



Musa 'Double Mahoi'

Double Mahoi is a sport or mutation of the common Dwarf Cavendish, and grows similarly. Musa 'Double' is also called 'Mahoi', the second generation produces multiple branches of fruit. They regular produce 2 heads, it is rare but they have been known to produce more. The sweet fruit is highly rated, and it can be very productive. This is a rare and unusual Musa.

Plant Highlights

- Can Produce Two Heads of Fruit
- Cavendish Type
- Very Productive

How Do I Raise My Banana?

Musa, or bananas as they are commonly known, come in a wide array of choices: dessert, cooking/plantains, ornamental foliage, and ornamental flowering. But they all need the same thing, lots of food and plenty of water. The biggest mistake people make with Musa is they don't feed it enough. If growing in a container a good liquid fertilizer either organic or not is what you need. You will want to feed the plants as often as every 2 weeks. If grown in the ground regular feedings are also required, but other options can be used. For instance a very good way to grow them is in a Banana Circle where a compost pile is built in the center of the circle to continuously feed the plants being grown. The best time is to use a high nitrogen at first until plant is full size, then higher Phosphorus to induce flowering, and once a fruit starts to show, increase the Potassium. Though a good balanced fertilizer works well too. Musa also don't like to get dried out. This can cause them to be set back and not produce. So keeping them moist is very important.

HEIGHT:
7–8 Feet

ZONE:
8–11

FEATURES:
• Cold Tolerant
• Fast Growing
• Heat Tolerant

EXPOSURE:
• Full Sun
• Partial Sun

TYPE:
• Dessert (Raw)

SOIL MOISTURE:
• Moist, Well-Drained

FOLIAGE COLOR:
• Green

CAN'T SHIP TO:
• Hawaii
• Puerto Rico



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.