



## **Musa 'Dwarf Cavendish'**

The most popular greenhouse banana, will bear bunches with up to 90 bananas, each slightly shorter than the grocery store varieties. It will grow to about 8 feet (10 feet outdoors in South Florida) and has a solid heavy trunk. Juvenile leaves will have some reddish-purple markings, but later leaves will be all green. This Musa is a fast grower with great appeal to the mass market.

### **Plant Highlights**

- The Most Popular Greenhouse Banana
- Produces Sweet Fruit
- Winters Well Indoors

## **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:**  
6–7 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:**  
• Red  
• 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.