

DISEASE RESISTANT BANANA AND COOKING BANANA HYBRIDS DEVELOPED BY FHIA

The 5 hybrids illustrated in this booklet have all been successfully cultivated in at least one country. Most of them have been evaluated in several countries, and the reports about their performance and acceptance by farmers and consumers have been positive.

All of these hybrids have disease resistances not found in similar-type natural varieties. And, all have proven to be more robust and productive than the different natural varieties which most closely resemble the individual hybrids.

FHIA will make an earnest effort to supply small quantities of rooted tissue-cultured plants to those who request them. Packages are sent by the DHL international courier and the shipping cost is about \$80.00 from Honduras to most countries. It would be helpful if FHIA could be reimbursed for this expense, but this is not a requirement for receiving plants. Instructions and photos describing how the plants should be handled will be sent with each shipment. When the plants produce fruit, any information which could be provided about the opinions of the different hybrids by farmers and consumers would be greatly appreciated. It is anticipated that there will be a demand for additional planting material after the preliminary evaluations of the plant and fruit characteristics of these hybrids. An illustrated description of a practical method for rapid field multiplication of plants is available from FHIA, and a free copy will be mailed to interested persons upon request.

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FHIA-01 -- hardy, semi-dwarf, apple-flavored dessert banana which is resistant to Panama disease, tolerant to Sigatoka leaf spots, and resistant to nematodes. Is being grown commercially in Australia. Adapted to a wide range of climates, including subtropical conditions and high altitudes. Also has a good flavor and texture as a boiled or fried (sliced) green cooking banana. The strong plant supports bunch weights of 100 lbs. without a need for propping.



FHIA-03 - - hardy, semi-dwarf, cooking banana which is resistant to black Sigatoka, Panama disease, and Moko disease, and is tolerant to nematodes. Is being grown commercially in Cuba (where it is eaten primarily as a ripe dessert banana) and Grenada. Adapted to a wide range of climates, including subtropical conditions and high altitudes. The strong plant supports bunch weights of more than 100 lbs. without a need for propping.



FHIA-03 - - showing the recommended way for harvesting fruit a hand at a time in home gardens. This partial harvesting of fruit from bunches which remain on the plants prolongs the green life of the remnant fruit. By using this technique, green fruit for cooking is available from the same bunch over a 2-month period.



FHIA-17 - - hardy, semi-dwarf dessert banana with a flavor like that of the export bananas in U.S. and European supermarkets. Resistant to Panama disease and the banana root borer insect, and tolerant to black Sigatoka. Has performed well in subtropical conditions and higher altitudes where Sigatoka leaf spot infection is suppressed by the climatic conditions. Fruit ripens naturally to a golden yellow without the gassing which is necessary for ripening the Cavendish export banana. A strong plant, but propping may be necessary to support heavy bunches of more than 100 lbs.



FHIA-18 - - hardy, semi-dwarf, apple-flavored dessert banana which is resistant to Panama disease and nematodes, and is tolerant to black Sigatoka. Is being grown commercially in Cuba. As is the case with all the apple-flavored bananas, it must be allowed to ripen fully (with no green tips on the fruit) before eating. Ripens naturally to a golden yellow color. The strong plants support large bunches without a need for propping.



FHIA-25 -hardy, semi-dwarf cooking banana which is highly resistant to black Sigatoka. Like the East African cooking bananas, it is for cooking green only. The consumers in Honduras rate the boiled and fried (as thin slices) green fruit of this hybrid as equal to or better than plantains. It is anticipated that this hybrid will become very popular in all areas where green cooked bananas and plantains are appreciated. The strong plants support bunches of more than 100 lbs. without a need for propping.



FHIA-25 - - showing the recommended way for harvesting fruit a hand at a time in home gardens. This partial harvesting of fruit from bunches which remain on the plants prolongs the green life of the remnant fruit. By using this technique, green fruit for cooking is available from the same bunch over a 2-month period. Whole bunches can be harvested for selling in markets. The fruit of harvested bunches has a green life of about 10 days, so it is anticipated that this will be a successful crop for both family food plots and farmers.