

— RED ANJOU PEAR —

What are they?

- Red Anjous are recognizable for their egg-shaped appearance; having a large spherical lower portion that begins a gradual and even taper above the mid-point to a smaller, rounded top.
- The color of Red Anjous varies from pear to pear, however they are generally dark maroon in color, sometimes with light vertical streaks of color that were naturally created by the sun while the pear was still on the tree.
- Red Anjous develop a mild, sweet flavor with very smooth texture and abundant juices when ripe.



When are they available?

- Planting of Red Anjou pear trees in the Pacific Northwest has been on the increase, and they can now be found in markets from late September or early October through the spring months

What's so cool about them?

- Red Anjous show only slight change in color as they ripen, which is another characteristic shared with their Green Anjou counterparts. The best indication of ripeness for any pear is the thumb test: gentle thumb pressure near the stem will yield slightly when the pear is ripe.
- Red Anjous originated as naturally occurring bud sports found on Green Anjou trees. "Bud sports" are spontaneous, naturally occurring transformations that crop up on trees, and they are most often unnoticed. The first red sport of Anjou was discovered in the early 1950's near Medford, Oregon, and a second red sport was discovered in the late 1970's in Parkdale, Oregon.



Why should I eat them?

- They are an excellent source of fiber and a good source of vitamin C for only 100 calories per serving.

