michigan, and Ontario to Maine
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Peterson 1977, Plowman 1969, Uphof 1968, Yanovsky 1936

Peltiphyllum peltatum (Torr.) Engl.
FAMILY: Saxifragaceae (saxifrage)
ENGLISH: Indian rhubarb, umbrella plant
USES/NOTES: Leaf stalks are eaten raw, added to salads, or cooked.
NATURAL RANGE: Central Sierra Nevada to northwestern California to southwestern Oregon with a disjunct population in central Utah
REFERENCES: Facciola 1990, Kirk 1970, USDA-NRCS

Peniocereus greggii (Engelm.) Britton & Rose
FAMILY: Cactaceae (cactus)
ENGLISH: deerhorn cactus, night-blooming cereus
SPANISH: huevos de venado, reina de la noche, saramatraca
USES/NOTES: Long fruits and tuberous roots are edible. Also cultivated for its showy, fragrant flowers.
NATURAL RANGE: Central and northeastern Mexico to southwestern Texas and northwestern Mexico to southern and central Arizona and southwestern New Mexico
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Sturtevant 1972, Tate 1976, USDA-NRCS, Yanovsky 1936

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Peniocereus striatus (Brandegee) Buxb.
FAMILY: Cactaceae (cactus)
ENGLISH: dahlia-root cereus, gearstem cactus
SPANISH: jacamatraca, jarra matraca, jarramatraca, pitayita, racamatraca, sacamatraca, tracamatraca
USES/NOTES: Fruit is eaten locally in Baja California Sur.
NATURAL RANGE: Northwestern Mexico from the Baja Peninsula, Sinaloa, and Sonora just into Arizona
REFERENCES: CONABIO, Pío-León *et al*. 2017, USDA-NRCS

Pennisetum glaucum (L.) R.Br. [syn. *P. americanum* (L.) Leeke]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: African millet, American fountaingrass, bulrush, common millet, Indian millet, pearl millet, pigeongrass, spiked millet, wild millet, yellow bristlegrass, yellow foxtail
PORUGUESE: bajra, mexoeira, milhete, milheto, milho-africano, milho-miúdo, painço, peniseto
SPANISH: bajri, gero, mijo candela, mijo negro, mijo perla, panizo negro, pasto italiano
USES/NOTES: Cultivated for its edible seeds, which are eaten boiled, steamed, or as flour, or are used in beer malts.
NATURAL RANGE: Africa
REFERENCES: Facciola 1990, Mabberley 1987

Penstemon confertus Douglas ex Lindl.
FAMILY: Scrophulariaceae (figwort or snapdragon)
ENGLISH: yellow penstemon
USES/NOTES: Leaves and stems are made into tea.
NATURAL RANGE: Pacific Northwest of North America from Oregon to British Columbia, Alberta and western Montana, perhaps to Saskatchewan
REFERENCES: Facciola 1990, USDA-NRCS, Yanovsky 1936

Penstemon procerus Douglas ex Graham
FAMILY: Scrophulariaceae (figwort or snapdragon)
ENGLISH: littleflower penstemon, pincushion beardtongue, small-flowered penstemon
USES/NOTES: Leaves and stems are made into tea.
NATURAL RANGE: Western North America from Manitoba and Alberta to Colorado, California and Alaska
REFERENCES: Calflora, Facciola 1990, MBG-Tropicos, USDA-NRCS

Pentagonia amazonica (Ducke) L.Andersson & Rova [syn. *P. parvifolia* Steyerm.]
FAMILY: Rubiaceae (coffee or madder)

SPANISH: boyomo, boyomue (Huaorani), consin yayapacho (Cofán), huitillo, huitillo chico, hungaro (Huaorani), mangayajecho (Cofán)
USES/NOTES: Small tree's fruit pulp is edible.
NATURAL RANGE: Lowland tropics of western Amazonian Brazil, Amazonian Ecuador, and Amazonian Peru
REFERENCES: Davis and Yost 1983, Forzza 2010, MBG-Tropicos

Pentagonia macrophylla Benth.
FAMILY: Rubiaceae (coffee or madder)
SPANISH: apáirag, goyogue (Huaorani), murciélago
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central America from Nicaragua to tropical Colombia and Ecuador and Amazonian Peru
REFERENCES: Martin *et al.* 1987, MBG-Tropicos, Molina 1975, Renner *et al.* 1990, Standley and Williams 1975

Pentagonia pinnatifida Seem. [syn. *P. brachyotis* (Standl.) Standl.]
FAMILY: Rubiaceae (coffee or madder)
SPANISH: cuabar (Kuna), murciélago, nele argabaler (Kuna)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Eastern Panama and northwestern Colombia
REFERENCES: Martin *et al.* 1987, MBG-Tropicos

Pentaphylloides floribunda (Pursh) Löve [syn. *Potentilla fruticosa auct. non* L.]
FAMILY: Rosaceae (rose)
ENGLISH: bush cinquefoil
USES/NOTES: Leaves are used to make *kurile tea*.
NATURAL RANGE: Canada into the northern U.S. and northern Eurasia
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Kindscher 1987, Peterson 1977, Uphof 1968

Peperomia acuminata Ruiz & Pav.
FAMILY: Piperaceae (pepper)
SPANISH: culantro de montaña, jato
USES/NOTES: Terrestrial or epiphytic herb's leaves are used like cilantro (*Coriandrum sativum*) to flavor other foods.
NATURAL RANGE: Tropical South America including Bolivia, Brazil, Colombia, Ecuador, Guyana, Peru, and Venezuela through Central America to Chiapas and Veracruz, Mexico and the Greater Antilles
REFERENCES: Adams 1972, Brako and Zarucchi 1993, Breedlove 1986, Burger 1971, CONABIO, Facciola 1990, Forzza 2010, MBG-Tropicos, von Reis Altschul and Lipp 1982

Peperomia angustata Kunth [syn. *P. viridispica* Trel.]

FAMILY: Piperaceae (pepper)
USES/NOTES: Leaves are eaten in salads.
NATURAL RANGE: Southern Mexico to tropiocal South America from Colombia to French Guiana and south to Amazonian Bolivia, perhaps excluding Brazil
REFERENCES: Brako and Zarucchi 1993, Forzza 2010, Starr Virtual Herbarium, Uphof 1968

Peperomia fraseri C.DC. [syn. *P. resedaeflora* Linden & André]
FAMILY: Piperaceae (pepper)
ENGLISH: flowering peperomia, flowering pepper
PORTUGUESE: erva-de-jaboti, peperômia-doméstica
SPANISH: hierba de dólar, hierba de la plata, hierba de susto, peperomia
USES/NOTES: Succulent leaves of the low-growing herb are added to salads. Also medicinal.
NATURAL RANGE: Ecuador, both east and west of the Andes, perhaps to northern non-Amazonian Peru, where it is cultivated if not native, and possibly to southern Colombia
REFERENCES: Brako and Zarucchi 1993, Carneiro Martins 1989, MBG-Tropicos, USDA-ARS

Peperomia maculosa (L.) Hook.
FAMILY: Piperaceae (pepper)
ENGLISH: cilantro peperomia, spotted peperomia, radiator plant
SPANISH: peperomia, xutsun pathum (Huastec)
USES/NOTES: Succulent, aromatic leaves of the epiphytic or terrestrial vine-like herb are sold in markets in Mexico's Huasteca region for use as a seasoning like cilantro (*Coriandrum sativum*) to flavor beans.
NATURAL RANGE: Mexico to Peru and the Greater Antilles
REFERENCES: Adams 1972, Alcorn 1984, Brako and Zarucchi 1993, Molina 1975

Peperomia pellucida (L.) Kunth
FAMILY: Piperaceae (pepper)
ENGLISH: greenhouse tea plant, man-to-man, peperomia, pepper-elder, rabbit ear, rat-ear, ratta-temper
PORTUGUESE: alfavaquinha-de-cobra, erva-de-jaboti, iriri, oriri
SPANISH: corrimiento
USES/NOTES: Leaves of this herbaceous weed are eaten in salads or brewed into tea. Also contains antibiotic compounds with commercial potential.
NATURAL RANGE: Mexico, from Sinaloa in the west and the Yucatán, Central America, the West Indies, and South America from Colombia to the Guianas and south throughout Brazil to northern

Argentina, Bolivia, and Paraguay, naturalized in the southeastern and south-central U.S. from Florida to Texas
REFERENCES: Adams 1972, Breedlove 1986, Facciola 1990, FNAEC 1997, Forzza 2010, Martin and Ruberté 1975, MBG-Tropicos, Molina 1975, Silva *et al.* 1977, USDA-NRCS, Voeks 1997, Wunderlin *et al.* 2016, Zeven and de Wet 1982

Peperomia peltilimba C.DC.
FAMILY: Piperaceae (pepper)
SPANISH: cilantro, cuksasan (Totonac), nacastequilit (Nahuatl), tepoquelite, tequelite
USES/NOTES: Epyphitic herb produces edible leaves that used as a cooked green or *quelite* in Mexico.
NATURAL RANGE: Mexico and Central America, perhaps excluding Belize and El Salvador
REFERENCES: CONABIO, Mapes and Basurto 2016, MBG-Tropicos

Peraphyllum ramosissimum Nutt.
FAMILY: Rosaceae (rose)
ENGLISH: squaw apple, wild crab apple
USES/NOTES: Fruit is made into jelly.
NATURAL RANGE: Western U.S. from northwestern New Mexico and western Colorado through Nevada and east-central and northerneastern California to eastern Oregon and central Idaho
REFERENCES: Harrington 1967, USDA-NRCS

Perebea guianensis Aubl.
FAMILY: Moraceae (mulberry)
SPANISH: agcha caspi (Quichua), batabo (Huaorani), bataca, batahue (Huaorani), chimicua, huayahuazhi paparahua (Quichua), huira caspi (Quichua), opehue (Huaorani), palo diablo, paparua, rucu muyo, sayaro (Secoya), sunkash, vara santa
USES/NOTES: Fruits are eaten by the Shuar of Ecuador.
NATURAL RANGE: Amazonia, northern South America, to Panama and Costa Rica
REFERENCES: Bennett *et al.* 2001, Berg 1972, Grandtner and Chevrette 2014, MBG-Tropicos

Perebea mollis (Poepp. & Endl.) Huber
FAMILY: Moraceae (mulberry)
PORTUGUESE: cauchorana, inharé-folha-peluda, moratinga, pama, pama-caucho, pama-caushu, pama-de-onça, pama-mão-de-onça, pama-mauritinga, tareka'y
SPANISH: bibosi, chimicua, coyo moro, gomaliño, puma maqui hualis (Quichua), sacha abrillo
USES/NOTES: Fruit is eaten by the Chácobo of Bolivia.

NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador and Peru, southern portions of the Guianas, and parts of the pre-Amazonian Cerrado of Brazil
REFERENCES: Boom 1989, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, UFA/NYBG

Pereskia aculeata Mill. [syn. *P. pereskia* (L.) H.Karst., *Cactus pereskia* L.]
FAMILY: Cactaceae (cactus)
ENGLISH: Barbados gooseberry, Barbados shrub, blade-apple cactus, bladeapple, gooseberry shrub, leaf cactus, leafy cactus, lemon vine, pereskia, rose cactus, Spanish gooseberry, Suriname gooseberry, sweet Mary, West Indian gooseberry
FRENCH: groseillier des Barbades
PORTUGUESE: azedinha, carne-de-pobre, cipó-santo, espinho-de-santo-antônio, espinho-preto, groselha, groselha-da-américa, groselha-das-américas, groselha-das-antilhas, groselha-de-barbados, jumbeba, lobodo, lobolôbô, lobrobó, mata-velha, orabrobó, ora-pro-nobis, ora-pro-nóbis, rosa-madeira, rosa-mole, surucucu, trepadeira-limão
SPANISH: bledo, bugambilia blanca, buganvilla blanca, cacto rosa, camelia blanca, corona de novia, grosella blanca, grosella de Florida, grosellero, grosellero de Florida, grosellero de novia, guamacho, guinda, jasmín de uvas, naca, najú de espinas, ramo de novia, sacharosa
USES/NOTES: Small, yellow to orange or red fruits (to 2 cm), of this leafy climbing cactus, are eaten fresh, stewed, preserved or in sweets. Protein-rich young leaves and shoots are important vegetables in some rural areas (especially Brazil), and flowers are used for honey production. Leaves may be eaten raw, cooked, or dried and ground. Also used in folk medicine.
NATURAL RANGE: Probably eastern and northern South America including southern to northeastern Brazil, the Guianas, Venezuela and Colombia, perhaps to portions of the West Indies and Panama, now widely cultivated and naturalized including in Florida, Texas, Mexico and Puerto Rico
REFERENCES: Abreu Matos n.d., Almeida and Corrêa 2012, Bailey Hortorium 1976, Bourke *et al.* 1987, Britton and Rose 1963, Duke 1986, Forzza 2010, Guia Rural n.d., IBGE 1980, Kermath (notes), Leung 1961, Martin *et al.* 1987, Morton 1987a, USDA-NRCS

Pereskia bleo (Kunth) DC. [syn. *Cactus bleo* Kunth]
FAMILY: Cactaceae (cactus)
ENGLISH: leaf cactus, rose cactus, wax rose
PORTUGUESE: ora-pro-nobis, ora-pro-nóbis
SPANISH: amatillo, auguja de arra, bledo de chupa (leaves), bleo, bleo de chupa, chupa, chupa melón, clarol, cuna, grosella,

mateare, najií, najú de culebra, ñajú de culebra, najú de esoubas, najú de espinas, pipchuelo
USES/NOTES: Widely cultivated for its pear-shaped, yellow fruit (to 5cm long), consumed out of hand, pickled, or as juice. Young stems are eaten as greens. Leaves are eaten as cooked greens, often added to *mote de queso*, a popular soup made with yams and cheese in Colombia. Also grown as a living fence.
NATURAL RANGE: Colombia to El Salvador and Honduras, naturalized in northeastern Brazil
REFERENCES: Almeida and Corrêa 2012, Britton and Rose 1963, Forzza 2010, Kermath (notes), Martin *et al*. 1987, MBG-Tropicos, Paguaga and Soto 2010

Pereskia grandifolia Haw. [also *P. bahiensis* Guerke]
FAMILY: Cactaceae (cactus)
ENGLISH: leaf cactus, ora-pro-nobis, pray-for-us, rose cactus
PORTUGUESE: cacto-rosa, entrada-do-baile, guamacho-morado,, ora-pro-nóbis, rosa-madeira, rosa-mole, rose-madeira, sem-vergonha
SPANISH: abrojo, cacto rosa, clarol, corazón de novio, espina del señor, grosella, guamacho morado, ora-pro-nobis, quiabento, sabonete, yamagüey
USES/NOTES: Widely cultivated for pear shaped, yellow fruit (to 5 cm long), consumed out of hand, pickled, or as juice. Stems are eaten as greens. Large leaves of *P. grandifolia* are eaten as a vegetable. Also grown as a living fence.
NATURAL RANGE: *P. grandifolia* from eastern Brazil, widely cultivated and naturalized, *P. bahiensis* from arid regions of Bahia, Brazil
REFERENCES: Abreu Matos n.d., Adams 1972, Almeida and Corrêa 2012, Bailey Hortorium 1976, Britton and Rose 1963, Duke 1986, Forzza 2010, Martin *et al*. 1987, Nugent 2012, Omawale 1973, Wiersema and León 1999

Pereskia guamacho F.A.C.Weber [syn. *P. colombiana* Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: guamacho
SPANISH: guamache, guamacho, guamacho amarillo
USES/NOTES: Bitter-sweet, orangish, globular fruits are said to be edible. Woody shrub to small tree attains a height of 7m.
NATURAL RANGE: Eastern Colombia through Venezuela to Margarita Island and the Netherlands Antilles
REFERENCES: Britton and Rose 1963, Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos, Nobel 1988

Pereskia sacharosa Griseb.
FAMILY: Cactaceae (cactus)
PORTUGUESE: mata-velha

SPANISH: cuguchi, cujuchi, guyapa, póxkitak (Manxuj), sacha rosa, sacharosa, sacharrosa
USES/NOTES: Long leaves are eaten as a vegetable.
NATURAL RANGE: Northern Argentina, through neighboring Paraguay and Bolivia and central-western Brazil
REFERENCES: BOLFOR 1996, Forzza 2010, MBG-Tropicos, Nugent 1999, Quiroga *et al.* 2012

Pereskiopsis aquosa (F.A.C.Weber) Britton & Rose
FAMILY: Cactaceae (cactus)
SPANISH: alfilerillo, chirrioncillo, pitaya de agua, tasajillo, tuna de agua
USES/NOTES: Pear-shaped, yellow/green fruits are made into refreshing drinks and preserves and are marketed locally within the plant's range.
NATURAL RANGE: Southern Durango, Nayarít, and Jalisco, Mexico
REFERENCES: Britton and Rose 1963, Guzman *et al.* 2007, MBG-Tropicos

Pereskiopsis porteri (Brandegee ex F.A.C.Weber) Britton & Rose [syn. *P. gatesii* Baxter]
FAMILY: Cactaceae (cactus)
ENGLISH: Gates shrub cactus, Porter shrub cactus
SPANISH: alcájer, cactus arbusto alcájer, cactus arbusto alcájer falso, joconoxtle, rosa amarilla, xoconostle
USES/NOTES: Elongated yellow becoming orange fruits are eaten locally.
NATURAL RANGE: Northwestern Mexico from Nayarit to southern Sonora and Baja California Sur
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Martin *et al.* 1987, MBG-Tropicos, Nobel 1988, Pío-León *et al.* 2017

Periandra mediterranea (Vell.) Taub. [syn. *P. dulcis* Mart. ex Benth., *Glycyrrhiza mediterranea* Vell.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: orozuz, orozuz del brasil
PORTUGUESE: alcaçuz, alcaçuz-do-brasil, alcançu, raiz-doce
ENGLISH: Brazilian licorice
USES/NOTES: Small shrub's roots are used like licorice (*Glycyrrhiza glabra*). Roots also are used in folk medicine and extracts have demonstrated anti-inflammatory properties. Leaves are chewed in Colombia to suppress the urge to smoke tobacco.
NATURAL RANGE: Northeastern Bolivia and most of Brazil excluding the southernmost states and central and western Amazonia, below 800m, cultivated in Colombia and Peru and perhaps beyond

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REFERENCES: Accorsi *et al.* n.d., Ducke 1949, Ducke 1953, Forzza 2010, García Barriga 1992, Marques de Brito *et al.* 2015, MBG-Tropicos, Pereira *et al.* 2000, Uphof 1968

Perideridia gairdneri (Hook. & Arn.) Mathias [syn. *P. montana* (Blank.) Dorn, *Atenia montana* (Blank.) Rydb., *Carum gairdneri* (Hook. & Arn.) A.Gray, *Carum montanum* Blank.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: edible-rooted caraway, false caraway, Indian caraway, squawroot, wild caraway, yampa
USES/NOTES: Nutty-tasting roots are eaten raw, boiled, or fried and are said to have been a favorite of Amerindians.
NATURAL RANGE: Widespread West of the Rockies in the U.S., perhaps extending into Canada and Mexico
REFERENCES: Harrington 1967, Mabberley 1987, Yanovsky 1936

Perilla frutescens (L.) Britton [syn. *P. ocymoides* L. *nom. illeg.*]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: aka-shiso (red-leaf variety), ao-shiso (green-leaf variety), beefsteak mint, beefsteak plant, Korean perilla, mint perilla, perilla, perilla-mint, shiso
PORTUGUESE: aka-dyssô (red-leaf variety), ao-dyssô (green-leaf variety), chissô, perilha, perilha-branca, perilha-café, semente-da-saúde
SPANISH: albahaca japonesa, cóleo silvestre, perilla, planta del pulmón
USES/NOTES: Leaves of green-leaf varieties are used as an herb for seasoning, especially in Japanese cuisine. Leaves of red-leaf varieties are used to color foods. Leaves are rich in iron and calcium. Seed oil is edible. Leaves of some varieties are used for tea. The plant is also considered to be a natural antihistamine.
NATURAL RANGE: Himalayas to East Asia, naturalized in the Americas and invasive in places
REFERENCES: Correll and Johnston 1970, Facciola 1990, Guia Rural 1990, Morton 1976a, Tanaka 1976

Peritassa calypsoides (Cambess.) A.C.Sm. [syn. *Salacia sylvestris* (Mart.) Steud.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bacupari-cipó, bacupari-do-mato, cipó-de-Copacabana, saputá, taricuru
USES/NOTES: Fruit pulp is edible. Perhaps conspecific with *P. hatschbachii* Lombardi.
NATURAL RANGE: Southeastern Brazil (Rio de Janeiro, Espírito Santo, and southern Bahia

REFERENCES: Forzza 2010, IBGE 1980, Martin *et al*. 1987, MBG-Tropicos

Peritassa campestris (Cambess.) A.C.Sm. [syn. *Salacia campestris* (Cambess.) Walp.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bacupari-do-campo, capicuru, laranghina-do-campo, saputá, tapicuru
USES/NOTES: Small shrub's fruit is edible.
NATURAL RANGE: Non-Amazonian Brazil (from southern Maranhão to Paraná and southern Mato Grosso to Rio de Janeiro), northern Argentina, and Paraguay
REFERENCES: IBGE 1980, Martin *et al*. 1987, MBG-Tropicos

Peritassa dulcis (Benth.) Miers [syn. *Salacia dulcis* Benth.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: waiateima
SPANISH: cocha palillo, tambor caspi, tambor huayo, yacu palillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Bolivia and Peru, Amazonian and pre-Amazonian Brazil, southern and eastern Venezuela, Guyana and Suriname
REFERENCES: Forzza 2010, Lombardi 2014, Martin *et al*. 1987, MBG-Tropicos

Peritassa laevigata (Hoffmanns. ex Link) A.C.Sm.
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bacupari, golosa, gogo, grão-de-macaco, gulosa, mata-ciliar
SPANISH: gogo
USES/NOTES: Aril of the woody vine's fruit is edible.
NATURAL RANGE: Uncertain, widespread in tropical South America to Central America, including Amazonian and northeastern Brazil along the coast to Rio de Janeiro, Bolivia, Colombia, Ecuador, Guyana, Paraguay, Peru, Suriname, Venezuela, and Costa Rica
REFERENCES: Cavalcante 1991, Forzza 2010, Lombardi 2014, Martin *et al*. 1987, MBG-Tropicos

Peritoma arborea (Nutt.) Iltis [syn. *Cleome isomeris* Greene, *Isomeris arborea* Nutt. in Torr. & A.Gray]
FAMILY: Cleomaceae (cleome), previously Capparaceae (caper)
ENGLISH: bladderbush, bladderpod, bladderpod spider-flower, burrowfat
USES/NOTES: Green fruit pods are eaten cooked, traditionally in the ground.

NATURAL RANGE: Arizona, California, and Baja California to the north of Baja California Sur
REFERENCES: CONABIO, Facciola 1990, Hickman 1993, Uphof 1968, Yanovsky 1936

Persea albida Kosterm. [syn. *P. guatemalensis* Lundell, *P. americana* var. *guatemalensis nom. illeg.*]
FAMILY: Lauraceae (laurel)
ENGLISH: Guatemalan avocado
SPANISH: aguacate, aguacate guatemalteco
USES/NOTES: Hard, tennis-ball sized, generally dark fruit is edible. Skin is rougher than the Mexican avocado. Avocados are considered to be a healthy source of vegetable fats.
NATURAL RANGE: Guatemalan highlands, perhaps just into Chiapas, Mexico
REFERENCES: Heiser 1979a, Kermath (notes), Smith *et al.* 1992

Persea americana Mill. [syn. *P. americana* var. *americana*, *P. gratissima* C.F.Gaertn., *P. leiogyna* S.F.Blake, *P. nubigena* var. *guatemalensis* L.O.Williams, *Laurus persea* L.]
FAMILY: Lauraceae (laurel)
ENGLISH: alligator pear, avocado, avocado pear, avocato pear, butter pear, Florida avocado, Guatemalan avocado (*P. nubigena* var. *guatemalensis*), midshipman's butter, palta, pear, vegetable butter, West Indian avocado
PORTUGUESE: abacate, abacate-roxo, agnacate, louro-abacate, palta
SPANISH: abacate, aguacachile, aguacate, aguacate cimarrón (*P. nubigena* var. *guatemalensis*), aguacate guatemalteco (*P. nubigena* var. *guatemalensis*), aguacate oloroso, aguacate silvestre (*P. nubigena* var. *guatemalensis*), aguacate xinene, aguaco, ahuaca, ahuacacáhuatl, ahuacat, ahuacate, ahuácatl (Nahuatl), apahuata, ashue, avacate, bego, cupandra, cura, curo, gurapo (seed), hojas de aguacate (leaves), huira palta, o (Maya), ohuacatl, okze, on (Maya), oon (Maya), pagua, pahua, palta, palto, paltón, pepa de palta, testículos, tutiti (Mixtec), tzison, tzitzon
USES/NOTES: Generally smooth-skinned, oily fruits are eaten raw, as juice, in ice cream, in salads, or mashed as *guacamole*, fruit's edible oil is produced commercially, and flowers are prized for honey production. Leaves, or *hojas de aguacate* in Spanish, are used widely in cooking like bay leaves (*Laurus nobilis*) with a hint of anis, sometimes added to salsas, used to wrap meats and added to tamales. A cross between *P. americana* var. *americana and P. guatemalensis*, known as the *hass avocado* (seen incorrectly as *haas* avocado), is the smallest, darkest, and roughest-skinned avocado available on international markets. Avocados are considered to be a healthy source of vegetable fats.

NATURAL RANGE: Southern Mexico or elsewhere in Mesoamerica, or possibly Colombia
REFERENCES: Accorsi *et al.* n.d., Boom 1987, Brouk 1975, Caballero 1992, Carneiro Martins 1989, Duke 1986, Facciola 1990, Ford 1984, Guia Rural n.d., Heiser 1979a, Howard 1994, IBGE 1980, Kermath (notes), Luziatelli *et al*. 2010, Mabberley 1987, Morton 1987a, Niembro Rocas 1992, OAS 1973, Schneider 1987, Smith *et al.* 1992, Storey *et al.* 1987, Uphof 1968, von Reis Altschul 1973, Whiley *et al.* 2002, Williams 1977

Persea americana var. *drymifolia* (Cham. & Schltdl.) S.F.Blake [syn. *P. drymifolia* Cham. & Schltdl.]
FAMILY: Lauraceae (laurel)
ENGLISH: Mexican avocado
SPANISH: aguacate mexicano, aguacate oloroso, aguacatillo, avacate oloroso, hojas de aguacatillo (leaves)
USES/NOTES: Thin skined, often "loose" seeded, green to black fruit, generally smaller to much smaller than that of *P. americana* var. *americana*, is eaten as a snack, skin and pulp, or prepared as a condiment. Eating the fruit skin and all, makes for an interesting flavor, as the pulp is typical of quality oily avocados and the skin imparts a bay leaf (*Laurus nobilis*) flavor. Leaves, or *hojas de aguacatillo* in Spanish, are used like bay leaves (*Laurus nobilis*), sometimes added to salsas. Cultivation began at least 8,000 years ago. Avocados are considered to be a healthy source of vegetable fats.
NATURAL RANGE: Central and southern Mexican highlands
REFERENCES: Alcorn 1984, Coe 1994, Heiser 1979a, Kermath (notes), Morton 1987a, OAS 1973, Smith *et al.* 1992, Uphof 1968, Whiley *et al.* 2002

Persea borbonia (L.) Spreng.
FAMILY: Lauraceae (laurel)
ENGLISH: Carolina bay, Florida mahogany, red bay, swamp red-bay, sweet-bay, tisswood
USES/NOTES: Aromatic leaves are used as a bay leaf (*Laurus nobilis*) substitute in sauces, soups, and stews.
NATURAL RANGE: Southeastern U.S., Virginia to Texas
REFERENCES: Brako *et al.* 1995, Facciola 1990, Morton 1977, Nelson 1994, Smith *et al.* 1992, Tull 1978, Uphof 1968

Persea schiedeana Nees [syn. *P. gratissima* var. *schiedeana* (Nees) Meisn.]
FAMILY: Lauraceae (laurel)
ENGLISH: coyo, coyo avocado, shinnini, wild pear
SPANISH: aguacate, aguacate de montaña, aguacate del monte, aguacate guatemalteco, aguacatón, chalté, chinan, chinene,

chineni, chinilla, chinín, chinina, chinine, chinini, chucte, chupte, cotoyó, cotyo, coyo, coyó, coyocté (Maya), koyokté (Maya), koyó (Maya), lhpahu, lhx'pu (Totonac), pagua, pahua (Nahuatl), pahuacuahuit (Nahuatl), shucté, xinene, xl'puk, yas
USES/NOTES: Buttery, coconut-tasting fruit of this huge tree is used like, and resembles the common avocado (*P. americana* var. *americana*), though it is more slender and contains more tough fibers. Avocados are considered to be a healthy source of vegetable fats.
NATURAL RANGE: Southern Mexico to Panama, perhaps first cultivated near Orizaba, Mexico
REFERENCES: Balick *et al.* 2000, Bourke *et al.* 1987, Burger and Werff 1990, Martin *et al.* 1987, Morton 1987a, OAS 1973, Popenoe 1952, Smith *et al.* 1992

Persicaria amphibia (L.) Delarbre [syn. *Polygonum amphibium* var. *emersum* Michx., *Polygonum coccineum* Muhl. ex Willd., *Polygonum muhlenbergii* (Meisn.) S.Watson]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: amphibious bistort, knotweed, longroot smartweed, swamp smartweed, water knotweed, water smartkeweed, water snakeweed
USES/NOTES: The Sioux ate the shoots of this aquatic herb. Seeds appear often in archaeological sites.
NATURAL RANGE: Widespread in North America north of Mexico excluding Florida, Georgia and Alabama
REFERENCES: Bailey Hortorium 1976, CONABIO, Kindscher 1987, USDA-NRCS

Persicaria maculosa Gray [syn. *P. vulgaris* Webb & Moq., *Polygonum persicaria* L.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: heartweed, Jesus plant, lady's thumb, ladysthumb, ladysthumb smartweed, red-leg, red-shank, smartweed, spotted ladysthumb, willow-weed
PORTUGUESE: erva-de-bicho, erva-de-pessegueiro, persicária, polegar-de-moça
SPANISH: duraznillo, sanguinaria, trapicachu
USES/NOTES: Tender greens are added to salads. Also used medicinally in Chile.
NATURAL RANGE: Eurasia, naturalized in the Americas
REFERENCES: CONABIO, Facciola 1990, Harrington 1967, MBG-Tropicos, Mösbach 2000, Peterson 1977, Uphof 1968, USDA-ARS

Persicaria vivipara (L.) Ronse Decr. [syn. *Bistorta vivipara* (L.) Gray, *Polygonum fugax* Small, *Polygonum viviparum* L.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: alpine bistort, alpine smartweed, bistort, serpent grass, viviparous bistort

USES/NOTES: Leaves are eaten as a potherb, small flower buds are nibbled, and small starchy rhizomes are eaten raw or cooked. Taxonomy is not settled.
NATURAL RANGE: Arctic regions into alpine areas further south into the Rocky Mountains of New Mexico
REFERENCES: Facciola 1990, Harrington 1967, Peterson 1977, Uphof 1968, USDA-NRCS, Yanovsky 1936

Petasites frigidus (L.) Fr.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Arctic butter-bur, Arctic sweet coltsfoot, bitterbur, coltsfoot, sweet coltsfoot
USES/NOTES: Native Americans in Alaska ate the leaves.
NATURAL RANGE: Western North America from southern Alaska and the Yukon to northern California, naturalized elsewhere
REFERENCES: Hultén 1968, Uphof 1968, USDA-NRCS

Petasites frigidus var. *palmatus* (Aiton) Cronquist [syn. *Petasites palmatus* (Aiton) A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Arctic sweet coltsfoot, coltsfoot, palmate bitterbur, palmate coltsfoot, sweet coltsfoot, western coltsfoot, western sweet coltsfoot
USES/NOTES: Leaves and flowers are edible, and the plant is burned for a salt source.
NATURAL RANGE: Western North America from western Canada to northern California
REFERENCES: Fernald 1950, Gibbons and Tucker 1979, Yanovsky 1936

Petroselinum crispum (Mill.) Fuss [syn. *P. hortense* Hoffm. *nomen nudum*, *P. sativum* L., *Apium petroselinum* L.]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: common parsley, garden parsley, parsley
PORTUGUESE: salsa, salsa-crespa, salsa-das-hortas, salsa-de-cheiro, salsa-frisada, salsa-hortense, salsinha
SPANISH: perejil
USES/NOTES: Leaves are the parsley of commerce that are used as a garnish, a seasoning herb, and a an ingredient in may dishes such as *chimichurri* in Argentina. Oil is used as a flavoring agent, and roots of some varieties are said to be edible. All plant parts are medicinal.
NATURAL RANGE: Eastern Mediterranean region, naturalized in Latin America
REFERENCES: Brako and Zarucchi 1993, Guia Rural n.d., Guia Rural 1990, Omawale 1973, Sanecki 1974, Schneider 1987, Usher 1974

Peumus boldus Molina [syn. *Boldoa fragrans* Lindl.]

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FAMILY: Monimiaceae (monimia)
ENGLISH: boldo
PORTUGUESE: aluma, boldo, boldo-baiano, boldo-do-Chile, boldo-japonês
SPANISH: ajedreas, boldo
USES/NOTES: Drupes are edible, though rarely eaten, and leaves are brewed for tea to aid in digestion. Primarily medicinal.
NATURAL RANGE: Chile and Peru
REFERENCES: Accorsi *et al.* n.d., Bailey Hortorium 1976, Facciola 1990, IBGE 1980, Kermath (notes), Mabberley 1968, Martin *et al.* 1987

Phalaris caroliniana Walter
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Carolina canarygrass, Carolina canary-grass, may grass, maygrass, reed canary-grass
USES/NOTES: Seeds were an important grain in North America before the European conquest.
NATURAL RANGE: Northwestern Mexico and the U.S. from Arizona to northern Florida, Virginia, Iowa, and Ohio
REFERENCES: Crites and Terry 1984, Early 2015, FNAEC 2007, USDA-ARS

Phaseolus acutifolius A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: moth bean, pawi, tepary, tepary bean, Texan bean
SPANISH: ejotillo, escomite, escumite, frijol de colima, frijol piñuelero, frijol tépari, frijol trigo, garbancillo bolando, papavi, tépari, todasaguas, xmayum (Maya)
USES/NOTES: Seeds of this drought- and disease-resistant legume are edible and highly nutritious. Once commonly cultivated in the arid southwestern U.S., the tepary was largely replaced with the common bean (*P. vulgaris*), though attempts to revive it are underway. First cultivated in central Mexico some 5,000 years ago.
NATURAL RANGE: Southern Mexico, just into the southwestern U.S. from westernmost Texas to Arizona, cultivated in Central America
REFERENCES: Albala 2007, Brouk 1975, Brücher 1989, Coe 1994, CONABIO, Debouck 1994, Duke 1981, Facciola 1990, Fraile *et al.* 2007, Kaplan and Kaplan 1992, Kay 1979, Kermath (notes), Mapes and Basurto 2016, Pratt and Nabhan 1988, Nabhan 1987, Nabhan and Felger 1978, Nabhan and Teiwes 1983, USDA-ARS

Phaseolus coccineus L. [syn. *P. multiflorus* Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae

ENGLISH: butter bean, caseknife bean, multiflora bean, perennial bean, red-flowered runner bean, red-flowered vegetable bean, runner bean, scarlet runner, scarlet runner bean, seven-year bean
PORTUGUESE: feijão-da-Espanha, feijão-de-trepar, feijão-trepador
SPANISH: ayacote, ayacotli (Aztec), ayeco, ayecote, ayeotl (Aztec), ayocote, botil, botol, botyl, caraota florida, chamborote, chiapas, chilipuca, chomborote, cubá, frijol ayocote, frijol chamborote, icaraota, ixcumite, judía de España, judía encarnada, judía escarlata, judía pinta, pacal, patol, pilay, poroto chileno, poroto colorado, tecomare
USES/NOTES: Seeds are eaten green or dried and cooked, tubers are eaten boiled in places where growing conditions permit tuber development, young pods are eaten as a vegetable, and flowers are edible. Also grown as an ornamental for its scarlet flowers and dark green foliage.
NATURAL RANGE: Mexico, probably first cultivated in northeastern Mexico 2,200 years ago, perhaps into northern Central America, now widespread
REFERENCES: Bourke *et al.* 1987, Brako and Zarucchi 1993, Brücher 1989, Bukasov 1930, Creasy 1990, Debouck 1994, Delgado-Salinas 1988, Duke 1981, Hernández Xolocotzi *et al.* 1959, Kaplan and Kaplan 1992, Kay 1979, Leung 1961, Mapes and Basurto 2016, Martin 1984a, Molares and Ladio 2012b, Piper 1926, Schmit and Debouck 1991

Phaseolus coccineus subsp. *polyanthus* (Greenm.) Maréchal, Mascherpa & Stainier [syn. *P. coccineus* subsp. *darwinianus* Hern.-Xol. & S.Miranda, *P. polyanthus* Greenm.] [likely includes *P. flavescens* Piper]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: feijão
SPANISH: botil, cacha, cache, dzich, matatropa, petaco, piligüe, piloy, piloya, toda la vida
USES/NOTES: Seeds are eaten green or dried and cooked, young pods are eaten as a vegetable, and flowers are edible. This taxon, as *P.* polyanthus, was thought to be the least evolved of the domesticated *Phaseolus* beans and has been considered a synonym of *P. coccineus* by some authorities.
NATURAL RANGE: uncertain, probably Mesoamerica, perhaps Mexico
REFERENCES: Brücher 1989, Debouck 1994, Delgado-Salinas 1988, Hernández Xolocotzi *et al.* 1959, Kaplan and Kaplan 1992, Schmit and Debouck 1991

Phaseolus filiformis Benth.

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: slender-stem bean, slimjim bean
SPANISH: frijolillo
USES/NOTES: Mature seeds and young pods of this highly drought tolerant species are edible.
NATURAL RANGE: Arid regions of Mexico and southwestern U.S.
REFERENCES: CONABIO, Maréchal *et al.* 1978, Native Seeds/SEARCH 1991, USDA-NRCS

Phaseolus flavescens Piper [probably conspecific with *P. coccineus* subsp. *polyanthus* (Greenm.) Maréchal, Mascherpa & Stainier]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: murutungo bean
SPANISH: chagnita, chaguita, murutungo
USES/NOTES: Seed pods of this highland bean are edible.
NATURAL RANGE: Venezuelan and Colombian Andes
REFERENCES: Brücher 1989, Piper 1926

Phaseolus lunatus L. [syn. *P. limensis* Macfad.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Burma bean, butter bean, Carolina bean, civet bean, duffin bean, haricot bean, lima bean, Madagascar bean, Rangoon bean, saemésim, sieva bean, sugar bean, towe bean, white bean
FRENCH: pois souche (small seed in Haiti)
PORTUGUESE: fava, fava-de-belém, feijão-de-lima, feijão-farinha, feijão-fava, feijoa, margal-amargo, mangalô-amargo
SPANISH: general names- avitas poroto, ayocote, chuvi, comba, combac, fréjol de manteca, frijol blanco, frijol caballero, frijol comba, frijol de iztagapa, frijol de lima, frijol de mantequilla, frijol de media luna, frijol iztagapa, frijol navajita, habichuela, harhui, huevo de piche, judía de la peladilla, pángoa, pe'ta (Cuicatec), shiquintzu (Totanac), soperí, zaragosa; small-seeded variety- cachas, caraota, carauta, chilipuca, comba, cubá, cubace, frijol caballero, frijol comba, frijol cubaces, frijol de año, frijol ib, frijol ibes, frijolillo, frijolito de Cuba, furuna, guaracaro, haba(s), ib (Maya), ibe, ibis, icaraota, ixtapacal, kedeba, panamito, patashete, quimbolito, sieva; large-seeded variety- ailladito, ayayo, frijol ancho, frijol de luna, haba lima, haricot de lima, ica, judía de lima, judión, layo, lima, manteca, palato, pallar, pallares, patashtle, pataxete, pataxte, pecta, poroto, poroto de manteca, poroto manteca, poroto pallar, torta(s)
USES/NOTES: Seeds of this variably sized bean (large seeds from 0.5-3gm and small seeds from 0.3-0.7gm) are eaten dried and boiled

or green, and young pods and shoots are eaten as vegetables. Dried seeds are made into a sweet called *dulce de pallar* in Peru. Cultivation of the large variety dates to 8,000 years before present in coastal Peru and 1,200 years in Mexico for the small seeded varity.
NATURAL RANGE: Large, *lima* (or *pallar*) varieties from Peru and small, *sieva* varieties from western Mexico perhaps to adjacent southwestern U.S.
REFERENCES: Borget 1992, Bourke *et al.* 1987, Brücher 1989, CONABIO, Debouck 1994, Duke 1981, Duke 1986, Guia Rural n.d., Guia Rural 1990, IBGE 1980, Kaplan and Kaplan 1992, Kay 1979, Kermath (notes), Leung 1961, Mabberley 1987, Mapes and Basurto 2016, Molares and Ladio 2012b, Naranjo 1991, Omawale 1973, OAS 1973, Soukup 1970

Phaseolus polystachios (L.) Britton, Sterns & Poggenb.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bean vine, thicket bean, wild bean
USES/NOTES: Seeds are eaten cooked.
NATURAL RANGE: Eastern and south-central U.S. from Maine to Michigan, Iowa, northeastern Texas, and northern Florida
REFERENCES: Brako *et al.* 1995, Fernald *et al.* 1958, Peterson 1977, Uphof 1968, USDA-NRCS

Phaseolus ritensis M.E.Jones [syn. *P. maculatus* Mart., *P. metcalfei* Wooton & Standl., *P. retusus* Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Metcalfe bean, wild cocolmeca
SPANISH: cocolmeca
USES/NOTES: Seeds are eaten toasted. The Rarámuri (Tarahumara) people of north-central Mexico add prepared roots as a 'catalyst' during the preparation of tesgüino (or *teswino*) – a maize (*Zea mays*) based alcoholic beverage – to 'strengthen' the beverage.
NATURAL RANGE: Arizona and New Mexico and adjacent northern Mexico, generally above 1,500 meters
REFERENCES: Correll and Johnston 1970, Kirk 1970, Native Seeds/SEARCH 1991, Pennington 1963, Shreve and Wiggins 1964, Steinkraus 1983

Phaseolus vulgaris L. [includes *P. vulgaris* var. *aborigineus* (Burkart) Baudet [syn. *P. vulgaris* subsp. *aborigineus* (Burkart) Burkart & H.Brücher, *P. aborigineus* Burkart]]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae

ENGLISH: bean, black bean, common bean, cranberry bean, dwarf bean, field bean, flageolet, French bean, garden bean, green bean, haricot bean, harikot bean, kidney bean, navy bean, northern bean, pea bean, pinto bean, popbeans, popping beans, senebone bean, snap bean, string bean, wax bean, white bean
PORTUGUESE: chumbinho opaco, feijão, feijão-comum, feijão-vagem, feijão-de-vagem, feijão-de-vara, feijoeiro, vagem, vagem-feijão
SPANISH: ajote, alubia, alubias rojas (red kidney bean variety), ayacote, bajoca, balín, caraota, caraota huevo de paloma, chaucha, chocho, cholo, cocacho, cumandá-abatity, cüllhui, dengüll, ejote, frejol, fréjol, frijol, frijol alubia, frijol americana, frijol azufrado, frijol bayo, frijol canario, frijol de castilla, frijol de milpa, frijol de rienda, frijol enredador, frijol flor de junio, frijol flor de mayo, frijol garrapato, frijol mantequilla, frijol mono, frijol negro, frijol ojo de cabra, frijol peruano, frijol rosita, frijol sangre de toro, frijole, frijoles, frisol, haba, judía, judía común, habichuela, habichuela colorada, habichuela negra, habichuela verde, icaraota, nuñas (popping variety), panamitos, patachete, pindayo, poncha, porotillo, poroto, poroto alubia, poroto colorado, poroto negro, purutu, tapiramo, tineco, verdura, zarandaja
USES/NOTES: Dried seeds, of this most widely cultivated and highly variable bean, are eaten after boiling, immature pods are eaten as a vegetable, and leaves are sometimes used as a potherb. Varieties from the Andes are dried and popped like popcorn. Plants are used for fodder after harvesting the pods.
NATURAL RANGE: Uncertain, some varieties probably independently domesticated in southern Mexico/Guatemala, in southern Brazil/Paraguay, and others, such as the popping bean, in the central Andes. The common bean's likely progenitor, *P. vulgaris* var. *aborigineus*, is widespread from southern Mexico to northern Argentina. The common bean first appeared in the northeastern U.S. before 1300 A.D.
REFERENCES: Albala 2007, Bourke *et al.* 1987, Brücher 1989, Coe 1994, Debouck *et al.* 1993, Duke 1981, Guia Rural n.d., Harlan 1971, Hart and Scarry 1999, Heiser 1979a, Horst 1992b, IBGE 1980, Kaplan 1981, Kaplan and Kaplan 1988, Kaplan and Kaplan 1992, Kay 1979, Kermath (notes), Mabberley 1987, Madsen 1991, Mapes and Basurto 2016, Maréchal *et al.* 1978, Molares and Ladio 2012b, Naranjo 1991, NRC 1989, Omawale 1973, OAS 1973, Singh *et al.* 1991, Smartt 1969, Smartt 1976, Soukup 1970

Phemeranthus aurantiacus (Engelm.) Kiger [syn. *Talinum auranticum* Engelm.]
FAMILY: Portulacaceae (purslane)
ENGLISH: orange fameflower, yellow flameflower

SPANISH: falsa verdolaga
USES/NOTES: Roots are eaten cooked.
NATURAL RANGE: Southern Arizona and New Mexico into western and southern Texas and Chihuahua, Coahuila, Durango, Hidalgo, Neuevo León, and San Luis Potosí of northern Mexico
REFERENCES: MBG-Tropicos, Royo Márquez and Melgoza Castillo 2001, Uphof 1968, USDA-NRCS, Yanovsky 1936

Phenakospermum guyannense (A.Rich.) Endl. ex Miq. [syn. *Ravenala guyannensis* (A.Rich.) Steud.]
FAMILY: Musaceae (banana) or Strelitziaceae (bird-of-paradise)
ENGLISH: big palulu, red traveler's palm, South American traveler's palm, traveler's palm
PORTUGUESE: banana-brava, banana-de-leque, banana-de-viajante, pacosororoca, pacová-sororoca, sororoca
SPANISH: abacá, cuinojo, palmera suramericana de los viajeros, patujú gigante, patutu, platanillo, platanote, taná
USES/NOTES: Red aril is eaten by some native Amazonians. Plant is cultivated for its huge banana-like leaves.
NATURAL RANGE: Amazonia to southern Venezuela and Guyana and Suriname
REFERENCES: Andersson 1985, Balée 1994, Boggan *et al.* 1997, Duke and Vásquez 1994, Figueiredo Filho 2005, Hoyas 1989, MBG-Tropicos, Posey 1984, Silva *et al.* 1977

Philodendron bipinnatifidum (Schott) Schott [syn. *P. selloum* K.Koch]
FAMILY: Araceae (arum or aroid)
ENGLISH: arborescent philodendron, philodendron, self-heading philodendron, selloum, split-leaf philodendron
PORTUGUESE: banana-de-imbé, banana-de-macaco, cipó-de-imbé, cipó-imbé, fructo-de-imbé, guimbé, imbé-de-comer, tracuá
SPANISH: balazo, filodendro, guembé
USES/NOTES: Red fruits are made into jellies and sweets and are much appreciated in the plant's native range. Also, a popular landscape plant in warm regions for the tropical look of its large (to over a meter), deeply incised, dark green leaves and arborescent, or tree-like form.
NATURAL RANGE: Brazil, Bolivia, northern Argentina, and eastern Paraguay
REFERENCES: Crisci and Gancedo 1971, Facciola 1990, Kermath (notes), Martin *et al.* 1987, Mayo 1991, Plowman 1969, Ragonese and Martínez Crovetto 1947, Uphof 1968, Watkins and Sheehan 1975

Philodendron remifolium R.E.Schult.
FAMILY: Araceae (arum or aroid)
SPANISH: be-ke-ta-po

USES/NOTES: Chopped leaves are used by the Tukano of Colombia to add tartness to *chicha*, an alcoholic beverage made from a variety of fruits.
NATURAL RANGE: Northwestern Amazonia from Colombia's Vaupés River valley to southern Venezuela
REFERENCES: Plowman 1969

Philodendron squamiferum Poepp.
FAMILY: Araceae (arum or aroid)
ENGLISH: magic mask
PORTUGUESE: guiambé
USES/NOTES: Climbing epiphyte produces edible berries that are said to have a "spicey" or "peppery" flavor. Leaves are used as a topical medicine.
NATURAL RANGE: Northeastern Amazonian Brazil (Amapá and northern Pará) and the Guianas
REFERENCES: Forzza 2010, MBG-Tropicos, Plowman 1969, Quattrocchi 2012

Philodendron warszewiczii K.Koch & Bouché
FAMILY: Araceae (arum or aroid)
SPANISH: concunaria, cupapayo, guacamaya, mano de león, pie de niño
USES/NOTES: Large edible fruits are sweet and juicy. Leaves of this epiphytic climber are medicinal.
NATURAL RANGE: Southern Mexico (Oaxaca, Chiapas and Campeche), El Salvador, Guatemala, Honduras, and Nicaragua (northwestern to north-central), and perhaps elsewhere in Central America
REFERENCES: Breedlove 1986, CONABIO, MBG-Tropicos, Plowman 1969

Phlebodium aureum (L.) J.Sm. [syn. *Polypodium aureum* L., *Polypodium leucatomos* Poir.]
FAMILY: Polypodiaceae (polypody)
ENGLISH: gold-foot fern, golden polypody, hare-foot fern, rabbit-foot fern
SPANISH: canahuala, helecho, palmita, polipodio
USES/NOTES: An unidentified plant part is added to *tesgüino* (or *teswino*).
NATURAL RANGE: Southeastern United States through the Neotropics
REFERENCES: MBG-Tropicos, Stolze 1981, Torres n.d., Trujano 1990

Phoenix canariensis Chabaud
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Canary Island date palm, Canary Island palm, phoenix palm
PORTUGUESE: tamareira-das-canárias
SPANISH: palma canaria, palma canariense, palma sabal, palmera, palmera canaria, palmera de Canarias, támara

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USES/NOTES: Fruit is edible (called támara in Spanish) and sap may be made into a sweet syrup. Also important as a frost-tolerant landscape palm.
NATURAL RANGE: Canary Islands
REFERENCES: Bourke *et al.* 1987, CONABIO, Kermath (notes), Kunkel 1984

Phoenix dactylifera L.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: date, date palm, edible date
PORTUGUESE: támara, tamaeira, tamareira, tamareira-comum
SPANISH: dátil, datilera, palma datil, palma datilera, palma de dátiles, palmera datilera
USES/NOTES: Sweet fruits, containing 60 to 70 percent sugar, are eaten fresh, candied, in desserts, cookies, and other sweets, and are made into liqueurs, alcohol, vinegar, and the esteemed shakes of southern California. Unexposed leaf bases are eaten as palm heart. Leaves are made into knitting needles, and seeds are soaked in water and used as fodder. Though the tree grows in many environments, fruit is produced best in warm, dry climates. A popular landscape palm in frost-free regions.
NATURAL RANGE: Middle East, probably Mesopotamia of Iraq
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., Kermath (notes), Morton 1987a, Popenoe 1974, Quiros-Moran 1990, Rehm and Espig 1991, Schneider 1987, Uphof 1968

Phoenix reclinata Jacq.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: dwarf date palm, reclining date palm, Senegal date palm
PORTUGUESE: tamareira-do-Senegal
USES/NOTES: Sweet fruit pulp of this curvacious, multi-stemmed palm is edible, stems are tapped for sap to make wine, and seeds are used as a coffee substitute. Also an attractive, cold-hardy landscape palm.
NATURAL RANGE: Tropical Africa, naturalized in the Americas
REFERENCES: Facciola 1990, FLEPPC 2003, Martin *et al.* 1987, Watkins and Sheehan 1975

Pholidostachys synanthera (Mart.) H.E.Moore
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: ubim, ubim-uassu
SPANISH: chalar, kampanak (Aguaruna), kampának (Jívaro), palmicha, palmiche, palmiche grande, pe-co-r, wayúr mayna
USES/NOTES: Heart is eaten and leaves are used for thatch. Similar to *Geonoma* palms. The only species of the genus in western Amazonia.

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NATURAL RANGE: Colombia, Ecuador, Peru, and western Amazonian Brazil (Amazonas)
REFERENCES: Bennett *et al.* 2001, De la Torre *et al.* 2009, Forzza 2010, Henderson 1995, Henderson *et al.* 1995, Kahn and de Granville 1992

Phoradendron californicum Nutt.
FAMILY: Viscaceae or Loranthaceae (catkin-mistletoe)
ENGLISH: California mesquite mistletoe, desert mistletoe, mesquite mistletoe, mistletoe
SPANISH: aaxt, guhoja, muérdago del mesquite, toji
USES/NOTES: Fruits may be eaten dried.
NATURAL RANGE: Southern California, Nevada, Utah, Arizona, New Mexico, northwestern Mexico and central Mexico
REFERENCES: CONABIO, Uphof 1968, USDA-NRCS, Yanovsky 1936

Phoradendron juniperinum Engelm. ex A.Gray
FAMILY: Viscaceae or Loranthaceae (catkin-mistletoe)
ENGLISH: juniper mistletoe, mistletoe
SPANISH: muérdago de enebro
USES/NOTES: The Hopi used the seeds to make a coffee-like beverage, fruit reportedly have been used as a famine food, and leaves have been used as a tea taken during childbirth.
NATURAL RANGE: Western U.S. from Oregon through western Texas into Mexico from Tamaulipas to Baja California
REFERENCES: CONABIO, Kuijt 2003, Swank 1932, Villaseñor Ríos 2016, Yanovsky 1936

Phormium tenax J.R.Forst. & G.Forst.
FAMILY: Xanthorrhoeaceae (aloe or grasstree), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: bush flax, New Zealand flax, New Zealand hemp
PORTUGUESE: fórmio
SPANISH: cáñamo de Nueva Zelanda, formio, fornio, harakeke, korari, lino de espada, lino de Nueva Zelanda
USES/NOTES: Grown primarily for its fiber, though its sweet nectar is edible.
NATURAL RANGE: New Zealand
REFERENCES: Brako *et al.* 1995, Facciola 1990, Guia Rural n.d., Mabberley 1987

Phragmites australis (Cav.) Trin. ex Steud. [syn. *P. australis* subsp. *australis*, *P. communis* Trin.] and *P. australis* subsp. *americanus* Saltonstall, P.M.Peterson & Soreng [syn. *P. americanus* (Saltonstall, P.M.Peterson & Soreng) A.Haines]
FAMILY: Poaceae or Gramineae (grass)

ENGLISH: cane, cane grass, common reed, ditch reed, giant reed, giant reedgrass, phragmites, reed, reed grass, roseau, roseau cane, yellow cane
FRENCH: phragmite commun, roseau commun
PORTUGUESE: caniçu
SPANISH: acatl (Nahuatl), bambú, bi-xilla (Zapotec), caña, caña brava, caña hueca, caña borda, caña borde, caña de río, cañafifla, cañavera, cañeta, cañete, cañilga, cañita, cañiza, cañota, cañote, cañuela de céspedes, carricillo, carriza, carrizo, carrizo común, jiscas, manchega, sak-halal (Maya), senill, sisca
USES/NOTES: Seeds and shoots of this wetland grass are edible, and roots are made into flour and contain a sweet exudate once eaten by native Americans. *P. australis* subsp. *americanus* is native to North America, while *P. australis* comes from Europe and is widely naturalized and invasive throughout the U.S., portions of southern Canada, and other regions of the Americas including Mexico. Efforts to control the spread of the aggressive European genotype are underway and include the use of goats.
NATURAL RANGE: *P. australis* is probably from Europe and is now cosmopolitan, *P. australis* subsp. *americanus* (if accepted, though still unresolved) is from North America including northern Mexico and perhaps other regions of the Americas
REFERENCES: Beetle 1977, Blossey 2003, CONABIO, Forzza 2010, Mabberley 1987, Saltonstall 2002, Silliman *et al*. 2014, Uphof 1968, USDA-ARS, Yanovsky 1936

Phyla scaberrima (Juss. ex Pers.) Moldenke [syn. *P. dulcis* (Trevir.) Moldenke, *Lippia dulcis* Trevir., *Lippia mexicana* Grieve (unresolved)] [may include *Lippia mexicana* G.L.Nesom]
FAMILY: Verbenaceae (verbena)
ENGLISH: bushy lippia, Aztec sweet herb, honey herb, lippia, Mexican lippia, sweet herb, sweet leaf, sweet lippia
SPANISH: caanay, corozus del país, correchoncho, hierba buena, hierba dulce, hierbabuena, hierbabuena dulce, huele de noche, menta dulce, neuctixihuitl (Nahuatl), orégano grueso, oro azul, orosul, orozul, orozús, orozuz, orozuz cimarrona, orozuz de la tierra, orozuz del país, oruzuz, regaliz, s'aksi'tawan (Totonac), sacsituán (Totonac), sak'si 'tu wan (Totonac), salvia santa, tsiimal koy (Huastec), tzopelicxíhiuitl (Nahuatl), tzopelicxíhuitl (Nahuatl), tzopelic-xíhuitl (Nahuatl), urusul, uruzul, xt' uhuyxiw (Maya), x-tuhuy-xiu (Maya), yerba buena, yerba dulce, yerbabuena dulce
USES/NOTES: Roots taste like common licorice (*Glycyrrhiza glabra*) and leaves are added to salads, used as a condiment, or chewed for their sweetness.

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NATURAL RANGE: Neotropics from central and southern Mexico through Central America and Colombia to northwestern Venezuela and Cuba, Hispaniola and Haiti in the Greater Antilles
REFERENCES: CONABIO, Duke 2008, Hernández González *et al*. 1990, Kunkel 1984, Linneo n.d., MBG-Tropicos, USDA-ARS, Williams 1981

Phyllanthus acidus (L.) Skeels [syn. *P. distichus* (L.) Müll.Arg., *Cicca acida nom. illeg.*, *Cicca disticha* L.]
FAMILY: Euphorbiaceae (spurge)
ENGLISH: iba, jimbling, otaheite gooseberry, star gooseberry
PORTUGUESE: groselha, groselha-da-índia
SPANISH: cerezo agrio, cerezo amarillo, grosella, grosellero, grosello, guinda, manzana lora, murusol
USES/NOTES: Tart fruits are eaten salted, pickled, or in jams and jellies, and are made into vinegar and a red colorant. Leaves also are edible.
NATURAL RANGE: Madagascar or possibly India, naturalized in the Neotropics
REFERENCES: Bourke *et al.* 1987, Breedlove 1986, CFNI 1974, Duke 1986, Leung 1961, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, Mowry *et al.* 1967, Niembro Rocas 1992, Omawale 1973, Samson 1980, Smith *et al.* 1992, von Reis Alschul 1973, Will 1991

Phyllanthus adenodiscus Müll.Arg.
FAMILY: Euphorbiaceae (spurge)
SPANISH: cascabel, colocoshté (Tzeltal), palo sonzo, xp'ixtodon (Maya)
USES/NOTES: Fruit reportedly is eaten as a snack, though the plant is used primarily as a medicinal.
NATURAL RANGE: Tamaulipas to Veracruz in eastern Mexico and the border region of Jalisco and Nayarit in west-central Mexico
REFERENCES: Alcorn 1984, CONABIO

Phyllanthus emblica L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: ambal, emblic, emblic myrobalan, myrobalan
PORTUGUESE: mirabólano, mirobálano
SPANISH: mirabolanos, mirabolanos emblicos, mirobálano émblico, nelí
USES/NOTES: Vitamin C-rich, bitter fruits are eaten fresh, stewed, or preserved. Bark is a tannin source and a medicinal.
NATURAL RANGE: India
REFERENCES: Allchin 1969, Bourke *et al.* 1987, Leung 1961, Mabberley 1987, Martin *et al*. 1987, Morton 1960, Samson 1980, Usher 1974

Phyllanthus niruri L.
FAMILY: Euphorbiaceae (spurge)

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ENGLISH: cane senna, carry-me seed, creole senna, flyroost, gale of the wind, gale-wind grass, hurricane weed, leaf-flower, mimosa, pea leaf-flower, quinine weed, seed-on-the-leaf, shatter stone, stonebreaker
PORTUGUESE: arranca-pedras, arrebenta-pedra, erva-pomba, erva-pombinha, filanto, malva-pedra, pombinha, quebra-pedra, quebra-pedra-branca, rebenta-pedra, saxifraga
SPANISH: chana piedra (a mispelling of chanca piedra), chanca piedra, filanto urinario, flor escondida, huevo abajo, quinino de pobre, mapatan, niruri, pitirishi, quinina criolla, sacha foster, yerba de san pablo
USES/NOTES: Leaf infusion is used as a beverage tea or, when brewed stronger, to treat kidney and gall stones. Also being studied as an antiviral compound to treat hepatitis B.
NATURAL RANGE: Neotropics
REFERENCES: Accorsi *et al.* n.d., Bhat 1994, Duke and Vásquez 1994, Carneiro Martins 1989, Kermath (notes), Oliveira *et al.* 2010, PlantaMed, RNI 1996-2001, Silva *et al.* 1977, Taylor 2002, Unander *et al.* 1990, Venkateswaran *et al.* 1987

Phyllospadix scouleri Hook.
FAMILY: Zosteraceae (seagrass), previously Potamogetonaceae (pondweed)
ENGLISH: Scouler's surf grass, surf grass
SPANISH: pasto marino
USES/NOTES: Indigenous people of Washington state ate the roots.
NATURAL RANGE: Pacific coast of North America from southern Alaska to Baja California, Mexico
REFERENCES: CONABIO, Hickman 1993, Uphof 1968

Phyllostachys arcana McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo, half-back bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible. With more than 1,200 bamboo species throughout the tropics and subtropics, this species is the most economically-important from Asia.
NATURAL RANGE: China
REFERENCES: Facciola 1990, McClure 1957

Phyllostachys aurea Carrière ex Rivière & C.Rivière
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: fish-pole bamboo, golden bamboo
PORTUGUESE: bambu, bambu-amarelo, bambu-de-jardim, bambu-dourado, bambu-japonês, bambu-mirim, bambu-vara-de-pescar, cana-da-índia, taboca, takenoko (shoots), taquara

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SPANISH: bambú
USES/NOTES: Seeds and young, vitamin A-rich shoots are edible.
NATURAL RANGE: China, naturalized in warm regions of the Americas
REFERENCES: Caetano *et al*. 2012, Facciola 1990, Kunkel 1984, Mabberley 1987, Molina 1975, USDA-ARS

Phyllostachys aureosulcata McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: stake-and-forage bamboo, yellow bamboo, yellow-groove bamboo, yellow-grove bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are eaten cooked or uncooked.
NATURAL RANGE: China
REFERENCES: Facciola 1990, McClure 1957, USDA-ARS

Phyllostachys bambusoides Siebold & Zucc. [syn. *P. reticulata* (Rupr.) K.Koch, *P. sulphurea* (Carrière) Rivière & C.Rivière, *P. viridis* (R.A.Young) McClure]
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: Castillion bamboo, giant timber bamboo, green sulphur, hardy timber bamboo, Japanese timber bamboo, madake bamboo, timber bamboo
PORTUGUESE: bambu-japonês, lágrimas-de-deus, madake
SPANISH: bambú, caña de las Indias
USES/NOTES: Young, vitamin A-rich shoots are eaten cooked or uncooked depending on growing conditions.
NATURAL RANGE: China, cultivated in the Americas
REFERENCES: Caetano *et al*. 2012, Facciola 1990, Guia Rural 1990, Mabberley 1987, McClure 1957, Molina 1975, UFSC-CCA, USDA-ARS

Phyllostachys dulcis McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: sweetshoot bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are highly esteemed.
NATURAL RANGE: Central China
REFERENCES: Facciola 1990, Mabberley 1987, McClure 1957

Phyllostachys edulis (Carrière) J.Houz. [syn. *P. pubescens* J.Houz., *Bambusa pubescens* Carrière *nom. illeg.*]
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: hairy bamboo, moso, moso bamboo, tortoise-shell bamboo
PORTUGUESE: bambu-chinês, bambu-mossô, mossô, mossó, taboca, takenoko (shoots), taquara

SPANISH: bambú de invierno, bambú moso
USES/NOTES: Young, vitamin A-rich shoots are economically important for canned bamboo shoots.
NATURAL RANGE: China, naturalized in portions of the Americas including São Paulo, Brazil
REFERENCES: Caetano *et al*. 2012, Facciola 1990, Forzza 2010, Lewis and Miles 2007, Mabberley 1987, McClure 1957, Tanaka 1976, USDA-ARS

Phyllostachys elegans McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: flowered bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible.
NATURAL RANGE: China
REFERENCES: Facciola 1990, McClure 1957

Phyllostachys flexuosa (Carrière) Rivière & C.Rivière
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: zig-zag bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible.
NATURAL RANGE: China
REFERENCES: Facciola 1990, Uphof 1968

Phyllostachys makinoi Hayata
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible.
NATURAL RANGE: China
REFERENCES: Facciola 1990, McClure 1957, Tanaka 1976

Phyllostachys nidularia Munro
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are of excellent quality.
NATURAL RANGE: China
REFERENCES: Facciola 1990, McClure 1957, Molina 1975

Phyllostachys nigra Munro
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)

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ENGLISH: black bamboo
PORTUGUESE: bambu-negro, bambu-preto, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible.
NATURAL RANGE: China
REFERENCES: Caetano *et al*. 2012, Facciola 1990, McClure 1957, Uphof 1968

Phyllostachys nuda McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are edible.
NATURAL RANGE: China, introduced though rare in the Americas
REFERENCES: Facciola 1990, McClure 1957

Phyllostachys rubromarginata McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: red-margined bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are eaten cooked.
NATURAL RANGE: China, introduced though rare in the Americas, escaped in Guatemala and Honduras
REFERENCES: Facciola 1990, McClure 1957, Molina 1975

Phyllostachys viridi-glauscens Rivière & C.Rivière
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are eaten cooked or uncooked.
NATURAL RANGE: China, escaped in Central America
REFERENCES: Facciola 1990, Molina 1975

Phyllostachys vivax McClure
FAMILY: Poaceae or Gramineae (grass), previously Bambusaceae (bamboo)
ENGLISH: elegant bamboo, smooth-sheath bamboo, giant timber bamboo, vigorous bamboo
PORTUGUESE: bambu, taboca, takenoko (shoots), taquara
SPANISH: bambú
USES/NOTES: Young, vitamin A-rich shoots are eaten cooked or uncooked.
NATURAL RANGE: China, rarely cultivated in the Americas

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REFERENCES: Facciola 1990, McClure 1957, USDA-ARS

Phyllostylon rhamnoides (J.Poiss.) Taub.
FAMILY: Ulmaceae (elm)
SPANISH: baitoa, canche, cerón, coanextle, cuta del monte, escobilla, jatiá, membrillo, oot' te, palo amarillo, palo de lanza, palo de lauza, sabanaemico, serón
USES/NOTES: Nuts are edible.
NATURAL RANGE: Southern Mexico to northern Argentina, Cuba and Hispaniola
REFERENCES: BOLFOR 1996, Espejo Serna *et al.* n.d., Martin *et al.* 1987, OAS 1973, Zuloaga and Morrone 1997

Physalis acutifolia (Miers) Sandwith [syn. *P. wrightii* A.Gray]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: groundcherry, sharpleaf groundcherry, Wright's groundcherry
SPANISH: tomatillo
USES/NOTES: Small berry, enclosed in a papery husk, is eaten cooked or fresh often in sauces.
NATURAL RANGE: California, Arizona, Baja California, Baja California Sur, Sonora, Sinaloa and Nayarit, perhaps beyond in the U.S. and Mexico
REFERENCES: CONABIO, MBG-Tropicos, USDA-ARS, USDA-NRCS, Yetman and Van Devender 2002

Physalis alkekengi L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: bladder cherry, Chinese lantern, Japanese lantern, ground cherry, strawberry groundcherry, winter cherry
PORTUGUESE: alquequenje, cereja-de-judeu, erva-moura, erva-noiva, hozuki, lanterna-chinesa, lanterna-japonesa
SPANISH: alchechenge, alquequenje, capulí, corazoncillo, farolillo chino, farolillos, tomate encarnado
USES/NOTES: Ripe red/orange fruit is edible and medicinal. The rest of the plant is poisonous. The plant also is grown as an ornamental for the bright orange papery husk that houses the fruit.
NATURAL RANGE: Southern Europe, southern Asia, and northeastern Asia, widely cultivated, naturalized in the eastern U.S. and Canada and parts of Central America
REFERENCES: Rufato *et al.* 2013, Tanaka 1976, USDA-ARS, USDA-NRCS

Physalis angulata L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: angular winter cherry, balloon cherry, cutleaf ground-cherry, gooseberry, ground cherry, hogweed, Indian papoos,

papoos, tomatillo ground-cherry, wild gouma, wild tomato, winter cherry
FRENCH: coqueret
PORTUGUESE: balão, balão-rajado, bate-testa, bicho-de-rã, bucho-de-rã, balãozinho, camambu, camapu, camapum, camaru, canapu, canapum, capota, capucha, capucho, cereja-de-judeu, doopo yattite (Baniwa), fisális, joá, joá-de-capote, juá-de-capote, juapoca, juá-poca, juá-roca, mata-fome, saco-de-bode, timbó, tomate-barrela, tomate-capucho, tomate-de-capucho, tomate-inglês, tomate-lagartixa, tomateiro-inglês
SPANISH: alkekenje, alquequenje, bolsa mullaca, camapum, canapum, capulí cimarrón, farolito, globito, mullaca, p'ak-muul (Maya), tomate, tomates con fruto de cereza, tomates de Brihuega, tomates de invierno, tomatillo, tomatillos de brihuega, vejiga de perro
USES/NOTES: Fruit from cultivated or weedy plants is consumed out of hand, cooked, or as juice. Leaves, sap, and roots are medicinal.
NATURAL RANGE: Tropical to subtropical regions of the Americas, though uncertain as to specific point of origin and natural range, now widely naturalized throughout favorable regions of the Americas, including Brazil, and the Old World
REFERENCES: Adams 1972, Bourke *et al.* 1987, Cavalcante 1991, Carneiro Martins 1989, Cid 1978, CONABIO, Díaz *et al.* 2006, Duke and Vásquez 1994, Forzza 2010, Frechione *et al.* 1989, IBGE 1980, Kermath (notes), Morton 1977, Omawale 1973, Padoch and de Jong 1991, Soukup 1970, USDA-ARS, Vásquez and Gentry 1989, von Reis Altschul and Lipp 1982, Williams 1981

Physalis brasiliensis Sendtn. [unresolved, probably a synonym of *P. angulata* L. (which is naturalized in Brazil)]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry
PORTUGUESE: bate-testa, camapu, joá
SPANISH: capulí
USES/NOTES: Fruit is edible.
NATURAL RANGE: Brazil
REFERENCES: Forzza 2010, Giorgetti and Negri 2011, IBGE 1980, MBG-Tropicos, The Plant List

Physalis crassifolia Benth. and *P. crassifolia* var. *versicolor* (Rydb.) Waterf.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: thick-leaved groundcherry, yellow nightshade groundcherry
SPANISH: tomate de culebra, tomatillo
USES/NOTES: Small berry, enclosed in a papery husk, is eaten cooked or fresh often in sauces.

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NATURAL RANGE: *P. crassifolia* from California, Arizona, New Mexico, Nevada, Utah, Baja California, Baja California Sur, Sonora and Sinaloa, perhaps to central Mexico; var. *versicolor* with a slightly smaller range, though includes Chihuahua
REFERENCES: CONABIO, MBG-Tropicos, USDA-ARS, USDA-NRCS, Yetman and Van Devender 2002

Physalis heterophylla Nees and *P. fendleri* A.Gray
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: clammy ground-cherry, ground cherry, husk tomato
USES/NOTES: Fruits are eaten raw, cooked, or in sauces.
NATURAL RANGE: Eastern U.S.
REFERENCES: Facciola 1990, Harrington 1967, Kindscher 1987, Peterson 1977, Uphof 1968, Weatherford 1988, Yanovsky 1936

Physalis hispida (Waterf.) Cronquist [syn. *P. lanceolata auct. non* Michx. *nom. illeg.*, *P. longifolia* var. *hispida* (Waterf.) Steyerm.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, husk tomato, prairie ground-cherry
USES/NOTES: Fruits are eaten raw, cooked, or in sauces.
NATURAL RANGE: North America
REFERENCES: Gleason and Cronquist 1991, Harrington 1967, Kartesz 1994, USDA-NRCS

Physalis leptophylla B.L.Rob. & Greenm.
FAMILY: Solanaceae (nightshade or potato)
SPANISH: tomate del monte, tomatillo, tulumisi
USES/NOTES: Fruits are eaten raw, cooked, or in sauces.
NATURAL RANGE: Northwestern Mexico to Nicaragua
REFERENCES: CONABIO, MBG-Tropicos, Yetman and Van Devender 2002

Physalis longifolia Nutt. [syn. *P. longifolia* var. *longifolia*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: common groundcherry, ground cherry, groundcherry, husk tomato, jamberry, longleaf groundcherry, long-leaved groundcherry, narrow-leaf groundcherry, wild tomatillo
SPANISH: tomatillo
USES/NOTES: Small yellow-green fruits, encased in a papery husk, are eaten raw, in cooked dishes or preserved, and are especially good in sauces. May include *P. virginiana* var. *sonorae*.
NATURAL RANGE: Southeastern Canada and all of the 48 contiguous states of the U.S.
REFERENCES: CONABIO, Kermath (notes), Kindscher *et al*. 2012

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Physalis longifolia var. *subglabrata* (Mack. & Bush) Steyerm. [syn. *P. longifolia* var. *subglabrata* (Mack. & Bush) Cronquist, *P. subglabrata* Mack. & Bush]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, groundcherry, husk tomato, jamberry, longleaf groundcherry, perennial ground-cherry, smooth ground-cherry, smoothed ground-cherry, tall groundcherry
SPANISH: tomatillo
USES/NOTES: Small yellow-green fruits, encased in a papery husk, are eaten raw, in cooked dishes or preserved, and are especially good in sauces.
NATURAL RANGE: Southeastern Canada, most of the U.S., and Mexico, naturalized elsewhere
REFERENCES: Harrington 1967, Kindscher *et al*. 2012, Peterson 1977, USDA-ARS

Physalis melanocystis (B.L.Rob.) Bitter [syn. *P. melanocystis* var. *melanocystis*]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: tomate verde, tomatillo
USES/NOTES: Ripe fruit is a snack food in the Huastec Maya region of Mexico.
NATURAL RANGE: Mexico to Costa Rica
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos, Nee 1986

Physalis peruviana L. [syn. *P. chenopodifolia* Lam., *P. edulis* Sims] [may include *P. pubescens*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cape gooseberry, giant groundcherry, goldenberry, ground cherry, ground-cherry-of-Peru, husk tomato, Inca berry, Inka berry, jam fruit, Peruvian cape gooseberry, Peruvian cherry, Peruvian groundcherry, physalis, poha
PORTUGUESE: balão, bate-testa, bucho-de-rã, camapu, camapum, camaru, capota, capucha, capucho, cereja-de-judeu, erva-noiva, groselha-do-perú, herva-noiva-do-Perú, joá-de-capote, juá-de-capote, juapoca, juá-poca, juá-roca, mata-fome, saco-de-bode, tomate-barrela, tomate-capucho, tomate-de-capucho, tomate-inglês, tomate-lagartixa, tomateiro-inglês
SPANISH: aguallumantu, aguayllumantu, aguaymanto, alquenqueje, alquequenje, capulí, capulí de la costa, capulíamor en bolsa, cereza de judas, cereza del Perú, cuchuba (Aymara), cuchuva, guchuba, lengua de vaca, miltomate, motojobobo, motojobobo embolsado, pasa capulí, sacabuche, tomate silvestre, tomatilla, tomatito silvestre, topotopo, topo-topo, uchuba (Aymara), uchuva, uvilla, yuyo de ojas

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USES/NOTES: Small, vitamin A-rich berry, housed in a thin, papery sheath, is eaten out of hand, in sauces, and preserved, and are sold in local markets.
NATURAL RANGE: Central Andes of South America, widely cultivated
REFERENCES: Bourke *et al.* 1987, Bye 1993, Cárdenas 1969, IBGE 1980, Kermath (notes), Leung 1961, NRC 1989, Rehm and Espig 1991, Soukup 1970, von Reis Altschul and Lipp 1982

Physalis philadelphica Lam. [syn. *P. ixocarpa* Brot. ex Hornem.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, husk tomato, jamberry large-flowered tomatillo, Mexican husk tomato, purple ground-cherry, tomatillo, tomatillo ground-cherry
SPANISH: chapululu (Nahuatl), jiltomate, miltomate, Tarahumara tomatillo, tomate, tomate de cáscara, tomate de fresadilla, tomate de hoja, tomate milpero, tomate verde, tomatillo, tómatl, Zuni tomatillo
USES/NOTES: Green fruits, encased in papery husks, are eaten in stews and sauces.
NATURAL RANGE: Southern Mexico and Guatemala
REFERENCES: Cárdenas 1969, CONABIO, Kermath (notes), León 1987, Mabberley 1987, Morton 1987a, Native Seeds/SEARCH 1991, Rehm and Espig 1991, von Reis Altschul and Lipp 1982, West 1989a, Wiersema and León 1999, Williams 1981

Physalis pruinosa L. [syn. *P. maxima* Houst. Ex Mill.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground berry, ground cherry, husk tomato, strawberry tomato, strawberry groundcherry
PORTUGUESE: camapu, fisális
SPANISH: alquenqueje, alquequenje, capulí, chipin sox (Huave), muyaca, tomate de culebra, tomatillo, tombrisi (Mayo)
USES/NOTES: Cultivated for its edible, husk-covered, sweet, ripe fruits, which are eaten out of hand or preserved. Leaves and unripe fruits are poisonous.
NATURAL RANGE: Mexico and central America, widely introduced, naturalized in Pernambuco, Brazil and elsewhere
REFERENCES: CONABIO, Forzza 2010, Kermath (notes), Mabberley 1987, Martínez 1993, Martínez 1998, Peterson 1977, Yetman and Van Devender 2002

Physalis pubescens L. [perhaps best treated as a synonym of *P. peruviana*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: downy groundcherry, ground cherry, ground-cherry tomato, hairy groundcherry, husk tomato, low ground-cherry, strawberry tomato

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PORTUGUESE: camapu, camaru, joá-poca, juá-poca
SPANISH: chimbomba, tomatillo
USES/NOTES: Small round berries, born in a thin papery husk, may be eaten out of hand or more commonly in sauces and preserves.
NATURAL RANGE: Neotropics
REFERENCES: CGG-SP 1898, IBGE 1980, Martin *et al*. 1987, MBG-Tropicos, Wiersema and León 1999

Physalis subulata Rydb. [syn. *P. neomexicana* Rydb., *P. subulata* var. *neomexicana* (Rydb.) Waterf.] [may be conspecific with *P. patula* Mill.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Barbados gooseberry, Chihuahuan groundcherry, downy groundcherry, ground berry, ground cherry, ground cherry tomato, ground tomato, groundcherry, husk tomato, New Mexican groundcherry, strawberry tomato
PORTUGUESE: balãozinho, bate-testa, camapu, joá-de-capote, pimenta-camapu
SPANISH: bolsa mullaca, bolsa mullaca blanca, capulí, miltomate, mullaca, muyaca, tomate de campo, tomatillo, tópiro, uvilla
USES/NOTES: Fruits are used in sauces and preserves.
NATURAL RANGE: Southwestern U.S. and Mexico
REFERENCES: Bennett *et al.* 2001, Facciola 1990, IBGE 1980, Leung 1961, Padoch and de Jong 1991, von Reis Altschul 1973, Uphof 1968, USDA-NRCS, Yanovsky 1936, Yetman and Van Devender 2002

Physalis virginiana Mill.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, perennial ground-cherry, Virginia ground-cherry
SPANISH: tomatillo del monte
USES/NOTES: Fruit is a snack food of the Huastec Maya of Mexico.
NATURAL RANGE: Southern Canada to Florida, to Texas and into central Mexico
REFERENCES: Alcorn 1984, MBG-Tropicos, Peterson 1977, Uphof 1968

Physalis virginiana var. *sonorae* (Torr.) Waterf. [syn. *P. lanceolata* Michx.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, husk tomato
USES/NOTES: Fruits are eaten raw, cooked, or in sauces. Perhaps best treated under *P. longifolia.*
NATURAL RANGE: Northern Mexico and southern U.S. America
REFERENCES: Harrington 1967, MBG-Tropicos, Waterfall 1967, Yanovsky 1936

Physalis virginiana var. *texana* (Rydb.) Waterf.

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Texan ground cherry, husk tomato
USES/NOTES: Fruits are eaten raw, cooked, or in sauces.
NATURAL RANGE: Texas
REFERENCES: MBG-Tropicos

Physalis viscosa L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: gooseberry, grape groundcherry, ground cherry, perennial ground-cherry, prairie ground-cherry, sand cherry, starhair groundcherry, stellate ground-cherry, sticky cape gooseberry, sticky gooseberry, sticky ground-cherry, sticky physalis
PORTUGUESE: arrebenta-cavalo, balãozinho, bucho-de-rã, camambu, camapu
SPANISH: camambú, camapú, capulí, farolillo, huevo de sapo, paknul (Maya), tomatillo, tomatillo del monte, topa-topa, uchuvá, uvilla del campo
USES/NOTES: Small, yellow fruit, contained in a papery husk, is eaten as a fruit out of hand, in salads, in sauces, and preserved. Taylor considers *P. walteri and P. viscosa* as conspecific.
NATURAL RANGE: Southeastern and southern Brazil, northern Argentina, Paraguaya, and eastern Bolivia, widely naturalized in the Americas and beyond
REFERENCES: Alcorn 1984, CONABIO, Facciola 1990, IBGE 1980, Morton 1976a, Taylor 1998, Toledo and Molina 2012, USDA-ARS, Wiersema and León 1999, Wunderlin 1998

Physalis walteri Nutt.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: ground cherry, sand cherry, Walter’s groundcherry
USES/NOTES: Yellow fruit is edible. Taylor considers *P. walteri and P. viscosa* as conspecific.
NATURAL RANGE: Coastal states of the southeastern U.S. from Louisiana to Virginia
REFERENCES: Gleason and Cronquist 1991, Taylor 1998, USDA-NRCS, Wunderlin 1998

Phytelephas aequatorialis Spruce [also *P. macrocarpa* Ruiz & Pav., *P. seemannii* O.F.Cook, and *P. tumacana* O.F.Cook]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: common ivory palm, ivory nut palm, ivory nuts, ivory palm, tagua, tagua nut palm, tagua palm, vegetable ivory, vegetable marble
PORTUGUESE: garinha, jarina, marfim-vegetal
SPANISH: allagua, antá (*P. seemannii*), cabeza de negra, cabeza de negro, cade, chapi (*P. macrocarpa*), chincha (*P. macrocarpa*,

Quichua), chique de tagua, guagra changa (palm heart), homero, humira, marfil, marfil vegetal (hard kernel), nuez de marfil (hard kernel), palma de marfil, pelo ponto, pepe del tagua, pimbu-ku, humiro, polo ponto, pullipunta, pullipuntu, sagu, tagua, tawa (*P. seemannii*), yarina, yau-ku

USES/NOTES: Hard, white to cream-colored endosperm is the source of *vegetable ivory*, used to make buttons for clothing and objects such as chessmen and furniture knobs. Before ripening the liquid endosperm makes a thirst-quenching beverage; when the endosperm becomes more firm and jelly-like, it is appreciated as a snack. Orange, fleshy mesocarp, of *P. aequatorialis*, *P. seemannii*, and *P. tumacana*, is highly esteemed as a food item, typically eaten cooked. Fruits also are an edible oil source and hearts are eaten in parts of Ecuador. The vegetable ivory industry suffered with the development of plastic buttons, but attempts to revitalize it as a sustainable industry are under way. *P. aequatorialis* is the principal source of vegetable ivory and Ecuador is the leading producer. MBG-Tropicos treats *P. macrocarpa* and *P. seemannii* as conspecific, whereas The Plant List and Forzza treat them as distinct species.

NATURAL RANGE: *P. aequatorialis* from coastal Ecuador, *P. macrocarpa* from western Amazonia (Bolivia, Brazil, and Peru), *P. seemannii* from northwestern Colombia and Panama, *P. tumacana* from southern coastal Colombia

REFERENCES: Barfod 1991, Barfod *et al.* 1990, Bernal 1992, Bourke *et al.* 1987, Davis and Yost 1983, Duke 1986, Duke and Vásquez 1994, Forzza 2010, Henderson *et al.* 1995, Koziol and Pedersen 1993, León 1987, MBG-Tropicos, OAS 1973, Pedersen 1991, Pedersen and Balslev 1992, Plotkin 1993, Runk 1998, Silva *et al.* 1977, Soukup 1970, The Plant List, Uhl and Dransfield 1987

Phytelephas tenuicaulis (Barfod) A.J.Hend. [syn. *P. macrocarpa* subsp. *tenuicaulis* Barfod]

FAMILY: Arecaceae or Palmae (palm)

ENGLISH: vegetable ivory, vegetable marble

SPANISH: chinche (Quichua), güisegüe (Siona), marfil, marfil vegetal (hard kernel), sehua (Secoya), sëhua (Secoya), shipati, shipati panga, shishije (Cofán), tagua, umakaba (Huaorani), umakabo (Huaorani), umakawe (Huaorani), yarina

USES/NOTES: Hard, white to cream-colored endosperm is the source of *vegetable ivory*, used to make buttons for clothing and objects such as chessmen and furniture knobs. Before ripening the liquid endosperm makes a thirst-quenching beverage; when the endosperm becomes more firm and jelly-like, it is appreciated as a snack. Orange, fleshy mesocarp is esteemed as a food item, typically eaten cooked. Fruits also are an edible oil source and hearts are edible.

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NATURAL RANGE: Amazonian Bolivia, Colombia, Ecuador, and Peru
REFERENCES: De la Torre *et al.* 2009, Henderson *et al.* 1995, MBG-Tropicos, Moraes *et al.* 2016

Phytolacca americana L. [syn. *P. decandra* L.]
FAMILY: Phytolaccaceae (pokeweed)
ENGLISH: garget, inkberry, pigeon berry, pocan, poke, poke salad, pokeberry, pokeweed, scoke, Virginia poke
PORTUGUESE: caruru-de-pomba, erva-dos-cachos, erva-dos-cachos-da-índia, tintoreira
SPANSIH: cola de caballo, hierba carmín, tintorera
USES/NOTES: Young leaves and shoots are eaten cooked. Mature leaves, seeds and roots are poisonous.
NATURAL RANGE: Eastern U.S. to Mexico
REFERENCES: Angier 1972, Bailey Hortorium 1976, Bourke *et al.* 1987, CONABIO, Gibbons 1962, Morton 1977, Tomikel 1986, Yanovsky 1936

Phytolacca dioica L.
FAMILY: Phytolaccaceae (pokeweed)
PORTUGUESE: maria-mole, peúdo, umbu
SPANISH: bella sombra, ombú
USES/NOTES: Fruits, young leaves, and shoots are edible. Also grown as a bonsai speciman.
NATURAL RANGE: Argentina, Brazil, Uruguay, and Paraguay
REFERENCES: CONABIO, Forzza 2010, Tanaka 1976, Zuloaga and Morrone 1997

Phytolacca rivinoides Kunth & Bouché [syn. *P. icosandra* L.]
FAMILY: Phytolaccaceae (pokeweed)
ENGLISH: buck bhajee, button pokeweed, calalu, deer calalu, deer callalou, green pokeweed, Indian poke, pokeberry, pokeweed, red inkplant, tropical pokeweed, Venezuela pokeberry, Virginia poke
PORTUGUESE: caruru, caruru-de-soldado, mucurá-caracá, tintureira
SPANISH: airambo, airampo, almorsaca, apacas, atusara, choyllo-choyllo, col de monte, congeraman, cóngora, conguera-man, conguerán, conjira, elote jabonoso, fitolaca, florillo, hierba de culebra, hierba carmín, huanturmo, jaboncillo, jaboncillo airambo, k'onguarani, kongaran, kongarani, konguera, konguera blanca, konguera prieta, konguerai, lava ropa, maíz de perro, mazorquilla, nailli, nipirihe, poe-hoe, quelite (leaves), reventón, sachón, wampakar, yiwa chi'na
USES/NOTES: Young leaves and new shoots are eaten cooked in portions of Guatemala and southern Mexico (though mature plant parts are toxic). Stem and leaf may be eaten as a vegetable after proper processing. Dark purple fruits are used to color ixtle fibers. Fruits, leaves, and roots are used in soap preparations for laundry and hair. The plant is used variously in folk medicine.

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NATURAL RANGE: Neotropics
REFERENCES: Alcorn 1984, Balée and Gély 1989, Bennett *et al.* 2001, Bye 1993, Dufour 1990, Duke 1986, Duke and Vásquez 1994, Facciola 1990, Honychurch 1980, Johnston and Colquhoun 1996, Kermath (notes), MBG-Tropicos, Omawale 1973, Padoch and de Jong 1991, Pérez-Arbeláez 1956, Salick 1992, Soukup 1970, Torres n.d., USDA-ARS Usher 1974, von Reis Altschul 1973, Williams 1981

Picea abies (L.) H.Karst
FAMILY: Pinaceae (pine)
ENGLISH: Norway spruce
FRENCH: epinette de Norvege
PORTUGUESE: abeto, pícea, pinho
SPANISH: pícea
USES/NOTES: Young male catkins may be eaten raw or cooked, young female cones may be eaten cooked, seeds are eaten raw, young stems tips are a source for *spruce beer* and tea, and the ground cambium is edible.
NATURAL RANGE: Northern and central Europe, cultivated in the Americas and naturalized in places
REFERENCES: CISEH and NPS, Facciola 1990, MBG-Tropicos, Schofield 1989

Picea glauca (Moench) Voss
FAMILY: Pinaceae (pine)
ENGLISH: spruce, white spruce
PORTUGUESE: abeto, pícea, pinho
SPANISH: abeto falso, pícea
USES/NOTES: Stems are a source of *spruce gum*, used as a flavoring agent for soft drinks, chewing gum, beer, etc. Cambium, young cones, and sap are edible.
NATURAL RANGE: Northern U.S. and Canada
REFERENCES: Fernald *et al.* 1958, Facciola 1990, Gleason and Cronquist 1968, Mabberley 1987, Morton 1976a, Stewart 2013

Picea mariana (Mill.) Britton, Sterns & Poggenb.
FAMILY: Pinaceae (pine)
ENGLISH: black spruce, bog spruce, double spruce, he-balsam, spruce
FRENCH: epinette noire
PORTUGUESE: abeto, pícea, pinho
SPANISH: abeto falso, pícea
USES/NOTES: Boiled shoots are used to make *spruce beer*, and resin is a source of *spruce gum*, a masticant, and *spruce oil*, a flavoring agent.
NATURAL RANGE: Northern North America, cultivated elsewhere

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REFERENCES: Brako *et al*. 1995, Gibbons 1962, Facciola 1990, Gleason and Cronquist 1968, Mabberley 1987, Morton 1976a, Stewart 2013, Yanovsky 1936

Picea rubens Sarg.
FAMILY: Pinaceae (pine)
ENGLISH: he-balsam, red spruce, spruce
FRENCH: epinette rouge
PORTUGUESE: abeto, pícea, pinho
SPANISH: abeto falso, pícea
USES/NOTES: Leaves have been used for tea and for spruce beer. Tree is a principal source of *spruce gum*.
NATURAL RANGE: Northeastern North America from eastern Tennessee and North Carolina to New York, Ontario, Quebec and New England
REFERENCES: Brako *et al*. 1995, FNAEC 1993, Mabberley 1987, Stewart 2013, USDA-NRCS, Yanovsky 1936

Picea sitchensis (Bong.) Carrière
FAMILY: Pinaceae (pine)
ENGLISH: Sitka spruce
USES/NOTES: Young leaves and inner bark have been eaten raw as a source of vitamin C. Young growing twig tips have been added to tea.
NATURAL RANGE: Pacific coast from southern Alaska to northern California
REFERENCES: FNAEC 1993, Turner 2014

Picramnia spp. [may refer to *P. spruceana* Engl.]
FAMILY: Picramniaceae (picramnia) or Simaroubaceae (quassia)
PORTUGUESE: akuanixam (*P. spruceana*), anilim-bravo, anilina (*P. spruceana*)
SPANISH: guayusa puru, naha, ovito de monte, palo paraguas, sani panga (*P. spruceana*, Quichua), shimbillo, so béhe, yamaki (Jívaro), yamakí (Jívaro)
USES/NOTES: Seeds of some species are used as a coffee substitute and a purple dye source in Amazonian Peru and perhaps elsewhere. Juice from the leaves of *P. spruceana* (and perhaps other related species) is used as a brown dye source for fabrics and as an anti-fungal skin medicine by the Jívaro in Peru.
NATURAL RANGE: Amazonia, *P. spruceana* from Amazonian Bolivia, Brazil, Colombia, Ecuador, the Guianas, Peru, and Venezuela
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, UFA/NYBG

Picrasma excelsa (Sw.) Planch. [syn. *Picraena excelsa* (Sw.) Lindl., *Quassia excelsa* Sw., *Simarouba excelsa* (Sw.) DC.]
FAMILY: Simaroubaceae (quassia)

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ENGLISH: bitterbark, bitter ash, Jamaican quassia
SPANISH: abeto, hobero, jiote
USES/NOTES: Wood is the source of a bitter extract used to flavor beverages.
NATURAL RANGE: West Indies and perhaps portions of the Neotropical mainland
REFERENCES: MBG-Tropicos, Rehm and Espig 1991, Uphof 1968

Piloblephis rigida (Bartram ex Benth.) Raf. [syn. *Satureja rigida* Bartram ex Benth.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: pennyroyal
USES/NOTES: Leaves are used in herbal teas or as a spice. Seminoles flavored turtle meat with the leaves.
NATURAL RANGE: Florida
REFERENCES: Bennett (unpublished), Taylor 1998, Uphof 1968

Pilosocereus catingicola (Gürke) Byles & G.D.Rowley
FAMILY: Cactaceae (cactus)
PORTUGUESE: facheiro
USES/NOTES: Fruit is edible.
NATURAL RANGE: Arid regions of the Sertão and coastal zones of northeastern Brazil from Ceará and Sergipe and perhaps beyond
REFERENCES: Forzza 2010, Yetman 2008

Pilosocereus chrysostele (Vaupel) Byles & G.D.Rowley [syn. *Cereus chrysostele* Vaupel]
FAMILY: Cactaceae (cactus)
PORTUGUESE: cardeiro, facheiro, rabo-de-raposa
USES/NOTES: Fruit pulp is eaten fresh. Spines are burned off the stems, which are then fed to livestock. Also grown as an ornamental.
NATURAL RANGE: Arid regions of the Sertão of northeastern Brazil from Ceará to southern Bahia and perhaps beyond
REFERENCES: Forzza 2010, Lucena *et al*. 2012, Yetman 2008

Pilosocereus gounellei (F.A.C.Weber ex K.Schum.) Byles & G.D.Rowley
FAMILY: Cactaceae (cactus)
PORTUGUESE: alastrado, chique-chique, xiquexique, xique-xique, xique-xique-das-pedras
USES/NOTES: The fruit is edible. The plant also is a common home to the Chagas disease insect vector *Triatoma brasiliensis* in portions of the plant's range.
NATURAL RANGE: Eastern Brazil from northern Minas Gerais in the South to eastern Maranhão and Rio Grande do Norte in the North

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REFERENCES: Forzza 2010, Lucena *et al*. 2012, Valença-Barbosa *et al*. 2014

Pilosocereus royenii (L.) Byles & G.D.Rowley [syn. *Pilocereus royenii* (L.) Haw. ex C.F.Först. & Rümpler]
FAMILY: Cactaceae (cactus)
ENGLISH: dildo cactus
SPANISH: sebucán
USES/NOTES: Reddish pulp from the red fruit is used in beverages or as a condiment.
NATURAL RANGE: Puerto Rico, the Virgin Islands, and other nearby islands
REFERENCES: Britton and Rose 1963, Martin *et al*. 1987, Nellis 1994

Pimenta dioica (L.) Merr. [syn. *P. officinales* Lindl., *Eugenia pimenta* (L.) DC., *Myrtus pimenta* L.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: allspice, Jamaican pepper, pimenta, pimento, myrtle pepper, newspice
PORTUGUESE: pimenta-da-jamaica
SPANISH: ausú, jamaica, malagueta, pimienta, pimienta de Jamaica, pimienta gorda, pimienta inglesa, pimienta malagueta, socosóchil
USES/NOTES: Dried, unripe fruits and seeds are used as a aromatic spices, flavoring agents, food preservatives, stimulants, and as ingredients in the alcoholic beverages *pimentadrab*, *benedictine*, and *bay rum.* Leaves are used in beverages and leaf oil is used in perfumes, pharmaceuticals, and as a vanilla substitute. The name "allspice was coined due to the multiple flavors of the dried fruit, which are thought to resemble cinnamon, nutmeg, and cloves.
NATURAL RANGE: Southern Mexico to Panama, the Greater Antilles and perhaps parts of the Lesser Antilles (Virgin Islands and Trinidad)
REFERENCES: Adams 1972, Bourke *et al.* 1987, Guia Rural n.d., Nations 1992, Oldfield 1981, Purseglove *et al*. 1981, Uphof 1968

Pimenta haitiensis (Urb.) Landrum
FAMILY: Myrtaceae (myrtle)
FRENCH: malaquette
SPANISH: canelilla, malagueta
USES/NOTES: Fruits are used as a spice.
NATURAL RANGE: Dominican Republic and likely Haiti historically
REFERENCES: Landrum 1986, MBG-Tropicos

Pimenta racemosa (Mill.) J.Moore [syn. *P. acris* (Sw.) Kostel.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: bay, bay berry, bay oil, bay rum, bay rum tree, bay tree

PORTUGUESE: canela
SPANISH: bayrum, malaguesa, malagueta, malaguete, ozua, ozua berrón, ron de laurel, ron de malagueta
USES/NOTES: Distilled leaf oil is used in bay rum and cosmetics.
NATURAL RANGE: Central America, the Antilles, and northern South America
REFERENCES: Adams 1972, Bourke *et al.* 1987, Cobley 1956, Honychurch 1980, Mabberley 1987, Rehm and Espig 1991, Rodríguez Martínez 1987, Rodríguez Martínez 1990

Pimpinella anisum L. [syn. *Anisum vulgare* Gaertn., *Anisum officinarum* Moench]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: anise, aniseed, sweet alice
PORTUGUESE: anis, anis-verde, erva-doce
SPANISH: anís, anís común, anís verde, metalahura, simiente dulce
USES/NOTES: Cultivated for nearly two thousand years as a flavoring agent, the seeds are used in cooking, beverages, liqueurs, and confections. Both *P. anisum* and the unrelated *Illicium verum* (star anise) contain the compound "anethole," which is used to make the essential oil "oil of anise." Historically *I. verum* was the most important source of anise oil in the U.S., but today, most anise oil in the U.S. comes from the ripe seeds of *P. anisum*.
NATURAL RANGE: Eastern Mediterranean, probably Greece or Egypt, possibly East Asia
REFERENCES: Carneiro Martins 1989, Guia Rural n.d., Hopkins 1972, IBGE 1980, Mabberley 1987, Rodríguez Martínez 1990, Schneider 1987, Uphof 1968, Yamaguchi 1983

Pinus albicaulis Engelm.
FAMILY: Pinaceae (pine)
ENGLISH: whitebark pine
USES/NOTES: Large, sweet seeds were once widely consumed roasted and ground for flour by Native Americans. The cambium was also eaten.
NATURAL RANGE: Pacific coast of North America from California to British Columbia inland to Wyoming, Montana, and Alberta
REFERENCES: Parish *et al.* 1996, Uphof 1968, USDA-NRCS, Yanovsky 1936

Pinus ayacahuite Ehrenb. ex Schltdl.
FAMILY: Pinaceae (pine)
ENGLISH: Arizona white pine, ayacahuite pine, Mexican white pine
SPANISH: acahite, acahuite, acalocahuite, ayacahuite (Nahuatl), cahuite, falso pinabete, nachurl'i (Rarámuri), ocote, pino ayacahuite, pino blanco, pino blanco curtidor, pino cahuite, pino dulce, pino enano, pino real, tuusha, wiyo, wiyoko

USES/NOTES: Seeds are a quality pine nut. The large tree has been a desirable source of soft wood, but has been seriously depleted in much of its range.
NATURAL RANGE: Central Mexico through Guatemala and into western Honduras
REFERENCES: Breedlove 1986, CONABIO, Kermath (notes), Lanner 1981, MBG-Tropicos, Molina 1975, Perry 1991

Pinus cembroides Zucc.
FAMILY: Pinaceae (pine)
ENGLISH: Mexican piñon, Mexican pinyon, nut pine, pine nut, piñon, piñon pine nut, pinyon pine, stoneseed piñon, threeleaf piñon
PORTUGUESE: pinhão
SPANISH: ocote, pino piñón, pino piñonero, piñón
USES/NOTES: Seeds have long been eaten locally and have become popular gourmet items.
NATURAL RANGE: Southwestern U.S. from southern California to southern Texas and northern Mexico from Baja California to Veracruz
REFERENCES: Bourke *et al.* 1987, Farjon and Styles 1997, FNAEC 1993, Foster and Cordell 1992, Kermath (notes), Lauri 2000, Leung 1961, Mabberley 1987, Menninger 1987, OAS 1973, Perry 1991, Styles 1993, Woodroof 1979

Pinus clausa (Chapm. ex Engelm.) Vasey ex Sarg.
FAMILY: Pinaceae (pine)
ENGLISH: sand pine
USES/NOTES: Seeds are eaten raw or roasted, needles can be made into tea, and the inner bark (cambium) can be used as an emergency flour source.
NATURAL RANGE: Alabama, Florida, Georgia, Mississippi, North Carolina, and Texas
REFERENCES: Kermath (notes), Nelson 1994, Stamps and Satterthwaite 1994, USDA-NRCS

Pinus coulteri D.Don
FAMILY: Pinaceae (pine)
ENGLISH: big-cone pine, Coulter pine, Coulter's pine, nut pine, pitch pine
SPANISH: pino de cono grande
USES/NOTES: Seeds were once eaten regularly by Amerindians, but are eaten less often today.
NATURAL RANGE: Contra Costa County, California to northern Baja California
REFERENCES: Bornstein *et al.* 2005, Calderón Hinojosa *et al.* n.d., Facciola 1990, FNAEC 1993, Gibbons 1973, Menninger 1987, Uphof 1968, Yanovsky 1936

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Pinus culminicola Andresen & Beaman
FAMILY: Pinaceae (pine)
SPANISH: piñón, piñón de octubre, pino enano
USES/NOTES: Seeds of this low-growing pine are edible.
NATURAL RANGE: Southeast Coahuila and central-western Nuevo León, Mexico
REFERENCES: CONABIO, Mapes and Basurto 2016

Pinus edulis Engelm.
FAMILY: Pinaceae (pine)
ENGLISH: Colorado piñon, nut pine, pine nut, piñon, piñon pine nut, pinyon pine, Rocky Mountain nut pine
SPANISH: pino manco, piñón
USES/NOTES: Seeds have long been eaten locally and now are becoming popular gourmet items.
NATURAL RANGE: Southwestern U.S. to Chihuahua, Mexico
REFERENCES: Facciola 1990, FNAEC 1993, Harrington 1967, Mabberley 1987, Medsger 1939

Pinus elliottii Engelm.
FAMILY: Pinaceae (pine)
ENGLISH: American pitch pine, longleaf pitch pine, slash pine, swamp pine
USES/NOTES: The towering (to 40 meters) slash pine, once a dominant feature of the landscape in the southeastern U.S., has been an important source of lumber and pulp. Seeds are eaten raw or roasted, needles can be made into tea, and the inner bark (cambium) can be used as an emergency flour source.
NATURAL RANGE: North Carolina to southern Florida and west to Louisiana and perhaps to eastern Texas
REFERENCES: Kermath (notes), Nelson 1994, Stamps and Satterthwaite 1994, USDA-ARS

Pinus jeffreyi Balf. [syn *P. ponderosa* var. *jeffreyi* Balf. ex Vasey]
FAMILY: Pinaceae (pine)
ENGLISH: Jeffrey pine, yellow pine
SPANISH: pino amarillo, pino colorado, pino Jeffrey, pino negro, pino ponderosa
USES/NOTES: Large seeds are edible.
NATURAL RANGE: From Baja California, California, Nevada, and northwestern Oregon
REFERENCES: Calderón Hinojosa *et al.* n.d., Facciola 1990, FNAEC 1993, Lauri 2000, Menninger 1987, Munz 1974, USDA-ARS

Pinus lambertiana Douglas

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FAMILY: Pinaceae (pine)
ENGLISH: big sugar pine, great sugar pine, sugar pine
SPANISH: ocote, pino de azúcar, pino dulce, pino ocote
USES/NOTES: Huge cone's seeds are edible and sap is used as a sweetener.
NATURAL RANGE: North American Pacific coast from Oregon to Baja California
REFERENCES: Arno and Gyer 1973, Facciola 1990, Farjon and Styles 1997, FNAEC 1993, Gibbons 1973, Munz 1974

Pinus maximartinezii Rzed.
FAMILY: Pinaceae (pine)
ENGLISH: Martinez piñon
SPANISH: ocote, pino azul, piñón
USES/NOTES: Large seeds, to two cm long, of this rare and threatened species, are eaten raw or generally toasted, and are sold in local markets.
NATURAL RANGE: Southern Zacatecas, Mexico
REFERENCES: CONABIO, Facciola 1990, Lanner 1981, Styles 1993

Pinus monophylla Torr. & Frém.
FAMILY: Pinaceae (pine)
ENGLISH: single-leaf pine, single-leaf pinyon
SPANISH: ocote, pino, pino piñonero, piñón, piñón de una sola hoja, piñón simple
USES/NOTES: Starchy seeds are eaten raw or roasted.
NATURAL RANGE: Western Utah to southern California and Baja California with a possible disjunct population in eastern Hidalgo
REFERENCES: Calderón Hinojosa *et al.* n.d., CONABIO, Facciola 1990, FNAEC 1993, Gibbons and Tucker 1979, Lanner 1981, Yanovsky 1936

Pinus nelsonii Shaw
FAMILY: Pinaceae (pine)
ENGLISH: Nelson's pinyon
SPANISH: piñón, piñón prieto
USES/NOTES: Edible seeds of this uncommon pine are sold in local Mexican markets.
NATURAL RANGE: Northern Mexico
REFERENCES: CONABIO, Martin *et al.* 1987, Styles 1993, Uphof 1968

Pinus palustris Mill.
FAMILY: Pinaceae (pine)
ENGLISH: longleaf pine, pitch pine
USES/NOTES: The towering (to 40 meters) and beautiful longleaf pine was once a dominant feature of the landscape in the Southeast and has been an important source of lumber, pulp, and

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turpentine. Protein-rich seeds (over 25% protein) are eaten raw or roasted, needles can be made into tea, and the inner bark (cambium) can be used as an emergency flour source.
NATURAL RANGE: Virginia to Florida and Texas
REFERENCES: Mabberley 1987, Nelson 1994, Short and Epps 1976, Stamps and Satterthwaite 1994

Pinus pinceana L.
FAMILY: Pinaceae (pine)
SPANISH: pino blanco, piñón
USES/NOTES: Edible seeds are gathered and sold in local markets.
NATURAL RANGE: Coahuila, Zacatecas, San Luis Potosí, Querétaro, and Hidalgo, Mexico
REFERENCES: Bailey and Hawksworth 1988, CONABIO, Lanner 1981, Styles 1993

Pinus pinea L.
FAMILY: Pinaceae (pine)
ENGLISH: Italian stone pine, pignon, stone pine, umbrella pine
PORTUGUESE: pinheiro-manso
SPANISH: pino doncel, pino manso, pino piñonero, piñón
USES/NOTES: Seeds are edible.
NATURAL RANGE: Mediterranean region
REFERENCES: CONABIO, Facciola 1990, Mabberley 1987

Pinus ponderosa Douglas ex P.Lawson & C.Lawson [syn. *P. scopulorum* (Engelm.) Lemmon]
FAMILY: Pinaceae (pine)
ENGLISH: ponderosa pine, western yellow pine, yellow pine
SPANISH: pinabete, pino amarillo occidental, pino ponderosa, pino real
USES/NOTES: Seeds and cambium have been eaten by Native Americans of the southwestern U.S.
NATURAL RANGE: Western U.S. from the Dakotas and Texas to the coast, British Columbia, and northern Mexico
REFERENCES: Brako *et al.*, 1995, Castetter and Opler 1936, FNAEC 1993, MBG-Tropicos, USDA-ARS, USDA-NRCS

Pinus quadrifolia Parl. ex Sudw. [syn. *P. parryana* Engelm.]
FAMILY: Pinaceae (pine)
ENGLISH: four-leaved nut pine, Parry pine, Parry piyon
SPANISH: pino piñonero, piñón, piñonero, Sierra Juárez piñon
USES/NOTES: Oily seeds of this now rare pine were once an important food for Amerindians of Baja California.
NATURAL RANGE: California/Baja California border area
REFERENCES: Calderón Hinojosa *et al.* n.d., Elias 1987, Facciola 1990, FNAEC 1993, Munz 1974, Peattie 1950, Yanovsky 1936

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Pinus sabiniana Douglas ex Douglas
FAMILY: Pinaceae (pine)
ENGLISH: digger pine, gray pine
USES/NOTES: Large, oily, sweet seeds were an important food source for Indigenous people of California. Soft center of the large cone also is eaten.
NATURAL RANGE: California endemic
REFERENCES: Bailey Hortorium 1976, Clarke 1977, FNAEC 1993, Gibbons 1973, Mabberley 1987, Yanovsky 1936

Pinus serotina Michx.
FAMILY: Pinaceae (pine)
ENGLISH: bay pine, marsh pine, pocosin pine, pond pine
USES/NOTES: Seeds are eaten raw or roasted, needles can be made into tea, and the inner bark (cambium) can be used as an emergency flour source.
NATURAL RANGE: New Jersey to central Florida and Mississippi
REFERENCES: Brako *et al.* 1995, Nelson 1994, Stamps and Satterthwaite 1994

Pinus strobus L. [syn. *P. chiapensis* (Martínez) Andresen, *P. strobus* var. *chiapensis* Martínez, *Strobus strobus* (L.) Small]
FAMILY: Pinaceae (pine)
ENGLISH: eastern white pine, northern white pine, soft pine, Weymouth pine, white pine
SPANISH: acalocote, acalote, ayacahuite vidrioso, calocote, pinabete, pino, pino blanco, pino de Chiapas, tonótzin (Zoque)
USES/NOTES: Young needles are made into tea, young shoots can be combined with syrup and made into candy, inner bark can be used as an emergency food source, and immature male cones may be eaten boiled. Also important economically as valued lumber and pulp source, the white pine has been described as "the tree that built America."
NATURAL RANGE: Eastern North America through Mexico to Guatemala
REFERENCES: CONABIO, Elias 1987, Facciola 1990, FNAEC 1993, Gibbons 1966, Gibbons 1973, Peterson 1977, Yanovsky 1936

Pinus torreyana Parry ex Carrière [includes *P. torreyana* subsp. *insularis* J.R.Haller and *P. torreyana* subsp. *torreyana*]
FAMILY: Pinaceae (pine)
ENGLISH: island Torrey pine (*P. torreyana* subsp. *insularis*), mainland Torrey pine (*P. torreyana* subsp. *torreyana*), soledad pine, Torrey pine
USES/NOTES: Seeds of this rare and protected pine have been eaten raw or roasted. Two small populations remain, one near San Diego

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on the Mainland (subspecies *torreyana*), the other on Santa Rosa Island (subspecies *insularis*)
NATURAL RANGE: Southern coastal and insular California
REFERENCES: Bailey Hortorium 1976, FNAEC 1993, Mabberley 1987, Uphof 1968, Yanovsky 1936

Pinzona coriacea Mart. & Zucc.
FAMILY: Dilleniaceae (dillenias)
PORTUGUESE: cipó-d'agua
SPANISH: paujil huasca, pinzona
USES/NOTES: Stems provide potable water.
NATURAL RANGE: Amazonia to the lower elevations of the Andes
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Soler Alarcón 2005

Piper aduncum L.
FAMILY: Piperaceae (pepper)
ENGLISH: wild pepper
PORTUGUESE: aduncum, betis-branco, beto branco, pimenta-longa, ti-nixpu (Kaxinawá)
SPANISH: cordoncillo, higuillo, higuillo de hoja menuda, kuturu, matico
USES/NOTES: Pungent fruits are used as a seasoning and aromatic leaves are used as a potherb. Plant is also medicinal and leaves are added to bath water.
NATURAL RANGE: Mexico, Central America, and tropical South America
REFERENCES: Accorsi *et al.* n.d., Alcorn 1984, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, Mabberley 1987, Silva *et al.* 1977, UFA/NYBG, USDA-NRCS, Voeks 1996

Piper amalago L.
FAMILY: Piperaceae (pepper)
ENGLISH: pepper-elder, Spanish-elder
SPANISH: acuyo, amabaibillo, cordillero, cordoncillo blanco chico, cordoncillo chico, cordoncillo hoja, higuillo de limón, matico, mecaxóchitl (Nauhatl), platanillo, poyoso, xalcuáhuitl (Nauhatl), yaxal (Huastec)
USES/NOTES: Flowers of this shruby vine reportedly were used to flavor chocolate by the Aztecs. Medicinal in Mexico today.
NATURAL RANGE: Neotropics from Mexico to northern Argentina and Paraguay and the throughout the Caribbean
REFERENCES: Alcorn 1984, BOLFOR 1996, Coe 1994, CONABIO, Correa *et al.* 2004, USDA-ARS, USDA-NRCS

Piper asterotrichum C.DC.
FAMILY: Piperaceae (pepper)

SPANISH: cordoncillo, kaéch (Shuar), katéch (Shuar), unkuch (Shuar), úntuntup (Shuar)
USES/NOTES: Leaves are eaten like lettuce (*Lactuca sativa*).
NATURAL RANGE: Amazonian Ecuador and Peru, perhaps to western Amazonian Brazil
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos

Piper auritum Kunth [syn. *P. auritilimbum* Trel.]
FAMILY: Piperaceae (pepper)
ENGLISH: earl-leaf pepper, Mexican pepperleaf, root-beer plant, sacred pepper, shuma kubh (Maya), Veracruz pepper
SPANISH: acoyo, acoyo cimarrón, acuyo, acuyo cimarrón, alaján, anisillo, caisimón de anís, cordoncillo, corrimiento, coyoquelite, hierba anís, hierba santa, higuerilla, hinojillo, hinojo de anis, hinojo sabalero, hoja de estrella, hoja de santa maría, hoja del cáncer, hoja santa, jaco, jina, jinan (Totonac), jínan (Totonac), jinat, juniapa, máakulan (Maya), maculán, mak'ulan (Maya), makulan, matico, mecaxóchitl (Nahuatl), momo, mumu, omequelite, santa maría, santa maría de anís, tlampa, tlanepa, tlanipa, xalcuáhuitl (Nahuatl), xalacuahuitl (Nahuatl), xmaculán (Maya), x-mac-ulam (Maya), x-mak'ulam (Maya), yerba santa
USES/NOTES: Aromatic leaves are used as a condiment in Mexico and to make "bush tea" by Caribbean immigrants in Panama. Harvested from wild and cultivated plants and sold widely in Mexican markets. The leaves are added to cooked dishes and green *moles*, used as a tamale and meat wrap, and added to alcoholic beverages such as mescal to impart its unique flavor. Flowers smell like sassafras.
NATURAL RANGE: Yucatán and southern Mexico, Central America, the Greater Antilles, Colombia, Ecuador, Venezuela, and the Guianas, naturalized in Florida
REFERENCES: Burger 1971, CONABIO, Díaz *et al*. 2006, Facciola 1990, Greig 2004, Gupta *et al*. 1985, Katzer n.d., Kermath (notes), MBG-Tropicos, Reid 2007, Tebbs 1989, Uphof 1968, USDA-ARS, Wunderlin 1998

Piper immutatum Trel.
FAMILY: Piperaceae (pepper)
SPANISH: carëhue'chu (Cofán), cordoncillo, mocotillo, tunchi (Shuar), ukuch (Shuar)
USES/NOTES: Young leaves are eaten like cabbage (*Brassica* spp.) by the Shuar of Amazonian Ecuador.
NATURAL RANGE: Colombia, Ecuador, and Peru
REFERENCES: Bennett *et al.* 2001, MBG-Tropicos

Piper marginatum Jacq.

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FAMILY: Piperaceae (pepper)
ENGLISH: marigold pepper
PORTUGUESE: caapeba, caapeba-cheirosa, malvarisco, pimenta-do-mato, pimenta-dos-índios
SPANISH: anisillo, cordoncillo, katio, ya'ax pe'ejel che' (Maya)
USES/NOTES: Fruits are used as a condiment. Leaves smell like anis.
NATURAL RANGE: Neotropics including the Yucatán and southern Mexico, Central America, Colombia, Ecuador, Venezuela, the Guianas, Brazil, Peru, the Greater Antilles, and Trinidad
REFERENCES: Andrade *et al*. 2008, CONABIO, Duke and Vásquez 1994, IBGE 1980, USDA-NRCS

Piper nigrum L.
FAMILY: Piperaceae (pepper)
ENGLISH: black pepper, Magadascar pepper, pepper, peppercorn (fruit), white pepper
PORTUGUESE: malago, motanga, pimenta-da-índia, pimenta-do-reino, pimenta-ordinária, pimenta-preta
SPANISH: cordoncillo, grano de pimienta (fruit), pimentero, pimienta, pimienta blanca de la India, pimienta negra, pimiento
USES/NOTES: Dried, ground fruit is used as a common table and cooking spice, a preservative, and a stimulant. Black pepper comes from the whole, unripe peppercorn, while white pepper comes from the inner seed of the ripe fruit.
NATURAL RANGE: India
REFERENCES: Bourke *et al*. 1987, Guia Rural n.d., IBGE 1980, Omawale 1973, Purseglove *et al*. 1981, Usher 1974, Van Feu n.d.

Piper peltatum (L.) Raf. [syn. *Lepianthes peltata* (L.) Raf., *Pothomorphe peltata* (L.) Miq.]
FAMILY: Piperaceae (pepper)
ENGLISH: lizard's tail pepper
PORTUGUESE: caapeba, caapeba-branca, caapeba-do-norte, capeba, capeba-branca, catagé, malvaisco, malvarisco, pei-huxupa (Kaxinawá), txu-xan-pei-bainekia (Kaxinawá), txuxan-pei-bainekia (Kaxinawá), txuxan-pei-bainekia-txuxan (Kaxinawá), txuxan-pei-huxupa (Kaxinawá)
SPANISH: hoja de maría, santa maría
USES/NOTES: Leaves are wrapped around other foods, giving them flavor, and fruits reportedly are edible. Also medicinal.
NATURAL RANGE: Southern Mexico, Central America, the Caribbean, northern South America to Brazil
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, IBGE 1980, UFA/NYBG

Piper sanctum (Miq.) Schltdl. ex C.DC.
FAMILY: Piperaceae (pepper)

SPANISH: acoyo, acueyo, acuyo, acuyo xihuitl (Nahuatl), alaján, cordoncillo, detlanecpahquílitl (Nahuatl), hierba santa, hoja de anís, hoja santa, ibacó (Cuicatec), kankaputuwan (Totonac), lacap-uxcue (Huastec), lalustú (Chontal), matico, momo, pimienta sagrada, tlanepa, tlanepaquelite, uo (Maya), vavaji (Popoluca), x-mak-ulam (Maya)
USES/NOTES: Large aromatic leaves are used to flavor fish, soups and other cooked dishes.
NATURAL RANGE: Highlands from southern Mexico to Panama
REFERENCES: Breedlove 1986, CONABIO, Facciola 1990, MBG-Tropicos, Uphof 1968

Piper truman-yunckeri Callejas [seen also as *P. trumanyunckerii* Callejas]
FAMILY: Piperaceae (pepper)
SPANISH: tunchitunch (Shuar), yakabe (Huaorani)
USES/NOTES: Leaves are eaten like cabbage (*Brassica* spp.).
NATURAL RANGE: South-central Amazonian Ecuador and adjacent northern Amazonian Peru, tropical moist montane and lowland forests
REFERENCES: Bennett *et al.* 2001, Callejas 1989, MBG-Tropicos

Piper umbellatum L. [syn. *Lepianthes umbellata* (L.) Raf., *Pothomorphe umbellata* (L.) Miq.]
FAMILY: Piperaceae (pepper)
ENGLISH: cow-foot leaf, monkey's hand
PORTUGUESE: aguaxima, caafeba, caapeba, caapeba-do-nordeste, caapeba-verdadeiro, caa-pena, caá-peuá, caena, capeba, capeva, catajé, guaxima, jaguarandi, lençol-de-santa-bárbara, malvavisco, manjerioba, oguaxima, pariparoba, txu-xan-pei-nimeraua (Kaxinawá), txu-xan-pei-taxipa (Kaxinawá)
SPANISH: cigarillo, cordoncillo, hoja de estrella, hoja de mate, hoja santa, pata de vaca, pupu hue'co (Secoya), Santa María
USES/NOTES: Young leaves and inflorescences are eaten raw, boiled or steamed. The leaves are often used to wrap other foods, such as tamales. Roots and leaves are made into medicinal teas.
NATURAL RANGE: Neotropics from southern Mexico, Central America, the Caribbean, to Peru and Brazil in South America, now pan-tropical
REFERENCES: BOLFOR 1996, CONABIO, FloraSBS, Forzza 2010, Kinupp and Lorenzi 2014, MBG-Tropicos, Mentz *et al.* 1997, Roersch 2010

Pistacia chinensis Bunge
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: Chinese pistache, Chinese pistachio
USES/NOTES: Young shoots are eaten as a vegetable, though rarely cultivated in the Americas for food. Cultivated sparingly in warm temperate regions of the Americas as an ornamental and as a

rootstock for production of the pistachio of commerce, *P. vera*. Seed oil is used for biodiesel in China.
NATURAL RANGE: Warm temperate regions of China to the Philippines, widely cultivated as an ornamental in small numbers around the world in favorable regions
REFERENCES: Gilman and Watson 1994, Mabberley 1987, USDA-ARS

Pistacia lentiscus L.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: chios, chios mastic, mastic, mastic tree
PORTUGUESE: almécega, lentisco, mastique
SPANISH: alfóncigo, almáciga, charneca, lentisco, masilla, mata
USES/NOTES: Resin, called *mastic*, is used in adhesives, varnishes, cements, and other industrial items, and less frequently to flavor chewing gum.
NATURAL RANGE: Mediterranean region of southeastern Europe
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, de Gámez 1973, Mantell 1950

Pistacia vera L.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: pistachio, pistachio nut
PORTUGUESE: pistache, pistacho, pistácia
SPANISH: alfóncigo, pistachero, pistacho
USES/NOTES: Drought-tolerant plant produces the edible pistachio nut of international commerce.
NATURAL RANGE: probably Central Asia
REFERENCES: Bourke *et al.* 1987, Rehm and Espig 1991, Usher 1974, Whitehouse 1957

Pisum sativum L. [syn. *P. vulgare* Judz.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: common pea, edible podded pea, English pea, field pea, garden pea, pea, snap pea, sugar pea
PORTUGUESE: alverón, arveja, ervilha, ervilha-de-vagem
SPANISH: albergas, albergas blancas, albergas rojas, alberja, alverja, alverjón, alverjón de China, arbeja, arbella, arveja, arvejas, bisaltera, cachito, cascabelillo, cerudo, chícharo, chícharo chino, chícharo de árbol, chícharo de paloma, chimbolito, clarín, cumaná, cumandá-ibiraí, frejol cerudo, frejol de palo, frijol canario, frijol guandú, gandul, garbanzo falso, guandul, guardarraya, guisante, guinconcho, ñianjú (Otomí), olpiexox (Nahuatl), pitipuá, poroto gandul, quelite de chícharo, quimbolillo, quinchoncho, quinconcho, tacón, timbolillo, veza común

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USES/NOTES: The common pea of commerce, green seeds and pods, dried seeds (whole, split, or as flour), and leaves are edible, the plant is grown for fodder and to improve soil nitrogen, and seed oil is medicinal. Domesticated some 8,000 years ago.
NATURAL RANGE: Medterranean Asia or southern Europe, widely cultivated and naturalized
REFERENCES: Albala 2007, Brako *et al.* 1995, CONABIO, Duke 1981, Franquemont *et al.* 1990, Guia Rural n.d., Guia Rural 1990, IBGE 1980, Kay 1979, Leung 1961, OAS 1973, Purseglove 1968, Rehm and Espig 1991, Soukup 1970, Yamaguchi 1983

Pithecellobium dulce (Roxb.) Benth. [syn. *Inga dulcis* (Roxb.) Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: ape's-earring, blackbead, bread-and-cheese, gaumachil, gaumuchil, guayamochil, kamachil wood, madras thorn, Manila tamarind, monkey pod, opiuma, sweet inga, tamarind
FRENCH: pois sucré
SPANISH: azabache, bebguiche, chiminango, chininango, chucum blanco, cuamuche, cuamúchil, cuamuchitl, cuaumíchitl, cuaumóchitl, dinde, espino de playa, gallinero, guachimol, guamá americana, gaumache, guambuche, guamo americano, guamo blanco, guamoche, guamúche, guamúchil, guamúchil áspero, guamuti, guaumochtli, guayacán blanco, guaymochil, guaymochile, huamuche, huamúchil, humo, ingá dulce, jaguay, laguarí, lala-nempá, lileka, macachuni (Guarijío), maco'ochiini (Mayo), macochín, madju (Chinantec), madre de flecha, ma-gju, matúrite, mangolan, michigüiste, mochigüiste, mongollano, muchite, múchitl, mutúrite (Huichol), nempá (Cuicatec), nipe, nocuana-guiche, ojito de nena, payandé, pechejumo, pe-qui-che, pequijche, pinzán, pinzón, piquiche, sak chucum (Maya), suyché (Maya), taguapire, ticuahndi (Mixtec), tiraco, ts'uni'che (Maya), tsuuíche (Maya), umí (Cora), umuh (Huastec), yacure, yaga-biguichi, yaga-bixihui, yaga-de-guiche, yaga-piquiche, yarure
USES/NOTES: Aril from the twisted, spiraling, reddish-brown pod is eaten raw or made into a beverage. Protein-rich seed is eaten cooked. Stem sap is eaten in Baja California Sur.
NATURAL RANGE: Mexico to Colombia and Venezuela, escaped and naturalized in areas where cultivated with favorable conditions including eastern Brazil, Ecuador, and portions of the Lesser Antilles
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, CONABIO, Espejo Serna *et al.* n.d., Forzza 2010, FUDENA, Mabberley 1987, Monroy and Colín 2004, Morton 1976b, Niembro Rocas 1992, OAS 1973, Omawale 1973, Pérez-Arbeláez 1956, Pío-León *et al.* 2017, Rico-

Arce 1991, Sommeijer *et al.* n.d., Torres n.d., Uphof 1968, USDA-ARS, Usher 1974, von Reis Altschul 1973, Wiersema *et al.* 1990

Pithecellobium hymenaeifolium (Humb. & Bonpl. ex Willd.) Benth. [syn. *P. hymenaeafolium* (Willd.) Benth. (spelling variant)]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: barba de ángel, diente de perro, guabito de río, manca caballo, muchite, pico de loro
USES/NOTES: Aril is edible.
NATURAL RANGE: Southern Mexico to Colombia and Venezuela, cultivated elsewhere
REFERENCES: Britton and Killip 1936, Breedlove 1986, Martin *et al.* 1987, MBG-Tropicos

Pithecellobium insigne Micheli [syn. *P. calostachys* Standl.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: ahogador, amuchile, chico humo, guamúchil, ogador, palo de humo
USES/NOTES: Aril is eaten as a snack.
NATURAL RANGE: Eastern and southern Mexico, Belize, Guatemala, Honduras, and El Salvador, *P. calostachys* was restricted to eastern and southern Mexico and Belize
REFERENCES: Alcorn 1984, Avendaño Reyes and Acosta Rosado 2000, CONABIO

Pithecellobium lanceolatum (Willd.) Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: buche, concha, conchi, espino blanco, espino de vaca, guamuchete, guamúchil, guamuchillo, jinicuilillo, muchite, palo de humo, peleple, tukuy
USES/NOTES: Red aril of the elongated fruit pod is said to be eaten in Colombia.
NATURAL RANGE: Central Mexico (Sinaloa and Tamaulipas) to Colombia and Venezuela
REFERENCES: CONABIO, Martin *et al.* 1987, MBG-Tropicos, Ochoa-Gaona *et al.* 2011, Pérez and Aguilar n.d.

Pithecellobium unguis-cati (L.) Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: black Jessie, black bead, blackbead, bread-and-cheese, catclaw, catclaw blackbead, cat’s claw
SPANISH: espino carbón, guichiüi, michigüiste, mochigüiste, rolón, uña de gato

USES/NOTES: Young fruit pod of this spineless woody shrub is eaten infrequently.
NATURAL RANGE: Venezuela and the Guianas, the Antilles, Central America, southeastern Mexico, and South Florida
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Nelson 1994, Taylor 1998, Uphof 1968

Plantago australis Lam.
FAMILY: Plantaginaceae (plantain)
ENGLISH: Mexican plantain
PORTUGUESE: tanchagem, tansagem
SPANISH: cola de tlacoache, lantem, lantén, llantén, llantén de páramo, plantago, rorogóchi (Rarámuri), rorokóchari (Rarámuri), yantén
USES/NOTES: Cooked leaves are eaten with beans in Mexico.
NATURAL RANGE: New Mexico and Arizon to Argentina
REFERENCES: USDA-ARS, Wyndham 2004

Plantago lanceolata L.
FAMILY: Plantaginaceae (plantain)
ENGLISH: lamb's tongue, rib grass, ribwort, ribwort plantain
PORTUGUESE: tanchagem, tanchagem-lanceolata, tanchagem-miúda
SPANISH: llantén, siete venas
USES/NOTES: Seeds and cooked young leaves can be eaten as emergency foods. Also medicinal.
NATURAL RANGE: Eurasia, widely naturalized
REFERENCES: Adams 1972, Carneiro Martins 1989, Facciola 1990, Harrington 1967, Ladio *et al.* 2013, Uphof 1968

Plantago major L. [also *P. rugelii* Decne.]
FAMILY: Plantaginaceae (plantain)
ENGLISH: American plantain (*P. rugelii*), black-seeded plantain (*P. rugelii*), broad-leaved plantain, common plantain, English plantain, greater plantain, Indian wheat, pale plantain (*P. rugelii*), plantain, red-stalked plantain (*P. rugelii*), Rugel's plantain (*P. rugelii*)
PORTUGUESE: tanchagem, tanchagem-maior, tansagem, transage, tranchagem, tanchagem-americano (*P. rugelii*), transagem, transagem-americano (*P. rugelii*)
SPANISH: llantén, tanchais
USES/NOTES: Young leaves can be eaten as cooked greens, as a potherb, pureed or blanched in salads, or dried for tea. Uncooked mature leaves may cause indigestion. Seeds may be parched and ground into meal. Roots are edible, though rarely eaten. The plant is medicinal in Peru. *P. rugelii* has been used as a potherb in the Rocky Mountains and is a green, gold, or yellow dye source.

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NATURAL RANGE: *Plantago major* from Eurasia, now cosmopolitan, *P. rugelii* from the U.S. and Canada
REFERENCES: Adams 1972, Bennett *et al.* 2001, Carneiro Martins 1989, Cox and Moore 1993, Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Gibbons and Tucker 1979, Harrington 1967, Kermath (notes), Tomikel 1986, USDA-ARS, Yanovsky 1936, Zamudio and Hilgert 2011

Platanthera sparsiflora (S.Watson) Schltr. [syn. *Habenaria sparsiflora* S.Watson]
FAMILY: Orchidaceae (orchid)
ENGLISH: bog orchid, canyon bog orchid, few-flowered bog orchid, fringe orchid, green rein orchid, sparse-flowered bog orchid, sparsely flowered bog orchid
USES/NOTES: Plants have been eaten as an emergency food in times of scarcity.
NATURAL RANGE: Western U.S. into Baja California, Mexico
REFERENCES: Calflora, CONABIO, Uphof 1968, Yanovsky 1936

Platanus occidentalis L.
FAMILY: Platanaceae (plane-tree)
ENGLISH: American plane tree, American sycamore, buttonball tree, buttonwood, plane tree, sycamore
PORTUGUESE: plátano-americano
SPANISH: álamo de río, haya, plátano americano, plátano de occidente, plátano de Virginia, plátano occidental, sicomoro, sicómoro, sicomoro americano, sicómoro americano
USES/NOTES: Sweet sap, of this large, deciduous tree with flaking bark and large, lobed leaves, has been used for syrup and sugar and an emergency source of water for drinking or cooking. As a shade tree, the sycamore has been over-planted throughout its range and beyond and is susceptible to anthracnose.
NATURAL RANGE: Eastern North America, from southeastern Canada to northern Florida, west to central Texas and northeastern Mexico
REFERENCES: CONABIO, Fernald *et al.* 1958, Gibbons 1962, Godfrey 1988, Graves 1956, Hunter 1997, Kermath (notes), Nelson 1994, Peterson 1977

Platonia insignis Mart. [syn. *P. esculenta* (Arruda) Rickett & Stafleu, *Aristoclesia esculenta* Stuntz]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: bacur, bacuri, bacury, bakuri, bakury, Guiana orange, pakooru
FRENCH: pacouri
PORTUGUESE: bacupari, bacuri, bacuri-açu, bacuri-pari, bacuri-uva, bacuri-verdadeiro, bacuriba, bacury, bacuryuba, grande-pacuru, ibacopari, ibacopary, ibacury, pacoury, ubacury
SPANISH: babari, bacurí, bacury-guazú, charichuelo, pacuri

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USES/NOTES: Sweet to acidic fruit is eaten out of hand when sweet, and used in candies, ice cream, and juice when acid, seed is edible, medicinal, and contains an oil used in candles and soap. Wood is used in construction. Latin names are unresolved.
NATURAL RANGE: Northern Amazonian Brazil and pre-Amazonia (Maranhão, Piauí, and Goiás) to the Guianas and southern Venezuela and Amazonian Colombia
REFERENCES: Balée 1994, Bourke *et al.* 1987, Cavalcante 1991, Forzza 2010, IBGE 1980, Kermath (notes), Leung 1961, Mabberley 1987, Martin *et al.* 1987, MBG-Tropicos, Peret 1985, Popenoe 1974, Rehm and Espig 1991, Silva *et al.* 1977, Steyermark *et al.* 1995

Platymiscium pinnatum (Jacq.) Dugand
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: macawood, orange agate, Panama redwood, swamp kaway, swamp macawood
PORTUGUESE: jacarandá, macacaúba, pau-sangue
SPANISH: aceituno montés, cachimbo, caoba, caoba veteada, chagane, corazón fino, coyote, cristóbal, estoraque, granadillo, guayacán, guayacán trébol, guira, guirá, hormigo, hormigón, manicillo blanco, quira, quirá, roble, roble blanco, roble colorado, sangrillo, tajibillo, taraja amarilla, tarara, tasajo, trébol, vencola
USES/NOTES: Leaves are used to wrap other foods, such as maize meal (like tamales) or fish, then are placed over a hot stove or an open fire. The leaf imparts a unique flavor to the food inside.
NATURAL RANGE: Humid lowlands of Brazil (Amazonia), Bolivia, Colombia, Ecuador, Central America, southern Mexico (Chiapas, Oaxaca, Tabasco, Veracruz), Peru, Trinidad and Venezuela
REFERENCES: CONABIO, Croat 1978, Duke 1972, Facciola 1990, Grandtner 2005, Grandtner and Chevrette 2014, Mabberley 1987, MBG-Tropicos, USDA-ARS

Plectranthus amboinicus (Lour.) Spreng. [syn. *Coleus amboinicus* Lour., *C. aromaticus* Benth., *C. carnosus* Hassk. *nom. illeg.*]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: adjeran, coarse-leaf thyme, coleus, country borage, Cuban oregano, daoon ajenton, five seasons herb, Spanish thyme
PORTUGUESE: cóleo, malvarisco, tapete-de-oxalá
SPANISH: orégano brujo, orégano de castillo, orégano de España, orégano extranjero, orégano orejón
USES/NOTES: Leaves and young stems of this cultivated herb are used to season meat or make tea. Various leaf decoctions are used to wash clothes and hair and to treat bronchitis and asthma.
NATURAL RANGE: Malaya or Indonesia, cultivated and naturalized in the neotropics

REFERENCES: Bhat 1994, Houaiss 1982, Kawa *et al*. 2015, Leung 1961, MBG-Tropicos, Morton 1976a, Omawale 1973, Uphof 1968, Usher 1974, Voeks 1997

Plectranthus scutellarioides (L.) R.Br. [syn. *Coleus blumei* (L.) Benth., *Solenostemon scutellarioides* (L.) Codd]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: common coleus, coleus, Jacob's coat, flame nettle, painted leaf, painted nettle, wasabi coleus
PORTUGUESE: cóleo, cóleus, cóleus-de-Java, coração-magoado
SPANISH: ahijado, cóleo, coleus, cretona, entrada al baile, gitana, goleo, macho, mosaico, mozaico, nene, simorilla, tocador
USES/NOTES: Tubers and leaves are said to be edible and medicinal, though the perennial, herbaceous, tropical plant is cultivated primarily for its colorful foliage, cultivated as an annual in temperate climates.
NATURAL RANGE: Paleotropics, perhaps southeastern China, perhaps to the Australian tropics, now widely cultivated and naturalized in the Neotropics including Florida and parts of Latin America, excluding Brazil
REFERENCES: Breedlove 1986, Duke and Vásquez 1994, Facciola 1990, MBG-Tropicos, USDA-ARS, Wiersema and León 1999

Pleopeltis polypodioides (L.) E.G.Andrews & Windham [syn. *Polypodium polypodioides* (L.) Watt]
FAMILY: Polypodiaceae (polypody)
ENGLISH: resurrection fern
SPANISH: siempre viva
USES/NOTES: An unidentified plant part is added to *tesgüino* (or *teswino*).
NATURAL RANGE: Southern Mid-west through the southeastern United States through the Neotropics
REFERENCES: CONABIO, MBG-Tropicos, Stolze 1981, Torres n.d., Trujano 1990

Plinia cauliflora (Mart.) Kausel [syn. *Myrciaria cauliflora* (DC.) O.Berg, *Myrtus cauliflora* Mart.] [may include *P. jaboticaba*]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazilian grape tree, jaboticaba, sabara jaboticaba, tropical plum
PORTUGUESE: camboim, goiaba-do-mato, goiabinha, guaperu, guapuru, hivapuru, jaboticaba, jaboticaba-de-campinas, jaboticaba-sabará, jabuticaba, jabuticaba-do-mato, jabuticaba-paulista, jabuticaba-murta, yabuticaba, yba-puru
SPANISH: guapurú, jaboticaba
USES/NOTES: Highly esteemed, though delicate, juicy fruits, similar in appearance to muscadine grapes (*Vitis rotundifolia*), are

eaten fresh, preserved, or made into fermented beverages. Bark and leaf are made into a medicinal tea. Fruits appear on the trunk and on older branches often hidden by foliage. The fruit is similar to those of *P. jaboticaba*, *P. trunciflora*, and *Myrciaria tenella*.
NATURAL RANGE: Southeastern and central Brazil, eastern Paraguay, northern Argentina, and Uruguay, now somewhat widespread in the humid tropics and nearly frost-free areas of the subtropics
REFERENCES: Angely 1970, Brücher 1989, Cárdenas 1969, Facciola 1990, Guia Rural n.d., IBGE 1980, Kermath (notes), Leung 1961, Morton 1987a, Mowry *et al*. 1967, Rehm and Espig 1991, Usher 1974

Plinia edulis (Vell.) Sobral [syn. *Myrciaria plicatocostata* O.Berg *nom. illeg.*]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: cambucá
USES/NOTES: Fruit is edible.
NATURAL RANGE: Rainforests of Eastern Brazil from Rio Grande do Norte to Rio Grande do Sul
REFERENCES: Forzza 2010, Martin *et al*. 1987

Plinia jaboticaba (Vell.) Kausel [syn. *Eugenia jaboticaba* (Vell.) Kiaersk., *Myrciaria jaboticaba* O.Berg *Myrtus jaboticaba* Vell.] [may be included with *P. cauliflora*]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazilian grape tree, great jaboticaba
PORTUGUESE: goiabinha, goiaba-do-mato, jaboti-catuba, jaboticaba, jaboticaba-batuba, jaboticaba-de-são-paulo, jaboticaba-grande, jaboticaba-olho-de-boi, jaboticatuba-grande, jabuticaba, jabuticaba-açu, jabuticaba-do-mato, jabuticatuba, yabuticaba
SPANISH: guapurú, jaboticaba
USES/NOTES: Highly esteemed, though delicate, juicy fruits, similar in appearance to muscadine grapes (*Vitis rotundifolia*), are eaten fresh, preserved, and made into fermented beverages. Bark and leaves are used for a medicinal tea. Fruits appear on older branches often hidden by foliage.
NATURAL RANGE: States of São Paulo and Rio de Janeiro of southeastern Brazil
REFERENCES: Angely 1970, Cárdenas 1969, IBGE 1980, Kermath (notes), Leung 1961, Morton 1987a, Mowry *et al*. 1967, Rehm and Espig 1991, Usher 1974

Plinia rivularis (Cambess.) Rotman [syn. *Myrciaria rivularis* (Cambess.) O.Berg, *Myrciaria rivularis* var. *baporetii* (D.Legrand) D.Legrand, *Myrciaria baporeti* D.Legrand]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: baporeti, yvá poroity (Guarani), yvaporoity (Guarani)

SPANISH: guaporiti, guavirá, hoja de pavón, iba-poroiti (Guarani), ivaporoití (Guarani), muitanemoni (Witoto), pitanga, yvá poroity (Guarani)
USES/NOTES: Sweet fruits are eaten out of hand or made into an alcoholic beverage similar to *aguardiente* from sugar cane (*Saccharum officinarum*).
NATURAL RANGE: Humid areas of Guyana, Venezuela, Colombia, Brazil, Paraguay, Uruguay, and northern Argentina
REFERENCES: MBG-Tropicos, Reed 1995

Plinia trunciflora (O.Berg) Kausel [syn. *Myrciaria peruviana* var. *trunciflora* Mattos, *Myrciaria trunciflora* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: long-stemmed jaboticaba
PORTUGUESE: jaboticaba-de-cabinho, jaboticaba-de-cipó, jaboticaba-do-pará, jaboticaba-miúda
SPANISH: jaboticaba
USES/NOTES: Juicy fruit is similar to a muscadine grape (*Vitis rotundifolia*).
NATURAL RANGE: Southern Brazil, northern Argentina, and eastern Paraguay
REFERENCES: Angely 1970, Bernardi 1985, IBGE 1980, Legrand 1962, Martin *et al.* 1987, Mattos 1983, Morton 1987a, Uphof 1968

Pluchea sagittalis (Lam.) Cabrera [syn. *Conyza sagittalis* Lam.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: wingstem camphorweed
PORTUGUESE: arnica, erva-lucera, lucera, lucero, macela, madrecravo, quitoco, tabacara
SPANISH: salvia
USES/NOTES: Leaves are added to mate tea, known as *chimarrão* or *herva-mate* in Brazil, or to alcoholic beverages to impart a subtle, herbal flavor and aroma. Leaves also are medicinal.
NATURAL RANGE: Border region of Argentina, Bolivia, Brazil, Paraguay and Uruguay through eastern Brazil to Venezuela, Trinidad, Ecuador, and Colombia, naturalized in northwestern Florida and nearby coastal Alabama in the U.S.
REFERENCES: FSC, Forzza 2010, MBG-Tropicos, USDA-NRCS, Wunderlin *et al.* 2016

Plukenetia carolis-vegae Bussmann, N.Y.Paniagua Zambrana & C.Télle
FAMILY: Euphorbiaceae (spurge)
ENGLISH: forest peanut
SPANISH: sacha inchi
USES/NOTES: Large seeds from this liana are eaten roasted like peanuts (*Arachis hypogaea*) and may be mashed to a paste. Seeds are the source of an edible quality oil high in omega-3 faty

acids including α-linolenic acid (ALA) and considered to have commercial promise.
NATURAL RANGE: Northern Peruvian Amazonia
REFERENCES: Bussmann *et al.* 2013, Marris 2013

Plukenetia huayllabambana Bussmann, C.Téllez & A.Glenn
FAMILY: Euphorbiaceae (spurge)
ENGLISH: forest peanut
SPANISH: sacha inchi
USES/NOTES: Large seeds from this liana are eaten roasted like peanuts (*Arachis hypogaea*) and may be mashed to a paste. Seeds are the source of a quality edible oil high in omega-3 faty acids including α-linolenic acid (ALA) with much commercial promise.
NATURAL RANGE: Upper Amazonian Peru
REFERENCES: Bussmann *et al.* 2009c, MBG-Tropicos

Plukenetia volubilis L.
FAMILY: Euphorbiaceae (spurge)
ENGLISH: Inca peanut, mountain peanut, sacha peanut
PORTUGUESE: amendoim-de-Inka, falso-amendoim, ticazo, ticazo-cipó-da-Colômbia
SPANISH: amuio, maní del monte, maní estrella, sacha inche, sacha inchi, sacha inchic, sacha yuchi, supua, yuchi
USES/NOTES: Seeds from this liana are eaten roasted like peanuts (*Arachis hypogaea*) and may be mashed to a paste. Seeds are the source of a high quality edible oil rich in omega-3 faty acids including α-linolenic acid (ALA), considered to have commercial promise. Leaves are eaten as a vegetable in places.
NATURAL RANGE: Lesser Antilles, southern Mexico, Nicaragua, Costa Rica, Panama, Amazonian Colombia, Ecuador, Peru, Bolivia and Brazil, the Guianas, and southern Venezuela
REFERENCES: Bussmann *et al.* 2009b, Dodson and Gentry 1978, Duke and Vásquez 1994, Hokche *et al.* 2008, Foster 1958, Funk *et al.* 2007, Krivankova *et al.* 2007, Mabberley 1987, MBG-Tropicos, Pérez *et al.* 2005, Sathe *et al.* 2002, Soukup 1970, Vásquez and Gentry 1989, Webster and Huft 1988

Plumeria rubra L.
FAMILY: Apocynaceae (dogbane)
ENGLISH: frangipani, pagoda tree, temple flower, temple tree
PORTUGUESE: jasmim-manga
SPANISH: franchipán, frangipán, flor de mayo
USES/NOTES: Flowers are edible and used for tea. Also medicinal and ceremonial to Buddhists.
NATURAL RANGE: Neotropical mainland

REFERENCES: Adams 1972, Bourke *et al.* 1987, Brako and Zarucchi 1993, Breedlove 1986, Facciola 1990, Mabberley 1987, Sommeijer *et al.* n.d.

Podocarpus macrophyllus (Thunb.) Sweet
FAMILY: Podocarpaceae (podocarpus), previously Taxaceae (yew)
ENGLISH: big-leaf podocarp, Japanese yew, plum pine, yew plum-pine, yew podocarpus
PORTUGUESE: pinheiro-budista, pinheiro-de-buda, podocarpo
SPANISH: cobola, pino
USES/NOTES: Soft, juicy, dark purple arils are eaten out of hand or in baked goods. Also a popular landscape hedge in warm regions.
NATURAL RANGE: Japan, Taiwan, and southeastern China, locally naturalized in warm regions
REFERENCES: de Laubenfels 1985, Kermath (notes), Tanaka 1976, Watkins and Sheehan 1975

Podocarpus oleifolius D.Don [syn. *P. macrostachys* Parl., *P. oleifolius* var. *macrostachys* (Parl.) J.Buchholz & N.E.Gray]
FAMILY: Podocarpaceae (podocarpus), previously Taxaceae (yew)
SPANISH: ciprecillo de montaña, cobola, hayuelo, olivo, pinete, pino romerón, saucasillo, sauce, saucecillo, saucesillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southeastern Mexico to Peru and Venezuela and perhaps Guyana
REFERENCES: de Laubenfels 1985, Martin *et al.* 1987, MBG-Tropicos, OAS 1973

Podophyllum peltatum L.
FAMILY: Berberidaceae (barberry)
ENGLISH: American mandrake, American mayapple, mandrake, mayapple, wild lemon
PORTUGUESE: limão-bravo
USES/NOTES: Ripe, yellow to somewhat purplish, round fruits of this perennial herb are eaten raw or in jellies. Leaves, roots, seeds, and unripe green fruits contain poisonous compounds useful in producing, anti-cancer medicines.
NATURAL RANGE: Eastern North America
REFERENCES: Gibbons 1962, Moraes *et al.* 2000, PlantaMed, Taylor 1998, Tomikel 1986, Tull 1978, Turner and Szczawinski 1979

Pogogyne douglasii subsp. *parviflora* (Benth.) J.T.Howell [syn. *P. parviflora* Benth.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Douglas' mesamint
USES/NOTES: Seeds have been used to flavor *pinole*, and leaves for tea.
NATURAL RANGE: California

REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Pogostemon cablin (Blanco) Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: patchouli, patchouly, patchuli
PORTUGUESE: patchuli
SPANISH: pachulí
USES/NOTES: Leaves are used to season foods, and its aromatic oil is used to flavor foods or scent perfumes, cosmetics, and soap.
NATURAL RANGE: India
REFERENCES: Facciola 1990, Guia Rural n.d., Morton 1976a, Usher 1974

Polaskia chichipe (Gosselin) Backeb. [syn. *Lemaireocereus chichipe* (Gossw.) Britton & Rose]
FAMILY: Cactaceae (cactus)
SPANISH: chichibe (tree), chichipe (tree), chichituna (fruit)
USES/NOTES: Edible fruits of this large tree-like cactus are sold in regional markets.
NATURAL RANGE: Oaxaca to Puebla, Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Facciola 1990, Martin *et al*. 1987

Polianthes tuberosa L.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave), Amaryllidaceae (amaryllis)
ENGLISH: Mexican tuberose, tuberose
SPANISH: amole, azucena, guia-chilla (Zapotec), nardo, tuberosa, vara de san josé
USES/NOTES: Edible flowers are used as a flavoring agent or cooked as a vegetable. Grown primarily today for its night-blooming fragrant flowers. Essential oil from the flowers are also used in perfumes.
NATURAL RANGE: Mexico, perhaps to Central America
REFERENCES: CONABIO, Davidse *et al.* 1994, Lott and García-Mendoza 1994, Mabberley 1987, MBG-Tropicos, Standley and Steyermark 1952a, Steinkraus 1983, Tanaka 1976

Poliomintha incana (Torr.) A.Gray
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: bush mint, desert rosemary, frosted mint, hoary rosemary-mint, mintbush, purple sage, rosemary mint
SPANISH: hierba de la menta
USES/NOTES: Hopi ate the plant raw or boiled. Flowers are used to season food.
NATURAL RANGE: Southwestern U.S., Chihuahua and perhaps San Luis Potosí and Tamaulipas, Mexico
REFERENCES: CONABIO, Kirk 1970, Martínez-Gordillo *et al*. 2013, LBJWC, MBG-Tropicos, Uphof 1968, Yanovsky 1936

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Poliomintha longiflora A.Gray
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Mexican oregano, rosemary mint
SPANISH: orégano
USES/NOTES: Aromatic leaves are used as a spice.
NATURAL RANGE: North-central and northeastern Mexico from Southern Nuevo León to Querétaro
REFERENCES: CONABIO, Facciola 1990, Lattore and Latorre 1977

Poliomintha maderensis Henrickson
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: lavender spice, Mexican oregano, rosemary mint
SPANISH: orégano
USES/NOTES: Aromatic leaves are dried and used as a spice. The plant is often confused with *P. incana and P. longiflora.*
NATURAL RANGE: Nuevo León and perhaps Coahuila in northern Mexico
REFERENCES: Arnold 2008, CONABIO, Martínez-Gordillo *et al*. 2013, MBG-Tropicos

Polygala nitida var. *lithophila* (S.F.Blake) T.Wendt
FAMILY: Polygalaceae (milkwort)
ENGLISH: milkwort, shining milkwort
SPANISH: tsakam tsak mokok (Huastec)
USES/NOTES: Swollen orange to brown roots are eaten in the Huasteca region of Mexico.
NATURAL RANGE: Southern, central, and eastern Mexico
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos, Wendt 1979

Polygonatum biflorum (Walter) Elliott [syn. *P. biflorum* var. *commutatum* (Schult. & Schult.f.) Morong, *P. commutatum* (Schult. & Schult.f.) A.Dietr., *P. giganteum* A.Dietr.]
FAMILY: Liliaceae (lily)
ENGLISH: American Solomon's seal, great Solomon's seal (western variety), sealwort, small Solomon's seal (eastern variety), smooth Solomon's seal, Solomon's seal
USES/NOTES: Rhizomes and young shoots are eaten cooked.
NATURAL RANGE: Much of North America north of Mexico from northeastern New Mexico, eastern Montana, and eastern Saskatchewan to the East Coast from Quebec and southern Maine to northern Florida
REFERENCES: Gibbons and Tucker 1979, LBJWC, Peterson 1977, Uphof 1968, USDA-ARS, Yanovsky 1936

Polygonum aviculare L.
FAMILY: Polygonaceae (buckwheat)

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ENGLISH: birdweed, doorweed, dooryard knotweed, English knotgrass, knotgrass, knotweed, lowgrass, pigweed, pinkweed, prostrate knotweed, smartweed, wireweed
FRENCH: renouée des oiseaux
PORTUGUESE: erva-de-bicho-dos-passarinhos, sempre-noiva-dos-passarinhos
SPANISH: correhuela europea, lengua de pájaro, pasto del chancho, sanchucachu, sanguinaria
USES/NOTES: Plant is used as a spice, however intestinal irritation may result by eating as a salad or cooked vegetable. Seeds have been used for *pinole.*
NATURAL RANGE: Uncertain, generally considered a European plant that is naturalized in the Americas, although Forzza suggests that it is native to southern and southeastern Brazil
REFERENCES: CONABIO, FNAEC 2005, Forzza 2010, Mösbach 2000, Tull 1978, USDA-ARS, Yanovsky 1936

Polygonum cuspidatum Sieb. & Zucc. [syn. *Reynoutria japonica* Houtt.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Japanese knotweed, knotweed, Mexican bamboo
USES/NOTES: Young shoots are used as a salad or cooked green, though they can cause intestinal irritation, stems can be made into jelly, and roots are edible cooked.
NATURAL RANGE: East Asia, naturalized in North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Harrington 1967, Peterson 1977, Tomikel 1986

Polygonum douglasii Greene
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Douglas knotweed
USES/NOTES: Seeds have been made into flour.
NATURAL RANGE: Western U.S. west of the Rockies, northern Great Plains, Upper Midwest excluding Wisconsin, and the northeastern U.S., and most of temperate Canada
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Polygonum erectum L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: erect knotweed, upright knotweed
USES/NOTES: Domesticated for its edible seeds in the eastern U.S. some 2,500 years ago, though now, largely lost from cultivation.
NATURAL RANGE: Much of the U.S. and temperate Canada
REFERENCES: Mueller 2017, USDA-NRCS

Polygonum odoratum Lour. [includes *Persicaria odorata* (Lour.) Soják]
FAMILY: Polygonaceae (buckwheat)

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ENGLISH: Cambodian mint, hot mint, Vietnamese cilantro, Vietnamese coriander, Vietnamese mint
USES/NOTES: Leaf is eaten raw or added to soups at the end of cooking.
NATURAL RANGE: Southeast Asia, cultivated in the Americas
REFERENCES: USDA-NRCS

Polypodium glycyrrhiza D.C.Eaton
FAMILY: Polypodiaceae (polypody)
ENGLISH: licorice fern, many-footed fern, sweet root, tree fern
USES/NOTES: Licorice-flavored sweet rhizomes are edible. The rhizome contains osladin, and sweet saponin that is several hundred times sweeter than sugar. Also a hardy fern for landscaping.
NATURAL RANGE: North American Pacific coast from Alaska to central California and Pacific coast of Asia, cultivated elsewhere
REFERENCES: FNAEC 1993, Mabberley 1987

Pontederia cordata L. [syn. *P. lanceolata* Nutt.]
FAMILY: Pontederiaceae (pickerel-weed or water-hyacinth)
ENGLISH: pickerel weed, pickerelweed
USES/NOTES: Seeds are eaten raw, roasted, or ground to make cereal or flour, and leaves are eaten cooked.
NATURAL RANGE: Eastern temperate North America to the Neotropics
REFERENCES: Duke 1972, Fernald *et al.* 1958, Gibbons and Tucker 1979, Tomikel 1986, Tull 1978, Uphof 1968

Populus alba L.
FAMILY: Salicaceae (willow)
ENGLISH: abele, poplar, silver poplar, silverleaf poplar, white poplar
PORTUGUESE: álamo, choupo-branco
SPANISH: álamo blanco
USES/NOTES: Dried inner bark is ground into flour for bread or cut into strips and eaten raw or cooked in soup.
NATURAL RANGE: Europe, North Africa, and western Asia, cultivated in the Americas
REFERENCES: Grupo de Comunicação Três 1998, Tomikel 1986, USDA-ARS

Populus deltoides subsp. *wislizeni* (S.Watson) Eckenwalder [syn. *P. wislizeni* (S.Watson) Sarg.]
FAMILY: Salicaceae (willow)
ENGLISH: cottonwood, Rio Grande cottonwood
PORTUGUESE: choupo
SPANISH: álamo, álamo deltoides, chopo
USES/NOTES: Pueblo people have eaten the catkins. Inner bark, leaf buds, and seeds also are said to be edible.
NATURAL RANGE: Colorado through Texas and northern Mexico
REFERENCES: PFAF, Uphof 1968, Yanovsky 1936

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Populus grandidentata Michx.
FAMILY: Salicaceae (willow)
ENGLISH: bigtooth aspen, Canadian aspen, large-toothed aspen
USES/NOTES: Cambium has been eaten boiled.
NATURAL RANGE: Eastern North America
REFERENCES: Uphof 1968, Yanovsky 1936

Populus tremuloides Michx.
FAMILY: Salicaceae (willow)
ENGLISH: aspen poplar, quaking aspen, trembling aspen
PORTUGUESE: choupo
SPANISH: alamillo, alamillo temblón, álamo blanco, álamo temblón, gusa'lo' (Rarámuri)
USES/NOTES: Sap and inner bark are edible.
NATURAL RANGE: Much of Canada, the U.S. excluding the southeast, and northern and central Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Munz 1974, USDA-NRCS, Yanovsky 1936

Poraqueiba guianensis Aubl.
FAMILY: Icacinaceae (icacina)
PORTUGUESE: mari, umari
SPANISH: umarí
USES/NOTES: Oily fruits are edible. Cultivated beyond its natural range in northeastern Peru and likely elsewhere.
NATURAL RANGE: Northeastern and north-central Amazonian Brazil, the Guianas, probably southern Venezuela, and perhaps beyond to Chiriquí, Panama
REFERENCES: MBG-Tropicos, Shanley *et al*. 2011, Vásquez 1997

Poraqueiba paraensis Ducke
FAMILY: Icacinaceae (icacina)
PORTUGUESE: mari, mari-gordo, umari, umari-amarelo
SPANISH: guacurí, humarí, marí, nemote, umarí, umarí amarillo, umarí rojo
USES/NOTES: Orange-yellowish, generally oblong, oily fruits are esteemed regionally for their fleshy mesocarps, eaten out of hand or fermented. Mesocarps also are a cooking oil source. Widely cultivated trees have become scarce in the wild.
NATURAL RANGE: Eastern and central Amazonia to southern Venezuela, perhaps into southeastern Colombia
REFERENCES: Cavalcante 1991, IBGE 1980, Kermath (notes), MBG-Tropicos, Peret 1985, Shanley *et al*. 2011, Silva *et al*. 1977

Poraqueiba sericea Tul.
FAMILY: Icacinaceae (icacina)
PORTUGUESE: mari, mari-gordo, mari-preto, umari

SPANISH: humarí, marí negro, umarí, umarí negro
USES/NOTES: Brownish, generally oblong, oily fruits are esteemed regionally for their fleshy mesocarps, especially around Iquitos, Peru, eaten out of hand or fermented. Mesocarps also are a cooking oil source, used to fry fish. Leaves are made into a medicinal tea.
NATURAL RANGE: Central and western Amazonia
REFERENCES: Cavalcante 1991, Ducke 1946, Duke and Vásquez 1994, IBGE 1980, Kermath (notes), Peret 1985, Shanley *et al*. 2011, Silva *et al*. 1977, Soukup 1970, Vásquez and Gentry 1989, von Reis Altschul 1973, von Reis Altschul and Lipp 1982

Porcelia nitidifolia Ruiz & Pav.
FAMILY: Annonaceae (custard-apple)
SPANISH: manga micuña, sapato de perro, zapatillo, zapote de perro
USES/NOTES: Creamy yellow to orange fruit pulp is edible.
NATURAL RANGE: Amazonian Bolivia, Ecuador, and Peru
REFERENCES: Brako and Zarucchi 1993, Martin *et al*. 1987, MBG-Tropicos

Porcelia ponderosa (Rusby) Rusby [syn. *P. saffordiana* Rusby] [perhaps subordinate to *P. nitidifolia* Ruiz & Pav.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: ata-amarela, ata-brava, manga-de-anta
SPANISH: huevo de potro, pacobilla
USES/NOTES: Large fruits, sometimes reaching 30 kilograms, are edible.
NATURAL RANGE: Amazonian Bolivia, Peru, and adjacent Brazil (state of Acre)
REFERENCES: Brako and Zarucchi 1993, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, UFA/NYBG

Porophyllum gracile Benth.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: slender poreleaf
SPANISH: hestej (Guarijío), hierba de venado, jestej (Guarijío), odora
USES/NOTES: Aromatic aerial parts are used for tea.
NATURAL RANGE: Baja Peninsula, western and northern Chihuahua, northern Sinaloa, Sonora, southern Arizona, southern California, southwestern New Mexico, southern Nevada, southern Utah, and the westernmost tip of Texas
REFERENCES: CONABIO, Pío-León *et al*. 2017, USDA-NRCS

Porophyllum linaria (Cav.) DC.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: chepiche, chepito, cola de coyote, pápaloquilitl (Nahuatl), pepicha, pipicha
USES/NOTES: Strongly flavored and scented leaves are similar to, and used like cilantro in Mexican cooking, especially to flavor meats and soups.

NATURAL RANGE: Central and southern Mexico
REFERENCES: CONABIO, Kermath (notes), Soule 2011

Porophyllum punctatum (Miller) Blake
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: eek' puk che' (Maya), hierba de dunas costeras, hierba del venado, mal de ojo, paloquelite, pech' uk' (Maya), pech'uk-il (Maya), pioja, pio-jillo (Nahuatl), piojillo, piojo, pipisca de venado, pipitzcaquilitl, quelite, ruda de monte, sorrio, tepalcachu, ucuchoo, uk' che' (Maya), uk' xiw (Maya), xiiw (Maya), xpechuekil, yerba de piojo, ziz'
USES/NOTES: Aromatic leaves are used like cilantro in the Yucatán.
NATURAL RANGE: Mexico from southern Chihuahua and Sinaloa in the west and Hidalgo in the east, south through northern Central America to Nicaragua
REFERENCES: Arellano Rodríguez *et al*. 2003, CONABIO, MBG-Tropicos

Porophyllum ruderale (Jacq.) Cass. [syn. *P. ruderale* subsp. *macrocepholum* (DC.) R.R.Johnson, *P. ruderale* var. *macrocepholum* (DC.) Cronquist, *P. macrocepholum* DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Bolivian cilantro, Bolivian coriander, papalo, poreleaf, summer cilantro, yerba porosa
PORTUGUESE: arnica-do-mato, cravo-de-urubu
SPANISH: chapáhuate (Totonac), chucha, cilandro boliviano, gallenaza, killi (Quichua), mampuito, mampuritu, matadolor, mithith (Huastec), papalo, pápalo, papaloquelite, pápaloquelite, pápaloquilitl (Nahuatl), pucsnancaca, quillquiña, quilquiña, quirquiña, ruda de gallina, tepalcasho, tepegua, venadillo, xac'ani, yerba porosa
USES/NOTES: Piquant leaves with a distinct citrus-like aroma and flavor are used like those of cilantro (*Coriandrum sativum*), and are found in local markets in Mexico including the San Andrés Tuxtlas region.
NATURAL RANGE: Southwestern U.S. border region from southern California to western Texas, Mexico, Central America, and South America excluding Chile and southern Argentina
REFERENCES: Alcorn 1984, CONABIO, Farias Castro *et al*. 2012, Forzza 2010, Ibarra-Manríquez *et al*. 1997, Johnson 1969, Kermath (notes), LBJWC, Magaña Alejandro 2006, Ranieri 2014-2016, USDA-ARS

Portulaca oleracea L. [syn. *P. pilosa* var. *marginata* (Kunth) Kuntze, *P. retusa* Engelm.] [may include *P. pilosa* L.]
FAMILY: Portulacaceae (purslane)
ENGLISH: common purslane, hog bhajee, little hogweed, purslane, pursley, pusley, pussley, red root, verdolaga, verdolagas, wild portulaca

PORTUGUESE: beldroega, beldroega-da-horta, beldroega-pequena, beldroega-vermelha, berdolaga, berdorega, berdorrega, berduega, bredo-de-porco, caaponga, onze-horas, ora-pro-nobis, ora-pro-nóbis, porcelana, salada-de-negro, salgadeira, verdolaga
SPANISH: aurarra (Huichol), caá pungá, chamó, fique, itzmiquilitl (Nahuatl), kabal-chum, llutuyuyu, mixquilitl (Nahuatl), nocuana-zeeche (Zapotec), páats mo'ol t'u'ul (Maya), pi-tu-le (Chontal), pitzitzhual (Huastec), pítzizemal, quelite, shenshe, tequilitl, tezmitl, tzonquilitl, tzutcaní (Otomí), uadela (Cuicateco), verdolaga, xanab mukuy, x'pulcac (Totonac), xukul, xúukul, yuyo, zheeche (Zapotec)
USES/NOTES: Young, protein-rich stems and leaves are eaten like spinach (*Spinacia oleracea*) and are taken medicinally, usually as tea. Stems, flowers and seeds also are eaten.
NATURAL RANGE: uncertain, perhaps Eurasia, possibly to Western North America, now cosmopolitan
REFERENCES: Bourke *et al.* 1987, Bye 1981, CONABIO, Duke 1992, Estrella 1991, Foster and Cordell 1992, Guia Rural 1990, Honychurch 1980, IBGE 1980, Kermath (notes), MBG-Tropicos, Omawale 1973, USDA-NRCS, Yamaguchi 1983

Portulaca pilosa L. [syn. *P. pilosa* var. *halimoides* (L.) Kuntze] [perhaps subordinate to *P. oleracea* L.]
FAMILY: Portulacaceae (purslane)
ENGLISH: hairy pigweed, hairy portulaca, kiss-me-quick, pink purslane, shaggy purslane, verdolaga
PORTUGUESE: alecrim-de-são-josé, amor-crescido, beldroega, caaponga, flor-de-onça, flor-de-um-dia, perrexi
SPANISH: amor de un rato, arroz-xiu, chisme, escúptama, flor de las once, flor de mediodía, flor de once, hierba del pujo, sanguinaria, ts'ay och (Maya), tsakam tsatsa'ts'ojol (Huastec), verdolaga, xanab mukuy (Maya)
USES/NOTES: Young succulent leaves are eaten cooked or prepared as a medicinal tea.
NATURAL RANGE: Southern U.S. to much of Brazil and Peru, widely naturalized
REFERENCES: Accorsi *et al.* n.d., Alcorn 1984, Carneiro Martins 1989, CONABIO, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, MBG-Tropicos, Nellis 1994, USDA-ARS

Posoqueria latifolia (Rudge) Schult. [syn. *Gardenia suaveolens* Vell.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: Brazilian oak, monkey apple, needle-flower tree, perfume tree, tree jasmine
PORTUGUESE: bacupari-açu, fruta-de-mono, jasmim-de-monte

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SPANISH: azucena, boca de vieja, boca vieja, castarica, fruta de mono, guayaba de mono, huitillo, jicarita, palo de peine, sacha huito, tucuico, yazmín de árbol, yema de huevo
USES/NOTES: Golf-ball sized to larger yellow fruit contains a sweet edible aril that is eaten locally.
NATURAL RANGE: Neotropics from southern Mexico, Belize and the Greater Antilles to Bolivia and throughout Brazil
REFERENCES: CONABIO, CTFS n.d., Duke 1986, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al*. 1987, MBG-Tropicos, Ochoa-Gaona *et al*. 2011, Starr Virtual Herbarium, von Reis Altschul 1983

Posoqueria longiflora Aubl.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: needle-flower, needle-flower tree
SPANISH: kamadani
USES/NOTES: Small, yellow fruit is edible.
NATURAL RANGE: Tropical South America including Venezuela, Colombia, Ecuador, Peru, Bolivia, Brazil, and the Guianas
REFERENCES: Facciola 1990, MBG-Tropicos, Pérez-Arbeláez 1956, Renner *et al.* 1990

Potalia amara Aubl. [syn. *Nicandra amara* (Aubl.) Gmel.]
FAMILY: Gentianaceae (gentian), previously Loganiaceae (butterfly-bush) or Potaliaceae (potalia)
PORTUGUESE: anabi, pau-de-cobra
SPANISH: curarina, curarina sacha, dapi tsuwake (Aguaruna), feririsï (Siona), mesekar nuka (Jívaro), sacha curarina, yampák (Jívaro)
USES/NOTES: The Chácobo of Bení, Bolivia reportedly eat the fruit. Also many medicinal uses are indicated including to treat snake bites. An infusion of leaves is ingested to treat diarrhea. *Potalia amara* Aubl. was once considered the only species of the genus with the range presented here. The genus was split into eight species each with more restricted distributions (Struwe and Albert). With *P. amara* restricted to French Guiana and Amapá, Brazil, it may have been misidentified. The reference to the Chácobo may instead involve *P. resinifera* Mart.
NATURAL RANGE: Amazonian Brazil (Amapá and Acre), Amazonian Bolivia, Ecuador, and Peru, lowlands of Colombia, southern Venezuela, the Guianas, Panama, and Nicaragua
REFERENCES: Ayala Flores 1984, Boom 1989, Forzza 2010, Mabberley 1987, MBG-Tropicos, Renner *et al.* 1990, Silva *et al.* 1977, Steyermark *et al.* 1995, Struwe and Albert 2004

Potamogeton natans L.
FAMILY: Potamogetonaceae (pondweed)

ENGLISH: broad-leaved pondweed, fishweed, floating-leaf pondweed, floating pondweed, pondweed
USES/NOTES: Rhizomes are edible.
NATURAL RANGE: North temperate and warm regions
REFERENCES: Brako *et al.* 1995, Harrington 1967, Mabberley 1987, Uphof 1968, USDA-NRCS

Potentilla anserina L. [syn. *Argentina anserina* (L.) Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: Argentina silverweed, argentine, cinquefoil, common silverweed, five-finger grass, five-leaf grass, goose grass, goose tansy, hoary cinquefoil, moor grass, silverweed, silverweed cinquefoil
PORTUGUESE: ansarinha
SPANISH: argentina, hierba de los pájaros
USES/NOTES: Rhizomes may be eaten raw, boiled, fried, or roasted, and are said to taste like like either parsnips (*Pastinaca sativa*) or sweet potatoes (*Ipomoea batatas*). Roots also are eaten candied and leaves are made into tea.
NATURAL RANGE: North temperate regions, naturalized in Argentina and elsewhere
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons and Tucker 1979, Harrington 1967, Harris 1972, Peterson 1977, Yanovsky 1936, Zuloaga *et al.* 2008

Potentilla erecta (L.) Raeusch.
FAMILY: Rosaceae (rose)
ENGLISH: common tormentil, erect cinquefoil, rough-fruited cinquefoil, septfoil, sulphur cinquefoil, tall cinquefoil, tormentil
PORTUGUESE: potentila, sete-em-rama, tormentilha
SPANISH: cincoenrama, cinco en rama, cinco en rama leñosa, potentil, potentilla
USES/NOTES: Rhizomes have been used like tea. Author name “Raeusch.” Is also seen as “Raüsch.”.
NATURAL RANGE: Temperate Eurasia, introduced in the Americas and rarely naturalized
REFERENCES: CONABIO, Fernald 1950, Scoggan 1978, Uphof 1968, USDA-NRCS, Zuloaga *et al.* 2008

Poulsenia armata (Miq.) Standl.
FAMILY: Moraceae (mulberry)
PORTUGUESE: chanchama
SPANISH: cocuá, corocho, tachiore
USES/NOTES: Fruit pulp is edible. Bark fibers are used for cloth.
NATURAL RANGE: Southern Mexico, Central America, Colombia, Ecuador, Peru, Bolivia, and western Amazonian Brazil

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REFERENCES: Breedlove 1986, Brako and Zarucchi 1993, Martin *et al.* 1987, Renner *et al.* 1990, UFA/NYBG

Pourouma acuminata Mart. ex Miq.
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
PORTUGUESE: imbaúba-puruma, mapati
SPANISH: sacha uvilla, uvilla
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Peru and Brazil
REFERENCES: Berg *et al.* 1990, Martin *et al.* 1987

Pourouma bicolor Mart. [syn. *P. bicolor* subsp. *bicolor*, *P. schultesii* Cuatrec. (unresolved)]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
PORTUGUESE: garguaba, imbaúba, imbaúbarana, mapati, mapatirana, tamaoquare, torém-abacate
SPANISH: airo cuiya (Secoya), caimarón de mico, cay-bari-cay, chaparro guarunero, cirpe hembra, cirpe macho, cormi, cucura, cucure, cuiya'i (Secoya), guarumo (Huaorani), hintitoca (Huaorani), hintitunca (Huaorani), intitonca (Huaorani), iquitoca (Huaorani), kaibarikayek (Pemon), mintitonca (Huaorani), paú shuina, quiyai (Secoya), sacha ubilla, sarasara, sirpe hembra, sirpe macho, uva de monte, uva menueda, uvo
USES/NOTES: Round green drupes of the small to medium sized tree (to 25m or more) are eaten locally throughout the range.
NATURAL RANGE: Amazonia into the Pantanal and the Guianas
REFERENCES: Bennett *et al.* 2001, Berg *et al.* 1990, Forzza 2010, MBG-Tropicos, UFA/NYBG

Pourouma bicolor subsp. *tessmannii* (Mildbr.) C.C.Berg & Heusden [syn. *P. tessmannii* Mildbr.]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
SPANISH: shuiya, tacona de monte real, tanta shuiya, tentar shuina, tentar shuiya, tsatsafaje tsaja (Cofán), tzatzafaje tsaja (Cofán), uva áspera, uva de monte
USES/NOTES: Fruits are eaten out of hand locally.
NATURAL RANGE: Amazonian Bolivia, Ecuador and Peru
REFERENCES: Bennett *et al.* 2001, Berg *et al.* 1990, MBG-Tropicos

Pourouma cecropiifolia Mart. [syn. *P. edulis* Dufr., *P. sapida* H.Karst., *P. uvifera* Rusby]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: Amazon grape, Amazon tree grape, grape tree, uvilla

PORTUGUESE: ambaúba-do-vinho, ambaúva-mansa, cucura, cucuva, embaúba, imbaúba, imbaúba-do-vinho, imbaúba-mansa, imbaúba-de-cheiro, inbaúba, mapati, purumã, purumã-í, sucuba, sucuúba, tararanga-preta, uva-da-amazônia
SPANISH: ambaibauva, baacohe, caimarón, caimarón guarumo, caimarón silvestre, caime, caimurro, camuirro, chimiqua, cocura, cucura, guarumo, gurucaná, hiye, joyahiye, puruma, quëxquixauini, sacha ubilla, sacha uvilla, sadajii, sirpe, suia, tanaribe, toren uva, ubilla, uva, uva caimarona, uva del monte, uva silvestre, uvilla, uvo, xaquitato
USES/NOTES: Widely cultivated for its pleasant tasting, grape-like fruit, eaten out of hand or made into beverages.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, Bolivia, Brazil (Amazonas and Acre), and Venezuela
REFERENCES: Balick 1985, Berg *et al.* 1990, Berg and Rosselli 1993, Boom 1987, Bourke *et al.* 1987, Cavalcante 1991, Clement *et al.* 1982, Duke and Vásquez 1994, Kermath (notes), Leung 1961, Morton 1987a, Pedrosa *et al.* 2018, Posey 1984, Schultes 1977b, Silva *et al.* 1977, Soukup 1970, Vásquez and Gentry 1989

Pourouma guianensis Aubl. [syn. *P. guianensis* subsp. *guianensis*]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
ENGLISH: buruma, sandpaper
PORTUGUESE: amapati, embaúba-da-mata, embaúba-lixa, imbaúba-torém, imbaúbarana, itararanga, lixa-do-mato, mapati, pau-de-jacu, sucuba, tararanga-branca, torém-folha-de-lixa
SPANISH: ambaibo uva, amía-yek, chaparro de agua, papaquillo, papaya del monte, sacha ubilla, sacha uvilla, ubilla, uvilla, uvilla blanca, shuiyá, tacona bacalau
USES/NOTES: Fruits are edible.
NATURAL RANGE: Humid tropical South America from Venezuela to Brazil and Bolivia
REFERENCES: Balée and Gély 1989, Berg *et al.* 1990, Duke and Vásquez 1994, IBGE 1980, UFA/NYBG

Pourouma herrerensis C.C.Berg
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
SPANISH: sacha ubilla, sacha uvilla
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Peru
REFERENCES: Berg *et al.* 1990, Duke and Vásquez 1994

Pourouma melinonii Benoist
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)

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SPANISH: de'a naei (Piaroa), moioi-emdu (Ye'kuana), shono-shono (Yanomami), yohe (Huaorani)
USES/NOTES: Dark purple fruits are eaten by the Piaroa and Yanomami of southern Venezuela.
NATURAL RANGE: Amazonian Brazil, Peru, Ecuador, Colombia, Venezuela, the Guianas, and Panama
REFERENCES: MBG-Tropicos, Zent 1992

Pourouma minor Benoist
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
PORTUGUESE: caramuri, torém, torém-abacate
SPANISH: majagua, sacha ubilla, shuvija, uvilla, uva silvestre
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia to Nicaragua
REFERENCES: Berg *et al.* 1990, Duke and Vásquez 1994, Forzza 2010, UFA/NYBG

Pourouma mollis Trécul [syn. *P. mollis* subsp. *mollis*]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
PORTUGUESE: ama'yrary, imbaúba, imbaúbarana-vermelha, mapatirana, sa-ouro, tararanga, tararanga-vermelha, uva-de-macaco
SURINAME: boroma, uvilla macho, moyoi (Ye'kuana)
USES/NOTES: Fruits are edible.
NATURAL RANGE: Greater Amazonia, subsp. *mollis* (if considered a distinct taxon) restricted to the Guianas, southern Venezuela, and Pará, Brazil
REFERENCES: Balée and Gély 1989, Berg *et al.* 1990, MBG-Tropicos

Pourouma tomentosa Mart. ex Miq. [syn. *P. tomentosa* subsp. *tomentosa*]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
PORTUGUESE: ambaúba-do-vinho, imbaúba-do-vinho
SPANISH: chaparro guarunero, chaparro montañero, chiricaba, cocora, cocora montanera, cucura, paú shuina, paú shuiya, sacha ubilla, sacha uvilla, sasladek, uva de monte
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador, Peru and Venezuela and the Guianas
REFERENCES: Bennett *et al.* 2001, Berg *et al.* 1990

Pourouma villosa Trécul [syn. *P. laevis* Benoist]
FAMILY: Urticaceae (nettle), previously Cecropiaceae (cecropia or tree grape) or Moraceae (mulberry)
FRENCH: bois canon, papaye

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PORTUGUESE: embaúba-branca, imbaúba-benguê, imbaúba-branca, imbaúba-de-cheiro-uvilha
SPANISH: uva de monte
SURINAME: boroma, kobé, manbospapaja, pourouma, puruma, yarayara
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, and Brazil and the Guianas
REFERENCES: Bennett *et al.* 2001, Berg *et al.* 1990, MBG-Tropicos

Pouteria amygdalicarpa (Pittier) T.D.Penn. [syn. *Sideroxylon amygdalicarpum* Pittier]
FAMILY: Sapotaceae (sapodilla)
SPANISH: chupón, chupón colorado, níspero colorado, níspero monte, níspero zapote, sapotillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Costa Rica, Panama, Colombia, and Venezuela, to 1,250 meters
REFERENCES: Martin *et al*. 1987, Pennington 1990, Steyermark *et al.* 1995

Pouteria arguacoensium (H.Karst.) Baehni [syn. *Lucuma arguacoensium* H.Karst.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: manzana, manzano, nawe
USES/NOTES: Fruit pulp is edible and similar in taste to the unrelated mangosteen (*Garcinia mangostana*).
NATURAL RANGE: Magdalena Valley, Colombia
REFERENCES: Martin *et al*. 1987, Pennington 1990, Uphof 1968

Pouteria bilocularis (H.J.P.Winkl.) Baehni
FAMILY: Sapotaceae (sapodilla)
ENGLISH: moraballi
PORTUGUESE: abiurana
SPANISH: ambi caspimuyo (Quichua), gallo runto, meyengúwemo (Huaorani), palo de veneno, quinilla
USES/NOTES: Potentially large tree (to 45m) produces small yellow fruit with thin sweet pulp that is eaten locally.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador, Peru and Venezuela and the Guianas
REFERENCES: MBG-Tropicos, Pennington 1990

Pouteria bullata (S.Moore) Baehni
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, bapeba, guacá, guapeva, guapeva-vermehla
USES/NOTES: Threatened by habitat loss, the sweet fruit to 6cm long is eaten out of hand when quite ripe.

NATURAL RANGE: Atlantic coastal forest of southeastern Brazil from the states of São Paulo, Rio de Janeiro, Espírito Santo, and southern coastal Bahia
REFERENCES: Forzza 2010, Lorenzi *et al*. 2000, Pennington 1990

Pouteria butyrocarpa (Kuhlm.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: cupão, fruta-de-manteiga, pão-do-mato
USES/NOTES: Fruit reportedly is delicious. Cotyledons have a high oil content and may have potential commercial value, although the tree is considered rare due to its limited range and endangered due to habitat destruction.
NATURAL RANGE: Atlantic coastal rainforests of southern Bahia and Espírito Santo, Brazil
REFERENCES: Alves-Araújo *et al*. 2014, Pennington 1990

Pouteria caimito (Ruiz & Pav.) Radlk. [syn. *P. laurifolia* (Gomes) Radlk., *Achras caimito* Ruiz & Pav., *Labatia caimito* (Ruiz & Pav.) Mart., *Lucuma caimito* Roem. & Schult., *Lucuma lasiocarpa* (Mart.) A.DC. in DC., *Lucuma laurifolia* (Gomes) DC.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: asipoka, asipokoballi, canistel, egg fruit, yellow star apple
PORTUGUESE: abeiro, abi, abiu, abiurana, abiurana-aquariquara, abiurana-do-caranzal, abiurana-seca, abiurana-vermelho, caimito, guapeba, ymaad
SPANISH: abio, abiú, árbol de purma, auinaquina, caimitillo, caimito, caimo, cajui, cajure, canistel, cauje, caimitillo, madura verde, melaito, purgo, quëo, quinilla, quinilla caimitillo, sacha quinilla, temara, temare, temare amarillo, temari, temure, toa, tocino caimito, yarazo
USES/NOTES: Fruit is considered among the best tasting sapotaceous fruits, though sticky latex makes it somewhat difficult to eat. Widely cultivated, especially around homes, and sold in markets.
NATURAL RANGE: uncertain, perhaps from Costa Rica through Amazonia, to coastal Brazil, perhaps first cultivated in eastern Peru
REFERENCES: Boom 1987, Bourke *et al*. 1987, Branch and Silva 1983, Cavalcante 1991, Clement 1989, Ducke 1946, Duke and Vásquez 1994, Guia Rural n.d., Kermath (notes), Leung 1961, Morton 1987a, Pennington 1990, Popenoe 1974, Silva *et al*. 1977

Pouteria campechiana (Kunth) Baehni [syn. *Lucuma campechiana* Kunth, *L. nervosa* A.DC., *L. palmeri* Fernald, *L. salicifolia* Kunth]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: canistel, egg fruit, jácana, mamee ciruela, Mexican sapodilla, yellow sapote
PORTUGUESE: caimito

SPANISH: caca de niño, caimitillo, caimito de monte, caniste, caniste zapotillo, caniste zapotillo blanco, canistel, fruta huevo, huevo vegetal, huicón, guacamo, guicume, huecamo, huecome nisperillo, huicame, huicume, kakixo, kanixte, lúcuma, macuá, mante, narraco, nisperillo, ocotillo, sapote amarillo, sarocloco, trompillo, zapote amarillo, zapote blanco, zapote borracho, zapote de niño, zapote tatú, zapotillo, zapotillo blanco, zapotillo blanco caniste, zapuyul
USES/NOTES: Small to large, egg-shaped, yellow fruits, common in markets throughout its range, are much appreciated.
NATURAL RANGE: Southern Mexico through Panama, cultivated elsewhere
REFERENCES: Alcorn 1984, Breedlove 1986, Campbell 1984, Duke 1986, León 1987, Leung 1961, Martin *et al*. 1987, Molina 1975, Morton 1987a, OAS 1973, Pennington 1990, Popenoe 1974

Pouteria cayennensis (A.DC.) Eyma
FAMILY: Sapotaceae (sapodilla)
SPANISH: amarun-yek
USES/NOTES: Fruits are edible.
NATURAL RANGE: Southern Venezuela, Guyana, and French Guiana
REFERENCES: Pennington 1990

Pouteria chiricana (Standl.) Baehni
FAMILY: Sapotaceae (sapodilla)
SPANISH: níspero, níspero colorado, níspero de monte
USES/NOTES: Fruits are edible.
NATURAL RANGE: Southern Nicaragua, Costa Rica, Panama, and northern Colombia
REFERENCES: Pennington 1990

Pouteria cladantha Sandwith
FAMILY: Sapotaceae (sapodilla)
ENGLISH: haimara kushi
PORTUGUESE: abiurana-seca, caramuri-preto
SPANISH: acuchipuru mira, cacho venado, palo de ardilla, pulguillo, quinilla caimitillo
USES/NOTES: Fruit is said to be sweet.
NATURAL RANGE: Colombia, Venezuela, the Guianas, and Amazonian Brazil and Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Pennington 1990

Pouteria collina (Little) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: caimitillo, caimitillón, caimito trapichero, caimitu teiug (Awá), caimo, caimo trapichero
USES/NOTES: Sweet orangish fruit aril is eaten locally.
NATURAL RANGE: Pacific coast of northern Ecuador and Colombia

REFERENCES: MBG-Tropicos, Pennington 1990

Pouteria cuspidata (A.DC.) Baehni
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bastard kooteritiballi, courouitaballi, kokeritiballi, kooteritiballi
PORTUGUESE: abiurana, abiurana-flor-miuda, abiurana-matamata, jara, maparajuba de mata
SPANISH: caimitillo, purguillo felix, taymarito, temare
USES/NOTES: Fruit is said to be sweet.
NATURAL RANGE: Colombia, southern Venezuela, Guyana, and Amazonian Brazil, Peru, and Bolivia
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Pouteria cuspidata subsp. *robusta* (Mart. & Eichler) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, cabecudo, maparajuba
SPANISH: caimitillo, caimito, níspero, temare, yuquito
USES/NOTES: Fruit is said to be sweet.
NATURAL RANGE: Panama, Colombia, Venezuela, Suriname, French Guiana, and Amazonian Peru and Brazil
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Pouteria dominigensis (C.F.Gaertn.) Baehni [syn. *Lucuma serpentaria* Kunth]
FAMILY: Sapotaceae (sapodilla)
SPANISH: jocuma, sapote culebra, sapotillo, siguapa, yema de huevo
USES/NOTES: Fruit is said to be sweet.
NATURAL RANGE: The Bahamas, Cuba, Hispaniola, and South Florida
REFERENCES: Díaz *et al*. 2006, Martin *et al*. 1987, Pennington 1990

Pouteria durlandii (Standl.) Baehni
FAMILY: Sapotaceae (sapodilla)
ENGLISH: asipokoballi, mammey cedera, mammey cederia, plantain stick
SPANISH: caimito blanco, cosahuico, lucumito, zapotilla hoja ancha, zapotillo, zapotillo blanco
USES/NOTES: Smooth, 2.5 cm long fruit is sweet.
NATURAL RANGE: Atlantic Mexico and Central America, Colombia, Venezuela, Guyana, southeastern Brazil, Amazonian Peru and Bolivia, and possibly Amazonian Brazil
REFERENCES: Pennington 1990, Mutchnick and McCarthy 1997, Salick 1992

Pouteria egregia Sandwith
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kokeritiballi
PORTUGUESE: cururu
SPANISH: purguillo, purguillo amaraillo

USES/NOTES: Succulent, sweet yellowish fruit is of good quality.
NATURAL RANGE: Northeastern and Amazonian Brazil, the Guianas, southern Venezuela, and Amazonian Colombia, Ecuador, and Peru
REFERENCES: MBG-Tropicos, Pennington 1990

Pouteria elegans (A.DC.) Baehni [syn. *Neoxythece elegans* (A.DC.) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, cajurana, caramuri, guajará, jaraí, karãmirinda'y, lacrão, maparajuba, massarandubinha
SPANISH: cachito, djee-dora-he (Witoto), pico de lombriz, pimúyure (Curripaco), shibwichi
USES/NOTES: Sweet, whitish fruit pulp is edible.
NATURAL RANGE: Amazonian Colombia, Bolivia, Brazil, Peru, and Venezuela, and Guyana
REFERENCES: Cavalcante 1991, Grandtner and Chevrette 2014, MBG-Tropicos, Pennington 1990

Pouteria engleri Eyma
FAMILY: Sapotaceae (sapodilla)
ENGLISH: halchiballi, konoko (Arawak), kunoko
PORTUGUESE: abiurana, karamirihu'y (Ka'apor)
SURINAME: grootbladig zwart riemhout, koesiri, palatali, tepoeloe, zwart riemhout
USES/NOTES: Sweet fruit is eaten by the Ka'apor of Amazonian Brazil.
NATURAL RANGE: Panama, the Guianas, Amazonian Colombia, Ecuador, Brazil and Venezuela, and perhaps Peru
REFERENCES: Balée 1994, Grandtner and Chevrette 2014, MBG-Tropicos, Pennington 1990, Starr Virtual Herbarium

Pouteria filipes Eyma
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kamahora
PORTUGUESE: abiorana, abiurana
SPANISH: buyero
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northeastern Brazil, the Guianas, and Venezuela
REFERENCES: Pennington 1990, UFA/NYBG

Pouteria fossicola Cronquist
FAMILY: Sapotaceae (sapodilla)
SPANISH: kure, mamey, mamey de injerto, mamey verde, sapote, zapote, zapote de monte
USES/NOTES: Fruit reportedly is of very good quality.
NATURAL RANGE: Costa Rica and Panama, likely to Nicaragua
REFERENCES: Grandtner 2005, MBG-Tropicos, Pennington 1990, Pilz 1981, Prance and Mori 1979

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Pouteria franciscana Baehni
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiorana-branca
USES/NOTES: Sweet fruit is edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, and Peru
REFERENCES: Pennington 1990, UFA/NYBG

Pouteria gardneri (Mart. & Miq.) Baehni
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: leitero-folha-miuda, massaranduba-vermelha, sapotinha, tadumo
SPANISH: coquino, traponu-icha
USES/NOTES: Sweet fruit is edible.
NATURAL RANGE: Eastern and southeastern Brazil, Paraguay, and Bolivia
REFERENCES: BOLFOR 1996, Pennington 1990

Pouteria gardneriana (A.DC.) Radlk. [syn. *P. suavis* Hemsl.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: guapeva
SPANISH: abuai, agua, aguai, aguaí, aguaí colorado, aguai-guacu, aguai-guaw, aguay, aguya, auya
USES/NOTES: Fruits reportedly are eaten in Uruguay and Paraguay, yet also are reported as poisonous. In Brazil the tree is used in ecological restoration, because its abundant fruit is eaten by many animals.
NATURAL RANGE: Coastal Brazil from Piauí to Rio Grande do Sul, Uruguay, Paraguay, and northern Argentina
REFERENCES: Cabral *et al.* 2013, Martin *et al.* 1987, Pennington 1990

Pouteria glauca T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: caimitillo, caimito, caimito de mono, chuyu yáas
USES/NOTES: Fruit pulp is sweet and eaten locally.
NATURAL RANGE: Amazonian Ecuador and Peru
REFERENCES: Bennett *et al.* 2001, Grandtner and Chevrette 2014, Pennington 1990

Pouteria glomerata (Miq.) Radlk. [syn. *P. glomerata* subsp. *glomerata*] [may include *P. hypoglauca* (Standl.) Baehni]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiorana, abiorana-do-igapó, abiu, abiu-fofo, abiurana, abiurana-de-igapó, abiurana-de-várzea, abiurana-roxa, coquirana-gogo, laranjinha, laranjinha-de-pacu, maca-de-água
SPANISH: abio, boquetero, chicosapote, choch, chooch (Maya), chupón, cojón de verraco, lúcumo, mata mata caspi, níspero de montaña, palo de calentura, pan de la vida, socovite, temare, thocobte (Huastec),

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tilapo, tzocohuite, tzocohuiztli, zapote, zapote prieto, zapotillo, zapotillo amarillo, zapotillo negro, zocohuite
USES/NOTES: Large fruits are edible.
NATURAL RANGE: Mexico from San Luis Potosí to Yucatán, Central America, tropical South America to Paraguay and northern Argentina
REFERENCES: CONABIO, Grandtner and Chevrette 2014, Pennington 1990, UFA/NYBG

Pouteria glomerata subsp. *stylosa* (Pierre) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-roxa
SPANISH: aguaí, guayabito, níspero mono
USES/NOTES: Fruit pulp is sweet.
NATURAL RANGE: Costa Rica, Panama, Colombia, Venezuela, and eastern Amazonian Brazil
REFERENCES: Grandtner and Chevrette 2014, Malaret 1961, Pennington 1990

Pouteria gomphiifolia (Mart.) Radlk.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-de-baixo, abiurana-do-igapó, abiurana-estreita, abiurana-maparajuba, massaranduba
SPANISH: caimitillo, quinilla amarilla, quinilla blanca, quinilla blanca del bajo, rebalsero, temarito, temarito rebalsero, temarote rebalsero
USES/NOTES: Ripe fruit is said to be edible.
NATURAL RANGE: Amazonian Venezuela, Colombia, Peru, and Brazil
REFERENCES: Duke and Vásquez 1994, Grandtner and Chevrette 2014, Pennington 1990, Silva *et al.* 1977

Pouteria gongrijpii Eyma [syn. *Franchetella gongrijpii* (Eyma) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
GUIANAS: akoinsiba, aprahoedoe, balata poirier, kokeritje balli, niamboka, pepe boiti, zolive
PORTUGUESE: abiu, kupapa irandi-y, wa-yu-’ɨ (Guajá)
SPANISH: quinilla blanca
USES/NOTES: Yellow fruit’s white pulp is sweet. Pennington describes the range of *P. gongrijpii* as excluding Peru, yet Pinedo-Vásquez *et al.* identify the plant as occurring there. Pinedo-Vásquez *et al.* use the common name *quinilla blanca*, which is used for other Sapotaceae species. Without further investigation, it is difficult to say whether or not the *quinilla blanca* described by Pinedo-Vásquez *et al.* is *P. gongrijpii*.
NATURAL RANGE: Southern Venezuela and Suriname into Amazonian Brazil and possibly Peru

REFERENCES: Balée 2015, MBG-Tropicos, Pennington 1990, Pinedo-Vásquez *et al.* 1992

Pouteria grandiflora (A.DC.) Baehni
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-do-caatinga, bapeba, bapeba-da-restinga, bapeba-preta, oisi-toroba, oiti-toroba, talo-fino
USES/NOTES: Edible fruit pulp is sweet, although with sticky, white latex.
NATURAL RANGE: Coastal Brazil from Pernambuco to Rio de Janeiro, or perhaps restricted to Bahia according to Forzza
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Pennington 1990, Pittier 1910

Pouteria guianensis Aubl. [syn. *P. tovarensis* Klotzsch & H.Karst. ex Engl., *Lucuma huallagae* Standl.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: asepoko, asipoko, kamahora
FRENCH: zolive
PORTUGUESE: abiu, abiurana, abiurana-abiu, abiurana-casca-fina, abiurana-gigante, abiurana-sabia, caoquirana caranazal, gutta percha
SPANISH: balata, bayastillo, caimito, caimito morado, caimitillo, carrizalero, huangana caspi, juan colorado, mamurillo, níspero de monte, purvio amarillo, quinilla blanca, uchpa quinilla
USES/NOTES: Edible fruit is similar to *P. caimito*.
NATURAL RANGE: Amazonian and north coastal Brazil, Amazonian Peru, the Guianas, and Trinidad
REFERENCES: Duke and Vásquez 1994, Johnston and Colquhoun 1996, Martin *et al.* 1987, Pennington 1990, Uphof 1968

Pouteria hispida Eyma
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kamahora
PORTUGUESE: abiurana, abiurana-braba, abiurana-caramuri
SPANISH: caimito amarillo, caimito negro
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Venezuela and the Guianas through Amazonian Brazil to Amazonian Peru and Bolivia, and southeastern Costa Rica
REFERENCES: Pennington 1990, Rankin de Mérona *et al.* 1992, Steyermark *et al.* 1995

Pouteria hypoglauca (Standl.) Baehni [may be subordinate to *P. glomerata* (Miq.) Radlk.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: pan de la vida, tilapo, zapote, zapote amarillo, zapote blanco, zapote prieto, zocohuite

USES/NOTES: Fruit pulp of this increasingly rare, cultivated species is edible.
NATURAL RANGE: East-central and southern Mexico from San Luis Potosí to Yucatán, Guatemala, El Salvador and perhaps Nicaragua
REFERENCES: Alcorn 1984, Breedlove 1986, CONABIO, León 1987, Pennington 1990

Pouteria jariensis Pires & T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
FRENCH: zolive
PORTUGUESE: abiu, guajará
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Brazil to French Guiana
REFERENCES: Pennington 1990

Pouteria laevigata (Mart.) Radlk.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana, abiurana-da-casca-grossa, abiuran-sapota, caramuri, caucho
SPANISH: árbol de churuco, caimitillo, caramury caucho, pendare rebalsero, quina-quina blanca, shiringa arana
USES/NOTES: Fruit pulp is sweet.
NATURAL RANGE: Amazonian Colombia, Peru, and Brazil, to French Guiana
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Pouteria lucuma (Ruiz & Pav.) Kuntze [syn. *P. insignis* Baehni, *Achras lucuma* Ruiz & Pav., *Lucuma bifera* Molina, *L. obovata* Kunth, *L. turbinata* Molina, *Richardella lucuma* (Ruiz & Pav.) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: lucuma
PORTUGUESE: abiurana
SPANISH: logma, lohma, louma, lucma, lucmo, lúcuma, lucumo, lugma, maco, mamón, rucma, sapote mamei
USES/NOTES: Cultivated centuries for its highly esteemed large (to 12 cm long), fruits, which are sold in markets.
NATURAL RANGE: Andes from Colombia to northern Chile
REFERENCES: Campbell 1984, Estrella 1991, León 1987, Morton 1987a, NRC 1989, OAS 1973, Pennington 1990, Popenoe 1974, Smith *et al.* 1992

Pouteria macrocarpa (Mart.) D.Dietr. [syn. *P. paraensis* (Standl.) Baehni, *Labatia macrocarpa* Mart., *Lucuma paraensis* Standl.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu-grande, abiurana-cutitiribá, cabeça-de-macaco, cortiça, cutitiribá, cutitiribá-amarelo, genipapo, taturuba
SPANISH: caimito brasileño, lúcuma
USES/NOTES: Fruits are said to be eaten in Brazil, but also poisonous in Colombia.

NATURAL RANGE: Costa Rica, Colombia, and Amazonian Brazil
REFERENCES: Duke and Vásquez 1994, IBGE 1980, Martin *et al*. 1987, Pennigton 1990, Silva *et al.* 1977

Pouteria macrophylla (Lam.) Eyma [syn. *Chrysophyllum macrophyllum* Lam., *Lucuma rivicola* C.F.Gaertn., *Richardella macrophylla* (Lam.) Aubrév., *R. rivicoa* (C.F.Gaertn.) Pierre, *Vitellaria rivicola* (C.F.Gaertn.) Radlk.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bully tree, choky apple, egg fruit
PORTUGUESE: abiorana-preta, abiurana, acara-uba, banana-da-mata, curiti, cutite, cutitiribá, cutitirabá-grande, cutite-tiribá, cutité-tiribá, oiti-tiribá, sapotilha, tataruba, tutiribá, tuturubá, uititiriba
SPANISH: caimitillo, caimito del monte, caimo, canistel, coquino, jácana, lucma, lúcuma, sapotilla, siguapa, soroclocco, trompillo, yema-de-huevo
USES/NOTES: Potentially large (to 6 cm), aromatic, starchy fruits are sweet.
NATURAL RANGE: Suriname and French Guiana to Amazonian and coastal Brazil and Amazonian Bolivia and Peru
REFERENCES: Balée 1994, Cavalcante 1991, Duke and Vásquez 1994, IBGE 1980, Martin *et al*. 1987, Pennigton 1990, Posey 1984, Smith *et al*. 1992, UFA/NYBG, Uphof 1968

Pouteria maguirei (Aubrév.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana
SPANISH: cabeza de baba, cabeza de babocilla, cabeza de babocillo, palo de babilla, temare rebalsero
USES/NOTES: Fruit is edible.
NATURAL RANGE: Upper Rio Negro Basin of southern Venezuela (Amazonas) and northern Brazil (Amazonas and perhaps Pará)
REFERENCES: MBG-Tropicos, Pennington 1990

Pouteria multiflora (A.DC.) Eyma [syn. *P. carabobensis* Pittier, *P. macrocarpa* (Huber) Ducke *nom. illeg.*, *Lucuma macrocarpa* Huber, *Lucuma multiflora* A.DC., *Radlkoferella macrocarpa* (Huber) Aubrév., *Vitellaria multiflora* (A.DC.) Radlk.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bully tree, bullytree, chuky apple, galimento, penny piece, savana bully tree, white bully tree
PORTUGUESE: cutite-grande, cutitiribá, cutitiribá-grande
SPANISH: acana, ácana, caimitillo, caimito, caimito del monte, chupón torito, cutite grande, galimenta, garcigonzalez, hácana, jacana, jácana, kaashi baratji, lengua de vaca, lengevaco, logma, lucma, lucma chuncha, lucuma, lúcuma, maicillo, meygue (Huaorani), mun

dupi, níspero montañero, purguillo negro, soroclocco, taco, trompillo, zapotillo
USES/NOTES: Large fruit is edible.
NATURAL RANGE: Uncertain, USDA-ARS (GRIN) suggests the Antilles, Panama, Colombia, Ecuador, Amazonian Peru, and northern Venezuela, whereas Forzza indicates that it is endemic to Amazonian Brazil, now widely cultivated and naturalized
REFERENCES: Adams 1972, Austin 2004, Cavalcante 1991, Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Pennington 1990, USDA-ARS, USDA-NRCS

Pouteria nemorosa Baehni
FAMILY: Sapotaceae (sapodilla)
SPANISH: coquinillo, coquino, luzumbe, meehue (Huaorani)
USES/NOTES: Fruits typiaclly are eaten preserved.
NATURAL RANGE: Amazonian Bolivia
REFERENCES: Mostacedo and Uslar 1999, MBG-Tropicos, Pennington 1990

Pouteria opposita (Ducke) T.D.Penn. [syn. *Chrysophyllum oppositum* (Ducke) Ducke]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu, caramuri
SPANISH: quinilla amarilla
USES/NOTES: Small, sweet, yellow fruits are edible.
NATURAL RANGE: Amazonian Brazil and Peru
REFERENCES: Pennington 1990, Silva *et al.* 1977

Pouteria pallida (C.F.Gaertn.) Baehni [syn. *Oxythece fabrilis* Pierre]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: balata
FRENCH: balata blanc, balata chien, balate, bois balat
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central Lesser Antilles
REFERENCES: Martin *et al*. 1987, Pennington 1990

Pouteria pariry (Ducke) Baehni [syn. *Eglerodendron pariry* (Ducke) Aubrév. & Pellegrin, *Lucuma pariry* Ducke]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: frutão, pariri
USES/NOTES: Potentially large, round, green to orange, aromatic, tart fruit is locally esteemed, eaten fresh, with sugar, or used for beverages. Potentially large tree also is a lumber source.
NATURAL RANGE: South-central Amazonian Brazil
REFERENCES: Cavalcante 1991, Martin *et al*. 1987, Pennington 1990, Silva *et al*. 1977, Smith *et al*. 1992

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Pouteria penicillata Baehni [syn. *Pseudolabatia penicillata* (Baehni) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: fine-leaved kamahora
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Guyana and adjacent Amazonian Brazil
REFERENCES: Balée 1994, Pennington 1990, Rankin de Mérona *et al.* 1992

Pouteria plicata T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-do-igapó, abiurana-de-várzea, juturuba
SPANISH: caimitillo, purguillo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Venezuela, Amazonian and northeastern Brazil, and Amazonian Peru and Bolivia
REFERENCES: Duke and Vásquez 1994, Pennington 1990

Pouteria polysepala T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiorana-massa
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Brazil and Peru and tropical Ecuador
REFERENCES: Pennington 1990, UFA/NYBG

Pouteria procera (Mart.) T.D.Penn. [syn. *Lucuma procera* Mart.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-cascuda, caramuri-de-várzea, maçaranduba-de-várzea, maparajuba, mucuri
SPANISH: cacaito, caimito, caimito colorado, caimitillo, chupón, quina quina, quina-quina, quinilla blanca, quinilla de bajo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Colombia and Venezuela to Amazonian Bolivia and Brazil, and coastal Brazil
REFERENCES: Duke and Vásquez 1994, Martin *et al.* 1987, Pennington 1990, UFA/NYBG, Uphof 1968

Pouteria ramiflora (Mart.) Radlk. [syn. *Lucuma parviflora* Benth.ex Miq. in Mart.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu, abiu-carriola, abiu-cutite, abiu-do-campo, curiola, graos-de-galho, guajará, guapeva-currioloa, ibocoixa, mandapuca, maçaranduba, maçaranduba-vermelha, maçarandubinha, muira-pixi, pitomba-de-leite
USES/NOTES: Small greenish-yellow fruit’s pulp is eaten in jelly and blended beverages.
NATURAL RANGE: Amazonian Brazil and Bolivia to southern Brazil and Paraguay

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REFERENCES: Amaral *et al*. 2008, Martin *et al*. 1987, Pennington 1990, Silva and Tassara 1996

Pouteria reticulata (Engl.) Eyma [syn. *P. unilocularis* (Donn.Sm.) Baehni]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: wild cherry
PORTUGUESE: abiu, abiurana, abiurana-branca, abirurana-cascuda, abiurana-folha-estreita, abiurana-preta, bapeba, fruta-de-rato, guapeva-vermehla
SPANISH: anumu, caimitillo, nisperito, níspero zapote, nopotapeste, quina quina, quina-quina, quinilla blanca, quinilla de fruto negro, tushmo amarillo, zapatillo, zapatillo negro
USES/NOTES: Fleshy fruit pulp is edible.
NATURAL RANGE: Southern Mexico, Central America, and tropical South America to Bolivia and Brazil
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Pennington 1990

Pouteria sapota (Jacq.) H.E.Moore & Stern [syn. *P. mammosa* (L.) Cronquist, *Achras mammosa* L. *nom. illeg.*, *Calocarpum mammosum* (L.) Pierre, *Calocarpum sapota* (Jacq.) Merr., *Lucuma mammosa* A.DC.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: mamey, mamey apple, mammee zapote, marmalade fruit, marmalade plum, red sapote, sapote
PORTUGUESE: mamey, sapota, sapote
SPANISH: chachaas, chachalhaas, guaicume, lava-zapote, mamey, mamey colorado, mamey de tierra, mamey mata serrana, mamey rojo, mamey sapote, mamey-zapote, pixtle, sapota, sapote, sapote colorado, sapote de montaña, tezón-zapote, zapote, zapote colorado, zapote de carne, zapote de tierra, zapote grande, zapote mamey, zapotillo
USES/NOTES: Fruits are eaten fresh or preserved and are highly esteemed, latex has been used with chicle for chewing gum, and toasted and ground seeds, reminiscent of almonds, are used in sauces, sometimes added to chocolate in parts of Mexico and Central America. Widely cultivated and sold in markets.
NATURAL RANGE: Humid lowlands of southern Mexico to Guatemala and Honduras, possibly to northern Nicaragua, widely cultivated and naturalized
REFERENCES: Alcorn 1984, Coe 1994, Gregory 1960, Kermath (notes), Leung 1961, Leving 1961, Morton 1987a, Mowry *et al.* 1967, Naranjo 1991, OAS 1973, Pennington 1990, Popenoe 1974, Rehm and Espig 1991, Smith *et al*. 1992, Standley 1931, von Reis Altschul and Lipp 1982, Will 1991

Pouteria simulans Monach.
FAMILY: Sapotaceae (sapodilla)

SPANISH: anumu, purgo macho, trompillo
USES/NOTES: Fruit pulp is eaten locally in Anzoátegui, Venezuela.
NATURAL RANGE: Eastern Panama, Colombia, Ecuador, Peru, and Venezuela
REFERENCES: Brako and Zarucchi 1993, MBG-Tropicos, Pennington 1990

Pouteria speciosa (Ducke) Baehni [syn. *Lucuma speciosa* Ducke, *Richardella speciosa* (Ducke) Aubrév.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: pajurá, pajurá-de-Óbidos
USES/NOTES: Fruit pulp, similar to that of *Couepia bracteosa*, is eaten fresh or made into an alcoholic beverage.
NATURAL RANGE: Guyana, French Guiana, and Pará, Brazil, possibly to Suriname, and an isolated population in Amazonian Colombia
REFERENCES: Cavalcante 1991, Martin *et al.* 1987, Pennington 1990, Silva *et al.* 1977

Pouteria splendens (A.DC.) Kuntze [syn. *Lucuma valparadisea* Molina]
FAMILY: Sapotaceae (sapodilla)
SPANISH: lucuma, lúcuma, lucumo, lúcumo, lúcumo de valparaíso, palo colorado
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central to north-central Chile
REFERENCES: Chilebosque, Marticorena and Quezada 1985, Martin *et al.* 1987, Pennington 1990

Pouteria surumuensis Baehni
FAMILY: Sapotaceae (sapodilla)
ENGLISH: bakupar
PORTUGUESE: cucutiriba, cutitiba, goiti
SPANISH: makararo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Eastern and southeastern Venezuela, Guyana, and northwestern Amazonian Brazil
REFERENCES: Forzza 2010, Pennington 1990, Steyermark *et al.* 1995

Pouteria torta subsp. *glabra* T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: asipoko, broad-leaved asipokoballi
PORTUGUESE: abiorana-preta, abiurana, abiurana-caranazal, abiurana-gutta, coquirana-do-igapó, tchutchú-bem-púm
SPANISH: bampara amarilla, caimitillo, caimito, caimito coto colorado, canalete araguato, chullachaqui shahuinto, cuimasao, quina quina, quina-quina, quinilla, quinilla blanca, sacha caimito, sapotina
USES/NOTES: Mature fruit reportedly is sweet. Formerly a *gutta* latex source.
NATURAL RANGE: The Guianas to Colombia, south to Bolivia, and Amazonian Brazil

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REFERENCES: MBG-Tropicos, Pennington 1990, UFA/NYBG

Pouteria torta (Mart.) Radlk. [syn. *P. torta* subsp. *torta*, *Lucuma torta* (Mart.) A.DC.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: cabo-de-machado, guapeba, guapeva
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central and coastal Brazil
REFERENCES: Martin *et al*. 1987, Pennington 1990

Pouteria torta subsp. *tuberculata* (Sleumer) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiurana-de-goma
SPANISH: dupi, quinilla
USES/NOTES: Hairy fruit's pulp is eaten by the Shuar of Ecuador.
NATURAL RANGE: Southern Mexico through Central America, Colombia, Ecuador, Peru, and Amazonian Brazil, and French Guiana
REFERENCES: Bennett *et al.* 2001, Pennington 1990

Pouteria trigonosperma Eyma [syn. *Radlkoferella trigonosperma* (Eyma) Aubrév., *Richardella trigonosperma* (Eyma) Baehni]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kamahora
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Guyana, Suriname, and eastern Amazonian Brazil
REFERENCES: Balée 1994, Pennington 1990

Pouteria triplarifolia P.Allen ex T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: sapote
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Puntarenas, Costa Rica
REFERENCES: Pennington 1990

Pouteria ucuqui Pires & Schult.
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: oó-le-da, puch-pee-á (Tukano), tukuro, tukuru, ucuquí
SPANISH: ká-ha-pa, puch-pee-á (Tukano), ucuqui, ukuki, yoco, yuco, yucú
USES/NOTES: Pulp of the large yellowish/orange fruit is much appreciated and an important part of local diets, eaten raw when fully ripe or cooked and mixed with cassava flour or tapioca starch to make a kind of porrige. The pulp is scant with much sticky latex.
NATURAL RANGE: Border region of Amazonian Colombia, Brazil, and Venezuela along the Negro and Casiquiare rivers

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REFERENCES: Cavalcante 1991, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Pennington 1990, Schultes 1989, Smith *et al*. 1992

Pouteria venosa (Mart.) Baehni subsp. *amazonica* T.D.Penn. [syn. *Lucuma dissepala* (K.Krause) Ducke]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kamahora
PORTUGUESE: abiurana, abiurana-grande, abiurana-preta, cutiriba-amarelo, cutiti-açu, cutitiribá-rana, guajará
SPANISH: abiruana, abiurana grande, árbol de vaca, bampara, bampera, barata, capure, chicle, conserva, goma de guaca, mantequilla, merecurillo, níspero montañero, perguillo negro, purguillo, purguillo chicle, purguillo negro, purguillo terciopelo, terciopelo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Venezuela, the Guianas, and Amazonian and eastern Brazil
REFERENCES: FUDENA, Martin *et al*. 1987, Pennington 1990

Pouteria viridis (Pittier) Cronquist [syn. *Calocarpum viride* Pittier]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: green sapote, red faisan, white faisan
SPANISH: chulul, ingerto, injerto, injerto verde, raxtul, yash-tul, zapote injerto, zapote mico, zapote verde
USES/NOTES: Fruit pulp is eaten fresh, in preserves, and in desserts, and latex is used as a chewing gum base.
NATURAL RANGE: Southeastern Mexico to Costa Rica, introduced elsewhere
REFERENCES: Facciola 1990, Hoyas 1989, Leung 1961, Martin *et al*. 1987, Morton 1987a, OAS 1973, Pennington 1990, Popenoe 1974

Pradosia beardii (Monach.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: kakarua, swamp kukarua, wild kaimit
SPANISH: cakak-orai-yek
USES/NOTES: Fruit pulp from this potentially large tree (to 30m) is edible.
NATURAL RANGE: Guyana, Trinidad, and southern and eastern Venezuela
REFERENCES: MBG-Tropicos, Pennington 1990, Steyermark *et al.* 1995

Pradosia brevipes (Pierre) T.D.Penn. [syn. *Chrysophyllum soboliferum* Rizzini]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: cajueiro-de-campo, curiola-rasteria, fruto-de-tatu
USES/NOTES: Small fruit’s thin layer of mucilaginous pulp is edible.
NATURAL RANGE: Goiás to Paraná, Brazil and eastern Paraguay
REFERENCES: Pennington 1990, Silva and Tassara 1996

Pradosia huberi (Ducke) Ducke [syn. *Glycoxylon huberi* Ducke]

FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: casca-doce, paracuúba-doce, pau-doce
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil, from Minas Gerais to Pará and Amapá and French Guiana
REFERENCES: Forzza 2010, Martin *et al*. 1987, Pennington 1990

Pradosia lactescens (Vell.) Radlk. [syn. *Chrysophyllum buranhem* Riedel *nomen nudum*]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: abiu-de-macaco, abiu-do-mato, buranhém, casca-doce, guaranhém, ibaraem, ivuranhê, marmixa, mama-de-porca-de-fruta, pau-doce, pau-de-remo
USES/NOTES: The reportedly edible round to oblong fruit grow in clusters on the trunk and turn from green to yellowish when ripe.
NATURAL RANGE: Brazil, from Paraná north to Pernambuco, perhaps beyond
REFERENCES: Forzza 2010, Fouqué 1972, Muniz n.d., Pennington 1990

Pradosia ptychandra (Eyma) T.D.Penn. [syn. *Neopometia ptychandra* (Eyma) Aubrév., *Pouteria ptychandra* Eyma]
FAMILY: Sapotaceae (sapodilla)
FRENCH: balata pommier, kimboto, kouatabobi, malobi-weti, zolive
USES/NOTES: Orange fruit's pulp is edible, described as delicious by Pennington.
NATURAL RANGE: French Guiana and Suriname
REFERENCES: Fouqué 1972, Pennington 1990

Pradosia schomburgkiana (A.DC.) Cronquist [syn. *Glycoxylon inophyllum* (Mart. ex Miq.) Ducke, *Glycoxylon pedicellatum* Ducke]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: cacarrowa, kakarua
PORTUGUESE: ajarahy, ajaraí, casca-doce, jaraí, jaraí-da-terra-firme, miracehen, pau-doce
SPANISH: chicle, guayabón, kakkayek, temariti, temarito, temarito banero, yoquito
USES/NOTES: Yellow fruit's sweet, gelatenous pulp is eaten locally.
NATURAL RANGE: Amazonian Colombia, Brazil and Venezuela, Suriname and Guyana
REFERENCES: Martin *et al*. 1987, Pennington 1990, Silva *et al*. 1977, Steyermark *et al.* 1995

Pradosia surinamensis (Eyma) T.D.Penn. [syn. *Pouteria surinamensis* Eyma]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: widieko
PORTUGUESE: xixiro
SPANISH: chupón, gateado, yorón

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USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southeastern Venezuela, Guyana, Suriname, and northern Amazonian Brazil
REFERENCES: Pennington 1990, Steyermark *et al.* 1995

Prestoea acuminata (Willd.) H.E.Moore
FAMILY: Arecaceae or Palmae (palm)
SPANISH: cuaste, guimague, manaca, mandari panga, maquenque, palma de ramos, palma justa, palma ramosilla, palmicho, palmito, palmito dulce, puma chincha, sada, sisagua, tintuk
USES/NOTES: Fruit and heart of this multi-stemmed palm are eaten, seeds are used for blowgun projectiles, and leaves are used for thatch.
NATURAL RANGE: Antilles, Central America, and the Andes from Venezuela and Colombia to northern Bolivia
REFERENCES: Grayum 2003b, Henderson *et al.* 1995, MBG-Tropicos, Pedersen and Skov 2001, Young and León 1990

Prestoea acuminata var. *montana* (Graham) A.J.Hend. & Galeano [syn. *P. montana* (Graham) G. Nicholson]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: mountain cabbage, mountain cabbage palm, sierra palm, sierran palm
SPANISH: manacla, palma de ramos, palma de sierra, palma manacla, palmito
USES/NOTES: Fruit and heart of this single-stemmed palm are eaten. The fruit is also an important food source for the endangered Puerto Rican parrot. This variety along with *P. acuminata* have been treated as a single species. It is important to note, however, that multi-stemmed forms can be better sustained for the commercial production of palm hearts. Fruit is also an important food source of the Puerto Rican Amazon parrot.
NATURAL RANGE: Antilles, excluding The Bahamas and perhaps excluding Jamaica
REFERENCES: Grayum 2003b, Henderson *et al.* 1995, MBG-Tropicos, Pedersen and Skov 2001, Young and León 1990

Prestoea schultzeana (Burret) H.E.Moore [syn. *Euterpe schultzeana* Burret]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: açaizinha, bacabinha
SPANISH: chincha, eches (Huaorani), palma de pantano, palma ramosilla, palmito, puma sisagua (Quichua), surzula, tintuk, tua (Huaorani), umakaba (Huaorani)
USES/NOTES: Small understory, clump-forming, generally cespitose palm's fruit and heart are eaten, seeds are used for blowgun projectiles, and leaves are used for thatch.

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NATURAL RANGE: Amazonian/Andean ecotone of Colombia, Ecuador, and Peru, into weatern Amazonian Brazil (Acre), Panama, Costa Rica, and Nicaragua, although Henderson *et al.* limit the distribution to South America
REFERENCES: Bennett *et al.* 2001, De la Torre *et al.* 2009, Forzza 2010, Henderson 1995, Henderson *et al.* 1995, Kahn and de Granville 1992, MBG-Tropicos, UFA/NYBG

Primula veris L.
FAMILY: Primulaceae (primrose)
ENGLISH: cowslip, cowslip primrose
PORTUGUESE: primavera, prímula
SPANISH: primavera
USES/NOTES: Leaves are eaten as a raw or cooked vegetable and flowers are added to salads or made into wine.
NATURAL RANGE: North temperate regions of Eurasia, naturalized in the northeastern U.S. and adjacent Canada
REFERENCES: Facciola 1990, Gleason 1968, Grieve 1931, PlantaMed, Uphof 1968, USDA-NRCS

Proboscidea fragrans (Lindl.) Decne.
FAMILY: Martyniaceae (unicorn-plant) or Pedaliaceae (sesame)
ENGLISH: Chihuahuan devil's claw
SPANISH: cuernitos
USES/NOTES: Young pods, seeds, and leaves are edible.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico
REFERENCES: Correll and Johnston 1970, Facciola 1990

Proboscidea louisianica (Mill.) Thell. [includes *P. louisiana* (Mill.) Thell.]
FAMILY: Martyniaceae (unicorn-plant) or Pedaliaceae (sesame)
ENGLISH: aphid trap, common devil's claw, devil's claw, elephant tusks, goat's head, Louisiana unicorn-plant, proboscis flower, purple-flowered devil's-claw, ram's horn, unicorn flower, unicorn plant
SPANISH: perritos
USES/NOTES: Immature fruits were eaten cooked or pickled and protein-rich seeds were eaten cooked or raw.
NATURAL RANGE: Widespread in the U.S. into northern Chihuahua, Mexico, introduced in Canada
REFERENCES: Brako *et al.* 1995, Castetter and Underhill 1935, CONABIO, Gibbons and Tucker 1979, Harrington 1967, Kindscher 1987, LBJWC, Mabberley 1987, MBG-Tropicos, USDA-ARS

Proboscidea parviflora (Wooton) Wooton & Standl.
FAMILY: Martyniaceae (unicorn-plant) or Pedaliaceae (sesame)
ENGLISH: devil's claw, doubleclaw, red devil's claw, unicorn plant

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SPANISH: aguaro, perritos, uña de gato
USES/NOTES: Young seeds are edible.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico
REFERENCES: Correll and Johnston 1970, Facciola 1990, Munz 1974

Prosopis alba Griseb. and *P. alba* var. *panta* Griseb. [syn. *P. panta* (Griseb.) Hieron.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: Argentine mesquite
SPANISH: algarrobo, algarrobo blanco, huancu, huilca, ibope pará, tacú, thaco, thako, yana tacú
USES/NOTES: Fruit pods are edible.
NATURAL RANGE: Northwestern Argentina, Paraguay, Bolivia, Chile, and southeastern Peru
REFERENCES: Burkart 1976, Burkart 1987, INTI n.d., López *et al.* 1987, Martin *et al.* 1987, Molares and Ladio 2012b, Schmeda-Hirschmann *et al.* 1999

Prosopis alpataco Phil.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: alpataco, soil mamül
USES/NOTES: Unreported plant part is gathered from the wild and eaten in Patagonian Argentina.
NATURAL RANGE: Andes of Argentina, Bolivia and Chile
REFERENCES: MBG-Tropicos, Molares and Ladio 2012b

Prosopis articulata S.Watson
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: mesquite
SPANISH: mezquite, mezquite amargo
USES/NOTES: Unreported plant part (likely the fruit pulp or stem sap) is used to make candy.
NATURAL RANGE: Baja California Sur, Baja California, Sinaloa and Chihuahua
REFERENCES: CONABIO, MBG-Tropicos, Palacios 2006, Pío-León *et al.* 2017

Prosopis caldenia Burkart
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: algarrobo caldén
USES/NOTES: Cultivated for its nutritious sweet fruit pods, which are used for breads and pastries, and beverages (*aloja and añapa*).
NATURAL RANGE: Central to northern Argentina
REFERENCES: Toledo and Molina 2012

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Prosopis chilensis (Molina) Stuntz
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: Chilean algarrobo, Chilean mesquite, mesquite
SPANISH: acacia de catarina, algarroba, algarroba chileno, algarroba de Chile, algarrobo, algarrobo blanco, algarrobo chileno, algarrobo de Chile, amansa caballo, cambrón, carbón, catzimec, chachaca, cupesí, guatapana, kitwe, manca-caballo, mesquite, mezquite, nacascol, plumo de oro, thako, trupillo, yaque
USES/NOTES: Cultivated for its nutritious seeds and sweet fruit pods, which are used for bread, mush, *atole* (a beverage), and beer. Possibly conspecific with *P. juliflora* (Sw.) DC.
NATURAL RANGE: Northwestern Argentina and central and northern Chile, likely to Bolivia and Peru, and perhaps beyond in South America, naturalized in many favorable locations
REFERENCES: BOLFOR 1996, Burkart 1976, Duke and Vásquez 1994, Facciola 1990, Kunkel 1984, Mabberley 1987, Soukup 1970, Yanovsky 1936

Prosopis denudans Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: algarrobo
USES/NOTES: Unreported plant part is gathered from the wild and eaten in Patagonian Argentina.
NATURAL RANGE: Andes of Patagonian Argentina
REFERENCES: Burkart 1976, MBG-Tropicos, Molares and Ladio 2012b

Prosopis flexuosa DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: algarrobo dulce, yoiwitru
USES/NOTES: Unreported plant part is gathered from the wild and eaten in Patagonian Argentina.
NATURAL RANGE: Andes of Argentina, Bolivia, and Chile
REFERENCES: MBG-Tropicos, Molares and Ladio 2012b

Prosopis glandulosa Torr. var. *glandulosa* [syn. *P. juliflora auct. non* (Sw.) DC.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: cashaw, honey mesquite, honeypod, mesquite
PORTUGUESE: alfarroba, alfarrobeira, algaroba, algarobia, algarrobo, goma-de-mesquite, mesquite-doce
SPANISH: aroma, bayahonda, cují carora, cují yaque, curí carora, curí yaque, manca-caballo, mezquita, mezquite, mezquite dulce, tornillo, trupilla

USES/NOTES: Sweet pods are consumed fresh, cooked, dried and ground into flour, or fermented into an alcoholic beverage. Flowers and sweet gum are edible, and chipped wood is added to barbecues for flavor. Pestiferous in parts of its range due to overgrazing. Also medicinal.
NATURAL RANGE: Southwestern U.S. (southern California to central Texas and western Oklahoma) to central Mexico
REFERENCES: Accorsi *et al.* n.d., Adams 1972, Bailey Hortorium 1976, CONABIO, Cutter *et al.* 1991, Duke 1986, Harrington 1967, Heywood 1978, OAS 1973, Tull 1978, Uphof 1968

Prosopis glandulosa var. *torreyana* (L.D.Benson) I.M.Johnst. [syn. *P. juliflora* var. *torreyana* L.D.Benson, *P. odorata* Torr. & Frém.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: western honey mesquite
PORTUGUESE: alfarroba, algaroba, algarrobo, goma-de-mesquite
SPANISH: mezquite
USES/NOTES: Sweet pods and gum are edible.
NATURAL RANGE: Southwestern U.S. and northern Mexico, naturalized and invasive in other warm regions
REFERENCES: Bailey Hortorium 1976, CONABIO, Cronk and Fuller 1995, Felger and Moser 1971, Uphof 1968

Prosopis juliflora (Sw.) DC.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: algarroba bean, ironwood, mesquite
PORTUGUESE: algaroba, algarobeira, prosópis
SPANISH: algarroba, algarrobo, algarrobo colorado, bayahonda, chácata, chak kaatsim (Maya), chachaca, chivirito, chúcata, cují negro, háas (Seri), hupala, inda-a (Cuicateco), jupala, ju'upa (Mayo), majé, mejé, mesquite, mezquite, mimisquitl (Nahuatl), mízquitl (Nahuatl), na'chi'che (Maya), pechita, toji (Guarijío), trupillo, turpío, tzirizecua (Tarasco), uejoue (Rarámuri), utuh (Huastec), yaga-bü (Zapotec)
USES/NOTES: Sweet pods, once an important food source for indians of Peru, Chile and Argentina, may be used in flour, beverages, and syrup. Possibly conspecific with *P. chilensis* (Molina) Stuntz.
NATURAL RANGE: Uncertain, perhaps Piura Desert of Peru, or Mexico to Venezuela and Peru, now widespread in the Neotropics
REFERENCES: CONABIO, Habit and Saavedra 1988, USDA-ARS, Villalobos *et al.* 2007

Prosopis laevigata (Willd.) M.C.Johnst. [syn. *P. dulcis* Kunth]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae

ENGLISH: mesquite
SPANISH: algarroba dulce, algarrobo dulce, mezquite
USES/NOTES: Fruit is a snack food.
NATURAL RANGE: South Texas and Mexico
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, Martin *et al*. 1987, Toledo and Molina 2012

Prosopis nigra (Griseb.) Hieron.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
PORTUGUESE: algaroba
SPANISH: algarroba negra, algarrobillo, algarrobo negro, ibope hú, thako wiro, yurá tacú
USES/NOTES: Fruit is edible and used to make an alcoholic beverage in Argentina.
NATURAL RANGE: Southern Brazil, Paraguay, and Argentina
REFERENCES: Burkart 1987, INTI n.d., Martin *et al*. 1987, MBG-Tropicos, Mostacedo and Uslar 1999, Suárez and Arenas 2012, Uphof 1968

Prosopis pallida (Willd.) Kunth
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: American carob, kiawe, mesquite
PORTUGUESE: algaroba, algarobeira
SPANISH: algarrobo americano, algarrobo blanco, algarrobo forragero, anchipia guaiva, aroma, bayahonda, cují, cují negro, cují yaque, guarango, huarango, manca-caballo, mesquite, taco, thacco, trupi, trupillo
USES/NOTES: Fruit pod is eaten cooked in soups or ground into a kind of flour or meal and is the source of a sweet syrup used in beverages.
NATURAL RANGE: Bolivia, Colombia, Ecuador and Peru, naturalized in Hawaii and elsewhere
REFERENCES: Burkart 1976, Cronk and Fuller 1995, Mabberley 1987

Prosopis pubescens Benth.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: screw bean, screw bean mesquite, tornillo
SPANISH: mezquite, tornillo
USES/NOTES: Pods are boiled to produce syrup, ground into meal, and fermented into an alcoholic beverage. Flowers are also edible.
NATURAL RANGE: Southwestern U.S. and adjacent Mexico
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Kirk 1970, Tull 1978, Uphof 1968

Prosopis tamarugo Phil.

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
SPANISH: tamarugo
USES/NOTES: Young fruit pods are said to be edible. Tree is considered to be a hardy and productive fodder source for arid zones, though dependent on a healthy supply of ground water.
NATURAL RANGE: Northern Chile
REFERENCES: Habit *et al*. 1981, Marticorena and Quezada 1985, Schmeda-Hirschmann *et al.* 1999

Prosthechea cochleata (L.) W.E.Higgins [syn. *Encyclia cochleata* (L.) Dressler, *Epidendrum cochleatum* L.]
FAMILY: Orchidaceae (orchid)
ENGLISH: black orchid, clamshell orchid, cockleshell orchid, Florida cockleshell orchid, tree orchis
SPANISH: vasquita
USES/NOTES: Mucilaginous pseudobulbs are edible. The Epiphytic orchid is also the national flower of Belize
NATURAL RANGE: The Bahamas, southern Florida, the Yucatán Peninsula, southern Mexico, Central America, the Antilles, Colombia, Ecuador, and Venezuela
REFERENCES: Correa *et al*. 2004, Cowan 1983, Facciola 1990, Higgins 1997, Lovelock 1973, MBG-Tropicos, Wunderlin *et al.* 2016

Protium aracouchini (Aubl.) Marchand
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu
SPANISH: anime, canfincillo, copal, guitaguemo, miimoncahue
USES/NOTES: Fruits are edible.
NATURAL RANGE: Humid tropical Brazil through Amazonian Peru and Ecuador and north to Costa Rica
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos, Rankin de Mérona *et al.* 1992, Renner *et al*. 1990

Protium brasiliense (Spreng.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: almecera, amescla, amescla-cheirosa
USES/NOTES: Seeds from the dark fuit are an edible oil source.
NATURAL RANGE: Savannas and coastal forests of Minas Gerais, Espírito Santo, Rio de Janeiro, northern São Paulo, Goiás, eastern Mato Grosso, and southern Bahia, Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987, Starr Virtual Herbarium

Protium decandrum (Aubl.) Marchand
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu-branco
USES/NOTES: Fruits are edible.

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NATURAL RANGE: Tropical South America including northern Amazonian Peru, Amazonian Brazil, the Guianas, southern Venezuela and western Colombia
REFERENCES: Balée 1994, Brako and Zarucchi 1993, Forzza 2010, Rankin de Mérona *et al.* 1992, USDA-ARS

Protium fimbriatum Sw.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu
SPANISH: chipia
USES/NOTES: Fruits are edible.
NATURAL RANGE: Western Amazonia
REFERENCES: Bennett *et al.* 2001, UFA/NYBG

Protium giganteum Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu, breu-branco
USES/NOTES: Fruits are edible.
NATURAL RANGE: Eastern and Central Amazonian Brazil to Guyana
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos, Rankin de Mérona *et al.* 1992

Protium grandifolium Engl.
FAMILY: Burseraceae (frankincense or torchwood)
SPANISH: brea caspi, copal
USES/NOTES: Fruit aril is edible and latex is used as a caulking compound.
NATURAL RANGE: Southern Venezuela and north-central Amazonia to Amazonian Peru
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010

Protium heptaphyllum (Aubl.) Marchand
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: almecega-cheirosa, amescla, breu-branco, breu-branco-verdadeiro, breu-de-campina, mescla
SPANISH: aceitico, anime, caraña, caraño, isiga, tacamahaco, tacamajaca
USES/NOTES: Red fruit pulp is edible. Resin is used as a ceremonial incense.
NATURAL RANGE: South American lowland tropics including Bolivia, Brazil, Colombia, the Guianas, Paraguay, Peru and Venezuela
REFERENCES: Accorsi *et al.* n.d., Berg 1984, Berlingeri G. *et al.* 2012, Martin *et al.* 1987, MBG-Tropicos, OAS 1973, Silva *et al.* 1977

Protium nodulosum Swart
FAMILY: Burseraceae (frankincense or torchwood)

FRENCH: resintree
PORTUGUESE: breu-vermelho
SPANISH: chipia (Shuar), copal, guyash (Quichua), namoncanya (Huaorani), huillimunga, rumi caspi, tiricu, yamacahue (Huaorani), yugayo muyo
USES/NOTES: Aril is edible.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, Bolivia and western Brazil
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Renner *et al.* 1990, UFA/NYBG

Protium pallidum Cuatrec.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu-branco
USES/NOTES: Fruit is edible.
NATURAL RANGE: Eastern and Central Amazonian Brazil, Amazonian Ecuador and Peru and French Guiana
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos, Rankin de Mérona *et al.* 1992

Protium polybotryum (Turcz.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu
USES/NOTES: Fruit is eaten by the Ka'apor of eastern Amazonian Brazil.
NATURAL RANGE: Eastern and Central Amazonian Brazil to French Guiana
REFERENCES: Balée 1994, Forzza 2010, Rankin de Mérona *et al.* 1992

Protium sagotianum Marchand
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: haiwa (Guyana)
USES/NOTES: Fruit is eaten by Amerindians of Guyana.
NATURAL RANGE: Greater Amazonia
REFERENCES: Forzza 2010, Johnston and Colquhoun 1996, Rankin de Mérona *et al.* 1992

Protium spruceanum (Benth.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: almecegueira, amescla-branca, breu, kandei'y tuwyr (Ka'apor)
SPANISH: aliso, anime, copal
USES/NOTES: Whitish fruit aril is edible.
NATURAL RANGE: Widespread in tropical South Amazonia
REFERENCES: Alves Rodrigues *et al.* 2002, Daly 1987b, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Protium subserratum (Engl.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)

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SPANISH: colorado fino, copal
USES/NOTES: Aril is edible.
NATURAL RANGE: Central and western Amazonian Brazil, Colombia, Ecuador, Peru, and Venezuela into French Guiana and Guyana
REFERENCES: Daly 1987b, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Rankin de Mérona *et al.* 1992

Protium tenuifolium (Engl.) Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: amescla, breu, murumanke (Uaicá)
SPANISH: isigo, miñimunca (Huaorani), sacha mango
USES/NOTES: Fruit is eaten by the Ka'apor of Brazil.
NATURAL RANGE: Eastern Amazonian Brazil, Peru, Ecuador and Colombia, through Panama to Costa Rica
REFERENCES: Balée 1994, Jørgensen and León-Yánez 1999, MBG-Tropicos, Rankin de Mérona *et al.* 1992, Soplin *et al*. 1996

Protium trifoliolatum Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu-almecega, sekãtã'y (Ka'apor)
SPANISH: copal, copal blanco, guimoncamo (Huaorani), meñigue (Huaorani), uimoncago (Huaorani)
USES/NOTES: Fruit is eaten by the Ka'apor of Maranhão in eastern Amazonian Brazil.
NATURAL RANGE: Amazonian Brazil to Amazonian Peru and Ecuador
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos

Protium unifoliolatum Engl.
FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: breu, breu-peludo, breuzinho
SPANISH: copal
USES/NOTES: Ovoid fruit's aril is eaten by the Chácobo of Bolivia.
NATURAL RANGE: Amazonia
REFERENCES: Anderson and Posey 1989, Boom 1989, Forzza 2010, Silva *et al.* 1977, UFA/NYBG

Prumnopitys andina (Poepp. ex Endl.) de Laub. [syn. *P. spicata* (Poepp.) Molloy & Muñoz-Schick, *Podocarpus andinus* Poepp. ex Endl.]
FAMILY: Podocarpaceae (podocarpus), previously Taxaceae (yew)
ENGLISH: Chilean plum-yew, plum fir, plum-fruited yew
SPANISH: lleuque, mañiu, pino, uva de cordillera, uva de la cordillera
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central to southern coastal Chile to central western Argentina
REFERENCES: Bailey Hortorium 1976, CONABIO, Chilebosque, Marticorena and Quezada 1985, Martin *et al*. 1987

Prunella vulgaris L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: all-heal, carpenter-weed, common selfheal, heal-all, prunella, self-heal
PORTUGUESE: brunéla, brunéla-do-campo, consolda-menor, erva-férrea, prunela
SPANISH: betónica, bretónica, brunela, consuelda menor, hierba de las heridas, hierba del cáncer, prunella
USES/NOTES: Powdered leaves are made into a refreshing beverage. Young shoots and leaves are eaten raw or cooked. Also medicinal.
NATURAL RANGE: Eurasia, widely naturalized in the Americas including much of the U.S., Mexico, southern Brazil, the Southern Cone and elsewhere
REFERENCES: Bourke *et al.* 1987, Breedlove 1986, CONABIO, Facciola 1990, Forzza 2010, Kirk 1970, Marticorena and Quezada 1985, Radford *et al.* 1968

Prunus alabamensis Mohr
FAMILY: Rosaceae (rose)
ENGLISH: Alabama cherry, Alabama chokecherry
SPANISH: cereza
USES/NOTES: Juicy, dark red to black fruits occasionally are eaten preserved or rarely out of hand.
NATURAL RANGE: Southeastern U.S. coastal plain, North Carolina to northern Florida and Alabama
REFERENCES: Godfrey 1988, Mabberley 1987, Nelson 1994

Prunus americana Marshall
FAMILY: Rosaceae (rose)
ENGLISH: American plum, American wild plum, August plum, goose plum, North American plum, river plum, wild plum
USES/NOTES: Often tart, though sometimes sweet reddish-orange, light to dark fruits, are occasionally sold in markets, are eaten preserved, cooked, or rarely dried or out of hand, and are used to make wine. Kernel is said to be edible. Small tree, with exfoliating bark, also is grown for its abundant, sweetly fragrant, white flowers.
NATURAL RANGE: Eastern North America, widespread from north-central Florida to southeastern Canada
REFERENCES: Bailey Hortorium 1976, Godfrey 1988, Harrington 1967, Kermath (notes), Kindscher 1987, Mabberley 1987, Nelson 1994, Sauer 1993, Yanovsky 1936

Prunus andersonii A.Gray
FAMILY: Rosaceae (rose)
ENGLISH: desert peach
USES/NOTES: Scant, dry fruit pulp was eaten by Natives of the region.

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NATURAL RANGE: Eastern slope of the Sierra Nevada Mountains in central and northern California into Nevada
REFERENCES: Timbrook 1982, USDA-NRCS

Prunus angustifolia Marshall [syn. *P. chicasa* Michx. *nom. illeg.*]
FAMILY: Rosaceae (rose)
ENGLISH: Cherokee plum, chickasaw plum, Florida sand plum, Indian cherry, mountain cherry, sand plum, sandhill plum, wild plum
USES/NOTES: Crimson to pink or yellow fruits, of wild and cultivated varieties, vary in quality and degree of tartness from very tart to sweet and are eaten out of hand, or more typically cooked or preserved. Thicket forming, small trees are used sparingly in urban landscaping for their abundant, though insipid smelling, white flowers.
NATURAL RANGE: Southern tier of states across the U.S. from southern New Jersey and Pensylvania to Florida west to California excluding the arid states of Arizona, Nevada and Utah
REFERENCES: Crowhurst 1972, Godfrey 1988, Kermath (notes), Nelson 1994, Sturtevant 1972, USDA-ARS, USDA-NRCS

Prunus angustifolia var. *watsonii* (Sarg.) Waugh
FAMILY: Rosaceae (rose)
ENGLISH: sand chickasaw plum, sand plum, sandhill plum, Watson's plum
USES/NOTES: Tart fruits are eaten cooked or preserved.
NATURAL RANGE: West-central U.S., Nebraska to Texas and eastern New Mexico
REFERENCES: Facciola 1990, Fernald 1950, Medsger 1939, Kindscher 1987, USDA-NRCS

Prunus armeniaca L.
FAMILY: Rosaceae (rose)
ENGLISH: apricot
PORTUGUESE: abricó, albaricoque, damasco, damasqueiro
SPANISH: abridor, albaricoque, albaricoquero, chabacano, chabacano chino, chabano, damasco
USES/NOTES: Fruits are consumed fresh, dried, canned, in pastries, in ice cream, or as juice. Seeds are eaten raw and also contain a semi-drying, edible oil used in pharmaceuticals, cosmetics, and foods. Cultivated for nearly 4,000 years.
NATURAL RANGE: China
REFERENCES: Bourke *et al.* 1987, CONABIO, Facciola 1990, Harrington 1967, IBGE 1980, Mabberley 1987, Schneider 1987, Soukup 1970, Uphof 1968

Prunus avium (L.) L.
FAMILY: Rosaceae (rose)

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ENGLISH: gean, hagberry, mazzard, sweet cherry, wild cherry, wild sweet cherry
PORTUGUESE: cereja-da-Europa, cereja-dos-pássaros, cereja-galega
SPANISH: cereso, cereza, cerezo, cereza dulce, cerezo dulce, picota
USES/NOTES: Fruit is edible.
NATURAL RANGE: Eurasia
REFERENCES: Bourke *et al.* 1987, Duke and Vásquez 1994, Facciola 1990, IBGE 1980, Mabberley 1987, Sauer 1993, Schneider 1987, Sturtevant 1972, Vásquez and Gentry 1989, Uphof 1968

Prunus besseyi L.H.Bailey
FAMILY: Rosaceae (rose)
ENGLISH: Bessey cherry, bush berry, dwarf cherry, Rocky Mountain cherry, sand cherry, western sand cherry
USES/NOTES: Fruits are eaten out of hand, dried, or cooked.
NATURAL RANGE: Central Canada and northern U.S.
REFERENCES: Facciola 1990, Fernald 1950, Harrington 1967, Medsger 1939, Uphof 1968, USDA-ARS, Yanovsky 1936

Prunus cerasifera Ehrh.
FAMILY: Rosaceae (rose)
ENGLISH: cherry plum, myrobalan, myrobalan plum, mirabelle, Newport plum
PORTUGUESE: cereja
SPANISH: cereza, mirobolán, mirobálano
USES/NOTES: Used mainly as a root stock for other *Prunus* spp., though also planted as an ornamental and for its edible, though inferior fruit.
NATURAL RANGE: Caucusus of Western Asia
REFERENCES: Bourke *et al.* 1987, Johns and Stevenson 1985, Mabberley 1987, Sauer 1993, Uphof 1968

Prunus cerasus L. [probably derived from *P. avium* and *P. fruticosa*]
FAMILY: Rosaceae (rose)
ENGLISH: amarelle cherry, cherry, morello cherry, pie cherry, sour cherry
PORTUGUESE: cereja, cereja-da-Europa, gingeira
SPANISH: cereza, cerezo, cerezo ácido, guinda, guindo
USES/NOTES: More than 50 varieties are cultivated for their highly esteemed fruits, eaten fresh, preserved, or in pies. The principal cherry of commerce.
NATURAL RANGE: Central and southern Europe to western Asia
REFERENCES: Bourke *et al.* 1987, Duke and Vásquez 1994, IBGE 1980, Leung 1961, Mabberley 1987, OAS 1973, Sturtevant 1972, Usher 1974

Prunus domestica L. [probably derived from *P. cerasifera* and *P. spinosa*]

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FAMILY: Rosaceae (rose)
ENGLISH: black plum, damson plum, European plum, plum, prune (when dried)
FRENCH: prunier cultivé
PORTUGUESE: ameixa, ameixeira
SPANISH: bruno, bruño, ciruela, ciruela de almendra, ciruela dulce, ciruela española, ciruela europea, ciruela nueva, ciruela pasa (when dried), ciruela yoyoma, ciruelo, ciruelo europeo, ciruelero, pasa (when dried), tzopelitlaquilotl
USES/NOTES: Fruits are consumed out of hand, dried (as prunes), preserved, in confections, as juice, or made into alcoholic beverages. In Eastern Europe fruits are fermented and distilled into liqueurs such as *slivovitz*. Flowers are edible and made into tea. Hundreds of named cultivars and perhaps over a 1,000 cultivars in all exist. Also medicinal.
NATURAL RANGE: Lower Danube, Iran, Armenia, and the Caucuses
REFERENCES: Bourke *et al.* 1987, CONABIO, Facciola 1990, Sauer 1993, Schneider 1987, Schwanitz 1966, Uphof 1968, Usher 1974

Prunus dulcis (Mill.) D.A.Webb [syn. *P. amygdalus* Batsch, *Amygdalus communis* L., *Amygdalus dulcis* Mill.]
FAMILY: Rosaceae (rose)
ENGLISH: almond
PORTUGUESE: amêndoa
SPANISH: almendra, almendro, moca, palo de burro, pilón, pi-zoya-castilla (Zapotec)
USES/NOTES: Highly esteemed, edible nut is the almond of commerce and the source of almond oil, almond milk, and a flavoring agent.
NATURAL RANGE: Probably western Asia to southeastern Europe
REFERENCES: CONABIO, Guia Rural n.d., Mabberley 1987, OAS 1973, Sauer 1993, Schneider 1987, Woodroof 1979

Prunus emarginata (Douglas) Walp.
FAMILY: Rosaceae (rose)
ENGLISH: bitter cherry, Oregon cherry
USES/NOTES: Dark red fruit's thin pulp is edible.
NATURAL RANGE: British Columbia, Washington, Idaho, and western-most Montana to California, Arizona, New Mexico, and northern Baja California
REFERENCES: Brako *et al.* 1995, Timbrook 1982, USDA-ARS

Prunus fasciculata (Torr.) A.Gray
FAMILY: Rosaceae (rose)
ENGLISH: desert almond
USES/NOTES: Dark red fruit's thin pulp is edible.
NATURAL RANGE: California, Arizona, Nevada, Utah, and Baja California
REFERENCES: MBG-Tropicos, Timbrook 1982, USDA-NRCS

Prunus fremontii S.Watson
FAMILY: Rosaceae (rose)
ENGLISH: desert apricot
USES/NOTES: Drought tolerant shrub to small tree produces an edible pubescent yellow fruit to 1.5cm long.
NATURAL RANGE: Southern California, Baja California, and northern Baja California Sur
REFERENCES: Brako *et al.* 1995, CONABIO, MBG-Tropicos, Timbrook 1982

Prunus geniculata R.M.Harper
FAMILY: Rosaceae (rose)
ENGLISH: scrub plum
USES/NOTES: Pinkish to dark red fruits are edible. Plant is much like a diminutive chickasaw plum (*P. angustifolia*).
NATURAL RANGE: Central Florida
REFERENCES: Kermath (notes), Taylor 1998

Prunus gracilis Engelm. & A.Gray
FAMILY: Rosaceae (rose)
ENGLISH: Oklahoma plum, prairie cherry
USES/NOTES: Fruit is edible.
NATURAL RANGE: Arkansas, Kansas, Oklahoma, and Texas
REFERENCES: Bailey Hortorium 1976, Correll and Johnston 1970, Mabberley 1987, Uphof 1968

Prunus hortulana L.H.Bailey
FAMILY: Rosaceae (rose)
ENGLISH: hog plum, hortulan plum, hortulana plum, wild goose plum
USES/NOTES: Cultivated in the southern U.S. for its fruit, eaten in preserves and marmalades.
NATURAL RANGE: Central and southeastern North America
REFERENCES: Bailey Hortorium 1976, Fernald *et al.* 1958, Mabberley 1987, Medsger 1939, Uphof 1968, Yanovsky 1936

Prunus ilicifolia (Nutt. ex Hook. & Arn.) D.Dietr.
FAMILY: Rosaceae (rose)
ENGLISH: evergreen cherry, holly-leaf cherry, islay, mountain holly, wild cherry, yslay
SPANISH: islay
USES/NOTES: Fruit pulp and seeds are edible. Coahuila people made *atole* from the seed meal after proper preparation to remove toxicity.
NATURAL RANGE: Central and southern California, Baja California, and central and northern Baja California Sur
REFERENCES: Bailey Hortorium 1976, Calderón Hinojosa *et al.* n.d., CONABIO, Kirk 1970, Munz 1974, Timbrook 1982

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Prunus laurocerasus L. [syn. *Laurocerasus officinalis* M.Roem.]
FAMILY: Rosaceae (rose)
ENGLISH: cherry laurel, common laurel, English cherry-laurel
USES/NOTES: Leaves can be used to make a dilute, almond-flavored tea-like beverage, though care must be taken as too much can be poisonous.
NATURAL RANGE: Eastern Mediterranean region, escaped cultivation, naturalized, and invasive in favorable locations in the Americas
REFERENCES: Sturtevant 1972, Uphof 1968, Zuloaga *et al*. 2008

Prunus maritima Marshall
FAMILY: Rosaceae (rose)
ENGLISH: beach plum
USES/NOTES: Purplish fruits are sold in markets for use in jellies and preserves.
NATURAL RANGE: Northeastern coastal U.S. from Maine to Delaware
REFERENCES: Angier 1972, Mabberley 1987, Peterson 1977, Uphof 1968, Yanovsky 1936

Prunus mexicana S.Watson
FAMILY: Rosaceae (rose)
ENGLISH: fall plum, bigtree plum, Mexican plum
PORTUGUESE: ameixeira-do-méxico
SPANISH: cerezo mexicano, ciruelo, ciruelo mexicano
USES/NOTES: Fruits are eaten fresh, in preserves, or dried.
NATURAL RANGE: Iowa to Ohio western Georgia and eastern Texas with isolated populations in Coahuila and Nuevo León of northeastern Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990

Prunus mume (Siebold) Siebold & Zucc.
FAMILY: Rosaceae (rose)
ENGLISH: Chinese plum, Japanese apricot
PORTUGUESE: damasqueiro-da-China, ume, umezeiro
USES/NOTES: In East Asia the fruits are used for juices, to flavour alcoholic bevereges, preserved, and in sauces. Flowers are added to plum pancakes and teas. Considered to have potential for expansion in southeastern and southern Brazil for its fruit. Tree is grown primarily as an ornamental for its showy fragrant flowers in North America.
NATURAL RANGE: Southeastern China (western Sichuan and western Yunnan), widely cultivated in China, Japan and Korea, and rarely cultivated in the Americas
REFERENCES: PFAF, Rehder 1940, USDA-ARS, Veiga 2001

Prunus munsoniana W.Wight & Hedrick

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FAMILY: Rosaceae (rose)
ENGLISH: wild goose plum
USES/NOTES: Cultivated red fruits, sold in markets, are eaten out of hand or in jellies and preserves.
NATURAL RANGE: Eastern North America to Texas
REFERENCES: Correll and Johnston 1970, Gleason 1968, Mabberley 1987, Uphof 1968

Prunus myrtifolia (L.) Urb.
FAMILY: Rosaceae (rose)
ENGLISH: myrtle laurel-cherry, myrtle-leaved cherry, myrtle-leaved cherry laurel, West Indian cherry, West Indian laurel-cherry
PORTUGUESE: coração-de-negro, marmelo-bravo, pessegueiro-bravo, pessegueiro-do-mato, varoveira
SPANISH: almendrillo, almendrito, cuajaní hembra, membrillo
USES/NOTES: Seeds are used to flavor wine.
NATURAL RANGE: South Florida, the Greater Antilles, eastern and southern Mexico, Belize, Guatemala, Trinidad, Venezuela, the Guianas, Brazil, eastern Bolivia, and northern Argentina
REFERENCES: Díaz *et al*. 2006, Facciola 1990, FloraSBS, Forzza 2010, MBG-Tropicos, Mentz *et al*. 1997, Nelson 1994, Rankin de Mérona *et al*. 1992, Sturtevant 1972

Prunus nigra Aiton
FAMILY: Rosaceae (rose)
ENGLISH: black plum, Canada black plum, Canadian plum
USES/NOTES: Edible fruits are sold in markets.
NATURAL RANGE: Geat Lakes and northeastern U.S. and east-central to eastern Canada
REFERENCES: Mabberley 1987, Turner and Szczawinski 1979, USDA-NRCS, Yanovsky 1936

Prunus occidentalis Sw.
FAMILY: Rosaceae (rose)
ENGLISH: pruan tree, prune tree, West Indian cherry laurel
SPANISH: almendrillo, almendrón, cuajaní, cuajawi, membrillo
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Northern West Indies to St. Vincent, Guatemala, and Panama
REFERENCES: Adams 1972, Díaz *et al*. 2006, Martin *et al*. 1987, OAS 1973

Prunus pensylvanica L.f.
FAMILY: Rosaceae (rose)
ENGLISH: bird cherry, fire cherry, pin cherry, wild red cherry
USES/NOTES: Sour red fruit, though with little pulp, is eaten preserved or cooked.

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NATURAL RANGE: Eastern U.S. from Maine and North Carolina, west to Montana and much of Canada
REFERENCES: Facciola 1990, Gibbons 1962, Harrington 1967, Harris 1972, Peterson 1977, Tomikel 1986, Turner and Szczawinski 1979

Prunus persica (L.) Batsch [syn. *Amygdalus persica* L., *Persica vulgaris* Mill.]
FAMILY: Rosaceae (rose)
ENGLISH: peach
PORTUGUESE: pavia, pavieira, pêssego, pessegueiro
SPANISH: blanquillo, dresa, durazno, durazno blanco, durazno rojo, guaytambo, ishi (Otomí), ixi (Otomí), melocotón, ndora (Mazahua), pahsh (Mixe), pajsh (Mixe), pash (Mixe), prisco, shondi (Otomí), torasno (Otomí), traza (Zapoteco), trösno (Nahuatl), tunánts (Mixe), turca (Cora), ucansa (Otomí), túrusi (Rarámuri), zonti (Otomí)
USES/NOTES: Velvety skinned fruits, commercially important in North America, are eaten out of hand, cooked, or canned.
NATURAL RANGE: Northern China, widely cultivated, naturalized in places
REFERENCES: Bourke *et al.* 1987, Godfrey 1988, Kartesz 1994, OAS 1973, Sauer 1993, Schneider 1987, Schwanitz 1966, Usher 1974

Prunus persica var. *nucipersica* (L.) C.K.Schneid.
FAMILY: Rosaceae (rose)
ENGLISH: nectarine
PORTUGUESE: nectarina, pêssego
SPANISH: abridero, abridor, blanquillo, griñón, melocotón, nectarina, nectarino
USES/NOTES: Fruit, a variety of the common peach (*Prunus persica*), is eaten fresh, cooked, canned, or dried, and is used to flavor liqueurs.
NATURAL RANGE: China
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., IBGE 1980, Sauer 1993, Usher 1974

Prunus pumila L.
FAMILY: Rosaceae (rose)
ENGLISH: sand cherry
USES/NOTES: Fruits are eaten out of hand, dried, or cooked.
NATURAL RANGE: Central and northeastren North America
REFERENCES: Facciola 1990, Fernald 1950, Gibbons and Tucker 1979, Yanovsky 1936

Prunus salicina Lindl.
FAMILY: Rosaceae (rose)
ENGLISH: Japanese plum

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PORTUGUESE: ameixa, ameixa-amarela, ameixa-japonesa, ameixa-vermelha, ameixeira, ameixeira-japonesa
SPANISH: claudia, ciruela, ciruela Reina Claudia
USES/NOTES: Sweet fruits are eaten fresh, preserved, stewed, or in baked goods. Rare in the Americas until the late 1800s.
NATURAL RANGE: China, widely cultivated in mild, humid, temperate regions of the Americas
REFERENCES: Creasy 1982, Leung 1961, MBG-Tropicos, Sauer 1993, Usher 1974, Zarucchi 1998

Prunus sargentii Rehder
FAMILY: Rosaceae (rose)
ENGLISH: big mountain cherry, flowering Japanese cherry, hill cherry, Japanese cherry, North Japanese hill cherry, northern Japanese hill cherry, Sargent cherry, Sargent's cherry
USES/NOTES: Small fruits are edible. Grown in the Americas as an ornamental, rarely escaping.
NATURAL RANGE: Eastern Asia
REFERENCES: Gilman and Watson 1993/2006, PFAF n.d

Prunus serotina Ehrh.
FAMILY: Rosaceae (rose)
ENGLISH: American black cherry, black cherry, rum cherry, wild black cherry, wild cherry
PORTUGUESE: cereja-preta, cerejeira-negra
SPANISH: capulí, capulín, cereza, cereza Americana, cerezo negro americano, cerezo negro silvestre
USES/NOTES: Small, dark red to black, tart fruits, of this potentially large deciduous tree, are consumed fresh, as juice, in marmalades, or in baked goods. Bark extract and fruit are used as flavoring agents, the latter in alcoholic beverages including rum, hence the name "rum cherry." Twigs, leaves, and fresh seeds contain hydrocyanic acid and should not be eaten. Though not an especially attractive landscape tree, *P. serotina* does produce excellent fall foliage and abundant food for wildlife. Dark attractive wood has been valued for cabinet and furniture making.
NATURAL RANGE: Nova Scotia to Minnesota, south to central Florida and eastern Texas through Mexico to Guatemala, widely naturalized and invasive elsewhere
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Fernald *et al.* 1958, Gibbons 1962, Godfrey 1988, Harris 1972, Kermath (notes), Martin *et al.* 1987, Morton 1976a, Nelson 1994, OAS 1973, Peterson 1977, Taylor 1998, Tomikel 1986, USDA-ARS

Prunus serotina subsp. *capuli* (Cav. ex Spreng) McVaugh [syn. *P. capuli* Cav. ex Spreng, *P. capullin* Zucc., *P. salicifolia* Kunth, *P. serotina* var. *salicifolia* (Kunth) Koehne]

FAMILY: Rosaceae (rose)
ENGLISH: black cherry, capuli cherry, Mexican cherry
PORTUGUESE: cereja
SPANISH: capolí, capolín, capuli, capulí, capilí taunday (Zapotec), capulín, capulín blanco, ceraso, cereso, cereto, cereza, cerezo, cerezo de castilla, cerezo de los Andes, cetsé, chencua, chengua, chimal-ma-u, cusabi, detsé, ghoto, guasiqui, jeco, pa ksmuk, pate, sacatón, t-mundaya, tunday, tzu´uri, usabi
USES/NOTES: Tart fruit is edible and made into wine and preserves. Seed kernel is eaten roasted.
NATURAL RANGE: Central Mexico, Central America, possibly to northern South America, widely naturalized
REFERENCES: CONABIO, Davidse *et al*. 2015, Hoyas 1989, Leung 1961, NRC 1989, OAS 1973, Popenoe 1974, Smith *et al*. 1992, Torres n.d., Yanovsky 1936

Prunus spinosa L.
FAMILY: Rosaceae (rose)
ENGLISH: blackthorn, blackthorn slöe, sloe, slöe
PORTUGUESE: abrunheiro-bravo, abrunho, pruneira
SPANISH: acacia bastarda, andrino, asarero, ciruelo silvestre, endrino, endrino azul
USES/NOTES: Small, dark, bitter fruits are used to make liqueurs like slöe gin, are preserved, or added to baked goods. Rarely are they eaten raw. Also medicinal.
NATURAL RANGE: Mediterranean Europe and Asia
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Morton 1976a, Schneider 1987, Uphof 1968

Prunus subcordata Benth.
FAMILY: Rosaceae (rose)
ENGLISH: Klamath plum, Pacific Plum, sierra plum
USES/NOTES: Esteemed reddish-purple, 2cm long fruit is eaten fresh or preserved.
NATURAL RANGE: California in the Sierra Nevada and northern coastal range mountains and western Oregon
REFERENCES: Bailey Hortorium 1976, Kirk 1970, Munz and Keck 1959, Timbrook 1982, Uphof 1968, Yanovsky 1936

Prunus tomentosa Thunb. [syn. *Cerasus tomentosa* (Thunb.) Wall.]
FAMILY: Rosaceae (rose)
ENGLISH: Chinese bush fruit, downy cherry, Hansen’s bush cherry, mancha cherry, Nanking cherry
USES/NOTES: Small, dark, bitter fruits are eaten raw or cooked, and are made into liqueurs such as *slöe gin*.
NATURAL RANGE: Temperate East Asia
REFERENCES: Mabberley 1987, Tanaka 1976, Uphof 1968, Zarucchi 1998

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Prunus umbellata Elliott
FAMILY: Rosaceae (rose)
ENGLISH: black slöe, flatwoods plum, hog plum, small wild plum, southern slöe, wild plum
USES/NOTES: Small, tart to astringent fruits, red to yellow when immature, generally becoming purple when ripe, are occasionally eaten preserved or cooked. Also attractive for its showy white spring flowers.
NATURAL RANGE: Southeastern U.S., coastal plain
REFERENCES: Facciola 1990, Godfrey 1988, Kermath (notes), Nelson 1994, Sturtevant 1972, Uphof 1968, Yanovsky 1936

Prunus virginiana L.
FAMILY: Rosaceae (rose)
ENGLISH: American chokecherry, bird cherry, bitter-berry, chokecherry, common chokecherry, red chokecherry, western chokecherry, wild cherry, Virginia bird cherry
SPANISH: capulín, cerezo de Virginia
USES/NOTES: Bitter fresh fruits are edible, dried and mixed with dried meat to make *pemmican*, or prepared into jelly and preserves. Twigs are used to flavor cooked foods and seed kernals are added to *pemmican*. Bark and twigs are brewed as tea.
NATURAL RANGE: Nearly all of North America except for the Southeast
REFERENCES: Bourke *et al*. 1987, Facciola 1990, Harrington 1967, Harris 1972, Mabberley 1987, Peterson 1977, Tomikel 1986, Uphof 1968, USDA-NRCS

Prunus virginiana var. *demissa* (Nutt. ex Torr. & A.Gray) Torr. [syn. *P. virginiana* subsp. *demissa* (Nutt. ex Torr. & A.Gray) R.L.Taylor & MacBryde, *P. demissa* (Nutt. ex Torr. & A.Gray) Walp.]
FAMILY: Rosaceae (rose)
ENGLISH: western chokeberry, western chokecherry
USES/NOTES: Dark red, bitter fruits are eaten fresh or prepared.
NATURAL RANGE: Central and western U.S. and Canada
REFERENCES: Brako *et al*. 1995, Timbrook 1982, Yanovsky 1936

Prunus virginiana var. *melanocarpa* (A.Nelson) Sarg. [syn. *P. melanocarpa* (A.Nelson) Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: black chokecherry, black western chokecherry, chokecherry, Rocky Mountain cherry
USES/NOTES: Dark fruits are eaten fresh or prepared.
NATURAL RANGE: Central and western U.S. and Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Uphof 1968, Yanovsky 1936

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Pseudanamomis umbellulifera (Kunth) Kausel [syn. *Myrcia umbellilifera* (Kunth) DC., *Myrcianthes umbellulifolia* (Kunth) Alain, *Eugenia umbellilifera* (Kunth) Krug & Urb.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: monos plum
SPANISH: cereza de mono, paují de amú
USES/NOTES: Juicy, sweet, yellow fruits are eaten.
NATURAL RANGE: West Indies
REFERENCES: Hoyas 1989, Kunkel 1984, Mabberley 1987, Martin *et al.* 1987, McVaugh 1989

Pseudananas sagenarius (Arruda) Camargo
FAMILY: Bromeliaceae (pineapple)
SPANISH: garrabatá, ivirá, y-vira (Guaraní)
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Ecuador and Peru through Brazil, Bolivia, Paraguay, and northern Argentina
REFERENCES: Bennett 2000, MBG-Tropicos, Smith and Downs 1979

Pseudobombax ellipticum (Kunth) Dugand [syn. *Bombax ellipticum* Kunth, *Bombax mexicanum* Hemsl.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: shaving brush, shaving-brush tree
SPANISH: cabellos de ángel, cocuche, coquito, guietiqui, itayata, mococ, mocoque, mokok
USES/NOTES: Seeds are eaten in Mexico and are a source of oil used for soaps and illumination. Flowers are medicinal.
NATURAL RANGE: Huasteca region of Mexico south through Guatemala into El Salvador and Honduras
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, CONABIO, Kermath (notes), Linares 2003, Standley and Steyermark 1949

Pseudobombax munguba (Mart. & Zucc.) Dugand [syn. *Bombax munguba* (Mart.) Zucc.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
PORTUGUESE: manguba
SPANISH: munguba, pretino punga, punga
USES/NOTES: Seeds and their yellowish oil are edible.
NATURAL RANGE: Amazonian Brazil and Peru
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Facciola 1990, Martin *et al.* 1987

Pseudobombax septenatum (Jacq.) Dugand [syn. *Bombax barrigon* (Seem.) Decne.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: barrigon kapok tree, barrigon wood, ceiba, striped ceiba

SPANISH: barrigón, bonga, ceiba barrigona, ceiba verde, ceibo barrigón, ceibo de rayas, ceibo macho, maray (Tacana), mente (Shuar), peroto, perotó del monte
USES/NOTES: Seeds, of this wild, uncultivated large tree, are edible, but rarely harvested for human consumption. Seeds are collected as a source of fiber similar to kapok (*Ceiba pentandra*).
NATURAL RANGE: Neotropical mainland from Belize to Bolivia, most abundant from Nicaragua to Colombia
REFERENCES: CONABIO, Gómez and Toro 2008, MBG-Tropicos, USDA-ARS

Pseudolmedia glabrata (Liebm.) C.C.Berg [syn. *P. oxyphyllaria* F.D.Sm.]
FAMILY: Moraceae (mulberry)
SPANISH: amatillo, chocho, durazno, huases (Totonac), mamba, manash, manax, manzanilla, manzanita, membrillo, muela de vieja, ojoche, ojoche colorado, ojochillo, ramón colorado, ramón de mico, tepetomat (Nahuatl), tepetomate, tomatillo, tsotsax, tulipán, tzotzash, tzotzosh
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southern Mexico and Belize to Costa Rica
REFERENCES: Breedlove 1986, CONABIO, Forzza 2010, Mutchnick and McCarthy 1997

Pseudolmedia laevigata Trécul
FAMILY: Moraceae (mulberry)
PORTUGUESE: pama, pama-ferro, pama-preta
SPANISH: pama amarilla
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America to Panama
REFERENCES: Berg 1972, Forzza 2010, Salick 1992

Pseudolmedia laevis (Ruiz & Pav.) J.F.Macbr.
FAMILY: Moraceae (mulberry)
PORTUGUESE: inharé-da-folha-miúda, muiratinga, pama, pama-amarela, pama-caucho, pama-ferro, pama-pequena, pama-preta
SPANISH: chimi, chimiqua, itauba amarilla, pama calata colorada
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Bennett *et al.* 2001, Berg 1972, Boom 1989, Duke and Vásquez 1994, Forzza 2010, UFA/NYBG

Pseudolmedia macrophylla Trécul
FAMILY: Moraceae (mulberry)
PORTUGUESE: pama, pama-de-tamanho-médio, pama-preta
SPANISH: pama morongke
USES/NOTES: Fruit is edible.
NATURAL RANGE: Tropical South America

REFERENCES: Berg 1972, Boom 1989, Forzza 2010, Salick 1992, UFA/NYBG

Pseudolmedia rigida (Klotzsch & H.Karst.) Cuatrec. [syn *P. rigida* subsp. *rigida*]
FAMILY: Moraceae (mulberry)
SPANISH: chimi, guaimarillo
USES/NOTES: Edible fruit is eaten in Amazonian Ecuador.
NATURAL RANGE: Amazonian Bolivia, Colombia, Ecuador, Peru and Venezuela, western Amazonian Brazil, and eastern Panama
REFERENCES: Bennett *et al.* 2001, Berg 1972, Martin *et al.* 1987

Pseudophoenix ekmanii Burret
FAMILY: Arecaceae or Palmae (palm)
SPANISH: cacheo, cacheo de Oviedo
USES/NOTES: Stem's sweet sap has been made into beverages including wine. Unfortunately, wine production, which included cutting the tree down, has led to the palm's demise.
NATURAL RANGE: Barahona Peninsula, Dominican Republic
REFERENCES: Henderson *et al.* 1995

Pseudophoenix vinifera (Mart.) Becc.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: buccaneer palm, cherry palm, wild date palm
FRENCH: katié
SPANISH: cacheo
USES/NOTES: Stem's sweet sap has been made into beverages including wine. Unfortunately, wine production, which included cutting the tree down, along with general population pressure have led to the palm's demise.
NATURAL RANGE: Hispaniola
REFERENCES: Facciola 1990, Henderson *et al.* 1995, Tanaka 1976, Uhl and Dransfield 1987

Pseudostellaria jamesiana (Torr.) W.A.Weber & R.L.Hartman [syn. *Stellaria jamesiana* Torr.]
FAMILY: Caryophyllaceae (carnation)
ENGLISH: chickweed, starwort, sticky starwort, tuber starwort
USES/NOTES: Small tubers are edible.
NATURAL RANGE: Western U.S. from Texas to Washington
REFERENCES: Harrington 1967, ITIS, USDA-NRCS

Pseudotsuga menziesii (Mirb.) Franco [syn. *Abies menziesii* Mirb.]
FAMILY: Pinaceae (pine)
ENGLISH: Douglas fir, Rocky Mountain Douglas-fir
FRENCH: Douglas bleu
SPANISH: abeto, abeto Douglas, acahuite, cahuite, espinoso, falso abeto, guallamé, guayamé, guayamé colorado, guayane rojo, hallarín,

hayarín, hayarín colorado, oyamel, oyamel colorado, oyamel de ballauca, oyamel de barranca, payarín tepehuano, pinabete, romerillo
USES/NOTES: Needles and young stems are made into tea, young shoots can be used to flavor other foods, and sweet sap is edible.
NATURAL RANGE: Western North America from Texas to California to British Columbia and Alberta, the eastern U.S. including Minnesotta, New Jersey, New York, and Pensylvania, and most of Mexico excluding the far south and the Yucatán
REFERENCES: Clarke 1977, CONABIO, Facciola 1990, Uphof 1968, USDA-NRCS

Psidium acutangulum DC. [syn. *P. grandifolium* Ruiz & Pav., *Britoa acida* O.Berg, *B. sellowiana* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Pará guava
PORTUGUESE: araçá-do-pará, araçá-pera, araçá-pomba, guabiroba-da-mata, sete-cascas
SPANISH: ararai, guayabilla, guayabo agrio, guayabo montañero
USES/NOTES: Tart fruits are used in drinks and marmalades and rarely eaten raw.
NATURAL RANGE: Amazonian Brazil, Ecuador, and Peru, the Guianas, and southern Venezuela
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Hoyas 1989, Martin *et al.* 1987, Morton 1987a, Smith *et al.* 1992, Vickers and Plowman 1984

Psidium albidum Cambess. [perhaps a synonym of *P. guineense* Sw.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçazeiro-branco
SPANISH: guayaba
USES/NOTES: Fruit pulp is edible. The taxon is considered a synonym of *P. Guineense* by Forzza (2010) and The Plant List, but as a distinct species by MBG-Tropicos.
NATURAL RANGE: Southern Brazil to northern Argentina
REFERENCES: Angely 1970, Forzza 2010, Legrand 1962, Martin *et al.* 1987, MBG-Tropicos

Psidium arayan (Kunth) Burret [syn. *Myrtus arayan* Kunth]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Tropical South America
REFERENCES: Brako and Zarucchi 1993, Martin *et al.* 1987, McVaugh 1958

Psidium cattleianum Sabine [syn. *P. chinense* Hort. *nom. illeg.*, *P. littorale* Raddi]
FAMILY: Myrtaceae (myrtle)

ENGLISH: Calcutta guava, cattley guava, cherry guava, Chinese guava, Chinese strawberry guava, pineapple guava, purple guava, strawberry guava, yellow strawberry guava (yellow cultivar)
PORTUGUESE: araçá-amarelo, araçá-da-praia, araçá-de-coroa, araçá-roxa, araçá-vermelho, araçaleiro, goiaba
SPANISH: araza, arazá, cas dulce, cas guava, guayaba, guayaba de fresa, guayaba fresa, guayaba japonesa, guayaba pequeña, guayaba peruana, guayaba rosada, guayabita del Perú, guayabo pequeño, guayabo peruano, guisaro, guísaro, güísaro
USES/NOTES: Red, golf-ball-sized fruit is edible and the plant is ornamental. *P. cattleianum* var. *lucidum* is a yellow variety. May include *P. humile*.
NATURAL RANGE: Eastern Brazilian lowlands, widely cultivated and naturalized in warm regions
REFERENCES: Bourke *et al.* 1987, Facciolla 1990, FLEPPC 2003, Mabberley 1987, Martin *et al.* 1987, Morton 1987a, Mowry *et al.* 1967, Popenoe 1974, Porcher 1995, Smith *et al.* 1992, Uphof 1968

Psidium cinereum var. *incanescens* (Mart. ex DC.) D.Legrand [syn. *P. incanescens* Mart. ex DC.]
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Brazil and Paraguay
REFERENCES: Bernardi 1985, Legrand and Klein 1977, Martin *et al.* 1987, Uphof 1968

Psidium friedrichsthalianum O.Berg
FAMILY: Myrtaceae (myrtle)
ENGLISH: Costa Rican guava, cas guava
PORTUGUESE: goiaba
SPANISH: arrayán, cas, guayaba, guayaba agria, guayaba de fresco, guayaba de mico, guayabillo, guayabo, guayabo agrio
USES/NOTES: Green, nearly round, pectin-rich, tart 3-5cm fruits are used in beverages, pies, and preserves.
NATURAL RANGE: Southern Mexico (southern Veracruz and Oaxaca) through Guatemala and Honduras to Colombia
REFERENCES: Johns and Stevenson 1985, Mabberley 1987, MBG-Tropicos, Morton 1987a, Price 1990, Sánchez-Vindas 1990, Sánchez-Vindas 2001, Smith *et al.* 1992, Standley 1930, Uphof 1968

Psidium guajava L. [syn. *P. pyriferum* L.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: common guava, guava
PORTUGUESE: araçá-açu, araçá-goiaba, araçá-guaiaba, goiaba, guaiaba, guaiava

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SPANISH: arasa, chura-catoco, coloc, guayaba, guayaba sabanera, guayabo, guayabo blanco, nulu, pachí, pichí, purijo, saguinto, sahuintu
USES/NOTES: Fruits are eaten fresh or preserved, often as a paste (*bocadillo*) or as puree for baby food. Fruits contain two to five times the vitamin C of oranges (*Citrus* spp.). Bark and leaves are medicinal. Leaves are used as an astringent.
NATURAL RANGE: Neotropics, probably first domesticated in Peru, though possibly the West Indies or Mexico, widely naturalized in warm regions and once thought to be of Old World origin
REFERENCES: Austin and Bourne 1992, Boom 1987, Cavalcante 1991, Duke 1986, Duke and Vásquez 1994, Estrella 1991, FLEPPC 2003, Flannery 1973, Guia Rural n.d., IBGE 1980, Meyer-Arendt 1979, Naranjo 1991, Oldfield 1981, Omawale 1973, OAS 1973, Peret 1985, Popenoe 1974, Reed 1995, Schneider 1987, Silva *et al*. 1977

Psidium guineense Sw. [syn. *P. araca* Raddi, *P. costaricense* O.Berg, *P. fluviatile* Rich., *P. guyanense* Pers., *P. laurifolium* O.Berg, *P. molle* Bertol., *P. multiflorum* Cambess., *P. schiedeanum* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Brazilian guava, Castilian guava, guisaro, wild guava
PORTUGUESE: aracahy, araçá, araçá-da-praia, araçá-do-campo, araçá-goiaba, araçá-mirim, araçá-pêra, araçaí, fruta-de-campo, goiaba-araçá, goiabinha, guabiroba-dos-gerais (*P. multiflorum*)
SPANISH: allpa guayaba, arasá, arazá, cas extranjero, cashpadán (Zoque), chamach, chamacch, guabillo, guayaba ácida, guayaba agria, guayaba arraiján, guayaba brava, guayaba cimarrón, guayaba de sabana, guayaba hedionada, guayaba sabanera, guayaba silvestre, guayabilla, guayabillo, guayabita, guayabita de sabana, guayabo, guayabo agrio, guisaro, guísaro, güísaro, huayava, jokoony pabox (Mixe), pataj, pichippul, puul hembra, sacha guayaba
USES/NOTES: Fruits are used in beverages, ice cream, and medicines.
NATURAL RANGE: Lowland tropics of South America, Mexico, Central America, and the West Indies, previously thought to be of African origin
REFERENCES: Adams 1972, Amshoff 1951, Angely 1970, Backes 1971, Bourke *et al.* 1987, Cavalcante 1991, CONABIO, Forzza 2010, IBGE 1980, Kawa *et al*. 2015, Legrand 1962, Martin *et al*. 1987, Mcvaugh 1963, Mcvaugh 1969, Morton 1987a, Posey 1985, Sánchez-Vindas 1989, Sánchez-Vindas 1990, Silva *et al*. 1977, Smith *et al.* 1992, Soukup 1970, Steyermark *et al.* 1995

Psidium humile Vell. [syn. *P. coriaceum* O.Berg *nom. illeg.*, *Guajava humilis* (Vell.) Kuntze]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçá-vermelho

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USES/NOTES: Fruit pulp is edible. Considered an unresolved name by The Plant List and a synonym of *P. cattleianum* by USDA-ARS, but a distinct species by Forzza and MBG-Tropicos.
NATURAL RANGE: States of Rio de Janeiro and São Paulo of southeastern Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987

Psidium luridum (Spreng.) Burret [syn. *Myrtus mucronata* Cambess.]
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araçá-de-pedra, araçá-do-campo, guabiroba-do-campo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern Argentina and southern Brazil
REFERENCES: Kausel 1966, Legrand 1962, Martin *et al*. 1987, Mentz *et al*. 1997

Psidium montanum Sw.
FAMILY: Myrtaceae (myrtle)
ENGLISH: mountain guava, spice guava
SPANISH: almendrón de las Antillas
USES/NOTES: Fruit tastes somewhat like a mango (*Mangifera indica*).
NATURAL RANGE: Jamaica, perhaps to other West Indian Islands
REFERENCES: Adams 1972, Smith *et al*. 1992

Psidium myrtoides O.Berg.
FAMILY: Myrtaceae (myrtle)
PORTUGUESE: araça-do-mato, araça-icica, araça-roxo
SPANISH: guayaba cimarrón
USES/NOTES: Fruit pulp is said to be acidic and sweet and are best used in sweets.
NATURAL RANGE: Eastern Brazil from Rio Grande do Sul to Maranhão
REFERENCES: Angely 1970, Forzza 2010, Lorenzi 2002b, Muniz n.d.

Psidium salutare Kunth (O.Berg) [syn. *P. oerstedeanum* O.Berg]
FAMILY: Myrtaceae (myrtle)
SPANISH: arrayán, guayabillo, guayabillo arrayán, guayabita del pinar, guayabita sabanera, guayabo sabanero, tucava (Mixtec)
USES/NOTES: Edible fruit of this shrub to small tree is similar to common guavas (*P. guajava*).
NATURAL RANGE: Neotropical mainland from Northern Argentina and Uruguay to southern Mexico and Belize
REFERENCES: Breedlove 1986, CONABIO, Landrum 2003, Martin *et al*. 1987, MBG-Tropicos, Molina 1975, Standley 1937a

Psidium salutare var. *sericeum* (Cambess.) L.R.Landrum [syn. *P. incanum* (O.Berg) Burret, *Myrtus incana* O.Berg]
FAMILY: Myrtaceae (myrtle)
USES/NOTES: Shrub of caatinga vegetation produces edible fruit pulp.

NATURAL RANGE: Brazil, Bolivia, and Paraguay
REFERENCES: Forzza 2010, Kausel 1966, Landrum 2003, Martin *et al.* 1987, MBG-Tropicos

Psidium sartorianum (O.Berg) Nied. [syn. *P. microphyllum* Britton, *Calyptropsidium sartorianum* (O.Berg) Krug & Urb. ex Urb., *Mitranthes sartoriana* O.Berg]
FAMILY: Myrtaceae (myrtle)
ENGLISH: guava, Puerto Rican guava
SPANISH: arrayán, arrayón, guayaba, guayabillo, guayabita arrayán, guayabito del Perú, pichiché
USES/NOTES: Bitter-sweet, spicey fruits occasionally are eaten, usually preserved. Dried fruits are made into a refreshing beverage.
NATURAL RANGE: Neotropics
REFERENCES: Alain 1953, Hoyas 1989, Lott 1993, Martin *et al.* 1987, McVaugh 1969, Smith *et al.* 1992, Uphof 1968

Psophocarpus tetragonolobus (L.) DC. [also *P. palustris* Desv.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: asparagus pea, dambala, dragon bean, four-angled bean, four-cornered bean, Goa bean, Manila bean, prince's pea, princess pea, winged bean, winged pea
PORTUGUESE: fava-de-cavalho, feijão-de-asa
SPANISH: dólico de Goa, habichuela alada
USES/NOTES: Leaves, flowers, pods, sprouts, seeds, and tubers are edible, though grown mainly for the immature pods, eaten as a fresh vegetable. Described by Wilson as a "one-species supermarket," with much potential for expansion as a food plant according to some authors (National Academy of Sciences), though of limited appeal according to others (Hunter). Widely cultivated on a small scale, though rarely for human consumption in the Americas.
NATURAL RANGE: Southeast Asia, most likely New Guinea, *P. palustris* from tropical Africa
REFERENCES: Adams 1972, Borget 1992, Bourke *et al.* 1987, Duke 1981, Howard 1988, Hunter 1997, Kay 1979, Kitajima *et al.* 1979, Lewis 1987, Mabberley 1987, Martin 1984a, Myers 1983, NAS 1975, Noda *et al.* 1984, Wilson 1992, USDD 1970

Psoralea castorea S.Watson [syn. *Pediomelum castoreum* (S.Watson) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: beaver bread, scurfpea
USES/NOTES: Large, starchy roots were once an important food source, eaten raw, cooked, or as flour.

NATURAL RANGE: Southwestern U.S. and adjacent northern Chihuahua, Mexico
REFERENCES: CONABIO, Harrington 1967, Uphof 1968, Yanovsky 1936

Psoralea cuspidata Pursh [syn. *Pediomelum cuspidatum* (Pursh) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: large bract Indian breadroot, scury pea
USES/NOTES: Dried roots are pounded into flour.
NATURAL RANGE: Texas to eastern Montana
REFERENCES: Tull 1978, USDA-NRCS, Yanovsky 1936

Psoralea esculenta Pursh [syn. *Pediomelum esculentum* (Pursh) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: breadroot, breadroot scurf pea, common breadroot, Indian breadroot, Indian turnip, large Indian breadroot, prairie apple, prairie potato, prairie turnip, scurfpea, shaggy prairie-turnip, teepsenee, tipsin, wild turnip
FRENCH: pomme blanche
USES/NOTES: Starchy roots were among the most important wild foods harvested on the prairie for Indigenous people and early European settlers. Tubers were added to soups.
NATURAL RANGE: Eastern to Central North America to Oaxaca, Mexico
REFERENCES: Bailey Hortorium 1976, Brako *et al*. 1995, CONABIO, Harrington 1967, Kindscher 1987, Uphof 1968, USDA-ARS, Yanovsky 1936

Psoralea hypogaea Nutt. [syn. *Pediomelum hypogaeum* (Nutt.) Rydb., *Pediomelum hypogaeum* var. *hypogaeum*]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: little breadroot, little Indian breadroot, Indian breadroot, scurfpea, subterranean Indian breadroot
USES/NOTES: Starchy tubers, once an important food for Amerindians and early European settlers, are peeled and cooked like a potato or dried and ground into flour.
NATURAL RANGE: Eastern Colorado, New Mexico, and Texas
REFERENCES: Harrington 1967, Tull 1978, Uphof 1968, Yanovsky 1936

Psoralea tenuiflora Pursh [syn. *Psoralidium tenuiflorum* (Pursh) Rydb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: few-flowered psoralea, scurfpea

USES/NOTES: Though leaves are poisonous, roots, once a food of the Kiowa Indians, are eaten raw, cooked, or ground into flour.
NATURAL RANGE: Southwestern Rocky Mountains to northern Sonora, Mexico
REFERENCES: CONABIO, Harrington 1967, Kartesz 1994, Uphof 1968

Psychotria galeottiana (M.Martens) C.M.Taylor & Lorence [syn. *P. skutchii* Standl.]
FAMILY: Rubiaceae (coffee or madder)
USES/NOTES: Fruit reportedly is eaten in Guatemala.
NATURAL RANGE: Veracruz, Mexico through Panama to the Colombian border
REFERENCES: CONABIO, Lorence 1999, MBG-Tropicos, Nelson Sutherland 2001, Stevens *et al.* 2001, Taylor and Lorence 1992

Psychotria nervosa Sw. [syn. *P. undata* Jacq.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: Seminole balsam, Seminole balsamo, shiny-leaf wild coffee, shiny-leaved wild coffee, wild coffee
PORTUGUESE: chacrona, chacruna
SPANISH: cachimbo, café Silvestre, plateado
USES/NOTES: Seeds reportedly have been used as a coffee substitute, but with little substantiation that it is worthwhile. Leaves are used in medicinal teas. Shrub is also attractive as a landscape plant for its glossy, evergreen foliage and showy, white flowers. *Chacrona* was used for an unspecified *Psychotria* sp. in Acre, Brazil (UFA/NYBG) and is also often applied to *Psychotria viridis* Ruiz & Pav., which is used in traditional medicine and shamanistic rituals.
NATURAL RANGE: Neotropics from central Mexico to Panama, Florida and The Bahamas through the Caribbean to Venezuela, with a population in Amazonian Ecuador
REFERENCES: Brako *et al.* 1995, Breedlove 1986, CONABIO, Díaz *et al.* 2006, Hamilton 1989, MBG-Tropicos, Nelson 1978, Taylor 1998, UFA/NYBG, USDA-NRCS

Ptelea trifoliata L. [syn. *P. baldwinii* Torr. & A.Gray] and *P. trifoliata* var. *mollis* Torr. & A.Gray [syn. *P. tomentosa* Raf.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: common hop-tree, hop tree, skunk bush, stinking ash, wafer ash, water ash
USES/NOTES: Flowers and bitter pulp of the rounded, winged samara are used like hops (*Humulus lupulus*) to flavor beer and seeds are said to have been ground and added to bread.
NATURAL RANGE: Eastern North America from Connecticut, southern Ontario, and Michigan in the north, to Florida and eastern Texas and Mexico in the south, west to Nebraska

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REFERENCES: Coon 1975, Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Mabberely 1987, Martin *et al.* 1987, MBG-Tropicos, Nelson 1994, Taylor 1998, Uphof 1968

Pteridium aquilinum (L.) Kuhn [includes *P. aquilinum* var. *caudatum* (L.) Sadebeck [syn. *Pteris caudata* L.]]
FAMILY: Dennstaedtiaceae or Polypodiaceae (polypody)
ENGLISH: brake, brake fern, bracken, bracken fern, eagle fern, eastern bracken, hog-pasture brake, lacey bracken (var. *caudatum*), pasture brake, tailed bracken, warabi, western bracken
PORTUGUESE: feiteiro, feto-do-monte, pau-jacaré, samambaia-do-campo, samambaia-verdadeira
SPANISH: crespillilla, fento, helecho, helecho común, tzin (Lacandon)
USES/NOTES: Young unopened fiddleheads, or croziers, (called *munhecas* in Brazil) have been widely eaten, though now considered carcinogenic in large quantities, especially if uncooked. Fiddleheads have also been eaten fresh, dried, or preserved. Boiled rhizomes are edible and the source of *warabi* starch, used like arrowroot (*Maranta arundinacea*). Dried rhizomes are used for bread and rhizomes and fronds have been used like hops (*Humulus lupulus*) in beer.
NATURAL RANGE: varieties in the Americas from Canada, U.S., Mexico, Central America, West Indies, Colombia, Ecuador, Venezuela, the Guianas, Peru, and Brazil
REFERENCES: Bailey Hortorium 1976, Brouk 1975, CONABIO, Facciola 1990, FNAEC 1993, Harrington 1976, Hodge 1973, IBGE 1980, Jardim Botânico de Brasília 1989, Kermath (notes), Lepofsky *et al.* 1985, Mabberley 1987, Norton 1979, Peterson 1977, Rymer 1976, Stolze 1981, Tomikel 1986, Tryon 1941, UFA/NYBG, Uphof 1968, Yanovsky 1936

Pterodon emarginatus Vogel [syn. *P. pubescens* (Benth.) Benth.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
PORTUGUESE: carrascal, fava-de-santo-inácio, faveiro, pessoek, sicupira, sucupira, sucupira-branca, sucupira-do-cerrado
SPANISH: pesoé, pezoé
USES/NOTES: Bark extract is used to flavor liqueurs and medicines.
NATURAL RANGE: Brazil from Maranhão to São Paulo, perhaps to Rio Grande do Sul, west into eastern and northern Bolivia
REFERENCES: Forzza 2010, IBGE 1980, ILDIS 2005, Lewis 1987, MBG-Tropicos, Starr Virtual Herbarium

Pueraria montana var. *lobata* (Willd.) Maesen & S.M.Almeida [syn. *P. lobata* (Willd.) Ohwi, *P. montana* (Lour.) Merr., *P. thunbergiana* (Sieber & Zucc.) Benth., *Dolichos lobatus* Willd., *Pachyrhizus thunbergianus* Sieber & Zucc. and includes *Pueraria lobata* var. *montana* (Lour.) Maesen]

FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: Japanese arrowroot, Japanese kudzu, ko, ko hemp, kudzu, kudzu vine
PORTUGUESE: kudzu
SPANISH: cudzú, kudzú
USES/NOTES: Aggressive vine has been grown as a cover crop, for erosion control, and for fodder. Roots, leaves, fruit pods, and flowers are edible, though infrequently eaten. Flowers can be used to make jelly and are used as a honey source. Starchy roots may grow to 35 kg. Introduced to North America in 1876 as an ornamental, kudzu was later used for erosion control, from where it quickly spread to become an invasive plant throughout the eastern U.S., from Florida to Long Island, through southern Michigan to eastern Texas, though most troublesome in southern Appalachia. The root extracts *daidzin* and *puerarin* have been shown to suppress the desire to consume alcohol in alcohol-addicted rodents and kudzu tea reportedly can be used to treat hangovers. Knoxville, Tennessee has an annual kudzu festival.
NATURAL RANGE: East Asia, probably Japan, widely naturalized and invasive, especially in the southeastern U.S.
REFERENCES: Duke 1981, Duke 1997, Guia Rural n.d., Kermath (notes), Keung *et al.* 1996, Keung and Vallee 1993, Mabberley 1987, Overstreet *et al.* 1996, Shurtleff and Aoyagi 1985, Tanner *et al.* 1979, Usher 1974, Watson 1989, Yamaguchi 1983

Punica granatum L. [syn. *P. granatum* var. *nana* (L.) Pers., *P. nana* L.]
FAMILY: Punicaceae (pomegranate)
ENGLISH: dwarf pomegranate (*P. nana*), pomegranate
PORTUGUESE: granado, romã, romã-de-granada, romãzeiro, rumã
SPANISH: balaustra, campanilla, granada, granada cordelina, granada roja, granadilla, granado, granado enano (*P. nana*), granate, hénes-quiixlc (Seri), henesquiixlo, nocuana-zeha-castilla (Zapotec), tsapyan (Mixe), tzapyon (Mixe), yaga-sachi, yaga-ze-hi, yanuko, yan-uko, yan-u-ko (Maya), yutnudidsi, yutnu-nduchidzaha
USES/NOTES: Large (to 10cm), round, dark red berries contain many small whitish seeds surrounded by juicy, red arils that are much prized eaten out of hand or added to sauces and fruit salads. Fruit juice is used to make the drink *grenadine*. Dried seeds are used as a spice. Young leaves may be eaten like spinach fresh or cooked. Tannin from the tough skin is used commercially to tan leather. Bark is used medicinally to treat intestinal worms, diarrhea and fevers. Seeds are used in New Year's celebrations for good luck in parts of Brazil. Of ancient cultivation, the trees are also grown as ornamentals. *P. granatum* var. *nana* is not an accepted botanical name but has been used in horticulture.

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NATURAL RANGE: Mild climate niches from the Balkans to the Himalayas, possibly more restricted to the Caspian Sea region, widely cultivated in warm regions of the Americas
REFERENCES: Bourke *et al.* 1987, CONABIO, Duke and Vásquez 1994, Guia Rural n.d., IBGE 1980, Jørgensen and Ulloa Ulloa 1994, Kermath (notes), Leung 1961, MBG-Tropicos, Omawale 1973, Paguaga and Soto 2010, Popenoe 1974, Rehm and Espig 1991, Schneider 1987, Usher 1974, Van Feu n.d., Zohary and Hopf 1993

Purshia mexicana (D.Don) Henr. [syn. *Cowania mexicana* D.Don]
FAMILY: Rosaceae (rose)
ENGLISH: cliffrose, cliff-rose, Mexican cliffrose, quinine bush
SPANISH: chinacates, chivatillo, romerillo cimarrón, romero, romero cedro
USES/NOTES: Large, evergreen shrub's leaves have been used for tea.
NATURAL RANGE: Souhwestern U.S. and northwestern Mexico
REFERENCES: Brako *et al.* 1995, Facciola 1990, Kirk 1970, LBJWC

Puya aristeguietae L.B.Sm.
FAMILY: Bromeliaceae (pineapple)
SPANISH: piñuela, piñuela pitón
USES/NOTES: Fleshy inner stalk bases are eaten in eaten as a vegetable in Trujillo.
NATURAL RANGE: Andean grasslands (páramos) from Venezuela into Colombia
REFERENCES: Hornung-Leoni 2011, MBG-Tropicos

Puya berteroniana Mez
FAMILY: Bromeliaceae (pineapple)
ENGLISH: blue puya, green-flowered puya, turquoise puya
SPANISH: cardón, chagual, magüey, puya
USES/NOTES: Young central leaf buds are eaten in salads, but their removal kills the plant. Considered threatened in the wild, the plant is also cultivated for its beautiful blue-green flower spikes that can reach 2 meters.
NATURAL RANGE: Central Chile
REFERENCES: Hoffmann 1998, Hornung-Leoni 2011, Marticorena and Quezada 1985, Smith and Downs 1974

Puya chilensis Molina [syn. *P. boliviensis* Blake]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: Chilean puya
SPANISH: cardón montera, chagual, maguey, puya
USES/NOTES: Young leaf sprouts are edible and sold in markets in Santiago. Older leaves are used as a durable fiber source.
NATURAL RANGE: Chile

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REFERENCES: Facciola 1990, Hornung-Leoni 2011, IICA 1995, Kunkel 1984, Mabberley 1987, Marticorena and Quezada 1985, Smith 1964, Smith and Downs 1974

Puya coerulea Lindl.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: Chilean puya
SPANISH: chagual, chagualillo
USES/NOTES: Young leaves are edible.
NATURAL RANGE: Chile
REFERENCES: Facciola 1990, Kunkel 1984, Smith 1964

Puya hamata L.B.Sm.
FAMILY: Bromeliaceae (pineapple)
SPANISH: achupala, achupalla, chota-cajamarca
USES/NOTES: Juice from leaf bases and the inflorecsne is made into a sweet beverage called *jugo de aguaronge* in Spanish. Tender leaf bases are eaten in salads and made into flour.
NATURAL RANGE: Ecuador and Peru
REFERENCES: Bennett 2000, Benzing 1980, Hornung-Leoni 2011, Smith and Downs 1974

Puya raimondii Harms [syn. *Pourretia gigantea* Raimondi]
FAMILY: Bromeliaceae (pineapple)
ENGLISH: queen of the Andes, queen of the puna
SPANISH: achancana, cara, ccara (Quichua), ch'unchujachupalla, ckara, cunco, cuncosh (Quichua/Aymara), huankar, pitancas, reina de la puna, reina de los Andes, santón, ticana, tica-tica, tika-tika, titanca, titanka, yichancana
USES/NOTES: Inner core of the inflorescence is burned and the ashes are mixed with sugar then added to coca chew. The inner core of the inflorescence is also dried and powdered and used as a spice. Inflorescence pulp is fermented into an alcoholic *chicha* that is prepared for special occasions. This species is distinguished as the largest bromeliad in the world growing to 12m tall when blooming and the highest growing bromeliad, occurring above 3200 meters. The species is also endangered.
NATURAL RANGE: High Andes (above 3200m) from Cajamarca, Peru in the north to Cochabamba, Bolivia
REFERENCES: Hornung-Leoni and Sosa 2004, Hornung-Leoni *et al*. 2007, Leiva *et al*. 1991, Rivera 1985, Salazar Castillo *et al*. 2010, Venero 1984

Puya sodiorona Mez [syn. *P. gummifera* Mez & Sodiro]
FAMILY: Bromeliaceae (pineapple)
SPANISH: achupalla
USES/NOTES: Leaf bases are edible.

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NATURAL RANGE: Ecuador
REFERENCES: Bennett 2000, Jørgensen and Ulloa Ulloa 1994, Luther 1989, Smith and Downs 1974

Pycnanthemum incanum (L.) Michx.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: hoary mountain-mint, horsemint, wild basil
USES/NOTES: Leaves are made into a tea.
NATURAL RANGE: North America from Florida to Mississippi in the south to Michigan, Ontario, and New Hampshire in the north
REFERENCES: Crins 1989, Facciola 1990, USDA-NRCS

Pycnanthemum muticum (Michx.) Pers.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: cluster mountain-mint, short-toothed mountain-mint
USES/NOTES: Leaves have a mint aroma and are used for tea.
NATURAL RANGE: Eastern U.S.
REFERENCES: Bailey Hortorium 1976, Facciola 1990

Pycnanthemum verticillatum var. *pilosum* (Nutt.) Cooperrider [syn. *P. pilosum* Nutt.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: hairy mountain-mint
USES/NOTES: Minty leaves are made into an aromatic tea.
NATURAL RANGE: Eastern U.S.
REFERENCES: Bailey Hortorium 1976, Facciola 1990

Pycnanthemum virginianum (L.) T.Durand & B.D.Jacks. ex B.L.Rob. & Fernald
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Virginia mountain-mint
USES/NOTES: Chippewa flavored meat and broth with buds and flowers. Leaves are used to make an aromatic tea.
NATURAL RANGE: Eastern U.S.
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Uphof 1968, Yanovsky 1936

Pyrrhopappus carolinianus (Walter) DC.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Carolina desert chicory, Carolina flase dandelion, flase dandelion, leafy-stemmed dandelion
USES/NOTES: Kiowa people ate the roots.
NATURAL RANGE: Eastern North America, from Texas to Florida and north to Nebraska and pensylvania
REFERENCES: Correll and Johnston 1970, Fernald 1950, Uphof 1968

Pyrularia puber Michx. [seen also as *P. pubera* Michx.]

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FAMILY: Santalaceae (sandalwood)
ENGLISH: buffalo nut, elk nut, oil nut
USES/NOTES: Fruits are edible.
NATURAL RANGE: Eastern United States from eastern Pennsylvania and West Virginia to Georgia
REFERENCES: Fernald 1950, Mabberley 1987, Uphof 1968

Pyrus betulifolia Bunge
FAMILY: Rosaceae (rose)
ENGLISH: birch-leaved pear
USES/NOTES: Flowers, fruits, and leaves are edible.
NATURAL RANGE: Northern China, naturalized in North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990

Pyrus calleryana Decne.
FAMILY: Rosaceae (rose)
ENGLISH: Bradford pear, Callery pear, flowering pear, red-spire
USES/NOTES: Globose fruit is edible, though inferior to the pear of commerce (*P. communis*). Also used as a rootstock and a landscape specimen despite its tendency to split easily.
NATURAL RANGE: China, Korea and Vietnam, naturalized and invasive in places in North America from New York to Illinois, northern Florida and Texas
REFERENCES: Kermath (notes), Neary 1998, Nelson 1994, von Reis Altschul 1973

Pyrus communis L.
FAMILY: Rosaceae (rose)
ENGLISH: pear
PORTUGUESE: pêra, vergamota
SPANISH: pera, pera de Pascua, peral
USES/NOTES: Cultivated for millennia, dessert quality, sweet fruit is the pear of commerce.
NATURAL RANGE: Southeastern Europe to southwestern Asia, perhaps the Balkans, Greece or Turkey, naturalized in North America
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Guia Rural n.d., Usher 1974

Pyrus pyrifolia (Burm.f.) Nakai
FAMILY: Rosaceae (rose)
ENGLISH: apple pear, Asian pear, Chinese pear, Japanese pear, Oriental pear, sand pear, Taiwanese pear
PORTUGUESE: pêra
SPANISH: pera
USES/NOTES: Globose fruit may be eaten raw or cooked and is of good flavor, though sometimes gritty.
NATURAL RANGE: Eastern China, cultivated in the Americas

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REFERENCES: Forzza 2010, MBG-Tropicos

Qualea paraensis Ducke [also *Q. acuminata* Spruce ex Warm., *Q. parviflora* Mart.]
FAMILY: Vochysiaceae (vochysia)
PORTUGUESE: mandioqueira, mandioqueira-escamosa, mandioqueira-vermelha, pau-terra (*Q. parviflora*)
USES/NOTES: Fruit is edible. Also medicinal.
NATURAL RANGE: Amazonia, *Q. paraensis* from upland forests, *Q. acuminata* along water margins
REFERENCES: Anderson and Posey 1989, Boom 1989, Jardim Botânico de Brasília 1989, Silva *et al.* 1977

Quararibea cordata (Bonpl.) Vischer [syn. *Matisia cordata* Bonpl.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
ENGLISH: South American sapote
PORTUGUESE: sapota, sapota-do-Peru, sapota-do-Solimões, sapote
SPANISH: chupa-chupa, mame colorado, numiallamihe, sacha sapote, sapote, sapote de monte, sapote tape, sapotillo, zapote, zapote amarillo, zapote de monte
USES/NOTES: Succulent to fibrous, golden pulp of the softball sized, brownish-green fruit is edible. Cultivated from around Manaus to Amazonian Colombia, Ecuador, and Peru. Also encountered in the wild.
NATURAL RANGE: Central Amazonian Brazil to Amazonian Peru, Bolivia, and Ecuador
REFERENCES: Brako and Zarucchi 1993, Cavalcante 1991, Clement 1989, Duke and Vásquez 1994, MBG-Tropicos, Kermath (notes), León 1987, Morton 1987a, Padoch and de Jong 1991, Shanley *et al*. 2011, Soukup 1970, Vásquez and Gentry 1989

Quararibea funebris (Llave) Vischer [syn. *Q. fieldii* Millsp.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: canela, molinillo, saha
USES/NOTES: Flowers are used to flavor chocolate beverages, especially *tejate* used as a medicinal beverage. Leaves are sold as a spice in markets of Veracruz, Mexico. Flowers contain the alkaloids funebral and funebrine, both similar to drugs used to combat convulsions.
NATURAL RANGE: Lowland tropics of southern Mexico and Belize through Costa Rica
REFERENCES: Ibarra-Manríquez *et al.* 1997, Mabberley 1987, MBG-Tropicos, Uphof 1968, West 1992

Quararibea intricata A.Robyns & S.Nilsson [syn. *Matisia intricata* (A.Robyns & S.Nilsson) W.S.Alverson]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: ɨáigɨna mɨzégɨna (Witoto), machín sapote

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USES/NOTES: Bark is burned for ash salts by the Witoto of Colombian Amazonia.
NATURAL RANGE: Amazonian Colombia and Peru
REFERENCES: Echeverri and Román-Jitdutjaaño 2011, MBG-Tropicos

Quararibea ochrocalyx (K.Schum.) Vischer [syn. *Matisia ochrocalyx* K.Schum.]
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: haede (Piaroa), machín sapote, sapotillo
USES/NOTES: Variably yellow fruit is fragrant and tastes like coconut.
NATURAL RANGE: Neotropical mainland from Nicaragua to Bolivia, southern Venezuela, and western and central Amazonian Brazil
REFERENCES: Alverson 1989, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Zent 1992

Quararibea wittii K.Schum. & Ulbr.
FAMILY: Malvaceae (mallow), previously Bombacaceae (silk-cotton)
SPANISH: bara muyo, chucula caspi, nenepekago, nenepekawe, sapotillo, yurac saputi
USES/NOTES: Yellowish fruit is edible.
NATURAL RANGE: Amazonian Bolivia, Ecuador, and Peru
REFERENCES: MBG-Tropicos, Pinedo-Vásquez *et al.* 1992, Renner *et al.* 1990

Quassia amara L. [syn. *Simarouba surinamense* Pulle]
FAMILY: Simaroubaceae (quassia)
ENGLISH: bitter ash, bitterwood, Jamaica bark, quassia, quassia bark, quassia wood, Suriname quassia, Suriname wood
FRENCH: bois amer, bois blanc, bois de quassia, quassia de Cayenne, quassia de Surinam, quinine de Cayenne, quinine du pays, quinquina de Cayenne
PORTUGUESE: amargo, caixeta, cajú-rana, leno de quássia, marauba, marubá, marupá, pau-amarelo, pau-quássia, pau-tariri, pau-tenente, pitomba, quassia, quássia-de-caiena, quina, quina-de-caiena, quinarana, simarouba, tamanqueira
SPANISH: amargo, cedro blanco, chiriguana, chiriuana, crucete, cuasia amarga, cuasia surinamense, gavilán, guabo, guavito, guavito amargo, guavo, hombre grande, hombrón, jucumico, kininu, leño amargo, leño de cuasia, malacacheta, marupa, negrito, palo amargo, palo blanco, palo de cuasia, palo huaco, palo matias, palo muñeco, quasia, quasia amarga, quina de Caiena, suña de Cayeno
USES/NOTES: Bark is a source of a bitter flavoring used in beverages as a substitute for quinine (*Cinchona* spp.). Root bark is medicinal. Fruit pulp reportedly is edible and seeds contain oil

that is used in bitters. Extracts have been used effectively to treat dysentery and other ailments.
NATURAL RANGE: Neotropical mainland from Costa Rica to northern Argentina
REFERENCES: Balick *et al.* 1996, Berlingeri G. *et al.* 2012, Díaz *et al.* 2006, Facciola 1990, Forzza 2010, Leitão *et al.* 2014, Rankin de Mérona *et al.* 1992, RNI 1996-2001, Silva *et al.* 1977, USDA-ARS

Quercus agrifolia Née
FAMILY: Fagaceae (beech or oak)
ENGLISH: California field oak, California live oak, coast live oak
SPANISH: encino verde
USES/NOTES: Acorns have been eaten in breads and soups after leaching to remove bitter tannins.
NATURAL RANGE: Coastal California into northern Baja California with a disjunct population in Nuevo León
REFERENCES: Bailey Hortorium 1976, Clarke 1977, CONABIO, Facciola 1990, FNAEC 1997, Yanovsky 1936

Quercus alba L.
FAMILY: Fagaceae (beech or oak)
ENGLISH: eastern white oak, white oak
SPANISH: encino, roble blanco de América
USES/NOTES: Nutritious acorns are of the sweeter white oak group, and have been used as a food source, generally dried, leached, then mashed for use in soups and breads. Oak wood from various species have been used for barrels to age other beverages and in barbeques to cook other foods. In both cases, oak flavor is imparted on the other foods.
NATURAL RANGE: Eastern North America from southeastern Canada to northern Florida and eastern Texas
REFERENCES: Bourke *et al.* 1987, Facciola 1990, FNAEC 1997, Godfrey 1988, Harris 1972, Nelson 1994, Peterson 1977

Quercus bicolor Willd. in Muhl.
FAMILY: Fagaceae (beech or oak)
ENGLISH: swamp white oak
USES/NOTES: Large acorns are leached then ground and eaten, typically with other foods.
NATURAL RANGE: Eastern North America from southeastern Canada to Tennessee
REFERENCES: Facciola 1990, FNAEC 1997, Medsger 1939, Yanovsky 1936

Quercus brandegeei Goldman
FAMILY: Fagaceae (beech or oak)
SPANISH: bellota de encino, encino, encino negro
USES/NOTES: Elongated acorns are leaced then eaten as nuts.

NATURAL RANGE: Baja California Sur, just into southern Baja California
REFERENCES: CONABIO, Pío-León *et al*. 2017

Quercus candicans Née
FAMILY: Fagaceae (beech or oak)
ENGLISH: red oak
SPANISH: bellotero, corturapi, encino aguacatillo, encino ahuatl, encino blanco, encino cenizo, encino colorado, encino de asta, encino papantla, encino rosillo, roble, teposcohuite, urupcu
USES/NOTES: Nut is edible.
NATURAL RANGE: South-central and southern Mexico and adjacent Guatemala
REFERENCES: Romero Rangel *et al.* 2002, Torres n.d.

Quercus emoryi Torr.
FAMILY: Fagaceae (beech or oak)
ENGLISH: bellota, Emory oak
SPANISH: bellota, encino, encino colorado, encino negro, encino prieto, encino rojo
USES/NOTES: Edible acorns of this relatively small, evergreen oak have been sold in local markets.
NATURAL RANGE: Southern Texas, New Mexico, and Arizona to north-central Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Uphof 1968, Yanovsky 1936

Quercus gambelii Nutt. [syn. *Q. utahensis* Rydb.]
FAMILY: Fagaceae (beech or oak)
ENGLISH: Gambel oak, Utah oak
SPANISH: encino
USES/NOTES: Acorns are ground into meal, then leached to remove bitter tannins before being added to cooked foods.
NATURAL RANGE: Southwestern U.S. to central Mexico
REFERENCES: Bailey Hortorium 1976, CONABIO, FNAEC 1997, Harrington 1967, Yanovsky 1936

Quercus garryana Douglas
FAMILY: Fagaceae (beech or oak)
ENGLISH: Garry oak, Oregon oak, Oregon white oak, western oak
USES/NOTES: Acorns can be eaten after leaching to remove bitter tannins.
NATURAL RANGE: Southern British Columbia through California
REFERENCES: Bailey Hortorium 1976, Facciola 1990, FNAEC 1997, Turner and Szczawinski 1979, Yanovsky 1936

Quercus geminata Small [syn. *Q. virginiana* var. *geminata* (Small) Sargent]
FAMILY: Fagaceae (beech or oak)

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ENGLISH: sand live oak
USES/NOTES: Elongated acorns, which generally come in pairs (hence the specific name), are of the sweet white group of oaks and are edible after leaching to remove bitterness. Attractive, long-lived tree with its sprawling curvaceous limbs, similar to, though generally smaller than the live oak (*Q. virginiana*), is underutilized as a landscape specimen.
NATURAL RANGE: Coastal southeastern U.S. from southeastern Virginia through Louisiana
REFERENCES: FNAEC 1997, Godfrey 1988, Hall 1989, Kermath (notes)

Quercus humboldtii Bonpl.
FAMILY: Fagaceae (beech or oak)
ENGLISH: Andean oak, Colombian oak, South American oak
SPANISH: encino, roble, roble amarillo, roble blanco, roble colorado, roble negro
USES/NOTES: Acorns, generally with a yellow meat, can be eaten after leaching (boiling several times) to remove bitter tannins.
NATURAL RANGE: Darién, Panama, northern and western Colombia, northern Ecuador, and western Venezuela between 1,300m and <3,000m
REFERENCES: MBG-Tropicos, World Agroforestry Centre

Quercus lobata Née
FAMILY: Fagaceae (beech or oak)
ENGLISH: California white oak, valley oak
USES/NOTES: Acorns can be eaten after leaching to remove bitter tannins.
NATURAL RANGE: California endemic
REFERENCES: Bailey Hortorium 1976, Clarke 1977, FNAEC 1997, Mabberley 1987, Uphof 1968, Yanovsky 1936

Quercus macrocarpa Michx. [syn. *Q. iberica nom. illeg.*]
FAMILY: Fagaceae (beech or oak)
ENGLISH: burr oak, mossy-cup oak
USES/NOTES: Nuts, said to be among the best acorns for eating, are prepared by leacing, then cooking in a variety of foods including soups and breads.
NATURAL RANGE: Northeastern to central and south-central North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, FNAEC 1997, Yanovsky 1936

Quercus muehlenbergii Engelm.
FAMILY: Fagaceae (beech or oak)
ENGLISH: chinkapin oak, chinquapin oak, yellow chestnut oak
USES/NOTES: Sweet acorns are eaten roasted.
NATURAL RANGE: Eastern to south-central North America from southern Ontario to Florida, New Mexico, and northern Mexico

REFERENCES: Facciola 1990, Fernald 1950, FNAEC 1997, Godfrey 1988

Quercus nigra L.
FAMILY: Fagaceae (beech or oak)
ENGLISH: possum oak, water oak
USES/NOTES: Acorns, though of the bitter red group (or black group), have been eaten after thorough processing to leach out tannins.
NATURAL RANGE: Southeastern U.S.
REFERENCES: FNAEC 1997, Mabberley 1987, Uphof 1968, Yanovsky 1936

Quercus palustris Münchh.
FAMILY: Fagaceae (beech or oak)
ENGLISH: pin oak, swamp Spanish oak
USES/NOTES: Acorns have been used for food, though being of the red group, are less palatable than oaks of the white group, thereby requiring more processing.
NATURAL RANGE: East-central U.S.
REFERENCES: Fernald 1950, FNAEC 1997, Kunkel 1984

Quercus rubra L.
FAMILY: Fagaceae (beech or oak)
ENGLISH: northern red oak, red oak
PORTUGUESE: carvalho
SPANISH: roble americano, roble colorado
USES/NOTES: Bitter acorns have been eaten cooked in some form after leaching.
NATURAL RANGE: Eastern North America from eastern Canada to Georgia and Oklahoma
REFERENCES: Bourke *et al.* 1987, Facciola 1990, FNAEC 1997, Kunkel 1984, Schwegman 1991

Quercus rugosa Née [syn. *Q. reticulata* Humb. & Bonpl.]
FAMILY: Fagaceae (beech or oak)
ENGLISH: netleaf oak
SPANISH: alvellana, avellana, cu-hó, encino, encino avellano, encino blanco, encino blanco liso, encino cuero, encino de asta, encino de miel, encino negro, encino prieto, encino quiebra hacha, encino roble, palo colorado, roble, sharari, t-nuyá, tocus, tocuz, tulán
USES/NOTES: The acorn (*bellota* in Spanish) is used like coffee (*Coffea* spp.).
NATURAL RANGE: Southwestern U.S. through Mexico to Guatemala
REFERENCES: FNAEC 1997, Kermath (notes), Uphof 1968, Torres n.d., Vázquez-Yanes *et al.* 1999

Quercus tuberculata Liebm.
FAMILY: Fagaceae (beech or oak)
SPANISH: encino, encino prieto, encino roble, roble, toché (Guarijío),

USES/NOTES: Slightly elongated acorns are leaced then eaten as nuts.
NATURAL RANGE: Much of Mexico from the southern end of Baja California, Baja California Sur and Sonora in the northwest to Nuevo León in the east and south to Michoacán and possibly Oaxaca
REFERENCES: CONABIO, Pío-León *et al*. 2017

Quercus virginiana Mill. and *Q. geminata* Small [syn. *Q. virginiana* var. *geminata* (Small) Sargent]
FAMILY: Fagaceae (beech or oak)
ENGLISH: live oak (*Q. virginiana*), sand live oak (*Q. geminata*), southern live oak (*Q. virginiana*)
USES/NOTES: Acorns (of the sweeter white group), of Georgia's state tree (*Q. virginiana*), were eaten by early inhabitants after leaching to remove bitterness. Acorn oil has been used as a coking oil. Also attractive landscape specimen and important lumber source. *Q. geminata* is under-utilized as a landscape tree.
NATURAL RANGE: *Q. virginiana* from southeastern U.S. from Virginia through Florida to Texas, *Q. geminata* from coastal North Carolina through Florida to coastal Louisiana
REFERENCES: Bennett 1997, Deuerling and Lantz 1993, FNAEC 1997, Godfrey 1988, Hall 1989, Kermath (notes), Yanovsky 1936

Quiina florida Tul. [syn. *Q. poeppigiana* Tul.]
FAMILY: Quiinaceae (quiina)
PORTUGUESE: mangue-tatarema, murici, murici-do-Acre, murici-preto, pama
SPANISH: kadawe (Huaorani), muricí, murisí, nonpagoemo (Huaorani), pitoncillo
USES/NOTES: Reddish/orange fruit's tart orange pulp is eaten locally. Bark is used in traditional medicine by the the Huaorani of Amazonian Ecuador.
NATURAL RANGE: Northeastern Brazil, Amazonia, southern Venezuela, and southern Guyana
REFERENCES: Cavalcante 1991, Forzza 2010, IBIF n.d., MBG-Tropicos, Renner *et al*. 1990, Steyermark *et al*. 1995

Randia aculeata L.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: bastard lime, box brier, Christmas tree, dogwood, indigoberry, inkberry, white indigoberry, wild guava
FRENCH: bois de lance
SPANISH: agalla de costa, cambrón, corallero, cracilla, crucecilla de la costa, crucecita, cruceto, dragale, escambrón, espina cruz, juan de la cruz, maíz tostado, maría angola, palo de cotorra, palo de cruz, papachilla, pitajoní bravo, pitajoní espinoso, tintero, tintillo, yamagüey de costa

USES/NOTES: Small white drupe's bluish pulp is edible. Once an economic dye source, now cultivated primarily as a landscape specimen.
NATURAL RANGE: Neotropics to South Florida
REFERENCES: Duke n.d., Martin *et al*. 1987

Randia armata (Sw.) DC. [syn. *Basanacantha armata* (Sw.) Hook.f. *nom. illeg.*] [perhaps best treated as *R. ferox* (Cham. & Schltdl.) DC.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: espinho-de-judeu, esporão-de-galo
SPANISH: angarilla caspi, canastilla, casha caspi (Quichua), chispo (Quichua), crucecita, cruceta, crucillo, crucita, crucito, dominguillo, huele de noche, jagua macho, jazmín, jicarillo, jicarito, limoncillo, maluco de montaña, mostrenco, palo de la cruz, papache, peech kitam (Maya), rosetillo, sacha limón, tintero, zapotillo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Lowland Neotropics from central Mexico to Bolivia and most of Brazil and northern Argentina, to Venezuela and the Guianas and the Antilles
REFERENCES: CONABIO, Duke n.d., Forzza 2010, Mabberley 1987, MBG-Tropicos, Uphof 1968

Randia capitata DC.
FAMILY: Rubiaceae (coffee or madder)
SPANISH: crucecillo, cruceta, crucillo, cuahuixcoloctli, culús, flor de san juan, granjel, huiscruceta, huizcruceta, josacola (Guarijío), limoncillo (Español), papache, papache grande (Totonac), ticuche (Purépecha & Tarasco), tucum
USES/NOTES: Fruit is eaten in Baja California Sur.
NATURAL RANGE: Much of Mexico, excluding the intermontane north-central region and the Yucatán Peninsula, and likely Belize
REFERENCES: CONABIO, MBG-Tropicos, Pío-León *et al*. 2017

Randia echinocarpa Sessé & Moq. ex DC.
FAMILY: Rubiaceae (coffee or madder)
SPANISH: chacua (Purépecha), cirián chino, crucecillo, crucillo chino, grangel, hosocola (Guarijío), kakwara, papache, shacua (Purépecha), tecoloche (Nahuatl), tecolochi (Nahuatl)
USES/NOTES: Fruit pulp is appreciated and bark is used in the preparation of *tesgüino* (or *teswino*), an alcoholic beverage made from maize (*Zea mays*). Also medicinal.
NATURAL RANGE: Mexico, from Sonora and Chihuahua to Gerrero and Oaxaca, rarely cultivated beyond
REFERENCES: CONABIO, Facciola 1990, MBG-Tropicos, Steinkraus 1983, von Reis Altschul 1983

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Randia laetevirens Standl.
FAMILY: Rubiaceae (coffee or madder)
SPANISH: capulín de corona, tsootsoob olom (Huastec)
USES/NOTES: Fruit is eaten locally in the Huasteca region.
NATURAL RANGE: Mexico, Nayarít and Sinaloa in the northwest and southern Nuevo León to Yucatán and Chiapas
REFERENCES: Alcorn 1984, Breedlove 1986, CONABIO

Ranunculus bulbosus L.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: bulbous buttercup, bulbous crowfoot
SPANISH: fracesilla, hierba velluda
USES/NOTES: Flowers and bulbs are edible, the latter thouroughly boiled.
NATURAL RANGE: Europe and West Asia, naturalized in North America
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Fernald *et al.* 1958, FNAEC 1997, Gibbons and Tucker 1979, Kirk 1970, Munz and Keck 1959

Ranunculus ficaria L.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: celandine, lesser celandine, pilewort
USES/NOTES: Leaves are edible.
NATURAL RANGE: Europe, naturalized in North America
REFERENCES: FNAEC 1997, Mabberley 1987, Uphof 1968

Ranunculus pallasii Schltdl.
FAMILY: Ranunculaceae (buttercup)
ENGLISH: buttercup
USES/NOTES: Rootstocks are eaten in Alaska.
NATURAL RANGE: Arctic region
REFERENCES: FNAEC 1997, Uphof 1968

Raphanus raphanistrum L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: jointed charlock, jointed wild radish, jointed radish, sea radish, white charlock, wild radish
PORTUGUESE: nabiça, nabo, rabanete-de-cavalo, rabanete-selvagem, rabanete-silvestre, saramago
SPANISH: nabiza, rabanillo blanco, rabaniza, rábano silvestre
USES/NOTES: Leaves are used as a vegetable.
NATURAL RANGE: Old World, widely cultivated and naturalized in much of the Americas
REFERENCES: FloraSBS, Forzza 2010, IBGE 1980, USDA-ARS, USDA-NRCS

Raphanus raphanistrum subsp. *sativus* (L.) Domin [syn. *R. sativus* L.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)

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ENGLISH: Chinese radish, common radish, daikon, daikon white radish, European radish, European red radish, Japanese radish, mooli white radish, movrai, Oriental radish, radish, red radish, white radish
PORTUGUESE: nabiça, nabiça-roxa, nabo, nabo-chinês, rabanete, rabanete-do-campo, rabanete-silvestre, rábano
SPANISH: rabaneta, rabanete, rabanito, rábano
USES/NOTES: Variously sized and shaped, red to white swollen tubers, generally small, red and round, are eaten raw in salads and cooked. Flavorful leaves are eaten as cooked greens. Seeds sometimes are used as a spice, an edible oil source, or a diuretic. Plants also are fed to livestock.
NATURAL RANGE: Domesticated in temperate Europe, widely cultivated
REFERENCES: Bussmann and Glenn 2010, Duke 1986, IBGE 1980, Kay 1973, Kermath (notes), Leung 1961, Purseglove 1968, Schneider 1987

Raphia taedigera (Mart.) Mart.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: rafia
PORTUGUESE: jupati, jupaty
SPANISH: matomba, pángana, rafia, yolillo
USES/NOTES: Fruit pulp reportedly is edible. Fruit oil is used medicinally to treat arthritis and related conditions.
NATURAL RANGE: East coast of Nicaragua through Costa Rica, Panama, and adjacent western Colombia
REFERENCES: Berg 1984, Henderson *et al.* 1995, Martin *et al.* 1987, Mors *et al.* 2000, OAS 1973

Renealmia alpinia (Rottb.) Maas
FAMILY: Zingiberaceae (ginger)
PORTUGUESE: alpínia, assafroa (applied to members of the genus in Acre, Brazil)
SPANISH: cherimole, chirimole, chivo, gua (Chinantec), guasmole, guaxmole, güilimul, güirimul, hoja de bexo, hoja de cherimole, huasmole, huaxmole, huilimul, istu, ixquihit (Nahuatl), jenjibre de jardín, kumpia, mishquipanga, murusi, wilimole
USES/NOTES: Red fruit, which appear in large showy, spiked clusters, are edible, yield an edible oil, and produce a red-purple dye used for textiles. Leaves and perhaps other parts are used to flavor other foods.
NATURAL RANGE: Neotropics from southern Mexico through Central America and tropical south America to Bolivia, Brazil, Peru to Venezuela's Orinoco Delta, the Guianas, the Lesser Antilles and Puerto Rico
REFERENCES: Bennett *et al.* 2001, Berlingeri G. *et al.* 2012, CONABIO, Duke and Vásquez 1994, Gómez-Beloz 2002, MBG-Tropicos, UFA/NYBG, USDA-NRCS

Renealmia breviscapa Poepp. & Endl.

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FAMILY: Zingiberaceae (ginger)
SPANISH: chiank
USES/NOTES: Seedless fruits are eaten peeled.
NATURAL RANGE: Amazonian Bolivia, Brazil, Colombia, Ecuador and Peru to mid elevations of the Andes
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, Forzza 2010, Maas 1976, Maas 1977, MBG-Tropicos

Renealmia mexicana Klotzsch ex Petersen [syn. *R. jalapensis* Gagnep., *Ethanium mexicanum* (Klotzsch ex Petersen) Kuntze]
FAMILY: Zingiberaceae (ginger)
SPANISH: hoja de bexo, ixquihit cimarrón, ixquihit de monte
USES/NOTES: Leaf is used as a spice in Veracruz, Mexico.
NATURAL RANGE: East-central Mexico (Veracruz) to central Panama
REFERENCES: Breedlove 1986, CONABIO, Ibarra-Manríquez *et al.* 1997, Maas 1977

Renealmia thyrsoidea (Ruiz & Pav.) Poepp. & Endl.
FAMILY: Zingiberaceae (ginger)
SPANISH: bihigua, caña de culebra, chivo, istu, medicina de culebra, San Juanillo, saratango
USES/NOTES: Fruits, which appear in large spiked clusters, are eaten cooked, and leaves and perhaps other parts are used to flavor other foods.
NATURAL RANGE: Bolivia, western Amazonian Brazil (Acre and Amazonas), Colombia, Costa Rica, Ecuador, Panama, Peru, and Venezuela
REFERENCES: Berlingeri G. *et al.* 2012, De la Torre *et al.* 2008, Forzza 2010, Maas 1977, MBG-Tropicos

Reynosia septentrionalis Urb.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: darling plum, darlingplum, guamaberry, ironwood, northern darling plum, red ironwood
SPANISH: ciruelo querido, cocuyo
USES/NOTES: Egg-shaped, small (2cm long) dark, drupe is sweet. Threatened in Florida.
NATURAL RANGE: Cuba, The Bahamas, Turks and Caicos and South Florida (Miami-Dade and Monroe counties including the Keys)
REFERENCES: Grandtner 2005, Martin *et al.* 1987, Morton 1977, Nelson 1994, Uphof 1968, Wunderlin *et al.* 2016

Reynosia uncinata Urb.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: darling plum, darlingplum, red ironwood, sloe
FRENCH: brillol, briyòl, bwa ebenn, gal-gal, galle-galle, gratigal, grati-galle

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SPANISH: cascahueso, cascarola, cascarolla, cascarrolla, cascarroya, chicharrón, palo tabaco, sloe
USES/NOTES: Small drupe (12mm diameter) has a large stone and scant, dark red, juicy edible pulp.
NATURAL RANGE: Cuba, Hispaniola, Puerto Rico, the Virgin Islands, and Anguilla
REFERENCES: Grandtner 2005, Liogier 1994, Martin *et al*. 1987, MBG-Tropicos

Rhamnidium elaeocarpum Reissek
FAMILY: Rhamnaceae (buckthorn)
PORTUGUESE: cafezinho, saguragi-amarelo
SPANISH: notenénema (Chiquitano), tureré
USES/NOTES: Sweet fruit aril is eaten by the Chiquitano of Bolivia.
NATURAL RANGE: Northern Argentina, Bolivia, central-western, northeastern and southeastern Brazil, Amazonian Ecuador, Paraguay, and Amazonian Peru
REFERENCES: BOLFOR 1996, Forzza 2010, MBG-Tropicos

Rhamnus crocea Nutt.
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: California mountain holly, hollyleaf buckthorn, redberry, redberry buckthorn, spiny rederry
USES/NOTES: Apache ate the small red berries with meat.
NATURAL RANGE: California, Arizona, Baja California, and northern Baja California Sur
REFERENCES: CONABIO, Kirk 1970, Munz 1974, Uphof 1968, Yanovsky 1936

Rhamnus purshiana DC. [syn. *Frangula purshiana* (DC.) Cooper *nom. illegit.*]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: cascara, cascara buckthorn, cascara Persian berry, cascara sagrada, western buckthorn
PORTUGUESE: ameiro-negro, cáscara-sagrada
SPANISH: cáscara, cáscara sagrada
USES/NOTES: Purple fruits are edible, though rarely eaten, and bark extract is used as a flavoring agent. Dried bark is a commercially important medicine source.
NATURAL RANGE: Pacific coast of North America from Baja California to British Columbia
REFERENCES: Facciola 1990, Heiser 1993, Mabberley 1987, Morton 1976a, Munz and Keck 1959, Rehm and Espig 1991, Yanovsky 1936

Rheedia lateriflora L. [syn. *Garcinia humilis* (Vahl) C.D.Adams]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: achacha, Bolivian mangosteen, hatsland rheedia, hatsland tree, low garcinia, wild mammy

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FRENCH: abricot
SPANISH: achacha, achachairú, chachicheruqui, ibaguazú, pacurí, shashairu, tiquidea
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Antilles to Guyana, Bolivia, and Panama
REFERENCES: D'Arcy 1987a, Funk *et al.* 2007, Lim 2012b, Martin *et al.* 1987, Mostacedo and Uslar 1999

Rheedia longifolia Triana & Planch.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
PORTUGUESE: bahoeri
SPANISH: charichuelo
USES/NOTES: Yellow fruits are edible.
NATURAL RANGE: Peru, perhaps to Acre in western Amazonian Brazil
REFERENCES: Spichiger *et al.* 1989, UFA/NYBG, von Reis Altschul and Lipp 1982

Rheum officinale Baill.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: medicinal rhubarb, rhubarb
PORTUGUESE: ruibarbo, ruibarbo-da-China
SPANISH: ruibarbo, ruibarbo medicinal
USES/NOTES: Rhizomes are purgative and laxative and used in tonics.
NATURAL RANGE: North-eastern Asia, especially China
REFERENCES: IBGE 1980, Johns and Stevenson 1985, Usher 1974, Yamaguchi 1983

Rheum rhaponticum L. and *R. rhaborabarum* L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: garden rhubarb, rhubarb
PORTUGUESE: ruibarbo
SPANISH: ruibarbo
USES/NOTES: Stalks are eaten stewed and in pies and roots are used as a purgative. Plants contain calcium oxilate (highest concentration is in the leaf), a poison, that can be fatal when ingested.
NATURAL RANGE: China and southern Siberia
REFERENCES: Howard 1994, Rehm and Espig 1991, Usher 1974

Rhexia virginica L.
FAMILY: Melastomataceae (dissotis or melastome)
ENGLISH: deer grass, handsome Harry, meadow beauty
USES/NOTES: Leaves are eaten in salads or boiled, and roots are edible.
NATURAL RANGE: Canada (Nova Scotia and Ontario) to Florida and Texas
REFERENCES: Correll and Johnston 1970, Crowhurst 1972, Facciola 1990, Gibbons and Tucker 1979, Peterson 1977, USDA-NRCS

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Rhigospira quadrangularis (Müll.Arg.) Miers
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: ariá, goiaba-de-anta
SPANISH: aratani-yek (Arekuna), caimo morado, guayaba de monte, guayabilla, guayabilla de monte, juansoco de anta, kawarunchi, mi-mi-waho-ka-ki (Kubeo), palo de leche, yahuar caspi, yahuar huayo colorado, yapúkait (Huambisa)
USES/NOTES: Fruit is harvested from the wild and eaten locally. Achuar maintain trees in agro-ecosystems when conerting forests to agriculture.
NATURAL RANGE: Northwestern Amazonia from Brazil, Colombia, Ecuador, Peru and Venezuela
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, UFA/NYBG

Rhipsalis baccifera (J.S.Muell.) Stearn [syn. *R. cassutha* Gaertn. *nom. illeg.*, *R. cassytha* Gaertn. *nom. illeg.*]
FAMILY: Cactaceae (cactus)
ENGLISH: currant cactus, little wax candle, mistletoe cactus
PORTUGUESE: conambaia, enxerto, irahuka'ara, tripa-de-galinha
SPANISH: azote, caballero, cola de caballo, disciplinilla, hiedra, iwianchmir, jiotilla, nigua, niguilla, nopalillo mal ojo, teshuate, tzalelte (Huastec)
USES/NOTES: Small (<1cm), abundant, white-to-pink, red or purple, sweet berries of this potentially large epiphytic cactus are eaten as a snack like grapes in Mexico and elsewhere.
NATURAL RANGE: Neotropics from northern Argentina to Mexico, southern Florida (endangered), the Greater Antilles, and Trinidad, widely naturalized
REFERENCES: Adams 1972, Alcorn 1984, Britton and Rose 1963, CONABIO, Díaz *et al.* 2006, Forzza 2010, Mabberley 1987, MBG-Tropicos

Rhizophora mangle L.
FAMILY: Rhizophoraceae (mangrove)
ENGLISH: American red mangrove, mangrove, red mangrove
SPANISH: candelón, mangle, mangle colorado, mangle rojo, purguá, zapatero
USES/NOTES: Leaves, though rich in tannins, may be made into tea and fruits, roots, and young hypocotyls have been used as emergency foods.
NATURAL RANGE: Coasts of Florida through the Neotropics and West Africa
REFERENCES: Bourke *et al.* 1987, Duke 1972, Facciola 1990, Morton 1977, Nellis 1994, OAS 1973

Rhodiola integrifolia subsp. *integrifolia* Raf. [syn. *Sedum integrifolium* (Raf.) A.Nelson]
FAMILY: Crassulaceae (stonecrop)

ENGLISH: king's crown, ledge stonecrop, orpine, queen's crown, roseroot, rosewort, stonecrop, western roseroot
USES/NOTES: Low-growing hardy plants are eaten raw or boiled.
NATURAL RANGE: Western North America from New Mexico to Alaska to eastern Russia, possibly occurring in the northern highlands of Chihuahua
REFERENCES: Facciola 1990, Harrington 1967, ITIS, USDA-ARS, USDA-NRCS

Rhodiola rhodantha (A.Gray) H.Jacobsen [syn. *Sedum rhodanthum* A.Gray]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: king's crown, orpine, queen's crown, red orpine, redpod stonecrop, rose-crown, stonecrop
USES/NOTES: Greens are eaten raw or boiled.
NATURAL RANGE: Higher elevations in the western U.S. including Arizona, Colorado, Montana, New Mexico, Utah and Wyoming, and perhaps beyond
REFERENCES: Facciola 1990, Harrington 1967, ITIS, MBG-Tropicos, USDA-ARS

Rhododendron periclymenoides (Michx.) Shinners [syn. *R. nudiflora* (L.) Nutt., *Azalea nudiflora* L.]
FAMILY: Ericaceae (heath)
ENGLISH: honeysuckle azalea, pink azalea, pinkster flower, pinxter flower, wild azalea
PORTUGUESE: azaleia
SPANISH: rododendro
USES/NOTES: Leaf and stem galls, called *May apples*, are eaten pickled or raw. Pickling of *May apples* dates to the days of the Pilgrims.
NATURAL RANGE: Eastern U.S. from New Hampshire to Georgia and Illinois
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Medsger 1939, Uphof 1968

Rhodomyrtus tomentosa (Aiton) Hassk.
FAMILY: Myrtaceae (myrtle)
ENGLISH: downy myrtle, downy rose-myrtle, hill gooseberry, rose myrtle, tropical blueberry
USES/NOTES: Fuzzy skinned, oblong (1x1.5cm) purple berries are eaten fresh or more typically in pies and preserves. The plant also is grown for its showy rose-like, pink flowers.
NATURAL RANGE: Tropical southeastern China, naturalized and invasive in frost free locations including central to southern Florida in the U.S., though generally uncommon in the Americas
REFERENCES: FLEPPC 2003, Kermath (notes), Martin *et al*. 1987, Taylor 1998, Uphof 1968, Watkins and Sheehan 1975, Wunderlin *et al*. 2016

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Rhus aromatica Aiton
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: fragrant sumac, lemmon sumac, polecat-bush, skunk bush, squaw-bush, sweet-scented sumac
SPANISH: agrito, zumaque, zumaque aromático, zumaque oloroso
USES/NOTES: Tart, ripe berries are dried and used in teas and ground as a spice.
NATURAL RANGE: Eastern Canada to northwestern Florida, through Texas to central Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Kermath (notes), MBG-Tropicos, Kindscher 1987, Uphof 1968

Rhus copallina L.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: dwarf sumac, flame-tree sumac, mountain sumac, shining sumac, winged sumac, wing-rib sumac
USES/NOTES: Fruits are made into jelly or a refreshing beverage sometimes called *Indian lemonade.* Young shoots, stripped of their outer skin may be eaten as a vegetable.
NATURAL RANGE: Ontario, Canada, and the eastern and Central U.S. from Maine to Nebraska, Florida, and Texas
REFERENCES: Angier 1972, Facciola 1990, MBG-Tropicos, Peterson 1977, Stamps and Satterthwaite 1995, Uphof 1968, USDA-NRCS, Yanovsky 1936

Rhus glabra L.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: lemonade tree, scarlet sumac, sleek sumac, smooth sumac, southern sumac, sumac, upland sumac, white sumac
SPANISH: zumaque liso
USES/NOTES: Dried ripe berries are used in teas or to make a lemonade-like tart beverage. Shoots and peeled roots are eaten raw as vegetables.
NATURAL RANGE: Southern Canada to northern Florida, Texas and northern Mexico with disjunct populations in the western U.S. and Canada
REFERENCES: CONABIO, Facciola 1990, Gibbons 1962, Harris 1972, Kindscher 1987, Harrington 1967, Mabberley 1987, Peterson 1977, Uphof 1968

Rhus hirta (L.) Sudworth [syn. *R. typhina* L.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: lemonade tree, staghorn sumac, sumac, velvet sumac, vinegar tree
USES/NOTES: Tart fruits are used to make a refreshing beverage or added to pies.
NATURAL RANGE: Eastern Canada to Georgia
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Harrington 1967, Harris 1972, Kunkel 1984, Peterson 1977, Uphof 1968, Yanovsky 1936

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Rhus integrifolia (Nutt.) Benth. & Hook.f. ex W.H.Brewer & S.Watson
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: lemonade berry, lemonade sumac, sour berry
SPANISH: hiedra, lentisco, saladito
USES/NOTES: Fruits are steeped in water to make a refreshing tart beverage, similar in flavor to lemonade.
NATURAL RANGE: Southern California and Baja California, perhaps elsewhere in Mexico as well
REFERENCES: Clarke 1977, CONABIO, Uphof 1968, Yanovsky 1936

Rhus microphylla Engelm.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: desert sumac, littleleaf sumac, littleleaf sumach, sumach
SPANISH: agrillo, agrito, agritos, correosa
USES/NOTES: Shrub's small reddish berry has little pulp, but can be made into preserves or soaked in water to make a tart beverage. Sap reportedly may irritate the skin.
NATURAL RANGE: Southern California to southern Texas and adjacent northern Mexico
REFERENCES: CONABIO, Moerman 1998, Yanovsky 1936

Rhus ovata S.Watson
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: sugar bush, sugar sumac
SPANISH: hiedra, lentisco, saladito
USES/NOTES: Fruit pulp is edible (usually sucked) or made into a beverage, the sweet, waxy sap from the fruit is used as a flavoring agent, and leaves are made into tea.
NATURAL RANGE: Semi-arid regions of southern California, central Arizona, Baja California, and northern Baja California Sur
REFERENCES: Calderón Hinojosa *et al.* n.d., Clarke 1977, CONABIO, Uphof 1968, Yanovsky 1936

Rhus trilobata Nutt. [syn. *Schmaltzia trilobata* (Nutt.) Small]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: basket-bush, ill-scented sumac, lemonade sumac, skunbush, skunbush sumac, squaw berry, squawbush, three-leaf sumac
SPANISH: agrillas, agrillo, agrito, lambrisco, lemita, saladito, sidra
USES/NOTES: Fruits have been eaten by Amerindians and are made into a refreshing beverage. New shoots are edible. Leaves are added as an adulterant to tobacco. Bark is used to make baskets.
NATURAL RANGE: Western U.S. and Canada to northern Mexico
REFERENCES: Calderón Hinojosa *et al.* n.d., Clarke 1977, CONABIO, Facciola 1990, Harrington 1967, Hodgson 2001, Torres n.d., Uphof 1968, Weatherford 1988, Yanovsky 1936

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Ribes americanum Miller
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: American black currant, black currant, eastern black currant, wild black currant, wild currant
USES/NOTES: Fruits are eaten in jellies, pies, and sauces, or made into wine.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Harrington 1967, Harris 1972, Tomikel 1986

Ribes aureum Pursh
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: buffalo currant, golden currant, squaw currant, wax currant
USES/NOTES: Drought tolerant shrub is cultivated in some regions for its large, flavorful fruit. Dried fruits were mixed with buffalo meat and tallow to make *pemmican*. Flowers are sweet and may be added to salads or sweets.
NATURAL RANGE: Western U.S.
REFERENCES: Facciola 1990, Harrington 1967, Mabberley 1987, Uphof 1968

Ribes bracteosum Douglas ex Hook.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: stink currant, wild currant
USES/NOTES: Fruits are eaten fresh or mixed in salmon roe.
NATURAL RANGE: Western North America
REFERENCES: Facciola 1990, Harrington 1967, Uphof 1968

Ribes cereum Douglas
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: squaw currant, wax currant
USES/NOTES: Edible reddish berries should not be eaten in large quantities. Leaves and flowers are edible.
NATURAL RANGE: Western U.S. to northern Baja California
REFERENCES: CONABIO, Harrington 1967, Moerman n.d., Weatherford 1988

Ribes ciliatum Humb. & Bonpl. ex Roem. & Schult.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: currant
SPANISH: capulincillo, ciruelillo, ciruelo mango, cuajieyehuatl (Nahuatl), garambullo, manzanita, saracuacho, savache, zhìn-yàg-yàal (Zapotec)
USES/NOTES: Small dark berries are edible, though rejected as food in some places.
NATURAL RANGE: Southern highlands of Chihuahua and Nuevo León to Guatemala, Costa Rica, and Colombia
REFERENCES: CONABIO, MBG-Tropicos

Ribes cynosbati L. [syn. *Grossularia cynobati* (L.) Mill.]

FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: American wild gooseberry, dogberry, eastern prickly gooseberry, gooseberry, pasture gooseberry, prickly gooseberry, prickly wild gooseberry
PORTUGUESE: groselha
SPANISH: grosella
USES/NOTES: Edible fruits are used primarily in sauces and desserts. Most cultivars deriving from *R. cynosbati* are hybrids.
NATURAL RANGE: North America
REFERENCES: Freckmann Herbarium, Johns and Stevenson 1985, Mabberley 1987, Peterson 1977, Usher 1974, Uphof 1968, Yanovsky 1936

Ribes divaricatum Douglas [syn. *Grossularia divaricata* (Douglas) Coville & Britton]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: coast gooseberry, coastal black gooseberry, spreading gooseberry, straggly gooseberry, worcesterberry
USES/NOTES: Fruits are eaten raw cooked or dried. Young leaves are used in sauces.
NATURAL RANGE: North America, California to British Columbia
REFERENCES: Facciola 1990, Mabberley 1987, USDA-NRCS, Yanovsky 1936

Ribes glandulosum Grauer
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: currant, skunk currant, wild currant
USES/NOTES: Dark fruit is edible.
NATURAL RANGE: North America, from Alaska across Canada, the upper Midwestern U.S., New England and south to Tennessee and North Carolina
REFERENCES: Harrington 1967, USDA-NRCS, Yanovsky 1936

Ribes hirtellum Michx. [syn. *Grossularia hirtella* (Michx.) Spach]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: American gooseberry, gooseberry, gooseberry currant, wedgeleaf gooseberry
USES/NOTES: Cultivated for its berries, eaten fresh, dried, or in pies, jellies, and jams.
NATURAL RANGE: Temperate North America
REFERENCES: Facciola 1990, Freckmann Herbarium, Harrington 1967, Yanovsky 1936

Ribes hudsonianum Richardson
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: Canadian black currant, Hudson Bay currant, northern black currant
USES/NOTES: Berries, though not considered especially flavorful, are eaten cooked or preserved.

NATURAL RANGE: North America, California and the northwest to Alaska, across Canada, and the upper Midwest of the U.S.
REFERENCES: Facciola 1990, Turner and Szczawinski 1979, USDA-NRCS

Ribes inerme Rydb. [syn. *Grossularia inermis* (Rydb.) Coville & Britton]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: gooseberry, gooseberry currant, white-stem gooseberry
USES/NOTES: Thorny shrub produces berries that are eaten fresh or in pies, jellies and jams.
NATURAL RANGE: North America, western U.S. and western Canada
REFERENCES: Harrington 1967, USDA-NRCS, Yanovsky 1936

Ribes lacustre (Pers.) Poir.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: bristly black currant, gooseberry, gooseberry currant, prickly currant, spiny swamp currant, swamp black currant
USES/NOTES: Berries are eaten fresh or in pies, jellies, and jams.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Freckmann Herbarium, Harrington 1967, Yanovsky 1936

Ribes leptanthum A.Gray
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: trumpet gooseberry
USES/NOTES: Small berries (<1cm) are consumed fresh, in pies, cooked, preserved, and made into wine.
NATURAL RANGE: Utah, Colorado, Arizona, New Mexico, western Texas, and northern Chihuahua
REFERENCES: CONABIO, Moerman n.d., USDA-NRCS

Ribes missouriense Nutt. [syn. *Grossularia missouriensis* (Nutt.) Coville & Britton]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: Missouri gooseberry
USES/NOTES: Tart berries are eaten in pies, jellies and jams, or rarely fresh out of hand.
NATURAL RANGE: North America, central U.S.
REFERENCES: Facciola 1990, Harrington 1967, Uphof 1968, Yanovsky 1936

Ribes montigenum McClatchie
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: gooseberry, gooseberry currant
USES/NOTES: Berries are eaten fresh or in pies, jellies, and jams, or are used to make soft drinks and a liqueur.
NATURAL RANGE: North America
REFERENCES: Harrington 1967, Kartesz 1994, Uphof 1968

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Ribes nigrum L.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: black currant, European black currant, garden black currant, wild currant
PORTUGUESE: groselha, groselha-preta
SPANISH: casis, grosella negra, grosellero negro
USES/NOTES: Fruits are edible, dried, leaves are used as tea, leaves are eaten in soups, and flower buds are added to ice creams and liqueurs.
NATURAL RANGE: Eurasia, cultivated in temperate regions and naturalized in the U.S. and Chile in the Americas
REFERENCES: Facciola 1990, Freckmann Herbarium, Harrington 1967

Ribes odoratum H.Wendl. [syn. *R. aureum* var. *villosum* DC.]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: buffalo currant, clove currant, golden currant, Missouri currant
USES/NOTES: Berries are eaten raw, cooked, or dried.
NATURAL RANGE: Western U.S.
REFERENCES: Facciola 1990, Harrington 1967, Kindscher 1987, Uphof 1968

Ribes oxyacanthoides subsp. *setosum* (Lindl.) Sinnott [syn. *R. setosum* Lindl., *Grossularia setosa* (Lindl.) Coville & Britton]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: feverberry, gooseberry, gooseberry currant, groser, inland gooseberry, red-shoot gooseberry
USES/NOTES: Berries are consumed fresh, in pies, jellies, or jams, in sauces, or made into wine. Young leaves are eaten in salads.
NATURAL RANGE: West-central and Rocky Mountain region of North America from Utah into Canada
REFERENCES: Harrington 1967, Harris 1972, Uphof 1968, USDA-NRCS, Yanovsky 1936

Ribes punctatum Ruiz & Pav.
FAMILY: Grossulariaceae, previously Saxifragaceae (saxifrage)
ENGLISH: currant
PORTUGUESE: groselha, passa-de-corinto
SPANISH: grosella
USES/NOTES: Fruits are eaten fresh or dried.
NATURAL RANGE: Central Europe
REFERENCES: Leung 1961, Marticorena and Quezada 1985, Schwanitz 1966

Ribes quercetorum Greene
FAMILY: Grossulariaceae, previously Saxifragaceae (saxifrage)
ENGLISH: foothill gooseberry, oak gooseberry, rock gooseberry, yellow gooseberry

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SPANISH: grosella
USES/NOTES: Fruits are eaten fresh or dried.
NATURAL RANGE: North-central and southern California, southern Arizona, and Baja California
REFERENCES: Calflora, CONABIO, MBG-Tropicos, USDA-NRCS

Ribes rubrum L.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: cherry currant, cultivated currant, garden red currant, garnetberry, red currant
PORTUGUESE: groselha-vermelha
SPANISH: grosella roja
USES/NOTES: Occasionally cultivated for its berries used in pies, jellies, jams, and sauces.
NATURAL RANGE: Eurasia
REFERENCES: Freckmann Herbarium, Harris 1972, IBGE 1980, Mabberley 1987, Uphof 1968

Ribes sativum (Rchb.) Syme
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: domestic red currant, garden currant, garden red currant, red currant, white currant
USES/NOTES: Vitamin C- and pectin-rich fruit is edible fresh or cooked.
NATURAL RANGE: Eurasia, cultivated and naturalized in temperate regions of the Americas
REFERENCES: Facciola 1990, Fernald 1950, Johns and Stevenson 1985, Peterson 1977, Uphof 1968, Yanovsky 1936

Ribes triste Pall.
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: American red currant, drooping currant, red current, swamp red currant, wild currant, wild red currant
USES/NOTES: Fruits are sometimes eaten raw, but are used mostly in pies, cakes, and preserves.
NATURAL RANGE: Northern North America from Virginia to Illinois to Oregon and north into most of Canada and temperate and north temperate eastern Asia
REFERENCES: Facciola 1990, Harrington 1967, Uphof 1968, USDA-ARS, USDA-NRCS, Yanovsky 1936

Ribes uva-crispa L. [syn. *R. grossularia* L., *R. reclinatum* L.]
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: English gooseberry, European gooseberry, gooseberry
FRENCH: groseillier épineux
PORTUGUESE: groselha-espinosa, pitanga-branca

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SPANISH: grosella, grosellero espinoso, grosellero, grosellero silvestre
USES/NOTES: Small berries are eaten out hand, in sauces, and desserts, and are used to flavor beverages or to make wine.
NATURAL RANGE: Temperate Eurasia and portions of North Africa, widely cultivated, including Brazil, and naturalized in places including the eastern and central U.S. and Canada
REFERENCES: Bourke *et al.* 1987, IBGE 1980, Sturtevant 1972, Uphof 1968, USDA-ARS, USDA-NRCS, Usher 1974

Ribes viscosissimum Pursh
FAMILY: Grossulariaceae (currant) or Saxifragaceae (saxifrage)
ENGLISH: sticky currant, wild currant
USES/NOTES: Small dark berries are edible, though not of good quality as fresh fruit because of their stickyness.
NATURAL RANGE: Western North America from southern Alberta and British Columbia to Colorado, Arizona and California
REFERENCES: Harrington 1967, Yanovsky 1936

Rinorea laevigata (Sol. ex Ging.) Hekking [syn. *R. castaneifolia* (A.St.-Hil.) Baill., *R. physiphora* (Mart.) Kuntze, *Alsodeia physiphora* Mart., *Conohoria lobolobo* A.St.-Hil.]
FAMILY: Violaceae (violet)
PORTUGUESE: lobolobo, lobo-lobo
USES/NOTES: Cooked leaves are eaten like spinach (*Spinacia oleracea*) in parts of Brazil, though they become rather mucilaginous when cooked.
NATURAL RANGE: Atlantic forest region of southeastern Brazil, perhaps restricted to the state of Rio de Janeiro
REFERENCES: Forzza 2010, Hekking 1988, Uphof 1968

Robinia neomexicana A.Gray
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: desert locust, New Mexican locust, New Mexico locust, pink locust, red locust, rose locust
SPANISH: acacia, hojalito, uña de gato
USES/NOTES: Flowers are said to be edible. Seeds reportedly are toxic. Also grown as an ornamental for its showy pink flowers.
NATURAL RANGE: Southwestern U.S. including a patchy distribution in far western Texas, most of New Mexico and Arizona, south-central and west-central Colorado, far southwestern Utah, eastern Nevada and southeastern California, and the northern mountainous border region between Chihuahua and Sonora, Mexico
REFERENCES: Basehart 1974, CONABIO, Facciola 1990, Hickman 1993, LBJWC, USDA-NRCS, Yanovsky 1936

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Robinia pseudoacacia L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bastard acacia, black locust, false acacia, post locust, white locust, yellow locust
PORTUGUESE: acácia-bastarda, falsa-acácia, robínia
SPANISH: acacia bastarda, acacia blanca, acacia blanquera, acacia de bola, acacia de dos púas, acacia de flor, acacia espinosa, acacia falsa, alcacia, alcacias, alcasia, alcazia, algarrobo, arcacia, arcazia, cacia, escasia, falsa acacia, llorones, mamachocho (flower), pampanitos, pan y quesico, pan y quesillo, pan y quesillos, pan y quesito, pan y queso, robinia negra, siete sayos, sopitas
USES/NOTES: Cooked seeds and flowers are edible. Other plant parts, however, are poisonous. Also a cultivated ornamental with the potential to spread aggressively from roots.
NATURAL RANGE: Southern Appalachia and the Ozark Mountains, possibly to northern Florida, now widely naturalized and invasive in many hospitable locations
REFERENCES: CONABIO, Godfrey 1988, Molina 1975, Nelson 1994, Peterson 1977, Uphof 1968, Yanovsky 1936

Rollinia emarginata Schltdl. [syn. *R. occidentalis* R.E.Fr.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: araticum-mirim
USES/NOTES: Fruit pulp and seeds are edible. Also used as a grafting stock for the less drought resistant, though more desirable cherimoya (*Annona cherimola*).
NATURAL RANGE: Brazil and Peru
REFERENCES: Brako and Zarucchi 1993, Martin *et al*. 1987, Smith *et al*. 1992

Rollinia exsucca (DC. ex Dunal) A.DC. [syn. *R. multiflora* Splitg. in Hoeven & Vriese, *Annona exsucca* (DC. ex Dunal) A.DC.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: black maho
PORTUGUESE: araticum-macho, ata-brava, biribá-brava, envira, envira-bôbo, envira-preta, envireira, ingireira
SPANISH: anón de montaña, anoncillo
USES/NOTES: Edible fruit is of minor importance.
NATURAL RANGE: Suriname and Guyana through eastern and central Amazonian Brazil to Minas Gerais and Ceará
REFERENCES: Balée 1994, Berlingeri G. *et al*. 2012, Johnston and Colquhoun 1996, Martin *et al*. 1987

Rollinia mucosa (Jacq.) Baill. [syn. *R. curvipetala* R.E.Fr., *R. deliciosa* Saff., *R. jimenzii* Saff., *R. orthopetala* (L.) A.DC., *R. pulchrinervis* A.DC., *R. sieberi* A.DC., *Annona mucosa* Jacq.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: annona, cachiman montagne, wild cachiman, wild sugar apple, wild soursop, wild sweetsop
PORTUGUESE: anona, araticu, araticum, araticum-de-porco, araticum-pitaia, araticum-pitaiá, ata-brava, baribá, beribá, biribá, biribá-bravo, biribá-das-antilhas, biribá-de-pernambuco, biribá-do-pará, condessa, fruta-da-condessa, fruta-de-conde, jaca-de-pobre, graviola-brava
SPANISH: anón cimarrón, anona, anona babosa, anonilla, anonillo de monte, biribá, cachimán, candongo, chirimoya, guanábana cimarrona, mulato, riñón, riñón de montaña, riñón de monte, zambo
USES/NOTES: Widely cultivated around homes and on small farms for the large, segmented, yellow fruit with its custard-like, sweet pulp, consumed as juice, wine, or in ice cream. Fruit and seed also are medicinal.
NATURAL RANGE: probably western Amazonian Brazil and adjacent Peru, though previously thought to be from the West Indies, now widespread in the tropics
REFERENCES: Bailey Hortorium 1976, Balée 1994, Berg 1984, Brako and Zarucchi 1993, Bourke *et al.* 1987, Campbell 1984, Cavalcante 1991, Clement 1989, Clement *et al.* 1982, Duke and Vásquez 1994, FloraSBS, Funk *et al.* 2007, IBGE 1980, Kermath (notes), Martin *et al.* 1987, Molina 1975, Morton 1987a, Peixoto 1996, Peret 1985, Renner *et al.* 1990, Silva *et al.* 1977, Smith *et al.* 1992, UFA/NYBG, Uphof 1968, Vásquez and Gentry 1989

Rollinia pittieri Saff. [syn. *R. papilionella* Diels]
FAMILY: Annonaceae (custard-apple)
SPANISH: cherimoya, sacha anona
USES/NOTES: Planted and encouraged in old fields for edible fruit pulp and wood used in general construction.
NATURAL RANGE: Amazonia
REFERENCES: Bennett *et al.* 2001, Brako and Zarucchi 1993, Duke and Vásquez 1994

Rollinia sylvatica (A.St.-Hil.) Mart. [syn. *R. exalbida* (Vell.) Mart., *R. fagifolia* A.St.-Hil., *Annona cherimola* auct. non Mill. *nom. illeg.*, *A. exalbida* Vell., *A. fagifolia* A.St.-Hil. & Tul., *A. silvestris* Vell., *A. sylvatica* A.St.-Hil.]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: alchexu, araticu, araticu-da-mata, araticum, araticum-alvadio, araticum-do-grande, araticum-do-mato, bananinha, biribá, cortiça, cortiça-de-comer, embira-vermelha, pinha

USES/NOTES: White, creamy fruit pulp is sweet and is eaten out of hand and as juice.
NATURAL RANGE: Brazil from Minas Gerais and Bahia in the north, south to Rio Grande do Sul, Uruguay, and northern Argentina
REFERENCES: Kinupp 2007, Maas *et al.* 1992, Martin *et al.* 1987, Uphof 1968, Zuloaga *et al.* 2008

Rosa arkansana Porter
FAMILY: Rosaceae (rose)
ENGLISH: Arkansas rose, low prairie rose, prairie rose, prairie wild rose, wild prairie rose, wild rose
USES/NOTES: Fruit is eaten raw, stewed, or made into jelly. Young shoots and leaves are eaten cooked, flower petals are edible, and leaves, flowers, and fruits are made into tea.
NATURAL RANGE: Central North America from Manitoba to New Mexico and Texas east to New York
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Kindscher 1987

Rosa blanda Aiton
FAMILY: Rosaceae (rose)
ENGLISH: Labrador rose, meadow rose, smooth rose, wild prairie rose, wild rose
USES/NOTES: Fruits and flowers of North Dakota's state flower are edible.
NATURAL RANGE: Northern central and eastern U.S. and adjacent Canada, extending further south in the east
REFERENCES: Facciola 1990, Gleason and Cronquist 1991, Turner and Szczawinski 1979

Rosa californica Cham. & Schltdl.
FAMILY: Rosaceae (rose)
ENGLISH: California rose, California wild rose
SPANISH: macuata, rosa de California, rosa silvestre californiana, rosa silvestre de California
USES/NOTES: Ripe fruits, called *macuatas* in Spanish, are eaten raw or steamed.
NATURAL RANGE: Southern Oregon, throughout and widespread in California, to northern Baja California
REFERENCES: Bailey Hortorium 1976, Hickman 1993, MBG-Tropicos, Uphof 1968, Yanovsky 1936

Rosa canina L.
FAMILY: Rosaceae (rose)
ENGLISH: brier rose, dog brier, doghip, dogrose, rose hips (fruit only)
PORTUGUESE: rainha-das-flores, rosa, rosa-canina, rosa-de-cão, rosa-mosqueta, rosa-selvagem

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SPANISH: rosa, rosa silvestre
USES/NOTES: Leaves are used as tea, edible fruits, known as *rose hips*, are rich in vitamin C, and flowers are used in salads, candied, or as a flavoring agent.
NATURAL RANGE: Europe and North Africa, naturalized in the Americas
REFERENCES: Bailey Hortorium 1976, Duke and Vásquez 1994, Facciola 1990, Mabberley 1987, PlantaMed, Uphof 1968

Rosa carolina L. [syn. *R. serrulata* Raf.]
FAMILY: Rosaceae (rose)
ENGLISH: Carolina rose, pasture rose
SPANISH: rosa, rosa de monte, rosa silvestre
USES/NOTES: Fruits and flowers are edible.
NATURAL RANGE: Eastern North America to eastern Texas and northeastern Mexico
REFERENCES: CONABIO, Crowhurst 1972, Facciola 1990, Godfrey 1988

Rosa centifolia L.
FAMILY: Rosaceae (rose)
ENGLISH: cabbage rose
PORTUGUESE: rosa-aromática, rosa-de-maio, rosa-de-provença, rosal-de-cem-folhas, rosal-romano
SPANISH: guia-be-cohua (Zapotec), quije-pe-cohua-castilla (Zapotec), rosa de castilla
USES/NOTES: Fruits and flowers are edible.
NATURAL RANGE: China, cultivated in the Americas
REFERENCES: CONABIO, Facciola 1990, Morton 1976a, Sturtevant 1972

Rosa chinensis Jacq.
FAMILY: Rosaceae (rose)
ENGLISH: Bengal rose, China rose, Chinese rose
PORTUGUESE: mini-rosa, mini-roseira, roseira-miniatura, rosa
SPANISH: agabanzo, escaramujo, rosa, rosa de castilla, rosa de guía, rosa de Moctezuma, rosa miniatura, rosa María Cristina, trompillo, uña de gato
USES/NOTES: Young shoots and flowers are edible.
NATURAL RANGE: Southwestern China, widely cultivated in the Americas
REFERENCES: CONABIO, Facciola 1990, MBG-Tropicos

Rosa damascena Mill.
FAMILY: Rosaceae (rose)
ENGLISH: damask rose
PORTUGUESE: rosa-Damasco, rosa-de-Damasco
USES/NOTES: Petals and leaves are used as flavoring agents and young shoots are edible.
NATURAL RANGE: Eurasia
REFERENCES: Facciola 1990, Morton 1976a

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Rosa eglanteria L. [syn. *R. rubiginosa* L.]
FAMILY: Rosaceae (rose)
ENGLISH: eglantine, sweet brier
PORTUGUESE: rosa-amarela, roseira-brava
SPANISH: rosa mosqueta
USES/NOTES: Fruits are used in jellies and flower petals are edible.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: Facciola 1990, Ladio *et al*. 2013, Uphof 1968

Rosa gallica L.
FAMILY: Rosaceae (rose)
ENGLISH: apothecary rose, French rose
PORTUGUESE: rosa-vermelha
SPANISH: rosal de Castilla, rosal de Francia, rosal de Provins
USES/NOTES: Flower petals are edible.
NATURAL RANGE: Europe
REFERENCES: Facciola 1990, Morton 1976a

Rosa moschata Herrm.
FAMILY: Rosaceae (rose)
ENGLISH: musk rose
PORTUGUESE: roseira-selvagem
SPANISH: mosqueta blanca
USES/NOTES: Flowers and young shoots are edible.
NATURAL RANGE: Europe, exists only in cultivation, rarely cultivated in the Americas
REFERENCES: Facciola 1990, USDA-ARS

Rosa multiflora Thunb.
FAMILY: Rosaceae (rose)
ENGLISH: Japanese rose, multiflora rose
PORTUGUESE: rosa-japonesa
SPANISH: rosa japonesa, rosa novia
USES/NOTES: Young leaves and fruits are edible.
NATURAL RANGE: East Asia, naturalized in Central America, Mexico, and North America
REFERENCES: CONABIO, Crowhurst 1972, Facciola 1990, Godfrey 1988

Rosa nutkana C.Presl (unresolved)
FAMILY: Rosaceae (rose)
ENGLISH: nootka rose, nutka rose
USES/NOTES: Juicy fruits and young shoots are edible, though fruits are considered undesirable by some.
NATURAL RANGE: Northwestern North America from central California
REFERENCES: Bornstein *et al*. 2005, Facciola 1990, Sturtevant 1972, Turner and Szczawinski 1979, Yanovsky 1936

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Rosa pisocarpa A.Gray
FAMILY: Rosaceae (rose)
ENGLISH: cluster rose, mortar rose
USES/NOTES: Fruits are eaten or made into tea.
NATURAL RANGE: Northern California to British Columbia with a limited range in central Idaho
REFERENCES: Facciola 1990, Kunkel 1984, USDA-NRCS

Rosa rugosa Thunb.
FAMILY: Rosaceae (rose)
ENGLISH: Japanese rose, ramanas rose, rugosa rose
PORTUGUESE: rosa-dos-ventos, rosa-japonesa
SPANISH: rosa japonesa, rosa ramanas, rosa rugosa
USES/NOTES: Fruits, young shoots, and leaves are edible and leaves are made into tea.
NATURAL RANGE: East Asia, cultivated in the Americas
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons 1966, Harrington 1967

Rosa spinosissima L. [syn. *R. pimpinellifolia* L.]
FAMILY: Rosaceae (rose)
ENGLISH: burnet rose, scotch rose
USES/NOTES: Sweet fruits are edible.
NATURAL RANGE: Eurasia, cultivated in the Americas
REFERENCES: Facciola 1990, Sturtevant 1972

Rosa villosa L. [syn. *R. pomifera* Herrm., *R. villosa* var. *pomifera* (Herrm.) Crépin]
FAMILY: Rosaceae (rose)
ENGLISH: apple rose, rose, rose hips (fruit only)
PORTUGUESE: fruta-da-roseira
SPANISH: rosa
USES/NOTES: Vitamin C-rich fruit is eaten after removing seeds, as jelly, in puddings, in tarts, or made into syrup, used in fruit salads, baby foods, and vitamin supplements. Leaves are used in teas.
NATURAL RANGE: Europe to Iran, naturalized in temperate regions
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Johns and Stevenson 1985, Usher 1974

Rosa virginiana Mill.
FAMILY: Rosaceae (rose)
ENGLISH: Virginia rose
USES/NOTES: Buds are edible.

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NATURAL RANGE: Eastern North America from Alabama and Geaorgia to the Maritime Provinces of Canada, though absent from the states of the Upper Great Lakes
REFERENCES: Facciola 1990, USDA-NRCS, Yanovsky 1936

Rosa woodsii Lindl. [syn. *R. woodsii* var. *fendleri* (Crép.) Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: common wild rose, Fendler rose, fragrant rose, interior rose, mountain rose, pearhip rose, prairie rose, Tehachapi rose, western rose, wild rose, Wood's rose
USES/NOTES: Fruit is edible and used to flavor teas and preserves.
NATURAL RANGE: Western and central United States from Wisconsin to Texas, California, and Washington, much of Canada, and northern Mexico from western Chihuahua to Coahuila, Nuevo León, Tamaulipas, and San Luis Potosí
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Turner and Szczawinski 1979, USDA-ARS, USDA-NRCS, Yanovsky 1936

Rosenbergiodendron formosum (Jacq.) Fagerl. [syn. *Mussaenda formosa* Jacq., *Randia formosa* (Jacq.) K.Schum.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: blackberry-jam fruit, raspberry bush
PORTUGUESE: estrela-do-cerrado, estrela-do-norte, fruta-sabor-bananada, gardênia-de-vaso, guazutibatinga, randia
SPANISH: jazmín de rosa, papeche
USES/NOTES: Yellow, 1.5cm slightly elongated fruit has a black pulp that is sweet with the consistency of jam. Five-petaled, star shaped white flowers are fragrant.
NATURAL RANGE: Amazonian Peru and Ecuador, Colombia, Venezuela, the Guianas, and Panama, introduced widely though not common throughout the Neotropics
REFERENCES: Gustafsson 1998, MBG-Tropicos, Muniz n.d., Renner *et al.* 1990

Rosenbergiodendron longiflorum (Ruiz & Pav.) Fagerl. [syn. *Randia ruiziana* DC.]
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: azuçna-branco, banana-de-polpa-preta, estrela-do-cerrado, estrela-do-norte, gardênia-do-amazonas, guazutibaim
SPANISH: huitillo, huitoto
USES/NOTES: Sprawling shrub or small tree to woody vine produces a large cyclyndrical berry that is green and white striped when immature, becoming yellow to orange/yellow, often ribbed, with an edible black pulp when ripe. Five-petaled, star shaped white flowers are fragrant.
NATURAL RANGE: Bolivia, central-western and northern Brazil, Peru, Ecuador, Colombia, Venezuela, and the Guianas

REFERENCES: Duke and Vásquez 1994, Gustafsson 1998, Muniz n.d., Pennington *et al.* 2004, Pereira 2007, Uphof 1968, USDA-ARS

Rosmarinus officinalis L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: rosemary
PORTUGUESE: alecrim, alecrim-da-horta, alecrim-de-jardim, erva-coroada, flor-do-olimpo, rosa-marinha, rosmarinho
SPANISH: romero
USES/NOTES: Dried leaves contain an aromatic oil and are used as a condiment to flavor cooked foods. Dried leaves also are made into a medicinal tea to relieve headache, or are burned and used to treat asthma. Flowers are a honey source.
NATURAL RANGE: Mediterranean Europe and Africa
REFERENCES: Carneiro Martins 1989, Guia Rural n.d., Mabberley 1987, Schneider 1987, Uphof 1968, Usher 1974

Roystonea regia (Kunth) Cook, *R. borinquena* Cook, and *R. oleracea* (Jacq.) Cook [syn. *Oreodoxa oleracea* (Jacq.) Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: American cabbage palm, cabbage palm, Caribbean royal palm (*R. oleracea*), Cuban royal palm (*R. regia*), palmiste, Puerto Rican royal palm (*R. borinquena*), royal palm, South American royal palm (*R. oleracea*)
PORTUGUESE: juçara, palmeira-imperial, palmitiqueira, palmito, palmito-do-campo
SPANISH: cana, chaguaramo (*R. oleracea*), palma (*R. borinquena*), palma de yaguas (*R. borinquena*), palma real, palma real cubana (*R. regia*), palma real puertorriqueña (*R. regia*), palmera de las Antillas, palmiche (fruit of *R. regia*), palmillo (heart of *R. regia*), palmito (heart of *R. regia*)
USES/NOTES: Heart (*palmito* or *yema*) is eaten as a vegetable, fresh, pickled, or prepared with eggs or meat. Fruit pulp of *R. borinquena* is edible, though typically fed only to animals. Fruits of other species also are fed to animals. Also grown as ornamentals. *R. oleracea* is the tallest.
NATURAL RANGE: *R. borinquena* from Hispaniola, Puerto Rico, and the Virgin Islands, *R. oleracea* from the Lesser Antilles and the middle and lower Orinoco, *R. regia* from Cuba, coastal Yucatán of Mexico, and the Florida Keys
REFERENCES: Blombery and Rodd 1982, Bourke *et al.* 1987, Brouk 1975, Graf 1974, Henderson *et al.* 1995, Horst 1997, Houaiss 1982, Mabberley 1987, Martin *et al.* 1987, OAS 1973, Omawale 1973

Rubus adenotrichus Schltdl.
FAMILY: Rosaceae (rose)
ENGLISH: Andean blackberry, blackberry

SPANISH: frambuesa, mora, mora común, zarzamora
USES/NOTES: Fruits are eaten fresh, in jellies, and desserts, and are sold in markets.
NATURAL RANGE: Mexico through Central America to Peru
REFERENCES: León 1987, Martin *et al*. 1987, Uphof 1968

Rubus allegheniensis Porter
FAMILY: Rosaceae (rose)
ENGLISH: Allegheny blackberry, mountain blackberry
USES/NOTES: Fruits are eaten out of hand and in pies and jellies. Young shoots may be used in salads.
NATURAL RANGE: Eastern North America
REFERENCES: Brouk 1975, Facciola 1990, Uphof 1968, Yanovsky 1936

Rubus alumnus L.H.Bailey [syn. *R. ostryifolius* Rydb.]
FAMILY: Rosaceae (rose)
ENGLISH: dewberry, highbush blackberry, Kittatinny blackberry, oldfield blackberry
USES/NOTES: Leaves are nade into tea and shoots and fruits are edible.
NATURAL RANGE: Central and eastern U.S. and southeastern Canada
REFERENCES: Kindscher 1987, USDA-ARS, USDA-NRCS

Rubus arcticus L.
FAMILY: Rosaceae (rose)
ENGLISH: Arctic berry, Arctic blackberry, Arctic bramble, Arctic raspberry, crimson bramble, nagoonberry, plumboy
USES/NOTES: Yellow to dark fruits are eaten out of hand and leaves are made into tea.
NATURAL RANGE: Arctic region
REFERENCES: Facciola 1990, Sturtevant 1972, Turner and Szczawinski 1979, Uphof 1968, Yanovsky 1936

Rubus argutus Link [syn. *R. betulifolius* Small]
FAMILY: Rosaceae (rose)
ENGLISH: blackberry, Florida prickly blackberry, highbush blackberry, prickly Florida blackberry, sawtooth blackberry, tall blackberry
USES/NOTES: Juicy fruits are of good quality, young leaves can be used for tea, and young shoots can be eaten.
NATURAL RANGE: Eastern and southern U.S. from Florida to Maine in the north and Texas in the west
REFERENCES: Brouk 1975, Cronk and Fuller 1995, Facciola 1990, Godfrey 1988, Peterson 1977, Taylor 1998

Rubus bogotensis Kunth [syn. *R. porphyromallus* Focke]
FAMILY: Rosaceae (rose)
SPANISH: hierbamora, mora de cerro, mora de piedra, mora, zarza, zarzamora, zarzamora de la grande, zarzamora de loma

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USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Andean Bolivia, Colombia, Ecuador, Peru, and Venezuela, possibly cultivated in Brazil
REFERENCES: Foster 1958, Jennings *et al.* 1990, Martin *et al*. 1987, MBG-Tropicos, Rivera *et al.* 1997

Rubus brasiliensis Mart.
FAMILY: Rosaceae (rose)
PORTUGUESE: amora-da-selva, amora-do-mato, amora-preta, amora-verde, amorinha-verde, framboesa-negra, sarca-amoreira, selva-branca
USES/NOTES: Dark fruits are used in beverages. Also medicinal.
NATURAL RANGE: non-Amazonian Brazil from Pernambuco in the north to Rio Grande do Sul in the south and adjacent areas of Paraguay
REFERENCES: Accorsi *et al.* n.d., Alves Rodrigues *et al.* 2002, Forzza 2010, Martin *et al*. 1987, Sociedade Chauá, Uphof 1968

Rubus caesius L.
FAMILY: Rosaceae (rose)
ENGLISH: dewberry, European dewberry
PORTUGUESE: framboesa
SPANISH: zarzamora
USES/NOTES: Edible fruits are similar to blackberries (*Rubus fruticosus*). Leaves are used for tea.
NATURAL RANGE: Europe and southwestern Asia
REFERENCES: Johns and Stevenson 1985, Leung 1961, Mabberley 1987, Uphof 1968, Usher 1974

Rubus chamaemorus L.
FAMILY: Rosaceae (rose)
ENGLISH: bake apple, baked-apple, baked-apple berry, cloudberry, malka, salmonberry, yellowberry
USES/NOTES: Edible fruits are highly prized.
NATURAL RANGE: North temperate to Arctic regions
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Uphof 1968, Yanovsky 1936

Rubus coriifolius Liebm.
FAMILY: Rosaceae (rose)
SPANISH: jtabmakum (Tzeltal), mora, wasapi tlancowistli (Nahuatl), zarza, zarzamora
USES/NOTES: Dark red to black fruits are edible. Leaves and stems posess antibiotic compounds.
NATURAL RANGE: Mexico, from Durango in the west and Tamaulipas in the east, to Costa Rica
REFERENCES: CONABIO, MBG-Tropicos

Rubus costaricanus Liebm. (unresolved)

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FAMILY: Rosaceae (rose)
SPANISH: mora
USES/NOTES: Red to black fruits are edible.
NATURAL RANGE: Southern Mexico to Costa Rica
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Molina 1975

Rubus cuneifolius Pursh
FAMILY: Rosaceae (rose)
ENGLISH: sand blackberry, sand bramble
USES/NOTES: Potentially large (to 2.5 cm), dark, juicy, aggregate berry is of good quality and can be eaten fresh, cooked, or as a flavoring agent.
NATURAL RANGE: Eastern U.S. from Florida to New York west to Oklahoma, naturalized elsewhere
REFERENCES: Bailey Hortorium 1976, Godfrey 1988, Kermath (notes), Nelson 1996, Yanovsky 1936

Rubus deliciosus Torr.
FAMILY: Rosaceae (rose)
ENGLISH: Boulder raspberry, delicious raspberry, Rocky Mountain flowering raspberry, Rocky Mountain raspberry
USES/NOTES: Edible fruits are of good flavor. Large showy white flowers.
NATURAL RANGE: Southern Wyoming to New Mexico with some occurrences in westernmost Oklahoma
REFERENCES: Facciola 1990, Harrington 1967, Sturtevant 1972, USDA-NRCS, Yanovsky 1936

Rubus ellipticus Sm.
FAMILY: Rosaceae (rose)
ENGLISH: cheeseberry, golden evergreen raspberry, yellow Himalayan raspberry
USES/NOTES: Fruits are eaten out of hand or preserved.
NATURAL RANGE: Northeastern highland India, perhaps to other parts of India, Sri Lanka, Myanmar, tropical China, and the Philippines, naturalized and invasive in Jamaica, Puerto Rico, Hawaii, and elsewhere
REFERENCES: Adams 1972, Cronk and Fuller 1995, Facciola 1990, Uphof 1968

Rubus erythroclados Mart. ex Hook.f.
FAMILY: Rosaceae (rose)
ENGLISH: greenberry
PORTUGUESE: amora-branca, amora-do-mato, amora-verde, capinuríba-verde, framboesa-verde
USES/NOTES: Green to whitish fruit is highly desirable with potential for expansion, although it is difficult to propagate.

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NATURAL RANGE: Southeastern and southern Brazil
REFERENCES: Bueno and Biasi 2015, FloraSBS, Forzza 2010, Lorenzi *et al.* 2000

Rubus flagellaris Willd. [syn. *R. canadensis* L.]
FAMILY: Rosaceae (rose)
ENGLISH: American dewberry, Canadian blackberry, field dewberry, northern dewberry, thornless blackberry
USES/NOTES: Round, black, juicy, sweet fruits (to 2.5 cm) are consumed out of hand, in pies or jellies, or made into wine, leaves are made into tea, and young shoots are peeled and eaten raw. Fruits in the southern portion of the range are said to be smaller and drier.
NATURAL RANGE: Quebec and Ontario to northern Florida and eastern Texas
REFERENCES: Bailey Hortorium 1976, Crowhurst 1972, Facciola 1990, Godfrey 1988, Kindscher 1987, Nelson 1996, Uphof 1987, Yanovsky 1936

Rubus floribundus Kunth [syn. *R. robustus* C.Presl]
FAMILY: Rosaceae (rose)
SPANISH: mora de monte, sarsa-mora, zarzamora
USES/NOTES: Fruits are consumed fresh and in beverages.
NATURAL RANGE: Andes from Northern argentina Colombia and Venezuela to the western Guiana Shield of Venezuela
REFERENCES: Berlingeri G. *et al.* 2012, Brako and Zarucchi 1993, Funk *et al.* 2007, Hoyas 1989, MBG-Tropicos, Rivera *et al.* 1997, Uphof 1987

Rubus frondosus (Torr.) Bigelow [syn. *R. pensilvanicus* var. *frondosus* (Bigelow ex Torr.) B.Boivin]
FAMILY: Rosaceae (rose)
ENGLISH: Pennsylvania blackberry, leafy-flowered blackberry, yankee blackberry, yellow-flowered blackberry
USES/NOTES: Fruits are edible.
NATURAL RANGE: Eastern U.S. and Canada from northern Georgia to eastern Oklahoma north to Maine and Ontario
REFERENCES: Brouk 1975, Fernald 1950, USDA-ARS, Weeks and Weeks 2012, Yanovsky 1936

Rubus fruticosus L.
FAMILY: Rosaceae (rose)
ENGLISH: blackberry bramble, blackberry, bramble, European blackberry
PORTUGUESE: amora-preta, amoreira, framboesa-negra
SPANISH: arto, artos, morera, zarza, zarzamora
USES/NOTES: Fruits are edible. Fruits and leaves are medicinal. The cross between *R. fruticosus* and *R. idaeus* is known as the boysenberry.
NATURAL RANGE: Mediterranean Europe

REFERENCES: Bourke *et al.* 1987, Johns and Stevenson 1985, Leung 1961, Mabberley 1987, Schneider 1987, Usher 1974, Uphof 1968

Rubus geoides Sm.
FAMILY: Rosaceae (rose)
SPANISH: miñemiñe, miñe-miñe
USES/NOTES: Spreading sub-shrub's red fruit is edible.
NATURAL RANGE: Central and southern Chile into adjacent areas of Argentina
REFERENCES: Belov 2005-2012, Martin *et al.* 1987, MBG-Tropicos, Zuloaga *et al.* 2008

Rubus glaucus Benth. [unresolved, perhaps closely related, or subordinate to *R. eriocarpus* Liebm.]
FAMILY: Rosaceae (rose)
ENGLISH: Andean blackberry, Andean black raspberry, Andes berry, blackberry, raspberry
SPANISH: mora, mora blanca, mora de castilla, mora de los Andes, mora de monte, mora fresa, mora piña, zarzamora azul
USES/NOTES: Red to black quality fruits are consumed out of hand, in desserts, preserved, and as juice and wine.
NATURAL RANGE: *R. glaucus* from the Andes from Bolivia to Venezuela to southern Mexico, naturalized in Hawaii, *R. eriocarpus* is treated as a distinct species by The Plant List and as the correct name by MBG-Tropicos, yet restricted to Central America and Mexico
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Hoyas 1989, Martin *et al.* 1987, MBG-Tropicos, NRC 1989, Ortiz *et al.* 2013, USDA-NRCS

Rubus hispidus L.
FAMILY: Rosaceae (rose)
ENGLISH: bristly dewberry, running blackberry, swamp blackberry, swamp dewberry
USES/NOTES: Fruits have been eaten occasionally.
NATURAL RANGE: Eastern North America from Quebec to Georgia to Iowa
REFERENCES: MBG-Tropicos, Sturtevant 1972, USDA-NRCS

Rubus idaeus L. and *R. idaeus* subsp. *strigosus* (Michx.) Focke [syn. *R. melanolasius* Dieck, *R. neglectus* Peck, *R. strigosus* Michx.]
FAMILY: Rosaceae (rose)
ENGLISH: American red raspberry, European red raspberry, purple cane raspberry, western red raspberry
PORTUGUESE: framboesa, framboesa-vermelha
SPANISH: churdón, frambuesa, frambueso, mora, zarzamora
USES/NOTES: Fruits are eaten raw or used to make preserves, flavorings and liqueurs, leaves are used as a medicinal tea, and young shoots are eaten as a vegetable. The cross between *R. fruticosus* and *R. idaeus* is known as the boysenberry.

NATURAL RANGE: Europe and Asia, or North America
REFERENCES: Bourke *et al.* 1987, Harrington 1967, IBGE 1980, Mabberley 1987, Schneider 1987, Uphof 1968, Usher 1974, Yanovsky 1936

Rubus laciniatus Willd.
FAMILY: Rosaceae (rose)
ENGLISH: cut-leaved blackberry, Oregon evergreen blackberry
USES/NOTES: Fruits are edible.
NATURAL RANGE: Europe, naturalized in western North America
REFERENCES: Facciola 1990, Mabberley 1987, Sturtevant 1972

Rubus leucodermis Douglas ex Torr. & A.Gray (unresolved)
FAMILY: Rosaceae (rose)
ENGLISH: blackcap raspberry, red cap raspberry, western black raspberry, western raspberry, white bark raspberry
SPANISH: frambuesa azul
USES/NOTES: Tastey, dark red to black fruits are edible, leaves are made into tea, and young shoots may be eaten raw.
NATURAL RANGE: Westren North America from southern Alaska through British Columbia to California, Nevada, Arizona, New Mexico, and northern Mexico
REFERENCES: Clarke 1977, CONABIO, Medsger 1939, Sturtevant 1972, USDA-ARS, Yanovsky 1936

Rubus loganobaccus L.H.Bailey [natural hybrid of *R. ursinus x R. idaeus*]
FAMILY: Rosaceae (rose)
ENGLISH: loganberry
SPANISH: frambuesa americana
USES/NOTES: Fruit is consumed fresh, as juice, cooked in sauces, preserved, as or syrup.
NATURAL RANGE: North America, probably California
REFERENCES: Brouk 1975, Johns and Stevenson 1985

Rubus niveus Thunb.
FAMILY: Rosaceae (rose)
ENGLISH: Ceylon raspberry, hill raspberry, mysore raspberry
PORTUGUESE: amora-branca
SPANISH: fresa de monte
USES/NOTES: Fruits are edible.
NATURAL RANGE: India through southern China, Southeast Asia, and the Philippines, widely naturalized in the tropics and most nearly frost free regions of the subtropics
REFERENCES: Facciola 1990, Mabberley 1987, Nelson 1996, Sommeijer *et al.* n.d., Sturtevant 1972

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Rubus nubigenus Kunth [syn. *R. macrocarpus* Benth., *R. stipularis* Benth.]
FAMILY: Rosaceae (rose)
ENGLISH: Colombian berry, Colombian giant blackberry
SPANISH: frambuesa, mora
USES/NOTES: Fruits are eaten out of hand, in desserts, or preserved.
NATURAL RANGE: Colombian Andes, possibly to Peru
REFERENCES: León 1987, Martin *et al*. 1987, Uphof 1968

Rubus occidentalis L.
FAMILY: Rosaceae (rose)
ENGLISH: black raspberry, blackcap, thimbleberry
PORTUGUESE: framboesa
SPANISH: mora, morera
USES/NOTES: Dark fruits are eaten out of hand, in sherbet and ice cream, or preserved, young shoots are eaten as a vegetable, and leaves and bark are used for tea.
NATURAL RANGE: Eastern and central North America from Oklahoma and eastern Colorado to North Dakota east throughout to Georgia, Maine, and Quebec
REFERENCES: Uphof 1968, USDA-NRCS, Yanovsky 1936

Rubus odoratus L.
FAMILY: Rosaceae (rose)
ENGLISH: flowering raspberry, purple-flowering raspberry, rose-flowering raspberry, thimbleberry, western thimbleberry
USES/NOTES: Fruits are eaten occasionally.
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Shaw *et al*. 2004, Yanovsky 1936

Rubus parviflorus Nutt.
FAMILY: Rosaceae (rose)
ENGLISH: salmonberry, thimbleberry, white-flowering raspberry
USES/NOTES: Fruits are eaten with dried salmon eggs in northwestern U.S. and fresh or cooked elsewhere. Leaves are used for tea.
NATURAL RANGE: Westrn North America from Alaska to northern Mexico
REFERENCES: Harrington 1967, Hultén 1968, Yanovsky 1936

Rubus parvifolius L.
FAMILY: Rosaceae (rose)
ENGLISH: Japanese raspberry, trailing raspberry
USES/NOTES: Fruits are edible.
NATURAL RANGE: Asia, widely naturalized in North America
REFERENCES: Facciola 1990, Wiersema and León 1999

Rubus pedatus Sm.

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FAMILY: Rosaceae (rose)
ENGLISH: creeping raspberry, trailing wild raspberry
USES/NOTES: Sweet, juicy fruits are edible.
NATURAL RANGE: Northwestren North America
REFERENCES: Facciola 1990, Turner and Szczawinski 1979, Sturtevant 1972, Yanovsky 1936

Rubus pensilvanicus Poir
FAMILY: Rosaceae (rose)
ENGLISH: Pennsylvania blackberry
USES/NOTES: Juicy fruits are of good quality, young leaves can be used for tea, and young shoots can be eaten.
NATURAL RANGE: Eastern North America from Newfoundland to Ontario and Minnesota in the north, and Alabama and South Carolina in the south, naturalized in California
REFERENCES: MBG-Tropicos, Munz 1968, USDA-NRCS, Voss 1985

Rubus phoenicolasius Maxim.
FAMILY: Rosaceae (rose)
ENGLISH: Japanese wineberry, wine raspberry
USES/NOTES: Fruits are edible.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Gibbons 1962, Mabberley 1987

Rubus procerus Müll.
FAMILY: Rosaceae (rose)
ENGLISH: blackberry, Himalaya berry, Himalayan giant blackberry
USES/NOTES: Large fruits are edible.
NATURAL RANGE: Temperate Asia, naturalized in Canada and northern U.S. and further south in the western mountains
REFERENCES: Clarke 1977, Facciola 1990, Hendrickson 1981, Munz 1974

Rubus pubescens Raf. [syn. *R. triflorus* Richardson]
FAMILY: Rosaceae (rose)
ENGLISH: dwarf raspberry, dwarf red blackberry
USES/NOTES: Fruits are edible.
NATURAL RANGE: Northern half of the U.S., Canada, and Alaska
REFERENCES: Harrington 1967, USDA-NRCS, Yanovsky 1936

Rubus roseus Poir. [also *R. boliviensis* Focke, *R. briareus* Focke]
FAMILY: Rosaceae (rose)
ENGLISH: Andean blackberry
PORTUGUESE: amoreira
SPANISH: zarzamora, kari-kari (applied to the plant), chili fruta, cjari-cjari, mora de rocoto, huagra mora
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central Andes

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REFERENCES: Cárdenas 1969, Soukup 1970, Uphof 1968

Rubus rosifolius Sm. [previously treated as *R. rosifolius* Sm. ex Baker]
FAMILY: Rosaceae (rose)
ENGLISH: bramble-of-the-cape, cape bramble, forest bramble, Mauritius raspberry, native raspberry, Queensland raspberry, raspberry-bush, roseleaf bramble, roseleaf raspberry, rose-leaved thimbleberry, West Indian raspberry, thimbleberry, tropical red raspberry, wild raspberry, wild strawberry
FRENCH: fraise, framboise marron, framboisier
PORTUGUESE: amora-brava, amora-do-mato, amora-preta, amora-vermelha, morango, moranguinho, moranguinho-silvestre, rosa-canina, rosa-selvagem, framboesa-vermelha
SPANISH: frambuesa, frambuesa de India, frambueso de África, fresa de montaña, mora silvestre, zarza
USES/NOTES: Fruits are consumed out of hand, in desserts and jellies, or as juice. Leaves are edible.
NATURAL RANGE: Southern China and Taiwan perhaps through Indonesia and portions of the western Pacific Islands to northeastern Australia and west to eastern India, now widely naturalized and invasive in the Neotropics
REFERENCES: Breedlove 1986, Eland 1991-2013, FloraSBS, Hanelt and IPGCPR 2001, León 1987, Mabberley 1987, Uphof 1968, USDA-ARS

Rubus sapidus Schltdl.
FAMILY: Rosaceae (rose)
SPANISH: frambuesa, moritas, zarza, zarzamora silvestre
USES/NOTES: Fruits are edible.
NATURAL RANGE: Michoacán and southern Tamaulipas, Mexico to Nicaragua
REFERENCES: Breedlove 1986, CONABIO, MBG-Tropicos, Pankhurst 2001

Rubus saxatilis L.
FAMILY: Rosaceae (rose)
ENGLISH: roebuck berry, stone bramble
USES/NOTES: Large fruits are edible.
NATURAL RANGE: North temperate to Arctic regions
REFERENCES: Facciola 1990, Sturtevant 1972

Rubus sellowii Cham. & Schltdl.
FAMILY: Rosaceae (rose)
ENGLISH: tropical creeping raspberry
PORTUGUESE: amora-do-mato, amora-preta, amorinha-preta, capinuríba
USES/NOTES: Vining plant’s red fruit is edible.
NATURAL RANGE: Southeastern and southern Brazil, eastern Bolivia, Paraguay, and northern Argentina, endemic to Brazil according to Forzza

REFERENCES: Forzza 2010, Lorenzi *et al*. 2000, Sociedade Chauá

Rubus shankii Standl. & L.O.Williams (unresolved)
FAMILY: Rosaceae (rose)
ENGLISH: Shank's blackberry
SPANISH: moritas, zarzamora
USES/NOTES: Large black berries reportedly are sweet and of good quality with soft seeds.
NATURAL RANGE: Honduras and perhaps Guatemala
REFERENCES: Kennard and Winters 1960, MBG-Tropicos, Nelson 2001, The Plant List

Rubus spectabilis Pursh
FAMILY: Rosaceae (rose)
ENGLISH: salmonberry
USES/NOTES: Fruits are eaten fresh or mixed with seal oil.
NATURAL RANGE: Western U.S. and Canada, California, Oregon, Washington, Idaho, British Columbia, and Alaska
REFERENCES: Jennings 1995, Uphof 1968, USDA-NRCS, Yanovsky 1936

Rubus trivialis Michx. [syn. *R. rubrisetus* Rydb. ex Britton]
FAMILY: Rosaceae (rose)
ENGLISH: dewberry, low-bush raspberry, southern dewberry
SPANISH: planta preciosisima
USES/NOTES: Potentially large (to 3 cm), juicy, black (when mature) fruits are of good quality, eaten fresh or preserved.
NATURAL RANGE: Virginia through southern Illinois, Florida, and Texas
REFERENCES: Godfrey 1988, Nelson 1996, Sturtevant 1972, Taylor 1998, Uphof 1968, von Reis Altschul 1973

Rubus ulmifolius Schott
FAMILY: Rosaceae (rose)
ENGLISH: elm-leaved bramble, elmleaf blackberry, Himalaya blackberry, Himalayan blackberry
PORTUGUESE: amora-preta
USES/NOTES: Fruit is edible.
NATURAL RANGE: Britain, naturalized in the U.S., Argentina, Bolivia, and Peru
REFERENCES: Troncoso 1987, Marticorena and Quezada 1985

Rubus ursinus Cham. & Schltdl. [syn. *V. ursinus* var. *vitifolius* (Cham. & Schltdl) Focke, *R. vitifolius* Cham. & Schltdl.]
FAMILY: Rosaceae (rose)
ENGLISH: California blackberry, California dewberry, Pacific blackberry, Pacific dewberry, salmonberry, western blackberry, western dewberry

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USES/NOTES: Black fruits and shoots of this trailing vine are eaten, and leaves are made into tea.
NATURAL RANGE: Western North America
REFERENCES: Clarke 1977, Facciola 1990, Simmons 1972, Sturtevant 1972, Turner and Szczawinski 1979, Yanovsky 1936

Rubus urticifolius Poir.
FAMILY: Rosaceae (rose)
PORTUGUESE: amora-do mato, amora-preta, amorinha
SPANISH: frambuesa, mora, mora silvestre, tatz zitmakum, zarzamora
USES/NOTES: Fruits are edible, though they are eaten infrequently due to their small size the many spines on the plant. The species name has appeared as "*urticaefolius*."
NATURAL RANGE: Mexico to Argentina
REFERENCES: CONABIO, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Pankhurst 2001, Rivera *et al.* 1997

Rudgea racemosa (Ruiz & Pav.) Spreng. [syn. *Coffea racemosa* Ruiz & Pav.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: inhambane coffee
USES/NOTES: Seeds, collected from the wild in Africa and rarely grown in the Americas, are used only occasionally for coffee (*Coffea* spp.).
NATURAL RANGE: South-central Africa
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Macbride 1936a, Smith *et al.* 1992

Rumex acetosa L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: broad-leaved sorrel, common sorrel, garden sorrel, sorrel, sorrel dock, sour dock
PORTUGUESE: azeda, azeda-brava, azeda-de-ovelha, azeda-miúda, azedinha, azedinha-aleluia, azedinha-da-horta, labaçal, labaça-obtusa, língua-de-vaca
SPANISH: acetosa, acedera común, acederilla, vinagrera, vinagrillo
USES/NOTES: Acidic leaves are used in salads, as a potherb, and a medicinal juice. Flowers also are edible. In the Caribbean blossoms of *R. acetosa* are used to make a holiday beverage and dried blossoms are exchanged at Christmas time. Leaves of *R. acetosella* are more sour and used sparingly relative to those of *R. acetosa.*
NATURAL RANGE: Eurasia and Africa, now widely naturalized
REFERENCES: Berleant-Shiller and Pulsipher 1986, Bourke *et al.* 1987, Harrington 1967, Harris 1972, IBGE 1980, Morton 1976a, Peterson 1977, PlantaMed, Schneider 1987, Sturtevant 1972, Thomasson 1994, Usher 1974, Yanovsky 1936

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Rumex acetosella L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: red sorrel, sheep sorrel, sheep's sorrel, sorrel, sour dock, sour grass
PORTUGUESE: azedinha-da-horta, labaçal, labaça-obtusa
SPANISH: acedera, acedera menor, acederilla, acedorilla, acetosa, lengua de pájaro, moradilla, romaza, vinagrera, vinagrerita, vinagrillo, vinagrita
USES/NOTES: Acidic leaves are used in salads, as a potherb, and a medicinal juice. Flowers also are edible. Leaves of *R. acetosella* are more sour and used sparingly relative to those of *R. acetosa.*
NATURAL RANGE: Temperate Eurasia, widely naturalizedin the Americas
REFERENCES: Bourke *et al.* 1987, CONABIO, IBGE 1980, Morton 1976a, Usher 1974, Yanovsky 1936

Rumex alpinus L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: alpine dock, Pyrenean sorrel, monk's rhubarb, mountain rhubarb
USES/NOTES: Leaves are added to salads or used as a potherb.
NATURAL RANGE: Temperate Eurasia, naturalized in Canada and the U.S.
REFERENCES: Facciola 1990, Mabberley 1987, Uphof 1968, Wiersema and León 1999

Rumex arcticus Trautv.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Arctic dock, Arctic sourdock
USES/NOTES: Native Americans in Alaska eat the leaves fresh or in oil. Seeds are also edible.
NATURAL RANGE: Arctic region
REFERENCES: Schofield 1989, Uphof 1968

Rumex brasiliensis Link
FAMILY: Polygonaceae (buckwheat)
PORTUGUESE: azeda-graúda
USES/NOTES: Young leaves are cooked and eaten as a leafy green vegetable.
NATURAL RANGE: Southeastern Brazil to northern Argentina
REFERENCES: Corrêa 1984, Forzza 2010, Uphof 1968, Zuloaga *et al.* 2008

Rumex chrysocarpus Moris [syn. *R. berlandieri* Meisn.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: amamastla, pale dock
SPANISH: amamastla
USES/NOTES: Indigenous people in Arizona ate the plant with *Opuntia* cactus fruit.

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NATURAL RANGE: Western North America, naturalized in the southeastern U.S.
REFERENCES: Uphof 1968, Yanovsky 1936

Rumex crispus L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: curled dock, curly dock, yellow dock
PORTUGUESE: azeda, labaça-crespa, língua-de-vaca
SPANISH: aselgas, bardana, cimakatwakas, cuchi-ula, gulag, epazote, hualtata, ixcaua (Otomí), k'ita aselgas, lengua de vaca, llakhi, llaqhi, mostaza, pasi ma'kat, pira de berraco, pira de puerco, romazo, scocnakak (Totonac), venenillo, vinagrera, vinagrillo, xocoquilit (Nahuatl)
USES/NOTES: Young leaves are eaten cooked. Roots are used as a purgative and in tonics.
NATURAL RANGE: Europe or northern Asia, widely naturalized including much of eastern Brazil from Paraíba in the northeast to Rio Grande do Sul in the south, Mexico, Central America, and North America
REFERENCES: Bourke *et al.* 1987, CONABIO, Duke 1986, Facciola 1990, Forzza 2010, Franquemont *et al.* 1990, Gibbons 1966, Harrington 1967, Harris 1972, Leung 1961, Mösbach 2000, Nuemann n.d., Peterson 1977, Soukup 1970, Sturtevant 1972, Terra 1966, Usher 1974

Rumex hymenosepalus Torr.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: Arizona dock, canaigre, canaigre dock, desert rhubarb, ganagra, tanner's dock, wild rhubarb
SPANISH: cañagria, canegra, ganagre, hierba colorada, raíz del indio, ruibarbo silvestre
USES/NOTES: Leaves are edible and petioles are used like rhubarb (*Rheum* spp.). Seeds are used in mush.
NATURAL RANGE: Western U.S. from Montana to California and western Texas into northern Baja California, Sonora and Chihuahua, Mexico
REFERENCES: CONABIO, Facciola 1990, FNAEC 2005, LBJWC, Mabberley 1987, Uphof 1968, USDA-ARS, Weiner 1980, Yanovsky 1936

Rumex mexicanus Meisn. [syn. *R. salicifolius* var. *mexicanus* (Meisn.) C.L.Hitchc.]
FAMILY: Polygonaceae (buckwheat)
ENGLISH: dock, Mexican dock, Mexican willow, white dock
SPANISH: acelga cimarrona, lengua de vaca
USES/NOTES: Leaves and seeds are eaten as vegetables.
NATURAL RANGE: Arizona and New Mexico to Chiapas, Mexico
REFERENCES: CONABIO, FNAEC 2005, MBG-Tropicos, Uphof 1968, USDA-ARS, USDA-NRCS, Yanovsky 1936

Rumex occidentalis S.Watson

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FAMILY: Polygonaceae (buckwheat)
ENGLISH: western dock
USES/NOTES: Leaves are eaten as cooked greens, seeds are eaten raw, cooked or mashed, young stems are cooked and eaten like rhubarb.
NATURAL RANGE: Western North America from southern Alaska and British Columbia to northern California, widely naturalized elsewhere in North America north of Mexico
REFERENCES: Uphof 1968, Yanovsky 1936

Rumex patientia L.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: herb patience, patience, patience dock, spinach dock
PORTUGUESE: azeda-espinafre, labaça, paciência
SPANISH: acedera espinaca, acelga, hierba de la paciencia, paciencia, romaza
USES/NOTES: Leaves are edible.
NATURAL RANGE: Eurasia, widely cultivated, naturalized in North America and other regions
REFERENCES: Bourke *et al.* 1987, Editorial Panapo 1988, Fernald 1950, Fernald *et al.* 1958, IBGE 1980, Mabberley 1987, Medsger 1939, Uphof 1968

Rumex paucifolius Nutt.
FAMILY: Polygonaceae (buckwheat)
ENGLISH: mountain sorrel
USES/NOTES: Leaves and stems are eaten fresh.
NATURAL RANGE: Northwestern U.S., perhaps into Canada
REFERENCES: Uphof 1968, Yanovsky 1936

Ruta graveolens L. [syn. *R. chalapensis* L.]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: common rue, herb of grace, rue
PORTUGUESE: arruda, arruda-doméstica, arruda-dos-jardins, ruta-de-cheiro-forte, ruta-hortensis, ruta-montana, ruta-sativa
SPANISH: aguitzearicua, akuiesi varirakua, akuitsi-usrhirakua, caliutli, is duy, kuan rud yixhé, lulá, nula, roda, ruda, ruta, ruue
USES/NOTES: Leaves are used to flavor sauces, meats and vegetables and to make a medicinal tea used to control menstruation, induce abortion, or to treat strokes. Aromatic oil (*oil of rue*) from the leaves and shoots is used in flavoring agents and perfumes.
NATURAL RANGE: Mediterranean Europe, possibly to Africa
REFERENCES: Branch and Silva 1983, Carneiro Martins 1989, Guia Rural n.d., IBGE 1980, Rehm and Espig 1991, Torres n.d., Usher 1974

Rytidostylis gracilis Hook. & Arn.
FAMILY: Cucurbitaceae (gourd)

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SPANISH: chayotillo, huevo de gato
USES/NOTES: Vine's growing tips and small fruit (2.5cm long) are eaten as vegetables.
NATURAL RANGE: Mexico (Sinaloa to Campeche) to Colombia, Ecuador and Venezuela
REFERENCES: CONABIO, Lira and Caballero 2002, MBG-Tropicos, Uphof 1968

Sabal etonia Swingle ex Nash
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: scrub cabbage, scrub palmetto
USES/NOTES: Scant fruit pulp and terminal bub, known as cabbage, of this Florida endemic palm are edible. Stem is subterranean. Similar to *S. minor*, but with larger fruits and yellow-green leaves.
NATURAL RANGE: Florida
REFERENCES: Facciola 1990, Godfrey 1988, Henderson *et al.* 1995, Kermath (notes), Morton 1977, Sturtevant 1972

Sabal gretherae H.J.Quero
FAMILY: Arecaceae or Palmae (palm)
SPANISH: guano, palma, palma de guano
USES/NOTES: Heart is eaten locally and fruit is likely edible.
NATURAL RANGE: Campeche, Quintana Roo, and Yucatán, Mexico
REFERENCES: CONABIO, De la Torre *et al.* 2009, Henderson *et al.* 1995

Sabal mauritiiformis (H.Karst.) Griseb. ex H.Wendl. [syn. *S. morrisiana* Bartlett]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: botan, carat, savannah palm
SPANISH: botan, botán, botan xa'an (Maya), carata, guano, guano blanco, guano macho, huano, julok xa'an (Maya), palma amarga, palma de guagara, palma de guano, palma de huano, palma redonda, xa'an (Maya)
USES/NOTES: Fruit pulp is eaten in the Petén.
NATURAL RANGE: Southern Mexico, Belize, northern Guatemala, northern Honduras, southeastern Costa Rica, Atlantic coast of Panama, northern Colombia and Venezuela, and Trinidad
REFERENCES: Blombery and Rodd 1982, Duno and Moya 2013, Estupiñán-González and Jiménez-Escobar 2010, Henderson *et al.* 1995, Mutchnick and McCarthy 1997, Pérez and Rebollar 2008, Pulido and Caballero 2011

Sabal mexicana Mart. [syn. *S. texana* (Cook) Becc.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: cabbage palm, Rio Grande palmetto, sabal palm, Texas palmetto

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SPANISH: bon xa'an (Maya), guano, guano bon, guano redondo, otoomal, palma de guano, palma de huano, palma de micharo, palma de mícharos, palma de sombrero, palma huíchira, palmito, soyate, xa'an (Maya)
USES/NOTES: Small black fruit's pulp, though scant, tastes like a date (*Phoenix dactilifera*), and sweet heart is eaten as a vegetable or pounded into meal.
NATURAL RANGE: Southern tip of Texas through Mexico's Gulf coast, southern Mexico, Guatemala, El Salvador, to the Pacific coast of northern Nicaragua
REFERENCES: Alcorn 1984, Duno and Moya 2013, Henderson *et al.* 1995, Latorre and Latorre 1977, Ochoa-Gaona *et al.* 2011, Pérez and Rebollar 2008, Pulido and Caballero 2011, Quero 1992, Tabora *et al.* 1993, Tull 1978, Zona 1990

Sabal minor (Jacq.) Pers.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: blue palmetto, blue stem, bush palmetto, dwarf palmetto, latanier
USES/NOTES: Pith reportedly is edible. Typically subterranean stem rarely emerges.
NATURAL RANGE: Southeastern U.S. from coastal southeastern North Carolina to southeastern Oklahoma, eastern Texas, and Florida
REFERENCES: Facciola 1990, Godfrey 1988, Henderson *et al.* 1995, Sturtevant 1972

Sabal palmetto (Walter) Lodd. ex Schult. & Schult.f. [syn. *S. bahamensis* (Becc.) L.H.Bailey]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: cabbage palm, cabbage palmetto, Florida cabbage palm, palmetto, palmetto palm, palmiste, sabal palm, swamp cabbage, swamp cabbage palm, swamp cabbage tree
PORTUGUESE: juçara, palmitiqueira, palmito, palmito-do-campo
SPANISH: guana cana, palma cana, palmicho
USES/NOTES: Sweet heart and lower terminal bud are eaten raw or cooked, though because the tree has a solitary stem, this practice results in the plant's death. Sweet, dark pulp of the small (>1cm in diameter), generally round, black fruits, though scant, tastes somewhat like a date (*Phoenix dactylifera*) or a prune (*Prunus domestica*). Florida's state tree, sometimes seen incorrectly spelled as *sable palm*, also is planted widely in urban landscapes and has been used for thatch.
NATURAL RANGE: North Carolina coast through Florida and portions of The Bahamas and Cuba
REFERENCES: Adams 1972, Godfrey 1988, Henderson *et al.* 1995, Houaiss 1982, Kermath (notes), Mabberley 1987, Martin *et al.* 1987, Morton 1977, OAS 1973, Tabora *et al.* 1993

Sabal pumos (Kunth) Burret
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: sabal palm
SPANISH: palma real, pumos
USES/NOTES: Mesocarp is edible.
NATURAL RANGE: South-central interior Mexico, near Guanajuato
REFERENCES: Alcorn 1984, Henderson *et al.* 1995, Tull 1978

Sabal uresana Trel.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Sonoran palmetto
SPANISH: palma, palma blanca, palmar, palmarcito, palmarejo, palmarera, palmarillo, palmarira, palmarito, palmita
USES/NOTES: Heart is edible.
NATURAL RANGE: Northwestern Mexico
REFERENCES: CONABIO, Henderson *et al.* 1995, Jones 1995, Joyal 1996, Shreve and Wiggins 1964

Sabal yapa C.Wright ex Becc.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: bay palmetto, thatch palm
SPANISH: guano, guano macho, julok xa'an (Maya), palma, palma de guano, xa'an (Maya)
USES/NOTES: Heart and fruits are eaten locally. Leaves are used for roofing thatch. Edible grubs are collected from dead stems.
NATURAL RANGE: Southern Mexico throughout the Yucatán to eastern Tabasco, northern Belize, northern Guatemala, and western Cuba
REFERENCES: CONABIO, De la Torre *et al.* 2009, Dransfield *et al.* 1988, Henderson *et al.* 1995

Sabicea amazonensis Wernham
FAMILY: Rubiaceae (coffee or madder)
PORTUGUESE: erva-de-mucura, kana-dá
USES/NOTES: Pinkish-red to dark red fruit of this liana is collected from the wild for food and for use in religious ceremonies.
NATURAL RANGE: Brazilian, Colombian and Peruvian Amazonia to Suriname
REFERENCES: Forzza 2010, MBG-Tropicos, Silva *et al.* 1977

Sabicea panamensis Wernham [syn. *S. colombiana* Wernham, *S. mexicana* Wernham, *S. paraensis* (K.Schum.) Wernham]
FAMILY: Rubiaceae (coffee or madder)
SPANISH: huasca mullaca, ruichao, shigbi sagba karava ishdã (Bari), uvito, yuránkmis (Jívaro)
USES/NOTES: Dark red fruits are edible. *S. mexicana* is considered a distinct species according to The Plant List and CONABIO.

NATURAL RANGE: Southern Mexico, Central America, Colombia, Venezuela, French Guiana, and Amazonian Bolivia, Brazil, Colombia, Ecuador, Peru, and Venezuela, *S. mexicana* restricted to southern Mexico according to CONABIO and to Guatemala according to MBG-Tropicos
REFERENCES: Berlingeri G. *et al*. 2012, CONABIO, Duke and Vásquez 1994, MBG-Tropicos

Sabicea villosa Willd. ex Schult.
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: woolly woodvine
PORTUGUESE: buxixu, caninana
SPANISH: curihjau, fu chunchili (Colorado), huasca mullaca, naék (Shuar), napí (Jívaro), yawar mullu (Quichua), yerba, yurang (Jívaro), yurángmis (Jívaro), yuránkmis (Jívaro), yutuímas (Jívaro)
USES/NOTES: Herbaceous vine's dark red, maroon, purple to black fuzzy fruits are eaten by indigenous groups in Amazonia and have been described as resembling apples in flavor. The Colorado people of western Ecuador boil the roots to prepare a bath to treat snake bites.
NATURAL RANGE: The Guianas, Brazil, Colombia, Ecuador, Central America, southern Mexico, Hispaniola, Puerto Rico, and Trinidad
REFERENCES: CONABIO, Duke and Vásquez 1994, MBG-Tropicos, USDA-NRCS

Saccharum officinarum L. [also *S. barberi* Jeswiet. and *S. sinense* Roxb.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: noble cane, sugar cane
PORTUGUESE: cana, cana-de-açúcar
SPANISH: caña, caña amarilla, caña arangola, caña de azúcar, caña dulce, cañamiel, misqui huiro, shita
USES/NOTES: Stem's sweet liquid is drunk as juice or used to make refined sugar, syrup, molasses, rum and other alcoholic beverages (*aguardiente* and *guarapo* in Spanish, *aguardente*, *cachaça*, or *pinga* in Portuguese), industrial alcohol, and methanol. Wax, similar to that of the carnauba palm (*Copernicia prunifera*), is extracted from the stem. *Bagasse*, the crushed cane left after processing, is used for cattle feed, to make cardboard and paper, and for fuel. *S. barberi* and *S. sinense* also are grown for sugar. *S. officinarum* came to the Americas with the Portuguese in the early 1500s.
NATURAL RANGE: Uncertain, probably the South Pacific/New Guinea region, possibly along New Guinea's Brown River
REFERENCES: Boom 1987, Bourke *et al*. 1987, Buroz n.d., de Candolle 1902, Duke and Vásquez 1994, Hobhouse 1986, Howard 1994, Kermath

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(notes), Macinnis 2003, Mintz 1985, Mors and Rizzini 1966, Purseglove 1972, Soukup 1970, Uphof 1968, Usher 1974

Saccharum spontaneum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: thatch grass, wild sugar cane
PORTUGUESE: cana, cana-de-açúcar
SPANISH: caña, caña de azúcar
USES/NOTES: Sweet rhizomes can be chewed like common sugar cane (*S. officinarum*) and heart of young shoots and young inflorescences are eaten cooked or uncooked.
NATURAL RANGE: Tropics
REFERENCES: Davidse *et al.* 1994, Facciola 1990, Pohl 1983, Zeven and de Wet 1982

Sacoglottis amazonica Mart. [perhaps conspecific with *S. guianensis* Benth.]
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: uchirana
SPANISH: castaño, moroy, nabarukaha (Winikinarao), nabarukwaha (Winikinarao), nanarukaha arao (Winikinarao)
USES/NOTES: 3-4cm orange fruit is sweet and eaten locally.
NATURAL RANGE: Amazonian Brazil (Amazonas and Pará), Amazonian Colombia, Amazonian Ecuador, northern Amazonian Peru, southern Venezuela, and Guyana
REFERENCES: Balée 1994, Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos

Sacoglottis ceratocarpa Ducke
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: uchirana, uchy-rana
SPANISH: manchari caspi
USES/NOTES: Fruit is edible.
NATURAL RANGE: Western Amazonian Brazil, Amazonian Colombia, Amazonian Peru, and Amazonian Venezuela
REFERENCES: Anderson and Posey 1989, Forzza 2010, MBG-Tropicos, Silva *et al.* 1977

Sacoglottis guianensis Benth. [syn. *S. amazonica* Benth. *nom. illeg.*, *S. guianensis* var. *guianensis*]
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: achuá, ichuá, pararu, macucu-murici (var. *guianensis*), uachuá, uchirana, uxirana (var. *guianensis*), vaxiva
USES/NOTES: Brown fruits are edible and sold in markets.
NATURAL RANGE: Brazil and the Guianas
REFERENCES: Balée 1994, Cavalcante 1991, Martin *et al.* 1987, Silva *et al.* 1977

Sacoglottis mattogrossensis var. *subintegra* (Ducke) Cuatrec.
FAMILY: Humiriaceae (bastard bullet tree)
PORTUGUESE: achuá, uchi-de-morcego
USES/NOTES: Round, reddish-orange fruit is edible.
NATURAL RANGE: Rainforests of Amazonian Brazil (Amazonas and Pará) and the Atlantic Coastal Forests of Minas Gerais and Bahia
REFERENCES: Forzza 2010, MBG-Tropicos, Silva *et al*. 1977

Sagittaria latifolia Willd. [also *S. cuneata* Sheldon]
FAMILY: Alismataceae (water plantain)
ENGLISH: arrowhead, arrowleaf, broad-leaved arrowhead, common arrowhead, duck potato, swamp potato, tule potato, wapatoo
SPANISH: wapato
USES/NOTES: White tubers are nutritious and eaten raw, boiled, or roasted over a fire.
NATURAL RANGE: Americas
REFERENCES: Clarke 1977, Gibbons 1962, Harrington 1967, Harris 1972, Holm-Nielsen and Haynes 1986, Mabberley 1987, Peterson 1977, Tomikel 1986, Yanovsky 1936

Sagittaria macrophylla Zucc. [syn. *S. mexicana* Steud.]
FAMILY: Alismataceae (water plantain)
SPANISH: acuitlacpalli
USES/NOTES: Tubers are eaten boiled or roasted.
NATURAL RANGE: Mexico
REFERENCES: Haynes and Holm-Nielsen 1994, Zepeda and Lot 1999

Sagittaria rhombifolia Cham.
FAMILY: Alismataceae (water plantain)
SPANISH: doi
USES/NOTES: Tubers are eaten boiled or roasted over a fire.
NATURAL RANGE: Venezuela
REFERENCES: Gragson 1997

Salacca secunda Griff.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: salak palm, salaka palm
SPANISH: salaka
USES/NOTES: Fruit is edible.
NATURAL RANGE: Indonesia
REFERENCES: León 1987, Uhl and Dransfield 1987

Salacia crassifolia (Mart. ex Schult.) G.Don
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)

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PORTUGUESE: bacupari, bacupari-de-capoeira, bacupari-do-cerrado, saputá
USES/NOTES: Sweet fruits are edible.
NATURAL RANGE: Cerrado biome of sub-Amazonian Brazil, Paraguay, and possibly Venezuela
REFERENCES: Forzza 2010, IBGE 1980, Jardim Botânico de Brasília 1989, Starr Virtual Herbarium

Salacia elliptica (Mart. ex Schult.) G.Don
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bacupari-do-cerrado, capicuru-de-árvore, cascudo, laranjeira-do-cerrado, siputá
SPANISH: guapomó, nútachéns (Chiquitano)
USES/NOTES: Round, 3-7cm, yellowish-orange to orange fruit has a sweet, though not abundant, mucilaginous pulp that is eaten out of hand.
NATURAL RANGE: Humid Neotropical lowlands including southern Brazil (excluding Rio Grande do Sul), Paraguay, Bolivia, Peru, Ecuador, Colombia, Panama, Costa Rica, and southern Mexico
REFERENCES: BOLFOR 1996, Forzza 2010, Lorenzi *et al*. 2000, MBG-Tropicos, Muniz n.d.

Salacia impressifolia (Miers) A.C.Sm. [syn. *S. polyanthomaniaca* Barb.Rodr.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: bochecha-de-velho, uaimiratipi
SPANISH: anona, anona huasca, cacheto viejo, camacama, cama-cama, camecame, came-came, gogo, guapomo, guapomó, guoguo, mee-hee-da (Makuna), muscu huasca, poma rosa de montaña, pomarrosa de monte, soyka, tengualala, te-ran-keng (Maku)
USES/NOTES: Whitish juicy pulp from the golden-yellow to orange, round fruit is edible, though may be fibrous and insipid.
NATURAL RANGE: Mexico from Veracruz south, Central America, Amazonian Ecuador, Peru, Bolivia, and Brazil to the Guianas in South America
REFERENCES: Brako and Zarucchi 1993, Breedlove 1986, Castillo-Campos and Medina 2005, Cavalcante 1991, Conabio Jørgensen and León-Yánez 1999, Martin *et al*. 1987, MBG-Tropicos, Roosmalen 1985, Silva *et al*. 1977

Salacia insignis A.C.Sm.
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: chichuasca
SPANISH: kásip, naek pegkau

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USES/NOTES: Liana's blue-green fruit is said to be edible, though also described as unpleasant.
NATURAL RANGE: Amazonian Ecuador and Peru to eastern Amazonian Brazil and the Guianas
REFERENCES: Balée 1994, Jørgensen and León-Yánez 1999, MBG-Tropicos

Salicornia bigelovii Torr.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: annual glasswort, Bigelow's pickleweed, dwarf glasswort, dwarf saltwort, glasswort
USES/NOTES: Salty stems of this succulent, annual herb may be eaten cooked or pickled.
NATURAL RANGE: North and central American coasts from Belize and southern Mexico to the northern Caribbean Islands including The Bahamas, the Gulf and Atlantic U.S. coasts from Texas to Maine, and coastal California
REFERENCES: CONABIO, Correll and Johnston 1970, Fernald 1950, Hickman 1993, MBG-Tropicos, Munz 1974, Nellis 1994, Sousa and Cabrera 1983, Taylor 1998, USDA-NRCS

Salicornia depressa Standl. [syn. *S. virginica* L.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: American glasswort, glasswort, lead-grass, perennial glasswort, pickleweed, saltwort, pickleweed, salt marsh pickleweed, woody glasswort, Virginia glasswort
SPANISH: salmuera
USES/NOTES: Salty stems are edible cooked or pickled. The saltwater-tolerant plant of coastal zones is also high in oil and is considered a potential energy crop. *Sarcocornia pacifica* (Standl.) A.J.Scott, the Pacific swampfire, may also be edible.
NATURAL RANGE: Coasts of Canada and the U.S., Mexico and perhaps the Dominican Republic, though references to the latter may be incorrect
REFERENCES: ITIS, Nellis 1994, Silberhorn 1999, USDA-NRCS

Salix alba L.
FAMILY: Salicaceae (willow)
ENGLISH: white willow
PORTUGUESE: salgueiro-branco
USES/NOTES: Leaves are made into tea.
NATURAL RANGE: Eurasia
REFERENCES: Mabberley 1987, PlantaMed

Salix arctica Pall.
FAMILY: Salicaceae (willow)

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ENGLISH: Arctic willow, tundra willow
USES/NOTES: Young inner shoots, both above and below ground, emerging in the spring and young leaves are edible. Leaves are rich in vitamin C.
NATURAL RANGE: Circumpolar to high elevations in the mid-latitudes.
REFERENCES: USDA-ARS, USDD 1970

Salix pulchra Cham. [syn. *S. planifolia* subsp. *pulchra* (Cham.) Argus]
FAMILY: Salicaceae (willow)
ENGLISH: diamondleaf willow, tealeaf willow, thin red willow, willow
PORTUGUESE: salgueiro
USES/NOTES: Young shoots are edible. Native Alaskans preserved the shoots in seal oil. Cambium is also edible.
NATURAL RANGE: North temperate and Arctic regions
REFERENCES: FNAEC 2010, Uphof 1968, USDA-NRCS

Salpichroa origanifolia (Lam.) Baill. [syn. *S. rhomboidea* (Gillies & Hook.) Miers]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cock's eggs, lily-of-the-valley vine, pampas lily-of-the-valley, plover's eggs
PORTUGUESE: congonha, grão-de-congonha, grão-de-galho, orelha-de-cordeiro
SPANISH: cojón de gallo, huevito de gallo, huevo de gallo, huevos de gallo, kani-kani, uvita del campo
USES/NOTES: Sweet fruits, sold in local markets, are used in preserves and sometimes eaten out of hand.
NATURAL RANGE: Northeastern Argentina, Bolivia, southern Brazil, central Chile, Paraguay, southern Peru and Uruguay, naturalized across the southern states of the U.S., Mexico, and elsewhere
REFERENCES: CONABIO, Forzza 2010, Mabberley 1987, MBG-Tropicos, Mentz *et al.* 1997, Uphof 1968, USDA-ARS, USDA-NRCS

Salsola kali L. [syn. *S. pestifer* Nelson]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: Russian thistle, saltwort, tumbleweed
USES/NOTES: Young plant is eaten cooked, sometimes prepared with bacon and onions.
NATURAL RANGE: Eurasia
REFERENCES: Harrington 1967, Tull 1978, Uphof 1968

Salvia apiana Jeps.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: bee sage, California white sage, white sage

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SPANISH: salvia blanca
USES/NOTES: Seeds are soaked in water or fruit juice then drunk, or they eaten as a grain. Young stems are eaten as a raw vegetable, and leaves are used as a spice in cooked foods.
NATURAL RANGE: South-central California to northern Baja California
REFERENCES: Bornstein *et al.* 2005, Bean and Saubel 1972, CONABIO, Hedges 1986, Hickman 1993, Munz 1974

Salvia ballotiflora Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: blue shrub sage, shrubby blue sage
SPANISH: crespa, engorda cabra, majorana, majorano mexicano, mejorana, mirto, santa isabel
USES/NOTES: Flower tops are used for tea.
NATURAL RANGE: Mexico from Oaxaca to Coahuila and Chihuahua to south-central Texas
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, LBJWC, Powell 1998, von Reis Altschul and Lipp 1982, Yanovsky 1936

Salvia carduacea Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: thistle sage
USES/NOTES: Seeds are made into flour, a beverage, and soup.
NATURAL RANGE: South-central California to northern Baja California
REFERENCES: Bean and Saubel 1972, CONABIO, Hedges, Ken 1986, LBJWC, Uphof 1968, Yanovsky 1936

Salvia chiapensis Fernald
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Chiapas sage
SPANISH: chía, mirto, sabal tz'unun wamal (Tzeltal)
USES/NOTES: Seeds are used to make a refreshing drink in Mexico and Central America. Leaves can be used for tea. Perennial herbaceous shrubs are used for foundation plantings for their attractive pink flowers that attract hummingbirds.
NATURAL RANGE: Highlands (2000-3400m) of Chiapas, Mexico, increasingly cultivated beyond
REFERENCES: Breedlove 1986, CONABIO, Davidse *et al.* 2012, MBG-Tropicos, Uphof 1968

Salvia clevelandii (A.Gray) Greene
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: blue sage, chaparral sage, Cleveland blue sage, Cleveland sage, fragrant sage, musk sage
USES/NOTES: Leaves are used as a cooking herb.

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NATURAL RANGE: South-central coastal California to northern Baja California
REFERENCES: Bornstein *et al.* 2005, Clebsch and Barner 2003, CONABIO, Facciola 1990, Faucon 1998, Genders 1994, Martínez-Gordillo *et al.* 2013, MBG-Tropicos

Salvia clinopodioides Kunth
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Michoacán blue sage
SPANISH: camote de cuche, chía, k'uiron, salvia
USES/NOTES: Seeds are used to make a beverage.
NATURAL RANGE: West-central to south-central Mexico from southern Chihuahua to northern Morelos
REFERENCES: CONABIO, Martínez and Matuda 1979, MBG-Tropicos, Torres n.d.

Salvia columbariae Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: California chia, chia, desert chia, golden chia, chia sage, pashí (antiquated Native American)
SPANISH: chía
USES/NOTES: Seeds, rich in protein and oil, are used as a staple grain raw, parched, or ground, and are consumed soaked to make a thick, mucilaginous beverage, mashed, in soups, in pinoles, as a spice to flavor wheat, or steeped as a tea. Seeds also were used to render alkaline water potable. Also medicinal.
NATURAL RANGE: California, Nevada, Utah, Arizona, and New Mexico in the U.S. to central Baja California and northern Sonora, Mexico
REFERENCES: Angier 1972, Bailey Hortorium 1976, Bean and Saubel 1972, Brouk 1975, Castetter and Bell 1951, Castetter and Underhill 1935, CONABIO, Facciola 1990, Hedges 1986, Hickman 1993, Mabberley 1987, Murphey 1990, Native Seeds/SEARCH 1991, Rea 1991, Romero 1954, Steward 1933, USDA-NRCS, Yanovsky 1936, Zigmond 1981

Salvia elegans Vahl [syn. *S. rutilans* Carrière]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: honey melon sage, pineapple sage, pineapple-scented sage, tangerine sage
PORTUGUESE: sábio-abacaxi, sálvia
SPANISH: flor de cerro, hierba del burro, jetcho deni (Otomí), limoncillo, mirto, mirto de flor roja, mirto inglés, mirto mocho, perritos rojos, salvia, toronjil de monte
USES/NOTES: Leaves and stems have the aroma and flavor of pineapple and are used as an herb or for tea. Flowers are used to garnish salads, beverages, fruit dishes, and deserts and may be candied and added to cakes.

NATURAL RANGE: Mexico and Guatemala
REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Lim 2014b, Mabberley 1987, Morton 1976a

Salvia hispanica L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: chia, Mexican chia
PORTUGUESE: sálvia
SPANISH: chaaú, chan, chán, chía, chía blanco, chía de castilla, chian, salvia
USES/NOTES: Dried, ground seeds are used in a mash mixed and softened with water as food for infants and the infirm and to treat hangovers and other ailments, or as flour (*chianpinolli*) for breads and tortillas, often mixed with corn, and other baked goods. Seeds also are placed in water to form a clear gelatinous substance that is flavored with fruit juices and consumed as a refreshing, thick beverage. Sprouts are edible. Seeds also are germinated on clay figures and sold as *chia pets.* Along with maize, amaranth, and beans, chia was a staple of the Aztecs.
NATURAL RANGE: Central Mexico, now common in Central America and elsewhere
REFERENCES: Adams 1972, Cahill 2003, Coe 1994, Hernández Xolocotzi 1993, Kermath (notes), León 1987, Mabberley 1987, OAS 1973, Sandoval 1989, Sauer 1963, Vázquez-García *et al.* 1995, von Reis Altschul 1973, Weber *et al.* 1991

Salvia lyrata L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: azure blue sage, cancer root, cancerweed, lanceleaf sage, lyreleaf sage, lyre-leaved sage, sage, silver sage, white sage, wild sage
SPANISH: chan, chia
USES/NOTES: Mild tasting leaves may be used as a pot herb, though leaves and roots are used primarily for their medicinal properties.
NATURAL RANGE: Widespread in the eastern U.S. from New York to Texas and Florida
REFERENCES: Fernald 1950, Kermath (notes), LBJWC, USDA-NRCS, Wunderlin 1998

Salvia mellifera Greene
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: black sage, California black sage, honey sage
SPANISH: salvia negra
USES/NOTES: Aromatic leaves and young stems are used as an herb and for tea, and seeds are edible parched and ground.
NATURAL RANGE: California and northern Baja California

REFERENCES: Bean and Saubel 1972, Clarke 1977, CONABIO, Hickman 1993

Salvia mexicana L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: Mexican sage
SPANISH: azul-sipari (Purépecha), chantlaco, charahuesca (Purépecha), chía, ichukuta (Purépecha), tacote, tapachichi, tlacote
USES/NOTES: Seeds are used to make a beverage. Also grown as an ornamental for its showy blue flowers, for livestock, and for honey bees.
NATURAL RANGE: Central to southern Mexico
REFERENCES: Bello 1993, CONABIO, Martínez 1979, Rzedowski and Rzedowski 2001, Torres n.d.

Salvia microphylla Kunth
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: baby sage, blackcurrant sage, Graham's sage
SPANISH: bandera mexicana, mirto, mirto de casa, mirto de montes, mirto dulce, perritos, salvia sylvestre
USES/NOTES: Cultivated in central Mexico primarily as a medicinal herb and ornamental, though the leaves are occasionally used for tea.
NATURAL RANGE: Mexico and Guatemala, naturalized in the southwestern U.S., Argentina and Uruguay
REFERENCES: Clebsch and Barner 2003, CONABIO, MBG-Tropicos, USDA-NRCS

Salvia officinalis L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: broadleaf sage, common sage, garden sage, kitchen sage, sage
PORTUGUESE: salva, salva-das-boticas, salva-ordinária, salva-verdadeira, salveta, sálvia, sálvia-dos-jardins, sálvia-do-marajó
SPANISH: albahita, artemisa, salvia
USES/NOTES: Leaves are used as a savory spice in a wide range of cooked dishes, being an especially popular ingredient in turkey stuffing in the United States. Flowers are added to salads as an edible garnish, flowers and leaves are used for tea, and flowers are used to flavor vinegar. Leaves and flowers are used to treat indigestion. Plant's essential oil is produced commercially for medicines and extracts have shown promise in treating memory disorders.
NATURAL RANGE: Southern Europe, widely introduced, cultivated and naturalized

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REFERENCES: Akhondzadeh *et al*. 2003, Carneiro Martins 1989, Guia Rural n.d., Guia Rural 1990, Hamel and Chiltoskey 1975, IBGE 1980, Kermath (notes), Morton 1976a, Padoch and de Jong 1991, Sanecki 1974, Schneider 1987, Usher 1974

Salvia reflexa Hornem.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: blue sage, lambsleaf sage, lanceleaf sage, lanceleaf salvia, mintweed, Rocky Mountain sage, sage mint, white chia
SPANISH: chía, hiedrita, hierba de pajarito, hierba del gallo, tapacola
USES/NOTES: Seeds are used to make a refreshing beverage.
NATURAL RANGE: Lower 48 states of the U.S. exclusive of the Southeast, Northeast and far Northwest, and northern Mexico, naturalized in Argentina
REFERENCES: CONABIO, Facciola 1990, Fernald 1950, USDA-NRCS, von Reis Altschul 1973

Salvia tiliifolia Vahl [*S. tiliaefolia* Vahl spelling variant]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: lindenleaf sage, Tarahumara chia
SPANISH: chan, chan de monte, chía, enaldo de montaña, julia de monte, lengua de perro, mirto, piojillo, sorum c'o (Maya)
USES/NOTES: Seeds, sold in markets, are made into a beverage. Also medicinal and an attractive landscape plant.
NATURAL RANGE: Mexico and central America perhaps to Bolivia, Colombia, Ecuador, Peru, and Venezuela wher it is present (absent from Brazil), naturalized in Texas and Arizona
REFERENCES: Bailey Hortorium 1976, Correll and Johnston 1970, Davidse *et al*. 2012, Facciola 1990, MBG-Tropicos, Native Seeds/SEARCH 1991, Uphof 1968, USDA-NRCS

Sambucus australis Cham. & Schltdl.
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: southern elder
PORTUGUESE: sabogueiro, sabugueiro, sabugueiro-verdadeiro
SPANISH: sauco, sauco común, saúco del nordeste, seco
USES/NOTES: Fruit is made into preserves and wine.
NATURAL RANGE: Argentina, Bolivia, Chile, Paraguay, Brazil, and Uruguay
REFERENCES: Carneiro Martins 1989, Facciola 1990, Killeen *et al*. 1992, Martin *et al*. 1987, Uphof 1968

Sambucus canadensis L. [syn. *S. bipinnata* Cham. & Schltdl., *S. canadensis* var. *laciniata* A.Gray, *S. canadensis* var. *submollis* Rehder, *S. cerulea* var. *mexicana* (C.Presl ex DC.) L.D.Benson, *S.*

mexicana C.Presl ex DC., *S. nigra* subsp. *canadensis* (L.) Bolli, *S. orbiculata* Greene, *S. oreopola* Donn.Sm., *S. simpsonii* Rehder ex Sarg.]
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: American elder, American elderberry, Canadian elderberry, common elder, common elderberry, danewort, dwarf elder, elder, elderberry, golden elderberry, Mexican elder, Mexican elderberry
PORTUGUESE: sabogueiro, sabugueiro, sabugueiro-do-Canadá
SPANISH: alcanfor, anshiquel (Tojolabal), azumate, azumiatl, azúmiatl, bixhumi (Zapotec), chijilté (Tseltal), coyapa, cundemba, cundumbo, flor de sauco, guarico, ita tindo, ita tindoo, joday llochic, kondémbasi (Purépecha), má' ma joo, ñe ho, ocoquihui, ocoquihuí (Zoque), palo liso, saco, sauce, sauce chico, sauco, saúco, saúco del Canadá, sauco grande, sauzo tapiro, shauc, shauco, shiksh (Maya), tokxihua' (Totonac), tongatsi, toqsiwi, toquiwa (Totonac), toxeem, toxem, toxiba, toxiwua, tsolots-ché (Maya), tzirza (Otomí), xiicsh (Mixe), xomet, xometl, xumetl, xúmetl (Nahuatl), yaga-zulaque (Zapotec), yah-cuio (Cuicateco), yutnucate (Mixtec)
USES/NOTES: Ripe fruits are eaten in jams, jellies, and pies, or dried. Fruits are also made into juice or wine. Flowers, before fully opening, are eaten fried or made into wine, a lemonade-like beverage, or tea. Large white flowers also are used as a diuretic or added to lotion. Although highly prolific, the plant is grown as an ornamental in places. Stems have been used as *clappersticks* (a traditional musical instrument).
NATURAL RANGE: Neotropics to throughout the U.S. and much of Canada
REFERENCES: Bolli 1994, CONABIO, Duke 1992, Duke and Vásquez 1994, Facciola 1990, Godfrey 1988, Harrington 1987, Harris 1972, Johns and Stevenson 1985, Kermath (notes), Mabberley 1987, Niembro Rocas 1992, Peterson 1977, Stamps and Satterthwaite 1995, Torres n.d., Uphof 1968, Usher 1974, Walker *et al.* 2004, Weatherford 1988

Sambucus melanocarpa A.Gray [syn. *S. racemosa* var. *melanocarpa* (A.Gray) McMinn]
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: black elderberry, blackbead elder
USES/NOTES: Fruits are eaten boiled or otherwise cooked.
NATURAL RANGE: Western North America
REFERENCES: Bolli 1994, Munz and Keck 1959, Turner and Szczawinski 1979, Weatherford 1988, Yanovsky 1936

Sambucus nigra L.

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FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: black elder, elder, elder tree, elderberry, European black elder, European black elderberry, European elderberry
PORTUGUESE: ebulo, sabugueirinho, sabugueiro, sabugueiro-da-Europa, sabugueiro-maior, sabugueiro-negro
SPANISH: cañilero, canillero, saco, saúco, tilo
USES/NOTES: Fruits are used to make wine. Flowers, leaves, and roots are medicinal.
NATURAL RANGE: Temperate Europe
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Carneiro Martins 1989, Facciola 1990, Guia Rural 1990, IBGE 1980, Johns and Stevenson 1985, Mabberley 1987, PlantaMed, Schneider 1987, Usher 1974

Sambucus nigra subsp. *cerulea* (Raf.) Bolli, [syn. *S. cerulea* Raf., *S. cerulea* var. *neomexicana* (Wooton) Rehder, *S. cerulea* var. *velutina* (Durand & Hilg.) Schwerin, *S. glauca* Nutt. ex Torr. & A.Gray, *S. mexicana* subsp. *cerulea* (Raf.) A.E.Murray, *S. mexicana* var. *cerulea* (Raf.) A.E.Murray, *S. neomexicana* Wooton, *S. neomexicana* var. *vestita* (Wooton & Standl.) Kearney & Peebles, *S. velutina* Durand & Hilg.]
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: blue elder, blue elderberry, blueberry elder, elderberry, western elderberry
PORTUGUESE: sabogueiro, sabugueiro
SPANISH: saco, sauco, saúco
USES/NOTES: Fruit, bud, and flower clusters are edible. Fruits and flowers are used to make wine and jelly. *S. velutina* is treated as a distinct species in The Plant List.
NATURAL RANGE: Central Mexico through the western U.S. into Alberta and British Columbia
REFERENCES: Bolli 1994, Creasy 1990, CONABIO, Harrington 1967, Johns and Stevenson 1985, Uphof 1968, Usher 1974, Walker *et al.* 2004

Sambucus nigra subsp. *peruviana* (Kunth) Bolli [syn. *S. peruviana* Kunth]
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: Peruvian elderberry
SPANISH: cinta de novia, kjola, layan, ramrash, rayan, sauce, sauco, saúco, saúco peruano, saucotillo, tilo
USES/NOTES: Small, dark, juicy fruits are made into preserves, syrup, and wine, or rarely eaten out of hand.
NATURAL RANGE: Costa Rica through western South America to northwestern Argentina

REFERENCES: Bolli 1994, Bussmann and Sharon 2015, Duke and Vásquez 1994, Kermath (notes), MBG-Tropicos, Uphof 1968

Sambucus racemosa L. [includes *S. callicarpa* Greene, *S. microbotrys* Rydb., *S. pubens* Michx., *S. pubens* var. *arborescens* Torr. & A.Gray, *S. racemosa* var. *arborescens* A.Gray, *S. racemosa* var. *leucocarpa* (Torr. & A.Gray) Cronquist, *S. racemosa* var. *microbotrys* (Rydb.) Kearney & Peebles, *S. racemosa* subsp. *pubens* (Michx.) House, *S. racemosa* var. *pubens* (Michx.) Koehne]
FAMILY: Adoxaceae (elderberry), previously Caprifoliaceae (honeysuckle) or Sambucaceae (sambucus)
ENGLISH: American red elder, bunchberry elder, Pacific red cedar, red elderberry, red-berried elder, scarlet elder, stinking elder
USES/NOTES: Bitter fruits have been reported as poisonous, though also as having been eaten by Indigenous people of British Columbia. Roots have been used for tea, though likely for medicinal purposes. It is quite possible that *S. callicarpa* should be treated as a distinct species; much uncertainty, however, remains in the literature.
NATURAL RANGE: Canada and the U.S.
REFERENCES: Bolli 1994, Facciola 1990, MBG-Tropicos, Radford *et al.* 1968, The Plant List, Turner and Szczawinski 1979, Uphof 1968, USDA-ARS, Wiersema and León 1999, Yanovsky 1936

Samolus valerandi L.
FAMILY: Primulaceae (primrose)
ENGLISH: brookweed, seaside brookweed, water pimpernel
PORTUGUESE: baicuru-açu, morrião-d'água
SPANISH: pajarilla de agua, pamplina de agua
USES/NOTES: Leaves are edible.
NATURAL RANGE: nearly cosmopolitan
REFERENCES: Brako and Zarucchi 1993, Jørgensen and León-Yánez 1999, Mentz *et al.* 1997, Uphof 1968

Sandoricum koetjape (Burm.f.) Merr. [syn. *S. indicum* Cav.]
FAMILY: Meliaceae (mahogany)
ENGLISH: red santol, santol, sentul
SPANISH: santol
USES/NOTES: Fruit is edible, though not highly esteemed. Also grown for shade.
NATURAL RANGE: Southeast Asia, Malaysia, or the Philippines
REFERENCES: Campbell 1984, León 1987, Leung 1961, Popenoe 1974, Rehm and Espig 1991, Usher 1974

Sanguisorba canadensis L.
FAMILY: Rosaceae (rose)

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ENGLISH: American burnet, American great burnet, Canadian burnet, white burnet
USES/NOTES: Leaves are edible.
NATURAL RANGE: Eastern and western Canada and the U.S.
REFERENCES: Fernald 1950, USDA-NRCS, von Reis Altschul 1973

Sanguisorba officinalis L.
FAMILY: Rosaceae (rose)
ENGLISH: burnet, garden burnet, great burnet
PORTUGUESE: pimpinela, sanguisorba
SPANISH: pimpinela
USES/NOTES: Leaves are edible.
NATURAL RANGE: Southeast Asia, Malaysia, or the Philippines
REFERENCES: Mabberley 1987, PlantaMed, Uphof 1987

Sanguisorba minor Scop.
FAMILY: Rosaceae (rose)
ENGLISH: burnet, garden burnet, little burnet, salad burnet, small burnet
SPANISH: pimpinela menor
USES/NOTES: Leaves are edible and used for tea and young plants are eaten boiled.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Morton 1976ª, Rehm 1994

Santolina chamaecyparissus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: cotton lavender, gray santolina, lavender cotton
PORTUGUESE: abrótano-fêmea, camomila mahón, guarda-roupa, pequeno-limonete, roquete-dos-jardins, santolina
SPANISH: abrótano hembra, bojeta, manzanilla amarga, manzanilla mahón, santolina
USES/NOTES: Aromatic leaves are used to flavor cooked foods.
NATURAL RANGE: Southern Europe, naturalized in the Americas
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, Oliveira Couto 2006

**Sapindus saponaria* L. {edibility in doubt}
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: false dogwood, Florida soapberry, soap tree, soapberry, soapnut, soapseed tree, southern soapberry, tropical soapberry, winged soapberry, wingleaf soapberry
PORTUGUESE: sabão-de-mico, saboeiro, saboneteira, sabonetinho
SPANISH: amole de bolita, amolillo, bibí, bolchiche, boliche, checo, chirrión, chololo, cholote, cholulo, chumicos, colulo, coyul (Nahuatl), gualul, güiril, guisulu, huálul (Huastec),

hualule, huayul, isotohubo, isotoubo, isotouvo, ixijum (Maya), jaboncillal, jaboncillo, limoncillo, luci, lusi, ma-mu-hó (Chinantec), mata-muchacho, nútashübüriüsüsh (Chiquitano), pacón, pacún, palo blanco amole, palo de cuentas, palo de voladillo, patacón, pibi, pipe, pipi, sibul (Maya), sibuul (Maya), siijum (Maya), sijun (Maya), snotpu'u (Totonac), sotoubú, subuul (Maya), sululu, ts' ibuul (Maya), tza'jon (Maya), ximbi'p (Mixe), yaga-bia (Zapotec), yaga-piaa (Zapotec), yamole, yamoli, zapotillo, zubul (Maya)
USES/NOTES: An unidentified plant part is said to be consumed as food by the Chiquitano of Bolivia (BOLFOR). Tanaka indicates that the fruit is edible. It must be noted, however, that the seeds and the outer fruit coating are poisonous and should not be eaten at all. The fruits are fairly small (1.5cm) The leaves have less toxicity and are considered to be an inferior food source for cows than are the leaves of many tree species. Fruit pulp is used to make soap, seeds are used in fishing to stupefy fish, trees are grown to shade coffee and for living fences, and the wood is used as firewood.
NATURAL RANGE: Southern U.S. (Florida and South Carolina to southern Missouri and southern Colorado to Arizona) through Mexico and the Caribbean to northern Argentina
REFERENCES: BOLFOR 1996, CONABIO, Forzza 2010, MBG-Tropicos, Tanaka 1976, USDA-NRCS

Sarcaulus brasiliensis (A.DC.) Eyma
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: cambuca, guajará, guajará-do-igapó, guajaraí
SPANISH: ujukam yaas
USES/NOTES: Fruits are edible.
NATURAL RANGE: Lowland tropical forests of Costa Rica and Panama to the Guianas, Amazonian Brazil, Bolivia and Peru, and the Brazilian Atlantic forest
REFERENCES: Forzza 2010, Pennington 1990

Sarcaulus brasiliensis subsp. *gracilis* T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: quinilla, quinilla de hojas pequeñas, shakahak yaas, tushmo amarillo, ujuman, yaas, yas
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Peru, present in neighboring Amazonian countries including Bolivia, Brazil, and Colombia, but may be introduced in those places
REFERENCES: MBG-Tropicos, Pennington 1990

Sarcobatus vermiculatus (Hook.) Torr.

FAMILY: Sarcobataceae (greasewood), previously Chenopodiaceae (goosefoot)
ENGLISH: black greasewood, greasewood, Mexican greasewood, saltbush, seepwood
USES/NOTES: Seeds and twigs reportedly have been eaten.
NATURAL RANGE: Alberta and Saskatchewan, Canada, central and western U.S., and adjacent Sonora, Mexico
REFERENCES: FNAEC 2004, Uphof 1968, USDA-ARS, Welsh *et al*. 2003, Yanovsky 1936

Sarcocephalus latifolius (Sm.) E.A.Bruce [syn. *Nauclea latifolia* Sm., *Nauclea esculenta* (Afzel. ex Sabine) Merr.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: African peach, Guinea peach, pin-cushion, pin-cushion tree, Sierra Leone peach
SPANISH: acerico
USES/NOTES: Cultivated in parts of the Americas especially Central America and Venezuela for its interesting form and flowers and edible red fruit.
NATURAL RANGE: Tropical western Africa
REFERENCES: Hoyas 1989

Sarcocornia perennis (Mill.) A.J.Scott [syn. *Salicornia perennis* Mill., may include *Sarcocornia ambigua* (Michx.) M.Á.Alonso & M.B.Crespo]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: chickenclaws, glasswort, perennial glasswort
USES/NOTES: Salty stems of this succulent, perennial herb may be eaten cooked or pickled.
NATURAL RANGE: Coastal zones, in the Americas, Argentina, the eastern U.S., Washington and British Columbia
REFERENCES: Sousa and Cabrera 1983, Taylor 1998, USDA-NRCS, Zuloaga and Morrone 1997

Sassafras albidum (Nutt.) Nees [syn. *S. officinale* Nees & Eberm., *S. variifolium* Kuntze]
FAMILY: Lauraceae (laurel)
ENGLISH: augue tree, cinnamon wood, golden elm, green stick, gumbo filé, root-beer tree, saloop, sassafrac, sassafras, saxifrax, white sassafras
PORTUGUESE: canela-sassafrás, sassafrás
SPANISH: sasafrás
USES/NOTES: Bark and root extract, of this attractive tree, is used as a flavoring agent (especially in root beer), to scent soaps, perfumes, and ointments, and is antiseptic and a diaphoretic. Root and root bark are made into *sassafras tea*. Ground leaves

are the source of *filé powder* used to flavor and thicken Cajun dishes such as *gumbo filé*. Young buds are edible. Caution is advised, however, as *S. albidum* has been shown to cause cancer in laboratory animals. Sassafras was among the first spices taken to Europe from North America.
NATURAL RANGE: Eastern North America
REFERENCES: Carneiro Martins 1989, Fernald *et al.* 1958, Gibbons 1962, Gibbons 1971, Godfrey 1988, Kermath (notes), Nelson 1994, Peterson 1977, Uphof 1968, Weatherford 1988, Yanovsky 1936

Satureja hortensis L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: summer savory
PORTUGUESE: saturéia, segurelha, segurelha-de-verão
SPANISH: ajedra, ajedrea, ajedrea comúm, ajedrea de huerta, ajedrea de jardín, satureja
USES/NOTES: Aromatic leaf and stem, high in thymol, are used as spices. Also medicinal.
NATURAL RANGE: Eurasia, naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Guia Rural 1990, Mahboubi and Kazempour 2011, PlantaMed, Rehm and Espig 1991, Schneider 1987

Satureja montana L. [syn. *Clinopodium montanum* (L.) Kuntze]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: creeping winter savory, savory, winter sage, winter savory
PORTUGUESE: erva-de-são-julião, segurelha, segurelha-de-verão
SPANISH: ajedrea, ajedrea común, ajedrea de monte, axedrea, hisopillo, jedrea, tomillo real
USES/NOTES: Leaf is used as a culinary herb, added to cooked dishes in places as an antiflatulence.
NATURAL RANGE: Mediterranean region, cultivated in the Americas
REFERENCES: Facciola 1990, Mabberley 1987, Morton 1976a, Rehm 1994, USDA-ARS

Satyria warszewiczii Klotzsch
FAMILY: Ericaceae (heath)
SPANISH: cola de garrobo, diente, muela, uva
USES/NOTES: Small, juicy, tart fruits of the common vine are eaten out of hand, preserved, or in baked goods.
NATURAL RANGE: Southern Mexico and Belize to Peru and Venezuela
REFERENCES: Duke 1986, Breedlove 1986, MBG-Tropicos, Nelson 1976, Williams 1981

Saurauia aspera Turcz.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)

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SPANISH: chilca, chilindrón, grosella, ma-do-tza (Chinantec), mameyito, palo de moca, pipicho, shka-ya-no (Mazatec), ya-ga-tse-go (Zapotec)
USES/NOTES: Mucilaginous fruit is eaten raw or cooked.
NATURAL RANGE: Southern Mexico (Chiapas and Oaxaca), Guatemala, Honduras, and Nicaragua
REFERENCES: CONABIO, HPS n.d., MBG-Tropicos, Schultes 1940

Saurauia brachybotrys Turcz.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: dulumoco, moquillo
USES/NOTES: Mucilaginous sweet fruit pulp is eaten in the Narino-Putumayo region of Colombia.
NATURAL RANGE: Ecuador, Colombia, and Venezuela
REFERENCES: MBG-Tropicos, Soejarto 1980

Saurauia bullosa Wawra
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: moquillo
USES/NOTES: Sweet mucilaginous fruit pulp is eaten in the Narino-Putumayo region of Colombia.
NATURAL RANGE: Andes of Colombia, Ecuador, and Peru
REFERENCES: MBG-Tropicos, Soejarto 1980

Saurauia conzattii Buscal.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: ma-do-chay (Chinantec), mameyito, pipichito
USES/NOTES: Mucilaginous swet fruits are edible and were much appreciated by the Chinantec and Cuicatec people of northern Oaxaca, Mexico.
NATURAL RANGE: Southern Mexico to Honduras
REFERENCES: CONABIO, Hunter 1966, MBG-Tropicos, Schultes 1940

Saurauia pulchra Sprague
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: moco, moquillo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Departments of Cauca and Huila, Colombia
REFERENCES: Martin *et al*. 1987, Orejuela 1992, Soejarto 1980

Saurauia scabrida Hemsl.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: moquillo, ts'een xiixté (Huastec)
USES/NOTES: Fruit is eaten locally as a snack in the Huasteca region of Mexico.
NATURAL RANGE: Mexico to Honduras
REFERENCES: Alcorn 1984, CONABIO, Molina 1975

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Saurauia tomentosa (Kunth) Spreng.
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: cuñalulum, moquillo, tochte
USES/NOTES: Fruit pulp is eaten in the Narino-Putumayo region of Colombia and central Ecuador. Trees grow from 1600-3000m.
NATURAL RANGE: Ecuador, Colombia, and Venezuela
REFERENCES: MBG-Tropicos, Soejarto 1980

Saurauia villosa DC. [syn. *S. speluncicola* R.E.Schult.]
FAMILY: Actinidiaceae (Chinese gooseberry or kiwifruit)
SPANISH: ajob (Tzotzil), mameyito, pipicho, to-no (fruit), tzajal zajoj (Tzeltal), zapote de montaña
USES/NOTES: Mucilaginous fruit is eaten in northern Oaxaca, Mexico.
NATURAL RANGE: Southern Mexico to Costa Rica
REFERENCES: CONABIO, Hunter 1966, MBG-Tropicos, Schultes 1940

Scandix pecten-veneris L.
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: shepherd's needle, venus comb
USES/NOTES: Young stem tops are edible.
NATURAL RANGE: Eurasia, naturalized in North America and temperate South America
REFERENCES: Marticorena and Quezada 1985, Uphof 1968

Schaefferia cuneifolia A.Gray
FAMILY: Celastraceae (bittersweet or spindle tree)
ENGLISH: capul, desert yaupon
SPANISH: capul, panalero
USES/NOTES: Translucent, orange to bright red fruits are edible and a dye source used especially on wool.
NATURAL RANGE: Southern trans-Pecos and the Rio Grande plains of texas into Coahuila, Nuevo León, and Tamaulipas, Mexico
REFERENCES: MBG-Tropicos, Tull 1978, USDA-NRCS

Schinus areira L. [syn. *S. molle* var. *areira* (L.) DC.] [perhaps a synonym of *S. molle* L.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: pepper tree, peppercorn tree
SPANISH: aguaribay, árbol de la pimienta, gualeguay, molle, pimentero falso, pimientero falso, pirul
USES/NOTES: Dried fruit is used as a spice like common pepper, made into vinegar, and processed into the beverages *arrope*, *aloja* (alcoholic) and *chicha*. Frequently cultivated.
NATURAL RANGE: Uncertain, probably northern Argentina and Chile to Uruguay, southern Brazil, Bolivia, Peru, and Paraguay, now present to southern Mexico

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REFERENCES: MBG-Tropicos, Toledo and Molina 2012

Schinus latifolius (Gillies ex Lindl.) Engl.
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: Chilean pepper tree
SPANISH: falso pimentero, molle, molle chileno, pimiento
USES/NOTES: Seed pulp is made into wine.
NATURAL RANGE: Chile into Argentina and Bolivia
REFERENCES: Marticorena and Quezada 1985, Martin *et al*. 1987, MBG-Tropicos

Schinus microphyllus I.M.Johnst.
FAMILY: Anacardiaceae (cashew or poison ivy)
SPANISH: falso pimentero, molle, molle chileno, pimiento
USES/NOTES: Seed in some form is eaten in the Bolivian Andes, likely as a spice. The pink to red skinned fruit is also used in medicinal infusions.
NATURAL RANGE: Andeas of Bolivia and southern Peru
REFERENCES: MBG-Tropicos, Thomas *et al*. 2009

Schinus molle L. [syn. *S. huygan* Molina] [probably includes *S. areira* L.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: American pepper, Australian pepper, California pepper, false pepper, Jesuit's balsam, mastic-tree, molle seed, pepper tree, Peruvian mastic, Peruvian mastic-tree, Peruvian pepper tree
PORTUGUESE: aguarauba-guaçu, aroeira, aroeira-branca, aroeira-de-folha-de-salso, aroeira-do-Amazonas, aroeira-mansa, aroeira-mole, aroeira-vermelha, aroeirinha, corneiva, pimenteira-bastarda, pimenteira-do-Peru
SPANISH: aguaraibá, aguaribai, aguaribay, anacahuita, árbol de la vida, árbol de la pimienta, árbol de pimienta, árbol del Perú, bálsamo sanalotodo, bolilla, capalquahuitl, castilla, coabino, copalquahuitl, engamolle, escobilla, falso pimentero, gualeguay, huigán, huiñan, jocotillo extranjero, lentisco del Perú, liguán, maera, molle, molle del Perú, molle macho, moy, muelle, mulli, ntaka (Popoloca), peloncuáhuitl (Nahuatl), pimentera, pimentero, pimentero falso, pimienta de América, pimienta de California, pimienta del Perú, pimienta falsa, pimientillo, pimiento rojo, pirú, pirul, preconcuahuitl, puna molle, tsactumi, turbinto, tzactumi (Otomí), tzantuni (Otomí), xasa, xâza (Otomí), yag lachi (Zapotec), yaga-cica (Zapotec), yaga-lache (Zapotec)
USES/NOTES: Small, pinkish-red fresh fruit is made into a refreshing beverage, fermented into a *chicha*-like alcoholic beverage in Peru, or made into vinegar. Dried fruit is used as a condiment somewhat like black pepper (*Piper nigrum*), though also reported

as potentially harmful, perhaps even carcinogenic. Leaves are the source of an essential oil and the plant's resin is similar to mastic (*Pistacia lentiscus*).
NATURAL RANGE: Tropical South America from northern Argentina and Chile north, though native in Brazil to only the southern sates, naturalized and invasive in many places, especially California, though still being planted widely, and Australia where it is frequesntly considered a native species
REFERENCES: Bourke *et al.* 1987, Brücher 1989, Bussmann and Sharon 2015, Cárdenas 1969, Cid 1978, Coe 1994, CONABIO, Duke 2008, Forzza 2010, Goldstein and Coleman 2004, Heywood 1978, IBGE 1980, Kermath (notes), Martin *et al.* 1987, MBG-Tropicos, Mentz *et al.* 1997, OAS 1973, Rehm and Espig 1991, Soukup 1970, Torres n.d., USDA-ARS

Schinus terebinthifolius Raddi
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: Brazil pepper, Brazilian pepper, Brazilian pepper tree, Christmas berry, Florida holly, pink peppercorn, red peppercorn
PORTUGUESE: ajobiewe, araguaraíba, aroeira, aroeira-da-praia, aroeira-mansa, aroeira-negra, aroeira-rasteira, aroeira-vermelha, aroeirinha-do-campo, corneíba, perôko, pimenta-rosa
SPANISH: chichita, copal, pimentero brasileño, pimienta del Brasil, turbinto
USES/NOTES: Flowers are a honey source and seeds are used as a peppery spice like other *Schinus* spp. (*e.g.*, *S. molle*), although all plant parts including the seeds contain toxins in various concentrations that generally are irritating both internally and externally. Bark is anti-inflammatory and used in tanning. Previously planted widely in Florida for its abundant and persistent red berries and evergreen foliage, though now the most pestiferous in aerial coverage of invasive, exotic plants in the state.
NATURAL RANGE: Southern Brazil and adjacent Paraguay and Argentina, naturalized and invasive in Florida and other warm regions
REFERENCES: Brazilian Pepper Task Force 1997, Gordon and Thomas 1997, IBGE 1980, Kermath (notes), Lakela and Wunderlin 1980, Mentz *et al.* 1997, Morton 1978, Perkins and Payne 1978, Van Feu n.d., Voeks 1997

Schistostemon reticulatum (Ducke) Cuatrec.
FAMILY: Humiriaceae (bastard bullet tree)
SPANISH: cacúna, parinari sacha, parinarillo, sacha parinari
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Pacaya Inuma *et al.* 2006

Schlegelia violacea Griseb. [syn. *Besleria violacea* Aubl.]
FAMILY: Schlegeliaceae (schlegelia), previously Gesneriaceae (African violet or gloxinias) or Bignoniaceae (trumpet creeper)
SPANISH: kupajaran (Carib)
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Northern Amazonian Brazil, southern and eastern Venezuela, the Guianas, and portions of the West Indies
REFERENCES: Courtz 2008, Forzza 2010, Funk *et al*. 2007, Martin *et al*. 1987, Steyermark *et al.* 1995

Schoenoplectus californicus (C.A.Mey.) Soják [syn. *Scirpus californicus* (C.A.Mey.) Steud.]
FAMILY: Cyperaceae (sedge)
ENGLISH: California bulrush, California bulsedge, giant bulrush, southern bulrush, tule
PORTUGUESE: junco
SPANISH: balsa, junco, totora, tule, tulecillo
USES/NOTES: Carbohydrate-rich rhizomes and submerged stem bases are eaten boiled, though the plant is more widely used today for its aerial stems, which are used as a fiber for weaving mats, baskets, and handicrafts.
NATURAL RANGE: Pacific coast from California to Chile and the Atlantic coast, including the Gulf of Mexico, from Florida to Argentina, naturalized in New Zealand
REFERENCES: CONABIO, Forzza 2010, Heiser 1978, Heiser 1979a, Hickman 1993, Macía and Balslev 2000, Rondón *et al.* 2003, Schmeda-Hirschmann *et al.* 1999, USDA-ARS

Schoenoplectus scirpoides (Schrad.) Browning [syn. *Scirpus pterolepis* (Nees) Kunth, including *Schoenoplectus lacustris* (L.) Palla, *Scirpus lacustris* L.] and *Schoenoplectus acutus* (Muhl. ex Bigelow) Á.Löve & D.Löve [syn. *Scirpus acutus* Muhl. ex Bigelow]
FAMILY: Cyperaceae (sedge)
ENGLISH: bulrush, common tule (*S. acutus*), great bulrush, hardstem bulrush (*S. acutus*), tule, tule rush
SPANISH: bayunco, bon, buño, carrizo, cirpio lacustre, cirpo lacustre, escirpo, juncia, juncia angosta, junco, junco de agua, junco de enea, junco de laguna, junco de río, junco grande, junco hueco, junco lacustre, junco marino, junco mayor, tule (*S. acutus*)
USES/NOTES: Young shoots and potentially long rhizomes were once widely consumed (raw or cooked) by Amerindians. Pollen and seeds may be made into an edible meal. Spanish names refer to *S. lacustris* except for "tule".

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NATURAL RANGE: *Schoenoplectus scirpoides* from Canada and the United States, *Schoenoplectus acutus* from North America including Mexico to at least as far south as Michoacán
REFERENCES: CONABIO, Facciola 1990, Gibbons 1973, Gibbons and Tucker 1979, González Elizondo *et al.* 2008, Harrington 1967, Mabberley 1987, Peterson 1977, Smith and Yatskievych 1996, Yanovsky 1936

Schoenoplectus tabernaemontani (C.C.Gmel.) Palla [syn. *Scirpus tabernaemontani* C.C.Gmel. [syn. *S. validus* Vahl]
FAMILY: Cyperaceae (sedge)
ENGLISH: great American bulrush, great bulrush, grey club-rush, lake club-rush, river club-rush, softstem bulrush, softstem bulsedge, tall bulrush, tule
USES/NOTES: Young shoots and rootstocks are eaten raw, cooked, or pounded. Pollen and seeds are made into a meal.
NATURAL RANGE: Canada, U.S., Mexico, Central America, southern Brazil
REFERENCES: CONABIO, Facciola 1990, Fernald *et al.* 1958, Forzza 2010, Harrington 1967, Harris 1972, Peterson 1977, USDA-ARS, Yanovsky 1936

Scolymus hispanicus L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common golden thistle, golden thistle, goldenthistle, Spanish oysterplant, Spanish salsify
PORTUGUESE: cardo de ouro, cardo-dourado, cardo-dourado-espanhol
SPANISH: cardillo, cardillo bravío, cardillo de comer, cardillo de olla, cardo lecher, cardo zafranero, cardón lecher, cardón lechal, lechocino, tagarnina
USES/NOTES: Leaves are eaten cooked as a leafy vegetable. Roots reportedly may be eaten cooked.
NATURAL RANGE: Europe, naturalized in places in the Americas
REFERENCES: Debouck 1994, Molina *et al.* 2009, USDA-ARS

Scoparia dulcis L.
FAMILY: Scrophulariaceae (figwort or snapdragon)
ENGLISH: bitterbroom, broomweed, goatweed, licorice weed, scoparia weed, sweet broom, sweet broomwort
FRENCH: balai doux
PORTUGUESE: bassourinha, tapixaba, tapixava, tapeiçava, tupeiçaba, tupeiçava, tupiçaba, tupixaba, tupixava, vassoura, vassoura-de-botão, vassourinha, vassourinha-da-Nossa-Senhora, vassourinha-de-botão, vassourinha-doce, vassourinha-miúda, vassourinha-mofina, vassourinha-santa, vassourinha-tupiçaba
SPANISH: anisillo, boroemia, cancharagua, caré blanco, cilantrillo, culantrillo, escoba lisa, escobilla, escobilla del Peru, hierba de dolor, hierba del golpe, hierba del pajarito, lentejilla,

malva, mastuerzo, mishishe (Nahuatl), ñuñco pichana, piqu pichana, tiatina, tipychä kuratu (Guarani)
USES/NOTES: Plant is added to wells in parts of the West Indies to impart a "cool" flavor to the water. Seeds may be placed in water a similar "cooling" effect. Roots and leaves are medicinal.
NATURAL RANGE: Neotropics including the southeastern U.S. from Florida to Texas, widely naturalized
REFERENCES: BOLFOR 1996, Carneiro Martins 1989, CONABIO, IBGE 1980, Mabberley 1987, Mentz *et al.* 1997, RNI 1996-2001, UFA/NYBG, USDA-ARS, Uphof 1968, Voeks 1997, von Reis Altschul 1973, Wunderlin *et al*. 2016

Secale cereale L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: rye
PORTUGUESE: centeio
SPANISH: centeno, zecale
USES/NOTES: Seeds are the rye of international commerce, used in cereals, breads, and beer and whiskey malts. Roasted seeds also can be used like coffee and young sprouts are added to salads. Also grown as a cover crop.
NATURAL RANGE: Southern Europe to central Asia
REFERENCES: Guia Rural n.d., Purseglove 1972, Steinkraus 1983, Uphof 1968

Sechium edule (Jacq.) Sw. [syn. *Chayota edulis* Jacq.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: chayote, chocho, chow-chow, christophine, madeira marrow, vegetable pear
PORTUGUESE: caxixe, chocho, chuchu, machucho, machuchu, maxixe, maxixe francês, xuxu
SPANISH: achocha, achogcha, alchoncha, alicayota, apupú, ayote, camochayote (root only), cayote, chavacano (root only), chayato, chayota, chayote, chayotli, choko, choncho, chote, choyomostle (root only), choyotestle (root only), chuchu, cidracayote, cidrapapa, cidrayota, cidrayote, coasa (root only), echintal (root only), güisayote, güisquil, huisquil, huisquila, ichintal (root only), itzintal (root only), mirliton, pataste, patastilla, tallote, tayota, uisquil, xuxu
USES/NOTES: Pear-shaped, light green, firm fruit is typically eaten cooked as a vegetable, though it is also good raw, and is made into wine called *cidra* in some Spanish-speaking areas. Starch-rich roots are harvested generally at the end of the growing season when fruit and other edible parts have been exhausted, vine tips and tendrils are eaten as a vegetable, and flowers are

eaten cooked with often with eggs. Leaves are added to rose flower tea for fevers in southern Mexico.
NATURAL RANGE: Neotropics, probably Central America to Mexico
REFERENCES: Bourke *et al.* 1987, CFNI 1974, Coe 1994, Duke 1986, Estrella 1991, Guia Rural n.d., IBGE 1980, Kermath (notes), Leung 1961, Mabberley 1987, Madsen 1991, Martin 1984b, Munsell *et al.* 1949, Newstrom 1991, OAS 1973, Rehm and Espig 1991, Rodríguez Martínez 1987, Weatherford 1988

Sechium tacaco (Pittier) C. Jeffrey [syn. *Cyclanthera pittieri* Cogn., *Frantzia tacaco* (Pittier) Wunderlin, *Polakowskia tacaco* Pittier]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: tacaco
SPANISH: tacaco
USES/NOTES: Fruit is sold in local markets as vegetable (boiled), and for its edible seeds.
NATURAL RANGE: Costa Rica
REFERENCES: León 1987, Leung 1961, Martin 1984b, OAS 1973

Sedum acre L.
FAMILY: Crassulaceae (stonecrop)
ENGLISH: biting stonecrop, golden-carpet, gold-moss, mossy stonecarp, stonecarp, wall grass, wall pepper
SPANISH: pan de cuco
USES/NOTES: Plant is used as a dried spice.
NATURAL RANGE: Old World, widely naturalized in temperate regions of North America and the Southern Cone
REFERENCES: Facciola 1990, Marticorena and Quezada 1985, MBG-Tropicos, Scoggan 1978, USDA-ARS, Zuloaga and Morrone 1997

Sedum roseum (L.) Scop. [syn. *S. rosea* (L.) Scop., *Rhodiola rosea* L.]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: king’s crown, orpine, queen’s crown, roseroot, roseroot stonecrop, rosewort, stonecrop
USES/NOTES: Leaves, stems, and roots are eaten in salads, boiled, or preserved in oil. Perhaps best treated as *Rhodiola rosea* L.
NATURAL RANGE: Europe and eastern North America from Pennsylvania to the Maritime Provinces
REFERENCES: Facciola 1990, Harrington 1967, Uphof 1968, USDA-ARS

Sedum rupestre L. [syn. *S. reflexum* L., *S. collinum* Willd.]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: blue spruce sedum, blue stonecrop, Jenny stonecrop, prick-madam, reflexed stonecrop, rock stonecrop, sedum, stone orpine

USES/NOTES: Leaves are eaten in salads and soups. Drought-tolerant, mat-forming plants are popular ornamental house and garden plants, and are used in mixes with other sedums in green roofs.
NATURAL RANGE: Europe
REFERENCES: Bailey Hortorium 1976, Uphof 1968, USDA-ARS

Sedum telephium L. [syn. *Hylotelephium telephium* (L.) H.Ohba]
FAMILY: Crassulaceae (stonecrop)
ENGLISH: live-forever, live-forever stonecrop, orpine, witch's moneybags
USES/NOTES: Young leaves and stems are used as salad or cooked greens. Roots may be boiled and served as a salted vegetable or pickled.
NATURAL RANGE: Eurasia, widely naturalized in North America
REFERENCES: MBG-Tropicos, Tomikel 1986, USDA-ARS, USDA-NRCS

Selenicereus grandiflorus (L.) Britton & Rose [syn. *Cactus grandiflorus* L., *Cereus grandiflorus* (L.) Mill.]
FAMILY: Cactaceae (cactus)
ENGLISH: large-blooming cereus, large flowered torch thistle, large-flowering cactus, night-blooming cereus, night-flowering cactus, queen-of-the-night, sweet-scented cactus, vanilla cactus
PORTUGUESE: cardeiro-trepador, flor-de-baile
SPANISH: cardón gigante, organillo, pitaya, reina de la noche, reina de las flores, reina gigante
USES/NOTES: Juicy fruit pulp is edible. Compounds from the plant are being tested as a rheumatism treatment. The plant is culticated for its impressive displays of large flowers, which bloom only at night.
NATURAL RANGE: Cuba, possibly to Jamaica, naturalized in Mexico, Central America, and elsewhere
REFERENCES: Adams 1972, Breedlove 1986, Britton and Rose 1963, Díaz *et al*. 2006, Mabberley 1975, Martin *et al*. 1987, Solomon 2001

Selenicereus spinulosus (DC.) Britton & Rose [syn. *Cereus spinulosus* DC.]
FAMILY: Cactaceae (cactus)
ENGLISH: moonlight cactus, moonlight vine cactus, nightblooming cereus, spiny moon cereus
SPANISH: bohol tsatsa' (Huastec), pitayita-nocturna espinosa
USES/NOTES: Yellowish, rounded fruit is eaten out of hand and flowers are eaten fried.
NATURAL RANGE: Southern to central and northeastern Mexico to southeastern Texas
REFERENCES: Alcorn 1984, Britton and Rose 1963, CONABIO

Selenicereus testudo (Karw. ex Zucc.) Buxb.

FAMILY: Cactaceae (cactus)
SPANISH: cruzeta, pitaya de tortuga
USES/NOTES: Fruit of this epiphytic cactus is eaten. Cultivated also for its showy flowers.
NATURAL RANGE: Southern Mexico and Belize to Costa Rica, perhaps to Panama and Colombia
REFERENCES: Ibarra-Manríquez *et al.* 1997, Véliz Pérez 2008

Senna alata (L.) Roxb. [syn. *Cassia alata* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioidea
ENGLISH: candelabra bush, candlebush, candlestick plant, candlestick senna, candlewood, Christmas candle, empress-candleplant, ringworm bush, ringworm senna, ringworm shrub, seven-golden-candles, seven-golden-candlesticks
FRENCH: bois dartre
PORTUGUESE: café-beirão, fedegoso-gigante, fedegoso-grande, mangerioba-do-pará, mangerioba-grande, mata-pasto
SPANISH: bajagua, cola de caballo, frisolato, kota kota (Aymara), mazorquilla, mocoté, palo hediondo, tulipán, yunka mutuillu (Quichua)
USES/NOTES: Though mostly used as medicine, young leaves are edible and dried leaves are used to make a steeped beverage. Young cooked fruit pods are eaten as a vegetable as an emergency food.
NATURAL RANGE: Brazil, Colombia, Venezuela and the Guianas, cultivated and naturalized elsewhere
REFERENCES: CONABIO, Forzza 2010, MBG-Tropicos, Martin and Ruberté 1979, USDA-ARS

Senna bicapsularis (L.) Roxb. [syn. *Cassia bicapsularis* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: Christmas bush, Christmas senna, money bush, rambling cassia, wild currant, winter cassia, yellow candlewood
PORTUGUESE: aleluia, cana-fístula, pajamarioba, pau-de-cachimbo
SPANISH: alcapaquilla, b'ai-té (Maya), bejuco, café de pobre, cañafístula, caxey-te (Nahuatl), frijolillo, hualawsi (Guarijío), palo de zorro, platanito, sen, xtuab (Maya)
USES/NOTES: Fruit pulp tastes like tamirind (*Tamarindus indica*) and seeds are used as a coffee substitute. Plant is ornamental, used as a hedge plant and leaves are medicinal.
NATURAL RANGE: Uncertain, Neotropics, the Lesser Antilles to Bermuda and the Netherlands Antilles, Jamaica, Puerto Rico, Panama, Colombia, Venezuela, and the Guianas, and perhaps to Ecuador and Bolivia in the south and Guatemala to the north, though is widespread and has been misidentified, not present in Brazil

REFERENCES: Adams 1972, CONABIO, Forzza 2010, Hanelt and IPGCPR 2001, MBG-Tropicos, Standley and Steyermark 1946, Starr Virtual Herbarium, USDA-ARS, USDA-NRCS

Senna x floribunda (Cav.) H.S.Irwin & Barneby [syn. *S. floribunda* (Cav.) H.S.Irwin & Barneby, *Cassia floribunda* Cav.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: smooth senna, senna
SPANISH: moco, retama, tajumas
USES/NOTES: Young shoots and leaves are eaten as greens, young seeds are cooked and eaten with rice, and mature seeds are used as a coffee substitute. Details are lacking, but likely a natural hybrid.
NATURAL RANGE: Neotropics, uncertain, Mexico and perhaps the Lesser Antilles, now widespread and naturalized
REFERENCES: Adams 1972, CONABIO, Facciola 1990, Hanelt and IPGCPR 2001, ITIS, MBG-Tropicos, USDA-ARS

Senna fructicosa Mill. [syn. *Cassia fructicosa* (Mill.) H.S.Irwin & Barneby]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: coffee weed
SPANISH: jorkatiki, lokonanjo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Guianas and northern Amazonian Brazil
REFERENCES: Forzza 2010, Smith *et al*. 1992

Senna hirsuta (L.) H.S.Irwin & Barneby [syn. *S. hirsuta* var. *hirsuta*, *Cassia tomentosa* Arn.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: hairy senna
PORTUGUESE: café-beirão
SPANISH: alcaparro, caujillo, mutuy
USES/NOTES: Tender young leaves, pods, and flowers are eaten as vegetables, and buds are used like capers (*Capparis spinosa*).
NATURAL RANGE: Mainland Neotropics from Mexico to Argentina, now widespread
REFERENCES: CONABIO, Duke 1972, Facciola 1990, UFA/NYBG

Senna marilandica (L.) Link
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: Maryland senna, Maryland wild sensitive plant, southern wild senna, wild senna

USES/NOTES: Young leaves, shoots, and fruit pods are edible and dried mature seeds may be used as a coffee substitute.
NATURAL RANGE: Eastern U.S. from southern New York and southernwestern Wisconsin to central Florida and Texas
REFERENCES: Couplan 1998, Fernald 1950, Wunderlin 1998

Senna obtusifolia (L.) H.S.Irwin & Barneby [syn. *S. tora* (L.) Roxb., *Cassia obtusifolia* L., *Cassia tora* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: coffee weed, sickle pod, sickle senna, sicklepod
SPANISH: bicho, charamazca, chililllo verde, dormilón, ejote silvestre, frijolillo, frijolito, gedionilla, guanina, mamón, mamurí, moco de gallo, quiebra plato
USES/NOTES: Tender young leaves are eaten as a vegetable, and dried seeds may be used as a coffee substitute.
NATURAL RANGE: Tropics to American subtropics
REFERENCES: Breedlove 1986, Couplan 1998, Díaz *et al*. 2006, Duke 1986, Facciola 1990, Mabberley 1987, MBG-Tropicos, Peterson 1977, Wunderlin 1998

Senna occidentalis (L.) Link [syn. *Cassia occidentalis* L., *Ditremexa occidentalis* (L.) Britton & Wilson]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: coffee senna, coffee weed, dandelion, habu tea, negro-coffee, piss-a-bed, stinking weed, wild coffee, wild senna
PORTUGUESE: café, fedegoso, habu, mangirioba, manjerioba, manjirioba
SPANISH: achupa poroto, ayaporoto, bichaam ts'ohool, brusca, brusca chiquichique, brusca hedionda, chiquichique, hedionda, hediondilla, hierba hedionda, mamurí, retama
USES/NOTES: Young leaves, green pods, and flowers are reported to be eaten as vegetables. Toasted seeds are used like coffee to make "Florida coffee." Roots are medicinal.
NATURAL RANGE: Probably the Neotropics, perhaps to the southeastern U.S., widely naturalized in warm regions
REFERENCES: Adams 1972, Alcorn 1984, Bhat 1994, Díaz *et al.* 2006, Duke and Vásquez 1994, Facciola 1990, Fernald *et al.* 1959, FUDENA, Jørgensen and León-Yánez 1999, Kainer and Duryea 1992, Ranieri 2014-2016, Silva *et al.* 1977, Small 1933, Steyermark *et al.* 1995, UFA/NYBG, Voeks 1997

Senna pendula (Willd.) H.S.Irwin & Barneby [syn. *S. pendula* var. *pendula*, *Cassia pendula* Willd.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae

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ENGLISH: Christmas cassia, Christmas senna, climbing cassia, senna, golden shower
SPANISH: tsuleek' ekwet, valamuerto
USES/NOTES: Fruit is a snack food.
NATURAL RANGE: Mexico to South America; related varieties are naturalized in the southern tier of the U.S.
REFERENCES: Alcorn 1984

Senna septentrionalis (Viv.) H.S.Irwin & Barneby [syn. *Cassia laevigata* Willd.] [*C. laevigata* identified as *C. floribunda* by Facciola]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: smooth senna
USES/NOTES: Seeds are used like coffee in parts of Guatemala.
NATURAL RANGE: Pantropical
REFERENCES: Facciola 1990, Kartesz 1994, Uphof 1968

Senna uniflora (Mill.) H.S.Irwin & Barneby [syn. *Cassia ornithopoides* Lam., *Cassia sericea* Sw., *Cassia uniflora* Mill.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
ENGLISH: cassia
SPANISH: guanina
USES/NOTES: Seeds are used as a coffee substitute in Brazil.
NATURAL RANGE: Neotropics
REFERENCES: Brako and Zarucchi 1993, Breedlove 1986, Díaz *et al.* 2006, Howard 1988, Uphof 1968

Serenoa repens (W.Bartram) Small [syn. *Brahea serrulata* (Michx.) H.Wendl., *Sabal serrulata* (Michx.) Schult.f.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: palmetto, saw palm, saw palmetto
PORTUGUESE: sabal
USES/NOTES: Fruit pulp, though often odorous and unpleasant tasting, was a food source for Amerindians and early pioneers, and sweet hearts have been eaten as a vegetable. Because of the plant's cespitose (multi-stemmed) nature, hearts can be harvested without killing the plant as long as one stem remains intact. Fruits now are harvested in large quantities from the wild, then processed into powder for sale in health food stores as a natural prostate medicine. *Permixon* extracted from the fruit is used to treat swollen prostates. Low-growing green or bluish palms, often with subterranean stems, are used in urban landscaping with increasing frequency.

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NATURAL RANGE: U.S. southeastern coastal plain from eastern Louisiana through Florida and southern Georgia through the Carolina coasts, possibly to southeastern Virginia
REFERENCES: Bennett 1997, Bennett and Hicklin 1998, Di Silverio *et al.* 1992, Gibbons and Tucker 1979, Henderson *et al.* 1995, Kermath (notes), Mabberley 1987, Morton 1977, Nelson 1994, Tabora *et al.* 1993, Uphof 1968

Sesamum orientale L. [syn. *S. indicum* L.] and *S. radiatum* Schumach. & Thonn.
FAMILY: Pedaliaceae (sesame)
ENGLISH: bene, beniseed, benne, gingli, Oriental sesame, sesame, simsim, tahina (ground seed), tahini (ground seed), teel, til, vanglo, wangila (pounded seeds)
PORTUGUESE: gergelim, gingilim, girgilim, jergelim, jerxelim, jorgelim, sésamo, tahine (ground seed), zirzelim
SPANISH: ajonjoli, ajonjolí, alegría, bene, sésamo, simsim
USES/NOTES: Small seeds may be eaten raw or toasted, whole or ground into a paste called *tahini*, *tahina*, or *wangila*, and are used to produce a high quality oil used for cooking, as a flavoring agent, in cosmetics, and in topical medicines. Stems are burned as fuel or used as fertilizer. Introduced to Brazil in the 16th century through the slave trade.
NATURAL RANGE: Sunda Islands or India
REFERENCES: Anochili and Tindall 1986, Bedigian 2013, Bourke *et al.* 1987, Branch and Silva 1983, Carneiro Martins 1989, Duke and Vásquez 1994, Guia Rural n.d., Guia Rural 1990, Kermath (notes), Leung 1961, Omawale 1973, Rehm and Espig 1991, Rodríguez Martínez 1987, Weiss 1971, Weiss 1983

Sesbania grandiflora (L.) Pers. [syn. *S. grandiflora* (L.) Poir., *Aeschynomene grandiflora* (L.) L., *Agati grandiflora* (L.) Desv., *Robinia grandiflora* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: agati, August flower, butterfly tree, common sesban, corkwood tree, Egyptian sesban, hummingbird tree, picashia, scarlet wisteria, scarlet wisteria tree, sesban, sesbania, Spanish amata, vegetable hummingbird, West Indian pea, white dragon tree
PORTUGUESE: sesbânia
SPANISH: agati, agati sesbania, baculo, cresta de gallo, gallito, paloma, pico de flamenco, zapatón blanco
USES/NOTES: Flowers and young pods are eaten as vegetables and young leaves are eaten as leafy greens. In folk medicine, leaves and bark are used to treat intestinal ailments. Leaves and twigs are fed to livestock.

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NATURAL RANGE: Eastern South Asia through Southeast Asia, naturalized in favorable locations in the Americas including the Yucatán to Panama, Florida, the Antilles, Colombia and Venezuela
REFERENCES: CONABIO, Cook *et al.* 2005, Duke 1983, Duke 1986, ITIS, Martin 1984a, MBG-Tropicos, Molina 1975, Omawale 1973, Rehm and Espig 1991, Smith *et al.* 1992, Usher 1974, USDA-ARS

Sesuvium portulacastrum (L.) L.
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: gelang pasir, sea purslane
PORTUGUESE: beldroega-da-praia, carirurana
SPANISH: verdolaga de playa
USES/NOTES: Salty, succulent, nutritious leaves are eaten in salads, cooked as a vegetable, or pickled.
NATURAL RANGE: Pantropical to the southern U.S.
REFERENCES: Amaral *et al.* 2008, Correll and Johnston 1970, Facciola 1990, Gibbons and Tucker 1979, Mabberley 1987, MBG-Tropicos, Mentz *et al.* 1997, Nellis 1994, Uphof 1968

Setaria italica (L.) P.Beauv.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: foxtail bristlegrass, foxtail grass, foxtail millet, German millet, Hungary millet, Italian bristlegrass, Italian foxtail, Italian millet
SPANISH: cola de zorro, mijo, mijo de cola de zorro, moha, moha de Hungría
USES/NOTES: Seeds are used like rice and other cereal grains.
NATURAL RANGE: Eurasia
REFERENCES: Fernald *et al.* 1958, Facciola 1990, Gleason and Cronquist 1968, Radford *et al.* 1968, Steinkraus 1983, USDD 1970

Setaria viridis (L.) P.Beauv.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: bottle grass, foxtail grass, green bristlegrass, green foxtail, pigeongrass, wild millet
SPANISH: almorejo, panizo silvestre
USES/NOTES: Seeds are eaten cooked whole or ground into flour.
NATURAL RANGE: Old World, now cosmopolitan
REFERENCES: Correll and Johnston 1970, Facciola 1990, Kunkel 1984, Munz and Keck 1959, USDD 1970

Shepherdia argentea (Pursh) Nutt. [syn. *Lepargyraea argentea* (Pursh) Greene]
FAMILY: Elaeagnaceae (oleaster)
ENGLISH: buffalo berry, Nebraska currant, silver buffaloberry
USES/NOTES: Fruits are edible raw but often cooked into a sauce. Used in the past to flavor buffalo meat.

NATURAL RANGE: North America
REFERENCES: Facciola 1990, Harrington 1967, Kindscher 1987, Mabberley 1987, Uphof 1968, Yanovsky 1936

Shepherdia canadensis (L.) Nutt. [syn. *Lepargyrea canadensis* (L.) Greene]
FAMILY: Elaeagnaceae (oleaster)
ENGLISH: bitter buffaloberry, Canada buffaloberry, russet buffaloberry, soapberry
USES/NOTES: Fruits have been eaten fresh, preserved, or used to make a foamy beverage, though it is bitter and high in saponin.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Harrington 1967, Yanovsky 1936

Sicana odorifera (Vell.) Naudin
FAMILY: Cucurbitaceae (gourd)
ENGLISH: casabanana, cassabanana, musk cucumber, secana, sikana
PORTUGUESE: coroa, croá, cruá, cruatina, cura, curua, curuba, melão-caboclo, melão-macã
SPANISH: alberchigo, cagua, cajú cajuba, cajua, cajuba, calabacito de olor, calabaza de chila, calabaza de Guinea, calabaza del Paraguay, calabaza melón, calabaza melona, carua, casabanana, chila, cohombro de olor, cojombro, curaba, curua, curuba, curuguá, curuguay (Guarani), melocotón, melón calabeza, melón de olor, namúk, olerero, olero, pabi, padea, pavi, pepino, pepino angola, pepino de olor, pepino melocotón, pepino socato, pérsico, secana, secona, upe, zocato
USES/NOTES: Fruit is eaten as a vegetable (cooked when unripe, fresh when ripe) or used in jams, and is used as an air freshener for its scent. Also grown as an ornamental.
NATURAL RANGE: Southwestern Brazil and/or Paraguay possibly to Bolivia and Peru, now widely cultivated in the Neotropics
REFERENCES: Bourke *et al.* 1987, BOLFOR 1996, Cárdenas 1969, CONABIO, Duke and Vásquez 1994, Forzza 2010, León 1987, Leung 1961, Martin 1984b, MBG-Tropicos, Morton 1987, NRC 1989, OAS 1973, Rehm and Espig 1991, Soukup 1970, Usher 1974, Vásquez and Gentry 1989

Sicyos angulatus L.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: blue-eyed grass, bur cucumber, one-seed bur-cucumber, star cucumber, wall bur-cucumber
SPANISH: chyotillo
USES/NOTES: Leaves and fruit of this weedy vine reportadly are edible.
NATURAL RANGE: Eastern and Central U.S. to central Mexico

REFERENCES: Carvajal and Frías 2004, CONABIO, Sturtevant 1972, Tanaka 1976

Sicyos parviflorus Willd.
FAMILY: Cucurbitaceae (gourd)
ENGLISH: smallflower bur cucumber
SPANISH: amole, chyotillo, chayotillo cimarrón, lati-adi-ná, lati-adi-ñá (Zapotec), reárowa (Rarámuri), yuba shta iño (Mixtec), yuba shta nana (Mixtec)
USES/NOTES: Vine's tender growing tips are eaten as vegetables in Oaxaca.
NATURAL RANGE: New Mexico and Texas in the U.S., Tamaulipas and Nayarít to Chiapas, Mexico, and perhaps to Ecuador
REFERENCES: CONABIO, ITIS, Lira and Caballero 2002, MBG-Tropicos

Sida rhombifolia L.
FAMILY: Malvaceae (mallow)
ENGLISH: arrowleaf sida, broomjute, Cuba jute, Queensland hemp, sida, sidaweed, teaweed
FRENCH: faux thé
PORTUGUESE: altéa-bastarda, chá-bravo, erva-do-chá, erva-relógio, guanxuma, guaxima, guaxuma, malva-preta, malva-relógio, mata-pasto, mato-relógio, relógio, relógio-altéa-bastarda, tupiticha, tupitiixa, vassourinha, vassourinha-relógio
SPANISH: afata, ancocacha, ancusacha, axpcatzín, cáñamo criollo, escoba dura, escoba negra, escobilia, escobilla, escobita, escobita ceniza, flor de pasto, hierba de puerco, huinar, ismu wauachi, malva de cochino, malva prieta, malva taporita, malvavisco falso, mata alfalfa, pichana, pichana del cacique, popotalagua, potro guatana, sacra mancua, sida, taporita, tipichá jhatá, typixá guazu, varilla
USES/NOTES: Leaves and shoots are edible, leaves are used for tea, and stems are a fiber source. Also medicinal.
NATURAL RANGE: Tropics, widely naturalized
REFERENCES: Bhat 1994, Brako and Zarucchi 1993, Díaz 2007, Díaz *et al.* 2006, Duke 1986, Duke and Vásquez 1994, IBGE 1980, Mentz *et al.* 1997, Nellis 1994, USDA-ARS, Zarucchi 1998

Sidalcea neomexicana A.Gray
FAMILY: Malvaceae (mallow)
ENGLISH: checker, checker mallow, checkers, New Mexican checker, New Mexican checker mallow, New Mexican prairie mallow, prairie mallow, Rocky Mountain checker-mallow, salt spring checkerbloom
SPANISH: tuchi (Otomí)
USES/NOTES: Leaves are eaten cooked.
NATURAL RANGE: Western U.S. and northwestern Mexico
REFERENCES: CONABIO, Fryxell 1988, Kirk 1970, Yanovsky 1936

Sideroxylon altamiranoi (Rose & Standl.) T.D.Penn. [syn. *Bumelia altamiranoi* Rose & Standl.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: capulín
USES/NOTES: Rare and endangered shrub to small tree (rarely to 10m) produces sweet fruit of 2cm.
NATURAL RANGE: Central Mexican highlands of Guanajuato, Hidalgo, and Querétaro
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Pennington 1990, Standley 1924

Sideroxylon americanum (Mill.) T.D.Penn. [syn. *Bumelia retusa* Sw.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: pigeon berry, wild saffron
SPANISH: cocuyo, xpotzilil
USES/NOTES: Fruits are edible.
NATURAL RANGE: The Bahamas, Cuba, Jamaica, Yucatán, Mexico, Belize, and Guatemala
REFERENCES: Pennington 1990

Sideroxylon capiri (A.DC.) Pittier [syn. *S. capiri* subsp. *capiri*, *S. petiolare* A.Gray]
FAMILY: Sapotaceae (sapodilla)
SPANISH: capire, capiri, capiro, tempisque, totozapotl, zapote de ave
USES/NOTES: Edible yellow fruits are sold in local markets.
NATURAL RANGE: Southern Mexico
REFERENCES: Martin *et al*. 1987, Pennington 1990

Sideroxylon capiri subsp. *tempisque* (Pittier) T.D.Penn. [syn. *S. tempisque* Pittier, *Mastichodendron capiri* var. *tempisque* (Pittier) Cronquist]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: jungle plum, mastic
SPANISH: acana, casaguate, cosaguite, maceta, sapotilla, tampisque, tempisque, tempiste, tempixque, tequesquitote, tzabac
USES/NOTES: Fruit is eaten as a snack or cooked in *atole* or sugarcane juice.
NATURAL RANGE: Southern Mexico, Central America, Trinidad, Tobago, and Grenada
REFERENCES: Alcorn 1984, Leung 1961, Mutchnick and McCarthy 1997, Pennington 1990

Sideroxylon celastrinum (Kunth) T.D.Penn. [syn. *Bumelia celastrina* Kunth, *Bumelia spiniflora* A.DC.]
FAMILY: Sapotaceae (sapodilla)

ENGLISH: chewy ironwood, downward plum, saffron plum
SPANISH: camiche, coma, coma resinera, comas, guamachito, hormigo, hormiguillo, huesito, huishtempisque, luchumche, palo de negrito, pasita, pasito, pionche, saj, uvita negra, zalamera
USES/NOTES: Sweet, black, potentially 2.5 cm long fruit, of this dry forest/scrub species, is eaten out of hand.
NATURAL RANGE: Texas and Florida in the U.S., Mexico, Central America, The Bahamas, Cuba, Colombia, and Venezuela
REFERENCES: Alcorn 1984, Nelson 1994, Pennington 1990, Uphof 1968

Sideroxylon eucoriaceum (Lundell) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: leathery jungleplum
SPANISH: tilapo, zapotillo de montaña
USES/NOTES: Fruits are edible.
NATURAL RANGE: Guatemala and southern Mexico
REFERENCES: Pennington 1990

Sideroxylon foetidissimum Jacq. [syn. *S. foetidissimum* subsp. *foetidissimum*, *S. mastichodendron* Jacq., *Mastichodendron foetidissimum* (Jacq.) Lam.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: false mastic, mastic, mast wood, wild mastic, wild olive
SPANISH: caguaní, calla, caya amarilla, caya blanca, coguani, ébano amarillo, jacuma, jocuma amarilla, jocuma lechero, jocuma prieta, jocume, moral bobo, tortugo amarillo
USES/NOTES: Small yellow fruits are edible. Durable, hard wood is used for lumber.
NATURAL RANGE: South Florida and the West Indies
REFERENCES: Adams 1972, Bennett 1997, Martin *et al.* 1987, Nelson 1994, OAS 1973, Pennington 1990, Usher 1974

Sideroxylon foetidissimum subsp. *gaumeri* (Pittier) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: rosewood, subul (Maya), white candlewood
SPANISH: caracolillo, coralillo, ébano amarillo, sibinche' (Maya), sibul (Maya), subul (Maya), tempiote, tempiste, tempixte, ts' ibulche' (Maya), tsiimim che' (Maya), tsiimin che' (Maya), tsiminche' (Maya)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Yucatán Peninsula, Chiapas, perhaps to Guerrero, Mexico, Belize, and the Petén region of northern Guatemala
REFERENCES: CONABIO, Martínez *et al.* 2001, MBG-Tropicos, Pennington 1990

Sideroxylon lanuginosum Michx. [syn. *S. lanuginosum* subsp. *lanuginosum*, *Bumelia lanuginosa* (Michx.) Pers.]

FAMILY: Sapotaceae (sapodilla)
ENGLISH: coma, false buckthorn, gum bumelia, gum elastic
USES/NOTES: Small, black fruits are sweet when ripe, but are said to cause dizziness and stomach upset.
NATURAL RANGE: Southeastern U.S. from Georgia to Louisiana
REFERENCES: Tull 1978, Godfrey 1988, Uphof 1968, Yanovsky 1936

Sideroxylon obtusifolium (Roem. & Schult.) T.D.Penn. [syn. *S. obtusifolium* subsp. *obtusifolium*, *Bumelia obtusifolia* Roem. & Schult., *Bumelia sartorum* Mart.]
FAMILY: Sapotaceae (sapodilla)
PORTUGUESE: coca, coronilha, ibiranhira, laranjilha, maçaranduba-da-praia, miri, quixabá, quixabeira, rompe-gibão, sacutiaba, sapotiaba, saputiaba
SPANISH: cacho de venado, caimito, chirimolle, guaranina, guayavi, lanza colorada, lloco molle, molle negro, orko molle, picurero, suayaui, tacurero
USES/NOTES: Fruit pulp is sweet.
NATURAL RANGE: Northern Venezuela, Ecuador, Peru, northeastern to southern and central-western Brazil, northern Argentina, Paraguay, and Bolivia
REFERENCES: Forzza 2010, IBGE 1980, Martin *et al*. 1987, Pennington 1990

Sideroxylon obtusifolium subsp. *buxifolium* (Roem. & Schult.) T.D.Penn. [syn. *Bumelia buxifolia* Roem. & Schult.]
FAMILY: Sapotaceae (sapodilla)
SPANISH: avalo, baalche'kéej (Maya), cagalera, caimito, cruseta, has toch, ja'as tóoch (Maya), káapoch (Maya), mulché, naranjo, pak'aal che' (Maya), pasito, picurero, picuyu, puuts' mukuy (Maya), sangre de toro, uva negra, x-peet-kitam (Maya), xhas toch, zactsitsilché, zaktsitsilché, zapotillo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Southern Mexico to Costa Rica, northern Colombia and Venezuela, and Trinidad
REFERENCES: CONABIO, Pennington 1990

Sideroxylon occidentale (Hemsl.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: bebelama
USES/NOTES: Fruits are eaten fresh or dried.
NATURAL RANGE: Baja California (primarily Baja Sur), Sonora, and Sinaloa, Mexico
REFERENCES: CONABIO, Pennington 1990

Sideroxylon palmeri (Rose) T.D.Penn. [syn. *Bumelia laetevirens* Hemsl.]

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FAMILY: Sapotaceae (sapodilla)
SPANISH: abalo, bebelama, caipoquí liso, cajpoquí liso, capire, capiri, chajpoquí liso, coma, coma real, cosahuico, cozahuico, cupia, haba, huizilacate, huizilacate poste, juco (antiquated), tempechkitle, tempeschitle, tempesquistle, tempesquite, tempesquixtle, tempexquixtlui, tempezquixtle, tempezquiztle, tempiale, tempisle, tempisque, tempixque, tempixquiztli, tempixtle, tempixtli, tempizquitli, tenpequitle, tilapo, totozapotl
USES/NOTES: Latex is edible and fruits are eaten fresh, dried, or pickled when unripe.
NATURAL RANGE: Mexico from Nuevo León and Sinaloa to Chiapas and Quintana Roo, perhaps into northwestern Guatemala
REFERENCES: CONABIO, Martin *et al*. 1987, Nentvig 1980, Pennington 1990, Uphof 1968

Sideroxylon peninsulare (Brandegee) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
ENGLISH: western bumelia
SPANISH: bebelama
USES/NOTES: Fruits are eaten in Baja California Sur.
NATURAL RANGE: Baja California Sur and perhaps Sinaloa, Mexico
REFERENCES: CONABIO, Pennington 1990, Pío-León *et al*. 2017

Sideroxylon persimile (Hemsl.) T.D.Penn. [syn. *S. persimile* subsp. *persimile*]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: acoma piquant, bastard cherry, porcupine tree
SPANISH: alfiler, barba de tigre, bebelama de la sierra, bolchiche bolchiché, bóol chi che', cajpoquí, corpus espina, doncello, espino blanco, espino de crujo, espino mono, espuelón, huistempisque, ispundio, limoncillo, ya-ntsin-tsu, zapotillo bravo, zapotillo de pena
USES/NOTES: Fruits are eaten cooked, though are less desirable than those of *S. tepicense*.
NATURAL RANGE: Central Mexico Central America, northern Colombia and northern Venezuela
REFERENCES: CONABIO, MBG-Tropicos, Pennington 1990

Sideroxylon persimile subsp. *subsessiliflorum* (Hemsl.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: bebelama, cajpoquí, chuwa, cupia, cupilla, tempesquite, tempixquixtli, tempixtle, tempizquixtli, tilapo, zapotillo
USES/NOTES: Fruits are eaten cooked, though are less desirable than those of *S. tepicense*.
NATURAL RANGE: Northwestern Mexico
REFERENCES: CONABIO, Pennington 1990, Yetman and Van Devender 2002

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Sideroxylon salicifolium (L.) Lam. [syn. *Achras salicifolia* L., *Bumelia salicifolia* (L.) Sw.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: white bully, willow bustic, willow-leaved sapota, zapotillo latex
SPANISH: avalo, capulín, caya colorada, caya rubia, caya trieta, chachiga, chak ya' (Maya), chakal ja'as (Maya), cuya, cuyá, jaiquí, jaite, jubilla, laurel, sak-chum, sapotillo, silillón, silión, silión de sabana, ts'iits'il ya' (Maya), tsits-yox (Maya), xak-chum (Maya), zapote faisán, zapotillo
USES/NOTES: White latex has been used for chewing gum. Small, sticky, sour dark fruits may be eaten in small quantities, but are not considerd to be especially palatable because of their stickiness and tartness.
NATURAL RANGE: South Florida, Greater Antilles, northern Lesser Antilles, The Bahamas, Belize, Guatemala, and southern and central Mexico
REFERENCES: Austin 2004, CONABIO, Grandtner 2005, Little and Wadsworth 1964, MBG-Tropicos, Pennington 1990, USDA-ARS

Sideroxylon stevensonii (Standl.) Standl. & Steyerm. [syn. *S. stevensonii* (Standl.) T.D.Penn.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: pheasant zapote, red faisan, white faisan
SPANISH: chicle faisán, faisán, faisán blanco, guaité, zapote faisán
USES/NOTES: Latex is used like chicle (*Manilkara zapota*) for chewing gum.
NATURAL RANGE: Southern Mexico (Chiapas), Belize, and the Petén region of Guatemala
REFERENCES: CONABIO, MBG-Tropicos, Pennington 1990

Sideroxylon tenax L. [syn. *Bumelia tenax* (L.) Willd.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: buckthorn, ironwood, tough buckthorn, tough bully, tough bumelia, tough Florida bully
USES/NOTES: Dark, oval berries (1cm long) are sweet.
NATURAL RANGE: Southeastern U.S., coastal North and South Carolina, coastal Georgia, and much of peninsular Florida
REFERENCES: Nelson 1996, Pennington 1990, Sargent 1965, USDA-NRCS, Taylor 1998

Sideroxylon tepicense (Standl.) T.D.Penn.
FAMILY: Sapotaceae (sapodilla)
SPANISH: ca'ja (Mayo), kafe, tempisque, tempixque, tempixtle

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USES/NOTES: Orange fruits are eaten generally cooked or perhaps fresh, although fresh fruit may irritate the mouth and lips. Bark contains compounds that make it suitable for curdling milk. Boiled bark is used as a medicinal tea to treat fevers.
NATURAL RANGE: Western and southeastern Mexico and El Salvador, and perhaps Guatemala
REFERENCES: CONABIO, Pennington 1990, Yetman and Van Devender 2002

Silene acaulis (L.) Jacq.
FAMILY: Caryophyllaceae (pink)
ENGLISH: cushion pink, moss campion
USES/NOTES: Plant reportedly is eaten boiled.
NATURAL RANGE: Arctic regions and further south in alpine areas including much of Canada and the Rocky Mountains in the U.S.
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Uphof 1968, USDA-NRCS

Silphium laciniatum L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: compass plant, polar plant, rosinweed
USES/NOTES: Resinous exudate has been used as chewing gum.
NATURAL RANGE: Central and eastern North America from Ontario and New York west to North Dakota and south to Alabama and New Mexico
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Uphof 1968, USDA-NRCS

Silybum marianum (L.) Gaertn.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: blessed thistle, holy thistle, kunguel seed, milk thistle, our lady's milk thistle
PORTUGUESE: cardo-de-santa-maria
SPANISH: cardoncha
USES/NOTES: Leaves, stems, and roots are eaten raw or cooked, seeds can be used like coffee, and flower bases are edible. Now a popular herbal medicinal food supplement used for its phytochemical *silymarin* to maintain liver health and to treat hepatitis.
NATURAL RANGE: Mediterranean region, widely naturalized
REFERENCES: Clarke 1977, Duke 1997, Facciola 1990, Hyam and Pankhurst 1995, Mabberley 1987, PlantaMed, Uphof 1968

Simarouba amara Aubl. [syn. *S. glauca* DC., *Quassia simaruba* L.f., *Zwingera amara* (Aubl.) Willd.]
FAMILY: Simaroubaceae (quassia)
ENGLISH: bitter ash, bitter dam, bitter damson, bitter dan, bitterwood, boar wood, dysentery bark, Florida bitterwood,

mountain damson, Orinoco simarouba, paradise tree, princess tree, simarouba, slave-wood, stave-wood, wing-leaved quassia
FRENCH: bois amer, bois blanc, bois frêne, bois négresse, simaba
PORTUGUESE: amarelinho, arubá, caixeta, cajú-rana, craíba, marubá, marupá, marupá-preto, marupá-verdadeiro, pitomba, quassia, simarouba, simaruba, tamanqueira, tamaqueira
SPANISH: aceituna, aceituno, amargo, cedro blanco, chiriguana, chiriguaná, chiriuana, chuña-chuña, cuassia, cuña, daguilla, gavilán, juan primero, jucumico, kininu, malacacheta, maruba, marupa, nihitarari (Chácobo), negrito, palo amargo, palo blanco, palo huaco, palo períco, papelillo, pasak (Maya), roblecillo, simaruba, simaruba amarga, talcochote
SURINAME: soemaroeba, soemaroepa
USES/NOTES: Bark is a source of a bitter flavoring used in beverages as a substitute for quinine (*Cinchona* spp.). Root bark is medicinal. Fruit pulp reportedly is edible and seeds contain oil that is used in bitters. Extracts have been used effectively to treat dysentery and other ailments.
NATURAL RANGE: Coastal hammocks of south-central and southern Florida, The Bahamas, the West Indies, Mexico, Central America, and northern tropical South America south to Bolivia and southeastern Brazil. S. amara and S. glauca have been treated as distinct species with former inhabiting a range from Southern Mexico south into South America and latter ranging from Florida, the West Indies, and Central America
REFERENCES: Adams 1972, Balick *et al.* 1996, Bourke *et al.* 1987, Díaz *et al.* 2006, Lakela and Wunderlin 1980, Martin *et al.* 1987, MBG-Tropicos, Nelson 1994, OAS 1973, Rankin de Mérona *et al.* 1992, Rehm and Espig 1991, RNI 1996-2001, Silva *et al.* 1977, Taylor 2002, UFA/NYBG, USDA-ARS

Simmondsia chinensis (Link) C.K.Schneid. [syn. *S. californica* (Link) Nutt.]
FAMILY: Buxaceae (box-wood) or Simmondsiaceae (jojoba)
ENGLISH: goat nut, jojoba, pig nut
PORTUGUESE: jojoba
SPANISH: chohobba (antiquated), jojoba, pnaocl
USES/NOTES: Seeds are eaten raw or parched, or used as a coffee substitute. Also the source of a high quality, odorless oil used in cosmetics and pharmaceuticals and as a substitute for whale oil. Protein-rich bran is fed to animals and has potential as human food.
NATURAL RANGE: Sonoran Desert of the southwestern U.S. and northwestern Mexico, southern California, and San Clemente Island

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REFERENCES: Gentry 1958, Guia Rural n.d., Mabberley 1987, Simpson and Conner-Ogorzaly 1986, Uphof 1968, Usher 1974, Vásquez-Yanez *et al.* 1999, Yanovsky 1936

Sinapis alba L. [syn. *Brassica alba* (L.) Rabenh., *Brassica hirta* Moench]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: black mustard, charlock, white mustard, wild mustard, yellow mustard
PORTUGUESE: mostarda-branca
SPANISH: mostaza
USES/NOTES: Seeds are used to make mustard spread. Green aerial portions are eaten as a vegetable.
NATURAL RANGE: Europe
REFERENCES: Brouk 1975, Facciola 1990, Harrington 1967, IBGE 1980, Mabberley 1987, MBG-Tropicos

Sinapis arvensis L. [syn. *Brassica kaber* (DC.) L.C.Wheeler, *Brassica arvensis* (L.) Rabenh.]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: agricultural mustard, charlock, field mustard, wild mustard
SPANISH: jaramago amarillo, mostaza de campo
USES/NOTES: Seeds and blanched greens are edible.
NATURAL RANGE: Eurasia, naturalized in North America
REFERENCES: CONABIO, Facciola 1990, Harrington 1967

Sium suave Walter [syn. *S. cicutifolium* Schrank]
FAMILY: Apiaceae or Umbelliferae (carrot or parsley)
ENGLISH: hemlock water parsnip, water-parsley, water parsnip
SPANISH: berrera, berro, palmita de agua
USES/NOTES: Nutty-tasting roots were eaten by Amerindians.
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, Diggs *et al.* 1999, Fernald 1950, Moerman 1998, Turner 1995, Uphof 1968

Sloanea grandiflora Sm.
FAMILY: Elaeocarpaceae (elaeocarpus), previously Tiliaceae (linden)
ENGLISH: burrwood
PORTUGUESE: murukuya-ʻiwi, urucurana
SPANISH: aletón, cabeza de araguato, chocolatillo, chunda manduro (Quichua), cola de pava, dau-anaidan (Warao), dau-anaidu (Warao), odidi, ododo, tutapischu paparahua
SURINAME: rafroenjannjan, raverinja
USES/NOTES: Yellowish fruit’s reddish-orange pulp is eaten from wild growing trees. Martin *et al.* referenced the fruit of *S. dentata*

L. from Brazil and the Guianas, but that species is restricted to the Lesser Antilles
NATURAL RANGE: Northeastern Amazonian Brazil, Amazonian Bolivia, Peru, and Ecuador, Colombia, eastern and southern Venezuela, the Guianas, and Panama
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Martin *et al.* 1987, MBG-Tropicos, Roosmalen 1985, Silva *et al.* 1977, Smith 1954, Starr Virtual Herbarium

Sloanea ptariana Steyerm. [syn. *S. picapica* Standl.]
FAMILY: Elaeocarpaceae (elaeocarpus), previously Tiliaceae (linden)
ENGLISH: burrwood
SPANISH: abrojo, achotillo, casha achiote, cujari, escobillo, naranjillo, pico-pico, terciopelo, woraumi-yek, zopilote
USES/NOTES: Seed is said to be sweet.
NATURAL RANGE: Honduras to Amazonian Bolivia, Venezuela, and Gauyana
REFERENCES: Grandtner and Chevrette 2014, MBG-Tropicos, Smith 1954, Starr Virtual Herbarium

Smallanthus sonchifolius (Poepp.) H.Rob. [syn. *Helianthus esculentus* Warsz. ex Otto & Dietr., *Polymnia edulis* Wedd., *Polymnia sonchifolia* Poepp. & Endl.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: jiquima, yacon, yacon strawberry
SPANISH: ajipa, arboloco, aricoma, aricona, asipa, jacón, llacjón, llacón, llakuma, llakwash, llamón, jícama, jíkima, jíquima, jíquimilla, puhe, yacón, yacuma
USES/NOTES: Cultivated in the Andes, especially on small farms and home gardens, from Colombia to northwestern Argentina for its crisp, white sweet tubers, eaten cooked or uncooked. Stems are eaten as a vegetable and are an alcohol source. Thought to have considerable potential for expansion as a food crop and is increasingly important as a weight-loss treatment in the herbal supplements market, especially as a syrup. Extracts also may have potential as a diabetes medication due to the plant's sugars, which are not digested by humans.
NATURAL RANGE: North-central Andes from northern Peru and Ecuador, perhaps beyond, now widely cultivated in the Andes
REFERENCES: Cárdenas 1969, Cueva and Erreis 2008, Estrella 1991, Genta *et al.* 2009, Kermath (notes), NRC 1989, Rehm and Espig 1991, Soukup 1970, Vietmeyer 1992

Smilax aristolochiifolia Mill. [syn. *S. aristolochiaefolia* Mill. (spelling variant), *S. medica* Schltdl. & Cham., *S. ornata* Lem.] [may include *S. regelii* Killip & C.V.Morton]
FAMILY: Smilacaceae (smilax or catbrier)

ENGLISH: Costa Rican sarsaparilla, gray sarsaparilla, Guayaquil sarsaparilla, Jamaican sarsaparilla, Lima sarsaparilla, Mexican sarsaparilla, red Jamaican sarsaparilla, Tampico sarsaparilla, Veracruz sarsaparilla, Virginian sarsaparilla, sarsaparilla
PORTUGUESE: salsa-americana, salsaparrilha
SPANISH: bigote de cozol, bigotes de camalla, bigotes de cosole, cosole, cuaumecapatli (Nahuatl), gun-tuhiá (Chinantec), huistololo (Nahuatl), itamo real, kancicil (Totonac), looba-nocuana-huiñaa (Zapotec), mecapatli (Nahuatl), méjica, mho-hi (Chinantec), sarsa, sarsaparilla, to-hi (Chinantec), to-shing (Chinantec), yu'ghüchu'u (Mixe), zarzaparrilla, zarzaparrilla de espinas
USES/NOTES: An extract from the rhizome is used as a condiment generally referred to as *sarsaparilla*, in tonics, and to treat digestive disorders, urinary tract infections, blood disorders, skin diseases, and venereal diseases. Tonic is us as an aphrodisiac in places.
NATURAL RANGE: Mexico from Durango and Nuevo León to Chiapas and the Yucatán to El Salvador and perhaps Costa Rica where it may have been introduced, widely naturalized
REFERENCES: Alcorn 1984, Austin and Bourne 1992, CONABIO, MBG-Tropicos, Phillips 1991, Uphof 1968, von Reis Altschul 1973

Smilax auriculata Walter
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: catbrier, earleaf greenbrier, greenbrier, wild bamboo
USES/NOTES: Seminoles obtained starch from this generally spineless vine by pounding the roots.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Long and Lakela 1971, Taylor 1998, Uphof 1968

Smilax bona-nox L. [syn. *S. cordifolia* Humb. & Bonpl. ex Willd.]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: blaspheme-vine, bullbrier, catbrier, China brier, greenbrier, stretchberry
SPANISH: cabrastillo, cozolmécatl, mecapatli (Nahuatl), sarzaparrilla, zarzaparrilla
USES/NOTES: Boiled young shoots have a nutty flavor and large rhizomes are a starch source ground into a meal added to soups or baked goods, made into jelly, or fermented into a beverage. Blue/black, non-toxic berries are not edible.
NATURAL RANGE: Southeastern U.S. and Mexico from Coahuila in the northeast to southern Chiapas near the Guatemalan border
REFERENCES: CONABIO, Mabberley 1987, MBG-Tropicos, Peterson 1977, Tull 1978, Uphof 1968

Smilax glauca Walter

FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: catbrier, cat greenbrier, greenbrier, sawbrier, wild sarsaparilla
SPANISH: alambrillo
USES/NOTES: Roots of this spiny, aggressive vine are eaten in soups or dried, ground and combined with other flour to make bread.
NATURAL RANGE: Southern Mexico through northeastern Mexico into Texas, north to Nebraska, Ontario and Nova Scotia, east to Florida and New York
REFERENCES: Bailey Hortorium 1976, CONABIO, Mabberley 1987, MBG-Tropicos, Uphof 1968, USDA-NRCS, Yanovsky 1936

Smilax havanensis Jacq.
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: Everglades greenbrier
SPANISH: alambrillo, raíz de China, sarsaparilla, zarzaparrilla
USES/NOTES: Young shoots, rhizomes, and small purplish-black fruits are eaten in portions of the Caribbean.
NATURAL RANGE: Southern Florida (where it is threatened) and the northern West Indies including The Bahamas, the Cayman Islands, Cuba, Hispaniola, and Puerto Rico
REFERENCES: Díaz *et al*. 2006, Long and Lakela 1971, Márquez Llauger *et al*. 2009, Phillips 1991

Smilax herbacea L.
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: carrion flower, green brier, Jacob's ladder
USES/NOTES: Young shoots taste like asparagus (*Asparagus officinalis*) and berries reportedly are edible.
NATURAL RANGE: Eastern North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Gibbons and Tucker 1979, Harrington 1967, Yanovsky 1936

Smilax lanceolata L. [syn. *S. domingensis* Willd.] [perhaps conspecific with *S. laurifolia* L.]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: lanceleaf greenbrier
SPANISH: bejuco de canasta, chiquihuite, cocolmeca, colcomeca, corcomeca, huitztololo (Nahuatl), kantsilil (Totonac), raíz de China, uut' ts'aah
USES/NOTES: Young tips are eaten as a green and roots may be eaten cooked.
NATURAL RANGE: Southern Mexico and Central America
REFERENCES: CONABIO, Díaz *et al*. 2006, Espejo Serna *et al*. n.d., Kunkel 1984

Smilax laurifolia L.

FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: bamboo-brier, bamboo vine, blaspheme vine, catbrier, greenbrier, laurel greenbrier, laurel-leaved greenbrier
USES/NOTES: Pounded roots were once an important starch source, and tendrils and roots were eaten as vegetables. Young shoots may be eaten like asparagus (*Asparagus officinalis*).
NATURAL RANGE: East-central and southeastern U.S., The Bahamas, and Cuba
REFERENCES: Bennett 1997, Bailey Hortorium 1976, Correll and Johnston 1970, Long and Lakela 1971, Peterson 1977, Uphof 1968

Smilax oblongata Sw. [syn. *S. cumanensis* Humb. & Bonpl. ex Willd.]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: baboche, che-pou-tai-yik (Patamona), sarsaparilla
SPANISH: azacorito, azacorito de Cumaná, bejuco de corona, bejuco de Cristo, caijiro, casha huasca muyo (Quichua), hala por detrás, jala p'trás, jala por atrás, këmëhkë tuku'ya këmën (Panare), tsachík (Jívaro)
USES/NOTES: Ruddle and Chesterfield indicate that the taxon, identified as *S. cumanensis* (without author), is a traditional food in the Orinoco delta region of Venezuela, but without indicating the part used. The Patamona of Guyana emply the roots and stems boiled with sugar as a tonic, but is not clear whether or not this application is purely to treat ailing individuals or as a stimulating beverage.
NATURAL RANGE: Venezuela, the Guianas, Bolivia, Peru, Ecuador, Colombia, and the Lesser Antilles
REFERENCES: Ferrufino-Acosta 2010, DeFilipps *et al*. 2004, MBG-Tropicos, Ruddle and Chesterfield 1977

Smilax officinalis Kunth
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: bastard sarsaparilla, Jamaican sarsaparilla, red sarsaparilla
PORTUGUESE: salsaparrilha
SPANISH: clavo verde, sarsaparrilla, saskecha (Bribri), tzulum ch'iomjol, zarzaparrilla
USES/NOTES: Roots are used as a spice.
NATURAL RANGE: Mexico, Central America, Colombia, Ecuador, and Peru
REFERENCES: Facciola 1990, Ferrufino-Acosta 2010, MBG-Tropicos

Smilax pseudochina L.
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: American China-root, bamboo vine, false China root, halberd-leaved greenbrier, long-stalked greenbrier
USES/NOTES: Starchy tuberous roots, young stem tips and unfolding leaves have been eaten as vegetables raw or cooked.

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NATURAL RANGE: Coastal states from New York, and including Pennsylvania, to Mississippi, excluding Florida
REFERENCES: Hamel and Chiltoskey 1975, Uphof 1968, USDA-NRCS, Yanovsky 1936

Smilax regelii Killip & C.V.Morton [syn. *S. grandifolia* Regel *nom. illeg.*] [may be synonym of. *S. aristolochiifolia* Mill.]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: Honduran sarsaparilla, Jamaican sarsaparilla
PORTUGUESE: japecanga, salsaparrilha
SPANISH: zarzaparilla
USES/NOTES: Root is a commercial sarsaparilla source used to flavor beverages and medicines. Scientific nomenclature is uncertain for this taxon.
NATURAL RANGE: Southern Mexico to Costa Rica
REFERENCES: Adams 1972, CONABIO, Mabberley 1987, MBG-Tropicos, Phillips 1991, Uphof 1968

Smilax rotundifolia L. [syn. *S. caduca* L.]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: bamboo brier, broadleaf greenbrier, bull brier, catbrier, common greenbrier, greenbrier, horse-brier, Mexican sarsaparilla, round-leaf sarsaparilla, round-leaved greenbrier, sarsaparilla
SPANISH: sarsa
USES/NOTES: Roots are ground into a meal added to soups or baked goods, made into jelly, or fermented into a beverage. Berries are eaten raw or cooked and young shoots, with the taste of asparagus (*Asparagus officinalis*), are eaten as a vegetable, raw, cooked, or pickled.
NATURAL RANGE: Eastern U.S. to northeastern Mexico
REFERENCES: Bailey Hortorium 1976, Correll and Johnston 1970, Facciola 1990, Harris 1972, Kermath (notes), Peterson 1977, Tomikel 1986, Uphof 1968, Yanovsky 1936

Smilax smallii Morong [syn. *S. cinnamomifolia* Small, *S. ovata* Pursh]
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: China root, greenbrier, Jackson’s brier, Jackson’s vine, lanceleaf greenbrier, small greenbrier
SPANISH: weew uut’
USES/NOTES: Shoots are eaten cooked or raw.
NATURAL RANGE: Mexico, northern Central America, the Greater Antilles and the southeastern U.S. from Virginia to Florida to Texas
REFERENCES: Adams 1972, Alcorn 1984, Balick *et al.* 1996, Taylor 1998, Uphof 1968

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Smilax spruceana A.DC.
FAMILY: Smilacaceae (smilax or catbrier)
ENGLISH: sarsaparilla
PORTUGUESE: salsaparrilha-de-Lisboa, salsaparrilha-do-maranhão, salsaparrilha-do-pará
USES/NOTES: Rhizomes were once important as a source of sarsaparilla, used as a flavoring agent.
NATURAL RANGE: Amazonas, Bahia and Pará, Brazil
REFERENCES: Forzza 2010, MBG-Tropicos, Phillips 1991, Uphof 1968

Socratea exorrhiza (Mart.) H.Wendl. [syn. *S. durissima* (Oerst.) H.Wendl., *Iriartea durissima* Oerst.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: boba, stilt palm, stilt-root palm
PORTUGUESE: paxiúba, paxiubão, paxiubinha
SPANISH: bombón, cashapona, chonta, jira, macanilla, onipa, pachiubilla, pachuba, pambil, pona, zancona
USES/NOTES: Immature inflorescence, yellow fruits, and seeds occasionally are eaten. Also much appreciated for its hard wood, used in construction and for bows, arrow tips, and spears.
NATURAL RANGE: Southern Nicaragua to Bolivia, the Guianas, and Brazil
REFERENCES: Anderson 1978, Boom 1988, Davis and Yost 1983, De la Torre *et al.* 2009, Duke and Vásquez 1994, Henderson 1990, Henderson *et al.* 1995, Johnston and Colquhoun 1996, Nee n.d., UFA/NYBG

Socratea rostrata Burret
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: stilt-root palm
SPANISH: chingu (Quichua), chonta cade, crespa, huagrachanga, tssatssavo'jin (Cofán)
USES/NOTES: Solitary-stemmed, stilt-rooted palm, to 25m tall produces edible hearts and young seeds, both of which are harvested from the wild or home gardens and eaten locally. Roots are used to grind manioc and plantains.
NATURAL RANGE: Both eastern and western Andean slopes from 300m to <2000m in Ecuador and southern Colombia and likely the eastern slopes of northern Peru
REFERENCES: Henderson 1990, Henderson *et al.* 1995, MBG-Tropicos

Solandra grandiflora Sw.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: chalice vine, cup of gold, goldcup vine, golden chalice-vine, showy chalice-vine, tree of the wind, trumpet flower
PORTUGUESE: cálice-de-oro, solandra

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SPANISH: árbol del viento, bolsa de Judas, bolute, copa de oro, cutaquatzitiziqui, floripondo de monte, gusaticha, hueipatl, injerto de montaña, itzucuatziqui, perilla, tecomaxochitl, tetona, xochitecomatl
USES/NOTES: Fruit, of this otherwise poisonous plant, is said to be edible.
NATURAL RANGE: Coastal zones from west-central Mexico to Colombia, Ecuador, Brazil (Ceará to Rio Grande do Sul), Venezuela, and the Greater Antilles, naturalized in the Lesser Antilles
REFERENCES: Brako and Zarucchi 1993, CONABIO, Forzza 2010, MBG-Tropicos, Martin *et al*. 1987, USDA-ARS

Solanum abutiloides (Griseb.) Bitter & Lillo [syn. *Cyphomandra abutiloides* Griseb.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: dwarf tamarillo, dwarf tree tomato
PORTUGUESE: mini-tamarilho-amarelo, tamarilho-anão
SPANISH: mini tamarillo, mini tomate de árbol, tamarillo, tamarillo enano, tomate de árbol enano
USES/NOTES: Small (to 2.5cm) ovoid or egg-shaped, fuzzy, yellow to orange fruits are eaten like tree tomatoes (*Solanum betaceum*), fresh and cooked in sauces. Because improvements for culinary qualities have not been made to a measurable degree, the edibility of the fruit varies significantly from sweet to bitter or sweet at first then bitter. The shrub to small tree to 3m tall is ocaisionally cultivated for its brilliantly colored fruit and interesting pubescent foliage. The taxonomic nomenclature of the plant is unresolved.
NATURAL RANGE: Northern Argentina to southern Bolivia generally from 500-3000m in elevation
REFERENCES: MBG-Tropicos, Novara *et al*. 2010, USDA-ARS

Solanum aethiopicum L. [syn. *S. gilo* Raddi]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Chinese scarlet eggplant, Ethiopian eggplant, Ethiopian nightshade, gilo, jilo, mock tomato, nightshade, scarlet eggplant, tomato-fruit eggplant
FRENCH: aubergine amère
PORTUGUESE: giló, jiló, jinjilo
SPANISH: giló del Brasil, igbo, osún, yilo
USES/NOTES: Unripe, bitter fruits (to 10cm) are eaten like eggplant (*Solanum melongena*), typically fried. Both elongated and round, golf-ball sized varieties exist, generally passing through lustrous color phases from green when unripe, to white, to deep, shiny red when fully ripe. Said to be good for the liver. Widespread in Brazil.

NATURAL RANGE: Western Africa, widely cultivated in the humid lowlands of the Neotropics, especially Brazil where it was introduced from western Africa early in the colonial period
REFERENCES: D'arcy and Rakotozafy 1994, Guia Rural n.d., Guia Rural 1990, IBGE 1980, Kermath (notes), León 1987, USDA-ARS

Solanum agrarium Sendtn.
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: babá, bambão, bobo, bobo-frito, bombão, camapu, gogoia, malancia-braba, malancia-da-praia, melancia-braba, melancia-da-praia
USES/NOTES: Fruit pulp is edible and medicinal.
NATURAL RANGE: Eastern and northeastern Brazil, perhaps to Bolivia, Guyana, and Venezuela, though Forzza indicates that the taxon is a Brazilian endemic
REFERENCES: Accorsi *et al.* n.d., Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968

Solanum ajanhuiri Juz. & Bukasov
FAMILY: Solanaceae (nightshade or potato)
SPANISH: ajahuiri, ajanhuiri, yari
USES/NOTES: Often elongated tuber is edible. Purple races are bitter and used for *chuño*, a freeze-dried potato.
NATURAL RANGE: Central Andean highlands around Lake Titicaca
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, NRC 1989, Zimmerer 1991, Zimmerer 1992

Solanum alternatopinnatum Steud. [syn. *S. juciri* Mart. (unresolved)]
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: caruru-de-espinho, jequeri, jequirioba, jiquiri, jiquirioba, joá, juciri, juqueri, yu' siri (Tupi)
USES/NOTES: Climbing vine's small (2-3cm), round, green to yellow and white striped fruit with a yellow-orange pulp reportedly may be eaten cooked as a vegetable, although reports also describe it as unpleasant tasting. Leaves reportedly are eaten cooked like spinach, although uncooked leaves are rich in toxic alkaloids.
NATURAL RANGE: Eastern and southwestern Brazil into eastern Paraguay and northernmost Argentina
REFERENCES: Cambraia and Sant'Anna 1982, Forzza 2010, IBGE 1980, MBG-Tropicos, Mentz and Oliveira 2004, Rigo n.d., Starr Virtual Herbarium, Uphof 1968

Solanum americanum Mill. [syn. *S. nodiflorum* Jacq.]
FAMILY: Solanaceae (nightshade or potato)

ENGLISH: black nightshade, common nightshade, deadly nightshade, gouma, nightshade
PORTUGUESE: erva-moura, erva-santa-maria, maria-preta, maria-pretinha
SPANISH: chichiquelite, mambia (Mayo), ucsha-coconilla, yerba mora
USES/NOTES: Ripe fruit is said to be eaten in places, though unripe fruit is highly toxic, as is the rest of the plant. Yetman and Van Devender indicate that the Mayo of northwestern Mexico eat and enjoy the cooked greens. Uncooked greens are poisonous.
NATURAL RANGE: Neotropics and subtropics to warmer regions of temperate America
REFERENCES: Adams 1972, Bennett *et al.* 2001, Duke and Vásquez 1994, Harrington 1967, Perkins and Payne 1978, UFA/NYBG, Voeks 1996, Voeks 1997, Yetman and Van Devender 2002

Solanum asperum Rich.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: boboro
SPANISH: frutillo
USES/NOTES: Fruit is eaten in Guyana.
NATURAL RANGE: Neotropics from southern Mexico to Amazonian Ecuador, southern Venezuela, Brazil (excluding the South), Amazonian Bolivia, the Guianas, Trinidad, perhaps beyond
REFERENCES: Forzza 2010, Johnston and Colquhoun 1996, MBG-Tropicos

Solanum betaceum Cav. [syn. *Cyphomandra betacea* (Cav.) Sendtn., *C. crassifolia* Kuntze]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: tamarillo, tree tomato
PORTUGUESE: tomate-chimango, tomate-de-árvore, tomate-francês, tomateiro-da-serra, tomateiro-arbusto
SPANISH: árbol del tomate, berenjena, chilto, gallinazo panga, granadilla, lima tomate, naranjilla, naranjito, palo de tomate, pepino de árbol, pimiento, sima, tamamoro, tamarillo, tomarillo, tomate cimarrón, tomate de agua, tomate de árbol, tomate de castilla, tomate de la paz, tomate de lima, tomate de palo, tomate del campo, tomate del monte, tomate del serrano, tomate extranjero, tomate francés, tomate granadilla, tomate mora, tomate serrano, tomate silvestre, toronjo, yuncatomate
USES/NOTES: Fruit is eaten raw or cooked in sauces, and made into juices, and preserves. The principal tree tomato of commerce is also medicinal.
NATURAL RANGE: Mid elevations (1,000-3,000m) of the central Andes from Peru, Bolivia and northern Argentina, first cultivated in Peru, introduced elsewhere
REFERENCES: Alvarado *et al.* 2003, Bohs 1989, Bohs 1994, Bohs 1995, Bourke *et al.* 1987, Campbell 1984, Duke 1986, Gregory 1960,

Heiser 1984, Hume 1949, León 1987, NRC 1989, Popenoe 1974, Soukup 1970, USDA-ARS

Solanum cajanumense Kunth [syn. *Cyphomandra cajanumensis* (Kunth) Sendtn. ex Walp., *C. casana* A.Child]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: casana, tomate silvestre
USES/NOTES: Small fruits are edible.
NATURAL RANGE: Colombia, Ecuador, and northern Peru from 1,500-3,000 meters
REFERENCES: Bohs 1994, Bohs 1995, Child 1985, Facciola 1990

Solanum candidum Lindl. [syn. *S. tequilense* A.Gray]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: huevo de gato
USES/NOTES: Fruit, similar to *S. quitoense*, is edible. Apossible progenitor of *S. quitoense.*
NATURAL RANGE: Mexico south to Andean Peru
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Martin *et al.* 1987, Morton 1987a

Solanum caripense Dunal
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: chimbalo melon pear, melon pear, tzimbalo melon pear
SPANISH: chimbalo, frijolitos, llorón, pepino llorón, mamoncillo, simbailo, simbalo, tzimbalo
USES/NOTES: Small variegated or striped greenish-yellow to dark burgundy round fruit has a sweet to tart pulp that is much appreciated. A possible progenitor of the domesticated pepino (*S. muricatum* Aiton).
NATURAL RANGE: Andean South America from Peru north to Colombia and western Venezuela into Nicaragua and perhaps Honduras in Central America
REFERENCES: Brako and Zarucchi 1993, Correll 1962, Facciola 1990, Heiser 1969, Martin *et al.* 1987, MBG-Tropicos, USDA-ARS

Solanum catilliflorum G.J.Anderson, Martine, Prohens & Nuez
FAMILY: Solanaceae (nightshade or potato)
SPANISH: pepino, pipino
USES/NOTES: Vine’s ripe fruit is eaten locally. The recently identified, rare, and endangered wild species appears similar to the domesticated pepino (*S. muricatum* Aiton).
NATURAL RANGE: Río Apurimac basin in the Departamento de Apurímac in southern Andean Peru
REFERENCES: Anderson *et al.* 2006, Knapp *et al.* 2006

Solanum chaucha Juz. & Bukasov

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: floury potato
SPANISH: chaucha, papa
USES/NOTES: Tuber is esteemed for it good taste and smooth red skin.
NATURAL RANGE: Andean highlands of Ecuador, Peru, and Bolivia
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Hawkes 1990, NRC 1989, Zimmerer 1991, Zimmerer 1992, Zimmerer 1996

Solanum circinatum Bohs [syn. *Cyphomandra hartwegii* (Miers) Walp., *C. heterophylla* Taub., *C. naranjilla* Pittier, *C. splendens* Dunal]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: tree tomato
SPANISH: apestoso, asna panga, comida de culebra, fruta de agua, gallinazo panga, huevo de zopilote, naranjilla, pepinillo, sandillo, tomate de árbol, tomate de indio, tomate del monte, tomate silvestre
USES/NOTES: Fruit is eaten out of hand, sweetened, or made into juice and jelly. Also medicinal. Taxonomic uncertainty persists.
NATURAL RANGE: Southern Mexico to Ecuador and possibly Chile and Argentina, Martin *et al*. considered *C. heterophylla* and *C. naranjilla* as distinct from *C. hartwegii* and restricted to Colombia; Forzza indicates that *Solanum splendens* (includes *Cyphomandra heterophylla*) is endemic to Brazil
REFERENCES: Bennett *et al.* 2001, Bohs 1986, Bohs 1994, Bohs 1995, CONABIO, Duke and Vásquez 1994, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos

Solanum corymbiflorum (Sendtn.) Bohs [syn. *Cyphomandra corymbiflora* Sendtn.]
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: baga-de-veado, baga-de-veado-gigante
SPANISH: tomate de monte
USES/NOTES: Shrub's fruits reportedly are edible.
NATURAL RANGE: Southern Brazil (Paraná to Rio Grande do Sul) and northern Argentina (Misiones)
REFERENCES: Bohs 1994, Bohs 1995, Forzza 2010, MBG-Tropicos

Solanum crinitum Lam.
FAMILY: Solanaceae (nightshade or potato)
GUIANAS: boboro
PORTUGUESE: jurubeba
SPANISH: lulo silvestre, tipiro de danto, tupido de danto
USES/NOTES: Fruit is eaten by the Ka'apor.
NATURAL RANGE: Northern Bolivia, much of tropical Brazil, the Guianas, humid tropics of Colombia, Amazonian Ecuador, Amazonian Peru, and southern Venezuela

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REFERENCES: Balée 1994, MBG-Tropicos, Steyermark *et al.* 1995

Solanum demissum Lindl. [syn. *S. stoloniferum* var. *pumilum* M.Martens & Galeotti]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: wild potato
SPANISH: papa cimarrona, papa de monte, papa del monte
USES/NOTES: Fruits and potentially large tubers, harvested from the wild, are eaten cooked. Plants also have been used in breading with the common potato for resistance to blight and other pests and cold tolerance.
NATURAL RANGE: Mexico from Chihuahua to Chiapas and southern and western (Huehuetenango) Guatemala
REFERENCES: Bains and Howard 1950, Brücher 1989, CONABIO, Facciola 1990, MBG-Tropicos, USDA-ARS, Villaseñor Ríos 2016

Solanum diphyllum L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: twinleaf nightshade, twoleaf nightshade
PORTUGUESE: jurubeba
SPANISH: chilillo, chilpate, hierba del perro, hierba mora, iik k'aax (Maya), miltomate, panihui (Zoque), solimán, tsakam tsabalté
USES/NOTES: Ripe fruits are said to be edible, although other plant parts are poisonous. Cultivated for its bright showy fruits.
NATURAL RANGE: Mexico to El Salvador, perhaps to Nicaragua, widely cultivated elsewhere and naturalized in favorable locations including Florida and Brazil (Minas Gerais)
REFERENCES: Alcorn 1984, Carneiro Martins 1989, CONABIO, FLEPPC 2003, Forzza 2010, MBG-Tropicos, Sommeijer *et al.* n.d.

Solanum diploconos (Mart.) Bohs [syn. *Cyphomandra diploconos* (Mart.) Sendtn., *C. fragrans* Sendtn.]
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: baga-de-bugre, baga-de-veado
SPANISH: guava tamarillo
USES/NOTES: Orange fruit is edible.
NATURAL RANGE: Brazil from 50-1,000 meters, perhaps to nearby tropical Argentina and Paraguay
REFERENCES: Bohs 1994, Bohs 1995, Child 1985, Facciola 1990

Solanum edinense Berthault
FAMILY: Solanaceae (nightshade or potato)
USES/NOTES: Fruit of this naturally occurring *S. tuberosum* hybrid is edible.
NATURAL RANGE: Central Mexico
REFERENCES: Bye 1993, CONABIO, Ugent 1966, Ugent 1967

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Solanum elaeagnifolium Cav. [syn. *S. saponaceum* Dunal, *S. scabrum* Ruiz & Pav. *nom. illeg.*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: prairie berry, silver nightshade, silverleaf nightshade, silverleaf nettle, white horse nettle
PORTUGUESE: arrebenta-cavalo, melãozinho-do-campo
SPANISH: araña gato, trompillo
USES/NOTES: Berries are eaten and used by Amerindians to curdle milk.
NATURAL RANGE: Western, central and southern U.S. to Argentina and Chile, though abscent from Brazil except for southwestern Amazonia
REFERENCES: Fernald 1950, Harrington 1967, Martin *et al*. 1987, Uphof 1968, USDA-ARS

Solanum endopogon (Bitter) Bohs [syn. *Cyphomandra endopogon* Bitter]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: asna panga, chupo sacha del monte, ora panga, shuposacha machoa, takup
USES/NOTES: Fruits reportedly are edible.
NATURAL RANGE: Eastern Andes of Colombia, Ecuador, and northeastern Peru, into western Brazil, from 100-1,000 meters
REFERENCES: Bohs 1994, Bohs 1995

Solanum fendleri A.Gray [syn. *S. stoloniferum* Schltdl. & Bouché]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Fendler's horsenettle, Fendler's nightshade, Fendler's potato, Texan horsenettle, wild potato
USES/NOTES: Amerindians ate tubers raw, boiled, or baked.
NATURAL RANGE: Southwestern U.S. including Texas, New Mexico, and Arizona and northern Mexico from Chihuahua to Durango
REFERENCES: Castetter 1935, Moerman 1998, Uphof 1968, USDA-ARS, Yanovsky 1936

Solanum grandiflorum Ruiz & Pav.
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: jurubeba-branca
SPANISH: cuernavaca, fruta de lobo, poni ani mite, san pablo
USES/NOTES: Fruit pulp is edible, though of little consequence as a food item.
NATURAL RANGE: Bolivia, Brazil, Colombia, Ecuador, and Peru, introduced elsewhere
REFERENCES: Duke and Vásquez 1994, Martin *et al*. 1987, Silva *et al.* 1977, Sommeijer *et al.* n.d.

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Solanum hirtum Vahl
FAMILY: Solanaceae (nightshade or potato)
SPANISH: berenjena, bola de gato, chamico, chichibegua, chichilegua, coquino, huevo de gato, paperas, puut baalam (Maya), thak'chook' uut' (Huastec), tomatillo, tonche, tóom p'aak (Maya), ts'ay ooch (Maya)
USES/NOTES: Fruits are eaten occasionally as a snack food, though they may be unpleasant tasting.
NATURAL RANGE: Mexico's Yucatán, Central America, northern South America, and Trinidad and Tobago
REFERENCES: Alcorn 1984, Berlingeri G. *et al*. 2012, CONABIO, Martin *et al*. 1987, Morton 1987a

Solanum insidiosum Mart.
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: jupela, juribeba, juripeba, jurubeba, jurubeba-branca, jurubeba-do-cupim, jurubeba-roxa, jurubebinha, jurupeba, juvena
USES/NOTES: Bitter fruits are used to flavor alcoholic beverages such as *cachaça* and candies. Roots are a diuretic and leaves are medicinal.
NATURAL RANGE: *S. insidiosum* from eastern Brazil
REFERENCES: Accorsi *et al.* n.d., Carneiro Martins 1989, Coradin *et al*. 2011, Forzza 2010, Jardim Botânico de Brasília 1989, Kermath (notes), Posey 1985, Uphof 1968

Solanum jamaicense Mill.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cat's claw, Jamaica nightshade
PORTUGUESE: jurubeba, unha-de-gato
SPANISH: ajicón, coconilla con espiñas, vaquerillo
USES/NOTES: Small, orange to red fruit is said to be edible.
NATURAL RANGE: Neotropics (native to Brazil), though precise origin is unkown, perhaps Peru and Bolivia north through Mexico and the Caribbean, now widely naturalized in warm regions including Florida where it is invasive
REFERENCES: Adams 1972, CONABIO, Díaz *et al*. 2006, Díaz *et al*. 2008, Duke and Vásquez 1994, Forzza 2010, Wunderlin *et al*. 2016

Solanum jamesii Torr.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Colorado wild potato, wild potato
USES/NOTES: Amerindians ate the roots raw, boiled, or baked.
NATURAL RANGE: Southwestern U.S. and northern Mexico
REFERENCES: Correll 1962, Facciola 1990, Harrington 1967, Uphof 1968, Yanovsky 1936

Solanum juzepczukii Bukasov and *S. curtilobum* Juz. & Bukasov

FAMILY: Solanaceae (nightshade or potato)
ENGLISH: bitter potato
SPANISH: ayo, choque-pitu, luki, papa luki, papa ruk'i, paya, rucki
USES/NOTES: Tubers are eaten dehydrated locally. Leaves also are edible.
NATURAL RANGE: *S. juzepczukii* from central Andean highlands of Peru and Bolivia and possibly Ecuador, *S. curtilobum* from Andean Bolivia
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Hawkes 1990, MBG-Tropicos, NRC 1989, OAS 1973, Zimmerer 1991, Zimmerer 1992, Zimmerer 1996

Solanum lanceifolium Jacq. [syn. *S. scabrum* Mill.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: garden-huckleberry
USES/NOTES: Leaves and ripe, dark fruits are edible. Fruits also may be used as dye source.
NATURAL RANGE: Subsaharan Africa, introduced in the Americas and little naturalized including California and Panama
REFERENCES: D'Arcy 1987b, Facciola 1990, MBG-Tropicos, Schilling 1981, USDA-NRCS

Solanum liximitante R.E.Schult. [unresolved, may be a synonym of *S. stramoniifolium* Jacq.]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: chiri (Siona), cocanilla, coconillo cucuma, uvilla
USES/NOTES: Fruit pulp is eaten by Indigenous peoples of Amazonian Colombia.
NATURAL RANGE: Amazonian Colombia and Ecuador
REFERENCES: Etkin 2000, Kunkel 1984, Martin *et al*. 1987

Solanum lycocarpum A.St.-Hil.
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: fruta-de-lobo, fruteira-de-lobo, jurubeba-lobeira, jurubebão, lobeira
USES/NOTES: Known for its medicinal qualities (especially to treat ulcers), the hard-ball sized, light green fruit is edible when ripe and reportedly makes a nice jelly.
NATURAL RANGE: Central Brazilian *cerrado*
REFERENCES: Jardim Botânico de Brasília 1989, Kermath (notes), Posey 1985, Silva and Tassara 1996

Solanum melongena L. [syn. *S. melongena* var. *esculentum* (Dunal) Nees]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: aubergine, badinjan, bijan, boulanger, brinjal, egg fruit, eggplant, European eggplant, Jew's apple, mad apple

PORTUGUESE: beringela, beringela-branca, berinjela
SPANISH: berengena, berenjena
USES/NOTES: Small, immature green fruits or large, dark purple mature ones are eaten as a vegetable boiled, fried, stewed, baked, or curried. Thought to be good for the blood and liver. Also used in folk medicine.
NATURAL RANGE: Tropical Asia, probably India, widely cultivated
REFERENCES: Guia Rural 1990, Heiser 1969, Heiser 1991, León 1987, Leung 1961, Mabberley 1987, Martin and Pollack 1979, Munsell *et al.* 1949, Omawale 1973, Sturtevant 1972, Usher 1974

Solanum morellifolium Bohs
FAMILY: Solanaceae (nightshade or potato)
SPANISH: aguacaci (Huaorani), capchinga, shimpich (Shuar), shimpis (Shuar), shimpishpi (Shuar)
USES/NOTES: Fruit is edible. Sap is used to treat viral infections by the Shuar in Ecuador.
NATURAL RANGE: Amazonian Bolivia, Ecuador, Peru, and far western Brazil (Acre) to less than 1000m
REFERENCES: Bennett *et al.* 2001, Bohs 1990, Forzza 2010, MBG-Tropicos

Solanum muricatum Aiton [syn. *S. variegatum* Ruiz & Pav.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: melon pear, melon shrub, mellowfruit, pepino, Peruvian pepino, pear melon, sweet cucumber, tree melon
SPANISH: cachum, kachun, manguena, mataserrano, melón pera, pepina de agua, pepino, pepino blanco, pepino común, pepino de fruta, pepino de la tierra (antiquated), pepino dulce, pepino mango, pepino morado, pepino redondo, pepo, pera melón, xachum
USES/NOTES: Much appreciated fruits are consumed fresh, preserved, or as juice and are of growing economic importance with potential for expansion.
NATURAL RANGE: Tropical Andes, probably Peru or Ecuador
REFERENCES: Bonuccelli 1989, Cárdenas 1969, Coe 1994, Estrella 1991, Heiser 1964, Heiser 1969, Kermath (notes), NRC 1989, Patiño 1962, Prohens *et al.* 1996, Rehm and Espig 1991, Samson 1980, Schultes and Romero-Castañeda 1962

Solanum nigrescens M.Martens & Galeotti
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: divine nightshade, tall nightshade
SPANISH: capulín, hierba mora, mora, tomatillo, tutkulh (tepehuano), yerbamora
USES/NOTES: Fruits and cooked leaves reportedly are eaten, though raw leaves are poisonous.
NATURAL RANGE: Tropics

REFERENCES: Brako and Zarucchi 1993, Bye 1993, D'Arcy 1987b, Edmonds 1972, González Elizondo *et al*. 1997

Solanum nigrum L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: black nightshade, common nightshade, deadly nightshade, nightshade, wonderberry
PORTUGUESE: erva-moura
SPANISH: hierba de hechiceros, hierba mora, kaburgia, mora, pilliyuyu, pintamora, yerba mora
USES/NOTES: Ripe fruit of some varieties is edible, though the unripe fruit is toxic. Young leaves and shoots of some cultivars are used as potherbs.
NATURAL RANGE: cosmopolitan, perhaps from Europe
REFERENCES: Bourke *et al.* 1987, Duke 1986, Facciola 1990, León 1987, Leung 1961, Mabberley 1987, Martin *et al*. 1987, Perkins and Payne 1978, Rehm and Espig 1991, Sauer 1993, Soukup 1970, Sturtevant 1972, Uphof 1968, Usher 1974

Solanum obliquum Ruiz & Pav. [syn. *Cyphomandra obliqua* (Ruiz & Pav.) Sendtn.]
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: jurubeba
SPANISH: asna panga, chupo sacha, cupa sacha, poshno rao, tomate de campo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia
REFERENCES: Bohs 1994, Bohs 1995, Duke and Vásquez 1994

Solanum occultum Bohs [syn. *Cyphomandra stellata* Bohs]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: asna panga, gallinaso sacha, nemponcan (Huaorani), sacha macho, tomate de monte
USES/NOTES: Seeds reportedly are edible.
NATURAL RANGE: Amazonian Peru (northeastern), Ecuador, Colombia, and westernmost Brazil (Acre)
REFERENCES: Bohs 1994, Bohs 1995, MBG-Tropicos, Starr Virtual Herbarium

Solanum paniculatum L. [syn. *S. jubeba* L.]
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: jubeba, jupela, jurubeba, jurubeba-branca, jurubeba-do-cupim, jurubeba-roxa, jurubeba-verdadeira (*S. paniculatum*), jurubebinha, jurupeba, juuna, juvena
SPANISH: jurubebita, tutia

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USES/NOTES: Bitter fruits are used to flavor alcoholic beverages such as *cachaça* and candies. Roots are a diuretic and leaves are medicinal.
NATURAL RANGE: Northeastern Bolivia, most of Brazil, eastern Paraguay and northern Argentina
REFERENCES: Accorsi *et al.* n.d., Carneiro Martins 1989, Coradin *et al.* 2011, Forzza 2010, Jardim Botânico de Brasília 1989, Kermath (notes), MBG-Tropicos, Posey 1985, Silva *et al.* 1977, Uphof 1968, USDA-ARS, Usher 1974

Solanum paucijugum Bitter
FAMILY: Solanaceae (nightshade or potato)
SPANISH: sacha papa
USES/NOTES: Fruits and small tubers are edible.
NATURAL RANGE: Ecuador
REFERENCES: Castillo and Spooner 1997, Correll 1962, Facciola 1990, Spooner *et al.* 1992

Solanum pectinatum Dunal [syn. *S. hirsutissimum* Standl.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: lulita
SPANISH: 'tton'tto' (Cofán), daboca, lulita, lulo de la tierra fría, naranjillo, siuahuito blanco, tirinch, toronja, tumo, yua
USES/NOTES: Small (1cm), pubescent, ovoid, orange berries are eaten when very ripe in portions of its range including by the Cofán of Ecuador. Pre-ripe fruits are very acidic.
NATURAL RANGE: Southern Mexico, Costa Rica, Panama, western Colombia, Amazonian Ecuador and northern Amazonian Peru
REFERENCES: Bennett *et al.* 2001, Davis and Yost 1983, Heiser 1985, Martin *et al.* 1987, MBG-Tropicos, Morton 1987a, USDA-ARS

Solanum perlongistylum G.J.Anderson, Martine, Prohens & Nuez (unresolved)
FAMILY: Solanaceae (nightshade or potato)
SPANISH: alpunto, nokai, pepino de monte
USES/NOTES: Fruit is said to be "edible and sweet" as well as "poisonous to livestock." The recently identified, rare, and endangered wild species appears similar to the domesticated pepino (*S. muricatum* Aiton).
NATURAL RANGE: Southern Andean Peru, perhaps also occurring in Ecuador
REFERENCES: Anderson *et al.* 2006, MBG-Tropicos

Solanum phureja subsp. *hygrothermicum* (Ochoa) Hawkes [syn. *S. hygrothermicum* Ochoa]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: precocious potato

SPANISH: amista, cachariqui, kinke, maaona, moshaki, papa chawcha, papa criolla, phureja, quinque
USES/NOTES: The tuber of this little-known small potato is edible and the plant is more pest resistant than many of its relatives.
NATURAL RANGE: Eastern Andean lowlands of Peru, other subspecies from Venezuelan Andes to Bolivia
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Hawkes 1990, NRC 1989, Ochoa 2001, Ochoa and Ugent 2000, Zimmerer 1996

Solanum pimpinellifolium L. [syn. *Lycopersicon pimpinellifolium* (L.) Mill.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: currant tomato, German raison tomato
SPANISH: tomate cimarrón
USES/NOTES: Small fruits are eaten out of hand, cooked, dried, or pickled. Also used to cross with the common tomato (*L. esculentum*).
NATURAL RANGE: Northern and central western Peru to western Ecuador
REFERENCES: Brako and Zarucchi 1993, Facciola 1990, MBG-Tropicos, Sauer 1993, USDA-ARS, Wilson 1992

Solanum pseudolulo Heiser
FAMILY: Solanaceae (nightshade or potato)
SPANISH: cun-cuná (Siona), lulo común, lulo de perro, naranjilla
USES/NOTES: Cultivated for its edible yellow-orange, pubescent berries that sometimes appear in local markets.
NATURAL RANGE: Lower elevations (<2000m) of Colombia and Ecuador
REFERENCES: Heiser 1969, Idárraga-Piedrahita *et al*. 2011, Martin *et al*. 1987, MBG-Tropicos, Morton 1987a

Solanum quitoense Lam.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: naranjilla, Quito orange
SPANISH: berenjena de olor (a wild form), lullo, lulo, lulum, lulun, morella de Quito, naranjilla, naranjilla de Quito, naranjillo, naranjita, naranjita de Quito, nuqui, tomate chileno, toronja
USES/NOTES: Highly esteemed fruits are consumed as juice or in ice creams and sherbets. Naranjilla ice-cream bars frequently are sold by independent vendors on urban streets.
NATURAL RANGE: Andean Ecuador perhaps to Andean Peru
REFERENCES: Brücher 1989, Chalons 1944, Gregory 1960, Heiser 1979a, Heiser 1985, Heiser 1991, Kermath (notes), Ledin 1952, McCann 1947, Morton 1987a, NRC 1989, Patiño 1962, Rehm and Espig 1991, Samson 1980, Schultes and Romero-Castañeda 1962, Soukup 1970

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Solanum quitoense fo. *septentrionale* (R.E.Schult. & Cuatrec.) D'Arcy [syn. *S. quitoense* var. *septentrionale* R.E.Schult. & Cuatrec.] [perhaps best treated as a synonym of *S. quitoense* Lam.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: naranjilla
SPANISH: lulo de castilla, lulo de perro, lulo morado, naranjilla
USES/NOTES: Fruits are consumed in sherbets and juice. Cultivated in the northern Andes and Central America.
NATURAL RANGE: Northern Andes
REFERENCES: MBG-Tropicos, Molina 1975, Morton 1987a

Solanum rudepannum Dunal [syn. *S. diversifolium* Schltdl., *S. fendleri* Van Heurck & Müll.Arg. *nom. illeg.*]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: fendler potato, wild potato
SPANISH: hierba san cayetano, t'oom p'aak' (Maya), ts'ay ooch (Maya), ukúuch (Maya), wiígame
USES/NOTES: Young fruits, chopped and salted, are eaten as a relish with fish. Tubers are eaten raw or cooked.
NATURAL RANGE: Southwestern U.S. south to Venezuela and Ecuador and the West Indies
REFERENCES: Bye 1985, CONABIO, D'Arcy 1987a, Herbario CICY 2010, Kirk 1970, Torres n.d., Uphof 1968, Yanovsky 1936

Solanum sessiliflorum Dunal [syn. *S. georgicum* R.E.Schult., *S. sessiliflorum* var. *georgicum*, *S. topiro* Dunal, *S. topiro* var. *georgicum* Heiser]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cocona, Orinoco apple, peach tomato, topiro, tupiru
PORTUGUESE: cubii, cubio, cobió-do-pará, cúbios, cubiu, cubíu, cubiu-do-pará, lulo, maná, maná-cubiu, tomate-do-mato
SPANISH: cocona, cocoña, coconilla, daboca, karapana, lulo, lulo jibara, naranjilla, topiro, tonto grande (var. *georgicum*), túpiro
USES/NOTES: Fruit, variably colored from yellow to red, to the size of a tennis ball, is eaten as a fruit or vegetable, out of hand, with sugar or salt, in salads, juiced, preserved, and added to a variety of sauces including salsas and hot sauces. Fruits frequently are eaten or sucked on to relieve thirst by children and rural workers. Weedy plants are allowed to persist in farm fields as "useful weeds" for their thirst-quenching fruit.
NATURAL RANGE: Upper and middle Orinoco river basin of Venezuela and adjacent northern Brazil, into western Amazonia, var. *georgicum* from Amazonian Colombia, Ecuador and northern Peru, cultivated and naturalized elsewhere

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REFERENCES: Clement 1989, Coomes and Ban 2004, Davis and Yost 1983, Foster and Cordell 1992, Heiser 1991, IBGE 1980, Jørgensen and León-Yánez 1999, Kermath (notes), Martin *et al*. 1987, Morton 1987a, Pahlen 1977, Patiño 1962, Ranieri 2014-2016, Rehm and Espig 1991, Schultes and Romero-Castañeda 1962, Silva *et al*. 1977, Silva *et al*. 2011, Soukup 1970, USDA-ARS

Solanum sibundoyense (Bohs) Bohs [syn. *Cyphomandra sibundoyensis* Bohs (unresolved)]
FAMILY: Solanaceae (nightshade or potato)
SPANISH: tomate salvaje, tomate silvestre
USES/NOTES: Fruits are edible.
NATURAL RANGE: Central and southern Colombia from Sibundoy to Huila
REFERENCES: Bohs 1994, Bohs 1995, MBG-Tropicos

Solanum sisymbriifolium Lam.
FAMILY: Solanaceae (nightshade or potato)
PORTUGUESE: arrebenta-cavalo, joá, juá, juá-manso, juá-da-roça, juá-das-queimadas, mata-cavalo
SPANISH: guinda, misqui corrota, ocote mullaca
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: South America
REFERENCES: Duke and Vásquez 1994, IBGE 1980, Martin *et al*. 1987, Mentz *et al.* 1997

Solanum stenotomum subsp. *goniocalyx* (Juz. & Bukasov) Hawkes [syn. *S. goniocalyx* Juz. & Bukasov]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: floury potato
SPANISH: limeña, papa amarilla, papa mantequilla
USES/NOTES: Yellowish tuber is edible. Also adapts to a wide range of environments.
NATURAL RANGE: High Andes of southern Peru perhaps to Bolivia
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Hawkes 1990, MBG-Tropicos, NRC 1989, Smith 1994, Zimmerer 1996

Solanum stenotomum subsp. *stenotomum*
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: floury potato
SPANISH: papa, pitiquiña
USES/NOTES: Tuber is edible. Also among the oldest cultivated potatos and a possible progenitor of the common potato (*S. tuberosum*).
NATURAL RANGE: High Andes of southern Peru perhaps to Bolivia
REFERENCES: Brako and Zarucchi 1993, Brücher 1989, Hawkes 1990, NRC 1989, Smith 1994, Zimmerer 1996

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Solanum stramoniifolium Jacq. [syn. *S. coconilla* Huber, *S. platyphyllum* Dunal, *S. stramoniifolium* var. *inerme* (Dunal) Whalen] [likely includes *S. liximitante* R.E.Schult.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: bura bura
PORTUGUESE: joá, jurubeba
SPANISH: coconilla colorada, etopaa, jua, kobuyá, lulo
USES/NOTES: Fruit is edible.
NATURAL RANGE: Probably extreme western Amazonia, possibly the moist lowlands of northeastern South America, now widespread in tropical South America to Nicaragua in Central America and cultivated in portions of the Caribbean
REFERENCES: Balée and Gély 1989, Duke and Vásquez 1994, Martin *et al.* 1987, Omawale 1973, Schultes and Romero-Castañeda 1962, von Reis Altschul and Lipp 1982, Whalen *et al.* 1981

Solanum torvum Sw.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: gully bean, pea eggplant, plate brush, susumber, turkey bean, wild eggplant
PORTUGUESE: jurubeba
SPANISH: muuthuuts', pendejera
USES/NOTES: Fruit is eaten as a snack food by the Huastec Maya. Also used as a nematode-resistant root stock for other *Solanum* cultivars.
NATURAL RANGE: Mexico, the West Indies, and tropical South America, now pantropical
REFERENCES: Adams 1972, Alcorn 1984, Carneiro Martins 1989, Díaz *et al.* 2006, Facciola 1990, Martin *et al.* 1987, Morton 1987a

Solanum triflorum Nutt.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: cutleaf nightshade, small nightshade, three-flower nightshade
USES/NOTES: Fruits reportedly have been eaten raw or cooked, primarily in times of food scarcity, though they also are reported as poisonous.
NATURAL RANGE: British Columbia to California, and perhaps to northwestern Mexico
REFERENCES: Castetter 1935, CONABIO, Harrington 1967, Yanovsky 1936

Solanum tuberosum L.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: common potato, Irish potato, potato, white potato
PORTUGUESE: batata, batata-inglês, batata-inglesa, batata-do-reino, batata-rosa, batata-portuguesa, batatinha

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SPANISH: age, aksu, bralka qumpis, atuq papa, choke, guata, mariba, mergikualu, papa, papa blanca, papa cusqueña, papa mantaro, papa olones, patata, poñi, puka qumpis, qumpis, ruyaq waña, turma, yana bole, yana mariba, yana papa, yana suytu, yana wirqucha, yomsa, yungay, virundis
USES/NOTES: Tubers of the many cultivars are important foods in the Andes, North America, Europe, and parts of Asia and are the potatos of commerce. Leaves also are edible.
NATURAL RANGE: Central Andean highlands, probably first cultivated in the Altiplano near Lake Titicaca
REFERENCES: Brücher 1989, Duke 1986, Franquemont *et al.* 1990, Guia Rural n.d., Hobhouse 1986, IBGE 1980, Leung 1961, Luteyn 1999, OAS 1973, Salaman and Hawkes 1985, Schwanitz 1966, Ugent 1970, Ugent *et al.* 1982, Yamaguchi 1983, Zimmerer 1991, Zimmerer 1992, Zimmerer 1996, Zuckerman 1999

Solanum tuberosum subsp. *andigena* (Juz. & Bukasov) Hawkes [syn. *S. andigenum* Juz. & Bukasov] [treated as a cultivar of *S. tuberosum* L.]
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Andean potato, floury potato, limeña potato, yellow potato
SPANISH: andigena, chaucha, papa amarilla, papa silvestre, phureja, pitiquiña
USES/NOTES: Tubers of this cultivar of the common potato are edible and used for *chuño*, an open-air freeze-dried potato.
NATURAL RANGE: Andean Peru perhaps to Colombia, cultivated in Andean South America and in Guatemala and Mexico
REFERENCES: Coe 1994, Hanelt and IPGCPR 2001, Haan *et al.* 2010, Huamán and Spooner 2002, Uphof 1968, USDA-ARS, Vietmeyer 1989, Zimmerer 1996

Solanum verrucosum Schltdl.
FAMILY: Solanaceae (nightshade or potato)
SPANISH: papa morada
USES/NOTES: Potentially large tubers are edible.
NATURAL RANGE: Mexico
REFERENCES: Brücher 1989, Correll 1962, Zeven and de Wet 1982

Solanum vestissimum Dunal
FAMILY: Solanaceae (nightshade or potato)
SPANISH: lulo de la tierra fría, toranja, tumo
USES/NOTES: Hairy fruits are difficult to eat, but their juice is of good quality.
NATURAL RANGE: Andean Colombia and Venezuela
REFERENCES: Facciola 1990, Heiser 1985, Kermath (notes), Martin *et al.* 1987

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Solanum wendlandii Hook.f.
FAMILY: Solanaceae (nightshade or potato)
ENGLISH: Costa Rican nightshade, divorce-vine, marriage-vine, privy-vine
SPANISH: ixtan, kishtan
USES/NOTES: Young greens are used as a potherb in cooking, though also reported as poisonous.
NATURAL RANGE: Southern Mexico and Central America
REFERENCES: Adams 1972, Breedlove 1986, Child 1985, D'Arcy 1987a, Molina 1975, Perkins and Payne 1978

Solidago canadensis L. [also *S. nana* Nutt.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Canada goldenrod
USES/NOTES: Seeds have been eaten by Amerindians and leaves are used as tea. Also the source of *Canada goldenrod oil*.
NATURAL RANGE: Eastern North America
REFERENCES: Marcin 1983, Uphof 1968, Yanovsky 1936

Solidago missouriensis Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: goldenrod, Missouri goldenrod
USES/NOTES: Leaves have been a minor food source of the Hopi, added to salads or cooked. Leaves and flowers are made into tea.
NATURAL RANGE: Central North America, widespread
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Kindscher 1987, Kirk 1970

Solidago odora Aiton and *S. odora* subsp. *chapmanii* (A.Gray) Semple
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: anise-scented goldenrod, anisescented goldenrod, mountain tea, plumero, sweet goldenrod
SPANISH: plumero amarillo, vara de oro, vara de san josé
USES/NOTES: Dried infructesences and leaves, with the smell and flavor of anise (*Illicium verum*) or licorice (*Glycyrrhiza glabra*), are brewed into tea. The nearly odorless variety *S. odora* subsp. *chapmanii*, is not favored for tea, though it too can be used similarly.
NATURAL RANGE: Eastern North America from eastern Canada and New Hampshire to Florida, Texas, Oklahoma, and Missouri
REFERENCES: Bailey Hortorium 1976, Gibbons 1962, Harris 1972, Peterson 1977, Tull 1978, Uphof 1968

Solidago spectabilis (D.C.Eaton) A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: basin goldenrod, Nevada goldenrod, showy goldenrod
USES/NOTES: Seeds are edible.

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NATURAL RANGE: Western U.S., perhaps into northwestern Mexico
REFERENCES: CONABIO, Yanovsky 1936

Sonchus oleraceus (L.) L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: annual sow thistle, common sow thistle, hare's lettuce, milkweed, milky tassel, sow thistle
PORTUGUESE: chicória-brava, serraia, serralha, serralha-brava, serralha-lisa
SPANISH: borraja, cerraja, cerraja grande, diente de león, diente de león lechoso, endibia, endivia, khanachu, lechuga montés, llampu-cajana, llampu-khana, serraja, serraja lechosa, upa khisa
USES/NOTES: Leaves may be eaten as a vegetable or used as fodder. Juice of the plant is used to treat digestive tract ailments.
NATURAL RANGE: Mediterranean Eurasia, widely naturalized
REFERENCES: Duke 1986, Duke 1992, Franquemont *et al.* 1990, Guia Rural 1990, Leung 1961, Soukup 1970, Sturtevant 1972, Usher 1974, von Reis Altschul 1973

Sophora nuttalliana B.L.Turner [syn. *S. sericea* Nutt.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: silky sophora, Nuttall's sophora, white loco, white sophora
SPANISH: frijolillo, sófora
USES/NOTES: Sweet roots were a delicacy of the Pueblo people.
NATURAL RANGE: Central and southern U.S. from South Dakota and Wyoming to Arizona and Texas and into northern Mexico
REFERENCES: Uphof 1968, USDA-ARS, Yanovsky 1936

Sorbus americana Marshall
FAMILY: Rosaceae (rose)
ENGLISH: American mountain ash, dogberry, mountain ash, roundberry
USES/NOTES: Berries are eaten mainly in jams and jellies and are made into wine.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Jones 1939, Jones 1953, Kermath (notes), Wright 1981

Sorbus aucuparia L.
FAMILY: Rosaceae (rose)
ENGLISH: European mountain ash, quickbeam, rowan, rowanberry, Russian mountain ash
PORTUGUESE: sorva, sorveira-brava
SPANISH: amargoso, serbal, serbo

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USES/NOTES: Several cultivars are grown for their berries, eaten mainly in jams and jellies or used in liqueurs and ketchup. Leaves and flowers are added to tea.
NATURAL RANGE: Eurasia
REFERENCES: de Gámez 1973, Facciola 1990, Houaiss 1982, Johns and Stevenson 1985, Mabberley 1987, Uphof 1968, Zeven and de Wet 1982

Sorbus decora (Sarg.) C.K.Schneid.
FAMILY: Rosaceae (rose)
ENGLISH: dogberry, mountain ash, northern mountain ash, showy mountain ash
USES/NOTES: Scarlet berries, rich in iron and vitamin C, are eaten cooked or preserved and are made into wine.
NATURAL RANGE: Northeastern North America from northeastern Iowa to Newfoundland
REFERENCES: Facciola 1990, Peterson 1977, Jones 1939, Jones 1953, Wright 1981

Sorbus domestica L.
FAMILY: Rosaceae (rose)
ENGLISH: service tree, sorb apple
USES/NOTES: Berries are eaten or made into a distilled alcoholic cider.
NATURAL RANGE: Mediterranean region
REFERENCES: Bianchini and Corbeta 1976, Mabberley 1987, Simmons 1972, Uphof 1968

Sorbus scopulina Greene
FAMILY: Rosaceae (rose)
ENGLISH: cascade mountain ash, western mountain ash
USES/NOTES: Berries are eaten and made into wine.
NATURAL RANGE: Western North America from southern Alaska to northern California, to North Dakota, to New Mexico
REFERENCES: Facciola 1990, Kirk 1970, Medsger 1939

Sorbus sitchensis M.Roem.
FAMILY: Rosaceae (rose)
ENGLISH: Sitka mountain ash, Pacific mountain ash, western mountain ash
USES/NOTES: Berries are eaten and made into wine.
NATURAL RANGE: Coastal Western North America from southern Alaska to Washington and inland in moist higher elevations in western Alberta, Idaho, western Montana, Oregon, and northern California
REFERENCES: Facciola 1990, Hitchcock and Cronquist 1973, Hultén 1968, Turner and Szczawinski 1979, USDA-NRCS

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Sorghum bicolor (L.) Moench [syn. *S. vulgare* Pers., *Andropogon sorghum* (L.) Brot., *Holchus sorghum* L.] and *S. arundinaceum* (Desv.) Stapf [syn. *S. bicolor* subsp. *arundinaceum* (Desv.) de Wet & J.R.Harlan]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: African millet (black-hulled white var.), black-hulled white kafir corn, broom corn, cane sorghum, Chinese sugarcane, durra, Egyptian millet, great millet, Guinea corn, Indian millet, Jerusalem corn, kaffir corn, kafir corn, milo, red kafir corn sorghum, red sorghum, sorgo, sweet sorghum, white kafir corn
PORTUGUESE: alpista (subsp. *arundinaceum*), milocolo, milho-vermelho, milho-zaburro, milhozaburro-vermelho, milho-zaburro-vermelho, sorgo, sorgo-vermelho
SPANISH: alboroto, alcandia, caña dulce, challu, durra, durrá, escoba, escoba millo, maicillo, maíz de Guinea, maíz guineo, maíz millo, maíz morocho, mijo, mil, millo, milo, panizo moruno, saina, sorgo, sorgo azucarado, sorgo escobero, sorgo forregero, trigo
USES/NOTES: Seeds are eaten and stems (or canes) contain sweet sap that is made into syrup, molasses, or alcoholic beverages. Also grown as a forage crop.
NATURAL RANGE: Nile Valley (Ethiopia or Sudan)
REFERENCES: Anderson and Martin 1949, Bourke *et al.* 1987, Duke 1986, Facciola 1990, Georgeson 1896, Guia Rural n.d., OAS 1973, Purseglove 1972, Torkelson 1996, UFA/NYBG, Usher 1974

Sorocea guilleminiana Gaudich. and *S. muriculata* Miq.
FAMILY: Moraceae (mulberry)
PORTUGUESE: guariúba, inharezinho (*S. muriculata*), jaca-brava-pequena (*S. guilleminiana*), pama (*S. muriculata*)
USES/NOTES: Fruit is eaten by Amazonian forest dwellers.
NATURAL RANGE: Amazonia
REFERENCES: Anderson and Posey 1989, Boom 1989, Kainer and Duryea 1992, UFA/NYBG

Sparganium eurycarpum Engelm.
FAMILY: Sparganiaceae (bur reed)
ENGLISH: giant bur reed
USES/NOTES: Sweet tubers have been eaten by Amerindians.
NATURAL RANGE: Northern North America
REFERENCES: Bailey Hortorium 1976, Uphof 1968, Yanovsky 1936

Spathiphyllum friedrichsthalii Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: peace lily

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SPANISH: bandera blanca, flor de chile, güinay, güisnay, hoja cuyamel, huisnay, ina ulu (Kuna), ina ulu dummat (Kuna), kuama (Miskito), monja blanca, niño en cuna, petaquira norteña, ribarbol, wamuká
USES/NOTES: Young inflorescence is eaten cooked.
NATURAL RANGE: Southern Mexico through Central America to Colombia
REFERENCES: Coe 1994, CONABIO, Grijalva 2005, Gupta *et al*. 2014, MBG-Tropicos, Pérez Ramírez *et al*. 2012, Plowman 1969, Standley 1931

Spathiphyllum phryniifolium Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: busnay
SPANISH: busnay, cuna de moisés, gusnay, huisnay
USES/NOTES: Tender green shoots, inflorescences, very young leaves, and ripe spadices are eaten cooked, and are sold in markets.
NATURAL RANGE: Nicaragua through Colombia
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Pérez Ramírez *et al*. 2012, Plowman 1969

Spergula arvensis L. [syn. *S. sativa* Boenn.]
FAMILY: Caryophyllaceae (carnation)
ENGLISH: corn spurry, spurry, toadflax
PORTUGUESE: esparguta, espérgula
SPANISH: maleza arvense
USES/NOTES: Oil is used in margarine and cheese. Also fed to animals.
NATURAL RANGE: Europe, naturalized in temperate regions
REFERENCES: Bailey Hortorium 1976, Guia Rural n.d., Uphof 1968

Spergularia rubra (L.) J.Presl & C.Presl
FAMILY: Caryophyllaceae (carnation)
ENGLISH: sand spurry
PORTUGUESE: espérgula
USES/NOTES: Seeds are an emergency food.
NATURAL RANGE: Europe, naturalized in North America
REFERENCES: Bailey Hortorium 1976, Uphof 1968

Spinacia oleracea L.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: common spinach, epinard, spinach
PORTUGUESE: espinafre, espinafre-europeu, espinafre-japonês, orenção, orenço
SPANISH: espinaca
USES/NOTES: Leaves are the spinach of commerce, eaten cooked or in salads.

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NATURAL RANGE: Southwest Asia, probably Iran
REFERENCES: Facciola 1990, Guia Rural n.d., Guia Rural 1990, IBGE 1980, Schneider 1987, Yamaguchi 1983

Spiraea beauverdiana C.K.Schneid.
FAMILY: Rosaceae (rose)
ENGLISH: Alaska spiraea
USES/NOTES: Leaves are made into tea.
NATURAL RANGE: Northeastern Asia and Alaska
REFERENCES: Facciola 1990, Kunkel 1984

Spiraea pyramidata Greene
FAMILY: Rosaceae (rose)
ENGLISH: pyramid spiraea
USES/NOTES: Leaves, stems, and flowers are made into tea.
NATURAL RANGE: Northwestern North America
REFERENCES: Facciola 1990, Yanovsky 1936

Spondias dulcis Parkinson [syn. *S. cytherea* Sonn.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: ambarela, ambarella, golden apple, hog apple, Jew plum, Jew's plum, otaheite apple, Polynesian plum, sweet apple, Tahiti mombin, Tahitian quince, vi apple
PORTUGUESE: cajá-açu, cajá-manga, cajarana, taperebá-do-sertão
SPANISH: ambarella, cajá manga, cirial, ciruela, ciruela dulce, cítara, hobo de recimos, jobo, jobo de la India, jobo de las indias, jobo indio, juplón, mango jobo, manzana de oro, taperiba, tapisho, yuplón
USES/NOTES: Fruits are consumed fresh, juiced, in ice cream, as jam, or in *chutney*, unripe fruits are eaten pickled, and leaves are eaten or used as a meat tenderizer. *Spondias dulcis* Forster is an illegitimate name.
NATURAL RANGE: Polynesia, introduced widely in the tropics
REFERENCES: Bourke *et al*. 1987, Brako and Zarucchi 1993, Campbell 1984, Cavalcante 1991, Duke and Vásquez 1994, Guia Rural n.d., IBGE 1980, Mabberley 1987, Martin *et al*. 1987, Morton 1987a, OAS 1973, Omawale 1973, Vásquez and Gentry 1989, Will 1991

Spondias macrocarpa Engl. [treated as a synonym of *S. purpurea* L. by MBG-Tropicos, but as a distinct species by Forzza]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: cajá-mirim, cajá-redondo, cajazeiro, taperibá-açu, taperibá-assu
USES/NOTES: Fruit pulp is edible. This taxon may actually refer to *S. purpuea* L.
NATURAL RANGE: Atlantic rainforest of eastern Brazil from southern Bahia to Rio de Janeiro

REFERENCES: Forzza 2010, Martin *et al*. 1987

Spondias mombin L. [syn. *S. cythera* Tussac, *S. lutea* L., *S. myrobalanus* L., *S. purpurea* var. *venulosa* Engl., *S. radlkoferi* Donn.Sm., *S. venulosa* (Engl.) Engl.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: golden apple, golden mombin, hog plum, Jamaica plum, jobo, plum bush, prune mombin, yellow mombin
PORTUGUESE: cajá, cajá-mirim, cajarana, cajazeira, cajó, taperebá
SPANISH: abal, abalá, azucaró, canajo, chacumo, ciruela, ciruela agria, ciruela amarilla, ciruela de la China, ciruela del monte, ciruela tronadora, ciruelo, cuajo, hobo, hobo blanco, hubo, hubus, jebo, jobo, jobo amarillo, jobo corronchoso, jocote, itahuba, marapa, obo, obos, shunga, shungu, sua, taperiba, tapishu sacha, ubo, ubo colorado, ubos, ushum, ushun, usiro, uvo
USES/NOTES: Widely cultivated for its soft, juicy, golf-ball sized, yellow fruits, which are consumed out of hand or used in juice, wine, liqueurs, and ice cream. Fruit, bark, and flowers are medicinal. Sweet fruits are also collected from wild trees in parts of its range.
NATURAL RANGE: Continental Neotropics, introduced widely in the tropics
REFERENCES: Bailey Hortorium 1976, Bourke *et al*. 1987, Brako and Zarucchi 1993, Brücher 1989, Cavalcante 1991, Duke 1986, Duke and Vásquez 1994, Gómez-Beloz 2002, Honychurch 1980, Justiniano *et al*. 2001, Kermath (notes), Mabberley 1987, Martin *et al*. 1987, Mowry *et al*. 1967, Naranjo 1991, OAS 1973, Popenoe 1974, Silva *et al*. 1977, Soukup 1970, Vásquez and Gentry 1989, von Reis Altschul and Lipp 1982, Will 1991

Spondias purpurea L. [syn. *S. myrobalanus* Jacq.]
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: chili plum (*S. purpurea* var. *lutea*), hog plum, Jamaica plum, mombin, purple mombin, red mombin, Spanish plum, Suriname plum
PORTUGUESE: cajá, cajá-mirim, cajazeiro, cirigüela, imbu, imbuzeiro, siriguela, sirigüela, taperebá
SPANISH: ajuela, canajo, chi abal, ciruela, ciruela agria, ciruela del país, ciruela campechana, ciruela mexicana, ciruela morada, ciruela morreña, ciruela roja, ciruelo, ciruelo campechano, ciruelo de coyote, ciruelo de país, cireulo rojo, hobo colorado, jobillo, jobo, jobo francés, jobo rojo, jocote, jocote de corona, jocote pitarrillo, ovita, ovito, ovo, ovo de Ibarra, ovo de la costa, pitarrillo, pitorillo, sua, tuxpana, tuxpana abal, ubos

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USES/NOTES: Generally dark, redish-purple fruits are eaten fresh, boiled, or preserved dried or in jellies. Chili plums (*S. purpurea* var. *lutea*) are yellow.
NATURAL RANGE: Mexico and Central America, now widespread in the tropics
REFERENCES: Adams 1972, Bailey Hortorium 1976, Barfod 1987, Bourke *et al.* 1987, Brücher 1989, Caballero 1992, Campbell 1984, Duke 1986, Guia Rural n.d., Koziol and Macía 1998, Mabberley 1987, Macía and Barfod 2000, Martin *et al.* 1987, Mowry *et al.* 1967, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Popenoe 1974, Rodrigues 1979, Soukup 1970, von Reis Altschul 1973, Will 1991, Williams and Williams 1969

Spondias tuberosa Arruda
FAMILY: Anacardiaceae (cashew or poison ivy)
ENGLISH: hog plum
PORTUGUESE: ambo, cajazinho, cajá-umbu, caya, imbu, imburando-de-cambão, imbuzeiro, taperebá, umbá, umbu, umbuzeiro
SPANISH: imbú, jobo, mombín
USES/NOTES: Fruit pulp is consumed fresh, preserved in jellies and sweet pastes, in desserts, juiced, and made into beer. Roots also are edible. Fruit and leaves are medicinal and fed to cattle.
NATURAL RANGE: Caatinga vegetation of eastern and northeastern Brazil from northern Minas Gerais in the south of its range to Maranhão in the north
REFERENCES: Brücher 1989, Forzza 2010, Guia Rural n.d., IBGE 1980, Kermath (notes), Martin *et al.* 1987, Morton 1987a, Rehm and Espig 1991, Starr Virtual Herbarium, Uphof 1968

Sporobolus airoides (Torr.) Torr.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: alkali sacaton, alkali sacaton grass
SPANISH: cresta de gallo, zacate alcalino, zacate de agua, zacatón, zacatón alcalino
USES/NOTES: Tiny seeds are cooked and eaten as mush.
NATURAL RANGE: Mexico from Oaxaca north to British Columbia and North Dakota
REFERENCES: CONABIO, Correll and Johnston 1970, Doebley 1984, Fernald 1950, Yanovsky 1936

Sporobolus cryptandrus (Torr.) A.Gray
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: sand dropseed
SPANISH: zacate encubierta, zacatón arenoso, zacatón desgranador
USES/NOTES: Tiny seeds were eaten by Amerindians.

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NATURAL RANGE: Central and northern Mexico, nearly all of the contiguous states of the U.S., and most of temperate Canada
REFERENCES: CONABIO, Crowhurst 1972, Kindscher 1987, Mabberley 1987, Uphof 1968, USDA-NRCS, Yanovsky 1936

Sporobolus flexuosus (Thurb. ex Vasey) Rydb.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: mesa dropseed
SPANISH: zacatón, zacatón de los médanos, zacatón flexible
USES/NOTES: Amerindians ate the seeds.
NATURAL RANGE: Southwestern U.S. and northern Mexico including Baja California, Sonora, Durango, Chuihuahua, and Coahuila, and a population in Veracruz
REFERENCES: CONABIO, Uphof 1968, USDA-NRCS, Yanovsky 1936

Stachys byzantina K.Koch [syn. *S. lanata* Jacq. *nom. illeg.*]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: lamb's ear, woolly hedgenettle
PORTUGUESE: lambari, lambarizinho, peixinho, peixinho-da-horta, sálvia-peludo
USES/NOTES: Leaves are prepared as juice and may be used in cooked dishes such as soups and with eggs.
NATURAL RANGE: Turkey to Iran, widely cultivated and naturalized in places including Ecuador
REFERENCES: MAPA-Brasil 2010, MBG-Tropicos

Stachys floridana Shuttlew. ex Benth.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: betony, Florida betony, Florida hedgenettle, hedge nettle
USES/NOTES: White tubers are edible.
NATURAL RANGE: Southeastern U.S. to easternmost Texas, introduced in north-central California
REFERENCES: Black and Ruppert 1995, Calflora, Correll and Johnston 1970, Kermath (notes), Radford *et al.* 1968, Taylor 1998

Stachys hyssopifolia Michx. [syn. *S. hyssopifolia var. lythroides* (Small) J.B.Nelson]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: hyssop hedge-nettle, hyssopleaf hedge-nettle, hyssop-leaved hedge-nettle, Tallahassee hedge-nettle
USES/NOTES: Crisp white tubers are edible and of decent quality. Leaves reportedly are eaten as well.
NATURAL RANGE: Eastern U.S. from Massachusetts to northern Florida and Missouri, rare in many parts of its range
REFERENCES: Fernald 1950, Kunkel 1984, Peterson 1977, USDA-NRCS

Stachys palustris L.

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FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: marsh betony, marsh hedge-nettle, marsh woundwort, woundwort
USES/NOTES: White tubers and young shoots are eaten cooked in the western U.S. and Europe.
NATURAL RANGE: Europe, widely naturalized
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Kirk 1970, Mabberley 1987, Peterson 1977, Zarucchi 1998

Stachytarpheta cayennensis (Rich.) Vahl
FAMILY: Verbenaceae (verbena)
ENGLISH: blue rat's tail, blue snakeweed, bluetop, Brazilian tea, cayenne porterweed, cayenne snakeweed, cayenne vervain, dark-blue snakeweed, false verbena, nettleleaf porterweed, nettleleaf velvetberry, rattail, rough-leaf false vervain
PORTUGUESE: erva-do-sumidouro, gervão, gervão-roxo, gervão-urticante, rincão, rinchão, urgebão
SPANISH: alacrán, escoba, kachip-ujuu (Shuar), katip ujuk (Jívaro), nupak (Jívaro), ocollucuy sacha, pichana, piche de gato, rabo de gato, rabo de zorro, runa llama, sacha verbena, tatu ruguay, verbena de monte, verbena hú, verbena negra, verbena regional, verbena silvestre, yerbón
USES/NOTES: Stem tips are used like tea or as a spice. Infusions and teas also are used medicinally to treat a range of ailments including diabetes and malaria and as a purgative.
NATURAL RANGE: Neotropics from south-central Mexico to northern Argentina and portions of the Antilles, now widespread
REFERENCES: Ayala Flores 1984, BOLFOR 1996, CONABIO, Duke and Vásquez 1994, Facciola 1990, Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos, Molina 1975, Pérez-Arbeláez 1956, Renner *et al.* 1990, Silva *et al.* 1977, Soto and Vega 2011, UFA/NYBG, USDA-ARS, Van Feu n.d., Voeks 1997

Stachytarpheta indica (L.) Vahl [syn. *S. jamaicensis* (L.) Vahl] [MBG-Tropicos lists *S. jamaicensis* (L.) Vahl as a synonym of *S. indica* (L.) Vahl. The Plant List indicates that they are both accepted names.]
FAMILY: Verbenaceae (verbena)
ENGLISH: bastard verbain, blue porterweed, blue snakeweed, Brazilian tea, Indian snakeweed, Jamaica-vervain, Jamaican porterweed, Jamaican snakeweed, light-blue snakeweed, pale blue snakeweed, rabo de gato, rabo de zorro
PORTUGUESE: gervão-azul
SPANISH: verbena azul, verbena mansa
USES/NOTES: Leaves are used to make tea called *Brazilian tea* in places.

NATURAL RANGE: Central and southern peninsular Florida, the West Indies to Mexico and south to Brazil and Ecuador, now pantropical into favorable subtropical regions
REFERENCES: Díaz *et al.* 2006, Facciola 1990, Forzza 2010, Jørgensen and León-Yánez 1999, MBG-Tropicos, Molina 1975, Morton 1977, Oliveira *et al.* 2010, Soto and Vega 2011, USDA-ARS, Wunderlin *et al.* 2016

Stachytarpheta mutabilis (Jacq.) Vahl
FAMILY: Verbenaceae (verbena)
ENGLISH: coral porterweed, orange porterweed, pink rat tail, pink snakeweed, porterweed, red porterweed, red snakeweed
SPANISH: rabo de gato, rabo de zorro
USES/NOTES: Leaves reportedly can be used to meke tea.
NATURAL RANGE: Neotropics excluding Brazil
REFERENCES: Facciola 1990, Forzza 2010, Molina 1975, Soto and Vega 2011, Steyermark *et al.* 1995

Stanleya pinnata (Pursh) Britton [also *S. elata* M.E.Jones]
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: Indian cabbage, prince's plume
USES/NOTES: Young leaves and stems are eaten after boiling several times to remove toxic levels of selenium. Seeds are ground into an edible mush.
NATURAL RANGE: Both species from Western U.S., *S. pinnata* from to Chihuahua and Coahuila, Mexico
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Hickman 1993, Kindscher 1987, Munz and Keck 1959, Uphof 1968

Staphylea trifolia L.
FAMILY: Staphyleaceae (bladdernut)
ENGLISH: American bladdernut, bladdernut
USES/NOTES: Seeds and seed oil are edible.
NATURAL RANGE: Central and eastern United States and southern Quebec and Ontario
REFERENCES: Facciola 1990, Gibbons and Tucker 1979, Yanovsky 1936

Stellaria media (L.) Vill.
FAMILY: Caryophyllaceae (carnation)
ENGLISH: chickenwort, chickweed, craches, maruns, winterweed
SPANISH: capiquí, hierba de los canarios, pamplina, quilloi-quilloi
USES/NOTES: Young leaves and stems are added to salads or cooked as a green when more mature. Seeds and flowers also are edible. A good source of vitamin C, if consumed raw or as juice.
NATURAL RANGE: Europe and Western Asia

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REFERENCES: Bourke *et al*. 1987, Facciola 1990, Harrington 1967, Harris 1972, Ladrio *et al*. 2013, Lowry 2014, Tomikel 1986, Tull 1978, Uphof 1968

Stenocereus alamosensis (J.M.Coult.) A.C.Gibson & K.E.Horak [syn. *Rathbunia alamosensis* (J.M.Coult.) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: cina, octopus cactus, Sonora organ cactus
SPANISH: boa constrictor, cina, muse, nacido, pitayo sina, sina, sinita, tasajo, tasajo de Sonora, xasaacoj
USES/NOTES: Globular, red, bitter fruits are eaten occasionally.
NATURAL RANGE: Western Mexico including Sonora, Sinaloa, and Nayarít
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Felger and Moser 1985, Shreve and Wiggins 1964

Stenocereus griseus (Haw.) Buxb. [syn. *Lemaireocereus deficiens* (Otto & A.Dietr.) Britton & Rose, *Lemaireocereus griseus* (Haw.) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: dagger cactus, Mexican organ pipe
SPANISH: cardón data, cardón guajiro, dato, pitaya, pitayo de mayo, yaraguey, yosú (Wayúu)
USES/NOTES: Spiny fruit's red to white pulp and stems are edible. Dried woody stems are used in house construction. Burned wood is used for fertilizer. Also grown as a living fence.
NATURAL RANGE: Coastal Venezuela and southern Caribbean islands from Curaçao to Trinidad
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Hoyas 1989, Kermath (notes), Martin *et al*. 1987, Villalobos *et al*. 2007

Stenocereus gummosus (Engelm.) Gibs. [syn. *Cereus gummosus* Engelm., *Lemaireocereus gummosus* (Engelm.) Britton & Rose, *Macheocereus gummosus* (Engelm.) Britton & Rose]
FAMILY: Cactaceae (cactus)
ENGLISH: creeping devil, dagger cactus, sour pitaya
SPANISH: pitahaya, pitahaya agria, pitajaya, pitaya agria
USES/NOTES: Red fruit's purple pulp is eaten fresh or made into wine and seeds are edible. Stem pulp is mashed and used as a fish poison. Also grown as a living fence.
NATURAL RANGE: Southwestern U.S. and northwestern Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, Lauri 2000, Nobel 1988, Nobel 1994, Uphof 1968

Stenocereus queretaroensis (F.A.C.Weber) Buxb. [syn. *Lemaireocereus queretaroensis* (Weber) Saff.]

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FAMILY: Cactaceae (cactus)
SPANISH: cardón pitayo, pitahaya, pitayo
USES/NOTES: Spiny fruit (to 8 cm long) of this tree-like cactus, is edible. Previously placed in the genus *Pachycereus.*
NATURAL RANGE: Central Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, Uphof 1968

Stenocereus stellatus (Pfeiff.) Riccob. [syn. *Lemaireocereus stellatus* (Pfeiff.) Britton & Rose]
FAMILY: Cactaceae (cactus)
SPANISH: joconostle
USES/NOTES: Spiny red fruit's pulp is edible.
NATURAL RANGE: Southern Mexico
REFERENCES: Bailey Hortorium 1976, Britton and Rose 1963, Facciola 1990, Martin *et al*. 1987.

Stenocereus thurberi (Engelm.) Buxb. [syn. *Lemaireocereus thurberi* (Engelm.) Britton & Rose, *Marshallocereus thurberi* (Engelm.) Backeb., *Pachycereus thurberi* (Engelm.) H.Bravo]
FAMILY: Cactaceae (cactus)
ENGLISH: organ-pipe cactus, sweet pitaya
SPANISH: aaqui (Mayo), chacha (Totonac), meullé (Guarijío), ool (Seri), pitahaya, pitahaya dulce, pitaya dulce, pitayo dulce
USES/NOTES: Globular greenish fruit's reddish pulp is consumed fresh, in desserts, or made into wine. Seeds are powdered and made into meal.
NATURAL RANGE: Southwestern U.S. and adjacent Mexico
REFERENCES: Britton and Rose 1963, CONABIO, Facciola 1990, Martin *et al*. 1987, Nobel 1988, Nobel 1994

Sterculia apetala (Jacq.) H.Karst. [syn. *S. chicha* A.St.-Hil. ex Turpin]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: French peanut, Panama tree
PORTUGUESE: axixá, castanha-do-maranhão, castanha-do-pará, chichá, sapote, xixá
SPANISH: anacagüita, anacahuita, árbol del bellote, bata (Tacana), bellota, camajonduro, camaruca, camoruco, capera, cascaito, castaña, castaño, chichá, comoruco, maní, mano de león, mulato, nanquirrior, Panamá, pepetaca, pepeteca, petaca, puscalan (Quichua), sujo, tepetaca
USES/NOTES: Red fruiting carpels contain grayish-black seeds that are eaten toasted. Seeds also are an industrial oil source.
NATURAL RANGE: Central and southern Mexico, Central America, humid tropics of Colombia and Venezuela, and Amazonian Brazil, Ecuador and Peru, widely cultivated and naturalized in places

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REFERENCES: Adams 1972, Amaral *et al.* 1997, CONABIO, Duke 1986, Forzza 2010, Hoyas 1989, Martin *et al.* 1987, OAS 1973, Rodríguez Martínez 1987, MBG-Tropicos, Menninger 1987, USDA-ARS, von Reis Altschul and Lipp 1982, Williams 1981

Stetsonia coryne (Salm-Dyck) Britton & Rose [syn. *Cereus chacoanus* Vaupel, *Cereus coryne* Salm-Dyck]
FAMILY: Cactaceae (cactus)
ENGLISH: Argentine toothpick, Argentine toothpick cactus, toothpick cactus
SPANISH: cardón, cardón grande, cardón del valle, cardones, ištá'k, tuna
USES/NOTES: Tart, lemon-tasting pale yellow fruit of this potentially large, much branched columnar arborescent cactus is eaten fresh, dried, in sweets, in beverages, or cooked with fish or meat and other dishes in the Gran Chaco. Rotting stem is also a honey source. The plant contains small amounts of mescaline. The species is of conservation concern.
NATURAL RANGE: Greater Gran Chaco region of northern Argentina, Bolivia, and Paraguay
REFERENCES: Arenas and Scarpa 1999, Foster 1958, Killeen *et al.* 1993, López *et al.* 1987, MBG-Tropicos, Serrano and Terán 2000, Toledo and Molina 2012

Stevia rebaudiana (Bertoni) Bertoni
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: candyleaf, stevia, stevice, sweet herb, sugar leaf, sweet herb of Paraguay, sweet leaf, sweet leaf of Paraguay, sweetleaf
PORTUGUESE: reva-adocicada, erva-doce, estévia, stévia
SPANISH: caá-ehé, estévia, kaá-ehé
USES/NOTES: Leaves of this perennial herb have long been used as a sweetener. Historically, Guaraní people chewed the leaves or added them to foods and beverages, especially mate tea (from *Ilex paraguariensis*). Leaves contain *stevioside*, a diterpene glycoside, that is up to 300 times sweeter than sucrose. Extract is now being used in herbal tea blends and as a low calorie, alternative natural sweetener.
NATURAL RANGE: Mato Grosso do Sul, Brazil/Paraguay border region
REFERENCES: Forzza 2010, Guia Rural n.d., Kermath (notes), Morton 1976a, OAS 1973, Souza Brito and Souza Brito 1996, Uphof 1968, USDA-ARS

Stevia serrata Cav.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: sawtooth candyleaf, sawtooth, sawtooth stevia
SPANISH: burrillo, chile burro, cola de borrego, contreraña, esculcona, flor de cedazo, hierba del burro, kasnir bhai, kasnir

pbai, oreja de coyote, manto de san josé, requezón, romínowa, santa maría blanca, servilleta, sharharakua, tzarracua tsitsiki, verbena
USES/NOTES: The Rarámuri (Tarahumara) people of north-central Mexico add prepared leaves as a catalyst during the preparation of *tesgüino* (or *teswino*), an alcoholic beverage based on maize (*Zea mays*), to "strengthen" the beverage.
NATURAL RANGE: Southern Texas, New Mexico, and Arizona through most of Mexico, except the Yucatán, Central America, Colombia and Ecuador
REFERENCES: Bye 1985, CONABIO, Correll and Johnston 1970, Grashoff 1976, Jørgensen and Ulloa Ulloa 1994, Kleinman n.d., MBG-Tropicos, Pennington 1963, Torres n.d., Turner 1997, USDA-ARS, USDA-NRCS, Vibrans n.d.

Streptopus amplexifolius (L.) DC.
FAMILY: Liliaceae (lily)
ENGLISH: clasping twistedstalk, clasping-leaved twisted-stalk, claspleaf twistedstalk, liverberry, twistedstalk, white mandarin, wild cucumber
USES/NOTES: Round to oval 1-1.5cm long yellow to red berries, shoots, and roots are eaten raw or cooked and reportedly taste like cucumbers.
NATURAL RANGE: North America
REFERENCES: Gibbons and Tucker 1979, Yanovsky 1936

Streptopus lanceolatus (Aiton) Reveal [syn. *S. roseus* Michx.]
FAMILY: Liliaceae (lily)
ENGLISH: liverberry, rose mandarin, rose twistedstalk, rosybells, scootberry
USES/NOTES: Young leaves and shoots, with the flavor of a cucumber, are eaten in salads. Fruits may be eaten in moderation.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Peterson 1977

Stromanthe macrochlamys (Woodson & Standl.) H.A.Kenn. & Nicolson [syn. *Calathea macrochlamys* Woodson & Standl.]
FAMILY: Marantaceae (arrowroot)
SPANISH: cola de pescado, hoja de piedra, tompimil, tonpimil
USES/NOTES: Leaves are used to wrap tamales while they are steamed inparting a mild flavor to the maize masa. Ibarra-Manríquez *et al.* 1997 indicate that the leaves are used as a spice, although it may be that thhe wrapping of tamales is the context for the "spice" characterization. Leaves are sold in local markets of Veracruz, Mexico.
NATURAL RANGE: Southern Mexico, Guatemala, Honduras, Panama, and northern and west-central Colombia

REFERENCES: CONABIO, Ibarra-Manríquez *et al.* 1997, Lascurain Rangel 1995, MBG-Tropicos

Stromanthe sp.
FAMILY: Marantaceae (arrowroot)
SPANISH: kai (Pumé)
USES/NOTES: Venezuela's Pumé people pound the taproots then add them to fish soup as a starch source.
NATURAL RANGE: Southern Venezuela
REFERENCES: Gragson 1997

Strychnos panamensis Seem.
FAMILY: Loganiaceae (butterfly-bush)
SPANISH: chicoloro, papera de mono
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Southern Mexico through Central America to Peru and the Guianas
REFERENCES: Balick and Arvigo 2015, Berlingeri G. *et al.* 2012, MBG-Tropicos

Strychnos spinosa Lam.
FAMILY: Loganiaceae (butterfly-bush)
ENGLISH: kaffir orange, natal orange, wood orange
PORTUGUESE: maboqueiro
USES/NOTES: Fruit pulp is edible, though seeds are poisonous. Leaves are added to soups to impart a tart flavor. The genus is a commercial source of the toxin strychnine, used in rat poisons.
NATURAL RANGE: Tropical southern Africa and Madagascar, rarely cultivated in the Americas, naturalized in Florida
REFERENCES: Facciola 1990, Kermath (notes), Wunderlin 1998

Stuckenia pectinata (L.) Börner [syn. *Potamogeton pectinatus* L.]
FAMILY: Potamogetonaceae (pondweed)
ENGLISH: fennel pondweed, fennel-leaf pondweed, pondweed, ribbon weed, sago pondweed
FRENCH: potamot pectiné
PORTUGUESE: limo-mestre, rabo
SPANISH: lama, ocoshal de agua, piste, tripilla
USES/NOTES: Tubers are edible.
NATURAL RANGE: Nearly cosmopolitan in brackish or limy waters of the U.S. and Canada, southern South America (Argentina, Chile, Uruguay, and southernmost Brazil), portions of the Andean highlands north of Chile and Argentina (Bolivia, Peru, and Ecuador), Africa, and Eurasia
REFERENCES: Bailey Hortorium 1976, Forzza 2010, Harrington 1967, MBG-Tropicos, USDA-ARS

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Suaeda linearis (Elliott) Moq.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: annual seepweed, edible blight, sea blight, southern sea blight
USES/NOTES: Young leaves and stem tips are eaten cooked and are of good food quality.
NATURAL RANGE: Eastern U.S. coast from Maine to Texas, eastern coastal Mexico, and the northern Antilles from the Virgin Islands to The Bahamas
REFERENCES: CONABIO, MBG-Tropicos, Nellis 1994, USDA-NRCS

Suaeda nigra (Raf.) J.F.Macbr. [syn. *S. ramosissima* (Standl.) I.M.Johnst., *Dondia ramosissima* Standl.], *S. californica* S.Watson [syn. *Dondia californica* (S.Watson) A.Heller], and *S. calceoliformis* (Hook.) Moq.
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: bush seepweed, California sea-blite (*S. californica*), horned sea blite (*S. calceoliformis*), Mojave sea-blite, Pursh seepweed (*S. calceoliformis*)
SPANISH: jaujá, quelite salado, romerito, romeritos, saladilla (*S. torreyana*), sosa
USES/NOTES: Pima people ate the salty leaves cooked. Seeds also are edible. *S. nigra* may include *S. suffrutescens* S.Watson and *S. torreyana* S.Watson.
NATURAL RANGE: *S. nigra* from West-central Canada, western U.S. from North Dakota to Washington, southern California, and Texas, and northern Mexico from Baja California to Nuevo León and south to Puebla, *S. californica* from southern California and the Baja Peninsula, *S. calceoliformis* from the southwestern U.S.
REFERENCES: CONABIO, MBG-Tropicos, Uphof 1968, USDA-NRCS, Yanovsky 1936

Suaeda suffrutescens S.Watson [syn. *Dondia suffrutescens* (S.Watson) A.Heller] [perhaps synonym of *S. nigra* (Raf.) J.F.Macbr.]
FAMILY: Amaranthaceae (amaranth or pigweed), previously Chenopodiaceae (goosefoot)
ENGLISH: desert seepweed
SPANISH: quelite salado
USES/NOTES: Leaves are eaten boiled or in salads.
NATURAL RANGE: Arizona, southern California, Baja California (Isla de San Benito), and north-central Mexico from Zacatecas to the U.S. border
REFERENCES: CONABIO, Uphof 1968, Yanovsky 1936

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Subpilocereus russelianus (Otto) Backeb. [syn. *Cephalocereus russellianus* Rose, *Cereus fricii* Backeb., *Pilocereus russelianus* (Salm-Dyck) Rumpler]
FAMILY: Cactaceae (cactus)
SPANISH: cardón peludo
USES/NOTES: White pulp of the pinkish fruit is edible.
NATURAL RANGE: Northern Colombia and Venezuela
REFERENCES: Britton and Rose 1963, Hokche *et al*. 2008, Martin *et al*. 1987

Swinglea glutinosa (Blanco) Merr. [syn. *Chaetospermum glutinosum* (Blanco) Swingle, *Limonia glutinosa* Blanco, *Feronia ternata* Blanco]
FAMILY: Rutaceae (citrus or rue)
ENGLISH: malakabuyan, taboc, tabog
USES/NOTES: Fruit peel is candied and fruit juice is medicinal or used to repel ticks.
NATURAL RANGE: Luzon, Philippines
REFERENCES: Bailey Hortorium 1976, Bird and Heinlein n.d., Usher 1974

Syagrus amara (Jacq.) Mart. [syn. *Rhyticocos amara* (Jacq.) Becc.]
FAMILY: Arecaceae Palmae (palm)
ENGLISH: coco nain, moca palm, mocho, overtop palm, yattahou
SPANISH: mocho
USES/NOTES: Fruit pulp is made into juice and sap is made into wine.
NATURAL RANGE: Eastern Lesser Antilles
REFERENCES: Henderson *et al.* 1995, Jones 1995, Mabberley 1987, Martin *et al*. 1987

Syagrus botryophora (Mart.) Mart. [syn. *Arecastrum romanzoffianum* var. *botryophora* (Mart.) Becc., *Cocos botryophora* Mart.]
FAMILY: Arecaceae Palmae (palm)
ENGLISH: pati queen palm
PORTUGUESE: baba-de-boi, coco-de-cachorro, coco-de-sapo, gerivá, pati, patioba, pindó, pindoba-do-sul
USES/NOTES: Seeds are an edible oil source.
NATURAL RANGE: Central coastal Brazil from Sergipe in the north through Bahia to Espírito Santo and Minas Gerais
REFERENCES: Forzza 2010, Henderson *et al.* 1995

Syagrus cardenasii Glassman
FAMILY: Arecaceae Palmae (palm)
SPANISH: corocito, coroso, saro
USES/NOTES: Edible mesocarp tastes like a pineapple.
NATURAL RANGE: Central Bolivia
REFERENCES: Henderson *et al.* 1995, MBG-Tropicos

DRAFT

Syagrus cocoides Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: jatá, piririma
SPANISH: piririma
USES/NOTES: Seeds are the source of the edible oil known as *piririma* oil.
NATURAL RANGE: Pre-Amazonian Cerrado and much of Amazonian Brazil to southern Guyana
REFERENCES: Anderson and Posey 1989, Forzza 2010, Henderson *et al.* 1995, Uphof 1968

Syagrus comosa (Mart.) Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: baba-de-boi, babão, catolé, catolezinha, coco-catolé, coqueiro-catolé, garioba, garioba-catolé, garioba-comum, garioba-da-serra, garioba-do-campo, gariroba, gariroba-catolé, gariobinha, gariobinha-do-cerrado, guariroba, guariroba-do-campo, gueiroba, jerivá, palmito-amargoso, woredjwô (Kayapó)
USES/NOTES: Fruit pulp and heart are eaten. Edible oil is extracted from the fruit.
NATURAL RANGE: Eastern Amazonian Bolivia, Brazilian Cerrado to eastern Amazonian savanas of Tocantins and Pará and pre-Amazonian Maranhão
REFERENCES: Anderson and Posey 1989, Forzza 2010, González-Pérez *et al.* 2012, Henderson *et al.* 1995, IBGE 1980, MBG-Tropicos

Syagrus coronata Mart. [syn. *Cocos coronata* Mart.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: licuri palm, licury palm, oricuri palm, ouricury palm, uricury wax palm
PORTUGUESE: adicuri, alicuri, aracui, aracuri, aribury, aricui, aricuri, ariri, aruuri, butiazeiro, butua, coco-cabeçudo, coqueiro-cabeçudo, coqueiro-dicori, coquinho-do-sertão-brasileiro, dicori, dicuri, iricuri, licuri, nicori, nicori-iba, nicuri, nicuri-de-caboclo, nicury, ouricuri, ouricuru, palmeira-sertaneja, uricuri, uriricuri, urucuri, ururucuri
SPANISH: licuri
USES/NOTES: Seeds, sweet mesocarp, and heart are eaten, seeds are the source of *ouricuru palm oil* used in margarine, ground seeds are added to flour, pith is added to breads, and leaves are the source of a wax similar to *carnaúba* (*Copernicia prunifera*).
NATURAL RANGE: Central, coastal Brazil
REFERENCES: Accorsi *et al.* n.d., Henderson *et al.* 1995, Howes 1940, IBGE 1980, León 1987, Mabberley 1987, Uphof 1968, Uhl and Dransfield 1987

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Syagrus deflexa Noblick and Lorenzi
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: acumã-branco, coquinho-da-serra, coquinho-de-licuri, coquinho-do-cerrado, licuri-da-serra, licurizinho-da-serra, paia-de-licuri, paia-de-nicuri
USES/NOTES: Seeds, mesocarp, and heart are eaten, seeds are the source of edible oil.
NATURAL RANGE: *Cerrados* of Goiás, Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, Martins *et al.* 2014

Syagrus flexuosa (Mart.) Becc. [syn. *S. campestris* (Mart.) H.Wendl., *S. urbaniana* (Dammer) Becc., *Cocos campestris* Mart., *C. flexuosa* Mart., *C. flexuosa* var. *cataphracta* Mart., *C. flexuosa* var. *densiflroa* Mart., *C. urbaniana* Dammer]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: acum palm
PORTUGUESE: acumã, coco-babão, coco-de-campo, coqueiro-do-campo
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Central western and southeastern Brazil
REFERENCES: Henderson *et al.* 1995

Syagrus inajai (Spruce) Becc. [syn. *Cocos inajai* (Spruce) Trail, *Maximiliana inajai* Spruce]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: inaja palm
PORTUGUESE: curuá-rana, inajá-y, inajaí, jareua, jarevá, marark'y, pirima, piririma, pupunharana, pupunha-brava, pupunha-de-porco
USES/NOTES: Martin *et al.* claim the fruit pulp to be edible, Silva *et al.* claim otherwise.
NATURAL RANGE: Eastern Amazonian Brazil to Manaus and the Guianas
REFERENCES: Henderson 1995, Henderson *et al.* 1995, Martin *et al.* 1987, MBG-Tropicos, Silva *et al.* 1977

Syagrus oleracea (Mart.) Becc.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: catolé palm
PORTUGUESE: catolé, coco-catolé, coqueiro-amargoso, coqueiro-guariroba, garioba-verdadeira, gariroba, gariroba-verdadeira, guariroba, gueiroba, gueirova, gueroba, pati-amargosa
USES/NOTES: Similar to *S. coronata*, fruits and somewhat bitter heart are edible.
NATURAL RANGE: Central-western and eastern Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, Martins *et al.* 2014

Syagrus petraea (Mart.) Becc. [syn. *Cocos petraea* Mart.]
FAMILY: Arecaceae Palmae (palm)

PORTUGUESE: acumã-rasteira, ariri, guriri, coco-de-vassoura, indaiá-do-campo, indaiá-rasteiro
SPANISH: cocorito, guriri, palma de las rocas, palmera enana
USES/NOTES: Fruit pulp is a beverage source and the sap is fermented to make wine.
NATURAL RANGE: Planalto region of central Brazil to eastern Bolivia and eastern Paraguay, though Forzza states that it does not occur in Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, MBG-Tropicos

Syagrus picrophylla (Mart.) Becc. [possibly conspecific with *S. oleracea*]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: lent coconut
PORTUGUESE: babão, catolé, catulé, coco-amargoso, coco-babão, coco-catolé, coco-da-quaresma, coco-de-quaresma, coco-de-quarta, coco-quaresma, licuri, pati
USES/NOTES: Cinnamon to orange-brown fruit is edible.
NATURAL RANGE: Atlantic coastal forest (Mata Atlântica) of Espírito Santo, Minas Gerais, and Rio de Janeiro of eastern Brazil
REFERENCES: Forzza 2010, Henderson *et al.* 1995, IBGE 1980, Noblick 1991

Syagrus romanzoffiana (Cham.) Glassman [syn. *Arecastrum romanzoffianum* (Cham.) Becc., *Cocos australis* Mart., *Cocos plumosa* Lodd. ex Hook.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: queen palm, Romanzoff coco palm
PORTUGUESE: baba-de-boi, gerivá, guariroba, jarobá, jeribá, jerivá
SPANISH: chirivá, palmera plumosa, pindó
USES/NOTES: Mesocarp is edible and a sago starch and flour source, and hearts are eaten as a vegetable. Cold-hardy palm is cultivated widely as an urban landscape palm in tropical and subtropical regions.
NATURAL RANGE: Southeastern and southern Brazil and adjacent areas of eastern Paraguay, northern Argentina, and northeastern Uruguay, with possible disjunct populations in eastern Bolivia
REFERENCES: Balée 1992, Forzza 2010, Henderson *et al.* 1995, Kermath (notes), López *et al.* 1987, Mabberley 1987, Maixner 1977/78, Martínez-Crovetto 1965, Uphof 1968

Syagrus rupicola Noblick and Lorenzi
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: catolé, catolé-rasteiro, catolé-da-serra, catolezinho, coquinho-catolé, coquinho-da-serra, licuri-de-raposa, palmeira-da-pedra

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USES/NOTES: Mesocarp, seed, and heart are eaten.
NATURAL RANGE: Goiás, Brazil
REFERENCES: Forzza 2010, Henderson *et al*. 1995, Martins *et al*. 2014

Syagrus schizophylla Mart. [syn. *Cocos schizophylla* (Mart.) Glassman]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: arikury palm
PORTUGUESE: alicuri, aricuri, aricuriroba, ariri, licurioba, nicuri, ouricuri
SPANISH: palmera de la reina
USES/NOTES: Sweet mesocarp is eaten.
NATURAL RANGE: Atlantic coastal forest (Mata Atlântica) of Alagoas, Bahia, Espírito Santo, Pernambuco, and Sergipe, northeastern Brazil
REFERENCES: Henderson *et al*. 1995, IBGE 1980, Martin *et al*. 1987

Syagrus smithii H.E.Moore [syn. *Chrysallidosperma smithii* H.E.Moore]
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: catolé
SPANISH: coco, kuík, toókee
USES/NOTES: Greenish-brown to yellow, baseball-sized, ellipsoidal seeds are edible.
NATURAL RANGE: Amazonian Colombia and Peru, and western Amazonian Brazil
REFERENCES: Henderson 1995, Henderson *et al*. 1995

Syagrus vagans (Bondar) A.D.Hawkes [syn. *Cocos vagans* Bondar]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: wandering palm
PORTUGUESE: ariri, licurioba, licurioba-das-caatingas, pindoba
USES/NOTES: 2-3cm round fruit contains sweet pulp and a seed that yields an edible oil.
NATURAL RANGE: Arid regions of the Sertão of interior Bahia in northeastern Brazil
REFERENCES: Forzza 2010, Henderson *et al*. 1995, Martin *et al*. 1987

Symphonia globulifera L.f.
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
ENGLISH: boarwood, buckwax, hog doctor, hog-doctor tree, hog gum, hog-gum tree, k'han-leech (Maya)
PORTUGUESE: anani, ananim, ananiu, bulandi-amarelo, guanandi, oanani, olandi, olandim, pitá-de-lagoa, uanani
SPANISH: azufre caspi, brea, chimicua, chullachaqui, cerillo, leche maría, machare, manzana, navidad caspi, ohoru, ojoru, paramán, penka, peramán, peramancillo, varillo, waundera

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USES/NOTES: 2cm long fruits are edible. Tree exudes an aromatic gum used for torches and like caulk to repair leaks in vessels and seal seems.
NATURAL RANGE: Neotropics, from southern Mexico and Hispaniola to humid tropical Brazil and Amazonian Bolivia, and tropical Africa
REFERENCES: Adams 1972, Bennett *et al.* 2001, CONABIO, Duke and Vásquez 1994, Forzza 2010, FUDENA, Gómez-Beloz 2002, Macfadyen 1837, Mostacedo and Uslar 1999, OAS 1973, Silva *et al.* 1977, Starr Virtual Herbarium, USDA-ARS

Symphytum officinale L. [also *S. asperum* Lepech.]
FAMILY: Boraginaceae (borage)
ENGLISH: comfrey
PORTUGUESE: confrei, confrey, consolda, consolda-do-cáucaso, consólida-maior, erva-do-cardeal
SPANISH: chuncu-chuncu, consólida, consuelda, sínfito, suelda consuelda
USES/NOTES: Young shoots are eaten like asparagus. Leaves and roots of *S. officinale* are edible, used in cosmetics, or fed to animals. Leaves of *S. asperum* are medicinal.
NATURAL RANGE: Europe, naturalized in the Americas
REFERENCES: Bourke *et al.* 1987, Guia Rural n.d., Guia Rural 1990, Jardim Botânico de Brasília 1990, Mabberley 1987, Soukup 1970

Symplocarpus foetidus (L.) Salisb. ex W.P.C.Barton
FAMILY: Araceae (arum or aroid)
ENGLISH: skunk cabbage
USES/NOTES: Roots are eaten fried, baked, or made into a bread. Leaves are eaten as a cooked vegetable.
NATURAL RANGE: Eastern North America from Minnesota and Iowa to eastern Canada and Virginia
REFERENCES: Plowman 1969, Uphof 1968, USDA-NRCS

Symplocos serrulata Humb. & Bonpl.
FAMILY: Symplocaceae (symplocos or sweetleaf)
SPANISH: azahar, azajar, palo yanoconas, papa de pava
USES/NOTES: Tree is cultivated for its edible fruit.
NATURAL RANGE: Colombia to Costa Rica from 2,000-3,000m
REFERENCES: Hanelt and IPGCPR 2001, Martin *et al.* 1987, MBG-Tropicos

Symplocos theiformis (L.f.) Oken [syn. *Alstonia theiformis* L.f.]
FAMILY: Symplocaceae (symplocos or sweetleaf)
ENGLISH: Bogotá tea, Mutis tea
SPANISH: palo blanco, pavas, simploco, té de Bogotá, té de Mutis, trompo, yerba del té

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USES/NOTES: Leaves and flowers are steeped in either cold or hot water to make tea-like beverages with stimulant and medicinal qualities in Colombia.
NATURAL RANGE: Highlands from 2500-3500m in Colombia and perhaps Ecuador, Bolivia and Central America
REFERENCES: Foster 1958, Mabberley 1987, MBG-Tropicos, von Reis Altschul and Lipp 1982

Symplocos tinctoria (L.) L'Hér.
FAMILY: Symplocaceae (symplocos or sweetleaf)
ENGLISH: horse sugar, sweetleaf
USES/NOTES: Sweetish, tart leaves may be chewed as a refreshment. Inner bark and leaves are a yellow dye source. The only species of the Symplocaceae in the U.S., *S. tinctoria* is also attractive for its fragrant, yellow flowers.
NATURAL RANGE: Eastern North America from Florida, to southeastern Canada, and Texas
REFERENCES: Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Gibbons and Tucker 1979, Nelson 1994, Taylor 1998

Synedrella nodiflora (L.) Gaertn.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
SPANISH: treinta nueces
USES/NOTES: Young leaves are eaten cooked in Indonesia, where the plant is called *babadotan lalaki*.
NATURAL RANGE: Neotropics, naturalized in Old World tropics
REFERENCES: Díaz *et al.* 2006, Facciola 1990, Mabberley 1987, Molina 1975, Renner *et al.* 1990

Syngonium neglectum Schott
FAMILY: Araceae (arum or aroid)
SPANISH: botellón, colomo, concunaria, contzontón (Zoque), iteu'sha (Cora), lengua de vaca
USES/NOTES: Ripe fruit is eaten fresh.
NATURAL RANGE: Central and southern Mexico, Belize, El Salvador, and Guatemala, and perhaps Panama
REFERENCES: CONABIO, Gispert Cruells and Rodríguez 1998, MBG-Tropicos

Syngonium podophyllum Schott [syn. *S. vellozianum* Schott]
FAMILY: Araceae (arum or aroid)
ENGLISH: American evergreen
PORTUGUESE: aninga-de-cinco-dedos
SPANISH: ajahuini (Nahuatl), chapis, chapiso, cinco dedos, conté siete dedos, contzontón (Zoque), cuath (Huastec), garrobo, kuat (Huastec), lengua de vaca, malanga trepadora, mano ponderosa, mudsa mina (Otomí), ochil, oreja de ratón, pico de guara,

plátano de ardilla, plátano de mono, singonio, teléfono, teliconte, xapis (Totonac)
USES/NOTES: Fruit pulp is edible, though seeds can be irritating.
NATURAL RANGE: Central to southern Mexico, Central America, Brazil (absent from Brazil according to Forzza), Colombia, Ecuador, the Guianas, Paraguay, Peru, and Venezuela, naturalized in Florida, Purto Rico, and the Virgin Islands, and perhaps elsewhere in the Antilles
REFERENCES: Alcorn 1984, CONABIO, Forzza 2010, MBG-Tropicos, Plowman 1969, UFA/NYBG, Wunderlin *et al.* 2016

Syngonium salvadorense Schott [syn. *S. donnell-smithii* Engl.]
FAMILY: Araceae (arum or aroid)
SPANISH: anona conté, bejuco de guara, bejuco pico de guara, chapis, chapiso, conté, conté de bejuco pacho, huevo de burro, lengua de vaca, mazorquilla, pico de guara, singonio
USES/NOTES: Ripe spadices are edible.
NATURAL RANGE: Southern Mexico to Panama
REFERENCES: Breedlove 1986, MBG-Tropicos, Plowman 1969

Synsepalum dulcificum (Schumach. & Thonn.) Daniell [syn. *Bakeriella dulcifica* (Schumach. & Thonn.) Dubard, *Bumelia dulcifica* Schumach. & Thonn., *Pouteria dulcifica* (Schumach. & Thonn.) Baehni, *Richardella dulcifica* (Schumach. & Thonn.) Baehni, *Sideroxylon dulcificum* (Schumach. & Thonn.) A.DC.]
FAMILY: Sapotaceae (sapodilla)
ENGLISH: miracle berry, miracle fruit, miraculous berry, sweet berry
PORTUGUESE: cereja-miraculosa, fruta-do-milagre, fruta-dos-milagres, fruta-milagrosa, miraculina
SPANISH: baya mágica, fruta mágica, fruta milagrosa, fruto milagro, miracle
USES/NOTES: Small, ovoid red berries contain the compound miraculin, which affects how the tongue senses sour- and bitter-tasting fruits, such as lemons, to render them sweet to the palate. Alone, the fruit is mildly sweet.
NATURAL RANGE: Tropical West Africa, cultivated sparingly in warm regions of the Americas
REFERENCES: CONABIO, Hoyas 1989, Koizumi *et al.* 2011, Martin *et al.* 1987, MBG-Tropicos, Muniz n.d., Pilz 1981

Syzygium aromaticum (L.) Merr. & Perry [syn. *Caryophyllus aromaticus* L., *Eugenia aromatica* (L.) Baill. *non* O.Berg, *Eugenia caryophyllata* Thunb.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: clove, cloves
PORTUGUESE: cravo, cravo-da-índia, cravinho

SPANISH: árbol del clavo, clavel, clavero, clavo, clavo de especia, clavo de olor
USES/NOTES: Dried flower buds are the cloves of international commerce, used as a spice or to flavor cigarettes, cosmetics, and toothpaste. Oil is medicinal or used as a vanilla substitute.
NATURAL RANGE: North Moluccas
REFERENCES: Brouk 1975, Guia Rural n.d., Howard 1994, IBGE 1980. Ilyas 1978, Mabberley 1987, Martin 1991, Molina 1975, Oldfield 1981, Rehm and Espig 1991, Smith *et al.* 1992, Usher 1974

Syzygium cumini (L.) Skeels [syn. *S. jambolanum* DC., *Eugenia cumini* (L.) Druce, *Eugenia jambolana* Lam.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: black plum, damson plum, Duhat plum, Indian blackberry, jamoon, jambolan, jambolan plum, jambolana, jambolim, jambul seed (seeds), Java plum, Peru naval, plum rose, Portuguese plum, rose apple, sweet olive
PORTUGUESE: ameixa, ameixa-do-pará, azeitona-da-terra, baga-de-freira, fruta-azeitona, guape, jalão, jambo-rosa, jambol, jambolão, jamboleiro, jambulão, jamelão, murta, oliva, oliveira
SPANISH: aceituna, aceituna dulce, ciruela de Java, ciruela del Japón, ciruela damson, ciruela Duhat, ciruela Malabar, ciruela negra, ciruelo malayo, ciruelo negro, guayabo pescua, guayabo pesgua, guayabo pésjua, jambolán, jambolana, jambolón, jambolona, jambul, mirto del Río, pesgua, pésjua extranjera, poma rosa, puma rosa, uvero extranjero
SURINAME: koeli, jamoen, odruif
USES/NOTES: Fruit is eaten fresh or made into wine. Seeds, known as jambul seeds, are used to aid in digestion. Also grown as an ornamental shade tree.
NATURAL RANGE: East Indies, naturalized in humid, frost-free regions
REFERENCES: Bhat 1994, Bourke *et al.* 1987, CFNI 1974, Cavalcante 1991, Duke and Vásquez 1994, FLEPPC 2003, IBGE 1980, Molina 1975, Omawale 1973, Popenoe 1974, Rehm and Espig 1991, Vásquez and Gentry 1989, Will 1991

Syzygium malaccense (L.) Merr. & Perry [syn. *Eugenia malaccensis* L., *E. macrophylla* Lam., *Jambosa malaccensis* (L.) DC.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: African apple, French cashew, Malacca apple, Malay apple, Malay rose apple, mountain apple, ohia, otaheite apple, pomerac, rose apple, water apple, white apple
PORTUGUESE: jambo, jambo-chá, jambo-da-índia, jambo-encarnado, jambo-vermelho
SPANISH: cajuilito sulimán, mamey, marañón de Curazao, marañón japonés, manzana de agua, manzana de Malaya, manzana malaya,

manzana de faiti, pera de agua, poma, pomagás, pomarosa de Malaca, pomarosa americana, pomarosa del Brasil, pomarrosa americana, pomarrosa de Malaca, pomarrosa del Brasil, yambo
USES/NOTES: Sweet, generally mild tasting, pear-shaped to roundish, light to dark red fruits are eaten fresh, preserved, stewed, and occasionally are made into wine. Edible flowers are made into jellies and tea. Also grown as an ornamental shade tree for its lush, dense, green foliage, cylindrical shape, and attractive magenta flowers, the petals of which carpet the ground beneath as they fall.
NATURAL RANGE: Malay Peninsula, widely cultivated and naturalized in the lowland humid tropics
REFERENCES: Berg 1984, Bourke *et al.* 1987, CFNI 1974, Duke 1986, Guia Rural n.d., IBGE 1980, Kermath (notes), León 1987, Mabberley 1987, Martin *et al.* 1987, Molina 1975, Morton 1987a, Omawale 1973, Padoch and de Jong 1991, Price 1990, Rehm and Espig 1991, Samson 1980

Syzygium paniculatum Gaertn. [syn. *Eugenia paniculata* Lam. *nom. illeg.*]
FAMILY: Myrtaceae (myrtle)
ENGLISH: Australian brush cherry, Australian rose apple, brush cherry, creek cherry, magenta cherry, scrub cherry
SPANISH: cereza, eugenia
USES/NOTES: Bitter-sweet fruits are eaten fresh or preserved. Grown as an ornamental in the Americas.
NATURAL RANGE: Australia, cultivated elsewhere
REFERENCES: Clarke 1977, Facciola 1990, Uphof 1968, Watkins and Sheehan 1975

Syzygium samarangense (Blume) Merr. & Perry [syn. *Eugenia javanica* Lam.]
FAMILY: Myrtaceae (myrtle)
ENGLISH: jambosa, java apple, jumbool, Samarang rose apple, water apple, wax apple, wax jambu
SPANISH: manzana de Curazao, perita de agua, tomate salvaje, tomate silvestre
USES/NOTES: Mildly acidic fruits are eaten fresh.
NATURAL RANGE: Malay Archipelago
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Hoyas 1989, Morton 1987a

Tabebuia heterophylla (DC.) Britton
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: cortex, pink cedar, pink manjack, pink trumpet tree, white cedar
PORTUGUESE: ipê, ipê-rosa, ipê-roxo-de-bola, pau-d'arco

SPANISH: corteza, roble, roble blanco
USES/NOTES: Leaves of this small tree may be used as tea, though cultivated typically for its showy pink flowers.
NATURAL RANGE: West Indies, perhaps including islands belonging to Panama and Honduras
REFERENCES: Bailey Hortorium 1976, Chagas Junior *et al*. 2010, Nellis 1994

Tabebuia pallida (Lindl.) Miers [syn. *T. pentaphylla* Hemsl.]
FAMILY: Bignoniaceae (trumpet creeper)
ENGLISH: cortex, Cuban pink tabebuia tree, Cuban pink trumpet tree, pink tabebuia, white cedar
PORTUGUESE: ipê, pau-d'arco
SPANISH: amapá rosa, amapola, apamate, chicala, corteza, guayacán, leña blanco, macuelizo, macuil, maculigua, maculís, maculiz, mano de león, maqueliz, maquelizo, maquile, maquiligua, matilisguate, ocoba, palo blanco, palo de hierro, palo de rosa, palo yuyo, roble, roble blanco, roble de sabana, roble de yugo, rosa morado
USES/NOTES: Leaves are used for tea, though cultivated mainly as an ornamental for its showy, generally white flowers.
NATURAL RANGE: West Indies
REFERENCES: Bailey Hortorium 1976, Facciola 1990, OAS 1973

Tabernaemontana markgrafiana J.F.Macbr. [syn. *Bonafousia longituba* Markgr.]
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: amarelão-pitiá, paiuetu, sanango
SPANISH: coca sanango, kunápip (Shuar), lobo sanango, nane repote, ruro de paloma, sacha popaya, sanango, sanango macho, sapo secta (Quichua), tsicta (Quichua), ucho sanango, yacu sanango
USES/NOTES: Sweet pulp of the yellowish fruit is eaten in Amazonian Ecuador and Peru and western Colombia, and likely beyond. Seeds also are eaten in Amazonian Ecuador. Latex and bark are medicinal.
NATURAL RANGE: Western Amazonian Brazil, Amazonian Peru, Colombia, Ecuador, southern Venezuela, and southeastern Panama
REFERENCES: Cavalcante 1991, Duke and Vásquez 1994, Forzza 2010, Leeuwenberg 1988, Martin *et al*. 1987, MBG-Tropicos, UFA/NYBG

Tabernaemontana maxima Markgr.
FAMILY: Apocynaceae (dogbane)
SPANISH: sanango ucho
USES/NOTES: Fruit is eaten in Amazonian Ecuador and likely beyond.
NATURAL RANGE: Western Amazonia, Brazil, Peru, Ecuador, Colombia, and venezuela
REFERENCES: Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Tabernaemontana sananho Ruiz & Pav. [syn. *Bonafousia sananho* (Ruiz & Pav.) Markgr.]
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: abiu-bravo, sanango
SPANISH: kunápik (Shuar), kunápip (Shuar), lagarto micunan, lobo sanango, pepa de leche, pepe de leche, sanaho, sanango, toomecocoriu
USES/NOTES: Fruit pulp is occasionally eaten, though is primarily medicinal.
NATURAL RANGE: Northern Amazonian Brazil, northern Amazonian Peru, Amazonian Ecuador, tropical Colombia, tropical Venezuela, the Guianas, and Panama
REFERENCES: Bennett 1990, Bennett *et al.* 2001, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, van Beek *et al.* 1984

Tabernaemontana siphilitica (L.f.) Leeuwenb. [syn. *Bonafousia tetrastachya* (Kunth) Markgr.]
FAMILY: Apocynaceae (dogbane)
PORTUGUESE: grão-de-galo
SPANISH: azúcar, guachimacá, guachimacá rebalsero
USES/NOTES: Sweet fruits are eaten by indigenous people of the Orinoco delta.
NATURAL RANGE: Amazonia including Bolivia, Brazil, Colombia, Ecuador, Peru, and southern and eastern Venezuela, and the Guianas
REFERENCES: Forzza 2010, Martin *et al.* 1987, MBG-Tropicos, Ruddle and Chesterfield 1977, van Beek *et al.* 1984

Tabernaemontana vanheurckii Müll.Arg.
FAMILY: Apocynaceae (dogbane)
SPANISH: ucho sanango
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonia
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Tagetes erecta L. [syn. *T. major* Gaertn. *nom. illeg.*]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: African marigold, Aztec marigold, French marigold, Mexican marigold
FRENCH: rose d'Inde
PORTUGUESE: cravo-de-defunto
SPANISH: apatiscua, apátzicua (Purépecha), calpuxham, caxyhuitz (Huastec), cempaoxóchitl cimarrón, cempasóchil, cempasuchil, cempasúchil, cempaxochitl, cempaxochitl, cempaxuchil chiquito, cempaxúchil, cempazúchil, cempoal, cempoalxochitl, cempoaxuchil, cempohualxochitl, chant, cimpual, clavel chino, clemole,

clemolitos, copalxiuitl, expojuj, flor de muerto, flor de niño, flores del muerto, guie'biguá (Zapotec), guie coba (Zapotec), iscoque, ita-cuaan (Mixtec), jacatsnat (Totonac), jondri (Otomí), jutus, kalhpu'xa'm (Totonac), kgalhpuxan, masehual-xpuux (Maya), matlalo, molxóchitl, musá (Chinantec), musajoyó (Zoque), nulibé, pastora, pastoral, pastorcilla, pastorcita, picoa (Zapotec), pujuk (Maya), quie-pi-goa (Zapotec), rosa sisa, sempasúchil, tempula, tiringuini (Tarasco), tlemole, tlemolitos, tonalxochitl (Nahuatl), xpay jul (Maya), x-puhuk (Maya), xumpatsuchitl, zempoala, zempoalxóchitl

USES/NOTES: Yellow to orange flowers are used as a food colorant and are edible. Similar to *T. patula*.

NATURAL RANGE: Mexico and Central America, now widely cultivated and naturalized

REFERENCES: Accorsi *et al.* n.d., Alexiades 1999, Brako and Zarucchi 1993, Bussmann and Glenn 2010, CONABIO, Facciola 1990, Forzza 2010, Mabberley 1987, Morton 1976a

Tagetes filifolia Lag.

FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)

ENGLISH: Irish lace marigold

PORTUGUESE: cravinho-da-serra

SPANISH: a'nishe (Pima), anicillo, anís, anís chucho, anís común, anís de campo, anís de monte, anís del campo, anís silvestre, anís ujts, anisillo, anisillo de monte, anix wamal, cominillo, curucumín, curujkerámani (Tarasco), ejtil anis (Huastec), flor de muerto, flor de santa maría, guia-laga-zaa (Zapotec), guiêe-nìzh (Zapotec), hierba anís, inajoantivo, kulanto jomol, kulentu wamal, limoncillo, mantzaniya wamal, manzanilla, matzaniyo wamal, matzaniyoch'o (Tzotzil), pericón, periquillo, putsuti, putzuti, quije-laga-zaa (Zapotec), r-anis c'o, santa maría, tacua mishi (Mixtec), tacuá mishí, teyatli, tlemolillo, tusus wamal (Tzeltal), tzail mantzania, tzitz jomol, vo'tus antivo, yauhtli (Nahuatl), yerba anís, yöjtli (Nahuatl), yuch' max (Tzeltal/Tzotzil),

USES/NOTES: Cultivated for its anise-flavored leaf, used as a spice in cooked dishes and atole.

NATURAL RANGE: Mexico to Panama, widely cultivated and naturalized

REFERENCES: Alcorn 1984, Brako and Zarucchi 1993, CONABIO, Facciola 1990, Hernández González *et al*. 1990, Kunkel 1984, MBG-Tropicos, Molina 1975, Torres n.d., Starr Virtual Herbarium

Tagetes lucida Cav.

FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)

ENGLISH: Mexican marigold, Mexican mint marigold, Mexican tarragon, Mt. Pima anis, Spanish tarragon, sweet mace, sweet marigold,

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sweet-scented marigold, Tarahumara anis, Texas tarragon, winter tarragon
PORTUGUESE: cravo-de-defunto
SPANISH: anicillo, anisillo, bashigo, bashigóko, caléndula, coronilla, cuauhiyautli, curucumín, curucumis, flor de muerto, flor de santa maría, flor de tierra dentro, guía laga-zaa, hierba de las nubes, hierba de san juan, hierba de santa maría, hierbanís, hipericón, iya, jolomocox, la coronilla, naná uarhi, pericón, pericón amarillo, periquillo, santa maría, sibarín (Rarámuri), tumutsali, uca, yauhtli, yerba anís, yerbanís, yiauhtli, yita pericoó, zacayahucli
USES/NOTES: Leaf is used as a spice, like tarragon (*Artemisia dracunculus*). The whole plant, but especially the leaves make a pleasant, calming aromatic tea that is used to treat hangovers. The Aztecs used the flowers to flavor chocolate. The plant also is attractive in landscaping.
NATURAL RANGE: Mexico to Guatemala and Honduras
REFERENCES: Bailey Hortorium 1976, Breedlove 1986, Coe 1994, CONABIO, Harris 1998, Mabberley 1987, Molina 1975, Morton 1976a, Native Seeds/SEARCH 1991, Torres n.d., Wyndham 2004

Tagetes minuta L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Aztec marigold, black mint, khakibush, khakiweed, marigold, Mexican marigold, muster John Henry, Southern Cone marigold, southern marigold, wild marigold
PORTUGUESE: chinchila, coari-bravo, cravo-bravo, cravo-de-defunto, cravo-de-urubu, cravo-do-mato, erva-fedorenta, rabo-de-foguete, rabo-de-rojão, vara-de-rojão, voadeira
SPANISH: amapola, anisillo, caléndula, chicchipa, chilca, chinchilla, chinchilla enana, chinchimali, chiquilla, chupurujumo, damasquina, dwarf marigold, guacatay, huacatai, huacatay, huatacay, menta aymara, rosacisa, soyko, suico, terciopelo, wakatay (Quichua), wakataya, zuico
USES/NOTES: Arromatic leaf is used as a condiment and a medicinal. An essential oil extracted from the plant is used to flavor foods and beverages including soft drinks.
NATURAL RANGE: Peru, central/northern Chile, Bolivia, northwestern Argentina, and the Chaco region of western Paraguay, widely cultivated and naturalized in places
REFERENCES: Bailey Hortorium 1976, BOLFOR 1996, Bonuccelli 1989, Bourke *et al.* 1987, CONABIO, Duke 1986, Duke and Vásquez 1994, Guia Rural n.d., Kermath (notes), Manzur and Alanoca 2012, Mentz *et al.* 1997, Morton 1976a, Padoch and de Jong 1991, Sanecki 1974, Soukup 1970, Soule 1993, Uphof 1968, USDA-ARS, Usher 1974

Tagetes patula L.

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FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: French marigold
PORTUGUESE: cravo-de-defunto
SPANISH: chinchimali, flor de muerto
USES/NOTES: Leaf is used as a condiment and a medicinal. Flowers are used to color foods and to make a beverage. Similar to *T. erecta*.
NATURAL RANGE: uncertain, perhaps Mexico and Central America, now nearly cosmopolitan and widely cultivated
REFERENCES: Duke 1986, Duke and Vásquez 1994, Mabberley 1987, Morton 1976a, Munz 1974

Tagetes tenuifolia Cav.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: lemon marigold, petite marigold
SPANISH: cempasúchil de campo
USES/NOTES: Flowers are added to other foods for their lemon flavor.
NATURAL RANGE: Northwestern Mexico from western Chihuahua to Nicaragua
REFERENCES: Breedlove 1986, CONABIO, Facciola 1990, Williams 1976a

Talauma mexicana (DC.) G.Don [syn. *Magnolia grandiflora* Moc. & Sessé *nom. illeg.*, *M. mexicana* DC.]
FAMILY: Magnoliaceae (magnolia)
SPANISH: anonillo, chocoijoyó (Zoque), cocté, flor de corazón, guialacha-yati, guielachi-yati, holmashté, hualhua, jolmashté, kuwi xa'nat (Totonac), laurel tulipán, magnolia, pirinola, quije-lechi-yate, súchil, tzucoijoyó, yo-lachi (Zapotec), yolosóchil, yoloxóchitl (Nahuatl), yuccaa'cx (Mixe)
USES/NOTES: Flowers are added to chocolate for aroma.
NATURAL RANGE: Southern Mexico (from Veracruz, Guerrero, and Chiapas), Guatemala, and Honduras
REFERENCES: Breedlove 1986, CONABIO, Espejo Serna *et al.* n.d., Molina 1975, Schoenhals and Schoenhals 1965

Talinum fruticosum (L.) Juss. [syn. *T. racemosum* Rohrb., *T. triangulare* (Jacq.) Willd., *Portulaca triangularia* Jacq.]
FAMILY: Portulacaceae (purslane)
ENGLISH: Ceylon spinach, fameflower, Philippine spinach, potherb fameflower, Suriname purslane, Suriname spinach, water leaf, waterleaf
PORTUGUESE: beldroega-grande, beldroega-graúda, beldroegão, bredo, bredo-major-gomes, cariru, carne-gorda, erva-gorda, língua-de-vaca, lustrosa-grande, major-gomes, manjogome, maria-gorda
SPANISH: chivatera, espinaca de Ceilán, espinaca de Filipinas, espinaca filipina, thak akw'aal, verdolaga, verdolaga camba, verdolaga de Surinam, verdolaguilla

USES/NOTES: Leaves and tops are cooked as a vegetable, similar to purslane (*Portulaca oleracea*).
NATURAL RANGE: Southern U.S. through tropical South America, excluding Brazil
REFERENCES: Alcorn 1984, Bailey Hortorium 1976, Duke 1986, Duke 1992, Forzza 2010, Guia Rural 1990, IBGE 1980, Mabberley 1987, Morton 1977, Ranieri 2014-2016, Rehm and Espig 1991, Terra 1966, Uphof 1968

Talinum paniculatum (Jacq.) Gaertn.
FAMILY: Portulacaceae (purslane)
ENGLISH: big talinum, fameflower, flame flower, jewels-of-Opar, Major Gomes, pink baby-breath
PORTUGUESE: beldroegão, cariru, cariru-bravo, erva-gorda, joão-gomes, língua-de-vaca, major-gomes, manjon-gomes, maria-gombi, maria-gorda, ora-pro-nóbis-miúdo
SPANISH: belladona, carurú, dzumayail (Maya), fosforito, lechugilla, oreja de ratón, orejilla, palo de rosa, quelite de monte, rama de sapo, saioch (Maya), ts'ay-och (Maya), ts'úum yaaj (Maya), verdolaga, verdolaga Español, verdolaga francesa
USES/NOTES: Cultivated as a succulent ornamental and for its leaves, which are cooked as greens.
NATURAL RANGE: Neotropics from the southern U.S. and the West Indies to Brazil
REFERENCES: Adams 1972, Alcorn 1984, Bailey Hortorium 1976, CONABIO, Facciola 1990, Forzza 2010, IBGE 1980, Ranieri 2014-2016, UFA/NYBG, Vibrans n.d., von Reis Altschul and Lipp 1982

Talisia acutifolia Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: breu-pitomba (unidentified *Talisia* sp. in Acre, Brazil), olho-de-veado, pau-de-espeto-vermelho, pitomba, pitomba-amarela, pitombeira
SPANISH: pitón
USES/NOTES: Fruit is eaten locally and also made into a tea.
NATURAL RANGE: Eastern Amazonian Bolivia, western Amazonian Brazil (Acre and Amazonas), eastern Amazonian Ecuador (Napo), northern Amazonian Peru, and southern Venezuela (Amazonas)
REFERENCES: Balée 1994, Forzza 2010, Guarim Neto *et al.* 2000, Jørgensen and León-Yánez 1999, MBG-Tropicos, Mostacedo and Uslar 1999, UFA/NYBG

Talisia carinata Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
FRENCH: bois-flambeau
USES/NOTES: Orange fruit is eaten locally.

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NATURAL RANGE: Northeastern Amazonian Brazil (Amapá), northeastern Amazonian Peru, southern Venezuela (Bolívar), and the Guianas
REFERENCES: Acevedo-Rodríguez 2003, Guarim Neto *et al.* 2000, MBG-Tropicos

Talisia cerasina (Benth.) Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba
SPANISH: pitón, virote huayo
USES/NOTES: Fruits are edible. Plant is a black stain source.
NATURAL RANGE: Tropical South America
REFERENCES: Acevedo-Rodríguez 2003, Balée 1994, BOLFOR 1996, Brako and Zarucchi 1993, Duke and Vásquez 1994, Guarim Neto *et al.* 2000

Talisia cupularis Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba
SPANISH: palo azul
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia, Southern Venezuela, and Suriname
REFERENCES: Acevedo-Rodríguez 2003, Guarim Neto *et al.* 2000

Talisia esculenta (A.St.-Hil.) Radlk. [syn. *Sapindus esculentus* A.St.-Hil., *Sapindus edulis* A.St.-Hil. *nom. illeg.*] and *T. floresii* Standl. and *T. oliviformis* (Kunth) Radlk. [syn. *T. olivaeformis* (Kunth) Radlk. *nom. illeg.* (spelling variant), *Melicoccus oliviformis* Kunth]
FAMILY: Sapindaceae (soapberry or soapwort)
ENGLISH: pitomba, yellow genip (*T. oliviformis*)
PORTUGUESE: olho-de-boi, pitomba, pitombeira, pitombinha
SPANISH: carayá-vola, coloc (*T. floresii*), cotoperís (*T. oliviformis*), cotopriz (*T. oliviformis*), guaya (*T. oliviformis*), guaya campechana (*T. floresii*), huaya (*T. oliviformis*), huayo (*T. oliviformis*), ix-e'suul (*T. floresii*), k'olok' (Maya) (*T. floresii*), k'oolok (Maya) (*T. floresii*), kinep (*T. oliviformis*), kolok (Maya) (*T. floresii*), pitón, pitón dulce, polok (*T. floresii)*, tolok (*T. oliviformis*), trunador (*T. floresii*), uayun (*T. oliviformis*), waaya (*T. oliviformis*), waya pais (*T. oliviformis*), wayan (*T. oliviformis*)
USES/NOTES: Small brownish fruit's thin, succulent aril is edible and medicinal. Similar to genip (*Melicoccus bijugatus*), though the fruit is slightly smaller and brown, rather than green, when ripe. Eaten widely as a snack food when in season. *T. esculenta* is sold in open Amazonian markets in bunches tied to small sticks. *T. oliviformis* is an important honey source in the Yucatán.

NATURAL RANGE: *T. esculenta* from western Amazonia, though now widespread; *T. floresii* from the Yucatán Peninsula, Chiapas, and Tabasco in Mexico and Petén, Guatemala; *T. oliviformis* from southern Mexico to Ecuador and Venezuela
REFERENCES: Acevedo-Rodríguez 2003, Arellano Rodríguez *et al*. 2003, Bolles 1997, Breedlove 1986, Cavalcante 1991, Cowan 1983, Guia Rural n.d., Hayden 2006, Hoyas 1989, Kermath (notes), Martínez *et al.* 2001, MBG-Tropicos, Molina 1975, Mutchnick and McCarthy 1997, Niembro Rocas 1992, Silva *et al*. 1977, Sousa and Cabrera 1983, Souza Novelo 1981, Standley and Steyermark 1949c, von Reis Altschul 1973

Talisia guianensis Aubl.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba, pitombarana-miúda
SPANISH: virote huayo
SURINAME: gewone-bosknepa
USES/NOTES: Yellow fruit is edible.
NATURAL RANGE: Amazonian Peru, northern Amazonian Brazil, and the Guianas
REFERENCES: Acevedo-Rodríguez 2003, Duke and Vásquez 1994

Talisia hemidasya Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba
SURINAME: zwarte pintolokus
USES/NOTES: Though scant, the juicy aril of the small fruit is eaten out of hand.
NATURAL RANGE: Northen Aamazonian Brazil from northwestern Maranhão through northern Pará, Amapá, and perhaps eastern Amazonas, the Guianas, and eastern and southern Venezuela (Amazonas, Bolívar, and Delta Amacuro)
REFERENCES: Acevedo-Rodríguez 2003, Forzza 2010, Guarim Neto *et al.* 2000, MBG-Tropicos

Talisia hexaphylla Vahl [syn. *T. panamensis* Pittier]
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: cotopalo, japunaki, mamón cutuplís
USES/NOTES: Bitter-sweet fruits are edible.
NATURAL RANGE: Tropical South America to eastern Panama and Trinidad
REFERENCES: Acevedo-Rodríguez 2003, Croat 1977, Hoyas 1989, Martin *et al*. 1987, MBG-Tropicos

Talisia macrophylla Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba, pitomba-do-mato, pitombarana
SPANISH: cacho de venado, piaste, samdec (Awaví), yarre patado

USES/NOTES: Yellow fruit's tart to sweet white to pinkish-orange aril is eaten locally.
NATURAL RANGE: Tropical South America to Costa Rica
REFERENCES: Acevedo-Rodríguez 2003, Forzza 2010, Guarim Neto *et al.* 2000, MBG-Tropicos

Talisia nervosa Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: cotupli, lengua de mujer, mamón, mamón de montaña, mamón de monte, mamón montañero, palo de piedra, tostado
USES/NOTES: Though scant, the juicy aril of the small fruit is sweet to tart and is occasionally eaten out of hand.
NATURAL RANGE: Central America (Nicaragua to Panama), Colombia, Amazonas Brazil, tropical Ecuador, northern Bolivia, northern Amazonian Peru, southern Venezuela, and French Guiana
REFERENCES: Acevedo-Rodríguez 2003, CTFS n.d., Duke n.d., Forzza 2010, MBG-Tropicos

Talisia retusa R.S.Cowan
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: pitomba
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonian Bolivia, Brazil, and Peru to southern Venezuela and Suriname
REFERENCES: Acevedo-Rodríguez 2003, Balée 1994

Talisia subalbens (Mart.) Radlk.
FAMILY: Sapindaceae (soapberry or soapwort)
PORTUGUESE: cancudo, cascudo
USES/NOTES: Fruit aril is edible.
NATURAL RANGE: Cerrado of southern Amazonian Brazil (Mato Grosso)
REFERENCES: Acevedo-Rodríguez 2003, Forzza 2010, Guarim Neto *et al.* 2000

Talisia sylvatica (Aubl.) Radlk. [syn. *T. micrantha* Radlk., *T. reticulata* Radlk., *Racaria sylvatica* Aubl.]
FAMILY: Sapindaceae (soapberry or soapwort)
SPANISH: virote huayo
USES/NOTES: Aril of the small yellow fruit (3cm) is eaten locally in Guyana and northern Amazonian Peru, and perhaps elsewhere.
NATURAL RANGE: Northern Amazonian Brazil and Peru and the Guianas
REFERENCES: Acevedo-Rodríguez 2003, Balée 1994, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos

Tamarindus indica L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae

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ENGLISH: Indian date, madeira mahogany, tamarin, tamarind
PORTUGUESE: cedro-mimosa, tamarindo, tamarineiro, tamarineiro-da-índia, tamarinheiro, tamarinho, tamarino
SPANISH: pachuhuk, pachuhul, pah'ch'uhuk, tamarindo
USES/NOTES: Tart fruit pulp is sucked off the seeds as a snack, made into juice, preserves, soft drinks, and ice cream, dried and used as a condiment, added to sauces, and used in various folk remedies. Bark is made into tea used to treat amebic dysentery. Seeds and leaves also are medicinal. Wood is used for charcoal and furniture, protein-rich seeds are fed to cattle and are a glue source, and roots are made into walking sticks. The tree is ornamental. Known to the Greeks by the 4th Century B.C. and believed to have been first planted in Hawaii in 1797, *T. indica* is widely cultivated throughout the tropics and is the only species of the genus.
NATURAL RANGE: Probably Sudan, but introduced so early into India that it is often reported as a native of India
REFERENCES: Branch and Silva 1983, Carneiro Martins 1989, Duke 1981, Duke and Vásquez 1994, Guia Rural n.d., Gunasena and Hughes 2002, IBGE 1980, Kermath (notes), Mabberley 1987, Morton 1987a, Omawale 1973, Popenoe 1974, Schabel 2002b

Tanacetum vulgare L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: bitter buttons, tansy, yellow buttons
PORTUGUESE: atanásia, catinga-de-mulata, tanaceto
SPANISH: atanasia, hierba lombriguera, tanaceto
USES/NOTES: Aromatic leaves and flowers are used like cinnamon or nutmeg to flavor other foods, or to make a bitter tea. Leaf juice is used as a flavoring agent. Also used in *drisheen*, an Irish sausage made with sheep's blood.
NATURAL RANGE: Europe, widely naturalized
REFERENCES: Accorsi *et al.* n.d., Facciola 1990, Harris 1972, Mabberley 1987, Marcin 1983, PlantaMed, Tomikel 1986

Tapirira guianensis Aubl. [syn. *T. fanshawei* Sandwith, *T. myriantha* Triana & Planch.]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: camboatá, cupuba, fruta-de-pombo, maria-preta, pau-pombo, peito-de-pombo, tapiririca, tatapiririca
SPANISH: amargo, bajai, batea caspi, caracha copal, caobilla, carahuasca, cedro, comiti, coquinillo, ememo, eta papero, huira caspi, isiguillo, isigo crespo, itil cedro, jemeco, mara macho, nemegue, ñemehue, palo de gusano, panga, papa numi, pe'su po'o, tapaculo, umiti yura, urgia, urguia
USES/NOTES: The fruit is edible, but the leaf is poisonous.
NATURAL RANGE: Neotropics from Nicaragua to Bolivia and Paraguay

REFERENCES: Agra *et al.* 2008, Amaral *et al.* 2008, Anderson and Posey 1989, Balée 1994, Barfod 1987, Duke and Vásquez 1994, Forzza 2010, Leitão Filho 1992, MBG-Tropicos, Muñoz 1990, Paton *et al.* 2003, Silva *et al.* 1977, Stevens *et al.* 2001, Vásquez 1997

Tapirira mexicana Marchand
FAMILY: Anacardiaceae (cashew or poison ivy)
SPANISH: árbol de cacao, bienvenido, cacao, caobilla, carbón de montaña, cirguelillo, cirrí blanco, cola de pava, duraznillo, huinchini, jobo, jobo negro, negrito, nompi, paquí cimarrón, sirrí, tratón, trotón, ujtui (Tzeltal), ujtui rojo, winchine (Zoque), wintchine (Zoque)
USES/NOTES: Ripe juicy dark reddish-black drupes (to 2.5cm) and seeds are eaten locally. Abundant greenish-white translucent pulp may be sweet to tart with a very agreeable flavor similar to *Spondias purpurea*. Trees (to 20m) are grown as living fences, to shade coffee plants, and for their durable lumber.
NATURAL RANGE: Veracruz and Puebla, Mexico south through, Belize, Honduras, Nicaragua, Costa Rica, and Panama
REFERENCES: Breedlove 1986, CONABIO, Martínez *et al.* 2007, MBG-Tropicos, Rojas-Rodríguez and Torres-Córdoba 2015

Tapirira obtusa (Benth.) J.D.Mitch. [syn. *T. marchandii* Engl. *T. peckoltiana* Engl., *Mauria obtusa* Benth.]
FAMILY: Anacardiaceae (cashew or poison ivy)
PORTUGUESE: cajuí, fruto-de-pombo, pau-pombo, peito-de-pombo, peito-de-pombo-de-folha-larga, tatapiririca
USES/NOTES: Amerindians of Guyana and the Ka'apor of eastern Amazonian Brazil eat the fruit, which can be sweet. The alkaloid containing plant is used in folk medicine.
NATURAL RANGE: Amazonian Ecuador and Peru through Brazil southern Venezuela, and Guyana
REFERENCES: Alves Rodrigues *et al.* 2002, Balée 1994, Barfod 1987, Johnston and Colquhoun 1996, Leitão Filho 1992, MBG-Tropicos, Mitchell 1993, Steyermark *et al.* 1995, UFA/NYBG, Vásquez 1997

Tapirira retusa Ducke
FAMILY: Anacardiaceae (cashew or poison ivy)
SPANISH: cedro masha, cuilde blanco, huira caspi, tijeras ango muyo, tortuga caspi, wira caspi
USES/NOTES: Dark fruit is edible.
NATURAL RANGE: Amazonian Brazil, Ecuador, and Peru, perhaps beyond
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Vásquez 1997

Tapura amazonica Poepp. & Endl.
FAMILY: Dichapetalaceae (dichapetalum)

PORTUGUESE: pau-de-bicho
SPANISH: aguen catohue, awencatomo, bejuco, motecillo, wisa nañay
USES/NOTES: The Huaorani of Ecuador eat the fruit.
NATURAL RANGE: Amazonian Bolivia, Peru, Ecuador, Colombia, and Brazil and southern Venezuela
REFERENCES: Amaral *et al*. 1998, Davis and Yost 1983, Forzza 2010, MBG-Tropicos, Prance 1972b

Taraxacum officinale F.H.Wigg. [includes many other binomials]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common dandelion, dandelion
PORTUGUESE: dente-de-leão, radice-bravo, taraxaco
SPANISH: amargón, árnica, botón de oro, charan pilli, diente de león, lechuguilla, mexacan, pelosilla, pelusilla, serraja, taraxacón, valeriana
USES/NOTES: Young leaves, rich in vitamin A, are eaten as a salad green or cooked vegetable, roots are eaten cooked or raw or roasted, ground and used like coffee, flowers are eaten fried, and unopened flower buds are eaten cooked or pickled like capers (*Capparis spinosa*). Flowers are also made into wine. Roots are also medicinal.
NATURAL RANGE: Temperate regions of the Old World, now a cosmopolitan weed
REFERENCES: Bourke *et al*. 1987, Duke 1986, Duke 1992, Duke 1997, Franquemont *et al*. 1990, Guia Rural n.d., IBGE 1980, Kermath (notes), Leung 1961, MBG-Tropicos, Peterson 1977, Schneider 1987

Taxus baccata L. and *T. cuspidata* Siebold & Zucc. [syn. *T. baccata* subsp. *cuspidata* (Siebold & Zucc.) Pilg.]
FAMILY: Taxaceae (yew) or Cephalotaxaceae (plum yew)
ENGLISH: English yew (*T. baccata*), European yew (*T. baccata*), Japanese yew (*T. cuspidata*), rigid branch yew (*T. cuspidata*), yew
PORTUGUESE: teixo
SPANISH: tejo común (*T. baccata*), tejo japones (*T. cuspidata*), tejo negro (*T. baccata*)
USES/NOTES: Soft, red fruit arils, about 1 cm in diameter, are edible fresh or preserved, though seeds and other plant parts contain the highly toxic poison *taxine.* Both species are cultivated as landscape shrubs. A brown dye is obtained from the wood of *T. cuspidata.*
NATURAL RANGE: *T. baccata* from the Old World, *T. cuspidata* from Eurasia
REFERENCES: Facciola 1990, FNAEC 1993, Kunkel 1984, Tanaka 1976, Uphof 1968, USDA-ARS, Usher 1974

Taxus brevifolia Nutt.

FAMILY: Taxaceae (yew) or Cephalotaxaceae (plum yew)
ENGLISH: Pacific yew, yew
USES/NOTES: Fleshy red aril is sweet, though seeds and other plant parts contain *taxine*, a highly toxic, alkaloid that slows the heart and must be avoided. Taxol, rendered from extracts of *T. brevifolia*, has become an important cancer drug.
NATURAL RANGE: Understory of moist woods from northern California to British Columbia with a disjunct population in eatern Washington, northern Idaho, northwestern Montana and adjacent southeastern British Columbia and perhaps just into southwestern Alberta
REFERENCES: Kermath (notes), Vizgirdas and Rey-Vizgirdas 2006

Taxus canadensis Marshall
FAMILY: Taxaceae (yew) or Cephalotaxaceae (plum yew)
ENGLISH: American yew, Canada yew, ground-hemlock, yew
USES/NOTES: Fleshy red aril is sweet, though seeds and other plant parts contain *taxine*, a highly toxic, alkaloid that slows the heart and must be avoided. Taxol is rendered from extracts of the related Pacific yew (*T. brevifolia*) from the Pacific Northwest that has become an important cancer drug.
NATURAL RANGE: Eastern Canada and northeastern U.S. to Kentucky and eastern Iowa, being quite rare in much of its U.S. range
REFERENCES: FNAEC 1993, Kermath (notes), Peterson 1977, Tomikel 1986, Uphof 1968

Tecoma stans (L.) Juss. ex Kunth
FAMILY: Bignoniaceae (bignonia or trumpet vine)
ENGLISH: ginger-thomas, trumpet bush, yellow bells, yellow elder, yellow trumpet bush, yellow trumpet flower
PORTUGUESE: ipê
SPANISH: bapsarukua, cameri, corneta amarilla, esperanza, flor de noche, flor de san pedro, giabiche, gloria, guaranguay, guibelchi, guirapitiyu (Guarani), hierba de san juan, hierba de san nicolás, hierba de san pedro, hoja de baño, istamasúchil, ixnotl, k'anlol, kanló, kusí urákame, lluvia de oro, maranguay, matilimi, mazorca, miñona, nixtamalxochitl, nixtamaxochitl, nixtamaxuchiltl, palo de arco, retama, san andrés, sau-sau, toco toco, trompeta, trompetilla, tronadora, tulasuchil, yuku-ñini
USES/NOTES: Cultivated mainly as an ornamental for its showy yellow flowers, though an aromatic extract from an undetermined plant part reportedly is used to flavor syrups. The plant is also medicinal.
NATURAL RANGE: Arid regions from Texas and Arizona to Argentina, naturalized in other warm areas
REFERENCES: BOLFOR 1996, Bye 1985, Quiroga *et al*. 2012, Torres n.d.

Tectona grandis L.f.

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FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
ENGLISH: Bankok teak, Indian oak, pear mahogany, teak, teak tree, teak wood, teak wood tree
FRENCH: teck
PORTUGUESE: djati, teca
SPANISH: árbol de teca, árbol teca, sámago, teca, teka
USES/NOTES: The large tree is principaly valued as the teak wood of international commerce used especially for boats and furniture. Leaves may be cooked with unripe fruits (*e.g.*, jackfruit—*Artocarpus heterophyllus*) or tubers (*e.g.*, turnips—*Brassica rapa* subsp. *rapa*), to impart a distinct flavor and deep red color. Leaves also are steeped in water to make a sweet tea-like beverage, or added to sugar cane alcohol. Wood shavings may be used as a natural food coloring. Wood barrels that store alcoholic beverages impart natural colors, flavors, and aromas.
NATURAL RANGE: South and Southeast Asia including Bangladesh, India, Indonesia, Malaysia, Myanmar, Sri Lanka, and Thailand, Reunion (in the Indian Ocean), and Fiji and Guam in the western Pacific, cultivated and naturalized in the Neotropics
REFERENCES: CONABIO, Facciola 1990, Kinupp and Lorenzi 2014, MBG-Tropicos, USDA-ARS

Tephrosia purpurea (L.) Pers.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: fishpoison, purple tephrosia, wild indigo
PORTUGUESE: tefrósia
SPANISH: brusca cimarrona, índigo
USES/NOTES: Roots are said to be used as a flavoring agent in Africa and seeds may be used like coffee (*Coffea* spp.), although tephrosin in the leaves and seeds paralyzes fish. Also used as green manure in agricultural fields.
NATURAL RANGE: Uncertain, Old World tropics, introduced in the Americas, although Forzza lists it as native to eastern and northeastern Brazil
REFERENCES: Adams 1972, Facciola 1990, Forzza 2010, Uphof 1968, USDA-ARS

Terminalia catappa L.
FAMILY: Combretaceae (combretum)
ENGLISH: almond, Barbados almond, country almond, Indian almond, myrobalan, sea-almond, terminalia, tropical almond, West Indian almond, wild almond
FRENCH: badamier

PORTUGUESE: amendoeira-da-índia, amendoeira-da-praia, castanha, castanha-da-praia, castanha-oleira, castanhola, chapéu-de-sol, guarda-sol, sombreiro
SPANISH: alcornoque, almendra, almendra castaña, almendra tropical, almendre, almendro, almendro de la India, almendro de playa, almendro de Tehuantepec, almendro Malabar, almendrón, castaña, castañilla, castaño, pardillo amarillo, nocuana-huenaa (Zapotec), talisai (Chamorro)
USES/NOTES: Nuts of the 5 cm long, somewhat flattened, disc-like green drupes are eaten raw or roasted and contain edible oil that is used in cooking. Pulpy mesocarps are eaten fresh and are a black dye source. Fruits, roots, and bark are medicinal and used in tanning. Widely cultivated along ocean beaches and in parks for shade.
NATURAL RANGE: Malaya possibly to northern Australia and the Pacific Islands, widely naturalized and cultivated
REFERENCES: Adams 1972, Bourke *et al.* 1987, Branch and Silva 1983, CONABIO, Duke and Vásquez 1994, Forzza 2010, Kermath (notes), Leung 1961, Morton 1985, Nelson 1994, Omawale 1973, OAS 1973, Smith *et al.* 1992, Soukup 1970, Sturtevant 1972, Zizumbo and Colunga 1982

Tetracera oblongata DC. [syn. *T. volubilis* L.]
FAMILY: Dilleniaceae (dillenia)
ENGLISH: watervine
PORTUGUESE: cipó-de-água
SPANISH: bejuco guara, chaparrillo, lengua de vaca, pajil chaqui, pajuil chaqui, raspa
USES/NOTES: Vine's stems contain potable water. *T. oblongata* and *T. volubilis* may be distinct species.
NATURAL RANGE: *T. volubilis* widespread in the Neotropics and *T. oblongata* with a more restricted range in tropical South America
REFERENCES: Aymard and Miller 1994, Duke and Vásquez 1994, MBG-Tropicos

Tetracera willdenowiana Steud. [syn. *T. willdenowiana* subsp. *willdenowiana*]
FAMILY: Dilleniaceae (dillenia)
ENGLISH: watervine
PORTUGUESE: cipó-de-água, cipó-de-fogo
SPANISH: bejuco chumico, yogueme (Huaorani)
USES/NOTES: Stems are used as a potable water source.
NATURAL RANGE: Central America through Bolivia to much of Brazil and Venezuela
REFERENCES: Aymard 1996, Balée 1994, MBG-Tropicos

Tetragastris altissima (Aubl.) Swart.

FAMILY: Burseraceae (frankincense or torchwood)
PORTUGUESE: almesca, breu, breu-manga, breu-maxixe, breu-mexca, breu-vermelho, iwapepirang'yw (Tembé), mata-fome, waruwa'y (Ka'apor)
SPANISH: azucarito, azucarito blanco, copal caspi, isigo, isigo blanco, isigo colorado, japunaki, kiña (Panare), kiña ipen (Panare), kiña yó (Panare), marahkwa (Panare), nui, zucarito
SURINAME: rode salic, roole sali, sali
USES/NOTES: Fruit and seeds are edible. The Ka'apor of eastern Amazonian Brazil use the bark in the fermentation of a ceremonial beverage. Wood is used preferentially for smoking hevea rubber in Acre and for making ceremonial fires by the Ka'apor in the eastern Amazon.
NATURAL RANGE: Amazonian Bolivia, Brazil, Ecuador, Peru and Venezuela and the Guianas
REFERENCES: Anderson and Posey 1989, Balée 1994, Forzza 2010, MBG-Tropicos, Silva *et al.* 1977

Tetragastris panamensis (Engl.) Kuntze
FAMILY: Burseraceae (frankincense or torchwood)
ENGLISH: copal, mountain copal, red copal
PORTUGUESE: breu-de-leite, breu-mescla, breu-preto
SPANISH: anime, azucarito, azucarito blanco, bitagemo (Huaorani), canfin, cascarilla, cedro macho, copal, copal amarillo, copal caspi, cupal, isigo, japunaki colorado, curtidor, kerosén, kerosín, lacre, payón, v'cuji (Secoya), vimo (Huaorani), witagewe (Huaorani), zucarito
SURINAME: ajawatingimoni, tingimonisali
USES/NOTES: Seeds and the white aril are edible, but fruits become undesirable with the smell of turpentine or kerosene. The Ka'apor of eastern Amazonian Brazil use the bark in the fermentation of a ceremonial beverage. Red, aromatic hard wood is used variably for construction, firewood and tanning. Medicinally, the fruit is astringent.
NATURAL RANGE: Guatemala to Peru and Amazonian Brazil
REFERENCES: Balée 1994, Forzza 2010, MBG-Tropicos

Tetragonia tetragonioides (Pall.) Kuntze [syn. *T. expansa* Murray]
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: New Zealand spinach, wild spinach
PORTUGUESE: espinafre, espinafre-da-Nova-Zelândia, tetragônia
SPANISH: espinaca extranjera, espinaca de Nueva Zelandia
USES/NOTES: Leaves, of this drought tolerant plant, are used commonly like spinach (*Spinacia oleracea*) in the tropics.
NATURAL RANGE: East Asia, Australia and New Zealand, widely cultivated and naturalized elsewhere including many parts of the Americas

REFERENCES: Guia Rural n.d., Guia Rural 1990, IBGE 1980, Martin and Ruberté 1979, Rehm and Espig 1991, USDA-ARS, Usher 1974

Tetrapterys crispa A.Juss. [may be subordinate to *T. acapulcensis* Kunth, for which there are no reports of edibility]
FAMILY: Malpighiaceae (malpighia)
SPANISH: sacha ayahuasca
USES/NOTES: The Chácobo of Bolivia eat the fruit of this woody liana.
NATURAL RANGE: Humid Neotropics including Amazonia, the Pantanal, and the Atlantic Rainforests of Brazil, Amazonian Bolivia, Ecuador, and Peru, and tropical Colombia, Venezuela, the Guianas and Panama (*T. acapulcensis* would extend that range to southern Mexico)
REFERENCES: Boom 1989, Forzza 2010, Francener *et al.* 2015, MBG-Tropicos

Thalia geniculata L.
FAMILY: Marantaceae (arrowroot)
ENGLISH: alligator flag, swamp lily
PORTUGUESE: talia
SPANISH: aurmá-rana
USES/NOTES: Cultivated for its tubers, which are prepared like arrowroot (*Maranta arundinacea*), and young leaves, which are eaten as a vegetable in cooked dishes.
NATURAL RANGE: wetlands of Florida, the Greater Antilles, and the Neotropical mainland from Mexico to northern Argentina
REFERENCES: Accorsi *et al.* n.d., Adams 1972, Bennett 1997, Facciola 1990, Mabberley 1987

Thalictrum thalictroides (L.) Eames & Boivin [syn. *Anemonella thalictroides* (L.) Spach]
FAMILY: Ranunculaceae (buttercup)
ENGLISH: rue anemone, wild potato, wild rue, windflower
USES/NOTES: Starchy, tuberous, black roots reportedly are edible.
NATURAL RANGE: Eastern North America, Ontario and Maine to Minnesota, Texas and northern Florida
REFERENCES: FNAEC 1997, Uphof 1968

Thelesperma filifolium (Hook.) A.Gray [syn. *T. trifidum* (Poir.) Britton] [also *T. subnudum* A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: greenthread, Navajo tea (*T. subnudum*), showy Navajo tea, stiff greenthread
SPANISH: cota
USES/NOTES: Leaves and flowers are used for tea.

NATURAL RANGE: *T. filifolium* from central to south-central U.S. (south-central South Dakota and southeastern Wyoming through New Mexico and Texas) into northeastern Mexico (Coahuila to Tamaulipas); *T. subnudum* from Alberta to Arizona and New Mexico
REFERENCES: CONABIO, Cronquist 1980, Facciola 1990, Fernald 1950, USDA-NRCS, Yanovsky 1936

Thelesperma megapotamicum (Spreng.) Kuntze [syn. *T. gracile* (Torr.) A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Hopi tea greenthread, Navajo tea, rayless greenthread
SPANISH: cota
USES/NOTES: Leaves and flowers have been used as tea by the Pueblo people. Flower buds are edible.
NATURAL RANGE: U.S. from Michigan to Texas, California, Montana and Oregon to central Mexico
REFERENCES: Cabrera 1974, CONABIO, Correll and Johnston 1970, Facciola 1990, Fernald 1950, Gibbons and Tucker 1979, Harrington 1967, Uphof 1968, USDA-NRCS, Yanovsky 1936

Theobroma angustifolium Sessé & Moc. ex DC.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: emerald cacao
SPANISH: cacao cimarrón, cacao de Costa Rica, cacao de la India, cacao de mico, cacao de montaña, cacao mica, cacao silvestre, chocolate, cushta
USES/NOTES: Seeds have been, and perhaps still are regionally important as a quality cocoa source, pulp is sucked off the seeds as a refreshing snack or made into a tasty beverage, and flowers are eaten occasionally.
NATURAL RANGE: Panama, Costa Rica, and Nicaragua, cultivated regionally into southern Mexico
REFERENCES: Brücher 1989, CONABIO, MBG-Tropicos, Smith *et al*. 1992, Soukup 1970, Uphof 1968

Theobroma bicolor Humb. & Bonpl.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: macambo tree, mocambo tree, Nicaraguan cacao, Nicaraguan chocolate, patashte, Peruvian cacao, tiger cacao, tiger cocoa, white cacao
PORTUGUESE: cacau-de-mata, cacau-do-Peru, cupuaçu, pataste
SPANISH: bacao, balam-che' (Maya), balam-té (Maya), cacao blanco, cacao de monte, cacao pataste, challigua cacao (Quichua), chocolate de monte, cuapataixte, cula (Quichua), cu-lu-hu (Choco), culuju, macambo, majambo, majambu, mocambo, patas (Quichua), patashte, patashtle, pataste, patastillo, pataxte, wakamp (Shuar)

USES/NOTES: Edible pulp is sought after and seeds are used for cocoa butter and chocolate and are eaten like roasted nuts out of hand or in baked goods and chocolate bars. Considered to have great potential for expansion beyond local and regional markets.
NATURAL RANGE: Neotropics, exact origin unknown, though perhaps Central America, or more widely from southern Mexico to Amazonian Bolivia and Brazil (considered native in Brazil by Forzza), and including tropical Venezuela and Surinam perhaps to Trinidad
REFERENCES: Balick 1985, CONABIO, Duke 1986, Duke and Vásquez 1994, Forzza 2010, Fouqué 1972, Friedman *et al*. 1993, Kermath (notes), León, Jorge 1968, Leung 1961, MBG-Tropicos, OAS 1973, Soukup 1970, Sturtevant 1972, USDA-ARS, Vásquez and Gentry 1989, Villaseñor Ríos 2016

Theobroma cacao L. [syn. *T. cacao* f. *leiocarpum* (Bernoulli) Ducke, *T. cacao* subsp. *leiocarpum* (Bernoulli) Cuatrec., *T. leiocarpum* Bernoulli, *T. pentagonum* Bernoulli]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: cacao, chocolate, chocolate tree, cocoa, yellow cacao (*T. cacao fo. leiocarpum*)
PORTUGUESE: cacau, cacau-da-mata, cacau-verdadeiro
SPANISH: cacao, cacao dulce, cacaotero, cacao amarillo (*T. cacao* f. *leiocarpum*), cacao calabacillo (*T. cacao* f. *leiocarpum*), cacao de Nicaragua (*T. pentagonum*), cacao lagarto (*T. pentagonum*), caimán (*T. pentagonum*), calabacillo (*T. cacao* f. *leiocarpum*), injerto (a hybrid), lagarto (*T. pentagonum*), sia, trinitario (*T. cacao* f. *leiocarpum*), zukurate
USES/NOTES: Seeds are the principal source of the cocoa butter and chocolate of world commerce. Tart, mucilaginous, white pulp is made into candies, jelly, wine, liqueurs, alcohol, and vinegar, and is sucked off the seeds as a snack. In ancient Mexico, the pulp was fermented into a ceremonial, alcoholic beverage. Seeds are occasionally eaten roasted. Although used primarily in sweets and desserts today, cacao was mixed with many foods, including maize and peppers, by the Aztecs and Maya. Cacao seeds were used as a beverage by the Maya as early as 600 BC and the pulp surrounding the seeds were used as early as 1000 BC in the region of what is now Puerto Escondido, Honduras. Evidence of its pre-Columbian use in the Southwestern U.S. has recently emerged.
NATURAL RANGE: Probably pre-Andean Amazonian Colombia and Ecuador, perhaps to Peru and western Amazonian Brazil, spread throughout Amazonia and the upper Orinoco basin, then diffused into Central America where it may have been domesticated independently before European contact. Possibly Northern South America and Mezoamerica

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REFERENCES: Bergmann 1969, Bourke *et al.* 1987, Cavalcante 1991, Coe and Coe 1996, Crown and Hurst 2009, Dreiss and Greenhill 2008, Duke 1986, Duke and Vásquez 1994, Furst 2001, Guia Rural n.d., Henderson *et al.* 2007, Hopkins 1981, Hurst *et al.* 2002, Kermath (notes), Martin *et al.* 1987, McNeil 2007, Mori and Prance 1990, Omawale 1973, OAS 1973, Powis *et al.* 2007, Purselove 1968b, Schultes 1979a, Schultes 1984, Silva *et al.* 1977, Stone 1984, Uphof 1968, West 1992, Young 2007

Theobroma canumanense Pires & Fróes ex Cuatrec.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cupuaçu-do-mato, cupuaourana, cupurana
USES/NOTES: Large, fuzzy, brown edible fruits are similar to, though smaller than *cupuaçu* (*T. grandiflorum*).
NATURAL RANGE: Amazonian Brazil including Acre, Amapá and Rondônia, perhaps beyond
REFERENCES: Cavalcante 1991, Cuatrecasas 1964, Forzza 2010, MBG-Tropicos

Theobroma glaucum H.Karst.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: cacao
PORTUGUESE: cacau
SPANISH: cacao silvestre
USES/NOTES: Seeds are a good source of cocoa. Pulp is eaten fresh or made into beverages, ice cream and sweets.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, and Brazil (western Amazonas)
REFERENCES: Cuatrecasas 1964, MBG-Tropicos, Uphof 1968

Theobroma grandiflorum (Willd. ex Spreng.) K.Schum. [syn. *T. grandiflorum* (G.Don) K.Schum. *nom. illeg.*, *T. macrantha* Bernoulli, *Bubroma grandiflorum* Willd. ex Spreng., *Guazuma grandiflora* (Willd. ex Spreng.) G.Don]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
ENGLISH: cupuassu, patashte
PORTUGUESE: cupu, cupuaçu, cupuaçu verdadeiro, cupuaçuzeiro, cupu-açu, cupuí, pupuaçu
SPANISH: bacau, copoasu, copuasú, copoazú, copo-azú, cupuasú, cacao blanco, mamaku kawcuai, pastate, patas
USES/NOTES: Cream-colored, fibrous, juicy pulp of the large, brown oblong fruit has a sweet-acid flavor and is consumed as juice, in ice cream, desserts, candies, preserves, and syrups. Fruit's extract is made into wine and liqueurs. Seeds contain caffeine and are used to produce chocolate, or *cupulate*, similar to that of cacao (*T. cacao*). Cultivated widely on a small scale in Amazonia primarily for local and regional consumption. The

delicious fruit is becoming more commercially important, and will become increasingly more so, as production problems are overcome. Now seen occasionally on the world market in specialty fruit juice blends. Grown throughout Amazonia into Venezuela's upper Orinoco, and on a small scale in southeastern Brazil, coastal Venezuela, and rarely beyond. Extracts also have potential in cosmetics.
NATURAL RANGE: Eastern Amazonian Brazil
REFERENCES: Alves *et al.* 2007, Amazônia em Foco 1989, Bourke *et al.* 1987, Cavalcante 1991, Chaar 1980, Cid 1978, Duke and Vásquez 1994, IBGE 1980, Kermath (notes), Nazaré *et al.* 1990, Shanley *et al*. 2011, Silva *et al*. 1977, Smith *et al*. 1992, Smith *et al*. 1995, Vásquez and Gentry 1989, Velho *et al*. 1990, Venturieri 1993, Venturieri *et al*. 1986/1987

Theobroma microcarpa Mart. [seen also as *T. microcarpum* Mart.]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cabeça-de-urubu, cacau-jacaré, cacaurana, cacau-rana
USES/NOTES: Seeds of the small deeply ribbed fruit pods can be made into chocolate and fruit pulp is edible. Brücher says that the fruit is not used. Cultivated beyond its natural range in Belém, Brazil and likely elsewhere.
NATURAL RANGE: Western Amazonian Brazil (Acre and Amazonas) and adjacent Colombia in the Caqueta valley
REFERENCES: Brücher 1989, Martin *et al*. 1987, Shanley *et al*. 2011, Smith *et al.* 1992, UFA/NYBG, Uphof 1968

Theobroma obovatum Klotzsch ex Bernoulli
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cabeça-de-drunu, cabeça-de-urubu, cacau, cacau-de-macaco, cacaurana, cupuarana, cupuí
SPANISH: cacao del monte, cacauhillo, chocolatilla macho, mauírrudâ, parinari, ushpa cacao
USES/NOTES: Medium sized tree (rarely to 20m) produces variably colored pods from yellow to deep red/brown that contain edible seeds (for chocolate) and tart white pulp.
NATURAL RANGE: Western Amazonian Brazil into Amazonian Bolivia, Colombia, Peru, and Venezuela
REFERENCES: Duke and Vásquez 1994, Martin *et al*. 1987, MBG-Tropicos, Salick 1992, Shanley *et al*. 2011

Theobroma speciosum Willd. ex Spreng.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacaubraba, cacau-braba, cacauhy, cacauí, cacau-rana, cacaurana, cacauú
SPANISH: cacao biaro, cacao sacha, cacaoíllo, cacaoy, chocolate, chocolatillo, cupuyh, nohotë

USES/NOTES: Seeds have been, and perhaps still are regionally important as a quality cocoa source, pulp is sucked off the seeds as a refreshing snack or made into a tasty beverage. Fruit is more round than most *Theobroma* species.
NATURAL RANGE: Amazonian Bolivia, Brazil, Ecuador, and Peru
REFERENCES: Balée 1989, Boom 1987, Brücher 1989, Cavalcante 1991, Lorenzi *et al*. 2000, Silva *et al*. 1977, Shanley *et al*. 2011, Smith *et al*. 1992, Souza and Venturieri 2010

Theobroma stipulatum Cautrec.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacau
SPANISH: cacao de monte, chocolate de monte
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Chocó region of northwestern Colombia
REFERENCES: Cuatrecasas 1964, Lorenzi 2002b, Martin *et al*. 1987

Theobroma subincanum Mart.
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacau-rana, cupuaí, cupuí, cupurana
SPANISH: cacahuillo, cacao de monte, cacao macambillo, cacao silvestre, macambillo, macambo sacha
USES/NOTES: Similar to *T. grandiflorum* and *T. canumanense*, though smaller and less aromatic, pulp is edible, and seeds yield an inferior cocoa. Pod's outer bark is hallucinogenic and sometimes powdered and mixed with tobacco (*Nicotiana tabacum*).
NATURAL RANGE: Amazonia
REFERENCES: Bennett *et al*. 2001, Cavalcante 1991, Duke and Vásquez 1994, Silva *et al*. 1977

Theobroma sylvestre Aubl. ex Mart. in Buchner [syn. *T. spruceanum* Bernoulli]
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
PORTUGUESE: cacaoí, cacau-azul, cacau-da-mata, cacauí
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Amazonian Brazil and Bolivia
REFERENCES: Killeen *et al*. 1993, MBG-Tropicos, Rankin de Mérona *et al*. 1992, Silva *et al*. 1977

Theobroma velutinum Benoist
FAMILY: Malvaceae (mallow), previously Sterculiaceae (chocolate)
FRENCH: cacao sauvage
USES/NOTES: Fruit pulp and seeds are edible.
NATURAL RANGE: Amazonian Brazil and the Guianas
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Roosmalen 1985

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Thespesia populnea (L.) Sol. ex Corrêa
FAMILY: Malvaceae (mallow)
ENGLISH: bendytree, corktree, Indian tuliptree, milo, Pacific rosewood, Polynesian rosewood, pop nut, portia tree, seaside mahoe, Seychelles rosewood, tuliptree, umbrella tree
FRENCH: porché
PORTUGUESE: bela-sombra, pau-rosa, tespésia
SPANISH: bejuquillo, clemón, cremón, majagua, puntada de cabeza
USES/NOTES: Flowers are eaten in salads boiled or fried, young leaves can be eaten cooked or raw, and fruits are said to be edible. Wood is used for cabinetry.
NATURAL RANGE: Uncertain, perhaps India, now nearly pantropical in costal zones, from the Caribbean including northern South America (Colombia and Venezuela), the Antilles, Central America and the Yucatán of Mexico
REFERENCES: CONABIO, Duke 1972, Facciola 1990, FLEPPC 2003, FUDENA, Kunkel 1984, Morton 1977, Nellis 1994, Nelson 1994, USDA-ARS

**Thevetia ahouai* (L.) A.DC. [syn. *Ahouai nitida* (Kunth) Pichon] {edibility in doubt}
FAMILY: Apocynaceae (dogbane)
FRENCH: ahouai des Antilles, ahouai du Bresil, baggage a collier, noix ahouai, noix de serpent
SPANISH: acotope, akit (Maya), akits (Maya), bola de venado, cafecillo, campanilla, chilindrón de monte, chuchij, cojón de gato, cojón de mico, cojón de perro, cojón de venado, huevo de gato, huevo de perro, huevo de venado, huevos de burro, huevos de tigre, lavaperro, lecherillo, palo de leche, palo de tira hule, tomate de diablo
USES/NOTES: Squat ovoid red fruit (to 5cm wide) is said to be edible, though the fruit also is a known purgative and other plant parts are poisonous.
NATURAL RANGE: Humid lowlands from Veracruz, Mexico to Colombia, Venezuela and the Guianas
REFERENCES: Avendaño Reyes and Acosta Rosado 2000, CONABIO, Croat 1978, DeFilipps *et al.* 2004, Martin *et al.* 1987, MBG-Tropicos, Ochoa-Gaona *et al.* 2011

Thibaudia caulialata Ruiz & Pav. ex G.Don. [syn. *T. alata* Dunal, *Cavendishia caulialata* (Ruiz & Pav. ex G.Don) A.C.Sm.]
FAMILY: Ericaceae (heath)
USES/NOTES: Fruit reportedly eaten (Martin *et al.*), though the legitimacy of the taxon is questionable.
NATURAL RANGE: Andean Peru and Ecuador (between 2500-3500m) perhaps to Panama
REFERENCES: Luteyn 1983, Macbride 1959a, Martin *et al.* 1987

Thibaudia floribunda Kunth [syn. *T. lehmannii* Hoerold, *T. longifolia* Kunth, *T. pichinchensis* Benth.]
FAMILY: Ericaceae (heath)
SPANISH: coral, gualicán, gualicón, sagalita
USES/NOTES: Whitish-reddish translucent fruit pulp is edible.
NATURAL RANGE: Andean Colombia, Ecuador, Peru, and Venezuela, 1600-3600m
REFERENCES: Luteyn 1983, Luteyn 2002, Martin *et al*. 1987, Patiño 2002

Thibaudia grantii A.C.Sm.
FAMILY: Ericaceae (heath)
SPANISH: chorota
USES/NOTES: Fruit reportedly is edible, but the taxon is questionable.
NATURAL RANGE: Colombia
REFERENCES: Luteyn 1996, Martin *et al*. 1987

Thibaudia martiniana A.C.Sm.
FAMILY: Ericaceae (heath)
SPANISH: joyapas
USES/NOTES: Dark, round berries, to 1cm, are sweet.
NATURAL RANGE: Low to mid elevations of the Andes of Ecuador, 1000-2700m
REFERENCES: Luteyn 1996, MBG-Tropicos

Thibaudia mellifera Ruiz & Pav. ex St.-Hil. [syn. *T. melliflora* Ruiz & Pav. *nomen nudum*, *Eurygania multiflora* Klotzsch]
FAMILY: Ericaceae (heath)
SPANISH: sumac misqui (Kichwa)
USES/NOTES: Fruit of this rare and protected species is edible. Perhaps best treated as *T. melliflora* Ruiz & Pav. *nomen nudum.*
NATURAL RANGE: Central and south-central Peruvian highlands from 1500-3000m
REFERENCES: Brako and Zarucchi 1993, Macbride 1959a, Martin *et al*. 1987, MBG-Tropicos, Patiño 2002

Thibaudia parvifolia (Benth.) Hoerold [syn. *Eurygania parvifolia* (Benth.) Benth. & Hook.f.]
FAMILY: Ericaceae (heath)
SPANISH: asna, asnalulo, asna-lulo, asnaq, asnasqa, asnay
USES/NOTES: Violet to nearly black sweet berries of the small shrub (to 4m) are eaten in Ecuador.
NATURAL RANGE: Moist Andes of Ecuador into southern Colombia, 3000-4000m
REFERENCES: Luteyn 1996, Luteyn 2002, Patiño 2002

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Thlaspi arvense L.
FAMILY: Brassicaceae (brassica) or Cruciferae (mustard)
ENGLISH: bastard cress, fanweed, field penny-cress, penny cress, stinkweed, treacle mustard
PORTUGUESE: thláspio
SPANISH: carraspique, telaspio
USES/NOTES: Cultivated for the young, vitamin C-rich shoots, which are added to salads or cooked as a potherb.
NATURAL RANGE: Europe, naturalized in the Americas
REFERENCES: CONABIO, Facciola 1990, Harrington 1967, Uphof 1968

Thrinax radiata Lodd. ex Schult. & Schult.f. [syn. *T. floridana* Sarg., *T. parviflora auct. non.* Sw., *T. wenlandiana* Becc.]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: brittle thatch palm, Florida thatch palm, pigeon berry, thatch palm
SPANISH: bayal, chiit (Maya), chit, chi'it (Maya), guanillo, guano, guano de costa, kanal-xaan (Maya), kultok' (Maya), nak' as (Maya), palma chit, palma yucateca
USES/NOTES: Pulp of the small, white-seeded fruit is edible.
NATURAL RANGE: Northern Caribbean (Greater Antilles and northern Lesser Antilles including The Bahamas), southern Florida, eastern Yucatán of Mexico, Belize and Roatán Island of Honduras, perhaps to Nicaragua
REFERENCES: Bush and Morton n.d., CONABIO, Duno and Moya 2013, Henderson *et al.* 1995, Mabberley 1987, Martin *et al.* 1987, MBG-Tropicos

Thuja occidentalis L.
FAMILY: Cuppressaceae (cypress)
ENGLISH: American arbor vitae, arbor vitae, northern white cedar, white cedar
PORTUGUESE: tuia
USES/NOTES: Twigs and young shoots are made into tea, and pith of young shoots has been eaten in soups. Also a popular landscape plant for hedges and screening.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons 1966, Tomikel 1986

Thymbra capitata (L.) Cav. [syn. *Thymus capitatus* (L.) Hoffmans. & Link, *Coridothymus capitatus* (L.) Rchb.f.]
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: conehead thyme, headed savory, Mediterranean thyme, Persian hyssop, Spanish oregano, thymus
PORTUGUESE: tomilho-cabeçudo, tomilho-de-creta
SPANISH: tomillo cabezudo

USES/NOTES: Leaves are used as a spice and for tea. Plant also contains a medicinal essential oil and is grown by beekeepers for honey.
NATURAL RANGE: Mediterranean, cultivated in Brazil and elsewhere in the Americas
REFERENCES: CONABIO, Faucon 1998, Guia Rural 1990, Schneider 1987

Thymus vulgaris L.
FAMILY: Lamiaceae or Labiatae (mint)
ENGLISH: common thyme, English thyme, garden thyme, thyme
FRENCH: farigoule, frigoule
PORTUGUESE: tomilho, tomilho-comum
SPANISH: tomillo, tomillo común
USES/NOTES: Leaves are the thyme of commerce, used as a spice. Leaves and flowering tops are medicinal. Also the source of *oil of thyme*.
NATURAL RANGE: Mediterranean region, widely cultivated
REFERENCES: Guia Rural 1990, Rehm and Espig 1991, Schneider 1987, Usher 1974

Tigridia pavonia (L.f.) DC. [syn. *T. grandiflora* Diels]
FAMILY: Iridaceae (iris)
ENGLISH: Mexican shellflower, peacock flower, peacock tigerflower, tigerflower
SPANISH: biznaga de agua, cacomite, cedillo, chacual, cocomitl, flor del tigre, hierba de la trinidad, jahuique, juhuique, lirio, lirio azteca, ocelosúchil, oceloxóchitl (Nahuatl), pavonia, rodilla de cristo, trinitaria, xahuique, xahuiqui, zacate
USES/NOTES: Small starchy corms have been eaten roasted in Mexico since pre-Columbian times. Also grown as an ornamental.
NATURAL RANGE: Sierras of Mexico through Guatemala to Honduras and El Salvador, cultivated elsewhere and naturalized in portions of the Andes
REFERENCES: Brako and Zarucchi 1993, Coe 1994, CONABIO, MBG-Tropicos, Uphof 1968, USDA-ARS, Usher 1974, West 1989a, Williams 1981

Tilesia baccata (L.) Pruski [syn. *Wulffia baccata* (L.) Kuntze, *W. stenoglossa* (Cass.) DC.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
PORTUGUESE: acoci, jambu, margaridinha
SPANISH: chirapa sacha, manzanilla sacha
USES/NOTES: Fleshy cypselas are edible. Fruit reportadly is edible. Also medicinal.
NATURAL RANGE: Tropical South America

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REFERENCES: Berg 1984, Duke and Vásquez 1994, Mabberley 1987, Martin *et al*. 1987, Rutter 1990

Tilia americana L. and *T. americana* var. *mexicana* (Schltdl.) Hardin [syn. *T. mexicana* Schltdl.]
FAMILY: Malvaceae (mallow), previously Tiliaceae (linden)
ENGLISH: American basswood, American linden, basswood, lime tree, linden
PORTUGUESE: tília, tília-americana
SPANISH: cirimbo, cirimo, flor de tila, jonote, sirima, sirimo, tila, tilia, tilo, tilo americano, tirimo, tzirimo, tzirimu, yaca, yaco
USES/NOTES: Flowers are used in salads, buds are edible, sap is used in candy, and small, hard, reddish fruits can be eaten raw in moderation. Leaves and flowers are made into an after dinner tea to soothe the stomach and aid in digestion. Flowers of var. *mexicana* excel in honey production and are also made into tea. The Eurasian species, *T. tomentosa* Moench, has similar uses, but is rarely cultivated in the Americas.
NATURAL RANGE: *T. americana* found in Eastern North America; var. *mexicana* rare from northern Mexico through Oaxaca in southern Mexico
REFERENCES: CONABIO, Facciola 1990, Godfrey 1988, Harris 1972, Kermath (notes), MBG-Tropicos, McVaugh 2001, Nelson 1994, Tomikel 1986, Yanovsky 1936

Tillandsia australis Mez [syn. *T. maxima* Lillo & Hauman *nom. illeg.*]
FAMILY: Bromeliaceae (pineapple)
SPANISH: cardo
USES/NOTES: Shoot apices are edible.
NATURAL RANGE: Bolivia and Argentina
REFERENCES: Bennett 2000, Benzing 1980, Nee n.d.

Tillandsia complanta Benth.
FAMILY: Bromeliaceae (pineapple)
SPANISH: huicundo
USES/NOTES: Dry leaf bases are used to wrap tamales.
NATURAL RANGE: Greater Antilles, Costa Rica, Brazil, and Bolivia
REFERENCES: Bennett 1995, Bennett 2000

Tillandsia erubescens Schltdl.
FAMILY: Bromeliaceae (pineapple)
SPANISH: dowáka, heno, tilandsia
USES/NOTES: Inflorescence is edible, plant is medicinal.
NATURAL RANGE: Chihuahua to Oaxaca, Mexico
REFERENCES: Bennett 2000, Torres n.d., Trujano 1990

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Tillandsia recurvata (L.) L.
FAMILY: Bromeliaceae (pineapple)
ENGLISH: ball moss, bunch moss, small ball-moss
SPANISH: clavel del aire, claveles de aire, curujey, gallinitas, heno pequeño, musgo bola, musgo español, nido de gungulén, paixtle (Nahuatl), paxtle (Nahuatl), palomilla, siwáchare (Rarámuri), tilandsia, toji (Guarijío)
USES/NOTES: Young shoots and inflorescences of this common epiphyte are edible. Often associated with *T. usneoides* L. (Spanish moss or Florida moss).
NATURAL RANGE: Southeastern U.S. to northern Argentina, widespread
REFERENCES: Bailey Hortorium 1976, Bennett 1995, Bennett 2000, Más and Lugo-Torres 2013, Romero-Jiménez *et al*. 2015, Smith and Downs 1977, Wyndham 2004

Tillandsia rubella Baker
FAMILY: Bromeliaceae (pineapple)
SPANISH: huicundo
USES/NOTES: Shoot apices are eaten in Amazonian Ecuador.
NATURAL RANGE: Ecuador, Peru, and Bolivia
REFERENCES: Bennett 2000

Tococa guianensis Aubl.
FAMILY: Melastomataceae (dissotis or melastome)
PORTUGUESE: buxixu-de-formiga, pau-jacaré
SPANISH: chinchaky (Shuar), yakiwe (Huaorani)
USES/NOTES: Purple fruit is edible.
NATURAL RANGE: Warm tropics including Brazil, Bolivia, Central America, Colombia, Ecuador, the Guianas, southern Mexico, and Peru, Tobago, and Venezuela
REFERENCES: Boom 1989, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Silva *et al*. 1977, UFA/NYBG

Tocoyena formosa (Cham. & Schltdl.) K.Schum. [syn. *Gardenia formosa* Cham. & Schltdl.]
FAMILY: Rubiaceae (coffee or madder)
ENGLISH: blackberry-jam fruit, monkey apple
PORTUGUESE: cafezinho, estrela, genipapinho, genipapinho-do-campo, genipapo-brabo, genipapo-bravo, genipapo-de-jacú, genipapo-do-campo, guamarú, jenipapinho, jenipapo-de-cachorro, marmelada, pau-de-cera, trombeta
SPANISH: fruta de mono
USES/NOTES: Yellow-skinned fruit's black pulp, with the consistency of jam when ripe, is eaten fresh or made into beverages. Similar to *Rosenbergiodendron formosum*.

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NATURAL RANGE: Widespread in Brazil (except for the far south, Roraima in the north and Acre in the west), Amazonian Bolivia, and east-central and northeastern Paraguay
REFERENCES: Bernardi 1985, Forzza 2010, Martin *et al.* 1987, Muniz n.d., Silva *et al.* 1977, Starr Virtual Herbarium

Tontelea passiflora (Vell.) Lombardi [syn. *T. fluminensis* (Peyr.) A.C.Sm., *T. ovalifolia* (Miers) A.C.Sm., *T. ovalifolia* subsp. *richardii* (Peyr.) Goerts & Mennega, *Cuervea ovalifolia* Miers, *Salacia patens* Triana & Planch.]
FAMILY: Celastraceae (bittersweet or spindle tree) or Hippocrateaceae (dehiscent fruit)
PORTUGUESE: abacate-do-mato, castanha-mineira, cipó-florão
SPANISH: quërimati
USES/NOTES: The Chácobo of Bolivia eat the sweet fruits of this liana.
NATURAL RANGE: Southeastern Brazil, Amazonia, the Guianas, and Panama
REFERENCES: Boom 1987, Boom 1989, Forzza 2010, MBG-Tropicos, Mennega 1992

Torreya californica Torr. [syn. *Tumion californicum* (Torr.) Greene]
FAMILY: Taxaceae (yew)
ENGLISH: California nutmeg
USES/NOTES: Oily nuts are eaten roasted.
NATURAL RANGE: Coastal mountains and the western foothills of the Sierra Nevada range from south-central California to southern Oregon
REFERENCES: Facciola 1990, Munz and Keck 1959, Tanaka 1976, Yanovsky 1936

Tournefortia hirsutissima L. [syn. *Heliotropium verdcourtii* Craven (unresolved)]
FAMILY: Boraginaceae (borage)
ENGLISH: chik (Maya), chiggery grapes, cold withe, poison fish tie-tie
FRENCH: chique-chique, liane chique
SPANISH: ixla'hastapún skíti', mata de nigua, nabú, nigua, nigua peluda, niguas, nigüita, ojo de pescado, robo de mico, sebito
USES/NOTES: Liana's small fruit is edible. Taxonomy is not settled.
NATURAL RANGE: Neotropics from Bolivia and Peru (though not Brazil) in the South to the Antilles, South Florida, and South Texas, rare and endangered in Florida
REFERENCES: Austin 2004, Grandtner and Chevrette 2014, Martin *et al.* 1987, Richardson and King 2009, Wunderlin *et al.* 2016

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Tovomita schomburgkii Planch. & Triana
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
PORTUGUESE: mangue-mirim
SPANISH: awasokule (Arawak), ocotsimo (Chácobo)
SURINAME: boesimangro (Aukaan)
USES/NOTES: The Chácobo of Bolivia eat the semi-fruit.
NATURAL RANGE: Riparian and montane forests to about 1,300 meters from southern Venezuela, the Guianas, and Amazonian Brazil, Colombia, Peru and Bolivia
REFERENCES: Boom 1989, Grandtner and Chevrette 2014, MBG-Tropicos

Tradescantia fluminensis Vell.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: small-leaf spiderwort, spiderwort, wandering Jew, wandering sailor
PORTUGUESE: erva-de-santa-luzia, ka'a-puerava (Guarani), maria-ninha, olho-de-santa-luzia, trapoeraba, trapoeraba-rósea, trapoeraba-roxa
SPANISH: leandro gomez, tradescantia, yerba de santa lucía
USES/NOTES: Young stems and leaves may be eaten cooked as a vegetable. Flowers may be eaten candied.
NATURAL RANGE: Northern and central Argentina, Bolivia, southeastern and southern Brazil, Paraguay, and Uruguay, widely cultivated and naturalized
REFERENCES: Forzza 2010, Kinupp 2007, MBG-Tropicos, USDA-ARS, USDA-NRCS

Tradescantia occidentalis (Britton) Smyth [syn. *T. virginiana* var. *occidentalis* Britton]
FAMILY: Commelinaceae (spiderwort)
ENGLISH: prairie spiderwort, spiderwort, western spiderwort
PORTUGUESE: trapoeraba
SPANISH: hierba del pollo, tradescantia
USES/NOTES: Young shoots have been eaten raw or as a potherb. Purple flowers may be added to salads.
NATURAL RANGE: Central and western North America from northern Mexico (Chihuahua and northern Sonora) through the U.S. and south-central Canada, excluding the west coast
REFERENCES: CONABIO, Fernald 1950, Kindscher 1987, USDA-NRCS, Yanovsky 1936

Tradescantia ohiensis Raf.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: bluejacket, Ohio spiderwort, spiderwort
PORTUGUESE: trapoeraba
SPANISH: tradescantia

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USES/NOTES: Young stems and leaves are eaten raw in salads or cooked as potherbs. Flowers, generally purple or blue, though occasionally white, have been eaten candied.
NATURAL RANGE: Eastern U.S. and rare in southern Canada
REFERENCES: Correll and Johnston 1970, Fernald 1950, Kermath (notes), USDA-NRCS

Tradescantia virginiana L.
FAMILY: Commelinaceae (spiderwort)
ENGLISH: common spiderwort, spiderwort, Virginia spiderwort
SPANISH: tradescantia azul
USES/NOTES: Young stems and leaves are eaten raw in salads or cooked as potherbs. Purplish flowers can be made into candy.
NATURAL RANGE: Eastern U.S. and perhaps northern Mexico, naturalized in South America
REFERENCES: CONABIO, Facciola 1990, Fernald 1950, Jørgensen and León-Yánez 1999, Kindscher 1987, Peterson 1977, Tomikel 1986, Uphof 1968

Tradescantia zebrina Heynh. ex Bosse [syn. *T. pendula* (Schnizl.) D.R.Hunt, *Zebrina pendula* Schnizl.]
FAMILY: Commelinaceae (spiderwort)
ENGLISH: inch plant, inchplant, wandering Jew
PORTUGUESE: maria-ninha
SPANISH: cola de pollo, hierba del pollo, hoja de plata, matal, matalí, moradilla, pasto, talía, ta-npishuacat (Totonac), tradescantia, tripa de pollo, tzapatzpotzne (Zoque), zacate, zebrina
USES/NOTES: Young leaves are steeped in boiling water then cooled and variously sweetened and flavored (*e.g.*, with mint) and drunk as a cold tea called *água de matalí* in Mexico.
NATURAL RANGE: Southern Mexico, Belize, El Salvador, Guatemala, Honduras, and Costa Rica, naturalized in the Caribbean, South America, southeastern U.S., and warm regions in Africa and Asia
REFERENCES: CONABIO, MBG-Tropicos, Starr Virtual Herbarium, USDA-NRCS

Tragopogon dubius Scop.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common salsify, goat's beard, salsify, western goat's-beard, western salsify, wild oysterplant, yellow goat's beard, yellow salsify
USES/NOTES: Young leaves and leaf stems are used as potherbs, and roots are eaten raw or cooked.
NATURAL RANGE: North temperate Eurasion, widely naturalized in temperate regions of the Americas including Canada, the U.S. and Argentina

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REFERENCES: Fernald 1950, Harrington 1967, USDA-ARS

Tragopogon porrifolius L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: common salsify, oyster plant, salsify, vegetable oyster
PORTUGUESE: barba-de-bode, cercefi, cersefi
SPANISH: barba cabruna, salsifí, salsifí blanco
USES/NOTES: Roots and new shoots are eaten as vegetables. Root latex has been used as chewing gum by Amerindians of British Columbia.
NATURAL RANGE: Mediterranean North Africa, or western Asia, naturalized elsewhere
REFERENCES: Cronquist 1980, Duke 1992, Fernald 1950, Mabberley 1987, Peterson 1977, Uphof 1968, USDA-ARS, Usher 1974, Yamaguchi 1983, Yanovsky 1936

Trapa natans L.
FAMILY: Trapaceae (water chestnut)
ENGLISH: Jesuit nut, water caltrop, water chestnut, water nuts
SPANISH: castaña de agua
USES/NOTES: Edible seed is rich in starch and fat.
NATURAL RANGE: Europe, perhaps to Asia, widely naturalized, and invasive in the northeastern U.S. and adjacent Canada
REFERENCES: Brouk 1975, Facciola 1990, Fernald *et al.* 1958, Mabberley 1987, Simmons 1972, Uphof 1968

Trema micrantha (L.) Blume [syn. *T. floridana* Britton]
FAMILY: Cannabaceae (cannabis or hemp), previously Celtidaceae (celtis) or Ulmaceae (elm)
ENGLISH: capulin, Florida trema, Jamaican nettle tree, kari bush
PORTUGUESE: candiúba, candiúva, coatidiba, coatiudiba, crindiúva, curindiba, grandiúva, gurindiba, motamba, mutamba, orindeúva, orindiba, orindiuva, orinduíba, pau-de-pólvora, pau-pólvora, periquiteira, periquiteiro, periquitinho, pindaúba, pipquiteira, piquiteira, seriúva, trema, taleira
SPANISH: árbol de cuerillo, atadijo, capulín cimarrón, chumiri, chunvea, corcho, dhotyo (Moseten), guacimilla, guacimilla cimarrona, ixpepe, memiso, midha chumiri (Tacana), palo polvora, sak piixoy, surrumbo, uvilla, uvillo blanco, yaco de cuero, zurrumba, zurrumba
USES/NOTES: Tiny, typically bright orange to red or yellow drupes are eaten by the Ka'apor of eastern Amazonian Brazil. Also medicinal.
NATURAL RANGE: Neotropics from southern Florida to northern Argentina
REFERENCES: Adams 1972, Balée 1994, Díaz *et al.* 2006, Duke and Vásquez 1994, FNAEC 1997, Hayden 2006, Ibarra-Manríquez *et al.* 1997, Johnston and Colquhoun 1996, MBG-Tropicos, Nelson 1994,

PlantaMed, Silva *et al.* 1997, Torres n.d., UFA/NYBG, Zuloaga and Morrone 1997

Trianthema portulacastrum L.
FAMILY: Aizoaceae (carpetweed or fig-marigold)
ENGLISH: black pigweed, desert horse-purslane, giant pigweed, horse purslane, lowland purslane
SPANISH: verdolaga
USES/NOTES: Salty leaves are eaten in salads or in cooked dishes.
NATURAL RANGE: Uncertain, though probably tropical to subtropical seacoasts, widely naturalized where not native
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Gibbons 1973, USDA-ARS

Trichilia surinamensis (Miq.) C.DC. [syn. *T. maynasiana* C.DC.] [some consider the two to be distinct species]
FAMILY: Meliaceae (mahogany)
PORTUGUESE: amarelão, breu-amarelo, maraximbé-vermelho, waruwa'yw-ran (Tembé)(*T. surinamensis*)
SPANISH: asharami (Quichua), cadoa negra, chiankiap, chiape, kuwait (Shuar), nampagowe (Huaorani), numi (Secoya), requia, uchumullaca blanca, valeoiove (Huaorani)
SURINAME: witte sali (*T. surinamensis*)
USES/NOTES: Red aril of the orange to red fruit is eaten in Amazonian Ecuador (*T. maynasiana*). Bark of the small to medium sized tree (to 20m) is cooked locally until black then used as face paint in Amazonian Ecuador (*T. maynasiana*) and as a dye for fabrics in Amazonian Brazil (*T. surinamensis*). Fruit edibility referenced *T. maynasiana*. All common names refer to *T. maynasiana* except where noted.
NATURAL RANGE: *T. surinamensis* from central and eastern Amazonia and the Guianas, *T. maynasiana* from western Amazonia and the central Orinoco basin of Venezuela
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Forzza 2010, MBG-Tropicos, Starr Virtual Herbarium, UFA/NYBG

Trichocereus atacamensis (Phil.) W.T.Marshall & T.M.Bock [syn. *T. pasacana* (F.A.C.Weber ex Rümpler) Britton & Rose, *Echinopsis atacamensis* (Phil.) Friedrich & G.D.Rowley]
FAMILY: Cactaceae (cactus)
SPANISH: pasacana
USES/NOTES: Fruit is edible.
NATURAL RANGE: Argentina and Bolivia
REFERENCES: Britton and Rose 1963, López 2000, Zuloaga *et al.* 2008

Trichocereus coquimbanus (Molina) Britton & Rose [syn. *Echinopsis coquimbana* Hoffm.]

FAMILY: Cactaceae (cactus)
SPANISH: copao
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Coquimbo province, coastal Chile
REFERENCES: Britton and Rose 1963, Marticorena and Quezada 1985, Martin *et al*. 1987

Trichosanthes cucumerina var. *anguina* (L.) Haines [syn. *T. anguina* L.]
FAMILY: Cucurbitaceae (gourd)
ENGLISH: snake gourd, che che ra, Asian cucumber, Greek cucumber
SPANISH: culebra, patola
USES/NOTES: Fruits are eaten fresh like a cucumber, curried (when young), or cooked, and the young leaf is eaten as a vegetable.
NATURAL RANGE: Tropical Asia
REFERENCES: León 1987, Martin 1984b, Omawale 1973, Rehm and Espig 1991

Trifolium amabile Kunth [may include *T. peruvianum* Vogel]
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: Aztec clover
SPANISH: caretilla, chicmu, chikmu, chiqmu, chiuru, chiwa, chokñoco, chua chua, layo, layu, trébol, trébol de puna
USES/NOTES: Peruvian natives harvest the roots to mix with white maiz and other plants to make *chucán* and leaves for use as a leafy green vegetable in times of scarcity.
NATURAL RANGE: Arizona, Mexico, Central America, western South America from Colombia to Bolivia and Chile, and Argentina
REFERENCES: CONABIO, Delgado Súmar 2004b, Gade 1975, Mejía M. 1984, Molinari-Novoa 2016, Ochoa Estrada 2011, USDA-ARS

Trifolium aureum Pollich [syn. *T. agrarium* L., *T. campestre* Schreb.]
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: hop clover, large hop-clover, large trefoil
PORTUGUESE: trevo
SPANISH: trébol
USES/NOTES: Seeds are eaten in salads or ground as flour, leaves may be eaten cooked, and flowers are used for tea or flour. Taxonomic uncertainty places this entry in some doubt. The Missouri Botanical Garden lists *T. agrarium* L. as a synonym of *T. campestre* Schreb.
NATURAL RANGE: Eurasia and Africa, now cosmopolitan
REFERENCES: MBG-Tropicos, Peterson 1977, Wiersema and León 1999

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Trifolium ciliolatum Benth.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: clover, foothill clover, tree clover, Springbank Clover
SPANISH: trébol
USES/NOTES: Leaves and stems are eaten raw or cooked and flowers are a honey source.
NATURAL RANGE: Western U.S. from Washington to California and just into northern Baja California
REFERENCES: Calflora, CONABIO, MBG-Tropicos, Uphof 1968

Trifolium gracilentum Torr. & A.Gray
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: pinpoint clover
PORTUGUESE: trevo
SPANISH: trébol
USES/NOTES: Leaves and stems are eaten raw or cooked and flowers are a honey source.
NATURAL RANGE: Western U.S. and just into northern Baja California, Mexico
REFERENCES: CONABIO, Uphof 1968, Yanovsky 1936

Trifolium hybridum L.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: alsike, alsike clover
SPANISH: trébol
USES/NOTES: Seeds are eaten in salads or ground as flour, leaves may be eaten cooked, and flowers are used for tea or ground as flour.
NATURAL RANGE: Eurasia, widely naturalized in temperate and highland tropical regions including Canada, the U.S., Argentina, Bolivia, and Uruguay
REFERENCES: Peterson 1977, MBG-Tropicos

Trifolium incarnatum L.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: crimson clover, Italian clover
USES/NOTES: Seeds are eaten in salads or ground as flour, leaves may be eaten cooked, and flowers are used for tea or ground as flour.
NATURAL RANGE: Mediterranean, cultivated and naturalized elsewhere
REFERENCES: Facciola 1990, Peterson 1977, Taylor 1998

Trifolium medium L.

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FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: zigzag clover
PORTUGUESE: trevo, trevo-mamute, trevo-roxo
SPANISH: carretón, trébol, trébol intermedio
USES/NOTES: Grown as a forage crop and by beekeepers for honey production. Young sprouts are used occasionally as a potherb.
NATURAL RANGE: Europe to West Asia, widely naturalized in temperate and highland tropical regions
REFERENCES: Carneiro Martins 1989, Mabberley 1987, Sturtevant 1972, Usher 1974

Trifolium microcephalum Pursh
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: hairy clover, maiden clover, pinhead clover, small-head clover, small-headed clover
SPANISH: trébol
USES/NOTES: Leaves and stems are eaten cooked.
NATURAL RANGE: Baja California, Mexico through the western U.S. to British Columbia
REFERENCES: Calflora, CONABIO, Uphof 1968, Yanovsky 1936

Trifolium peruvianum Vogel [syn. *T. amabile* var. *pentlandii* Ball]
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
SPANISH: chicmu, chikmu, chiqmu, trébol
USES/NOTES: Peruvian natives harvest the roots to mix with white maiz and other plants to make *chucán* and leaves for use as a leafy green vegetable in times of scarcity.
NATURAL RANGE: Andean South America from Ecuador to Bolivia
REFERENCES: Delgado Súmar 2004b, Molinari-Novoa 2016

Trifolium pratense L.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: red clover
PORTUGUESE: trevo-vermelho
SPANISH: trébol rojo
USES/NOTES: Seeds are eaten in salads or as flour, leaves may be eaten cooked, and flowers are used for tea or flour.
NATURAL RANGE: Eurasia, now cosmopolitan
REFERENCES: Medsger 1939, Molares and Ladio 2012b, Peterson 1977

Trifolium repens L.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)

ENGLISH: Dutch clover, Dutch white clover, ladino clover, white clover
FRENCH: trèfle blanc, trèfle rampant
PORTUGUESE: trevo-branco
SPANISH: trébol blanco
USES/NOTES: Seeds are eaten in salads or as flour, leaves and flowers may be eaten cooked or raw, and flowers are used for tea or flour. Flowers also are a honey source.
NATURAL RANGE: Eurasia, now cosmopolitan
REFERENCES: Fernald *et al.* 1958, Kermath (notes), Molares and Ladio 2012b, Peterson 1977, Taylor 1998, USDA-ARS

Trifolium stoloniferum Muhl. ex Eaton
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: buffalo clover, running buffalo clover
USES/NOTES: Seeds of this endangered species are eaten in salads or as flour, leaves may be eaten cooked, and flowers are eaten cooked or as flour or may be used for tea.
NATURAL RANGE: Arkansas to Illinois, Ohio, and West Virginia
REFERENCES: Brooks 1983, Fernald *et al.* 1958, Peterson 1977

Trifolium willdenowii Spreng. [syn. *T. tridentatum* Lindl.]
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: cow clover, seaside clover, springbank clover, tomcat clover
USES/NOTES: Leaves and stems are eaten raw or cooked, flowers are a honey source, and seeds are eaten as a grain or sprouted.
NATURAL RANGE: California to British Columbia and Texas
REFERENCES: LBJWC, PFAF, Steward 1933, Uphof 1968, Yanovsky 1936

Trifolium wormskioldii Lehm. [syn. *T. fimbriatum* Lindl.]
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)
ENGLISH: beach clover, coast clover, cow clover, cows clover, cusp clover, mountain clover, springbank clover
SPANISH: trébol de la costa
USES/NOTES: White, brittle rhizomes were an important food item among several native Amerindian groups. The Bella Coola people of British Columbia ate the roots with salmon. Flowers and leaves are also eaten.
NATURAL RANGE: Central America, Mexico, the western U.S. from New Mexico to Montana and into adjacent Canada, west to the Pacific
REFERENCES: CONABIO, Gunther 1981, Mabberley 1987, Moerman 1998, PFAF, Turner 1973, Turner and Bell 1973, Uphof 1968, Wiggins 1980

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Triglochin maritima L. [includes *T. maritimum* L. (spelling variant)]
FAMILY: Juncaginaceae (arrow-grass)
ENGLISH: arrowgrass, common arrowgrass, sea arrowgrass, seaside arrowgrass, shore podgrass, slender arrowgrass
FRENCH: troscart maritime
SPANISH: junco bastardo marino
USES/NOTES: Very young leaves are edible. Seeds may be used as a flour source or roasted and used like coffee (*Coffea* spp.).
NATURAL RANGE: Uncertain, circumboreal including Canada and Eurasia to most of the U.S. excluding south-central and southeastern, Baja California and Baja Sur, Mexico, and the Southern Cone including Argentina and Chile to Bolivia
REFERENCES: CONABIO, MBG-Tropicos, Uphof 1968, USDA-ARS, USDA-NRCS, Yanovsky 1936

Trigonella foenum-graecum L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: fenugreek, foengreek
PORTUGUESE: alforva, feno-grego
SPANISH: alholva, fenegreco
USES/NOTES: Aromatic, starchy seeds are used commonly as a spice and may also be processed for use in chewing gum.
NATURAL RANGE: Meditteranean region to the Middle East
REFERENCES: de Gámez 1973, Houaiss 1982, Rehm and Espig 1991, Usher 1974, Zohary and Hopf 1993

Trillium erectum L.
FAMILY: Liliaceae (lily)
ENGLISH: American birthroot, birthroot, birthwort, purple trillium, red trillium, red wake-robin, stinking Benjamin, stinking Willie, trillium, wake-robin, wood lily
USES/NOTES: Young leaves have been used as a vegetable or potherb, though the plant is known more for its use in folk medicine to "ease" childbirth and its attractive, though malodorous flower.
NATURAL RANGE: Eastern North America from Georgia and Alabama to Michigan, Ontario, Quebec, Maine, and New Brunswick, naturalized elsewhere
REFERENCES: Facciola 1990, Kermath (notes), Peterson 1977, Rolfsmeier *et al.* 1988

Trillium grandiflorum (Michx.) Salisb.
FAMILY: Liliaceae (lily)

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ENGLISH: big white trillium, grand trillium, large flowered trillium, large-flower wake-robin, snow trillium, wake-robin, white trillium, white wake-robin
USES/NOTES: Young shoots and unfolding leaves have been used as cooked greens, though typically only during times of food scarcity.
NATURAL RANGE: Eastern North America from northern-most Georgia and Alabama to Minnesota and Maine into Quebec and Ontario
REFERENCES: Marshall 1993, Uphof 1968

Trillium sessile L.
FAMILY: Liliaceae (lily)
ENGLISH: bethroot, red trillium, sessile trillium, toad trillium, toadshade, wake-robin
USES/NOTES: Young leaves are used as a vegetable, cooked or uncooked.
NATURAL RANGE: Eastern North America from northern Alabama and perhaps Mississippi to southern Michigan, southern-most Ontario, and western New York, west to eastern-most Kansas and Oklahoma
REFERENCES: Facciola 1990, Peterson 1977, Schwegman 1991

Trillium undulatum Willd.
FAMILY: Liliaceae (lily)
ENGLISH: painted lady, painted trillium
USES/NOTES: Young leaves of this attractive perennial herbaceous low-growing forest plant are used as a vegetable or potherb, cooked or uncooked.
NATURAL RANGE: Eastern North America from northern Georgia through Appalachia to Maine and into Canada from New Brunswick to Ontario, perhaps into southeastern Michigan
REFERENCES: Crowhurst 1972, Facciola 1990, Radford *et al.* 1968

Triosteum perfoliatum L. [also *T. angustifolium* L. and *T. aurantiacum* E.P.Bicknell]
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: feverroot, feverwort, late horse-gentian, orangefruit horse-gentian (*T. aurantiacum*), tinker's weed, wild coffee, yellowfruit horse-gentian (*T. angustifolium*)
USES/NOTES: Roasted berries are used like coffee (*Coffea* spp.).
NATURAL RANGE: Eastern North America from northeastern Texas to the Carolinas, Minnesota and Quebec
REFERENCES: Mabberley 1987, Uphof 1968, USDA-NRCS

Triphasia trifolia (Burm.f.) P.Wilson [syn. *T. aurantiola* Lour., *Limonia retusa* D.Don, *Limonia trifolia* Burm.f.]
FAMILY: Rutaceae (citrus or rue)

ENGLISH: baby lime, bergamot lime, limeberry, myrtle lemon, myrtle lime, sweet lime, sweet lemon, trifoliate limeberry
PORTUGUESE: goma, limão-francês, limãozinho, limãozinho-doce, murta
NETHERLANDS ANTILLES: lamoentsji sjimarón
SPANISH: china de bakón, china forastera, chinita, limón de Jerusalén, limoncillo, limoncito, naranjita de pegar
SURINAME: lamoentsji die Surinaam
USES/NOTES: Small fruit (to 1.5cm), green becoming red when ripe, is consumed raw, in jams, and liqueurs. The pulp may be sweet or tart and juicy or mucilaginous. Fruit rind contains an essential oil that is strongly aromatic of citrus. The shrub to small tree is grown alone, in small orchards, and in hedges.
NATURAL RANGE: Malaysia and the Philippines and perhaps elsewhere in Southeast Asia, widely cultivated and naturalized in favorable locations in the Americas including southern Texas, southern Florida, the Antilles, Mexico, Central America, Peru, Venezuela, and the Guianas, and likely Colombia, not present in the Brazilian flora, though it is cultivated in Brazil
REFERENCES: Bailey Hortorium 1976, Bourke *et al.* 1987, Brako and Zarucchi 1993, CONABIO, Forzza 2010, Mabberley 1987, Nellis 1994, Omawale 1973, USDA-ARS, USDA-NRCS, Will 1991, Williams and Williams 1969, Zeven and Zhukovsky 1975

Tripogandra diuretica (Mart.) Handlos [syn. *T. elongata* (G.Mey) Woodson, *Tradescantia diuretica* Mart., *Tradescantia sellowiana* Mart.]
FAMILY: Commelinaceae (spiderwort)
ENGLISH: spiderwort
PORTUGUESE: ondas-do-mar, tracoeraba, trapoeraba, trapoeraba-rósea, trapoeraba-roxa, trapuerava
SPANISH: flor de santa lucía, flor de santa lucía rosada, santa lucía, santa lucía de flores rosadas, santa lucía morada, santa rosa morada
USES/NOTES: Perennial herb's whitish/purple/pink fowers may be eaten candied. Flowers, leaves, and young stems are variously prepared as green vegetables added to stews and other dishes. Leaves, stems and flowers are steeped in hot water and used as a soothing medicinal tea called *chá de trapoeraba*.
NATURAL RANGE: Central to northern Argentina, eastern Bolivia, eastern, central, and southern Brazil, eastern Paraguay, and Uruguay
REFERENCES: Athor 2009, Chá Benefícios, Forzza 2010, Kinupp and Lorenzi 2014, MBG-Tropicos, Zuloaga *et al*. 2008

Tripsacum dactyloides (L.) L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: buffalo grass, eastern gamma grass, gamma grass

PORTUGUESE: capim-gigante
SPANISH: cuy shoshovi (Cofán), pasto Guatemala, teocintle, zacate amacollado, zacate maicero
USES/NOTES: Edible seeds of this perennial tall grass (2m potentially to 4m) are under-utilized.
NATURAL RANGE: Eastern U.S., from Michigan and New York to Florida and Texas, Mexico, Central America, the Greater Antilles except Jamaica, the Guianas, Colombia, and Venezuela, naturalized elsewhere in Latin America
REFERENCES: CONABIO, Facciola 1990, Kindscher 1987, MBG-Tropicos, USDA-ARS, USDA-NRCS

Triteleia grandiflora Lindl. [syn. *Brodiaea douglasii* S.Watson]
FAMILY: Asparagaceae (asparagus), previously Liliaceae (lily)
ENGLISH: brodiaea, Douglas' brodiaea, large-flower triteleia, wild hyacinth
USES/NOTES: Corms and seed pods are edible.
NATURAL RANGE: Western Canada through northern California, to western Utah
REFERENCES: Calflora, Kirk 1970

Trithrinax brasiliensis Mart.
FAMILY: Arecaceae or Palmae (palm)
PORTUGUESE: buriti, carandaí
USES/NOTES: Martin *et al*. report fruit pulp as edible.
NATURAL RANGE: Southern Brazil (though Martin *et al*. suggest that it extends to Paraguay and Uruguay)
REFERENCES: Henderson *et al*. 1995, Martin *et al*. 1987

Triticum aestivum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: bread wheat, common bread wheat, common wheat, wheat
PORTUGUESE: trigo, trigo-comum
SPANISH: caztaz (Seri), ndëxü (Mazahua), trigo, trigo común, trigo criollo, trigo lerma blanco, trigo lerma colorado, trigo largo, trigo pelón, trigo ópata, trigo pelón rojo, trigo quintana, trigo venturero
USES/NOTES: Edible seeds are the principal wheat of commerce, among the most widely cultivated plants.
NATURAL RANGE: Fertile Crescent
REFERENCES: CONABIO, Feldman 1976, Guia Rural 1990, Purseglove 1972, Rehm and Espig 1991, Sauer 1993, Usher 1974, Zohary and Hopf 1993

Triticum compactum Host [syn. *T. aestivum* subsp. *compactum* (Host) Thell.]
FAMILY: Poaceae or Gramineae (grass)

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ENGLISH: club wheat, cluster wheat, dwarf wheat, hedgehog wheat
SPANISH: trigo cabezorro
USES/NOTES: Cultivated in the Old and New Worlds as a flour source.
NATURAL RANGE: Southwest Asia
REFERENCES: Uphof 1968, USDA-ARS, Zeven and de Wet 1982

Triticum dicoccon (Schrank) Schübl. [syn. *T. aestivum* subsp. *dicoccon* (Schrank) Thell., *T. turgidum* subsp. *dicoccoides* (Schrank) Thell.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: emmer wheat, English wheat, farro, hulled wheat, poulard wheat, rivet wheat
USES/NOTES: Ground grains are a pasta flour source. Though uncommon in the Americas, this grain is one of the oldest domesticated food plants dating back at least 10,000 years.
NATURAL RANGE: Fertile Crescent
REFERENCES: Facciola 1990, Mabberley 1987, Smith 1994, Uphof 1968

Triticum durum Desf.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: durum wheat, flint wheat, hard wheat, macaroni wheat
USES/NOTES: Gluten-rich seeds, somewhat larger than common wheat, are used for pasta.
NATURAL RANGE: Europe or Asia
REFERENCES: Facciola 1990, Mabberley 1987, Uphof 1968, USDA-ARS

Triticum monococcum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: einkorn, one-grained wheat, stone age wheat
SPANISH: escanda menor, trigo de primavera
USES/NOTES: Edible seeds, of this likely ancestor of common wheat (*T. aestivum*), were domesticated nearly 10,000 years ago. Seeds of wild ancestors may have been eaten 19,000 years ago.
NATURAL RANGE: Fertile Crescent
REFERENCES: Facciola 1990, Mabberley 1987, Smith 1994, Tanno and Willcox 2006, Zeven and de Wet 1982

Triticum polonicum L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: Astrakin wheat, giant rye, Jerusalem rye, Polish wheat
USES/NOTES: Cultivated, tall winter or spring wheat has large seeds used as a pasta flour source.
NATURAL RANGE: Eurasia
REFERENCES: Mabberley 1987, Uphof 1968, Zeven and de Wet 1982

Triticum spelta L. [syn. *T. aestivum* subsp. *spelta* (L.) Thell.]
FAMILY: Poaceae or Gramineae (grass)

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ENGLISH: dinkel wheat, hulled wheat, spelt, speltz
SPANISH: escanda, escaña, espelta
USES/NOTES: Uncommon in the Americas, though cultivated in Europe as a flour source.
NATURAL RANGE: Europe, cultivated in the Americas
REFERENCES: Facciola 1990, Mabberley 1987, USDA-ARS

Triticum sphaerococcum Percival [syn. *T. aestivum* subsp. *sphaerococcum* (Percival) MacKey]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: dwarf Indian wheat, Indian dwarf wheat, shot wheat
PORTUGUESE: trigo
SPANISH: trigo indio
USES/NOTES: Nearly round seeds of the short-stalked plant are edible, though of little commercial consequence.
NATURAL RANGE: Afghanistan, Pakistan, and Northwestern India
REFERENCES: Mori *et al*. 2013, PFAF, USDA-ARS

Tropaeolum brasiliense Casar. [perhaps conspecific with *T. argentinum* Buchenau and *T. capillare* Buchenau]
FAMILY: Tropaeolaceae (nasturtium)
ENGLISH: nasturtium
PORTUGUESE: nastúrcio
USES/NOTES: Leaves of this climbing vine are eaten locally.
NATURAL RANGE: Rio de Janeiro state in Brazil according to Forzza, perhaps to Paraná and into Paraguay, Argentina, Bolivia and Peru if conspecific with *T. argentinum* and/or *T. capillare*
REFERENCES: Corrêa 1984, Forzza 2010, MBG-Tropicos, Uphof 1968

Tropaeolum leptophyllum G.Don [syn. *T. bridgesii* Fielding, *T. chilense* var. *eximium* Steud., *T. edule* Bridges, *T. linearifolium* Steud.]
FAMILY: Tropaeolaceae (nasturtium)
USES/NOTES: Roots are an emergency food source.
NATURAL RANGE: Chile, Peru, and northwestern Argentina
REFERENCES: MBG-Tropicos, Sparre and Andersson 1991, Uphof 1968, Zuloaga and Morrone 1997

Tropaeolum majus L. [syn. *Cardamindum majus* (L.) Moench]
FAMILY: Tropaeolaceae (nasturtium)
ENGLISH: Indian cress, nasturtium
PORTUGUESE: capuchinha, capuchinha-de-flores-grandes, capuchinha-grande, capuchinhas, flor-de-sangue
SPANISH: capuchina, mallau, mastuerzo
USES/NOTES: Leaves and flowers are added to salads, and seeds and flower buds are used like capers (*Capparis spinosa*), and flowers

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are added to sauces. Plant also is antibiotic and ornamental for its showy flowers.
NATURAL RANGE: Andean South America
REFERENCES: Cid 1978, Estrella 1991, Mabberley 1987, MAPA-Brasil 2010, Naranjo 1991, Schneider 1987, Sparre and Andersson 1991, Usher 1974, Van Feu n.d.

Tropaeolum minus L. [syn. *Cardamindum minus* (L.) Moench]
FAMILY: Tropaeolaceae (nasturtium)
ENGLISH: bush nasturtium, canary bird vine, dwarf nasturtium, flame flower, Indian-cress, nasturtium, small tropaeolum
USES/NOTES: Leaves, flowers, and fruits are edible. Many named ornamental cultivars exist including *black velvet*, *empress of India*, *ladybird*, *peach melba*, and *tip top mahogany*.
NATURAL RANGE: Andean Ecuador and Peru, widely cultivated
REFERENCES: Facciola 1990, Sparre and Andersson 1991, Sturtevant 1972

Tropaeolum tuberosum Ruiz & Pav.
FAMILY: Tropaeolaceae (nasturtium)
ENGLISH: anu, mashua, tuber nasturtium, tuberous nasturtium
PORTUGUESE: nastúrcio
SPANISH: año, añu, añú, anya, anyú, apilla, apiña-mama isano, cubio, cubios, isano, isaño, isañu, ivia, mafua, majua, mascho, mashua, mashuar, massua, maswallo, mauja, maxua, mayua, mazuco, muro ronchis, nabo, navios, navo, piñamama, putzo, tuna mashua, ysaño
USES/NOTES: Carbohydrate-rich tubers are sun dried by day and freeze dried by night, then added to soups, or occasionally boiled or fried and eaten alone, young leaves are eaten as a boiled vegetable, and flowers are edible. Seen today throughout the Andes. Much potential for expansion.
NATURAL RANGE: Andean highlands of Chile, Bolivia, and Peru
REFERENCES: Bourke *et al*. 1987, Cárdenas 1969, Estrella 1991, Leung 1961, Naranjo 1991, NRC 1989, OAS 1973, Rehm and Espig 1991, Soukup 1970, Sparre and Andersson 1991, Terra 1966, Yamaguchi 1983, Vietmeyer 1992

Trophaeastrum patagonicum (Speg.) Sparre [syn. *Tropaeolum patagonicum* Speg.]
FAMILY: Tropaeolaceae (nasturtium)
ENGLISH: tuber nasturtium, tuberous nasturtium
SPANISH: año, añu, añú, anya, anyú, apilla, apiña-mama isano, cubio, cubios, isano, isaño, isañu, ivia, mashua, majua, mafua, mauja, maxua, mashuar, massua, mayua, nabo, navios, navo, piñamama, tuna mashua, ysaño

USES/NOTES: Carbohydrate-rich tubers, similar to those of *Tropaeolum tuberosum*, are eaten cooked boiled or fried. Young leaves are eaten as a boiled vegetable and flowers are edible.
NATURAL RANGE: Patagonia, Argentina
REFERENCES: Sparre and Andersson 1991, Zuloaga and Morrone 1997

Trophis racemosa (L.) Urb. [syn. *T. ramon* Schltdl. & Cham]
FAMILY: Moraceae (mulberry)
ENGLISH: breadnut, red ramoon, white breadnut, white ramon, white ramoon, wild maya
FRENCH: ramon cheval, ramon chwal
SPANISH: bálsamo, cafecillo, campanilla, campanillo, capómillo, chac'ox (Maya), cha-hox, chakox, chichimón, chinchi, confitura, cuchara caspi, eldorado, gallote, gusano, hatupa mikuna yura (Quichua), hatupa muyu yura (Quichua), huachal, huanchal, jucite, leche maría, lecherillo de montaña, lechosa, mashonastillo, morillo, ojochillo, ojocho macho, palo de chichimón, palo verde, papelillo, pitiu (Shuar), pojonca, pojón-cahuite, poxoncahuitl, ramón, ramoncillo, ramón colorado, ramón de bestia, ramón de caballo, ramón de caballos, ramón de castilla, ramón de vaca, ramón rojo, raspa lengua, sacuayum, sak oox (Maya), san ramón, sinchi-caspi, siniskiwi (Totonac), tepozontla, tsumté (Huastec), tulipán, tzumté (Huastec), ujushte, urpay manchinga, ushi, vetaquigui (Huaorani), yax-ox (Maya), zacate ramón
USES/NOTES: Small to medium sized tree's leaves are made into tea, young shoots are eaten as vegetables, and the fruit pulp is edible though scant.
NATURAL RANGE: Humid lowlands (<1400m) of the Greater Antilles, tropical Mexico, Central America, Colombia, Ecuador, northern Amazonian Peru, western Amazonian Brazil (Acre), and Venezuela
REFERENCES: Alcorn 1984, CONABIO, Croat 1978, De La Torre *et al.* 2008, Grandtner 2005, MBG-Tropicos, OAS 1973, Standley 1922, USDA-NRCS

Tsuga canadensis (L.) Carrière [syn. *Pinus canadensis* L.]
FAMILY: Pinaceae (pine)
ENGLISH: Canada hemlock, eastern hemlock, hemlock
USES/NOTES: Inner bark is eaten raw or cooked, needles are made into tea, young tips are made into tea or used in root beer and spruce beer, and needles and twigs are a spruce gum source, used to flavor chewing gum and candies.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Morton 1976a, Yanovsky 1936

Tsuga heterophylla (Raf.) Sarg.

FAMILY: Pinaceae (pine)
ENGLISH: western hemlock
USES/NOTES: Native Alaskans mixed the cambium and sap for food, young twigs are a spruce beer source, and stems and leaves are a spruce oil source, used to flavor candy.
NATURAL RANGE: Western North America
REFERENCES: Morton 1976a, Uphof 1968, Yanovsky 1936

Tsuga mertenziana (Bong.) Carrière
FAMILY: Pinaceae (pine)
ENGLISH: mountain hemlock
USES/NOTES: Native Alaskans used the inner bark for food, young twigs are a spruce beer source, and stems and leaves are a spruce oil source, used to flavor candy.
NATURAL RANGE: Western North America
REFERENCES: Morton 1976a, Uphof 1968, Yanovsky 1936

Tulbaghia violacea Harvey
FAMILY: Liliaceae (lily)
ENGLISH: society garlic
USES/NOTES: Leaves taste like garlic and are used in cooking. Also widely cultivated as an ornamental
NATURAL RANGE: South Africa
REFERENCES: Facciola 1990

Turnera diffusa Willd. [syn. *T. aphrodisiaca* Ward]
FAMILY: Passifloraceae (passionflower), previously Turneraceae (turnera or yellow alder)
ENGLISH: damiana, Mexican damiana, Mexican holly, turnera
FRENCH: oreg mawon
PORTUGUESE: chanana, damiana, damiana-do-México, damiana-mexicana
SPANISH: damiana, damiana de Guerrero, hierba de la pastora, hierba del venado, itamorreal, oreganillo, pastorata, pastorcilla, rompe camisa macho
USES/NOTES: Flowers of the densely branched small shrub are used in Mexico as a tea susbtitute and to flavor liqueurs known as *licor de damiana*. Leaves are used for tea in Baja California Sur. Used as a medicinal tea elsewhere.
NATURAL RANGE: Americas from southern Texas to Panama, the Antilles, and northeastern and east-central Brazil
REFERENCES: Adams 1972, CONABIO, Facciola 1990, Forzza 2010, LBJWC, Pío-León *et al*. 2017, PlantaMed, Quiros-Moran 2009, RNI 1996–2001, Silva *et al*. 1977, Taylor 2005, Uphof 1968

Turnera ulmifolia L.
FAMILY: Passifloraceae (passionflower), previously Turneraceae (turnera or yellow alder)

ENGLISH: buttercup bush, cinnamon buttercup, Cuban buttercup, damiana, elm-leaved turnera, goat dashalong, ram dashalong, ramgoat dashalong, sage rose, sundrops, turnera buttercup bush, West Indian holly, yellow alder, yellow buttercups
PORTUGUESE: albina, chanana, erva-damiana, turnera-de-folha-olmo
SPANISH: amaranto, damiana, marilope, ojo de víbora, sereno
USES/NOTES: Leaves may be used like tea or as a flavoring agent. Flowers are medicinal.
NATURAL RANGE: West Indies, Mexcio, Central America, and perhaps portions of tropical South America including Colombia, Ecuador and Puer, but excluding Brazil and Bolivia, naturalized in coastal central and southern Florida
REFERENCES: Accorsi *et al.* n.d., Adams 1972, Bailey Hortorium 1976, BOLFOR 1996, CONABIO, Facciola 1990, Forzza 2010, IBGE 1980, Silva *et al.* 1977

Tunilla soehrensii (Britton & Rose) D.R.Hunt & Iliff [syn. *Airampoa ayrampo* (Azara) Doweld, *Opuntia boliviensis* Backeb., *O. soehrensii* Britton & Rose, *Platyopuntia soehrensii* (Britton & Rose) F.Ritter]
FAMILY: Cactaceae (cactus)
SPANISH: aerampu, airampo, ayrampo
USES/NOTES: Seeds are soaked in water and the purplish/dark red liquid is used as a food additive especially for ice creams, breads, and refreshments. *Tunilla* is a young genus that integrates the species of the former *Opuntia* sub-genus *Airampoa.* The specific epithet is seen misspelled as *sohrensii.*
NATURAL RANGE: Andes from Peru, Bolivia, northern Chile, and northwestern Argentina above 3,500 meters.
REFERENCES: Cáceras and Poma 2006, Kermath (notes), MBG-Tropicos, Serrano and Terán 2000, Vignale and Gurni 2003

Tussilago farfara L.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: coltsfoot
PORTUGUESE: tussilagem, unha-de-cavalo
USES/NOTES: Young leaves are used in soup or made into tea, salty ash from burned leaves is used as a seasoning, leaf extracts are combined with sugar and cooked into *coltsfoot candy* used as a cough drop. Flowers are eaten raw or cooked and are used in teas.
NATURAL RANGE: Eurasia, naturalized elsewhere
REFERENCES: Peterson 1977, PlantaMed, Tomikel 1986, Uphof 1968

Tylosema esculentum A.Schreib. [syn. *Bauhinia esculenta* Burch.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae

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ENGLISH: camel-foot, camel's foot, gemsbok-bean, marama bean, morama
USES/NOTES: Seeds, seed oil, and tuberous roots are edible. Recently introduced to the Americas for its potential as a drought-tolerant legume.
NATURAL RANGE: Kalahari Desert, southern Africa
REFERENCES: Fraile *et al.* 2007, Mabberley 1987, Powell 1987, Usher 1974, Wiersema *et al.* 1990

Typha angustifolia L. [may be a synonym of *T. domingensis* Pers.]
FAMILY: Typhaceae (cattail)
ENGLISH: bulrush, cattail, lesser bulrush, narrow-leaf bulrush, narrow-leaf cattail, narrow-leaved bulrush, reedmace, small reedmace
PORTUGUESE: junco, tábua-estreita, tifa
SPANISH: anea, espadaña, totora
USES/NOTES: Rootstocks are boiled and eaten like potatoes or made into protein-rich flour used in *cattail cookies*. Shoots and young leaves are eaten boiled or raw, seeds are eaten roasted, and young flower spikes, pith, and pollen are edible. Has been considered conspecific with *T. domingensis.*
NATURAL RANGE: nearly cosmopolitan apart from polar regions
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Harrington 1967, Morton 1977, Peterson 1977, Schmeda-Hirschmann *et al.* 1999, Yanovsky 1936

Typha domingensis Pers. [may include *T. angustifolia* L.]
FAMILY: Typhaceae (cattail)
ENGLISH: bulrush, cattail, narrow-leaf cattail, narrow-leaved cattail, reedmace, southern cattail, tule
PORTUGUESE: junco, tábua, tifa
SPANISH: akho, anea, beecho, cheena', chiena', chii'na, chi'na, chuspata, coba-guyarma (Zapotec), cola becho (Zapotec), cola de gato, cola de pecho, cola de yaguema, cola yaguema (Zapotec), enea, espadaña, fapu', hueizacat, junco, junquillo, jwi'na, masa de agua, nat'a', na'ate, p'oop (Maya), palmilla, peecho (Zapotec), pelusa, petatzimicua, piripepe, pirivevýi (Guarani), plumilla, poop (Maya), totora, tula, tule, tule ancho, vela de sabana, wa'na, wana'yuk
USES/NOTES: Rootstocks are boiled and eaten like potatoes or made into protein-rich flour used in biscuits know as "cattail cookies." Shoots and young leaves are eaten boiled or raw, seeds are eaten roasted, and young flower spikes, pith, and pollen are edible. Has been considered conspecific with *T. angustifolia.*
NATURAL RANGE: tropics and warm temperate regions, in the Americas from the southern U.S. from Florida to California throughout Latin America and the Caribbean to Argentina in the south

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REFERENCES: Arenas and Scarpa 2003, Bourke *et al.* 1987, Breedlove 1986, CONABIO, Facciola 1990, Harrington 1967, MBG-Tropicos, Morton 1977, Peterson 1977, Schmeda-Hirschmann *et al.* 1999, USDA-ARS, Yanovsky 1936

Typha latifolia L.
FAMILY: Typhaceae (cattail)
ENGLISH: broadleaf cattail, bulrush, cattail, common cattail, cossack asparagus, reedmace, swamp bulrush
PORTUGUESE: amentilho, amento, espadana, foguetes, morrão-dos-fogueteiros, morrião-dos-fogueteiros, partasana, tábua, tábua-de-espiga-negra, tábua-larga, tifa
SPANISH: anea, amento, chuspata, enea, espadaña, espadaxa, cola de gato, junco, junco de estera, junco de pasión, masa de agua, maza de agua, plumilla, tol-patlacti (Nahuatl), tule ancho, tule espadilla
USES/NOTES: Young shoots, flower spikes, and hearts of this broad-leaved cattail are eaten as vegetables, pollen is mixed with wheat flour, and roots can be made into flour. Leaves are made into mats and chair seats.
NATURAL RANGE: cosmopolitan except Polar Regions
REFERENCES: Bourke *et al.* 1987, CONABIO, Duke 1986, Duke 1992, Fernald *et al.* 1958, Harrington 1967, Harris 1972, Peterson 1977, Yanovsky 1936

Ugni molinae Turcz.
FAMILY: Myrtaceae (myrtle)
ENGLISH: Chilean guava, strawberry myrtle
SPANISH: muria, murta, murtilla, ugni, uñi, unu
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Chile and Argentina, perhaps beyond
REFERENCES: Cronk and Fuller 1995, Facciola 1990, Kausel 1966, Martin *et al*. 1987, NRC 1989

Ulex europaeus L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: common gorse, European gorse, furze, gorse, whin
PORTUGUESE: tojo
SPANISH: retama espinosa, tojo, toxo
USES/NOTES: Rarely cultivated for food in the Americas, flower buds may be pickled and used like capers (*Capparis spinosa*) and young leaf shoots are used for tea.
NATURAL RANGE: Western Europe, introduced and naturalized in the Americas
REFERENCES: Costas 2012, Facciola 1990, Marticorena and Quezada 1985, USDA-ARS

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Ullucus tuberosus Caldas [syn. *U. kunthii* Moq., *U. tuberosus* subsp. *tuberosus*, *Basella tuberosa* Kunth, *Melloca peruviana* Moq.]
FAMILY: Basellaceae (basella)
ENGLISH: melloco, ulluca, ulluco
SPANISH: arequipa lisas, atuq ulluku, atuq lisa, bayo, camarones de tierra, caramelo, chigua, chugua, chuguas, hubas, lisas, melloco, michiruí migurí, michuri, mucuchi, olloco, olluco, papa lisa, papalisa, papas lisas, para de gallo, phantasma lisas, quillu chuqcha lisas, ruba, rubas, rubia, ruhuas, timbós, tiquiharo lisas, tiquiño, tuna ullush, ulluca, ulluco, ullucu, ullucus, ulluma, yuraq lisas, zanahoria lisas
USES/NOTES: Leaves and small, potato-like, variably colored tubers, of this cold-hardy plant, are eaten as vegetables. Tubers may be consumed freeze dried, cooked, or fermented.
NATURAL RANGE: High Andes from Colombia to Argentina
REFERENCES: Brako and Zarucchi 1993, Cárdenas 1969, Coe 1994, Cueva and Erreis 2008, Duke 1986, Franquemont *et al.* 1990, León 1987, OAS 1973, NRC 1989, Soukup 1970, Terra 1966, Wilson 1992, Zimmerer 1992

Ulmus mexicana (Liebm.) Planch. [syn. *Chaetoptelea mexicana* Liebm.]
FAMILY: Ulmaceae (elm)
ENGLISH: elm, Mexican elm
SPANISH: baqueta, cempolehuatl (Nahuatl), cenizo, chuchum (Tzeltal), cuerillo, cuero, mezcal, olmo, olmo mexicano, palo de baqueta, palo de huarache, palo de vaqueta, sacpucté (Lacandon), tirrá, tsaah (Huastec), tza (Huastec)
USES/NOTES: Large tree's small fruits are eaten as a snack in the Huasteca region of Mexico.
NATURAL RANGE: Mexico and Central America
REFERENCES: Alcorn 1984, CONABIO, MBG-Tropicos

Ulmus parvifolia Jacq.
FAMILY: Ulmaceae (elm)
ENGLISH: elm, Chinese elm, lacebark elm
SPANISH: olmo chino
USES/NOTES: Leaves, fruit, and cambium are edible, though primarily cultivated as a landscape tree.
NATURAL RANGE: China, Japan, and Korea
REFERENCES: Kermath (notes), PFAF, Tanaka 1976

Ulmus pumila L.
FAMILY: Ulmaceae (elm)
ENGLISH: elm, Siberian elm

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SPANISH: olmo siberiano
USES/NOTES: Leaves can be used as a potherb, inner bark (or cambium) can be eaten cooked and used like noodles, or dried and ground then used to thicken soups, or as a flour in breads. Fruit may be eaten cooked.
NATURAL RANGE: Temperate East Asia from northern China through Siberia, naturalized in North America
REFERENCES: Facciola 1990, PFAF, Tanaka 1976

Ulmus rubra Muhl. [syn. *U. fulva* Michx.]
FAMILY: Ulmaceae (elm)
ENGLISH: elm, Indian elm, moose elm, red elm, slippery elm
SPANISH: olmo rojo
USES/NOTES: Inner bark is dried then ground and used as flour or tea, and leaves and young fruit are edible raw or cooked. Also used as an expectorant, a diuretic, a laxative, and in topical skin cream.
NATURAL RANGE: Eastern U.S. from New England to northern Florida and eastern Texas
REFERENCES: Harris 1972, Huxley 1992, Nelson 1994, Peterson 1977, Tomikel 1986, Uphof 1968, Yanovsky 1936

Umbellularia californica (Hook. & Arn.) Nutt.
FAMILY: Lauraceae (laurel)
ENGLISH: California bay, California bay laurel, California laurel, California pepper, California sassafras, headache tree, mountain laurel, myrtle-wood, Oregon myrtle, Oregon pepperwood, pepperwood
USES/NOTES: Seeds are eaten roasted, fruit is edible raw or cooked, root bark has been used as a coffee substitute, and leaves may be used like tea or as a spice like the common bay leaf (*Laurus nobilis*), though it is more potent and can be a skin irritant when not cooked.
NATURAL RANGE: Coastal forests from southern California to northern Oregon
REFERENCES: Facciola 1990, Hickman 1993, Moerman 1998, Yanovsky 1936

Uniola paniculata L.
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: beach grass, sea oats, seaside oats
SPANISH: araña, arroz de costa, millo de mar
USES/NOTES: Seeds have been eaten cooked. The plants are cultivated and planted for dune stabilization.
NATURAL RANGE: Coastal zones of the eastern U.S. from Virginia to Texas, eastern Mexico from the Texas border to Tabasco and Sinaloa in western Mexico, and portions of the West Indies including The Bahamas and Cuba and perhaps beyond

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REFERENCES: Facciola 1990, Morton 1977, Nellis 1994, Romero-Jiménez *et al*. 2015, Starr Virtual Herbarium, USDA-NRCS, Wiersema and León 1999

Unonopsis floribunda Diels
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: envira, envira-preta, envireira
SPANISH: cara caspi, cutubara, hicja, hicoja negra, huasi caspi, icoja, moncapatahue (Huaorani), mongapata (Huaorani), monkapatawe (Huaorani)
USES/NOTES: Pinkish-red to -violet pulp of the dark ripe fruit is said to be sweet and is made into an alcoholic beverage in Amazonian Peru. Wood from the small to medium sized tree (to 30m) is aromatic.
NATURAL RANGE: Western Amazonia including portions of Colombia, Ecuador, Peru and Bolivia, and Amazonas and Acre, Brazil
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, MBG-Tropicos, Pinedo-Vásquez *et al*. 1992

Urera caracasana (Jacq.) Gaudich. ex Griseb.
FAMILY: Urticaceae (nettle)
ENGLISH: cow-itch, flameberry, nettle
PORTUGUESE: cansação, cansanção, caracasana, ishimu, urtiga, urtiga-branca, urtiga-cipó
SPANISH: chichicaste, chichicaste blanco picante, chichicaste cujanigua de altura, chichicaste de flores rosadas, chichicaste de hormiga, chichicaste de montaña, chichicaste liso, chichicaste rojo picapica, chichicastón, cunshi ishanga, dana, ishanga macho, migrillo, miguito, ortiga, ortigo blanco, ortiguilla, pachón hoja ancha, pan caliente, yash zanal
USES/NOTES: Leaves are edible and fruit, bark, and roots are medicinal.
NATURAL RANGE: Neotropics from Mexico and the northern Antilles to northern Argentina, Paraguay, and Bolivia
REFERENCES: Davidse *et al*. 2015, Duke and Vásquez 1994, Forzza 2010, Grandtner and Chevrette 2014, IBGE 1980, MBG-Tropicos, UFA/NYBG, USDA-NRCS

Uribea tamrindoides Dugand & Romero
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: algarrobillo, almendro, tamarindo, tamarindo de monte
USES/NOTES: Aril is sweet and eaten locally, similar to tamarind (*Tamarindus indica*).
NATURAL RANGE: Colombia, Costa Rica, and Panama
REFERENCES: Martin *et al*. 1987, MBG-Tropicos, Quesada and Fernández 2005

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Urospatha sagittifolia (Rudge) Schott [syn. *U. caudata* (Poepp.) Schott]
FAMILY: Araceae (arum or aroid)
PORTUGUESE: ape, caa-ape
SPANISH: jergón sacha, karabo, picatón
SURINAME: masalajang, pampan kraroen, sneki-taja
USES/NOTES: Soft, spongy, white rhizomes are eaten roasted (often in ashes) or boiled and mashed, but may cause itching. Used also as a snakebite treatment and a snake repellent. *U. caudate* is considered a distinct species by Forzza and The Plant List; MBG-Tropicos lists it as a synonym of *U. sagittifolia.*
NATURAL RANGE: *U. sagittifolia* widespread in tropical South America including most of Brazil, most of Amazonia, western Colombia, north-central Paraguay, and the Guianas, *U. caudata* from Pará, Brazil and Guyana to northern Amazonian Peru
REFERENCES: Duke and Vásquez 1994, Forzza 2010, Gragson 1997, Mabberley 1987, Macbride 1936b, MBG-Tropicos, Plowman 1969, Jonker-Verhoef and Jonker 1968, Quattrocchi 2012, Renner *et al.* 1990, Uphof 1968

Urtica dioica L.
FAMILY: Urticaceae (nettle)
ENGLISH: big nettle, bigsting nettle, common nettle, European nettle, great nettle, nettle, stinging nettle
PORTUGUESE: cansanção, urtiga, urtigão
SPANISH: chichicastle, chunchu khisa, dominguilla, ishanga, khisa, mula khisa, ortiga, ortiga mayor, puka t'ulluyuq khisa, ra'oke, ra'urí, solimán
USES/NOTES: Shoots and young leaves may be eaten as a cooked vegetable or used in beer making. The plant also is used to make an astringent; used in folk remedies for gout, dropsy, skin ailments, and respiratory problems like asthma, bronchitis, and hay fever; and to make a pesticide. The plant's stinging hairs contain choline, formic acid, histamine, and serotonin.
NATURAL RANGE: Temperate regions of the Old World, widely naturalized
REFERENCES: Bye 1981, Duke 1992, Duke 1997, Duke 2002, Espejo Serna *et al.* n.d., Facciola 1990, Franquemont *et al.* 1990, Harris 1972, Jardim Botânico de Brasília 1990, Kermath (notes), Mabberley 1987, Peterson 1977, Schneider 1987, Usher 1974, Yanovsky 1936

Urtica dioica subsp. *gracilis* (Aiton) Selander [syn. *U. californica* Greene, *U. dioica* var. *californica* (Greene) C.L.Hitchc., *U. gracilis* Aiton]
FAMILY: Urticaceae (nettle)

ENGLISH: California nettle, slender nettle, stinging nettle
SPANISH: ortiga
USES/NOTES: Shoots and young leaves are eaten like cooked spinach, stems are used in beer making, and leaf is made into tea. Perhaps best included under *U. dioca.*
NATURAL RANGE: North America
REFERENCES: FNAEC 1997, Hickman 1993, PFAF, USDD 1970

Urtica dioica subsp. *holosericea* (Nutt.) Thorne [syn. *U. gracilis* subsp. *holosericea* (Nutt.) W.A.Weber, *U. holosericea* Nutt.]
FAMILY: Urticaceae (nettle)
ENGLISH: California nettle, stinging nettle
SPANISH: ortiga
USES/NOTES: Shoots and young leaves are eaten like cooked spinach, and stems are used in beer making. Perhaps best included under *U. dioca.*
NATURAL RANGE: Western U.S. from New Mexico to Montana, Washington, and California, and northern Baja California and Sonora, Mexico
REFERENCES: FNAEC 1997, Hickman 1993, Moerman 1998, PFAF, USDA-ARS, USDD 1970

Urtica urens L.
FAMILY: Urticaceae (nettle)
ENGLISH: annual nettle, burning nettle, dog nettle, dwarf nettle, nettle, small nettle
PORTUGUESE: cansanção, urtiga
SPANISH: ortiga chica, ortiga menor
USES/NOTES: Shoots, young leaves, and stem tops are eaten as a potherb.
NATURAL RANGE: cosmpolitan
REFERENCES: Bourke *et al.* 1987, Martin and Ruberté 1975, Uphof 1968, USDD 1970

Uvularia sessilifolia L.
FAMILY: Liliaceae (lily)
ENGLISH: bellwort, little merrybells, wild oat
USES/NOTES: Young shoots are eaten cooked.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Gibbons and Tucker 1979, Yanovsky 1936

Vaccinium angustifolium Aiton [syn. *V. lamarckii* Camp, *V. pennsylvanicum* Lam.]
FAMILY: Ericaceae (heath)
ENGLISH: early low blueberry, early sweet blueberry, low-bush blueberry, low sweet blueberry, upland lowbush blueberry
SPANISH: arándano bajo, arándano salvaje

USES/NOTES: Small, sweet, highly esteemed fruits are harvested from cultivated or wild plants.
NATURAL RANGE: Eastern North America from Tennessee to Minnesota and Maine and adjacent Canada
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald *et al.* 1958, Mabberley 1987, Uphof 1968

Vaccinium angustifolium var. *myrtilloides* (Michx.) House [syn. *V. myrtilloides* Michx.]
FAMILY: Ericaceae (heath)
ENGLISH: Canada blueberry, sour-top blueberry, velvet-leaf blueberry, velvet-leaved blueberry
USES/NOTES: Fruit is edible.
NATURAL RANGE: Northern North America from Labrador to British Columbia and portions of the northern U.S.
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Kunkel 1984

Vaccinium arboreum Marshall
FAMILY: Ericaceae (heath)
ENGLISH: blueberry, farkleberry, sparkleberry, tree huckleberry, winter huckleberry
USES/NOTES: Small, dark, somewhat dry and often bitter fruit of this small tree is eaten in pies, jellies, and jams. Also attractive foliage and small, generally white flowers.
NATURAL RANGE: Southeastern North America
REFERENCES: Facciola 1990, Godfrey 1988, Kermath (notes), Nelson 1994, Tull 1978

Vaccinium caesariense Mack. [perhaps conspecific with *V. corymbosum* L.]
FAMILY: Ericaceae (heath)
ENGLISH: New Jersey blueberry
USES/NOTES: Fruit is edible.
NATURAL RANGE: East coast of the U.S.
REFERENCES: Crowhurst 1972, Facciola 1990, Fernald 1950

Vaccinium caespitosum Michx., including *V. caespitosum* var. *caespitosum* Michx. [syn. *V. arbuscula* (A.Gray) Merriam]
FAMILY: Ericaceae (heath)
ENGLISH: dwarf bilberry, dwarf blueberry, dwarf huckleberry, dwarf whortleberry
USES/NOTES: Fruits are eaten out of hand or in jams and leaves are made into tea.
NATURAL RANGE: North America from Alaska to Newfoundland south in the east to southern Maine and New Mexico in the West, with a disjunct population in central Mexico

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REFERENCES: Bailey Hortorium 1976, Harrington 1967, Stark 2003, Uphof 1968

Vaccinium confertum Kunth
FAMILY: Ericaceae (heath)
ENGLISH: blueberry
SPANISH: cahuiche, ch'ujch'ul p'ijchazmal (Tzeltal), congón, granjeno, madroñito, manzanita, mazána (Rarámuri)
USES/NOTES: Fruits are eaten and leaves are made into tea by the Tarahumara in Chihuahua.
NATURAL RANGE: Highlands of Mexico from southwestern Chihuahua to Chiapas, western Guatemala, and Honduras
REFERENCES: CONABIO, González Elizondo and González Elizondo 2014, Wyndham 2004

Vaccinium corymbosum L. [syn. *V. arkansanum* Ashe, *V. ashei* Reade, *V. atrococcum* (A.Gray) A.Heller, *V. fuscatum* Aiton, *V. simulatum* Small, *V. virgatum* Aiton][*V. arkansanum* recognized as a synonym of *V. fuscatum* and distinct from *V. corymbosum* by Kartesz][*V. simulatum* and *V. virgatum* may be best treated as distinct species]
FAMILY: Ericaceae (heath)
ENGLISH: black highbush blueberry (*V. atrococcum*), blueberry, farkleberry (*V. fuscatum*), highbush blueberry, northern highbush blueberry (northern populations), rabbiteye blueberry (*V. ashei*), southern black blueberry (*V. virgatum*), sparkleberry (*V. fuscatum*), upland highbush blueberry (*V. simulatum*), whortleberry
SPANISH: arándano alto, arándano americano, arándano gigante, arándano ojo de conejo
USES/NOTES: Dark, generally dull berries are highly esteemed, and leaves and flowers are said to be used for tea. Widely cultivated commercially and in back yards.
NATURAL RANGE: Eastern Canada to Florida and Texas, *V. ashei* variety from southeastern North America, *V. fuscatum* variety from Texas
REFERENCES: Crowhurst 1972, Facciola 1990, Godfrey 1988, ITIS, Kartesz 1994, Kermath (notes), Nelson 1994, Tull 1978, Vander Kloet 1980

Vaccinium crassifolium Andrews [includes *V. crassifolium* subsp. *crassifolium*] [may include *V. sempervirens* D.A.Rayner & J.Hend.]
FAMILY: Ericaceae (heath)
ENGLISH: creeping blueberry
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southeastern U.S. from Virginia to Georgia
REFERENCES: Facciola 1990, Kirkman and Ballington 1990, Tanaka 1976, USDA-NRCS

Vaccinium crenatum (G.Don) Sleumer [syn. *Disterigma empetrifolium* (Kunth) Drude, *Disterigma margaricoccum* Blake]
FAMILY: Ericaceae (health)
SPANISH: anisillo de monte, chirimote, urcu mote
USES/NOTES: Fruits are edible.
NATURAL RANGE: Venezuela, Colombia, Ecuador and Peru from lower montane wet forests to 4350m elevation in the Andean páramo
REFERENCES: Luteyn 1996, Luteyn 2002, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968

Vaccinium darrowii Camp
FAMILY: Ericaceae (heath)
ENGLISH: blueberry, Darrow's blueberry, glaucous blueberry, little blueberry
USES/NOTES: Fruits are eaten in pies, jellies, and jams.
NATURAL RANGE: Southeastern U.S. coastal plain from from Georgia and Florida to Louisiana
REFERENCES: Facciola 1990, Godfrey 1988, Tull 1978

Vaccinium deliciosum Piper
FAMILY: Ericaceae (heath)
ENGLISH: alpine blueberry, blueleaf huckleberry, blue-leaved huckleberry, cascade bilberry, cascade blueberry, Rainier bilberry
USES/NOTES: Tasty fruits are eaten out of hand.
NATURAL RANGE: Western United States and Canada
REFERENCES: CONABIO, Facciola 1990, Hickman 1993

Vaccinium elliottii Chapm. [recognized as conspecific with *V. corymbosum* by Vander Kloet, though as a distinct species by Godfrey]
FAMILY: Ericaceae (heath)
ENGLISH: Elliott's blueberry, mayberry
USES/NOTES: Fruits are eaten in pies, jellies, and jams.
NATURAL RANGE: Southeastern U.S. from Texas to Florida
REFERENCES: Bailey Hortorium 1976, Godfrey 1988, Nelson 1994, Tull 1978, Vander Kloet 1980

Vaccinium erythrocarpum Michx.
FAMILY: Ericaceae (heath)
ENGLISH: bear-berry, dingleberry, mountain cranberry, southern cranberry, southern mountain cranberry
USES/NOTES: Fruits are eaten out of hand or made into jelly.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Facciola 1990, Uphof 1968, Yanovsky 1936

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Vaccinium floribundum Kunth [syn. *V. mortinia* Benth.]
FAMILY: Ericaceae (heath)
ENGLISH: Andean blueberry, Colombian blueberry
PORTUGUESE: arando
SPANISH: agraz, congama, macha-macha, mortiña, mortiño
USES/NOTES: Edible fruits are sold in markets, eaten out of hand and made into juice and wine in Ecuador.
NATURAL RANGE: Andean Bolivia, Colombia, Ecuador, Peru and Venezuela
REFERENCES: Bourke *et al.* 1987, Facciola 1990, Leung 1961, Martin *et al.* 1987, OAS 1973, Ortiz *et al.* 2013, Soukup 1970, Uphof 1968, USDA-ARS, Usher 1974

Vaccinium leucanthum Schltdl.
FAMILY: Ericaceae (heath)
ENGLISH: Mexican blueberry
SPANISH: cahuiche, cahuichi, cahuicho mexicano, cahuitzi, cuohuihuizoc, texmole
USES/NOTES: Edible fruits are sold in local markets and are cultivated by gardeners outside of the plant's range.
NATURAL RANGE: Mexico, from Tamaulipas south through Guatemala, to western Honduras
REFERENCES: CONABIO, Luteyn 2002, Martin *et al.* 1987, MBG-Tropicos, Uphof 1968

Vaccinium macrocarpon Aiton
FAMILY: Ericaceae (heath)
ENGLISH: American cranberry, bog cranberry, cranberry, large cranberry
PORTUGUESE: airela vermelho
SPANISH: arándano, arándano agrio
USES/NOTES: Tart, generally deep red fruits are eaten (often cooked with sugar), made into juice, and pastries, and are medicinal.
NATURAL RANGE: Highland Appalachia, perhaps to northern Georgia, to eastern Canada, west to Minnesota
REFERENCES: Bourke *et al.* 1987, Eck 1990, Harris 1972, Johns and Stevenson 1985, Peterson 1977, Uphof 1968

Vaccinium membranaceum Douglas ex Torr. [syn. *V. globulare* Rydb.]
FAMILY: Ericaceae (heath)
ENGLISH: big huckleberry, big whortleberry, black huckleberry, blue huckleberry (*V. globulare*), globe huckleberry (*V. globulare*), Montana huckleberry (*V. globulare*), mountain bilberry, mountain huckleberry, square-twig blueberry, tall huckleberry, thin-leaf huckleberry, thin-leaved huckleberry
USES/NOTES: Edible fruits are among the largest wild huckleberries. *V. globulare* is variously considered a synonym of *V. membranaceum* and also a distinc species.

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NATURAL RANGE: Northwestern North America
REFERENCES: Clarke 1977, Facciola 1990, FNAEC 2009, Heller 1981, Hernández Pérez *et al*. 2012, Stark and Baker 1992, Vander Kloet 1988, Yanovsky 1936

Vaccinium meridionale Sw.
FAMILY: Ericaceae (heath)
ENGLISH: Andean blueberry, bilberry, billberry, Colombian blueberry, Jamaican blueberry, Jamaican bilberry
SPANISH: agraz, camueza, mortiño, vichachá
USES/NOTES: Dark fruits are made into tarts, pies, and jellies, and are high in antioxidants.
NATURAL RANGE: Colombia, Ecuador, Peru, and Venezuela, and reportedly Jamaica
REFERENCES: Adams 1972, Garzón *et al.* 2010, Martin *et al*. 1987, Uphof 1968, Valencia and Ramirez 1993

Vaccinium myrsinites Lam. [syn. *V. nitidum* Andrews]
FAMILY: Ericaceae (heath)
ENGLISH: evergreen blueberry, Florida evergreen blueberry, huckleberry, shiny blueberry
USES/NOTES: Dark berries of this low-growing plant are eaten out of hand or baked in pies, leaves may be used for tea, and flowers are edible.
NATURAL RANGE: Southeastern U.S., coastal plain, South Carolina to Flroida and Alabama
REFERENCES: Bennett 1997, Facciola 1990, Godfrey 1988, Nelson 1996, Uphof 1968

Vaccinium myrtillus L.
FAMILY: Ericaceae (heath)
ENGLISH: bilberry, billberry, blaeberry, blueberry, cranberry, European blueberry, whortleberry
PORTUGUESE: arando, mirtilo
SPANISH: arándano, arándano europeo, arándanos, mirtilo, mortiña, mortiño, ráspano, rasponera, uva de bosque, uva de monte
USES/NOTES: Fruits are eaten out of hand or made into wine. Also a popular herbal dietary supplement.
NATURAL RANGE: North temperate and Arctic regions
REFERENCES: Bourke *et al.* 1987, Duke 1997, Facciola 1990, Harrington 1967, Harris 1972, Kermath (notes), Mabberley 1987, PlantaMed, Schneider 1987, Sturtevant 1972, Uphof 1968

Vaccinium ovalifolium J.Sm. in Rees
FAMILY: Ericaceae (heath)

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ENGLISH: Alaska blueberry, black huckleberry, early blueberry, oval-leaf huckleberry, oval-leaf bilberry, oval-leaf blueberry, oval-leaved blueberry
USES/NOTES: Fruit is edible. Leaves are used for tea.
NATURAL RANGE: Canada and the northern U.S.
REFERENCES: Heller 1981, Tanaka 1976, Turner and Szczawinski 1979

Vaccinium ovatum Pursh
FAMILY: Ericaceae (heath)
ENGLISH: box blueberry, California blueberry, evergreen huckleberry, shot huckleberry
USES/NOTES: Blue/black fruit of this much appreciated, attractive shrub is edible.
NATURAL RANGE: British Columbia to Northern California
REFERENCES: Clarke 1977, Facciola 1990, Yanovsky 1936

Vaccinium oxycoccos L.
FAMILY: Ericaceae (heath)
ENGLISH: bog cranberry, European cranberry, lowbush cranberry, small cranberry, swamp cranberry, wild cranberry
PORTUGUESE: airela vermelho
SPANISH: arándano
USES/NOTES: Sour fruits, though smaller than the large cranberry (*V. macrocarpon*), are used similarly, cooked, fresh, or juiced, but are nowhere near as economically important. Leaves have been used for tea.
NATURAL RANGE: North temperate regions - Alaska to Labrador, Greenland, and Newfoundland, south through New England, the northern portions of the Great Lakes States, western Washington and Oregon, and temperate Eurasia.
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Moerman 1998, Peterson 1977, Vander Kloet 1988, Uphof 1968

Vaccinium pallidum Aiton [syn. *V. vacillans* Kalm ex Torr.]
FAMILY: Ericaceae (heath)
ENGLISH: Blue Ridge blueberry, dryland blueberry, hillside blueberry, hillside lowbush blueberry, late low blueberry, late lowbush blueberry
USES/NOTES: Small, sweet, highly esteemed fruits are harvested from cultivated or wild plants. *V. vacillans* may not be a synonym of *V. pallidum*.
NATURAL RANGE: Eastern North America excluding Florida
REFERENCES: Crowhurst 1972, Facciola 1990, Fernald *et al.* 1958, USDA-ARS, Yanovsky 1936

Vaccinium parvifolium Sm.
FAMILY: Ericaceae (heath)

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ENGLISH: red huckleberry, red whortleberry
USES/NOTES: Red fruit is edible.
NATURAL RANGE: Western North America from British Columbia to northern California
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Heller 1981, Simmons 1972, Yanovsky 1936

Vaccinium scoparium Leiberg ex Coville
FAMILY: Ericaceae (heath)
ENGLISH: blueberry, grouse whortleberry, grouseberry, whortleberry
USES/NOTES: Fruits are eaten out of hand or in jams, and leaves are used for tea.
NATURAL RANGE: Northern Rocky Mountains
REFERENCES: Facciola 1990, Harrington 1967, Yanovsky 1936

Vaccinium sempervirens D.A.Rayner & J.Hend. [includes *V. crassifolium* subsp. *sempervirens* (D.A.Rayner & J.Hend.) W.B.Kirkman & Ballington] [may be a synonym of *V. crassifolium* Andrews]
FAMILY: Ericaceae (heath)
ENGLISH: creeping blueberry, Rayner's blueberry, Rayner's huckleberry
USES/NOTES: Fruit is edible. Perhaps best treated as a synonym of *V. crassifolium.*
NATURAL RANGE: South Carolina
REFERENCES: Facciola 1990, ITIS, Kirkman and Ballington 1990, Rayner and Henderson 1980

Vaccinium stamineum L.
FAMILY: Ericaceae (heath)
ENGLISH: buckberry, deerberry, highbush huckleberry, southern gooseberry, squaw huckleberry, tall deerberry
SPANISH: arándano indio
USES/NOTES: Wild-harvested fruits occasionally are eaten locally, though they may be bitter.
NATURAL RANGE: Ontario, Canada through the eastern and south-central U.S. from Maine to Florida to Kansas and Texas and into higher elevations of northeastern (Nuevo León) to southern (Oaxaca) Mexico
REFERENCES: CONABIO, Facciola 1990, Godfrey 1988, Nelson 1994, USDA-ARS

Vaccinium uliginosum L.
FAMILY: Ericaceae (heath)
ENGLISH: bog bilberry
USES/NOTES: Fruit is edible.
NATURAL RANGE: North temperate regions

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REFERENCES: Facciola 1990, Heller 1981, Tanaka 1976

Vaccinium vitis-idaea L.
FAMILY: Ericaceae (heath)
ENGLISH: cowberry, foxberry, lingberry, lingonberry, lowbush cranberry, mountain cranberry, partridge berry, rock cranberry, red bilberry
PORTUGUESE: arando encarnado
USES/NOTES: Red, blueberry-like, tart fruit is eaten prepared in jellies, and sauces.
NATURAL RANGE: Northern North American highlands
REFERENCES: Facciola 1990, Harris 1972, Johns and Stevenson 1985, Peterson 1977, Schneider 1987, Usher 1974

Valeriana ciliata Torr. & A.Gray [syn. *V. edulis* subsp. *ciliata* (Torr. & A.Gray) F.G.Mey.]
FAMILY: Valerianaceae (valerian)
ENGLISH: edible valerian, tap-rooted valerian, tobacco-root
USES/NOTES: Odorous roots are eaten cooked, historically prepared in underground pits.
NATURAL RANGE: Upper Midwest and western Great Lakes into adjacent Canada
REFERENCES: Fernald 1950, Fernald *et al.* 1958

Valeriana edulis Nutt. [syn. *V. edulis* subsp. *edulis*]
FAMILY: Valerianaceae (valerian)
ENGLISH: edible valerian, hairy valerian, tap-rooted valerian, tobacco-root, valerian root
SPANISH: valeriana
USES/NOTES: Odorous roots are eaten cooked in soup or cooked then dried and made into bread. Seeds are edible. Roots are also medicinal.
NATURAL RANGE: North America from the Great Lakes area to British Columbia and southwestern U.S. to southern Mexico
REFERENCES: CONABIO, Harrington 1967, Uphof 1968, USDA-NRCS, Yanovsky 1936

Valeriana edulis subsp. *procera* (Kunth) F.G.Mey. [syn. *V. procera* Kunth] {perhaps only medicinal}
FAMILY: Valerianaceae (valerian)
ENGLISH: Mexican valerian, tobacco-root, valerian root
SPANISH: valeriana, valeriana amarilla, valeriana mexicana
USES/NOTES: Roots are edible if cooked long enough to reduce a disagreeable flavor. Primarily a potent medicinal and the source of natural medicinal valerian.
NATURAL RANGE: Western and central Mexico
REFERENCES: Barrie 2003, CONABIO, MBG-Tropicos, Meyer 1951

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Valeriana sitchensis Bong.
FAMILY: Valerianaceae (valerian)
ENGLISH: American valerian, Sitka valerian
USES/NOTES: Well-cooked roots and seeds are edible. Roots are also medicinal.
NATURAL RANGE: Southern Alaska to northern California, Montana and Alberta
REFERENCES: PFAF, Schofield 1989, USDA-NRCS

Valerianella locusta (L.) Betcke [syn. *V. olitoria* (L.) Pollich]
FAMILY: Valerianaceae (valerian)
ENGLISH: common cornsalad, corn salad, field salad, lamb's lettuce, Lewiston corn salad, nut lettuce
PORTUGUESE: alface-da-terra, alface-de-coelho, alface-de-cordeiro, alface-dos-campos, canónigos, canônigos, saboia
SPANISH: canónigo, hierba de los canónigos, hierba de los gatos, lechuga de campo
USES/NOTES: Small delicate and flavorful green leaves are eaten in salads in the U.S. and perhaps elsewhere.
NATURAL RANGE: Eurasia to Africa, naturalized in the Americas
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Uphof 1968, USDA-NRCS

Vallesia glabra (Cav.) Link
FAMILY: Apocynaceae (dogbane)
ENGLISH: pearl berry, pearlberry
SPANISH: ancoche, anquchi, cacaragua, cacarahua, cacaraline, caracahue, chingo borrego, chinto borrego, citabaro, cristalillo, cun-cun, cuncuno, cutabaro, frutilla, huelatave, huevito, huitatobe, mahuira, otatabe, otatave, palo verde, perlilla, perlillo, sitabaro, sitavaro, sitevasé, tetilla, uclatave
USES/NOTES: Small white fruit, sometimes with a mucilaginous texture is edible.
NATURAL RANGE: Mexico, Central America, and the West Indies to Argentina, though absent from Brazil, naturalized in many favorable habitats including California
REFERENCES: CONABIO, Ezcurra 1983, Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Pire 1989, Uphof 1968

Vanilla edwallii Hoehne
FAMILY: Orchidaceae (orchid)
PORTUGUESE: baunilha-banana, baunilha-do-cerrado, orquídea
USES/NOTES: A wild source of vanilla flavoring, though of limited importance due to its rare and threatened status.

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NATURAL RANGE: Goiás, Brazil to northern Argentina, although Forzza indicates that it is endemic to Brazil
REFERENCES: Forzza 2010, MBG-Tropicos, Slow Food Brasil 2017

Vanilla gardneri Rolfe
FAMILY: Orchidaceae (orchid)
ENGLISH: vanilla of Bahia, vanilla of Brazil
PORTUGUESE: baunilha-do-bahia, baunilha-do-brasil
SPANISH: orquídea
USES/NOTES: A source of vanilla flavoring of minor commercial importance.
NATURAL RANGE: Southeastrn, northeastern and northern Brazil to southern Venezuela
REFERENCES: Forzza 2010, MBG-Tropicos, Steyermark *et al.* 1995, Uphof 1968

Vanilla phaeantha Rchb.f.
FAMILY: Orchidaceae (orchid)
ENGLISH: vanilla
SPANISH: orquídea, vainilla
USES/NOTES: Fruits occasionally are collected and sold as vanilla beans for flavoring.
NATURAL RANGE: West Indies from Cuba to Trinidad and Tobago, excluding some of the Lesser Antilles
REFERENCES: Adams 1972, Díaz *et al*. 2006, Uphof 1968

Vanilla planifolia Jackson ex Andrews [syn. *V. fragrans* (Salisb.) Ames]
FAMILY: Orchidaceae (orchid)
ENGLISH: vanilla
PORTUGUESE: baunilha
SPANISH: bejuquillo, orquídea, vainilla
USES/NOTES: Fruit pod, or vanilla bean, and its extract are used to flavor foods, beverages, desserts, ice cream, etc., and as a fragrance for perfumes and soaps. The vanilla of commerce.
NATURAL RANGE: Veracruz, Mexico through Central America to northern coastal Colombia, Venezuela, and the Guianas, domesticated in southern Mexico or Guatemala
REFERENCES: Ecott 2004, León 1987, OAS 1973, Purseglove 1972, Rain 1992, Rain 2004, Sauer 1993

Vanilla pompona Schiede [syn. *V. guianensis* Splitg.]
FAMILY: Orchidaceae (orchid)
ENGLISH: West Indian vanilla
PORTUGUESE: baunilha
SPANISH: orquídea, vanilla

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USES/NOTES: Cultivated for its fruit, used as a vanilla flavoring agent.
NATURAL RANGE: Southeastern Mexico, Central America, Trinidad and Tobago, and northern South America, and perhaps Paraguay
REFERENCES: Brücher 1989, Morton 1976a, Purseglove *et al.* 1981, Silva *et al.* 1977, Uphof 1968

Vasconcellea candicans (A.Gray) A.DC. [syn. *Carica candicans* A.Gray]
FAMILY: Caricaceae (papaya)
SPANISH: chungay, jerju, mito, odeque, uliucana
USES/NOTES: Fruit of this wild papaya is eaten raw, cooked, or preserved. *Vasconcellea* has been misspelled as *Vasconcella* as noted by Badillo 2001.
NATURAL RANGE: Pacific Andes of southern Ecuador and Peru
REFERENCES: Badillo 1971, Badillo 2000, Badillo 2001, Cuya Matos 1992, Martin *et al*. 1987, Smith *et al*. 1992, Uphof 1968

Vasconcellea cauliflora (Jacq.) A.DC. [syn. *V. boissieri* A.DC., *Carica boissieri* Hemsl., *C. cauliflora* Jacq.]
FAMILY: Caricaceae (papaya)
ENGLISH: mountain pawpaw
SPANISH: bonete, molocotón, papaíta, papaya de montaña, tapaculo, zonzapote
USES/NOTES: Fruit is edible.
NATURAL RANGE: Venezuela, Colombia, Panama, Costa Rica, and Nicaragua, perhaps to southern Mexico
REFERENCES: Aradhya *et al.* 1999, Badillo 1993, Badillo 2000, Badillo 2001, Martin *et al*. 1987, Moreno 1980

Vasconcellea chilensis (Planch. ex A.DC.) A.DC. [syn. *Carica chilensis* (Planch. ex A.DC.) Solms, *Papaya chilensis* (Planch. ex A.DC.) Kuntze]
FAMILY: Caricaceae (papaya)
SPANISH: palo gordo
USES/NOTES: Fruit pulp is edible. The plant is increasingly threatened due to habitat destruction and over-harvest for use as fodder.
NATURAL RANGE: Chilean coast
REFERENCES: Badillo 2000, Badillo 2001, Marticorena and Quezada 1985, Martin *et al*. 1987, Smith *et al*. 1992

Vasconcellea crassipetala (V.M.Badillo) V.M.Badillo [syn. *Carica crassipetala* V.M.Badillo]
FAMILY: Caricaceae (papaya)
SPANISH: dulumoco
USES/NOTES: Fruit pulp is edible.

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NATURAL RANGE: Andean Colombia and Ecuador
REFERENCES: Badillo 1971, Badillo 1993, Badillo 1997, Badillo 2000

Vasconcellea cundinamarcensis V.M.Badillo [syn. *V. cestriflora* A.DC., *V. pubescens* A.DC., *Carica candamarcensis* Hook.f., *Carica cestriflora* (A.DC.) Solms, *Carica chiriquensis* Woodson, *Carica cundinamarcensis* Linden, *Carica pubescens* Lenné & K.Koch, *Papaya cundinamarcencis* Kuntze, *Papaya pubescens* (A.DC.) Kuntze]
FAMILY: Caricaceae (papaya)
ENGLISH: mountain papaw, mountain papaya, mountain pawpaw, papaya
PORTUGUESE: mamão
SPANISH: bonete, chamburo, chichuacacón, chihualcán, chilhuacán, lechosa, mamón, mamona, papayuela, papaya, papaya de altura, papaya de tierra fría, papaya de olor, papayito de los Andes, papayo, papayola, siglalón, sigloalón, tapacú, tapaculo, titi-ish, toronchi
USES/NOTES: Sweet fruits are eaten cooked or preserved. The plany is more cold hardy than the common papaya (*Carica papaya*).
NATURAL RANGE: Andean highlands from northern Chile to Venezuela, perhaps to Panama
REFERENCES: Aradhya *et al.* 1999, Badillo 1971, Badillo 2000, Badillo 2001, Estupiñán 2007, Hoyas 1989, Martin *et al.* 1987, Morton 1987a, Mabberely 1987, NRC 1989, OAS 1973, Smith *et al.* 1992

Vasconcellea goudotiana Triana & Planch. [syn. *V. gracilis* hort. ex Regel, *Carica goudotiana* (Triana & Planch.) Solms, *C. gracilis* Linden ex Regel *nom. illeg.*, *Papaya goudotiana* (Triana & Planch.) Kuntze, *P. gracilis* Regel]
FAMILY: Caricaceae (papaya)
SPANISH: papayuela, papayuelo, tapaculo
USES/NOTES: Fruit pulp is eaten with sugar as a dessert fruit. Fruit is collected from the wild and cultivated plants.
NATURAL RANGE: Cauca Valley of Colombia
REFERENCES: Badillo 1971, Badillo 2000, Badillo 2001, Martin *et al.* 1987, NRC 1989, von Reis Altschul and Lipp 1982

Vasconcellea microcarpa (Jacq.) A.DC. [syn. *V. manihot* Triana & Planch., *Carica microcarpa* Jacq., *C. manihot* (Triana & Planch.] Solms]
FAMILY: Caricaceae (papaya)
PORTUGUESE: mamãorana, mamãozinho-da-mata, mamuí
SPANISH: col de monte, higuillo, ikiam tsampu, lechosa de monte, panda papaya, papalla, sapiro, tapaculco, tapaculo, wapáimas
USES/NOTES: Fruits of at least some of the five wild subspecies [*australis* (V.M.Badillo) V.M.Badillo, *baccata* (Heilb.) V.M.Badillo, *heterophylla* (Poepp. & Endl.) V.M.Badillo,

microcarpa, and *pillifera* (V.M.Badillo) V.M.Badillo] are eaten or chewed to relieve thirst.
NATURAL RANGE: Western Amazonia from Bolivia to southern Venezuela and French Guiana, through Colombia into Panama
REFERENCES: Badillo 1983, Badillo 2000, Badillo 2001, Bennett *et al.* 2001, Duke and Vásquez 1994, Smith *et al.* 1992, UFA/NYBG

Vasconcellea monoica (Desf.) A.DC. [syn. *Carica erythrocarpa* Linden & Andre, *Carica monoica* Desf.]
FAMILY: Caricaceae (papaya)
ENGLISH: orange papaya
SPANISH: brenjena, chamburo, col de montaña, col del monte, papaya de selva, peladera, peladua, toronchi, yumbo papaya
USES/NOTES: Nearly threatened in the wild and rarely cultivated on a small scale, the leaves are used as a vegetable, mixed with fish, or used like cabbage. Immature fruits are sometimes eaten candied with sugar, though mature fruits are generally insipid.
NATURAL RANGE: Andean Bolivia, Ecuador, and Peru
REFERENCES: Badillo 1971, Badillo 1983, Badillo 2000, Badillo 2001, Bennett *et al.* 2001, Facciola 1990, León 1987, NRC 1989, Smith *et al.* 1992

Vasconcellea palandensis (V.M.Badillo, Van den Eynden, & Van Damme) V.M.Badillo [syn. *Carica palandensis* V.M.Badillo, Van den Eynden, & Van Damme]
FAMILY: Caricaceae (papaya)
SPANISH: papaillo
USES/NOTES: Fruit of this rare, Ecuadorian endemic is harvested from wild plants and eaten cooked.
NATURAL RANGE: Zamora-Chinchipe Province from southeastern Ecuador, humid premontane forests up to perhaps 2,000m
REFERENCES: Badillo 1993, Badillo 2000, Badillo *et al.* 2000, Valencia *et al.* 2000, Van den Eynden *et al.* 1999

Vasconcellea parviflora A.DC. [syn. *Carica leptantha* Harms, *C. paniculata* Spruce, *C. parviflora* (A.DC.) Solms, *Papaya paniculata* (Spruce) Kuntze, *P. parviflora* (A.DC.) Kuntze]
FAMILY: Caricaceae (papaya)
SPANISH: coral, papaya de monte, papayillo, papayo, yuca del campo
USES/NOTES: Fruit pulp is eaten by local inhabitants.
NATURAL RANGE: Arid regions of the Pacific slope of Andean Ecuador and northern Peru
REFERENCES: Badillo 1971, Badillo 1983, Badillo 1993, Badillo 2000, Badillo 2001, Brako and Zarucchi 1993, Jørgensen and León-Yánez 1999

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Vasconcellea quercifolia A.St.-Hil. [syn. *Carica quercifolia* (A.St.-Hil.) Hieron.]
FAMILY: Caricaceae (papaya)
ENGLISH: mountain papaya, small-fruited papaya
PORTUGUESE: mamãozinho
SPANISH: calasacha, figuera del monte, gargatea, higuera del monte, higuerón, mamón de monte, orto karalau, q'ara llanta, sacha higuera
USES/NOTES: Small fruits are eaten candied or preserved.
NATURAL RANGE: Northern Argentina, Uruguay, Paraguay, southwestern Brazil, eastern Bolivia, and eastern Peru
REFERENCES: Badillo 1971, Badillo 2000, Badillo 2001, Facciola 1990, Fernandez Casas 1987, Martin *et al.* 1987, Smith *et al.* 1992, Uphof 1968, Zuloaga and Morrone 1997

Vasconcellea stipulata (V.M.Badillo) V.M.Badillo [syn. *Carica stipulata* V.M.Badillo]
FAMILY: Caricaceae (papaya)
SPANISH: chamburro, jigacho de monte, paronchi, sigalón, siglalón silvestre, toronchi
USES/NOTES: Rich in papain, sour fruits are best eaten cooked, preserved, or candied. Also crossed with other *Carica* spp. for hybrid fruits.
NATURAL RANGE: Central Andean Ecuador to northern Andean Peru
REFERENCES: Badillo 1971, Badillo 1983, Badillo 1993, Badillo 2000, Facciola 1990, Jiménez *et al.* 1998/1999, Jørgensen and León-Yánez 1999, NRC 1989, Smith *et al.* 1992, Van den Eynden *et al.* 1999

Vasconcellea weberbaueri (Harms) V.M.Badillo [syn. *Carica weberbaueri* Harms]
FAMILY: Caricaceae (papaya)
SPANISH: mauscha, mausha
USES/NOTES: Hardy fruit of this rare wild plant is edible.
NATURAL RANGE: Southern Andean Ecuador and adjacent Peru
REFERENCES: Badillo 1971, Badillo 1993, Badillo 2000

Vasconcellea x heilbornii (V.M.Badillo) V.M.Badillo [syn. *Carica x heilbornii* V.M.Badillo, *C. pentagona* Heilb.], *V. x heilbornii* var. *chrysopetala* (Heilborn) V.M.Badillo [syn. *C. chrysopetala* Heilb., *C. x heilbornii* nm. *chrysopetala* (Heilb.) V.M.Badillo], and *V. x h.* var. *fructigragrans* (García & Hernández) V.M.Badillo [syn. *C. fructifragrans* García & Hernández, *C. x heilbornii* nm. *fructifragrans* (García & Hernández) V.M.Badillo]
FAMILY: Caricaceae (papaya)
ENGLISH: babaco (var. *chrysopetala*), highland papaya, mountain papaya

SPANISH: babaco (var. *chrysopetala*), babaco pequeño, babaco redondo, chamburo, chihualcán, higacho, jigacho, papaya de tierra fría, siglalón, siglo, toronche, toronche de castilla, toronche de cerro, toronche pequeño, toronchi
USES/NOTES: Among the most productive highland papaya, the seedless fruits are eaten fresh, cooked, or preserved. This naturally occurring, much cultivated hybrid is a cross between *V. cundinamarcensis* and *V. stipulata*. The name *Carica chrysophylla* Heilb. Is used erroneously.
NATURAL RANGE: Southern Andean Colombia and Andean Ecuador, though cultivated throughout the Andes
REFERENCES: Badillo 1971, Badillo 2000, Badillo 2001, León 1987, Leung 1961, Martin *et al*. 1987, Morton 1987a, NRC 1989, OAS 1973, Van den Eynden *et al.* 1999

**Vaupesia cataractarum* R.E.Schult. {edibility may be in doubt}
FAMILY: Euphorbiaceae (spurge)
ENGLISH: cataract vaupesia
SPANISH: ma-há-wa-soo (Tukano), yeneckee (Guanano)
USES/NOTES: Large, fleshy, oily seeds are eaten by the Desano people and others after boiling and washing several times to remove toxins, after which they may be eaten broken into pieces, mashed into a creamy cheese-like substance, or mashed then toasted and ground and used as flour.
NATURAL RANGE: Southeastern Amazonian Colombia and northwestern Amazonian Brazil (Amazonas)
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Schultes 1955, Schultes 1956, Schultes and Raffauf 1990

Verbascum densiflorum Bertol. [syn. *V. thapsus* Schrad.]
FAMILY: Scrophulariaceae (figwort or snapdragon)
ENGLISH: mullein
PORTUGUESE: verbasco
USES/NOTES: Leaves and flowers are used for tea.
NATURAL RANGE: Eurasia, introduced in the Americas and naturalized in North America and perhaps beyond
REFERENCES: Crowhurst 1972, Facciola 1990, Marcin 1983, PlantaMed

Verbena hastata L.
FAMILY: Verbenaceae (verbena)
ENGLISH: blue verbain, blue verbena, blue vervain, simpler's-joy, swamp verbena, swamp vervain
USES/NOTES: Leaves are made into tea and bitter seeds can be ground into an edible meal. Caution is advised due to the plant's apparent interference with blood pressure medication and potential to induce vomiting and diarrhea whaen consumed in large doses.

NATURAL RANGE: North America
REFERENCES: Bailey Hortorium 1976, Facciola 1990, Kirk and Belt 2010, USDA-NRCS, Yanovsky 1936

Verbena litoralis Kunth [syn. *V. affinis* M.Martens & Galeotti]
FAMILY: Verbenaceae (verbena)
ENGLISH: Brazilian vervain, common verbena, seashore vervain, verbena
PORTUGUESE: erva-do-pai-caetano, fel-da-terra
SPANISH: verbena, yapo
USES/NOTES: Leaves are made into tea.
NATURAL RANGE: Mexico, Central America, and South America including southeastern and southern Brazil, northern Argentina and Chile, Bolivia, Colombia, Ecuador, Paraguay, Peru, Uruguay, and Venezuela, naturalized in the southern and western U.S. and Puerto Rico
REFERENCES: Bennett *et al.* 2001, Duke and Vásquez 1994, Forzza 2010, Mentz *et al.* 1997, USDA-ARS

Veronica americana Schwein. ex Benth.
FAMILY: Plantaginaceae (plantain), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: American brooklime, American speedwell, brooklime, water speedwell
PORTUGUESE: verônica
SPANISH: verónica
USES/NOTES: Bitter greens are eaten fresh like water cress (*Rorippa nasturtium-aquaticum*) or cooked as a potherb.
NATURAL RANGE: North America
REFERENCES: Bailey Hortorium 1976, Harrington 1967, Harris 1972

Veronica anagallis-aquatica L.
FAMILY: Plantaginaceae (plantain), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: brooklime, water speedwell
PORTUGUESE: verônica
SPANISH: verónica
USES/NOTES: Leaves and tender new stem tips are eaten fresh or cooked.
NATURAL RANGE: North temperate regions
REFERENCES: Brako and Zarucchi 1993, Correll and Johnston 1970, Facciola 1990, Gibbons and Tucker 1979

Veronica beccabunga L.
FAMILY: Plantaginaceae (plantain), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: European brooklime

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PORTUGUESE: verônica
SPANISH: verónica
USES/NOTES: Bitter greens are eaten fresh like water cress (*Rorippa nasturtium-aquaticum*) or cooked as a potherb.
NATURAL RANGE: Eurasia to North Africa, naturalized in the Americas
REFERENCES: Bailey Hortorium 1976, Mabberley 1987, Marticorena and Quezada 1985

Veronica chamaedrys L.
FAMILY: Plantaginaceae (plantain), previously Scrophulariaceae (figwort or snapdragon)
ENGLISH: bird's-eye speedwell, germander speedwell
PORTUGUESE: verônica
SPANISH: beltrónica, camedrio de zarzales, verónica, verónica menor de prados
USES/NOTES: Leaves are used as tea.
NATURAL RANGE: Temperate Eurasia, naturalized in other temperate regions
REFERENCES: Facciola 1990, Marticorena and Quezada 1985, USDA-NRCS

Vetiveria zizanioides (L.) Nash ex Small [syn. *V. odorata* Virey, *Andropogon muricatus* Retz.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: cuscus, khus-khus, vetiver
PORTUGUESE: capim-de-cheiro, capim-sândalo, patchuli, patichuli, patichulim, vetiver
SPANISH: pacholí, pachulí, vetiver, zacate violeta
USES/NOTES: Roots contain a volatile oil used in perfumery, insect repellents, and to flavor sherbets. Roots also are made into scented mats and baskets. The plant is grown as an ornamental and to control erosion.
NATURAL RANGE: India to Southeast Asia
REFERENCES: Berg 1984, Guia Rural n.d., Kawa *et al*. 2015, León 1987, OAS 1973, Uphof 1968, Usher 1974

Viburnum edule (Michx.) Raf. [syn. *V. pauciflorum* Bach.Pyl. ex Torr. & A.Gray]
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: arrowhead, lowbush cranberry, mooseberry, rayless cranberrybush, squashberry, viburnum
USES/NOTES: Tart, red berries are nibbled out of hand, added to sauces, dried, or made into juice, jams, jellies, and wine. *V. pauciflorum* is unresolved and may not be a synonym.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, Gibbons 1966, Harrington 1967, Yanovsky 1936

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Viburnum lantanoides Michx. [syn. *V. alnifolium* Marshall]
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: hobblebush, wild raisin
USES/NOTES: Dark sweet fruits are eaten dried like raisins, cooked, or made into jelly. Abundantly conspicuous white spring flowers make the species a good choice for woodland plantings.
NATURAL RANGE: Eastern North America from Canada to the Georgia mountains
REFERENCES: Fernald 1950, Gibbons and Tucker 1979, Kermath (notes), Peterson 1977

Viburnum lentago L.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: black haw, cowberry, nannyberry, nanny plum, sheepberry, sweet viburnum, tea plant, wild raisin
USES/NOTES: Dark sweet fruits are eaten dried like raisins, cooked, or made into jelly. Once somewhat important to Amerindians and early European settlers, *V. lentago* lost out to grape raisons (*Vitis* spp.) and prunes (*Prunus* spp.) before it could be improved.
NATURAL RANGE: Eastern North America from Canada to higher elevations of northern Georgia
REFERENCES: Facciola 1990, Gibbons 1966, Harrington 1967, Harris 1972, Mabberley 1987, Peterson 1977

Viburnum nudum var. *cassinoides* (L.) Torr & A.Gray [syn. *V. Cassinoides* L., *V. nitidum* Aiton]
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: Appalachian tea, blackhaw, false Paraguay tea, nanny berry, possum-haw, smooth withe-rod, swamp haw, sweet viburnum, tea berry, wild raisin, withe-rod
USES/NOTES: Red to dark blue fruits are eaten in jellies or meat sauces and leaves are used as tea.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Gibbons 1966, Nelson 1994, Taylor 1998, Tull 1978, Uphof 1968

Viburnum odoratissimum Ker Gawl.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: sweet arrowwood, sweet viburnum, viburnum
USES/NOTES: Round (~1cm), dark drupes are edible. Small tree is a hardy landscape plant, much used, and often kept as a hedge in Florida.
NATURAL RANGE: Eastern and southern Asia from Japan and China to Myanmar and India
REFERENCES: Facciola 1990, Kermath (notes), von Reis Altschul and Lipp 1982

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Viburnum opulus L.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: cramp bark, cranberry tree, European cranberry bush, golden European cranberry, Guelder rose, high-bush cranberry, snowball viburnum, yellow Guelder rose
USES/NOTES: Fruits, similar to cranberries, though generally bitter and with hard stones, are used for piquant jellies and sauces. Yellow-fruited cultivar is used for wine. Bark is medicinal.
NATURAL RANGE: Europe through West Asia to the Caucasus, perhaps to North Africa, sparsely naturalized in North America
REFERENCES: Harris 1972, Hyam and Pankhurst 1995, Peterson 1977, Simmons 1972, Uphof 1968

Viburnum prunifolium L.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: blackhaw, rusty blackhaw, sheepberry, smoth blackhaw, stagbush
USES/NOTES: Highly variable, dark fruits are used in jellies, jams, and meat sauces, or rarely eaten out of hand. The plant is occasionally cultivated outside its native range.
NATURAL RANGE: Eastern North America to central Texas
REFERENCES: Facciola 1990, Gibbons 1966, Harrington 1967, Harris 1972, Hyam and Pankhurst 1995, Mabberley 1987, Tomikel 1986, Tull 1978, Uphof 1968

Viburnum rufidulum Raf.
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: blackhaw, blue haw, rusty blackhaw, rusty haw, southern blackhaw
USES/NOTES: Dark blue to purple fruits are eaten out of hand, in jellies, or meat sauces.
NATURAL RANGE: Southestern U.S. to Texas
REFERENCES: Facciola 1990, Godfrey 1988, Nelson 1994, Taylor 1998, Tull 1978

Viburnum trilobum Marshall
FAMILY: Caprifoliaceae (honeysuckle)
ENGLISH: American cranberry-bush, crampbark, cranberry bush, cranberry tree, cranberry viburnum, grouseberry, highbush cranberry, pembina, pimbina, squawbush, summerberry, tree cranberry
USES/NOTES: Tart red berries are eaten fresh or cooked like cranberries.
NATURAL RANGE: Canada and the northern U.S.

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REFERENCES: Bailey Hortorium 1976, Facciola 1990, Fernald 1950, Gibbons 1966, Harrington 1967, Peterson 1977, Tomikel 1986, Turner and Szczawinski 1979, Yanovsky 1936

Vicia faba L. [syn. *Faba vulgaris* Moench]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: broad bean, faba bean, fava bean, field bean, horse bean
PORTUGUESE: fava-comum, fava-italiana, fava-silvestre, faveira, feijão-fava
SPANISH: haba, haba caballar, haba comun, habas, hawas, veza, vezas
USES/NOTES: Seeds are the largest edible beans. Also grown for fodder and to improve soil. Seeds of wild relatives were collected at least 8,000 years ago.
NATURAL RANGE: uncertain, Mediterranean North Africa to the Caspian Sea, perhaps the Middle East
REFERENCES: Albala 2007, Duke 1981, Duke 1986, Franquemont *et al.* 1990, Guia Rural n.d., Horst 1992b, Kay 1979, Leung 1961, Mabberley 1987, Rehm and Espig 1991, Schneider 1987, Smartt 1976, Usher 1974, Wiersema *et al.* 1990, Zohary and Hopf 1993

Vicia narbonensis L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: French vetch, narbonne vetch, pigeon bean
PORTUGUESE: fava, feijão
SPANISH: haba
USES/NOTES: Seeds of this ancient cultivar are edible.
NATURAL RANGE: Southern Europe to Central Asia
REFERENCES: Albala 2007, Bailey Hortorium 1976, Facciola 1990, Mabberley 1987

Vicia sativa L.
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: common vetch, garden vetch, spring vetch, subterranean vetch, tare, winter tares, vetch
FRENCH: vesce commun, vesce cultivée
PORTUGUESE: ervilhaca, ervilhacas
SPANISH: algarrobilla, arveja, arvejas, clarincillo, ebo, haba, veza, vezas
USES/NOTES: Cooked seeds are best used in flour. As a whole seed, they are an inferior pulse. Young leaves, shoots and pods are eaten cooked. The plant is grown for fodder and to improve soil nitrogen. Seed oil is medicinal.
NATURAL RANGE: Widely distributed in the Old World, widely cultivated and naturalized in the Americas

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REFERENCES: CONABIO, Hanelt and IPGCPR 2001, MBG-Tropicos, OAS 1973, PFAF

Victoria amazonica (Poepp.) J.C.Sowerby [syn. *V. regia* Lindl., *Euryale amazonica* Poepp. (unresolved)] and *V. cruziana* A.D.Orb. [syn. *V. argentina* Burmeister]
FAMILY: Nymphaeaceae (water-lily)
ENGLISH: Amazon water-lily (*V. amazonica*), giant water-lily, Queen Victoria water-lily (*V. amazonica*), royal water-lily (*V. amazonica*), Santa Cruz water-lily (*V. cruziana*), Victoria lily, Victoria water-lily, water-platter
PORTUGUESE: uapé, vitória-régia (*V. amazonica*)
SPANISH: abatiyú, bandeja de acaruna (*V. amazonica*), irupe (*V. cruziana*), irupé (*V. cruziana*), maíz de agua, sábana del lagarto, Victoria Regia (*V. amazonica*), yrupé (*V. cruziana*), yrupẽ (*V. cruziana*)
USES/NOTES: Stems, roots, and roasted seeds of these aquatic plants are eaten locally. Stem slices may be sautéed, added to stews and soups, or pickled. Also important tourist attraction along the Amazon and its tributaries and grown in gardens for its huge leaves (to 2m) and showy, aromatic flowers that range from white to pink in (*V. amazonica* and white to red and white in (*V. cruziana*).
NATURAL RANGE: *V. amazonica* from Amazonian Brazil, Bolivia and Peru, and Guyana; *V. cruziana* from the Paraná and Paraguay watersheds of northern Argentina, eastern Paraguay, Uruguay, and Mato Grosso, Brazil, although Forzza treats it as endemic to Mato Grosso
REFERENCES: Bernhardt 1988, Duke and Vásquez 1994, Forzza 2010, Kermath (notes), MBG-Tropicos, OAS 1973, Prance and Arias 1975, Schultes 1988, Silva *et al*. 1977, Zuloaga and Morrone 1997

Vigna aconitifolia (Jacq.) Maréchal [syn. *Phaseolus aconitifolius* Jacq.] and *V. trilobata* (L.) Verdc. [syn. *Dolichos trilobatus* L., *Phaseolus trilobatus* (L.) Schreb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: aconite leaved bean, aconite leaved kidney bean, dew bean, gram, India moth bean, kidney bean, mat, mat bean, math, moot, moth bean, Turkish gram
SPANISH: mat
USES/NOTES: Culivated for its edible seeds and young pods and as a forage crop. Domesticated in South Asia.
NATURAL RANGE: South Asia, perhaps to Southeast Asia
REFERENCES: Albala 2007, Kay 1979, Martin 1984a, NRC 1979, Purseglove 1968, Whyte *et al*. 1953

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Vigna angularis (Willd.) Ohwi & H.Ohashi [syn. *Phaseolus angularis* (Willd.) W.Wight]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: aduki bean, adzuki bean, azuki bean, Chinese red bean
PORTUGUESE: feijão-adzuki, feijão-japonês, soja-chinesa
SPANISH: aduki, adzuki, frijol adzuki, frijol diablito, judía
USES/NOTES: Small, dark brick red seeds are eaten boiled or made into curd, sometimes sweetened and eaten as a pasty bean cake or spread by Japanese Dominicans of the Dominican Republic. Young pods and sprouts are eaten as vegetables.
NATURAL RANGE: Japan and/or China
REFERENCES: Guia Rural n.d., Harrington 1967, IBGE 1980, Kay 1979, Kermath (notes), Leung 1961, Molares and Ladio 2012b, Purseglove 1968, Rachie and Roberts 1974, Rehm and Espig 1991, Usher 1974

Vigna luteola (Jacq.) Benth. [syn. *V. repens* (L.) Kuntze]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: deer pea, hairypod cowpea, wild cowpea, yellow vigna
PORTUGUESE: feijão-da-praia
SPANISH: frijol cimarrón, porotillo, teloravi
USES/NOTES: Rarely used for human food, edible seeds are generally dried for storage, then rehydrated through cooking. Considered to have potential as a forage plant for livestock.
NATURAL RANGE: Uncertain, though likely American tropicals and subtropics, perhaps the Paleotropics as well, now widespread in warm regions throughout the world
REFERENCES: Brako and Zarucchi 1993, CONABIO, Coradin *et al*. 2011, MBG-Tropicos, OAS 1973, USDA-ARS

Vigna mungo (L.) Hepper [syn. *Phaseolus mungo* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: black dhal, black gram, black lentil, mung bean, mungo bean, urad bean, urd, urd-bean, white lentil, woody pyrul
PORTUGUESE: grão-de-pulha
SPANISH: frijol mungo, frijolitos chinos, urd
USES/NOTES: Dried black seeds are eaten boiled or ground into flour, tender young sprouts are added to salads, and leaves are edible. Seeds are black on the outside and white on the inside, hence the common names *black lentil* and *black lentil*.
NATURAL RANGE: Tropical Asia, probably India
REFERENCES: Albala 2007, Bailey Hortorium 1976, Bhat 1994, Brouk 1975, CFNI 1974, Kay 1979, Mabberley 1987, Martin 1984a, Martin and Ruberté 1979, Rehm and Espig 1991, Singh and Singh 1992, Steinkraus 1983

Vigna radiata (L.) R.Wilczek [syn. *Phaseolus aureus* Roxb., *P. radiatus* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: celera-bean, chickasaw pea, golden gram, green gram, green soy, Jerusalem pea, mash bean, moong bean, mung bean, mungo bean
SPANISH: frijol mungo, icaraota, judía de mungo, poroto mung
USES/NOTES: Dried seeds are eaten boiled whole or mashed as dahl, leaves are eaten cooked, young pods are eaten as a vegetable, and sprouts are added to salads.
NATURAL RANGE: Indian sub-continent, S.E. Asia, perhaps portions of tropical Africa (Cameroon to Madagascar), widely cultivated
REFERENCES: Albala 2007, CFNI 1974, Harrington 1967, Kay 1979, Kermath (notes), Martin 1984a, Molares and Ladio 2012b, Omawale 1973, USDA-ARS

Vigna subterranea (L.) Verdc. [syn. *Voandzeia subterranea* (L.) Thouars]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: bambara groundnut, bambarra groundnut, Congo goober, earth pea, ground bean, Madagascar goundnut, Manila bean, stone groundnut
PORTUGUESE: mandubi-d'Angola
SPANISH: bambarra
USES/NOTES: Nuts are similar to common peanuts (*Arachis hypogaea*). Rare in the Americas.
NATURAL RANGE: probably Nigeria, Camaroon, and the Central African Republic
REFERENCES: Borget 1992, Bourke *et al.* 1987, Brouk 1975, Facciola 1990, Kay 1979, Linnemann and Azam-Ali 1993, Rhem and Espig 1991

Vigna trilobata (L.) Verdc. [syn. *Dolichos trilobatus* L., *Phaseolus trilobatus* (L.) Schreb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: African gram, mat, mat bean, math bean
SPANISH: mat
USES/NOTES: Wild and cultivated in India and Sri Lanka as a cover and forage crop, though the seeds and young pods are edible. Rare in the Americas. Once considered a wild form of *V. aconitifolia*, though now believed to be closer to *V. radiata*.
NATURAL RANGE: South India and Sri Lanka, perhaps to Afghanistan and Pakistan to the west and Myanmar and the Malay Archipelago to the east

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REFERENCES: Brako and Zarucchi 1993, NRC 1979, Tateishi 1996, Whyte *et al.* 1953

Vigna umbellata (Thunb.) Ohwi & H.Ohashi [syn. *Phaseolus calcaratus* Roxb.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: red bean, rice bean
PORTUGUESE: feijão-arroz
SPANISH: frijol arroz, frijol de arroz, judía, judía de arroz, poroto arroz
USES/NOTES: Seeds are eaten boiled, young leaves and pods are eaten as a cooked vegetable, and sprouts are added to salads. Also grown as a cover crop.
NATURAL RANGE: South or Southeast Asia
REFERENCES: Albala 2007, Facciola 1990, IBGE 1980, Kay 1979, Leung 1961, Martin 1984a, NRC 1979, OAS 1973, Rehm and Espig 1991

Vigna unguiculata (L.) Walp. [syn. *V. catjang* (L.) Walp., *V. sinensis* (L.) Savi, *Dolichos sinesis* L., *D. sphaerospermus* (L.) DC., *D. unguiculatus* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: black-eyed pea, bora, calavance, callivance, cherry bean, cornfield pea, cowpea, crowders, halifax pea, horse gram, Indian pea, poroto pea, southern pea, yawa
PORTUGUESE: caupi, ervilha-de-vaca, feijão-brabham, feijão-catador, feijão-caupi, feijão-da-colônia, feijão-da-praia, feijão-de-corda, feijão-de-estrada, feijão-gurutuba, feijão-macassa, feijão-macassar, feijão-manteiguinha, feijão-miúdo, feijão-vigna,
SPANISH: alubia, birijorë, carilla, caspi chiclayo, caupí, chiclayo, chiclayo verdura, cumandá, frijol, frijol arubano, frijol cabecita negra, frijol chino, frijol de costa, frijol de cuerno, frijol de maíz, frijol de ojo negro, frijol de rienda, frijol petenero, frijol precioso, frijole, kimandá, kumandá tupí, porotito del ojo, porotito tapé, poroto de maíz, poroto señorita, poroto tape, tape
USES/NOTES: Green fruits (pods and seeds) and young leaves are used as vegetables, dried seeds are eaten boiled or as a ground flour, sprouts are eaten fresh. Also grown for fodder, as a cover or shade crop, and for its leaf fiber.
NATURAL RANGE: uncertain, perhaps Tropical Africa, widely cultivated in the Americas
REFERENCES: Albala 2007, Boom 1987, Brako and Zarucchi 1993, Filho 2011, Guia Rural n.d., IBGE 1980, Kay 1979, Kitajima *et al.* 1979, León 1987, Leung 1961, Mabberley 1987, Native Seeds/SEARCH

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1991, Omawale 1973, OAS 1973, Padoch and de Jong 1991, Popenoe 1974, Purseglove 1968, Singh and Singh 1992, Vásquez and Gentry 1989

Vigna unguiculata subsp. *sesquipedalis* (L.) Verdc. [syn. *V. sesquipedalis* (L.) Fruwirth, *V. sinensis* subsp. *sesquipedalis* (L.) Van Eselt., *Dolichos sesquipedalis* L.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
ENGLISH: asparagus bean, pea bean, six-weeks bean, yard bean, yard-long bean, yawa
PORTUGUESE: caupi, ervilha-de-vaca, feijão-caupi, feijão-da-China, feijão-de-corda, feijão-de-vaca, feijão-fradinho, feijão-macassar, feijão-miúdo, feijão-verde, feijão-vigna
SPANISH: alubia, caupí, frijol arubano, frijol carita, frijol castilla, frijol de carita, frijol de cuerno, frijol de maíz, frijol de rienda, frijol espárrago, frijol petenero, judía asparaga, judía de careta, habichuela china
USES/NOTES: Immature pods, young leaves, and sprouting seeds are eaten as vegetables. Dry seeds are eaten boiled.
NATURAL RANGE: Africa or India
REFERENCES: Borget 1992, Duke 1981, Guia Rural 1990, Harrington 1967, Kay 1979, Mabberley 1987, OAS 1973, Omawale 1973

Viola adunca Sm.
FAMILY: Violaceae (violet)
ENGLISH: blue violet, early blue violet, hooked spur violet, hook-spur violet, sand violet, western blue violet, western dog violet
SPANISH: violeta
USES/NOTES: Leaves, rich in vitamins A and C may be eaten or made into tea. Flowers are used for tea.
NATURAL RANGE: North America including Alaska, southern Canada, the northern tier of states in the U.S., and the southerwestern U.S. from northwestern New Mexico and Colorado to California, perhaps into Mexico
REFERENCES: Breedlove 1986, CONABIO, LBJWC, USDA-ARS, USDA-NRCS

Viola canadensis L. [includes many varieties]
FAMILY: Violaceae (violet)
ENGLISH: Canada violet, Canadian white violet, tall white violet, white violet
USES/NOTES: Flowers and young leaves are edible and leaves are made into tea. Flowers also can be candied like rose petals and have been used to flavor vinegar.
NATURAL RANGE: North America

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REFERENCES: Bailey Hortorium 1976, CONABIO, Facciola 1990, Harrington 1967

Viola canadensis var. *rugulosa* (Greene) C.L.Hitchc. [syn. *V. rugulosa* Greene]
FAMILY: Violaceae (violet)
ENGLISH: Canada violet, Canadian violet, creeping-root violet
USES/NOTES: Flowers and young leaves are edible and leaves are made into tea.
NATURAL RANGE: North America
REFERENCES: Freckmann Herbarium, Harrington 1967

Viola cucullata Aiton
FAMILY: Violaceae (violet)
ENGLISH: marsh blue violet
USES/NOTES: Young leaves, rich in vitamins A and C, are added to soups or salads or made into tea. Flowers are an emergency food and may be eaten candied.
NATURAL RANGE: Southern Canada to the Georgia mountains
REFERENCES: Peterson 1977, Uphof 1968

Viola nephrophylla Greene
FAMILY: Violaceae (violet)
ENGLISH: northern bog violet
USES/NOTES: Flowers and young leaves are edible and made into tea.
NATURAL RANGE: Moist areas of northern North America
REFERENCES: Bailey Hortorium 1976, Harrington 1967

Viola nuttallii Pursh
FAMILY: Violaceae (violet)
ENGLISH: Nuttall's violet, yellow prairie violet
USES/NOTES: Flowers and young leaves are edible and made into tea.
NATURAL RANGE: North America
REFERENCES: Bailey Hortorium 1976, Harrington 1967

Viola odorata L.
FAMILY: Violaceae (violet)
ENGLISH: sweet violet
SPANISH: viola, violeta común, violeta de jardín, violeta de olor, violeta dulce, violita
USES/NOTES: Flowers and young leaves are edible and made into tea. Infusions of various plant parts are is used as medicinal teas in Ecuador.
NATURAL RANGE: Europe, now widely cultivated and naturalized
REFERENCES: Fernald 1950, MBG-Tropicos

Viola palmata L.

FAMILY: Violaceae (violet)
ENGLISH: early blue violet, palmate violet, wild okra
USES/NOTES: Young plants or young leaves of older plants are used to thicken soups. Leaves and flowers are used to treat bronchial ailments.
NATURAL RANGE: Eastern North America from Florida north
REFERENCES: Harris 1972, Taylor 1998, Uphof 1968

Viola pedata L.
FAMILY: Violaceae (violet)
ENGLISH: bird foot violet, wild okra
USES/NOTES: Young leaves are eaten as vegetables, cooked or fresh, flowers are candied, and leaves are made into tea.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Peterson 1977

Viola pedatifida G.Don
FAMILY: Violaceae (violet)
ENGLISH: larkspur violet, prairie violet, purple prairie violet
USES/NOTES: Leaves are eaten fresh or cooked in soups and flowers are added to salads.
NATURAL RANGE: Oklahoma and Arkansas of the U.S.
REFERENCES: Bailey Hortorium 1976, Kindscher 1987

Viola sororia Willd. [syn. *V. papilionacea* Pursh]
FAMILY: Violaceae (violet)
ENGLISH: blue violet, butterfly violet, common blue violet, common violet, door-yard violet, hairy wood violet, hooded blue violet, sand violet, sisterly violet, woolly blue violet
USES/NOTES: Thick, somewhat pubescent, dark green leaves, rich in vitamins A and C, are eaten like spinach, added to salads when still young, or used for tea. Showy, violet flowers and buds, rich in vitamin C, may be eaten raw, preserved, in cooked dishes, or candied. Some authors consider *V. papilionacea* a distinct species with a smaller range in the northern range of *V. sororia*.
NATURAL RANGE: Eastern and central U.S. from the Dakotas and Maine to Texas and central Florida
REFERENCES: Bailey Hortorium 1976, Crowhurst 1972, Facciola 1990, Fernald 1950, Gibbons 1966, Harrington 1967, Kartesz 1994, Kermath (notes), Kindscher 1987, Peterson 1977, Taylor 1998, Uphof 1968

Viola tricolor L.
FAMILY: Violaceae (violet)
ENGLISH: bird's eye, bouncing bet, bullweed, garden pansy, heart's-ease, johnny-jump-up, jump-up, pansy, pink-eyed-john, three-

color violet, three-faces-under-a-hood, trinitaria, trinity violet, violet, wild pansy
PORTUGUESE: amor-perfeito
SPANISH: viola
USES/NOTES: Leaves are eaten fresh, cooked in soups, or made into tea, and flowers are added to salads.
NATURAL RANGE: Europe, widely naturalized
REFERENCES: Facciola 1990, Harrington 1967, McPherson and Mcpherson 1977

Virola guatemalensis (Hemsl.) Warb. [syn. *Myristica guatemalensis* Hemsl.]
FAMILY: Myristicaceae (nutmeg)
SPANISH: cacao volador, cedrillo, sangre
USES/NOTES: Dried seeds have been used to flavor chocolate.
NATURAL RANGE: Veracruz Mexico to Panama
REFERENCES: Hazlett 1979, La Rotta 1992, MBG-Tropicos, Molina 1975, OAS 1973

Virola sebifera Aubl. [syn. *V. venezuelensis* Warb.]
FAMILY: Myristicaceae (nutmeg)
PORTUGUESE: bicuíba, ucumba-da-terra-firme, ucuúba, ucuúba-da-terra-firme, ucuúba-do-cerrado, ucuúba-vermelha, virola
SPANISH: ayuku, ayuku ñojôdû, banak, camaticaro, cebada mocahua, cebo, cebo macho, chaldiande pelado, chalviande, comaticaro, come mono, conchillo, cordillero, cuajo, cuajo de tierra firme, cuajo negro, cuangare, cuangaré, cumala, cumala amarilla, cumala blanca, cumala colorada, cumala negra, cumala rosada, cumalilla gigante, cumalilla rosada, gabun, guapa, gunmacongue, huapa, huapa doncel, huambula, palo santo, picana negra, payo curu, sangre de toro, sebo, seboa, shu ainchi, sinchama, tangare chiquito, tarara, tsempu, virola grande, yaís
USES/NOTES: Leaves are used for tea, and seeds are used as an aphrodisiac. Seeds are an oil source, though perhaps not edible.
NATURAL RANGE: Neotropical mainland from Honduras to Bolivia and Brazil
REFERENCES: Brako and Zarucchi 1993, CONABIO, Duke and Vásquez 1994, Jardim Botânico de Brasília 1989, MBG-Tropicos, OAS 1973, Renner *et al.* 1990, Vásquez 1997

Virola surinamensis (Rol. ex Rottb.) Warb.
FAMILY: Myristicaceae (nutmeg)
PORTUGUESE: bicuíba, mucuíra, ucuúba, ucuúba-amarela, ucuúba-branca, ucuúba-da-várzea, ucuúba-de-baixo, ucuúba-de-igapó, ucuúba-verdadeira, urucurana, virola-das-ilhas
SPANISH: cedrillo, cedro blanco, cuajo, cuajo morichalero, cumala blanca, guanabillo, hoja parda, sangrino blanco, ucahuba

USES/NOTES: Seeds are the source of *ucahuba* or *ucuiba butter*, which is similar to cacao butter (from *Theobroma cacao*) and is used to flavor foods.
NATURAL RANGE: Neotropics from Costa Rica and the central Lesser Antilles through tropical South America to Amazonian Bolivia and Mato Grosso, Brazil
REFERENCES: Duke and Vásquez 1994, Forzza 2010, FUDENA, Galuppo and Pereira 2001, La Rotta 1992, Silva *et al.* 1977, UFA/NYBG, Uphof 1968

Vismia cayennensis (Jacq.) Pers. [syn. *Hypericum cayennensis* Jacq.]
FAMILY: Clusiaceae (mangosteen) or Guttiferae (garcinia)
PORTUGUESE: lacre, lacre-branco
SPANISH: achiotillo, achotillo, carate, manchamancha, papano, sangregao, sangro
SURINAME: pinga, pinja
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonia through Venezuela and the Guianas to Trinidad and Tobago
REFERENCES: Anderson and Posey 1989, MBG-Tropicos, Silva *et al.* 1977

Vitex agnus-castus L.
FAMILY: Verbenaceae (verbena)
ENGLISH: chaste tree, hemp tree, monk's pepper, sage tree
PORTUGUESE: agno-casto, pimenta-dos-monges
SPANISH: balona
USES/NOTES: Seeds and leaves have been used as spices.
NATURAL RANGE: Mediterranean Europe, locally naturalized in the southeastern U.S.
REFERENCES: Facciola 1990, Godfrey 1988, IBGE 1980, Paguaga and Soto 2010

Vitex capitata Vahl
FAMILY: Verbenaceae (verbena)
ENGLISH: chastetree, five-leaf fiddlewood, white fiddlewood
SPANISH: aceituno, alma negra, cacho venado, escobillo, guarataro, piedrero, piqueguaro, totumillo, totumillo morado
USES/NOTES: Small tree's black fruit is edible.
NATURAL RANGE: Colombia, Venezuela, the Guianas, Trinidad, northern Brazil (Roraima and Amazonas), and eastern Brazil (Maranhão to Minas Gerais)
REFERENCES: Forzza 2010, Grandtner and Chevrette 2014, Martin *et al.* 1987

Vitex cymosa Bertero ex Spreng.
FAMILY: Verbenaceae (verbena)

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ENGLISH: chastetree
PORTUGUESE: ipê-preto, jaramantaia, tarumã-de-várzea, tarumã-do-igapó, tarumã-guaçu, tarumã-guazu, tarumeiro
SPANISH: aceituno, azeituno, cañaguate, cuajado, guayacán, kixeshi, owebewe (Huaorani), pechiche, rajatebien, tarumá, tittinim
USES/NOTES: Sweet fruits are edible, but leave a bitter aftertaste.
NATURAL RANGE: Neotropical mainland in a wide range of lowland tropical habitats from northern Argentina to Panama, excluding Chile and Uruguay and possibly excluding the Guianas
REFERENCES: Bennett *et al.* 2001, Davidse *et al*. 2012, Forzza 2010, Grandtner and Chevrette 2014, Martin *et al*. 1987, Mostacedo and Uslar 1999, Silva *et al*. 1977

Vitex duckei Huber
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
PORTUGUESE: tarumã
USES/NOTES: Fruit is said to be edible and the plant or fuit medicinal, but very little information on its uses is available.
NATURAL RANGE: Amazonian Brazil possibly to adjacent Amazonian Bolivia
REFERENCES: Forzza 2010, Killeen and Shulenberg 1998, Martin *et al*. 1987, MBG-Tropicos

Vitex flavens Kunth [possibly includes *V. odorata* Huber]
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
PORTUGUESE: tarumã, turia
SPANISH: pechiche
USES/NOTES: Fruit pulp is edible.
NATURAL RANGE: Amazonian Colombia, Ecuador, Peru, and Brazil
REFERENCES: Forzza 2010, Martin *et al*. 1987, MBG-Tropicos, Moldenke 1973

Vitex gigantea Kunth [possibly a misidentification of *V. flavens* Kunth]
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
ENGLISH: giant chastetree
SPANISH: chuto, cuajado blanco, pechiche, pechichi, tajibillo
USES/NOTES: Fruits are edible.
NATURAL RANGE: Western Amazonia from Brazil, Peru, and Ecuador
REFERENCES: Grandtner and Chevrette 2014, Martin *et al*. 1987, Moldenke 1979, Renner *et al.* 1990

Vitex mollis Kunth

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FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
SPANISH: ahuilote, atuto, atuto-ayaqui-cueramo, coyotomate, cuyotomate, igualama, nanche de perro, ovalamo, tuti cuaa, uvalama
USES/NOTES: Edible fruits are sold in local markets and plant is used as a coffee substitute.
NATURAL RANGE: Mexico
REFERENCES: Espejo Serna *et al.* n.d., Martin *et al.* 1987, Pennington and Sarukhán 1998, Uphof 1968

Vitex odorata Huber [possibly a synonym of *V. flavens* Kunth]
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
PORTUGUESE: tarumã-cheiroso
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Brazil (Pará)
REFERENCES: Forzza 2010, Martin *et al.* 1987

Vitex orinocensis Kunth
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
SPANISH: guarataro
USES/NOTES: Fruit is edible.
NATURAL RANGE: Amazonian Ecuador, Colombia, Peru, Brazil, and Venezuela
REFERENCES: Jørgensen and León-Yánez 1999, Martin *et al.* 1987, Renner *et al.* 1990, Steyermark *et al.* 1995

Vitex pseudolea Rusby
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
SPANISH: cormiñón, paliperro
USES/NOTES: Seed is edible.
NATURAL RANGE: Western Amazonia to the Andes
REFERENCES: Brako and Zarucchi 1993, Duke and Vásquez 1994

Vitex triflora Vahl
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
PORTUGUESE: tarumã
SPANISH: ama uva, paliperro
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia to the Guianas
REFERENCES: Duke and Vásquez 1994, IBGE 1980, Martin *et al.* 1987, UFA/NYBG

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Vitis acerifolia Raf.
FAMILY: Vitaceae (grape)
ENGLISH: bush grape, mapleleaf grape
USES/NOTES: Fruit is edible. Includes *V. cordifolia* var. *solonis* (Planch.) Planch. according to USDA-ARS.
NATURAL RANGE: South-central United States from southeastern Colorado and eastern New Mexico through Kansas, Oklahoma, and Texas
REFERENCES: Fernald 1950, Mabberley 1987, Uphof 1968, USDA-ARS

Vitis aestivalis Michx.
FAMILY: Vitaceae (grape)
ENGLISH: pigeon grape, summer grape
USES/NOTES: Dark berries, to about 1cm in diameter, are eaten out or hand or otherwise and stems produce a sweet potable sap.
NATURAL RANGE: North America
REFERENCES: Godfrey 1988, Turner and Szczawinski 1979, Uphof 1968

Vitis aestivalis var. *bicolor* Deam [syn. *V. aestivalis* var. *argentifolia* (Munson ex L.H.Bailey) Fernald, *V. argentifolia* Munson ex L.H.Bailey, *V. bicolor* J.LeConte *nom. illeg.*]
FAMILY: Vitaceae (grape)
ENGLISH: blue grape, blueleaf grape, silverleaf grape, summer grape
USES/NOTES: Fruits are sweet. Latin nomenclature remains unclear.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, ITIS, Moore 1991, Sturtevant 1972, USDA-ARS

Vitis arizonica Engelm.
FAMILY: Vitaceae (grape)
ENGLISH: Arizona grape, canyon grape, canyon wild grape
SPANISH: parra, parra cimarrona, snu'ncut (Totonac), uva, uva cimarrona, vid
USES/NOTES: Pueblo people ate the fruits fresh or dried.
NATURAL RANGE: Southwestern U.S. and adjacent Mexico from Sonora to Durango and Nuevo León
REFERENCES: CONABIO, Hodgson 2001, Mabberley 1987, MBG-Tropicos, Uphof 1968, Weatherford 1988, Yanovsky 1936

Vitis berlandieri Planch.
FAMILY: Vitaceae (grape)
ENGLISH: Spanish grape, winter grape
USES/NOTES: Small, though abundant fruits are eaten out of hand, leaves are eaten cooked as a food wrap, and yound tendrils are eaten as a vegetable. Also a rootstock in viticulture in Europe.
NATURAL RANGE: Southcentral to southwestern North America from Arkansas to New Mexico

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REFERENCES: Correll and Johnston 1970, Facciola 1990, Schmid *et al.* 2008, Sturtevant 1972, Tanaka 1976, Yanovsky 1936, Zeven and de Wet 1982

Vitis bourgaeana Planch.
FAMILY: Vitaceae (grape)
SPANISH: bejuco de agua, bejuco de parra, chochogo, jimñi' uva, tusub cam (Kekchi), tusuj (Kekchi), uva silvestre, uvilla, uvilla de montaña
USES/NOTES: Dark berries are eaten locally and reportedly have an excellent flavor similar to Concord grape cultivars. Juice is used in traditional medicine.
NATURAL RANGE: Southern Mexico, Belize, and Guatemala
REFERENCES: CONABIO, Hernández González *et al*. 1990, MBG-Tropicos, Standley and Steyermark 1949d

Vitis californica Benth.
FAMILY: Vitaceae (grape)
ENGLISH: California grape, California wild grape, northern California grape, Pacific grape
USES/NOTES: Fruits and tendrils are edible and leaves are used to wrap other foods.
NATURAL RANGE: Northern California and Oregon
REFERENCES: Clarke 1977, Tanaka 1976, USDA-ARS, Weatherford 1988, Yanovsky 1936

Vitis cinerea (Engelm.) Engelm. ex Millardet
FAMILY: Vitaceae (grape)
ENGLISH: downy grape, sweet winter grape
SPANISH: uva silvestre
USES/NOTES: Black berries are eaten out of hand or as jelly. Confused with *A. aestivalis.*
NATURAL RANGE: North America
REFERENCES: Fernald 1950, Godfrey 1988, Sturtevant 1972, Usher 1974, Wunderlin 1998, Yanovsky 1936

Vitis cinerea var. *floridana* Munson [syn. *V. simpsonii* Munson]
FAMILY: Vitaceae (grape)
ENGLISH: currant grape, Florida grape, Simpson's grape
USES/NOTES: Black berries are eaten out of hand or as jelly. Confused with *A. aestivalis.*
NATURAL RANGE: Southeastern United States
REFERENCES: Facciola 1990, Godfrey 1988, Wunderlin *et al.* 2016

Vitis cordifolia var. *solonis* (Planch.) Planch. [syn. *V. solonis* Planch.]
FAMILY: Vitaceae (grape)

ENGLISH: grape
USES/NOTES: Fruit is edible and a source for wine. Also used as a rootstock for commercial grapes. Treated as a synonym of *V. acerifolia* Raf. by USDA-ARS.
NATURAL RANGE: North America
REFERENCES: Facciola 1990, USDA-ARS

Vitis girdiana Munson
FAMILY: Vitaceae (grape)
ENGLISH: desert wild grape, southern California grape, valley grape
USES/NOTES: Fruit, though of marginal quality has been eaten locally.
NATURAL RANGE: Southern California to central Baja California Sur
REFERENCES: Calflora, CONABIO, Hodgson 2001

Vitis labrusca L.
FAMILY: Vitaceae (grape)
ENGLISH: fox grape, skunk grape
SPANISH: labrusca, parriza, parriza americana
USES/NOTES: Musky-tasting fruits are eaten or made into wine and juice. The origin of many cultivated varieties such as the *concord* and the *catawba*. Also, because of its resistance to *phylloxera*, *V. labrusca* has been used as a root stock for the more commercially important *V. vinifera*.
NATURAL RANGE: Eastern North America
REFERENCES: Bourke *et al.* 1987, Duke 1992, Mabberley 1987, Sturtevant 1972, Yanovsky 1936

**Vitis mesoamericana* D.J.Rogers {questionable entry, perhaps *V. tiliifolia* Humb. & Bonpl. ex Schult.}
FAMILY: Vitaceae (grape)
SPANISH: t'uthub (Huastec)
USES/NOTES: Fruits are eaten as a snack or made into a beverage, and the stem is a potable water source in the Huasteca region.
NATURAL RANGE: Mexico, Huasteca region to Chiapas
REFERENCES: Alcorn 1984, Starr Virtual Herbarium

Vitis monticola Buckley
FAMILY: Vitaceae (grape)
ENGLISH: champin grape, mountain grape, sweet mountain grape
USES/NOTES: Fruits are edible.
NATURAL RANGE: New Mexico and Texas in the U.S.
REFERENCES: Correll and Johnston 1970, LBJWC, Mabberley 1987, Sturtevant 1972, Uphof 1968

Vitis mustangensis Buckley [syn. *V. candicans* Engelm. ex A.Gray]
FAMILY: Vitaceae (grape)

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ENGLISH: mustang grape
USES/NOTES: Dark, tough-skinned, acidic fruits are edible, generally in jellies and jams, and are made into wine.
NATURAL RANGE: South-central United States, Texas, Oklahoma, Arkansas, Louisiana, and Alabama
REFERENCES: Facciola 1990, LBJWC, Medsger 1939, Yanovsky 1936

Vitis peninsularis M.E.Jones
FAMILY: Vitaceae (grape)
ENGLISH: wild grape
SPANISH: narras, parras cimarronas, uva
USES/NOTES: Fruit is eaten locally.
NATURAL RANGE: Baja California Sur
REFERENCES: CONABIO, Hodgson 2001, MBG-Tropicos, Pío-León *et al.* 2017

Vitis riparia Michx.
FAMILY: Vitaceae (grape)
ENGLISH: frost grape, river-bank grape
USES/NOTES: Somewhat tart fruits and stem sap are edible.
NATURAL RANGE: Eastern North America
REFERENCES: Facciola 1990, Medsger 1939

Vitis rotundifolia Michx. [syn. *V. munsoniana* Simpson ex Munson, *Muscadinia rotundifolia* (Michx.) Small]
FAMILY: Vitaceae (grape)
ENGLISH: bullace, bird grape (small variety), fox grape, muscadine grape, scuppernong, southern fox grape
USES/NOTES: Typically large, thick-skinned, dark fruit is consumed out of hand, as jelly, or made into wine. Smaller variety, identified by some authorities as *V. munsoniana,* also is edible.
NATURAL RANGE: Southeastern North America
REFERENCES: Bennett 1997, Godfrey 1988, Mabberley 1987, Maxwell and Maxwell 1991, Sturtevant 1972, Usher 1974

Vitis rupestris Scheele
FAMILY: Vitaceae (grape)
ENGLISH: bush grape, sand grape, sugar grape
USES/NOTES: Fruits are edible. The plant is also used as a rootstock for other wine grapes in California.
NATURAL RANGE: Eastern and central U.S. from Pennsylvania to Texas excluding the Carolinas, Georgia, and Florida
REFERENCES: Crowhurst 1972, Mabberley 1987, USDA-NRCS

Vitis shuttleworthii House
FAMILY: Vitaceae (grape)
ENGLISH: calloosa grape, calloose grape, calusa grape, leather-leaf

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USES/NOTES: Fruits are eaten out of hand or as jelly, young leaves and stems are edible, and larger stems contain a potable liquid.
NATURAL RANGE: Florida
REFERENCES: Facciola 1990, Godfrey 1988, Morton 1977, USDA-NRCS

Vitis tiliifolia Humb. & Bonpl. ex Schult. [syn. *V. caribea* DC.]
FAMILY: Vitaceae (grape)
ENGLISH: Caribbean grape, water tie-tie, West Indian grape, wild grape
PORTUGUESE: tarumã
SPANISH: agrá, bejuco de agua, bejuco de cazadores, bejuco de uva, bejuco mión, bejuco miona, bejuco negro, bejuco suave, bejuco uva, chochogo, ha-ix-ak (Maya), hehuce de uva, ix-tz'us (Maya), miona, miona negra, parra, parra broncadora, parra cimarrona, parra silvestre, pichol, t'uthub (Huastec), tz'usub (Tzeltal), uva ácida silvestre, uva cimarrona, uva de cerro, uva de monte, uva de pájaro, uva montes, uva montés, uva montéz, uva silvestre, uva silvestre montés, uvilla cimarrona, uvita, xta'ka'anil (Maya)
USES/NOTES: Acidic, dull, dark fruits are made into beverages or occasionally eaten out of hand. Stems are a potable water source.
NATURAL RANGE: Neotropics from South Florida and Texas to the West Indies, Ecuador, and Venezuela
REFERENCES: Acevedo-Rodríguez 2005, Adams 1972, Díaz *et al*. 2006, Hoyas 1989, Ibarra-Manríquez *et al*. 1997, Martin *et al*. 1987, MBG-Tropicos, OAS 1973, Salvador Flores and Kantún Balam 1997, Sturtevant 1972

Vitis vinifera L.
FAMILY: Vitaceae (grape)
ENGLISH: common grape, European grape, grape, raisin (when dried), muscat, wine grape
PORTUGUESE: passa (when dried), uva, uva-branca, uva-seca (when dried)
SPANISH: parra, pasa (when dried), quebranta, uva, uva roxa, uva blanca, uva negra, uva pas, uva quebranta, uva seca (when dried), vid
USES/NOTES: Numerous fruit varieties are edible and made into wine, juice, jellies, preserves, and distilled spirits. The low aromatic quebranta variety is the preferred fruit for pisco in Peru. The principle grape of commerce. Leaves are also edible and used often to wrap other cooked foods.
NATURAL RANGE: Mediterranean region of southeastern Europe or western Asia, widely cultivated
REFERENCES: Guia Rural n.d., Kermath (notes), Leung 1961, Schwanitz 1966, Terra 1966, Usher 1974, Will 1991

Vitis vulpina L.
FAMILY: Vitaceae (grape)
ENGLISH: chicken grape, frost grape, river-bank grape, winter grape
USES/NOTES: Cultivated occasionally for its dark fruit, which becomes sweet after a frost. Sap may be drunk.
NATURAL RANGE: Eastern North America
REFERENCES: Duke 1992, Godfrey 1988, Mabberley 1987, Sturtevant 1972, Usher 1974, Yanovsky 1936

Vochysia vismiifolia Spruce ex Warm.
FAMILY: Vochysiaceae (vochysia)
PORTUGUESE: dima-vermelha, quaruba, quaruba-branca, quaruba-vermelha
SPANISH: arenillo, canó, cedrillo, chimbulla, coshi, jihui coshi (Chácobo), lacre montañero, quillo sisa, quillosisa, sacho casho, salado rojo, sipamé (Chácobo), sorogá, zoroga
USES/NOTES: Fruits are edible.
NATURAL RANGE: Amazonia
REFERENCES: Boom 1989, Camacho and López 2002, Grandtner and Chevrette 2014, Silva *et al.* 1977

Volkameria ligustrina Jacq. [syn. *Clerodendrum ligustrinum* (Jacq.) R.Br., *Clerodendrum mexicanum* Brandegee, *Clerodendron ligustrinum* (Jacq.) E.Br. *nom. illeg.*]
FAMILY: Lamiaceae or Labiatae (mint), previously Verbenaceae (verbena)
SPANISH: icimte, itzimte, mosqueta, mosté, musté, muzte
USES/NOTES: The Maya once used the plant to flavor sweet potatoes.
NATURAL RANGE: Southern Mexico and Guatemala to Panama
REFERENCES: Breedlove 1986, Coe 1994, CONABIO, Cowan 1983, Molina 1975, Sousa and Cabrera 1983, USDA-ARS

Vulpia octoflora (Walter) Rydb. [syn. *V. octoflora* var. *octoflora*, *Festuca octoflora* Walter]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: common six-weeks fescue, common six-weeks grass, eight-flower six-weeks fescue, eight-flower six-weeks grass, eight-flowered annual fescue, eight-flowered fescue, fescue, fescue grass, pullout grass, pull-out grass, six-weeks fescue, six-weeks grass, six-weeks rescue, slender eight-flower grass, slender eight-flowered fescue, slender fescue-grass, slender rescue-grass, tufted fescue
USES/NOTES: Previously inter-cropped with corn by the Navaho for its edible seeds, which were eaten roasted.
NATURAL RANGE: Wide ranging in North America throughout Canada and the United States and into northern Baja California, Sonora, and Nuevo León, Mexico, introduced in Chile, Argentina, and Uruguay

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REFERENCES: ITIS, Kendall 2013, Kindscher 1987, USDA-ARS, USDA-NRCS, Wyman and Harris 1951, Yanovsky 1936

Washingtonia filifera (Linden) H.Wendl.
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: American cotton palm, California fan palm, California Washington palm, desert fan palm, desert palm, petticoat palm, thread palm, Washington palm
PORTUGUESE: palmeira-washingtonia, washingtonia-de-saia
SPANISH: palma blanca, palma de abanico de California, palma del desierto
USES/NOTES: Pulp of the small, dark fruit tastes like dates (*Phoenix dactilifera*) and may be eaten raw, cooked, or dried, seed is edible cooked, and young terminal buds and stem hearts are eaten as vegetables. Tall, cold-hardy palm is also used as a landscape plant, especially along streets.
NATURAL RANGE: Border region of southern California and Arizona, and adjacent Mexico, naturalized in other warm regions
REFERENCES: Facciola 1990, Graf 1974, Guevara *et al*. 2014, Henderson *et al.* 1995, Jones 1995, Kermath (notes), Kirk 1970, Mabberley 1987, Uphof 1968, Weiner 1980, Yanovsky 1936

Washingtonia robusta H.Wendl. [syn. *W. sonorae* S.Watson]
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: Mexican fan palm, petticoat palm, skyduster, thread palm, Washington palm
SPANISH: palma blanca
USES/NOTES: Small, berry-like fruits are edible. Tall, slender tree is used as a landscape palm, especially along streets.
NATURAL RANGE: Baja California, naturalized in other warm regions
REFERENCES: Facciola 1990, Graf 1974, Henderson *et al.* 1995, Jones 1995, Mabberley 1987, Martin *et al*. 1987, Nelson 1994, Uphof 1968

Wettinia maynensis Spruce
FAMILY: Arecaceae or Palmae (palm)
ENGLISH: wettinia palm
SPANISH: bambil, camonilla, corunta, cuyu-corota, gualte, gualte bola, pambil, ponilla, pullo coroto
USES/NOTES: Heart is edible.
NATURAL RANGE: East-central Andes from Peru to southern Colombia
REFERENCES: Bennett *et al.* 2001, De la Torre *et al*. 2009, Henderson 1995, Henderson *et al.* 1995, Kahn and de Granville 1992

Wisteria frutescens (L.) Poir. in Lam.
FAMILY: Fabaceae of Leguminosae subfam. Papilionoideae (bean or pea)

ENGLISH: American wisteria, wisteria
USES/NOTES: Flowers of this twining vine are eaten fresh in salads or fried in batter. Seeds, however, are poisonous.
NATURAL RANGE: Southeastern coastal plain from Virginia and Florida to Missouri and Texas
REFERENCES: Facciola 1990, Fernald *et al.* 1958, Godfrey 1988, Peterson 1977

Wyethia amplexicaulis (Nutt.) Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: black sunflower, mule-ear dock, mule-ears, mule's-ears wyethia, northern mule's-ears, wyethia
USES/NOTES: Roots are heated and allowed to ferment, then eaten. Cypselas and young leaves are also edible.
NATURAL RANGE: Western U.S.
REFERENCES: Moerman n.d., Uphof 1968, Yanovsky 1936

Wyethia angustifolia (DC.) Nutt.
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: California compassplant, mule-ears, narrow-leaf mule-ears, narrow-leaved mule-ears
USES/NOTES: As an emergency food young green shoots may be eaten raw. Seeds are eaten parched and ground in pinole.
NATURAL RANGE: Central California to Oregon
REFERENCES: Calflora, Las Pilitas Nursery, Moerman n.d., USDA-NRCS

Wyethia longicaulis A.Gray
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Humboldt County wyethia, Humboldt mule-ears
USES/NOTES: Leaves and stems are eaten. Cypselas are used to make *pinole*.
NATURAL RANGE: Northern California
REFERENCES: Hickman 1993, Uphof 1968, USDA-NRCS, Yanovsky 1936

Xanthisma grindelioides (Nutt.) D.R.Morgan & R.L.Hartm. [syn. *Haplopappus nuttallii* Torr. & A.Gray, *Machaeranthera grindelioides* (Nutt.) Shinners, *Machaeranthera grindelioides* var. *grindelioides*]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: goldenweed, gumweed aster, Nuttall goldenweed, rayless aster, rayless tansyaster, saw-toothed goldenweed, tahoka daisy
USES/NOTES: Hopi people made a tea from the roots.
NATURAL RANGE: Alberta and Saskatchewan to Nebraska, New Mexico, Arizona, and Nevada
REFERENCES: Bailey Hortorium 1976, ITIS, Uphof 1968, USDA-NRCS

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Xanthium strumarium L. [syn. *X. pensylvancium* Wallr., *X. strumarium* var. *canadense* (Mill.) Torr. & A.Gray]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Canada cocklebur, clotbur, cocklebur, common cocklebur, large cocklebur, rough cocklebur
SPANISH: cardo, chayotillo
USES/NOTES: Leaves and shoots are cooked as greens. Seeds should not be eaten.
NATURAL RANGE: Probably North America, now widely naturalized and noxious in places
REFERENCES: Everitt *et al*. 2007, MBG-Tropicos, Tomikel 1986, USDA-NRCS

Xanthosoma belophyllum (Willd.) Kunth
FAMILY: Araceae (arum or aroid)
ENGLISH: elephant ear
FRENCH GUIANA: chou blanc, chou malanga, tayove
SPANISH: tayo marrón, turiara
USES/NOTES: Corms are eaten cooked in Venezuela. Leaves may also be eaten cooked.
NATURAL RANGE: Venezuela and the Guianas
REFERENCES: Funk *et al*. 2007, Hanelt and IPGCPR 2001, Plowman 1969

Xanthosoma brasiliense (Desf.) Engl.
FAMILY: Araceae (arum or aroid)
ENGLISH: belembe, calalu, Indian kale, spinach, Tahitian spinach, Tahitian taro, tanier spinach, tannia
PORTUGUESE: belembe, inhame, quelembe, taiá
SPANISH: belembé, calalú, kelembé, malanga, ocumo, quequestre, tembé-tayá, yautía, yautía belembé
USES/NOTES: Leaf and petiole of this shade-tolerant species are eaten like spinach (*Spinacia oleracea*), and small corms are eaten occasionally. Leaves contain less calcium oxalate than other *Xanthosoma* species.
NATURAL RANGE: Brazilian river margins, now widespread
REFERENCES: Bourke *et al.* 1987, Cárdenas 1969, Martin and Ruberté 1979, O'Hair 1990, Omawale 1973, Plowman 1969, Ruberté 1984, Uphof 1968

Xanthosoma caracu K.Koch & C.D.Bouché
FAMILY: Araceae (arum or aroid)
ENGLISH: arrowleaf, cocoyam, elephant ear, yautia horqueta
PORTUGUESE: orelha-de-elefante
SPANISH: caracu, tarabolií, tegüe, yautía blanca, yautía horqueta, yautía manola, yautía rolliza, yautía viaquera

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USES/NOTES: Cultivated in the West Indies and Central America for its edible corms and young, unfolded leaves, which are eaten in soups or prepared like spinanch (*Spinacia oleracea*).
NATURAL RANGE: Tropical South America and the West Indies, perhaps to portions of Mesoamerica
REFERENCES: Hanelt and IPGCPR 2001, Kay 1973, Kermath (notes), OAS 1973, Plowman 1969, Uphof 1968

Xanthosoma helleborifolium (Jacq.) Schott
FAMILY: Araceae (arum or aroid)
SPANISH: belembe silvestre, mano abierta
USES/NOTES: Cultivated for its edible corms and leaves, both of which must be cooked before eating.
NATURAL RANGE: Neotropics
REFERENCES: Duke and Vásquez 1994, Plowman 1969

Xanthosoma riedelianum (Schott) Schott [syn. *Caladium striatipes* (Kunth & C.D.Bouché) Schott and includes *Xanthosoma striatipes* (Kunth & C.D.Bouché) Madison]
FAMILY: Araceae (arum or aroid)
ENGLISH: malanga, yautia
PORTUGUESE: banana-de-brejo, bananeira-do-brejo, cana-de-brejo, mangará-mirim, mangarito
SPANISH: changuango de monte, malanga, yautía
USES/NOTES: Cultivated for its tubers and corms, which is eaten boiled or roasted in ash.
NATURAL RANGE: Amazonian Brazil and southern Venezuela
REFERENCES: IBGE 1980, Gragson 1997, MBG-Tropicos, Plowman 1969, Steyermark *et al.* 1995, Uphof 1968

Xanthosoma robustum Schott
FAMILY: Araceae (arum or aroid)
ENGLISH: elephant ear, poor-man's umbrella
SPANISH: capote, carámicua (Purépecha), colomo, hoja elegante, lampazo, lu (Huastec), lum, marac, oreja de elefante, pixi, poco (Zoque), quequesque, quequexque, quiscamo, quiscamote
USES/NOTES: Tubers of this shade-tolerant aquatic species are eaten cooked in Oaxaca, Mexico. Large leaves are used as umbrellas.
NATURAL RANGE: Tropical Mexico to Costa Rica
REFERENCES: Alcorn 1984, Brücher 1989, CONABIO, Kermath (notes), Plowman 1969, von Reis Altschul 1973

Xanthosoma sagittifolium (L.) Schott [syn. *Arum sagittifolium* L., *A. xanthorrhizon* Jacq., *Xanthosoma atrovirens* Fournet, *X. atrovirens* K.Koch & C.D.Bouché, *X. edule* (G.Mey.) Schott, *X. jacquinii* Schott, *X. mafaffa* Schott, *X. maffafa* var. *poeppigii* (Schott) Engl., *X. nigrum* Stellfeld, *X. poeppigii* Schott, *X.*

roseum Schott, *X. violaceum* Schott, *X. xanthorrhizon* (Jacq.) K.Koch]
FAMILY: Araceae (arum or aroid)
ENGLISH: American taro, arrowleaf, arrowleaf elephant ear, badoo, black malanga (*X. atrovirens* and *X. violaceum*), blue tannia (*X. violaceum*), blue taro (*X. violaceum*), chou, coco, cocoyam, dark-leaf malanga (*X. atrovirens*), dasheen, elephant ear, Indian kale, malanga, Mickey Mouse taro (*X. atrovirens*), mouse cup (*X. atrovirens*), new cocoyam, pocket plant, primrose malanga (*X. violaceum*), purple stem tannia (*X. violaceum*), red cocoyam (*X. violaceum*), red dasheen (*X. violaceum*), red yautia (*X. violaceum*), tani, tania, tanier, taniera, tannia, tannier, tanyove, tarias, violet-stemmed taro (*X. violaceum*), yautia
FRENCH: chou caribe, taniera
PORTUGUESE: adão, aro, cará-inhame, chonque, erva, inhame, macabo, mangará, mangará-mirim, mangarás, mangarases, mangareto, mangarito, orelha-de-elefante, racadera, rascadeira, taiá-variegado, taiás, taiazes, taioba, taioba-roxa (*X. violaceum*), tamba-tajá, tambá-tajá, tembá-taiá, tártago, tiquisque, yaro, yautia
SPANISH: anona, badu, cascamote, cerdo quelite (*X. violaceum*), colomo anona, galanga, gingibrilla (*X. atrovirens*), gualusa, gualuza, huitina, macal, mafafa, makal (Maya), malanga, malanga amarilla (*X. atrovirens*), malanga lila (*X. violaceum*), malangay, manto de la reina, manto de reina, ocumo, ocumo cumán, ocumo morado (*X. violaceum*), oreja de elefante, otó, otoe, otoy, ox, pambazo, okumo, papa china, papa japonesa, papa walusa, pashnikak (*X. violaceum*), paxni kak (*X. violaceum*), pishi, pituca, pixi, puerco quelite (*X. violaceum*), queiquexque, quequeshte, quequesque, quequisque, quiscamote, rascadera, tampa taja, tarabundi, tembá taiá, tegüe, tiquisque, uncucha, uncuchu, waluza, yautía, yautía amarilla (*X. atrovirens*), yautía blanca, yautía brava, yautía de coco, yautía guayamera (*X. violaceum*), yautía morada (*X. violaceum*), yautía palma (*X. jacquinii*), yautía roja (*X. violaceum*), yautía vinola (*X. atrovirens*)
USES/NOTES: Starchy corms and young leaves (of some cultivars) are eaten cooked. Widely cultivated throughout the Neotropics due in part to its high nutritional value and ability to be stored in the ground. Numerous varieties and other *Xanthosoma* species, along with its Old World relatives, *Alocasia* and *Colocasia*, are cultivated for food and as the ornamental *elephant ear*. Diffused to the Old World in the mid 1800s. The cultivar once treated as a distinct species, *X. atrovirens* is widely cultivated in the West Indies, especially Dominica, for its edible leaves and knobby corms. In Northern South America corms are pounded into a starchy meal called *fufu* and may be used to make *chicha*, an alcoholic beverage, in places. Among the most shade-tolerant of

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food plants. Large leaves are used as umbrellas. Invasive along Florida waterways. Also medicinal.
NATURAL RANGE: West Indies, probably to northern Colombia and Venezuela and the Caribbean coast of Central America and Mexico, widely naturalized
REFERENCES: Accorsi *et al.* n.d., Alcorn 1984, Bennett *et al.* 2001, Breedlove 1986, Cárdenas 1969, Coe 1994, CONABIO, Duke and Vásquez 1994, FloraSBS, Guia Rural 1990, Hanelt and IPGCPR 2001, Hernández Bermejo and León 1994, IBGE 1980, Kay 1973, Kermath (notes), León 1987, Mabberley 1987, Martin and Ruberté 1979, MBG-Tropicos, Morton 1972, Naranjo 1991, Niembro Rocas 1992, NRC 1975, OAS 1973, Omawale 1973, Padoch and de Jong 1991, Plowman 1969, Price 1990, Purseglove 1972, Rehm and Espig 1991, Salick 1989, Sauer 1993, Towle 1961, Uphof 1968, Yamaguchi 1983

Xanthosoma yucatanense Engl.
FAMILY: Araceae (arum or aroid)
SPANISH: kukut (Maya), kukut makal (Maya), makal (Maya), malanga, x'macal (Maya), xmacal, xmakal
USES/NOTES: This rare aroid is cultivated on a small scale in the northern Yucatán for its edible tubers.
NATURAL RANGE: Northern Yucatán Peninsula in the states of Yucatán and Quintana Roo, Mexico
REFERENCES: CONABIO, Herbario CICY 2010, Plowman 1969

Ximenia americana L.
FAMILY: Olacaceae (American hog plum)
ENGLISH: American tallowwood, fake sandalwood, false sandlewood, hog plum, iguana-berry, monkey plum, mountain plum, purge-nut, seaside plum, Spanish plum, tallow nut, tallow-wood, tallow-plum, tallow-wood plum, wild lime, wild olive, wild plum
FRENCH: kle (Haiti), kròk (Haiti), makabi (Haiti)
PORTUGUESE: ababone, ababoni, ababuí, ambuí, ambuy, ameixa, ameixa-da-Bahia, ameixa-da-terra, ameixa-de-espinho, ameixa-do-brasil, ameixa-do-mato, ameixa-do-pará, ameixeira, ameixeira-da-bahia, ameixeira-da-baía, ameixeira-de-espinho, ameixeira-de-campo, ameixeira-do-brasil, ameixeira-do-pará, espinheiro, espinheiro-de-ameixa, limão-bravo-do-brejo, sândalo-do-brasil, umbu-bravo, ximénia
SPANISH: abalche, albarillo, albarillo del campo, almendro de costa, caco, cagalera, cagalero, caimito de monte, chochomico, chocomico, ciruelillo, ciruelo, ciruelo cimarrón, cirvelillo, cirvelillo hic-ché, cirvelo, cirvelo marrón, croc, espino brujo, espino de brujo, hicaco, jía amarilla, jía manzanilla, jicaco, jocomico, kut-ché, limón de mar, limoncillo, limoncillo de playa, liquito, manza del diablo, manza guayabo, manzana de diablo, manzana guayabo, manzanilla de playa, manzanillo,

manzanita, membrillo de monte, pata del monte, pata pata, pepe nance, pepenance, pepe-nance, putzil, saaxnic, tepenance, tigrito, tocote de monte, xkuk-ché, yaná, zarza limón
SURINAME: fransman, fransman moppé, moppé
USES/NOTES: Generally very sweet, though sometimes bitter (from prussic acid), yellow, plum-like fruit, to 3cm in diameter, is eaten fresh or preserved. Roasted seeds are edible and contain an oil used as a substitute for *ghee*. Uncooked seed kernel is toxic. Young leaves reportedly can be eaten cooked, though they too may be toxic. Scented yellow wood is used like sandlewood.
NATURAL RANGE: Humid Neotropics and subtropics to north-central Florida, now widespread in the tropics and most nearly frost-free subtropics
REFERENCES: Accorsi *et al.* n.d., Bourke *et al.* 1987, Brücher 1989, Godfrey 1988, Grandtner 1997-2010, Heywood 1978, IBGE 1980, Lakela and Wunderlin 1980, Mabberley 1987, Martin *et al.* 1987, Morton 1974, Morton 1977, Nelson 1994, OAS 1973, Perkins and Payne 1978, Suárez and Arenas 2012, Uphof 1968

Ximenia coriacea Engl.
FAMILY: Olacaceae (American hog plum)
PORTUGUESE: ameixa, ameixa-brava, ameixa-do-mato, ameixeira-brava
USES/NOTES: Fruits are edible.
NATURAL RANGE: Eastern Brazil including Bahia and Minas Gerais
REFERENCES: Forzza 2010, Martin *et al.* 1987, Sleumer 1984

Xylopia aromatica (Lam.) Mart. [syn. *Unona concolor* Willd.]
FAMILY: Annonaceae (custard-apple)
ENGLISH: Guyana unona
PORTUGUESE: embira, esfolha-bainha, pimenta-de-macaco, pimenta-dos-negros, pindaíba
SPANISH: bufumo, chirinyó ipipin, cujicabro, espintana, fruta/o de burro, fruta/o de capuchino, guariche, magaleto, malagüeta/o, manga larga, pimientillo, pinsha cello
USES/NOTES: Seeds are used as a condiment, like black pepper (*Piper nigrum*). Also a stimulant or to treat intestinal gas.
NATURAL RANGE: Central America, the Antilles, and tropical South America
REFERENCES: Adams 1972, Berlingeri G. *et al.* 2012, Duke and Vásquez 1994, FUDENA, IBGE 1980, Jardim Botânico de Brasília 1989, Steyermark *et al.* 1995, Sturtevant 1972

Xylopia brasiliensis Spreng.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: embira, envira-ferro, pimenta-de-macaco, pindaíba
SPANISH: ybirá catú, yvyrá jakatú

USES/NOTES: Seeds are used as a spice like black pepper (*Piper nigrum*).
NATURAL RANGE: Tropical South America
REFERENCES: López *et al.* 1987, MBG-Tropicos, Silva *et al*. 1977

Xylopia discreta (L.) Sprague & Hutch. [syn. *Unona discreta* (L.) L.f.]
FAMILY: Annonaceae (custard-apple)
SPANISH: fonetico (Pemon), memidi (Ye'kuana), pepo de burro, ponotourayek
USES/NOTES: Tree to 20m with edible aromatic purple berries and aromatic flowers.
NATURAL RANGE: Northern Brazil, Venezuela, the Guianas, Colombia, and Panama
REFERENCES: MBG-Tropicos, Steyermark *et al.* 1995, Sturtevant 1972

Xylopia frutescens Aubl.
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: coajerucu, embira, embira-vermelha, jejerucu, malagueto chico, pajerecu, pau-carne, pimenta-de-gentio, pimenta-do-mato, pimenta-longa, pindaíba
SPANISH: espintana
USES/NOTES: Seeds are used as a spice like black pepper (*Piper nigrum*).
NATURAL RANGE: Neotropical mainland, seasonally inundated areas
REFERENCES: Abreu Matos n.d., Duke and Vásquez 1994, Facciola 1990, IBGE 1980, Maas *et al.* 1987, Uphof 1968

Xylopia peruviana R.E.Fr.
FAMILY: Annonaceae (custard-apple)
SPANISH: tetemetsijoni (Chácobo)
USES/NOTES: Fruit is edible.
NATURAL RANGE: Southeastern Peru and northwestern Bolivia
REFERENCES: Boom 1989, Fries 1938, Killeen *et al*. 1993

Xylopia sericea A.St.-Hil. [syn. *X. carminativa* (Arruda) R.E.Fr., *Unona carminativa* Arruda]
FAMILY: Annonaceae (custard-apple)
PORTUGUESE: embira, embiriba, pão-d'embira, pimenta-de-macaco, pimenta-da-mata, pimenta-da-terra, pindaíba-verdadeira, pindaíba-vermelha
SPANISH: aponotó-yek, chirin yó, espintana, pequí, piraquina negra
USES/NOTES: Seeds are used as a spice like black pepper (*Piper nigrum*).
NATURAL RANGE: Amazonia and the Guianas

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REFERENCES: Abreu Matos n.d., Arrázola *et al.* 2000, Chatrou *et al.* 1997, Duke and Vásquez 1994, IBGE 1980, Killeen *et al.* 1993, Maas *et al.* 1987, Steyermark *et al.* 1995, Uphof 1968

Xylosma flexuosa (Kunth) Hemsl. [syn. *X. flexuosum* (H.B.K.) Hemsl. (spelling variant), *Flacourtia flexuosa* Kunth]
FAMILY: Flacourtiaceae (flacourtia)
ENGLISH: brush holly, brushholly, brush-holly, coronilla, xylosma
SPANISH: aguja de arra, alfilerillo, capulín santo, coronilla, escoba blanca de montaña, espina de corona, espina de la corona, granadilla, granadillo, granjero, huiscarol, huiscorol, huitite, junco, limoncillo, paiputo, pico de burrión, tejocotillo, tejotillo, tsak k'iith (Huastec), wi'chunun (Huastec)
USES/NOTES: Stems are boiled in the Huasteca region of Mexico to make an alcoholic beverage similar to *pulque* (typically made from *Agave* species).
NATURAL RANGE: Southernmost Texas, Mexico, Central America, southern Caribbean (Curaçao), northern Venezuela, and northern Colombia
REFERENCES: Alcorn 1984, Balick *et al.* 2000, Calderón de Rzedowski 1996, CONABIO, Espejo Serna *et al.* n.d., Grandtner 2005, LBJWC, MBG-Tropicos, USDA-ARS

Youngia japonica (L.) DC. [syn. *Crepis japonica* (L.) Benth.]
FAMILY: Asteraceae or Compositae (aster, composite, or sunflower)
ENGLISH: Japanese hawkweed, Oriental false hawksbeard, Oriental hawksbeard
PORTUGUESE: barba-de-falcão, crepe-do-Japão, verdura-de-inverno
SPANISH: estrellita
USES/NOTES: Young leaves and stems are eaten as a cooked vegetable or fresh in salads.
NATURAL RANGE: Old World, widely naturalized
REFERENCES: CONABIO, Ranieri 2014-2016, USDA-ARS

Yucca aloifolia L.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: aloe yucca, daggerplant, Spanish bayonet, Spanish dagger, yucca
PORTUGUESE: iúca
SPANISH: a'kulu kut (Totonac), bayoneta, cogollo de itabo, cogollo de izote, eczote, equizote, espinero, espino, flor de itabo, flor de pito, iczot, iczot xochit (Nahuatl), iczote, iczotl (Nahuatl), itabo, ixotl, izote, izote kukil, jérico, kalukut, palmita, palmito, tuk (Maya), xaxa'nat, yuca
USES/NOTES: Flowers, peeled flower stalks, and leaf bases (cogollo de izote in Central America), are eaten, and seeds, fruits, and roots are edible, though of poor food value. Firm, lance-shaped,

spine tipped leaves make for an effective living fence, though dangerous. Planted occasionally as a landscape specimen, *Y. aloifolia* imparts an interesting tropical effect. Leaf fiber may be used for rope.
NATURAL RANGE: Coastal zones of the southeastern U.S. from the Carolinas to Texas, the Yucatán, portions of the West Indies, though Adams suggests that it was introduced to the West Indies
REFERENCES: Adams 1972, Bogler *et al*. 2006, Bourke *et al.* 1987, Chase *et al*. 2009, CONABIO, Duke 1986, Godfrey 1988, Horst 1992a, Kermath (notes), Morton 1977, Niembro Rocas 1992, OAS 1973, Peterson 1977, Ruberté 1984, Taylor 1998, USDA-ARS, Usher 1974, Wunderlin 1998, Zeven and Zhukovsky 1975

Yucca baccata Torr.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: banana yucca, datil yucca, soapweed, Spanish bayonet, yucca, wild date
SPANISH: dátil, yuca, yuca de dátiles
USES/NOTES: Unripe fruit is eaten roasted, ripe fruit pulp, though scant, is eaten fresh or made into a fermented beverage, and flowers are eaten cooked.
NATURAL RANGE: Southwestern U.S. and adjacent Chihuahua and Sonora, Mexico
REFERENCES: CONABIO, Facciola 1990, Gibbons 1973, Harrington 1967, Kindscher 1987, Lenz and Hanson 2000, Yanovsky 1936

Yucca brevifolia Engelm. [syn. *Y. arborescens* (Torr.) Trel., *Y. jaegeriana* (McKelvey) L.W.Lenz]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Joshua tree, palm tree yucca, Spanish dagger, tree yucca, yucca palm
SPANISH: árbol de Josué, izote
USES/NOTES: Sweet flowers are eaten fresh, flower buds, fruits, and roots are eaten cooked, and seeds are eaten ground. Leaves are a fiber source and roots are a dye source.
NATURAL RANGE: Southwestern U.S. from southern California, southern Nevada, just into southwestern Utah, and far western Arizona, perhaps into northern Baja California, Mexico, though generally considered endemic to the Mojave Desert
REFERENCES: CONABIO, Facciola 1990, Harrington 1967, Hickman 1993, Keith 1982, Keith 1985, Maxwell 1971, Moerman 1998, Munz 1974, Tanaka 1976, Shreve and Wiggins 1964, Uphof 1968

Yucca capensis L.W.Lenz

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FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Baja California tree yucca
SPANISH: datilillo, yuca de los cabos
USES/NOTES: Young flowers are eaten as a vegetable.
NATURAL RANGE: Cape region of sourthern Baja California Sur, Mexico
REFERENCES: CONABIO, Pío-León *et al.* 2017

Yucca carnerosana (Trel.) McKelvey [syn. *Samuela carnerosana* Trel.]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Carnero's yucca, giant dagger, giant yucca, Spanish dagger
SPANISH: chocha (flower), chochas (flower), palma, palma barreta, palma de san josé, palma ixtle, palma loca, palma pita, palma samandoca, palma seca, palmilla
USES/NOTES: Immature flowers are eaten boiled or roasted, and fruits are edible. Also a fiber source. Perhaps conspecific with *Y. faxoniana* Sarg.
NATURAL RANGE: Northeastern Mexico and just into Texas around Big Bend National Park
REFERENCES: CONABIO, MBG-Tropicos, Mora-Olivio *et al.* 2009

Yucca elata Engelm.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: soap-tree yucca
SPANISH: cortadillo, láatiro (Maya), palmito soyate
USES/NOTES: Fruits and flowers are eaten cooked or uncooked. Root decoction is used as a foaming agent in beverages.
NATURAL RANGE: Southwestern U.S. from central Arizona to western Texas and northern Mexico from northeastern Sonora to Tamaulipas
REFERENCES: CONABIO, Correll and Johnston 1970, Facciola 1990, Kunkel 1984, Lenz and Hanson 2000, Uphof 1968

Yucca faxoniana Sarg. [syn. *Y. australis* (Engelm.) Trel. *nom. illeg.*, *Y. macrocarpa* (Torr.) Coville *nom. illeg.*, *Y. torreyi* Shafer *nom. illeg.*]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Eve's needle, Faxon yucca, giant dagger, giant yucca, Spanish bayonet, Spansih dagger, St. Peter's palm, Torrey's yucca, tree yucca, West Texas tree yucca, yucca
SPANISH: palma criolla, palma de san pedro, palma oriente, yuca
USES/NOTES: Fruit, seeds, and young flower stalks are edible. Young stems and leaves are fermented to make an alcoholic beverage and

flowers are eaten in salads. Perhaps conspecific with *Y. carnerosana* (Trel.) McKelvey.
NATURAL RANGE: Western Texas, New Mexico, and northern Mexico from eastern Chihuahua, northwestern Coahuila, Nuevo León, and Durango
REFERENCES: CONABIO, Correll and Johnston 1970, Faucon 1998, Kunkel 1984, Uphof 1968, USDA-NRCS, Yanovsky 1936

Yucca filamentosa L.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Adam's needle, beargrass, common yucca, Eve's thread, needle palm, Spanish bayonet, stiff-leaved beargrass, yucca
SPANISH: palma china, yuca seca
USES/NOTES: Flower petals are added to salads, and fruit pulp is edible cooked. Godfrey considers this taxon in Florida to be conspecific with *Y. flaccida.* Other authorities consider *Y. filifera* a synonym.
NATURAL RANGE: Eastern U.S. from Massachusetts west to Nebraska and south to Texas and Florida
REFERENCES: Bourke *et al.* 1987, Fernald 1950, Gibbons and Tucker 1979, Godfrey 1988, Peterson 1977, Uphof 1968, Yanovsky 1936

Yucca filifera Chabaud
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: St. Peter's palm, tree yucca
SPANISH: chocha (flower), chochas (flower), izote, palma, palma barreta, palma china, palma clima, palma delgada, palma pita, palma samandoca, pita, pita amarilla
USES/NOTES: Flowers, known as *chochas*, are eaten locally fresh or cooked, fruit is edible fresh or cooked, and inflorescence is eaten cooked as a vegetable.
NATURAL RANGE: Northeastern and east-central Mexico
REFERENCES: CONABIO, Faucon 1998, MBG-Tropicos, Mora-Olivio *et al.* 2009

Yucca flaccida Haw. [syn. *Y. filamentosa* var. *flaccida* (Haw.) Engelm., *Y. filamentosa* var. *smalliana* (Fernald) H.E.Ahles, *Y. smalliana* Fernald]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Adam's needle, beargrass, needle palm, silkgrass, spoon-leaf yucca, weak-leaf yucca
PORTUGUESE: vela-de-pureza
SPANISH: yuca

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USES/NOTES: Flowers are edible. Also used increasingly as a landscape specimen.
NATURAL RANGE: Southeastern U.S., cultivated and occasionally naturalized beyond its range
REFERENCES: Fernald 1950, Godfrey 1988, Kermath (notes), Rolfsmeier *et al.* 1987, USDA-NRCS, Watkins and Sheehan 1975

Yucca gigantea Lem. [syn. *Y. elephantipes* Regel ex Trel. *nom. illeg.*, *Y. elephantipes* var. *gigantea* (Lem.) Molon, *Y. guatemalensis* Baker] [taxanomic uncertainty, perhaps best treated as *Y. guatemalensis* Baker]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: giant yucca, Spanish dagger, spineless yucca
SPANISH: coyol, espadilla, espadillo, flor de itabo, itabo, itavo, izote, palmita, tsamnek k'oyol, yuca de brotes, yuca de punta
USES/NOTES: Flowers are eaten boiled or fried. Similar in appearance to *Y. aloifolia*, but with softer leaf tips. Planted widely as an ornamental in warm regions.
NATURAL RANGE: Eastern and southern Mexico to Costa Rica
REFERENCES: Alcorn 1984, Facciola 1990, Kermath (notes), MBG-Tropicos, OAS 1973, Watkins and Sheehan 1975

Yucca glauca Nutt.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: beargrass, Great Plains yucca, narrow-leaf yucca, plains yucca, small soapweed, soapweed, soapweed yucca, Spanish bayonet, yucca
USES/NOTES: Flower stalks are eaten like asparagus and flowers and cooked immature fruits are edible. Roots have been used to make soap.
NATURAL RANGE: Central North America from southern Alberta and Saskatchewan to Texas, Oklahoma, Arizona, and New Mexico
REFERENCES: Harrington 1967, Kindscher 1987, LBJWC, Uphof 1968, USDA-NRCS, Yanovsky 1936

Yucca gloriosa L.
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: mound-lily yucca, Spanish bayonet, Spanish dagger, yucca
USES/NOTES: Flowers, fruit, seeds, and young flower stem are best eaten cooked. Roots may be eaten ground as flour for bread.
NATURAL RANGE: Southeastern U.S.
REFERENCES: Godfrey 1988, Radford *et al.* 1968, Tanaka 1976

Yucca schidigera Roezl ex Ortgies [syn. *Y. mohavensis* Sarg.]

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FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Mohave yucca, Mojave yucca, Spanish dagger, wild date, yucca
SPANISH: dátil, palmilla, yuca, yucca
USES/NOTES: Fruits are eaten cooked when green or fresh when ripe and flowers are eaten cooked. Young stems are edible.
NATURAL RANGE: Southern California, southern Nevada, western Arizona, southwestern Utah, and Baja California
REFERENCES: CONABIO, Facciola 1990, Hickman 1993, Munz 1974, Tanaka 1976, USDA-NRCS, Yanovsky 1936

Yucca x schottii Engelm. [natural hybrib of *Y. baccata* Torr. and *Y. madrensis* Gentry]
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: mountain yucca
SPANISH: yuca de montaña, yucca de montaña
USES/NOTES: Fruit is edible.
NATURAL RANGE: Sonoran Desert of Arizona, New Mexico, and northern Chihuahua, Mexico
REFERENCES: CONABIO, Shreve and Wiggins 1964, Yanovsky 1936

Yucca treculeana Carrière
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: Spanish bayonet, Spanish dagger
SPANISH: chocha (flower), chochas (flower), coyol, izote, plama, palma de dátiles, palma pita, pita verde
USES/NOTES: Flowers are eaten boiled then fried, and fruit is eaten as a snack or made into a fermented beverage.
NATURAL RANGE: Mexico and southwestern U.S.
REFERENCES: Alcorn 1984, CONABIO, Correll and Johnston 1970, Kunkel 1984, Mora-Olivio *et al.* 2009, Yanovsky 1936

Yucca valida Brandegee
FAMILY: Asparagaceae (asparagus), previously Agavaceae (agave) or Amaryllidaceae (amaryllis)
ENGLISH: giant tree yucca, tree yucca
SPANISH: dátil cimarrón, dátil de palmilla, datilillo, láatiro (Maya), palma de dátiles, palmilla
USES/NOTES: Flower buds are eaten like fruit, cooked and ground flowers are made into candy called *colache*, and dark ripe fruits are eaten cooked. Flower buds are made into a medicinal tea. Tree-like (rarely to 7m) and often branched or multi-stemmed, the cut plants are cultivated as a living fence.

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NATURAL RANGE: Deserts of western Chihuahua, Sonora, Baja California, and Baja California Sul
REFERENCES: CONABIO, Lauri 2000, Shreve and Wiggins 1964

**Zamia floridana* A.DC. [syn. *Z. erosa* O.F.Cook & G.N.Collins, *Z. lucayana* Britton, *Z. media* Jacq., *Z. silvicola* Small, *Z. tenuis* Willd.] also *Z. angustifolia* Jacq. [syn. *Z. angustissima* Miq., *Z. multifoliolata* A.DC., *Z. stricta* Miq., *Z. yatesii* Miq.] and *Z. pumila* L. [syn. *Z. debilis* L.f., *Z. integrifolia* L.f., *Z. latifoliolata* Preneloup, *Z. portoricensis* Urb.]
FAMILY: Zamiaceae (zamia) or Cycadaceae (cycad)
ENGLISH: comfortroot, compties, contis, coontie, coontie fern, Florida arrowroot, Florida coontie, Seminole bread, St. John's coontie
SPANISH: acesiva, guáyara, guáyiga (*Z. pumila*), marunguey, yuquilla de ratón
USES/NOTES: Large tuberous rootstocks were an important starch source (Florida arrowroot), made into bread and *sofkee stew*, for Amerindians throughout the plants' ranges and by early European settlers in Florida. Roots must be cooked to remove the toxic *cycasin* before being eaten. *Z. pumila* (*Z. debilis*), known as *guáyiga* in Spanish is gaining attention, especially in the Dominican Republic, as a traditional flour source of the Taino people. Dense, shrubby, drought-tolerant *Z. floridana* is used increasingly, along with several exotic *Zamia* spp., as an urban landscape plant in Florida, and now is endangered in the wild due to habitat loss, previous harvest for starch, and the unscrupulous removal of wild specimens for urban planting. Cultivated also for the leaves, used like ferns for cut flower arrangements. Also a food source for the rare atala butterfly larvae (*Eumaeus atala*). Plants with wider leaflets, generally restricted to northeastern Florida and adjacent Georgia, were previously described as *Z. umbrosa.*
NATURAL RANGE: *Z. floridana* from southern coastal Georgia and Florida, portions of The Bahamas, western Cuba, the Cayman Islands, and south-central Puerto Rico; *Z. angustifolia* from Eleuthera Island in The Bahamas and eastern Cuba; *Z. pumila* from central Cuba, the Dominican Republic, and Puerto Rico
REFERENCES: Bennett 1997, Dehgan 1983, Eckenwalder 1980, Facciola 1990, FNAEC 1993, Godfrey 1988, Kermath (notes), Morton 1977, Nelson 1996, OAS 1973, Rodríguez Martínez 1987, Stevenson 1987a, Stevenson 1987b, Stevenson *et al.* 1990, Uphof 1968, Ward n.d., Wunderlin 1998, Yanovsky 1936

Zamia furfuracea Aiton
FAMILY: Zamiaceae (zamia) or Cycadaceae (cycad)
ENGLISH: cardboard cycad, cardboard palm, coontie, Mexican zamia

SPANISH: acesiva, camotillo, cícada, helecho marino, palma bola, palmita, thipaak (*Zamia* sp.)
USES/NOTES: Roots, once an important Amerindian starch source, must be cooked to destroy toxins. Also used in urban landscaping in warm regions. Alcorn reports that the fruit of an unidentified *Zamia* sp. is eaten in Mexico.
NATURAL RANGE: South central and southern Mexico from Hidalgo and Yucatán to Belize
REFERENCES: Alcorn 1984, CONABIO, Dehgan 1983, Kermath (notes), OAS 1973, Stevenson 1987a, Uphof 1968

Zamia poeppigiana Mart. & Eichler [syn. *Z. lindenii* Regel & André]
FAMILY: Zamiaceae (zamia) or Cycadaceae (cycad)
PORTUGUESE: catuabão (*Z. poeppigiana*)
SPANISH: acesiva (*Z. lindenii*), palma de goma (*Z. lindenii*), palma tabaquillo (*Z. lindenii*), pichi richi (Colorado)
USES/NOTES: Ground seeds reportedly are eaten cooked. Sap is used topically to aid in healing wounds and as a water-soluable glue. The taxonomy is
NATURAL RANGE: Mid elevations of humid regions of Ecuador and Colombia, northern Amazonian Peru, and Acre in westernmost Amazonian Brazil, as distinct species, *Z. lindenii* from western Ecuador into southwestern Colombia and *Z. poeppigiana* from northern Peru and western Acre, Brazil
REFERENCES: Calonje *et al*. 2011, Dehgan 1983, Forzza 2010, Lindström 2010, MBG-Tropicos, Schultes and Raffauf 1990, Uphof 1968

Zantedeschia aethiopica (L.) Spreng. [syn. *Calla aethiopica* L., *Colocasia aethiopica* (L.) Spreng. ex Link, *Richardia aethiopica* (L.) Spreng., *Richardia africana* Kunth]
FAMILY: Araceae (arum or aroid)
ENGLISH: arum lily, calla lily, common calla, common calla-lily, pig-lily, trumpet-lily
PORTUGUESE: cala-branca, copo-de-leite, jarra, jarro, lírio-do-nilo, serpentina-brava
SPANISH: alcatraz, alcatraz amarillo, alcatraz blanco, aro de Etiopía, cala, cala de Etiopía, capote, cartucho, concha, cucurucho, flor del jarro, lampaz, lirio cala, pato
USES/NOTES: Leaves are edible, though rarely eaten in the Americas where the plant is widely cultivated as an ornamental for its large trumpet-shaped white flowers.
NATURAL RANGE: Southern Africa from Lesotho, Mozambique, South Africa, and Swaziland, naturalized elsewhere in southeastern Africa and limited in the Americas, widely cultivated
REFERENCES: CONABIO, Kermath (notes), Kunkel 1984, MBG-Tropicos, Tanaka 1976

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Zanthoxylum fagara (L.) Sarg.
FAMILY: Rutaceae(citrus or rue)
ENGLISH: lime prickly-ash, wild lime, wild limetree
PORTUGUESE: arruda-amarela, coentrilho, mamica-de-cadela, mamica-de-espora, mamica-de-porca-branca
SPANISH: alacrán, chinche, colima, colina, corriosa, garabatillo, huipuy (Huastec), limoncillo, naranjillo, palo mulato, rabo de lagarto, si na'an che' (Maya), tank'as che' (Maya), tenaza, u-lé (Maya), uña de gato, wo-lé (Maya), xiik che' (Maya), xik-ché (Maya), yichasmias (Tsotsil), zarza de árbol
USES/NOTES: Lime-scented bitter bark, fruit, and leaves are dried and ground and used as a spice, though considered primarily medicinal. Chewing the leaves or fruit causes numbness in the mouth and a tingling sensation on the tongue. Leaves also are a food source for the larvae of the giant swallowtail butterfly (*Papilio cresphontes*). Wood is the source of a yellow dye and lumber for furniture.
NATURAL RANGE: Northern Argentina, Bolivia, and Paraguay north through much of the rest of South America (though absent from much of Brazilian Amazonia), Central America, Mexico, Trinidad and Dominica, the Greater Antilles (excluding Puerto Rico), and into Central Florida and southeastern Texas
REFERENCES: CONABIO, Forzza 2010, Kermath (notes), LBJWC, MBG-Tropicos, USDA-ARS

Zea diploperennis Iltis, Doebley & R.Guzmán
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: diploid perennial teosinte, perennial teosinte, teosinte
PORTUGUESE: teosinto
SPANISH: teosinte
USES/NOTES: Seeds of this wild grass, only recently described by modern science, are occasionally eaten. May be useful in breeding with common maize (*Z. mays*).
NATURAL RANGE: Jalisco, Mexico
REFERENCES: Facciola 1990, Iltis *et al.* 1979, McVaugh 1983, Native Seeds/SEARCH 1991, Smith 1994

Zea mays L. [*Z. mays* var. *everta nom. illeg.* has been applied to popping varieties]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: corn, Indian corn, maize, pop corn, popcorn
PORTUGUESE: abati, avati, cabelo-de-milho, milho, pipoca (when popped), trigo-da-Turquia (antiquated)
SPANISH: cha, chapalote (primitive landrace), choclero, choclo, elote (sweet corn on the cob), jilote (immature and sweet corn in Mezoamerica), joba, maíz, maíz café (primitive landrace), maíz de Nueva Granada, muti, ob, oba, palomitas (when popped),

pe, pelo de choclo (corn hair), sara, trigo de las Indias, xëqui, zara
USES/NOTES: Seeds are the corn, or maize, of international commerce, and are eaten cooked, ground into meal or flour, or popped. Tiny, tender immature ears (cob and all) are eaten in salads. An alcoholic beverage (*chicha* in Portuguese and Spanish) is fermented from the plant's juices. Seeds are a source of edible and industrial oils and sweet syrup (corn syrup) of major commercial importance. Sweet fine fibers that encase the cob, known as *corn silk* or *corn hair*, are added to foods for flavor and as a thickening agent. People of Todos Santos Cuchumatán, Guatemala drink the liquid that they boil the corn in. Cobs and seeds of some varieties yield a purple dye. Worth more than $50 million in 1986 on the world market, maize is the third most valuable food crop in the world. In recent years, *Z. mays* has become an important source of ethanol. The Tarahumara of Mexico ferment a sour, yellowish alcoholic beverage known as *tesgüino* (or *teswino*), which is an important cultural element of these natives of northwestern Mexico. Cobs may be simmered in water for half an hour then removed leaving a corn cob flavored water that may be combined with a variety of ingredients to make corn cob jelly. Immature galls of *Ustilago maydis*, a dark fungus known by its Nahuatl name *huitlacoche* or *cuitlacoche* in Mexico and *corn smut* in English is harvested from maize plants (typically from the cobs, though also from tassels and nodes) and is eaten in cooked dishes and soups in Mexico.
NATURAL RANGE: Domesticated in southwestern Mexico well over 7,000 years ago; diffused to Tabasco, Mexico at least 7,300 years ago and then into Central and South America; cultivated in Peru between 3,600 and 4,000 years ago
REFERENCES: Antúnez de Mayolo 1989, Argüello 1991, Bird 1984, Boom 1987, Buitimea 2003, Carneiro Martins 1989, Duke 1986, Erwin 1950, Ford 1984, Fussell 1999, Galinat 1992, González 2001, Guia Rural n.d., Harris 1972, Iltis 1988, Johannessen 1992, Johannessen and Parker 1988, Johannessen and Parker 1989, Kermath (notes), Naranjo 1991, OAS 1973, Omawale 1973, Perry *et al.* 2006, Pohl *et al.* 2007, Santacruz-Varela *et al.* 2004, Schwanitz 1966, Soukup 1970, Smith 1994, Webster *et al.* 2005, Wellhausen *et al.* 1952, Zimmerer 1992

Zea mexicana (Schrad.) Kuntze [syn. *Z. mays* subsp. *mexicana* (Schrad.) Iltis, *Euchlaena mexicana* Schrad.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: annual teosinte, tembe, teosinte
PORTUGUESE: teosinto
SPANISH: maíz café, milpa de pájaro, teosinte, teozintle

USES/NOTES: Seeds and sweet green stems are edible, and dry seeds may be eaten popped. Used for forage in Mexico and the southwestern U.S., this wild annual species may be a progenitor of common maize (*Z. mays*) and may be useful in breeding with common maize.
NATURAL RANGE: Mexico, perhaps southern Chihuahua, where it remains extant today, to the south-central Mexican plateau
REFERENCES: Casas *et al.* 1994, Facciola 1990, Houaiss 1982, Leung 1961, Native Seeds/SEARCH 1991, Smith 1994, Usher 1974

Zingiber officinale Roscoe
FAMILY: Zingiberaceae (ginger)
ENGLISH: ginger, ginger root
PORTUGUESE: gengibre, gengivre, mangarataia, mangarataiá
SPANISH: ajenjibre, ajinjible, bijao, conopio, genegibre, jengibre, jenjibre, kion, kión
USES/NOTES: Mature rhizome is the ginger of commerce, used as a spice and in teas, and the source of an extract used to scent perfumes and flavor beverages like *ginger ale*. Young rhizomes are added raw to salads, and young shoots are occasionally used as a potherb. Leaves are added to baked goods. Widely cultivated throughout the humid tropics. Also used medicinally as an anti-inflammatory, for circulation, and to treat motion sickness and headaches.
NATURAL RANGE: uncertain, perhaps Southeast Asia, possibly Malaysia, New Guinea, or South Asia
REFERENCES: Alcorn 1984, Balée and Gély 1989, Branch and Silva 1983, Duke 1986, Duke and Vásquez 1994, Guia Rural n.d., Guia Rural 1990, Hoyas 1989, Kermath (notes), Leung 1961, Mabberley 1987, Morton 1976a, Omawale 1973, Purseglove *et al*. 1981, Smith 1977

Zingiber mioga (Thunb.) Roscoe
FAMILY: Zingiberaceae (ginger)
ENGLISH: edible ginger, Japanese ginger, mioga ginger, myoga ginger
SPANISH: jengibre mioga
USES/NOTES: Primarily an ornamental in the Americas, though young spring sprouts and yellow flowers are edible and the plant has been used as a flavoring agent similar to bergamot (*Citrus aurantium* subsp. *bergamia*). Reports also suggest, however, carcinogenic properties.
NATURAL RANGE: Japan
REFERENCES: Hirono *et al.* 1982, Mabberley 1987, Osborn 1999

Zingiber zerumbet (L.) Sm.
FAMILY: Zingiberaceae (ginger)
ENGLISH: pine cone ginger, pine cone lily, shampoo ginger, wild ginger, zerumbet

USES/NOTES: Primarily an ornamental in the Americas, though rhizome tips, leaves, and shoots are edible. Also a fragrance source for hair-care products.
NATURAL RANGE: Indomalaya
REFERENCES: Facciola 1990, Mabberley 1987, Morton 1976a

Zizania aquatica L. [syn. *Z. palustris* L. (perhaps a distinct species)]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: American wildrice (*Z. palustris*), annual wildrice, Canada rice (*Z. palustris*), Canadian wild rice (*Z. palustris*), eastern wildrice (*Z. aquatica*), Indian rice (*Z. palustris*), Indian wildrice (*Z. palustris*), northern wildrice (*Z. palustris*), tuscarora rice (*Z. aquatica*), water oats, water rice, wild oat, wildrice
SPANISH: arroz indígena, arroz salvaje, arroz silvestre, cizaña, tuscarora
USES/NOTES: Edible seed of this wetland species was an important grain in North-central North America and recently has become a popular gourmet grain. Pudding is made from the seeds. Culm bases are used as a vegetable. Cultivated primarily in its native range and in the Sacramento Valley of California where it was introduced.
NATURAL RANGE: wetlands and slow moving streams of the north-central U.S. and adjacent Canada, now more widespread and perhaps diffusing naturally to Florida and Texas
REFERENCES: Bourke *et al.* 1987, Gibbons 1962, Harris 1972, Hayes *et al.* 1989, Mabberley 1987, McPherson and McPherson 1977, MBG-Tropicos, Peterson 1977, Sauer 1993, Sokolov 1991, Vennum 1988, Yanovsky 1936

Zizaniopsis miliacea (Michx.) Döll & Asch. [syn. *Zizania miliacea* Michx.]
FAMILY: Poaceae or Gramineae (grass)
ENGLISH: false wild rice, giant cutgrass, southern wild rice, water millet
SPANISH: arroz silvestre del sur, espadaña
USES/NOTES: Young white rhizome tips are eaten cooked.
NATURAL RANGE: Wetlands of the eastern U.S. from southern Illinois to Maryland, eastern Texas and much of Florida with purported disjunct populations in central and southern Mexico
REFERENCES: Correll and Johnston 1970, CONABIO, Facciola 1990, Fernald 1950, Fernald *et al.* 1958, Gibbons and Tucker 1979, Long and Lakela 1971, McVaugh 1983, USDA-NRCS

Ziziphus amole (Sessé & Moc.) M.C.Johnst. [syn. *Zizyphus endlichii* Loes.]

FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Mexican jujube
SPANISH: confilé, confite, corogoro, corongoro, frutillo, manzanita, nanche, naranjito, pendeno, penteno, peteno
USES/NOTES: Fruit is edible.
NATURAL RANGE: widespread throughout Mexico
REFERENCES: Breedlove 1986, Martin *et al*. 1987, MBG-Tropicos, Uphof 1968

Ziziphus celata Judd & D.W.Hall
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Florida jujube, Florida ziziphus, scrub ziziphus
USES/NOTES: Small yellow-orange drupes of this rare and vulnerable shrub are edible.
NATURAL RANGE: Lake Wales Ridge of central peninsular Florida
REFERENCES: DeLaney *et al.* 1989, Judd and Hall 1984, Wunderlin 1998

Ziziphus cinnamomum Triana & Planch.
FAMILY: Rhamnaceae (buckthorn)
PORTUGUESE: gabiuna, jacarandá, maria-preta
SPANISH: chichiboa, mamón de venado, maya
USES/NOTES: Children eat the fruit.
NATURAL RANGE: Ecuador, Peru, Venezuela, and Brazil
REFERENCES: Hoyas 1989, Jørgensen and León-Yánez 1999, Macbride 1956, Raisman and González 1998-2005, UFA/NYBG

Ziziphus cyclocardia S.F.Blake
FAMILY: Rhamnaceae (buckthorn)
SPANISH: cana chica, yacure
USES/NOTES: Small sweet fruits are eaten out of hand, typically by children and rural field workers.
NATURAL RANGE: Venezuela
REFERENCES: Hoyas 1989, MBG-Tropicos, Raisman and González 1998-2005

Ziziphus guatemalensis Hemsl.
FAMILY: Rhamnaceae (buckthorn)
SPANISH: michiguiste, nancigüiste, naranjito
USES/NOTES: Small yellow drupes are edible.
NATURAL RANGE: Southern Mexico, Guatemala, El Salvador, Nicaragua, and Costa Rica
REFERENCES: Linares 2003, MBG-Tropicos

Ziziphus joazeiro Mart. [syn. *Z. gardneri* Reiss. *nom. illeg., Z. guaranitica* Malme]
FAMILY: Rhamnaceae (buckthorn)
PORTUGUESE: injuá, joá, joazeiro, juá, juá-fruta, juazeiro, laranjeira-de-vaqueiro, laranjinha-de-vaqueiro, raspa-de-juá

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SPANISH: beludiño, quitachiyu blanco
USES/NOTES: Sweet fruit pulp and flowers are edible, though of no commercial consequence. Also medicinal.
NATURAL RANGE: the form previously considered *Z. joazeiro* is restricted to northeastern Brazil from Bahia to Piaui, the other form, previously *Z. guaranitica*, is found in eastern Bolivia and Paraguay
REFERENCES: IBGE 1980, Killeen *et al.* 1993, León 1987, Martin *et al.* 1987, Uphof 1968

Ziziphus mauritiana Lam. [syn. *Z. jujuba* (L.) Lam. *non* Mill.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: ber, Chinese apple, Chinese date, Chinese jujube, coolie plum, cottony jujube, crabapple, dunk, dunks, Indian cherry, Indian jujube, Indian plum, jujube, Malay jujube, mangustine
PORTUGUESE: dão, jujuba
SPANISH: angolit, aprim, aprin, aprines, azufaifa, azufeifo africano, ciruela India, dátil de China, guinda, jujube indio, manzanas, manzanita, manzanita de maicao, pastilla, perita haitiana, ponsigue, ponsigué, ponsique, ponsiré, yuiubi, yuyuba, yuyube, yuyubi, yuyubo
USES/NOTES: Fruit of this drought-tolerant, tropical plant is edible fresh, pickled, and in alcoholic beverages. The fruit is especially popular in Venezuela where it used to prepare alcoholic beverages such as *ron de ponsigué* and *crema de ponsigué*. Leaves are used for tanning.
NATURAL RANGE: uncertain, China, Malaysia, India perhaps to Afghanistan, widely cultivated and naturalized elsewhere, and invasive in many warm regions
REFERENCES: Bourke *et al.* 1987, CFNI 1974, Cavalcante 1991, Duke 1986, Johns and Stevenson 1985, Kermath (notes), Leung 1961, Mabberley 1987, Morton 1987a, Mowry *et al.* 1967, Omawale 1973, Popenoe 1974, Rehm and Espig 1991, Tapia Muñoz 2013, USDA-ARS

Ziziphus mistol Griseb. [syn. *Z. oblongifolius* S.Moore]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Argentine jujube, mistol
PORTUGUESE: joazeiro-olho-de-boi
SPANISH: axájik, kitachiyú, laišé'tene, mirtol (?), mistol, nûha, ojo de buey, šimták, tõha, yuai, yuaqué
USES/NOTES: Sweet fruits are edible and used in alcoholic beverages.
NATURAL RANGE: Northern Andean Argentina and adjacent Bolivia and the Gran Chaco of Paraguay
REFERENCES: Foster 1958, Mabberley 1987, MBG-Tropicos, López *et al.* 1987, Martin *et al.* 1987, Serrano and Terán 2000, Uphof 1968

Ziziphus parryi Torr.

FAMILY: Rhamnaceae (buckthorn)
ENGLISH: California abrojo, California crucillo, California lotebush, desert jujube, greythorn, lotebush, Parry abrojo, Parry jujube, Parry's jujube
SPANISH: crucillo
USES/NOTES: Dry fruits are edible, used infrequently in *atole* (often a thick liquid).
NATURAL RANGE: Southwestern North America, perhaps restricted to southern California and adjacent Baja California
REFERENCES: Benson and Darrow 1981, Facciola 1990, Munz and Keck 1959

Ziziphus ziziphus (L.) H.Karst. [syn. *Z. jujuba* Mill.]
FAMILY: Rhamnaceae (buckthorn)
ENGLISH: Chinese date, Chinese jubjube, common jujube, coolie plum, dunks, French jujube, jujube
PORTUGUESE: dão, jujuba
SPANISH: azofaifa, azofaifo, azufaifa, azufaifo, azufeifo, pastilla, ponsigue
USES/NOTES: Fruit of this cold-hardy plant is edible and medicinal.
NATURAL RANGE: East Indies, perhaps Malaysia, and East Asia
REFERENCES: Bourke *et al.* 1987, CFNI 1974, Leung 1961, Mabberley 1987, Popenoe 1974, Rehm and Espig 1991, Usher 1974

Zollernia ilicifolia (Brongn.) Vogel
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Caesalpinioideae
PORTUGUESE: espinheira-santa, ipê-boia, laranjeira-brava, laranjeira-da-mata, laranjinha-do-mato, maria-preta, mocetaíba, mocitaíba, moçutaíba, orelha-de-onça, pau-ferro, pau-santo
USES/NOTES: Fruit is edible, though used primarily medicinally.
NATURAL RANGE: Eastern Brazil from southeastern Amazonia and Bahia to Santa Catarina
REFERENCES: IBGE 1980, Lewis 1987, Martin *et al.* 1987, Paganucci n.d., Uphof 1968

Zornia thymifolia Kunth
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Papilionoideae
SPANISH: hierba de la víbora, shitagapi (Rarámuri), trencilla, víviri, yerba de la víbora
USES/NOTES: A beverage tea is made from the above ground-plant parts.
NATURAL RANGE: Mexico and Central America
REFERENCES: CONABIO, Wyndham 2004

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Zygia longifolia (Willd.) Britton & Rose [syn. *Pithecellobium longifolium* (Willd.) Standl.]
FAMILY: Fabaceae (legume, bean, or pea) or Leguminosae subfam. Mimosoideae
ENGLISH: longleaf zygia, swampwood
SPANISH: amé, apa, azote-caballo, barbasquillo, bucshilla, buscilla, bushica, bushillo, chichimbina, chipare, chiparo, chipero, chípero, chirrinchao, cola de marrano, fotomo de cieniga, guabito del río, guamo macho, guamo prieto, guana, mané, maya-maya, pichindé, samik, shimbillo, sisino, solocaballo, sota caballo, sota cabello, sotacaballo, sotocaballo, suribio, yutes
USES/NOTES: Long fruit pods are edible.
NATURAL RANGE: Neotropical mainland from southern Mexico to Peru, French Guiana, and Amazonian Brazil
REFERENCES: Barneby and Grimes 1997, Bennett *et al.* 2001, MBG-Tropicos

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Abbevillea fenzliana (see *Campomanesia guaviroba*)
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Abelmoschus manihot
Abelmoschus moschatus
Aberia abyssinica (see *Dovyalis abyssinica*)
Aberia caffra (see *Dovyalis caffra*)
Aberia gardneri (see *Dovyalis hebecarpa*)
Abies amabilis
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Abies excelsior (see *A. grandis*)
Abies grandis
Abies lasiocarpa
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Acanthocereus pitajaya (see *A. tetragonus*)
Acanthocereus tetragonus
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Acanthosyris annonagustata
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Acer negundo
Acer negundo var. *arizonicum* (under *A. negundo*)
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Acer saccharum
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Acer saccharum subsp. *grandidentatum*
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Achras zapota (see *Manilkara zapota*)
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Acmella oppositifolia
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Acmella repens
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Acreugenia pungens (see *Myrcianthes pungens*)
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Acrocomia media (see *A. aculeata*)
Acrocomia mexicana (see *A. aculeata*)
Acrocomia panamensis (see *A. aculeata*)
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Aechmea bracteata
Aechmea distichantha
Aechmea hoppii
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Aegopodium podagraria
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Afrocarpus gracilior
Agallostachys fastuosa (see *Bromelia pinguin*)

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Agallostachys ignea (see *Bromelia pinguin*)
Agallostachys pinguin (see *Bromelia pinguin*)
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Agastache foeniculum
Agastache mexicana
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Agati grandiflora (see *Sesbania grandiflora*)
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Agave angustifolia (see *A. vivipara*)
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Agave cupreata
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Agave ferox (see *A. salmiana* var. *ferox*)
Agave gracilispina (see *A. americana*)
Agave durangensis
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Agave lechuguilla
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Agave palmeri
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Agave parryi
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Aleurites moluccanus
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Alibertia myrciifolia (see *Cordiera myrciifolia*)
Alibertia panamensis (see *A. edulis*)
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Allium ampeloprasum var. *porrum* (see *A. ampeloprasum*)
Allium ampeloprasum var. *sectivum* (see *A. ampeloprasum*)
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Allium porrum (see *A. ampeloprasum*)
Allium porrum var. *sectivum* (see *A. ampeloprasum*)
Allium sativum
Allium schoenoprasum

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Allium stellatum
Allium textile
Allium tricoccum
Allium tuberosum
Allium unifolium
Allium ursinum
Allium validum
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Alpinia zerumbet
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Alstroemeria aurea
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Alstroemeria ligtu
Alstroemeria revoluta (under *A. aurea*)
Alstroemeria versicolor (under *A. aurea*)
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Althaea officinalis
Althaea rosea (see *Alcea rosea*)
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Amaranthus caudatus
Amaranthus chlorostachys (see *A. hybridus*)
Amaranthus crassipes
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Amaranthus dubius
Amaranthus edulis (see *A. caudatus*)

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Amaranthus paniculatus (see *A. cruentus*)
Amaranthus powellii
Amaranthus quitensis (see *A. hybridus*)
Amaranthus retroflexus
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Amaranthus retroflexus var. *salicifolius* (see *A. retroflexus*)
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Amaranthus viridis
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Ambelania occidentalis
Ambelania tenuiflora (see *A. acida*)
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Ambrosia maritima (see *A. artemisifolia*)
Ambrosia trifida
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Amelanchier alnifolia var. *cusickii* (see *A. cusickii*)
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Amelanchier asiatica (under *A. ovalis*)
Amelanchier australis (see *A. utahensis*)
Amelanchier bakeri (see *A. utahensis*)
Amelanchier bartramiana
Amelanchier canadensis
Amelanchier covillei (see *A. utahensis*)
Amelanchier cusickii
Amelanchier denticulata (see *Malacomeles denticulata*)
Amelanchier fernaldii (see *A. canadensis*)
Amelanchier florida (see *A. alnifolia*)
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Amelanchier humilis
Amelanchier interior
Amelanchier intermedia (see *A. canadensis*)
Amelanchier laevis
Amelanchier lamarckii (see *A. laevis*)
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Amelanchier obovalis
Amelanchier ovalis
Amelanchier pallida (see *A. utahensis*)
Amelanchier sanguinea
Amelanchier spicata (see also *A. stolonifera*)
Amelanchier stolonifera
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Amygdalus dulcis (see *Prunus dulcis*)
Amygdalus persica (see *Prunus persica*)
Amyris elemifera
Amyrsia foliosa (see *Myrcianthes foliosa*)
Anacardium amapaense
Anacardium corymbosum
Anacardium excelsum
Anacardium fruticosum
Anacardium giganteum
Anacardium humile
Anacardium macrocarpum (see *A. occidentale*)
Anacardium microcarpum (see *A. occidentale*)
Anacardium nanum
Anacardium negrense
Anacardium occidentale
Anacardium occidentale var. *nanum* (see *A. nanum*)
Anacardium othonianum (see *A. occidentale*)
Anacardium parvifolium
Anacardium pumilum (see *A. nanum*)
Anacardium rhinocarpus (see *A. excelsum*)
Anacardium spruceanum
Ananas ananassoides

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Ananas ananassoides var. *nanus* (ses *A. nanus*)
Ananas bracteatus
Ananas comosus
Ananas comosus var. *ananassoides* (see *A. ananassoides* and *A. nanus*)
Ananas comosus var. *bracteatus* (see *A. bracteatus*)
Ananas erectifolius (see *A. lucidus*)
Ananas lucidus
Ananas microstachys var. *nanus* (see *A. nanus*)
Ananas nanus
Ananas parguazensis (see *A. comosus*)
Ananas sativus (see *A. comosus*)
Ananassa sativa (see *Ananas comosus*)
Anaueria brasiliensis
Andromeda glaucophylla (see *Andromeda polifolia* var. *glaucophylla*)
Andromeda polifolia var. *glaucophylla*
Andropogon muricatus (see *Vetiveria zizanioides*)
Andropogon nardus (see *Cymbopogon nardus*)
Andropogon sorghum (see *Sorghum bicolor*)
Androstephium coeruleum
Anemonella thalictroides (see *Thalictrum thalictroides*)
Anethum graveolens
Angelica archangelica
Angelica atropurpurea
Angelica lucida
Angelica officinalis (see *A. archangelica*)
Angelica sylvestris
Angostura febrifuga (see *A. trifoliata*)
Angostura trifoliata
Aniba canelilla
Aniba firmula
Anisum officinarum (see *Pimpinella anisum*)
Anisum vulgare (see *Pimpinella anisum*)
Annona acutiflora
Annona ambotay
Annona amambayensis (see *A. cacans*)
Annona aurantiaca
Annona bonplandiana (see *A. muricata*)
Annona cacans
Annona cearensis (see *A. muricata*)
Annona cherimola (see also *Rollinia sylvatica*)
Annona cinera (see *A. squamosa*)
Annona coriacea
Annona cornifolia
Annona crassiflora
Annona cuspidata
Annona densicoma

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Annona dioica
Annona diversifolia
Annona dolabripetala
Annona echinata
Annona edulis
Annona exalbida (see *Rollinia sylvatica*)
Annona excellens
Annona exsucca (see *Rollinia exsucca*)
Annona fagifolia (see *Rollinia sylvatica*)
Annona foetida
Annona fruticosa (see *A. globiflora*)
Annona glabra
Annona globiflora
Annona guaricensis (see *A. jahnii*)
Annona herzogii
Annona holosericea
Annona hypoglauca
Annona impressivenia
Annona jahnii
Annona longiflora
Annona lutescens
Annona macrocarpa (see *A. muricata*)
Annona marcgravii (see *A. montana*)
Annona montana
Annona monticola (under *A. montana*)
Annona mucosa (see *Rollinia mucosa*)
Annona muricata
Annona neolaurifolia
Annona nitida (under *A. montana*)
Annona nutans
Annona paludosa
Annona palustris (see *A. glabra*)
Annona pisonis (see *A. montana*)
Annona punctata (see *Guatteria punctata*)
Annona purpurea
Annona reticulata
Annona sanctae-crucis
Annona scleroderma
Annona sericea
Annona sphaerocarpa (see *A. montana*)
Annona silvestris (see *Rollinia sylvatica*)
Annona spraguei
Annona squamosa
Annona squamosa x A. cherimola (under *A. cherimola* and *A. squamosa*)
Annona sylvatica (see *Rollinia sylvatica*)
Annona testudinea (see *A. scleroderma*)

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Annona triloba (see *Asimina triloba*)
Annona trunciflora (see *A. foetida*)
Anoda cristata
Anredera baselloides
Anredera cordifolia
Anredera diffusa
Anredera leptostachys (see *A. vesicaria*)
Anredera vesicaria
Antennaria microphylla
Antennaria neglecta
Anthemis nobilis (see *Chamaemelum nobile*)
Anthriscus cerefolium
Anthriscus sylvestris
Anthurium acrobates (see *A. breviscapum*)
Anthurium alienatum (see *A. sagittatum*)
Anthurium breviscapum
Anthurium fosteri
Anthurium loretense (under *A. fosteri*)
Anthurium obtusum (see *A. scandens*)
Anthurium rigidulum (see *A. scandens*)
Anthurium rubrinervium (see *A. sagittatum*)
Anthurium sagittatum
Anthurium scandens
Anthurium triphyllum
Antidesma bunius
Antidesma ghaesembilla
Antidesma paniculatum (see *A. ghaesembilla*)
Antidesma platyphyllum
Antigonon leptopus
Antrocaryon amazonicum
Aphandra natalia
Apios americana
Apios tuberosa (see *A. americana*)
Apium graveolens var. *dulce*
Apium graveolens var. *rapaceum*
Apium petroselinum (see *Petroselinum crispum*)
Apocynum cannabinum
Apodanthera aspera (see *A. undulata* var. *australis*)
Apodanthera pringlei (see *Melothria scabra*)
Apodanthera undulata
Apodanthera undulata var. *australis*
Aponogeton distachyus
Apuleia ferrea
Apuleia leiocarpa (see *A. ferrea*)
Aquilegia formosa
Arabis alliaria (see *Alliaria petiolata*)
Arachis hypogaea

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Aralia cordata
Aralia hispida
Aralia nudicaulis
Aralia racemosa
Aralia spinosa
Araucaria angustifolia
Araucaria araucana
Araucaria brasiliensis (see *A. angustifolia*)
Araucaria columnaris
Araucaria excelsa (see *A. columnaris*)
Araucaria imbricata (see *A. araucana*)
Araujia odorata
Araujia variegata
Arbutus arizonica
Arbutus menziesii
Arbutus texana (see *A. xalapensis*)
Arbutus unedo
Arbutus xalapensis
Arbutus xalapensis var. *arizonica* (see *A.* arizonica)
Arctium lappa
Arctium minus
Arctostaphylos arbutoides (see *Comarostaphylis arbutoides*)
Arctostaphylos columbiana
Arctostaphylos cratericola (see *A. pungens*)
Arctostaphylos glauca
Arctostaphylos manzanita
Arctostaphylos patula
Arctostaphylos pungens
Arctostaphylos pungens var. *cratericola* (see *A. pungens*)
Arctostaphylos stanfordiana
Arctostaphylos tomentosa
Arctostaphylos uva-ursi
Arctostaphylos uva-ursi subsp. *cratericola* (see *A. pungens*)
Ardisia compressa
Ardisia coriacea
Ardisia crenata
Ardisia elliptica (under *A. crenata*)
Ardisia escallonioides
Ardisia esculenta
Ardisia guadalupensis
Ardisia guianensis
Ardisia longistaminea (see *Geissanthus longistamineus*)
Ardisia manglillo
Ardisia obovata (see *A. guadalupensis*)
Ardisia panurensis
Ardisia revoluta
Ardisia sapida

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Ardisia semicrenata (see *A. guianensis*)
Areca catechu
Arecastrum romanzoffianum (see *Syagrus romanzoffiana*)
Arecastrum romanzoffianum var. *botryophora* (see *Syagrus botryophora*)
Arenaria peploides (see *Honckenya peploides*)
Arenga pinnata
Arenga saccharifera (see *A. pinnata*)
Argania sideroxylon (see *A. spinosa*)
Argania spinosa
Argentina anserina (see *Potentilla anserina*)
Argythamnia heterantha (see *Ditaxis heterantha*)
Ariocarpus fissuratus
Arisaema dracontium
Arisaema triphyllum
Aristoclesia esculenta (see *Platonia insignis*)
Aristolochia maxima
Aristotelia chilensis
Arivela viscosa (see *Cleome viscosa*)
Armatocereus jungo (see *A. laetus*)
Armatocereus laetus
Armoracia lapathifolia (see *A. rusticana*)
Armoracia rusticana
Arnoglossum atriplicifolium
Aronia arbutifolia
Aronia arbutifolia var. *brilliantissima hort.* (see *A. arbutifolia*)
Aronia melanocarpa
Aronia mitshurinii (see *A. melanocarpa*)
Aronia nigra (see *A. melanocarpa*)
Aronia x prunifolia
Arracacia esculenta (see *A. xanthorrhiza*)
Arracacia xanthorrhiza
Artemisia absinthium
Artemisia dracunculoides (see *A. dracunculus*)
Artemisia dracunculus
Artemisia dracunculus subsp. *dracunculina* (see *A. dracunculus*)
Artemisia frigida
Artemisia ludoviciana
Artemisia ludoviciana subsp. *mexicana* (under *A. ludoviciana*)
Artemisia mexicana (see *A. ludoviciana* subsp. *mexicana*)
Artemisia tridentata
Artemisia tripartita
Artemisia vulgaris
Arthrocnemum subterminale
Artocarpus altilis
Artocarpus camansi
Artocarpus champeden (see *A. integer*)

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Artocarpus communis (see *A. altilis*)
Artocarpus heterophyllus
Artocarpus incisus (see *A. altilis*)
Artocarpus integer
Artocarpus integrifolia (see *A. heterophyllus*)
Artocarpus lacoocha (see *A. lacucha*)
Artocarpus lacucha
Artocarpus lingnanenis (see *A. nitidus* subsp. *lingnanensis*)
Artocarpus nitidus subsp. *lingnanensis*
Artocarpus odoratissimus
Artocarpus polyphemus (see *A. integer*)
Arum bicolor (see *Caladium bicolor*)
Arum colocasia (see *Colocasia esculenta*)
Arundinaria gigantea
Arundinaria macrosperma (see *A. gigantea*)
Arundo donax
Asarum canadense
Asarum caudatum
Arum sagittifolium (see *Xanthosoma sagittifolium*)
Arum xanthorrhizon (see *Xanthosoma sagittifolium*)
Asclepias asperula subsp. *capricornu*
Asclepias asperula var. *decumbens* (see *A. asperula* subsp. *capricornu*)
Asclepias brachystephana
Asclepias eriocarpa
Asclepias glaberrima (see *A. glaucescens*)
Asclepias glaucescens
Asclepias incarnata
Asclepias involucrata
Asclepias speciosa
Asclepias syriaca
Asclepias tuberosa
Asclepiodora decumbens (see *Asclepias asperula* subsp. *capricornu*)
Asimina cuneata (see *A. reticulata*)
Asimina pulchella (see *Deeringothamnus rugelii* var. *pulchellus*)
Asimina reticulata
Asimina rugelii (see *Deeringothamnus rugelii*)
Asimina triloba
Asparagus officinalis
Asplundia sarmentosa
Aster macrophyllus
Astragalus canadensis
Astragalus caryocarpus (see *A. crassicarpus*)
Astragalus crassicarpus
Astragalus mexicanus (see *A. crassicarpus*)
Astragalus plattensis
Astragalus succulentus (see *A. crassicarpus*)

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Astrocaryum acaule
Astrocaryum aculeatissimum
Astrocaryum aculeatum
Astrocaryum awarra (see *A. vulgare*)
Astrocaryum ayri (see *A. aculeatissimum*)
Astrocaryum campestre
Astrocaryum chambira
Astrocaryum guara (see *A. jauari*)
Astrocaryum gynacanthum
Astrocaryum huicungo (see *A. murumuru* var. *huicungo*)
Astrocaryum jauari
Astrocaryum macrocarpum (see *A. aculeatum*)
Astrocaryum manaoense (see *A. aculeatum*)
Astrocaryum mexicanum
Astrocaryum munbaca (see *A. gynacanthum*)
Astrocaryum murumuru var. *huicungo*
Astrocaryum murumuru var. *murumuru*
Astrocaryum plicatum (see *A. sciophilum*)
Astrocaryum princeps (see *A. aculeatum*)
Astrocaryum princeps (see *A. aculeatum*)
Astrocaryum sciophilum
Astrocaryum segregatum (see *A. vulgare*)
Astrocaryum standleyanum
Astrocaryum tucuma (see *A. aculeatum* and *A. vulgare*)
Astrocaryum tucumoides (see *A. vulgare*)
Astrocaryum urostachys
Astrocaryum vulgare (see also *A. chambira*)
Atenia montana (see *Perideridia gairdneri*)
Atriplex argentea
Atriplex atacamensis
Atriplex lampa (under *A. atacamensis*)
Atriplex calotheca (see *A. prostrata* subsp. *calotheca*)
Atriplex canescens
Atriplex confertifolia
Atriplex dioica
Atriplex hortensis
Atriplex lentiformis
Atriplex patula
Atriplex patula var. *subspicata* (see *A. dioica*)
Atriplex polycarpa
Atriplex prostrata subsp. *calotheca*
Atriplex rotundifolia
Atriplex semibaccata
Atriplex subspicata (see *A. dioica*)
Atriplex wrightii
Attalea allenii
Attalea amygdalina

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Attalea butyracea
Attalea cohune
Attalea colenda
Attalea compta
Attalea crassispatha
Attalea cuatrecasana
Attalea dubia
Attalea eichleri
Attalea excelsa (see *A. phalerata*)
Attalea exigua
Attalea funifera
Attalea geraensis
Attalea guaranitica (see *A. geraensis*)
Attalea humilis
Attalea insignis
Attalea maripa
Attalea microcarpa
Attalea monogyna (see *A. geraensis*)
Attalea oleifera
Attalea phalerata
Attalea princeps (see *A. phalerata*)
Attalea racemosa
Attalea speciosa
Attalea spectabilis
Attalea tessmannii
Attalea uberrima (see *A. amygdalina*)
Attalea victoriana (see *A. amygdalina*)
Aubletella macoucou (see *Chrysophyllum macoucou*)
Aulomyrcia lauriflora (see *Myrcia guianensis*)
Aulomyrcia sphaerocarpa (see *Myrcia multiflora*)
Aulospermum longipes (see *Cymopterus longipes*)
Aulospermum purpureum (see *Cymopterus purpureus*)
Auxemma oncocalyx
Aveledoa nucifera (see *Metteniusa nucifera*)
Avena byzantina
Avena fatua
Avena nuda
Avena sativa
Averrhoa bilimbi
Averrhoa carambola
Avicennia germinans
Aydendron firmulum (see *Aniba firmula*)
Azalea nudiflora (see *Rhododendron periclymenoides*)
Azorella monantha
Baccharis articulata var. *gaudichaudiana* (see *B. gaudichaudiana*)
Baccharis emoryi (see *B. salicina*)
Baccharis gaudichaudiana

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Baccharis salicina
Baccharis trimera
Baccharis triptera (under *B. trimera*)
Baccharis viminea (see *B. salicina*)
Bactris acanthocarpa
Bactris acanthocarpa var. *exscapa* (see *B. acanthocarpa*)
Bactris acanthocarpa var. *crispata* (see *B. acanthocarpoides*)
Bactris acanthocarpoides
Bactris actinoneura (see *B. maraja* var. *maraja*)
Bactris amoena (see *B. simplicifrons*)
Bactris arenaria (see *B. simplicifrons*)
Bactris arundinacea (see *B. tomentosa* var. *tomentosa*)
Bactris balanoidea (see *B. major*)
Bactris brongniartii
Bactris chaetospatha (see *B. maraja* var. *chaetospatha*)
Bactris coloniata
Bactris concinna
Bactris corossilla
Bactris fissifrons
Bactris gasipaes
Bactris gasipaes var. *chichagui*
Bactris guineensis
Bactris humilis (see *B. acanthocarpa*)
Bactris infesta (see *B. major* var. *infesta*)
Bactris insignis (see *B. gasipaes*)
Bactris macana
Bactris macroacantha
Bactris major
Bactris major var. *infesta*
Bactris major var. *major* (see *B. major*)
Bactris major var. *megalocarpa*
Bactris major var. *socialis*
Bactris maraja var. *chaetospatha*
Bactris maraja var. *juruensis*
Bactris maraja var. *maraja*
Bactris megalocarpa (see *B. major* var. *megalocarpa*)
Bactris mexicana
Bactris minor (see *B. guineensis*)
Bactris monticola (see *B. maraja*)
Bactris penicillata (see *B. maraja* var. *juruensis*)
Bactris piranga (see *B. maraja* var. *juruensis*)
Bactris praemorsa (see *Aiphanes aculeata*)
Bactris riparia
Bactris schultesii
Bactris setosa
Bactris simplicifrons
Bactris shaerocarpa (see *B. tomentosa* var. *shaerocarpa*)

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Bactris speciosa (see *B. gasipaes*)
Bactris sociales (see *B. major* var. *socialis*)
Bactris subglobosa (see *B. major*)
Bactris tomentosa var. *shaerocarpa*
Bactris tomentosa var. *tomentosa*
Bagassa guianensis
Bakeridesia esculenta
Bakeriella dulcifica (see *Synsepalum dulcificum*)
Balsamorhiza deltoidea
Balsamorhiza hookeri
Balsamorhiza sagittata
Bambusa arundinaceae (see *B. vulgaris*)
Bambusa aspera (see *Dendrocalamus asper*)
Bambusa gigantea (see *Dendrocalamus giganteus*)
Bambusa pubescens (see *Phyllostachys edulis*)
Bambusa tuldoides (under *B. vulgaris*)
Bambusa vulgaris
Banisteria crotonifolia (see *Banisteriopsis malifolia*)
Banisteria lupuloides (see *Gouania lupuloides*)
Banisteriopsis malifolia
Barbarea praecox (see *B. verna*)
Barbarea verna
Barbarea vulgaris
Barnadesia macrocephala
Basanacantha armata (see *Randia armata*)
Basella alba
Basella crodifolia (see *B. alba*)
Basella rubra (see *B. alba*)
Basella tuberosa (see *Ullucus tuberosus* subsp. *tuberosus*)
Batis maritima
Batocarpus amazonicus
Batocarpus orinocensis
Bauhinia dipetala
Bauhinia esculenta (see *Tylosema esculentum*)
Bauhinia purpurea
Bauhinia variegata
Beautempsia avicenniifolia
Begonia barkeri
Begonia franconis
Begonia fusca
Begonia gracilis
Begonia heracleifolia
Begonia incarnata
Begonia manicata
Begonia nelumbiifolia
Begonia nelumbonifolia (see *B. nelumbiifolia*)
Begonia sp.

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Beilschmiedia anay
Beilschmiedia brasiliensis (see *Anaueria brasiliensis*)
Bellucia aequiloba
Bellucia arborescens (see *Loreya arborescens*)
Bellucia axinanthera (see *B. pentamera*)
Bellucia brasiliensis (see *B. grossularioides*)
Bellucia costaricensis
Bellucia egensis
Bellucia grossularioides
Bellucia imperialis
Bellucia pentamera
Bellucia spruceana (see *Loreya spruceana*)
Beloperone californica (see *Justicia californica*)
Benincasa cerifera (see *B. hispida*)
Benincasa hispida
Benzoin aestivale (see *Lindera benzoin*)
Berberis aquifolium
Berberis aquifolium var. *repens* (see *B. repens*)
Berberis buxifolia (see *B. microphylla*)
Berberis canadensis
Berberis darwinii
Berberis haematocarpa
Berberis microphylla
Berberis nervosa
Berberis pinnata
Berberis repens
Berberis swaseyi
Berberis trifoliata
Berberis vulgaris
Bergera koenigii (see *Murraya koenigii*)
Berlandiera lyrata
Bermudiana bulbosa (see *Eleutherine bulbosa*)
Bertholletia excelsa
Bertholletia nobilis (see *B. excelsa*)
Besleria violacea (see *Schlegelia violacea*)
Beta vulgaris subsp. *cicla*
Beta vulgaris var. *conditiva* (see *B. vulgaris* subsp. *vulgaris*)
Beta vulgaris var. *esculenta* (see *B. vulgaris* subsp. *vulgaris*)
Beta vulgaris subsp. *maritima*
Beta vulgaris subsp. *vulgaris*
Betonica officinalis
Betula alba (see *B. pubescens*)
Betula lenta
Betula papyrifera
Betula pendula
Betula pubescens
Bidens bigelovii

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Bidens formosa (see *Cosmos bipinnatus*)
Bidens odorata (see *B. pilosa*)
Bidens pilosa
Bidens squarrosa
Bidens tripartita
Bignonia capreolata
Bignonia hyacinthina
Bignonia hymenaea (see *Mansoa hymenaea*)
Bistorta bistortoides
Bistorta vivipara (see *Persicaria vivipara*)
Bixa orellana
Blakea spp.
Blephilia ciliata
Blephilia hirsuta
Blighia sapida
Blitum bonus-henricus (see *Chenopodium bonus-henricus*)
Blitum capitatum (see *Chenopodium capitatum*)
Blomia prisca
Blutaporon vermiculare
Boerhavia diffusa
Boerhavia erecta
Boerhavia tuberosa (see *Commicarpus tuberosus*)
Bolboschoenus maritimus
Bolboschoenus maritimus subsp. *paludosus* (see *B. maritimus*)
Boldoa fragrans (see *Peumus boldus*)
Bomarea acutifolia
Bomarea edulis
Bomarea glaucescens
Bomarea ovata (see *B. edulis*)
Bomarea salsilla
Bombacopsis glabra (see *Pachira glabra*)
Bombax aquaticum (see *Pachira aquatica*)
Bombax barrigon (see *Pseudobombax septenatum*)
Bombax ellipticum (see *Pseudobombax ellipticum*)
Bombax glabrum (see *Pachira glabra*)
Bombax gracilipes (see *Eriotheca gracilipes*)
Bombax mexicanum (see *Pseudobombax ellipticum*)
Bombax munguba (see *Pseudobombax munguba*)
Bombax pentandrum (see *Ceiba pentandra*)
Bombax spruceanum (see *Pachira insignis*)
Bonafousia longituba (see *Tabernaemontana markgrafiana*)
Bonafousia sananho (see *Tabernaemontana sananho*)
Bonafousia tetrastachya (see *Tabernaemontana siphilitica*)
Bonellia frutescens
Bontia daphnoides
Borago officinales
Borassus aethiopum

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Borassus flabellifer
Bornoa crassispatha (see *Attalea crassispatha*)
Borojoa claviflora (see *Alibertia claviflora*)
Borojoa patinoi
Borojoa sorbilis (see *Alibertia sorbilis*)
Borojoa stipularis (see *Alibertia stipularis*)
Borrichia arborescens
Borzicactus acanthurus (see *Cleistocactus acanthurus*)
Borzicactus eriotrichus (see *Cleistocactus acanthurus*)
Borzicactus sepium (see *Cleistocactus sepium*)
Bouea gandaria (see *B. macrophylla*)
Bouea macrophylla
Bourreria baccata (see *B. succulenta*)
Bourreria formosa (see *B. huanita*)
Bourreria huanita
Bourreria ovata
Bourreria succulenta
Boussingaultia baselloides (see *Anedra baselloides*)
Bouteloua gracilis
Brahea armata
Brahea brandeegei
Brahea dulcis
Brahea edulis
Brahea salvadorensis (see *B. dulcis*)
Brahea serrulata (see *Serenoa repens*)
Brasenia schreberi
Brasiliopuntia brasiliensis
Brassica alba (see *Sinapis alba*)
Brassica arvensis (see *Sinapis arvensis*)
Brassica campestris (see *B. rapa* var. *rapa*)
Brassica campestris var. *rapa* (see *B. rapa* var. *rapa*)
Brassica chinensis
Brassica hirta (see *Sinapis alba*)
Brassica juncea
Brassica kaber (see *Sinapis arvensis*)
Brassica napobrassica (see *B. napus* var. *napobrassica*)
Brassica napus
Brassica napus var. *napobrassica*
Brassica nigra
Brassica oleracea var. *acephala* (see *B. oleracea* var. *viridis*)
Brassica oleracea var. *botrytis*
Brassica oleracea var. *capitata*
Brassica oleracea var. *gemmifera*
Brassica oleracea var. *gongylodes*
Brassica oleracea var. *napobrassica* (see *B. napus* var. *napobrassica*)
Brassica oleracea var. *viridis*

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Brassica pekinensis (see *B. rapa* var. *amplexicaulis*)
Brassica rapa var. *amplexicaulis*
Brassica rapa var. *rapa*
Britoa acida (see *Psidium acutangulum*)
Britoa sellowiana (see *Psidium acutangulum*)
Brodiaea douglasii (see *Triteleia grandiflora*)
Brodiaea pulchella (see *Dichelostemma congestum*)
Bromelia alsodes
Bromelia chrysantha
Bromelia comosa (see *Ananas comosus*)
Bromelia fastuosa (see *B. pinguin*)
Bromelia hemisphaerica
Bromelia hieronymi
Bromelia karatas (see *B. plumeiri*)
Bromelia longifolia (see *Aechmea longifolia*)
Bromelia nidus-puellae
Bromelia pinguin
Bromelia plumieri
Bromelia serra
Bromelia slyvestris (see *B. alsodes*)
Bromelia trianae
Bromus angustatus (see *B. catharticus*)
Bromus anomalus (see *B. porteri*)
Bromus carinatus
Bromus catharticus
Bromus mango
Bromus porteri
Bromus unioloides (see *B. catharticus*)
Brosimum acutifolium
Brosimum alicastrum
Brosimum aubletii (see *B. guianense*)
Brosimum costaricanum
Brosimum discolor (see *B. guianense*)
Brosimum galactodendron (see *B. utile*)
Brosimum gaudichaudii
Brosimum guianense
Brosimum lactescens
Brosimum longifolium (see *B. utile* subsp. *longifolium*)
Brosimum mello-berretoi (see *Naucleopsis oblongifolia*)
Brosimum ovatifolium (see *B. utile* subsp. *ovatifolium*)
Brosimum potabile
Brosimum terrabanum (see *B. alicastrum*)
Brosimum utile
Brosimum utile subsp. *longifolium*
Brosimum utile subsp. *ovatifolium*
Broussonetia xanthoxylon (see *Maclura tinctoria*)
Browningia candelaris

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Bubroma grandiflorum (see *Theobroma grandiflorum*)
Buddleia cordata (see *Buddleja cordata*)
Buddleja cordata
Buddleja humboldtiana (see *B. cordata*)
Bumelia altamiranoi (see *Sideroxylon altamiranoi*)
Bumelia buxifolia (see *Sideroxylon obtusifolium* subsp. *buxifolium*)
Bumelia celastrina (see *Sideroxylon celastrinum*)
Bumelia dulcifica (see *Synsepalum dulcificum*)
Bumelia laetevirens (see *Sideroxylon palmeri*)
Bumelia lanuginosa (see *Sideroxylon lanuginosum*)
Bumelia obtusifolia (see *Sideroxylon obtusifolium*)
Bumelia retusa (see *Sideroxylon americanum*)
Bumelia salicifolia (see *Sideroxylon salicifolium*)
Bumelia sartorum (see *Sideroxylon obtusifolium*)
Bumelia spiniflora (see *Sideroxylon celastrinum*)
Bumelia tenax (see *Sideroxylon tenax*)
Bunchosia argentea
Bunchosia armeniaca
Bunchosia costaricensis (see *B. odorata*)
Bunchosia glandulifera
Bunchosia glandulosa
Bunchosia guadalajarensis (see *Malpighia mexicana* subsp. *guadalajarensis*)
Bunchosia lanceolata (see *B. lindeniana*)
Bunchosia lindeniana
Bunchosia odorata
Bunchosia pilocarpa (see *B. armeniaca*)
Bursera hindsiana
Bursera leptophloeos (see *Commiphora leptophloeos*)
Bursera simaruba
Butia capitata
Butia capitata subsp. *yatay* (see *B. yatay*)
Butia eriospatha
Butia purpurascens
Butia yatay
Byrsonima aerugo
Byrsonima amazonica (see *B. densa*)
Byrsonima brasiliensis (see *B. sericea*)
Byrsonima chrysophylla (see also *B. sericea*)
Byrsonima cinerea (see *B. crassifolia*)
Byrsonima coriacea (see *B. crassifolia*)
Byrsonima coriacea var. *spicata* (see *B. spicata*)
Byrsonima cotinifolia (see *B. crassifolia*)
Byrsonima crassifolia
Byrsonima crispa
Byrsonima densa
Byrsonima ferruginea (see *B. crassifolia*)

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Byrsonima intermedia
Byrsonima japurensis
Byrsonima laevigata
Byrsonima lancifolia
Byrsonima lucida
Byrsonima lucidula (see *B. densa*)
Byrsonima nitida (see *Bunchosia armeniaca*)
Byrsonima peruviana (see *B. chyrsophylla*)
Byrsonima peruviana var. *eglandulosa* (see *B. chyrsophylla*)
Byrsonima sericea
Byrsonima spicata
Byrsonima stipulacea
Byrsonima verbascifolia
Byttneria aculeata
Byttneria carthagenensis (see *B. aculeata*)
Cabralea canjerana
Cabralea oblongifoliola (see *C. canjerana*)
Cacalia atriplicifolia (see *Arnoglossum atriplicifolium*)
Cacara erosa (see *Pachyrhizus erosus*)
Cacara tuberosa (see *Pachyrhizus tuberosus*)
Cactus bleo (see *Pereskia grandifolia*)
Cactus bonplandii (see *Opuntia bonplandii*)
Cactus chiloensis (see *Echinopsis chiloensis*)
Cactus ficus-indica (see *Opuntia ficus-indica*)
Cactus grandiflorus (see *Selenicereus grandiflorus*)
Cactus indicus (see *Opuntia monacantha*)
Cactus laetus Kunth (see *Armatocereus laetus*)
Cactus monacanthos (see *Opuntia monacantha*)
Cactus pereskia (see *Pereskia aculeata*)
Caesalpinia bonduc
Caesalpinia gilliesii
Caesalpinia pulcherrima
Caesalpinia spinosa
Cajanus bicolor (see *C. cajan*)
Cajanus cajan (see also *C. cajan*)
Cajanus cajan var. *bicolor* (see *C. cajan*)
Cajanus flavus (see *C. cajan*)
Cajanus indicus (see *C. cajan*)
Cakile edentula
Cakile lanceolata
Cakile maritima
Caladium bicolor
Caladium colocasia (see *Colocasia esculenta*)
Caladium esculentum (see *Colocasia esculenta*)
Caladium lindenii
Caladium schomburgkii
Caladium sororium (see *C. bicolor*)

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Caladium striatipes (see *Xanthosoma riedelianum*)
Calamintha macrostema (see *Clinopodium macrostemum*)
Calandrinia ciliata
Calandrinia menziesii (see *C. ciliata*)
Calandrinia micrantha (see *C. ciliata*)
Calathea allouia
Calathea lutea
Calathea macrochlamys (see *Stromanthe macrochlamys*)
Calathea macrosepala (see *C. allouia*)
Calathea violacea (see *C. allouia*)
Calendula officinalis
Calla aethiopica (see *Zantedeschia aethiopica*)
Calla palustris
Calliandra saman (see *Albizia saman*)
Callicarpa americana
Callicarpa japónica
Callirhoe digitata
Callirhoe involucrata
Calocarpum mammosum (see *Pouteria sapota*)
Calocarpum sapota (see *Pouteria sapota*)
Calocarpum viride (see *Pouteria viridis*)
Calochortus aureus
Calochortus elegans
Calochortus flexuosus
Calochortus gunnisonii
Calochortus macrocarpus
Calochortus nutallii
Calochortus pulchellus
Calonyction aculeatum (see *Ipomoea alba*)
Calonyction album (see *Ipomoea alba*)
Calophyllum antillanum (see *C. brasiliense*)
Calophyllum brasiliense
Calophyllum brasiliense var. *antilliense* (see *C. brasiliense*)
Calophyllum calaba (see *C. brasiliense*)
Calophyllum edule (see *Garcinia intermedia*)
Calophyllum inophyllum
Calopogonium caeruleum
Caltha leptosepala
Caltha palustris
Calycanthus floridus
Calycanthus occidentalis
Calycolpus moritzianus
Calypso borealis (see *C. bulbosa*)
Calypso bulbosa
Calyptranthes aromatica
Calyptranthes grandifolia
Calyptranthes obscura (see *Neomitranthes obscura*)

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Calyptranthes pallens
Calyptranthes plicata
Calyptranthes schiedeana
Calyptranthes zuzygium
Calyptronoma dulcis (see *C. plumeriana*)
Calyptronoma plumeriana
Calyptropsidium sartorianum (see *Psidium sartorianum*)
Calystegia sepium
Camassia esculenta (see *C. quamash*)
Camassia hyacinthina (see *C. scilloides*)
Camassia leichtlinii
Camassia quamash
Camassia scilloides
Camellia japonica
Camellia sinensis
Camellia thea (see *C. sinensis*)
Campanula rapunculoides
Campe verna (see *Barbarea verna*)
Campnosperma panamense
Campomanesia adamantium
Campomanesia aromatica
Campomanesia cerulea (see *C. adamantium*)
Campomanesia cornifolia (see *C. lineatifolia*)
Campomanesia crenata (see *C. xanthocarpa* var. *xanthocarpa*)
Campomanesia guaviroba (under *C. aromatica*)
Campomanesia laurifolia
Campomanesia lineatifolia
Campomanesia obscura (see *C. adamantium*)
Campomanesia phaea
Campomanesia xanthocarpa
Campomanesia xanthocarpa var. *xanthocarpa*
Campsiandra angustifolia
Campsiandra comosa
Campsiandra comosa var. *laurifolia* (under *C. comosa*)
Campsiandra implexicaulis
Campsiandra laurifolia (see *C. comosa* var. *laurifolia*)
Canarium commune (see *C. indicum*)
Canarium indicum
Canarium ovatum
Canavalia ensiformis
Canavalia gladiata
Canavalia ladiata (see *C. ensiformis*)
Canavalia maritima (see *C. rosea*)
Canavalia rosea
Canavalia villosa
Canella alba (see *C. winterana*)
Canella winterana

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Canna coccinea (see *C. indica*)
Canna edulis (see *C. indica*)
Canna flaccida
Canna glauca
Canna indica
Canna lutea (see *C. indica*)
Canna paniculata (under *C. indica*)
Capparidastrum petiolare
Cannabis indica (see *C. sativa*)
Cannabis sativa
Cannabis sativa subsp. *indica* (see *C. sativa*)
Capparis avicennifolia (see *Beautempsia avicenniifolia*)
Capparis petiolaris (see *Capparidastrum petiolare*)
Capparis Prisca (see *Capparidastrum petiolare*)
Capparis spinosa
Capirona decordicans
Capraria biflora
Capsella bursa-pastoris
Capsicum annuum var. *annuum*
Capsicum annuum var. *aviculare*
Capsicum annuum var. *conicum*
Capsicum annuum var. *conoide*
Capsicum annuum var. *conoide* (see *C.a.* var. *conicum*)
Capsicum annuum var. *frutescens*
Capsicum annuum var. *glabriusculum* (see *C.a.* var. *aviculare*)
Capsicum annuum var. *grossum* (see *C.a.* var. *annuum*)
Capsicum annuum var. *minimum* (see *C.a.* var. *aviculare*)
Capsicum baccatum
Capsicum baccatum var. *pendulum* (under *C. baccatum*)
Capsicum baccatum var. *praetermissum*
Capsicum cardenasii
Capsicum chacoense
Capsicum chinense
Capsicum conicum (see *C. annuum* var. *conicum*)
Capsicum eximium
Capsicum frutescens (see *C. annuum* var. *frutescens*)
Capsicum frutescens var. *frutescens* (see *C. annuum* var. *aviculare*)
Capsicum galapagoense
Capsicum grossum (see *C. annuum* var. *annuum*)
Capsicum hispidum var. *glabriusculum* (see *C. annuum* var. *aviculare*)
Capsicum indicum var. *aviculare* (see *C. annuum* var. *aviculare*)
Capsicum minimum (see *C. annuum* var. *aviculare*)
Capsicum pendulum (see *C. baccatum* var. *pendulum*)
Capsicum praetermissum (see *C. baccatum* var. *praetermissum*)
Capsicum pubescens
Cardamindum majus (see *Tropaeolum majus*)

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Cardamindum minus (see *Tropaeolum minus*)
Cardamine bonariensis
Cardamine concatenata (under *C. diphylla*)
Cardamine diphylla
Cardamine hirsuta
Cardamine nasturtioides (see *C. bonariensis*)
Cardamine oligosperma
Cardamine pensylvanica
Cardamine pratensis
Carduus edulis (see *Cirsium edule*)
Carduus nutans
Carica boissieri (see *Vasconcellea cauliflora*)
Carica candamarcensis (see *Vasconcellea cundinamarcensis*)
Carica candicans (see *Vasconcellea candicans*)
Carica cauliflora (see *Vasconcellea cauliflora*)
Carica cestriflora (see *Vasconcellea cundinamarcensis*)
Carica chilensis (see *Vasconcellea chilensis*)
Carica chiriquensis (see *Vasconcellea cundinamarcensis*)
Carica chrysopetala (see *Vasconcellea x heilbornii* var. *chrysopetala*)
Carica chrysophylla (see *Vasconcellea x heilbornii*)
Carica crassipetala (see *Vasconcellea crassipetala*)
Carica cundinamarcensis (see *Vasconcellea cundinamarcensis*)
Carica digitata (see *Jacaratia digitata*)
Carica erythrocarpa (see *Vasconcellea monoica*)
Carica fructifragrans (see *Vasconcellea x heilbornii* var. *fructigragrans*)
Carica goudotiana (see *Vasconcellea goudotiana*)
Carica gracilis (see *Vasconcellea goudotiana*)
Carica leptantha (see *Vasconcellea parviflora*)
Carica manihot (see *Vasconcellea microcarpa*)
Carica mexicana (see *Jacaratia mexicana*)
Carica microcarpa (see *Vasconcellea microcarpa*)
Carica microcarpa subsp. *microcarpa* (see *Vasconcellea microcarpa*)
Carica microcarpa subsp. *heterophylla* (see *Vasconcellea microcarpa*)
Carica monoica (see *Vasconcellea monoica*)
Carica palandensis (see *Vasconcellea palandensis*)
Carica papaya
Carica paniculata (see *Vasconcellea parviflora*)
Carica parviflora (see *Vasconcellea parviflora*)
Carica pentagona (see *C. x heilbornii*)
Carica peltata (see *C. papaya*)
Carica pentagona (see *Vasconcellea x heilbornii*)
Carica pubescens (see *Vasconcellea cundinamarcensis*)
Carica quercifolia (see *Vasconcellea quercifolia*)
Carica spinosa (see *Jacaratia spinosa*)

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Carica stipulata (see *Vasconcellea stipulata*)
Carica weberbaueri (see *Vasconcellea weberbaueri*)
Carica x heilbornii (see *Vasconcellea x heilbornii*)
Carica x heilbornii nm. *chrysopetala* (see *Vasconcellea x heilbornii* var. *chrysopetala*)
Carica x heilbornii nm. *fructifragrans* (see *Vasconcellea x heilbornii* var. *fructigragrans*)
Cariniana pyriformis
Cariniana rubra
Carissa carandas
Carissa grandiflora (see *C. macrocarpa*)
Carissa macrocarpa
Carludovica palmata
Carnegiea gigantea
Carpinus americana (see *C. caroliniana*)
Carpinus caroliniana
Carpobrotus aequilateralis (see *C. chilensis*)
Carpobrotus aequilaterus (see *C. chilensis*)
Carpobrotus chilensis
Carpobrotus deliciosus
Carpobrotus dulcis (see *C. edulis*)
Carpobrotus edulis
Carpobrotus muirii (under *C. edulis*)
Carpotroche brasiliensis
Carpotroche longifolia
Carthamus tinctorius
Carum carvi
Carum gairdneri (see *Perideridia gairdneri*)
Carum montanum (see *Perideridia gairdneri*)
Carya alba (see *C. tomentosa*)
Carya aquatic
Carya borealis (see *C. ovata*)
Carya buckleyi (see *C. texana*)
Carya carolinae-septentrionalis (see *C. ovata* var. *australis*)
Carya cordiformis
Carya floridana
Carya glabra
Carya illinoinensis
Carya laciniosa
Carya mexicana (see *C. ovata* var. *mexicana*)
Carya myristiciformis
Carya oliviformis (see *C. illinoinensis*)
Carya ovalis (see *C. glabra*)
Carya ovata
Carya ovata var. *australis* (under *C. ovata*)
Carya ovata var. *mexicana* (under *C. ovata*)
Carya pallida

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Carya texana
Carya tomentosa
Caryocar amygdaliferum
Caryocar brasiliense (under *C. villosum*)
Caryocar butyrosum (see *C. villosum*)
Caryocar coriaceum
Caryocar cuneatum
Caryocar glabrum
Caryocar microcarpum
Caryocar nuciferum
Caryocar tomentosusm (see *C. nuciferum*)
Caryocar villosum
Caryodendron amazonicum
Caryodendron orinocense
Caryophyllus aromaticus (see *Syzygium aromaticum*)
Caryota urens
Casasia clusiifolia
Casearia combaymensis
Casearia corymbosa
Casearia decandra
Casearia fasciculate
Casearia nitida (see *C. decandra* and *C. corymbosa*)
Casearia pringlei (see *C. corymbosa*)
Casearia parviflora (see *C. decandra*)
Casearia prunifolia
Casimirella ampla
Casimirella rupestris
Casimiroa edulis
Casimiroa sapota
Casimiroa tetrameria
Cassia alata (see *Senna alata*)
Cassia bicapsularis (see *Senna bicapsularis*)
Cassia floribunda (see *Senna x floribunda*)
Cassia fructicosa (see *Senna fructicosa*)
Cassia grandis
Cassia marilandica (see *Senna marilandica*)
Cassia laevigata (see *Senna septentrionalis*)
Cassia leiandra
Cassia obtusifolia (see *Senna obtusifolia*)
Cassia occidentalis (see *Senna occidentalis*)
Cassia ornithopoides (see *Senna uniflora*)
Cassia pendula (see *Senna pendula*)
Cassia sericea (see *Senna uniflora*)
Cassia tomentosa (see *Senna hirsuta*)
Cassia tora (see *Senna obtusifolia*)
Cassia uniflora (see *Senna uniflora*)
Castalia ampla (see *Nymphaea ampla*)

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Castalia odorata (see *Mymphaea odorata* subsp. *Odorata*)
Castanea alnifolia (see *C. pumila*)
Castanea dentata
Castanea mollissima
Castanea pumila
Castanea pumila var. *pumila* (see *C. pumila*)
Castanea sativa
Castanopsis chrysophylla (see *Chrysolepis chrysophylla*)
Castilla ulei
Castilleja linariaefolia (see *C. linariifolia*)
Castilleja linariifolia
Catesbaea spinosa
Catharanthus roseus
Caulanthus glaucus
Cavanillesia hylogeiton
Cavanillesia platanifolia
Cavanillesia umbellata
Cavendishia adenophora
Cavendishia bracteata
Cavendishia caulialata (see *Thibaudia caulialata*)
Cavendishia cordifolia (see *C. bracteata*)
Cavendishia divaricata
Cavendishia dulcis
Cavendishia gilgiana (see *C. tarapotana* var. *gilgiana*)
Cavendishia nitida (see *Macleania rupestris*)
Cavendishia pubescens
Cavendishia tarapotana var. *gilgiana*
Cayaponia ruizii
Ceanothus americanus
Ceanothus cuneatus
Ceanothus fendleri
Ceanothus herbaceous
Ceanothus ovatus (see *C. herbaceous*)
Ceanothus reclinatus (see *Colubrina elliptica*)
Ceanothus sanguineus
Ceanothus velutinus
Cecropia obtusifolia
Cecropia palmata
Cecropia peltata
Cecropia sciadophylla
Cedronella mexicana (see *Agastache mexicana*)
Cedronella mexicana var. *cana* (see *Agastache cana*)
Ceiba aesculifolia
Ceiba occidentalis (see *C. pentandra*)
Ceiba pentandra
Ceiba schottii
Celastrus scandens

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Celosia argentea
Celtis berlandieri (see *C. laevigata*)
Celtis boliviensis (see *C. iguanaea*)
Celtis brasiliensis (see *C. iguanaea*)
Celtis douglasii (see *C. laevigata* var. *reticulata*)
Celtis ehrenbergiana (see *C. iguanaea*)
Celtis glycycarpa (see *C. iguanaea*)
Celtis iguanaea
Celtis laevigata
Celtis laevigata var. *reticulata*
Celtis morifolia (see *C. iguanaea*)
Celtis occidentalis
Celtis pallida
Celtis pubescens (see *C. iguanaea*)
Celtis reticulata (see *C. laevigata* var. *reticulata*)
Celtis sellowiana (see *C. iguanaea*)
Celtis spinosa (see *C. iguanaea*)
Celtis spinosa var. *pallida* (see *C. pallida*)
Celtis tala var. *pallida* (*C. pallida*)
Celtis triflora (see *C. iguanaea*)
Centella asiatica
Centropogon cornutus
Cephalocereus russelianus (see *Subpilocereus russelianus*)
Cerastium semidecandrum
Cerasus tomentosa (see *Prunus tomentosa*)
Ceratonia siliqua
Ceratopteris thalictroides
Cercidium floridum (see *C. floridum* subsp. *floridum*)
Cercidium floridum subsp. *floridum*
Cercidium microphyllum
Cercidium torreyanum (see *C. floridum* subsp. *floridum*)
Cercis canadensis
Cercis canadensis var. *mexicana* (under *C. canadensis*)
Cercis mexicana (see *C. canadensis* var. *mexicana*)
Cercis occidentalis (see *C. canadensis*)
Cerdana alliodora (see *Cordia alliodora*)
Cereus chacoanus (see *Stetsonia coryne*)
Cereus chiloensis (see *Echinopsis chiloensis*)
Cereus chrysostele (see *Pilosocereus chrysostele*)
Cereus cochal (see *Myrtillocactus cochal*)
Cereus columna-trajani
Cereus coryne (see *Stetsonia coryne*)
Cereus costaricensis (see *Hylocereus costaricensis*)
Cereus eriophorus var. *fragrans* (see *Harrisia fragrans*)
Cereus fricii (see *Subpilocereus russelianus*)
Cereus geometrizans (see *Myrtillocactus geometrizans*)
Cereus giganteus (see *Carnegiea gigantea*)

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Cereus grandiflorus (see *Selenicereus grandiflorus*)
Cereus guelichii (see *H. balansae*)
Cereus gummosus (see *Stenocereus gummosus*)
Cereus hexagonus
Cereus jamacaru
Cereus laetus (see *Armatocereus laetus*)
Cereus margaritensis (see *C. repandus*)
Cereus marginatus (see *Marginatocereus marginatus*)
Cereus megalanthus (see *Hylocereus megalanthus*)
Cereus ocamponis (see *Hylocereus ocamponis*)
Cereus pernambucensis
Cereus peruvianus (see *C. repandus*)
Cereus phatnospermus
Cereus pringlei (see *Pachycereus pringlei*)
Cereus quisco (see *Echinopsis chiloensis*)
Cereus repandus
Cereus spinulosus (see *Selenicereus spinulosus*)
Cereus trigonus var. *guatemalensis* (see *Hylocereus undatus*)
Cereus undatus (see *Hylocereus undatus*)
Cereus variabilis (see *C. pernambucensis*)
Ceroxylon amazonicum
Ceroxylon echinulatum
Cestrum nocturnum
Chaenomeles speciosa
Chaerophyllum bulbosum
Chaetoptelea mexicana (see *Ulmus mexicana*)
Chaetospermum glutinosum (see *Swinglea glutinosa*)
Chalybea ecuadorensis
Chamaedorea costaricana
Chamaedorea elegans
Chamaedorea graminifolia (under *C. elegans*)
Chamaedorea pacaya (see *C. pinnatifrons*)
Chamaedorea pinnatifrons (under *C. elegans*)
Chamaedorea sartorii (under *C. elegans*)
Chamaedorea seifrizii (under *C. elegans*)
Chamaedorea tepejilote
Chamaedorea wendlandiana (see *C. tepejilote*)
Chamaemelum nobile
Chamaenerion angustifolium (see *Epilobium angustifolium*)
Chamaenerion latifolium (see *Epilobium latifolium*)
Chamaerops humilis
Chamaesaracha coronopus
Chamaesaracha viscosa (under *Jaltomata procumbens*)
Chamissoa altissima
Chamomilla recutita
Chaunochiton loranthoides
Chayota edulis (see *Sechium edule*)

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Cheiloclinium cognatum
Cheilocostus speciosus
Chelyocarpus chuco
Chelyocarpus ulei
Chemerion latifolium (see *Epilobium latifolium*)
Chenopodiastrum murale (see *Chenopodium murale*)
Chenopodium album
Chenopodium ambrosioides (see *Dysphania ambrosioides*)
Chenopodium anthelminticum (see *Dysphania ambrosioides*)
Chenopodium berlandieri
Chenopodium berlandieri subsp. *nuttalliae*
Chenopodium bonus-henricus
Chenopodium botrys
Chenopodium canihua (see *C. pallidicaule*)
Chenopodium capitatum
Chenopodium carnosulum
Chenopodium caudatum (see *Amaranthus viridis*)
Chenopodium fremontii
Chenopodium incanum
Chenopodium gigantospermum (see *C. simplex*)
Chenopodium hircinum
Chenopodium leptophyllum
Chenopodium murale
Chenopodium nuttalliae (see *C. berlandieri* subsp. *nuttalliae*)
Chenopodium pallidicaule
Chenopodium petiolare
Chenopodium quinoa
Chenopodium quinoa var. *melanospermum*
Chenopodium simplex
Chenopodium urbicum
Chevaliera rubiginosa (see *Aechmea rubiginosa*)
Chimaphila maculata
Chimaphila umbellata
Chiococca alba
Chiococca racemosa (see *C. alba*)
Chiogenes hispidula (see *Gaultheria hispidula*)
Chionanthus virginicus
Chlorogalum pomeridianum
Chlorogalum purpureum
Chloroleucon ebano (see *Ebenopsis ebano*)
Chlorophora tinctoria (see *Maclura tinctoria*)
Chondrodendron platyphyllum
Chondrodendron tomentosum
Chondrosium gracile (see *Bouteloua gracilis*)
Chromolaena collina
Chrysallidosperma smithii (see *Syagrus smithii*)
Chrysanthemum integrifolium (see *Hulteniella integrifolia*)

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Chrysanthemum coronarium (see *Glebionis coronaria*)
Crysanthemum leucanthemum (see *Leucanthemum vulgare*)
Chrysanthemum segetum (see *Glebionis segetum*)
Chrysobalanus icaco
Chrysolepis chrysophylla
Chrysolepis sempervirens
Chrysophyllum argenteum subsp. *argenteum*
Chrysophyllum argenteum subsp. *auratum*
Chrysophyllum argenteum subsp. *ferrugineum*
Chrysophyllum argenteum subsp. *panamense*
Chrysophyllum auratum (see *C. argenteum* subsp. *auratum*)
Chrysophyllum bicolor (see *C. cainito*)
Chrysophyllum bombycinum
Chrysophyllum buranhem (see *Pradosia lactescens*)
Chrysophyllum cainito
Chrysophyllum cainito var. *microphyllum* (see *C. oliviforme*)
Chrysophyllum cuneifolium
Chrysophyllum excelsum (see *C. venezuelanense*)
Chrysophyllum eximium
Chrysophyllum ferrugineum (see *C. argenteum* subsp. *ferrugineum*)
Chrysophyllum glabrum (see *C. argenteum* subsp. *argenteum*)
Chrysophyllum gonocarpum
Chrysophyllum guianensis (see *Ecclinusa guianensis*)
Chrysophyllum lucentifolium subsp. *pachycarpum*
Chrysophyllum lucumifolium (see *C. gonocarpum*)
Chrysophyllum macoucou
Chrysophyllum manaosense
Chrysophyllum mexicanum
Chrysophyllum microcarpum (see *C. argenteum* subsp. *argenteum*)
Chrysophyllum monopyrenum (see *C. cainito*)
Chrysophyllum monopyrenum var. *microphyllum* (see *C. oliviforme*)
Chrysophyllum nanaosense (see *C. manaosense*)
Chrysophyllum oliviforme
Chrysophyllum oliviforme subsp. *oliviforme* (see *C. oliviforme*)
Chrysophyllum oppositum (see *Pouteria opposita*)
Chrysophyllum pavonii (see *C. argenteum* subsp. *ferrugineum*)
Chrysophyllum peruvianum
Chrysophyllum pomiferum
Chrysophyllum prieurii
Chrysophyllum revolutum
Chrysophyllum rufocupreum (see *C. eximium*)
Chrysophyllum sanguinolentum subsp. *balata*
Chrysophyllum sanguinolentum subsp. *sanguinolentum*
Chrysophyllum sanguinolentum subsp. *spurium*
Chrysophyllum scalare
Chrysophyllum sericeum (see *C. argenteum* subsp. *auratum*)
Chrysophyllum soboliferum (see *Pradosia brevipes*)

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Chrysophyllum sparsiflorum
Chrysophyllum venezuelanense
Chrysothamnus confinis (see *C. viscidiflorus*)
Chrysothamnus nauseosus
Chrysothamnus viscidiflorus
Chuquiraga parviflora
Cicca acida (see *Phyllanthus acidus*)
Cicca disticha (see *Phyllanthus acidus*)
Cicer arietinum
Cichorium endivia
Cichorium intybus
Cinchona calisaya
Cinchona cordifolia (see *C. pubescens*)
Cinchona ledgeriana (under *C. calisaya*)
Cinchona officinalis (under *C. calisaya*)
Cinchona pubescens (under *C. calisaya*)
Cinchona succirubra (see *C. pubescens*)
Cinnamomum verum
Cinnamomum zeylanicum (see *C. verum*)
Cirsium drummondii
Cirsium edule
Cirsium horridulum
Cirsium ochrocentrum
Cirsium pallidum (see *C. parryi*)
Cirsium parryi
Cirsium texanum
Cirsium undulatum
Cirsium vulgare
Cissampelos pareira
Cissus biformifolia
Cissus erosa (see *C. biformifolia*)
Cissus gongylodes
Cissus sicyoides (see *C. verticillata*)
Cissus verticillata
Citharexylum fruticosum
Citrofortunella x spp. (see *Citrus reticulata* x *C. japonica*)
Citrofortunella floridana (see *Citrus x floridana*)
Citrofortunella swinglei (see *Citrus x floridana*)
Citrullus lanatus
Citrullus lanatus var. *lanatus* (see *C. lanatus*)
Citrullus vulgaris (see *C. lanatus*)
Citrus aurantiifolia
Citrus aurantium
**Citrus aurantium* var. *bergamia*
**Citrus aurantium* var. *brasiliensis*
Citrus bergamia (see *C. aurantium* var. *bergamia*)
Citrus decumana (see *C. maxima*)

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Citrus x floridana
Citrus grandis (see *C. maxima*)
Citrus japonica
Citrus limetta (see *C. medica*)
Citrus limon
Citrus maxima
Citrus medica
Citrus nobilis var. *deliciosa* (see *C. reticulata* var. *deliciosa*)
Citrus paradisi
Citrus reticulata
Citrus reticulata x C. japonica (under *C. reticulata*)
Citrus reticulata x C. sinensis (under *C. reticulata*)
Citrus sinensis
Citrus sinensis x C. paradisi (under *C. sinensis*)
Citrus trifoliata
Cladium jamaicense
Cladium mariscus (see *C. jamaicense*)
Cladium mariscus subsp. *jamaicense* (see *C. jamaicense*)
Clarisia ilicifolia
Clarisia strepitans (see *C. ilicifolia*)
Clausena lansium
Clavija euerganea
Clavija harlingii
Clavija imatacae (see *C. lancifolia*)
Clavija lancifolia
Clavija tarapotana
Clavija weberbaueri
Claytonia acutifolia
Claytonia caroliniana
Claytonia lanceolata
Claytonia megarhiza
Claytonia perfoliata
Claytonia perfoliata var. *perfoliata* (see *C. perfoliata*)
Claytonia sibirica
Claytonia tuberose
Claytonia umbellata
Claytonia virginica
Cleistocactus acanthurus
Cleistocactus baumannii
Cleistocactus sepium
Cleistocactus smaragdiflorus
Cleome gynandra
Cleome integrifolia (see *C. serrulata*)
Cleome isomeris (see *Peritoma arborea*)
Cleome lutea
Cleome serrulata
Cleome speciosa (see *Cleoserrata speciosa*)

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Cleome viscosa
Clerodendron ligustrinum (see *Volkameria ligustrina*)
Clerodendrum ligustrinum (see *Volkameria ligustrina*)
Clerodendrum mexicanum (see *Volkameria ligustrina*)
Clethra occidentalis
Clethra tinifolia (see *C. occidentalis*)
Cleyera panamensis (see *C. theaeoides*)
Cleyera theaeoides
Cleyera theoides (see *C. theaeoides*)
Clidemia chinantlana (see *Miconia chinantlana*)
Clidemia deppeana (see *C. petiolaris*)
Clidemia heterophylla
Clidemia hirta
Clidemia naudiniana (see *C. petiolaris*)
Clidemia petiolaris
Clinopodium bolivianum
Clinopodium gilliesii
Clinopodium laevigatum (see *C. macrostemum*)
Clinopodium macrostemum
Clinopodium montanum (see *Satureja montana*)
Clinopodium vimineum
Clinopodium vulgare
Clintonia borealis
Clintonia umbellata (under *C. borealis*)
Clitoria ternatea
Clusia sp.
Cnidoscolus aconitifolius
Cnidoscolus chaya (see *C. aconitifolius*)
Cnidoscolus chayamansa (see *C. aconitifolius*)
Cnidoscolus maculatus
Cnidoscolus marcgravii (see *C. urens*)
Cnidoscolus multilobus
Cnidoscolus palmeri
Cnidoscolus phyllacanthus (see *C. quercifolius*)
Cnidoscolus quercifolius
Cnidoscolus texanus
Cnidoscolus urens
Coccinia cordifolia (see *C. grandis*)
Coccinia grandis
Coccinia indica (see *C. grandis*)
Coccocypselum aureum
Coccoloba barbeyana (see *C. densifrons*)
Coccoloba caracasana
Coccoloba densifrons
Coccoloba diversifolia
Coccoloba floridana (see *C. diversifolia*)
Coccoloba marginata

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Coccoloba obovata
Coccoloba pichuna (see *C. densifrons*)
Coccoloba plumieri
Coccoloba uvifera
Coccoloba venosa
Coccothrinax argentata
Cocculus spp.
Cochlearia armoracia (see *Armoracia rusticana*)
Cochlearia wasabi (see *Eutrema japonicum*)
Cocos aculeata (see *Acrocomia aculeata*)
Cocos australis (see *Syagrus romanzoffiana* and *Butia capitata*)
Cocos botryophora (see *Syagrus botryophora*)
Cocos campestris (see *Syagrus flexuosa*)
Cocos capitata (see *Butia capitata*)
Cocos chilensis (see *Jubaea chilensis*)
Cocos coronata (see *Syagrus coronata*)
Cocos crassispatha (see *Attalea crassispatha*)
Cocos eriospatha (see *Butia eriospatha*)
Cocos flexuosa (see *Syagrus flexuosa*)
Cocos flexuosa var. *cataphracta* (see *Syagrus flexuosa*)
Cocos flexuosa var. *densiflora* (see *Syagrus flexuosa*)
Cocos nucifera
Cocos odorata (see *Butia capitata*)
Cocos petraea (see *Syagrus petraea*)
Cocos plumosa (see *Syagrus romanzoffiana*)
Cocos pulposa (see *Butia capitata*)
Cocos schizophylla (see *Syagrus schizophylla*)
Cocos urbaniana (see *Syagrus flexuosa*)
Cocos vagans (see *Syagrus vagans*)
Cocos yatay (see *Butia yatay*)
Coelopleurum actaeifolium (see *Angelica lucida*)
Coffea arabica
Coffea canephora
Coffea liberica
Coffea racemosa (see *Rudgea racemosa*)
Coffea robusta (see *C. canephora*)
Cogswellia ambigua (see *Lomatium ambiguum*)
Cogswellia canbyi (see *Lomatium canbyi*)
Cogswellia cous (see *Lomatium cous*)
Cogswellia farinosa (see *Lomatium farinosum*)
Cogswellia foeniculacea (see *Lomatium foeniculaceum*)
Cogswellia macrocarpa (see *Lomatium hallii*)
Cogswellia nudicaulis (see *Lomatium nudicaule*)
Cogswellia utriculata (see *Lomatium utriculatum*)
Coix lacryma-jobi
Cola acuminata
Cola nitida

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Coleus amboinicus (see *Plectranthus amboinicus*)
Coleus aromaticus (see *Plectranthus amboinicus*)
Coleus blumei (see *Plectranthus scutellarioides*)
Coleus carnosus (see *Plectranthus amboinicus*)
Collinia elegans (see *Chamaedorea elegans*)
Colocasia aethiopica (see *Zantedeschia aethiopica*)
Colocasia antiquorum (see *C. esculenta* var. *antiquorum*)
Colocasia esculenta
Colocasia esculenta var. *antiquorum* (see *C. esculenta*)
Colocasia esculenta var. *esculenta* (see *C. esculenta*)
Colocasia esculenta var. *globulifera* (see *C. esculenta*)
Colubrina arborescens
Colubrina asiatica
Colubrina elliptica
Colubrina ferruginosa (see *C. arborescens*)
Colubrina reclinata (see *C. elliptica*)
Colubrina texensis
Comandra umbellata
Comarostaphylis arbutoides
Comarostaphylis arbutoides subsp. *arbutoides* (see *C. arbutoides*)
Comarostaphylis discolor
Comarostaphylis discolor subsp. *discolor* (see *C. discolor*)
Comarostaphylis longifolia
Comarum palustre
Commelina communis
Commelina diffusa
Commelina erecta
Commelina nudiflora (see *Murdannia nudiflora*)
Commicarpus tuberosus
Commiphora leptophloeos
Compsoneura atopa
Comptonia peregrina
Conanthera bifolia
Conanthera campanulata
Conanthera simsii (see *C. campanulata*)
Condalia hookeri (under *C.* spp.)
Condalia mexicana
Condalia obovata (under *C.* spp.)
Condalia spp.
Conohoria lobolobo (see *Rinorea laevigata*)
Conostegia arborea
Conostegia icosandra (under *C. arborea*)
Conostegia mexicana (see *C. icosandra*)
Conostegia subhirsuta (see *C. icosandra*)
Conostegia xalapensis
Conradina verticillata
Convolvulus reptans (see *Ipomoea aquatica*)

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Convolvulus sepium (see *Calystegia sepium*)
Conyza bonariensis (see *Erigeron bonariensis*)
Conyza canadensis (see *Erigeron canadensis*)
Conyza sagittalis (see *Pluchea sagittalis*)
Copaifera sp.
Copernicia cerifera (see *C. prunifera*)
Copernicia prunifera
Corchorus capsularis
Corchorus olitorius
Corchorus siliquosus
Cordia alba
Cordia alliodora
Cordia boissieri
Cordia calocephala
Cordia collococca
Cordia dentata (see *C. alba*)
Cordia dodecandra
Cordia grandiflora
Cordia lomatoloba
Cordia nodosa
Cordia panamensis
Cordia scabrifolia
Cordia sebestena
Cordia sellowiana
Cordia superba
Cordia tetranda
Cordia toqueve (see *C. panamensis*)
Cordiera concolor
Cordiera elliptica
Cordiera hadrantha
Cordiera humilis
Cordiera macrophylla
Cordiera myrciifolia
Cordiera sessilis
Coreopsis cardaminefolia (see *C. tinctoria*)
Coreopsis tinctoria
Coreopsis tinctoria var. *tinctoria* (see *C. tinctoria*)
Coriandrum sativum
Coriaria ruscifolia
Coridothymus capitatus (see *Thymbra capitata*)
Cornuella venezuelanensis (see *Chrysophyllum venezuelanense*)
Corozo oleifera (see *Elaeis oleifera*)
Cornus canadensis
Corryocactus brevistylus
Corylus americana
Corylus americana var. *indehiscens* (see *C. americana*)
Corylus avellana

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Corylus californica (see *C. cornuta* subsp. *californica*)
Corylus cornuta subsp. *californica*
Corylus cornuta subsp. *cornuta*
Corylus maxima (under *C. avellana*)
Corylus rostrata (see *C. cornuta* subsp. *cornuta*)
Corynabutilon ochsenii
Coryphantha arizonica (see *C. vivipara* var. *arizonica*)
Coryphantha vivipara var. *Arizonica*
Cosmos bipinnatus
Cosmos caudatus
Cosmos parviflorus
Costus amazonicus subsp. *krukovii*
Costus erythrocoryne
Costus pulverulentus
Costus ruber (see *C. pulverulentus*)
Costus scaber
Costus speciosus (see *Cheilocostus speciosus*)
Cotyledon edulis (see *Dudleya edulis*)
Cotyledon lanceolata (see *Dudleya lanceolata*)
Cotyledon pulverulenta (see *Dudleya pulverulenta*)
Couepia amazonica (see *C. subcordata*)
Couepia bracteosa
Couepia chrysocalyx
Couepia dolicopoda
Couepia edulis
Couepia guianensis
Couepia longipendula
Couepia paraensis
Couepia polyandra
Couepia rufa
Couepia subcordata
Couma dulcis (see *C. utilis*)
Couma guatemalensis (see *C. macrocarpa*)
Couma guianensis
Couma macrocarpa
Couma rigida
Couma utilis
Coumarouna alata (see *Dipteryx alata*)
Coumarouna odorata (see *Dipteryx odorata*)
Coumarouna oleifera (see *Dipteryx oleifera*)
Coumarouna punctata (see *Dipteryx punctata*)
Coumarouna rosea (see *Dipteryx rosea*)
Couratari guianensis
Couroupita guianensis
Couroupita guianensis subsp. *surinamensis* (see *C. guianensis*)
Couroupita subsessilis
Couroupita surinamensis (see *C. guianensis*)

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Coursetia glandulosa
Coussarea brevicaulis
Cowania mexicana (see *Purshia mexicana*)
Craniolaria annua
Crataegus aestivalis
Crataegus anomala
Crataegus x *anomala* (see *C. anomala*)
Crataegus arnoldiana (see *C. anomala*)
Crataegus brockwayae (see *C. douglasii*)
Crataegus douglasii
Crataegus flava
Crataegus greggiana
Crataegus marshalli
Crataegus mexicana
Crataegus mollis (see also *C. anomala*)
Crataegus pubescens (see *C. mexicana*)
Crataegus punctata (see *Mespilus punctata*)
Crataegus pyrifolia (see *Aronia arbutifolia*)
Crataegus submollis (see *C. anomala*)
Crataegus succulenta
Crataegus stipulosa (see *C. mexicana*)
Crataegus uniflora
Crataeva gynandra (see *C. tapia*)
Crataeva tapia
Crepidospermum goudotianum
Crepidospermum prancei
Crepis japonica (see *Youngia japonica*)
Crescentia alata
Crescentia cujete
Crocus sativus
Crotalaria carmioli (see *C. vitellina*)
Crotalaria guatemalensis (see *C. vitellina*)
Crotalaria longirostrata
Crotalaria vitellina
Croton eluteria
Croton moluccanus (see *Aleurites moluccanus*)
Croton nivevs
Croton reflexifolius
Croton texensis
Cryosophila argentea (see *C. stauracantha*)
Cryosophila nana
Cryosophila stauracantha
Cryptocarya alba
Cryptocarya canelilla (see *Aniba canelilla*)
Cryptocarya moschata
Cryptotaenia canadensis
Cucumis anguria

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Cucumis anguria var. *longipes* (see *C. anguria*)
Cucumis melo var. *cantelupensis*
Cucumis melo var. *chate* (see *C. melo* var. *canteloupensis*)
Cucumis melo var. *inodorus*
Cucumis melo var. *reticulatus*
Cucumis metuliferus
Cucumis sativus
Cucurbita argyrosperma
Cucurbita argyrosperma var. *callicarpa* (see *C. argyrosperma*)
Cucurbita citrullus (see *Citrullus lanatus*)
Cucurbita digitata
Cucurbita ficifolia
Cucurbita foetidissima
Cucurbita fraterna
Cucurbita lundelliana
Cucurbita maxima
Cucurbita melanosperma (see *C. ficifolia*)
Cucurbita mixta (see *C. argyrosperma*)
Cucurbita moschata
Cucurbita moschata var. *argyrosperma* (see *C. argyrosperma*)
Cucurbita pepo
Cucurbita pepo subsp. *fraterna* (see *C. fraterna*)
Cucurbita pepo var. *melopepo* (see *C. pepo*)
Cucurbita pepo var. *moschata* (see *C. moschata*)
Cuervea ovalifolia (see *Tontelea passiflora*)
Cuminum cyminum
Cunila origanoides
Cunuria glabra (see *Micrandra glabra*)
Cupania prisca (see *Blomia prisca*)
Curcuma domestica (see *C. longa*)
Curcuma longa
Curupira tefeensis
Cusparia trifoliata (see *Angostura trifoliata*)
Cyamopsis psoraloides (see *C. tetragonolobus*)
Cyamopsis tetragonolobus
Cyathea microdonta
Cycas circinalis
Cycas revoluta
Cyclanthera brachystachya
Cyclanthera dissecta
Cyclanthera edulis (see *C. pedata*)
Cyclanthera explodens (see *C. Brachystachya*)
Cyclanthera langaei
Cyclanthera pedata
Cyclanthera pittieri (see *Sechium tacaco*)
Cyclanthera ribiflora
Cyclanthera tenuisepala

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Cyclanthera tonduzii (see *C. tenuisepala*)
Cyclanthus bipartitus
Cyclobothra pulchella (see *Calochortus pulchellus*)
Cycloloma atriplicifolium
Cyclospermum leptophyllum
Cydonia oblonga
Cydonia vulgaris (see *C. oblonga*)
Cylindropuntia cholla
Cylindropuntia fulgida
Cylindropuntia imbricata (see *Opuntia imbricata*)
Cylindropuntia leptocaulis
Cylindropuntia versicolor
Cylindropuntia whipplei
Cymbopetalum costaricense
Cymbopetalum penduliflorum
Cymbopogon citratus
Cymbopogon nardus
Cymopterus acaulis
Cymopterus bulbosus
Cymopterus fendleri (see *C. acaulis* var. *fendleri*)
Cymopterus globosus
Cymopterus longipes
Cymopterus montanus
Cymopterus newberryi
Cymopterus purpurascens
Cymopterus purpureus
Cynara cardunculus
Cynara scolymus
Cynodendron ferrugineum (see *Chrysophyllum argenteum* subsp. *ferrugineum*)
Cynodendron revolutum (see Chrysophyllum revolutum)
Cyperus aristatus (see *C. squarrosa*)
Cyperus articulatus
Cyperus esculentus (see *C. esculentus*)
Cyperus esculentus var. *sativus* (see *C. esculentus*)
Cyperus inflexus (see *C. squarrosa*)
Cyperus rotundus
Cyperus squarrosus
Cyphomandra abutiloides (see *Solanum abutiloides*)
Cyphomandra betacea (see *Solanum betaceum*)
Cyphomandra casana (see *Solanum cajanumense*)
Cyphomandra cajanumensis (see *Solanum cajanumense*)
Cyphomandra corymbiflora (see *Solanum corymbiflorum*)
Cyphomandra crassifolia (see *Solanum betaceum*)
Cyphomandra diploconos (see *Solanum diploconos*)
Cyphomandra endopogon (see *Solanum endopogon*)
Cyphomandra fragrans (see *Solanum diploconos*)

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Cyphomandra hartwegii (see *Solanum circinatum*)
Cyphomandra heterophylla (see *Solanum circinatum*)
Cyphomandra naranjilla (see *Solanum circinatum*)
Cyphomandra obliqua (see *Solanum obliquum*)
Cyphomandra sibundoyensis (see *Solanum sibundoyense*)
Cyphomandra splendens (see *Solanum circinatum*)
Cyphomandra stellata (see *Solanum occultum*)
Cytisus cajan (see *Cajanus cajan*)
Cytisus scoparius
Dacryodes belemensis
Dacryodes chimantensis
Dacryodes peruviana
Dahlia coccinea
Dahlia imperialis
Dahlia lehmannii (see *Dahlia imperialis*)
Dahlia pinnato
Dahlia rosea (see *D. pinnato*)
Dahlia sherffii
Dalea candida
Dalea candida var. *oligophylla* (under *D. candida*)
Dalea lanata
Dalea lanata var. *lanata* (see *D. lanata*)
Dalea purpurea
Dasylirion cedrosanum
Dasylirion leiophyllum
Dasylirion texanum
Dasylirion wheeleri
Daucus carota subsp. *carota*
Daucus carota subsp. *sativus*
Daucus pussilus
Davilla kunthii
Davilla nitida
Decemium appendiculatum (see *Hydrophyllum appendiculatum*)
Deeringothamnus pulchellus (see *D. rugelii* var. *pulchellus*)
Deeringothamnus rugelii
Deeringothamnus ruguelii var. *pulchellus*
Dendrobangia boliviana
Dendrocalamus asper
Dendrocalamus giganteus
Dendrocalamus strictus
Dentaria diphylla (see *Cardamine diphylla*)
Dentaria lacinata (see *Cardamine concatenata*)
Descurainia incana subsp. *incisa*
Descurainia pinnata subsp. *halictorum*
Descurainia pinnata subsp. *pinnata*
Descurainia sophia
Desmanthus brachylobus (see *D. illinoensis*)

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Desmanthus illinoensis
Desmodium canum (see *D. incanum*)
Desmodium cinereum
Desmodium frutescens (see *D. incanum*)
Desmodium incanum
Desmoncus cirrhifer
Desmoncus giganteus
Desmoncus longifolius (see *D. orthacanthos*)
Desmoncus macroanthus (see *D. polyacanthos*)
Desmoncus orthacanthos
Desmoncus polyacanthos
Desmoncus polyacanthos var. *polyacanthos* (see *D. polyacanthos*)
Desmoncus polyacanthos var. *prunifer*
Desmoncus prostratus (see *D. orthacanthos*)
Desmoncus prunifer (see *D. polyacanthos* var. *prunifer*)
Dialium guianense
Dialyanthera acuminata (see *Otoba acuminata*)
Dialyanthera parvifolia (see *Otoba parvifolia*)
Dichelostemma congestum
Dichrostachys cinerea
Diclidanthera laurifolia
Diclidanthera penduliflora
Diclinanona tessmannii
Dictyocaryum lamarckianum
Dictyocaryum schultzei (see *D. lamarckianum*)
Dicypellium caryophyllaceum
Dicypellium caryophyllatum (see *D. caryophyllaceum*)
Dilkea acuminata (see *D. retusa*)
Dilkea retusa
Dilkea wallisii (see *D. retusa*)
Dillenia indica
Dimerocostus strobilaceus subsp. *strobilaceus*
Dimocarpus litchi (see *Litchi chinensis*)
Dimocarpus longan
Dimorphandra excelsa (see *Mora excelsa*)
Dimorphandra gardneriana
Dimorphandra mollis
Dioon edule
Dioscorea aculeata (see *D. esculenta*)
Dioscorea alata
Dioscorea batatas (see *D. oppositifolia*)
Dioscorea brasiliensis (see *D. trifida*)
Dioscorea bulbifera
Dioscorea cayennensis
Dioscorea cinnamonifolia
Dioscorea divaricata (see *D. batatas*)
Dioscorea dodecaneura

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Dioscorea dumetorum
Dioscorea esculenta
Dioscorea gracilis
Dioscorea hasslerana
Dioscorea hassleriana (see *D. hasslerana*)
Dioscorea hastata (see *D. hasslerana*)
Dioscorea hebantha (see *D. dodecaneura*)
Dioscorea heptaneura
Dioscorea humifusa
Dioscorea humifusa var. *humifusa* (see *D. humifusa*)
Dioscorea humifusa var. *gracilis* (see *Dioscorea gracilis*)
Dioscorea macrostachya
Dioscorea matagalpensis
Dioscorea oppositifolia
Dioscorea rotundata
Dioscorea teretiuscula (see *D. cinnamomifolia*)
Dioscorea trifida
Dioscorea trifoliata
Dioscorea triphylla var. *dumetorum* (see *D. dumetorum*)
Dioscorea tuberosa (see *D. cinnamomifolia*)
Dioscorea yucatanensis (see *D. matagalpensis*)
Diospyros artanthaefolia
Diospyros blancoi
Diospyros californica
Diospyros chinensis (see *D. kaki*)
Diospyros conzattii
Diospyros digyna (see *D. revoluta*)
Diospyros discolor (see *D. blancoi*)
Diospyros ebenaster (see *D. revoluta*)
Diospyros inconstans
Diospyros kaki
Diospyros lotus
Diospyros malabárica
Diospyros oaxacana
Diospyros philippensis (see *D. blancoi*)
Diospyros praetermissa (under *D. artanthaefolia*)
Diospyros revoluta
Diospyros texana
Diospyros virginiana
Diphysa americana
Diphysa robinioides (see *D. americana*)
Diplotaxis muralis
Diplotaxis tenuifolia
Diplothenium campestre (see *Allagoptera campestris*)
Diplothenium maritimum (see *Allagoptera arenaria*)
Diplotropis martiusii
Dipteryx alata

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Dipteryx charapilla (see *D. rosea*)
Dipteryx micrantha
Dipteryx odorata
Dipteryx oleifera
Dipteryx panamensis (see *D. oleifera*)
Dipteryx punctata (under *D. odorata*)
Dipteryx rosea
Disocactus ackermannii
Disocactus biformis
Disterigma alaternoides
Disterigma empetrifolium (see *Vaccinium crenatum*)
Disterigma margaricoccum (see *Vaccinium crenatum*)
Disterigma popenoei (see *D. alaternoides*)
Distichlis palmeri
Ditremexa occidentalis (see *Senna occidentalis*)
Ditaxis heterantha
Dodonaea viscosa
Dolichos ensiformis (see *Canavalia ensiformis*)
Dolichos erosus (see *Pachyrhizus erosus*)
Dolichos lablab (see *Lablab purpureus*)
Dolichos lobatus (see *Pueraria montana* var. *lobata*)
Dolichos sesquipedalis (see *Vigna unguiculata* subsp. *sesquipedalis*)
Dolichos sphaerospermus (see *Vigna unguiculata*)
Dolichos trilobatus (see *Vigna aconitifolia*)
Doliocarpus dentatus
Doliocarpus macrocarpus (under *D. dentatus*)
Doliocarpus major (under *D. dentatus*)
Dondia californica (see *Suaeda californica*)
Dondia ramosissima (see *Suaeda nigra*)
Dondia suffrutescens (see *Suaeda suffrutescens*)
Dovyalis abyssinica
Dovyalis abyssinica x D. hebecarpa (under *D. abyssinica*)
Dovyalis caffra
Dovyalis engleri (see *D. abyssinica*)
Dovyalis hebecarpa
Dracontium asperum
Dracontium loretense
Dracontium margaretae
Dracontium pittieri
Dracontium polyphyllum
Drymocallis glandulosa
Drimys chilensis (see *D. winteri*)
Drimys punctata (see *D. winteri*)
Drimys winteri
Duchesnea indica
Duckesia verrucosa

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Dudleya edulis
Dudleya lanceolata (under *D. edulis*)
Dudleya pulverulenta
Duguetia bahiensis
Duguetia bracteosa (see *D. bahiensis*)
Duguetia flagellaris
Duguetia insculpta (see *D. riparia*)
Duguetia lanceolata
Duguetia lepidota
Duguetia macrophylla
Duguetia marcgraviana
Duguetia riparia
Duguetia spixiana
Duguetia stenantha
Duranta erecta
Duranta macrophylla (see *D. erecta*)
Duranta plumieri (see *D. erecta*)
Duranta repens (see *D. erecta*)
Durio zibethinus
Duroia eriopila
Duroia genipoides
Duroia hirsute
Duroia macrophylla
Duroia saccifera
Dyckia ferox
Dysphania ambrosioides
Ebenopsis caesalpinioides
Ebenopsis ebano
Ecclinusa bullata
Ecclinusa cuneifolia (see *Chrysophyllum cuneifolium*)
Ecclinusa guianensis
Ecclinusa lanceolata
Ecclinusa ramiflora
Ecclinusa sanguinolenta (see *Chrysophyllum sanguinolentum* subsp. *sanguinolentum*)
Echinocactus grandis (see *E. platyacanthus*)
Echinocactus horizonthalonius
Echinocactus ingens (see *E. platyacanthus*)
Echinocactus piliferus (see *Ferocactus pilosus*)
Echinocactus pilosus var. *pringlei* (see *Ferocactus pilosus*)
Echinocactus pilosus var. *stainesii* (see *Ferocactus pilosus*)
Echinocactus platyacanthus
Echinocactus platyacanthus f. *grandis* (see *E. platyacanthus*)
Echinocactus pringlei (see *Ferocactus pilosus*)
Echinocactus stanesii (see *Ferocactus pilosus*)
Echinocereus conglomeratus (see *E. stramineus* subsp. *stramineus*)
Echinocereus dasyacanthus (see *E. pectinatus* var. *dasycanthus*)

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Echinocereus engelmannii
Echinocereus enneacanthus
Echinocereus mojavensis (see *E. triglochidiatus*)
Echinocereus multangularis (see *Haageocereus multangularis*)
Echinocereus pectinatus
Echinocereus pectinatus var. *dasycanthus* (under *E. pectinatus*)
Echinocereus stramineus
Echinocereus stramineus subsp. *stramineus*
Echinocereus triglochidiatus
Echinochloa crusgalli var. *frumentacea* (see *E. frumentacea*)
Echinochloa frumentacea
Echinodorus macrocarpus (see *E. paniculatus*)
Echinodorus paniculatus
Echinopanax horridus (see *Oplopanax horridus*)
Echinopsis atacamensis (see *Trichocereus atacamensis*)
Echinopsis chiloensis
Echinopsis coquimbana (see *Trichocereus coquimbanus*)
Echinopsis schickendantzii
Echinopsis spachiana
Echites panduratus (see *Fernaldia pandurata*)
Echites pinguifolius (see *Fernaldia pandurata*)
Eglerodendron pariry (see *Pouteria pariri*)
Ehretia anacua
Ehretia bourreria (see *Bourreria succulenta*)
Ehretia elliptica (see *E. anacua*)
Ehretia tinifolia
Eichhornia crassipes
Eichhornia speciosa (See *E. crassipes*)
Elaeagnus argentea (under *E. commutata*)
Elaeagnus commutata
Elaeagnus multiflora
Elaeagnus philippensis
Elaeagnus pungens (under *E. multiflora*)
Elaeis guineensis
Elaeis melanococca (see *E. guineensis* and *E. oleifera*)
Elaeis oleifera
Elaeocarpus serratus
Eleocharis dulcis
Eleocharis plantaginea (see *E. dulcis*)
Eleocharis tuberosa (see *E. dulcis*)
Elaeoluma glabrescens
Elaeoluma schomburgkiana
Elettaria cardamomum
Eleusine coracana
Eleusine indica
Eleutherine bulbosa
Eleutherine plicata (*E. bulbosa* see)

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Elymus canadensis
Elymus condensatus (see *Leymus condensatus*)
Elymus racemosus (see *Leymus racemosus*)
Elymus triticoides (see *Leymus triticoides*)
Elymus repens
Emmotum fagifolium
Emmotum nitens (under *E. fagifolium*)
Empetrum nigrum
Encelia farinosa
Encyclia chochleata (see *Prosthechea cochleata*)
Endopleura uchi
Entada gigas
Entada scandens (see *E. gigas*)
Enterolobium cyclocarpum
Enterolobium saman (see *Albizia saman*)
Ephedra americana
Ephedra antisyphilitica (under *E. americana*)
Ephedra nevadensis
Ephedra ochreata (under *E. americana*)
Ephedra torreyana
Ephedra trifurca
Ephedra viridis
Epidendrum cochleatum (see *Prosthechea cochleata*)
Epilobium angustifolium
Epilobium angustifolium subsp. *angustifolium* (see *E. angustifolium*)
Epilobium latifolium
Epiphyllum biforme (see *Disocactus biformis*)
Epiphyllum phyllanthus
Epipremnum pinnatum
Equisetum arvense
Equisetum laevigatum
Equisetum pratense
Erechtites valerianifolius
Erigeron bonariensis
Erigeron canadensis
Eriobotrya cordata (see *Hesperomeles ferruginea*)
Eriobotrya japonica
Eriocoma hymenoides (see *Oryzopsis hymenoides*)
Eriodendron aesculifolium (see *Ceiba aesculifolia*)
Eriodendron anfractuosum (see *Ceiba pentandra*)
Eriodictyon californicum
Eriogonum corymbosum
Eriogonum inflatum
Eriogonum longifolium
Eriotheca gracilipes
Erisma calcaratum

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Erisma japura
Erodium cicutarium
Erodium moschatum
Eruca sativa (see *E. vesicaria*)
Eruca vesicaria
Ervum lens (see *Lens culinaris*)
Eryngium foetidum
Eryngium humboldtii (see *E. paniculatum*)
Eryngium maritimum
Eryngium paniculatum
Erythea armata (see *Brahea armata*)
Erythea edulis (see *Brahea edulis*)
Erythea salvadorensis (see *Brahea dulcis*)
Erythranthe glabrata
Erythranthe guttata
Erythrina americana
Erythrina arborea (see *E. herbacea*)
Erythrina berteroana
Erythrina corallodendron
Erythrina edulis
Erythrina esculenta (see *E. edulis*)
Erythrina fusca
Erythrina glauca (see *E. fusca*)
Erythrina herbacea
Erythrina rubrinervia (see *E. herbacea*)
Erythrina standleyana
Erythronium albidum
Erythronium americanum
Erythronium grandiflorum
Erythronium oregonum
Erythronium parviflorum (see *E. grandiflorum*)
Erythrostemon gilliesii (see *Caesalpinia gilliesii*)
Erythroxylum chiapense (see *E. havanense*)
Erythroxylum coca var. *coca*
Erythroxylum coca var. *ipadu*
Erythroxylum coca var. *novogranatense* (see *E. novogranatense*)
Erythroxylum cuneifolium
Erythroxylum havanense
Erythroxylum mexicanum (see *E. havanense*)
Erythroxylum novogranatense
Erythroxylum novogranatense var. *novogranatense* (see *E. novogranatense*)
Erythroxylum novogranatense var. *truxillense*
Erythroxylum truxillense (see *E. novogranatense* var. *truxillense*)
Eschscholzia californica
Eschweilera compressa
Eschweilera grandiflora

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Eschweilera ovata
Escobaria vivipara
Escontria chiotilla
Espostoa lanata
Ethanium mexicanum (see *Renealmia mexicana*)
Etlingera elatior
Eucalyptus globulus
Euchlaena mexicana (see *Zea mexicana*)
Eugenia acapulcensis
Eugenia aeruginea (see *E. domingensis*)
Eugenia aggregata (see *E. involucrata*)
Eugenia aromatica (see *Syzygium aromaticum*)
Eugenia axillaris
Eugenia biflora
Eugenia brasiliensis
Eugenia buxifolia (see *E. foetida*)
Eugenia cabelludo (see *Myrciaria glomerata*)
Eugenia calycina
Eugenia capuli
Eugenia caryophyllata (see *Syzygium aromaticum*)
Eugenia catinga (see *E. moschata*)
Eugenia cauliflora (see *Plinia cauliflora*)
Eugenia cerasiflora
Eugenia confusa
Eugenia conzattii (see *E. oerstedeana*)
Eugenia crenata
Eugenia cumini (see *Syzygium cumini*)
Eugenia delicatula (see *Myrciaria delicatula*)
Eugenia dichotoma (see *Myrcianthes fragrans*)
Eugenia discolorans
Eugenia disticha
Eugenia dombeyana (see *E. brasiliensis*)
Eugenia dombeyi (see *E. brasiliensis*)
Eugenia domingensis
Eugenia dulcis
Eugenia dysenterica
Eugenia edulis (see *E. myrcianthes*)
Eugenia eggersii
Eugenia eurycheila
Eugenia fallax (see *Myrcia splendens*)
Eugenia floribunda (see *Myrciaria floribunda*)
Eugenia florida
Eugenia foetida
Eugenia foliosa (see *Myrcianthes foliosa*)
Eugenia fragrans (see *Myrcianthes fragrans*)
Eugenia garberi (see *E. confusa*)
Eugenia guabiju (see *E. uruguayensis*)

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Eugenia haematocarpa
Eugenia inocarpa (see *E. patrisii*)
Eugenia inundata
Eugenia involucrata
Eugenia itacolumensis (see *E. cerasiflora*)
Eugenia jambolana (see *Syzygium cumini*)
Eugenia jambos
Eugenia javanica (see *Syzygium samarangense*)
Eugenia jaboticaba (see *Plinia jaboticaba*)
Eugenia klotzschiana
Eugenia krugii (see *E. confusa*)
Eugenia lambertiana
Eugenia ligustrina
Eugenia longipes (see *Mosiera longipes*)
Eugenia lucescens (see *E. luschnathiana*)
Eugenia luschnathiana
Eugenia macrophylla (see *E. malaccensis*)
Eugenia malaccensis (see *Syzygium malaccense*)
Eugenia maleolens (see *E. monticola*)
Eugenia maritima (see *E. acapulcensis*)
Eugenia mayana (see *E. foetida*)
Eugenia mcvaughii
Eugenia michelii (see *E. uniflora*)
Eugenia monticola
Eugenia moschata
Eugenia muricata (see *E. patens*)
Eugenia myrcianthes
Eugenia myrobalana
Eugenia myrtoides (see *E. foetida*)
Eugenia nhanica
Eugenia oblongifolia (see *E. uniflora*)
Eugenia oerstedeana
Eugenia opaca (see *E. uruguayensis*)
Eugenia origanoides
Eugenia pallens (see *Calyptranthes pallens*)
Eugenia palmarum (see *Myrciaria vexator*)
Eugenia paniculata (see *Syzygium paniculatum*)
Eugenia patens
Eugenia patrisii
Eugenia pimenta (see *Pimenta dioica*)
Eugenia pisiformis
Eugenia pitanga
Eugenia procera
Eugenia pseudopsidium
Eugenia pumila (see *Myrciaria pumila*)
Eugenia pungens (see *Myrcianthes pungens*)
Eugenia punicifolia

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Eugenia pyriformis
Eugenia rhombea
Eugenia riparia (see *E. patens*)
Eugenia schomburkii (see *E. lambertiana*)
Eugenia selloi
Eugenia stictopetala
Eugenia stipitata
Eugenia stipitata subsp. *Sororia* (under *E. stipitata*)
Eugenia sulcata
Eugenia supraaxillaris
Eugenia tapacumensis (see *E. stictopetala*)
Eugenia tenella (see *Myrciaria tenella*)
Eugenia tomentosa (see *Myrcia tomentosa*)
Eugenia umbellulifera (see *Pseudanamomis umbellulifera*)
Eugenia uniflora
Eugenia uruguayensis
Eugenia uvalha (see *E. pyriformis*)
Eugenia velloziana (se *E. crenata*)
Eulychnia acida
Eulychnia spinibarbis
Eupatorium collinum (see *Chromolaena collina*)
Eupatorium dalea
Euphoria nephelium (see *Dimocarpus longan*)
Euphorbia helioscopia
Euphorbia marginata
Euphorbia tithymaloides
Eurya theaeoides (see *Cleyera theaeoides*)
Euryale amazonica (see *Victoria amazonica*)
Eurygania multiflora (see *Thibaudia mellifera*)
Euterpe badiocarpa (see *E. oleracea*)
Euterpe broadwayi
Euterpe catinga var. *catinga* (see *E. catinga*)
Euterpe catinga var. *roraimae* (under *E. catinga* var. *catinga*)
Euterpe controversa (see *E. catinga*)
Euterpe cuatrecasana (see *E. oleracea*)
Euterpe edulis
Euterpe oleracea
Euterpe precatoria
Euterpe precatoria var. *longevaginata*
Euthamia graminifolia
Eutrema japonica (see *E. japonicum*)
Eutrema japonicum
Eutrema wasabi (see *E. japonicum*)
Euxolus caudatus (see *Amaranthus viridis*)
Exellodendron barbatum
Eysenhardtia polystachya
Faba vulgaris (see *Vicia faba*)

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Fagopyrum esculentum
Fagopyrum sagittatum (see *F. esculentum*)
Fagopyrum tataricum
Fagus castanea (see *Castanea sativa*)
Fagus grandifolia
Fagus sylvatica
Faramea capillipes
Faramea corymbosa
Faramea miconioides
Faramea rectinervia (see *F. Torquata*)
Faramea torquata
Fatsia horrida (see *Oplopanax horridus*)
Feijoa sellowiana
Fernaldia pandurata
Ferocactus acanthodes (see *F. cylindraceus*)
Ferocactus cylindraceus
Ferocactus hamatacanthus
Ferocactus piliferus (see *F. pilosus*)
Ferocactus pilosus
Ferocactus pringlei (see *F. pilosus*)
Ferocactus stainesii (see *F. pilosus*)
Ferocactus stainesii var. *pilosus* (see *F. pilosus*)
Ferocactus stainesii var. *pringlei* (see *F. pilosus*)
Ferocactus townsendianus var. *townsendianus*
Ferocactus uncinatus var. *wrightii* (see *Glandulicactus uncinatus* subsp. *wrightii*)
Ferocactus viridescens
Ferocactus wislizeni
Feronia ternata (see *Swinglea glutinosa*)
Ferula assa-foetida
Ferula foetida (see *F. assa-foetida*)
Festuca obtusa (see *F. subverticillata*)
Festuca octoflora (see *Vulpia octoflora*)
Festuca paradoxa
Festuca subverticillata
Feuilleea feuilleei (see *Inga feullei*)
Fevillea cordifolia
Ficus amazonica
Ficus americana
Ficus anthelminthica (see *F. insipida*)
Ficus aurea
Ficus benghalensis
Ficus carica
Ficus citrifolia
Ficus dulciaria
Ficus erratica (see *F. mathewsii*)
Ficus gigantosyce

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Ficus glabrata (see *F. insipida*)
Ficus indica (see *F. benghalensis*)
Ficus insipida
Ficus insipida subsp. *insipida* (see *F. insipida*)
Ficus involuta (see *F. obtusifolia*)
Ficus laevigata (see *F. citrifolia*)
Ficus mathewsii
Ficus obtusifolia
Ficus padifolia (see *F. pertusa*)
Ficus pallida
Ficus pertusa
Ficus petiolaris
Ficus pseudopalma
Ficus sapida (see *F. pertusa*)
Ficus surinamensis (see *F. amazonica*)
Ficus velutina
Flacourtia cataphracta (see *F. jangomas*)
Flacourtia indica
Flacourtia inermis
Flacourtia jangomas
Flacourtia ramontchi (under *F. indica*)
Flacourtia rukam
Foeniculum officinale (see *F. vulgare*)
Foeniculum vulgare
Forestiera neomexicana (see *F. pubescens* var. *parvifolia*)
Forestiera pubescens var. *parvifolia*
Fortunella crassifolia (see *Citrus japonica*)
Fortunella hindsii (see *Citrus japonica*)
Fortunella japonica (see *Citrus japonica*)
Fortunella margarita (see *Citrus japonica*)
Fouquieria splendens
Fragaria americana (see *F. vesca* subsp. *americana*)
Fragaria x *ananassa*
Fragaria x *ananassa* subsp. *cuneifolia*
Fragaria australis (see *F. virginiana* subsp. *virginiana*)
Fragaria bracteata (see *F. vesca* subsp. *bracteata*)
Fragaria chiloensis
Fragaria cuneifolia (see *F.* x *ananassa* subsp. *cuneifolia*)
Fragaria glauca (see *F. virginiana subsp. glauca*)
Fragaria x *grandiflora* (see *F.* x *ananassa*)
Fragaria indica (see *Duchesnea indica*)
Fragaria mexicana (see *F. vesca*)
Fragaria ovalis (see *F. virginiana* subsp. *virginiana*)
Fragaria vesca
Fragaria vesca subsp. *americana*
Fragaria vesca subsp. *bracteata*
Fragaria virginiana subsp. *glauca*

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Fragaria virginiana subsp. *virginiana*
Franchetella gongrijpii (see *Pouteria gongrijpii*)
Frangula purshiana (see *Rhamnus purshiana*)
Frantzia tacaco (see *Sechium tacaco*)
Fraxinus pennsylvanica
Fritillaria camschatcensis
Fritillaria pudica
Fuchsia arborescens
Fuchsia boliviana
Fuchsia cordifolia (see *F. splendens*)
Fuchsia corymbiflora
Fuchsia denticulata
Fuchsia fulgens
Fuchsia magellanica
Fuchsia racemosa (see *F. fulgens*)
Fuchsia splendens
Fusaea longifolia
Galatea bulbosa (see *Eleutherine bulbosa*)
Galinsoga aristulata (see *G. quadriradiata*)
Galinsoga ciliata (see *G. quadriradiata*)
Galinsoga parviflora
Galinsoga quadriradiata
Galipea febrifuga (see *Angostura trifoliata*)
Galipea officinalis (see *Angostura trifoliata*)
Galium aparine
Galium odoratum
Galium verum
Garcinia benthamiana
Garcinia brasiliensis
Garcinia cochinchinensis
Garcinia dulcis
Garcinia gardneriana
Garcinia humilis (see *Rheedia lateriflora*)
Garcinia intermedia
Garcinia livingstonei
Garcinia macrophylla
Garcinia madruno
Garcinia mangostana
Garcinia pictorius
Garcinia spicata
Garcinia tinctoria (see *G. pictorius*)
Garcinia xanthochymus (see *G. pictorius*)
Gardenia augusta (see *G. jasminoides*)
Gardenia brasiliensis (see *Genipa americana*)
Gardenia formosa (see *Tocoyena formosa*)
Gardenia jasminoides
Gardenia suaveolens (see *Posoqueria latifolia*)

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Gaultheria acuminata
Gaultheria bradeana
Gaultheria bracteata
Gaultheria domingensis
Gaultheria erecta
Gaultheria glomerata
Gaultheria hapolotricha
Gaultheria hispidula
Gaultheria humifusa
Gaultheria insípida
Gaultheria mucronata
Gaultheria myrsinites (see *G. humifusa*)
Gaultheria myrsinoides
Gaultheria ovatifolia
Gaultheria phillyreifolia
Gaultheria phillyreifolia var. *alba* (see *G. phillyreifolia*)
Gaultheria procumbens
Gaultheria reticulata
Gaultheria schultesii
Gaultheria shallon
Gaultheria tomentosa
Gaultheria vaccinoides
Gaulthettya oaxacana (see *Gaultheria schultesii*)
Gaussia maya
Gaylussacia baccata
Gaylussacia brachycera
Gaylussacia buxifolia
Gaylussacia dumosa
Gaylussacia frondosa var. *nana*
Gaylussacia frondosa var. *tomentosa* (under *G. frondosa* var. *nana*)
Gaylussacia resinosa
Gaylussacia ursina
Geissanthus longistamineus
Genipa americana
Genipa americana var. *caruto* (see *G. americana*)
Genipa caruto (see *G. americana*)
Genipa clusiifolia (see *Casasia clusiifolia*)
Genipa curviflora (see *Agouticarpa curviflora*)
Genipa edulis (see *Alibertia edulis*)
Genipa spruceana (see *Genipa americana*)
Gentiana douglasiana
Geoffroea decorticans
Geoffroea spinosa
Geoffroea superba (see *G. spinosa*)
Geonoma binervia (see *G. interrupta*)
Geonoma camana
Geonoma deversa

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Geonoma interrupta
Geonoma macropoda (see *G. deversa*)
Geonoma macrostachys
Geonoma maxima
Geonoma pohliana subsp. *weddelliana*
Geonoma weddelliana (see *G. pohliana* subsp. *weddelliana*)
Geophila cordifolia
Geoprumnon succulentum (see *Astragalus crassicarpus*)
Geum rivale
Geum triflorum
Geum urbanum
Gevuina avellana
Ginkgo biloba
Glandulicactus uncinatus subsp. *wrightii* (Engelm.) U.Guzmán [syn. *Hamatocactus wrightii* (Engelm.) Orcutt, *Sclerocactus uncinatus* var. *wrightii*
Glaux maritima (see *Lysimachia maritima*)
Glebionis coronaria
Glebionis segetum
Glechoma hederacea
Gleditsia triacanthos
Gliricidia sepium
Gloeospermum sphaerocarpum
Glycine apios (see *Apios americana*)
Glycine hispida (see *G. max*)
Glycine max
Glycine soja (see *G. max*)
Glycoxylon huberi (see *Pradosia huberi*)
Glycoxylon inophyllum (see *Pradosia schomburgkiana*)
Glycoxylon pedicellatum (see *Pradosia schomburgkiana*)
Glycydendron amazonicum
Glycyrrhiza glabra
Glycyrrhiza lepidota
Glycyrrhiza mediterranea (see *Periandra mediterranea*)
Gnetum gnemon
Gnetum leyboldii
Gnetum nodiflorum
Gnetum paniculatum
Gnetum schwackeanum
Gnetum urens
Gnetum venosum
Gonolobus barbatus
Gonolobus cteniophorus
Gonolobus edulis
Gonolobus lanugifloris
Gonolobus leianthus
Gonolobus niger

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Gonolobus salvinii
Gonolobus stenanthus
Gonolobus taylorianus
Gonolobus velutinus (see *Matelea velutina*)
Gossypium arboreum
Gossypium barbadense
Gossypium herbaceum
Gossypium hirsutum
Gouania lupuloides
Gouania polygama
Goupia glabra
Gourliea decorticans (see *Geoffroea decorticans*)
Greigia sodiroana
Greigia sphacelata
Grias cauliflora
Grias haughtii
Grias loretensis (see *G. neuberthii*)
Grias mexicana (see *Gustavia augusta*)
Grias neuberthii
Grias peruviana
Grindelia squarrosa
Grossularia cynobati (see *Ribes cynosbati*)
Grossularia divaricata (see *Ribes divaricatum*)
Grossularia hirtella (see *Ribes hirtellum*)
Grossularia inermis (see *Ribes inerme*)
Grossularia missouriensis (see *Ribes missouriense*)
Grossularia setosa (see *Ribes oxyacanthuides* subsp. *setosum*)
Guadua angustifolia
Guadua latifolia (under *G. angustifolia*)
Guaiacum officinale
Guaiacum guatemalense (see *G. sanctum*)
Guaiacum sanctum
Guajava humilis (see *Psidium humile*)
Guarea borisii (see *G. grandifolia*)
Guarea grandifolia
Guarea guara (see *G. guidona*)
Guarea guidonia
Guarea trichilodes (see *G. guidona*)
Guatteria buchtienii
Guatteria elongata
Guatteria gracilipes
Guatteria ponderosa (see *Porcelia ponderosa*)
Guatteria punctata
Guazuma grandiflora (see *Theobroma grandiflorum*)
Guazuma guazuma (see *G. ulmifolia*)
Guazuma tomentosa (see *G. ulmifolia*)
Guazuma ulmifolia

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Guettarda argentea
Guettarda elliptica
Guettarda scabra
Guettarda speciosa
Guettarda uruguensis
Guettarda viburnoides
Guilandina moringa (see *Moringa oleifera*)
Guilielma chontaduro (see *Bactris gasipaes*)
Guilielma gasipaes (see *Bactris gasipaes*)
Guilielma insignis (see *Bactris gasipaes*)
Guilielma speciosa (see *Bactris gasipaes*)
Guilielma utilis (see *Bactris gasipaes*)
Guilandina dioica (see *Gymnocladus dioicus*)
Gunnera chilensis (see *G. tinctoria*)
Gunnera tinctoria
Gustavia augusta
Gustavia longifolia
Gustavia macarenensis
Gustavia macarenensis subsp. *macarenensis* (see *G. macarenensis*)
Gustavia mexicana (see *G. augusta*)
Gustavia nana
Gustavia speciosa
Gustavia speciosa subsp. *speciosa* (see *G. speciosa*)
Gustavia superba
Gymnocladus dioica (see *G. dioicus*)
Gymnocladus dioicus
Gymnoluma glabrescens (see *Elaeoluma glabrescens*)
Gynandropsis gynandra (see *Cleome gynandra*)
Gynandropsis speciosa (see *Cleoserrata speciosa*)
Haageocereus decumbens
Haageocereus multangularis
Haageocereus pseudomelanostele (see *H. multangularis*)
Habenaria sparsiflora (see *Platanthera sparsiflora*)
Haematoxylum brasiletto
Hahnia arbutifolia var. *nigra* (see *Aronia melanocarpa*)
Halesia carolina
Hamamelis virginiana
Hamatocactus hamatacanthus (see *Ferocactus hamatacanthus*)
Hamatocactus wrightii (see G*landulicactus uncinatus* subsp. *wrightii*)
Hamelia patens
Hanburia mexicana
Hancornia speciosa
Handroanthus chrysotrichus
Haplopappus nuttallii (see *Xanthisma grindelioides*)
Harpephyllum caffrum
Harrisia aboriginum

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Harrisia balansae
Harrisia bonplandii (see *H. pomanensis*)
Harrisia eriophora
Harrisia eriophora var. *fragrans* (see *H. fragrans*)
Harrisia fragrans
Harrisia guelichii (see *H. balansae*)
Harrisia pomanensis
Harrisia portoricensis
Harrisia simpsonii
Hasseltia dioica
Hechtia montana
Hedeoma drummondii
Hedeoma pulegioides
Hedychium coronarium
Hedychium spicatum (see *H. coronarium*)
Hedyosmum angustifolium
Hedyosmum maximum
Hedyosmum mexicanum
Hedyosmum nutans
Hedyosmum racemosum
Hedysarum alpinum
Hedysarum alpinum var. *americanum* (see *H. alpinum*)
Hedysarum americanum var. *mackenzii* (see *H. boreale* subsp. *mackenzii*)
Hedysarum boreale subsp. *mackenzii*
Hedysarum mackenzii (see *H. boreale* subsp. *mackenzii*)
Hedysarum occidentale
Helianthus annuus
Helianthus doronicoides
Helianthus esculentus (see *Smallanthus sonchifolius*)
Helianthus giganteus
Helianthus maximiliana
Helianthus tuberosus
Heliconia bihai
Heliconia caribaea
Heliconia julianii (see *H. velutina*)
Heliconia hirsuta
Heliconia humilis (see *H. bihai*)
Heliconia latispatha
Heliconia psittacorum
Heliconia rostrata
Heliconia velutina
Helicostylis elegans
Helicostylis scabra
Helicostylis tomentosa
Heliopsis buphthalmoides
Heliopsis oppositifolia (see *H. buphthalmoides*)

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Heliotropium verdcourtii (see *Tournefortia hirsutissima*)
Helogyne straminea
Hemerocallis flava (see *H. lilioasphodelus*)
Hemerocallis fulva
Hemerocallis lilioasphodelus
Hemerocallis lilioasphodelus var. *flavus* (see *H. lilioasphodelus*)
Hemerocallis lilioasphodelus var. *fulvus* (see *H. fulva*)
Henriettea succosa
Heracleum lanatum (see *H. maximum*)
Heracleum maximum
Heracleum sphondylium
Heracleum sphondylium subsp. *montanum* (see *H. maximum*)
Herrania albiflora
Herrania camargoana
Herrania cuatrecasana (see *H. mariae*)
Herrania mariae
Herrania nitida
Herrania purpurea
Hesperis matronalis
Hesperomeles ferruginea
Hesperomeles lanuginosa (see *H. ferruginea*)
Hesperoyucca whipplei
Heteranthera reniformis
Heteromeles arbutifolia
Heteromeles arbutifolia var. *macrocarpa* (see *H. arbutifolia*)
Heteromeles salicifolia (see *H. arbutifolia*)
Heteropsis flexuosa
Hevea brasiliensis
Hevea guianensis
Hevea pauciflora var. *coriacea*
Hexachlamys edulis (see *Eugenia myrcianthes*)
Hibiscus abelmoschus (see *Abelmoschus moschatus*)
Hibiscus bifurcatus
Hibiscus cannabinus
Hibiscus esculentus (see *Abelmoschus esculentus*)
Hibiscus manihot (see *Abelmoschus manihot*)
Hibiscus rosa-sinensis
Hibiscus sabdariffa
Hibiscus syriacus
Hibiscus tiliaceus
Hibiscus uncinellus (see *H. bifurcatus*)
Hicoria cordiformis (see *Carya cordiformis*)
Hicoria glabra (see *Carya glabra*)
Hicoria laciniosa (see *Carya laciniosa*)
Hicoria microcarpa (see *Carya glabra*)
Hicoria ovata (see *Carya ovata*)
Hicoria pecan (see *Carya illinoinensis*)

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Hicorius alba (see *Carya tomentosa*)
Hieronyma colombiana (see *H. macrocarpa*)
Hieronyma macrocarpa
Hippocratea comosa (see *Hylenaea comosa*)
Hippocratea volubilis
Hippuris vulgaris
Hiraea reclinata
Hiraea obovata (see *H. reclinata*)
Hirtella americana
Hirtella bicornis
Hirtella bullata
Hirtella lightioides
Hirtella paniculata
Hirtella pilosissima (under *H. lightioides*)
Hirtella racemosa (under *H. lightioides*)
Hirtella triandra
Hoffmannseggia densiflora (see *H. glauca*)
Hoffmannseggia erecta
Hoffmannseggia falcaria (see *H. glauca*)
Hoffmannseggia glauca
Holchus sorghum (see *Sorghum bicolor*)
Holodiscus discolor
Honckenya peploides
Hordeum distichon (see *H. vulgare*)
Hordeum jubatum
Hordeum pusillum
Hordeum vulgare
Hosta spp.
Hosta lancifolia (see *Hosta* spp.)
Hosta plantaginea (see *Hosta* spp.)
Hosta sieboldiana (see *Hosta* spp.)
Hosta sieboldii (see *Hosta* spp.)
Hosta ventricosa (see *Hosta* spp.)
Hovenia dulcis
Hufelandia anay (see *Beilschmiedia anay*)
Huilaea ecuadorensis (see *Chalybea ecuadorensis*)
Huilaea macrocarpa
Hulteniella integrifolia
Humiria balsamifera
Humirianthera ampla (see *Casimirella ampla*)
Humirianthera duckei (see *Casimirella ampla*)
Humirianthera rupestris (see *Casimirella rupestris*)
Humiriastrum cuspidatum
Humulus lupulus
Hydrocotyle bonariensis
Hydrophyllum appendiculatum
Hydrophyllum canadense

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Hydrophyllum occidentale
Hydrophyllum virginianum
Hylenaea comosa
Hylocereus costaricensis
Hylocereus guatemalensis (see *H. undatus*)
Hylocereus lemairei
Hylocereus megalanthus
Hylocereus ocamponis
Hylocereus polyrhizus (see *H. lemairei*)
Hylocereus purpusii (see *H. ocamponis*)
Hylocereus setaceus
Hylocereus triangularis
Hylocereus trigonus
Hylocereus undatus
Hylotelephium telephium (see *Sedum telephium*)
Hymenaea altissima (see *H. courbaril* var. *altissima*)
Hymenaea courbaril
Hymenaea courbaril var. *altissima*
Hymenaea courbaril var. *stilbocarpa* (see *H. courbaril*)
Hymenaea intermedia
Hymenaea martiana
Hymenaea oblongifolia
Hymenaea oblongifolia var. *oblongifolia* (see *H. oblongifolia*)
Hymenaea oblongifolia var. *palustris*
Hymenaea palustris (see *H. oblongifolia* var. *palustris*)
Hymenaea parvifolia
Hymenaea reticulata
Hymenaea stigonocarpa
Hymenaea stilbocarpa (see *H. courbaril*)
Hymenocallis pimana
Hymenocallis spp.
Hymenopappus filifolius
Hymenoxys odorata
Hypericum cayennensis (see *Vismia cayennensis*)
Hypericum perforatum
Hypochaeris radicata
Hypopterygium adstringens (see *Amphipterygium adstringens*)
Hyptis albida
Hyptis emoryi
Hyptis multiflora
Hyptis pectinata
Hyptis suaveolens
Icacorea guadalupensis (see *Ardisia guadalupensis*)
Icacorea guianensis (see *Ardisia guianensis*)
Icacorea revoluta (see *Ardisia revoluta*)
Ibicella lutea
Ilex amara (see *I. dumosa*)

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Ilex cassine
Ilex conocarpa
Ilex dumosa
Ilex glabra
Ilex guayusa
Ilex opaca
Ilex paraguariensis
Ilex verticillata
Ilex vomitoria
Illicium floridanum
Illicium mexicanum (see *I. floridanum*)
Illicium parviflorum (inedible, under *I. verum*)
Illicium verum
Impatiens biflora (see *I. capensis*)
Impatiens capensis
Impatiens pallida
Inga adenophylla
Inga affinis (see also *I. pilosula*)
Inga alba
Inga aria (see *I. cayennensis*)
Inga auristellae
Inga brevialata
Inga bourgonii
Inga calocephala (see *I. macrophylla*)
Inga canaminensis
Inga capitata
Inga cayennensis
Inga ciliata (see also *I. poeppigiana*)
Inga cinnamomea
Inga coerulescens (see *I. ciliata*)
Inga coruscans
Inga cyclocarpa (see *Enterolobium cyclocarpum*)
Inga dulcis (see *Pithecellobium dulce*)
Inga densiflora
Inga dumosa (see *I. leiocalycina*)
Inga edulis
Inga expansa (see *I. velutina*)
Inga fagifolia (see *I. laurina* and *I. ruiziana*)
Inga falcistipula (see *I. capitata*)
Inga feuilleei (see *I. feullei*)
Inga feuillei
Inga foliosa (see *I. ruiziana*)
Inga gracilifolia
Inga heterophylla
Inga ilta
Inga inga (see *I. vera*)
Inga ingoides

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Inga insignis
Inga jinicuil
Inga killipiana
Inga klugii
Inga lallensis
Inga lateriflora
Inga laurina
Inga leiocalycina
Inga leptoloba (see *I. punctata*)
Inga lineata
Inga longipes
Inga lopadadenia
Inga macrophylla
Inga marginata (see *I. semialta*)
Inga mathewsiana (see *I. nobilis*)
Inga micheliana
Inga minutula (see *I. oerstediana*)
Inga mucuna
Inga multijuga
Inga myriantha (see *I. umbellifera*)
Inga nobilis
Inga obidensis
Inga obtusata
Inga oerstediana
Inga pacai (see *I. feullei*)
Inga paraensis
Inga paterno
Inga peltadenia (see *I. thibaudiana*)
Inga pilosula
Inga plumifera
Inga poeppigiana
Inga preussii (see. *I. sapindoides*)
Inga pruriens
Inga punctata
Inga quadrangularis (see *I. macrophylla*)
Inga quaternata
Inga radians (see *I. paterno*)
Inga rensonii (see. *I. sapindoides*)
Inga reticulata (see *I. feullei*)
Inga rubiginosa
Inga ruiziana
Inga salzmanniana (see *I. striata*)
Inga saman (see *Albizia saman*)
Inga santaremnensis
Inga sapindoides
Inga semialata
Inga spectabilis

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Inga splendens
Inga spuria (see *I. vera*)
Inga stenocarpa (see *I. heterophylla*)
Inga striata
Inga strigillosa
Inga suturalis (see *I. brevialata*)
Inga thibaudiana
Inga tocacheana
Inga tomentosa
Inga umbellata (see *I. heterophylla*)
Inga umbellifera
Inga velutina
Inga vera
Inga villosissima
Inga virescens
Iochroma fuchsioides
Ipomoea alba
Ipomoea aquatica
Ipomoea batatas
Ipomoea bona-nox (see *I. alba*)
Ipomoea bracteata
Ipomoea dumosa
Ipomoea leptophylla
Ipomoea macrantha (see *I. violaceae*)
Ipomoea pandurata
Ipomoea pes-caprae
Ipomoea quinquefolia (see *Merremia quinquefolia*)
Ipomoea reptans (see *I. reptans*)
Ipomoea tuba (see *I. violaceae*)
Ipomoea violacea
Iriartea deltoidea
Iriartea durissima (see *Socratea exorrhiza*)
Iriartea ventricosa (see *I. deltoidea*)
Iris setosa
Iryanthera elliptica
Iryanthera juruensis (under *I. elliptica*)
Iryanthera laevis
Iryanthera lancifolia (under *I. elliptica*)
Iryanthera paraensis (under *I. elliptica*)
Iryanthera ulei (under *I. elliptica*)
Ischnosiphon arouma
Isomeris arborea (see *Peritoma arborea*)
Itaya amicorum
Iva annua
Ixora sp.
Jacaratia digitata
Jacaratia dodecaphylla (see *J. spinosa*)

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Jacaratia mexicana
Jacaratia spinosa
Jacquinia caracasana (see *Bonellia frutescens*)
Jacquinia frutescens (see *Bonellia frutescens*)
Jaltomata bicolor
Jaltomata confinis (under *J. procumbens*)
Jaltomata chiuahuensis
Jaltomata procumbens
Jaltomata viscosa (see *Chamaesaracha viscosa*)
Jaltomata ventricosa
Jambosa jambos (see *Eugenia jambos*)
Jambosa malaccensis (see *Eugenia malaccensis*)
Jambosa vulgaris (see *Eugenia jambos*)
Jarilla caudata (see *J. heterophylla*)
Jarilla heterophylla
Jatropha aconitifolia (see *Cnidoscolus aconitifolius*)
Jatropha cinerea
Jatropha curcas
Jatropha maculata (see *Cnidoscolus maculatus*)
Jatropha moluccana (see *Aleurites moluccanus*)
Jatropha palmeri (see *Cnidoscolus palmeri*)
Jatropha phyllacantha (see *Cnidoscolus quercifolius*)
Jatropha urens (see *Cnidoscolus urens*)
Jessenia bataua (see *Oenocarpus bataua*)
Jessenia bataua subsp. *oligocarpa* (see *Oenocarpus bataua* var. *oligocarpa*)
Jessenia oligocarpa (see *Oenocarpus bataua* var. *oligocarpa*)
Jessenia polycarpa (see *Oenocarpus bataua*)
Jessenia weberbaueri (see *Oenocarpus bataua*)
Jubaea chilensis
Jubaea spectabilis (see *J. chilensis*)
Juglans andina (see *J. neotropica*)
Juglans arizonica (see *J. major*)
Juglans australis
Juglans boliviana
Juglans brasiliensis (see *J. australis*)
Juglans californica
Juglans californica var. *hindsii* (see *J. hindsii*)
Juglans cinerea
Juglans colombiensis (see *J. neotropica*)
Juglans elaeopyron (see *J. major*)
Juglans guatemalensis (see *J. olanchana*)
Juglans hindsii
Juglans hirsuta
Juglans honorei (see *J. neotropica*)
Juglans insularis (see *J. jamaicensis*)
Juglans jamaicensis

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Juglans major
Juglans mexicana (see *J. mollis*)
Juglans microcarpa
Juglans microcarpa var. *stewartii*
Juglans mollis
Juglans neotropica
Juglans nigra
Juglans nigra var. *boliviana* (see *J. boliviana*)
Juglans olanchana
Juglans peruviana (see *J. boliviana*)
Juglans regia
Juglans rupestris (see *J. microcarpa*)
Juglans torreyi (see *J. major*)
Juglans venezuelensis (see *J. neotropica*)
Juliania adstringens (see *Amphipterygium adstringens*)
Juniperus californica
Juniperus communis
Juniperus deppeana
Juniperus horizontalis
Juniperus monosperma
Juniperus occidentalis
Juniperus osteosperma
Juniperus pachyphlaea (see *J. deppeana*)
Juniperus scopulorum
Juniperus silicicola (see *J. virginiana* var. *silicicola*)
Juniperus utahensis (see *J. osteosperma*)
Juniperus virginiana
Juniperus virginiana var. *silicicola* (under *J. virginiana*)
Juniperus virginiana var. *virginiana* (see *J. virginiana*)
Justicia californica
Justicia pectoralis
Justicia polygonoides
Kallstroemia maxima
Karatas pinguin (see *Bromelia pinguin*)
Karatas plumeiri (see *Bromelia plumeiri*)
Karwinskia humboldtiana
Koeleria cristata (see *K. macrantha*)
Koeleria macrantha
Koeleria pyramidata (see *K. macrantha*)
Kotchubaea sericantha (see *Kutchubaea sericantha*)
Krameria erecta
Krugiodendron ferreum
Kutchubaea sericantha
Labatia caimito (see *Pouteria caimito*)
Labatia macrocarpa (see *Pouteria macrocarpa*)
Lablab niger (see *L. purpureus*)
Lablab purpureus

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Lablab vulgaris (see *L. purpureus*)
Labourdonnaisia albescens (see *Manilkara valenzuelana*)
Lacistema aggregatum
Lacmellea aculeata
Lacmellea arborescens
Lacmellea arborescens var. *peruviana* (see *L. peruviana*)
Lacmellea edulis
Lacmellea floribunda
Lacmellea gracilis
Lacmellea lactescens
Lacmellea peruviana
Lacmellea ramosissima
Lacmellea speciosa
Lactuca campestris (see *L. ludoviciana*)
Lactuca canadensis
Lactuca intybacea (see *Launaea intybacea*)
Lactuca longifolia (see *L. romana*)
Lactuca ludoviciana
Lactuca pulchella (see *L. tatorica* var. *pulchella*)
Lactuca romana (see *L. sativa*)
Lactuca sativa
Lactuca scariola (see *L. serriola*)
Lactuca serriola
Lactuca tatarica var. *pulchella*
Lactuca virosa (see *L. serriola*)
Lacunaria grandiflora (see *L. jenmanii*)
Lacunaria jenmanii
Lagenaria leucantha (see *L. siceraria*)
Lagenaria siceraria
Lagenaria vulgaris (see *L. siceraria*)
Lagerstroemia parviflora
Lagerstroemia indica (under *L. parviflora*)
Lamium amplexicaule
Lamium purpureum
Lansium domesticum (see *L. parasiticum*)
Lansium parasiticum
Lantana camara
Lantana involucrata
Lantana trifolia
Lantana velutina
Lapageria rosea
Laportea canadensis
Lardizabala biternata
Larix occidentalis
Larrea mexicana (see *L. tridentata*)
Larrea tridentata
Lathyrus brachycalyx

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Lathyrus brachycalyx subsp. *brachycalyx* (see *L. brachycalyx*)
Lathyrus japonicus var. *maritimus*
Lathyrus magellanicus
Lathyrus maritimus (see *L. japonicus* var. *maritimus*)
Lathyrus ochroleucus
Lathyrus odoratus
Lathyrus ornatus (see *L. brachycalyx*)
Lathyrus polymorphus
Lathyrus sativus
Lathyrus tuberosus
Launaea intybacea
Laurelia sempervirens
Laurelia serrata (see *L. sempervirens*)
Laurocerasus officinalis (see *Prunus laurocerasus*)
Laurus winterana (see *Canella winterana*)
Laurus cinnamomum (see *Cinnamomum verum*)
Laurus nobilis
Laurus persea (see *Persea americana*)
Leandra australis
Lecythis amapaensis (see *L. pisonis*)
Lecythis amazonum (see *L. pisonis*)
Lecythis ampla
Lecythis angustifolia (see *Eschweilera compressa*)
Lecythis costaricensis (see *L. ampla*)
Lecythis elliptica (see *L. minor*)
Lecythis grandiflora (see *Eschweilera grandiflora*)
Lecythis hians (see *L. zabucajo*)
Lecythis lanceolata
Lecythis minor
Lecythis ollaria
Lecythis ovata (see *Eschweilera ovata*)
Lecythis paraensis (see *L. pisonis*)
Lecythis pisonis
Lecythis pisonis subsp. *usitata* (see *L. pisonis*)
Lecythis usitata (see *L. pisonis*)
Lecythis usitata var. *paraensis* (see *L. pisonis*)
Lecythis zabucajo
Ledum decumbens (see *L. palustre* subsp. *decumbens*)
Ledum glandulosum
Ledum groenlandicum (see *L. palustre* subsp. *groenlandicum*)
Ledum palustre subsp. *decumbens*
Ledum palustre subsp. *groenlandicum*
Lemaireocereus chichipe (see *Polaskia chichipe*)
Lemaireocereus deficiens (see *Stenocereus griseus*)
Lemaireocereus griseus (see *Stenocereus griseus*)
Lemaireocereus gummosus (see *Stenocereus gummosus*)
Lemaireocereus laetus (see *Armatocereus laetus*)

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Lemaireocereus marginatus (see *Marginatocereus marginatus*)
Lemaireocereus queretaroensis (see *Stenocereus queretaroensis*)
Lemaireocereus stellatus (see *Stenocereus stellatus*)
Lemaireocereus thurberi (see *Stenocereus thurberi*)
Lemaireocereus weberi (see *Pachycereus weberi*)
Lemna minor
Lens culinaris
Lens esculenta (see *L. culinaris*)
Leonia glycycarpa
Leonia triandra
Leopoldia comosa
Leopoldinia piassaba
Leopoldinia pulchra
Lepargyraea argentea (see *Shepherdia argentea*)
Lepargyrea canadensis (see *Shepherdia canadensis*)
Lepianthes peltata (see *Piper peltatum*)
Lepianthes umbellata (see *Piper umbellatum*)
Lepidium campestre
Lepidium fremontii
Lepidium latifolium
Lepidium meyenii
Lepidium sativum
Lepidium virginicum
Leptochloopsis virgata
Leptospron adenanthum
Leptotaenia multifida (see *Lomatium dissectum* var. *multifidum*)
Leptotes bicolor
Lespedeza capitata
Leucaena esculenta
Leucaena glauca (see *L. leucocephala*)
Leucaena leucocephala
Leucaena pulverulenta
Leucanthemum integrifolium (see *Hulteniella integrifolia*)
Leucanthemum leucanthemum (see *L. vulgare*)
Leucanthemum vulgare
Levisticum officinale
Lewisia rediviva
Leymus arenarius
Leymus condensatus
Leymus racemosus
Leymus triticoides
Liatris punctata
Licania apetala
Licania canescens
Licania glabriflora
Licania heteromorpha
Licania hypoleuca

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Licania hypoleuca var. *hypoleuca* (see *L. hypoleuca*)
Licania incana
Licania kunthiana
Licania latifolia
Licania leptostachya (see *L. incana*)
Licania licaniiflora
Licania macrocarpa
Licania macrophylla
Licania michauxii
Licania oblongifolia
Licania octandra subsp. *pallida*
Licania parinarioides (see *L. licaniiflora*)
Licania parviflora
Licania pendula (see *L. apetala*)
Licania platypus
Licania pyrifolia
Licania tomentosa
Licaria puchury-major
Ligusticum hultenii
Ligusticum scoticum
Ligusticum scoticum subsp. *hultenii* (see *L. hultenii*)
Lilium brownie
Lilium canadense var. *parviflorum* (see *L. columbianum*)
Lilium columbianum
Lilium lancifolium
Lilium montanum (see *L. philadelphicum*)
Lilium pardalinum
Lilium parviflorum (see *L. columbianum*)
Lilium philadelphicum
Lilium philadelphicum var. *andinum* (see *L. philadelphicum*)
Lilium superbum
Lilium tigrinum (see *L. lancifolium*)
Lilium umbellatum (see *L. philadelphicum*)
Limnia perfoliata (see *Claytonia perfoliata*)
Limnophila aromatica
Limonia aurantiifolia (see *Citrus aurantiifolia*)
Limonia glutinosa (see *Swinglea glutinosa*)
Limonia retusa (see *Triphasia trifolia*)
Limonia trifolia (see *Triphasia trifolia*)
Lindera aestivale var. *pubescens* (see *L. benzoin*)
Lindera benzoin
Linum bienne
Linum lewisii
Linum perenne
Linum perenne var. *lewisii* (see *L. lewisii*)
Linum usitatissimum
Lippia alba

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Lippia berlandieri (see *L. graveolens*)
Lippia dulcis (see *Phyla scaberrima*)
Lippia geminata (see *L. alba*)
Lippia graveolens
Lippia helleri (see *L. micromera*)
Lippia mexicana (see also *Phyla scaberrima*)
Lippia micromera
Lippia micromera var. *helleri* (see *L. micromera*)
Lippia palmeri
Liquidambar styraciflua
Liquidambar styraciflua var. *mexicana* (see *L. styraciflua*)
Litchi chinensis
Lithocarpus densiflora (see *Notholithocarpus densiflorus*)
Lithospermum officinale
Lithraea molleoides
Lithrea molleoides (see *Lithraea molleoides*)
Litsea glaucescens
Litsea guatemalensis (see *L. glaucescens*)
Litsea neesiana (see *L. glaucescens*)
Litsea parvifolia
Litsea schaffneri (see *L. glaucescens*)
Lobelia berlandieri
Lochnera rosea (see *Catharanthus roseus*)
Lomatium ambiguum
Lomatium californicum
Lomatium canbyi (under *L. ambiguum*)
Lomatium cous (under *L. ambiguum*)
Lomatium dissectum var. *multifidum*
Lomatium farinosum (under *L. ambiguum*)
Lomatium foeniculaceum
Lomatium hallii
Lomatium macrocarpum (see *L. hallii*)
Lomatium nudicaule
Lomatium utriculatum
Lonchocarpus longistylus (see *L. punctatus*)
Lonchocarpus punctatus
Lonchocarpus violaceus (see *L. punctatus*)
Lonicera caerulea
Lonicera ciliosa
Lonicera involucrata
Lonicera japonica
Lophocereus schottii
Loretoa peruviana (see *Capirona decordicans*)
Loreya arborescens
Loreya collatata (see *L. spruceana*)
Loreya spruceana
Lucuma arguacoensium (see *Pouteria arguacoensium*)

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Lucuma bifera (see *Pouteria lucuma*)
Lucuma caimito (see *Pouteria caimito*)
Lucuma dissepala (see *Pouteria venosa* subsp. *amazonica*)
Lucuma glabrescens (see *Elaeoluma glabrescens*)
Lucuma huallagae (see *Pouteria guianensis*)
Lucuma lasiocarpa (see *Pouteria caimito*)
Lucuma laurifolia (see *Pouteria caimito*)
Lucuma macrocarpa (see *Pouteria multiflora*)
Lucuma mammosa (see *Pouteria sapota*)
Lucuma multiflora (see *Pouteria multiflora*)
Lucuma nervosa (see *Pouteria campechiana*)
Lucuma obovata (see *Pouteria lucuma*)
Lucuma palmeri (see *Pouteria campechiana*)
Lucuma paraensis (see *Pouteria macrocarpa*)
Lucuma pariry (see *Pouteria pariri*)
Lucuma parviflora (see *Pouteria ramiflora*)
Lucuma procera (see *Pouteria procera*)
Lucuma rivicola (see *Pouteria macrophylla*)
Lucuma salicifolia (see *Pouteria campechiana*)
Lucuma serpentaria (see *Pouteria dominigensis*)
Lucuma speciosa (see *Pouteria speciosa*)
Lucuma torta (see *Pouteria torta*)
Lucuma turbinata (see *Pouteria lucuma*)
Lucuma valparadisea (see *Pouteria splendens*)
Luffa acutangula
Luffa aegyptiaca
Luffa cylindrica (see *L. aegyptiaca*)
Luffa operculata
Lunaria japonica (see *Eutrema japonicum*)
Lupinus albus
Lupinus jugoslavicus (see *L. albus*)
Lupinus littoralis
Lupinus luteus
Lupinus mutabilis
Lupinus perennis
Lupinus raecus (see *L. albus*)
Lupinus termis (see *L. albus*)
Lycianthes asarifolia
Lycianthes mociniana
Lycianthes pilifera
Lycium americanum
Lycium andersonii
Lycium barbarum (see *L. halimifolium*)
Lycium berlandieri
Lycium brevipes
Lycium carolinianum
Lycium fremontii

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Lycium halimifolium
Lycium nodosum (see *L. americanum*)
Lycium pallidum
Lycium torreyi
Lycopersicon esculentum var. *cerasiforme*
Lycopersicon esculentum
Lycopersicon humboldtii
Lycopersicon lycopersicum (see *L. esculentum*)
Lycopersicon pimpinellifolium (see *Solanum pimpinellifolium*)
Lycopus asper
Lycopus uniflorus
Lycopus virginicus
Lygodesmia grandiflora
Lysiloma candidum
Lysiloma divaricatum
Lysiloma microphylla
Lysiloma microphyllum (see *L. microphylla*)
Lysiloma watsonii
Lysimachia clethroides
Lysimachia maritima
Lythrum salicaria
Maba inconstans (see *Diospyros inconstans*)
Mabea longifolia
Macadamia integrifolia
Macadamia tetraphylla
Machaeranthera grindelioides (see *Xanthisma grindelioides*)
Machaeranthera grindelioides var. *grindelioides* (see *Xanthisma grindelioides*)
Macheocereus gummosus (see *Stenocereus gummosus*)
Macleania benthamiana
Macleania ecuadoriensis (see *M. rupestris*)
Macleania popenoei (see *M. benthamiana*)
Macleania rupestris
Maclura pomifera
Maclura mora (see *M. tinctoria*)
Maclura tinctoria
Maclura xanthoxylon (see *M. tinctoria*)
Macoubea guianensis
Macoubea wititorum (see *M. guianensis*)
Macroptilium lathyroides
Macrorhynchus troximoides (see *Agoseris aurantiaca*)
Magnolia grandiflora (see also *Talauma mexicana*)
Magnolia mexicana (see *Talauma mexicana*)
Magnolia ovata
Magnolia virginiana
Mahonia aquifolium (see *Berberis aquifolium*)
Mahonia haematocarpa (see *Berberis haematocarpa*)

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Mahonia nervosa (see *Berberis nervosa*)
Mahonia pinnata (see *Berberis pinnata*)
Mahonia repens (see *Berberis repens*)
Mahonia swaseyi (see *Berberis swaseyi*)
Mahonia trifoliolata (see *Berberis trifoliolata*)
Maianthemum racemosum
Maianthemum racemosum var. *racemosum* (see *Maianthemum racemosum*)
Maianthemum stellatum
Maieta guianensis
Maieta heterophylla (see *Clidemia heterophylla*)
Maieta poeppigii
Malacomeles denticulata
Malocchia ensiformis (see *Canavalia ensiformis*)
Malpighia angustifolia (see *M. linearis*)
Malpighia armeniaca (see *Bunchosia armeniaca*)
Malpighia cnide
Malpighia coccigera
Malpighia crassifolia (see *Byrsonima crassifolia*)
Malpighia densa (see *Byrsonima densa*)
Malpighia diversifolia
Malpighia edulis (see *M. mexicana*)
Malpighia emarginata
Malpighia fucata
Malpighia glabra (see also *M. emarginata*)
Malpighia glandulifera (see *Bunchosia glandulifera*)
Malpighia glandulosa (see *Bunchosia glandulosa*)
Malpighia guadalajarensis (see *M. mexicana* subsp. *guadalajarensis*)
Malpighia linearis
Malpighia macrophylla
Malpighia mexicana
Malpighia mexicana subsp. *guadalajarensis* (see *M. mexicana*)
Malpighia nitida (see *M. glabra*)
Malpighia obovata (see *Hiraea reclinata*)
Malpighia oaxacana (see *M. mexicana* subsp. *guadalajarensis*)
Malpighia peruviana (see *M. glabra*)
Malpighia punicifolia (see *M. emarginata* and *M. glabra*)
Malpighia reclinata (see *Hiraea reclinata*)
Malpighia rutilans (see *Byrsonima sericea*)
Malpighia setosa
Malpighia spicata (see *Byrsonima spicata*)
Malpighia urens
Malus angustifolia
Malus baccata
Malus communis (see *M. pumila*)
Malus coronaria
Malus coronaria var. *coronaria* (see *M. coronaria*)
Malus fusca

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Malus ioensis var. *ioensis*
Malus malus (see *M. sylvestris*)
Malus prunifolia
Malus pumila
Malus sylvestris
Malva neglecta
Malva nicaeensis
Malva parviflora
Malva pusilla
Malva rotundifolia (see *M. pusilla*)
Malva setosa (see *M. nicaeensis*)
Malva sylvestris
Malva verticillata
Malva verticillata var. *crispa* (under *M. verticillata*)
Malvaviscus arboreus
Malvaviscus arboreus var. *drummondii* (see *M. drummondii*)
Malvaviscus arboreus var. *mexicanus* (see *M. arboreus*)
Malvaviscus arboreus var. *penduliflorus* (under *M. arboreus*)
Malvaviscus drummondii (under *M. arboreus*)
Malvaviscus penduliflorus (see *M. arboreus* var. *penduliflorus*)
Mammea americana
Mammillaria gummifera var. *meiacantha* (see *M. heyderi* subsp. *meiacantha*)
Mammillaria heyderi subsp. *meiacantha*
Mammillaria heyderi var. *meiacantha* (see *M. heyderi* subsp. *meiacantha*)
Mammillaria mammillaris
Mammillaria mazatlanensis
Mammillaria meiacantha (see *M. heyderi* subsp. *meiacantha*)
Mammillaria nivosa
Mammillaria phitauiana (see *M. verhaertiana*)
Mammillaria simplex (see *M. mammillaris*)
Mammillaria verhaertiana
Mandevilla potosina (see *Fernaldia pandurata*)
Mandevilla velutina (see *Fernaldia pandurata*)
Mangifera indica
Mangifera odorata
Manicaria saccifera
Manihot dulcis (see *M. esculenta*)
Manihot esculenta
Manihot glaziovii
Manihot utilissima (see *M. esculenta*)
Manilkara achras (see *M. zapota*)
Manilkara bahamensis (see *M. jaimiqui* subsp. *emarginata*)
Manilkara balata (see *M. bidentata*)
Manilkara balata var. *domingensis* (see *M. bidentata* subsp. *surinamensis*)

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Manilkara bella (see *M. subsericea*)
Manilkara bidentata
Manilkara bidentata subsp. *bidentata* (see *M. bidentata*)
Manilkara bidentata subsp. *surinamensis*
Manilkara chicle
Manilkara darienensis (see *M. bidentata*)
Manilkara elata
Manilkara excelsa
Manilkara huberi
Manilkara jaimiqui subsp. *emarginata*
Manilkara nitida (see *M. bidentata* subsp. *surinamensis*)
Manilkara salzmannii
Manilkara staminodella
Manilkara subsericea
Manilkara surinamensis (see *M. bidentata* subsp. *surinamensis*)
Manilkara triflora
Manilkara valenzuelana
Manilkara zapota
Manilkara zapotilla (see *M. zapota*)
Mansoa alliacea
Mansoa hymenaea
Mansoa standleyi
Maranta arouma (see *Ischnosiphon arouma*)
Maranta arundinacea
Maranta divaricata (see *M. gibba*)
Maranta gibba
Maranta lutea (see *Calathea lutea*)
Maranta ruiziana
Marcgravia sp.
Margaritaria nobilis
Marginatocereus marginatus
Mariosousa acatlensis (see *Acacia acatlensis*)
Maripa panamensis
Maripa sp.
Mariscus jamaicensis (see *Cladium jamaicense*)
Marlierea edulis
Marlierea glomerata (see *Eugenia discolorans*)
Marlierea guildingiana
Marlierea montana
Marlierea obtusa (see *M. montana*)
Marrubium vulgare
Marshallocereus thurberi (see *Stenocereus thurberi*)
Marsilea brasiliensis (see *M. minuta*)
Marsilea minuta
Marsilea polycarpa (see *M. minuta*)
Martinezia caryotifolia (see *Aiphanes aculeata*)
Martinezia ernesti (see *Aiphanes aculeata*)

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Mastichodendron capiri (see *Sideroxylon capiri* subsp. *tempisque*)
Mastichodendron foetidissimum (see *Sideroxylon foetidissimum*)
Matelea cordifolia
Matelea pringlei
Matelea rivularis
Matelea velutina
Matisia bicolor
Matisia cordata (see *Quararibea cordata*)
Matisia intricata (see *Quararibea intricata*)
Matisia ochrocalyx (see *Quararibea ochrocalyx*)
Matricaria chamomilla (see *Chamomilla recutita*)
Matricaria recutita (see *Chamomilla recutita*)
Matteuccia pensylvanica (see *M. struthiopteris*)
Matteuccia struthiopteris
Mauria obtusa (see *Tapirira obtusa*)
Mauritia aculeata (see *Mauritiella aculeata*)
Mauritia armata (see *Mauritiella armata*)
Mauritia carana
Mauritia flexuosa
Mauritia huebneri (see *Mauritiella armata*)
Mauritia martiana (see *Mauritiella armata*)
Mauritia vinifera (see *M. flexuosa*)
Mauritiella aculeata
Mauritiella armata
Maximiliana crassispatha (see *Attalea crassispatha*)
Maximiliana inajai (see *Syagrus inajai*)
Maximiliana maripa (see *Attalea maripa*)
Maximiliana martiana (see *Attalea maripa*)
Maximiliana regia (see *Attalea maripa*)
Maximiliana stenocarpa (see *Attalea maripa*)
Mayna grandiflora
Mayna odorata
Maytenus boaria
Medeola virginiana
Medicago lupulina
Medicago sativa
Mediocactus megalanthus (see *Hylocereus megalanthus*)
Medusantha multiflora (see *Hyptis multiflora*)
Melastoma grossularioides (see *Bellucia grossularioides*)
Melastoma succosa (see *Henriettea succosa*)
Melicocca bijuga (see *Melicoccus bijugatus*)
Melicoccus bijugatus
Melicoccus lepidopetalus
Melicoccus oliviformis (see *Talisia oliviformis*)
Melicoccus pedicellaris
Melilotus alba (see *M. albus*)
Melilotus albus

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Melilotus officinalis
Melissa macrostema (see *Clinopodium macrostemum*)
Melissa officinalis
Melloca peruviana (see *Ullucus tuberosus* subsp. *tuberosus*)
Melocactus caesius (see *M. curvispinus* subsp. *caesius*)
Melocactus communis (see *M. intortus*)
Melocactus curvispinus
Melocactus curvispinus subsp. *caesius*
Melocactus intortus
Melocactus ruestii (see *M. curvispinus*)
Melothria dulcis
Melothria pendula
Melothria pringlei
Melothria scabra
Mentha aquatica
Mentha arvensis
Mentha dumetorum var. *natalensis* (see *M. aquatica*)
Mentha x piperita
Mentha pulegium
Mentha x sativa (see *M. x verticillata*)
Mentha spicata
Mentha suaveolens
Mentha x verticillata
Mentha viridis (see *M. spicata*)
Mentzelia albicaulis (see *M. aspera*)
Mentzelia aspera
Menyanthes trifoliata
Menziesia ferruginea
Merremia quinquefolia
Mertensia maritima
Mesembryanthemum aequilaterum (see *Carpobrotus chilensis*)
Mesembryanthemum chilense (see *Carpobrotus chilensis*)
Mesosphaerum suaveolens (see *Hyptis suaveolens*)
Mespilodaphne sassafras (see *Ocotea sassafras*)
Mespilus arbutifolia (see *Aronia arbutifolia*)
Mespilus arbutifolia var. *melanocarpa* (see *Aronia melanocarpa*)
Mespilus punctata
Metteniusa edulis
Metteniusa nucifera
Miconia affinis
Miconia albicans
Miconia boomii
Miconia calvescens
Miconia chinantlana
Miconia ciliata
Miconia desmantha
Miconia holosericea

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Miconia klugii (under *M. affinis*)
Miconia liebmannii
Miconia ligustrina
Miconia longispicata (under *M. affinis*)
Miconia macrophylla (see *M. serrulata*)
Miconia macrothyrsa
Miconia poeppigii (under *M. affinis*)
Miconia prasina
Miconia punctata
Miconia serrulata
Miconia splendens (under *M. affinis*)
Miconia tomentosa (under *M. affinis*)
Micrandra glabra
Micrandra rossiana
Micrandra spruceana
Micrandra sprucei
Micranthes pensylvanica
Micromeria douglasii
Micromeria chamissonis (see *M. douglasii*)
Micromeria gilliesii (see *Clinopodium gilliesii*)
Micropholis acutangula
Micropholis crotonoides
Micropholis egensis
Micropholis guyanensis
Micropholis guyanensis subsp. *guyanensis* (see *M. guyanensis*)
Micropholis melinoniana
Micropholis obscura
Micropholis rugosa
Micropholis venulosa
Mimosa alba (see *Inga alba*)
Mimosa cyclocarpa (see *Enterolobium cyclocarpum*)
Mimosa ebano (see *Ebenopsis ebano*)
Mimosa saman (see *Albizia saman*)
Mimosa senegal (see *Acacia senegal*)
Mimosa velutina (see *Inga velutina*)
Mimulus glabratus (see *Erythranthe glabrata*)
Mimulus guttatus (see *Erythranthe guttata*)
Mimusops balata (see *Manilkara bidentata*)
Mimusops bidentata (see *Manilkara bidentata*)
Mimusops coriacea
Mimusops elata (see *Manilkara elata*)
Mimusops elengi
Mimusops excelsa (see *Manilkara excelsa*)
Mimusops huberi (see *Manilkara huberi*)
Mimusops sieberi (see *Manilkara jaimiqui* subsp. *emarginata*)
Mimusops triflora (see *Manilkara triflora*)
Minquartia guianensis

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Minthostachys mollis
Mirabilis expansa
Mirabilis jalapa
Mirabilis multiflora
Mitchella repens
Mitranthes obscura (see *Neomitranthes obscura*)
Mitranthes sartoriana (see *Psidium sartorianum*)
Modiola caroliniana
Momordica balsamina (under *M. charantia*)
Momordica charantia
Monarda citriodora
Monarda didyma
Monarda fistulosa
Monarda menthaefolia (see *M. didyma*)
Monarda pectinata
Monarda punctata
Monolepis nuttalliana
Monstera adansonii
Monstera deliciosa
Monstera dilacerata
Monstera pertusa (see *M. adansonii*)
Monstera peruviana (see *M. dilacerata*)
Montia fontana
Montia mexicana (see *Claytonia perfoliata*)
Montia perfoliata (see *Claytonia perfoliata*)
Montia sibirica (see *Claytonia sibirica*)
Montrichardia arborescens
Monvillea kroenleinii (see *Cereus phatnospermus*)
Mora excelsa
Morella pensylvanica (see *Myrica pennsylvanica*)
Morinda citrifolia
Morinda panamensis
Morinda royoc
Morinda yucatanensis (see *M. royoc*)
Moringa moringa (see *M. oleifera*)
Moringa oleifera
Moringa pterygosperma (see *M. oleifera*)
Morisonia americana
Morrenia odorata (see *Araujia odorata*)
Morrenia variegata (see *Araujia variegata*)
Morus alba
Morus alba var. *multicaulis* (see *M. alba*)
Morus celtidifolia
Morus mexicana (see *M. celtidifolia*)
Morus microphylla (see *M. celtidifolia*)
Morus multicaulis (see *M. alba*)
Morus nigra

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Morus rubra
Morus tinctoria
Mosiera longipes
Mouriri acutiflora
Mouriri apiranga
Mouriri crassifolia
Mouriri domingensis
Mouriri eugeniaefolia (see *M. eugeniifolia*)
Mouriri eugeniifolia
Mouriri ficoides
Mouriri grandiflora
Mouriri guianensis
Mouriri huberi
Mouriri macrophylla (see *M. grandiflora*)
Mouriri oligantha
Mouriri pendulifolia (see *M. acutiflora*)
Mouriri pseudo-geminata (see *M. pseudogeminata*)
Mouriri pseudogeminata
Mouriri pusa
Mouriri sagotiana
Mouriri trunciflora
Moutabea aculeata
Moutabea angustifolia
Moutabea chodatiana
Mucoa duckei
Mucuna pruriens
Mucuna pruriens var. *utilis*
Muehlenbeckia chilensis (see *M. hastulata*)
Muehlenbeckia hastulata
Muehlenbeckia sagittifolia
Muhlenbergia spp.
Muntingia calabura
Murdannia nudiflora
Murraya exotica (see *M. paniculata*)
Murraya koenigii
Murraya paniculata
Musa acuminata
Musa balbisiana
Musa cavendishii (see *M. acuminata*)
Musa chinensis (see *M. acuminata*)
Musa nana (see *M. acuminata*)
Musa paradisiaca var. *Sapientum* (see *M. x sapientum*)
Musa x paradisiaca
Musa x paradisiaca var. *sapientum*
Musa sapientum (see *M. x paradisiaca* var. *sapientum*)
Musa x sapientum
Mussaenda formosa (see *Rosenbergiodendron formosum*)

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Muscadinia rotundifolia (see *Vitis rotundifolia*)
Mussatia hyacinthina (see *Bignonia hyacinthina*)
Myrceugenia fernandeziana
Myrcia acuminata (see *M. splendens*)
Myrcia aromatica (see *Calyptranthes schiedeana*)
Myrtus cauliflora (see *Myrciaria cauliflora*)
Myrcia fallax (see *M. splendens*)
Myrcia fenestrata
Myrcia guianensis
Myrcia macrophylla (see *M. splendens*)
Myrcia multiflora
Myrcia negrensis (see *M. splendens*)
Myrcia paivae
Myrcia sphaerocarpa (see *M. multiflora*)
Myrcia splendens
Myrcia spruceana (see *M. splendens*)
Myrcia tomentosa
Myrcia umbellulifera (see *Pseudanamomis umbellulifera*)
Myrcianthes foliosa
Myrcianthes fragrans
Myrcianthes pungens
Myrcianthes umbellulifera (see *Pseudanamomis umbellulifera*)
Myrciaria baporeti (see *Plinia rivularis*)
Myrciaria cauliflora (see *Plinia cauliflora*)
Myrciaria caurensis (see *M. dubia*)
Myrciaria dubia
Myrciaria edulis (see *Eugenia myrcianthes*)
Myrciaria floribunda
Myrciaria glomerata
Myrciaria jaboticaba (see *Plinia jaboticaba*)
Myrciaria delicatula
Myrciaria linearifolia (see *Myrciaria delicatula*)
Myrciaria paraensis (see *M. dubia*)
Myrciaria peruviana var. *trunciflora* (see *Plinia trunciflora*)
Myrciaria plicatocostata (see *Plinia edulis*)
Myrciaria pittieri (see *M. vexator*)
Myrciaria protracta (see *M. floribunda*)
Myrciaria pumila
Myrciaria rivularis (see *Plinia rivularis*)
Myrciaria rivularis var. *baporetii* (see *Plinia rivularis*)
Myrciaria tenella
Myrciaria trunciflora (see *Plinia trunciflora*)
Myrciaria vexator
Myrciaria vismeifolia
Myriaspora decipiens (see *Bellucia egensis*)
Myriaspora egensis (see *Bellucia egensis*)
Myrica caroliniensis

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Myrica cerifera
Myrica cerifera var. *pumila* (see *M. cerifera*)
Myrica gale
Myrica pennsylvanica (see *M. caroliniensis*)
Myrica pumila (see *M. cerifera*)
Myriophyllum aquaticum
Myriophyllum brasiliense (see *M. aquaticum*)
Myristica aromatica (see *M. fragrans*)
Myristica fragrans
Myristica guatemalensis (see *Virola guatemalensis*)
Myristica moschata (see *M. fragrans*)
Myristica officinalis (see *M. fragrans*)
Myrosma cannifolia
Myroxylon balsamum
Myroxylon balsamum var. *pereirae*
Myroxylon pereirae (see *M. pereirae balsamum* var. *pereirae*)
Myroxylon toluifera (see *M. balsamum*)
Myrsine monticola
Myrtillocactus cochal
Myrtillocactus geometrizans
Myrtus arayan (see *Psidium arayan*)
Myrtus foliosa (see *Myrcianthes foliosa*)
Myrtus fragrans (see *Myrcianthes fragrans*)
Myrtus incana (see *Psidium salutare* var. *sericeum*)
Myrtus jaboticaba (see *Plinia jaboticaba*)
Myrtus luma (see *Amomyrtus luma*)
Myrtus mucronata (see *Psidium luridum*)
Myrtus pimenta (see *Pimenta dioica*)
Myrtus zuzygium (see *Calyptranthes zuzygium*)
Nageia nagi
Narcissus jonquilla
Nasturtium armoracia (see *Armoracia rusticana*)
Nasturtium officinale
Nauclea esculenta (see *Sarcocephalus latifolius*)
Nauclea latifolia (see *Sarcocephalus latifolius*)
Naucleopsis concinna
Naucleopsis mello-berretoi (see *N. oblongifolia*)
Naucleopsis oblongifolia
Naucleopsis pseudonaga
Naucleopsis ternstroemiiflora
Nectandra brenesii (see *Ocotea brenesii*)
Nectandra cinnamomoides (see *Ocotea quixos*)
Nectandra puchury-major (see *Licaria puchury-major*)
Nectandra puxiri (see *Licaria puchury-major*)
Neea theifera
Negundo aceroides (see *Acer negundo*)
Negundo mexicanum (see *Acer negundo* var. *mexicanum*)

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Negundo negundo (see *Acer negundo*)
Nelumbium nelumbo (see *Nelumbo nucifera*)
Nelumbo lutea
Nelumbo nucifera
Neocardenasia herzogiana (see *Neoraimondia herzogiana*)
Neomitranthes obscura
Neopometia ptychandra (see *Pradosia ptychandra*)
Neoraimondia arequipensis
Neoraimondia herzogiana
Neoraimondia macrostibas (see *N. arequipensis*)
Neoraimondia peruviana (see *N. arequipensis*)
Neoxythece elegans (see *Pouteria elegans*)
Nepeta cataria
Nephelium lappaceum
Nephelium litchi (see *Litchi chinensis*)
Nephelium longana (see *Dimocarpus longan*)
Nephelium mutabile (see *N. ramboutan-ake*)
Nephelium ramboutan-ake
Nicandra amara (see *Potalia amara*)
Nicolaia elatior (see *Etlingera elatior*)
Nicotiana tabacum
Nopalea cochenillifera
Nopalea dejecta
Nopalxochia ackermanii (see *Disocactus ackermannii*)
Notholithocarpus densiflorus
Nothoscordum gracile
Nothoscordum inodorum (see *N. gracile*)
Nothoscordum inodorum (see *Allium neapolitanum*)
Nuphar advena
Nuphar lutea subsp. *advena* (see *N. advena*)
Nuphar lutea subsp. *polysepala* (see *N. polysepala*)
Nuphar lutea subsp. *variegata* (see *N. variegata*)
Nuphar polysepala
Nuphar variegata
Nycterisition ferrugineum (see *Chrysophyllum argenteum* subsp. *ferrugineum*)
Nymphaea ampla
Nymphaea elegans
Nymphaea odorata subsp. *odorata*
Nymphaea odorata subsp. *tuberosa*
Nymphaea polysepala (see *Nuphar polysepala*)
Nymphaea tuberosa (see *N. odorata* subsp. *tuberosa*)
Nyssa aquatica
Nyssa ogeche
Nyssa sylvatica
Nyssa sylvatica var. *biflora*
Nyssa sylvatica var. *dilatata* (see *N. sylvatica*)

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Nyssa sylvatica var. *sylvatica* (see *N. sylvatica*)
Oberna behen
Ocimum americanum
Ocimum basilicum
Ocimum basilicum var. *thyrsiflorum* (see *O. basilicum*)
Ocimum campechianum
Ocimum canum (see *O. americanum*)
Ocimum carnosum
Ocimum gratissimum
Ocimum micranthum (see *O. campechianum*)
Ocimum ovatum
Ocimum pilosum (see *O. basilicum*)
Ocimum sanctum (see *O. tenuiflorum*)
Ocimum selloi (see *Ocimum carnosum*)
Ocimum tenuiflorum
Ocimum tweedianum (see *O. ovatum*)
Ocotea brenesii
Ocotea cymbarum (see *O. brenesii*)
Ocotea odorifera
Ocotea pretiosa (see *O. odorifera*)
Ocotea quijos (see *O. quixos*)
Ocotea quixos
Ocotea sassafras
Odontadenia nitida
Oecopetalum mexicanum
Oemleria cerasiformis
Oenanthe sarmentosa
Oenocarpus bacaba
Oenocarpus balickii
Oenocarpus bataua
Oenocarpus bataua var. *bataua* (see *O. bataua*)
Oenocarpus bataua var. *oligocarpa*
Oenocarpus discolor (see *O. distichus*)
Oenocarpus distichus
Oenocarpus huebneri (see *O. minor*)
Oenocarpus intermedius (see *O. minor*)
Oenocarpus macrocalyx (see *O. mapora*)
Oenocarpus makeru
Oenocarpus mapora
Oenocarpus microspadix (see *O. minor*)
Oenocarpus minor
Oenocarpus multicaulis (see *O. mapora*)
Oenocarpus oligocarpa (see *O. bataua* var. *oligocarpa*)
Oenocarpus tarampabo (see *O. distichus*)
Oenothera albicaulis
Oenothera biennis
Oenothera hookeri

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Oenothera speciosa
Oenothera villosa subsp. *strigosa*
Oenothera strigosa (see *O. villosa* subsp. *strigosa*)
Ogcodeia pseudonega (see *Naucleopsis pseudonega*)
Ogcodeia ternstroemiiflora (see *Naucleopsis ternstroemiiflora*)
Olea europaea
Oleiocarpon panamense (see *Dipteryx oleifera*)
Olneya tesota
Ombrophytum subterraneum
Omphalea diandra
Omphalea megacarpa
Omphalea triandra
Onoclea sensibilis
Oplopanax horridus
Opsiandra maya (see *Gaussia maya*)
Opuntia amyclaea
Opuntia atropes
Opuntia azurea
Opuntia basilaris
Opuntia boliviensis (see *Tunilla soehrensii*)
Opuntia bonplandii
Opuntia brasiliensis (see *Brasiliopuntia brasiliensis*)
Opuntia camanchica (see *O. phaeacantha* var. *camanchica*)
Opuntia chavena (see *O. hyptiacantha*)
Opuntia chlorotica
Opuntia cholla (see *Cylindropuntia cholla*)
Opuntia clavata
Opuntia cochenillifera (see *Nopalea cochenillifera*)
Opuntia compressa (see *O. humifusa*)
Opuntia dejecta (see *Nopalea dejecta*)
Opuntia dillenii
Opuntia dobbieana (see *O. soederstromiana*)
Opuntia engelmannii
Opuntia engelmannii var. *linguiformis*
Opuntia ficus-indica
Opuntia ficus-indica var. *amyclaea* (see *O. amyclaea*)
Opuntia fulgida (see *Cylindropuntia fulgida*)
Opuntia humifusa
Opuntia hyptiacantha
Opuntia imbricata
Opuntia leptocaulis (see *Cylindropuntia leptocaulis*)
Opuntia leucotricha
Opuntia lindheimeri var. *linguiformis* (see *O. engelmannii* var. *linguiformis*)
Opuntia linguiformis (see *O. engelmannii* var. *linguiformis*)
Opuntia littoralis
Opuntia macrorhiza

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Opuntia macrorhiza subsp. *pottsii*
Opuntia matudae (see *O. hyptiacantha*)
Opuntia megacantha (see *O. ficus-indica*)
Opuntia monacantha
Opuntia opuntia (see *O. humifusa*)
Opuntia phaeacantha
Opuntia phaeacantha var. *camanchica*
Opuntia polyacantha
Opuntia pottsii (see *O. macrorhiza* subsp. *pottsii*)
Opuntia quimilo
Opuntia robusta
Opuntia soederstromiana
Opuntia soehrensii
Opuntia soehrensii (see *Tunilla soehrensii*)
Opuntia streptacantha
Opuntia stricta
Opuntia stricta var. *dillenii* (see *O. dillenii*)
Opuntia sulphurea
Opuntia tenuispina (see *O. macrorhiza* subsp. *pottsii*)
Opuntia tomentosa
Opuntia tortispina (under *O. humifusa*)
Opuntia versicolor (see *Cylindropuntia versicolor*)
Opuntia vulgaris (see *O. monacantha*)
Opuntia whipplei (see *Cylindropuntia whipplei*)
Orbignya cohune (see *Attalea cohune*)
Orbignya cuatrecasana (see *Attalea cuatrecasana*)
Orbignya guacuyule (see *Attalea cohune*)
Orbignya martiana (see *Attalea speciosa*)
Orbignya phalerata (see *Attalea speciosa*)
Orbignya polysticha (see *Attalea microcarpa*)
Orbignya speciosa (see *Attalea speciosa*)
Orbignya spectabilis (see *Attalea spectabilis*)
Oreocereus hendriksenianus (see *O. leucotrichus*)
Oreocereus leucotrichus
Oreodoxa oleracea (see *Roystonea oleracea*)
Oreosphacus parvifolia (see *Clinopodium gilliesii*)
Origanum majorana
Origanum vulgare
Orobanche bulbosa
Orobanche californica
Orobanche fasciculata
Orobanche ludoviciana
Orobanche tuberosa (see *O. bulbosa*)
Orogenia linearifolia
Orontium aquaticum
Orophoma carana (see *Mauritia carana*)
Oryza glaberrima

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Oryza sativa
Oryzopsis asperifolia
Oryzopsis hymenoides
Osmanthus americanus
Osmanthus americanus var. *megacarpus*
Osmanthus fragrans
Osmanthus megacarpus (see *O. americanus* var. *megacarpus*)
Osmaronia cerasiformis (see *Oemleria cerasiformis*)
Osmorhiza aristata var. *aristata* (see *O. claytonii*)
Osmorhiza berteroi
Osmorhiza chilensis (see *O. berteroi*)
Osmorhiza claytonii
Osmorhiza depauperata
Osmorhiza obtusa (see *O. depauperata*)
Osmorhiza ooccidentalis
Osmunda cinnamomea
Osmunda regalis
Osmunda struthiopteris (see *Matteuccia struthiopteris*)
Ossaea capillaris
Otholobium glandulosum
Otoba parvifolia
Ouratea macrobotrys
Ouratea nitida (under *O. macrobotrys*)
Oxalis acetosella
Oxalis barrelieri (see *O. cytisoides*)
Oxalis corniculata
Oxalis corymbosa (see *O. debilis* var. *corymbosa*)
Oxalis crenata (see *O. tuberosa*)
Oxalis cytisoides
Oxalis debilis var. *corymbosa*
Oxalis deppei (see *O. tetraphylla*)
Oxalis drummondii
Oxalis latifolia
Oxalis martiana (see *O. debilis* var. *corymbosa*)
Oxalis oregana
Oxalis pes-caprae
Oxalis repens (see *O. corniculata*)
Oxalis stricta
Oxalis tetraphylla
Oxalis tuberosa
Oxalis violacea
Oxydendrum arboreum
Oxyrhynchus volubilis
Oxyria digyna
Oxythece fabrilis (see *Pouteria pallida*)
Pachira aquatica
Pachira glabra

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Pachira grandiflora (see *P. aquatica*)
Pachira insignis
Pachira macrocarpa (see *P. aquatica*)
Pachira spruceana (see *P. insignis*)
Pachycereus pecten-aboriginum
Pachycereus pringlei
Pachycereus schottii (see *Lophocereus schottii*)
Pachycereus thurberi (see *Stenocereus thurberi*)
Pachycereus weberi
Pachylecythis egleri (see *Lecythis pisonis*)
Pachyptera alliacea (see *Mansoa alliacea*)
Pachyrhizus ahipa
Pachyrhizus angulatus (see *P. erosus*)
Pachyrhizus erosus
Pachyrhizus palmatilobus (see *P. erosus*)
Pachyrhizus thunbergianus (see *Pueraria montana* var. *lobata*)
Pachyrhizus tuberosus
Paivaea langsdorffi (see *Campomanesia phaea*)
Paivaea phaea (see *Campomanesia phaea*)
Palma cocos (see *Cocos nucifera*)
Panax quinquefolium
Panax trifolium (see *P. trifolius*)
Panax trifolius
Pandanus tectorius
Pandanus utilis
Panicum hirticaule
Panicum miliaceum
Panicum obtusum
Panicum sonorum (see *P. hirticaule*)
Papaver somniferum
Papaya carica (see *Carica papaya*)
Papaya chilensis (see *Vasconcellea chilensis*)
Papaya cundinamarcencis (see *Vasconcellea cundinamarcensis*)
Papaya goudotiana (see *Vasconcellea goudotiana*)
Papaya gracilis (see *Vasconcellea goudotiana*)
Papaya paniculata (see *Vasconcellea parviflora*)
Papaya parviflora (see *Vasconcellea parviflora*)
Papaya pubescens (see *Vasconcellea cundinamarcensis*)
Parahancornia amapa (see *P. fasciculata*)
Parahancornia fasciculata
Parahancornia peruviana
Parajubaea cocoides
Paramyrciaria delicatula (see *Myrciaria delicatula*)
Paramyrciaria glomerata (see *Myrciaria glomerata*)
Parathesis serrulata
Parietaria debilis
Parinarium brachistachium (see *P. pachyphylum*)

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Parinari barbatum (see *Exellodendron barbatum*)
Parinari campestris
Parinari excelsa
Parinari montana
Parinari pachyphylla
Parinari sprucei
Parkia balslevii
Parkia multijuga
Parkia nitida
Parkia panurensis
Parkia platycephala
Parkinsonia aculeata
Parkinsonia florida (see *Cercidium floridum* subsp. *floridum*)
Parkinsonia microphylla (see *Cercidium microphyllum*)
Parkinsonia torreyana (see *Cercidium floridum* subsp. *floridum*)
Parmentiera aculetea
Parmentiera alata (see *Crescentia alata*)
Parmentiera cerifera
Parmentiera edulis (see *P. aculetea*)
Parmentiera stenocarpa
Parosela lanata (see *Dalea lanata*)
Passiflora actinia
Passiflora adenopoda
Passiflora alata
Passiflora ambigua
Passiflora amethystina
Passiflora ampullacea
Passiflora antioquiensis
Passiflora arida
Passiflora caerulea
Passiflora capsularis
Passiflora cincinnata
Passiflora coccinea (see also *P. Miniata*)
Passiflora edulis
Passiflora foetida
Passiflora incarnata
Passiflora laurifolia
Passiflora ligularis
Passiflora longifilamentosa
Passiflora macrocarpa (see *P. quadrangularis*)
Passiflora maliformis
Passiflora manicata
Passiflora membranacea
Passiflora menispermifolia
Passiflora miniata
Passiflora mixta
Passiflora mixta var. *mixta* (see *P. mixta*)

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Passiflora mollissima
Passiflora morifolia
Passiflora mucronata
Passiflora nitida
Passiflora organensis
Passiflora pallida (see *P. suberosa*)
Passiflora paraguayensis (see *P. capsularis*)
Passiflora pinnatistipula
Passiflora platyloba
Passiflora popenovii
Passiflora psilantha (see *P. tripartita*)
Passiflora quadrangularis
Passiflora riparia
Passiflora rubra
Passiflora schlimiana
Passiflora seemannii
Passiflora serratodigitata
Passiflora suberosa
Passiflora tarminiana
Passiflora tenuifila
Passiflora tetragona (see *P. quadrangularis*)
Passiflora tomentosa (see *P. mixta*)
Passiflora tomentosa var. *mollissima* (see *P. mollissima*)
Passiflora tripartita
Passiflora tripartita var. *mollissima* (see *P. mollissima*)
Passiflora umbilicata
Passiflora vespertilio
Passiflora villosa (see *P. menispermifolia*)
Passiflora vitifolia
Passiflora warmingii (see *P. morifolia*)
Pastinaca sativa
Patinoa almirajo
Paullinia cupana
Paullinia macrophylla
Paullinia obovata
Paullinia obovata var. *subrotundata* (see *P. obovata*)
Paullinia pinnata
Paullinia sorbilis (under *P. cupana*)
Paullinia subrotundata (see *P. obovata*)
Paullinia yoco
Pectis papposa
Pectis papposa var. *papposa* (see *P. papposa*)
Pedicularis langsdorfii
Pedilanthus tithymaloides (see *Euphorbia tithymaloides*)
Pediomelum castoreum (see *Psoralea castorea*)
Pediomelum cuspidatum (see *Psoralea cuspidata*)
Pediomelum esculentum (see *Psoralea esculenta*)

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Pediomelum hypogaeum (see *Psoralea hypogaea*)
Pediomelum hypogaeum var. *hypogaeum* (see *Psoralea hypogaea*)
Pediomelum mephiticum
Pekea tuberculosa (see *Caryocar nuciferum*)
Pelargonium graveolens
Pelargonium odoratissimum
Pellaea mucronata
Peltandra sagittifolia
Peltandra virginica
Peltiphyllum peltatum
Peniocereus greggii
Peniocereus striatus
Pennisetum americanum (see *P. glaucum*)
Pennisetum glaucum
Penstemon confertus
Penstemon procerus
Pentagonia amazonica
Pentagonia brachyotis (see *P. pinnatifida*)
Pentagonia macrophylla
Pentagonia parvifolia (see *P. amazonica*)
Pentagonia pinnatifida
Pentaphylloides floribunda
Peperomia acuminata
Peperomia angustata
Peperomia fraseri
Peperomia maculosa
Peperomia pellucida
Peperomia peltilimba
Peperomia resedaeflora (see *P. fraseri*)
Peperomia viridispica (see *P. angostata*)
Pepo ficifolia (see *Cucurbita ficifolia*)
Pepo malabaricus (see *Cucurbita ficifolia*)
Peraphyllum ramosissimum
Perebea concinna (see *Naucleopsis concinna*)
Perebea elegans (see *Helicostylis elegans*)
Perebea guianensis
Perebea mollis
Pereskia aculeata
Pereskia bahiensis (under *P. grandifolia*)
Pereskia bleo
Pereskia colombiana (see *P. guamacho*)
Pereskia grandifolia
Pereskia guamacho
Pereskia pereskia (see *P. aculeata*)
Pereskia sacharosa
Pereskiopsis aquosa
Pereskiopsis gatesii (see *P. porteri*)

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Pereskiopsis porteri
Periandra dulcis (see *P. mediterranea*)
Periandra mediterranea
Perideridia gairdneri
Perideridia montana (see *P. gairdneri*)
Perilla frutescens
Perilla ocymoides (see *P. frutescens*)
Peritassa calypsoides
Peritassa campestris
Peritassa dulcis
Peritassa hatschbachii (see *P. calypsoides*)
Peritassa laevigata
Peritoma arborea (Nutt.) Iltis [syn. *Cleome isomeris* Greene, *Isomeris arborea*
Pernettya mucronata (see *Gaultheria mucronata*)
Pernettya prostrata (see *Gaultheria myrsinoides*)
Persea albida
Persea americana
Persea americana var. *americana* (see *P. americana*)
Persea americana var. *drymifolia*
Persea americana var. *guatemalensis* (see *P. albida*)
Persea borbonia
Persea drymifolia (see *P. americana* var. *drymifolia*)
Persea gratissima (see *P. americana*)
Persea gratissima var. *schiedeana* (see *P. schiedeana*)
Persea guatemalensis (see *P. albida*)
Persea leiogyna (see *P. americana*)
Persea nubigena var. *guatemalensis* (see *P. americana*)
Persea schiedeana
Persicaria amphibia
Persicaria maculosa
Persicaria odorata (see *Polygonum odoratum*)
Persicaria vivipara
Persicaria vulgaris (see *P. maculosa*)
Persica vulgaris (see *Prunus persica*)
Petalostemon candidum (see *Dalea candida*)
Petalostemon oligophyllum (see *Dalea candida* var. *oligophylla*)
Petalostemon purpureus (see *Dalea purpurea* var. *purpurea*)
Petasites frigidus
Petasites frigidus var. *palmatus*
Petasites palmatus (see *P. frigidus* var. *palmatus*)
Petroselinum crispum
Petroselinum hortense (see *P. crispum*)
Petroselinum sativum (see *P. crispum*)
Peucedanum utriculatum (see *Lomatium utriculatum*)
Peumus boldus
Phaeomeria speciosa (see *Etlingera elatior*)

Phalaris caroliniana
Pharmacosycea anthelmintica (see *Ficus insipida*)
Phaseolus aborigineus (see *P. vulgaris* var. *aborigineus*)
Phaseolus aconitifolius (see *Vigna aconitifolia*)
Phaseolus acutifolius
Phaseolus adenanthus (see *Leptospron adenanthum*)
Phaseolus angularis (see *Vigna angularis*)
Phaseolus aureus (see *Vigna radiata*)
Phaseolus calcaratus (see *Vigna umbellata*)
Phaseolus coccineus
Phaseolus coccineus subsp. *darwinianus* (see *P. polyanthus*)
Phaseolus coccineus subsp. *polyanthus* (see *P. polyanthus*)
Phaseolus filiformis
Phaseolus flavescens
Phaseolus lathyroides (see *Macroptilium lathyroides*)
Phaseolus limensis (see *P. lunatus*)
Phaseolus lunatus
Phaseolus maculatus (see *P. ritensis*)
Phaseolus metcalfei (see *P. ritensis*)
Phaseolus multiflorus (see *P. coccineus*)
Phaseolus mungo (see *Vigna mungo*)
Phaseolus polyanthus
Phaseolus polystachios
Phaseolus radiatus (see *Vigna radiata*)
Phaseolus retusus (see *P. ritensis*)
Phaseolus ritensis
Phaseolus trilobatus (see *Vigna trilobata*)
Phaseolus vulgaris
Phaseolus vulgaris subsp. *aborigineus* (see *P. vulgaris* var. *aborigineus*)
Phaseolus vulgaris var. *aborigineus* (see *P. vulgaris*)
Phaseolus asellus
Phaseolus derasus
Phaseolus diversifolius
Phaseolus pallar
Phellopterus bulbosus (see *Cymopterus bulbosus*)
Phellopterus montanus (see *Cymopterus montanus*)
Phemeranthus aurantiacus
Phenakospermum guyannense
Philodendron bipinnatifiidum
Philodendron remifolium
Philodendron selloum (see *P. bipinnatifiidum*)
Philodendron squamiferum
Philodendron warszewiczii
Philoxerus vermicularis (see *Blutaporon vermiculare*)
Phlebodium aureum
Phoenix canariensis

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Phoenix dactylifera
Phoenix reclinata
Pholidostachys synanthera
Phoradendron californicum
Phoradendron juniperinum
Phormium tenax
Photinia arbutifolia (see *Heteromeles arbutifolia*)
Photinia floribunda (see *Aronia x prunifolia*)
Photinia japonica (see *Eriobotrya japonica*)
Photinia melanocarpa (see *Aronia melanocarpa*)
Photinia pyrifolia (see *Aronia arbutifolia*)
Phragmites americanus (see *P. australis* subsp. *americanus*)
Phragmites australis
Phragmites australis subsp. *australis* (see *P. australis*)
Phragmites australis subsp. *americanus* (under *P. australis*)
Phragmites communis (see *P. australis*)
Phyla dulcis (see *P. scaberrima*)
Phyla scaberrima
Phyllanthus acidus
Phyllanthus adenodiscus
Phyllanthus distichus (see *P. acidus*)
Phyllanthus emblica
Phyllanthus niruri
Phyllanthus nobilis (see *Margaritaria nobilis*)
Phyllocactus biformis (see *Disocactus biformis*)
Phyllocactus phyllanthus (see *Epiphyllum phyllanthus*)
Phyllocalyx edulis (see *Eugenia selloi*)
Phyllocalyx involucratus (see *Eugenia involucrata*)
Phyllocalyx luschnathianus (see *Eugenia luschnathiana*)
Phyllospadix scouleri
Phyllostachys arcana
Phyllostachys aurea
Phyllostachys aureosulcata
Phyllostachys bambusoides
Phyllostachys dulcis
Phyllostachys edulis
Phyllostachys elegans
Phyllostachys flexuosa
Phyllostachys makinoi
Phyllostachys nidularia
Phyllostachys nigra
Phyllostachys nuda
Phyllostachys pubescens (see *P. edulis*)
Phyllostachys reticulata (see *P. bambusoides*)
Phyllostachys rubromarginata
Phyllostachys sulphurea (see *P. bambusoides*)
Phyllostachys viridi-glauscens

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Phyllostachys viridis (see *P. bambusoides*)
Phyllostachys vivax
Phyllostylon rhamnoides
Phyllotaenium lindenii (see *Caladium lindenii*)
Physalis acutifolia
Physalis alkekengi
Physalis angulata
Physalis brasiliensis
Physalis chenopodifolia (see *P. peruviana*)
Physalis crassifolia
Physalis crassifolia var. *versicolor* (under *P. crassifolia*)
Physalis edulis (see *P. peruviana*)
Physalis fendleri (under *P. heterophylla*)
Physalis heterophylla
Physalis hispida
Physalis ixocarpa (see *P. philadelphica*)
Physalis lanceolata (see *P. virginiana* var. *sonorea*, see also *P. hispida*)
Physalis leptophylla
Physalis longifolia
Physalis longifolia var. *longifolia* (see *P. longifolia*)
Physalis longifolia var. *hispida* (see *P. hispida*)
Physalis longifolia var. *subglabrata*
Physalis maxima (see *P. pruinosa*)
Physalis melanocystis
Physalis melanocystis var. *melanocystis* (see *P. melanocystis*)
Physalis neomexicana (see *P. subulata*)
Physalis patula (see *P. subulata*)
Physalis peruviana
Physalis philadelphica
Physalis pruinosa
Physalis pubescens
Physalis schiedeana (see *P. gracilis*)
Physalis subglabrata (see *P. longifolia* var. *subglabrata*)
Physalis subulata
Physalis subulata var. *neomexicana* (see *P. subulata*)
Physalis virginiana
Physalis virginiana var. *sonorea*
Physalis virginiana var. *texana*
Physalis viscosa
Physalis wrightii (see *P. acutifolia*)
Phytelephas aequatorialis
Phytelephas dasyneura (see *Ammandra dasyneura*)
Phytelephas decasperma (see *Ammandra decasperma*)
Phytelephas macrocarpa (under *P. aequatorialis*)
Phytelephas macrocarpa subsp. *tenuicaulis* (see *P. tenuicaulis*)
Phytelephas seemannii (under *P. aequatorialis*)

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Phytelephas tenuicaulis
Phytelephas tumacana (under *P. aequatorialis*)
Phytolacca americana
Phytolacca decandra (see *P. americana*)
Phytolacca dioica
Phytolacca icosandra (see *P. rivinoides*)
Phytolacca rivinoides
Piaropus crassipes (see *Eichhornia crassipes*)
Picea abies
Picea glauca
Picea mariana
Picea rubens
Picea sitchensis
Picraena excelsa (see *Picrasma excelsa*)
Picramnia spp.
Picramnia spruceana (under *Picramnia* spp.)
Picrasma excels
Piloblephis rigida
Pilocereus engelmannii (see *Carnegiea gigantea*)
Pilocereus giganteus (see *Carnegiea gigantea*)
Pilocereus pringlei (see *Pachycereus pringlei*)
Pilocereus repandus (see *Cereus repandus*)
Pilocereus royenii (see *Pilosocereus royenii*)
Pilocereus russelianus (see *Subpilocereus russelianus*)
Pilosocereus catingicola
Pilosocereus chrysostele
Pilosocereus gounellei
Pilosocereus royenii
Pimenta acris (see *P. racemose*)
Pimenta dioica
Pimenta haitiensis
Pimenta officinales (see *P. dioica*)
Pimenta racemose
Pimpinella anisum
Pindarea fastuosa (see *Attalea dubia*)
Pinus albicaulis
Pinus ayacahuite
Pinus canadensis (see *Tsuga canadensis*)
Pinus cembroides
Pinus chiapensis (see *P. strobus*)
Pinus clausa
Pinus coulteri
Pinus culminicola
Pinus edulis
Pinus elliottii
Pinus jeffreyi
Pinus lambertiana

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Pinus maximartinezii
Pinus monophylla
Pinus nelsonii
Pinus palustris
Pinus parryana (see *P. quadrifolia*)
Pinus pinceana
Pinus pinea
Pinus ponderosa
Pinus ponderosa var. *jeffreyi* (see *P. jeffreyi*)
Pinus quadrifolia
Pinus sabiniana
Pinus scopulorum (see *P. ponderosa*)
Pinus serotina
Pinus strobus
Pinus strobus var. *chiapensis* (see *P. strobus*)
Pinus torreyana
Pinus torreyana subsp. *insularis* (see *P. torreyana*)
Pinus torreyana subsp. *torreyana* (see *P. torreyana*)
Pinzona coriacea
Piper aduncum
Piper amalago
Piper asterotrichum
Piper auritilimbum (see *P. auritum*)
Piper auritum
Piper immutatum
Piper marginatum
Piper nigrum
Piper peltatum
Piper sanctum
Piper truman-yunckeri
Piper trumanyunckerii (see *P. truman-yunckeri*)
Piper umbellatum
Pirus malus (see *Malus communis*)
Pistacia chinensis
Pistacia lentiscus
Pistacia vera
Pisum sativum
Pisum vulgare (see *P. sativum*)
Pithecellobium calostachys (see *P. insigne*)
Pithecellobium dulce
Pithecellobium ebano (see *Ebenopsis ebano*)
Pithecellobium flexicaule (see *Ebenopsis ebano*)
Pithecellobium hymenaeafolium (see *P. hymenaeifolium*)
Pithecellobium hymenaeifolium
Pithecellobium insigne
Pithecellobium lanceolatum
Pithecellobium longifolium (see *Zygia longifolia*)

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Pithecellobium saman (see *Albizia saman*)
Pithecellobium unguis-cati
Pityothamnus reticulatus (see *Asimina reticulata*)
Plantago australis
Plantago lanceolata
Plantago major
Plantago rugelii (under *P. major*)
Platanthera sparsiflora
Platanus occidentalis
Platonia esculenta (see *P. insignis*)
Platonia insignis
Platymiscium pinnatum
Platyopuntia soehrensii (see *Tunilla soehrensii*)
Plectranthus amboinicus
Plectranthus scutellarioides
Pleopeltis polypodioides
Plinia cauliflora
Plinia edulis
Plinia glomerata (see *Myrciaria glomerata*)
Plinia jaboticaba (see *Myrciaria jaboticaba*)
Plinia rivularis
Plinia rubra (see *Eugenia uniflora*)
Plinia trunciflora
Pluchea sagittalis
Plukenetia carolis-vegae
Plukenetia huayllabambana
Plukenetia volubilis
Plumeria rubra
Podocarpus andinus (see *Prumnopitys andina*)
Podocarpus gracilior (see *Afrocarpus gracilior*)
Podocarpus macrophylla
Podocarpus macrostachys (see *P. oleifolius*)
Podocarpus oleifolius
Podocarpus oleifolius var. *macrostachys* (see *P. oleifolius*)
Podocarpus nagi (see *Nageia nagi*)
Podophyllum peltatum
Pogogyne douglasii subsp. *parviflora*
Pogogyne parviflora (see *P. douglasii* subsp. *parviflora*)
Pogostemon cablin
Polakowskia tacaco (see *Sechium tacaco*)
Polanisia viscosa (see *Cleome viscosa*)
Polaskia chichipe
Poliomintha incana
Poliomintha longiflora
Poliomintha maderensis
Polyandrococos caudescens (see *Allagoptera caudescens*)
Polianthes tuberosa

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Polygala nitida var. *lithophila*
Polygonatum biflorum
Polygonatum biflorum var. *commutatum* (see *P. biflorum*)
Polygonatum commutatum (see *P. biflorum*)
Polygonatum giganteum (see *P. biflorum*)
Polygonum amphibium var. *emersum* (see *Persicaria amphibia*)
Polygonum aviculare
Polygonum bistotoides (see *Bistorta bistortoides*)
Polygonum coccineum (see *Persicaria amphibia*)
Polygonum cuspidatum
Polygonum douglasii
Polygonum erectum
Polygonum fugax (see *Persicaria vivipara*)
Polygonum muhlenbergii (see *Persicaria amphibia*)
Polygonum odoratum
Polygonum persicaria (see *Persicaria maculosa*)
Polygonum viviparum (see *Persicaria vivipara*)
Polygonum vulgaris (see *Persicaria maculosa*)
Polymnia edulis (see *Smallanthus sonchifolius*)
Polymnia sonchifolia (see *Smallanthus sonchifolius*)
Polypodium aureum (see *Phlebodium aureum*)
Polypodium leucatomos (see *Phlebodium aureum*)
Polypodium glycyrrhiza
Polypodium polypodioides (see *Pleopeltis polypodioides*)
Poncirus trifoliata (see *Citrus trifoliata*)
Pontederia cordata
Pontederia crassipes (see *Eichhornia crassipes*)
Pontederia lanceolata (see *P. cordata*)
Populus alba
Populus deltoides subsp. *wislizeni*
Populus grandidentata
Populus tremuloides
Populus wislizeni (see *P. deltoides* subsp. *wislizeni*)
Poraqueiba guianensis
Poraqueiba paraensis
Poraqueiba sericea
Porcelia cinnamomea (see *Cymbopetalum penduliflorum*)
Porcelia nitidifolia
Porcelia ponderosa
Porcelia saffordiana (see *P. ponderosa*)
Porophyllum gracile
Porophyllum linaria
Porophyllum macrocepholum (see *P. ruderale*)
Porophyllum punctatum
Porophyllum ruderale
Porophyllum ruderale subsp. *macrocepholum* (see *P. ruderale*)
Porophyllum ruderale var. *macrocepholum* (see *P. ruderale*)

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Porrum sativum (see *Allium sativum*)
Portulaca oleracea
Portulaca pilosa
Portulaca pilosa var. *halimoides* (see *P. pilosa*)
Portulaca pilosa var. *marginata* (see *P. oleracea*)
Portulaca retusa (see *P. oleracea*)
Portulaca triangularia (see *Talinum fruticosum*)
Posoqueria latifolia
Posoqueria longiflora
Potalia amara
Potamogeton natans
Potamogeton pectinatus (see *Stuckenia pectinata*)
Potentilla anserina
Potentilla erecta
Potentilla fruticosa (see *Pentaphylloides floribunda*)
Potentilla glandulosa (see *Drymocallis glandulosa*)
Potentilla indica (see *Duchesnea indica*)
Potentilla palustris (see *Comarum palustre*)
Pothomorphe peltata (see *Piper peltatum*)
Pothomorphe umbellata (see *Piper umbellatum*)
Poulsenia armata
Poupartia amazonica (see *Antrocaryon amazonicum*)
Pourouma acuminata
Pourouma bicolor
Pourouma bicolor subsp. *bicolor* (see *P. bicolor*)
Pourouma bicolor subsp. *tessmannii*
Pourouma cecropiifolia
Pourouma edulis (see *P. cecropiifolia*)
Pourouma guianensis
Pourouma guianensis subsp. *guianensis* (see *P. guianensis*)
Pourouma herrerensis
Pourouma laevis (see *P. villosa*)
Pourouma melinonii
Pourouma minor
Pourouma mollis
Pourouma mollis subsp. *mollis* (see *P. mollis*)
Pourouma sapida (see *P. cecropiaefolia*)
Pourouma schultesii (see *P. bicolor*)
Pourouma tessmannii (see *P. bicolor* subsp. *tessmannii*)
Pourouma tomentosa
Pourouma tomentosa subsp. *tomentosa* (see *P. tomentosa*)
Pourouma uvifera (see *P. cecropiifolia*)
Pourouma villosa
Pourretia gigantea (see *Puya raimondii*)
Pouteria amygdalicarpa
Pouteria arguacoensium
Pouteria bilocularis

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Pouteria bullata
Pouteria butyrocarpa
Pouteria caimito
Pouteria campechiana
Pouteria carabobensis (see *P. multiflora*)
Pouteria cayennensis
Pouteria chiricana
Pouteria cladantha
Pouteria collina
Pouteria cuspidata
Pouteria cuspidata subsp. *robusta*
Pouteria dominigensis subsp. *dominigensis*
Pouteria dulcifica (see *Synsepalum dulcificum*)
Pouteria durlandii
Pouteria egregia
Pouteria elegans
Pouteria engleri
Pouteria filipes
Pouteria fossicola
Pouteria gardneri
Pouteria gardneriana
Pouteria glauca
Pouteria glomerata
Pouteria glomerata subsp. *glomerata* (see *P. glomerata*)
Pouteria glomerata subsp. *stylosa*
Pouteria gomphiifolia
Pouteria gongrijpii
Pouteria grandiflora
Pouteria guianensis
Pouteria hispida
Pouteria hypoglauca
Pouteria insignis (see *P. lucuma*)
Pouteria jariensis
Pouteria laevigata
Pouteria laurifolia (see *P. caimito*)
Pouteria lucuma
Pouteria macrocarpa (see also *P. multiflora*)
Pouteria macrophylla
Pouteria maguirei
Pouteria mammosa (see *P. sapota*)
Pouteria multiflora
Pouteria nemorosa
Pouteria opposita
Pouteria pallida
Pouteria paraensis (see *P. macrocarpa*)
Pouteria pariry
Pouteria penicillata

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Pouteria plicata
Pouteria procera
Pouteria ptychandra (see *Pradosia ptychandra*)
Pouteria ramiflora
Pouteria reticulata
Pouteria sapota
Pouteria simulans
Pouteria speciosa
Pouteria splendens
Pouteria suavis (see *P. gardneriana*)
Pouteria surinamensis (see *Pradosia surinamensis*)
Pouteria surumuensis
Pouteria torta subsp. *glabra*
Pouteria torta
Pouteria torta subsp. *torta* (see *P. torta*)
Pouteria torta subsp. *tuberculata*
Pouteria tovarensis (see *P. guianensis*)
Pouteria trigonosperma
Pouteria triplarifolia
Pouteria ucuqui
Pouteria unilocularis (see *P. reticulata*)
Pouteria venosa subsp. *amazonica*
Pouteria venulosa (see *Micropholis venulosa*)
Pouteria viridis
Pradosia beardii
Pradosia brevipes
Pradosia huberi
Pradosia lactescens
Pradosia ptychandra
Pradosia schomburgkiana
Pradosia surinamensis
Prestoea acuminata
Prestoea acuminata var. *montana*
Prestoea montana (see *P. acuminata* var. *montana*)
Prestoea schultzeana
Prieurella manaosense (see *Chrysophyllum manaosense*)
Primula veris
Proboscidea fragrans
Proboscidea louisiana (see *P. louisianica*)
Proboscidea louisianica
Proboscidea parviflora
Prosopis alba
Prosopis alba var. *panta* (under *P. alba*)
Prosopis alpataco
Prosopis articulata
Prosopis caldenia
Prosopis chilensis

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Prosopis denudans
Prosopis dulcis (see *P. laevigata*)
Prosopis flexuosa
Prosopis glandulosa var. *glandulosa*
Prosopis glandulosa var. *torreyana*
Prosopis juliflora (see also *P. glandulosa* var. *glandulosa*)
Prosopis juliflora var. *torreyana* (see *P. glandulosa* var. *torreyana*)
Prosopis laevigata
Prosopis nigra
Prosopis odorata (see *P. glandulosa* var. *torreyana*)
Prosopis pallida
Prosopis panta (see *P. alba* var. *panta*)
Prosopis pubescens
Prosopis tamarugo
Prosthechea cochleata
Protium aracouchini
Protium brasiliense
Protium decandrum
Protium fimbriatum
Protium giganteum
Protium grandifolium
Protium heptaphyllum
Protium nodulosum
Protium pallidum
Protium polybotrium
Protium spruceanum
Protium sagotianum
Protium subserratum
Protium tenuifolium
Protium trifoliolatum
Protium unifoliolatum
Prumnopitys andina
Prumnopitys spicata (see *P. andina*)
Prunella vulgaris
Prunus alabamensis
Prunus americana
Prunus amygdalus (see *P. dulcis*)
Prunus andersonii
Prunus angustifolia
Prunus angustifolia var. *watsonii*
Prunus armeniaca
Prunus avium
Prunus besseyi
Prunus capuli (see *P. serotina* subsp. *capuli*)
Prunus capullin (see *P. serotina* subsp. *capuli*)
Prunus chicasa (see *P. angustifolia*)

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Prunus cerasifera
Prunus cerasus
Prunus demissa (see *P. virginiana* var. *demissa*)
Prunus domestica
Prunus dulcis
Prunus emarginata
Prunus fasciculata
Prunus fremontii
Prunus geniculata
Prunus gracilis
Prunus hortulana
Prunus ilicifolia
Prunus laurocerasus
Prunus maritima
Prunus melanocarpa (see *P. virginiana* var. *melanocarpa*)
Prunus mexicana
Prunus munsoniana
Prunus myrtifolia
Prunus nigra
Prunus occidentalis
Prunus pennsylvanica
Prunus persica
Prunus persica var. *nucipersica*
Prunus pumila
Prunus salicina
Prunus salicifolia (see *P. serotina* subsp. *capuli*)
Prunus sargentii
Prunus serotina
Prunus serotina subsp. *capuli*
Prunus serotina var. *salicifolia* (see *P. serotina* subsp. *capuli*)
Prunus spinosa
Prunus subcordata
Prunus tomentosa
Prunus umbellata
Prunus virginiana
Prunus virginiana subsp. *demissa* (see *P. virginiana* var. *demissa*)
Prunus virginiana var. *demissa*
Prunus virginiana var. *melanocarpa*
Pseudanamomis umbellulifera
Pseudananas sagenarius
Pseudobombax ellipticum
Pseudobombax munguba
Pseudobombax septenatum
Pseudocalymma alliaceum (see *Mansoa alliacea*)
Pseudocalymma standleyi (see *Mansoa standleyi*)
Pseudolabatia penicillata (see *Pouteria penicellata*)
Pseudolmedia glabrata

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Pseudolmedia laevigata
Pseudolmedia laevis
Pseudolmedia macrophylla
Pseudolmedia oxyphyllaria (see *P. glabrata*)
Pseudolmedia rigida
Pseudolmedia rigida subsp. *rigida* (see *P. rigida*)
Pseudomyrcianthes pyriformis (see *Eugenia pyriformis*)
Pseudophoenix ekmanii
Pseudophoenix vinifera
Pseudostellaria jamesiana
Pseudotsuga menziesii
Psidium acutangulum
Psidium albidum
Psidium araca (see *P. guineense*)
Psidium arayan
Psidium aromaticum (see *Campomanesia aromatica*)
Psidium cattleianum
Psidium cattleianum var. *lucidum* (see *P. cattleianum*)
Psidium caudatum (see *Calycolpus moritzianus*)
Psidium chinense (see *P. cattleianum*)
Psidium cinereum var. *incanescens*
Psidium coriaceum (see *P. humile*)
Psidium costaricense (see *P. guineense*)
Psidium dubium (see *Myrciaria dubia*)
Psidium fluviatile (see *P. guineense*)
Psidium friedrichsthalianum
Psidium grandifolium (see *P. acutangulum*)
Psidium guajava
Psidium guaviroba (see *Campomanesia guaviroba*)
Psidium guineense
Psidium guyanense (see *P. guineense*)
Psidium humile
Psidium incanum (see *P. salutare* var. *sericeum*)
Psidium incarnescens (see *P. cinereum*)
Psidium laurifolium (see *P. guineense*)
Psidium littorale (see *P. cattleianum*)
Psidium longipes (see *Mosiera longipes*)
Psidium luridum
Psidium microphyllum (see *P. sartorianum*)
Psidium molle (see *P. guineense*)
Psidium montanum
Psidium multiflorum
Psidium myrtoides
Psidium oerstedeanum (see *P. salutare*)
Psidium pyriferum (see *P. guajava*)
Psidium rivulare (see *Campomanesia lineatifolia*)
Psidium salutare

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Psidium salutare var. *sericeum*
Psidium sartorianum
Psidium schiedeanum (see *P. guineense*)
Psophocarpus palustris (under *P. tetragonolobus*)
Psophocarpus tetragonolobus
Psoralea castorea
Psoralea cuspidata
Psoralea esculenta
Psoralea glandulosa (see *Otholobium glandulosum*)
Psoralea hypogaea
Psoralea mephitica (see *Pediomelum mephiticum*)
Psoralea tenuiflora
Psoralidium tenuiflorum (see *Psoralea tenuiflora*)
Psychotria galeottiana
Psychotria nervosa
Psychotria skutchii (see *P. galeottiana*)
Psychotria undata (see *P. nervosa*)
Ptelea baldwinii (see *P trifoliata*)
Ptelea tomentosa (see *P. trifoliata* var. *mollis*)
Ptelea trifoliata
Ptelea trifoliata var. *mollis* (under *P. trifoliata*)
Pteridium aquilinum
Pteridium aquilinum var. *caudatum* (see *P. aquilinum*)
Pteris caudata (see *Pteridium aquilinum* var. *caudatum*)
Pterodon emarginatus
Pterodon pubescens (see *P. emarginatus*)
Pueraria lobata (see *P. montana* var. *lobata*)
Pueraria lobata var. *montana* (see *P. montana* var. *lobata*)
Pueraria montana var. *lobata*
Pueraria thunbergiana (see *P. montana* var. *lobata*)
Punica granatum
Punica granatum var. *nana* (see *P. granatum*)
Punica nana (see *P. granatum*)
Purshia mexicana
Puya aristeguietae
Puya berteroniana
Puya boliviensis (see *P. chilensis*)
Puya chilensis
Puya coerulea
Puya gummifera (see *P. sodiorona*)
Puya hamata
Puya raimondii
Puya sodiorona
Pycnanthemum incanum
Pycnanthemum muticum
Pycnanthemum pilosum (see *P. verticillatum*)
Pycnanthemum verticillatum

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Pycnanthemum virginianum
Pyrenoglyphis maraja (see *Bactris maraja*)
Pyrrhopappus carolinianus
Pyrularia puber
Pyrularia pubera (see *P. puber*)
Pyrus angustifolia (see *Malus angustifolia*)
Pyrus arbutifolia (see *Photinia pyrifolia*)
Pyrus arbutifolia var. *nigra* (see *Aronia melanocarpa*)
Pyrus betulifolia
Pyrus calleryana
Pyrus communis
Pyrus coronaria (see *Malus coronaria*)
Pyrus cydonia (see *Cydonia oblonga*)
Pyrus fusca (see *Malus fusca*)
Pyrus ioensis (see *Malus ioensis* var. *ioensis*)
Pyrus malus (see *Malus sylvestris*)
Pyrus melanocarpa (see *Aronia melanocarpa*)
Pyrus nigra (see *Aronia melanocarpa*)
Pyrus pyrifolia
Pyrus rivularis (see *Malus fusca*)
Qualea acuminata (under *Q. paraensis*)
Qualea paraensis
Qualea parviflora (under *Q. paraensis*)
Quamasia quamash (see *Camassia quamash*)
Quararibea bicolor (see *Matisia bicolor*)
Quararibea cordata
Quararibea fieldii
Quararibea funebris
Quararibea intricata
Quararibea ochrocalyx
Quararibea wittii
Quassia amara
Quassia simaruba (see *Simarouba amara*)
Quassia excelsa (see *Picrasma excelsa*)
Quercus agrifolia
Quercus alba
Quercus bicolor
Quercus brandegeei
Quercus candicans
Quercus densiflora (see *Notholithocarpus densiflorus*)
Quercus emoryi
Quercus gambelii
Quercus garryana
Quercus geminata
Quercus humboldtii
Quercus iberica (see *Q. macrocarpa*)
Quercus lobata

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Quercus macrocarpa
Quercus muehlenbergii
Quercus nigra
Quercus palustris
Quercus rubra
Quercus rugosa
Quercus reticulata (see *Q. rugosa*)
Quercus tuberculata
Quercus utahensis (see *Q. gambelii*)
Quercus virginiana
Quiina florida
Quiina poeppigiana (see *Q. florida*)
Racaria sylvatica (see *Talisia sylvatica*)
Radicula armoracia (see *Armoracia rusticana*)
Radlkoferella macrocarpa (see *Pouteria multiflora*)
Radlkoferella trigonosperma (see *Pouteria trigonosperma*)
Randia aculeata
Randia armata
Randia capitata
Randia echinocarpa
Randia ferox (see *R. armata*)
Randia formosa (see *Rosenbergiodendron formosum*)
Randia laetevirens
Randia ruiziana (see *Rosenbergiodendron longiflorum*)
Ranunculus bulbosus
Ranunculus ficaria
Ranunculus pallasii
Rapanea ovalifolia (see *Myrsine monticola*)
Raphanus raphanistrum (see *R. raphanistrum* subsp. *sativus*)
Raphanus raphanistrum subsp. *sativus*
Raphanus sativus
Raphia taedigera
Rathbunia alamosensis (see *Stenocereus alamosensis*)
Ravenala guyannensis (see *Phenakospermum guyannense*)
Renealmia alpinia
Renealmia breviscapa
Renealmia jalapensis (see *R. mexicana*)
Renealmia mexicana
Renealmia occidentalis (see *Zingiber officinale*)
Renealmia thyrsoidea
Reynosia septentrionalis
Reynosia uncinata
Reynoutria japonica (see *Polygonum cuspidatum*)
Rhamnidium elaeocarpum
Rhamnus crocea
Rhamnus humboldtiana (see *Karwinskia humboldtiana*)
Rhamnus purshiana

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Rheedia acuminata (see *Garcinia madruno*)
Rheedia benthamiana (see *Garcinia benthamiana*)
Rheedia brasiliensis (see *Garcinia brasiliensis*)
Rheedia edulis (see *Garcinia intermedia*)
Rheedia floribunda (see *Garcinia madruno*)
Rheedia gardneriana (see *Garcinia gardneriana*)
Rheedia lateriflora
Rheedia longifolia
Rheedia macrophylla (see *Garcinia macrophylla*)
Rheedia madruno (see *Garcinia madruno*)
Rheedia spruceana (see *Garcinia gardneriana*)
Rheum officinale
Rheum rhaborabarum (under *R. rhaponticum*)
Rheum rhaponticum
Rhexia virginica
Rhigospira quadrangularis
Rhinocarpus excelsa (see *Anacardium excelsum*)
Rhipsalis baccifera
Rhipsalis cassutha (see *R. baccifera*)
Rhipsalis cassytha (see *R. baccifera*)
Rhizophora mangle
Rhodiola integrifolia subsp. *integrifolia*
Rhodiola rhodantha
Rhodiola rosea (see *Sedum roseum*)
Rhododendron nudiflora (see *R. periclymenoides*)
Rhododendron periclymenoides
Rhodomyrtus tomentosa
Rhus aromatica
Rhus copallinum
Rhus glabra
Rhus hirta
Rhus integrifolia
Rhus microphylla
Rhus ovata
Rhus trilobata
Rhus typhina (see *R. hirta*)
Rhyticocos amara (see *Syagrus amara*)
Ribes americanum
Ribes aureum
Ribes aureum var. *villosum* (see *R. odoratum*)
Ribes bracteosum
Ribes cereum
Ribes ciliatum
Ribes cynosbati
Ribes divaricatum
Ribes glandulosum
Ribes grossularia (see *R. uva-crispa*)

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Ribes hirtellum
Ribes hudsonianum
Ribes inerme
Ribes lacustre
Ribes leptanthum
Ribes missouriense
Ribes montigenum
Ribes nigrum
Ribes odoratum
Ribes oxyacanthuides subsp. *setosum*
Ribes punctatum
Ribes quercetorum
Ribes reclinatum (see *R. uva-crispa*)
Ribes rubrum
Ribes sativum
Ribes setosum (see *R. oxyacanthuides* subsp. *setosum*)
Ribes triste
Ribes uva-crispa
Ribes viscosissimum
Richardella dulcifica (see *Synsepalum dulcificum*)
Richardella lucuma (see *Pouteria lucuma*)
Richardella macrophylla (see *Pouteria macrophylla*)
Richardella rivicoa (see *Pouteria macrophylla*)
Richardella speciosa (see *Pouteria speciosa*)
Richardella trigonosperma (see *Pouteria trigonosperma*)
Richardia aethiopica (see *Zantedeschia aethiopica*)
Richardia africana (see *Zantedeschia aethiopica*)
Rinorea castaneifolia (see *R. laevigata*)
Rinorea laevigata
Rinorea physiphora (see *R. laevigata*)
Robinia grandiflora (see *Sesbania grandiflora*)
Robinia neomexicana
Robinia pseudoacacia
Robinia sepium (see *Gliricidia sepium*)
Rollinia cardiantha (see *Annona cuspidata*)
Rollinia curvipetala (see *R. mucosa*)
Rollinia cuspidata (see *Annona cuspidata*)
Rollinia deliciosa (see *R. mucosa*)
Rollinia discreta
Rollinia edulis (see *Annona edulis*)
Rollinia emarginata
Rollinia exalbida (see *R. sylvatica*)
Rollinia exsucca
Rollinia fagifolia (see *R. sylvatica*)
Rollinia herzogii (see *Annona herzogii*)
Rollinia jimenzii (see *R. mucosa*)
Rollinia laurifolia (see *Annona neolaurifolia*)

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Rollinia longifolia (see *Annona dolabripetala*)
Rollinia mucosa
Rollinia multiflora (see *R. exsucca*)
Rollinia occidentalis (see *R. emarginata*)
Rollinia orthopetala (see *R. mucosa*)
Rollinia papilionella (see *R. pittieri*)
Rollinia pittieri
Rollinia pulchrinervis (see *R. mucosa*)
Rollinia sieberi (see *R. mucosa*)
Rollinia sylvatica
Rolliniopsis discreta (see *Rollinia discreta*)
Rorippa armoracia (see *Armoracia rusticana*)
Rorippa nasturtium-aquaticum (see *Nasturtium officinale*)
Rosa arkansana
Rosa blanda
Rosa californica
Rosa canina
Rosa carolina
Rosa centifolia
Rosa chinensis
Rosa damascena
Rosa eglanteria
Rosa gallica
Rosa moschata
Rosa multiflora
Rosa nutkana
Rosa pimpinellifolia (see *R. spinosissima*)
Rosa pisocarpa
Rosa pomifera (see *R. villosa*)
Rosa rubiginosa (see *R. eglanteria*)
Rosa rugosa
Rosa serrulata (see *R. carolina*)
Rosa spinosissima
Rosa villosa
Rosa villosa var. *pomifera* (see *R. villosa*)
Rosa virginiana
Rosa woodsii
Rosa woodsii var. *fendleri* (see *R. woodsii*)
Rosenbergiodendron formosum
Rosenbergiodendron longiflorum
Rosmarinus officinalis
Roumea hebecarpa (see *Dovyalis hebecarpa*)
Roystonea borinquena (under *R. regia*)
Roystonea oleracea (under *R. regia*)
Roystonea regia
Rubus adenotrichus
Rubus allegheniensis

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Rubus alumnus
Rubus arcticus
Rubus argutus
Rubus betulifolius (see *R. argutus*)
Rubus bogotensis
Rubus boliviensis (under *R. roseus*)
Rubus brasiliensis
Rubus briareus (under *R. roseus*)
Rubus caesius
Rubus canadensis (see *R. flagellaris*)
Rubus chamaemorus
Rubus coriifolius
Rubus costaricanus
Rubus cuneifolius
Rubus deliciosus
Rubus ellipticus
Rubus eriocarpus (see *R. glaucus*)
Rubus erythroclados
Rubus flagellaris
Rubus floribundus (see *R. robustus*)
Rubus frondosus
Rubus fruticosus
Rubus geoides
Rubus glaucus
Rubus hispidus
Rubus idaeus
Rubus idaeus subsp. *strigosus* (under *R. idaeus*)
Rubus laciniatus
Rubus leucodermis
Rubus loganobaccus
Rubus macrocarpus (see *R. nubigensus*)
Rubus melanolasius (see *R. idaeus* subsp. *strigosus*)
Rubus neglectus (see *R. idaeus* subsp. *strigosus*)
Rubus niveus
Rubus nubigensus
Rubus occidentalis
Rubus odoratus
Rubus ostryifolius (see *R. alumnus*)
Rubus parviflorus
Rubus pedatus
Rubus pensilvanicus
Rubus pensilvanicus var. *frondosus* (see *R. frondosus*)
Rubus phoenicolasius
Rubus porphyromallus (see *R. bogotaensis*)
Rubus procerus
Rubus pubescens
Rubus robustus

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Rubus roseus
Rubus rosifolius
Rubus rubrisetus (see *R. trivialis*)
Rubus sapidus
Rubus saxatilis
Rubus sellowii
Rubus shankii
Rubus spectabilis
Rubus stipularis (see *R. nubigensus*)
Rubus strigosus (see *R. idaeus* subsp. *strigosus*)
Rubus triflorus (see *R. pubescens*)
Rubus trivialis
Rubus ursinus
Rubus ursinus x R. idaeus (see *R. loganobaccus*)
Rubus ursinus var. *vitifolius* (see *R. ursinus*)
Rubus urticifolius
Rubus vitifolius (see *R. ursinus*)
Rudgea racemosa
Rumex acetosa
Rumex acetosella
Rumex alpinus
Rumex arcticus
Rumex berlandieri (see *R. chrysocarpus*)
Rumex brasiliensis
Rumex chrysocarpus
Rumex crispus
Rumex hymenosepalus
Rumex mexicanus
Rumex occidentalis
Rumex patientia
Rumex paucifolius
Rumex salicifolius var. *mexicanus* (see *R. mexicanus*)
Ruta chalapensis (see *R. graveolens*)
Ruta graveolens
Rytidostylis gracilis
Sabal bahamensis (see *S. palmetto*)
Sabal etonia
Sabal gretherae
Sabal mauritiiformis
Sabal minor
Sabal mexicana
Sabal morrisiana (see *S. mauritiiformis*)
Sabal palmetto
Sabal pumos
Sabal serrulata (see *Serenoa repens*)
Sabal texana (see *S. mexicana*)
Sabal uresana

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Sabal yapa
Sabicea amazonensis
Sabicea panamensis
Sabicea paraensis (see *S. panamensis*)
Sabicea villosa
Saccharum barberi (see *S. officinarum*)
Saccharum officinarum
Saccharum sinense (see *S. officinarum*)
Saccharum spontaneum
Sacoglottis amazonica (see also *S. guianensis*)
Sacoglottis ceratocarpa
Sacoglottis cuspidata (see *Humiriastrum cuspidatum*)
Sacoglottis guianensis
Sacoglottis guianensis var. *guianensis* (under *S. guianensis*)
Sacoglottis mattogrossensis var. *subintegra*
Sacoglottis uchi (see *Endopleura uchi*)
Sacoglottis verrucosa (see *Duckesia cf. verrucosa*)
Sagittaria cuneata (under *S. latifolia*)
Sagittaria latifolia
Sagittaria rhombifolia
Sagittaria sagittifolia
Sahagunia racemifera (see *Clarisia ilicifolia*)
Sahagunia strepitans (see *Clarisia ilicifolia*)
Salacca secunda
Salacia campestris (see *Peritassa campestris*)
Salacia cognata (see *Cheiloclinium cognatum*)
Salacia crassifolia
Salacia dulcis (see *Peritassa dulcis*)
Salacia elliptica
Salacia impressifolia
Salacia insignis
Salacia patens (see *Tontelea passiflora*)
Salacia polyanthomaniaca (see *S. impressifolia*)
Salacia sylvestris (see *Peritassa calypsoides*)
Salicornia bigelovii
Salicornia depressa
Salicornia perennis (see *Sarcocornia perennis*)
Salicornia subterminalis (see *Arthrocnemum subterminale*)
Salicornia virginica (see *S. depressa*)
Salsola atriplicifolia (see *Cycloloma atriplicifolium*)
Salix alba
Salix arctica
Salix planifolia subsp. *pulchra* (see *S. pulchra*)
Salix pulchra
Salpichroa origanifolia
Salpichroa rhomboidea (see *S. origanifolia*)
Salsola kali

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Salsola pestifer (see *S. kali*)
Salvia apiana
Salvia ballotiflora
Salvia carduacea
Salvia chiapensis
Salvia clevelandii
Salvia clinopodioides
Salvia columbariae
Salvia elegans
Salvia hispanica
Salvia lyrata
Salvia mellifera
Salvia mexicana
Salvia microphylla
Salvia officinalis
Salvia reflexa
Salvia rutilans (see *S. elegans*)
Salvia tiliifolia
Samanea saman (see *Albizia saman*)
Sambucus australis
Sambucus bipinnata (see *S. canadensis*)
Sambucus callicarpa (see *S. racemosa*)
Sambucus canadensis
Sambucus canadensis var. *laciniata* (see *S. canadensis*)
Sambucus canadensis var. *submollis* (see *S. canadensis*)
Sambucus cerulea (see *S. nigra* subsp. *cerulea*)
Sambucus cerulea var. *mexicana* (see *S. canadensis*)
Sambucus cerulea var. *neomexicana* (see *S. nigra* subsp. *cerulea*)
Sambucus cerulea var. *velutina* (see *S. nigra* subsp. *cerulea*)
Sambucus glauca (see *S. nigra* subsp. *cerulea*)
Sambucus melanocarpa
Sambucus mexicana (see *S. canadensis*)
Sambucus mexicana subsp. *cerulea* (see *S. nigra* subsp. *cerulea*)
Sambucus mexicana var. *cerulea* (see *S. nigra* subsp. *cerulea*)
Sambucus microbotrys (see *S. racemosa*)
Sambucus neomexicana (see *S. nigra* subsp. *cerulea*)
Sambucus neomexicana var. *vestita* (see *S. nigra* subsp. *cerulea*)
Sambucus nigra
Sambucus nigra subsp. *canadensis* (see *S. canadensis*)
Sambucus nigra subsp. *cerulea*
Sambucus nigra subsp. *peruviana*
Sambucus orbiculata (see *S. canadensis*)
Sambucus oreopola (see *S. canadensis*)
Sambucus peruviana (see *S. peruviana*)
Sambucus pubens (see *S. racemosa*)
Sambucus pubens var. *arborescens* (see *S. racemosa*)
Sambucus racemosa

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Sambucus racemosa subsp. *pubens* (see *S. racemosa*)
Sambucus racemosa var. *arborescens* (see *S. racemosa*)
Sambucus racemosa var. *leucocarpa* (see *S. racemosa*)
Sambucus racemosa var. *melanocarpa* (see *S. melanocarpa*)
Sambucus racemosa var. *microbotrys* (see *S. racemosa*)
Sambucus racemosa var. *pubens* (see *S. racemosa*)
Sambucus racemosa var. *racemosa* (see *S. racemosa*)
Sambucus simpsonii (see *S. canadensis*)
Sambucus velutina (see *S. nigra* subsp. *cerulea*)
Samolus valerandi
Samuela carnerosana (see *Yucca carnerosana*)
Sandoricum indicum (see *S. koetjape*)
Sandoricum koetjape
Sanguisorba canadensis
Sanguisorba officinalis
Sanguisorba minor
Santolina chamaecyparissus
Sapindus edulis (see *Talisia esculenta*)
Sapindus esculentus (see *Talisia esculenta*)
Sapindus saponaria
Sapota achras (see *Manilkara zapota*)
Saracha chiuahuensis (see *Jaltomata chiuahuensis*)
Sarcaulus brasiliensis
Sarcaulus brasiliensis subsp. *gracilis*
Sarcobatus vermiculatus
Sarcocephalus latifolius
Sarcocornia ambigua (see *S. perennis*)
Sarcocornia pacifica (under *Salicornia depressa*)
Sarcocornia perennis
Sarothamnus scoparius (see *Cytisus scoparius*)
Sassafras albidum
Sassafras officinale (see *S. albidum*)
Sassafras variifolium (see *S. albidum*)
Satureja boliviana (see *Clinopodium bolivianum*)
Satureja douglasii (see *Micromeria douglasii*)
Satureja gilliesii (see *Clinopodium gilliesii*)
Satureja hortensis
Satureja laevigata (see *Clinopodium macrostemum*)
Satureja macrostema (see *Clinopodium macrostemum*)
Satureja macrostema var. *laevigata* (see *Clinopodium macrostemum*)
Satureja montana
Satureja parvifolia (see *Clinopodium gilliesii*)
Satureja rigida (see *Piloblephis rigida*)
Satureja viminea (see *Clinopodium vimineum*)
Satureja vulgaris (see *Clinopodium vulgare*)
Satyria warszewiczii
Saurauia aspera

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Saurauia brachybotrys
Saurauia bullosa
Saurauia conzattii
Saurauia pulchra
Saurauia scabrida
Saurauia speluncicola (see *S. villosa*)
Saurauia tomentosa
Saurauia villosa
Saxifraga pensylvanica (see *Micranthes pensylvanica*)
Scandix pecten-veneris
Schaefferia cuneifolia
Scheelea bassleriana (see *Attalea butyracea*)
Scheelea cephalotes (see *Attalea butyracea*)
Scheelea costaricensis (see *Attalea butyracea*)
Scheelea excelsa (see *Attalea butyracea*)
Scheelea liebmannii (see *Attalea butyracea*)
Scheelea lundellii (see *Attalea butyracea*)
Scheelea macrocarpa (see *Attalea butyracea*)
Scheelia martiana (see *Attalea phalerata*)
Scheelia phalerata (see *Attalea phalerata*)
Scheelea preussii (see *Attalea butyracea*)
Scheelea tessmannii (see *Attalea butyracea*)
Scheelea zonensis (see *Attalea butyracea*)
Schinus areira
Schinus brasiliensis (see *Lithraea molleoides*)
Schinus huygan (see *S. molle*)
Schinus latifolius
Schinus microphyllus
Schinus molle
Schinus molle var. *areira* (see *S. areira*)
Schinus molleoides (see *Lithraea molleoides*)
Schinus terebinthifolius
Schistostemon reticulatum
Schlegelia violacea
Schmaltzia trilobata (see *Rhus trilobata*)
Schmidelia edulis (see *Allophylus edulis*)
Schoenoplectus acutus (under *S. scirpoides*)
Schoenoplectus californicus
Schoenoplectus lacustris (see *S. scirpoides*)
Schoenoplectus scirpoides
Schoenoplectus tabernaemontani
Scirpus acutus (see *Schoenoplectus acutus*)
Scirpus californicus (see *Schoenoplectus californicus*)
Scirpus lacustris (see *Schoenoplectus scirpoides*)
Scirpus maritimus (see *Bolboschoenus maritimus*)
Scirpus nevadensis (see *Amphiscirpus nevadensis*)
Scirpus occidentalis (see *S. acutus*)

Scirpus paludosus (see *Bolboschoenus maritimus*)
Scirpus pterolepis (see *Schoenoplectus scirpoides*)
Scirpus tabernaemontani (see *Schoenoplectus tabernaemontani*)
Scripus tuberosus (see *Eleocharis dulcis*)
Scirpus validus (see *S. tabernaemontani*)
Sclerocactus uncinatus var. *wrightii* (see *Glandulicactus uncinatus* subsp. *wrightii*)
Scolymus hispanicus
Scoparia dulcis
Scytalia chinensis (see *Litchi chinensis*)
Secale cereale
Sechium edule
Sechium tacaco
Sedum acre
Sedum collinum (see *S. reflexum*)
Sedum integrifolium (see *Rhodiola integrifolia* subsp. *integrifolia*)
Sedum reflexum
Sedum rhodanthum (see *Rhodiola rhodantha*)
Sedum rosea (see *S. roseum*)
Sedum roseum
Sedum rupestre (under *S. reflexum*)
Sedum telephium
Selenicereus grandiflorus
Selenicereus megalanthus (see *Hylocereus megalanthus*)
Selenicereus setaceus (see *Hylocereus setaceus*)
Selenicereus spinulosus
Selenicereus testudo
Senna alata
Senna bicapsularis
Senna floribunda (see *S. x floribunda*)
Senna fructicosa
Senna hirsuta
Senna hirsuta var. *hirsuta* (see *S. hirsuta*)
Senna marilandica
Senna obtusifolia
Senna occidentalis
Senna pendula
Senna pendula var. *pendula* (see *S. pendula*)
Senna septentrionalis
Senna tora (see *S. obtusifolia*)
Senna uniflora
Senna x floribunda
Serenoa repens
Sesamum indicum (see *S. orientale*)
Sesamum orientale
Sesamum radiatum (under *S. orientale*)

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Sesbania grandiflora
Sesuvium portulacastrum
Setaria italica
Setaria viridis
Shepherdia argentea
Shepherdia canadensis
Sicana odorifera
Sicyos angulatus
Sicyos parviflorus
Sida rhombifolia
Sidalcea neomexicana
Sideroxylon altamiranoi
Sideroxylon americanum
Sideroxylon amygdalicarpum (see *Pouteria amygdalicarpa*)
Sideroxylon capiri
Sideroxylon capiri subsp. *capiri* (see *S. capiri*)
Sideroxylon capiri subsp. *tempisque*
Sideroxylon celastrinum
Sideroxylon dulcificum (see *Synsepalum dulcificum*)
Sideroxylon eucoriaceum
Sideroxylon foetidissimum
Sideroxylon foetidissimum subsp. *foetidissimum* (see *S. foetidissimum*)
Sideroxylon foetidissimum subsp. *gaumeri*
Sideroxylon lanuginosum
Sideroxylon lanuginosum subsp. *lanuginosum* (see *S. lanuginosum*)
Sideroxylon mastichodendron (see *S. foetidissimum*)
Sideroxylon mexicanum (see *S. capiri*)
Sideroxylon obtusifolium
Sideroxylon obtusifolium subsp. *buxifolium*
Sideroxylon obtusifolium subsp. *obtusifolium* (see *S. obtusifolium*)
Sideroxylon occidentale
Sideroxylon palmeri
Sideroxylon peninsulare
Sideroxylon persimile
Sideroxylon persimile subsp. *persimile* (see *S. persimile*)
Sideroxylon persimile subsp. *subsessiliflorum*
Sideroxylon petiolare (see *S. capiri*)
Sideroxylon rugosum (see *Micropholis rugosa*)
Sideroxylon salicifolium
Sideroxylon stevensonii
Sideroxylon tempisque (see *Sideroxylon capiri* subsp. *tempisque*)
Sideroxylon tenax
Sideroxylon tepicense
Silene acaulis
Silene inflata (see *Oberna behen*)
Silene vulgaris (see *Oberna behen*)

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Silphium laciniatum
Silybum marianum
Simarouba amara
Simarouba excelsa (see *Picrasma excelsa*)
Simarouba glauca (see *S. amara*)
Simarouba surinamense (see *Quassia amara*)
Simmondsia californica (see *S. chinensis*)
Simmondsia chinensis
Sinapis alba
Sinapis arvensis
Sisymbrium canescens (see *Descurainia pinnata* subsp. *pinnata*)
Sisymbrium nasturtium-aguaticum (see *Nasturtium officinale*)
Sium cicutifolium (see *S. suave*)
Sium suave
Sloanea grandiflora
Sloanea picapica (see *S. ptariana*)
Sloanea ptariana
Smallanthus sonchifolius
Smilacina racemosa (see *Maianthemum racemosum*)
Smilacina stellata (see *Maianthemum stellatum*)
Smilax aristolochiaefolia (see *S. aristolochiifolia*)
Smilax aristolochiifolia
Smilax auriculata
Smilax bona-nox
Smilax caduca (see *S. rotundifolia*)
Smilax cinnamomifolia (see *S. smallii*)
Smilax cordifolia (see *S. bona-nox*)
Smilax cumanensis (see *S. oblongata*)
Smilax domingensis (see *S. lanceolata*)
Smilax glauca
Smilax grandifolia (see *S. regelii*)
Smilax havanensis
Smilax herbacea
Smilax kraussiana
Smilax lanceolata
Smilax laurifolia
Smilax medica (see *S. aristolochiaefolia*)
Smilax oblongata
Smilax officinalis
Smilax ornata (see *S. aristolochiaefolia*)
Smilax ovata (see *S. smallii*)
Smilax pseudochina (see *S. kraussiana*)
Smilax regelii
Smilax rotundifolia
Simlax smallii
Smilax spruceana
Socratea durissima (see *S. exorrhiza*)

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Socratea exorrhiza
Socratea rostrata
Soja max (see *Glycine max*)
Solandra grandiflora
Solanum abutiloides
Solanum aethiopicum
Solanum agrarium
Solanum ajanhuiri
Solanum alternatopinnatum
Solanum americanum
Solanum andigenum (see *S. tuberosum* subsp. *andigena*)
Solanum asarifolium (see *Lycianthes asarifolia*)
Solanum asperum
Solanum betaceum
Solanum cajanumense
Solanum candidum
Solanum caripense
Solanum catilliflorum
Solanum chaucha
Solanum circinatum
Solanum coconilla (see *S. stramoniifolium*)
Solanum corymbiflorum
Solanum crinitum
Solanum curtilobum (under *S. juzepczukii*)
Solanum demissum
Solanum diphyllum
Solanum diploconos
Solanum diversifolium (see *S. rudepannum*)
Solanum edinense
Solanum elaeagnifolium
Solanum fendleri (see also *S. rudepannum*)
Solanum georgicum (see *S. sessiliflorum*)
Solanum gilo (see *S. aethiopicum*)
Solanum goniocalyx (see *S. stenotomum* subsp. *goniocalyx*)
Solanum grandiflorum
Solanum hirtum
Solanum hirtussimum (see *S. pectinatum*)
Solanum hygrothermicum (see *S. phureja* subsp. *hygrothermicum*)
Solanum insidiosum
Solanum jamaicense
Solanum jamesii
Solanum jubeba (see *S. paniculatum*)
Solanum juciri (see *S. alternatopinnatum*)
Solanum juzepczukii
Solanum lanceifolium
Solanum liximitante
Solanum lycocarpum

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Solanum lycopersicum (see *Lycopersicon esculentum*)
Solanum melongena
Solanum melongena var. *esculentum* (see *S. melongena*)
Solanum morellifolium
Solanum mozinianum (see *Lycianthes mociniana*)
Solanum muricatum
Solanum nigrescens
Solanum nigrum
Solanum obliquum
Solanum occultum
Solanum paniculatum
Solanum paucijugum
Solanum pectinatum
Solanum perlongistylum
Solanum phureja subsp. *hygrothermicum*
Solanum piliferum (see *Lycianthes pilifera*)
Solanum pimpinellifolium
Solanum platyphyllum (see *S. stramoniifolium*)
Solanum pseudolulo
Solanum quitoense
Solanum quitoense fo. *septentrionale*
Solanum quitoense var. *septentrionale* (see *S. quitoense* fo. *septentrionale*)
Solanum rudepannum
Solanum saponaceum (see *S. elaeagnifolium*)
Solanum scabrum (see *S. lanceifolium*)
Solanum sessiliflorum
Solanum sessiliflorum var. *georgicum* (see *S. sessiliflorum*)
Solanum sibundoyense
Solanum sisymbriifolium
Solanum stenotomum subsp. *goniocalyx*
Solanum stenotomum subsp. *stenotomum*
Solanum stoloniferum (see *S. fendleri*)
Solanum stoloniferum var. *pumilum* (see *S. demissum*)
Solanum stramoniifolium
Solanum stramoniifolium var. *inerme* (see *S. stramoniifolium*)
Solanum tequilense (see *S. candidum*)
Solanum topiro (see *S. sessiliflorum*)
Solanum topiro var. *georgicum* (see *S. sessiliflorum*)
Solanum torvum
Solanum triflorum
Solanum tuberosum
Solanum tuberosum subsp. *andigena*
Solanum variegatum (see *S. muricatum*)
Solanum verrucosum
Solanum vestissimum
Solanum wendlandii

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Solenostemon scutellarioides (see *Plectranthus scutellarioides*)
Solidago canadensis
Solidago graminifolia (see *Euthamia graminifolia*)
Solidago missouriensis
Solidago nana (under *S. canadensis*)
Solidago odora
Solidago odora subsp. *chapmanii* (under *S. odora*)
Solidago spectabilis
Sonchus ludovicianus (see *Lactuca ludoviciana*)
Sonchus oleraceus
Sophia incisa (see *Descurainia incana* subsp. *incisa*)
Sophia halictorum (see *Descurainia pinnata* subsp. *halictorum*)
Sophia pinnata (see *Descurainia pinnata* subsp. *pinnata*)
Sophora nuttalliana
Sophora sericea (see *S. nuttalliana*)
Sorbus americana
Sorbus arbutifolia (see *Photinia pyrifolia*)
Sorbus aucuparia
Sorbus decora
Sorbus domestica
Sorbus melanocarpa (see *Aronia melanocarpa*)
Sorbus scopulina
Sorbus sitchensis
Sorghum bicolor
Sorghum vulgare (see *S. bicolor*)
Sorocea guilleminiana
Sorocea muriculata (under *S. guilleminiana*)
Sparganium eurycarpum
Spartium scoparium (see *Cytisus scoparius*)
Spathiphyllum friedrichsthalii
Spathiphyllum phryniifolium
Spergula arvensis
Spergula sativa (see *S. arvensis*)
Spergularia rubra
Spilanthes acmella var. *oleracea* (see *Acmella oleracea*)
Spilanthes alba (see *Acmella alba*)
Spilanthes americana (see *Acmella oppositifolia*)
Spilanthes americana var. *repens* (see *Acmella repens*)
Spilanthes arrayana (see *Acmella brachyglossa*)
Spilanthes ocymifolia (see *Acmella alba*)
Spilanthes oleracea beta. fusca (see *Acmella oleracea*)
Spilanthus oleracea (see *Acmella oleracea*)
Spilanthes oppositifolia (see *Acmella oppositifolia*)
Spinacia oleracea
Spiraea beauverdiana
Spiraea pyramidata
Spondias cythera (see *S. mombin*)

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Spondias cytherea (see *S. dulcis*)
Spondias dulcis
Spondias lutea (see *S. mombin*)
Spondias macrocarpa
Spondias mombin
Spondias myrobalanus Jacq. (see *S. purpurea*)
Spondias myrobalanus L. (see *S. mombin*)
Spondias purpurea
Spondias purpurea var. *venulosa* (see *S. mombin*)
Spondias radlkoferi (see *S. mombin*)
Spondias tuberosa
Spondias venulosa (see *S. mombin*)
Sporobolus airoides
Sporobolus cyrptandrus
Sporobolus flexuosus
Stachys byzantina
Stachys floridana
Stachys hyssopifolia
Stachys hyssopifolia var. lythroides (see *S. hyssopifolia*)
Stachys lanata (see *S. byzantina*)
Stachys officinalis (see *Betonica officinalis*)
Stachys palustris
Stachytarpheta cayennensis
Stachytarpheta indica
Stachytarpheta jamaicensis (see *S. indica*)
Stachytarpheta mutabilis
Stanleya elata (under *S. pinnata*)
Stanleya pinnata
Staphylea trifolia
Stellaria jamesiana (see *Pseudostellaria jamesiana*)
Stellaria media
Stenocalyx dysentericus (see *Eugenia dysenterica*)
Stenocalyx involucratus (see *Eugenia involucrata*)
Stenocalyx michelii (see *Eugenia uniflora*)
Stenocalyx pitanga (see *Eugenia pitanga*)
Stenocalyx sulcatus (see *Eugenia sulcata*)
Stenocalyx uniflorus (see *Eugenia uniflora*)
Stenocereus alamosensis
Stenocereus griseus
Stenocereus gummosus
Stenocereus peruvianus (see *Cereus repandus*)
Stenocereus queretaroensis
Stenocereus stellatus
Stenocereus thurberi
Stenocereus weberi (see *Pachycereus weberi*)
Sterculia apetala
Sterculia chicha (see *S. apetala*)

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Stetsonia coryne (see *Cereus coryne*)
Stevia rebaudiana
Stevia serrata
Stizolobium deeringianum (see *Mucuna pruriens* var. *utilis*)
Stizolobium pruriens (see *Mucuna pruriens*)
Streptanthus glaucus (see *Caulanthus glaucus*)
Streptocalyx longifolius (see *Aechmea longifolia*)
Streptopus amplexifolius
Streptopus lanceolatus
Streptopus roseus (see *S. lanceolatus*)
Strobus strobus (see *Pinus strobus*)
Stromanthe macrochlamys
Stromanthe sp.
Strychnos panamensis
Strychnos spinosa
Stuckenia pectinata
Stylophyllum edule (see *Dudleya edulis*)
Suaeda calceoliformis (under *S. nigra*)
Suaeda californica (under *S. nigra*)
Suaeda linearis
Suaeda nigra
Suaeda ramosissima (see *S. nigra*)
Suaeda suffrutescens
Suaeda torreyana (see *S. nigra*)
Subpilocereus margaritensis (see *Cereus repandus*)
Subpilocereus repandus (see *Cereus repandus*)
Subpilocereus russelianus
Swinglea glutinosa
Syagrus amara
Syagrus botryophora
Syagrus campestris (see *S. flexuosa*)
Syagrus cardenasii
Syagrus cocoides
Syagrus comosa
Syagrus coronate
Syagrus deflexa
Syagrus flexuosa
Syagrus inajai
Syagrus oleracea
Syagrus petraea
Syagrus picrophylla
Syagrus romanzoffiana
Syagrus rupicola
Syagrus schizophylla
Syagrus smithii
Syagrus urbaniana (see *S. flexuosa*)
Syagrus vagans

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Syagrus yatay (see *Butia yatay*)
Symphonia globulifera
Symphytum asperum (under *S. officinale*)
Symphytum officinale
Symplocarpus foetidus
Symplocos serrulata
Symplocos theiformis
Symplocos tinctoria
Synedrella nodiflora
Syngonium donnell-smithii (see *S. salvadorense*)
Syngonium neglectum
Syngonium podophyllum
Syngonium salvadorense
Syngonium vellozianum (see *S. podohyllum*)
Synsepalum dulcificum
Syzygium aromaticum
Syzygium cumini
Syzygium jambolanum (see *S. cumini*)
Syzygium jambos (see *Eugenia jambos*)
Syzygium malaccense
Syzygium paniculatum
Syzygium samarangense
Tabebuia chrysotricha (see *Handroanthus chrysotrichus*)
Tabebuia heterophylla
Tabebuia pallida
Tabernaemontana markgrafiana
Tabernaemontana maxima
Tabernaemontana sananho
Tabernaemontana siphilitica
Tabernaemontana vanheurckii
Tacsonia mollissima (see *Passiflora mollissima*)
Tacsonia pinnatistipula (see *Passiflora pinnatistipula*)
Tagetes erecta
Tagetes filifolia
Tagetes lucida
Tagetes major (see *T. erecta*)
Tagetes minuta
Tagetes patula
Tagetes tenuifolia
Talauma mexicana
Talauma ovata (see *Magnolia ovata*)
Talinum auranticum (see *Phemeranthus aurantiacus*)
Talinum fruticosum
Talinum paniculatum
Talinum racemosum (see *T. fruticosum*)
Talinum triangulare (see *T. fruticosum*)
Talisia acutifolia

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Talisia carinata
Talisia cerasina
Talisia cupularis
Talisia esculenta
Talisia floresii (under *T. esculenta*)
Talisia guianensis
Talisia hemidasya
Talisia hexaphylla
Talisia macrophylla
Talisia micrantha (see *T. sylvatica*)
Talisia nervosa
Talisia olivaeformis (see *T. oliviformis*)
Talisia oliviformis (under *T. esculenta*)
Talisia panamensis (see *T. hexaphylla*)
Talisia pedicellaris (see *Melicoccus pedicellaris*)
Talisia reticulata (see *T. sylvatica*)
Talisia retusa
Talisia subalbens
Talisia sylvatica
Tamarindus indica
Tanacetum vulgare
Tapirira fanshawei (see *T. guianensis*)
Tapirira guianensis
Tapirira marchandii (see *T. obtusa*)
Tapirira myriantha (see *T. guianensis*)
Tapirira mexicana
Tapirira obtusa
Tapirira peckoltiana (see *T. obtusa*)
Tapirira retusa
Tapura amazonica
Taraxacum officinale
Taxus baccata
Taxus brevifolia
Taxus canadensis
Taxus cuspidata (under *T. baccata*)
Tecoma chrysotricha (see *Handroanthus chrysotrichus*)
Tecoma crucigera (see *Bignonia capreolata*)
Tecoma stans
Tectaria fernandensis (see *Acrostichum aureum*)
Tectona grandis
Teloxys ambrosioides (see *Dysphania ambrosioides*)
Tephrosia purpurea
Terminalia catappa
Tetracera oblongata
Tetracera volubilis (see *T. oblongata*)
Tetracera willdenowiana

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Tetracera willdenowiana subsp. *willdenowiana* (see *T. willdenowiana*)
Tetragastris altissima
Tetragastris panamensis
Tetragonia expansa (see *T. tetragonioides*)
Tetragonia tetragonioides
Tetramicra bicolor (see *Leptotes bicolor*)
Tetrapterys crispa
Thalia geniculata
Thalictrum thalictroides
Thea sinensis (see *Camellia sinensis*)
Thelesperma gracile (see *T. megapotamicum*)
Thelesperma filifolium
Thelesperma megapotamicum
Thelesperma subnudum (under *T. filifolium*)
Thelesperma trifidum (see *T. filifolium*)
Theobroma albiflora (see *Herrania albiflora*)
Theobroma angustifolium
Theobroma bicolor
Theobroma cacao
Theobroma cacao f. *leiocarpum* (see *T. cacao*)
Theobroma cacao subsp. *leiocarpum* (see *T. cacao*)
Theobroma camargoanum (see *Herrania camargoana*)
Theobroma canumanense
Theobroma glaucum
Theobroma grandiflorum
Theobroma leiocarpum (see *T. cacao*)
Theobroma macrantha (see *T. grandiflorum*)
Theobroma mariae (see *Herrania mariae*)
Theobroma microcarpa
Theobroma nitidum (see *Herrania nitida*)
Theobroma obovatum
Theobroma pentagonum (see *T. cacao*)
Theobroma purpureum (see *Herrania purpurea*)
Theobroma speciosum
Theobroma spruceanum (see *T. sylvestre*)
Theobroma stipulatum
Theobroma subincanum
Theobroma sylvestre
Theobroma velutinum
Thespesia populnea
Thevetia ahouai
Thibaudia alata (see *T. caulialata*)
Thibaudia caulialata
Thibaudia floribunda
Thibaudia grantii
Thibaudia lehmannii (see *T. floribunda*)

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Thibaudia longifolia (see *T. floribunda*)
Thibaudia martiniana
Thibaudia mellifera
Thibaudia melliflora (see *T. mellifera*)
Thibaudia parvifolia
Thibaudia pichinchensis (see *T. floribunda*)
Thieleodoxa sorbilis (see *Alibertia sorbilis*)
Thieleodoxa stipularis (see *Alibertia stipularis*)
Thlaspi arvense
Thrinax floridana (see *T. radiata*)
Thrinax parviflora (see *T. radiata*)
Thrinax radiata
Thrinax wenlandiana (see *T. radiata*)
Thuja occidentalis
Thymbra capitata
Thymus capitatus (see *Thymbra capitata*)
Thymus vulgaris
Tigridia grandiflora (see *T. pavonia*)
Tigridia pavonia
Tilesia baccata
Tilia americana
Tilia americana var. *mexicana* (under *T. americana*)
Tillandsia australis
Tillandsia complanta
Tillandsia erubescens
Tillandsia maxima (see *T. australis*)
Tillandsia recurvata
Tillandsia rubella
Tococa guianensis
Tocoyena formosa
Toluifera pereirae (see *Myroxylon balsamum* var. *pereirae*)
Tontelea fluminensis (see *T. passiflora*)
Tontelea ovalifolia (see *T. passiflora*)
Tontelea ovalifolia subsp. *richardii* (see *T. passiflora*)
Tontelea passiflora
Torreya californica
Tournefortia hirsutissima
Tovomita schomburgkii
Tradescantia diuretica (see *Tripogandra diuretica*)
Tradescantia fluminensis
Tradescantia occidentalis
Tradescantia ohiensis
Tradescantia pendula (see *T. zebrina*)
Tradescantia sellowiana (see *Tripogandra diuretica*)
Tradescantia virginiana
Tradescantia virginiana var. *occidentalis* (see *T. occidentalis*)
Tradescantia zebrina

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Tragopogon dubius
Tragopogon porrifolius
Trapa natans
Trema floridana (see *T. micrantha*)
Trema micrantha
Trianthema portulacastrum
Tribulus maximus (see *Kallstroemia maxima*)
Trichilia maynasiana (see *T. surinamensis*)
Trichilia surinamensis
Trichipteris microdonta (see *Cyathea microdonta*)
Trichocereus atacamensis
Trichocereus chiloensis (see *Echinopsis chiloensis*)
Trichocereus coquimbanus
Trichocereus pasacana (see *T. atacamensis*)
Trichocereus schickendantzii (see *Echinopsis schickendantzii*)
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acalocote
acalote
acamoyote
acana
ácana

DRAFT

acana-acana
acanguaricua
acano
acan-tele
acapatate
aca-preto
acapurana
acara-uba
acaricaba
acariçoba
acariquara
acariquara-roxa
acariroba
acariúba
acashti
acatl
acaya
acayacotl
acayacoyoth
acayoba
acayocha
acayocoyoth
acayocoyotl
acebo
acebuche
acebuchina
acedera
acedera de Guinea
acedera espinaca
acedera menor
acedera rojo de Guinea
acederilla
acedorilla
aceite
aceite de palo
aceite de piquia
aceite mario
aceitico
aceitilla
aceitilla blanca
aceitillo
aceito
aceito cachicamo
aceito de maría
aceituna
aceituna americana
aceituna dulce
aceitunilla
aceituno
aceituno montés
acelga
acelga cimarrona
acenoria
acer
ácere
acerico
acer-negundo
acerola
acerola cherry
acerola roja
ácer-prata
ácer-prateado
ácer-vermelho
acesiva
acetilla
acetosa
acezintle
acha caspi
achacha
achachairú
achachairú grande
achachairú mediano
achachairucillo
achaicharucillo
achancana
achansu
achera
achicoria
achicoria de Bruselas
achicoria de rizada
achihiuti
achinachinata
achi-ol
achiolillo
achiote
achiote amarillo
achiote colorado
achiote de venado
achiotillo
achiotillo crespo
achipa
achira
achira cimarrona
achis

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achita
achite
achiyu
acho
achoca
achocapa
achoccha
achocha
achochilla
achogcha
achojcha
achokkcha
achoncha
achoscha
achote
achotillo
achua
achuá
achual
achucha
achuni-caspi
achupa poroto
achupala
achupalla
acíbar
acíbara
acibuche
acibuchi
ackee
acmela
acoci
acom
acom yam
acoma piquant
aconite leaved kidney bean
acônito
acônito-do-mato
acore
acorn squash
acoro
ácoro
ácoro indio
ácoro verdadero
acotope
acouma
acoyo
acoyo cimarrón
acqueero
acs'cai'
actalán
actalauat
acté
actinidia
acua'u
acueyo
acuje
acum
acum palm
acumã
acumã-branco
acumã-rasteira
acuri
acurucó
acusa
acutirém-biú
acuyo
acuyo cimarrón
acuyo xihuitl
adália
Adam's banana
Adam's fig
Adam's needle
Adanson's monstera
adão
adder's tongue
adeira
adicuri
adjeran
adlai
adlay
adlay millet
adormidera
aduki
aduncum
adura
adzuki bean
aechmea
aequimea
aerampu
aerial yam
aeta
afata
afentos
affoo

DRAFT

affou
African apple
African baobab
African basil
African bitter yam
African dove plum
African fan palm
African fern pine
African gooseberry
African gram
African horned mellon
African mallow
African mangosteen
African marigold
African millet
African oil palm
African peach
African rice
African spider-flower
agabanzo
agalla de costa
agárico ostreato
agarita
agarito
agarradera
agarra-pinto
agati
agati sesbania
agave
agave cenizo
agave de la costa
agave mexicano
agave mezcalero
agave pulquero
agave-da-tequila
agcha caspi
age
agiru
agnacate
agno-casto
agoseris
agrá
agracejo
agraz
agrião
agrião-amargo
agrião-bravo
agrião-comum
agrião-d'água
agrião-da-fonte
agrião-da-ilha-de-França
agrião-da-mata
agrião-da-ponte
agrião-das-hortas
agrião-da-terra
agrião-da-terra-enxuta
agrião-de-água
agrião-de-rio
agrião-do-brasil
agrião-do-brejo
agrião-do-mato
agrião-do-norte
agrião-do-pará
agrião-do-seco
agrião-dos-jardins
agrião-ordinário
agrião-silvestre
agriãozinho
agricultural mustard
agrilla
agrillas
agrillo
agrio
agrio de Guinea
agrión
agrios
agrito
agritos
agritos de maceta
agu mara
agua
agua bendita
agua'i
aguacachile
aguacaci
aguacate
aguacate cimarrón
aguacate de monte
aguacate del monte
aguacate guatemalteco
aguacate mexicano
aguacate oloroso
aguacate silvestre
aguacate xinene

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aguacatillo
aguacatón
aguachichi
aguaco
aguaçu
aguai
aguaí
aguaí blanco
aguaí colorado
aguaí-da-serra
aguai-guaca
aguai-guaw
aguaí-guazu
aguaja
aguaje
aguaje del varillal
agualaxtle
aguallumantu
aguama
aguanillo
aguapé
aguapé-do-arroz
aguapé-mirim
águara y va'y
aguaraibá
aguardente
aguardiente
aguaribai
aguaribay
aguaro
aguas
aguaschi
aguatcuí
aguatope de montaña
aguaturma
aguava
aguavilla
aguaxima
aguay
aguay blanco
aguayllumantu
aguaymanto
aguen catohue
aguichichi
aguijilla
agüijote
aguileña
aguitzearicua
aguja
aguja de arra
aguja de Nuestra Señora
agujas
agujas de Nuestra Señora
agujilla
agulha-moscada
agusá
agusia
agutiguepe
agutigue-pé
aguya
aguyi
ahara hupa
ahenhus
ahijado
ahinhus
ahipa
ahoga
ahogador
ahorca buey
ahouai des Antilles
ahouai du Bresil
ahuaca
ahuacacáhuatl
ahuacat
ahuacate
ahuácatl
ahuaco
ahuama
ahuashi yacu
ahuejote
ahuijote
ahuilote
ahuyama
aibika
aile
aili
ailladito
aipi
aipilla
aipim
aipo
aipo-bravo
aipo-d'água
aipo-do-mato

DRAFT

aipo-dos-pântanos
aipo-hortense
aipo-selvage
aipo-silvestre
air potato
air yam
airambo
airampo
airela vermelho
airo cuiya
aisiki arisi
aitacopi
ajté
akuanixam
akuiesi varirakua
akuitsi-usrhirakua
akuum
aja
ajahuini
ajahuiri
ajamata
ajanhuiri
ajanhuiri
ajara
ajarahy
ajaraí
ajará-y
ajaté
ajawatingimoni
ajé
ajedra
ajedrea
ajedrea común
ajedrea de huerta
ajedrea de jardín
ajedrea de monte
ajedreas
ajenco
ajenco blanco
ajenjibre
ajenjo
ajenjo común
ajete
ají
ají agujeta
ají amarillo
ají arnaucho
ají boniato
ají bravo
ají caballero
ají caribe
ají chirel
ají colorado
ají coralillo
ají del campo
ají del monte
ají dulce
ají escabeche
ají guaguao
ají guiador
ají largo
ají limo
ají limón
ají oro
ají pajarito
ají picante
ají pinguita de mono
ají puca-uchu
ají puta-madre
ají puta-pario
ají quitucho
ají tabasco
ají tucho
ají turco
ají verde
ajicillo rojo
ajicito montecino
ajicón
ajillo
ajima
ajinjible
ajipa
ají-rocoto
ajiru
ajito tierno
ajitucho
ajiya
ajo
ajo antosil
ajo blanco
ajo chilote
ajo chino
ajo cimarrón
ajo común

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ajo cultivado
ajo de anjetil
ajo de cabeza grande
ajo de China
ajo de oso
ajo de perro
ajo del antojil
ajo doméstico
ajo elefante
ajo hortense
ajo morado
ajo moruno
ajo oriental
ajo porro
ajo porro silvestre
ajo puerro
ajo sacha
ajo sacha hembra
ajo sacha macho
ajo silvestre
ajob
ajobiewe
ajo-cebolla
ajonjoli
ajonjolí
ajonjolí cimarrón
ajonjolinsillo
ajos giro
ajos quiro
ajote
ajuaxocotl
ajumma
ajurá
ajuriú
ajuru
ajurú
ajuruí
ajus huasca
ajusté
ajya
aka-dyssô
akaiyaas
akaju-pindariy
akal k'ak'al ilaal
akan k'athaw
aka-shiso
akayas
akazu'yw-ete
akazu'yw-ran
akebi fruit
akebia
akebia fruit
akee
akeichta
akho
aki
ak-il-makal
akí
akit
akits
akoinsiba
akouma
akúku
akuyuru
akw'aalil palats
ala de ángel
ala de oro
Alabama cherry
Alabama chokecherry
alacrán
alache
alachi
alagua
alaján
alalatz
alambre casha
alambrillo
alamillo
alamillo temblón
álamo
álamo blanco
álamo de río
álamo deltoides
álamo temblón
alandi-branco
alantana
alas de ángel
Alaska blueberry
Alaska spiraea
alastrado
alatrique
alazán de madera
alazor
albaca

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albaca silvestre
albácar
albahaca
albahaca blanca
albahaca cimarrona
albahaca de caballo
albahaca de calvo
albahaca de gallina
albahaca de gatos
albahaca de limón
albahaca del monte
albahaca fina
albahaca japonesa
albahaca montés
albahaca morada
albahaca moruna
albahaca sagrada
albahaca santa
albahaca siete esencias
albahaca silvestre
albahaga
albahita
albaque simarrón
albarco
albarda
albarico
albaricoque
albaricoquero
albarillo
albarillo del campo
alberchigo
albergas
alberja
alberjas blancas
alberjas rojas
alberjón
albina
albopán
alboroto
alcachofa
alcachofa de Jerusalén
alcachofa globo
alcachofa globo redondo
alcachofa globo verde
alcachofa verde globo
alcachofas
alcachofera
alcachofra
alcachofra-brava
alcachofra-de-globo
alcachofra-de-Jerusalém
alcachofra-verde-globo
alcacia
alcacias
alcaçuz
alcaçuz-da-europa
alcaçuz-do-brasil
alcaçuz-glabro
alcájer
alcamonia
alcana
alcançu
alcandia
alcanfor
alcapaquilla
alcaparra
alcaparrera
alcaparro
alcaparrón
alcarahueya
alcarava
alcaravea
alcaravia
alcarávia
alcatraz
alcatraz amarillo
alcatraz blanco
alcaucil
alcavária
alcayata
alcayota
alcayota común
alcayote
alcazia
alcazuz
alcea
alchechenge
alchexu
alcórnea
alcornoque
alcosoria
alcu micuna
alder-leaf shadbush
alecrim

DRAFT

alecrim-da-horta
alecrim-de-jardim
alecrim-de-são-josé
alecrim-do-campo
alecrim-do-mato
alegría
alehoof
alelí
alelia
aleluia
aleluya
aletón
alevante
Alexander’s angelica
Alexandrian laurel
alfa
alfa alfa
alfabaca
alfábaga
alfabieso
alface
alface-brava
alface-brava-áspera
alface-brava-menor
alface-brava-pequena
alface-da-serra
alface-da-terra
alface-de-coelho
alface-de-cordeiro
alface-de-mesa
alface-do-campo
alface-do-mato
alface-dos-arrozais
alface-dos-campos
alface-selvagem
alfafa
alfafa-de-flor-roxa
alfafa-de-provença
alfafa-verdadeira
alfalfa
alfalfa de los agostaderos
alfar
alfaro
alfarroba
alfarrobeira
alfavaca
alfavaca-cheiroso
alfavaca-cravo
alfavaca-da-amazônia
alfavaca-de-América
alfavaca-de-caboclo
alfavaca-de-cheiro
alfavaca-de-cobra
alfavaca-de-galinha
alfavaca-de-vaqueiro
alfavaca-do-campo
alfavaca-do-mato
alfavacão
alfavacão-do-campo
alfavaquinha
alfavaquinha-de-cobra
alfazema-do-brasil
alfileles
alfiler
alfileres
alfileres almizcleños
alfileria
alfilerico
alfilerilla
alfilerillo
alfilerillo blanco
alfilerillos
alfileritos
alfileros
alfileteros
alfombrilla
alfombrilla hedionda
alfombrillo
alfóncigo
alforfón
alforjón
alforva
algalia
algaroba
algarobeira
algarroba
algarroba bean
algarroba blanca
algarroba chileno
algarroba de Chile
algarroba dulce
algarroba negra
algarroba tanino
algarrobilla

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algarrobillo
algarrobo
algarrobo americano
algarrobo blanco
algarrobo caldén
algarrobo chileno
algarrobo colorado
algarrobo del país
algarrobo dulce
algarrobo forragero
algarrobo europeo
algarrobo loco
algarrobo negro
algerita
algodão
algodão-branco
algodão-da-praia
algodão-do-brejo
algodão-moro
algodoeiro
algodoeiro-bravo
algodoeiro-da-índia
algodoeiro-da-praia
algodoeiro-do-brejo
algodón
algodón blanco
algodón de monte
algodón silvestre
algodoncillo
algodoncillo común
algodonero
alhelí
alhelí blanco
alheña
alhetas
alho
alho-bravo
alho-chinês
alho-comum
alho-das-vinhas
alho-de-urso
alho-de-verão
alho-elefante
alho-francês
alho-gigante
alho-hortense
alho-inglés
alholva
alho-macho
alho-manso
alho-ordinário
alho-por
alho-poró
alho-poró-bravo
alho-porro
alho-porro-bravo
alho-porrum
alho-silvestre
alho-vermelho
alhucema
alicayota
alicoche
alicoche copa de vino
alicoche sanjuanero
alicuanco
alicuri
alidimai
alien weed
alisma
aliso
alita de ángel
aljôfar
alka qumpis
alkali bulrush
alkali rye
alkali rye grass
alkali sacaton
alkali sacaton grass
alkekenje
allagua
Alleghany barberry
Allegheny blackberry
Allegheny chinkapin
alleluia
allgood
all-good
all-heal
allian pasu
alligator flag
alligator juniper
alligator pear
alligator wood
alligator-apple
allouya

DRAFT

allpa guayaba
allpa-puma-tsatsa
allscale
all-scale
allscale saltbush
allspice
alma negra
almáciga
almácigo
almácigo extranjero
almajo
al-mal-bi-cuish
al-mal-fau-ua
almarjo
almécega
almecega-cheirosa
almecegueira
almecera
almeirão
almeirão-de-árvore
almeirão-de-roseta
almeirão-do-campo
almeirão-roxo
almeirão-selvagem
almeirão-serralha
almeirão-silvestre
almeixa
almendoa
almendra
almendra castaña
almendra colorada
almendra de guaje
almendra del beni
almendra tropical
almendre
almendrillo
almendrillo de hoja chica
almendrito
almendro
almendro amarillo
almendro corozo
almendro de costa
almendro de Java
almendro de la India
almendro de playa
almendro de Tehuantepec
almendro Malabar
almendro de montaña
almendrón
almendrón cagüí
almendrón de las Antillas
almendrón del Río Cauca
almendrón maní
almesca
almez americano
almique
almirajó
almirón
almizcle
almizcle vegetal
almizcleña
almizclera
almizclillo
almizeleña
almond
almorejo
almorsaca
almorta
aloe
alóe
alóe de Barbados
aloe vera
aloe yucca
aloés
alokomali
alpataco
alpine bistort
alpine blueberry
alpine dock
alpine fir
alpine smartweed
alpine sorrel
alpine springbeauty
alpine strawberry
alpínia
alpista
alpunto
alquenqueje
alquequenje
alsike
alsike clover
alskini
alta palm
altarreina

DRAFT

altea
altéa-bastarda
alteia
altéia
althaea
alticum
altramuz
alubia
alubias rojas
aluína
aluma
alva-aka
alvellana
alvergilla
alverja
alverjas
alverjón
alverjones
alverón
alvina
ama uva
ama'yrary
amaapa
amabaibillo
amabilis fir
amacapulín
amacóstic
amacoztic
amahuaca
amaina
amaint-nak
amakostli
amalloque
amamastla
amandiú
amanduerana
amanduerana-bravo
amaniu-rana
amankayo
amansa caballo
amañoco
amañoka
amañoke
amañoko
amañote
amapa
amapá
amapá hasta
amapá murué
amapá rosa
amapá-amargoso
amapá-de-várzea
amapá-doce
amapala
amaparana
amapazeiro
amapola
amapola azul
amapola blanca
amapola de California
amapola de monte
amapola de san francisco
amapola del campo
amapola real
amapolita morada
amaranta
amarante de Palmer
amaranth
amaranth greens
amaranth pigweed
amaranto
amaranto común
amaranto espinoso
amaranto-africano
amaranto-de-cauda
amarelão
amarelão-pitiá
amarelinho
amarelle cherry
amarello
amargo
amargocilla
amargón
amargoso
amári
amarillo
amarra-pinto
amash
amasisa
amata verde
amatcauitl
amate
amate amarillo
amate peludo

DRAFT

amatillo
amato amarillo
amato blanco
amatungula
amatungulu
Amazon ant-plant
Amazon grape
Amazon melastome ant-plant
Amazon sword
Amazon tree grape
Amazon water-lily
Amazonian basil
Amazonian coca
ambaí
ambaíba
ambaibauva
ambaibo
ambaibo blanco
ambaibo uva
ambaitinga
ambal
ambarela
ambarella
ambari hemp
ambarina
ambati
ambau
ambaúba-do-vinho
ambaúva-mansa
ambeba
ambi caspimuyo
ambo
ambreta
ambrosia
ambrosía
ambrósia-dos-boticas
ambubeya
ambuí
amburana-de-cambão
ambuy
amé
ameiju
ameiro-negro
ameixa
ameixa-amarela
ameixa-braba
ameixa-brava
ameixa-da-bahia
ameixa-da-terra
ameixa-de-espinho
ameixa-de-madagascar
ameixa-do-brasil
ameixa-do-japão
ameixa-do-mato
ameixa-do-pará
ameixa-do-peru
ameixa-japonesa
ameixa-kafir
ameixa-vermelha
ameixeira
ameixeira-brava
ameixeira-da-bahia
ameixeira-da-baía
ameixeira-de-espinho
ameixeira-de-campo
ameixeira-do-brasil
ameixeira-do-méxico
ameixeira-do-pará
ameixeira-japonesa
ameju-preto
amélanchier
amêndoa
amêndoa-da-américa
amêndoa-de-espinho
amêndoa-do-brasil
amêndoa-do-mato
amêndoa-do-peru
amêndoa-dos-andes
amendoeira-da-américa
amendoeira-da-índia
amendoeira-da-praia
amendoim
amendoim-de-árvore
amendoim-de-Inka
amentilho
amento
American aloe
American arbor vitae
American barberry
American basil
American basswood
American beauty berry
American beech
American birthroot

DRAFT

American bistort
American bittersweet
American black cherry
American black currant
American bladdernut
American brooklime
American burnet
American cabbage palm
American carob
American carrot
American chestnut
American China-root
American chokecherry
American cinnamon
American coffee bean
American coffee-berry
American coinwort
American coral tree
American cotton palm
American cow-parsnip
American cranberry
American cranberry bush
American elderberry
American ephedra
American evergreen
American fountaingrass
American ginseng
American glasswort
American gooseberry
American goosefoot
American great burnet
American hackberry
American hazel
American hazel nut
American hornbeam
American horsemint
American ivy
American jute
American licorice
American linden
American lotus
American mahogany
American mandrake
American mountain ash
American muskwood
American oil palm
American olive
American pawpaw
American pennyroyal
American pepper
American persimmon
American pigweed
American pitch pine
American plane tree
American plum
American potato bean
American pumpkin
American red currant
American red elder
American red mangrove
American red raspberry
American saffron
American saltwort
American searocket
American Solomon's seal
American speedwell
American spikenard
American strawberry
American sweetgum
American sycamore
American tallowwood
American taro
American Turk's-cap lily
American valerian
American waterlily
American water-lotus
American white birch
American white water-lily
American wild carrot
American wild ginger
American wild gooseberry
American wild plum
American wildrice
American wisteria
American wood strawberry
American wormseed
American yellow pond-lily
American yew
American-hemp
amero
amescla
amescla-branca
amescla-cheirosa
amescla-de-cheiro

DRAFT

amida
amiklío
amista
amoeira-de-espinho
amole
amole de bolita
amole lily
amolillo
amomo
amor de hortelano
amor de un rato
amor en bolsa
amor escondido
amor perfecto
amor seco
amora
amora-branca
amora-brava
amora-da-selva
amora-de-espinho
amora-do-mato
amora-preta
amora-verde
amora-vermelha
amor-crescido
amor-de-campo
amoreira
amoreira-amarela
amoreira-branca
amoreira-brava
amoreira-de-espinho
amoreira-do-campo
amoreira-do-mato
amorfina
amorfina colorada
amorinha
amorinha-preta
amorinha-verde
amor-perfeito
am-pah-huay
ampakai
ampato huasca
amphibious bistort
ampihuasca
ampihuasca blanco
amuchile
amuio
amur pepper-vine
amush
amy root
ana caspi
anabi
anacagüita
anacahuita
anacahuite
anacardo
anaconda
anacua
anacua tree
anacuahuitl
anacuri
anador
anagalide azul
anagariqui
anajá
anajá-cheiroso
anajás
anajax
anajaz
anajú
anajúinchami
añallo caspi
añalque
anami gum
ananá
ananaí
ananás
ananás-bravo
ananás-de-cerca
ananas-de-ramosa
ananás-de-rede
ananás-do-índio
ananás-do-mato
ancabesux
ananás-japonês
ananás-ornamental
ananás-vermelho
ananawen
ananáz
anani
ananim
ananiu
anaqua
anare

DRAFT

anatto
anauco
anauerá
anaura
anay
anaya
ancara
anchera
anchipia guaiva
ancho
anchovy pear
anco
ancocach
ancoche
ancusacha
anda ka'a
andaca
andacá
andaí
andaiá
andarca
Andean ají
Andean black raspberry
Andean blackberry
Andean blueberry
Andean lupin
Andean oak
Andean potato
Andean walnut
Andean wax palm
Anderson boxthorn
Anderson desert thorn
Anderson lyceum
Anderson thornbush
Anderson wolfberry
Andes berry
andigena
andrino
andu
anea
anega
aneldo
anethum
aneto
angarilla caspi
ángel
angel's wing
angel-wings
angela
angelca-preta
angelica
angelica tree
angelina
angelite
angeloma
angico
angiquinho
angled loofah
angled pigface
Angola pea
angolit
angolito
angostura
angostura bark
angostura febrífuga
angú
anguila
angular winter cherry
anicillo
anil
anileto
anilim-bravo
anilina
anillo
anil-trepador
anime
aninga
aninga-d'agua
aninga-de-cinco-dedos
aninga-uba
anis
anís
anís campo
anís chucho
anís comino
anís común
anís criollo
anís de campo
anís de monte
anís del campo
anís estrella
anís estrellado
anís silvestre
anís ujts

DRAFT

anís verde
anis-doce
anise
anise hyssop
anise verbena
aniseed
anisescented goldenrod
anise-scented goldenrod
anis-estrelado
anisillo
anisillo de monte
anis-verde
anix wamal
ank'añoka
ankañoka
ankí táuch
annato
annatto
annona
annual coreopsis
annual glasswort
annual hibiscus
annual marsh-elder
annual nettle
annual teosinte
annual wall-rocket
annual water minerslettuce
annual weed
anomalous hawthorn
año
anoerá
anolí
anón
anón cimarrón
anón de montaña
anón de puerco
anón injerto
anón liso
anón morado
anón pelón
anona
anona amarilla
anona babosa
anona blanca
anona chirimuya
anona colorada
anona conté
anona corazón
anona de mono
anona de tierra fría
anona del monte
anona del Perú
anona Guatemala
anona huasca
anona pequeña
anona pina
anona poshté
anona rojo
anona silvestre
anona-do-Chile
anoncillo
anoni
anonilla
anonillita
anonillo
anonillo de monte
anonita de papagayos
anquchi
anredera
ansarinha
ansepara
anserina-branca
anserina-vermifuga
anserine
anshiquel
anta
antá
antayroma
antelope horns
antelope horns milkweed
antenária
anteporoto
antidesma
antidote cacoon
antidote vine
antiguo
Antilles calophyllum
antimonio
antipurutu
antiviperina
antojil
antojillo
anturio
antúrio

DRAFT

antúrio-pérola
antúrio-vagabundo
anu
añu
añú
añuje muena
anumu
añushe rumo
añushi morena
anya
anyú
ao-dyssô
ao-shiso
aorí
aouará
aoura
apa
apacas
apacharama
apae
apaga-brasa
apahuata
apaí
apáirag
apalachina
apamate
apasote
apatiscua
apats’ akw’aal
apátzicua
apay
apazote
apazote xiiw
ape
ape’s-earring
apepisco negro
apepú
apestoso
apgi
aphid trap
apichu
apichú
apikara
apilja
apilla
apiña-mama isaño
apincoya
apio
apio blanco
apio cimarrón
apio criollo
apio de laguna
apio de monte
apio hortense
apio nabo
apio palustre
apio peruviano
apio rábano
apio silvestre
apio tuberoso
apios
apiranga
apirrábano
api-ttara
apocali
apocino
apombo
apomo
apompo
aponotó-yek
aposhi
apoyamatli
Appalachian tea
appendaged waterleaf
apple
apple cactus
apple chili
apple geranium
apple haw
apple mint
applecactus
apra
aprahoedoe
apricot
apricot velvet berry
apricot vine
aprim
aprin
aprín
aprines
apuí
apuizinho
apupú
apuri

DRAFT

apuruhi
apuruí
apuruizinho
aquariquara
aquariquara-branca
aquariquara-roxa
aqui
aquibuquil
aquich
aquiche
aquilea
aquileña
aquiline
ara chiki
Arabian coffee
arabica coffee
arabisca
araçá
araçá-açu
araçá-amarelo
araçá-boi
araçá-branco
araçá-comum-de-pará
araçá-da-praia
araçá-de-anta
araçá-de-anta-vermelha
araçá-de-coroa
araçá-de-pedra
araçá-do-campo
araçá-do-pará
araçá-goiaba
araçá-guaiaba
aracah
aracahy
araçaí
araçaleiro
aracá-lima
araçá-mirim
araçandiva
araçanduba
araça-do-mato
araça-icica
araçá-pera
araçá-piranga
araçá-pomba
araçá-roxa
araçá-vermelho
araçazeiro-branco
araçazeiro-do-campo
araçazinho
aractium grande
aracui
aracuri
ará-de-espinho
araguaney
araguaraíba
araia
arakaxi-ara
aralia
arália
aralia pequeña
aramasa
araña
araña gato
arándano
arándano agrio
arándano alto
arándano americano
arándano bajo
arándano europeo
arándano indio
arándano salvaje
arándano gigante
arándano ojo de conejo
arándanos
arando
arando encarnado
arapary-branco
arapuruí
aráquida
ararai
arara-tucupi
ararí
ararú
araruta
ara-ruta
araruta bastarda
araruta-bastarda
araruta-caixulta
ararutão
arary
arasa
arasá
aratani-yek

DRAFT

araticó
araticó-mirim
araticu
araticú
araticu-da-mata
araticum
araticum-açu
araticum-alvadio
araticum-amarelo-da-mata-atlântica
araticum-amarelo-do-campo
araticum-apé
araticum-bravo
araticum-bruto-do-campo
araticum-cagão
araticum-cagão-marolo
araticum-catí
araticum-das-caatingas
araticum-de-comer
araticum-de-Guaratinguetá
araticum-de-paca
araticum-de-porco
araticum-de-tabuleiro
araticum-do-brejo
araticum-do-campo
araticum-do-cerrado
araticum-do-grande
araticum-do-mato
araticum-grande
araticum-laranja
araticum-liso
araticum-macho
araticum-manso
araticum-mirim
araticum-pacarí
araticum-paná
araticum-pitaia
araticum-pitaiá
araticum-ponhe
araticum-ponhê
araticum-quaresma
araticurana
araticutitaia
aratikú
araucaria
araucária
araucaria de Chile
araucaria flácida
araucária-do-Chile
arawateu
araza
arazá
arazá boi
arazá buey
arazá grande
arazá shutzibari
arbeja
arbella
árbol barrigón
árbol candil
árbol capoc
arbol chili
árbol de ajo
árbol de arrayán
árbol de barú
árbol de cacao
árbol de campanilla
árbol de cera
árbol de churuco
árbol de cuerillo
árbol de fuego
árbol de Josué
árbol de Judea
árbol de la cera
árbol de la jujias
árbol de la leche
árbol de la lluvia
árbol de la pimienta
árbol de la vaca
árbol de las calabazas
árbol de las pasas
árbol de las perlas
árbol de leche
árbol de lluvia
árbol de los espárragos
árbol de melón
árbol de orejas
árbol de palo dulce
árbol de pan
árbol de pepino
árbol de pimienta
árbol de pito
árbol de purma
árbol de santa maría

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árbol de teca
árbol de vaca
árbol del ámbar
árbol del amor
árbol del amor canadiense
árbol del bálsamo
árbol del banyan
árbol del borrego
árbol del caucho
árbol del cielo
árbol del clavo
árbol del coral
árbol del diablo
árbol del gringo
árbol del manteco
árbol del pan
árbol del pan del mono
árbol del pan mexicano
árbol del peine
árbol del Perú
árbol del tambor
árbol del tomate
árbol del turista
árbol del viento
árbol latecífero
árbol maría
árbol sagrado
árbol salamandra
árbol siempreverde de Brasil
árbol teca
árbol trompeta dorada
árbol vaca
arbolito de cera
arboloco
arbopén
arbor vitae
arborescent philodendron
arborescent pricklypear
arbutus
arbre à bombres
arbre à boulet de canon
arbre de beurre
arbusto salado australiano
arcacia
arcacil
arcazia
arce
arce azucarero
arce blanco americano
arce de azúcar
arce de Florida
arce duro
arce jaspeado
arce maple
arce mexicano
arce negundo
arce plateado
arce rojo
arce sacarino
arce vid
archangélica
archucha
arco negro
Arctic beauty kiwi
Arctic berry
Arctic blackberry
Arctic bramble
Arctic butter-bur
Arctic dock
Arctic kiwifruit
Arctic raspberry
Arctic lousewort
Arctic sourdock
Arctic sweet coltsfoot
Arctic willow
ardisia
ardísia
areca
areca nut
areca palm
arehuequito
arenillo
arepero
arequipa lisas
arete
aretera
aretillo
aretito
aretitos
argan
argán
argentina
Argentina silverweed
Argentine

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Argentine fleabane
Argentine jujube
Argentine mesquite
Argentine toothpick
Argentine toothpick cactus
Argentine walnut
arguta
arhar dhal
ariá
aribibi
aribibi gusano pepper
aribury
aricaguá
aricaguá isan
arichai
ariçoba-de-buenos-aires
aricoma
aricona
aricui
aricurana
aricuri
aricuriroba
arikury palm
arir
ariri
aririariu
arishi
aristolóquia
aritá
aritaire
arito
arito frío de tierra fría
Arizona barrel cactus
Arizona black walnut
Arizona boxelder
Arizona dock
Arizona giant cactus
Arizona grape
Arizona kidneywood
Arizona nettlespurge
Arizona walnut
Arizona white pine
Arkansas rose
armuelle
armuelle angosto
armuelle de huerta
armuelle silvestre
armuelles angostos
armuelles silvestres
arnacucho
arnatto
arnaucho
arnauchox
arnica
árnica
arnica-do-mato
Arnold hawthorn
aro
aro de Etiopía
aroeira
aeroeirinha
aroeira-branca
aroeira-brava
aroeira-da-praia
aroeira-de-folha-de-salso
aroeira-do-Amazonas
aroeira-do-brejo
aroeira-mansa
aroeira-mole
aroeira-negra
aroeira-rasteira
aroeira-vermelha
aroeirinha
aroeirinha-do-campo
aroma
aroma blanca
aroma boba
aroma francesa
aroma mansa
aromita
aromito
aromo negro
aronia
arosa
arpón común
arponcito
arracacha
arracachá
arracacha de toro
arracache
arracacho
arracacia
arracha
arraigán

DRAFT

arraiján
arrakacha
arrayan
arrayán
arrayán brabántico
arrayán de baya roja
arrayán del río
arrayón
arrebenta-cavalo
arrebolera
arrecate
arrenbenta-pedra
arricón
arrocillo
arroruz
arrow arum
arrowgrass
arrowhead
arrowleaf
arrowleaf balsamroot
arrowleaf elephant ear
arrowleaf sida
arrowroot
Arroyo de la Cruz mariposa lily
arroz
arroz africano
arroz con coco
arroz cruzeño
arroz de costa
arroz de la India
arroz del Perú
arroz indígena
arroz racacha
arroz salvaje
arroz silvestre
arroz silvestre del sur
arroz-africano
arroz-de-periquito
arroz-miúdo-do-Peru
arroz-xiu
arruda
arruda-amarela
arruda-doméstica
arruda-dos-jardins
arrurruz
artemesia
artemisa
artemisa bastarda
artemisia
artemísia
artichaut de Jérusalem
artichoke
artichoke thistle
articum
arto
artos
aru aru
arubá
arueira
arúmbari
arugula
arum lily
arumbeva
arundo
aruuri
arveja
arvejas
arvejera
árvore-da-ave-do-paraíso
árvore-da-cera
árvore-da-eterna-juventude
árvore-da-liberdade
árvore-da-pataca
árvore-da-preguiça
árvore-da-vida
árvore-de-bola-de-canhão
árvore-de-cuia
árvore-de-lã
árvore-de-samambaia
árvore-de-velas
árvore-de-veludo
árvore-do-âmbar
árvore-do-banyan
árvore-do-dinheiro
asafétida
asafoetida
asaí
asajarillo
asancito
asarcito
asarero
asarquiro
asar-quiro

DRAFT

asashi
aschomen
asclepias
aselgas
asepoko
ash maple
ash pumpkin
asharami
ashco micuna
ashcu uicuna
ashe
ashe chinkapin
ashipa
ashleaf maple
ash-leaved maple
ashpa quinoa
ashue
ashy limberbush
Asian bayberry
Asian cucumber
Asian naked-wood
Asian snakeroot
Asian snakewood
Asian spiderflower
Asian white mulberry
Asiatic coinwort
Asiatic colubrine
Asiatic dayflower
Asiatic pennywort
Asiatic yam
asipa
asipoka
asipokoballi
asna
asna panga
asnalulo
asna-lulo
asnaq
asnasqa
asnay
asparagus
asparagus bean
asparagus pea
aspargo
aspen onion
aspen poplar
aspérula-odorífera
assacu
assafroa
assaí
assaí-chumbinho
assaí-cubinha
assaí-da-mata
assaí-do-pará
assaí-mirim
assaí-rana
assasu rana
asta de cabra
Astrakin wheat
astromelia
ata
atá
ata-amarela
ata-braba
ata-brava
ata—de-mato-grosso
ata-rasteira
ataco
ataco morado
atadero
atadijo
atamba
atanasia
ataná
atanásia
atchi
até
ateje
ateje de costa
atemoya
aticom
atinha
atitara
atlatzompilili
atochietl
atoch-yetl
atramuz
atroveran
atsa dheve
atsa raoxo
atsera
attar rose
atuq lisa
atuq papa

DRAFT

atuq ulluku
atusara
atuto
atuto-ayaqui-cueramo
atzavara vera
atzulté
auaçu
auacuri
auako-uri wirárika
aubergine
aubergine amère
augue tree
auguey
auguey bobo
auguja de arra
August flower
August lily
August plum
auinaquina
aujilla
aujillo
aullama
auquey
auquey bobo
aurarra
aureli
aurmá-rana
Australian arrowroot
Australian brush cherry
Australian nut
Australian pepper
Australian rose apple
Australian saltbush
Australian spinach
ausú
ausubo
autumn crocus
autumn onion
autumn pumpkin
autumn squash
auya
auyama
avacate
avacate oloroso
avalo
avati
avatí
ave-vermelha-do-paraíso
aveia
aveia-louca
avelã
avellana
avellana común
avellana grande
avellano criollo
avellano turco
avena
avena cimarrona
avena cultivada
avencão
avencão-do-mangue
avens
avens root
avian goosefoot
avichurí
avispa
avitas poroto
avocado
avocado pear
awan
awanka weinka
awasokule
awned cyperus
awant’
awara
awarf
awarí
awarra
awarra palm
awíshru papáajiri
axájik
axedrea
axhui li’huat
axixá
axocarpa
axocopa
axocopaque
axpcatzín
ay uätiktäua
aya albaca
aya machana
aya manchana
ayacahuite
ayacahuite pine

DRAFT

ayacahuite vidrioso
ayacote
ayacotli
ayahuma
aya-huma
ayahúman
ayak
ayak willku
ayale
ayampaso
ayan paso
ayaporoto
ayara
ayaras
aya-uma
ayayo
ayeco
ayecote
ayeotl
ayo
ayocote
ayojti
ayote
ayote silvestre
ayotli
aypi
ayatito
ayuku
ayuku ñojôdû
azabache
azabara
azacorito
azacorito de Cumaná
azafran
azafrán
azafrán bastardo
azafrán de bolita
azafrán de la India
azafrancillo
azafrancillo flor
azafrancillo mexicano
azahar
azahar de campo
azahar de la India
azahar de Naranjo
azaí
azajar
azajarito
azalea de barranca
azaleia
azambo
azamboero
azanoria
azcarrio
azeda
azeda-brava
azeda-de-ovelha
azeda-espinafre
azeda-graúda
azeda-miúda
azedinha
azedinha-aleluia
azedinha-da-horta
azedinha-de-folhas-roxas
azedinha-de-sapo
azedinha-tuberosa
azeitona
azeitona-da-terra
azeitona-do-mato
azeituno
azenoria
azevém
azevim
azier la fièvre
azofaifa
azofaifo
azola
azolla
azote
azote-caballo
Aztec clover
Aztec marigold
Aztec sweet herb
azúcar
azúcar huayo
azucarito
azucarito blanco
azucaró
azucena
azucena amarilla
azucena azafranada
azucena de porcelana
azucena tabacal
azucena turca

DRAFT

azuçna-branco
azufaifa
azufaifo
azufeifo africano
azufre caspi
azuki bean
azulão
azulillo
azul-sipari
azumate
azumiatl
azúmiatl
azure blue sage
b'ai-té
ba'al che'
bá'alche'
ba'che'
baacohe
baal che'
baalche'kéej
baan caryla
bab kij
babá
babaco
babaco pequeño
babaco redondo
babaçu
baba-de-boi
babadotan lalaki
babão
babari
babassu
babassu palm
babasú
babepa preta
baboche
babosa
babosa-ananás
babosa-branca
baboso
babsi
babul
babul acacia
babul gum
babunha
baby cucumber
baby ice apple
baby ité
baby kiwi
baby lime
baby pumpkin
baby sage
bacaba
bacaba oil palm
bacaba palm
bacaba-açu
bacabaçu
bacaba-de-azeite
bacaba-de-caranaí
bacaba-do-pará
bacabai
bacabaí
bacaba-mirim
bacabão
bacaba-verdadeira
bacabeira
bacabi
bacabí
bacabiña
bacabinha
bacaiuva
bacaiuvera
bacanora
bacanta
bacao
bacau
bacela
bache
bâche
bachí
bachiquí
bacon weed
bacopari
bacoropary
bacu
bacú
baçu
bacuaçu
baculo
bacupari
bacupari-açu
bacupari-apó
bacupari-cipó
bacupari-de-capoeira

DRAFT

bacupari-do-campo
bacupari-do-cerrado
bacupari-do-mato
bacupari-miúdo
bacur
bacuri
bacurí
bacuri-açu
bacuri-azedo
bacuriba
bacuri-bexiga
bacuri-caraquento
bacuri-da-varzea
bacuri-de-espinho
bacuri-espinho
bacuri-liso
bacuri-maxixi
bacuri-mirim
bacuripari
bacuri-pari
bacuripari-liso
bacuripari-selvagem
bacuripari-verdadeiro
bacuri-pau
bacuri-selvagem
bacuri-uva
bacuri-verdadeiro
bacurizinho
bacury
bacury-guazú
bacury-pary
bacuryuba
badamier
badea
badea caspi
badiana-de-china
badinjan
badoo
badoqueiro
badu
bael
bael fruit
bael tree
bafákona
bafureira
baga
bagá
baga-da-praia
baga-de-bugre
baga-de-capitão
baga-de-freira
baga-de-morcego
baga-de-pomba
baga-de-sabiá
baga-de-veado
baga-de-veado-gigante
baggage a collier
baguaçu
baguaçuí
Bahama strongbark
Bahia piassava
Bahia vanilla
Bahoeri
bahue mo'oco
baiano
baíco
baicuru-açu
baio-de-estudante
baitoa
Baja California Sur century agave
Baja California Sur century plant
Baja California tree yucca
Baja desert thorn
bajagua
bajai
bajinco
bajo de wey
bajoca
bajra
bajri
bakakan
bakayá
bake apple
baked-apple
baked-apple berry
bakersfield cactus
bakoly seed
bakul
bakula
bakupari
bakuri
bakury

DRAFT

bala
bala de cañón
bala huayo
balai doux
balaire
balam-che’
balam-té
balão
balão-rajado
balãozinho
balata
balatá
balata barbacona
balata blanca
balata bullet tree
balatá de Panamá
balata jaune d’oeuf
balata poire
balata poirier
balata tree
balata-braba
balata-branca
balata-rana
balata-rosada
balata-rosadinha
balata-sapotina
balata-ucuquirana
balate
balatilla
balatillo
balaustra
balazo
balché
bal-ché
balche’baum
balche’ke’
bald cholla
baleeyail an t’eel
baleeyail rata
baleo
balín
balisier
ball cactus
ball moss
ba-llaa
ballí
balloon cherry
balm
balm mint
balo
balona
balsa
balsam apple
balsam fir
balsam of Peru
balsam of tolu
balsam pear
balsamaría
balsamillo
balsamina
balsaminha
balsamino
balsamita maior
balsamito
bálsamo
bálsamo blanco
bálsamo de abeja
bálsamo de copayba
bálsamo de El Salvador
bálsamo de maría
bálsamo de Perú
bálsamo de San Salvador
bálsamo de tolú
bálsamo del Perú
bálsamo del valle
bálsamo negro
bálsamo sanalotodo
bálsamo-caboriba
bálsamo-de-copaíba
bálsamo-de-tolu
bálsamo-do-campo
bálsamo-do-Peru
balsamroot
balsui
balsuy
balú
baluy
bambamaka
bambão
bambara groundnut
bambarra
bambarra groundnut
bambil
bamboo

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bamboo brier
bamboo shoots
bamboo vine
bamboo-brier
bambora
bambu
bambú
bambú común
bambú de invierno
bambú gigante
bambú moso
bambu-açu
bambu-amarelo
bambu-balde
bambuc
bambu-caipara
bambu-cheio-chinês
bambu-chinês
bambu-comum
bambu-crioulo
bambu-de-caniço
bambu-de-jardim
bambu-dourado
bambu-gigante
bambu-imperial
bambu-japonês
bambu-macho
bambu-maciço
bambu-mirim
bambu-mossô
bambu-negro
bambu-pintado
bambu-preto
bambu-vara-de-pescar
bambu-verde
bambu-verde-e-amarelo
bamel
bamia
bampara amarilla
bampera
banak
banana
banana China
banana passionfruit
banana pepper
banana poka
banana yucca
banana-açucarina
banana-baiê
banana-brava
banana-caiena
banana-cambota
banana-casca-verde
banana-catarina
banana-caturra-galega
banana-chorona
banana-d'água
banana-da-china
banana-da-mata
banana-da-terra
banana-de-brejo
banana-de-imbe
banana-de-italiano
banana-de-leque
banana-de-macaco
banana-de-polpa-preta
banana-de-viajante
banana-do-japão
banana-do-mato
banana-figo
banana-inglesa
banana-maçã
banana-mangalô
banana-marmelo
banana-nanica
banana-ouro
banana-pacobeira
banana-pacobuçu
banana-pacova
banana-peroá
banana-petiça
banana-prata
banana-roxa
banana-samburá
banana-são-domingos
banana-são-tomé
banana-são-tomé-legítima
banana-tatu
bananeira-do-brejo
bananinha-do-japão
bananeira-do-mato
bananeirinha
bananinha
bananinha-brava

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banano
banano enano
banano indio
banano macho
bancoulier-dos-franceses
bandakai
bandanna of the Everglades
bandaria
bandeja de acaruna
bandera
bandera blanca
bandera de uribe
bandera mexicana
bandua-de-uribe
baniti
Bankok teak
banner bean
banutzin
banyan
banyan tree
bao
baoba
baobá
baobá africano
baobab
bapara amarilla
bapeba
bapeba-da-restinga
bapeba-preta
baporeti
bapsarukua
baquerito
baqueta
baquimeho
bara casha
bara huasca
bara muyo
barahar
barata
barazón
barba cabruna
barba de ángel
barba de chivo
barba de león
barba de rayao
barba de tigre
barba de viejo
barba del rey
barbacoa
barba-de-barata
barba-de-bode
barba-de-falcão
barbadejos
Barbados aloe
Barbados cherry
Barbados eddo
Barbados flower fence
Barbados gooseberry
Barbados nut
Barbados pride
Barbados shrub
Barbaja
barbana xiiw
bárbaro
barbarosa
barbary
barbary fig
barbasco
barbasco caspi
barbasco del monte
barbasco legítimo
barbasco negro
barbasco ordinario
barbasquillo
barbatimão
barbatimão-de-folha-miúda
barbatimão-falso
barbecho
barbed-wire cactus
barberry
barbodine
barbona
barchata
barcino
bardana
bardana mayor
bardana-maior
bardana-ordinária
baré
bareiru
barejo
barhar
barí
bàri djwa

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baría
bariaco
baribá
barillo
baricoco
bariɨkaɨ
barimiso
barrio
bark maple
barley
barnyard grass
barnyard millet
baro ehuhi
baroa
barpeba-preta
barracuda tie-tie
Barrelier's woodsorrel
barrigón
barrigon kapok tree
barrigon wood
barrigona
barrigona palm
barriguda
barriguda-branca
barriguda-lisa
barriheira
barril
barrilheira-gramata
barrililllo
barrilla
barsley
bartabali
Bartrum shadblow
baru
barú
baru nut
baru tree
baru-baru
barudo
barujo
barzino
baseball-bat cactus
baselle
bashata
bashigo
bashigóko
basil
basílico
basilicum-grande
basin big sagebrush
basin goldenrod
basin sagebrush
basket tie-tie
basket-bush
basorí
basra bolletrie
bassourinha
bassu
basswood
bastard acacia
bastard bulletwood
bastard cedar
bastard cherry
bastard cress
bastard fig
bastard hog-berry
bastard indigo
bastard ipecacuanha
bastard kooteritiballi
bastard saffron
bastard sarsaparilla
bastard sirio
bastard toadflax
bastard vervain
bastarda
bastard-mustard
basto
bastó
bastón del emperador
basul
bata
batabo
bataca
batagá
batahue
bataí
bat-and-ball
batata
batata de China
batata del aire
batata dulce
batata tupinamba
batata-ariá
batata-baroa

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batata-baronesa
batata-cenoura
batata-da-terra
batata-de-porco
batata-de-rama
batata-do-ar
batata-doce
batata-do-reino
batata-inglês
batata-inglesa
batata-mairá
batata-nambu
batata-portuguesa
batatarna
batata-rosa
batata-salsa
batata-suíça
batata-tupinambá
batatillo
batatinha
batatinha-amarelo
batauá
batawa
bat-bati
batea
batea caspi
bate-testa
bath sponge
bathuch
batowí
bats sauari
batú
batwa
bat-wing
bauaçu
bauhinia
baulia-de-onça
baunilha
baunilha-de-bahia
baunilha-do-brasil
bawã-piei-muka
baxta
bay
bay bean
bay berry
bay laurel
bay leaf
bay oil
bay palmetto
bay pine
bay rum
bay rum tree
bay tree
baya del desierto
baya lobo
baya mágica
bayahonda
bayal
bayastillo
bayberry
bayil
bayo
bayonet grass
bayonet bromeliad
bayoneta
bayrum
bayunco
bayusa
bazto
beach bean
beach calophyllum
beach clover
beach gardenia
beach grass
beach morning-glory
beach pea
beachhead iris
beachwort
beadtree
beaked hazel nut
bean
bean herb
bean tree
bean trefoil
bean vine
bear garlic
bear huckleberry
bear's grape
bearberry
bear-berry
bearberry honeysuckle
bearbind
bearded flatsedge
beardless wild rye

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bear-grape
beargrass
Beaumont thistle
beautiful fir
beautiful mariposa
beautiful pawpaw
beauty bush
beauty-leaf
beauty-of-the-night
beaver wood
beavertail cactus
beavertail grass
beavertail pricklypear
bebe chicha
bebechicha
bebelama
bebelama de la sierra
bebguiche
becabinha
becoquino
becua
bedoca
bedosa
bedstraw
bee brush
bee plant
bee sage
beebalm
beech
beechnut
beecho
beef apple
beefsteak mint
beefsteak plant
beefwood
beet
beet berry
beetberry
beggar's buttons
beggar's lice
beggar's ticks
beggarticks
bego
begoña
begonia
begonia blanca
begonia del monte
behi
beijos-de-frade
bejuco ajo
bejuco alcalde
bejuco batatillo
bejuco blanco
bejuco cagalero
bejuco camarón rojo
bejuco canasta
bejuco canastilla
bejuco candlillo rojo
bejuco carare
bejuco chirriador
bejuco chumico
bejuco Colorado
bejuco corral negro
bejuco costilla
bejuco costillo
bejuco de agua
bejuco de ajillo
bejuco de ajo
bejuco de barbasco
bejuco de camarón
bejuco de canasta
bejuco de caro
bejuco de cazadores
bejuco de comemano
bejuco de corona
bejuco de costilla
bejuco de Cristo
bejuco de culebra
bejuco de gallina
bejuco de guara
bejuco de guasaguil
bejuco de jiote
bejuco de la Candelaria
bejuco de la mujer
bejuco de mano
bejuco de murciélago
bejuco de paloma
bejuco de parra
bejuco de ratón
bejuco de tachitón
bejuco de tres filos
bejuco de uva
bejuco de vaca
bejuco de verraco

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bejuco de vieja
bejuco de zarcillo
bejuco espino del diablo
bejuco esponjilla
bejuco fafa
bejuco flexible
bejuco guajamón
bejuco guara
bejuco huevo de tepemechin
bejuco iasú
bejuco iasú
bejuco indio
bejuco lasú
bejuco leñatero
bejuco leñoso
bejuco loco
bejuco mión
bejuco miona
bejuco negro
bejuco pedorro
bejuco peludo
bejuco pepino
bejuco pico de guara
bejuco prieto
bejuco real
bejuco remo
bejuco suave
bejuco terciopelo
bejuco ubí
bejuco uva
bejuco uvito
bejuco vaquero
bejuco zarcillo
bejuquillo
be-ke-ta-po
bel
bel fruit
bela
belas-noites
bela-sombra
belcho
beldroega
beldroega-da-horta
beldroega-da-praia
beldroega-grande
beldroega-graúda
beldroegão
beldroega-pequena
beldroega-vermelha
bele
belembe
belembé
belembe silvestre
Belgian endive
Belgian walnut
bell apple
bell tree dahlia
bell yam
bella de noche
bella maría
bella sombra
bellaco
bellaco caspi
belladona
belladona cimarrona
bell-apple
bellbind
belle de nuit
belle of the ball
bellísima
bellota
bellota de cuaulote
bellota de encino
bellotero
bellwort
beloca
beloperone
beltrónica
beludiño
ben
ben ailée
ben nuts
ben tree
bênção-de-deus
bencenuco
bendytree
bene
Bengal bean
Bengal gram
Bengal quince
Bengal rose
Bengal velvetbean
beni-kujaku
beniseed

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Benjamin bush
benne
ben-oil tree
bent-stem mariposa
benzen yuca
benzolive tree
bequem-tzójol
ber
berba
berdolaga
berdolaga de agua
berdonia
berdorega
berdorrega
berduega
berengena
berenjena
berg
bergamot
bergamot citron
bergamot lime
bergamot mint
bergamot orange
bergamot tea
bergamota
bergamota silvestre
bergamote
bergamoto
beribá
Bering Sea springbeauty
beringela
beringela-branca
berinjela
Berlandier's wolfberry
bermim
bermuda arrowroot
Bermuda buttercup
Bermuda mulberry
berraco
berrera
berro
berro amargo
berro blanco
berro de agua
berro de ciervo
berro de costa
berro de los prados
berro de Pará
berro de tierra
berro perene
berro terrestre
berro-do-prato
berros
bertalha
bertalha-branca
bertalha-coração
bertalha-rubra
bery
berza
berza común
berza de perro
berza perruna
Bessey cherry
betabel
betabel azucarera
betarraga
betarraga azucarera
betarrata
betarrata azucarera
betavel
betel
betel nut
beteraba
beterraba
beterraba-branca
beterraba-campestre
betiguera
betis-branco
beto branco
betónica
betony
bétula
bétula-branca
beyaári
bhaaji
bhajee
bhaji
bhandhania
bhel
bhut jolokia
bi
bia
biannual lettuce
biao

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bibí
bibosi
bibosi palomo
bichaam ts'ohool
bichaya
bichayo
bichichinejo
bicho
bicho-de-rã
bicito
bico-de-arara
bico-de-cegonha
bico-de-cegonha-moscada
bico-de-cravo
bico-de-grou
bico-de-nambo
bico-de-nambu
bico-de-papagaio
bico-de-tucano
bicolored leptotes
bicuíba
bien granada
bien vestido
bienvenido
Big Bend serviceberry
big berry manzanita
big burdock
big caltrop
big cherry manzanita
big cone pine
big huckleberry
big mountain cherry
big nettle
big num-num
big palulu
big sagebrush
big saltbush
big shellbark hickory
big sugar pine
big talinum
big whortleberry
bigberry juniper
bigberry manzanita
Bigelow's pickleweed
Bigelow's beggar-ticks
bigi-tope
big-leaf aster
big-leaf maple
big-leaf mint
big-leaf podocarp
big-leaved maple
bignai
bignay
bigote de cozol
bigotes de camalla
bigotes de cosole
big-root morning glory
bigsting nettle
bigtooth aspen
big-tooth maple
bihao
bihigua
bija
bijagüa
bijáguara
bijan
bijao
bijo
bijo de monte
bilberry
bilimbi
bilimbín
bilimbing
bilimbino
billberry
billion dollar grass
bilsted
bilva
bimbichu
bimbling plum
bimi
bimichëxë
bimplipatum tree
binbicho
binchberry elder
bindó
biquinho
biquinho pepper
birambi
birchberry
birch-leaved pear
bird cactus
bird cherry
bird fig

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bird foot violet
bird pepper
bird rape
bird's eye
bird's foot fern
bird's nest
bird's-eye maple
bird's-eye pepper
bird's-eye speedwell
bird's-foot cliff-brake
birdfoot cliffbrake
bird-of-paradise bush
bird-of-paradise flower
bird-of-paradise shrub
bird-of-paradise tree
birdweed
biri
biriba
biribá
biriba-branca
biribá-brava
biribá-bravo
biribá-das-antilhas
biribá-de-pernambuco
biribá-do-pará
biribá-perovana
biriba-preta
biribarana
biribá-roxo
biribá-verdadeiro
biribá-verde
biri-biri
birigí
birijí
birijorë
birindiba-doce
birra
birracas
birthroot
birthwort
biru-manso
bis
bisaltera
Biscayne palm
biscoyol
biscuit root
biscuitwood
bishop's gout-weed
bishop's lace
bishop's weed
bishop's wort
bisil
bisillo
bisnaga
bistort
bistorta
bi-ta-choa
bitagemo
bitía
bitiáa
biting stonecrop
bi-toni-castilla
bitter aloe
bitter ash
bitter buffaloberry
bitter buttons
bitter cassava
bitter cherry
bitter cucumber
bitter dam
bitter damson
bitter dan
bitter fennel
bitter gallbery
bitter gingerleaf
bitter gourd
bitter hymenoxys
bitter manioc
bitter melon
bitter orange
bitter pecan
bitter potato
bitter pumpkin
bitter rubberweed
bitter trefoil
bitter weed
bitter yam
bitterbroom
bitterbur
bittercress
bitternut hickory
bitterroot
bitterroot lewisia
bittersweet

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bitterweed
bitterwood
bitterworm
bitumbo
bi-tzuri
biurá
bivorana sangrís
bixate
bi-xilla
bizcolote
bizil
biznaga
biznaga barril cilíndrica
biznaga barril costillona
biznaga barril de Baja California
biznaga barril de lima
biznaga barril de San José
biznaga barril de Santa María
biznaga barril verdosa
biznaga bola uncinada
biznaga burra
biznaga colorada
biznaga costillona
biznaga de acitrón
biznaga de agua
biznaga de dulce
biznaga de lana
biznaga de limilla
biznaga de Mazatlán
biznaga de pocas espinas
biznaga de tuna
biznaga ganchuda
biznaga gigante
biznaga tonel grande
biznaga viejona
bizzy
black alder
black ash
black balata
black bamboo
black bean
black carrot
black cherry
black chokeberry
black chokecherry
black currant
black dhal
black drink
black elder
black elderberry
black gram
black guava
black gum
black haw
black hawthorn
black hickory
black highbush blueberry
black huckleberry
black ironwood
black lentil
black locust
black maho
black manariballi
black mangrove
black maple
black medic
black medick
black mint
black mulberry
black mustard
black nightshade
black orchid
black pepper
black pigweed
black plum
black quinoa
black raspberry
black rhum palm
black roseau
black sage
black sapote
black slöe
black spruce
black sugar-maple
black sugar-palm
black sunflower
black tupelo
black velvet
black walnut
black western chokecherry
blackbead
blackbead elder
blackberry

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blackberry bramble
blackberry-jam fruit
blackcap
blackcap raspberry
blackcurrant sage
black-eyed pea
blackhaw
black-hulled white kafir corn
blackjack
black-rodwood
black-seed squash
black-seeded plantain
blackseeded proso millet
blackthorn
blackthorn slöe
bladder campion
bladder cherry
bladder silene
bladderbush
bladdernut
bladder-parsnip
bladderpod
bladderpod spider-flower
bladeapple
blade-apple cactus
blakaberi
bland sweet cicely
blanquillo
blaspheme-vine
blazing star
bledo
bledo blanco
bledo cimarrón
bledo colorado
bledo de chupo
bledo de clavo
bledo español
bledo espinoso
bledo extranjero
bledo macho
bledo manso
bledo rojo
bledos
bledos malezas
bleo
bleo de chupa
blero
blessed thistle
bletos
blinks
blinkswater chickweed
blister bush
blite goosefoot
blood amaranth
blood flower
blooming Sally
blue barberry
blue beech
blue camass
blue carpet
blue dicks
blue elderberry
blue European beach grass
blue fan palm
blue flax
blue funnel lily
blue giant hyssop
blue grama
blue granadilla
blue grape
blue gum
blue haw
blue hesper palm
blue honeysuckle
blue hornbeam
blue huckleberry
blue lyme-grass
blue mallow
blue myrtle-cactus
blue palmetto
blue paloverde
blue pea
blue plantain-lily
blue porterweed
blue puya
blue rat’s tail
blue sage
blue sailors
blue shrub sage
blue snakeweed
blue stool
blue spruce sedum
blue stem
blue stonecrop

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blue tangle
blue tannia
blue taro
blue verbain
blue verbena
blue vervain
blue violet
blue water lily
blue wild rye
bluebead
blue-berried honeysuckle
blueberry
blueberry
blueberry elder
blueberry honeysuckle
blue-eyed grass
bluejacket
blueleaf grape
blueleaf huckleberry
blue-leaved huckleberry
bluetop
bluewood
blume-huá-açu
bo'bosh
boa constrictor
boa-noite
boa-noite-branca
boaria
boarwood
boas-noites
boa-tarde
boba
bobi
bobo
bobo-frito
boboro
boca de vieja
bocadillo
bocaiá
bocaiuva
bocaiúva
bochecha-de-velho
boda
bode
bodo
bodywood
boens
boesimangro
bofrusiri
bog arum
bog bilberry
bog bean
bog cranberry
bog hop
bog Labrador tea
bog myrtle
bog nut
bog orchid
bog rosemary
bog spruce
bog tea
boga
bogbean
bogimoncamo
boginca
Bogotá tea
bohol tsatsá
bohorada
boiabeira preta
boighe
bois amer
bois balat
bois balé
bois balle
bois blanc
bois canon
bois capitaine
bois charbon
bois chardon
bois corne
bois d'orme
bois dartre
bois de fleche
bois de lance
bois de méche
bois de quassia
bois frêne
bois jaune
bois mele
bois négresse
bois rouge
bois royal
bois sant
bois tan

DRAFT

bois-fer
bois-flambeau
bois-flèche
bois-lolo
boita
bojeta
bojón
bojón prieto
bok choi
bola
bola de canon
bola de gato
bola de venado
bola requia
bolaina
bolaina negra
bolanilla de altura
bolaqueiro
bolaquiro
bolchiche
bolchiché
boldo
boldo-baiano
boldo-do-Chile
boldo-japonês
boleira
boleiro
boliche
bolilla
bolina
Bolivian black walnut
Bolivian cilantro
Bolivian coca
Bolivian coriander
Bolivian mangosteen
Bolivian walnut
bolool othow
bolsa de Judas
bolsa mullaca
bolsa mullaca blanca
bolsa-de-pastor
bolute
bomba
bombalón
bombão
Bombay aloe
Bombay onion
bombey
bombillo
bombón
bombonaje
bombonassa
bom-dia
bon
bon Henri
bon xa'an
bonavis
bonavis pea
bonavist
bonavista
bonbon capitaine
bonbon kapitenn
bonbona paso
bonche
bondá
bonduc
bonduc nut
bonete
bonetera
bonga
bongo
boniato
bonina
bonnet pepper
bonneville pea
bonnie pepper
bons-dias
bontia
boochin
bóol chi che'
boquetero
bora
bora negra
borage
boraso
borboleta
bordo
bôrdo
bôrdo-açucareiro
bôrdo-negundo
bôrdo-prateado
bôrdo-vermelho
bore
borecole

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bori
boriti
borjó
borlas
boroboro
boroemia
borojo
borojó
boroma
borracha
borrachera
borrachero
borrachín
borracho
borragem
borraja
borreguito
borrequitos
boruja
borujas
bos myrtle
bosch-zuurzak
bosh
boshtastaab
botan
botán
botan xa'an
botão-de-ouro
botella
botil
botobobo
botol
botón de oro
botón morado
botoncillo
botoncillo grande
botoncito
botondero
botovovo
botellón
bottle gourd
bottle grass
bottle tree
bottonball tree
botuca
botuco
botyl
boui
boulanger
boulder raspberry
bouleau à papier
bouleau blanc
bouncing bet
boundary ephedra
bouton blanc
bow wood
bower actinida
bower berry
bowman's-root
box blueberry
box brier
box elder
box thorn
box-elder maple
boxleaf Eugenia
boxleaf stopper
box-leaved barberry
boxthorn
boyego teguago
boyomo
boyomue
boysenberry
boyuyo
boyuyo morado
bracanaã
bracelet
bracillo
bracken
bracken fern
bract milkweed
bracted bindweed
Bradford pear
bradilifi
bragança
brajaúva
brake
brake fern
bramble
bramble-of-the-cape
branch-lettuce
branda-fogo
brasa-apagada
brasaviva
brasa-viva

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brasil
brasilette
Brazil beauty-leaf
Brazil chaff-flower
Brazil cherry
Brazil cress
Brazil nut
Brazil pepper
Brazilian amaranth
Brazilian arrowroot
Brazilian bell flower
Brazilian cherry
Brazilian cocoa
Brazilian copaiba
Brazilian copal
Brazilian cress
Brazilian fireweed
Brazilian grape tree
Brazilian guava
Brazilian joyweed
Brazilian licorice
Brazilian mallow
Brazilian monkey-puzzle tree
Brazilian nutmeg
Brazilian oak
Brazilian pepper
Brazilian pepper tree
Brazilian pine
Brazilian pricklypear
Brazilian pumpkin
Brazilian sassafras
Brazilian sassafras oil
Brazilian tea
Brazilian tree pepper
Brazilian vanilla
Brazilian vaseplant
Brazilian vervain
Brazilian walnut
Brazilian water-milfoil
Brazilian wax palm
brazilnut
brazilwood
brazo de mico de noche
brea
brea caspi charichuela
brea huayo
bread wheat
bread-and-cheese
breadfruit
breadfruit vine
breadnut
breadnut tree
breadroot
breadroot scurf pea
brecól
brède de Malabar
bredo
bredo-de-espinhas
bredo-de-espinho
bredo-de-porco
bredo-major-gomes
bredo-roxo
bredos
bredo-verdadeiro
bredo-vermelho
brejaúba
brejaúva
brenjena
breo
bretalha
bretaña
bretón
bretón de Bruselas
bretónica
breu
breu-almecega
breu-amarelo
breu-branco
breu-branco-verdadeiro
breu-de-campina
breu-de-leite
breu-manga
breu-maxixe
breu-mescla
breu-mexca
breu-peludo
breu-pitomba
breu-preto
breu-vermelho
breuzinho
breva
brevera
brevo
bride’s gown

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brier rose
Brigham tea
Brigham Young tea
brilliant fuchsia
brillol
brinco-de-princesa
brinco-de-viúva
brincos
brinjal
brio-de-estudante
bristle thistle
bristle-stemmed sarsaparilla
bristly black currant
bristly dewberry
bristly sarsaparilla
bristly spikenard
bristly stingingbush
bristly-fruit-mallow
bristly-mallow
brittle thatch palm
brittlebush
briyòl
broad bean
broadleaf cattail
broadleaf greenbrier
broadleaf maple
broadleaf peppergrass
broadleaf podocarpus
broadleaf sage
broadleaf wild leek
broadleaf woodsorrel
broad-leaved arrowhead
broad-leaved asipokoballi
broad-leaved maple
broad-leaved pepperweed
broad-leaved pondweed
broad-leaved springbeauty
broad-leaved waterleaf
brodiaea
broccoli
broccoli raab
broccoli rabe
brocolis
brócolo
brome
bromelia
bromélia
bromélia-gravatá
bromeliad
bromo
bromo cebadillo
bromo frondoso
bromo-de-Schrader
brook bean
brook flower
brooklime
brookweed
broom
broom corn
broomjute
broomrape
broomtops
broomweed
brotal
brown mustard
brown onion
Brown's pepper
brown-corn millet
brum
brunela
brunéla
brunéla-do-campo
bruno
bruño
brusca
brusca chiquichique
brusca cimarrona
brusca hedionda
brush cactus
brush cherry
brush holly
brushholly
brush-holly
Brussels sprouts
bruya
bu'ul ch'o'
buayabito
bub-saak
bucago
bucare
bucare mompás
bucare peonía
búcaro
bucayo

DRAFT

buccaneer palm
bucha
bucha-de-coco
bucha-de-pescador
bucha-de-purga
bucha-dos-campistas
bucha-dos-paulistas
bucha-verde
buche
buchinha
buchinha-do-nordeste
buchinha-do-norte
buchito
bucho-de-rã
buchón de agua
buck bean
buck bhajee
buck cotton
buckbean
buck-bean
buckberry
buckbrush
Buckley's hickory
buckthorn
buckwax
buckwheat
buckwood
bucshilla
bucte
bucuporé
buen Enrique
buen pan
buenas noches
buenas tardes
bueno grillo
buffalo beans
buffalo berry
buffalo clover
buffalo currant
buffalo gourd
buffalo grass
buffalo herb
buffalo nut
buffalo pea
buffalo rose
buffalogourd pumpkin
bufumo
bugambilia blanca
buganvilla blanca
bugicawe
bugle vine
bugleweed
bugueiro
buhango
buis
buko
bulandi-amarelo
bulandir
bulb onion
bulbil bearing yam
bulbil onion
bulbous buttercup
bulbous crowfoot
bulbous springparsley
bule
bulela
bulin
bulín
bulishi
bull apple
bull mallow
bull nettle
bull thistle
bullace
bullbay
bullet tree
bullet wood
bulletwood
bull-head pond lily
bull-horn acacia
bullock's heart
bullonera
bullweed
bully apple
bully tree
bullytree
bulrush
bulrush
bume
bumə
bunabis
bunch cactus
bunch moss
bunchberry

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bunching onion
bundleflower
buniato
buño
bur cucumber
bur gherkin
bur thistle
bura bura
bura mariola
burandã
buranhém
burdock
burgundy amaranth
buri
burici
buri-da-praia
buri-do-campo
buriti
burití
buriti palm
buriti-caranã
buriticilli
buriti-do-brejo
buriti-mirim
buritirana
buritizeiro
burity do brejo
Burma bean
burn plant
burnet
burnet rose
burning nettle
burr oak
burrillo
burro
burrowfat
burrs
burrwood
bursera
burucuyá
burut
burweed
buscilla
bush basil
bush bean
bush berry
bush cabbage
bush callaloo
bush chinquapin
bush cinquefoil
bush currant
bush flax
bush golden chinquapin
bush grape
bush green
bush lupine
bush mint
bush moonflower
bush morning glory
bush nasturtium
bush okra
bush palmetto
bush scallop
bush seepweed
bush spinach
bush squash
bush tea
bush tea plant
bushica
bushico shimbillo
bushillo
bushy lippia
bushy sea-oxeye
bushy seaside tansy
bussu
bussu palm
buta
butia
butía
butiá-açu
butiá-azedo
butiá-da-praia
butiá-da-serra
butiá-jataí
butiá-verdadeiro
butiazeiro
buto
butong
butter bean
butter fruit
butter leaves
butter pear
butter tree
buttercup

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buttercup bush
buttercup oxalis
butterfly agave
butterfly bush
butterfly flower
butterfly ginger
butterfly lily
butterfly milkweed
butterfly pea
butterfly tree
butterfly violet
butterfly weed
butternut
butternut of Guiana
butternut squash
buttersquash
butterweed
butterwood
butterwood persimmon
button of gold
button pokeweed
buttonweed
buttonwood
butua
butua-do-corvo
butua-do-curvo
butuco
buva
buxixu
buxixu-de-formiga
buyero
bvoi'i
bwa ebenn
byrsonima
č'i
č'ib'
ca'ara'i
ca'ca
ca'ja
caá
caá guazú
caá pii uná
caá pungá
caá-ape
caá-cambui
caacica
caá-ehé
caafeba
caanay
caapeba
caapeba-branca
caapeba-cheirosa
caapeba-do-nordeste
caapeba-do-norte
caapeba-verdadeiro
caa-pena
caá-peuá
caaponga
caavurana-de-cunhan
cabaça
cabaça-purunga
cabaça-verde
cabaceira
cabaceiro-amargoso
cabacinha
cabaço
cabaço-amargoso
caballera
caballero
cabbage
cabbage palm
cabbage palmetto
cabeça-de-drunú
cabeça-de-macaco
cabeça-de-negro
cabeça-de-urubu
cabecillo
cabecita
cabeçudo
cabeleira
cabello de ángel
cabellos de ángel
cabelluda
cabelludo
cabelo-de-milho
cabeluda
cabeludeira
cabeludinha
cabeludo
cabeza de araguato
cabeza de baba
cabeza de babocillo
cabeza de babosilla
cabeza de mono

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cabeza de negra
cabeza de negrito
cabeza de negro
cabeza de negro tubérculo
cabeza de turco
cabeza de viejo
cabezas de negrito
cabi
cabima
cabirma
cabirma santa
cabitutu
cablote
cabo de chivo
cabo de luc
cabo-de-machado
cabonadera
cabra
cabrahigo
cabrastillo
cabreúva
cabrita
cabrito
cabuches
caburra
cabuya
cabuyá
cabuya negra
cabuya ornamental
cabuyo
cabuyo negro
cabuyo verde
caca chien
caca de niño
caca ravet
cacachila
cacachila china
cacachilla china
cacaguanance
cacagüillo
cacahuanal
cacahuananche
cacahuanano
cacahuanitzin
cacahuate
cacahuete
cacahuiananche
cacahuilla
cacahuillo
cacahuito
cacaillo
cacaiste
cacaíste
cacaito
cacalia-amara
cacalia-amarga
cacalosúchil
cacaltum
cacalla
cacama
cacanacuaste
cacanapo
cacangucha de sabana
cacao
cacao amarillo
cacao azul
cacao biaro
cacao blanco
cacao calabacillo
cacao canaludo
cacao cimarrón
cacao de agua
cacao de ardilla
cacao de Costa Rica
cacao de la India
cacao de la selva
cacao de la tierra
cacao de mico
cacao de montaña
cacao de monte
cacao de nance
cacao de Nicaragua
cacao del monte
cacao dulce
cacao lagarto
cacao macambillo
cacao maní
cacao mica
cacao montaras
cacao montero
cacao pataste
cacao pequño
cacao puk
cacao sacha

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cacao sauvage
cacao silvestre
cacao volador
cacaohuillo
cacaoí
cacaoíllo
cacaotero
cacaoti
cacaoy
cacaquillo
cacaragua
cacarahua
cacaraline
caçari
cacarrowa
cacaté
cacau
cacau-azul
cacaubraba
cacau-braba
cacau-da-mata
cacau-de-macaco
cacau-de-mata
cacau-do-Peru
cacauhillo
cacauhy
cacauí
cacau-jacaré
cacau-jacaró
cacau-quadrado
cacaurana
cacau-rana
cacau-selvagem
cacauú
cacau-verdadeiro
cacay
cacaya
cacayas
cacha
cachaça
cachaco
cachariqui
cache
cacheo
cacheo de Oviedo
cachepai montañero
caches
cacheto viejo
cachibou
cachicamo
cachicamo de altura
cachichín
cachila
cachimán
cachimán de la China
cachiman montagne
cachimba
cachimbeira
cachimbilla
cacia
caci-ah-tzir
cacicuto
caco
cacohuilla
cacomite
cacoon
cacto
cacto columnar
cacto rosa
cacto-de-cochinilha
cacto-pé-de-mamão
cacto-rosa
cactus apple
cactus arbusto alcájer
cactus arbusto alcájer falso
cactus fruit
cactus pear
cacúna
cacuú
cachimbo
cachimbo amarillo
cachimbo caspi
cachimbo-de-macaco
cachimguba
cachinguba
cachipay
cachisco
cachito
cachiyuyo
cacho
cacho cabra
cacho de cabra
cacho de venado
cacho venado

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cachofila
cachoveano
cachuito
cachum
cachumba
cada
cadena de amor
cadillo
cadillo de huerta
cadillo de perro
cadillo rocera
cadoa negra
cadungo amargo
cadushi
caena
caeté
caetetuba
café
café arábica
café bois
café bravo
café de diablo
café de Liberia
café de monte
café de pobre
café falso
café forastero
café gringo
café Liberia
café mareño
café marrón
café moka
café pergamino garnica
café pergamino liberia
café robusta
café silvestre
café soga
café-beirão
cafecillo
cafecito de costa
café-de-Sudão
café-do-amazonas
café-do-mato
caféier d'Arabie
caferana
cafetero de Kentucky
cafetillo
cafeto
cafezinho
cafie
cafuzo
cagaitá-do-campo
cagaiteira
cagalera
cagalero
cagapachi
cagateira
cagua
caguajasa
caguaní
caguaza
caguazo
cagüinga
cahuara micuna
cahuiche
cahuichi
cahuicho mexicano
cahuinga
cahuite
cahuitzi
caiarana
caiaué
caiauê
caíba
caífa
caihua
caijiro
caimán
caimarón
caimarón de mico
caimarón guarumo
caimarón silvestre
caimba
caime
caimetillo
caimillo
caimit
caimite
caimiteiro
caimitero
caïmitier
caimitier a feuilles d'or
caimitier bois
caimitier macoucou

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caimitilho
caimitilla
caimitillo
caimitillo amarillo
caimitillo hoja grande
caimitillo negro
caimitillón
caimito
caimito blanco
caimito brasileño
caimito brasilero
caimito cimarrón
caimito cocuyo
caimito colorado
caimito coto colorado
caimito de mono
caimito de montaña
caimito de monte
caimito del monte
caimito dulce
caimito largo
caimito lechero
caimito maduraverde
caimito morado
caimito negro
caimito trapichero
caimito verde
caimito-macucu
caimitu teiug
caimo
caimo de monte
caimo liso de monte
caimo morado
caimo popo
caimo trapichero
caimurro
cainca
cainit
caïnite
cainito
cainito blanco
cainito morado
caipoquí liso
cairuçu-do-brejo
caisimón de anís
caituco
caiuia
caiuia-branca
caiú-tim
caixeta
caixeta-branca
cajá
caja de espinas
cajá-açu
cajá-manga
cajá-mirim
cajarana
cajarana
cajá-redondo
cajá-umbu
cajazeira
cajazeiro
cajazinho
caje
cajel
cajetaho
cajimán
cajinga
cajó
cajón
cajou
cajpoquí
cajpoquí liso
caju
cajú
cajú cajuba
cajua
cajuaçu
caju-açu
cajuado
caju-anão
caju-assu
cajuba
caju-da-mata
caju-da-mata-ocidental
caju-do-campo
caju-do-cerrado
caju-do-japão
caju-mirim
cajueiro
cajueiro-de-campo
cajueiro-do-campo
cajueiro-do-cerrado
cajueiro-do-mato

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cajueiro-rasteiro
cajuhy
cajuí
cajuí-da-mata
cajuil
cajuilito de Surinam
cajuilito sulimán
caju-japonês
caju-manso
cajurana
cajú-rana
cajurana-coquirana
caju-rasteiro
cajure
cajutim
cajuy
cajuzinho
cajuzinho-do-campo
cajuzinho-do-cerrado
cakak-orai-yek
cala
cala de Etiopía
calaba
calabacera
calabacero
calabacilla
calabacilla amarga
calabacilla de burro
calabacilla de monte
calabacilla loca
calabacillo
calabacín
calabacinha-do-campo
calabacita
calabacita criolla
calabacita de indio
calabacita de monte
calabacita yucateca
calabacito de olor
calabash
calabash gourd
calabash marrow
calabash squash
calabash tree
calabaza
calabaza amarga
calabaza amargosa
calabaza amarilla
calabaza biche
calabaza común
calabaza corriente
calabaza costillona
calabaza costillona
calabaza cumpata
calabaza china
calabaza chompa
calabaza de burro
calabaza de caballo
calabaza de castilla
calabaza de coyote
calabaza de chila
calabaza de guinea
calabaza de india
calabaza de pepita gruesa
calabaza de pepita menuda
calabaza de san roque
calabaza de semilla
calabaza del diablo
calabaza del paraguay
calabaza del Petén
calabaza grande
calabaza güichi
calabaza hedeonda
calabaza india
calabaza loca
calabaza mayera
calabaza melón
calabaza mensejo
calabaza moscada
calabaza pinta
calabaza pipiana
calabaza samalayote
calabaza sihuina
calabaza silvestre
calabaza támala
calabaza tamalayota
calabazilla
calabazillo
calabazo
calabazona
cala-branca
calabur
calabura
caladium

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calafate
calaguaste
calalu
calalú
calam
cálam
calambrena
calambuca
calamias
calamís
calamo
cálamo acuático
cálamo aromático
cálamo verdadero
cálamo-aromático
calamondín
calamus
calarni
calasacha
calathea
calatrique rojo
calavance
calba
calbas
calbas rondo
Calcutta bamboo
Calcutta guava
calderona
calderota
caldo
calebassier
calefate
calenda
calendula
caléndula
caléndula oficinal
calentura
calguaje
cali cali
cali cali casha
cálice-de-oro
calicero
calico cactus
California abrojo
California allspice
California barberry
California barrel cactus
California bay
California bay laurel
California black sage
California black walnut
California blackberry
California blueberry
California boxelder
California brome
California broomrape
California buckeye
California bulrush
California bulsedge
California chia
California compassplant
California crucillo
California desert tea
California dewberry
California fan palm
California field oak
California filbert
California goldpoppy
California grape
California hazel
California hazelnut
California holly
California horse-chestnut
California juniper
California laurel
California live oak
California lomatium
California lotebush
California maple
California mesquite mistletoe
California mountain holly
California mountain maple
California nettle
California pepper
California poppy
California rose
California sassafras
California soaproot
California sweetshrub
California walnut
California white oak
California white sage
California wild grape
California wild rose

DRAFT

caligni
calimbo
calisaya
caliutli
calla
calla lily
callabazilla
callaloo
callaloo bush
callebasse boite
callebasse coricon
callebasse longue
Callery pear
calliopsis
callivance
calloaxin
calloosa grape
calloose grape
calocote
calpuxham
calsón panga
caltrop
calú
calulte
calumate
calumbán
calusa grape
calusa grape
calypso
calypso orchid
calzadilla
calzón panga
camacama
cama-cama
camagón
camajonduro
camajtli
camalote
camambu
camambú
camamile
camándula
camapu
camapú
camapum
camara
camará
camará-de-cheiro
camará-de-chumbo
camará-de-espinho
camará-juba
camará-miúdo
camará-verdadeiro
camarinha
camaroja
camarona
camaronas de tierra
camaroncillo
camarroya
camaru
camaruca
camas
camasa
camasey
camasey blanco
camasey peludo
camash
camasia
camass
camass lily
camatai
camaticaro
cambão
cambará
cambara-amarelha
cambara-branca
cambará-de-cheiro
cambará-de-chumbo
cambará-de-espinho
cambari
cambaru
cambiac
cambica
cambo
camboatá
camboí
camboí-brabo
camboim
camboinzinho
camboriú
cambrón
cambuca
cambucá
cambucá-branco

DRAFT

cambucá-do-campo
cambucarana
cambucá-verdadeiro
cambucazeiro
cambuci
cambucizeiro
cambuhy
cambuí
cambuí-amarelo
cambuí-branco
cambuí-bravo
cambuí-da-praia
cambuí-da-restinga
cambuí-de-cachorro
cambuim
cambuim-de-cachorro
cambuí-pitanga
cambuí-preto
cambuí-uvaia
cambuí-verdadeiro
cambuizeiro
cambuizeiro-de-cachorro
cambuizeiro-preto
cámbulo
cambuquira
cambur
cambur enano
cambur pigmeo
camburí
came-came
camedórea-da-Costa-Rica
camedórea-elegante
camedórea-pacaia
camedrio de zarzales
camel's foot
camel-foot
camélia
camelia blanca
camelia japonesa
camelio
camellia
cameri
camerunga
camias
camiche
camichón
camillia
camiquié
camirio
camitié
camitillo
camochayote
camoj
camomila
camomila de jardín
camomila-dos-alemães
camomila-mahón
camomila-nobre
camomila-romana
camomila-verdadeira
camomile
camon
camoruco
camosh
camote
camote amarillo
camote blanco
camote de cuche
camote morado
camote real
camotillo
camotli
campainha
campana
campanha-de-canudo
campanilla
campanillo
campanita blanca
campano
campaño
campanula
campeche
camuari
camu-camu
camu-camu árbol
camu-camu negro
camueza
camuirro
camutim
camutin
ca-mu-vé
cana
caña
caña agria

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caña aigre
caña amarilla
caña arangola
caña borda
caña borde
caña brava
caña carricillo
cana chica
caña chiquiyul
caña de azúcar
caña de culebra
caña de indio
caña de las Indias
caña de limón
caña de río
caña de san pablo
caña dulce
caña fistola
caña hueca
caña verde
caña verde
cana-brava
canac
caña-caña
cañacoros
Canada banana
Canada black plum
Canada blueberry
Canada buffaloberry
Canada cocklebur
Canada garlic
Canada hemlock
Canada onion
Canada rice
Canada violet
Canada wild rye
Canada wildrye
Canada yew
cana-da-India
cana-de-açúcar
cana-de-brejo
cana-de-macaco
Canadian aspen
Canadian black currant
Canadian blackberry
Canadian burnet
Canadian elderberry
Canadian hemp
Canadian milkvetch
Canadian serviceberry
Canadian violet
Canadian white violet
Canadian wild ginger
Canadian wild rice
cañadillo
cana-do-brejo
cana-do-brejo-amarela
cañadonga
cañafifla
cañafístola
cañafístola cimarrona
cana-fístula
cañafístula
cañafístula
cañafístula cimarrona
cañafístula cimarrona
cañafístula de castilla
cañafítula
canaflote
cañaflote
cañagre
canagría
cañagria
cañagua
canaguasle
cañaguate
canaguche yoco
canaguchillo
canaguichillo
cañahua
canahuala
canahuán
cañahueco
canaigre
canaigre dock
canajo
canalete
canalete araguato
canambo
cañamiel
cañamiza
cáñamo
cáñamo acuático
cáñamo americano

DRAFT

cáñamo criollo
cáñamo de gambó
cáñamo de Guinea
cáñamo de la India
cáñamo de las Indias
cáñamo de Nueva Zelanda
cáñamo falso
cáñamo indio
cáñamo indio americano
cañandonga
cañandonga de masa
canangicho yoco
cananguchа
cananguche
canapu
canapum
canaqui
canarana
canari
canarium-nut
cañaro
canary bird vine
canary globe-tulip
Canary Island date palm
Canary Island palm
canastilla
cañatilla
canavalia
cañavera
cañaza
Canby's buscuitroot
cancer root
cancerina
cancerweed
canchache
canchak-ché
cancharagua
cancharana
canche
cancho
cancudo
cándalo
candebobe
candelabra bush
candelabra cactus
candelabro
candelas
candelilla
candelilla
candelillo
candelo
candelón
candia
candiá
candiúba
candiúva
candleberry
candleberry tree
candlebush
candlenut
candlenut oil tree
candlenut tree
candlestick plant
candlestick senna
candlestick tree
candletree
candlewood
candó
candoba
candonga
candor
candy-corn plant
cane
cane apple
cane cholla
cane grass
cane reed
cane senna
canegra
canela
canela blanca
canela buena
canela-batalha
canela-cheirosa
canela-da-índia
canela-de-cheiro
canela-de-veado
canela-de-velho
canela-do-ceilão
canela-do-maranhão
canela-funcho
canelão
canelão-preciosa
canela-puxuri

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canela-raposa
canela-rosa
canela-samambaia
canela-sassafrás
canela-verdadeira
caneleiro-cravo
canelillo
canelillo corazón
canelillo negro
canelinha
canella
canella sassafras
canelo
canelo de Ceilán
canelón
cañeta
cañete
canfin
canfincillo
canfuncia
cangerana
cangura
cânhamo
cânhamo-brasileiro
cânhamo-da-índia
canharana
canhou
cani
caniceiro-preto
caniçu
cañigua
canihua
cañihua
cañilero
cañilga
canilla de mula
canilla de venado
canillero
canillo
caninana
canis
caniste zapotillo
caniste zapotillo blanco
canistel
canistel de montaña
cañita
cañiwa
cañiza
canizo
canjelón
canjerana
canjiquina
canjura
canna
cannabis
cannabis sativa
cannonball tree
canó
canoche
canoe birch
canónigo
canónigos
canônigos
cañota
cañote
cansação
cansamuelas
cansanção
cansanção-de-leite
cansï
cansím
cantala
cantalupe
canteloupe
cantyí
canudeiro
canudinho
canudo-de-pito
cañuela
cañuela de céspedes
cañutilla
cañutillo
can-y-che
canyon bog orchid
canyon grape
canyon maple
canyon wild grape
caoba
caoba veteada
caobilla
caoquirana caranazal
caoutchouc
capá
capa de tabaco

DRAFT

capá prieta
capá roja
capacho
capa-de-xangô
capalchi
capalquahuitl
capaluallo
capança
caparosa
caparrosa
caparrosa-do-campo
capchinga
cape
capé
cape asparagus
cape bramble
cape fig
cape gooseberry
cape jasmine
cape jessamine
cape pondweed
cape sorrel
capeba
capeba-branca
capeva
caper
capera
caperote
capers
caperuza
capiçoba
capiçoba-vermelha
capiçova-vermelha
capicuru
capicuru-de-árvore
capij
capilí taunday
capim-alho
capim-barata
capim-cheiroso
capim-cidrão
capim-cidreira
capim-cidró
capim-colônia
capim-colonião
capim-dandá
capim-de-Angola
capim-de-burro
capim-de-cavalo
capim-de-cheiro
capim-de-cidade
capim-de-contas
capim-de-galhina
capim-de-lágrima
capim-de-nossa-senhora
capim-de-planta
capim-gigante
capim-gomoso
capim-guiné
capim-limão
capim-marinho
capim-missanga
capim-navalha
capim-pé-de-galhina
capim-rosário
capim-sândalo
capim-santo
capinurí
capinurí Amarillo
capioná
capiquí
capire
capiri
capiro
capirona
capirona del bajo
capirote
capiroto
capitana
capitão
capitão-de-sala
capoc
capoca
capolí
capolín
capómillo
capomo
capoquero
capota
capote
capreúva-vermelho
capsicum pepper
capuca
capucha

DRAFT

capuchina
capuchinha
capuchinha-de-flores-grandes
capuchinha-grande
capuchinhas
capucho
capul
capul negro
capulamate
capuli
capulí
capuli cherry
capulí cimarrón
capulí de campo
capulí de la costa
capulí silvestre
capulin
capulín
capulín agarroso
capulín agrio
capulín blanco
capulín cimarrón
capulín corona
capulín de comer
capulín de corona
capulín de cotorro
capulín de mayo
capulín de montaña
capulín de monte
capulín de potrero
capulín de sabana
capulín de zorra
capulín de zorrillo
capulín pixtlillo
capulín santo
capulina
capulinas
capulincillo
capulincillo cimarrón
capulincillo del diablo
capulines
capure
capurillo
caquetá
caqui
caqui americano
caqui-bravo
caqui-chocolate
cara
cará
cara caspi
cará-açu
cará-amarela
cará-barbado
cará-branco
carabullo
caracahue
Caracas seagrape
caracasana
caracha copal
cará-chinês
cará-coco
caracoli
caracolí
caracolillo
caracoré
caracu
cará-cultivado
cará-da-guiné
cará-de-água
cará-de-Angola
cará-de-caboclo
cará-de-espinho
cará-de-pará
cará-de-são-tomé
cará-de-sapateiro
cará-do-ar
cará-doce
cará-do-céu
cará-do-mato
carago
caragua
caraguatá
caraguatá chuza
caraguatá-de-jardim
caraguatá-í
caraguatá-y
caragüe
caraguillo
cará-guiné
carahuasca
caraíba
cará-inhame
caraipé

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carama jihui
caramba
carámbano
carambola
carambola tree
carambola-amarela
caramboleiro
caramboler
carambolera
carambolero
carambolo
carambullo
caramela
caramelo
carámicua
cará-mimoso
cará-moela
caramuri
caramuri-de-várzea
caramuri-preto
caramurizinho
caramury caucho
caramuxi
carana
caraná
caranã
caraña
caranã-de-espinhos
caraná-grande
caraná-grande
caranaí
caraná-i
caranambu
caranatinga
caranãzinho
caranda
carandaguacu
caranda-guaçu
carandaí
caranday
carano
caraño
carao
caraota
caraota chivata
caraota florida
caraota huevo de paloma
carapa
carapacho
caraparí
carapé
cará-pé-de-anta
carapixu
cará-preto
cará-roxo
cará-sapateiro
carat
carata
carate
caratero
caratinga-roxa
cará-trifoliado
carauatá
carauta
cará-voador
caraway
carayá-vola
carbón
carbón de montaña
carbón negro
carboncillo
cardamina-do-prato
cardamom
cardamomo
cardancillo
cardboard cycad
cardboard palm
cardeiro
cardeiro-trepador
cardenche
cardinal-spear
cardo
cardo alcochofa
cardo amarillo
cardo chuza
cardo común
cardo de comer
cardo de mar
cardo de ouro
cardo de Texas
cardo gancho
cardo lecher
cardo lechero
cardo marino

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cardo montes
cardo pendiente
cardo vid
cardo zafranero
cardo-ananás
cardo-chuza
cardo-chuza
cardo-de-santa-maria
cardo-do-coalho
cardo-dourado
cardo-dourado-espanhol
cardol
cardo-marítimo
cardon
cardón
cardón barbón
cardón blanco
cardon cactus
cardón data
cardón de candelabro
cardón de valles interandinos
cardón del valle
cardón espino
cardón espinoso
cardón gigante
cardón grande
cardón guajiro
cardón hecho
cardón higo
cardón lechal
cardón lecher
cardón montera
cardón órgano parado
cardón pelón
cardón peludo
cardón pitayo
cardón verde
cardona
cardoncha
cardoncillo
cardones
cardoni
cardoon
cardo-pendente
cardosanto
cardo-santo
caré
caré blanco
carëhue'chu
careless weed
caretilla
carey
carey de costa
cargadero
cargadero amargo
cari
cari hosho
cariaquito colorado
Caribbean agave
Caribbean apple-cactus
Caribbean grape
Caribbean royal palm
caribe
caril
carilla
carimán
cariocar
caripará
caripé
caripé-branco
caripé-da-várzea
cariperana
caripé-torrado
caripé-vermelho
cariru
cariru-bravo
carirurana
carissa
carito
cariuba
cariz
carludovique palmée
carmano
carmelita
carmelitana
carnauba
carnaúba
carnauba palm
carnauba wax palm
carnaubinha
carne de doncella
carne suelo
carne-de-pobre
carne-gorda

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Carnero's yucca
carnestolendas
caro
caro blanco
caro montañero
caroá
caroatá
carob
carob tree
caroba
carocillo
carolina
Carolina allspice
Carolina bay
Carolina bean
Carolina bristle-mallow
Carolina canarygrass
Carolina canary-grass
Carolina cedar
Carolina desert chicory
Carolina desert-thorn
Carolina flase dandelion
Carolina hickory
Carolina mallow
Carolina modiola
Carolina red maple
Carolina rose
Carolina shrub
Carolina silverbell
Carolina springbeauty
Carolina tea
Carolina wolfberry
carolito
carota
carota de caballo
carpachi
carpe
carpenter's grass
carpenter-weed
carque
carqueja
carqueja crespa
carqueja-amarga
carqueja-amargosa
carqueja-branca
carqueja-doce
carqueja-mansa
carquejinha
carquesia
carraboo
carracho
carrapateira
carrapateiro
carrapeta
carrapicho
carrapicho-agulha
carrapicho-beiço-de-boi
carrapicho-bravo
carrapicho-de-duas-pontas
carraquito cuajilote
carrascal
carrasco
carraspique
carrasposa
carreto
carretón
carricillo
carrion flower
carriza
carrizalero
carrizo
carrizo común
carrizo grande
carrot
carrotleaf biscuitroot
carrotleaf desert-parsley
carrot-leaved lomatium
carry-me seed
cártama
cártamo
cártamo azteca
cártamo folan
cártamo gila
cártamo kino
cártamo macarena
cártamo mante
cártamo saffola
cartucho
caruba
caruru
caruru-amargoso
caruru-áspero
caruru-azedo
caruru-bravo

DRAFT

caruru-comum
caruru-da-guiné
caruru-da-mata
caruru-de-espinho
caruru-de-mancha
caruru-de-pomba
caruru-de-porco
caruru-de-soldado
caruru-do-reino
caruru-grande
caruru-miúdo
caruru-verde
caruru-vermelho
caruto
carvalho
carvi
carvia
caryla
caryocar à noix
cas
cas extranjero
cas guava
casa
casaba murciélago
casabanana
casabe
casaguate
casana
casca-antidiabética
cascabel
cascabelillo
cascabelito
casca-cheirosa
cascade bilberry
cascade blueberry
cascade mountian ash
Cascade's fir
casca-doce
casca-do-maranhão
cascahueso
cascaito
cascalota
cascalote
cascamote
casca-preciosa
cascara
cáscara
cascara buckthorn
cáscara de chomplantle
cáscara de yuca
cascara Persian berry
cascara sagrada
cáscara sagrada
cáscara-sagrada
cascarija
cascarilha
cascarilla
cascarilla amarilla
cascarillo
cascarita
cascarito
cascarola
cascarolla
cascarón
cascarrolla
cascarrón
cascarroya
cascudo
casearia
caséaria á petites
caseknife bean
casha achiote
casha caspi
casha huasca
casha huasca muyo
cashapona
casharana
cashaw
cashet
cashew
cashew apple
cashew nut
cashibou
cashipana
cashiva
cashpadán
cashú
cashua
casimiroa
casipaes
casis
caspi chiclayo
caspi colorado
caspirol

DRAFT

casposo
cassaba melon
cassabanana
cassava
cassena
cassia
cassie flower
cassina
cassine
castaña
castaña común
castaña de agua
castaña de monte
castaña de Pará
castaña de tierra
castaña del Brasil
castanet-plant
castanha
castanha-baru
castanha-comum
castanha-curupira
castanha-da-índia
castanha-de-baru
castanha-de-bugre
castanha-de-cutia
castanha-de-galinha
castanha-de-macaco
castanha-de-porco
castanha-do-brasil
castanha-do-ceará
castanha-do-cerrado
castanha-do-maranhão
castanha-do-pará
castanha-do-rio-negro
castanha-fedorenta
castanha-mansa
castanha-maranhense
castanha-mineira
castanha-oleira
castanha-pêndula
castanha-sapucaia
castanha-uará
castanha-verdadeira
castanha-vermelha
castanheira
castanheira-das-guianas
castanheira-de-pedra
castanheiro
castanheiro-da-índia
castanhola
castañilla
castaninha
castano
castaño
castaño de India
castaño de indias
castaño de Malabar
castaño de mono
castaño de Pará
castaño de zona inundable
castañón
castañuela
castarica
Castilian guava
castilla
Castillion bamboo
casú
casuca
casupo
cat greenbrier
cat whiskers
cat’s claw
cat’s ear
cat’s paw
cat’s whiskers
cat’s-foot
cat’s-whiskers
catagé
catajé
catalina
catalinia
catalônha
catalônia
catapanza
cataract vaupesia
catarina
catarita
catbrier
catclaw
catclaw acacia
catclaw blackbead
catechu
caterpillar calalu
caterpillar pepper

DRAFT

catey
catinga-de-criola
catinga-de-mulata
catirina
cativo mangle
catmint
catnip
cato-barse
catoche
catolé
catolé palm
catolé-da-serra
catolé-de-terra-firme
catolé-rasteiro
catolezinha
catolezinho
cat-powder
catsfoot
cattail
cat-tail
cattle saltbush
cattle spinach
cattley guava
catuaba
catuabão
catuche
catuche cimarrón
catulé
catzimec
catzot cimarrón
catzú
cau muyo
cau samo
cauaçu
caualla
cauassu
cauasú
caucha
cauchao
caucho
caucho blanco
caucho de Ceará
caucho de Pará
caucho mashan
caucho para dulces
caucho-amarelo
caucho-banha
cauchorana
caujaro
cauje
caujillo
cauliflower
caulote
caulotl
caúna
caupi
caupí
causamo
cautivo
cavalinha
cavalinha-dos-campos
cavalinho-d'agua
cavendish banana
cawanaro
caxandó
caxcamote
caxey-te
caxinguba
caxixi
caxyhuitz
caya
caya amarilla
caya colorada
caya rubia
caya trieta
cayara
cay-bari-cay
cayeira
cayena
cayenne
cayenne banana
cayenne nut
cayenne porterweed
cayenne snakeweed
cayenne vervain
caygua
cayhua
cayiete
cayixam
caymitillo
caymito
cayo
cayolozán
cayote

DRAFT

cayú
cayú de la meseta
cayua
cayumito
cayumito silvestre
cayuri
cayutero
cazahuatemegatl
caztaz
cazuela de mono
ccara
ceanothus
ceanoto
Ceará rubber
cebada
cebada cimarrona
cebada cultivada
cebada de perro
cebada mocahua
cebadilla
cebadilla australiana
cebadilla criolla
cebadillo pampeana
cebeda
cebo de mico
cebo macho
cebola
cebola-amarela
cebola-batata
cebola-bebé
cebola-berrante
cebola-botão
cebola-branca
cebola-cabeça-branca
cebola-canadense
cebola-chinesa
cebola-de-todo-ano
cebola-do-reino
cebola-doce
cebola-gigante
cebola-globosa
cebola-globosa-comum
cebolão
cebola-pêra
cebola-pérola
cebola-roxa
cebola-vermelha
cebolinha
cebolinha-branca
cebolinha-comum
cebolinha-francesa
cebolinha-verde
cebolinho
cebolinho-da-china
ceboliño
cebolla
cebolla amarilla
cebolla blanca
cebolla cambray
cebolla cimarrona
cebolla de hoja
cebolla de invierno
cebolla de monte
cebolla de rama
cebolla de verdeo
cebolla del monte
cebolla dulce
cebolla escalonia
cebolla junca
cebolla larga
cebolla marrón
cebolla morada
cebolla perla
cebolla peruana
cebolla puerro
cebolla roja
cebolla silvestre
cebollaja
cebolleja
cebolleta
cebolleta galesa
cebollín
cebollina
cebollino
cebollino chino
cebollino común
cebollino de la China
cebollino francés
cebollino inglés
cebollita
cebollita de monte
cebollita de verdeo
cebollita silvestre
cebollitas de cambray

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cebollo
cecropia
cedar
cedar apple
Cedar Island juniper
cedillo
cedrahy
cedrillo
cedrillo majagua
cedrina
cedro
cedro blanco
cedro chino
cedro cimarrón
cedro colorado
cedro de altura
cedro de Baja California
cedro de Virginia
cedro grande
cedro limón
cedro macho
cedro masha
cedro negro
cedro nogal
cedro nuez
cedro rá
cedro rojo de Virginia
cedro-branco
cedro-bravo
cedro-canjerana
cedro-de-pântano
cedro-jacaré
cedro-mimosa
cedrón
cedrón de campo
cedrón de monte
cedrón limonera
cedrorana
Cedros Island juniper
cedro-taperebá
cedro-vermelho
ceiba
ceiba barrigona
ceiba de lana
ceiba guipa
ceiba verde
ceiba yuca
ceibey
ceibey cimarrón
ceibillo
ceibo
ceibo barrigón
ceibo de agua
ceibo de rayas
ceibo macho
ceibón
celandine
celera-bean
celeriac
celery
celery cabbage
celidônia
celosia
celósia
cemerea
cemeruco
cempaoxóchitl cimarrón
cempasóchil
cempasuchil
cempasúchil
cempasúchil de campo
cempaxochitl
cempaxochitl
cempaxúchil
cempaxuchil chiquito
cempazúchil
cempedak
cempoal
cempoalxochitl
cempoaxuchil
cempohualxochitl
cempolehuatl
cencapuspu
cenícero
ceñiglo
ceñiglo
ceniza
cenízaro
cenizo
cenizo blanco
cenoira
cenoura
cenoura-amarela
cenoura-branca

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cenoura-selvagem
cenourinha
centeio
centella
centeno
centeno gigante
centeno silvestre
centeno silvestre gigante
Central American walnut
century plant
cera
cera carnaúba
cera de carnaúba
cera vegetal
cerafolio
cerafollo
cerasee
ceraso
cercefi
cerdo quelite
cerecilla
cerecillo
cerefolho
cerefolho-do-campo
cerefolio
cerefólio
cerefólio-de-raiz
cerefólio-do-campo
cerefólio-tuberoso
cereja
cereja-brasileira
cereja-da-Europa
cereja-das-Antilhas
cereja-de-judeu
cereja-do-mato
cereja-do-rio-grande
cereja-dos-pássaros
cereja-galega
cereja-gaúcha
cereja-miraculosa
cereja-preta
cerejeira-do-mato
cerejeira-negra
céreo
cerero
cereso
cereto
cereus cactus
cereza
cereza Americana
cereza cimarrona
cereza colorada
cereza cuardrada
cereza de Barbados
cereza de Ceilán
cereza de judas
cereza de mono
cereza de Surinam
cereza del Brasil
cereza del país
cereza del Perú
cereza dulce
cereza española
cerezo
cerezo agrio
cerezo amarillo
cerezo caspi
cerezo de Andes
cerezo de Caiena
cerezo de castilla
cerezo de fraile
cerezo de Guayana
cerezo de los Andes
cerezo de natal
cerezo de Río Grande
cerezo de Virginia
cerezo de Viriginia
cerezo dulce
cerezo mexicano
cerezo negro americano
cerezo negro silvestre
cerezo tropical
cerfeuil sauvage
ceriba
cericote
cerieira
cerillo
ceriman
cerimán
cériman
cerimán de México
ceriñuelo
cerise capitaine
cerito

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cero
cerón
cerote
cerraja
cerraja grande
cersefi
ceru
cerú
cerudo
cervejeira
cerveza
ce-só-pě-kě
cestillo
cetico
cetico colorado
cetsé
cevada
cevada-forrageira
cevadilha
cevadinha
Ceylon citronella
Ceylon elaeocarpus
Ceylon gooseberry
Ceylon olive
Ceylon raspberry
Ceylon spinach
Ceylon thistle
ch'it
ch'olip
ch'ujch'ul p'ijchazmal
ch'ujch'ul tzotzzit
 tzazmuttez
ch'um
ch'unchujachupalla
cha
chá
chaac
chaaú
chaay k'uum
chaay pach
chaaya
chabacano
chabacano chino
chabano
chá-bravo
chac'ox
chacá
chacá rojo
chacah
chacajiota
chacalema
chacam
chacana
chácara
chacarrá
chácata
chacatca
chacatía
chacha
chachaas
chachaca
chachafruto
chachahuilá
chachalaca
chachalhaas
chachapoyas
chachicheruqui
chachiga
chachirucillo
chack che'
chacloc
chaclomakal
chaco
chacopte
chacoub
chacrona
chacruna
chacsis
chactsul
chacua
chacual
chacumo
chá-da-américa
chá-da-índia
chá-das-Antilhas
chá-da-terra
chá-de-bugre
chá-de-estrada
chá-de-França
chá-de-lima
chá-de-marajó
chá-de-martinica
chá-de-mate
chá-do-brasil

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chá-do-maranhão
chá-do-méxico
chá-dos-apalaches
chaff-bur
chaff-flower
chafruto
chaga-de-são-sebastião
chagane
chagas-de-jesus
chagnita
chago
chagos
chagual
chagualillo
chagualo
chaguaquelite
chaguar
chaguaramo
chaguarí
chaguarquero
chagueira
chaguita
cha-hox
chahuaquelite
chahuar
chain-link cactus
chajal
chá-japonês
chajlib
chajpoquí liso
chak k’ kopté
chak kaatsim
chak lool
chak mo’olche’
chak oox
chak ox
chak salbay
chak tsul
chak ya’
chak’opté
chakaj
chak-ak
chakal ja’as
chak-lol-makal
chak-mol-che
chakox
chakté ch’ujum
chaktez
chak-xul
chala-chala
chalahuesca
chalahuite
chalahuite de monte
chalahuite silvestre
chalalate
chalar
chal-chal
chaldiande pelado
chale-chale
chalice vine
chalihuesca
chalip
chalk dudleya
chalk lettuce
chalk liveforever
challigua cacao
challu
chalota
chalote
chalotes
chalta
chalté
chalviande
chamacch
chamach
chamaco
chamairo
chamal
chamalo
chamaluco
chamana
chamba
chambá
chambira
chambirá
chambirilla
chamborote
chambray
chambray rojo
chamburo
chamburro
chamburu
chami papa
chamico

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chamisa del mar
chamiso
chamiza
chamizo
chamizo blanco
chamizo colorado
chamizo de vara colorada
cham-ma
chamol
chamomile
chá-montês
champa huayo
champedak
champedaque
champignon
champignon gigante
champin grape
champiñón de París
chan
chán
chan de monte
chana
chana piedra
chanacol blanco
chanal
chanana
chañar
chañarilla
chanca piedra
chancanquilla
chanchák
chanchák chichi
chanchama
chanchanote
chanchillo
chanchitos
chancle
chancua
changuange sabanero
changuango
changuango de monte
changuarica
changugo
changunga
chanita
chant
chanté
chantlaco
chanul
chapáhuate
chapalote
chaparo manteco
chaparral
chaparral berry
chaparral broomrape
chaparral sage
chaparral weeping mulberry
chaparral yucca
chaparrera
chaparrillo
chaparrito
chaparro
chaparro changogo
chaparro de agua
chaparro de chinche
chaparro guarunero
chaparro manteca
chaparro manteco
chaparro montañero
chaparro orejón
chaparrón
chapay
chapaya
chapaye
chapernillo
chapéu
chapéu-de-cardeal
chapéu-de-couro
chapéu-de-couro-folha-fina
chapéu-de-frade
chapéu-de-sapo
chapéu-de-sol
chapi
chapil
chapile
chapis
chapiso
chapote
chapote manzano
chapote negro
chapote prieto
chapparel
chá-preto
chapulí

DRAFT

chapulixctli
chapulixtle
chapululu
chapúras
chaqualo
chaquilla
chaquillon
chaquira
chaquiro
charachuela
charagüisca
charahuesca
chara-huesca
charahueso
charamazca
charan pilli
charapilla del murciélago
charapillo
chard
chardon bene
chardon béni
chardon bénie
chardon étoilé
chardon étoilé puant
chardon penché
chardron
charichuela
charichuelo
charichuelo de hoja menuda
charlock
charneca
charo
charo amarillo
charo colorado
charo macho
charo peludo
chascacay
chascara
chascaray
chascaraza
chaschom de montaña
chashi
chask'a
chaste tree
chastetree
chastudo
chaté
chato
chaucha
chaucha turca
chauchachi
chauchapi
chauchau
chaura
chaura común
chausiyá
chavacano
chavarquero
chaveño
chaveño prickly pear
chaya
chaya col
chaya silvestre
chayaken
chayamansa
chayato
chayota
chayote
chayote de mono
chayote silvestre
chayotero
chayotillo
chayotillo cimarrón
chayotli
che che ra
chechele
checker
checker mallow
checker-bark juniper
checker-barked cedar
checkerberry
checkers
checo
cheena'
cheese fruit
cheese plant
cheese pumpkin
cheese rennet
cheese shrub
cheese weed
cheese-and-bread
cheeseberry
cheeses
cheiro-verde

DRAFT

chelem
chem chem
chempedak
chencua
chenet
chenga
chengua
chenille
chenopodium
chepecuy
chepiche
chepil
chepilín
chepito
che-pou-tai-yik
chequeña
cherimalla
cherimola
cherimolia
cherimólia
cherimoya
cherimoya del monte
cherimoyales
cherimoya-of-the-lowlands
cherimoyer
cherimoyita
cherivia
Cherokee bean
Cherokee mint
Cherokee plum
cherry
cherry bean
cherry elaeagnus
cherry guava
cherry laurel
cherry palm
cherry pepper
cherry plum
cherry tomato
cherry-of-the-Rio-Grande
cherrystone juniper
cheru
cherú
cherva
chervil
chervo
cheshteya
chestnut
chestnut dioon
chevez-ac
chew stick
chi
chi abal
chi'chi' bej
chi'it
chi'kéej
chi'na
chia
chía
chía blanco
chía cimarrona
chía de castilla
chía de chapata
chía de colima
chía gorda
chía grande
chía roja
chia sage
chian
chiank
chiankiap
chiapas
Chiapas sage
chiape
chibchibe
chibe-chibe
chiberre
chibichibe
chibogá
chibu
chibugá
chibugá
chibuguá
chibuya
chic caspi
chica
chi-cab
chicab té
chica-chica
chical
chicala
chicaltón
chicam
chícama

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chicaquil
chicaro
chícaro
chícaro de árbol
chícaro de cumaná
chicaros
chicasaw lima
chicasquil
chicayota
chiccory
chicchipa
chiceh
chi-ceh
chicha
chichá
chichá
chichaguai
chichagui
chichapí
chícharo
chícharo chino
chícharo de árbol
chícharo de cumaná
chícharo de paloma
chícharo de vaca
chícharo-comum
chicharrón
chicharros
chichaso
chichawac
chichi
chichibe
chichibegua
chichiboa
chichicamole
chichic-amole
chichicaquilitl
chichicaste
chichicaste blanco picante
chichicaste cujanigua de altura
chichicaste de flores rosadas
chichicaste de hormiga
chichicaste de montaña
chichicaste liso
chichicaste rojo picapica
chichicastle
chichicastón
chichicaxtle
chichicayote
chichic-texcal-amatl
chichictli
chichihua
chichilegua
chichimbina
chichimón
chichinguaste
chichipale
chichipe
chichipince
chichiquelite
chichira
chichirina
chichita
chichiti
chichituna
chichol ch'o
chichón
chichón blanco
chichón de montaña
chichuacacón
chichuasca
chickasaw lima
chickasaw pea
chickasaw plum
chicken grape
chickenclaws
chickling pea
chickling vetch
chickling vetchling
chickpea
chickweed
chiclayo
chiclayo verdura
chicle
chicle bravo
chicle caspi
chicle con espinas
chicle de capure
chicle de monte
chicle espinoso
chicle faisán
chicle huayo
chicle muyu

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chicle sapote
chicle tree
chicle-de-espinho
chiclet
chicmu
chico
chico
chico du Canada
chico huiste
chico humo
chico mabolo
chico mamey
chico sapote
chico silvestre
chico zapote
chicohuiste
chicoloro
chico-magro
chicombó
chico-preto
chicoria
chicória
chicória-amarga
chicória-brava
chicória-do-pará
chicória-selvagem
chico-rupa
chocolatillo
chicory
chicosapote
chicot
chicot tree
chicozapote
chicozapote de montaña
chicozapote hoja ancha
chicsh
chicuilote
chicura
chicyorah
chidra
chiena'
chifre-de-boi
chifre-de-carneiro
chifre-de-veado
chiganet
chigger flower
chiggery grape
chiggery grapes
chigo
chigua
chigüichigüe
chihli
chihua
chihuahua
Chihuahuan devil's claw
Chihuahuan fishhook cactus
Chihuahuan groundcherry
chihualcán
chii'na
chiit
chijchi
chijchijtli
chijilté
chiju
chijura
chik
chikana
chike
chikehil
chíki
chikmu
chiko
chiku
chila
chila blanca
chilacaquilitl
chilacayote
chilacayotillo de pajarito
chilacayotillo de ratón
chilacayotillo silvestre
chilacayotito
chilacayotl
chilamate
chilamate de la sierra
chilan ded teiug
chilandé
chilayo
chilca
chilco
childa
chile
chile amarillo
chile amate
chile burro

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chile caballo
chile campana
chile canario
chile chiltepe
chile chiltepín
chile chocolate
chile congo
chile de agua
chile de árbol
chile de iguana
chile de perro
chile de relleno
chile de zope
chile dulce
chile juipín
chile jutiapa
chile largo
chile llata
chile manzano
chile max
chile montero
chile morrón
Chile nut
chile para rellenar
chile parado
chile pepe
chile perón
chile picante
chile pimiento
Chile pine
chile piquín
chile piquín grande
chile poblano
chile pulga
chile silvestre
chile tepín
chile verde
chile verde dulce
Chilean algarrobo
Chilean bellflower
Chilean guava
Chilean hazel
Chilean hazelnut
Chilean laurel
Chilean mayten tree
Chilean mesquite
Chilean myrtle
Chilean pepper tree
Chilean plum-yew
Chilean puya
Chilean rhubarb
Chilean water cress
Chilean wineberry
Chilean wine palm
chilemotate
chilepete
chiles rellenos
chilhuacán
chili
chili coyote
chili fruta
chili muyo
chili piquin
chili piquín
chili plum
chilicote
chililllo
chililllo verde
chilimoyo
chilindrón
chilindrón de monte
chilipiquín
chilipuca
chilipuca montés
chili-puncho
chillangua
chillipiquin
chilmecate
chiloe strawberry
chilonche
chilpate
chilpaya
chilpepe
chilpiquín
chilpitín
chilpitines
chiltecpin
chiltecpín
chiltepec
chiltepillo
chiltepin
chiltepín
chilto
chiltomo

DRAFT

chilú
chilungua
chima
chimal-acatl
chimalatl
chimalitl
chimal-ma-u
chimalte
chimaya
chimbalo
chimbalo melon pear
chimbinvoy
chimbo
chimbolito
chimbolo verde
chimbomba
chimbombo
chimbombó
chimbulla
chimi
chimicua
chimicua colorado
chiminango
chimiqua
chimp
china
China brier
china de bakón
china forastera
China grass
China laurel
China root
China rose
china silita
China wood-oil
Chinaberry
chinacates
chinamato
chinan
chinapopo
chinchaky
chinchayote
chinche
chincherro
chinchi
chinchia
chinchi-huaika
chinchila
chinchilla
chinchilla enana
chinchimali
chinchín
chinchín de zope
chinchinkias
chinchi-uchú
chinchorro
chinchucho
chinchweed
chinene
chineni
Chinese amaranth
Chinese anis
Chinese apple
Chinese banana
Chinese box
Chinese bush fruit
Chinese cabbage
Chinese chestnut
Chinese chives
Chinese cress
Chinese date
Chinese date plum
Chinese eddo
Chinese gooseberry
Chinese guava
Chinese hat
Chinese hibiscus
Chinese jubjub
Chinese lantern
Chinese laurel
Chinese lotus
Chinese okra
Chinese onion
Chinese parsley
Chinese pearl barley
Chinese persimmon
Chinese pistache
Chinese pistachio
Chinese potato
Chinese preserving melon
Chinese radish
Chinese red bean
Chinese rose
Chinese scallion

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Chinese scarlet eggplant
Chinese shallot
Chinese spinach
Chinese strawberry guava
Chinese sugarcane
Chinese taro
Chinese tayer
Chinese tea
Chinese tung-oil
Chinese water chestnut
Chinese winter melon
Chinese watercress
Chinese yam
chingo borrego
chingonga
chingu
chinilla
chinín
chinina
chininango
chinine
chinini
chinita
chink
chinkapin
chinkapin oak
chinkias
chino
chino azul
chinoclo
chinola
Chinook-licorice
chinquapin
chinquapin oak
chinta
chinto Borrego
chintul
chintul grande
chintule
chios
chios mastic
chiot
chiot tree
chiotilla
chipara
chipare
chiparo
chiparosa
chiparrosa
chipa-rupa
chipe repá
chipero
chípero
chipia
chipil
chipile
chipililllo
chipilín
chipilín cimarrón
chipilín de caballo
chipilín de comer
chipilín de venado
chipilín de zope
chipilín montés
chipin sox
chipire cofaje
chipiri cijica
chipiri sijica
chipote Prieto
chiqmu
chique de tagua
chiquechique
chique-chique
chiquichique
chiquichiqui
chiquihuite
chiquiliche
chiquilla
chiquiña
chiquita
chiquiyul
chirapa sacha
chirca
chirca de monte
chirel
chiri
chiriguana
chiriguaná
chiriguata
chirimoillo
chirimolla
chirimolle
chirimorriñón
chirimote

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chirimoya
chirimoya brasileña
chirimoya cimarrona
chirimoya de gato
chirimoya del monte
chirimoya pantanera
chirimoya roja
chirimoyar
chirimoyo
chirimoyo del Perú
chirimuya
chirimuyo
chirin yó
chirinumi
chirinyó ipipin
chirique
chirivá
chirivía
chiriya tetacho
chirlos
chirraca
chirriador
chirrinchao
chirrión
chirrioncillo
chirrivaca
chisaca
chisacá
chisaca calentano
chisaca de cafetal
chisco de monte
chisgua
chishpudyuchi
chisiqui
chisme
chispo
chisqua
chisqui
chissô
chiste
chisteé
chit
chita papancu
chitato
chitató
chith
chitoto
chitsaj
chitseni
chitzu
chiuru
chivata
chivatillo
chivata
chivato
chivé
chiverre
chives
chivirito
chiviya
chivo
chiwa
choch
chocha
chochas
chochito
chocho
chocho palm
chochogo
chochomico
chochos
choclero
choclliyo
choclo
choco
choco palm
choco tomato
chocogüite
chocohuite
chocoijoyó
chocolate
chocolate daisy
chocolate de monte
chocolate flower
chocolate pudding fruit
chocolate root
chocolate tree
chocolate vine
chocolatera
chocolatilla macho
chocolatillo
chocolatillo negro
chocolín
chocollo

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chocomico
chocón
Choctaw-root
chocuabo
chogro
chogüite
chohobba
chohuite
choi sum
choiba
choibá
choiva
chokeberry
chokecherry
chokñoco
choko
choky apple
choleta
cholla
cholla alfilerillo
cholla coyonoxtle
cholla pelona
cholla tree
cholo
chololo
choloque
cholote
cholulo
cholupa
chom
chomborote
chompantle
chona
chonchilla
choncho
choncho de playa
chonete
chonque
chonta
chonta cade
chonta caspi
chonta de comer
chonta quiro
chontaduro
chontaduro de rana de rastrojo
chontaduro de tintín
chontaduro de watín
chontaruro
chontaruru
chontilla
chontillo
chop suey greens
chopa
chopaja
chopé
chopé ceu
chopé masha
chopo
choque
choque-pitu
choquita amarilla
chorão
chorão-da-praia
chorão-das-praias
choreque
choreque blanco
chorizo
chorno
chorota
chorote
chorreque
chorro
chota-cajamarca
chote
chotzá
chou
chou caribe
chou grass
chou piquant
choupo-branco
chow roi bhajee
chow-chow
choya
choya cuerno de venado
choya pelona
choyllo-choyllo
choyomostle
choyotestle
Christ's thorn
Christmas berry
Christmas bush
Christmas cactus
Christmas candle

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Christmas cassia
Christmas cholla
Christmas senna
Christmas tree
christophine
chrysanthemum
chrysanthemum greens
chu'á
chu'á'
chú'yaca
chua chua
chual
chuale
chuale blanco
chuare
chubaroki
chucal
chuchana
chuchao
chucharero
chuchij
chuchu
chuchu caxixe
chuchu-de-vento
chuchum
chuchupate
chuchus
chuchus muti
chuchute
chuckleberry
chucña
chuço
chucte
chucula caspi
chucum blanco
chuete
chufa
chufa flatsedge
chufa oil
chufle
chuftanguemesha
chugua
chuguas
chukil
chul
chulché
chulco
chullachaqui
chullachaqui shahuinto
chulu
chulub
chulube
chulul
chulumuyo
chulupa
chulupe
chulupo
chumbe
chumbera
chumbero
chumbimbo
chumbinho
chumbinho opaco
chumbo
chumicos
chumiri
chum-loop
chuna
chunacate
chuña-chuña
chuncho
chunchu khisa
chuncu-chuncu
chunda manduro
chunga
chungay
chuño
chuño de concepción
chuño de liuto
chunta
chunvea
chupa
chupa melón
chupa sangre
chupa-chupa
chupalla
chupamirto
chuparosa
chuparrito
chuparrosa
chupaya
chupicara
chupo
chupo membrillo

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chupo sacha
chupo sacha del monte
chupón
chupón chicle
chupón colorado
chupón negro
chupón risa
chupón torito
chupones
chupurujumo
chura-catoco
churchyard blossum
churdón
chureca
churimito
churimo
churu
churú
churuqua
chururo
chuspata
chuspi muyu
chutney
chuto
chuum
chuvi
chuwa
chuwát
chuyu yáas
ciaha'tuk
ciama
ciamarón guarumo
ciamba
cibalene
ciboulette
cica
cícada
ciclamor
ciclanto
cicuta-falsa
cidra
cidra cayote
cidracayote
cidrão
cidrapapa
cidratero
cidrato
cidrayota
cidreira
cidreirinha
cidrera
cidrero
cidrilha
cidrilho
cidrilla
cidro
cidró
cidrón
cidronella
cieneguillo
ciergé lézard
ciergé pascal
cigar bush
cigar calathea
cigarillo
ciguamo
cigüeñuela
cigüilla
cigüillo
cila
cilandro
cilandro boliviano
cilanta
cilantrico
cilantrillo
cilantro
cilantro coyote
cilantro de monte
cilantro de poso
cilantro de pozo
cilantro habanero
cilantro mexicano
cilantro peperomia
cilantro sabanero
cilantrón
ciliated old-man's whiskers
cilindrillo
cimakatwakas
cimarrón
cimarrona
cimora misha
cimpual
cina
cina-cina

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cinamillo
cinamo
cinamomo
cínaro
cinceiro
cinchona
cinchona bark
cinchoyo
cinchweed
cincinnata passionflower
cinco dedos
cinco en rama
cinco en rama leñosa
cinco negritos
cinco negros
cincoenrama
cinco-llagas
cincuyo
Cindarella bean
cinícero
cinini
cinita delatilla
cinnamon
cinnamon bark
cinnamon buttercup
cinnamon fern
cinnamon vine
cinnamon wood
cinnamon yam
cinquefoil
cinsacucho
cinta de novia
cipero
cipó
cipó-abuta
cipó-alho
cipó-caboclo
cipó-castanha
cipó-confuso
cipó-cruapé
cipó-cruzeiro
cipó-cururu
cipó-d'agua
cipó-d'alho
cipó-da-china
cipó-de-água
cipó-de-alho
cipó-de-aquecer-leite
cipó-de-cobra
cipó-de-Copacabana
cipó-de-fogo
cipó-de-imbé
cipó-farinha-seca
cipó-florão
cipó-imbé
cipó-malva
cipó-pau
cipó-preto
cipó-puca
cipó-pucá
cipó-puci
cipó-timbó
cipó-tingui
cipó-titica
ciprecillo de montaña
ciprés
ciprés de agua
ciprés rastrero
cipresillo
cira
Circassian-tree
cirguelillo
cirial
cirián chino
ciricote
cirigüela
cirigüelo
cirimbo
cirimo
cirpe hembra
cirpe macho
cirpio lacustre
cirpo lacustre
cirpo maritime
cirquí
cirrí blanco
ciruela
ciruela agria
ciruela campechana
ciruela colorado
ciruela damson
ciruela de almendra
ciruela de América
ciruela de chena

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ciruela de China
ciruela de coyote
ciruela de fraile
ciruela de Java
ciruela de Madagascar
ciruela de natal
ciruela del gobernador
ciruela del Japón
ciruela del monte
ciruela del país
ciruela Duhat
ciruela dulce
ciruela española
ciruela europea
ciruela gobernadora
ciruela India
ciruela japónica
ciruela Malabar
ciruela mexicana
ciruela morada
ciruela morreña
ciruela negra
ciruela nueva
ciruela pasa
ciruela Reina Claudia
ciruela roja
ciruela tronadora
ciruela verde
ciruela yoyoma
ciruelero
ciruelillo
ciruelo
ciruelo amarillo
ciruelo campechano
ciruelo cimarrón
ciruelo de fraile
ciruelo de monte
ciruelo de país
ciruelo europeo
ciruelo malayo
ciruelo mango
ciruelo mexicano
ciruelo negro
ciruelo querido
ciruelo rojo
ciruelo silvestre
cirvelillo
cirvelillo hic-ché
cirvelo
cirvelo marrón
citabaro
cítara
citlali
citrate
citriodora
citron
citrón
citronela
citronela maior
citronela-de-Java
citronella
citronella grass
city goosefoot
ciuva
cive chino
civet bean
civet fruit
civil
cizaña
cjari-cjari
cjuñuca
ckara
clammy cherry
clammy ground-cherry
clammy weed
clamshell orchid
clapweed
clara agua
claraíba
claretcup cactus
clarín
clarincillo
clarol
clasping dogbane
clasping twistedstalk
clasping-leaved twisted-stalk
claspleaf twistedstalk
claudia
claudiosa
clavel
clavel chino
clavel del aire
clavel georgino
claveles de aire

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clavelilla
clavelina
clavellín blanco
clavellina
clavellina blanca
clavero
clavito
clavo
clavo de especia
clavo de olor
clavo verde
cleavers
clemole
clemolitos
clemón
Cleveland blue sage
Cleveland sage
cliffrose
cliff-rose
climbing bittersweet
climbing cactus
climbing cassia
clinopódio
clotbur
cloudberry
clove
clove currant
clove root
clover
clover sorrel
club wheat
clubfoot amaranth
club-hair mariposa lily
cluster bean
cluster broomrape
cluster fescue
cluster hollygrape
cluster mountain-mint
cluster rose
cluster yam
clustered fescue
cmapjöquij
có'cori
coa
coabino
coachalalate
coach-whip
coajerucu
coajinguva
coahuayote
coahulote
coalsuayote
coamecate
coámecatl
coambi
coanextle
coari-bravo
coarse-leaf thyme
coasa
coast barrel cactus
coast clover
coast dandelion
coast gooseberry
coast juniper
coast live oak
coast pricklypear
coastal agave
coastal black gooseberry
coastal canavalia
coastal century plant
coastal jack-bean
coastal pricklypear
coastal red cedar
coastal sand-verbena
coastal searocket
coastal serviceberry
coatidiba
coatillo
coatiudiba
coatl
coatli
coba-guyarma
cobeni
cobi-do-pará
cobió-do-pará
cobiriqui
cobola
coca
coca coca
coca de chaparral
coca del monte
coca huánuco
coca sanango
coca shrub

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cocacho
cocaíste
cocanilla
cocão
cocão
cocha palillo
cochal
cochal cactus
cochineal cactus
cochineal nopal cactus
cochineal plant
cochineal prickly pear
cochenillier
cochinito
cochino
cochitzápotl
cochizapotl
cochopi
cocillana
cociste
cock's eggs
cockle button
cocklebur
cockleshell orchid
coco
cocó
coco abarco
coco baboso
coco blanco
coco cabuyo
coco chileno
coco cumbé
coco da praia
coco de catarro
coco de chile
coco de mono
coco de puerco
coco fruto
coco grass
coco hediondo
coco macaque
coco manteco
coco negro
coco nain
coco salero
coco sedge
cocoa
cocoa fingers
coco-amargoso
coco-anaiá
coco-anajá
coco-azedinho
coco-babão
coco-baboso
coco-bacaba
cocoboloa
coco-cabeçudo
coco-catolé
coco-curuá
coco-da-bahia
coco-da-chapada
coco-da-praia
coco-da-quaresma
coco-de-babaçu
coco-de-bahia
coco-de-cachorro
coco-de-campo
coco-de-catarro
coco-de-catarro
coco-de-cigano
coco-de-dendê
coco-de-espinho
coco-de-índia
coco-de-macaco
coco-de-natal
coco-dendê
coco-de-quaresma
coco-de-quarta
coco-de-sapo
coco-de-ticum
coco-de-tucum
coco-de-tucumã
coco-de-vassoura
coco-de-vinagre
coco-feijão
coco-guriri
cocohuite
coco-inaj
coco-indaiá
cocoite
cocoíte
coco-licuri
cocolmeca
cocolobo

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cocombro
cócom-huey
cocomico
cocomitl
cocomuite
cocona
cocoña
coco-najá
coconilla
coconilla colorada
coconilla con espiñas
coconillo cucuma
coconut
coconut palm
coco-painha
coco-palmeira
cocopano
coco-pindoba
cocoplum
coco-quaresma
cocora
cocorite palm
cocorito
cocorro
cocos rura
cocotero
cocotier
coco-titara
cocouite
coco-xodó
cocoyam
cocoyán
cocoyol
cocté
coctel de maca
coctzán
cocu
cocú
cocuá
cocuche
cocuite
cocuitle
cocuiza
cocura
cocurito
cocuyo
coén
coentrilho
coentro
coentro-bravo
coentro-da-colonia
coentro-de-caboclo
coentro-largo
coffee
coffee bush
coffee colubrine
coffee senna
coffee vine
coffee weed
coffeebean-tree
coffeenut
coffeetree
cogollo de itabo
cogollo de izote
cogorda
cogote de suri
coguani guameneahue
cohén
cohete de mar
cohete marino
cohete playero
cohetillo
cohombro
cohombro de olor
cohombros
cohuatli
cohuite
cohume
cohune
cohune nut
cohune palm
coime
coimi
coinwort
coió-rosa
coite
coité
coitê
coité-de-macaco
coix
coix barley
coix seed
coixseed
cojombro

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cojón
cojón de gallo
cojón de gato
cojón de mico
cojón de perro
cojón de venado
cojón de verraco
cojonostle
cojote
cojusamo
col
col China
col de Bruselas
col de China
col de montaña
col de monte
col del monte
cola
cola becho
cola de ardilla
cola de armado
cola de borrego
cola de caballo
cola de coyote
cola de garrobo
cola de gato
cola de gavilán
cola de iguana
cola de marrano
cola de pato
cola de pava
cola de pecho
cola de pescado
cola de pollo
cola de rata
cola de tlacoache
cola de yaguema
cola de zorrillo
cola de zorro
cola de zorro acuática
cola e' pato
cola nut
cola yaguema
cola-africana
colación
cola-de-balayi
cola-de-cavalo
coladera
colaeira
cola-medicinal
colateira
colatero
cola-vera
colca
colchón de pobre
colcomeca
coleira
colentro
cóleo
cóleo silvestre
coles
coleus
cóleus
cóleus-de-Java
colhereira
colhereiro
colic mint
colicero
coliflor
colima
colina
colinabo
collarcillo
collard
collard greens
colleja
colmillo
colmillo de danta
coloc
colocasia
colocmaax
colocoshté
colomakibi
Colombia Lily
Colombian berry
Colombian blueberry
Colombian coca
Colombian giant blackberry
Colombian mahogany
Colombian oak
Colombian walnut
colombina
colomo
colomo anona

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colonia
colônia
colonião
coloradillo
coloradillo blanco
coloradillo del monte
colorado fino
Colorado four o'clock
Colorado juniper
Colorado piñon
Colorado red cedar
Colorado wild potato
colorau
colorín
colorín grande
colpachi
colpachíl
coltsfoot
colulo
Columbia cutleaf
Columbia lily
Columbia manzanita
Columbia tiger lily
colza
coma
coma real
coma resinera
comalpatli
comandá
comandra
comarim
comas
comaticaro
comba
combac
comé
come mano
come mono
comecará
comemano
come-mano
cometure
comfortroot
comfrey
comida de culebra
comida de danto
comida de loro
comida de pajaritos
comida de pájaro
comida de víboras
cominho
cominho-armênio
cominho-do-prado
cominhos
cominillo
cominillo rosado
comino
comiño
comino común
comino del prado
comino fino
cominos
comiteco
comiti
commelina
common amaranth
common apple
common arrowgrass
common arrowhead
common balm
common bamboo
common banana
common barberry
common basil
common bean
common bee brush
common beet
common birch
common bittercress
common blue violet
common bogbean
common bread wheat
common breadroot
common broom
common burdock
common cabbage
common calabash tree
common calla
common calla-lily
common caperbush
common carrot
common celery
common century plant
common chives

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common chokecherry
common cocklebur
common coffee
common coleus
common colubrina
common couch
common couch grass
common cow parsnip
common dandelion
common dayflower
common daylily
common devil's claw
common dittany
common dogbane
common elder
common evening primrose
common fennel
common fig
common flax
common garden cress
common gardenia
common garlic
common golden thistle
common gorse
common grape
common greenbrier
common gromwell
common groundcherry
common guava
common hackberry
common heronbill
common hogweed
common honey-locust
common hop
common hop-tree
common hops
common horseradish
common ivory palm
common jujube
common juniper
common kale
common lambsquarters
common lantana
common large monkeyflower
common lespedeza
common licorice
common lomatium
common mallow
common manzanita
common marigold
common milkweed
common millet
common mint
common monkeyflower
common mulberry
common nettle
common nightshade
common onion
common orach
common orache
common orange daylily
common parsley
common pawpaw
common pea
common plantain
common poppy
common prickly-pear
common pumpkin
common purslane
common quickweed
common radish
common reed
common rice
common rue
common sage
common sagebrush
common salsify
common screw pine
common selfheal
common serviceberry
common sesban
common silverweed
common six-weeks fescue
common six-weeks grass
common sorrel
common sotol
common spatterdock
common spiderwort
common spinach
common sunflower
common tea
common thistle
common thyme
common tickseed

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common tomato
common tormentil
common tule
common tumbleweed
common turnip
common velvetseed
common verbena
common vetch
common violet
common water cress
common wax myrtle
common wheat
common wild rose
common winterberry
common woodsorrel
common yellow monkeyflower
common yellow oxalis
common yucca
comnuchtan
comoruco
compass cactus
compass plant
compties
comquat
comrade de vaquero
común-uchú
conacaste
conambaia
coñapi
conch apple
conch nut
concha
concha de huevo
conchi
conchillo
conchita
concibilla
concon
concunaria
condalia
condessa
condorsana
conduru
cone pepper
conehead thyme
coneles
colación
confederate vine
confilé
confite
confite negro
confitura
confituria
confiturilla
confiturio
confrei
confrey
congama
congeraman
congo
congo amarillo
Congo bean
Congo coffee
Congo goober
Congo pea
congo pump
congón
congonha
congonhinha
congoña
cóngora
conguera-man
conguerán
conguito
conibare
conivari
conivaria
conizina-do-Canadá
conjira
conoco
conorí
conory hojas fina
consá
conserva
conservilla
conservillo
consin yayapacho
consolda
consolda-do-cáucaso
consolda-menor
consólida
consólida-maior
consuelda
consuelda menor

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contaca
conta-de-lágrima
contaruro
conté
conté de bejuco pacho
conté siete dedos
contis
contracapitana
contracapitano
contraprieta
contrayerba
contreraña
contzontón
conurí banero
conurí de tierra firme
conurí propio
coo-ca
coolie plum
coolie tamarind
coomeme
coontie
coontie fern
copa
copa de oro
copa de rey
copa palm
copá prieta
copaiba
copaíba
copaíba-branca
copaíba-jutaí
copaíba-verdadeira
copal
copal amarillo
copal blanco
copal caraña
copal caraño
copal caspi
copal du Bresil
copal tree
copalchi
copalchi
copalchí
copalchi bark
copalhuallo
copalillo
copalme
copalquahuitl
copalxiuitl
copao
copapayo
copayero
copiba
copihue
copihuito
copinol
cópite
cópite trampillo
copo hediondo
copoasu
copoazú
copo-azú
copo-de-leite
cópte
copuasú
copuda
coqueiro
coqueiro-acuri
coqueiro-amargoso
coqueiro-anauyá
coqueiro-cabeçudo
coqueiro-catolé
coqueiro-dicori
coqueiro-do-campo
coqueiro-enayá
coqueiro-guariroba
coqueiro-javari
coqueiro-yatay
coqueret
coquí
coquilla
coquilla nut
coquillo
coquillos
coquinho
coquinho-catolé
coquinho-da-serra
coquinho-de-licuri
coquinho-do-cerrado
coquinho-do-sertão-brasileiro
coquinho-painha
coquinho-rasteiro
coquinillo
coquino

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coquirana
coquirana-braba
coquirana-braba-grande
coquirana-brava
coquirana-da-caatinga
coquirana-de-pelo
coquirana-do-igapó
coquirana-dorada
coquirana-folha-grande
coquirana-gogo
coquirana-mollenita
coquirana-verde
coquirana-visguenta
coquito
coquito brasileño
coquito de aceite
coquito de colima
coquito de palma
coquito de san juan
coquito del Brasil
coquito palmiche
coquitos
coração-de-boi
coração-de-negra
coração-de-negro
coraçao-de-rainha
coração-magoado
coração-tinto
coraila
corajel
coral
coral ardisia
coral bean
coral bells
coral berry
coral de la costa
coral erythrina
coral pea
coral porterweed
coral tree
coral vine
coralbean
coralilla
coralilla
coralillo
coralita
coralita
coralito
coralitos
coralwood
corama
corazón
corazón cimarrón
corazón de antera
corazón de buey
corazón de Jesús
corazón de novio
corazón fino
corazoncillo
corcomeca
corcha
corcho
cordia
cordillero
cordón de obispo
cordoncillo
cordoncillo blanco chico
cordoncillo chico
cordoncillo hoja
coreo
coresia
cori
coriander
coriandro
corita
corktree
corkwing
corkwood tree
corky-stemmed passionflower
cormi
cormiñón
corn
corn chrysanthemum
corn daisy
corn hair
corn lily
corn marigold
corn salad
corn silk
corn smut
corn spurry
corneíba
corneiva
corneta

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corneta amarilla
cornezuelo
cornfield pea
cornichão-antilhano
cornijuelo
cornillo
cornizuelo
cornmint
coró
coroa
coroá
coroa-de-rei
coroatá
coroatá-açu
coroba
corobore
coroboré
corocillo
corocito
corocito de agua
corocho
coró-de-Pernambuco
corogoro
corojo
corojo grande
corojo palm
corombolo
corona
corona de cristo
corona de la reina
corona de novia
corona de rey
corona de santa
coronela
corongoro
coronilha
coronilla
coronillo
coroso
corosse
corossol
corossolier bâtard
corossolier maron
corotu
corozillo
corozo
corozo amolado
corozo caucano
corozo criollo
corozo de agüita
corozo grande
corozus del país
corpus espina
correchoncho
corregüela hembra
corregula mayor
correhuela europea
correhuela mayor
corrente-roxa
correosa
corrimiento
corriola
corriola-das-sebes
corriola-maior
corriosa
cortadera
cortadilla
cortadillo
cortes
cortex
corteza
cortiça
cortiça-de-comer
cortição
corticeira
cortina-de-oxalá
cortina-japonesa
corturapi
coruba
coruja
corujas
corujo
corujos
corunto
corymbed buckwheat
corymbose fuchsia
cosá
cosaguite
cosahuico
coscorrón
coshi
cosmetic-bark-tree
cosmopolitan bulrush
cosmos

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cosquelite
cossack asparagus
Costa Rica nightblooming cactus
Costa Rica red dragon fruit
Costa Rican guava
Costa Rican mint bush
Costa Rican nightshade
Costa Rican pitahaya
Costa Rican sarsaparilla
costarrica
costela-de-adão
costilla de Adán
costilla de vaca
costrona fina
cota
coto
coto huayo
coto quinilla
coto shimbillo
cotohuayo
cotoiba
cotopalo
cotoperís
cotopriz
cotorrelillo
cotoyó
cotton
cotton lavender
cotton tree
cottonball
cottonwood
cottony jujube
cotufa
cotupli
cotyo
cotz
couata beauly
coubari
couch grass
coucurito
cough root
couicuite
Coulter pine
Coulter's pine
couma
coumarona punctata
coumarou
country almond
country borage
country spinach
country walnut
couranira
courbaril
courgette
courgettes
courouitaballi
cous root
couve
couve-brócolo
couve-China
couve-chinesa
couve-crespa
couve-da-China
couve-de-Bruxelas
couve-de-cerca
couve-de-folhas
couve-flor
couve-manteiga
couve-nabo
couve-palmito
couve-rábano
couve-repolhuda
Coville creosote bush
Coville's serviceberry
cow clover
cow cress
cow itch
cow lily
cow parsley
cow parsnip
cow potato
cow tamarind
cow tongue
cow tree
cow's tongue
cowadewe
cowage
cowasi
cowbell
cowberry
cowbush
cowflock
cowhage

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cowitch
cow-itch
cow-itch bush
cow-itch cherry
cowpea
cows clover
cowslip
cowslip primrose
coyai
coyapa
coyo
coyó
coyo avocado
coyo moro
coyocté
coyol
coyol espinoso
coyol real
coyole
coyole largo
coyoles
coyoli palm
coyolillo
coyolito
coyolxóchitl
coyonoistle
coyonostle
coyonostli
coyoquelite
coyore
coyote
coyote gourd
coyote tomato
coyotillo
coyotomate
coyul
coyur
coyure palm
cozahuico
cozcanantzin
cozoiba
cozoiba negra
cozoiba picuda
cozoiba rebalsera
cozolmécatl
crab apple
crab grass
crab's-eye
craboo
crabwood
cracilla
craíba
cramp bark
crampbark
cranberry
cranberry bean
cranberry bush
cranberry tree
cranberry viburnum
crape myrtle
crapoo
crategus
crato passion fruit
craveiro-da-terra
craveiro-do-maranhão
craveiro-do-mato
cravinho
cravinho-do-mato
cravo
cravo-bravo
cravo-da-índia
cravo-de-defunto
cravo-de-maranhão
cravo-de-urubu
cravo-do-mato
cream bush
cream nut
cream pea
cream-colored vetchling
cream-of-tartar tree
creashak
creek cherry
creek maple
creeper
creeping amaranth
creeping barberry
creeping beggarweed
creeping blueberry
creeping Charlie
creeping cucumber
creeping devil
creeping false holly
creeping holly grape
creeping juneberry

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creeping juniper
creeping lady's wood-sorrel
creeping mahonia
creeping mallow
creeping Oregon grape
creeping oxalis
creeping raspberry
creeping snowberry
creeping spotflower
creeping wild rye
creeping winter savory
creeping wolfberry
creeping woods
creeping wood-sorrel
creeping-root violet
crementilla
cremón
creole senna
creoli
creosote
creosote bush
creosotebush
crepe-do-Japão
cres de Pará
crescencia
crespa
crespillilla
crespo caspi
cress
cresson du Pará
cresta de gallo
crested anoda
crested cat's-tail
crested hair-grass
crestona
creta
cretona
crimson bramble
crimson columbine
crindiúva
crinkleroot
crisantema
crisantemo
crispleaf buckwheat
crista-de-galo
crista-de-galo-plumosa
crista-de-Peru
cristalillo
crista-plumosa
cristóbal
criuri
criviri
croá
croata
croatá
croc
crocus
crookneck
crookneck squash
cross vine
crotalaria
crotalária
croton
crotón
crow garlic
crowberry
crowders
crown daisy
crown weed
crown-of-thorns
crozier queen sago
cruá
cruape-vermelho
cruatina
crucecilla
crucecilla
crucecilla de la costa
crucecillo
crucecita
cruceta
cruceta de la reina
crucete
crucetillo
cruceto
cruceto negro
crucillo
crucillo
crucillo chino
crucita
crucito
cruili
cruzecilla
cruzeirinha
cruzeta

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crystal tea
crystal tea ledum
cua-aua
cuaba amarilla de costa
cuabar
cuacamote
cuacha
cuachalalá
cuachalalate
cuachalalatl
cuacuite
cuacuitle
cuachilote
cuachinalá
cuachipil
cuadrado
cuahlote
cuahuilote
cuahuixcoloctli
cuahuiyautli
cuahulote
cuahupinoli
cuajachote
cuajado
cuajado blanco
cuajaní
cuajaní hembra
cuajawi
cuajayote
cuaje
cuajes
cuajes hauxya
cuajieyehuatl
cuajilote
cuajilote
cuajinicuil
cuajiniquil
cuajo
cuajo de tierra firme
cuajo morichalero
cuajo negro
cualadulce
cuambri
cuambu
cuamecate
cuamuche
cuamúchil
cuamuchitl
cuangare
cuangaré
cuángare
cuapataixte
cuapile
cuapinol
cuapinoli
cuartololote
cuasia amarga
cuasia surinamense
cuassia
cuaste
cuate
cuate blanco
cuate macho
cuath
cuatle
cuatomate
cuatro esquinas
cuatrofilos
cuatsitinisa
cuatztli
cuauchalalá
cuauhiyautli
cuauhxihuitl
cuauitl-tomatl
cuaulote
cuaulote blanco
cuaumecapatli
cuaumecate
cuaumíchitl
cuaumóchitl
cuaxinguba
cuayote
cuázima
cubá
Cuba jute
cubace
Cuban buttercup
Cuban cigar
Cuban oregano
Cuban pink tabebuia tree
Cuban pink trumpet tree
Cuban pumpkin
Cuban purple woodsorrel
Cuban royal palm

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Cuban sisal
Cuban spinach
Cuban walnut
cubanelle
cubarillo
cubarro
cuberu
cubii
cubio
cubios
cúbios
cubiu
cubíu
cubiu-do-pará
cuca
cucamelon
cucarda
cucarda caspi
cucca
cuchamper
cuchara
cuchara caspi
cucharilla
cucharo
cucheme
cuchi-quinoa
cuchi-ula
cuchuba
cuchuña
cuchunuc
cuchusipse
cuchuva
cuckold
cuckoo flower
cuckoo plant
cuckoo's-meat
cucubano
cucubano liso
cucui
cuculmeca
cucumber
cucumber tree
cucumber-root
cucura
cucurbita
cucure
cucurita
cucurita palm
cucurito
cucurucho
cucut
cucutiribá-folha-peluda
cucuva
cucuy
cudidi
cudweed
cudzú
cudzú criollo
cueira
cuenta de agua
cuerillo
cuernavaca
cuernitos
cuerno de carnero
cuerno de oro
cuerno de toro
cuerno del diablo
cuernos del diablo
cuero
cuero de sabana
cuerpo de hombre
cuesco
cuescu
cuguazo
cuguchi
cu-hó
cuhuchi falso
cuhuniquil
cuia
cuia-de-macaco
cuia-mansa
cuia-pequenha-do-igapó
cuiba
cuíba
cuieira
cuiera
cuiete
cuieté
cuil machetón
cuilde blanco
cuimasao
cuimi
cuinojo
cuio

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cuipo
cuiritze
cuisique
cuite
cuité
cuitê
cuitereira
cuiteseira
cuitlacoche
cuiya'i
cujari
cuje
cujete
cují
cují carora
cují negro
cují yaque
cujicabro
cujín
cujinicuil
cujuchi
cu-jue-e
cuksasan
cula
culandro
culantre
culantrillo
culantrillo de monte
culantro
culantro cimarrón
culantro coyante
culantro coyote
culantro de montaña
culantro de monte
culantro de pata
culantro de tripa
culantro del monte
culantro del país
culantro ediondo
culantro europeo
culantro silvestre
culebra
culén
cullen mint
cüllhui
cultivated garlic
cu-lu-hu
culuju
culupa
culús
cumá
cumã
cumã-açu
cumaca
cumaí
cumala
cumala amarilla
cumala blanca
cumala colorada
cumala negra
cumala rosada
cumalilla gigante
cumalilla rosada
cumalillo negro
cumaná
cumaná-sapucaínha
cumandá
cumandá-abatity
cumandá-ibiraí
cumandatiá
cumandá-tupí
cumandiata
cumani tupi
cumar
cumara
cumare
cumari
cumari-do-pará
cumarim
cumaro
cumaru
cumarú
cumaru-ape
cumaru-citim
cumaru-de-ferro
cumaru-ferro
cumarurana
cumaru-roxa
cumaru-verdadeiro
cumatê
cumbaru
cumbeba
Cumberland false rosemary
Cumberland rosemary

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Cumberland snow
Cumberland snow conradina
Cumbixaba
cumbro
cumin
cumín
cumin de Malte
cumino
cumquat
cuna
cuña
cuna de moisés
cuñalulum
cunarí banero
cunchaya
cunchei
cunco
cuncosh
cuncu-ki
cun-cun
cun-cuná
cuncuno
cundeamor
cundemba
cundiamor
cundumbo
cunquate
cunshi ishanga
cunshiran
cunurí
cunurí banero
cunurí blanco
cunurí comestible
cunury
cuohuihuizoc
cup of gold
cup plant
cupa sacha
cupaba
cupal
cupana
cupandra
cupania
cupão
cupapayo
cupape
cupapé
cupechico
cupesí
cupia
cupilla
cupís
cupiuba
cupiúba
cupiúva
cupu
cupuaçu
cupu-açu
cupuaçu-do-mato
cupuaçu-verdadeiro
cupuaçuzeiro
cupuaí
cupuaourana
cupuarana
cupuassu
cupuasú
cupuba
cupúba
cupuí
cupulate
cupurana
cupurillo
cupuyh
cuquí
cuquindu
cuquirana
cura
curaba
Curaçao aloe
curagua
curame
curaná
curaré abutua
curarina
curarina sacha
curassol
curauá
cúrbana
curbaril
curcas
curcuma
cúrcuma
curi
curí carora

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curí yaque
curibijul
curibitso
curihjau
curindiba
curiola
curiola-rasteria
curiti
curled dock
curled lettuce
curled mallow
curlew berry
curley bean
curly cup gum-weed
curly dock
curly maple
currañé
currant
currant cactus
currant tomato
currant tree
currant-of-Texas
curraré
curro
curry
curry leaf
curry tree
curryleaf tree
curry-leaf tree
curtain vine
curtidor
curua
curuá
curuá-açu
curuá-branco
curuapé
curuá-piranga
curuá-pixuna
curuá-rana
curuá-tinga
curuba
curuba antioqueana
curuba de castilla
curuba de indio
curuba de monte
curuba ecuatoriana
curuba india
curuba quiteña
curuba sabanera blanca
curubita
curucú
curucumin
curucumín
curucumis
curuenjurro-casuca
curuguá
curuguay
curujey
curujkerámani
curujujul
curumi
curupira
curupita
cururu
cururu-apé
cururureçá
curutú
cus
cusabi
cuscus
cushaw
cush-cush yam
cushín
cushion cactus
cushion pink
cushipe
cushpe
cushta
cusi
Cusick’s serviceberry
cusp clover
cuspa
cuspare
cusqueño
custard apple
cusu
cuta del monte
cutabaro
cutana pashaco
cut-and-come-again yam
cutanga
cutaquatzitiziqui
cutiriba-amarelo
cutite

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cutite grande
cutite-branco
cutite-grande
cutite-tiribá
cutité-tiribá
cutiti-açu
cutitiribá
cutitiribá-amarelo
cutitiribá-grande
cutitiribá-peludo
cutitiribá-rana
cutitite
cutiúba
cutlass bush
cutleaf cyclanthera
cutleaf ground-cherry
cutleaf nightshade
cut-leaf philodendron
cut-leaved blackberry
cut-leaved maple
cutrava
cutting grass
cutubara
cutuco
cúwarahííba
cuxá
cuxla cilantro
cuy shoshovi
cuya
cuyá
cuyabra
cuyaco
cuyotomate
cuyuri
cuzpo
cuzqueño
cyclanthera
cympoterus
cytherea
dabau
daboca
daffodil garlic
dageipemo
dageipewe
dageypemue
dagger cactus
daggerplant
daguilla
dahl
dahlia
dahlia-root cereus
dahoon
dahoon holly
dahué
dahuepillán
daiá
daikon
daikon white radish
dajuá
dakõnachu
Dakota pea
dale-dale
dalemarie
dalia
dália
dalia amarilla
dalia del monte
dalia montés
dalia roja
dalia silvestre
dália-de-jardim
dalibana
dali-dali
dama de la noche
dama de noche
damage
damasco
damasqueiro
damasqueiro-da-China
damasquina
dambala
dambrê
dame marie
dame’s rocket
dame’s violet
dame-más
damiana
damiana de Guerrero
damiana-do-México
damiana-mexicana
damsel
damson-plum
dana
danchi

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dandá
dandá-da-costa
dandelion
danewort
dangleberry
dão
daoon ajenton
dapi tsuwake
dark drink
dark-blue snakeweed
dark-leaf malanga
darling plum
darlingplum
Darrow's blueberry
daru
Darwin barberry
dasheen
date
date palm
date plum
datil
dátil
dátil cimarrón
dátil de China
dátil de palmilla
datil pepper
datil yucca
datilera
datililllo
dato
dato blanco
dau-anaidu
dauco
dauicu
David's root
day lily
Dayflower
daylily
de'a naei
dead nettle
dead tree
deadly nightshade
dead-rat tree
Deccan hemp
deditos
dedo-de-moça
deer calalu
deer callalou
deer grass
deer pea
deerberry
deerfoot
deer-foot
deerhorn cactus
delen
delicious monstera
delicious raspberry
demar gug
denchi
dendê
dendê-africana
dendê-do-pará
dendezeiro
dengüll
dente-de-leão
Deppe's wood-sorrel
dereillo yokoro
desert agave
desert allysum
desert almond
desert apricot
desert bird-of-paradise
desert buscuitroot
desert candle
desert chia
desert false indigo
desert fan palm
desert fern
desert four o'clock
desert gold
desert goldpoppy
desert hackberry
desert horse-purslane
desert indigo-bush
desert ironwood
desert jujube
desert juniper
desert lambsquarters
desert lavender
desert locust
desert mistletoe
desert olive
desert palm
desert passionflower

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desert peach
desert peppergrass
desert pepperweed
desert rhubarb
desert rosemary
desert saltbush
desert spoon
desert sumac
desert tea
desert thorn
desert tomato
desert trumpet
desert white cedar
desert wild grape
desert yaupon
desespero-dos-macacos
desflemadera
dessert root
detlanecpahquílitl
detsé
devéke
devil lily
devil tree
devil's backbone
devil's claw
devil's tongue
devil's vine
devil's walkingstick
devilwood
dew
dew bean
dewberry
dhotyo
diabetil
diablo
diamba
diambo
diamondleaf willow
dicademo
dicori
dicuri
Diego López
diente
diente de león
diente de león lechoso
diente de molino
diente de perro
diente de tlacuache
diente de víbora
digger pine
dikaromohue
dildo cactus
dildo espinoso
dilenia
dilênia
dill
dillen prickly pear
dillenia
dillweed
dima-vermelha
dinde
dingleberry
dinkel wheat
dinner-plate
dinosaur food
dioecious amaranth
dion
dioon
diploid perennial teosinte
dirty socks
disciplinilla
dishcloth gourd
ditch lily
ditch reed
dittander
divine nightshade
divorce-vine
djati
djee-dora-he
doba-yey
doboyue
dób-xtíl
doca
dock
doctor ojé
docú
dodake-piñuela
dodol
dog banana
dog brier
dog daisy
dog nettle
dog's ear
dogbane

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dogberry
doghip
dogrose
dogtooth fawn lily
dogtooth pea
dogtooth violet
dogwood
doi
doidíe
dolicho
dolicho-lablab
dolichos
dolichos ajipa
dolichos bean
dólico de Goa
dolicos
dollarweed
domestic red currant
dominguilla
dominguillo
Dominican oregano
Don Diego de noche
don pedrito
doncella
doncello
doncenon
dondiego de noche
donkey eye
dookoo
doorweed
dooryard knotweed
door-yard violet
dope
dopokupiro
doquinca
dormideira
dormilín
dormilón
dos caras
dosábali
dotleaf waterlily
dotted blazing star
dotted button-snake-root
dotted gayfeather
dotted hawthorn
dotted horsemint
dotted lancepod
dotted mint
double spruce
double tawny daylily
double-bubble mint
doubleclaw
Douglas bleu
Douglas fir
Douglas hawthorn
Douglas knotweed
Douglas maple
Douglas rabbit-brush
Douglas thornapple
Douglas' brodiaea
Douglas' mesamint
douradinha-falsa
dove plum
dove's dung
doveweed
dowáka
dowemeñei
downward plum
downy birch
downy cherry
downy chinquapin
downy forestiera
downy grape
downy groundcherry
downy haw
downy hawthorn
downy myrtle
downy pagoda-plant
downy rose-myrtle
downy serviceberry
downy shadblow
downy shadbush
downy wood-mint
dracontium
dracúnculo
dragale
dragão-fedorente
dragão-fedorento
dragon bamboo
dragon bean
dragon blood
dragon fruit
dragon herb
dragon's blood

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dragon's-wort
dragoncillo
dresa
drooping currant
drooping melonnettle
drooping prickly pear
drooping tree pear
drummond maple
drummond red maple
Drummond's onion
Drummond's thistle
Drummond's wax-mallow
Drummond's woodsorrel
drumstick tree
dry courbaril
dryland blueberry
duarte
dub inagolosa
duchesnea
duck acorn
duck potato
duck wheat
duckmeat
duck-tongue herb
duckweed
duermemuele
duffin bean
Duhat plum
dukali
duku
dukuadi-jodü
dulce
dulce lima
dulumoco
dunk
dunks
dupi
duppy basil
duppy machete
dupurari
duranta
duraznillo
duraznillo blanco
durazno
durazno blanco
durazno de madera
durazno rojo
durian
durián
durião
durio
durra
durrá
durum wheat
Dutch clover
Dutch tonka
Dutch white clover
Dutchman's laudanum
Dutchman's-pipe
dwarf agave
dwarf banana
dwarf bean
dwarf bilberry
dwarf blueberry
dwarf chestnut
dwarf cornel
dwarf date palm
dwarf elder
dwarf fan palm
dwarf fireweed
dwarf ginseng
dwarf glasswort
dwarf haw
dwarf hawthorn
dwarf huckleberry
dwarf Indian wheat
dwarf juneberry
dwarf mallow
dwarf maple
dwarf marigold
dwarf milkweed
dwarf montia
dwarf nasturtium
dwarf nettle
dwarf palmetto
dwarf pomegranate
dwarf raspberry
dwarf red blackberry
dwarf saltwort
dwarf serviceberry
dwarf shadbush
dwarf sumac
dwarf tamarillo
dwarf tanoak

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dwarf thistle
dwarf tree tomato
dwarf waterclover
dwarf wax myrtle
dwarf whortleberry
dye yam
Dyer's coreopsis
Dyer's saffron
Dyer's tickseed
dysentery bark
dzich
dzumayail
eaajiky
eagle fern
ear flower
earleaf greenbrier
early almond
early blue violet
early blueberry
early low blueberry
early sweet blueberry
early yellow-rocket
earpodtree
earth almond
earth chestnut
earth nut
earth pea
earth-apple
earth-nut vetchling
ear-tree
East African yellowwood
East Indian lotus
Easter lily
eastern barberry
eastern black currant
eastern carrot
eastern coral bean
eastern coralbean
eastern gamma grass
eastern hemlock
eastern prickly gooseberry
eastern red cedar
eastern red juniper
eastern redbud
eastern shadbush
eastern swamp saxifrage
eastern waterleaf
eastern white oak
eastern white pine
ebano
ébano
ébano agrio
ébano amarillo
ébano malabárico
ebo
ebulo
ecapatli
echepeñ
eches
echintal
ecpatli de chietla
Ecuador black walnut
Ecuador walnut
Ecuadorian black walnut
Ecuadorian walnut
eczote
edaballi
edamame
eddo
eddoe
ede-maduwa
edge teeth
edible amaranth
edible blight
edible blue honeysuckle
edible burdock
edible canna
edible date
edible fig
edible galingale
edible ginger
edible hibiscus
edible honeysuckle
edible podded pea
edible thistle
edible valerian
edible-fruited fuchsia
edible-rooted caraway
éek k'iix
eek' puk che'
eep'
efe
efedra
efedra de Nevada

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egg fruit
Eggers palm
Eggplant
eggtree
egueyi
Egyptian acacia
Egyptian bean
Egyptian kidney bean
Egyptian lupine
Egyptian mallow
Egyptian millet
Egyptian mimosa
Egyptian sesban
Egyptian thorn
ehuagimo
eight-flower six-weeks fescue
eight-flower six-weeks grass
eight-flowered annual fescue
eight-flowered fescue
eight-months yam
einkorn
ejinrin
ejote
ejote silvestre
ejotillo
ejtil anis
El Salvador balsam
elbowbush
elder
elder tree
elderberry
eldorado
elegant mariposa lily
elephant apple
elephant cactus
elephant ear
elephant garlic
elephant tusks
elephant's-ear
elephant-ear
elephant-head amaranth
elequeme
elixir-paregórico
elk nut
Elliot's blueberry
elm
elmleaf blackberry
elm-leaved bramble
elm-leaved turnera
eltrot
élyme du Canada
elote
elote jabonoso
elotillo
emaire
emajagua
embaré
embaúba
embaúba-branca
embaúba-da-mata
embaúba-lixa
embira
embirataia
embiratanha
embira-vermelha
embiri
embiriba
embiru
emblic
emblic myrobalan
emburana
emburana-brava
emburi
emeguimo
ememo
emerald cacao
emetemen
emetic holly
emi yuemo
emmer wheat
Emory oak
Emory's baccharis
emossé berog
empanada
empanadilla
empanadita
empress-candleplant
enaldo de montaña
encinilla
encino
encino aguacatillo
encino ahuatl
encino avellano
encino blanco

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encino blanco liso
encino cenizo
encino colorado
encino cuero
encino de asta
encino de miel
encino negro
encino papantla
encino prieto
encino quiebra hacha
encino roble
encino rojo
encino rosillo
encino verde
enchiladora
endibia
endive
endivia
endrino
endrino azul
endro
enea
enebrina
enebro
enebro aligator
enebro americano
enebro de Baja California
enebro común
enebro criollo
enebro chino
enebro de California
enebro de las montañas rocosas
enebro de sombra
enebro de Virginia
enebro real
enebro ripario
enebro rojo americano
enebro virginiano
eneldo
engamolle
Engelmann hedgehog
Engelmann's hedgehog cactus
English balm
English broom
English chamomile
English gooseberry
English knotgrass
English leek
English mercury
English pennyroyal
English thyme
English tonka
English walnut
English wheat
English yew
Englishman prickly pear
English-weed
engorda cabra
engorda muchacho
enredadera
enredadera de San Diego
enredadera del cerro
enredadera del mosquito
enredadera papa
enredadera plateada
entireleaf daisy
ensul aak'
entrada al baile
entrada-do-baile
envers
envers rouge
envira
envira-amarela
envira-ata
envira-bôbo
envira-cheirosa
envira-conduru
envira-fedorenta
envira-ferro
envira-iodo
envira-preta
envira-sangue-de-boi
envira-surucucu
enviratají
enviratataia
envireira
enwenemomo
enxerto
epadu
epasote
epasote de comer
epasotle
epazote

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epazote blanco
epazote de mula
epazote morado
epazote verde
epazotl
ephedra
epinard
epinette de Norvege
epinette noire
epinette rouge
eporro
equimite
equizote
erect cinquefoil
erect dayflower
erect ephedra
erect knotweed
erect prickly pear
erect spiderling
erect woodsorrel
erguen
erizo de árbol
erizo de monte
eruca-marinha
eruca-marítima
erva-alface
erva-alfinete
erva-aranha
erva-babosa
erva-benta
erva-capitão
erva-capitão-do-brejo
erva-chumbinho
erva-cidreira
erva-cidreira-do-campo
erva-coalheira
erva-coroada
erva-couveira
erva-cucubalus
erva-da-graça
erva-da-guiné
erva-damiana
erva-da-moda
erva-das-crianças
erva-das-mulheres
erva-das-ovelhas
erva-de-azebre
erva-de-bicho
erva-de-bicho-dos-passarinhos
erva-de-canteiro
erva-de-capitão
erva-de-capitão
erva-de-carreteiros
erva-de-cortaduras
erva-de-ganso
erva-de-jaboti
erva-de-lavadeira
erva-de-malaca
erva-de-mucura
erva-de-nossa-senhora
erva-de-pessegueiro
erva-de-porco
erva-de-santa-luzia
erva-de-santa-maria
erva-de-são-caetano
erva-de-são-joão
erva-de-são-julião
erva-de-são-lourenço
erva-de-são-vicente
erva-de-veado
erva-de-xangô
erva-do-capitão
erva-do-cardeal
erva-do-carpinteiro
erva-doce
erva-do-fogo
erva-do-pai-caetano
erva-dos-cachos
erva-dos-cachos-da-índia
erva-do-sumidouro
erva-dos-vermes
erva-fedorenta
erva-férrea
erva-formigueira
erva-gorda
erva-holandesa
erva-jararaca
erva-lucera
erva-luísa
erva-mate
erva-medicinal
erva-moura
ervanço
erva-noiva

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erva-pepino
erva-pérola
erva-picão
erva-pomba
erva-pombinha
erva-príncipe
erva-real
erva-relógio
erva-santa
erva-santa-luzia
erva-santa-maria
erva-tostão
erva-tostão-de-Minas
erva-traqueira
erva-tranqueira
ervedeiro
ervilha
ervilhaca
ervilhacas
ervilha-de-vaca
ervilha-de-vagem
ervilla
erythrina-do-alto
esacacuya
escabeche
escasia
escafidos
escalán
escalonia
escalota
escaluña
escambrón
escandalosa roja
escanjocote
escaramujo
escariote
escarola
escarola silvestre
escarole
eschallot
escila
escirpo
escoba
escoba blanca de montaña
escoba dura
escoba jayo
escoba lisa
escoba millo
escoba negra
escobilia
escobilla
escobilla del Peru
escobillo
escobillo blanco
escobita
escobita ceniza
escobo
escobón
escobón de aguja
escomfra
escomite
escorián
escorrega-macaco
escorzonera
escova-de-macaco
esquinsucha
esquinsuchil
esculcona
escumite
escúptama
esfolha-bainha
esfregão
eshaona aqui
eshihii iñaja
Eskimo potato
eslo
esmeraldo
esnar
esnargan
espada amazónica
espada-de-jacaré
espadana
espadaña
espadaxa
espadilla
espadillo
espadín
espantabravo
espargo
esparguta
espárrago
espárrago de ortiga
espárrago de río
espárrago de soguilla

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espárragos de culebra
espárragos de ortiga
espárragos de sortijilla
espárragos de zarza
esparraguera
espartillo
espavé
espavé acajú
espavel
espavel amarillo
espavel rosado
espejuelo
espelma
espera-aí
espera-i
esperaí
esperanza
espérgula
espiga de amor
espina
espina cruz
espina de corona
espina de erizo
espina de la corona
espina del diablo
espina del señor
espinaca
espinaca blanca
espinaca China
espinaca de agua
espinaca de Ceilán
espinaca de Filipinas
espinaca de Malabar
espinaca de Nueva Zelandia
espinaca extranjera
espinaca filipina
espinafre
espinafre-africano
espinafre-da-Nova-Zelândia
espinafre-do-Peru
espinafre-europeu
espinafre-japonês
espinero
espinheira-santa
espinheiro
espinheiro-branco
espinheiro-bravo
espinheiro-de-ameixa
espinheiro-de-Jerusalém
espinho-de-judeu
espinho-de-santo-antônio
espinho-preto
espinillo
espinita
espino
espino amarillo
espino blanco
espino brujo
espino carbón
espino chivo
espino de brujo
espino de capulín
espino de crujo
espino hueco
espino de Jerusalén
espino de playa
espino de vaca
espino mono
espino negro
espino verde
espinosilla
espinoso de Nasca
espintana
esponja
esponja vegetal
esponja-vegetal
esponjilla
esponjinha
esponjuela
esporão-de-galo
espuela de gallo
espuelón
esquixóchitl
esquizuchitl
estafiate
estévia
estopa
estopón
estoraque
estragão
estragón
estralador
estrela
estrela-do-cerrado

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estrela-do-norte
estrella
estrella ardiente
estrella ardiente punteada
estrella de mar
estrella del norte
estrellita
estrepeiro
estropajo
estropajole
eta
eta papero
Ethiopian eggplant
Ethiopian nightshade
Ethiopian sour gourd
etilón
etopaa
ettso
etuburrucuaja
eucalipto
eucalyptus
eugenia
eupatório
European barberry
European beech
European black currant
European blueberry
European brooklime
European broom
European cabbage
European chestnut
European cow parsnip
European crab apple
European cranberry
European cranberry bush
European dewberry
European eggplant
European elderberry
European fan palm
European gooseberry
European gorse
European grape
European hazel
European hazel nut
European laurel
European leek
European mountain ash
European nettle
European oregano
European pennyroyal
European plum
European radish
European red radish
European red raspberry
European sea rocket
European silver birch
European stoneseed
European strawberry
European water plantain
European watercress
European white birch
European wood-sorrel
European yellow lupine
European yew
euterpe palm
Eve's needle
Eve's thread
evening primrose
evera-tostão-de-Minas
Everglades greenbrier
Everglades velvetseed
evergreen blueberry
evergreen huckleberry
evergreen Oregon oxalis
ever-ready onion
eweñi
ewueico
excalán
expanded lobster-claw
expojuj
eye balm
eye root
eysenhardtia
faba bean
fábrega
facheiro
facho-de-renda
faia
faia-americana
fairy slipper
fairy spuds
faisán
faisán blanco
faja

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fajan
faldita morada
falsa acacia
falsa dulcamara
falsa epacina
falsa verdolaga
falsa-acácia
falsa-amburana
falsa-cevada
falsa-erva-cidreira
falsa-imburana
false acacia
false alcaparra
false azalea
false banana
false bird-of-paradise
false bittersweet
false breadfruit
false buckthorn
false caraway
false China root
false coriander
false dandelion
false dogwood
false garlic
false huckleberry
false indigo
false indigo bush
false jaboticaba
false jequirity
false marney
false mastic
false melissa
false nightshade
false oregano
false Paraguay tea
false pareira root
false pepper
false red-sandalwood
false saffron
false sago
false sandlewood
false sarsaparilla
false sensitive plant
false shamrock
false Solomon’s seal
false spikenard
false strawberry
false tarragon
false thyme
false toadflax
false verbena
falso abeto
falso anís
falso epasote de altura
falso indigo
falso lirio de los valles
falso nardo
falso noni
falso pica-pica
falso pimentero
falso pinabete
falso-algodão
falso-amendoim
falso-aneto
falso-anis
falso-barbatimão
falso-pau-brasil
falso-pega-pinto
fameflower
fancy-leaf caladium
fanfare fuchsia
fanja-maioranta
fanjan
fanweed
fapu’
fake sandalwood
farigoule
farilla cimarrona
farinha
farinha-de-mandioca
farinha-seca
farkleberry
farolillo
farolillo chino
farolillos
farolito
farolito chino
farro
fat pork
fatalii habanero
fatalii pepper
fat-hen
fatpork

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faux mimosa
faux thé
faux-acácia
fava
fava bean
fava bean tree
fava-arara-tucupi
fava-bolota
fava-comum
fava-cumandatiá
fava-d'anta
fava-de-arara
fava-de-arara-da-amazônia
fava-de-arara-das-guianas
fava-de-belém
fava-de-boi
fava-de-bolota
fava-de-cavalho
fava-de-papagaio
fava-de-periquito
fava-de-santo-inácio
fava-do-campo
fava-esponja
fava-italiana
favanta
fava-pé-de-arara
fava-silvestre
faveira
faveira-benguê
faveira-branca
faveira-grande
faveira-pé-de-arara
faveiro
faveiro-do-campo
faveiro-do-cerrado
favela
favela-barbatimão
faveleira
faveleira nut
faveleiro
faveria
fawnlily
faxina-vermelha
fazendeiro
fazendeiro-de-folha-dentada
fazendeiro-de-folha-denteada
fazendeiro-peludo
feather bamboo
feather bush
feather fern
feather geranium
feather tree
feathery false lily of the valley
fedegoso
fedegoso-gigante
fedegoso-grande
feijão
feijão-acutupé
feijão-adzuki
feijão-andu
feijão-arroz
feijão-baru
feijão-batata
feijão-brabham
feijão-brava
feijão-cabeludo-da-índia
feijão-catador
feijão-caupi
feijão-coco
feijão-comum
feijão-crista
feijão-cuandú
feijão-da-China
feijão-da-colônia
feijão-da-Espanha
feijão-da-flórida
feijão-da-índia
feijão-da-praia
feijão-de-asa
feijão-de-corda
feijão-de-estrada
feijão-de-gado
feijão-de-lima
feijão-de-pomba
feijão-de-pombinha
feijão-de-porco
feijão-de-rola
feijão-de-rôla
feijão-de-rolinha
feijão-de-trepar
feijão-de-vaca
feijão-de-vagem
feijão-de-vara

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feijão-dos-arrozais
feijão-farinha
feijão-fava
feijão-fradinho
feijão-guando
feijão-guiné
feijão-gurutuba
feijão-japonês
feijão-lablab
feijão-macassa
feijão-macassar
feijão-macuçu
feijão-mangalô
feijão-mangalô
feijão-manteiguinha
feijão-miúdo
feijão-miúdo
feijão-mucuna
feijão-orelha-de-padre
feijão-quandú
feijão-sete-camadas
feijão-trepador
feijão-vagem
feijão-veludo
feijão-verde
feijão-vigna
feijão-yacatupé
feijo
feijoa
feijoeiro
feiteiro
fel-da-terra
fell-fields claytonia
female horsetail
fendler potato
Fendler rose
Fendler buckbrush
Fendler ceanothus
Fendler's buckbrush
Fendler's ceanothus
Fendler's horsenettle
Fendler's nightshade
Fendler's potato
fenegreco
fennel
fennel giant hyssop
fennel pondweed
fennel-leaf pondweed
fennel-leaved lomatium
feno-grego
fento
fento-de-flor
fento-real
fenugreek
fer-de-lance
feririsï
fern
fern acacia
fern mint
fern of the desert
fern pine
fern podocarpus
fernaldia
fern-leaf yarrow
fern-leaved biscuitroot
férula
fescue
fescue grass
festuca
fetid gourd
fetid marigold
fetid passionflower
fetid wild pumpkin
feto
feto-do-monte
feto-real
feuilles
fever bush
fever nut
fever tree
feverberry
feverbush
feverroot
feverwort
fevillea
fevilles medecinier
few-flowered bog orchid
few-flowered psoralea
few-seeded bittercress
fiapilla
fiber palm
fibra
fibra-de-Tampico
fichal blanco

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fiddleheads
fiddlewood
field balm
field bean
field dewberry
field garlic
field gourd
field lupine
field mint
field mustard
field pea
field penny-cress
field pepergrass
field pumpkin
field pussy-toes
fierro caspi
fig
fig guava
fig marigold
figleaf gourd
figo
figo-de-pombo
figo-veludo
figua
figueira
figueira-da-folha-miúda
figueira-da-índia
figueira-de-pitágorase
figueira-do-egipto
figueirinha
figuera del monte
figuier de barbarie
figurajo
filanto
filanto urinario
filaree
filbert
filigrana
filodendro
fineleaf hymenopappus
fineleaf woolly-white
fine-leaf thyme
fine-leaved kamahora
finger grass
finger poppy-mallow
fingerleaf gourd
finger-leaved gourd
fingertips
fire barrel cactus
fire bean
fire cherry
fire dart
firebird
firebush
firecracker cactus
firecracker hibiscus
fireweed
fir-leafed parsley
fisális
fish-eye pepper
fish-hook cactus
fishpoison
fish-pole bamboo
fishtail oxalis
fish-tail palm
fishweed
fitolaca
fitweed
five fingers
five seasons herb
five-finger
five-finger grass
five-fingered ivy
five-holes plant
five-leaf akebia
five-leaf chocolate vine
five-leaf fiddlewood
five-leaf grass
five-leaf vine
five-leaved ginseng
five-leaved ivy
flag root
flageolet
flamboianzinho
flamboyam-de-jardim
flamboyam-mirim
flamboyanzinho
flamboyãzinho
flame flower
flame nettle
flameberry
flamenquilla
flame-tree sumac
flase dandelion

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flat-top goldenrod
flatweed
flatwoods pawpaw
flatwoods plum
flax
flax seed
flax-leaf fleabane
flax-leaved horseweed
flaxseed
fleshy hawthorn
flint wheat
flixweed
floating pondweed
floating-leaf pondweed
flor de agosto
flor de agua
flor de agua blanca
flor de amor
flor de arito
flor de azucena
flor de baile
flor de borrego
flor de caballero
flor de caliz
flor de campanita
flor de cedazo
flor de cerro
flor de chile
flor de cocohuite
flor de colorín
flor de corazón
flor de cristo
flor de granadita
flor de hielo
flor de hombre
flor de itabo
flor de Jamaica
flor de jiote
flor de la candelaria
flor de la empanada
flor de la pasión
flor de la reina
flor de la viuda
flor de laguna
flor de las once
flor de los celos
flor de loto
flor de maguey
flor de mayo
flor de mediodía
flor de mescal
flor de molinillo
flor de mondongo
flor de montaña
flor de muela
flor de muerte
flor de muerto
flor de nauchi
flor de niño
flor de noche
flor de nopal
flor de once
flor de paisto
flor de paloma
flor de pasión
flor de pasión silvestre
flor de pasto
flor de pavo
flor de pipa
flor de pito
flor de pitol
flor de pulca
flor de quiote
flor de rocío
flor de san cayetano
flor de san diego
flor de san josé
flor de san juan
flor de san miguel
flor de san pedro
flor de santa lucía
flor de santa lucía rosada
flor de santa maría
flor de santos
flor de sauco
flor de seda
flor de sol
flor de sotol
flor de tierra dentro
flor de tila
flor de un día
flor de una tarde
flor de verano
flor del jarro

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flor del sol
flor del tigre
flor escondida
flor guía xoba
flor guie xoba
flor probóscide
flor-da-ave-do-paraíso
flor-de-abril
flor-de-baile
flor-de-branco
flor-de-graxa
flor-de-índio
flor-de-onça
flor-de-paixão
flor-de-pavão
flor-de-sangue
flor-de-um-dia
flor-do-mel
flor-do-olimpo
flor-do-paraíso
florence fennel
flores del muerto
floresco
Florida anise
Florida arrowroot
Florida avocado
Florida betony
Florida bitterwood
Florida cabbage palm
Florida cherry
Florida chokeberry
Florida coontie
Florida cranberry
Florida Dutchman's-pipe
Florida evergreen blueberry
Florida gooseberry
Florida grape
Florida hedgenettle
Florida hickory
Florida holly
Florida hopbush
Florida jujube
Florida mahogany
Florida maple
Florida prickly blackberry
Florida sand plum
Florida scrub hickory
Florida silver palm
Florida soapberry
Florida thatch palm
Florida trema
Florida velvetbean
Florida ziziphus
florillo
floripondo de monte
floroco
floury potato
flower fence
flowered bamboo
flowering ash
flowering fern
flowering ginger
flowering Japanese cherry
flowering okra
flowering onion
flowering pear
flowering peperomia
flowering pepper
flowering quince
flowering raspberry
fly honeysuckle
flyroost
foengreek
foetid marigold
fogareté
fogel kop
fogo-do-inferno
foguetes
folha-branca
folha-de-bolo
folha-do-fogo
folha-furada
folha-preciosa
folhão
fonetico
food candletree
food inga
food-of-the-gods
foothill clover
foothill gooseberry
foothill paloverde
forbidden fruit
forest bramble
fork-toothed ookow

DRAFT

fortunella
formigueira
formio
fórmio
formosa-de-um-dia
fornio
fortuga capsi
fosforito
fósforo blanco
fotomo de cieniga
fountain miner's lettuce
foupi
four o'clock
four-angled bean
four-cornered bean
four-leaved clover
four-leaved nut pine
four-leaved pink-sorrel
four-rowed barley
four-wing saltbush
fowl's lice
fox cherry
fox grape
foxberry
foxtail amaranth
foxtail barley
foxtail bristlegrass
foxtail grass
foxtail millet
fragrant apple-cactus
fragrant bitterweed
fragrant crab
fragrant crab apple
fragrant false garlic
fragrant giant hyssop
fragrant goldenrod
fragrant mango
fragrant olive
fragrant plantain-lily
fragrant rose
fragrant sage
fragrant sumac
fragrant verbena
fragrant water-lily
fragrant white abronia
frailejón
fraise
framboesa
framboesa-negra
framboesa-verde
framboesa-vermelha
framboise marron
framboisier
frambuesa
frambuesa americana
frambuesa azul
frambuesa de India
frambueso
frambueso de África
franchipán
frangipán
frangipani
fransman
fransman moppé
fransoca
Fremont's peppergrass
Fremont's pepperwort
freguo
freijo
freijó
freixo
frejol
fréjol
frejol cerudo
fréjol de árbol
frejol de arriba
fréjol de manteca
frejol de palo
fréjol gigante
fréjol machete
Fremont's box-thorn
Fremont's buckwheat
Fremont's desert-thorn
Fremont's goosefoot
Fremont's thornbush
Fremont's wolfberry
French artichoke
French bean
French cashew
French crab apple
French jujube
French marigold
French peanut
French sunchoke

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French tamarind
French tarragon
French vetch
French weed
fresa
fresa anual
fresa de montaña
fresa de monte
fresa piña
fresa silvestre
fresca
fresno
fresón
frigoule
frijol
frijol adzuki
frijol alubia
frijol americana
frijol ancho
frijol arroz
frijol arubano
frijol ayeco
frijol ayocote
frijol azufrado
frijol bayo
frijol blanco
frijol bocón
frijol bocón chileno
frijol caballero
frijol cabecita negra
frijol calentano
frijol canario
frijol carita
frijol castilla
frijol chamborote
frijol chileno
frijol chino
frijol chuncho
frijol cimarrón
frijol comba
frijol cubaces
frijol de abono
frijol de año
frijol de antibo
frijol de árbol
frijol de arroz
frijol de caballo
frijol de carita
frijol de castilla
frijol de colima
frijol de costa
frijol de cuerno
frijol de gandul
frijol de Inca
frijol de iztagapa
frijol de jícama
frijol de la tierra
frijol de lima
frijol de luna
frijol de maíz
frijol de mantequilla
frijol de media luna
frijol de milpa
frijol mompás
frijol de ojo negro
frijol de palo
frijol de playa
frijol de rienda
frijol de terciopelo
frijol diablito
frijol dólicho
frijol enredador
frijol espárrago
frijol flor de junio
frijol flor de mayo
frijol gallinazo
frijol gandul
frijol garrapato
frijol guaje
frijol guandú
frijol ib
frijol ibes
frijol iztagapa
frijol jacinto
frijol mantequilla
frijol monilla
frijol mono
frijol mungo
frijol navajita
frijol negro
frijol negro
frijol ojo de cabra
frijol peruano
frijol petenero

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frijol piñuelero
frijol precioso
frijol quinchoncho
frijol rosita
frijol sangre de toro
frijol tépari
frijol terciopelo
frijol trigo
frijol tropical
frijole
frijoles
frijoles del monte
frijolillo
frijolillo de capucha
frijolillo de monte
frijolito
frijolito de Cuba
frijolito de los arrozales
frijolitos
frijolitos chinos
fringe flower
fringe orchid
fringe tree
fringed poppy-mallow
fringed quickweed
fringed sage
fringed wormwood
frisol
frisol calú
frisolato
frisoles
frost grape
frostblite
frosted mint
fructa de macao
fructa de parao
fructa-de-macaco
fructo-de-imbé
fruit du dragon
fruit of the devil
fruiting myrtle
fruit-salad plant
fruta bomba
fruta de agua
fruta de burro
fruta de campo
fruta de capuchino
fruta de catey
fruta de la pasión
fruta de mico
fruta de mono
fruta de pan
fruta de perro
fruta de rato
fruta del Asia
fruta del conde
fruta del diablo
fruta huevo
fruta mágica
fruta milagrosa
fruta pan
fruta rosa
fruta-azeitona
fruta-da-condessa
fruta-da-roseira
fruta-de-babado
fruta-de-bael
fruta-de-cedro
fruta-de-cera
fruta-de-cobra
fruta-de-conde
fruta-de-cotia
fruta-de-doente
fruta-de-guariba
fruta-de-jacu
fruta-de-jacu-do-mato
fruta-de-jacu-macho
fruta-de-lepra
fruta-de-lobo
fruta-de-macaco
fruta-de-manteiga
fruta-de-méxico
fruta-de-mono
fruta-de-negro
fruta-de-pão
fruta-de-paraó
fruta-de-parão
fruta-de-passarinho
fruta-de-perdiz
fruta-de-pomba
fruta-de-pombo
fruta-de-sabiá
fruta-de-tatu
fruta-do-conde

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fruta-do-conde-anon
fruta-do-milagre
fruta-do-sabiá
fruta-dos-milagres
fruta-dos-paulistas
fruta-estrela
fruta-milagrosa
frutão
fruta-pão
fruta-pinha
fruta-sabor-bananada
frute pan
fruteira-de-lobo
frutilla
frutilla silvestre
frutillo
frutinheira
frutipan de monte
fruto cítrico de Filipinas
fruto de burro
fruto de paloma
fruto de piedra
fruto milagro
fruto mono
fruto-de-jacu
fruto-de-macaco
fruto-de-pombo
fruto-de-tatu
fruto-do-rei
fruto-do-sabiá
fu chunchili
fuanacho
fuchsia
fúchsia
fúcsia
fufu
fuguitião
fulmina
fulvous daylily
fumo
fumo-d'Angola
funcho
funcho-de-Florença
funcho-doce
funcho-gigante
funkia
funkie
funnel lily
funquia
fura-capa
fura-fura
furuna
furze
fusáia
fustete
fustic
fustic tree
fuzzy kiwifruit
fwitúnak
gaban
gabana
gabawe
gabiraba
gabiroba-açu
gabiroba-arbórea
gabiroba-da-amazônia
gabiroba-do-campo
gabiroba-miúda
gabirova
gabiuna
gabumo
gabun
gachipaes
gadu
gagallito
gagapache
gagata
gaïac blanc
gaïac femelle
galan de noche
galanga
Galapagos Islands pepper
galba
gale of the wind
galega
gale-wind grass
gal-gal
galimenta
galimento
galinsoga
galinsoga de flores pequeñas
galip nut
gallant soldier
gallant soldiers

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gallardete
gallberry
galle-galle
gallenaza
gallina
gallina ciega
gallinaso sacha
gallinazo
gallinazo blanco
gallinazo panga
gallinero
galopa
galupa
gallinita
gallinitas
gallinitas de cerro
gallito
gallo
gallo runto
gallo cresta
gallo-cresta-rango
gallojoyó
gallote
gallu
Gambel oak
gamboge
gameleira
gameleira-branca
gameleira-brava
gameleira-mansa
gameleira-roxa
gamelote
gamma grass
gan ata
ganagra
ganagre
gandal
gandaria
gandul
gandules
Ganges amaranth
gangica
ganguri
ganir tutu
ganja
gapache
gapindá
garabatá
garabatillo
garabato
garabato blanco
garambullo
garambullo cactus
garambullo cochal
garambuyo
garañón
garañona
garapó
garbancillo
garbancillo bolando
garbanza
garbanzo
garbanzo bean
garbanzo falso
garcigonzalez
garcinia
garcinia amarga
garden angelica
garden asparagus
garden atriplex
garden balm
garden balsam
garden basil
garden bean
garden black currant
garden burnet
garden camellia
garden chervil
garden cosmos
garden cress
garden currant
garden dahlia
garden hollyhock
garden leek
garden lettuce
garden mint
garden onion
garden orache
garden pansy
garden parsley
garden pea
garden pepper cress
garden red currant
garden rhubarb

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garden rocket
garden sage
garden shadblow
garden sorrel
garden spider-flower
garden strawberry
garden thyme
garden tickseed
garden tomato
garden yellow rocket
garden-huckleberry
gardenia
gardênia
gardênia-de-vaso
gardênia-do-amazonas
gargatea
gargates-capaloi
garget
garguaba
gari
garinha
garioba
garioba-catolé
garioba-comum
garioba-da-serra
garioba-do-campo
garioba-verdadeira
gariroba
gariroba-catolé
gariroba-verdadeira
gariobinha
gariobinha-do-cerrado
garland chrysanthemum
garland crab
garland flower
garlic
garlic mustard
garlic pear
garlic root
garlic vine
garlicwort
garnetberry
garra-do-diabo
garrabatá
garrafón piña
garrambulla
garrapata
garrapato
garrote
garrotillo
Garry oak
garumbullo
gasparito
gásparo
gataria
gateado
gatera
Gates shrub cactus
gatlo uchu
gatota
gatuño
gauchipilín
gaulteria
gavia
gavilán
gavilán maique amarillo
gavilán maique verde
gayfeather
gayuba
gea
gean
gearstem cactus
gebero piña
gedeondilla
gedionilla
geiger tree
geland pasir
gélica
gem squash
gemsbok-bean
genciana
genegibre
genévrier
gengibre
gengibre-amarelo
gengibre-concha
gengivre
genip
genip tree
genipap
genipapinho
genipapinho-do-campo
genipapo
genipapo-brabo

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genipapo-bravo
genipapo-de-jacú
genipapo-do-campo
geniparana
genízaro
genízero
genízoro
gentian
gentil muña
Georgia whiteman
geotilla
geranio
gerânio
geranio almisclado
geranio almizclado
geranio almizcleño
geranio de almizcle
geranio primero
geranios
geranium
gergelim
gerivá
German millet
German raison tomato
German rampion
germander speedwell
gero
gertrudes
gerua
gerumbeba
gervão
gervão-azul
gervão-roxo
gervão-urticante
getica
geum
gevuín
gewone-bosknepa
Geyer onion
Geyer's onion
gherkin
ghingie
ghost pepper
ghoto
gia mausa
giabiche
giant aechmea
giant agave
giant bamboo
giant bearded fig
giant bulrush
giant bur reed
giant cactus
giant cane
giant chastetree
giant chinkapin
giant chinquapin
giant club cactus
giant cutgrass
giant dagger
giant fern
giant filbert
giant fir
giant garlic
giant golden chinkapin
giant golden chinquapin
giant granadilla
giant groundcherry
giant hyssop
giant leather-fern
giant lentil
giant leucaena
giant pennywort
giant pigweed
giant reed
giant reedgrass
giant rhubarb
giant rye
giant saguaro
giant stockbean
giant sunflower
giant taro
giant timber bamboo
giant tree yucca
giant water-lily
giant white fawnlily
giant wild rye
giant wildrye
giant yucca
giant-seed goosefoot
giesta
giesteira-das-vassouras
gigante
gigantón

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gigualtí
gigulaté
gila-caiota
gill-over-the-ground
gilo
giló
giló del Brasil
gina
ginco
ginebro real
gingeira
ginger
gingerleaf
ginger-lily
ginger-thomas
gingibrilla
gingilim
gingli
gingo
ginicuiste
ginja
ginkgo
ginkgo biloba
ginkgoácea
ginko
ginnie pepper
ginseng
ginseng à cinq folioles
ginseng américain
ginseng à trois folioles
gioaba-do-campo
gipaè
girasol
girasol morado
girasole
girassol
girassol-batateiro
girassol-de-batata
girgilim
girimoya
gisipó
gitana
gitó
give-and-take palm
glacier lily
glacierlily
gland onion
glandular Labrador tea
glasswort
glaucous blueberry
glecoma
gliceridia
gliricidia
glittering chive
globe artichoke
globe huckleberry
globe springparsley
globe tulip
globito
globose springparsley
gloria
glou-glou
glue berry
glutinous yam
gnao
goa bean
goambu
goat chaser
goat chicory
goat dashalong
goat nut
goat rose
goat’s beard
goat’s head
goatweed
gob
gobbo
gobernadora
gobo
God okra
God tree
goela-de-leão
gogo
gogó-de-guariba
gogoia
gogozinho
goiaba
goiaba-araçá
goiaba-da-serra
goiaba-de-anta
goiaba-de-anta-branca
goiaba-de-anta-vermelha
goiaba-do-campo
goiaba-do-mato

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goiaba-preta
goiabarana
goiabeira-do-campo
goiabeira-do-mato
goiabinha
goiti
gold nuggets
gold-and-silver flower
goldcup vine
golden apple
golden bamboo
golden canna
golden-carpet
golden chalice-vine
golden chia
golden chinkapin
golden chinquapin
golden cleome
golden currant
golden cushaw
golden devil's claw
golden dewdrop
golden elderberry
golden elm
golden European cranberry
golden evergreen raspberry
golden fig
golden gram
golden horn pepper
golden leather-fern
golden mariposa
golden mombin
golden orange
golden passion fruit
golden pepper
golden polypody
golden spikenard
golden spoon
golden tabebuia
golden thistle
golden tickseed
golden trumpet tree
goldenberry
goldenclub
golden-column
goldenrod
goldenthistle
golden-torch
goldenwave
goldenweed
gold-foot fern
gold-moss
goleo
golfball cactus
golondrina
golosa
golumbo
goma
goma arábiga
goma de caro
goma de guaca
goma de Pará
goma dulce
goma pashaca
goma pashaco
goma pasheca
goma-de-mesquite
gomaliño
gomari
gombo
gombó
gombô
gon-ata
gonçalinho
gone-quemo
gonhuekangue
goober
good King Henry
good-luck leaf
good-luck palm
good-luck plant
goose grass
goose plum
gooseberry
gooseberry currant
gooseberry shrub
goosefoot
goosefoot maple
goosegrass
gooseneck loosestrife
gorabarana
gordolobo
gorro turco
gorse

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gosmore
gotu kola
gotu cola
goucou
goudblad boom
gouma
goumi
gourd
gourka
goutweed
governor's plum
goy ak
goyave noire
goyogue
goyohuali
grabiola
Graham's sage
grain amaranth
grajo
grama
grama castilla
grama-da-terra
gramalote
grama-sapo
grambula
granada
granada china
granada cordelina
granada de monte
granada de ratón
granada roja
granadilha
granadilho
granadilla ácida
granadilla amarilla
granadilla badea
granadilla bellísima
granadilla blanca
granadilla caspi
granadilla cimarrona
granadilla colorada
granadilla común
granadilla criolla
granadilla de China
granadilla de culebra
granadilla de hueso
granadilla de mono
granadilla de monte
granadilla de piedra
granadilla de quijos
granadilla dulce
granadilla gigante
granadilla pasionaria
granadilla monte
granadilla montés
granadilla morada
granadilla real
granadilla roja
granadilla sachavaca
granadilla silvestre
granadillita
granadillo
granadillo bobo
granadillo de las huacas
granadino
granadita
granadita china
broccoli raab
broccoli rabe
giant rye
granaditta
granado
granado enano
granado macho
granate
Grand Canyon beavertail cactus
grand fir
grand trillium
grande-capucine
grande-pacuru
grandiúva
grandsie-gray-beard
granedilla
grangel
granicillo
granizo
granjeiro
granjel
granjeno
granjero
granny-pop-out-of-bed
grano antojil
grano de pimienta

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grao de gallo
grão-de-bico
grão-de-bode
grão-de-congonha
grão-de-galho
grão-de-galo
grão-de-macaco
grão-de-pulha
graos de gallo
grape
grape groundcherry
grape hyacinth
grape kiwi
grape tree
grapefruit
grape-leaved passionfruit
grapes
grapia
grass pea
grass peavine
grass vine
gratigal
grati-galle
gravancos
gravatá
gravatá-açu
gravatá-da-praia
gravatá-de-raposa
gravatá-do-mato
graveola
graviola
graviola-brava
graviola-da-mata
graviola-do-mato
graxa
graxa-de-estudante
graxa-de-soldado
gray fern
gray nickal
gray nicker
gray nicker bean
gray pine
gray santolina
gray sarsaparilla
graybeard
gray-mile
graythorn
grazing brome
greasewood
great American bulrush
Great Basin bulrush
Great Basin Indian potato
Great Basin orogenia
Great Basin sage
Great Basin springbeauty
great bindweed
great bulrush
great bur
great burdock
great burnet
great leadtree
great manzanita
great millet
great nettle
Great Plains false willow
Great Plains yucca
great round-headed leek
great silver fir
great Solomon's seal
great sugar pine
great waterleaf
great-berried manzanita
greater Asiatic Yam
greater plantain
greater yam
great-headed garlic
Grecian laurel
Greek cucumber
Greek milkweed
green agave
green amaranth
green arrow arum
green arum
green ash
green bean
green bell pepper
green brier
green bristlegrass
green calalu
green cardamom
green dragon
green ephedra
green fat-hen
green foxtail

DRAFT

green gram
green leaf dead-nettle
green onion
green pea
green pepper
green pepper basil
green pigweed
green pokeweed
green rabbit-brush
green rein orchid
green sapote
green soy
green stick
green stool
green sulphur
green watercress
green-banded mariposa
greenberry
greenbrier
green-eyed lyre leaf
green-flowered milkweed
green-flowered puya
greenheart
greenhouse tea plant
greenish barrel cactus
greenleaf manzanita
green-skinned star apple
greenstripe
greenstripe amaranth
greenstripe cushaw
greenthread
Gregg's acacia
Gregg's catclaw
Gregg's hawthorn
grenadille à fleurs rouges
grêpe
grey club-rush
grey ephedra
grey sotol
greythorn
gri-gri
grigri palm
gringo tree
griñón
gris-gris
gromwell
groo-groo
groselha
groselha chinesa
groselha do Perú
groselha preta
groselha-china
groselha-da-américa
groselha-da-índia
groselha-das-américas
groselha-das-antilhas
groselha-de-barbados
groselha-do-perú
groselha-espinosa
groselha-vermelha
groselheira
groseillier des Barbades
grosella
grosella blanca
grosella carambola
grosella caranbola
grosella China
grosella de Florida
grosella de México
grosella de miel
grosella negra
grosella roja
grosellero
grosellero americano
grosellero de Florida
grosellero de la Florida
grosellero de novia
grosellero espinoso
grosellero negro
gaumache
gaumachil
gaumuchil
grosellero silvestre
groser
grou-grou
ground almond
ground bean
ground berry
ground cherry
ground ivy
ground peanut
ground plum
ground raspberry
groundcherry

DRAFT

ground-cherry
ground-cherry tomato
ground-cherry-of-Peru
ground-elder
ground-hemlock
groundnut
groundsel tree
grouse whortleberry
grouseberry
growstick
grow-stick
grudge bean
grugru
gru-gru
gru-gru nut
gru-gru palm
grumicha
grumichama
grumixaba
grumixama
grumixama-da-índia
gruya
gu
gua
guaba
guaba brasiliensis
guaba cajetilla
guaba chilillo
guaba cuadrada
guaba de la costa
guaba de río
guaba forastera
guaba macheto
guaba machetona
guabiju
guabijú
guabilla
guabillo
guabiluno
guabirá
guabira-açu
guabiraba
guabiroba
guabiroba-da-mata
guabiroba-do-pará
guabiroba-dos-gerais
guabirobeira
guabito de río
guabito del río
guabiyú
guabo
guabo Amarillo
guacá
guaçaí
guacal
guacalla
guacamaya
guacamo
guacamote
guacatay
guach
guacharaguero
guache
guache de tierra caliente
guachibán
guachichil
guachimacá
guachimacá rebalsero
guachimol
guachín
guachiván
guachocote
guácima
guácima prieta
guacimilla
guacimilla cimarrona
guácimo
guácimo de ternero
guácimo hembra
guácimo ternero
guaco
guaco de sur
guacoquito
guacta
guacu
guaçu
guacuri
guacurí
guada
guadalupana
Guadalupe fan palm
Guadalupe Island fan palm
Guadalupe palm
Guadeloupe cucumber

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Guadeloupe marlberry
guadua
guadúa
guágara
guagra changa
guagui
guaiaba
guaiabo
guaiac wood
guaiarajea
guaiava
guaicume
guaikuru rembi'u
guaimarillo
guaimaro
guáimaro
guaímero
guairaje
guaité
guaitil
guajacan negro
guajara
guajará
guajara-do-igapó
guajaraí
guaje
guaje blanco
guaje cirial
guaje colorado
guaje de bajillo
guaje de casa
guaje de casero
guaje de castilla
guaje verde
guaje rojo
guajes
guajes hauxya
guajigue
guajillo
guajilote
guajiniquil
guajirote de agua
guajiru
guajocote
guajotire de agua
gualeguay
gualicán
gualicón
gualiqueme
gualiquene
guallabito zaba
guallamé
gualtéria
gualul
gualumbo
gualusa
gualuza
guama
guamá
guama americana
guamá americana
guama de perro
guamá de Puerto Rico
guama yaragua
guamaberry
guamache
guamachito
guamacho
guamacho amarillo
guamacho morado
guamacho-morado
guamara
guamarú
guambuche
guame churimo
guamilla
guamillo
guamirim
guamirim-araçá
guamis
guamo
guamo americano
guamo arroyero
guamo bejuco
guamo blanco
guamo bobo
guamo cafetero
guamo cagaruta de chivo
guamo cajeto
guamo camburito
guamo cansamuelas
guamo chigo
guamo chirimo
guamo churimito

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guamo churimo
guamo cinto
guamo copero
guamo liso
guamo macheto
guamo macho
guamo negrito
guamo negro
guamo pata de Morrocoy
guamo prieto
guamo rabo de mico
guamo rebalsero
guamo rosario
guamo santafereño
guamoche
guamokaonga
guampán
guampito
guamúche
guamuchete
guamúchil
guamúchil áspero
guamuchillo
guamuti
guana
guana cana
guana de Puerto Rico
guanaba
guanabana
guanábana
guañábana
guanábana cimarrón
guanábana cimarrona
guanábana de loma
guanábana de perro
guanabana torete
guanábano
guanábano cimarrón
guanábano de monte
guanabillo
guanacaste
guanacaste blanco
guanache
guanacona
guanandi
guanandi-carvalho
guanandi-cedro
guanandi-de-areia
guañaschi
guanavanillo
guand
guandi-carvalho
guando
guandó
guandu
guandú
guandu-de-fava-larga
guandul
guango
guanillo
guanina
guaniquique
guanislama
guanito
guano
guano blanco
guano bon
guano de costa
guano de escoba
guano de sombrero
guano kum
guano macho
guano redondo
guanquero
guanxuma
guanzontle
guapa
guapaque
guape
guapeba
guaperu
guapeva
guapeva-currioloa
guapeva-vermehla
guapilla
guapinal
guapinol
guapinoli
guapo
guapoemi
guapomo
guapomó
guapomocillo
guapomosillo

DRAFT

guaporiti
guapuru
guapurú
guapurucillo
guar
guara
guarabato blanco
guaracaro
guaraguao
guarán
guarana
guaraná
guaraná-bravo
guaraná-iiva
guaraná-ripó
guaraná-sipo
guaraná-uva
guaranda
guarandi
guarandi-de-leite
guarango
guaranguay
guaranhém
guaranina
guarapo
guaratara
guarataro
guaratimbo
guaray
guarda-roupa
guardarraya
guarda-sol
guardião
guari
guariche
guarico
guarijío conivari
guariroba
guariroba-do-campo
guariúba
guariúba-branca
guaromo
guarray
guarrazú
guarrey macho
guaruma
guarumba
guarumbo
guarumo
guas
guasabara
guasábara
guásara
guasca
guascas
guascopeo
guasem
guash
guash criollo
guash de castilla
guashe
guásima
guásimo
guasiqui
guaslim
guasmole
guasontle
guaspuicke
guastomate
guata
guatambu
guatambú
guatapana
guate
guate-guate
Guatemala bearberry
Guatemalan walnut
guato
gua-tomate
guatope
guau
guau-mochtli
guaute
guava
guava berry
guava de castilla
guava negra
guava real
guava strawberry
guava tamarillo
guavaberry
guavasteen
guavastín
guavijú

DRAFT

guavirá
guavirá pytá
guavira-açu
guaviramí
guaviroba
guavita cansa-boca
guavito
guavito amargo
guavitos
guaviyú
guavo
guavo bejuco
guavo de castilla
guavo machek
guavo real
guaxima
guaxina
guaxinduba-brava
guaxmole
guaxuma
guaya
guaya campechana
guaya caneja
guaya de monte
guayaba
guayaba ácida
guayaba agria
guayaba arraiján
guayaba brava
guayaba cimarrón
guayaba cimarrona
guayaba de fresa
guayaba de fresco
guayaba de leche
guayaba de mico
guayaba de mono
guayaba de monte
guayaba de sabana
guayaba de venado
guayaba del monte
guayaba fresa
guayaba hedionada
guayaba japonesa
guayaba paujicera
guayaba pequeña
guayaba pilosa
guayaba rosada
guayaba sabanera
guayaba silvestre
guayabilla
guayabilla de monte
guayabillo
guayabillo arrayán
guayabillo blanco
guayabillo cimarrón
guayabillo prieto
guayabillón rebalsero
guayabita
guayabita arrayán
guayabita de sabana
guayabita del Perú
guayabita del pinar
guayabita sabanera
guayabito
guayabito de gentil
guayabito de monte
guayabito del Perú
guayabito rebalsera
guayabo
guayabo agrio
guayabo anselmo
guayabo blanco
guayabo colorado
guayabo de danta
guayabo de los gentiles
guayabo de monte
guayabo del país
guayabo montañero
guayabo montero
guayabo negro
guayabo pequeño
guayabo peruano
guayabo pescua
guayabo pesgua
guayabo pésjua
guayabo sabanero
guayabo-colorado
guayabón
guayabota
guayacán
guayacán blanco
guayacán de vera
guayacán de Virginia
guayacán negro

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guayacán real
guayacán trébol
guayacancillo
guayacté
guayajo
guayalote
guayamé
guayamé Colorado
guayamochil
guayán
Guayanan waterclover
guayane rojo
guayapapón
Guayaquil sarsaparilla
Guáyara
guayasa
guayasa de monte
guayatil blanco
guayatil colorado
guayato
guayavi
guayavilla
guáyiga
guaymochil
guaymochile
guayo
guayote
guayparín
guaypinole
guaytambo
guaytil blanco
guayuba del país
guayuri
guayusa
guayusa de monte
guayusa hembra
guayusa puru
guazima-macho
guázimo
guázimo cuaulote
guazuma
guazumo
guázumo
guazutibaim
guazutibatinga
gubaguinashi
guchuba
gueeche becueza xtilla
gueecho guiaroo
gueeche-hui
gueeto-lana
guegui bledo
gueiroba
gueirova
Guelder rose
guembe
güembé
guembé taya
guerito
Guernsey star-of-Bethlehem
gueroba
güerre
guerregue
güérregue
gueto-bichi
guetzat
guh
guhoja
guh-to-oh
guia
guía laga-zaa
guiabara
guia-be-cohua
guia-chilla
guiademo
guialacha-yati
guia-laga-zaa
guia-lee
guiambé
Guiana butternut
Guiana nut
Guiana orange
guibelchi
güícharo
güiche
guichiüi
guicombo
guicondo
guicume
guie coba
guie lachi
guié xhuba
guie xoba
guie'biguá

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guie’stía
guié-bakushu
guiÊe-blág-bdiÉx
guiêe-nìzh
guiÊe-xtíl
guie-lachi
guielachi-yati
guietiqui
guie-vada
guiimencahue
guiimonca
guija
guija tuberosa
guijo
guilache
güilimul
güilimul
guillán
guillave
guillomo
guillomo de Canadá
guilmo
guimague
guimbé
guimoncamo
guiñabemo
güinay
guinchire
guinconcho
guinda
guinda de las Indias
guinda yumanasa
guindilla
guindo
guiné
guinea
Guinea arrowroot
Guinea corn
Guinea mint
Guinea peach
Guinea rush
Guinea yam
guiné-caboclo
guineo
guineo chamaluco
guineo colorado
guineo dátil
guineo de oro
guineo de rosa
guineo de seda
guineo enano
guineo gigante
guineo guarán
guineo indio
guineo lacatán
guineo manzana
guineo manzano
guineo mínimo
guineo monte cristo
guineo monte cristo enano
guineo morado
guineo niño
guineo pacífico
guineo patriota
guineo rulo
guinep
guingambó
guinintahueto
guira
guirá
güira
güira del monte
guirakupeti
guiramonca
guiramoncahue
guirapitiyu
güiril
güirimul
güiro
guisador
güisamper
guisante
guisante de Angola
guisante de olor
guisante de paloma
guisante enano
guisante oloroso
guisaro
guísaro
güísaro
güisayote
gui-se
güisegüe
güisnay

DRAFT

guiso-de-cascavel
güisquil
guisulu
guitaguemo
guitite
güitite
guizache
guìzh-bdiÉx
gujara
gulag
gulán
Gulf madeiravine
gulián
gully bean
gulosa
gulupa
gulupa-curuba
gum
gum acacia
gum arabic
gum plant
gum weed
gum-arabic tree
gumbo
gumbo filé
gumbo limbo
gumbro
gumweed aster
gungo pea
gunmacongue
gunnera
Gunnison mariposa
gun-tuhiá
guoguo
guracica
guragua
gurapo
gurguí
gurguri
guri
gurindiba
guriri
guriri-do-campo
guru
guruá
gusa'lo'
gusano
gusaticha
gusnay
guta
gutta percha
Guyana arrowroot
Guyana unona
Guyapa
guyash
guye-biche
gwar
haa
haamxooíi
háas
háaxat
haba
haba blanca
haba caballar
haba comun
haba criolla
haba de bahía
haba de burro
haba de caballo
haba de las Indias
haba de terciopelo
haba de tocón
haba lima
haba poroto de MacKenzie
haba poroto de playa
haba tonca
haba tonka
habanero
habas
habichuela
habichuela alada
habichuela China
habichuela colorada
habichuela negra
habichuela terciopelo
habichuela verde
habilla
habillo
habu
habu tea
hácana
hachich
hachís
hachiya

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hackberry
haede
hagberry
hague
haimara-kushi
hair flower
hair grass
hair palm
hairbrush cactus
hairi
hairi-te
hairy bamboo
hairy basil
hairy beggarticks
hairy bittercress
hairy cat's ear
hairy clover
hairy evening primrose
hairy fleabane
hairy galinsoga
hairy groundcherry
hairy manzanita
hairy melon
hairy mountain-mint
hairy pagoda-plant
hairy portulaca
hairy senna
hairy sweet cicely
hairy valerian
hairy wood violet
hairy wood-mint
hairypod cowpea
haiwa
ha-ix-ak
hala por detrás
halberd-leaf orache
halberd-leaved greenbrier
halberd-leaved saltbush
halchiballi
half-back bamboo
Halifax pea
hallanpasu
hallarín
Hall's buscuitroot
halú
hamaca huayo
hamamelis
hamat
hamate
hambre huayo
hameli
hamelí
hammock maple
hammock velvetseed
hamoc
hanche
handsome Harry
Hansen's bush cherry
harakeke
hard maple
hard wheat
hard yam
hard-shelled passion flower
hardstem bulrush
hardy kiwi
hardy orange
hardy timber bamboo
hare's lettuce
hare-foot fern
harhui
haricot bean
haricot de lima
harlock
harpón
harrisia cactus
hartón
haru
has toch
haschich
hash
hashish
hass avocado
hastate orache
hatsland rheedia
hatsland tree
hatupa mikuna yura
hatupa muyu yura
hau
hava
Havana cigar
Hawaiian passion fruit
hawas
hawthorn
haxixe

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haxz iztim
hay
haya
haya americana
hayarín
hayarín colorado
hayo
hayuelo
hazel
hazel brush
hazel nut
head lettuce
headache bush
headache tree
headed savory
heal-all
heart nut
heart of palm
heart palm
heart's-delight
heart's-ease
heartleaf madeiravine
heart-of-Jesus
heartweed
heavenly trumpets
he-balsam
hebe
hebreo
he-bu-ca-nu
hecho
hecho cactus
hedeoma
hedge acacia
hedge bindweed
hedge cactus
hedge convolvulus
hedge false bindweed
hedge mustard
hedgehog cactus
hedionda
hediondilla
hedysarum
hehe ctoozi
hehuce de uva
Heil's beavertail pricklypear
helecho
helecho acuático
helecho arbóreo
helecho arborescente
helecho común
helecho de agua
helecho de manglar
helecho de playa
helecho florido
helecho macho
helecho marino
helecho palustre
helecho real
helecho trébol de agua
helequeme
helhsmantáj
heliconia
helicônia
hello
heltrot
hembra
hemerocale
hemerocalis
hemlock
hemlock water parsnip
hemp
hemp plant
hemp tree
hemp-dogbane
hemp-leaved hibiscus
hemuru
hen's eyes
henbit
henê
henequen
henequén
henequen agave
henequén blanco
henequén de Cuba
henequén de México
henequén de sisal
henequén europeo
henequén jabalí
henequén verde
hénes-quiixlc
henesquiixlo
henna
heno
heno pequeño

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hera-à-terra
heracleum
hera-de-canteiro
hera-terrestre
herb bennet
herb gerard
herb lily
herb of grace
herb patience
herbal aralia
herbe a ulcères
herbes malingres
herb-Sophia
Hercules' club
hericongo
hericungo
hermosa
hermosa de día
heronbill
herva cidreira
herva-das-cobras
herva-das-lombrigas
herva-de-santa-maria
herva-mate
herva-maté
herva-noiva-do-Perú
herva-santa
herva-vomiqueira
hesper palm
hevea rubber
hibin-ha
hibisco
hibisco de laguna
hibisco de pinar
hibisco-colibri
hibisco-da-síria
hibiscus
hibiscus manihot
hibiscus spinach
hibiscus tea flower
hicaco
hicaco de costa
hicha
hichiboa
hichiconi
hichoso
hicja
hicoja negra
hiedra
hiedra terrestre
hiedrita
hielitos
hierba almizclada
hierba amarga
hierba amarilla
hierba anís
hierba áspera
hierba blanca
hierba brava
hierba buena
hierba buena de burro
hierba buena de menta
hierba carmín
hierba ceniza
hierba colorada
hierba de borracho
hierba de buey
hierba de cabro
hierba de café
hierba de clavo
hierba de conejo
hierba de Cristo
hierba de culebra
hierba de dólar
hierba de dolor
hierba de dunas costeras
hierba de gatos
hierba de Guinea
hierba de halcón
hierba de hechiceros
hierba de India
hierba de la culebra
hierba de la doncella
hierba de la hinchazón
hierba de la maestranza
hierba de la maestranza
hierba de la menta
hierba de la paciencia
hierba de la pastora
hierba de la plata
hierba de la princesa
hierba de la reuma
hierba de la trinidad
hierba de la víbora

DRAFT

hierba de la vieja
hierba de las ánimas
hierba de las coyunturas
hierba de las heridas
hierba de las muelas
hierba de las nubes
hierba de limón
hierba de los arrozales
hierba de los canarios
hierba de los canónigos
hierba de los gatos
hierba de los pájaros
hierba de madroño
hierba de manantial
hierba de monte
hierba de negro
hierba de pajarito
hierba de Pedro Antonio
hierba de perro
hierba de pollo
hierba de puerco
hierba de san juan
hierba de san nicolás
hierba de san pedro
hierba de San Pedro
hierba de santa bárbara
hierba de santa maría
hierba de santa rosa
hierba de sapo
hierba de serpiente
hierba de susto
hierba de zorro
hierba del almizcle
hierba del amor
hierba del ángel
hierba del arlomo
hierba del arrozal
hierba del burro
hierba del cáncer
hierba del chancho
hierba del gallo
hierba del golpe
hierba del hígado
hierba del jergón
hierba del moro
hierba del oso
hierba del pajarito
hierba del Paraguay
hierba del perro
hierba del pinolillo
hierba del pollo
hierba del pujo
hierba del río
hierba del tapón
hierba del vaquero
hierba del venado
hierba del viento
hierba del zorrillo
hierba dulce
hierba estañera
hierba fatua
hierba gatera
hierba hedionda
hierba hormiguera
hierba ixbolul
hierba lechosa
hierba lombriguera
hierba luisa
hierba maestra
hierba mate
hierba mezclera
hierba mora
hierba negra
hierba real
hierba sagrada
hierba san cayetano
hierba san nicolás
hierba santa
hierba sapera
hierba velluda
hierbabuena
hierbabuena bastarda
hierbabuena de borrico
hierbabuena de burro
hierbabuena dulce
hierbabuena arodi
hierbabuena lisa
hierbabuena silvestre
hierbamora
hierbanís
hierrillo
hierrillo blanco
hierro
higacho

DRAFT

high mallow
highbush blackberry
highbush blueberry
highbush cranberry
highbush huckleberry
highland papaya
higicho
higo
higo chumbo
higos de tetezo
higuera
higuera breval
higuera chumba
higuera de las Indias
higuera de pala
higuera de tuna
higuera del diablo
higuera del infierno
higuera del monte
higuera dracena
higuera infernal
higuereta
higuerilla
higuerilla negra
higuera
higüera
higuero
higüero
higuerón
higuerón guayabo
higuillo
higuillo de hoja menuda
higuillo de limón
higuito
hija menuda
hikuri paripia
hilil ts'ohool
hiliy ts'ohool
hill cherry
hill gooseberry
hill raspberry
hillside blueberry
hillside hawthorn
hillside lowbush blueberry
hillside ocean-spray
Himalaya berry
Himalaya blackberry
Himalayan blackberry
Himalayan giant blackberry
himoli
Hind's black walnut
Hind's walnut
hiniesta
hinojillo
hinojo
hinojo de anis
hinojo de prado
hinojo del prado
hinojo hediondo
hintitoca
hintitunca
hiperição
hipérico
hipericón
hiquerilla
hiraca
hiri yuwe
hisopillo
hisquilite
hitchu
hivapuru
hiye
hjaun d'oeuf
hoary balm of Gilead
hoary basil
hoary cinquefoil
hoary mountain-mint
hoary pea
hoary pea vine
hoary rosemary-mint
hoaxin
hobblebush
hobero
hobo
hobo blanco
hobo colorado
hobo de racimos
hobo fraile
hoco
hog apple
hog bhajee
hog doctor
hog fennel
hog gum

DRAFT

hog millet
hog peanut
hog plum
hog weed
hogberry
hogbrake
hog-doctor tree
hog-gum tree
hognut
hog-pasture brake
hogsbill
hogweed
ho-ho-haru-ki
hoitzilóxitl
hoja amarga
hoja blanca
hoja ceniza
hoja cuyamel
hoja de agua
hoja de anís
hoja de baño
hoja de bexo
hoja de cherimole
hoja de cuero
hoja de estrella
hoja de guacamayo
hoja de laguna
hoja de liebre
hoja de María
hoja de mate
hoja de mondongo
hoja de panza de vaca
hoja de pavón
hoja de pega
hoja de piedra
hoja de plata
hoja de sal
hoja de santa maría
hoja de serene
hoja de sol
hoja de tigre
hoja de to
hoja de verijado
hoja de xalapa
hoja de zapote blanco
hoja del cáncer
hoja elegante
hoja menuda
hoja nueva
hoja parda
hoja redonda
hoja santa
hojadillo
hojalatillo
hojalatillo blanco
hojalito
hojas de aguacate
hojas de aguacatillo
hojas de carambuco
hojas de tilo
hojilla
hojita de liebre
hokoma
holché
hold-back
hollowheart
holly barberry
holly bush
holly grape
holly mahonia
hollyhock
hollyleaf buckthorn
holly-leaf cherry
holmashté
holy basil
holy fruit
holy thistle
holywood
holywood lignum-vitae
hombre grande
hombrecillo
hombrecillos
hombrón
homero
homoarao
homos
hondapara
hones
honewort
honey herb
honey locust
honey melon sage
honey mesquite
honey palm

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honey sage
honey tree
honeyberry
honeydew melon
honeypod
honey-shucks locust
honeysuckle
honeysuckle azalea
honeywort
Hong Kong lily
Hong Kong wild kumquat
hongo
hóntayek
hooded bindweed
hooded blue violet
hooked spur violet
Hooker's balsam root
Hooker's evening primrose
hook-spur violet
hoop withe
hop
hop clover
hop tree
hopbush
hope bean
Hopi blanket-flower
Hopi tea greenthread
hopniss
hops
hopseed bush
hopwood
hórea
horehound
hormiga caspi
hormigo
hormigón
hormiguera
hormiguero
hormiguillo
horned cucumber
horned oxalis
horned sea blite
horno pichana
horse banana
horse bean
horse cassia
horse gram
horse mint
horse purslane
horse tamarind
horse weed
horse-brier
horsechestnut
horse-chestnut
horsemint
horseradish
horseradish tree
horsetail
horsewood
hortelã
hortelã-comum
hortelã-da-água
hortelã-verde
hortelana
hortelana de perro
hortelana romana
hortolana
hortolana de burro
hortelã-da-ribeira
hortelã-das-cozinhas
hortelã-das-panelas
hortelã-de-água
hortelã-do-brejo
hortelã-do-campo
hortelã-dos-ribeiros
hortelã-mourisca
hortelã-pimenta
hortelã-pimenta-bastarda
hortelã-preta
hortelã-silvestre
hortiga
hortulan plum
hortulana plum
hosocola
hosta
hottentot fig
houmiri
hovenia
hoyamono
hoyito
hozuki
hpíim
hu'ye
huaabe

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huaba
huabu midha
huacal
huacamayo
huacamayo chico
huacamayo piña
huacamote
huacapu
huacapú
huacapurana
huacatai
huacatay
huacava
huachachago
huachacote
huachal
huachi
huachinango
huachuca
huachuca agave
huacrapona
hua-dó
huagra manzana
huagra mora
huagrachanga
huahuachocho
huailulo
huaje
huaje colorado
huaje rojo
huajes
huajillo
hualawsi
hualhua
hualpuchun
hualtata
huálul
hualule
hualumbo
huambula
huamis
huamuche
huamúchil
huanábana
huanábano
huancara sacha
huancava
huanchal
huancu
huangana caspi
huangurahui
huanima
huankar
huano
huano k'uum
huanqui
huansoco
huanturmo
huánuco
Huanuco coca
huapa
huapa doncel
huapaque
huapo shimbillo
huaqueneeo
huarahuao
huarango
huasaí
huasca
huasca barbasco
huasca mullaca
huases
huashi
huasi caspi
huasicuco
huasmole
hua-so-e-ne
huata
huatacay
huato
huatsin
huaunzontle
huauquilitl
huaute
huauthli
huautle
huautli
huautzontli
huauzontle
huaxe
huaxi
huaxin
huaxmënë
huaxmole

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huaxocote
huaxocotl
huaxquelite
huaya
huayahuazhi paparahua
huayava
huayco
huayo
huayra papa
huaysapilla
huayul
huaz
huazontle
hubas
hubbard squash
hubo
huckleberry
Hudson's Bay tea
huecamo
huecome nisperillo
huee'e
huehuexot
hueipatl
hueizacat
hueje blanco
huekahuemo
huelatave
huele de noche
huella chica
huén
huepamongamo
huepenmonka
huesillo
huesito
hueso blanco
hueso de pescado
huevito
huevito de gallo
huevitos de perdiz
huevo abajo
huevo de aura
huevo de burro
huevo de gallo
huevo de gato
huevo de perro
huevo de piche
huevo de potro
huevo de sapo
huevo de tepemechin de bajio
huevo de tortuga
huevo de venado
huevo de zopilote
huevo vegetal
huevos de burro
huevos de coyote
huevos de gallo
huevos de gato
huevos de tigre
huevos de venado
huexote
huicama
huicame
huichamper
huicón
huicosa
hüicoy
huicoyol
huicume
huicundo
huidbori
huigán
huilca
huilimul
huillimunga
huilote
huilotl
huimba
huina
huiñan
huinar
huinarillo
huinchini
huinga
huingo
huipilla
huipuy
huira caspi
huira palta
huiririma
huiririrma
huirirma
huisache
huisache dulce
huisamper

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huiscarol
huiscorol
huiscoyol
huiscruceta
huisisai
huisquil
huisquila
huisquilete
huisquilite
huistempisque
huistololo
huitatobe
hüitete
huitillo
huitillo chico
huitina
huitite
huitlacoche
huito
huitoto
huitzcuahuitl
huitzmamaxali
huitztololo
huizaa
huizache
huizcolote
huizcruceta
huizilacate
huizilacate poste
huje
huji
huk’up
hu-kuchu
hule
hulled
hulless oat
Hulten’s licorice-root
humarí
humbera
Humboldt County wyethia
Humboldt coyotillo
Humboldt mule-ears
humira
hummingbird bush
hummingbird mint
hummingbird tree
humo
Hungarian turnip
Hungarian wax pepper
hungaro
Hungary millet
hunter’s nut
hupa
hupala
huracán
huragüe
hurpi chunda
hurricane plant
hurricane weed
husk tomato
hutacurán
hutucu
huyimonca
hyacinth bean
hyacinth pea
hybrid chokeberry
hybrid dead-nettle
hybrid dovyalis
hyssop
hyssop hedge-nettle
hyssopleaf hedge-nettle
hyssop-leaved hedge-nettle
iai-do-no
ɨáigɨna mɨzégɨna
iasú
iataí
iatitara
ib
iba
ibacó
ibacopari
ibacopary
ibacury
ibadiu
ibaguazú
ibaíba
ibaituga
ibajaí
iba-jayi
ibá-je-é
iba-poroiti
ibaraem
ibarubá
ibaviyú

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ibe
ibia
ibias
ibipitanga
ibiraí
ibiranhira
ibiraba
ibis
ibixuna
ibo
ibocoixa
ibope hú
ibope pará
ica
icacillo
icaco
icaco dulce
icaco negro
icaco rosado
icacoré-caatinga
icaque
icaquero
icaraota
ice plant
iceberg lettuce
ice-cream vean
icimte
icina de agua
ico
icoja
ichilia copal
icho
ichuá
ichukuta
iczot
iczot xochit
iczote
iczotl
Idaho bittercress
idu
igarwala
igbo
igname
igname-de-são-tomé
igo
igua
igua sapi
igua-jay
igualama
iguana hackberry
iguana-berry
iguira cumandá
iguopere
iik k'aax
iishping
ikámanchi
ikiam tsampu
ikianchim maya
il brilloso semilla verde
ilama
Illinois bundleflower
Illinois desmanthus
ill-scented Indian breadroot
ill-scented sumac
imbaré
imbaúba
imbaúba-benguê
imbaúba-branca
imbaúba-da-mata
imbaúba-de-cheiro
imbaúba-de-cheiro-uvilha
imbaúba-do-vinho
imbaúba-gigante
imbaúba-mansa
imbaúba-puruma
imbaúbarana
imbaúbarana-vermelha
imbaúba-roxa
imbaúba-torém
imbaúba-vermelha
imbe
imbé
imbé-da-praia
imbé-de-comer
imbé-de-são-pedro
imbé-furado
imbé-manso
imbirataia
imbiriba
imbiruçu
imbiry
imbrig
imbe
imbu

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imbú
imburana
imburana-brava
imburana-de-abelha
imburana-de-cambão
imburana-de-cheiro
imburana-de-espinho
imburana-vermelha
imburi
imbuzeiro
imchich masha
imiá
imiáink
imocona
impanti
impati
impí-yek
in
ina ulu
ina ulu dummat
inak
inaja
inajá
inajá palm
inajaí
inajá-y
inajazeiro
inajoantivo
inambu
inambumira
iñame
inaré
inayo
inayí
inayuca
inayuga
inbaúba
Inca muña
Inca oregano
Inca peanut
Inca rice
Inca wheat
inch plant
incham
inche
inchi
inchic
inchik
inchplant
incienso
incira
inda-a
indaiá
indaiá-açu
indaiaçu
indaiá-do-campo
indaiá-rasteiro
indano
indano colorado
indaya
India moth bean
Indian almond
Indian bael
Indian balsam
Indian banana
Indian beadroot
Indian bean
Indian breadroot
Indian butter bean
Indian cabbage
Indian caraway
Indian celery
Indian cherry
Indian cherry tree
Indian chocolate
Indian corn
Indian cucumber
Indian cucumber-root
Indian date
Indian dillenia
Indian dwarf wheat
Indian elm
Indian fern
Indian fig
Indian fig opuntia
Indian hemp
Indian jujube
Indian kale
Indian laurel
Indian lettuce
Indian licorice
Indian lotus
Indian medlar
Indian millet

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Indian mock-strawberry
Indian mountain rice
Indian mulberry
Indian mustard
Indian oak
Indian oat
Indian paint
Indian paintbrush
Indian papoos
Indian pea
Indian pennywort
Indian persimmon
Indian plum
Indian poke
Indian potato
Indian prune
Indian rhubarb
Indian rice grass
Indian root
Indian rush pea
Indian shot
Indian snakeweed
Indian snakewood
Indian sorrel
Indian spinach
Indian strawberry
Indian tea
Indian thistle
Indian tuliptree
Indian turnip
Indian walnut
Indian wheat
Indian wormwood
Indian yam
Indian's comb
Indian-cress
indiano
Indian-paint
Indian-physic
índigo
indigo bush
índigo-bastardo
indigoberry
indio desnudo
iñéjhe
inga
ingá
ingá banana
ingá dulce
inga espada
inga guazu
ingá peua
inga sipó
ingá-açu
ingá-azeda
ingá-banana
ingá-branco
ingá-caixão
ingá-canela
ingá-chata
ingá-chichi
ingá-chichica
ingá-chinela
ingá-chinelo
ingá-cipó
ingá-costela
ingá-costela-de-vaca
ingá-curumim
ingá-cururu
ingá-da-praia
ingá-de-baixo
ingá-de-fogo
ingá-de-leite
ingá-de-macaco
ingá-de-mata
ingá-de-metro
ingá-de-quatro-quina
ingá-do-rio-uruguai
ingá-facão
ingá-feijão
ingá-ferradura
ingá-ferro
ingá-grossa
ingá-lagarta
ingaí
ingaí
ingaí-ferro
ingá-leite
ingá-mari
ingá-mirim
ingapé
ingá-peba
ingá-peludo
ingá-pequeno

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ingá-rabo-de-macaco
ingá-rana
ingá-rana
ingá-titica
ingá-torcido
ingá-torto
ingá-turi
ingá-verdadeiro
ingá-verde
ingá-vermelha
ingaxixi
ingaxixica
ingá-xixica
ingerto
inginotto
ingireira
ingo
ingua
ingurabe
inhambane coffee
inhame
inhame-água
inhame-branco
inhame-bravo
inhame-caraquento
inhame-casco
inhame-chinês
inhame-d'água
inhame-da-China
inhame-da-costa
inhame-da-índia
inhame-de-angola
inhame-de-guine
inhame-de-são-tomé
inhame-gigante
inhame-liso
inhame-nambu
inhame-roxo
inhame-são-tomé
inhame-taiá
inharé
inharé-da-folha-miúda
inharé-da-folha-peluda
inharé-folha-peluda
inharé-mole
inharé-paina
inharezinho
iniá
iniak
iniaku
inija
injerto
injerto de montaña
injerto verde
injito colorado
injuá
Inca berry
Inka berry
inkberry
inland boxelder
inland ceanothus
inland gooseberry
inland juneberry
inland leather-fern
inland serviceberry
inmortal
iñori
insham
insira
insira amarilla
insulina-vegetal
interior rose
intitonca
inuua
inviratai
Iowa crab
ipadu
ipazote
ip-cho
ipê
ipé tabebuia
ipê-aipé
ipê-amarelo
ipê-amarelo-cascudo
ipê-boia
ipecacuana
ipecacuana de monte
ipecacuanha-brava
ipecacunha-falsa
ipê-do-morro
ipê-preto
ipê-rosa
ipê-roxo-de-bola
ipilipil

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ipil-ipil
ipiya
ipoméia
ipomoea
iporuro de altura
iquij
iquimite
iquitoca
iraca
irana
irayol
irucurana
iricuri
iril
iriri
Irish broom
Irish lace marigold
Irish potato
Irish shamrock
Irish strawberry tree
iron cross oxalis
iron cross plant
ironweed
ironwood
Iroquois breadroot
iroro
irupe
irupé
irwa
is
is duy
isabelita
isán
isano
isaño
iscoque
ishanga
ishanga macho
ishi
ishimu
ishingu
ishipishpac
ishlacashtajad
ishlacashtajat
ishlacastápu tamacni
ishlicatapachat
ishpingo
ishpink
ishté
isi
isicaguo
isiga
isigo
isigo blanco
isigo colorado
isigo crespo
isiguillo
isipore
island cabbage
island Torrey pine
islay
isleño
ismu wauachi
isotohubo
isotoubo
isotouvo
isper
isperhuala
ispingo
ispundio
ištá'k
istalsuchitl
istamasúchil
isté
istle
istle fiber agave
istöc
istöctzapotl
istu
isuate
išúk
iswalla hupa
ita palm
ita tindo
ita tindoo
itaba
itabo
itacopa
ita-cuaan
itahuba
itajuba
Italian bristlegrass
Italian foxtail
Italian kale

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Italian licorice
Italian millet
Italian pepper
Italian stone pine
itamo real
itamorreal
itana
itapeuá
itarararanga
itauba amarilla
itaubarana
itauva negra
itavo
ita-xini-xitojo
itayata
ita-yucu-cuañe
ite
ite palm
iteu'sha
ith
ithim palats
itil cedro
itsama
itsucua tsipata
ituá
ituá-açu
ituaí
ituá-preto
itukumizahua
itzil
itzimte
itzintal
itzmiquilitl
itztacuizli
itzucuatziqui
iúca
iumanasa
iva
ivaí
ivaporoití
ivapovo
ivia
ivirá
ivory nut palm
ivory nuts
ivory palm
ivuranhê
ivy gourd
iwá he'e
iwajyu
iwapepirang'yw
iwianchmir
iwiapik
iwšúk
ix bek'em
ix quib
ixbulut
ixcanal
ixcate rojo
ixcaua
ixcumite
ix-e'suul
ixhuaquelt
ixhuhutl
ixi
ixijátak
ixijum
ixla'hastapún skíti'
ixnotl
ixotl
ixpepe
ixpolón
ixpulul
ixquihit
ixquihit cimarrón
ixquihit de monte
ixtan
ixtapacal
ixtlaxóchitl
ixtle
ixtolololototolin
ix-tz'us
iya
iz
izapot
izhuate
izitzuch
izlama
izote
izote kukil
iztactzapotl
iztaczápotl
iztaquilitl
ja'as ak'

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ja'as tóoch
jabillo
jaboncillal
jaboncillo
jaboncillo airambo
jabonera
jabonero
jabosé
jaboti
jaboticaba
jaboticaba-de-cabinho
jaboticaba-de-campinas
jaboticaba-de-cipó
jaboticaba-de-são-paulo
jaboticaba-do-campo
jaboticaba-do-pará
jaboticaba-grande
jaboticaba-macia
jaboticaba-miúda
jaboticaba-olho-de-boi
jaboticaba-sabará
jaboti-catuba
jaboticatuba-grande
jabotocoba amarilla
jabuti
jabuticaba
jabuticaba-açu
jabuticaba-de-cipó
jabuticaba-de-cipó-de-folha-peludinha
jabuticaba-do-mato
jabuticaba-miúda
jabuticaba-murta
jabuticaba-paulista
jabuticatuba
jabutitana
jabutocabeira-de-cipó
jac
jaca
jaca-brava
jaca-brava-pequena
jaca-da-baía
jaca-de-pobre
jaca-do-campo
jaca-do-pará
jacaicá
jacama
jacamatraca
jaca-mel
jacana
jácana
jacapacanim
jacapé
jacarandá
jacaratia
jacaratiá
jacará-uva
jacareíba
jacareúba
jacareúva
jacatirão-folha-branca
jacatirão-holoserícea
jacatsnat
jacatupé
jaci
jacinto
jacinto acuático
jacinto de agua
jacitara
jacitara-gigante
jack bean
jackfruit
Jack-in-the-pulpit
Jackson's brier
Jackson's vine
Jacob's coat
Jacob's ladder
Jacob's staff
jacocalalu
jacón
jacquitaque
jacuíba
jacutupé
jade
jafegi
jafena
jaggary palm
jagua
jagua dulce
jagua macho
jaguá palm
jaguara-muru
jaguarandi
jaguay

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jagüey blanco
jagüey hembra
jaguilla
jaguillo
jaguito
jagüito
jahuacté
jahuique
jaiquí
jaite
jak
jakfruit
jokoony pabox
jaku huayaka
jala p'trás
jala por atrás
jalão
jalapa
jalapa falsa
jalapa-falsa
jalapago
jalapeño
jalapón
jalbay
jaltomata
jaltomate
jaltomatl
jam fruit
jamacaru
jamacuquiaca
jamaica
Jamaica apple
Jamaica bark
Jamaica cherry
Jamaica cobseed
Jamaica nightshade
Jamaica plum
Jamaica samphire
Jamaica sasparilla
Jamaica swamp sawgrass
Jamaica tea
Jamaican bilberry
Jamaican blueberry
Jamaican honeysuckle
Jamaican horse bean
Jamaican kino
Jamaican mint bush
Jamaican nettle tree
Jamaican oregano
Jamaican pepper
Jamaican porterweed
Jamaican sarsaparilla
Jamaican snakeweed
Jamaican sorrel
Jamaican tea flower
Jamaican walnut
Jamaica-vervain
jamargo
jamberry
jambo
jambó
jambo piña
jambo-amarelho
jambo-boliviano
jambo-branco
jambo-chá
jambo-cheirosa
jambo-comum
jambo-da-índia
jambo-encarnado
jamboeiro de Malaca
jamboisier rouge
jambol
jambolan
jambolan plum
jambolana
jambolão
jamboleiro
jambolim
jambolón
jambolona
jambo-moreno
jambo-rosa
jambosa
jambo-verdadeiro
jambo-vermelho
jambre
jambu
jambú
jambu-açu
jambu-assu
jambu-do-rio
jambu-no-rio
jambu-rana

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jambul
jambul seed
jambulão
jamelão
jamelão-do-campo
jamica
jamoen
jamoon
jampar
jamrosade
janaricos
jangada
janitá
japalte
Japan clover
Japanese anise
Japanese arrowroot
Japanese bitter orange
Japanese bunching onion
Japanese burdock root
Japanese cherry
Japanese ginger
Japanese hawkweed
Japanese horseradish
Japanese knotweed
Japanese kudzu
Japanese lantern
Japanese lespedeza
Japanese medlar
Japanese millet
Japanese persimmon
Japanese pie pumpkin
Japanese plum
Japanese poinsettia
Japanese pumpkin
Japanese quince
Japanese radish
Japanese raisin tree
Japanese raspberry
Japanese rose
Japanese sago-palm
Japanese scallion
Japanese timber bamboo
Japanese wineberry
Japanese yam
Japanese yew
Japanese-green
japecanga
japoneira
Japonese tea
japonica
japoumi
japu'i'ywa
japunaki
japunaki colorado
japura
japurá
jaquero
jara
jará
jarabe huayo
jaracatia
jaracatiá
jaracatiara
jarai
jaraí
jaraí-da-terra-firme
jaraí-do-igapó
jaramago
jaramago amarillo
jaramantaia
jaramargo
jaranganha
jaranios
jarao
jararaca
jararaca merim
jararaca-mirim
jararaca-tajá
jareua
jarevá
jarilla
jarilla de día
jarina
jarina
jarivá
jarobá
jarra
jarra matraca
jarramatraca
jarrito
jarro
jasam
jasmim-de-monte

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jasmim-do-cabo
jasmim-manga
jasmine
jassaí
jassitara
jataí
jataíba
jataipeba
jatata
jatata grande
jatatilla
jatauba
jatayvá
jatiá
jatica
jato
jatobá
jatobá-capão
jatobá-curuba
jatobá-de-casca-fina
jatobá-do-campo
jatobá-do-cerrado
jattá
jatuauba
jauari palm
jaujá
jaundice root
jaune d'oeuf a grandes feuilles
jaune d'oeut
Java almond
Java apple
Java jute
Java olive
Java plum
Java-grass
javín
Jawacté
jaway che'
jawi
jaya
jazmín
jazmín camba
jazmín de Arabia
jazmín de cabo
jazmín de México
jazmín de rosa
jazmín de uvas
jazmín del monte
jazmín francés
je'pal
jebe
jebe blanco
jebe débil fino
jebe fino
jebió
jebo
jecnaj cuñachi
jeco
jediondilla
jedrea
Jeffrey pine
Jejerucu
jejiri
jelecho macho
jelelte
jelly palm
jelly-mellon
jemeco
jenequén
jengibre
jengibre cascarón
jengibre mioga
jengibrillo
jenipá
jenipaba
jenipaparana
jenipapinho
jenipapo
jenipapo-branco
jenipapo-das-Guianas
jenipapo-de-cachorro
jenipapo-manso
jeniparana
jenjibre
jenjibre de jardín
jeno
jenon
jepalcalante
jequeri
jequerite
jequerity seeds
jequirioba
jequirity bean

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jequitá
jequitibá
jequitibá-amarella
jequitibá-rosa
jequitibtá
jergón quiro
jergón sacha
jeribá
jérico
jerimu
jerimum
jerivá
jerju
Jersey tea
Jerusalem artichoke
Jerusalem corn
Jerusalem oak
Jerusalem oak goosefoot
Jerusalem parsley
Jerusalem pea
Jerusalem rye
Jerusalem tea
Jerusalem thorn
jerxelim
jessenia palm
Jesuit nut
Jesuit tea
Jesuit's balsam
Jesus plant
jetaí
jeta-y
jetcho deni
jetica
Jew plum
Jew's apple
Jew's mallow
Jew's plum
jewels-of-Opar
jewelweed
jía amarilla
jía manzanilla
jibá
jicaco
jicama
jícama
jícama de agua
jícama de leche
jícama del monte
jícama dulce
jicamite
jicana
jícana
jiçara
jícara
jicarillo
jicarita
jicarito
jícaro
jicuite
jigacho
jigacho de monte
jigua
jihui coshi
jijirre
jíkima
jilo
jiló
jilote
jiltomate
jimbay
jimbling
jimena
jimena tfué
jimñi' uva
jimolí
jina
jinan
jínan
jinat
jinicuil
jinjilo
jiñocuabe
jiñocuabo
jiñocuavo
jiñote
jiote
jiote colorado
jiotilla
jipi
jipijapa
jipi-japa
jipijapá
jipijapa palm
jipiti

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jippi jappa
jippy jappa
jíquera
jiqui
jiquima
jíquima
jíquima dulce
jíquimilla
jiquiri
jiquirioba
jira
jiraca
jiracaca
jiscas
jitaí
jitaí-amarelo
jitaí-preto
jitka
jitó
jitomate
jitzicui
joá
joá-de-capote
joão-gomes
joão-mole
joá-poca
joari
joazeiro
joazeiro-olho-de-boi
Job's tears
jobillo
jobo
jobo amarillo
jobo corona
jobo corronchoso
jobo de indio
jobo de la India
jobo de las indias
jobo francés
jobo liso
jobo negro
jobo rojo
joçara
jocomico
joconostle
joconoxtle
jocote
jocote de fraile
jocote de mico
jocote marañón
jocote pitarrillo
jocotillo extranjero
jocoyol
jocoyoli
jocuma
jocuma amarilla
jocuma prieta
joday llochic
John's salad
johnny green
johnny-jump-up
jointed charlock
jointed flat sedge
jointed wild radish
jointed radish
joint-fir
jointpine
jojoba
joko
jol che'
jolmashté
jololito
jolomocox
joma
jó-mirim
jonate
jondri
jonote
jonquil
jooyok'
jopa
jopo
jorco
jorgelim
jorkatiki
josacola
josebé
Joseph's coat
josh
Joshua tree
Joso
jotónari
joyahiye
joyapa

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joyapas
jtabmakum
ju
jua
juá
juá-da-roça
juá-da-roza
juá-das-queimadas
juá-de-capote
juá-espinho
juá-fruta
juajua
jua-jua
juá-manso
juan colorado
juan de acaste
juan de la cruz
juan diego
juan primero
juanacha
juanache
juani
juansoco
juansoco con espinas
juansoco de anta
juapiscuna
juapoca
juá-poca
juá-roca
juazeiro
jubaea palm
jubia
jubilla
juçara
júcaro
jucay
juciri
jucite
jucum
jucumico
judía
judía asparaga
judía batata
judía común
judía de arroz
judía de caballo
judía de careta
judía de egipto
judía de España
judía de la peladilla
judía de lima
judía de mungo
judía encarnada
judía escarlata
judía pinta
judión
juhuique
juilocuahuitl
jujito
jujo
jujuba
jujube
jujube indio
jujure
julia de monte
julok xa'an
jumbeba
jumbie balsam
jumbie beads
jumbie bean
jumbie tree
jumbool
jumby bean
jumping cactus
jumping cholla
jump-up
jumpy bean
junça
juncia
juncia angosta
juncia avellanada
juncia real
juncinha-mansa
junco
junco bastardo marino
junco de agua
junco de enea
junco de estera
junco de laguna
junco de pasión
junco de río
junco grande
junco hueco
junco lacustre

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junco marino
junco mayor
junco tapatío
junco-da-praia
June plum
juneberry
junegrass
jungle plum
jungle rice
juniapa
juniper
juniper mistletoe
junípero
junípero rastrero
junita'ywa
junquillo
junquinho
jupala
juparedycasmu
jupati
jupaty
jupela
jupha
jupihu
juplón
jupuaroke
juqueri
juripeba
juriti-ubim
jurubeba
jurubeba-branca
jurubeba-do-capim
jurubeba-lobeira
jurubebão
jurubeba-roxa
jurubeba-verdadeira
jurubebinha
jurubebita
jurumum
jurupeba
jurupi
jussara
justicia
juta
jutahy
jutaí
jutaí-açu
jutaicica
jutaicica
jutaicita
jutaí-curuba
jutaí-da-folha-grande
jutaí-grande
jutaí-mirim
jutaí-pororoca
jute
jutucu
juturuba
jutus
júúikuruy
juuna
ju'upa
juvena
juvia
juya cuu
juyra
juyuk
jwaalók
jwáalok
jwate'en
jwi'na
k án oox
k' aank' ilis che
k' uuy che'
k'aax
k'alul' te'
k'an eek
k'an xikin aak'
k'ani-chi'
k'ank'ilis-ché
k'an-k'opte
k'anlol
k'ante
k'antemo
k'han-leech
k'ii-k-xtes
k'iil ix
k'iix tees
k'ita aselgas
k'olok'
k'on k'ach
k'onguarani
k'oolok
k'oopté

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k’opte’
k’uiron
k’uk’ch’el
k’um
k’uum
k’uum aak’
k’uum tulub
k’uuwaap
k’uy che’
k’u-zub
ka
ka’ pa
ka’a-puerava
ka’i-na’a
kaa pily
kaá-ehé
káapoch
kaashi baratji
kabal-chum
kabal-pishoy
kabal-pixoy
kabami
ka-bo-yek
kabur
kaburgia
kachimán
kachip-ujuu
kachun
kadawe
kaéch
kaép
kafe
kaffir corn
kaffir orange
kaffir plum
kafir corn
ká-ha-pa
ka-he-pa
kai
kaibarikayek
kaimi
kaimi-clover
kaimit
kairiaballi
kajuták
kakaiwee
kakalatum
kakaltum
kakarua
kakawanance
kakee
kakeralli
kaki
kaki del Japón
kaki plum
kakiska
kakixo
kakka-yek
kakwara
ka-láah
kalabash
kalamasa
kalaxni
kalbas
kale
kalhpu’xa’m
ka-lechuka-tapé
kalenda
kallfüko
kalukut
kamachil wood
kamadak
kamahora
kamají
kamaku
kamancá
kamancha
kamansi
kamawarri
kãmãyã
kambaru
kambi
kamchatka lily
kamokamo
kampanak
kampának
kamuadak-peirikuirai
kamururu
kamush
kan tsol
kana-dá
kañagua
kañahua
kanal-xaan

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kañawa
kancicil
kandei'y tuwyr
kandis
kandjí
kandyí
kangkong
kangkung
kangra buckwheat
kan-hé-tó
kani-kani
kaniwa
kañiwa
kanixte
kanjí
kankaputuwan
kanklisché
kanló
kansá
Kansas gayfeather
kan-te
kantine-é
kantsá
kantsilil
kantsudi
kao
kao-aj
kapii uná
kapitenn
kapoc
kapok
kapok tree
karabo
karaguatá
karaguatá nana
karaguatá ruhá
karamirihu'y
karãmirinda'y
karanda
karapana
karata
karatu'a'a
karayek
karé
ka-re-ché
karhashi
kari bush
kari-kari
karpoolay
karqueja
karwari
kasari
kaska
kasnir bhai
kasnir pbai
katahar
katajai
katéch
katié
katio
katip ujuk
katsasni
kaúrabali
kauwaya
kawarí
kawarunchi
kawawat
kaxlan makum
kaxorosi
kayush
keck
kedeba
kei
kei-apple
kekenchay
kekyura
kelem
kelem ts'aah
kelembé
kellupancarita
kellu-uchu
këmëhkë tuku'ya këmën
kenaf
kenaf hibiscus
kenari
kenip
Kentucky coffee-tree
Kentucky mahogany
ké-pá
kerosén
kerosene tree
kerosín
kerúnch
ketambila

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ketembilla
Kew weed
key byrsonima
key lime
kgalhpuxan
khakibush
khakiweed
khanachu
khara-khara
khayara
kher
khesari
khiñe
khisa
khoa
khus-khus
ki
kí ti ximpé
kiangsi scallion
kiangsi shallot
kiawe
kibche’
kidney bean
kidneyleaf mud-plantain
kidneywood
kihúbare
kiikche’
kijútumuk
kikilchay
kɨkɨy
kiku
killi
kimandá
kimbombó
kimsacuchu
kimúntsu
kiña
kiña ipen
kiña yó
kina-kina
kinep
king nut
king orange
king’s crown
king’s head
kingcup
kingcup cactus
kiñi
kininu
kinkan
kinke
kinnikinnick
kinnikinnik
kinoa
kinsacucho
kinsawakak
kinua
kinza cuchu
kion
kión
kiripirihu
kirschmyrte
kirumwila
kisauri
kishtan
kiskaloro
kiss-me-quick
kitachiyú
kitambilla
kitam-ki
kitchen sage
kitembilla
Kittatinny blackberry
kittie mcwanie
kitwe
kiudibushi
kiui
kiuna
kiwano
kiwi
kiwí
kiwí común
kiwí de piel lisa
kiwi vine
kiwicha
kiwifruit
kiwiño
kixeshi
kix-xtez
kjola
Klamath plum
Klamath weed
kle
kleinbladige rode kwepi

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knacás
knackaway
knock away
knockaway
knol-khol
knotgrass
knotweed
ko
ko hemp
koarí
kobé
kobuyá
koeleria
koeli
koelon
koemboe
koesiri
kohlrabi
ko-kee-ot-chu
kokeri palm
kokerit palm
kokerite
kokerite palm
kokeritiballi
kokeritje balli
koku
kola
kola nut
kolo
kolok
kolokmaax
kolomaax
kolomikta
komaramara
komora
kondémbasi
kongaran
kongarani
konguera
konguera blanca
konguera prieta
konguerai
konigspalme
konoko
kontoksa
kontuksa
kontumela
kontumila
koo boo
koop-té
kooteritiballi
kopté
kópte
korakrie
korari
Korean perilla
kordofan pea
korí sivre
korila
korɨna
Koster's-curse
kota kota
koteko
kow choi
kowa
kowusamo
koxol wits
koyokté
koyó
kreme
Krishna's cup
kròk
kromoko
ku'xub
kuaíkam
kuaikám~kuaiwakám
kuaíwakam-kusíkam
kualu
kuama
kuan rud yixhé
kuap
kuáp
kuat
kudibushi
kudzu
kudzú
kudzu vine
kuík
kuini
kukú
kukui
kukui nut
kukui nut tree
kukún

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kukut
kukut makal
kulanto jomol
külen
kulentu wamal
kulimiro
kultok’
kum
kum de amor
kumaí
kumakaballi
kumandá as
kumandá ibiraí
kumandá tupí
kumandá usú
kumara
kumari
kumbu
kumikumi
kummel
kumpia
kumquat
kumu
kuñapé
kunápik
kunápip
kunché
kunguel seed
kunkuim nujint
kunkuim nujiut
kunkúkmajo
kunoko
kunquat
kuntui
kunuana
kupajaran
kupapa irandi-y
kurahara
kurahura
kuramamüll
kurántru
kurdee
kure
kurija uru
kurile tea
kuru
kuruba
kurwini
kushi bakau
kushiikam
kushikami
kushíkiam
kusí júkame
kusí urákame
kuskin
kut-ché
kutu kutu
kuturu
kuwait
kuwi xa’nat
kuwini
kuyché
kuy-ché
kwaheri
kwai muk
kwai muk breadfruit
kwarkwatta
kwata bobi
kwepilan
l’envers
láatiro
labaça
labaça-crespa
labaçal
labaça-obtusa
labe-labe
lablab
lablab bean
Labrador rose
Labrador tea
labrusca
lacachu
lacahuite
lacahuiti
lacap-uxcue
lacatán
lacayote
lacrão
lacre
lacre montañero
lacre-branco
ladino clover
lady legs
lady’s bedstraw

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lady's leek
lady's leg
lady's purse
lady's smock
lady's thumb
lady's-fingers
lady-of-the-night
ladysthumb
ladysthumb smartweed
laga-gue-chi
lagaña de perro
lagartillo
lagarto
lagarto caspi-blanco
lagarto micunan
lagarto moena
lagarto moona
lagarto piña
lagarto-crespi
Lagos yam
lágrima de la virgen
lágrima de san pedro
lágrima-de-moça
lágrima-de-nossa-senhora
lágrimas de davíd
lágrimas de guadalupe
lágrimas de job
lágrimas de la virgen
lágrimas de maría
lágrimas de san juan
lágrimas de san pedro
lágrimas-de-davíd
lágrimas-de-deus
lágrimas-de-job
lágrimas-de-nossa-senhora
lagrimilla
laguarí
lagunera
láirem
lairén
láiren
laišé'tene
lai-tus
lakak
lakawiti
lake club-rush
lakoocha
laktnga
laktsu-shcutni
lala-nempá
lalax
lalustú
lama
lamb mint
lamb's cress
lamb's ear
lamb's lettuce
lamb's quarters
lamb's tails
lamb's tongue
lambari
lambarizinho
lamboy
lambrisco
lambsleaf sage
lambsquarters
lamoentsji die Surinaam
lamoentsji sjimarón
lampa
lampana
lampaz
lampazo
lampote
lamuña
lana
lanaé
lanceleaf greenbrier
lanceleaf liveforever
lanceleaf sage
lanceleaf salvia
lance-leaf springbeauty
lancepod
lancetilla
lancewood
lan-cua-yu-ca-cat-no
land cress
landes-de-faia
landi
landim
lanero
lan-fe-la
lang
langsat
Langsdorf's lousewort

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lano
lansio
lanson
lansón
lantana
lantem
lantén
lanterna-chinesa
lanterna-japonesa
lanterninha-chinesa
lanterninha-japonesa
lantim
lantochil
lan-uo-shé
lanza caspi
lanza colorada
lanzón
lanzones
lapacho
la-pil
laranghina-do-campo
laranja
laranja-amarga
laranja-azeda
laranja-Bahia
laranja-baianinha
laranja-banana
laranja-bigarade
laranja-branca
laranja-caipira
laranja-catarina
laranja-comum
laranja-cravo
laranja-da-China
laranja-da-terra
laranja-de-sevilha
laranja-doce
laranja-jabuticaba
laranja-kunquat
laranja-sem-caroços
laranja-sina
laranja-tacuari
laranja-umbigo
laranjinha
laranjeira-brava
laranjeira-da-mata
laranjeira-de-vaqueiro
laranjeira-do-cerrado
laranjilha
laranjinha-de-vaqueiro
laranjinha-do-mato
laranjinha-de-pacu
laranjinha-japonesa
laredo mahonia
large bract Indian breadroot
large cane
large cocklebur
large cranberry
large false Solomon's-seal
large flowered torch thistle
large flowered trillium
large fruited buscuitroot
large hop-clover
large Indian breadroot
large trefoil
large water-lily
large-blooming cereus
large-flower skeletonplant
large-flower triteleia
large-flower wake-robin
large-flowered tomatillo
large-flowered water-plantain
large-flowering cactus
largeleaf lantana
largeleaf pennywort
larger bindweed
large-seed goosefoot
large-toothed aspen
larkspur lettuce
larkspur violet
larmes de Job
laro
lasturrin
lata
lata de playón
lata hembra
lata palm
latanier
latapi
lataqui
late horse-gentian
late low blueberry
late lowbush blueberry
latex plant

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lati-adi-ná
lati-adi-ñá
latón
latsaj
lauraimena
laurel
laurel blanco
laurel de castilla
laurel chico
laurel de España
laurel de la sierra
laurel de los poetas
laurel de monte
laurel de olor
laurel del campo
laurel delgado
laurel macho
laurel magnolia
laurel negro
laurel noble
laurel prieto
laurel silvestre
laurel tulipán
laurelillo
laurelwood
laureo
laurimana
lava ropa
lavaperro
lavaplatos
lavapratos
lava-pratos
lava-zapote
lavender cotton
lavender giant hyssop
lavender spice
layan
layo
layu
lead-grass
leadplant
leadtree
leadwood
leaf beet
leaf cactus
leaf mustard
leaf-flower
leafy cactus
leafy-flowered blackberry
leafy-stemmed dandelion
leandro gomez
least basil
least pepperwort
leather fern
leather-leaf
leathery jungleplum
leche
leche amarilla
leche caspi
leche de plátano
leche huayo
leche maría
lechecillo
lecherillo de montaña
lecheguilla
lechemiel
lecherilla
lecherillo
lechero
lechero negro
lechia
lechimba tape
lechistrema
lechocino
lechosa
lechosa de monte
lechosilla
lechoso
lechuca
lechuga
lechuga de agua
lechuga de campo
lechuga del minero
lechuga escarole
lechuga espinosa
lechuga montés
lechuga montés
lechuga silvestre
lechugilla
lechugo
lechugueta
lechuguilla
lechuguilla pinchosa
ledge stonecrop

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leek
leichtlin's camass
leiteira
leitero-folha-miuda
leituga
leleques
lemita
lemon
lemon balm
lemon basil
lemon beebalm
lemon cactus
lemon daylily
lemon drop pepper
lemon hyssop
lemon lily
lemon marigold
lemon mint
lemon sumac
lemon verbena
lemon vine
lemonade berry
lemonade sumac
lemonade tree
lemon-drop pepper
lemongrass
lemonquat
leña amarilla
leña blanco
leña piedra
lençol-de-santa-bárbara
lengevaco
lengua de agua
lengua de mujer
lengua de pájaro
lengua de perro
lengua de vaca
lengua de venado
leño amargo
leño colorado
leño de cuasia
lent coconut
lenteja
lenteja de agua
lenteja turca
lentejil
lentejilla
lentejilla de campo
lentejón
lentil
lentilha
lentilha-d'água
lentisco
lentisco del Perú
leopard lily
leopard-wood
lepidio
lepido
leprosy gourd
leptotes
lera-terrestre
leren
lerén
lerenes
lespedeza común
lesser Asiatic yam
lesser bullrush
lesser yam
lettuce
leucaena
leucena
Levant cotton
Levant garlic
levante
levístico
Lewis flax
Lewiston corn salad
Lhpahu
lhx'pu
li'xkit
liamba
liambo
liane carrée
liane chique
liane molle
liane savon
liane serpent
liane trèfle
Liberian coffee
liberica coffee
licania
lichi
lichí
lichia

DRAFT

licorice
licórice
licorice fern
licorice mint
licorice root
licorice tree
licorice verbena
licorice weed
licuri
licurioba
licurioba-das-caatingas
licuri-da-serra
licuri-de-raposa
licuri-rasteiro
licuri-rasteiro-da-mata
licuri-rasteiro-do-campo
licurizinho
licurizinho-da-serra
licurizinho-do-cerrado
licurizinho-rasteiro
licury palm
lietu
life-of-man
light-blue snakeweed
lignum sanctum
lignum vitae
ligtu
likchanya
lilac oxalis
lilas étranger
lileka
lilh'palh'na
liliak
lily
lily of the Incas
lily-of-the-valley vine
lilypad begonia
lily-pad begonia
lily-royal
lilythorn
lima
lima barrel cactus
lima bean
lima boba
lima dulce
Lima sarsaparilla
lima tomate
lima-comum
lima-da-Pérsia
lima-de-bico
limão
limão-amargo
limão-azedo
limão-bravo
limão-bravo-do-brejo
limão-caiena
limão-china
limão-comum
limão-de-caiena
limão-de-molho
limão-francês
limão-galego
limão-mirim
limão-rama
limão-rama-amarelo
limão-rosa
limão-silvestre
limão-taiti
limãozinho
limãozinho-doce
limasa
limberbush
lime
lime prickly-ash
lime tree
limeberry
limeña
limequat
limerock maple
limestone grass
limihisbaika
limis-cui
limnophila
limo-mestre
limón
limón ácido
limón agrio
limón amargo
limón canario
limón capsi
limón chino
limón cidra
limón criollo
limón de cabro

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limón de Jerusalén
limón de mar
limón de viznaga
limón dulce
limón francés
limón mexicano
limón real
limón sutil
limonabali
limonar
limonaria
limonario
limoncillo
limoncillo bastardo
limoncillo de Córdoba
limoncillo de playa
limoncillo de té
limoncito
limonché
limonero
limonero mexicano
limonete
limonia
limorama
limpia dientes
limulana
lin
lin des Alpes
linháloe
linão
linasa
linaza
Lincoln weed
linda mañana
linda tarde
linden
lindenleaf sage
linen flax
lingaro
lingberry
lingonberry
língua-de-cachorro
língua-de-vaca
linhaça
linho
linho-bravo
linho-sisal
lino
lino bienal
lino bravo
lino criollo
lino de espada
lino de las Montañas Rocosas
lino de las praderas
lino de Lewis
lino de Nueva Zelanda
lino pálido
lino silvestre
linseed
lint
liokoho
lipa-cujue-e
lipa-dzi-qui
lipajna shla San José
li-pa-shcua
lipstick tree
liquidámbar
liquito
liquorice
lirio
lírio
lirio amarillo
lirio aquático
lirio araña
lirio azteca
lirio cala
lirio de agua
lirio de la hoja del corazón
lirio de llantén
lirio de llantén fragante
lirio de plátano
lirio del funkia
lirio llantén
lirio de día
lirio de la manaña
lirio de san juan
lirio de tigre
lirio de un día
lirio del campo
lirio dorado
lírio-alaranjado
lírio-alaranjado-da-china
lírio-amarelo
lírio-branco

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lírio-brejo
lírio-de-agosto
lírio-de-dia-alaranjado
lírio-de-são-josé
lírio-de-tigre
lírio-de-un-dia
lírio-do-brejo
lírio-do-nilo
lírio-hosta
lírio-laranja
lisán
lisán panga
lisas
Lisbon yam
lisina
liso
litchi
litchi
litsea
litsokni
little bittercress
little black walnut
little blueberry
little breadroot
little burnet
little hogweed
little Indian breadroot
little merrybells
little monkey dick pepper
little nipple cactus
little old woman cactus
little shellbark hickory
little silverbell
little Utah juniper
little wale
little walnut
little western bittercress
littleflower penstemon
littleleaf
littleleaf false tamarind
littleleaf paloverde
littleleaf pussytoes
littleleaf ratany
littleleaf sumac
littleleaf sumach
littlenut hickory
liutipa
live oak
live-forever
live-forever stonecrop
liverberry
living rock
lixa-do-mato
lizán
lizard's tail pepper
lizlán
llacjón
llacón
llakhi
llakuma
llakwash
llamon
llamón
llampu-cajana
llampu-khana
llanchama de altura
llanchamillo
llantén
llantén acuático
llantén de agua
llantén de páramo
llaqhi
llerén
llerenes
lleuque
llipocha
lloco molle
lloke
llokhe
lloque
llorón
llorones
llovizna
llullu
lluria
llutuyuyu
lluvia de oro
lobeira
loblolly magnolia
lobo sanango
lobodo
lobolobo
lobo-lobo
lobolôbô

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lobrobó
lobster-claw
lockhoste
lockosti
locma
locoto
locuá
locura
locust
locust bean
locust berry
locustberry
loche
lodagem
loganberry
logma
loja
lokhoste
lokonanjo
lokoste
lokoto
lokus
lol-há
lolito
lomboi
lomboy
lomboy blanco
lombrigueira
lomomama
lonchocarpo
long coriander
longan
longán
longana
longbeak rattlebox
long-beaked rattlepod
longipe bush
longkong
longleaf buckwheat
longleaf groundcherry
longleaf hollygrape
longleaf pitch pine
longleaf wild buckwheat
longleaf zygia
long-leaved groundcherry
long-plumed purple avens
longroot smartweed
longstalk springparsley
long-stalked greenbrier
long-stalked stopper
long-stemmed jaboticaba
long-tailed wild ginger
longyen
lon-sha-po
lon-ual
loobabeete
looba-nocuana-huiñaa
loofah
loquat
lorahara
Lord Anson’s pea
loreo
loro micuna
loro shungo
loroco
losna
losna-brava
losna-maior
lotebush
lotilã-do-mato
loto
loto americano
loto azul
lotus
lotus lily
lotus-leaf begonia
lotus-leaved begonia
loufa
Louisiana broomrape
Louisiana lettuce
Louisiana unicorn-plant
Louisiana wild lettuce
Louisiana wormwood
Louisiana yam
loureiro-comum
loureiro-de-apolo
loureiro-de-presunto
loureiro-dos-poetas
loureiro-ordinário
louro
louro-abacate
louro-cravo
louro-cheiroso
louro-de-cozinha

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louro-inamuí
louro-malhado
louro-mole
louro-precioso
louro-puxuri
louro-rosa
louro-sassafrás
lousewort
louvi
love chain
love-in-a-mist
love-in-a-mist passionflower
love-lies-bleeding
lovi-lovi
low garcinia
low ground-cherry
low juneberry
low mallow
low maple
low prairie rose
low serviceberry
low shadbush
low sweet blueberry
low-bush blueberry
lowbush cranberry
low-bush raspberry
lowgrass
lowland purslane
lowland white fir
lóxuk
lu
lu’ um’ che’
lu’um chakte’
lu’umche’
luamas
luano
lubia
lucaica
lucatero
lucativa
lucca gum
lucera
lucern
lucerne
lucero
luci
lúcia-lima
lucky beans
lucky clover
lucma
lucma chuncha
lucmo
lucua
lucuma
lúcuma
lucumilla
lucumo
lúcumo
lúcumo de valparaíso
luch
luchumche
lufa
luffa
lugma
luigán
luki
lukum
lukum-xiu
lulá
lulita
lullo
lulo
lulo común
lulo de la tierra fría
lulo de perro
lulo jibara
lulo silvestre
lum
luma
luma de masatierra
lumbán
lum-che
lumu lisan
lumumama
lun-da-e-quec
lunda-e quec
lungan
lupiera
lupin
lupine
lupino
lupino blanco
lupino-mutável
lupio

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lupios
lupo
lupona
lupona blanca
lupulina
lúpulo
lúpulo bravo
lúpulo-trepador
lupuna
lupuna blanca
lupuna bruja
lupuna colorada
luquillo mountain stopper
luqutu
luruche
lusi
lustrosa-grande
luzumbe
lychee
lychee nut
lyme-grass
lyon-bean
lyreleaf greeneyes
lyreleaf sage
lyre-leaved sage
má’ ma joo
ma’ntaj
maaihiiba
maakmakal
máakulan
maaona
maax-cal
mabal
mabari tarkari
mabee
mabi
mabí
mabie
mabola
mabolo
maboqueiro
maby
maca
maçã
maca chicha
maçã-ácida
macaba
macabo
maçã-branca
macacao
macacarecuia
macacaúba
macaco
macacuí
macachin
macachuni
macadamia
macadâmia
macadamia nut
maca-de-água
maçã-de-elefante
maçã-doce
maçã-dourada
macagua
macagüete
macagüita
macahiba
macahuba
macaíba
macaíba
macaíba-mirim
macaibera
macaibera
macaiuvera
macaja
macajuba
macal
macalte-ic
maca-maca
macamba
macambillo
macambo
macambo sacha
macambo tree
macana grande
macana panga
macanabo
macanilla
macao
macaquinho
maçaranduba
maçaranduba-balata
maçaranduba-bois-vache
maçaranduba-braba

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maçaranduba-casca-lisa
maçaranduba-chicle
maçaranduba-da-caatinga
maçaranduba-da-praia
maçaranduba-da-restinga
maçaranduba-da-terra-firme
maçaranduba-de-folha-miúda
maçaranduba-de-fruta-vermelha
maçaranduba-de-várzea
maçaranduba-do-igapó
maçaranduba-folha-verde
maçaranduba-irana
maçaranduba-mansa
maçaranduba-pendaria
maçaranduba-preta
maçarandubarana
maçarandubarana
maçaranduba-verdadeira
maçaranduba-vermelha
maçarandubinha
macararú
macaroni wheat
maçã-rosa
macasnilla
macata
macata blanca
macauabo
macauba
macaúba
macaúba-mirim
macaw flower
macaw palm
macawood
macaxeira
macaxim
macaya oil palm
maccafat
mace
macela
macela-do-campo
macela-dourada
macerán
maceta
macetero
machacomo
macha-macha
machare
machari
machauí
machetazo
machete
machetillo
machetitos
macheto
machicho
machicuqa
machimango
machín sapote
machinga
machinga
macho
machucho
machuchu
macia
macias
macis
Mackay bean
Mackenzie bean
mackerel mint
maco
maco’ochiini
macochín
macollo blanco
macondo
maconha
macoucou
Macoun’s thistle
macoya
macqui
macrio
macuá
macuata
macucu
macucú
macucu-chiador
macucu-de-sangue
macucu-farinha
macucu-fofo
macucu-folha-peluda
macucu-murici
macucu-peludo
macucu-sangue
macucu-terra
macucu-xiador

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macuelizo
macuil
macuilquilitl
maculán
maculigua
maculís
maculiz
macús
mad apple
Madagascar bean
Madagascar goundnut
Madagascar pepper
Madagascar periwinkle
Madagascar plum
madake
madake bamboo
madam sentá
mad-dog weed
madeira mahogany
madeira marrow
madeira vine
madeira-doce
madera negra
madero negro
ma-dju
ma-do-chay
ma-do-tza
madras thorn
madrastra
madre
madre cacao
madre de cacao
madre de calabaza
madre de cocoa
madre de familia
madre de flecha
madre de harpón
madre de sal
madre jilete
madre negra
madre selva
madreado
madrecacao
madrecravo
madregao
madreselva
madressilva
madressilva-de-jardim
madriado
madrial
madricacao
madrón
madroña
madrone
madronillo
madroñillo
madroñito
madrono
madroño
madroño borracho
madroño colorado
madroño de comer
madroño del Pacífico
madroño europeo
madroño norteño
madroño prieto
madruno
madupuru
madura
madura verde
maduraverde
mãe-boa
mãe-do-cacau
maera
maestra
maestranza
maestranzo
mafafa
mafafo
mafome
mafua
magaleto
magaranduva
Magellan barberry
magenta cherry
magic mask
ma-gju
maglillo
magnolia
magnolio
magué
maguey
magüey
maguey aguamielero

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maguey amarillo
maguey americano
maguey ancho
maguey áspero
maguey bicuixe
maguey bravo
maguey bronco
maguey bruto
maguey cacalla
maguey cachutum
maguey ceniso
maguey cenizo
maguey chino
maguey cimarrón
maguey cincoañero
maguey cirial
maguey curandero
maguey de aguamiel
maguey de cerro
maguey de ixtle
maguey de manila
maguey de mescal
maguey de mezcal
maguey de montaña
maguey de monte
maguey de Nuevo México
maguey de pulque
maguey de sisal
maguey de tequila
maguey de tobalá
maguey del cinco
maguey del desierto
maguey delgado
maguey escobeta
maguey espadilla
maguey espadín
maguey jabalí
maguey largo
maguey lechuguilla
maguey liso
maguey manso
maguey mariposa
maguey meco
maguey mescalero
maguey mexicano
maguey México
maguey mezcalero
maguey palmilla
maguey papalote
maguey pasmo
maguey pinto
maguey primavera
maguey pulquero
maguey quixe
maguey rabo de león
maguey silvestre
maguey tepeztate
maguey tequilero
maguey tobalá
maguey tuxtleco
maguey verde
magueysito
maguillo
maguimehue
mahaujo
ma-há-wa-soo
maho
mahoe
mahogany-bean
mahonia
mahtó
mahu ivine
mahuira
mai'eri
maicillo
maiden clover
maiden's tears
maidenhair tree
maíllo
mainland Torrey pine
maíno
maique
mairá
maitén
maíz
maíz café
maíz de agua
maíz de Guinea
maíz de Nueva Granada
maíz de perro
maíz de Texas
maíz guineo
maíz meco
maíz millo

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maíz morocho
maíz tostado
maize
majagua
majagua de toro
majagua negra
majagüilla
majaguillo
majagüillo
majaguito
majagüito
majahuilla
majambo
majambu
majangua
majanjo
ma-ja-ñu
majé
majerona
majk tokot zoom
majo
majomo
majoncho
Major Gomes
majorana
majorano mexicano
major-gomes
majorona
majua
mak'ulan
maka
makabi
makal
makaña
makayái
makedek
makeru
maksa
makso
makulan
mal de ojo
mal de perro
mala mujer
Malabar chestnut
Malabar gourd
Malabar nightshade
Malabar spinach
malaca
malacacheta
malacaxeta
Malacca apple
malagay
malago
malaguesa
malagueta
malagüeta
malaguetão
malaguete
malaguetinha
malagüeto
malagueto chico
malakabuyan
malama
málama
malambo
malancia-braba
malancia-da-praia
malanga
malanga amarilla
malanga gratter
malanga isleña
malanga lila
malangay
malango
malangu
malaquito
Malay apple
Malay jujube
Malay rose apple
malcasada
maldiojo
mal-dos-sete-dias
male bamboo
male sapodilla
malera de pambil
maleza arvense
maleza pobreza
malinche
malka
mallamem
mallau
malli
mallica
mallow

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malmequer
mal-me-quer
malobi
malobi-weti
maluco
maluco de montaña
malva
malva almizclera
malva arbórea
malva blanca
malva chica
malva de castilla
malva de cochino
malva de platanillo
malva extendida
malva loca
malva olorosa
malva prieta
malva real
malva silvestre
malva taporita
malva-branca
malva-comum
malva-crespa
malva-da-índia
malva-das-boticas
malva-das-hortas
malva-de-casa
malva-de-crista
malva-do-pântano
malva-grande
malvaísco
malva-maior
malva-medicinal
malva-pedra
malva-preta
malva-relógio
malvarisco
malva-rosa
malvarrosa
malva-selvagem
malva-silvestre
malva-vinagreira
malvavisco
malvavisco falso
malvavisco grande
malvavisco-rosa
malvavisco-vermelho
malvela
malvisco
mama doosou
mamá piripri
mama-cadela
mama-cadela
mamachocho
mama-de-porca-de-fruta
mamajuana
mamaku kawcuai
mamalu
mamaluco
mamaluco-escorrega-macaco
mamao
mamão
mamão-bravo
mamão-de-veado
mamão-do-mato
mamãorana
mamãozinho
mamãozinho-da-mata
mamba
mambia
mame colorado
mamee ciruela
mameg-zapote
mamei
mameiro
ma-me-tzó
mamey
mamey amarillo
mamey apple
mamey colorado
mamey de Cartagena
mamey de injerto
mamey de santo domingo
mamey de tierra
mamey hediondo
mamey rojo
mamey sapote
mamey verde
mamey zapote
mamey-de-Cartagena
mameyillo
mameyito
mameyo

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mamey-zapote
mami
mamica-de-cadela
mamica-de-espora
mamica-de-porca-branca
mami-hña
mamilla
maminha-de-cadela
mammea americana
mammee apple
mammee zapote
mammey cedera
mammey cederia
mammi
mammillaria
mammoth lyme-grass
mammoth squash
mammoth wild rye
mamoa
mamocillo
mamomana-grande
mamón
mamón chino
mamón cutuplís
mamón de montaña
mamón de monte
mamón de venado chica
mamón macho
mamón montañero
mamona
mamoncillo
mamoncillo chino
mamorana
mamosa
mampa
mampuito
mampuritu
mampurro
ma-mu-hó
mamuí
mamurí
mamuriballi
mamurillo
ma-mut
man root
man support
maná
mana grass
manac
manaca
manacla
maná-cubiu
manaju
manamazu
mañanera
manapuçá
manash
manatin
manax
man-better-man
manbospapaja
manca caballo
manca-caballo
mancha cherry
manchamancha
manchari caspi
mancharro
manchega
Manchurian gooseberry
mandacaru
mandacaru-de-boi
mandacaru-de-três-quinas
mandapuca
mandapuçá
mandari panga
mandarin
mandarin orange
mandarina
mandarino
mandioca
mandioca-braba
mandioca-branca
mandioca-brava
mandioca-cacau
mandioca-doce
mandioca-mansa
mandioca-vassourinha
mandioqueira
mandioqueira-escamosa
mandioqueira-vermelha
mandioquinha
mandioquinha-salsa
mandiquinha-salsa
mandiú

DRAFT

mandrake
mandrasto
mandu
mandubí
mandubi-d'Angola
mandur
manduví
manduvirá
mané
manëche
manecilla blanca
manga
manga larga
manga micuña
mangaba
mangabarana
mangabeira
mangabera
mangabinha-do-norte
manga-brava
manga-de-anta
manga-espada
mangalô
mangalô-amargo
mangapiri
mangará
mangará-mirim
mangarás
mangarases
mangarataia
mangarataiá
mangareto
mangarito
mangayajecho
mangericão
mangericão-anis
mangericão-cheiroso
mangericão-grande
mangericão-graúdo
mangericão-santo
mangericão-tulsi
mangerioba-do-pará
mangerioba-grande
mangirioba
mangle
mangle blanco
mangle colorado
mangle negro
mangle prieto
mangle rojo
mangle salado
manglillo
mango
mango brome
mango jobo
mango jsú
mango mamey
mango pepper
mango tarango
mangone
mangosta
mangostán
mangostão-amarelo
mangosteen
mangostino
mangrove
mangrove berry
mangrove fern
mangua
manguba
mangue
mangué
mangueira
mangue-mirim
manguena
mangue-preto
mangue-tatarema
manguito
mangusta
mangustão
maní
maní de árbol
maní del monte
maní estrella
mani kwaha
mania
maniballi
manicillo blanco
maniçoba
manicol
manicola palm
manicole
manigowae
Manila bean

DRAFT

Manila maguey
Manila tamarind
manindio
manioc
manire
manirito
manirote
manirusi
manisoba
manitê
Manitoba maple
mañiu
maniva
manixi
manjerana-selvagem
manjericão
manjericão-de-folha-larga
manjericão-de-molho
manjericão-doce
manjericão-grande
manjericão-limão
manjericão-tailandês
manjerioba
manjerona
manjerona-inglesa
manjerona-verdadeira
manjirioba
manjogome
manjon-gomes
mano abierta
mano de león
mano de tigre
manobodin
manoco
man-of-the-earth
manos plum
manoví
manrito
manrubios
mansanilla
manso
manta
mante
manteca
mantecaxocoyolli
manteco
manteco de agua
manteco orejón
manteco sabanero
mantecoso
mantego de agua
mantequilla
mantequilla amarillo
mantequillam merecurillo
mantiene-moza
mantimento-de-pobre
manto de la reina
manto púrpura
manto de reina
manto de san josé
man-to-man
man-tong
mantzaniya wamal
many-bristle chinchweed
many-footed fern
many-spined opuntia
manystem pea
manystem peavine
manza del diablo
manza guayabo
manzana
manzana canella
manzana de agua
manzana de corona
manzana de Curaçao
manzana de diablo
manzana de elefante
manzana de faiti
manzana de malaya
manzana de mono
manzana de oro
manzana de playa
manzana de rosa
manzana guayabo
manzana lora
manzana malaya
manzana rosa
manzana silvestre
manzanera
manzanilla
manzanilla amarga
manzanilla común
manzanilla de playa
manzanilla del campo

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manzanilla dulce
manzanilla romana
manzanilla sacha
manzanilla silvestre
manzanillo
manzanita
manzanita de cerro
manzanita de maicao
manzanita de rosa
manzanita del monte
manzanita del pollo
manzanita mexicana
manzanita piracanta
manzanita silvestre
manzanita tejocotera
manzanito
manzano
manzano de montaña
manzano de playa
manzano silvestre
manzanote
mão-de-cabra
mão-de-gato
mapa
maparajuba
maparajuba de mata
mapari
maparujaba
mapatan
mapati
mapatirana
mapayo
mapén
mapia
mapicil
maple
mapleleaf goosefoot
mapleleaf grape
mapora
mappa
maprang
mapuá
mapuey
mapuey morado
mapuey yam
mapui
mapure
maque candela
maquei
maqueliz
maquelizo
maquenque
maqui
maquie
maquile
maquiligua
mar pacífico
mara
mara macho
marabú
marabú africano
marabu bush
marac
maraca
maracujá
maracujá-açu
maracujá-alho
maracujá-amarelo
maracujá-azul
maracujá-branco
maracujá-branco-miúdo
maracujá-bravo
maracujá-caatinga
maracujá-cincinnata
maracujá-colombiano
maracujá-comprido
maracujá-comum
maracujá-da-caatinga
maracujá-da-capoeira
maracujá-da-garapa
maracujá-da-serra
maracujá-de-caiena
maracujá-de-casca-verde
maracujá-de-cheiro
maracujá-de-cobra
maracujá-de-comer
maracujá-de-cortiça
maracujá-de-estalo
maracujá-de-flor-vermelha
maracujá-de-lagartinho
maracujá-de-ponche
maracujá-de-raposa
maracujá-de-rato
maracujá-de-refresco

DRAFT

maracujá-de-restinga
maracujá-de-sapo
maracujá-de-serra
maracujá-de-urubu
maracujá-do-campo
maracujá-doce
maracujá-do-mato
maracujá-encarnado
maracujá-escuro
maracujá-fedorento
maracujá-grande
maracujá-hirsuto-do-sul
maracujá-laranja
maracujá-mamão
maracujá-melão
maracujá-mi
maracujá-mirim
maracujá-mochila
maracujá-pedra
maracujá-peludo
maracujá-peroba
maracujá-pintado
maracujá-poranga
maracujá-poranga
maracujá-preto
maracujá-redondo
maracujá-roxo
maracujá-silvestre
maracujá-suspiro
maracujá-tomé-açú
maracujá-tubarão
maracujá-verde
maracujá-vermelho
maracujazeiro-suspiro
maracujazeiro-vermelho
maracujazinho
maracutango
maracutão
maracuya
maracuyá
maracuyá amarilla
maracuyá cascuda
maracuyá silvestre
maradai
marahkwa
marajá
maraja'i
maraja'y
marajá-açu
marajá-de-cacho
marajá-do-igapó
marajá-fino
marajá-grande
marajah palm
marajá-piranga
marajá-pupunha
marajaú
marajazinha
marajazinho
maraju
marama bean
maramapé
maramará-vermelho
maran
marang
maranga
maranga calalu
marango
maranguay
marangue
marañón
marañón de Curazao
marañón de monte
marañón japonés
maranta
marapa
marapolán
marará
mararay
marare
marark'y
mararo
marat
marati
maratro
maravilha
maravilla
maravillita
maravillosa
maraximbé-vermelho
maray
marayaú
marayáu
marbleberry

DRAFT

marcela-do-campo
mare
mare's tail
mareepa
marfil
marfil vegetal
marfim-vegetal
margal-amargo
margaridinha
margarita
margarita amarilla
margarita chocolate
marguerite
mari
maría
maría blanco
maría colorado
maría luisa
maria-ci
maria-gombi
maria-gorda
maria-mole
mariana
marianeira
maria-ninha
maria-preta
maria-pretinha
maria-sem-vergonha
maria-wa
mariba
maricao
maricao cimarrón
maricao verde
maricas
maridi-oúra
marigold
marigold pepper
mari-gordo
mariguana
marihuana
marijuana
marillo
marilope
marimari
mari-mari
marimarí
marimari-da-várzea
marimiipa
marimiso
marimoña
marío
mariola
maripa
maripenda
mariposa
mariposa lily
mari-preto
mariquita
marirana
marirana-branca
marishiballi
marití
mariuô
mari-va
marjoram
marlberry
marmadusa
marmalade fruit
marmalade plum
marmalade-box
marmelada
marmelada-bola
marmelada-de-bezerro
marmelada-de-cachorro
marmelada-de-cavalo
marmelada-de-pinto
marmelada-do-mato
marmelada-lisa
marmelada-nativa
marmelada-rasteira
marmeladinha
marmelão
marmeleira
marmeleiro
marmeleiro-da-India
marmeleiro-de-Bengala
marmelinho
marmelinho-de-cachorro
marmelinho-do-campo
marmelinho-do-mato
marmelle
marmelo
marmelo-bravo
marmelo-da-Europa

DRAFT

marmixa
marolinho
marolo
marriage-vine
married-man-pork
marroio-branco
marrow
marrubio
marsh blue violet
marsh cinquefoil
marsh clover
marsh elder
marsh fern
marsh hedge-nettle
marsh Labrador tea
marsh lily
marsh mallow
marsh marigold
marsh parsley
marsh pennywort
marsh pine
marsh saxifrage
marsh trefoil
marsh woundwort
marsh-barren horsetail
marshelder
marshmallow
martínea
Martinez piñon
martynia
maruba
marubá
marubio
maruja
marujihna
marumero
marumi
marumi kumquat
marunguey
marupa
marupá
marupai
marupá-piranga
marupá-preto
marupar
marupari
marupau
marupá-verdadeiro
marupazinho
marure
marusa
marvel of Peru
mary
maryjane
Maryland dittany
Maryland senna
Maryland wild sensitive plant
masa
masa de agua
masalajang
masaranduva blanca
masaranduvilla
masasamba
masasambra
masato
mascho
mase
mash bean
mash farhenak
masehual-xpuux
ma-she
mashía
mashishe
mashishi
mashonaste
mashonastillo
mashua
mashuar
mashunasti
masicarán
masicarón
masico
masilla
masiquia
masiquilla
masiyagüe
maspã
massaranduba
massaranduba-de-fruta-vermelha
massaranduba-mirim
massaranduba-rana
massaranduba-verdadera
massaranduba-vermelha

DRAFT

massarandubinha
massua
massua
mast wood
mastate
masterwort
mastic
mastic tree
mastique
mastrancho
mastrantillo
mastranto
mastranto
mastranto de perro
mastranto de sabana
mastranza
mastranzo
mastranzo colorado
mastranzo común
mastranzo oloroso
mastranzo remendado
mastranzo salsero
mastranzo silvestre
mastranzos
mastroncho
mastronto
mastronzo
mastruço
mastruço-do-pará
mastruço-do-sol
mastruço-hortense
mastruçu
mastruz
mastuerzo
mastuerzo amargo
mastuerzo cimarrón
mastuerzo de agua
mastuerzo menor
masúnukutúsh
masur
maswallo
mat
mat amaranth
mata
mata alfalfa
mata boni
mata caspi
mata de nigua
mata gallina
mata gusanos
mata negra
mata palo
mata rata
mata serrano
mataa
mataboni
mataburros
matac
mata-calado
mata-cavalo
mata-ciliar
mata-cobras
matadolor
mata-fome
matagusano
matal
matalí
mata-matá-branco
matamba
matambilla
mata-muchacho
matapalo
matapalo blanco
matapalo de hoja gruesa
matapalo higuerola
mata-pasto
mata-pau
mata-pinto
mata-piolho
mata-porco
matapulgas
matarata
mata-rato
mata-ratón
mata-ratos
matarrata
matarratón
matasanillo
matasano
matasano de mico
mataserrano
mata-serrano
matatropa
ma-tau-mó

DRAFT

mata-velha
ma-tav-icú-li
mate
maté
mateare
mate-falso
math
mati
matico
matilimi
matilisguate
matixerán
matizadilla
matlalo
mato
mato palo
matojobobo
matomba
mato-relógio
matowí
ma-toz-mán
matranto
matranzo
matricária
matrimony vine
matroncho
matúrite
matweed
matzalt
matzaniyo wamal
matzaniyoch'o
maubi
mauby
mauca
maui
mauirá
mauírrudâ
mauja
mauka
mauritia
mauritia wine
Mauritius raspberry
Mauritius velvetbean
mauto
mauuta
mauve
mavaco
maví
mawbie
maxán
maxë
maximilian sunflower
maxixe
maxixe-bravo
maxixe-do-mato
maxixe-do-pará
maxixe-francês
maxixeiro
maxixi peruano
maxixo
maxixola
maxua
may apple
may apples
may grass
may haw
may hawthorn
maya
maya de puerco
mayacoma
mayacoma manzanita
maya-maya
Mayan breadnut
Mayan spinach
maya-piñon
mayapple
mayberry
mayblob
maygrass
mayo
ma-yon-jih
maypop(s)
mayten tree
mayu mostazilla
mayua
maza de agua
mazána
mazapán
mazatxocoyoli
mazatxocoyolli
mazlillo
mazorca
mazorco
mazorquilla

DRAFT

mazote
mazotillo
maztrancho
mazuco
mazzard
mbi'u
mbocayá
mburucuya
mburucuyá
mburucuyá aceitoso
mburucuyá campero
mburucuyá chico
mburucuyá común
mburucuyá menor
mburucuyá montés
mburucuyá morotí
mburucuyá peludo
mburucuyá rastrero
mburucuya-í
mburuguia
mburukuyá
mchicha
me krê ka kô
me'taresi
meadow beauty
meadow bright
meadow cress
meadow garlic
meadow hyacinth
meadow leek
meadow parsnip
meadow quill
meadow rose
mealberry
mealy goosefoot
mecapatli
mecate rojo
mecaxóchitl
mechay
mechero
mechino
mechoacán
mecieira de boi
media noche
medicina de culebra
medicinal aloe
medicinal mallow
medicinal rhubarb
Mediterranean thyme
medlar
medronheiro
mee-hee-da
meehue
megowe
mehen-k'um
meiju
mejé
mejorana
mekuá-bak
mekuásare
melaito
melancia
melancia-braba
melancia-da-praia
melão
melão-caboclo
melão-d'água
melão-de-beija-flor
melão-de-morcego
melão-de-são-caetano
melão-macã
melãozinho-do-campo
melastome ant-plant
mele
meleca-de-cachorro
melilot
meliloto
meliloto-amarelo
meliloto-branco
melindjo
melindre
melisa
melisa mexícana
melissa
melissa-romana
meliteria
melloco
mellowfruit
melocotón
melon
melón
melón blanco
melon cactus
melón calabeza

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melón de agua
melón de cera
melón de coyote
melón de monte
melón de olor
melón de ratón
melon loco
melón loco
melon pear
melón pera
melon pumpkin
melón ratón
melon shrub
melon squash
melon tree
melón tuna
melón zapote
meloncillo
meloncito
meloncito blanco
meloncitos
melosa
melothria
membrillero del Japón
membrillero japonés
membrillito
membrillo
membrillo cimarrón
membrillo de Bengala
membrillo de monte
membrillo japonés
memidi
memiso
memizo
mendoim
mendonha
mendubi
mendubim
meñigue
mensejo
menstránzano
menstruço
menta
menta americana
menta aymara
menta borde
menta brava
menta crespa
menta de agua
menta de burro
menta de caballo
menta de palo
menta dulce
menta gatuna
menta inglesa
menta limón
menta piperita
menta romana
menta silvestre
menta tequina
menta verde
mentastro
mente
menthe verte
mentrasto
mentrasto-do-grande
mentrusto
mentruz
mentzelia
meñemo
meón de montaña
mercadela
mercurial
mercurilla
mercury
mercury goosefoot
merecure
merecure de montaña
merecurillo
merei
mereku wenewasa
merey
mergikualu
meri
meriti
merú
merujas
merujes
merujinha
mescal
mescal agave
mescal yapavai
mescla
mesekar nuka

DRAFT

meshishi
mesica
mesonzapote
mespel sapodilla
mesquite
mesquite mistletoe
mesquite-doce
mestiço
mestranto
mestranzo
mesusu
meta
metalahura
mexcalmetl
metárusi
metahuayo
Metcalfe bean
metl
meto huayo
metontli
meullé
mexacan
mexerica
mexic
Mexican apple
Mexican aster
Mexican avocado
Mexican bamboo
Mexican barberry
Mexican bay
Mexican bay leaf
Mexican blue palm
Mexican blueberry
Mexican breadfruit
Mexican calabash
Mexican cherry
Mexican chia
Mexican cigar plant
Mexican cilantro
Mexican cliffrose
Mexican creeper
Mexican damiana
Mexican dock
Mexican elder
Mexican elm
Mexican fan palm
Mexican fence-post cactus
Mexican fern palm
Mexican fire barrel cactus
Mexican firebush
Mexican gherkin
Mexican giant cactus
Mexican giant hyssop
Mexican grain amaranth
Mexican greasewood
Mexican gru-gru palm
Mexican hawthorn
Mexican hickory
Mexican holly
Mexican husk tomato
Mexican hyssop
Mexican jujube
Mexican lemon hyssop
Mexican lilac
Mexican lime cactus
Mexican lippie
Mexican logwwod
Mexican madrone
Mexican marigold
Mexican miniature watermelon
Mexican mint marigold
Mexican nodding onion
Mexican oregano
Mexican organ pipe
Mexican paloverde
Mexican panic-grass
Mexican pepperleaf
Mexican persimmon
Mexican piñon
Mexican pinyon
Mexican plantain
Mexican plum
Mexican safflower
Mexican saffron
Mexican sage
Mexican sapodilla
Mexican sarsaparilla
Mexican shagbark hickory
Mexican shellflower
Mexican sisal
Mexican sour cucumber
Mexican sour gherkin
Mexican strawberry
Mexican tarragon

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Mexican tea
Mexican tuberose
Mexican Turk's cap
Mexican turnip
Mexican valerian
Mexican walnut
Mexican white pine
Mexican willow
Mexican wood-sorrel
Mexican yam-bean
Mexican yellowshow
Mexican zamia
mexixi
mexix-quilitl
mexoeira
meyebe
meyengúwemo
meygue
meyiguenca
mezcal
mezcal agave
mezcal amarillo
mezcla
mezquita
mezquite
mezquite dulce
mho-hi
miahuateco
mibi
micauba
michai
michay
miche
michi michi
Michigan banana
michigüiste
michi-huautli
michinche
michino
michire
michirica
michiruí migurí
Michoacán blue sage
michpa
michu
michuri
Mickey Mouse taro
micongo
miconia
miconia
midha chumiri
midnight-lady
midshipman's butter
miel quemada
mielga
mielilla
mignonetle vine
mignonette vine
migrillo
migsambi
miguito
miimoncahue
miinte'
mija
mijagua
mijao
mije
mije colorado
mijo
mijo candela
mijo de cola de zorro
mijo de sol
mijo negro
mijo perla
mil
mil peso
milan
milefolio
milefólio
milefólio-aquático
mil-em-rama
milenrama
milfoil
mil-folhada
mil-folhas
milfurada
milhete
milheto
milho
milho-africano
milho-de-cobra
milho-do-sol
mil-hojas
milho-miúdo

DRAFT

milho-vermelho
milho-zaburro
milhozaburro-vermelho
milho-zaburro-vermelho
milín
milk thistle
milkbush
milkvetch
milkweed
milkwort
milky iron
milky tassel
millenrama
millet
millín
millmi
millo
millo de mar
millua situlli
milo
milocolo
milpa de pájaro
milpesillo
milpesos
milrama
miltomate
mimbi
mimbre
mimbro
mimisa yek
mimisquitl
mi-mi-waho-ka-ki
mimo
mimo-de-vênus
mimosa
mimusops
miná na
minamocawe
minamogawe
mindoran
miñemiñe
miñe-miñe
miner’s lettuce
mini cebolla
mini tamarillo
mini tomate de árbol
miñimunca
mini-rosa
mini-roseira
mini-tamarilho-amarelo
miñona
minorcan
mint
mint perilla
mintbush
mintitonca
mintweed
minty-rose-scented geranium
minu
minuana
minza
mioga ginger
miona
miona negra
miquichi
mirabel
mirabeles
mirabelle
mirabólano
mirabolanos
mirabolanos emblicos
miracehen
miracle
miracle bean
miracle berry
miracle flower
miracle flower of Peru
miracle fruit
miracle tree
miraculous berry
miraguano
mirajó
miramelindo
mirasol
mirasol silvestre
mirauba
miri
mirica cerífera
miridimba-doce
mirim
mirindiba-doce
mirística
miriti
mirití

DRAFT

miriti palm
mirixi
mirliton
mirobálano
mirobálano émblico
mirobolán
mirtilo
mirto
mirto de casa
mirto de flor roja
mirto de montes
mirto del río
mirto dulce
mirto inglés
mirto mocho
mirtol
misar
mishiconi
mishishe
mishishi
misho chaqui
misho micuña
mishquina
mishquipanga
mishuisma
misijallo
misionero negro
miso
misqui corrota
misqui huiro
missel
mission cactus
mission lettuce
mission prickly-pear
mission tuna
Mississippi hackberry
Missouri currant
Missouri goldoenrod
Missouri gooseberry
Missouri gourd
mistela
misti uchu
mistletoe
mistletoe cactus
mistol
mitaroá
mitchichi
mithith
mito
mi-tsinin-qui-hui
mixixe
mixixi
mixixquilitl
mixquilitl
mixta squash
mízquitl
mo
moca
moca de pavo
moca palm
mocajá
mocajuba
mocambo
mocambo tree
mocarya
mocaya
mocayá
mocaya palm
mocetaíba
mochigüiste
mochigüiste
mochilita
mocho
mochochí
mochochó
mocitaíba
mock azalea
mock orange
mock tomato
mockernut
mockernut hickory
mock-straberry
moco
moco de gallo
moco de guajolote
moco de molinillo
moco de pavo
mococ
mocomoco
moco-moco
moconha
mocoque
mocora
mocoté

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mocotillo
mocototol
mocou-mocou
mocurá
mocure
moçutaíba
modiola
moela-de-mutum
moema
moena
moench'o
moench'u
mogroño
moha
moha de Hungría
Mohave yucca
Mohave mound cactus
moinka
moioi-emdu
mojarra
mojarra caspi
Mojave mound cactus
Mojave sea-blite
Mojave yucca
mojepe
mojú
mokhsa
mokok
molaca
molasses
mole
molinillo
mo-li-taú
molle
molle chileno
molle Córdoba
molle de beber
molle del Perú
molle gris
molle macho
molle negro
molle seed
molleca
mollenita
mollocantú del Perú
molocotón
molondrón
molongo
molongó
molonqui
molxóchitl
mombaca
mombin
mombín
momo
momórdiga
mompás
monacillo
monacillo colorado
monacillo rojo
monaguillo
monarda
moncapatahue
mondongo
monducuru
monench'o
monesa granadilla
money bush
mongapata
mongollano
monguba
moniato
monja blanca
monk's pepper
monk's rhubarb
monkabo
monkapatawe
monkey apple
monkey bass
monkey bush
monval
monkey dick pepper
monkey fiddle
monkey jam
monkey nut
monkey plum
monkey pod
monkey pot
monkey puzzle
monkey soap
monkey tamarind
monkey's apple
monkey's hand
monkey-bread tree

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monkey-cap palm
monkeyflower
monkey-fruit
monkey-guzzle
monkey-jack
monkey-puzzle tree
monkey-tail pacaya
mono
mono blanco
mono's plum
monomoco
monos plum
monster
monsteria
Montana huckleberry
monte tarralla
monte tumbo
montecillo
Monterey mariposa lily
montesa granadilla
montón de indio
mooli white radish
moon daisy
moon vine
moonflower
moong bean
moonlight cactus
moonlight vine cactus
moose elm
moose maple
mooseberry
moosewood
moot
mop
moppé
moquillo
mora
mora amarilla
mora blanca
mora común
mora de castilla
mora de cerro
mora de clavo
mora de Guayana
mora de la India
mora de los Andes
mora de monte
mora de piedra
mora de rocoto
mora del país
mora encarnada
mora fresa
mora hueca
mora negra
mora pacha
mora piña
mora silvestre
moraballi
morabilla
moraboekea
morabukea
morada
mora-de-espinho
moradilla
moradilla de cerro
moral
moral amarillo
moral blanco
moral bobo
moral chinche
moral de clavo
moral fino
moral fustete
moral liso
moral negro
moral rojo
morama
moranga
morango
morango-de-sapo
morango-silvestre
morangueiro
moranguinho
moranguinho-silvestre
moratama
moratinga
moreda
moreda blanca
moreda colorada
moregum negro
moreira
moreira-branca
morella de Quito
morelle

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morera
morera blanca
morera clara
morera común
morera negra
morera roja
moreras
moréte
moretillo
moriato
moriche
moriche palm
morichito
morichito de tierra firme
morilla
morillo
morinda
moringa
moringa ailée
moringa pea tree
moringueiro
moriri-apiranga
moriri-creoula
moriri-puçá
morisca
morita
moritas
moriti
morkowekuak
Mormon tea
morning-glory
moro
moro-coya
moro-coyo
morolico
moroño
mororó
morón
moroy
morrão-dos-fogueteiros
morrião-d'água
morrião-dos-fogueteiros
morrito
morro
morroque
morrón
mortina
mortiña
mortino
mortiño
mortiño blanco
moruga scorpion pepper
moruja
mosaico
moscadeira
moshaki
moshima
moso
moso bamboo
mosote
mosqueta
mosqueta blanca
mosquito
mosquito plant
mosquito wood
moss campion
mossó
mossô
mossy passionflower
mossy stonecarp
mossy-cup oak
mostacilla
mostacilla del mar
mostarda
mostarda-branca
mostarda-da-China
mostarda-da-índia
mostarda-de-folha
mostarda-preta
mostarda-selvagem
mostarda-vermelha
mostardinha
mostaza
mostaza de campo
mostaza negra
mosté
mostranzo
mostrenco
motacu
motacú
motacuchí
motacusillo
motamba
motanga

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motate
mote
moté
mote pelado
motecillo
motelilla enana
motelo chaqui
motelo sanango
moth bean
mother of cacao
mother of cocoa
mother-of-the-evening
motilón
motilón blanco
motilón colorado
motojo-bobo
motojobobo
motojobobo embolsado
motoyoé
motu
motua
motusai
moucou-moucou
mound-lily yucca
Mount Diablo fairy-lantern
Mount Diablo globe-lily
Mount Diablo globe-tulip
Mount Diablo mariposa-lily
mountain agoseris
mountain alder
mountain almond
mountain apple
mountain arrowroot
mountain ash
mountain bilberry
mountain birch
mountain blackberry
mountain cabbage
mountain cabbage palm
mountain checkerberry
mountain cherry
mountain clover
mountain copal
mountain cranberry
mountain damson
mountain dandelion
mountain ebony
mountain grape
mountain hemlock
mountain huckleberry
mountain juneberry
mountain junegrass
mountain laurel
mountain maple
mountain maple-bush
mountain maripa
mountain meadow knotweed
mountain mint
mountain papaya
mountain pawpaw
mountain peanut
mountain plum
mountain rhubarb
mountain rose
mountain rosemary
mountain serviceberry
mountain sorrel
mountain soursop
mountain spinach
mountain spray
mountain sumac
mountain sweet
mountain sweet cup
mountain sweet-cicely
mountain tansy mustard
mountain tea
mountain tobacco
mountain yucca
mountain-box
moureiller piquant
moussara
mouse cup
mouse melon
mouse-ear chickweed
mouzambi
movrai
mowuta
moxa
moxie-plum
moy
moya
moyeja
moyera
mozaico

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mozoquite
mozote
mozote doradilla
mozotillo
mracanaji
Mt. Diablo fairy-lantern
Mt. Diablo globe-lily
Mt. Diablo globe-tulip
Mt. Diablo mariposa-lily
Mt. Pima anis
mu
muaxalaxlitli
mucaiá
mucajá
muchino
muchite
múchitl
muco
mucuchi
mucucu
mucuíra
mucujá
mucujazeiro
mucumucu
mucu-mucu
mucuna
mucunã
mucuna rayada
mucuna-anã
mucunã-de-caroço
mucuna-vilosa
mucurá-caracá
mucurão
mucuri
mucurutú
mud plantain
mudsa mina
mudubim
muela
muela de vieja
muelle
muena
muérdago de enebro
muérdago del mesquite
mugwort
muira-pixi
muira-pinima
muira-piranga
muirapixy
muiratinga
muiratinga-fura-fura
muitanemoni
muite
muiti
mujut
mujuti
mukambura
mukuyche'
mula khisa
mulateiro-escorrega-macaco
mulato
mulberry
mulché
mulchi
mule's-ears wyethia
mule's fat
mule-ear dock
mule-ears
mulla de la virgen
mullaca
mullaca huayo
mullaca mistura
mullaca morada
mullaca real
mullacahuayo
mullaquilla
mullaquita
mullein
mulli
mullo huayo
mullo de la virgen
multa
multiflora vean
multiplier onion
mulungu
mumbaca
mumbacac
mumbebo
mumbeca
mumu
mun dupi
munbaca
munbaca-de-preta
mundu

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munduro
munduru
mundururu-ferro
muña
muña-muña
muñeco
mung bean
mungo bean
munguba
mungubarana
muniaete
muniato
munición uchú
munuminha
mupero
muquichi
murciélago
muréua
muria
murici
muricí
murici-acari
murici-amarelo
murici-branco
murici-brava
murici-cascudo
murici-da-capoeira
murici-da-fruta-miuda
murici-da-mata
murici-da-praia
murici-das-capoeiras
murici-de-capoeira
murici-de-tabuleiro
murici-do-Acre
murici-do-brejo
murici-do-campo
murici-mirim
murici-miúdo
murici-penima
murici-penima
murici-pinima
murici-pitanga
murici-rasteiro
murici-rasteiro
murici-vermelho
muricizinho-do-campo
muricy
muringueiro
muriri
murisí
muriti
muriúba
murixi
muro ronchis
murrapo
murta
murta-branca
murta-da-praia
murta-de-campo
murta-de-parida
murta-grande
murta-parida
murta-vermelha
murtinha
muruchi
muruci
muruci-da-mata
muruci-da-praia
muruci-do-campo
muruci-do-mato
muruci-do-mato-da-folha-estreita
muruci-miúdo
muruci-vermelho
murucuja
murucuyá
murucuyá miní
murujá-branco-miúdo
murukuya-'iwi
murumanke
murumur
murumura
murumurá
murumuru
murumuru palm
murupi
murupi-amarela
murupi pepper
mururé
mururé-da-terra-firme
murusi
murusol
murutungo
murutungo bean

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musá
musajoyó
musambe
muscadeira
muscadine grape
muscat
musclewood
muscu huasca
muse
musgo bola
musgo español
mushroom
musk
musk cucumber
musk mallow
musk okra
musk rose
musk sage
musk thistle
musk-clover
musk-mallow okra
muskmelon
muskwood
musky pumpkin
musky squash
musky stork's bill
musky winter squash
mussambé
mussambê
mustang grape
mustard
mustard greens
mustard root
musté
muster John Henry
musu
musú
muta
mutamba
mutamba-preta
mutamba-verdadeira
mutambo
mutant tanoak
muti
Mutis tea
mutumutu
mutuy
muuba
muuthuuts'
muyaca
muyusa
muzte
myoga ginger
myrobalan
myrobalan plum
myrtilles des hautes
myrtle laurel-cherry
myrtle lemon
myrtle lime
myrtle pepper
myrtle sedge
myrtle-leaved cherry
myrtle-leaved cherry laurel
myrtle-of-the-river
myrtle-wood
mysore raspberry
na'ate
na'chi'che
naab
naab de tierra adentro
nab
naba
na-ba
nabá
nabarukaha
nabarukwaha
nabiça
nabiça-roxa
nabicol
nabiza
nabo
nabo amarillo
nabo colza
nabo de invierno
nabo gallego
nabo gordo
nabo redondo
nabo-chinês
nabo-silvestre
nabo-sueco
naca
ñaca
nacahuita
nacahuite

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ñacaratiá
nacascol
nacaspilo
nacastequilit
nachurl'i
nacido
nacumas
nadabau
naék
nagami
nagami kumquat
nagcha caspi
nagi
nagoonberry
naguala
naha
nahuapate
naiá
naidí
nailli
naimonkamo
nain
najá
najá-coqueiro
najahe
najake
najesí
najií
najú
ñajú
najú de culebra
ñajú de culebra
najú de esoubas
najú de espinas
nak' as
naked coral-tree
naked Indian
naked oat
nakedstem dewflower
nakedwood
nalca
nalcas
nala
nalgui tud
nalu
námara
nambiro
namboca
ñame
ñame amargo
ñame amargo africano
ñame amarillo
ñame amarillo de Guinea
ñame asiático
ñame azúcar
ñame blanco
ñame blanco de Guinea
ñame boniato
ñame chino
ñame chomo
ñame congo
ñame criollo
ñame cush-cush
ñame de agua
ñame de canela
ñame de China
ñame de Guinea
ñame de gunda
ñame de la India
ñame de mata
ñame de mina
ñame de tres hojas
ñame del aire
ñame grande
ñame mapuey
ñame mayor de Asia
ñame menor de Asia
ñame morado
ñame negro
ñame papa
ñame peludo
ñame pequeño
ñame vino
ñame ycampi
namoncanya
namontaque
nampagowe
ñampí
namúk
nana
nanã
naná uarhi
nanaguehue
nanaí

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nananche
nanarukaha arao
nanás
nance
nancé
nance de montaña
nancé manteca
nancerol
nancerol medicinal
nanche
nanche colorado
nanche de cerro
nanche de mazate
nanche de monte
nanche de perro
nanche rojo
nanci chaparro
nancigüiste
nancillo
nancite
nancite macho
nancito
nandipá
nanë
nane repote
nangai
ñangapirá
ñanga-piré
nangapiri
ñangapirú
ñangapiry
nangate
nangone
ñangú
nanguehue
nanica
ñanica
ñanjú
Nanking cherry
nanny plum
nannyberry
nanquirrior
napí
Naples garlic
Naples onion
ñapindá
napiniu wanchup
napoleão
nara cherry
naraná
naranajeiro
naranazeiro
naranja
naranja agria
naranja cajero
naranja China
naranja de China
naranja dulce
naranja lima
naranja podrida
naranja-naranja
naranjilla
naranjilla de Quito
naranjilla del monte
naranjilla silvestre
naranjillo
naranjita
naranjita de pegar
naranjita de Quito
naranjita japonesa
naranjito
naranjo
naranjo agrio
naranjo amargo
naranjo cajero
naranjo dulce
naranjo podrido
naranjuelo
narbonne vetch
narciso
narcissus
nardo
nariz de chucho
nariz de perro
narraco
narras
narrow-leaf bulrush
narrow-leaf cattail
narrow-leaf goosefoot
narrow-leaf groundcherry
narrow-leaf lambsquarters
narrow-leaf mule-ears
narrowleaf plantain-lily
narrow-leaf yucca

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narrow-leaved bulrush
narrow-leaved cattail
narrow-leaved dayflower
narrow-leaved mule-ears
naseberry
nasha turu
nasisi
nasotoa
nastúrcio
nasturtium
nat'a'
natal orange
natal plum
ñati papa
native hops
native hopseed
native onion
native raspberry
nato
nato rojo
natul
ñauti gui
navajita
Navajo tea
navajuela
navarria
navidad caspi
navios
navo
navy bean
nawe
naweno
naya
nayá
nayuga
nazareno
nazareno samaritano
ndëxü
ndora
ne
ñe ho
ne'e
ne'e|-jajeja'o
ne'ejajeja'o
ne'ë-joro
neanthe bella
Neapolitan garlic
nébeda
Nebraska currant
nebrina
nebro
nébula
nechquelite
nectarina
nectarine
nectarino
nee joro
needle grass
needle palm
needle-flower
needle-flower tree
ñeeinó
neep
negra lora
negrito
negritos
negro yam
negro-coffee
negundo
negundo maple
negundo mexicano
ñeja
ñejilla
nejo
nele argabaler
nelí
Nelson's pinyon
nelumbio
nelumbo
nemegue
ñemehue
nemote
nempá
nemponcan
nene
nenenquemo
nenepekago
nenepekawe
nensi
nensi
nenufar
nenúfar
nenúfar amarillo
nenúfar de flor amarilla

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nenwah
neotropical walnut
népeta
nere
neroo yam
nescafé
nescao
neshishi
nêspera
nêspera-do-Japão
netleaf goosefoot
netleaf hackberry
netleaf oak
netseed lambsquarters
netted melon
netted pawpaw
nettle
nettle tree
nettle-leaf giant hyssop
nettle-leaf horse-mint
nettleleaf porterweed
nettleleaf velvetberry
nettle-leaved giant hyssop
nettle-leaved goosefoot
nettle-leaved horsemint
nettle-tree
Nevada bulrush
Nevada ephedra
Nevada goldenrod
Nevada joint-fir
Nevada Mormon tea
neve-cheiroso
néverdié
néverdier
neverwet
neves
new cocoyam
nəsã paubĩ
New England serviceberry
New Jersey blueberry
New Jersey tea
New Mexican checker
New Mexican checker mallow
New Mexican groundcherry
New Mexican locust
New Mexican olive
New Mexican pennyroyal
New Mexican prairie mallow
New Mexican privet
New Mexico agave
New Mexico locust
New Mexico maple
New Mexico nodding onion
New World aloe
New World coriander
New Zealand flax
New Zealand hemp
New Zealand pellitory
New Zealand spinach
New Zealand yam
newspice
nexcolo
nexcolom
ney'api
ngadu
ngali nut
ngao
nhambu
nhambutitana
nhandiroba
nhanica
nia boens
niamboka
niame
ñianjú
nibbi
Nicaraguan cacao
Nicaraguan cacao shade
Nicaraguan chocolate
Nicaraguan cocoa shade
Nicaraguan coffee shade
niche
nicker bean
nicker tree
nickernut
nickers-tree
Nicobar breadfruit
nicori
nicori-iba
nicua
nícula
nicuri
nicuri-de-caboclo
nicury

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nido de gungulén
niejilla
ñiejilla
night ipomoea
night jessamine
night-blooming cactus
night-blooming cereus
night-flowering cactus
night-flowering maple
nightshade
nigua
nigua capolín
nigua grande
nigua peluda
niguas
niguilla
nigüita
nigüito
niguo
nihitarari
nihua
nii-che
nikte’
nikte’ha
nil
nilauala
nilhue
ñilhue
ñilwe
nina caspi
ñinc
ninfa
ninfa aquática
ninfa amarilla
ninfa de altura
ninfa venuda
ninfea amarilla
ninfea de flor amarilla
nini ñi
niño
niño en cuna
niño rupa
niño-urupá
ninwah
nipa
nipa grass
nipa saltgrass
nipe
nipirihe
nipple catus
niquivá
nirá
niruri
nisperito
nispero
níspero
níspero caimito
níspero colorado
níspero de España
níspero de montaña
níspero de monte
níspero de saino
níspero del Canadá
níspero del Japón
níspero japonés
níspero mono
níspero montaña
níspero montañero
níspero monte
níspero zapote
nisperilla
nisperillo
nistamal
nistamalillo
nite’
nixtamalxochitl
nixtamaxochitl
nixtamaxuchiltl
noble cane
noble woman
nocedal
ñocha pequeña
nochtli
nocuana-guiche
nocuana-yana
nocuana-zeeche
nocuana-zeha-castilla
nocümonirr
nodding fescue
nodding milkweed
nodding onion
nodding pink onion
nodding plumeless thistle
nodding thistle

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nodding wild onion
nodding wildrye
ñodi
no-eye pea
nogada de Ibarra
nogal
nogal americano
nogal blanco
nogal castaña
nogal cayure
nogal ceniciento
nogal cimarrón
nogal común
nogal criollo
nogal de Australia
nogal de Barquisimeto
nogal de California
nogal de Caracas
nogal de castilla
nogal de Cuba
nogal de Europa
nogal de la tierra
nogal de monte
nogal de Nuevo León
nogal de nuez lisa
nogal de salta
nogal del país
nogal encarcelado
nogal europeo
nogal morado
nogal motudo
nogal negro
nogal nuez meca
nogal pecanero
nogal plance
nogal rayado
nogal satinado
nogal silvestre
nogal tucumano
nogalillo
nogalito
nogikawe
noginca
nogueira
nogueira-brasileira
nogueira-da-índia
nogueira-da-praia
nogueira-de-iguapé
nogueira-de-óleo
nogueira-de-santa-catarina
nogueira-do-Havaí
nogueira-do-iguape
nogueira-do-Japão
nogueira-do-litoral
nogueira-negra
nogueira-preta
noguincahue
noguiwe
nohotë
noinga
noisette indienne
noix ahouai
noix de coco
noix de serpent
nokai
nolé
nolí
noli palm
no-me-olvide
non
nona
nonginca
noni
nonita de mono
nonogue
nonpagoemo
nootka rose
nopal
nopal azúcar
nopal blanco
nopal cactus
nopal camueso
nopal cascarón
nopal cadillo
nopal cegador
nopal chamacuerito
nopal chamacuero
nopal chaveño
nopal con vaina
nopal costero
nopal cyotillo
nopal de castilla
nopal de cochinilla
nopal de cruz

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nopal de huerta
nopal de la cochinilla
nopal de lengua
nopal de mamilas
nopal del desierto
nopal del litoral
nopal diamante
nopal duraznillo
nopal manso
nopal manso de castilla
nopal mantequilla
nopal milpa alta
nopal rojo pelón
nopal sin espinas
nopal tapón
nopal verdure
nopal xochiquetzáltic
nopalillo
nopalillo mal ojo
nopalillo orquídea real
nopalitos
nopalli
nopalxochiquetzáltic
nopás
nopotapeste
ñorbito
ñorbo cimarrón
ñorbo hediondo
Norfolk Island pine
noritén
norito
noro
North American ebony
North American plum
North Japanese hill cherry
northern bayberry
northern bean
northern black currant
northern bog violet
northern California grape
northern California walnut
northern darling plum
northern dewberry
northern highbush blueberry
northern Japanese hill cherry
northern maple
northern mountain ash
northern mule's-ears
northern nut-grass
northern red oak
northern sweetvetch
northern white cedar
northern white pine
northwest crimson columbine
northwestern mariposa lily
northwestern serviceberry
Norwegian angelica
notenénema
novalgina
noxtli
noyer de bancoul
noyer des Moluques
noz
noz-da-índia
noz-das-molucas
noz-de-bonduque
noz-de-cola
noz-de-gondja
noz-de-guran
noz-de-Sudão
noz-moscada
noz-moscada-do-brasil
noz-pecã
ntaka
nuasca barbasco
ñuati uná
nuchuch nab
nucñú baras
nucñu bares
Nuevo León walnut
nuez
nuez amazónica
nuez australiana
nuez boliviana
nuez corriente
nuez de Australia
nuez australiana
nuez de California
nuez de castilla
nuez de cola
nuez de especia
nuez de filipinas
nuez de India
nuez de la India

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nuez de marfil
nuez de nogal
nuez de pan
nuez de Queensland
nuez de Pará
nuez del Brasil
nuez del nogal
nuez del Pará
nuez del paraíso
nuez encarcelada
nuez mantequilla
nuez meca
nuez moscada
nuez pecan
nuez pili
nuez souari
nugicauhe
nûha
nui
ñukin
nula
nulibé
nulu
ñume'mba
numi
numi kunchai
numiallamihe
numpéje
numuñu
nuñas
nuncito
ñuñco pichana
nuni
nunurkwa
nuoma
nupak
nupe
nupera
nupi
nupirgi tupa
nupu uchu
nu-que
nurhitini té
nurite
nuru
nuspa panga
nu-sulá
nut pine
nútachéns
nútashübüriüsüsh
nutamba
nutgrass
nut-grass
nutmeg
nutmeg geranium
nutmeg hickory
nutmeg melon
ñuto cachi
nutsedge
nutsulet
Nuttall goldenweed
Nuttall monolepis
Nuttall's goosefoot
Nuttall's mariposa lily
Nuttall's poverty weed
Nuttall's sophora
Nuttall's violet
nuum tsutsuy
nuxilha
nuzundu
nuzu-ndu
nyami-cue
nyeed
o
oa
oacaju
oak
oak gooseberry
Oakland star-tulip
oanani
oasirana
oat
oats
ob
oba
obahue
obeguimo
obelisco
obelisco de la sierra
obi
obi
oblong-fruit serviceberry
oblong-leaf sunflower
obo

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obos
oca
ocaiman
ocara
ocatlán
ocatuhue viqui
occa-occa
occoruro
ocean spray
oceanspray
ocelosúchil
oceloxóchitl
ocherie
ochil
ochro
oco buin
ocoba
ocomtzatza
ocoquihui
ocoquihuí
ocori
ocoro
ocoró
ocoró crespo
ocorocillo
ocoshal de agua
ocote
ocote mullaca
ocotillo
ocotsimo
ocozocote
ocozote
ocozotl
ocra
ocro
octopus cactus
ocu
ocú
ócu
ocucu
ocuje
ocuje macho
ocumo
ocumo culin
ocumo cumán
ocumo morado
ocuquirana
ocure
oczé
odeque
odruif
oeirana
oficial-da-sala
ogador
ogé
ogeechee lime
ogeechee lime tupelo
ogeechee plum
ogeechee tupelo
ogen melon
o-gi-mo
ogop
oguaxima
ohia
ohidu
Ohio curcuma
Ohio spiderwort
ohn-ak'
ohoru
ohuacatl
oi
oignon rouge
oil grass
oil nut
oil of ben
oil of rue
oil palm
oilnut
oil-of-ben tree
oisi-toroba
oiti
oiti-cagão
oiticica
oiticica-da-folha-miúda
oiti-coró
oiti-da-praia
oiti-mirim
oiti-tiribá
oiti-toroba
ojal
ojcome
ojé
ojite
ojito de nena

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ojito de nené
ojitos
ojmero alimenticio
ojo de buey
ojo de minado
ojo de nené
ojo de novia
ojo de pescado
ojo de shara
ojo de venado
ojo de víbora
ojoche
ojoche blanco
ojoche colorado
ojochillo
ojocho macho
ojoru
ojote
ojushte
ojuste
oka
Oklahoma plum
okolaxi
okra
okro
okumo
okze
olaga
olandi
olandim
old cocoyam
old fustic
old maid
old maid's oleander
old man's beard
old man's nightcap
old man's whiskers
Old World aloe
oldfield blackberry
old-man cactus
oleo de rícino
oleo-bálsamo
oleo-de-gualtéria
oleo-vermelho
olerero
olero
olho-de-boi
olho-de-dragão
olho-de-passarinho
olho-de-pavão
olho-de-pomba
olho-de-santa-luzia
olho-de-veado
oli
olith
oliva
olive
olive bâtard
olive plum
olive tree
oliveiro
olivo
olivo bastardo
olivo de Ceilán
olivoa
oliy
olla de mono
olloco
olluco
olmo
olmo chino
olmo mexicano
olmo rojo
olmo siberiano
oloi
oloroso
olosapo
olozapote
olpiexox
oluka
omancomo
omas
omasaino
ombrecillo
ombú
omentaca
omequelite
omnamshifi
omokabo
omulili
on
onato
once de abril
ondas-do-mar

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one
one-flowered haw
one-flowered hawthorn
one-grained wheat
one-leaf clover
one-leaf onion
one-seed bur-cucumber
one-seed juniper
ongaybo
ongrê
onion
onion springparsley
onion weed
onipa
onj
onotillo
onotillo rebalsero
onoto
onoto montañero
onze-horas
ookow
ool
oó-le-da
oomil
oon
oopow
oot' te
oox
ooy
opehue
opium
opium poppy
opiuma
opposite-leaf spotflower
opposite-leaved Para cress
opuntia
opuntia-maxima
or ka' pa'
or kan pa'
ora panga
orabrobó
orach
orache
orange
orange agate
orange agoseris
orange bell pepper
orange daylily
orange fameflower
orange flowered agoseris
orange grape tomato
orange honeysuckle
orange jasmine
orange mountain dandelion
orange papaya
orange porterweed
orange root
orange trumpet honeysuckle
orange-cup lily
orange-flower goat-chicory
orange-flowered false-dandelion
orangefruit horse-gentian
orangequat
ora-pro-nobis
ora-pro-nóbis
ora-pro-nóbis-miúdo
orchid pepper
orchid tree
oreclamohue
oreg mawon
oreganillo
oreganito
oregano
orégano
orégano brujo
orégano chiquito
orégano cimarrón
orégano de burro
orégano de castillo
orégano de España
orégano de la sierra
orégano de los Incas
orégano de monte
orégano del Inca
orégano del país
orégano extranjero
orégano falso
orégano grueso
orégano mexicano
orégano orejón
orégão
oregão-vulgar
Oregon alder

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Oregon cherry
Oregon crab
Oregon crab apple
Oregon evergreen blackberry
Oregon fawn-lily
Oregon grape
Oregon holly-grape
Oregon lily
Oregon maple
Oregon myrtle
Oregon oak
Oregon oxalis
Oregon pepperwood
Oregon sunflower
Oregon tea
Oregon tea tree
Oregon white oak
Oregon wintergreen
oreja
oreja de burro
oreja de conejo
oreja de coyote
oreja de elefante
oreja de león
oreja de liebre
oreja de perro
oreja de ratón
orejero
orejilla
orejita de guajolote
orejón
orejuelo
orelha-de-boi
orelha-de-burro
orelha-de-coelho
orelha-de-cordeiro
orelha-de-elefante
orelha-de-mula
orelha-de-onça
orelha-de-veado
orenção
orenço
organillo
órgano
órgano-alado de occidente
órgano-alado de pitaya
órgano-pequeño alicoche real
órgano-pequeño copa de vino
órgano-pequeño fresa
órgano-pequeño peine
órgano-pequeño sanjuanero
organ-pipe cactus
orgulho-de-barbados
Oriental false hawksbeard
Oriental garlic
Oriental hawksbeard
Oriental lotus
Oriental onion
Oriental radish
Oriental raisin tree
Oriental sesame
Oriental waterfern
origanum
orindeúva
orindiba
orindiuva
orinduíba
Orinoco apple
Orinoco simarouba
oriri
orito
orko molle
ornamental okra
ornamental pawpaw
ornamental pulque agave
oro azul
orobanche
orobanque
orobo
oronoto
oropo
ororuz
orosul
orosus
orozul
orozús
orozuz
orozuz cimarrona
orozuz de la tierra
orozuz del brasil
orozuz del país
orpine
orquídea
orquidillo

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ortiga
ortiga chica
ortiga mayor
ortiga menor
ortiga muerta
ortigo blanco
ortiguilla
orto karalau
oruga de mar
oruga marítima
oruzuz
orzo
osage orange
osi
osmanthus
osmunda
osmunda española
osmunda real
oso berry
osoberry
ostrich fern
osún
osurba
Oswego beebalm
Oswego-tea
otaheite apple
otaheite gooseberry
otaheite potato
otaheite walnut
otaheite yam
otaita
otatabe
otatave
otate
oticón
otó
otoe
otome
otoomal
otoy
oubi
oulapele
our lady's milk thistle
our Lord's candle
ouregão
ouricuri
ouricuru
ovalamo
oval-leaf bilberry
oval-leaf blueberry
oval-leaf huckleberry
oval-leaf strongbark
oval-leaved blueberry
overlooker plant
overtop palm
oviero
ovina
ovita
ovito
ovito de monte
ovo
ovo de Ibarra
ovo de la costa
ovo-de-galo
ovo-de-mucura
ovo-de-pomba
owekawe
ox
oxálida-azeda
oxalis
oxális-azeda
ox-eye daisy
oyamel
oyamel colorado
oyamel de ballauca
oyamel de barranca
oyorique
oyster plant
oysterleaf
Ozark hickory
ozua
ozua berrón
p'ak-muul
p'eles-k'uch
p'oop
pa ksmuk
pa m si mo ha
paariyó ipeñ
páats mo'ol t'u'ul
pabi
pacae
pacae amarillo
pacae blanco
pacae colombiano

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pacae colorado
pacai
pacai colorado
pacai de los ríos
pacai guava
pacai negro
pacal
pacal amarillo
pacana
pacapaca
pacay
pacay del Perú
pacay mono
pacay negro
pacaya
pacaya palm
pacayita
pachatara
pacheca
pachí
pachín
pachío
pachío azulito
pachío de flor roja
pachío grande
pachío-tutmillo
pachito
pachiuba
pachiubilla
pacholí
pachón hoja ancha
pachuba
pachuhuk
pachuhul
pachulí
pachullo
pachyla-pachyla
paciência
Pacific blackberry
Pacific dewberry
Pacific grape
Pacific madrone
Pacific maple
Pacific mountain ash
Pacific mountain onion
Pacific onion
Pacific plum
Pacific rosewood
Pacific serviceberry
Pacific silver fir
Pacific swampfire
Pacific water dropwort
Pacific yew
packia
packoo jamoon
paco
pacó
pacobilla
pacobillo
pacobusú
pacón
paconca
paconquilla
pacora
pacosororoca
pacouri
pacoury
pacová
pacová carapé
pacová de oro
pacová-sororoca
pacoveira-grande
pacoyuyo
pacoyuyu fino
pacpa
pacueco
pacún
pacunga
pacunja
pacura
pacuri
pacurí
pacurí guazu
pacuy
padea
padoo
padrasto
padrastro
padrastros
padron pepper
pagoda tree
pagu
pagua
paguacha

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pagumán
pah'ch'uhuk
pahsh
pahua
pahuacuahuit
paia-de-licuri
paia-de-nicuri
paicco
paico
páico
paico de muerto
paico hembra
paico mocho
paigonca tmahue
paik'
paiko
paila
paina
paina-de-cuba
painço
painço-amarelo
painço-branco
painço-preto
painço-verde
painço-vermelho
paineira-do-cerrado
paineirinha
painha
painted lady
painted leaf
painted nettle
painted tickseed
painted trillium
paipigu
paiputo
pairajo
pairajo de altura
paiste
paitilla
paiuetu
paixtle
paja cedrón
paja de culebra
paja Guinea caroreña
paja limón
paja toquilla
pajamarioba
pajarilla de agua
pajarito
pajarito del campo
pájaro pequeño
pajsh
pajerecu
pajte
pajte'
pajuil
pajuil chaqui
pajura
pajurá
pajurá-da-mata
pajurá-de-Óbidos
pajurá-de-racha
pajurá-grande
pajurá-pedra
pajurá-rana
pajurá-verdadeiro
pajurazinho
pajuro
pajurro
pak choi
pak'aal che'
pak'umpak
pakab olom
pakay
pakih etni
paknul
pakooru
pakuri
pakurisoso'y
pa-la
pala de cagalera
palatali
palato
palca
pale agoseris
pale blue snakeweed
pale dock
pale evening-primrose
pale goat-chicory
pale hickory
pale Indian-plantain
pale jewelweed
pale lidflower
pale mountain dandelion

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pale plantain
pale serviceberry
pale thistle
pale touch-me-not
pale wolfberry
palera
palha
palha-branca
palha-preta
palha-redonda
palha-vermelha
palheira
palhinha
palilho
palillo
paliperro
palito nebuloso
palla
pallar
pallar de los gentiles
pallares
pallid serviceberry
palm honey
palm of honey
palm tree yucca
palma
palma abanico
palma aceitera
palma africana
palma africana de aceite
palma almendrón
palma amarga
palma apache
palma azul
palma barreta
palma bataua
palma blanca
palma boba
palma bola
palma brashic
palma cana
palma canaria
palma canariense
palma chilena
palma china
palma chit
palma cimarrona
palma clima
palma coco
palma cola de pez
palma costera
palma criolla
palma curuba
palma brava morada
palma datil
palma datilera
palma de abanico
palma de abanico azul
palma de abanico de California
palma de agua
palma de azúcar
palma de cera
palma de chascara
palma de cinta
palma de coateco
palma de coco
palma de coquitos
palma de corozo
palma de cumare
palma de dátiles
palma de durazno
palma de escoba
palma de goma
palma de guadalupe
palma de guagara
palma de guano
palma de huano
palma de jícara
palma de jipijapa
palma de la virgin
palma de las rocas
palma de leche
palma de macetas
palma de marfil
palma de matón
palma de micharo
palma de mícharos
palma de palmira
palma de Panamá
palma de pantano
palma de ramos
palma de rosario
palma de sagú de malabar

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palma de san josé
palma de san pablo
palma de seje
palma de sierra
palma de sombrero
palma de taco
palma de tlaco
palma de tornillo
palma de vino
palma de yaguas
palma del desierto
palma delgada
palma doce
palma dulce
palma huíchira
palma indiana
palma ixtle
palma jipijapa
palma lechera
palma loca
palma manacla
palma mauritia
palma milpé
palma negra
palma oriente
palma palmía
palma palmira
palma pita
palma popotla
palma ramosilla
palma real
palma real cubana
palma real puertorriqueña
palma redonda
palma sabal
palma samandoca
palma seca
palma sege
palma seje
palma sombrero
palma soyal
palma tabaquillo
palma temiche
palma yatay
palma yucateca
palma-boba
palma-christi
palmacristi
palma-doce
palma-miuda
palmadora
palmar
palmarcito
palmarejo
palmarera
palmarillo
palmarira
palmarito
palma-santa
palmasito
palmate bitterbur
palmate coltsfoot
palmate violet
palmate-leaved hibiscus
palmatória
palmatória-do-diabo
palmatória-doce
palmatória-espinhosa
palmatória-grande
palmeira
palmeira-bacaba-y
palmeira-betel
palmeira-chonta
palmeira-da-índia
palmeira-da-pedra
palmeira-dos-brejos
palmeira-imperial
palmeira-indaiá
palmeira-jataí
palmeira-leque-da-Europa
palmeira-lú
palmeira-lú-i
palmeira-marajá-piranga
palmeira-mucajá
palmeira-pindoba
palmeira-rabo-de-peixe
palmeira-sagu
palmeira-sertaneja
palmeira-tucumá-assi
palmeira-washingtonia
palmeirinha
Palmer amaranth
Palmer grass
Palmer pigweed

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Palmer saltgrass
Palmer's agave
Palmer's amaranth
Palmer's century plant
Palmer's grass
Palmer's pigweed
Palmer's saltgrass
palmera
palmera aceitera africana
palmera azucarera
palmera canaria
palmera datilera
palmera de aceite
palmera de Canarias
palmera de coquitos
palmera de coyol
palmera de guadalupe
palmera de la reina
palmera de las Antillas
palmera de sagú
palmera de sagú de Malabar
palmera enana
palmera enano
palmera plumosa
palmera suramericana de los viajeros
palmero
palmetto
palmetto palm
palmicha
palmiche
palmiche de Río Negro
palmiche grande
palmichi
palmicho
palmier à huile américain
palmier toulouri
palmiforme
palmilla
palmillo
palmira
palmiste
palmit
palmita
palmita de agua
palmiteiro
palmitiqueira
palmito
palmito de coyol
palmito dulce
palmito europeo
palmito soyate
palmito-açaí
palmito-amargoso
palmito-do-brejo
palmito-do-campo
palmito-doce
palmito-do-chão
palmito-juçara
palmito-mirim
palmito-mole
palmyra palm
palo aceite
palo agrio
palo amargo
palo amarillo
palo apestoso
palo azul
palo barbasco
palo blanco
palo blanco amole
palo bobo
palo bolero
palo borracho
palo brasil
palo brea
palo bronco
palo calabaza
palo camarón
palo caraparí
palo chicle
palo chicle latex
palo chilamate
palo chino
palo colorado
palo cruz
palo cuate
palo cubano
palo cumbro
palo de abejas
palo de aceite
palo de agua
palo de ají
palo de amate

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palo de arco
palo de arco negro
palo de azúcar
palo de babilla
palo de balsa
palo de bálsamo
palo de baqueta
palo de barranco
palo de berria
palo de Brasil
palo de burro
palo de cachicamo
palo de calentura
palo de Campeche
palo de canela
palo de chamanare
palo de chichimón
palo de Chile
palo de coco
palo de colmena
palo de corral
palo de cotorra
palo de cuasia
palo de Cuba
palo de cuentas
palo de cuyure
palo de escoba
palo de frutilla
palo de gallina
palo de guaco
palo de guitarra
palo de gusano
palo de hierro
palo de higo
palo de huarache
palo de huarache
palo de humo
palo de incienso
palo de jabón
palo de jarro
palo de la cruz
palo de lacandón
palo de lanza
palo de lauza
palo de leche
palo de lluvia
palo de mambo
palo de moca
palo de mora
palo de motelo
palo de muerto
palo de muleta
palo de nanche
palo de negrito
palo de nuez
palo de orejas
palo de papaxi
palo de paraiso
palo de parque
palo de peine
palo de peo
palo de piedra
palo de pingüica
palo de piñón
palo de piojo
palo de pito
palo de platanches
palo de pulque
palo de rosa
palo de sal
palo de santa maría
palo de sobo
palo de sol
palo de tinta
palo de tinta amarilla
palo de tira hule
palo de tomate
palo de toro
palo de trapiche
palo de vaca
palo de vaqueta
palo de velas
palo de veneno
palo de voladillo
palo de zorro
palo del Brasil
palo del diablo
palo diablo
palo dulce
palo espino
palo fósforo
palo gavilán
palo gordo
palo gusano

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palo haux
palo hediondo
palo huaco
palo jabón
palo jiote
palo jito
palo lechero
palo liso
palo macho
palo madre cacao
palo madre de cacao
palo madrona
palo madroña
palo malambo
palo manteco
palo mantecoso
palo maría
palo mata gallina
palo matias
palo mora
palo moral
palo mulato
palo muñeco
palo negrito
palo paraguas
palo peredo
palo perícó
palo peruano
palo pina
palo polvora
palo prieto
palo retinto
palo rey rosado
palo sangre
palo santo
palo seco
palo sonzo
palo tabaco
palo tinto
palo tortuga
palo vela
palo verde
palo verde amarillo
palo verde azul
palo verde de hoja pequeña
palo yanoconas
palo yuyo
paloquelite
paloduz
Paloma
paloma micuna
palomilla
palomitas
palosanto
palote negro
palouisi
paloverde
paloyancha
palta
palto
paltón
pama
pama amarilla
pama calata colorada
pama-amarela
pama-branca
pama-caucho
pama-caushu
pama-de-onça
pama-de-tamanho-médio
pama-ferro
pama-mão-de-onça
pama-mauritinga
pama-pequena
pama-preta
pamashto
pamau suki
pamáusuki
pambazo
pambil
pampa orégano
pampan kraroen
pampanitos
pampano
pampas lily-of-the-valley
pamplemousse
pamplemusa
pamplina
pamplina de agua
pamplinas
pampola
pamuco
pan
pan caliente

DRAFT

pan de año
pan de árbol
pan de cuco
pan de fruta
pan de la vida
pan de manteca
pan de masa
pan de ñame
pan de palo
pan de pepita
pan de pobre
pan de rana
pan de todo el ãno
pan del árbol
pan del norte
pan y quesico
pan y quesillo
pan y quesillos
pan y quesito
pan y queso
pana
pana cimarrona
pana de pepitas
panabi
panabí
panaecillo colorado
panagsi
panalero
panalillo
Panamá
Panama hat plant
Panama nopal cactus
Panama redwood
Panama tree
panameño
panamito
panamitos
pananë
panán-gsuni
panapén
pancake pricklypear
pancha muca
pancho de chancho
panda papaya
pandano
pândano
pandanus
pandicho
pandilla
pandisho
paneira-de-cuba
panelo
panga
pángana
pangki naek
pángoa
pangola
pangue
paniala
panic grass
panihui
panil book
panima
paniquesilla
panizo moruno
panizo cauchin
panizo negro
panizo silvestre
panizo verde
panke
pansuba
pansy
pantalón panga
panther lily
pantriba
panul
panza de vaca
pão-d'embira
pão-de-joão
pão-de-massa
pão-de-rã
pão-de-são-joão
papa
papa amarilla
papa blanca
papa caribe
papa chawcha
papa China
papa cimarrona
papa criollo
papa cusqueña
papa de caña
papa de montaña
papa de monte

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papa de venado
papa del aire
papa del monte
papa extranjera
papa japonesa
papa lisa
papa luki
papa mantaro
papa mantequilla
papa morada
papa numi
papa olones
papa de pava
papa roja
papa ruk'i
papa silvestre
papa voladora
papa walusa
papache
papache grande
papachilla
papada de gallo
papaieira
papailla
papaillo
papain
papaita
papaíta
papalisa
papalla
papalo
pápalo
papalómetl
papalón
pápaloquelite
papaloquelite
pápaloquilitl
papalote
papamundi
papamundo
papanajo
papano
paparahua
paparua
papas lisas
papasan
papascowood
papa-terra
papa-terra-branca
papa-terra-vermelha
papatilla
papaturra
papaturro
papaturro agrio
papaturro blanco
papaturro de hoja ancha
papaturro de hoja grande
papauce
papaunce
papavi
papaw
papaya
papaya caspi
papaya de altura
papaya de mico
papaya de montaña
papaya de monte
papaya de olor
papaya de selva
papaya de tierra fría
papaya del monte
papaya del venado
papaya macho
papaya orejona
papaye
papaye biche
papayita
papayito
papayito de los Andes
papayo
papayola
papayuela
papayuelo
papeche
papelillo
paper birch
papera de mono
paperas
papilla
papita del campo
papito
papiyoj
papo
papo-de-anjo

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papo-de-mutum
papola
papoos
papoula
papoula dobrada
papoula-são-francisco
pappa
pappas
páprica
paprika
papuá-do-mato
papunga
papusa
paque
paquí
paquí cimarrón
paquío
paquió
para de gallo
Para cress
Pará cress
Pará guava
Pará nut
Pará palm
pará paray guazú
Pará piassava
Pará rubber
Pará silveste
paracuúba-doce
paradise flower
paradise nut
paradise poinciana
paradise tree
Paraguay palm
Paraguay tea
paraguayita
parai
parairie potato
paraíso
paraíso blanco
paraíso francés
paraju
parakeet flower
paralejo
paralejo de pinares
paralejo del pinar
paramán
parana
Paraná pine
parandesiqua
parapara
paraparo
parapi-balli
pararu
para-sol
parature blanco
paraveris
parca
parcha
parcha andina
parcha cimarrona
parcha de culebra
parcha de monte
parcha granadina
parche
parchita amarilla
parchita de montaña
parchita de sabana
parchita morada
parcho
pardillo
pardillo amarillo
pardillo blanco
pareira
pareira brava
pareira root
pareira-brava
parencsuni
parenta
paricá
paricá-grande-da-terra-firme
parinari
parinari sacha
parinarillo
parinary
pariparoba
paripi
paripiballi
paripo
Parish’s glasswort
parlor palm
parmentiera
parona
paronchi

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parota
parra
parra broncadora
parra cimarrona
parra de Madeira
parra silvestre
parra virgin
parras cimarronas
parreira-brava
parreirinha-do-mato
parriza
parriza americana
parrot feather
parrot's beak
parrot's feather
Parry abrojo
Parry jujube
Parry pine
Parry pinyon
Parry's agave
Parry's jujube
Parry's manzanita
Parry's thistle
parsley
parsley haw
parsley-leaved haw
parsnip
parsnip-chervil
parsu
partasana
partridge berry
parva-papo
parwah
pasa
pasa capulí
pasa comestible
pasa orilla
pasacana
pasak
pasagí
pasaque
pasarín
pasas
pasayo
pascualito
pascueta
pascuschumi
pash
pashaco
pashaco Colorado
pashaco curtidor
pashaquilla
pashí
pashnikak
pasi ma'kat
pasiflora
pasilla
pasionaria
pasionaria azul
pasionaria con hojas de laurel
pasionaria de cerca
pasionaria de hoja de moral
pasionaria de la candelaria
pasionaria hedionda
pasionaria roja
pasita
pasito
pasmada
paso
pasóchi
pasorin
pasote
paspás
passa
passa-de-corinto
passa-do-japão
passa-japonesa
passiflore écarlate
passion flower
passion fruit
passion fruit banana
passionária
passionflower
pastate
paste
pastilla
pastinaca
pastinaca selvaje
pastinaga
pasto
pasto del chancho
pasto estrada
pasto Guatemala

DRAFT

pasto italiano
pasto limón
pasto malvinero
pasto marino
pasto navajita
pasto salado
pastora
pastoral
pastorata
pastorcilla
pastorcita
pastorcilla
pasture brake
pasture gooseberry
pata de cotuza
pata de gallina
pata de gallo
pata de Morrocoy
pata de pájaro
pata de paloma
pata de paují
pata de sapo
pata de vaca
pata del monte
patabá
pataca
patachcuahuitl
patachete
patacón
pata-de-boi
pata-de-vaca
pataj
patamba
patas
patas de gallina de cerro
patashete
patashte
patashtle
pataste
patastilla
patastillo
patata
patata de caña
pataua
patauá
patauá-branca
patauá-roxa
pataxete
pataxte
patchouli
patchouly
patchuli
pate
paterna
paternilla
paternillo
paternita
paterno
paternoster beans
pati
pati queen palm
pati-amargosa
patichuli
patichulim
patience
patience dock
patilla
patillo
patioba
patisak'o
pato
patoá
patol
patola
patota
patriota
patsatsa nijon'cho
patujú
patujú bandera
patujú de bajio
patujú de pampa
patujú gigante
patunga fino
patutu
paú shuina
paú shuiya
pau-amarelo
pau-branco
pau-brasil
pau-cumaru
pau-carne
pau-cravo
pau-d'alho
pau-d'arco

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pau-d'arco-amarelo
pau-de-bálsamo
pau-de-bicho
pau-de-bolo
pau-de-cachimbo
pau-de-cera
pau-de-cobra
pau-de-colher
pau-de-cores
pau-de-cotia
pau-de-curtir
pau-de-curtume
paude-de-tamanco
pau-de-espeto-vermelho
pau-de-fogo
pau-de-formiga
pau-de-guiné
pau-de-incenso
pau-de-lepra
pau-de-lixa
pau-de-navalha
pau-de-oleo
pau-de-pólvora
pau-de-rato
pau-de-remo
pau-de-seda
pau-de-semana
pau-de-tanho
pau-doce
pau-ferro
pau-funcho
pauhui montañero
pau-jacaré
pau-jangada
paují
paují de amú
paujil chaqui
paujil huasca
paujíl ruro
pau-leo
paulinia
pau-mulato
pau-mulato-da-terra-firme
pau-Pernambuco
pau-pólvora
pau-pombo
pau-precioso
pau-rosa
pau-rosa-de-folha-cheirosa
pau-sangue
pau-santo
pau-sassafrás
pau-tariri
pau-tenente
pau-terra
pavana
pavas
pavi
pavia
pavieira
pavoa
pavona
pavona encendida
pavonia
pawi
pawpaw
pax'tamac
paxararok
paxiúba
paxiúba-barriguda
paxiubão
paxiubinha
paxiubinha-de-espinho
paxni kak
paxte
paxte de palo
paxtle
paya
payama
payandé
payarín tepehuano
payas
payche
payco
payo curu
payón
paypay zoal
payste
payta
payura
pazoli
pazote
pazotl
pazte

DRAFT

pe
pe’su po’o
pe’ta
pea
pëa
pea bean
pea eggplant
pea leaf-flower
pea vine
peace lily
peach
peach bloom
peach palm
peach tomato
peach wood
peachnut
peachwood
peacock flower
peacock tigerflower
peanut
peanut-butter fruit
peanut-butter plant
pear
pear mahogany
pear melon
pearhip rose
pearl barley
pearl berry
pearl gromwell
pearl lace-leaf
pearl lupin
pearl lupine
pearl millet
pearl onion
pearlberry
pearl-plant
pea-tree
pecã
pecan
pecan nut
pecana
pech’ uk’
pech’uk-il
pechecua
pechejumo
pechevaye
pechiche
pechichi
pechita
pe-co-r
pêcoyo-de-são-domingo
pecta
pé-de-galinha
pé-de-ganso
pé-de-gato
pé-de-jaboti
pé-de-papagaio
pé-de-pomba
pé-de-pombo
pedón
pedra-ume-caá
peech kitam
peecho
pega-pega
pega-pega de monte
pega-pinto
pega-ropa
pegarropa
pegibay
pegu
pehuén
pei-huxupa
peito-de-pombo
peito-de-pombo-de-folha-larga
peixinho
peixinho-da-horta
pejibay
pejibaya
pejibaye
pejibaye colorado
pejijuayo
pejivalle
pejte
pékéa tata-youba
pekea-nut
pekeya
Peking cabbage
pela
peladera
peladua
pelat puchum
peli
pellejo de indio
pellitory

DRAFT

pelma
pelo de choclo
pelo ponte
pelo ponto
pelocote
peloncuáhuitl
peloponte
pelosilla
peludito
pelusa
pelusilla
pembina
pemoch
pemoche
pemuche
penacho de Salomón
penca
pencil cactus
pencil cedar
pencil cholla
pencil juniper
pendanga
pendant amaranth
pendare
pendare banero
pendare de sapo
pendare pequeño
pendare purue
pendare rebalsero
pendaria
pendaria-da-serra
pendarito
pendejera
pendeno
pendula
pene
penegato
peniseto
penka
Penn's golden pepper
Pennsylvania bittercress
Pennsylvania blackberry
Pennsylvania saxifrage
Pennsylvanian maple
penny cress
penny piece
pennyroyal
pennyweed
penoga
penteno
pentocz
peonía
peonía negra
peora
pepa de palta
pepa de pan
pepe boiti
pepe de leche
pepe del tagua
pepe guare
pepe nance
pepe poirier
pepenance
pepe-nance
peperina
peperomia
peperômia-doméstica
pepetaca
pepeteca
pepetillo
pepetillo verde
pepeto
pepeto de río
pepeto negro
pepetón
pepián
pepicha
pepín
pepinículo
pepinillo
pepinillo de monte
pepinillo silvestre
pepininho
pepininho-pintado
pepinito
pepino
pepino andino
pepino Angola
pepino blanco
pepino chino
pepino cimarrón
pepino común
pepino de agua
pepino de árbol

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pepino de castilla
pepino de comer
pepino de fruta
pepino de la India
pepino de las indias
pepino de monte
pepino de olor
pepino de rellenar
pepino de relleno
pepino dulce
pepino hueco
pepino llorón
pepino mango
pepino melocotón
pepino morado
pepino redondo
pepino socato
pepino-bravo
pepino-castanha
pepino-de-burro
pepino-de-espinho
pepino-de-sapo
pepino-do-mato
pepino-silvestre
pepino-verde
pepisco negro
pepito
pepizco
pepo
pepo de burro
pepper
pepper cinnamon
pepper grass
pepper hibiscus
pepper tree
peppercorn
peppercorn tree
pepper-elder
peppergrass
peppergrass mustard
pepperidge
peppermint
pepper-root
pepperweed
pepperwood
pepperwort
pequeno-limonete
pequi
pequí
pequiá
pequia nut
pequiá-brava
pequiá-bravo
pequiá-pedra
pequiarana-do-igapó
pequi-branco
pe-qui-che
pequi-de-janeiro
pequi-do-cerrado
pequi-do-xingu
pequijche
pera
pêra
pera criolla
pera de agua
pera de ancho
pera de Pascua
pera melón
pêra-do-campo
peral
peraleja
peralejo
peralejo de sabana
peramán
peramán de agua
peramancillo
peramelon
perdiz puñuna
perehuétano
pereira-do-campo
perejil
perenila
perennial bean
perennial glasswort
perennial goosefoot
perennial ground-cherry
perennial Pará cress
perennial pepperweed
perennial teosinte
perennial wall-rocket
pereskia
perfume tree
perguetana
perguillo negro

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pericón
pericón amarillo
perifollo
perija
perilha
perilha-branca
perilha-café
perilla
perilla-mint
perillo
periquillo
periquiteira
periquiteiro
periquitinho
periquito
perita
perita costeña
perita de agua
perita haitiana
periwinkle
perjil de costa
perlas
perlilla
perlillo
perluxo
Pernambuco wood
pernilla de casa
pero
perôko
peronilla
perote
peroto
perotó del monte
perovana
perpetua
perpétua
perpétua-do-brasil
perpétua-do-mato
perrexi
perritos
perritos rojos
Persian hyssop
Persian mulberry
Persian walnut
Persicária
pérsico
persimmon
perta-cu
Peru naval
Peru-balsam
Peruétano
Peruvian apple cactus
Peruvian basil
Peruvian cacao
Peruvian cape gooseberry
Peruvian carrot
Peruvian cherry
Peruvian daisy
Peruvian ginseng
Peruvian groundcherry
Peruvian lily
Peruvian mastic
Peruvian mastic-tree
Peruvian nutmeg
Peruvian oka
Peruvian old-man cactus
Peruvian papaya
Peruvian parsnip
Peruvian pepino
Peruvian pepper
Peruvian pepper tree
Peruvian rice
Peruvian walnut
pescuezón
pesgua
pésjua extranjera
pésjua morada
pesoé
pesoxocoyolli
pêssego
pêssego-do-mato
pessegueiro
pessegueiro-bravo
pessegueiro-do-mato
pessoek
pet rocks
petaca
petaco
petaquira norteña
petatzimicua
petcui
Petén gourd
peteno
peterebi

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peterebí
petha
peti bouis
petit caimitier bois
petite caïmite
petite marigold
petite poire
petomo
petowe
petrino
petticoat palm
petty rice
pettymorel
pettymorrel
petty-morrel
pety-morrel
peúdo
peugu
peumo
peunke
pewa
pewa nut
peyote
pezoé
pfirco
pfiuco
phantasma lisas
phasemy bean
phasey bean
pheasant zapote
Philippe fig
Philippine fig
Philippine persimmon
Philippine spinach
Philippine waxflower
Philodendron
phoenix palm
phragmite commun
phragmites
phureja
physalis
physic nut
piaba
piabinha
piaçaba
piaçava
pianchi-rana
pião-branco
piasaba
piasava
piasavá
piasava de Bahia
piassaba
piassaba palm
piassaba-do-pará
piassava
piassava palm
piassava-da-Bahia
piaste
piatu
pibi
pica
picagua
picamano
picana blanca
picana negra
picante blanco
picão
picão-branco
picão-bravo
picão-das-hortas
picão-do-campo
picão-preto
picapica
pica-pica
picashia
picatón
pícea
picha de gato
pichana
pichana albaca
pichana alvaca
pichana blanca
pichana del cacique
piche
pichecua
pichi
pichí
pichi richi
pichi'che'
pichiché
pichigüao
pichigüey
pichindé

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pichippul
pichirina
pichoco
pichojo
pichol
pichomel
pichu
pichuri
pichurim bean
pichury bean
pickerel weed
pickerelweed
pickleweed
pickle-wood
pico de aura
pico de burrión
pico de cigüeña con olor a almizcle
pico de cigüeña primero
pico de flamenco
pico de guara
pico de lombriz
pico de loro
pico de pájaro
pico de paloma
picoa
picón
pico-pico
picosa
picota
picurero
picuyu
pidoquera
pie cherry
pie de cabra
pie de gallo
pie de ganso
pie de gusano
pie de niño
pie de pájaro
pie de pava
pied caimite
peidra de guaba
piedrero
pies de niño
pietie
pifayo
pifuayo
pig nut
pig weed
pig's face
pigeon bean
pigeon berry
pigeon pea
pigeon plum
pigeon tree
pigeon-berry
pigeongrass
pigface
piginio
pigio
pig-lily
pigmeo
pignon
pignut
pig-nut
pignut hickory
pignutwashi
pigseed goosefoot
pigüicua
pigweed
pigweed redroot
pihiguao
pihuayo
piid
piim
píim
piimiyure
piin
píin
piitirijrida
pija de gato
pijiguao
pijio
pijuanyo
pijuayo
pijuayo del monte
pikin moussoupou
pilay
pilche
pilchimate
pilehicaspi
pilewort
pili

DRAFT

pili nut
piligüe
pilliyuyu
pilón
piloy
piloya
pilriteiro
pima
Pima ratany
Pima rhatany
pimbina
pimbu-ku
pimenta
pimenta-americana
pimenta-biquinho
pimenta-bode
pimenta-branca
pimenta-camapu
pimenta-chumbinho
pimenta-cumari
pimenta-cumari-verdadeira
pimenta-cumaru
pimenta-da-costa
pimenta-da-índia
pimenta-da-jamaica
pimenta-da-mata
pimenta-da-terra
pimento-de-bico
pimenta-de-biquinho
pimenta-de-cheiro
pimenta-de-comari
pimenta-de-gentio
pimenta-de-macaco
pimenta-de-mesa
pimenta-do-mato
pimenta-do-pará
pimenta-do-reino
pimenta-dos-índios
pimenta-dos-monges
pimenta-dos-negros
pimenta-fatalii
pimenta-gorda
pimenta-habaneiro
pimenta-lambari
pimenta-longa
pimenta-madeira
pimenta-malagueta
pimenta-murupi
pimenta-murupi-amarela
pimenta-rosa
pimenta-vermelha
pimentão
pimentão-doce
pimentão-quadrado
pimenta-ordinária
pimenta-preta
pimenta-tabasco
pimenteira-bastarda
pimenteira-do-Peru
pimentera
pimentero
pimentero brasileño
pimentero falso
pimentinha
pimento
pimento-longo
pimentón
pimento-vermelha
pimeta de Caiena
pimienta
pimienta blanca de la India
pimienta blanquizca
pimienta de América
pimienta de California
pimienta de Jamaica
pimienta de monte
pimienta del Brasil
pimienta del Perú
pimienta falsa
pimienta gorda
pimienta inglesa
pimienta malagueta
pimienta negra
pimienta roja
pimienta sagrada
pimientero falso
pimientilla
pimientillo
pimiento
pimiento de padrón
pimiento de perro
pimiento dulce
pimiento rojo
pimiento verde

DRAFT

pimientón
pimiiwiyure
pimpinela
pimpinela minor
pimúyure
pin cherry
pin oak
piná
piña
piña aak’
piña anona
piña blanca
piña caaguy
piña caraguatá
piña ch’en
piña ch’oom
piña de América
piña de azúcar
piña de Indias
piña de monte
piña de playón
piña de ratón
piña fofa
piña kaan crus iik’
piña montañera
piña negra
piña ratón
piña silvestre
piña tropical
pina’y
pinabete
pinaí
piñamama
piñanona
piñanona monstera
pinca
pinchão
pinco-pinco
pin-cushion
pincushion beardtongue
pincushion cactus
pin-cushion tree
pindabuna
pindaeua
pindahíba
pindaíba
pindaíba-branca
pindaíba-verdadeira
pindaíba-vermelha
pindaibuna
pindaíva
pindaúba
pindaúva
pindayo
pindó
pindo palm
pindoba
pindoba-do-sul
pine cone ginger
pine cone lily
pine nut
pine strawberry
pineapple
pineapple guava
pineapple mint
pineapple sage
pineapple shrub
pineapple strawberry
pineapple-scented sage
pinemat manzanita
pinete
pinga
pingo-pingo
pingua
pingüica
pinguin
pingüita
pingüita de mono
pingwing
pinha
pinha’y
pinhão
pinhão-branco
pinhão-de-purga
pinhão-manso
pinha-quemadeira
pinhead clover
pinhead pepper
pinheirinho-d’água
pinheiro-brasileiro
pinheiro-budista
pinheiro-de-buda
pinheiro-de-fernando
pinheiro-do-Canadá

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pinheiro-do-Paraná
pinheiro-manso
pinheiro-rasteiro
pinho-de-samambaia-africano
pinho-do-Paraná
pinhoncinho
piñí-piñí
pinipino
pinja
pink azalea
pink baby-breath
pink banana passionfruit
pink bomarea
pink cedar
pink evening-primrose
pink ladies
pink lemonade flower
pink locust
pink lotus
pink manjack
pink meadow onion
pink peppercorn
pink purslane
pink rat tail
pink shamrock
pink slipper orchid
pink snakeweed
pink sorrel
pink tabebuia
pink trumpet tree
pink wood-sorrel
pink-eyed-john
pinkil
pinkster flower
pinku-pinku
pinkweed
pinnate dahlia
pino
pino amarillo
pino amarillo occidental
pino ayacahuite
pino azul
pino blanco
pino blanco curtidor
pino cahuite
pino colorado
pino de azúcar
pino de Chiapas
pino de cono grande
pino del Brasil
pino doncel
pino dulce
pino enano
pino Jeffrey
pino manco
pino manso
pino negro
pino ocote
pino Paraná
pino piñón
pino piñonero
pino ponderosa
pino real
pino romerón
pinoguaçu
piñol
piñón
piñón amoroso
piñón blanco
piñón botija
piñón bravo
piñón castellano
piñón cequeati
piñón colorado
piñón cubano
piñón de Cuba
piñón de leche
piñón de octubre
piñón de oreja
piñón del monte
piñón de una sola hoja
piñón espinoso
piñón florido
piñón manso
piñón medicinal
piñón pine nut
piñón prieto
piñón purgante
piñón simple
piñón verde
piñón violenta
piñoncillo
piñonero
pinpoint clover

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pinqüica
pinqüiqua
pinsha cello
pintadinho
pintamora
pinto bean
piñuela
piñuela pitón
piñuelo
pinxter flower
pinyon pine
pinzán
pinzón
pinzona
piocha
piogola
pioja
piojillo
pio-jillo
piojo
piolho-de-padre
pionche
pipa
piparero
pipchuelo
pipe
pipewood
pipi
pipian
pipián
pipicha
pipichito
pipicho
pipil
pipilito
pipin
pipini
pipino
pipire
pipisca de venado
pipisiki
pipissewa
pipitoria
pipitzcaquilitl
pipitzomeh
pipoca
pipquiteira
pipsissewa
piqu pichana
piqueguaro
piqui
piquí
piquia
piquiá
piquiá-arana
piquia-branco
piquiá-da-areia
piquia-oil plant
piquiarana
piquiarana-vermelha
piquiá-verdadeiro
piquiche
piquin
piquín
piquirana
piquiteira
piquizeiro
pira
pira brava
pira de berraco
pira de puerco
piracanto
piragua
piraguina negra
pirajá-pupunha
piraju
piramiri
piranga
piraquina negra
pirauxi
pirca
piretro
píretro
piri
piriguao
pirijão
pirima
pirinola
piripepe
piripiri
piripri
piriquitoya
piririma
piris

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piritu
pirivevýi
piro
pirola
pirú
pirul
pirumu
pisba
pisba wainka
piscala
piscu uchu
piscuábite
pisekua
pisep
pishco tuna
pishcu-micuna-muyu-yura
pishi
pisho-guayo
pishoy
pishquisma
pishuallo rojo
pisik
pisonay
pisouabite
piss-a-bed
pissandó
pissi
pistache
pistachio
pistachio nut
pistacho
pistácia
piste
pita
pita amarilla
pita común
pita floja
pita verde
pitaca
pitaco
pitacón
pitá-de-lagoa
pitahaya
pitahaya agria
pitahaya amarilla
pitahaya anaranjada
pitahaya de agosto
pitahaya de cardón
pitahaya de ocampo
pitahaya dulce
pitahaya montera
pitahaya morada
pitahaya orejona
pitahaya roja
pitahayacita
pitahya de agosto
pitaia
pitaia-amarela
pitaia-branca
pitaia-vermelha
pitainha
pitainha-de-forquilha
pitajava
pitajaya
pitajón
pitajoní
pitajoní bravo
pitajoní espinoso
pitajoní hembra
pitamorreal
pitamorrial
pitancas
pitanga
pitanga-amarela-do-campo
pitanga-branca
pitanga-de-jardim
pitanga-do-campo
pitanga-do-norte
pitanga-miúda
pitangão
pitanga-preta
pitangatuba
pitanga-tuba
pitangauba
pitanga-vermelha
pitangueira
pitangueira-de-jardim
pitangueira-do-campo
pitangueira-do-mato
pitangueira-vermelha
pitanguera
pitarilla
pitarrillo
pitaya

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pitaya agria
pitaya amarilla
pitaya de agua
pitaya de Costa Rica
pitaya de tortuga
pitaya dulce
pitaya roja
pitaya roja orejona
pitayita
pitayita-nocturna espinosa
pitayo
pitayo de mayo
pitayo dulce
pitayo sina
pitch pine
pitchomel
piteira
pitera
pitiá
pitigüey
pitillo
pitiona
pitipuá
pitiquiña
pitirishi
pitiu
pitiuk
pito
pito coral tree
pito de peronilla
pitomba
pitomba-amarela
pitomba-da-mata
pitomba-de-leite
pitomba-do-mato
pitombarana
pitombarana-miúda
pitombeira
pitombinha
pitón
pitón dulce
pitoncillo
pi-toni
pitorillo
pitorreal
pitseed goosefoot
pitsometl
pitu
pituca
pi-tu-le
pitzitzhual
pítzizemal
pitzomel
pitzometl
piva
pixabay
pixbá
pixbae
pixi
pixirica
pixoy
pixtle
pixuna
pixuri
pixurim
pixurín
piyon
pi-zoya-castilla
placaminero
plains beebalm
plains coreopsis
plains lemon monarda
plains yucca
plane tree
plant brush
planta de hielo
planta de la vida
planta de lidia
planta de mosquito
planta del pulmón
planta del soldado
planta mágica
planta preciosísima
planta unicornio
planta vaso
plantago
plantago de agua
plantain
plantain-lily
planta-mãe-do-cacau
plantanillo
planta-vaso
plantigras
platanilla

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platanillo
platanillo del monte
platanito
plátano
plátano americano
plátano bárbaro
plátano blanco
plátano burro
plátano de ardilla
plátano de cocinar
plátano de la isla
plátano de mono
plátano de occidente
plátano de seda
plátano de Virginia
plátano enano
plátano fruta
plátano guineo
plátano hembra
plátano macho
plátano maqueño
plátano occidental
plátano rulo
plátano tabasco
plátano viando
plátano-americano
platanote
plate brush
plateado
plateau big tooth maple
platiado
Platte milkvetch
Platte River milkvetch
pleurisy root
plomillo blanco
plomo
plover's eggs
pluana uchu
plum
plum bush
plum fir
plum of Martinique
plum pine
plum rose
pluma de pio
pluma de piyo
pluma de Salomón
plumajillo
plumboy
plumed cockscomb
plumed Solomon's seal
plumed spikenard
plumeless thistle
plumero
plumero amarillo
plum-fruited yew
plumilla
plum-leaf crab
plum-leaf crab apple
plumo de oro
pnaocl
poblano
pobre-velho
pocan
poch
pochas
pochisqui
poch-ó
pochote
pochotilla
pochotl
pocket plant
pocosin pine
pocoto
podagraria
podocarpo
podocarpus-chorando
poe-hoe
poejo
poejo-das-hortas
poejo-real
pogostemon cablin
poha
pohne
poi
poinciana-anã
pointleaf manzanita
poiquinihua
poire de chardon
poirier de la Guiana
pois antique
pois gervais
pois gerville
pois nourrice

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pois souche
pois sucré
poison rubberweed
poisonberry
po-yoko
poison fish tie-tie
poisonous wild cluster yam
pojó
pojonca
pojón-cahuite
poka
pokak
poke
poke salad
pokeberry
pokenoboy
pokeweed
polar plant
polea
polecat-bush
pole-cat-tree
polegar-de-moça
poleio
polello
poleo
póleo
poleo blanco
poleo del campo
poleo manchado
poleo menta
poleo real
poleo silvestre
poleomenta
poleo-menta
poleos
poleu
polín
polines
poliol
polipodio
Polish wheat
polleo
polo ponto
polocote
polok
polot'z ch'opak
Polynesian plum
Polynesian rosewood
poma
poma rosa
poma rosa de montaña
pomagás
pomarosa
pomarosa americana
pomarosa de Malaca
pomarosa del Brasil
pomarosa forestera
pomarrosa
pomarrosa americana
pomarrosa de Malaca
pomarrosa de monte
pomarrosa del Brasil
pomarrosa forestera
pomarroso
pombinha
pomegranate
pomela
pomelo
pomerac
pomikie
pomme blanche
pomme de lait
pomme de liane zombie
pomme étoilée
pomme jacquot
pomme rose
pomme surette
pomme zako
pomo
pomo celery
pomos
pompelmous
pona
ponasí
poncaga
poncha
ponciano
poncidre
poncil
pond lily
pond nuts
pond pine
pond-apple
ponderosa pine

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pondweed
pone huevo
pongoapita
poni ani mite
ponotourayek
ponsigue
ponsigué
ponsique
pony beebalm
poop
poor-man's asparagus
poor-man's pepper
poor-man's umbrella
poox
pop corn
pop nut
popa
popac
popbeans
popcorn
popinac
poplar
popo
popocho
poporo
popotalagua
popote
popotillo
popped maize-flower
popping beans
poppy
poppy mallow
poppy seed
popu
populus alba
popunha
porcelain-berry
porcelana
porché
porcupine tree
poreleaf
poro
poró
poró gigante
porobamba
porocó
porongo
porongueiro
porotillo
porotito del ojo
porotito tapé
poroto
poroto alubia
poroto arroz
poroto batata
poroto bombero
poroto chileno
poroto colorado
poroto de maíz
poroto de manteca
poroto gandul
poroto japonés
poroto manteca
poroto mung
poroto pallar
poroto pashigua
poroto pea
poroto señorita
poroto shimbillo
poroto tape
porreta
porrino
porro
porro silvestre
porro-hortense
porro-pratense
porros-bravos
porte-noix
Porter brome
Porter shrub cactus
Porter's chess
porterweed
portia tree
portland arrowroot
porto rico
portorrico
Portuguese chestnut
Portuguese plum
Portuguese yam
poshno rao
posho-guayo
poshté
possum grape
possum oak

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post locust
posta
posuí
posuy
pot
pot marigold
pot marjoram
potamot pectiné
potato
potato bean
potato onion
potato yam
potentil
potentila
potentilla
poteo
potherb fame flower
poto-pate
potro guatana
poulard wheat
poulette
poupounha
pourouma
poverty weed
Powell’s amaranth
Powell’s pigweed
Powell’s smooth amaranth
pox
póxkitak
poxoncahuitl
poxoy
poyoso
pozolillo
pracuúba
prairie acacia
prairie agoseris
prairie apple
prairie berry
prairie broomrape
prairie bundleflower
prairie clover
prairie crab
prairie dogbane
prairie evening-primrose
prairie flax
prairie gourd
prairie grass
prairie ground-cherry
prairie guajillo
prairie junegrass
prairie Koeler’s grass
prairie lettuce
prairie mallow
prairie mimosa
prairie onion
prairie parsley
prairie potato
prairie rose
prairie shoestrings
prairie smoke
prairie snowball
prairie spiderwort
prairie turnip
prairie violet
prairie wattle
prairie wild lettuce
prairie wild rose
pray-for-us
precatory-bean
preciosa
precocious potato
preconcuahuitl
prega-prega
prenada segunda
pretino
pretino punga
preto
pretty false pawpaw
prick-madam
prickleweed
prickle-wood
prickly amaranth
prickly apple
prickly apple-cactus
prickly ash
prickly chaff-flower
prickly currant
prickly custard apple
prickly elder
prickly Florida blackberry
prickly gooseberry
prickly herb
prickly lettuce
prickly palm

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prickly pear
prickly pear cactus
prickly wild gooseberry
prickle withe
pride of Barbados
primavera
primrose malanga
prímula
prince’s feather
prince’s feather amaranth
prince’s pea
prince’s pine
prince’s plume
Prince-of-Wales-feather
princess feather
princess pea
princess tree
princess vine
priprioca
prisco
privet stopper
privilegio
privy-vine
proboscis flower
procumbent pigweed
procumbent yellow-sorrel
procumbent yellow wood-sorrel
prodigiosa
proeza-japonesa
pronto-alivio
pronto-alívio
proper yam
proso
proso millet
prosópis
prostrate amaranth
prostrate knotweed
prostrate pigweed
protón
provision tree
pruan tree
prune
prune mombin
prune tree
pruneira
prunela
prunella
prunier
prunier cultivé
psidium
psidium sylvestre
puán
pubescent birch
puçá
puca ampato huasca
puca caspi
puca chihuilla
puca huasca
puca lupuna
puca muyo
puca pijuaio
puçá-preta
puca-uchu
pucca lupuna
pucheca
puchimua ananche
puchimuananchen
puchimuananchi
puch-pee-á
pucsnancaca
pucunucho
puchuri
pudding withe
puemo
puerco quelite
puerro
puerro agreste
puerro japonés
puerro salvaje
puerro silvestre
puerros salvajes
Puerto Rican century plant
Puerto Rican cherry
Puerto Rican coriander
Puerto Rican guava
Puerto Rican royal palm
Puerto Rico apple-cactus
Puerto Rico century plant
Puget balsamroot
puhe
pui paso
puj
pujuk
puka qumpis

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puka t'ulluyuq khisa
pulasan
pulasán
pulca
pulguillo
pulik ja' te'
pullipunta
pullipuntu
pullout grass
pull-out grass
pulo
pulque
pulque agave
pulul
pulza
puma chaqui
puma chincha
puma cuchu
puma maqui hualis
puma quiru
puma rosa
puma sisa panga
puma sisagua
puma yarina
pumacua
pumbo
pumelo
pumerillo
pumín
pummelo
pumos
pumpkin
pumpuna
púmpuná
pumpunjunche
pumuko
puna molle
punáma
punchberry
punchohuise
punga
punga de altura
pungara muyo
puntada de cabeza
punte
punteral
puntingpole bamboo
punyapong
puperri
pupu
pupu hue'co
pupuaçu
pupu-caspi
pupunha
pupunha-brava
pupunha-da-mata
pupunha-de-macaco
pupunha-de-metro
pupunha-de-porco
pupunha-do-mato
pupunha-marajá
pupunharana
pupunha-verde-amarela
purah
purga-preta
purge nut
purging nut
purgo
purgo macho
purguá
purgueira
purguillo
purguillo amaraillo
purguillo chicle
purguillo félix
purguillo negro
purguillo terciopelo
purguillom
purguo
purguo blanco
purguo morado
purhú
purijo
purma cetico
purma shimbillo
puro-puro
purple akebi fruit
purple alternanthera
purple amaranth
purple amole
purple angelica
purple anise
purple archangel
purple arrowroot

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purple avens
purple bell pepper
purple carrot
purple chokeberry
purple coral tree
purple dead-nettle
purple granadilla
purple ground-cherry
purple guava
purple haw
purple heather
purple hopseed bush
purple horsemint
purple loosestrife
purple mammillaria
purple marshlocks
purple milkweed
purple mombin
purple nut-grass
purple nutsedge
purple passion fruit
purple passion-flower
purple plague
purple poppy-mallow
purple prairie clover
purple prairie violet
purple rocket
purple sage
purple springparsley
purple star apple
purple stem tannia
purple tephrosia
purple trillium
purple wen-dock
purple wood-sorrel
purple-flowered devil's-claw
purple-flowered Indian mallow
purple-flowered Indian mallow
purple-flowering raspberry
purple-fruited chokeberry
purpur
purquillo
purret
purslane
pursley
purotacso
Pursh seepweed
puru
purú
purua-grass
puruana
puruhy-grande
puruí
puruí-da-mata
puruí-grande
puruí-grande-da-mata
puruí-pequeno
puruizinho
puruma
purumã
purumã-í
purumu
puru-puru
purutu
puruzinho
purvio
purvio amarillo
puscalan
pusley
puspo-poroto
puspu-poroto
pussley
pussy ears
pussytoes
pussy-toes
pusuy
puta-pario
put-ka
puto
putsuti
putumayo
putu-putu
putxiu
putzil
putzo
putzuti
puuch
puul hembra
puut baalam
puut' ts'aah
puuts' mukuy
puxiri
puxuri
puxurim

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puya
puyeque
pyco
pyramid spiraea
Pyrenean sorrel
Pyrethrum
q'ara llanta
q'ero-q'ero
qamaya
qañawi
qhillu chuqcha lisas
qhishwa pimpinilla
quachuchil
quackgrass
quackgrass
quackoo jamoon
quail bush
quaking aspen
quamash
quarana
quaresma
quaresma-branca
quariquara
quariquara-roxa
quarter vine
quaruba-vermelha
quasia amarga
quassia
quassia bark
quassia de Cayenne
quassia de Surinam
quassia wood
quata bobe
quau-chile
quaymitu
Quebec berry
quëboitsama
quebrachillo
quebracho
quebracho flojo
quebracho rojo
quebracoyol
quebradora
quebrahacha
quebrajache
quebranta
quebra-panela
quebra-pedra
quebra-pedra-branca
queeche-hui
queeche-pe-cueze-castilla
queeche-pecueza
Queen Anne's lace
queen of the Andes
queen sago
queen of the night
queen of the puna
Queen Victoria water-lily
queen's crown
queen's jewels
queen's lace
queen's wreath
queen-of-the-night
Queensland arrowroot
Queensland hemp
Queensland nut
queeto-hueeche
queiquexque
queldron
quelembe
quelite
quelite blanco
quelite bueno
quelite cenizo
quelite cimarrón
quelite cojudo
quelite de agua
quelite de cenizo
quelite de cochino
quelite de fraile
quelite de las aguas
quelite de marrano
quelite de monte
quelite de perro
quelite de puerco
quelite de semilla
quelite de semilla chiquita
quelite del agua
quelite espinoso
quelite manchado
quelite morado
quelite pata de cuervo
quelite quintanil
quelite rojo

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quelite salado
quelite tomate
quelite verde
quelitillo
quellén
quellghen
quelung
quemadera
quemasusu
quenepa
quenepa china
quenopodia
quenopodio
quenopódio
quenopodio de los jardines
quëo
quequeshque manchade
quequeshte
quequesque
quequestre
quequexque
quequisque
quereme
quereme de la rosa
quereme rosa
quërimati
quesito
quesitos
queto-hueche
quëxquixaquini
quiabeiro
quiabento
quiabo
quiabo-azedo
quiabo-da-angola
quiabo-da-quina
quiabo-estrela
quiabo-estrelado
quiaborana
quiabo-róseo
quiabo-roxo
quiba
quibombó
quibombô
quiçaré
quichuicha
quickbeam
quickstick
quick-stick
quickweed
quidíja
quiebra cajete
quiebra cántaro
quiebra coyol
quiebra hacha
quiebra nacha
quiebra plato
quiebraejo
quiebrahacha
quie-nacuana
quienbiendent
quie-nite
quigombó
quigombô
quiguagua
quihuicha
quiina blanca
quije-laga-zaa
quije-lechi-yate
quije-pe-cohua-castilla
quijiniquil
quijón
quilapele
quilite
quílitl
quillo sisa
quilloi-quilloi
quillosisa
quillquiña
quilo
quilo-quilo
quilquiña
quiltonil
quiltonil blanco
quiltonil espinoso
quiltonil rojo
quima
quimaque
quimbolillo
quimbolito
quimbombo
quimbombó
quimbombô
quimgombó

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quimil
quimiles
quimilo
quimite
quimsa-kuchu
quina
quina de Caiena
quina quina
quina roja
quina-morada
quina-preta
quina-quina
quina-quina blanca
quince
quinchincha
quinchoncillo
quinchonchillo
quinchoncho
quinchoncho
quinchuicha
quinda
quindio
quingombó
quingombô
quingombô-grande
quingua
quinguilla
quinhuilla
quinilla
quinilla amarilla
quinilla blanca
quinilla blanca del bajo
quinilla caimitillo
quinilla colorada
quinilla criolla
quinilla de bajo
quinilla de fruto negro
quinilla de hojas pequeñas
quinilla negra
quinina
quinina criolla
quiña
quinine
quinine bush
quinine de Cayenne
quinine du pays
quinine weed
quinino
quinino de pobre
quinoa
quinoa
quinoa ayara
quínoa de castilla
quinoa de la zorra
quínoa del valle
quinoa negra
quinoa blanca
quinón
quino-quino
quinoto
quinqua
quinque
quinquina
quinquina de Cayenne
quinsakhuchu
quintanil
quintonil
quintonil blanco
quintonil grande
quintonil morado
quintonil rojo
quintonil tropical
quintonil verde
quinua
quínua
quinua amarga
quinua del diablo
quinua dulce
quinua negra
quinua silvestre
quiôiô
quiote
quipara
quipo
quiquiriqui
quiquisque
quira
quirá
quirambaro
quire
quiribá
quiriri
quirimaca
quirquiña

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qunché
quiscamo
quiscamote
quisco
quisco de flores amarillas
quiscos
quisnaniquitonale
quispi
quita manteca
quitacañigua
quitachiyu blanco
quitarán
Quito coconut palm
Quito orange
Quito palm
quitoco
quitonquillón
quiuí
quivi
quixabá
quixabeira
quiyai
quiye'uxa
qumpis
quyche
ra'oke
ra'urí
rabaça
rabaneta
rabanete
rabanete-de-cavalo
rabanete-do-campo
rabanete-selvagem
rabanete-silvestre
rabanillo blanco
rabanito
rabaniza
rábano
rábano de caballo
rábano marino
rábano picante
rábano rusticano
rábano rústico
rábano salvaje
rábano silvestre
rábano-bastardo
rabbit brush
rabbit ear
rabbit thorn
rabbiteye blueberry
rabbit-foot fern
rabo
rabo de chanco
rabo de cojolite
rabo de gallo
rabo de gato
rabo de iguana
rabo de lagarto
rabo de mico
rabo de mono
rabo de zorro
rabo-de-cavalo
rabo-de-coati
rabo-de-foguete
rabo-de-gato
rabo-de-raposa
rabo-de-rojão
racacha
racacha cimarrona
racadera
racamatraca
racao
rache
rackhacha
radiator plant
radicchio
radice-bravo
radish
radite
radite-cote
radite-peludo
rafia
rafroenjannjan
raigán
ragweed
raigón del Canadá
railroad daylily
railroad vine
railway beggar-ticks
rain tree
rainbow cactus
rainbow chard
rainbow weed
rainha-da-noite

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rainha-das-flores
Rainier bilberry
raintree
rainunculo-brasileiro
raisin
raisin tree
raíz americana
raíz de China
raíz de fregar
raíz de loto
raíz de orozuz
raíz del indio
raiz-de-frade
raiz-doce
raiz-preta
rajador
raka maje
rakhacha
rakkyo
rakkyo onion
ram dashalong
ram rose
ram's horn
rama blanca
rama de sapo
ramanas rose
rambling cassia
rambutã
rambutan
rambután
rambuteira
ramgoat dashalong
rami
ramie
ramillo colorado
ramio
ramo
ramo de María
ramo de novia
ramon
ramón
ramón de bestia
ramón blanco
ramon breadnut tree
ramon cheval
ramon chwal
ramón colorado
ramón de caballo
ramón de caballos
ramón de castilla
ramón de mico
ramón de vaca
ramón rojo
ramoncillo
ramontchi
ramos
ramp
rampas
rampira
ramps
ramrash
ramsoms
ramus
randia
range ratany
rangoon bean
raoxo
rape
rapeseed
rapush
raqacha
rarusi
rascadeira
rascadera
rascaviejo
raska
raspa
raspa guacal
raspa lengua
raspa sombrero
raspa-de-juá
raspador
ráspano
raspberry
raspberry bush
raspberry-bush
rasponera
rat apple
rata-gorake
ratanhia
ratany
ratapple
rat-ear
ratitara

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ratónera
rattail
ratta-temper
rattlesnake carrot
rattlesnake weed
rattleweed
raverinja
raxtul
raya balsa
rayan
rayanillo
rayen-cachu
rayless aster
rayless cranberrybush
rayless greenthread
rayless tansyaster
Rayner’s blueberry
Rayner’s huckleberry
reárowa
rebalsero
rebenta-pedra
recao
recão-de-monte
recio
reclining date palm
red alder
red amaranth
red ash
red banana passionfruit
red barberry
red barrel cactus
red bay
red beadtree
red bean
red beantree
red bearberry
red bell pepper
red bergamot
red bilberry
red birch
red bird-pepper
red cap raspberry
red cardinal
red cedar
red chokeberry
red chokecherry
red cinchona
red clover
red cocoyam
red columbine
red copal
red currant
red dahlia
red dasheen
red dead-nettle
red devil’s claw
red dhal
red dome blanket-flower
red dragon fruit
red elder
red elderberry
red elm
red faisan
red gal
red garlic
red gram
red haw
red hedgehog cactus
red hollygrape
red huckleberry
red inkplant
red iochroma
red ironwood
red Jamaican sarsaparilla
red juniper
red kafir corn sorghum
red laurel
red locust
red mangrove
red manjack
red maple
red maya
red mombin
red mulberry
red nutsedge
red oak
red oat
red onion
red orpine
red palm
red passioflower
red passion vine
red pepper
red peppercorn

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red pineapple
red pitaya
red poison fruit
red porterweed
red radish
red raspberry
red rice
red river maple
red root
red sage
red sandalwood
red santol
red sapodilla
red sapote
red savina habanero
red savina pepper
red shanks
red snakeweed
red sorghum
red sorrel
red spiderling
red spinach
red spruce
red stopper
red tea
red traveler’s palm
red trillium
red wake-robin
red whortleberry
red wood-sorrel
red yautia
red zarzaparrilla
red-berried elder
redberry
redberry buckthorn
redberry eugenia
redberry stopper
redbird cactus
redbird flower
redbrush lippia
redbud
red-cole
red-flower creeping-mallow
red-flowered anise
red-flowered hedgehog cactus
red-flowered mallow
red-flowered runner bean
red-flowered vegetable bean
red-fruit passionflower
red-fruited arrow arum
redgal
redgum
redhead
red-hot cattail
red-leg
red-margined bamboo
redpod stonecrop
redroot
redroot pigweed
redshank
red-shank
red-shoot gooseberry
red-spire
red-spotted kiwifruit
red-stalked plantain
red-stemmed filaree
redtwig creeper
red-twig shadbush
red-twigged shadbush
redwood amaranth
redwood manzanita
redwood sorrel
reed
reed canary-grass
reed grass
reedmace
reflexed stonecrop
refresco
regajos
regaliz
regaliz de América
regoldo
reina de la noche
reina de la puna
reina de las flores
reina de los Andes
reina del río
reina gigante
reina grande
relajar
relleno
relógio
relógio-altéa-bastarda
relojes

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relojicos
relojitos
remédio-de-vaqueiro
remolacha
remolacha azucarera
remolacha comestible
remolacha de huerto
remolacha de mesa
renaco
renaquilla
renda-de-ouro
renouée des oiseaux
repolho
repolho-chinês
repolho-de-Bruxelas
repollo
requesón violeta
requezón
requia
requia de altura
resbalamono
rescue brome
rescue grass
resedá
resintree
resinweed
resplandor
resucitado
resucitado rojo
resurrection fern
retama
retama de escoba
retama espinosa
retama negra
reticulate pawpaw
retigueras
reuzen amaranth
reventillo
reventón
rhatany
rheedia
rheumatism-root
rheumatism-weed
rhubarb
ribarbol
ribbed pumpkin
ribbon cactus
ribbonwood
rib-grass
ribwort
ribwort plantain
rice
rice bean
rice grass
rice paddy herb
rice-of-the-earth
ridged goosefoot
ridged gourd
rifari colorado
rifari-colorado
riga pea
rigid branch yew
rikre
rilha-de-boi
rima
rimo
rina de gato
rincão
rinchão
ringworm bush
ringworm senna
ringworm shrub
riñón
riñón de montaña
riñón de monte
riñón silvestre
Rio Grande cottonwood
Rio Grande palmetto
rio nunez coffee
riquezu
riqui-riqui
river beauty
river cane
river club-rush
river maple
river marble
river plum
river spinach
river walnut
river-bank grape
Riverside naval orange
rivet wheat
riz africain
riz de Casamance

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rizaca
ro'coló
roadside daylily
roast pork
roatán
robínia
robinia negra
roble
roble amarillo
roble americano
roble blanco
roble blanco de América
roble colorado
roble de sabana
roble de yugo
roble guayo
roble negro
roble prieto
roblecillo
robo de mico
robust coffee
robusta coffee
rock cranberry
rock gooseberry
rock maple
rock melon
rock myrtle
rock palm
rock purslane
rock rosemary
rock stonecrop
rocket
rocket salad
rockmyrtle
Rocky Mountain bee plant
Rocky Mountain checker-mallow
Rocky Mountain cherry
Rocky Mountain Douglas-fir
Rocky Mountain fir
Rocky Mountain flax
Rocky Mountain flowering raspberry
Rocky Mountain juniper
Rocky Mountain maple
Rocky Mountain nut pine
Rocky Mountain pond-lily
Rocky Mountain raspberry
Rocky Mountain red cedar
Rocky Mountain sage
Rocky Mountain scrub oak
Rocky Mountain strawberry
Rocky Mountain sugar maple
rocopica
rocot uchu
rocotillo
rocoto
rocú
rochíwari
roda
rode kwepi
rode lokus
rode salic
rodilla de cristo
rododendro
rodwood
rodwood eugenia
roebuck berry
roi-kra-ti
rokkoto
roleso
rolón
romã
romã-de-granada
romaine
romaine lettuce
romal
Roman chamomile
Romanzoff coco palm
romaza
romãzeiro
rombo
romerillo
romerillo cimarrón
romerito
romeritos
romero
romero cedro
romero de playa
romínowa
rompe camisa macho
rompecaite
rompe-gibão
rompepiedras
rompezaragüelles

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ron de laurel
ron de malagueta
rondette
rõn-ne
rõn-tire
roole sali
root spine palm
root-beer plant
root-beer tree
rooted cat's ear
roquete
roquete-dos-jardins
roquette
rorogóchi
rorokóchari
rosa
rosa amarilla
rosa blanca
rosa china
rosa de California
rosa de castilla
rosa de castilla cimarrona
rosa de guía
rosa de Jamaica
rosa de mayo
rosa de Moctezuma
rosa de montaña
rosa de montaña
rosa de monte
rosa de Siria
rosa Jamaica
rosa japonesa
rosa María Cristina
rosa miniatura
rosa morada
rosa morado
rosa mosqueta
rosa novia
rosa ramanas
rosa rugosa
rosa silvestre
rosa silvestre californiana
rosa silvestre de California
rosa sínica
rosa sisa
rosa-almiscarada
rosa-amarela
rosa-aromática
rosa-canina
rosacisa
rosada
rosa-da-China
rosa-damasco
rosada-verde
rosa-de-cão
rosa-de-Damasco
rosa-de-maio
rosa-de-provença
rosa-de-sarom
rosadillo morado
rosadinha
rosadinha-mansa
rosadinho
rosa-dos-ventos
rosal de Castilla
rosal de Francia
rosal de Provins
rosal-de-cem-folhas
rosal-romano
rosa-madeira
rosa-marinha
rosa-mole
rosa-mosqueta
rosario shimbillo
rosary babybonnets
rosary pea
rosa-selvagem
rosa-vermelha
rosáwori
rosca pacae
rose apple
rose d'Inde
rose geranium
rose hips
rose leek
rose locust
rose mandarin
rose milkweed
rose myrtle
rose tuna
rose twistedstalk
roseau
roseau cane
roseau commun

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rose-crown
rose-flowering raspberry
roseira-brava
roseira-miniatura
roseira-selvagem
roseleaf bramble
roseleaf raspberry
rose-leaved thimbleberry
rosella
roselle
roselle hemp
rose-madeira
rosemary
rosemary mint
rose-of-Sharon
roseroot
roseroot stonecrop
rose-scented geranium
rosetillo
rosewood
rosewort
rosilla
rosinweed
rosita
rosita amarilla
rosmarinho
rosy periwinkle
rosybells
rotilla
rouce
rouco
rough agave
rough bamboo
rough bugleweed
rough cat’s ear
rough century plant
rough cocklebur
rough giant bamboo
rough maple
rough marsh-elder
rough pigweed
rough sump-weed
rough tongues
rough velvetseed
rough water-horehound
roughbark lignum-vitae
rough-fruited cinquefoil
rough-leaf false vervain
rough-leaf velvetseed
rough-leaved century plant
rough-shelled macadamia nut
rough-shelled Queensland nut
roughstalked witchgrass
roundberry
round-fruited cockspurthorn
round-head lespedeza
round-leaf mallow
roundleaf monkeyflower
round-leaf plantain
round-leaf sarsaparilla
roundleaf serviceberry
roundleaf shadbush
round-leaf sorrel
round-leaved greenbrier
round-leaved mallow
round-leaved serviceberry
rover bellflower
rowan
roxinho
roxinho-rana
royal false pawpaw
royal palm
royal water-lily
rozada braba
rozelle
ruamahi
ruba
rubas
rubber
rubber rabbit-brush
rubber tree
rubia
ruby leaf
ruchuchu
rucki
rucma
rucola
rúcola
rucú
rucu muyo
rúcula
ruda
ruda de gallina
ruda de monte

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ruddles
rue
rue anemone
ruema
ruffle palm
rufinde
rufindi
Rugel’s false pawpaw
Rugel’s pawpaw
Rugel’s plantain
rugola
rugosa rose
rugula
rúgula
ruhuas
ruibarbo
ruibarbo chileno
ruibarbo medicinal
ruibarbo-da-China
ruibarbo silvestre
ruichao
ruipato huasca
rui-re’gö
ruirɨyɨ
rukam
rulo
rum cherry
rumã
rumara
rumba
rumbeba
rumberry
rumi caspi
rumu-racacha
runa
runa llama
run-away robin
runchu
runeala plum
runner bean
running blackberry
running buffalo clover
running mallow
running pop
running serviceberry
rupina caspi
ruqutu
ruri
ruro de paloma
rurus
rurusí
rush-nut
rusí
russet buffaloberry
Russian basil
Russian garlic
Russian millet
Russian mulberry
Russian tarragon
Russian thistle
rusty blackhaw
rusty haw
rusty menziesia
rustyleaf
ruta
rutabaga
ruta-de-cheiro-forte
ruta-hortensis
ruta-montana
ruta-sativa
Rutland beauty
ruue
ruutkuu
ruyaq waña
rye
s’aksi’tawan
sa’ayab
sa’ka-hka’jna
sa’ta
saaxnic
saayab
saba nut
sabal
sabal palm
sabal tz’unun wamal
sabalet
sabaleto
sábana del lagarto
sabanaemico
sabão-de-mico
sabar jaboticaba
sabaya
sabía
sabía dulce

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sabiazeira
sabila
sábila
sabina
sabina americana
sabina de la costa
sabina de Virginia
sabina horizontal
sabina morena
sabinal maple
sabino
sábio-abacaxi
sable palm
saboeiro
sabogueiro
saboia
sabonete
sabonete de soldada
saboneteira
sabonetinho sabanero
sabre bean
sabugueiro
sabugueiro-da-Europa
sabugueiro-do-Canadá
sabugueiro-maior
sabugueiro-verdadeiro
sacabuche
sacaca manta
sacacil
sacacile
sacamatraca
sacarracacha
sacatón
sac-ci
sácere
sac-pixoy
sacha abrillo
sacha achote
sacha aguajillo
sacha ajo
sacha ajos
sacha aju
sacha anona
sacha apio
sacha apiu
sacha ayahuasca
sacha barbasco
sacha bombanaje
sacha cacao
sacha cacayllo
sacha caimito
sacha casho
sacha cashú
sacha cereso
sacha culantro
sacha curarina
sacha chichimuyu
sacha chopé
sacha de ajos
sacha foster
sacha granadilla
sacha guayaba
sacha higuera
sacha huingo
sacha huito
sacha inche
sacha inchi
sacha inchic
sacha ishpingo
sacha limón
sacha macairo
sacha macho
sacha manga
sacha mango
sacha mangua
sacha mangue
sacha monge
sacha nisperillo
sacha níspero
sacha palmiche
sacha pandicho
sacha pandisho
sacha papa
sacha papa morada
sacha paparahua
sacha paparan
sacha paparogua
sacha papaya
sacha parinari
sacha paso muyo
sacha pasu
sacha peanut
sacha pilansi
sacha popaya

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sacha poroto
sacha puruto
sacha quinilla
sacha quinoa blanca
sacha rosa
sacha sapote
sacha shiringa
sacha tupay
sacha ubilla
sacha uvilla
sacha verbena
sacha yuchi
sachafruto
sachahuasca
sachapapa
sacha-pera
sachaporoto
sachaporoto del basul
sachapua
sachapuruto
sacharosa
sacharrosa
sachi
sacho casho
sachón
sackysac inga
saco
saco-de-bode
saco-de-mucura
sac-pepino
sacpucté
sacra mancua
sacred basil
sacred lotus
sacred pepper
sacsituán
sacuayum
sacumana
sacupembinha
sacutiaba
sacyab
sada
sadajii
saeana
saeme
saeme'sim
saetilla
safflower
saffron
saffron crocus
saffron plum
safran bâtard
safranoria
sagalita
sage
sage mint
sage rose
sage tree
sagebrush mariposa
sago palm
sago pondweed
sagu
sagú
saguaro
saguaro cactus
sagui
saguinto
saguragi-amarelo
saha
sahi
sahuaro
sahuaya
sahuintu
sahuro
saiba
saiba amarilla
saina
Saint John's bread
Saint Vincent arrowroot
saioch
saipan mango
saiya
saj
sají
sajo
sak chucum
sak iitsa
sak mu'
sak oox
sak pepino
sak piixoy
sak'si 'tu wan
saka
sakaka

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sak-chab
sak-chum
sak-halal
sakiab
sakil
sakil poshil majben
sakil té
sakil tzil tzil uch'
sakil tziltzil zuch
sakil tzilzil uch'
sakipa
sakipah
sak-ki
sak-kij
sak-loob
sak-naab
saktinto
sak-yab
sal
salad
salad burnet
salad lettuce
salad onion
salad rocket
salada-de-negro
saladilla
saladillo
saladito
salado
salado rojo
salak palm
salaka
salaka palm
salal
salamander tree
salate
salatxiw
salbeets
salcilla
salgadeira
salgueiro
salgueiro-branco
sali
salicaire
salicor
salicórnia
saline saltbush
salmonberry
salmuera
saloop
salosi
salsa
salsa parilla
salsa-americana
salsa-brava
salsa-crespa
salsa-da-praia
salsa-das-hortas
salsa-de-cheiro
salsa-de-praia
salsafrás
salsa-frisada
salsa-hortense
salsa-limão
salsão
salsão-selvagem
salsaparilla
salsaparrilha
salsaparrilha-de-Lisboa
salsaparrilha-do-maranhão
salsaparrilha-do-pará
salsifí
salsifí blanco
salsify
salsinha
salt greens
salt spring checkerbloom
salt-and-pepper
saltatonchi
saltbush
saltgrass
saltmarsh bulrush
saltweed
saltwort
saluen-tzitzuec
salva
salva-das-boticas
salva-do-brasil
salvaje
salva-limão
salva-ordinária
salva-verdadeira
salve real
salveta

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salvia
sálvia
salvia blanca
salvia cimarrona
salvia negra
salvia purgaperro
salvia real
salvia santa
salvia sija
salvia silvestre
sálvia-do-marajó
sálvia-dos-jardins
sálvia-peludo
sama
samaan
sámago
samambaia
samambaia-açu
samambaia-do-brejo
samambaia-do-campo
samambaia-do-mangue
samambaia-gigante-do-brejo
samambaia-verdadeira
saman
samán
samanguare
Samarang rose apple
samat
samaúma
samdec
samea
samik
samó
samo prieta
samota
sámota
samp
sampák
sampáp
samphire
sampii
san andrés
San Diego barrel cactus
san gabriel
San Jose barrel
San Jose hesper palm
San Juanillo
san nicolás
san pablo
san rafelito
san ramón
sana todo
sanaho
sánalo todo
sanamunda
sanana
sananduva
sanango
sanango macho
sanango ucho
sancayo
sanchucachu
sancudo caspi
sand amaranth
sand bittercress
sand blackberry
sand bramble
sand cedar
sand cherry
sand dropseed
sand grape
sand hickory
sand mustard
sand palm
sand rocket
sand rye grass
sand tomato
sand verbena
sand violet
sandal
sandal beadtree
sándalo
sândalo-do-brasil
sandalwood-tree
sandberry
sande
sande chical
sande cupa
sande negro
sandhill amaranth
sandhill plum
sandhills amaranth
sandhills pigweed
sandia

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sandía
sandía cimarrona
sandía chiquita
sandía chom
sandía de culebra
sandía de la lagartija
sandía de la pasión
sandía de lagartija
sandía de monte
sandía de pájaro
sandía de ratón
sandía de zopilote
sandía kann
sandía rayada
sandía silvestre
sandía stulub
sandía tuul
sandía tzitzi
sandía xiiw
sandía xiw
sandía xtulub
sandiíta
sandíita
sandillita
sandillita de culebra
sandillo
sandinita
sandío
sandita
sandiyita
sandpaper
sandpaper tree
sangoracha
sangorache
sangre
sangre de doncella
sangre de drago
sangre de toro
sangregado
sangregao
sangregrado
sangrengado
sangria
sangrillo
sangrino blanco
sangro
sangue-de-boi
sangue-de-dragão
sangue-de-gato
sanguina
sanguinaria
sanguisorba
sani panga
sanía
sánku
sankurachi
sanky
sano-sano
sansapote
sanshiño
santa clara
Santa Cruz water-lily
santa elena
santa isabel
santa lucía
santa lucía de flores rosadas
santa lucía morada
santa maria
santa maría
Santa Maria barrel
santa maría blanca
santa maría de anís
santa rosa morada
santa-luzia
santa-maria
santo negrito
santol
santolina
santón
sanwa millet
são-caetano
são-caitano
são-pedro
sa-ouro
sapaelis
sapallu
sapáp
sápap
sapatinho-do-diabo
sapatinho-dos-jardins
sapato de perro
sapayhuarmi
sapayo
sapina

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sapiro
sapo huasca
sapo secta
sapodilla
sapodilla macho
sapodilla plum
sapodillo
sapokaia
sapota
sapota-do-Peru
sapota-do-Solimões
sapota-macho
sapote
sapote amarillo
sapote apestoso
sapote blanche
sapote blanco
sapote colorado
sapote culebra
sapote de montaña
sapote de monte
sapote prieto
sapote tape
sapote yacu
sapote-grande
sapoti
sapotiaba
sapotilha
sapotilla
sapotillo
sapotina
sapotinha
sapotón
saptur
sapucai nut
sapucaia
sapucaia-branca
sapucaia-do-Amapá
sapucaia-grande
sapucaia-mirim
sapucaínha
sapucayo
sapucha
sapuche
sapuchi
sapupira
sapupira-do-igapó
saputá
saputiaba
sapuyo
saqui
saquil
saquisaqui
saquiyac
sara
sarã
sara pijuaio
saracuacho
saragundín
saramago
saramatraca
saramullo
saramuyo
saranda
sara-pifuayo
sarasara
saratango
sarca-amoreira
sarcillos
sardineira-branca
sargazo
Sargent cherry
Sargent's cherry
sari hicunte
sarilla
sarmiento japonés
saro
sarocloco
sarraceno
sarrapia
sarrapia real
sarrapio
sarro
sarsa-mora
sarsaparilla
sarsaparilla vine
sarsaparrilla
sarsil
sarvis
sarzaparrilla
sasafrás
saskatoon
saskatoon serviceberry
saskatoon-berry

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saskecha
sasladek
sassafrac
sassafras
sassafrás
sassafras canella
sassafras nut
sassafrás-amarelo
sastra
satajche
satajchi
satasche
satin leaf
satinleaf
satinwood
satputia
satsuma
satsuma orange
satuchi
saturéia
satureja
saua-sacaca
saua-shalsoco
saua-shasoco
sauarai
sau-sau
saua-sacaca
saucasillo
sauce
sauce chico
saucecillo
saucesillo
saucillosin
sauco
saúco
sauco común
saúco del Canadá
saúco del nordeste
sauco grande
saúco peruano
saucotillo
saúde-do-corpo
sauguo
saunan-yek
sauwi
sauzo tapiro
savache
savadilla
savana bully tree
savannah pitanga
savannah palm
sávila
savin red cedar
savonnette petite feuille
savory
saw grass
saw palm
saw palmetto
sawarienoot
sawarri fat
sawarri nut
sawbrier
saw-leaf herb
sawtooth
sawtooth blackberry
sawtooth candyleaf
sawtooth coriander
sawtooth herb
sawtooth mountain-mint
sawtooth stevia
saw-toothed goldenweed
saxifraga
saxifrax
saya
sayab
sayaro
sayíne'
scallion
scallions
scallopini
scalybark hickory
scarlet amaranth
scarlet beebalm
scarlet brush
scarlet bugler
scarlet eggplant
scarlet elder
scarlet maple
scarlet passionflower
scarlet passionfruit
scarlet runner
scarlet runner bean
scarlet strawberry
scarlet sumac

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scarlet-flowered dahlia
scarlet wisteria
scarlet wisteria tree
scarole
scented geranium
scented rocket
schisohsiom
Schrader's brome
Schrader's brome-grass
scocnakak
scoke
scootberry
scoparia weed
scorpion pepper
scot's bonnet
scotch bonnet
scotch broom
scotch kale
scotch lovage
scotch marigold
scotch rose
scotch spearmint
scotch thistle
Scottish broom
Scouler's surf grass
scratchthroat
screw bean
screw bean mesquite
screw pine
scrub cabbage
scrub cherry
scrub dayflower
scrub hickory
scrub palmetto
scrub plum
scrub wild olive
scrub ziziphus
scu'cu'lu-jaca
scuculu'jac
scuppernong
scurfpea
scury pea
se|-se bequë
sea arrowgrass
sea bean
sea blight
sea chickweed
sea club-rush
sea eryngo
sea fig
sea grape
sea hibiscus
sea holly
sea island cotton
sea lungwort
sea lyme-grass
sea milkwort
sea oats
sea oxeye
sea pea
sea pearls
sea purslane
sea radish
sea rocket
sea sandwort
sea vines
sea-almond
seabeach sandwort
seacoast abronia
seacoast angelica
seacoast sumpweed
seakale
seakale beet
sealwort
seamberry palm
seashore lupine
seashore palm
seashore vervain
seaside arrowgrass
seaside bean
seaside brookweed
seaside clover
seaside grape
seaside jack-bean
seaside mahoe
seaside oats
seaside oxeye
seaside plum
seaside sandplant
seaside tansy
seaside tuna
season vine
sea-watch
sebito

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sebo
seboa
seboto wo'o
sebucán
sebul
seca
secana
seco
secona
secua
seda
sedita
seed-on-the-leaf
seedticks
sedum

seep monkeyflower
seep willow
sege
sego lily
segolily mariposa
segra seed
segurelha
segurelha-de-verão
sehua
sëhua
seitilla
seiyou
seja
seje
seje grande
seje hembre
seje pequeño
sejito
sekãtã'y
self-heading philodendron
self-heal
self-heal
selga
selloum
selva-branca
semente-da-saúde
semente-de-soja
semeruco
semheeya
semilla de anís
semilla de soja
semilla de víbora
semilla del Perú
Seminole balsam
Seminole balsamo
Seminole bread
Seminole pumpkin
semito
semitoo
sempasúchil
sempervivum
sempiri
sempre-noiva-dos-passarinhos
sempreverde
sem-vergonha
sen
senccapuscu
senebone bean
Senegal date palm
Senegal-gum
se-ney
senga phusphu
senill
senita
senita cactus
senna
sënori
sensitive fern
senteebyebee
sentul
sepé
septfoil
sequa
serbal
serbo
serení
sereno
sereque
seresa
serin
serín de culebra
serín de niguey
seringa
seringa-itaúba
seringarana
seringa-real
seringa-taúba
seringa-verdadeira

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seringa-vermelha
seringueira
serita
seriúva
sernambi
serón
serpent grass
serpentaria
serpentina-brava
serpentine savory
serraia
serraja
serraja lechosa
serralha
serralha-brava
serralha-lisa
serrete
serrette
serrette guave
sertãozinho
seru
seruaia
service tree
serviceberry
servilleta
servilleta del pobre
sesa
sesame
sésamo
sesban
sesbania
sesbânia
seso vegetal
sessile trillium
sete-cascas
sete-em-rama
seven-golden-candles
seven-golden-candlesticks
seven-year apple
seven-year bean
seville orange
Seychelles rosewood
shaa yapit
shack-shack
shacua
shadblow
shadblow serviceberry
shadbush
shaddock
shadescale
shade-scale
shado beni
shadow beni
shagbark hickory
shaggy head
shaggy prairie-turnip
shaggy purslane
shaggy soldier
shaina
shakahak yaas
shallca yucca
shallipu
shallja
shallon
shallot
shambre
shambu
shambu huayo
shambu quiro
shamburi
shambu-shambu
shampoo ginger
shamrock
shandon beni
Shank’s blackberry
Shantung cabbage
shapaja
shapajilla
shapunbilla
shapandú
shapurutu
sharacamata
sharari
sharharakua
sharp-bracted sumpweed
sharpleaf groundcherry
shash
shasha
shashairu
shaska shakyas
shato
shatter stone
shauc
shauco

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shaving brush
shaving-brush tree
Shawnee salad
Shcutni
sheathed cholla
shebón
sheep sorrel
sheep's fat
sheep's sorrel
sheepberry
sheeprot
shell flower
shell ginger
shellbark hickory
shellmound apple-cactus
shenshe
shepherd's needle
shepherd's purse
sheyrón
shia-pa
shia-pa-kaxinawá
shibwichi
shicamacuete
shiene
shigbi sagba karava ishdã
shigki
shigshi panga
shihuahuaco
shiksh
shila blanca
shimbile
shimbillo
shimbillo del rosario
shimbillo menuda
shimbu
shimi-panpana
shímpi
shimpich
shimpis
shimpishpi
shining milkwort
shining sumac
shinnini
shiny-leaf wild coffee
shiny-leaved wild coffee
shipati
shipati panga
shipu
shiquintzu
shiquishi
shirada
shiran
shirihuaco
shiringa
shiringa amarilla
shiringa arana
shiringa legítima
shiringa maposa
shiringa masha
shiringo
shishije
shiso
shita
shitagapi
shitjá
shiwamuyo
shka-ya-no
shoe black
shoe flower
shoemaker's-bark
shoe-peg maple
shondi
shono-shono
shopa
shora
shore lupine
shore podgrass
shortleaf fig
short-beaked agoseris
short-staple American cotton
short-toothed mountain-mint
shot huckleberry
shot wheat
shotbush
showy chalice-vine
showy evening-primrose
showy goldenrod
showy milkweed
showy mountain ash
showy Navajo tea
showy primrose
showy spider-flower
shrub althea
shrub california buckeye

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shrubby basil
shrubby bittersweet
shrubby blue sage
shrubby cashew
shrubby maple
shruru
shtulon'kot
shu ainchi
shucté
shuiya
shulla muyo
shulpac
shuma kubh
shunga
shuposacha machoa
shuwát
shyash poshil
si na'an che'
sia
siama
siamba
siba
sibal
Siberian buckwheat
Siberian crab
Siberian crab apple
Siberian lyme-grass
Siberian purslane
sibili
sibinche'
sibul
sibuul
siccha muyo
siciya
sickle pod
sickle senna
sicomoro
sicómoro
sicomoro americano
sicómoro americano
sicupira
sida
sidaweed
sidra
siempre viva
sierra chinkapin
sierra chinquapin
Sierra Juárez piñon
sierra juniper
Sierra Leone peach
sierra maple
sierra palm
sierra plum
sierran palm
sierrilla
siete caldos
siete colores
siete negritos
siete sayos
siete venas
sieva bean
sigalón
siglalón
siglalón silvestre
siglo
sigloalón
signugar
sigropo
siguamper
siguapa
siguiya
síi
siijum
sijan
sijun
sikana
sikiya
siklite
silandro sabanero
silantro
silene
silentero
silillón
silión blanco
silión de sabana
silk cotton tree
silk cottonwood
silk flower
silkgrass
silkweed
silkworm mulberry
silky sophora
silky swallow-wort
silvadero

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silva-silva
silver birch
silver buffalo berry
silver buffaloberry
silver cock's comb
silver fir
silver maple
silver nightshade
silver palm
silver poplar
silver sage
silver sea oxeye
silver thatch palm
silver velvetseed
silver vine
silverbell tree
silverberry
silverleaf grape
silverleaf maple
silverleaf nightshade
silverleaf nettle
silverleaf poplar
silverscale
silverscale saltbush
silverthorn
silvertop
silverweed
silverweed cinquefoil
silverwood
silvery atriplex
silvery orach
silvo-silvo
sima
simaba
simarouba
simaruba
simaruba amarga
simbailo
simbalo
simiente dulce
simigl
simir
simiri locust
simito
simonillo
simorilla
simpler's-joy
simploco
Simpson's apple-cactus
Simpson's stopper
simsim
šimták
siña spuun
sina
siname
sinami
sinamillo
sinca cardo
sinca culantro
sincamas
sinchi-caspi
sincolla
sincoya
sincuya
sincuyito
sinchama
sínfito
singe rouge
single-leaf pine
single-leaf pinyon
sininho
sinini
sinini de la pampa
sinini del monte
siniskiwi
sinita
sinkle bible
sipamé
sipariqui
sipé
sipo-timbo
sipua
siputá
siquilla
siquinsut
siquiya
siraku k'amataraku
siriado-siriao
siricote
siriguela
sirigüela
sirima
sirimo
sirin

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sirín
siringa
siringa legítima
siringa mapa
siriphal
sirpe
sirpe hembra
sirpe macho
sirrí
sirsirsijo
sirvulaca
sisagua
sisal
sisal agave
sisal blanco
sisal tuxtleco
sisal-hemp
sisca
sisino
sísip
sisterly violet
sis-uch
sitabaro
sitagapi
sitavaro
sitevasé
sith
sitiquira
Sitka columbine
Sitka mountain ash
Sitka spruce
Sitka valerian
situlli
siuahuito blanco
siuca
siuca culantro
siuea culantro
sivuli
siwáchare
six-rowed barley
six-weeks bean
six-weeks fescue
six-weeks grass
six-weeks rescue
siyuca-culantro
skapín
skeleton plant
skittle nut
skunk bush
skunk currant
skunk grape
skunkbush sumac
skunk-root
skunk-tail grass
skunktop
skunkweed
skunk-weed
skutnilapanet
skyduster
skyflower
slash pine
slave-wood
sleek sumac
sleeping hibiscus
slender amaranth
slender arrowgrass
slender dayflower
slender eight-flower grass
slender eight-flowered fescue
slender false garlic
slender fescue-grass
slender mariposa lily
slender nettle
slender rescue-grass
slender white prairie clover
slender-stem bean
slim amaranth
slimjim bean
slimleaf wall-rocket
slipper flower
slipper gourd
slipper plant
slippery cabbage
slippery elm
sloe
slöe
small angled chives
small ball-moss
small burnet
small cranberry
small greenbrier
small nettle
small nightshade
small pignut

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small soapweed
small Solomon's seal
small tropaeolum
small water-clover
small waxberry
small wild plum
smaller red-root
smallflower bur cucumber
smallflower galinsoga
small-flowered penstemon
small-fruited papaya
small-head clover
small-headed clover
small-leaf pussytoes
small-leaf spiderwort
small-leaved paloverde
smallspine pitaya
small-spined cream pincushion
smartweed
smearwort
smilacina
smokeweed
smooth amaranth
smooth black-haw
smooth fleabane
smooth ground-cherry
smooth horsetail
smooth loofah
smooth pear
smooth pigweed
smooth rose
smooth scouring-rush
smooth senna
smooth serviceberry
smooth shadbush
smooth Solomon's seal
smooth sotol
smooth star apple
smooth strongback
smooth sumac
smooth velvetseed
smooth withe-rod
smoothed ground-cherry
smooth-leaf velvetseed
smooth-leaved stool
smooth-shell
smooth-shelled macadamia nut
smooth-shelled Queensland nut
smyrnium
snailseed
snake cactus
snake gourd
snake withe
snake wood
snakewood
snakewood tree
snaky
snap bean
snap pea
snapweed
sneki wiwiri
snekie marcoesa
sneki-taja
snotpu'u
snow trillium
snowball
snowball sand verbena
snowball viburnum
snowbell
snowberry
snowbrush
snowdrop tree
snow-in-the-mountain
snow-on-the-mountains
snowy cactus
snowy mespilus
snu'ncut
so béhe
so'chili
soap plant
soap tree
soapberry
soapbloom
soapnut
soaproot
soapseed tree
soap-tree yucca
soapweed
soapweed yucca
soapwood
sôbro
socoró
socosóchil
socovite

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socoyol
socoyoli
soda
soda-maior
soemaroeba
soemaroepa
sófora
soft maple
soft pine
softleaf passionflower
softstem bulrush
softstem bulsedge
soga
sogorome
soguilla
soil mamül
soja
soja-chinesa
sól
sol de agua
solandra
soldado galante
soldiers of the queen
soldierwood
soledad pine
solera
solimán
solocaballo
Solomon’s plume
Solomon’s seal
somam
sombonaza
sombra de ternero
sombra de toro
sombra de toro hembra
sombra-de-touro
sombreiro
sombrerito
sompantle
sonajilla
soncoya
soncoyo
songolica
sonoba
Sonora organ cactus
sonora roja
Sonoran milk vine
Sonoran palmetto
Sonoran paloverde
Sonoran panic-grass
Sonoran passionflower
sontol
sonzapote
soort doifisiri
soperí
sopitas
soplillo
sorb
sorb apple
sorghum
sorgo
sorgo azucarado
sorgo forregero
sorgo-vermelho
soroclocco
soroco
sorogá
sorogome
sororoca
sorosi
sorrel
sorrel dock
sorrel tree
sorrio
sorum c’o
sorva
sorva gum
sorva-da-mata
sorva-de-cutia
sorva-do-Peru
sorva-grande
sorva-maparajuba
sorva-miuda
sorva-pequena
sorvarana
sorveira-brava
sorvinha
sosa
soso
sospó
sota caballo
sota cabello
sotacaballo
soto

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sotocaballo
sotol
sotol brillante
sotol cenizo
sotol de desierto
sotoubú
souari
souari fat
souari nut
sour berry
sour cactus
sour cherry
sour dock
sour gum
sour lemon
sour lime
sour orange
sour pear
sour pitaya
sour tupelo
sourberry
sourgrass
sourie
soursob
soursop
sour-top blueberry
sourwood
South American apricot
South American cotton
South American holly
South American locust
South American lupine
South American oak
South American ocotea
South American royal palm
South American saltbush
South American sapote
South American sassafras
South American tea
South American traveler's palm
southern bayberry
southern black blueberry
southern blackhaw
southern bulrush
southern California black walnut
southern California grape
southern California walnut
southern cane
southern cattail
Southern Cone marigold
southern crab
southern cranberry
southern dewberry
southern elder
southern false serviceberry
southern fox grape
southern gooseberry
southern hackberry
southern huauzontle
southern juneberry
southern juniper
southern magnolia
southern marigold
southern mountain cranberry
southern pea
southern red cedar
southern red juniper
southern red maple
southern sea blight
southern slöe
southern soapberry
southern soft maple
southern sugar maple
southern sumac
southern wild rice
southern wild senna
southwest wild carrot
southwestern barrel cactus
southwestern big tooth maple
southwestern carrot
sow berry
sow thistle
sowa
sowbane
sow-teat strawberry
soy
soya
soya bean
soyal
soyal-capulín
soyale
soyamiche

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soyate
soyatl
soyaviche
soybean
soyka
soyko
spac-tzé
spadeleaf
spadic
spaghetti squash
Spanish amata
Spanish arrowroot
Spanish bayonet
Spanish bayonnette
Spanish cane
Spanish cherry
Spanish chestnut
Spanish clover
Spanish dagger
Spanish gooseberry
Spanish grape
Spanish guava
Spanish lentil
Spanish licorice
Spanish lime
Spanish machete
Spanish mulberry
Spanish nectarine
Spanish needle
Spanish oregano
Spanish oysterplant
Spanish plum
Spanish potato
Spanish saffron
Spanish salsify
Spanish stopper
Spanish tarragon
Spanish tea
Spanish thyme
Spanish tick trefoil
Spanish-elder
spanitzote
sparkleberry
sparrow's dung
sparse-flowered bog orchid
sparsely flowered bog orchid
spatterdock
spear orache
spear oracle
spear saltbush
spear saltweed
spear-leaved goosefoot
spearmint
spearscale
speckled wood-lily
spelt
speltz
spice
spice basil
spice guava
spicebush
spicewood
spider antelope horns
spider lily
spider milkweed
spider plant
spiderflower
spider-plant
spiderwisp
spiderwort
spignet
spiked loosestrife
spiked maple
spiked millet
spikenard
spilanthes
spililixcutni
spinach
spinach beet
spinach dock
spineless cactus
spineless yucca
spinho preto
spinks
spiny bamboo
spiny black currant
spiny desert hackberry
spiny hackberry
spiny holdback
spiny moon cereus
spiny nopal
spiny pigweed
spiny rederry
spiny saltbush

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spiny thistle
spiny tree fern
spiny-club palm
spinystar
spiral ginger
spiral-flag
spiritweed
spirit-weed
spleen amaranth
split-leaf philodendron
sponge gourd
sponge tree
spoon plant
spoonflower
spoon-leaf yucca
spoonwood
spotted beebalm
spotted cat’s ear
spotted horsemint
spotted ladysthumb
spotted peperomia
spotted touch-me-not
spotted wintergreen
spreading amaranth
spreading atriplex
spreading dayflower
spreading gooseberry
spreading hogweed
spreading orache
spreading pigweed
spreading sweet cicely
spring cress
spring onion
spring vetch
springbank clover
springbeauty
spring-gold
springparsley
sprouting pincushion cactus
spruce
spurge nettle
spurred anoda
spurry
square mariposa lily
square-twig blueberry
squash
squash gourd
squash pepper
squashberry
squaw apple
squaw berry
squaw currant
squaw grass
squaw huckleberry
squaw lettuce
squaw mint
squaw tea
squaw vine
squawbush
squaw-bush
squawroot
squawthorn
squirrel-banana
squirrel-tail barley
squirrel-tail grass
squirting cucumber
St. John’s coontie
St. John’s wort
St. Martin’s flower
St. Peter’s palm
St. Vincent plum
staff-vine
stag’s garlic
stagbush
staghorn cholla
staghorn sumac
stake-and-forage bamboo
stalangaxcutni
standing winecup
Stanford’s manzanita
stani’
star anise
star apple
star cucumber
star fruit
star garlic
star gooseberry
star pine
star tulip
starbush
star-flowered false Solomon’s seal
star-flowered lily of the valley

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starhair groundcherry
star-nut palm
star-plum
starry false lily of the valley
starry false Solomon's seal
starry Solomon's seal
starwort
stave-wood
stellate ground-cherry
sterappel
stévia
stevice
stick ground-cherry
sticktight
sticky cape gooseberry
sticky cinquefoil
sticky currant
sticky gooseberry
sticky ground-cherry
sticky hopbush
sticky laurel
sticky physalis
sticky starwort
stiff greenthread
stiff tumbleweed
stiff-leaved beargrass
stilt palm
stilt-root palm
stinging bush
stinging cherry
stinging nettle
stinging spurge
stink currant
stink gourd
stink-bush
stinking ash
stinking Benjamin
stinking clover
stinking gourd
stinking granadilla
stinking laurel
stinking passionflower
stinking passionfruit
stinking toe
stinking wall-rocket
stinking weed
stinking Willie
stinkweed
stock rose
stokonosau
stone age wheat
stone apple
stone bramble
stone groundnut
stone mint
stone orpine
stone pine
stonebreaker
stonecrop
stoneseed piñon
stork's-bill
storkbill
straggling mariposa lily
straggly gooseberry
strand wheat
strangler fig
strangler vine
straw lily
strawberry
strawberry blite
strawberry cactus
strawberry groundcherry
strawberry guava
strawberry hedgehog cactus
strawberry myrtle
strawberry pear
strawberry shrub
strawberry spinach
strawberry tomato
strawberry tree
stretchberry
string bean
striped ceiba
striped dogwood
striped maple
strongbark
saguaro
stuffing cucumber
stump tree
su'uk
sua
suaharo
suari
suari nut

DRAFT

suari tree
suassureçá
suayaui
sub-alpine fir
subi-irã
subin t'eel
subinché
subsessile cannonball-tree
subterranean Indian breadroot
subterranean vetch
subul
subuul
succulent hawthorn
suchicahue
suchicopal
súchil
sucuba
sucupira
sucupira-branca
sucupira-da-várzea
sucupira-do-cerrado
sucupira-do-igapó
sucuúba
Sudan gum-Arabic
Sudanese tea
suelda
suelda con suelda
suelda consuelda
suelda-suelda
sufracago
sufracalla
sufricalla
sugar apple
sugar ash
sugar bean
sugar beet
sugar bush
sugar cane
sugar grape
sugar leaf
sugar maple
sugar palm
sugar pine
sugar sumac
sugarberry
sugarberry anacua
sugar-tree
sugú
suia
suico
suico culantro
suinã
suir yaas
suiti
suja
sujo
sullucu
sulphur cinquefoil
sululu
sumac
sumac misqui
sumach
sumaúma
sumaúma-branca
sumaúma-verdadeira
sumaumeira
summer cilantro
summer grape
summer haw
summer onion
summer poinsettia
summer pumpkin
summer savory
summer squash
summer watercress
summerberry
sumn
sump
sumpweed
suña de Cayeno
sunchín
sunchoke
sundial lupine
sundrops
sunflower
súngano
sunkash
sunkash
sunquat
sunroot
sunsapote
sunset hibiscus
sunset musk-mallow
sun-sun

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sunza
sunzapote
supai chunda
súpap
supay chacra
supay huayo
supay huitillo
supay ocote
supay wayo
super-hardy kiwi
supha
supiarana-igapó
supinim yutai
supinin
supinuni
supiquero
supua
surcil-de-vênus
surf grass
suri
suribio
Suriname cherry
Suriname gooseberry
Suriname plum
Suriname purslane
Suriname quassia
Suriname spinach
Suriname wood
surrumbo
suruba
surucuína
surupsi
sururu
suru-wai-yek
surzula
suschi
suspiro
susul
susumber
susumber
su-te-ëne
sutzí
suu
suuk-paen
suwarro
suwarrow
suyate
suyché
suyu
swallowwort
swamp black currant
swamp black gum
swamp blackberry
swamp bulrush
swamp cabbage
swamp cabbage palm
swamp cabbage tree
swamp candleberry
swamp cinquefoil
swamp cranberry
swamp dewberry
swamp fern
swamp fly honeysuckle
swamp gentian
swamp haw
swamp immortelle
swamp kaway
swamp kukarua
swamp lily
swamp macawood
swamp maple
swamp milkweed
swamp morning-glory
swamp onion
swamp pear
swamp pine
swamp potato
swamp red currant
swamp red-bay
swamp sawgrass
swamp saxifrage
swamp smartweed
swamp sugar pear
swamp tupelo
swamp verbena
swamp vervain
swamp white oak
swampbay
swampleaf
swampwood
swarri nut
swede
Swedish turnip
sweet acacia

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sweet alice
sweet anise
sweet apple
sweet arrowwood
sweet basil
sweet bay
sweet bay tree
sweet bell pepper
sweet berry
sweet broom
sweet broomwort
sweet calabash
sweet cassava
sweet cherry
sweet chestnut
sweet cicely
sweet coltsfoot
sweet corm root
sweet corn root
sweet cucumber
sweet cup
sweet fennel
sweet flag
sweet gale
sweet garcinia
sweet goldenrod
sweet granadilla
sweet herb
sweet herb of Paraguay
sweet hibiscus
sweet hottentot fig
sweet inga
sweet javril
sweet leaf
sweet leaf of Paraguay
sweet lemon
sweet lime
sweet lippia
sweet locust
sweet lucerne
sweet mace
sweet mallow
sweet manioc
sweet maple
sweet marigold
sweet marjoram
sweet mary
sweet mountain grape
sweet neem leaf
sweet olive
sweet onion
sweet orange
sweet palm
sweet pea
sweet pepper
sweet pignut
sweet pigweed
sweet pitaya
sweet potato
sweet quinoa
sweet red pepper
sweet rocket
sweet root
sweet sage
sweet sand-verbena
sweet shrub
sweet sorghum
sweet viburnum
sweet violet
sweet winter grape
sweet woodruff
sweet yam
sweet-after-death
sweetbay
sweet-bay
sweetbay magnolia
sweet-bean locust
sweet-berried juniper
sweetberry honeysuckle
sweetcup
sweetfern
sweet-fruited juniper
sweetgum
sweetheart
sweetie
sweetleaf
sweetroot
sweet-scented cactus
sweet-scented marigold
sweet-scented sumac
sweetshoot bamboo
sweet-shrub
sweetsop
sweetvetch

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Swiss chard
Swiss-cheese plant
switch cane
sword bean
sword pear
sycamore
syrup palm
Szechuan buttons
t'aau'ok
t'oom p'aak'
t'uthub
ta
ta kan
ta'chki
ta'uuk'
taaciña
taba de ojolote
tabacara
tabachín
tabaco
tabaco blanco
tabaco de monte
tabaco indio
tabaquillo
tabardillo
tabarí
tabasco
tabena
tabil
tabkanil
tabla shimbillo
tablote
taboc
taboca
tabog
taboquinha-da-folha-grande
tábua
tábua-de-espiga-negra
tábua-estreita
tábua-larga
tacacá
tacaco
tacamahaco
tacamajaca
tacay
tacay nut
tacaysiña
tache
tachiore
tachuelo
tácnút
taco
tacón
tacona bacalau
tacona de monte real
tacona ojo de venado
taconcillos
tacote
tacso
tacso amarillo
tacsonia
tacú
tacua mishi
tacuá mishí
tacurero
tadumo
tafelboom
tagarnina
tagso
tagua
tagua nut palm
tagua palm
tagua passionflower
taguapire
tagua-tagua
tahina
tahine
tahini
Tahiti mombin
Tahitian quince
Tahitian spinach
Tahitian taro
tahoka daisy
tahuampa tamara
tahuri
taiá
taiá-japonês
taiás
taiá-variegado
taiazes
taimiá-de-cipó
taimiá-de-comer
taioba
taioba-roxa

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taioba-são-tomé
taiuiá-miúdo
taiuva
taiúva
taiuva-vermelha
tajá
tajá-de-cobra
tája-de-cobra
tajauba
tajiba
tajibillo
tajibo
taj-ka'en la
tajuba
tajuba-de-espinho
tajumas
tajuva
tajuvao
takanak
takenoko
taknam
takone
takup
takurushni
tala
talachca
talakama
talakwa'i
talakwa'i-teko
talamat
talan
talar
talarta
talauma
talayote
talcochote
taleira
talet bean
talia
talía
talisai
tall ambrosia
tall blackberry
tall bulruch
tall cinquefoil
tall deerberry
tall false-dandelion
tall groundcherry
tall huckleberry
tall nightshade
tall pepperweed
tall sea oxeye
tall white violet
tall whitetop
tall wood-sorrel
Tallahassee hedge-nettle
tallote
tallow bayberry
tallow shrub
tallow-nut
tallow-plum
tallowtree
tallow-wood
talo-fino
tamacayota
tamaco
tamaeira
tamalayota
tamalayote
tamamoro
tamamuri
taman che'
taman-che'ich
tamanqueira
tamanqueira
tamanqueiro
tamaoquare
tamaqueira
tamara
támara
tamara blanca
tamareira
tamareira-comum
tamareira-das-canárias
tamareira-do-Senegal
tamarilho-anão
tamarillo
tamarillo enano
tamarin bâtard
tamarina
tamarind
tamarindillo
tamarindo
tamarindo chino

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tamarindo de monte
tamarindo dulce
tamarindo silvestre
tamarineiro
tamarineiro-da-índia
tamarinheiro
tamarinho
tamarino
tamarugo
tambor
tambor caspi
tambor huayo
tambu
tambury
tamichil
tampa taja
tampala
Tampico sarsaparilla
tampisque
tamshi
tamshi hembra
tan tan ruya
tan tz'uil itaj
taná
tanaceto
tanaeiro
tanaribe
tanat shuiya
tanbark oak
tanchagem
tanchagem-acuática
tanchagem-americano
tanchagem-da-água
tanchagem-lanceolata
tanchagem-maior
tanchagem-miúda
tanchais
taneiro
tangam
tangama
tangaracá
tangare chiquito
tangerina
tangerine
tangerine sage
tangerino
tanheiro
tani
tania
tanier
tanier spinach
taniera
tank'as che'
tankám
tanku
tanner's dock
tannia
tannier
tanoak
tan-oak
ta-npishuacat
tansagem
tansharina
tanshi
tansy
tansy mustard
tantan
tantan'ruya
tanyah
tanyove
tapabotija
tapachichi
tapacholcamot
tapacola
tapacú
tapaculco
tapaculo
tapal
tapani
tapaón
tapara
tapara montañera
taparau
taparín
taparito
taparo
táparo
taparo de caño
taparo de chuco
taparo de monte
taparón
táparos
taparow
tapasikiui

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tapau
tape
tapeiçava
taperebá
taperebá-açu
taperebá-cedro
taperebá-do-sertão
taperiba
taperibá-açu
taperibá-assu
tapering sweet-root
tapete-de-oxalá
tapi'a guasu'y
tapia
tapiá
tapiá guazú
tapiá guazu-i
tapiá-açu
tapiá-da-restinga
tapiaeiro
tapiá-guaçu
tapiá-guaçu-branco
tapiá-mirim
tapiá-vermelho
tapiazeiro
tapicuru
tapioca
tapioca plant
tapiramo
tapiricuso
tapiririca
tapirucuso
tapiruza
tapisho
tapishu sacha
tapixaba
tapixava
tapo
tapoerava
tapón blanco
taponu icha
taporita
tap-rooted valerian
taquara
taquaruçu
taque
taquera
tar vine
tara
tara vine
tarabolií
tarabundi
Tarahumara anis
Tarahumara chia
Tarahumara tomatillo
taraja amarilla
taramira
taraquí
tarara
tararabga
tararanga-branca
tararanga-preta
tararanga-vermelha
taraxaco
taraxacón
taray
tare
tareka'y
tarepe
tarete
tarhui
tarias
taricuru
tarkwa
taro
tarope
tarovine
tarqui
tarragon
tarragón
tarrito
tártago
tartary buckwheat
taruco yoco
tarui
tarumá
tarumã
tarumã-cheiroso
tarumã-de-várzea
tarumã-do-igapó
tarumã-guaçu
tarumã-guazu
ta-ru-sí
taruya

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tarvine
tarweed
tarwi
tasajillo
tasajo
tasajo de Sonora
táscate
táscate blanco
tasco
tasi
táskala
taso
tassel flower
tassel grape hyacinth
tassel hyacinth
tasun
tasuni
tataguiba
tataiba
tataiuva
tatajiba
tatajuba
tatajuba-de-espinho
tatajuca
tatajuva
tatane
tatapiririca
tatarema
Tatarian buckwheat
tataybá
tatayibá
tatayieva
tatayiva
tata-yuba
tatayvá
tatu ruguay
tatul kat
tatz zitmakum
tauá
tauari
tauari-cachimbo
tauarisinho
tauary
tauba
tauch
tauch
taura
tauranru
tauri
taurí
taurniro
taush
tauso
taveso
tawanonero
tawíshru papájiri
tawny daylily
tax
taxcalama lechosa
taxnikiwi
taxo
taxun
taya
tayiyá rojo
taymarito
tayota
tayuva
tazo
tazu
tchia-tchia marron
tchutchú-bem-púm
té
té argentino
té azteco
té brasileño
té cedrón
té de Bogotá
té de castilla
té de España
té de maceta
té de México
té de milpa
té de monte
té de Mutis
té de país
té de poleo
té de santa maría
té de yerbabuena
té del monte
té del país
té del pan
té del Paraguay
té español
té limón

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té maya
té Mormón
té negro
té nurite
te'batai
tea
tea fern
tea olive
tea palm
tea plant
teaberry
teak
teak tree
teak wood
teak wood tree
tealeaf willow
teaweed
teberinto
teca
tecapulín
techco
tè-chinga-tapé
teck
tecoloche
tecolochi
tecolometl
tecolotillo
tecomare
tecomasuchiamatl
tecomasúchil
tecomate
tecomaxochiamatl
tecomaxochitl
tecosxocoyolli
tecuico
tedegua
teel
teepsenee
tees
tees ma'ax
tefrósia
tegüe
Tehachapi rose
teixo
tejo común
tejo japones
tejo negro
tejocote
tejocote agrio
tejocote cimarrón
tejocote rojo
tejocotillo
tejoruco
tejotillo
teka
telaspio
telbu
telcox
teléfono
teliconte
teloravi
temala
temaquí
temara
temare
temare amarillo
temare montaña
temare montañero
temare rebalsero
temari
temariti
temarito
temarito banero
temarito rebalsero
temasquí
tembá taiá
tembe
tembé
tembé-tayá
temecate
temecatl
temiche
temiche palm
temo
tempate
tempé
tempechkitle
tempeh
tempenchile
tempeschitle
tempesquistle
tempesquite
tempesquixtle
tempexquixtlui

DRAFT

tempezquixtle
tempezquiztle
tempiale
tempiote
tempisle
tempisque
tempiste
tempixque
tempixquixtli
tempixquiztli
tempixte
tempixtle
tempixtle
tempixtle
tempixtli
tempizquitli
tempizquixtli
temple flower
temple tree
ten months yam
tenaza
tencanencahue
tenera
tenga
tengualala
Tennessee red cedar
tenochtli
tenpequitle
tentar shuina
tentequehueboo
tento-pequeno
teocintle
teometl
teosinte
teosinto
teozintle
tepachillo
tepalcachu
tepalcasho
tepari
tépari
tepary
tepary bean
tepatli
tepeamate
tepeamatl
tepecamichín
tepegua
tepeguaje
tepehuaje
tepejilote
tepejilotillo
tepemesquite
tepemezquite
tepenance
tepescohuite
tepesquis-uchil
tepesquite
tepetaca
tepetomat
tepetomate
tepexocoyolli
tepezquite
tepezquitl
tepeztate
tepin
tepín
tepoeloe
tepopote
tepoquelite
teposano
teposcohuite
tepoza
tepozán
tepozán blanco
tepozontla
tequelite
tequesquitote
tequila agave
tequilitl
te-ran-keng
terap
terciopelo
terebinto
ter-ech-mach
terés
teresita
terminalia
terramicina
terrette
tescalama
tescalamate
tesgua
tesguate

DRAFT

tesgüino
teshcalamate
teshua
teshua capolín
teshuate
tesota
tespésia
testículos
tesuate
tesuate colorado
tesuate manzana
teswino
teta de burra
tetemetsijoni
tetilla
tetón
tetona
tetragônia
tetrex
tetzicóhuitl
tetzonquilitl
teunacaztli
Texan bean
Texan horsenettle
Texas acacia
Texas black walnut
Texas bull-nettle
Texas croton
Texas ebony
Texas hummingbird mint
Texas madeiravine
Texas madrone
Texas mahonia
Texas mallow
Texas mimosa
Texas mulberry
Texas palmetto
Texas persimmon
Texas prairie acacia
Texas sotol
Texas tarragon
Texas thistle
Texas walnut
Texas white-brush
texcalama
texcalama lechosa
texcal-ama-coztli
texcalamate
texcanátl
texhua
texócotl
textile onion
teyatli
tezac
tezhuatillo
tezmitl
tezonquílitl
tezón-zapote
tezticóhuitl
thacco
thaco
Thai basil
thak'chook' uut'
thako
thako wiro
thaqhasiña
thatch grass
thatch palm
thathub
thicket bean
thicket serviceberry
thicket shadbush
thickleaf orach
thick-leaved groundcherry
thiiw
thíjul
thimbleberry
thin red willow
thin-leaf huckleberry
thin-leaved huckleberry
thipaak
thipon
thistle
thistle amarillo
thistle comestible
thistle común
thistle de la lanza
thistle enano
thistle escocés
thistle gris
thistle sage
thituy
thláspio
thornbush

DRAFT

thornless blackberry
thornless rukam
thorny bamboo
thorny locust
thread palm
thread-of-life
three-color violet
three-faces-under-a-hood
three-flower nightshade
three-flowered avens
threeleaf piñon
three-leaf sumac
three-leaved maple
three-leaved yam
three-pointed-leaf maple
threetip sagebrush
three-tip sagebrush
three-toothed red maple
thumb-nail maple
thuya-jacaré
thyme
thymus
tiburi
tica
ticana
tica-tica
ticazo
ticazo-cipó-da-Colômbia
tick trefoil
tickclover
tickseed
tickweed
ticuahndi
ticuche
tie-tie
tie-tongue
tifa
tiger cacao
tiger cocoa
tiger daylily
tiger lily
tigerflower
tiger-nut
tigre yoco
tigrito
tih ti
tijeras ango muyo
tij-tzán
tikas
tika-tika
til
tila
tilandsia
tilapo
tilia
tília
tília-americana
tililjá
tillo
tilo
tilo americano
timacle
timaque
timbe
timben
timber bamboo
timbo
timbó
timbo legítimo
timbó liane
timbó-cipó
timbó-de-peixe
timbolillo
timbo-manso
timbós
timbó-sipo
timbo-urucu
timbo-vermelho
timbre
timón
timora misha
timu-ambi
timuri
tin tin
tinajuito
tinalujo
tiná-na
tindiuqui
tineco
tiñedientes
tingana
tingimonisali
tinguara
tinguaraque

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tingui
tinhorão
ti-nixpu
tinker’s weed
tinkunak
tinta-dos-gentios
tinteiro
tinterillo
tintero
tintillo
tintin
tin-tin
tinto de sabana
tintones
tintoreira
tintorera
tintuk
tinturera
tintuyu vali
tipi
tipichá jhatá
tipiro de danto
tipiti
tipo
tipo blanco
tipsin
tipychä kuratu
tiquidea
tiquiharo lisas
tiquiño
tiquisque
tirá
tiraco
tira-teima
tiricu
tiriguro
tirimo
tirinch
tiringuini
tiririca
tiririca-amarela
tiririca-de-babado
tiririca-mansa
tiriricão
tiririca-vermelha
tirita
tirrá
tisicu panga
tisswood
titanca
titanka
titara
titchán
titekiwe
titi
titiá
titica vine
titi-ish
titiliates
titiribá
tito
tittinim
tlacámetl
tlacote
tlalahuacate
tlalquilín
tlalsompilt
tlalxonpili
tlamízquitl
tlampa
tlanechquelite
tlanepa
tlanepaquelite
tlanipa
tlapahuaxpatli
tlaquilín
tláscal
tláxcal
tlaxisqui
tlaxistle
tlaxitle
tlaxiztle
tleconesh quilitl
tlemole
tlemolillo
tlemolitos
t-mundaya
t-nuyá
to’oro bichu
toa
toad sorrel
toad trillium
toad vine
toadflax

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toadshade
toba abillo
tobacco
tobacco brush
tobacco-root
toba-gueeche-hui
toba-gueechi-hui
tobalá
tobasiche
tobaxiche
tobaziche
tobewe
toborochi
tocador
tocari
toché
tochitl
tochte
tocino caimito
toco Colorado
toco toco
tocota
tocote de monte
tocte
tocus
tocuz
toda
toda la vida
todai-gusa
todasaguas
toddy palm
tõha
to-hi
toji
tojo
tok naajil
tokal
tokxihua'
tokxihuaxa'nat
tolenche
tollon
tollón
Tolmie star-tulip
tolok
tololonche
tolonchi
tol-patlacti
tolu balsam
tolum tomate
tomarillo
tomasita
tomate
tomate arenoso
tomate chileno
tomate cimarrón
tomate coyote
tomate de agua
tomate de árbol
tomate de árbol enano
tomate de arena
tomate de arenoso
tomate de campo
tomate de cáscara
tomate de castilla
tomate de culebra
tomate de diablo
tomate de fresadilla
tomate de hoja
tomate de indio
tomate de la arena
tomate de la paz
tomate de lima
tomate de monte
tomate de palo
tomate del campo
tomate del desierto
tomate del monte
tomate del serrano
tomate encarnado
tomate érvore
tomate extranjero
tomate francés
tomate granadilla
tomate milpero
tomate mora
tomate riñón
tomate salvaje
tomate serrano
tomate silvestre
tomate uchú
tomate verde
tomate-barrela
tomate-capucho
tomate-chimango

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tomate-de-árvore
tomate-de-capucho
tomate-do-mato
tomate-francês
tomate-inglês
tomateiro-da-serra
tomateiro-inglês
tomate-lagartixa
tomates con fruto de cereza
tomates de Brihuega
tomates de invierno
tomatilla
tomatillo
tomatillo cimarrón
tomatillo cimarrón del Perú
tomatillo de guajolote
tomatillo del monte
tomatillo ground-cherry
tomatillo negro
tomatillo silvestre
tomatillos de brihuega
tomatito
tomatito chilacayotito
tomatito silvestre
tomatl
tómatl
tomatl arenoso
tomatl xalli
tomato common
tomato pepper
tomato-fruit eggplant
tomazquitl
tombrisi
tomcat clover
tomilho
tomilho-cabeçudo
tomilho-comum
tomilho-de-creta
tomillo
tomillo cabezudo
tomillo común
tomillo español
tomillo real
tomistlacatli
tomorourayek
tompimil
tonalxochitl
tonche
tongatsi
tongo
tongue
tongue pricklypear
tonka
tonka bean
tonka bean tree
tonka tree
to-no
tonótzin
tonpimil
tonquin bean
tonto rande
toókee
tóom p'aak
toomecocoriu
toop'tuux
toothache bush
toothache plant
toothache tree
toothed serviceberry
toothpick cactus
toothwort
tootoco
topa
topán
topa-topa
topee-tambo
topee-tambu
topeetampo
topi
topinambour
topinámbur
topiro
tópiro
topitambo
topi-tambo
topi-tamboo
topocho
topotopo
topo-topo
toqsiwi
toquilla
toquilla palm
toquillo
toquiwa

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toranja
torasno
torch cactus
torch ginger
torch thistle
torém
torém-abacate
torém-folha-de-lixa
toren uva
toreta
torilla de agua
torito
tormentil
tormentilha
tornasol
tornillo
toro maique
toro maique amarillo
toro maique verde
toroji
torolillo
toromaike
toromaique
toronche
toronche de castilla
toronche de cerro
toronche pequeño
toronchi
toronja
toronjil
toronjil blanco
toronjil de casa
toronjil de monte
toronjil mexicano
toronjil morado
toronjil rojo
toronjina
toronjo
torote
torote prieto
Torrey amaranth
Torrey ephedra
Torrey pine
Torrey wolfberry
Torrey's joint fir
Torrey's yucca
torta
tortas
tortilla dura
tortoise-shell bamboo
tortuga blanca
tortuga caspi
tortugo amarillo
tortuguilla de charco
tortuguita
toruri iurhiri
tosha
to-shing
tossa jute
tostado
tostón
totai
totaí
totaichí
totoa-yoco
totocal
totolixtololo
totoncaxoxocoyolín
totora
totorilla
totorillo
totoyam plantain
totozapotl
totumillo
totumillo morado
totumo
totumo cimarrón
totumo de monte
toturno
touch-me-not
tough buckthorn
tough bully
tough bumelia
tough Florida bully
touple nambours
tourist tree
tous les mois
tova
towe bean
toxeem
toxem
toxiba
toxiwua
toxo

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toyoba brava
toyoea
toyon
toyón
toyotasu
tracamatraca
tracoeraba
tracuá
tradescantia
tradescantia azul
trafilawen
tragorigano quauhnahuacense
trailing abutilon
trailing chinquapin
trailing eugenia
trailing raspberry
trailing wild raspberry
tranchagem
transage
transagem
transagem-americano
trapiá
trapicachu
trapichero
trapoeraba
trapoeraba
trapoeraba-azul
trapoeraba-rósea
trapoeraba-roxa
traponu-icha
trapper's-tea
trapuerava
tras-tras
tratón
traveler's palm
traza
treacle berry
treacle mustard
tread-softly
trébol
trébol amarillo
trébol blanco
trébol de bokhara
trébol de la costa
trébol de puna
trébol intermedio
trébol rojo
tree anise
tree chili
tree cholla
tree clover
tree cotton
tree cranberry
tree dahlia
tree fern
tree gourd
tree huckleberry
tree jasmine
tree melon
tree of iron
tree of life
tree of the wind
tree orchis
tree papaya
tree pear
tree pepper
tree seaside tansy
tree sorrel
tree spinach
tree tomato
tree yucca
tree-calabash
trefilo
trèfle blanc
trèfle rampant
treinta nueces
Trelease's beavertail pricklypear
trema
trembling aspen
tremoco
tremoço
tremoço-amarelo
tremoço-amarelo-doce
tremoço-branco
trencilla
trepadeira
trepadeira-chocolate
trepadeira-chocolate-akebia
trepadeira-das-sebes
trepadeira-limão
trepador de chocolate
tres colores
tres filos

DRAFT

três-corações
três-folhas-do-mato
trevo
trevo-amarelo
trevo-azedo
trevo-branco
trevo-cheiroso
trevo-de-água
trevo-de-cheiro
trevo-mamute
trevo-roxo
trevo-vermelho
triangle cactus
triangle orache
trible grape
trifoliate limeberry
trifoliate orange
trifoliate yam
trigo
trigo adlai
trigo adlay
trigo común
trigo criollo
trigo de las Indias
trigo de primavera
trigo del Inca
trigo gentil
trigo Inca
trigo indio
trigo largo
trigo lerma blanco
trigo lerma colorado
trigo ópata
trigo pelón
trigo pelón rojo
trigo quintana
trigo salado
trigo sarraceno
trigo tropical
trigo venturero
trigo-comum
trigo-da-Turquia
trigo-de-Israel
trigo-de-verão
trigo-mourisco
trigo-preto
trigo-sarraceno
trigrillo
trillium
trinitaria
trinitario
trinity violet
tripa de buey
tripa de pollo
tripa de vaca
tripa de zopilote
tripa-de-galinha
tripas de Judas
tripilla
trombeta
trombos
trompeta
trompetero sacha
trompetilla
trompillo
trompillo de montana
trompito
trompo
trompo de lomorado
trompos
tronador
tronadora
troolie
tropical almond
tropical apricot
tropical black walnut
tropical blueberry
tropical bull-nettle
tropical burnweed
tropical creeping raspberry
tropical green amaranth
tropical green pea
tropical jewel hibiscus
tropical plum
tropical pokeweed
tropical red raspberry
tropical soapberry
tropical spreading amaranth
tropical walnut
troscart maritime
trösno
trotón
trout lily
troutlily

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trout-lily
true aloe
true cardamom
true laurel
true pearl onion
Trujillo coca
trumpet bush
trumpet creeper
trumpet flower
trumpet gooseberry
trumpet honeysuckle
trumpet tree
trumpet vine
trumpet-lily
trumpetwood
trunador
trupa
trupilla
trupillo
ts’ ibulche’
ts’ ibuul
ts’ay och
ts’ay ooch
ts’ay-och
ts’een xiixté
ts’iits’il ya’
ts’ol
ts’uni’che
ts’uts’uy xiiw
ts’úum yaaj
ts’uxuum
tsa
tsa’pushan
tsaah
tsabak
tsac
tsachik
tsachík
tsactumi
tsak k’iith
tsak patelax
tsakam
tsakam apats’
tsakam chikab ts’ohool
tsakam chith
tsakam ts’uh
tsakam tsabalté
tsakam tsak mokok
tsakam tsatsa’ts’ojol
tsamnek k’oyol
tsánku
tsapa
tsapyan
tsatano
tsatsafaje tsaja
tsaua
tselet
tsemantsma
tsempu
tsemtsem
tsenke eep’
tsere kata
tserékat
tserékata
tserenda
tsesëcari
tsi’i
tsicta
tsie
tsiimal koy
tsiimim che’
tsiimin che’
tsiki
tsiku
tsilig
tsiminche’
tsisëcari
tsitsiki agosturi
tsitsil
tsits-yox
tsmo
tsol
tsolitas
tsolots-ché
tsootsoob olom
tsotsax
tssatssavo’jin
tsujpin
tsumté
tsurúpsi
tsutsuy-xiu
tsuuíche
tu káa
tu’

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tu’ xiiw
tu’bok
tua
tuber nasturtium
tuber starwort
tubercled cholla
tuberosa
tuberose
tuberous chervil
tuberous nasturtium
tuberous pea
tuberous sweetpea
tuberroot
tubeta
tubeta cabo
tuca
tucava
tuckahoe
tucmã
tuctuca
tucujá
tucum
tucuma
tucumá
tucumã
tucuma palm
tucumã-açu
tucumã-arara
tucumá-assu
tucumã-do-amazonas
tucumã-do-pará
tucuma-í
tucumãí
tucumã-í
tucuman
tucumã-piririca
tucum-assu
tucumã-uassu-rana
tucumã-verdadeiro
tucum-bravo
tucum-da-serra
tucum-do-amazonas
tucum-do-mato
tucum-mirim
tucum-purupuru
tucum-verdadeiro
tucunaré-mereçá
tucupi
tucupi-de-arara
tucuriba
tüech
tuercegallegos
tuercegallos
tuetajo
tufted fescue
tufted grape-hyacinth
tuia
tuia-jacaré
tuihuish pacai
tuinfa
tujúji duka
tujujinak
tujuncoyó
tuk ux
tuk’uch
tukib
tuko
tukuro
tukuru
tukuy
tula
tula istle
tula istle fiber agave
tulán
tulasuchil
tule
tule ancho
tule chico
tule espadilla
tule potato
tule rush
tulecillo
tuleew
tulillo
tulipa
tulipán
tulipán chino
tulipán de monte
tulipán silvestre
tulipán xiw
tulipancillo
tuliptree
tullidor
tullidora

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tulosis
tulpay
tulsi
tulsie
tulub
tulumisi
tumali
tumba vaqueros
tumbado
tumbapelo
tumbarabu
tumble pigweed
tumble ringwing
tumblemustard
tumbleweed
tumbleweed amaranth
tumbling ringwing
tumbo
tumbo costeño
tumbo del norte
tumbo serrano
tumérico
tumo
tumos
tumpinambou
tumtum
tumutsali
tuna
tuna blanca
tuna brava
tuna cardona
tuna chamacuero
tuna chaveña
tuna de agua
tuna de alfajayuca
tuna de castilla
tuna de castilla español
tuna de cobado
tuna de España
tuna fina
tuna joconoxtli
tuna mansa
tuna mashua
tuna memela
tuna ullush
tuna español
tunal
tunánts
tunar
túnash
tunché
tunchi
tunchi albaca
tunchitunch
tunday
tundityú
tundra willow
tunduti
tung
tung comestible
tung-oil tree
tunguaraque
tuni
tunilla
tunita
tuno
tuno de castilla
tunto
tuntu
túntuamar
tunumi-taján
tup'uch
túpan
tupeiçaba
tupeiçava
tupelo
tupelo gum
tupí
tupiçaba
tupido de danto
tupinambá
tupinambo
tupinambor
tupinambour
tupinambur
túpiro
tupiru
tupiticha
tupitiixa
tupitixa
tupixaba
tupixava
tura
turagua

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turaguo
tural
turamira
turao
turbinto
turca
ture
tureré
turia
turial
Turk head barrel cactus
Turk’s cap
Turk’s cap cactus
Turk’s cap lily
Turk’s head
Turk’s head barrel cactus
turkey apple
turkey bean
turkey pear
turkey victuals
turkey-liver yam
Turkish gram
Turkscap lily
turma
turmeric
turmeric root
turmero
turnera
turnera buttercup bush
turnera-de-folha-olmo
turnip
turnip-rooted chervil
turpentine tree
turpío
turquoise puya
turquoise-berry
turú
turu palm
turu panga
tururu-ape
turury
turus
turusí
tus
tusca
tuscarora
tuscarora rice
tushmo
tushmo amarillo
tushmo blanco
tusipono
tusmo amarillo
tussilagem
tusub cam
tusuj
tusum
tusus wamal
tutapischu paparahua
tú-te-se-wa
tuti cuaa
tutia
tutiki
tutikua xanu
tu-tintázuu
tutiribá
tutiti
tutkulh
tutsuixiu
tutuma
tutumbe
tutumilla
tutumillo
tutumo
tuturubá
tutus
tutut
tuusha
tuxpana
tuxpana abal
tuyo
twelve months yam
twinberry
twinberry honeysuckle
twinberry stopper
twincrest onion
twinflower
twining bluehood
twining mariposa
twinleaf nightshade
twistedstalk
twitch grass
two-eye-berry
two-headed sea rocket
twoleaf nightshade

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two-leaved toothwort
two-rowed barley
two-stemmed onion
txuxan-pei-bainekia
txu-xan-pei-bainekia
txuxan-pei-bainekia-txuxan
txuxan-pei-huxupa
txu-xan-pei-nimeraua
txu-xan-pei-taxipa
typixá guazu
tyuuxi
tz'ajtel
tz'elel
tz'ite
tz'ite'
tz'usub
tza
tza'jon
tzabac
tzaca
tzacat tapisno
tzactumi
tzahua
tzail mantzania
tzaja tziltzil zujch
tzajal chi'ub
tzajal tziltzil zujch
tzajal zajoj
tzalelte
tzambumb
tzantuni
tzapatzpotzne
tzápotl
tzapyon
tzarracua tsitsiki
tzatzafaje tsaja
tzecui
tzen-tze
tzi'uch
tzib-che'
tzij uch
tzij uch te'
tzil tzil ujch'
tzilacayote
tzilacayotli
tziltzil
tziltzil zujch
tziltzilzujch'
tzimbalo
tzimbalo melon pear
tzin
tzirimo
tzirimu
tzirizecua
tzirza
tzis uch
tzison
tzitz jomol
tzitzi
tzitzig
tzitzil
tzitziquilitl
tzitzon
tzitzún
tzobet
tzocohuite
tzocohuiztli
tzocui
tzol
tzoloj
tzompantle
tzompantli
tzompilihuitz-patli
tzompilihuiz-xihuitl
tzonayotli
tzonquilitl
tzopelchichilxóchitl
tzopelicxíhiuitl
tzopelicxíhuitl
tzopelic-xíhuitl
tzopelitlaquilotl
tzotz'niz mutut
tzotzash
tzotzosh
tzu'uri
tzucoijoyó
tzujoyó
tzulum ch'iomjol
tzuta
tzutcaní
tzutzun
tzuyui
uabano
uaçaí-chumbo

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uaçaí-mirim
uachuá
uachuá
uacuri
uadela
uaicima-do-brejo
uaimiratipi
uaipinu
uajuru
uampi
uanani
uapé
uapuim-açu
uar
uará
uarana
uaraná
uarasu
uariá
uarutama
uasaí
uauaçu
uauassu
uauata
uaxi
uaxim
uaxin
uayun
ubacaba
ubacury
ubaia
ubaia-do-campo
ubajaí
ubajay
ubajay-guazu
ubalha
ubalha-do-mato
ubí
ubilla
ubim
ubim-bravo
ubim-com-espinho
ubim-juriti
ubim-uassu
ubo
ubo colorado
ubos
ubuçu
ubussu
uca
ucá
ucahuba
uchcu micuna
uchi
uchicá
uchich tumashnum
uchi-cora
uchi-coroa
uchi-curúa
uchi-de-morcego
uchi-de-tambaqui
uchi-liso
uchirana
ucho sanango
uchpa mullo
uchpa quinilla
uchto
uchu
uchú
uchu k'aspa
uchu mullaca
uchuba
uchuba negra
uchumullaca blanca
uchuva
uchuvá
uchy-rana
uci muyu
uclatave
ucsha
ucsha panga
ucsha-coconilla
ucshi
ucu ruru
ucucha anona
ucuchoo
ucumba-da-terra-firme
ucuqui
ucuquí
ucuquirana
ucuquirana de altura
ucuquirana de selva baja
ucuquirana de tierra firme
ucuquirana-brava

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ucuúba
ucuúba-amarela
ucuúba-branca
ucuúba-da-terra-firme
ucuúba-da-várzea
ucuúba-de-baixo
ucuúba-de-igapó
ucuúba-do-cerrado
ucuúba-puna
ucuúba-punã
ucuúba-rana
ucuúba-sangue
ucuúba-verdadeira
ucuúba-vermelha
ucuye
udo
u-e
uei nacaztli
ueiui
uejoue
u-eo
ueymi
ufla
ugni
ugsha
ugsha panga
uhi
uhih
uichup
uicuai
uicungu
uiguic
uimáru
uimoncago
uisquil
uisquilete
uisquilite
uiti-curube
uititiriba
uitzara
uixi
uiyoyɨ
ujcum
uji
ujtui
ujtui rojo
ujukam yaas
ujuman
ujushte
ujuxte
uk' che'
uk' xiw
ukuch
ukuki
ukúuch
ulapuca
ule
u-lé
uli
uliucana
ullpa mullo
ulluca
ulluco
ullucu
ullucus
ulluma
ulluquite
ullus
ulúa
ulúbasi
ulúbsi
ulukpana
ulupica
umakaba
umakabo
umakawe
umari
umarí
umari amarillo
umari negro
umari rojo
umarirana
umbá
umbaru
umbrella pine
umbrella plant
umbrella tree
umbu
umbu-bravo
umburana
umburucuya
umbuzeiro
ume
umeiro

DRAFT

umí
umiri
umiri-de-cheiro
umiririana
umiti yura
umkokolo
umuh
unabai
unama
unamo
un-bach
uncú
uncucha
uncuchu
undi
undundu
une bois-flèche
unghuaray
unguentine cactus
ungurabe
ungurabe morado
unguragua
ungurahua pequeña
ungurahuay
ungurahui
ungurahuy
unguraui
ungurauy
unguravi
ungurawi
unha-de-boi
unha-de-cavalo
unha-de-gato
unha-de-vaca
unhay uaponima
uña de cabra
uña de gato
uña de vaca
uña del diablo
uñi
unicorn flower
unicorn plant
unkuch
unkumutsuwake
untuntu
úntuntup
unu
uo
uocamahi
upa khisa
upe
upland cotton
upland cranberry
upland hickory
upland highbush blueberry
upland lowbush blueberry
upland rabbitbane
upland sumac
upland tupelo
upright gossefoot
upright knotweed
upright yellow wood-sorrel
upright yellow-sorrel
uraca
uraco
urad bean
uradek
uraná
urata
urcu mote
urcu quiru
urcure
urcuri
urd
urd-bean
ure
urero
urgebão
urgia
urguia
uri
uricuri
uricuri-vermelho
uricury wax palm
uriricuri
urishi
urixitme-bé
urpay manchinga
urpi chunda
urpi yuyu
urqun sangra sangra
urraca
urraco
ursa

DRAFT

urtiga
urtiga-branca
urtiga-cansanção
urtiga-cipó
urtigão
uruata-urapite
uruata-urápiti
urubamba
urúbishi
urúbisi
urucú
urucú yvyrá
urucum
urucúm
urucurana
urucuri
urucurí
urucurizeiro
urucury
urukú
uruma
urumbeba
urumbeva
urupagua
urúpagua
urupcu
ururi
ururucuri
urusul
uruta
uru-uva
uruzul
urwa gassib
urze-de-brade
usabi
usagua
usami
ushawa
ushi
ushpa aguaje
ushpa cacao
ushum
ushun
usia-ey
usiru
usisuiti
Utah agave
Utah aloe
Utah juniper
Utah oak
Utah serviceberry
utcju
utcu
utsun
uttuvo
utuh
uut’ ts’aah
uva
uvá
uva ácida silvestre
uva áspera
uva blanca
uva caimarona
uva caleta
uva cimarrona
uva de bosque
uva de cerro
uva de cordillera
uva de culebra
uva de Jamaica
uva de la cordillera
uva de la playa
uva de mar
uva de monte
uva de Oregón
uva de oso
uva de pájaro
uva de paloma
uva de páramo
uva de playa
uva de sierra
uva del monte
uva marina
uva menudo
uva menueda
uva montes
uva montés
uva montéz
uva negra
uva pasa
uva quebranta
uva rastrera
uva roxa
uva seca

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uva silvestre
uva silvestre
uva silvestre montés
uva ursi
uva-branca
uva-brava
uva-da-china
uva-de-macaco
uva-de-praia
uva-do-japão
uva-do-mato
uva-do-rio
uva-espim
uvaia
uvaia-do-mato
uvaia-do-pêra
uvaião-rugoso
uva-japonesa
uvajay
uvalama
Uvalde big-tooth maple
uvalha
uvalha-do-campo
uva-paraguaia
uvas de mar
uva-seca
uvaua
uva-ursina
uvayema
uvera
uverillo
uvero
uvero de playa
uvero extranjero
uvero macho
uví
uvilla
uvilla blanca
uvilla cimarrona
uvilla de montaña
uvilla de sierra
uvilla del campo
uvilla grande
uvilla macho
uvilla rosada
uvillo
uvillo blanco
uvinha
uvínim
uvita
uvita de monte
uvita del campo
uvita negra
uvitas
uvito
uvito noble
uvo
uvo de anís
uxi
uxi-amarelo
uxi-coroa
uxi-corôa
uxicuruá
uxi-de-cotia
uxi-do-igapó
uxi-liso
uxipuca
uxipucu
uxi-pucu
uxirana
uxirana-do-igapó
uxizeiro
uyuri
uzxaca
v'cuji
vaca monte
vaca paleta
vacavilla
vácima
vacina-do-brejo
vaco
vacuá
vacum
vacuno
vacunzeiro
vacunzinho
vagem
vagem-feijão
vagisco
vagueo
vaina
vainilla
vainoro
vaio-de-estudante

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vai-vem
vako
valamuerto
valeoiove
valerian root
valeriana
valeriana amarilla
valeriana mexicana
valley grape
valley oak
valmoura
vampi
vanglo
vanilla
vanilla cactus
vanilla leaf
vanilla of Bahia
vanilla of Brazil
vanilla-leaf
vaquerillo
vaqui
vara blanca
vara casa
vara de agua
vara de maría
vara de oro
vara de san josé
vara dulce
vara real
vara santa
vara-de-rojão
varaduz
varete
varía
varía negra
varía prieta
varilla
varillo
varita de San José
varnish tree
varnish-leaf
varoveira
vase plant
vasquita
vassoura
vassoura-de-botão
vassoura-de-relógio
vassourão
vassoura-vermelha
vassourinha
vassourinha-da-nossa-senhora
vassourinha-de-botão
vassourinha-doce
vassourinha-miúda
vassourinha-mofina
vassourinha-relógio
vassourinha-santa
vassourinha-tupiçaba
vavaji
vaxi
vaxiva
vaya de porcelana
vegetable butter
vegetable gourd
vegetable hummingbird
vegetable ivory
vegetable marble
vegetable marrow
vegetable oyster
vegetable pear
vegetable sponge
vejiga de perro
vela de sabana
vela-de-pureza
velario
velas de coyote
veludo
veludo-branco
velvet apple
velvet bean
velvet seed
velvet sumac
velvet tree
velvet-leaf blueberry
velvet-leaved blueberry
velvetseed
venadillo
venado panga yura
vence-demanda
vence-tudo
vencenuco
vencola
venenillo
Venezuelan walnut

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venturosa
venus comb
venus slipper
Veracruz pepper
Veracruz sarsaparilla
verano shimbillo
verbasco
verbena
verbena azul
verbena blanca
verbena de monte
verbena hú
verbena mansa
verbena morada
verbena negra
verbena regional
verbena silvestre
verdant bamboo
verdecito
verdín
verdolaga
verdolaga camba
verdolaga chivatera
verdolaga de playa
verdolaga de Surinam
verdolaga Español
verdolaga francesa
verdolagas
verdolaguilla
verdura
verdura de tlacuache
verdura-de-inverno
vergamota
vernônia
verónica
verónica menor de prados
verônica
verraco
veru caimito
vervena
vesce commun
vesce cultivée
vesper-flower
vetaquigui
vetch
vetiver
veza
veza común
vezas
vi apple
vi chico
viakani
viborina
viburnum
vichachá
vick
Victoria lily
Victoria Regia
Victoria squash
Victoria water-lily
vid
vid silvestre
vidalia onion
vidarria
vidoeiro
vidoeiro-branco
vidrioso
viejillo
viejito
viejitos
~~viirigi~~
vik
vimarú
vimo
viña
vinagar pear
vinagreira
vinagreira-do-campo
vinagrera
vinagrerita
vinagrillo
vinagrilo
vinagrita
vinca
vine calabash
vine maple
vine mesquite
vine spinach
vine-cactus
vinegar tree
vineyard onion
vino huayo
vinorama
viñuela

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viola
violet
violet lancepod
violet prairie clover
violet wood-sorrel
violeta
violeta común
violeta de campo
violeta de jardín
violeta de olor
violeta del campo
violeta del país
violeta dulce
violet-stemmed taro
violettas
Virginia arrow-arum
Virginia bird cherry
Virginia bugleweed
Virginia cress
Virginia glasswort
Virginia ground-cherry
Virginia mountain-mint
Virginia peppercress
Virginia pepperweed
Virginia poke
Virginia silk
Virginia silkweed
Virginia spiderwort
Virginia springbeauty
Virginia strawberry
Virginia water horehound
Virginia waterleaf
Virginian cedar
Virginian pencil cedar
Virginian sarsaparilla
Virginian strawberry
virola
virola grande
virola-das-ilhas
virote huayo
virraca
virraqa
virreina
virundis
visgueiro
víspero
vitamo
vitaya
vi-tia
vitis
vito
vitoc
Vitoria
vitória-régia
vitu
vitulia
viudas
viviparous bistort
víviri
viznaga
viznaga de lima
viznaga roja
vo'tus antivo
voadeira
vogel kop
volador
voladora
volantines
volantines preciosos
volatín
Volga wild rye
vomit nut
vomitel colorado
voodoo devil chaser
voqui negro
wa ga la puchi
wa'na
waal
wáashe
waaxiim
waaya
wacua
wadakus
wadanidi-ishadu
wafer parsnip
wafer-ash
wa-heé
wai
waiateima
waika plum
waiki plum
wais
wait-a-bit tree
wait-a-minute tree

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wait-a-while tree
wakamp
wakatay
wakataya
wake-robin
wako aak'
wako tsiimin
wak-puh
wak-só-ne-ne
wal pooy
wal puchun
walking-stick cactus
wall bur-cucumber
wall goosefoot
wall grass
wall pepper
wall rocket
walnut
walnut tree
Walter's groundcherry
waluza
wamowe
wampakar
wampee
wampi
wamuká
wan'tox tih' may
wana'yuk
wandering Jew
wandering palm
wandering sailor
wangila
wapáimas
wapatoo
wara
wará
warabi
warisí
warree cohune
warry stones
wartclub
warty birch
waruwa'y
waruwa'yw-ran
wasabi
wasabi coleus
wasapi tlancowistli
Wasatch maple
washí
washi munchi
washik
Washington naval orange
Washington palm
washingtonia-de-saia
wa-só-ne-ne
wa-soó
wasorí
wa-tso-uné
watchman
water agrimony
water apple
water arum
water ash
water avens
water beech
water berry
water blinks
water calalu
water callaloo
water caltrop
water chestnut
water chestnut vegetable
water chickweed
water chinquapin
water cress
water dragon
water fern
water montia
water gum
water hawthorne
water hickory
water hornfern
water hyacinth
water jacket
water knotweed
water leaf
water lemon
water lily
water lily begonia
water lotus
water maple
water millet
water mint
water nut

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water nuts
water oak
water oats
water onion
water orchid
water parsley
water parsnip
water pimpernel
water plantain
water purifying tree
water rice
water shamrock
water smartkeweed
water snakeweed
water speedwell
water spinach
water sprite
water tie-tie
water trfoil
water tupelo
water yam
watercress
water-feather
waterleaf
water-lily
watermelon
watermilfoil
waternut
water-nymph
water-parsley
water-shield
watervine
waterweed
Watson’s amaranth
Watson’s plum
wauda
waundera
wavy-leaf fleabane
wavyleaf soap plant
wavyleaf thistle
wavy-leaved soap plant
wavy-leaved thistle
wax apple
wax bean
wax currant
wax gourd
wax jambu
wax mallow
wax myrtle
wax palm
wax rose
wax wood
waxberry
waxgourd
waxim
waxwork
waya pais
wayabare
wayan
wayan ‘ak
wayãpi
wáyu
wa-yu-’i̱
wayúr mayna
we yo’ ipeñ
we yo’ picha tyan mën
weak-leaf yucca
weak-stem mariposa lily
Weber’s agave
Weber’s century plant
wedge pea vine
wedgeleaf gooseberry
wedlock
weed
weedy evening-primrose
wee-ki
weeping birch
weeping black mulberry
weeping mulberry
weeping podocarpus
weeping white mulberry
weew uut’
welsh onion
wepemonkamo
wesochai ejichü
west coast apple-cactus
West Indian almond
West Indian avocado
West Indian ben
West Indian birch
West Indian cherry
West Indian cherry laurel
West Indian elm
West Indian gherkin

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West Indian gooseberry
West Indian goosefoot
West Indian grape
West Indian holly
West Indian hot pepper
West Indian laurel-cherry
West Indian laurel fig
West Indian lemongrass
West Indian lime
West Indian locust
West Indian pea
West Indian pumpkin
West Indian raspberry
West Indian redwood
West Indian tea
West Indian vanilla
West Indian walnut
West Indian woodsorrel
West Indies cherry
West Indies mimosa
West Indies Walnut
West Texas tree yucca
western bistort
western bitterweed
western black raspberry
western blackberry
western blue flax
western blue violet
western boxelder
western buckthorn
western bumelia
western chokeberry
western chokecherry
western coltsfoot
western columbine
western crab
western crimson columbine
western dewberry
western dog violet
western elderberry
western evening-primrose
western false indigo
western goat’s-beard
western hemlock
western honey mesquite
western juneberry
western juniper
western Labrador tea
western larch
western lettuce
western marsh marigold
western mountain ash
western oak
western orange-cup lily
western prickly pear
western raspberry
western red raspberry
western redbud
western rose
western roseroot
western salsify
western sand cherry
western serviceberry
western shadbush
western spicebush
western spiderwort
western springbeauty
western squaw lettuce
western sugar maple
western sweet coltsfoot
western sweet-cicely
western sweetvetch
western tansy mustard
western thimbleberry
western trumpet honeysuckle
western water-horehound
western waterleaf
western wild lettuce
western wing cactus
western yellow pine
wettinia palm
wewe
Weymouth pine
weywi
wheat
wheatgrass
Wheeler’s stool
whin
Whipple’s yucca
whistle tree
white akebi fruit
white alling
white amaranth
white apple

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white bark raspberry
white bean
white birch
white breadnut
white brittlebush
white bully
white bully tree
white burnet
white butternut
white cacao
white candlewood
white carrot
white cedar
white charlock
white chia
white clover
white cowslip
white currant
white cushaw
white dock
white dragon fruit
white dragon tree
white eddo
white evening-primrose
white faisan
white fawnlily
white fiddlewood
white fir
white fringe tree
white garlic
white goosefoot
white gourd
white Guinea yam
white henequen
white hickory
white horehound
white horse nettle
white indigoberry
white Jerusalem artichoke
white jute
white kafir corn
white leadtree
white lentil
white loco
white locust
white lotus
white lupine
white mandarin
white maple
white mariposa
white marsh marigold
white millet
white mulberry
white mustard
white oak
white onion
white pea
white pepper
white pigweed
white pine
white popinac
white poplar
white potato
white prairie clover
white prairie-sage
white pumpkin
white quinoa
white radish
white ramon
white ramoon
white ramoon
white rocket
white sage
white sapote
white sassafras
white sophora
white squirrel-banana
white stopper
white sumac
white swallow wort
white sweet clover
white torch cactus
white trout lily
white turnip
white violet
white wake-robin
white walnut
white water-lily
white weeping mulberry
white witches hat
white yam
whiteback
whiteball acacia
whitebark pine

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whitebay
white-brush
white-chank
white-fleshed pitahaya
white-flowered gourd
white-flowered lippia
white-flowered tacso
white-flowering raspberry
white-heart hickory
whiteleaf manzanita
whitemouth dayflower
white-skinned star apple
whitest evening-primrose
white-stem evening-primrose
white-stem filaree
white-stem gooseberry
whorled mallow
whorled mint
whortleberry
whytee
wi'chunun
wíchare
wichari
widamonkawe
wide guaba
widieko
Wiegand's shadbush
wiirritâ
wilapele
wild allspice
wild almond
wild ananas
wild angelica
wild apple
wild arrowroot
wild arugola
wild azalea
wild bamboo
wild banana
wild barley
wild barsley
wild basil
wild bean
wild beardless rye
wild beet
wild beet amaranth
wild bergamot
wild bergamot beebalm
wild bergamot horsemint
wild black cherry
wild black currant
wild blue flax
wild buckwheat
wild bushbean
wild cabash
wild cabbage
wild cacao
wild cachiman
wild calabash
wild calla
wild camass
wild cane
wild caraway
wild cardoon
wild carrot
wild cashew
wild celery
wild celery-parsley
wild cerasee
wild chataigne
wild cherimoya
wild cherry
wild chervil
wild chicory
wild cinnamon
wild cocoa
wild cocolmeca
wild cocoplum
wild coffee
wild coriander
wild cosmos
wild cowpea
wild crab apple
wild cranberry
wild cucumber
wild currant
wild damson
wild dandelion
wild date
wild date palm
wild dilly
wild dragon
wild eggplant
wild elder

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wild endive
wild fennel
wild flax
wild four o'clock
wild garlic
wild ginger
wild goose plum
wild gouma
wild gourd
wild grape
wild guava
wild guave
wild hemp
wild honey-tree
wild hyacinth
wild hyssop
wild indigo
wild jícama
wild kaimit
wild lantana
wild leek
wild lemon
wild lettuce
wild licorice
wild lilac
wild lime
wild limetree
wild liquorice
wild lupine
wild mamee
wild mammee
wild mammey
wild mammy
wild manzanilla
wild marigold
wild marjoram
wild mastic
wild maya
wild millet
wild mimosa
wild mint
wild misple
wild morning-glory
wild mosquito plant
wild mustard
wild oat
wild okra
wild olive
wild onion
wild oysterplant
wild pansy
wild parsnip
wild passionflower
wild passionfruit
wild pawpaw
wild pea
wild peanut
wild pear
wild pepper
wild pepper-grass
wild perennial four o'clock
wild persimmon
wild pine
wild pineapple
wild plantain
wild plum
wild portulaca
wild potato
wild potato vine
wild prairie rose
wild proso millet
wild pumpkin
wild pumpkin gourd
wild quinoa
wild radish
wild raisin
wild raspberry
wild red cherry
wild red currant
wild rhubarb
wild rhuda
wild rice
wild robusta coffee
wild rocket
wild rose
wild rosemary
wild rue
wild rye
wild sage
wild sapote
wild sarsaparilla
wild sasparilla
wild semitoo
wild senna

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wild snowball
wild sorrel
wild soursop
wild spider-flower
wild spikenard
wild spinach
wild star apple
wild strawberry
wild succory
wild sugar apple
wild sugar cane
wild sunflower
wild sweet basil
wild sweet crab
wild sweet potato
wild sweetsop
wild taman
wild tamarind
wild tapioca
wild taro
wild tarragon
wild tea
wild tobacco
wild tomatillo
wild tomato
wild turnip
wild water lemon
wild wheat
wild yam
wild zapote
wild-bean
wild-kers
wildrice
willow
willow baccharis
willow bustic
willow herb
willow-leaved sapota
willow-weed
wimba
winamoru
winchine
windflower
winding mariposa lily
winding mariposa tulip
wine grape
wine palm
wine raspberry
winecups
wingaca
winged bean
winged calabash
winged pea
winged pigweed
winged soapberry
winged sumac
winged yam
winged-stemmed grape ivy
wingleaf soapberry
wing-leaved quassia
wing-rib sumac
wingstem camphorweed
wintchine
winter cassia
winter cherry
winter cress
winter crookneck
winter grape
winter huckleberry
winter melon
winter purslane
winter sage
winter savory
winter squash
winter straightneck squash
winter tares
winter tarragon
winter’s bark
winterberry
wintergreen
wipemankawe
wira caspi
wiramunga
wiregrass
wirevine
wirich
wirink
wiri-wiri
wis coyol
wisa nañay
wisteria
witageño
witagewe
witamoncahue

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witch grass
witch hazel
witch's moneybags
witeenuk
witloof
witte sali
wixi tika'a
wiye
wiyo
wiyoko
wocomahi
wocomahi agave
wöda
wohtoli
wo-lé
wolfbean
wolfberry
wolis tsol
wonderbean
wonderberry
wong-bok
wonkapin
wood apple
wood avens
wood garlic
wood leek
wood lily
wood orange
wood strawberry
woodland angelica
woodland passionflower
woodland strawberry
woodland sunflower
wood-nettle
wood-strawberry
woody glasswort
woody pyrul
wool flower
woolly blue violet
woolly hedgenettle
woolly leaf sapote
woolly manzanita
woolly milkweed
woolly mint
woolly nipple cactus
woolly prairie clover
woolly sweet cicely
woolly woodvine
woolly-berry manzanita
woollyjoint pricklypear
woollyleaf manzanita
woollypod milkweed
woolly-white
woraumi-yek
worcesterberry
woredjwô
worm weed
wormseed
wormwood
worry vine
Wright's creeping woodsorrel
Wright's groundcherry
Wright's saltbush
Wulo
Wyeth buscuitroot
wyethia
Wyoming Indian paintbrush
Wyoming paintbrush
x'ltucua cal'tunit
x'macal
x'pulcac
xa'an
xaak aak'
xaakil
xabyaab
xac'ani
xacacu'yim
xachum
xacub
xahuique
xahuiqui
xak-chum
xalacuahuitl
xalcuáhuitl
xálowok
xaltómatl
xaltotomatl
xanab mukuy
xandí rich
xapis
xaquitato
xaricamata
xasa
xasaacoj

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xatamo
xatano
xate
xaté
xate hembra
xate macho
xaxa'nat
xaxim
xâza
xäza
x-balché
xbal-che'
xbisil
xbon dzek
xburut
xchu
xcui-ché
xe'tz'in
xëbi atsa
xënanë
xëqui
xesta
xexuá
xhail
xhas toch
xhivery
xi potei
xiaat
xiapuntsay
xiat
xicaco
xicamaxóchitl
xicoria
xidha
xiec
xiicsh
xiik che'
xiiw
xik-ché
xila
xiloxóchitl blanco
xiloxóchitl grande
ximbi'p
ximénia
xinene
xiquexique
xique-xique
xique-xique-das-pedras
xiquexique-do-sertão
xiquima
xiri-xi
xitomatl
xixá
xixinda
xixiro
xixit
xk' uy che'
xka
xkakaltum
x-kiché
xkolocmaax
xkuk-ché
xl'puk
x-leja
xmacal
x-mac-ulam
xmaculán
x-mak'ulam
xmakal
x-mak-ulam
xmayum
xna'ab
xnuk kuum
xobots'
xochinacaztli
xochiocotzocuahuitl
xochitecomatl
xocolín
xoconochtli
xoconostle
xoconostli
xocoquilit
xocoyol
xocoyole
xocoyoli
xocoyoli criollo
xocoyolillo
xocoyolin
xocoyolito
xocoyolli
xocoyolli
xocoyolli cimarrón
xocoyolli criollo
xocoyul blanco de mata

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xocoyul del ancho
xocoyule
xodó
xolté-xnuk
xom-ak
xomcahiift
xomet
xometl
xonácat
xonacate
xonacatl
xonácatl
xonákatl
xóolte' xnuuk
xoxococ
xoxocoyolín
xoya atsa
xoyen aak'
xoyo
xp'ixtodon
xpajuyic
xpay jul
xpechuekil
x-peet-kitam
x-puhuk
xpulul
x-put kan
xt' uhuyxiw
xta
xta'ka'anil
xtees k'aax
xtes
x-tes
xtes-ak'
xtex-ak
xtez
xtokak
x-tsah
xtuab
x-tuchkahoy
x-tuhuy-xiu
xtulub
xubaco
xukul
xumetl
xúmetl
xunu
xuru
xurú
xusi
xusi-te
xuta
xutsun pathum
xúukul
xuxu
xuyuy
xylosma
xzapatillo
yá
ya'ax che'
ya'ax pe'ejel che'
ya'ax pepino
ya'ax yuuy
ya'ax-hi
yaa
yaas
yaas silvestre
yaax-ki
yabuticaba
yaca
yacaratiá
yacatupé
yacá-yacá
yacci
yaco
yaco de cuero
yaco de venado
yaco huito
yaco-huito
yacon
yacón
yacon strawberry
yacu caspi
yacu granadillo
yacu palillo
yacu sanango
yacu shimbillo
yacuma
yacure
yacuruna huito
yadaki
yag lachi
yaga
yaga-bia

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yaga-biguichi
yaga-bixihui
yaga-bü
yaga-cica
yaga-de-guiche
yaga-gueguiei
yaga-guia
yaga-guito
yaga-hui
yaga-huil
yaga-huizaa
yaga-laa
yaga-lache
yagalán
yaga-le
yaga-ñupi
yaga-piaa
yaga-piquiche
yaga-quie-nite
yaga-sachi
ya-ga-tse-go
yaga-xiña
yaga-xveya
yaga-ze-hi
yaga-zulaque
yage
yagé-yoco
yagruma
yagruma hembra
yagua
yagua palm
yaguareté-ka'á
yaguarmuyu
yaha
yah-cuio
yahuar caspi
yahuar huayo
yahuar huayo blanco
yahuar huayo colorado
yahuar piri-pin
yahuar piri-piri
yahuarayo blanco
ya-hui
yail ba' ade
yaíng
yáinkiái
yaís
yaité
yaji
yajuji
yakabe
yakiwe
yakunax aj
yakunax ak
yala-guito
yalaguitu
yam
yam bean
yamacahue
yamagua
yamagüey
yamagüey de costa
yamakainim
yamaki
yamakí
yamao
yambo
yame
yame amarillo
yame blanco
yame papa
yamole
yamoli
yampa
yampak
yampák
yampé
yampee
yampi
yampí
yampie
yaná
yana bole
yana macana panga
yana mariba
yana papa
yana suytu
yana tacú
yana wiraqucha
yanaquero
yankee blackberry
yanquapin
yantén
ya-ntsin-tsu

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yanuco
yanuko
yan-uko
yan-u-ko
yao-mbo hubo
yao-mbo maratsi
yapadu
yape
yapo
yapoteco
yapúkait
yaque
yaragua
yaraguana de costa
yaraguey
yarayara
yara-yara
yara-yara amarilla
yara-yara negra
yarazo
yard bean
yard grass
yard-long bean
yarero de Margarita
yari
yarina
yarina blanca
yarinilla
yaro
yarre patado
yarrow
yarumo
yarure
yas
yash zanal
yashal shpuj
yashal tziltzilzujch
yash-tul
yasitara
yaso
yataí
yatay
yatay palm
yatiguá
ya-to-scua-ree
yattahou
yauari
yauhtli
yau-ku
yaupon
yaupon holly
yaurero
yautia
yautía
yautía amarilla
yautía belembé
yautía blanca
yautía bravia
yautía de coco
yautía guayamera
yautia horqueta
yautía horqueta
yautía madera
yautía malanga
yautía manola
yautía morada
yautía palma
yautía roja
yautía rolliza
yautía viaquera
yautía vinola
yavaide
yavarí
yavecohañu
yawa
yawá sankant
yawar mullu
yawar periperi
yawar piripiri
yaxal
yaxche
yaxcí
yax-kix
yaya
yayajabico
yayu huito
yazmín de árbol
yba-puru
ybirá catú
ybirá-pere
yedra
yeheedede
yejömö
yekidemonkawe

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yekyremo
yellow abelmoschus
yellow adder's tongue
yellow agoseris
yellow alder
yellow avalanche lily
yellow avalanche-lily
yellow balm
yellow bamboo
yellow bark
yellow bedstraw
yellow bee plant
yellow bell pepper
yellow bells
yellow bird-of-paradise
yellow bristlegrass
yellow buttercups
yellow buttons
yellow cacao
yellow candlewood
yellow cane
yellow chili
yellow cleome
yellow chestnut oak
yellow daylily
yellow dhal
yellow dock
yellow dogtooth violet
yellow dragon fruit
yellow elder
yellow fawnlily
yellow flameflower
yellow foxtail
yellow fritillaria
yellow fritillary
yellow gaillardia
yellow genip
yellow glacierlily
yellow goat's beard
yellow gooseberry
yellow gram
yellow granadilla
yellow grandilla
yellow guava
yellow Guelder rose
yellow hibiscus
yellow Himalayan raspberry
yellow Indian-plant
yellow jaboticaba
yellow locust
yellow lupin
yellow lupine
yellow mariposa
yellow mariposa lily
yellow may flower
yellow mombin
yellow monkeyflower
yellow mountain dandelion
yellow mustard
yellow nelumbo
yellow nightshade
yellow nut-grass
yellow nutsedge
yellow onion
yellow oxalis
yellow paloverde
yellow passion fruit
yellow penstemon
yellow Peruvian chili
yellow pine
yellow pitahaya
yellow pitaya
yellow pond lily
yellow potato
yellow prairie violet
yellow rocket
yellow root
yellow sage
yellow salsify
yellow sand-verbena
yellow sapote
yellow sorrel
yellow spider-flower
yellow squirrel-banana
yellow star apple
yellow sweet clover
yellow thistle
yellow trefoil
yellow trout-lily
yellow trumpet bush
yellow trumpet flower
yellow turnip
yellow unicorn plant

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yellow vetchling
yellow vigna
yellow water lily
yellow wood-sorrel
yellow yam
yellowberry
yellow-flowered blackberry
yellow-flowered strawberry
yellowfruit horse-gentian
yellow-groove bamboo
yellow-grove bamboo
yellow-paint root
yellowspine thistle
yellow-spined thistle
yellow-wood
yema de huevo
yemenca
yendri
yeneckee
yepaquihle
yepaquilitl
yepazotl
yepazotli
yepenemoncawe
yerba almizclada
yerba almizclera
yerba anís
yerba buena
yerba buena de burro
yerba de alambre
yerba de almizcle
yerba de ángel
yerba de la mula
yerba de la víbora
yerba de las muelas
yerba de limón
yerba de mate
yerba de maté
yerba de mora
yerba de piojo
yerba de reuma
yerba de San Gerardo
yerba de San Pablo
yerba de santa lucía
yerba de santa maría
yerba de seda
yerba del aire
yerba del almizcle
yerba del espanto
yerba del gallinazo
yerba del moro
yerba del té
yerba di tonka
yerba dulce
yerba gatera
yerba guinea
yerba leche
yerba limón
yerba luisa
yerba mate
yerba maté
yerba mezclera
yerba mora
yerba porosa
yerba sagrada
yerba santa
yerba santa maría
yerba sapera
yerba tostada
yerba tutón
yerba zapera
yerbabuena dulce
yerbamora
yerbanís
yerbasto mora hueca
yerbón
yeren
yerén
yerva de la culebra
yeso
yetcha
ye-tsi-rotee
ye-tsi-ro-tee
yetzo-yaa
yew
yew plum-pine
yew podocarpus
yeychotsocop
yeyerocayme
yiauhtli
yichancana
yichasmias
yilo
yispi

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yita pericoó
yitu bishi
yiwa chi'na
yka
ymaad
ynayuga
yoal
yoco
yoco blanco
yoco colorado
yoco de brujo
yoco negro
yoco verde
yoco-cu
yocoro
yoco-yajé
yogueme
yohe
yoi
yoiwitru
yöjtli
yokohoma velvetbean
yo-lachi
yolillo
yolosóchil
yolosuchil
yoloxóchitl
yomeno
yona rao
yoquito
yori
yori-natare
Yorktown onion
yorón
yoshin coshqui rao
yosú
yowekawe
yrupé
yrupẽ
ysaño
yslay
yu
yu' siri
yu'ghüchu'u
yu'uy
yu-'y
yua
yuai
yuapon holly
yuaqué
yuba shta iño
yuba shta nana
yuca
yuca agria
yuca amarga
yuca amarilla
yuca blanca
yuca brava
yuca de bejuco
yuca de brotes
yuca de dátiles
yuca de la jalca
yuca de los cabos
yuca de montaña
yuca de punta
yuca de ratón
yuca del campo
yuca escorzonera
yuca guariche
yuca Inca
yuca morada
yuca seca
Yucatan sisal
yucca
yucca de montaña
yucca palm
yuccaa'cx
yuch' max
yuchi
yuco
yucú
yucú ñesachoetiaá
yucute
yucu-teyepe
yucxaa'c
yugayo muyo
yuhtz'ner via'r
yuiubi
yuku-ñini
yumadek
yumanasa
yumanaza
yumbo papaya
yume

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yumoko
yuncatomate
yunchit
yungay
yunípero
yunípero arboreo
yunípero rastrero
yunka mutuillu
yuplón
yuquilla
yuquilla de ratón
yuquito
yurá tacú
yurac saputi
yurac tipo
yurang
yurángmis
yuránkmis
yuraq lisas
yúru
yute
yutes
yutnucate
yutnudidsi
yutnu-nduchidzaha
yutnu-ñum
yuto blanco
yutwinaek
yuuy yu-ya
yuva xindi kava
yuva yaa stila
yuvia
yuy
yuyo
yuyo chisaca
yuyo de ojas
yuyo hembra
yuyo negro
yuyo quemado
yuyuba
yuyube
yuyubi
yuyubo
yuyu-chonta
yva he'e
yvá hehé
yvá namichai
yvá porosity
yvaporoity
yvapovó
yvavi'ju
y-vira
yvyrá jakatú
z'olivo
zabala fruit
zábila
zábira
zabucajo
zacapipil
zacate
zacate ajuatudo
zacate alcalino
zacate amacollado
zacate barqueño
zacate de agua
zacate de cuentas
zacate de perla
zacate encubierta
zacate guinea
zacate inglés
zacate limón
zacate maicero
zacate morado
zacate privilegio
zacate ramón
zacate salado
zacate silvestre de Canadá
zacate violeta
Zacatecas agave
zacatón
zacatón alcalino
zacatón arenoso
zacatón de los médanos
zacatón desgranador
zacatón flexible
zacayahucli
zacoub
zacpaiche
zac-tez
zactsitsilché
zak-ki
zaktsitsilché
zalamera
zalate

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zambo
zamboa
zambujo
zam-mí
zamo’ ot
zamota
zampa
zamuritow
zanahoria
zanahoria blanca
zanahoria de monte
zanahoria lisas
zanahoria silvestre
zanca de gallo
zanca de mula
zancona
zancudo caspi
zanoria
zan-te
zapallito italiano
zapallitos de árbol
zapallo
zapallo del tiempo
zapallu
zapalote
zapatero
zapatilla del diablo
zapatillo
zapatillo negro
zapatito
zapatito del obispo
zapatitos de la virgen
zapatón blanco
zapayo
zapo huasca
zapote
zapote agrio
zapote amarillo
zapote blanco
zapote bobo
zapote bolo
zapote borracho
zapote cabello
zapote caimito
zapote chico
zapote chupachupa
zapote colorado
zapote de agua
zapote de ave
zapote de bobo
zapote de carne
zapote de cartagena
zapote de chango
zapote de mico
zapote de montaña
zapote de monte
zapote de niño
zapote de perro
zapote de santo domingo
zapote de tierra
zapote dormilón
zapote faisán
zapote grande
zapote injerto
zapote maduro
zapote mamey
zapote mico
zapote morado
zapote negro
zapote negro montés
zapote negro silvestre
zapote peludo
zapote prieto
zapote reventador
zapote reventón
zapote silvestre
zapote tatú
zapote verde
zapotilla amarilla
zapotillo
zapotillo amarillo
zapotillo blanco caniste
zapotillo bravo
zapotillo de montaña
zapotillo de pena
zapotillo latex
zapotillo negro
zapotón
zapoxihul
zapuyul
zara
zaragosa
zaramancón
zaramangón

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zaranda
zarandaja
zarcilla
zarcillo
zarcillos
zarza
zarza blanca
zarza de árbol
zarza hueca
zarza limón
zarzabacoa común
zarzamora
zarzamora azul
zarzamora de la grande
zarzamora de loma
zarzamora silvestre
zarzaparrilla
zarzaparrilla de espinas
zasamol
zasocua
zaya
zchirpe
zebra wood
zebra wool
zebrina
zecale
zericote
zerumbet
zheeche
zhìn-yàg-yàal
zicaque
zig-zag bamboo
zíínuikor̈i
zimbro
zimbro-comum
zempoala
zempoalxóchitl
zinacancuahuitl
zinakiwi
ziricote
zirzelim
zitor̈i
zit-zuch
ziz’
ziz-uch
zocato
zocohuite
zolive
zompán
zompantle
zompantli
zongolica
zonza
zonzapote
zopa
zoroga
zorra
zorra de limón
zorrillo
zorrillo blanco
zorrillo real
zorrocloco
zoxohuite
zoyamiche
zoyaviche
zubul
zucarito
zucchini
zuico
zukurate
zulú
zulu nut
zumaque
zumaque aromático
zumaque liso
zumaque oloroso
zumbo
zumpantle
zumzapote
Zuni tomatillo
zunza
zunzapote
zurrumba
zurrumbo
zuyixitecuani
zuzupe
zwart riemhout
zwarte foengoe
zwarte lokus
zwarte pintolokus

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