

## FUN FACES OF WISCONSIN AGRICULTURE *BERRY BUNCH'S CHERRY FAST FACTS*



### **Production Information**

Cherries grow on trees and can be found in orchards. They prefer sandy soil because of the better drainage. It usually will take 4-5 years before a tree can produce enough cherries for harvest.

Red tart cherry trees are very hardy. The roots will store the nutrients over the winter so that is when cherry farmers will prune the trees. If you don't prune regularly, the cherry trees will get very thick in the middle and its difficult for sunlight to reach the cherries. Cherry blossom time (early May) is a beautiful time to visit a cherry orchard. The blossoms will leave behind the green buds which will become the red cherry that is later harvested. Trees are fertilized in the spring and grass is cut in the orchard and weeds control is necessary. New trees are also planted in the spring. Trees need to be sprayed regularly to prevent pests from damaging the fruit.

Most trees are mechanically harvested using a "shaker" which is a mechanical arm that reaches out and clamps on the trunk of the tree. The ripe cherries will fall down onto a large catching frame. The cherries will go via a conveyor belt to pallet tanks that are cooled with 45 degree water. The cherries are kept in the water for several hours with the water constantly being flushed. From there, the stems and pits are taken out and they are processed into the final product.

### **Wisconsin Production**

Door County cherries account for over 95% of all tart cherries produced in Wisconsin. In 2005, Wisconsin produced about 7.2 million pounds of tart cherries. There are over 2,000 acres of Montmorency tart cherries and 50 acres of sweet cherries grown in Door County.

Why Door County? The quantity and quality of fruit depends on the climatic conditions. Lake Michigan tempers the winter winds and cools the orchards in the summer.

### **Career Information**

Orchard owners must know how to prune trees, fertilize and watch for diseases and pests. Crop scouts can help control pest and diseases. Seasonal laborers can assist with harvest time. People in food processing handle the fruit from the farm until they are made into juices, preserves, canned, dried or frozen. Food scientists and nutritionist study the health benefits of cherries for consumers.

### **Trivia**

- February is National Cherry Month.
- The average American eats 1 pound of tart cherries each year.
- It takes 250 cherries to make one pie.
- There are about 7,000 cherries on the average size tree- enough for 28 pies.
- Eating 20 cherries a day will reduce headaches.

### **Other Information**

Montmorency is the primary variety of tart cherry. The fruit is suited for pies, preserves and juice. It is ruby-red in color, has a light-colored flesh and juice, and is seldom sold fresh. Most of Montmorency cherries are canned, frozen and dried.

Maraschino cherries are made from sweet cherries. They are used on ice cream sundaes, in drinks, and on desserts. Bing cherries are a popular sweet cherry variety.

The U.S. Cherry industry produces more than 650 million pounds of tart and sweet cherries each year. Most of the cherry production is in Michigan (75% of tart cherries) and the Northwest. Oregon and Washington harvest about 60% of the sweet cherry crop.



7. You visit your sister in Door County and she takes you shopping. You stop at a cherry stand to buy some cherries. The sign says 10 cherries for \$.50. If you have \$2.00, how many cherries can you buy? If your sister gives you \$3.00 more, how many cherries can you buy?

8. One barrel of cranberries is 100 pounds. If an acre can produce 300 barrels, how many pounds is that? If there are 450 cranberries in a pound, how many pounds are produced in one acre?

9. Americans eat 500 million pounds of cranberries each year. If Wisconsin farmers grow 300 million pounds, is this more or less than half of what Americans eat?

10. Wisconsin ranks fourth in the United States production of Tart Cherries. The following states also account for the cherry production with the following percents:

- Michigan: 73%
- Utah: 8%
- New York: 5%
- Wisconsin 4%
- Washington, Oregon, Pennsylvania (together): 10%

If 650 million pounds of tart cherries are produced each year, how many pounds of cherries are produced by the above states?

Create a pie graph showing the distribution of tart cherry production in the United States, using the numbers above.

<b>ANSWER KEY</b>
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1. Your mom is making a fruit salad with Cranberries, Strawberries and Cherries. If she has 8 Cranberries, 7 Strawberries, and 16 Cherries, how many berries will be in her salad?

*31 berries in the salad*

2. Your summer job is picking strawberries. If you get paid \$2 for each bucket of berries and you can pick 8 pails in one day, how much money will you have at the end of the day? At the end of a 5-day week (you don't pick on the weekends)? At the end of the month (4 weeks)?

*\$2 X 8 = \$16 each day  
\$16 X 5 = \$80 each week  
\$80 X 4 = \$320 each month*

3. If the strawberry season is 6 weeks long, did you make enough money to buy an Ipod?

*\$80/week X 6 = \$480 over 6 weeks  
Regardless of what type of Ipod, yes*

4. One barrel of cranberries can hold 100 pounds. If you have 23 barrels, how many pounds of cranberries do you have?

*100 pounds X 23 Barrels = 2300 pounds of cranberries*

5. There are 7000 cherries on a tree and it takes 250 cherries to make a cherry pie. How many pies can each tree make?

*7000 cherries / 250 per pie = 28 pies*

6. If you cut one of the pies into 8 pieces and you and your sister each eat a piece, what fraction of the pie is left?

*8/8 - 2/8 = 6/8 or ¾ of the pie*

7. You visit your sister in Door County and she takes you shopping. You stop at a cherry stand to buy some cherries. The sign says 10 cherries for \$.50. If you have \$2.00, how many cherries can you buy? If your sister gives you \$3.00 more, how many cherries can you buy?

*10 cherries X 4 = 40 cherries with \$2.00  
10 cherries X 6 = 60 cherries with \$3.00*

*40 cherries + 60 cherries = 100 cherries with \$5.00 total*

8. One barrel of cranberries is 100 pounds. If an acre can produce 300 barrels, how many pounds is that? If there are 450 cranberries in a pound, how many cranberries are produced in one acre?

*100 pounds X 300 barrels = 30,000 pounds in one acre  
30,000 pounds X 450 cranberries = 13,500,000 cranberries/acre*

9. Americans eat 500 million pounds of cranberries each year. If Wisconsin farmers grow 300 million pounds, is this more or less than half of what Americans eat?

*More than half (250 million pounds)*

10. Wisconsin ranks fourth in the United States production of Tart Cherries. The following states also account for the cherry production with the following percents:

- Michigan: 73%
- Utah: 8%
- New York: 5%
- Wisconsin 4%
- Washington, Oregon, Pennsylvania (together): 10%

If 650 million pounds of tart cherries are produced each year, how many pounds of cherries are produced by the above states?

*Michigan: .73 X 650,000,000 = 474,500,000 pounds*

*Utah: .08 X 650,000,000 = 52,000,000 pounds*

*New York: .05 X 650,000,000 = 32,500,000 pounds*

*Wisconsin: .04 X 650,000,000 = 26,000,000 pounds*

*Washington, Oregon, Pennsylvania (together): .1 X 650,000,000 = 65,000,000 pounds*

Create a pie graph showing the distribution of tart cherry production in the United States, using the numbers above.

**Cherry Production in the United States**



## FUN FACES OF WISCONSIN AGRICULTURE A CHERRY IN MY DIET



### **Activity Length:**

Cherries and Your Health – 20 minutes

Cherries, Cherries Everywhere – 20 minutes

I Didn't Know That About Cherries – 20 minutes

Berry Math Lesson – 30 minutes

### **Student Objectives:**

1. Understand and identify the nutritious benefits of cherries
2. Students will identify products, foods that contain cherries and facts about cherry consumption.
3. Interpret cherry nutritional information

### **Wisconsin Model Academic Standards:**

English	A.4.4	C.4.3	F.4.1	
Math	A.4.1	A.4.3	B.4.5	F.4.5
Science	A.4.1	C.4.1	E.4.8	
Social Studies	A.4.1	A.4.2	D.4.3	

### **Introduction: Berry Bunch's Cherry Fast Facts**

### **Additional Information available at:**

- Wisconsin Cherry Board ([www.wisconsincherries.org](http://www.wisconsincherries.org))
- Cherry Marketing Institute ([www.usacherries.com](http://www.usacherries.com)) Kids and Educators Section
- The Cherry People ([www.choosecherries.com](http://www.choosecherries.com))
- *Cherryland USA* – published by the Wisconsin Cherry Growers

### **Important Terms:**

- Consumes – ingests or eats
- Anthocyanins- give cherries their rich red color. Contain anti-inflammatory and antioxidant properties
- Phytonutrients – organic compounds that promote health by promoting a host of functions in the body
- Tart cherry – often called sour cherries or pie cherries. Have a natural, bright red color and tangy taste
- Antioxidant- helps to fight cancer and heart disease
- Melatonin- powerful antioxidant with a variety of reported beneficial health effects including improving natural sleep patterns. Cherries have a high level of melatonin.
- Bing cherry- best known sweet cherry variety.
- Maraschino Cherry- Made from sweet cherries and often used on ice cream sundaes.

### **Materials for this activity:**

- Access to the Internet
- Cherries- Those Healthy Berries worksheet
- Cherry products or empty boxes from products- i.e. pie filling, dried cherry snacks, trail mix, juices, canned cherries, fresh cherries, frozen cherries and candies.

### **Lesson Outline:**

#### **Cherries and Your Health**

*Students will understand and identify the nutritious benefits of cherries.*

1. Visit the following websites to learn about cherries: Cherry Marketing Institute ([www.usacherries.com](http://www.usacherries.com)) Click on Health and Nutrition. Click on Complete Nutrition Profile.
2. Visit ([www.agday.org](http://www.agday.org)), click on Fun Facts and then on Cherrific!
3. Review the vocabulary terms listed above.
4. Complete Cherries- Those Healthy Berries! Worksheet
5. Answers: Consumes, Antioxidant, Melatonin, Phytonutrients, Anthocyanins, Inflammatory, Beta carotene, Vitamin A, Sodium-free Final phrase: Cherries are good for you!

#### **Cherries, Cherries Everywhere**

*Students will identify products, foods that contain cherries and facts about cherry consumption.*

1. Visit the following websites to learn about cherries: Cherry Marketing Institute ([www.usacherries.com](http://www.usacherries.com)).
2. Visit ([www.agday.org](http://www.agday.org)), click on Fun Facts and then on Cherrific!
3. Have the students brainstorm different items in their kitchen cupboards, refrigerators and freezers that contain cherries. Use cherry products or boxes of products to assist them when they begin running out of ideas.
4. Identify how the cherry was processed to make that final end-product. Was it canned, dried, frozen, fresh, liquefied, ground to powder or other methods?
5. Complete the Cherries, Cherries Everywhere worksheet

#### **I Didn't Know That About Cherries**

*Students will interpret cherry nutritional information.*

1. Obtain the following videos or pamphlets for students
  - Cherryland USA video – from the Wisconsin Cherry Growers
  - Choose Cherries for Great Taste and Good Health – available from ([www.wisconsincherries.org](http://www.wisconsincherries.org))
  - Montmorency Tart Cherries – The Healing Fruit– available from ([www.wisconsincherries.org](http://www.wisconsincherries.org))

2. If you aren't able to obtain the pamphlets listed above, information can be taken from Cherry Marketing Institute ([www.usacherries.com](http://www.usacherries.com)) and from visiting ([www.agday.org](http://www.agday.org)), click on Fun Facts and then on Cherrific!
3. Review the vocabulary terms with the students
4. Complete the I Didn't Know That About Cherries activity sheet

#### Berry Math Worksheet

1. Distribute Berry Math Worksheet as a classroom exercise or homework assignment

#### **Suggested Reading Materials:**

- *Hooray for Orchards*. By Bobbie Kalman. Crabtree Publishing, 1998

#### **Additional Worksheets:**

- Careers Guide
- Ag Statistics Lesson Plan

#### **Related activities:**

- Download recipes from ([www.wisconsincherries.org](http://www.wisconsincherries.org)) for the class to make and enjoy
- Bring in samples of food made from cherries for a taste testing event
- Have students list 3 cherry foods that they would use in their school lunch or for snacking after school
- Encourage students to look at the nutritional labels on dried cherry products and interpret the information. How does the product compare to Craisins®, raisins, or other dried fruit?



FUN FACES OF WISCONSIN AGRICULTURE  
**CHERRIES- THOSE HEALTHY BERRIES!**



# Cherries- Those Healthy Berries

Unscramble each of the clue words.

Copy the letters in the numbered cells to other cells with the same number.

NESSOCMU

1	16						

DIATONXANTI

9				19							

MEITNLANO

7									

NENTUPTIYHOTRS

2								17							8	

CAAHOYTNNSINN

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TYNMFOMAIALR

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G			
12	13	14	

15	16	17

18	19	20

**FUN FACES OF WISCONSIN AGRICULTURE  
CHERRIES, CHERRIES EVERYWHERE**



**Complete the chart using three cherry food products:**

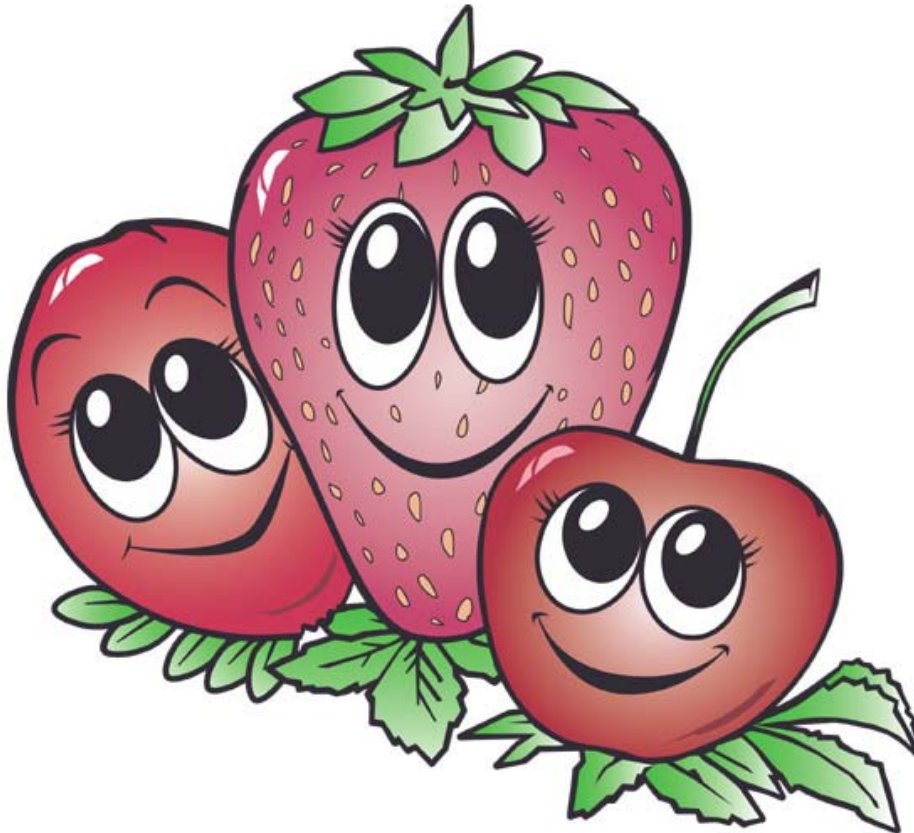
<b>Food that contains cherries</b>	<b>Method that cherries were preserved or processed</b>	<b>Alternative use for that food product</b>
<u>Sample:</u> Dried cherries	Fruit was dried with a food dehydrator or done commercially	Mix the dried fruit with yogurt for a snack

**Complete the matching exercise. You will not use all the available answers.**

- |  |             |
|--|-------------|
| ___ 1. National Cherry Month   | a. 60-100   |
| ___ 2. The average U.S. citizen eats ___ pounds of cherries each year            | b. July     |
| ___ 3. There are ___ cherries on an average tart cherry tree                     | c. 250      |
| ___ 4. It takes ___ cherries to make a cherry pie                                | d. 1        |
| ___ 5. It takes ___ pounds of fresh tart cherries to make 1 lb of dried cherries | e. 3        |
| ___ 6. Michigan produces ___% of the tart cherry crop                            | f. 48       |
| ___ 7. Wisconsin produces about ___ million pounds of tart cherries              | g. February |
| ___ 8. ___% of Wisconsin tart cherries are produced in Door County               | h. 7000     |
| ___ 9. A mechanical cherry shaker can harvest ___ trees in one hour              | i. 5000     |
| ___ 10. Tart cherries are canned or frozen within ___ hours of harvest           | j. 7.2      |
|  | k. 6-8      |
|  | l. 75       |
|  | m. 95       |

## Answers to Matching Exercise

- |   |             |
|---|-------------|
| 1. National Cherry Month  | g. February |
| 2. The average U.S. citizen eats ___ pounds of cherries each year               | d. 1        |
| 3. There are ___ cherries on an average tart cherry tree                        | h. 7000     |
| 4. It takes ___ cherries to make a cherry pie                                   | c. 250      |
| 5. It takes ___ pounds of fresh tart cherries to make 1 pound of dried cherries | k. 6-8      |
| 6. Michigan produces ___% of the tart cherry crop                               | l. 75       |
| 7. Wisconsin produces about ___ million pounds of tart cherries                 | j. 7.2      |
| 8. ___% of Wisconsin tart cherries are produced in Door County                  | m. 95       |
| 9. A mechanical cherry shaker can harvest ___ trees in one hour                 | a. 60-100   |
| 10. Tart cherries are canned or frozen within ___ hours of harvest              | f. 48       |



FUN FACES OF WISCONSIN AGRICULTURE  
*I DIDN'T KNOW THAT ABOUT CHERRIES*



# I Didn't Know That About Cherries

1. Find the words that are listed below
2. Have each student in the class define one of the words

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

ANTHOCYANINS  
ARTHRITIS  
CAROTENE  
FIBER  
GOUT  
INFLAMMATORY  
PHYTONUTRIENTS  
VITAMIN

ANTI  
BETA  
CHOLESTEROL  
FIBROMYALGIA  
HIGH  
MELATONIN  
POTASSIUM

ANTIOXIDANT  
CALORIES  
FAT  
FREE  
INFLAMMATION  
MONTMORENCY  
SATURATED

## FUN FACES OF WISCONSIN AGRICULTURE CHERRY GEOGRAPHY



### **Activity Length:**

Cherry Trivia – 15 minutes

Cherry Geography – 15 minutes

Cherry Timeline – 30 minutes

Berry Math Lesson – 30 minutes

### **Student Objectives:**

1. Learn basic cherry trivia
2. Utilize mapping skills to distinguish other regions where cherries are grown and draw conclusions as to why
3. Assemble a timeline of the cherry growing process

### **Wisconsin Model Academic Standards:**

English	A.4.2	A.4.4	B.4.1	C.4.1	C.4.2	C.4.3
Math	A.4.3	B.4.5	B.4.7	E.4.1	E.4.3	
Science	B.4.1	C.4.3	C.4.6	E.4.8	F.4.3	
Social Studies	A.4.1	A.4.2	A.4.4	A.4.7		

### **Introduction: Berry Bunch's Cherry Fast Facts**

### **Additional Information available at:**

- Wisconsin Cherry Board ([www.wisconsincherries.org](http://www.wisconsincherries.org))
- Cherry Marketing Institute ([www.choosecherries.com](http://www.choosecherries.com))

### **Important Terms:**

- Tart cherry – often called sour cherries or pie cherries. Have a natural, bright red color and tangy taste
- Bing cherry- best known sweet cherry variety.
- Pit detectors – Remove pits from cherries without destroying the cherry.
- Winter hardy- capable of surviving winter temperatures encountered in the planting area
- Maraschino Cherry- Made from sweet cherries and often used on ice cream sundaes.
- Latitude- Gives the location of a place on Earth north or south of the Equator. An angular measurement ranging from 0° at the Equator to 90° at the poles (90° N or 90° S).
- Longitude- A scale used to measure one's location on the earth's surface, East or West of the Greenwich Meridian.

### **Materials for this activity:**

- Cherry Trivia handout
- Steps in Cherry Formation handout (cards and timeline)
- Red construction paper
- Green paper or chenille stems
- Yarn
- Tape
- Scissors
- Glue

### **Lesson Outline:**

#### **Cherry Trivia**

*Students will gain a basic platform of cherry knowledge to being the remaining activities with.*

1. Visit the following websites to learn about cherries: National Cherry Festival Website (<http://www.cherryfestival.org/cherries/history.php>) Click on: Cherries, Cherry Industry History and Health Benefits. Choose Cherries ([www.choosecherries.com](http://www.choosecherries.com)). Click on Health and Nutrition. Wisconsin Cherry Growers Association ([www.wisconsincherries.org](http://www.wisconsincherries.org)) and click on About Us.
2. Use the questions from the Cherry Trivia to conduct this activity.
3. Divide the class into two teams to compete in Cherry Trivia. To ensure that all students can participate, rotate the spokesperson on the team. Allow them to work with their team to decide on an answer, but designate a different person to be the spokesperson every few turns.
4. Alternate between teams when answering the questions, rewarding correct answers with a point. If the team answers incorrectly, the other team gets a chance to answer, continuing this way until the correct answer is given.

#### **Cherry Geography**

*Utilizing maps, students will talk about the climates needed to grow cherries and discuss how climates are related to latitude around the earth.*

1. Using a world map and a United States map, direct the students to find the following places: Washington, Oregon, Utah, Wisconsin, Michigan, Pennsylvania, Wisconsin and New York.
2. On the world map, find Poland, Russia, Germany, Hungary, Turkey and Iran.
3. Go to ([www.wisconsincherries.org](http://www.wisconsincherries.org)) and click on Growers Map. What part of Wisconsin is this? What county is it?
4. What are latitude lines? Longitude lines? What do they mean? How does climate change with distance from the equator? Distance from the north and south poles?

5. Besides climate, what are some factors that may impact cherry production? Looking at the United States map, what do most of the cherry producing states have in common? (Border a larger body of water—either an ocean or one of the great lakes.) Has anyone visited any of the Great Lakes? Is the water warm or cold? How does this change the climate of these locations?

### Cherry Timeline

*This activity will explore the specific steps needed to grow and harvest cherries. You may want to reference UW Extension Website: (<http://cecommerce.uwex.edu/>) Click on Lawn and Garden, Fruit, Tree Fruits and download Growing Apricots, Cherries, Peaches and Plums in Wisconsin in order to give students background information.*

1. Have students cut out the cards in the Steps of Cherry Formation and Harvest.
2. Using a compass (or freehand), have students cut out 13 circles of red construction paper to represent cherries with green chenille stems for stems or green construction paper. Students will then put the pictures that they drew onto the cherries and later will use yarn and tape to create a cherry chain time line.
3. Before assembling the timeline, discuss each step individually and the importance of each step in the process.
4. When the last step is reached, also discuss the various food products that you can find cherries (i.e. fruit snacks, juice, dried fruit, pies, fresh fruit) and have students put their favorite cherry food on the last cherry.
5. Hang them around the room or allow students to take them home to display.

### Berry Math Worksheet

1. Distribute Berry Math Worksheet as a classroom exercise or homework assignment

### **Suggested Reading Materials:**

- UW Extension (<http://cecommerce.uwex.edu/>) Click on Lawn and Garden, Fruit, Tree Fruits and download Growing Apricots, Cherries, Peaches and Plums in Wisconsin.

### **Additional Worksheets:**

Careers Guide

Ag Statistics Lesson Plan

### **Related activities:**

- Download recipes from ([www.wisconsincherries.org](http://www.wisconsincherries.org)) for the class to make and enjoy

**FUN FACES OF WISCONSIN AGRICULTURE**  
**STEPS IN CHERRY FORMATION AND HARVEST**



<p>Summer—bees visit the blossoms and pollinate them so the flowers can turn into fruit</p>	<p>Late June—the cherry remains green, and with rain begins to show reddish color</p>	<p>Early spring—buds on the cherry trees swell and turn green</p>
<p>July—machines remove the pits from cherries and they are canned or frozen within two days or harvest</p>	<p>July—cherries ripen completely to a rich red color</p>	<p>July—to harvest cherries, machines with upside-down umbrellas shake the cherries off the tree into a tarp</p>
<p>Winter—nutrients are stored in the roots of the cherry trees during the cold weather.</p>	<p>July—the cherries are transferred to tanks of cold water and sorted by size.</p>	<p>The rest of the year—cherries are available for you to buy in the store year round!</p>
<p>May—the buds blossom into white cherry blossom flowers</p>	<p>Winter—farmers cut off weak branches to keep the tree strong and produce more berries</p>	<p>Summer—the petals fall off and leave behind the green bud that will ripen into a cherry</p>



## Timeline Order

- Winter—nutrients are stored in the roots of the cherry trees during the cold weather.
- Winter—farmers cut off weak branches to keep the tree strong and produce more berries
- Early spring—buds on the cherry trees swell and turn green
- May—the buds blossom into white cherry blossom flowers
- Summer—bees visit the blossoms and pollinate them so the flowers can turn into fruit
- Summer—the petals fall off and leave behind the green bud that will ripen into a cherry
- Late June—the cherry remains green, and with rain begins to show reddish color
- July—cherries ripen completely to a rich red color
- July—to harvest cherries, machines with upside-down umbrellas shake the cherries off the tree into a tarp
- July—the cherries are transferred to tanks of cold water and sorted by size.
- July—machines remove the pits from cherries and they are canned or frozen within two days or harvest
- The rest of the year—cherries are available for you to buy in the store year round!

**FUN FACES OF WISCONSIN AGRICULTURE**  
**CHERRY TRIVIA**



1. Cherries grow on which type of plant?
  - a. a tree
  - b. a bush
  - c. underground
  - d. a vine
  
2. In the United States, how many pounds of sweet and tart cherries are produced each year?
  - a. 200 lbs
  - b. 600 thousand lbs
  - c. 6 million lbs
  - d. 650 million lbs
  
3. Which of the following states does NOT produce tart cherries?
  - a. Wisconsin
  - b. Utah
  - c. Alaska
  - d. Michigan
  
4. Cherries can be used in which of the following products:
  - a. trail mix
  - b. fruit drinks
  - c. pies
  - d. all of the above
  
5. Which is not a variety of cherry?
  - a. Bing
  - b. Balaton
  - c. Mary-Kate
  - d. Queen Anne
  
6. Cherry trees bloom in which season?
  - a. Winter
  - b. Spring
  - c. Summer
  - d. Fall
  
7. Cherry blossoms are what color?
  - a. White
  - b. Pink
  - c. Yellow
  - d. Orange
  
8. Cherry trees can grow to be how old?
  - a. two years
  - b. ten years
  - c. 25 years
  - d. more than 50 years

9. Cherry trees begin to produce fruit at what age?
- a. right away      b. two years      c. five years      d. ten years
10. Cherry trees can bear fruit for how many years?
- a. 100 years      b. 50 years      c. 25 years      d. 10 years
11. A fully mature cherry tree is able to produce how many pounds of cherries each season?
- a. 1000 pounds      b. 500 pounds      c. 250 pounds      d. 100 pounds
12. February is National Cherry Month. Which of the following holidays are not celebrated in February?
- a. Valentine's Day      b. St. Patrick's Day      c. Presidents' Day      d. Lincoln's Birthday
13. How many pounds of fresh cherries does it take to make one pound of dried cherries?
- a. 1-2 pounds      b. 3-5 pounds      c. 6-8 pounds      d. 10-12 pounds
14. A cherry tree has about how many cherries?
- a. 100 cherries      b. 1000 cherries      c. 5000 cherries      d. 7000 cherries
15. Which country does not produce tart cherries?
- a. China      b. Poland      c. Germany      d. Iran
16. Cherries are produced in which area of Wisconsin?
- a. Northern      b. Door Peninsula      c. Along the Mississippi river      d. Southern
17. Which President of the United States chopped down his mother's cherry tree?
- a. Clinton      b. Bush      c. Lincoln      d. Washington
18. Which of the following factors can destroy a cherry crop?
- a. frost in May      b. wind      c. rain      d. All of the above

**FUN FACES OF WISCONSIN AGRICULTURE  
CHERRY TRIVIA ANSWER KEY**



1. Cherries grow on which type of plant?  
a. a tree                      b. a bush                      c. underground                      d. a vine
2. In the United States, how many pounds of sweet and tart cherries are produced each year?  
a. 200 lbs                      b. 600 thousand lbs                      c. 6 million lbs                      d. 650 million lbs
3. Which of the following states does NOT produce tart cherries?  
a. Wisconsin                      b. Utah                      c. Alaska                      d. Michigan
4. Cherries can be used in which of the following products:  
a. trail mix                      b. fruit drinks                      c. pies                      d. all of the above
5. Which is not a variety of cherry?  
a. Bing                      b. Balaton                      c. Mary-Kate                      d. Queen Anne
6. Cherry trees bloom in which season?  
a. Winter                      b. Spring                      c. Summer                      d. Fall
7. Cherry blossoms are what color?  
a. White                      b. Pink                      c. Yellow                      d. Orange
8. Cherry trees can grow to be how old?  
a. two years                      b. ten years                      c. 25 years                      d. more than 50 years

9. Cherry trees begin to produce fruit at what age?
- a. right away      b. two years      c. five years      d. ten years
10. Cherry trees can bear fruit for how many years?
- a. 100 years      b. 50 years      c. 25 years      d. 10 years
11. A fully mature cherry tree is able to produce how many pounds of cherries each season?
- a. 1000 pounds      b. 500 pounds      c. 250 pounds      d. 100 pounds
12. February is National Cherry Month. Which of the following holidays are not celebrated in February?
- a. Valentine's Day      b. St. Patrick's Day      c. Presidents' Day      d. Lincoln's Birthday
13. How many pounds of fresh cherries does it take to make one pound of dried cherries?
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