PEARS

Some Good Varieties for Southwestern B. C. (In Order of Ripening)

CLAPPS FAVORITE

Pick-Aug 10-30; Size-M/L Stem - 1 1/4" Use -August

Rather long, yellow with bright crimson, juicy & briskly flavoured. Does not keep. Will mature past best very quickly.

BARTLETT (William Bon Chrétien)

Pick-Aug 20-Sept 10 Size-M/L Stem-1/8" Use – Aug/Sept.

Short but definite neck. Thin skinned, yellow or slightly blushed, very sweet and tender.

RESCUE

Pick-Aug 20-Sept 10 Size-VL Stem-short, thick Use

Elongated pyriform, yellow. 1/3 to 1/2 covered by orange & red stripes & flush. Creamy, smooth, buttery, mild, sweet flavour.

FLEMISH BEAUTY

Pick-Sept. 1-25 Size-M/L Stem-1 1/8" Use-Sept/Oct Ovate, yellow with russet and crimson, melting & rich if gathered before it is fully matured.

SECKEL

Pick-Sept. 5-25 Size-VS/S Stem-1/2" Use-Sept/Oct Rounded and even, brownish with rich red colouring, juicy with an exceptionally fine aroma.

BOSC, BEURRE

Pick Sept. 10 – Oct 10. Size – M/L Stem – 1.5" Use: Oct/Nov

Long, brown with russet, juicy, aromatic. Excellent keeper.

MOONGLOW

Pick-Sept. 15-Oct. 10 Size-M/L

Looks like Bartlett, juicy, soft, good flavour.

SIERRA

Pick-Sept. 15-Oct. 10 Size-L

Summerland, B.C., 1956. BARTLETT X. Long pyriform. Skin is smooth, thin, yellowish green. Flesh is smooth, fine, very sweet, and juicy. Very productive.

COMICE, DOYENNE du

Pick-Sept. 20-Oct. 15 Size-L/VL Stem-1-1/4" Use: Oct - Dec

Pyriform, yellow greenish with little russet, richly flavoured, melting & juicy.

ANJOU, BEURRE d'

Pick Sept. 25 – Oct. 15 Size-L Stem - 1/2" Use; Oct - Dec

Roundish, yellow with russet, juicy and slightly aromatic.

LOUISE BONNE de JERSEY

Pick Sept. 25 – Oct. 15 Size-M Stem-I' Use-October

Pyriform, yellowish with crimson dots and tints, inciting & richly vinous; very distinct. Do not pick until the crimson looks as though it is varnished.

WINTER NELIS

Pick-Oct. 15 – 30 Size-L Stem-1 34" Use: Dec – Feb

Roundish, dull greenish/yellow, rough. Very fine flavour.

WHEN TO PICK PEARS:

- Pears should be picked when they are mature, still hard but before they are ripe. Otherwise they will start to rot from the centre out. Unlike most other fruit, they will continue to ripen off the tree, even in cool storage.
- Generally, pears are mature and ready for picking when you lift the fruit to the horizontal, and the stem then breaks away easily from the spur. (Bartlett pears will require a slight twist).
- Early maturing varieties will usually ripen within a week of harvest, while later varieties usually require several weeks.
- Pears are soft, damage easily and pass through the period of perfect ripeness in a short space of time.
- Ripening can be slightly slowed by refrigeration, but this suppresses the flavour. Return the fruits to room temperature before eating.
- Pears allowed to ripen indoors will generally have a finer flavour than those that are allowed to ripen on the tree.

HERITAGE PEARS OF SOUTHWESTERN BC

| VARIETY | STEM | USE | SIZE | COMMENTS |
|----------------------------------|--------|----------|------|--|
| Anjou, Beurre d' | 1/2" | Oct-Dec | L | (See over) |
| Bartlett (Williams Bon Chrétien) | 1.125" | Aug-Nov | M/L | (See over) |
| Bosc, Beurre | 1.5" | Oct-Nov | M/L | (See over) |
| Boussock, Doyenne | 1.0" | Oct-Nov | M/L | Obovate, pyriform, symmetrical, yellow, maybe mottled pink/red. Tender, melting, juicy, and briskly acid. |
| Clairgeau, Beurre (culinary) | 1/2" | Nov | L | Smooth, symmetrical, yellow with bright crimson cheek. Coarse, granular, large core. |
| Chaumontel | | Nov-Mar | M/L | Yellow, melting & richly aromatic. Obtuse, pyriform with red blush & dotted with brown/red spots. |
| Clapp's Favourite | 1.25" | Aug | M/L | (See over) |
| Conference | | Nov | L | Pyriform, green with russet. Melting & richly flavoured. |
| Comice, Doyenne du | 1.25" | Nov-Dec | L/VL | (See over) |
| Dr. Jules Guyot | 1.25" | Sept | L | Yellowish with slight colour. Melting, sweet. Oblong-pyriform with unequal sides. Pick green. |
| Duchess d'Angouleme | 1.5" | Oct-Nov | L/VL | Broadly obovate, yellow with russet. Buttery & fine flavoured. |
| Dix | | Oct-Nov | L | Oblong/long, pyriform, rough skin. Green. Deep yellow when ripe. Melting & rich. Distinct russet dots. |
| Easter Beurre | 3/4" | Jan-Mar | L | Obovate, yellowish with russet. Buttery & richly aromatic. Prolific. |
| Flemish Beauty | 1.125" | Sept-Oct | M/L | (See over) |
| Glou Morceau | 7/8" | Nov-Jan | M/L | Roundish or obovate. Yellowish with a little russet. Buttery and richly aromatic. |
| Golden Beurre of Bilboa | | Sept | M/L | Obovate-pyriform. Golden yellow, speckled with small brown dots. Melting, buttery, vinous. |
| Gris d'Hiver, Beurre | | Nov-Jan | L | Globular, extended more on one side. Grey-green, reddened on sunny side. Fine, melting, gritty. |
| Hardy, Beurre | 7/8" | Oct | L | Obovate, yellowish with russet. Juicy & rich, very distinct and refreshing. |
| Howell | 1" | Sept-Oct | M | Round obovate. Smooth, dull pale lemon yellow, with blush. Tender, granular, melting, and juicy. |
| Jargonelle | 1.675" | Aug | M/L | Long, pyriform. Smooth, yellow with bright red/pink blush. Melting, juicy, sub acid. |
| Josephine de Malines | 1" | Dec-Mar | M | Pyriform, yellow/green tinged with red. Sweet, rich & perfumed. |
| Kieffer (culinary) | 1" | Oct-Nov | M/L | Narrowing at both ends. Yellow, occasionally blushed dull pink/red. Granular, coarse, crisp, juicy. |
| Le Conte | 1.125" | Oct-Nov | L | Roundish oval, tapering at both ends. Ribbed. Pale yellow. Firm, granular, stringy, sweet. |
| Louise Bonne de Jersey | 1" | Oct | M | (See over) |
| Madeleine | 1.5" | Aug | M | Roundish-obtruse-pyriform. Skin is thin, smooth, dull green, |
| | 1.0 | 11008 | 1,1 | occasional brownish blush. Tender, melting, juicy and sweet. |
| Marguerite Marillat | | Sept | L | Pyriform-truncate. Brightly coloured, touched with fawn russet, blushed red. Richly aromatic. |
| Passe Colmar | 1" | Nov-Dec | M | Obovate, pale yellow & reddish. Melting & rich with a vinous aroma. |
| Passe Crassane | | Jan-Mar | M/L | Natural pear/quince hybrid. Rounded, yellow coloured with russets. Rich & vinous. Excellent winter pear for coastal climate. |
| Pound | 7/8" | Oct-Feb | VL | Often 3lbs. Fruit is one degree better than Kieffer. Skin is thick, golden yellow, occasionally blushed pink. |
| Rance, Beurre de | | Jan-Mar | M/L | Oblong-ovate, greenish brown. Buttery & juicy, peculiarly rich. Very tough skin. |
| Seckel | 1/2" | Oct | VS/S | (See over) |
| Souvenir du Congress | 1" | Aug | L | Long, obovate, yellow with brown russet & crimson streaks. Melting & richly aromatic. |
| Tyson | 1.75" | Aug-Sept | M | Roundish-acute-pyriform. Deep, yellow, smooth, slightly russeted. Tender, melting, juicy & sweet. |
| Vicar of Winkfield (Le Curé) | 1.5" | Nov-Jan | L | Long, yellow tinted with red. Tender, juicy, melting, astringent. |
| Winter Nelis | 1.75" | Dec-Feb | L | (See over) |
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