

## GROWLERS CREEK GROVE CHESTNUT VARIETIES

### Commercial varieties available:

<b>Bouche de Betizac</b>	French variety named in 1962. A large early season nut, sweet flavour, easy to peel. Available early April.
<b>De Coppi Marone</b>	Considered by the industry to be the best roasting nut. Easy to peel with a rich sweet flavour. Available mid-April.
<b>Purtons Pride</b>	Sweet, easy to peel. Great roasted, boiled or steamed. Versatile all-purpose nut. Available mid-April.

We also have our 'heritage varieties', off our majestic 140 year old trees, these chestnuts have been taste tested by us, our friends and chefs:

<b>Ruby Tuesday</b>	Planted c.1874. This nut is so good we have grafted it onto other trees. Full flavoured 'Marone' style nut. Attractive and easy to peel. Available late April.
<b>Ticino</b>	Planted c.1874. These nuts are off the largest tree on our block. Shiny medium to standard nut that is easy to peel, flavoursome and great roasted. Available late April.
<b>Williams</b>	Planted c.1912. A late season nut that is great roasted. Easy peeling. Deliciously creamy with a hint of caramel. Available mid-May.