PLANT FACT SHEET

Acacia omalophylla A. Cunn. ex Benth.

GENUS *Acacia* **FAMILY** Fabaceae

COMMON NAMES Yarran, Gidya tree

EDIBLE PARTS AND USES

Edible parts: Seeds, Gum

The seed can be eaten. The gum can be eaten.
The resin is eaten or soaked overnight to make a sweet drink.
The seeds are ground into flour to make bread or damper.

DESCRIPTION

A small tree 6-15 m tall and spreading 3-5 m across. It is upright. The branches are spreading. The wood smells of violets. The leaves (phyllodes) are 3-8 cm long by 1 cm across. They are usually curved. They leaves are silvery grey and sickle shaped. They end in a point which is at an angle. They are thick, rigid and with several veins. They are greyish green. The flowers are round heads. They are cream yellow and occur from two to several in a cluster. The pods are 3-8 cm long by 0.5 cm wide. They are thin and slightly curved. They are constricted between the seeds. They are brown but have a bluish bloom over the surface.

HABITAT

It is a warm temperate plant. It occurs in inland Australia. It suits semi arid places. It can grow on a wide range of soils but requires a sunny position. It can grow in cooler places. It is drought, frost and wind resistant. It grows in areas with a rainfall between 150-650 mm. It can grow in arid places.

PRODUCTION

Cultivation

It is grown from seed. The seed need treatment to break the hard seed coat. Normally this is by putting the seeds in very hot water and letting the water cool down overnight then planting the seeds immediately.

NOTES

There are about 1,350 Acacia species. Over 1,000 occur in Australia. Also as Mimosaceae.

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