

Winery

(Continued from Page C17)

the agitators are particularly handy for mixing the flavors into the specialty wines.

When harvest season begins, it's hectic. The grapes are picked, stemmed, crushed and pressed all in one day to get the maximum flavor from the musk. The skins are returned to the fields as fertilizer. Fermentation lasts for 3 weeks.

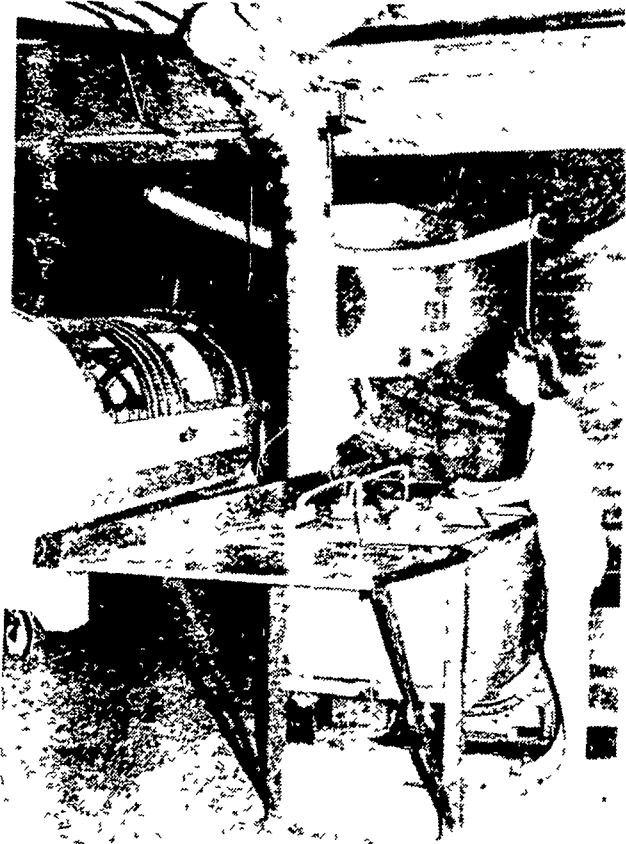
A 500 gallon tank holds enough wine to fill 2500 bottles of wine which then are hand capped, foiled and

labeled.

The winery had contained heavy oak barrels when the Dickels purchased it, but they have been replaced by stainless steel. The family found the people in the Lancaster area didn't appreciate the heavy oaky taste the wood barrels produced. They prefer the lighter, fruitier taste produced by housing the musk in the stainless steel vats.

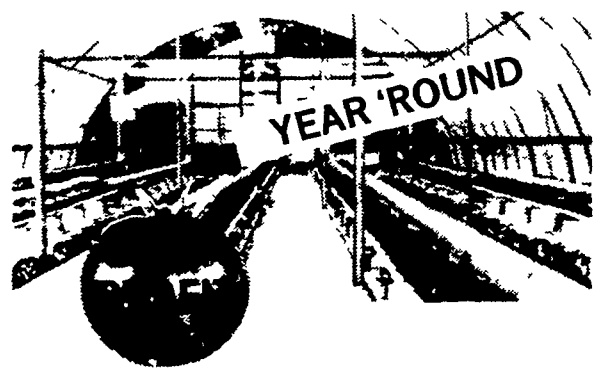
The wine is bottle aged for 6 weeks. It needs this time, Suzanne says because it gets bruised during the bottling process.

Following the tour of the cellar, the visitors are invited to sample the wines



Lynne Dickel spends evenings and weekends helping out in the business. From labeling bottles to general cleanup, she toils away on hot afternoons in the coolness of the wine cellar.

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produced. Suzanne takes time to answer questions about the various wines and to explain their uses and the temperature they are most commonly served.

Varieties available for sampling include White Chablis, Pink Chablis, Red Burgundy, Aurore, Colonial Red, Colonial Sauterne, Niagara, Concord and Colonial Spiced Apple.

Visitors are encouraged to hike the grassy trail leading to the vineyards and view the grapes as they progress through the season. All in all, it's a relaxing way to spend a couple hours.

Visitors are welcome on a drop-in basis anytime during the business hours of Monday-Saturday 10-4, or Sunday 1-4, but more time is available for personal attention if the visit doesn't conflict with group tours. And for groups of 15 or more, they ask that you give them some notice.

The tours and tastings are free. They also have

Egg industry prefers natural sets

UNIVERSITY PARK — The hatching egg industry has stopped using water and chemical detergent sanitizers to wash eggs prior to setting them in the incubator. Each year over a million eggs are set 'as is' according to Herbert Jordan, Extension Poultry Specialist.

After 40 years of washing eggs in water and several chemical detergent

sanitizers, hatchery managers insist eggs for incubation be produced clean and set 'natural' with use of no water or chemical detergent sanitizers.

The mother hen places natural enzymes in the egg to protect the tiny embryo from invading microorganisms.



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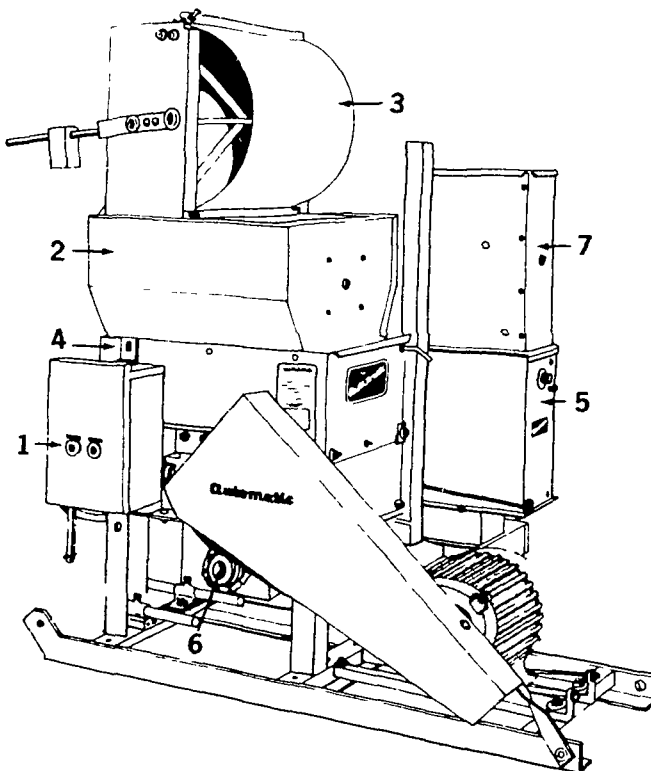
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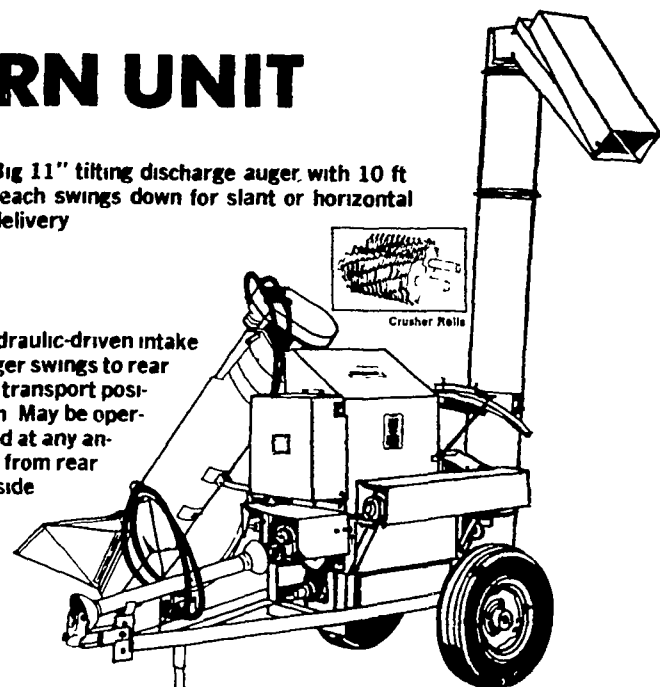
(1) Control center (Type III timer system) predetermines and records amount of feed grain (2) Bin Switch regulates input auger, automatically controls grain level in hopper, (not visible); (3) Automatic scale meters preset amount of grain through roller mill, operates automatically and continuously without power, (4) Automatic Roller mill with fast-roll attachment rolls grain, (5) Dial-controlled variable speed augers in electronic meter let you add protein, mineral or medication into mixing auger, (6) Mixing auger mixes and delivers processed feed to take-away auger Supply auger and mill processed preset amount of grain; (7) Accessory hopper with flow switch.

Note: The Automatic Dump Scale and feed metering units may be gravity fed from overhead bins or hoppers. Flow-control switches are required if input augers are used in place of gravity flow.

EAR CORN UNIT

Big 11" tilting discharge auger with 10 ft reach swings down for slant or horizontal delivery

Hydraulic-driven intake auger swings to rear for transport position. May be operated at any angle from rear to side



Automatic's ear corn unit handles wet, shucky and even frozen ear corn. The crusher unit shreds the cob followed by rollers that crack the corn, producing a flaky, dust-free feed for greater digestibility. The hydraulically driven intake auger swings to the rear for transport and may be operated at any angle from rear to side

Dust-free rolled grain is more palatable, easier to digest, eliminates wheezing and many digestive disorders.

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