

## NATIVE PLANTS ASSOCIATED WITH SUDDEN OAK DEATH (SOD) AND THEIR USE BY CALIFORNIA INDIANS – FACT SHEET No. 11

The plant disease caused by a fungus-like microorganism, Phytophthora ramorum, is referred to as “Sudden Oak Death” because of its association with premature death in tanoak trees. This disease occurs in Northern California wildlands and affects several native California plants, including California Black Oak. Susceptible plants can become infected through exposure to water borne infective agents via rainfall, splash or drainage. In addition to natural spread of the disease, it can also be transmitted by human transport of infected plants and their parts to susceptible new plants in the environment. Good cultural practices and restrictions on the movement of infected material can minimize the risk of spreading the disease. For more information, please refer to website links for the U.S. Department Of Agriculture/Plant Protection And Quarantine ([www.aphis.usda.gov/ppq/ispm/pramorom/](http://www.aphis.usda.gov/ppq/ispm/pramorom/)), the California Department Of Food And Agriculture ([www.cdfa.ca.gov](http://www.cdfa.ca.gov)), the California Oak Mortality Task Force (<http://nature.berkeley.edu/comtf>), or contact your local County Department Of Agriculture

Common Name: California Black Oak

Scientific Name: Quercus kelloggii



Photo courtesy of Virginia Tech Forestry Dept.

Cahto Name:	lhtaagh, lhtaaw (black oak tree or acorns) ch'int'aang, ch'int'aan (acorns in general)
Central Sierra Miwok:	watýk'a (acorn in general)
Coast Miwok Name:	'umpa (acorn)
Concow Maidu Name:	hon' shöl (acorn)
Esselen Name:	palatsa (acorn), ha'as
Inezeño Chumash Name:	'ixpantiš (acorn in general), xánthiip 2 (Black Oak or its acorn),
Karuk Name:	xanthípriik (Black Oak grove), ahtûun (oak bark)
Kashaya Pomo Name:	bi?du (acorn in general), yuhšiy (black oak acorn), yuhši · q <sup>h</sup> ale (black oak acorn tree), polo'sha (oak galls)
Little Lake Pomo Name:	dū shē' kā lā'
Luisseño Name:	kwiila
Paiute Name:	wea (acorns)
Tongva Name:	wet (oak in general)
Wailaki:	tol
Wappo:	khothi so (ka ho'th sho)

(see back)

Yuki Name: nun (the tree), mom (the acorn)

Yurok Name: ch'e'g1', prgr'eh, ploosaakw (black oak acorn)

### Past and possibly present tribal uses.

Cahuilla: Acorn meat was considered a delicacy, especially for social and ceremonial occasions. Dried acorns were stored for a year or more. Acorns were ground into a fine meal to make bread and cooked acorns were used to make mush. Acorn meal was exchanged for pinyon nuts, mesquite beans and palm tree fruit. It was also used as payment to shamans for special services. Acorns were used as trap bait for small animals and used by children to play “jacks” and for juggling. Unhusked acorns were dried and strung as necklaces. Acorns strung on a cord were swung against the teeth to make music. The dried wood was considered ideal firewood for heating and cooking.

Coast Miwok: Acorns may have been stored with those from Coast Live Oak for year-round consumption.

Diegueño: Acorns were shelled, pounded, leached and cooked into a mush or gruel. Acorn caps were soaked in water containing iron and used as a black dye to color basket materials.

Karuk: Acorns were buried from one to four years, to kill larvae in them, before being eaten.

Kawaiisu: Acorns were stored for future use. They were made into a fine meal, cooked into a mush and allowed to stand and harden into a cake. The logs were used to build houses. Acorn caps were used to make tops for children to play with. Shoots were split into strands and used for twining the rods of baskets and scoops. Acorn meal was used to mend cracks in clay pots.

Luißeño: Acorns were a dietary staple and were stored in large quantities for daily and winter use. Stored acorns were pounded in a mortar and pestle to make flour. Fresh acorns were leached, ground into a meal, cooked in an earthen vessel and eaten.

Maidu: Withes were used to make basket rims.

Mendocino Indians: Acorns were used to make bread and soup.

Miwok: Acorns were used to make mush, bread, biscuits and soup. Whole acorns were stored for winter use. Shoots were split into strands and used for twining the rods of baskets and scoops. Branches were used to make mush stirring paddles.

Ohlone: Acorns were ground into flour, sifted, leached and used for mush, or fried or baked bread.

Paiute: Acorns were boiled into mush, used to make white bread, and ground into flour, leached and eaten. They were stored for future use in pits lined and covered with sage bark.

Pomo: Acorns were used to make gruel, mush, soup, flour and bread. They were sun-dried before storing. Round, fleshy insect galls from the tree were made into a dark hair dye. Small squares of thick dry bark were used to carry fire from one place to another.

Shasta: Acorns were a basic staple, they were pounded, winnowed, leached and made into mush, a thin soup, or bread.

Tataviam: Acorns were eaten frequently.

Tolowa: Acorns were used for food.

Tongva: Acorns were stored in granaries. They were dried, cracked open, and peeled as needed. The acorn meat was ground into a meal.

Tubatulabal: Acorns were used extensively for food.

Wappo: Acorns were ground for mush, soup or bread.

Yokut: Acorns were used for food.

Yuki: Nut meats were pounded into a fine meal, winnowed and made into bread or boiled and eaten as mush. Black Oak and Valley Oak acorns, both large varieties, were processed in two different ways:

- 1) They were first pounded, the meats were removed from the shells, the skin was peeled, the meats were pounded into a fine meal and winnowed by tossing from one basket to another. Sand was scooped out of the ground to form a bowl; the meal was placed in it, covered with sand, and much water was poured over it. The mass was removed and the sand washed off. After this operation, which could take a few hours, the acorn flour was boiled into mush or made into bread.
- 2) Acorns were hulled, dried in the sun, rubbed in a basket to peel off the skin, then pounded into flour. Water from red clay, which was brought from the mountains, was mixed with the flour. The dough was formed into a large loaf and baked, making a black bread.

Yurok: Acorns were used for food.