PLANT FACT SHEET

Berberis microphylla G. Forst.

GENUS *Berberis* **FAMILY** Berberidaceae

COMMON NAMES Small leaf barberry, Magellan barberry

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten fresh and used for jams. They are also used for juice.
The fruit can be used for pies and tarts.

DESCRIPTION

An evergreen shrub. It grows 3 m tall. It loses its leaves in cold winters. The branches arch over. These are spines with 3 points. The leaves are small. They are simple and shiny. The flowers are yellow with 7-14 petals. The flowers are deep orange-yellow. They are in the axils of upper leaves. They can be single or in pairs. The fruit are green but black when ripe. It is about 1 cm across. It has 6 angular seeds.

HABITAT

It is a temperate plant. In Chile it grows from sea level to over 2,000 m above sea level. It grows in areas with a rainfall between 400-800 mm mostly in winter. It grows in full sun. It suits hardiness zone 8. It can tolerate some frost and snow. Plants are cold hardy. They can tolerate temperatures down to -15°C. It suits hardiness zones 6-9. Arboretum Tasmania.

PRODUCTION

Cultivation

The fruit are squashed in water and the seeds extracted.

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