

## Prickly Pear Juice Recipe

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Drive out into the desert in a pick-up truck. Park. Walk toward prickly pear plants holding a machete and a bucket. Chop off a few pads, pick them up with the point of your machete, and dump into bucket. Do not disfigure the plant by removing more than 3 or 4 clumps of pads. Move on to more plants until several buckets are full. Pile buckets into pick-up.

Fill 50 gallon drum 3/4 full of water, place a 5 or 6" wide plank across the top, pick up a pad, place on the board, and chop into pieces 3-4 inches wide. Slide morsels into the water until you have chopped your entire harvest of prickly pear pads. Let soak for 3-4 days. When fermented the liquid inside the drum will be similar to glue, viscous and adhesive. Drain this slime into your supply of mud for brick-making, for mortar and for plaster.

Prickly pear plants are juicier hence plumper and more yielding in the spring. Purple-pink prickly pears are called Santa Rita. The viznaga (barrel?) cactus is as useful.

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