PLANT FACT SHEET

Corylus avellana L.

GENUS *Corylus* **FAMILY** Betulaceae

COMMON NAMES Hazel nuts, Cob-nut Hazel, Filberts

EDIBLE PARTS AND USES

Edible parts: Nuts, Seeds, Flavouring, Spice, Oil, Flowers, Buds, Leaves

The nuts are eaten raw. They are also roasted and used in bread, cakes, and confectionary.
The seeds are eaten both raw and dried.
The kernels have a fatty oil which is edible.
The male flowers are eaten.
The leaves are used for sarma in Turkey. They are rolled around a filling of rice or minced meat.

DESCRIPTION

A small deciduous tree up to 7 m high. It spreads to 3-5 m across. The stem is erect, with smooth, brown bark and hairy twigs. The trees sucker a lot, which produces a clumpy bush. The leaves are rounded, tapering to a point, with a heart shaped base. They are 10 cm long, and dull, dark green. The edges of the leaves have saw-like teeth. The leaves are hairy. Male and female flowers are separate, on the one tree. Male flowers are greenish-yellow stalks, like cat's tails. They are 8 cm long and hang downwards. The female flowers are very small, and in groups of four. The fruit are brown nuts 2 cm across. A green husk covers the nut, but then shrinks to allow the nut to darken and ripen. Plants within the Hazel nut group hybridise easily, giving rise to new kinds.

HABITAT

A temperate climate plant. They are very frost resistant. They need a certain minimum cold requirement for good production of nuts, so are basically unsuited to the tropics. They need 800-1600 hours of chilling, about the same as apples. They grow in light, well-drained soils, in a protected, partly shaded position. They are drought tender. The flowers can withstand frosts down to -8°C and the wood down to -20°C or -30°C. It suits hardiness zones 4-8. Arboretum Tasmania. Hobart Botanical Gardens.

PRODUCTION

Cultivation

Plants are grown from seed. Once established, they can be grown from suckers, layering or cuttings. They are often pruned to a single trunk, to make harvesting easier. Trees normally cannot be pollinated from flowers on the same tree. They mostly require cross pollination by wind from suitable pollinator trees. Trees transplant fairly easily. A spacing of 3 m x 3 m is suitable.

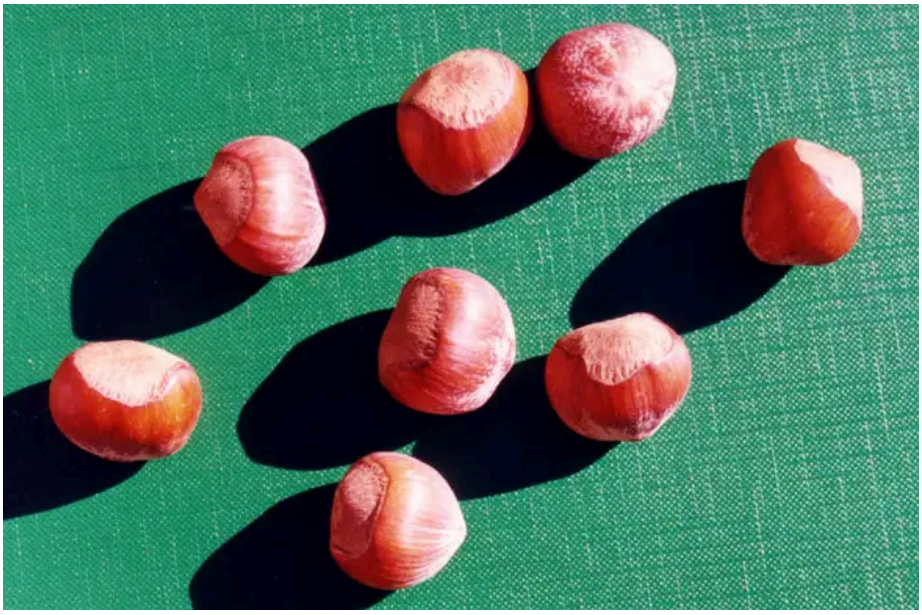
Harvesting and Seed Production

Nuts are produced 3-4 years after planting. Layered plants produce nuts in 2-3 years. Yields of 4-6 kg of nuts per tree, are average. Nuts fall when mature. Nuts store well. They should be kept dry and cool.

NOTES

There are about 15 Corylus species.

PICTURES



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)



Credit: Food Plants International (Bruce French)

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