## "The Geography of the Salad Bar" by Jon C. Malinowski, Ph.D.

One of the great changes in the American diet in the past century is the availability of fresh fruits and vegetables during the winter.

In colonial days, only vegetables and fruits that would survive the winter without rotting would be eaten fresh. Vegetables stored for the winter typically included carrots, turnips, beets, cabbage, beans, pumpkins, squash and peas. Fruit was tougher to preserve. Apples could be stored in barrels, but many other fruits, including berries, had to be preserved in some way. Pickling and drying were common ways of storing fruits and vegetables for the winter.

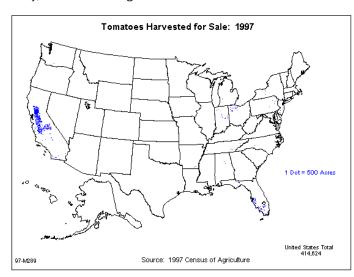
All of this changed in the 20th century with the development of agricultural production in warmer climates and the transportation improvements to get products to market quickly.

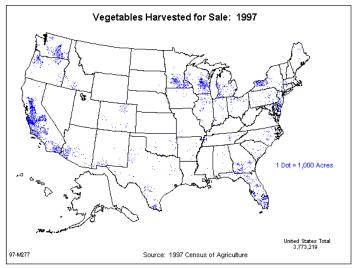
Today, fruits and vegetables

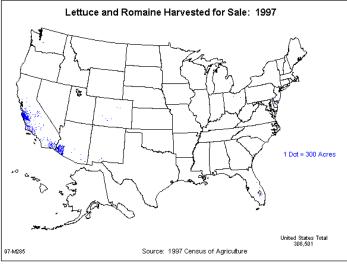
eaten in the winter by North Americans in cold climates come from warm climates in the United States or from overseas. Greenhouse techniques also allow some crops to be grown in cold climates throughout the winter. Trucking routes can deliver any vegetable to any part of the United States or Canada within days of picking.

Fresh tomatoes consumed in the United States usually come from Florida, California, Georgia, or Virginia. In the winter, these production areas are supplemented by imports from greenhouses in the Netherlands, and from Mexican and Israeli sources.

Head lettuce production is dominated (97%) by California and Arizona. Over 90% of celery production in the U.S. comes from California. Most cucumbers are grown in CA, FL, GA, and Michigan. See a trend?







## **Further Research**

Pick one vegetable or fruit that you enjoy and learn as much as you
can about where that crop is produced both in your country and
around the world.

## Links:

• 1997 Atlas of Agriculture

http://www.nass.usda.gov/census/census97/atlas97/index.htm