



ASIAN PEARS

Asian pears are a beautiful addition to the home garden. The trees have showy flowers, large, attractive leaves, beautiful bark, and nice fall color. Each variety has a different mixture of subtle flavors and is a refreshing treat for the palate.

Asian pears should be ripened on the tree. They retain their crispness long after harvest when properly stored and can be easily canned. Although the rootstocks used for Asian pears are the same as those used for European pears, Asian pears are smaller growing trees.

20th CENTURY (NIJISEIKI)	Medium sized round, yellow, thin skinned fruit with greenish mottling. Extremely juicy, crisp flesh with a mild flavor. Ripens in late Sept and stores until Jan. Partially self-fertile. Susceptible to <i>Pseudomonas</i> and black spot.
CHOJURO	Medium to large, flattened, brown russet greenish fruit with thick skin. White, crisp flesh has apple-like flavor. Ripens September.
HOSUI	Med-lg, juicy, fine-grained fruit with yellow-brown russet skin. The favorite in many taste tests. Vigorous tree, one of the best for the Willamette valley.
KOREAN GIANT	Extra large, dark brown russeted, juicy fruits with excellent flavor weigh up to 1 lb. each! Keeps up to 5 months when refrigerated, with even sweeter flavor over time. Ripens Oct-Nov.
KOSUI	Small to medium, light yellow fruit with a slight bronze russet. Crisp, juicy, crunchy flesh. Ripens from mid-July to early August and stores through Sept.
SHINKO	Med-size, oval, green-brown fruit with crisp, flavorful flesh. One of the best for storing. Ripens mid-October.
SHINSEIKI	Medium-large, round, yellow fruit has a medium-thick skin with crisp, creamy white flesh with a mild, sweet flavor. Ripens in late August and keeps well. Highly resistant to <i>Pseudomonas</i> .

Bloom order:

EARLY	MID	LATE
Hosui	20 th Century	Korean Giant
Nitaka	Chojuro	Kosui
Raja	Shinseiho	Shinko
Seuri	Shinseiki	Shin Li

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