Sambucus canadensis

Elderberry

Elder Family – Adoxaceae

Description & Habitat:

Elder is a deciduous shrub or small tree that grows at the edges of forests, fields, and in open areas near water, forming a large crown with its spreading branches. Flat-



topped clusters of small, white flowers appear in late spring with 5 petals that are about one-fourth inch wide and mildly fragrant. Following the flowers are the purple-black berries, which ripen during the summer months. Leaves are pinnately compound with 3-7 toothed leaflets growing in pairs.

Botanical Uses

Flowers: tea, tincture, champagne Fruit: juice, jelly, syrup, shrubs, wine

Wildlife Uses

Flowers are a nectar source for pollinators while the berries are an important source of food for songbirds, including robins and catbirds.

Traditional Uses

American Indians used the inner bark as a diuretic and laxative. A tea from the inner bark and leaves was used on cuts and sores and as a wash for eczema and skin conditions (Foster & Duke, 2000). The flowers were traditionally used for their antiviral, diaphoretic, and diuretic activities. The berries were traditionally made into a syrup and used for coughs and colds as well as arthritis and fevers (Kuhn & Winston, 2008).

Pharmacology

Elder is most commonly used commercially for treating symptoms associated with coughs, colds, flus, and sinsitis. It is sold as a juice as well as an extract. Elder flowers, in the form of a tincture, infusion, or liquid extract, have been approved by the German Commission E for treating fevers and cold symptoms (Engels & Brinckmann, 2013).

Key Constituents

Flowers:

Flavonoids – kaempferol, quercetin, rutin Chlorogenic acid Cycloartenol (as cited in Kuhn & Winston, 2008)

Fruits:

Anthocyanins, vitamin C, malic acid (as cited in Kuhn & Winston, 2008).



Actions

Flowers: Anti-inflammatory, anti-viral (as cited in Kuhn & Winston, 2008); anti-catarrhal, diaphoretic (Hoffman, 2003).

Fruits: Anti-viral, anti-inflammatory, antioxidant (as cited in Kuhn & Winston, 2008).

References

Engels, G. & Brinckmann, J. (2013). European elder. Herbalgram, 97, 1-7. Foster, S. & Duke, J. A. (2000). Eastern/central medicinal plants & herbs. Boston, MA: Houghton Mifflin Company.

Gardner, Z. & McGuffin, M (Editors). (2013). American herbal products association's botanical safety handbook, 2nd Edition. Boca Raton, FL: CRC Press.

Hoffman, D. (2003). Medical herbalism: The science and practice of herbal medicine. Rochester, VT: Healing Arts Press.

Kuhn, M. A. & Winston, D. (2008). Herbal therapy & supplements. Philadelphia, PA: Wolters Kluwer Health/Lippincott Williams & Wilkins.

Elderflower Syrup

2 cups elderflowers 1 lemon, sliced 35 oz. sugar 5 cups water

Place flowers and sliced lemon in a large bowl.

Bring sugar and water to a boil and continue to cook for 5 minutes. Pour over flowers and lemon slices and blend together. Store in a cool, dark place for several days. Strain. Use to sweeten lemonade or add sparkling water for a cooling summetime drink.

Elderberry Syrup

2 cups dried elderberries 4 cups water 1 cup honey

Bring water and elderberries to a gentle boil. Reduce heat and simmer to half the water content. Strain and add honey. To preserve, add 1 cup brandy (blackberry, cherry).