PLANT FACT SHEET

# *Berberis repens* Lindl.

**GENUS** *Berberis* **FAMILY** Berberidaceae

**COMMON NAMES** Creeping Oregon grape, Creeping barberry, Creeping Mahonia

## EDIBLE PARTS AND USES

**Edible parts:** Fruit

The fruit are eaten raw, roasted or pickled in vinegar. They are made into jams, jellies, wines and drinks. The berries are very sour but are eaten when fully ripe.

## DESCRIPTION

A small shrub. It grows 45 cm high. It produces suckers and can form a large clump. It is a creeping plant. The leaves are compound. The leaves are 25 cm long and are bluish-green. They are usually made up of 3-7 very spiny leaflets. The leaflets have lumps underneath. They have prickly teeth along the edge. The flowers are deep yellow. They have a scent. They occur in 8 cm long clusters. Many flowers occur together in a branched flower arrangement. The fruit are blue-black and like berries. They are 1 cm across.

## HABITAT

It is a temperate plant. It grows on open sunny slopes in the Rocky Mountains. It will grow in most soils. It is frost resistant but tender to drought. In Hobart Botanical gardens. It suits hardiness zones 6-9. Melbourne Botanical gardens.

## PRODUCTION

### Cultivation

Plants can be grown from seed or by cuttings.

## PICTURES



Credit: Food Plants International (Bruce French)



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