



## PLANT FACT SHEET

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# *Nolina microcarpa* S. Watson

GENUS *Nolina* FAMILY Asparagaceae

COMMON NAMES Beargrass, Sacahuista, Sawgrass

## EDIBLE PARTS AND USES

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**Edible parts:** Stalks

Caution: Some *Nolina* species are poisonous.

The stalks are roasted, boiled or eaten raw. They can also be dried and stored.

The seeds are made into a meal and used to make bread.

The fruit are eaten fresh and preserved.

## DESCRIPTION

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A herb or small shrub with spiky leaves from the top. It grows 1.5 m high and spreads 1.2 m wide. The leaves arch over and are grass like. They have fine teeth along the edge. The leaves form dense tufts. The flower panicle can be 2 m tall. The flowers are pale cream and small.

## HABITAT

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It is a temperate plant. It suits a warm dry climate. It suits hardiness zones 6-10.

## NOTES

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There are 24 *Nolina* species.

## PICTURES

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Credit: Food Plants International (Bruce French)

## REFERENCES

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### PROVIDED BY **Food Plants International**

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**ONLINE FACT SHEET** <https://www.echocommunity.org/en/resources/fbf3ef0b-8b79-49c1-84af-34da186ffac0>