



Cranberries



Wisconsin, Massachusetts, Oregon, and New Jersey are the top states for cranberry production. Cranberries are grown in specially prepared cranberry bogs, which are flooded during harvest to facilitate fruit removal. The bogs provide the acidic, sandy, and well-drained soil that cranberries require for optimal growth. The bog surface is often covered with a layer of sand or peat to provide additional support for the cranberry vines. Cranberry bushes are perennial, meaning they can bear fruit for many years under proper management.

Cranberries are typically grown from cuttings or runners, which are pieces of the vine that are planted directly in the bog. These cuttings root and develop into new cranberry plants, forming dense mats that cover the bog surface. Cranberries require ample sunlight and regular watering during their growing season, which usually extends from spring to fall. The bogs are often flooded with water for irrigation, frost protection, and controlling weeds and pests.

Cranberry bushes bloom with small, pink flowers in the spring. The flowers are pollinated by bees and other pollinators to produce small green berries that gradually ripen over the summer months.

Cranberries are typically harvested in the fall, usually from September to November. The cranberry bogs are flooded with water, and special equipment such as water reels or eggbeaters, are used to agitate the vines and dislodge the berries from the bushes. Due to their air pockets, the cranberries float to the surface, making it easier to collect them.

After harvesting, the cranberries are transported to a cleaning facility, where they are sorted to remove any leaves, twigs, or debris. Sorting machines and flotation tanks separate the berries from any remaining water, ensuring that only clean cranberries are processed. Cleaned and sorted cranberries are packaged and distributed for sale as fresh fruit or processed into cranberry products like juice, sauce, or dried cranberries.

Cranberries are often consumed in juice form, but they can also be enjoyed fresh or dried. They are a popular ingredient in sauces, chutneys, relishes, and baked goods like muffins and cookies. Dried cranberries, often referred to as raisins, are commonly used in salads, trail mixes, and granola bars.



https://youtu.be/XZPXQ7nw_9Y