



It's PEAR TIME

Pears will have a better flavor and will be finer in texture if harvested when mature but still green and allowed to ripen in a cool, dark, well-ventilated room. Kieffer pears obtain the best quality when they ripen 2 to 3 weeks at 60° to 65° F. Once ripened, they must be used promptly or discoloration will develop.

Canned Baked Pears

The small sweet, early pears found in many localities are delicious when baked in the oven just as apples are baked. Remove while hot from baking pan and pack into hot, sterilized containers. Fill jars full with boiling medium syrup. Seal. Process in water bath 10 minutes.

Pear Preserves

The Kieffer pear is a variety commonly used for preserving because it holds its shape and has a good flavor. It is important to allow the fruit to reach the firm-ripe stage.

Wash, pare, and cut the fruit into uniform pieces, as quarters or eighths, depending upon the size of the fruit; then core. To each pound of prepared fruit allow $\frac{3}{4}$ to 1 pound of sugar. Combine the fruit and sugar in alternate layers and let stand 8 to 10 hours or overnight before cooking. Or cook at once with the sugar and $\frac{1}{4}$ cup of water to a pound of fruit. Whichever method is used, stir carefully while heating to the boiling point. Boil rapidly until the syrup is somewhat thick, stirring constantly to prevent burning. Pour at once into hot sterilized jars and seal.

Ginger Pear Preserves

A modification of the pear preserves recipe above may be made by the addition of gingerroot and lemon. When the sugar and pears are combined in alternate layers, add 2 pieces of gingerroot and $\frac{1}{2}$ lemon thinly sliced per pound of pears. Barely cover the lemon slices with water and boil 5 minutes, then add to the pears, sugar and gingerroot.

Pear Honey

Cut or grind ripe late pears into small pieces. To four pounds of pears use three pounds sugar. Mix and cook until it is the consistency of honey. Pour into hot sterilized containers. Leave no head space. Seal. For variety add $\frac{1}{2}$ cup lemon juice or 1 cup crushed pineapple 5 minutes before packing.

Pear Butter

Peel and core one gallon of late ripe pears; put in kettle and add two cups water; boil slowly; when done put through a ricer or colander. To every four cups of pulp add two cups of sugar. Place on stove again and cook slowly until very thick. Stir to prevent sticking. A few minutes before removing, add juice of one lemon. Pack into hot sterilized jars. Leave no head space. Have lids and rubbers hot. Seal.

Pickled Pear

1 gallon pears
2 quarts sugar
1 pint water

1 quart vinegar
 $2\frac{1}{2}$ sticks cinnamon
2 tablespoons whole all-
spice (more if desired)

Kieffer pears or firm juicy pears are good for this recipe. Wash the pears, pare, cut in half or quarter and core. Place the pears in a large enamel pan. Barely cover with hot water and boil 10 minutes. Drain the water off, but save 1 pint to use with the vinegar syrup. Mix sugar, vinegar and the 1 pint of water. Add the spices which have been tied loosely in a cheesecloth. Bring to boil and pour over the pears. Boil 10 minutes and let stand over night. Next morning drain off syrup and boil down until thick. Remove spice bag. If pears are tender, they may be packed into hot sterilized jars and covered with boiling syrup and sealed. If they are hard pears such as Kieffer, they may be added to the

thick syrup and cooked for about 15 or 20 minutes then packed hot, covered with syrup and sealed.

Summer Mincemeat

7½ lbs. pears (peeled and cored)	1 lb. seedless raisins
1 orange, 1 lemon, 1 apple (un-peeled fruit)	3 lbs. sugar
1 cup grape juice or other fruit juice	1 cup vinegar
1 tablespoon each ground cinnamon, cloves and allspice	1 teaspoon salt

Grind pears, orange, lemon and apple. Mix with all other ingredients and boil for two hours. Pack into hot jars. Seal while hot.

Pear Relish

1 gallon ground pears	3 tablespoons white mustard
5 pounds onions	6 teaspoons allspice
8 green sweet peppers	2 teaspoons cloves
2 hot peppers	2 teaspoons cinnamon
½ gallon white vinegar	2 teaspoons tumeric
Salt to taste	
4 cups sugar	

Mix all ingredients. Bring to a boil. Simmer 15 minutes. Seal in hot, sterilized jars.

Candied Pears

(Good for Fruit Cakes)

2 cups sugar	½ cup light corn syrup
1 cup water	
4 pounds pears	

Pare, core and slice pears to be candied. Boil sugar, water and syrup together until the syrup spins a thread when dropped from the spoon (234°F.) Drain pears clear of all juice, and add them to the boiling syrup when it threads. Be careful not to have them crowded. Simmer until the fruit is clear. Skim pears from the syrup, drain, spread on a screen and allow them to dry until they are no longer sticky. Pack between sheets of waxed paper and place in a tin can or a glass jar. Seal and store in a cool place.

By

EXTENSION FOODS AND NUTRITION SPECIALISTS

Texas A. and M. College System

Issued by

The Agricultural Extension Service

The Texas A. & M. College System and

The United States Department of Agriculture

G. G. Gibson, Director, College Station, Texas

Cooperative Extension Work in Agriculture and Home Economics, The Texas
A. & M. College System and United States Department of Agriculture Cooperating.
Distributed in furtherance of the Acts of Congress of May 8 and June 30, 1914.