



Goldbelt Heritage Institute

"Drink from the Vessel of Traditional Knowledge."

Goldbelt Heritage Foundation
United States Department of Education
Alaska Native Education Programs
Alaska Native Award #S356A090050
Wooch. een "Together We Can"



It takes a long time to clean the berries.

Making High Bush Cranberry Juice Punch

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Photographs by Kitty Eddy



8

Making High Bush Cranberry Juice Punch

195 words

DRA level 16-18

29

We're going to make punch. We put a little ice cream into each cup.

21

This book is intended to accompany the "Berries"
K-1 cultural curriculum unit.

28



20



The berries are clean when we don't
see any stems or leaves - only bright
red berries!

9



2

M-m-m-m! It's great!

27



10

We add sugar to the cranberry juice because the juice is too tart to drink.

19



High bush cranberries are ready to pick in the fall when they are soft and bright red.



We squish and stir the clean berries. They start to make juice.



4

We pour the bubbly cranberry juice over the ice cream. It fizzes a lot.

25



12

We cook the berries and put them in a cloth bag. We hang the bag and let all the juice drip out.

17



After we pick the berries, we bring them back to class to clean off the dirt, stems and leaves. We taste the berries. They are really tart!



We cook and stir the berries. They make even more juice.



6

We add a little soda to the cranberry juice to make it bubbly.

23



14

Look at the pot of berries! How did we get all those yellow berries? We thought we picked only red ones!

15