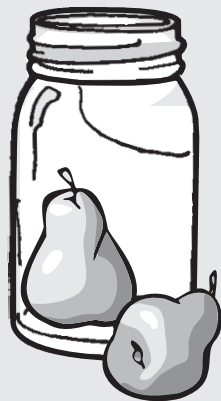


Let's Preserve



Pears

Recommended Varieties

Bartlett, Bosc, Anjou, and Comice are best. Keiffer is 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 17½ pounds makes a 7-quart canner load; an average of 11 pounds is needed per canner load of 9 pints; 2½ pounds make a quart. An average of 1½ 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. Raw-packed pears are poor-quality products.

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 500-milligram vitamin C tablets in 1 gallon of water.

FREEZING PROCEDURE

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

TO MAKE A SYRUP PACK

Mix 2½ cups of sugar and ½ teaspoon of crystalline ascorbic acid or three

500-milligram vitamin C tablets in 4 cups of water. Add 1 cup of syrup per quart of prepared fruit.

TO MAKE A DRY SUGAR PACK

Mix ½ cup of dry sugar per quart of prepared fruit.

FOR PACKAGING

Fill pint- or quart-size freezer bags to 3–4 inches from the top, squeeze out air, leave 1-inch headspace, seal, label, and freeze. Before freezing, bags may be inserted into reusable rigid freezer containers for added protection against punctures and leakage.

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, more commonly, with a very light, light, or medium syrup.

TO MAKE A VERY LIGHT SYRUP

For a canner load of quarts, mix 1¼ cups of sugar in 10½ cups of water and heat to dissolve; or mix and dissolve 2¼ cups of sugar in 9 cups of water to make a light syrup; or 3¾ cups of sugar in 8¼ cups of water to make a medium syrup.

TO MAKE A HOT PACK

Place drained fruit in boiling syrup, juice, or water and boil for 5 minutes. Fill clean jars with hot fruit and cooking liquid, leaving ½-inch headspace. Remove air bubbles. Wipe sealing edge of jars with a clean, damp paper towel. Add lids and tighten screw bands. You may process jars in a boiling water or pressure canner.

FLOATING FRUIT

To avoid floating fruit start with firm, ripe fruit. Heat fruit before packing and use a light to medium syrup. Pack fruit as closely as possible without crushing. Follow directions for processing times.

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Table 1. Recommended hot-pack process times for pears in a boiling water canner.

JAR SIZE	PROCESS TIME AT ALTITUDE OF			
	0-1,000 FT (MIN)	1,001-3,000 FT (MIN)	3,001-6,000 FT (MIN)	ABOVE 6,000 FT (MIN)
Pints	20	25	30	35
Quarts	25	30	35	40

Table 2. Recommended process times in a pressure canner at designated altitudes.

JAR SIZE	PROCESS TIME (MIN)	CANNER GAUGE PRESSURE AT ALTITUDES OF					
		DIAL GAUGE CANNER				WEIGHTED GAUGE CANNER	
		0-2,000 FT (LBS)	2,001-4,000 FT (LBS)	4,001-6,000 FT (LBS)	6,001-8,000 FT (LBS)	0-1,000 FT (LBS)	ABOVE 1,000 FT (LBS)
Pints or quarts	10	6	7	8	9	5	10

TO PROCESS IN A BOILING WATER CANNER

Preheat canner half filled with water to 180°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 1 inch above jars and cover. When water boils vigorously, lower heat to maintain a gentle boil and process for recommended time.

TO PROCESS IN A PRESSURE CANNER

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

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

Remove screw bands and check lid seals. If the center of the lid is indented, wash, dry, label, and store jar in a clean, cool, dark place. If lid is unsealed, examine and replace jar if defective, use new lid, and reprocess as before. Wash screw bands and store separately. Pears are best if consumed within a year and are safe as long as the lids remain vacuum sealed.

For additional information about food preservation, visit the Penn State Food Safety Web site at foodsafety.cas.psu.edu and select the Home Food Preservation Web site, or contact Penn State Cooperative Extension in your county.

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