



PICKING INFORMATION - 2013



Hats, and light colored, loose fitting clothes are best. Sunscreen is advised and perhaps bug spray. Beverages are available for purchase in the field. We offer shady picnic areas.



Please pick while you are here and eat the blueberries at home. MN Dept. of Ag recommends washing all produce before eating.



For their safety, children must be next to an adult/guardian at all times.



We request that you only walk on the grass walkways. Shallow blueberry roots and irrigation lines are under the mulch.



The bushes are not full grown yet and depending on the variety and height, it may be easiest to sit on a stool/bucket or kneel. We have some in the field but feel free to bring your own.



Picking trays are provided for your conveniences but bring your own if you wish.



Blueberries hang on the bushes a bit like grapes do. Due to the delicate nature of both the bush and berries, care must be taken when picking. The easiest way to pick is hold your bucket under them in one hand and gently rub the cluster with your other hand simply rolling the berries between your thumb and fingers. The ripe berries will drop into your bucket while the unripe ones will remain attached to the bush. Pick all the blueberries on the top and front side of the bush first. Then separate the branches, opening the middle of the bush to get the hidden clusters. End by picking any that might be closer to the ground. Make sure all ripe berries are picked off the bush before moving to the next bush. Practice kindness for the next picker, so they will have a new supply of freshly ripened berries in a couple of days.



Blueberries will keep in the refrigerator for at least 2 weeks. Rinse right before eating.



Blueberries can be easily frozen. Do not rinse at this time. The white film that resides on the skin's surface is a protective bloom that helps preserve the berry. Gently roll dry berries on a towel to remove debris. Lay blueberries one layer deep on a cookie sheet lined with wax paper. A jellyroll pan works best so they don't roll off the sides. Put in freezer for about 2 hours or until firm. Fill freezer bags or vacuum seal and freeze immediately. Studies make it clear that we can freeze blueberries without doing damage to their antioxidant capacity. Rinse with cool water right before serving.