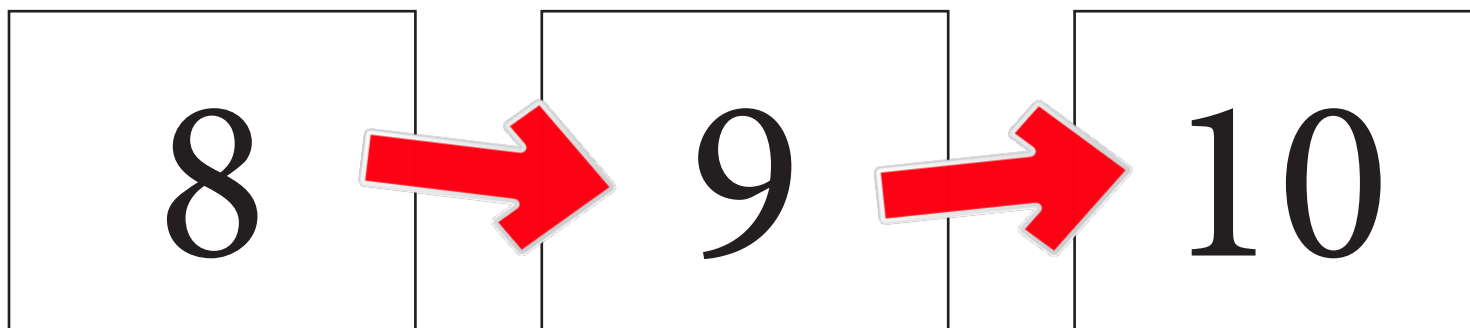
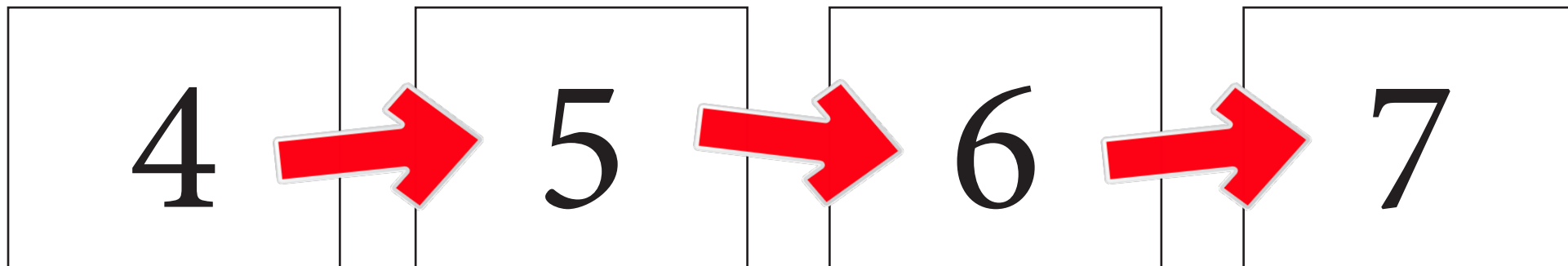
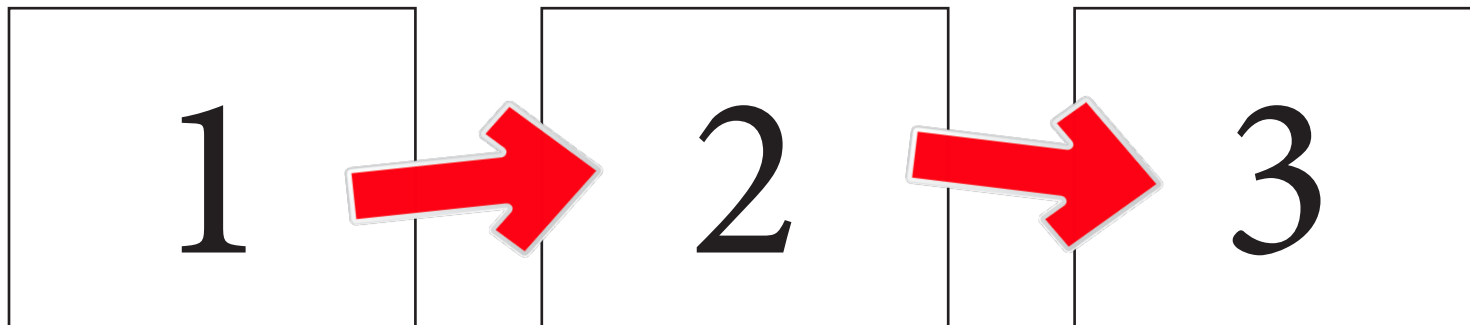


Cherry Trees to Cherry Treats



<p>The cherries are delivered to a processing plant.</p>	<p>The cherries are frozen until needed.</p>	<p>The cherries are dried.</p>
<p>The pits of the cherries are removed.</p>	<p>The cherries are chilled in cold water. This helps the cherries stay cool and firm.</p>	<p>The cherries are packaged.</p>
<p>The cherries are harvested by shaking the cherry trees and collecting the fallen cherries. Harvesting starts in mid-July and lasts for about 3 weeks.</p>		<p>The cherries are sorted on a conveyer belt.</p>
<p>The cherries are placed into buckets. There are 25 pounds of cherries and 5 pounds of sugar in each bucket.</p>		<p>The dried cherries are used in cakes, cookies, snacks, trail mixes, and salads.</p>

