PLANT FACT SHEET

Myrica rubra (Lour.) Siebold & Zuccarini

GENUS *Myrica* **FAMILY** Myricaceae

COMMON NAMES Chinese Bayberry, Chinese arbutus, Japanese bayberry

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The fruit are eaten raw or cooked. They can also be eaten fresh, cooked, preserved or made into a drink.
The seeds kernels are edible.
The fruit are made into fruit wine or fruit brandy.

DESCRIPTION

A tree. It is evergreen and has flowers of both sexes separately. It grows to 15 m tall. The trunk is 60 cm across. The bark is grey. The leaf stalk is 2-10 mm long. The leaf blade is narrowly oval and 5-14 cm long by 1-4 cm wide. They are leathery. They are dark green on top and pale green underneath. The base is wedge shaped and there can be teeth along the edge in the top half. The male flowering stalks are simple and mostly singly in the axils of leaves. They are 1-3 cm long. The female flowering stalks occur singly in the axils of leaves. They are 0.5-1.5 cm long. There are many flowers. The fruit is fleshy with a hard stone and is dark red or purple-red. It is round and 1-1.5 cm across but this can be 3 cm across in cultivated plants. The fruit are round and have one seed. The fruit are red and have a rough surface.

HABITAT

A tropical plant. It grows in tropical and subtropical Asia. It grows in forests in mountain slopes between 100-1500 m altitude. It can grow on poor soil. It can withstand wind, sea breeze and air pollution. It suits plant hardiness zone 10.

PRODUCTION

Cultivation

Plants are grown from seed. The thick woody seed covering or by cold treatment. It can also be grown from cuttings. Plants can be grafted.

Harvesting and Seed Production

Fruiting season in Australia between October to January depending on region and cultivar. Fruit will only keep for 3 days at 20°C.

NOTES

There are about 50 Myrica species.
Possibly now Morella rubra.

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