

2018 Canadian Green Hazelnut Nut Notes:

August 27, 2018



Plant #1 not many nuts 2018
Dried: A few too many stuck to husks.



Plant #2 is small but also shaded. A small number of nuts, mainly singles and doubles. Most of the husks are closed. This plant picks the easiest – it's not hard to crack the cluster off the stem.
Dried: Most small. Didn't shuck from husk readily. Uneven size.



Plant #3 has a good number of nuts, mostly in singles or doubles. The husks are open and the nuts are quite brown and large.
Dried: Shucked from husk nicely. V open.



Plant #4 has a lot of winter damage lately. The nuts seem small and are quite brown in the husk.
Dried: Excellent shuck! Small, flat nuts.



Plant #5 has a lot of winter damage. It has (few) large nuts that show thru the husk.
 Dried: No Nuts.
 There were very few nuts – the squirrels must have gotten them before I did.



Plant #6 is the hardiest plant!
 Some nice clusters of 4 or 5 nuts on branch tips. Tan nuts just peeking out a bit.
 Dried: Small nuts. Hard to shuck from husk when dry. Large numbered clusters - like 4+.

Green nut notes: August 27, 2018

Canadian Hazelnuts - <i>Corylus avellana</i> or <i>Corylus americana</i>						Planted 2007					
	Growth cm	Vigor	Crown Width cm	Cold Damage	Shell thickness (mm)	# of good nuts	# Empty nuts	Wt of 10 whole nuts (gram, ave)	Ratio g nuts/g shell	Plant Notes	10/2/2018
N	One	336	5	315	2	1.5-2.0	56	8	22.1	0.67	Biggest plant. Some winter killed branches- 1st time
	Two	210	1	156	0.5-1	1.6-1.8	56	3	15.3	0.59	Small. Getting overshadowed. A little winter damage?
	Three	300	5	261	0.5-1	1.7-2.0	491 est	42	20.4	0.54	Full plant. A little winter damage?
	Four	294	4	230	2	1.0-1.1	41	12	12.0	0.88	Can see dead branches from last 3 winters
	Five	220	3	206	2	--	--	--	--	--	Can see dead branches from last 3 winters
S	Six	270	5	250	0	1.0-1.5	917 est	41	12.7	0.75	Full plant. No winter damage
<i>These are F1 hybrids of (wild hardy American Hazelnuts X cultivated European Hazelnuts) x tame Oregon pollen.</i>											
<i>We expect 1/4 to be very hardy, 1/2 to be reasonably hardy with occasional partial dieback and 1/4 to die as soon as they grow above the snowline.</i>											
<i>We also expect 1/4 to have large nuts, 1/2 to be average size and 1/4 to be puny.</i>											

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2018 Canadian Hazelnut Nut Notes:

All blanched@350°F, 15-20 min

In Oregon, hazelnuts are bred to *slip their interior skin* after blanching. All of the Canadian nuts keep their skins. Plants #4 and #6 had smooth, light tan skins while the others had coarser skin pieces attached to the inner skins.



#1: Cracked well. Largest sized kernels.
discarded

**Above: #2 nut shells*

- Raw – OK. Nuttier
- Blanched – Good toasty/nutty/sl sweet taste. Sl bitter afterward (Ok while eating but not so great afterwards.) When cooled – still sl bitter. Off. (2/9/19 – OK! Not bad.)

#2: Almost all the kernels cracked when I cracked them and stuck to the shells a bit. Have some thick pellicle over skin.

- Raw - OK
- Blanched – Nutty but not in a hazelnut way. A little bland but pleasant. No aftertaste. When cooled – bland and chalky. (2/9/19 – OK)

#3: Crack was moderately hard. Nice sized in shell. Have some thick pellicle over skin.

- Raw – Not nutty. Feedy?
- Blanched: Sl sweet but not nutty. I don't enjoy the flavor while chewing or swallowing, yet the aftertaste isn't too strong or weird. When cooled, still sl sweet but not pleasant. Nutty at first bite but not good by end of chew. (2/6/19 still don't like)

#4: Cracked easily but still stayed in shells (didn't spring out). Nice, smooth, light-tan skin.

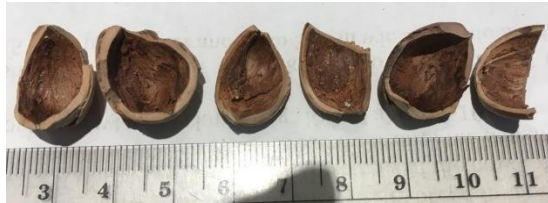
- Raw – OK, bland
- Blanched – Nice break to the nut between teeth. More tender? Bland, oilier, not really nutty. (2/9/19 – OK)

#6: Cracked pretty easily. Small nuts, nice, smooth, light-tan skin. Many cracked in my cracker – probably bc they are so small.

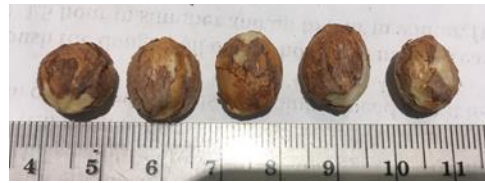
- Raw – Drier, crunchy, sl bitter.
- Blanched – Oily crunch, more tender. Bland but...something. Sl bitter. Not great Not enjoying. When cooled – more tender, bitter. Tastes like raw pumpkin smells. (2/6/19 still don't like)

Shell and kernel pictures – sized to same scale.

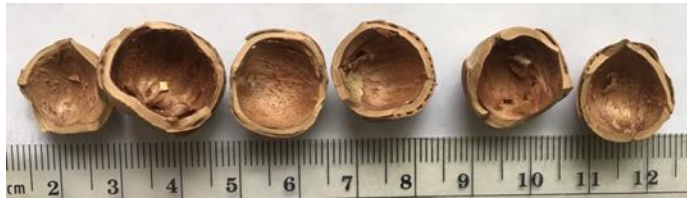
1



2



3



4



6

