

# Pears List



All pears benefit from cross-pollination with another pear variety, even if described as self-fertile. For each variety we list a few, but not all, suggested cross-pollinators. Asian pears can be used as pollinators for European pears.

| VARIETY                            | POLLEN   | SEASON                | DESCRIPTION   | USE  |
|------------------------------------|--|-----------------------|---|--|
| <b>Anjou</b>                       | Need   | Mid-Late Sept.        | Large fruit has light green skin at harvest. Flesh is fine-textured, mild, juicy. Bartlett, Bosc, Comice and Nijiseiki are good pollinators.  | Excellent fresh. Good keeper   |
| <b>Bartlett</b>                    | Need   | Mid-Aug.-Early Sept.  | Medium-large fruit is green at picking, yellow when ripe. White flesh is sweet & tender. Pick before ripe and let ripen off tree. Anjou, Bosc, Comice and Seckel are good pollinators.  | Good canning, fresh and dried. Keeps for up to 3 months.                     |
| <b>Bosc</b>                        | Need   | Late Sept.-Early Oct. | Fruit is large golden brown with russeting. White flesh is tender, juicy & sweet. Bartlett, Anjou, Comice and Nijiseiki are good pollinators.   | Excellent fresh, good canning. Long keeper.                                  |
| <b>Comice</b>                      | Need   | Late Sept.-Early Oct. | Fruit is large greenish yellow when mature, with russet dots. Flesh is buttery, sweet, tender, juicy, and aromatic. Bartlett, Bosc, Anjou and Nijiseiki are good pollinators.   | Considered the best winter pear-long keeper.                                 |
| <b>Flemish Beauty (Combo only)</b> | Need   | Late Sept.-Early Oct. | Large, roundish pear. Clear yellow skin with a red blush. Firm, yellowish white flesh, melting and tender. Sweet and aromatic with slightly musky flavor.   | Excellent fresh, favorite for slicing and drying because of its round shape. |
| <b>Red Bartlett (Combo only)</b>   | Need   | Mid Aug.-Early Sept.  | Deep red skin turns bright red when ripe. The flesh is white, sweet, juicy and tender, like Bartlett. Pick before ripe and let ripen off tree.  | Great fresh or canned.   |
| <b>Regal Red Comice</b>            | Need   | Late Sept.-Early Oct. | Red sport of Comice. The flesh is buttery, sweet, tender, juicy and aromatic. Pear enthusiasts praise its unsurpassing flavor   | Fresh, considered excellent winter keeper.                                   |
| <b>Seckel</b>                      | Self-fertile but benefits from cross-pollination | Mid Aug.-Early Sept.  | Called Sugar Pear, small yellowish-brown fruit with russet red cheek. Fine grained, smooth, extremely sweet, very juicy flesh. Distinctive, spicy rich flavor. Heavy bearer if cross pollinated. Bartlett and Anjou are good pollinators. | Excellent fresh, ideal for pickling, spicing and canning whole.              |

Call to verify availability.

Scan this QRCode to have this list available on your smart phone [pdf] >>



5470 NE Hwy 20, Corvallis 97330 · (541) 753-6601 · [garlandnursery.com](http://garlandnursery.com)