



ACORN WORD SEARCH

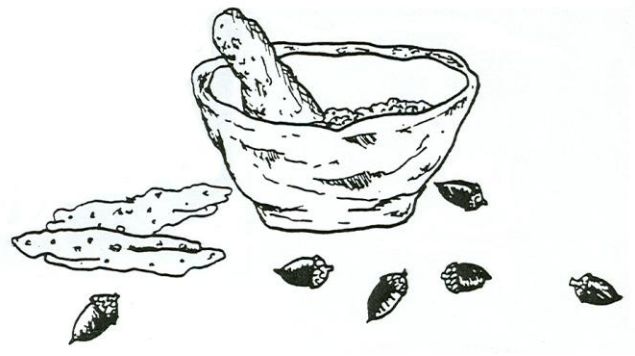


R	I	V	E	R	K	B	L	L	A	F	R
B	U	E	B	E	A	R	L	Z	K	T	A
C	L	R	M	S	O	K	D	A	N	T	T
S	A	V	A	N	N	A	H	A	C	A	R
R	W	W	N	P	R	I	T	H	E	K	O
U	D	H	A	C	O	R	N	L	L	E	M
O	I	I	G	Q	O	R	T	D	Y	L	U
L	C	T	E	P	A	S	R	C	I	M	N
F	A	E	M	J	E	T	O	I	P	A	O
D	C	I	V	P	F	L	S	D	D	P	N
D	I	W	U	M	L	I	U	A	O	G	C
A	N	S	S	E	C	O	R	P	H	O	E
E	A	I	C	B	A	S	K	E	T	S	F
R	T	T	R	E	T	N	I	W	Y	U	E
B	I	I	U	G	E	S	N	I	R	W	I

Acorns were an important food source for Native Americans in this region. Both the Shasta and the Takelma people used acorns. Black Oak acorns were preferred, but they also ate acorns from White Oak. The acorns were collected, shelled, and ground into flour using a mortar and pestle. Acorns contain tanic acid, which is very bitter and can make you sick if you eat it. To get rid of the tanic acid, they processed the flour by rinsing it in river water. The flour would be dried and stored for winter use or they boiled it in a basket and ate it as porridge. They also used the flour to make bread. The Native Americans used fire to manage their acorn production. By setting fire to the oak savannah, they decreased bug populations and provided more space for the oak trees to grow.

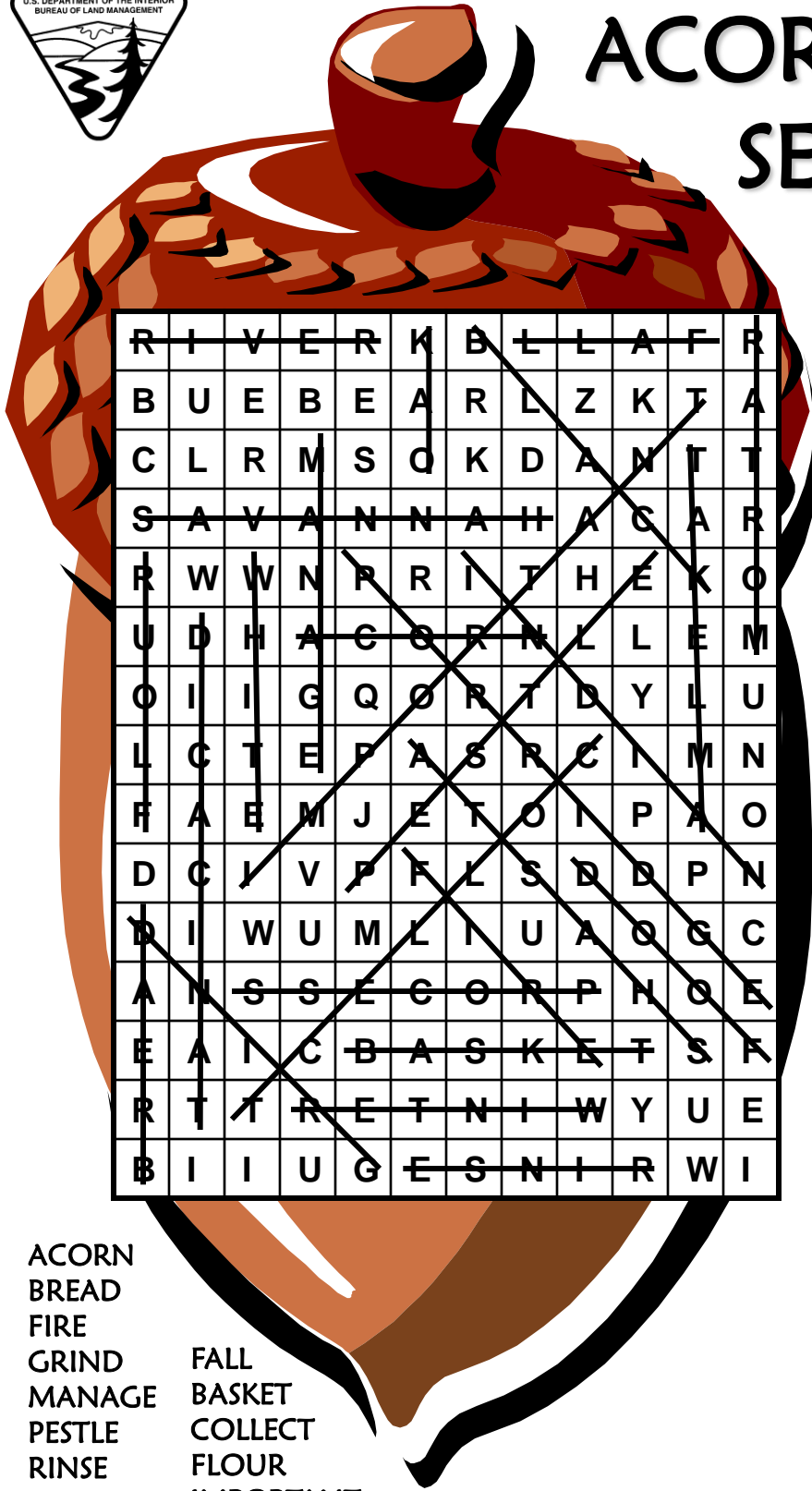
- ACORN
- BASKET
- BLACK
- BREAD
- COLLECT
- FALL
- FIRE
- FLOUR
- FOOD
- GRIND
- IMPORTANT
- INDIAN
- MANAGE
- OAK
- PESTLE
- PORRIDGE
- PROCESS
- RINSE
- RIVER
- SHASTA
- SAVANNAH
- TAKELMA
- TANIC ACID
- WHITE
- WINTER

Mortar and Pestle





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