PLANT FACT SHEET

Alnus rubra Bongard

GENUS *Alnus* **FAMILY** Betulaceae

COMMON NAMES Oregon alder, Red alder

EDIBLE PARTS AND USES

Edible parts: Wood - flavour, Bark, Buds, flower, Sap

The wood is used for smoking fish because it imparts a flavour. It is also used in restaurant grilling.
The slimy cambium tissue between the wood and the bark is eaten. It can also be dried and stored.
The buds and young catkins are edible but not tasty. They are high in protein.

DESCRIPTION

A deciduous tree. It grows 12-15 m high. It usually branches into several trunks. The lower branches hang downwards. The bark is thin and pale grey. The leaves are large and have coarse teeth around the edge. They are dark green above and paler grey-green underneath. There is often fine orange hairs underneath. The male flowers are catkins borne at the tips of the branches. They are yellow. The fruit are woody and cone like. They are 2.5 cm long.

HABITAT

It is a temperate plant. It is native to North America. It can tolerate reasonable frost. It often grows on flood plains and along streams. It can grow in wet soils. It cannot tolerate shade. It suits hardiness zones 4-9. Arboretum Tasmania.

PRODUCTION

Cultivation

Plants can be grown by seeds.

Harvesting and Seed Production

It is a fast growing tree. Trees live for 75 years.

NOTES

There are 25-35 Alnus species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a943a607-2556-4da6-8ec2-29930feca0cd