

The ACORNS! Project Arc

A Living Model for Indigenous-Led
Environmental and Cultural Restoration

Written by Gabriel Duncan for the Alameda Native History Project

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I. Overview / Executive Summary

A. Overview

The ACORNS! Project Arc is an Indigenous-led initiative of the Alameda Native History Project. It was created to provide tangible tribal benefit by rebuilding the relationship between people, the land, and the oak trees that sustain life in this region. Each part of the project--from granary building and acorn harvesting to processing and culinary arts--creates direct value for Indigenous communities while offering the broader public a way to participate in Native-led cultural practice that is respectful and restorative.

The project integrates cultural arts, environmental conservation, heritage restoration, and STEM-based learning into one continuous process. Rooted in the seasonal cycle of the acorn, it reconnects participants with Indigenous foodways and ecological knowledge while demonstrating that cultural revitalization and environmental repair can move forward together. By design, ACORNS! transforms Indigenous knowledge into collective action, bridging community participation with measurable, real-world benefit to tribal nations.

B. Executive Summary

The ACORNS! Project Arc operates where Indigenous sovereignty, environmental stewardship, and public education meet. Its foundation is reciprocity: the idea that cultural and ecological restoration must include real material return to Indigenous people. The project provides an open and accessible way for community members to contribute to Indigenous food sovereignty through traditional work and shared learning.

During the harvest season, participants help gather acorns that are later processed into flour. This flour is freely given to the Muwekma Ohlone Tribe of the San Francisco Bay Area and offered to the wider Indigenous community. Any proceeds from small-scale public sales are fully reinvested into sustaining the program. In this way, every activity produces tangible tribal benefit rather than symbolic gestures.

California policies such as SB 18 and AB 52 call for tribal consultation but rarely secure the access or resources needed for cultural practice. Indigenous communities continue to face barriers including land privatization, liability restrictions, and harassment for cultural use of public lands. The University of California's Agricultural Land Equity Task Force (UC ANR, 2025) found that these systemic issues limit Indigenous participation in restoration and resource management.

The ACORNS! Project Arc directly responds to these conditions. By creating hands-on opportunities for participation and cultural exchange, it strengthens community understanding of Indigenous stewardship while actively returning value to tribal nations. Each activity--whether a willow harvest, granary build, or culinary series--serves as both an educational and environmental act. The project demonstrates that real allyship requires action and reciprocity, not symbolism, and that Indigenous-led initiatives can model sustainable futures built on respect, responsibility, and renewal.

II. The Origin and Vision

A. Origin

The ACORNS! Project Arc began as a way to restore the living relationship between people, oaks, and the land that sustains them. Emerging from the Alameda Native History Project's broader work to document and share Indigenous history, it evolved into a hands-on platform for teaching and practicing stewardship through creative and scientific engagement. The project's name, ACORNS!, represents both its cultural focus and its method: beginning with a seed and growing through care, observation, and reciprocity.

The first public programs combined cultural arts and ecology. Participants learned to process acorns, study tree health, and explore the cultural meanings of oak stewardship. These early gatherings emphasized how traditional knowledge complements scientific understanding of soil health, pollination, and watershed systems. From these beginnings came a broader vision--to build the community infrastructure and cultural literacy needed to sustain these practices long-term.

B. Vision

The vision for the ACORNS! Project Arc is rooted in the principle of tangible tribal benefit. From its earliest concept, the project was never meant to be symbolic or exclusive. It was created as a living system of reciprocity that gives back directly to Indigenous communities through real outcomes, not just recognition or performance.

The ACORNS! Project Arc invites the wider public to participate in meaningful Indigenous-led activities while ensuring that their contributions provide measurable benefit to tribal communities. By opening the acorn harvest to non-Indigenous participants, the project offers a

respectful and responsible way to take part in traditional Native practices under Indigenous leadership. This participation helps shift the focus from passive support or symbolic acts to active, restorative work that strengthens both community and land.

At the heart of this vision is the creation and sharing of acorn flour. The acorns gathered through community harvests are processed into flour that is freely offered to the Muwekma Ohlone Tribe of the San Francisco Bay Area and to the broader Indigenous community. Any proceeds from small-scale public sales are reinvested entirely into continuing the project, supporting future harvests, granary builds, and community education. The flour itself becomes a symbol of reciprocity, generosity, and cultural continuity.

The vision is also about rebalancing relationships. The ACORNS! Project Arc demonstrates how Indigenous and non-Indigenous people can work side by side in ways that respect sovereignty and produce shared benefit. It models an alternative to extractive or performative allyship by creating real, sustained contributions to Indigenous well-being. This is the foundation of the project's purpose: to restore connection, responsibility, and reciprocity between people and the land through acts that truly matter.

III. The Project Arc

A. Granary Builds

Granary builds are the structural and symbolic heart of the ACORNS! Project Arc. Each granary is an act of engineering and remembrance, constructed using traditional materials such as willow and tule. The willow harvest is a foundational part of this process, where participants gather and prepare willow branches that will later form the granary's frame. This step follows the natural rhythm of the seasons, aligning construction with the life cycle of the materials themselves.

The willow harvest is also a community event. Participants learn to identify, gather, and prepare willow sustainably, observing ecological conditions that signal readiness. It invites collaboration, patience, and care for the plants that make the granaries possible. In this way, the harvest becomes both ecological education and cultural restoration, emphasizing interdependence between people, plants, and place.

Culturally, the granary represents continuity and collective care--a public demonstration of Indigenous architecture, art, and sustainable design. Building a granary brings together cultural arts, environmental restoration, and applied science. Participants apply principles of geometry, physics, and material science while learning ancestral construction techniques. The process teaches resource stewardship, collaboration, and creative problem-solving. Each granary becomes both a sculpture and a storage structure, representing community resilience and ecological design.

B. Acorn Harvest

The acorn harvest reconnects people with the land through observation, patience, and reciprocity. Culturally, it is an act of respect--a renewal of the bond between people and the oaks that sustain them. Environmentally, it teaches ecosystem awareness and seasonal cycles, linking cultural responsibility to ecological balance.

Before the harvest begins, the community comes together for special Acorn Harvest Build Days. During these gatherings, participants construct Acorn Tenders (harvest sticks) and specially designed storage buckets used in the harvest. These hands-on build sessions are both creative and instructive, blending cultural arts with applied design. Participants learn woodworking, material selection, and sustainable fabrication techniques while grounding their work in the traditional values of generosity and preparation. The sessions emphasize collaboration and design thinking as expressions of care, reinforcing shared responsibility for the collective harvest.

Through the harvest process, participants engage in cultural arts and environmental science simultaneously. They learn to identify oak species, assess acorn ripeness, and monitor the health of trees and habitats. These practices incorporate principles of botany, phenology, and soil ecology while reinforcing traditional values of gratitude and restraint. The harvest becomes a form of data gathering and environmental restoration as much as it is a cultural act.

C. Processing

Processing takes place in two forms: acorn flour production and public acorn processing workshops. Both reflect the project's emphasis on community, sustainability, and knowledge sharing.

1. Acorn Flour Production

Acorn flour production is the core of the processing phase. After the harvest, participants gather to sit together, share stories, and work side by side while cracking open and inspecting each acorn. Good acorns are set aside for grinding into flour, while others are returned to the earth. This process transforms what could be a solitary task into an act of fellowship and continuity, reaffirming the values of patience, cooperation, and collective care that sustain Indigenous foodways.

Because the region's streams and rivers have been diverted or polluted, traditional methods of leaching acorns in fresh, free-flowing water are no longer possible. To continue this practice safely, the ACORNS! Project Arc developed a custom acorn leaching machine. This innovation allows for sustainable, year-round processing while addressing the loss of natural freshwater systems. All acorn flour is cold processed to preserve flavor, starches, and nutrients, helping it last longer in storage while maintaining its natural sweetness. The resulting flour is distributed freely to the Muwekma Ohlone Tribe of the San Francisco Bay Area and the wider Indigenous community, while a small portion is shared with the public to reinvest in the continuation of the project.

2. Acorn Processing Workshops

The ACORNS! Project Arc also hosts public workshops that teach participants how to process acorns at home using everyday kitchen tools. These workshops include demonstrations of the pour-over method for cold leaching and the hot leaching method, which should only be used when the flour will be eaten immediately or for specific recipes. Participants learn how to prepare, leach, and dry acorns safely while understanding the chemistry of tannin removal and the ecological history behind each step. The workshops offer a practical, accessible entry point

into Indigenous foodways, allowing community members to learn traditional skills in ways that can be practiced respectfully in their own homes.

D. Culinary Series

The culinary series completes the cycle, turning the work of the previous stages into shared experience and education. It connects participants with Indigenous foodways and sustainability through the act of cooking and storytelling. These gatherings show that food is both science and ceremony--a space where chemistry, ecology, and culture converge.

Participants learn to cook with acorn flour using methods that are safe, nutritious, and creative. Many have already experimented with making pancakes, crepes, and other dishes using acorn flour. There are countless possibilities, from acorn flour bread and muffins to traditional acorn mush, which remains a cornerstone of Native cuisine. Acorn flour has a unique, slightly sweet taste, often described as a blend between walnut and almond. Because it is so nutrient dense, it cannot be used as 100 percent of a recipe's flour content, otherwise the results would be too dense. Instead, blending acorn flour with other flours produces light, flavorful, and deeply nourishing foods.

The culinary series celebrates these foods as living culture. It teaches that Indigenous cuisine is adaptable, innovative, and tied to both heritage and science. By cooking and sharing together, participants experience the culmination of the entire ACORNS! Project Arc--a full cycle of community care, reciprocity, and nourishment.

IV. Barriers to Indigenous Sustenance Gathering

Access to land for gathering, harvesting, and food production remains one of the greatest barriers faced by Indigenous communities. While cultural and environmental programs often reference stewardship, the ACORNS! Project Arc is specifically focused on sustenance gathering--the right to collect, prepare, and consume traditional foods from ancestral territories. This distinction is essential because it defines Indigenous survival, not just ecological care.

A. Loss of Access

Land privatization and restrictive land-use policies make it nearly impossible to gather traditional foods like acorns, tule, and willow without risk of trespass or harassment. Indigenous people are often denied access to ancestral areas that now fall under public or private management. In many places, gathering requires permits, insurance, or partnerships that are difficult or costly to obtain. These structural barriers separate Native people from the food sources and materials central to cultural identity and health.

B. Criminalization and Enforcement

Even when Indigenous people gain access to gather, they face surveillance and interference from law enforcement and the public. Reports compiled by the University of California's Agricultural Land Equity Task Force (UC ANR, 2025) describe Indigenous gatherers being questioned or harassed while conducting cultural practices on public land. These experiences create fear and discourage participation in traditional activities. For the ACORNS! Project Arc, this reality underscores the need for education and partnerships that normalize Indigenous presence on the land.

C. Pollution and Environmental Degradation

Pollution is a direct threat to Indigenous food sovereignty. The waterways once used for leaching acorns and gathering plants have been diverted into concrete culverts or contaminated by runoff and industrial waste. In many areas, groundwater and surface water are unsafe for traditional food processing. The ACORNS! Project Arc had to design and build an acorn leaching machine precisely because the natural freshwater systems are no longer clean or reliable. This loss of environmental integrity is not just ecological--it is cultural, removing the means of practicing food traditions safely.

D. Bureaucratic and Legal Barriers

Policies that claim to protect cultural or natural resources often create new forms of restriction. Conservation easements, liability clauses, and permitting requirements limit Indigenous use of public lands. Non-federally recognized tribes, in particular, are excluded from programs that could support access, funding, or land purchase. These laws uphold colonial systems that separate people from the land instead of restoring rightful relationships. The ACORNS! Project Arc navigates these challenges by building partnerships, maintaining transparency, and modeling Indigenous-led governance.

E. Economic and Structural Barriers

Limited funding, infrastructure, and long-term support further restrict the ability of Indigenous groups to maintain land access. Insurance costs and compliance requirements discourage institutions from offering space for Indigenous gathering. The ACORNS! Project Arc has confronted these challenges by creating its own pathways--using education, collaboration, and community participation to open access where policy alone has failed. This adaptive model

shows that sustenance gathering can continue even within restrictive systems, though meaningful change requires structural reform.

Together, these barriers reveal the need for policies that move beyond symbolic recognition toward practical access and safety for Indigenous sustenance gathering. The ACORNS! Project Arc demonstrates how action, creativity, and community can begin to reclaim what bureaucracy and pollution have taken away.

V. Legal and Policy Framework

The ACORNS! Project Arc operates at the intersection of Indigenous rights, land use policy, and environmental justice. It is not a compliance effort—it is a living demonstration of how Indigenous-led practice fulfills the intent of existing state, federal, and international frameworks. Policies such as SB 18, AB 52, and the United Nations Declaration on the Rights of Indigenous Peoples (UNDRIP) were written to recognize tribal consultation, protect cultural resources, and affirm Indigenous relationships with land. The Agricultural Land Equity Task Force (UC ANR, 2025) has further emphasized that these rights must extend to food sovereignty, equitable land access, and cultural restoration. The ACORNS! Project Arc puts these principles into practice through direct action—building, gathering, and teaching on public land while creating tangible tribal benefit.

A. California's Legal Landscape

California law recognizes the importance of Indigenous cultural resources through a robust framework of statutes, many administered by the Native American Heritage Commission (NAHC). The Public Resources Code §§5097.9–5097.994, known as the Native American Historic Resource Protection Act, makes it unlawful to disturb or destroy Native American cultural or historical sites on either public or private land. Senate Concurrent Resolution No. 87 (1978) calls for the identification and protection of traditional Native American resource gathering sites on state lands. Together, these statutes affirm that gathering areas and cultural landscapes are essential parts of California's living heritage.

Additional state codes reinforce these protections. Government Codes §§65351–65352.4 require meaningful consultation with tribes on general plan proposals and open space designations. CCR §1427 and Penal Code §622 1/2 criminalize the destruction of

archaeological and cultural sites, while Government Code §§12600–12612 authorizes the Attorney General to intervene in environmental cases to protect natural and cultural resources from pollution and degradation. These legal tools were designed to safeguard California's Indigenous heritage--yet they are rarely activated to ensure tribal access or sustenance gathering. The ACORNS! Project Arc functions as a working model for applying these existing protections to living food systems and community-based restoration.

B. From Principle to Practice

The United Nations Declaration on the Rights of Indigenous Peoples (UNDRIP) is an international human rights standard adopted by the United Nations in 2007. It establishes that Indigenous peoples have the right to maintain and strengthen their spiritual and material relationships with the lands, waters, and resources that sustain them. Articles 25, 26, and 31 specifically affirm Indigenous rights to own, control, and transmit traditional knowledge related to those lands and resources. While the United States has endorsed UNDRIP, its provisions have not been implemented in domestic law. The ACORNS! Project Arc bridges that gap by turning these rights into action. Each granary build, willow harvest, and acorn processing session is a direct exercise of Article 25--a living demonstration of Indigenous relationships with land through sustainable and educational practice.

C. Testing and Expanding Policy in Practice

By aligning its methods with the Agricultural Land Equity Task Force (UC ANR, 2025) recommendations, the ACORNS! Project Arc functions as a test case for how California's consultation and access policies can be applied to sustenance gathering. The project operates in the gray areas where existing laws are silent--where permits are inconsistent and access depends on institutional discretion rather than recognized rights. Through formal partnerships, community agreements, and public accountability, ACORNS! demonstrates that Indigenous co-management and equitable access are achievable under current frameworks when institutions commit to collaboration rather than control.

D. Toward Policy Integration

For California and the United States to fulfill their stated commitments, policy must evolve from consultation to co-governance and from recognition to implementation. Projects like ACORNS!

provide lawmakers and agencies with tangible models for bridging that gap. They show that Indigenous-led programs restore ecosystems, advance education, and deliver measurable cultural and ecological outcomes--realizing the intent of decades of policy that remain under-enforced. Integrating Indigenous sustenance gathering and food sovereignty into California's heritage, conservation, and environmental frameworks would not only strengthen equity but also give full meaning to the legal protections already written into law.

VI. From Policy to Practice: Traditional Food Healing

The ACORNS! Project Arc transforms Indigenous food sovereignty from policy language into measurable community impact. It is grounded in the understanding that traditional food is medicine--not just a cultural expression, but a scientific and spiritual truth. Our bodies have evolved alongside the ecosystems we come from, and the foods native to those ecosystems provide nutrients, compounds, and energies that are uniquely aligned with our physical and cultural health. When we return to eating the foods we were designed for, we restore more than nutrition--we restore balance, connection, and well-being.

A. Quantitative Outcomes

The ACORNS! Project Arc's measurable impacts demonstrate how community-led practice fulfills the intent of laws like SB 18, AB 52, and UNDRIP through tangible results. Each year, the project:

- Hosts multiple public events including willow harvests, granary builds, acorn processing workshops, and culinary sessions.
- Engages more than a hundred participants annually across community, educational, and intertribal networks.
- Produces and distributes acorn flour directly to the Muwekma Ohlone Tribe of the San Francisco Bay Area and other Indigenous communities at no cost.
- Generates small-scale sales reinvested fully into next season's harvest and programming.
- Incorporates ecological restoration through oak monitoring, pollinator habitat planting, and soil health assessment.

These outcomes show that cultural revitalization, environmental restoration, and food sovereignty can coexist as one integrated practice.

B. Qualitative Outcomes

The project's impact extends far beyond numbers. It builds community health through the restoration of relationships--between people and land, between food and identity, between tradition and innovation. Participants describe the process as grounding and transformative, echoing the findings of the Substance Abuse and Mental Health Services Administration (SAMHSA, 2023) and the First Nations Health Authority (FNHA, 2021), which affirm that traditional foods strengthen identity, connection, and resilience. Acorn flour production, sharing, and meals create spaces of cultural safety and belonging, reducing isolation and promoting intergenerational learning.

Health experts and Indigenous knowledge holders agree: traditional food systems improve cardiovascular, metabolic, and emotional well-being. Studies from the American Heart Association (2023) and the Native Nutrition Program (University of Minnesota, 2022) confirm that Indigenous diets rich in acorns, native plants, and lean proteins support long-term wellness. In practice, ACORNS! participants experience these benefits firsthand. By engaging in gathering, processing, and eating ancestral foods, they experience physical and spiritual healing rooted in ancestral design.

C. Policy in Action

Each outcome connects directly back to policy frameworks. Where SB 18 and AB 52 call for consultation, ACORNS! practices collaboration. Where UNDRIP recognizes Indigenous rights to land and sustenance, ACORNS! enacts them through community food systems. Where the UC

ANR Agricultural Land Equity Task Force (2025) calls for access and equity, ACORNS! fulfills those goals through open participation and tangible return to tribes.

This integration of policy and practice demonstrates that Indigenous food sovereignty is not a theoretical goal--it is a measurable and replicable system for ecological and cultural renewal. It embodies the truth that food is medicine, and that traditional food healing is the bridge between rights on paper and wellness in practice.

VII. Broader Impact

The ACORNS! Project Arc reaches beyond its immediate activities to create environmental, cultural, and social change that reflects the deeper meaning of Indigenous resurgence. Its work restores balance between ecological systems and human communities while modeling the kind of interdependence that modern conservation and education programs strive to achieve.

A. Environmental Restoration

Every component of ACORNS! contributes to ecological renewal and environmental education. The project restores native oak habitats through responsible acorn gathering and replanting, while helping participants understand the interconnected ecosystems they are part of. Each harvest or workshop provides an opportunity for participants to see and take part in the natural cycles that sustain life in the region, reinforcing that everyone shares the responsibility to steward the land in a good way.

ACORNS! events also serve as outdoor classrooms. Participants learn about soil health, pollinators, and oak ecology, and they gain an understanding of how Indigenous management practices such as controlled burns can help eradicate pests like weevils and prevent diseases such as sudden oak death. These teachings connect traditional ecological knowledge with modern environmental science, showing that cultural practices are also sound ecological interventions. The use of sustainable materials such as willow and tule continues to model low-impact design principles that honor the land and its natural rhythms. Each granary, workshop, and harvest becomes a microcosm of environmental restoration in action.

B. Cultural Revitalization

The project strengthens cultural identity by transforming knowledge transmission into participatory experience. Through community builds, culinary sessions, and shared harvests, ACORNS! reconnects Indigenous people with ancestral foodways and creates inclusive pathways for others to learn respectfully. These activities normalize Indigenous presence in public spaces and assert that cultural expression is inseparable from ecological care. By teaching the public to see traditional practices as contemporary and essential, ACORNS! helps reshape how local communities understand Indigenous history and living culture.

C. Social Healing and Education

ACORNS! fosters intergenerational learning, social healing, and the creation of Indigenous Spaces where Indigenous people can gather safely, free from the pressures of tokenism or misrepresentation. These spaces prioritize Indigenous voices and lived experiences while welcoming non-Indigenous participants and allies into a respectful learning environment. Within these gatherings, people learn what it means to be a guest on someone else's land--to decenter themselves from privilege, whether real or perceived, and to engage through humility and respect.

The project deliberately turns away from Western academic bias and theoretical abstraction in favor of Indigenous Traditional Ecological Knowledge (TEK) and lived practice. Knowledge is not discussed as an idea but experienced through the work of harvesting, processing, and sharing. Environmental education becomes an act of cultural diplomacy, rooted in practice rather than theory, showing that sustainability must include Indigenous leadership and worldview. The program's accessible, drug- and alcohol-free events create inclusive environments that promote respect, wellness, and connection.

D. Replication and Model for Change

The ACORNS! Project Arc offers a scalable model that can be adapted by other communities seeking to restore Indigenous foodways and shared land practices. Its structure--centered on reciprocity, community participation, and tangible tribal benefit--demonstrates that meaningful change does not require large funding or land ownership, but consistent, values-based practice. By bridging art, science, and community health, ACORNS! provides a blueprint for how Indigenous and non-Indigenous communities can work together to heal land, culture, and relationships.

E. Conclusion

The broader impact of the ACORNS! Project Arc extends well beyond the Bay Area. It challenges colonial frameworks by proving that Indigenous-led food sovereignty, cultural education, and ecological restoration are not separate goals--they are one living system of renewal. Through its work, ACORNS! invites others to see the future of conservation, public health, and community as Indigenous-led, participatory, and rooted in the principle that food itself is medicine.

VIII. The Path Forward

The ACORNS! Project Arc continues to evolve as both a cultural movement and a working model for Indigenous-led stewardship. Its next phase will deepen the integration of education, restoration, and policy by expanding access, building infrastructure, and strengthening partnerships that reflect Indigenous leadership and knowledge.

A. Expanding the Network of Access

The next stage of ACORNS! focuses on building new agreements and collaborations that open access to more gathering areas and teaching spaces. Partnerships with public agencies, educational institutions, and community organizations will expand opportunities for Indigenous sustenance gathering and hands-on ecological work. These collaborations are designed to move beyond consultation toward shared stewardship--where Indigenous leadership directs restoration and management strategies that honor both land and law.

B. Developing Infrastructure for Food Sovereignty

Future goals include creating an Acorn Flour Mill and dedicated storage facilities to support long-term acorn processing and distribution. This infrastructure will make it possible to produce and share acorn flour on a larger scale, ensuring stable supplies for tribes and community partners. By combining traditional practices with modern technology, the project will continue to demonstrate that Indigenous innovation is a living, evolving force in sustainability and public health.

C. Growing the Indigenous Foodways Initiative

The expansion of the Indigenous Foodways Initiative will connect the ACORNS! Project Arc to broader regional and national movements focused on Indigenous food sovereignty. Through workshops, webinars, and community gatherings, the project will teach participants how to integrate traditional foods into everyday life. This work will continue to highlight that traditional food is medicine, fostering collective healing while restoring ecological balance and community relationships.

D. Policy Reform and Institutional Change

The ACORNS! Project Arc's success provides a foundation for policy advocacy grounded in lived practice. Future efforts will encourage local and state governments to adopt co-governance models that recognize Indigenous stewardship as essential to environmental management. These reforms will help bridge the gap between recognition and implementation, advancing the principles set forth in SB 18, AB 52, and UNDRIP. By using documented outcomes from the project, ACORNS! will demonstrate how Indigenous-led frameworks deliver measurable cultural, environmental, and social benefits.

E. Continuing the Cycle

The Path Forward is cyclical, not linear. Each year's harvest, each granary build, and each workshop renews the relationship between people and the land. The ACORNS! Project Arc will continue to model how reciprocity, respect, and responsibility sustain communities over time. Through this ongoing cycle, the project reaffirms that Indigenous futures are built through practice--through the daily, deliberate work of feeding, teaching, and caring for the land and for one another.

IX. Closing Reflections

The ACORNS! Project Arc stands as both a record and a living movement—a framework through which Indigenous and non-Indigenous people alike can witness what genuine stewardship looks like in practice. It is a reminder that cultural survival, ecological health, and collective well-being are intertwined, and that every act of gathering, building, and sharing strengthens the future we are creating together.

This work does not end with a single season or cycle. The oak trees that feed us teach patience and continuity, showing that true restoration takes generations. Each acorn planted, each granary raised, and each meal shared is an investment in those who will inherit the land after us. Through this project, we return to an ancient rhythm—one that values care over consumption, reciprocity over extraction, and belonging over ownership.

ACORNS! invites every participant, partner, and ally to carry this lesson forward. The path to restoration is not abstract; it is built by hands and hearts in motion, working with the land and for each other. In this ongoing cycle of giving and renewal, we honor the past, nourish the present, and create the conditions for Indigenous futures that are thriving, self-determined, and whole.