

Eugenia floribunda

[Synonyms : *Calycorectes cubensis*, *Eugenia asagrayi*, *Eugenia ciliolata*, *Eugenia leucophloea*, *Eugenia maranhensis*, *Eugenia maximiliana*, *Eugenia oneillii*, *Eugenia pittieri*, *Eugenia polyneura*, *Eugenia protracta*, *Eugenia pycnoneura*, *Eugenia salzmännii*, *Marlierea brachymischa*, *Marlierea cubensis*, *Myrciaria amazonica*, *Myrciaria arborea*, *Myrciaria axillaris*, *Myrciaria ciliolata*, *Myrciaria floribunda*, *Myrciaria leucadendron*, *Myrciaria leucophloea*, *Myrciaria longicaudata*, *Myrciaria longipes*, *Myrciaria maranhensis*, *Myrciaria maximiliana*, *Myrciaria mexicana*, *Myrciaria oneillii*, *Myrciaria prasina*, *Myrciaria protracta*, *Myrciaria salzmänni*, *Myrciaria schuchiana*, *Myrciaria sellowiana*, *Myrciaria splendens*, *Myrciaria tenuiramis*, *Myrciaria tolypantha*, *Myrciaria tolypantha* var. *latifolia*, *Myrciaria uliginosa*, *Myrciaria verticillata*, *Paramyrciaria ciliolata*, *Plinia acutissima*, *Plinia asagrayi*, *Plinia cubensis*, *Plinia formosa*, *Plinia rubrinervis*, *Siphoneugena cantareirae*]

GUAVA BERRY is an evergreen shrub or tree. Native to the Caribbean and from southern Mexico to Brazil, it has small yellow-white flowers with many prominent white stamens. It is also known as *Bois mulâtre* (Haitian), *Cabo de chivo* (Salvadoran), *Coco-carette* (Guadeloupe and Martiniquais), *Duque* (Brazilian), *Escobillo* (Nicaraguan), Guaveberry, *Guayabillo* (Guatemalan), *Mije* ((Cuban), *Mijo* ((Dominican), *Mizto* (Spanish), *Murta* (Puerto Rican), *Roode bosch guave* (Dutch), Rumberry, and *Saitjaberan* (Surinamese).

Warning – the skin has a high tannin content and should not be consumed in any quantity.

Floribunda means ‘profusely or freely flowering’

The small and juicy, grape-like reddish-black or yellow-orange berries have been used locally to make wine and liqueur. They have whitish pulp with a grape-like taste and are eaten raw or made into preserves, tarts and jams. (A particular liqueur is said to have been made with the fruit in the U.S. Virgin Islands and exported to Denmark – it is claimed according to some records ‘in large quantities’.) The Cubans eat honey made by bees which frequent these trees.

Medicinally, local herbalists have recommended a fruit decoction to treat some liver disorders.