



Musa 'Lacatan'

Musa 'Lacatan' is desirable for desert bananas because of their sweet taste, aroma, and firm texture when ripe. They are preferred to cavendish varieties in their native region of the Philippines.

Plant Highlights

- Claimed to be the best tasting banana
- Popular Filipino cultivar
- Harvest fruit in 8 to 12 months
- Fruit has sweet taste and aroma

Why Bananas?

Musa, or bananas as they are commonly known, come in a wide array of choices: dessert, cooking/plantains, ornamental foliage, and ornamental flowering. Whether you are looking to produce fruit or sell to a garden center, we have the perfect variety to suit your needs. Many of these bananas are suitable for all climates given the appropriate care. Bananas are heavy drinkers and feeders. They perform great in a container and are perfect for the landscape. Musa can be grown in a greenhouse, shade house, or field very quickly!

HEIGHT:
5-9 Feet

ZONE:
8-11

FEATURES:
• Cold Tolerant
• Fast Growing
• Heat Tolerant

PURPOSE:
• Aesthetics/Decor
• Food Production
• Health

TYPE:
• Dessert (Raw)

SOIL MOISTURE:
• Moist, Well-Drained

FOLIAGE COLOR:
• Green

CAN'T SHIP TO:
• Hawaii
• Puerto Rico

EXPOSURE:
• Full Sun
• Partial Sun

APPLICATIONS:
• Focal Point
• Containers
• Patio & Garden
• Specimen
• Edible Garden



Banana Bread

Ingredients

1/2 cup butter
1 cup sugar
2 eggs, beaten
4 bananas, finely crushed
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla

Directions

Cream together butter and sugar.
Add eggs and crushed bananas.
Combine well.
Sift together flour, soda and salt. Add to creamed mixture. Add vanilla.
Pour into greased and floured loaf pan.
Bake at 350 degrees for 60 minutes.
Keeps well, refrigerated.