Growing Black Currants

Black currants are more tolerant than most fruits of their site and soil conditions, making them easy to grow. The ideal site is in full sun, but black currants can tolerate partial shade. The ideal soil is rich, well-drained soil. However, black currants will grow well on most normal soils. Black currants are also highly disease and pest resistant.

Black currants are hardy up to Zone 2.

Our farm is located on the bluffs of Buffalo County, Wisconsin with ideal growing conditions for black currants.

Uses for Black Currants

All parts of the plant, including the fruit, leaves, bark and the seeds can be utilized. Some of the uses are as follows:

<u>Culinary</u>: Black currants can be consumed fresh, dried, or in jams, syrups, tea, juices and wine. The berry is also included in baked goods, cereals and main dishes.

<u>Medicinal</u>: Black currant seed oil and bark are used for medicinal treatment, most commonly consumed in capsule form and syrups.

<u>Cosmetic</u>: Black currant seed oil is used in cosmetic products and fragrances.

About the Company

Thewis Ridge Currant Company LLC is a small family owned company located on a dairy farm which spans several generations rich with family history.

We serve as responsible stewards of the land and strive to preserve the surrounding environment for our future generations. We have a vested interest in our community, and practice sustainable farming techniques to protect natural resources and human health.

Our goal is to produce sustainablyraised, locally grown black currants. We are dedicated to supporting sustainable agriculture for our local community.



Thewis Ridge Currant Company LLC

Why Black Currants?



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