PLANT FACT SHEET

Aloe ferox Mill.

GENUS *Aloe* **FAMILY** Asphodelaceae

COMMON NAMES Bitter aloe, Candelabra aloe, Cape aloe, Red aloe

EDIBLE PARTS AND USES

Edible parts: Leaves, flower - nectar, Stem, Fruit

CAUTION: The nectar when drunk in large quantities can cause paralysis.
The nectar is sweet and edible.
The fleshy part of the leaves with the skin stripped off is used for jam. It is also used to make drinks.

DESCRIPTION

It can be a tall succulent plant. It can grow from 2-5 m tall. It normally has a single stem with the remains of the old dry leaves on it. The crown has the fleshy sword shaped leaves. These leaves are 15 cm wide at the base and taper to the tip. They are green but often tinged with red. They vary between being smooth to being very spiny. The edges have reddish teeth. Only one flower stalk develops. This can branch and have 5-8 erect closely packed flowering branches. These are normally bright red. The flowers are rich in nectar which is edible.

HABITAT

It occurs in hills and open spaces. It grows in areas with a rainfall of 200 mm to 750 mm. The temperatures vary between 46°C and -5°C. It can grow in arid places. In Brisbane Botanical Gardens. It suits hardiness zones 9-11.

PRODUCTION

Cultivation

It is grown from offsets near the base of the plant. It can be grown from seeds.

Harvesting and Seed Production

There can be about 1 cc of nectar per flower.

NOTES

The leaves and juice are used medicinally and as a drug. There are about 350-400 Aloe species.
Also put in the family Aloaceae. Also put in the family Asphodelaceae.

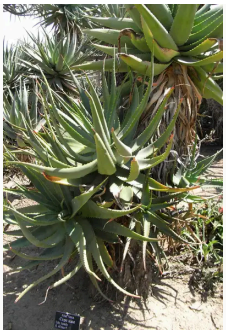
PICTURES



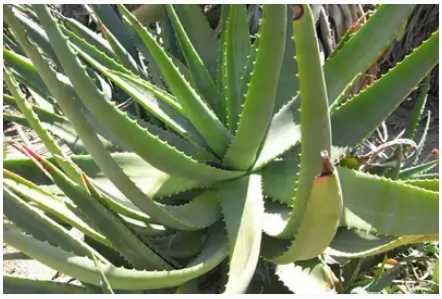
Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



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