PLANT FACT SHEET

Juglans cathayensis Dode

GENUS *Juglans* **FAMILY** Juglandaceae

COMMON NAMES Chinese walnut, Chinese butternut

EDIBLE PARTS AND USES

Edible parts: Nuts, Seeds, Seeds - oil

The seeds are eaten roasted with salt.
They are also made into confectionary and sweetmeats.
The nuts yield an edible oil.

DESCRIPTION

A shrubby or large tree. It can grow to 15-21 m high and be spreading 15 m wide. The end buds are naked and rusty brown. The leaves are 16-30 cm long. The leaf stalk is 4-9 cm long. There are 5-7 leaflets. The leaflets are sword shaped and 10-18 cm long by 2-5 cm wide. They have scales underneath. These are finely hairy and have teeth along the edge. The fruit are 5 cm across and occur in clusters 25 cm long. The nuts are sweet and edible. The nuts are oval and 2-3 cm long by 1.5-2.3 cm wide. The husk has wings. The shell has 4 faint ridges along it.

Probably now Juglans mandshurica Maxim.

HABITAT

It is a temperate plant. It is native to central and southern China. It grows on mountain slopes, valleys and riverbanks between 400-1500 m altitude. It is commonly cultivated for its edible nuts. It is cold hardy. It suits hardiness zones 6-9. in Yunnan.

NOTES

There are about 30 Juglans species. All species bear edible nuts.

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