

**NATIVE PLANTS ASSOCIATED WITH SUDDEN OAK DEATH (SOD) AND THEIR USE BY CALIFORNIA INDIANS – FACT SHEET No. 9**

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 Coast 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/pramorur/](http://www.aphis.usda.gov/ppq/ispm/pramorur/)), the California Department Of Food And Agriculture ([www.cdffa.ca.gov](http://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: Coast Live Oak  
 Scientific Name: *Quercus agrifolia*



Photo courtesy of Virginia Tech Forestry Dept.

Cahto Name: ch'int'aang, ch'int'aan (acorns in general)  
 Central Sierra Miwok: sá'sa (the tree)  
 watýk'a (acorn in general)

Chumash Name: ku'w (Live Oak)  
 Coast Miwok: 'umpa (acorn)  
 Esselen Name: palatsa (acorn), ha'as (oak)  
 Inezeño Chumash name: 'ixpantiš (acorn in general)  
 Karuk Name: xanpútip (live oak), ahtûun (oak bark)  
 Kashaya Pomo Name: bi?du (acorn in general)  
 yu?ci (live oak acorn)  
 yu?ci q<sup>h</sup> ále (live oak acorn tree)  
 Luiseño Name: weahsahl  
 Paiute Name: wea (acorns)

(see back)

Tongva Name: wet (oak in general)

Yuki Name: haasi ol

Yurok Name: homonah

The most likely use today is probably as firewood.

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. (see back)

Unhusked acorns were dried and strung as necklaces. Acorns strung on a cord were swung against the teeth to produce music. The dried wood was considered ideal for heating and cooking.

Costanoan: Acorns were used for food.

Coast Miwuk: Acorns were stored for year round consumption.

Diegueño: Acorns were shelled, pounded, leached and cooked into a mush or gruel. A decoction of chipped bark was used as a wash for sores and whole bark was used as a fuel for firing pottery.

Luiseno: 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.

Pomo: Acorns were sun-dried before storing for later use. They were used as flour for pancakes, bread, mush or soup.

Tataviam: Acorns were eaten frequently.

Tongva: Acorns were collected and stored in granaries. They were dried, cracked open, and peeled as needed.

Yuki: All species of available acorns were eaten.