

# Bartlett



## ABOUT

The Bartlett carries a true pyriform "pear shape:" a rounded bell on the bottom half of the fruit, then a definitive shoulder with a smaller neck. Often, the Bartletts found in grocery stores are green, and then they change to yellow as they ripen at home when left at room temperature.

## SEASONALITY

The first choice available for those waiting for the new pear season to begin, Northwest-grown Bartletts are harvested in late August to early September and usually remain available through December to January or February.

## RIPENING

The Bartlett pear is a unique pear in that its skin color brightens as it ripens, unlike other varieties of pears that show little color change as they ripen. Remember, all pears need to ripen at room temperature.

Check the Neck for Ripeness™ daily by gently pressing your thumb near the stem end of the pear. When it gives slightly, the pear is ripe.



# Green Anjou



## ABOUT

Green Anjou (pronounced ON-ju) pears are recognizable for their egg-shaped appearance, having a larger spherical lower portion that begins a gradual taper above the mid-point to a narrower rounded top. Their skin color is bright green, and sometimes has a soft red blush.

## SEASONALITY

Harvest for Green Anjou pears begins in the fall arriving in produce departments in late September/early October. They are the most widely available pear variety with supplies through the summer.

## RIPENING

Ripen Anjou pears at room temperature. They may take 3-5 days to become fully ripe after purchase. Once ripe, store them in the refrigerator to slow the ripening process for a few more days.

Check the Neck for Ripeness™ daily by gently pressing your thumb near the stem end of the pear. When it gives slightly, the pear is ripe.



# Bosc



## ABOUT



Bosc are known for their long, curved stem and elongated neck that widens gradually to a full rounded base. Bosc are also unique for their color: a warm cinnamon brown with russeting over the surface of the skin.

Russeting is a natural appearance for Bosc. The russeting may cover the entire surface of the pear or it may just be seen over a small portion of the skin. In either case, the quality of the fruit is not affected.

## SEASONALITY

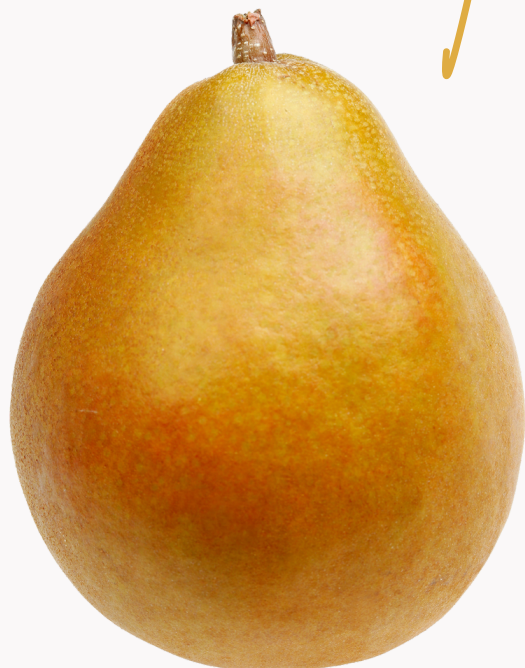
Harvest for Bosc pears begins in the fall in Oregon and Washington, and they are in season from late September through April.

## RIPENING

Since the flesh density of Bosc is greater than other pears, it's important to take this into consideration when determining readiness to eat. The Check the Neck™ test is still the best method for checking Bosc for ripeness. However, keep in mind that Bosc will "give" less than other pears when they are ready. Sometimes, Bosc will also show a slight wrinkling at the base of the stem.



# Taylor's Gold



## ABOUT

Taylor's Gold pears are medium to large in size. They are round at their base, tapering slightly to a smaller curved neck. The skin is smooth, uniform, and cinnamon-colored with the occasional rose blush and is covered in russeting.

## SEASONALITY

Taylor's Gold is a unique pear and has a limited season. Harvest begins in early October with availability extending through November.

## RIPENING

Ripen Taylor's Gold pears at room temperature. They may take 3-5 days to become fully ripe after purchase. Once ripe, store them in the refrigerator to slow the ripening process for a few more days.

Check the Neck for Ripeness™ daily by gently pressing your thumb near the stem end of the pear. When it gives slightly, the pear is ripe.

