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Botanical name: Duria zibethinus Plant Family: Bombacaceae Common names : durian or civet fruit (English), dulian (Filipino), ambetan (Indonesian), thurian (Thai), sau rieng (Vietnam), durio (Spanish), du-yin (Burma)

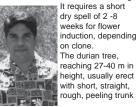
As we all know that the durian is one of our favourite fruit in Sri Lanka. This I would like to gather and present some information about this wonderful fruit plant to our readers around the globe. The name of durian derived from the Malaysian word "duri" (thorn), alluding to the spiny fruit.

The durian originated in Brunei. Indonesia and Malaysia and has been known to the Western world for about 600 years. Widely known and revered in Southeast Asia as the "king of fruits", the durian is distinctive for its large size. unique odour and formidable thorn-covered husk. The Portuguese introduced to Durian to Sri Lanka in the 16th century and was reintroduced several years later. Many new types were also introduced later. In late 1800. Southeast Asian countries that were first familiarized with the plant started to grow it commercially in 20th century. Thailand is one of the main countries that export durian to the international market. It is now being grown on small scale in other regions such as Australia, Hawaii and Brazil. Durian trees

are sometimes said to have a lifespan of 80 to 150 years although they appear to be inher-

ently capable of living for centuries. Fruit production decreases in very old trees though the fruit quality tends to noticeably increase with age.

Durian is ultra tropical and grows successfully near the equator and up to 18 degrees from the equator. It cannot be grown above an altitude of 600 m in Sri Lanka. The best altitude for the growth is between 300 - 800 m. The plant prefers well drained, light sandy or loamy soils. The tree needs well distributed rainfall of 1500 mm and above is needed but dry spells are needed to stimulate flowering.



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to 1.2 m in diameter and irregular dense or open crown of rough branches and thin branchlets coated with coppery or

පුසාදිකාගෙන් පුතිභා පූර්ණ පුසංගයක්

2011 පෙබරවාරි මස 19 වැනිදා වෙන්ට්වර්ත්වල් පුසාංගික ශුවණාගාරයේදී පුසාදිකා විසින් ඉදිරිපත් කරන ලද 'පුසාදිකා' ගී පුසංගය උත්තර භාරතීය රාගධාරි සංගීතයෙන් පෝමන සංගල භාවාත්තක ගීත සම්පුදායේ සංපූහුස්මරණීය මතක සටහතක් බව කිවනොය.

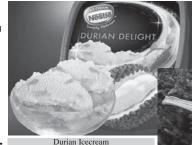
ශ්‍රී ලංකාවේ පස්යොදුන් රට උපත ලත් පුසාදිකා රූපමාලී විකුමාරච්චි, ගැම ජන පිවිතය ස්පර්ශයෙන් දත් විතිවිද පෙනෙන රසඥතාවය අත්දුටු ගායිකාවක් බව රසික රසිකාවියන්ට අවබෝධවූවාට සැකයක් නැත. තමා පාසල් ගිය අවධියේ විදහා පෑ භාවපූර්ණ ගායන දූකුනො, ආලෝකමන් කරගැනීමට ගොපාර්ය සනත් නත්දිසිරිගෙන් ලැබුණු පිටිපතල ඉමහත් ශක්තියක්වූ බව මෙම ගී සරාණයෙත් කැපී පෙනේ.

'අතිමානවූ හෙළ දිපේ...' යන ගීතය තුළින් ශ්‍රී ලාංඛික ශුවනයන් වෙත පිවිසුන ඇය. ශ්‍රී ලංකා ශුවන් විදුලි සංස්ථාවේ ප්‍රිත භායිකාවක් බවට පත්විය. තම ස්වාමියා සමඟ ඕස්ටේදියාව වෙත සංකුමණය කිරීම නිසා අකාලයේ ශ්‍රී ලංකාවට අතිමිවූ මෙම ගීත කෝකිලාවියගේ අනුපම සේවාව ඕස්ටේදියාවාසී සිංහල ගීත ආශ්චාදය ලබන දහසක් දෙනා ලත් අපූර්ව භාගයයක් ලෙස හඳුන්වනු රීසියෙම. මට පෙර සිඩ්නිතිදී පාඨකයන් වෙත එළිදක්වන ලද 'රන්කීර්ලිදී' සංයුක්ත ගී සමුච්චය රසික සවන් පිනවීමට බෙහෙවන්ම සාධකවිය. හඬ කර්ණ රසායනයවූ පමණින්ම චිත්තාකර්ෂණිය ශායකයෙකු හෝ ශායිකාවක් විය හොහැකිය. භඩට ගැලපෙත පළමාලාවත් ඊට සරිලන සංගීත තිර්මාණයත් යන තෙවැදෑරුවේ සංකලනය රසඥතාවය ජනිත කිරීමට හේතුවේ. මෙයට අමතරව ගිතයෙනි අන්තර්ගත භාවාර්ථයට ආරෝපනය වීමට ඇති හැකියාව රස උද්දිපනයට වෙසෙසින්ම පාදකවන කරුණකි. මෙවන් කරුණු විගුණකර බැඳීමේදී පුසාදිකාගේ පුසංගය පුතිහා පූර්ණත්වයෙන් සපිර දුර්ලභ ගණයේ ගී සදැල්ලක් බව නොකියාම බැරිය.

ශ් ලංකාවේ ගි පද රවතයින් ලෙස පුතට ලූෂන් බුලත්සිංහල, ආචාර්ය අප්න්තා රණසිංහ, ආචාර්ය පුණින් අතයසුන්දර, දසා ද අල්වස් හා සුතේනා රාජතරංඝානායක වැති පුවිතයන්ගේ ගි පදමංශාවන්ට, සංගීත කේෂ්නුයේ කීර්තිධර ප්ටිතයන් වන මහාචාර්ය සතත් නන්දසිර, රෝතණ වර්සිංහ, නවරත්ත ගමගේ, අමරසිරි පීරිස් හා කලණ පෙරේරා වැන්නවුන්ගේ සංගීත තිර්මාණයන්ගෙන් පෝමිත 'පුසාදිකා' පුසංගය, සංගීත ලෝකයේ තිරුදක කතරට දිය අහරක් වැත්ත. පුසාදිකාගේ ගීත තේමාවට අනුගත භාවමය අතිතය :සංවංශීසැදින් 'පුසංගයේ අගය වැඩ්කිරීමට තේතුවිය. පුසාදිකා විශුමාරච්චිතේ සංගීත දිවිය සර්වපුකාරයෙන්ම සාර්ථක වේවා

ආචාර්ය උබයසිරි විප්යනන්ද විකුම සිඩ්නි, ඕස්ටේලියා gray scales when young. The evergreen, alternate leaves are oblong - lanceolate, rounded at the base, abruptly pointed at the apex, leathery, dark green and glossy above, silvery or paleyellow and densely covered with gray or reddish brown, hairy scales on the underside. The size of a leaf is around 6 - 25 cm long and 2.5 9 cm wide.

Durian flowers are strongly fragrant, 50-70 mm long and grow in stalked clusters of 1-45 individual flowers per cluster. These clusters are together on large branches and directly on the trunk with each flower having a calyx (sepals) and five petals. It takes about one month for a durian flower to develop from first appearance as a tiny bud to an open blossom. Durian trees have one or two flow ering and fruiting period per year though timing varies depending on the species, cultivars and localities. The flowers are large and feathers with copious nectar and give off a heavy, sour and buttery odour. Durian flowers show a high degree of self-incompatibility and have to be cross-pollinated with other trees to set fruit. These features are typical of flowers pollinated by certain species of bats that eat nectar and pollen. According to research carried out in Malaysia in the 1970's, durians were pollinated almost exclusively by cave fruit bats or moths. Honeybees are seen on the flowers too early in the afternoon to serve as pollinators Natural pollination is possible only at night, the heavily fragrant flowers opening in late afternoon and being receptive from 5 pm until 6 am



Durian flowers are usually closed during the daytime. In Sri Lanka, the durian generally blooms in March and April and the fruits mature in July and August.

Durian trees can be propagated by

seeds (common method) or bud-grafts. Durian trees grown from seed begin to bear fruit at 8-10 years. Grafted trees begin to produce fruits at 4-6 years. It takes about 110-120 days from flowering to harvest.

The durian fruit can hang from any branch and matures roughly three months after pollination. The fruit can grow up to 30 cm long and 15 cm in diameter and typically weighs one to 3 kg. It shape ranges from oblong to round, the colour of its husk green to brown, and its flesh pale yellow to red depending on the species Handling without gloves can be painful. Inside there are 5 compartments containing the creamy-white, yellowish, pinkish or orange coloured flesh arils and 1 to 7 chestnut like seeds, 2-6 cm long with glossy, red-brown seedcoat. Seeds lose viability within 2 weeks. Durians fall to the ground when fully ripe, usually during the cooler temperatures of the night. As many as 100 fruits or even more are produced on a healthy mature tree in a single season. Animals involved in the propagation of durian include elephant, deer, monkeys, tiger, civet cat, rhinoceros. They are attracted by the durian scent and may ingest the seeds while feeding on the arils, thereby dispersing them. The durian is somewhat similar in appearance to the jackfruit, an unrelated species.

Propagation

Durian seeds lose viability, especially if exposed even briefly to sunlight. Even in cool storage they can be kept only 7 days. Viability can be maintained for as long as 32 days if the seeds are surface-sterilized and placed in air tight containers and held at 200C. Seeds washed, dried for 1 or 2 days and planted have shown 77-80% germination. It is reported that, in some countries, seedling durian trees have produce fruit at 5 years of age. Neither air layers nor cutting will root satisfactorily. Selected cultivars are propagated by patch budding onto rootstocks 2 months old and pencil thick and the union should be permanent within 25-30 days.



Singapore's esplanade building is nicknamed the "Durian" as it is resembles this

Grafted trees never grow as tall as seedlings. They are usually between 8-10 m tall.

Uses

Durians are sold whole or cut open and divided into segments, which are wrapped in clear plastic. The flesh is mostly eaten fresh. It is best after being well chilled in a refrigerator. Durian fruit is used to flavour a wide variety of sweet edibles such as traditional Malaysian candy, ice cream, biscuits, milkshakes and cappuccino. Durian ice cream is a popular dessert in Indonesia, sold at street side stall in Indonesian cities, especially in Java. Durian flesh is canned in syrup for export. It also dried for local use and export. Blocks of durian paste are sold in markets. The seeds are eaten after boiling, drying and frying or



Fruits and edible potions

roasting. In Java, the seed sliced thin and cooked with sugar as a confection or dried and fried in coconut oil with spices for serving as a side dish.

Durian fruit contains a high amount of sugar, vitamin B and C, Potassium amino acids and is a good source of carbohydrates, proteins and fats.

Durian hardwood is dark red. The relatively durable wood is used in interior construction and for making cheaper types of furniture and packing cases.

NUTRITIONAL VALUE PER 100g

Energy	615KJ
Carbohydrates	27.09 g
ibre	3.8
Fat	5.33 g
Protein	1.47 g
Sugar	12.0
Voisture	65 g
/itamin C	19.7 mg
Potassium	436 mg
Calcium	7.6 mg
Phosphorus	37.8 mg
ron	1 mg