

58TH ANNUAL MEETING

of the **SOCIETY**

FOR ECONOMIC BOTANY

BRAGANÇA - PORTUGAL

JUNE 4-9, 2017

Living in a global world:

local knowledge and sustainability

BOOK OF ABSTRACTS

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SPRINGER NATURE



**58TH ANNUAL
MEETING**
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BRAGANÇA - PORTUGAL
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Folk views of wild mushroom uses and their ecology in the Mazovia region, Poland.	106
Dayak biological classification system and the use of para-taxonomists in the inventory of tropical forest trees.....	106
Explaining herder responses to the invasive species <i>Lantana camera</i> L. in southern India.....	107

SEB Free Topics – Session 3

Chair: Cassandra Quave, Emory University, USA
 Monday, June 5, 17h00 – Auditório Dionísio Gonçalves

Global analysis of adaptations to climate change among subsistence-oriented communities.	109
Roots, bushes and fruits: a preliminary report on Jamaican complementary and alternative medicine in London.....	109
Plants as symbols in Christian Art at the National Museum of Ancient Art, Lisbon (Portugal).....	110
Ethnobotany of the Crow Creek Reservation.	110
Evolutionary Imperialism: agricultural origins and invasive species.....	111
Medicinal plants in the City of Brussels, Belgium.....	111
Theory in Ethnobotany.	112
Folk medicinal plants mixtures: when the whole is greater than the sum of its parts.	112
Non-timber forest products as biocultural keystone species.....	113

2nd Hispano-Portuguese Meeting on Ethnobiology (II EHPE) – Session 1

Chair: Manuel Pardo de Santayana, Universidad Autónoma de Madrid
 Tuesday, June 6, 11h00 – Room G3-S5/01

What factors guide the selection of medicinal plants for a local pharmacopoeia? A case study in a rural community in a historically transformed Atlantic Forest landscape in Brazil.	115
Toward a new classification of use categories: an approach based on Peruvian communities.	115
Medicinal plants and practices in the Communitarian Marine Protected Area of Uruk Islands, Guinea-Bissau.....	116
Ethnomedicinal practices in the montane rainforests of northern Peru are gendered.	116

Traditional knowledge preservation assessment: what the data says.....	117
The value of biocultural collections in the Rio Negro, Amazonia (Brazil).	117
Aromatic and medicinal plants in Trás-os-Montes on the eighteenth and nineteenth centuries: traditional network knowledge.	118
La dinámica del conocimiento local sobre el alcornoque y el corcho en el suroeste Español.....	118

2nd Hispano-Portuguese Meeting on Ethnobiology (II EHPE) – Session 2

Chair: Amélia Frazão-Moreira, Universidade Nova de Lisboa, FCSH, Centro em Rede de Investigação Antropológica (CRIA)
 Tuesday, June 6, 14h30 – Room G3-S5/01

Global and local in folk plant knowledge: allochthonous plants in Catalan ethnobotany.	120
Wetland ethnobiology of National Parks Tablas de Daimiel and Cabañeros (Spain)....	120
The Calafito from Vale de Vargo, Serpa.	121
The plants cited in Cante Alentejano.....	121
The taste of wild edibles in comparison to commonly consumed products. We prefer them or we discard them?.....	122
Adubação em olivais tradicionais: o caso do fósforo.....	122
A longitudinal study of changes in the use and value of provisioning ecosystem services in a rural community in South Africa.....	123
Local dwellers' perception on conflicts between human populations and wild animals in Quiçama National Park (Angola).....	123
Working with local people for the conservation of chimpanzees in Guinea-Bissau.....	124
Homegardens, biocultural diversity and ecosystem services in Mexico.....	124

Poster Session

Tuesday, June 6 – 17h00 to 19h00

An ethnobotanical investigation of Gürpınar district and city center of Van (Turkey). .	126
Traditional uses of the crab apple tree (<i>Malus sylvestris</i> Mill., Rosaceae) in Spain.	126
Contribution of conserved agrobiodiversity in local development: three experiences in the region of Madrid (Central Spain).....	127

The taste of wild edibles in comparison to commonly consumed products. We prefer them or we discard them?

Authors: Talavera Roma, Marc [1], Ninot Sugrañes, Josep M^a [1], Badia Pujals, Montserrat [3].

The organoleptic value that consumers attribute to products elaborated with wild edibles is a key information topic to achieve the recuperation, and adaptation to present trends, of ancient uses; therefore it has been poorly studied. This project shed some light in this issue, with the aim to assess if the abandonment of wild edibles consumption is related to the poor taste of these products, or if contrarily they are highly accepted by current consumers and the abandonment is not related to their taste. Moreover, we studied if economic and social factors influence on consumers taste preferences.

Data collection took place on blind tasting sessions, with a number of participants ranging between 60 and 200 per session. In each session participants evaluated 6 to 12 samples elaborated with wild edibles, and two control samples elaborated with the most commonly consumed products. Tasting sessions took place on 12th march 2016 and 25th march 2017, as one of the activities of the “Gastronomic meeting of wild edible plants” held at the city of Igualada (Barcelona – Catalonia).

The wild edible samples evaluated consisted in 8 herbal teas, 4 alcoholic drinks, 18 salads, 16 boiled vegetables, 8 condiments, 13 omelettes, 10 jams, and 10 soups. In total, seventy wild edibles were used.

Overall, more than 70% of the samples evaluated obtained an organoleptic value equal or higher than that achieved by controls. When asking to participants if they would consume the sample again, also more than 70% of the samples reached values of repetition equal or higher than those of controls. Moreover, economic and social factors had no influence on the results, showing that the acceptance of wild edibles taste is transversal among society.

Therefore, the abandonment of wild edibles consumption cannot be attributed to their taste. Thus, the reintroduction of these species on the diet is possible if the ignorance and prejudices towards them were broken down. In addition this should favour the development of a more sustainable model of food production and consumption, and a growing societal welfare.

Keywords: Wild edible plants, Food sovereignty, Cuisine, Alimentation trends.

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Adubação em oliveiras tradicionais: o caso do fósforo.

Authors: Ferreira, Isabel Alexandra de Queirós Morais [1], Rodrigues, M. Ângelo [2], Arrobas, M. [1].

As rochas fosfatadas a partir das quais se preparam os fertilizantes fosfatados representam um recurso finito. Se exploradas aos níveis atuais, o seu esgotamento ocorrerá ainda durante o século XXI. Em Portugal muitos solos apresentam níveis de fósforo muito baixos (quando determinados pelo método Egnér-Riehm, generalizado entre os laboratórios portugueses), o que induz os laboratórios a recomendar a aplicação do nutriente. Contudo, se analisadas as folhas das árvores instaladas nesses solos, as plantas exibem frequentemente um estado nutricional adequado. Por outro lado, a oliveira exporta pouco fósforo, sobretudo nos oliveiras tradicionais de sequeiro em que as produções são baixas. De forma a melhorar a eficiência de uso deste recurso é necessário conhecer a resposta das plantas à aplicação de fósforo. Foram instalados três ensaios com a cultivar Cobrançosa, dois em campo e um em vasos. Em campo usou-se um olival jovem de três anos e instalou-se uma nova plantação para o efeito. Nestes ensaios usaram-se dois tratamentos: com aplicação de fósforo ao solo e sem aplicação de fósforo. Na experiência em vasos usou-se um fatorial com solos de quatro proveniências e duas doses de fósforo. Os ensaios de campo foram instalados em 2013 e o ensaio em vasos em 2014. Até ao presente não foram detetadas diferenças significativas na performance das árvores, incluindo a produção de azeitona no ensaio de campo, devido à aplicação de fósforo. Contudo, os teores de fósforo nos tecidos (folhas, caules e raízes) são de uma maneira geral significativamente mais elevados nas modalidades fertilizadas. Nas raízes os teores de fósforo são particularmente elevados nas modalidades fertilizadas, parecendo ser um órgão com particular propensão para acumular fósforo. Os resultados indicam que podemos ser conservadores a aplicar fósforo em olival tradicional ajudando a atrasar a exaustão do recurso.

Keywords: Wild edible plants, Food sovereignty, Cuisine, Alimentation trends.

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