

# Wikipedia: Project Esperanza Case Solution

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# TheCaseSolutions.com Esperanza Rising Project

By Alex Hartman



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## Grapes

### Growth Cycle

The seasons have to do with it, if you don't pick them before winter they will not grow. They usually get bigger it probably almost or ready to pick. You also need to pay attention to the color because when they are green they are not ready to pick but when they get light purple like a red they are almost ready to pick. When they get to be dark purple that means they are ready to pick. Next you need to eat them!

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### Common Information

- Vitis Vinifera
- About 60 species and more than 8,000 grapes.
- They grow best in long dry, and hot summers. Their natural stores make them well adapted to this work.
- There uses are: grape jelly, wine, juice, jam, vinegar, and raisins.
- A grape is a round and sweet fruit. It is also very juicy and squishy. If you press on it very hard it will break open and squirt out all the juice. Most people eat it fresh because if you don't eat it fresh it will probably be rotten.

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### How it can be further transformed?

- Grapes change in many different ways.
- When grapes are dried they are raisins.
- Wine is made by allowing grape juice to ferment. Fermentation means when yeast and grape juice mix together to make alcohol and carbon dioxide.
- Jam and jelly is made by you crushing up grapes and putting sugar in it and you have to cook it.
- Jelly is also made with pectin.
- In wine grape juice have to smash, press, and add sugar.

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## Cantaloupes

### Growth Cycle

Cantaloupes grow on a vine. When you can tell that they are to be picked when they get way bigger. When you plant the seed and you start to see the cantaloupe it is very small and there skin is a very very light tan. When they get a little bigger there skin will turn light tan. When they are as big as you see them when you are eating them they will be ready to pick they also get harder like before they were mushy. It has big leaves and they have flowers that needed to be pollinated for it to have fruit on the vine.

### Common Information

#### - Cantaloupe Melon

There are only 2 kinds of cantaloupe:

The European cantaloupe is oblong with green skin and the North American cantaloupe is round with a thin brown skin.

- Its uses are to help grow corn in some parts of Africa, some vitamins, and it can be used for decoration.
- They grow best in very hot, dry, and warm places. In Europe, in the summer they grow really good because the weather. In the winter farmers grow them in greenhouses and after the frost they put them back out in the warm weather. Cantaloupes are very sweet and smooth fruit. Their skin is very rough but the real cantaloupe is very soft. They also have a sticky color. They can be from green or orange flesh. When it getting ripe it turns from green to gold to orange.

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### How can it be further transformed

Cantaloupes and Melons are considered and a fresh fruit and they have no uses.





## Common Information

- Cucumis Melon

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- They grow best in very hot, dry, and warm places. In Europe, in the summer they grow really good because the weather. In the winter farmers grow them in greenhouses and after the frost they put them back out in the warm weather. Cantaloupes are very sweet and smooth fruit. Their skin is very rough but the real cantaloupe is very soft. They also have a musky odor. They can be firm green or orange fresh. When getting ripe it turns from green to gold to orange.

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