



Using, Storing and Preserving Pears



Prepared by:
Laurie Messing, MSU Extension educator

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 cross-contamination.
- 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 or metal measuring spoon is suitable for coring pears.) To prevent discoloration, keep pears in an ascorbic acid solution. Prepare a very light, light or medium syrup, or pack pears in apple juice, white grape juice or water.

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 dial-gauge and a weighted-gauge canner are given on the back page.

Lawn or garden questions?
Visit migarden.msu.edu.
Call toll-free 1-888-678-3464.

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% | ½ | 4 ½ | |
| Light | 20% | 1 | 4 ¾ | Very sweet fruit |
| Medium | 30% | 1 ¾ | 5 | Sweet apples, sweet cherries, berries, grapes |
| Heavy | 40% | 2 ¾ | 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.

Using, Storing and Preserving Pears

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

| Style of pack | Jar size | Process time (in minutes) at altitudes of | | | |
|---------------|----------|---|------------------|------------------|----------------|
| | | 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.

| Style of pack | Jar size | Process time (min.) | Canner pressure (PSI) at altitudes of | | | |
|---------------|-----------------|---------------------|---------------------------------------|------------------|------------------|------------------|
| | | | 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.

| Style of pack | Jar size | Process time (min.) | Canner pressure (PSI) at altitudes of | |
|---------------|-----------------|---------------------|---------------------------------------|----------------|
| | | | 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

**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.

MICHIGAN STATE UNIVERSITY

Extension

MSU is an affirmative-action, equal-opportunity employer, committed to achieving

excellence through a diverse workforce and inclusive culture that encourages all people to reach their full potential. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status. Issued in furtherance of MSU Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Ray Hammerschmidt, Interim Director, MSU Extension, East Lansing, MI 48824. This information is for educational purposes only. Reference to commercial products or trade names does not imply endorsement by MSU Extension or bias against those not mentioned.