PLANT FACT SHEET

Amelanchier utahensis Koehne

GENUS *Amelanchier* **FAMILY** Rosaceae

COMMON NAMES Utah serviceberry

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are dried and ground up with dried meat to make pemmican.
The fruit are also eaten raw or stewed and are used in pancakes, jams, jellies and wine.
Fried fruit are added to soups and stews.

DESCRIPTION

A shrub. It grows to 5 m tall and spreads 3.5 m wide. The leaves have wedge shaped bases. The flowers are white. Fruit are produced in clusters and are 10 mm across. They are dark red.

HABITAT

It is a temperate plant. It suits hardiness zones 5-9.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/5607560b-adc8-4659-ac2a-df60a6f792c0