PLANT FACT SHEET

Pistacia terebinthus subsp. palaestina L.

GENUS *Pistacia* **FAMILY** Anacardiaceae

COMMON NAMES Palestinian terebinth

EDIBLE PARTS AND USES

Edible parts: Fruit, Gum, Leaves, Nuts, Seeds, Flowers

The immature fruit and stems are preserved in vinegar. They are also roasted and eaten.
The young leaves are cooked and used as a vegetable.
The fresh flowers are eaten.
The resin from the trunk is used as a chewing gum.
The seed kernels are eaten. They are also pressed for oil. The fruit are also used as coffee.

DESCRIPTION

A deciduous tree up to 5-9 m tall. It spreads to 5-6 m wide. The stem is erect, slender and branching. The leaves are shiny green and are compound. They are 10-20 cm long with 3-8 pairs of leaflets. The leaflets are narrow and oblong and there is a leaflet at the end. These leaflets are leathery, shiny and dark green. They have a smell. Trees are separately male and female. Flowers are small and greenish-red. The male flowers occur in dense panicles 10-16 cm long. The female flowers are in loose panicles 5-15 cm long. Fruit are red to purple and edible. The fruit is about 7 mm long and 6 mm wide. It contains a single seed.

HABITAT

A Mediterranean climate plant. It usually grows on calcareous soils often in stony places. It can grow on a range of soils. It needs a sunny position. It needs a deep well drained soil. It does well in a hot dry position. It suits hardiness zones 9-10.

PRODUCTION

Cultivation

Seed need to be presoaked in alkalized water or for 3-4 days in warm water before sowing. Seed germination can be slow and vary. If seed are required male and female plants must both be grown. Plants can be grown by cuttings taken from half ripe wood of young trees. They can also be grown by layering.

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