

You are viewing one of thousands of biographies – click below for more, including Search box and access to Plant associated organisations.

[Plant Biographies](#)

[Bibliography](#)

Coccoloba uvifera

[Synonyms : *Coccoloba leoganensis*, *Coccolobis uvifera*, *Guaiabara uvifera*, *Polygonum uvifera*]

SEASIDE GRAPE is an evergreen shrub or tree. Native to tropical Atlantic America (particularly the West Indies) it has tiny, greenish-white flowers.

It is also known as Grape tree, Jamaican kino, Kino, *Meertraube* (German), *Norsunkorva* (Finnish), Platterleaf, *Raisin bò'd-mè* (Creole), *Raisin bord la mer* (Dominican, French West Indian), *Raisinier* (Marie Galante), *Raisinier de bord-de-mer* (French), Sea grape, Shore grape, Tree grape, and *Uva de playa* (Spanish).

Uvifera is derived from Latin *uva* (bunch of grapes) and *-fer* (bearing, carrying) components meaning ‘bearing grapes’.

Birds and land-crabs enjoy the fruit especially, and the hollow stems often provide a home for ants.

In the past the hard and heavy, purple-brown wood has been used to make weapons and, when of sufficient size, has also been employed for cabinetwork.

Apparently early European settlers in Mexico used the smooth bark or the leaves as scrap paper in their schools and missions for children to practise their writing on – with a pin.

The bark is the source of Jamaican kino and in some parts of the Caribbean it has been used for tanning.

Seaside grape has been cultivated as a dense windbreak.

It is understood that the translucent, faintly greenish-dotted, purplish-red grape-like (*Vitis*) fruit have a sweet-and-sour flavour and are an acquired taste. However locally they are eaten raw and often made into preserves. They are also used in the West Indies to make an alcoholic drink.

Medicinally, locally a tea made from the bark has provided a treatment for dysentery and diarrhoea.