PLANT FACT SHEET

Cordyline banksii Hook. f.

GENUS *Cordyline* **FAMILY** Asparagaceae

COMMON NAMES Forest cabbage tree

EDIBLE PARTS AND USES

Edible parts: Leaves, Rhizomes, Stem pith

The sweet, fleshy underground stems or rhizomes are steamed or baked and eaten.
The central pith of the trunk can be steamed and eaten.
The central core or base of the young leaves emerging from the stem is diced and eaten raw or cooked.

DESCRIPTION

It is more bushy than other cabbage trees. It grows 4 m high. It usually has several stems. The leaves are 1-2 m long and 4-8 cm wide. They are usually widest in the middle and droop from there. The flower panicle is 1-2 m long. The flowers have a sweet perfume.

HABITAT

It is a temperate plant. It grows at higher altitude than common cabbage tree. In New Zealand it grows from sea level to 1050 m altitude. It grows near the edge of the forest. It is resistant to frost but damaged by drought. Arboretum Tasmania. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants can be raised from seed.

NOTES

There are 15-20 Cordyline species.
Also put in the family Laxmanniaceae.

PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/59c16ee4-3040-4cb4-ac87-5911b6ecc18b