PLANT FACT SHEET

Amelanchier laevis Wiegand

GENUS *Amelanchier* **FAMILY** Rosaceae

COMMON NAMES Juneberry, Allegheny shadberry, Shad bush, Smooth juneberry, Snowy mespil

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit is eaten raw or cooked. The fruit need to be very ripe. The are made into jams, sauces and pies. They can be gathered and dried.

DESCRIPTION

A deciduous tree. It grows to 8-9 m high and spreads to 4-6 m across. It often has several stems. The stems are slender and erect. The bark is dark grey and smooth. The leaves are oval and 6 cm long by 2.5 cm wide. The leaves are alternate and have a short point at the tip. There are teeth around the edge. The leaves are purplish or pink when young. They turn red in autumn. The flowers are white. They occur in large numbers. They are in upright racemes 7.5 cm long. The fruit is red but turns a blackish-purple and is a sweet berry. They are 18 mm across.

HABITAT

A temperate plant. It requires well drained soils in a shaded position. It is resistant to frost but damaged by drought. The plant occurs naturally in North America and is naturalised in Britain on light acidic soils. It suits hardiness zones 4-9.

PRODUCTION

Cultivation

Plants are grown from ripe seed. It can be grown from seed, layering or suckers. Seed can take 18 months to germinate and layers can take 18 months to form roots.

Harvesting and Seed Production

Trees come into bearing in about 12 years from seed.

NOTES

There are about 25-30 Amelanchier species.

PICTURES



Credit: Food Plants International (Bruce French)

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/798be3ac-eac5-4c4e-a340-d8420f4123e4