PLANT FACT SHEET

Backhousia myrtifolia Hook. & Harvey

GENUS *Backhousia* **FAMILY** Myrtaceae

COMMON NAMES Nutmeg myrtle, Cinnamon myrtle, Grey Myrtle, Ironwood

EDIBLE PARTS AND USES

Edible parts: Leaves - flavouring

The leaves are used for seasoning. They have a cinnamon scent and are used for teas and flavouring sweet dishes.
The leaves can be used fresh or dried and ground.

DESCRIPTION

A tall shrub or small tree. It grows 7-8 m tall. It has a slender trunk. It spreads to 1.5-3 m across. The leaves are egg-shaped and pointed. They are dark green and shiny above and paler underneath. The leaves are 2.5-7 cm long by 1-2.5 cm wide. New growth is hairy and often pink. The flowers are white and fluffy. They are 1.5-2 cm across. They are produced in clusters near the ends of branches. The fruit is a capsule enclosed by fleshy sepals. These are yellowish-green.

HABITAT

It is a warm temperate plant. It grows best in part shade. It responds to fertilising. It needs abundant water. It needs moist well drained soil. It can grow from tropical to temperate climates. It is only slightly damaged by frost when young. It suits hardiness zones 9-10. In Melbourne Botanical Gardens. Mt Cootha Botanical Gardens. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants can be grown from seed or cuttings. Because seedlings often do not thrive it is best grown from cuttings.

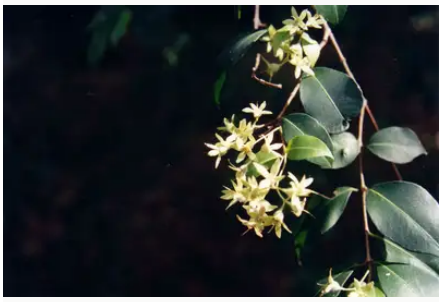
NOTES

There are 7-13 Backhousia species. They occur in Australia.

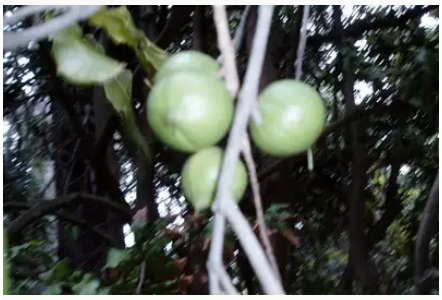
PICTURES



Credit: Food Plants International (Bruce French)



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www.ceres.org/au/bushfood catalogue

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