

Table 1. Use of *Physalis* species (wild tomatillos) as food with references in a separate link

Tribes	Species and part used	Source
San Felipe, Acoma, Laguna and Rio Grande, pueblos	Berries (<i>Physalis longifolia</i>)	Castetter 1935
Hopi, Zuni	The Zuni dried and ground the berries of <i>P. longifolia</i> to produce a meal for making bread	Hough 1898
Zuni	Berries of <i>P. longifolia</i> boiled or stewed to make a sweet but acrid sauce	Cushing 1974
Omaha, Ponca, Dakota, and Pawnee	Fruits of <i>P. heterophylla</i> were made into a sauce	Gilmore 1913
Cherokee	Berries (<i>P. heterophylla</i>) were used as food	Hamel and Chiltoskey 1975
Cheyenne	Berries (<i>P. heterophylla</i>) were used as food	Hart 1981
Meskwaki	Berries (<i>P. heterophylla</i>) were used as food	Smith 1928
Hidatsa	Eaten fresh in the field; when occasionally found in quantity, the fruits were pounded and shaped into patties and dried (<i>P. heterophylla</i>)	Nickel 1974
Dakota	Bud clusters of <i>P. lanceolata</i> were used in the spring by the Dakota as food; they ate the firm young, green seed pods, boiled with meat	Gilmore 1913
Omaha	<i>P. lanceolata</i> were used as food	Gilmore 1977
Pima	<i>P. acutifolia</i> eaten raw	Rea 1997
White Mountain Apache, Mohave, and Yuma	<i>P. hederifolia</i> fruits were used as food	Moerman 2011
Mohave, Yuma, and Ramah Navajo	<i>P. pubescens</i> fruit were eaten fresh, cooked, or dried	Moerman 2011
Meskwaki	<i>P. virginiana</i> fruit were eaten raw	Smith 1928
Winnebago	<i>P. virginiana</i>	Kindscher and Hurlburt 1998
Eastern Band of the Cherokee	<i>P. angulata</i> fruit were eaten fresh	Cozzo 2004
Chiricahua and Mescalero Apache	<i>P. subulata</i> (identified as <i>P. neomexicana</i>) was reported to be a delicacy	Castetter and Opler 1936
Mountain Pima	<i>P. caudella</i> consumed green or ripe, primarily by children	Laferriere et al. 1991