

Quandong



Scientific name: *Santalum acuminatum*

Aboriginal name: Dumbari (Noongar)



Plant habit



Flower



Unripe fruit and leaves



Ripe fruit and kernel

About ...

Also called 'wild peach' or 'native peach' the Quandong is considered good eating. They are found in all Australian states.

It is a hemiparasitic plant. This means that it attaches to the roots of another plant and uses it as a water and nutrient source. One Quandong plant can attach to a number of host plants for survival.

European settlers used the Quandong fruit to ward off scurvy as they are high in vitamin C. Emus are fond of them also.

Aboriginal Uses



- Succulent bright red fruits make a tasty snack and can be made into pies, jams and jellies
- The outer peel is removed to uncover a kernel which is cracked open to reveal the nut, this is then roasted and eaten
- Seeds contain oil used for moisturising the skin
- Seeds also ground up and mixed with water to treat skin sores
- Seeds can be used as beads for jewellery
- Pounded leaves were used to treat diseases introduced by European settlement

Family

SANTALACEAE

Climate

Temperate to arid

Habitat

Desert sandhills and spinifex plains, near watercourses and salt lakes and in mulga country of inland Australia

Form

Evergreen shrub or small tree

Height: 4 – 5 m

Width: 1 – 2 m

Foliage

Olive green leaves

Long and slender to 90 mm

Tapers to a point

Looks a bit like a drooping eucalypt

Tough

Flower

Birak to Bunuru (Summer)

Clusters of tiny, fragrant flowers

Green and brown

Attract insects

Fruit

Djilba to Kambarang (Spring)

Round and succulent

Width: 2 - 4 cm

Green then turn bright red when ripe

Single seed

Developed by SERCUL for use with the *Bush Tucker Education Program*.



Used as food



Used as medicine



Used as resources



Local to SW WA

Caution: Do not prepare bush tucker food without having been shown by Indigenous or experienced persons. Some bush tucker if eaten in large quantities or not prepared correctly can cause illness.