



APPLES and PEARS are coming to Richmond!

The Kiyokawa Family Orchard/PTA autumn sale is here! Buy seasonal apples and pears to support our Richmond PTA and a local third-generation Japanese farming family by purchasing FRESH (picked the week of delivery) fall fruit. Kiyokawa Family Orchard is selling us their beautiful, juicy, ripe fruit in many varieties at great prices. Fifty percent (50%) of each box is pure profit for our school so buy for pies, applesauce, school lunches, and just plain good eating.

- ORDERS ARE DUE BY **Friday, October 9th** IN THE BRIGHT RED PTA BOX (MAILROOM #110)
- PICK UP WILL BE AT RICHMOND 'BREEZEWAY' BETWEEN THE CAFETERIA & SCHOOL **Wednesday, October 14th from 2:00 to 5:00PM**
- WE ACCEPT CASH OR CHECKS PAYABLE TO RICHMOND PTA
- YOU MAY ALSO ORDER ONLINE AT THE PTA WEBSITE www.richmondptapdx.com/store

Order Form Apples (20-22 lbs. per box) Pears (22-25 lbs. per box)

Name: _____

Phone: _____

Note: Kiyokawa Orchards will do their best to match exact orders but reserves the right to substitute varieties based on last minute availability.

Variety (see reverse side for details)	Box price	# of Boxes	Total
Red Delicious	\$27.50	_____	_____
Golden Delicious	\$27.50	_____	_____
Jonagolds	\$31.50	_____	_____
Gala	\$31.50	_____	_____
Braeburn	\$31.50	_____	_____
Fuji	\$31.50	_____	_____
Granny Smith	\$31.50	_____	_____
Honeycrisp	\$64.00	_____	_____
Mixed Premium Apples	\$35.50	_____	_____
Green or Red Bartlett Pears	\$31.50	_____	_____
Anjou Pears	\$31.50	_____	_____
Mixed Premium Pears	\$41.50	_____	_____
Asian Pears	\$51.50	_____	_____

TOTAL DUE: \$_____



Questions ??? Contact
MICHELE STULTZ, michelestultz@gmail.com
Thank you for supporting our school!

<p>Red Delicious: With a sweet, mellow taste and aromatic flesh, the Red Delicious continues to be popular. This crisp, tasty apple is best eaten raw or peeled because of thick skin. Not a good cooking apple since it doesn't retain its shape when cooked. <u>Origins:</u> Discovered as a seedling in Iowa sometime between 1868 and 1872. The owner of the orchard, Jesse Hiatt, named the exceptional fruit it produced 'Hawkeye.' <u>Storage:</u> Up to 2 months at 32-38°F.</p>	<p>Golden Delicious: It's hard not to like this apple - thin skinned, firm, crisp, juicy flesh, and a distinctive mellow flavor and aroma - making it an all-around winner in the kitchen, for fresh eating, and in cider. They keep well refrigerated in the crisper or plastic bag to avoid shriveling. Handle gently as they bruise easily. <u>Origins:</u> Unrelated to the Red Delicious, probably began as a chance cross (Grimes Golden and Golden Reinette) in West Virginia, early 1900's. <u>Storage:</u> Up to 3 months at 32-38°F</p>
<p>Jonagold: One of the finest dessert and culinary apples on the market with color variation from pale green-gold with a faint red stripe, to solid red. It carries the aroma of the Golden and the lively sweet-tart flavor of the Jonathan. This apple will store in the refrigerator for 3 months but is best a couple of weeks after picking. <u>Origins:</u> Golden Delicious X Jonathan, a relatively new American apple, developed in New York and introduced in 1968. <u>Storage:</u> Up to 3 months at 32-38°F.</p>	<p>Gala: An attractive, heart shaped apple with distinctive yellow-orange skin and red stippling. Convenient size for packing in a lunch. Gala has a crisp, sweet taste with a balance of tartness, and firm flesh with good aroma. Best for eating fresh, drying, or in cider, as it loses some of its taste when cooked. Does not hold up in storage as well as Fuji, Braeburn, or Mutsu. <u>Origins:</u> Developed in New Zealand in the 1920's (Golden Delicious X Kidd's Orange Red) <u>Storage:</u> Up to 3 months at 32-38°F.</p>
<p>Braeburn: 'Breaking' and 'crisp' are used to describe the texture of this excellent late season apple. The balance of high sugars and acidity give it a sweet-tart flavor that is one of the best. The juicy flesh is great for fresh eating, and does not brown quickly when cut, making it a good salad apple. Its flavor loses some complexity when cooked but tartness and shape remains. Excellent storage qualities. <u>Origins:</u> A chance seedling from New Zealand introduced in this country in 1952. <u>Storage:</u> Up to 4 months at 32-38°F.</p>	<p>Fuji: Thick skin covers the firm, crisp flesh that is rich and delectably sweet with a superb crunchy texture and unique aroma. It is best for fresh eating and can be used for cooking but has a tough skin and flesh that will take longer than average to soften. Outstanding storage quality and excellent shelf life even at room temperature. <u>Origins:</u> Developed in Japan in 1962 from two American parents, Ralls Janet and Red Delicious. It has become Japan's most popular apple. <u>Storage:</u> Up to 4 months at 32-38°F.</p>
<p>Granny Smith: A popular, well-known variety, with bright green skin. Granny Smith offers mouthwatering tartness and a crisp bite. Apples that have a yellowish cast to the skin will be sweeter. The fruit is firm and bruise resistant, gaining sweetness after storage. It is a good keeper, staying fresh in cold storage through Winter and Spring. <u>Origins:</u> Rumored to be from Marie (Granny) Smith's orchard near Sidney, Australia late 1800's. <u>Storage:</u> Up to 4 months @ 32-38°F.</p>	<p>Honeycrisp: Described as 'explosively crisp,' making an excellent fresh eating and wildly popular apple. The flesh is crisp, dense, and juicy with a good balance of sweet and tart and possessing a delicate aroma. <u>Origins:</u> University of Minnesota developed this apple (Macoun X Honeygold). The original seedling was planted in 1962 and was evaluated in Minnesota and New York before being released in 1991. <u>Storage:</u> Up to 4 months at 32-38°F.</p>
<p>Bartlett Pears: An excellent fresh eating pear, but also a choice preserving, canning or cooking pear as it holds its shape and flavor with cooking. Ripens to bright yellow from light green when still unripe. <u>Storage:</u> Up to 2 months at 32-38°F.</p>	<p>Mixed premium apple boxes contain 4-5 of the following varieties: Fuji, Gala, Braeburn, Granny Smith, Jonagold, Cameo, Amborsia, Sonata</p>
<p>Asian Pears: one or a combination of Shinseiki, Twentieth Century, Atago, Shinko and Olympic</p>	<p>Mixed premium pear boxes contain 4-5 of the following varieties: Red & Green D'Anjou, Comice, Bosc, Packham Triumph, Taylor's Gold</p>