

LIST OF VARIETIES

Table 2: Tree orchard, Nut and kernel Characteristics of some Hazelnut Varieties

Variety	Tree and Orchard Characteristics of Hazelnut Varieties			Nut and Kernel Characteristics of Hazelnut Varieties						
	Growth habit/Tree size-vigor ¹ (%)	Cumulative yield ² /yield efficiency ³	Approx. harvest day	Nut wt. (grams)	Kernel ⁴ (%)	Nut shape	Grade size	Blanching ⁵	Good nut (%)	Kernel fiber
Barcelona (Standard)	Upright/100	Medium/medium	October 10-21*	3.3 - 3.8	39-43	Round	Medium to large	4-5	70-85	3
Clark	Upright/70	High/medium	7 days before*	2.5 - 2.8	4-8-51	Round	Small	16-33	69-81	2
Dorris	Moderate spreading/60	Medium/high	Up to 3 days before or after*	3.4	43	Round	Medium	2.4-2.9	79-81	2.0
Jefferson	Upright/70	Medium/High	Up to 3 days before or after*	3.7	45	Round	Medium	4-5	76-84	3.0
Lewis	Moderate upright/ 75	High/high	5-7 days before*	2.7 - 2.9	46-48	Round	Small	4-5	83-90	1-2
Sacajawea	Upright spreading/85	High/high	10-15 days before*	3	48-50	Round	Small	2.5-3.5	84	1
Yamhill	Moderate spreading/60-70	High/high	7-10 days before*	2.3	49	Round	Small	4.4-5.0	75-91	2.5
Wepster	Upright/80-110	High/high	7-10 days before*	2.4	46	Round	Small	3.0	80	2.5
<u>Felix</u>	Upright/ 100+	Low/low	7-10 days before*	2.5	50	Round	Small	1.8	95	3.0
<u>York</u>	Moderate spreading/ 75	Medium/medium		2.8	44	Round	Small	4.4-4.8	81-84	3.0
<u>Eta</u>	Upright/ 75	Medium/low		2.8	48	Round	Small	3.0	75	3.5
<u>Theta</u>	Upright/ 100	Low/low	Up to 5 days after*	2.3	50	Round	Small	2.5	85-93	2.5
<u>Gamma</u>	Upright spreading/ 100+	Medium/medium	7-10 days before*	2.5	52	Round	Small	6.0	80	3.0

Note: Shaded rows indicate varieties released as pollinizers. * Varieties are comparable to the Barcelona Standard of October 10-21st

1 As compared to the trunk cross-sectional area (TCSA) of Barcelona. TCSA is an indirect measure of tree size
 2 Sum of all yields to date in a given year.
 3 Yield efficiency is a function of yield and tree size. Most new varieties produce more nuts on a smaller tree than the Barcelona standard
 4 Percentage of nut weight that is from the kernel
 5 Scale is 1-7, with 1 = 100% removal of the pellicle and 7 = no pellicle removal after roasting at 266°F - 302°F (130°C -150°C) for 15 minutes

Source Growing Hazelnuts in the Pacific Northwest. Hazelnut Varieties. (Table 1 to 4). <https://catalog.extension.oregonstate.edu/sites/catalog/files/project/pdf/em9073.pdf>

Please note that other varieties from Oregon State University (not listed here) may be available in BC. Check with your nursery.