

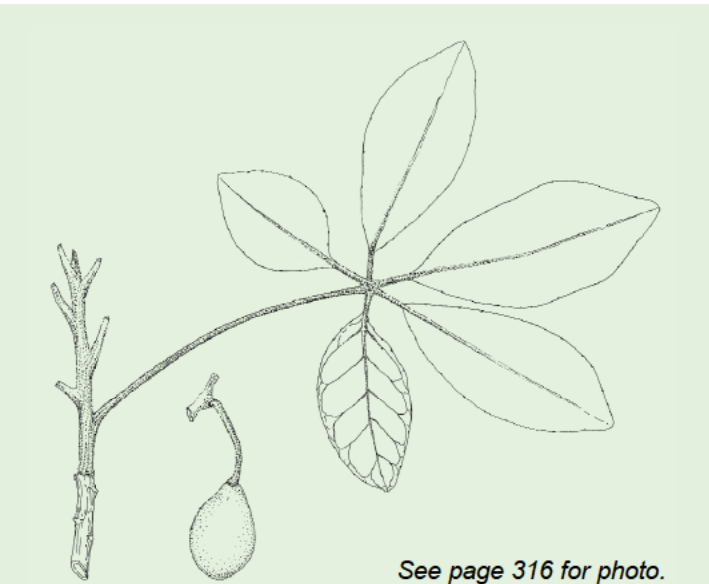
Schinziophyton rautanenii

= *Ricinodendron rautanenii*

Manketti

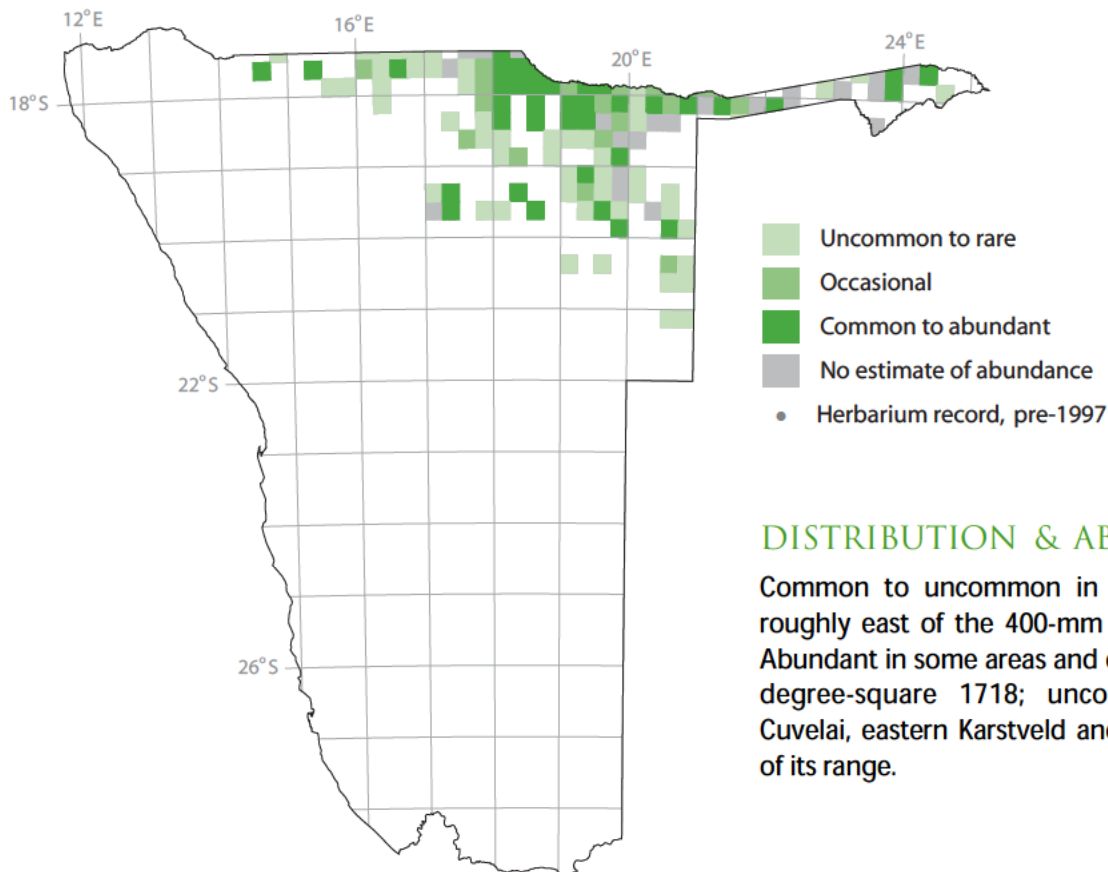
Ongete, omungete (H);
mungongo (L); onkete,
omunkete (Od); omangette (Ok);
ugongo, ngongo (= fruit; Rk, Rum, T)

[250 records from 133 (12%) squares]



See page 316 for photo.

Large, deciduous tree with **rounded, spreading crown**. BARK smooth, **yellowish to yellow-grey**, with pieces peeling off to expose a yellowish underbark. LEAVES **5–7-palmately compound**; leaflets elliptic to obovate; dark green above, with dense, rust-brown hairs; pale yellow-green below, with brown-white, finely woolly covering. FLOWERS yellow, in terminal spray; male and female flowers on separate plants. FRUIT oval, **brownish when dry**, SEEDS **nutlike**, enclosed in hard shell.

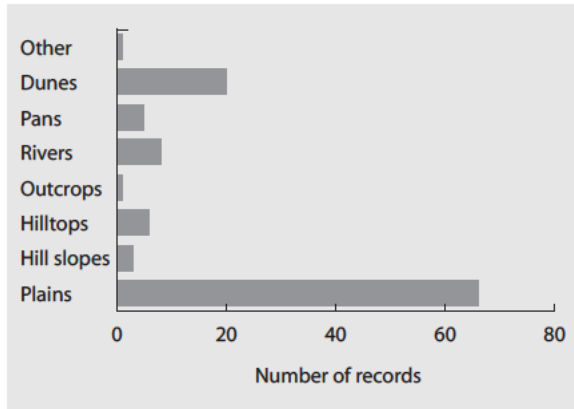


DISTRIBUTION & ABUNDANCE

Common to uncommon in the north-east, roughly east of the 400-mm rainfall isohyet. Abundant in some areas and dominant in the degree-square 1718; uncommon in the Cuvelai, eastern Karstveld and southern part of its range.

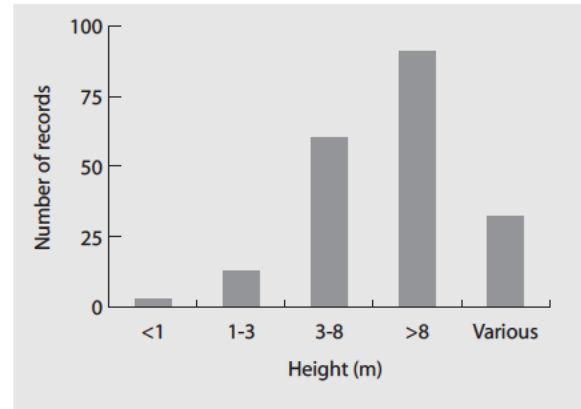
HABITAT

Found in various habitats, but most often on plains and dunes. Grows on sandy or sandy loam substrates in mixed woodland, riverine forest and shrubbed woodland. Found on floodplain islands in eastern Caprivi.



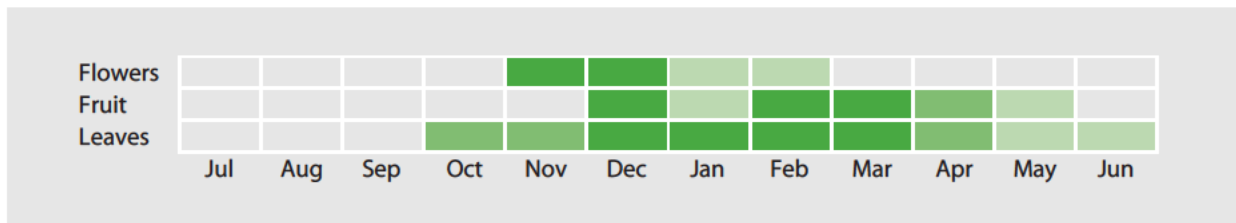
GROWTH FORM

A tree generally over 8 m high, with only a few young plants noted.



ANNUAL CYCLE

FLOWERS November to February. FRUIT December to May. LEAVES mainly October to April, with young leaves in October and November.



GENERAL

Numerous uses have been documented in the literature for this species. The *manketti* is a valuable shade tree that has the ability to coppice easily. It yields a light and durable timber, which is used to make hunting bows, spoons, drums and marketable items for the tourism trade. The branchlets are used as fire-sticks.

The fruit is used in a number of different ways and is stored for later use when food is scarce. The kernel is eaten raw or roasted; it is also stamped and mixed with ochre for body application. The carbohydrate-rich flesh of the fruit, is made into a delicious jelly or puree when crushed; the fermented fruit are distilled to make a potent spirit called 'kashipembe'. The seed contains an edible oil that is extracted and used for cooking. The *manketti* is also used medicinally, but has been reported to be dangerous. The commercial potential of this species as an indigenous fruit-tree is being investigated.

CONSERVATION CONCERNS

The increased use of this tree for wood-carving might be of concern, although its immense value as a food resource will probably prevent it from being harvested to any large extent for that purpose. Young trees were probably under-reported as they are usually protected locally. The trees are greatly damaged by veld fires. Protected by forestry legislation.