

# Cherokee Ethnobiology

ᄆᄇ

Sa li



## COMMON PERSIMMON

### Cherokee Usage

Persimmons were eaten raw by Cherokees, and also used to make persimmon bread, and would also dry the fruit to make “prunes”. Persimmons have also been made into pudding, cake and beverages. Parts of the plant have also been used in medicine to help cure sore throat and mouth, thrush, indigestion, yellowish skin, heartburn, toothache and liver problems.

### Description

The common persimmon is a small to large tree that can grow to 60 feet in height. They can grow as a single tree, or grow in clumps of large numbers of trees. Persimmon fruit ripens in the fall around the first frost. When ripe, the persimmon is very sweet, but if eaten too early, they can be very bitter and make your lips feel like they are puckering for a kiss. The leaves are usually 2.5 – 6 inches in length and are shiny and dark green in color. The bark on mature trees is a very dark color and deeply fissured into square plates that look like squares. The persimmon tree has also been used to make golf club heads, spools and veneer in furniture.

---

<b>Where found:</b>	The persimmon tree grows in the eastern half of the U.S. and in the eastern half of Oklahoma usually in valleys and uplands where rich soil can be found.
<b>Other Name:</b>	Persimmon
<b>Taxonomy:</b>	Kingdom - Plantae Phylum - Magnoliophyta Class - Magnoliopsida Order – Ebenales Family – Ebenaceae Genus — <i>Diospiro</i> Species — <i>virginian</i>

©2011 Cherokee Nation. All Rights Reserved.



ᄆᄇ ᄆᄇ  
CHEROKEE NATION®