

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 out of the box, don't wait to eat these tasty treats!



Ichiban

NW Availability: September
Skin: Brown

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



Kosui

NW Availability:
September – Early October
Skin: Brown

Kosui is a small-to-medium variety that boasts a subtle vanilla flavor and delicate golden brown skin. This Asian pear doesn't brown when cut, so feel confident when sampling that the white flesh won't oxidize and will allure eaters.



Hosui

CA & NW Availability:
Mid-September – Early-November
Skin: Brown

Slightly ovate to round in shape and generally medium-to-large in size, this mellow flavored variety is tangy with brandy-like undertones. Prominently speckled with white lenticels, its skin helps to identify Hosui from other Asian pears.



New Century *AKA Shinseiki*

NW Availability:
Mid-September – Mid-October
Skin: Yellow

Tan lenticels on the yellow skin of this variety help to identify 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 a phenomenal fresh eater!

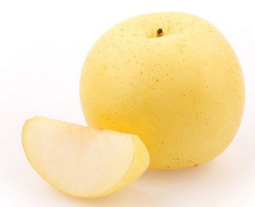


Shinseiki *See New Century*

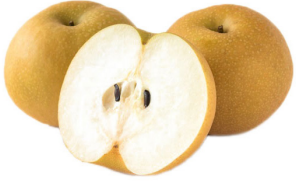
20th Century *AKA Nijisseiki*

NW Availability:
Mid-September – Early-November
Skin: Yellow

The variety that kicked off Japan's interest in pears in the early 1900s. Large, smooth and round, this delicious variety is similar in appearance to a Golden Delicious apple, but with the tasty eating qualities unique to Asian pears. Yellow skin varieties are known to be super sweet, and 20th Century is no exception. This variety's dense flesh makes it uniquely suited to cooked preparation where other Asian pears are best eaten fresh.



Nijisseiki *See 20th Century*



Yoinashi

NW Availability: October
Skin: Brown

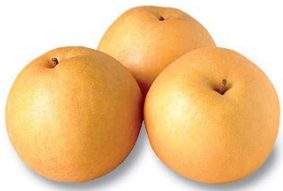
Meaning “excellent pear” in Japanese, Yoinashi is a delightful eater. Large in size with richly aromatic flesh, this slightly russeted variety is lovely to look at too!



Olympic *AKA Arirang*

NW Availability:
Mid-October – Late-January
Skin: Brown

Arirang means “sweet pear” in Korean, so this variety certainly lives up to its name. Crisp and juicy, Olympic typically sizes large and is considered one of the sweetest Asian pears around! Its yellow skin leans golden-orange, making it a stunner in displays.



Arirang *See Olympic*



Shinko

NW Availability:
Mid-October – Late-November
Skin: Brown

Sweet and tangy with floral, citrus and butterscotch notes, this medium-sized 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

NW Availability:
November – Mid-December
Skin: Brown

This hefty-sized 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

NW Availability: January
Skin: Brown

Technically a brown skin Asian pear, but like other varieties with parentage from China, Shin Li tends to display a green-brown hue to its skin. More similar in shape to a European pear and sizing large, the flesh of this variety is fine in texture and very aromatic. Described as tasting a little bit spicy, Shin Li is a variety not to miss!



Shinsetsu

NW Availability: January
Skin: Brown

This variety features tan lenticels on its skin. High in sugar and low in acid, Shinsetsu is described as tasting subtly of butterscotch that deepens as the fruit ripens.



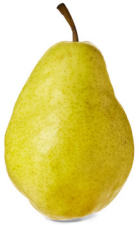
Tsu Li

NW Availability:
Mid-January – Mid-February
Skin: Green

An heirloom variety from China that, at its largest, can weigh up to two pounds. Its brown-green skin reveals white flesh with a slight yellow tinge. 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 true test of a pear’s readiness is by gently pressing a thumb into its neck. If it gives slightly, it’s ripe and ready!



Bartlett

CA& NW Availability:
Late-July – Early-February

Exhibiting pyriform, 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.



Warren

CA Availability:
September – Early-November

Pyriform in shape, 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

NW Availability:
Mid-September – Early-October
Import Availability:
Mid-May – Mid-September

Originating in France, Abate Fetel 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 Fetel softens quickly, so this variety is best enjoyed while still slightly firm.



Bosc

NW Availability:
Mid-September – Mid-May
Import Availability:
Mid-May – Mid-September

Oblong in shape with a wide bottom and elongated neck that tapers to a slim point, Bosc is thick-skinned. Its golden-tan skin is often covered with rough russeting and some mottling. The exceptionally firm flesh of this variety makes it ideal for baking and especially poaching whole.



D’Anjou

NW Availability:
Mid-September – Mid-May
Import Availability:
June – Early September

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 pear will often display a slight blush on the sun-touched side of the fruit.



Starkrimson

NW Availability:
Mid-September – Late-December

This early variety kicks off pear season with flashy crimson skin that brightens as it ripens. Thin and covered with lenticels, it reveals creamy, fine-grained white flesh that’s aromatic and slightly floral. Best eaten fresh to showcase Starkrimson’s stunning skin, but it can also be used for baking.



Red Bartlett

NW Availability:
Late-September – Late-November

Like its green cousin, Red Bartlett captures the “true” pear pyriform shape. When mature but not fully ripe, this pear 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

NW Availability:
Late-September – Early-October

Very similar to a Comice pear, Taylor's Gold is rich, creamy and sweet when fully ripe with notes of honey. Its skin is a smooth and uniform shade of cinnamon with overall russetting and the occasional blush. Its relatively short shelf-life will allow ripe fruit to sit at room temperature, but it should be stored in the refrigerator once fully ripe to maintain its integrity.



Comice

CA& NW Availability:
October – Early-February

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 their popularity around the holidays, Comice is buttery-textured, sweet and fantastic for fresh eating.



Concorde

CA& NW Availability:
October – Early-January

Aromatic, floral and with notes of vanilla, this sweet and juicy variety remains slightly firm when ripe. Its smooth yellow-green skin exhibits patches of red blush with golden brown russetting. A fairly new variety, this cross between a Comice and Conference originated in Britain.



Morettini

NW Availability: October

This Italian variety is an early-season pear with a mild, sweet and slightly tangy flavor that's best eaten when its fine-grain flesh is fully ripe and soft. Its yellow skin often displays a red blush and is medium in size with a typical heavy-bottomed pear shape (aka pyriform).



Orcas

NW Availability: October

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



Red D'Anjou

NW Availability:
October – Late-May
Import Availability:
June – Early-July

Predominantly grown in the Pacific Northwest, the skin color of this medium-sized, egg-shaped pear ranges from deep-red, maroon, rust-colored or bright red. Covered in lenticels and sometimes displaying yellow striations, Red D'Anjou is an attractive variety with great eating qualities.



Red Sensation

NW Availability:
Early-October – Early-November

Similar in shape to a Bartlett, this smooth-skinned variety is harvested when greenish-yellow. Dotted with lenticels and pores, 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

NW Availability:
Late-October – Late-January

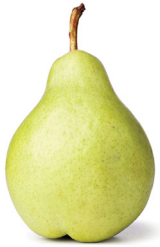
Also known as Candy or Sugar pears, super sweet and petite Seckel can be as small as "bite-sized." Teardrop shaped with olive green skin and dense, grainy flesh, this sugar-packed variety is a cross between an Asian and a European pear. As it ripens, the blush on its skin darkens and the overall glossy appearance becomes more matte.



Forelle

NW Availability: December

One of the smallest sized cultivated varieties, Forelle turns from green to bright yellow with crimson freckling when fully ripe. Super juicy, crisp and sweet, but sometimes a little tart, this pear is fantastic paired with cheese and walnuts.



Autumn Bartlett

AKA Packham

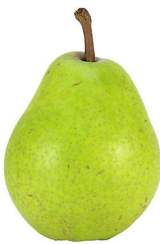
Import Availability:
April – Early-July

Similar in flavor to a Bartlett pear, Autumn Bartlett distinguishes itself from its cousin with its size. Medium to large and a great storage variety, this pear is sweet with light green skin that remains the same color, even when fully ripe.



Packham

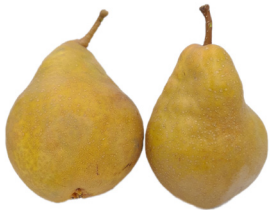
See Autumn Bartlett



Alexander Lucas

Import Availability: April – Early-June

Also known as Beurre Alexander, this variety is similar to D'Anjou in texture and sweetness. Green-skinned and juicy, this pear tends to size up large. 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

NW Availability: April - Early-June

Originating in Belgium, this pear has a pronounced sweet-tart flavor with firm flesh and green skin. Often kissed with a pink blush, Durondeau should be enjoyed before its skin begins to yellow. Once past prime ripeness, it quickly loses flavor and the texture degrades. Due to its relatively short shelf-life, the window to enjoy Durondeau comes and goes quickly, so grab it while you can!

