

Pears & Asian Pears

| Variety | Tree Size | Fruit Size | 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 & 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 & 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 | Greenish yellow with light russet | Sweet, juicy, rich, smooth texture | Premium dessert pear. Quality is better if stored for a month before ripening. Keeps for 3 months |
| 20 th Century (Asian pear) | Semi-dwarf | Medium | Bartlett, Hosui or Shinseiki | Mid-August | Yellow with greenish mottling | Juicy, crisp flesh with mild flavor | Very good fresh & for cooking |
| Hosui (Asian pear) | Semi-dwarf | Large | 20 th 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 through December |
| Niitaka (Asian pear) | 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 fresh & for cooking. One of the best keepers |
| Shinko (Asian pear) | Semi-dwarf | Medium, oval. | 20 th Century, Bartlett or Hosui | Early to mid October | Brownish green fruit | Crisp, apple like flesh with rich distinctive flavor | Very good fresh & for cooking. One of the best keepers |
| Shinseiki (Asian pear) | 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 fresh & for cooking. Stores through January. |