

GREY-HEADED
CONEFLOWER

Ratibida pinnata



EUROPEAN
HONEY BEE

Apis mellifera



STRAWBERRY

Fragaria x ananassa



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Fragaria x ananassa

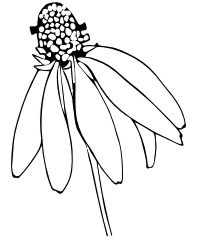
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Wildflowers such as the Grey-headed Coneflower may seem to have little agricultural value, but like other native flowering plants, they attract pollinators to crop fields and orchards. When cross-pollination is needed to yield fruit, farmers often introduce domesticated pollinators such as the European Honey Bee when there are not enough native bees due to local declines or a high scale of production (which requires a lot of pollinators in a short period of time). Cross-pollination is essential for plants like apple trees and blueberries to produce fruit. For other fruits that reproduce by **self-pollination** (such as strawberries), having a pollinator is beneficial, but not necessary for fruit production. In other words, strawberries do not require that their pollen be transferred from plant to plant, but the more pollinators that visit a strawberry flower, the greater the chance that the fruit will be plump and well-shaped by increasing the number of **stigmas** that receive pollen. A single strawberry is really an **aggregate fruit**, and each seed on the outside is held within a fruit structure known as an **achene**. Introducing a non-native pollinator such as the European Honey Bee may improve our crop harvest, but conserving our native pollinators will help our farms be sustainable in the long run, helping the strawberry plants produce the plump, sweet fruits we all enjoy for generations to come!

Yogurt-Dipped Cheerio™ Strawberries

Recipe from Bee Smart, Eat Smart Curriculum



Servings: 6
Estimated Time: 15 minutes



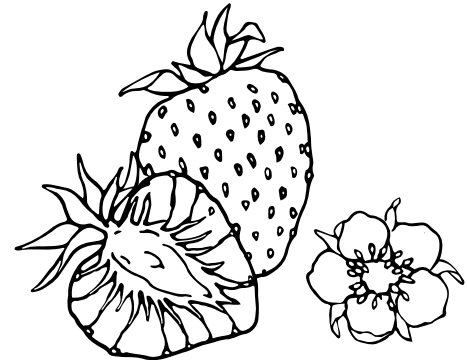
Ingredients:

- 1 container (6 ounces) plain or Greek yogurt
- 1 tablespoon honey
- 2 cups Honey Nut Cheerios™ or any brand of puffed oat cereal, crushed
- 12 strawberries

Instructions:

1. In a small bowl, stir together the yogurt and honey.
2. Place the cereal in a separate shallow bowl.
3. Dip the strawberries in the yogurt once or twice until they have a nice coating.
4. Roll dipped strawberries in the cereal until covered.

Can be frozen for an extra-refreshing treat!



Where are the
achenes on a strawberry?
Can you think of other fruits
that carry seeds in this way?
