That's a lot of berries

Cranberry harvest near Buzzards Bay, Massachusetts


2. Make a guess ... how many cranberries do you think are floating in the picture above? How did you approximate that?

Cranberries actually grow on low, ground covering vines that thrive in the nutrients found in peat bogs. Below is a picture of some cranberries that have been cut in half.

3. When they are raked in a flooded bog, they float. Why do you think that is?

4. How many cranberries do you guess are in a 12-ounce bag of berries?

5. What information would you need to gather to make an educated guess?
We found a range of weights for one cranberry. An individual berry might be from 1 to 2 grams in weight.

6. Given the total weight marked on the bag, what would be the range of berry numbers in the bag?

U.S. farmers harvested 40,800 acres of cranberries last year, yielding a total of nearly 8.7 million barrels. A barrel is defined as 100 pounds of fruit.

7. What questions could you now answer with this new information?

8. Answer one of your questions and be ready to bring it to your class for discussion and puzzling.

For Thanksgiving we thought that we would share our delicious (Yummy ... get it?) recipe for:

Cranberry Orange Relish

- 1 Navel orange
- 1 12 oz package of fresh cranberries
- 1/4 cup sugar
- 1/8 tsp of cinnamon

Grate about 2 tablespoons of zest from the orange. Peel the orange and throw away the extra peel. Divide the orange into sections and remove seeds and membranes.

Place orange sections, zest, sugar and cinnamon in a food processor and pulse until you are pleased with the texture of your relish.

Sources:
- https://www.cranberries.org/how-cranberries-grow
- https://www.cranberries.org/health-benefits

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