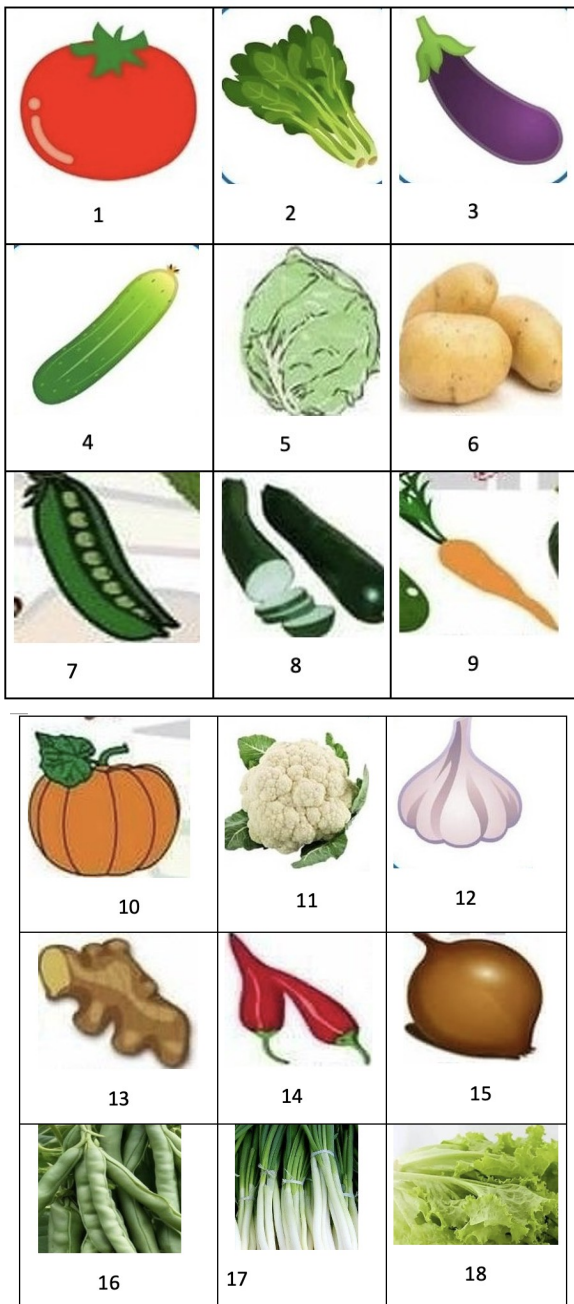




B- Vegetables (Ny legioma) and Spices (Zavamanitra)

1. Fresh Vegetables



| # | Malagasy | Tsimihety | English |
|----|---------------------|----------------|--------------|
| 1 | Voatabia | Tomaty | Tomatoes |
| 2 | Anana | Anambe | Green leaves |
| 3 | Baranjely | — | Aubergine |
| 4 | Konkombra | — | Cucumber |
| 5 | Laisoa | — | Cabbage |
| 6 | Ovy | Ponne de terre | Potatoes |
| 7 | Petit pois | — | Peas |
| 8 | Courgette / Korzety | — | Courgette |
| 9 | Karaoty | — | Carrot |
| 10 | Voatavo | — | Pumpkin |
| 11 | Soflera | — | Cauliflower |
| 12 | Tongolo gasy | Tongolo lay | Garlic |
| 13 | Sakamalao | Sakaitany | Ginger |
| 14 | Sakay | — | Chili |
| 15 | Tongolo ejipta | Tongolo be | Onion |
| 16 | Tsaramaso tanora | Haricot vert | Green bean |
| 17 | Tongolo ravina | Tongolo maitso | Spring onion |
| 18 | Salady | — | Lettuce |



2. Dry-Grain Vegetables

Most fresh vegetables are seasonal, but dried-grain vegetables can be found all year round. They are preserved by harvesting the grains when mature and drying them. Here are some examples, typically eaten with rice.



LOJY

*Cowpeas /
Black-eye beans*



VOANJOBORY

Bambara beans



KABARO

Pigeon peas



TSARAMASO MENA

red beans



VOANJO

Peanut



SOJA

Soybean