



Fast Facts!  
**Jujube**  
*Ziziphus jujube*  
 Non-Native Uncommon Fruit  
 Next to the Shade Garden

- A member of the buckhorn family, the plant's origin is probably Syria and distributed throughout the Mediterranean at least 3,000 years ago; today it is most widely grown in China.
- Fruits ripen in late summer to early fall, and can be enjoyed fresh with a flavor and texture much like a very sweet apple, but not as juicy. The fruit will dry on the tree after ripening with more concentrated sugar, with a little less sweetness than a date. Dried fruit require no preservative.
- The jujube is virtually disease free and most insects ignore it. It attracts bees, birds, and butterflies. It can be used for erosion control.
- The jujube was given to Simpson Gardens by the U.S. Botanic Garden as a rooted sucker from the tree growing near the USBG admin building. The history of the plant is very interesting as it was collected by the U.S. South Seas Expedition of 1838-1842-also known as the Wilkes Expedition, after the expedition leader Charles Wilkes. The dried plants collected on that expedition would become part of the not yet founded Smithsonian Institution, and the 254 living plants collected went to a greenhouse in 1850 which later became the U. S. Botanic Garden. It is believed that the plant at USBG was vegetatively propagated periodically so that it is genetically identical to the original plant, as would be the one in Simpson Gardens.
- Jujubes candy was first produced some time before 1920. The candies were a chewy, gumdrop -like starch-based candy, manufactured by Ferrara Candy Company. They were a popular candy in movie houses. The original flavors were lilac, violet, rose, spearmint, and lemon. But the name of the berry has nothing to do with the makeup of the candy.
- Visit <https://landscapeplants.oregonstate.edu/plants/ziziphus-jujuba>, [USBG.gov](http://USBG.gov), and <http://hort.ufl.edu/trees/ZIZJUJA.pdf> for more information.