PLANT FACT SHEET

Mahonia bealei (Fortune) Carrière

GENUS *Mahonia* **FAMILY** Berberidaceae

COMMON NAMES Leatherleaf mahonia

EDIBLE PARTS AND USES

Edible parts: Fruit, Stem - brewing

The fruit are eaten raw and also used for pies, jelly and wine.
The stem is used in brewing liquor.

DESCRIPTION

An upright shrub. It grows 2 m tall. The leaves have leaflets along the stalk. The leaves are 50 cm long and have 9-15 leaflets. The leaflets are widely spaced and are spiny. They are grey-green. The flowers are pale yellow. They have a scent. The fruit are small and about 1 cm long. They are deep purple berries. They occur in clusters.

HABITAT

It is a temperate plant. It can grow in most well-drained soils. It needs an open sunny position. It is resistant to frost but sensitive to drought. It suits hardiness zones 6-10. Arboretum Tasmania. In Sichuan and Yunnan.

PRODUCTION

Cultivation

It can be grown by seed or by division of the suckers.

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