



PIMENTO

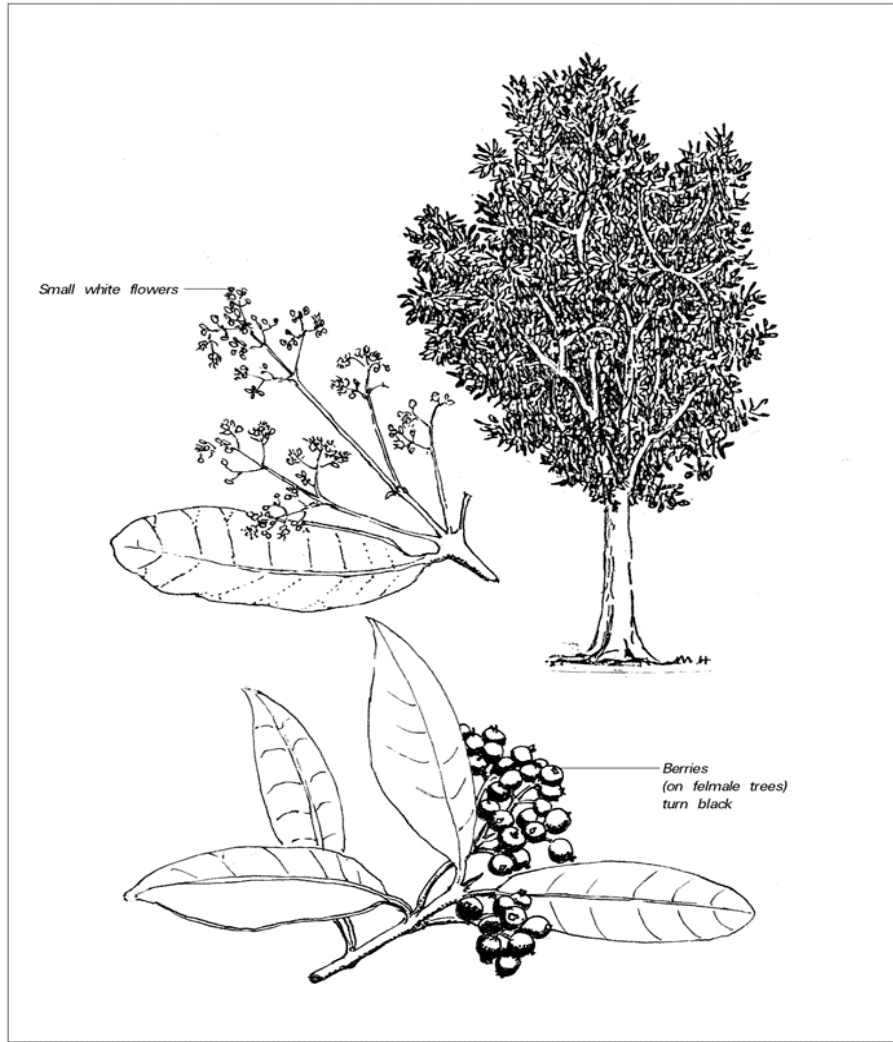
(Pimenta dioica)

The pimento tree is found in wooded hillsides and upland pastures of Jamaica. Our pimento tree may grow up to 15 m high. The leaves are pointed, narrow and very shiny. The tree has a smooth, pale brown bark and little white flowers which bloom from January to August. Little dark berries appear from August to September. The berries are ground into a powder or sold whole after they are dried on a barbecue.

Most of the world's supply of pimento come from Jamaica and is highly regarded. One encyclopedia describes its taste as a mixture of cinnamon, cloves and nutmeg and not surprisingly it is also known as Allspice. It is also sometimes called Jamaican pepper. Allspice is used to season baked goods, fish, meats, liqueurs and pickles. The oil squeezed from the berries can be used to make perfume for soap and to hide the bad taste of medicines.

PIMENTO (*Pimenta dioica*)

Family: Myrtaceae	Species: <i>Pimenta dioica</i>	Author: (L.) Merr
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Height: 15m	Habitat: Sea level-1000m	Persistence: Evergreen
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