

PALM NEWS



S. Zona

The IPS 2014 Biennial meeting in Miami and the Florida Keys was an overall success, and attendees enjoyed seeing palms in their natural habitat and fantastic public and private gardens. Additionally, they enjoyed fascinating evening lectures from palm specialists and the camaraderie of fellow palm enthusiasts representing six continents. The Dent Smith Memorial Award was presented to Libby Besse, who was on hand to receive her award, and posthumously to Jim Cain. In addition, the IPS was awarded the “La Palma Dorada” by the Asociación Venezolana de Palmas (Avepalmas), the Venezuelan Palm Society. At the Board of Directors meeting, **the venue for the 2016 Biennial was announced: Singapore and Sarawak.** The next Biennial promises to be the trip of a lifetime, not to be missed, so watch for updates and announcements on the IPS website and PalmTalk.

An interesting application of molecular methods used in the name of conservation was recently published by A.G. Nazareno and M.S. Reis, who examined cultivated individuals of *Butia eriospatha* in an attempt to determine their place(s) of origin (Conserv. Genet. 15:441–452. 2014). The authors claimed that all large individuals of *B. eriospatha*, sold in Brazil and overseas, were removed from wild populations, and that since Brazilian plants are protected by law, trade in such plants is illegal and threatens the long-term survival of the species. Using microsatellite markers, they found that cultivated individuals were more genetically diverse than the wild palms and that they were obtained from different populations (many not sampled by the authors). In terms of conservation, the authors conceded that, rather than levying criminal penalties against the owners of cultivated *B. eriospatha*, authorities might be advised to consider “compensatory mitigation” (i.e., seed collection from cultivated palms for genetic enhancement of wild stands).



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M. Hoddle

Dr. Mark Hoddle has posted information about the **farming of weevil larvae for food in southern Thailand** (<http://cissr.ucr.edu/blog/red-palm-weevil/entomophagy-farming-palm-weevils-food/>). A study was made in September 2013 in the Trang area of southern Thailand. Weevil larvae were shown to be very easy to farm, with low production costs and potentially high profits. The weevils can be reared in plastic bins containing palm material (coconut or sago) or in sections of palm trunk. To inoculate the culture, three adult weevil pairs are placed in each plastic bin, and the resulting larvae are ready for harvest in about 4 weeks. A 30-liter bin can yield as much as 2 kg of grubs. For cooking, the larvae are given a pre-treatment of soaking in brine for ten minutes, heads are removed and then they can be cooked directly – stir-fried, coated in batter and deep fried or cooked in Thai curry. The blog is illustrated with pictures of the production of weevil grubs and with mouthwatering pictures of finished weevil larvae dishes.