The shell-bark hickory ought to be cultivated for its nuts. any other native nut, and, in the best varieties, it is equal to any imported nut. It ripens in October. Every fruit which is much used for food, except this, has been improved by careful cultivation If as great a change can be wrought as has been effected in the common

The Hickory Nut, and Other Nuts: Improvements Which Have Been Wrought and Some Suggestions

by Luther Burbank

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