PLANT FACT SHEET

Quercus garryana Douglas ex Hook.

GENUS *Quercus* **FAMILY** Fagaceae

COMMON NAMES Oregon Oak, Garry oak, Oregon white oak, Western oak

EDIBLE PARTS AND USES

Edible parts: Seeds, Nuts

The acorns need to be leached to remove the tannin then roasted and ground to flour for use in cakes, breads and muffins.
It is also used as a thickener for sauces and soups.

DESCRIPTION

A small tree. It grows to 20 m high. The trunk is 150 cm across. The leaves are thick and stiff. They are 7-10 cm long. There are 5-7 lobes. These are rounded and have deep notches. The upper surface is shiny green and dull green underneath. The stalk is 1-3 cm long. The acorns are 25-30 mm long. They can occur singly or in pairs. The stalks are 1-3 cm long.

HABITAT

It is a temperate plant. It grows on dry rocky ground. It will also grow on coastal sites as long as it is not affected by tidal flooding. It cannot tolerate shade. It suits hardiness zones 5-10.

PRODUCTION

Harvesting and Seed Production

It is a slow growing tree. It grows for 200 years.

NOTES

There are about 600 Quercus species.

PICTURES



Credit: Food Plants International (Bruce French)



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