



Harvest is just wrapping up in early November. This is a quiet time of year for our Growers. They will do paperwork and begin maintenance on their machinery. They are also preparing their sanding operations. They will monitor temperatures on the bog and will flood to protect the vines against the harsh winter winds and temperatures. They will then monitor the oxygen levels in the water to insure the plant does not suffocate or suffer. The vines have gone into dormancy for the winter.

In winter the bogs are flooded and an ice barrier is created to help protect the vines and buds from the cold weather.

Then a sand buggy drops a layer of sand on to the ice. As the ice melts the sand naturally falls over the vines re-invigorating growth and acting as a natural fertilizer.

Winter is a good time of year for maintenance, cleaning and re-engineering of farming equipment and sprinkler heads.

March is when the bogs begin to come out of dormancy and the danger of frost is imminent. Frost can damage both the vine and the bud. Growers use sprinklers to protect against frost.

Sand Buggy

Growers sand every 3 years or so.

If the ice doesn't form - a sand barge (which floats on the water) can also be used to sand the bog.

The bud for next seasons crop is already formed on the vine

Frost watch continues

SEASONS OF THE FARM



See more about dry harvesting overleaf.

Frost watch continues throughout Sept/Oct.

See more about wet harvesting overleaf.

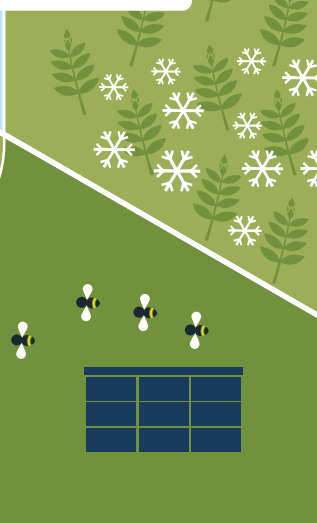
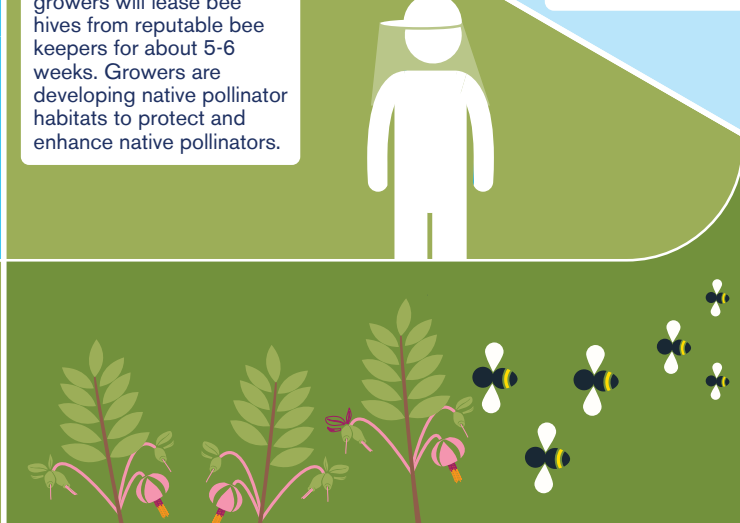
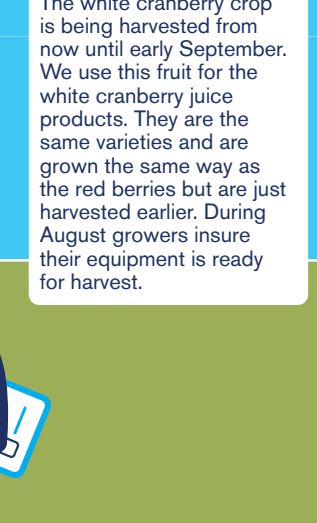
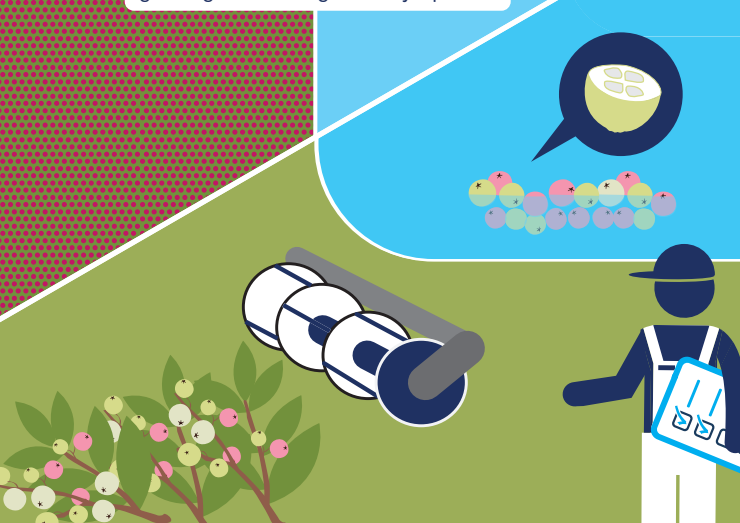
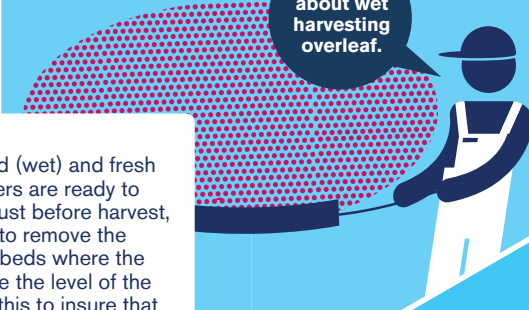
Harvest is here!

Both our processed (wet) and fresh (dry) Grower-Owners are ready to harvest their fruit. Just before harvest, growers will begin to remove the sprinkler heads on beds where the sprinklers are above the level of the vines. They will do this to insure that the picking machines and sprinklers are not damaged. They will put the sprinkler heads back on once the new growing season begins (early April).

August is the time for the berries to gain their size. The white cranberry crop is being harvested from now until early September. We use this fruit for the white cranberry juice products. They are the same varieties and are grown the same way as the red berries but are just harvested earlier. During August growers insure their equipment is ready for harvest.

In **June**, the pink blossom attracts pollinators. Our growers will lease bee hives from reputable bee keepers for about 5-6 weeks. Growers are developing native pollinator habitats to protect and enhance native pollinators.

Vines are out of dormancy and in **May**, the blossom is just about to burst. Ocean Spray's Ag Scientists help our growers with any challenges they may face like weeds, pests, water quality and general questions. These Ocean Spray employees will be out on the farms throughout the growing season right through harvest to insure the best and highest quality crop for our consumers.



Wet Harvest

This fruit will be used in processing and will become sauce, juice, Craisins, etc.

1-2 days before the bog is to be harvested, the grower will flood the field with enough water to cover the vines.

The grower will drive the picking machine over the vines, gently brushing the berries from the vine, allowing the fruit to float to the top of the water.

The light-weight picking machine has wheels on the front with spindles that brush carefully along the vines.

The vines are grown in a certain direction and the picking machine must be driven in that same

direction so they do not rip up the vine as it is going over them.

Once the grower has picked all the berries off of the field, they will add another layer of water so that the berries can float freely above the weeds and vines.

The growers will then go around the entire bog perimeter with a boom (a flexible, neoprene fabric that floats on the surface of the water) to capture all the loose berries.

They are loaded onto the truck via a suction hose, located under the surface of the water.

This hose is gentle and does not damage the berries. The fruit comes up to the top of the truck via the hose and is then washed before it is emptied into the back of the truck. The truck is filled and driven to the receiving station.

The growers will then move the water using pumps or gravity flow to the next bog section to begin harvest there. They will move the water from bog to bog and will eventually move it back to the water source (reservoir, lake or pond) or to another farm nearby so the next grower can harvest.

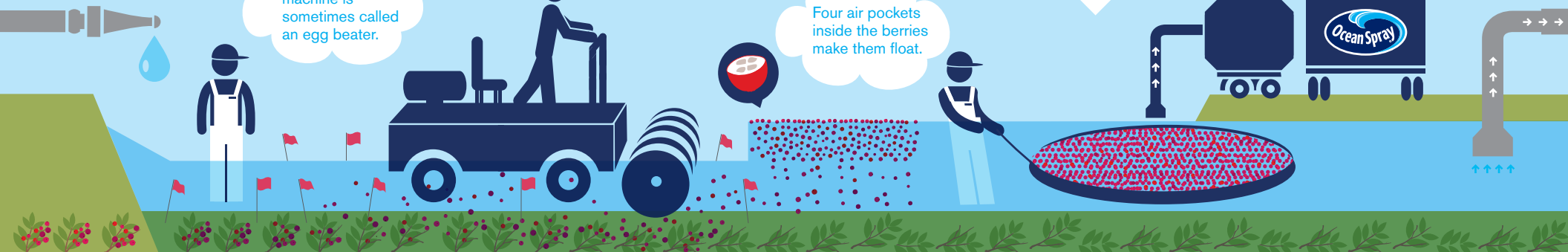


Flags are used in the fall to mark vines and ditches. These flags help to guide the harvester and to help them avoid certain areas while driving the picking machine through the shallow water.

The growers engineer, manufacture, and maintain their machinery throughout the year.

The picking machine is sometimes called an egg beater.

Four air pockets inside the berries make them float.



Dry Harvest

This fruit is used for fresh fruit – the packages of fruit that are sold in the marketplace during the holiday season.

No water is used in this process and no water (rain, morning dew) can be on the bog at the time of picking. The water would begin to break down the waxy coating of the fruit and will shorten the shelf life of it. (That is why the fruit that is harvested in water is used for processing – it's going to be used to create another item).

The fresh fruit must be of premium quality so that consumers can use the fruit in baking and cooking.

A large machine that resembles a lawn mower will be pushed over the vines. The machine has metal teeth/combs in the front of it and as it is pushed, it will comb through the vines, releasing the berries, pulling them up a conveyor type system on the front of the machine where they will then be dropped into a burlap bag that is hung on the back of the machine.

Once the burlap bag is full, the grower will pull the bag off of the machine and empty the bag into a large wooden

crate that is waiting alongside the bog.

Once the wooden crate is full, a helicopter will come and lift the crate from the sideline and place it on the bed of a tractor trailer that is waiting nearby, on property.

Once the truck is fully loaded with crates, the fruit will be taken to our fresh fruit receiving facility. Here the fruit will be cleaned, bagged and shipped to the stores.

