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SURVEY AND IDENTIFICATION OF SPICY PLANTS  
IN SELECTED UPLAND TOWNS OF CAVITE

An Undergraduate Thesis  
Submitted to the Faculty of the  
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## ABSTRACT

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The study was conducted in three selected upland towns of Cavite, namely: Silang, Indang and Tagaytay from December 1998 to February 1999.

The study aimed to (a) identify the commonly grown spicy plants in upland Cavite; (b) evaluate the uses of locally grown species of spicy plants; and (c) document the existing spicy plants in upland towns of Cavite.

A total of 900 respondents composed of 450 housewives, 270 farmers and 180 herbolarios were interviewed.

Based on the results of the study, twelve species of spicy plants were identified. These included bell pepper, black pepper, chives, dill, fennel, garlic, ginger, herba buena, onion, parsley, tarragon and turmeric.

Majority of the respondents bought all the spices they used. The most common spicy plants used as food additives (100%) were garlic, onion, parsley, ginger, bell pepper and black pepper. Only Silang respondent used chives (1.11%) dill (0.56%) fennel (1.1%) and tarragon (1.76%). As food additives, they were used either fresh, dried, crushed or pounded.

The spicy plants used as medicine included garlic (98.3%), onion (98.9%), herba buena (98.3%), turmeric (94%), parsley (85%), ginger (90.0%) and dill (5%).



Spicy plant cultivated by farmers were bell pepper (3.3%), black pepper ( 25.9%), chives (3.3%), dill (3.3%), fennel (3.3%) garlic (3.3%), onion (3.3%)

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