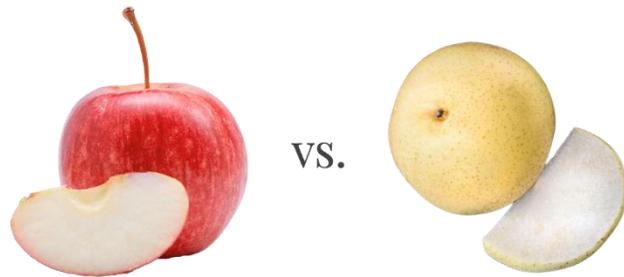
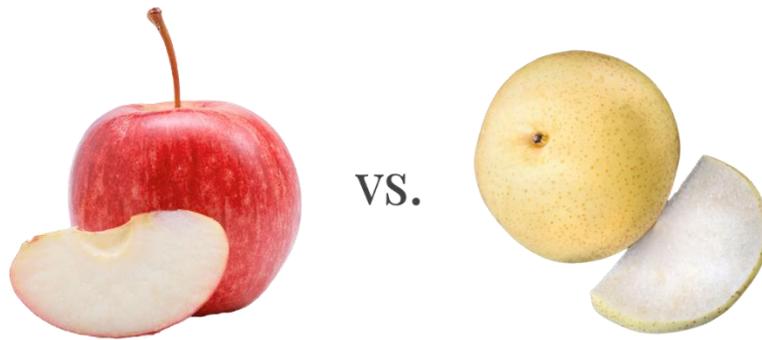


Sent: Thursday, September 8, 2022 6:05 PM

Subject: Apples vs. Apple Pears

THE FRUITGUYS Certified

Corporation



Apples vs. Apple Pears

Apples vs. Apple Pears

Over the next few weeks you'll see some lovely, round and speckled, light brown or soft yellow, apple-shaped fruits in many FruitGuys fruit mixes. These are **not apples but apple pears, also known as Asian Pears**, a fall palette-pleasing pear by any name.

I love eating apple pears during the fall weeks. It's as if you can trace the movement of the earth in the evolving taste of the different harvested varieties as late summer cools into deeper autumn. The early pears are often bright and light with sweetness and the later varieties mellow into the burnished crimson of warm vanilla, honey, butterscotch and faint flavors of rum.



*Niitaka apple pear from
Subarashi Kudamono farm in PA*

While there are a number of different kinds of apple pears, the fruit we find from growers we work with falls into three main categories. The first two are native to Japan, with one type having a round to pear shape with gold to bronze coloring and the second being round to oval with pale skin that ripens to yellow. The third type is believed to be native to China and is oblong with light green skin. Of these, varieties skew into one of two color categories – those pears with thicker, caramel brown-colored outer skin and the thinner-peeled, golden yellow fruits. Generally, all of these pears present with distinctive crunch, coarse sugar, and a high water content to make them juicy, sweet, and refreshing.

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Apple pears are ready to eat when harvested. If you are still experiencing some long-summer heat, pop one in the refrigerator and try it as a refreshing dessert. Here's a guide to some of our favorites:

Apple Pear Guide



Hosui: Caramel colored skin with light, dappled markings. Sweet honey flavor with a hint of tartness.

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Kosui: Dappled caramel skin and sweet white flesh and juicy crunch



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Twentieth Century: (aka Nijisseiki) - Golden yellow skin with faint dappling. Slightly floral, mild flavor.

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Shinseiki: also called 'New Century,' has pale yellow, freckled skin, a mild sweet flavor and a juicy bite.



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Niitaka: Caramel colored with a slight pink blush. Crisp, juicy, and a mild melon flavor.

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Chojuro: Pale yellow and known for their distinctive butterscotch flavor.



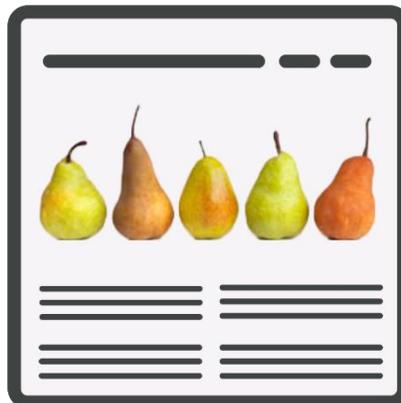
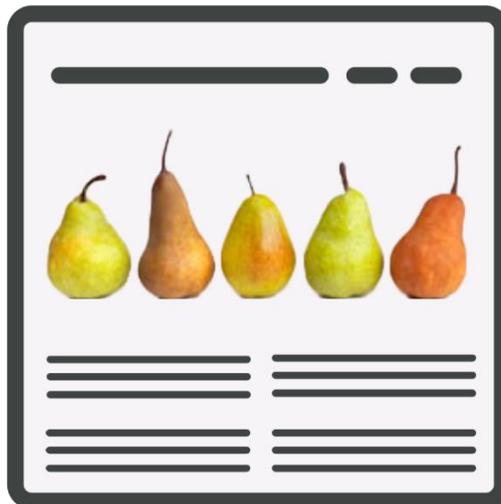
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Asaju: Bright yellow skin with watermelon-like crunch and flavor notes of honeydew, nectar and pluot

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Asian and European Pears Shared Ancestry



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*Gala apple from
Frecon Farms, PA*



*Rising Star peaches from
Clark Family Orchards, CO*



*Bartlett pears from
Scully Packing, CA*

East coasters can look forward to fresh-picked Gala and Honeycrisp apples from Frecon Farms in PA and Hosui Asian pears from Subaruashi Kudamono in PA. **Boston boxes** will have yellow peaches from Lookout Farm in South Matick, MA and New York-grown McIntosh & Paula Red apples.

Denver boxes will still have yellow Rising Star peaches and Bartlett pears from Clark Family Orchards in Palisade, Colorado. **Seattle boxes will see** Washington-grown Gala apples, Bartlett pears, and white peaches.

SoCal west coasters will enjoy Washington state's fresh apples, including Gala, Granny Smith, and Ginger Gold apples grown by FirstFruits Farm; green grapes from King Fresh Produce; Bosc, Bartlett, and French Butter Pears, a short-season, fabulous pear from Scully. Organic apples, red grapes, Bartlett pears and Bosc pears

NorCal organic boxes will have first crop organic Shinseiki and Twentieth Century apple pears from Earthseed Farm in Sebastopol, Gala and Sweetie apples from Cuyama Orchards, organic oranges from Fruit World, and yellow nectarines from Homegrown; conventional boxes will feature Bartlett and Red Crimson pears from Scully, red grapes from King Fresh Produce, yellow and white peaches from Brandt farms, and Washington-grown Pink Lady and Honeycrisp apples.

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*Gala apple from
Frecon Farms, PA*

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*Rising Star peaches from
Clark Family Orchards, CO*

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*Bartlett pears from
Scully Packing, CA*

Visit our [regional mix pages](#) to see what's in your box
(updated every Sunday).

If you ever see any quality issues with our fruit please let us know. We stand behind our 100% satisfaction guarantee and will make sure we credit or replace fruit if you have any issues with our product. As we come up on our 25th year in business, we are seeing farms dealing with new and unexpected weather events that can affect their fruit in surprising ways.

Enjoy and be fruitful!



-Chris Mittelstaedt

Founder & CEO
The FruitGuys

P.S. A word about our service promises. Since we started our business in 1998, being of service and providing the best possible service to clients has been at the heart of everything we do. If your delivery was not as expected or the product you received wasn't acceptable, please give us the chance to make it right. Let us know by [contacting customer service](#) or your rep. Your purchases support the recovery of our family-owned and operated business from the pandemic as well as supporting the people and farmers we work with through our operation and our [GoodWorks](#) programs. Our goal is always to have a positive impact while making you happy and healthy. Enjoy and be fruitful!



Community

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