



## SEED OF THE MONTH: Ti plant

**Common Name:** Ti or Ki in Hawaiian

**Scientific Name:** *Cordyline fruticosa*

**Family:** Asparagaceae

**Genus:** *Dracaena*

**Height:**

**Spacing:**

**Sun Exposure:**

Up to 13ft

3-4 ft

full sun to moderate shade

**Details:** Ti is an upright evergreen shrub with slender single or branched stems. Ti can add exciting color to a landscape with a tropical theme. Its color variations range red leaves to green and variegated. It is used in landscaping as an accent hedge, foundation or background planting. In container or above ground planter, ti is suitable for growing outdoors and indoors.

**Soil Requirements:** acidic, well drained.

**Water Requirements:** Water one to two times per week in-ground. If it's planted in a container water a little more frequently. (Plants in containers tend to dry out more quickly than their counter-parts in-ground).

### **Propagation Methods:**

Propagate from stem sections in pieces at least one inch long. One inch cuttings can lay vertically or horizontally into a rooting medium (perlite, vermiculite, or peat moss-sand mixture) so that three-fourths of the length is buried or  $\frac{1}{4}$  inch of the diameter of the horizontal section is covered. Horizontal cuttings may grow in to several plants. Keep cuttings moist and partially shaded, mist 2-3 times per day. Rooting time is 2-4 weeks. Cuttings in plain water should be at least six inches long and the end of the cutting should be immersed in about 1 inch of water.

Water in the container should be changed out occasionally. After a strong root system has developed, transplant the cuttings before the roots get too long and may break off in the planting process. Water new plantings frequently until established.

### **Known Uses:**

Ti leaves used in food preparation are not consumed, but leaves that come in to contact with an edible product are subject to the same standards and regulations as other edible agricultural products. They are used as food wrappers primarily due to its ability to provide moisture, tolerate high oven temperatures, and imparts a subtle flavor to many cultural dishes. Also used for hula skirts, leis, garlands and greens in floral arrangements.