

NATIVE PLANTS ASSOCIATED WITH SUDDEN OAK DEATH (SOD) AND THEIR USE BY CALIFORNIA INDIANS – FACT SHEET No. 4

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 *Common Manzanita*. 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/pramorur/), the California Department Of Food And Agriculture (www.cdffa.ca.gov), the California Oak Mortality Task Force (<http://nature.berkeley.edu/comtf>), or contact your local County Department Of Agriculture.

Common Name: Common or Parry Manzanita

Scientific Name: *Arctostaphylos manzanita*



Cahto Name:	tnish, tinish
Central Sierra Miwok:	mók'ošu (Manzanita) ʔeje (manzanita, small berries)
Karuk Name:	fáthip (manzanita bush, esp. Parry Manzanita) faith (manzanita berry, esp. that of Parry Manzanita) fath'úruhsa (green manzanita) kishakeevráfath or parishkarímfaath (a type of manzanita)
Kashaya Pomo Name:	qaye q ^h ále, bahqá q ^h ále (manzanita plant) bahqay (manzanita berries)
Little Lake Pomo & Yokio Name:	kī yī' (plant) bu kī' (fruit) chō pā (leaves)
Luiseno Name:	koolul
Nomlaki Name:	pā gōt
Tongva Name:	sobochesh
Wappo Name:	cano (cha'no)

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Yuki Name: kō öch' ē, ko och ol, kuutei'
Yurok Name: pyah (manzanita berry), prgrs'rh (Manzanita berries), nrphpry (berries), pyaap'
(manzanita tree), suuum (manzanita flower)

There are many other species of Manzanita. This species may have been used the same way as other species or in conjunction with them where ranges overlap.

Past and possibly present tribal uses.

Atsugewi: Berries were made into cakes or put in water to drink. Cakes were stored for later use. A poultice of leaves and/or a decoction of pounded leaves was used for burns and cuts.

Cahuilla: Mashed fruit were mixed with water and strained as a drink. Berries were eaten fresh or sun-dried and stored for future use. Dried berries were ground into flour to make porridge or cakes. Berries were used to make a gelatinous substance eaten like aspic. An infusion of leaves was used as an antidiarrheal and for poison oak rash. Branches were used in house construction, to make smoking pipes, awl handles and small tools. Leaves were mixed with tobacco for smoking. Manzanita was considered a very good firewood.

Concow: A poultice of chewed leaves was applied to sores and also to treat the sore backs of horses. The berries were considered poisonous.

Costanoan: Raw berries were eaten fresh or dried and stored for winter use. Berries were steeped in cold water to make a tea or cider. A decoction was used for bladder ailments . An infusion of powdered bark was taken for lung hemorrhages.

Diegueño: Berries were used used to make jelly. The plant was used in some way as a kidney aid. Branches were used to make brooms. It was considered a very good firewood.

Karuk: Berries were eaten fresh, or dried and stored for later use, or made into a drink. Dried berries were pounded, mixed with salmon roe, and cooked. The plant was used in some way to treat poison oak problems. Wood was used to make reels for string, and to make spoons, scraping sticks, and walking canes. Leaves were used to treat diarrhea.

Kawaiisu: Berries were eaten fresh or used to make a beverage.

Luiseno: Ground berry pulp was used for food. Ripe berries were bruised and soaked overnight in water to make a cider-like drink.

Maidu: Berries were pounded and eaten, usually only when the acorn crop failed.

Mendocino Indians: Berries were eaten fresh , or cooked, and also used to make cider. Green berries were eaten in small quantities to quench thirst. The waxy flowers were sucked on or eaten, by children. Ripe berries were stored for winter use. It was considered a very good firewood.

Miwok: The wood was used to make stirring paddles. Berry cider was made to drink, and for stomach troubles and to create appetite. The leaves were chewed for stomachache and cramps. Berries were stored for winter, they were chewed but never swallowed.

Nomlaki: Berries were made into bread or cakes, made into mush, or eaten like pinole.

Paiute: Berries were used for food and dried for later use. Roasted, dried leaves were mixed with tobacco.

Pomo: Dried, pounded berries were used to make pinole, cakes, or mixed with water. Seeds were ground and used for sun-dried biscuits or mush. A decoction of bark was taken taken for diarrhea and used as a wash for headaches. Wood was used as a light source for dances and ceremonies and used to make tools and awl handles. An infusion of leaves was taken for severe colds. Leaves were used for treating diarrhea. They were also boiled and a yellowish-red extract was used as a cleansing body wash.

Shoshoni: A decoction of leaves was taken for venereal diseases.

Tolowa: Berries were mixed with salmon roe and sugar and then baked as bread or cake.

Tongva: A decoction of leaves was used to treat burns, rashes, cut and bruises. Leaves were used with other plants to make a lotion for Poison Oak rash. Diarrhea and urinary infections were treated with a tea infused from the leaves. Boiled leaves were applied to the head for headaches. Seeds were ground into a flour and made into mush or baked in hot ashes as cakes. Berries were eaten raw, dried for winter use, or mixed with acorns. Cider was made from powdered berry pulp. A tea was made from the blossoms. Twigs and branches were used in ceremonial headdresses and to make men's hair pins.

Tubatulabal: Berries were used for food.

Wappo: Berries were eaten and used as medicine. The wood was used to make fish hooks.

Wintun: Berries were pounded and eaten.

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Yuki: Berries were eaten raw, when ripe, for the juice. The pulp was spat out. Berries were parched and used in pinole or made into cider. The cider was made from ripe fruit that was crushed and strained through a sieve basket. An equal amount of water mixed with this made a good drink or a refreshing skin wash.

Yurok: Berries were used for food.