



Washington Cherry Company Adapts to Changing Growing Conditions Chukar Cherries Adds All-Natural Fruit Dehydrator

Prosser, WA, February 29, 2024 – This spring marks a milestone as family-owned Chukar Cherries has increased their fruit dehydration capacity by 50% with the addition of another large-scale dehydrator in their Prosser, WA factory.

After 36 years in business, Chukar found that shifting seasons required the company to pivot. According to General Manager, Tim Oten, “Chukar is nearing maximum capacity and in recent years Washington’s growing season has varied in ways not seen before. For example, the 2023 Washington cherry crop ripened in a 25-day period versus a historically normal 60-day period. The new dehydrator will not only increase capacity but prepare us for seasonal variability and changing growing conditions.” The design and manufacturing of the custom dryer was over a year in the making with all the work done locally.

The large dehydrator fits the company’s fruit-drying standards pioneered in the early 80’s by owner and founder, Pam Montgomery. “Years ago, the standard practice in dehydrating fruit was to add plenty of sugar, sulfites, and preservatives to keep the fruit’s bright color and extend shelf life. Chukar’s unique drying process places the true flavors and textures of a Northwest



Tim Oten, General Manager with New Dryer

cherry front and center with no sugar or preservatives added” says Montgomery. Chukar Cherries hopes to preserve more of nature’s bounty in years to come—creating a sustainable market for local farmers and crafting delicious dried cherries, fruitful confections, snacks, and pantry products to be enjoyed and gifted by customers at CHUKAR.COM and at the company’s storefronts in Prosser, WA and Seattle’s Pike Place Market.

About Chukar Cherries

Transforming local cherries into authentic Northwest goodies and gifts has been Chukar’s specialty since the company launched on the Alexander-Auld orchard in central Washington’s fruit lands in 1988. The family-owned business handcrafts its all-natural products using tree-ripened fruit, fresh roasted nuts, and premium chocolate.