

2014 PEARS & ASIAN PEARS

Variety	Tree Size	Fruit	Pollenizer	Ripens	Fruit Color	Flavor	Applications
Anjou	Dwarf	Large, conical, short-necked	Bartlett or Bosc	Late September	Light green with slight brown russeting.	Mild, juicy & sweet with melting, delicate aroma.	Best when used fresh. Good for baking & cooking before fully ripe. Good keeper.
Bartlett	Dwarf	Large, classic shape	Partially self-fruitful; better with Anjou or Bosc.	Mid-August to Mid-September	Golden yellow blushed with brownish red	Smooth, juicy, white flesh with a bit of tartness.	Good for fresh eating. Best for canning, preserves and drying. Keeps for 3 months.
Bosc	Dwarf	Medium to Large	Bartlett	Early to Mid - October	Dark yellow fruit with brownish russeted skin.	Crunchy yet tender, rich & aromatic, juicy.	Excellent for eating and ideal for baking & drying. Excellent keeper.
Comice	Dwarf	Large, broad base with narrow neck.	Bartlett	November	Greenish yellow fruit with red blush.	Rich, juicy, firm, sweet finely textured flesh.	Premium dessert pear - often combined with cheese. Excellent for eating.
Highland	Dwarf	Spherical large and smooth	Bartlett, Comice	Early October	Bright yellow with light russet overlap.	Sweet, juicy, rich, smooth texture.	Premium dessert pear. Quality is better if stored for a month before ripening. Keeps for 3 months.

ASIAN PEARS

Variety	Tree Size	Fruit Size	Pollenizer	Ripens	Fruit Color	Flavor	Applications
20th Century	Semi-dwarf	Medium	Bartlett, Hosui or Shinseiki	Mid-August	Yellow with greenish mottling.	Juicy, crisp flesh with mild flavor.	Very good fresh and for cooking.
Hosui	Semi-dwarf	Large	20th Century, Bartlett, Shinko or Shinseiki	Mid-August to late September	Brownish-orange russeted skin	Juicy, sweet, flavorful. Crisp like an apple.	Very good tasting. Stores thru December.
Nitaka	Semi-dwarf	Large	Any other Asian pear, Bartlett	Mid-September to mid-October	Attractive greenish fruit with brown russet.	Mild, sweet, crisp, juicy flesh. Sweetens with storage.	Very good for fresh and cooking. One of best keepers.

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Shinko	Semi-dwarf	Medium, oval.	20th Century, Bartlett or Hosui	Early to mid-October	Brownish green fruit.	Crisp, apple-like flesh with rich distinctive flavor.	Very good fresh and for cooking. One of best keeping varieties.
Shinseiki	Semi-dwarf	Medium to large round fruit	Bartlett or Hosui	August	Yellow with little or no russet.	Mild & sweet flavor. Tastes best when tree ripened.	Very good for fresh and cooking. Stores through January.