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ELCOME TO THE

ACORNUCOPIA 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, black walnut coffee, and much more! 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 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. Trees in full sun in the middle of a field or well manicured lawn will produce the most nuts and be easily harvested with the Nut Wizard. 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, making posts on social media, and asking friends in a wide area ahead of time to see where there are a lot of nuts on the trees.

Get together with friends for group forays, as this makes for efficient travel, comradery and efficient harvesting. Nuts like the White oak and Chestnut oak degrade especially quickly and must be harvested as soon as possible and 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. One good tree can pay for your Nut Wizard. Let's get crackin'.

Storage

It might be convenient to 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 bags, and onion bags are useful for storage. Get nuts to the depot as soon as possible.

Remember, keep each nut type in separate containers. We don't buy mixed nuts!

Buying & Pricing

Contact us for updates on demand and pricing. What nuts we're looking for and what we're paying will fluctuate through the season and from year to year. Be sure to check in before harvesting.

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 offering finished product in trade for **Black Walnuts**, all **Acorns**, and all other **Hickories**.

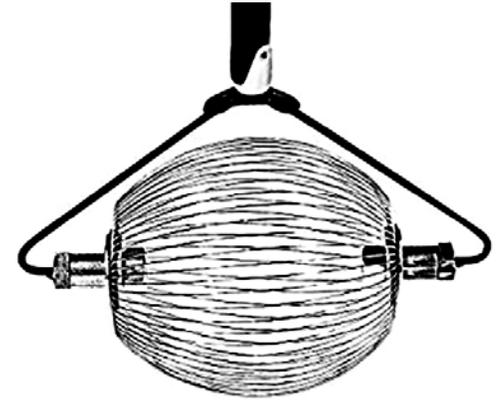
Bitternut Hickory *Carya Cordiformis*

IDENTIFICATION: Also known as "Yellow Bud Hickory" because of its large, yellow terminal buds, the nut of this tree has a distinctively thin, ridged husk, a thin shell, and tastes extremely bitter. 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



Holt's Nut Wizard will make collecting nuts fun and easy on the body. Contact us at nuttybuddycollective@gmail.com to purchase Nut Wizards.



5 gallon buckets with lids, breathable storage bags or cardboard boxes.

Email us at
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for information.