

Red Grapes

How do grapes grow?

Botanically a berry, grapes grow in bunches on a hardy vine. New vines must grow for two years before they are ready to produce grapes. The vines grow best when held up with trellises, so the grapes do not lie on the ground. It is estimated that one bunch contains 100 grapes. A single grapevine can produce up to 9 kg or 20 pounds of grapes a year and a properly maintained grape plant can last up to 40 years. Grapes love full sun, good drainage and air circulation. They also need a large area around the base of the plant, at least 8 feet, to spread out.

Come out to the farm with this 3.33 minute video to see how grapes grow. https://www.youtube.com/watch?v=tkw_sgjDCB0

How table grape vines grow. 1.25 minute video <https://www.grapesforschools.com/just-for-kids/>



Where did grapes come from?

Grapes have been around for a long, long time. In fact, the first grape varieties date as far back as 6000 B.C. and probably originated between the Caspian Sea and Persia, now Iran. They soon spread throughout the Middle East and to ancient Greece and Rome. Today, grapes are grown around the world. In Ontario, the coronation grape is the most popular variety of grape grown and is available from mid-August to mid-September.

Joke Corner

- Q. What did the grape say to the silly peanut butter?
A. You're nuts!
- Q. What is purple and swings from a tree?
A. A gr-ape

Did you know?

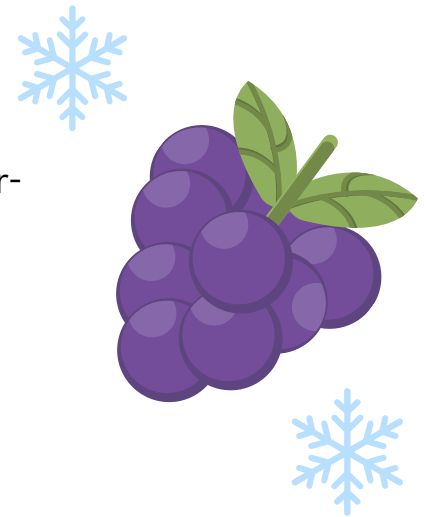
- The dusty film on a grape is called a bloom. This layer forms a natural, waterproof barrier that prevents the skin from cracking.
- There are 3 main types of grapes: white/green, red/purple and blue/black. Each with a slightly different level of sweetness and juiciness.
- Grapes do not ripen after being picked.
- If you heard something through the grapevine it means that you heard news from someone who heard the news from someone else.

Freezing Grapes

Step 1: Rinse and dry your grapes, then spread them on a freezer-safe sheet or baking pan. Place the pan in your freezer until the grapes are frozen. This ensures your grapes won't stick together once you store them in larger quantities.

Step 2: Transfer your frozen grapes to a food safe plastic bag or container. If using a bag, be sure to remove as much air as possible before sealing. Use frozen grapes within a month.

To defrost your grapes, simply move your container from the freezer to the fridge and allow your grapes to thaw slowly. This helps the grapes keep their natural flavors and textures. And of course, if you'd prefer to skip the thawing process all together, you can enjoy your grapes frozen.



Grape Activities

Take grapes into the classroom for science and math, visit <https://www.grapesforschools.com/parents-teachers/> for activity sheets on:

- Dehydration of Grapes
- Grape Smash
- Dancing Grapes