PLANT FACT SHEET

Yucca baccata Torr.

GENUS *Yucca* **FAMILY** Asparagaceae

COMMON NAMES Blue yucca, Banana yucca, Spanish bayonet

EDIBLE PARTS AND USES

Edible parts: Flowers, Fruit, Leaves, Seeds, Stem

The young flower buds are roasted.
The fruit is eaten raw. They are also dried and stored. They are also used in pies.
The seeds can be roasted and used for flour. This can be used to thicken soups and stews. They can also be used for a drink.
The flower stalks can be boiled for 20-30 minutes and eaten as a vegetable.

DESCRIPTION

A shrub. It grows 1.5 m high and spreads 1.2 m wide. It can have a single stem or the trunk can be branched. The old leaves remain on the stem. The leaves are green with yellow or blue tinges. There are fine hairs on the edges of the leaves. The flowers are bell shaped. They occur in panicles. They are cream and tinged with purple. The fruit is the size of a large fig.

HABITAT

It is a temperate plant. It grows well on mountain slopes and in rocky areas. It suits sandy type soils. It can grow in semi-desert locations. It suits hardiness zones 9-11. Melbourne Botanical gardens.

PRODUCTION

Cultivation

Plants can be grown by seeds.

NOTES

There are about 40 Yucca species.
Also put in the family Agavaceae.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/7ac9ccf5-50d5-40ee-b848-7d444823d249