

Using, Storing and Preserving



Pears

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Michigan-grown pears are available in August, September and October.

Recommended varieties

Bartlett, Moonglow and Clapp's Favorite are excellent for canning.

Food safety and storage

- Purchase fruits that are not bruised or damaged.
- Wash hands before and after handling fresh produce.
- Keep away from raw meat and meat juices to prevent crosscontamination.
- For best quality and to preserve nutrients, preserve no more than your family can consume in one year.

Yield

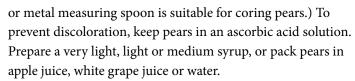
1 pound =	2 cups sliced
11 pounds =	a canner load of 9 pints
17½ pounds =	a canner load of 7 quarts
1 bushel (50 pounds) =	40 to 50 pints frozen or 16 to 25 quarts canned

How to Preserve

Canning

Pears, halved

Wash and peel pears. Cut lengthwise in halves and remove core. (A melon baller



Hot packs give the best quality product. Boil drained pears 5 minutes in syrup, juice or water. Fill hot jars with hot fruit and cooking liquid, leaving 1/2 inch headspace. Wipe jar rims, adjust lids and process. Processing directions for canning

pears in a boiling-water canner and in a dialgauge and a weightedgauge canner are given on the back page.

Lawn or garden questions?

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Syrups for use in canning fruits

Type of Syrup	Percent Sugar*	Cups of Sugar** Per Quart Liquid	Yield of Syrup in Cups	How Syrup is Used Commercially	
Very light	10%	1/2	4 1/2		
Light	20%	1	4 ¾	Very sweet fruit	
Medium	30%	1 3/4	5	Sweet apples, sweet cherries, berries, grapes	
Heavy	40%	2 3/4	5 1/3	Tart apples, apricots, sour cherries, gooseberries, nectarines, pears, peaches, plums	
Very heavy	50%	4	6	Very sour fruit	

^{*}Approximate

^{**}In general, up to one-half of the sugar may be replaced by corn syrup or mild-flavored honey. A larger proportion of corn syrup may be used if a very bland, light-colored type is selected.

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Recommended process times (in minutes) for pears, halved, in a boiling-water canner at various altitudes.

		Process time (in minutes) at altitudes of			
Style of pack	Jar size	0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	20	25	30	35
	Quarts	25	30	35	40

Process times for pears, halved, in a dial-gauge pressure canner at various altitudes.

				Canner pressure	(PSI) at altitudes	of
Style of pack		Process time (min.)	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints or quarts	10	6	7	8	9

Process times for pears, halved, in a weighted-gauge pressure canner at various altitudes.

					ressure (PSI) itudes of
	Style of pack	Jar size	Process time (min.)	0 - 1,000 ft	Above 1,000 ft
	Hot	Pints or quarts	10	5	10

Let jars stand undisturbed for 24 hours, remove rings, check to make sure lids are sealed, wash jars, label, date and store.

Freezing

Select full-flavored pears that are crisp and firm, not mealy. Wash, peel and core. Slice medium pears into twelfths, large ones into sixteenths.

Syrup pack – Heat pears in boiling 40 percent syrup for 1 to 2 minutes, depending on size of pieces. Drain and cool.

Pack pears in freezer containers and cover with cold 40 percent syrup. For a better product, add 3/4 teaspoon (2250 mg) ascorbic acid to each quart of cold syrup. Leave headspace. Place a small piece of crumpled water-resistant paper on top to hold the fruit down. Seal, label, date and freeze.

References

Michigan State University Extension Food Preservation Series Fact Sheet: Pears. 2007. Bulletin WO1043. MSU Extension.

Andress, Elizabeth and Judy A. Harrison. *So Easy to Preserve*. Bulletin 989, 6th Edition. Cooperative Extension University of Georgia, 2014.

National Center for Food Preservation. http://nchfp.uga.edu/

Find out more about Michigan Fresh at msue.anr.msu.edu/program/info/mi_fresh.

Syrups for use in freezing fruits.

Type of syrup	Percent sugar*	Cups of sugar**	Cups of water	Yield of syrup in cups	
Very light	10	1/2	4	4 1/2 cups	
Light	20	1	4	4 3/4 cups	
Medium	30	1 3/4	4	5 cups	
Heavy	40	2 3/4	4	5 1/3 cups	
Very heavy	50	4	4	6 cups	

^{*}Approximate

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