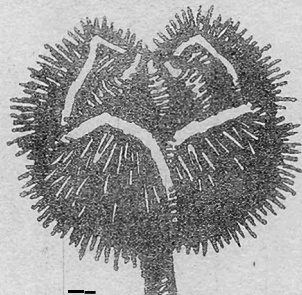


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Volume I, No. I

Newsletter of the New York State Chapter of the American Chestnut Foundation, Inc.

Spring, 1991

Why Should We Bother About the American Chestnut?

"This tree was unique. King of the eastern forests, it was a big tree, averaging three to four feet in diameter and 100 feet in height. The wood was remarkable, straight-grained, light in weight, rot-resistant. It was used for "everything": telegraph poles, railroad ties, heavy construction, paneling, fine furniture, musical instruments. Many of these uses would still find a place in our present economy.

The nuts were acknowledged to be the finest flavored, an essential part of the traditional stuffing for roast goose and turkey, and sold by street vendors fresh roasted. They were also used as a staple free food in the rural areas.

Wildlife - deer, bears, wild turkey, all depended on the nuts and thrived on this high protein food. When the trees died, so did many animals.

Although a few trees have survived, there is no significant wild reproduction at this time, but there is hope!

Modern developments in biochemistry, genetics, and plant breeding make it possible to put this heritage tree back in our woodlands."

— *Excerpts from Prospectus of the American Chestnut Foundation.*

A Message From the President

We are making great progress for the few months we have been meeting. April 18, 1991 will be the anniversary of our first organizational meeting. By the time that date rolls around, all of the committees will be in full action here in W.N.Y. Headquarters, and we will be starting to try to man all of our nine districts.

People interested in the ACF program must be recruited for these positions. This is no small task, and I am sure when the American Chestnut story gets printed and our public relations program is in full swing the volunteers will show up. If you are

not a member as yet, we hope you will join us soon.

I want to thank everyone involved in our program for all their efforts. These efforts will bring the ultimate success we all are looking for, a blight resistant timber type American chestnut tree competing in the wild as it used to in the past, feeding the birds and animals and being used for many purposes.

Looking forward to working with you.

— *Herbert F. Darling, Jr.
President, NYS Chapter
American Chestnut Foundation.*

BECOME A CHARTER MEMBER

Join now to help bring back this magnificent tree. Be a member of both the National Foundation and the State Chapter. Your combined membership will bring you:

- ACF Journal from the Foundation
- Both Newsletters with up-to-date information
- Expert advice on growing chestnut trees
- Field activities of your choice (searching for large trees, planting, harvesting, etc.)
- An invitation to the annual meeting where you may hear first hand about new projects and meet scientists working on chestnuts.

Good research and breeding trees take time, money and workers. We urgently solicit both individuals and organizations to help bring back this historic friend. An application is included in the brochure.

Nominations for the Board of Directors

New York State is divided into nine Regions. A director from each Region will be sought, as well as general board members. Their duties will include:

- Attendance at **annual** meetings to participate in the business meeting
- a Help development membership in their Region
- Seek out interested leaders **and** assist informing local clubs (field activities, etc.)

Please send any nominations with a brief resume to:

Nominating Committee,
New York State Chapter
American Chestnut Foundation
% Buffalo Museum of Science
1020 Humboldt Parkway
Buffalo, NY 14211

The 1991 Chapter's Work Includes:

- A program to **locate**, identify and catalog existing large **American** chestnut trees (*Castanea dentata*)
- Establishing a harvesting program to collect nuts for a re-planting program
- a Carrying out a planting program
- **Supporting** research to develop a **blight** resistant American chestnut tree.

The Chapter Steering Committee will welcome suggestions and questions. Will you help?

ENJOY THE CHESTNUT AGAIN!

Braised Chestnuts

These chestnuts can be served as a vegetable alone or mixed with creamed onions, **brussel** sprouts on broccoli. They can also be used to garnish roast chicken, turkey or goose.

1/4 cup melted butter
1 onion, minced
1 stalk celery, minced
1 lb. shelled chestnuts
1 1/2 cups chicken broth
salt and pepper to taste

Preheat oven to 350. Pour butter into 1 1/2 cup casserole. Add onion, celery and top with chestnuts. Cover and bake 25 - 45 minutes until chestnuts are very tender. Serve topped with some of the pan juice.

Easy Way to Peel Chestnuts

Cut raw chestnuts in half from tip to end (not from side to side). Place halved nuts in boiling water and blanch 10 minutes. Drain at once. Sprinkle with a little cold water and immediately remove shells. Most of the halved nuts will pop right out of their shells by squeezing them lightly. Only blanch small quantities (1/2 lb.) at one time for peeling because the shells only remove easily when very hot.

These halved nuts can now be used **directly** in a variety of chestnut dishes, blended for **puree**, or frozen for future use.

Chestnut Chip Dip

1 lb. fresh chestnuts, shelled
2 cups chicken broth
1 small onion

Cook the chestnuts in the broth until soft. Mash well with 1 1/2 cups of the broth or put into the blender and very **slowly** add more broth until mixture reaches dipping consistency. Add one very small grated onion.

All of the above recipes are from the St. Francisville Women's Club Chestnut Cookbook. See the next Newsletter for a Chestnut Soup recipe!