PLANT FACT SHEET

Quercus suber L.

GENUS *Quercus* **FAMILY** Fagaceae

COMMON NAMES Cork Oak

EDIBLE PARTS AND USES

Edible parts: Seeds, Acorn, Nuts

The acorns are roasted and eaten. The acorns give a special flavour to meat especially pork when fed to pigs.

DESCRIPTION

A medium sized tree. It grows to 20 m high. The branches are gnarled. The bark is thick and grey and has long cracks. The leaves are alternate and have spine tipped lobes. They are oval and 7 cm long by 4 cm wide. They are dark green on top and white underneath. The female flowers appear on young grey-green shoots. The acorns are in a loose shallow cup. They are 3 cm long.

HABITAT

It is a temperate or Mediterranean plant. It grows naturally in the western Mediterranean. It suits hardiness zones 8-10. Arboretum Tasmania. In Melbourne Botanical Gardens. Kyneton Botanical Gardens. National Arboretum Canberra.

NOTES

There are about 600 Quercus species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/16e4dfac-3bb8-469e-a1ef-262ea8814f56