



Kid's Corner- 2022 Fall Newsletter



The harvest season has arrived. Crisp autumn leaves fly in the air and delicious fall foods fill the tables around us. When we think of fall we think of pumpkins, squash, and apples. However, we forget about one of New Jersey's most popular crops, the cranberry.

Pine Barrens Treasure

New Jersey's Pine Barrens are a hidden treasure. They provide a unique habitat for cranberries to grow. Cranberries grow close to the ground on a vine. They need sandy, acidic soil. This particular type of soil has a high water table. This wet area is called a bog.

Our wonderful cranberries grow close to the sandy ground. The bogs are then flooded and the cranberries are harvested. This method is called wet harvesting which occurs in the fall.

Cranberries float because they have an air pocket inside. When the bogs are flooded they remove the cranberries from the vine using a device that looks like an egg-beater called a water reel. This stirs the bog and the cranberries float to the top. When they are at the top they are able to be gathered.



Invisible Writing with Cranberry Juice

- Small pot
- Cranberry juice
- Whole berry cranberry sauce
- White paper
- Baking soda
- Water

- **Paintbrushes**



STEP 1. Add 2 cups cranberry juice and 1/2 canned jelly cranberry sauce to a pot. Bring to a boil over medium/high heat and mix every few minutes.

STEP 2. In a separate bowl mix 1/3 cup hot water with 4 tablespoons of baking soda.

STEP 3. Use the baking soda mixture and a paintbrush to paint a message or picture onto a piece of paper and let it dry. Carefully use a hairdryer to dry your messages.

STEP 4. Pour the cranberry juice into small coffee mugs and cool. Use the cup of juice as paint and paint the cranberry juice over the dried messages to reveal the secret message.

Cranberry Sauce

Ingredients:

1 cup sugar

1 cup water

1 12-ounce package Fresh Cranberries

Squeeze of lemon

Directions:

Step 1: Combine sugar and water in a medium saucepan.

Step 2: Bring to boil; add cranberries, squeeze of lemon, and return to boil. Reduce heat and boil gently for 10 minutes, stirring occasionally.

Step 3: Cover and cool completely at room temperature. Refrigerate until serving time. Makes 2 1/4 cups.

**Please send your photo of the finished projects to
HawthorneEC@gmail.com or Facebook Hawthorne Environmental
Commission/Green Team.**