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Canella winterana

Family: Cannaceae

Cinnamon-Bark, Wild-Cinnamon, Canella, Barbasco

Flower Display: D

Duval Street, Key West, Florida Mid June

Cinnamon-Bark

Synonym: *C. alba, Laurus winterana, Winterana canella*
Origin: Florida Keys, Bahamas, Caribbean, Northern South America
USDA Zone: 9b -12b (down to 26°F)
Growth Rate: Slow
Flowering Months: Irregularly through the year but most showy from May—September
Flowering Days: Not known
Leaf Persistence: Evergreen
Messiness: Low
Salt Tolerance: High
Drought Tolerance: High
Soil: Acid; alkaline; sandy
Nutritional Requirements: Low
Potential Major Pests: Aphids
Typical Dimensions: 18' x 14'
Propagation: Primarily seeds; rarely cuttings
Human hazards: None known
Uses: Garden; patio; seaside; streetscape

Homestead, Florida Early May

Although not a spectacular or even average bloomer, *C. winterana* has sufficiently good attributes to make it an excellent choice for difficult situations. It is a beautiful, typically small, low maintenance tree. Dark green, leathery leaves are clustered at the end of branches. A straight trunk supports a neat, well-kept canopy. Narrow and open when young, the crown becomes dense with age. It requires little or no pruning. The thin bark is sometimes fissured. A natural of rocky, dry, coastal areas, *C. winterana* is suitable for soils with similar high pH, and good percolation. Once established it is extremely drought tolerant. Nevertheless, irrigation in the dry season, and light fertilization in the spring and fall, will encourage faster growth. The flowers of *C. winterana* are small, mildly fragrant and very rich in

Old tree on Antigua, Eastern Caribbean Late January

Bark of old Antiguan tree

nectar. The berries put on a second show, rivaling the flowers in beauty, but although the flowers and fruits are attractive and intriguing, they are not large enough to notice unless one is relatively close to the tree. Leaves, flowers, and fruits have a spicy cinnamon fragrance when crushed. Despite its common name the plant is not recommended for flavoring or seasoning food. Propagate *C. winterana* from seeds. Volunteer seedlings establish themselves beneath the parent tree. Plant it in full sun to broken light. The rich, dense foliage creates a cooling shade beneath the tree and makes this a good native plant for locating near patios and decks for large and small residences.. Plant them in a row about 10 feet apart along an entrance to a subdivision, mall or commercial landscape for a dramatic impact. The narrow canopy makes it a good candidate for a clipped or unclipped screen along a property line. .*C. winterana* is rarely used as an ornamental tree throughout its range. Hard to find, it is highly recommended.

Antigua Late January

Leaves: Simple, entire, alternate, obovate, rounded at the apex, leathery, glossy above, dull below, to 5 inches long and 1 1/2 inches wide. Broadest beyond middle. Aromatic

Flowers: Small, fragrant, dark red with purple tinged, 1/4 inch long and wide, held in terminal corymbs that are about 1 inch long and wide

Fruits: Berries, fleshy, red to purple-black, about 3/8 inches in diameter. long and 1 1/2 inches wide. Aromatic

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