PLANT FACT SHEET

Acacia dictyophleba F. Muell.

GENUS *Acacia* **FAMILY** Fabaceae

COMMON NAMES Desert wattle, Sandhill wattle

EDIBLE PARTS AND USES

Edible parts: Seeds

The seed is eaten. The seeds are ground like flour then eaten. The seeds are very nutritious being 26 % protein. Grubs are found in the roots.

DESCRIPTION

An evergreen shrub. It grows to 1-4 m high and spreads to 1-4 m across. The stem is slender and branching. The small branches are ribbed and sticky. The leaves (phyllodes) are wedge shaped and oblong. They are 2-7.5 cm long and taper towards the base. They are 0.5 to 1.8 cm wide. They have a network of veins. Newer growth is green but older leaves look grey green due to the dry sticky material. This is helpful in recognising this plant. The flowers are yellow balls. They occur 1 or 2 together and in large numbers in the angles of leaves. They are sticky. The pods are light brown. They are 5-10 cm long by 1-1.5 cm wide and are flat. They have a papery feel and a varnished appearance. The small brown seeds have a soft coat.

HABITAT

It is a tropical plant. It occurs naturally in the Northern half of Australia. It is mostly in central Australian regions and is not common. It is drought and frost resistant. It prefers well drained soils and a sunny position. It suits places with a hot dry climate. It can grow in arid places. It cannot tolerate fire.

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.

Harvesting and Seed Production

The flowers develop in April to September followed by seeds.

NOTES

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

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