

SHOP OUR PRODUCTS!

FRESH CHESTNUTS: October-November

CHESTNUT PRODUCTS

- Fresh peeled chestnuts: November-December
- Chestnut flour: January-May
- Dried peeled chestnuts: January-May
- Chestnut and spelt pancake mix: year-round

CHESTNUT TREES

Available December-May

- 1-yr bare root seedlings
- Container nursery stock

SEED NUTS

Available November-December

- Chinkapin seeds (available in September)
- Select Chinese seed chestnuts
- Timber hybrid seeds
- Wildlife hybrid seeds



VISIT OUR WEBSITE!

ROUTE 9 COOPERATIVE

4300 GERMANO RD. SE CARROLLTON, OH 44615

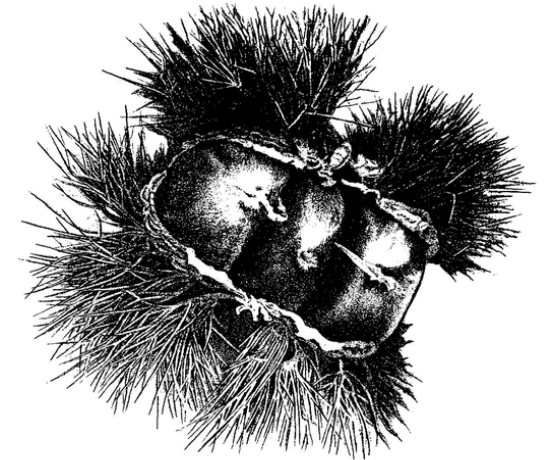
ROUTE9COOPERATIVE
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Funded in part by North Central SARE Partnership grant with Rural Action.

ROUTE 9 COOPERATIVE

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CARROLLTON, OH 44615



Route 9 Cooperative was formed in 2010 by the owners of five chestnut orchards in eastern Ohio, located on land once occupied by native American chestnut trees. Our member chestnut orchards cover over 200 acres and have been supplying customers with fresh culinary chestnuts for many years.

RECIPES

CHESTNUT SUGAR COOKIES

1. To make chestnut puree, combine equal parts water and chestnut flour with 1/2 part packed brown sugar. Heat the mixture carefully on a stove or in an oven with stirring until the chestnut granules are soft. If needed, add a small amount of water to reach a moist but not flowing consistency. Let the puree cool before use.
2. In a separate bowl, cream together 1 cup of butter and 1 cup of sugar. Add 2 teaspoons of baking powder, 1 teaspoon of vanilla, and 2 tablespoons of cocoa powder. Mix well.
3. Add 2 eggs and the chestnut puree to the bowl. Mix the ingredients well.
4. Gradually add 1.5 cups of flour to the mixture, mixing well after each addition.
5. Drop teaspoons of the mixture onto a greased cookie sheet and bake at 400°F for 7 minutes.



CHESTNUT STUFFING

Add cooked whole or chopped chestnuts with cooking liquid to your favorite stuffing recipe!

WHAT ABOUT THE BROWN SPOTS?

Don't be alarmed if you see brown spots or streaks on the chestnuts; they are a result of caramelization and other forms of oxidation that occur during the drying and peeling process. Nuts with some browning often have a sweeter taste than pure yellow ones. Chestnuts will revert to a bright yellow color when cooked.

Please note that it takes 3 pounds of fresh, in-shell chestnuts to yield 1 pound of dried chestnuts, and that dried chestnuts will double in size as they rehydrate.



DRIED PEELED CHESTNUTS

Our chestnuts have been air-dried and peeled using our custom impact peeling machine. Dried chestnuts have a higher sugar content and longer shelf life compared to fresh chestnuts. For short-term storage, they can be kept in a cool, dry environment for one to two months. For longer-term storage, we recommend storing them in the refrigerator or freezer.

In cooking, dried chestnuts are similar to grains or beans. To rehydrate them, combine equal volumes of water and chestnuts (e.g., 1 cup of water and 1 cup of chestnuts) and simmer for about 20 minutes until the chestnuts have a firm center. Alternatively, you can steep them overnight before cooking. If you're not using them right away, they can be refrigerated for a few days. After rehydration, the chestnuts can be used in any recipe that calls for fresh, peeled chestnuts. Note that dried chestnuts will double in size as they rehydrate.

CHESTNUT FLOUR

Chestnut flour can replace grain flours in many recipes, providing a unique sweet flavor and color. However, it's important to note that chestnut flour does not contain gluten, and its starch can form a weak gelatin that sometimes causes bread to collapse.

On the other hand, chestnut flour works well in quick bread, muffins, pancakes, and pastries. Due to its high sugar content, some recipes may require adjustments, such as adding less sugar or more water to achieve the desired consistency and taste. If a recipe requires chestnut puree, you can create puree by heating the flour with an equal amount of water, broth, or butter. Chestnut sauces, garnishes, dressings, and soups are ideal compliments to poultry or wild game.

To store chestnut flour, keep it in a cool, dry place. For longer-term storage, keep in refrigerator or freezer.