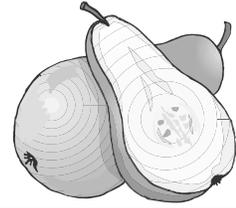




# Pears



**RECOMMENDED  
VARIETIES:**

Bartlett and Clapp's Favorite are best. Keiffer and Winter Nelis are acceptable. Seckel pears are suitable for pickled and spiced products.

**QUANTITY:**

A bushel weighs 50 pounds and yields 16 to 25 quarts. An average of 17.5 pounds makes a 7-quart canner load; or 2.5 pounds per quart. An average of 1-1/2 pounds of pears makes 1 pint of frozen pears.

**QUALITY:**

Pears are harvested before they are ready to eat. Unless refrigerated, they will ripen within 7 to 14 days. For best quality sort pears often and preserve them as they ripen to an ideal maturity for eating fresh.

**PREPARATION:**

Wash and peel pears. Cut lengthwise in halves and remove core. A melon baller or metal measuring spoon is suitable for coring pears. To prevent discoloration, keep peeled fruit in water with vitamin C made by mixing 1 teaspoon of crystalline ascorbic acid, or six crushed 500-mg vitamin C tablets, dissolved in 1 gallon of water.

**FREEZING:**

Don't freeze more than 2 pounds of food per cubic foot of freezer capacity per day.

*To make syrup*, mix 2-1/2 cups sugar and 1/2 teaspoon of crystalline ascorbic acid or three crushed 500-mg vitamin C tablets dissolved in 4 cups of water. Add 1 cup of syrup per quart of prepared fruit.

*To make a dry pack*, mix 1/2 cup dry sugar per quart of prepared fruit.

*To package*, fill pint- or quart-size freezer bags to a level of 3 to 4 inches from top, squeeze out air, leave 1-inch headspace, seal, label, and freeze.

**CANNING  
PROCEDURE:**

Wash jars. Prepare lids according to manufacturer's instructions. Fruit in jars may be covered with your choice of water, apple or white grape juice, or with a very light, light, or medium syrup.

*To make a very light syrup* for a canner load of quarts, mix 1-1/4 cups of sugar in 10-1/2 cups water and heat to dissolve; or mix and dissolve 2-1/4 cups sugar in 9 cups water to make a light syrup; or 3-3/4 cups sugar in 8-1/4 cups water to make a medium syrup.

**WATER BATH CAN**

**Hot Pack:** Place drained fruit in boiling syrup, juice, or water and boil 3 minutes. Fill clean jars with hot fruit and cooking liquid, leaving a 1/2 inch headspace. Wipe sealing edge of jars with a clean, damp paper towel. Adjust lids and tighten screw bands. Process jars in either a boiling water bath canner or a pressure canner.

**Raw Pack:** Pack fruit, cover with boiling syrup.

**PROCESS TIMES:**

*To process in a boiling water canner, preheat canner half filled with water to 180 degrees F. Load sealed jars into the canner rack and lower with handles; or load one jar at a time with a jar lifter onto rack in canner. Add water, if needed, to a level of 1 inch above jars, and add cover. When water boils vigorously, lower heat to maintain a gentle boil and process for recommended time.*

**Recommended processing times for pears in a boiling water canner**

Process time at altitudes of				
Jar Size	HOT PACK		COLD PACK	
	0-1000 ft (minutes)	1001-3000 ft (minutes)	0-1000 ft (minutes)	1001-3000 ft (minutes)
Pint	20	25	25	30
Quart	25	30	30	35

**PRESSURE CAN**

Place jar rack, 2 inches of water, and jars in canner. Fasten lid, and heat canner on high setting. After steam exhausts 10 minutes, add weighted gauge or close petcock to pressurize the canner. Start timing the recommended process when the desired pressure is reached.

**Recommended Hot Pack process times for pears in a pressure canner.**

Jar Size	Process time (minutes)	Dial gauge canner		Weighted gauge canner	
		0-2000 ft (lbs)	2001-4000 ft (lbs)	0-1000 ft (lbs)	Above 1000 ft (lbs)
Pints or Quarts	10	6	7	5	10

Regulate heat to maintain a uniform pressure. When processing is complete, remove canner from heat. Air-cool canner until it is fully depressurized. Then slowly remove weighted gauge or open petcock, wait 2 more minutes, and unfasten and carefully remove canner lid.

After processing is completed, remove jars from canner with a jar lifter and place on a towel or rack. Do not retighten screw bands. Air-cool jars 12 to 24 hours.

NOTE: Asian pears require the addition of lemon juice. Add 2 Tbsp bottled lemon juice per quart or 1 Tbsp per pint.

For more information call WSU Skagit County Extension:

360-428-4270

Or visit:

<http://skagit.wsu.edu/FAM/MFP.htm>

**HANDOUT DEVELOPED BY: WSU Master Food Preservers**

**Under the direction of**

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