PREPARING ACORN SOUP

September month is time to gather acorns, called (pakuhákuusrah). Then you crack the acorns and dry the meat, called (xúrish). Then you pound the (xúrish) on a flat rock inside of a basket called (ikráamnav). Then you pound it with a stone pounder called (ikrávar). Then after it is all pounded to a fine flour, you use a flat basket called (thantápar). Take all the course acorn flour out, and all the fine acorn flour. Take it out and put it in a course sand and start to bleach the flour by using luke warm water. You do this until the bitterness is all leached out. This is called, (tákir) the leaching cooking of acorn soup.

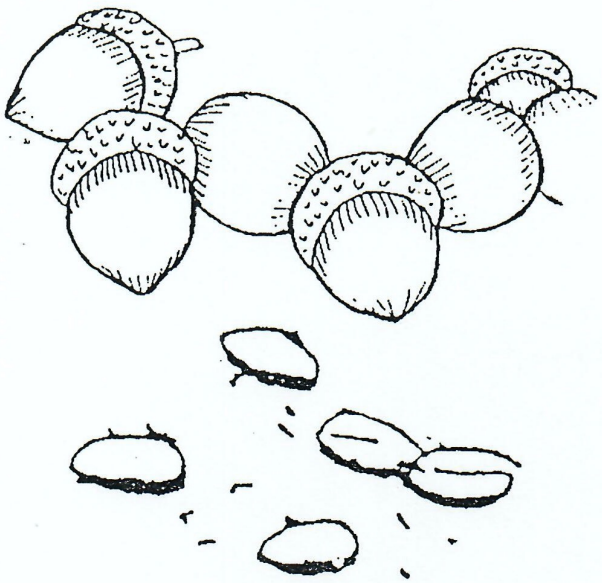
After the (yaaf) or the acorn dough has been picked from the sand and has been cleaned, then you gather river rocks, special kind. This is called (paha´as). The rock are then heated to a very hot point. Then your (yaaf) or acorn dough is then put in a cooking basket called (tharámpuukrav) and then you stir it with a paddle called a (tásvaan). Then you add more hot water until the dough is all cooked. Then warm water is added to your cooking. This is acorn soup (xuun).

This recipe was given by Grace Davis in 1981.

Acorn vocabulary adapted from book translated to Karuk language.

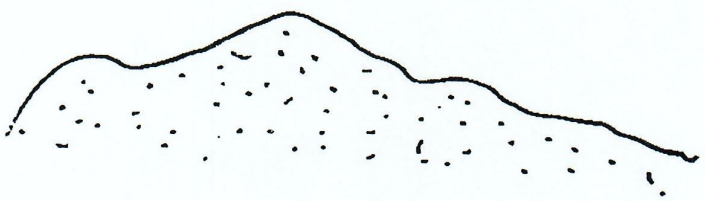
Figure 10. Drawings by Lyn Shaw.

Vocabulary

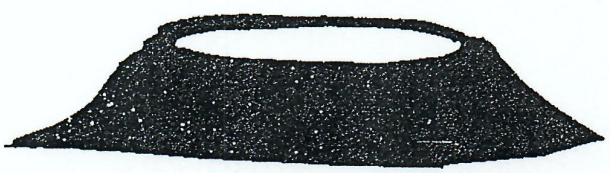


"xuntápan" =
unshelled acorns

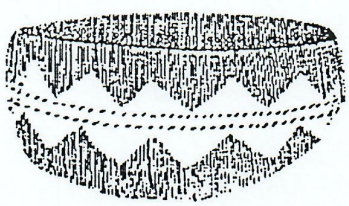
"xúrish" =
acorn meat



"yaaf" =
acorn dough



"pishípaan" =
leaching pit



"xuun" =
acorn soup