

**PRELIMINARY SURVEY OF WILD EDIBLES OF KOLLI HILLS OF SALEM****P. RANJITHAKANI, S. GEETHA, G. LAKSHMI AND S. MURUGAN***Department of Botany, Danielson Vellalar College for Women, Erode – 638 009, India.*

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**Received: 6 December, 1991****Accepted: 4 January, 1992**

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**ABSTRACT:** *This paper presents an account of 25 species used by Kollimalayalis of Kolli hills, Salem District, Tamil Nadu, as wild edibles in detail, including vernacular name and plant parts used.*

**INTRODUCTION**

Kolli hills of Eastern Ghats lies in between 11°10' and 10°30'N latitude and 78°15' and 78°30'E longitude of Salem District, Tamil Nadu. It is extended to an area of about 418 sq. km and the altitude ranges from 1000m to 1500m and the temperature ranges from 10°C to 30°C(1). Geologically its beds are granite gneiss and charnockites. This region has minerals like bauxite, quartz, iron ore, feldspar etc. Its soil types are red loamy and black soil (2). Hill tribes of this region are Kollimalayalis, descendents of Chinnannan. They originally belong to Vellalar caste and have migrated from Kancheepuram to the hills for hunting and settled (3). Recently efforts are made to collect information on the use of wild edibles (4). During the floristic exploration of Kolli hills an attempt is made to search for wild edibles.

**MATERIALS AND METHODS**

Materials and information are collected during periodic visits made for the study of Flora and Vegetation of Kolli hills. Voucher specimens were prepared following the methodology, of *Jain and Rao (1977)*. The identity of the collected specimens were confirmed matching with the authentic specimens deposited at Madras Herbarium (MH). Information regarding the wild edibles are collected from the local tribal people.

Recent floras (5, 6, 7) monographs and revisions were referred to for correct name of the species. The correct name, family, vernacular names of wild edibles and their uses are alphabetically tabulated below:

Sl. No. 1	Correct Name 2	Family 3	Vernacular Name 4	Plant parts used 5
1	<i>Acacia pennata</i> (L.) Wild	Mimosaceae	Eengle	Tender parts of stem and leaves used as greens
2	<i>Amaranthus spinosus</i> L.	Amaranthaceae	Mullukeerai	Tender parts of stem and leaves used as greens
3	<i>Amaranthus viridis</i> L.	Amaranthaceae	Kuppaikeerai	Tender parts of stem and leaves used as greens
4	<i>Ampelocissus tomentosa</i> (Meyne ex. Roth) Planch	Vitaceae	Kattukodi	Fruits
5	<i>Annona reticulate</i> L.	Annonaceae	Ramaseetha	Fruits
6	<i>Balanophora fungosa</i> J. R. & G. Forst. Sub-sp. <i>Indica</i> (Arn.) Hansen var. <i>Indica</i>	Balanophoraceae	Nilakungilam	Rhizome fried with onion and garlic made to chutney
7	<i>Bambusa arundinacea</i> (Retz.) Roxb.	Gramineae	Moongil	Grains substitute rice during chutney.
8	<i>Cissus quadrangularis</i> L.	Vitaceae	Pirandai	Tender stems used for making chutney
9	<i>Citrus grandis</i> L. Osbeck	Rutaceae	Pambalimas	Fruits
10	<i>Clausena dentate</i> (Willd.) M. Roem	Rutaceae	Yanaikhai	Fruits
11	<i>Cleome cynandra</i> L.	Cleomaceae	Velaikeerai	Leaves and as greens
12	<i>Drynaria quercifolia</i> J. Sm.	Drynariaceae	Aattukkal Kilangu	Stoloniferous tuber used to make soup.

13	<i>Elaeocarpus serratus</i> L.	Elaeocarpaceae	Selamaram	Fruits
14	<i>Mimosops elengi</i> L.	Sapotaceae	Makilamaram	Fruits
15	<i>Oxalis corniculata</i> L.	Oxalidaceae	Pulichaikeerai	Entire plant used as greens
16	<i>Passiflora calcarata</i> Mast.	Passifloraceae	Thatbootpalam	Fruits
17	<i>Physalis peruviana</i> L.	Solanaceae	Kootuthakkali	Fruits
18	<i>Pogostemon benghalensis</i> (Burm. f.) Kuntzq.	Labiatae	Arissikaai	Fruits
19	<i>Portulaca oleracea</i> L.	Portulacaceae	Sarani	Entire plant used as greens
20	<i>Rubus ellipticus</i> Smith	Rosaceae	Yerumaikanni	Fruits
21	<i>Rubus niveus</i> Thunb	Rosaceae	Yerumaikanni	Fruits
22	<i>Solanum nigrum</i> L.	Solanaceae	Manathakkali	Entire plant used as greens
23	<i>Solanum torvum</i> Sw.	Solanaceae	Chundai	Fruits
24	<i>Syzygium cumini</i> (L.) skeels	Myrtaceae	Naval	Fruits
25	<i>Zizyphus rugosa</i> Linn.	Rhamnaceae	Kattuelanthai	Fruits

## ACKNOWLEDGEMENTS

The authors are grateful to Dr. (Mrs.) Kamaleswari Ramaswamy, M. A., B. T., Ministry of Environment, New Delhi to finance this work is also gratefully acknowledged.

Ph.D., Principal, Vellalar College for Women, Erode, for her continued interest and guidance in this work. A grant, from the Department of Environment

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