Nut Varieties in Oregon

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Commercial nut growing in Oregon is confined to western Oregon and to two kinds of nuts, the Persian or English walnut (*Juglans regia* L.) and the filbert (*Corylus avellana* L.). Other species are represented only by specimen trees with no attempt at present to commercialize any others than the two mentioned.

The early nursery catalogs of this state regularly listed "English walnuts," "Spanish chestnuts," and "Large English filberts," and occasionally almonds. Apparently all of these were planted, since old walnut, filbert, and chestnut trees exist dating back to the earliest plantings; but the oldest known almond trees are young in age compared with the other three.

Persian or English Walnuts

Walnut production began with seedling trees grown from the nuts of French varieties. The relatively short season of this type of seedling made it better suited to Oregon conditions than were the longer-season seedlings of the southern California varieties which were tried early in a small way. The planting of seedling trees persisted until the early 1920's; since then trees of grafted varieties have been planted exclusively.

The Franquette variety is practically the only walnut variety now grown. Several types of walnuts are included under the general name of Franquette. One type as introduced by Ferd Groner of Hillsboro, Oregon, comprises nearly all the trees planted since 1920. This type is commonly called the Vrooman Franquette as it was selected from the Vrooman Orchard near Santa Rosa, California. From limited records it is possible that the other types of the Franquette variety may also have come out of the same orchard which today is known to have contained several different types of nuts all called Franquette.

Trees of the Mayette variety were planted in a few of the older orchards but none have been planted for many years. Probably most of the varieties imported from France and varieties developed from them have been tried out in Oregon. In fact, all of the varieties that have made a place for themselves anywhere on the Pacific Coast have been tried in western Oregon, but to date none will compare with the Franquette under Oregon conditions.

Black Walnuts and Heartnuts

Black walnuts grow and bear well in both eastern and western Oregon but they are planted only as ornamental trees and to produce nuts for those people who yearn for the nut of their back-east home. Of the numerous varieties of that species the Thomas is probably the favorite, on account of its vigorous growth and production. As an ornamental tree, the Ohio is preferred by many. The Stabler is also offered for sale. However, most of the black walnut trees of this State or-

iginated as seedlings, most often from nuts planted by the owner himself.

Very few attempts have been made to try out the newer varieties of black walnuts, as they are given in lists of varieties recommended for trial in the east. There is too little demand or interest in these nuts.

The Japanese heartnuts and the various Persian walnuts from Europe and those selected for hardiness are rarities in Oregon. Some have been tried in the past but none appear to be outstanding at this time.

Filberts

For commercial filbert production, the Barcelona variety, and pollinating varieties for it, are used almost universally in Oregon. This variety was introduced into the Pacific Northwest before 1900 and thus far no other variety has been found to replace it, though nearly one hundred named varieties have been tried out by growers. Varieties like the White Aveline, DuChilly, Daviana, Creswell, Montebello, and Woolford are used as pollinizing varieties for the Barcelona.

The Brixnut variety in the past was planted to a limited extent, but much less at the present time. Of the later introductions, the Royal and the Nonpareil varieties have been planted in a small way, but the oldest orchards are yet too young to furnish data as to real value of these. DuChilly is the commercial variety in Washington, particularly in the northern filbert-growing area, but has never met with favor in Oregon.

Chestnuts

Repeated efforts have been made to establish a chestnut industry in Oregon, using varieties of *Castenae sativa* Mill. or hybrids between this species and C. *dentata* or C. *crenata*. Seedling trees have grown well but have not borne nuts that were satisfactory for marketing purposes.

Grafted trees have consistently died, due to failure of the graft union. Outbreaks of chestnut blight at different places on the Pacific Coast have had a part in discouraging further planting of the American or European varieties. Insofar as is known, there is no blight present in Oregon and Washington at this time. Chinese chestnuts have not succeeded thus far; the reasons for this are still unknown. Under these conditions no recommendations as to varieties of chestnuts for planting can be made now.

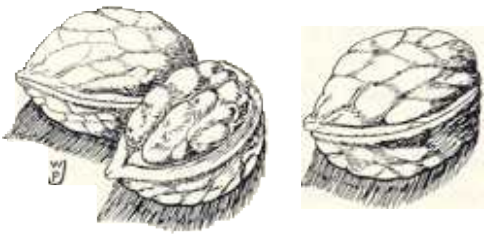
Pecans

Pecan trees grow well in this State but to date there is no record of anything more than the maturing of a few nuts during one or two extra long, warm summers. The trees frequently set good crops of nuts but generally they are very immature when frost comes in the fall. Practically all of the known pecan varieties, especially those from the northern part of the pecan-growing area of the east, have been tried without success. Consequently no pecan varieties are recommended, not even for trial.

Almonds

Prior to 1919 over 200 acres of almonds had been planted for commercial purposes. The extremely low temperatures in December of that year killed nearly all the almond trees in the State.

Since that time no one has attempted to replace this commercial acreage. Trees planted in home orchards are usually very short-lived, so that almond trees over 15 years old are rare. The almond blooms so early that the crop is killed by frost; or in western Oregon where blooming occurs during the rainy season, very few nuts are ever produced. In Jackson and Josephine counties of southern Oregon some trees are known to bear well. However, no one knows of any variety that can be depended on to bear regularly and live more than a few years. All kinds of nuts other than Persian walnuts and filberts are simply on a trial basis. Climatic conditions in Oregon vary greatly, and there is always a chance that some untried nut may succeed and be worthwhile in some favorable place.



The Ideal Peach – Desirable Fruit Characteristics

By W. W. Teichman, *grower*
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1. Freestone

A peach is easier to eat when broken or cut in half. A peach that is "clingy" must be eaten from the outside in and is not relished like one eaten from the inside out.

Canning PEACHES for her family's winter use, is one of the most pleasant duties the housewife performs. She takes especial pride in her singular ability of putting up a fine jar of PEACHES. On the shelves of the fruit cellar she will place her peaches in the front rank.

Being economical, the average housekeeper regrets the wastage of flesh adhering to the pit of a clingstone. Irrespective of other qualities, she mostly enjoys and prefers canning a "Freestone."

2. Yellow Flesh

Most consumers prefer a peach of yellow flesh. Probably not so much on account of flavor, etc., but eye appeal after canning. The rich gold of yellow "halves" floating in syrup is something to marvel at. On the contrary, a white peach after canning assumes a rather dull, grayish color. Nevertheless, there may be a potential market for a good white peach of medium size for eating out of hand and pickling. Due to its beautiful blush and distinctive flavor, it could almost be classed as another fruit.