

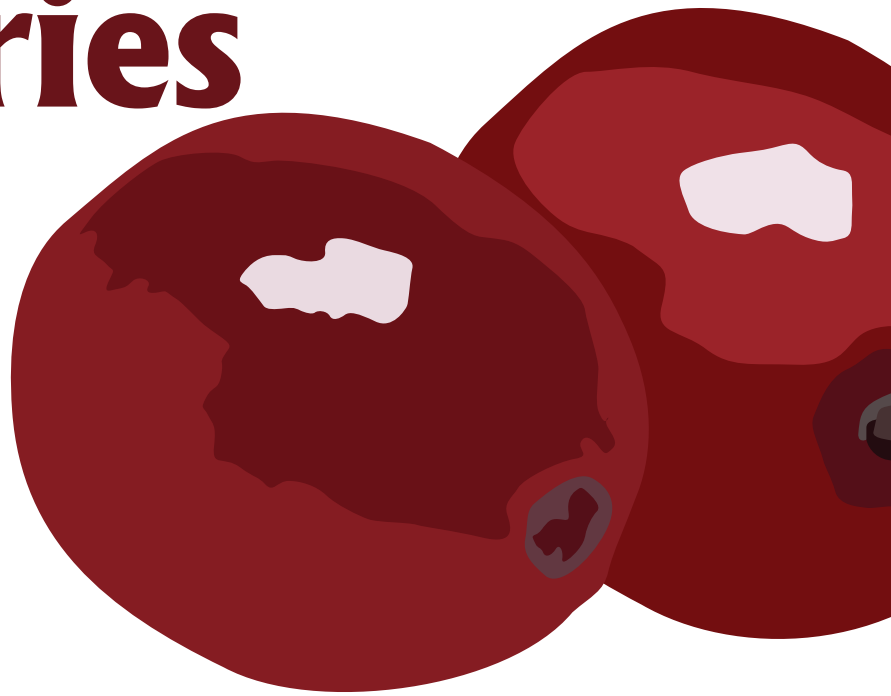
Cranberries

Did you know?

- Wisconsin produces about **62%** of the country's crop.
- The little red berry, the **Official Fruit of Wisconsin** since 2004.
- **Native Americans** were the first to use cranberries for **food**, mostly as an ingredient in pemmican. They also made **fabric dyes** and **medicines** from them.
- The cranberry was once called '**crane berry**' by settlers because of its blossom's resemblance to the head of a sandhill crane.

Growing and Harvesting

- Cranberries are perennial plants that grow on low running vines in bogs made up of layers of clay, gravel, peat and sand, **they do not grow in water**.
- **Honeybees** are often used to pollinate cranberry crops, and are in fact more valuable in the performance of this task than they are in the production of honey.
- It may take **3 to 5 years** for a new cranberry bed to produce a large enough crop for harvest, but the vines will continue to produce a crop for several decades.
- Cranberries have a pocket of air inside so they **float** which is why some **bogs are flooded** when the fruit is ready for harvesting. Others are harvested using machines that resemble lawnmowers that 'comb' fresh cranberries off the vines.



Enjoying Cranberries

- Cranberries are ingredients in more than 1,000 food and beverage products.
- Americans consume nearly **400 million pounds** of cranberries a year.
- **20%** of cranberries will be consumed during the holiday season.
- About **95%** of Wisconsin's cranberries are processed into juice, sauce, dried or other food and beverage products. Only about **5%** are sold fresh.

Cranberries By the Season

Winter – Bogs are flooded so that a layer of ice forms to protect the vines from frost.

Spring – The ice melts and the water is pumped out of the bog.

Summer – The vines begin to flower and by July the green fruits develop.

Fall – The sun ripens the cranberries and turns them red, bogs are flooded and the berries are harvested.