Garcinia buchananii (G. huillensis) *Guttifefae*

Indigenous

**Common names: English: Granite Mangosteen, Ateso:** Atenum, ekwalakwala **Luganda:** Musaali, **Lugishu:** Kikameri, mubidira, sherwi **Lusoga:** Nsali, musaali.

**Ecology:** One of several Garcinia species growing from East to Southern Africa. They contain a distinctive yellow latex. In Uganda, this tree is found in high-rainfall savannah woodland, thickets, gallery forests and forest edges. The species is not common but widely distributed in Uganda, ranging from very moist sites on the shores of Lake Victoria, particularly on the western shore, to very dry- sites in North Eastern Region.

**Uses:** Firewood, charcoal, timber, fruit, drink, ornamental.

**Description:** A small evergreen understorey tree, 6-13 m, often densely branched to a thick dark shady crown. **All parts contain a rather sticky yellow sap.** BARK: smooth, dark grey-brown, later rough and flaking, the under bark a bright red-brown. LEAVES: **opposite, thick and leathery, shiny dark green above,** paler below, lateral veins thin and fine on both sides, edge rolled under and wavy, oval-oblong, usually 6-12 cm long, **the tip long pointed,** the base narrowed to a very short stalk which may be pink. Buds often resin covered. FLOWERS: white, yellow or orange, about 1 cm across, female solitary, male in clusters of 2-3, 4 petals and sepals around a sticky orange centre, x-shaped when open. Flowers in December-January with fruit January-April. FRUIT: **Fleshy berries, yellow-orange when mature,** rounded to 2.5 **cm across.** Edible but very acid pulp surrounds the seed.

**Propagation:** Seedlings (sow seed in pots), wildlings.

**Seed:** Ripe fruits are collected and put in a cool place for the pulp to rot and fall away. Then dry in the sun after which the seeds are separated.

**treatment:** the seed coat needs brazing for early germination or soaking overnight before sowing.

**storage:** Store in a dry cool place, spread out. If stored at room temperature, sow within two months.

**Management:** Lopping, pollarding.

**Remarks:** A wine is being made from the edible fruit at Kisizi in Kabale District. The hard yellow timber is suitable for buildings, and the firewood is of high quality. The species can be raised as a pure fruit orchard or intercropped with coffee. Individual trees are also good ornamentals. The fruit has a high vitamin-C content.