

Grains of Paradise - Plant



These glossy brown seeds are often used as a pepper substitute, or in brewing or pickling. Their zesty flavor is reminiscent of pepper and has hints of butter, flowers, cardamom and coriander.

Rating: Not Rated Yet

Price

Sales price 199

Discount

Item will be shipped by 3 - 5 days

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Description

Description for Grains of Paradise

Aframomum melegueta is a species in the ginger family, Zingiberaceae. This spice, commonly known as osame, grains of paradise, Melegueta pepper, alligator pepper, Guinea grains, fom wisa, or Guinea.

Common name	Flower colours	Bloom time	Height	Difficulty
Scentless Turmeric, Hidden lily	Creamy white	August to September	0.75 to 1 feet	Easy to grow

Planting and care

Grow in medium moisture, well-drained soils in full sun to part shade. Best in a sandy loam in part shade with constant moisture. Soil should not be allowed to dry out. Intolerant of high heat and humidity. Plant in a somewhat protected location and apply a winter mulch in USDA Zone 5 where it may not be reliably winter hardy.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun to part shade	Well-drained soil	Medium	24 degrees C	Apply any organic fertilizer

Caring for Grains of Paradise

Scentless Turmeric is a small herb with one of the showiest flowers in all Curucuma species. They are large pink. The plant is mainly found in South India. It grows up to a height of 4 ft. The plant goes dormant in November but resurfaces in May from the underground bulbs

Typical uses of Grains of Paradise

Special features: Interesting selection for the border front or rock garden.

Ornamental use: The plant is used for ornamental purpose.

References

<http://www.missouribotanicalgarden.org/> <http://www.flowersofindia.net/>

Reviews

There are yet no reviews for this product.