

Additional file 1. Wild food plants (cited by  $\geq 3$  informants) traditionally consumed and number of informants that mentioned each food- use in the survey areas. N, Nablus; Q, Qalqilia; J, Jenin; T, Tulkarm; S, Salfit.

Latin name	Arabic common name	No. of informants	N	Q	J	T	S	Food use category	Part used, way of consumption
<b>Anacardiaceae</b>									
<i>Pistacia lentiscus</i> L. *	<i>Sarrees</i>	25	9	5			2	Fruits	Seeds, eaten raw or roasted
				1 2	1			Seasoning	Lentisk, added to cake as a condiment
<i>Pistacia palaestina</i> Boiss. *	<i>Butum Falastini</i>	10		8			2	Fruits	Fruits, stewed and eaten
							2	Seasoning	Buds, added to thyme as a condiment
<i>Rhus coriaria</i> L. *	<i>Summak</i>	51	2 3	1 1	6	4	7	Seasoning	Fruits, use as condiment on food and thyme
<b>Apiaceae (Umbeliferae)</b>									
<i>Ammi visnaga</i> (L.) *	<i>Kheleh</i>	3		1				Herbal tea	Seeds, as herbal tea
				2				Vegetables	Inflorescence, and leaves, are added to salty preserved food
<i>Eryngium creticum</i> Lam. *	<i>Qarsa'neh</i>	10	1	7	1	1		Vegetables	Leaves and stems, eaten raw as salad with garlic and yoghurt, or cooked as pastry
<i>Daucus carota</i> L. ssp. <i>maximus</i> (Desf.) Ball	<i>Jazar Barri</i>	3		3				Vegetables	Fleshy roots, eaten raw
<i>Anisum vulgare</i> Gaertn. ( <i>Pimpenella anisum</i> L.) *	<i>Yansoon</i>	61	1 5	1		6	3	Herbal tea	Seeds, as herbal tea
			1 8	1 0	1			Fruits	Seeds, used to make cake and sweets
			1		2	7	6	Seasoning	Seeds, used in cake as a condiment

<i>Foeniculum vulgare</i> Mill. *	<i>Shomar</i>	87	18	1				Herbal tea	Seeds, as herbal tea
			2	1	1	2	4	Food decoration	Seeds, boiled and added to bread
			2					Food Preservation	Leaves, dried and added to pickles
			3		3	2	10	Fruits	Foliage, eaten raw
			12	11	5	3	8	Seasoning	Foliage, dried and added to cake as a condiment
			10	17	2	6		Vegetables	Foliage, eaten raw as salad, or cooked as soup
<b>Araceae</b>									
<i>Eminium spiculatum</i> (Blume) Kuntze*	<i>Smaia'</i>	12	2	4			6	Vegetables	Leaves, raw, added to salad
<i>Arum palaestinum</i> Boiss *	<i>Lufe</i>	84	5			2		Herbal tea	Leaves, as herbal tea
			10	37	9	14	11	Vegetables	Leaves, cooked
<b>Asteraceae (Compositae)</b>									
<i>Scorzonera papposa</i> DC.	<i>Makhadet Alarous</i>	23	10	7			6	Vegetables	Stem and leaves, raw as salad, eaten raw
<i>Silybum marianum</i> (L.) Gaertn. *	<i>Sinnariah</i>	13	6	2	4	1		Vegetables	Stem, and seeds, cooked as soup, eaten raw
<i>Tragopogon coelesyriacus</i> Boiss. *	<i>Thennabeh Faras</i>	15	5	6			4	Vegetables	Stem, eaten raw
<i>Chrysanthemum coronarium</i> L. *	<i>Bisbas</i>	10	1					Herbal tea	Inflorescence, herbal tea
			2					Seasoning	Foliage, added to fish as condiment
			2	3	1	1		Vegetables	Stems, eaten raw
<i>Anthemis palestina</i> Reut. *	<i>Oqhuwan</i>	7	3	1	2	1		Herbal tea	Inflorescence, as herbal tea
<i>Carlina hispanica</i> Lam.	<i>Zind Abd</i>	7	1	6				Vegetables	Leaves, eaten raw
<i>Onopordum carduiforme</i> Boiss	<i>Za'keer</i>	4	3		1			Vegetables	Stems, eaten raw
<i>Centaurea dumulosa</i> Boiss *	<i>Murrar</i>	38	11	16	3		8	Vegetables	Stem, eaten cooked, or raw as salad

<i>Cichorium pumilum</i> Jacq. *	<i>Hendba'</i>	70	50	6	12	1	1	Vegetables	Leaves, boiled and eaten as salad with yoghurt
<i>Gundelia tournefortii</i> L. *	<i>Akoob</i>	99	48	12	7	16	16	Vegetables	Young stems, inflorescence, cooked with meat and yoghurt.
<i>Lactuca saligna</i> L. *	<i>Khus Barri</i>	37	10	15	4	2	4	Vegetables	Leaves, eaten raw as salad, or eaten raw
<i>Matricaria aurea</i> (Loefl.) Sch. Bip. *	<i>Babounej</i>	83	41	13	3	9	10	Herbal tea	Inflorescence, as herbal tea
			1	2	1	11		Seasoning	Foliage, added to tea as a condiment
<i>Notobasis syriaca</i> (L.) Cass. *	<i>Khurfaish</i>	41	16	15	6		4	Vegetables	Stems, eaten raw
<b>Boraginaceae</b>									
<i>Anchusa strigosa</i> Banks & Sol.	<i>Hemhem</i>	10			3			Herbal tea	Inflorescence, raw as juice
			1	3			3	Vegetables	Leaves, eaten raw as salad
<b>Brassicaceae (Cruciferae)</b>									
<i>Sinapis arvensis</i> L. *	<i>Khardal Barri</i>	34	1					Seasoning	Seeds, added to food as condiment
			24	1	6	3		Vegetables	Leaves and stem, eaten raw, or added to salad
<i>Lepidium sativum</i> L. *	<i>Rashad</i>	16		1	2			Food decoration	Foliage, added to food for decoration
			13		1			Vegetables	Leaves, raw as salad
<i>Diplotaxis eruroides</i> (L.) DC. *	<i>Hewaireh</i>	8	6		2			Vegetables	Stem, eaten raw, or added to salad
<i>Raphanus rostratus</i> DC.	<i>Fijjaileh</i>	3	3					Seasoning	Foliage, eaten raw
<i>Eruca sativa</i> Miller *	<i>Jarjeer</i>	48	25	10	3	6	4	Vegetables	Foliage, eaten raw as salad
<b>Capparidaceae</b>									
<i>Capparis spinosa</i> L. *	<i>Cappar</i>	3			1		2	Vegetables	Fruits, preserved as pickles
<b>Caryophyllaceae</b>									
<i>Paronychia argentea</i> Lam. *	<i>Rijl Hamameh</i>	10	3	1			2	Herbal tea	Foliage, herbal tea
			4	2			4	Vegetables	Foliage, cooked as pastry or eaten raw

<b>Fabaceae (Leguminosae, Papilionaceae)</b>									
<i>Vicia narbonensis</i> L.	<i>Burraideh</i>	19	6	8			5	Vegetables	Seeds, cooked as snack, eaten raw or roasted
<i>Lathyrus blepharicarpus</i> Boiss.	<i>Saisa'</i>	31	9	16		3	3	Fruits	Fruits, eaten raw
<i>Trigonella</i> sp. *	<i>Hellaibeh</i>	9	9					Fruits	Seeds, fleshy seeds eaten raw
<i>Glycyrrhiza glabra</i> L.	<i>Irq sous</i>	5	5					Herbal tea	Leaves and fruits, dried and prepared as juice
<i>Psoralea bituminosa</i> L.	<i>Owaineh</i>	9	1	1	7			Vegetables	Fruits, stewed and eaten, or cooked as pastry, eaten raw
<i>Cassia senna</i> L. *	<i>Sanamokeh</i>	3		1		2		Herbal tea	Leaves, as herbal tea
<i>Ceratonia siliqua</i> L. *	<i>Karoob</i>	53	12	25	4	5	8	Fruits	Fruits, eaten raw, prepared as jam, cooked and eaten with bread
<i>Tetragonolobus palaestinus</i> Boiss. & Blanche	<i>Saiba'h</i>	36	10	17	5	4		Vegetables	Fruits, eaten raw
			11	14	5	4		Fruits	Fruits, eaten raw
<i>Trigonella foenum-graecum</i> L. *	<i>Hilbeh</i>	75	18			5	7	Herbal tea	Seeds, as herbal tea
			16	16	2	6	5	Fruits	Seeds, cooked to make sweets
			8	7	5	6		Vegetables	Seeds, cooked as snack
<b>Fagaceae</b>									
<i>Quercus calliprinos</i> Webb. *	<i>Sendian</i>	22		17	2			Herbal tea	Fruits, dried and grounded then added to coffee
					2	1	2	Fruits	Fruits, roasted
<b>Geraniaceae</b>									
<i>Erodium gruinum</i> (L.) L'Her	<i>Ibret Ajouz</i>	4	2				2	Vegetables	Stems, cooked and eaten as snack, or eaten raw
<b>Iridaceae</b>									
<i>Crocus hermoneus</i> subsp. <i>palaestinus</i> N. Feinbrun	<i>Um Qais</i>	12	8	4				Vegetables	Bulbs, roasted
<i>Crocus hyemalis</i> Boiss. & Blanche *	<i>Bizazeh</i>	8	4	3	1			Vegetables	Bulbs, roasted
<i>Crocus sativus</i> L. *	<i>Za'faran</i>	5	4				1	Seasoning	Leaves, added for food as a condiment

Lamiaceae (Labiatae)									
<i>Teucrium polium</i> L. *	<i>Jedeh Subian</i>	27	8		2	1	2	Herbal tea	Leaves, herbal tea
				9	4	1		Vegetables	Leaves, cooked as soup, cooked with egg, wheat, and water) omelet
<i>Coridothymus capitatus</i> (L.) Reichb. *	<i>Za'tar Farsi</i>	25	7			2		Herbal tea	Leaves, herbal tea
			1					Seasoning	Leaves, raw added to pickles
			11	3	1		2	Vegetables	Leaves, dried and added to thyme
<i>Origanum majorana</i> L. *	<i>Mardaquoush</i>	7	6		1			Herbal tea	Foliage, herbal tea
<i>Majorana syriaca</i> (L.) Rafin. *	<i>Za'tar Barri</i>	150	22			6	4	Herbal tea	Leaves, as herbal tea
					2			Food decoration	Leaves, fresh leaves added to food for decoration
			2	7		3	11	Seasoning	Leaves, added to meat as a condiment
			35	35	14	28	18	Vegetables	Leaves, cooked as pastry, dried and mixed with wheat, salt, ...
<i>Mentha longifolia</i> L. *	<i>Na'na' Barri</i>	25	12				2	Herbal tea	Leaves, as herbal tea
			2		1			Food decoration	Leaves, cooked as pastry
			1				1	Seasoning	Leaves, added to salad
			3		5		3	Vegetables	Leaves, dried and added to thyme
<i>Micromeria fruticosa</i> (L.) Druce. *	<i>Za'tar Balat</i>	79	9	3	2	1	5	Herbal tea	Leaves, as herbal tea
						2		Food Decoration	Leaves added to salad
			4	6	6		14	Seasoning	Leaves, added to tea, or used as a condiment
				27		4	1	Vegetables	Leaves, cooked as pastry
<i>Salvia fruticosa</i> Mill. *	<i>Mariamieh</i>	131	40	35		19	7	Herbal tea	Foliage, herbal tea
			7	3	10	3	10	Seasoning	Leaves, added to tea
<i>Salvia hierosolymitana</i> Boiss. *	<i>Lessaineh</i>	69	18	16	11	13	11	Vegetables	Leaves, eaten cooked with rice and meat

<b>Lauraceae</b>									
<i>Laurus nobilis</i> L. *	<i>Ghar</i>	40	21	13	1	3	2	Seasoning	Leaves, added to food as a condiment
<b>Liliaceae</b>									
<i>Allium ampeloprasum</i> L. *	<i>Thoum Barri</i>	37	7					Food preservation	Leaves, added to pickles
			14			1	2	Seasoning	Foliage, used as condiment on food
			17	4				Vegetables	Leaves, eaten raw with bread
<i>Asparagus aphyllus</i> L. *	<i>Halion</i>	9	6		2		1	Vegetables	Stems, cooked as a snack
<i>Asphodeline lutea</i> (L.) Reichenb. *	<i>Otaat</i>	11	10	1				Vegetables	Stems, raw as snack
<b>Malvaceae</b>									
<i>Malva sylvestris</i> L. *	<i>Khubbaizeh</i>	129	50	35	14	18	12	Vegetables	Leaves, cooked as a snack, or cooked and eaten with rice
<b>Myrtaceae</b>									
<i>Myrtus communis</i> L. *	<i>Reehan</i>	15	5				1	Herbal tea	Leaves, added to tea
			3	2			2	Food decoration	Leaves, raw in salads
			4	1			4	Seasoning	Leaves, added to food as condiment
<b>Oxalidaceae</b>									
<i>Oxalis pes-caprae</i> L.	<i>Hamsees</i>	13		12			1	Vegetables	Leaves, cooked as pastry
<b>Polygonaceae</b>									
<i>Rumex acetosa</i> L. *	<i>Hummaid</i>	84	34	30	11	8	1	Vegetables	Leaves, cooked as pastry, or eaten raw as salad
<i>Rumex patientia</i> L. *	<i>Salq</i>	39	15	8	11		5	Vegetables	Leaves, cooked with meat, or prepared as pastry , or added to soup
<b>Portulacaceae</b>									
<i>Portulaca oleracea</i> L. *	<i>Baqleh</i>	49	22	13	7	3	4	Vegetables	Foliage, cooked or eaten raw as salad

<b>Primulaceae</b>									
<i>Cyclamen persicum</i> Miller *	<i>Za'matoot</i>	99	24	34	7	18	16	Vegetables	Leaves, cooked with rice and meat, or raw as salad
<b>Rhamnaceae</b>									
<i>Ziziphus sativa</i> Gaetn.	<i>Innab</i>	5	1	3	1			Fruits	Fruits, eaten raw
<i>Ziziphus spina-christi</i> (L.) Mill. *	<i>Seder</i>	10		1				Fruits	Fruits, eaten raw
				9			1	Vegetables	Leaves, cooked and eaten as snack
<b>Rosaceae</b>									
<i>Pyrus syriaca</i> Boiss *	<i>Ajas Barri</i>	18	13	1	3	1		Fruits	Fruits, eaten raw
<i>Prunus mahaleb</i> L. ( <i>Cerasus mahaleb</i> )*	<i>Mahleb</i>	17		2				Herbal tea	Seeds, herbal tea
			11	2	1	1	1	Seasoning	Seed, added to stored cheese as a condiment
<i>Rubus sanctus</i> Schreb. *	<i>Ollaiq</i>	12	11	1				Fruits	Fruits, eaten raw, or prepared as jam
<i>Amygdalus communis</i> L. *	<i>Louz Hilo</i>	5	1		2			Food decoration	Seeds, cooked and added to food
			1		3			Fruits	Fruits, eaten raw
					1			Seasoning	Seed, dried added to sweets
					1			Vegetables	Seeds eaten raw
<i>Amygdalus korschinskii</i> Hand.-Mazz	<i>Louz Barri</i>	4	1					Food decoration	Seeds, dried seed added at the surface of cooked rice
			1	1				Fruits	Seeds, cooked and added to food
				1				Vegetables	Fruits, preserved in salt solution pickles
<i>Rosa centifolia</i> L.	<i>Ward Jouri</i>	3	3					Herbal tea	Inflorescence, boiled and prepared as juice
<i>Crataegus aronia</i> L. Bosc. Ex DC *	<i>Za'roor</i>	58	20	24	3	3	8	Fruits	Fruits, eaten raw

<b>Rutaceae</b>									
<i>Ruta chalepensis</i> L. *	<i>Faijen</i>	10	2		1			Herbal tea	Leaves, herbal tea
			1	6				Vegetables	Foliage, cooked or eaten raw as salad
<b>Solanaceae</b>									
<i>Mandragora autumnalis</i> Bertol.	<i>Tuffah Majan</i>	7	3	1	3			Fruits	Fruits, eaten raw
<b>Urticaceae</b>									
<i>Urtica pilulifera</i> L. *	<i>Qurrais</i>	48	15		3	2	6	Herbal tea	Leaves, herbal tea
			1	21				Vegetables	Stem, eaten raw as salad

\* Used also as a medicinal plant