



## **Reliving History, Inc.**

*Supporting the ca. 1751 Peter Burr House  
The oldest wood frame house in West Virginia*

**[www.RelivingHistoryInc.org](http://www.RelivingHistoryInc.org)**

Contact us for upcoming events and to arrange presentations at your school or organization.

## **How to Shell & Store Black Walnuts**

- Wear gloves when collecting or handling walnuts that are still in their husks. They have a dye in them that is difficult to get off if they stain your skin or clothing.
- The nuts are ready to harvest when the husk has changed from solid green to a yellow-green. (Be ready to collect them before the squirrels get them. They seem to know just the right time to gather their winter's supply.)
- The nut is ready to harvest if pressing on the husk leaves an indentation.
- To remove the nut in its shell from the husk, wear goggles to protect your eyes.
- Pound on the nut with a hammer or rock to break and remove the husk. Don't hit the nut so hard as to break the shell but hard enough to remove the outer husk.
- Place the nuts in their shells in a cool, dark, dry place with good ventilation.
- Let them cure (dry) in their shells for about 2 weeks.
- Soak the cured nuts 8 to 24 hours before cracking.
- Crack the nuts using a nutcracker or by tapping it hard enough to open the shell. Take care to not crush the nut meat.
- Remove the nut meat and store in a clean, dry jar or plastic bag in your refrigerator.

Black walnuts will store for as long as 9 months.

Freezing black walnuts can extend their shelf life to as much as 2 years.

## **Visit the Peter Burr House**

170 E. Burr Blvd., Kearneysville, WV 25430  
(at Burr Industrial Park in the far right back corner)  
See website for directions.