

PECAN TREES OF WEST TEXAS

SUMNER PECAN

Early bearing, large, good quality nuts. Suited for close space planting.

Sometimes called the "Western Schley" originated in Chula, Georgia. The Sumner pecan originated in Chula, Ga, as a chance seedling that was instantly recognized by Mr. Sumner as an outstanding selection but it was unfortunately propagated on limited scale until the 1980's. This variety is now highly recommended by the Southeastern University experts and scientists. Multiple nuts are produced in large crowded clusters at branch terminals. The elongated papershell nuts are loaded with oily, tasty kernels, separated from thin shells with a flexible cork. The harvesting process produces very desirable and valuable nut halves for the commercial candy trade. The tree is resistant to most diseases and is covered with deep green leaves late into the season: the nuts maturing late into the Fall. 55% kernel. This tree is excellent in Florida and the deep south. Zone 7-10

PAWNEE PECANS

Mohawk-Starking Hardy Giant cross. Large nut, early nut maturity and high Kernel Percentage.

No cultivar of pecan has received as much recent acclaim as has the Pawnee for commercial orchard planting. Tests at the Georgia state experimental station farm near Ty Ty has shown that Pawnee is presently disease resistant and produces heavy crops of large, well filled nuts with a high oil content, and it has an exceptionally satisfying flavor when toasted in melted butter and salt. Perhaps its greatest attribute is its early maturity around the last of September or the first of October. This means an early harvest for the holiday market. Prices are always much higher before Thanksgiving because the nut processors will have sufficient time to prepare their nut products for the lucrative Christmas sales of pecans: in-shell, shelled, and for fruitcakes and candies. The nuts are large with a thin shell, somewhat elongated and shell out 52% kernel. This tree is very cold hardy. Zone 7-10

The mature pecan tree is usually 70 to 100 feet tall, as shown above, but can grow as tall as 150 feet and higher. The native pecan trees shown are estimated to be over 150 years old. Their trunks are more than three feet in diameter.

Texas is the largest producer of native pecans, and is second only to Georgia in the production of hybrid (orchard grown) varieties. The pecan became the Texas state tree by act of the Texas Legislature in 1919. Governor James Hogg favored the tree so much that he requested that one be planted at his gravesite.

It's the State Tree of Texas and it's also a fine, tasty food that's a good source of vitamins and minerals. Find the perfect Pecan Pie recipe, learn how to plant a pecan tree, and discover the history of the mighty pecan. (NOT pe-can, it's pronounced puh-kon in these parts).

Southern Pecan Pie (from www.Southernliving.com)

INGREDIENTS

- 1/2 (15-ounce) package refrigerated piecrusts
- 4 large eggs
- 3/4 cup sugar
- 1 cup light corn syrup

1/2 cup butter or margarine, melted
1/4 cup firmly packed light brown sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
1 cup pecans, coarsely chopped

INSTRUCTIONS

Unfold 1 piecrust, and roll to press out fold lines. Fit into a 9-inch pieplate according to package directions; fold edges under, and crimp.

Whisk together eggs and next 6 ingredients in a saucepan over low heat until well blended. Pour into piecrust; sprinkle with pecans.

Bake at 350° on lower rack 30 minutes or until pie is set.

YIELD: Makes 1 (9-inch) pie

PREPARATION TIME: 10 min.

COOKING TIME: Bake: 30 min.

If you have any question please call, write or drop by:

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