

• FRESH FRUIT AND VEGETABLE PROGRAM •

# BOSC PEAR

A taste of honey sweetness, crisp, and woody.

## HISTORY OF BOSC

- The Bosc was discovered in the early 1800s.
- It's debatable if the Bosc has Belgium or French origins.
- In the U.S., the Bosc was first planted in either 1832 or 1833.
- Bosc grows well in Oregon and Washington.



Photo by Sbrocco International



Photo by Specialty Produce

## REASONS TO EAT

- The Bosc is high in fiber and antioxidants!
- Good for cooking!

## DID YOU KNOW?

- Bosc is more firm and has denser flesh than other pears.
- Ideal for baking, broiling, or poaching, excellent for eating raw as well.
- Able to retain their shape and texture when cooked.
- In season from late September through April.



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# GREEN ANJOU

Refreshingly sweet and juicy with a hint of citrus.

## HISTORY OF GREEN ANJOU

- Originated in Belgium but named after the Anjou region in France.
- Came to the U.S. in 1842.

## HOW DO I KNOW IF IT'S RIPE?

- Press your thumb near the stem, and if it gives in slightly, it's ripe.

## DID YOU KNOW?

- This is an all-purpose pear!
- Use in baking, poaching, roasting, grilling, or enjoy eating it raw.
- It does not change color when ripening; it stays green when ripe.
- In season October-July.



Photo by alphacell



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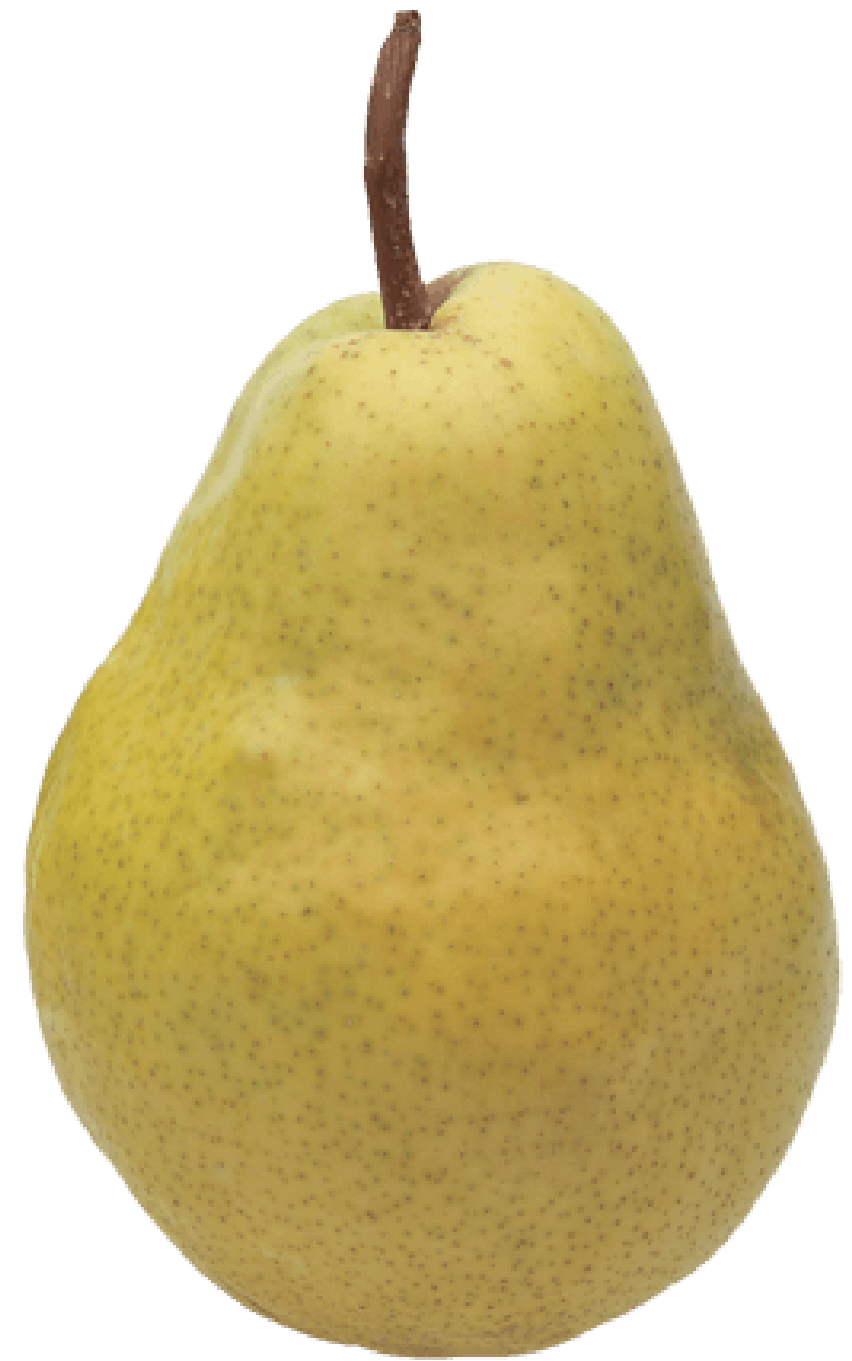


# BARTLETT PEAR

Sweet flavor and smell with abundant juice.

## HISTORY OF BARTLETT

- Called "Williams" in other countries.
- Discovered in England in 1765 by Mr. Stair.
- James Carter imported several Bartlett trees in 1799.



## REASONS TO EAT

- The Bartlett is high in fiber and antioxidants!

## DID YOU KNOW?

- Traditionally a canning pear.
- Different skin colors result in different flavors.
- Green skin=crunchy and tart
- Yellow-green=mildly sweet and moist
- Golden yellow=super sweet

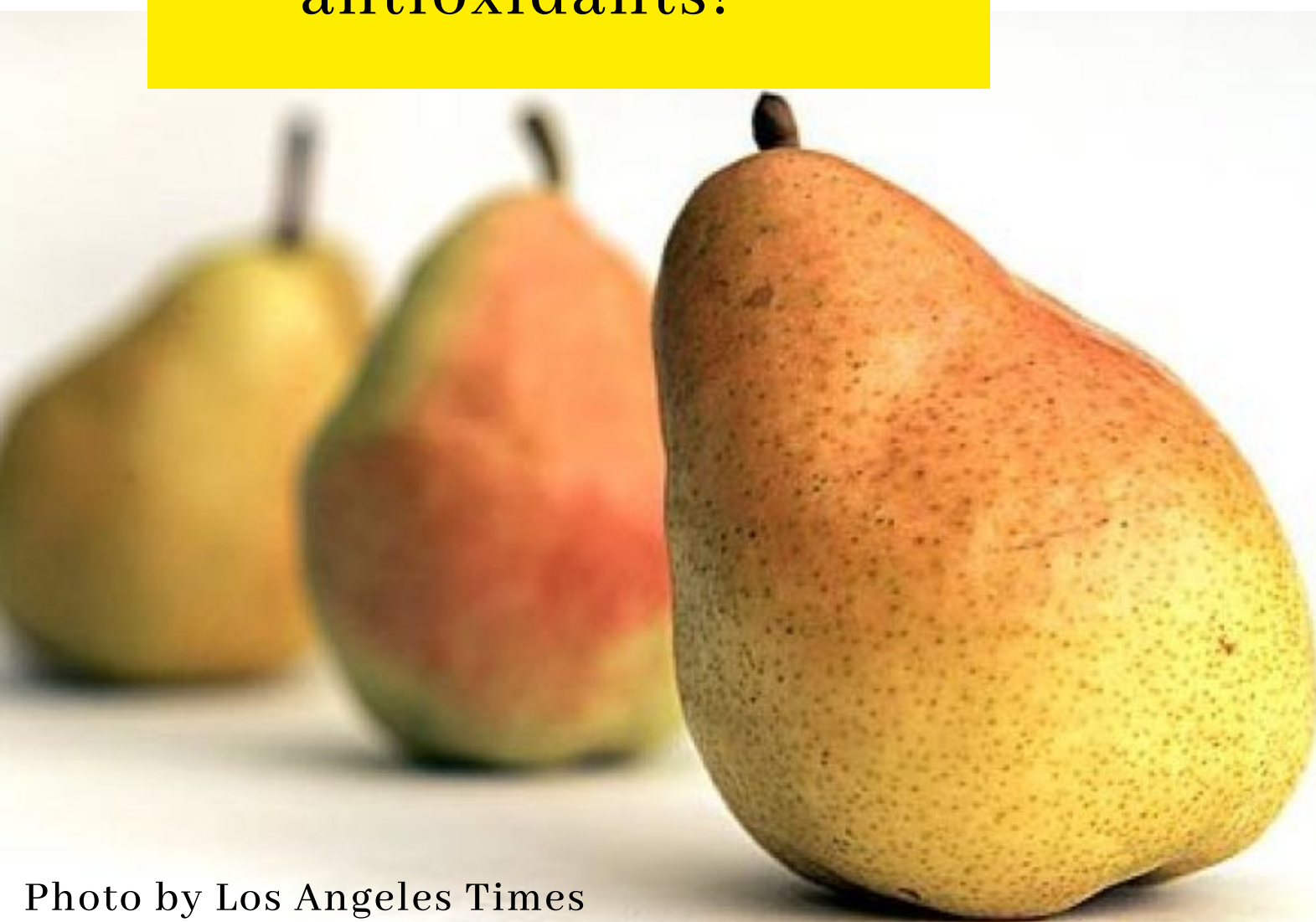


Photo by Los Angeles Times



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# RED ANJOU

Juicy with fresh, sweet, and slightly tangy flavor.

## DID YOU KNOW?

- The Red Anjou was discovered as a bud sport on a Green Anjou tree.
- The first bud sport was discovered first in the 1950s and a second time in the 1970s in Oregon.
- It can be used in baking, poaching, roasting, grilling, or eating it raw.

## HOW DO I KNOW IF IT'S RIPE?

- Press your thumb near the stem, and if it gives in slightly, it's ripe.



Photo by William E. Enos



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