PLANT FACT SHEET

Quercus cerris L.

GENUS *Quercus* **FAMILY** Fagaceae

COMMON NAMES Turkey Oak, Bitter oak, Cerro, European Turkey oak, Italian oak, Mossy-cupped oak

EDIBLE PARTS AND USES

Edible parts: Manna, Seeds, Sap, Nut, Nuts - coffee

The nuts are bitter. They can be leached, ground into flour and made into bread. They are used to make coffee.
A coccus insect causes the plant to exude a sweet fluid which hardens and this is dipped in water to make a syrupy drink. The syrup can be boiled down or used for sweetening food.
The fruit are fried and eaten. They are used as a coffee substitute after leaching and roasting.
The leaves are put into stored cucumbers as a spice.

DESCRIPTION

A large tree which loses its leaves. It grows to 38 m high. It has a large broad crown. The bark is cracked and rough. The leaves are alternate. They have deeply cut lobes. They are rough, dark green and shiny on top. There are leafy stipules around the leaf base. The flowers are separately male and female. The male flowers hang in dense bunches and the female flowers are small. The acorns are produced in very mossy cups.

HABITAT

It is a temperate plant. It is native to central and southern Europe. They grow well on chalky soils. It can tolerate hot climates. It can tolerate drought. It suits hardiness zones 7-10. Arboretum Tasmania. In Melbourne Botanical Gardens. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants are grown from seed. Seeds are sown when young and fresh.

Harvesting and Seed Production

It is fast growing.

NOTES

There are about 600 Quercus species.

PICTURES



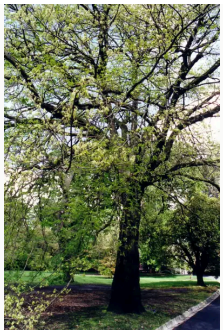
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