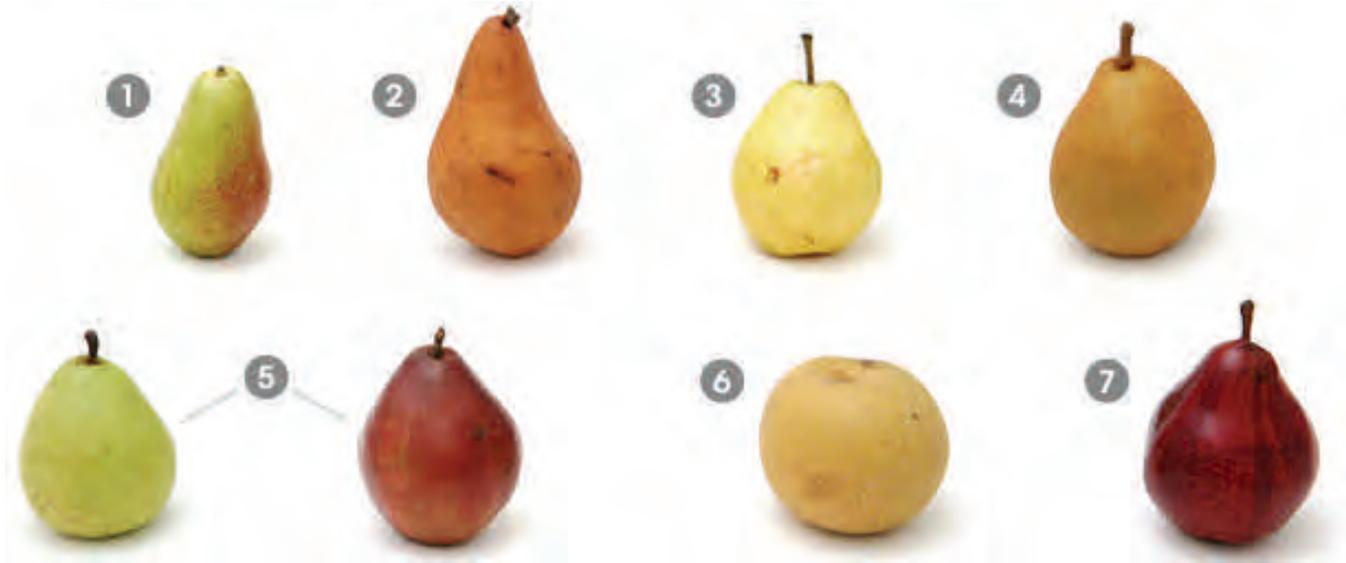


# Pear Practice:

How well do you know your pears?



**Anjous**

**Asian**

**Bartlett**

**Bosc Pears**

**Comice**

**Forelle**

**Taylor's Gold**

*Check your answers on the next page!*

# 1 Forelle

**Characteristics:** This pear is easy to identify due to its small size, ovalish shape, smooth skin, and striking yellowish-green freckled skin, which turns red as it ripens. Sweet and delicate, Forelles are an old European variety. Forelles are a good fruit choice for young children's snacks.

# 3 Bartlett

**Alternate Names:** Williams pear, Williams' Bon Chrétien pear

**Characteristics:** Pictured is a fully-ripened yellow Bartlett, but red is also common throughout the U.S. Both have a delicate thin skin, a sweet taste, and a bite that's juicy and soft. First developed in the late 1700s in the United States, Bartletts used to make up most of America's pear production (they have since given way to Anjou and Boscs), but they are still the most popular variety in the country. Most canned and processed pears (purées, juices) are made from Bartletts. Use the Bartlett when baking.

# 5 Anjou

**Alternate Names:** Anjou, d'Anjou, Beurre d'Anjou

**Characteristics:** Of the two types of Anjou pears, the green is easier to find, although red Anjous are gaining ground. Short, squat, and very plump, these pears look as if they almost have no neck—giving them an egg-like appearance. Both varieties have a smooth skin with flesh that's juicy and firm. Green Anjous stay green, even when fully ripened. These are

# Bosc Pears

# 2

**Alternate Name:** Kaiser Pears

**Characteristics:** The Bosc pear stands a head taller than other pears with its elongated slender neck. Its brown skin has a relatively rough texture and can have hints of yellow or green. The pear's white flesh is sweet, crisp, and firm to the touch. Good for poaching, they will keep their shape and not turn to mush. Bosc pears are also good for eating raw and baking.

# 4 Taylor's Gold

**Alternate Names:** Gold Pear, Taylor's Golden

**Characteristics:** Related to the Comice pear, this large New Zealand pear is almost round and has a golden-brown skin. It has a sweet juicy flesh and is a good pear for making jams, jellies, and sauces.

# Asian 6

**Alternate Names:** nashi pear, Japanese pear, Korean pear, Taiwan Pear, sand pear, apple

# 7 Comice

**Alternate Names:** Doyenne du Comice, Christmas pear

**Characteristics:** Pictured is a red Comice, a variety of Comice pears that is still relatively new on the market (first found in the orchard in the 1970s). Like the Anjou, the Comice is also available in green. Both colors have skin that breaks very easily, and they are very sweet, creamy textured, and juicy. It's popular in holiday gift fruit baskets, so it has become known as the "Christmas pear." These pears aren't ideal for poaching because of their relatively delicate nature and juiciness, but they're great for baking and eating with cheese.