PLANT FACT SHEET

# *Berberis aquifolium* Pursh

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

**COMMON NAMES** Tall Oregon Grape, Mountain Grape, Oregon Grape

## EDIBLE PARTS AND USES

**Edible parts:** Fruit, Flowers

CAUTION: The berries are listed as poisonous. They should be avoided during pregnancy.
The fruit are edible and are also used for wine.
The fruit are eaten fresh and also dried.
The flowers are eaten and used to make a lemonade like drink.

## DESCRIPTION

A shrub. It grows 60-90 cm high and spreading 90-150 cm wide. It forms dense suckering thickets. The leaves are divided along the stalk into leaflets. There are 5-7 leaflets on each leaf. They are shiny green. They turn red-purple in winter. The flowers are yellow and densely clustered together. The fruit are grape-like and blue black berries. They are 6-10 mm across.

## HABITAT

It is a temperate plant. It is very cold hardy. It will grow in a wide range of soils. It prefers a pH of 4.5-6.5. It won't grow well in limestone soils. It can tolerate shade. It grows well in open, dry, rocky areas. In Melbourne Botanical Gardens. It suits hardiness zones 5-10. Arboretum Tasmania.

## PRODUCTION

### Cultivation

Plants can be grown from seed sown in spring. Plants can be spaced 2 m apart of 50 cm apart if used for a hedge.

### Harvesting and Seed Production

Plants live for 4-10 years.

## PICTURES




Credit: Food Plants International (Bruce French)




Credit: Food Plants International (Bruce French)




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