PLANT FACT SHEET

Adonidia merrillii (Becc.) Becc.

GENUS *Adonidia* **FAMILY** Arecaceae

COMMON NAMES Manila Palm, Chinese betel nut

EDIBLE PARTS AND USES

Edible parts: Nuts, Seeds, Palm heart, Cabbage

The bud is eaten raw or cooked.
The nut is chewed instead of betelnut.

DESCRIPTION

A palm resembling the betel nut palm but not as tall. It is a solitary palm but often planted in twos. The trunk is slim and single. It often tapers. It can be 5-7 m high. The leaves are strongly arched. They are feather shaped. They are dull green above and whitish below. They curl in on each other. The leaf scars are clearly visible. The crown shaft is prominent and green. The fruiting stalk is about 40-50 cm long. The flower cluster differs from betel nut. The flowers are greenish-white. The bright crimson fruit are on whitish fruit stalks and with ornamental sheaths. The fruit are about 3 cm long and occur in large numbers below the crown shaft.

HABITAT

It is a tropical plant. Abundant in limestone formations in Palawan and the Calamianes Islands (Coron) in the Philippines. It will not tolerate frost. Plants are cold sensitive. They will grow easily in a sunny position. They are usually in coastal areas. In Townsville palmetum.

PRODUCTION

Cultivation

Plants can be grown from seeds. Fresh seeds germinate readily.

Harvesting and Seed Production

Seedling growth is rapid.

NOTES

There are 20 Adonidia species.

PICTURES



Credit: Food Plants International (Bruce French)



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