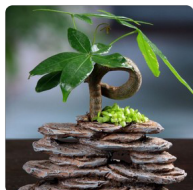


Pachira with Stone - Plant



Rating: Not Rated Yet

Price

Sales price R 1,534

Discount

[Ask a question about this product](#)

Description

Description for Pachira with Stone

The plant is also known as Malabar chestnut or Saba nut. Money tree plants often have their slender trunks braided together and are a low maintenance option for artificially lit areas. Money tree plant care is easy and based upon just a few specific conditions.

Common name	Flower colours	Bloom time	Height	Difficulty
Money tree	-	-	Up to 60feet in their native habitat.	easy to medium

Planting and care

Plants are often grown as bonsai specimens and house plants, being very tolerant of drought and shade.

Sunlight	Soil	Water	Temperature	Fertilizer
Full sun to partial shade.	Plant the tree in peat moss with some gritty sand.	These plants like a moderately humid room and deep but infrequent watering. Water the plants until the water runs from the drainage holes and then let them dry out between watering.	60 to 65 F. (16-18 degrees C.).	Remember to fertilize every two weeks as part of good money tree plant care. Use a liquid plant food diluted by half. Suspend fertilizing in winter.

Caring for Pachira with Stone

- If your home is on the dry side, you can increase the humidity by placing the pot on a saucer filled with pebbles.,
- Keep the saucer filled with water and the evaporation will enhance the humidity of the area.
- A plant should be repotted every two years in a clean peat mixture.
- Try not to move the plant around a lot.
- Money tree plants dislike being moved and respond by dropping their leaves.

- Also keep them away from drafty areas.
- Move your Pachira money tree outside in summer to an area with dappled light, but don't forget to move it back in before fall.
- The Pachira plant rarely needs to be pruned but as part of your annual money tree plant care, take off any damaged or dead plant material.

Typical uses of Pachira with Stone

Special features:

Culinary use: Seed - raw or cooked. The raw seed tastes like peanuts, when roasted or fried in oil it has the flavour of chestnuts. The roasted seeds taste like cocoa. The seed can be ground into a flour and used to make a bread. The roasted seed is sometimes used to make a beverage. The seeds yield 58% of a white, inodorous fat which, when refined, is suitable for cooking Young leaves and flowers - cooked and used as a vegetable

Ornamental use: The tree is also planted as a street tree, to provide shade and as an ornamental in gardens

Medicinal use: The skin of the immature green fruit is used in the treatment of hepatitis. The bark is used medicinally to treat stomach complaints and headaches. A cold water infusion of the crushed leaves is used to treat a burning sensation in the skin.

References

<http://homeguides.sfgate.com/care-pachira-plant-48078.html>
<http://tropical.theferns.info>