CALENDAR

MAY: Rhubarb, Strawberries, Goumis

JUNE: Rhubarb, Strawberries, Goumis, Cherry, Juneberry, Raspberry, Honeyberry

JULY: Raspberry, Blueberry, Cherry, Blackberry, Apricot, Peach, Mulberry, Currants, Gooseberry, Herbs

AUGUST: Blackberry, Peach, Plum, Fig, Asian Pear, Cornelian Cherry, Jujube, Elderberry, Rose Hips, Chokeberry, Maypop, Herbs

SEPTEMBER: Apple, Fig, Pear, Asian Pear, Grape, Pawpaw, Jujube, Raspberry, Strawberry, Quince, Rose Hips, Pomegranate, Kiwiberry, Maypop, Herbs

OCTOBER: Apple, Pear, Persimmons, Grapes, Raspberry, Quince, Kiwiberry, Che Fruit, Medlars, Nuts, Herbs

NOVEMBER: Persimmons, Hawthorn, Medlar, Ginkgo, Sunchoke (Fall or Spring)

Check out RECIPES on our website!

FOOD

- Fig Jam
- Green Almonds
- Hoshigaki (Japanese dried persimmons)

DRINK

- Shiso Juice
- Black Walnut Amaro
- Trifoliate Orange and Lavender Cheong

MEDICINE

- Elderberry Syrup
- Fire Cider
- Hawthorn Honey

Philadelphia Orchard Project
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2025

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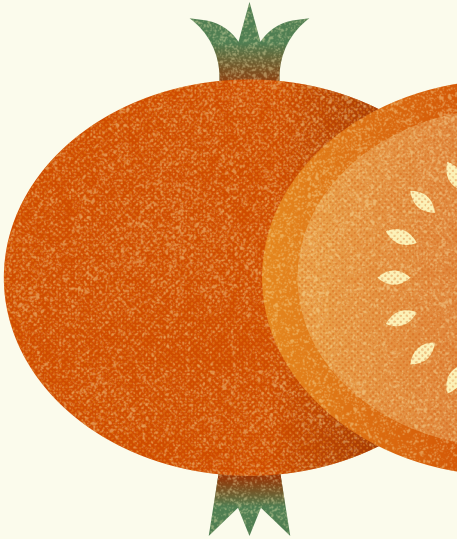
HARVEST GUIDE



READINESS

Signs that fruit is ripe:

- Color brightens
- Smells sweet
- Texture softens
- Pulls off easily from branch

HARVESTING UNRIPE FRUIT

Ethylene producing fruit can be picked just before fully ripe (full color, still firm). This greatly increases shelf life in cold storage, ripening once left out on the counter.

Some fruits will not continue ripening after harvest. These are marked with an x on the Post Harvest Handling chart.

EUROPEAN PEARS ONLY RIPEN OFF THE TREE

SUMMER PEARS (AUG / SEP)

- Ripen after a few days of room temp storage
- Bartlett, Harrow Delight, Shenandoah, Colette, etc

WINTER PEARS (SEP / OCT)

- Ripen off the tree after 2-3 weeks of cold storage
- Anjou, Bosc, Comice, Moonglow, Potomac, Kieffer, etc
- Seckel, Lincoln (ripen on the tree)

POST HARVEST HANDLING

x = must pick ripe	Ripe Shelf life	Ripe Fridge life	Unripe Fridge life
Apple	1 week	4-6 weeks	3-5 months
Apricot	2-3 days	1 week	2 weeks
Blackberry	1 day	2-3 days	x
Blueberry	1-2 days	5-10 days	x
Cherry (sour)	1 day	3-7 days	x
Cherry (sweet)	2-3 days	2-3 weeks	x
Elderberry	1 day	2 days	x
Fig	3 days	1 week	x
Grape	1-2 days	2-8 weeks	x
Pawpaw	2-3 days	1-2 weeks	3 weeks
Peach	3-4 days	5 days	2-5 weeks
Pear, Asian	1 week	2-3 months	x
Persimmon (non-astringent)	3-5 days	3-5 days	2 months
Persimmon (astringent)	1 day	2-3 days	3-4 weeks
Plum	3-4 days	5 days	2-5 weeks
Raspberry	1 day	2-3 days	x

PRESERVATION

FREEZE

- All fruits can be frozen to greatly increase storage life.
- Usually best to remove seeds, pits, and peels before freezing.
- Flash freeze. Place single layer with no overlapping on baking sheet. Place in freezer for 1-4 hours before storing in bag or container so that fruits freeze individually rather than as clump.
- Freezing will change texture. Best used in smoothies, sauces, jams, or baking.
- Best used within a year.

DRY

- Cut larger fruit into thin slices. Thinner slices dry faster and more evenly. Place single layer on tray with no overlap.
- Dehydrator: 135-145 F, 6-48 hours.
- Oven: Lowest temp (170 F). Crack door open to let moisture out. Flip slices every 30 mins. Takes several hours.
- Dried when leathery, pliable, no longer sticky. No moisture should be visible, even when cut. Allow to cool. Store in air tight container in refrigerator.
- Herbs can be bunched and hung upside down, out of direct sunlight, with good airflow. Dried once stems snap instead of bend.

For more info, see Penn State Extension's Home Food Preservation and Safety.