AGFACTS AGFACTS AGFACTS



European Pear Varieties

Agfact H4.1.13, Second Edition, October 2002

Dr Jill Campbell, Former Senior Research Horticulturist Orange Agricultural Institute, Orange, NSW

Pear varieties do not change over the years as much as apples in commercial production. The major varieties are old and well established. There has been an interest in red varieties recently. The pear industry is much smaller than the apple industry in the world. In Australia most commercial pears are grown in the Goulburn Valley around Shepparton in Victoria. Some individual growers have developed small niche markets with certain varieties, even overseas. The pears in this Agfact are divided into:

- major varieties,
- new and less commercial varieties,
- cocktail pears of very small size (20-30mm), and
- low chill varieties for warmer districts.

The variets mature over three months from mid-summer to autumn.

Very Early	Early	Mid season	Late	
2nd-4th week	4th week Sept	1st-3rd week	2nd-4th week	
September	to 1st week Oct	September	October	
Hood (d)	Corella (a)	Conference (b)	Dr Jules Guyot (b)	
Flordahome (d)	San Giovanni (c)	Beurré Hardy (b)	Williams' (a)	
Fla 39-40 (d)	Red Face (c)	Harrow Delight (b)	Passe Crassane (b) Winter Nelis (a)	
Fla 57-75 (d)	Precoce di Fiorani (b)	But.Precoce Mor. (b)	Winter Nelis (a)	
Fla 58-45 (d)	Forelle (b)	But.Rosata Mor. (b)	Winter Cole (a)	
(P.calleryana D6)		Rogue Red (b)	Eldorado (b)	
		Lemon Bergamot (b)	Comice (b)	
		Josephine (a)	Beurré Bosc (a)	
		Howell Howell (b)	Concorde (b)	
		Clapp's (b)		
		Aurora (b)		
		Abaté Fétel (b)		
		Packham's (a)		

Table 1. Flowering times of European pears, Orange NSW.

(a) - commercial, (b) new and less commercial, (c) cocktail, (d) low chill

Groups	Varieties	Fire blight	Pear Blast	Scab	Mites
Major	Beurré Bosc	S	S	S	MS
	Conference	S	MR	R	MR
	Corella	-	MR	MR	MR
	Josephine	-	S	S	MR
	Packham's Triumph	MS	VS	MS	MR
	Williams'	S	MS	MR	S
	Sensation	S	MS	MR	R
	Winter Cole	-	MR	-	MS
	Winter Nelis	S	-	MS	-
Less Commercial					
and newer	Abaté Fétel	S	-	MS	-
	Aurora	S	-	-	-
	Beurré Hardy	S	MS	MR	MR
	But.Precoce Mor.	MS	-	-	-
	But.Rosata Mor.	MS	-	-	-
	Clapp's Favourite	S	S	S	MR
	Concorde	MS	MS	MR	-
	Dr Jules Guyot	S	MS	MR	R
	Doyenne du Comice	S	MS	MR	S
	Eldorado	S	MR	-	-
	Forelle	S	MR	-	-
	Harrow Delight	R	MR	-	S
	Howell	S	S	R	-
	Lemon Bergamot	-	-	MR	S
	Passe Crassane	S	MS	S	R
	Precoce di Fiorani	-	-	-	S
	Rogue Red	MR	-	-	-
Cocktail	Red Face	-	-	-	MR
	San Giovanni	-	-	-	R
Low Chill	Fla 39-40	R	-	-	R
	Fla 57-75	R	-	-	R
	Fla 58-45	R	-	-	MS
	Hood	R	-	-	R
	Flordahome	R	-	-	MR

Table 2. Pest and disease susceptibilities.

Very Early 4th week January	Early 2nd-3rd week	Mid season 4th week February	Late 4th week March
to 1st week February	February	3rd week March	1st week April
San Giovanni (c)	Clapp's Favourite (b)	Conference (b)	Forelle (b)
Red Face (c)	Hood (d)	Beurré Hardy (b)	Lemon Bergamot (b)
Precoce di Fiorani (b)	Fla 57-75 (d)	Howell (b)	Corella (a)
Harrow Delight (b)	Fla 58-45 (d)	Packham's (a)	Rogue Red (b)
Flordahome (d)	But.Precoce Mor. (b)	Beurré Bosc (a)	Josephine (a)
Fla 39-40 (d)	But.Rosata Mor. (b)		Passe Crassane (b)
	Aurora (b)		Winter Cole (a)
	Williams' (a)		Eldorado (b)
	Dr Jules Guyot (b)		Comice (b)
			Abaté Fétel (b)
			Concorde (b)
			Winter Nelis (a)

Table 3. Maturity of European pear varieties, Orange NSW.

(a) - commercial, (b) new and less commercial, (c) cocktail, (d) low chill

BEURRÉ BOSC (KAISER ALEXANDER)

Origin: 1807, Open pollinated seedling, either from Van Mons, Louvain, Belgium, or Haute-Saone, France.

Tree: Vigorous, spreading, untidy tree. Medium leaf, broad oval pointed, very small serrations.

Disease Status: Susceptible to fire blight *(Erwinia amylovora)*, blossom blast *(Pseudomonas syringae)* and scab *(Venturia pirina)*. Moderatley susceptible to two spotted mite *(Tetranychus urticae)*.

Chilling Requirement: High.

Blossom and pollination: Late season, Williams', Comice, Eldorado.

Fruit: Long pyriform.

Skin and flesh: Cinnamon russet. Tender, melting, sweet, juicy, with flavour.

Harvest: Mid season like Packham's, 7-9kg (15-16psi), 150 days from full bloom, productive but not precocious.

Storage: Medium, 6-8 months, internal breakdown.

Right: Beurré Bosc





Corella



Josephine de Malines

CORELLA

Origin: Probably a seedling of Forelle, Australia.

Tree: Moderate vigour, upright. Smallish oval leaf with attenuate tip, dull dark green, very small serrations.

Disease Status: Moderately resistant to scab, blast and mites.

Chilling Requirement: Fairly low.

Blossom and pollination: Early season, need early bloomers to set well, can set parthenocarpically, Red Face, San Giovanni, Ya Li, Tsu Li.

Fruit: Obtuse pyriform, small.

Skin and flesh: Greeny yellow base with red over half the surface or more. Tender, soft, white flesh, juicy with some flavour.

Harvest: Late season, after Packham's, similar to Winter Cole, 7-9 kg (16-20 psi), heavy yield with good pollination.

Storage: Long.

JOSEPHINE DE MALINES

Origin: Chance seedling from Major Esperen of Malines, Belgium, 1830.

Tree: Moderate vigour, spreading. Small long oval leaf with attenuate tip, very small neat pointed serrations.

Disease Status: Susceptible to scab and pear blast.

Chilling Requirement: Fairly high.

Blossom and pollination: Early mid season, Packham's.

Fruit: Turbinate, small to medium.

Skin and flesh: Greeny yellow with slight russet. Fine-grained, high quality flesh, juicy, excellent flavour, good storage.

Harvest: Fairly late season following Packham's and Winter Cole, slow to bear, heavy yield.

Storage: Fairly Long.



PACKHAM'S TRIUMPH

Origin: C.H.Packham, Molong, N.S.W. Australia, about 1896. Thought to be a seedling from Uvedale's St. Germain x Williams'.

Tree: Weak to moderate vigour, spreading, spurring freely. Medium small oval leaf with attenuate tip, very small serrations.

Disease Status: Very susceptible to blossom blast, moderately susceptible to fire blight and scab.

Chilling Requirement: Fairly high.

Blossom and pollination: Mid season, Josephine, Nijisseiki, Howell.

Fruit: Obtuse pyriform, medium.

Skin and flesh: Bright yellow with some fine russet, sometimes bumpy. White, melting flesh, juicy.

Harvest: Medium season, late February to March, similar to Beurré Bosc, 7-9 kg (15-16 psi), 160 days from full bloom, very productive, may need thinning to get good size in some years, precocious.

Storage: Long, about 7-9 months, scald, moderately resistant to internal breakdown.

WILLIAMS' BON CHRÊTIEN (BARTLETT)

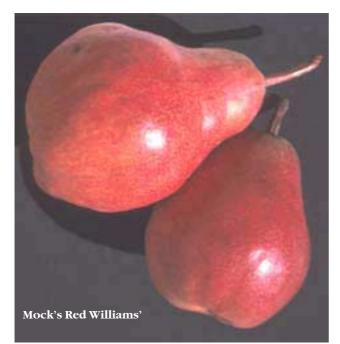
Origin: Mr Stair, Aldermaston, about 1770, introduced by Mr Richard Williams, nurseryman, Turnham Green, England,

introduced by Tom Brewer, Roxbury, Massachusetts, whose property became that of Enoch Bartlett to USA.

Tree: Moderate vigour, somewhat spreading and untidy, freely spurring. Medium round oval leaf with attenuate tip, small neat pointed serrations.

Disease Status: Tolerant to decline, moderately CONTINUED NEXT PAGE







resistant to scab, susceptible to fire blight, moderately susceptible to blossom blast. Very susceptible to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Late season, Beurré Bosc, Beurré d'Anjou, Aurora, *NOT* Seckel - incompatible.

Fruit: Obtuse pyriform, medium.

Skin and flesh: Golden yellow with russet dots, marbling and faint red stripes. White transparent, fine grained flesh, tender, buttery,

melting, very juicy with sweet musk flavour.

Harvest: Early season, 8-10 kg (18-22 psi), 120 days from full bloom, heavy yield

Storage: Short, 4-5 months, premature ripening, scald and internal breakdown.

Mock's Red Williams'

(Sensation, Red Sensation)

Origin: Sport of Williams'. Walter Mock Snr, Mahony Road, East Burwood, Victoria, Australia, early 1930s.

Tree: Moderate vigour, more stable colour than Max Red, leaves, wood and fruit red. Long oval leaf with attenuate tip, small reddish, serrations similar to Williams'. Very tolerant to two spotted mite.

Fruit: As Williams' but attractive bright red skin (crimson when green). Tender.

Williams' Compatible

Origin: Selection of Williams' that is compatible with quince. Looks and fruit are similar.

WINTER COLE

Origin: Seedling of Winter Nelis raised by J.C. Cole, Richmond, Victoria, Australia. Introduced by J Brunning and Sons, late 1880s.

Tree: Very vigorous, spreading. Medium long oval leaf pointed both ends, small neat serrations.

Disease Status: Moderately susceptible to two spotted mite, moderately resistant to blast.

Chilling Requirement: High.

Blossom and pollination: Mid late season. Williams', Beurré Bosc.

Fruit: Turbinate, small.

Skin and flesh: green with partial russet. Tender, sweet, juicy flesh with flavour.

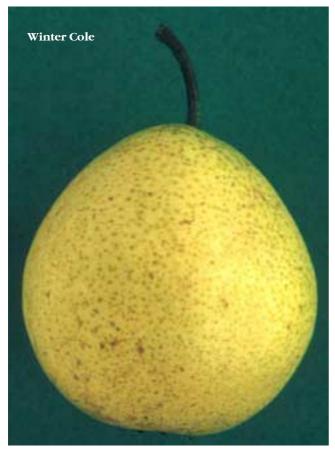
Harvest: Late season, productive but can be biennial.

Storage: Fairly long.

WINTER NELIS (HONEY PEAR)

Origin: Seedling from M. Jean Charles Nelis, Malines, Belgium, early 1800s about 1814.

Tree: Slender, upright, willowy. Medium small long oval leaf with attenuate tip, very small serrations.



Disease Status: Susceptible to blossom blast, moderately susceptible to fire blight and scab, maybe tolerant to decline, very susceptible to *Nectria* canker. Very tolerant to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Late season, Winter Cole, Williams', Beurré Bosc.



Fruit: Turbinate, small.

Skin and flesh: Green-brown, mostly total russet. Tender, sweet, juicy, buttery flesh with fine vinous flavour.

Harvest: Late season, 160 days from full bloom, very productive.

Storage: Fairly long, eight months, internal breakdown.

Less Commercial and New Varieties

ABATÉ FÉTEL

(ABBE FETELE)

Origin: Savoie, France, 1866, number one pear in Italy.

Tree: Medium vigorous.

Disease Status: Susceptible to fire blight, moderately susceptible to scab.

Chilling Requirement: Fairly high.

Blossom and pollination: Mid late season, 1-2 days after Williams', Williams', Beurré Bosc, Coscia.

Fruit: Large fruit, long pyriform.

Right: Abaté Fétel (Abbe Fetele)





Skin and flesh: Golden yellow, some russet in patches, may get red blush. Fairly fine texture, good eating quality, melting, very juicy.

Harvest: One month after Williams', a week after Bosc, 160 days after full bloom, productive.

Storage: 5-6 months, scald, resistant to internal breakdown.

AURORA (NY7620)

Origin: Marguerite Marillat x Williams', selected in 1950, named 1964, at New York Agricultural Experimental Station, Geneva, USA.

Tree: Vigorous, spreading. Small round leaf with slight attenuate tip, very small serrations.

Disease Status: Fire blight susceptibility similar to Williams'.

Chilling Requirement: High.

Blossom and pollination: Mid season, Packham's, Williams'.

Fruit: Attractive, large, pyriform.

Skin and flesh: Bright yellow, slightly

russeted, sometimes blushed, open eye. Melting, smooth flesh, juicy, sweet and aromatic with good eating quality, texture and flavour.

Harvest: Before Williams' in time, mid February, productive.

Storage: Keeps better than Williams', up to 3 months.

BEURRÉ HARDY

Origin: M. Bonnet, Boulogne-sur-Mer, France about 1820.

Tree: Very vigorous, spreading, used extensively as interstem on quince with other non compatible varieties. Long oval leaf with slight attenuate tip, very small serrations.

Disease Status: Moderately resistant to scab. Fire blight susceptible, blast moderately susceptible and moderately resistant to mites.

Chilling Requirement: High.

Blossom and pollination: Mid-late season, Packham's.

Fruit: Ovate pyriform.

Skin and flesh: Cinnamon russet. Tender, melting, sweet, juicy flesh, with flavour.

Harvest: Early mid season, 4-6 kg (10-11 psi), 130 days after full bloom, productive.torage: Fairly short, internal breakdown.

Below: Beurré Hardy





BUTIRRA PRECOCE MORETTINI

Origin: Coscia x Williams', bred by Morettini, Florence, Italy, 1956.

Tree: High vigour. Medium round leaf with attenuate tip, very small serrations.

Disease Status: Moderate susceptibility to fire blight.

Chilling Requirement: High.

Blossom and pollination: Mid season, good pollen source, Williams', Abate Fetel, Coscia, Passe Crassane.

Fruit: Medium large, long, pyriform, (pointed stalk end and no neck) not as uniform as Williams'.

Skin and flesh: Attractive, smooth, greenish yellow with red blush, virtually no russet. Very good quality, melting texture, white, juicy, sweet, tart flavour.

Harvest: Early season, 3-4 weeks after June de Coloures, 20 or so days before Williams', early, regular yield and abundant fruiting.

Storage: Medium core breakdown, short storage, 1-2 months.

BUTIRRA ROSATA MORETTINI

Origin: Coscia x Beurré Clairgeau, bred and introduced 1960 by Morentini, Florence, Italy.

Tree: High vigour. Round oval pointed leaf, medium small, very small serrations.

Disease Status: Moderate susceptibility to fire blight.

Chilling Requirement: High.

Blossom and pollination: Mid season, considerable parthenocarpy, Butirra Precoce Morettini, Passe Crassane.

Fruit: Medium large, turbinate, rounded shoulders, short thick stalk.

Skin and flesh: Greenish yellow with bright red blush, russet spotting and streaks from calyx. Good flavour, coarser texture than Williams' or B. Precoce M., but handles better.

Harvest: About 6-7 days before Williams' - that is, the end Jan beginning Feb 1999. High yielding.

Storage: Medium core breakdown, short storage.

Please see Butirra Rosata Morettini photo next page



CLAPP'S FAVOURITE

Origin: Flemish Beauty x Williams'. Bred by Thaddeus Clapp, Dorchester, Massachusetts, USA, before 1860.

Tree: Vigorous, upright, Medium oval leaf with attenuate tip and small serrations.



Disease Status: Susceptible to fire blight, blossom blast and scab. Moderately resistant to mites.

Chilling Requirement: High.

Blossom and pollination: Mid season. Packham's.

Fruit: Obtuse pyriform, large. (red skin mutant, Starkimson).

Skin and flesh: Greenish yellow with a red cheek. Tender, soft, sweet, juicy, excellent quality.

Harvest: Early season.

Storage: Very short, internal breakdown.

CONCORDE PATENT (FLEMINGS)

Origin: Conference x Doyenné du Comice, F. Alston, East Malling, England, 1968, selected 1977.

Tree: Medium vigour, upright. Long ovate medium leaf with slight attenuate tip, small serrations.

Disease Status: Produces few late blooms so tends to avoid fire blight.

Chilling Requirement: High

Blossom and pollination: five days after

Conference, Comice, Williams', Beth.

Fruit: Pyriform, similar to Conference.

Skin and flesh: Green, developing an attractive yellow ground colour with excellent skin finish. Firm, juicy, sweet with flavour.

Harvest: Late season, similar to Comice, two weeks after Conference, precocious heavy cropper, superior to Conference, does not have the long sausages of parthenocarpic fruit, may crop heavily on quince at expense of growth.

Storage: Store at -1°C.

CONFERENCE

Origin: Leon le Clare de Laval open pollinated seedling, introduced to England by Thomas Rivers, Sawbridgeworth, England, 1885, named for the National Pear Conference in England in 1885. New introduction from UK January 1998 to WA Quarantine, as the current one in Australia is not true to type.

Tree: Moderately vigorous, compact, partly spreading.

Disease Status: More scab resistant, susceptible to fire blight and decline, moderately susceptible to blossom blast.

Chilling Requirement: fairly high.

Blossom and pollination: Mid season, incompatible with Beurré d'Amanlis, fairly self fertile but can set parthenocarpic, good pollen, Josephine, Packham's.

Fruit: Long pyriform, medium to large, parthenocarpic fruit are long and banana shaped.

Skin and flesh: Yellowy green with slight



russet. Tender, creamy white, melting flesh, juicy with sweet pleasant flavour.

Harvest: Mid to late season, 6-8 kg (12-18 psi), stores well, productive.

Storage: Fairly long, 7-8 months, internal breakdown.

DR JULES GUYOT

(WILLIAM PRECOCE, FRENCH BARTLETT, LIMONERA)

Origin: M. Ernest Baltet of Troyes, Belgium, 1870, introduced to USA 1885.

Tree: Moderately vigorous, upright, spurring freely, not compatible with quince. Medium long oval leaf with small neat serrations.

Disease Status: Fairly resistant to scab, susceptible to fire blight, moderately susceptible to blossom blast. Very tolerant to two spotted mites.

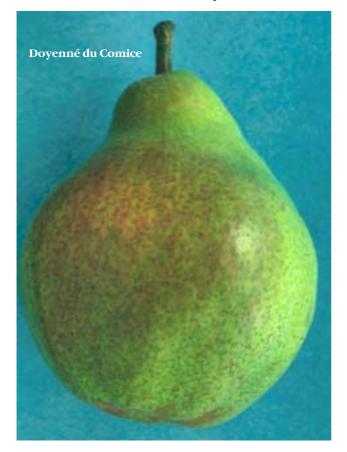




Chilling Requirement: High.Blossom and pollination: Late season, Packham's and others.

Fruit: Obtuse pyriform, slightly lop sided.

Skin and flesh: Yellow with pinkish red blush,



conspicuous russet dots, rough. Tender, melting flesh, very juicy, slight musk flavour.

Harvest: Early season, few days after Williams', productive.

Storage: Short, premature ripening.

DOYENNÉ DU COMICE (DECANA DEL COMIZIO)

Origin: Horticultural Society of Maine and Loire, Angers, France, 1849. To USA 1850, seedling selection.

Tree: Vigorous, fairly upright. Round oval smallish leaf with attenuate tip, very small serrations.

Disease Status: Moderately resistant to scab, susceptible to fire blight, moderately susceptible to blossom blast. Susceptible to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Late season, Beurré Bosc, Williams', Beurré d'Anjou.

Fruit: Turbinate, large.

Skin and flesh: Greenish yellow with brownish red blush, patches of russet around stem and eye. Pale yellow flesh, extremely melting and delicate, juicy with rich flavour. **Harvest:** Late season, 4-6 kg (9-12 psi), 150 days after full bloom, irregular cropping, usually productive.

Storage: Good fairly long storage, six months, scald, internal breakdown.

ELDORADO

Origin: Chance seedling probably Winter Nelis x Williams' by R. Patterson, Placerville, California, U.S.A. 1945. (South African strain is like a very early Williams', flowers 2-3 weeks before Williams' and matures just before Williams', known as Early Bon Chretien)

Tree: Medium vigour. Medium obovate leaf with attenuate tip, very small serrations.

Disease Status: Highly susceptible to fire blight, moderate resistance to pear blast.

Chilling Requirement: High?

Blossom and pollination: Mid-late season, Williams', Dawn, Comice, Bosc.

Fruit: Medium size, oblong pyriform.

Skin and flesh: Greeny yellow with very little russet, free of blemish and resists mechanical damage. Moderately firm, juicy, fine textured, melting flesh with very good flavour.

Harvest: 10 days after Packham's, similar to Comice, with long harvest season, good production.

Storage: Long.

FORELLE

PATENT (FLEMINGS)

Origin: Originated in Germany probably early 1700s, red pear probably a parent of Corella, U.S.A.

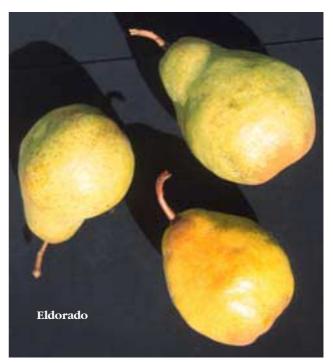
Tree: Medium vigour, strong upright, spur bearing. Small oval leaf with attenuate tip, curls back, very small serrations.

Disease Status: Susceptible to fire blight, moderate resistance to pear blast.

Chilling Requirement: Low chill.

Blossom and pollination: Early season, Eldorado, Beurré d'Anjou, Corella, Ya Li.

Fruit: Small to medium, needs NAA against fruit drop.



Skin and flesh: Green with a red blush, attractive, speckled with pronounced lenticels, marks very easily. Good quality, delicate, sweet, bit coarse.

Harvest: Late season, 165 days after full bloom, D'Anjou season (late September, Washington and Canada), late February to late March South Africa, very good production, fruit drop a problem (shy bearer of small fruits), can have small size with heavy cropping.

Storage: six months.



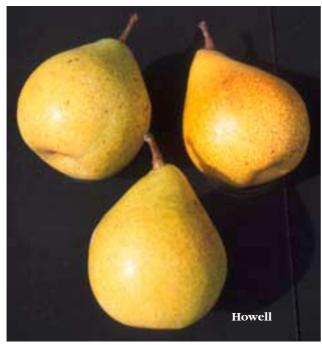
Forelle - photo courtesy of the United States Department of Agriculture, Agricultural Research Service, National Clonal Germoplasm Repository, Corvallis, Oregon.



HARROW DELIGHT

Origin: Williams' x Purdue 80-51 (Old Home x Early Sweet), R.E.C.Layne, Harrow, Ontario, Canada.

Tree: Moderately vigorous, upright, spreading, precocious. Round oval leaf with attenuate tip, very small serrations.



Disease Status: High resistance to fire blight, but less resistant than Potomac. Susceptible to *Psylla*. Very susceptible to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Mid season, Beurré Bosc, Williams', Harvest Queen, Beurré d'Anjou, (PKT).

Fruit: Ovate pyriform, short storage, medium size, can be improved by thinning.

Skin and flesh: Light green with light blush, prominent lenticels. Buttery and very juicy flesh, free of stone cells, good flavour.

Harvest: Very early season, 2 weeks before Williams', tends to drop heavily as it matures, so fruit should be picked while still green, productive, consistently good cropper.

Storage: Short.

HOWELL

(JONAH'S SEEDLING)

Origin: A seedling of Jonah, Thomas Howell, New Haven, Connecticut, U.S.A. 1840.

Tree: Medium to low vigour, heavily spurred, upright but drooping with fruit weight. Medium small long oval leaf with attenuate tip, very small serrations.

Disease Status: Appears resistant to scab, fire blight and blossom blast susceptible.

Chilling Requirement: High.

Blossom and pollination: Mid season. Packham's Triumph.

Fruit: Medium to medium large, obovate pyriform.

Skin and flesh: Green to pale yellow, very smooth, attractive. White buttery flesh, slightly granular, juicy, sweet, firm, medium texture.

Harvest: Mid season - five days before Packham's, heavy cropper.

Storage: Medium long.

LEMON BERGAMOT

Origin: Synonym. Passans de Portugal, origin doubtful, grown in South Australia.

Tree: Fairly vigorous, rather upright, shoot thick. Long oval pointed leaf with rounded serrations

Disease Status: Some scab resistance. Very susceptible to two spotted mite

Chilling Requirement: High.

Blossom and pollination: Mid season, Josephine, Conference, Red Face, San Giovanni.

Fruit: Round pyriform, small to medium, short thick stem.

Skin and flesh: Greeny yellow, bright pinkish blush, small russety dots around lenticels. Buttery with very good flavour, few grit cells near core.

Harvest: Late season, after Williams' and just before Beurré Bosc, consistent cropper.

Storage: Fairly short.

PASSE CRASSANE

Origin: M. Boisbunel, France, about 1845. Number one winter pear in Italy.

Tree: Medium vigour. Medium long oval leaf, pointed both ends and attenuate tip, serrations none to very small.

Disease Status: Susceptible to fire blight and scab, moderately susceptible to blossom blast. Very tolerant to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Late season, Packham's, Beurré Hardy.

Fruit: Medium large, square round.

Skin and flesh: Green russet. Sweet, juicy, soft flesh, not high quality.

Harvest: Late season, after Comice, similar to Josephine and Winter Nelis, moderate yield.

Storage: Fairly long 6-7 months, internal breakdown.

PRECOCE DI FIORANI

Origin: Beurré Gifford x Coscia, bred by Pirovano-Manzo, ISF, Rome, Italy.

Tree: High vigour. Round ovate leaf, almost no serrations.





Above: Passe Crassane

Disease Status: Very susceptible to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Early season, Lemon Bergamot, Red Face, San Giovanni, Abate Fetel,

Fruit: Medium, pyriform.

Skin and flesh: Pale yellow with red blush. Flavour fair to good.

Harvest: Very early season, 45 days before Williams', third week in January, good yield.

Storage: Short life, no core breakdown.

Precoce di Fiorani photo next page.



ROGUE RED

Origin: Comice x (Seckel x Farmingdale seedling 122) 1969 by Prof. Frank Reimer, Oregon, U.S.A. out of quarantine Burnley.



Tree: Vigorous, upright, resembling Comice, compatible with quince. Small oval leaf with attenuate tip and pointed both ends, serrations very small.

Disease Status: Medium resistant to fire blight.

Chilling Requirement: High.

Blossom and pollination: Slightly after Williams', mid season, Williams', Beurré d'Anjou, Beurré Bosc.

Fruit: Variable shape, large.

Skin and flesh: Blush red on exposed side, more and brighter red than Seckel. Very sweet flesh, often achieving 17% soluble solids, drier and grittier than Comice.

Harvest: Late season, like Comice, Bosc, medium yield.

Storage: Long.

Cocktail Pears

RED FACE

(FACCIA ROSA)

Origin: Sicily, Italy.

Tree: Medium vigour. Medium round oval leaf with attenuate tip, serrations very small to none.

Disease Status: Some tolerance to two spotted mite.

Chilling Requirement: High.

Blossom and pollination: Early season, San Giovanni, Corella, Lemon Bergamot, Precoce di Fiorani.

Fruit: Cocktail size, turbinate.

Skin and flesh: Yellowy green with red cheek. Soft, sweet, juicy, some flavour.

Harvest: Very early season, similar to Precoce di Fiorani. Can be heavy.

Storage: Poor.

SAN GIOVANNI

(ST JOHN)

Origin: South Italy, mentioned since 1660.

Tree: Medium vigour. Medium round leaf with attenuate tip, very small to no serrations.

Disease Status: Resistant to two spotted mite.

Chilling Requirement: High.



Above: Red Face cocktail pear

Blossom and pollination: Early season, Red Face, Corella, Lemon Bergamot, Precoce di Fiorani.

Fruit: Cocktail pear size, turbinate.

Skin and flesh: Greeny yellow. Soft, sweet, juicy flesh, with good flavour.

Harvest: Very early season, few days before Red Face, 51 days before Williams', high yielding.

Storage: Poor, high core breakdown.



Below: San Giovani cocktail pear



Above: Hood Below: Flordahome



Low Chill Varieties

These varieties have been selected or bred with low chill requirements to be grown in warmer districts. Flowering times and maturity dates will vary according to the climate of the district. They are not suitable to grow in high chill areas.

HOOD

Origin: Florida, USA. unknown origin.

Tree: Upright vigorous, spreading, more vigorous than Flordahome. Large oval ovate leaf, very small rounded serrations.

Disease Status: High resistance to fire blight. Very tolerant to two spotted mite.

Chilling Requirement: Low, 160-260 hours.

Blossom and pollination: Very early season, similar to Flordahome and Ya Li and Tsu Li, other low chill varieties. Trees 10 years or more are self fertile enough to set a full crop

Fruit: Large, round oval with dehisced calyx.

Skin and flesh: Smooth, yellow-green. Buttery flesh with few grit cells, sweet, mild pear flavour, breakdown from core.

Harvest: Early season, after Clapp's, productive.

Storage: Poor.

FLORDAHOME

Origin: Hood x Tenn, Florida.

Tree: Upright with short branches, smaller than Hood. Large ovate leaf with attenuate tip, small rounded serrations.

Disease Status: High resistance to fire blight. Moderate resistance to mites

Chilling Requirement: One of lowest chill requirement known, 160-260 hours.

Blossom and pollination: Very early season, similar to Hood, and just before Ya Li and Tsu Li, and other low chill varieties.

Fruit: Medium small, obtuse pyriform.

Skin and flesh: Attractive, light green. Smooth, tender, melting, very juicy flesh, few grit cells around small core, good pear flavour.

Harvest: Very early season, about 15 days before Hood.

Storage: Poor.

FLA 39-40

Origin: W.B.Sherman, University of Florida.

Tree: Medium vigour. Long ovate leaf with small pointed serrations.

Disease Status: Probably good resistance to fire blight. Resistant to mites.

Chilling Requirement: Low.

Blossom and pollination: Very early season, other low chill varieties.

Fruit: Small medium, oval with calyx.

Skin and flesh: Green with slight blush. Medium tender, white flesh, small core, good texture, few grit cells, good flavour.

Harvest: Very early season.

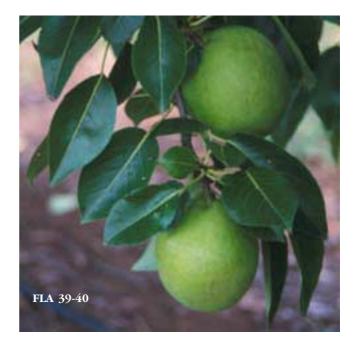
Storage: Poor.

FLA 57-75

Origin: W.B.Sherman, University of Florida.

Tree: Moderate vigour. Large ovate leaf with small neat serrations.

Disease Status: Probably good resistance to



fire blight. Resistant to mites.

Chilling Requirement: Low.

Blossom and pollination: Very early season, other low chill varieties.

Fruit: Small to medium, round turbinate with calyx.



Skin and flesh: Smooth with light red blush. Good texture and flavour, best of these three, sweet, medium core, few grit cells.

Harvest: Early season.

Storage: Poor.

FLA 58-45

Origin: W.B.Sherman, University of Florida.

Tree: Medium vigour. Large long oval leaf with attenuate tip, almost no serrations.

Disease Status: Probably good resistance to fire blight.

Chilling Requirement: Low.

Blossom and pollination: Very early season, other low chill varieties.

Fruit: Medium large, oval with persistent calyx.

Skin and flesh: Red blush on russet. High aroma and flavour, slightly coarse, medium grit, tart, medium sweet, small core.

Harvest: Early season, similar to Fla 57-75.

Storage: Poor.



DISCLAIMER

The information contained in this publication is based on knowledge and understanding at the time of writing (October 2002). However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up to date and to check currency of the information with the appropriate officer of New South Wales Department of Agriculture or the user's independent adviser.

The product trade names in this publication are supplied on the understanding that no preference between equivalent products is intended and that the inclusion of a product name does not imply endorsement by NSW Agriculture over any equivalent product from another manufacturer.

Contents

BEURRÉ BOSC	
(Kaiser Alexander)	3
CORELLA	4
JOSEPHINE DE MALINES	4
PACKHAM'S TRIUMPH	5
WILLIAMS' BON CHRÊTIEN (Bartlett)	5
WINTER COLE	6
WINTER NELIS	
(Honey pear)	6
ABATÉ FÉTEL	
(Abbe Fetele)	7
AURORA	
(NY7620)	8
BEURRÉ HARDY	8
BUTIRRA PRECOCE MORETTINI	9
BUTIRRA ROSATA MORETTINI	9
CLAPP'S FAVOURITE	10
CONCORDE	
Patent (Flemings)	10
CONFERENCE	
DR JULES GUYOT	
(William Precoce, French Bartlett, Limonera)	11
DOYENNÉ DU COMICE	
(Decana del Comizio)	12
FORELLE	
Patent (Flemings)	13
ELDORADO	
HARROW DELIGHT	14
HOWELL	
(Jonah's Seedling)	14
LEMON BERGAMOT	15
PASSE CRASSANE	15
PRECOCE DI FIORANI	15
ROGUE RED	16
RED FACE	
(Faccia Rosa)	17
SAN GIOVANNI	
(St John)	17
HOOD	18
FLORDAHOME	18
FLA 39-40	19
FLA 57-75	19
FLA 58-45	20