



DKA CELEBRATES DALGADO DIS



THE IMPORTANCE OF THE MANDOVI CROSSING



# MANKURAD MANGO

## Goa's pride and Portugal's legacy in a fruit

The Mankurad (Mancurado) mango is Goa's most cherished variety, rooted in Portuguese influence and village traditions of sharing. Discover why it's more than just a mango

Fraser Andrade [fraserandrade@herald-go.com](mailto:fraserandrade@herald-go.com)

Of all the delights that Goa's summer offers, the Mankurad—or Mancurado—stands out as the undisputed favorite. Revered for its exceptional taste, this mango is cherished not just as a seasonal fruit but as a symbol of Goan heritage and tradition. Its cultural and linguistic significance runs deep, making it more than just a tropical treat. For families fortunate enough to have a Mankurad tree growing in their backyard, it represents both pride and abundance. Passed down through generations, the mango holds a special place in Goan life, embodying the spirit of the season and the strong connection between the land, its people, and their traditions.

Though the Portuguese once called it Malcorado—meaning "poorly coloured" or perhaps "barely flushed"—the name may have evolved with layered meanings. Bosco P. Afonso, a Portuguese language teacher from Navelim, offers a different perspective: "Mal curado could also be

### MORE THAN TASTE—A MANGO WITH A STORY

Ayurvedic doctor and nature lover Maryanne Lobo refers to it as the "king of Goan mangoes." She notes that the Portuguese played a key role in introducing grafting techniques to the region, which helped develop the diverse mango varieties seen in Goa today. According to Lobo, what truly makes Goan mangoes unique isn't just their exceptional taste, but also their distinctive names—many of which are derived from local family surnames. Among all these varieties, she believes the Mankurad stands above the rest. Its exceptional flavour, combined with its deep-rooted legacy, firmly secures its position as the most celebrated mango in the state. Its flavour and legacy give it its numero uno status."

interpreted as 'badly cured' or a reference to curing ailments, with curar meaning 'to heal' in Portuguese. There's a linguistic ambiguity, but also poetic potential."

But for Goans, there is no ambiguity about the mango's importance.

### KEEPING THE MANKURAD RELEVANT

Pilerne recently hosted Ambeachem Fest 3.0, a lively tribute to Goa's most beloved

summer fruit – the mango. Participants were invited to dive into the rich, juicy world of mangoes with fresh local varieties available for sale and special mango dishes prepared

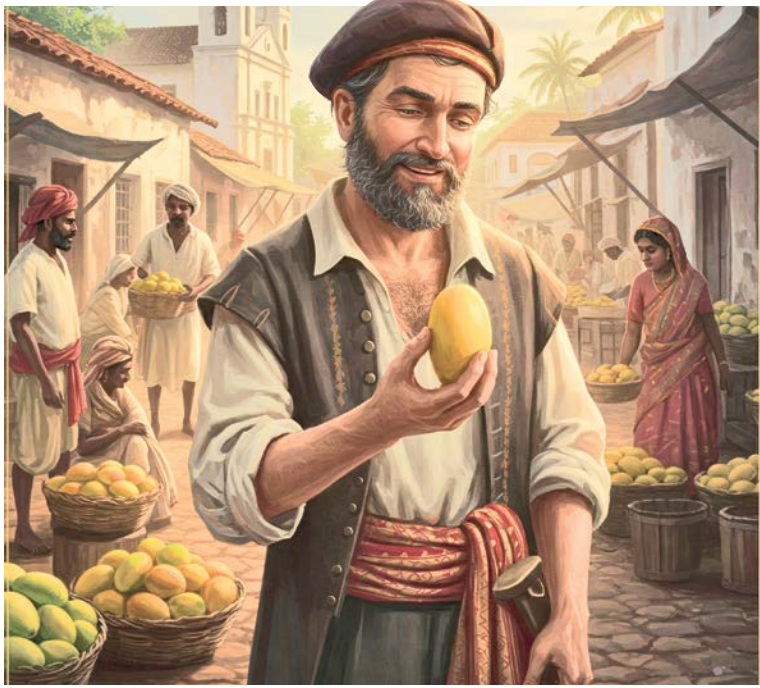


just for the occasion. Horticulturist Nestor Rangel delivered a fascinating talk on mango varieties, grafting techniques, and mango secrets and also provided mango grafts.

"There was an overwhelming response to the Ambeachem Fest. We had two vendors who brought Mankurad mangoes for the fest and all were sold out," said Fr Derrick Fernandes, parish priest of St John the Baptist Church, Pilerne. He further mentioned that besides Mankurad, Nestor Rangel also showcased other varieties of Mangoes available in Goa.

### A TRADITION OF TOGETHERNESS

For many Goans, the Mankurad mango represents more than just a seasonal delicacy—it embodies a cherished tradition of



sharing and community. Lobo reminisces about his childhood in Assagao, where it was common practice to distribute mangoes among friends, neighbors, and family members. Even in the absence of modern communication tools like phones or social media, word would somehow spread, and relatives would know it was time to come and collect their share. This custom of generosity, especially linked to the Mankurad, continues to thrive in various parts of Goa today. It serves as a reminder of the strong communal bonds,

the spirit of gratitude, and the simple joy that accompanies each mango season.

The Mankurad mango stands as a living reminder of Goa's hybrid heritage—part tropical abundance, part colonial history, and wholly rooted in local love. "Mankurad mangoes are celebrated for their unique balance of sweetness and acidity, offering a complex taste reminiscent of honey and caramel, with subtle hints of allspice and cinnamon," says Anthony Fernandes from Margao, a man who says, "If I eat mangoes, it's only Mankurad or none."



ST REGIS  
GOA

## Walk Your Dream Aisle at The Best Address in Goa

Plan your wedding on a perfect canvas.

From beachside vows to riverside celebrations, every event is a symphony of timeless moments.

Let signature St. Regis rituals complemented with themed culinary journeys set the tone for a perfect Goan wedding.

The St. Regis Goa Resort, Cavelossim, Salcette, South Goa

For enquiries, call +91 86000 39106 or visit [stregisgoa.com](http://stregisgoa.com)



MEMBER OF MARRIOTT BONVOY

©2019 Marriott International, Inc. All Rights Reserved. All names, marks and logos are the trademarks of Marriott International Inc., or its affiliates.

[f](https://www.facebook.com/stregisgoaresort) [ig](https://www.instagram.com/stregisgoaresort) @stregisgoaresort