Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project

The Sunflower, balsam root sunflower (Balsamorhiza careyana) plant is also found in the low-lands in early spring time. The plant is picked when the flowers are budding. It has velvety stem. The Sahaptin people have various names for this plant, the Warm Spring people call it pashxash, the Yakama people call it xamsi, others call it pt'ishpt'ish. One elder told me the roots are not eaten. "We only eat the stems when they are fresh from the ground." This root is set on the table after the pyaxi, breadroots, and xasya.



1

Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project

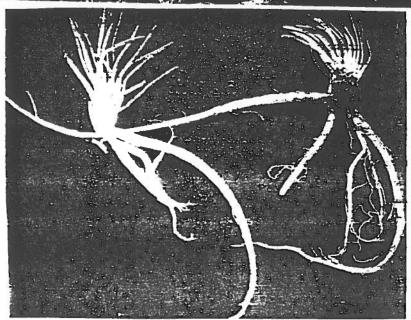
Weather permitting, when the roots are mature, the next feast is the Root Feast to celebrated the new roots and salmon. In the fall time the new huckleberry feast is held.

The Wild Celery (Lomatium nudicaule) is obtained in the low hills as soon as the snow melts in the Spring. The stems very succulent and they are eaten fresh. This food is not preserved because when it matures it becomes inedible. The stems are soft and have the celery smell and taste like those we purchase in the food store. Sometimes the dry seeds are used for sachet.



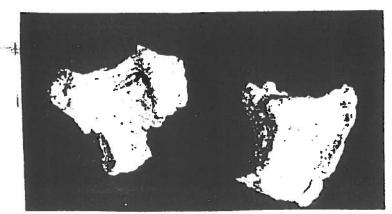
Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project





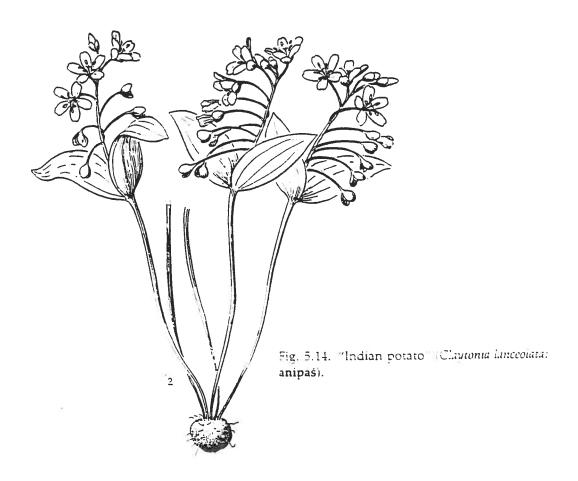
BITTER ROOT. (Lewisia rediviva Pursh). Warm Springs. "De ah ke." pronounced nā-a-kē

100









Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project





INDIAN CARROT or FALSE CARAWAY (Perideridia gairdneri (H. & A.) Mathias) Indian Sawwictk, Umatillas call it Sā-hwēt'; Utes call it yam'-pa.

Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project

This root, known as "wild carrot" on the reservation, is washed and put through a food chopper with skin intact. Using thumb and three fingers the pulp is shaped into the "three-finger" or "palm" cakes similar to those previously discussed for luksh. In this case the cakes are called "saw-wictk-me." If the pulp is dry, a little water is added for shaping. These cakes are then placed on mats made of dried cattail stems connected with twine or on clean cloths to dry. They are placed in the hot sun and turned daily so that they will dry evenly and thoroughly, then stored in air-tight cans. Before the day of the food chopper or grinder, the roots were beaten into a pulp with stone mortar and pestle. This root grows in the same places as camas. "Wild carrot" also can be eaten raw or cooked as a vegetable when fresh.



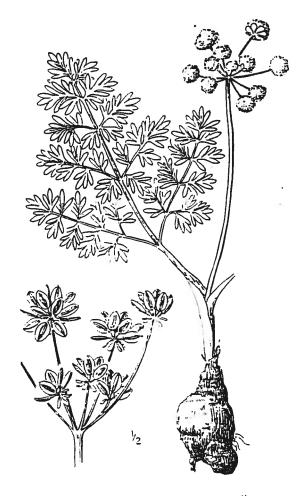


Fig. 5.12. Cous (Lomatium cous; xaws).

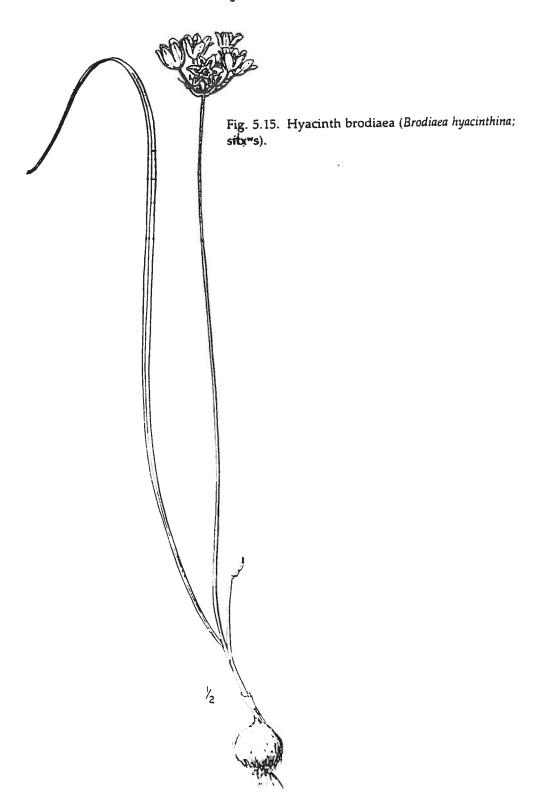
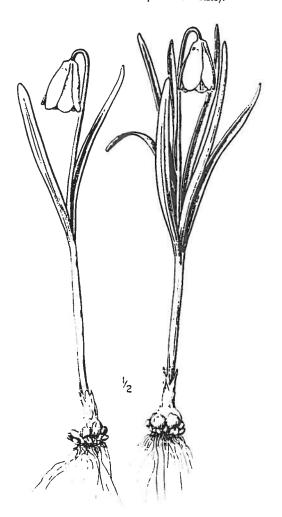


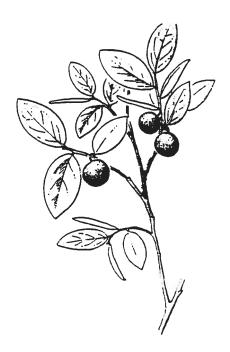
Fig. 5.16. Yellowbell (Fritillaria pudica; síkni).



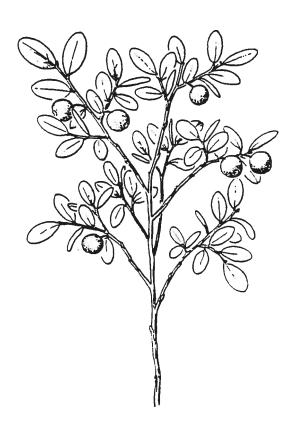


BLUE CAMAS (Camassia quamash (Pursh)
Greene), Warm Springs, "Wakamo,"
pronounced Wä'-kä-mō

SAHAPTIN NATIVE PLANTS Virginia Beavert, Instructor-Researcher Heritage College, Toppenish, WA 98948 1998 Project Camassia quamash Camas

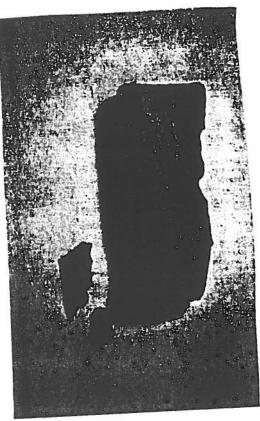


Vaccinium ovalifolium
Blue huckleberry



Vaccinium parvifolium Red huckleberry





Barbecued BLACK LICHEN or "Koonts"