

CALIFORNIA GROWN

Bartlett Pears Ripening and Storage Tips



Pears are picked green but not ripe. Pears ripen from the inside out and have a fragrant aroma, but how do you know when your pear is ripe?

Ripening Tips

- Ripen at room temperature.
- Check the color. The deep green skin will soften to a golden hue as the pear becomes softer, sweeter and ready to eat.
- Touch is another way. Apply gentle pressure to the neck or stem area of the pear and it will give slightly when it is ready to eat.
- Allow the fragrance to move you!
- Experiment with cutting them up at different times. Do you prefer...
 - Crunchy and tart? Enjoy when the skin is green!
 - Beginning to soften and mildly sweet? Take a bite when they are yellow-green.
 - Super sweet and juicy? Let your pear ripen to a golden yellow hue.

Storage Tips

- Refrigerate to preserve ripeness, which will hold for 3-5 days.

The California Pear season is short! Enjoy now through early September.

Growing the best tasting California Bartlett Pears in Lake County, Mendocino County, and along the Sacramento River Delta