



How to Shop, Pick and Store Pears

Common Varieties:

Anjou, Bartlett, Bosc, Comice, Concorde, Florelle, French Butter, Seckel, Starkrimson

How they ripen:

These pears actually ripen best off the tree, so they are harvested mature but not ripe. After they go through a brief chilling period, the pears ripen from the inside out.

How to pick them:

Your eating timeline determines how you pick pears. If you are looking for a ripe pear to eat immediately, press a finger gently into the top of the pear just where the stem joins the fruit. If it just starts to give there, the fruit is ripe. Don't buy pears that are soft anywhere else, as that indicates that they are overripe and the flesh will be mushy and mealy. If you want to eat the pears in a few days, the top should still be hard.

How to store and ripen them:

Store pears at room temperature, and depending on the variety, they will ripen in a few days. If you want to speed things up, place the pears in a paper bag with a ripe banana or apple — these other fruits give off ethylene gas, which the pears will soak up and then start to produce themselves, speeding up the ripening process.

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