“Cherry on Top” Concept Map
Created by Emily Holden of Oregon State University

Description
“Cherry on Top” investigates the complex history of cherry production and processing in Oregon. From the Luelling Brothers and Ah Bing to Ernest Wiegand, Oregonians have been on the forefront of innovative cherry varieties and processing techniques. Today, the Oregon cherry industry is adapting new practices in the orchards that allow them to compete in the ever-growing global market. As students read “Cherry on Top,” they will develop a greater understanding of the complexities of the food processing industry and international trade.

The concept map will improve students’ literacy and comprehension. The concept map encourages students to reach a higher level of Bloom’s Taxonomy of Cognitive Thinking. Concept mapping is used before, during and after reading to provide students with a way of focusing their reading and connecting like concepts.

Time Estimate
One 45- and 50-minute class period

Student Outcomes and Objectives
• Students will investigate which parts of Oregon are suitable to cherry production.
• Students will explore the work of Ernest Wiegand and his contributions to the Oregon cherry industry.
• Students will analyze current trends in the cherry industry.
• Students will examine the trading relationships between Oregon and foreign countries.

Standards
Science
H.4D.5: Describe how new technologies that lead to scientific inquiry are responsible for changes in the ways people live and work.
H.4D.6: Evaluate how ethics, public opinion and government policy influence engineers and scientists and how their results impact human society and environment.

Language Arts
EL.HS.RE.01: Read at an independent and instructional reading level appropriate to grade level.
EL.HS.RE.02: Read and understand a wide variety of informational text.
EL.HS.RE.05: Match reading to purpose.
EL.HS.RE.06: Understand and use a variety of comprehension strategies as needed, such as summarizing, class and group discussions and making predictions.
EL.HS.RE.08: Understand, learn and use new vocabulary that is taught through informational text.
EL.HS.RE.15: Read magazines and news stories.
EL.HS.RE.19: Identify and summarize sequence of events, main ideas, facts, supporting details and opinions.
EL.HS.RE.20: Clarify understanding of informational texts by creating graphic organizers.
Career-Related Learning Standards
CS.PM.02: Plan, organize and complete assigned tasks on time, meeting standards of quality.
CS.HS.01: Locate, process and convey information using traditional tools.

Materials
- Copies of “Cherry on Top” from the 2009 issue of Oregon’s Agricultural Progress magazine, a special issue on Food in Oregon
- Copies of the “Cherry on Top” Concept Map

Vocabulary
Horticulturist: a scientist who studies the cultivation of plants.
Sweet cherry: varieties bred to be eaten fresh.
Procedure for “Cherry on Top” Concept Map

1) Hand out copies of the concept map to students.
2) Read over the concept map as a class, to give students a focus for their reading.
3) Have students read the article “Cherry on Top”.
   a. Students can use their concept maps to take notes as they read.
4) After students have completed the reading and taken a few minutes to take notes on their concept map, conduct a class discussion to help students fill in blanks.

*There are other possible answers for completing the map
“Cherry on Top” Concept Map

The cherry industry is constantly changing and adapting. Why?

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Maraschino Cherries in Croatia

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Maraschino Cherries in Oregon

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Today’s Cherry Industry

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Global Trade of Cherries

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“Cherry on Top” Concept Map Example

The cherry industry is constantly changing and adapting. Why?
- Consumer Preferences
- Global Competition
- The Weather

Maraschino Cherries in Croatia
- Marasca: a small, wild cherry used to make maraschinos in ancient Croatia.
- Cherries were pickled in a seawater brine.
- Marinated the cherries in a liquor made from their juices and pits.
- Early 1900s exported outside of Croatia.

Maraschino Cherries in Oregon
- Initially US cherries were too soft
- 1919: Ernest Wiegand came to OSU to create maraschinos with Oregon cherries.
  - Added calcium nitrates to cherries to firm them.
  - Made from the Royal Anne Cherry.
- Two biggest maraschino cherry processing plants are in Oregon.

Today’s Cherry Industry
- Today consumers are less interested in processed maraschino cherries.
- Consumers are looking for a type of cherry that can be eaten fresh.
- Increasing the density of the trees from 58 trees per acre a few years ago to 300–400 trees per acre now has increased production.

Global Trade of Cherries
- Europe and Asia are importing Oregon cherries.
- Turkey, China and Chile are increasing cherry production.
- Oregon growers are developing early and late varieties to compete on the global market.