

Headline	Prevent worm infestation in mango trees via smoke		
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## Prevent worm infestation in mango trees via smoke

TNB Energy Services Sdn Bhd General Managerbro (Business Development), Mohamed Azrin Mohamed Ali says "the energy that runs Electric Vehicles is clean fuel" and he went on to say "imagine we expose our children to toxic hazardous smoke daily (when we use our fossil fuel run vehicles). We don't realise until we use EV. It is a very good proposition to the public," at the Sustainable Energy Convention 2018 recently in Kota Kinabalu.

Smoke or no smoke is a reality in our daily life whether we like it or not and it is everywhere especially we have tens of thousands of indispensable vehicles on our roads.

Also there are plenty of smokers of traditional cigarettes and now electronic cigarettes vaping plenty of all sorts of smokes depending on the ingredients thereof.

Lets us move away from the negative aspects of any smokes of any colours be it white, yellow, green, blue, brown or black or simply transparent very dependent on the materials that are burnt.

We all hold the belief that any smoke is likely bad but hold on, there are instances where smoke can benefit us in the environment.

Have we not tasted what smokes can do for our daily food intakes?

We have the smoked food like the famous smoked salmon and other fishes. Near home we regularly have satay and barbecue with smoke element in such

food consumed.

We enjoy them very much without knowing the smoke attached rather than the element of fire and heat. We do that in the open and the excess smoke do enter the atmosphere. Can we do it any other ways and yet derived the said results? Smoked salmon is done inside an oven/ container but the smoke does exit into the atmosphere or environment and we don't mind that in terms of climate change for such practices.

Our prayers to God are expected to be smoke of incense to God for answers. The Bible does tell us something about smoke in the divine context.

Some people burn Agarwood or gaharu for the smoke or incense to uplift their spirit in their homes. If that can be accepted, what would happen if we burn cocoa beans for healing impact when cocoa butter is used to clear up marks of wounds or surgical operation?

I hope more research is done in some areas of certain smokes to our well being while we know cigarette tar or nicotine is damaging to our health.

Even the Popes selection or election comes with white and black smokes in Vatican.

Science has advocated the fogging of mosquitoes in our midst. But how effective can that be is yet to be verified. What we know is that more chemicals are sprayed into the atmosphere. Such chemicals can also harm human beings if we

happen to work outdoor. I was once exposed to such fogging in the outdoor and next morning I experienced constipation. So I believe a much less costly and less harmful application of natural ingredients and their smoke can do a better job to flush out the mosquitoes in our compound or environment.

Now we can see another effective approach of vegetational smoke in the application of restoration of mango trees of wormed fruits.

I knew this application in my childhood in Labuan and knew it was effective to cure such trees. There was a case of my brother in law's mango tree with wormed fruit and he wanted to cut it down a few decades ago. There and then I told him to "fumigate" his tree with regular bon fires of vegetational material without chemicals.

Today the same tree is still standing and bearing fruit seasonally without the worms.

So my advice to owners of such wormed trees try this method rather than just cut down an old tree that take so long to mature and fruiting.

Some people may recommend spraying of chemicals but how costly can that be and ineffective too because the trees are so big? So the obvious choice would be still cutting them and what a total loss to the environment?

I am told good mango trees can be destroyed with the wormed fruits if tenants

of the houses with the mango trees consume the raw fruit with belacan or prawn paste (simply delicious dish) and that maybe so but the solution is still the regular smoke of small bon fires. The worms would not be there in raw fruits but would grow up with ripening fruits. Would consuming such raw fruits already impregnated/contaminated with invisible worms at that stage in usually not fully cooked dish or semi raw do any harm healthwise?

I have moved to my present house four years ago and there is a sour-type mango tree next door that bore wormed fruit when ripe. Then I smoked the tree the usual way and fruits in thousands have improved and taste so good when ripe. So no need to cut it down and irreplaceable for that size.

Even in a wormed tree, there would be the odd ones without worms when ripe. There are still many such wormed trees in my neighbourhood I would urge them to smoke them regularly as an option rather than cut them down also losing the fruits and shade that come with the matured trees.

I hope readers would pass this important message around as I had witnessed quite a few mango trees cut.

So smokes are not all bad and more research are badly needed to explore the usefulness.

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