

## Selecting, Preparing, and Canning: Pears -- Halved <sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

**Quantity:** An average of 17-1/2 pounds is needed per canner load of 7 quarts; an average of 11 pounds is needed per canner load of 9 pints. A bushel weighs 50 pounds and yields 16 to 25 quarts -- an average of 2-1/2 pounds per quart.

**Quality:** Choose ripe, mature fruit of ideal quality for eating fresh or cooking.

**Procedure:** 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. Raw packs make poor quality pears. Boil drained pears 5 minutes in syrup, juice, or water. Fill jars with hot fruit and cooking liquid, leaving 1/2-inch headspace. Adjust lids and process.

Processing directions for canning pears in a boiling-water, a dial, or a weighted-gauge canner are given in Table 1, Table 2, and Table 3.

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**Table 1.**

<b>Table 1.</b> Recommended process time for Pears, halved in a boiling-water canner.					
		Process Time 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 min	25	30	35
	Quarts	25	30	35	40

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

**Table 2.**

<b>Table 2.</b> Process Times for Pears, halved in a Dial-Gauge Pressure Canner.						
			Canner Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	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

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

**Table 3.**

<b>Table 3.</b> Process Times for Halved Pears in a Weighted-Gauge Pressure Canner.				
			Canner Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time (Min)	0 - 1,000 ft	Above 1,000 ft
Hot	Pints or Quarts	10	5	10

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.