PLANT FACT SHEET

Elaeagnus multiflora Thunberg

GENUS *Elaeagnus* **FAMILY** Elaeagnaceae

COMMON NAMES Russian olive, Cherry elaeagnus

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The fruit can be eaten raw. They are mostly cooked and made into pies, tarts, jellies, sauces and wine.

DESCRIPTION

A wide spreading evergreen shrub. It grows 3 m high and spreads 2 m wide. The leaves are green on the upper surface. They are silvery underneath. The new shoots are red brown. The flowers on them are fragrant. The flowers are yellowish-white and drooping. The fruit are red with silver specks. They are 1.5 cm across. They are edible. There are several botanical varieties.

HABITAT

It is a temperate plant. It is best grown in full sun but can grow in light shade. It will grow on poor and dry soils. It can tolerate polluted air and windy conditions. It can tolerate cold conditions. It suits hardiness zones 5-9. In Sichuan.

PRODUCTION

Cultivation

It can be grown from cuttings.

Harvesting and Seed Production

It is fast growing. A bush can produce 4-8 kg of fruit in a year. In China plants flower in April to May and fruit in June to July.

NOTES

There are 45 Elaeagnus species.

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