

Discover Local Pears

How to Ripen a Pear.

You'll notice that pears are usually not ripe when you buy them!

- Leave any firm, unripe pear at room temperature. Place near other ripening fruit such as bananas, which give off ethylene that naturally speeds up the process.
- Don't refrigerate, as that will delay ripening.
- Most pears take on only slight (if any) color changes when ripening. Color is not a good indication of ripeness.
- If the stem end of pear yields to gentle pressure with your thumb, it's ripe!
- Once ripe, refrigerate to slow the ripening process. Refrigerated ripe pears can be saved for up to 5 days.



Variety	Average Harvest Dates	Fruit Characteristics	Uses (in order of preference)
Anjou	September to July	Egg-shaped. Color may be light green or yellow green. Color does not change as they ripen. Flavor is juicy, sweet and refreshing with a hint of citrus flavor.	All-purpose pear—great for fresh eating, baking, broiling, poaching, roasting, grilling, sautéing and in salads.
Asian	July to October	Small, round-shaped, slightly flat. Color is a bronze cinnamon with a full russet across its entire skin. Flavor is juicy with subtle melon-like flavors and mild acidity near the core. Crisp with a grainy texture.	Fresh eating—great in salads.
Bartlett	August to February	Bell-shaped. Color is unique as it changes from bright green to golden yellow as it ripens. Flavor is creamy, sweet and exceptionally juicy. Very fragile and bruises from over handling.	Known as the “canning” pear—great for preserves, syrups, chutneys. Great dried, in salads and desserts.
Bosc	September to April	Symmetrical body with a long-tapered shaped-neck. Color is a warm brown cinnamon. Brown russets turn the skin to a yellowish or greenish-brown but they do not affect fruit quality. Flavor is honey-spiced, almost “woody”, with crunchy, dense yet tender flesh.	Baking, broiling or poaching
Comice	September to March	Full, round shape with a short neck and stem. Color is green with a red blush covering small to large areas of the skin. Flavor is succulent, buttery, and exceptionally sweet with a creamy texture. May bruise as it ripens, but this does not damage internal character.	Fresh eating and great with cheese.
Concord	September to February	Exceptionally long neck that tapers to almost a point. Color is yellow green with golden russets in spots. Flavor is vanilla-sweet and earthy with a firm, dense texture. Texture is great for heated applications.	All-purpose pear—great for fresh eating, baking, broiling, poaching, roasting, grilling, sautéing and in salads.
Forelle	October to March	Small, bell-shaped pear that tapers evenly to a short neck. Color is yellow green with crimson freckles and blush. Flavor is crisp, tangy and refreshingly sweet. Firm flesh makes it great for display.	Fresh eating—great in salads.
Red Anjou	September to May	Egg-shaped; same as Anjou. Color is dark maroon with vertical streaks naturally created by the sun. Flavor is refreshing sweet and aromatic with a moist texture.	All-purpose pear that adds burst of color to all entrees—great for fresh eating, baking, broiling, poaching, roasting, grilling, salads.
Red Bartlett	August to January	Bell-shaped on the bottom half, and then has a definitive shoulder with a smaller neck. Color changes from dark red with vertical striping to a beautiful bright red. Flavor is juicy and sweet with a floral essence and smooth texture.	Known as the “canning” pear—great for preserves, syrups, chutneys. Great dried, in salads and desserts.
Seckel	September to February	Tiny pears, with a chubby round body and small neck. Color is olive green with a maroon blush. Flavor is ultra sweet and texture is very firm and crunchy. A great pear for kids.	Fresh eating, canning, and garnishing.
Starkrimson	August to January	Bell-shaped. Color changes from a deep crimson red to a bright red. Flavor is sweet and moist with a subtle floral aroma. Very smooth texture.	Fresh eating—great in salads and cereal.
Tosca	September to January	Newer U.S. pear variety; grown extensively in Italy. Bell-shaped. Color is greenish-yellow with an occasional red blush. Flavor is sweet, smooth, juicy and a bit exotic tasting. Texture is crisp and firm.	Fresh eating, baking, poaching, and great in salads.



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