

HAZELNUT WORD SEARCH

Grandpa's Orchard

by
Darcy Thomas Kirk

On Down the Road

by
Darcy Thomas Kirk

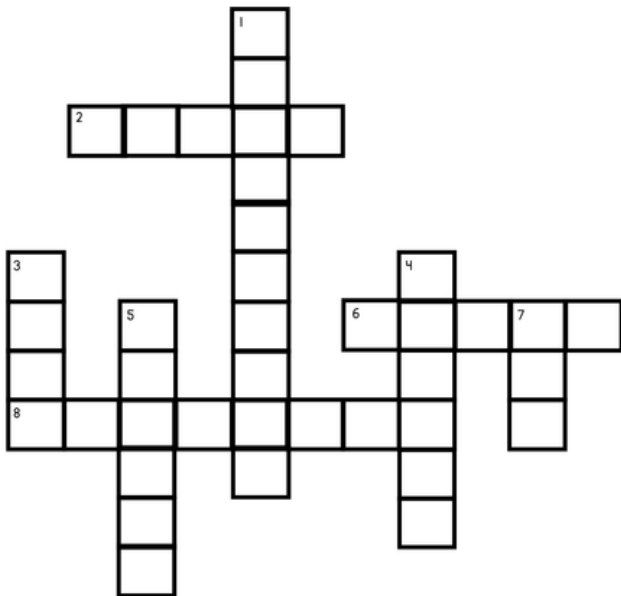
The Hazelnut and Chestnut Handbook

by
Jeffrey & Dawn Zarnowski

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WORDS:
HAZELNUT
OREGON
ORCHARD
FARM
TREE
NUT
WILLAMETTE
GROWER
HARVEST
ROASTED
SHELL
CROP
FARMER
VALLEY
GROVE

Hazelnut Crossword



ACROSS

- 2. — The hard outer covering of a hazelnut
- 6. — The thick main stem of a tree
- 8. — Putting new hazelnut trees into the ground

DOWN

- 1. — The Oregon valley where many hazelnuts are grown
- 3. — Nuts that are grown and collected by a farmer
- 4. — The state famous for growing hazelnuts
- 5. — A part of a tree that grows from the trunk
- 7. — The edible part found inside a hazelnut shell

Answers:
1. Willamette, 2. Shell, 3. Crop, 4. Oregon, 5. Branch, 6. Trunk, 7. Nut, 8. Planting



September Issue

History of the Oregon Hazelnut

The scientific name for hazelnuts that are native to North America is *Corylus Americana*. In Oregon, Indigenous people would harvest these native hazelnuts and use them for food and trade. But the hazelnut industry that we have in Oregon today comes from a non-native hazelnut variety, brought here from Europe by a pioneer nurseryman by the name of Henderson Luelling. In 1847, Luelling imported European hazelnuts to Oregon, and about 10 years later, an English sailor named Sam Strickland planted the first documented European hazelnut tree in Oregon. Over the next 180 years, hazelnuts went from a simple crop to one of our most important commodities. **Oregon produces over 99% of all hazelnuts produced in the United States!** But it is not without a massive effort from our farmers and hazelnut researchers that we are able to claim that title.

From the late 1800s to the mid-1900s, Oregon's hazelnut industry continued to expand. The Oregon Department of Agriculture explains that Oregon is such a perfect place to grow hazelnuts because of its fertile soils which are rich in volcanic ash, the abundant rainfall, and how temperate the climate is. Though Oregon seems to have the perfect growing conditions for hazelnuts, there is a serious threat to our beloved state nut tree, the Eastern Filbert Blight (EFB).

In 1986, the blight became a real concern for commercial hazelnut growers. While the native hazelnuts have a resistance to the blight, many of the ones that come from European descent are susceptible to it. A heavily infected tree leads to dead branches and dramatically reduced nut production, in many cases the tree eventually dies. The Oregon Hazelnut Commission, which started in the 1960's and was previously known as the Oregon Filbert Commission group, started funding researchers to breed a hazelnut that was blight-resistant in Oregon. Since the 1960s, the breeding program has dedicated itself to finding the best seed for Oregon growers.

OAITC Hazelnut Resources

To learn more about Hazelnuts in Oregon, use these QR codes!



Virtual Field Trip to a Hazelnut Farm!



Oregon Granola, Lesson Plan!



Oregon Hazelnuts, Learn More!

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European Hazelnuts at OSU's "Nut House"

Meet the Expert Gaurab Bhattari on Hazelnut Breeding and Genetics at OSU



What Makes the
Oregon Hazelnut
Special?

“It’s the people who
grow these
hazelnuts ...
There’s strong
support and
collaboration
between growers
in the industry.
Every single
farmer, tries to
help other
farmers. And I
think that’s the
unique thing about
Oregon hazelnuts.”

-Gaurab Bhattari

The *Nut House* is filled to the brim with buckets, tracking sheets and more hazelnuts than can be counted. This is where Gaurab Bhattari, assistant professor of the OSU Hazelnut Breeding and Genetics program spends many of his waking hours. The *Nut House* is located in Corvallis, at the OSU Vegetable Research Farm. The small outbuilding is where all the hazelnut researchers gather before heading out to the field, greenhouse, or lab. And since January of 2025 Gaurab has called it a second home. Prior to 2025, Gaurab’s predecessor, Shawn Mehlenbacher, held the position for almost 40 years. The program itself was founded in the 1960’s, funded by the Oregon Hazelnut Commission in an effort to combat the Eastern Filbert Blight (EFB). The Oregon Hazelnut Commission is comprised almost entirely of Oregon Hazelnut Farmers, and funded itself through per-ton assessment on hazelnuts. The need for blight resistant Hazelnuts is ever present, and thus creates the symbiotic relationship between the Hazelnut Breeding and Genetics Program at OSU and Oregon Hazelnut Farmers. Gaurab, who is originally from Nepal, began his academic career studying agricultural sciences and eventually earned his PhD in plant breeding. The passion to continue finding a solution to the EFB is evident in how he talks about his responsibility and the care he demonstrates in his work. When asked what part of his job is his favorite, Gaurab replies, “The amazing amount of ... diversity you see every year, every single day. Every tree is different”, he goes on to say, “I think my satisfaction comes from seeing what has been released by the program over the years and how it has impacted the industry. If you look at the growth of the hazelnut industry in the last 10-15 years, it’s massive. In 2009, the hazelnut acreage was like 30-40,000 acres, But in 2025, (it’s) almost 100,000 acres.”

Which Hazelnut Varieties Are Most Resilient?



Eastern Filbert Blight (EFB) is a fungal disease that causes cankers to appear all over the branches of hazelnut trees (see pictures below). The fungal cankers spread through wind and rain, and the spores look for susceptible trees to infect. Young branches or trees are particularly vulnerable to EFB. The spores land on the young buds in the spring, when buds are breaking, and find their way deeper into the tree. An infected tree can go over a year with EFB before it shows visible signs of infection, making the prevention of the blight very difficult. When you notice a contaminated tree, it may be too late to help. The branches with the blight will produce less hazelnuts, and the fungus will spread until eventually the tree itself dies.

What is Eastern Hazelnut Blight?

Hazelnut Butter and Chocolate Spread Taste to Teach!

Did you know that only about 10% of the hazelnuts grown in Oregon are sold in the shell? These are the hazelnuts you crack open at home or buy already in the shell at the grocery store. Most Oregon hazelnuts are grown for the kernel market, meaning the shell is removed and the delicious nut inside is used to make other foods. A large portion of Oregon hazelnuts are sold to the confectionery industry. Confectionery is the part of the food industry that makes sweet treats and baked goods, such as chocolate, candy, cookies, and cakes! Today, YOU are the confectionery chef! Use Oregon hazelnuts to make two delicious spreads and then compare their flavors, textures, and ingredients.

Challenge #1:

Chocolate Hazelnut Spread



Ingredients

- 2 cups raw hazelnuts
- ½ cup unsweetened cocoa powder
- 1 cup powdered sugar
- ½ teaspoon vanilla
- ¾ teaspoon salt
- 3 tablespoons hazelnut oil, plus more as needed



Directions

1. ROAST: Preheat oven to 400°F. Spread hazelnuts evenly on a cookie sheet. Roast for about 10 minutes, or until they darken. Transfer the hazelnuts to a damp towel and rub them to remove the outer skins.

2. BLEND: Place the roasted hazelnuts in a food processor. Blend until smooth and butter-like, about 5 minutes. Scrape the sides as needed.

3. CHOCOLATE: Add cocoa powder, powdered sugar, vanilla, salt, and oil. Process for about 1 minute, or until well blended.

4. CHECK THE TEXTURE: The finished spread should have the consistency of creamy peanut butter. If it is too dry, add a little more oil.

Taste and Compare

Use as many senses as you can when you try both spreads, take note of what you observe and determine which one you prefer!

FLAVOR: Which one tastes more like hazelnuts?

SWEETNESS: Which one is sweeter? What ingredient makes it sweeter?

TEXTURE: How are the textures different?

appearance?

COLOR: How does the cocoa change the

Hazelnut Butter



Directions

- 2 cups raw hazelnuts
- ¾ teaspoon salt (optional)
- 1–2 teaspoons hazelnut oil, if needed

Ingredients

Materials Needed:

- oven (for the classroom, it is recommended you use an oven prior to activity or bring a toaster over to class)
 - baking sheet
 - big spoon
 - food processor or blender
 - two containers for finished spreads
 - plastic spoons for students
5. ENJOY: Transfer your hazelnut butter to a container. Use it as a spread, dip, or topping!

add a small amount of hazelnut oil.

3. MAKE IT CREAMY: Keep processing until the hazelnuts release their natural oils and become a smooth, spreadable butter. If the mixture is too dry, add a small amount of hazelnut oil.

4. SEASON: Add salt, if desired, and blend briefly. 5. ENJOY: Transfer your hazelnut butter to a container. Use it as a spread, dip, or topping!

