



**CALIFORNIA STATE SCIENCE FAIR
2003 PROJECT SUMMARY**

Name(s) Colin S. Van Zandt	Project Number J1626
Project Title Edible Acorns	
Abstract Objectives/Goals My objective was to find out what temperature of water would leach the tannins out of acorns using the least amount of water. Methods/Materials First, I gathered, cracked and ground acorns. Second I placed 3/4 cup of the acorn meal into a jelly bag and poured a quart of water into the bag. I let the jelly bag sit in a bowl for one minute before lifting it and letting the water drain out. I continued this process until the acorn inside the jelly bag was leached. I marked down my results. Results I found out that cold water took 9 quarts and that boiling water took 10 quarts to leach. Conclusions/Discussion My hypothesis was incorrect, boiling water didn't use less water than cold water.	
Summary Statement What temperature of water leaches acorns using the least amount of water?	
Help Received Dad helped me think of idea. Older brother helped me pour the boiling water. Both my parents proofread my report.	