



EDIBLE
GARDENING
SERIES

Filberts

A deciduous tree that can be grown as a multi-trunked tree (if you do not cut down the suckers) or as a single trunked tree. Filberts have medium green foliage, edible nuts and yellow fall color. It grows to be 10 to 15 feet tall and wide, and you need two different types of filberts to get nuts. Hardy to -30°F.

EXPOSURE

Sun to part shade.

PLANTING

We recommend **Gardner & Bloome Soil Building Compost**, **Dr. Earth Starter Fertilizer & Bonide Root n Grow**. See our **Planting Guide** for more information. Blooms in late February to March; flowers can be damaged in frost. Try to plant it in an area that is not in a frost pocket.

FERTILIZING

Apply **Dr. Earth Fruit Tree Fertilizer** in early spring when you see leaf break and again in mid summer.

MULCHING

Apply **Soil Building Compost** 2 to 3 inches around the base of each tree. A 3-foot diameter circle is recommended. This helps with weed control, moisture control and protects tree from mechanical damage.

POLLINATION

You need two different filberts for pollination: Plant within 50 feet of each other. There are 2 types of filberts: the producers and the pollinators. The producers produce large yields of nuts & the pollinators are needed for pollination. They too will produce a good nut crop, just not as many. Filberts generally begin bearing 4 years after planting, and in full production in about 7 years.

WATERING

Irrigate in the summer. Water so soil gets moist 6 to 8 inches below soil surface.

PRUNING

Nuts are largely produced on new wood, so it is important that sufficient amounts of new wood be grown. Prune to keep an open canopy December through February, and suckers are generally pruned off from April through August.

HARVESTING

Filberts begin to drop from tree as they ripen with harvest usually in October. Expect to compete with squirrels and jays!

DRYING

Use either of the two following methods to dry filberts (the nuts need to be dried before storing):

1. Spread out in warm place and stir, which takes 2 to 4 weeks;
2. Use a food dryer, which usually takes 2 to 4 days.

The meat of the nut is white and firm; as they dry they become spongy and creamy in color. When they become firm again and are creamy to the center, they are dry. At this point, use within a week or so or freeze them. Roasting shelled nuts will enhance their flavor: 20 to 30 minutes at 275°F.

USES

Filberts are great for fresh eating, used in baking, candy making.

CHECK LIST

- Filbert Trees
- Soil Building Compost
- Dr. Earth Starter Fertilizer
- Bonide Root n Grow
- Tree Stakes
- Chain Lock

www.TsugawaNursery.com
410 E Scott Ave, Woodland, WA 98674 (360) 225-8750

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