



## Pyrus communis 'Gieser Wildeman'



<b>Height</b>	4-7 m
<b>Width</b>	3-6m
<b>Crown</b>	oval, half-open crown
<b>Bark and branches</b>	brown
<b>Leaf</b>	green
<b>Flowers</b>	white, flowers in April-May
<b>Fruits</b>	edible fruits, yellow-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 tree, clearstem fruit tree, halfstem fruit tree, espalier fruit tree

'Gieser Wildeman' is a weakly growing pear tree with a stocky, semi-open crown of 4-7 m in height. The stem branches grow up steeply and form little sidewood. The tree flowers with white blossoms around the end of April-early May. 'Gieser Wildeman' is self-pollinating, which means that it does not need a tree of another pear variety nearby for good fruit bearing. Nevertheless, 'Gieser Wildeman' will give more pears after cross-pollination. Preferably, 'Beurré Hardy', 'Conference' or 'Triomphe de Vienne' are used for this purpose. The pears of 'Gieser Wildeman' are small and relatively wide, ranging in size from 3 cm to about 10 cm. The skin is brownish-yellow with a lot of rust, which manifests itself in brown deposits. The pale yellow-orange flesh is quite soft and somewhat grainy. When cooked, the pears turn red, even without the addition of wine or other colouring agents. The pears are ready for picking from mid-September to early October. 'Gieser Wildeman' was found in the first half of the 18th century by Wildeman at Gorinchem and marketed by V.d. Willik & Zn., Boskoop around 1850. The tree generally does not produce many fruits and also has alternating years when more or less fruits are formed. 'Gieser Wildeman' is a popular and widely used stewing pear, unsuitable for direct consumption as a hand pear. Hardiness zone 5b.