
Cordyline Terminalis - Ti Plant

Posted by Keith Hayes - 2009/08/25 03:51

I'm trying to find a large,full grown Cordyline Terminalis, better know as the Ti plant. I'm interested in harvesting the root to make an old Hawaiian liquor called Okolehao. I live in California and will travel to pick one up.

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Kristy - 2009/08/25 05:16

Hi there Keith,

Just to let you know the plant you are after is no longer called Cordyline terminalis. Although a lot of literature still refers to the Ti plant as Cordyline terminalis, this name is obsolete and now invalid. The correct name is Cordyline fruiticosa.

Cheers
Kristy

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Jamie Clarke - 2009/08/25 18:08

Hi Keith

Have you checked out <http://www.alohatropicals.com>. I believe they are at Oceanside CA.

For our members who maybe interested in this spirit derived from the cordyline root go to <http://en.wikipedia.org/wiki/Okolehao> for a very interesting read.

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Keith Hayes - 2009/08/25 21:33

Thanks for the information about the scientific name change. I can now better search for the right plant when I talk to nurseries.

I've talked to Aloha Tropicals but they sell small plants and I'd like to get a large mature one. They offered me an over potted 7' plant, but they want \$250 for it!

It's easy to find Draceanas here - they sell them at department/chain stores. But Cordylines are hard to find. I don't know why.

I'm asking all my friends who have relatives in Hawaii if they can get get some plants for me. I know I can't get them thru agricultural inspection, but I would try dehydrating the root into chips and ship them thru as a snack.:P

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Kristy - 2009/08/26 04:14

No Probs Keith. \$250 seems extremely steep! We have a number of members from the States... so hang in there. Have you had this drink before or are you experimenting?

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Keith Hayes - 2009/08/26 21:43

I haven't had the real version of okolehao. There was a company that up until about 2000 was selling a whisky flavored version, but not since the '60 has any commercial version been made. Many tropical drink fans consider oko the holy grail of liquors because old recipies require it. Anyone who could get some would be very happy. It's supposed to have a very unique taste.

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Kristy - 2009/09/08 02:41

Well I hope you find what you are looking for and it's everything you're hoping it's going to be.

I'd love to find out when you've had it!:)

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Kristy - 2009/10/16 17:31

Let us know how you go.....)

=====

Re:Cordyline Terminalis - Ti Plant

Posted by OLLIE IN HAWAII - 2009/10/18 03:20

The natives discovered that if you baked the ti root a sweet liquid migrated to the surface of the root. They did not know that chemically, the heat changed the starch in the root to a fermentable sugar. The baked root was then soaked in a vat of water which dissolved the sugar and fermentation began to take place. The resulting beer was drunk and the natives obtained a good buzz. The beer was later distilled into a high proof spirit which was prized by the King ;)

=====

Re:Cordyline Terminalis - Ti Plant

Posted by Kristy - 2010/02/28 17:39

So have you tried it Ollie?

=====

Re:Cordyline Terminalis - Ti Plant

Posted by OLLIE IN HAWAII - 2010/03/07 02:13

nope

=====