PLANT FACT SHEET

# *Aloe microstigma subsp. micostigma*

**GENUS** *Aloe* **FAMILY** Asphodelaceae

**COMMON NAMES** Broad-leaved Aloe

## EDIBLE PARTS AND USES

**Edible parts:** Leaves, Flowers

The flowers are eaten. They are cooked with groundnuts or added to soups.
The flowers can be dried and kept for later use.

## DESCRIPTION

It is a succulent plant. It has a single stem. There are 20-30 leaves in a circle at the base of the stem. The leaves spread out and are sword shaped. The leaves are 30 cm long and are thick and fleshy. Along the edge of the leaves are teeth which are 6-8 mm long. The top surface of the leaves are dark green with dull white spots. The lower surface of the leaves is rounded and pale green. The flowers are pink, red or yellow. The main stem branches 2 or 3 times and carries flower clusters at the top. The flower stalk is 30-65 cm high. The flowers are 3.5-4.5 cm long. There are about 30 flowers in a cluster.

## HABITAT

It is a tropical and subtropical plant. It grows naturally in sub desert scrub. It suits areas there rainfall is 250-750 mm per year. It can grow where temperatures are high in summer and where it snows in winter. It grows from sea level to 2,000 m altitude. It needs well drained soil. It can grow in arid places.

## PRODUCTION

### Cultivation

It is grown from seed. Seed are sprinkled evenly over the surface of a well prepared seed bed. Plants can be transplanted when 1 year old.

## NOTES

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)



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