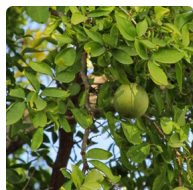


## Bel Tree, Bilva Patra, Bel Patra ( Grown through seeds ) - Plant



The deciduous tree with trifoliate aromatic leaves is traditionally used as sacred offering by Hindus in India to Lord Shiva.

Rating: Not Rated Yet

### Price

Sales price R 421

Discount

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Description

### Description for Bel Tree, Bilva Patra, Bel Patra ( Grown through seeds )

Bael is an indigenous fruit tree of India. Bael grows in wild and semi-wild in the North India states of Uttar Pradesh, Orissa, Bihar, West Bengal and Madhya Pradesh. There are no systematic or regular plantation of bael except in Uttar Pradesh .

Common name	Flower colours	Bloom time	Height	Difficulty
Bel patra,Aegle Marmelos, Bel Tree, Bilv,bael, Bengal quince, golden apple, Japanese bitter orange, stone apple, wood apple, bili, and bhel.	-	Late Summer	10 to 12 meter	Easy to grow.

### Planting and care

Bael plants should be planted at a distance of 8m x 8m (Budded plants) or 10m x 10m (seedlings). Pits of 90cm x 90cm x 90cm size are dug

and filled with a mixture of top soil + 25 kg farmyard manure and 50 g gamma BHC up to a level of 6 cm from the ground level. Irrigate the pits to let the soil settle down. February-March or July-August is the right time for planting.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun, Partial sun	A well- drained, sandy loam soil. It can thrive even on poor, clay and stony soils.	Keep soil moist throughout the growing season	Can withstand low temperature even up to -7 C.	Use any organic fertilizer

### Caring for Bel Tree

- Young plants are trained with the help of stakes so that they can grow straight.
- Bael plants are most susceptible to water logging, care should be taken to avoid such a condition.
- Suckers appearing from root stock should be removed periodically.

### Typical uses of Bel Tree

#### Special features:

**Culinary use:** Bael fruits may be cut in half, or the soft types broken open, and the pulp, dressed with palm sugar, eaten for breakfast, as is a common practice in Indonesia. The pulp is often processed as nectar or "squash" (diluted nectar). A popular drink (called "sherbet" in India) is made by beating the seeded pulp together with milk and sugar. A beverage is also made by combining bael fruit pulp with that of tamarind. These drinks are consumed perhaps less as food or refreshment than for their medicinal effects.

**Medicinal use:** Bael benefits in healing digestive disorders, ulcers, headache, hypertension, diabetes, and numerous other ailments. The ripe fruit works as a laxative but is not digested easily. Unripe bael fruit, on the other hand, promotes digestion and cures diarrhea. Apart from the fruit, the root, bark, leaves as well as flowers of bel tree have medicinal value.

Note: The following information is general guidelines. Be sure to ask your healthcare provider for guidelines.

### References

- [https://www.hort.purdue.edu/newcrop/morton/bael\\_fruit.html](https://www.hort.purdue.edu/newcrop/morton/bael_fruit.html)
- <http://www.fruitipedia.com/Bael.htm>
- <http://www.speedyremedies.com/bel-benefits.html>