

**NATIVE PLANTS ASSOCIATED WITH SUDDEN OAK DEATH (SOD) AND THEIR USE BY CALIFORNIA INDIANS – FACT SHEET No. 10**

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 Canyon Live 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: Canyon Live Oak, Maul Oak

Scientific Name: Quercus chrysolepis



Photo courtesy of Virginia Tech Forestry Dept.

Cahto Name:	ch'int'aang, ch'int'aan (acorns in general).
Calpella & Little	
Lake Pomo Name:	gä shä' (the acorn)
Central Sierra Miwok:	watýk'a (acorn in general)
Chumash Name:	ku'w (live oak)
Coast Miwuk Name:	'Umpa (acorn)
Esselen Name:	palatsa (acorn), ha'as (oak)
Inezeño Chumash Name:	'ixpantiš (acorn in general)
Karuk Name:	xanpútíp (Canyon Live Oak or Maul Oak) xánpuut (acorn of the Canyon Live Oak or Maul Oak) ahtûun (oak bark)
Kashaya Pomo Name:	bi?du (acorn in general)
Paiute Name:	wea (acorns)
Tongva Name:	wet (oak in general)
Yokia Name:	jesh (acorn)
Yuki Name:	jē' jē (acorn)

(see back)

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 a staple and were stored for later use. Acorns were dried, pounded, sifted into a fine meal and leached. The meal was cooked into a mush and allowed to stand and harden into a cake.

Logs were used to build houses. Acorn meal was used to mend cracks in clay pots and acorn caps were used to make tops for children to play with.

Luiseño: Acorns from this species were used as a substitute for live oak or black oak acorns when they were scarce. They were stored for later use. Stored acorns were pounded in a mortar and pestle to make flour. Fresh acorns were leached, ground into a meal, cooked in earthen vessels and eaten.

Mendocino Indians: The acorn from this tree was considered poisonous.

Pomo: Acorns were used to make mush and bread.

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.

Tongva: Acorns were collected and 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.

Wintun: Acorns were dried and preserved for future use. They were also leached all winter in cold, wet, swampy ground, then boiled or roasted, and eaten in the spring.

Yuki: All available species of acorns were eaten.