PLANT FACT SHEET

Quercus pubescens Willd.

GENUS *Quercus* **FAMILY** Fagaceae

COMMON NAMES Downy oak, White Oak

EDIBLE PARTS AND USES

Edible parts: Seeds, Acorn, Nuts

The acorns are processed for flour used to make bread and other dishes.
They are roasted and eaten.
The leaves are put in barrelled cucumbers as a spice.

DESCRIPTION

A deciduous tree. It grows 20 m tall. It is a broadly spreading oak tree. The bark is dark grey and deeply furrowed. The leaves are narrowly oval and 10 cm long by 5 cm wide. They have rounded lobes. The lobes end in a small sharp point. The leaves are dark grey-green above and downy underneath. The male and female flowers occur separately on the same plant. The male flowers are easier to see in yellow-green drooping catkins. The fruit is an acorn 4 cm long. It is one third enclosed in a cup. The cup is covered in hairy scales.

HABITAT

It is a temperate or Mediterranean plant. It is native to W. Asia and C. and S. Europe. It grows in dry places in hills. In Melbourne Botanical Gardens. Hobart Botanical Gardens.

NOTES

There are about 600 Quercus species.

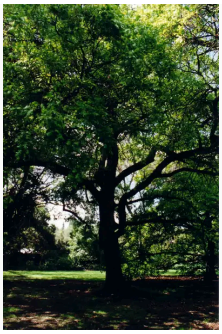
PICTURES



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