PLANT FACT SHEET

Ferocactus wislizeni (Engelm). Britt. & Rose.

GENUS *Ferocactus* **FAMILY** Cactaceae

COMMON NAMES Fishhook barrel cactus

EDIBLE PARTS AND USES

Edible parts: Stem, Fruit, Seeds, Sap

The pulp of the stem is eaten. It is used to make candies.
The seeds are parched and crushed and made into porridge or bread.
The fruit is edible but sour.
Stem is soaked in syrup or sugar and dried and eaten.
The flower buds are pickled and used as an appetizer.

DESCRIPTION

A barrel cactus. They are round when young and grow taller with age. It can be 50 cm wide and 2 m tall. It has 20-30 ribs. The spines can be red or white or grey. There are 4 central spines and 12 or more smaller spines in a ring. The flowers are produced at the crown. The flowers can be yellow or orange. They are funnel shaped. The fruit are oval and green but turn yellow. They are 5 cm long.

HABITAT

It is a subtropical plant. It can grow in arid places. It can tolerate temperatures to -7°C. It suits hardiness zones 9-11. Mt Cootha Botanical Gardens.

PRODUCTION

Cultivation

Plants are grown from seed.

NOTES

There are about 30 Ferrocactus species.

PICTURES



Credit: Food Plants International (Bruce French)



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