PLANT FACT SHEET

Crataegus oxyacantha (L.) Walt.

GENUS *Crataegus* **FAMILY** Rosaceae

COMMON NAMES European hawthorn, Double-flowered white hawthorn

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds - coffee, Leaves - tea

The fruit can be eaten raw or cooked and used in pies and preserves. They can be dried. The dried fruit pulp can be added to flour.
The young leaves are used for tea.
The seeds are used as a coffee substitute.

DESCRIPTION

A small tree. It grows 5 m tall. The branches are reddish brown and thorny. The leaves are smooth. They are alternate and simple. There are 3-5 lobes in the top half. There are irregular teeth around the edge. The leaves are bright green and glossy on top. The flowers are white and at the end of the branches. The fruit are round and turn red when ripe. They have 2 seeds.

HABITAT

Temperate. It will grow in most soils. It needs an open sunny position. It is resistant to frost and drought.

PRODUCTION

Cultivation

Plants can be grown from seed. The seed need cold treatment. Plants can also be grafted.

NOTES

There are 200 or more Crataegus species. There is some uncertainty over the scientific name of this species.

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