**Life History**: The White Walnut, Juglans cinerea, also known as the Butternut Walnut, oil nut or Butternut Tree, is native to the eastern coast of the US and the south east coast of Canada. Since its origin it has spread over most of the country aside from the deep south or far west coasts. The White Walnut prefers rich moist soils and can tolerate far cooler conditions than its relative and more popular black walnut.

**Geographic Range**: In the United States the White Walnut grows in most of the country; according to Willis Orchards, an online tree vendor, the White Walnut grows in zones four to seven. What these zones do not include are the western third of Oregon and Montana, all of California, and for the most part anything below Tennessee or Oklahoma.

**Size**: The White Walnut, according to Grimm is 50-75 feet in height, while Wikipedia claims the range is closer to between 65 and 100 feet. The trunk ranges from one to three feet in diameter, so it is a substantially large tree.

**Leaf Characteristics**: The leaves range from fifteen to thirty in. long and are both alternately arranged as well as pinnately compound. The leaflets on the fifteen to thirty in. leaf range anywhere from 11-17 in numbers, the leaflets themselves are opposite with a terminal leaflet at the end. The leaflets are two to four inches long, and about one to two inches wide. Grimm characterizes the leaves as oblong lanceolate, finely toothed, rough and hairy on the top and smooth and hairy on the bottom.

**Stem Characteristics**: The stem of the leaf is long and hairy however the leaflet doesn’t have much of a stem at all.

**Flower Characteristics**: The white walnut flower is broken into male and females. The male flowers are single stemmed, hang down two to five inches, and are yellow to green in color. The females are located further toward the end of the twig and hang off a short spike and appear in the middle to end of summer.

**Fruit Characteristics**: The Fruit of the White Walnut can be used to make pickles out of the young fruits; in addition, the nuts formed are known for having oily, sweet kernels which are also edible. The fruits are boney shelled, frequently born in clusters and ripen in October.

**Insect & Fungal Pests**: There is a known fungus that attacks the White Walnut and it is called the Butternut Canker. This fungus was identified in 1967 in Wisconsin but is believed to have predated that discovery. It is so deadly, according to the Minnesota Department of Natural Resources, that in some states it has killed off 80% of the White Walnuts. The canker can be recognized as a long split or hole in the tree with an “inky” black interior.

**Economic Importance**: Being so closely related to the hardwood, beautiful black walnut, this softer version is used for furniture and finishes inside houses. In addition, the trees can be bought themselves or the wood is used in things like $600 TV stands at Walmart.

**Interesting Facts**: The Native Americans utilized the sap of the white walnut to make sugar as well as syrup. The inner bark was used in previous years as a source of an orange or yellow dye. The White Walnut is shade intolerant and must be above surrounding plants or it will not thrive. Also Fruit isn’t produced until about twenty years into the trees life.

**References**: Grimm, Walmart.com, Wikipedia, Willis Orchards, herrinhs.org, Minnesota Department of Natural Resources

**Multiple Choice Question**: The butter nut canker affects which of the following trees: White Walnut, Black Walnut, Sweet Gum, or Chinese Elm?