



## Pyrus communis 'Beurré Hardy'



<b>Height</b>	4-8 m
<b>Width</b>	3-7m
<b>Crown</b>	narrow pyramidal, half-open crown
<b>Bark and branches</b>	brown
<b>Leaf</b>	green
<b>Flowers</b>	white, flowers in April
<b>Fruits</b>	edible fruits, green brown, rust brown
<b>Spines/thorns</b>	None
<b>Toxicity</b>	usually not toxic to people, (large) pets and livestock
<b>Soil type</b>	clayed soil, loamy soil, sandy soil, calcareous soil
<b>Paving</b>	tolerates partial paving
<b>Winter hardiness zone</b>	5b (-26,0 to -23,4 °C)
<b>Wind resistance</b>	good, also on the coast
<b>Other resistances</b>	resistant to frost (WH 1 - 6), can withstand wind
<b>Fauna tree</b>	resistant to frost (WH 1 - 6), can withstand wind, provides food for birds
<b>Application</b>	small gardens, patio gardens
<b>Shape</b>	clearstem fruit tree, halfstem fruit tree, espalier fruit tree

'Beurré Hardy' is a strong-growing pear tree with a fairly narrow pyramidal, semi-open crown of 4-8 m in height. The stem branches do not branch very strongly. The tree flowers in the second half of April with white blossoms. 'Beurré Hardy' is not self-pollinating, which means that a tree of another pear variety should be nearby for good fruiting. Preferably, 'Charneux', 'Doyenné du Comice' or 'Gieser Wildeman' are used for this. The pears of 'Beurré Hardy' are large and have a firm, green-brown to rust-coloured skin. The flesh is soft and juicy. Beurré comes from the French beurre, meaning butter, and refers to the softness of the flesh. The flavour is very pleasantly sweet and aromatic. The pears are ready for picking in the second half of September. It is a typical hand pear with a short shelf life, mainly suitable for direct consumption. It has alternating fruiting years, so annual rich fruiting is not guaranteed.

'Beurré Hardy' was selected by the French nurseryman M. Bonnet, Boulogne-sur-Mer, around 1820 and entered the market about 10 years later. Hardiness zone 5b.