

## Callistemon 'Captain Cook'



*Callistemon* 'Captain Cook' is a cultivar of the plant genus *Callistemon*, widely grown as an ornamental plant.

The cultivar originated as a seedling of *Callistemon viminalis*. It was noted to have a more dwarf and bushy habit than usual and an abundance of flower buds as a young plant. Originally known and sold as 'Compacta', the name was changed to 'Captain Cook' to mark the 1970 bicentennial of James Cook's voyage to Australia. At a later stage, plants grown from seed were distributed under this name, and the true-to-type variety, which can only be propagated from cuttings became difficult to obtain.

*Callistemon* 'Captain Cook' grows between 1.5-2 metres (4.9-6.6 ft) high. It forms a dense, slightly weeping shrub. Leaves are narrow and 50 to 60 mm long.

A proliferation of red "brushes" are produced in spring, with further flowering sometimes occurring in late summer or autumn.

Callistemon 'Captain Cook' is most suited to climates ranging from cool-temperate to semi-tropical.

A sunny position enhances flowering, and it performs best when it can be watered during establishment and in spring. It is adaptable to most soils, but prefers well-composted loam. Pruning after flowering helps to maintain the plant's shape.

The cultivar must be propagated from cuttings to maintain its original characteristics.

Category: Flowering shrubs Families: Myrtaceae Genus: Callistemon Species: viminalis "Captain Cook" Geographical Area of Origin: Oceania Climatic Zones: Sub-tropical, USDA 10 b (Southern Italy and islands) Habit: Shrub Leaves: Evergreen Colore Foglie: Verde

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Flower: Ear Colore Fiori: Rosso Favorite soil: Sub-acid / medium acid / Middle-Dough / Medium soil Water needs: Medium Light Exposure: Medium shade / Half shade / Full light / Full sun Form: Tree / Grown as shrub / bush Colore Frutti: Marrone