Time for Cranberries

Grade Level(s): 2nd grade

Estimated Time: 30 minutes

Purpose

Students will work together to discover how cranberries are produced. From farm to plate, the class will explore geography and diversity in farming.

Materials

Links:

Our website with virtual resources: <u>www.linncoag.com</u> -2020/21 virtual learning drop down tab-December.

Instructional video: https://www.youtube.com/watch?v=iUgk6DV0If4

Book read-aloud: Time for Cranberries <u>https://drive.google.com/drive/folders/1-</u> Hu3rBSYS0fjTQDS6qZZ5ixxfglm6_DU?usp=sharing

How does it Grow? Cranberries https://www.youtube.com/watch?v=XZPXQ7nw_9Y

Ocean spray additional resources <u>https://www.oceanspray.com/Foodservice/Segments/Schools/Cranberries-In-The-</u> <u>Classroom</u>

•Worksheets (available in kit or on our website):

Cranberry sauce recipe Fresh cranberry STEM experiment Life cycle activity

•Other:

Craisins for taste testing

Vocabulary

- 1. Hip waders- Waterproof boots that extend to the waste.
- 2. Picking machine- 'comb' the berries from the dry cranberry vines.
- 3. Boom- Long floating tubes filled with foam used to corral cranberries.
- 4. Pot- Term for the cranberries collected during the corralling process.
- 5. Suction pump and cleaner- Metal grates and spray bars used to clean and separate the good cranberries from the bad berries and leaves.
- 6. Marsh- Word used to describe the entire cranberry farm; also called a bog.

Interest Approach – Engagement

Ask the students to predict if they think cranberries will float or sink? If you have fresh cranberries, cut the fruit open and observe the inside. Now do you think it will float or sink? Let's try it out.

Background - Agricultural Connections

Cranberries are native to the United States. They were both food and medicine to the Native Americans. Today, cranberries are still thought to be a super food. Nearly 1/5th of cranberries are consumed between Thanksgiving and Christmas. Only 5% of the total crop is sold as fresh cranberries- it is a relatively tart fruit. Cranberries do not grow under water. They grow on low trailing vines in beds called bogs. They love sandy soil. It takes 16 months to grow the perennial plant. The bogs get flooded during winter to help with dormancy- in the spring the bogs are drained and in the fall the bogs are flooded again. A harvester combs the vines to knock the berries off. The berries float and are vacuumed into a wagon.

Procedures

- 1. Read the book or watch the read-aloud video: Time for Cranberries (link above)] Review with the students, how did the cranberries grow? Did they grow under water? What was the water used for?
- 2. Watch the video How does it grow-cranberries? (link above) Ask the students to brainstorm what they learned from the book and video.
- 3. Optional: Cranberry Float Challenge
 - Purchase fresh cranberries from your local grocery store
 - Add water to a cup
 - Drop the cranberries in and see if they float or sink
- 4. Pass out the life cycle activity and work in this as a class or individually.
- 5. Optional: label the parts of the cranberry plant.
- 6. Pass out craisins for the students to try and the cranberry sauce recipe (to send home).

Organization Affiliation

Siouxland Ag in the Classroom and Linn County Education Outreach

Agriculture Literacy Outcomes

T4.3-5.a Systems to improve efficiency and reduce labor-describe how technology helps farmers/ranchers increase their outputs with fewer inputs.

T1.3-5a. Describe similarities and differences between managed and natural systems.

Iowa/ Common Core Standards

2-LS2-1. Plan and conduct an investigation to determine if plants need sunlight and water to grow.

2-LS4-1. Make observations of plants and animals to compare diversity of life in different habitats.