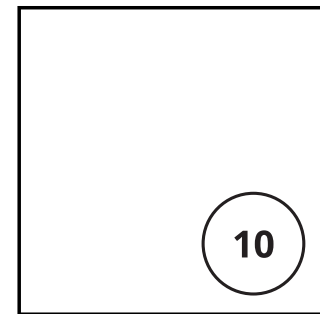
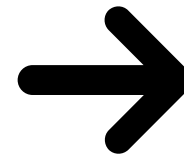
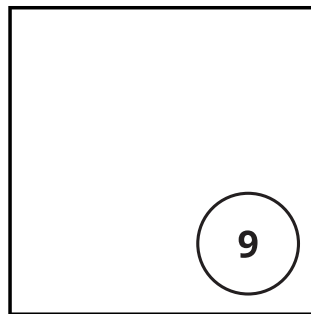
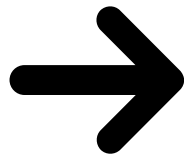
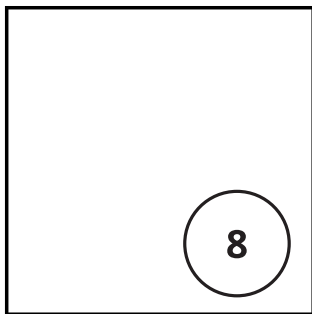
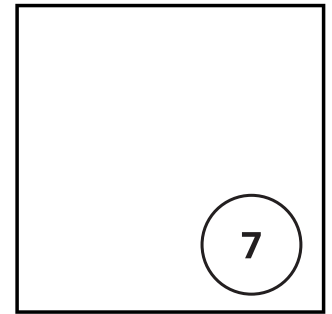
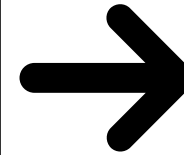
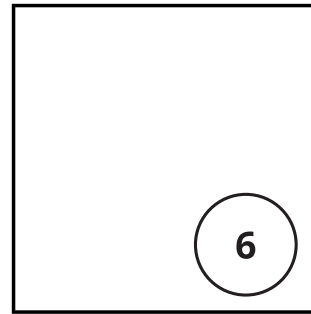
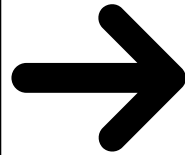
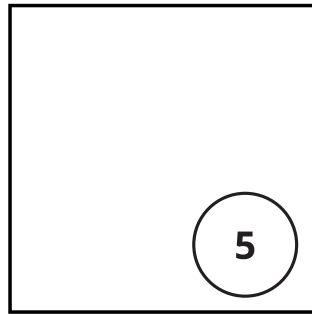
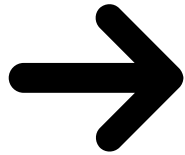
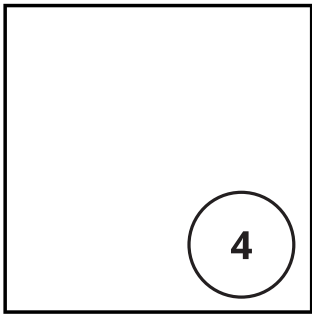
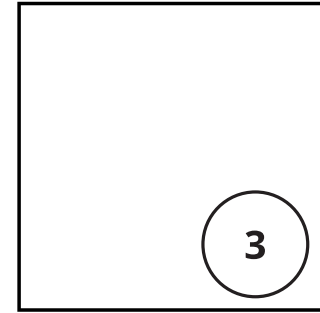
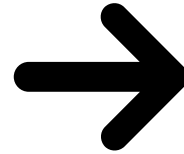
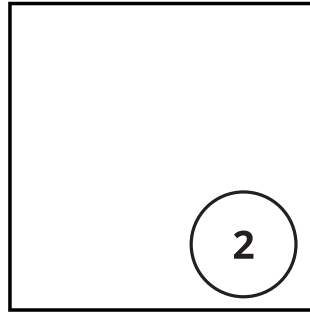
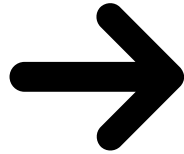
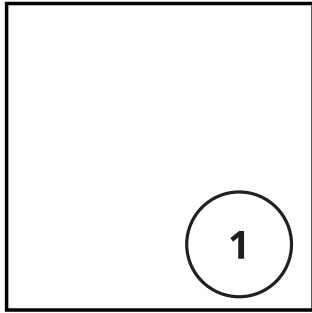


Cherry Trees to Cherry Treats





The cherries are delivered to a processing plant.

The cherries are frozen until needed.

The cherries are dried.

The pits of the cherries are removed.

The cherries are chilled in cold water. This helps the cherries stay cool and firm.

The cherries are packaged.

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.

The cherries are sorted on a conveyer belt.

The cherries are placed into buckets. There are 25 pounds of cherries and 5 pounds of sugar in each bucket.

The dried cherries are used in cakes, cookies, snacks, trail mixes, and salads.