

This Week's Featured Shrub



*Amelanchier (Commonly known as 'Serviceberry')
(Image of 'Regent')*

Amelanchier is a woodland genus of shrubs and small trees (25 species) many with suckering growth that creates small colonies. Their star-shaped flowers bloom in the spring and are usually white with hues of light pink. Leafs turn green in the summer and are accompanied by edible fruits ('Regent' is a variety recognized for its sweet, mild fruit). Birds will feast on the berries if not picked soon after ripening. In the fall, the foliage shifts to colors of orange and yellow. Prefers full sun but can tolerate partial shade. Once established the serviceberry can handle dry environments.

(Sources: <http://www.finegardening.com/juneberry-amelanchier#ixzz4ZG2aRiZ5>)

& <http://growingtaste.com/fruit/serviceberries.shtml>)

Why We Love It

- Ornamental flowers in spring
- Smooth green foliage and edible berries in the summer
- Excellent color in the fall
- Great for wildlife gardens
- Edible fruit can be harvested to create jams, jellies and syrups

(Although all the berries are edible, only those from species recognized as 'food types' will have the superior taste associated with the berry)

- Blends beautifully with shrub borders or as a standalone specimen



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Great serviceberry recipe from www.FoodandStyle.com

Serviceberry and Poppy Seed Cake

makes 1 loaf
active time: 30 min

1. 2 cups serviceberries
 2. 2 tablespoons Cassis liqueur
 3. 3/4 cup organic sugar
 4. 2 cups organic unbleached all-purpose flour
 5. 2 teaspoons aluminum free baking powder
 6. 2 tablespoons poppy seeds
 7. 1/4 teaspoon sea salt
 8. 8 tablespoons unsalted butter (4 oz) (115 g) – at room temperature
 9. 1 teaspoon finely grated lemon zest
 10. 1 tablespoon lemon juice
 11. 3 extra large eggs – at room temperature
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1. 1/3 cup sliced almonds
 2. 1 – 9" x 5" x 3" non-stick loaf pan – buttered, lined with wax paper and buttered again
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1. Preheat oven to 350°F (180°C).
 2. Place the berries, liqueur and 1/4 cup of sugar in a medium bowl. Stir well and set aside.
 3. Place the flour, 1/4 cup of sugar, baking powder, poppy seeds and salt in a medium bowl. Stir well and set aside.
 4. Place the soft butter, balance of sugar (1/4 cup), lemon zest and lemon juice in the bowl of an electric mixer. Beat at slow speed until creamy. Add the eggs one at a time and beat at medium speed until well incorporated and smooth. Add the flour mixture and gently fold in with a wooden spoon until barely incorporated. Add the berry mixture and fold until just moistened.



5. Spoon the batter into the prepared mold. Garnish with the almond slices. Bake for 65 to 70 minutes until golden and toothpick inserted in center comes out clean. Remove from oven and let cool for 10 minutes before un-molding. Loosen the cake by gently pulling up on the wax paper and then lift it from pan. Cool on racks until warm or room temperature, and then peel off the wax paper. Serve.

(Source: <http://foodandstyle.com/serviceberry-and-poppy-seed-cake/>)