

## This Week's Featured Shrub



*Chaenomeles (Commonly known as the 'Flowering Quince Shrub')*

In the early spring when there is little pleasure to be found in the garden the Quince blooms will emerge from their leafless stems, bursting in a brilliant display of color. The blooms are followed shortly by bunches of speckled yellow and green, crabapple-like fruit. Picked fresh the fruit can be bitter and quite acidic; the Quince fruit is ideal for cooking.

Full sun and drought tolerant the Quince has varying interest from spring to fall. Maintenance is easy, a hardy trim, 6-12 inches above the ground refreshes the Quince every few seasons. Cut back the Quince after the shrub has finished blooming (this also helps minimize the amount of fruit the shrub produces). Easily tolerate of much, the Quince is a wonderfully tough and adaptable shrub.

(Source: <http://www.hortmag.com/weekly-tips/qa/eating-the-fruit-of-flowering-quince>)

## Why We Love It

- Full sun shrub tolerant of drought and heat (once established)
- Adaptable
- Nearly Indestructible
- Easy to grow and maintain
- Tolerate of almost any soil type so long as the area is well drained
- Relative of the rose bush
- Fruits are ideally cooked for jams and jellies (fruit on shrub variety is smaller than tree variety)



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## Great Quince recipes from [www.Docaitta.com](http://www.Docaitta.com)

### Flowering Quince Jam

Prep: 45 min | Cook: 45 min to 1 hour | Yield: 3+ cups

*Adapted from Docaitta who adapted from Simply Recipes*  
4 cups finely chopped flowering quince (between 5-7 fruit)

3-1/2 cups water

juice of one lemon (or orange)

zest of one lemon (or orange )

3 1/2 cups sugar

*\*1/2 to 1 tablespoon rose water (optional)*

Unless you are used to making jelly, use a candy thermometer for this.

To prepare the quinces first wash the fruit well and remove any obvious blemishes. The ones I picked had some dark spots on the skin, which I didn't remove. Bruises were removed.

Quarter the quince and cut out the cores. This may take some doing. They are very hard.

Chop the quince in a food processor – or a chef's knife – into small pieces. Measure out 4 packed cups of fruit.

Place the quince, water, orange zest and juice in a stock pot. Simmer for 10 minutes to soften the flesh. Then add the sugar, bring to a boil and then reduce the heat to medium low.

Cook the quince until a thermometer reads 220°F. This is the jelly stage. It may take 45 minutes; it may take an hour; it may take longer.

Stir occasionally to ensure the jam doesn't stick to the bottom of the pan.

*\* If adding the rose water, stir it in after the jam has reached 220°F and is off the heat.*



(Source: <http://www.docaitta.com/2013/11/flowering-quince-jam.html>)

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## Flowering Quince Liqueur

**Infusion: 4 weeks | Yield 1.5 L**

7-8 flowering quince fruits

750 ml vodka

2 cups sugar

2 cups water

Wash and slice the quince. Place the fruit into two Mason jars. Pour 375 ml of vodka over the fruit in each jar. Cover and shake well once a day for the first week.

Let infuse for 4 weeks in a cool place out of direct sunlight.

Strain off the fruit through a sieve. Strain again, through fine cloth to remove any sediment.

Bring the sugar and water to a boil and simmer for 5 minutes. Let cool and then combine with the infused vodka.



(Source: <http://www.docaitta.com/2012/12/i-think-i-need-drink-flowering-quince.html>)