

**MIMULUS LUTEUS.** Mask flower. One of the Scrophulariaceæ. Used for greens in the spring.

**MUSHROOM.** Eaten raw or roasted.

**NICOTIANA QUADRIVALVIS**, Gray, *N. PLUMBAGINIFOLIA*, Bolander. *Lógon*, in Yokuts. Wild tobacco. Smoked alone or mixed with manzanita leaves. Has a pungent, peppery taste. Said to have been rudely cultivated or protected by the Indians by keeping down inimical weeds. This primitive agriculture is probable, since the Pimos of Southern California have a planting festival in the spring, when they climb the mountains and insert gourd seeds into congenial crevices of the rocks, leaving them to grow. In autumn they return to gather the harvest of gourds, which enter largely into their domestic economy. The Yokuts dry their tobacco, beat it very fine, then wet and compress it into large, solid lumps. It is used frequently as a poultice on cuts. Professor Watson thinks the *Nicotiana bigelovii* is the original of the *quadrivalvis*.

**PARMELIA SAXICOLA.** A greenish-gray lichen, from which a tea is made as a remedy for colic.

**PELLEA BREWERI**, Eaton. A kind of fern used as tea.

**PHACELIA.** There are thirty-five species of this Hydrophyllaceous plant. Mr. Powers mentions *Phacelia* in the Indian botany, but does not give the use.

**PHORADENDRON VILLOSUM**, Engelm. Oak mistletoe. Smoked by Chimariko as a substitute for tobacco.

**PHOTINIA ARBUTIFOLIA**, Lindl., *HETEROMELES ARBUTIFOLIA*, Roemer. California Holly. Berries eaten with relish.

**PINUS EDULIS**, Engelm. Nut or silver pine. The piñon pine, the most useful tree to northern California Indians. Nuts for food, poultice, dress, and jewelry. Inner bark, buds, and cone cores used for food when tender in the spring. Pitch placed on sores, arrow wounds, etc. Cone core and bunch-grass boiled together for hair-dye.

**PINUS LAMBERTIANA**, Dougl., *P. FLEXILIS*, James, *P. SABINIANA*, Dougl. All furnish nuts for food and the shells are worked into necklaces and other ornaments.

**QUERCUS AGRIFOLIUS**, Née. Nishinam eat the acorns.

**QUERCUS GAMBELII**. *Esin*, in Yokuts. White oak. Acorns used most commonly for food.

**Q. LOBATA**, Née. **Q. BREWERI**, Engelm. *Kin'min*, in Yokuts. Burr oak. Staple food, but inferior to *Q. Gambellii*.

**Q. DENSIFLORA.** Chestnut oak. For food.

**Q. SONOMENSIS**, Benth. **Q. KELLOGHII**, Newberry. The black oak. Acorns eaten when no others are procurable.

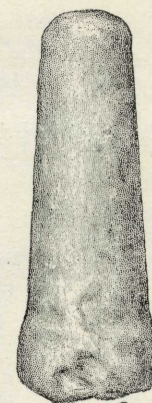
**Q. WISLIZENIA**, A. H. The live-oak. The Nishinam eat the acorns when they can procure no other.



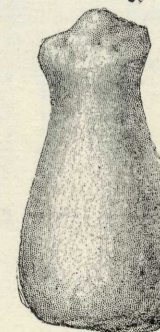
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