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Growing Pear Trees

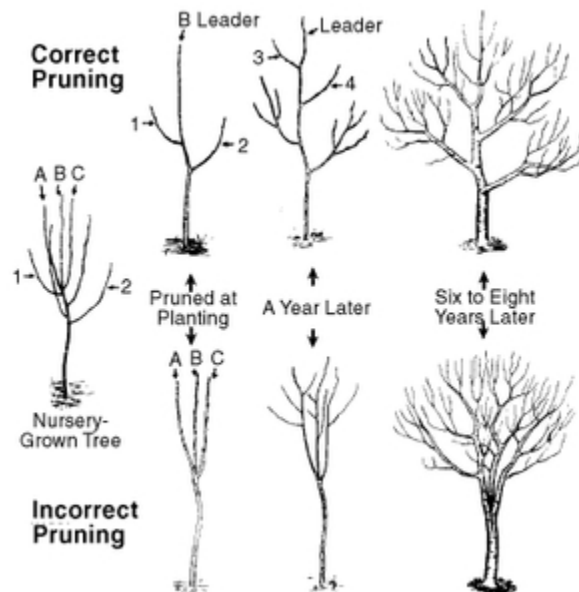
Pollination

Pollination - Pears are self-sterile and need more than one variety planted within 40 or 50 feet of each other in order to cross-pollinate.

Fertilizing

Pear trees growing too vigorously are more susceptible to fireblight infection than those making moderate growth. Fertilize young pear trees with up to a pound of a general garden fertilizer such as 10-10-10 or its equivalent. Older trees that are growing well (more than 10 inches of new growth each year) need no fertilizer.

Pruning



The following points apply to pruning all fruit trees:

1. Prune late in the dormant season to minimize cold injury.
2. Prune heavily on neglected trees or vigorous cultivars, less so on less vigorous cultivars.
3. Make all heading back cuts just beyond a bud or branch.
4. Make all thinning cuts just beyond the base of the branch being removed.

5. Avoid pruning too close
6. Don't prune a "shade tree" back to a fruit tree in one year. Spread the thinning over several years.
7. Wound dressings are unnecessary for trees pruned in dormant season.
8. Match pruning tools to the size wood being removed. Use hand shears for small twigs, lopping shears for medium branches, and a saw for larger limbs.

Disease and Insect Control

VERY IMPORTANT – always read chemical labels and follow manufacturers directions carefully to avoid injury to your tree, the environment or yourself.

To control scale, mites, pear psylla and pear leaf blister, spray tree with horticultural oil early in the spring before the buds swell. Use ¼ to ½ gal per tree.

To control scab, black rot, codling moth and plum curculio, spray with Fruit Tree Spray after petals have dropped and then every 10-14 days after that. Stop spraying 2 weeks before harvest.

Never spray pesticides when trees are in bloom as this will kill the pollinating honeybees.

Always spray when the temperature is above freezing and there is no wind. Early in the morning is best.

Good sanitation practices are necessary to control pest problems. Cut out all dead or diseased wood and disinfect pruning tools with a household disinfectant (Lysol or bleach). Pick up all fruit that has fallen to reduce insects.

Harvesting

Pears should be harvested when they reach a mature size and still feel hard. They should be light green in color and separate easily from the fruit spur (point of attachment). Let them continue to ripen at room temperature for 5 to 7 days before eating them. Depending on the variety, pears will keep in the refrigerator for 2 weeks and even longer at slightly colder temperatures (31° to 32° F.)

Pear Tree Varieties at Deneweth's Garden Center

Bartlett

In Season: August

Flavor Profile: signature pear flavor with abundant juice

The Bartlett pear is unique in that its color turns from bright green to golden yellow as it ripens. Its creamy, sweet and aromatic flesh is perfect for eating fresh, as well as for canning or adding to salads or desserts.

Green Anjou

In Season: September

Flavor Profile: refreshing, sweet, juicy, with a hint of citrus

The Anjou is an all-purpose pear whose dense flesh makes it excellent for snacking, cooking, and

slicing fresh into salads or over a bowl of oatmeal. Its skin color remains green as it ripens, so Check the Neck for Ripeness!

Comice

In Season: September

Flavor Profile: succulent, buttery, and exceptionally sweet

Comice pears have a full, round shape with a short neck and stem. They are most often green and sometimes have a red blush in spots. This succulent pear has a custardy flesh and a mellow sweetness that makes it an elegant dessert pear which is also delicious when paired with cheese.