PLANT FACT SHEET

Quercus macrocarpa Michx.

GENUS *Quercus* **FAMILY** Fagaceae

COMMON NAMES Burr oak, Blue oak, Mossy-cup oak

EDIBLE PARTS AND USES

Edible parts: Seeds, Nuts

The acorns are leached using gelatine to remove the bitterness. The acorns are used in breads, muffins, soups and dumplings.

DESCRIPTION

A deciduous tree. It grows to 15-40 m high. The trunk is 60 cm across. The leaves are 15-30 cm long. The shape varies. There can be 7-9 deep lobes but also less. The leaves are shiny green on the upper surface and pale and hairy underneath. The acorns are 20-30 mm long. They usually occur singly. The cup is large and encloses half or more of the acorn. There is a fringe near the acorn.

HABITAT

It is a temperate plant. It grows best in deep, rich soils but will also grow on upland limestone soils. It is drought tolerant. It can tolerate some shade. It suits hardiness zones 4-9. Hobart Botanical Gardens. Kyneton Botanical Gardens. National Arboretum Canberra.

PRODUCTION

Harvesting and Seed Production

Trees live for 200 years.

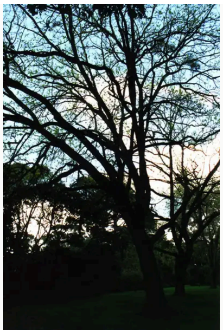
NOTES

There are about 600 Quercus species.

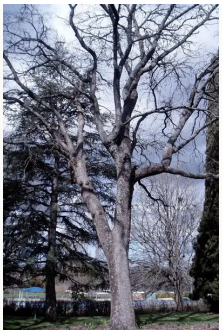
PICTURES



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/57ec9fae-015e-4922-a68d-f6e46e26bbc1