

in a basket of water. The acorn meal rose to the top and was gently poured off, leaving the sand in the bottom of the basket.

For stone boiling, the stone was removed from the fire with two sticks, and the ashes blown off. Cooking mush was stirred with a paddle (*kosbish*; *kos*, soup; *bish*, paddle) of oak, which had a broad blade (see figure 2). The cylindrical handle was not ornamented with carving. Hot stones were lifted out of the cooking basket with the paddle, by getting the blade underneath



Figure 2. Mush paddle. Quarter size. University of California Museum of Anthropology 1—26733.

each. They were put into a basket of water. Acorn mush was dipped out of the cooking basket with a small basket and placed in individual basket dishes. Children were told to take it to so and so among the relatives.

Buckeye nuts were cooked by covering with hot stones. After cooking they were mashed with the hands, then further pulverized in a basket of water with a stick.

Pepperwood nuts (*bokum*) were cooked in hot ashes and cracked open with a stone. While in the ashes they were continually stirred with a stick,