

Some animals were not used as food—dogs, coyotes, some birds of prey, frogs, rapiles, caterpillars, grizzly bears, and predator animals in general. Nevertheless, turtles were roasted. Salmon and deer meat were often preserved by sun-drying, after which they were pulverized to a meal and stored for future use.

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Duck decoys were also used. Ducks were roasted. Salmon and deer meat were often preserved by sun-drying, after which they were pulverized to a meal and stored for future use. Ducks, mud hen, geese, and quail were also netted by various means. When taken, birds of prey were usually shot; their feathers were important in ceremonial regalia. Duck decoys were also used. Ducks were roasted. Salmon and deer meat were often preserved by sun-drying, after which they were pulverized to a meal and stored for future use.

Subsistence

Hunting and fishing were done by individuals or small groups. Fish were caught by one of several types of nets, which might be attached to a single pole or to two poles that were used to guide the nets. At least two fish weirs were constructed across part of the Sacramento River, one at the village of Kora (at Colusa) and one at Saka (below Grimes). These were constructed of posts and willow sticks driven into the river bottom, which was only a few feet deep at that point. The line they formed was broken in several places by gates purposely left. Salmon or sturgeon were collected into pens behind the gates and caught with a net. A smaller salmon, perch, chub, sucker, hardhead, pike, trout, and probably steelhead were also caught by nets. Mussels were taken from the river bed. Private ownership of some fishing places required that an outsider obtain permission from the owner to fish. Many other animals were taken—tule elk, deer, antelope, bear, ducks, geese, quail, and other birds; turtles and other small animals. Either deer were shot by one man or a small group of men, one wearing a deer head decoy, or they were caught with a net. Brown bear was shot or speared. Ducks, mud hen, geese, and quail were also netted by various means. When taken, birds of prey were usually shot; their feathers were important in ceremonial regalia. Duck decoys were also used.

many were collected, for their skins and feathers provided materials for ceremonial paraphernalia, bedding, containers, and other uses (Kroeber 1932a).

Sunflower, alfalfa, clover, bunchgrass, wild oat, and a yellow flower, all growing on the open plains, provided seeds that were parched or dried, then pounded into a meal. Seed tracts were privately owned by families. As among many other California cultures a primary staple was the acorn. Two types of valley oak acorns, hill and mountain oak, and live oak (used rarely) were gathered. Oak groves were owned communally by the tribelet. Pulverized acorns were leached by pouring cold water over the meal spread in a sand basin. After processing it was made into soup or bread. For soup, water was added to the meal contained in a basket and heated by the stone-boiling method. The stones were stirred and removed with two oak paddles. Acorn bread was baked in a pit oven dug into the earth and lined with leaves. Buckeye, pine nuts, juniper berries, manzanita berries, blackberries, wild grapes, Brodiaea bulbs, and, in the valley, tule roots, were some of the plant foods collected at various times of the year. Bulbs were either baked or boiled; berries were eaten raw, dried and pulverized, or boiled. A complete list of plant foods was never obtained, but if other California groups can serve as an example, there were probably few edible plants that were not utilized. Each village had its own locations for these food sources, and the village chief was in charge of assigning particular families to each collecting area. Salt was scraped off rocks (in the Cortina region) or it was obtained by burning a grass found in the plains. Sometimes it was bought from the Northeastern Pomo. Tobacco leaves were dried and smoked. Tobacco was collected along the river; it was not cultivated (Powers

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Fig. 2. A.C. Mitchell and wife standing next to frame structure, probably an unfinished sweat-house. Photograph by C. Hart Merriam at Katsil, Aug. 8, 1928.

