

## NUT TREES

The most common nut tree in New Zealand is the walnut. Many of the large trees seen in New Zealand today may be up to 100-150 years old. It is a large tree easily seen and well known.

### ALMOND *Amygdalus communis*

It resembles a peach tree but much more tolerant of dry conditions. It grows well in Lower Hutt - one at 169 Whites Line East.

Easy to grow, takes up little room, growing to about 4m and casts little shade.

#### Varieties

2 groups

Sweet almond for culinary uses

Bitter almond essences and flavouring

Almond shells are of 3 types

- paper shell

- soft shell

- hard shell

There are many different named types. Best to check these out with people selling.

### HARVESTING

When fruit splits open shake or knock fruit from tree. Remove nut immediately or they become difficult to separate. Shell nuts and leave in the sun to dry out. Wait until they break without bending.

### CHEST NUT - Sweet Chestnut

*Costanea sativa* - European or Spanish chestnut

*Costanea dentata* - American chestnut

*Costanea crenata* - Japanese chestnut

*Costanea mollistina* - Chinese chestnut

*Costanea sativa* is the most commonly grown species - developing into a large, attractive deciduous tree. All material in New Zealand appears to be blight free.

Production grafted varieties fruit after about 4 years but full crop of 100kg per tree may take as long as 15 years.

There are no true named varieties but there are a number of local selections which may be given names.

They grow quite well in Lower Hutt with its good rainfall and deep soil.

### HARVESTING AND STORAGE

In autumn the ripe nut falls to the ground still attached to their prickly burr. Gather nuts frequently. Dry them under cover not in the sun - it will turn them leathery.

Store the nuts at 1-2°C to prevent deterioration.

### HAZELNUT Corylus

Some people tell us they are not widely grown but I have seen quite a number of hazelnuts in various localities.

They do not self pollinate and need cross pollination to fruit. A hedge of hazelnuts often overcomes this problem.

### HAZELNUT VARIETIES

Merveille de Bolvert - good pollinator, vigorous  
Waterloo - good in New Zealand, nuts blanch well  
Barcelona - Number 1 commercial in USA, non blanching  
Ennis - larger than Barcelona - nuts have thick shells  
Potomae - white kernel, good pollinator  
White Skin Filbert - good eating, good pollinator  
Alexander - good pollinator  
Auckland Number 1 - good pollinator

Grow well in most gardens and adapt to most soil types.

### HARVESTING AND STORAGE

Leave nuts on tree until mature. When they drop to ground gather daily. (Sort by float test - those that float have no kernels).

Dry by placing under cover a few layers of deep mix until dry. During drying nuts change colour from white to cream. When cream colour all the way through they are dry.

Store cool dry place for up to 6 months then at 1-2°C to maintain quality. Shelled nuts stored at 1-2°C all the time.

### MACADAMIA Queensland Nuts

One of best edible nuts in the world. Certainly promoted as such in Hawaii. Eaten raw, roasted or salted and in confectionary and cakes.

It belongs to Protea family.

Native to Queensland and is in commercial production in Hawaii. There are two species, Macadamia integrifolia (smooth shell) and tetraphylla (rough shell). They hybridize well with Beaumont being the most promising cultivator in New Zealand. Maximum yield is about 50kg.

### HARVESTING

Nuts fall from the tree when ripe - gather daily. Dehusk within 48 hours or husks become very hard and almost impossible to remove. Spread on racks to dry under cover for about 6 weeks.

### WALNUTS Juglans

Juglans nigra - black walnut is grown for timber only.

Juglans ailantifolia - Japanese walnut smaller tree and heavy cropper.

Juglans regia - Persian or English walnut commonly grown but produces various sized nuts. Some selected forms now available.

Walnuts require full sun to crop well. They need a lot of space and do not plant in association with apples and citrus.

#### HARVESTING AND STORAGE

Harvesting begins when nuts shells break open and they can be removed from the tree by shaking. Wash and spread out in the sun to dry. Turn regularly and cover at night. Nuts are dry when kernels are brittle.

#### OTHER NUTS

Pecon      Canya      Illinoeis

They need a warm climate but have been reported growing in Kaitaia and Queenstown. Best locations are Northland and Bay of Plenty. Some other areas might be ok.

The plants need to be budded or grafted to get the best.

#### HARVESTING

Pecons ripen in March and April. The nut generally falls to the ground. Spread under cover for 2 weeks to dry.

#### PIRI NUT

Piri nuts have a long listing of use. Those that produce edible nuts are

Pinus halloensis	- Allaleppo pine	Mediterranean
Pinus albicaulis	- Alpine pine	Canada to Mexico
Pinus ponderosa	- Bull pine	
Pinus jeffergi	- Jeffery Pine	
Pinus korosensis	- Korean Pine	East Asia
Pinus cembroides	- Mexican Stone Pine	NW/USE
Pinus torreyana	- Soledad Pine	California
Pinus pinea	- Stonepine	Mediterranean
Pinus lambertiana	- Sugar pine	
Pinus cembra	- Swiss stonepine	

Bunga-bunga (Araucaria bidwillii)  
Australian large tree, large nuts eaten roasted

Japanese torrega (Torrega nuatera)  
Japanese - nuts eaten as a desert

Monkey puzzle (Araucaria araucana)  
Chile - nuts eaten fresh, boiled or roasted