

PLANTS USED FOR BASKETRY & ASSOCIATED CULTURAL ITEMS:

<u>Cultural Resource</u>	<u>Biological Name</u>	<u>Common Name</u>	<u>Usage</u>	<u>Gather/Season</u>	<u>Elevation</u>
Angelica root	Angelica sp.		dye	Sept-Dec	3,000-11,000
Willow	Salix sp.		basketry	Nov-Mar	all elevations
Western Redbud	Cercis occidentalis		basketry	Nov-Jan	below 4,000
Three-lobed Sumac	Rhus trilobata	Sourberry	basketry	Nov-Mar	below 3,000
Milkweed	Asclepias sp.		cordage	Aug-Dec	below 7,000
Sedge	Carex barbarae	White root	basketry	June-Nov	below 3,000
Flannelbush	Fremontia californica	Leatherwood	cordage	Sept-Dec	below 6,000
Hemp	Apocynum cannabinum		cordage	July-Oct	below 5,000
Bracken Fern	Pteridium aquilinum	Black root	basketry	June-Oct	below 10,000
Deerbrush	Ceanothus	Chaparral	basketry	Nov-Jan	2,500-7,000
Bunch grass	Muhlenbergia rigens	Deer grass Cut grass	basketry	Oct-Dec	below 7,000
Pine Needles:					
Digger Pine	Pinus sabiniana	Bull Pine	basketry	Mar-June	1,000-3,000
Ponderosa Pine	Pinus ponderosa	Yellow Pine	basketry	April-July	2,000-6,000

ACORN PROCESS

BASKETS USED IN ACORN PROCESS:

<u>Purpose:</u>	<u>Type:</u>	<u>Foundation:</u>	<u>Binding:</u>
Gathering	twine	redbud-chaparral-willow	redbud-whiteroot-willow
Burden	twine	sourberry-chaparral-willow	redbud-whiteroot-willow
Winnowing	twine	sourberry-redbud-chaparral	redbud-whiteroot-willow
Sifter	twine	sourberry-chaparral-willow	redbud-whiteroot-willow
Bottomless	coil	deergrass-chaparral	redbud-whiteroot-blackroot
Strainer	twine	redbud-whiteroot-chaparral	redbud-whiteroot
Cooking	coil	deergrass-chaparral	redbud-whiteroot-blackroot
Cooking	twine	sourberry-chaparral	redbud-whiteroot-willow
Serving	coil	deergrass-chaparral	redbud-whiteroot-blackroot

*note - Other resource material identifications are:

whiteroot - sedge root; chaparral - deer brush/buck brush; sourberry - three leaf sumac/squaw bush
deer grass - cutgrass/buffalo grass/bunch grass; blackroot - bracken fern

ACORN MAKING PROCESS

- 1 - Gather in Fall
- 2 - Sort - wormy/frost
- 3 - Dry/Store - granary
- 4 - Crack/Shell Hull
- 5 - Dry/Remove Skin
- 6 - Dry/Pound or Grind
- 7 - Leach Out Tanic Acid
- 8 - Dry/Store - Freeze
Preserve in Clay
Use in Bread
- 9 - Cook - Basket/Pot

Trees Acorns were gathered from:

<u>Cultural Resource</u>	<u>Biological Name</u>	<u>Common</u>	<u>Usage</u>	<u>Gather/Season</u>	<u>Elevation</u>
Black Oak	Quercus kelloggii	Black Oak	Food	Sept-Nov	2-7,500
Bush Chinquapin	Castanopsis sempervirens	Chinquapin	Food	Sept-Nov	3-11,000
Scrub Oak	Quercus dumosa	Scrub Oak	Food	Sept-Nov	below 6,000
White Oak	Quercus lobata	Valley/ Water Oak	Food	Sept-Nov	below 4,000
Blue Oak	Quercus douglasii	White Oak	Food	Sept-Nov	below 4,500
Interior Live Oak	Quercus Wislizenii	Live Oak	Food	Sept-Nov	below 4,500
Canyon Live Oak	Quercus chrysolepis	Golden Cup/ Spanish Oak	Food	Sept-Nov	2-6,000
Canyon Live Oak/ Scrub		Canyon Live Oak	Food	Sept-Nov	3-8,000
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•California Buckeye	Aesculus californica		Food	Oct -Nov	1,5 - 3,000