UNIVERSIDAD DE QUINTANA ROO

DIVISIÓN DE HUMANIDADES Y LENGUAS

A multilingual glossary of edible plants, fruits and seeds of the Maya region

Monografía en la modalidad de investigación documental

Para obtener el grado de
Licenciado en Lengua Inglesa

PRESENTA
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UNIVERSIDAD AUTÓNOMA DEL ESTADO DE QUINTANA ROO
ÁREA DE TITULACIÓN

Chetumal, Quintana Roo, México, septiembre de 2022.

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Kin ts'áaik ya'abkach níib óolal ti' ajka'ansaj Moisés Damián Perales Escudero úuchik u k'i'itbesik ba'ax u yojel yéetel xan úuchik u yáantiken yéetel u chuka'anil u yóol utia'al u beeta'al le meyaja'.

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PRESENTATION

During my undergraduate studies, I have had to constantly ask myself how to design and give meaningful and effective classes. Teaching a foreign language is not an easy task and, in my own experience as a learner and as an English major, I have noticed how difficult it is for some students to get across their ideas due to the limitations of their vocabulary. Based on my own observations, this problem could stem from classes and material that might not be necessarily adapted to the students' immediate environment, which could potentially make the learning of new concepts much more trying and stressful. Moreover, I have experienced first-hand how being able to describe and compare one's culture to target cultures has helped my own learning process which is why I also think it is important to have a guide that helps us to better understand and transmit that knowledge. In order to overcome these difficulties and to make a contribution that will enhance the communication of one's ideas, I believe that a glossary could be a creative way to begin to understand the environment that surrounds us.

Furthermore, living and growing up in a cosmopolitan environment, I quickly learned that people's culinary experience is not the same, but it was still surprising to realize that there were people who were not very familiarized with the local produce even though they had lived in the area for many years. This is why, among the multiple aspects of culture, I believe that food is one of the most relevant characteristics. Sibal (2018) talks about this relationship between food and culture by saying that "beyond merely nourishing the body, what we eat and with whom we eat can inspire and strengthen the bonds between individuals, communities and countries" as well as the fact that "it helps us discover attitude, practices and rituals surrounding food." Thus, if students are able to eloquently share this part of their daily life with others, they could also be able to express new concepts more effectively, rendering learning much more effortless.

In my own experience, I have come across numerous papers that focus on the medicinal use of the local flora; thus, I decided to compile information that included the local gastronomic use into a single glossary. In order to undertake such a task, it is important to define what a glossary is as well as the details in regard to the edible vegetation of the area and how it is culturally consumed. A glossary can be defined as a "stock of terms that explains or defines old, rare or unknown words and expressions" (Talaván Zanón, 2016) and also as a catalog of words of

the same discipline, from the same field of study of the same work, etc., defined or commented (Real Academia Española, n.d, definition 1).

In regard to the Yucatán peninsula, it has a large variety of edible flora, which has gradually increased in quantity due to the introduction of new species. Also, the exportation of the local flora has successfully adapted in territories where this type of produce was not known before (Ancona et al., 2015). Nonetheless, it should be emphasized that certain species, especially native ones, are not widely known even among locals. For instance, their production and commercialization is limited and can also lead to the extinction of variations of some fruits and plants compared to more popular ones (Carrillo Sánchez et al., 2015). This is why the making of this glossary is not only to satisfy my own curiosity but it is also made with the expectation that the produce that might be in danger of disappearing may start to gain popularity through their culinary use and flavor, which could be a much more common reason to utilize it than medicinal use. Finally, it can be said that this is a pertinent glossary due to the fact that it is defined and delimited according to the stages described in Cabré & Sager (1999, see the methodology section), which also classifies this paper as descriptive due to the fact that the ultimate goal of these types of paper is to describe the terminology of a specific area.

JUSTIFICATION

The reason for developing this paper is to design a glossary for the gastronomic industry, more specifically focused on the edible flora that grows in the area of the Yucatán peninsula. The collected material includes both the scientific name of the species, as well as the common ways of naming them in each language. This is with the intention of making local produce more popular and informing people about the uses of the plant or fruit so as to contribute to the prevention of its extinction. Also, the reason to include the French language in this paper is due to its importance in the field of the culinary arts as well as the need for French equivalents that can make the species included in this glossary more accessible in this language.

This glossary has been created in order to facilitate the search for vocabulary for professionals in the gastronomic area along with those who are interested in the field. In addition, this document also sets out to broaden the horizon on terms that could be unknown to people who are already knowledgeable about the languages used in this paper. This will also help to make

produce exclusive to the area more known and to learn how they are called in the vernacular language Yucatec Maya. Additionally, it will help to disseminate and propose denominations for local produce that might not have a name in English, French or Spanish.

OBJECTIVES

- To make known, in one single paper, the edible fruits, plants and seeds that grow and are consumed in the Maya area of the Yucatán peninsula by including denominations in English, French, Spanish and Yucatec Maya.

- To give an approach to the local gastronomy of the Yucatán peninsula through the produce consumed in the area.

- To facilitate the search for vocabulary in various languages related to the edible flora of the Maya area of the Yucatán península.

METHODOLOGY

The making of this glossary was based on the information and stages provided by both Cabré & Sager (1999) and Talaván Zanón (2016), which explain the steps that have to be followed in order to define a topic, choose sources and determine the information that is included in the final version of a paper like this glossary. After choosing the topic of this paper, the sources were gathered and selected based on the authors' description of a reliable source, which include the relevance of choosing a source from a distinguished author. Then, the organization of the terms in English, French, Spanish and Yucatec Maya was also determined based on the use of specific sources, as well as the large amount or lack of common names found for each species and their geographical use. Moreover, the importance and influence of the standardization of the Yucatec Maya language has also been analyzed. Finally, it was necessary to make an analysis of the instances in which there were multiple local varieties of a species and how it was determined to organize the data taking into account Cabré & Sager (1999) stages for terminological searches.

According to Cabré & Sager (1999), "there are two general criteria for characterizing terminological searches, or searches in general: the number of languages involved and whether

the search is systematic or not" (p.129). Based on this, it can be concluded that the terminological search in this glossary is systematic since it focuses on a particular area and because the six stages shown by the authors have been systematically followed (Cabré & Sager, 1999, p. 130). The following are the stages already mentioned, and the same stages have also been broken down by Talaván Zanón (2016), particularly the first three.

1. Definition and delimitation of task

   Talaván Zanón (2016) divides this stage in four main points, which are the delimitation of the topic, the delimitation of the addressees, the goal of the work and, finally, its extension.

2. Preparation of search

   According to Talaván Zanón (2016), this stage encompasses seven main points that include the gathering of information, selection of advisors, selection of information, corpus establishment, conceptual structure, and the proposal of a work plan.

3. Preparation of terminology

   In this stage "authors must compile the list of terms belonging to the defined field of research, and they must also give relevant information about them; the latter will depend on the type of terminological resource they are willing to create" (Talaván Zanón, 2016).

4. Presentation of work

5. Revision of work

6. Treatment and resolution of problematic causes

In order to specify the sources from which the data will be extracted, Cabré & Sager (1999) say that they "must be pertinent, representative of the field being analyzed, and, if possible, written by a highly regarded author" (p.134). For her part, Talaván Zanón (2016) adds that to determine which documents should be used so as to establish the corpus, "they must be relevant and representative of a particular field". Therefore, for the compilation of terms to be

used, several information repositories have been consulted, such as bilingual dictionaries, works of literature, research about the plants of the Yucatán peninsula and any other source that helped to obtain a more exact equivalent of each term. Native speakers of the Yucatec Maya language were also consulted in order to clarify imprecise denominations or the use of some of the produce included in this paper. It was intended that the sources come from original works made in the languages to be used as well, which is why one of the tools that were used with more frequency was the Advanced Search on Google in order to obtain results in specific languages.

With regard to the organization of this glossary, it was decided to divide it into three groups: Plants, Fruits and Seeds. All of this taking into account that the word "seed" can be defined as the fruits or parts of these, as well as vegetable parts or whole vegetables; "plant" as any member of the vegetal kingdom or any of its parts; and "fruit" as a fertilized and developed ovary of a plant containing the seeds (Comisión Nacional para el Conocimiento y Uso de la Biodiversidad, n.d.) or an edible organ of flowering plants, which contains the seeds and succeeds the flower (Larousse, n.d.).

The fruits, plants and seeds collected in this glossary have only been included if they were found to have a name in Yucatec Maya. When possible, the species that had more than one common name in a language have also included the country or region in which they were found to be used. In addition to this, the region of the Yucatán peninsula has been included by representing it with the initials "YP" to show the preferred names in this specific area.

In order to identify common names of a species in specific areas of the world, it was decided to use Grandtner's *Elsevier's Dictionary of Trees: Volume 1: North America*, published in 2005. This book includes names of multiple species found in various countries. The compilation also includes some indigenous languages; however, these have not always been identified or have been described as being in an unknown language in a determined country. Words in Yucatec Maya have been identified but it has been noticed that sometimes there are no distinctions between the multiple Mayan languages spoken in other countries such as Belize or Guatemala. Moreover, it has been determined not to use all of the names or locations included in the book since it has been found that in some cases the spelling difference is minimal. Alternatively, it has been decided to mostly consider those countries that are popular internationally. Nonetheless, when the quantity of names for a species was scarce, all the names

found were included. When found, one of the contributions of this glossary has been adding more countries to the ones already listed, as well as specifying which terms are preferred in the Yucatán peninsula. Finally, while the names have been ordered alphabetically, it is also possible to find that in some cases only the first term in a series of names does not follow this organization due to it being the most popular name used in the sources consulted.

In the case of English and French, it was decided that the first denomination in a series of synonyms of the same term, when found, was the one that appeared most frequently in the sources consulted, the rest has only been ordered alphabetically. In Spanish, the first name in a series of synonyms in this language is the one that is preferably used in the Yucatán peninsula, the rest has only been ordered alphabetically. In the case of Spanish and French, the gender of the term has also been indicated by adding parenthesis which include "masc" for "masculine" and "fem" for "feminine". When it was not possible to determine this characteristic, it was simply not included. Finally, all of the terms have been assigned a number in order to make them easier to find in the index at the end of this paper.

Another of the contributions of this glossary is to make Yucatec Maya writing more known by using and thus promoting the alphabet agreed upon in 1984 (Briceño Chel et al., 2014; Gómez Navarrete, 2009; Gorostieta Monjaraz, 2016; Martínez Huchim, 2007). Throughout the years, various dictionaries and grammar studies have been published in an effort to standardize the language. As of now, based on my own experience, it is the writer who has to consider how to apply the available rules. While there are slightly different styles of writing among authors, and there are still writing topics to be discussed and debated, writing in this language is very much consistent. Moreover, this will also promote writing in this language for those who might be able to speak it but not know how to write it.

Another reason as to the importance of writing Yucatec Maya in a standardized way is to make terms more specific and eliminate unnecessary spellings. To exemplify this, we can find that while the Maya word *k'aniste'* has the official translation *canistel* in Spanish, it is more common to find it written in a way that is closer to the pronunciation of the original word within the sources consulted, resulting in spellings such as *canisté, kanixté* (Ancona et al., 2015) and *kan'iste, kanixte, kanizte* (Larousse, 2018), which can all be reduced to the spellings *k'aniste'* and

k'anixte'. We can find another example in the word for vanilla, found as *siisbik, sisbic, zizbic* (Larousse, 2018), but they all correspond to the spelling *síis bik* in Yucatec Maya.

Aside from what has been described above, it is necessary to explore two major points about the linguistic variants of the language as well as the difficulties to come to an agreement and standardize the language. First, according to Lehmann (2018), there is no linguistic standard unequivocally established and generally recognized in the Maya community. The second is that, in the absence of more studies analyzing the current rules, the author suggests that all standardization must be provisional and, above all, flexible in order to keep up to date with the use of the language.

In regard to the regional distribution of the dialects of Yucatec Maya, multiple studies have proposed different ways to classify the different variations of the language. One of these efforts is the one presented by Briceño Chel (2002), who distributed it as follows:

1. Eastern Yucatán
2. Center of Quintana Roo
3. Southern Yucatán
4. Camino-Real-Ch'e'enes
5. Former Henequen Zone

Nonetheless, it has also been mentioned that while some words and language structures do tend to be used more frequently in specific parts of the peninsula, dialectical distribution is not homogenous (Blaha Pfeiler & Hofling, 2006).

As can be seen, even though there are published writing standards, there are aspects that are still a major source of debate and have yet to be explored. Given this, it has been decided that the terms in Maya will be ordered alphabetically without indicating any regional use. Additionally, Lehmann (2008) particularly highlights and describes two linguistic phenomena which has influenced the choice of writing some terms in a certain way, as well as the decision to exclude some variations of the same word.

The first is defined by the author as "free variation", in which all the variants of a set are equally valid, which is why they are all included in this paper. This can be exemplified by using a

term from this glossary (Gorostieta Monjaraz, 2016, pp. 121, 133; Martínez Huchim, 2007, p. 210):

a. oom, oon – avocado

The author names the second situation "complementary distribution", which occurs when there is an occlusion of some letters like "b" at the end of words but are pronounced when they are in "attack position", as shown in the examples below. For instance, letters like "b" are recommended to be written even in contexts where they are not heard. The following is another example of what the author describes by using a term from this glossary (Gómez Navarrete, 2009, p. 184; Gorostieta Monjaraz, 2016, p. 135; Martínez Huchim, 2007, p. 245):

1. woob, wo' – dragon fruit
    a. le **woob**o' – that dragon fruit

Another example can be found in the name of a variety of corn which has been written as *xhe ub* (Chávez-Servia et al., 2004, p.38; Jarvis, Padoch & Cooper, 2012, p. 43). This same term has also been found in multiple occasions as *e'ejú* or *e'eju'* (Rosales González & Cervera Arce, 2020) and as *ek ju'ub* (Ku-Pech *et al*., 2020, pp. 76-77). According to the phenomena already described by Lehmann (2008) and the flexibility that the Yucatec Maya alphabet offers, there are plenty of possibilities and combinations in which this word could be registered if we wanted to explore every way to write it either phonetically or in its complete form by taking into account the letters that are frequently omitted in everyday speech. For example:

2. éek'jub, éek'ju', e'ejub, e'eju', x-éek'jub, x-éek'ju', x-e'ejub, x-e'eju' – corn variety "éek'jub", purple

Nonetheless, it seems that some dictionaries have opted to only include the full form *éek'jub* so as to reduce the amount of varieties that name the same thing (Gómez Navarrete, 2009, p. 78; Gorosieta Monjaraz, 2016, p.96). Taking this into account, the term has been registered in this paper as follows, only adding a variant based on the complete form of the word previously indicated as *xhe ub*:

3. éek'jub, x-éek'jub

In view of this, it has been decided to only write the full form of the terms that meet the criteria of this second phenomenon, even if this is less common to hear in spoken Yucatec Maya. This is also being taken into consideration forseeing a situation in which someone who is not familiarized with the language sees more than one registered variant in its singular form and might employ the term in a way that is incomprehensible to native speakers when pluralizing it or using it in a sentence where sounds like “b” have to be pronounced.

Applying these details to all the terms is limited to the information consulted as well as my own knowledge and experience reading and writing in the language. It should also be stated that there are some neologisms that have been included since they have been published in official sources.

Furthermore, another contribution of this glossary is that when the names found for a species were scarce or not found at all in a language, a proposed name was added and indicated by underlining it. While many of the proposed names maintain their original form, some proposals are also made in order to facilitate the pronunciation of speakers of other languages. Finally, if descriptions mention local dishes that also have a name in Yucatec Maya, these will be included in parentheses.

Due to the fact that some species have important and numerous varieties, it was decided to create special subdivisions for them, indicated as local types of the respective fruit. The enumeration of the glossary remains unaltered throughout the whole glossary and each subdivision has the following characteristics: The first term from the group is the generic name for the species and follows the general alphabetical order of the glossary. Being that it is its own subdivision, this has its own varieties ordered alphabetically. At the end of the section, there is an “END OF SUBDIVISION” note, and the following terms continue to follow the general alphabetical order of the whole glossary. The following are the species deemed to have important local varieties and how they have been organized.

1.1 Spondias purpurea

With regard to the fruits that belong to the genus *spondias*, the Servicio Nacional de Inspección y Certificación de Semillas [National Seed Inspection and Certification Service] (2017) mentions the existence of three species (*spondias mombin, spondias radlkoferi* and *spondias purpurea*). It was decided to designate a special subdivision for *spondias purpurea* since it is the only one found to have multiple local varieties in the Yucatán peninsula (Ruenes-Morales et al., 2010; 2016).

According to Ruenes-Morales (2010) The classification of these varieties by the Maya hinges on the period they are harvested. The first group being *yáaxk'iin abal* (drought season) from April to May; the second one, *ja'ajal abal* (wet season), from June to July; and a third one called *ke'el abal* (cold season), from August to October. The ten varieties of *spondias purpurea* that encompass these three groups have been included in this glossary based on the information provided by Ruenes-Morales (2010, 2016).

1.2 Annonaceae

It has been noticed that the fruits from this family receive similar names in all the languages collected in this paper, if not the same one in some cases. This could be attributed to their similarity in appearance. While there is information about the geographical use of some names, it cannot be fully determined or assured if there are fruits that are called by the same name. As an example, it has been found that the name *coeur de boeuf* is used to name both *Annona reticulata* and *annona muricata*, while *annona purpurea* has the very much alike name of *corossol coeur de boeuf.*

With regard to Maya, informants that speak the Yucatec Maya language were contacted to share their ideas about the repetition of the terms:

For instance, the word *óop* has been indicated to mean something that is fragile or breakable, just as the peel of the fruits from this group. This also applies to the similarities in their pulp texture (M. N. Xix Euán, personal communication, March 6, 2022). Additionally, the name was found to be used to call both *annona muricata*, *annona reticulata* (C. G. Hau Dzib, personal communication, March 7, 2022; M. N. Xix Euán, personal communication, March 6, 2022), as

well as *annona squamosa* (Ma. N. Xix Euán, personal communication, March 6, 2022). It was concluded that all the varieties in this group could receive this name due to the fact that they all share the characteristics described above.

Furthermore, the word *poox* has been described as an onomatopoeia, a sound that these fruits do when they fall to the ground, which could explain why varieties like *annona reticulata*, *annona cherimola*, *annona purpurea* and *annona squamosa* share some of their names as well (M. N. Xix Euán, personal communication, March 6, 2022).

One of the names reported for *annona muricata* in Maya was *polvox* (polboox) (Larousse, n.d). However, it is not clear whether there are specific places where it is called this way or not. Initially, the name was thought to only refer to *annona purpurea* since it is a compound noun that shares its literal meaning with common names found for this variety in other languages, such as *cabeza de negro* in Spanish, *negro-head* in English and *tête de nègre* in French.

a. pool – head
b. boox – black

While M. N. Xix Euán (personal communication, March 6, 2022) did not associate the name with this fruit, she stated the possibility that it could refer to the fact that the skin eventually darkens. Nonetheless, the other informants agreed that it was more logical to think that the name *polboox* only corresponded to *annona muricata*. In view of this, it was decided to exclude the name from the corresponding list of names in Maya for *annona muricata*; however, clarifying this point could still be explored.

1.3 Byrsonima crassifolia and byrsonima bucidifolia

In the Yucatán peninsula, *byrsonima crassifolia* is widely popular. However, the variant commonly known in the area as *sakpaj* (Byrsonima bucidifolia) is not as consumed or known; nevertheless, people in the local communities do differentiate these fruits. The sources consulted usually register both *byrsonima crassifolia* and *byrsonima bucidifolia* as one single fruit and they rarely acknowledge them as two varieties, including multiple names but not thoroughly clarifying whether there are specific common denominations for both variants in different languages. An

example was found where it is not completely clear which names belong to which variant (Sterling, 2014, p. 45); however, it can be deduced based on its names *nance agrio* and *nance blanco* in Spanish and its name in Yucatec Maya, which is a compound noun:

a. sak – white
b. paj – bitter, sour

Additionally, the fact sheet for *byrsonima crassifolia* provided by the Centro de Investigación Científica de Yucatán (CICY) [Scientific Research Center of Yucatán] does not register a name for it in Yucatec Maya but in the fact sheet for *byrsonima bucidifolia* it refers to it as both *chi'* and *sakpaj*. An exception was found where both terms are separated, but the names provided were limited (Grandtner, 2005, p.130). In light of this, it has been decided to register both variants separately since they are not the same according to the Yucatec Maya language and because the denomination *sakpaj* is self-explanatory in meaning.

1.4 Capsicum

Since the chili peppers included in this glossary were found to share the same scientific name (Capsicum annuum L.), they will be refered to with their name in Spanish and Maya so as to differentiate them.

While there are many types of chili pepper cultivated in the Yucatán peninsula, it was necessary to identify which ones where local and if they had denominations in Yucatec Maya. It was found that in the Yucatán peninsula there are not improved varieties of chili pepper and the majority are mostly produced in the peninsula, among which there can be found plenty of varieties like *habanero, bobo, chawa' iik, dulce, maax iik, sukurre, ya'ax iik and xkat iik* (González Estrada et al., 2010). Taking this data into account, the only varieties included were the ones with a name in the vernacular.

With regard to the *país* variant, there were difficulties to find information linking it to the name in Yucatec Maya *ya'ax iik* in the consulted literature. Nevertheless, M. N. Xix Euán (personal communication, March 6, 2022) confirmed that *chile país* and *ya'ax iik* were the same one, and this can also be verified with the information provided in (Sterling, 2014, p.67), hence

the name was added to the synonyms of names in Spanish. Moreover, while it was found that this chili pepper had its own variants (Anonymous, 2018; Aguilar Rincón et al., 2010), new names for each variant in English and French were not included as they all belong to the same type of pepper. For instance, they are general denominations for the same fruit.

In the case of the *sukurre* variant, it should be noticed that the name is uncommon, as the double R does not exist in Yucatec Maya. As a result, even if it is suspected that this name does not come from this language, it has been included because it has been found to have a Yucatec Maya spelling as well as having been indicated to be a type of chili pepper that is produced in the local area.

Due to the fact that these species are local to the Yucatán peninsula, names in English and French were rarely found. This prompted the creation of names for these local chili peppers which mostly maintained their original form but also took into consideration the pronunciation of the other languages.

1.5 Cnidoscolus aconitifolius

There were difficulties to define the scientific and local names for the plant known in the region as *chaya*. First, Larousse (2021) mentions the existence of two species named *cnidoscolus aconitifolius* and *cnidoscolus chayamansa*, but even though it explains the culinary use of chaya and provides descriptions, it does not specify if both varieties could be used indiscriminately. Moreover, the fact sheets provided by the CICY register two species. The first one being *cnidoscolus souzae*, which does not mention if it is edible and includes the following names in Yucatec Maya: *ts'iim, ts'iim chaay.* The second one is *cnidoscolus aconitifolius* which is confirmed to be edible and includes the following names in the vernacular: *chaay, chin chin chaay, ts'iim, ts'iim chaay*. It is also indicated that *cnidoscolus chayamansa* and *aconitifolius* are synonyms. However, the names in Spanish and Yucatec Maya overlap between them and other sources or even include more names that make it unclear to know which one belongs to the same plant.

As an example, Ordóñez Díaz (2018) classifies the plant as follows: *Cnidoscolus chayamansa* which has the Maya names *chaay, chaay kool, k'éek en chaay, xe'tel [chaya]* while *cnidoscolus aconitifolius* is named *ch'iinch'in chay, saj, tsaaj*.

In the search of clarifying which names belong to each plant, it was decided to ask native speakers of the language if they recognized both varieties of the plant and the names provided. With regard to the name *k'éek'en chaay,* it was associated with the characteristics of *cnidoscolus souzae* and it was said that it was not eaten by humans but animals (C. G. Hau Dzib, personal communication, March 7, 2022; M. N. Xix Euán, personal communication, March 6, 2022).

With regard to the name *xe'etel*, it was also indicated to resemble the characteristics of *cnidoscolis souzae* due to the fact that the name itself describes how separated or divided is the shape of the leaves. Taking this into account, the plant was considered as not edible (C. G. Hau Dzib, personal communication, March 7, 2022; M. E. Cruz Cáceres, personal communication, April 12, 2022; M. N. Xix Euán, personal communication, March 6, 2022). Furthermore, a similar name, *e'etel*, was found in the video *Receta E'tel (chaya silvestre comestible)* where it is indicated to be edible and it is also shown how to differentiate it from another similar plant called *tsaj* as well as the domestic chaya (UyoolChe AC, 2021, 1:53-2:14). This information under this name was not found in the consulted literature from the CICY and it was decided not to include *e'etel* in the glossary as its classification is still not clear. Nonetheless, it is a contribution that shows that its culinary use is not universally known in the peninsula.

Finally, it was decided to only use the information and images provided by the CICY that are indicated to belong to *cnidoscolus aconitifolius*.

1.6 Melicoccus oliviformis and melicoccus bijugatus

It has been found that while *melicoccus oliviformis* (also *Talisia oliviformis*) and *melicoccus bijugatus* receive similar names in the region (huaya india and huaya cubana, respectively), they are not the same. First, *melicoccus bijugatus* comes from South America and, in Mexico, *melicoccus oliviformis* is found specifically in the Yucatán peninsula. Moreover, even

though both fruits can be commonly found in the gardens of the locals, they can differentiate them through the names given to each one (Jiménez-Rojas et al., 2019).

Additionally, Grandtner (2005) registers the names *guaya* and *uayum* in the entry for *talisia oliviformis* while neither of these names are found for *melicoccus bijugatus*. As a result, *melicoccus oliviformis* is the fruit that has been added to this glossary; and due to the fact that it has been noticed that the common names for it are limited or confusing, name proposals have been added.

1.7 Zea mays L.

While the sources consulted agree that the types of maize in the region along with their respective variations are classified in three main groups, the names given to each group do not always match (Chávez-Servia et al., 2004; Ku Pech, 2019; Terán et al., 1998; Trujillo-Sierra et al., 2013). Moreover, they include or omit some variations of corn. In view of this, the book *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* has been chosen as the main source to obtain the terms and information of each classification of corn due to the fact that it is the most recently published book found, it is focused on the types of maize grown in the area, and also respects the classification given by the group of local farmers called "Guardianes de las Semillas del Sur de Yucatán" (Guardians of the Seeds of the South of Yucatán). The corn is mainly classified by its cycle, three main varieties *xnuk nal*, *xmejen nal* and *nal t'eel* and their classification by color. Nonetheless, even though the names are classified in Yucatec Maya, it does not always include specific names for the different color varieties, only registering them in Spanish. In *Manejo de la diversidad de los cultivos en agroecosistemas tradicionales* (Chávez-Servia et al., 2004, p.38, Cuadro 1) and in *Gestion de la diversité dans les systèmes agricoles* (Jarvis, Padoch & Cooper, 2012, p.43, Tableau 3.2), it is shown that the varieties of corn are mainly named after the color they have. Due to this, the terms in Yucatec Maya will be written by writing the main type of corn and adding the correspondent color in quotation marks so as to avoid repetitions of the same denomination. If found, additional names will be included. Also, entries for each of the three main corn varieties have been added

and indicated to be “generic” since they encompass the rest of the variations of corn presented in this glossary.

It should be pointed out that since the varieties included come from Rosales González & Cervera Arce (2020), some varieties have been excluded, such as: *xchuum ya’, chac-chob, xmejen t’ojib*, *xtojip, xmejen sak xt’uup nal, xmejen chaksel nal, eek’ ch’oob nal, sak tux, xwob nal*. Additionally, the *kutaahtzub* variety has been the only term in this glossary that has not been adapted according to the Yucatec Maya alphabet of 1984 as it was not possible to find a meaning that could help determine how to write it.

1.8 Cucurbitaceae

In Terán et al. (1998) and Terán & Rasmussen (2009), we can find that the main pumpkins that are planted in the region of the Yucatán peninsula are *cucurbita argyosperma, cucurbita moschata* and *cucurbita pepo*, along with their respective varieties. Furthermore, it should be noticed that different names have been given to the pumpkin and seed of *cucurbita argyrosperma* and *cucurbita moschata* in the Yucatec Maya language. According to the authors’ work, the former one is called *xka’* and the seed *xtóop’*, the latter one receives the name of *k’úum* and the seed is called *sikil*. In view of this, it has been decided not to include all the varieties of each pumpkin but to designate individual entries for the main ones and their seeds. This is also due to the fact that their culinary use and the regional importance they are given is different. Due to the fact that the names in all the languages used are the same with the exception of the Yucatec Maya language, a note has been added for clarification.

HOW TO USE THIS GLOSSARY

This brief guide describes the different marks used throughout this glossary. These include abbreviations, classification of the languages used, information inside parentheses, use of underlines, semicolons and italics. The reader should inspect this section in case they find a mark that is not clear to them as well as to understand why these marks are included or omitted in certain terms.

- Each term has their respective scientific name in parentheses.

- When possible, for Spanish and French, the gender of the word is indicated in parentheses. The gender of a term has not been indicated if it is unclear. In the case of English and Yucatec Maya gender is not indicated due to the fact that they do not use genders to identify objects.

- Synonyms are ordered alphabetically and separated with semicolons. When given the case, the first term written in each set of synonyms has been deemed to be the most used and may not follow the alphabetical order. Additionally, terms in Spanish have the particularity of giving preference to the terms used in the Yucatán peninsula, which will be indicated with the abbreviation "YP" for "Yucatán peninsula".

- If a term happens to be a direct borrowing from another language used in this paper, it will be written in italics.

- When possible, the geographical use is indicated in parentheses.

- Name proposals are underlined.

- When necessary, the words in Yucatec Maya were adapted so that they were written in accordance with *U nu'ukbesajil u ts'íibta'al maayat'aan = Normas de Escritura para la Lengua Maya* (Writing Standards for the Maya Language), published by the Instituto Nacional de Lenguas Indígenas (National Institute of Indigenous Languages), in 2014.

- Equivalents in other languages are indicated alphabetically with the following abbreviations in accordance with the ISO 639-1 and ISO 639-3: "ES" for "Spanish", "FR" for "French", and "YUA" for "Yucatec Maya".

ABBREVIATIONS USED

fem: femenine

masc: masculine

YP: Yucatán peninsula

USA: United States of America

GLOSSARY

PLANTS

A

1. ARROWROOT; MARANTA; OBEDIENCE PLANT; WEST INDIAN ARROWROOT (Maranta arundinacea)

It is a root native to South America. Its cultivation is not frequent but it can be incorporated into the corn dough (Rosales González & Cervera Arce, 2020).
ES – sagú (masc) (YP, Mexico); sagú cimarrón (masc); sagú de monte (masc) (YP); yuquilla silvestre (fem); quento (masc)
FR – herbe aux flèches (fem); marante (fem)
YUA – cha'ak

Figure 1

Cha'ak o sagú

Note. From "TUBÉRCULOS Y RAÍCES" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_044444.html).

C

2. CASSAVA; MANIOC; TAPIOCA; YUCA (Manihot esculenta)

It is a tuber that can reach between 15 and 30 cm. in length and between 5 and 10 cm. in diameter. In the Yucatán region, it can be accompanied with honey after slicing it and boiling it in water (Larousse, 2018). Moreover, in Maya communities, it can be mixed with corn to increase the amount of dough. It is also a custom to eat Buñuelos de yuca: dough balls mixed with eggs which are fried and eaten with honey (Rosales González & Cervera Arce, 2020).

ES – yuca (fem) (YP, Mexico); guacamote (masc) (Mexico); huacamote (masc) (Mexico)

FR – manioc (masc)

YUA – ts'íim; ts'íin

Figure 2

La yuca, del solar a la feria

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 158), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 3

Yucas

Note. From *Yuca* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/yuca/).

3. CHAYA; TREE SPINACH (Cnidoscolus aconitifolius)

Native to the Yucatán peninsula and northern Central America, it is a leaf that is highly important in the kitchens of the southeast of the country. It is a common belief that people have to ask for permission before cutting the leaves so as to not be stung by its stinging hairs, which can also cause irritation on the skin (Larousse, 2020). The shrub can reach 3 m. in height, 2 m. in length (Berkelaar, 2019) and has been reported to have some toxic components, which is why it is recommended to boil it for approximately 20 min. before consumption (Romero Ramírez, 2021). In the yucatecan cuisine, it is widely used for multiple recipes: cooked, fried, blended in the dough to make tamales or meals such as Brazo de reina, also locally known as Dzotobichay (Ts'ootobil chaay), in scrambled eggs, empanadas, as water, etc. (Larousse, 2021).

ES – chaya (fem) (YP, Mexico); árbol espinaca (masc); chaya silvestre (fem) (YP); espinaca maya (fem)

FR – chaya (fem); manioc bâtard (masc)

YUA – chaay; chíinchin chaay; ts'iim, ts'iim chaay

Figure 4

Chaya (Cnidoscolus aconitifolius (Mill.) I.M. Johnst. ssp. aconitifolius, Euphorbiaceae)

Note. From “El papel etnobiológico del Jardín Botánico Regional Roger Orellana-CICY: El solar maya”, by J. Martínez Castillo, M. C. Jiménez Bañuelos and I. Olalde Estrada, 2021, *Desde el Herbario CICY, 13,* p. 132 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-07-01-JMartinez_et_al.-El_papel_etnobiologico_del_Jardin_Botanico_Regional_Roger_Orellana.pdf).

Figure 5

Cnidoscolus aconitifolius

Note. From *Cnidoscolus aconitifolius (Mill.) I. M. Johnst.* (Centro de Investigación Científica de Yucatán, © 2010).

J

4. JICAMA (USA); MEXICAN YAM; MEXICAN TURNIP; YAM BEAN (Pachyrhizus erosus)

Native to Central America, it is a tuber that measures between 10 and 20 cm. in diameter. The skin is yellowish and the inside is white. It is eaten as an appetizer by cutting it in slices and adding salt, lemon juice, chili powder or even chamoy sauce (Larousse, 2018).
ES – jícama (fem) (Mexico); nabo mexicano (masc); pelenga;
FR – dolique tubéreux; jicama (masc); pois manioc (masc); pois patate (masc)
YUA – chi'ikam

Figure 6

Tubérculo, jícamas

Note. From *Jícama* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/jicama-2).

M

5. <u>MAKAL</u>; <u>YUCATEC ARROWLEAF</u> (Xanthosoma yucatanense)

It is frequently mixed with corn to increase the amount of dough (Larousse, 2018). People also consume it in *píib* (Cooked in an earth oven) boiled and with honey (Rosales González & Cervera Arce, 2020).
ES – malanga (fem) (Mexico); *makal* (masc) (YP)

FR – feuille de flèche yucatèque (fem); makal (masc)

YUA – kukut makal; makal; xmakal

Figure 7

Tubérculo, malanga

Note. From *Malanga o Makal* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/malanga-o-makal/).

6. MEXICAN PEPPER LEAF; VERA CRUZ PEPPER (Piper auritum Kunth)

It is native to Mexico. The size of the leaves can reach between 12 and 25 cm. in diameter. Its taste reminds that of the anise. It is used to season tamales, soups and different stews (Larousse, 2021).

ES – hierba santa (fem) (YP, Mexico); acuyo (masc); hoja santa (fem) (YP, Mexico); momo (masc) (Mexico)

FR – feuille sacrée (fem); poivre mexicain (masc)

YUA – mak'olan; mak'ulan; xmak'ulan

Figure 8

[Photograph of the leaves of Piper auritum]

Note. From *Poivre Mexicain (Piper auritum) ou hoja santa, feuille sacrée* [Photograph], by Le Monde, n.d. (https://jardinage.lemonde.fr/dossier-2888-poivre-mexicain.html).

7. MEXICAN TEA; EPAZOTE (Dysphania ambrosioides)

Native to Mesoamerica, it is considered the quintessential Mexican aromatic herb. It is essential in Mexican cuisine, being cooked with beans, soups, some varieties of tamales and plenty other local dishes (Larousse, 2021).

ES – epazote (masc) (Mexico); apazote (masc) (Mexico); ipazote (masc); paico (masc); paico macho (masc); té de México (masc); vara de estiércol (fem)

FR – chénopode fausse-ambroisie; épazote (fem); thé du Mexique (masc)

YUA – lukum xíiw

Figure 9

Epazote (Chenopodium ambrosoides L.)

Note. From *Plantas medicinales de la Farmacia Viviente del CEFOFOR: Usos terapéuticos tradicionales y dosificación* (p.63), by Comisión Nacional Forestal, 2010, Coordinación Gneral de Educación y Desarrollo Tecnológico (http://www.conafor.gob.mx/biblioteca/Plantas_medicinales_de_la_farmacia_viviente-Conafor.pdf).

S

8. SPINY AMARANTH; PRICKLY AMARANTH; SPINY PIGWEED (Amaranthus spinosus L.)

It has been indicated to be treated in the Yucatán peninsula as a medicinal and ceremonial plant (Sánchez-del Pino, 2013). Nevertheless, even though it is considered a wild species in Mexico as well as its lack of consumption in the region, it has been proposed to introduce it into the Yucatec cuisine by using the leaves similarly to the spinach or using them in soups and tamales. This is due to its beneficial characteristics found and that have also been used abroad so as to contribute to the diet and nutrition of rural communities (García-López et al., 2021).

ES – bledo (masc); quelite (masc) (Mexico)

FR – amarante épineuse (fem); épinard malabar (masc); épinard piquant (masc)

YUA – k'i'ix tees; tees; xtees

Figure 10

Amaranthus spinosus L.

Note. From *Amaranthus spinosus L.* (Centro de Investigación Científica de Yucatán, © 2010).

9. SWEET POTATO; KUMARA (New Zealand) (Ipomoea batatas)

The plant is reported to reach 2 m. tall. The tuber is elongated and irregular in shape, measuring between 25 and 30 cm. long. The skin can be brown, yellow, purple or pink. It is usually consumed in varied sweetened preparations in multiple parts of Mexico (Larousse, 2020).

ES – camote (masc) (YP, Mexico); batata (fem); papa dulce (fem)

FR – patate douce (fem)

YUA – iis

Figure 11

Camote partido a la mitad

Note. From *Camote* [Photograph], by Larousse, 2020 (https://laroussecocina.mx/palabra/camote-2/).

W

10. WINGED YAM; GREATER YAM; GUYANA ARROWROOT; TEN-MONTHS YAM; WATER YAM; WHITE YAM; YAM (Dioscorea alata)

In the state of Quintana Roo, Mexico, it is made in Pipián (Óonsikil) which is a sauce made with achiote, pepper, garlic, pumpkin seeds, onion and tomatos (Larousse, 2021).

ES – *makal* (YP); ñame (masc) (YP, Mexico); ñame blanco (masc); ñame de agua (masc); tabena

FR – dioscorée ailée (fem); grande igname (fem); igname (fem); igname ailée (fem); igname de Chine (fem)

YUA – aak'il makal; makal

Figure 12

Ñame

Note. From *Ñame* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/name/).

FRUITS

A

11. ALLSPICE; JAMAICA PEPPER; MYRTLE PEPPER; NEWSPICE; PIMENTO (Pimenta dioica)

It is a dried berry, widely used in Mexican cuisine (Larousse, 2018).

ES – pimienta de Jamaica (fem) (Mexico); pimienta de Tabasco (fem) (Mexico); pimienta gorda (fem) (Mexico)

FR – bois d'Inde; piment de la Jamaïque (masc); piment-giroflée (masc); poivre aromatique (masc); poivre de la Jamaïque (masc); quatre-épices (masc); toute-épice (fem)

YUA – nukuch pool

Figure 13

Pimienta de Tabasco

Note. From *Pimienta de Tabasco, pimienta gorda o pimienta de Jamaica* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/pimienta-de-tabasco-pimienta-gorda-o-pimienta-de-jamaica/).

12. AVOCADO (Belize, Costa Rica, Panama, Peru, USA, Virgin Islands); ALLIGATOR PEAR (Bahamas, Jamaica, Panama, USA); ASHUE; AVOCADO PEAR (Bahamas, Jamaica); BUTTER PEAR (Belize); PALTA; PEAR (Belize, Virgin Islands); WEST INDIAN AVOCADO (Persea americana)

Native to the high regions of Central America and Southern Mexico (CIRAD, n.d.; Trade Winds Fruit, n.d), the tree can reach 20 m. on average. The fruit measures between 7 and 20 cm. long, the skin varies from green to yellow-ish or even reddish (CIRAD, n.d.). The pulp is soft with a pale green and yellow color. It can be used to make guacamole or sliced to accompany almost any food like grilled meat, rice, cocktails and can also be used in dressings, garnishes and salads. (Larousse, 2018)

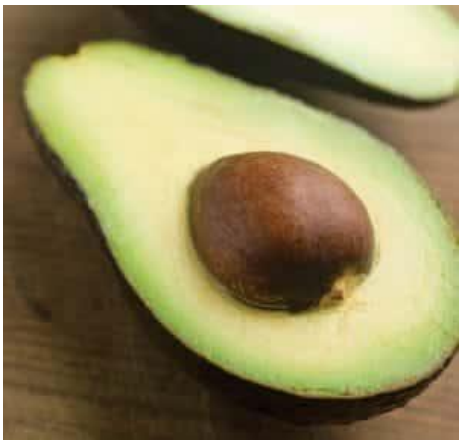
ES – aguacate (masc) (YP, Bolivia, Central America, Colombia, Cuba, Dominican Republic, Ecuador, Mexico, Peru, Venezuela); aguak (Honduras); aguacate anis (masc) (Honduras); aguacatillo (masc) (Peru); aguacatino (masc) (Honduras); aguacote (masc) (Belize); cítricos (masc) (Colombia); cura (Colombia); curo (Colombia); chontaduro (Colombia); guayabo (masc) (Colombia); hoyá hora (Ecuador); huira-palto (Peru); mangos (Colombia); pagua (Cuba); palta (fem) (Bolivia, Ecuador, Peru); palta gigante (fem) (Colombia); palta moena (fem) (Peru); palto (masc) (Colombia, Peru)

FR – avocat (masc); perséa d'Amérique; poire d'alligator; zaboca (Haiti); zabelbok (Haiti)

YUA – oom; oon

Figure 14

Mitad de aguacate con hueso



Note. From *Aguacate* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/aguacate-2/).

B

13. BANANA

The genus *Musa* encompasses several plants that can measure between 2 to 9 m. in height. The fruit is elongated and fleshy, green when unripe and yellow once it has ripened. There are multiple varieties of banana in Mexico (Larousse, 2018).

ES – plátano (masc); banana (fem)

FR – banane (fem)

YUA – ja'as

Figure 15

Fruto, plátano Tabasco

Note. From *Plátano* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/platano/).

14. BARTENDER'S LIME; KEY LIME; MEXICAN LIME; WEST INDIAN LIME (Citrus aurantifolia)

It has multiple uses in Mexican cuisine. It has green skin and the size depends on the variety. It can be used to make lemonade as well as to season soups, salads, meat and several fruits. The zest is also used in desserts, meringue and cakes (Larousse, 2018).

ES – limón (masc) (YP, Mexico); limón indio (masc); limón país (masc)

FR – citron vert (masc); citron à punch (masc); lime (fem); lime acide (fem)

YUA – su'uts'

Figure 16

[Photograph of a box of limes in a market]

Note. Adapted from *Costal de limón. Hasta 950 pesos en la Central de Abastos de Mérida* [Photograph], by La Jornada Maya, 2022 / Cropped from original

(https://www.lajornadamaya.mx/yucatan/190931/costal-de-limon-hasta-en-950-pesos-en-la-central-de-abastos-de-merida).

15. BITTER ORANGE; BIGARADE ORANGE; MARMALADE ORANGE; SEVILLE ORANGE; SOUR ORANGE (Citrus aurantium)

It is frequently used when it is green. In the Yucatán peninsula, its used to marinate, soften and eliminate the strong smells of meat. It is also used in seafood and to make water (Larousse, 2018).

ES – naranja agria (fem) (YP, Mexico); naranja amarga (fem); naranja de cochi (fem) (Mexico); naranja de cucho (fem) (Mexico); naranja cucha (fem) (Mexico)

FR – orange amère (fem); petit grain bigarade (masc)

YUA – pak'áal; su'uts' pak'áal

Figure 17

Naranjas verdes

Note. From *Naranja agria o naranja de cucho* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/naranja-agria-o-naranja-de-cucho/).

16. BITTER BOTTLE GOURD; BUSH SQUASH; MARROW; PUMPKIN; SQUASH (Cucurbita pepo L.)

This type of pumpkin can be consumed by cooking it or in chicken soup (Rosales González & Cercera Arce, 2020).

ES – calabaza *ts'óol* (fem) (YP); calabaza (fem) (Mexico)

FR – citrouille (fem); courge pepon (fem)

YUA – ts'óol

Figure 18

Calabacita Ts'ol y su semilla

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 151), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

17. BLACK SAPOTE; BLACK APPLE; BLACK PERSIMMON; CHOCOLATE PUDDING FRUIT (Diospyros digyna)

Originally from Central America, it is almost exclusively cultivated in Mexico and Guatemala (CIRAD, n.d), the tree can reach 20 m. on average (Villalobos-Zapata & Mendoza Vega, 2010). The fruits are round and somewhat flattened, between 5 and 15 cm. wide and have light green skin (Larousse, 2018; CIRAD n.d.). The pulp is dark brown and can only be eaten ripe or preferably overripe once the skin has gotten soft and taken a dark green color, giving it the appearance of starting to rot (Larousse, 2018; Villalobos-Zapata & Mendoza Vega, 2010). It can also be eaten as fresh fruit, in juices, tarts or ice cream (CIRAD, n.d.; Larousse, 2018).

ES – *ta'uch* (masc) (YP); ebeno (masc) (Mexico); ebeno agrio (masc); matazano de mico (Guatemala); muneque; sapote negro (masc) (Panama); zapota de mico (El Salvador); zapote negro (masc) (YP, Mexico); zapote prieto (masc) (Mexico);
FR – sapote noire (fem); cacapoule (masc); sapote (fem)
YUA – ta'uch

Figure 19

[Photographs of black sapote and its tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 14), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

18. BREADNUT (Belize, Jamaica, USA); CAPOMO (USA); MAYA NUT; RAMÓN (Brosinum alicastrum)

The tree can reach more than 9 m. in height. The fruits are small and round; they are green when unripe and yellowish orange when they have ripened (Ancona et al., 2015).
ES – ramón (masc) (YP, Belize, Guatemala, Honduras, Mexico); apoma (Mexico); capomo (masc) (Belize, Honduras, Mexico); moussara (Trinidad and Tobago); ojite (masc) (Mexico);
FR – noix-pain (masc); noyer maya (masc); ramón (masc)

YUA – óox

Figure 20

[Photographs of breadnut and its branches]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 20), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

19. BUTTERNUT PUMPKIN; BUTTERNUT SQUASH; CALABAZA PUMPKIN; CHEESE PUMPKIN; GOLDEN CUSHAW; PUMPKIN; SQUASH; WINTER CROOKNECK SQUASH (Cucurbita moschata Duchesne)

In the Yucatán, the pumpkins that belong to this variety can be eaten fried or in local Potaje (Pottage) (Rosales González & Cervera Arce, 2020).
ES – calabaza local (fem) (YP); auyama; ayote; calabaza (fem); calabaza melón (fem) (Mexico); calabaza de pepita menuda (fem) (YP); calabaza moscada (fem); calabaza pellejo (fem); chicamita (fem); lacayote; squaloa; zapallo
FR – citrouille (fem); courge musquée (fem); pâtisson (masc)
YUA – k'úum

Figure 21

Calabaza yucateca (Cucurbita moschata, Cucurbitaceae)

Note. From "Alimentos funcionales en la dieta diaria. El potencial de plantas y frutas consumidas tradicionalmente en la península de Yucatán", by M. A. Guillen-Poot and L. M. Peña-Rodríguez, 2019, *Desde el Herbario CICY, 11,* p. 223 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2019/2019-11-07-Guilleen-Pena-Alimentos-funcionales.pdf).

C

20. CACAO; COCOA (Theobroma cacao L.)

In Maya communities, it is made into chocolate tablets that are then made into a beverage so as to offer it in the altar for the Day of the Dead (Finados) (Santos Tuz, 2020; Sterling, 2014).

ES – cacao (masc)

FR – cacao (masc)

YUA – kakaw; káakaw

Figure 22

Fruto de cacao en proceso

Note. From *Cacao* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/cacao/).

21. CAIMITO; CAINIT (Virgin Islands); CAINITO; ESLO; GREEN-SKINNED STAR APPLE (Jamaica); PURPLE STAR APPLE (Jamaica); STAR APPLE (Belize, Jamaica, Panama); STAR-APPLE (Puerto Rico); WHITE-SKINNED STAR APPLE (Jamaica); WILD CAINIT (Virgin Islands) (Chrysophyllum cainito L.)

Native to the Greater Antilles, it spread to the Greater Antilles and to tropical America, the tree can reach 20 to 30 m. (CIRAD n.d.; Espace pour la vie n.d.) and the fruit is round with a diameter that ranges from 5 to 10 cm. (Espace pour la vie n.d.). The skin is smooth, and purple or green when ripe (Villalobos-Zapata & Mendoza Vega, 2010) It is mainly eaten as fresh fruit and occasionally candied (Larousse, 2018).

ES – caimito (masc) (YP, Belize, Colombia, Cuba, El Salvador, Honduras, Mexico, Nicaragua, Panama, Venezuela); caimillo (masc) (Colombia); caimite (Trinidad and Tobago); caimitillo (masc) (Mexico, Puerto Rico); caimito cimarrón (masc) (Costa Rica, Dominican Republic, Mexico, Puerto Rico); caimo (masc) (Colombia); caimo morado (masc) (Colombia); canela (Mexico); cayumito (masc) (Mexico); chicle de monte (masc) (Mexico); chupón (masc) (Colombia) chuni (Mexico); commito (masc) (Belize); kaimit (Trinidad and Tobago); lechecillo (masc) (Puerto Rico); maduraverde (Colombia); sapotillo (masc); zapote caimito (masc) (Mexico); zapotillo (masc) (Mexico)

FR – caïmite (fem) (Guadeloupe, Réunion, Martinique, Mayotte); abiaba; bon caïmite (Haiti); caïmite des jardins (fem) (Haiti); caimïte franche (fem) (Haiti); caïnite; grande caïmite (fem) (Haiti); pomme de lait (fem); pomme étoilée

YUA – chi’ kéej

Figure 23

[Photographs of star apple and its branches]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 35), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

Figure 24

Fruits (variétés caïmite pourpre et verte)

Note. From *Caïmite (Chrysophyllum cainito L.)* [Photograph], by CIRAD, 2008 (http://caribfruits.cirad.fr/fruits_tropicaux/caimite).

22. CANISTEL (USA); EGG FRUIT (Bahamas); MAMEY (Belize); YELLOW SAPOTE (Pouteria campechiana)

Evergreen trees can reach 10 to 30 m. tall. This tree is native to the state of Campeche in Mexico and can be found in North America, Central America and South America. The fruit and pulp are yellow and can be 7 cm. long (Ancona et al., 2015; Villalobos-Zapata & Mendoza Vega, 2010). The texture of the pulp has been described as similar to the egg yolk. It can be eaten as fresh fruit (Larousse, 2018; Ancona, 2015).

ES – *k'aniste'* (masc) (YP); acamado (masc) (Mexico); cabeza de mico (masc) (Mexico); caca de niño (masc) (Guatemala, Mexico); canistel (masc) (Cuba, Honduras, Mexico); fruta huevo (fem); gaucamo (masc) (Mexico); guaicume (El Salvador); guicume (El Salvador); güicume (El Salvador); guayabito de tinta (masc) (Mexico); huecamo (masc) (Mexico); huicame (masc) (Mexico); huicume (masc) (Mexico); *k'anixte'* (YP); mamee ciruela (Belize); mamey cerea (Belize); mamey cerilla (Belize); mamey de Campeche (masc) (Mexico); mante (Mexico); nisperillo (masc) (Panama); ocotillo (masc) (Mexico); sapote amarillo (masc); sapotillo rojo (masc) (Belize); silillon (masc) (Belize); yema de huevo (masc) (Honduras); zapote amarillo (masc) (Honduras, Mexico); zapote blanco (masc) (Mexico); zapote borracho (masc) (Belize, Guatemala, Mexico); zapote de niño (masc) (Mexico); zapote mante (Mexico); zapotillo (masc) (Belize, Guatemala, Honduras, Mexico); zapotillo amarillo (masc) (Mexico); zapotillo blanco caniste (masc) (Guatemala); zapotillo de montaña (masc) (Guatemala, Mexico); zapuyul (Guatemala)

FR – canistel (masc) (Guadeloupe, Réunion, Martinique, Mayotte); jaune d'oeuf (masc) (Réunion); sapote (fem); poutéria de Campeche

YUA – k'anaste'; k'aniste'; k'anixte'

Figure 25

Corte longitudinal de frutos de kanisté (Pouteria campechiana)

Note. From “Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional “Roger Orellana””, by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 171 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

Figure 26

Canistel

Note. From *La liste de 147 fruits comestibles à déguster dans le monde* [Photograph], by Conservation Nature, n.d. (https://www.conservation-nature.fr/food/fruits/).

23. CHAYOTE; CHRISTOPHENE; MIRLITON; VEGETABLE PEAR (Sechium edule)

Native to southern Mexico and Central America, it has multiple varieties that are prepared in various dishes such as soups, stews and salads (Larousse, 2018).

ES – chayote (masc); huisquil (masc) (Mexico)

FR – chayote (fem); chouchou (masc); christophine (fem); mirliton (masc)

YUA – *chayote*; k'i'ixpach k'úum

Figure 27

Chayotes verdes con espinas

Note. From *Chayote* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/chayote-2/).

24. CHERIMOYA; ANONA; CHIRIMOYO; CUSTARD APPLE (Annona cherimola)

Native to tropical America, the fruit is ovoid or heart-shaped. Its consumption is limited, almost solely regional due to the fact that it is very fragile, which makes its transportation complicated. The skin is smooth and green with U-shaped protuberances. The pulp is soft, fleshy, juicy and has a white color. The fruit can reach between 10 and 20 cm. long. It is mostly eaten as fresh fruit and juice but it can be made into ice cream, jellies or shaved ice desserts (Larousse, 2021).

ES – chirimoya (fem) (YP, El Salvador, Mexico); anón (masc); anona de montaña (fem) (El Salvador); chirimorrinón (masc); chirimoya del Perú (fem); chirimoyo (masc) (Mexico)

FR – chérimole (fem); corossol du Pérou (masc)

YUA – éek'mul; poox

Figure 28

Fruto, chirimoya cortada por la mitad

Note. From *Chirimoya* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/chirimoya-2/).

25. CINNAMON APPLE (Pouteria hypoglauca)

The fruit can reach from 12 to 25 cm. in diameter and it contains between two and five seeds. It is the pulp covering the seeds that is consumed raw (Ancona et al., 2015).

ES – *chóoch* (masc) (YP); zapote de monte (masc)

FR – pomme sauvage (fem); pomme maya (fem)

YUA – chóoch

Figure 29

[Photographs of cinnamon apple]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 18), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

26. CUSHAW (Cururbita argyrosperma)

While it is usually food for farm animals, it can be consumed fried, cooked along with beans or as a filling for Joroches (Joroch') (Dough balls often filled with different ingredients and are cooked with beans). The pumpkin can also be candied (Rosales González & Cervera Arce, 2020).

ES – calabaza de pepita grande (fem) (YP); ayote (masc); calabaza de Castilla (fem) (Mexico); calabaza de pepita gruesa (fem) (YP); calabaza pinta (fem); calabaza pipiana (masc) (Mexico); calabaza *xtóop'* (fem) (YP); pipián (fem); talamayote (masc) (Mexico)

FR – ayote

YUA – ka'; xka'

Figure 30

Calabacita Xtóop y su semilla, conocida como pepita gruesa

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 150), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

LOCAL VARIETIES OF CHILI PEPPER

27. CHILI (USA); CHILI PEPPER (USA); CHILLI (United Kingdom)

ES – chile (Mexico, Central America) (masc); ají (masc) (South America, The Antilles); guindilla (fem) (España)

FR – piment (masc)

YUA – iik (generic)

28. BIRD PEPPER; PEQUIN PEPPER (Capsicum annuum var. glabriusculum)

It is considered to be the common ancestor of the varieties of *capsicum annuum* and it is highly appreciated in the region of the Yucatán peninsula. It can be found in many parts of Mexico under different names. It can be pale or dark green when unripe and orange or red when ripe. Its length varies from 1.2 to 2.0 cm. while its diameter ranges from 0.6 to 1.7 cm. It can be consumed raw, dry and ground for various local dishes (Aguilar et al.,

2010; Domínguez Orta & Herrera Martínez, 2019; González Estrada et al., 2010; Sterling, 2014).

ES – chile *maax* (masc) (YP, Mexico); amaxito (masc) (YP, Mexico); chigolito (masc) (Mexico); chile amash (masc) (Mexico); chile amax (masc) (Mexico); chile de monte (masc) (YP, Mexico); chile machito (masc) (Mexico); chile macho (masc) (Mexico); chile silvestre (masc) (Mexico); chiltepín (masc) (Mexico); chirel; maxito (masc) (YP); pájaro pequeño (masc); piquín (masc) (Mexico)

FR – piment oiseau (masc); piment tepin (masc)

YUA – ajmaax iik; maax iik; xmaax iik

Figure 31

Chile maax ik

Note. From "Chiles cultivados en Yucatán", by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

Figure 32

Fruto maduro

Note. From “El papá de todos los chiles”, by J. C. Domínguez Orta & G. Herrera Martínez, 2019, *Desde el Herbario CICY, 11,* p. 99 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2019/2019-05-23-Dominguez-Herrera-El-papa-de-todos-los-chiles.pdf).

29. <u>CHAWA PEPPER</u> (Capsicum annuum L.)

The fruit has an elongated shape and has been reported to measure between 4.5 and 10.9 cm. long, and between 1.0 to 2.2 cm in diameter. It is green in its unripe stage, yellow and orange in its intermediate stage and finally red when it has completely ripened. It is usually sold dry and is used to make a traditional dish in the Yucatán called Relleno negro (Black stuffing) (Boox buut’, Boox janal, Boox k’óol), in which the pepper is charred and then made into a seasoning paste known as Recado negro along with other ingredients (Aguilar et al., 2010; González Estrada et al., 2010).

ES – chile chawa (masc)

FR – <u>piment chawa</u> (masc)

YUA – chawa’ iik; chak iik; chawal iik; chowak iik; sak iik; xchawa’; *ya’ax iik

*Literally ‘green chili pepper’, this same species only receives this name when it still has not ripened.

Figure 33

Chile chawa ik

Note. From "Chiles cultivados en Yucatán", by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

30. <u>DULCE PEPPER</u> (Capsicum annuum L.)

Considered in the state of Yucatán as the second most important after habanero pepper, it is mainly distributed in the states of Yucatán, Campeche, Tabasco and northern Chiapas, in Mexico. The fruit is round, flattened and wrinkled, although some variations can be slightly elongated with flattened ends. It is green when unripe and changes to red when it ripens. It ranges from 4.4 and 9.6 cm. in length and 4.7 to 7.4 cm. in diameter. It is widely used to season local regional dishes (Aguilar et al., 2010; González Estrada et al., 2010).
ES – chile dulce (masc) (YP)
FR – <u>piment doux du Yucatan</u> (masc); <u>piment dulce</u> (masc);
YUA – ch'ujuk iik; *dulce* iik; xts'a'ay iik; xwóolis

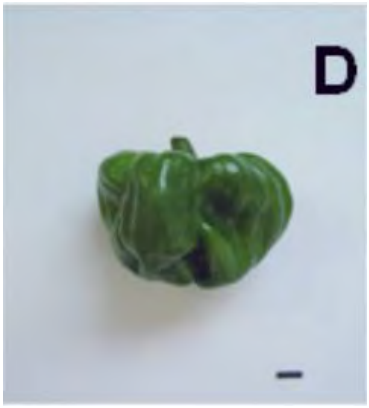
Figure 34

Chile dulce

Note. From “Chiles cultivados en Yucatán”, by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 343 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

Figure 35

Chile dulce



Note. From “Chiles cultivados en Yucatán”, by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

31. PAÍS PEPPER; YUCATEC DRY PEPPER; YUCATEC YA’AX PEPPER (Capsicum annuum L.)

The fruit is elongated and cylindrical, measuring between 3.0 and 9.2 cm. long and between 1.2 and 2.5 cm. in diameter. The fruit is green or yellowish when unripe or in an intermediate state and becomes red when completely ripe. It is mainly dehydrated and sold whole or ground as the main ingredient to make a seasoning paste called Recado negro, which is used to make a local dish called Relleno negro (Black stuffing) (Boox buut', Boox janal, Boox k'óol) (Aguilar Rincón et al, 2010; González Estrada et al., 2010).

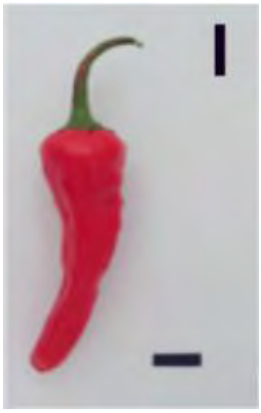
ES – *ya'ax iik* (masc) (corto ["short" variant]) (YP); chile de país (masc); chile país (masc) (YP); chile seco (masc); chile verde (masc); *ya'ax iik* alargado (masc) (colmillo ["canine" variant]) (YP); *ya'ax iik sak* (masc) (fruto blanco ["white fruit" variant]) (YP)

FR – piment país (masc); piment pays du Yucatan (masc); piment séché du Yucatan (masc)

YUA – ya'ax iik (corto ["short" variant]) (YP); ya'ax iik *alargado* (colmillo ["canine" variant]) (YP); ya'ax iik sak (*fruto blanco* ["white fruit" variant]) (YP)

Figure 36

Chile ya'ax ik



Note. From "Chiles cultivados en Yucatán", by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

32. SUKURRE PEPPER (Capsicum annuum L.)

It has been reported to be occasionally confused with ya'ax pepper. It has a red color when ripe, measuring from 3.0 to 5.7 cm. in length and between 1.4 and 1.9 cm. in diameter. It can be eaten fresh, dry or ground (González Estrada et al., 2010).

ES – chile *sukurre* (masc) (YP); chile sucurre (masc) (YP, Mexico); chile *sukurre iik* (masc) (YP)

FR – piment sukurre (masc)

YUA – sukure iik; sukurre iik

Figure 37

Chile sukurre

Note. From "Chiles cultivados en Yucatán", by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

33. XCATIK PEPPER; XKAT IIK PEPPER (Capsicum annuum L.)

It is deemed as the third most important chili pepper in the state of Yucatán after habanero and dulce. It has a conical shape and is commonly known for having a pale yellow color, but can become orange or red when fully ripe. Its length ranges from 9.0 to 17.6 cm while its diameter varies from 2.1 to 3.4 cm. It is generally eaten fresh, roasted, and is used in

regional dishes as well as to make cream sauce from it (Aguilar et al., 2010; González Estrada et al., 2010).

ES – chile *xkat iik* (masc) (YP); chile güero (masc) (YP, Mexico); *xkat iik* (masc) (YP)

FR – piment xcatik (masc); piment blond (masc)

YUA – xkat iik

Figure 38

Chile xkat ik

Note. From "Chiles cultivados en Yucatán", by T. González Estrada, C. Casanova Chávez, L. Gutiérrez Pacheco, L. Torres Tapia, F. Contreras Martín and S. Peraza Sánchez, 2010, *Biodiversidad y Desarrollo Humano en Yucatán*, p. 344 (https://www.cicy.mx/Documentos/CICY/Sitios/Biodiversidad/pdfs/Cap7/04%20Chiles%20cultivados.pdf).

END OF SUBDIVISION

34. COCONUT (Cocos nucifera L.)

Tropical tree native to South Asia that can reach between 24 and 30 m. in height on average. It can be found in the coast of almost all tropical countries (Larousse, 2021; Limones Briones & Fernández Barrera, 2016; Villalobos-Zapata & Mendoza Vega,

2010). The fruit is highly appreciated in Mexico for its flesh and juice. It is common to see stands selling it in the form of several beverages as well as pieces of the meat with chili powder and lime juice. In the Yucatán peninsula, it is also common to find coconut in numerous presentations of candy (Larousse, 2021).

ES – coco (masc) (YP, Mexico)

FR – noix de coco (fem)

YUA – kastelan tuk'

Figure 39

Semilla del cocotero con desarrollo del haustorio

Note. From "El cocotero: "El árbol de la vida"", by V. Limones Briones and M. A. Fernández Barrera, 2016, *Desde el Herbario CICY, 8,* p. 108.

35. COTOPERIS; OLIVESHAPE TALISIA; PENINSULAR GUAYA; YELLOW GENIP; YUCATEC GUAYA (Melicoccus oliviformis)

The tree can reach between 6 and 18 m. in height while the ovoid fruit reaches between 2 and 3 cm. in length. The flesh varies from sweet to sour in taste and is yellowish orange. It is eaten raw and is in high demand in local markets (Ancona et al., 2015).

ES – guaya (fem) (YP, Belize, Guatemala); cotoperis (Venezuela); cotopriz (Venezuela); guayo; huaya (fem) (YP); huaya de monte (fem) (YP) huaya india (fem) (YP); huaya país (fem) (YP)

FR – cotoperis (masc); guaya du Yucatan (fem); talisie en forme d'olive
YUA – wayam; wayum; wayúum; weyúun

Figure 40

Melicoccus oliviformis. Rango de color y tamaño en frutos

Note. From "Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional "Roger Orellana"", by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 169 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

36. COW OKRA; CUACHILOTE; CUCUMBER TREE; TREE CUCUMBER (Parmentiera aculeata (HBK.) Seemann)

Native to Mexico and Guatemala, the fruit is between 20 and 30 cm. long, similar to a cucumber. It is juicy, it has a sweet taste and the skin is yellowish green. It can be consumed cooked or roasted, and it can also be eaten in salads with salt and pepper. In the Yucatán, it is peeled and cooked with sugar and cinnamon to make a sweet dessert (Larousse, 2018).
ES – chachi (Mexico); chote (Mexico); cuachilote (masc) (Mexico); cuajilote (masc) (Mexico); cuajilotillo (masc) (Mexico); guajilote (masc) (Mexico); huajilote (masc)

(Mexico); pepino de árbol (masc) (YP); pepino de ardilla (masc) (YP); pepino *kaat* (YP); pepino silvestre (masc) (YP)

FR – concombre d'arbre (masc); concombre maya (masc)

YUA – kaat; kaat ku'uk

Figure 41

Parmentiera aculeata

Note. From *Parmentiera aculeata (Kunth) Seem.* (Centro de Investigación Científica de Yucatán, © 2010).

37. CRABOO (Belize); SOUR MURICI; SOUR NANCE; WHITE NANCE (Byrsonima bucidifolia)

Endemic to the Yucatán peninsula, the distribution of this fruit is limited to the east of the Yucatán peninsula, Belize and Guatemala. Its bush can reach between 3 and 4 m. in height while the fruit is between 1 and 3 cm. in diameter. It is a fleshy and sour fruit, round and slightly flattened. It is not as popular or common in the region but can be eaten raw, with chili powder, salt or sugar. It can also be consumed as water, jams or liquor (Ancona et al., 2015; CICYoficial, 2017). It has also been reported to be cooked with

eggs and chaya in Maya communities (M. E. Cruz Cáceres, personal communication, April 12, 2022).

ES – nance agrio (masc) (YP); grosella (fem) (YP); grosella yucateca (fem) (YP); nance blanco (masc) (YP); nance de monte (masc) (YP); *sakpaj* (masc) (YP)

FR – byrsonima à feuilles de bucida; nance amère (fem)

YUA – sakpaj

Figure 42

Corte longitudinal de frutos de saj pak (Byrsonima bucidifolia)

Note. From "Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional "Roger Orellana"", by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 171 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

LOCAL VARIETIES OF CORN

38. CORN; MAIZE (Zea Mays L.)

Corn is the basis of the Mexican diet with 305 registered species. It is a plant with a cylindrical stalk that reaches between 1.5 and 3 m. tall. There are multiple types of maize known as *criollas* which are the most used, specially to make tortillas (Larousse, 2021).

The tender ear of corn has multiple uses in Mexican cuisine such as chopping it to add it in beef soups or stews. The grains can be added to white rice and can be used for Mexican snacks like esquites or drinks such as atole. When ground, these can be used to make corn tamales or corn bread. Moreover, boiled and roasted corn on the cob is sold in the street and is quite popular (Larousse, 2021). In the Yucatán peninsula, producers take into consideration the agricultural cycle, color and grain resistance in order to define their varieties. There are three recognized types of maize: Tuxpeño, locally known as Xnuk nal, Ts'íit bakal and Nal t'eel or Gallito (Rosales González & Cervera Arce, 2020).
ES – elote (YP, Mexico) (ear of corn) (masc); *gracia (fem) (YP); maíz (masc) (YP, Mexico); mazorca (YP, Mexico) (ear of corn) (fem)
FR – maïs (masc)
YUA – **gracia*; ixi'im (grain of corn); i'inaj (corn seed; corn specially stored so as to use its seeds); nal (generic; plant of corn; ear of corn); xi'im (grain of corn)

*Said in religious and ritualistic contexts or when referring to corn byproducts.

39. BEK'ECH BAKAL CORN; TS'ÍIT BAKAL CORN; YUCATEC THIN COB CORN

Long-cycle corn. Its cycle is of three months and a half. Ancient seed of long and thin ears as well as flexible corncob. Its seeds are described to be the most resistant. The grain is hard, crystalline and white, although ears with yellow grains have been reported. It is highly appreciated since it can be kept in storage for about a year. It can be easily threshed and is eaten by both family and animals (Rosales González & Cervera Arce, 2020).
ES – *bek'ech bakal* (masc) (YP); *ts'íit bakal* (masc) (YP)
FR – coeur d'épi de maïs mince du Yucatan (masc); *ts'íit bakal* (masc)
YUA – bek'ech bakal; ts'íit bakal

Figure 43

[Photograph of ears of ts'íit bakal and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 111), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

40. BLACK HUSK XMEJEN NAL CORN

Intermediate-cycle corn. Thin ears that are between 10 and 14 cm. long. Its crystalline white grains are appreciated for its resistance in the crop field during ripening. It can be easily threshed even though it is difficult to detach it from the husk. It is only distinguishable from the white xmejen nal because of its black-purple husk. The stalk and the corncob are purple as well. (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal boox jolo'och* (masc) (YP)

FR – maïs à feuilles noires du Yucatan (masc)

YUA – xmejen nal boox jolo'och

Figure 44

[Photograph of ears of xmejen nal boox jolo'och with and without the husk and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 115), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 45

Boox jolo'och

Note. From "MAÍZ, NAL O GRACIA" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_044.html).

41. <u>CHRIST'S KNEE</u>; <u>PÍIX CRISTO CORN</u>

Intermediate-cycle corn. Its ears are cylindrical, ranging from 8 to 10 cm. long. The grains are yellow and mottled reddish with cross-like ochre figures that resemble “Christ’s knee”. It is described as a chubby *xmejen nal*. This variety is scarce, kept by some families; nevertheless, it is undergoing a recovery process. Soft dough is obtained from this variety for tortillas, tamales and atole. It is one of the first grains that are consumed (Rosales González & Cervera Arce, 2020).

ES – *píix* Cristo (masc)

FR – maïs genou de Christ du Yucatan (masc)

YUA – píix Cristo

Figure 46

[Photograph of ears of píix Cristo and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 117), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

42. ÉEK’JUB; X-ÉEK’JUB; YUCATEC PURPLE X-ÉEK’JUB CORN

Long-cycle corn. It has resistant big cylindrical ears that reach between 8 and 20 cm. in length, and has a corncob that varies in size. It is dark in color, generally purple. Although it is rare in the region, it is starting to be found more frequently in more crop fields. The tortillas made with this type of corn are soft and pink. Its dark tostadas are highly

appreciated as well as its atole (corn drink). It is not given to animals (Rosales Gonzáles & Cervera Arce, 2020).

ES – *éek'jub* (masc) (YP)

FR – *x-éek'jub* (masc); maïs violet du Yucatan (masc)

YUA – éek'jub; x-éek'jub

Figure 47

[Photograph of ears of éek'jub and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 110), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

43. GALLITO CORN (generic); NAL T'EEL (generic)

Early or short-cycle corn (7 weeks), also known as Gallito. There are three colors and the varieties are scarce. It is less resistant to drought and yields similar to the Nal xoy. The ears are pointed with small crystalline grains and thin corncob. (Rosales González & Cervera Arce, 2020).

ES – *nal t'eel* (masc) (generic); gallito (masc) (generic)

FR – maïs nal t'eel du Yucatan (masc)

YUA – nal t'eel (generic)

44. HEIRLOOM RED XMEJEN NAAL CORN (USA)

Intermediate-cycle corn. Its ears are thick and not as pointed as Gallitos. It can have 8 or 10 cm. in length and it has red grains. Its cultivation is rare and there is discussion about its crop cycle because it can be shortened and harvested along with the Nal t'eel (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal* rojo

FR – maïs d'héritage rouge xmejen nal (masc)

YUA – xmejen nal chak nal

Figure 48

[Photograph of ears of heirloom red xmejen naal corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 116), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

45. HEIRLOOM WHITE NAAL XOY CORN (USA)

Intermediate-cycle corn. It was created in the town of Xoy, state of Yucatán, between 1998 and 2000 by choosing the white grains of the Yellow nal xoy. The ears are robust and can reach 20 cm. in length. It is a fast-growing crop and has good yields. (Rosales González & Cervera Arce, 2020).

ES – *nal xoy* blanco

FR – maïs d'héritage blanc nal xoy (masc)

YUA – nal xoy *blanco*

Figure 49

[Photograph of ears of heirloom white naal xoy corn with and without husk and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 120), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

46. HEIRLOOM YELLOW NAAL XOY CORN (USA)

Intermediate-cycle corn. Improved seed in the town of Xoy, state of Yucatán, in 1983. The Nal xoy is a cross between the Yellow nal t'eel and the white-grain Tuxpeño *PR 7822*. The ears are big, reaching 20 cm. in length with yellow grains. It is more resistant than the White nal xoy when stored. It is also resistant to drought and strong winds. It has good yields. Its easy to thresh and the flavor is considered good to make tortillas and pozole (Mexican dish) (Rosales González & Cervera Arce, 2020).

ES – *nal xoy* amarillo

FR – maïs d'héritage jaune nal xoy (masc)

YUA – nal xoy *amarillo*

Figure 50

[Photograph of ears of heirloom yellow naal xoy corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 119), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

47. HEIRLOOM YELLOW NAL TEL CORN (USA)

Short cycle-corn. The ears are between 6 and 12 cm. in length and yellow grain. Among all the Nal T'eel or Gallitos, this is the one that yields the most (Rosales González & Cervera Arce, 2020).

ES – gallito amarillo; *nal t'eel* amarillo

FR – maïs d'héritage jaune nal t'eel (masc)

YUA – k'an nal t'eel; nal t'eel "k'an nal"

Figure 51

[Photograph of ears of heirloom yellow nal tel corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 125), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

48. HEIRLOOM YELLOW XMEJEN NAAL CORN (USA)

Intermediate-cycle corn. The ears reach between 10 and 14 cm. in length. The grains are thin, crystalline yellow and slightly floury. The ears are easy to thresh and they tend to be fatter than the white ones. It can be stored for longer periods of time (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal* amarillo (masc)

FR – *xmejen k'an nal* (masc); maïs d'héritage jaune xmejen nal (masc)

YUA – xmejen nal "k'an nal"

Figure 52

[Photograph of ears of heirloom yellow xmejen naal corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 116), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

49. HEIRLOOM YELLOW XNUK NAAL CORN (USA)

Long-cycle corn. The ears are of varied size, mostly big, cylindrical, with thin corn cob, and a length that can reach between 13 to 20 cm. It is resistant to drought and is largely preserved for its seeds (Rosales González & Cervera Arce, 2020).

ES – *xnuk nal* amarillo

FR – *xnuk nal k'an nal* (masc); maïs d'héritage jaune xnuk nal (masc)

YUA – xnuk k'an nal; xnuk nal "k'an nal"

Figure 53

[Photograph of ears of heirloom yellow xnuk naal corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 109), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 54

Xnuuk k'an nal

Note. From "MAÍZ, NAL O GRACIA" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_044.html).

50. KUTAAHTZUB CORN

Short-cycle corn. The ears reach from 5 to 7 cm. in length and have yellow grains. It is not so appreciated because it is attacked by plague and destroyed by wild animals. It is a low-yield crop and has to be quickly consumed since it is difficult to store (Rosales González & Cervera Arce).

ES – *kutaahtzub* (masc)

FR – maïs kutaahtzub (masc)

YUA – kutaahtzub

Figure 55

[Photograph of ears of kutaahtzub and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 126), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

51. ORANGE CHAK CHOB CORN

Intermediate-cycle corn. The ears are cylindrical, reaching between 14 and 16 cm. long. and crystalline orange grains which may vary from a lighter color to a darker one. The grain is highly productive and resistant to drought as well as weevil. It is easy to thresh and is used to make tortillas (Rosales González & Cervera Arce, 2020).

ES – *chak chob* anaranjado (masc)

FR – maïs chak chob orange du Yucatan (masc)

YUA – chak chob

Figure 56

[Photograph of ears of orange chak chob corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 118), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

52. RED CHUUN YA' CORN

Long-cycle corn. Its ears are between 7 and 15 cm. in length and thin corn cob. The grains are ochre and reddish. It can shorten its cycle and be confused with some types of Xmejen nal. Although appreciated, it is sowed less frequently (Rosales Gonzáles & Cervera Arce, 2020).

ES – *chuun ya'* rojo (masc)

FR – maïs chuun ya' rouge du Yucatan (masc)

YUA – chuun ya'

Figure 57

[Photograph of ears of red chuun ya' corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 111), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

53. RED NAL T'EEL CORN

Short-cycle corn. The ears reach between 8 and 12 cm. in length and has hard crystalline dark grains. It is easy to thresh (Rosales González & Cerver Arce 2020).
ES – gallito rojo (masc) (YP); *nal t'eel* rojo (masc) (YP)
FR – maïs d'héritage rouge nal t'eel (masc)
YUA – chak nal t'eel

Figure 58

[Photograph of ears of red nal t'eel corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 126), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

54. TUXPEÑO; XNUK NAL (generic)

It is among the species with more uses (Larousse, 2021). It is described as a long-cycle race (4 months) and a type of corn that has one of the most resistant seeds. There are four colors: white, yellow, red, and purple or black. (Rosales González & Cervera Arce, 2020)

ES – *xnuk nal* (masc) (generic) (YP); maíz grande (masc); tuxpeño (masc) (YP, Mexico)

FR – maïs xnuk nal du Yucatan (masc); maïs tuxpeño (masc)

YUA – xnuk nal (generic); xnukuch nal (generic)

55. WHITE XMEJEN NAL

Intermediate-cycle corn. Thin ears that are between 10 and 14 cm. long. With crystalline white grains. It is resistant to storage and can be easily threshed (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal* blanco (masc)

FR – maïs xmejen nal blanc du Yucatan (masc); *xmejen sak nal* (masc);

YUA – xmejen nal "sak nal"

Figure 59

[Photograph of ears of white xmejen nal and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 115), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

56. WHITE NAL T'EEL

Short-cycle corn. The ears are between 8 and 13 cm. long and have white grains (Rosales González & Cervera Arce, 2020).

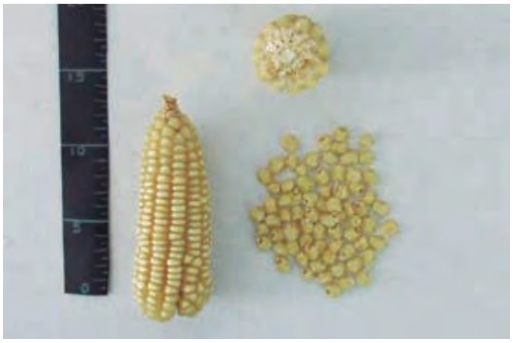
ES – gallito blanco (YP); *nal t'eel* blanco (masc) (YP)

FR – maïs nal t'eel blanc du Yucatan (masc)

YUA – nal t'eel "sak nal"; sak nal t'eel

Figure 60

[Photograph of ears of white nal t'eel and its grains]



Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 125), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

57. WHITE XNUK NAL

Long-cycle corn. It has been indicated to be highly appreciated and resistant to drought. The ears are between 12 and 22 cm. in length and thin corncob. It is generally preferred as it is easy to thresh and yields more than the yellow variety (Rosales González & Cervera Arce, 2020).

ES – *xnuk nal* blanco

FR – *xnuk nak sak nal* (masc); maïs xnuk nal blanc du Yucatan

YUA – sak xnuk nal; xnuk sak nal; xnuk nal "sak nal"

Figure 61

[Photograph of ears of white xnuk nal and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 109), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 62

Xnuuk sak nal

Note. From "MAÍZ, NAL O GRACIA" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la*

milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_044.html).

58. XMEJEN NAL CORN (generic)

Short-cycle corn (Terán et al., 1998). Intermediate-cycle corn according to Rosales González and Cervera Arce (2020). It can be stored for about a year. The ears are shorter than the Xnuk nal and the grains are more breakable. They can be white, yellow, red and, atypically, purple. The corncob is firm and thick (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal* (masc) (generic); maíz chico (masc)

FR – maïs xmejen nal du Yucatan (masc)

YUA – xmejen nal (generic); xt'uup nal

59. XMEJEN NAL XKOJ YUUK CORN; YUCATAN BROWN BROCKET CORN

Intermediate-cycle corn. Its ear is robust and conical with a length that ranges from 10, 12 and 15 cm. It has a long and curved tip that has multiple colors and floury grains. Its cultivation is not frequent even though it yields and can be stored for almost all year. It is one of the first ones to be eaten, it is easy to thresh and its used to make tortillas (Rosales González & Cervera Arce, 2020).

ES – *xmejen nal xkoj yuuk* (masc) (YP)

FR – maïs daguet brun du Yucatan (masc)

YUA – xmejen nal xkoj yuuk

Figure 63

[Photograph of ears of xmejen nal xkoj yuk corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 117), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

60. XNUK NAL CHAKCHOB CORN

Long-cycle corn. It is described as strong cylindrical ears that reach between 12 and 20 cm. in length. It is difficult to thresh due to its hardness and pointed grains. When preparing it, a great amount of calcium hydroxide is used for the hominy (Rosales Gonzáles & Cervera Arce, 2020).

ES – *xnuk nal chak chob* (masc)

FR – maïs xnuk nal chak chob du Yucatan (masc)

YUA – xnuk nal chak chob

Figure 64

[Photograph of ears of xnuk nal chakchob corn and its grains]

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 110), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

END OF SUBDIVISION

61. CUSTARD APPLE (Belize, Jamaica, Puerto Rico); BULLOCK-HEART (Jamaica, USA); BULLOCK'S HEART (Puerto Rico); CUSTARD-APPLE (Bahamas, Jamaica, USA); SWEETSOP; OX HEART; SUGAR APPLE; WILD CUSTARD APPLE (Belize) (Annona reticulata L.)

Native to the Antilles, the tree reaches 10 m. (Villalobos-Zapata & Mendoza Vega, 2010) and the fruits are ovoid with a diameter that ranges between 8 and 16 cm (CIRAD n.d.). The color of the skin ranges from yellow to reddish and the pulp is white or pale yellow (CIRAD n.d.; Trade Winds Fruit, n.d.). It is eaten as fresh fruit or made into juices and ice cream (CIRAD n.d.).

ES – anona (fem) (YP, Guatemala, Mexico); annona del monte (fem) (Belize) anón (masc) (Panamá, Venezuela); anón manteca (masc); anón pelón (masc) (Colombia); anona blanca (fem) (Belize); anona colorada (fem) (El Salvador, Guatemala, Mexico); anona corazón (fem); anona de cuba (fem); anona de monte (fem); anona dulce (fem) (YP); anonillo (masc) (Costa Rica, Guatemala); cachiman (masc) (Domican Republic); chirimoya (fem) (Cuba, Venezuela); corazón (masc); mamón (masc) (Cuba, Dominican Republic); poshte (El Salvador)

FR – cachiman (masc) (Guadeloupe, Haiti, Jamaica, Réunion, Senegal, Martinique, Mayotte); anone (fem); anone réticulée; bois cachiman (Haiti); cachima; cachiman coeur de boeuf (masc) (Haiti); cachiman coeur-de-boeuf (masc) (Guadeloupe); coeur de boeuf (masc) (Haiti, Jamaica, Senegal); corossol réticulé (masc); corossol sauvage (masc); pignon (Senegal)

YUA – k'an óop; ts'uulimuy; ts'uulil poox; oop; óop; poox

Figure 65

[Photographs of different varities of custard apple]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 27), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

Figure 66

Fruit et graines

Note. From *Cachiman (Annona reticulata L.)* [Photograph], by CIRAD, 2008 (http://caribfruits.cirad.fr/fruits_tropicaux/cachiman).

D

62. DRAGON FRUIT; STRAWBERRY PEAR (Hylocereus undatus)

It is a climbing plant that can grow on trees and stones (Villalobos-Zapata & Mendoza Vega, 2010). The fruit is globular shaped, it has pink skin, and can reach a length of 12 cm. in length. The skin is pink or magenta and the pulp is white with small black edible seeds. It can be eaten as fresh fruit or made into juice, or shaved ice (Larousse, 2021).

ES – pitahaya (fem) (YP, Mexico); fruta del dragón (fem); pitaya (fem) (YP, Mexico); pitajaya; pitayo

FR – fruit du dragon (fem); pitaya (fem);

YUA – chak woob; woob

Figure 67

Fruto, pitahaya partida por la mitad

Note. From *Pitahaya o pitaya* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/pitahaya-o-pitaya/).

G

63. GUAVA (Bahamas, Jamaica, Lesser Antilles, Micronesia, Puerto Rico, USA); APPLE GUAVA; COMMON GUAVA; TROPICAL GUAVA; WILD GUAVA; YELLOW GUAVA (Jamaica, Lesser Antilles, Puerto Rico) (Psidium guajava)

The tree can reach 10 m. in height (Villalobos-Zapata & Mendoza Vega, 2010). The fruit is round with a diameter that varies from 3 to 7 cm. It can be eaten as fresh fruit, in syrup, as jam, guava paste or even in some liquors (Larousse, 2021).

ES – guayaba (fem) (YP, Belize, Bolivia, Costa Rica, Cuba, Ecuador, Nicaragua, Panama, Peru, Puerto Rico, Mexico, Venezuela); cuayabo dulce (masc) (Colombia); guaba (fem) (Cuba, Puerto Rico); guaiaba dulce (fem) (Colombia); guajava (Belize); guava (Belize, Panama); guayaba común (fem) (Dominican Republic, Nicaragua); guayaba de gusano (fem) (Nicaragua); guayaba del Perú (fem) (Cuba); guayaba perulera (fem) (Nicaragua); guayabilla (fem) (Mexico); guayabillo (masc) (Mexico); guayabo (masc) (Bolivia, Colombia, Costa Rica, Cuba, Ecuador, Mexico, Nicaragua, Panama, Venezuela); guyaba del Perú (fem) (Cuba); guyaba dulce (fem); guyabo dulce (masc) (Colomba)

FR – goyave (fem) (Guadeloupe, Haiti); gouyabe (Haiti); goyava (fem) (Lesser Antilles); guyaba (fem)

YUA – pichi'

Figure 68

Psidium guajava

Note. From *Psidium guajava L.* (Centro de Investigación Científica de Yucatán, © 2010).

64. GROO GROO; GRU GRU PALM; MACAUBA PALM; MACAW PALM; MACAYA OIL (Acrocomia aculeata)

It is a palm that can reach 15 m. in height and the bark is covered in thorns (Villalobos-Zapata & Mendoza Vega, 2020). The fruit is round, measuring 4 cm. in diameter, and has a greenish or yellowish color (Larousse, 2018). It is mainly cooked and consumed in syrup but liquor can also be made from it, as well as water (Ancona et al., 2015; Larousse, 2018; Coppens d'Eeckenbrugge & Libreros Ferla, 2001).

ES – cocoyol (masc) (YP, Mexico); bocaiuva; cachinobí; catey; cayara; cayiete; coco baboso (masc); coco de catarro (masc); coquito (masc); coquito baboso (masc) (Mexico); coquito de aceite (masc) (Mexico); corozo (masc) (Colombia, Venezuela); coyol (masc) (Central America, Mexico); coyol baboso (masc) (Mexico); coyol redondo (masc) (Mexico); coyul (Mexico); cuyul (Mexico); gru gru; guacoyul (Mexico); macaúba; mocayá (Argentina); ocori; palma de vino; tamaco (Colombia)

FR – corosse (Haiti)

YUA – tuk'

Figure 69

El cocoyol nace en palmeras de las selvas de Muna, Yucatán

Note. From *Receta Dulce de Cocoyol: Postre de Yucatán* [Photograph], by Top Adventure, 2021 (https://topadventure.com/gastronomia/Receta-dulce-de-cocoyol-postre-de-Yucatan-20210123-0001.html).

K

65. KILIM MOMBIN; YELLOW KILIM MOMBIN (Spondias radlkoferi)

The tree can reach 30 m. in height. The fruit is green or yellow when ripe, measuring between 4 and 2 cm. It is sweet and can be eaten raw or in water (Ancona et al., 2015).
ES – *kilim* (masc) (YP); ciruela de monte (fem) (YP); hobo Amarillo (masc) (YP); jobo (masc) (YP)
FR – prune kilim (fem)
YUA – kilim

Figure 70

[Photographs of the kilim fruit and its tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 25), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

M

66. MAMEY SAPOTE; MAMEE-APPLE (Belize); MAMEE SAPOTE (Belize); MAMEY APPLE (Belize); MAMMEE SAPOTA (Bermuda, Jamaica); MAMMEE

SAPOTE; MAMMEE ZAPOTE; MAMMY APPLE (Belize); MARMALADE PLUM (Jamaica); MARMELADE PLUM (Jamaica); NASEBERRY (Puerto Rico); RED MAMMEE (Puerto Rico); RED SAPOTE (Puerto Rico); SAPOTE (Pouteria sapota)

It is thought to be native to Southern Mexico but can be found in the Caribbean islands and Central America, the tree can grow 20 m. in height. The fruits are ovoid and measure between 8 and 20 cm. long while the skin is hard, rough and brownish or reddish brown, (CIRAD, n.d.; Larousse, 2021; Villalobos-Zapata & Mendoza Vega, 2010). The pulp is reddish and can be eaten raw, made into desserts or beverages like milkshakes or ice cream (Larousse, 2021).

ES – mamey (masc) (YP, Cuba, Honduras, Mexico, Panama, Spain, Venezuela); mamey colorado (masc) (Colombia, Cuba, Mexico, Spain, Venezuela); mamey de tierra (masc) (Panama); mamey mata serrana (masc) (Ecuador); mamey rojo (masc) (Puerto Rico); mamey sapote (masc) (Cuba, Puerto Rico); níspero (masc) (Colombia); saltule (Belize); sapote (masc) (Belize, Cuba, Dominican Republic, Nicaragua, Puerto Rico, Spain); sapote de montaña (masc) (Guatemala); sapote grande (masc) (Nicaragua); zapote colorado (masc) (Mexico); zapote costeño (masc) (Colombia); zapote mamey (masc) (Cuba, Mexico, Spain, Venezuela)

FR – sapote (fem) (Guadeloupe, Haiti, Martinique); grosse sapote (fem) (Martinique); jaune d'oeuf (masc); poutéria sapote; sapote à crème (fem) (Guadeloupe); sapote mamey (fem) (Martinique); sapotille mamey (fem) (Guadeloupe, Martinique);

YUA – chakalja'as

Figure 71

Fruto: mamey cortado por la mitad

Note. From *Mamey colorado* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/mamey-colorado/).

N

67. NANCE; CRABOO (Belize); CRABU (Belize); CRAPOO (Belize); GOLDEN SPOON; GRABON (Belize); HOGBERRY (Jamaica); MURICI; SAVANA SERETTE; WILD CRABOO (Belize) ZACPAN (Belize) (Byrsonima crassifolia)

It is an important component of the savannahs of México. It is described as a small tree that grows around 6 and 10 m. in height (Ancona et al., 2015; Espace pour la vie, n.d.). The fruit is round and slightly flattened with skin that can range between yellow, red or green, while the diameter ranges between 1.5 cm. and 2 cm. The pulp is whitish and it is consumed as fresh fruit, in syrup and liquor (Ancona et al., 2015; Sterling, 2014; Larousse, 2021).

ES – nance (masc) (YP, Belize, Costa Rica, Guatemala, Honduras, Panama, Puerto Rico); changugo (masc) (Mexico); changungo (masc) (Mexico); changunga (Mexico); chaparro (masc) (Colombia); chaparro de chinche (masc); chaparro de sabana (masc) (Colombia, Venezuela); chaparro manteca (masc) (Colombia, Venezuela); chaparro manteco (masc) (Venezuela); chaparro peralejo (masc); chengua (Honduras, Mexico); cimarrón (masc) (Cuba); crabo (masc) (Honduras); maricao cimarrón (masc) (Puerto Rico); maricas (Cuba); nance amarillo (masc) (YP); nance de coco (masc) (Mexico); nanche (masc) (Mexico); nanche agrio (masc) (Mexico); nanche amarillo (masc) (Mexico); nanche del perro (masc) (Mexico); nanche dulce (masc) (Mexico); nanchi (masc) (Mexico); nanci (masc) (Mexico); nancis (Mexico)

FR – nance (fem); byrsonima des savanes; café d'Éthiopie (Guadeloupe, Martinique) cullière dorée (fem); maurissi; morissi; moureiller des caraïbes; moureiller des savanes; quinaquina des savanes (French Guiana); quinquina des savanes (Guadeloupe, Martinique) suretti de grand bois (Trinidad)
YUA – chi'

Figure 72

[Photographs of nance on the tree and down from the tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 36), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

O

68. OLOSAPO; BABOON CAP (Belize); MONKEY CAP (Couepia polyandra)

The tree can reach 15 m. in height and the fruit usually measures between 5 and 7 cm. long and 3 or 4.5 cm. in diameter. It is eaten raw (Ancona et al., 2015).
ES – *uspiib* (masc) (YP); moxpín; olosapo (masc); olozapo (masc); suncillo (masc); uspí (masc) (México); zapote amarillo (masc); zapotillo (masc)
FR – olosapo
YUA – uspiib

Figure 73

[Photograph of an olosapo on the tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 24), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

P

69. PAPAYA; PAPAW (Belize, USA); WILD PAPAYA (Belize) (Carica papaya)

The tree can reach 10 m. in height. The fruit is sweet, fleshy and elongated with yellow orangish skin. The pulp is juicy and is eaten raw, in smoothies, salads and made into juices, jams or candied fruit (Anconta et al., 2015).

ES – papaya (Argentina, Belize, Bolivia, Costa Rica, Dominican Republic, Mexico, Panama, Puerto Rico, Venezuela; papaya mamey (Mexico); papayo (masc)

FR – papaye (fem)

YUA – ch'íich' puut; puut

Figure 74

Fruto, papaya partida por la mitad

Note. From *Papaya* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/papaya-2/).

Figure 75

Carica papaya

Note. From *Carica papaya L.* (Centro de Investigación Científica de Yucatán, © 2010).

70. PLUMIER'S BROMELIA; ANANAS PINGOUIN; BROMELIA TASTE; CAMBURITO; KARATAS; PIÑUELA; PIÑUELAS; WILD PINEAPPLE (Bromelia karatas L.)

The fruit measures between 3 and 6 cm. in length. They are boiled and eaten raw with lime juice, salt and chili powder. Water can also be made from it. (Ancona et al., 2015; TV Azteca, 2022).

ES – piñuela (fem) (YP)

FR – karatas (masc)

YUA – chak ch'om; ch'am; ch'om

Figure 76

Corte longitudinal de frutos de piñuela (Bromelia karatas)

Note. From "Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional "Roger Orellana"", by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 170 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

71. POND APPLE (Jamaica, USA, West Indies); ALLIGATOR APPLE (Jamaica, Puerto Rico); ALLIGATOR-APPLE (Belize, USA); ALLIGATOR PEAR (Bahamas); ANONE (USA, West Indies); CUSTARD-APPLE (USA); MANGROVE ANONA; MONKEY-APPLE (USA); POND-APPLE (Bahamas, Jamaica, UK, Virgin Gorda) SERPENT APPLE; SWEET-SOP (Dominica); WILD CUSTARD APPLE (Honduras, USA, West Indies) (Annona glabra)

It can be eaten as fresh fruit or made into desserts like jellies. It is described as not having as much flavor in comparison to other fruits of the same family (Trade Winds Fruit, n.d.).
ES – corcho (masc) (YP, México, Puerto Rico); anón (masc) (Panamá, Puerto Rico); anón de puerco (masc) (Panamá); anón de río (masc) (Dominican Republic); anon liso (masc); anona (fem) (Mexico); anona blanca (fem) (El Salvador); anona de manglar (fem) (YP, El Salvador); bagá (Cuba, Dominican Republic); cayur (Puerto Rico); chirimoya (fem); cimarrón (masc); cimarrona (fem); corazón (masc) (USA, West Indies); corazón cimarrón (masc); coyur (Puerto Rico); guanábana (fem) (Dominican Republic, Venezuela); guanábana cimarrona (fem) (Dominican Republic); guanábana de corcho (fem) (Dominican Republic); guanábana de perro (fem) (Dominican Republic); guanábana silvestre (fem); guanabano bobo (masc)
FR – anone glabre (fem); annone de marais (fem) (Senegal); annone glabre (fem) (Senegal); cachiman cochon (masc) (Senegal); cachiman-cochon (masc) (Lesser Antilles); cachiman diable (masc) (Lesser Antilles); cachiman-marron (masc) (Lesser Antilles); coeur bú uf (masc) (Haiti); corossol-cochon (masc) (Lesser Antilles); corossol des marais; corossol marron (masc) (Haiti); courasol (masc) (Dominica); courasotte (Dominica); liège (Haiti)
YUA – jmak'; mak'; xmak'; xmak' oop

Figure 77

Annona glabra

Note. From *Annona glabra L.* (Centro de Investigación Científica de Yucatán, © 2010).

LOCAL VARIETIES OF SPONDIAS PURPUREA

72. PURPLE MOMBIN; HOG PLUM; RED MOMBIN; SCARLET PLUM; SPANISH PLUM (Spondias purpurea L.)

The tree can reach between 5 and 10 m. in height. The fruits can be 2 or 5 cm. in diameter and there are different colors. In the Yucatán peninsula, they are eaten as fresh fruit or in syrup. The green ones are usually eaten with salt and chili powder (Ancona et al., 2015). It can be candied, added in local dishes like Pipián (Óonsikil), Chilmole, and used to make Sikil abal (the pulp is mixed with chili powder, salt and ground pumpkin seeds) (UyoolChe AC, 2021).

ES – *abal* (masc) (YP); ciruela (fem) (YP); ciruela de México (fem); ciruela de monte (fem); ciruela mexicana (fem) (Mexico); ciruela morada (fem); ciruela roja (fem); ciruelo (masc) (Mexico); jocote

FR – cirouelle (fem); prune d'Espagne (fem); prune du Chili (fem); mombin rouge

YUA – abal (generic); chak abal

Figure 78

[Phtographs of the purple mombin fruit and the tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 15), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

73. HUHI MOMBIN; HUHI PLUM

The fruit is described to be purple (Ruenes-Morales, 2010).

ES – *Huhi abal* (YP)

FR – cirouelle de Huhi (fem)

YUA – Huhi abal; xHuhi abal

74. JUNTURA MOMBIN; JUNTURA PLUM

The fruit is described to be yellow (Ruenes-Morales, 2010).

ES – juntura (YP); fundura (YP)

FR – cirouelle juntura (fem)

YUA – xjúunturia abal; xuntura abal

75. KAAMPECH MOMBIN; KAAMPECH PLUM

The fruit is described to be orangish (Ruenes-Morales, 2010).

ES – *Kaampech abal* (masc) (YP)

FR – cirouelle du Campeche (fem); cirouelle Kaampech (fem)

YUA – Kaampech abal

76. KUSMIL MOMBIN; KUSMIL PLUM

The fruit is described to be red (Ruenes-Morales, 2010).

ES – *kusmil abal* (YP)

FR – cirouelle kusmil (fem)

YUA – kusmil abal

77. RAINY MOMBIN; RAINY PLUM

The fruit is described to be yellow (Ruenes-Morales, 2010).

ES – *xja'ajal abal* (YP)

FR – cirouelle pluvieuse (fem)

YUA – xja'ajal abal

78. TUSPANA MOMBIN; TUSPANA PLUM

The fruit is described to be yellow (Ruenes-Morales, 2010).

ES – tuspeña abal (fem); tuspana de Campeche (fem); tuxpana (fem); tuxpeña (fem)

FR – cirouelle tuspana (fem)

YUA – tuspaana; tuspaana abal; *tuxpana*; *tuxpeña*

79. SABAK MOMBIN; SABAK PLUM

The fruit is described to be purple (Ruenes-Morales, 2010).

ES – *k'éek'en abal* (YP); *sabak abal* (YP)

FR – cirouelle sabak (fem)

YUA – k'éek'en abal; sabak abal; xk'éek'en abal

80. YUCATEC CHI' MOMBIN; YUCATEC CHI' PLUM

The fruit is described to be red (Ruenes-Morales, 2010).

ES – *chi' abal* (YP)

FR – cirouelle chi' (fem)

YUA – chi' abal; chich abal

81. YUCATEC ÉEK' MOMBIN

The fruit is described to be purple (Ruenes-Morales, 2010).

ES – *éek' abal* (YP)

FR – cirouelle éek' (fem)

YUA – éek' abal

82. YUCATEC K'AN MOMBIN; YUCATEC K'AN PLUM

The fruit is described to be yellow (Ruenes-Morales, 2010).

ES – *k'an abal* (YP)

FR – cirouelle k'an (fem); cirouelle jaune du Yucatan (fem)

YUA – k'an abal; xk'an abal

END OF SUBDIVISION

S

83. SAPODILLA (Bahamas, Puerto Rico, USA); CHICLE (USA); CHIKU; COMMON NASEBERRY (Jamaica); MESPEL (Virgin Islands); MESPEL SAPODILLA (Virgin Islands); NASE BERRY (Puerto Rico); NÍSPERO (USA); RED SAPODILLA (Belize); SAPODILLA BALATA; SAPODILLA PLUM; ZAPOTILLO (Manilkara zapota)

Native to Central America and Southern Mexico, the tree can reach between 25 and 30 m. tall on average while the fruits range between 5 to 10 cm. long. The fruits are round and have rough brown skin. The pulp is sweet, light brown and red-tinged. Desserts made from this fruit are rare since it is mainly eaten raw but can be made into ice cream. Also, the resin extracted from the tree is used to make chewing gum (Ancona et al., 2015; CIRAD, n.d.; Larousse, 2021).

ES – zapote (masc) (YP, Belize, Guatemala, Honduras, Mexico); canistel (Cuba); chicle (masc) (Belize, Honduras, Mexico, Nicaragua); chicle zapote (masc) (Belize); chico (masc) (Central America); chico zapote (masc) (Belize, Colombia, Guatemala); chicozapote (masc) (YP, Honduras, Mexico); muyozapot (El Salvador); nisperillo (masc) (Dominican Republic); nispero (masc) (Colombia, Costa Rica, Honduras, Nicaragua, Venezuela); níspero (masc) (Honduras, Panama, West Indies); pernétamo (masc) (Mexico); sapadilla (fem) (Belize); sapodilla (fem) (Belize, Guatemala, Puerto Rico); sapote (masc) (Belize, Cuba); sapoti (Mexico); zapote blanco (masc) (Belize, Guatemala, Honduras, Mexico); zapote chico (masc) (Mexico); zapote colorado (Belize, Guatemala);

zapote de abejas (masc) (Mexico); zapote morado (masc) (Belize); zapotillo (Belize, Honduras, Mexico)

FR – sapotille (fem) (Haiti)

YUA – chak ya'; ya'

Figure 79

Fruto, chicozapote cortado por la mitad

Note. From *Chicozapote* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/chicozapote/).

Figure 80

Zapote (Manilkara sapota, Sapotaceae)

Note. From "Alimentos funcionales en la dieta diaria. El potencial de plantas y frutas consumidas tradicionalmente en la península de Yucatán", by M. A. Guillen-Poot and L. M. Peña-Rodríguez, 2019, *Desde el Herbario CICY, 11,* p. 223 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2019/2019-11-07-Guilleen-Pena-Alimentos-funcionales.pdf).

84. SEAGRAPE; COMMON SEAGRAPE; GRAPE (Belize); SEA GRAPE (Bahamas, Belize, USA, West Indies); SEASIDE GRAPE (Jamaica, Trinidad and Tobago) (Coccoloba uvifera)

It is found on all the shores of the Yucatán peninsula. The fruit is fleshy and juicy with a nice taste and a big seed. In Caribbean countries, it is used to make jams, drinks and desserts (CICYoficial, 2018; Mendoza-González et al., 2017).

ES – uva de mar (fem) (YP, Dominican Republic, Mexico, Puerto Rico); uva (fem) (Belize, Dominica, Mexico); uva caleta (fem) (Cuba, Dominican Republic); uva de la costa (fem); uva de la playa (fem) (Mexico); uva de playa (fem) (YP, Colombia, Dominican Republic, Mexico, Guatemala)

FR – raisin de bord de mer (masc) (Haiti); raisin de mer (masc) (Haiti); raisin fer (masc) (Haiti); raisin marine (masc);

YUA – mixche'; ni' che'; nixche'

Figure 81

Coccoloba uvifera

Note. From *Coccoloba uvifera (L.) L.* (Centro de Investigación Científica de Yucatán, © 2010).

85. SONCOYA; ANNONA; CABEZA DE NEGRO; COWSAP (Belize); SANCOYA; NEGRO-HEAD (Annona purpurea)

Distributed from Florida to Mexico, Central America and South America, this fruit is scarcely cultivated in some family gardens in the Yucatán península, and is rarely seen in local markets. The tree reaches 10 meters tall. The fruit is ovoid and has between 15 and 20 cm. in diameter. The skin has pyramidal protuberances and the pulp is fibrous and orange (Ancona et al., 2015).

ES – cabeza de negro (fem) (YP, Mexico); anona morada (fem) (YP, Mexico); cabeza de ilama; catigüre (Venezuela); chinchoyo (masc) (Nicaragua); chincua; chincuya (fem) (Mexico); gallina gorda (fem) (Costa Rica); guanábana cimarrona (Colombia); guanabana torete; manire; manirote (masc) (Venezuela); matacuy; sancoya (fem) (El Salvador); sincuya (fem) (YP, El Salvador, Mexico); soncoya (fem); soncoyo (masc) (Costa Rica); soncuya (fem) (Honduras); toreta (fem) (Costa Rica); tucuria; turagua

FR – atier; anone pourprée; corossol coeur de boeuf; pomme cannelle rouge; tête de nègre

YUA – chak óop; polboox; poox

Figure 82

Asoncoya

Note. From *Soncoya* [Photograph], by EcuRed, 2018 (https://www.ecured.cu/Soncoya).

86. SOURSOP (Belize, Puerto Rico, Virgin Gorda); SOURSOP ANNONA; DURIAN BLANDA; GRAVIOLA; GUANABANA; PRICKLY ANNONA; PRICKLY CUSTARD APPLE (Annona muricata)

Native to Mexico and tropical America, the fruit reaches between 20 and 25 cm. long. It is ovoid or heart shaped with curved thorns and green skin. The pulp is fleshy, juicy, sweet and sour, and has a white color. It is mainly consumed as fresh fruit or as juice and can be made into shaved ice desserts, ice pops, smoothies, jams and jellies (Larousse, 2021).
ES – guanábana (fem) (YP, Belize, Cuba, Dominican Republic, Ecuador, El Salvador, Guatemala, Mexico, Nicaragua, Panama, Puerto Rico); anona (fem); anona amarilla (fem) (Mexico); anonillo (masc) (Honduras); catoche (Venezuela); catuche (Venezuela); chirimoya (fem) (Peru); guanaba (fem) (Colombia, El Salvador, Guatemala); guanabana (fem) (El Salvador, Guatemala); guanábano (masc) (Mexico, Venezuela); huanábana (fem) (Peru); sapadillo (masc) (Dominica); sini (Bolivia)
FR – corossol (Haiti); anone hérisée (fem); annone muriculée (fem) (Senegal); anone (fem) (Dominica); cachiman-épineux (Dominica); coeur de boeuf (masc); corassol (Guadeloupe); corossel (Dominica); corossol épineux (Dominica); courasotte (Dominica); epineux; grand corossol (Senegal)
YUA – tak' oop, k'i'ixpach oop, óop

Figure 83

Fruto, guanábana partida por la mitad

Note. From *Guanábana, o* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/guanabana-o/).

87. SUGAR APPLE; CUSTARD APPLE; SWEETSOP (Annona squamosa)

The tree can reach 6 m. in height. The fruit is considered to have medicinal properties and can be eaten as fresh fruit or as juice (Ancona et al., 2015).

ES – saramuyo (masc) (YP, Mexico); ahata (fem) (Mexico); anona blanca (fem) (El Salvador, Mexico); anona silvestre (fem) (El Salvador); chirimolla (fem) (Mexico); saramullo (masc) (Mexico); saramulla (fem) (Mexico); zaramullo (masc) (Mexico)

FR – pomme-cannelle; anone écailleuse; atte; attier; corossolier écailleux; pomme-cannelle

YUA – salmuy; surumuy; ts'almuy; ts'armuy; ts'aramuy; óop

Figure 84

[Photograph of a sugar apple on the tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 29), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

88. SWEET ORANGE (Citrus sinensis)

Sweet oranges measure 8 cm. in diameter on average and are orange; however, in Mexico, some oranges are very green and it is not necessary to wait for them to become orange to eat them. They can be eaten raw with salt and chili powder as well as refreshing water. The juice and zest are used in bakery as a flavoring (Larousse, 2018).

ES – china (fem) (YP); naranja de azúcar (fem); naranja de china (fem); naranja dulce (fem) (YP, Mexico)

FR – orange douce (fem)

YUA – *china*; ch'ujuk pak'áal

Figure 85

[Photograph of sweet oranges in a market]

Note. From *Naranjo Dulce* [Photograph], by mexiconservacion, 2015 (https://mexiconservacion.wordpress.com/2015/02/01/naranjo-dulce/).

T

89. TAMARIND (Tamarindus indica L.)

It is native to Eastern Africa. The pods are between 10 and 15 cm. long and 2 cm. wide which contain both acidulous and sweet pulp. It can be used to make jams, ice creams, drinks and condiments. In Mexico, it is used to make candy and sweet drinks (Larousse, n.d.).

ES – tamarindo (masc)

FR – tamarin (masc)

YUA – pajch'ujuk

Figure 86

[Photograph of a half-open pod of tamarind]

Note. From *Le tamarin : Propriétés, bienfaits et atouts santé* [Photograph], by Le Monde, n.d. (https://jardinage.lemonde.fr/dossier-1387-bienfaits-atouts-sante-tamarin.html).

Figure 87

[Photograph of half-open and unopened pods of tamarind]

Note. From *Le tamarin : Propriétés, bienfaits et atouts santé* [Photograph], by Le Monde, n.d. (https://jardinage.lemonde.fr/dossier-1387-bienfaits-atouts-sante-tamarin.html).

90. TOMATO (Lycopersicon esculentum)

It is green when unripe and red when it has ripened. It is essential in Mexican cuisine since it can be eaten raw, roasted, made into sauces, soups and stews, etc. (Larousse, 2018).

ES – tomate (masc) (YP); jitomate (YP, Mexico); tomate rojo (Mexico)

FR – tomate (fem)

YUA – p’aak

Figure 88

Planta de jitomate

Note. From *Jitomate* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/jitomate/).

V

91. VANILLA (Vanilla planifolia)

It is the fruit of an orchid with big and yellow flowers. It is a pod that reaches between 15 and 20 cm. in length. In Mexico, the national production is used to make soft drinks. In Mexican confectionery and pastry, the whole pod is used in cakes and local breads, alcoholic beverages, syrups, candy, milkshakes and fresh drinks (Larousse, 2016). Even though it is native to Mexico, it has been deemed as an endangered species in the country. In the maya communities of the Yucatán peninsula, knowledge about the use of the fruit is being lost. It has been historically used as perfume; however, even though it has been indicated to be employed medicinally and ceremonially, this is not general knowledge

among the younger local farmers today and not everybody is able to recognize it, making them consider it only as weeds (Rodríguez López, 2016).

ES – vainilla (fem)

FR – vanille (fem)

YUA – síis bik

Figure 89

Vanilla planifolia

Note. From *Vanilla planifolia Andrews* (Centro de Investigación Científica de Yucatán, © 2010).

W

92. WATERMELON (Citrullus lanatus)

Different varieties of watermelon are harvested in some communities of the Yucatán peninsula. *Sandía país* can have different colors and their seeds are preserved. The Charleston watermelon is the one that is commercialized. Finally, local watermelons are for local sale and consumption (Rosales González & Cervera Arce, 2020).

ES – sandía (fem)

FR – pastèque (fem); melón à pistache (masc); melón d'eau (masc); pastèque égousi (fem); pastèque laineuse (fem)

YUA – chak bojon ja'

Figure 90

Cosecha de sandías

Note. From *Sandía* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/sandia-2/).

93. WILD PAPAYA (Jacaratia mexicana A.DC.)

The tree can reach 15 m. tall. The fruit measures 15 cm. long and approximately between 3 and 10 cm. wide. It has green skin, the pulp is edible and the seeds can be toasted for consumption. The fruit has fallen into disuse (Ancona et al., Larousse, 2018).

ES – bonete (masc) (YP, Mexico); cuahuayote (Mexico); coalsuayote (Mexico); oreja (fem) (Mexico); papaya de monte (fem) (YP, Mexico); papaya orejona (fem) (YP, Mexico); papaya silvestre (fem) (YP, Mexico);

FR – papaye sauvage mexicane (fem)

YUA – k'úumche'; k'úunche'

Figure 91

Frutos enteros de bonete (Jacaratia mexicana)

Note. From “Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional “Roger Orellana””, by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 170 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

Figure 92

Corte longitudinal de frutos de bonete (Jacaratia mexicana)

Note. From “Frutales nativos de la península de Yucatán: Hacia una colección más exhaustiva del Jardín Botánico Regional “Roger Orellana””, by L. E. Carrillo Sánchez, C. Jiménez Bañuelos, J. Martínez Castillo, W. Canché Pacheco and R. Orellana, 2015, *Desde el Herbario CICY, 13,* p. 170 (https://www.cicy.mx/Documentos/CICY/Desde_Herbario/2021/2021-09-02-Lilia_Carrillo_et_al.-Frutales_nativos.pdf).

Y

94. YELLOW MOMBIN; HOG PLUM (Spondias mombin)

It is often confused with the Kilim (Spondias radlkoferi). The tree can reach 30 m. in height. The fruit can be green or yellow and measures between 3 and 1.5 cm. They are usually eaten fresh, with salt and chili powder, made into water or even preserved in vinegar (Ancona et al., 2015)

ES – jobo (masc) (YP); ciruela amarilla(fem); ciruela de monte (YP); hobo (masc) (YP); *ju'ujub* (masc) (YP); *jujuy* (masc) (YP)

FR – prune mombin (fem)

YUA – ju'ujub; jujuy

Figure 93

[Photograph of the yellow mombin fruit and tree]

Note. From *Los frutales abandonados y subutilizados en la Península de Yucatán* (p. 26), by J. Ancona, P. Escalante-Montañez, I. Ek-Rodriguez and M. Morales, 2015, Gráfica Peninsular. (https://patrimoniobiocultural.com/producto/los-frutales-abandonados-y-subutilizados-en-la-peninsula-de-yucatan/).

Z

95. ZERICOTE (Belize); CANALETTA (USA); ZIRICOTE (Cordia dodecandra A.DC.)

It grows from Southeastern Mexico to the north of Guatemala and Belize. The tree can reach 30 meters tall and the fruit can measure between 3 to 4 cm. It has a yellowish green color when unripe and has a light yellow color when fully ripe. It is normally eaten in syrup (Ancona et al., 2015; Comisión Nacional Forestal, n.d.).

ES – siricote (masc) (YP, Belize, Guatemala, Mexico); ciricote (masc); bariá (Cuba); cópite (masc) (Mexico); *k'óopte'* (masc); zericote (Belize); ziricote (masc)

FR – siricote (masc); zericote (masc)

YUA – chak k'óopte'; k'an k'óopte'; k'óopte'

Figure 94

Frutos de ciricote maduros y envasados en costales de rafia de polipropileno

Note. From *CIRICOTE (Cordia dodecandra A.DC.) Protocolo para su Colecta, Beneficio y Almacenaje* (p. 9), by Comisión Nacional Forestal, 2010, Comisión Nacional Forestal. (http://www.conafor.gob.mx:8080/documentos/docs/19/1300Ciricote%20Yucat%C3%A1n.pdf).

SEEDS

A

96. ANNATTO; ACHIOTE (Bixa Orellana)

The tree can reach between 5 and 8 m. in height. The seeds come inside a pod that measures around 3 and 5 cm. long (Espace pour la vie, n.d.). Widely used in Southern Mexico, it is most commonly found as a seasoning paste called Recado rojo than just the seeds. In the Yucatán peninsula, it is the essential ingredient for regional dishes such as tamales, tiquinxic (tikin xiik'), Cochinita pibil and plenty of other regional dishes (Larousse, 2018).

ES – achiote (YP, Mexico)

FR – rocou (masc)

YUA – kiwi'; k'uxub

Figure 95

Planta de achiote

Note. From *Achiote* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/achiote-2/).

LOCAL VARIETIES OF BEANS

97. BEAN (Phaseolus vulgaris)

ES – alubia (fem) (Spain); frijol (masc) (Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Mexico); judía (fem) (Spain); poroto (masc) (Argentina, Bolivia, Chile, Paraguay, Peru, Uruguay)
FR – haricot (masc)
YUA – bu'ul (generic)

98. BLACK EYE PEA; BLACK-EYE PEA; BLACKEYED PEA; BLACK-EYED PEA; COWPEA (Vigna unguiculata)

In the Yucatán peninsula, it is used to prepare tamales that also have a ritualistic background; however, they are eaten regularly. The pods can reach 20 cm. long (Larousse, 2018). It is harvested for the Day of the Dead (Finados) to make tamales or Pib (tamal cooked in an earth oven) (Píib, Chachak waaj) which are then placed on the altar for the deceased. It can also be used to make a local dish called Pipián (sauce thickened with pumpkin seed and then used on chicken) (Óonsikil). There are green, white, and black varieties (Cine Janal, 2016; Rosales González & Cervera Arce, 2020).
ES – espelón (masc) (YP); chícharo de vaca (masc) (Mexico); frijol yorimón (masc) (Mexico): yorimún (Mexico); yorimuni (Mexico)
FR – niébé (masc); haricot a l'oeil noir (masc); pois yeux noirs (masc); cornille; voème
YUA – xpelon; xperon; xpéelon; xpéeron

Figure 96

Xpelon blanco

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 145), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 97

Semillas de Xkooli bu'ul, xpéeronm, tsama' bu'ul, xréenteja

Note. Adapted from "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

99. BUTTERNUT PUMPKIN; BUTTERNUT SQUASH; CALABAZA PUMPKIN; CHEESE PUMPKIN; GOLDEN CUSHAW; PUMPKIN; SQUASH; WINTER CROOKNECK SQUASH (Cucurbita moschata Duchesne)

The seeds of this variety are highly appreciated. They can be stored all year and are used in stews. The ground seed is widely used in local dishes such as Brazo de reina (Ts'ootobil chaay) (A type of tamal), Sikil p'aak (Mashed tomatoes and ground pupkin seed), Tóoksel (Made with lima beans, ground pumpkin seeds and onion which are stirred in a pan with hot rocks inside), etc. (Rosales González & Cervera Arce, 2020).
ES – calabaza local (fem) (YP); auyama; ayote; calabaza (fem); calabaza melón (fem) (Mexico); calabaza de pepita menuda (fem) (YP); calabaza moscada (fem); calabaza pellejo (fem); chicamita (fem); lacayote; pepita chinchilla (fem) (Mexico); pepita menuda (fem) (YP) (the seed only); squaloa; zapallo
FR – citrouille (fem); courge musquée (fem); pâtisson (masc)
YUA – sikil (the seed only)

Figure 98

Xmejen sikil, pepita menuda secándose al sol

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 151), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 99

K'úum o sikil (xnuuk y xmejen), xka' o xtóop'

Note. Adapted from "CALABAZAS (Cucurbitaceae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_0444.html).

While this entry and entry number 19 share the same names in English, French and Spanish, the description is different since this entry focuses only on the culinary use of the seed. Also, the name changes for both the pumpkin and the seed in Yucatec Maya.

100. CUSHAW (Cururbita argyrosperma)

The seed is usually toasted and its consumption is highly appreciated and popular. (Rosales González & Cervera Arce, 2020).

ES – calabaza de pepita grande (fem) (YP); ayote (masc); calabaza de Castillas (fem) (Mexico); calabaza pinta (fem); calabaza pipiana (masc) (Mexico); pipián (fem); talamayote (masc) (Mexico)

FR – ayote

YUA – xtóop'

Figure 100

Calabacita Xtóop y su semilla, conocida como pepita gruesa

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 150), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 101

K'úum o sikil (xnuuk y xmejen), xka' o xtóop'

Note. Adapted from "CALABAZAS (Cucurbitaceae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_0444.html).

While this entry and entry number 26 share the same names in English, French and Spanish, the description is different since this entry focuses only on the culinary use of the seed. Also, the name changes for both the pumpkin and the seed in Yucatec Maya.

101. LIMA BEAN; BUTTER BEAN; MADAGASCAR BEAN (Phaseolus lunatus L.)

Although the Spanish described it as a white bean, there are plenty of varieties with different colors and shapes (Rosales González & Cervera Arce, 2020).

ES – ib (masc) (YP); frijol de lima (masc); frijol *iib* (masc) (YP)

FR – haricot de Lima (masc); pois du Cap; pois savon; pois souche

YUA – iib bu'ul; xbu'ul iib

102. SAMA' BEAN; TSAMA' BEAN (Phaseolus vulgaris L.)

It is usually prepared for the Day of the Dead (Finados) and is sold tender (Rosales González & Cervera Arce, 2020).

ES – frijol *sama'* (masc) (YP); frijol *tsama'* (masc) (YP)

FR – haricot tsama' (masc)

YUA – tsama' bu'ul

Figure 102

Frijol negro, Tsama'

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 144), by M. Rosales González and G. Cervera Arce, 2020,

Instituto Nacional de Antropología e Historia.
(http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 103

Tsama' bu'ul

Note. From "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

Figure 104

Semillas de xkooli bu'ul, xpéeronm, tsama' bu'ul, xréenteja

Note. Adapted from "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

103. SUBIN BEAN

ES – frijol *subin* (masc) (YP)

FR – haricot subin (masc)

YUA – subin bu'ul

Figure 105

Subin bu'ul

Note. From "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

104. XKOOLIL BEAN; MILPA BEAN (Phaseolus vulgaris L.)

It is used to cook refried beans for Panuchos (fried tortilla stuffed with refried beans and topped with shredded chicken, tomato, onion, avocado, etc.), tamales or Frijol *k'abax* (beans with no seasoning) (Rosales González & Cervera Arce, 2020).

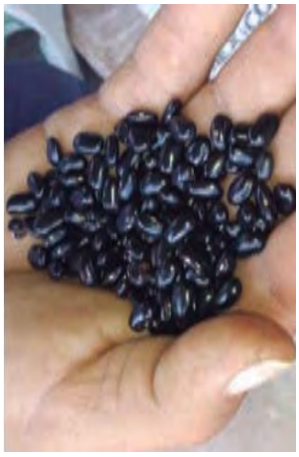
ES – frijol de la milpa (masc) (YP)

FR – haricot milpa (masc) (YP)

YUA – xkooli bu'ul; xkoolil bu'ul

Figure 106

Xcolibu'ul



Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 143), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 107

Semillas de xkooli bu'ul, xpéeronm, tsama' bu'ul, xréenteja

Note. Adapted from "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

105. XMEJEN BU'UL BEAN; (Phaseolus vulgaris L.)

For the local celebrations of the Day of the Dead (Finados), it is used to make Pib (tamal cooked in an earth oven) (píib, chachak waaj) which are then placed on the altar for the dead. It is also used to prepare a dish with Frijol *k'abax* (beans with no seasoning), orange and chili pepper (Rosales Gonzáles & Cervera Arce, 2020).

ES – frijol de vara (masc) (YP); frijol menudo (masc) (YP)

FR – haricot menu du Yucatan (masc); haricot xmejen bu'ul du Yucatan (masc)

YUA – xbara bu'ul; xmejen bu'ul

Figure 108

Xmejen bu'ul

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 142), by M. Rosales González and G. Cervera Arce, 2020,

Instituto Nacional de Antropología e Historia.
(http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

106. WAACH BEAN

ES – frijol *waach* (masc) (YP)

FR – haricot waach (masc)

YUA – waach bu'ul; xwaach bu'ul

Figure 109

Xwaach bu'ul

Note. From "FRIJOLES (Leguminosae)" [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

END OF SUBDIVISION

E

107. ELEPHANT EAR; ELEPHANT'S EAR; EARPOD; MEXICAN WALNUT; MONKEYSOAP; MONKEY EAR; MULATTO EAR (Enterolobium cyclocarpum)

The fruit of this tree has edible seeds that measure about 1 cm. in length. In the state of Campeche, Mexico, they are ground with corn to make flour. In the state of Yucatán, Mexico, they are fried with lard and accompanied with tortillas and lime or sour orange juice (Larousse, 2021). The toasted seeds can be eaten with salt (UyoolChe AC, 2022).
ES – *piich* (masc) (YP); algarrobo de orejas (masc); conacaste (masc); guanacaste (masc) (Central America, Mexico, Puerto Rico); nacastle (masc); orejón (masc) (Costa Rica, Cuba, Mexico); parota (fem) (Mexico)
FR – bois tanniste rouge (masc) (Haiti); caro; oreille d'élephant (fem); oreille de singe (fem);
YUA – piich

Figure 110

[Photograph of seeds of elephant ear]

Note. From *Guanacaste* [Photograph], by Larousse, 2021 (https://laroussecocina.mx/palabra/guanacaste/).

Figure 111

Enterolobium cyclocarpum

Note. From *Enterolobium cyclocarpum Griseb.* (Centro de Investigación Científica de Yucatán, © 2010).

Figure 112

Enterolobium cyclocarpum

Note. From *Enterolobium cyclocarpum Griseb.* (Centro de Investigación Científica de Yucatán, © 2010).

P

108. PIGEONPEA; ANGOLA PEA; CONGO PEA; DHAL; GUNGO PEA; NO-EYE PEA; PIGEON PEA; RED GRAM; YELLOW DHAL (Cajanus cajan)

Even though it is not a traditional cultivation, it is sown when farmers fear to lose their harvest or if it has been already lost (Rosales González & Cervera Arce, 2020).

ES – lenteja (fem) (YP, Mexico); cachito (masc); chícharo gandul (masc) (Mexico); frijol arveja (masc); frijol caballero (masc); frijol de árbol (masc); gandul; xránteja de Yucatán (fem) (Mexico)
FR – ambrevade (fem); pois cajan (masc); pois d'Angole (masc)
YUA – xráanteja; xréenteja

Figure 113

Lentejas negras, blancas y pintas, de don Lucio, de Xoy

Note. From *Nuestras semillas, nuestras milpas, nuestros pueblos. Guardianes de las semillas del sur de Yucatán* (p. 149), by M. Rosales González and G. Cervera Arce, 2020, Instituto Nacional de Antropología e Historia. (http://mediateca.inah.gob.mx/repositorio/islandora/object/libro%3A811).

Figure 114

Semillas de Xkooli bu'ul, xpéeronm, tsama' bu'ul, xréenteja

Note. Adapted from “FRIJOLES (Leguminosae)” [Photograph], by S. Terán, C. Rasmussen and O. May Cauich, in S. Terán, C. Rasmussen and O. May Cauich (Eds.), *Las plantas de la milpa entre los mayas: Etnobotánica de las plantas cultivadas por campesinos mayas en las milpas del noroeste de Yucatán*, 1998, Fundación Tun Ben Kin, A. C. / Cropped from original (https://www.mayas.uady.mx/exposiciones/exp_04444.html).

S

109. SESAME (Sesamum indicum L.)

Mainly cultivated for its seeds. It is used in traditional Mexican dishes such as different types of Mole and Pipián (Óonsikil) (Larousse, n.d.)

ES – ajonjolí (masc) (YP, Mexico); sésamo (masc) (Mexico)

FR – sésame (masc)

YUA – sikil p’uus; sikli’ p’uus

Figure 115

Semillas de ajonjolí

Note. From *Ajonjolí* [Photograph], by Larousse, 2018 (https://laroussecocina.mx/palabra/ajonjoli/).

SPECIES INDEX

ANALYSIS AND CONCLUSIONS

At the beginning of this paper, I explained the importance of popularizing the local produce through the creation of a glossary intended for the gastronomic field. This is also a contribution for those who might be curious about the environment of the region of the Yucatán peninsula as well as their local denominations and uses. Although the main focus of this glossary is to be a guide for this field so as to identify edible plants, fruits and seeds in the region, its use is not limited to this particular purpose, as it can also be useful for researchers or anybody who could be interested in tropical and exotic products of the area so it can give them a better idea of how to make the most of them in a culinary way.

It should be taken into account that the names given to all these plants, fruits and seeds could be much more diverse in all the languages used in this paper, not only linguistically but it could change even between places that are not very far from each other.

I also highlighted the importance of promoting the standardization of the Yucatec Maya language, which is still undergoing a process of changes and adaptations; nonetheless, it is possible to write consistently which also might shed a light on how to properly write in accordance with the alphabet of 1984.

With regard to the species included in this glossary, I explained how I decided to give preference to some sources over others and what it entailed to include or exclude certain terms, especially with names in Yucatec Maya. A solution to this problem was to contact native speakers of the language which helped me clarify the denomination of certain species as well as their contributions sharing how they consume them.

Another difficulty that had to be faced was how to classify some species when these had two or more varieties, which led to the creation of special subdivisions for some species.

Finally, this glossary includes images and names of certain dishes in Yucatec Maya when there was a specific name for it, which also highlights the importance of the flora that grows in the Yucatán peninsula and their contribution to the local cuisine.

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