

Native Crops and the Local Indigenous Agriculturist

I. Indians Obtained Their Food and Material Resources As:

- A. Hunters
- B. Fishermen
- C. Gatherers
- D. Diggers
- E. Agriculturist
 - 1. Farmers
 - 2. Horticulturist

II. Foods Obtained by Indians:

A. Hunting

- 1. Animals hunted or trapped- Deer (two varieties/Mule & Blacktail), Elk, Antelope, Rabbits (four varieties/ Cottontail, Brush, Jack & Snow), Gray Squirrel, Beaver, Bear & Wild Pig
- 2. Birds/Fowl hunted or trapped- Wild Turkey, Mountain Quail, Valley Quail, Bob White, Wild Pigeon, Dove, Ducks, Geese, Grouse
- 3. Note*- animals that were "pets," meaning those which were totemic to a person's "Clan" or of one which they have a spiritual/religious connection, were not killed by that person (i.e. Eagles, Coyotes, Owls and Bears were not killed by members of those "Clans").

B. Fishing

- 1. Fish and other aquatic acquisitions- Salmon, Trout (Steel-head, Rainbow & Golden), Fresh water Clams (Mussels), and Carp (Suckers)
- 2. Practices of fishing- Spearing, trapping, hand snatching and suffocation
- 3. Cooking process - smoking, drying and cooking over coals

C. Gathering

- 1. Plants- Wild Onion, Wild Celery, Wild Tobacco (later years Tree Tobacco), Mushrooms (nine varieties), Watercress, Miners lettuce, Moss (lichen), Clover (three varieties), Salt grass
- 2. Nuts- Black Walnut, Buckeye, Acorn (seven varieties/Black Oak, Blue Oak Bush Chinquapin, Golden Oak, Live Oak, Water Oak, Canyon Oak), Pine nuts (four varieties/Sugar, Digger, Ponderosa & Pinyon), Hazelnut.
- 3. Seeds - Chia, Wild Sunflower (two varieties), Tarweed, Thistle.
- 4. Berries - Blackberry, Gooseberry, Elderberry (three varieties), Wild Strawberry (two varieties), Manzanita berry (two varieties), Sourberry, Choke cherry, Coffeeberry.(two varieties)

II. Foods Obtained by Indians:

C. Gathering

5. Teas- Lupine, Dogwood, Joint Grass, Wild Rose, Wormwood, Mint, Yerba Santa, Wild Rose
6. Salt- Salt Grass, Sourberries, Salt Clover, Salt Rocks.
7. Fruits/Sweets- Wild Plum, Wild Grape, Honey, Manzanita Blossoms
8. Medicines- Wild Tobacco, Bear Clover, White Alder, Teas & Beverages.
9. Insects- Caterpillar/Pandora Moth, Grasshoppers, Chrysalis larva/ Tree caterpillar, Shrimp/Larva-Mono Lake.

D. Digging

1. Insects- Rainbug larva & Yellow Jacket larva,
2. Bulbs- Bodiea, Wild Potato
3. Animals- White ring-necked ground squirrel, Woodchuck

III. Indians in Agriculture:

A. Cultural Resources Gathered

1. Acorn hot rock sticks- Black Oak & Mountain Mahogany
2. Acorn stirring sticks- Bull Pine & Water Oak
3. Acorn sieves- branches of Douglas-fir & Incense Cedar
4. Arrows- Gooseberry, Cedar, White Alder & Willows
5. Bows- Baywood & Mountain Mahogany
6. Basketry stalks- Chaparral, Sourberry, Redbud & Willows
7. Basketry plants- Buffalo grass, Pine needles
8. Cordage- Wild Grape, Leatherwood, Hemp, Milkweed & Nettles
9. Drums- Black Cottonwood & Fremont Cottonwood
10. Dyes- Blackberry, Black Oak, Blue Oak, Mountain Mahogany & Alder
11. Musical Instruments- Elderberry & Willows
12. Sheltering- Baywood, Cat-tail, Buffalo grass, Cedar, Milkweed & Tule
13. Walking sticks- Mountain Mahogany, Manzanita & Oak

B. Cultural Resources Dug For

1. Basketry roots- Bracken Fern & Sedge
2. Dyes- Angelica root
3. Medicines- Sunflower

C. Transplanted Food Crops

1. Sourberry
2. Elderberry
3. Wild Onion
4. Salt grass

III.Indians in Agriculture:

D. Transplanted Resource Material

1. Buffalo grass
2. Sedge/white root
3. Sourberry
4. Redbud

E. Transplanted Medicines

1. Wild Tobacco
2. Wormwood

F. Cultivated Food Crops & Basket-making Resource Material

1. Sourberry
 - a. Fire used
 - b. Prodding of Soil
 - c. Mulching
2. Mushrooms
 - a. Never over picked
 - b. Stems left intact
 - c. Old ones broken & discarded
3. Sedge (white root)
 - a. Main runners left
 - b. Runts & excessive runners weeded

G. Horticulture practiced on all food & plant resources (examples)

1. Redbud & Chaparral
 - a. New shoot thinning
 - b. Dead or dying stalks removed
 - c. Not over gathered
 - d. Burned when no longer a producer
2. Elderberry, Sourberry & Wild Grape
 - a. Multi use resources
 - b. Never over gathered
 - c. Thinned of dead or dying branches
3. Salt Extracted or Processed
 - a. Sourberry
 - b. Saltgrass
 - c. Salt clover
 - d. Salt rocks

IV.All of the above information is based on ethnographic accountants and personal observations by Elders, gatherers and professional researchers.

Developed by Native American Researcher Ron W. Goode, c ,1990, updated 1992 and 1996