

Black Walnuts Wild & Raw

from

PineNut.com

Thank you for supporting our community-based family business and our forests! We strive to bring you the best unadulterated wild products available, and would like to take this opportunity to tell you what makes our black walnuts so different from commercial plantation-grown nuts.

Our Black Walnuts in a Nutshell

Fresh *wild* black walnuts. In-shell to preserve their amazing taste. Genuine Wild, *not* plantation-grown. The old-time full-bodied black walnut flavor. Nothing added. Raw, never heated. Hulled, sorted, washed, then gently air-dried in partial shade. The real, non-adulterated nuts from the wilderness of the Ozark mountains! We love our black walnut trees and *never* shake them to knock nuts down - we hand-pick at full maturity to deliver you the stunning taste and goodness. From the tree straight to your door - *this* is what we call fresh!

The Way Nature Intended

Wild black walnuts are admittedly hard to crack (unless you have a very good cracker), so many people go for the convenience of shelled nuts, thus never discovering in-shell nuts' real amazing flavor and goodness. However, nut's shell is kernel's protective "packaging". It conserves kernel's moisture and keeps bacteria out. While still in the shell, a nut can maintain vitality for well over a year. Once the shell is removed, moisture and essential oils quickly evaporate, and the "nut meat" becomes lifeless. This is why store-bought shelled nuts are usually far inferior in flavor and freshness to the in-shell nuts that *you* gather or get from a reliable source (such as PineNut.com) and crack yourself.

Black Walnuts are Black!

Our black walnuts are *not* "cleaned to death" like many commercial nuts. We process them with strict adherence to hygienic norms - the hull is removed with a mechanical huller, and the nuts are then washed by rotating them in a container of water, then air-dried on racks in partial shade. They retain a small amount of their green hull between the "ridges" of their shells. When this hull dries, it turns black in color - this is actually how black walnuts got their name. The residual dry hull contains juglone, one of the



best natural anti-parasitic substances (the hull is actually used to manufacture expensive anti-parasitic drugs and tinctures). There is one more reason we keep the residue on: because it has anti-bacteria properties, it helps the nuts keep fresh longer. Entirely removing the hull residue (to make them as clean as the commercial nuts you get in stores) requires either a high-pressure washer or high-speed rotation washer. There are two issues with either of these commercial methods: 1) they entirely remove the anti-bacterial hull, which is a natural "packaging", so the nut may go bad quicker; and 2) because the nuts are agitated with considerable force, they bump against each other and the walls and develop micro-fissures, so small quantities of water may be forced inside the nut, which then requires either drying at HIGH temperatures or some kind of treatment (such as irradiation or fumigation) to keep it from spoiling! Not a good thing! We consciously chose not to go the "commercial" route as we refuse to do anything that would compromising the integrity or wholesomeness of our black walnuts.

Let the Genetic Diversity of the Wilderness Nurture You!

The black walnuts grown in plantations cannot even compare to the wild nuts in their genetic diversity. Typically, a plantation may consist of just one or only a few "cultivars" - so even though plantations have very many trees, they have very little genetic diversity, as most trees are genetically identical. Genetically identical trees produce genetically identical nuts with identical nutritional profiles - so the commercial nuts you get "all taste the same". By comparison, our black walnuts come from many dozen wild, genetically-unique trees, so each tree's nuts will be slightly different in size, fragrance, flavor, taste, and their nutritional value - offering you the ultimately healthful, varied and satisfying food.

Community

When you get our black walnuts from us, there is no intermediary between the people who gathered and cleaned the nuts and you! Every penny you pay helps support real people, our communities, and our non-industrial, Earth-gentle small-scale business.

The Joy of Cracking It Yourself

We now offer an amazing nut cracker that makes cracking even the toughest nuts a joy, while keeping meats intact! Please see the Store page of PineNut.com for details.

We'd Love to Hear from You!

If you have any comments about our black walnuts, please e-mail our staff Forester in charge of black walnuts at: forest@pinenut.com

Crack! Enjoy!

PineNut.com

