PLANT FACT SHEET

Echinocereus stramineus (Engelm.) F. Seitz

GENUS *Echinocereus* **FAMILY** Cactaceae

COMMON NAMES Mexican strawberry, Porcupine hedgehog cactus

EDIBLE PARTS AND USES

Edible parts: Fruit

The fruit are eaten raw. They are slightly acid.

DESCRIPTION

A cactus which forms clumps. It grows 30-45 cm high and spreads 0.4-2 m wide. The stems are pale green. They are 25 cm long by 8 cm wide at the base. There are 10-13 lumpy ribs with deep furrows. The spine spots are round and small and white. They are about 1.5 cm apart. There are 7-14 spines which radiate out and they are white and 3 cm long. In the centre there are 1-4 spines which are 4-8.5 cm long. The flowers are purple-pink. They are funnel shaped and 6-12 cm long and wide. The fruit are very fleshy and smell and taste like strawberries.

HABITAT

It needs good light. It suits limestone soils. It needs a temperature above 10°C. It suits hardiness zones 8-11.

NOTES

There are about 60 Echinocereus species.

PICTURES



Credit: Food Plants International (Bruce French)

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PROVIDED BY **Food Plants International**

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/bb5420c0-80a1-4b81-abe6-70c3773dac80