



EXTINCT FOREST SPECIES

FOREST SPECIES THREATENED IN THE

SALOUMAUCENTREDUBASSI NARACHIDIEDUS É N É GAL

CASDUDAKHARTAMARINDUS INDICA

DAKHAR, BENKHAL (WOLOF), ISOB (SERER), TAMARINDUS (FRENCH), TAMARINDUS INDICA (VERNACULAR NAME)

SPECIES DESCRIPTION

*Tamarindus indica* is a tree that can reach 30m in height with a spreading crown, up to 12m in diameter. The leaves are composed of numerous small The leaflets, which close at night, are arranged in pairs along a central axis. The flowers have three golden petals with a red vein pattern, as well as two tiny petals. The thread-like fruits are barely visible. The brown, short-haired fruits resemble sausages containing acidic pulp, surrounding smooth, brown seeds.



1

*Tamarindus indica* is one of the most commercially available, and is known for its anti-inflammatory properties. In pharmacopoeia, it is used to treat inflammations and ailments. stomach ailments, sore throats, and rheumatism. Almost all parts of the tree are used in one way or another in the food, chemical, pharmaceutical and textile industries, as well as as fodder, wood and fuel.

2

Ethnobotany and origin of Dakhar

The tamarind tree is apparently native to tropical Africa. Tamarindus indica was already being cultivated in the Mediterranean in the fourth century. century BC When they discovered the fruit in western India, Arab merchants thought that the sticky black pulp and the The seeds of the fruit resembled those of their native date palm. They have therefore combined their common name for the date palm, "Tamr", with the Arabic name for India ("bindi"), to obtain the name common on which the scientific name Tamarindus is based. There are There are two main types of tamarind: sour (the most common) and sweet (Originating from Thailand). Tamarind can be eaten fresh. (walled or not) or transformed into various by-products.

3

Ecosystems and climatic factors favorable to the Dakhar

*Tamarindus indica* is a species that can thrive in savannas dry, characteristic of the Groundnut Basin. Steppe areas with Sandy or clay soils can also be suitable for this species.

- • Peanut Basin of Senegal:

The Groundnut Basin of Senegal is an agricultural area located in the Centre-West of the country where peanut cultivation dominates. It covers an area of approximately 65,000 km² and includes several administrative regions, notably: the Northern region which covers the north-central part of the territory, including Louga, Kébémér, Thiès, Diourbel and Kaolack and the southern part which extends from the Centre-South to Central-West of the territory, including Fatick, Kaolack, Kaffrine and Tambacounda (through the Koumpentoum department); but also part of the Diourbel region (Bambey department where the soils are mainly tropical ferruginous soils, suitable for agricultural production dry cereals and legumes (peanuts, cowpeas). This area is characterized through alternating dry and rainy seasons, with rainfall annual rainfall between 600 and 800 mm. The vegetation consists of wooded and shrubby savannah, as well as gallery forests and mangroves in the valleys. However, Tamarindus indica can be found in the parts North and South of Senegal; just like in the Kaolack region, with annual rainfall of 900mm and a wooded savannah.

**Integration with other cultures:**

dakhar can be integrated with cereal crops such as millet, the maize or sorghum. It can also be grown alongside vegetable crops. such as tomatoes, onions or peppers because of its leaves and its Fruits can help improve soil fertility.

**Factors that could hinder Dakhar farming:**

- abusive regulations based on mystical-religious perceptions;
- the lack of mastery of cultivation techniques of *Tamarindus indica* ;
- limited access to quality inputs and markets;
- the lack of control over the value chains linked to this species;
- environmental factors such as climatic conditions, the water availability and soil quality.

To develop effective strategies for promoting the culture of

When *growing Tamarindus indica* in Senegal, these factors must be taken into account.

## 4 | The functions of the Dakhar

**Food:** the acidic and sticky pulp of the fruit is used as A food ingredient for sauces. It is also used to make juices. jams and pasta. The leaves and flowers are used for prepare curry, salads, stews, soups and porridge (lakhou) bissap).

**Traditional medicine:**

- the fruit pulp or the peels and leaves in an infusion or Decoctions are used against dysentery, parasites, fever, the malaria, respiratory infections, gonorrhea, diseases ocular and as an aphrodisiac.
- The leaves, used in infusions and baths, are used against... inflammations, skin infections, sore throats.

Other: the stems are highly valued as toothbrushes (toothpicks) in Senegal. The leaves are used as livestock fodder, and the wood as fuel. The oil from the seeds is used to make varnish for painting and lighting lamps.

## 5 | Traditional instructions

For infusion or maceration of the fruit, a handful of fruit is needed.

(between 100g and 250g depending on the thickness and diameter of the fruit) for one liter of water, to be used as a tonic or against constipation.

Drink one cup a day, after meals.

Caution: Excessive consumption could cause a diarrhea.

## 6 | Cultivation of the Dakhar

It reproduces by seed. It can be propagated by apical or internodal cuttings; the fragments are placed in soil (pot) in organic compost, constantly moist but not soaked.