

**DESCRIPTOR FOR FARMERS' KNOWLEDGE ON GIIKANDA SWEET POTATO**

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| <b>1 IDENTIFIERS</b>  |
| FIELD WORK DATE <b>2019/4/16</b>  |
| AGE: <b>21-75 YEARS</b>   |
| FIELD WORK ACTIVITY: <b>FOCUS GROUP DISCUSSION</b>  |
| NAME OF LOCAL INFORMATION PROVIDER: <b>KARUNGA SELF-HELP GROUP</b>  |
| MAIN OCCUPATION: <b>FARMING.</b>  |
| ADDRESS : <b>KARUNGA</b>  |
| ETHNIC GROUP : <b>AGIKUYU</b>   |
| NAME OF PERSON CONDUCTING THE INTERVIEW : <b>PERIS KAMAU -SEED SAVERS NETWORK</b>                                   |
| <b>2 PLANT IDENTIFICATION</b>   |
| GENUS <i>Ipomoea</i> SPECIES <i>batatas</i>   |
| COMMON NAME OF CROP OR WILD SPECIES: <b>GIIKANDA</b>  |
| SPECIES RICHNESS: -   |
| <b>3 SITE (ECOGEOGRAPHICAL CONTEXT)</b>   |
| COUNTRY : <b>KENYA</b> COUNTY: <b>NAKURU</b> SUBCOUNTY: <b>GILGIL</b> WARD: <b>MORENDAT</b> VILLAGE: <b>NGETETI</b> |
| LATITUDE <b>50° 24.556'</b> LONGITUDE <b>E36° 21.864'</b> ELEVATION <b>7323 ft</b>                                  |
| LOCATION OF FIELDWORK SITE: <b>KARUNGA</b>  |
| NAME OF THE LOCATION OR NEAREST PLACE: <b>KARUNGA CENTRE</b>  |
| DISTANCE TO SITE : ESTIMATED <b>12 KMS FROM GILGIL TOWN</b>   |
| TYPE OF DISTANCE: <b>ROAD DISTANCE.</b>   |
| DIRECTION FROM THE NEAREST PLACES: <b>KARUNGA CENTER</b>  |
| LAND ELEMENT: <b>Open depression</b>  |
| <b>4.RELATIVE ABUNDANCE</b>   |

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| IN CULTIVATED AREAS:-                    |
| TOTA LAREA OF FARM LAND USED INHA:-      |
| IN UNCULTIVATED AREAS:-                  |
| NUMBER OF COLLECTING SITES/NICHES:-      |
| ESTIMATED AREA OF EACH COLLECTING SITE:- |
| REASON FOR FREQUENCY OF COLLECTION:-     |
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|   |  |                         |
|---|--|-------------------------|
| <b>Name of the cultivar/landrace/botanical variety or wild form</b> |  | Sweet potatoes          |
| <b>Plant further identification</b>                                 | Local vernacular names                             | Giikanda.               |
|   | Language(s) of local vernacular name               | Giikanda.               |
|   | Local name meaning                                 | Not well defined.       |
|   | Biological status                                  | Traditional cultivar    |
| <b>Relative abundance</b>   | Area cultivated for each cultivar                  | Small                   |
|   | Number of plants                                   | Few plants distributed. |
|   | Total uncultivated area                            |                         |
|   | Relative abundance of the plant (if uncultivated ) | Rare.                   |

|  |   |   |  |                              |   |
|--|---|---|--|------------------------------|---|
| <b>TRADITIONAL KNOWLEDGE ABOUT PLANT</b> | Main reasons for using the cultivar / landrace or wild form |   | Food security (Eating as snack and Feeding vines to livestock. |                              |   |
|  | Parts of the plant used                                     |   | Leaf; tuber  |                              |   |
|  | Plant uses  |   | Food; fodder   |                              |   |
|  | Distinguishing traits /characteristics used                 | Parts of the plant used                 |  | Leaf; tubers; vines.         |   |
|  |   | Traits attribute                        |  | Taste( sweet)                |   |
|  |   | Agronomic traits                        |  | High yielding; matures early |   |
|  |   | Abiotic stresses                        |  |                              |   |
|  |   | Biotic stresses                         | Diseases   |                              |   |
|  |   |   | Pests  |                              | Cutworm   |
|  |   |   | Other biotic stresses  |                              |   |
|  |   | Quality traits related to the food uses | Organoleptic qualities   |                              | Taste sweet   |
|  |   |   | Nutritional qualities  |                              | Good source of vitamins.  |
|  |   |   | Other quality traits   |                              | Cooks very fast compared to other tuber crops.<br>Incorporated with wheat flour to make chapattis |
|  | Market traits   |   |  |                              |   |
|  | Social aspects  | Division of labour by gender            | Labour   |                              |   |
| Gender                                   |   |   | Female   |                              |   |
| Socio-economic                           |   | Seed supply                             | Exchange with relatives, neighbor                              |                              |   |

|  |  |                 |                            |  |
|--|--|-----------------|----------------------------|--|
|  |  | characteristics | Main use of plant          | Home consumption( including for animal fodder) |
|  |  |                 | Main form of market outlet | Local  |

### Collectors note:

- The community have been preparing for cooking through boiling, Roasting and frying the tubers and also frying tender leaves.
  - The Giikanda variety is good for stomach, boiled and cooled then eaten while cold.
  - The tuber is used as souring agent for traditional porridge, usually cut into small pieces then put inside the pot used in fermenting porridge.
  - The tubers are dried and mixed with maize and sorghum later used as babies' food.
  - The leaves are fried and eaten by mother who has just delivered but placenta stuck in the womb, once eaten it comes out quickly.
  - "Milky syrup" from the leaves is dropped in a fresh umbilical cord for new born babies to fasten the healing process.
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- Believed to boost memory, students encouraged to take in the morning before they sit for their exam.
  - Also believed it's a fortune food, when eaten in the morning fortune will befall you on that Particular day.
  - Mostly eaten as snacks for breakfast in the morning, but also incorporated in 'chapatti' making and porridge also.