

## A REFERENCE GUIDE TO THESE SWEET OFFERINGS



### **Bartlett**

**Availability:** March – April

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.



### **Abate Fetel**

**Availability:** April – June

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



### **Bosc**

**Availability:** Mid-May – Mid-July

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**

**Availability:** Mid-May – July

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.



### **Red D'Anjou**

**Availability:** Mid-June – July

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 Bartlett**

**Availability:** Mid-March – May

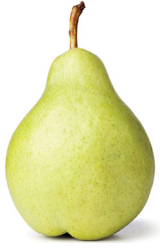
Like its green cousin, Red Bartlett captures the "true" pear pyriform shape. When mature but not fully ripe, this pear is crunchy and tart. As it ripens, it becomes sweeter, with a buttery texture and its smooth maroon skin turns a bright red.



### Forelle

**Availability:** Mid-March – May

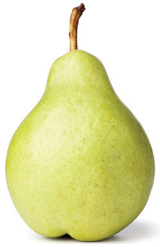
One of the smallest sized cultivated varieties, Forelle turns from green to bright yellow with crimson freckling when fully ripe. Super juicy, crisp and sweet, but sometimes a little tart, this pear is fantastic paired with cheese and walnuts.



### Autumn Bartlett AKA Packham

**Availability:** April – Mid-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.



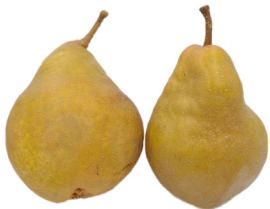
### Packham See Autumn Bartlett



### Alexander Lucas

**Availability:** April – May

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

**Availability:** April – May

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.

