Beyond the Avocado Pit

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These are some of the plants I have grown (or tried to grow) from things I found in grocery stores.

Apples – *Malus domestica*, **Citrus** – *Citrus* spp.

Will not come true from seed; you might get large plants, no flowers Cuttings - commercial apples and citrus are usually grafted

Avocados - Persea americana

Start in pot--pit needs light to germinate, brittle roots Ornamental; dry leaves used in cooking (large avocados)

Cactus - Opuntia spp.

Fruit: pick out seeds & wash

Pads: Plant upright; water sparingly until established

Celery - *Apium graveolens*

Cut, leaving base and 1" stalks; soak in water, then plant in soil Cut center stalks and leaves as they grow for seasonings

Coconuts - Cocos nucifera

Look for husk-on coconuts; listen for water sloshing inside or it won't sprout Start in a bowl of water; plant in soil after sprouting

Dates - Phoenix dactylifera

Look for unpasteurized seeds; soak pits before planting Slow-growing palm tree

Dragon fruit / **Pitaya** - <u>Stenocereus</u> spp. or <u>Selenicereus</u> spp.

Cactus, epiphyllum; very prickly, can be tough to handle Beautiful flowers; fruit after plant matures Seeds sprout fast (3-5 days) but must be planted fresh

Ginger - Zingiber officinale

Rhizomes (Geophytes), Barely cover rhizomes Ginger - use small buds

Guavas - Psidium or Feijoa

Can grow quickly into a shrub Not hardy in this zone, but will flower and fruit indoors

Lychee - *Litchi chinensis*, very sweet / Quenepas - *Melicoccus bijugatus*, very sour Shell, eat fruit; plant the "bean" at the center. Plant 3-4 to a pot. Keep moist Sprout indoors; squirrels will dig them out of pots and eat them

Mangoes - Mangifera indica

Hardest part is opening the pit; can leave intact but will take longer Sprouting 2-3 weeks or longer



Mint, basil, sage, oregano – Family Lamianceae

Rehydrate & root

Buy sprigs with a few nodes

Soak whole sprigs in water overnight to rehydrate, then root in water

Papayas – Carica papaya

Remove arils to prevent mold, speed germination

Many more seeds than you will use but they don't store well; plant at once, compost the rest

Passion Flowers – *Passiflora* spp.

Let fruit age a little until wrinkly

Cut open; start seeds in spring, pots outside

Vigorous vines will flower & fruit

Pineapples - Ananas comosus

Terrestrial bromeliad, not from trees

Cut off tops; remove fruit and lower leaves to expose roots; rinse/soak well to hydrate scurf

Keep leaves moist—scurf

Seeds will grow but take a long time to germinate - 6-8 months

Pomegranates - Punica granatum

Remove seeds from arils or just plant as is

Several to a pot--very pretty house plants, will flower in a year

Pumpkins and squash - Cucurbita spp.

Save seeds from Halloween pumpkins or just dump guts on garden

Starfruit or Carambola - Averrhoa carambola

Cut lengthwise to find seeds - very few per fruit

Plant seeds immediately after extracting

Plants will produce flowers and fruit when small

Sugar cane – *Saccharum* spp.

Cut in segments with 1-2+ nodes in each

Set bud shield upright - direction is important!

Cap top with candle wax

Grass-like sprouts from bud shield, roots from node

Sweet potato - *Ipomoea batatas*

Start in water, change water every few days

Pointed end up, blunt end down; slips will start either way

Continue growing in water or plant in pot or outdoors in spring

Turmeric - Curcuma longa

Grow rhizomes in pots, like iris, on top of soil

Use grated turmeric in smoothies, cooking

May go dormant in fall but if brought inside will come back in spring



Sources/Resources

- Tradewinds Fruit https://www.tradewindsfruit.com/
- Glasshouse Works https://www.glasshouseworks.com/
- Logee's https://www.logees.com/
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