PLANT FACT SHEET

Crataegus pinnatifida Bunge

GENUS *Crataegus* **FAMILY** Rosaceae

COMMON NAMES Chinese haw, Mountain Hawthorn

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves

The fruit are cooked and made into jellies, drinks and candied. They are also eaten raw.
The fruit are toffee coated and sold threaded in slivers of bamboo.
Fruit are used for wine.
The young leaves are steamed with flour and eaten in soups.

DESCRIPTION

A small tree. It grows 6 m high and spreads 6 m wide. The leaves are bright green and have lobes. There can be 9 lobes and they have teeth. The leaves are pale green underneath and they turn yellow in autumn. The flowers are white. The fruit occur in clusters and are bright red. There are several named cultivated varieties.

HABITAT

Temperate. It will grow in most soils. It needs an open sunny position. It is resistant to drought and frost. In northern China it grows between 100-2,000 m above sea level. It suits hardiness zones 6-9.

PRODUCTION

Cultivation

Plants can be grown from seed. The seed need cold treatment. Plants can also be grafted. This is used where varieties selected for their fruit are used.

NOTES

There are 200 or more Crataegus species.

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