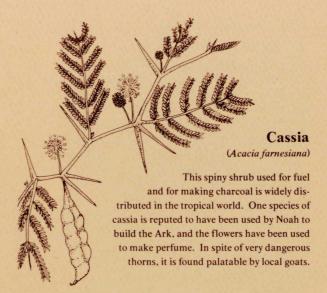


The immature fruit of this small evergreen tree, found along the Centerline Road and abundantly around Susannaberg, has been cooked as a vegetable. The white, juicy pulp of the ripe fruit has a sweet-sour taste and is used for beverages, preserves, and ice cream.



Genip, or kenip, is a true evergreen found throughout the island. It has a lush dark green canopy and a light gray mottled bark. The fruits which grow in dark green clusters are considered the most popular on St. John. When collecting fruit, please take care not to break large branches.



## Tan Tan

(Leucaena glauca)

This prolific shrub, also known as wild tamarind, thrives in dry areas and is found on most roadsides. The shiny dark brown seeds are used to make ornaments, mats, necklaces, and baskets. The wood is used to make charcoal. Pods and leaves, which are rich in protein, are fed to cattle, goats, sheep, and other livestock. However, horses, mules, and donkeys that consume the foliage shed excessively.

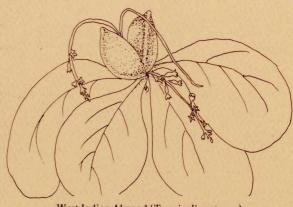


#### Cover: West Indian Almond

(Terminalia catappa)

The leaves of this large ornamental shade tree turn intense crimson before they fall. The fruit turns yellow when ripe. The edible nut has a flavor resembling that of the sweet almond.

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West Indian Almond (Terminalia catappa)

# SOME COMMON PLANTS OF ST. JOHN'S NORTH SHORE

The North Shore of St. John comprises at least four ecological zones, each of which is characterized by a distinct vegetation. Within the National Park one finds the beach zone immediately adjacent to the sandy shore, where beach maho and sea grape are abundant. A little farther from shore one encounters the moist beach berm area. Here can be found such plants as black wattle, painkiller, sweet lime, and hoop vine. Leaving the berm area, one enters the tropical forest, typified by larger trees and a thicker canopy. Here such fruit-bearing trees as tamarind, soursop, genip, and sugar apple are found, as well as gombo limbo, black mampoo, and many other trees. Where man has disturbed the environment by cutting and clearing, a fourth habitat—open and dry—is formed. It is characterized by such dry scrub as maran and by such trees as cassia and tan tan.

Over the years the trees and plants of St. John have been used by its people for food and beverages, for medicines to cure various ills, for building materials for boats and houses, for charcoal, and for making baskets and fish traps. We hope that this guide will aid you in identifying the plants and give you an interest in learning more about their natural history.



(Thespesia populnea)

This valuable tree, also known as haiti-haiti, was once the main timber used in boat making in the West Indies. The dark, apple-like fruit is a common source of food for the "love bug." These red and black insects are often found joined together beneath the lush beachside shade trees.

# Sea Grape

(Coccoloba uvifera)

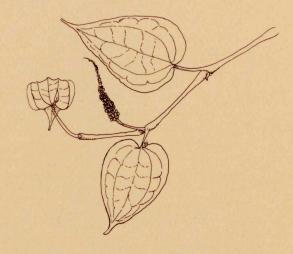
This large tree with circular leaves is found primarily along sandy shores where it provides welcome shade. Sea grape trees are best known for their purple, tangy fruits. These may be eaten raw or used in making wine or jelly. Because of their proximity to beaches, sea grapes are valuable in the control of beach erosion.



#### **Black Wattle**

(Piper amalgo)

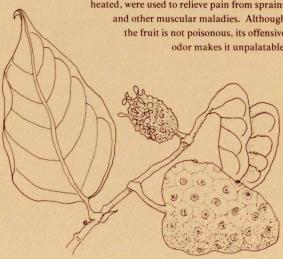
Black wattle, also known as soot-soot, grows best in shaded lowland areas and is common along most of St. John's North Shore. The oval leaves have a pungent odor and are used to flavor a pleasant-tasting bush tea. In combination with other tropical leaves, black wattle is used to make an effective cough medicine.

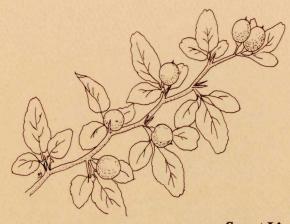


# Painkiller

(Morinda citrifolia)

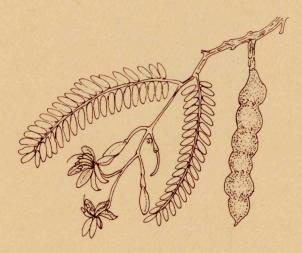
The starvation fruit is more commonly known as painkiller because of its medicinal properties. Its leaves, when heated, were used to relieve pain from sprains and other muscular maladies. Although the fruit is not poisonous, its offensive odor makes it unpalatable.





## **Sweet Lime** (Triphasia trifolia)

This spiny shrub, found along the roadway at Hawksnest and Cinnamon, makes an attractive and useful hedge. The fruits, which are used to make jelly, jam, and ice cream sauce, were once used as a source of paper glue.



## **Tamarind**

(Tamarindus indica)

This large, spreading tree from India is found in almost all tropical lands. The acid pulp around its seeds inside the pods is used to make tamarind ade, curries, preserves, and candy. It is an ingredient in a well-known steak sauce. Tamarind rods were preferred disciplinary instruments in the past.