PLANT FACT SHEET

Lonicera caerulea L.

GENUS *Lonicera* **FAMILY** Caprifoliaceae

COMMON NAMES Blue Honeysuckle, Blueberry honeysuckle

EDIBLE PARTS AND USES

Edible parts: Fruit, Flowers

CAUTION:
The fruit are used to make jam, jellies or drinks.
The flowers are eaten as a snack.

DESCRIPTION

A deciduous shrub. It grows 1.8-2.4 m high. The crown can be 2 m wide. The branches are thick. The bark is grey-brown and peels in narrow strips. The new leaves can be reddish bronze and have a velvety feel. The leaves are 5-8 cm long. They are narrowly oval. The flowers occur in pairs. They are 12 mm long and yellow. The fruit are deep blue. They are 1 cm long. They develop a whitish bloom when ripe. Lonicera caerulea var. edulis has larger edible fruit. There are several small seeds. They are edible.

HABITAT

It is a temperate plant. It can grow in full sun or light shade. Plants cannot tolerate wind. It is cold hardy and can tolerate temperatures down to -40°C. It only has a short chilling requirement. It is best is slightly acidic or neutral pH soils. It can grow in alkaline soils. It suits hardiness zones 2-8. In Sichuan and Yunnan.

PRODUCTION

Cultivation

Plants can be grown from seed. They can also be grown from cuttings. Plants should be spaced 1 m apart. Male and female plants need to be grown together for fruiting.

Harvesting and Seed Production

It is long lived. A mature plant can yield 6 kg of fruit.

NOTES

There are about 150 Lonicera species.

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