



# HARVEST GUIDE

The Giving Grove

After careful years of cultivation, your trees might finally be ready for harvest! Ripe fruit is easier to spot in some trees than others, so here is a guide to knowing when and how to harvest your fruit. Keep in mind that ripe fruits are often well-colored and easily plucked with little resistance. The ground color (or the color of the fruit's skin disregarding any red areas) is often a good way to determine whether the fruit is ready to be harvested.

**To determine the ripening dates of your specific variety, please contact your local Giving Grove organization for a ripening calendar.**

## APPLES

Most varieties ripen in shades of red, yellow, or russet. Coloration does not always indicate the fruit is fully ripe, so be sure to check the ground color (or the color of the fruit's skin disregarding any red areas) and taste a sample before harvesting. The skin should be thin, the fruit crisp and juicy, and it should be non-astringent.



## JUJUBES

Jujubes will ripen from a light green to a reddish-brown color and will be crisp and sweet when mature and ready to pick. Fruits will ripen over several weeks on a single tree. Shaking a tree will cause ripe fruits to fall. Smaller fruited varieties, like Lang and Coco, can ripen and dry on the tree. Larger varieties, like Li, should be harvested when 1/2-fully colored. Refrigerate until ready to prepare.



## ASIAN PEARS

Asian pears are ready to pick and eat as soon as their color changes to shades of brown, russet, or gold and are no longer green. The fruit will still be firm when picked and will detach easily from the tree. Fruits will be thin-skinned, juicy, with sweet and tart notes. Should be refrigerated immediately after harvest to retain firmness. Pictured is Yoinashi Asian Pear on left, Chojuro on right.

(Pictured as ripe.)



## FIGS

Figs should be left to ripen on the tree. Different varieties ripen to shades of purple, brown, or yellow and are not yet ready if they are still green. When ripe, the neck of the fruit will soften and bend, and the fruit will hang downward. It is best to pick the fruit with the stem attached to delay spoilage. Figs will bruise easily, so it is important to handle with care and not pack them tightly on top of one another. Figs can continue to ripen after a frost, but cannot handle a hard freeze.



## PEACHES

Depending on the variety, a ready-to-pick peach may appear any shade between yellow and red, with no green on the skin. We recommend harvesting slightly early and letting the fruits ripen indoors (in refrigeration or room temperature) to save the fruit from hungry critters like squirrels, raccoons, or birds.



## EUROPEAN PEARS

Pears should be harvested before they are fully ripe on the tree. When ready to harvest, the fruit will be firm and detach from bud when tilted up to a horizontal position. Harvest European pears when the color of the fruit changes from a deep green to yellow-green. Also, the small spots (or lenticels) on the fruit surface change from white to brown. Allow to fully ripen in refrigeration for long term storage. Do not pick all fruits at once; the outer fruits, as well as the fruit on the south-facing side of tree, typically ripen first.



## HOW TO PICK FRUIT



1. Hold fruit in hand.
2. Gently twist fruit to a horizontal position.  
Do not pull down on fruit.

### DO NOT SHAKE TREE.

Fallen fruit causes bruising.

### WHAT TO DO WITH FALLEN FRUIT?

Fallen, but unblemished fruit should be separated. This fruit is okay to process and can be eaten if fresh. Do not store fallen fruit for the long term.

### FREQUENCY OF HARVEST

Fruit will ripen on the tree from the outside in. Check back every few days for ripe fruit to harvest.

**\*COOL FRUIT IMMEDIATELY AFTER HARVEST FOR BEST STORAGE POTENTIAL\***

For more orcharding resources, please visit [www.GivingGrove.org](http://www.GivingGrove.org), and as always, when harvesting...

**Take some for yourself, and leave some for your neighbors!**