Ethnobotanical knowledge of the Nyah Kur: An ethnic group preserving the language of the Dvaravati Period

Angkhana Inta, Kittipong Kertsawang, Wittaya Pongamornkul, Henrik Balslev, Akharasit Bunsongthae

Correspondence

Angkhana Inta[1], Kittipong Kertsawang[2], Wittaya Pongamornkul[2], Henrik Balslev[3], Akharasit Bunsongthae[4*]

[1]Department of Biology, Faculty of Science, Chiang Mai University, Chiang Mai, Thailand.
[2]Queen Sirikit Botanic Garden (QSBG), The Botanical Garden Organisation, Chiang Mai, Thailand.
[3]Department of Biology, Aarhus University, Building 1540, Ny Munkegade 116, DK-8000 Aarhus C, Denmark.
[4]Department of Biology, Faculty of Science and Technology, Chiang Mai Rajabhat University, Chiang Mai, Thailand.

*Corresponding Author: akharasit_bun@cmru.ac.th

Ethnobotany Research and Applications 34:34 (2026) - http://dx.doi.org/10.32859/era.34.34.1-36
Manuscript received: 03/04/2026 - Revised manuscript received: 19/05/2026 - Published: 20/05/2026

Research

Abstract

Background: The Nyah Kur are an ethnic minority in northeastern Thailand widely recognized as descendants of ancient Mon populations associated with the Dvaravati period. Despite their rich cultural heritage and long-standing relationship with local plant resources, systematic ethnobotanical documentation of Nyah Kur plant knowledge remains limited. This study aims to document the diversity of plants used by the Nyah Kur and to examine how these plant resources are integrated into subsistence practices, traditional knowledge systems, and cultural activities.

Methods: Ethnobotanical fieldwork was conducted in 2023-2024 in two Nyah Kur villages in Thep Sathit district, Chaiyaphum province, Thailand. Data were collected from ten key informants aged 45-80 years using free-listing, semi-structured interviews, group discussions, and the walk-in-the-wood method. Plant specimens were collected, identified using the Flora of Thailand, and deposited in the Herbarium of the Queen Sirikit Botanic Garden (QBG). Plant uses were classified following the Economic Botany Data Collection Standard.

Results: A total of 323 plant species belonging to 90 families were recorded. These plants served diverse functions within the Nyah Kur livelihood system, including food (46%), materials (26%), medicines (16%), fuels (5%), social uses (5%), environmental uses (<1%), invertebrate poisons (1%), and vertebrate poisons (<1%). Leaves (24%), infructescences (21%), and stems (19%) were the most frequently used plant parts. Plants play significant cultural roles in traditional foods such as “Pana hla chun” and “Drak Chul”, and in ceremonial practices including the “Hae Ho Dok Phueng” ritual during the Songkran festival.

Conclusions: The Nyah Kur possess extensive traditional ecological knowledge reflected in the diverse use of local plant resources. Documenting this knowledge contributes to the preservation of cultural heritage and provides valuable insights for biodiversity conservation and sustainable resource management in northeastern Thailand.

Keywords: Chao Bon; Plant use diversity; Chaiyaphum province; Local knowledge; Mon-Khmer linguistic group

Background

Plants are fundamental to human societies, providing not only food and medicine but also shaping rituals, social identity, and the continuity of traditions. Ethnobotany, the study of how people interact with plants, offers important insights into the ways indigenous knowledge systems adapt to environmental and social changes (Martin, 1995; Cotton, 1996). Thailand,

renowned for its exceptional biodiversity, is home to numerous ethnic minority communities possessing distinctive botanical knowledge embedded within diverse cultural and ecological contexts (Inta *et al.*, 2023; Inta *et al.*, 2025; Kaewsangsai *et al.*, 2024; Panyadee *et al.*, 2023; Phumthum *et al.*, 2018; Phumthum *et al.*, 2020).

The Nyah Kur people, known in Thai as "Chao Bon", primarily residing in Chaiyaphum, Nakhon Ratchasima, and Phetchabun provinces of Thailand, are widely recognized as descendants of ancient Mon populations associated with the Dvaravati period (ca. 6-11th centuries CE) (Diffloth, 1984; Sidwell, 2009). Their language belongs to the Monic branch of the Austroasiatic language family and represents a conservative form closely related to Old Mon. However, it is currently considered endangered, with fluent speakers largely limited to older generations (Diffloth, 1984; Premsrirat, 2004). Austroasiatic languages remain widely distributed across mainland Southeast Asia and are spoken by diverse ethnic groups, including the Mon in Myanmar and Thailand, Khmer-speaking communities in Cambodia and Vietnam, and upland groups in northern Thailand such as the Khmu and Lua (Sidwell, 2009; Enfield, 2011). The persistence of this linguistic lineage reflects a long history of cultural continuity in the region.

Today, the Nyah Kur are an indigenous ethnic group primarily inhabiting rural communities in Chaiyaphum province, with smaller populations in neighboring areas. They maintain livelihoods based largely on subsistence agriculture, forest resource use, and strong communal ties (Keyes, 1995; Benjamin, 2012). Their cultural practices encompass distinctive rituals, festivals, oral traditions, and ecological knowledge systems that are closely connected to the surrounding landscape. Plants play a central role in many aspects of Nyah Kur life, including food preparation, traditional medicine, house construction, handicrafts, and spiritual ceremonies, reflecting a deep relationship between cultural identity and the natural environment. Despite these enduring traditions, ongoing social and economic changes are increasingly influencing Nyah Kur lifestyles, underscoring the importance of documenting and preserving their cultural and ethnobotanical heritage.

Traditional ecological knowledge plays a central role in Nyah Kur culture, particularly in their interactions with local plant resources. Living in forested and agricultural landscapes of Chaiyaphum province and neighboring areas, Nyah Kur communities have developed extensive knowledge of plant diversity and its practical applications. Plants are used not only as sources for food and medicine but also for house construction, agricultural tools, handicrafts, dyes, and ritual practices associated with community ceremonies and ancestral beliefs (Mattalia *et al.*, 2020). This knowledge has been transmitted orally across generations through daily activities, seasonal practices, and communal traditions. Such ethnobotanical knowledge reflects a close relationship between the Nyah Kur people and their surrounding environment, illustrating how cultural practices and ecological understanding are deeply intertwined. Documenting these plant-use traditions is therefore essential for understanding the cultural heritage of the Nyah Kur as well as for contributing to broader discussions on biodiversity conservation and sustainable resource management (IPBES, 2019).

Parallel to this linguistic heritage, the Nyah Kur maintain rich ethnobotanical knowledge related to the use of local plant resources for food, traditional medicine, construction, tools, textiles, dyes, and ritual practices. Such traditional ecological knowledge, developed through generations of interaction with local environments, reflects a deep understanding of plant diversity and resource management within the community (Cotton, 1996; Martin, 2004; Pieroni and Price, 2006).

However, this legacy faces increasing challenges from rapid modernization, cultural assimilation, land-use change, and the erosion of oral traditions, all of which contribute to the decline of traditional ecological knowledge-particularly among younger generations of the Nyah Kur, as has been observed among ethnic minorities elsewhere (Nguanchoo *et al.*, 2022; Reyes-García *et al.,* 2013; Albuquerque *et al.,* 2015). Without systematic documentation and renewed mechanisms of knowledge transmission, valuable plant knowledge and cultural identity may be at risk of disappearing (Martin, 2004; Cotton, 1996).

Although the Nyah Kur have attracted scholarly attention, ethnobotanical research on this group remains extremely limited. Most previous studies have focused on linguistic, historical, and cultural aspects of the community. Early linguistic work demonstrated that the Nyah Kur language preserves archaic features related to Old Mon and provides important evidence for understanding cultural continuity from the Dvaravati period (Diffloth, 1984; Sidwell, 2009). Subsequent studies further documented phonological characteristics and dialect variation of the Nyah Kur language in communities in Chaiyaphum and neighboring provinces (Subhab, 1986; Chuasuwan, 1990; Puphala, 2021). Archaeological and ethnohistorical investigations have also explored settlement patterns and cultural landscapes associated with Nyah Kur villages (Krajaejun, 2016), while other studies have examined aspects of Nyah Kur cultural heritage, traditions, and community knowledge systems (Prasansaktavee *et al.*, 2017).

However, systematic documentation of the diversity of plants used by the Nyah Kur - particularly for food, medicine, materials, and ritual practices -remains scarce. This lack of ethnobotanical research highlights an important knowledge gap and underscores the need to document and analyze traditional plant knowledge within Nyah Kur communities, both to preserve their cultural heritage and to contribute to broader discussions on biodiversity conservation and sustainable resource use.

Systematic documentation of the traditional knowledge of the Nyah Kur may not only contribute to the preservation of their cultural heritage but may also support broader efforts in biodiversity conservation and sustainable resource management, as has been suggested for ethnic groups living elsewhere (Martin, 2004; Albuquerque *et al.*, 2014). Understanding how the Nyah Kur use, value, and relate to plants also has implications for public health, environmental education, agriculture, and community-based cultural tourism, positioning their knowledge within broader national and global discussions on sustainable development and biocultural conservation (Reyes-García *et al.*, 2013; IPBES, 2019).

This study is guided by fundamental ethnobotanical questions: which plant species are used by the Nyah Kur, for what purposes, and how are these plants integrated into daily life, subsistence practices, and ritual activities. It also explores the cultural meanings associated with plant use and examines how traditional botanical knowledge contributes to the maintenance of cultural identity and the sustainable management of local environments. By documenting and analyzing Nyah Kur plant knowledge, this study aims to provide a comprehensive ethnobotanical account while highlighting the importance of safeguarding indigenous knowledge as an integral part of Thailand's living cultural heritage.

Materials and Methods

Study sites

The study was conducted in Nyah Kur communities in Thep Sathit district, Chaiyaphum province, northeastern Thailand (Fig. 1A-B). Fieldwork was carried out in two villages: Ban Saphan Hin in Pong Nok subdistrict (Fig. 1B1) and Ban Rai in Ban Rai subdistrict (Fig. 1B2). In Ban Saphan Hin, the local landmark "Saphan Hin" ("Stone Bridge") represents a prominent feature of the village landscape and is part of the site context (Figure 1C). The study area is also closely associated with Pa Hin Ngam National Park, a major protected area in Thep Sathit district that forms an important part of the surrounding landscape and provides ecological context for local plant use. The Nyah Kur people and aspects of their cultural identity, including women wearing traditional costumes (Fig. 1D) and traditional houses made from natural resources (Fig. 1E-F), are documented to illustrate the community setting in which ethnobotanical knowledge is practiced and maintained.

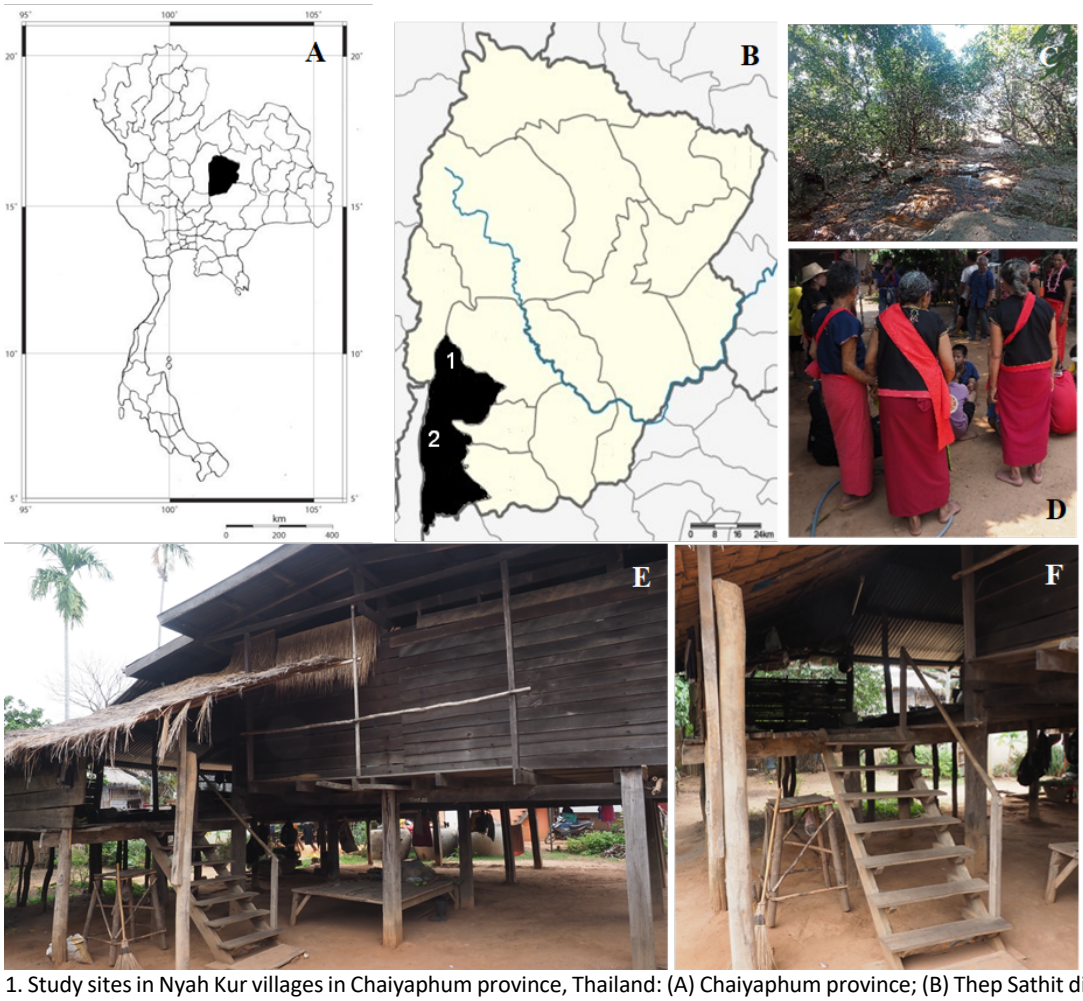

Figure 1. Study sites in Nyah Kur villages in Chaiyaphum province, Thailand: (A) Chaiyaphum province; (B) Thep Sathit district; (B1) Ban Saphan Hin, Pong Nok subdistrict; (B2) Ban Rai, Ban Rai subdistrict; (C) The "Saphan Hin" ("Stone Bridge") in Ban Saphan Hin; and (D) Nyah Kur women in traditional costume; traditional Nyah Kur houses made from natural resources (E-F).

Ethnobotanical investigation

The ethnobotanical field investigation was carried out during 2023-2024 with a focus on understanding the local knowledge and practices related to plants. The process began by explaining the objectives of the study to the village head, who then suggested key informants for the research. The informants were experienced villagers. The information gathering process was conducted using a combination of free-listing, semi-structured interviews, group discussion and the walk-in-the-wood method. The questions were designed to collect data on the (i) vernacular name of the plants, (ii) parts used, (iii) methods for preparation, and (iv) characteristics of the plant material.

A total of 10 key informants aged 45-80 years were recruited in this study. Semi-structured interviews were used, which allowed for in-depth exploration of the plants, including the parts used, preparation methods, and purposes of use. The walk-in-the-wood involved accompanying the informants as they visited their home gardens, nearby forests, and other areas to collect specimens of the plants discussed. This hands-on approach provided an opportunity to observe the plants in their natural habitats and gather additional information from the informants.

Plant identification and categorization

The plant specimens collected during the field survey were identified using the Flora of Thailand and were deposited as voucher specimens in the herbarium of Queen Sirikit Botanic Garden (QBG) and were accompanied by photographs taken during the survey. The accepted scientific names and families of the identified plant species were determined based on the World Flora Online (https://www.worldfloraonline.org/) which is a comprehensive database that provides information on the current accepted name and family for plant species. In some cases, living specimens were collected to ensure future accurate identification and facilitate propagation efforts. The classification of use categories and plant parts used follows the Economic Botany Data Collection Standard (Cook, 1995).

Despite extensive documentation, some plants could not be identified to the species level, particularly in the family Dioscoreaceae. Several wild yam species were recorded only to the genus level (*Dioscorea* spp.) because diagnostic characters such as flowers and fruits are seasonal and were often absent during our field work. In addition, many species share similar vegetative features, making identification difficult without reproductive material or detailed taxonomic study. Similar challenges have been reported in other ethnobotanical studies of wild yams (Wilkin *et al.*, 2005). Further field surveys and the collection of reproductive specimens are planned to enable more precise identification in future studies.

Data analysis

The analysis was conducted using descriptive statistics to summarize the ethnobotanical knowledge recorded in the study. Specifically, we calculated the numbers and percentages of (i) plant species by family, (ii) use categories, (iii) plant life forms, and (iv) plant parts used.

Results and Discussion

Plant species used by the Nyah Kur people

A total of 323 plant species belonging to 90 families were recorded as being used by the Nyah Kur community (Fig. 2; Appendix Table). These include trees, shrubs, herbs, climbers, and bamboos, sourced from both wild and cultivated environments. Most species (approximately 80%) were native and continue to be harvested from natural habitats, while the remainder were introduced and incorporated through cultivation. The coexistence of native and introduced species reflects the dynamic nature of Nyah Kur traditional knowledge, which integrates local biodiversity with plants introduced through historical processes such as trade and migration. Notably, introduced species were not simply adopted but were selectively and culturally integrated into existing knowledge systems, as has been demonstrated elsewhere (Albuquerque *et al.*, 2014). This dual reliance on wild native species and assimilated introduced taxa highlights a distinctive balance between continuity and adaptation, setting the Nyah Kur apart from more cultivation-dependent or market-oriented communities in the region (Reyes-García *et al.*, 2015; Pfeiffer and Butz, 2005).

The most commonly used plant families were Fabaceae, Malvaceae, Zingiberaceae, Solanaceae, and Lamiaceae (Fig. 2). While these families are widely recognized as important sources of food, medicine, and useful materials (Martin, 1995; Heinrich *et al.*, 2009; Sutjaritjai *et al.*, 2019), their prominence in the Nyah Kur repertoire reflects distinctive patterns of selection and use. In particular, Nyah Kur knowledge emphasized multifunctional species within these families, often combining dietary, medicinal, and material roles within a single taxon. Moreover, several species were preferentially sourced from wild habitats and used in culturally specific ways, indicating a continued reliance on forest-based resources rather than solely cultivated or market-derived plants. This pattern suggests that, rather than simply reflecting global trends in useful plant families, the Nyah Kur actively structure their plant use around locally embedded knowledge systems that prioritize versatility, ecological familiarity, and cultural relevance. Such selective and context-specific use distinguishes their ethnobotanical system from more generalized patterns reported across tropical regions (Cotton, 1996; Albuquerque *et al.*, 2019).

The high number of useful plant species documented in this study reflects the extensive traditional botanical knowledge maintained by the Nyah Kur people. Compared with other ethnobotanical studies conducted in northeastern Thailand, this number is record high, indicating a rich and multifunctional plant knowledge system. Previous studies in the region have

documented approximately 88-203 plant species used by other ethnic groups (Saensouk *et al.*, 2025a; Saensouk *et al.*, 2025b; Saensouk *et al.*, 2026; Suksri *et al.*, 2005), which is lower than the number of species recorded in this study. This difference may reflect the diverse ecological settings and livelihood strategies of the Nyah Kur, who combine wild plant gathering with the cultivation of useful species in home gardens and agricultural fields.

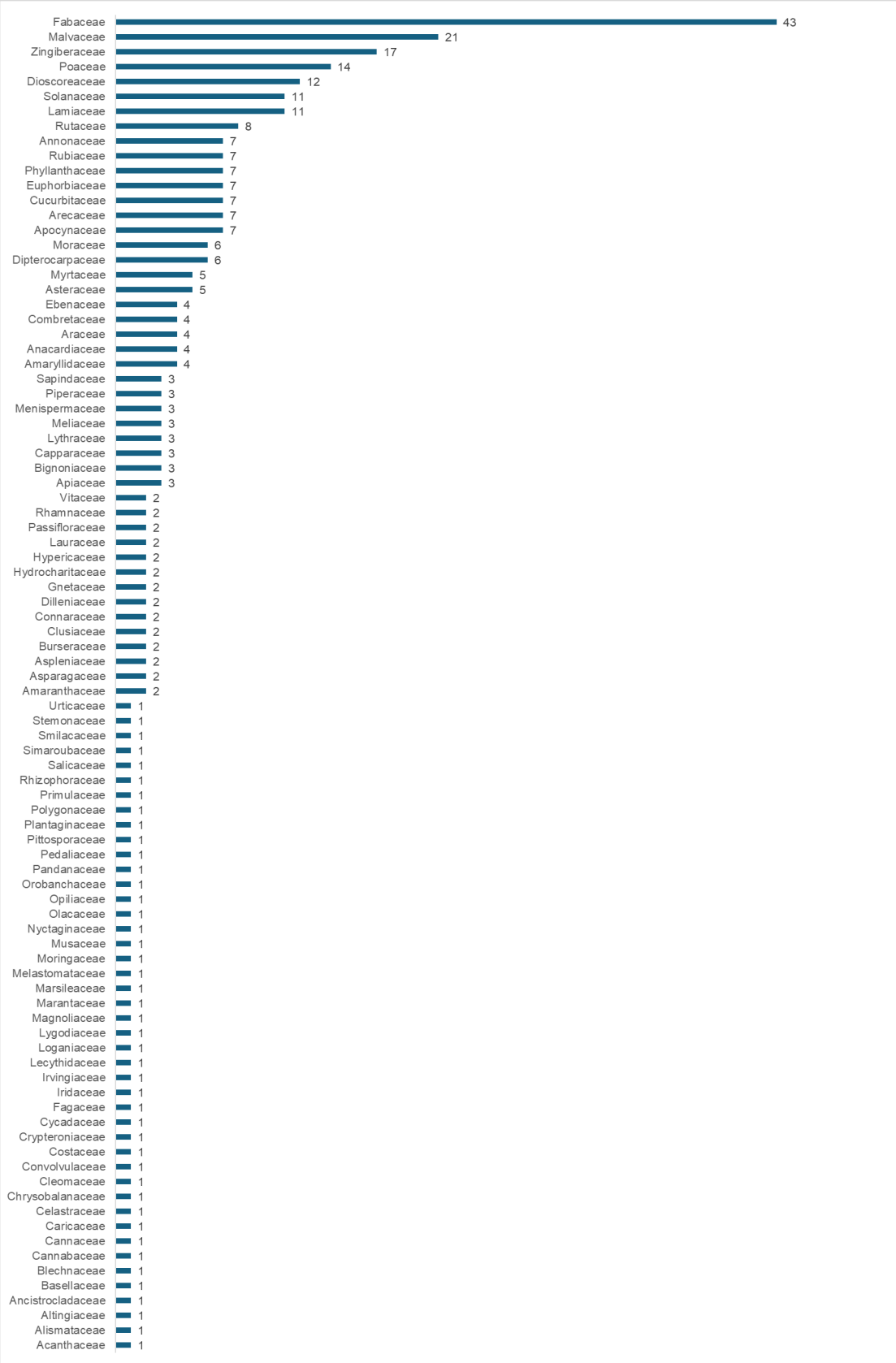

Figure 2. Plant families and their number of used species in two Nyah Kur villages in northeastern Thailand

Plant use categories of the Nyah Kur

The documented used plant species in the two Nyah Kur villages fell into eight use categories (Fig. 3; Appendix Table). Food plants constituted the largest category, accounting for 46% of the recorded species. These plants were consumed as vegetables, fruits, spices, snack, and staple ingredients in daily meals. Material uses represented the second largest category (26%), including plants used for timber, wrapping, basketry, and utensils. Medicinal plants accounted for 16% of the recorded species, indicating the continued importance of traditional herbal remedies in local healthcare.

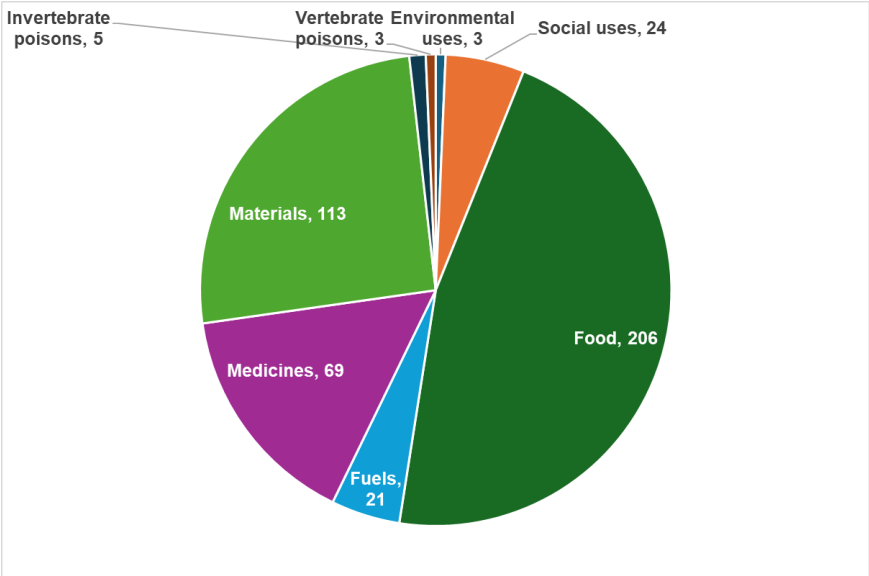

Figure 3. Use categories and the number of plant species used in each category in two Nyah Kur villages in Chaiyaphum province, Thailand

The predominance of food plants in the Nyah Kur dataset is consistent with findings from many ethnobotanical studies in Thailand and other parts of Southeast Asia, where edible plants typically constitute the largest category of plant use. Food plants play a central role in daily subsistence and dietary diversity among rural and indigenous communities (Cruz-García and Price, 2014; Panyadee *et al.*, 2023; Saensouk *et al.*, 2025a; Saensouk *et al.*, 2025b; Saensouk *et al.*, 2026; Suksri *et al.*, 2005). In this study, a variety of wild and cultivated species were documented as food. Representative examples include the flowers of *Bombax anceps*; young edible leaves of *Adenanthera pavonina*, *Adenia viridiflora*, *Cratoxylum formosum*, *Erythropalum scandens*, *Smilax ovalifolia*; young shoot of *Caryota mitis*; young fruits of *Artocarpus heterophyllus*, *Parkia speciosa*, and *Ricinus communis*; and ripe fruits of *A. heterophyllus, Nephelium hypoleucum, Flacourtia indica,* and *Rhodamnia dumetorum* (Fig. 4P).

Aromatic and spice plants were also important, including *Alpinia galanga*, of which the rhizomes were used as a spice and the fruits served as a substitute for chili, and *Zanthoxylum myriacanthum* (Fig. 4T) of which the fruits were used as a spice and served as a substitute for chili, especially to reduce odor in traditional meat-based dishes. These native plants traditionally provided pungent and aromatic flavors in local cuisine before the introduction of chili peppers (*Capsicum* spp.) from South America. Chili peppers, which are native to the Americas, were introduced to the region during the 16th century through global trade following the Columbian exchange. After their introduction, chili peppers rapidly became a dominant spice because of their strong pungency, ease of cultivation, and high productivity. As a result, many indigenous spice plants that were previously used to create “hot” or pungent tastes gradually declined in importance as they were partially replaced by chili peppers in everyday cooking. Nevertheless, the continued use of plants such as *A. galanga* and *Z. myriacanthum* among the Nyah Kur indicates that elements of older culinary traditions have been maintained alongside the later adoption of introduced spices.

In addition, the ancient cereal *Setaria italica* (Fig. 4R) - the foxtail millet - was traditionally used by the Nyah Kur, with its seeds cooked and eaten as a substitute for rice or prepared in traditional desserts. This practice may reflect deep historical roots of millet cultivation in mainland Southeast Asia. The Nyah Kur are widely regarded as descendants of Mon-speaking populations associated with the early Dvaravati cultural sphere, which flourished in central Thailand during the 6-11th centuries (Diffloth, 1984). Their language, belonging to the Monic branch of the Austroasiatic family, is considered one of the closest living relatives of Old Mon and preserves linguistic features thought to date back to the Dvaravati period. The continued use of ancient cereals such as *S. italica* may therefore represent not only a subsistence practice but also a cultural remnant of older agricultural traditions maintained by the Nyah Kur community. This observation is consistent with archaeological and archaeobotanical evidence indicating that foxtail millet was widely cultivated and consumed across Asia since prehistoric times (Hunt *et al.*, 2008; Lu *et al.*, 2009).

Figure 4. Selected plants traditionally used for food by the Nyah Kur in Chaiyaphum province, Thailand: *Adenanthera pavonina*, leaves and flowers boiled as side dishes (A), *Adenia viridiflora*, young leaves, flowers, and fruits used as vegetable (B), *Alpinia galanga*, rhizomes used as a spice, fruits used as a substitute for chili, young leaves used as a vegetable (C), *Amorphophallus* sp. young leaves and flowers cooked as a vegetable, roasted fruits eaten as a snack (D), *Artocarpus heterophyllus*, fruits cooked or eaten fresh (E-F), *Bombax anceps*, flowers cooked as a vegetable or as a side dish (G), *Caryota mitis*, shoots used in cooking as a vegetable (H), *Cratoxylum formosum*, leaves used as a condiment for their sour taste (I), *Erythropalum scandens*, leaves eaten as a side dish or used in cooking for their oily flavor (J), *Flacourtia indica*, ripe fruits eaten (K), *Garcinia* sp., leaves and fruits used as condiment for their sour taste (L), *Nephelium hypoleucum*, ripe fruit eaten fresh (M), *Parkia speciosa*, seeds used in cooking (N-O), *Rhodamnia dumetorum*, ripe fruit eaten fresh as a sweet (P), *Ricinus communis*, young fruit boiled and eaten as a side dish (Q), *Setaria italica*, seeds used in cooking and eaten in place of rice or used in desserts (R), *Smilax ovalifolia*, young leaves eaten as a side dish (S), *Zanthoxylum myriacanthum*, fruit and leaves used in cooking to reduce odor in traditional meat-based dishes (T).

The relatively high proportion of recorded plants used for material in this study reflects the continued reliance of the Nyah Kur on locally available plant resources for material uses. Various tree species were used for timber and durable materials, including *Afzelia xylocarpa*, *Dipterocarpus obtusifolius*, *Pterocarpus macrocarpus*, and *Xylia xylocarpa* (Fig. 5U). Other plants provided fibers, leaves, or stems for everyday items such as baskets, wrapping materials, and utensils. For example, the petioles of *Donax canniformis* were woven into mats, and the bark of *Careya arborea* was boiled and used for washing fishing nets to increase their strength (Fig. 5F,G). In addition, the bark of *Abelmoschus moschatus* was used to tie bundles of thatch grass for roofing, and the fresh leaves of *Butea monosperma* and *Dipterocarpus tuberculatus* were dried and used as tobacco or food wrappers (Fig. 5L). The seeds of *Coix lacryma-jobi* were used to decorate traditional shirts, and the exudate of *Aegle marmelos* was used as a glue (Fig. 5H).

Figure 5. Selected plant species used by the Nyah Kur as traditional materials in Chaiyaphum province, Thailand: *Abelmoschus moschatus*, bark used to tie bundles of thatch grass for roofing (A), *Aegle marmelos*, exudate used as a glue (B), *Afzelia xylocarpa*, stem used as timber (C,D), *Butea monosperma*, fresh leaves dried and used as tobacco or for food wrappers (E), *Careya arborea*, bark used to make shoes, bark boiled and used for fishing nets to increase their strength (F,G), *Coix lacryma-jobi*, seeds used to decorate traditional shirts (H), *Diospyros mollis*, fruit used as a black dye for fabrics (I,J), *Dipterocarpus obtusifolius*, stem used as timber (K), *Dipterocarpus tuberculatus*, leaves used to wrap food and to build walls, stem used as timber (L), *Donax canniformis*, petioles used for mat weaving (M), *Ellipanthus tomentosus*, stem used as timber (N), *Ficus hispida*, stem used for making wind instruments (O,P), *Garuga pinnata*, stem used as timber (Q), *Pterocarpus macrocarpus*, stem used as timber for house construction and for charcoal (R), *Strychnos nux-blanda*, stem used as firewood, fruit peel used as a container for casting candles (S,T), *Xylia xylocarpa*, stem used as timber (U).

Similar patterns of material plant use have been widely reported in ethnobotanical studies across Southeast Asia and elsewhere, where local communities relied on forest resources for household tools and construction materials (Martin, 1995; Cotton, 1996; Albuquerque *et al.*, 2014). However, several uses documented among the Nyah Kur demonstrated distinctive local knowledge, such as the use of the bark of *Careya arborea* to make shoes, the fruit peel of *Strychnos nux-blanda* as a container for casting candles, and the stem of *Ficus hispida* to make wind instruments (Fig. 5). These examples highlight the creativity and specificity of Nyah Kur ethnobotanical knowledge in adapting locally available plant resources for specialized material purposes.

Medicinal plants constitute an important component of Nyah Kur ethnobotanical knowledge, reflecting both local plant diversity and reliance on natural resources for primary healthcare. However, fewer medicinal species were recorded compared to food and material-use plants. This may be due to the specialized nature of medicinal knowledge, often restricted to elders or traditional healers, whereas food and material uses are more widely shared in daily life. Additionally, many food plants may contribute to health maintenance, reducing the need for a broader range of medicinal species. The prominence of material-use plants further underscores the importance of plant resources in supporting livelihoods,

reflecting long-standing cultural traditions linked to the Nyah Kur's ancestry from ancient Mon populations of the Dvaravati period.

Despite this, a variety of species were used to treat common ailments. For instance, *Abutilon indicum* was prepared as a decoction with rice-washing water to treat "Pa Dong," a condition characterized by fever and itchy rashes. *Allium tuberosum* leaves were applied as a poultice for fever, while *Albizia myriophylla*, combined with *Kaempferia parviflora*, was used as a hot infusion for cough. The bark of *Dalbergia cochinchinensis* was consumed to treat rashes, *Dendrolobium rugosum* roots were used for uterine prolapse and to promote lactation, and *Helicteres lanata* roots were used to treat dysentery. The continued use of these remedies highlights their accessibility and cultural importance in rural settings. As in other ethnic communities (Martin, 1995; Cotton, 1996), this knowledge is orally transmitted and closely tied to cultural beliefs and environmental familiarity. However, it is increasingly threatened by socioeconomic change, modernization, and the reduced numbers of knowledgeable elders. Documenting this knowledge is therefore essential for cultural preservation and its potential contributions to pharmacological research and sustainable resource management (Reyes-García *et al.*, 2013).

Beyond their practical uses for food, materials, and medicine, several plant species hold important cultural and ritual significance among the Nyah Kur. What distinguishes Nyah Kur plant use was the persistence of highly specific and symbolically nuanced applications that were closely embedded in everyday social life and interpersonal relationships, rather than being limited to formal ritual contexts. Certain plants were intimately associated with ancestral worship, spiritual protection, and communal identity, reflecting a deeply rooted cosmological framework. For example, the fruits of *Diospyros decandra* and the flowers of *Gardenia sootepensis* and *Goniothalamus laoticus* were used in ancestral rituals, while whole plants of *Zingiber ottensii* and *Zingiber purpureum* served protective functions against spirits and black magic.

Notably, some uses extend beyond commonly reported ritual functions and highlight culturally distinctive practices, such as the use of *Sphaerocoryne lefevrei* flowers by Nyah Kur women as tokens to express romantic interest-an example of plant-mediated social communication that was rarely documented in comparable ethnobotanical contexts. In many cases, species were selected not only for perceived spiritual power or fragrance but also for their inherited cultural meanings, transmitted across generations. Plants were thus integrated into both ritual and informal social practices, reinforcing community cohesion and cultural continuity. While the symbolic roles of plants have been widely documented in ethnobotanical studies (Martin, 1995; Cotton, 1996; Berkes, 2012), the Nyah Kur case was distinctive in the way ritual, social, and emotional dimensions of plant use were closely intertwined, underscoring the uniqueness of their cultural-ecological knowledge system.

Fuel plants represent an essential component of Nyah Kur plant use, supporting daily household activities and traditional practices. A variety of plant species, particularly hardwood trees such as *Cratoxylum cochinchinense*, *C. formosum*, *Dialium cochinchinense*, *Dipterocarpus obtusifolius*, *Lagerstroemia cochinchinensis*, and *L. tomentosa*, were recorded as used for firewood and charcoal. Stems and branches were the primary parts utilized, selected for their availability, durability, and ability to produce long-lasting heat. Firewood was commonly used for cooking, boiling water, and heating; species such as *Combretum quadrangulare* and *Ziziphus cambodiana* were also used in specific cultural practices, including postpartum "lying by the fire" and traditional blacksmithing, such as knife forging (e.g., *Erythrophleum* sp.).

Although plant-based fuel use is common in rural areas, the Nyah Kur system was distinguished by its diverse, species-specific selection and strong integration with cultural practices. Multiple locally available species were used based on functional and cultural criteria, reflecting detailed ecological knowledge and reducing pressure on individual taxa. Despite ongoing socioeconomic changes, this system remains notable for its continued reliance on forest-based knowledge. Documenting these practices was therefore important for understanding subsistence strategies and supporting sustainable resource management.

Plant parts used

The Nyah Kur people used a variety of plant parts for different purposes. Leaves were the most frequently used plant part, followed by infructescences and stems. Other parts such as inflorescences, roots, seeds, and bark were also commonly used, whereas rhizomes, whole plants, tubers, exudates, and bulbs were less frequently used (Fig. 6). This pattern indicates that a wide range of plant organs contributes to the community's subsistence and material culture.

The commonness of use of plant parts was closely associated with use categories. Leaves and young shoots were mainly used as vegetables or ingredients in traditional dishes, while reproductive structures such as infructescences, seeds, and inflorescences served as food sources or flavoring agents. In contrast, stems, bark, and woody parts were commonly used for material purposes, including tools, baskets, and other household items. Underground parts such as roots, rhizomes, and tubers were more often associated with medicinal uses, as these organs are often believed to contain high concentrations of bioactive compounds.

The predominance of leaves and reproductive structures suggests that the Nyah Kur frequently harvest plant parts that are easily accessible and can be collected without destroying the plant. Such practices are widely reported in ethnobotanical studies and are considered sustainable for long-term resource use (Cotton, 1996; Martin, 1995). Similar patterns have been

documented in many ethnobotanical studies, where leaves were typically the most frequently used plant part because they are abundant, easily harvested, and rich in bioactive compounds (Albuquerque *et al.*, 2014; Heinrich *et al.*, 2009). Studies in Southeast Asia and other tropical regions likewise show that harvesting renewable plant parts helps maintain the long-term availability of useful species (Cotton, 1996; Reyes-García *et al.*, 2015).

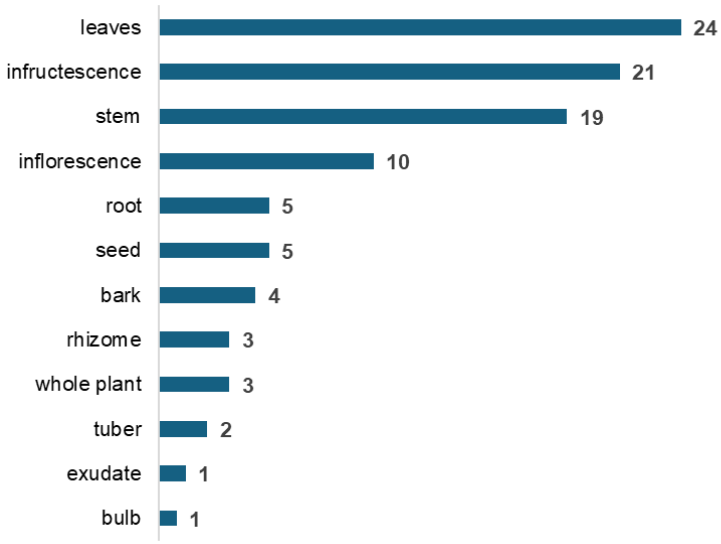

Figure 6. The commonness of use (%) of plant parts used by the Nyah Kur people in Chaiyaphum province, Thailand.

Cultural significance of plants

A particularly notable culturally significant ritual observed during our fieldwork was the "Hae Ho Dok Phueng" ceremony performed during the Songkran festival (13-14 April). During this event, the Nyah Kur constructed a ceremonial "Ho Dok Phueng" (bee-wax castle) (Fig. 7), a tower-like structure decorated with wax flowers. The framework of the tower was built from plant materials such as bamboo and banana (*Musa × paradisiaca*) pseudostems used as supporting components. Decorative elements known as "Dok Phueng" (bee flowers) were made from melted beeswax shaped using molds carved from papaya (*Carica papaya*). The wax flowers were colored with natural pigments derived from *Curcuma longa* and *C. zedoaria* before being arranged on the ceremonial tower. This ritual highlights the close relationship between plant resources, traditional craftsmanship, and cultural expression among the Nyah Kur people.

Plants are also closely connected to traditional Nyah Kur food culture, which forms an important part of social gatherings and communal identity. For example, a traditional savoury leaf wrap known as "Pana hla chun" (Fig. 8) is prepared from a mixture of locally available plant ingredients, including *Allium tuberosum*, *Capsicum frutescens*, *Cymbopogon citratus*, *Musa × paradisiaca*, *Piper sarmentosum*, *Spondias pinnata*, *Solanum lycopersicum*, and *Solanum virginianum*. The combination of multiple plant ingredients in this dish illustrates the diversity of edible plant resources used in Nyah Kur cuisine and reflects the community's extensive knowledge of local plant biodiversity. Another example is "Drak Chul" (Fig. 9), a traditional dessert prepared from glutinous rice flour mixed with mashed banana (*Musa × paradisiaca*) and sesame seeds (*Sesamum indicum*). The mixture is sweetened with sugar, shaped into a long oval form resembling a dog's tongue, and then grilled or fried after being sprinkled with sesame seeds. Such traditional foods show how plant resources contribute not only to nutrition but also to the preservation of culinary traditions and social identity within the Nyah Kur community. In particular, the integration of diverse plant taxa in single dishes, the continued use of locally sourced ingredients, and the embedding of cultural meanings in food forms illustrate a distinctive relationship between people and plants. While similar links between plant-based foods and cultural identity have been widely documented in ethnobotanical studies (Turner *et al.*, 2011; Albuquerque *et al.*, 2014), the Nyah Kur case highlights a particularly strong continuity between plant knowledge, language, and culinary practice.

The continued use of plants in both culinary traditions and ritual practices demonstrate how traditional knowledge remains deeply embedded within the Nyah Kur cultural system. Such knowledge contributes not only to subsistence and healthcare but also to the preservation of cultural heritage, social cohesion, and the transmission of traditional ecological knowledge across generations. Documenting these cultural dimensions of plant use is particularly important in the context of rapid socio-economic change, which may threaten the continuity of indigenous knowledge systems and traditional cultural practices (Berkes, 2012; Reyes-García *et al.*, 2015).

Figure 7. “Ho Dok Phueng” (bees-wax castle) (A), used in the Nyah Kur ritual “Hae Ho Dok Phueng” during the Songkran festival (13-14 April), including the construction of the ceremonial tower from plant materials such as bamboo and banana (*Musa × paradisiaca*) pseudostems (B), preparation of “Dok Phueng” (bee flowers) from melted beeswax using molds made from *Carica papaya* (C-F), coloring with *Curcuma longa* or *Curcuma zedoaria* (G-H), and the decorative arrangement of the wax flowers on the tower (I).

Figure 8. A traditional Nyah Kur savoury leaf wrap known as “Pana hla chun” (A,B), prepared from a mixture of locally available plant ingredients (C), including *Allium tuberosum*, *Capsicum frutescens*, *Cymbopogon citratus*, *Musa × paradisiaca*, *Piper sarmentosum*, *Spondias pinnata*, *Solanum lycopersicum*, and *Solanum virginianum*, reflecting the diversity of edible plants used in Nyah Kur traditional cuisine.

Figure 9. “Drak Chul”, a traditional Nyah Kur dessert prepared from glutinous rice flour mixed with mashed banana (*Musa × paradisiaca*) and sesame seeds (*Sesamum indicum*) (A,B), sweetened with sugar and sprinkled with sesame seeds (C), then grilled or fried into a long oval form resembling a dog’s tongue (D,E).

Conclusion

This is the first comprehensive ethnobotanical documentation of plant use among the Nyah Kur people in Thep Sathit district, Chaiyaphum province, Thailand. A record number of 323 plant species belonging to 90 families were documented, demonstrating the remarkable diversity of plant resources utilized by the community. These plants fulfill a wide range of functions in Nyah Kur livelihoods, including food, materials, medicine, fuels, social and ritual uses. The predominance of food plants and the substantial use of material plants highlight the importance of plant resources in supporting subsistence practices and traditional technologies.

Nyah Kur traditional knowledge is closely connected to both the surrounding natural environment and the cultural traditions of the community. The frequent use of leaves, fruits, and stems suggests adaptive and relatively sustainable harvesting practices that allow plant resources to be utilized while minimizing ecological damage. Moreover, plants are deeply embedded in cultural practices, including traditional cuisine and ceremonial events such as the “Hae Ho Dok Phueng” ritual during the Songkran festival. Traditional dishes such as “Pana hla chun” and “Drak Chul” further illustrate how plant-based ingredients contribute not only to nutrition but also to the preservation of culinary traditions and cultural identity.

The high diversity of useful plants documented in this study reflects a long-standing interaction between the Nyah Kur people and their surrounding ecosystems, as well as the richness of their traditional ecological knowledge. However, this knowledge system faces increasing pressures from socio-economic change, modernization, and the gradual decline of indigenous language and cultural practices among younger generations. Without systematic documentation and effective knowledge transmission, important aspects of Nyah Kur ethnobotanical heritage may be lost.

Documenting and promoting Nyah Kur plant knowledge is essential not only for safeguarding cultural heritage but also for supporting biodiversity conservation and sustainable resource management. The traditional knowledge recorded in this study provides valuable insights that may contribute to community-based conservation strategies, environmental education, and the sustainable use of plant resources in northeastern Thailand. Future research should further explore the ecological, pharmacological, and cultural values of these plants while encouraging the participation of local communities in the preservation and revitalization of their traditional knowledge systems.

Declarations

List of abbreviations: Not applicable
Ethics approval and consent to participate: Consent was obtained from all participants before the interviews began and after explaining the study objectives.
Consent for publication: Not applicable
Availability of data and materials: Not applicable
Competing interests: Not applicable
Funding: The Suvannabhumi project provided by the Thailand Academy of Social Sciences, Humanities and Arts (TASSHA), Ministry of Higher Education, Science, Research and Innovation, Thailand
Author contributions: A.I. contributed to the theoretical background, collected and analyzed the data, and wrote the manuscript. K.K. and W.P. contributed to the theoretical background, collected the data, and prepared and identified the voucher specimens. H.B. contributed to the theoretical background and commented on and edited the manuscript. A.B. contributed to the theoretical background, monitored data collection and analysis, assisted with the discussion, and commented on and edited the manuscript.

Acknowledgements

We are grateful to the Nyah Kur key informants who generously shared their traditional knowledge and contributed to this research.

Literature cited

Albuquerque UP, De Lucena RFP, da Cunha LVFC, Alves RRN. 2019. Methods and Techniques in Ethnobiology and Ethnoecology. Springer, New York: Humana Press.

Albuquerque UP, de Medeiros PM, Ramos MA, Júnior WSF, Nascimento ALB, Avilez WMT, de Melo JG. 2014. Are ethnopharmacological surveys useful for the discovery and development of drugs from medicinal plants? Revista Brasileira de Farmacognosia 24(2):110-115.

Benjamin G. 2012. The Aslian languages of Malaysia and Thailand: An assessment. Language documentation and description 11:136-230.

Berkes F. 2012. Implementing ecosystem-based management: Evolution or revolution? Fish and Fisheries 13(4):465-476.

Chuasuwan S. 1990. A phonology of Nyah Kur at Ban Tha Duang, Petchabun province. Thesis (M.A. (Linguistics)), Mahidol University. Retrieved from: https://repository.li.mahidol.ac.th/handle/123456789/106875

Cook FEM. 1995. Economic Botany Data Collection Standard; Whitstable Litho: Kent, Great Britain, 146p.

Cotton CM. 1996. Ethnobotany: Principles and Applications. Chichester: John Wiley & Sons. Chichester, UK.

Cruz-García GS, Price LL. 2011. Ethnobotanical investigation of 'wild' food plants used by rice farmers in Kalasin, northeast Thailand. Journal of Ethnobiology and Ethnomedicine 7:33. doi: 10.1186/1746-4269-7-33. PMID: 22067578; PMCID: PMC3233498.

Diffloth G. 1984. The Dvaravati Old Mon Language and Nyah Kur. Bangkok: Chulalongkorn University Printing House, Thailand.

Enfield NJ. 2011. Linguistic diversity in mainland Southeast Asia. In Dynamics of Human Diversity: The case of mainland Southeast Asia. Pacific Linguistics, Pp.63-80.

Heinrich M, Edwards S, Moerman DE, Leonti M. 2009. Ethnopharmacological field studies: A critical assessment of their conceptual basis and methods. Journal of Ethnopharmacology 124(1):1-17.

Hunt HV, Campana MG, Lawes MC, Park Y-J, Bower MA, Howe CJ, Jones MK. 2008. Genetic diversity and phylogeography of foxtail millet (*Setaria italica*). Theoretical and Applied Genetics 116(4):541-552.

Inta A, Kampuansai J, Kutanan W, Srikummool M, Pongamornkul W, Srisanga P, Panyadee P. 2023. Women's wellness in the mountains: An exploration of medicinal plants among tibeto-burman groups in Thailand. Heliyon 28:1-15. doi: 10.1016/j.heliyon.2023.e17722

Inta A, Panyadee P, Suksathan R, Pongamornkul W, Punchay K, Disayathanoowat T, Chaisoung N, Phichonsatcha T, Maneenoon K, Yang L. 2025. Culinary and medicinal wonders of the wild: An ethnobotanical review of native herbs and spices in Thailand. Heliyon 11:1-17. doi: 10.1016/j.heliyon.2025.e42470

IPBES W. 2019. Intergovernmental Science-policy Platform on Biodiversity and Ecosystem Services. Summary for policy makers of the global assessment report on biodiversity and ecosystem services of the intergovernmental science-policy platform on biodiversity and ecosystem services. IPBES Secretariat, Bonn, Germany.

Jenny M. 2015. The far West of Southeast Asia. Languages of Mainland Southeast Asia, Pp.155-208.

Kaewsangsai S, Panyadee P, Panya A, Pandith H, Wangpakapattanawong P, Balslev H, Inta A. 2024. Diversity of plant colorant species in a biodiversity hotspot in northern Thailand. Diversity 16(4):1-15. doi: 10.3390/d16040194

Keyes CF. 1995. Who are the Tai? Reflections on the invention of identities. Ethnic identity: Creation, conflict, and accommodation, Pp.136-160.

Krajaejun P. 2016. Archaeology and ethnic group in the area of Nyah-Kur villages in Thepsathit district, Chaiyaphum province. Damrong Journal of The Faculty of Archaeology Silpakorn University 15(1):11-39.

Lu H, Zhang J, Liu KB, Wu N, Li Y, Zhou K, Ye M, Zhang T, Zhang H, Yang X, Shen L, Xu D, Li, Q. 2009. Earliest domestication of common millet (*Panicum miliaceum*) and foxtail millet (*Setaria italica*) in East Asia. Proceedings of the National Academy of Sciences 106:7367-7372.

Martin GJ. 1995. Ethnobotany: A Methods Manual. Chapman & Hall, London, U.K.

Mattalia G, Stryamets N, Pieroni A, Sõukand R. 2020. Knowledge transmission patterns at the border: Ethnobotany of Hutsuls living in the Carpathian Mountains of Bukovina (SW Ukraine and NE Romania). Journal of Ethnobiology and Ethnomedicine 16(1):41.

Murphy SA. 2016. The case for proto-Dvāravatī: A review of the art historical and archaeological evidence. Journal of Southeast Asian Studies 47(3):366-392.

Nguanchoo V, Wangpakapattanawong P, Balslev H, Inta A. 2022. Hmong medicinal plant knowledge transmission and retention in social modernity. Human Ecology 50(3): 419-433.

Panyadee P, Wangpakapattanawong P, Inta A, Balslev H. 2023. Very high food plant diversity among ethnic groups in northern Thailand. Diversity 15(120):1-18. doi: 10.3390/d15010120

Pfeiffer JM and Butz RJ. 2005. Assessing cultural and ecological variation in ethnobiological research: The importance of gender. Journal of Ethnobiology, 25: 240-278.

Phumthum M, Balslev H, Kantasrila R, Kaewsangsai S, Inta A. 2020. Ethnomedicinal plant Knowledge of the Karen in Thailand. Plants 9(7):1-9

Phumthum M, Srithi K, Inta A, Junsongduang A, Tangjitman K, Pongamornkul W, Trisonthi C, Balslev H. 2018. Ethnomedicinal plant diversity in Thailand. Journal of Ethnopharmacology 214: 90-98.

Pieroni A and Price L. 2006. Eating and Healing: Traditional Food as Medicine (1st ed.). CRC Press. doi: 10.1201/9781482293616

Prasansaktavee W, Kumpetch J, Boriboon G. 2017. Lifelong learning using the cultural capital of Nyah-Kur. Veridian E-Journal, Silpakorn University (Humanities, Social Sciences and arts) 10(5):305-319.

Premsrirat S. 2004. Register complex and tonogenesis in Khmu dialects. Mon-Khmer Studies 34:1-17.

Puphala C. 2021. An analytical study of phonology and morphology of Nyah Kur's language in Ban Rai sub-district, Thep Sathit district, Chaiyaphum province. Academic MCU Buriram Journal 6(1):280-294.

Reyes-García V, Guèze M, Luz AC, Paneque-Gálvez J, Macía MJ, Orta-Martínez M, Pino J, Rubio-Campillo X. 2013. Evidence of traditional knowledge loss among a contemporary indigenous society. Evolution and Human Behavior 34(4):249-57. doi: 10.1016/j.evolhumbehav.2013.03.002.

Reyes-García V, Menendez-Baceta G, Aceituno-Mata L, Acosta-Naranjo R, Calvet-Mir L, Domínguez P, Garnatje T, Gómez-Baggethun E, Molina-Bustamante M. 2015. From famine foods to delicatessen: Interpreting trends in the use of wild edible plants through cultural ecosystem services. Ecological Economics 120:303-311.

Saensouk P, Saensouk S, Boonma T, Junsongduang A, Appamaraka S, Koompoot K, Chanthavongsa K, Jitpromma T. 2025. Ethnobotany of Lao Isan ethnic group from Na Chueak district, Maha Sarakham province, northeastern Thailand. Horticulturae 11:497.

Saensouk P, Saensouk S, Boonma T, Zhang Y, Lv L, Jitpromma T. 2025. Ethnobotanical heritage of edible plant species in Mueang district, Yasothon province, northeastern Thailand. Biology (Basel) 14(9):1264.

Saensouk S, Saensouk P, Sonthongphithak P, Junsongduang A, Koompoot K, Shen W, Huang B, Jitpromma T. 2026. Ethnobotanical study of edible plants sold in Nong Muen Than Forest Product Market at Roi Et province, Thailand. Ethnobotany Research and Applications 33:1-22.

Sidwell P. 2009. Proto-Mon-Khmer vocalism: Moving on from Shorto's "Alternances." Journal of the Southeast Asian Linguistics Society 1:205-214.

Subhab P. 1986. A phonological description of Nyah Kur at Ban Nam Lat, Chaiyaphum province. Thesis (M.A. (Linguistics)), Mahidol University. Retrieved from: https://repository.li.mahidol.ac.th/handle/123456789/106864

Suksri S, Premcharoen S, Thawatphan C, Sangthongprow S. 2005. Ethnobotany in Bung Khong Long Non-Hunting Area, northeast Thailand. Agriculture and Natural Resources 39:519-533.

Sutjaritjai N, Wangpakapattanawong P, Balslev H, Inta A. 2019. Traditional uses of Leguminosae among the Karen in Thailand. Plants 8, 600. doi: 10.3390/plants8120500

Turner NC, Li FM, Xiong YC, Siddique KH. 2011. Agricultural ecosystem management in dry areas: Challenges and solutions. Plant and Soil 347(1):1-6.

Wilkin P, Schols P, Chase MW, Chayamarit K, Furness CA, Huysmans S, Rakotonasolo F. 2005. A plastid gene phylogeny of the yam genus *Dioscorea*: Roots, fruits and Madagascar. Systematic Botany 30(4):736-749.

Appendix Table

Traditional plant uses by the Nyah Kur people in Chaiyaphum province, Thailand (* f-food; ma-materials; fu-fuels; so-social uses; vp-vertebrate poisons; ivp-invertebrate poisons; m-medicines; e-environmental uses; ** ba-bark; bu-bulb; co-corm; infl-inflorescence; infr-infructescence; l-leaves; r-root; rh-rhizome; s-stem; se-seed, tu-tuber; wh-whole plant)

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Abelmoschus esculentus (L.) Moench	Malvaceae	Shrub	Cha-woei	f	infr	Young fruits boiled as a side dish or used in cooking as vegetables	Introduced
Abelmoschus moschatus Medik.	Malvaceae	Herb	Tam pom	ma	ba	Bark used to tie bundles of thatch grass for roofing	Introduced
Abutilon indicum (L.) Sweet [K. Kertsawang 3629]	Malvaceae	Undershrub	Kaan rom	m	wh	Whole plant decocted with rice washing water for treating "Pa Dong", a traditional illness, usually characterized by fever accompanied by itchy rashes on the skin	Native
Acmella oleracea (L.) R.K.Jansen	Asteraceae	Herb	Pak crad	m	l, r	Roots and leaves sucked to treat toothache	Introduced
Adenanthera pavonina L.	Fabaceae	Tree	Tam pai	f	infl, l	Leaves and flowers boiled as a side dish	Introduced
Adenia viridiflora Craib	Passifloraceae	Climber	Pak e noon	f	Infl, infr, l	Young leaves, flowers, and fruits used as vegetable	Native
Aeginetia indica [K. Kertsawang 1229]	Orobanchaceae	Parasitic Herb	Kow cha lom	f	infl	Flowers used as a purple coloring in desserts	Native
Aegle marmelos (L.) Corrêa [K. Kertsawang 258]	Rutaceae	Tree	Tam check toom	f, ma	ex, infr, l	Fresh fruits eaten; dried fruits used in cooking for Bael fruit juice; fresh leaves used as a side dish; exudate used as glue	Native
Afzelia xylocarpa (Kurz) Craib [K. Kertsawang 2719]	Fabaceae	Tree	Tam peen	f, ma, so	s, se	Stem used as timber; young seeds boiled as a snack; mature seeds roasted and soaked in water as an ingredient for betel quid	Native
Aglaia sp. [K. Kertsawang 2303]	Meliaceae	Tree	Tam ched ta cow	f	infr	Fresh ripen fruits eaten	N/A
Akschindlium godefroyanum (Kuntze) H.Ohashi [K. Kertsawang 3284]	Fabaceae	Shrub	Tam Kreow Kreow	f	infl, infr	Inflorescence and young fruits eaten fresh as a side dish	Native
Albizia attopeuensis (Pierre) I.C.Nielsen	Fabaceae	Tree	Tam lock kabb	ma	s	Stem used as timber	Native
Albizia lebbeck (L.) Benth. [K. Kertsawang 3577]	Fabaceae	Tree	Tam cheuk	f	l	Young fruits boiled as a side dish	Introduced

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Albizia myriophylla Benth. [K. Kertsawang 3481]	Fabaceae	Liana	Ta lui chok	m	s	Pounded dried stems mixed with *Kaempferia parviflora* prepared as a hot infusion for treating cough and soothes the throat	Native
Allium cepa L.	Amaryllidaceae	Herb	Hom plang	f	bu	Bulbs used as spice	Introduced
Allium sativum L.	Amaryllidaceae	Herb	Kra tiem	f	bu	Bulbs used as spice	Introduced
Allium tuberosum Rottler ex Spreng.	Amaryllidaceae	Herb	Hla chun	f, m	l	Fresh leaves prepared for a traditional dish called "Pana hla chun", eaten raw or used in cooking as a vegetable; pounded leaves used as a poultice on the head for treating fever	Introduced
Alpinia galanga (L.) Willd.	Zingiberaceae	Herb	Pa ween	f	infl, l, rh	Rhizome used as a spice; fruits used as a substitute for chili; young leaves used as a vegetable	Native
Amaranthus sp. [K. Kertsawang 3245]	Amaranthaceae	Herb	Pa khom	f	l	Leaves cooked as a vegetable	N/A
Amomum sp.	Zingiberaceae	Herb	Hneng	f, m	infr, r	Roots decocted for treating fever; fresh fruits eaten	N/A
Amorphophallus sp. [K. Kertsawang 2250]	Araceae	Herb	Tal tieng kok	f	infl, infr, l	Young leaves and flowers cooked as a vegetable; roasted fruits eaten as a snack	N/A
Ampelocissus martini Planch.	Vitaceae	Liana	Chock khoi	f, ma	infr, l	Ripe fruits cooked in spicy salad with the bark of *Pterocarpus macrocarpus* and *Peltophorum pterocarpum*; leaves used to cover Asiatic bitter yam during processing to protect it from becoming mushy	Native
Amphineurion marginatum (Roxb.) D.J.Middleton [K. Kertsawang 183]	Apocynaceae	Liana	Chok chai ton	f, m	l, r	Fleshy shoots used as a side dish; roots decocted for treating leucorrhoea	Native
Ancistrocladus tectorius (Lour.) Merr. [K. Kertsawang 2212]	Ancistrocladaceae	Liana	Chock ka tuan ta bung	f, m, ma	l, s	Young leaves boiled as a side dish; stems decocted for treating aphthous ulcer; stems used as material for a rim of fishing net	Native
Antidesma ghaesembilla Gaertn.	Phyllanthaceae	Shrub/Tree	Tamher kiaka arm	f, m	infr, l, r	Fresh fruits and leaves eaten as sour-tasting fruits and vegetables or as a sour-tasting condiment; dried, pounded roots infused in hot water with *Kaempferia parviflora, Glycyrrhiza glabra,* and honey for treating cough	Native
Aporosa villosa (Lindl.) Baill.	Phyllanthaceae	Shrub/ Tree	Tam klueng	f	infr	Fresh fruits eaten	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Ardisia crenata Sims [K. Kertsawang 2295, 3301]	Primulaceae	Shrub	Tam kadum pok toei	so	infl	Flowers used as a pattern for a traditional shirt called the "Pok shirt"	Native
Areca catechu L.	Arecaceae	Tree	Ka su	so	se	Seeds used as a stimulant	Introduced
Artocarpus heterophyllus Lam.	Moraceae	Tree	Ched noon	f, m	infr, r	Fruits cooked or eaten fresh; fruit, stems and roots decocted with tamarind roots to promote lactation	Introduced
Artocarpus lacucha Roxb. ex Buch.-Ham.	Moraceae	Tree	Tam ka haad	m	r,s	Roots and heartwood decocted and used as anthelmintic	Native
Artocarpus nitidus Trécul	Moraceae	Tree	Tam krad	f, ma, so	ba, infr, s	Ripe fruits eaten fresh; bark chewed with betel nut; stem used as timber	Native
Asplenium nidus L.	Aspleniaceae	Epiphyte /Lithophyte	Tam hala ka daad	ma	l	Leaves used as a lining at the bottom of rice storage baskets	Introduced
Azadirachta indica A.Juss.[K. Kertsawang 436]	Meliaceae	Tree	Cha dao	f	infl, l	Young leaves and inflorescences boiled as a side dish	Native
Baccaurea ramiflora Lour. [K. Kertsawang 2308]	Phyllanthaceae	Tree	Tam chej ta reaw	f	infr	Ripe fruits eaten	Native
Basella alba L.	Basellaceae	Vine	Hem long play; Hala hem long	f, ma	infr, infl, l	Young leaves, flowers, and fruits used as vegetable; ripe fruits used as a dye for children's play	Native
Bauhinia saccocalyx Pierre [K. Kertsawang 552]	Fabaceae	Shrub/ Tree	Tam hue ko	fu, so	l, s	Stems used for firewood; fresh leaves dried and used as tobacco wrappers	Native
Benincasa hispida (Thunb.) Cogn.	Cucurbitaceae	Vine	Hue pee ra chok	f	infr	Fruits cooked as a vegetable	Introduced
Berrya mollis Wall. ex Kurz	Malvaceae	Tree	Tam ka wan	ma	l, s	Stems used as timber; leaves used as wrappers	Native
Blumea balsamifera (L.) DC.	Asteraceae	Shrub/Tree	Tam ha la hue lom	m, so	l, wh	Leaves decocted for postpartum bathing or steaming, and also incorporated into medicinal bathing formulations to alleviate itching and insect-induced reactions; whole plants grown in homegardens to protect against ghosts	Native
Blyxa aubertii Rich. [K. Kertsawang 349]	Hydrocharitaceae	Aquatic Herb	Chok meh ka ken	f	l	Fresh leaves eaten as a side dish	Native
Blyxa japonica (Miq.) Maxim. ex Asch. & Gürke	Hydrocharitaceae	Aquatic Herb	Chok meh ka ngum	f	l	Fresh leaves eaten as a side dish	Native
Boehmeria nivea (L.) Gaudich.	Urticaceae	Shrub	Tam chok ta mai	m, ma	ba, r	Root crushed and poulticed for treating herpes zoster or mixed with soil from cart wheels to treat burning wounds; bark used as ropes	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Boesenbergia rotunda (L.) Mansf.	Zingiberaceae	Herb	Tam kra chay	f	rh, wh	Rhizomes used as a spice; whole young plants used as a side dish	Native
Bombax anceps Pierre [K. Kertsawang 433]	Malvaceae	Tree	Tam ngew	f	infl	Flowers cooked as a vegetable or a side dish	Native
Bombax ceiba L. [K. Kertsawang 581, 2657]	Malvaceae	Tree	Ngew pleng	ma	s	Stems used to construct traditional ceremonial objects called "Hor Dok Peung" for Buddha worship	Native
Bombax insigne Wall.	Malvaceae	Tree	Ngew	f	infl	Flowers boiled as a side dish	Native
Breynia androgyna (L.) Chakrab. & N.P.Balakr.	Phyllanthaceae	Shrub/ Tree	Tam prud	f	l	Leaves used in cooking	Native
Broussonetia papyrifera (L.) Vent. [K. Kertsawang 2276]	Moraceae	Shrub/Tree	Tam ka cha	ma	ba	Bark used as ropes	Native
Buchanania glabra Wall.	Anacardiaceae	Tree	Tam ka dop rui	f	infr, l, se	Young leaves, ripe fruits, and seeds eaten	Native
Buchanania reticulata Hance	Anacardiaceae	Tree	Tam ka dop rui	f	infr, l, se	Young leaves, ripe fruits, and seeds eaten	Native
Butea monosperma (Lam.) Kuntze	Fabaceae	Tree	Tam kow jan	ma	l	Fresh leaves dried and used as tobacco or food wrappers	Native
Cajanus cajan (L.) Huth	Fabaceae	Shrub	Her pong	f	infl, infr, l	Leaves, flowers, and fruits eaten as a side dish	Introduced
Calamus sp.	Arecaceae	Liana	Wai ta wang	f, ma	infr, l, s	Shoots used in cooking as a vegetable; fresh ripe fruits eaten; stems used for weaving	N/A
Calamus sp.	Arecaceae	Liana	Tam a ree	f, ma	infr, l, s	Shoots used in cooking as a vegetable; fresh ripe fruits eaten; stems used for weaving	N/A
Canarium subulatum Guillaumin [K. Kertsawang 4563]	Burseraceae	Tree	Ma leum	f	se	Seeds roasted and eaten as a snack	Native
Canna indica L.	Cannaceae	Herb	Kow pud	e	wh	Cultivated in home gardens as an ornamental	Introduced
Capparis sp.	Capparaceae	Shrub	?	m	wh	A bundle of the whole plant decocted for body and heart nourishment	N/A
Capsicum frutescens L.	Solanaceae	Shrub	Tam pa kaew	f	infr	Fruits used as a spice as ingredient in a traditional dish called "Pana hla chun"	Introduced
Carallia brachiata (Lour.) Merr. [K. Kertsawang 3485]	Rhizophoraceae	Tree	Tam chej he moo radak	f, ma	infr, s	Ripe fresh fruits eaten; stem used as timber	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Careya arborea Roxb.	Lecythidaceae	Tree	Tam non	f, ma	ba, infr, l	Shoots and young fruits eaten fresh as a side dish; bark used to make shoes; bark boiled and used for fishing nets to increase their strength	Native
Carica papaya L.	Caricaceae	Shrub/ Tree	Tam pa kor	f, m, ma	infr	Fruits cooked or eaten fresh; fruits decocted for treating peptic ulcers; fruits used as molds for candles	Introduced
Caryota mitis Lour. [K. Kertsawang 2223]	Arecaceae	Tree	Tam tui	f	l	Shoots used in cooking as a vegetable	Native
Cassia fistula L. [K. Kertsawang 606]	Fabaceae	Tree	Tam coon	ivp, m	infr, l	Leaves eaten fresh for their anthelmintic properties; fruits pounded and mixed with water to serve as an insect repellent	Native
Ceiba pentandra (L.) Gaertn.	Malvaceae	Tree	Ngew	f, ma	infl, infr, s, se	Stems used to construct traditional ceremonial objects called "Hor Dok Peung" for Buddha worship; arils used as stuffing in pillows; flowers sucked for their nectar; young fruits eaten fresh for their sour taste	Introduced
Celosia argentea L. [K. Kertsawang 3268]	Amaranthaceae	Herb	Kow ye	e, so	infl, wh	Planted as an ornamental; inflorescences used in rice blessing ceremonies	Introduced
Centella asiatica (L.) Urb. [K. Kertsawang 2734]	Apiaceae	Herb	Pak hnok	f	wh	Whole plants eaten fresh as a side dish	Native
Chromolaena odorata (L.) R.M.King & H.Rob. [K. Kertsawang 2283]	Asteraceae	Herb	Tam boon tone	m	r,l	Roots decocted for treating stomachache; pounded leaves mixed with lime and poulticed to treat wound	Introduced
Cinnamomum sp.	Lauraceae	Tree	Tam bong	ma	ba	Bark used to make incense sticks	N/A
Cinnamomum sp. [K. Kertsawang 2280]	Lauraceae	Tree	Tam hue mal chej	f, m	l, r	Shoots eaten fresh as a side dish; roots ground for treating carminative and poisonous disorders, or decocted for women to use after childbirth	N/A
Cissus hastata Miq.	Vitaceae	Liana	Hla som sandan	f	l	Leaves used as a condiment for their sour taste	Native
Citrus × aurantiifolia (Christm.) Swingle	Rutaceae	Shrub/Tree	Cho cod	f, m	infr	Fruits used as a condiment for their sour taste; whole fruits grilled, and salt added to treat a sore throat	Introduced
Citrus × microcarpa Bunge	Rutaceae	Tree	Cho peed	f	infr	Fruits used as a condiment for their sour taste	Introduced
Cleistanthus sumatranus (Miq.) Müll.Arg. [K. Kertsawang 2259]	Phyllanthaceae	Shrub/Tree	Tam hala hue pie	f	l	Young leaves eaten fresh as a side dish	Native
Cleome gynandra L.	Cleomaceae	Herb	Pak ka sien	f	infl, l	Leaves cooked as a vegetable, shoots and inflorescences pickled and eaten as a side dish	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Clerodendrum infortunatum L. [K. Kertsawang 2255]	Lamiaceae	Shrub	Kow chung pok	ma	infl	Flowers used as a pattern for traditional woman's shirt called "Pok"	Native
Cocos nucifera L.	Arecaceae	Tree	Ched dung	f, m	infr	Fruits eaten fresh or used in cooking; hard endosperm used to make lip balm	Introduced
Coix lacryma-jobi L. [K. Kertsawang 3271]	Poaceae	Herb	Paak	m, ma	r, se	Roots decocted for diuretic application; seeds used to decorate traditional shirts	Introduced
Coleus amboinicus Lour.	Lamiaceae	Herb	Hla pak ka chang	f	l	Leaves eaten fresh as a side dish or used as a spice in frog curry to eliminate odor	Introduced
Colocasia esculenta (L.) Schott	Araceae	Herb	Trao ha hnok	f	l, rh, s	Stolon, rhizome and leaves used in cooking	Native
Combretum quadrangulare Kurz [K. Kertsawang 3990]	Combretaceae	Tree	Tam hue kae	fu	s	Stems used for firewood to generate heat for postpartum women during the traditional postpartum 'lying by the fire' practice	Native
Connarus semidecandrus Jack [K. Kertsawang 2301]	Connaraceae	Liana/Shrub	Tam pa dep	ma	infr	Young fruits were squeezed to produce a loud popping sound, serving as a form of play	Native
Crassocephalum crepidioides S.Moore	Asteraceae	Herb	Hla poew	f	l	Shoots eaten fresh or boiled as a side dish	Introduced
Crateva religiosa G.Forst. [K. Kertsawang 2233]	Capparaceae	Tree	A ra kum	f	infl, l	Shoots and flowers pickled as a side dish	Native
Cratoxylum cochinchinense (Lour.) Blume [K. Kertsawang 293]	Hypericaceae	Tree	Pla hla ngeng, La ngeng pluplu	f, fu, ma	l, s	Leaves used as a condiment for their sour taste; stem used as timber and for firewood	Native
Cratoxylum formosum (Jack) Benth. & Hook.f. ex Dyer [K. Kertsawang 2277, 2775]	Hypericaceae	Tree	Pla hla ngeng, La chockchock	f, fu, ma	infl, l, s	Leaves used as a condiment for their sour taste; stem used as timber and for firewood	Native
Crinum asiaticum L. [K. Kertsawang 2687]	Amaryllidaceae	Herb	Plub pleng	m	l	Leaves burned and poulticed for treating bruises	Native
Croton crassifolius Geiseler	Euphorbiaceae	Shrub	Tam phong kee	m	r	Root cooked with rice porridge and used to relieve flatulence and bloating	Native
Croton persimilis Müll.Arg. [K. Kertsawang 2667]	Euphorbiaceae	Shrub/ Tree	Tam hbong; Tam phung; Tam hue phung	m, ma	ex, l, s	Latex poulticed to treat oral thrush in children; leaves boiled with black sugarcane for bathing to reduce swelling and itching; leaves used to cover fermented yam to prevent blackening and spoilage; stem boiled for bathing to relieve rash and hives	Native
Crypteronia paniculata Blume [K. Kertsawang 3496]	Crypteroniaceae	Tree	Tam cha kui	ma	s	Stem used as timber	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Cucurbita moschata Duchesne	Cucurbitaceae	Herb	Ma peerue	f	infl, infr, l	Shoots, flowers, and fruits used in cooking	Introduced
Curcuma longa L.	Zingiberaceae	Herb	Mued	f, ma	rh	Rhizome used as a spice or yellow dye for skin and with beeswax for making bee comb molds	Introduced
Curcuma parviflora Wall. [K. Kertsawang 390]	Zingiberaceae	Herb	Kow hee jrew gok	m	rh	Crushed rhizome used to treat scorpion stings	Native
Curcuma singularis Gagnep.	Zingiberaceae	Herb	Kow par	f	infl	Inflorescences eaten fresh as a side dish	Native
Curcuma zedoaria (Christm.) Roscoe	Zingiberaceae	Herb	Mued gok	f, ma	rh	Rhizome used as spice or yellow dye	Introduced
Cycas siamensis Miq. [K. Kertsawang 2272, 2273]	Cycadaceae	Shrub	Tam prong	m, ma	s, se	Stem used to make toy wheels for children; starch from seeds poulticed to treat ringworm	Native
Cymbopogon citratus (DC.) Stapf	Poaceae	Herb	Ra wang sci	f, ma	l	Leaves used as spice and wrapped to treat broken chicken legs	Introduced
Dalbergia cochinchinensis Pierre [K. Kertsawang 600]	Fabaceae	Tree	Tam ta yung	m, ma	ba, s	Bark soaked in rice-wash water and drunk to treat rashes; stem used as timber, considered a sacred plant	Native
Dendrolobium lanceolatum (Dunn) Schindl. [K. Kertsawang 3318]	Fabaceae	Shrub	Tam cha lood aed	f, ma	l, s	Young shoots eaten fresh as a side dish; stem used as a fishing rod	Native
Dendrolobium rugosum (Prain) Schindl.	Fabaceae	Scandent Shrub	Tam cha lood pa chu	m	r	Roots boiled with traditional herbs and drunk to treat uterine prolapse and to promote lactation	Native
Derris elliptica (Wall.) Benth. [Akharasit Bunsongthae 91]	Fabaceae	Liana	Lai deang	ivp, vp	r	Roots mixed with water and used to kill vegetable pests	Native
Dialium cochinchinense Pierre [K. Kertsawang 3273]	Fabaceae	Tree	Tam ched keng	f, fu, ma	infr, l, s	Young shoots eaten as a vegetable; fruits eaten for their sour taste; stem used as timber and for firewood	Native
Dillenia ovata Wall. ex Hook.f. & Thomson [K. Kertsawang 170]	Dilleniaceae	Tree	Tam hem lao	f, ma	infr, s	Calyx covering the fruit eaten fresh for its sour taste; stem used as timber	Native
Dillenia pentagyna Roxb. [K. Kertsawang 2254]	Dilleniaceae	Tree	Tam heu kray	ma	l, s	Stem used as timber; leaves used to build house partition walls	Native
Dioscorea hispida Dennst. [K. Kertsawang 2740]	Dioscoreaceae	Vine	Ka douj	f	tu	Tuber fermented and washed for cooking and steamed for eating	Native
Dioscorea sp.1	Dioscoreaceae	Vine	Fai priod	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.10	Dioscoreaceae	Vine	Fai chung hpen	f	tu	Tuber used for cooking in curry	N/A

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Dioscorea sp.11	Dioscoreaceae	Vine	Klui heb	f	bu	Tuber steamed or roasted and eaten	N/A
Dioscorea sp.2	Dioscoreaceae	Vine	Fai had	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.3	Dioscoreaceae	Vine	Fai chung hmum	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.4	Dioscoreaceae	Vine	Fai hpui toei	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.5	Dioscoreaceae	Vine	Fai pleia	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.6	Dioscoreaceae	Vine	Fai hab	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.7	Dioscoreaceae	Vine	Ched dung	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.8	Dioscoreaceae	Vine	Fai the	f	tu	Tuber used for cooking in curry	N/A
Dioscorea sp.9	Dioscoreaceae	Vine	Fai sor	f	tu	Tuber used for cooking in curry	N/A
Diospyros decandra Lour.	Ebenaceae	Tree	Tam jan	f, so	infr	Ripe fruit eaten fresh and offered in worship	Native
Diospyros mollis Griff. [K. Kertsawang 2693]	Ebenaceae	Tree	Ma kleu	f, m, ma	ba, infr	Bark ingredient in traditional dish called "Trok sa ark"; fruit used as a black dye for fabrics; fruit juice drunk as an anthelmintic	Native
Diospyros sp.	Ebenaceae	Tree	Tam ka ja	ma	s	Stem used as timber	N/A
Diospyros undulata Wall. ex G.Don [K. Kertsawang 3347]	Ebenaceae	Shrub/ Tree	Tam ched heu pleng	ma, vp	infr, s	Stem used as timber; pounded fruit used as fish poison	Native
Diplazium esculentum (Retz.) Sw. [K. Kertsawang 367]	Aspleniaceae	Herb	Hla kra tuan	f	l	Young leaves eaten raw or boiled as a side dish	Native
Dipterocarpus alatus Roxb. ex G.Don	Dipterocarpaceae	Tree	Tam kha yang	fu	ex	Latex used as a tinder	Native
Dipterocarpus obtusifolius Teijsm. ex Miq. [K. Kertsawang 3348]	Dipterocarpaceae	Tree	Tam traj	fu, ma	s	Stem used as timber and for firewood	Native
Dipterocarpus sp.	Dipterocarpaceae	Tree	Tam la ang	ma	s	Stems used as timber; old stumps are a substrate for mushroom cultivation	N/A

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Dipterocarpus tuberculatus Roxb.	Dipterocarpaceae	Tree	Tam klung	fu, ma	l, s	Leaves used to wrap food and build walls; stem used as timber and for firewood	Native
Dischidia major (Vahl) Merr. [K. Kertsawang 48]	Apocynaceae	Vine	Hchang hod	f	s	Swollen stem used to cook and grill sticky rice	Native
Donax canniformis (G.Forst.) K.Schum. [K. Kertsawang 577]	Marantaceae	Herb	Tam plem	ma	l	Petioles utilized as raw materials for mat weaving	Native
Dracaena angustifolia (Medik.) Roxb. [K. Kertsawang 2296]	Asparagaceae	Shrub	Tam pha ya dab hug; Tam Kow raya	f	infl, l	Young shoots and inflorescence used in cooking	Native
Dracaena sp. [K. Kertsawang 567]	Asparagaceae	Shrub	Tam plun dok	f	l	Young shoots boiled and eaten	N/A
Eleutherine bulbosa (Mill.) Urb. [K. Kertsawang 2695]	Iridaceae	Herb	Hom deang	m	bu	Bulb juice dropped in the ear to treat infection	Introduced
Ellipanthus tomentosus Kurz[K. Kertsawang 2270, 3469]	Connaraceae	Shrub/Tree	Cha kui khok	ma	s	Stem used as timber	Native
Entada glandulosa Pierre ex Gagnep.	Fabaceae	Liana	Chok heu lae mung	f, ma	infr, l, s, se	Leaves and young fruits boiled and eaten as a side dish; stem used as rope; seeds used as children's toys	Native
Entada rheedei Spreng. [K. Kertsawang 2257]	Fabaceae	Liana	Chok heu lae	ma	se	Mature seeds used as toys during Songkran festival	Native
Eryngium foetidum L.	Apiaceae	Herb	Hla hee hla	f	l	Leaves used in cooking as a condiment and vegetable	Introduced
Erythropalum scandens Blume	Olacaceae	Liana	Chok sa prod	f	l	Leaves eaten as a side dish or used in cooking for its oily flavor	Native
Erythrophleum sp. [K. Kertsawang 3458]	Fabaceae	Tree	Tam taras	fu, ma	s	Stems used as timber and for firewood for knife forging	N/A
Eurycoma longifolia Jack [K. Kertsawang 3306]	Simaroubaceae	Shrub	Pla lai puek	m	r	Roots soaked in alcohol or boiled as a tonic drink	Native
Fernandoa adenophylla (Wall. ex G.Don) Steenis [K. Kertsawang 3498]	Bignoniaceae	Tree	Tam kan jiang; ka teaw weaw	f	infl, infr	Young flowers boiled and pods roasted as a side dish for their bitter taste	Native
Ficus hispida L.f. [K. Kertsawang 2672]	Moraceae	Shrub/Tree	Tam hwod	ma	s	Stems used for making wind instruments	Native
Finlaysonia pierrei (Costantin) Venter	Apocynaceae	Herb	Tam yan	f	infr	Young fruits boiled or eaten fresh as a side dish	Native
Firmiana sp.	Malvaceae	Tree	Tam chok plong duan	ma	ba	Bark used as rope	N/A

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Flacourtia indica (Burm.f.) Merr.	Salicaceae	Shrub/Tree	Tam ched heu kob	f, m	infr, s	Ripe fruits eaten; heartwood decocted for treating muscle pain	Native
Garcinia sp. [K. Kertsawang 2305]	Clusiaceae	Tree	Tam hla ta yak	f	infr, l	Leaves and fruits used as a condiment for their sour taste	N/A
Garcinia sp. [K. Kertsawang 245]	Clusiaceae	Tree	Tam heu mu ra pa nom	f, ma	infr, s	Ripe fruits eaten; stem used as timber	N/A
Gardenia sootepensis Hutch. [K. Kertsawang 2251]	Rubiaceae	Shrub/Tree	Tam Kow pa dong	ma, so	ex, infl	Latex used as shellac for knife handles; flowers used as decorative adornments for the hair and used as a worship	Native
Garuga pinnata Roxb.	Burseraceae	Tree	Tam ta kram	ma	s	Stem used as timber	Native
Globba marantina L.	Zingiberaceae	Herb	Pak ka ya kreb	f, m	infl, rh	Rhizome decocted and used to relieve bloating; inflorescences boiled as a side dish	Native
Glycosmis pentaphylla (Retz.) DC.	Rutaceae	Shrub/ Tree	Trok ka to	f	l	Young leaves eaten as a side dish	Native
Gnetum leptostachyum Blume [K. Kertsawang 2298]	Gnetaceae	Liana	Chok ched kloj	f, ma	ba, se	Seeds roasted and eaten as a snack; burned stem used as material for the bowstring of a crossbow	Native
Gnetum montanum Markgr.	Gnetaceae	Liana	Tam ched ka rau; Tak tha	f, m, ma	s, se	Seeds roasted and eaten as a snack; mashed fruit soaked and used for treating foot fungus; stems used for thatching roof	Native
Goniothalamus laoticus (Finet & Gagnep.) Bân [K. Kertsawang 2292]	Annonaceae	Tree	Tam Kow yong ka mild	ma	infl	Flower placed near the pillow for fragrance	Native
Gossypium herbaceum L.	Malvaceae	Shrub	Tuan	ma	se	Seed aril used for making clothes	Introduced
Grewia eriocarpa Juss.	Malvaceae	Tree	Tam pong ka eium	f	infr	Ripe fruits eaten fresh as a sweet	Native
Grewia hirsuta Vahl	Malvaceae	Shrub	Tam chej ka pok chul	f	infr	Ripe fruits eaten fresh as a sweet	Native
Harpullia arborea (Blanco) Radlk.	Sapindaceae	Tree	Tam tha; Tam heu tha	m, ma	infr, r, s	Roots decocted and used to treat stomach ache and gastric ulcer; fruits roasted for treating athlete's foot; stems used for thatching roof	Native
Hedychium coronarium J.Koenig	Zingiberaceae	Herb	Tam Kow peel	e, f	infl, l, s, wh	Shoots and flowers eaten as a side dish; whole plant grown as an ornamental	Native
Helicteres isora L. [K. Kertsawang 3255]	Malvaceae	Shrub	Chok pa bid	m	infr	Dried fruit decocted in formula used as kidney remedy	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Helicteres lanata (Teijsm. & Binn.) Kurz	Malvaceae	Shrub	Chok pa bid	m	r	Roots decocted and used to treat dysentery	Native
Helicteres lanceolata A.DC.	Malvaceae	Shrub	Tam chang pleid	m	wh	Whole plant decocted and used for treating muscle pain	Native
Hellenia speciosa (J.Koenig) S.R.Dutta [K. Kertsawang 3251]	Costaceae	Herb	Tam cha lood	m	rh	Rhizomes decocted for treating muscle pain	Native
Heterostemma maculatum (Kerr) Rodda	Apocynaceae	Liana	Chok chej chud	f	infr	Young fruit eaten fresh for its sour taste	Native
Holarrhena pubescens Wall. ex G.Don	Apocynaceae	Shrub/Tree	Tam dak toh	fu, ma	s	Stems used to make hoe and shovel handles and also used for firewood	Native
Hopea odorata Roxb. [K. Kertsawang 180]	Dipterocarpaceae	Tree	Tam cha lai	ma	s	Stem used as timber	Native
Hultholia mimosoides (Lam.) Gagnon & G.P.Lewis [K. Kertsawang 2245]	Fabaceae	Liana	Thong ja kued	f	infl, l	Young leaves and inflorescences eaten fresh as a side dish	Native
Hymenodictyon orixense (Roxb.) Mabb. [K. Kertsawang 546]	Rubiaceae	Tree	Tam bor lok	f	l	Leaves used as a wrap for grilled food for their sour taste	Native
Hymenopyramis brachiata Wall. ex Griff. [K. Kertsawang 3256]	Lamiaceae	Liana/Tree	Tam koong kang	ma	s	Stems used to make animal traps	Native
Imperata cylindrica (L.) P.Beauv. [K. Kertsawang 64]	Poaceae	Herb	Ha wo	m, ma, so	l, r, rh	Roots and rhizomes boiled and drunk to promote urination; leaves used for roofing and for sprinkling holy water	Native
Ipomoea batatas (L.) Lam.	Convolvulaceae	Vine	Kuai ted	f	r	Root tubers used in cooking	Introduced
Irvingia malayana Oliv. ex A.W.Benn. [K. Kertsawang 2262]	Irvingiaceae	Tree	Shed mok	f, fu	infr, se	Seeds roasted and eaten as snacks; ripe fruit eaten fresh; stems used for firewood	Native
Ixora sp.	Rubiaceae	Shrub	Tam Kow chung hue jeum	f	infl	Flowers eaten fresh as a side dish	N/A
Jatropha curcas L.	Euphorbiaceae	Shrub/Tree	Tam cha lod	m	ex	Latex used to sweep the tongue for oral thrush	Introduced
Kaempferia galanga L.	Zingiberaceae	Herb	Pruey	f, ma	l, rh	Leaves chopped and added to spicy meat menu called "Laab Yae" (Spicy minced butterfly lizard); rhizome mixed with turmeric and rubbed on the body as perfume; rhizome used to trap moles	Native
Kaempferia sp.	Zingiberaceae	Herb	Pror	ma	rh	Rhizome crushed and rubbed on the body as perfume	N/A

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Kailarsenia lineata (Craib) Tirveng. [K. Kertsawang 3286]	Rubiaceae	Shrub	Theme Kow lai hmor	ma	infl	Flowers worn behind the ear for aroma	Native
Lablab purpureus (L.) Sweet	Fabaceae	Vine	Huem ley	f	infr, l	Fresh leaves prepared for a traditional dish called "Pana hla chun"; young boiled fruits eaten as a side dish	Native
Lagenaria siceraria (Molina) Standl.	Cucurbitaceae	Vine	Lul	f, ma	infl, infr, l	Shoots and flowers used for cooking; dried fruits were used as water or seed containers	Introduced
Lagerstroemia cochinchinensis Laness.	Lythraceae	Tree	Cha rur kok	fu, ma	s	Stem used as timber and for firewood	Native
Lagerstroemia tomentosa C.Presl	Lythraceae	Tree	Cha rur pa nom	fu, ma	s	Stem used as timber and for firewood	Native
Lasia spinosa (L.) Thwaites [K. Kertsawang 3484]	Araceae	Herb	Hla trang	f	infl, l	Young leaves and flowers used for cooking	Native
Leucaena leucocephala (Lam.) de Wit	Fabaceae	Shrub/Tree	Ka tin	f	infl, infr, l	Young leaves, flowers, and fruits eaten fresh as a side dish	Introduced
Leucocasia gigantea (Blume) Schott	Araceae	Herb	Tam toon	f	l	Fresh leaves prepared for a traditional dish called "Pana hla chun"	Native
Limnocharis flava (L.) Buchenau	Alismataceae	Aquatic Herb	Kan jong	f	infl, l	Young leaves and flowers boiled and eaten as a side dish	Introduced
Limnophila aromatica (Lam.) Merr.	Plantaginaceae	Herb	Pla plum	f	wh	Whole plant used in cooking	N/A
Liquidambar excelsa (Noronha) Oken [K. Kertsawang 3486]	Altingiaceae	Tree	Tam trok	f, ma	l,s	Fresh young leaves used as a side dish; stem used as timber	Native
Lithocarpus sp.	Fagaceae	Tree	Tam chej ka tuk	fu, ma	s	Stem used as timber and for firewood	N/A
Livistona speciosa Kurz	Arecaceae	Tree	Tam kro	so	infr	Fruit chewed as a substitute for betel nut	Native
Luffa aegyptiaca Mill.	Cucurbitaceae	Vine	Nong hnong	f	infr, l	Young leaves and fruits used in cooking	Introduced
Lygodium flexuosum (L.) Sw. [K. Kertsawang 3249]	Lygodiaceae	Vine	Ka tuan khok	m	wh	Whole plant decocted in formula to treat malaria	Native
Maerua siamensis (Kurz) Pax	Capparaceae	Tree	Tam jey	f	infl, l	Shoots and flowers pickled and eaten as a side dish	Native
Magnolia baillonii Pierre	Magnoliaceae	Tree	Tam plong chang	ma	s	Stems used to make furniture	Native
Mallotus paniculatus (Lam.) Müll.Arg. [K. Kertsawang 3497]	Euphorbiaceae	Shrub/Tree	Tam e dang	ma	s	Leaves used to make huts	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Mallotus sp.	Euphorbiaceae	Shrub/Tree	Tam seid	m	r	Root ground with lime juice and applied to snakebite wounds	N/A
Mangifera indica L.	Anacardiaceae	Tree	Tam chej trok	f	infr, l	Young leaves eaten fresh as a side dish; fruit eaten	Native
Manihot esculenta Crantz	Euphorbiaceae	Shrub/Tree	Tam fai, Khwai chu	f	infl, infr, l, r	Young leaves, flowers, and fruits boiled and eaten as a side dish; roots used in cooking	Introduced
Markhamia stipulata (Wall.) Seem.	Bignoniaceae	Tree	Tam chej ka teaw	f	infl, infr	Young flowers boiled as a side dish; pods roasted and eaten as a side dish for their bitter taste	Native
Marsilea minuta L.	Marsileaceae	Herb	Pak van	f	l	Leaves eaten fresh as a side dish	Native
Melientha suavis Pierre	Opiliaceae	Shrub/Tree	Pruj	f	infr, l	Young leaves and fruits used in cooking	Native
Memecylon edule Roxb. [K. Kertsawang 2249]	Melastomataceae	Shrub/Tree	Tam plong	f, fu, ma	infr, s	Ripe fruit eaten fresh; stem used as timber and for firewood	Native
Mentha × villosa Huds.	Lamiaceae	Herb	Sa ra hne	f	l	Leaves used in cooking or eaten fresh as a side dish	Introduced
Microcos tomentosa Sm. [K. Kertsawang 2282]	Malvaceae	Tree	Tam chej cha praih	f, fu, m, so, ma	infr, infl, s	Ripe fruit eaten fresh for their sweet taste; unripe fruit played as bullets; flowers used as tokens to express interest; charcoal from the wood mixed with lime juice and applied to scorpion sting wounds; stem used for making the handle of knives and for firewood	Native
Micromelum sp.	Rutaceae	Shrub/Tree	Tam kow dak chay	ma	infl	Flowers worn behind the ear for fragrance	N/A
Mimosa pudica L.	Fabaceae	Shrub	Lam ka toi yup; La ka koi yob	m, ma	r, wh	Roots decocted and used to reduce swelling; whole plant used as a toy	Introduced
Mirabilis jalapa L.	Nyctaginaceae	Herb	Tam kow ted	e, ma, so	infl, se, wh	Ornamental; seed starch used as face powder; flowers were offered in worship	Introduced
Mitragyna hirsuta Havil.	Rubiaceae	Tree	Tam ka tum	ma	ba, s	Bark pounded and used as tooth cleanser; stem used as timber	Native
Momordica charantia L.	Cucurbitaceae	Herb	Pa toe	f	infr, l	Young shoots and immature fruit used in cooking	Native
Morinda citrifolia L.	Rubiaceae	Shrub/Tree	Tam yor	f, m	infr, l	Unripe fruit used as ingredient in spicy papaya salad (Som tam); leaves used to cook Thai steamed curry in banana leaves called "Ho Mok"; ripe fruit mashed and applied to dogs' skin to treat dandruff	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Moringa oleifera Lam.	Moringaceae	Shrub/Tree	Tam phai	f	infl, infr, l	Young leaves, flowers, and fruits used in cooking	Introduced
Mucuna pruriens var. *utilis* (Wall. ex Wight) Baker ex Burck [K. Kertsawang 3442]	Fabaceae	Liana	Hee mail hae	f, ma	infr, se	Young pods boiled and eaten as a side dish; seeds used as bait for wild chickens	Introduced
Musa × paradisiaca L.	Musaceae	Herb	Tam prad	f	infr	Fruit used in cooking or eaten fresh	Native
Naringi crenulata (Roxb.) Nicolson	Rutaceae	Shrub/Tree	Pa yaya	ma	s	Stem used as a sugarcane press	N/A
Neoalsomitra angustipetala (Craib) Hutch.	Cucurbitaceae	Herb	Chok pada chay	f	l	Young shoots used in cooking	Native
Nephelium hypoleucum Kurz [K. Kertsawang 2288]	Sapindaceae	Tree	Tam chej cha la mun	f, ma	infr, s	Ripe fruit eaten fresh; stem used as timber	Native
Neyraudia reynaudiana (Kunth) Keng ex Hitchc.	Poaceae	Herb	Tam cam	f, ma	infl, s	Young shoots boiled and eaten; stem used for animal traps; inflorescences used to make brooms	Native
Nicotiana tabacum L.	Solanaceae	Herb	A chrup	ivp, m, ma, so	l	Leaves chopped, dried, and smoked; rubbed on the teeth while chewing betel; used to cover wounds in cattle and buffalo; used to kill leeches; used to stop bleeding in fresh wounds	Introduced
Ocimum × africanum Lour.	Lamiaceae	Herb	La wang ka wah	f	infl, l	Leaves and inflorescences cooked as a condiment for fragrance or eaten fresh as a side dish	Introduced
Ocimum americanum L.	Lamiaceae	Herb	La wang	f	infl, l	Leaves and inflorescences cooked as a condiment for fragrance or eaten fresh as a side dish	Introduced
Ocimum basilicum L.	Lamiaceae	Shrub	La wang hnom	f	infl, l	Leaves and inflorescences cooked as a condiment for fragrance or eaten fresh as a side dish	Introduced
Ocimum tenuiflorum L.	Lamiaceae	Shrub	Hla kao krao	f	infl, l	Leaves and inflorescences cooked as a condiment for fragrance or eaten fresh as a side dish	Introduced
Oroxylum indicum (L.) Kurz	Bignoniaceae	Shrub/Tree	Pa meng; Ka la meng	f	infr, l	Young fruits roasted and eaten as a bitter side dish; leaves and fruit used in cooking or eaten to relieve body heat	Native
Oryza sativa L.	Poaceae	Herb	Chrok; Tam chrok	f	se	Seeds eaten as a staple food	Native
Pachyrhizus erosus (L.) Urb.	Fabaceae	Vine	Man kaew	f	r	Storage roots eaten fresh	Introduced
Paederia linearis Hook.f.	Rubiaceae	Liana	Chok heu home	f	r	Roots used as an ingredient in Thai crispy rice cracker	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Pandanus amaryllifolius Roxb. ex Lindl.	Pandanaceae	Shrub	Hla toei	f	l	Leaves used for making desserts for their fragrance and green color	Introduced
Parinari anamensis Hance [K. Kertsawang 2300]	Chrysobalanaceae	Tree	Tam chej ta log	ma	s	Stem used as timber	Native
Parkia speciosa Hassk. [K. Kertsawang 2720, 2721]	Fabaceae	Tree	Cha tor	f	se	Seeds used in cooking	Native
Passiflora foetida L. [K. Kertsawang 741]	Passifloraceae	Liana	Tam lueng thong	f	infr, l	Leaves used in cooking; ripe fruit eaten fresh	Introduced
Peltophorum dasyrhachis (Miq.) Kurz [K. Kertsawang 2291]	Fabaceae	Tree	Tam heu jai	f, ma	ba, s	Bark added to Thai cucumber salad; stem used as timber	Native
Pentacme siamensis (Miq.) Kurz	Dipterocarpaceae	Tree	Tam rung	ma	s	Stem used as timber	Native
Persicaria odorata (Lour.) Soják [K. Kertsawang 2735]	Polygonaceae	Herb	Pa prum; Hla prum chok	f	l	Leaves used in cooking as spice in fish curry to eliminate odor or eaten fresh as a side dish	Native
Phanera involucellata (Kurz) de Wit	Fabaceae	Liana	Chok he ngar	m, ma	ba	Bark decocted with corn cobs and used for treating stomach ache; bark woven into ropes or mats	Native
Phoenix loureiroi Kunth	Arecaceae	Tree	Tam ong heu sheer	f	infr, l	Young shoots used in cooking; fruit eaten fresh	Native
Phragmites karka (Retz.) Trin. ex Steud. [K. Kertsawang 129]	Poaceae	Herb	Pao khem	f	s	Stem used as a sweet flavoring	N/A
Phyllanthus acidus (L.) Skeels	Phyllanthaceae	Shrub/Tree	Ma yom	f, so	infr, l	Young leaves and fruit eaten fresh as a side dish; leaves used for sprinkling holy water	Introduced
Phyllanthus emblica L.	Phyllanthaceae	Shrub/Tree	Tam chej duan	f, m	infr	Fruit eaten fresh or pickled in salt; fruit soothes the throat and relieves cough	Native
Piper betle L.	Piperaceae	Liana	Hla; A plu	so	l	Leaves chewed with betel nut and used in rituals	Native
Piper sarmentosum Roxb.	Piperaceae	Vine	Lak truan	f	l	Leaves used in cooking	Native
Piper sp.	Piperaceae	Vine	Ta kan	f	l, s	Young leaves and stems used in cooking as spices	N/A
Pittosporum sp. [K. Kertsawang 3289]	Pittosporaceae	Tree	Hla prum tum	f	l	Leaves used as a spice in fish curry to eliminate odor	N/A
Premna herbacea Roxb.	Lamiaceae	Shrub	Tam la kon kok	m	r	Roots a main ingredient in many herbal remedies; boiled and given to women during postpartum recovery	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Psammogeton involucratus (Roxb.) Mousavi, Mozaff. & Zarre [K. Kertsawang 3265]	Apiaceae	Herb	Hla heu yae	f	l	Leaves used as a spice; added to pumpkin curry for fragrance or eaten fresh as a side dish	Introduced
Psidium guajava L.	Myrtaceae	Shrub/Tree	Ched plung	f, ma	infr, l	Fruit eaten; leaves added to apple snail or mushroom soup; leaves boiled and used as a hair-darkening dye	Introduced
Psophocarpus tetragonolobus (L.) DC.	Fabaceae	Vine	Heu yong	f	infr	Young fruit eaten fresh or boiled as a side dish	Introduced
Pterocarpus macrocarpus Kurz [K. Kertsawang 2263]	Fabaceae	Tree	Tam ta nong	f, fu, ma	ba, s	Bark added to cucumber spicy salad; roasted bark eaten with salt to treat dysentery; stem used as timber for house construction and for charcoal	Native
Punica granatum L.	Lythraceae	Shrub	Ched tubtim	f	infr	Fruit eaten fresh	Introduced
Rhodamnia dumetorum (DC.) Merr. & L.M.Perry [K. Kertsawang 3283]	Myrtaceae	Shrub	Tam ka lane	f	infr	Ripe fruit eaten fresh as a sweet	Native
Ricinus communis L.	Euphorbiaceae	Shrub/Tree	La hung pleng	f, m	infr, l	Young fruit boiled and eaten as a side dish; leaf stems crushed and applied to infected wounds	Introduced
Saccharum officinarum L.	Poaceae	Herb	Pao	f, ma, so	l, s, wh	Stem eaten fresh or used as a sweet flavoring; whole plants used in weddings and main house pillars ceremony; leaves used to wrap food	Introduced
Saccharum sp.	Poaceae	Herb	Oi pong	f	s	The stem used as a sweet flavoring	N/A
Schleichera oleosa (Lour.) Oken [K. Kertsawang 2260]	Sapindaceae	Tree	Tam chej ta kro	f, ma	infr, s	Ripe fruit eaten fresh; the stem used as timber	Native
Senegalia megaladena (Desv.) Maslin, Seigler & Ebinger	Fabaceae	Liana	Tam han	vp	ba	Pounded bark used as fish poison	Native
Senegalia rugata (Lam.) Britton & Rose [K. Kertsawang 2668]	Fabaceae	Liana	Tam poi, La	f, m, so	infr, l	Leaves used as a condiment for their sour taste; dried fruits ingredient in a formula decoction for treating muscle pain; dried pods placed in holy water	Native
Senna alata (L.) Roxb. [K. Kertsawang 253]	Fabaceae	Shrub	Tum hed	m	l	Leaves pounded and poulticed to treat ringworm	Introduced
Senna garrettiana (Craib) H.S.Irwin & Barneby [K. Kertsawang 3407]	Fabaceae	Tree	Tam pa bud	fu, ma	s	Stems used as timber and for firewood	Native
Senna siamea (Lam.) H.S.Irwin & Barneby	Fabaceae	Tree	Tam khee lek	f	infl, l	Leaves and flowers used in cooking	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Senna tora (L.) Roxb.	Fabaceae	Shrub	Charim tee heu talk	m	l	Dried leaves ground and mixed with pepper, long pepper, and dried chicken gizzards to combat malnutrition	Introduced
Sesamum indicum L.	Pedaliaceae	Herb	La ngo pleid	f	se	Seeds used in cooking for making traditional dessert call "Khanom lin hma" (the name refers to its tongue-like shape)	Introduced
Sesbania grandiflora (L.) Poir.	Fabaceae	Shrub/Tree	Check care	f, m	ba, infl	Flowers used in cooking; bark boiled and the decoction drunk to treat diarrhea	Introduced
Setaria italica (L.) P.Beauv. [K. Kertsawang 3501]	Poaceae	Herb	Tam pa yok	f	se	Seeds used in cooking and eaten in place of rice or used in desserts	Introduced
Setaria pumila (Poir.) Roem. & Schult.	Poaceae	Herb	Heu pak pa ta chul	ma	infl	Flower stalks used to thread mushrooms	Native
Sida rhombifolia L.	Malvaceae	Shrub	Tam kad mon	ma	s	Stem used to make brooms	Native
Sida sp. [K. Kertsawang 408]	Malvaceae	Shrub	Kad mon	m	wh	A handful of the whole plant was boiled and drunk as a tonic	N/A
Sindora siamensis Teijsm. ex Miq. [K. Kertsawang 511]	Fabaceae	Tree	Kor kok	ma, so	s, se	Stem used as timber; seeds were roasted and eaten with betel nut	Native
Siphonodon celastrineus Griff.	Celastraceae	Tree	Tam chej ka dop pro	f	infr	Ripe fruit eaten fresh as a sweet	Native
Smilax ovalifolia Roxb. ex D.Don	Smilacaceae	Liana	Tam ku ru	f	l	Young leaves eaten as a side dish	Native
Solanum aculeatissimum Jacq.	Solanaceae	Shrub	Tam trong; Ka ong	f	infr	Fruit boiled or eaten fresh as a side dish or used in cooking	N/A
Solanum lasiocarpum Dunal [K. Kertsawang 3502]	Solanaceae	Shrub	Heu roy chok	f	infr	Fruit used in cooking as an ingredient in a traditional dish called "Pana hla chun"	Native
Solanum lycopersicum L.	Solanaceae	Herb	Roy ted	f	infr	Fruit used in cooking	Introduced
Solanum melongena L.	Solanaceae	Shrub	Tra ong	f	infr	Fruit used in cooking	Introduced
Solanum torvum Sw.	Solanaceae	Shrub	Check pak wang	f	infr	Fruit boiled or eaten fresh as a side dish or used in cooking	Introduced
Solanum trilobatum L.	Solanaceae	Herb	Ba keng ig nee	f	infr	Fruit used in cooking	Native
Solanum violaceum Ortega	Solanaceae	Shrub	Trok sa ak; Pak wang hnee	f	infr	Fruit used in cooking with ebony bark	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Sonchus arvensis L.	Asteraceae	Herb	Pak kaad	f	l	Leaves used in cooking	Introduced
Sorghum sp.	Poaceae	Herb	Pa yok	f	se	Seeds used to make desserts	N/A
Spatholobus parviflorus (Roxb. ex G.Don) Kuntze	Fabaceae	Liana	Chock jara dee	ma	s	Mature stem used to make dragging ropes for timber	Native
Sphaerocoryne lefevrei (Baill.) D.M.Johnson & N.A.Murray [K. Kertsawang 3489]	Annonaceae	Liana	Tam chej heu duan	f, ma, so	infl, infr, l, s	Ripe fruit eaten fresh; leaves used as blowing instruments to call animals; stems used to make edge of baskets and nets; flowers used as tokens by women to express interest in men	Native
Spondias pinnata (L.f.) Kurz [K. Kertsawang 545]	Anacardiaceae	Tree	Ched ill; Tam ka ill	f	infr, l	Leaves and ripe fruit eaten fresh for their sour taste as a side dish	Native
Stemona sp.	Stemonaceae	Vine	Tam cha pak	m	r	Roots boiled and drunk to expel parasites	N/A
Stenochlaena palustris (Burm.f.) Bedd. [K. Kertsawang 4457]	Blechnaceae	Herb	Hla ka tuan chock	f	l	Young leaves eaten fresh as a side dish	Native
Sterculia balanghas L.	Malvaceae	Tree	Tam chock plong plan ka tuan pus	ma	ba	Bark used as rope	Native
Sterculia guttata Roxb.	Malvaceae	Tree	Tam chock plong	ma	ba	Bark used as rope	Native
Sterculia pexa Pierre	Malvaceae	Shrub/Tree	Tam chock plong	ma	ba	Bark used as rope	Native
Streblus asper Lour.	Moraceae	Tree	Khoi	fu, m	ex, l, s	Latex relieves toothache; crushed leaves mixed with rice and water drunk to relieve vomiting; stem used as firewood	Native
Strychnos nux-blanda A.W.Hill [K. Kertsawang 2268]	Loganiaceae	Shrub/Tree	Tum gal ask	fu, m, ma	infr, s	Fruit eaten as a laxative; heartwood boiled and drunk to increase breast milk; stem used for firewood; fruit peel used as a container for casting candles	Native
Syzygium antisepticum (Blume) Merr. & L.M.Perry [K. Kertsawang 2293]	Myrtaceae	Shrub/Tree	Tam hla heu mej	f	infr, l	Young leaves eaten fresh as a side dish; fruit eaten fresh	Native
Syzygium grande (Wight) Walp.	Myrtaceae	Tree	Tam chej kreng	f, ma	infr, s	Ripe fruit eaten fresh; stem used as timber	Native
Syzygium siamense (Craib) Chantar. & J.Parn. [K. Kertsawang 2311]	Myrtaceae	Tree	Tam chej prung dak	f	infr	Fruit eaten fresh	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Tamarindus indica L.	Fabaceae	Tree	Tam chej ta lui	f, m	infr, l, r, s	Leaves and flowers used in cooking for their sour taste; leaves boiled with ginger and drunk to relieve cough and cold; root boiled and drunk to increase breast milk; stem decocted for indigestion and given to women after childbirth	Introduced
Terminalia bellirica (Gaertn.) Roxb.	Combretaceae	Tree	Tam hnan	m	infr	Fruit ingredient in a formula medicine for treating stomachache	Native
Terminalia chebula Retz.	Combretaceae	Tree	Ched sa mor	f	infr	Fruit eaten fresh	Native
Terminalia elliptica Willd.	Combretaceae	Tree	Rak kwa	ma	s	Stem used as timber	Native
Thunbergia laurifolia Lindl. [K. Kertsawang 442]	Acanthaceae	Liana	Rang jued	m	s	Stem decocted to detoxify the body	N/A
Thyrsostachys siamensis Gamble [K. Kertsawang 2412]	Poaceae	Shrub	Tuy ra dej	f, ma	s	Young stems used in cooking; fibers used as a substitute for rice; stem sharpened and used to cut umbilical cords; stems used for basketry	Native
Thysanolaena latifolia (Roxb. ex Hornem.) Honda	Poaceae	Herb	Tam rye	m	infl	Inflorescences used to make brooms	Native
Tiliacora triandra (Colebr.) Diels [K. Kertsawang 287]	Menispermaceae	Shrub	Ya nang	f, m, ma	l, s	Crushed leaves added to bamboo shoot spicy soup; given to dogs to treat poisoning; stem used as rope for bundling firewood	Native
Tinospora baenzigeri Forman	Menispermaceae	Liana	Chock ka puy koy	ma	s	Coiled stem used as a base for water jars	Native
Tinospora crispa (L.) Hook.f. & Thomson [K. Kertsawang 445]	Menispermaceae	Liana	Chock kor hor	m	s	Stem eaten fresh regularly as a longevity tonic	Native
Trachelospermum asiaticum (Siebold & Zucc.) Nakai [K. Kertsawang 2307]	Apocynaceae	Vine	Chok heu tao ka	ma	s	Stem used as cordage to string fish together into bundles	Native
Trema orientale (L.) Blume	Cannabaceae	Shrub/Tree	Tam cha dew	fu, ma	ba, s	Bark used as rope; stem used as timber and for making gunpowder	Native
Trichosanthes cucumerina L.	Cucurbitaceae	Herb	Pa man	f	infr	Young fruit boiled and eaten as a side dish	Native
Uraria crinita (L.) Desv. ex DC. [K. Kertsawang 120]	Fabaceae	Shrub	Hyiak cha lom	ivp	l	Leaves placed in fermented fish jars to prevent infection by larvae	Native
Uraria sp. [K. Kertsawang 2244]	Fabaceae	Shrub	Tam heu she ta kuad	ivp	l	Leaves placed in fermented fish jars to prevent flies from laying eggs	N/A

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Uvaria ferruginea var. *cherrevensis* (Pierre ex Finet & Gagnep.) Meade & J.Parn.	Annonaceae	Liana	Tam ched jung tee	f	infr	Ripe fruits eaten fresh	Native
Uvaria hahnii (Finet & Gagnep.) J.Sinclair	Annonaceae	Liana	Chok chej dak dot hmiew	f	infr	Ripe fruit eaten fresh	Native
Uvaria rufa (Dunal) Blume [K. Kertsawang 2258]	Annonaceae	Liana	Chok chej dak dot hpring	f	infr	Ripe fruit eaten fresh	Native
Vachellia harmandiana (Pierre) Maslin, Seigler & Ebinger	Fabaceae	Tree	Cha lab, Tam pa man	f	l	Young fresh leaves used as a side dish	Native
Vigna sp.	Fabaceae	Vine	Shrim pleid	f	se	Seeds used for making desserts	N/A
Vitex limonifolia Wall. ex C.B.Clarke	Lamiaceae	Tree	Tam pah	fu, m, so	ba, s	Stem used as timber and for firewood; bark eaten with betel nut	Native
Vitex peduncularis Wall. ex Schauer [K. Kertsawang 2265]	Lamiaceae	Tree	Tam pah	ma, so	ba, infr, s	Stem used for making splints and gunpowder; bark eaten with betel nut; fruit used as toy bullets	Native
Walsura villosa Wall. [K. Kertsawang 2271]	Meliaceae	Tree	Tam keud heu tak	ma	s	Stems used for house pillars	Native
Wrightia pubescens R.Br.	Apocynaceae	Shrub/Tree	Tam dak toh	m, ma	s	Heartwood decocted to promote lactation; stem was used for hoe and shovel handles	Native
Wurfbainia uliginosa (J.Koenig) Giseke	Zingiberaceae	Herb	Tam ched pe	f	se	Fresh seeds eaten as a snack	Native
Xylia xylocarpa (Roxb.) W.Theob.	Fabaceae	Tree	Tam krom	ma	s	Stem used as timber	Native
Xylopia pierrei Hance [K. Kertsawang 4493]	Annonaceae	Tree	Tam po lo	ma	s	Stem used as timber	Native
Zanthoxylum asiaticum (L.) Appelhans, Groppo & J.Wen [K. Kertsawang 2309]	Rutaceae	Liana	Hla heu kia; Tam lang kia	f, m	l,s	Young leaves eaten fresh as a side dish; stem decocted to increase breast milk	Native
Zanthoxylum myriacanthum Wall. ex Hook.f.	Rutaceae	Tree	Tam jud	f	infr, l	Fruit and leaves used in cooking; fruit used as a spice and served as a substitute for chili, especially to reduce odor in traditional meat-based dishes	N/A
Zea mays L.	Poaceae	Herb	Hlee	f	se	Seed boiled and eaten	Introduced
Zingiber integrum S.Q.Tong	Zingiberaceae	Herb	Ka dee lai pan	f, m	infr, rh	Fresh fruit and young rhizome boiled as a side dish; rhizome decocted for carminative	Native

Species [voucher no. deposited at QBG]	Family	Habit	Vernacular name	Use Category*	Plant Part**	Uses	Origin
Zingiber officinale Roscoe	Zingiberaceae	Herb	Naew hnak; Pak ka ya	f, m	l, rh	Fresh leaves eaten as a side dish; rhizome added to chili paste or used as a garlic substitute; decoction relieves bloating; boiled with tamarind leaves and drunk to treat cough	Introduced
Zingiber ottensii Valeton	Zingiberaceae	Herb	Pan loei pried	so	wh	Whole plant used for protection against spirits and black magic	Introduced
Zingiber purpureum Roscoe	Zingiberaceae	Herb	Pan loei	f, m, so	infr, rh	Young inflorescences boiled as a side dish; crushed rhizome applied to children's bellies to relieve bloating and ward off evil spirits; rhizomes decocted for carminative and bathing to reduce fever	Introduced
Zingiber rubens Roxb.	Zingiberaceae	Herb	Kra tue	f	infl, rh	Inflorescences and rhizomes used in cooking	Native
Ziziphus cambodiana Pierre [K. Kertsawang 2248]	Rhamnaceae	Shrub/Tree	Tam chej heu krong	so	s	Stem cut and stacked in the house of a pregnant woman to protect against evil; stem used for firewood for postpartum women during the traditional postpartum 'lying by the fire' practice	Native
Ziziphus oenopolia (L.) Mill.	Rhamnaceae	Liana	Tam chej heu hliem meaw	f, m	infr, rh	Ripe fruit eaten fresh; roots ground and applied topically to boils to promote healing	Native