

- any well-drained soil, pH 5.5–7.5 (even mildly alkaline).
2. **Hole** — 40 cm wide × 30 cm deep; blend back-fill with 5 cm-post.
 3. **Spacing** — 3–5 m between plants for airflow and easy harvest.
 4. **Pollination** — Wind-pollinated; two or more shrubs ensure a heavy set.
 5. **Mulch & fence** — 8 cm wood chips, plus 1 m hardware-cloth guard if rabbits or deer present.

2 Pollination

● American Hazelnut (Corylus americana) Pollination & Fruiting Guide			
Plants Planted	Pollination Reliability	Expected Yield	Years to First Crop
1	✖ Very poor (0–10%)	Almost none	4–6 years
2	▲ Moderate (50–60%)	Light crop	4–6 years
3	✔ Good (75–85%)	Medium crop	4–6 years
4	✔✔ Very good (90–95%)	Strong crop	4–6 years
5+	✔✔✔ Excellent (98–99%)	Full crop potential	4–6 years

- ✔ **Notes:**
- Hazelnuts are **self-incompatible** and **wind-pollinated**, so they **must cross-pollinate** with genetically different plants.
 - Seedlings from diverse parents (like yours) provide excellent compatibility and resilience.
 - Spacing: **1.5–3 m apart** in hedgerows or clusters.

3 Harvesting and Storage

3.1 Signs of Maturity for Harvest

American Hazelnuts typically start bearing fruit in their 3rd year, with female flowers forming that will produce

nuts if successfully pollinated. Male catkins, which provide the pollen, appear around the 5th year, meaning successful pollination and nut production typically begin in the 6th year. Nuts are ready for harvest when the husks turn brown and start to crack open, generally in late summer to early fall.

Beating the Squirrels

If local squirrels raid hazelnuts before the husks brown, try one (or a combination) of these tactics — they all work with American hazelnut:

1. **Early Pick & Cure** — Clip clusters when the husks just start to yellow (nuts taste “milky” if too green). Spread them in a single layer indoors; the husks dry and open within 10–14 days, and kernels finish sweetening off-plant.
2. **Daily Tarp Shake** — Lay a tarp under the shrub and give the stems a quick shake every evening; collect fallen nuts before night creatures arrive.
3. **Bird-Net “Bagging”** — Slip 1 cm mesh produce bags or sections of bird net over ripening clusters and cinch with a twist-tie. Lightweight and reusable.
4. **Whole-Shrub Net** — Drape 2 cm bird net over the entire shrub, securing edges to the ground with pins; remove after harvest.
5. **Diversion Planting** — A sacrificial hazelnut or oak 5–10 m away can keep squirrels busy while your main crop finishes.

3.2 How to Harvest (Method and Tools)

To harvest, simply pluck the ripe nuts from the branches. Alternatively, you can place a tarp or cloth beneath the shrub and shake the branches to dislodge the nuts.

3.3 Post-Harvest Storage and Usage Guidelines

After harvesting, remove the husks from the nuts.

For food storage: Allow the nuts to air-dry for 2–4 weeks in a cool, dry place. Once dried, the nuts can be stored in an airtight container in a cool, dark location for several months.

American Hazelnuts are excellent for fresh eating, in baked goods, or for making hazelnut butter or oil.

For seed sprouting: Keep the harvested nuts in a breathable bag or container, and store them in a cool, moist place. The bottom drawer of your refrigerator, for example, is ideal for this. This process is called stratification, and it helps break the seed’s dormancy. After a period of cold stratification for about 90–120 days, the seeds should be ready for planting. If the nut shell cracks easily, it’s usually a good indication that the seed is ready to sprout.

4 Propagation

American Hazelnuts can be propagated from seeds, suckers, or hardwood cuttings.

From Seeds: If you want to grow from seeds, you first need to stratify the nuts. Stratification involves keeping the harvested nuts in a breathable bag or container, storing them in a cool, moist place, like the bottom drawer of your refrigerator. This process helps break the seed’s dormancy. After a period of cold stratification for about 90–120 days, the seeds should be ready for planting. If the nut shell cracks easily, it’s usually a good indication that the seed is ready to sprout.

From Suckers: American Hazelnut sends up suckers from its roots, forming clonal colonies. These can be divided in late winter or early spring. Dig up a sucker with some root attached, ensuring not to damage the mother plant’s roots too much, and replant it immediately.

From Hardwood Cuttings: Hardwood cuttings can be taken in late winter. Choose a straight, healthy branch from the previous year’s growth, and cut it into sections of about 20–30 cm, each with several buds. Plant these directly in potting soil, with one or two buds above the soil surface.

5 Recipes and Usage Ideas

American Hazelnut nuts have numerous culinary uses, from sweet to savory dishes. They’re high in healthy fats, protein, and vitamins, making them a nutritious addition to your diet.

Fresh Eating: American Hazelnuts can be eaten fresh after harvest and drying. They have a sweet, slightly buttery flavor that can be enjoyed as is.

Roasted Hazelnuts: Roasting enhances the flavor of the nuts. Preheat your oven to 180°C, spread the hazelnuts on a baking sheet in a single layer, and roast for 10–15 minutes or until they’re golden and fragrant. After roasting, you can remove the skins by rubbing the nuts in a kitchen towel.

Hazelnut Butter: Blend roasted

hazelnuts in a food processor until they form a smooth, creamy butter. This can be spread on toast or used in cooking and baking.

Baking and Desserts: Hazelnuts can be ground into a flour and used in baking. They’re a classic ingredient in baked goods like cookies, cakes, and pastries. They also pair well with chocolate, such as in the classic spread, Nutella.

Savory Dishes: Chopped hazelnuts add a pleasing crunch and flavor to salads, pastas, or as a crust for fish or poultry.

In terms of medicinal uses, while more research is needed, some studies suggest that eating hazelnuts may support heart health, aid in blood sugar control, and provide anti-inflammatory and antioxidant benefits.

Lyis: American Hazlenut (Corylus Americana)

Nursery in Owen Sound, run by Andrii Logan Zvorygin a Ukrainian-Canadian
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1 Introduction to Corylus Americana

1.1 Description of the Plant

Corylus americana, commonly known as the American Hazelnut, is a deciduous shrub native to North America. It typically grows to a height of 2.5–4.5 meters and has a similar spread. This multi-stemmed shrub is recognized by its rounded shape, with leaves that are bright green, rounded to oval, and have doubly serrated edges. During the spring, the American Hazelnut is adorned with yellow male catkins that provide an early source of pollen for bees. By late summer to early autumn, the shrub yields edible nuts encased in a leafy husk, which turn from green to brown as they mature.

Heritage & Uses

Indigenous nations relied on the nuts for winter calories, grinding them into meal for cakes and stews; bark infusions eased fever and hives. Today the shrub is valued for:

- **Food:** 60 % healthy fats, vitamin E, manganese. Eat fresh, roast, or press for oil.
- **Habitat:** Catkins feed early bees; nuts sustain birds, deer, and squirrels.
- **Craft:** Flexible, strong shoots suit baskets, stakes, and tool handles.

Planting Essentials

1. **Site** — Full sun = best yields, but shrub tolerates light shade;

