

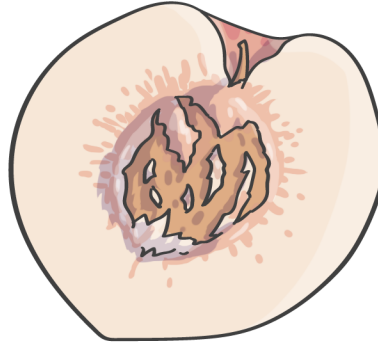
Geoff needs your help collecting peach pits!

Peach-lovers of Vancouver & Toronto! I need your help with an art project! If you enjoy eating peaches and live in the metropolitan area of the aforementioned cities, I would love to collect your dried peach pits aka peach stones.

Please message me if you would like to participate for this 2025 summer season! Instagram @geoffrey.l.cheung



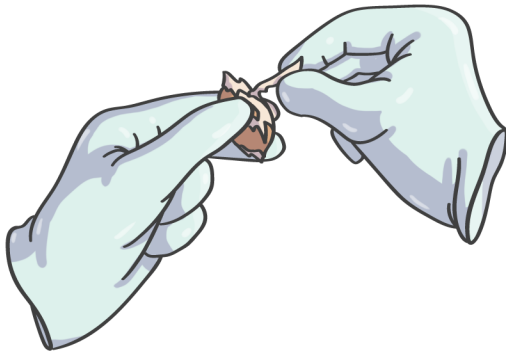
Did you know, most store-bought peaches are known as **freestone** peaches. Their pits are very easily detached from their flesh.



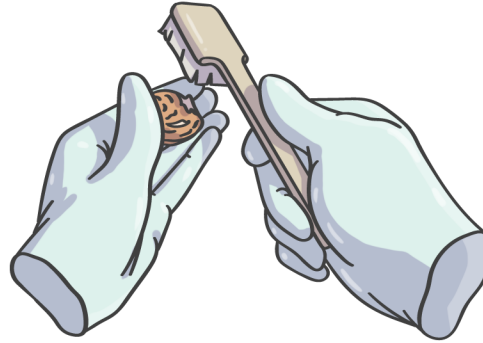
Varieties whose pits stick to the flesh are known as either **clingstones** or semi-clings. They are most often used in commercial canning.



I'm happy to collect either, but **freestones are easiest to clean** and to prepare for storage.



If you are consuming clingstone peaches, you'll have to **scrape off any excess** flesh from the pits to prevent attracting insects and growing mold.



You can **use a brush to scrub** clingstone pits if the flesh is stubbornly clinging to crevices.



Whether clingstone or freestone, **rinse with warm water** to wash away sugary residue.

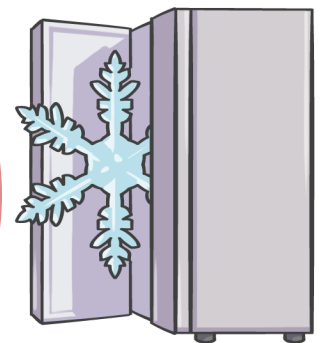


Having performed many tests, I highly recommend **air-drying!** Place washed pits on a plate overnight, or up to 24 hours if your environment is humid. **Do not cover and do not stack pits when aerating!**

Once dried, place in a paper bag. Do not seal.



Unless freezing, don't store moist pits in sealed containers!



If air-drying is not an option because of limited space or pets/children, then store in your freezer until hand-off.

For everyone's health and safety, please follow these guidelines to avoid accumulating mold, insects, and rotting pits. I will only accept peach pits that have been properly dried and stored.

At the end of the 2025 peach season, I will reach out to participants to schedule a convenient time for me to pick them up. Thank you in advance for your help! :)