



# Common, Chamoru, and Scientific Names of Fruits and Vegetables

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# Foreword

This publication was developed to provide information on local and scientific names of fruits and vegetables grown on Guam. Be aware, however, notice is given that botanical (scientific) names of plants change periodically as taxonomic work refines plant groupings. Local names, with their pronunciation in parentheses, are based on the authors' experience and are not necessarily the official local names. Because Chamoru is principally a spoken language, some of the names and spellings may vary among Chamoru speakers. For example, "Kamba" for cucumber, has evolved as a result of farmers' common usage. Some local names vary between Guam and the Commonwealth of the Northern Mariana Islands.

Island history reveals that many fruits and vegetables were introduced during the Spanish era. As such, most of the local names are similar to Spanish-sounding names. In contrast, the more recently introduced species have either English- or Asiatic-sounding names, or in some instances, the English or Asiatic names are adopted as local names.

In this publication, names of the fruits and vegetables are grouped in their plant families. Both the family names and the common plant names under them are listed alphabetically. This publication can also function as a reference guide for those practicing crop rotation by ensuring that the alternate crop is from a different family. In addition, the numbers in superscript refer to the notes on page 12.

Common name	Chamoru name	Botanical name
<b>Amaryllis Family</b>		
Garlic	Åhos (a hos)	
Onion, bulb	Siboyas (se bojas)	<i>Allium cepa</i>
Onion, green bunching	Siboyas Chamoru (si bo jas Chamoru)	<i>Allium fistulosum</i>
<b>Arum Family</b>		
Coco yam (White tuber taro)	Sunen 'Honolulu' (su nin Honolulu)	<i>Xanthosoma voilaceum</i> <sup>4</sup>
Giant dryland taro	Piga' (pee ga)	<i>Alocasia indica</i> <sup>1</sup>
Giant swamp taro	Ba'ba' (ba ba)	<i>Cyrtosperma edule</i> <sup>2</sup>
Red taro	Suni (su ni)	<i>Colocasia esculenta</i> <sup>3</sup>
<b>Banana Family</b>		
Banana, dessert-type	Aga' <sup>5</sup> (a ga)	<i>Musa</i> spp. and cultivars <sup>6</sup>
Cavendish Group		
Giant Cavendish	Lakatån	
Dwarf Cavendish	Guåhu	
Valerie	Chikita (Taiwan <sup>7</sup> )	
Williams		
Lady Finger Group		
Apple banana		
Manila		
Fiji	Fiyi	
Jamaican red		
Other	Makåo	
Banana, cooking-type	Chotda <sup>8</sup> (chot da)	<i>Musa</i> spp. and cultivars <sup>6</sup>
Common varieties	Gålayan Long Sabå (also called Palau) Tanduki	

Common name	Chamoru name	Botanical name
<b>Bixa Family</b>		
Annatto, Achote (Lipstick plant)	Achote (a cho te)	<b>Bixaceae</b> <i>Bixa orellana</i>
<b>Cactus Family</b>		
Pitaya/Dragon Fruit	Dragon Fruit	<b>Cactaceae</b> <i>Hylocereus undatus</i>
<b>Capers Family</b>		
Capers (local) Capers (imported)	Atkapâres (at ka pa ras)	<b>Capparidaceae</b> <i>Capparis spinosa</i> var. <i>mariana</i> <i>Capparis cordifolia</i>
<b>Carica or Papaya Family</b>		
Papaya	Papâya (pa pa ja)	<b>Caricaceae</b> <i>Carica papaya</i>
<b>Cashew Family</b>		
Cashew	Kasoi (ka soy)	<b>Anacardiaceae</b> <i>Anacardium occidentale</i>
Mango	Mângga (mang ga)	<i>Mangifera indica</i>
Mango, Saipan	Mânggan Saipan (mang gan sa i pan)	<i>Mangifera odorata</i>
Spanish plum	Siniguêlas (si ne gue las)	<i>Spondias purpurea</i>
Vi apple	Vi apple*	<i>Spondias cythera</i>

\* Sometimes mistakenly called lychee

Common name	Chamoru name	Botanical name
<b>Citrus or Rue Family</b>		
Calamondin lemon	Kalamanse' (ka la man si)	<b>Rutaceae</b> <i>Citrus mitis</i>
Grapefruit	Kâhet Mâ'gas <sup>9</sup> (ka hit ma gas)	<i>Citrus x paradisi</i>
Kusai lime	Lemon-lime	<i>Citrus aurantifolia</i>
Lemon	Lemmon-riât (le mon re at)	<i>Citrus limon</i>
Lime (Local)	Lemmon china (le mon chee na)	<i>Limonia aurantifolia</i>
Limeberry	Lemmon di china (le mon de chee na)	<i>Triphasia trifolia</i>
Mexican/Keylime	Lemmon ademelong (le mon a da me long)	<i>Citrus aurantifolia</i>
Orange	Kâhet (ka hit)	<i>Citrus sinensis</i>
Pomelo	Kâhet-Mâ'gas <sup>9</sup> (ka hit ma gas)	<i>Citrus grandis</i>
Sour orange	Lalângha (la lang ha)	<i>Citrus aurantium</i>
Tangerine	Lalanghita (la la nghi ta)	<i>Citrus reticulata</i>
<b>Coffee Family</b>		
Coffee	Kafe (ka fae)	<b>Rubiaceae</b>
Arabian		<i>Coffea arabica</i>
Liberian		<i>Coffea liberica</i>
Robusta		<i>Coffea canephora</i>
<b>Combretum Family</b>		
Local almond	Talisai (ta lee sai)	<b>Combretaceae</b> <i>Terminalia catappa</i>
<b>Custard Apple or Annona Family</b>		
Custard apple (Bullocks-heart)	Anonas (a no nas)	<b>Annonaceae</b> <i>Annona reticulata</i>
Sweetsop (Sugar apple)	Âtes (a tis)	<i>Annona squamosa</i>
Soursop	Laguanâ (la gwa na)	<i>Annona muricata</i>

Common name	Chamoru name	Botanical name
<b>Cycad Family</b>		
Federico palm	Fadang (fa dang)	<b>Cycadaceae</b> <i>Cycas cirinalis</i>
<b>Ginger Family</b>		
Chinese ginger (white)	Åsngot (as ngot)	<b>Zingiberaceae</b> <i>Zingiber officinale</i>
Tumeric (yellow)	Åsngot (ma ngu)	<i>Curcuma longa</i>
<b>Gourd or Cucurbit Family</b>		
Bittermelon	Atmagosu (at ma go su)	<b>Cucurbitaceae</b> <i>Momordica charantia</i>
Bottle gourd	Kalabasa (ka la ba sa)	<i>Lagenaria siceraria</i>
Cantaloupe	Mellon Båstos (me lon bas tus)	<i>Cucumis melo</i>
Cucumber	Kåmba (kam ba) Pepinu <sup>7</sup> (pi pi no)	<i>Cucumis sativus</i>
Honey dew	Mellon Finu (me lon fee nu)	<i>Cucumis melo</i>
Melon: Local white and oriental yellow varieties	Pipinu (pu pi no) Pipinon-pakpak <sup>7</sup> (pi pi non - pak pak)	<i>Cucumis melo</i>
Muskmelon	Mellon Båstos (me lon bas tus)	<i>Cucumis melo var. reticulatus</i>
Pumpkin	Kalamasa (ka la ma sa)	<i>Cucurbita pepo</i>
Spanish gourd (Chayote)	Chaiote (chai o te)	<i>Sechium edule</i>
Vegetable sponge (Sponge gourd)	Patola (pa to la)	<i>Luffa acutangula</i>
Watermelon	Chandiya (chan di yo)	<i>Citrullus lanatus</i>
Waxgourd	Kondot (kon dot)	<i>Benincasa hispida</i>

Common name	Chamoru name	Botanical name
<b>Grass Family</b>		
Corn	Mais-Ilotis <sup>10</sup> (ma is) - (Ilo tis)	<b>Poaceae</b> <i>Zea mays</i>
Rice	Få'i (fa e)	<i>Oryza sativa</i>
Sugarcane	Tupo (tu pu)	<i>Saccharum officinarum</i>
<b>Laurel Family</b>		
Avocado	Alageta (a la ge ta)	<b>Lauraceae</b> <i>Persea americana</i>
<b>Lily Family</b>		
Asparagus	Asparagus	<b>Liliaceae</b> <i>Asparagus officinalis</i> <sup>11</sup>
<b>Mahogany Family</b>		
Santol	Santot (san tot)	<b>Meliaceae</b> <i>Sandoricum koetjape</i>
<b>Mallow Family</b>		
Okra (Gumbo)	Okra	<b>Malvaceae</b> <i>Abelmoschus esculentus</i>
<b>Marant Family</b>		
Arrowroot	Aroru or sågu (a ro ro/ sa gu)	<b>Marantaceae</b> <i>Maranta arundinacea</i> <sup>12</sup>
<b>Mint Family</b>		
Mint or Spanish mint	Yerba buena (jet ba bwe na)	<b>Lamiaceae</b> <i>Mentha arvensis</i>
<b>Morning Glory Family</b>		
Swamp cabbage	Kangkong (kang kong)	<b>Convolvulaceae</b> <i>Ipomoea aquatica</i>
Sweet potato	Kamuti (ka mu ti)	<i>Ipomoea batatas</i>
<b>Mulberry Family</b>		
Breadfruit	Lemmai (le mai)	<b>Moraceae</b> <i>Artocarpus altilis</i>
Breadfruit	Dokdok (dog dog)	<i>Artocarpus mariannensis</i>
Jak-fruit or Jackfruit	Långka' (Lang ka)	<i>Artocarpus heterophyllus</i>

Common name	Chamoru name	Botanical name
<b>Mustard or Crucifer Family</b>		
Broccoli	Broccoli	<i>Brassica oleracea</i>
Brussels sprouts	Brussels sprouts	
Cauliflower	Cauliflower	
Chinese cabbage	Napa (na pa)	<i>Brassica rapa</i>
Pak-Choy	Petsai	
Petsai	Petsai	
Won-Bok		
Head cabbage	Cabbage Rapallo <sup>7</sup> (ra po ju)	<i>Brassica oleracea</i>
Radish	Radis (ra dis)	<i>Raphanus sativus</i>
<b>Myrtle Family</b>		
Guava	Åbas (a bas)	<i>Psidium guajava</i>
Java plum or Jambolan	Limboi (lim boy)	<i>Syzygium cumini</i>
Malay apple (Mountain apple)	Makupa (ma ku pa)	<i>Syzygium malaccense</i>
Wax jambu	Makupa	<i>Syzygium samarangense</i>
<b>Nightshade Family</b>		
Eggplant	Birengenas (be re nghe nas)	<i>Solanum melongena</i>
Pepper, cayenne chili	Donne' Pika (do ni pee ka)	<i>Capsicum annuum</i>
Pepper, sweet or bell	Donne' Mames (do ni ma mis)	<i>Capsicum annuum</i>
Pepper, wild chili	Donne' Sali (do ni sa lee)	<i>Capsicum frutescens</i>
Potato	Batâtas (ba ta tas)	<i>Solanum tuberosum</i>
Tomato	Tumâtes (to ma tis)	<i>Solanum lycopersicum</i>
<b>Olax Family</b>		
Sour cherry	Pi'ot (pee ut)	<i>Ximenia americana</i>

Common name	Chamoru name	Botanical name
<b>Palm Family</b>		
Betel-nut	Pugua' (pu gwa)	<i>Areca catechu</i>
Red flesh nut	Ugam (u gam)	
White flesh nut	Chângga (chang nga)	
Chinese betel-nut	Pugua' china (pu gwa chee na)	<i>Veitchia merrillii</i>
Coconut	Niyok (nee jog)	<i>Cocos nucifera</i>
<b>Pandanas/Screw Pine Family</b>		
Spreading plant/large fruits	Pâhong  (pa hong)	<i>Pandanus dubius</i>
(Broad thorny leaves-nuts edible)		
Tall plant/small fruits	Kaffo' (ka fu)	<i>Pandanus fragrans</i>
(Thin thorny leaves-nuts generally not eaten)		
Textile pandan	Åkgak (ag gag)	A variety of <i>P. fragrans</i>
Spreading plant/ no fruits		
(Leaves used for weaving)		
Small plant/small fruits	Fayâo (fa jao)	A variety of <i>P. fragrans</i>
(Leaves used as spice)		
<b>Parsley Family</b>		
Carrot	Yanahoria (ya na ho ria)	<i>Dacus carota</i>
<b>Pasionaria/Granadilla Family</b>		
Passion fruit	Passion fruit	<i>Passiflora edulis</i>
<b>Pepper Family</b>		
Betel pepper (Betel-leaf)	Pupulu (pu pu lu)	<i>Piper betle</i>
Black pepper	Primenta (pree men ta)	<i>Piper nigrum</i>

Common name	Chamoru name	Botanical name
<b>Pineapple or Bromeliad Family</b>		
Pineapple	Piña (pee na)	<b>Bromeliaceae</b> <i>Ananas comosus</i>
<b>Pomegranate Family</b>		
Pomegranate	Granâda (gra na da)	<b>Punicaceae</b> <i>Punica granatum</i>
<b>Protea Family</b>		
Macadamia	Macadamia	<b>Proteaceae</b> <i>Macadamia integrifolia</i>
<b>Pulse or Pea Family</b>		
Cuamenchitl	Kamachili (ka ma chee lee)	<b>Fabaceae</b> <i>Pithecellobium dulce</i>
Mungbean	Monggos (mong gus)	<i>Phaseolus radiata</i>
Peanut	Kakaguatis (ka ka gwa tis)	<i>Arachis hypogaea</i>
Pole bean	Abuchuelas (a bu chwe las)	<i>Phaseolus vulgaris</i>
Tamarind	Kalamendo' (ka la men do)	<i>Tamarindus indica</i>
Yam bean	Hikamas (hi ka mas)	<i>Pachyrhizus erosus</i>
Yardlong bean	Friholes (fri ho lis)	<i>Vigna unguiculata</i> subsp. <i>sesquipedalis</i>
Wingbean	Sigidiyas (si gi di jas)	<i>Psophocarpus</i> <i>tetragonolobus</i>
<b>Spinda Family</b>		
Longan	Longan	<b>Sapidaceae</b> <i>Euphoria longana</i>
Rambutan	Rambutan	<i>Nephelium lappaceum</i>
<b>Sapota Family</b>		
Chicle	Chiku (chee ku)	<b>Sapotaceae</b> <i>Manilkara zapota</i>

Common name	Chamoru name	Botanical name
<b>Spurge Family</b>		
Cassava	Mendioka (men di o ka)	<b>Euphorbiaceae</b> <i>Manihot esculenta</i> <sup>13</sup>
Tahitian gooseberry	Iba (i ba)	<i>Phyllanthus acidus</i>
<b>Tacca Family</b>		
Arrowroot	Gâpgap (gab gab)	<b>Taccaceae</b> <i>Tacca leontopetaloides</i> <sup>14</sup>
<b>Tilia Family</b>		
Panama cherry	Mansanita (man sa nee fa)	<b>Tiliaceae</b> <i>Muntingia calabura</i>
<b>Vine Family</b>		
Grape	Ubas (u bas)	<b>Vitaceae</b> <i>Vitis rotundifolia</i>
<b>Wood-Sorrel Family</b>		
Pickle tree	Pikols (pee kuls)	<b>Oxalidaceae</b> <i>Averrhoa bilimbi</i>
Starfruit (Carambola)	Bilembines (be lem be nis)	<i>Averrhoa carambola</i>
<b>Yam Family</b>		
Yam <sup>15</sup> (round stem)	Dâgon â'paka' (da gon a pa ka)	<b>Dioscoreaceae</b> <i>Dioscorea routundeta</i>
Globular tubers with white crumbly flesh		
Yam <sup>15</sup> (winged stem)		<i>Dioscorea alata</i>
Purplish flesh and skin with globular tubers	Dâgon agaga' (da gon a ga ga)	
Purplish flesh and skin with long tubers	Dâgon lulok (da gon lu luk)	
White flesh and firm branched like tubers	Dâgon hâya (da gon ha ja)	
Yam, spiny	Gaddo' (ga du)	<i>Dioscorea esculenta</i> var. <i>spinosa</i>
Thorny vines and roots	Nika (ni ka)	<i>Dioscorea esculenta</i> var. <i>fasciculata</i>
Yam, wild		
Thorny vines		

## Notes

- <sup>1</sup> *Alocasia* is primarily known as an ornamental species and includes the popular giant Elephant Ear. In the South Pacific, however, the parent or tubers of the edible varieties of *Alocasia* are important and economically significant.
- <sup>2</sup> *Cyrtosperma* is an economically important species in Micronesia. It is principally a wetland taro grown for consumption of the corm.
- <sup>3</sup> *Colocasia* includes dryland and wetland varieties. The corm of *Colocasia* is the principal product of its cultivation, but the leaves of most species are edible when cooked.
- <sup>4</sup> In Guam, *Xanthosoma* is cultivated primarily for its side shoots or “sucker corms” rather than for the parent corm. Some new introductions are also grown for their leaves and petioles and prepared as a type of spinach.
- <sup>5</sup> The term “aga” means “ripe banana fruit.” It is also used to distinguish dessert varieties from cooking varieties.
- <sup>6</sup> The origin of most dessert varieties is the species *Musa balbisiana* and the origin of most cooking varieties is the species *Musa acuminata*. As a result of mutations and cross breeding between these two principal edible species, however, several varietal groups and subgroups of dessert and cooking bananas have emerged. Thus, not all dessert varieties are of the species *balbisiana* and not all the cooking varieties are of the species *acuminata*. In addition, there are numerous ornamental plants in the Musaceae.
- <sup>7</sup> Local name used primarily in the Northern Marianas.
- <sup>8</sup> The term “chotda” could mean either “banana plant” or “unripe banana fruit.” It is also used to distinguish cooking varieties from dessert varieties. Cooking varieties are generally harvested and prepared when not fully ripe, thus, the term “chotda.” However, cooking varieties may be prepared when fully ripe as well.
- <sup>9</sup> The term “kahet magas” is often used for both large fruited citrus, (i.e., the pomelo and grapefruit, *Citrus x paradisi*). No other local term is known to distinguish between Pomelo and Grapefruit.
- <sup>10</sup> The term “helotis” implies corn with young and soft kernels, sweet corn, or “corn-on-the-cob.” The term “mais” is used for mature, hard kernels, and generally to differentiate field corn from sweet corn.
- <sup>11</sup> The ornamental “leaf” asparagus grown locally is *A. plumosus*.
- <sup>12</sup> The root of the aroru can be milled into a fine starch.
- <sup>13</sup> Cassava root milled into flour is called tapioca.
- <sup>14</sup> Tubers of the gabgab are edible if processed into a fine starch.
- <sup>15</sup> The local name “dagon” can be used to refer to all round- and winged-stem yams.

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