

Molten Gold Butterfly Ginger



Like its cousin, the culinary ginger (*Zingiber officinale*), ginger lilies have edible roots...but, they do not have much flavor not used in culinary applications. However ginger lily flowers produce essential oils that are much like honeysuckle. Both the flower buds and open flowers can be used in cooking, much like its other cousin, *Zingiber myoga*.

Hedychium 'Molten Gold'

- **Use:** Hedychium Gingers are more cold hardy than most gingers, often call Hardy Ginger Lily. This group of ginger put on a great show of flowers in the summer to early fall, most are very fragrant and smell similar to *Lonicera* spp. a hybrid with compact, sturdy stems and large, very fragrant flowers.
- **Exposure/Soil:** Prefers partial shade, but will grow in full sun. Will grow in water and prefers moist soil to grow quickly.
- **Growth:** Dwarf type growing 24-30" tall .
- **Hardiness:** Zone 7-10, Perennial
- **Foliage:** Deciduous, Medium, upright green foliage have a tropical look.
- **Flower:** 12" tall flower heads that crown 3'-5' stems in late summer attracting many hummingbirds and butterflies. Each flower has 20-100 of 2" individual, variable fragranced, yellow, colorful blossoms. Blooms three times sporadically during the year.

Did you know that we recycle empty pots and trays? Please bring them back! Save the Earth!