

Pineapple Guava



Evokes either a Mediterranean or tropical character in gardens. The coloring of this foliage complements western natives that have very pale, gray or hairy foliage. Plant as a background or specimen for the flowers. In warm climates use as a fruit tree in orchards. Excellent screen or single specimen plant.

Feijoa sellowiana

- **Use:** Versatile, and easy to grow with an upright branching form, edible flowers, and tropical fruit! Fleshy white flower petals have showy red accents, contrasting nicely with the gray-green foliage. Tasty guava-like fruit ripens in late fall. Easily trained as espalier, a hedge, or a small specimen tree for landscape or container.
- **Exposure/Soil:** In general, guava should be planted in full sun for best growth and fruit production. These plants are well-adapted to warm subtropical to tropical climatic conditions. Ideal temperatures for growth and production range from 73°-82°F. Temperatures below 60°F or drought cause growth to slow or cease. Guavas do best with regular deep watering. The ground should be allowed to dry to a depth of several inches before watering again.
- **Growth:** Makes a 6- to 8-foot privacy hedge with above-average good looks, though you have to grow them as a small tree to fully appreciate their beauty. Train them to a single stem from the seedling stage, and they develop into a flat-crowned savannah tree with a picturesque branching pattern—little to no additional training or pruning is required. Growing up to about 15 feet tall, feijoas make a stunning focal point in a patio garden.
- **Hardiness:** **Zone 8-9** Shrub They can be grown wherever figs and olives are grown, but feijoas are also easily kept to shrub size and they may be brought indoors for winter,
- **Foliage:** Deciduous. Aesthetically, feijoas fit right in alongside figs and olives with their ruddy-textured oblong fruits, shaggy light-colored bark and deep green, matte leaves, which reveal a fuzzy gray underside when the wind blows. like potted citrus.
- **Flower/ Fruit:** Opening in May each year, the thick white reflexed petals curve outward to reveal a cluster of crimson stamens and perfume the air with the scent of sweet chai tea—as if the species wasn't lovely enough in leaf, form and fruit! Did I mention that the flowers are edible? Unlike most edible petals, which tend to range from bland to bitter, those of the feijoa have a subtle cinnamon flavor that lands silky and sweet on the palate. The flowers combine well with the pulp to flavor fruit salads or desserts. Maturing in October and November, they are a refreshing blast of tropical flavor before winter sets in. Simply slice the fruit in half and scoop out the soft flesh with a spoon.

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