PLANT FACT SHEET

Prunus serotina Ehrh.

GENUS *Prunus* **FAMILY** Rosaceae

COMMON NAMES Black cherry

EDIBLE PARTS AND USES

Edible parts: Fruit, Seeds

The fruit are eaten raw. They are used for jelly and wine. They are also stewed, and used for pies.
The bark is the source of an extract used for flavouring drinks, syrups and baked goods.
The twigs are used to make a drink.
The fruit are also mashed, made into small cakes and dried for later use.

DESCRIPTION

A medium sized tree. It grows 22-25 m high. The trunk is 60 cm across. The bark is dark grey and smooth. The leaves are sword shaped and 5-15 cm long. They gradually taper to both ends. The upper surface is shiny bright green. It is paler underneath. The teeth are elongated and curve inwards. The flowers are in loose clusters. These are 10-15 cm long. They are at the end of new short, leafy shoots. The fruit are in drooping clusters of 6-12 fruit. The fruit are 8-10 mm across. They are dark reddish-black. They are edible.

HABITAT

It is native to North America. It grows in woods, pastures and along roadsides. It grows well on a wide variety of soils. It is intolerant of shade. It suits hardiness zones 3-9.

PRODUCTION

Harvesting and Seed Production

It lives for 150 years. Abundant seed crops occur every 3-4 years.

NOTES

There are about 200 Prunus species.

PICTURES



Credit: Food Plants International (Bruce French)



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