## Pears-Halved\n

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**Quantity:** An average of 17½ 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 2½ pounds per quart. \n

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

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**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](https://nchfp.uga.edu/how/can_01/ascorbic_acid.html#ascorbic). Prepare a very light, light, or medium [syrup](https://nchfp.uga.edu/how/can_02/syrups.html#syryps) 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. \n