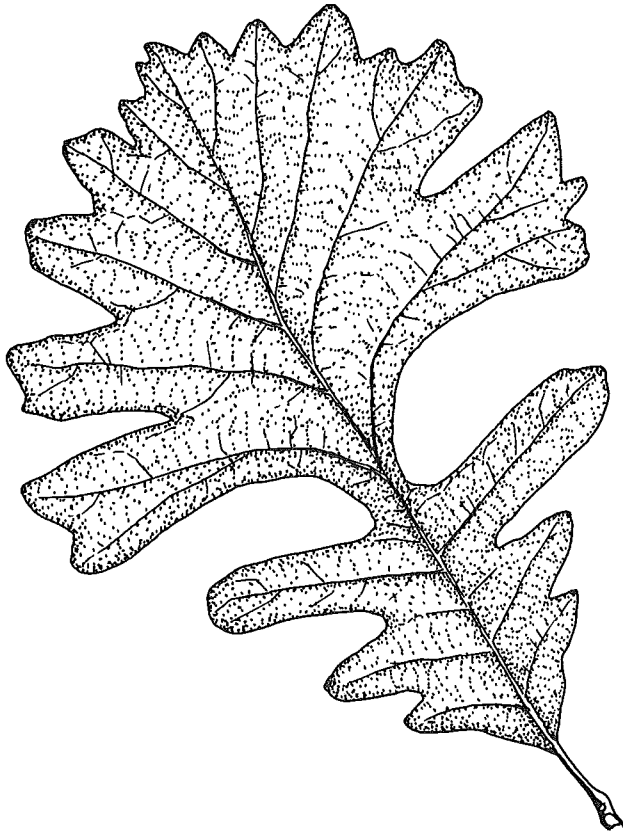


River Bend Naturalists Notebook

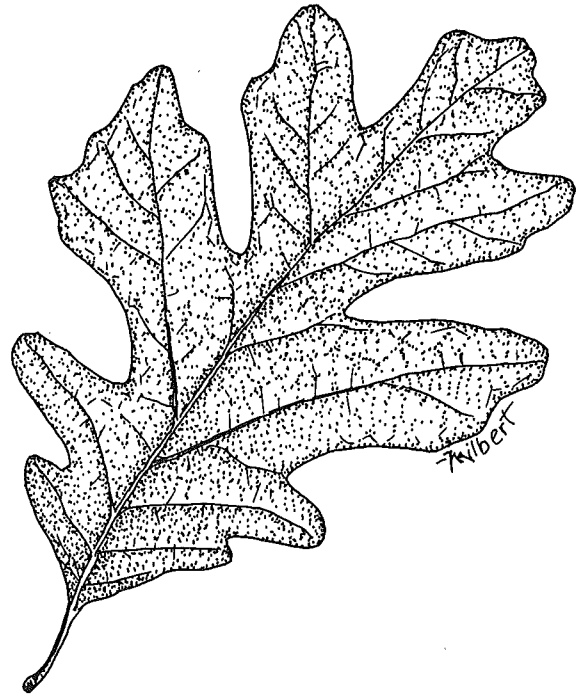
Presented by: RIVER BEND NATURE CENTER, Faribault, MN 55021

WHITE OAKS



The BUR OAK, MOSSY CUP OAK (*Quercus macrocarpa*) has large leaves which are wedge-shaped, with deep indentations of the lobes, almost to the midrib. The cup of the acorn is deep, and fringed with stout hairs, thus its name Mossycup. The twigs often have corky ridges after the first or second year. The Bur Oak is common on rich to sandy soils along edges of the prairies where it forms groves and thickets, called "oak openings".

The leaves of the White Oaks have rounded lobes. The acorns mature in six months, and are gone by winter. They can be recognized by the smooth linings on the inside of the nut shells. The nut meat of the White Oak is relatively sweet. Dried and crushed, the acorns can be placed in porous bags and put through a boiling process to remove the tannin. They can then be redried, ground into a meal and used to make muffins and breads, which some consider delicious. The acorns are rich in protein and fat.



The WHITE OAK (*Quercus alba*) has leaves that are bright green above, pale green below with 7-9 rounded major lobes. The clefts below the lobes are usually deep, but may be shallow. The acorn cup is shallow, with knobby scales. These trees are found in heavy, well-drained, mostly acidic soils.

- text by Orwin A. Rustad