

Guavabeeren (**guavaberry**) = **Rumbeeren (rumberry)** (*Myrciaria floribunda* or *Eugenia Floribunda*) ist die Frucht eines Baumes der Karibik. Sie können reif frisch verzehrt werden; sie können zu Marmeladen verarbeitet werden, und in alkoholischen Getränken (besonders mit Rum; zur WeihnachtszeitI (in St. Thomas)

Guavaberry

Scientific classification

Kingdom: [Plantae](#)

(unranked): [Angiosperms](#)

(unranked): [Eudicots](#)

(unranked): [Rosids](#)

Order: [Myrtales](#)

Family: [Myrtaceae](#)

Genus: [Myrciaria](#)

Species: ***M. floribunda***

Binomial name

Myrciaria floribunda

Berg.

The **guavaberry** or **rumberry** (*Myrciaria floribunda* or *Eugenia Floribunda*) is a [fruit](#) tree which grows in the [Caribbean](#). The guavaberry, which should not be confused with the [guava](#), is a close relative of [Camu Camu](#).

Guavaberry trees or shrubs grow in a variety of shapes and sizes up to 60 feet high. They have red-brown branches and small pink and white flowers. The fruit, which are roughly half the size of [cherries](#), are yellow-orange or dark-red and contain a small amount of translucent flesh surrounding a stone.

Guavaberry trees can be found growing wild in [Central America](#), [South America](#), [Cuba](#), [Dominican Republic](#), [Haiti](#), [Jamaica](#), [Puerto Rico](#), and on many islands in the [Lesser Antilles](#). The guavaberry has also been introduced to [Florida](#), [Hawaii](#), [Bermuda](#), and the [Philippines](#).



Guavaberry Emporium, [Sint Maarten](#)

Guavaberry is used to make [jams](#) and drinks. Guavaberry [liqueur](#), which is made from [rum](#), is a common [Christmas](#) drink on many of the islands, particularly in [Sint Maarten](#) and the [Virgin Islands](#). The colonists from Denmark and Holland found it could flavor rum by infusion similar to infused schnapps. In the Dominican Republic it is associated with the eastern town of [San Pedro de Macoris](#) which has a large population of Eastern Caribbean descent. Guavaberry is also used for [medicinal](#) purposes.

[\[edit\]](#) External links

- http://www.hort.purdue.edu/newcrop/morton/rumberry_ars.html
- <http://www.guavaberry.com/>



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Rumberry

Myrciaria floribunda Berg.

Myrciaria protracta Berg.

Eugenia floribunda West ex Willd.

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- [Description](#)
 - [Origin and Distribution](#)
 - [Varieties](#)
 - [Climate and Soil](#)
 - [Food Uses](#)
 - [Other Uses](#)

- [Related Species](#)

A tiny fruit, formerly in demand, the rumberry, *Myrciaria floribunda* Berg. (syns. *M. protracta* Berg.; *Eugenia floribunda* West ex Willd.), is also called guavaberry, *mirto* or *murta* in Puerto Rico; guaveberry in St. Martin and St. Eustatius; *guayabillo* in Guatemala; *coco-carette*, *merisier-cerise*, or *bois de basse batard* in Guadeloupe and Martinique; *cabo de chivo* in El Salvador; *escobillo* in Nicaragua; *mije* or *mije colorado* in Cuba; *mijo* in the Dominican Republic; *bois mulatre* in Haiti; *roode bosch guave*, *saitjaberan*, or *kakrioe hariraroe tataroe* in Surinam. In Venezuela the names *guayabito* and *guayabillo blanco* are applied to the related species, *M. caurensis* Steyerem, as well as to some other plants.

Description

This is an attractive shrub or slender tree reaching 33 or even 50 ft (10-15 m) in height, with reddish-brown branchlets, downy when young, and flaking bark. The evergreen, opposite leaves are ovate, elliptical, or oblong-lanceolate, pointed at the apex; 1 to 3 3/16 in (2.5-8 cm) long, 1/3 to 1 3/16 in (0.8-3 cm) wide; glossy, slightly leathery, minutely dotted with oil glands. The flowers, borne in small axillary or lateral clusters, are white, silky-hairy with about 75 prominent white stamens. The fruit is round or oblate, 5/16 to 5/8 in (8-16 mm) in diameter; dark-red (nearly black) or yellow-orange; highly aromatic and of bittersweet, balsam-like flavor; with one globular seed. In Surinam, according to Pulle, there are sometimes deformed fruits, rounded, flattened, leathery, dehiscent, and to 3/4 in (2 cm) across.



Plate LIV: RUMBERRY, *Myrciaria floribunda*

Origin and Distribution

The rumberry occurs wild over a broad territory—Cuba, Hispaniola, Jamaica, Puerto Rico (including Vieques), the Virgin Islands, St. Martin, St. Eustatius, St. Kitts, Guadeloupe, Martinique, Trinidad, southern Mexico, Belize, Guatemala, El Salvador to northern Colombia; also Guyana, Surinam and French Guiana, and eastern Brazil. It has been occasionally cultivated in Bermuda, rarely elsewhere, but, throughout its natural range, when land is cleared for pastures, the tree is left standing for the sake of its fruits. The plant was introduced into the Philippines in the early 1900's and has been included in propagation experiments in Hawaii. There is a healthy fruiting specimen at Fairchild Tropical Garden, Miami.

Varieties

O.W. Barrett wrote in 1928: "There are 3 or 4 varieties in the dry hills of St. Croix; these vary as to size and color, but all are intensely aromatic." In St. John, they say the fruits produced by wild trees on Bordeaux Mountain and along Reef Bay Trail are "unusually good".

Climate and Soil

In Puerto Rico, the rumberry grows naturally in dry and moist coastal forests from sea-level to an elevation of 700 ft (220 m). In Vieques and the Virgin Islands, it abounds in dry forests up to 1,000 ft (300 m). In South Florida it is growing well, but as a small tree, on oolitic limestone.

Food Uses

In Cuba, the fruits are relished out-of-hand and are made into jam, and the fermented juice is rated as "*una bebida exquisita*" (an exquisite beverage). People on the island of St. John use the preserved fruits in tarts. The local "guavaberry liqueur" is made from the fruits "with pure grain alcohol, rum, raw sugar and spices" and it is a special treat at Christmastime. In the past, a strong wine and a heavy liqueur were exported from St. Thomas to Denmark in "large quantities".

Other Uses

In Camaguey, Cuba, the rumberry is included among the nectar sources visited by honeybees.

Medicinal Uses: The fruits are sold by herbalists in Camaguey for the purpose of making a depurative sirup; and the decoction is taken as a treatment for liver complaints.

Related Species

The **camu-camu**, *Myrciaria dubia* McVaugh (syns. *M. paraensis* Berg; *M. spruceana* Berg), is also called *camocamo* in Peru and *cacari* in Brazil. It is a shrub, or bushy tree, to 43 ft (13 m) high with minute prickly hairs on the young branchlets and petioles. The opposite leaves are broad- or narrow-ovate, or elliptic, often lop-sided; 1 3/4 to 4 in (4.5-10 cm) long and 5/8 to 1 3/4 in (1.6-4.5 cm) wide, pointed at the apex, rounded at the base where the margins curve inward to the petiole, forming winglike appendages. Fragrant flowers, nearly sessile, are borne in 4's in or near the leaf axils; have tiny, white petals and about 125 stamens 1/4 to 3/8 in (6-10 mm) long. The fruit is nearly round, 3/8 to 1 in (1-2.5 cm) wide, yellow at first, becoming maroon to purple-black and soft and juicy when ripe. It is of acid or sweet flavor and contains 3 seeds. Locally it is considered good fish food.

This species occurs abundantly wild in swamps along rivers and lakes, especially the Rio Mazán near Iquitos, Peru, and in Amazonian Brazil and Venezuela, often with the base of the trunk under water, and, during the rainy season, the lower branches are also submerged for long periods.

Seeds were brought to Florida by William F. Whitman in 1964, and plants were raised, he says, in an "acid hammock sand soil" and regularly watered. One plant bore rather heavily in 1972, mainly in late summer with a few scattered fruits the following winter. One plant was 12 ft (3.65 m) tall and equally broad in 1974. In Brazil, the fruit is borne mainly from November to March.

Half-ripe fruits have been found to contain 1,950 to 2,700 mg of ascorbic acid per 100 g edible portion, values comparable to the high ranges of the Barbados cherry, q.v. These

findings led to a certain amount of exploitation of the fruit, which must be harvested by boat. There is a trial plot at Manaus, Brazil, and some experimental plantings in Peru and the juice is frozen or bottled and exported to the United States for the production of "vitamin C" tablets for the "health food" market. In plantations, in non-flooded land a single plant may bear 400 to 500 fruits. On flooded land, the per-plant harvest has been 1,000 fruits.

Though there are still people who can be persuaded to believe that "natural vitamin C" is superior to synthetic, the commercial prospects for the camu-camu are no brighter than those for the Barbados cherry. In 1969, V.L.S. Charley, Consultant to Beecham Products, Brentford, England, in assessing prospects for the camu-camu, with its "very slight flavour characteristics", declared that the idea that natural vitamin C, *per se*, had some magical quality is not now acceptable ... there is little doubt that the presence of a full, clean, well-balanced flavour is more commercially important than the possession of a high ascorbic acid content."

Last updated: 3/25/99 by ch

<http://de.wikipedia.org/wiki/Myrtengew%C3%A4chse>

Myrciaria floribunda*



Rumbeere, Guaven--Beere, Rumberry, Guava Berry

Synonyme: Myrciaria protracta, Eugenia floribunda

langsamwüchsiger, immergrüner, Strauch oder kleiner Baum bis zu 15 m mit rötlich-braunen Zweigen mit bis zu 8 cm langen und 3 cm breiten, gegenständig angeordneten, länglich ovalen bis elliptischen, ledrigen, glänzend tiefgrünen Blättern die kleinen, weißen Blüten mit unzähligen weißen Staubfäden erscheinen in achselständigen dichten Büschelngelagert von ca. 2 cm großen, rundlichen bis abgeflachten, tief purpurfarbenen, fast schwarzen oder gelb-orangefarbenen, eßbaren Früchten mit bittersüßem oder scharf säuerlichem Geschmack

<http://www.sunshine-seeds.de/Myrciaria-floribunda-44989p.html>

Auf einer Briefmarke zu finden (Jungferninseln) (20.7.2005; MiNr.1110)

