# Feijoa (Feijoa sellowiana)

Туре	Deciduous/ Evergreen	Height x Width (metres)	Spacing (metres)	Pollinator	Soil type	Sun	Moisture	Shelter	Plant	Harvest
	E	2-5 x 2-5	4	Y			666	N	Winter	Autumn

#### Site

- Needs a fairly sunny site with a long, warm summer.
- Tolerates some frost, but not while the fruit is ripening in autumn.
- Tolerates moderate winds.
- Happy in most soils but does not like to be waterlogged.

#### Care

- Very easy to grow.
- Plant in early winter.
- Water well during the early stages and when fruit is developing.
- Has shallow feeder roots needs a deep mulch to retain moisture, control weeds and supply nutrients.
- Some varieties are self-fertile, but all produce more fruit if cross-pollinated with another variety.
- Pollinated by birds (especially blackbirds) and bees. Keep the centre of the tree clear so birds can get to the flowers.

# **Training & pruning**

- Grow as a stand-alone *bush*, or as an attractive hedge or windbreak.
- Grow in a container in very cold areas.
- A single-stemmed plant is the easiest to manage. At planting, shorten the main stem to knee height. Four or five branches will develop from the top of the stem nip them back to two or three buds, to keep a compact shape. Keep the trunk bare below the first branches.
- In January, pinch out the tips of the new growth if it is getting very long.

- Bears fruit mainly on the outside of the tree on the tips of the previous season's growth, and on short side shoots.
- Once the tree is established, remove a few of the larger branches each year in winter, to encourage the growth of new shoots.
- Pep up a tired tree with a heavy pruning in late winter.

#### Companions

 Keep underneath the tree well mulched and clear of plants.

#### Harvest

- Fruits within 2 or 3 years.
- Feijoas ripen in autumn. When they're ready, they fall to the ground at the slightest touch
  don't pick them unripe, as the flavour is not as good. Collect them daily and store in the fridge, otherwise the flesh turns brown and soft
- Eat fresh, added to fruit salads (sprinkle with lemon juice so they don't go brown), make juice, or cook for desserts, bottling, chutney, jam, relish, sauces. Scooped out flesh can be stored in the freezer.

## Health

• High in vitamins C and B6, iodine, minerals, folic acid, pectin, antioxidants.

### **Recommended varieties**

Early: Apollo, Gemini, Unique

*Mid*: Kakapo *Mid-late*: Wiki Tu *Late*: Triumph