



## Crop profile: Juneberries (saskatoon berries)

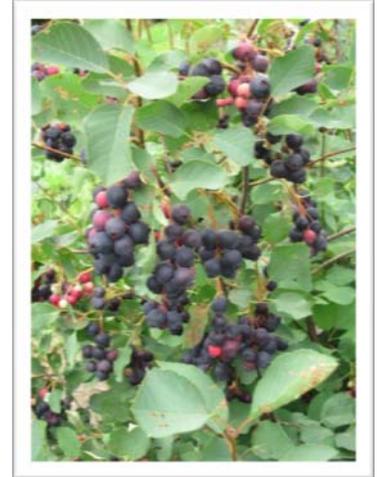
July 2011

**Botanical name:** *Amelanchier alnifolia* (Nutt.) Nutt. ex M. Roem.  
*A. alnifolia* is used for commercial production due to consistently higher yields, flavor, size, and growth habit.

### Common name:

The name "juneberry" is commonly used for several different species of shrubs and small trees, including *A. canadensis*, *A. arborea*, and *A. laevis*. There are many other names in common use, including serviceberry, shadbush, deerberry, & shadblow.

**Family:** Rosacea (family includes apples, plums, and cherries)



**Overview:** The ripe Juneberry fruit is dark purple, with several tiny soft seeds, and rather closely resembles a domesticated blueberry in appearance. The fruit is best eaten fresh, but even after prolonged freezing, it retains its firmness and overall shape without becoming mushy.

The Northeastern climate is favorable for Juneberry production, although humidity and poor air drainage can lead to occasional problems with powdery mildew, leaf spots, and rust diseases on young plants. Juneberries are best established on barren soil with a good weed-prevention regimen. Like other fruits, they are susceptible to mammal browse, but are tolerant of physical stresses and can readily re-sprout from damaged branches.

### Varieties suitable for the Northeast:

'Smoky'	'JB-30'	'Martin'	'Northline'
'Thiessen'	'Honeywood'	'Regent'	'Pembina'

**Soil:** Well-drained to somewhat well-drained loams, sands, and silts with a low percentage of clay.

**Soil pH range:** 4.2 to 8.5

**Climate and hardiness zones:** Juneberries will tolerate winter temperatures to -40°F or colder. They require 2100 hours (about 90 days) of chilling below 40°F to break dormancy annually. Generally speaking, Juneberries will produce a crop in USDA Hardiness Zones 2 through 5, but not likely in higher-numbered zones found south of Pennsylvania.

**Sunlight:** Full sun

**Bloom:** Self-pollinated, frost-resistant white flowers in April



**Fruiting:** 45 – 60 days after bloom with fruit ready in mid-June to early July. Juneberries bear fruit on first-year and older wood. First crop occurs three years after transplanting typically, and maximum production after 4 – 5 years. Fruit ripens quickly with 10 – 14 days of harvest.

**Plant height:** 6 – 9 feet

**Pruning requirements:** Minimal pruning annually. Older heavy wood may be pruned as productivity drops. Whole-plant rejuvenation after 8-10 years in production is accomplished through coppicing, with production returning after 2 years.

**Yields:** Mature bushes produce 4 – 5 lbs. of ripe fruit annually.

**Fruit nutritive qualities:** A typical Juneberry is 18 percent sugar, and about 80 percent water. Juneberries have lower moisture content than blueberries, so there are slightly higher levels of caloric value, proteins, carbohydrates and lipids in them. Juneberries are an excellent source of iron and contain high levels of phenolic compounds, particularly anthocyanins and other antioxidants. Juneberries have large amounts of potassium, magnesium and phosphorous, and are roughly equivalent to blueberries in levels of vitamin C, thiamin, riboflavin, pantothenic acid, vitamin B-6, folate, vitamin A and vitamin E.

**Uses of Fruit:** Juneberry fruit is very adaptable, it can be eaten fresh, used in jellies, jams, and pies, and can be frozen or dried.



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