

Piper Betel, Maghai Paan - Plant



Its a perennial herb, which can also be grown in containers and hanging baskets. You can grow it from cuttings and root division. It thrives well in containers.

Rating: Not Rated Yet

Price

Sales price R 407

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Description

Description for Piper Betel, Maghai Paan

Betel leaf plant (piper betel) is a creeper grown in India; it belongs to pepper family. Its waxy green, heart-shaped leaves are used for medicinal and culinary purposes. When crushed, it exudes cool peppery scent. Its used in making a famous dessert called Paan which is chewed with betel nut as a mouth freshener. This mildly stimulant herb is popular in whole South Asia (Indian subcontinent), Thailand, Indonesia and Vietnam.

Common name	Flower colours	Bloom time	Height	Difficulty
Wild pepper, kadok, bai cha plu, daun kaduk, betel pepper, la lot, paan, piper betle	dark red	Planting Season: Spring and early summer (anytime in tropics)	150-180 cm.	easy to grow to Moderate

Planting and care

It prefers slightly acidic, sandy-loamy and lightly damp soil but not water logged. Use the well drained potting mix to plant it in a way that water will drain out from it quickly. Pick a less windy spot with partial shade for planting. *Choose a medium size deep planter if youâ€™re growing it in the container.

Sunlight	Soil	Water	Temperature	Fertilizer
It thrives well in a hot and humid environment in partial shade.	It prefers slightly acidic, sandy-loamy and lightly damp soil but not water logged. Use the well drained potting mix to plant it in a	The betel plant needs regular watering.	40Â°C.	Apply any organic fertilizer. Occasional feeding in every couple of month in growing season of the plant with nitrogen-rich organic

way that water will drain out from it quickly.

fertilizer like manure or compost is recommended.

Caring for Piper Betel

Select a piece of rooted cutting of betel with at least three or four leaves. Remove the lowest leaf and plant the stem with the growing media in a pot. Well-manured loamy soil will suit the plants. After planting and tying the plant on the "stock" keep the pot in a semi shady place.

1. It thrives well in a hot and humid environment in partial shade. The betel plant needs regular watering.
2. Prune regularly after it reaches 2 m. height to control the plant, regular pruning, and plucking of leaves encourages new growth and sweet and tender leaves.
3. Occasional feeding in every couple of month in growing season of the plant with nitrogen-rich organic fertilizer like manure or compost is recommended.
4. (In cold climate) Keep it indoors in winters when the temperature starts to fall below 41F (5C) in a warm and cozy room under grow light. It becomes dormant in brutal cold and sometimes shed its leaves too, but get to grow again in spring and remain in growth until fall.

Harvesting

Within four to six months after planting, it will be ready for harvest. You can pick off its fresh aromatic leaves for various uses.

Typical uses of Piper Betel

Special features: The fruit, known as a peppercorn when dried, is a small drupe five millimetres in diameter, dark red when fully mature, containing a single seed. Dried ground pepper is one of the most common spices in European cuisine and its descendants, having been known and prized since antiquity for both its flavour and its use as a medicine.

Culinary use: Betel leaves are used as a stimulant, edible purpose, pooja, medicinal etc

Ornamental use: The plant is used for ornamental purpose.

Medicinal use: The betel (Piper betel) is the leaf of a vine belonging to the Piperaceae family, which includes pepper and kava. It is valued both as a mild stimulant and for its medicinal properties. ... The betel plant is an evergreen perennial, with glossy heart-shaped leaves and white catkin.

References

<http://www.flowersofindia.net/research/search.php?query=+Piper+nigrum%2C&stpos=0&stype=AND>