

# FGCU Food Forest

## Plant Database

### Hog Plum (*Spondias mombin*)

#### Quick Facts

**Origin:** Central America

**Description:** Erect, with a trunk that is slightly buttressed and has a thick, fissured, corky, grey bark. Produces a crop of small, fragrant, white flowers in panicles. The fruit starts out green and then turns to a light golden-yellow when ripe.

**Culinary Uses:** People would use this with sugar or sugarcane juice in jams, juices, and ice creams.

**Harvest:** May through July

**Flower:** Small, fragrant, white flowers in panicles

**Medicinal Uses:** The leaves are used for antiseptic and antibacterial purposes and the bark is used widely as an anti-inflammatory for arthritis, muscle and joint injuries.

**Cold Tolerance:** 27 F



**General Description:** The tree on which the hog plums grow is a small deciduous tree that is indigenous to the South of the United States. The tree can attain a height of around 20 feet and its canopy can spread to about 20 feet. This tree makes a beautiful addition to a garden, especially during the spring, when it begins to bloom. Hog plums require a spot in a garden that get full sunlight. This helps the tree producing more flowers, which, in turn, means that the tree will produce more plums. The tree grows quite rapidly and is sometimes planted as living fence posts as well as for shade and for its fruits.

- **Native Origin:** native to the lowland moist forests of the Amazon in Peru, Brazil, Venezuela, Bolivia, Colombia, the three Guianas, as well as southern Mexico, Belize, Costa Rica, and the West Indies. It is strictly tropical and rarely occurs above about 3200 feet in elevation. While it is widely found in the rainy lowland rainforests of the Amazon, it has also adapted to grow in more arid zones of Brazil, Peru, and the Caribbean as well.

- **Harvesting Techniques:** The Hog Plum is best harvested in the months of May, June, and July. The fruit will start out green and then turn to a golden-yellow color when ripe. People will wait till to pick the fruit until it starts turning its color.
- **Season of Harvest:** May through July
- **Culinary Uses:** The fruit when ripe has a very thin tough skin with a very juicy pulp inside. The pulp is very acidic and has a sour taste. The pulp is used alongside with sugar and sugarcane juice to put into jams, juices, and ice creams. This will allow the sweetness to counteract the tartness of the Hog Plum.
- **Nutritional Value/Medicinal Uses:** The leaves of the Hog Plum are considered to be antiviral, antibacterial, and antiseptic and used in numerous microbial problems including colds and flu, cystitis, urethritis, sore throats, eye and ear infections, and used externally for infected wounds, cuts, burns, and rashes. The Bark is widely used as a contraceptive and abortive, as well as for ovarian and uterine cancer. It is considered analgesic and antispasmodic and used for arthritis, rheumatism, muscle and joint pain, injuries and inflammation.

<b>Hog Plum</b> <b>Scientific Classification</b>	
Kingdom:	Plantae
(unranked):	Tracheobionta
(unranked):	Spermatophyta
Order:	Sapindales
Family:	Anacardiaceae
Genus:	<i>Spondias</i>
Species:	<i><b>Spondias mombin</b></i>

### Sources

<http://www.rocketswag.com/gardening/fruit-gardening/plums/How-To-Plant-Hog-Plums.html>

<http://plants.usda.gov/core/profile?symbol=SPMO>

<http://rain-tree.com/ubos.htm#.UwTVVPIIdWSp>