







New

*Apple* VARIETIES INFO CHART

Granny Smith Apples Northwest Grown

Granny Smith apples make a beautifully smooth applesauce, but when roasted whole or baked, they don't collapse or disintegrate, making it the preferred apple for tarts and pies. Granny Smith apples are naturally very tart and acidic. While they become slightly more sweet as they are baked, they also keep a stable shape and that delicious fresh apple tartness.



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Gala Apples New Crop!

Sweet, aromatic and highly versatile, Galas rank among the nation's most-popular apple varieties for a reason. They're especially suitable for creating sauces, but you can also add them to salads or serve them baked.

Fuji Apples New Crop!

Many people think Fuji apples are named after Mount Fuji, but the name actually comes from Fujisaki, the Japanese town where they were developed. Fuji apples are crisp and very juicy with a sugary-sweet flavor that resembles freshly-pressed apple juice.

Honeycrisp Apples Northwest Grown

It is fantastically crisp, it boasts a perfect balance of sweet-tart flavor. It looks great – bright crimson and a rich chartreuse – and stores well.

New Crop!

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## Red & Green Bartlett Pears

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## Northwest Grown

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The Anjou is truly an all-purpose pear. They are juicy when ripe, and their subtle sweetness...Their dense flesh holds up well in heated applications like baking, poaching, roasting, or grilling and they are delicious when sliced fresh in salads or eaten as an out-of-hand snack.



## **Asian Pears** New Crop! Northwest Grown

Asian pears are often referred to as apple pears, because they have a crisp texture, much like a good apple. Their unique, kid-friendly flavor deepens when ripe, but their texture always lends a nice bite to salads and stir-fries. They hold wonderfully in the refrigerator for up to a month.

New Crop!



Pear VARIETIES INFO CHART

D'Anjou Pears New Crop!

The Anjou is truly an all-purpose pear. They are juicy

when ripe, with a subtle sweetness. Their dense flesh

holds up well in heated applications like baking, poaching, roasting, or grilling and they are delicious when sliced fresh in salads or eaten as an out-of-hand snack.

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Starkrimson (pronounced star-KRIM-son) pears are named for their brilliant crimson red color and feature a thick, stocky stem. The Starkrimson is a mild, sweet pear with a subtle floral aroma.

Bosc Pears

Northwest Grown

Northwest Grown

Bosc pears are characterised for their hard flesh and brown skin. Once they have reached their state of full ripeness the flavour of Bosc pears tends to be sweeter, while the texture becomes softer.



