PLANT FACT SHEET

Berberis trifoliolata Moric.

GENUS *Berberis* **FAMILY** Berberidaceae

COMMON NAMES Mexican barberry, Currant of Texas, Three-leaved barberry

EDIBLE PARTS AND USES

Edible parts: Fruit, Leaves

The fruit are used for jelly and wine. They are also used in preserves, drinks, cakes and tarts.
The young leaves can be lightly simmered and eaten.

DESCRIPTION

An evergreen shrub. It keeps growing from year to year. It grows 1-3.1 m tall. The leaves are stiff and spiny and like holly leaves. They are alternate and 5-10 cm long. They are divided into 3 leaflets that have 3-7 lobes ending in sharp spines. The flowers are yellow and cup shaped. The fruit are bright red berries. They are 8 mm across.

HABITAT

It is a subtropical plant. It grows in dry, stony soil. It is best in a partly shady place. It can tolerate cold. It can grow in arid places.

PRODUCTION

Cultivation

Plants can be grown from semi-ripe cuttings.

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