PLANT FACT SHEET

Hoodia pedicellata (Schinz) Plowes

GENUS *Hoodia* **FAMILY** Apocynaceae

EDIBLE PARTS AND USES

Edible parts: Stems

The stems are eaten raw as a vegetable after the spines are removed. They are bitter.
They are also used for drinks. Pieces of the stem are added to sugar water to make a drink.

DESCRIPTION

It is an erect herb. It has succulent stems with thorns. It grows 25 cm high. It has 20 or more stems. There are 1-4 flowers in a group. The corolla in bent and red or purple inside. The thorns are near the tip of the plant are often are blown off in the wind.

HABITAT

It is a tropical plant. It grows in places that are hot and arid. It grows in places with a marked dry season. The dry season can be 6-11 months. It is usually on stony or rocky ground. In southern Africa it grows between 10-100 m above sea level. It grows on the coastal mist belt in Namibia. It is usually within 80 km of the coast. It can grow in arid places.

NOTES

Also put in the family Asclepiadaceae.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/e6eca014-7d81-44ed-b600-be5d8d7efb14