

Join us today in the Constance Bay **RED OAK ACORN OIL EXPERIMENT 2008**

To join the experiment, call Henry or Vera Jones
in Constance Bay 613-832-2745 today! See treenuts.ca for details.

Here is what we want to find out:

According to oak researchers, the red oak (AKA *Quercus rubra*) acorn contains 10% to 30% edible oil that is like olive oil. Do the multitude of red oaks here at Constance Bay have this oil, and if so, how much?

Here is what you can do:

- Find yourself a red oak(s) that has lots of acorns ready to fall;
- Get the acorns when they come down (how about recruiting family & friends to help out here?);
- Select out the whole and healthy ones; and
- Bring them to Vera for processing into oil.



The red acorn clustered on the tree in a good harvest year

Of course, this being an experiment, there are a few recording, weighing and measuring steps also (Vera has an instruction sheet). These will provide the data for the experiment, that is, answering the question how much oil.

The acorns are falling, so lets start right now!

More about our red oaks:

The Constance Bay Sand Hills suit the red oak perfectly. That is why there are so many and they grow so well. This area is probably the best red oak site in Canada. The acorns, sadly, are mostly thrown away. If there is oil in the acorn, lets tap it and test it.

By the way, what we all love about the village ambiance is defined by these trees, as they are almost everywhere. Also, they may control our water table, which might otherwise rise and flood out low lying homes. Not sure how to identify a red oak? Looking for ideas on how to gather the nuts? Ask Henry. Want to do more? Ask Vera.

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