## Diversity and traditional use of the genus Lasia Lour. (Araceae) in the Northeast of Thailand.

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## Résumé

The genus Lasia Lour. (Araceae) is comprised of only one species that is Lasia spinosa L. It is called "Puk-Nam" in the Thai language. The dominant characteristic is the spines present in all part except rhizomes. This species has various characteristics in the leaf blade such as sagittate, dissected and a mixture of sagittate and dissected. In the northeast region of Thailand, this species is a famous as local vegetable and is used as an ingredient in food. Local people cooked young shoots, leaves and flowers of this species soft boiled, steamed, or boiled then eaten as vegetable with a sweet taste.

Mots-Clés: Araceae, Lasia spinosa L., Diversity

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