

Guava (*Ábas*)

Plant Traits

Plant Type	Broadleaf evergreen shrub or tree
Size	4 to 12 centimeters
Spacing	1 to 1 ½ inches apart and 1/4 -inch deep. 20-30 ft (6-9m)
Bloom Time	Spring
Flower Color	White.
Root Depth	18 inches
Pests	Fruit flies, guava weevil, scale insect, thrips

Diseases Algal leaf spot, fungal anthracnose, pseudocercospora leaf spot, rust; these diseases can typically be controlled with appropriate fungicides

Plant Care

Light	Full sun
Soil	Rich well draining soil. Soil PH 4.5 to 7.0 (acidic to neutral)
Support	Not applicable
Water	Water regularly
Fertilizer	6-6-6-2 (nitrogen–phosphorus–potassium–magnesium) ratio is recommended.

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Recipe

Cuban Guava Jam



Ingredients:

- 1 kilogram of ripe guavas
- 450 grams of sugar
- 500 milliliters of water
- 1 cinnamon stick
- 2 cloves

Directions:

1. Peel and cut in half all the guavas so you can remove the seeds, now they look like shells
2. Place them in a pot along with the water and cloves, cook on medium heat for 10 minutes until the water starts boiling, turn off the heat and let it rest for 5 to 10 minutes
3. When it has cooled, we pour it into a blender and mix it for 1 to 2 minutes until we get a cream without loose pieces of guava
4. We pour again into the pot and put it on the stove, add the cinnamon stick and sugar, stir well to integrate the ingredients
5. Cook for 20 minutes on low heat, stirring constantly to prevent it from sticking to the bottom of the pot while the jam thickens
6. Take it off the fire, let it cool completely and then refrigerate, preferably in a glass container, so it will last much longer

Sources

Plant information:

1. <https://www.gardeningknowhow.com/edible/fruits/guava/feeding-guava-trees.htm>
2. <https://www.dreamley.com/how-to-grow-a-guava-tree/>
3. <https://www.gardeningknowhow.com/edible/fruits/guava/transplanting-guava-trees.htm>

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Recipe:

1. <https://cuban.recipes/guava-jam/>