

# Know Your Avocados

We're used to seeing Hass avocados in our grocery stores because they're harvested year-round. But there are so many others to choose from — 500 different varieties in all, and eight kinds grown in California alone. Here's a rundown of the tastiest, most accessible options:



The most commonly available variety of avocado, **Hass** has creamy, nutty flesh and is perfect for guacamole. **Season:** All year.



The pale green flesh of the large **Fuerte** fruit, which tastes somewhat like hazelnuts, is best eaten when it's fully ripe. Slice it on your plate or over a salad. **Season:** Late fall through spring.



Similar to Hass but slightly larger, the buttery, rich, and slightly smoky **Gwen** avocado can be sliced or used as a spread. **Season:** Late winter through summer.



With a high oil content, silky texture, and intense flavor, the slender **Pinkerton** avocado is excellent in omelets. **Season:** Early winter through spring.



The creamy flesh of the **Reed** avocado is quite firm, making it perfect for dicing into salads. Try it in a fruit salad with a squeeze of citrus. **Season:** Summer to early fall.



The mild-tasting, pear-shaped **Zutano** avocado is excellent eaten with a spoon right out of its skin. **Season:** September to early winter.

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