



## BEURRE D'ANJOU PEAR

This pear takes its name from the French word for butter, and so it should come as no surprise how creamy and almost buttery it tastes. Beurre d'Anjou pears are aromatic, with just the right amount of sweetness and have a high juice content, so they are ideal for juicing. But they are also favorites for baking, cooking or canning. The skin does not turn yellow when ripe, it remains green.



ECOLOGICALLY-GROWN IN SHOREHAM, VERMONT



## BEURRE D'ANJOU PEAR

This pear takes its name from the French word for butter, and so it should come as no surprise how creamy and almost buttery it tastes. Beurre d'Anjou pears are aromatic, with just the right amount of sweetness and have a high juice content, so they are ideal for juicing. But they are also favorites for baking, cooking or canning. The skin does not turn yellow when ripe, it remains green.



ECOLOGICALLY-GROWN IN SHOREHAM, VERMONT



## BEURRE D'ANJOU PEAR

This pear takes its name from the French word for butter, and so it should come as no surprise how creamy and almost buttery it tastes. Beurre d'Anjou pears are aromatic, with just the right amount of sweetness and have a high juice content, so they are ideal for juicing. But they are also favorites for baking, cooking or canning. The skin does not turn yellow when ripe, it remains green.



ECOLOGICALLY-GROWN IN SHOREHAM, VERMONT