



The Seckel pear is thought to be an American pear and was discovered in Pennsylvania, around Philadelphia, in 1820. It is the smallest pear grown commercially. Seckel pears do not change color as they ripen, but will get soft at the top near the stem when ripe.

## Crossword Puzzle!

1			2		
3					
			4		

**Across:**  
 1. The size of this pear.  
 3. The flavor of this pear.  
 4. Another name for this pear.

**Down:**  
 2. Where this pear was first discovered.  
 3. The name of this pear.

If Seckel pear season is between September and February, which season does harvest begin?

- A. Winter
- B. Fall
- C. Summer
- D. Spring



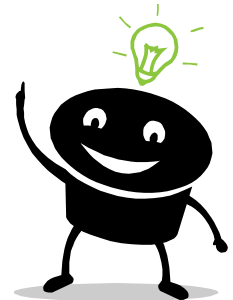
Answer: B, fall. Seckel pears are harvested in the Fall in order for them to be available September to February.

## Fruit of the Day...

# Seckel Pear!



Seckel pears are a very small, almost bite size pear with a reddish, yellow-brown color. They have a grainy texture but are very sweet. They are great to use in children's lunches, as snacks, or even cut up and used in baked goods.



### Whole Grain Pear Pizza

**Ingredients:** • 4-5 thin sliced Seckel pears • 4 ounces chopped walnuts • 1 pack whole grain refrigerated pizza crust dough • 8 ounces low fat provolone cheese • 2 ½ ounces gorgonzola cheese crumbles • 2 tbsp chopped chives

Preheat oven to 450°. Spread dough thinly on large baking sheet. Layer with provolone. Next, layer Seckel pears. Top with walnuts and gorgonzola cheese. Bake 8-10 minutes or until lightly browned. Remove from heat and top with chives. Slice to serve. Substitute bleu cheese, gouda, or feta.

### Did You Know

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Another name for the Seckel pear is the candy pear. This is due to the small size and intense flavor.