Plant Profile

Name: South Sea Salad Tree



Notes:

Edible leaves can be harvested year-round. A great substitute for spinach, or tossed with other salad greens. Blossoms are also edible.

Attractive to pollinators. Gorgeous edible landscape plant.

Also known as: lagikway, likway, gikway, brakue, or nating saluyot in the Philippines.

Known as tororo aoi in Japan and used to make neri.

In Korean, known as hwang chok kyu.

When to Plant: Spring, or when soil is warm.

Common Name: Chief Kubo's South Sea Salad Tree **Alternate Names:** Aibika, sunset muskmallow, sunset hibiscus, edible hibiscus. Formerly known as a hibiscus, now classified in the genus abelmoschus. **Botanical Name:** *Abelmoschus manihot*

Physical Description: Grows in a busy clump of palm-shaped dissected leaves, on average 4" across with 5-7 lobes. **Height:** averages up to 3' - 8' tall. Branches out 2'-4' wide. **Blooms:** late summer to early fall, large pale-yellow flowers, red centers.

□ Annual □ Biennial ⊠ Perennial Propagation: ⊠ Seed ⊠ Cutting □Graft Other: Propagate early summer from cuttings

- Soil: fertile, moist, well-draining,
- Water: keep moist, but not wet.
- Sun: Full sun to partial shade
- o Zone/Temp: Zone 9-11, frost sensitive
- **Spacing:** 3'-5'

Germination: Easily germinates in warm, moist soil. Growing Season: year-round Days to Harvest: year-round for leaves, late summer

- fall for blossoms

Care: trim, Prune, other: Prune to keep desirable shape.

Nutrients/Fertilizer: Not necessary in rich, humus soil. Lightly fertilize if needed with a general garden fertilizer.

Pests & Diseases: Not prone to pests or diseases if grown in tropical/sub-tropical region. May be bothered by aphids, slugs, white flies or powdery mildew.

Companion Plants: Other sun-loving plants such as basil, mints and peppers.