## **Varieties of Pears:**



Type: Anjou Shape: Squat

Texture: Firm and mealy

Flavor profile: Juicy with a sweet-spicy flavor Best uses: Eaten fresh, or used in salads or desserts



Type: Asian (aka Chinese pears or Apple pears) Shape: More apple-shaped than the traditional pear Texture: Firm and juicy, with plenty of crunch

Flavor profile: Part apple, part pear

Best uses: Fresh, used in salads, or for baking



Type: Bartlett Shape: Traditional Texture: Smooth

Flavor profile: Juicy and sweet, with a perfume-like aroma

Best uses: Eaten fresh, or used in salads and desserts, and for canning



Type: Bosc **Shape:** Squat

Texture: Firm and mealy

Flavor profile: Juicy with a sweet-spicy flavor Best uses: Eaten fresh, or used in salads or desserts



Type: Comice

Shape: Slender with a longer top and long, thin stem

Texture: Buttery Flavor profile: Subtle and nutty

Best uses: Baking, poaching, eating fresh



Type: Forelle

Shape: Small with a bell shape

Texture: Smooth

Flavor profile: Sweet and ultra-juicy

Best uses: Eaten fresh, or used in salads and desserts



Type: Seckel

**Shape:** Petite, sometimes even small enough to be bite-size

Texture: Smooth

Flavor profile: Super-sweet flavor

Best uses: Snacking, or used in appetizers and desserts