

Lorraine Eiler

International Sonoran Desert Alliance

“Well every summer we went out and harvested organ pipe cactus. We harvested the fruit, saguaro fruit, they made jams and jellies out of that, syrup out of that. The tree behind you are paloverde – they put out seeds and there’s two different types of paloverde that grow out here. They put out seeds and we harvest those and roast them and eat them like you would sunflower seeds. There’s prickly pear, which again, you can make jams and jellies out of that. There’s cholla buds. Cholla buds is more a veggie than anything. We would harvest that and then they’d dry them out, get rid of all the stickers on them, and then put them away and then when you want to eat them, you just you know, just reconstitute them in water, boil them in water for a few minutes and you’ve got cholla buds that you can either boil with other food or fry with other food, or put it in your salads, or whatever you want.”