

## ORCHARD AND BACKYARD TREE GLEAN DETAILS

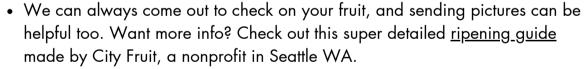
## We love to harvest fruit, but it can be a delicate process! Here are some things to keep in mind:

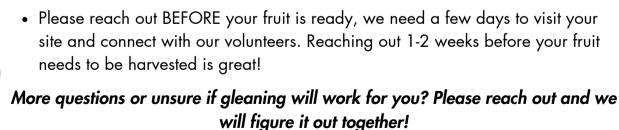
- All gleaned fruit must be from the tree, we do not collect any ground-fall fruit.
- We strive for high-quality fruit, so nothing that is buggy, bruised, or majorly damaged. It's always good to ask yourself - would you eat the fruit? If not, we won't be able to glean it. Check out these helpful guidelines from NW Fruit Rescue, a local program in Whatcom County.
- If your trees are SUPER tall and overgrown, we will likely not be able to glean. Look around at your property and make sure the fruit can be accessed safely from the ground, fruit pickers, or short ladders.
- Just one tree? We often have to say no to single trees, unless it's HUGE and loaded with fruit. We recommend connecting with your neighbors to find out if they are interested in helping you harvest OR finding out if there are multiple trees in your neighborhood we could glean at once!



## When is my fruit ready to harvest and when should I reach out?

- Different fruit will be ready at different times. Here are some ripeness tips:
  - o Apples: fruit should taste good, seeds will have turned dark brown, and they should be easy to pick. Be aware that apple trees often drop many apples early in the season before the fruit is ripe.
  - Pears: the stem should break cleanly and the fruit will be slightly soft and colored (European pears ripen off the tree). Asian pears ripen on the tree and will be turning brown/yellow, slightly soft, and taste good.
  - o Plums: fruit will start to turn purple, red, yellow (depending on variety) and begin to soften. They should not be wrinkly or squishy!







scan to check out our

https://www.bellingha mfoodbank.org/glean

website!



**Connect with us today!** 

gleaning coordinator: Emily Pittis

(360) 303 - 0912

glean@bellinghamfoodbank.org