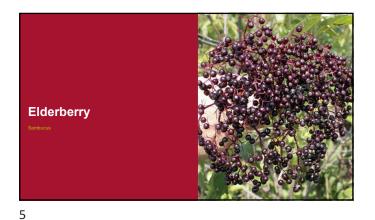


4



Sambucus

- Elderberry (Sambucus) is a woody perennial
- Archeological finds of elderberry seeds at dig sites over 9,000 years old
- Sambucus canadensis: North American
 - · Sweetest of the cultivars
 - · Found in wild of North America
- Sambucus nigra: European
 - · Colonists brought some cultivars over
- · Less hardy in U.S. than native S. canadensis · Sambucus racemose: European red elderberry

 - Highly toxic to humans
 Mainly used for attractive landscaping





Known by Many Names										
 Arbre de Judas Baccae Baies de Sureau Black-Berried Alder Black Elder Boor Tree Boontry Elder Common Elder 	 Ellanwood Ellhorn Sambuc European Alder Sambuci Fruit de Sureau Grand Sureau Grand Sureau Hautbois Holunderbeeren Sabugeuiro- negro Sambequier Sambequier Schwarzer Holunduer 	 Seuillon Sureau Sureau Noir Sus Suseau Sussier Seuillet 								

7

Elder

- "Elder" comes from aeld or ellarn, which means "to kindle fire"
- The woody canes were used to blow air into fire
- Also used to make flutes; Sambu appears to have originally referred to a flute-like instrument made from elder wood



8

Bad Omens

- European elderberry developed a reputation for superstition and bad luck
- It was associated with witchcraft and bad omens
 - Bour tree, bour tree, crooked, wrong, Never straight and new strong, Never bush and never tree, Since our Lord was nailed on thee

9

Found Throughout History

- Mentioned in the earliest pharmacology texts Hippocrates said, "Boil leaves of the elder tree and of the fleabane and give the to the patient to drink." Pliny the Elder devoted an entire chapter to elder: "A decoction of the leaves, seed, or root... in old wine, though bad for the upper regions of the stomach, carries off all aqueous humours by stool." He also says, "If a decoction of the leaves is sprinkled about a place, it will exterminate flies." Shakespeare spoke of elderberry both for its bad omens (Cymbeline) and healing properties (Merry Wives of Windsor). Nicholas Culpeper, an English doctor in the 1600s, noted use for a tooth ache by, "take the inner rind of an Elder ... and make it into balls, and hold them between the teeth that ache." Winemaking with elderberry has been documented throughout history.
- ÷
- ÷

Oil of Elder Leaves



SAMBULINE

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10

history.

Planting Sites

- · Likes wet, well-drained soil
- Moderately acidic pH 5.5-6.5 · Likes full sun or partial shade
- Can tolerate flooding
- · Great as a riparian buffer
- Does well on uneven terrain
- · Plants need 6-8 feet of space



11

Form

- · American elderberry (Sambucus canadensis) is more shrub-like and can grow up to 8 to 10 feet high
- · European black elder (Sambucus nigra) has the makings of a small tree and will reach 20 feet
- It has a thick, mat-like root system that is rather shallow
- · Plants need 1 to 2 inches of water per week
- · Plants take three to four years to reach maturity



Pollination

- Primarily wind pollinated
- Partially self-fruitful; requires planting more than one variety to ensure crosspollination
- Most of the cropping occurs on one- and two-year-old wood
- Mature elderberries should have five to eight canes per bush for good air circulation, etc.

13

Cultivars of Sambucus canadensis

Adams (Sambucus canadensis 'Adams'). The Adams No. 1 and Adams No. 2 cultivars were selected from the wild in New York in 1926. Adams No. 2 has the largest fluit of all elderberries. Somewhat self-thrulti. Fruit henes in August. Fruit is purple, firm, juicy and sweet (among the sweeter of the cultivars).

York (Sambucus canadensis York). Originated at the New York Asjoutural Experimental Station. This is a hybrid between childware Export and Adams No. 2, released in 1961. Loaded with while flowers. Fruit riprogrammic to bine childware (North Stationary 1997) somewhat sweet (lower in sugar). It has a vigorous, unight and somewhat spreading growth habit. It is very pigmented and often used as a natural dye.

Nova (Sambucus canadensis 'Nova'). Openpolinated seeding of Adam No. 2, selected in 1946 and released by the AgCanada Research Station in Kentile, Nova Octas in 1956. Lives named by the kentile, Nova Octas in 1956. Lives named by the vigorous and upript growth habit. It has wide clusters of creamy-white flowers. Full typens in early August earlier than Adams No. 2. It bears large, purple-black, and, sweet and joint full = sweeter



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Cultivar	Description
Coomer	Developed in Vermont by Lewis Hill; very cold hardy, ripens uniformly all at one time.
Berry Hill	Developed in Vermont by Lewis Hill; very cold hardy, ripens uniformly all at one time.
Goodbarn	Introduced by Elwyn Meader of Rochester, N.H. Professor Meader named this Goodbarn because it was the good elderbern growing under the eaves of his barn in New Hampshire.
Johns	Medium to large berries. Very vigorous, tall, moderately hardy; large fruit clusters; yields less than Adams
Kent	Seedling of Adams No. 1. Medium to large berries. Ripens before Adams No. 2. Fairly high sugar content.
Scotia	Seedling of Adams No. 2. Medium to large berries. Berries sweeter than Kent or Victoria. Highest sugar.
Victoria	Seedling of Adams 2; moderately vigorous with medium sized berries. Ripens earlier than Adams No. 2.
Bob Gordon	Developed in Missouri in 1999. Yields three times that of Adams No. 2. Sought by winemakers.
Eridu	Native to Missouri River region. Found on Dunham Farm in 1968. Medium sized berries, very sweet.
Ranch	Found at an abandoned homestead in Missouri. Drought tolerant. Single stemmed. Very hardy.
Wyldewood 1	Developed at University of Missouri Extension in 2010. Vigorous, first to break buds and latest to ripen.

Cultivars of Sambucus nigra

Black Beauty (Sambucus nigra 'Garda). Foliage emerges bronze, then becomes deep maroon-black foliage which acts as a foll to the pink flowers. Blueblack berries follow the flowers, loved by songbirds. Arching form, can reach 15', or be pruned hard in spring to give larger, lusher foliage. Will also act as a politizer for Nova or York elderberries. A <u>Great</u> <u>Plant Pices</u> election.

Black Lace (Sambucus ngra Teva), Intense pur black foliage it fandy cut like lace, guing it an effet similar to that of Japanese maple, Indeeds, some designers are using it in place of more sensitive plants since Black Lace is extremely durable and adaptable. Pink fowers in early summer contrast with the dark leaves for a stunning effect and give way to black berries if a compatible polinator is planted nearby.

Instant Karma (Sambucus nigra 'Sanivaik'), A major improvement over older variegated elderbernes, Instant Karma offers neat, clean foliago of interplaying green and white. Large, lacy flower clusters appear in early summer, and if a polinator variety (like Black Lace& of Black Beauty@ elderbery) is present, you'll get a crop of purpleblack fruit in autumn.



16

Elderberry Borer Beetle (Desmocerus palliates)

- Female elderberry borer beetles lay their eggs near the plant base
- Hatched larvae burrow their way into stem, tunneling and eating their way into roots
 As they mature, larvae migrate from roots

It may take up to two years for the larvae to

mature. The adult beetles emerge and feed on leaves and flowers



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Cane or Shoot Borer (Achatodes zeae)

- Moths
- Eggs hatch in April to May; larvae first start feeding on young leaves
- Then larvae start boring into the young shoots, leaving a visible hole on it
- Early summer, fully grown larvae move from shoots into the dead canes to pupate
 Adults emerge in July and August to lay eggs in canes that hatch the following





Japanese Beetle (Popillia japonica)

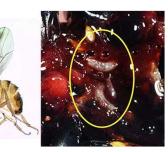
- Feeds on leaves
- Overwinters themselves as larvae 8 to 10 inches deep in the soil
- Grubs will feed on anything on their way to the surface, including elderberry roots
- Emerge as adults at the end of June
- Adult beetles spend the next 30 to 45 days feeding on leaves and mating
- Grubs spend up to 10 months underground



19

Spotted Wing Drosophila

- Invasive species from Asia
 First discovered in California in 2008
- Attracted to the ripenin;Eggs are deposited in f
- it ripens and in over-ript
 Larvae feed within the fruit, causing it to become soft and drop



20

Eriophyd Mites.

- Very small and cannot be seen by the naked eye
- Overwinter under the bud scales, particularly at terminal
- Symptoms appear as crinkling, folding and cupping of the leaves
- Not life-threatening damage
 Most often, beneficial mites take care of them so the miticide applications are not necessary.



Harvesting

- Fruit starts green and slowly ripens over summer
- Time for harvest is usually end of August
- Berries on different age canes will ripen at different times
- Generally harvested weekly over a period of approximately three weeks

22

Best When Cooked or Steeped

- Stems, leaves and roots, and seeds in the berries contain chemical cyanogenic glycoside (sambunigrin)
- · With help of gut bacteria, it metabolizes into hydrogen cyanide
- Eating too many raw berries can lead to build up of cyanide in the body
- Cyanogenic glycoside breaks down with heat... so the best way to use elderberry is in tea, jam, jelly, wine, syrup, or pies.



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Taste

- Fresh, ripe elderberries are tart, tangy, or bitter.
- American elderberries are the sweetest varietyNot as sweet as blackberries or raspberries
- Not often eaten raw; great as jam, pie, syrup
- Considered a superfruit high in antioxidants



Other Uses

- Elderberry leaves were set at heads of bedridden patients to keep flies away
 Elder was used in the U.S. Civil War as a, "decoction made by pouring boiling water over the leaves, flowers or berries of the elder bush ... as a wash for wounds to prevent injuries from flies."
- · Elderberry was often used as dyes for clothing, food, and makeup
- If you deal with elderberry, even if it doesn't heal everything, it will stain it!
- Traditional folk medicine holds the elderberry plant in high regard

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Amelanchier

- Common Names: Serviceberry, Juneberry, Saskatoon Berry
- Saskatoon comes from the Cree word misâskwatômina (Mis-sack-qua-too-mina)
- Most diverse genus taxonomically in North America
- PNW native species is Amelanchier alnifolia. Native range is most of Western North America



Form, Type, Habit

- .
- . į
- Plant Type: Deciduous Shrub/Tree Form: Can be multi stem (suckering) or single trunk Size: Up to 30ft tall depending on species Sun to part shade Fairly drought tolerant, grows in a variety of well draining soil types Can help with erosion ÷ .





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Flowers

- Clusters of showy white to pinkish five petaled flowers
- Blooms in Spring before leaf out Provides abundant early nectar
- for pollinators Self fertile but fruit production does benefit from being planted near others



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Foliage

- Leaves are simple and oval with fine teethLight to medium green
- Alternately arraigned
- Depending on species, may have nice fall color (others just turn yellowish)







Berries

- 1-1.5 cm round berries
- Resembles a blueberry · White to red to purple/blue as
- they ripen Loved by birds and wildlife
- Edible and enjoyed by humans
- Taste varies depending on species
- Growing in popularity as a commercially grown crop though still not common



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Fruit production

- Around 20lbs of fruit per year
- · First harvest around three years Fruits best on 2-4 year old wood
- Fruits best off 2-4 year old v
 Fruits more in full sun
 Prune out old wood to help airflow/light/increase production/disease
 Needs at least 100 days

without frost to fruit			7 7 3			- Tank
 Berries store 2-3 days when ripe 	Nutrient	Saskatoon Berry	Blueberry	Strawberry	Raspberry	
	days when ripe	Calories	85 kcal	57 kcal	32 kcal	52 kcal
plant and may transport bett	Can ripen off the	Protein	1.0 g	0.7 g	0.7 g	1.2 g
	plant and may	Carbohydrates	18.5 g	14.5 g	7.7 g	11.9 g
		Sugars	11.4 g	10.0 g	4.9 g	5.4 g
	if not quite ripe	Fiber	5.9 g	2.4 g	2.0 g	8.0 g
		Fat	1.0 g	0.3 g	0.3 g	0.65 g
		Vitamin C	3.6 mg	9.7 mg	59 mg	32.2 mg

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Problems Birds Mammals (Rodents , Deer) Brown Rot Leaf spot Powdery Mildew Sawfly Leaf miner Borers Scale Fire Blight Rust

Taste and Uses

Taste

- · Sweet with a slight nutty, almond-like flavor
- Often compared to a mix between blueberries and apples
- · Mild, earthy undertones with hints of cherry or grape



- Baking: Common in pies, muffins, cakes, and scones
- Preserves: Made into jams, jellies, and syrups
- · Beverages: Used in smoothies, wines, ciders, and even craft beers
- · Snacking: Eaten fresh, dried, or added to trail mixes
- Sauces: Made into compotes or reductions for meats like pork or game
- · Desserts: Topping for ice cream, yogurt, or cheesecake
- Nutritional Products: Sometimes used in health foods due to high antioxidant content

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Thank You!

And now for some closing announcements before questions...

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Resources

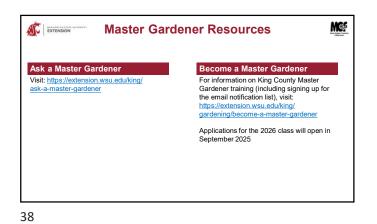
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Questions?