

WELCOME TO ACORNUCOPIA, A NUT UTOPIA.

A land where folks are foraging for fine fare falling from the sky and turning it into delicious foods like hickory oil, acorn flour, milk, and nut meats! Let's work together with nature to harness the regenerative resources of the native nut trees in our backyards, commons and woodlands. By paying foragers like you to collect nuts, we support livelihoods, provide nutritious food and place an entirely new value on native trees.

General Notes on Foraging Nuts

Harvesting

First and foremost is to keep the varieties of nuts like Black oak, White oak, Red oak, Bitternut and Shagbark Hickory separate. Lone trees in full sun in the middle of a field or well manicured lawn will produce the most nuts and be easily harvested with a common hard plastic yard rake. This also helps keep the nut varieties separate. Older parks, farmhouses, school grounds, libraries, and estates with sprawling lawns are great places to look for productive trees. It is best not to collect near high traffic roadways and highways. Trees will only produce heavy "mast" crops an average of every three years so there will be areas in your region that will have a large proportion of trees bearing heavy mast and other places that are barren, so don't be discouraged if your immediate area doesn't have nuts. Keep scouting, make posts on social media, and ask friends in a wide area ahead of time to see where there

are a lot of nuts in the trees and on the ground. Get together with friends for group forays, as this makes for efficient travel, comradery and harvesting. Nuts like Chestnuts and White Oak acorns degrade quickly, and must be harvested as soon as possible then taken to a depot for curing. Evenings before the critters come out and the aftermath of windy storms are a great time to gather nuts. A tree often lets go of its nuts in a short amount of time so be prepared with your storage capability. Let's get crackin'.

Storage

You can use 5-gallon buckets while harvesting nuts, but do not store nuts in buckets. They will mold and rot very quickly. It's important to keep nuts in a cool, dry, well-ventilated place that is protected from rodents. Carboard boxes, canvas or onion bags are useful for storage. Get nuts to the depot as soon as possible!

Remember, keep each nut type in separate containers. You will receive less money for mixed nuts! Early nuts are often duds so crack them open and check inside.

Buying & Pricing

Contact us for updates on what nuts we need, and check the website for current pricing. The nuts we're looking for and what we're paying for them fluctuates through the season and from year to year. Be sure to check with us before delivery.

Email us at

NuttyBuddyCollective@gmail.com

and check out

AcornucopiaProject.com

for information.

Acornucopia Project Harvester's Guide

A foragers guide to species identification, harvest tips, and handling



The main three nuts we're buying from foragers are:

Black Oak *Quercus Velutina*

Red Oak *Quercus Rubra*

IDENTIFICATION: Black and Red oak leaves are both pointed, but Black Acorn "hats" wrap over half of a short round nut while Red oak hats rest on top of a longer nut like a beret.



RED OAK

BLACK OAK

We are also paying for other acorns, hickories and walnuts. Please check the website.

Bitternut Hickory *Carya Cordiformis*

IDENTIFICATION: The nut of this tree has a distinctively thin, ridged husk, a thin shell unlike the other hickories and tastes extremely bitter. The bark is tightly furrowed. Leaf has 7-11 leaflets.



Be sure to check the website or be in touch before harvesting in order to coordinate with us.

The tools of the nut forager



An inexpensive rigid yard rake will make collecting nuts fun and easy on the body.



5 gallon buckets with lids, breathable storage bags or cardboard boxes. Hang bags from rafters in sheds.

It's that simple to be a nut farmer!

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