Gary Crawford: [00:00:01] Welcome lovers a pear shaped tones were once again in the Veg-ucation of the Agriculture Department Farmer's Market in Washington. The subject today pares not one of my favorites but Chief VegUcator Laura Popielski feels a lot differently. You've got a full orchestra here so OK one and two and three.

Laura Popielski: [00:00:18] A lot of people aren't getting Pear's love that they deserve and really has to be a paradigm shift towards the love of pears.

Laura Popielski Singing: [00:00:25] I love pears when in season.

Gary Crawford: [00:00:29] Oh my.

Laura Popielski Singing: [00:00:31] I love pears in the fall.

Gary Crawford: [00:00:34] You say I love Paris pears you know?

Laura Popielski Singing: [00:00:37] I love pears when they are the roasted and they sizzle. I love pears in a salad dressing drizzle.

Gary Crawford: [00:00:48] Ok Laura. You must really love those pears.

Laura Popielski: [00:00:51] I do.

Gary Crawford: [00:00:51] Maybe you can convince me. First though compared to Apples. U.S. production about four and a half million tons not even a million. But Janet Tenney who works here with Laura is an expert grower. She says apple trees can be grown in every state not pears right.

Janet Tenney: [00:01:06] Basically they like cooler climates. So you won't find them in the south. They like more mountainous areas of the cooler areas of northwest.

Gary Crawford: [00:01:14] Now consumption fresh apples read about 17 pounds a year. Laura what about fresh pears?

Laura Popielski: [00:01:19] About three pounds per person. Put pear product consumption is double that.

Gary Crawford: [00:01:24] Oh and why is that?

Laura Popielski: [00:01:26] Many items in the grocery store that you see that say made with 100 percent fruit often start with pear even if they're not flavored to taste like pear. Fruit snacks for example oftentimes start with pear juice.

Gary Crawford: [00:01:39] OK so you said there were over 5000 varieties but generally in the store you see three Bartlett, Anju, Bose some sweet some not. What's the difference?

Laura Popielski: [00:01:48] Bartlett's are very sweet and juicy when they're ripe. When Anju pear is more crisp and less sweet. And Bose pears are ideal for baking because they're a little more crisp and a little less sweet.

Gary Crawford: [00:01:59] Baking. I've had apple pie and ever heard of making pear pie.
Laura Popielski: [00:02:02] Or you could or you could do half and half have a pear half apple or if you're making applesauce do pear applesauce.

Gary Crawford: [00:02:07] Now, in the song you said you liked pears roasted?

Laura Popielski: [00:02:11] You could roast them with winter squash or put them in a sauté and "pair" them get it? With some pork. They pair very well with pork.

Gary Crawford: [00:02:21] Now Laura has poached some papers and water with sugar and honey and cinnamon and whatever this stuff is really good.

Laura Popielski: [00:02:27] Definitely.

Gary Crawford: [00:02:28] Right. You win Big Finish go.

Laura Popielski Singing: [00:02:32] I love pears in the summer. I love pears all the time.

Laura Popielski Singing: [00:02:41] Ripe, crisp and juicy. Oh how, oh how can I make use of you. That pears are so divine!

Gary Crawford: [00:02:50] I guess you've made me see that. More recipes for pears go to watch cooking USDA That's what's cooking USDA. Gary Crawford for the Department of Agriculture Washington.