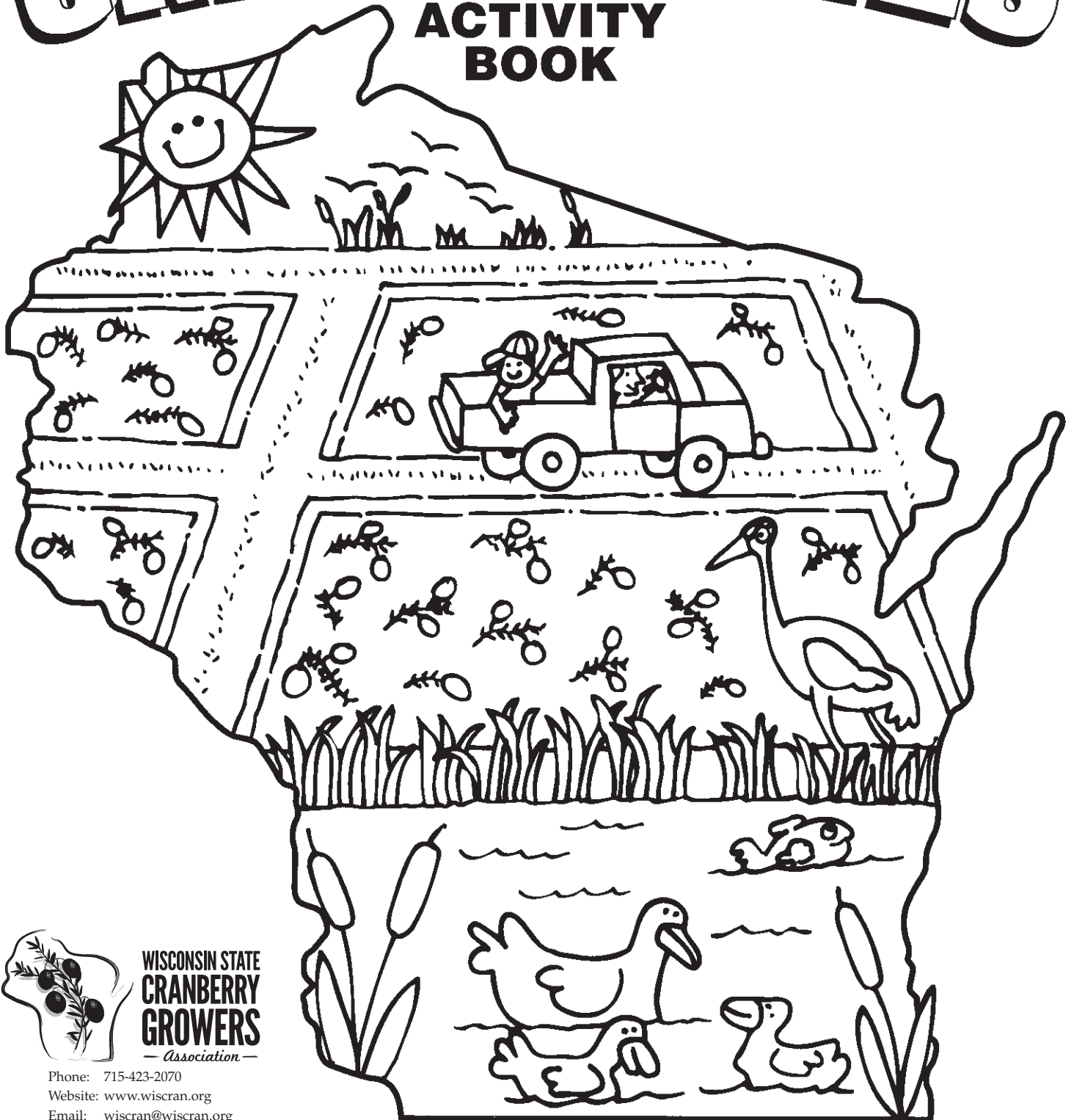


WISCONSIN CRANBERRIES

ACTIVITY BOOK



**WISCONSIN STATE
CRANBERRY
GROWERS**
— Association —

Phone: 715-423-2070

Website: www.wiscran.org

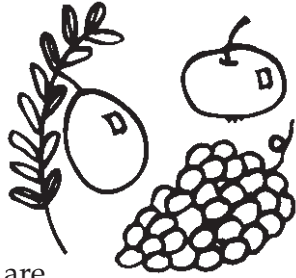
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Cranberry Facts



1. Cranberries are one of North America's native fruits (concord grapes and blueberries are two others).



2. There are five states in the United States which are the largest producers of cranberries — Wisconsin, Massachusetts, New Jersey, Oregon and Washington. Together they harvest more than seven million barrels of cranberries each fall. One barrel equals 100 pounds.

3. The early settlers gave the cranberry its modern name. To them, the pink cranberry blossoms resembled the heads of cranes; therefore the word "craneberry," later contracted to "cranberry."

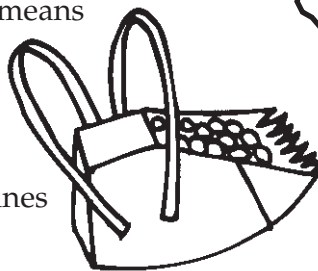


4. Cranberry vines will bear fruit indefinitely with proper care. Some cranberry marshes have vines that are over 100 years old.

5. It takes three to five years for a new marsh to produce a crop.

6. Cranberry harvest begins mid-September and extends for a few weeks. In the early days, the fruit was picked by hand and the whole town turned out for the harvest.

7. For more than 100 years, the cranberries were combed from the vines by means of wooden hand rakes. Now growers flood their marshes for harvesting and hand rakes have been replaced by mechanical equipment. Some modern machines



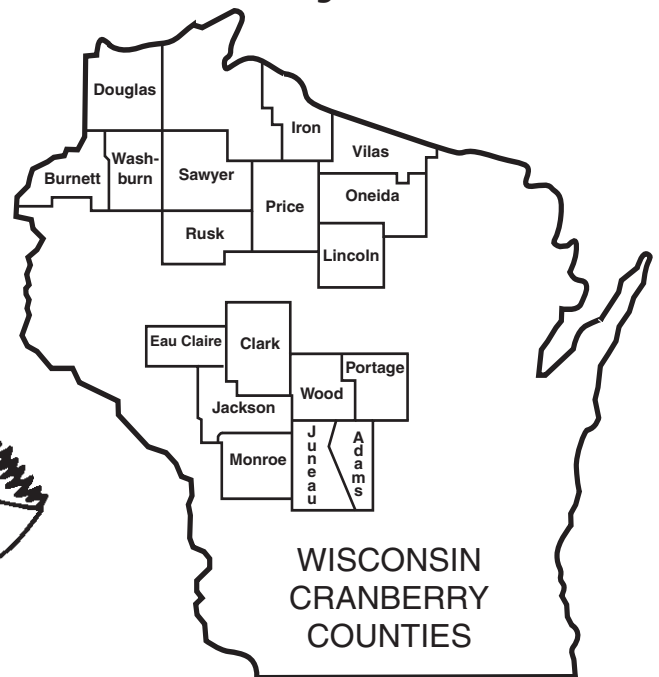
have teeth that gently lift the berries from the vines. While other types of machines agitate the water with enough force to dislodge the berries.

8. Cranberries contain vitamin C. Long ago, sailors ate cranberries to prevent a disease named scurvy.

9. Growers protect and manage over 180,000 acres of wetlands in Wisconsin. While cranberries are actually grown on about 21,000 of those acres, the remaining support property provides valuable habitat where plant and animal life flourish.

10. Cranberries have long been Wisconsin's #1 fruit crop. The cranberry growing tradition has been passed down by Wisconsin families since the mid 1800s. In April of 2004, the cranberry was named Wisconsin's official state fruit.

Where To Go To See Cranberry Marshes





Cranberry Word Search



How many of the words below can you find! Look across, down and diagonally to find these cranberry words.

- RED
- CRANE
- MARSH
- SAUCE
- JUICE
- FRUIT
- VINES
- SAND
- WISCONSIN
- FEAST
- PILGRIMS
- CRANBERRY
- RAKE
- WATER
- GEESE
- FROST
- DUCK
- VITAMIN C
- RESERVOIR

D	F	R	E	S	E	R	V	O	I	R	A
M	U	F	R	W	A	T	E	R	A	W	V
P	A	C	V	I	N	E	S	C	R	A	I
I	S	R	K	S	A	U	C	E	U	N	T
L	W	A	Y	C	F	O	D	B	I	S	A
G	E	N	C	O	E	N	A	E	O	R	M
R	U	B	R	N	A	M	C	R	W	A	I
I	F	E	A	S	T	A	F	B	A	K	N
M	F	R	U	I	T	J	U	I	C	E	C
S	C	R	E	N	A	G	E	E	S	E	P
F	R	Y	A	D	M	A	R	S	H	F	A





Crane Color-by-Number



The crane reminded people of cranberry blossoms. Color the picture by using the number guide below.

1 = Red

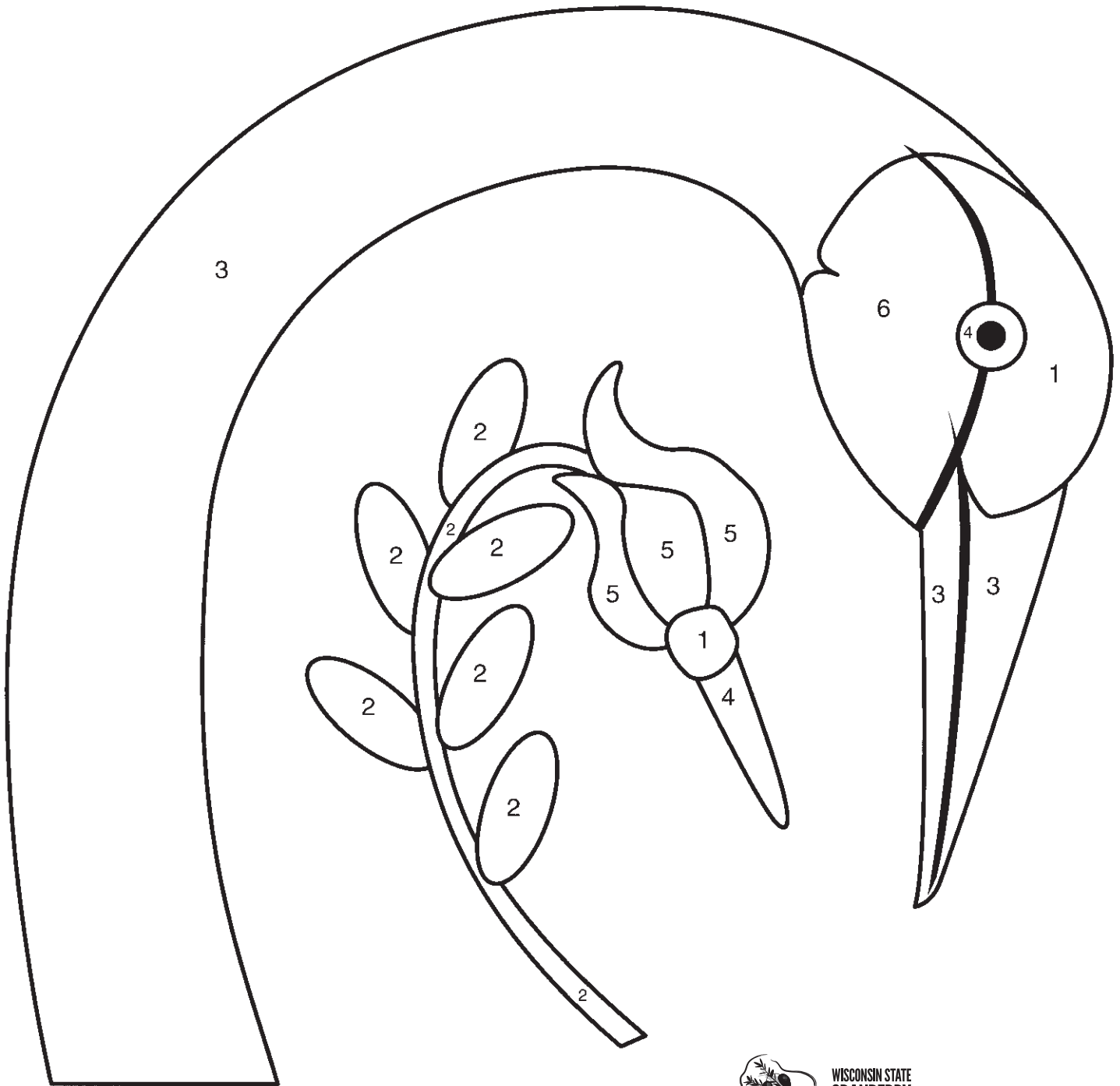
2 = Green

3 = Gray

4 = Orange

5 = Pink

6 = White





Cranberry Crossword



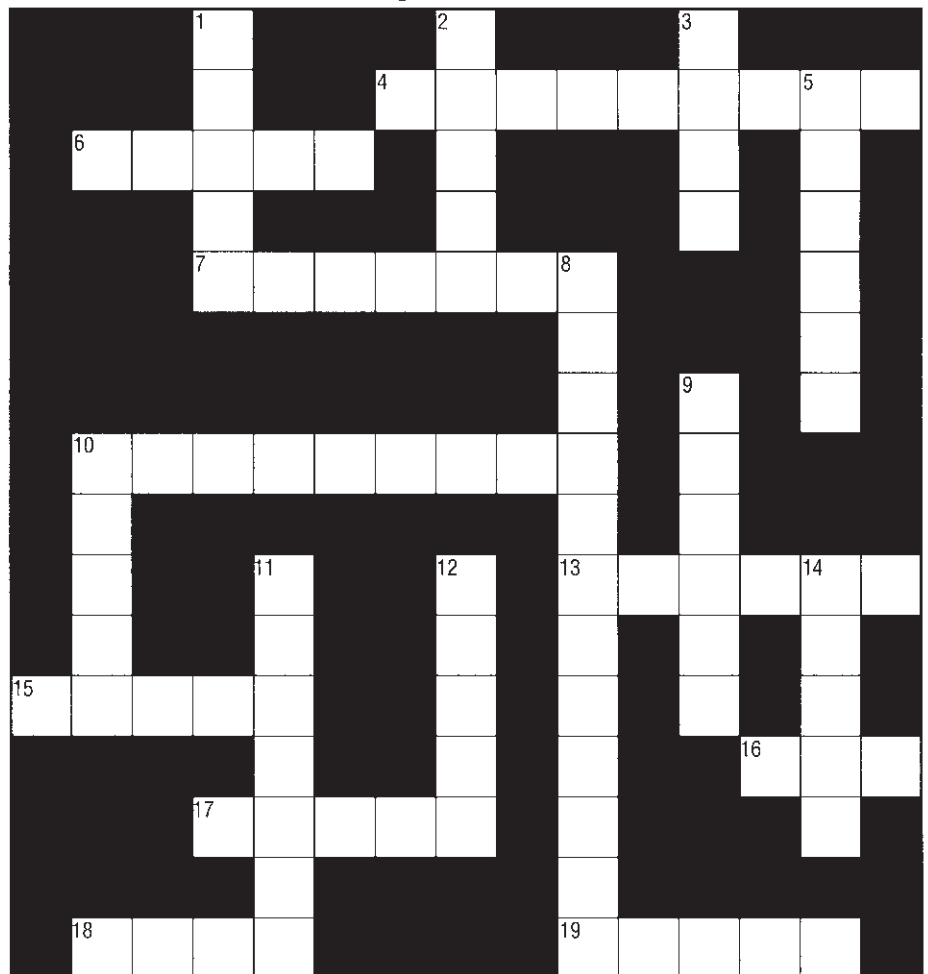
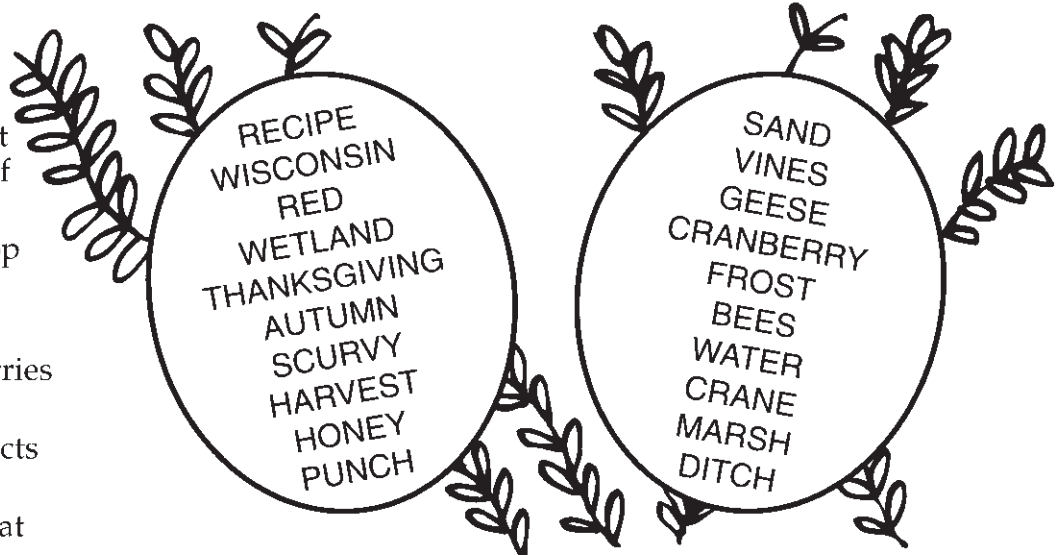
Follow the directions to complete this puzzle, using the words found in the cranberries.

ACROSS

- 4. A red berry
- 6. The sweet substance that bees make from nectar of flowers
- 7. The gathering in of a crop
- 10. A state which grows cranberries
- 13. A disease which cranberries cure
- 15. Frozen dew which protects cranberries
- 16. The color of cranberries at harvest
- 17. The place cranberries are grown in
- 18. Added to marshes in winter to keep vines healthy
- 19. Birds commonly seen on a cranberry marsh

DOWN

- 1. A tasty beverage made from cranberry juice
- 2. Cranberries are named after this bird.
- 3. Live in hives and help cranberries grow
- 5. List of ingredients for making a tasty treat
- 8. A holiday when we all eat cranberries
- 9. The season when cranberries are harvested
- 10. Used to flood a marsh
- 11. The type of land in which cranberry marshes are found
- 12. The narrow channel around a cranberry bed
- 14. Cranberries grow on _____.



Answers on page 7

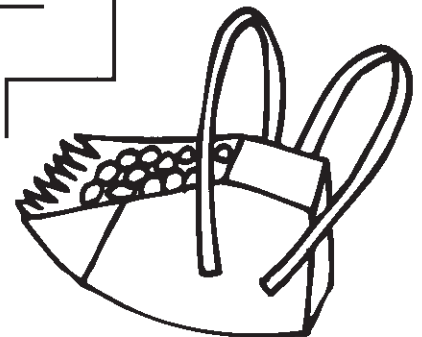
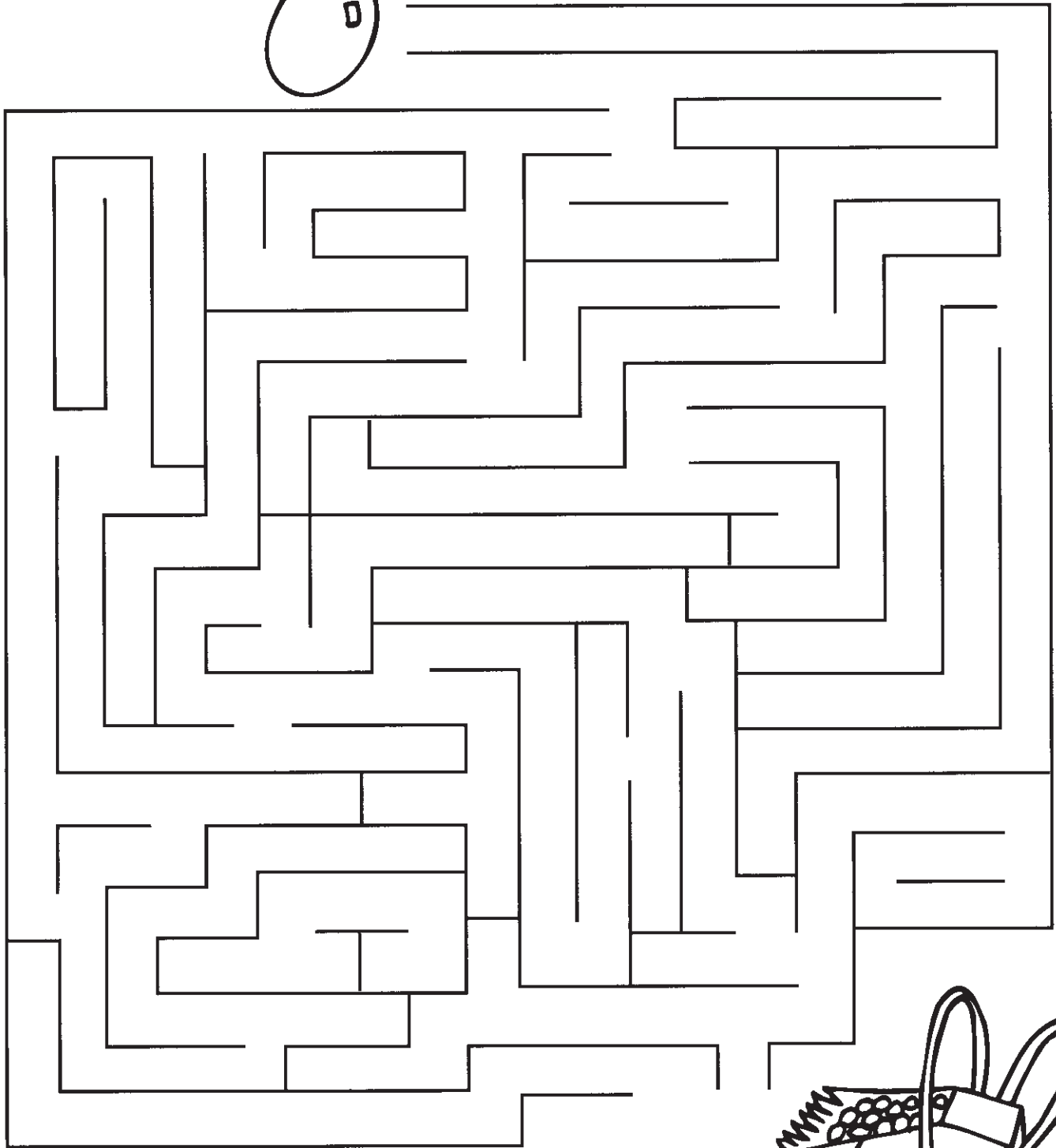
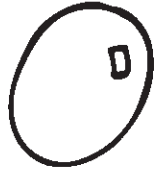




Cranberry Maze



Help the cranberry find its way to the rake.



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Handles

Two empty rectangular boxes for writing names.

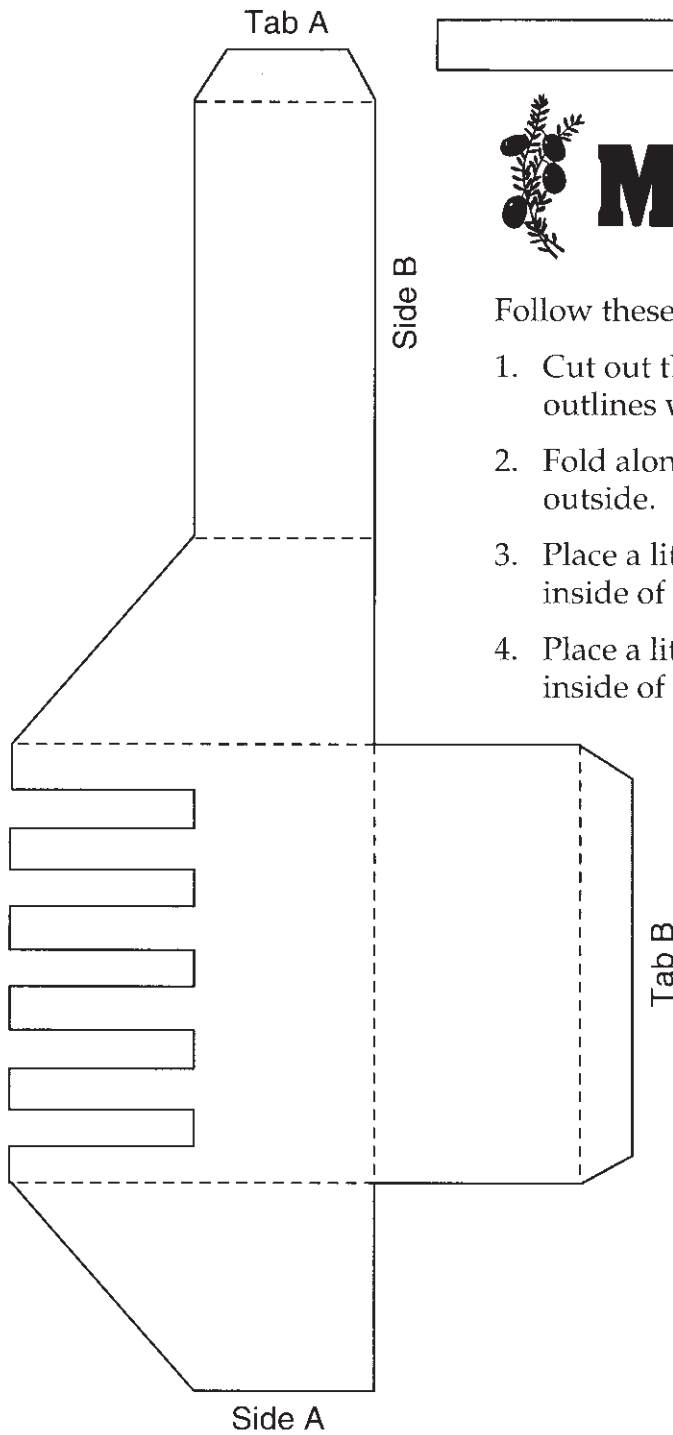
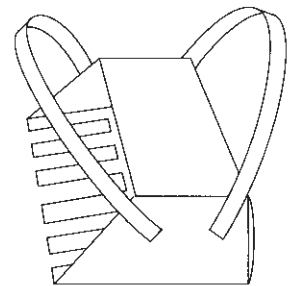


Make A Rake!



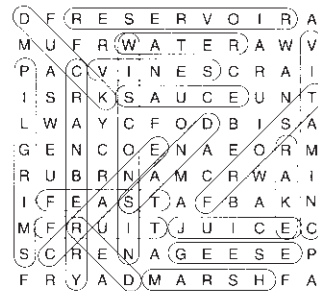
Follow these directions to make a cranberry rake:

1. Cut out the rake and the two handles along the solid black outlines with scissors.
2. Fold along the dotted lines so that the dotted lines show on the outside.
3. Place a little glue on the shaded area of Tab A and press to the inside of Side A to form a box.
4. Place a little glue on the shaded area of Tab B and press to the inside of Side B to close the box end.
5. Place a little glue on each of the shaded areas on the handles and press to the shaded square areas on the rake (see diagram).

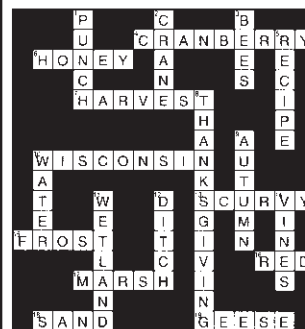


Answers

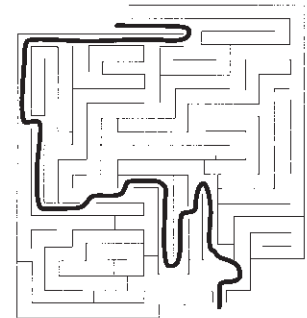
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Cranberry Cobbler

Filling

- 3 cups fresh cranberries
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup chopped walnuts or pecans

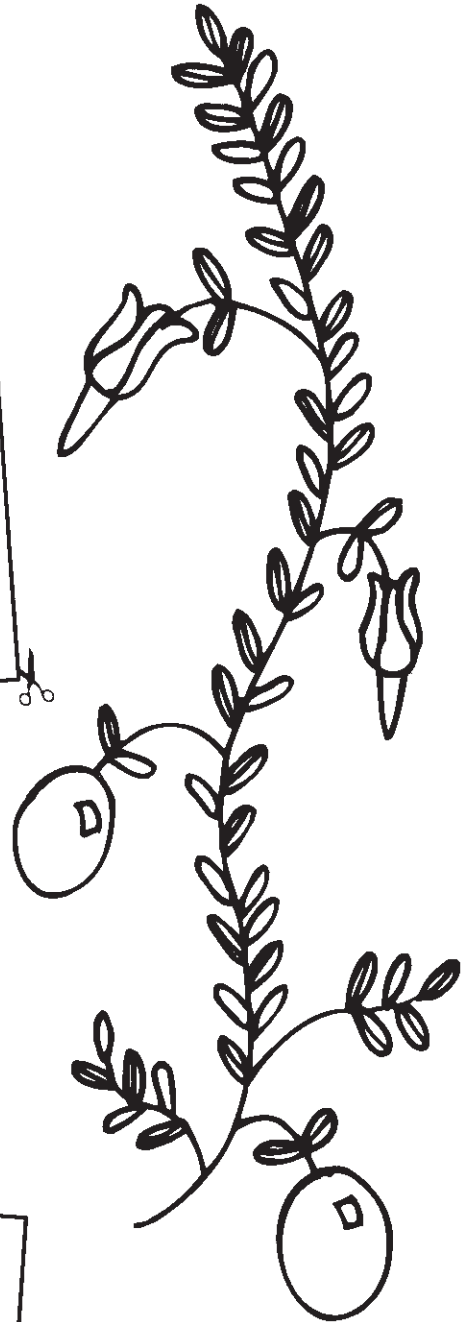
Butter a 10-inch pie plate, spread cranberries over the bottom, and sprinkle with sugar and chopped walnuts or pecans. Stir together right in the pie plate and smooth out.

Crust

- 2 eggs
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup flour
- $\frac{3}{4}$ cup butter or margarine, cut in small pieces with a knife

Beat eggs in a bowl until light. Continue to beat, and gradually add first the sugar, then the flour. Finally, cut in the butter. When crust mixture is thoroughly combined and smooth, spread over filling mixture. Bake at 325° for 45 minutes, or until crust browns. Serve hot or cold, with or without whipped cream.

*Ask your mom
or dad to help.*



Cranberry Recipes For You To Cut Out And Make

Cranberry Muffins

The 1988-89 fourth grade class of Washington School in Merrill, Wisconsin proposed the Cranberry Muffin be named Wisconsin's state muffin. This is their recipe!

*Ask your mom
or dad to help.*

- | | |
|---------------------------------------|--|
| 2 cups all-purpose flour | $\frac{1}{4}$ cup butter or margarine |
| 1 cup sugar | 1 egg, well beaten |
| $1\frac{1}{2}$ teaspoon baking powder | 1 teaspoon grated orange peel |
| 1 teaspoon salt | $\frac{3}{4}$ cup orange juice |
| $\frac{1}{2}$ teaspoon baking soda | $1\frac{1}{2}$ cup chopped cranberries |

Sift flour, sugar, baking powder, salt and baking soda into a large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel, and orange juice all at once. Stir until mixture is evenly moist. Fold in cranberries. Spoon batter into prepared muffin cups, $\frac{2}{3}$ full. Bake at 350° for about 25-30 minutes or until golden brown. Makes 15 muffins.



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Publication made possible with funding provided by the Wisconsin Cranberry Board, Inc. and the Wisconsin State Cranberry Growers Association (WSCGA). Additional information may be obtained from WSCGA, P.O. Box 365, Wisconsin Rapids, WI 54495.

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