



sugar content in pears

Posted by [Robbie Anderman](#)

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[Robbie Anderman](#)

[sugar content in pears](#)

September 06, 2015 04:39AM

Registered: 10 years ago

Posts: 56

Hello, It's been a long wondrous summer. Mostly drought. Some really hot days/weeks. Early heat brought on blooms that the -8 degrees C freeze of May 23 caused a lot of local havoc on.... Thankfully, most of our pears had already set enough, tho' the Ure pear trees lost their pips (pearps?) on the lower branches, making them top heavy. (which the porcupine doesn't mind) .

Our two Tait Dropmore trees had a total of 13 bushels that we picked, and at least another than fell, maybe more. My question arises after juicing them today. 45 gallons, which is fine, yet the sugar content is noticeably lower than last year. Disappointingly so. It does rise a little when heated for canning, thankfully.

I wonder if it was the drought? The 4.5 inches of rain that fell in 5 days two weeks ago? Or what? Any ideas, suggestions?

We also pressed a little of the Ures..... and they are also less sugar than last year, than previous years. More watery, even tho ' the skin is still thick.

Thank you,
Robbie

[Morninglory Farm](#)

Zone 3b* in Ontario

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[Claude Jolicoeur](#)

[Re: sugar content in pears](#)

September 06, 2015 11:27PM

Registered: 11 years ago

Posts: 226

Robbie Anderman Wrote:

> My question arises after juicing
> them today. 45 gallons, which is fine, yet the
> sugar content is noticeably lower than last year.
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> rain that fell in 5 days two weeks ago? Or what?
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So many factors may have an influence on juice SG, Robbie, it is simply impossible to say for sure.
We just have to accept this natural variation.

[Jolicoeur Orchard](#)

Zone 4 in Quebec

Author, [The New Cider Maker's Handbook](#)

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[Robbie Anderman](#)

[Re: sugar content in pears](#)

September 07, 2015 03:56PM

Registered: 10 years ago

Posts: 56

Thank you Claude. I agree with you.... acceptance of natural variation is part of life... and orcharding.

We took a couple quarts of the pear juice to a party last night. After two days the juice tasted sweeter and better... and the children drank it all quite quickly. They had no comparison from last year to consider!

[Morninglory Farm](#)

Zone 3b* in Ontario

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