

BUMBLE BEE

Bombus sp.



BLUEBERRY

Vaccinium sp.



SPOTTED HORSEMINT

Monarda punctata

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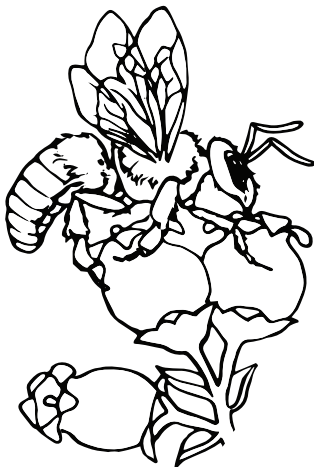
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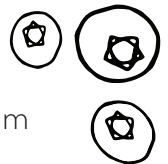
If someone asks you to name a pollinator, which one do you think of first? There are many choices like wasps, butterflies, beetles, flies, birds, and even bats, but the most common is usually the bumble bee. Bumble bees are one of the toughest pollinators, as they brave cold temperatures while honey bees are still huddling in their hives. Above all, bumble bees are valuable to many flowering plants for their ability to pollinate with superior efficiency due to their extra-fuzzy, and extra-“buzzy” bodies. Blueberry bushes don’t let just any bee spread their **pollen** around. The flowers hold their pollen in special sacs in their **anthers**, that have a tiny hole at one end. Bumble bees are able to remove the pollen with a nifty behavior known as sonication, or buzz pollination. When the bumble bee vibrates against the anthers, pollen shakes out all over its hairy body. It carries pollen to flowers on other blueberry bushes, resulting in **cross-pollination**. Honey bees can’t vibrate in the same way and therefore make poor pollinators of blueberries. To attract efficient pollinators like bumble bees to your garden, consider planting native nectar-rich plants such as horsemint, which turns into a bee buffet when it is in bloom!



Did you know that there are many different bumble bee species that are important pollinators of wild blueberries in the U.S.? Name 3 different bumble bees native your region:

Berry Peachy Mint Salad

Recipe from Bee Smart, Eat Smart Curriculum



Servings: 12

Estimated Time: 15 minutes



Ingredients:

- 4 ripe peaches, pitted and sliced
- 1 cup (½ pint) blueberries
- 1 cup (½ pint) raspberries
- 1 cup (½ pint) blackberries
- ¼ cup freshly squeezed lemon juice
- ¼ cup sugar or 2 tablespoons honey
- 2 tablespoons chopped fresh mint

Instructions:

1. Combine peaches, berries, lemon juice, sugar, and mint in a serving bowl and toss.
2. Cover with plastic wrap and refrigerate until ready to serve (up to 6 hours).

You can substitute with any fruit that is in season for this recipe.