



ORGANIC PEARS

*Jewels of
Harvest Season*

ASIAN PEARS

Asian pears combine the sweetness of a pear with the crispness of an apple. They originally gained popularity in Japan, the Korean peninsula and China and are now well-loved by eaters in the US. These generally round-shaped varieties in brown, yellow and green hues help mark the fall season deliciously. Ripe and ready right now – no need to wait to enjoy these tasty pears!





ICHIBAN *Asian Pear*

One of the earliest ripening varieties of Asian pears, Ichiban has delightfully crisp flesh that's quite sweet. This fine-textured fruit is a tasty way to kick off the season!



KOSUI *Asian Pear*

Kosui boasts a subtle vanilla flavor and delicate golden brown skin. This Asian pear doesn't brown when cut, so feel confident slicing this pear up for cheese plates and salads!



HOSUI *Asian Pear*

This mellow-flavored variety is tangy with brandy-like undertones. Prominently speckled with tiny white dots (called lenticels), this skin feature helps to identify Hosui from other Asian pears.



NEW CENTURY *Asian Pear*

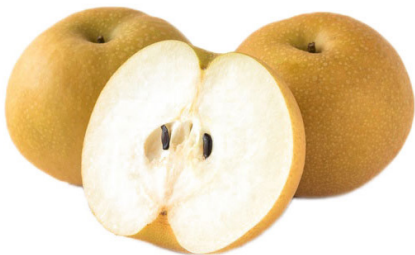
AKA Shinseiki

Flecks of tan dots (called lenticels) on this variety's yellow skin helps to distinguish it from other Asian pears. Crisp and juicy with hints of spice, New Century embodies some of fall fruit's best qualities. Thin-skinned and fine-fleshed, this pear is phenomenal for fresh eating!



20TH CENTURY *Asian Pear*
AKA Nijisseiki

Yellow skin Asian pear varieties are known to be super sweet, and 20th Century is no exception. Its dense flesh makes it uniquely suited to cooked preparation, whereas other Asian pears are best eaten fresh.



YOINASHI *Asian Pear*

Meaning “excellent pear” in Japanese, Yoinashi is delightful for fresh eating. With its richly aromatic flesh, this slightly russeted variety is lovely to look at too!



OLYMPIC *Asian Pear*

AKA Arirang

Arirang means “sweet pear” in Korean, so this variety certainly lives up to its name. Crisp and juicy, Olympic is considered one of the sweetest Asian pears around!



SHINKO *Asian Pear*

Sweet and tangy with floral, citrus and butterscotch notes, this variety boasts a satisfyingly crisp texture.

Popular at farmers markets in Japan and across Europe and the United States, this variety is well-known to Asian pear aficionados!



ATAGO *Asian Pear*

This Asian pear often grows in a slight heart shape, and its pure white flesh looks striking against its mottled caramel-colored skin. Sweet with a hint of tart citrus and subtle notes of tropical fruits like kiwi and mango.



SHIN LI *Asian Pear*

Similar in shape to a European pear, this variety's flesh is fine in texture and very aromatic. Described as tasting a little bit spicy, Shin Li is a variety not to miss!



SHINSETSU *Asian Pear*

High in sugar and low in acid, Shinsetsu is described as tasting subtly of butterscotch, and its flavor deepens as the fruit ripens.

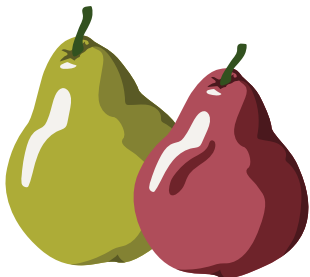


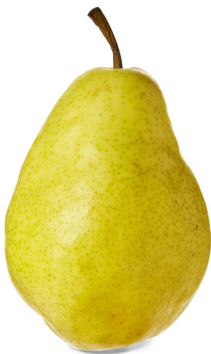
TSU LI *Asian Pear*

Sweet and crisp, Tsu Li boasts a floral flavor with a subtle pineapple aroma. Similar in shape to a European pear, ovular and tapering near the stem, this variety's unique shape helps distinguish it from other Asian pears.

PEARS

Originating in Europe and eventually making their way to North America, New Zealand, Argentina and beyond, these well-loved orchard fruits are considered a quintessential Northwest crop, with over 80% of US production happening in Oregon and Washington. Recognizable by their “pyriform” shape, the wide-bottomed and tapered neck of “true” pear form, skin color ranges from green, yellow, brown and red. Ripening from the inside out, the best way to test a pear’s readiness is to gently press a thumb into its neck. If it gives slightly, it’s ripe and ready!





BARTLETT *Pear*

Exhibiting pyriform, the “true” pear shape with a large rounded bottom and tapered neck, Bartlett is a classic variety. Sweet and juicy, this pear’s skin changes from green to yellow, and its flesh becomes smoother as it ripens. Perfect for fresh eating and baking projects!



WARREN *Pear*

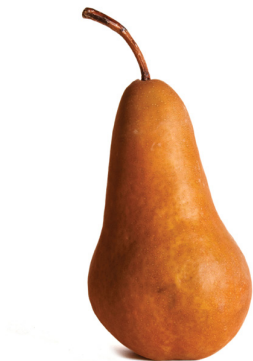
Warren is deliciously dense and succulent with thin, tender skin. Green when mature but ripening to an earthy yellow with shades of brown and red blush, this variety's flesh is smooth and luscious.

Floral in flavor with notes of pineapple, honey, guava and vanilla, Warren is delightful eaten fresh out of hand.



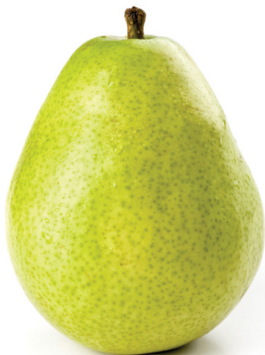
ABATE FETEL *Pear*

Originating in France, Abate Fétel is elongated in shape with yellow skin that often is russeted. Sweet and aromatic, this pear is ideal for both baking and fresh eating. Abate Fétel softens quickly, so enjoy this variety while still slightly firm.



BOSC *Pear*

This variety's thick, golden-tan skin is often covered with rough russeting and some mottling. The exceptionally firm flesh of this variety makes it ideal for drying, baking and especially poaching whole.



D'ANJOU *Pear*

Short and squat with nearly no neck, the slightly egg-shaped appearance of D'Anjou helps distinguish it from other green skin varieties. Sweet with a slightly citrusy flavor, this aromatic all-purpose pear is wonderful for fresh eating and baking.



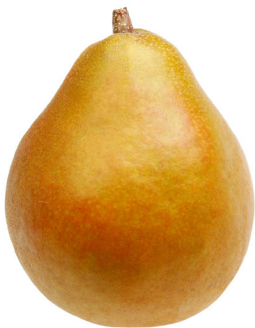
STARRIMSON *Pear*

This early variety kicks off pear season with flashy crimson-hued skin that brightens as it ripens. Beneath its thin skin, find creamy fine-grained white flesh. Aromatic and slightly floral, Starkrimson is best eaten fresh to showcase its stunning skin, but it can also be used for baking.



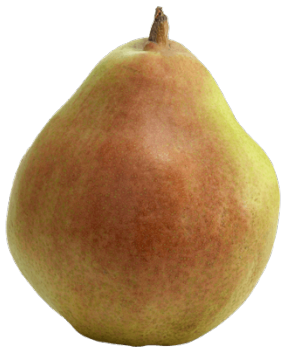
RED BARTLETT *Pear*

When mature but not fully ripe, Red Bartlett is crunchy and tart. As it ripens, it becomes sweeter, with a buttery texture, and its smooth maroon skin turns a bright red.



TAYLOR'S GOLD *Pear*

This pear is rich, creamy and sweet when fully ripe with notes of honey. Taylor's Gold is the perfect pear for fresh eating!



COMICE *Pear*

Considered the sweetest and juiciest of the European varieties, the skin of this pear is yellow to green with a slight red blush. Sometimes referred to as the “Christmas” pear due to its popularity around the holidays, Comice is buttery-textured, sweet and fantastic for fresh eating.



CONCORDE *Pear*

Aromatic, floral and with notes of vanilla, this sweet and juicy variety remains slightly firm when ripe. A fairly new variety, this cross between Comice and Conference originated in Britain.



MORETTINI *Pear*

This Italian variety has a mild, sweet and slightly tangy flavor that's best eaten when its fine-grain flesh is fully ripe and soft. The yellow skin of this renowned dessert pear often displays a beautiful red blush.



ORCAS *Pear*

Discovered in Washington on Orcas Island, this beautiful yellow pear with a red blush is great for baking, drying and fresh eating. Its juicy smooth-grained flesh melts in the mouth, and its flavor is described as sweet and bright!



RED D'ANJOU *Pear*

The skin color of this pear ranges from deep-red, maroon, rust-colored or bright red. With skin covered in tiny dots (called lenticels) and sometimes displaying yellow striations, Red D'Anjou is an attractive variety with great eating qualities.



RED SENSATION *Pear*

This smooth-skinned variety is harvested when greenish-yellow. Dotted with tiny specks (called lenticels), this high-sugar variety turns a striking shade of red when fully ripe. Sweet, crisp and juicy, this fine-grained pear makes a big impact!



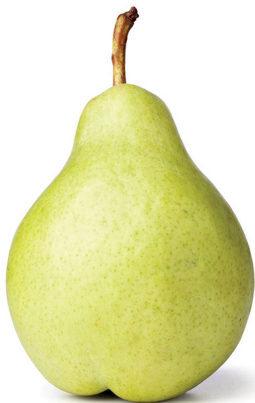
SECKEL *Pear*

One of the smallest cultivated varieties, super sweet and petite, Seckel can be as small as “bite-sized.” Teardrop-shaped with olive green skin and dense, grainy flesh, this sugar-packed variety is a cross between an Asian and a European pear. As it ripens, the blush on its skin darkens, and the overall glossy appearance becomes more matte.



FORELLE *Pear*

A beautiful smaller-sized pear, Forelle turns from green to bright yellow with crimson freckling when fully ripe. Super juicy, crisp and sweet, but sometimes with a pleasant tartness and hint of cinnamon spice, this pear is fantastic paired with cheese and walnuts.

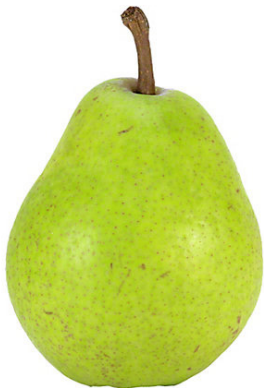


AUTUMN BARTLETT *Pear*

AKA Packham

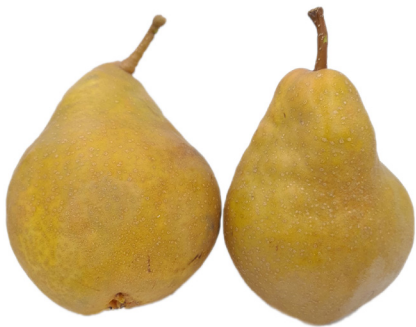
Similar in flavor to a Bartlett pear, Autumn Bartlett distinguishes itself from its cousin with its size.

A great storage variety, this pear is sweet with light green skin that remains the same color even when fully ripe.



ALEXANDER LUCAS *Pear*

Also known as Beurre Alexander, this variety is similar to D'Anjou in texture and sweetness. Crisp and juicy when mature, when completely ripe, the flesh of this pear softens to a melt-in-your-mouth texture. Aromatic with a perfumed fragrance, this French variety is a supremely delicious dessert pear.



DURONDEAU *Pear*

Originating in Belgium, this pear has a pronounced sweet-tart flavor with firm flesh and green skin. Often kissed with a pink blush, enjoy Durondeau before its skin begins to yellow. The window to enjoy Durondeau comes and goes quickly, so grab it while you can!