PLANT FACT SHEET

# *Quercus acutissima* Carruthers

**GENUS** *Quercus* **FAMILY** Fagaceae

**COMMON NAMES** Bristle-tipped oak, Sawthorn oak

## EDIBLE PARTS AND USES

**Edible parts:** Leaves, Seeds, Nuts

The seeds have been processed into flour during times of food shortage.
They are processed into a brown gelatin-like food called acorn milk which is seasoned with chilis, onions and soy sauce and eaten.
The seeds have been used as a coffee substitute.

## DESCRIPTION

A tree. It grows to 30 m tall. It loses its leaves during the year. The leaf stalk is 1-3 cm long. The leaf blade is narrowly sword shape. It is 8-19 cm long by 2-6 cm wide. It is the same colour on both sides. The base is rounded and there are teeth along the edge. It tapers towards the tip. There are 13-18 secondary veins on each side of the main vein. The fruit are on the previous year's growth. There are 1-2 and they are 1.9-4.2 cm across the cup including the bract. The cup encloses up to half the nut. The nut is 1.5-2 cm long by 1.7-2.2 cm wide.

## HABITAT

It is a temperate plant. It is native in regions from the Himalayas to Japan. In China it grows in deciduous forest between 100-2200 m altitude. It suits hardiness zones 5-10. Mt Cootha Botanical Gardens. In Melbourne Botanical Gardens. Temperate. Hobart Botanical Gardens. Kyneton Botanical Gardens.

## NOTES

There are about 600 Quercus species.

## PICTURES



Credit: Food Plants International (Bruce French)



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