



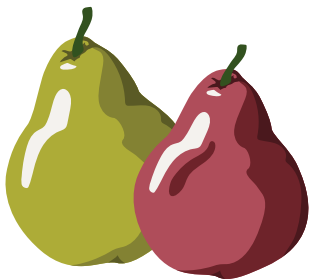
Import
PEARS

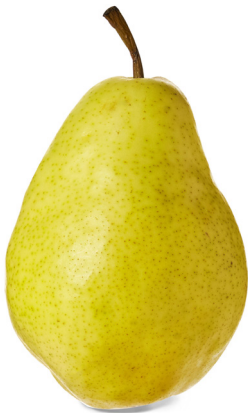
IS THIS PEAR RIPE?

Try the thumb test!

Unlike most other fruit, pears ripen from the inside out. How to tell if a pear is ripe and ready to eat?

Best rule of thumb...press gently on the neck of the pear. If it gives slightly, it's ready to enjoy!





BARTLETT *Pear*

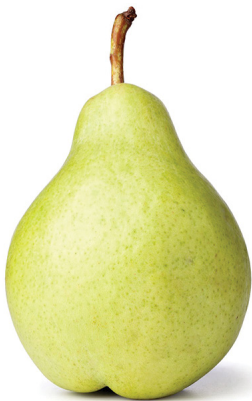
A classic pear variety

FLAVOR: sweet, true pear

TEXTURE: grainy to start, smooth & juicy as it ripens

USAGE: fresh eating & baking

EAT WHEN: there is slight give when pressed gently on the neck of the pear



AUTUMN BARTLETT *Pear*

Also known as Packham, this pear has great shelf life

FLAVOR: sweet, true pear

TEXTURE: slightly firm, grainy to start, smooth as it ripens

USAGE: fresh eating & baking

EAT WHEN: there is slight give when pressed gently on the neck of the pear



PACKHAM *Pear*

Also known as Autumn Bartlett, this pear has great shelf life

FLAVOR: sweet, true pear

TEXTURE: slightly firm, grainy to start, smooth as it ripens

USAGE: fresh eating & baking

EAT WHEN: there is slight give when pressed gently on the neck of the pear



RED BARTLETT *Pear*

Delicious in salads & on cheese plates

FLAVOR: sweet-tart to start, sweet with floral notes as it ripens

TEXTURE: slightly firm, grainy to start, smooth as it ripens

USAGE: fresh eating & baking

EAT WHEN: there is slight give when pressed gently on the neck of the pear



ABATE FETEL *Pear*

*This aromatic variety is delicious for
fresh eating and baking*

FLAVOR: fruity & sweet

TEXTURE: firm to slightly firm

USAGE: baking & fresh eating

EAT WHEN: there is slight give when pressed gently
on the neck of the pear



D'ANJOU *Pear*

*This egg-shaped variety is easy to distinguish
from other green pears*

FLAVOR: sweet & citrusy

TEXTURE: slightly firm & buttery

USAGE: fresh eating, baking, cooking & pureeing

EAT WHEN: there is slight give when pressed gently
on the neck of the pear



FORELLE *Pear*

Try this variety with cheese and walnuts

FLAVOR: sweet-tart, hint of cinnamon

TEXTURE: crispy & juicy

USAGE: fresh eating

EAT WHEN: its skin has turned bright yellow & there is slight give when pressed gently on the neck of the pear



RED D'ANJOU *Pear*

Try this pear on the grill or in salads

FLAVOR: sweet & citrusy

TEXTURE: slightly firm & buttery

USAGE: fresh eating, baking, cooking & pureeing

EAT WHEN: there is slight give when pressed gently on the neck of the pear



DURONDEAU *Pear*

A sweet addition to baked goods, this variety is known as a “dessert pear”

FLAVOR: sweet-tart & pronounced

TEXTURE: firm & moderately juicy

USAGE: fresh eating, cooking & baking

EAT WHEN: still firm for best flavor and texture



BOSC *Pear*

This variety is perfect for poaching

FLAVOR: sweet, slightly tart & notes of fall spices

TEXTURE: firm, juicy & buttery

USAGE: poaching, baking, drying & fresh eating

EAT WHEN: there is slight give when pressed gently on the neck of the pear



ALEXANDER LUCAS *Pear*

This aromatic variety is described as a “dessert pear” for its exceptional sweetness

FLAVOR: sweet & citrusy

TEXTURE: slightly crisp when firm, buttery when fully ripe

USAGE: fresh eating & baking

EAT WHEN: there is slight give when pressed gently on the neck of the pear