

*Passiflora quadrangularis*

[Synonyms : *Granadilla quadrangularis*, *Passiflora macrocarpa*, *Passiflora sulcata*, *Passiflora tetragona*]

**BARBADINE** (English, French) is an evergreen, climbing vine. Of uncertain origin (but some authorities believe that it is native to South America, particularly Brazil, Peru, and Venezuela), it has large, fragrant, crimson or pink and white flowers with purple and white centres of tangled whiskers.

It is also known as *Badea* (Ecuadorean-Galapagos Islands), Banana passion flower, *Barbadeno* (Esperanto), *Barbadin* (Swedish), *Belewa* (Sundanese), Common granadilla, *Garandilla* (Singhalese), Giant granadilla, *Granadilla* (English, Spanish), *Granadilla real*, *Grenadilla*, *Grenadine* (Creole), *Kudamono* (Belauan), *Markesa* (Sumatran), *Palasini* (Niuean), *Palatini* (Niuean), *Para pautini* (French Polynesian), *Parapotina maata* (Cook Islander), *Pasio* (Samoan), *Pasione* (Tongan), *Rata-puhul* (Singhalese), *Riesengranadilla* (German), *Seemaisora-kai* (Tamil), *Su-khatha-rot* (Thai), *Timun belanda* (Malay), and *Tinitini* (Niuean),.

Warning – the leaves (and possibly the root) are said to be extremely poisonous.

*Quadrangularis* is derived from Latin *quattuor* (four) and *angulus* (angle, corner) meaning ‘with four angles’ with reference to the square stems.

Locally the ripe water-melon-like, yellowish-green fruit that can weigh up to 7 lb. are eaten with wine and sugar. They are also used to make drinks, one of which (called *Markeesa*) is particularly popular in Indonesia. The unripe barbadine can be cooked as a vegetable marrow, and the outer rind is sometimes eaten crystallized. The roots can also be eaten baked.

Some Australian Aborigines have smoked the leaves as an alternative to tobacco.

Medicinally, the plant is used locally in South America for treating fluid retention, is given as an emetic, and is also valued in small doses for treating worms.