



Ethnobotany

Many of the plants we see in the park were used by Indigenous People for food, fiber and medicine. Live Oak acorns were ground for flour, and oak gall for ink, Honey Mesquite beans make wine and jelly, and the pods can also be ground for flour. The wood is used in flooring and furniture and the beans as eyewash and digestive aids. Ashe Juniper wood is used for fenceposts and chests. The cones can flavor meat and stews. The berries make an insect repellent and are also used in soaps and oils. Agarita wood makes a yellow dye, and the berries are used in jelly and wine. Prickly pear pads and tunas are edible and can be used as a poultice. We can get soap, food and fiber from the Thread Leaf Yucca. Young greenbrier tips are edible. Sotol gives us rope, sandals, roasted bulb, and walking sticks. Evergreen Suma berries make a drink like lemonade, and some of the parts of the plant are good for sore throat and gum disease.