

THE ORCHARD STORE

Buy apples, our house-made cider, other fresh fruit, produce from our vegetable research farm in Freeville, Cornell maple syrup, honey, Cornell Dairy products, specialty foods, gifts and more. Sales support our teaching and research.



709 Dryden Rd. (Route 366), Ithaca, NY

(Across from the Vet School)

Open Tuesday - Sunday until Thanksgiving

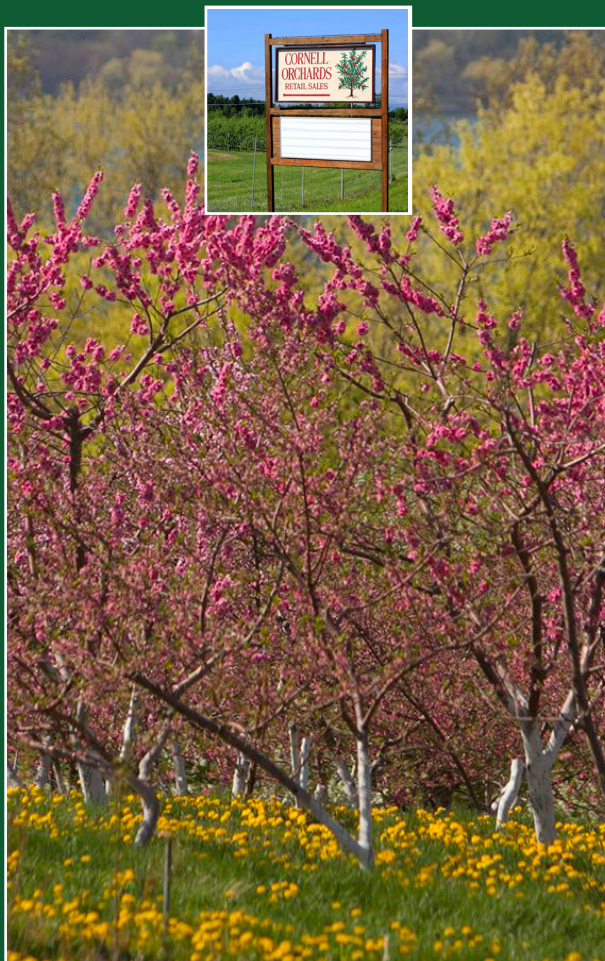
Time: 8:30 am - 5 pm

Tuesday - Saturday after Thanksgiving until March/April

Time: 8:30 am - 5 pm

Please check for holiday hours on our website/Facebook

607.255.4542 • orchards@cornell.edu



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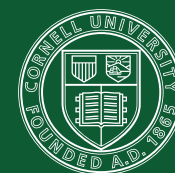
Cornell Orchards

Teaching. Research. Extension



THE ORCHARD STORE

ITHACA, NEW YORK



Cornell University

Cornell Orchards

You come for the apples, cider, fresh produce and other goods. But did you know that Cornell Orchards is first and foremost a research and teaching site? It serves the Horticulture Section and other units in Cornell's College of Agriculture and Life Sciences as well as local area schools. It's where learning grows by...

RESEARCHING environmentally friendly practices

The goal of our research is to develop environmentally friendly, sustainable practices that provide consumers with healthy, high-quality fruit and help growers flourish. Research highlights include:

- Identifying pest- and disease-resistant fruit and testing biological pest controls.
- Studying soil quality and how it affects the health of plants.
- Extending the harvest, early and late.
- Trialing new berry crops and growing methods.
- Assessing biodiversity of native apple pollinators.
- Studying the effects of undervine cover crops on soil, grapes and wine quality.
- Developing new fruit storage technologies that maintain eating and nutritional quality longer.

TEACHING the next generation

14 courses use the Orchards as a living lab, giving future generations of growers and researchers hands-on experience with all aspects of fruit production.



Viticulture & Enology students learn sustainable practices managing 500 certified organic vines at Cornell Orchards.

Where Learning Grows By...

REACHING OUT to the community

Every fall, more than 1,000 schoolchildren visit Cornell Orchards to taste apples, see how cider is made, and learn about where fruit comes from.



In 2015, Cornell Orchards relied on wild pollinators like this carpenter bee instead of importing European honeybees to pollinate crops.



Students in Hands-On Horticulture for Gardeners learn how to prune.

SHARING the numbers

Education and research:

- Outreach participants annually, including schoolchildren, fruit growers & others: **>1,000**
- Undergraduate courses using the site as living lab: **14**
- Faculty conducting research on site: **11**
- Graduate students conducting research on site: **8**
- Undergraduates participating in the Cornell Orchards Internship Program annually: **6**

Ithaca Orchard:

- Total acres: **37**
- Acres of apples: **15**
- Age of the 11 oldest trees: **>100 years**
- Acres of grapes, berries & plums: **9**

Lansing Orchard:

- Total acres: **100**
- Acres of apples: **25**
- Acres of pears, grapes, cherries, chestnuts, peaches, kiwifruit & pawpaws: **7.5**
- Varieties of European wine grapes grown: **8**

In Cornell dining rooms:

- Tons of apples served during the 2013-2014 academic year: **30**
- Gallons of cider distributed on campus: **20,000**



Growers at berry field day discussing low-tunnel strawberry production.