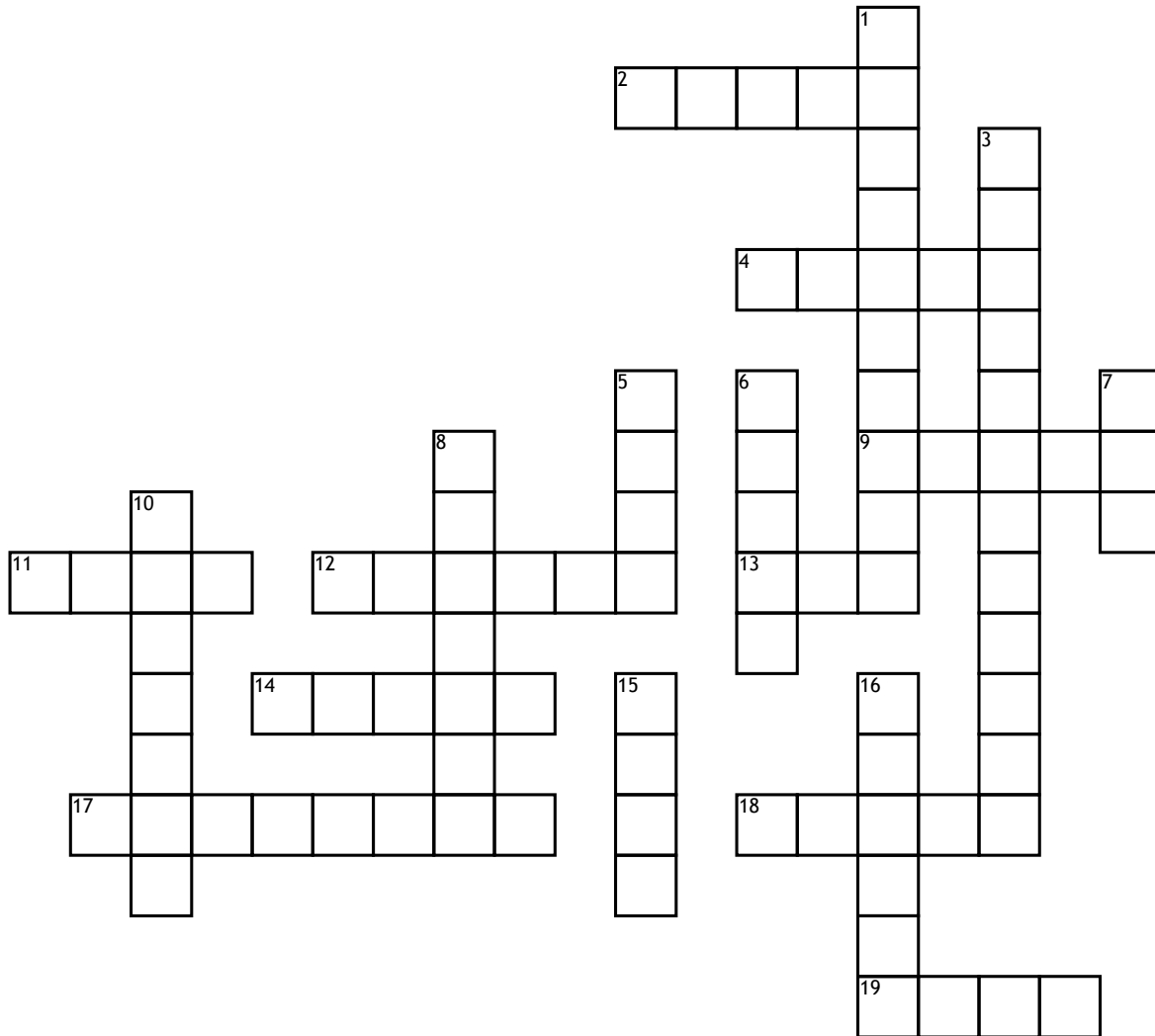




Acorn Trivia



Across

2. Indications that an acorn is bad are: dark spots, discolored nuts, acorns firmly attached to the disc or little weevil _____.
4. The best time to gather _____ oak acorns is as they fall, once they hit the ground they begin the sprout and take root.
9. An _____ drop of acorns is often the oak trees ridding themselves of bad acorns. Wait for the good drop.
11. Acorns are a forgotten source of _____, for millennia they were a staple.
12. _____ are delicious and nutritious and may even be considered a superfood.
13. There are three ways to _____ acorns: as nuts, as flour or pressed into an oil.

14. Acorns are easier to shell after they've _____. Dry them in shallow pans so they don't get moldy
17. You know you a finished _____ when the nut meal tastes bland and there is no astringent feel.

18. There are over 600 species of oak _____.
19. Freeze fresh acorns for a week or two before cracking, this will slip the _____ (testa) off the nut. The skin is bitter.

Down

1. Tannins are highly _____. Tannic water can be super helpful in a variety of healing ways.
3. Acorn _____ are endless - Bread, tortillas, porridge, pancakes, grits, cookies... even roasted acorn coffee
5. _____ are amazing trees that support a great variety of biodiversity.

6. Acorns properly _____ will last for a decade.

7. Oak galls can be used to make a _____ (without mordant) and is useful as an ink.

8. Acorns are a complete _____ containing all eight of the essential amino acids that our body can't generate.

10. The two main groups of oaks are Red oaks and White oaks. Red oak leaves have pointed lobes and white oak leaves have _____ lobes.

15. Three ways to leach out the bitter tannins to make acorns palatable. Hot leaching method, _____ leaching method, Chemical method.

16. Process white oak acorns quickly, red oak acorns can be spread out and dried in _____ till ready to process.