PLANT FACT SHEET

Acer macrophyllum Pursh

GENUS *Acer* **FAMILY** Sapindaceae

COMMON NAMES Oregon maple, Broadleaf maple

EDIBLE PARTS AND USES

Edible parts: Sap, Seeds, Flowers, Leaves

The sap contains sugar and can be used as a sweetener or concentrated into a syrup by boiling.
The leaves are wrapped around food to add flavour.
Yellow flower clusters are sweet with nectar and can be eaten raw.
Seeds are sprouted and the sprouts eaten. The seeds are occasionally eaten.

DESCRIPTION

A tree to 30 m high. It is 12 m across. The trunk can be 1 m across. The leaves are very large. They can be 15-30 or 60 cm wide. They are almost as long. They are deeply notched. There are 5 lobes and some blunt irregular teeth. The central lobe narrows towards the base. The central lobe sometimes overlaps with the side lobes. The upper surface is shiny dark green. They are paler underneath. They turn bright orange or yellow in autumn. The leaves have a milky sap when cut. The flowers are small and 10 mm across. They are greenish yellow. They have a scent. They occur as many flowers in a cluster which droops. These are 10-15 cm long. The flowers appear before the leaves. The fruit are winged. The wings are 30-40 mm long. They spread slightly. The seed case is swollen and hairy.

HABITAT

It is a temperate plant. It needs a moderately sunny moist but well drained soil. It can tolerate some shade. It is frost resistant but sensitive to drought. It suits hardiness zones 6-8. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants are easily grown from seed. Seed should be pre-soaked for 24 hours then kept cold at 0-8°C for 2-4 months to assist them to grown. Seed can be sown fresh if green seeds are used. Seed should be grown in a nursery then transplanted. Cuttings or layering can be used.

Harvesting and Seed Production

Trees live for over 200 years. Trees are tapped in spring and sap flow is better on sunny days after a frost.

NOTES

There are about 120-150 Acer species.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/19c203c7-e6f9-4af0-8871-4bc4ee132cd9