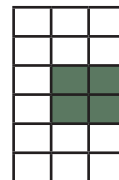


# ***Maesa lanceolata***

Myrsinaceae



## **Indigenous**

**Am:** *Kelawa, Yeregna qolo*

**Gr:** *Abeyi*

**Kf:** *Chago*

**Or:** *Abayi*

**Tg:** *Saoria*

**Wt:** *Gergecho*

## **Ecology**

A straggling shrub or tree in woodlands with distribution extending to southern Africa. In Ethiopia, it occurs in gallery forest, dry evergreen forest margins, woodlands and on mountain slopes with *Acacia*, *Carissa*, and *Euclea*. It has, for example, been recorded in Debre Marks and Yogof State Forests. It grows well in Moist and Wet Weyna Dega and Dega agroclimatic zones in nearly all regions, 1,500-3,000 m.

## **Uses**

Firewood, baking bread (leaves), medicine against Tapeworm (fruit), live fence.

## **Description**

A shrub or small tree about 5 m. **BARK:** Grey-brown, rough. Pale dots of breathing pores on branchlets. **LEAVES:** Simple, wide oval, usually up to 10 cm long, shiny green above, pale below, thick and leathery, the edge well toothed, tip pointed, a leaf stalk 2–3 cm, often yellow. **FLOWERS:** Tiny cream-white, in fragrant branched heads to 10 cm beside leaves; stalks and calyx hairy. **FRUIT:** Very small, round, white and fleshy, topped by the flower remains. Small black seeds inside.

## **Propagation**

Seedlings.

## **Seed**

500,000 seeds per kg, prolific seeder and fruiting all year round.

**Treatment:** Not necessary, germination is high within 7 – 13 days.

**Storage:** Mature and properly dried seed can be stored in air-tight containers at room temperature.

## **Management**

Lopping, coppicing.

## **Remarks**

The leaves are used for covering the dough while baking bread ‘injera’, a local bread made from tef. Fruits are used against tapeworm.

