

Pommier du Pacifique <https://aimfc.rncan.gc.ca/fr/arbres/fiche/438>

<https://www.coastsalishplantnursery.org/product/pacific-crabapple/105>



 **SALISH
PLANT
NURSERY**

Photos of crabapple
flowers and fruit by ©
James Gaither.

ḵwe7úp	qʷəʔáp	Pacific Crabapple	<i>Malus fusca</i>
sk̓wxwú7mesh sníchim	Heñqəmiñəm	English	Latin

Description



sḵwḵwú7mesh sníchim: kwe7úpaý

The leaves are irregularly lobed with toothed margins, and change from greenish-yellow in the spring to red or yellowish-orange in the fall. The branches have typical apple spur shoots, and the tree's bark is greyish, but shifts to reddish-brown as it ages and develops deep furrows.

Blooms & fruits

Fragrant, whitish-pink blossoms bloom in April and May, followed by small, yellowish-orange to purplish-red fruits ripening in August and September. The fruits may persist through winter.

Uses by People & Cultural

Significance

The small, tart fruits are an important food source for Coast Salish people and are eaten raw or after being stored under water, which makes them sweeter. The bark is used medicinally for digestion, as an eye wash, and to treat exterior wounds. The fruits are high in pectin and can be used in juice or jelly.

Wildlife value

The tree's blossoms attract pollinators such as bees, butterflies, and hummingbirds, and the fruit is eaten by birds and favoured by deer. When planted close, the trees form thickets, providing cover for wildlife. Pacific crabapple is a larval host for the birch-aspen leafroller moth.