

CRANBERRIES

Vaccinium subg. Oxycoccus



Reference: Your <https://www.smithsonianmag.com/smart-news/brief-history-cranberries-180957399/text>

ORIGIN & HISTORY

Historical, in 1550 Cranberries were a staple for Native Americans, who harvested wild cranberries and used them in a variety of remedies, foods and drinks. In 1816 the first commercial cranberries started in the USA specifically in Cape Codd. Fast forward to 2020, the United States, Canada, and Chile accounted for 97% of the world production of cranberries.

Currently there are trials for new experimental varieties of the fruit being tested. These trials are a sweet instead of sour berry, therefore requiring less "sugar added" recipes. The University of Wisconsin-Madison dubbed it with the name of "Sweetie". This could be the future of the mouth-puckering fruit.

Wet-Harvest



Photo Reference:

<https://www.wbur.org/news/2019/11/26/massachusetts-cranberry-picking-how-it-works>

Field to Table

Harvesting:

Cranberries are harvested by what is called a "wet-harvest". Typically the process is 3 days.

Day 1: Water is released onto the bog, flooding it with enough water to just cover the vine tips.

Day 2: Water reels are driven onto the bog, knocking the fruit from the vines.

Day 3: The fruit is corralled and taken off the bogs with pumps or conveyors into waiting trucks. The trucks then proceed to the receiving station for cleaning & eventual processing.

Shelf Life:

If stored correctly, fresh cranberries will last in the refrigerator for 3-4 weeks.

If you opted to freeze them, they'll keep well for up to a year.

Recipe

Cranberry Punch (Non-Alcoholic)

- 2 quarts water
- 8 cups fresh or frozen cranberries
- 1-1/2 cups sugar
- 1/2 cup lemon juice
- 1/2 cup orange juice



For Directions & Full Recipe check out: <https://www.tasteofhome.com/recipes/homemade-cranberry-juice/>

2022 Cranberries Sourced from: St-Louis-de-Blandford, QC

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