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## See No, Smell No, Taste No Evil: How Sage-Grouse Detect Toxic Sagebrush

K. Gehlken Boise State University

B. Robb Boise State University

S. Agafonov *Boise State University* 

J. Forbey *Boise State University* 

## See No, Smell No, Taste No Evil: How Sage-Grouse Detect Toxic Sagebrush

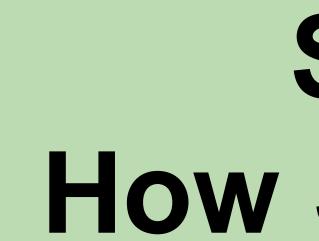
## Abstract

There is increasing evidence that sage-grouse selectively consume individual and species of sagebrush that have the lowest concentrations of chemical defenses, or toxins. We propose that this selection requires the ability to see, smell or taste specific chemicals or groups of chemicals that vary quantitatively and qualitatively in sagebrush available throughout the winter range of sage-grouse. We are developing methods to determine if and how selected and avoided sagebrush may differ in color, smell and taste. We used ultraviolet and near infrared detectors to determine the variation in the "color" of phenolics in sagebrush. We used gas chromatography to determine the variation in the "smell" of monoterpenes in sagebrush. We are developing microscopy techniques to determine if sage-grouse possess receptors in the beak and tongue that could taste chemicals in sagebrush. Our goal is to develop detectors that can act as sage-grouse eyes, nose and mouth and allow managers to identify and conserve the least toxic sagebrush for foraging sage-grouse.

Disciplines

Ornithology

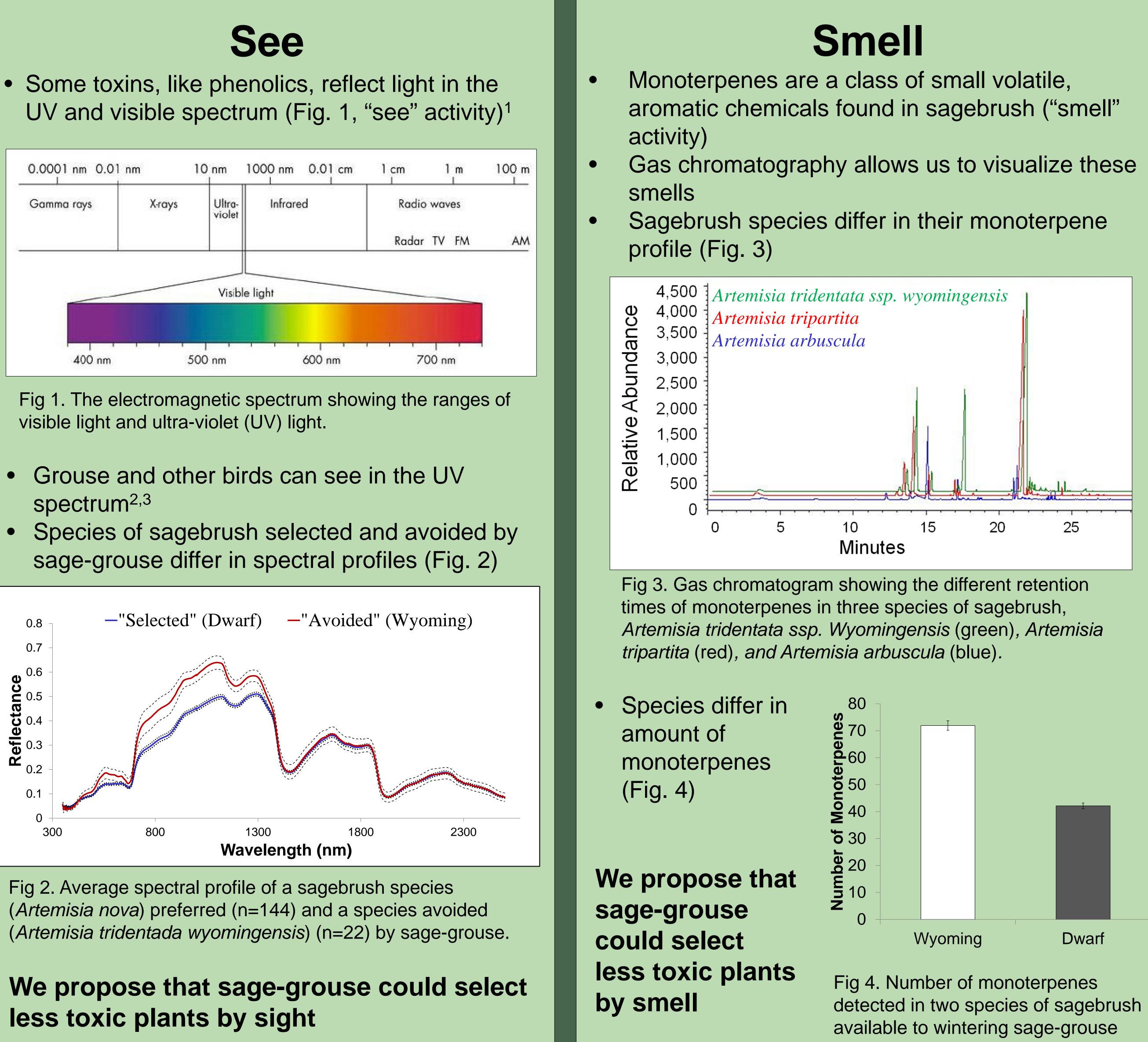






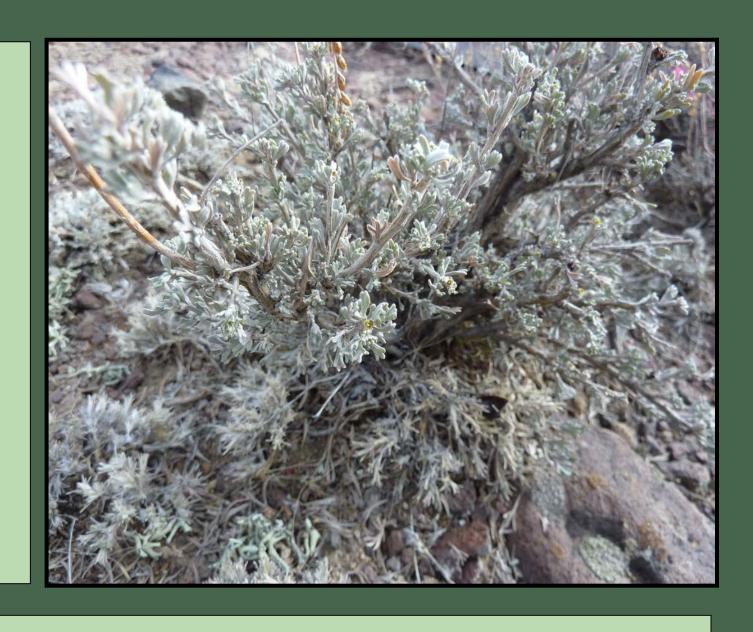
Gamma rays	X-rays	Ultra- violet	Infrared	Radio waves
				Radar TV FM
		Visible	light	

- spectrum<sup>2,3</sup>



# See No, Smell No, Taste No Evil – How Sage-Grouse Detect Toxic Sagebrush

K. Gehlken<sup>1</sup>, B. Robb<sup>1</sup>, S. Agafonov<sup>1</sup>, J. Forbey<sup>1</sup> <sup>1</sup>Boise State University



- Birds have approximately 100 oral taste buds (Fig. 5), vs. 9000 in humans<sup>4</sup>
- Birds have a diversity of taste receptors<sup>5</sup>
- Bitter taste influences diet selection in birds<sup>6,7</sup>
- Chemicals in sagebrush have a bitter taste ("taste" activity)<sup>8</sup>

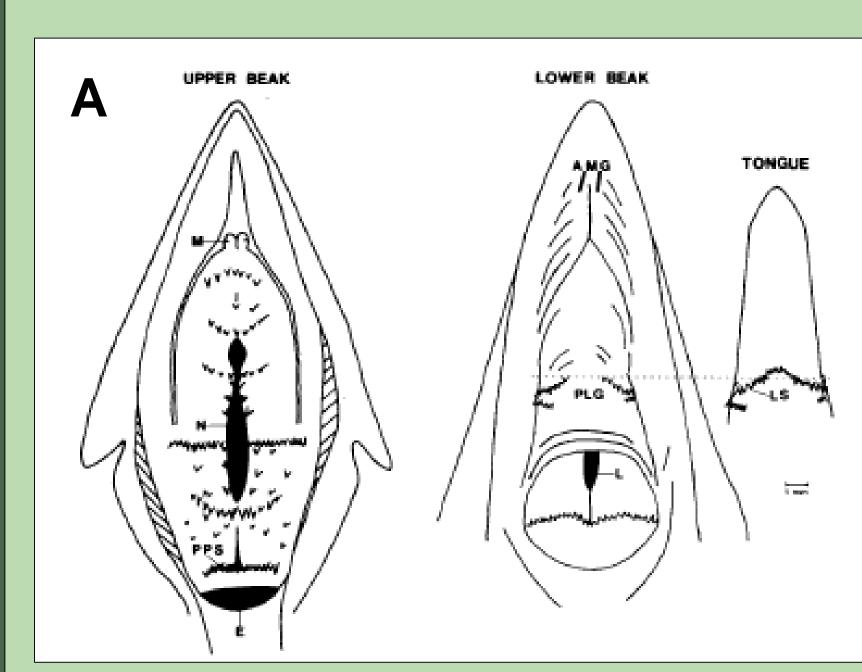


Fig 5. A. Map of taste buds (black dots) in the upper and lower beak and tongue of domestic chickens<sup>9</sup>, B. Bird tongue showing fold and wings and C. Pictomicrograph of taste bud<sup>10</sup>.

Taste

## We propose that sage-grouse could select less toxic plants by taste

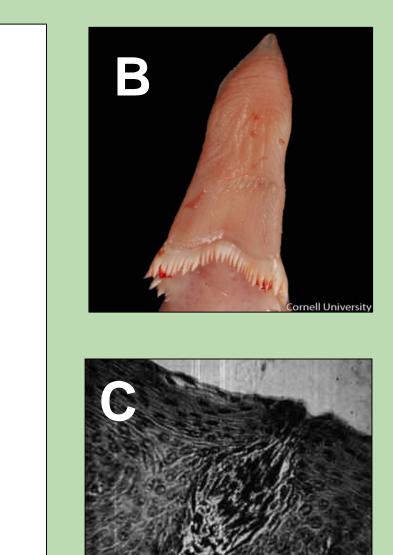
## **Literature Cited**

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