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Ominio Philippines

The Ominio variety is a medium grain glutinous variety belonging to the rice genus *Oryza sativa* and to the race tropical japonica, also known as javanica. In the local Finallig language of the municipality of Barlig, Mountain Province, it is called Ominio. This variety is found throughout the province of Mountain Province and in adjacent Ifugao Province. In the municipality of Tadian, it is called 'Balatinao'; and in Sadanga, it is called 'Kotinao'. In the Cordillera regional language of Ilocano, the broad linguistic term for glutinous/sticky rice is 'diket'. In Mountain Province, 'Chekat' is their broad linguistic term for the glutinous rice. In the Ifugao language, it is 'daya'ot/dayakkot' and in Kalinga, it is called 'jekot' or 'chaycot'. This nomination is for the variety of Ominio from the municipality of Barlig, Mountain Province. Based on morphology, Ominio belongs to the rice genus *Oryza sativa*, race tropical japonica (also known as javanica.) It is a slow growing glutinous variety that requires at least a 5-month growth period from transplanting to harvest. It is planted in December through February and harvested from the middle of June through August, depending on the elevation. The variety grows best in irrigated terraces and at an elevation of 700 meters above sea level. It requires 6-8 hours of sunlight per day for proper growth. The plant is medium height (76cm or 30 inches), cold tolerant, relatively non-shattering, with some aroma, and low tillering (4 tillers/hill). Like the other native varieties that are aromatic, rats are attracted to the plant in the field. Because of this, all aromatic Tinawon and Diket varieties must be planted in a synchronized method within the area. The average length of the panicle is 15 cm (6 inches). It has a short awn. The average number of grains/ panicle is 120. The panicle is semi-dropping. It is a traditional native variety that has never undergone improvement in a formal breeding program or at research institutes. The indigenous women of the area are the primary holders of the traditional knowledge on seed selection and conservation of the best planting seeds. Research on tropical japonica/javanica rice by the International Rice Research Institute (IRRI) states that this subspecies has been found in only three places in the world: remote areas of Indonesia, the rice terraces of the Philippines, and in the mountainous areas of Madagascar. Until recently, these treasured aromatic varieties were rarely sold into the commercial market.

Historic Area of production/ties to local groups

Ominio has historically been grown in the high-elevation, irrigated rice terraces of Northern Luzon's (Philippines) Central Cordillera Mountains, specifically in the provinces of Mountain Province and Ifugao. Because of its deep purple/black color, the rice is a preferred glutinous variety of the indigenous people in the areas where it is grown. It is used for rice desserts and for making rice wine.

The Ominio variety is intimately connected to the indigenous people of Mountain Province and Ifugao and their cultural practices.

Specific stories in the mythology of the Balangao people of Mountain Province talk about the origin of Ominio.

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Chong-ak Philippines

The Chong-ak variety in the local Kalinga language is called *_Unoy_* or *_Uloy_*, the broad linguistic term for this type of medium grain staple rice (rice genus: *Oryza sativa*, race: tropical japonica, also known as javanica). In the province of Ifugao (local languages Ifugao and regional language Ilokano) the broad linguistic term for the subspecies tropical japonica is *_Tinawon_*, meaning *_once a year_*. The specific variety of this nomination is called 'chong-ak' in the Kalinga language of the municipality of Pasil, Kalinga. Pasil and the adjacent valleys that are located in the municipality of Lubuagan are the main production areas for the exported rice. But this variety is found through out the three-province project area. The local name varies among the isolated villages, as the dialects between mountain villages are quite different and the languages of the different ethno-linguistic groups (Kalingas, Ifugaos, Bontoc and Kankanaey) are completely separate. The plump, rust red seed-coated variety is known in nearby municipalities as: 'dumalingan' in the municipality of Tanudan, Kalinga; 'chumalingan' in the municipality of Lubuagan, Kalinga; 'phaflar' in the municipality of Mayoyao, Ifugao; 'chum-e' in municipality of Asipulo, Ifugao; and 'gomiki' or 'ginulot' in Sadanga, Mount Province. Based on morphology, 'chong-ak' belongs to the rice genus *Oryza sativa*, race tropical japonica (also known as javanica.) It is a slow growing staple variety that requires a 5-6 month growth period from transplanting to harvest. It is planted in December through February and harvested from the middle of June through August, depending on the elevation. The variety grows best in irrigated terraces at elevations between 500 to 1500 meters above sea level. The plant is tall (120cm-150cm), cold tolerant, non-shattering, aromatic, but low tillering (4-6 tillers/hill). It is a traditional native variety that has never undergone improvement in a formal breeding program or at research institutes. The indigenous women of the area are the primary holders of the traditional knowledge on seed selection and conservation of the best planting seeds. Chong-ak is described as a true medium-sized grain with a rust red seed coat. It is only grown in irrigated, high elevations terraces (500 meters above sea level or higher). Research on tropical japonica/javanica rice by the International Rice Research Institute (IRRI) states that this subspecies has been found in only three places in the world: remote areas of Indonesia, the rice terraces of the Philippines, and in the mountainous areas of Madagascar. Until recently, these treasured aromatic varieties were rarely sold into the commercial market.

Historic Area of production/ties to local groups

Chong-ak has historically been grown in the high-elevation, irrigated rice terraces of Northern Luzon's (Philippines) Central Cordillera Mountains, specifically in the municipalities of Pasil and Lubuagan, Province of Kalinga but locally adapted similar varieties are grown in the adjacent mountain valleys of Mountain Province and Ifugao Province. The rice remains the preferred staple variety of the indigenous people in the areas where it is grown.

The Chong-ak variety is intimately connected to the indigenous Taguibong people of Kalinga and their cultural practices. Chong-ak would be served during weddings and family reunions, especially during the Pusipus celebration, the gathering of relatives before a sick or elderly family member dies. Bundles of Chong-ak palay (unthreshed rice on its panicle sheath) are displayed at the feet of the dead to symbolize his or her wealth in rice fields and harvest.

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Imbuucan Philippines

The Imbuucan variety in the local Tawali language of the Banaue and Hingyon municipal areas is called Imbuucan, in other nearby municipalities it is called Imbu-an and Hinglu. 'Tinawon' is the broad linguistic term and common name used for this medium grain staple rice. (rice genus: *Oryza sativa*, race: tropical japonica, also known as javanica). The name 'Tinawon' comes from the regional language Ilokano, which literally means 'once a year'.

The specific variety of this nomination is called 'Imbuucan' in the Tawili language of the municipalities of Banaue and Hingyon, Ifugao Province. The municipality of Hingyon and the adjacent valleys that are located in the municipality of Banaue are the main production areas for the exported rice. The municipality of Hingyon was divided off from the municipality of Banaue in 1982, but historically, the people are of the same ethnolinguist group.

Based on morphology, 'imbuucan' belongs to the rice genus *Oryza sativa*, race tropical japonica (also known as javanica.) It is a slow growing staple variety that requires a 6 month growth period from transplanting to harvest. It is planted in December through February and harvested from the middle of June through August, depending on the elevation. The variety grows best in irrigated terraces and at an elevations of 700 meters above sea level. The plant is tall (115cm or 45 inches), cold tolerant, relatively non-shattering, very aromatic, and with medium tillering (10 tillers/hill).

Like the other Tinawon varieties, rats are attracted to the very aromatic Tinawon plant in the field. A single planting of Tinawon, or planting ahead or behind others in the community, will attract rats to that field.

Because of this, all Tinawon must be planted in a synchronized method within the area.

The average length of the panicle is 41 cm (16 inches). It has an awn. The average number of grains/ panicle is 172. The leaves are dark green and straight, pointing upwards. During the ripening stage, the terrace area planted with Imbuucan will have a reddish cast to it because as there is a red stripe of color in the grain that is not present in other Tinawon varieties grown in this area.

It is a traditional native variety that has never undergone improvement in a formal breeding program or at research institutes. The indigenous women of the area are the primary holders of the traditional knowledge on seed selection and conservation of the best planting seeds.

Research on tropical japonica/javanica rice by the International Rice Research Institute (IRRI) states that this subspecies has been found in only three places in the world: remote areas of Indonesia, the rice terraces of the Philippines, and in the mountainous areas of Madagascar. Until recently, these treasured aromatic varieties were rarely sold into the commercial market.

Historic Area of production/ties to local groups

Imbuucan has historically been grown in the high-elevation, irrigated rice terraces of Northern Luzon's (Philippines) Central Cordillera Mountains, specifically in the municipalities of Hingyon and adjacent areas of Banaue, Province of Ifugao. The rice remains the preferred staple variety of the indigenous people in the areas where it is grown.

The Imbuucan variety is intimately connected to the indigenous Tawali, Ayangan, Kalanguya people of Ifugao and their cultural practices. Imbuucan would be served during weddings, celebrations and family gatherings.

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